

sixthirtynine.

events package

2023

Thank you for your consideration of
sixthirtynine to host your private function.

Sixthirtynine is recognized as a fine dining
destination in southwestern Ontario. For over 18
years we have been serving Oxford County the

best of what our region has to offer, using
seasonal, locally sourced items for each menu.

Our event menu options range from savoury
appetizers, to multi-course dinner experiences.
We can create something to satisfy every palate
and budget. The success of your event is of the
utmost importance. Owners Eric Boyar (Chef)
& Jennifer Boyar (Operator) will work with you
personally to create a memorable experience,
paying attention to every detail. Let us help you
create a memorable dining experience that
celebrates the bounty of our local farms, artistry
from our Chefs and enjoyment of our venue.

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canapes

priced per dozen

cold

heirloom tomato bruschetta/sheeps milk feta/grilled focaccia/micro basil sprouts	\$36
curried chickpea hummus tart/fried chick pea/pea shoots	\$36
AAA dry aged beef tartar/puffed rice crisp/micro arugula sprouts	\$45
house smoked trout/whipped cream cheese/chives/capers/caviar/potato pancake	\$42
shrimp cocktail/tequila lime cocktail sauce	\$39
foie gras/chicken liver pate/apple butter/toasted brioche	\$45
compressed cucumber rounds/olive tapanade/chives	\$36
trout tartar/lime crema/caviar/mini waffle taco/cilantro	\$39
brigid's brie/seasonal preserve/candied walnut/sourdough toast	\$36
oysters on the half shell	\$MP

hot

grilled sourdough/smoked ricotta/pickled carrots/toasted hazelnuts	\$36
five brothers cheese arancini/beet aioli/micro arugula sprouts	\$36
frenched chicken wings/balsamic honey garlic glaze/rosemary aioli	\$39
mini open faced BLT	\$39
mini dry aged beef sliders/house made milk bun	\$42
pulled pork croquettes/grainy mustard/pickled pearl onion/pea shoots	\$39
grilled lamb chops/mint gremolata/red wine jus	\$48
maple roasted squash tortellini/brown butter	\$39
fried broccoli/hoisin sauce/ginger lime aioli/cilantro/green onion	\$36
maple glazed meat balls/smoked ricotta/carrot	\$39

*menu item accompaniments may vary slightly based on seasonal availability.



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platters & boards

priced per person (minimum order 12)

house made bread board/whipped local butter	\$4
vegetable board/house made dips	\$6
fruit board	\$7
artisan cheese board/preserves & toasts	\$12
premium cured meat & sausage board	\$16
premium seafood platter	\$16
add bread, amuse bouche & cleanser courses	\$10

prix fixe menus

priced per person

\$65 lunch menu

soup
or
salad

choice of
fish
chicken
steak frites

dessert

\$85 menu

soup
or
salad

choice of
fish
chicken
beef

dessert

\$100 menu

soup
salad

choice of
fish
chicken
beef

dessert

\$130 menu

amuse bouche
artisanal bread course

soup
salad
appetizer
palate cleanser
choice of
fish
chicken
beef

dessert

*smaller portions to accommodate a
lunch menu

*menu accompaniments are paired based on chef's choice of the seasons best selections.
vegetarian options always available upon request



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sample menu's

squash soup, creme fraiche,
chive oil

or

Organic autumn greens, shaved radish,
toasted walnuts, fennel, pickled shallot
maple vidal vinaigrette

choice of entree:

Hand rolled potato gnocchi,
mushrooms, charred cauliflower,
drunken raisin brown butter

or

Roasted chicken supreme,
roasted mini buttercup squash,
toasted pumpkin seeds, maple jus

or

Grilled dry aged beef striploin, grilled miatake
mushrooms, smoked onion soubise, white cheddar
potato crisp and housemade A-1 sauce

Milk chocolate ganache tart,
candied walnuts, maple chantilly,
maple caramel

Asparagus soup, creme fraiche,
chive oil

Organic spring greens, shaved radish,
toasted almond, fennel, pickled shallot
rhubarb honey vinaigrette

choice of entree:

Handmade cavatelli pasta, mushrooms,
fiddleheads, handeck cheese,

or

Pan seared rainbow trout
sweet peas, ricotta agnolotti
caper walnut brown butter

or

Grilled Dry Aged beef striploin, asparagus,
roasted new potatoes, grilled wild leek,
bearnaise sauce

