

MONOGRAM

A big-city bar. With true city taste.

The City's Social Lounge

MONOGRAM is made for celebration, for moments on the go, and for everything in between. A space with grace and downtown pace — the place to gather with old friends after work and to mark milestone moments in the heart of downtown Toronto. Warm and convivial, MONOGRAM is built for connection, whether over intimate cocktails or a grand evening among professional peers.

Cocktails are time-honoured classics, reawakened. Think Martinis, Old Fashioneds, and Daiquiris with a crisp new edge — like an old friend returning from adventure. Menus are built for the way people actually gather: elegant passed canapés that move with the conversation, and premium stations worth crossing the room for — fresh-shucked oysters, steak frites, a carving board, caviar with all the trimmings.

The hum of conversation. The sound of shakers. The glow of firelight. Pull up a chair — you are most welcome here.

MONOGRAM





Old Friends. Fateful Meetings. Join us in the city social lounge.

Set inside the heart of Fairmont Royal York, MONOGRAM is the city´s most alluring setting for private and social gatherings. A curved bar, coffered ceilings, rich walnut panelling, brass accents, and an onyx marble fireplace anchor a room designed for celebration. From intimate cocktail receptions to grand evenings, our team delivers a high culinary and beverage standard plated for MONOGRAM´s easy social rhythm — in a room designed for the kind of gathering people talk about long after the night ends.

MONOGRAM

FULL BUYOUT

Make Your Entrance. Own the Room.

Some occasions call for the whole room. MONOGRAM is available in its entirety — The Bar, The Lounge, and every seat in between. A bold, tasteful space that holds a crowd without losing its character, with time-honoured cocktails, big-city bites, and a team that knows how to deliver a night people don´t forget. The city´s most alluring gathering, entirely yours.

+ CAPACITY FOR UP TO 170 GUESTS FOR A STANDING RECEPTION
+ DEDICATED ENTRANCE FOR PRIVATE ARRIVALS
+ PRIVATE BAR WITH ACCESS TO OUR MASTER MIXOLOGISTS
+ COCKTAIL RECEPTION SPACE FOR PRE-EVENT GATHERINGS
+ RICH LAYERED INTERIORS WITH FLEXIBLE ROOM CONFIGURATIONS TO SUPPORT PASSED CANAPES OR PREMIUM FOOD STATIONS
+ ACOUSTIC DESIGN OPTIMIZED FOR BOTH CONVERSATION AND LIVE ENTERTAINMENT
+ BRANDING OPPORTUNITIES THROUGH ON-SITE BUILT-IN SCREENS
+ HOUSE MUSIC THROUGHOUT, OR AN OPTION FOR LIVE ENTERTAINMENT OR DJ SET-UPS
+ CAPACITY FOR LIVE ENTERTAINMENT OR DJ SETUP
+ EASILY ACCESSIBLE LOCATION ON OUR MAIN LOBBY LEVEL

MONOGRAM





SEMI-PRIVATE

Your Moment.
Your Lounge.

Just off the bar, The Lounge is where the evening takes its own shape. The same coffered ceilings, warm walnut panelling, and jewel-toned seating carry through — a seamless extension of MONOGRAM's character. High-top tables pull together for long-table dining or separate for a more convivial occasion. Intimate enough for a fateful meeting. Generous enough for the whole guest list.

+ CAPACITY FOR UP TO 70 GUESTS FOR A STANDING RECEPTION
+ PRIVATE BAR WITH ACCESS TO OUR MASTER MIXOLOGISTS
+ COCKTAIL RECEPTION SPACE FOR PRE-EVENT GATHERINGS
+ RICH LAYERED INTERIORS WITH FLEXIBLE ROOM CONFIGURATIONS TO SUPPORT PASSED CANAPES OR PREMIUM FOOD STATIONS
+ ACOUSTIC DESIGN OPTIMIZED FOR BOTH CONVERSATION AND HOUSE MUSIC THROUGHOUT
+ EASILY ACCESSIBLE LOCATION ON OUR MAIN LOBBY LEVEL

