



GROUP EVENTS FAQs

Capacity

Cocktail/Standing/Drop-In only	40 guests
Tables/Seating/Mixed	25-30 guests
With Patio Space*	50 guests <i>*Seasonal offering only.</i>

FAQs

What is your cancellation policy?

We require a minimum of FIVE (5) business days (one week) advance notice to cancel any Event Bookings.

- a) More than 5 business days notice - deposit is refundable less a \$25 administration fee.
- b) Less than 5 business days notice - Deposit is forfeited and any additional charges incurred to the restaurant will be charged to the guest's credit card on file. We will notify you in advance of these charges.
- c) Any cancellations within 48 hours of the event will incur the full amount of the booking as per the Event Booking Contract.
- d) Guests who are 'no shows' - or as guest count changes within 24 hours of event - will be charged at full value per person for any custom-ordered food, applicable tax and gratuity.

If you must cancel your event, we ask that you do so in writing - by either email or direct message through social media. Please wait for confirmation that we have received and read the cancellation notice.

Are there any time restrictions on event bookings?

Events may not run past 11pm unless otherwise pre-arranged for necessary staffing.

Do you have to set minimum number of hours for each event booking?

For groups up to 12 guests, we allow for 3 hours. For groups of more than 12, we allow for 4 hours.

What are the business hours? What if my event falls outside of these hours?

Our event booking hours are set with our staff behind-the-scenes set-up and clean up needs in mind. If your event requires longer hours (either before or after), please let us know well in advance so we can ensure to have staff scheduled as needed. Additional staffing hours may be charged at \$25/hour as needed.

Where is parking for these events?

There is metered street parking through the downtown area using the HotSpot Parking App until 6pm weekdays. Street parking is free after 6pm each weekday and all weekend long. No overnight street parking is allowed during the winter months. For events that take part during other hours, we can arrange for validation.

How do I pay for the rental?

Your credit card information is required with the submission of the Event Booking Contract. We will charge the agreed-upon deposit amount of \$250 to that card (if not paid previously) and send you an emailed receipt.

Although there are no room rental fees for the use of our space, a minimum food and beverage expenditure is in effect (not inclusive of tax and gratuity).

Any balance owing for the minimum spend amount at the conclusion of your event, plus HST and 18% gratuities, will be charged to this same card as per the Event Booking Contract.

MINIMUM SPEND THRESHOLDS	Daytime (before 4pm)	Happy Hour (4-6pm)	Evening (6pm and later)	HIGH SEASON* Happy Hour (4-6pm)	HIGH SEASON* Evening (6pm and later)
Sunday	\$500	\$500	\$500	\$500	\$500
Monday to Wednesday	\$500	\$500	\$750	\$750	\$1250
Thursday	\$500	\$750	\$1000	\$1000	\$1500
Friday	\$750	N/A	N/A	N/A	N/A
Saturday	\$750	\$750	\$1500	\$1000	\$2000

****High Season - June to August, November & December***

Can we serve my own food at my event?

Bar space rental allows for guests to bring in special occasion cakes with advanced notice. All other foods must be ordered from Wander Food & Wine. We currently have a terrific working relationship with Gourmet World for cakes delivered here for your event. Inquire with us for more information.

Can I provide and serve my own alcohol at my event?

In Wander's bar space, you will be required to purchase your alcohol through the bar's liquor license. If you wish to bring in your own wine bottles for your event, we charge a corking fee of \$30 per bottle to cover the costs of glassware and service. Any other alcohol that you wish to bring in should be arranged by our team.

Do you serve anything other than wine at your bar?

We do offer a selection of imported beer, cocktails and non-alcoholic offerings. We can add in other cocktails and drinks to a bar menu for a private event as long as we have enough notice of what to have in stock.

Is this a physically accessible space?

We are located in a historic building in Downtown Sudbury and therefore can only modify for accessibility as the structure allows. We do have a portable wheelchair ramp available for access to the main floor bar space, however, the bathrooms are not fully accessible.

How is the food served?

All prices for seated/class-style events are based on plated table service. A buffet set-up can be arranged but will reduce the maximum seating capacity for the event and cannot be accommodated for more than 20 guests. Day-of changes to the menu selections may result in additional charges to prepare the extra meals.

What about food allergies?

Food may contain/come into contact with wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, soy. In the event there is an allergy we will do everything possible to prevent cross-contamination but it is not something we can guarantee.

Can I bring in decorations?

We don't have a lot of available space for decorations but we can offer suggestions. Please note that we prohibit: anything fastened to the walls, any kind of confetti, sparkles or any kind of rice. Flammable candles or sparklers can be used for cakes only - and with prior permission.

We do not accept any responsibility for loss, theft or damage of items. All leftover flowers, cakes, vases and other items brought into the restaurant must be removed at the end of the event.

PLEASE EMAIL US AT EVENTS@WANDERFOODANDWINE.CA WITH ANY OTHER QUESTIONS.