



Social & Wedding Menu

- SIX UNIQUE VENUES -

BERKELEY
EVENTS

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COCKTAIL RECEPTIONS | PASSED CANAPÉS

H O T B I T E S

Parmesan Meatball Skewers with Marinara
Mini Yorkshire Puddings with Roast Beef and Horseradish Cream
White Prawns in Thai Curry Broth with Coconut Foam
Muscat Braised Short Rib with White Bean Puree on a Yukon Chip
Mini Chicken Tamales
Grilled Chicken Empanadas
Philly Cheesesteak Bites
Brazilian Beef Skewers with Chimichurri Sauce
Sausage Arancini
Lobster Arancini
Mini Jamaican Beef Patty with Pepper Sauce
Crab and Green Onion Fresh Spring Rolls with Sweet Chilli
Mini Pork Belly Steamed Bun with Japanese Mayo and Fuji Apple
Gorgonzola Stuffed Dates with Pancetta
Grilled Peaches Wrapped in Prosciutto
Fish and Chips: Tempura Haddock and Shoestring Fries
Sliders: Homemade Brioche Buns with Ground Angus Beef Chipotle Aioli
Butter Chicken on Mini Naan with Raiita
Mango Shrimp Volcanoes, Wrapped in Phyllo with Chili Sauce
Kalbi Beef



C O L D B I T E S

Whitefish Ceviche on a Plantain Chip
Chicken Liver Pate with Heirloom Beets
Spicy Tuna Hand Rolls with Wasabi
Cured Duck Prosciutto Crostini with Figs
Smoked Salmon Rillette
Chilled Beef Roulade
Seared Tuna Sliders
California Rolls
Mini Brioche Lobster Rolls



V E G E T A R I A N H O T B I T E S

Vegetable Spring Rolls
Falafel, Tahini, and Tabouleh on Mini Pita
Mushroom Arancini
Vegetable Empanadas
Curried Butternut Squash Veloute with Coconut Foam
Sliders: Chickpeas, Roasted Vegetables, and Chipotle Aioli
Broccoli and Parmesan Fritters
Sautéed Mushroom Crostini with Truffled Pecorino
Macaroni and Cheese Popover

V E G E T A R I A N C O L D B I T E S

Vegetable Summer Rolls with Thai Peanut Sauce
Grilled Corn and Black Beans Cups with Crumbed Queso
Fresco
Mini PB&J
Goat Cheese and Tomato Jam Tart
Brie Phyllo Clouds with Thyme and Apple Chip
Endive with Whipped Stilton, Medjool dates and Spiced Walnuts
Traditional Gazpacho with Arbequinas Olive Oil and Aged Sherry Vinegar
Cherry Tomatoes Stuffed with Fresh Mozzarella, Extra Virgin Olive Oil and Basil Seedlings
Celery Root Remoulade, Green Apple Slaw, Candied Walnut and Pimento Crostini

COCKTAIL RECEPTIONS | ANTIPASTO/GRAZING

GRAZING STATION

Display of Raw and Marinated Farm-Fresh Vegetables, Baba Ganoush, Hummus, and Edamame Spread

CHEESE SHOP

Display of Domestic and Imported Block Cheese
All Choices Served with Artisan Crackers, Dried Fruit, and Spreads

MEDITERRANEAN ANTIPASTO BOARD

Including a Variety of Cured and Dried Italian Meats, Marinated Tomatoes, Marinated Artichokes, and a Selection of Olives

SEAFOOD SPREAD

Poached Lobster, Crab, Shrimp, Shucked Oysters, Mussels, Smoked Fish, Grilled Lemon, Capers, Cocktail, and Tabasco Sauce

RAW OYSTER BAR

Oysters with Horseradish, Shallot Mignonette, Lemons, and Chipotle Hot Sauce
Oysters must be ordered in increments of 100

SUSHI BAR WITH CHEF

Includes: California Cucumber Roll, Spicy Tuna Roll, Yellowtail Hamachi Roll, Rainbow Roll, Dragon Roll with Spicy Crab and Eel, or Shiitake Mushroom Roll



COCKTAIL | TAPAS STATIONS

Cocktail Stations are designed for two hours of service for a minimum of 100 guests.

