

GROUP DINING

Whatever the occasion
Elephant & Castle is
happy to host your party.

Depending on the
size of your group we are
able to customize a menu
to meet your needs for
lunch or dinner.

One of our managers
will work with you
to choose from our
extensive menu of
offerings and we will
put together a pre-set
menu tailor made for
your group.



PLATTERS

	Full	Half
• Cheese & crackers	\$70	\$40
• Hummus & naan or veggies	\$45	\$25
• Pretzel bites with beer cheese sauce	\$45	\$25
• Chicken wings served buffalo style or naked with buttermilk bleu cheese	\$50	\$30
• Chicken tenders served with plum sauce	\$50	\$30
• Bang bang shrimp platter with siracha aioli	\$60	\$30
• Peri peri chicken pops	\$50	\$30
• Shrimp cocktail	\$55	\$30
• Bangers in blankets	\$45	\$25
• Truffle parm potato crisps with malt vinegar aioli	\$45	\$25
• Truffle parm fries	\$45	\$25
• Margarita flatbread	\$30	\$15
• Spanako flatbread	\$30	\$15
• Curried chicken flatbread	\$30	\$15
• Mini stuffed yorkies with sliced roast beef, rich gravy and horseradish aioli	\$50	\$30
• Standard or veggie burger sliders with house made burger sauce and american cheese	\$50	\$35
• Dessert Platter with brownies, cheesecake and bread pudding	\$40	\$20
• Fresh cut seasonal fruit add yogurt dip for additional \$10	\$50	\$25

Orders for platters must be placed three days prior to date of event.

CONSUMPTION BARS

Consumption bars are paid for by the drink. Drinks are either purchased by the guests on a cash basis, or by the host on a tab that can be settled at the end of the night. If the host chooses to pick up the tab they can also set a limit of how much they wish to spend by putting a cap on the open bar. Any of our bottled beers, wines and liquors are available for a consumption-based bar.

ALL PARTIES ARE SUBJECT TO APPLICABLE TAXES AND 18% GRATUITY

BANQUET & MEETING MENU

Whether you invite a small gathering or host a large event, E&C has the right menu option to make your event a great one.



Elephant & Castle - Toronto • 378 Yonge Street • 416-598-4003

Sunday - Tuesday 11:00am - 12:00am

Wednesday & Thursday 11:00am - 1:00am

Friday & Saturday 11:00am - 2:00am

ELEPHANTCASTLE.COM

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SNACK & SHARE

TRUFFLE PARM POTATO CRISPS 8
w/ malt vinegar aioli.

ONION RINGS 7½
classic, crisp & panko crusted.

FRIED PICKLES 8
panko crusted, w/ ranch for dipping.

PRETZEL BITES 11½
buttered & salted, w/ warm bacon & beer cheese dip on the side.

SWEET POTATO FRIES 8
w/ chipotle aioli.

PERI PERI CHICKEN POPS 12
grilled tenderloin marinated in a spicy lemon peri peri sauce. spiced yogurt on the side.

GARLIC SHRIMP GRATINÉ 12
baked in garlic parmesan butter w/ melted cheese; topped w/ toasted parmesan panko crumb.

CALAMARI 12
breaded w/ onion & red pepper, served on a bed of warmed garlic tomato sauce w/ freshly grated parmigiano reggiano.

CHICKEN WINGS 12½
BBQ, buffalo, hot, salt & pepper, cajun, caribbean jerk, peri peri, greek, teriyaki, honey garlic. served w/ ranch or bleu cheese.

HUMMUS & NAAN 10
creamy toasted sesame hummus drizzled w/ a sweet balsamic reduction; garlic grilled naan on the side.

STEAMED MUSSELS 14½
a full pound of fresh mussels w/ grilled garlic bread on the side, steamed in your choice of:
- beer cream sauce w/ lemon & chillies
- tomato, garlic & white wine

CASTLE NACHOS 16½
topped w/ a blend of cheeses, tomatoes, onions, olives & jalapenos.
+ *cajun or peri peri chicken* 5
+ *spicy beef* 5 + *guacamole* 3

* not all ingredients are listed in the menu description. please inform your server of any dietary restrictions or allergies.

