

# SOCIAL PACKAGE



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EVENTS AT  
HENDERSON

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# CONTENT

**RENTAL INFORMATION**

03

**PLATED DINNER**

04

**FOOD STATIONS**

09

**BUFFET**

18

**FOOD ENHANCEMENTS**

25

**BAR**

27

**AV**

29

**FAQ**

30



# 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

# 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

### 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

### VEGETABLE CURRY V G

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

### CHARRED CABBAGE V

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

# 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

## DESSERT

### GRANNY'S APPLE CAKE VG N

Granny Smith Celery Compote, Vanilla Tonka Mousse, Pecan Sponge Cake, Graham Sablee, Vanilla Anglaise, Microgreen

### 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

### CHOCOLATE XO CAKE V G

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

# 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

### BULGOGI STEAK

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

### CHICKEN TINGA

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

### FOOD TRUCK BEER BATTERED FISH TACOS

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

*Vegetarian / Vegan Option Included:  
Pulled Mushroom Taco*

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

## 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

*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

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

## 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

### PRIME STRIPOIN G add \$5 per guest

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

### HENDERSON BEST BEER BRAISED SHORT RIB

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

### BEEF TENDERLOIN G add \$10 per guest

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

## FROM THE SEA

Choose 1

### KING SALMON G

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

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

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

### BANGKOK BOWL D

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

### 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



### CARROT CAKE



Cream Cheese Icing

### CHOCOLATE CAKE



Dark Chocolate Coconut Ganache

### CONFETTI CAKE



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

### GREEN 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

### 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 G D add \$5 per guest

Olive Peperonata, Heirloom Slaw

### CHEESEBURGER G 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 G D 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



# 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

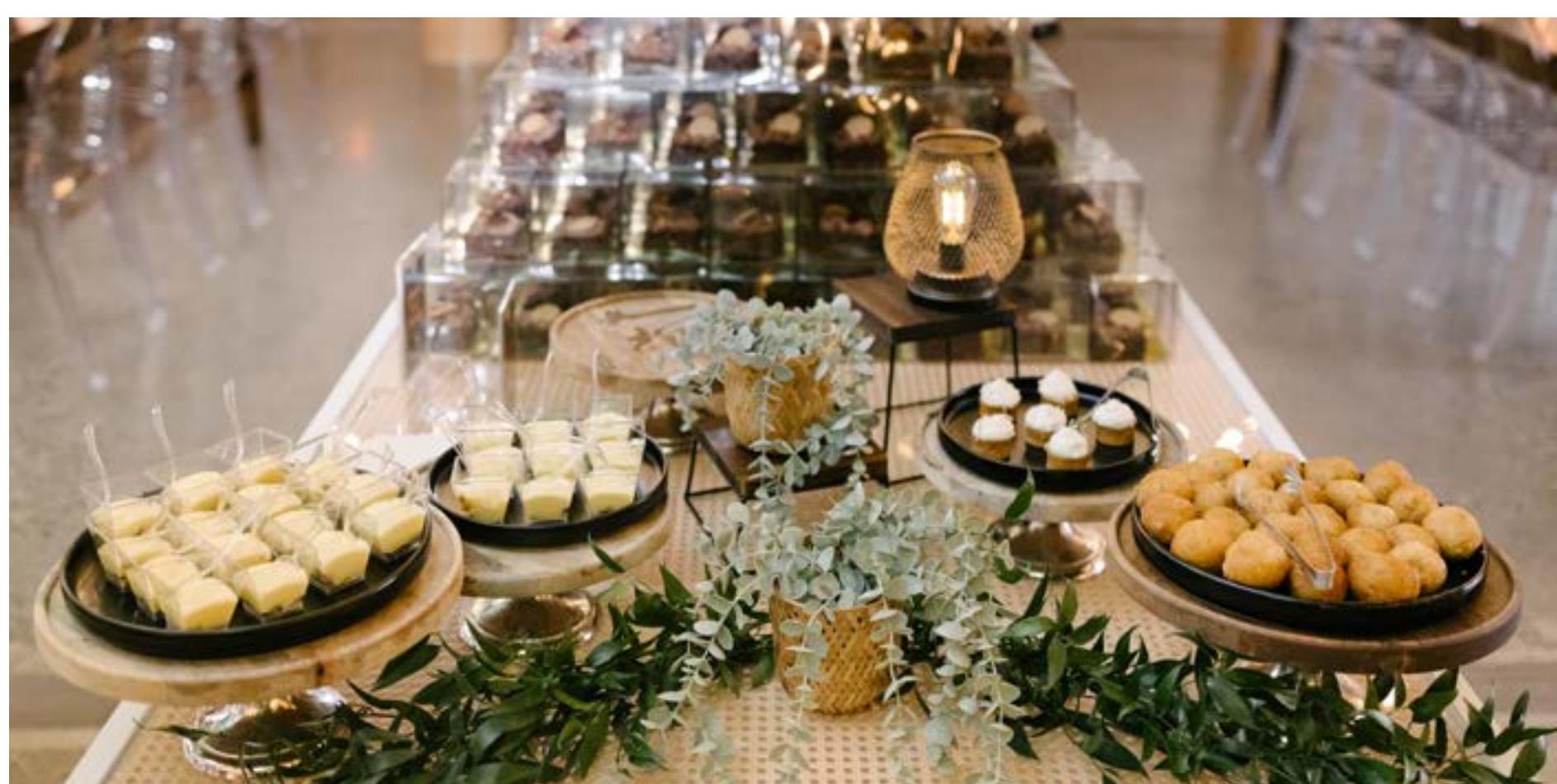
Yuzu Citrus Ganache

### 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

### 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

### MEAT BOARD \$15 per guest

- ◆ Prosciutto, Soppressata, Mortadella, Spanish Chorizo, Berkshire Ham
- ◆ Artisanal Baguette, Sesame Seed Crisps

## RAW BAR

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



### PREMIUM OYSTERS GF DF

Champs Mignonette, FD Hot Sauce, Horseradish, Lemon

### SHRIMP COCKTAIL GF DF

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

- ◆ 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 (Includes Deluxe Selections)

- Add \$10 per person

- ◆ 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

## 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. 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

### 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. 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 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 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

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### 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