MONOGRAM

RECEPTION MENU

CANAPÉS

VEGETARIAN
85 PER DOZEN

PARMESAN CHEESE SHORTBREAD
Roasted Garlic and Oven Dried Tomato

SPANAKOPITA

VEGETABLE RATATOUILLE
Filo Cups with Goat Cheese Pearl

CAPRESE SKEWERS

WILD MUSHROOMS & FRICASSÉE
Grilled Polenta

ASPARAGUS & BRIE MINI QUICHE

RED WINE POACHED MINI PEAR
Mascarpone & Toasted Pumpkins Seeds

TORCHED BRIE
Pear on Crostini

FOR MEAT LOVERS
87 PER DOZEN

BEEF CARPACCIO & WHIPPED GOAT CHEESE CROUTONS
Balsamic Reduction

ROAST BEEF ROLLS
Horseradish Cream Cheese & Asparagus

SMOKED DUCK & FIG SKEWER

CHICKEN SATAY SKEWERS
Sweet Chili Sauce

BEEF SATAY SKEWERS
Sweet Chili Sauce

MINI BEEF WELLINGTON
Montreal Beef Pie and Puff Pastry

MINI TOURTIERE
Smoked Beef and Puff Pastry

FROM THE SEA
87 PER DOZEN

DILL SCONES
Smoked Trout & Horseradish Cream

SEARED SCALLOP
Braised Leeks and Mango Chutney on Toast

POACHED SHRIMP SMOKED SALMON
Saffron Aioli

SESAME CRUSTED TUNA TATAKI
Wonton Chip with Wasabi Mayo

SMOKED SALMON BLINI

VEGAN
85 PER DOZEN

RED PEPPER HUMMUS ON PITA
Cherry Tomato, Radish, Cilantro Cress

TOMATO & BASIL BRUSCHETTA
Crostini

RECEPTION MENU

STATIONS

PRICES NOTED ARE PER PERSON.

CRUDITÉ STATION 25
Hummus, Spinach and Artichoke Dip, Assorted Crudité,
Marinated Olives, Pepperoncini

DIPS & CHIPS STATION 25
Avocado Mash, Corn Tortilla Chips, Pico De Gallo, Marinated Olives, Pepperoncini

CRUDITE AND DIPS STATION 34
Hummus, Avocado Mash, Corn Tortilla Chips, Assorted Crudité,
Marinated Olives, Pepperoncini

SEAFOOD STATION 55
Shucked East Coast Oysters, Smoked Steelhead Trout, Poached Shrimp,
Champagne Mignonette, Horseradish, Tabasco, Brandy Marie Rose Cocktail Sauce,
Capers, Pickled Red Onions, Lemon

CAVIAR ENHANCEMENT
(Accompanied by Crème Fraîche, Chives, Brunoised Shallots, Mini Brioche Buns)

SUSTAINABLE STURGEON CAVIAR 250G 3000 PER TIN
SUSTAINABLE STURGEON CAVIAR 500G 6000 PER TIN

CHEESE & CHARCUTERIE STATION 35
Selection of Locally Cured Meats and Cheese, Cranberry Chutney, Wildflower Honey,
Pickled Mustard Seeds, Assorted Pickles, Pepperoncini, Baguette, Lavash,
Grilled Sourdough

Option to only serve cheese or only charcuterie is available for the same price.

STEAK & FRITES STATION 55
Prime Flat Iron Steaks Sliced, Peppercorn Jus, and House Cut Fries

SLIDER STATION

PRICES NOTED IS PER DOZEN. A MINIMUM OF FOUR DOZEN PER SELECTION IS REQUIRED.

