

# 2022

## Events

on 12welve

### Special Events



*Make it everything you've imagined and more.*

Situated in historic downtown Whitby and located inside the Brock Street Brewing building you will find our signature restaurant 12welve Bistro & Tapwerks. Located on the second floor above our restaurant is our Events on 12welve space.

Events on 12welve brings together modern amenities with historic charm. Our unique space offers a blank canvas of over 3000 sq ft that can be transformed into many different event configurations.


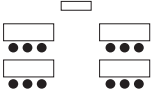
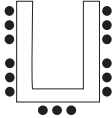

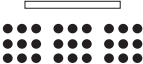

Our experienced and attentive team paired with chef driven cuisine will work seamlessly with your pickiest requirements ensuring that your event is truly a hit with all your guests

We look forward to welcoming you to Events on 12welve.

**Cherie Poitras**  
**Sales & Catering Manager**

# Special Events

## ROOM REQUIREMENTS

	Dinner	Classroom	U-Shape	Hallow Square	Theatre Style	Half Rounds (6 people)
BREWERY HALL						

# Menu OPTIONS

All package pricing includes taxes and facility fee.

## BREAKFAST BUFFET \$52

Freshly baked bread and bagel | assorted muffins | fresh croissants and danish pastries | seasonal sliced fruits | individual greek yogurt | selection of cheese, preserves, cream cheese and butter | free range scrambled eggs | western style home fries with sauteed onion and peppers | country sausage | applewood smoked bacon | fresh orange and cranberry juice | freshly brewed coffee and tea

## BRUNCH BUFFET \$52

Choice of garden or caesar salad | free range scrambled eggs | belgium waffles with maple syrup | smoked bacon | country sausage | herb roasted potato | seasonal vegetable medley | herb roasted chicken supreme with rosemary cream | ratatouille penne pasta | seasonal sliced fruit | waffles and syrup | assorted mini desserts, pastries | fresh orange and cranberry juice | freshly brewed coffee and tea

## PLATED LUNCH \$69 (available between 11:00 a.m. and 2:00 p.m.)

### STARTER

Choice of feature soup or salad

### PREDETERMINED CHOICE OF TWO ENTRÉES PLUS A VEGETARIAN SELECTION

**HERB CRUSTED SALMON FILET** | roasted potato medley | seasonal vegetables | lemon dill beurre blanc

**ROASTED FREE-RANGE CHICKEN SUPREME** | roasted potato medley | seasonal vegetables |

rosemary honey cream

**6OZ FILET MIGNON** | cooked med | roasted potato medley | seasonal vegetables |

king mushroom bordelaise sauce

### DESSERT

**VANILLA CREME BRULÉ WITH SEASONAL BERRIES | CHOCOLATE TRUFFLE CAKE |**

**NY CHEESE CAKE WITH FRESH BERRY COMPOTE**

## Mimosas

**CONSUMPTION PASSED MIMOSAS \$6.49\***

A minimum purchase of 10 glasses

**CONSUMPTION MIMOSA STATION \$7.79\***

A minimum purchase of 20 glasses

mimosa station to include sparkling wine, orange juice, cranberry juice and pineapple juice. Served with fruit garnishes; blueberries, strawberries and raspberries.

\*Plus applicable tax and gratuity.

## Caesars

**CONSUMPTION PASSED CAESARS \$8.62\***

A minimum purchase of 10 glasses

**CONSUMPTION CAESARS STATION \$8.62\***

A minimum purchase of 20 glasses

\*Plus applicable tax and gratuity.

### **EXPRESS LUNCH BUFFET \$57**

Choice of garden or Greek salad | chefs soup of the day | seasonal sliced fruits | assorted sandwiches (tuna, ham, turkey, salami, grilled vegetables) | Crudités platter | assorted dessert squares and cookies |

### **HOT LUNCH BUFFET \$63**

Choice of garden or Greek salad | chefs soup of the day | slow roasted curved striploin with demi glaze | herb roasted chicken supreme with marsala mushroom sauce | ratatouille penne pasta | seasonal vegetable medley | herb roasted potato | assorted dessert squares and fresh fruit platter

All lunch buffets require a minimum of 30 guests and come with a blend of bite sized treats, soft drinks, coffee and tea.

## *Cocktail* RECEPTION STATIONS

All options and pricing below are add ons to a pre-purchased dinner package. (Tax and gratuity extra)  
A room rental fee will apply for separate cocktail style receptions with no purchased dinner packages.

