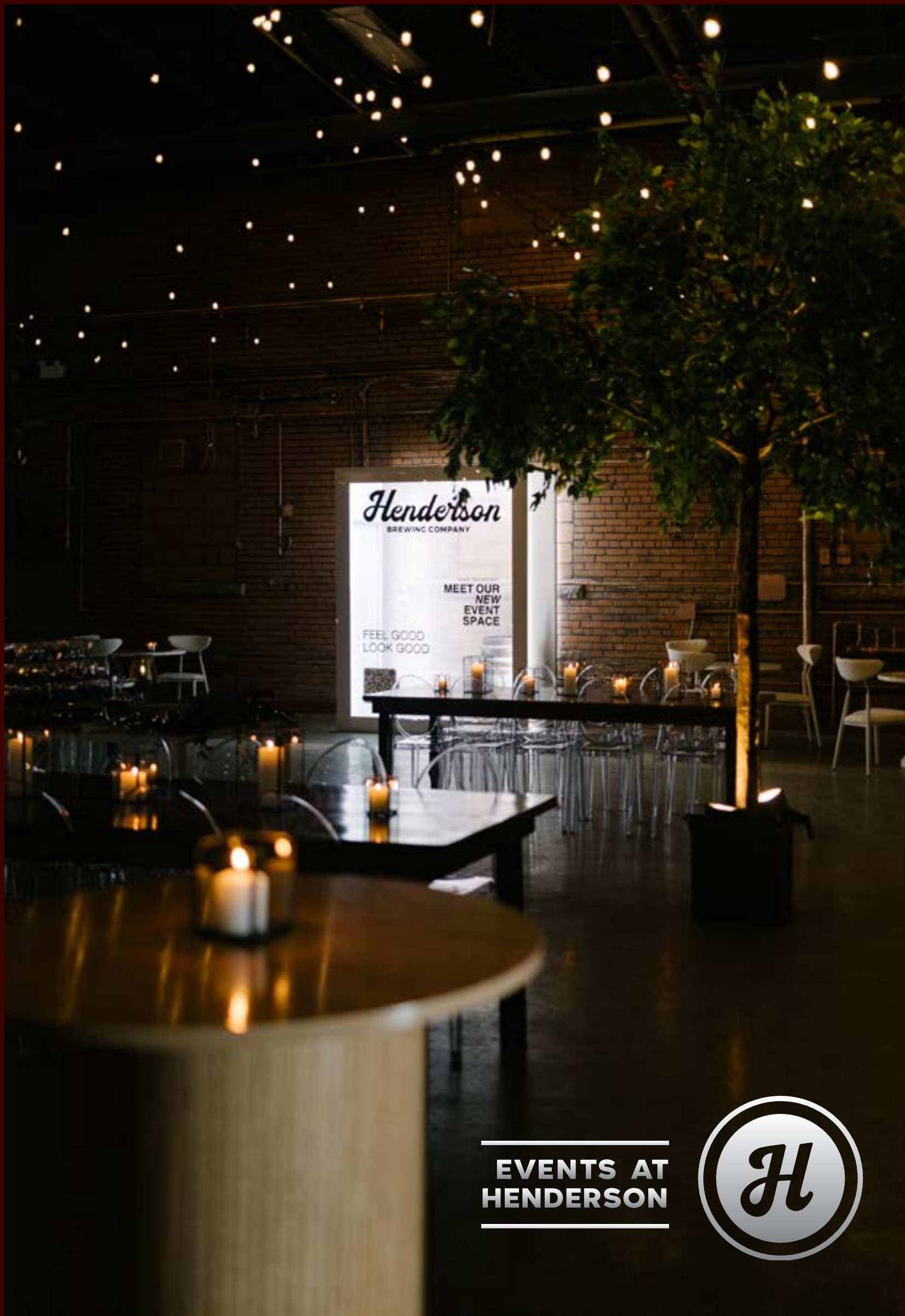


SOCIAL PACKAGE



EVENTS AT
HENDERSON



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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/ Holi- days	\$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

Plated Dinner

PACKAGE 1

\$190 per person

INCLUDES:

- ◆ 5 Appetizers
- ◆ 3 Course Dinner: Salad, 1 Main Preselected Choice, Dessert
- ◆ *Vegetarian Options Included
- ◆ 6 hours standard bar for adults and children

PACKAGE 2

\$220 per person

INCLUDES:

- ◆ 6 Appetizers
- ◆ 3 Course Dinner: Salad, Preselected Choice between 2 Mains, Dessert
- ◆ *Vegetarian Options Included
- ◆ 6 hours standard bar for adults and children

PACKAGE 3

\$265 per person

INCLUDES:

- ◆ 7 Appetizers
- ◆ 4 Course Dinner: Salad, Pasta Course, Preselected choice between 2 Mains, Dessert
- ◆ *Vegetarian Options Included
- ◆ 6 hours standard bar for adults and children

THE ABOVE PACKAGES INCLUDE:

- ◆ 6 hours standard soft bar for children
- ◆ 6 hours standard bar package for adults
- ◆ 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
- ◆ Serving and Bartending staff

ADDITIONAL CHARGES:

- ◆ Room rental fee of \$5,500 includes:
The Full venue buyout with Taproom (after 5 pm), bridal suite and one security guard
- ◆ Additional security required - 1 for every 50 children
- ◆ 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 adult
- ◆ Each additional hour of bar service for \$10 per child
- ◆ A 13% HST and 15% service charge fee will apply on all packages

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

PIZZA POCKET VG

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

AGNOLOTI SPOON VG

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

RUSH GOLD BEER POACHED PEAR FLATBREAD VG

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

HALLOUMI FLATBREAD VG N

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

FROM LAND

SZECHUAN 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

FOOD TRUCK BEER CHICKEN DRUMETTE G

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

CHICKEN PARM 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

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

Brown Butter Hollandaise, Chilli Relish, Quinoa Togarashi, Chives

BLUEFIN TUNA SPOON D

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 Salad, 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 ALLA GENOVESE N VG

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

MAIN COURSE – VEGETARIAN/VEGAN OPTION INCLUDED

EGGPLANT PARMESAN G VG

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

CHARRED CABBAGE V

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

VEGETABLE CURRY V G

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

Sit Down Dinner

MAIN COURSE

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

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

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

BEEF TENDERLOIN G *add \$15 per guest*
Pomme Puree, Asparagus, Wild Mushrooms, Onion Jam, Chimichurri, Black Truffle Jus, Herb Salad

MISO BLACK COD G D *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

DESSERT

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

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

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

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

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

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

Food Stations

PACKAGE 1

\$155 per person

INCLUDES:

- ◆ 6 Appetizers
- ◆ 2 Stations
- ◆ 6 hours standard bar for adults and children

PACKAGE 2

\$180 per person

INCLUDES:

- ◆ 7 Appetizers
- ◆ 3 Stations
- ◆ 6 hours standard bar for adults and children

PACKAGE 3

\$220 per person

INCLUDES:

- ◆ 8 Appetizers
- ◆ 4 Stations
- ◆ 6 hours standard bar for adults and children

THE ABOVE PACKAGES INCLUDE:

- ◆ 6 hours standard soft bar for children
- ◆ 6 hours standard bar package for adults
- ◆ In-house tableware, cutlery, napkins, glassware and barware
- ◆ 12 Harvest tables
- ◆ 6 Round tables
- ◆ 200 chairs
- ◆ 4 Cruiser tables
- ◆ 2 Communal tables
- ◆ 20 Bar stools
- ◆ 10 Barrels
- ◆ 18 Picnic tables with Benches
- ◆ Serving and Bartending staff

ADDITIONAL CHARGES:

- ◆ Room rental fee of \$5,500 includes: Full venue buyout with Taproom (after 5 pm), and bridal suite and a security guard
- ◆ Additional Apps \$5 per selection per person
- ◆ Additional Station \$25 per person
- ◆ Upgrade to Enhanced bar for \$15 per person
- ◆ Upgrade to Premium bar for \$20 per adult and \$10 per child
- ◆ Each additional hour of bar service for \$20 per adult and \$10 per child
- ◆ Please note that events during Statutory Holidays will incur extra labour charges
- ◆ A 13% HST and 15% service charge fee will apply on all packages