ROYALE WITH CHEESE 96
Mini Sliders with Ontario Beef Patties, Cheddar Cheese,
B&B Pickle, Royale Sauce, Sesame Brioche Bun

FRIED CHICKEN SLIDERS 96
Mini Sliders with Soy & Ginger Fried Chicken, B&B Pickle, Garlic Aioli,
Sesame Brioche Bun

CHICKPEA SLIDERS 96
Mini Naan bread with Fried Chickpea Fritters, Hummus, Pickled Red Onion

NOVA SCOTIA LOBSTER & SHRIMP ROLLS 180
Poached Lobster and Shrimp, Tabasco Aioli, Chives, Caviar

BUFFALO MOZZARELLA & TRUFFLE GRILLED CHEESE 96
Grilled Cheese made with Ontario Mozzarella, Truffle Paste

CARVING STATION

CHEF ATTENDANT REQUIRED - $50 PER HOUR, MINIMUM 3 HOURS. ONE STATION PER FUNCTION. PRICING PER STATION.

ONTARIO PRIME RIB (HALAL) 1150 Serves 25
Assorted Mustards, Horseradish, Peppercorn Jus, Mini Brioche Bun

MUSTARD & MAPLE PORCHETTA 885 Serves 30
Apple Chutney, Assorted Mustards, Red Wine Jus, Mini Brioche Bun

LEMON AND ROSEMARY SPATCHCOCK CHICKEN 675
Serves 20 guests

Salsa Verde, Chicken Jus, Jalapeño and Ontario Cheddar Corn Bread

BEVERAGE MENU

WINES BY THE BOTTLE

	BOTTLE
SPARKLING	
Giusti 'Rosalia', Prosecco, Veneto, Italy	105
13th Street Winery, Premier Cuvée, Niagara Peninsula, Canada	120
Veuve Clicquot Brut, Champagne, France	225
ROSÉ	
Mas Carlot 'Générations', Grenache/Syrah, Costières de Nîmes, France	95
WHITE	
Domaine Salvard, Sauvignon Blanc, Cheverny, France	120
Tiefenbrunner, Pinot Grigio, Alto Adige, Italy	108
Dobbin Estate, Chardonnay, Beamsville Bench, Canada	148
RED	
Maison Roche de Bellene, Pinot Noir, Burgundy, France	125
Jean-Luc Colombo 'Les Abeilles', Côtes du Rhônes, France	108
Hollick Estates, Cabernet Sauvignon, Coonawarra, Australia	118

HOUSE OF CLASSICS

ROYAL YORK SPECIAL #2 — 26
TART & REFRESHING

14th in Line Gin by Royal York, Civil Pours x RYH Hesperidium Citrus Liqueur, Grapefruit Cordial, Lemon, Eucalyptus

ESTATE OLD FASHIONED — 28
BOLD & SPIRIT-FORWARD

Gooderham & Worts 4 Grain Canadian Whiskey, Lot 40 Dark Oak Rye, Smoked Vanilla Syrup, Bitters

STRAWBERRY DAIQUIRI — 22
TART & REFRESHING

Planteray 3 Stars Rum, Flor de Caña 4 Year Rum, Strawberry Sugar, Lime, Calamansi

SALON SLING — 21
LONG & APPROACHABLE

Tanqueray London Dry Gin, Civil Pours x RYH Hesperidium Citrus Liqueur, Black Tea Benedictine, Cherry & Caraway Cordial, Cinnamon, Pineapple & Star Anise Bitters, Lime, Grapefruit, Soda

GOLDEN CADILLAC MARGARITA — 26
TART & REFRESHING

El Tequileño Reposado Tequila, Pierre Ferrand Dry Curaçao, Vanilla, Saffron, Lime, Salt

