A Ñ E J O

GROUP & EVENT DINING

AÑEJO DON MILLS

7 Marie Labatte Road | Toronto ON M3C OJ1 click here to contact us







Whether you're planning a business meeting, team celebration, intimate dinners, birthday, or full-on fiesta, we create every event with a personal touch and a passion for excellence. Our vibrant restaurant and bar spaces offer the perfect backdrop for any occasion.

Our dedicated event coordinators help tailor every detail—from menu selection to décor and music- ensuring a seamless and memorable experience.

LOCATION SPECIFICS

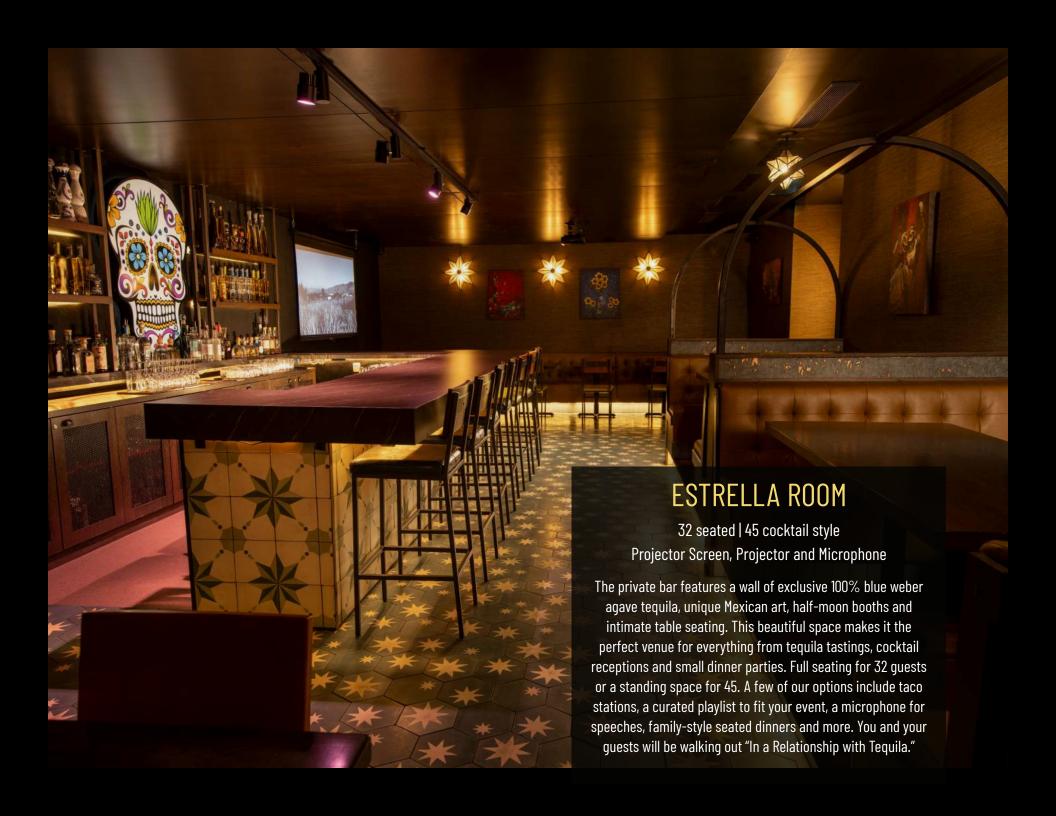
Añejo Don Mills is the ideal spot for your next event! Located in the heart of CF Shops at Don Mills, our vibrant space blends urban charm with an energetic, upscale setting.

With our Mexican-inspired dishes and Canada's largest tequila selection, your guests are in for a treat. We're all about making your event as unique as you are, whether it's a seated dinner, cocktail-style mingling with bites, or interactive taco stations.