* consuming raw or under-cooked meats, poultry or seafood may increase your risk of foodborne illness.

* gluten free burger buns are available upon request.

the POUTINERIE

TRADITIONAL 7
fresh cheese curd & beef gravy.

THE WORKS 9
traditional + bacon, tomato, sour cream & green onions.

BUTTER CHICKEN 10
simmered chicken in a curried tomato cream sauce, cheese curd, cilantro & spiced yogurt.

SOUPS & GREENS

ALE & ONION SOUP 9
baked w/ house made croutons & melted swiss.

MARKET SOUP 6½
our chef's daily creation. ask your server for details.

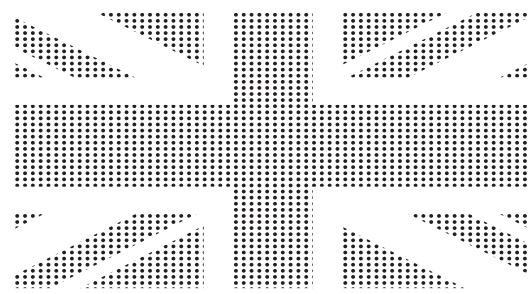
CAESAR 9
crisp croutons, bacon bits & shaved parmesan.
+ *shrimp skewer or chicken* 5, *salmon* 6

NOBLE HOUSE 9
mixed greens, almonds, goat cheese, cucumbers & dried cranberries, tossed in a red wine vinaigrette.
+ *shrimp skewer or chicken* 5, *salmon* 6

CITRUS CHICKEN 16
citrus grilled chicken, romaine, cashews, crisp noodles, red onion, mandarin oranges, in a citrus peanut vinaigrette w/ a hoisin peanut sauce.

THE ROCKET 12½
baby arugula, fresh tomato, red onion slivers, shredded carrot, honey dijon vinaigrette & crumbled goat cheese.
+ *shrimp skewer or chicken* 5, *salmon* 6

THE SIRLOIN 19½
grilled sirloin, mushrooms, tomatoes, red onion & crumbled bleu cheese; tossed in a balsamic bleu cheese vinaigrette.



PUB CLASSICS

STUFFED YORKSHIRE PUDDING 14½
tender roast beef & rich beef gravy, served w/ mashed potatoes, seasonal vegetables & a side of horseradish aioli.

BANGERS & MASH 13½
house made british bangers, w/ garlic mashed & our rich beef dripping gravy.

SHEPHERD'S PIE 13½
seasoned ground beef, lamb & vegetables, topped w/ garlic mashed potatoes, crisp onions & rich beef gravy.
served w/ a mixed green salad.

MANTA'S BUTTER CHICKEN 15½
curried tomato cream sauce topped w/ chopped cilantro and spiced yogurt. served w/ basmati rice & grilled garlic naan bread.

FISH & CHIPS 16
crisp haddock, lightly beer battered & served w/ our signature tartar sauce.

CHICKEN POT PIE 14
chicken, vegetables & fresh herbs in a light cream sauce, baked w/ a flaky, puff pastry cap.
served w/ a mixed green salad.

STEAK & MUSHROOM PIE 14
sirloin, onions, tender mushrooms & fresh herbs in a rich beef gravy, baked w/ a light, puff pastry cap.
served w/ a mixed green salad.

BEEF VINDALOO 16½
sliced sirloin w/ cauliflower, red pepper & peas; simmered in a sweet & spicy coconut curry sauce over basmati rice. garnished w/ cilantro & garlic grilled naan on the side.

PUB STEAK TARTINE 21½
grilled sirloin on garlic grilled french bread, topped w/ sautéed mushroom & onions.
served w/ chips & a side of HPT™ peppercorn gravy.

