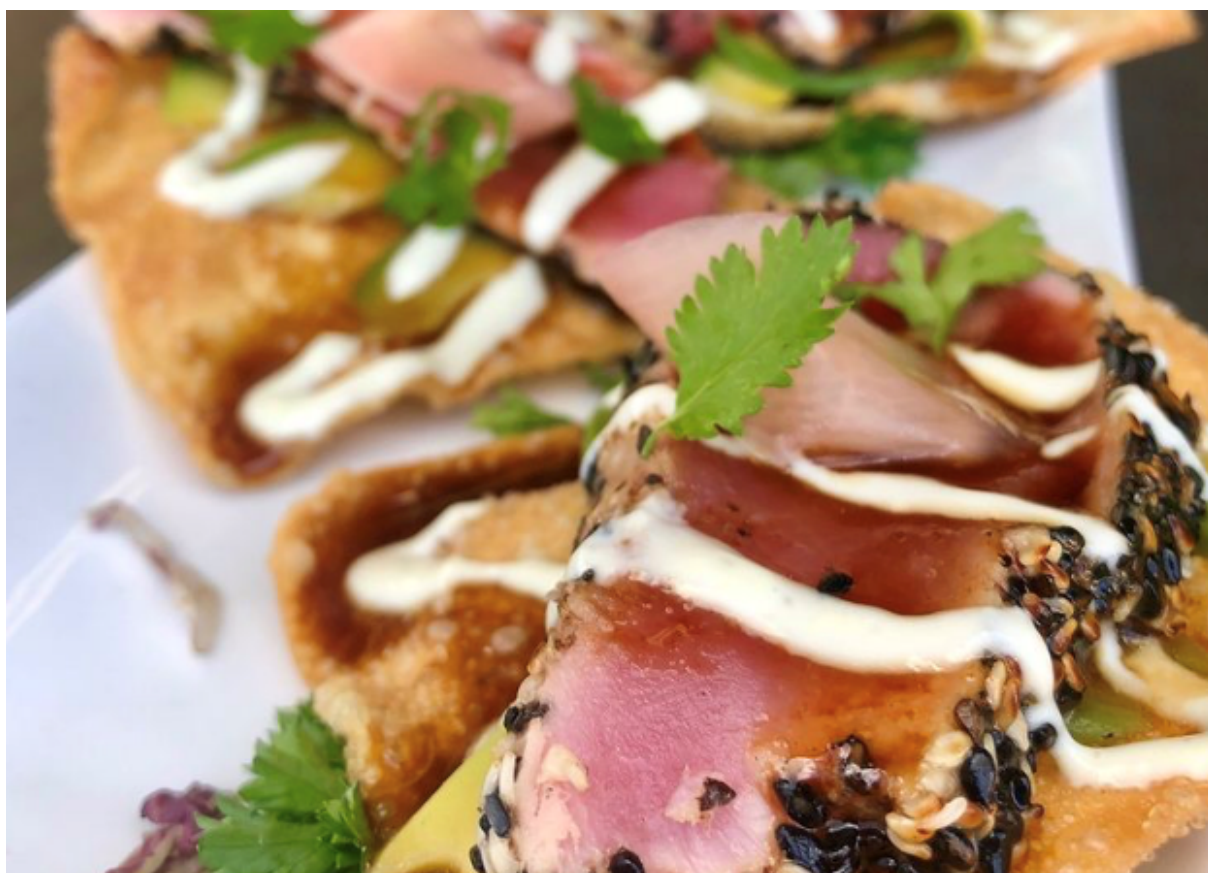




FARM TO TABLE

All-Inclusive Tapas Menu with Alcohol





FARM TO TABLE

Option 1: All inclusive with alcohol | \$130 per guest

Option 2: All inclusive with Premium alcohol | \$170 per guest

*Plus tax, service charge and rentals (if applicable) *Staffing charges are included

ALL INCLUSIVE TAPAS MENU INCLUDES:

CANAPE HOUR RECEPTION

Selection of 3 Canapés to be served for 1 hour
Selection of domestic & imported cheeses &
charcuterie
Vegetable Crudite Platter

6 HOUR ALL INCLUSIVE HOST BAR

All Inclusive Bar Package consists of an
assortment of our standard liquors, domestic
beer and house wine

Premium Inclusive Bar Package consists of an
assortment of our premium liquors and beer
along with our house wine.

Add or subtract hours = additional cost

One Bottle of Red and White Wine Per Table-
Sommelier's Choice

Assorted soft drinks and garnishes available,
along with a water station provided at the bar.

Wine served on tables throughout dinner and
behind the bar during reception.

DINNER

Choice of 7 tapas

Select from menu provided

CHILDREN'S MENU

10 & Under | \$20 per child
Menu listed on Page 8

LATE NIGHT STATION

Choose 2 late night options from menu listed on
Page 7.



