

CORPORATE PACKAGE



EVENTS AT
HENDERSON



CONTENT

RENTAL INFORMATION	03
BREAKFAST & BREAKS	04
LUNCH	08
COCKTAIL & FOOD STATIONS	13
DINNER BUFFET	21
PLATED DINNER	28
BAR	33
AV	35
FAQ	36



Rental Information

Peak season - May to December

ROOM	DAYS	ROOM RENTAL	MINIMUM FOOD AND BEVERAGE SPEND
Buyout	Saturday/ Sunday/ Holidays	\$5,500	\$20,000 + HST & Service charge fee
Buyout	Wednesday/ Thursday/ Friday	\$4,000	\$12,000 + HST & Service charge fee
Buyout	Monday/ Tuesday	\$2,500	\$7,000 + HST & Service charge fee
Sterling Room	Saturday/ Sunday/ Holidays	\$3,500	\$15,000 + HST & Service charge fee
Sterling Room	Wednesday/ Thursday/ Friday	\$3,000	\$7,000 + HST & Service charge fee
Sterling Room	Monday/ Tuesday	\$2,500	\$5,000 + HST & Service charge fee

Low Season - January to April

ROOM	DAYS	ROOM RENTAL	MINIMUM FOOD AND BEVERAGE SPEND
Buyout	Saturday/ Sunday/ Holidays	\$5,500	\$15,000 + HST & Service charge fee
Buyout	Wednesday/ Thursday/ Friday	\$3,000	\$8,000 + HST & Service charge fee
Buyout	Monday/ Tuesday	\$2,500	\$7,000 + HST & Service charge fee
Sterling Room	Saturday/ Sunday/ Holidays	\$3,500	\$7,000 + HST & Service charge fee
Sterling Room	Wednesday/ Thursday/ Friday	\$2,000	\$5,000 + HST & Service charge fee
Sterling Room	Monday/ Tuesday	\$2,000	\$3,000 + HST & Service charge fee

Breakfast

CONTINENTAL BREAKFAST

\$20 per person

INCLUDES:

- ◆ Coffee, Tea and Selection of Soft Beverages

THE PATISSERIE

\$25 per person

INCLUDES:

- ◆ Coffee, Tea and Selection of Soft Beverages

THE CLASSIC SPREAD

\$30 per person

INCLUDES:

- ◆ Coffee, Tea and Selection of Soft Beverages

ADD BREAKFAST STATIONS

\$25 per person

INCLUDES:

- ◆ Coffee, Tea and Selection of Soft Beverages

MID DAY SNACK

\$8 per person

INCLUDES:

- ◆ Choice of 2 snacks

SNACK JARS

\$8 per person

INCLUDES:

- ◆ Choice of 2 snacks

ABOVE PACKAGES INCLUDE:

- ◆ In-house tableware, cutlery, napkins, glassware and barware
- ◆ 12 Harvest tables
- ◆ 6 Round tables
- ◆ 200 chairs
- ◆ 4 Cruisers
- ◆ 2 Communal tables
- ◆ 20 Bar stools
- ◆ 10 Barrels
- ◆ 18 Picnic tables with Benches

ADDITIONAL CHARGES:

- ◆ 1 server required per 25 guests @45/hr for a minimum of 4 hours
- ◆ A 13% HST and 15% service charge fee will apply
- ◆ Please note that events during Statutory Holidays will incur extra labour charges

Breakfast

THE CONTINENTAL

MIXED BERRY YOGURT PARFAIT G

Lime Greek Yogurt, Mixed Berries, Puffed Granola

BREAKFAST SPREAD

Cream Cheese, Seasonal Jam, Honey Butter

BAKED BREADS

Blueberry Muffins, Chive Cheddar Scone, Assorted Bagels

FRESH FRUIT PLATTER

Assorted Seasonal Fruit

THE PATISSERIE

MIXED BERRY YOGURT PARFAIT G

Lime Greek Yogurt, Mixed Berries, Puffed Granola

BREAKFAST SPREAD

Cream Cheese, Seasonal Jam, Honey Butter

BAKED GOODS G

Blueberry Muffin, Chive Cheddar Scone, Chocolate Chip Banana Bread, Pain au Chocolat, Assorted Bagels

SMOKED SALMON PLATTER

Lemon, Capers, Pickled Onions

Sides: Sliced Cucumber, Tomato, Pickled Shallots

CLASSIC SPREAD

MIXED BERRY YOGURT PARFAIT G

Lime Greek Yogurt, Mixed Berries, Puffed Granola

BREAKFAST SPREAD

Cream Cheese, Seasonal Jam, Honey Butter

BAKED GOODS

Blueberry Muffins, Chive Cheddar Scone, Chocolate Chip Banana Bread, Pain au Chocolat, Assorted Bagels

SMOKED SALMON PLATTER

Lemon, Capers, Pickled Onions

Sides: Sliced Cucumber, Tomato, Pickled Shallots

CHEDDAR & CHIVE SCRAMBLED EGGS

HASH BROWNS

MAPLE BACON & HALAL TURKEY SAUSAGE

FRESH FRUIT PLATTER V G

Assorted Seasonal Fruit

Breakfast

BREAKFAST STATIONS

ALL CANADIAN PANCAKES

Buttermilk Pancakes with Maple Syrup, Bourbon Caramel, Honey Butter, Berry Compote Icing Sugar

BELGIAN WAFFLES

Chocolate Ganache, Honey Butter, Maple Syrup, Berry Compote, Crème Fraiche

CUSTOM OMELETTE BAR

Egg White Available

Free Range Eggs, Smoked Bacon, Ham, Mushrooms, Peppers, Spinach, Caramelized Onions, Tomatoes, Cheddar, Feta

EGGS BENEDICT STATION

Soft Poached Eggs, Butter Croissants, FD Hollandaise Sauce

Choice of: Bacon, Fire Roasted Mushrooms, Pan Flashed Spinach, Caramelized Onions

MID DAY SNACKS

Choose 2

MUFFINS

Lemon and Apple Spice

FRESH FRUIT PLATTER V G

Assorted Seasonal Fruit

CROISSANTS N

Butter and Almond

FRESHLY BAKED MINI COOKIES

Assorted Varieties

APPLE OAT ENERGY BITE V G

Cinnamon, Dates, Flax Seed

RASPBERRY TART

Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel, Ruby Crunch, Raspberry

FUDGE BROWNIE

Salted Caramel, Cocoa Nibs

YUZU MERINGUE PIE

Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

CHOCOLATE BITES V G

Chocolate Dense Cake, Cacao Nib Crunch

MATCHA MADELEINE

Yuzu Citrus Jam

CARAMEL PEANUT BUTTER CUP VG G N

Peanut Cacao Nib Crunch, Peanut Butter, Salted Caramel Chantilly

Breakfast

SNACK JARS

Choose 2

YOGURT PARFAIT:

Choose 1

TROPICAL YOGURT PARFAIT G VG

Banana Passion Fruit Compote, Lime Greek Yogurt, Yuzu Wild Rice Crunch

MIXED BERRY YOGURT PARFAIT G VG

Mixed Berry Compote, Maple Lime Greek Yogurt, Puffed Granola

STRAWBERRY YOGURT PARFAIT G VG

Wild Strawberry Compote, Vanilla Lime Greek Yogurt, Cranberry Puffed Granola

TRAIL MIX N

Pretzels, Pecan, Cranberry, M&M's

NUT FREE TRAIL MIX

Pretzels, Cranberry, Wasabi peas, Ruby Chocolate

CANDY MIX G

Gummy Bears, Gummy Poppers, Swedish Berries

CHOCOLATE CRUNCH MIX

Cacao Nib Crunch, Ruby Rice Krispie Crunch, Yuzu Wild Rice Crunch

SPICED NUTS N

Walnut, Cashew, Almond, Pumpkin Seed, Sunflower Seed

DRAGEES

Caramels, Yogurt Cranberry, Chocolate Peanuts



Allergies:



Gluten Free



Vegan



Vegetarian



Contains Nuts



Dairy Free

Lunch

SANDWICH BUFFET

\$50 per person

INCLUDES:

- ◆ 2 Sandwiches
- ◆ 2 Salads
- ◆ 2 Desserts & Fruit Platter
- ◆ Soft Bar

PACKAGE 1

\$85 per person

INCLUDES:

- ◆ 2 Proteins
- ◆ 1 Starch
- ◆ 1 Vegetable
- ◆ 2 Salads
- ◆ 2 Desserts & Fruit Platter
- ◆ Soft Bar

PACKAGE 2

\$100 per person

INCLUDES:

- ◆ 3 Proteins
- ◆ 2 Starches
- ◆ 1 Vegetable
- ◆ 2 Salads
- ◆ 3 Desserts & Fruit Platter
- ◆ Soft Bar

ABOVE PACKAGES INCLUDE:

- ◆ In-house tableware, cutlery, napkins, glassware and barware
- ◆ 12 Harvest tables
- ◆ 6 Round tables
- ◆ 200 chairs
- ◆ 4 Cruisers
- ◆ 2 Communal tables
- ◆ 20 Bar stools
- ◆ 10 Barrels
- ◆ 18 Picnic tables with Benches
- ◆ Includes servers

ADDITIONAL CHARGES:

- ◆ Add beer + Wine during lunch for \$12 per person
- ◆ A 13% HST and 15% service charge fee will apply
- ◆ Please note that events during Statutory Holidays will incur extra labour charges

Lunch

SANDWICHES

CHICKEN CAESAR WRAP

Crispy Chicken, Baby Gem Romaine, Jalapeno Caesar Dressing, Confit Tomato, Grana Padano