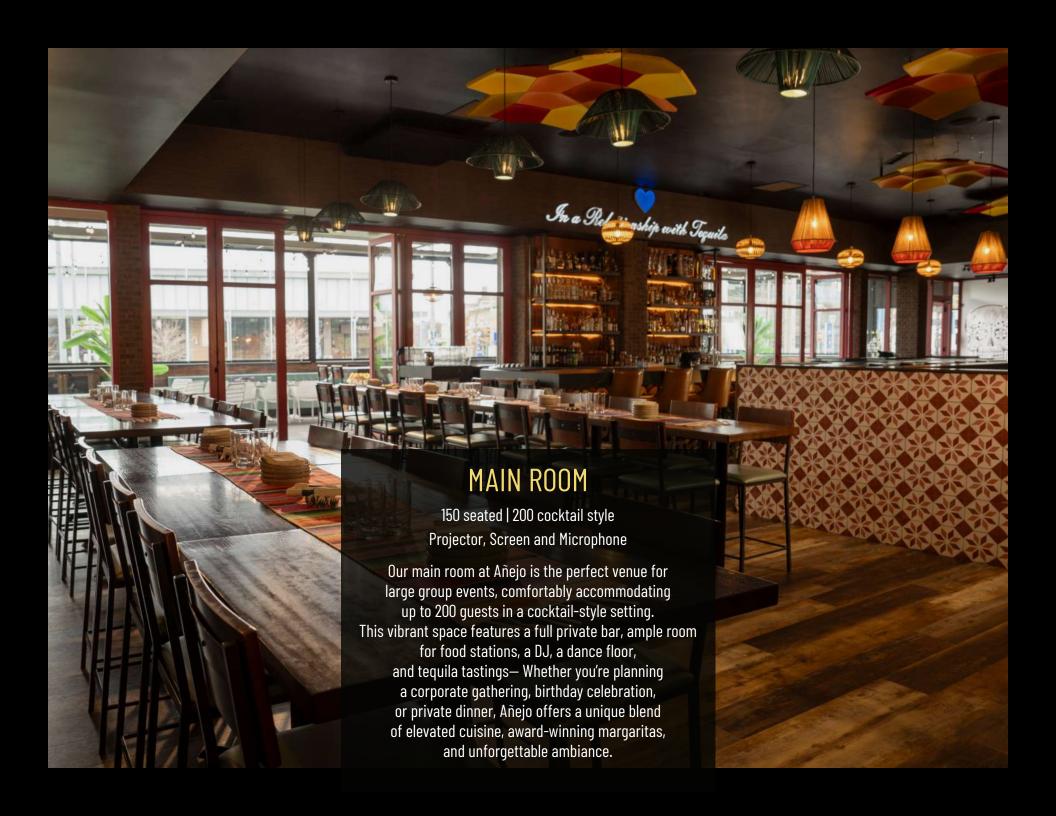
Plus, our private dining room features a full AV system equipped with two projectors and screens, perfect for business meetings or presentations. Our team will tailor the experience to your needs, ensuring an unforgettable time for everyone!













MENU DETAILS & PRICING



BEVERAGE SERVICE

Margaritas, cocktails, spirits, beer, wine whatever your style, we offer flexible beverage options to suit your event:

DRINK TICKETS

Provide guests with drink tickets, each assigned a dollar value (e.g., \$20). Guests can order drinks up to that amount, and you'll only be charged for what's consumed. For example, if a guest orders a \$16 drink, you're only billed \$16—not the full ticket value.

OPEN BAR

Give your guests full freedom to enjoy their favourites. With this option, we charge based on actual consumption at the end of the event.

CUSTOM DRINK MENU

Want to keep it curated? We can create a tailored drink menu with a specific selection of margaritas, cocktails, wine, and beer, allowing you to control both the offering and the spend.





SET MENU OPTIONS

SAYULA \$35 per guest

TACO PLATTER (4 tacos)

braised beef | pork carnitas | chicken tinga | braised mushroom | crispy fish | chorizo

TABLESIDE GUACAMOLE (for the table)

avocado | tomato | onion | jalapeño | cilantro | garlic | signature salt mix

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FAMILY STYLE

TORO \$45 per guest 1 starter, 2 proteins, 1 side

STARTERS

Iguacamole | salsa roja |
coconut shrimp |
mushroom flautas | guajillo ribs

AMECA \$55 per guest
-2 starters, 2 proteins, 2 sides

SIDES

honey mezcal broccolini |
spiced roasted carrots |
mexican rice | vegan refritos |
mixed greens with serrano
vinaigrette | corn esquites |
spiced roasted vegetables

CHAPALA \$65 per guest 2 starter, 3 proteins, 3 sides

PROTEINS

all served with warm corn tortillas camarones ranchero | pollo milanesa | chile relleno | grilled pollo ranchero | taco flights | carne ahumada +\$7 per guest



additional side +\$5 per guest | add churros +\$5 per guest tequila pairing available per course (ask your event coordinator for more information)









ADD IT ON

MARGARITA JUGS

classic, ginger, strawberry rhubarb, mango, cucumber cilantro, guava, blood orange, chili coconut, mezcalarita, cadillac or the Patrón perfect margarita.

TEQUILA TASTING

one of our tequila experts will lead your party through a personalized tequila tasting

EL CANTARITO (SERVES 17)

a fiesta sized jug of jarritos soda, fresh pressed fruit juice and an entire bottle of blanco tequila! (26oz)

Make a memorable first impression by offering your guests a drink right when they walk in the door

Bubbles | Margarita | Cantarito







COCKTAIL OPTIONS

TACO BAR \$40 per guest

minimum 25 people

Best for private functions, we man an action station to serve up any three of your favourite tacos: braised beef | pork carnitas | chicken tinga | braised mushroom | crispy fish | chorizo

served with

- white corn and flour tortillas
- diced jalapeños
- fresh cilantro
- lime

- house-made pico de gallo
- mexican hot sauces
- white hot mayo

PASSED APPETIZERS 12 per order

- roasted corn salad spoons + cotija cheese \$28
- mini mushroom flautas + avocado \$24
- coconut shrimp bites + salsa cruda \$35
- quajillo ribs + cotija cheese \$34

