



# YOUR NEXT event guide

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# YOUR NEXT event guide

## BREAKFAST CONTINENTAL • 15 people & up

### SIMPLY

Miniature select apple trellis . croissants . cinnamon spirals . two pieces per guest  
Unsalted butter . fruit preserves  
Orange . apple . cranberry juices  
Fair trade coffee . decaffeinated coffee . select herbal + teas . milk . 10% cream 13

### SUNSHINE

Miniature select apple trellis . croissants . cinnamon spirals . two pieces per guest  
Unsalted butter . fruit preserves  
Bircher-museli (yogurt, toasted oats, berries, buttermilk, organic honey)  
Three-melon salad . ginger syrup  
Orange . apple . cranberry juices  
Fair trade coffee . decaffeinated coffee . select herbal + teas . milk . 10% cream 17

## BUFFET • 25 people & up

### BLESSED

Miniature select apple trellis . croissants . cinnamon spirals . two pieces per guest  
Unsalted butter . fruit preserves  
Scrambled eggs  
Red skin potato crush . maple onions . fine herbs  
Baked squash . olive oil . lemon - brown sugar panko rub  
Pork links or maple bacon  
Orange . apple . cranberry juices  
Fair trade coffee . decaffeinated coffee . select teas . milk . 10% cream . sugar 19

### ANIMATE THOSE EGGS!

Includes egg styles over easy, sunny side and scrambled  
Garnishes: Swiss cheese . mushroom duxelle . ham . eggplant confit .  
bell pepper trinity 4  
Include egg white or poached to above egg styles 5

## ADD IT ON • 25 people & up

Cereal: rice crispies® . cheerios® . corn flakes® . raisin bran® . cold milk 2.75  
Oatmeal . brown sugar . Ontario maple syrup 2.50  
French toast . Ontario maple syrup 2.50  
Johnny hot cakes . Ontario maple syrup 2  
Blueberry or banana Johnny hot cakes . Ontario maple syrup 2.50  
Brekky roll . egg . cheese . mushroom confetti . hoisin . crispy spring roll wrapper 2.95  
Benny ham-poached egg . English muffin . ham . hollandaise 3.25  
Benny smoked-poached egg . English muffin . hot smoked salmon . hollandaise 3.25  
Sesame seed Montreal bagel . cream cheese . sweet butter . toaster 3.50



# YOUR NEXT event guide

## BRUNCH IT! • 50 people & up

### START

Spinach . iceberg . pecan crumble . dill house spun ranch dressing  
Capicola . crunchy pickles . ripped baguette . stewed tomatoes . cornichons .  
roasted peppers  
Albacore tuna . lemongrass . onion and coriander relish  
Jasmine rice . toasted almonds . sultanas . sherry - mustard vinaigrette  
Thai red curry striploin salad . napa cabbage . straw mushroom . crushed peanut  
Pelican grill sliced smoked salmon, acidulated cranberries . fennel slaw . wild rice pop-  
corn  
Mini bocconcini pearls . cucumber . sundried tomato . torn basil . cold pressed olive oil  
Maki: cucumber . daikon . tuna . prawn . wasabi . soya . pickled ginger

### CONTINUE

Scrambled eggs  
Johnny hot cakes . Ontario maple syrup  
General Blackie's chicken  
Crispy vegetable pot stickers . Chinese black vinegar . Sriacha sauce  
Braised pork ribs . apple celery chutney  
Red skin potato crush . maple onions . fine herbs  
Baked squash . olive oil . lemon - brown sugar panko rub  
Pork links or maple bacon . baked molasses beans  
Black bean . feta . sage soup  
French baguette . sweet cold butter with kosher sea salt

### END

Chocolate + vanilla mini crème brûlée  
Trifle . berries . whipped cream  
Two melon + pineapple toss  
Miniature select apple trellis . croissants . cinnamon spirals . two pieces per guest  
Cheese slate: soft + bloomy rind + firm + veined | apple + apricots . wasa crackers .  
toasted olive oil baguette thins  
Orange . apple . cranberry juices  
Fair trade coffee . decaffeinated coffee . select teas . milk . 10% cream . sugar