PEPPERCORN ROAST BEEF

Cheddar, Caramelized Onion, Arugula, Pepper Relish, Mustard Aioli, Brioche Bun

MR. SOPRANO

Mortadella, Spicy Salami, Provolone, Iceberg, Tomato, Pepper Relish, Mustard Aioli, Demi Baguette

SPICY TUNA D

Albacore, Avocado, Scallion, Arugula, Crispy Jalapeno, Sriracha Aioli, Grilled Flatbread

TRUFFLE EGG VG

Egg Salad, Truffle Aioli, Chives, Dill, Crispy Shallots, Buttered Brioche

TURKEY CLUB

House Smoked Turkey, Bacon, Cheddar, Avocado, Iceberg, Tomato, Garlic Aioli, Pan Au Lait

CROQUE MONSIEU

Smoked Virginia Ham, Gruyere, Truffle Mustard, Arugula, Pickles, Butter Croissant

SHRIMP PO BOY

Shrimp Salad, Old Bay Aioli, Celery, Dill, Shaved Iceberg, Pomme Frites, Buttered Brioche

LOX & CREAM CHEESE

Smoked Salmon, Chive Cream Cheese, Cucumber, Pickled Onion, Everything Bagel

FALAFEL WRAP V

Beet Hummus, Garlic Sauce, Arugula, Eggplant, Tabbouleh, Harissa Hot Sauce

PROTEINS

FOOD TRUCK BEER BRINE CHICKEN BREAST G

Yuzu Buffalo Sauce, Chimichurri, Heirloom Slaw

HENDERSON BEST BEER BRAISED SHORT RIB D

Spiced Crusted, Stout Jus, Heirloom Slaw

TEXAS BRISKET G D

Ballpark Mustard, Salt, Black Pepper, Cherry Wood Smoke

On The Side: FD BBQ Sauce, Horseradish Mustard, Crispy Onion

JERK CHICKEN G D

Jerk Coconut Sauce, Pineapple Relish, Heirloom Slaw

MIAMI RIBS D

Korean BBQ, Sesame Snap Brittle, Heirloom Slaw

HOT SMOKED TROUT G D

Mustard Sauce, Fresh Dill, Charred Lemon, Pickled Shallot

On The Side: Green Goddess

BROWN BUTTER BRANZINO

Olive Peperonata, Heirloom Slaw

LEMON PEPPER SALMON

Wasabi Green Pea Sauce, Heirloom Slaw

Lunch

PROTEINS

CHEESEBURGER add \$5 per guest

Prime Beef, Caramelized Onions, Aged Cheddar, Sesame Brioche

On The Side: FD Sauce, Truffle Aioli, Horseradish Mustard, Chili Relish, Arugula, Tomatoes, Pickles, Crispy Onions, Crispy Jalapeños

MISO BLACK COD G D add \$10 per guest

Sake Miso Sauce, Heirloom Herb

WAGYU HOT DOG add \$5 per guest

Brioche, On The Side: Caramelized Onions, Chili Relish, Horseradish Mustard, FD Sauce, Spicy Pickles, Iceberg, Chopped Tomatoes, Crispy Onions, Crispy Jalapeños

PRIME STRIPOIN D add \$5 per guest

Truffle Jus, Horseradish Mustard

VEGETARIAN / VEGAN OPTIONS

Choose 1

EGGPLANT PARMESAN G VG

San Marzano, Mozzarella, Sunflower Pesto, Vodka Rose Sauce, Bomba Chilli, Zucchini Sala

CAULIFLOWER AL PASTOR V G

Impossible Chorizo, Hominy Succotash, Red Pepper Puree, Avocado Salsa Verde, Heirloom Slaw, Mole Crisps

VEGETABLE TAGINE V G

Squash, Cauliflower, Sweet Potato, Gai Lan, Peas, Chickpeas, Jasmine Rice, Puffed Wild Rice, Herb Salad

VEGAN MAC BAO V N

Veggie Patty, Caramelized Onions, Mustard, Iceberg, Tomato, Spicy Pickles, Crispy Onions, Beet Steam Bun

SALADS

MEZE G VG

Kale, Treviso, Arugula, Romaine, Quinoa, Cucumbers, Peppers, Tomatoes, Mint, Parsley, Shallot Dressing, Goat Cheese, Beet Hummus, Crispy Lentils, Za'atar

RASA G VG

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta, Crumbled Feta, Harissa Chickpeas, Sumac

WALDORF WEDGE N VG

Romaine, Apple, Grapes, Heirloom Carrot, Pickled Squash, Watermelon Radish, Green Goddess, Truffle Dressing, Maple Pecans, Crispy Onion, Ricotta Salata

HEIRLOOM BEET N VG

Heirloom Beets, Avocado Cotija Cheese, Grapefruit Segments, Chimichurri, 100k Greens, Maple Pecans, Crispy Jalapenos, Honey Garlic

CAESAR 2.0

Romaine, Brussel Sprouts, Black Kale, Jalapeño Caesar Dressing, Double Smoked Bacon, Sundried Tomato, Cured Egg Yolk, Parmesan Crisps, Shokupan Crouton, Grana Padano, Chives

JUNCTION GREENS N VG

Henderson Best Beer, Ale Poached Pear, 100K Greens, Heirloom Vegetables, Sherry Vinaigrette, Walnut Crumble, Shaved Parmesan

Allergies:



Gluten Free



Vegan



Vegetarian



Contains Nuts



Dairy Free

Lunch

VEGETABLES

GRILLED GREENS

Seasonal Greens, Olive Oil, Sea Salt, Lemon, Chilli Relish, Toasted Garlic, Microgreens

GRILLED ASPARAGUS

Brown Butter Hollandaise, Lemon, Chilli Relish, Crispy Onion, Microgreen

MARINATED ZUCCHINI

Herb Garlic Oil, Lemon, Pumpkin Seed Romesco, Crispy Jalapeno, Basil

STREET CORN

Chili Garlic Butter, Smoked Crema, Avocado Salsa Verde, Cotija, Chives

SHAWARMA CAULIFLOWER

Beet Hummus, Labneh, Chimichurri, Pickled Shallots, Spicy Dukkah

HEIRLOOM VEGETABLES

Seasonal Vegetables, Shallot Dressing, Green Goddess, Leek Hay, Herbs

FLASH FRIED EGGPLANT

Old Bay, Truffle Honey, Smoked Crema, Chimichurri, Chilli Herb Salad

XO GREEN BEANS

Szechuan Sauce, Chilli Garlic Crunch, Toasted Sesame

STARCHES

SPICY RIGATONI

Pomodoro, Vodka Parmesan Cream, Preserved Chili, Caramelized Onion, Padano, Toasted Garlic, Chives, Basil Sprouts

CACIO RAVIOLI

Brown Butter, Spicy Pomodoro, Olive Peperonata, Lemon Herb Panko, Arugula Sprouts, Parmesan

WILD MUSHROOM RISOTTO

Maitake, Shitake, Oyster, Cremini, Truffle Puree, Mushroom Stock, Parsley, Chives, Parmesan

KIMCHI FRIED RICE

Caramelized Onions, Wild Mushrooms, Heirloom Carrots, Celery, Zucchini, Chopped Egg, Crispy Rice, Cilantro, Scallions

CREAMY POLENTA

Schmaltz, Cheddar, Buttermilk, Mole Popcorn, Crackling, Chives

TRUFFLE GNUDI

Truffle Ricotta, Wild Mushrooms, Sunflower Pesto, Black Truffle Sauce, Mushroom Soil, Crispy Cheese, Pea Shoots

PESTO CAVATELLI

Pesto Cream, Zucchini, Asparagus, Peas, Sundried Tomato, Pickled Chilies, Ricotta Salata, Pistachios, Microgreens

BABY POTATOES

Mustard Sauce, Caramelized Onions, Dill, Parsley, Chives, Crispy Jalapeños, On The Side: Truffle Aioli

POMME PURÉE

Yukon Potato, Caramelized Garlic, Truffle Oil, Chives, Crispy Onion

Lunch

SWEET ENDINGS

MANGO STICKY RICE G VG

Coconut Sticky Rice Pudding, Mango Compote, Toasted Coconut, Sesame

FUDGE BROWNIE VG

Salted Caramel, Cocoa Nibs

MINI PECAN TART VG

Sweet Crust, Toasted Pecans, Butter Filling

CARAMEL PEANUT BUTTER CUP VG G N

Peanut Cacao Nib Crunch, Peanut Butter, Salted Caramel Chantilly

COFFEE CARAMEL DOUGHNUT VG

Coffee Caramel Pastry Cream, Cinnamon Sugar

COOKIE CAKE CUP G V

Chocolate Chip Cookie Crumble, Cacao Sponge Cake, Kai 72% Chocolate Coconut Ganache, Gold Flakes

PEARSON EXPRESS BEER CHEESECAKE LOLLIPOP VG

Graham Crust, Vanilla Cheesecake, Pearson Express Passion Fruit Jam, White Chocolate Glaze, Crisp Pearls