- achiote prawn + avocado crema + jicama tostada \$36
- smoked striploin skewer + quajillo bbq sauce \$44
- chicken tinga tostada + refritos \$26
- pineapple carnita skewer + salsa cruda \$38

PLATTER OPTIONS platters serve 25-30 people

CHARCUTERIE \$178

meats | cheese | roasted vegetables | fried jalapeños | tortilla chips | totopos chips

SALSA \$48

pico de gallo | salsa cruda | guacamole | refritos | salsa roja | tortilla chips

CRUDITÉ \$126

roasted vegetables | fresh vegetables | salsas | roasted pineapple | tortilla chips | totopos chips

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LIVE STATIONS

WOW YOUR GUESTS WITH A LIVE CHEF ACTION STATION! CUSTOMIZED FOR YOUR EVENT, PLEASE INQUIRE FOR MENU PRICING





FINE PRINT

- Function menus are required for all parties of 12 or more
- Full party participation is required
- $\bullet\,20\%$ auto-grat will be applied to all group bookings
- Your entire party must arrive within 30 minutes of reserved start time
- Menu selection and final head count due 72 hours prior to function date
- Any cancellations within 48 hours of function date may be subject to a \$25 per person cancellation fee
- For parties of 12 or more guests will be given one bill (no separate bills please)

Please let our reservations coordinator know if you have an special requests and we will do our best to accommodate.

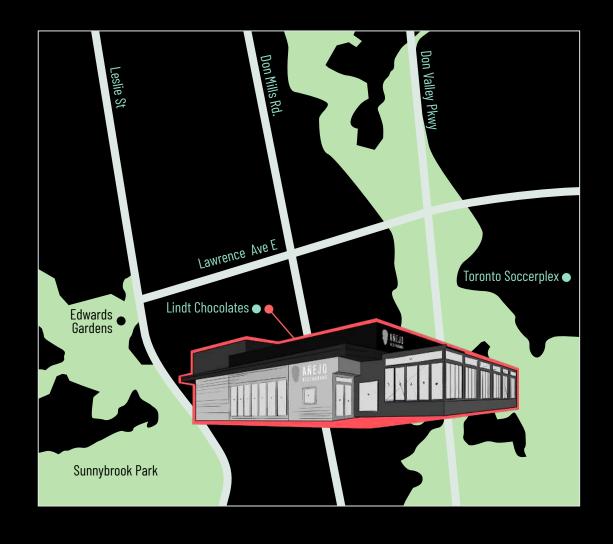


LOCATION

Perfectly positioned in the CF Shops at Don Mills,
Añejo Don Mills is surrounded by amenities your guests will
appreciate—free parking, nearby hotels, upscale shopping,
and Cineplex VIP. Easily accessible from downtown Toronto
and the 401, this location offers convenience for both local
and out-of-town guests. Hosting your next event at
Añejo Don Mills means easy planning, built-in convenience,
and a memorable experience for your guests.

POINTS OF INTEREST ON THE MAP

- Cineplex VIP Cinemas Don Mills
- Lindt Chocolates
- Toronto Botanical Gardens
- Edwards Gardens



PARTING GIFTS



THE PERFECT LOCATION FOR ANY EVENT

- Birthday Celebrations
- Holiday Parties
- Wedding Receptions
- Corporate Events
- Networking Events
- Business Meetings
- Team building activities

ADDITIONAL OFFERINGS

We offer Tequila Classes with Tastings, Tequila Dinners with Pairings and a customized menu to suit any vision.

Let's create something unforgettable.





TERMS AND CONDITIONS

BOOKING FEE

No booking fee. Minimum spend required which will vary from day/time/month. Based on average revenue in that space on a given day.

CONFIRMATION

An event may be put on a tentative hold while in discussion with the event coordinator, but the event will not be confirmed until the contract has been signed, and the credit card form has been filled out.

FINAL GUEST COUNT

The guaranteed number of guests attending the event is required 5 days prior to event date. Small guest count changes (+/- 5) are acceptable 48 hours in advance and can be adjusted accordingly in the contract. However, unless notified of a guest count revision, the number originally contracted will be assumed as the guarantee and the bill will reflect a charge for the guaranteed number given or the actual number in attendance, whichever is greater. Some special events may require a final guest count 10 days prior to event.

MENU

Selections must be made at least 72 hours in advance for groups of 25 or fewer, 7 days in advance for groups of more than 25, and 10 days in advance for private buyouts.

PAYMENT

We accept all major credit cards, debit and cash. Payment must be made on the day of the event.

DEPOSITS

No deposits will be taken. Credit card on file will be required.

GRATUITY

A 20% gratuity will be applied to all on-site restaurant events.

DECORATIONS

Welcomed

Terms subject to change. Please review the most up-to-date terms in the contract when planning an event with our team.