



- SIX UNIQUE VENUES -

# **BERKELEYEVENTS**

FULL SERVICE EVENTS COMPANY

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[BERKELEYEVENTS.COM](http://BERKELEYEVENTS.COM) | [@BerkeleyEvents](https://www.instagram.com/BerkeleyEvents)



## THE BERKELEY STORY

Operating Toronto's most unique event venues since 1999, launching with the much-acclaimed 1871 Berkeley Church, Berkeley Events has expanded to include The Berkeley Field House, Airship37, La Maquette, The Berkeley Bicycle Club, The Berkeley Innovation Centre and our newest venue, Bright Lights. Our versatile venues can accommodate everything from a mingling cocktail party to a seated dinner. Whether you're planning a wedding, corporate function or private party, our professional staff will assist you in creating an event that is a true reflection of your distinctive style ensuring a memorable experience for you and your guests.

Berkeley's Wedding & Corporate Events Catering has made its name on consistently delightful, locally sourced menus. The positive reviews keep coming. You may come for the unique spaces, but you'll stay for the food. Catering services are provided with events at all Berkeley Events facilities, and can be arranged off-site to make your private event a distinctively delicious one. Berkeley provides social and corporate catering services in Toronto.

*Our Place or Yours?* Bring the Berkeley catering experience to your next event!

# SEATED DINNER

## PASSED HORS D'OEUVRES

- Pulled Turkey Slider With Date Jam
- House Smoked Ham Hock And Split Pea Soup Spoons *(Vegetarian Option Available)*
- Gorgonzola Stuffed Figs With Crisp Spicy Pear
- Smoked Salmon With Creme Fraiche On A Potato Latke
- Duck Confit And Preserved Cherry Crostini
- Braised Short Rib With White Bean And Port Reduction On Yukon Chip

## APPETIZER

*Choose one of the following options*

- Roasted Chestnut, Baby Arugula Salad With Candy Cane Beet, Spiced Apple, Vinaigrette, Parsnip And Pear Purée With Ginger Crisp, And Chilli Dust

## MAIN

*Choose two of the following options*

- Local, Fresh Butter Crisped Turkey Breast, Sage Stuffed Leg Ballottine, Pan Jus, With Charred Butternut Squash And Bacon Cranberry Chutney
- Grilled Flatiron Steak With Walnut And Wild Mushroom Duxelle, Natural Jus, Baby Carrot And Brown Sugar Gratin, Crispy Kale *(Contains Pork-Optional)*
- Wild Mushroom And Fresh Goat Milk Ricotta Tart With Celery Root Puree, Onion Confit, Prune Liquor

## DESSERT

*Choose one of the following options*

- Burnt Orange And Fig Toffee Pudding
- Pumpkin And Rum Spice Cake, Raisin Ice Cream, Chocolate



## TAPAS STATIONS

### PASSED HORS D'OEUVRES

Pulled Turkey Slider With Date Jam  
 House Smoked Ham Hock And Split Pea Soup Spoons (Vegetarian Option Available)  
 Gorgonzola Stuffed Figs With Crisp Spicy Pear  
 Smoked Salmon With Creme Fraiche On A Potato Latke  
 Duck Confit And Preserved Cherry Crostini  
 Braised Short Rib With White Bean And Port Reduction On Yukon Chip

### FESTIVE CARVERY

Local, Fresh Roasted Turkey Breast, Stuffed Leg (30z), "Blackstrap" Slow Cooked Beef Brisket (30z), Homemade Buns, Horseradish, Local Mustard, Cranberry Compote

### HARVEST STATION

Maple Whipped Yams, Sautéed Brussels Sprout Leaves With Brown Butter  
 Glazed New Carrots, Charred Butternut Squash, Warm Kale Salad

### DESSERT STATION

Add \$6 each for one of the following

### HOMEMADE HOLIDAY PIE STATION

Cranberry Pecan, Pumpkin Late, Apple, Peach Rhubarb, Served With Whipped Cream

### INTERACTIVE CANDY CANE & PEPPERMINT CHOCOLATE BARK STATION

Handmade, Fresh Artisan Candy Canes, Chose Your Flavour And Colours  
 Fresh Marble Slab Chocolate With A Choice Of Toppings



## FAMILY STYLE

### PASSED HORS D'OEUVRES

Pulled Turkey Slider With Date Jam  
 House Smoked Ham Hock And Split Pea Soup Spoons (Vegetarian Option Available)  
 Gorgonzola Stuffed Figs With Crisp Spicy Pear  
 Smoked Salmon With Creme Fraiche On A Potato Latke  
 Duck Confit And Preserved Cherry Crostini  
 Braised Short Rib With White Bean And Port Reduction On Yukon Chip

### APPETIZER

Choose one of the following

Parsnip And Pear Purée With Ginger Crisp, And Chilli Dust (Individually Served), Roasted Chestnut, Baby Arugula Salad With Candy Cane Beet, Spiced Apple, Vinaigrette (Serve Assisted)

### MAIN

Choose two proteins

Local Fresh Roasted Turkey, Breast And Leg (Sliced), Maple And Clove Glazed Ontario Ham (Sliced), Blackstrap Braised Beef Brisket (Sliced)

### SIDE DISHES

Warm bacon and kale salad (bacon optional), Whipped yams  
 Braised Red Cabbage And Apple, Garlic Green Beans, Chestnut And Sage Turkey Stuffing, Pan Jus, Cranberry Compote (Serve Assisted To Each Table)

### DESSERT

Choose one of the following

Apple And Rosemary Crumble With Crème Anglais (Serve Assisted), Burnt Orange And Fig Toffee Pudding (Served)



• *Monday-Friday: 9am - 5pm*

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• *+ 416 361 9666*

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• *[www.berkeleyevents.com](http://www.berkeleyevents.com)*

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*Photo Credits: Maison Blanche Photography, Sara Monika Photographer & Corynn Fowler Photography*