YUZU MERINGUE PIE VG

Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

MATCHA MADELEINE VG

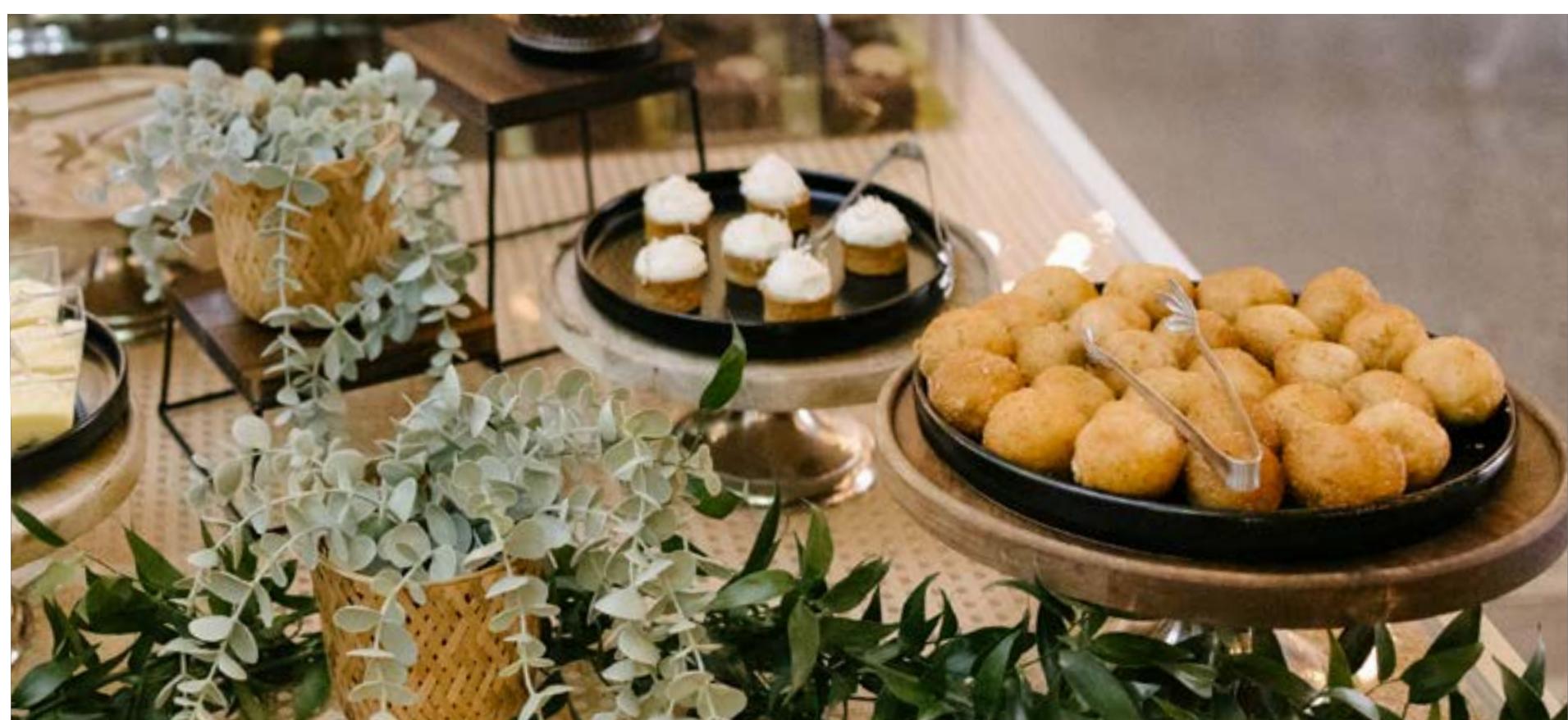
Yuzu Citrus Ganache

CRÈME BRÛLÉE DOUGHNUT VG

Vanilla Pastry Cream, Caramelized Sugar

CHOCOLATE BITES G V

Chocolate Dense Cake, Cacao Nib Crunch



Cocktail & Food Stations

PACKAGE 1

\$85 per person

INCLUDES:

- ◆ Choice of 6 Appetizers
- ◆ Standard Bar for 4 hours

PACKAGE 2

\$125 per person

INCLUDES:

- ◆ 3 Food Stations ONLY
- ◆ Standard Bar for 4 hours

PACKAGE 3

\$135 per person

INCLUDES:

- ◆ 6 Appetizers
- ◆ 2 Stations
- ◆ Standard Bar for 4 hours

PACKAGE 4

\$165 per person

INCLUDES:

- ◆ 7 Appetizers
- ◆ 3 Stations
- ◆ Standard Bar for 4 hours

THE ABOVE PACKAGES INCLUDE:

- ◆ In-house tableware, cutlery, napkins, glassware and barware
- ◆ 12 Harvest tables
- ◆ 6 Round tables
- ◆ 200 chairs
- ◆ 4 Cruisers
- ◆ 2 Communal tables
- ◆ 20 Bar stools
- ◆ 10 Barrels
- ◆ 18 Picnic tables with Benches
- ◆ Includes servers and bartenders

ADDITIONAL CHARGES:

- ◆ Add a station for \$25 per guest
- ◆ Add an appetizer for \$5 per guest
- ◆ \$20 per guest for each additional Hour
- ◆ Upgrade to Enhanced bar for \$15 per person
- ◆ Upgrade to premium bar for \$20 per person
- ◆ A 13% HST and 15% service charge fee will apply
- ◆ Please note that events during Statutory Holidays will incur extra labour charges

Appetizers

FROM SOIL

GREEN PAPAYA ROLL G V

Marinated Vegetables, Avocado, Chili Lemongrass Agave, Crispy Taro

SPICY FALAFEL G V

Herb Chickpea, Green Shug, Beet Hummus, Garlic Sauce, Pickled Squash

TOMATO TOAST VG

Stracciatella, Manchego, Basil Sprouts, Chili Relish, Maldon Sea Salt, Sourdough

SOUP DUMPLING VG

French Onion, Gruyere, Mozzarella, Pickled Shallot, Apple Cider, Parmesan

GRILLED CHEESE VG

Brie, Cheddar, Provolone, Herb Garlic, Chili Jam, Parmesan, Brioche

CHEEDDAR CROQUETTE VG

Truffle Aioli, Pickled Jalapeno, Parmesan Snow

PIZZA POCKET VG

Spicy Marinara, Mozzarella, Provolone, Basil Puree, Pickled Chili, Grana Padano, Tomato Powder

AGNOLOTI SPOON

Squash, Goat Ricotta, Truffle Butter, Chimichurri, Pickled Chilli, Maple Pecans, Parmesan

RUSH GOLD BEER POACHED PEAR FLATBREAD

Caramelized Onion, Gorgonzola Bechamel, Sunflower Pesto, Arugula, Balsamic, Padano

HALLOUMI FLATBREAD

Fig 2 Ways, Caramelized Onion, Provolone, Chimichurri, Labneh, Pistachio Dukkah

UMAMI GYOZA D VG

Mushroom, Kimchi, Tofu, Yuzu Kosho Aioli, Ginger Scallion, Ponzu, Micro Basil



Appetizers

FROM LAND

SCHNITZEL BITES D

Fried Chicken, Za'atar Honey, Harissa Sauce, Garlic Sauce, Pickled Cabbage, Mint

CHICKEN FLATBREAD

Vindaloo Sauce, Halloumi, Onion Jam, Cilantro Crema, Mango Chutney, Padano

HENDERSON CHICKEN DRUMETTE G

Wood Smoked, Lager Buffalo Sauce, Miso Dill Ranch, Crispy Quinoa, Chives

CHICKEN MAC SLIDER

American Cheddar, Bacon Jam, FD Sauce, Iceberg, Spicy Pickle, Herb Garlic Brioche

BIRRIA SPRING ROLL

Short Rib, Oaxaca Cheese, Avocado Salsa Verde, Smoked Crema, Pickled Shallot, Cilantro

JAMAICAN PATTY

Spiced Beef, American Cheddar, Cilantro Crema, Pepper Relish, Chives

HENDERSON BEST BEER BRAISED

SHORT RIB SLIDER

Horseradish Aioli, Arugula, Spicy Pickle, Gruyere Caramelized Onion Bun

TRUFFLE STEAK G

Spicy Beef Tartare, Accoutrement, Fresh Black Truffle, Dill Pickle Chip, Chives

LAMB DUMPLING G

Lager Vindaloo Sauce, Cilantro Crema, Pineapple Relish, Scallion, Mint

FROM WATER

SALMON GRAVLAX G

Pink Peppercorn, Dill, Chive Cream Cheese, Pickled Beet, Purple Potato Chip

SHRIMP TOAST

XO Scallop, Ginger Scallion, Sambal Hoisin, Kewpie, Thai Basil, Cilantro, Fry Bread

SASHIMI TACO D

Tuna, Salmon, Yuzu Miso Soy, Avocado, Scotch Bonnet Salsa, Black Garlic Aioli, Shiso

FOOD TRUCK BEER BATTERED FISH

TEMPURA SLIDER

Sea Bass Tempura, Caviar Tartar Sauce, American Cheddar, Iceberg, Spicy Pickle, Ink Brioche

TUNA TATAKI G D

Everything Seed, Wakame, Yuzu Kosho Aioli, Chilli Relish, Taro Root Chip, Ponzu, Cilantro

RUSH GOLD BEER POACHED GULF SHRIMP G D

Bloody Mary Sauce, Remoulade, Shaved Horseradish, Herbs

SEABASS ROBATA G

Sake Miso, Ginger Scallion, Quinoa Togarashi, Toasted Sesame, Micro Basil

LOBSTER SPOON G add \$5 per guest

Brown Butter Hollandaise, Chilli Relish, Quinoa Togarashi, Chives

BLUEFIN TUNA SPOON D add \$5 per guest

Shiro Dashi, Clementine Gel, Pickled Chili, Crispy Jalapeño, Cilantro, Shiso

Food Stations

SAVORY STATIONS

TACO BAR

Choose 1 – Gluten Free Corn Tortilla's Available

PORK AL PASTOR

Roasted Pork Belly, Pineapple Relish, Cilantro Crema, Pickled Onion, Hot Sauce, Scallions, Basil

