



- SIX UNIQUE VENUES -

BERKELEYEVENTS

FULL SERVICE EVENTS COMPANY

(416) 361 - 9666

INFO@BERKELEYEVENTS.CA

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!

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 Raiita
 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

ABOVE STATION COMBO

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

Cocktail Stations are designed for two hours of service for a minimum of 100 guests. Chef or attendant fee is \$100 per station.

GALA SEATED DINNER

SOUP OR SALAD, MAIN AND DESSERT

SOUPS

Butternut Squash Veloute
 Roasted Pear & Watercress Soup with Stilton Crouton
 Portugese Caldoverde 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

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 an additional fee.

Upgrade to soup/salad combination for an additional fee.

Add a third main course option for an additional fee.

PASTA - ADD PASTA COURSE

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

GALA SEATED DINNER

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

Continued...

Mini Apple Flan

Tiramisu Spoons

Strawberry and Rhubarb Tart

Apple and Rosemary Tart

Mini Salted Caramel Brownies

(\$1.75 per guest for a fourth choice)

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

Price includes three passed hors d'oeuvres, four items for each purchased station, with bread & butter, and a choice of two mini desserts served with coffee & tea.

LATE NIGHT STATION

Poutine station with miso gravy,
Indian (Choose 2: Palaak paneer, rogan josh, papa-
doms, chaat masala)

Mini grilled cheeses: Brioche buns and aged ched-
dar

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 op-
tions.

Quantities remain the same for late night station,
supplementary fees add more variety



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, Spin-
 ach, 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 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

CONTINENTAL BREAKFAST

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

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 STATIONS

OMELETTES / SKILLETS

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

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

BENNIE BAR

Eggs Benedict Traditionally, or Twisted.

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

26 Full seating is not required for service. Minimum of two stations required. Additional fee for chef at station.

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

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

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

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

30

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

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.*

31

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

BASIC BAR BASIC BAR PACKAGES

- 4hr basic bar
- 6hr basic bar
- 7hr basic bar

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

BEER

- Molson Canadian, Mill Street Organic and Lord Simcoe



WINE

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

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

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
- 7hr basic bar
- 5hrs or less based on consumption 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
- Moet Chandon Brut Imperial, France \$160

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*

• *+ 416 361 9666*

• *www.berkeleyevents.com*

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