



- SIX UNIQUE VENUES -

# **BERKELEYEVENTS**

FULL SERVICE EVENTS COMPANY

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## 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!

## HORS D'OEUVRES

*Please select from the options below*

### HOT BITES

- 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 (\$1 supplement)
- Mini Jamaican Beef Patty with Pepper Sauce
- Crab and Green Onion Fresh Spring Rolls with Sweet Chilli (\$1 supplement)
- Mini Pork Belly Steamed Bun with Japanese Mayo and Fuji Apple
- Gorgonzola Stuffed Dates with Pancetta
- Grilled Peaches Wrapped in Prosciutto
- Mini Chicken and Waffles with Spicy Maple Syrup
- Fish and Chips: Tempura Haddock and Shoestring Fries
- Sliders: Homemade Brioche Buns with Ground Angus Beef Chipotle Aioli
- Butter Chicken on Mini Naan with Raita
- Mango Shrimp Volcanoes, Wrapped in Phyllo with Chili Sauce (\$1 supplement)
- Kalbi Beef
- Mini Fish Soft Tacos

## HORS D'OEUVRES

*Please select from the options below*

### COLD BITES

- Whitefish Ceviche on a Plantain Chip
- Chicken Liver Pate with Heirloom Beets
- Spicy Tuna Hand Rolls with Wasabi
- Cured Duck Prosciutto Crostini with Figs (\$1 supplement)
- Chilled Beef Roulade
- California Rolls
- Mini Brioche Lobster Rolls (\$1 supplement)





## HORS D'OEUVRES

*Please select from the options below*

### VEGETARIAN HOT BITES

- 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
- Sauteed Mushroom Crostini with Truffled Pecorino cheese
- Macaroni and Cheese Popover



## HORS D'OEUVRES

*Please select from the options below*

### VEGETARIAN COLD BITES

- Vegetable Summer Rolls with Thai Peanut Sauce
- Grilled Corn and Black Beans Cups with Crumbed Queso Fresco
- 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



## CULINARY DISPLAYS

### GRAZING STATION

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

### 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

Two pieces +\$110 shucking fee per 50 guests

Oysters with Horseradish, Shallot Mignonette, Lemons, and Chipotle Hot Sauce

Oysters must be ordered in increments of 100

### SUSHI BAR WITH CHEF

(two pieces +\$500 sushi chef per 100 guests)

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 STATION

### TACO BAR

Soft Shell Taco (two per person) with the choice of two Meats: Pulled Pork, Duck Confit, Beef Short Rib, Grilled Snapper, Roasted Cauliflower

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

Add roasted vegetables for \$2 Per Guest

### SEAFOOD BAR

Grilled Lobster Tail

Crab Claws

Poached Shrimp

\*Prices may be subject to Market Change

### 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

## GALA SEATED DINNER

### SOUP, SALAD & PASTA

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 \$16.75/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 Veloute

Roasted Pear & Watercress Soup with Stilton Crouton

Portugese Caldo Verde Soup with Chorizo

Sherry glazed French Onion Soup (\$1 supplement/pp)

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





# GALA SEATED DINNER

## MAIN DISHES

### 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

Chorizo stuffed Cornish Hen with Red onion marmalade, whiskey mashed potato, green beans |

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

Grilled 1/2 Ontario Rack of Lamb with mascarpone polenta, ratatouille and rosemary lamb jus

### 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

Stuffed bell pepper with quinoa and asparagus

### DESSERT

Please choose one option

### A LA CARTE

Bourbon Vanilla Crème Brulee

Vegan Cinnamon Mousse with Strawberries

Lemon Tart with Meringues

Apple Flan with Rosemary Crème Anglaise

Fresh Fruit Bowl

### TRIO OF MINI DESSERTS

Choose three per guest

Small Chocolate Tart

Mini Creme Brulee

Flavoured Macarons

Mini Cream Puff with Dulce Leche

Chocolate Truffle

Lavender Shortbread

Mini Apple Flan

Tiramisu Spoons

Strawberry and Rhubarb Tart

Apple and Rosemary Tart

Mini Salted Caramel Brownies

### ADDITIONAL SERVICES

Upgrade To Olive Tapenade Or Hummus

in addition to olive oil, balsamic and butter

Unlimited Bread

Children's Meal (Ages 2 To 12)

Chicken Fingers and Fries, Penne with San Marzano Tomato Sauce, Grilled Cheese and Fries, Mac + Cheese

Cheese, or Vegetarian or Pepperoni Pizza

Vendor's Meal

Appetizer and main course, non-alcoholic beverages

## GALA STATIONED DINNER

### 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

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

Pulled pork sliders

Ask us about customized ethnic food station options.  
Quantities remain the same for late night station, supplementary fees add more variety



