

private events

cowansville

PLANNING A SPECIAL EVENT? THE RESTAURANT IS YOURS!

The entire restaurant is dedicated to your group and your event.

- Up to 50 guests for a seated meal, family-style service
- Up to 75 guests for a cocktail reception

Booking the entire restaurant for a private event gives you exclusive access to Conserve for the evening, allowing you to create a truly personalized experience—perfect for corporate gatherings, creative events, and intimate celebrations.

PLANNING YOUR EVENT

We always start with a personal consultation to go over all the details:

- Your vision for the evening
- Menu preferences
- Beverage selections, micro-brewery beers, wines (local and imported)
- Timeline and logistics

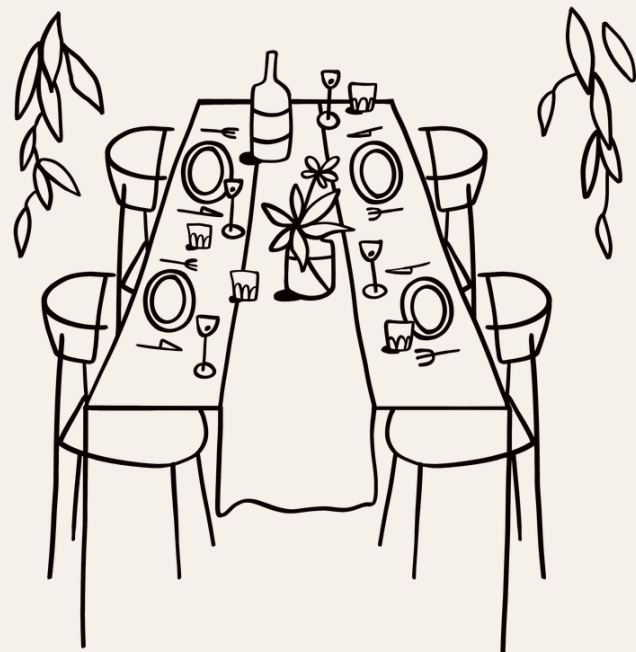
THE MENU

Our menus vary in tandem with the seasons and are rooted in what our partners can supply at any given time.

Our family-style menus are designed for sharing and encouraging guests to try a variety of items.

We can accommodate most allergies and dietary restrictions if notified ahead of time.

See sample menu at the end.



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PRICING AND TERMS

The minimum fee for all reservations is **1 500\$** (before taxes).

- We request a minimum of 15 people for a seated dinner and 20 people for a cocktail reception.
- For a seated dinner, menus start at 50\$ per person. For a cocktail reception, menus start at 35\$ per person. Pricing will be quoted after consultation.
- These terms allow us to offer excellent service, a well-organized and successful event.
- Beverages are not included in the menu price and will be charged based on consumption.

TO SECURE YOUR RESERVATION

- A 50% deposit is required to confirm your booking.
- Your reservation is guaranteed upon reception of your deposit.
- The remaining balance is due 24 hours before the event.
- A final guest count is required 7 days ahead of the event.

CANCELLATION POLICY

Deposits are fully refundable if canceled 30 days or more before the event. Cancellations within 30 days of the event are non-refundable.



SAMPLE MENU

spring

– FIRST

PINZIMONIO

local vegetables, garlic scape aioli

ARANCINI

pearl barley, oyster mushroom

SFINCIONE

tomato focaccia, parmigiano reggiano

– SECOND

RADISH

ricotta, radish top salsa verde

ASPARAGUS

white miso, sunflower seeds

ROTOLO

fresh pasta, local greens, tomato

GREEN SALAD

local lettuces, verjus vinaigrette

– DESSERT

BUDINO

dark chocolate, olive oil

ZEPPOLE

ricotta doughnuts, maple syrup