

BRUX + BARREL

EVENT PACKAGE



SERVICES & AMENITIES

- Private & Semi-private room options
- In-house event planning staff
- Custom catering menus
- Full size center bar
- Service staff
- In-house designers
- All audio visual needs for private event
- Custom décor/Room set up
- Coat check/storage
- DJ/microphone set up
- Projection screens & TV's
- Wheelchair accessible
- Interactive food/beverage stations
- ATM's

SOME RESTRICTIONS MAY APPLY TO SEMI-PRIVATE EVENTS.

APPETIZERS BY THE DOZEN

BURRATA & WILD MUSHROOM CROSTINI V warm burrata, sautéed wild mushrooms, brown buttered crostini <i>GF* - can be made gluten free if requested</i>	\$48
BRUSCHETTA V stracciatella, spiced honey, pistachio crumbs, crostini, micro basil <i>GF* - can be made gluten free if requested</i>	\$48
BEEF TARTARE BITES AAA tenderloin, cheddar, onion, pickles, burger sauce, yolk, crostini <i>GF* - can be made gluten free if requested</i>	\$48
CHICKEN SATAY SKEWERS GF spicy peanut sauce	\$54
B&B BURGER SLIDERS American cheese, lettuce, tomato, pickle, Brix sauce	\$60
SPICY PRAWNS GF spicy buttered jumbo shrimp	\$24
BUTTER CHICKEN MEATBALLS GF house made butter chicken meatballs, cilantro yogurt cream	\$45
CAPRESE SKEWERS V bocconcini, grape tomato, basil, balsamic glaze, sea salt	\$48
TUNA CRUDO GF ponzu, cucumber, daikon, jalapeno, mango, micro greens	\$48
BIRRIA TACOS GF shredded short rib, monterey jack, onion, ancho chili jus	\$60
MUSHROOM TACO GF/V chimichurri aioli, feta, cabbage, crispy onion	\$60
ASSORTED BROWNIES V chef's selection	\$38
MINI DONUTS price per person	\$5/PP

MINIMUM ORDER REQUIREMENT OF 3 DOZEN PER SELECTION. MAXIMUM OF 4 DIFFERENT SELECTIONS PER EVENT.

LIVE CHEF STATIONS

SUSHI BAR \$20/pp
dynamite roll, veggie sushi roll, tuna sashimi, salmon sashimi

RAW BAR MARKET PRICE
tuna sashimi, salmon sashimi, chilled prawns, lobster tails, chef shucked oysters

MAC & CHEESE \$15/pp
classic cheddar sauce, truffle cream sauce, bacon bits, asiago, toasted breadcrumbs

CARNIVORE STATION | GF MARKET PRICE
BBQ chicken drums, baby back ribs, whiskey fennel sausage, steak bites

OYSTERS | GF \$4/PIECE
East Coast Oysters, pomegranate fennel mignonette, house hot sauce, fresh horseradish, lemon

CHICKEN SOUVLAKI STATION \$16/pp
live rotisserie chicken, bruschetta, feta, iceberg, hummus, tzatziki, fresh pita

EACH STATION PROVIDES AN ELEVATED EXPERIENCE IN WHICH A MEMBER OF THE CULINARY TEAM PREPARES AND SERVES YOUR MEAL TO YOU.

MINIMUM ORDER REQUIREMENT OF 100 GUESTS PER STATION. SMALLER PARTY SIZES MAY ORDER ADDITIONAL QUANTITY OF STATION IF THEY WISH TO ORDER THE LIVE STATION.