TACO BAR

Soft Shell Taco (two per person) with the choice of two Meats:

Pulled Pork, Duck Confit, Beef Short Rib, Grilled Snapper

Includes the following toppings: Apple Slaw, Pico de Gallo, Guacamole and Queso Fresco

GOURMET MAC 'N' CHEESE BAR

Choice of one vegetable and one meat topping

Vegetables: Forest Mushrooms, Sweet Peas, Broccoli,

Meats: Pulled Pork, Duck Confit, Beef Short Rib

PASTA BAR

Choice of one pasta:

Spinach Ricotta Gnocchi with Lemon Gorgonzola, Candied Pears and Spiced Walnuts

Wild Mushroom Risotto with shaved pecorino

Truffle Penne with San Marzano Tomato Sauce (Chicken, Shrimp or Mixed Vegetables)

FAR EAST STREET FOOD BAR

Ban Mi / Bao Choice of Duck or Pork

Stir-fried noodles Choice of Tofu or Shrimp

Korean Short Ribs

BUTCHER'S BLOCK

Beef Duo: Grilled Flatiron Steak with Berkeley Rub & Herb Roasted Prime Rib

Served with Ciabatta Buns and Local Mustards

SEAFOOD BAR

Grilled Lobster Tail

Crab Claw

Poached Shrimp (hot or cold)

*Prices may be subject to Market Change

BOUTIQUE CHEESES

Canadian Artisanal Cheeses: Quebec Soft Cheeses, Ontario Goat Cheese, BC Smoked Cheddar

Served with Fresh and Local Accompaniments

CAKE BOSS

Homemade Pastries, Tarts, Truffles, Macarons, Petit Fours, Cream Puffs, Cake Pops

Custom desserts incorporating logos and designs available

BUILD YOUR OWN TAPAS STATIONS

For each tapas station purchased select two items from our Gala Stationed Dinner Menu (page 10)

served in cocktail portions

Recommended for weddings due to portion sizes.

Price includes three passed hors d'oeuvres, one appetizer served with bread and butter, two main course options, and one dessert served with coffee & tea. Special plates to accommodate dietary restrictions are \$16.50/plate for up to 10% of guests (automatically built into wedding packages).RSVPs required for guest choices.
 Add a pasta course for \$13.25 per guest. Upgrade to soup/salad combination for \$5.50 per guest.
 Add a third main course option for \$4.50 per guest.

SOUPS

- Butternut Squash Volute
- Roasted Pear & Watercress Soup with Stilton Crouton
- Sherry glazed French Onion Soup (supplementary fee applies)
- Italian Wedding Soup

SALADS

- Herbed Spring Mix Greens, Shaved Pecorino, Apple Crisp, Candied Walnuts, Cinnamon Vinaigrette
- Heirloom Tomato Salad, Basil, Fresh Mozzarella, Arugula, Peppercorn Truffle Vinaigrette
- Roasted Beet Salad, Baby Spinach, Ontario Chevre, Maple Cider Vinaigrette

PASTA

- Confit Duck Ravioli, Crushed Tomato, Kalamata Olives, Artichoke Hearts
- Spinach Ricotta Hand Rolled Gnocchi, Lemon Gorgonzola Cream, Candied Pears, Spiced Walnuts
- Grilled Quail Carbonara, Prosciutto, Grand Padano, Linguini

Please choose one option for all guests

A LA CARTE

- Bourbon Vanilla Crème Brulee
- Vegan Cinnamon Mousse with Strawberries
- Lemon Tart with Meringues
contains gluten
- Apple Flan with Rosemary Crème Anglaise
contains gluten
- Fresh Fruit Bowl

TRIO OF MINI DESSERTS

- Choose three per guest
- Small Chocolate Tart
- Mini Creme Brulee
- Flavoured Macarons
- Mini Cream Puff with Dolce Leche
- Chocolate Truffle
- Lavender Shortbread
- Mini Apple Flan
- Tiramisu Spoons
- Strawberry and Rhubarb Tart
- Apple and Rosemary Tart