CHICKEN TINGA

Refried Beans, Pickled Cabbage, Hot Sauce, Smoked Crema, Scallions, Mole Crisps, Cilantro Sprouts

Vegetarian / Vegan Option Included:

Pulled Mushroom Taco

BULGOGI STEAK

Korean BBQ, FD Cheese Sauce, Iceberg, Cilantro Crema, Kimchi Slaw, Scallions, Basil, Crispy Shallots

FOOD TRUCK BEER BATTERED FISH TACOS

Haddock, Avocado, Smoked Crema, Pickled Cabbage, Hot Sauce, Scallions, Tomato Sprouts
(Deep Fryer Required)

DUMPLINGS

Choose 2

CHICKEN WONTON D

Ginger, Garlic, Gochujang, Smoked Bone Broth, Maitake, Chilli Oil, Scallion, Cilantro Sprouts

UMAMI GYOZA D VG

Mushroom, Kimchi, Tofu, Yuzu Kosho Aioli, Ginger Scallion, Ponzu, Thai Basil

SHANGHAI XO D

Berkshire Pork, Shrimp, Sesame, Ginger, Chilli Garlic Vinegar, Scallion, Cilantro Sprouts

LOBSTER SHUMAI *add \$5 per guest*

Scallop, Black Truffle, Shiro Dashi Hollandaise, Chili Relish, Chive Oil, Basil, Purple Shiso

JUNCTION WAGYU SMASH BURGER

Includes

JUNCTION WAGYU SMASH BURGER

Wagyu Beef Patty, Ale Braised Onions, American Cheddar, FD Sauce, Pickles, Chilli Relish, Iceberg, Potato Bun

TRUFFLE WAFFLE FRIES

Rosemary Thyme Salt, Truffle Oil, Truffle Malt Mayo, Parmesan, Chives

Vegetarian Option Included:

MUSHROOM BURGER

Griddled Onions, Vegan Cheese, Mustard Sauce, Chilli Relish, Iceberg, Pickles, Potato Bun

Allergies:



Gluten Free



Vegan



Vegetarian



Contains Nuts



Dairy Free

Food Stations

SAVORY STATIONS

HANDHELDS

Choose 1

PLATINUM PRIME RIB

Gruyère Brioche, Peppercorn Jus, Horseradish Sauce, Arugula, Caramelized Onion, On the Side: Pickle Spears

PORK BELLY BAO D

Korean BBQ, Banh Mi Slaw, Yuzu Kosho Aioli, Fried Onions, Sesame, Cilantro, Steamed Bao

Vegetarian/Vegan Option Included:

VEGAN MAC BAO V

Vegan Patty, Caramelized Onions, Mustard, Iceberg, Tomato, Spicy Pickles, Crispy Onions, Beet Steam Bun

SMOKED TURKEY CLUB

Aged Cheddar, Bacon, Iceberg, Tomato, Spicy Pickles, Mustard Aioli, Toasted Milk Bread

FARM TO TABLE

Choose 2

MEZE G VG

Kale, Treviso, Arugula, Romaine, Quinoa, Cucumbers, Peppers, Tomatoes, Mint, Parsley, Shallot Dressing, Goat Cheese, Beet Hummus, Crispy Lentils, Za'atar

RASA G VG

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta, Crumbled Feta, Harissa Chickpeas, Sumac

WALDORF WEDGE VG N

Romaine, Apple, Grapes, Heirloom Carrot, Pickled Squash, Watermelon Radish, Green Goddess, Truffle Dressing, Maple Pecans, Crispy Onion, Ricotta Salata

HEIRLOOM BEET N VG

Heirloom Beets, Avocado Cotija Cheese, Grapefruit Segments, Chimichurri, 100k Greens, Maple Pecans, Crispy Jalapenos, Honey Garlic

CAESAR 2.0

Romaine, Brussel Sprouts, Black Kale, Jalapeño Caesar Dressing, Double Smoked Bacon, Sundried Tomato, Cured Egg Yolk, Parmesan Crisps, Shokupan Crouton, Grana Padano, Chives

JUNCTION GREENS VG N

Henderson Best Beer, Poached Pear, 100K Greens, Heirloom Vegetables, Sherry Vinaigrette, Walnut Crumble, Shaved Parmesan

JERUSALEM

Choose 1

CHICKEN SHAWARMA

Chickpea Hummus, Sweet & Sour Eggplant, Pickled Turmeric Cauliflower, Quinoa Tabbouleh, FD Hot Sauce, Garlic Sauce, Crispy Black Lentils, Za'atar Flatbread

LAMB SHAWARMA

Chickpea Hummus, Sweet & Sour Eggplant, Pickled Turmeric Cauliflower, Quinoa Tabbouleh, FD Hot Sauce, Garlic Sauce, Crispy Black Lentils, Za'atar Flatbread

*Vegetarian Option Included:
Spicy Falafel*

Allergies:



Gluten Free



Vegan



Vegetarian



Contains Nuts



Dairy Free

Food Stations

SAVORY STATIONS

PASTA BAR

Choose 1 – Gluten Free Option Available

SPICY RIGATONI VG

Pomodoro, Vodka Parmesan Cream, Preserved Chili, Caramelized Onion, Padano, Toasted Garlic, Chives, Basil Sprouts

TRUFFLE GNUDI VG

Truffle Ricotta, Wild Mushrooms, Sunflower Pesto, Black Truffle Sauce, Mushroom Soil, Crispy Cheese, Pea Shoots

CACIO RAVIOLI VG

Brown Butter, Spicy Pomodoro, Olive Peperonata, Lemon Herb Panko, Arugula Sprouts, Parmesan

PESTO CAVATELLI VG N

Pesto Cream, Zucchini, Asparagus, Peas, Sundried Tomato, Pickled Chilies, Ricotta Salata, Pistachios, Microgreens

CARVING BLOCK

Choose 1

FOOD TRUCK BEER BRINE CHICKEN SUPREME

Yuzu Buffalo Butter, Cheddar Schmaltz Polenta, Seasonal Vegetables, Smoked Demi, Heirloom Herb Slaw, Microgreens

HENDERSON BEST BEER BRAISED SHORT RIB

Seed Crusted, Corn Poblano Puree, Seasonal Vegetables, Stout Jus, Heirloom Herb Slaw

BEEF TENDERLOIN G D add \$10 per guest

Black Truffle Jus, Horseradish Mustard

PRIME STRIPLOIN D add \$5 per guest

Truffle Jus, Horseradish Mustard

LAMB 2 WAYS G D add \$10 per guest

Rack Of Lamb, Pressed Lamb, Sunchoke Puree, Seasonal Vegetables, Lamb Jus, Chimichurri, Herb Salad

FROM THE SEA

Choose 1

KING SALMON G

Sunchoke Puree, Seasonal Vegetables, Lemon Herb Beurre Blanc, Microgreens, Pomme Frites

GRILLED BRANZINO add \$5 per guest

Green Pea Risotto, Seasonal Vegetables, Olive Peperonata, Heirloom Herb Slaw, Crispy Onion

BANGKOK BOWL D

Seed Crusted Tuna, Flash Fry Calamari, Green Papaya Slaw, Yuzu Kosho Aioli, Miso Dressing, Crispy Rice, Ponzu, Basil, Cilantro

MISO BLACK COD G D add \$10 per guest

Squash Puree, Forbidden Rice, Gai Lan, Miso Sake Sauce, Crispy Wild Rice, Heirloom Herb Slaw

Food Stations

SAVORY STATIONS

VEG OPTIONS

Choose 1 with Carving Block or From the Sea

EGGPLANT PARMESAN G VG

San Marzano, Mozzarella, Sunflower Pesto, Vodka Rose Sauce, Bomba Chilli, Microgreen Salad

CHARRED CABBAGEK V

Sunchoke Puree, Mapo Tofu, Kimchi Relish, Black Garlic Glaze, Herb Chili Salad, Crispy Onion

VEGETABLE CURRY G V

Squash, Cauliflower, Sweet Potato, Gai Lan, Peas, Chickpeas, Forbidden Rice, Crispy Wild Rice, Herb Salad

TANDOORI CAULIFLOWER STEAK G V

Succotash, Chana Masala, Spinach Curry, Heirloom Slaw



Sweet Stations

SAVORY STATIONS

WHEN AT HENDERSON'S

MINI PECAN TART

Sweet Crust, Toasted Pecans, Butter Filling

CREME BRULEE DONUT

Vanilla Pastry Cream, Caramelized Sugar

RASPBERRY TART

Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel, Ruby Crunch, Raspberry

PEARSON EXPRESS BEER LOLLIPOP

Graham Crust, Vanilla Cheesecake, Pearson Express Passion Fruit Jam, White Chocolate Glaze, Crisp Pearls

CARROT CAKE

Cream Cheese Icing, Carrot Sponge Cake, Oat Crumble

CARAMEL CORN

BYO ICE CREAM SNACK

PEARSON EXPRESS BEER LOLLIPOP

Graham Crust, Vanilla Cheesecake, Pearson Express Passion Fruit Jam, White Chocolate Glaze, Crisp Pearls

