



The Regal Service table

There is a special kind of magic that only a seated table can create, a space where every guest feels genuinely hosted. Our team will transform your dining experience into an intentional celebration, tailoring every detail to your unique vision. From the first pour to the final bite, we curate an atmosphere of unhurried elegance, ensuring your evening is as nourishing for the soul as it is for the palate.

The Seasonal

The foundation of freshness

Tier One

Designed for those who appreciate vibrant, peak-season flavors. This package centres around the finest in-season produce — fresh, approachable, and nourishing.

The Signature

The franklin social classics

Tier Two

Our most celebrated experience — the Signature elevates your event with an expanded menu of time-honoured recipes and sophisticated pairings.

The Reserve

The ultimate culinary expression

Tier Three

Our most refined offering, where culinary craft meets uncompromising elegance. The Reserve is a fully tailored experience featuring our most complex flavor profiles and artisanal flourishes.





The
SEASONAL

TIER ONE / SEATED DINING

APPETIZER

House Salad OR Caesar Salad

PASTA (CHOICE)

Linguini, Penne, Rigatoni

*finished in a rich reduction of San Marzano style tomatoes,
garlic-infused oil, and fresh basil leaves*

MAIN COURSE (CHOICE)

Grilled Glazed Chicken Breast

Honey-Balsamic Glazed Veal

served with seasonal roasted vegetables

DESSERT (CHOICE)

Tiramisu

Mini Cheesecake Trio

COFFEE & TEA SERVICE

Soft Drinks and Water included



The
SIGNATURE

TIER TWO / SEATED DINING

APPETIZER

Cold Antipasto Platter

including salumi, cheeses, olives and grilled veggies

PASTA (CHOICE OF TWO)

Spinach & Mushroom Bechamel Lasagna

Slow-braised Beef, Sun-ripened Tomato Basil Lasagna

Tri-colour Cheese Tortellini in choice sauce

Mediterranean Rice

MAIN COURSE (CHOICE OF TWO)

Baked Lemon Dill Salmon

Grilled Glazed Chicken OR Alla marinara

Veal Marinara

served with seasonal roasted vegetables & center salad

DESSERT

Fruit Platter & Assorted Sweets Platter

COFFEE & TEA SERVICE

Soft Drinks and Water included



The **RESERVE**

TIER THREE / SEATED DINING

APPETIZER

Soup OR Salad

Cold Antipasto Platter

including salumi, cheeses, olives and grilled veggies

PASTA (CHOICE OF TWO)

Linguini, Penne, Rigatoni

*finished in a rich, reduction of San Marzano style tomatoes, garlic infused oil,
and fresh basil leaves*

Spinach & Mushroom Bechamel Lasagna

Slow-braised Beef, Sun-ripened Tomato Basil Lasagna

Tri-colour Cheese Tortellini in choice sauce

Mediterranean Rice

MAIN COURSE (DUO)

Grilled Canadian AAA Sirloin

Grilled Glazed Chicken Breast

Lemon & Dill Baked Salmon

served with seasonal roasted vegetables

DESSERT

Select Seasonal Cake plate OR

Cheese Cake Trio

Fruit Platter

COFFEE & TEA SERVICE

Soft Drinks and Water included