



MOMOFUKU TORONTO
private dining + events package

Established by chef and founder David Chang in 2004 with the opening of Momofuku Noodle Bar in New York City's East Village, the Momofuku Restaurant Group includes restaurants in New York City, Washington, DC, Sydney, and Toronto. Momofuku has a total of thirteen restaurants, a bakery with multiple locations (Milk Bar), two bars, a magazine, and a culinary lab. The restaurants have gained worldwide recognition for their innovative take on cuisine.



ABOUT

MOMOFUKU TORONTO

Momofuku Toronto is located in the heart of downtown Toronto, just steps away from the financial, entertainment, and fashion districts.

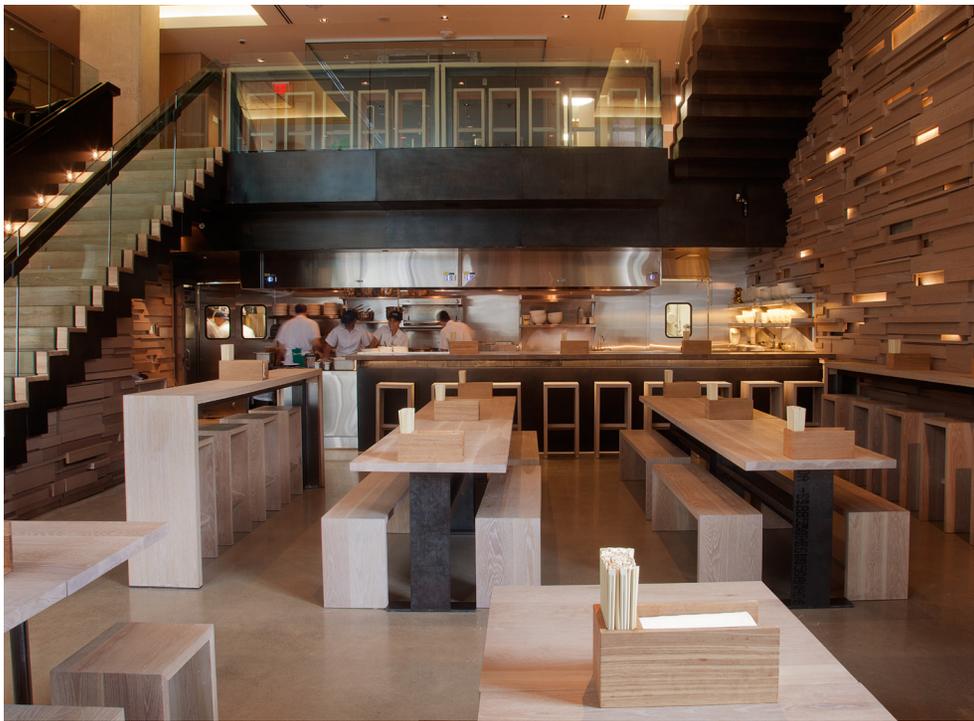
Our restaurants are conveniently surrounded by the Four Seasons Centre for the Performing Arts, TIFF Bell Lightbox, Air Canada Centre, Rogers Centre, and Metro Toronto Convention Centre.

Momofuku Toronto's three-storey glass cube is home to three restaurants (Noodle Bar, Daishō and Shōtō), a lounge called Nikai, and Christina Tosi's dessert shop, Milk Bar.

Momofuku Toronto offers a variety of spaces ideal for hosting:

- Corporate and Social Functions
- Private Breakfast, Lunch, or Dinner
- Holiday Parties
- Wedding Ceremonies and Receptions
- Product Launches
- Video and Photo Shoots