MINI ICE CREAM CONE

Assorted Flavors, Contains Nuts

SAUCES & TOPPINGS

Ides 56 70% Chocolate Sauce, Salted Caramel Sauce, Sprinkles, M&M's

MINI VANILLA CHOCOLATE CHIP SANDWICH

Vanilla Ice Cream, Chocolate Chip Cookie, Milk Chocolate Glaze

CAKE MAKER

CAKES

CARROT CAKE

Cream Cheese Icing

FILLINGS & TOPPINGS

Yuzu Wild Rice Crunch

Ruby Crunch

Raspberry

Toasted Hazelnut

CHOCOLATE CAKE

Dark Chocolate Coconut Ganache

CONFETTI CAKE

Vanilla Buttercream

NIGHT AT THE MOVIES *Vegetarian*

POPCORN

Nitrogen Caramel Corn, Chicago Mix

CHOCOLATE PRETZELS

Yuzu Chocolate, Salty Pretzels

WARM COOKIES

Ginger Molasses, Salted Caramel, Triple Chocolate

WAFFLES & ICE CREAM

Belgian Waffles, Vanilla Ice Cream, Salted Caramel

Allergies:



Gluten Free



Vegan



Vegetarian



Contains Nuts



Dairy Free

Dinner Buffet

BUFFET ONLY

\$90 per person

INCLUDES:

- ◆ 2 Proteins
- ◆ 1 Starch
- ◆ 1 Vegetable
- ◆ 2 Salads
- ◆ 2 Desserts & Fruit Platter
- ◆ 4 hours Standard bar

PACKAGE 1

\$115 per person

INCLUDES:

- ◆ 5 Appetizers
- ◆ 2 Proteins
- ◆ 1 Starch
- ◆ 1 Vegetable
- ◆ 2 Salads
- ◆ 2 Desserts & Fruit Platter
- ◆ 4 hours Standard bar

PACKAGE 2

\$140 per person

INCLUDES:

- ◆ 6 Appetizers
- ◆ 2 Proteins
- ◆ 2 Starches
- ◆ 1 Vegetable
- ◆ 2 Salads
- ◆ 3 Desserts & Fruit Platter
- ◆ 4 hours Standard bar

ALL PACKAGES INCLUDE:

- ◆ In-house tableware, cutlery, napkins, glassware and barware
- ◆ 12 Harvest tables
- ◆ 6 Round tables
- ◆ 200 chairs
- ◆ 4 Cruisers
- ◆ 2 Communal tables
- ◆ 20 Bar stools
- ◆ 10 Barrels
- ◆ 18 Picnic tables with Benches
- ◆ Includes servers and bartenders

ADDITIONAL CHARGES:

- ◆ Upgrade to Enhanced bar for \$15 per person
- ◆ Upgrade to Premium bar for \$20 per person
- ◆ Each additional hour of bar service for \$20 per person
- ◆ A 13% HST and 15% service charge fee will apply
- ◆ Please note that events during Statutory Holidays will incur extra labour charges

Appetizers

FROM SOIL

CREEN PAPAYA ROLL G V

Marinated Vegetables, Avocado, Chili Lemongrass Agave, Crispy Taro

CHEEDED CROQUETTE VG

Truffle Aioli, Pickled Jalapeno, Parmesan Snow

SOUP DUMPLING VG

French Onion, Gruyere, Mozzarella, Pickled Shallot, Apple Cider, Parmesan

PIZZA POCKET VG

Spicy Marinara, Mozzarella, Provolone, Basil Puree, Pickled Chili, Grana Padano, Tomato Powder

RUSH GOLD BEER POACHED PEAR FLATBREAD VG

Caramelized Onion, Gorgonzola Bechamel, Sunflower Pesto, Arugula, Balsamic, Padano

UMAMI GYOZA VG D

Mushroom, Kimchi, Tofu, Yuzu Kosho Aioli, Ginger Scallion, Ponzu, Micro Basil

SPICY FALAFEL G V

Herb Chickpea, Green Shug, Beet Hummus, Garlic Sauce, Pickled Squash

TOMATO TOAST VG

Stracciatella, Manchego, Basil Sprouts, Chili Relish, Sea Salt, Sourdough

GRILLED CHEESE VG

Brie, Cheddar, Provolone, Herb Garlic, Chili Jam, Parmesan, Brioche

AGNOLOTI SPOON VG

Squash, Goat Ricotta, Truffle Butter, Chimichurri, Pickled Chilli, Maple Pecans, Parmesan

HALLOUMI FLATBREAD VG N

Fig 2 Ways, Caramelized Onion, Provolone, Chimichurri, Labneh, Pistachio Dukkah

FROM LAND

SCHNITZEL BITES D

Fried Chicken, Za'atar Honey, Harissa Sauce, Garlic Sauce, Pickled Cabbage, Mint

CHICKEN FLATBREAD

Vindaloo Sauce, Halloumi, Onion Jam, Cilantro Crema, Mango Chutney, Padano

HENDERSON BEST BEER BRAISED SHORT

RIB SLIDER

Horseradish Aioli, Arugula, Spicy Pickle, Gruyere Caramelized Onion Bun

CHICKEN MAC SLIDER

American Cheddar, Bacon Jam, FD Sauce, Iceberg, Spicy Pickle, Herb Garlic Brioche

LAMB DUMPLING G

Lager Vindaloo Sauce, Cilantro Crema, Pineapple Relish, Scallion, Mint

BIRRIA SPRING ROLL

Short Rib, Oaxaca Cheese, Avocado Salsa Verde, Smoked Crema, Pickled Shallot, Cilantro

JAMAICAN PATTY

Spiced Beef, American Cheddar, Cilantro Crema, Pepper Relish, Chives

FOOD TRUCK BEER CHICKEN DRUMETTE G

Wood Smoked, Lager Buffalo Sauce, Miso Dill Ranch, Crispy Quinoa, Chives

TRUFFLE STEAK G

Spicy Beef Tartare, Accoutrement, Fresh Black Truffle, Dill Pickle Chip, Chives

LAMB LOLLIPOPS G D N add \$5 per guest

Herb Garlic, Balsamic Sherry Caviar, Mustard Sauce, Maple Pecans, Fresh Mint

Appetizers

FROM WATER

SALMON GRAVLAX G

Pink Peppercorn, Dill, Chive Cream Cheese, Pickled Beet, Purple Potato Chip

SASHIMI TACO D

Tuna, Salmon, Yuzu Miso Soy, Avocado, Scotch Bonnet Salsa, Black Garlic Aioli, Shiso

TUNA TATAKI G D

Everything Seed, Wakame, Yuzu Kosho Aioli, Chilli Relish, Taro Root Chip, Ponzu, Cilantro

RUSH GOLD BEER POACHED GULF SHRIMP G D

Bloody Mary Sauce, Remoulade, Shaved Horseradish, Herbs

SEABASS ROBATA G

Sake Miso, Ginger Scallion, Quinoa Togarashi, Toasted Sesame, Micro Basil

SHRIMP TOAST

XO Scallop, Ginger Scallion, Sambal Hoisin, Kewpie, Thai Basil, Cilantro, Fry Bread

FOOD TRUCK BEER BATTERED FISH

TEMPURA SLIDER

Sea Bass Tempura, Caviar Tartar Sauce, American Cheddar, Iceberg, Spicy Pickle, Ink Brioche

LOBSTER SPOON G add \$5 per guest

Brown Butter Hollandaise, Chilli Relish, Quinoa Togarashi, Chives

BLUEFIN TUNA SPOON D add \$5 per guest

Shiro Dashi, Clementine Gel, Pickled Chili, Crispy Jalapeño, Cilantro, Shiso



Buffet

PROTEINS

FOOD TRUCK BEER BRINE CHICKEN BREAST G

Yuzu Buffalo Sauce, Chimichurri, Heirloom Slaw

HENDERSON BEST BEER BRAISED SHORT RIB D

Spiced Crusted, Stout Jus, Heirloom Slaw

TEXAS BRISKET G D

Ballpark Mustard, Salt, Black Pepper, Cherry Wood Smoke

On The Side: FD BBQ Sauce, Horseradish Mustard, Crispy Onion

LEMON PEPPER SALMON

Wasabi Green Pea Sauce, Heirloom Slaw

JERK CHICKEN G D

Jerk Coconut Sauce, Pineapple Relish, Heirloom Slaw

MIAMI RIBS D

Korean BBQ, Sesame Snap Brittle, Heirloom Slaw

HOT SMOKED TROUT G D

Mustard Sauce, Fresh Dill, Charred Lemon, Pickled Shallot

On The Side: Green Goddess

CHEESEBURGER *add \$5 per guest*

Prime Beef, Caramelized Onions, Aged Cheddar, Sesame Brioche

On The Side: FD Sauce, Truffle Aioli, Horseradish Mustard, Chili Relish, Arugula, Tomatoes, Pickles, Crispy Onions, Crispy Jalapeños

MISO BLACK COD G D *add \$10 per guest*

Squash Puree, Forbidden Rice, Gai Lan, Miso Sake Sauce, Crispy Wild Rice, Heirloom Herb Slaw

WAGYU HOT DOG *add \$5 per guest*

Brioche, On The Side: Caramelized Onions, Chili Relish, Horseradish Mustard, FD Sauce, Spicy Pickles, Iceberg, Chopped Tomatoes, Crispy Onions, Crispy Jalapeños

PRIME STRIPLOIN D *add \$5 per guest*

Truffle Jus, Horseradish Mustard

BEEF TENDERLOIN G D *add \$10 per guest*

Black Truffle Jus, Horseradish Mustard

VEGETARIAN / VEGAN OPTIONS

EGGPLANT PARMESAN G VG

San Marzano, Mozzarella, Sunflower Pesto, Vodka Rose Sauce, Bomba Chilli, Microgreen Salad

VEGETABLE TAGINE G V

Squash, Cauliflower, Sweet Potato, Gai Lan, Peas, Chickpeas, Jasmine Rice, Puffed Wild Rice, Herb Salad

Choose 1

CAULIFLOWER AL PASTOR G V

Impossible Chorizo, Hominy Succotash, Red Pepper Puree, Avocado Salsa Verde, Heirloom Slaw, Mole Crisps