## YOUR NEXT event guide

### COFFEE TIME • 25 people & up

10:00 am to 4:00 pm

#### FULL HOUSE

9

Fair trade coffee . decaffeinated coffee . select teas . milk . 10% cream . sugar

Soft drinks: Coke . Diet Coke . Ginger Ale . Soda . Sprite

Still in-house NEXT bottled water

House cut "NEXT" potato chips

Smarties . raisins . candied almonds toss

#### SMARTER

10

Fair trade coffee . decaffeinated coffee . select teas . milk . 10% cream . sugar

Soft drinks: Coke . Diet Coke . Ginger Ale . Soda . Sprite

Still in-house NEXT bottled water

Dark chocolate brownies

Sticky rice crispy squares

Hot chocolate milk . mini marshmallows

#### DO IT!

11

Fair trade coffee . decaffeinated coffee . select teas . milk . 10% cream . sugar

Soft drinks: Coke . Diet Coke . Ginger Ale . Soda . Sprite

Still in-house NEXT bottled water

Watermelon and pineapple salad

Peanut butter cookies

Dark chocolate brownies



## YOUR NEXT event guide

### A LA CARTE COFFEE TIME • 25 people & up (priced per unit)

10:00 am to 4:00 pm

#### BEVERAGES • priced per unit unless stated

Fair trade coffee • decaffeinated coffee • select teas • milk • 10% cream • sugar	3
Soft drinks: Coke • Diet Coke • Ginger Ale • Soda • Sprite (per can)	3
Gatorade®	4
Tomato juice	4
Hot chocolate with miniature marshmallows	4
Still in-house NEXT bottled water, 1litre, bottomless per 8 guests	10
Perrier® (330ml) per bottle	4
Evian® water (500ml)	4
Orange juice (1.75 litre carafe)	26
Apple juice (1.75 litre carafe)	21
Cranberry juice (1.75 litre carafe)	21

#### SWEET • priced per 10 people

All bran, blueberry or carrot raisin muffins	29
Banana, lemon or carrot-raisin loaf, choose one	28
Cookies: peanut butter • chocolate chip • oatmeal	26
Iced brownies	26
Granola bar	26
Whole fruit choice: apples • oranges • bananas	26
Fruit cubic: includes 3 melons • pineapple • kiwi • berries	28.95
Fruit sliced: includes 3 melons • pineapple • kiwi • berries	31.50
Assorted flavored Balkan style yogurts	29

#### SALTY • priced per 10 people

Sweet and spicy house baked macadamia • pecans • wasabi nuts • almonds	28
House cut NEXT potato chips • black trumpet and chilli dust • Thai mayo	22
White Alba truffle popcorn	22



## YOUR NEXT event guide

### PLATED LUNCH • Minimum 15 persons

Choose one from each course • need to add a choice add \$2 per person per course.  
Have vegetarians? refer to page 18

#### APPETIZER

Peruvian eggplant • roast garlic confit + toasted ficelle • rocket leaves citric chive emulsion

or

Tataki of ribeye • celery root pecan toss • pickled radishes grainy mustard tonic

or

Pulled chicken confit • fried leek • tender baby spinach • acidulated blueberry and ginger dressing

or

Cauliflower and Balderson cheddar cheese soup • bacon + vermicelli crumble

or

Blow torched salmon • bitter greens • crispy fried root vegetables • miso sesame splash

or

Pickled roasted beet salad • baked baguette plank • pumpkin seed gremolata • crumbled feta

#### MAIN COURSE

Brown butter fried salmon • cauliflower pulse • caper almond citric sauce

or

Boneless crispy hen's leg • barley fennel risotto • balsamic + garlic confit reduction

or

Pulled pork and loin • apple raisin Yukon mash • oven roasted shallot • apple cider paint

or

Flank of Black Angus beef • Parmesan • leek bread pudding

or

Pad Thai noodle • scallion • crushed peanut • shrimp chip • lime cheek • crispy shrimp chip

or

Roast striploin of beef • savory bread and butter pudding • green olive - tomato pistou

