



Set Menu 1

20 – 50 guests

Appetizer

Caesar Salad

Low fat yoghurt dressing, capered focaccia croutons

Or

Simple Mixed Greens

Herbs, Dijon-shallot vinaigrette

Entrée

Fettuccine Bolognese

Classic Rich Meat Sauce

Or

Rotisserie Quarter Chicken

Mashed Potatoes and Sautéed green beans

Or

Wild Mushroom Fettuccine

Shimiji, Shitake, Portobello, Cremini, peas, cream, parmesan

Dessert

Lemon Square with Mixed Berry Coulis

Or

2 scoops vanilla ice cream (chocolate sauce optional)

\$34.00

Prices do not include applicable taxes (5% GST, 10% PST, 20% Gratuity)
Guarantees are required 72 hours in advance, guest is charged for guaranteed number of guests or actual number of guests, whichever is greater.

A credit card is required to hold space.

A 70% cancellation fee will be charged for cancellations inside 72 hours.



Set Menu 2

20 – 50 guests

Appetizer

Caesar Salad

Low fat yoghurt dressing, capered foccacia croutons, Grano Padano crisp

Or

Simple Mixed Greens

Herbs, Dijon-shallot vinaigrette

Entrée

Rotisserie roasted free-range chicken

Kansas BBQ sauce, mashed potatoes, green beans

Or

Pork Ribs

Sweet and Smokey BBQ sauce with Fries

Or

Grilled wild B.C. Sockeye Salmon

Roasted vegetables and chimmichuri sauce

Or

Wild Mushroom Fettuccine

Shimiji, Shitake, Portobello, Crimini, peas, cream, parmesan

Dessert

Lemon Square with Mixed Berry Coulis

Or

White Chocolate Raspberry Cheesecake

\$45.00

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Set Menu 3

20 – 50 guests

Appetizer

Caesar Salad

Low fat yoghurt dressing, capered foccacia croutons, Grano Padano crisp

Or

Salmon Chowder

Pemberton potatoes, Sockeye Salmon, bacon, shallots, lemon, dill, splash of cream

Or

Simple Mixed Greens

Herbs, Dijon-shallot vinaigrette

Entrée

½ Rotisserie Chicken

Mashed potato, Kansas City BBQ sauce, green beans

Or

10oz Spit Roasted Prime Rib

Thick cut, horseradish, beef jus, creamed spinach, mashed potato

Cooked to medium

Or

Grilled wild B.C. Sockeye Salmon

Forno roasted vegetables and chimmichuri sauce

Or

Wild Mushroom Fettuccine

Shimiji, Shitake, Portobello, Crimini, peas, cream, parmesan, garlic toast

Dessert

Lemon Square with Mixed Berry Coulis

Or

New York Cheesecake

Or

2 scoops vanilla ice cream (chocolate sauce optional)

\$52.00

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Lunch Set Menu

20 - 40 guests

Entrée

French Dip

Slow roasted beef brisket, beef jus, fried onions, Cheddar, crispy fries

Or

Chicken Burger

Grilled, skin on 24 hour marinated free-range chicken thighs, slow cooked shitake relish,

Dijon-mayo

Or

Johnny Mac Pizza

Spicy Capicola and mushrooms

Or

Margherita Pizza

Fresh vine ripened tomatoes, Bocconcini, basil, rock salt

Or

Kale and Quinoa Salad

Quinoa, candied pecans, dried cranberries, beets, yams, goat's cheese

Dessert

2 scoops vanilla ice cream (chocolate sauce optional)

\$25.00

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BUFFET MENU

Minimum 50 guests

SOUP/SALADS - Choice of two

Salmon Chowder

Pemberton potatoes, Sockeye Salmon, bacon, shallots, lemon, dill, splash of cream

Caesar Salad

Low fat yoghurt dressing, capered foccacia croutons, Grano Padano crisp

Mixed Greens

Tomato, basil, herbs, Dijon-shallot vinaigrette

Coleslaw

Vinaigrette base

Kale Salad

Quinoa, candied pecans, dried cranberries, beets, yams, goat's cheese

ENTREES - Choice of three

Proteins are one per person

¼ Spit-Roasted Free Range Chicken

Kansas City BBQ sauce on side

\$5 per additional piece

Grilled Wild Sockeye Salmon

Chimichurri sauce on side

\$6 per additional piece

Fettuccine Bolognese

Classic rich meat sauce

Macaroni and Cheese

Rich 4 cheese sauce, light panko crust

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Beef Ribs add \$7.99 per rib

Sweet and spicy Tabasco black-pepper glaze

SIDES –Choice of two

Seasonal Roasted Vegetables – hot or cold

Roasted or Mashed Potatoes

Potato Gratin \$3 additional per person

Long Grain Rice

Garlic Toast

DESSERTS

Petit Fours

Home-made Cookies

Fresh Fruit Platter \$3 additional per person

\$45.00

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Shared Items/Appetizer Options

These items are all served best for casual cocktail receptions as passed and placed items, not as buffet items.