TRUFFLED AMARETTO SOUR — 24
RICH & LUXURIOUS

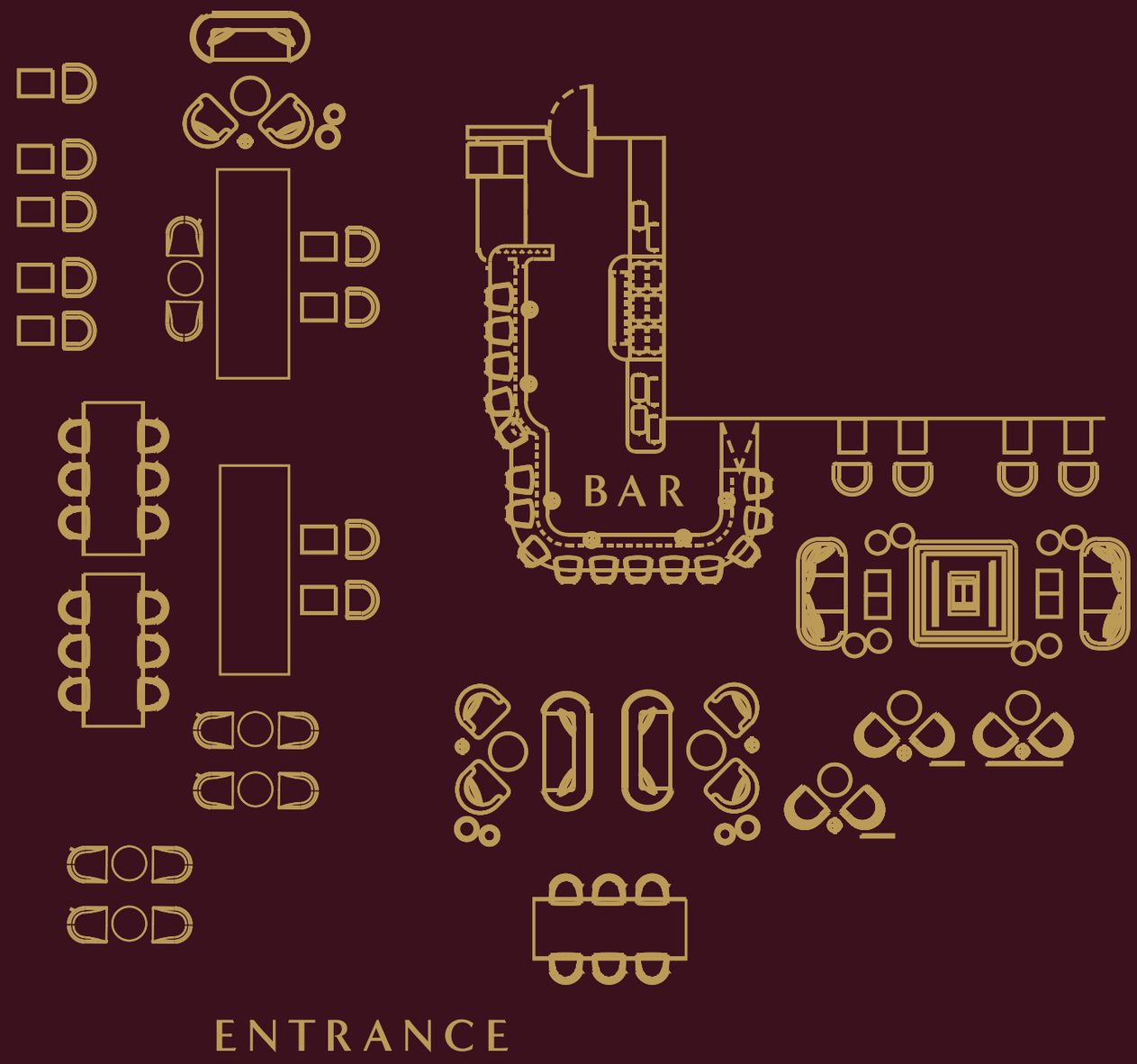
Disaronno Amaretto, Lot 40 Rye Whisky, Apricot, Lemon, Orgeat, Vegan Foamer, Truffle Salt
**Contains Almonds*