### **BREAD AND DIP \$24 PER PERSON**

Crostini's | pita chips | focaccia | hummus | babaganoush | balsamic vinegar | extra virgin olive oil | tapenade | bruschetta mix | selection of cheeses

### **SEAFOOD DISPLAY \$46 PER PERSON**

Half lobster tails | jumbo shrimps | P.E.I green lip mussels | crab claws | oysters on shell | mignonette | remoulade | cocktail sauce | lemon | tabasco

### **CHARCUTERIE PLANK \$26 PER PERSON**

CHEF SELECTED DOMESTIC | IMPORTED CURED MEATS AND CHEESES

Artisan bread and flatbreads | assortments of fruits | nuts | olives | compotes | pickles

# Hand Passed HORS D'OEUVRES

3 Pieces per person \$9\*

Each additional piece is \$3\* per person

## COLD

- **SMOKED SALMON CANAPÉS** | dill cream cheese | crisped capers | pumpernickel
- **MINI STUFFED YORKSHIRE** | shaved beef | horseradish crema | onion gastrique
- **CAPRESE SALAD SKEWERS** | herbed bocconcini | basil | cherry tomato | balsamic glaze
- **ROMA BRUSCHETTA CROSTINI** | herb tomato | basil pesto | feta cheese | balsamic glaze
- **TRUFFLE MUSHROOM CROSTINI** | wild mushroom | whipped goat cheese | truffle honey
- **COMPRESSED WATERMELON SKEWER** | feta cheese | mint | sumac

## HOT

- **SIGNATURE CHEESEBURGER SLIDERS** | deli pickle | tomato | secret sauce
- **KOREAN PULLED PORK SLIDERS** | kimchi | pickled cucumber | sriracha mayo
- **VEGETARIAN SPRING ROLLS** | Thai sweet chili sauce
- **ARANCINI** | spinach | parmesan | smoked tomato basil
- **BUTTERMILK FRIED CHICKEN SLIDER** | deli pickle | tomato | jalapeno aioli
- **BEEF SATAY SKEWERS** | teriyaki ponzu sauce
- **THAI CHICKEN SATAY SKEWERS** | sweet soy sauce
- **COCONUT SHRIMP** | sweet Thai sauce

\*Plus applicable tax and gratuity.



# Plated DINNER

CHOICE OF ONE STARTER

CHOICE OF ONE ENTRÉE (SEE ENTRÉE'S FOR PRICING)

CHOICE OF ONE DESSERT

Minimum food and beverage spend of \$3000\* is required for a Friday or Saturday booking.

\*Before tax and gratuity

## STARTER

**BEET & GOAT CHEESE** | arugula | walnuts | watermelon radish | lemon white balsamic

**ORGANIC GREENS** | baby greens | cucumber | dried cranberry | edamame | cherry tomato  
| radish | honey balsamic

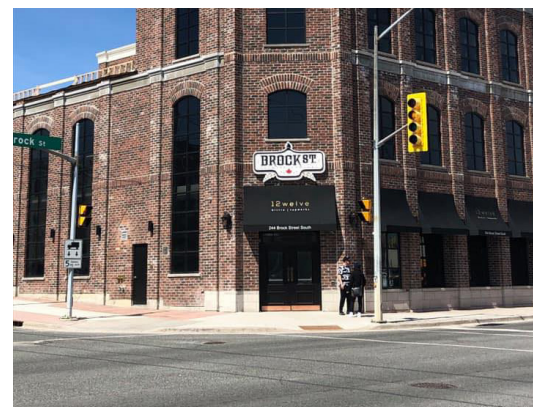
**HEARTS OF ROMAINE** | smoked pancetta | brioche croutons | parmesan | creamy garlic dressing