VEGAN MAC BAO V N

Veggie Patty, Caramelized Onions, Mustard, Iceberg, Tomato, Spicy Pickles, Crispy Onions, Beet Steam Bun

Allergies:



Gluten Free



Vegan



Vegetarian



Contains Nuts



Dairy Free

Buffet

SALADS

MEZE G VG

Kale, Treviso, Arugula, Romaine, Quinoa, Cucumbers, Peppers, Tomatoes, Mint, Parsley, Shallot Dressing, Goat Cheese, Beet Hummus, Crispy Lentils, Za'atar

WALDORF WEDGE N VG

Romaine, Apple, Grapes, Heirloom Carrot, Pickled Squash, Watermelon Radish, Green Goddess, Truffle Dressing, Maple Pecans, Crispy Onion, Ricotta Salata

CAESAR 2.0

Romaine, Brussel Sprouts, Black Kale, Jalapeño Caesar Dressing, Double Smoked Bacon, Sundried Tomato, Cured Egg Yolk, Parmesan Crisps, Shokupan Crouton, Grana Padano, Chives

RASA G VG

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta, Crumbled Feta, Harissa Chickpeas, Sumac

HEIRLOOM BEET N VG

Heirloom Beets, Avocado Cotija Cheese, Grapefruit Segments, Chimichurri, 100k Greens, Maple Pecans, Crispy Jalapenos, Honey Garlic

JUNCTION GREENS N VG

Henderson Best Beer, Poached Pear, 100K Greens, Heirloom Vegetables, Sherry Vinaigrette, Walnut Crumble, Shaved Parmesan

VEGETABLES

GRILLED GREENS V

Seasonal Greens, Olive Oil, Sea Salt, Lemon, Chilli Relish, Toasted Garlic, Microgreens

GRILLED ASPARAGUS VG

Brown Butter Hollandaise, Lemon, Chilli Relish, Crispy Onion, Microgreen

MARINATED ZUCCHINI V

Herb Garlic Oil, Lemon, Pumpkin Seed Romesco, Crispy Jalapeno, Basil

STREET CORN G VG

Chili Garlic Butter, Smoked Crema, Avocado Salsa Verde, Cotija, Chives

SHAWARMA CAULIFLOWER VG G N

Beet Hummus, Labneh, Chimichurri, Pickled Shallots, Spicy Dukkah

HEIRLOOM VEGETABLES G VG

Seasonal Vegetables, Shallot Dressing, Green Goddess, Leek Hay, Herbs

FLASH FRIED EGGPLANT G VG

Old Bay, Truffle Honey, Smoked Crema, Chimichurri, Chilli Herb Salad

XO GREEN BEANS G V

Szechuan Sauce, Chilli Garlic Crunch, Toasted Sesame

Buffet

STARCHES

SPICY RIGATONI VG

Pomodoro, Vodka Parmesan Cream, Preserved Chili, Caramelized Onion, Padano, Toasted Garlic, Chives, Basil Sprouts

CACIO RAVIOLI VG

Brown Butter, Spicy Pomodoro, Olive Peperonata, Lemon Herb Panko, Arugula Sprouts, Parmesan

WILD MUSHROOM RISOTTO G VG

Maitake, Shitake, Oyster, Cremini, Truffle Puree, Mushroom Stock, Parsley, Chives, Parmesan

KIMCHI FRIED RICE G VG

Caramelized Onions, Wild Mushrooms, Heirloom Carrots, Celery, Zucchini, Chopped Egg, Crispy Rice, Cilantro, Scallions

CREAMY POLENTA G

Schmaltz, Cheddar, Buttermilk, Mole Popcorn, Crackling, Chives

TRUFFLE GNUDI VG

Truffle Ricotta, Wild Mushrooms, Sunflower Pesto, Black Truffle Sauce, Mushroom Soil, Crispy Cheese, Pea Shoots

PESTO CAVATELLI N VG

Pesto Cream, Zucchini, Asparagus, Peas, Sundried Tomato, Pickled Chilies, Ricotta Salata, Pistachios, Microgreens

BABY POTATOES G V

Mustard Sauce, Caramelized Onions, Dill, Parsley, Chives, Crispy Jalapeños, On The Side: Truffle Aioli

POMME PURÉE G VG

Yukon Potato, Caramelized Garlic, Truffle Oil, Chives, Crispy Onion

SWEET ENDINGS

MANGO STICKY RICE G VG

Coconut Sticky Rice Pudding, Mango Compote, Toasted Coconut, Sesame

FUDGE BROWNIE VG

Salted Caramel, Cocoa Nibs

MINI PECAN TART VG

Sweet Crust, Toasted Pecans, Butter Filling

CARAMEL PEANUT BUTTER CUP VG G N

Peanut Cacao Nib Crunch, Peanut Butter, Salted Caramel Chantilly

PEARSON EXPRESS BEER CHEESECAKE

LOLLIPOP VG

Graham Crust, Vanilla Cheesecake, Pearson Express Passion Fruit Jam, White Chocolate Glaze, Crisp Pearls

YUZU MERINGUE PIE VG

Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

MATCHA MADELEINE VG

Yuzu Citrus Ganache

CRÈME BRÛLÉE DOUGHNUT VG

Vanilla Pastry Cream, Caramelized Sugar

Buffet

SWEET ENDINGS

COFFEE CARAMEL DOUGHNUT VG

Coffee Caramel Pastry Cream, Cinnamon Sugar

CHOCOLATE BITES G V

Chocolate Dense Cake, Cacao Nib Crunch

COOKIE CAKE CUP G V

Chocolate Chip Cookie Crumble, Cacao Sponge Cake, Kai 72% Chocolate Coconut Ganache, Gold Flakes



Plated Dinner

SIT DOWN ONLY

\$120 per person

INCLUDES:

- ◆ 3 Course Dinner: Salad / 1 Main Choice / Dessert
- ◆ Vegetarian Options Included
- ◆ 4 hours standard bar

PACKAGE 1

\$160 per person

INCLUDES:

- ◆ 5 Appetizers
- ◆ 3 Course Dinner: Salad / 1 Main Choice / Dessert
- ◆ Vegetarian Options Included
- ◆ 4 hours standard bar

PACKAGE 2

\$195 per person

INCLUDES:

- ◆ 6 Appetizers
- ◆ 3 Course Dinner: Salad / Preselected choice between 2 Mains / Dessert
- ◆ Vegetarian Options Included
- ◆ 4 hours standard bar

PACKAGE 3

\$220 per person

INCLUDES:

- ◆ 7 Appetizers
- ◆ 4 Course Dinner: Salad / Preselected choice between 2 Mains / Dessert
- ◆ Vegetarian Options Included
- ◆ 4 hours standard bar

THE ABOVE PACKAGES INCLUDE:

- ◆ In-house tableware, cutlery, napkins, glassware and barware
- ◆ 12 Harvest tables
- ◆ 6 Round tables
- ◆ 200 chairs
- ◆ 4 Cocktail tables
- ◆ 2 Communal tables
- ◆ 20 Bar stools
- ◆ 10 Barrels
- ◆ 18 Picnic tables with benches
- ◆ Includes servers and bartenders

ADDITIONAL CHARGES:

- ◆ Upgrade to Enhanced bar for \$15 per person
- ◆ Upgrade to premium bar for \$20 per person
- ◆ Each additional hour of bar service for \$20 per person
- ◆ A 13% HST and 15% service charge fee will apply
- ◆ Please note that events during Statutory Holidays will incur extra labour charges

Appetizers

FROM SOIL

CREEN PAPAYA ROLL G V

Marinated Vegetables, Avocado, Chili Lemongrass Agave, Crispy Taro

CHEEDED CROQUETTE VG

Truffle Aioli, Pickled Jalapeno, Parmesan Snow

SOUP DUMPLING VG

French Onion, Gruyere, Mozzarella, Pickled Shallot, Apple Cider, Parmesan

PIZZA POCKET VG

Spicy Marinara, Mozzarella, Provolone, Basil Puree, Pickled Chili, Grana Padano, Tomato Powder

RUSH GOLD BEER POACHED PEAR FLATBREAD VG

Caramelized Onion, Gorgonzola Bechamel, Sunflower Pesto, Arugula, Balsamic, Padano

UMAMI GYOZA VG D

Mushroom, Kimchi, Tofu, Yuzu Kosho Aioli, Ginger Scallion, Ponzu, Micro Basil

FROM LAND

SCHNITZEL BITES D

Fried Chicken, Za'atar Honey, Harissa Sauce, Garlic Sauce, Pickled Cabbage, Mint

CHICKEN FLATBREAD

Vindaloo Sauce, Halloumi, Onion Jam, Cilantro Crema, Mango Chutney, Padano

HENDERSON BEST BEER BRAISED SHORT

RIB SLIDER

Horseradish Aioli, Arugula, Spicy Pickle, Gruyere Caramelized Onion Bun

CHICKEN MAC SLIDER

American Cheddar, Bacon Jam, FD Sauce, Iceberg, Spicy Pickle, Herb Garlic Brioche

LAMB DUMPLING G

Lager Vindaloo Sauce, Cilantro Crema, Pineapple Relish, Scallion, Mint

SPICY FALAFEL G V

Herb Chickpea, Green Shug, Beet Hummus, Garlic Sauce, Pickled Squash

TOMATO TOAST VG

Stracciatella, Manchego, Basil Sprouts, Chili Relish, Sea Salt, Sourdough

GRILLED CHEESE VG

Brie, Cheddar, Provolone, Herb Garlic, Chili Jam, Parmesan, Brioche

AGNOLOTI SPOON VG

Squash, Goat Ricotta, Truffle Butter, Chimichurri, Pickled Chilli, Maple Pecans, Parmesan