#### SWEET

Tahitian crème brûlée • blackberry and ginger tonic

or

Brown sugar and raisin brioche pudding

or

Basil infused three berries • melons + blueberry tea rain • biscotti

or

Bittersweet milk chocolate molten core • gingersnap crumble • crème anglaise

#### BREAD • COFFEE • WATER

French baguette • sweet cold butter with kosher sea salt

Fair trade coffee • decaffeinated coffee • select teas • milk • 10% cream • sugar

Still in-house NEXT bottled water

\$29.50 per person



# YOUR NEXT event guide

## WORKING LUNCHES • Minimum 15 persons

### STARVING

#### COLD

Carrot, napa cabbage slaw • crushed peanut • miso mustard marinade  
Romaine • Gilroy garlic dressing • Parmesan grated • olive oil garlic - anchovy dressing  
Grilled seasonal vegetables • balsamic + VX olive oil dressing • kosher sea salt  
Orzo pasta • flaked Albacore tuna • cucumber + fennel salad

#### SOUP

Always vegetarian • French baguette • sweet cold butter with kosher sea salt

#### SANDWICHES

Roast beef • horseradish cabbage and mushroom slaw  
Virginia ham shaved • caramelized pineapple • oven dried cherry  
Charred bell pepper • chickpea hash • basil pesto  
Prepared on white and whole-wheat rolls, all sandwiches are assembled with lettuce, tomato, and Thai mayo

#### SWEET

Peanut butter + oatmeal cookies  
Assorted mini doughnuts  
Whole fruit to include apples, oranges, pears and bananas

#### BEVERAGES

Fair trade coffee • decaffeinated coffee • select teas • milk • 10% cream • sugar  
Still in-house NEXT bottled water

\$29.00 per person

### PRESSED

#### COLD

Three leaves • six vegetables • two dressings • one vinaigrette  
Glass noodle salad • rare pepper crusted beef • green peppercorn mayo  
Tomato • cucumber • pumpkin seed gremolata • dill yogurt dressing  
Duck confit • napa cabbage • wild rice popcorn • maple rosemary vinaigrette

#### SOUP

Always vegetarian • French baguette • sweet cold butter with kosher sea salt

#### HOT CHEESE

Mushroom + goat cheese • torn basil leaves  
Buffalo cheese • roasted tomato • fresh thyme  
Gruyere + caramelized onion  
Provolone • oven dried black olive • fried eggplant  
Prepared on artisanal pullman's brioche • Première Moisson country style loaf,  
loaded with sweet butter and pressed on the Panini grill

#### SWEET

Cantaloupe • lychee • strawberries + Thai basil  
Whole fruit: apples • oranges • bananas  
Dark chocolate brownies

#### COFFEE WATER

Fair trade coffee • decaffeinated coffee • select teas • milk • 10% cream • sugar  
Still in-house NEXT bottled water

\$30.00 per person



## YOUR NEXT event guide

### HOT LUNCH BUFFETS • Minimum 25 persons

#### DETERMINED

##### COLD

Red leaf . spinach lettuce . French baguette croutons . buttermilk and dill dressing shallot citric lemon balm  
Watermelon . ricotta salata . black olive . oregano dressing  
Acidulated cucumbers . carrots . celery . kosher sea salt  
Trout rilletes . French baguette crisps

##### LIQUID

Always vegetarian . French baguette . sweet cold butter with kosher sea salt

##### HOT

Apple + pearl onion sage beef stew  
Foil baked Atlantic salmon . lemon dill shallot brined  
Whole roasted maple chicken cut into ten pieces  
Corn . heirloom carrots . sugar snap peas  
Duck fat infused mashed Yukon potatoes

##### SWEET

In season fruit salad + berries . chamomile sweetened tea splash  
Assorted house baked cookies . pecan brittle . chocolate bark + dried cranberries + nut crumble  
Fair trade coffee . decaffeinated coffee . select teas . milk . 10% cream . sugar  
Still in-house NEXT bottled water