FARM TO TABLE

CANAPES

LAND

ROYALE WITH CHEESE

Chuck & Prime, Bacon Jam, Crispy Smoked Jalapeno, Lettuce, Dijonaise

CHICKEN & WAFFLE

Potato, Honey-Chili Butter, Sour Cream & Onion Dust, Kansas City Claw

LAMB NECK BARBACOA

Toast, Tomatillo & Mint Crema, Nopal (Cactus)

SHORT RIB CROQUETTE

Fluffy Potato, Chive, Pink Pepper-Corn Aioli

JERK CHICKEN

Authentically Marinated, Pickled Watermelon Rind, Pineapple Drizzle, Charcoal Dust (D)

EARTH

JACKFRUIT & SWEET POTATO TACO

Frijoles, Salsa Verde, Shallot (V)(D)

ARANCINI MILANESE

Saffron Risotto, Sundried Tomato, Grana Padano, Basil, Sweet Balsamic Aioli (V)

NAPPA FRESH ROLL

Thai Marinated Vegetables, Nori, Cilantro, Mint, Vermicelli, Sweet Ponzio (G)(D)(V)

MANGO & FRIJOLES ANTOJITO

House Cream Cheese, Roasted Peppers, Charred Onion, Chili, Cilantro, Hoisin Glaze, Chive Sour Cream (V)

BEET TARTARE

Dark Chocolate, Farmers' Beet, Tiger Blue Cheese (G)(V)

(G) *Gluten Free*

(D) *Dairy Free*

(N) *Contains Nuts*

(V) *Vegetarian*



FARM TO TABLE

CANAPES

SEA

TUNA WONTON TOSTADA

Sesame, Ponzu, Avocado Foam, Mango Gel, Micro Wasabi

SHRIMP N GRITS

Cornmeal Dredge, Louisiana Foam, Grits

OCTOSTADA

Citrus-Poached Octopus, Squid Ink Tostada, Salsa Amarillo, Watercress Caviar, Rice Noodle Gremolata (G)(D)

SMOKED TROUT CROSTINI

Grapefruit, House Cream Cheese, Caper, Red Onion



(G) *Gluten Free*

(D) *Dairy Free*

(N) *Contains Nuts*

(V) *Vegetarian*



FARM TO TABLE

TAPAS

ROCKET

Grilled Stone Fruit, Vinaigrette, Manchego, Cured Egg Yolk (G)(N)(V)

SHISITO

Olive oil, Maldon, Yogurt (G)(V)

PATATAS BRAVAS

Salsa Roja, Chive, Aioli (G)(D)(V)

FRIED CHEESE

Mountain Oak Fresh Curds, Tempura, Louisiana Foam (V)

CRISPY POLENTA

Buttermilk, Chive, Chili Aioli (G)(V)

POTATO CROQUETTE

Panko, Chive, Sour Cream (V)

MUSHROOM TOAST

Smoked Portobello, Goat Cheese, Vin Cotto, Basil (V)

RICOTTA TOAST

Smoked Gorgonzola, Fig & Plum Chutney (V)

LONZA

Grilled Focaccia, Fig & Plum Chutney, Stonecreek Cheese

PLANTAIN

Curried Goat, Cauliflower & Apple Slaw (D)

LAMB POLPETTE

Sherry & Mint Glazed, Feta Stuffed (G)

PAELLA

Mussels, Shrimp, Chicken, Chorizo, Saffron, Fresh Pea, Tomato, Lemon (G)

BEEF CHEEK

Taro Root, Onion Jam, Schwaun, Shisito, Seeds (G)(D)

PORK BELLY

Cured Belly, Juniper, Cider (G)(D)

TUNA TOSTADA

Avocado, Ponzu, Ginger, Wasabi, Wonton (D)

SALMON

T & J's House Smoked, House Cream, Sour Onion, Latkes

(G) Gluten Free

(D) Dairy Free

(N) Contains Nuts

(V) Vegetarian



FARM TO TABLE

TAPAS

SQUID INK BAO

5 Spiced Pork Belly, Vegetable, Crackling (D)

PEI MUSSELS

Black Garlic, Smoked Tonkatsu Broth, Sous Vide Pork (G)(D)

HALIBUT CHEEK

Poached, Bernaise, Pistachio (G)

SEA SCALLOP - EURO BACON

Double Smoked Bacon Sofrito, Orange Pernod (G)(D)

KFC (KOREAN FRIED CHICKEN)

Brined, Double Fried, Kimchi Dust, Gochujang (D)

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(D) *Dairy Free*

(N) *Contains Nuts*

(V) *Vegetarian*

SWEET ENDINGS

CREMA CATALANA

Vanilla Custard, Caramel, Berries (G)(D)