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

HENDERSON BEST BEER SOUP DUMPLING

VG

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

GRILLED CHEESE

VG

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

PIZZA POCKET

VG

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

AGNOLOTI SPOON

VG

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

RUSH GOLD BEER POACHED PEAR FLATBREAD

VG

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

HALLOUMI FLATBREAD

VG

N

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

FROM LAND

SZECHUAN 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

FOOD TRUCK BEER CHICKEN DRUMETTE

G

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

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 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

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



Food Stations

TACO BAR

Choose 1 – Gluten Free Corn Tortillas 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

SHANGHAI XO D

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

UMAMI GYOZA D VG

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

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

Vegetarian Option Included:

MUSHROOM BURGER

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

TRUFFLE WAFFLE FRIES

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

Food Stations

HANDHELDS

Choose 1

PLATINUM PRIME RIB

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

SMOKED TURKEY CLUB

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

PORK BELLY BAO D

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

Vegan Option Included:

VEGAN MAC BAO V

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

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

WALDORF WEDGE VG N

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 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

Food 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

CACIO RAVIOLI VG

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

TRUFFLE GNUDI VG

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

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

PRIME STRIPLOIN G *add \$5 per guest*

Truffle Butter, Sunchoke Puree, FD Tater Tots, Seasonal Vegetables, Peppercorn Jus, Herb Salad

BEEF TENDERLOIN G *add \$10 per guest*

Pomme Puree, Asparagus, Wild Mushrooms, Onion Jam, Chimichurri, Black Truffle Jus, Herb Salad

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

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

GRILLED BRANZINO *add \$5 per guest*

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

Food 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



Food Stations

Each Station Includes all Items Listed

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 Beer, 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 VANILLA CHOCOLATE CHIP SANDWICH

Vanilla Ice Cream, Chocolate Chip Cookie, Milk Chocolate Glaze

MINI ICE CREAM CONE

Assorted Flavors, Contains Nuts

SAUCES & TOPPINGS

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

CAKE MAKER

CAKES VG N

CARROT CAKE V

Cream Cheese Icing

CHOCOLATE CAKE G V

Dark Chocolate Coconut Ganache

CONFETTI CAKE V

Vanilla Buttercream

FILLINGS & TOPPINGS

Yuzu Wild Rice Crunch

Ruby Crunch

Raspberry

Toasted Hazelnut

Allergies:



Gluten Free



Vegan



Vegetarian



Contains Nuts



Dairy Free

Food Stations

Each Station Includes all Items Listed

NIGHT AT THE MOVIES *Vegetarian*

POPCORN

Nitrogen Caramel Corn, Chicago Mix

WARM COOKIES

Ginger Molasses, Salted Caramel, Triple Chocolate

CHOCOLATE PRETZELS

Yuzu Chocolate, Salty Pretzels

WAFFLES & ICE CREAM

Belgian Waffles, Vanilla Ice Cream, Salted Caramel



Buffet

PACKAGE 1

\$150 per person

INCLUDES:

- ◆ 5 Appetizers
- ◆ 2 Salads/ 2 Proteins/ 1 Starch / 2 Desserts & Fruit Platter
- ◆ 6 hours Standard beverage selections for adults and children

PACKAGE 2

\$185 per person

INCLUDES:

- ◆ 6 Appetizers
- ◆ 2 Salads/ 2 Proteins/ 2 Starches / 1 Vegetable / 3 Desserts & Fruit Platter
- ◆ 6 hours standard beverage selections for adults and children

PACKAGE 3

\$220 per person

INCLUDES:

- ◆ 7 Appetizers
- ◆ 2 Salads/ 2 Proteins/ 2 Starches / 2 Vegetable / 4 Desserts & Fruit Platter
- ◆ 6 hours standard beverage selections for adults and children

THE ABOVE PACKAGES INCLUDE:

- ◆ 6 hours standard soft bar for children
- ◆ 6 hours standard bar package for adults
- ◆ In-house tableware, cutlery, napkins, glassware and barware
- ◆ 12 Harvest tables
- ◆ 6 Round tables
- ◆ 200 Chairs
- ◆ 4 Cruiser tables
- ◆ 2 Communal tables
- ◆ 20 Bar stools
- ◆ 10 Barrels
- ◆ 18 Picnic tables with Benches
- ◆ Serving and Bartending staff