SELF-SERVE STATIONS

POUTINE STATION I GF shoestring fries, cheese curds, bacon bits, green onion, house gravy	\$13/PP
CROSTINI & SPREADS STATION assorted crostini & crackers, chef's spreads, butters, pickles, olives	\$16/PP
CHARCUTERIE STATION table of chef's selection curd meat, cheese, fruit, nuts	MARKET PRICE
CRUDITÉ STATION I GF & V table of chef's selection of fresh veggies, buttermilk ranch, ancho chili ranch, red pepper hummus	\$7/PP
SNACK STATION I V truffle popcorn, caramel popcorn, house made chips, pretzels, chocolate	\$10/PP
CANDY BAR chef's selection of candy	\$6/PP
DONUT WALL chef's selection of artisan donuts displayed on a wall	\$7/PP

EACH STATION IS SELF-SERVE, PRESENTED IN AN ELEVATED AND AESTHETICALLY PLEASING MANNER.

*MINIMUM ORDER REQUIREMENT OF 50 GUESTS PER STATION. SMALLER PARTY SIZES MAY
ORDER ADDITIONAL QUANTITY OF STATION IF THEY WISH TO ORDER THE LIVE STATION.*

ENTRÉE PACKAGES

PROTEIN

*Choose One Protein Per 50 Servings - Can Be Made GF Upon Request
All Entrees come with a choice of Seasonal Salad or caesar salad*

BLACKENED SIRLOIN WITH JALAPENO BUTTER \$47/PP

HUNTER CHICKEN \$42/PP

BURNT TOMATO CREAM SALMON \$45/PP

BAKED VEGETABLE RIGATONI \$40/PP

SIDES

Choose Two Sides To Accompany Protein Selection - Can Be Made GF And V Upon Request

FETA AND SPRING ONION SMASHED POTATOES

BROWN BUTTER LINGUINE

CHEF'S SELECTION SEASONAL VEGETABLE MEDLEY

ROASTED GARLIC MASHED POTATOES

SPICED HONEY ROASTED BEETS

DESSERT

SEASONAL BERRY NY CHEESECAKE \$9/PP

SERVICE OPTIONS FOR ENTRÉE PACKAGES ARE BUFFET STYLE, FAMILY STYLE, OR PLATED SERVICE. IF PLATED SERVICE IS CHOSEN AND MULTIPLE PROTEINS HAVE BEEN SELECTED, ASSIGNED SEATING AND PROTEIN CHOICES MUST BE SENT TO THE VENUE 10 BUSINESS DAYS PRIOR TO THE EVENT DATE.

IF GUESTS HAVE ALLERGIES, THEY MAY ORDER FROM THE REGULAR MENU UPON ARRIVAL AFTER PRE-ORDERED FOOD SERVICE IS COMPLETED.

DRINKS & PRICING

We offer a variety of host bar and drink ticket options available for monitoring consumption and budget with beverages during your event. Host bars are the most popular, and can be set up with restrictions to suit your budget.

We also have the ability to provide you with drink tickets to hand out to your guests, and this is a great option for monitoring consumption. Either option can be structured with a price tier, which serves as a maximum price cap per drink. Please note that the Price Tiers below serve as quote purposes and your final bill will reflect actual consumption based on beverage menu pricing. For example, if an \$8 beer is ordered with a \$16 drink ticket, the \$8 beer is what will appear on your final bill.

Host Bar + Drink Ticket Price Tiers

\$9 BRONZE TIER

domestic draught, select bottled beers, well highballs, house wines, and any beverages up to \$9.

\$12 SILVER TIER

all draught, well highballs, premium spirits, larger selection of wines by the glass, and any other beverages up

\$16 GOLD TIER

all draught, well highball, premium and select super-premium spirits, all wines by the glass, all classic and signature cocktails, and any other beverages up to \$16.

GRATUITY & ORDERING POLICIES

- 20% gratuity will be applied to groups of 8 or more people. gratuity is subject to gst charges.
- All orders must be submitted & processed at least ten days prior to the event.
- If menu selections are not submitted 10 business days prior the event, pre-order will not be processed and guests will need to order food upon arrival from the regular menu.
- Guests with allergies may order a modified dish from the venue's regular menu upon arrival, after the service of other pre-ordered food has been completed.