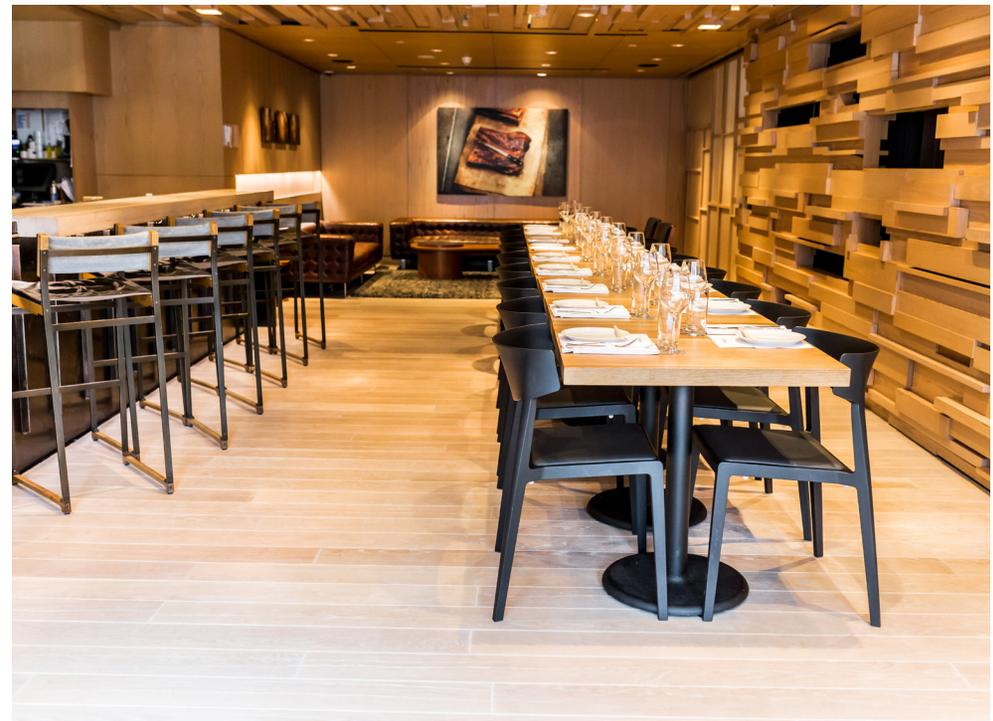
MOMOFUKU NOODLE BAR

large group dining + private dining

Located on the ground floor of Momofuku Toronto, Noodle Bar is the sister-restaurant to the restaurant of the same name in New York City. The menu features bowls of ramen and a roster of dishes like steamed buns and rice cakes.

Noodle Bar is available for large group dining (up to 15 guests) as well as private, seated meals for up to 70 guests.

A virtual tour of Noodle Bar Toronto is available [here](#).



MOMOFUKU NIKAI

large group dining + cocktail receptions + private dining

Nikai is a lounge located on the second floor of Momofuku Toronto. Serving both classic and original drinks, cocktails that are categorized as sparkling, stirred, shaken, and classic twists. Nikai also offers beer, wine, sake and food from Noodle Bar and Daishō. An extensive collection of Canadian whisky is also available.

Nikai is available for large group dining (up to 20 guests), private seated meals (up to 40 guests), and private standing receptions (up to 60 guests).

A virtual tour of Nikai is available [here](#).



MOMOFUKU DAISHŌ

large group dining + cocktail receptions + private events

Located in the glass cube on third floor of Momofuku Toronto, Daishō is Momofuku's take on a steakhouse. The Daishō menu features steaks, seafood, and meals designed for sharing including salt and pepper lobster, beef brisket, bo ssām (slow cooked pork shoulder), short ribs and ribeye.

Daishō is available for large group dining (up to 30 guests), private meals for breakfast, lunch or dinner (up to 80 guests), and standing cocktail receptions (up to 100 guests).

A virtual tour of Daishō is available [here](#).



MOMOFUKU SHŌTŌ

large group dining + private events

At Shōtō, guests are seated along a kitchen counter where they are served a seasonally inspired tasting menu by the chefs. The 22-seat counter allows for an intimate experience that is ideal for private dining and special occasions.

Shōtō is available for large group dining (up to 10 guests), and private meals for breakfast, lunch, and dinner (up to 22 guests).

A virtual tour of Shōtō is available [here](#).