DARK CHOCOLATE TERRINE

Coffee, Hazelnut Brittle, Chili & Birch Syrup (G)(N)(V)

CHURROS

Spanish Hot Chocolate, Spicy Cinnamon Sugar (V)





FARM TO TABLE

LATE NIGHT

SNACKS

THE SPUD SHACK

1 per person

Vegan Hand Cut Fries, Thyme, Lemon Zest, Salt,
Malted Ketchup (G)(D)

Upgrade to Poutine \$2 - Brown Gravy, Mountain
Oak Cheese Curds, Kewpie Mayo, Chive (V)

Upgrade to Asada \$3 Pico de Gallo, Crema,
Smoked Brisket, Herbs, Feta

FRIED CHICKEN CONE

1 per person

Waffle, Honey Butter, Chili Aioli, Elmira Syrup,
Buttermilk Slaw, Sesame

"JALAPENO POPPER" GRILLED CHEESE

1 per person

Smoked Jalapeno, Bacon, House Cream Cheese,
Harviti, Tomato Jam

ROYALE WITH CHEESE SLIDER

2 per person

Chuck & Prime, Crisp Lettuce, Remoulade, Chili
Harviti, House Butter Pickles

HOT DIGGITY DOGS

2 per person

Corn Battered, Farmers Sausage, Malted Ketchup,
Honey-Dijon Mustard (D)

NACHO GRANDE

1 per person

Corn Tortilla, Chili Con Queso, Sour Cream, Pico
de Gallo, Cilantro (G)

SWEETS

CHURROS CON TODO

1 per person

Dulce De Latte, Hot Fudge, Almond Crumb (V)(N)

WHAT'S POPPIN' LIQUID NITROGEN POPCORN

1 per person

Salted Caramel Popcorn, Smoked Marshmallow,
Dark Chocolate (G)



- (G) Gluten Free
- (D) Dairy Free
- (N) Contains Nuts
- (V) Vegetarian



FARM TO TABLE

CHILDREN'S MENU

Pick one from each choice

APPETIZER

BENTO BOX

Crudite, Orange, Crackers, Creamy Dip, Hummus, Pretzel

DESSERTS

2-LAYERED PARFAIT

Vanilla Yogurt, Toasted Granola, Mixed Berries (G)

ICED CREAM SANDWICH

Double Chocolate Cookie, Sprinkles (V)

FRUIT CUP & SORBET

Vegan (G)(D)

ENTREES

THE ULTIMATE GRILLED CHEESE

Mozzarella, Cheddar & Swiss with Fries & Ketchup

NOODLES & BUTTER

CHICKEN FINGERS

Hand Breaded with Fries, Ketchup, Sweet & Sour Sauce

- (G) *Gluten Free*
- (D) *Dairy Free*
- (N) *Contains Nuts*
- (V) *Vegetarian*



FARM TO TABLE

BAR SERVICES

Note: All services operate for 6 hours, with the bar closing during dinner.

Maximum of 8 hours of service.

Add on additional bar hours, for an additional \$10|guest per hour.

Please note bar packages can be customized and pricing will reflect selections.

ALL INCLUSIVE BAR

BAR RAIL :

Alberta Pure, Forty Creek Rye, Bacardi Rum,
Tanqueray Gin.

BEER :

Bud Light, Creemore, Waterloo Dark, Heineken

WINE :

One Bottle of Red and White Wine Per Table -
Sommelier's Choice

PREMIUM ADD ON TO ALL-INCLUSIVE BAR

Option to Add a Premium Listed Beer or Liquor to the
All Inclusive Bar Package.

\$7.00 per Guest per Selection

PREMIUM ALL INCLUSIVE BAR

No substitutions

PREMIUM BEER

Steamwhistle, Mill St. Organic, Block 3 Saisons,
Howell Road Cider, Nicklebrook Headstock

PREMIUM LIQUOR

Grey Goose, Vodka Crown Royal Rye, Appleton's Rum,
Dillon's Gin.

OTHER BAR SERVICES

PREMIUM WINE

Ask about our Premium Wine List and Pricing

SCOTCH TASTING BAR

Priced Accordingly

SIGNATURE COCKTAIL

Priced Accordingly





FARM TO TABLE

Package Details

STAFF & LABOUR

Typically Requires

- 1 Chef for every 40 Guests
- 1 Kitchen Hand for every 25 Guests
- 1 Floor Manager, 1 Catering Manager
- 1 Server for every 10 Guests
- 1 Bartender for every 40 Guests

\$35-\$50 Per Guest

RENTALS

Rental costs differ based on guest count and style of food service, with an additional charge reflecting the rentals needed for each individual event. Rentals are paid directly to the provider.

*Staff, labour & rental costs are subject to change based on final menu, guest count, event/wedding details.

FEES

Service Fee

18% of Food Cost

The 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.

Ontario Tax

13% HST Applicable