HALLOUMI FLATBREAD VG N

Fig 2 Ways, Caramelized Onion, Provolone, Chimichurri, Labneh, Pistachio Dukkah

BIRRIA SPRING ROLL

Short Rib, Oaxaca Cheese, Avocado Salsa Verde, Smoked Crema, Pickled Shallot, Cilantro

JAMAICAN PATTY

Spiced Beef, American Cheddar, Cilantro Crema, Pepper Relish, Chives

FOOD TRUCK BEER CHICKEN DRUMETTE G

Wood Smoked, Lager Buffalo Sauce, Miso Dill Ranch, Crispy Quinoa, Chives

TRUFFLE STEAK G

Spicy Beef Tartare, Accoutrement, Fresh Black Truffle, Dill Pickle Chip, Chives

LAMB LOLLIPOPS G D N add \$5 per guest

Herb Garlic, Balsamic Sherry Caviar, Mustard Sauce, Maple Pecans, Fresh Mint

Appetizers

FROM WATER

ALE SALMON GRAVLAX G

Pink Peppercorn, Dill, Chive Cream Cheese, Pickled Beet, Purple Potato Chip

SASHIMI TACO D

Tuna, Salmon, Yuzu Miso Soy, Avocado, Scotch Bonnet Salsa, Black Garlic Aioli, Shiso

TUNA TATAKI G D

Everything Seed, Wakame, Yuzu Kosho Aioli, Chilli Relish, Taro Root Chip, Ponzu, Cilantro

RUSH GOLD BEER POACHED GULF SHRIMP G D

Bloody Mary Sauce, Remoulade, Shaved Horseradish, Herbs

SEABASS ROBATA G

Sake Miso, Ginger Scallion, Quinoa Togarashi, Toasted Sesame, Micro Basil

SHRIMP TOAST

XO Scallop, Ginger Scallion, Sambal Hoisin, Kewpie, Thai Basil, Cilantro, Fry Bread

FOOD TRUCK BEER BATTERED FISH

TEMPURA SLIDER

Sea Bass Tempura, Caviar Tartar Sauce, American Cheddar, Iceberg, Spicy Pickle, Ink Brioche

LOBSTER SPOON G add \$5 per guest

Brown Butter Hollandaise, Chilli Relish, Quinoa Togarashi, Chives

BLUEFIN TUNA SPOON D add \$5 per guest

Shiro Dashi, Clementine Gel, Pickled Chili, Crispy Jalapeño, Cilantro, Shiso



Sit Down Dinner

FIRST COURSE

MEZE G VG

Kale, Treviso, Arugula, Romaine, Quinoa, Cucumbers, Peppers, Tomatoes, Mint, Parsley, Shallot Dressing, Goat Cheese, Beet Hummus, Crispy Lentils, Za'atar

RASA G VG

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta, Crumbled Feta, Harissa Chickpeas, Sumac

WALDORF WEDGE N VG

Romaine, Apple, Grapes, Heirloom Carrot, Pickled Squash, Watermelon Radish, Green Goddess, Truffle Dressing, Maple Pecans, Crispy Onion, Ricotta Salata

HEIRLOOM BEET N VG

Heirloom Beets, Avocado Cotija Cheese, Grapefruit Segments, Chimichurri, 100k Greens, Maple Pecans, Crispy Jalapenos, Honey Garlic

CAESAR 2.0

Romaine, Brussel Sprouts, Black Kale, Jalapeño Caesar Dressing, Double Smoked Bacon, Sundried Tomato, Cured Egg Yolk, Parmesan Crisps, Shokupan Crouton, Grana Padano, Chives

JUNCTION GREENS N VG

Henderson Best Beer, Poached Pear, 100K Greens, Heirloom Vegetables, Sherry Vinaigrette, Walnut Crumble, Shaved Parmesan

SECOND COURSE

SPICY RIGATONI VG

Pomodoro, Vodka Parmesan Cream, Preserved Chili, Caramelized Onion, Padano, Toasted Garlic, Chives, Basil Sprouts

TRUFFLE RICOTTA GNUDI VG

Truffle Ricotta, Wild Mushrooms, Sunflower Pesto, Black Truffle Sauce, Mushroom Soil, Crispy Cheese, Pea Shoots

CACIO RAVIOLI VG

Brown Butter, Spicy Pomodoro, Olive Peperonata, Lemon Herb Panko, Arugula Sprouts, Parmesan

PESTO CAVATELLI N VG

Pesto Cream, Zucchini, Asparagus, Peas, Sundried Tomato, Pickled Chilies, Ricotta Salata, Pistachios, Microgreens

MAIN COURSE

FOOD TRUCK BEER BRINE CHICKEN SUPREME

Yuzu Buffalo Butter, Cheddar Schmaltz Polenta, Seasonal Vegetables, Smoked Demi, Heirloom Herb Slaw, Microgreens

KING SALMON G

Sunchokes Puree, Seasonal Vegetables, Lemon Herb Beurre Blanc, Microgreens, Pomme Frites

HENDERSON BEST BEER BRAISED SHORT RIB

Seed Crusted, Corn Poblano Puree, Seasonal Vegetables, Stout Jus, Heirloom Herb Slaw

Sit Down Dinner

MAIN COURSE

GRILLED BRANZINO add \$10 per guest
 Green Pea Risotto, Seasonal Vegetables, Olive Peperonata, Heirloom Herb Slaw, Crispy Onion

BEEF TENDERLOIN   add \$15 per guest
 Black Truffle Jus, Horseradish Mustard

MISO BLACK COD   add \$15 per guest
 Squash Puree, Forbidden Rice, Gai Lan, Miso Sake Sauce, Crispy Wild Rice, Heirloom Herb Slaw

Add Beer Poached Jumbo Shrimp + \$10
 Add East Coat Half Lobster + \$20

VEGETARIAN / VEGAN OPTION INCLUDED

EGGPLANT PARMESAN  
 San Marzano, Mozzarella, Sunflower Pesto, Vodka Rose Sauce, Bomba Chilli, Microgreen Salad

VEGETABLE CURRY  
 Squash, Cauliflower, Sweet Potato, Gai Lan, Peas, Chickpeas, Forbidden Rice, Crispy Wild Rice, Herb Salad

CHARRED CABBAGE 
 Sunchoke Puree, Mapo Tofu, Kimchi Relish, Black Garlic Glaze, Herb Chili Salad, Crispy Onion

IDES 56 TOFFEE PUDDING 
 Ides 56 70% Chocolate Ganache, Toffee Sauce, Chocolate Décor

COOKIE DOUGH CAKE 
 Brownie Cookie, Cacao Sponge Cake, Cookie Dough Anglaise, Kai 70.2% Chocolate Ganache, Vanilla Chantilly, Cereal Crunch, Microgreen

BREWERY KEY LIME PIE 
 Graham Crust, Key Lime Curd, Italian Meringue, Yuzu Curd, Lime Zest

DESSERT

GRANNY'S APPLE CAKE  
 Granny Smith Celery Compote, Vanilla Tonka Mousse, Pecan Sponge Cake, Graham Sablee, Vanilla Anglaise, Microgreen

IDES 56 TOFFEE PUDDING 

Ides 56 70% Chocolate Ganache, Toffee Sauce, Chocolate Décor

BERRY CHEESECAKE 
 Graham Crust, Vanilla Cheesecake, Mixed berry Compote, Vanilla Whipped Cream, Raspberry gel, Fresh Berries, Feuilletine Crunch, Microgreen

COOKIE DOUGH CAKE 

Brownie Cookie, Cacao Sponge Cake, Cookie Dough Anglaise, Kai 70.2% Chocolate Ganache, Vanilla Chantilly, Cereal Crunch, Microgreen

CHOCOLATE XO CAKE  
 Chocolate Dense Cake, Cacao Nib Crunch, Kai 70.2% Chocolate Coconut Ganache, Yuzu Gel, Strawberries

BREWERY KEY LIME PIE 

Graham Crust, Key Lime Curd, Italian Meringue, Yuzu Curd, Lime Zest

Bar Packages

STANDARD BAR

WINE

Laurent Miguel Vendanges Nocturnes,
Sauv. Blanc - Languedoc, France

Laurent Miguel 'Vendanges Nocturnes',
Red - Languedoc, France

BEER RAIL

- ◆ Selection of Henderson Beers

BAR RAIL

- ◆ Absolut
- ◆ Beefeater Gin
- ◆ Olmeca Gold Tequila
- ◆ Havana Club Anejo
- ◆ Jameson Irish Whiskey
- ◆ J.P. Wiser's Deluxe Whisky

SOFT BAR & GARNISHES

- ◆ Orange and Cranberry Juice
- ◆ Coke, Diet Coke, Ginger Ale, Sprite, Tonic Water, Soda Water, Perrier Sparkling Water
- ◆ Lemons and Limes

COFFEE AND TEA



ENHANCED BAR

WINE

Laurent Miguel Vendanges Nocturnes,
Sauv. Blanc - Languedoc, France

Laurent Miguel 'Vendanges Nocturnes',
Red - Languedoc, France

BEER RAIL

- ◆ Selection of Henderson Beers

COCKTAILS

- ◆ Aperol Spritz
- ◆ Americano
- ◆ Boulevardier
- ◆ Campari Spritz
- ◆ Classic Negroni
- ◆ Manhattan
- ◆ Negroni Sbagliato

SOFT BAR & GARNISHES

- ◆ Orange and Cranberry Juice
- ◆ Coke, Diet Coke, Ginger Ale, Sprite, Tonic Water, Soda Water, Perrier Sparkling Water
- ◆ Lemon, Lime, Orange, Simple Syrup, Cherries, Angostura Bitters

COFFEE AND TEA

BAR RAIL

- ◆ Aperol
- ◆ Grey Goose Vodka
- ◆ Beefeater Gin
- ◆ Havana Club Anejo
- ◆ Campari
- ◆ Casamigos Blanco Tequila
- ◆ Glenlivet 12Y
- ◆ Jameson Irish Whiskey
- ◆ Martini Sweet Vermouth

◆ Mixed drinks only on the Standard bar rail; shots available at the bar.