FULL BUILDING BUYOUT

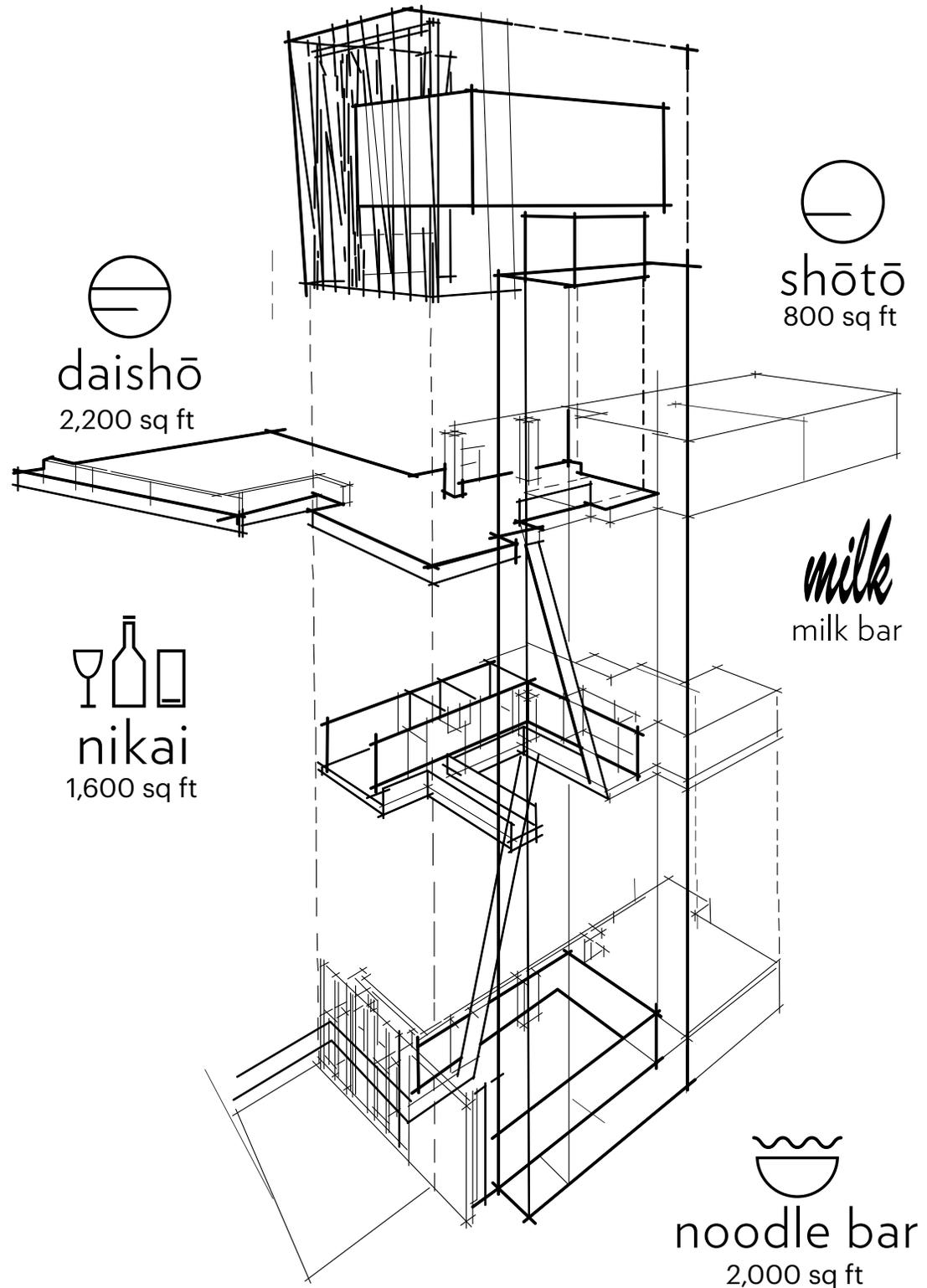
up to 200 seated | up to 300 standing

Momofuku Toronto is available for full building buyouts for events such as cocktail parties, corporate functions, video shoots, and live entertainment. Our team can provide customized menus for seated meals, passed canapés and food stations providing a unique experience on every floor.