## CONTINENTAL BREAKFAST

### A LA CARTE

Montreal Style Bagel + Cream Cheese

Yogurt + Homemade Granola with Fruit Compote

Baked Goods: Croissants, Danishes, Muffins + Scones (two pieces per person)

The Waffle House (Select One): Apple Cinnamon French Toast, Stacked Pancakes, Peach Crepe or Blueberry Waffle

Artisan Quiches with Bacon, Gruyère Cheese, and Fresh Spinach

### WAKE UP

Whole Fruit, Sliced Seasonal Melons, and Berries

Low-Fat Fruit Yogurts with House-Made Granola

Healthy Cereals and Chilled Milk

Bakery Basket of Freshly Baked Fruit Danishes,

Whole-Grain Croissants, and Muffins

Butter and Preserves

Add Fresh Pressed Juices and Smoothies for an additional \$4.50 Add one unique breakfast sandwich for an additional \$6.50 per guest

### UNIQUE BREAKFAST SANDWICHES

Canadian Bacon, Egg, and Soft Cheese on Challah

Country Sausage, Egg, and Havarti on Challah

Black Forest Ham with Aged White Cheddar on Ciabattini

Smoked Bacon and Egg on Croissant

Roasted Vegetables, Egg White, and Goat Cheese on Sourdough

## THE EARLY BIRD

MINIMUM 30 GUESTS

### CULTIVATED

Whole Fruit

Sliced Seasonal Exotic Melons and Berries

Low-Fat Fruit Yogurts with House-Made Granola

### GRAINS AND DAIRY

Healthy Cereals and Chilled Milk

Bakery Basket of Freshly Baked Fruit Danishes, Whole-Grain Croissants, and Muffins

Mini Bagel Toasting Station with Flavored Cream Cheese

Butter and Preserves

### BAKED AND SAUTÉED

Fluffy Scrambled Eggs

Breakfast Potatoes

### SWEET

Apple Cinnamon French Toast, Stacked Pancakes, Peach crepe, or Blueberry Waffle Crunch (Please select one)

### SAVORY

Hickory-Smoked Bacon, Country Link Sausage, Chicken Sausage, or Portuguese Sausage (Please select two)

### PRESSED

Fresh Juices and Smoothies

## 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, or 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, Sau-  
 sage, 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 Snapped and Magno  
 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, or Strawberry and Pistachio Cheesecake

## BRUNCH STATIONS

### OMELETTES / SKILLETTS

*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

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

### BACON SAMPLING STATION

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

### CRÊPERIE

*(Choose one Sweet and one Savory Filling)*

Sweet: Crêpe Suzette, Mixed Berry and Maple, Apple and Spice

Savoury: Lobster and Tarragon, Rosemary Chicken, Wild Mushroom and Truffle

### BENNIE BAR

Eggs Benedict Traditionally, or Twisted.

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

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*Full seating is not required for service. Minimum of two stations required. \$110 for chef at station.*

## CORPORATE MEETINGS

MID MORNING AND AFTERNOON BREAKS

### BODY BREAK

Crisp Vegetable Crudités with Dips, Whole Fresh Fruit, Savory Snacks, Granola Bars, and Energy Bars

Flavored Water, Iced Tea, and Vegetable Juice

### 7th INNING STRETCH

Popcorn, Pretzels, Nacho Chips, Roasted Peanuts, and Cracker Jacks

### SWEETS AND TREATS

Choose from a Variety of Retro and New School Candy and Chocolate Including: Twizzlers, Assorted Mini Chocolate Bars, Maltesers, Starburst, Skittles, Mini Tootsie Rolls, and Gummy Bears with Starbucks, Red Bull, and Powerade

### CHEESE SHOP MINI

A selection of Cheese from Eastern Canada including 50% aged Cheddar 30% Double Cream Brie and 20% Eremite, Fruit & Crackers.

*Packaged Breaks are designed for 30 minutes of service and a minimum of 35 guests. Packaged Breaks must be ordered for the entire group.*

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## CORPORATE MEETINGS

CREATE YOUR OWN BREAK BY CHOOSING FROM THESE SNACKS AND BEVERAGES.