CROWN NEGRONI — 27
BOLD & SPIRIT FORWARD

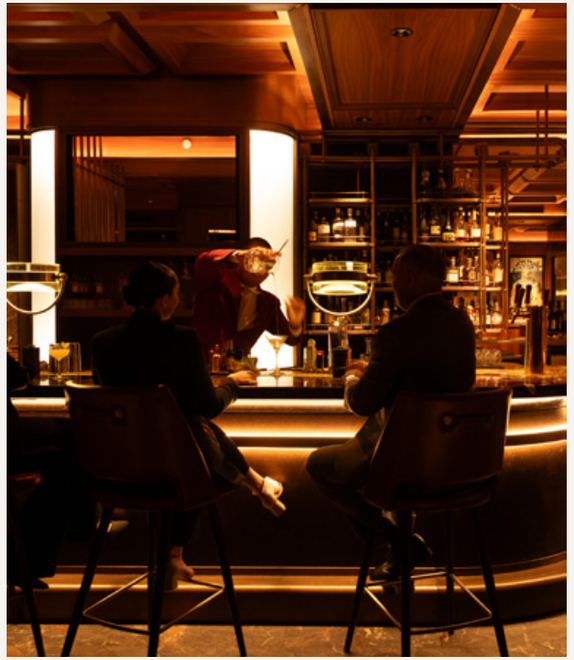
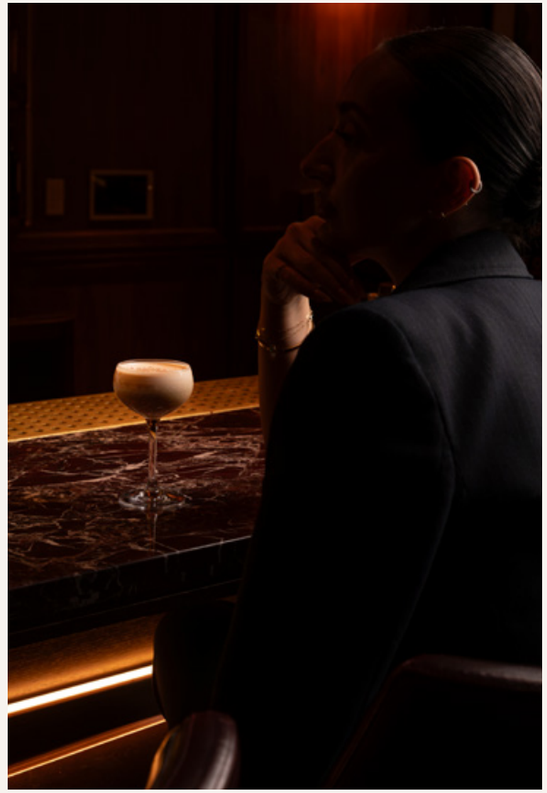
Plymouth Gin, Pink Peppercorn, Campari, Cacao, Cherry Vermouth, Fennel

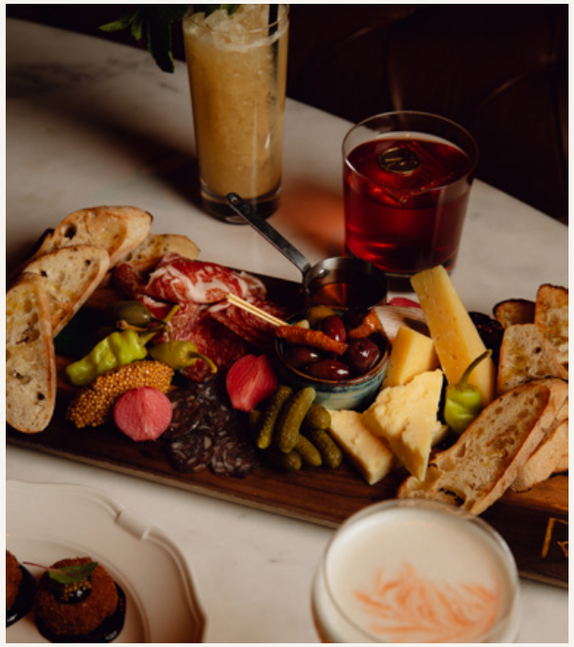
Follow your instincts.

Time-honoured cocktails for today's Toronto.






MONOGRAM

A big-city bar. With true city taste.

FOR BOOKINGS AND INQUIRIES

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