FISH

- Grilled Halibut with sweet potato rosti, roasted baby beets and fennel puree
- Butter poached Atlantic Salmon with sweet pea and fava bean risotto
- Lightly smoked Ontario Lake Trout with fingerling potato, wilted spinach and citrus beurre blanc

POULTRY

- Pan roasted free range Chicken Supreme with braised Du Puy lentils, double smoked bacon and warm carrot raisin salad | Dairy free
- Chorizo stuffed Cornish Hen with Red onion marmalade, whiskey mashed potato, green beans | Contains gluten
- Roasted Moscovy Duck Breast with root gratin, organic vegetables bundle, Ontario cherry glaze and natural jus

MEAT

- Angus 8 oz Flatiron Steak, forest mushrooms, whipped potato, Marsala reduction
- Dry Aged 8 oz Reserve Beef Tenderloin with smokey mash potatoes, beetroot puree, Braised leek & sherry vanilla jus
- 12 oz red wine marinated Braised Short Ribs – French cut - with garlic-mashed potatoes and roasted carrots
- Dry Aged, 8 oz AAA NY Strip, Yukon gold fries, natural jus | Dairy free
- Grilled 12 Ontario Rack of Lamb with mascarpone polenta, ratatouille and rosemary lamb jus | Contains gluten

VEGETARIAN

- Wild mushroom risotto with balsamic and red wine reduction
- Braised portobello mushroom with smoked eggplant tapenade, salsa verde, and ricotta cheese
- Delicata squash filled cannelloni with truffled béchamel, fried sage and candied walnuts | Contains gluten

UNLIMITED BREAD

UPGRADE TO OLIVE TAPENADE OR HUMMUS

CHILDREN'S MEAL (Ages 2 to 12)

Chicken Fingers and Fries, Penne with San Marzano Tomato Sauce, Grilled Cheese and Fries, Mac + Cheese Cheese, Vegetarian or Pepperoni Pizza

VENDOR'S MEAL | Appetizer and main course, non-alcoholic beverages

GALA STATIONED DINNER

Includes three passed hors d'oeuvres per person. Four items for each dinner station. A choice of two mini desserts

CARIBBEAN STATION

Oxtail and Butter Bean Stew | 3-Day marinated Jerk Chicken
Fried Rainbow Snapper | Jamin' Vegetable Curry | Rice and pigeon peas
Fried plantain
Potato salad | Tropical coleslaw

INDIAN STATION

Rogan Josh | Butter Chicken | Sag Paneer
Lamb Vindaloo | Dahl - masoor, urad
Saffron rice | Naan | Papadoms

ASIAN STATION

Suckling Pig | Soy Chicken | Kalbi (Korean short ribs)
King mushrooms with bok choy | Vietnamese pho (Manned or not)
Fried rice | Vegetarian stir-fry (Manned or not) | Pad Thai

MODERN CARVERY STATION

AAA Ontario Beef Duo with Natural Jus
Grilled flatiron steak with Berkeley rub + Herb Roasted Prime rib
Walnut pesto stuffed Grilled Chicken
Olive oil roasted potatoes | Roasted seasonal vegetables | Mini Yorkshire puddings

MEDITERRANEAN STATION

Roasted Leg of Lamb

Truffled Portobello Lasagna | Hand rolled black pepper Gnocchi, with san marzano Tomato sauce
Grilled marinated seasonal vegetables | Veal Scaloppini
Eggplant Parmesan | Caprese salad | Greek Salad with Macedonian feta, kalamata olives

MINI DESSERTS

Small Chocolate Tart
Mini Creme Brulee
Flavoured Macarons
Mini Cream Puff with Dolce Leche
Chocolate Truffle
Lavender Shortbread
Mini Apple Flan
Tiramisu Spoons
Strawberry and Rhubarb Tart
Apple and Rosemary Tart



LATE NIGHT STATION

Poutine station with miso gravy.
Indian (Choose 2: palaak paneer, rogan josh, papadoms, chaat masala)
Mini grilled cheeses: Brioche buns and aged cheddar
Boneless chicken wings (mild or spicy)
Vegetarian and meat pizzas
Perogies with bacon, sour cream, caramelized onions
Gourmet popcorn



BRUNCH | STATIONED

INTERACTIVE BRUNCH STATIONS

Full seating is not required for service. Minimum of 2 stations required for entire group.