### ORCHARD

Seasonal Melons and Berries  
Whole Fresh Fruit  
Individual Low-Fat Fruit Flavored Yogurts  
Seasonal Fresh Fruit Display Large Platter

### FROM THE MILL

Assorted Danish Pastries  
Assorted Muffins  
Cinnamon Rolls  
Freshly Baked Butter, Almond, and Chocolate Croissants  
Assorted Lemon, Banana, and Marble Fruit Breads  
Assorted Donuts  
Individual Boxed Dry Cereal  
Fresh Mini Bagels with a Variety of Flavored Cream Cheeses  
Assorted Granola Bars

### REWARD

Homemade Cookies  
Chocolate Fudge Brownies  
White and Dark Chocolate Dipped Strawberries  
House-Made S'mores  
French Macarons  
Häagen-Dazs Ice Cream Bars  
Frozen Fruit Bars  
Assorted Energy Bars  
Individual Bags of Trail Mix  
Individual Bags of Potato Chips  
Individual Bags of Pretzels  
Chips and Salsa Bar  
Mixed Root Vegetable Chips with Sea Salt  
Mixed Nuts

## LUNCH BUFFET

*Lunch Buffets are designed for 90 minutes of service and a minimum of 50 guests. Desserts are not transferable to refreshment breaks. Served with coffee and teas.*

*Please select two salads and two mains. Sides and dessert are included.*

### CANADIAN

Served with artisan breads and butter  
Field Greens, Candied Walnuts, Blue Cheese, Pickled 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

### 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

*continued*

Fried rice

### 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

### 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

## BOXED LUNCH

### SALADS

Orecchiette with Rapini, Chillies & Pecorino Romano  
 Spinach with Maple Cider Vinaigrette and Candied Walnuts, Pecorino Romano  
 Caesar Salad with Lemon-Caper Dressing, Croutons and Parmesan  
 Mixed Greens & Arugula with Sherry Vinegar Dressing  
 Baby Potatoes with Extra Virgin Olive Oil, Sun-dried Tomatoes, Capers, Basil & Dijon

### SANDWICHES

Berkeley Club  
 Roast Cumbrae Farm Beef with Horseradish and Sautéed Onions  
 Organic Turkey with Sage Aioli, Watercress & Dried Apples  
 Ontario Trout with Arugula, Preserved Tomatoes, Black Pepper and Capers  
 Avocado with Onion sprouts, Gouda and Roasted Peppers  
 Pulled Berkshire Pork (requires 72 hours notice) with Arugula and Chipotle aioli  
 Indian Chicken Salad with Raisins and Spinach on Naan

### DESSERTS

Small Chocolate Tarts  
 Lemon Macarons  
 Mini Cream Puffs filled with Dolce Leche  
 Chocolate Truffles  
 Mini Apple Flans

*Served in string-tied boxes with one salad, one sandwich and one dessert.  
 10% of lunches will automatically be a vegetarian option.*

## PLATED LUNCH

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

### 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

### OR

### 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 or Fresh Raspberry Cheesecake

## BASIC BAR

**\$8.50 PER DRINK + APPLICABLE TAXES****BASIC BAR PACKAGES**

4hr basic bar | \$50 per person  
 6hr basic bar | \$55 per person  
 7hr basic bar | \$65 per person

*For every additional hour add \$10**Three (3) hour bar is strictly based on consumption at \$8.50 per drink or select number of tickets pressed at \$8.50 per drink**Cash Bar Prices \$8.50 Per Drink + Applicable Taxes + Service Fees**Two drink minimum purchase is required***LIQUOR**

Absolute Vodka  
 Bacardi White  
 Canadian Club Whiskey  
 J and B Scotch  
 Bombay Sapphire Gin

*With all-inclusive packages, you may choose a signature cocktail or Sparkling Wine — Freixenet Monte Negro “The Berkeley Champagne” - one glass for toast after ceremony or at dinner***WINE***White wine included at the bar and during dinner (select one)*

Rothschild Sauvignon Blanc - *France*  
 Berringer Pinot Grigio - *California*

**BEER**

Molson Canadian, Mill Street Organic and  
 Lord Simcoe

*Red wine included at the bar and during dinner (select one)*

Berringer California Collection Cabernet Sauvignon - *California*

Lulu B Pinot Noir - *France*

## PREMIUM BAR

6hr basic bar | \$75 per person

7hr basic bar | \$85 per person

5hrs or less based on consumption \$12.00 per drink

*Two drink minimum purchase is required***BEER**

Stella Artois - Keith's - Steam Whistle - Lord  
 Simcoe

**LIQUOR**

Grey Goose Vodka

Hendrix Gin

Bacardi White

Johnnie Walker / Black Label

Crown Royal

**CHAMPAGNE**

Purchased by the bottle over and above packages

Cristal by Louis Roederer \$400

Dom Perignon \$400

Louis Roederer Brut Premier \$140

**WINE***White wine included at the bar and during dinner (select one)*

Oyster Bay Chardonnay

Oyster Bay Sauvignon Blanc

J Lohr Chardonnay

*Red wine included at the bar and during dinner (select one)*

(V) Chateau St. Germain Cabernet Merlot

Louis Latour Pinot Noir

Cupcake Cabernet

*Any specialty wines ordered are subject to cost + \$50 corkage fee*



• *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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