**CAPRESE SALAD** | bocconcini | arugula | Roma tomato | basil pesto | balsamic reduction

**WILD MUSHROOM BISQUE** | truffle oil

**FIRE ROASTED PEPPER & TOMATO BISQUE** | brioche crouton

**ROASTED BUTTERNUT SQUASH** | spiced maple syrup



## ENTRÉE SELECTION

ALL PRICING IS FOR A THREE COURSE PLATED DINNER

ADD AN ADDITIONAL STARTER COURSE FOR \$7 PER PERSON

HALAL CHICKEN ADDITIONAL \$4/PP | HALAL BEEF ADDITIONAL \$5/PP

## ENTRÉE SELECTIONS

**SLOW ROASTED CARVED STRIPLOIN & CHICKEN SUPREME DUO** | red wine jus | marsala wine sauce - \$82

**HERB ROASTED CHICKEN SUPREME & GRILLED SALMON DUO** | marsala wine | lemon beurre blanc sauce - \$82

**FREE RANGE STUFFED CHICKEN SUPREME** | goat cheese | spinach | sun-dried tomato | rosemary honey cream - \$65

**PROSCIUTTO WRAPPED MAPLE SALMON** | cranberry mango chutney - \$69

**6OZ FILET MIGNON** (cooked med) | king mushroom bordelaise sauce - \$79

**HERB ROASTED RACK OF LAMB** | blueberry port wine reduction - \$85

*Suggested entrée add ons*

*LOBSTER TAIL | garlic butter | lemon - \$24/ pp*

*TIGER SHRIMP | garlic butter | lemon - \$18/ pp*

## VEGAN/VEGETARIAN

**GRILLED CAULIFLOWER STEAK** | saffron coconut curry (vegan) - \$57

**RATATOUILLE RIGATONI** | wild mushroom | parmesan | basil tomato sauce - \$52

**BUTTERNUT SQUASH RAVIOLI** | tarragon cream sauce - \$52

## SIDE SELECTIONS

**ROASTED POTATO MEDLEY**

**ROASTED GARLIC & CHIVE MASH**

**SEASONAL RICE AND VEGETABLE PILAF**

## DESSERTS

**VANILLA CREME BRULÉ WITH SEASONAL BERRIES**

**CHOCOLATE TRUFFLE CAKE**

**NY CHEESE CAKE WITH FRESH BERRY COMPOTE**

\*All prices include tax and gratuity.



# Custom DINNER BUFFET

BUILD YOUR OWN EXCEPTIONAL DINNER BUFFET

**ONE ENTRÉE \$73\* / TWO ENTRÉES \$84\***

Your Custom Dinner Buffet is served with freshly baked rolls, seasonal vegetables, dessert station, coffee and tea.

## CHOICE OF ONE SOUP

**WILD MUSHROOM BISQUE** | truffle oil

**FIRE ROASTED PEPPER & TOMATO BISQUE** | brioche crouton

**ROASTED BUTTERNUT SQUASH** | spiced maple syrup

## CHOICE OF TWO SALADS

**GREEK** | romaine lettuce | tomato | peppers | onion | olives | feta cheese | cucumber | lemon vinaigrette

**ORGANIC GREENS** | baby greens | cucumber | dried cranberry | edamame | cherry tomato | radish | honey balsamic

**CAESAR SALAD** | smoked pancetta | brioche croutons | parmesan | creamy garlic dressing

## CHOICE OF ONE PASTA

**CHICKEN CARBONARA PENNE** | pancetta | sweet peas | woodland mushroom

**RATATOUILLE FUSILLI** | grilled vegetables | mushroom | tomato basil (vegan)

**ITALIAN SAUSAGE PENNE** | sun-dried tomato | rapini | peppers | arrabiata sauce

## CHOICE OF ENTRÉE(S)

**SLOW ROASTED PEPPERCORN CARVED STRIPLOIN** | demi glaze | pearl onion

**HERB ROASTED CHICKEN SUPREME** | marsala wine | woodland mushroom

**LEMON THYME ATLANTIC SALMON** | lemon dill cream sauce

\*All prices include tax and gratuity.

CHOICE OF ONE VEGAN/VEGETARIAN

**CAULIFLOWER TIKKA MASALA** | coconut curry | sweet peas | peppers | chickpeas | naan

**CREAMY RICOTTA SPINACH CANNELLONI** | tomato basil | parmesan

CHOICE OF ONE SIDE SELECTION

**ROASTED POTATO MEDLEY**

**ROASTED GARLIC & CHIVE MASH**

**SEASONAL RICE AND VEGETABLE PILAF**

**MAPLE SWEET POTATO MASH**

ALL DESSERTS INCLUDED

**VANILLA CREME BRULÉ WITH SEASONAL BERRIES**

**CHOCOLATE TRUFFLE CAKE**

**NY CHEESE CAKE WITH FRESH BERRY COMPOTE**

# Children's MENU \$48\*

CHOICE OF ONE

**CAESAR SALAD** | romaine lettuce | bacon | parmesan | croutons | garlic dressing

**VEGETABLE AND DIP** | celery | carrot | cucumber | tomato | buttermilk ranch

CHOICE OF ONE

**CHICKEN FINGERS** | crispy fries | plum sauce

**SPAGHETTI & MEATBALLS** | tomato sauce | parmesan

**GRILLED CHEESE** | crispy fries | aged cheddar

CHOICE OF ONE

**CHOCOLATE BROWNIE** | ice cream

**SEASONAL FRUIT CUP**

TEENS

Pricing for teenagers includes the same meal selections as the adult menu, without alcohol.

\*All prices include tax and gratuity.

# Late Night STATION

All options below are add ons to a pre-purchased dinner package.

A room rental fee will apply for separate cocktail style receptions with no purchased dinner packages.