OMELETTES / SKILLETS – \$16.50 PER GUEST

Individual Omelettes Served with Appropriate Condiments

Choice of three meats and four toppings:

Bacon, Corned Beef, Braised Shredded Beef, Pulled Pork, Smoked Ham, Roast Chicken

Aged Cheddar, Brie, Asiago, Feta, Queso Fresco, Spinach, Sundried Tomato, Roasted Pepper, Grilled Vegetables, Herbs

CHICKEN AND WAFFLE STATION – \$16.50 PER GUEST

Buttermilk-Fried Chicken and Belgian Waffles Made to Order with Maple Syrup, Salted Carmel Whipped Cream, and Berries

BACON SAMPLING STATION – \$16.50 PER GUEST

Choice of 3 meats: Smoked, Doubled Smoked, Peameal, Pancetta, and Pork Belly
Includes: Home Made Buns, Mustards, Pickled Eggs

CRÊPERIE – \$16.50 PER GUEST

(Choose one Sweet and one Savoury Filling)

SWEET

Crêpe Suzette

Mixed Berry and Maple

Apple and Spice

SAVORY

Lobster and Tarragon

Rosemary Chicken

Wild Mushroom and Truffle

BENNIE BAR – \$16.50 PER GUEST

Eggs Benedict Traditionally, or Twisted.

Florentine, Lox, Smoked Bacon, Hollandaise, Melted Cheddar, Sriracha

BRUNCH | SEATED

THE GRAND BRUNCH

Fresh Juice Bar

Freshly Brewed Coffees and Teas

Bakery Basket of Freshly Baked Fruit Danishes, Assorted Croissants,

Cinnamon Rolls, and Muffins

Bagels with Flavoured Cream Cheese

Butter and Preserves

EGGS PREPARED BY OUR CHEF

(two chefs per station required)

Bacon, Mushrooms, Scallions, Tomatoes, Peppers, Cheddar Cheese,

Black Forest Ham, Spinach, Sausage, Shrimp, and Crab

CRÊPES PREPARED BY OUR CHEF

(two chefs per station required)

Crêpe Suzette /Rosemary Chicken and Asparagus

SAVORIES

Seasonal Mixed Greens and Garden Vegetables

Red Pesto Chicken with Pan Jus

Salmon with Fennel Slaw and Lemon Thyme Reduction

Spinach and Ricotta-Stuffed Rigatoni with Grilled Vegetables

Seasonal Roasted Vegetable and Heirloom Tomato Jam

SWEETS

Classic Crème Brûlée

Pineapple Bread Pudding

Seasonal Fruit Cobbler

Raspberry Chocolate Bars

Strawberry and Pistachio Cheesecake

BRUNCH | SEATED

THE GRAND SEAFOOD BRUNCH

Fresh Juice Bar

Freshly Brewed Coffees and Teas

Bakery Basket of Freshly Baked Fruit Danishes, Assorted Croissants,

Cinnamon Rolls, and Muffins

Bagels with Flavoured Cream Cheese

Butter and Preserves

Seafood Served on Ice

(Poached Lobster, Crab, Shrimp, Shucked Oysters, Mussels, Smoked Fish,

Grilled Lemon, Capers)

EGGS PREPARED BY OUR CHEF

(two chefs per station required)

Bacon, Mushrooms, Scallions, Tomatoes, Peppers, Cheddar Cheese, Spinach,

Sausage, Smoked Salmon, Shrimp, and Crab

CRÊPES PREPARED BY OUR CHEF

(two chefs per station required)

