

2022

Events
on 12welve

Wedding
Packages

events.12welvebistro.ca





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 wedding is truly a special day, leaving joyous memories that will last a lifetime and guests talking about your special day for years to come.

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

Cherie Poitras
Sales & Catering Manager

2022 *Wedding* Packages

Events on 12welve

Brewery Hall

FEATURES

Brewery Hall, is located on the second floor of the Brock Street Brewery building. This space provides a large private cocktail and dining area with a bar, bosted with 20ft ceilings, elegant lights and views of the brewery.

The Brewery Hall can accomodate up to 150 guests plus the head table & dance floor.

Food & beverage minimum

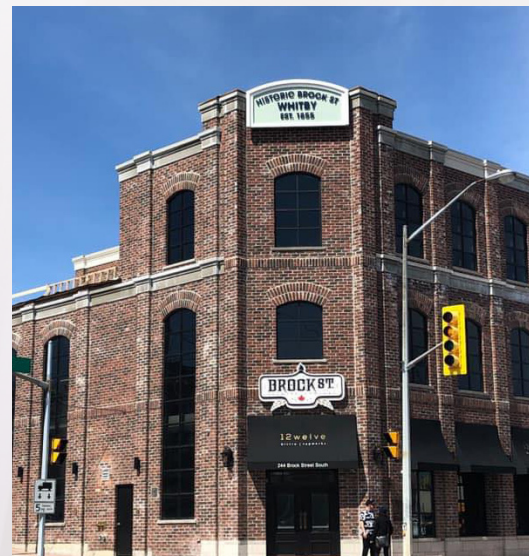
Saturday from May until the end of October - \$14,000

Friday or Sunday from May until end of October or

anyday of the week from November until end of April - \$13,500



2022 *Wedding* Packages



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Wedding Experiences

We at Events on 12welve are here to help bring to life any vision you desire for your special day. With our expertise, we are here to make your day easy and stress free, so that you can enjoy the day with your family and friends. Our all inclusive packages are designed to help take the stress off the couples so that they can focus on other details. Included in our packages are: Professional Wedding Coordinator, uniformed staff, floor length white or black table linens, napkins, chair covers, fine china, flatware, stemware, cake, gift & receiving tables, cake cutting service, microphone & podium, LCD projectors and screen, serving staff, bartenders, all facility fees & HST.

CLASSIC WEDDING EXPERIENCE

Adult price per person

Saturday from May until the end of October - \$165 per person

Friday and Sunday from May until the end of October - \$160 per person

Any day of the week from November until the end of April - \$160 per person

Teen price per person

Saturday from May until the end of October - \$145 per person

Friday and Sunday from May until the end of October - \$140 per person

Any day of the week from November until the end of April - \$140 per person

Vendors price per person

Anytime of the year - \$110 per person

- Non-alcoholic punch and assorted hand passed hors d'oeuvres (three pieces per person)
- Assortment of freshly baked breads and artesian flat breads
- Choice of salad
- Choice of soup
- Choice of main entrée and side
- Choice of dessert
- House wine service throughout dinner (three bottles per table)
- Coffee and tea station during dessert
- Five hour standard bar
- Cutting of the wedding cake with continued coffee/tea station
- Late night poutine station
- All facilities fees and HST

SIGNATURE WEDDING EXPERIENCE

Adult price per person

Saturday from May until the end of October - \$221 per person

Friday and Sunday from May until the end of October - \$216 per person

Any day of the week from November until the end of April - \$216 per person

Teen price per person

Saturday from May until the end of October - \$171 per person

Friday and Sunday from May until the end of October - \$166 per person

Any day of the week from November until the end of April - \$166 per person

Vendors price per person

Anytime of the year - \$120 per person

- Non-alcoholic punch and assorted hand passed hors d'oeuvres (three pieces per person)
- Assortment of freshly baked breads and artisan flat breads
- Choice of salad
- Choice of soup
- Choice of main entrée and side
- Choice of dessert
- House wine service throughout dinner
- Coffee and tea station during dessert
- Six hour premium open bar
- Cutting of the wedding cake with a late night coffee and tea station
- Late night poutine station
- Choice of one an additional late night station
- All facility fees and HST

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



PASSED HORS D'OEUVRES

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

CHARCUTERIE PLANK

Add to any package \$26* per person

CHEF SELECTED DOMESTIC | IMPORTED CURED MEATS AND CHEESES

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

SALAD SELECTIONS

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

SOUP SELECTIONS

WILD MUSHROOM BISQUE | truffle oil

FIRE ROASTED PEPPER & TOMATO BISQUE | brioche crouton

ROASTED BUTTERNUT SQUASH | spiced maple syrup



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*Plus tax and gratuity.

ENTRÉE SELECTIONS

SLOW ROASTED CARVED STRIPLOIN & CHICKEN SUPREME DUO | red wine jus | marsala wine sauce

HERB ROASTED CHICKEN SUPREME & GRILLED SALMON DUO | marsala wine | lemon beurre blanc sauce

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

PROSCIUTTO WRAPPED MAPLE SALMON | cranberry mango chutney

6OZ FILET MIGNON (cooked med) | king mushroom bordelaise sauce

HERB ROASTED RACK OF LAMB | blueberry port wine reduction

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)

RATATOUILLE RIGATONI | wild mushroom | parmesan | basil tomato sauce

BUTTERNUT SQUASH RAVIOLI | tarragon cream sauce

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

Late Night Stations

POUTINE

POUTINE STATION \$11* PER PERSON

Yukon fries | gravy | cheese curds | bacon bits

FLAT BREADS

FLAT BREADS: CHOICE OF THREE \$14* 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* 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* 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* PER PERSON

Variety of cheesecake squares | decadent chocolate brownies | macarons | seasonal sliced fruit and berries | mini donuts

BAR PACKAGES

*Bar options are all subject to change.

STANDARD BAR

LIQUOR

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

BEER

- Brock Street Blonde Lagered Ale
- Brock Street Bohemian Pilsner
- Brock Street Amber Lagered Ale

HOUSE WINE & NON-ALCOHOLIC BEVERAGES

All bar packages include house wine and non-alcoholic beverages (soft drinks and juice)

PREMIUM BAR

UGRADE TO PREMIUM BAR SELECTIONS FOR \$10*/PP

Premium bar includes beverages from standard bar.

Upgrade to the premium liquor and liqueur selection for \$6* per person

Upgrade to premium beer selection for \$4* per person

LIQUOR

- Malibu Coconut Rum
- Crown Royal
- Johnnie Walker Red
- Kettle One
- Kraken
- Aviation

LIQUEURS

- Triple Sec
- Disaronno Original Amaretto
- Kahlua
- Baileys Irish Cream
- Grand Marnier

BEER

- West Coast IPA
- Traditional Irish Red
- Chocolate Milk Stout

BAR PACKAGES

PLATINUM BAR

UPGRADE TO PLATINUM BAR SELECTIONS FOR \$21*/PP

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

LIQUOR

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

SODA'S + HARD TEA'S (SELECT 3)

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

WINE LIST

BY THE GLASS

- House Wine Red (Included in Packages)
- House Wine White (Included in Packages)

BY THE BOTTLE - 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*



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