



Private Events



About Us

Ada Culinary Studio is located in the heart of downtown Charlottetown at 135 Kent Street. Chef Adam Loo and his team at Ada are proud to bring unique events and custom curated menus to guests regardless of the occasion.

Events open to the public feature different cuisines, special themed events, and the occasional pop-up. In addition to these, we specialize in private event hosting including stand-up hors d'oeuvres, multi-course meals, weddings, off-site caterings, and more.



About Our Space

Our restaurant features a fully open kitchen to allow for guest interaction with our team of chefs. Our dining room is a modular style dining room which allows us to setup tables in any arrangement you would like and to ensure you have the ability to customize the space as much as the food to make your event even more special.

Private Dining



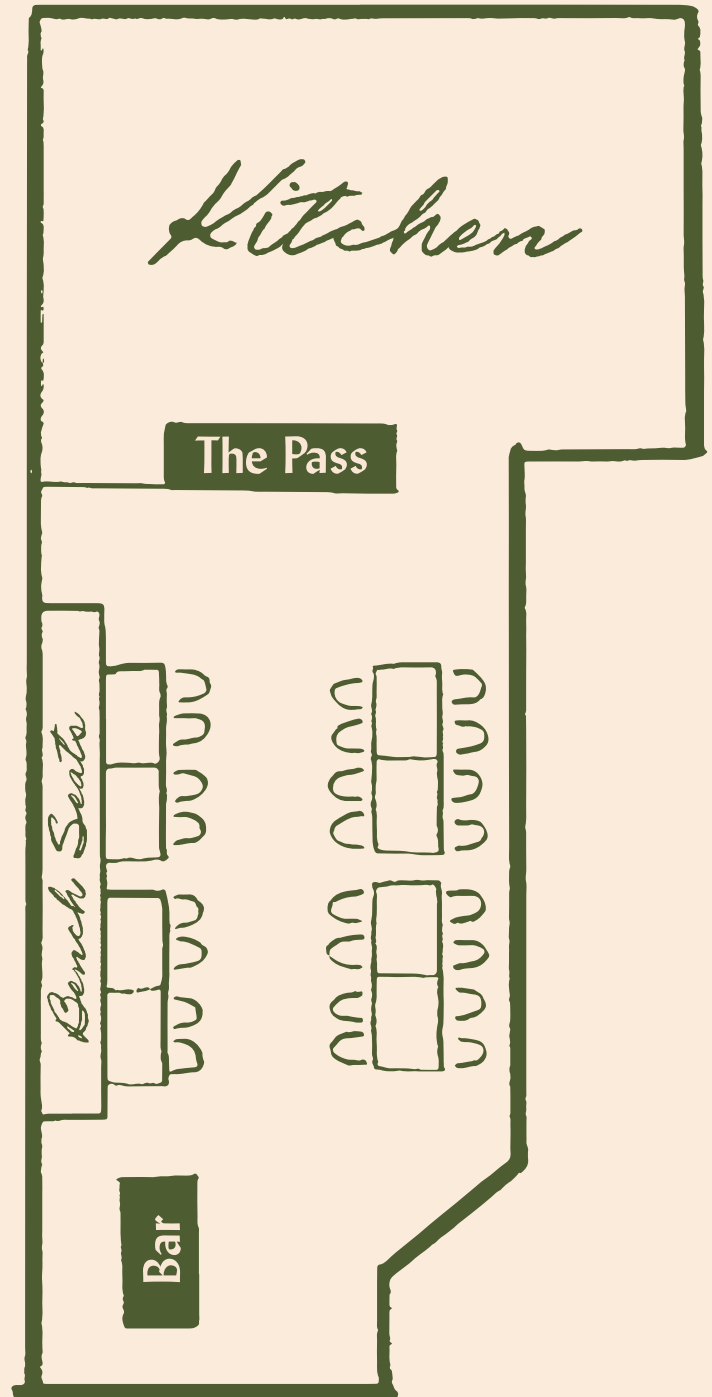
Our dining room offers a versatile modular space that can be setup any way you need. It can accommodate an intimate private dining experience with several table configurations. With neutral tones and exposed brick, this room is designed to be flexible for any type of party or gathering.

Your guests will be treated to a fully open kitchen concept where our chefs will plate each course live and you have the option to have our chefs come out and explain each course to create a unique dining experience.

Seated Capacity is:

22 guests at one large table

36 guests at smaller tables



Stand-Up Receptions



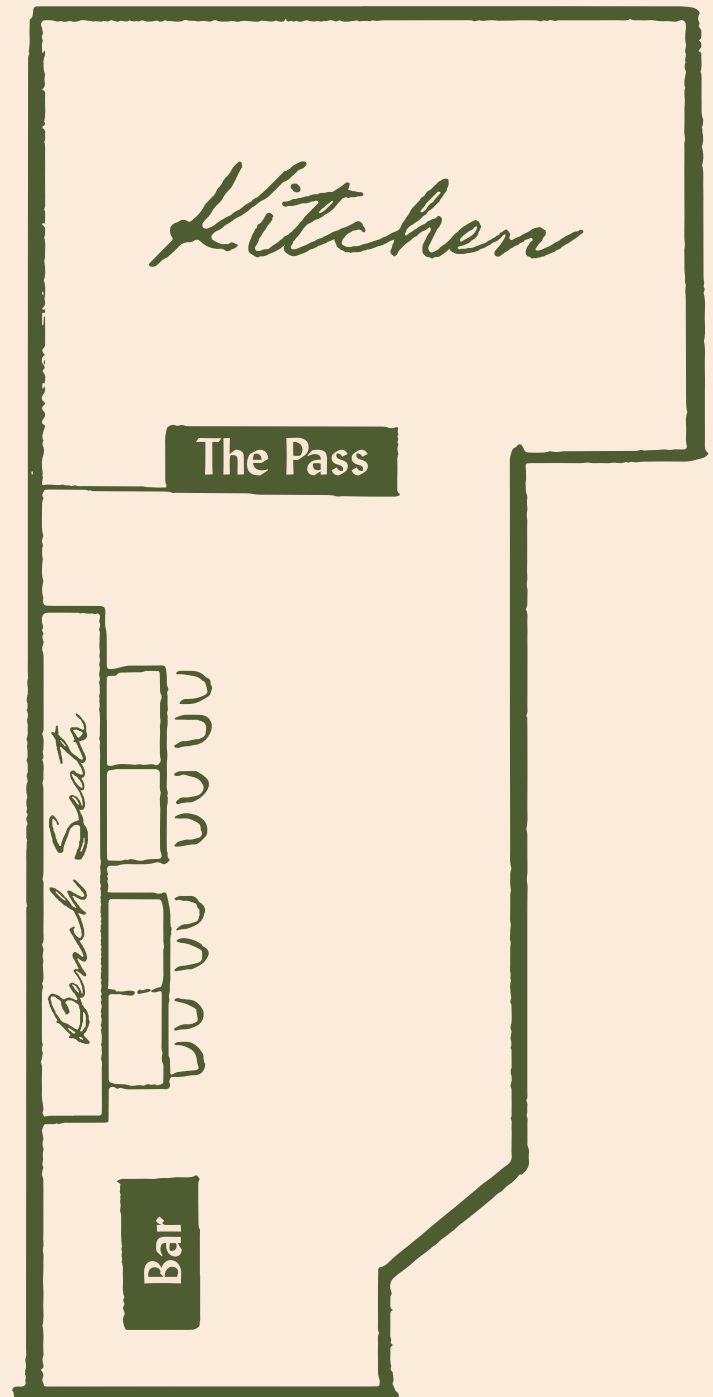
Our dining room is modular which allows us to add or remove tables and transform the space into a vibrant stand-up reception.

For stand-up receptions, our fully private dining space is yours for the evening. At the entrance is our bar where we feature island products and a variety of mixed cocktails. At the back of our dining room is our large pass into the kitchen where our chefs serve up hors d'oeuvres fresh for your guests throughout the evening based on your selections.

Our hors d'oeuvres menu changes frequently however you may make specific requests and we will do our best to accommodate.

Capacity

50 guests stand-up [limited seating]



Food & Drink

Our menus are ever-changing with the seasons and item availability. We are proud to serve and showcase some of the amazing products grown and raised right here in Prince Edward Island and we work very closely with our suppliers.

Complement your menu selections with beverages from our wine and beer menu, cocktails by our bar team, or any special requests you may have and we will do our best to have them on-hand for you and your guests.



Menu Options

Multi-Course

Work with us to create your very own unique multi-course menu featuring completely new dishes or dishes from past events:

Three Course Menu | \$85 per guest

Four Course Menu | \$95 per guest

Five Course Menu | \$125 per guest

*starting prices only, may vary based on menu selection

Hors d'Oeuvres

We have an ever-evolving hors d'oeuvres menu which is available upon request.

Prices range start at \$30 per dozen and custom requests are welcome.

How to Book

Your custom event is easy to book with us. You can access information through our instagram page or our website.

To book:

1. Follow the link below or go to www.ada-pe.com/experience
2. Select "Events"
3. Provide us with your desired date, guest count, style of event, and we will provide you with a brief form to fill in that just takes a few moments with additional questions to help us quote your event as accurately as possible.

When booking, please provide as much information as possible and include any special requests you may have. If at any point you have questions, please feel free to reach out any time and our team will be happy to assist you.



Booking Details

To reserve the private dining room, a signed booking contract and a 50% deposit on total food and beverage minimum spend may be required, redeemable on the final bill.

Menu Selections

Food and beverage selections will be sent and discussed during the booking process. When booking, please confirm any food or beverage requests, known dietary restrictions, guest count, arrival time, and any other information you wish to share about your event.

Guest Count

For any private dining events where the menu is priced per guest, a confirmed guest count is required no later than three days prior to your event. After that, the last provided count will be used.

Payment

A valid credit card will be required to hold your reservation. If the bill is to be split up, please indicate that in the booking process. Gratuity is at the guest's discretion. Final payments are due at the conclusion of your event.



Frequently Asked Questions

Can I bring my own wine?

Yes you can bring your own wine, we charge a \$20 per 750mL bottle corkage fee, maximum 3 bottles per party.

What if our party has a dietary restriction?

Yes we accommodate dietary restrictions as long as we know at least 3 days in advance.

Do you have audio/visual available?

Yes audio/visual is available with your booking, we have a 120" projector screen and surround sound audio available

Can I bring my own cake?

Our culinary team has a wealth of pastry knowledge and is happy to create a dessert for you and your guests so we do not allow guests to bring in cakes.

Do you have a dress code?

No we do not have a dress code for any of our events or parties.

Do you do off-site events?

Yes we do take on off-site events, for more information please connect with Karina, our Director of Operations.



Contact Us

Contact: Karina Butler, Director of Operations
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