Crêpe Suzette/Lobster and Tarragon

SAVORIES

Seasonal Mixed Greens and Garden Vegetables

Grilled Snapper and Mango

Salmon with Fennel Slaw and Lemon Thyme Reduction

Spinach and Ricotta-Stuffed Rigatoni with Grilled Vegetables

Seasonal Roasted Vegetable and Heirloom Tomato Jam

SWEETS

Classic Crème Brûlée

Pineapple Bread Pudding

Seasonal Fruit Cobbler

Raspberry Chocolate Bars

Strawberry and Pistachio Cheesecake

LUNCH | BUFFET

*Lunch Buffets are designed for 90 minutes of service and a minimum of 15 guests.
Desserts are not transferable to refreshment breaks. Served with coffee and teas.*

CANADIAN

Served with artisan breads and butter
Field Greens, Candied Walnuts, Blue Cheese, Pickles
Cherry Tomatoes, Lardons, and Lemon-Thyme Dressing
Niçoise Salad with Roasted Garlic Aioli
Fingerling Potatoes, Pears, Frisée, Duck Confit, and Truffle
Oven-Braised Chicken with Pearl Onions
Strip Loin with Rosemary Jus and Leeks
Smoked Trout with Wilted Spinach and Smoked Bacon
Grilled and Sautéed Seasonal Vegetables
Apple Tart
Strawberry Shortcake
Mini Rum Baba

SOUTH ASIAN

Mixed Green Salad, Cucumbers, Tomatoes, Red Onion, and
Mango Vinaigrette
Marinated Cauliflower Salad, Tomatoes, Onions, Cucumbers, and
Cilantro-Yogurt
Tomato and Saffron Potato Salad
Tandoori Chicken 48 Hours
Lamb Rojan Gosh
Butter Chicken
Turmeric Chick Peas, Fresh Onions, and Cilantro
Vegetables with Mild Spices
Saffron Basmati Rice
Naan
Spiced Indian Pickles, Riata, and Sweet Indian Mango Chutney
Ras Mali
Gulab Jamun

EAST ASIAN

Oriental Salad, Grilled Chicken, Shizo Vinaigrette
Charred Tuna with Asian Greens and Sweet Mirin Vinaigrette
Panko Crusted Shrimp with Sweet Chili Sauce
Suckling Pig
Soy Chicken
Korean Short Ribs
King mushrooms with bok choy
Vegetable stir-fry
Fried rice
SUSHI SELECTION California Cucumber Roll, Spicy Tuna Roll,
Yellowtail Hamachi Roll, Rainbow Roll, Dragon Roll with
Spicy Crab and Eel, or Shiitake Mushroom Roll
Sweet Black rice
Lychee dumplings

LUNCH | PLATED



All menu items are served with choice of soup or salad and dessert, freshly brewed coffees, teas, and a selection of rolls with butter

SELECT ONE STARTER

SALADS

Panzanella Salad, Cucumbers, Roasted Red Peppers, Tomatoes, Ciabatta Croutons, and White Balsamic Vinaigrette

Caesar Salad, Croutons, Shaved Parmesan Cheese, and Creamy Garlic Caesar Dressing
Greek-Style Salad, Crisp Lettuce, Red Onions, Olives, Roasted Red Peppers, Cucumbers, Feta, and Red Wine Vinaigrette

SOUP

Roasted Butternut Squash with Pumpkin seed oil
Pear and Watercress with Stilton Crouton
Traditional Gazpacho

SELECT ONE MAIN + 10% VEGETARIAN OPTION

Semolina Pappardelle with Oyster Mushrooms, Baby Spinach, and Taleggio
Pan-fried White Fish with Confit Fennel, Asparagus and Pernod Sauce
Braised Pork belly with Black Pudding, Red Kale and Apple
Grilled Marinated Striplion Steak with Wild Mushrooms and Frites
Lamb Sirloin with Caramelized Cauliflower, Chanterelles, Lamb Jus
Coq Au Vin with Pearl Onions, Bacon, Pomme Puree

SELECT ONE DESSERT

Sicilian Tiramisù
Strawberry Trifle
Salted Caramel Brownie
Fresh Raspberry Cheesecake