SIDES & EXTRAS

Chips	3½	Cup of Soup	3½
Sweet Potato Fries	4	Caesar Salad	4
Mashed Potatoes	3½	Mixed Green Salad	4
Onion Rings	4	Seasonal Vegetables	4
Poutine	4	Side of Rice	3

BURGERS, SANDWICHES & WRAPS

served w/ your choice of chips, house salad, caesar salad or mashed potatoes. substitute sweet potato fries, poutine, cup of soup, onion rings or seasonal vegetables for 2½

THE STANDARD 14
house made burger sauce, lettuce, tomato, onion, pickle & american cheese.

THE DELUXE 15
chipotle aioli, guinness bbq sauce, peppered bacon, aged cheddar, lettuce, tomato, pickle & red onion.

THE DOUBLE STANDARD 17½
two grilled beef patties, burger sauce, lettuce, tomato, red onion, fried pickle, peppered bacon, swiss & american cheese.

BACON & BLEU CHEESE 14½
lightly peppered, topped w/ crumbled bleu cheese & warm bacon, mayo, lettuce, tomato, onion & pickle.

CHEEKY PERI PERI 13½
grilled chicken breast in a spiced chili lemon marinade w/ mayo, lettuce, tomato & red onion.

CARIBBEAN JERK CHICKEN 14
grilled chicken breast w/ mayo, lettuce, tomato & onion, basted in a spicy jerk sauce w/ melted swiss cheese.

THE LAMB BURGER 15½
served on grilled brioche w/ house made tzatziki, tomato, red onion & balsamic arugula.

THE VEGGIE 13
double stacked house made black bean & veggie patties, w/ american cheese, burger sauce, lettuce, tomato, onion & pickle.

CASUAL FAVORITES

FISH TACOS (2) 15
spiced mahi mahi, lettuce, tomato, green onion, cilantro, guacamole & chipotle aioli.
served w/ a house salad. + *taco*: 6

BRAISED LAMB TACOS (2) 15
w/ creamy tahini sauce, lettuce, pickled pink turnip, chopped parsley & a side of house made harissa.
served w/ a house salad. + *taco*: 6

FRIED CHICKEN TENDERS 14
buttermilk brined, hand breaded chicken tenderloin served w/ plum sauce & golden fried chips.

CURRIED CHICKEN FLATBREAD 12½
mild curried tomato sauce, goat cheese, red onion, fresh cilantro, chili flakes & lightly spiced yogurt.

FRENCH DIP 15½
slow roasted beef, shaved thin on a toasted baguette w/ sautéed mushrooms, onions, horseradish mayo & swiss cheese.

THE REUBEN 14½
grilled rye bread w/ shaved corned beef, swiss cheese, sauerkraut & our house made thousand island dressing.

CASTLE CLUB 13½
roasted turkey, tomato, lettuce, aged cheddar, mayo & bacon on multigrain toast.

CAJUN CAESAR WRAP 13
cajun chicken, crisp romaine, creamy caesar dressing, chopped bacon & shaved parmesan cheese.

CHIPOTLE TURKEY WRAP 13
roast turkey, chopped bacon, aged cheddar, lettuce, tomato, guacamole & chipotle mayo.

THE SLUM DOG 13
a panko crusted all beef dog, wrapped in garlic grilled naan w/ curried tomato sauce, caramelized onions, chopped cilantro & spiced yogurt.

LONDON CHEESESTEAK 16
thinly sliced sirloin w/ mushrooms, onions & peppers, sautéed in a rich HPT™ peppercorn gravy; served in a toasted baguette w/ melted swiss.

APPLEWOOD SALMON CLUB 15
oven roasted salmon, tzatziki, lettuce, tomato, bacon & fresh guacamole.

JALAPENO MAC & CHEESE 10
creamy cheese sauce, chopped jalapenos, topped w/ toasted parmesan panko bread crumb.
+ *cajun chicken or bacon* 3½

ROASTED MUSHROOM RAVIOLI 17½
in a parmesan cream sauce w/ fresh sage.
grilled garlic bread on the side.

GRILLED ATLANTIC SALMON 18½
with garlic herb butter, fresh dill & sliced lemon; served w/ mashed potatoes, & seasonal vegetables.