## POUTINE

### **POUTINE STATION \$11<sup>^</sup> PER PERSON**

Yukon fries | gravy | cheese curds | bacon bits

## FLAT BREADS

### **FLAT BREADS: CHOICE OF THREE \$14<sup>^</sup> PER PERSON**

Margherita | mozzarella | basil tomato sauce

Pepperoni | tomato sauce | mozzarella cheese

Prosciutto & pear flatbread | aged prosciutto | caramelized bosc pear | mozzarella | truffle cream | arugula | balsamic

Truffled mushroom flatbread | wild mushroom | chèvre | caramelized onion | truffle cream

## SLIDERS

### **SLIDER STATION: CHOICE OF THREE \$20<sup>^</sup> PER PERSON**

Signature cheeseburger sliders | deli pickle | tomato | secret sauce

Korean pulled pork sliders | kimchi | pickled cucumber | sriracha mayo

Buttermilk fried chicken slider | deli pickle | tomato | jalapeno aioli

Grilled portabella mushroom | arugula | pesto | peppers

Battered cod | tartar sauce | slaw | lettuce

## PUB CRAWL

### **PUB CRAWL \$24<sup>^</sup> PER PERSON**

Smoked chicken wings | onion rings | perogies | beer-BQ meat balls | spring rolls | fried pickle spears |

mozzarella sticks | chicken fingers

## SWEETS

### **SWEET TABLE \$16<sup>^</sup> PER PERSON**

Variety of cheesecake squares | decadent chocolate brownies | macarons |

seasonal sliced fruit and berries | mini donuts

<sup>^</sup>Pricing shown does not include tax and gratuity.

# Bar PACKAGES

## 5 HOUR HOST BAR

### INCLUDES TAXES AND GRATUITY

Standard Bar \$53 per person

Premium Bar \$65 per person

Platinum Bar \$80 per person

**\*8 Hour Non-Alcoholic Bar \$10 per person**

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## CONSUMPTION BAR | STANDARD, PREMIUM OR PLATINUM

Beverages are charged for only drinks consumed.

## CASH BAR

Guests pay for their own drinks.

## STANDARD, PREMIUM OR DELUXE DRINK TICKETS

Pre-determined number of drink tickets per guest.

Beverages are charged on a per drink price and only for drinks consumed.

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## STANDARD BAR

### LIQUOR<sup>^</sup>

- Wiser Special Deluxe Whisky \$7
- Iceberg Vodka \$7
- Bacardi White Rum \$7
- Bombay Gin \$7

### BEER<sup>^</sup>

- Brock Street Blonde Lagered Ale - \$8
- Brock Street Bohemian Pilsner - \$8.50
- Brock Street Amber Lagered Ale - \$8.50

### HOUSE WINE<sup>^</sup>

Tintern Ridge (by the glass) \$8

### NON-ALCOHOLIC BEVERAGES<sup>^</sup>

- Juice \$3.50
- Soft Drinks \$2.75

<sup>^</sup>Pricing shown does not include tax and gratuity.

# Bar PACKAGES

## PREMIUM BAR

Premium Bar includes beverages from the standard bar.

### LIQUOR^

- Malibu Coconut Rum \$7
- Crown Royal \$8
- Johnnie Walker Red \$8
- Kettle One \$8
- Kraken \$8
- Aviation \$8

### LIQUEURS^

- Triple Sec \$6
- Disaronno Original Amaretto \$6
- Kahlua \$7
- Baileys Irish Cream \$7
- Grand Marnier \$10

### BEER^

- West Coast IPA \$8.75
- Traditional Irish Red \$8.50
- Chocolate Milk Stout \$8.50

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## PLATINUM BAR

Platinum Bar includes beverages from the standard and premium bar and five seasonal cocktails.

### LIQUOR^

- Jack Daniels \$8
- Bulleit Bourbon \$9
- Rittenhouse Rye \$10
- Johnnie Walker Black Label \$10
- Highland Park 12 Yr. Single Malt Scotch Whisky \$10
- Grey Goose Vodka \$10
- Botanist Gin \$10
- Courvoisier VS Cognac \$12
- Eldorado 15 Year Rum \$ 12

### SODA'S + HARD TEA'S ( Select 3 )^

- Raspberry Lemon Vodka Soda \$8
- Lemon Lime Vodka Soda \$8
- Wild Cherry Vodka Soda \$8
- Mango Peach Vodka Soda \$8
- Peach Hard Iced Tea \$8
- Pineapple Hard Iced Tea \$8
- Classic Lemon Hard Iced Tea \$8
- Raspberry Hard Iced Tea \$8

^Pricing shown does not include tax and gratuity.

# Wine LIST

Bottles (750ml)

- Villa Sandi Pinot Grigio, Italy \$34^
- Villa Sandi Prosecco, Italy \$36^
- J Lohr Chardonnay, California \$38^
- Stoneleigh Sauvignon Blanc, New Zealand \$38^
- J Lohr Seven Oaks Cabernet Sauvignon, California \$42^
- Wakefield Promise Land, Shiraz, Australia \$32^

^Pricing shown does not include tax and gratuity.







[events.12welvebistro.ca](http://events.12welvebistro.ca)