Lemon balm creme brulee,
toasted meringue, lemon gel

Oyster on the half shell

Kobe beef tartare
rosti potato

Berkshire pork terrine
maple vidal reduction, maple candied walnuts,
pickled pearl onions

Butter Poached East Coast Lobster
parsnip soup, crème fraiche, chives

Cacio e Pepe
handmade pasta, tellicherry pepper,
handeck cheese, truffled gouda,
perigord winter truffle

Seared Sea Scallop
celery root pear puree,
sturgeon caviar, herb oil

Apple cider spiced rum sorbet

Smoked Duck Breast
charred cipollini onions, roasted squash puree,
grilled maitake mushroom, haskap berry jus

Caramel Peanut Tart
whipped white, milk and dark chocolate ganache
chocolate soil

Petit Fours
A variety of small sweets

*menu item accompaniments may vary slightly based on seasonal availability.



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booking details&rentals

when to book

For weekend bookings we suggest booking 2-3 months in advance. for weekday booking anywhere from 3 -4 weeks will suffice.

how to book

Call us directly at 519-536-9602 or email info@sixthirtynine.

indoor options

We can accommodate 30 people for a seated event or 50 people for a standing cocktail reception indoors.

outdoor options

Our seasonal patio offers seating for 16 people and is covered with the shade of our awning. Our large backyard and garden space offers shade from mature maple trees with standing room for approximately 75 people. This manicured space can accommodate wedding ceremonies, dance floors and a maximum tent size of 20' X 40'. Patio heaters are available.

off site food

We do not allow outside food to be served in the restaurant. We do allow exceptions for items like birthday and wedding cake as long as they come from a health inspected vendor.

hours of operation

For private events, last call is 12am, closing at 1:00am. Private luncheons can be booked from 11am - 4pm at the latest.

setting up for your event

You are more than welcome to come the night prior to you event anytime after 10:00pm or any mutually scheduled time the day of. For florists/rentals please arrange drop off times with venue.

weddings

We can accommodate based on seasonality both outdoor and indoor. Please inquire regarding tent, tables, chairs, dance floor and other rental options.



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booking details&rentals

rentals

For larger events , additional rentals may be required to accommodate your group size. This will be determined at the time of booking.

deposits

All private bookings require a non-refundable \$250 administrative fee . This serves to placehold your reservation, and covers all communication, setup and tear down of event, menu & event consultation.

confirmation

Confirmation of final party number is required a minimum of 1 week prior to your event. Final bill will be based on confirmed numbers. *note capacity indoors 30 people

minimum spends - dinner

Monday - Wednesday	\$2000
Thursdays & Sundays	\$3500
Friday - Saturday	\$5000

*minimum spends are calculated before taxes

minimum spends - luncheon

Monday - Wednesday	\$1200
Thursdays - Sundays	\$1800

*minimum spends are calculated before taxes & gratuity

gratuity

20% gratuity will be added to groups of 8 and greater

off site catering

Private off site events please inquire directly.



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event details:

CONTACT NAME:	
CONTACT NUMBER:	
CONTACT EMAIL:	
EVENT DATE:	
TIME:	
NUMBER OF GUESTS:	
MENU CHOICE:	
CANAPES:	
BOARDS:	
WINE:	
BEER:	
COCKTAILS:	
SETUP/LAYOUT:	eg. 3 tables of 10 people for 30 people
ADDITION VENDORS:	eg. D.J. , Florist, Wedding Cake
DEPOSIT:	date paid/amount

date:

guest signature:

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rental checklist

Y/N	ITEM	#/size
	tent	
	tent lights	
	tents sides with windows	
	cocktail tables	
	dance floor	
	wine glasses	
	water glasses	
	table cloths	
	chairs	
	tables	
	plateware	
	cutlery	

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invoice

#1024

BILLED TO: *company name here*

PAY TO: sixthirtynine
639 Peel Street
Woodstock, Ontario
N4S 1K9
519-536-9602

DESCRIPTION	COST	NUMBERS	AMOUNT
4 course dinner menu \$85	\$85	30	\$2550.00
beef tartar (12pcs)	\$45	3	\$135.00
arancini	\$39	3	\$117.00
pate	\$45	3	\$135.00
artisan cheese platter	\$12	24	\$288.00
bar bill (calculated day of event)			\$840.00
prepaid administrative fee/deposit	\$250.00		PAID
Sub-Total			\$4065.00
HST 13%			\$528.45
Gratuity 18%			\$731.70
TOTAL			\$5325.15

Payment due date of event completion.
20% Gratuity will be applied to groups of 8 and larger
Thank you for your support local small business.