



About Black Dog

Nestled in the heart of downtown Kingston, our brick-and-tin-ceiling dining room is the backdrop your office party, client dinner, or family celebration deserves.

Whether it is a cozy family-style dinner, a full restaurant buyout, or an elevated chef's table experience, Black Dog works with you to create a thoughtful seasonally inspired menu tailored to your group.

ENJOY A LOOK AT OUR SPACE ON SOCIAL:



/BLACKDOGYGK



@BLACKDOGYGK



@BLACKDOGKINGSTON



Frequently Asked Questions

DO YOU OFFER CUSTOM MENU OPTIONS?

You will find attached a sample menu that is a popular choice amongst our guests. In the event that you would like something different, we are happy to customize to suit your groups needs.

DO YOU OFFER GLUTEN-FREE, VEGETARIAN, OR VEGAN MENU OPTIONS?

Our restaurant proudly offers a variety of gluten-free, vegetarian, and vegan options to accommodate all dietary preferences. Whether you're joining us for a casual meal or a special event, there's something delicious for everyone to enjoy.

DO YOU OFFER CUSTOM DRINKS OR NON-ALCOHOLIC OPTIONS?

We offer customizable drink and alcohol packages to suit your event's style and guest preferences. From craft cocktails to curated wine and beer selections, our team will work with you to create the perfect beverage experience.

WHAT ARE THE MENU AND FOOD DETAILS

For full details about our food offerings, simply scroll down on this event page. You'll find sample menu options, dietary accommodations, and more to help you plan your perfect event.

CAN WE ADD TO OR ADJUST THE MENU CHOICES?

Groups are welcome to adjust or add to our sample prix fixe menus to better suit their preferences. Our team is happy to work with you to customize the menu and create a memorable dining experience.



Frequently Asked Questions

IF THE GUEST COUNT CHANGES THE DAY OF THE EVENT, HOW WILL I BE BILLED?

Final guest counts must be confirmed at least 48 hours prior to your event. Any changes made after this time cannot be accommodated, and you will be charged based on the last confirmed number. This ensures we can prepare accordingly and provide the best possible experience for your group.

HOW ARE BOOKINGS CONFIRMED?

All bookings are confirmed via email at the time of reservation and again 48 hours prior to the event. This helps ensure all details are accurate and up to date. Please keep an eye on your inbox for these confirmations.

How can I make a payment?

All payments for group bookings can be made at the time of the event. If a deposit is required, it will be communicated in advance via email and can be completed over the phone. Organizers who prefer to pay ahead of time are also welcome to arrange payment by phone.

Are there additional labour rates or costs for the event?

All labor costs are included in the menu pricing, so there are no additional service fees. This ensures transparent, upfront pricing for your event.

How is gratuity calculated?

Gratuity is not automatically included in group pricing, allowing flexibility for your event budget. However, it can be added in advance at the organizer's request. Just let us know, and we'll include it in your final bill.



General Information

AVAILABLE DAYS

Monday - Sunday

CAPACITY

67 Seated | 90 Standing

All sample menus can be built of items on our current menu, highlighting a variety that caters to vegan, vegetarian, pescatarian, and carnivore preferences.

Buyouts & Rates

DINING ROOM - PARTIAL BUYOUT

Minimum of 20 Guests

Lunch \$40 Per Guest

Dinner \$55 Per Guest

We can offer partial or full restaurant buyout. Please contact us at info@bdtavern.com for more information.

*All events are subject to a 20% gratuity applied to your total invoice

*Buyout rates include food and beverage costs



Sample Reduced Menu

***BEVERAGE PAIRINGS AVAILABLE UPON REQUEST**

APPETIZERS

- Tavern Greens \$15.95
- Kale Caesar \$19.95
- French Onion Soup \$15.95
- Beef Tartare \$25.95
- Garlic Shrimp \$21.95
- Poutine \$24.95

ENTRÉES

- Poulet Grenobloise \$34.95
- Tagliatelle \$23.95
 - substitute plant-based feta for parmesan
 - add-ons: grilled marinated chicken breast \$10
 - garlic shrimp (5) \$15
 - grilled 6oz 'AAA' Ontario NY strip steak \$15
- Moules Marinière & Frites \$31.95
- 8oz Flat Iron \$39.95



Sample Family Style Dinner

***MINIMUM 20 PEOPLE - \$70 PER GUEST**

***BEVERAGE PAIRINGS AVAILABLE UPON REQUEST**

1ST COURSE (CHOOSE 2)

- Tavern Greens
- Caesar Salad
- Bread Service

2ND (CHOOSE 2)

- Flat Iron Steak Board
- Quebec Duck Breast
- Loup de Mer Provençale
- Tagliatelle

Sides:

- Seasonal Veg
- Fries

3RD COURSE

- Crème Brûlée
- Chocolate Mousse
- île Flottante
- Truffle Plate

MENU UPGRADES

- Oysters (\$44/Dozen)
- Add Gouda & Paris Ham (\$3/Person)
- Ribeye (\$10/Person)
- Truffle Fries (\$3/Person)
- Poutine (\$6/Person)



Sample Prix Fixe Menu

***\$57.95 PER PERSON DINNER ONLY**

***BEVERAGE PAIRINGS AVAILABLE UPON REQUEST**

PRIX FIXE (OPTION 1)

APPETIZER

- Tavern Greens or
- Kale Caesar or
- French Onion Soup

ENTRÉE

- Poulet Grenobloise or
- Flat Iron Steak Frites (ADD 7) or
- Tagliatelle

DESSERT

- Choice of dessert

PRIX FIXE (OPTION 2)

APPETIZER

- Tavern Greens or
- Kale Caesar or
- French Onion Soup

ENTRÉE

- Poulet Grenobloise or
- Moules Marinière & Frites or
- Tagliatelle

DESSERT

- Choice of dessert



Sample Chef's Table

***\$79 PER PERSON | MINIMUM SIX GUESTS (10 MAXIMUM)**

TO START

French levain sourdough w/ Paris ham & Pilgrimage cheese
'Enright Cattle Co.' beef tenderloin tartare
Escargots w/garlic & parsley butter

THE MAIN ACT

'Enright Cattle Co.' Cote de Boeuf
roasted ribeye, seasonal vegetables, Yukon gold pomme
purée, frites w/roasted garlic aioli
arugula w/ truffle pecorino, sauce au poivre & béarnaise

TO FINISH

Crème brûlée or chocolate mousse

Elevate your experience! Oysters, caviar service, large
format champagne & wine bottles are available.

Please email your request to info@bdtavern.com*

****48 hours' notice required.***



Contact Information

For more information and to make a booking please connect with management by emailing:

info@bdtavern.com

We will require 10 of days notice to properly prepare for your event.

Thank you for choosing Black Dog!



613-549-5635



WWW.BDTAVERN.COM



69 BROCK ST. KINGSTON, ON



blackdog catering

Black Dog Catering

Black Dog Catering is the events arm of Black Dog Hospitality — the team behind four of Kingston's most-loved restaurants.

We cater large events and corporate occasions with the food, service and attention to detail you'd expect at our own tables.

We specialize in large events and corporate catering — full-service productions where the food is only the beginning. Every menu is built for your event.

Built in our four restaurant kitchens and served the way our chefs intended — raw bars, feast tables, carving boards and plated dinners. Every menu is customizable and is tailored to guest count, format and season.

For more information visit the website:
www.blackdogcatering.ca

Or reach out directly at:
hello@blackdogcatering.ca