Chicken Wings

*Crispy buttermilk chicken wings, garlic butter hot sauce, blue cheese dip
\$13.99 per pound*

Tempura Maki Roll

*Nori and sushi rice cradling Albacore Tuna, lightly ale-tempura battered, topped with daikon sprouts and tobiko
\$12.99 per roll (8 pieces)*

Chicken Karaage

*Saki-soy marinade, crispy panko crust, wasabi mayo
\$12.99 -5 pieces*

Green Beans

*Thai chili infused oyster sauce, lime zest
\$9.99*

Hummus and Warm Olives

*House made flat bread
\$11.99 (8 pieces)*

Bacon Wrapped Scallops

\$30 per dozen

Potstickers

*Fried Potstickers with Ponzu Mayo
\$14.00 per 12*

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Hand-cut French Fries

\$4.99

Wood Oven Pizza – cut in 8 pieces for sharing

Hawaiian

Ham, fresh pineapple, mozzarella

\$16.99

BBQ Chicken

BBQ sauce, smoked Cacciocavallo cheese, red onions, fresh cilantro

\$17.99

Johnny Mac

Spicy capicola, mushrooms, mozzarella

\$16.99

Wild Mushroom

Rose based, wild mushrooms sautéed in garlic butter, provolone

\$16.99

Margherita

Fresh vine ripened tomatoes, Bocconcini, basil, finished with rock salt

\$16.99

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Platters

Assorted Fresh Vegetables and Dip

Serves 20

\$35

Charcuterie Platter

Assorted meats, pickled veggies, relishes & crackers

Serves 20

\$45

Fresh Fruit

Seasonal fruit

Serves 20

\$60

Petit Fours

Serves 20

Lemon squares, brownies, mini cheesecakes, Nanaimo bars

\$60

Home-made Cookies

White Chocolate Macadamia or Chocolate Chip

\$1.50 per cookie

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Beverages

Draft Beer	6.52
Bottled domestic beer	5.65
Bottled import beer	6.52
Ciders	5.65
Well brand drinks (i.e vodka)	5.65
Well brand doubles	8.91
Cocktails	6.09
Martinis	9.35
Pop	\$2.86
Juice	\$3.35

**Prices subject to change*

Wine List available on request, vintages are subject to change.

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Restaurant and Pub Capacities

We will be happy to draw out a floor plan if requested

Restaurant floor plan available upon request

Restaurant Mezzanine:

90 max with buffet

110 max without buffet – family style service only, plated for 50 guests and under

*106 if bolted 2 tops are utilized

Restaurant Mezzanine and Downstairs:

207 with 2 double sided buffets – includes restaurant bar and bolted 2 tops

251 without buffets – includes restaurant bar and bolted 2 tops

Pub:

110 includes all low and high tops + bar stools

Pub Patio:

20 includes high tops and tables of 4

Patio:

150 includes upper and lower patio

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Hours of Operation

11:30am – 12:00am – Sunday – Thursday

11:30 – 1:00am – Friday & Saturday

Decor (available from Brewhouse)

Additional decor/equipment requests can be outsourced and charged to the master bill

Linen for buffets only

Table treatments for buffet tables

Signage Policies

All signage is accepted at The Brewhouse as long as approved by a manager and does not require nailing into walls or ceilings. All signage must be removed by client, along with any adhesive used to secure signage.

Audio Visual

The Brewhouse is equipped with a satellite radio system (Basic DMX) and 12 flat screen televisions with Shaw Direct Satellite. Volume levels can be controlled in each portion of the restaurant and patio. Our system is adaptable for iPod and computer hook ups.

Branding can be displayed on our flat screens and we have a drop down projector screen in our pub. We do not provide AV services so all AV usage must be tested by an AV company or client 24 hours in advance of the event. Should you require an AV assistant, please contact our AV supplier, Doug Gilroy, doug.gilroy@gmail.com

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