



*a detailed guide on how to host your event*

## AVAILABILITY + PRICING

We host events outside of our traditional operating hours.  
If you would like to book the bakery for the day we will  
require a fee to close the space.

MONDAY-THURSDAY  
Available: 3PM-11PM  
\$300

FRIDAY-SATURDAY  
Available: 4PM-12PM  
\$600

SUNDAY  
Available: 2PM-9PM  
\$375

*event capacity: 60 people*

## DECOR + RENTALS

We encourage you to bring your own decor and make the space your own, please note that any decor brought into the bakery must be removed at the end of your event or disposed of prior to leaving.

What is Included in Your Rental:

10 Solid Wood Tables, 3 Bistro Tables  
40 Mixed Chairs (black and wood)  
Glassware for Bar Service Included  
Coffee Cups, Water Glasses

We are an accessible facility | Washrooms located on site  
*Anything in addition to this can be rented through local party rental companies*

# HOW TO BOOK YOUR EVENT

## REQUEST A BOOKING:

Head over to our website on the events page and complete the booking form. Our events manager will contact you within 48 hours of the form being received.

## CONTRACT + DEPOSIT

You will receive a contract and final quote to review and sign, must be signed within 7 days and deposit must be sent.

## CALL WITH OUR EVENTS COORDINATOR:

Our event coordinator is here to help you manage and plan out the details of your event.

## PRE EVENT MEETING:

3 weeks prior to your event we will meet with you to review the details and make sure everything is perfect for your upcoming event.

## BEVERAGES

**Homestead is a fully licensed establishment. We have a team of amazing bartenders and staff to help make your event extra awesome. Our bar menu includes locally sourced producers, and we are happy to offer a selection of local beers, wines, seltzers, ciders. We can create a customized cocktail menu, just ensure you mention this in your initial meeting with our events coordinator**

**Coffee Service Available.**



# MENU OPTIONS



We are happy to offer a selection of catering options to meet your event budget.

<i>Charcuterie Boards</i>	<i>A selection of local meats and cheeses, local and housemade preserves, crudité , fruit, fresh sourdough bread, artisan crackers</i>	<i>sm. \$65 med. \$95 lrg. \$120</i>
<i>Passed Hors D'Oeuvre</i>	<i>Based on product seasonality and customizable to suite event thematic. Minimum spend of \$200 to accommodate staffing required to prepare and serve</i>	<i>\$10-15 per person</i>
<i>Sourdough Pizza</i>	<i>Made with our fresh sourdough pizza dough, we will create bite size slices with unique flavors based on product seasonality.</i>	<i>\$28.95 per lrg. pizza</i>
<i>Assorted Pastries</i>	<i>A selection of our freshly baked pastries, includes, scones, cookies, croissants, squares, and more. Minimum spend of \$100</i>	<i>\$3.50 per person</i>
<i>Artisanal Sandwiches + Seasonal Salads</i>	<i>A selection of our house sandwiches served with a side of fresh greens. Minimum spend of \$200 to accommodate staffing required to prepare and serve</i>	<i>\$14.00 per person</i>



*We are also happy to customize our menu to suit your event and can work directly with our chefs + local chefs. We also offer the option to bring in your own food, please note you will not have access to the kitchen, all food must be prepared in advance.*