The full building is available for private lunches and dinners (up to 200 guests), and standing receptions (up to 300 guests).

ROOM CAPACITIES

	seated	standing
Daishō	80	120
Shōtō	22	N/A
Nikai	40	60
Noodle Bar	80	80
Full Building	200	300



COCKTAIL PARTIES

Momofuku Toronto has two spaces that are ideal for hosting cocktail events for holiday parties, media meet and greets, and more: Nikai and Daishō.

CANAPÉ PACKAGES | based on a two hour event

\$35 per person for a selection of five

\$50 per person for a selection of seven

\$65 per person for a selection of nine

SAMPLE CANAPÉ MENU

Grits

chives, hades cheese

Cauliflower Bhaji

lime pickle, green chili vinegar, cilantro

Oyster

cucumber, kimchi

Arctic Char

seaweed, black garlic, roe

Beef Tartare

thai basil, charred pearl onions

Eggplant Bun

provolone, tomato, hot peppers

Crispy Chicken Bun

ssäm sauce, pickled carrot, scallion

Burger Bun

secret sauce, iceberg lettuce, red onion

FOOD STATIONS | based on a one hour event

Starting at \$10 per person

SAMPLE FOOD STATION MENU

Market Vegetables

seasonal salads

Raw Bar

oysters, crab legs, poached shrimp

Beef Brisket

slaw, crab mayo, steamed buns

Fried Chicken

vegetables, scallion pancakes, tabasco salt

Bo Ssäm

whole pork butt, kimchi, ginger scallion, rice, lettuce

Dessert Station

cake truffles, assorted cookies, pies

These sample menus may be fully customized for any occasion.

Please contact us to develop special offerings for your event.





PRIVATE + GROUP DINING

Momofuku Toronto offers a variety of different options for private and group team meals, product launches, bridal showers, and more: Nikai and Daishō.

FAMILY-STYLE PRIX FIXE MENUS:

LUNCH

\$45 per person for a small feast

\$55 per person for a medium feast

\$65 per person for a big feast

DINNER

\$65 per person for a small feast

\$75 per person for a medium feast

\$85 per person for a big feast

Momofuku's large format meals are also offered to enjoy as part of a prix fixe menu.

SAMPLE SMALL FEAST:

served family-style

FIRST COURSE

Crispy Chicken Bun

ssäm sauce, pickled carrot, scallion

King Crab Salad

harissa, bibb lettuce, english muffin

Rice Cakes

pork sausage, chinese broccoli, tofu

MAIN COURSE

Pork Shoulder Steak

maitake mushroom, fried rice, hozon

Broccoli

chinese sausage, black vinegar, tea egg

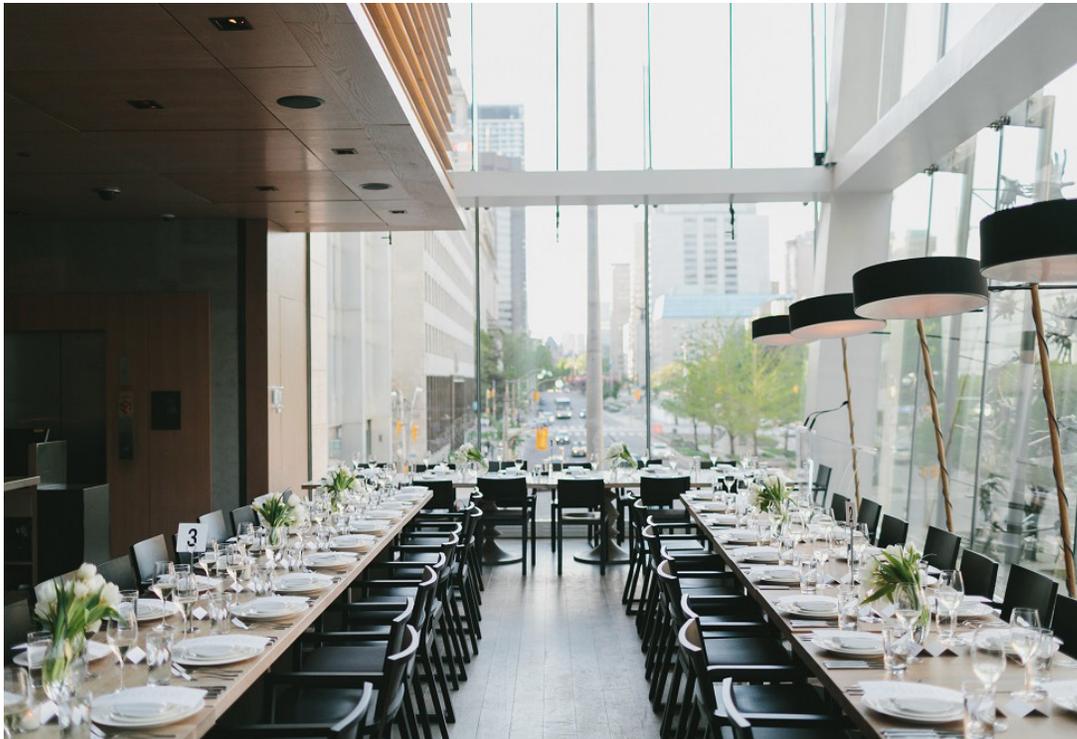
Tempura Onion Rings

togarashi, kunz ketchup, ramp ranch

DESSERT

Date Cake

maple ice cream, five spice, walnuts



These sample menus may be fully customized for any occasion. Please contact us to develop special offerings for your event.

PRIVATE TASTING DINNER

Momofuku Toronto offers a private dining space ideal for hosting an intimate celebration or social gathering: Shōtō

Our beverage team is happy to assist you in designing custom beverage pairings for your meal, derived from our extensive collection of sakes, cocktails, and wines.

MULTI -COURSE TASTING MENU:

\$120 per person for a selection of eight courses

SAMPLE TASTING MENU

Arctic Char

wasabi, celery root, meyer lemon

Beef Heart

broccoli, bone marrow

Dumpling

lobster, watercress, black vinegar

Cavatelli

duck, cauliflower, hazelnut

Spanish Mackerel

red lentil, maitake, kohlrabi

Lamb

fiddlehead, radicchio, szechuan

Sea Buckthorn

black walnut, pink peppercorn

Banana

malt, black sesame

These sample menus may be fully customized for any occasion. Please contact us to develop special offerings for your event.





CUSTOM MENU DEVELOPMENT

Menus can be tailored to any occasion by our culinary and beverage teams, based on our seasonal selections. Please contact us to inquire about customizing your private dining experience with additional courses or alternative menu options.

Momofuku's beverage team is happy to work with you to develop one-of-a-kind wine, beer, or cocktail offerings for your event.

Momofuku Toronto can develop specialized offerings including:

- Cocktail and Cooking Classes
- Vertical Flight Tastings
- Reserve Wine Pairings



Pricing is available upon request. Services based on availability.

AMENITIES

MUSIC

Our clients are welcome to use the Momofuku playlists, curated by David Chang. Private event clients are also welcome to provide their own music on-site for events.

AUDIO + VISUAL

The Momofuku Toronto team is happy to help source equipment to meet your audio and visual needs.

FLORALS + DÉCOR

Our team is happy to assist in arranging florals or any décor items, should you wish to dress each table.

GIFT BAGS

Custom gift bags are available upon request:

- Limited Edition Momofuku Tote Bags
- Momofuku Cookbook
- Lucky Peach Magazine
- Milk Bar Cookbooks
- Milk Bar Treats

MILK BAR

As a client of Momofuku Toronto, you will have full access to Milk Bar's menu custom offerings, including large format party cakes and special order gifts for your guests.





CONTACT

MOMOFUKU TORONTO
190 University Avenue
Toronto, Canada
(647) 253.8000

For more information on private dining and events, please send all inquiries to torontoevents@momofuku.com