◆ Henderson Brewing reserves the right to substitute beverages with those of equal or higher quality.

◆ Events on statutory holidays incur extra labor charges.

Bar Packages

PREMIUM BAR

SPARKLING TOAST

Prosecco Villa Marchesi

WINE

Laurent Miguel Vendanges Nocturnes,
Sauv. Blanc - Languedoc, France

Laurent Miguel 'Vendanges Nocturnes',
Red - Languedoc, France

BEER RAIL

Selection of Henderson Beer and Seltzers

BAR RAIL

- ◆ Aperol
- ◆ Grey Goose Vodka
- ◆ Beefeater Gin
- ◆ Havana Club Rum
- ◆ Campari
- ◆ Casamigos Blanco Tequila
- ◆ Glenlivet 12Y
- ◆ Jameson Irish Whiskey
- ◆ Kahlua Coffee Liqueur
- ◆ Martini Dry Vermouth
- ◆ Martini Sweet Vermouth
- ◆ Triple Sec
- ◆ J.P. Wiser's Deluxe Whisky

COCKTAILS

- ◆ Aperol Spritz
- ◆ Americano
- ◆ Boulevardier
- ◆ Campari Spritz
- ◆ Classic Negroni
- ◆ Espresso Martini
- ◆ Espresso Martini
- ◆ Martini Bar - dirty, dry or classic
- ◆ Margarita
- ◆ Manhattan
- ◆ Sbagliato
- ◆ Tequila Sour

SOFT BAR & GARNISHES

- ◆ Orange and Cranberry Juice, Solly's Craft Soda
- ◆ Coke, Diet Coke, Ginger Ale, Sprite, Tonic Water, Soda Water, Perrier Sparkling Water,
- ◆ Lemon, Lime, Orange, Simple Syrup, Cherries, Angostura Bitters, Cold Brew Concentrate,

COFFEE AND TEA

ALL PACKAGES INCLUDE:

- ◆ 5 Core Henderson beers and 6 Seasonal selections
- ◆ 1 bartender per 50 guests included
- ◆ 1 bartender per 75 guests included for children's bar
- ◆ Standard glassware and all bar equipment

ADDITIONAL CHARGES:

- ◆ Upgrade to Enhanced Bar - \$15 per guest
- ◆ Upgrade to Premium Bar - \$20 per guest
- ◆ Each additional hour \$20 per guests
- ◆ A 13% HST and 15% Service charge fee will apply.
- ◆ Satellite bars require additional bartenders for the duration of the event

◆ *Shots available at the bar only*

◆ *Henderson Brewing reserves the right to substitute beverages with those of equal or higher quality.*

◆ *Events on statutory holidays incur extra labor charges.*

In-House AV Package

*\$500 fee for Onsite Technician
for 4 hours with \$100 per additional hour*

- ◆ PB4X4PROUSB ART POWER DISTRIBUTION SYSTEM
- ◆ MX524 ART 5CH 4 ZONE MIXER
- ◆ EQ351 351 ART SINGLE 31 BAND EQ 1 189.00 40.00 113.40 169.00
- ◆ EQ355 355 ART DUAL 31 BAND EQ 11 289.00 40.00 173.40 269.00
- ◆ 2 x SDA1 ART AMPLIFIER DIGITAL 150W/ CH (For sound in the tap room)
- ◆ PX1700 YORKVILLE 2X850W 2R 2U POWER AMP (For sound in The Sterling)
- ◆ RSC-500R/14 ROUND 14 GAUGE SPKR CABLE, 2 CON 11849.99 55.00 382.50
- ◆ 8 x C08CW COLISEUM 8» Speakers in the Sterling
- ◆ 2 x C08CW COLISEUM 8» Speakers in the Tap Room

EXTERNAL SYSTEM

- ◆ 2 Sennheiser E835 Performance Vocal Mic
- ◆ 2 x YX10P powered speakers (can be used for Monitors)
- ◆ 2 x NX55p powered speakers (to be used as mains)
- ◆ Yamaha MG12XU 12 channel mixing board
- ◆ 2 mic stands
- ◆ Variety of cables
- ◆ Stanton St 150 Turntable
- ◆ Numark DXM06 mixer
- ◆ Epson Projector PowerLite X49 3LCD 3600-Lumen,XGA Classroom Projector with HDMI



FAQ

WHAT IF I WANT TO BRING IN MY OWN RENTALS?

The client is welcome to bring in their own tabletop rentals at their own additional cost. This can include china, cutlery, linens, napkins and dinner glassware. It is recommended to have your account manager guide you on any outsourced rentals to ensure quantity and product are correct to the final menu. There is no reduction in the package cost should the client choose to provide their own tabletop rentals outside these curated packages.

SERVICE FEE & TIPS

A 15% service fee is charged to cover the administrative and operational services related to your event. Tips are not included in your quote as all staff members receive a premium hourly wage. Any additional tips are fully discretionary to the client during the event time. If the client would like to distribute additional tips post-event, they should contact their event coordinator.

ANNUAL MENU CHANGES

Food Dudes Executive Chefs change the menus each year, based on seasonality, sustainability and food trends. Therefore, food tastings for weddings are recommended within the same year.

WHEN DO YOU NEED THE FINAL GUEST COUNT?

14 days before the event date. Our chefs order food in advance, so last minute changes (like large increases or decreases) cannot be guaranteed.

HOW LONG IS THE APPETIZER SERVICE?

Appetizer service lasts anywhere from 1 - 2 hours, depending on your guest count and the event timeline.

HOW MANY APPETIZERS WILL EACH GUEST RECEIVE?

We guarantee one of each appetizer per guest. Since some guests take more than one of certain items, we always bring extra food to ensure there is more than enough.

WHEN DO I NEED TO SIGN THE CONTRACT?

To save your date, it is recommended to sign the contract as soon as possible, since many dates book up quickly. Your event is not confirmed until a signed contract and deposit have been received.

HOW DO YOU DEAL WITH FOOD ALLERGIES & RESTRICTIONS?

Our food is made from scratch, so it's easy for us to accommodate allergies and food restrictions. So long as we are informed of the specifications in advance, we can always prepare dishes without certain ingredients or create a separate dish to accommodate the special needs of a particular guest.

VEGAN OPTIONS

Vegan options will be provided complimentary for all food services to accommodate vegan guests at each event.

FAQ

FORMS OF PAYMENT

We require a 25% deposit upon signing of the contract. This can be paid via Cheque, E-Transfer, or Wire Transfer. A second payment in the same amount will be due a month before the event. The remainder of the payment is due 14 days before your event, and can be paid using the same methods. We do not accept Credit Cards. However, if it is the only option, an additional 4% Admin Fee will be applied on top of the final bill for Visa, Master Card, or American Express.

CANCELLATION

If the Event is cancelled by the client, three months (90 days) or more from the Event date, 100% of the deposit will be held by the caterer to be credited in favour of the client towards any future client event(s) that are held within twelve (12) months from the scheduled Event date, but thereafter will be forfeited in full.

If the Event is cancelled by the client for any reason, between 1 month (30 days) and 3 months (90 days) from the Event date, the deposit will be forfeited in full.

If the Event is cancelled by the client, within 2 weeks (14 days) to 1 month (30 days) of the Event date, the deposit will be forfeited in full and the client will be charged for 50% of their total quote.

If the Event is canceled within 2 weeks (14 days) of the Event date, the deposit will be forfeited in full and the client will be charged 100% of their total quote.

INCLUSIONS

DO YOU CHARGE A CAKE CUTTING FEE?

No. If you wish to have our staff cut and serve the cake at your wedding, we are more than happy to oblige at no additional cost.

CAN I BOOK A TASTING?

We offer complimentary tastings to our wedding clients, held in Food Dudes private and distinctive tasting rooms at 24 Carlaw Avenue. We allow four guests in total to taste the majority of the items on their proposal. The tasting will be booked by your Account Manager once the menu is confirmed.

WHAT DO YOU OFFER FOR KIDS MEALS?

We have a customized Kid's Menu available upon request. Please contact your coordinator for details.

DO YOU PROVIDE VENDOR MEALS? HOW MUCH DO THEY COST?

Yes. Vendor meals cost \$45 and will be served at an appropriate time. We ask that you include the vendor's selections when you submit your final guest count and meal selections.

FAQ

RE:SOUND & SOCAN

Re:Sound & SoCan fees are required for live events that provide music for consumer benefit to provide fair compensation for all artists; current fee chart listed below for events with & without a dancefloor:

ROOM CAPACITY	SOCAN W/O DANCING	SOCAN W/ DANCING	RE:SOUND W/O DANCING	RE:SOUND W/ DANCING
1 – 100	\$22.06	\$44.13	\$9.25	\$18.51
101 – 300	\$31.72	\$63.49	\$13.30	\$26.63
300 – 500	\$66.19	\$132.39	\$27.76	\$55.52
500+	\$93.78	\$187.55	\$39.33	\$78.66