ADDITIONAL CHARGES:

- ◆ Room rental fee of \$5,500 includes:
The Full venue buyout with Taproom (after 5 pm)
- ◆ Upgrade to Enhanced bar for \$15 per person
- ◆ Upgrade to Premium bar for \$25 per person and \$10 per child
- ◆ Each additional hour of bar service for \$20 per adult and \$10 per child
- ◆ A 13% HST and 15% service charge fee will apply on all packages
- ◆ 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

CHEDDAR 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

FOOD TRUCK BEER CHICKEN DRUMETTE G

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

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

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 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

BROWN BUTTER BRANZINO

add \$5 per guest

Olive Peperonata, Heirloom Slaw

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

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



Buffet

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



Package Add Ons

GRAZING STATION *All 3 - \$30*

- CHEESE BOARD** *\$15 per guest*
- ◆ Smoked Cheddar, Sage Derby, Black Truffle, Gruyere,
 - ◆ Irish Porter, Boursin, Rosemary Parmesan Focaccia, Sesame Seed Crisps

- MEAT BOARD** *\$15 per guest*
- ◆ Prosciutto, Soppressata, Mortadella, Spanish Chorizo, Berkshire Ham
 - ◆ Artisanal Baguette, Sesame Seed Crisps

- DIPS & CRUDITÉ** *\$12 per guest*
- ◆ Beet Hummus (Olive Oil, Za’atar)
 - ◆ Pimento Cheese (Olive Oil, Pickled Chilies)
 - ◆ Babaghanoush (Olive Oil, Figs 2 Ways)
 - ◆ Za’atar Pita, Vegetable Chips, Seasonal Vegetables

RAW BAR

- ◆ Oysters Only \$20
- ◆ Choose 2 \$25
- ◆ All 3 \$30

- PREMIUM OYSTERS** G D
- Champs Mignonette, FD Hot Sauce, Horseradish, Lemon

- SHRIMP COCKTAIL** G D
- Tabasco, Herbs, Bloody Mary Sauce, Horseradish, Lemon

- LOBSTER ROLL**
- East Coast Lobster, Brown Butter Aioli, Lemon, Chives, Sea Salt, Old Bay Brioche



Package Add Ons

SUSHI BAR

DELUXE - \$30 per person <ul style="list-style-type: none">◆ Red Fire Dragon, Spicy Salmon Roll Topped Torched Salmon, Spicy Japanese Mayo, Unagi Sauce, Scallion◆ Classic Cali Roll, Crab Stick, Avocado, Cucumber, Spicy Kewpie◆ Spicy Tuna Ahi, Spicy Japanese Mayo, Chili◆ Avocado Cucumber, Cucumber, Avocado◆ Orange Forest, Asian Yam, Asparagus, Truffle Kewpie Nigiri & Sashimi, Tuna, Salmon	PREMIUM <i>(Includes Deluxe Selections)</i> - Add \$10 per person <ul style="list-style-type: none">◆ Lady Dynamite, Shrimp Tempura, Avocado Roll, Topped With Hotate, Torched With Garlic Mayo◆ Hamachi Roll, Yellowtail, Lemongrass Aioli, Ponzu◆ Nigiri & Sashimi, Hamachi, Hotate, Otoro, Bluefin
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LATE NIGHT SNACKS - \$15 per person

Choose 2

TRUFFLE FRIES G VG Russet Potato Fries, Truffle Oil, Rosemary Salt, Parmesan, Truffle Aioli, Chives	GRILLED CHEESE VG Brie, Cheddar, Brioche, Herb Garlic, Chili Jam, Grana Padano
BEER ‘N CHEDDAR MAC & CHEESE BOWL VG Macaroni, Ale Cheese Sauce, Herb Garlic, Breadcrumbs, Chives	FD POUTINE Russet Potato Fries, Rosemary Salt, Cheese Curds, FD Gravy
BUFFALO CHICKEN FINGERS Yuzu Buffalo Butter, Dill Crema	

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. Wisers 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

BAR RAIL

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

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

◆ 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. Wisers 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 only 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.

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 1 1
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 11 849.99 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