\$33 per person

#### PERFECT

##### COLD

Arugula lettuce + dill . cucumber shave . lemon-extra virgin olive oil dressing  
Warm chargrilled cauliflower . roasted red pepper . crumbly albacore tuna . pecan crumble  
Toasted barley . sundried tomatoes . crumbled feta . artichoke and basil vinaigrette

##### LIQUID

Always vegetarian . French baguette . sweet cold butter with kosher sea salt

##### HOT

General Blackie's chicken  
Steamed BBQ pork buns  
Steamed jasmine rice  
Sweet and sour Indonesian crispy cod  
Seasonal vegetable stirfry . water chestnuts . baby corn . bok choy

##### SWEET

English trifle  
Warmed rice pudding with cinnamon . raisins and brown sugar  
Sliced fresh fruit . chamomile infused sweet syrup  
Assorted house baked cookies . pecan brittle . chocolate bark + dried cranberries + nut crumble  
Fair trade coffee . decaffeinated coffee . select teas . milk . 10% cream . sugar  
Still in-house NEXT bottled water

\$35.00 per person





## YOUR NEXT event guide

### LUNCH "TOTE" TO GO • Minimum 20 persons (Take out only)

#### QUICK AND FAST

##### SANDWICHES

*Prepared on artisanal rolls 2 per tote.*

Murgh tikka chicken · fennel, onion mint slaw

Honey basted bacon · tomato · shredded lettuce

Pulled pork · apple and celeriac slaw · toasted pumpkin seed · BBQ mayo

Crispy tofu · hoisin and chilli rub · glass noodle · cilantro

##### SIDES

Rocket leaves · candied pecans · sundried cherries · buttermilk ranch dressing

Penne pasta · charred carrot · sundried tomatoes · pesto + sour cream dressing

Feta · cucumber · black olive · shredded lettuce · oregano + olive oil splash

Julienne asian vegetable salad · crispy vermicelli · hoisin-soy paint

##### NIBBLES AND DRINKS

Miss Vickie's potato chips

Granola bar + apple

Bottled water, 350 ml

\$15 per person

#### OUT OF THE BOX

##### SANDWICHES

*Prepared on artisanal ciabatta unless stated.*

Chicken · spiced panko crust · herbaceous-honey sticky · crisp lettuce and mushroom shave

Smoked trout rillettes · fennel-apple · toasted macadamia crumble

Chickpea fritter · flat bread roll up · labneh spread · parsley and tomato chop

##### SIDES

Chilled Thai noodle salad · chopped peanut · pulled chicken · lime cheek

Gramigna pasta · hot flaked salmon · roasted red pepper · pesto pine nut dressing

Yukon potato crash · grained mustard · double smoked bacon · fried caper · whole shallot confit

Roast aromatic vegetable salad · preserved lemon vinaigrette

##### NIBBLES AND DRINKS

White chocolate trifle · seasonal berries · malted crumble

Strawberries · mascarpone · ginger snap crumble

Three melon · toasted honey granola

Bottled water, 350 ml

\$18 per person

Note: Sandwiches will be identified on the boxes, salads are randomly packed, one sandwich pack along with one side. Consumption is based on a first-come, first-serve.



# YOUR NEXT event guide

## RECEPTIONS

### CANAPÉS . CIRCULATED PACKAGE

*Can't decide, leave it up to Chef Blackie to choose his favorites*

#### COLD

These "crispy tasty bits" are all served on toasted olive oil ace baguette thins  
Shiitake mushroom duxelle · goat cheese · sunflower seed  
Pulled ancho chicken · oven dried tomato · salted radish thin · cilantro petal  
Flaked hot smoked salmon · fried caper · fennel and dry cherry crash

#### HOT

Potato latka · Dijon egg salad + pulled duck confit  
Green pea + basil tartlet  
Vegetarian spring roll · spiced Thai nam phrik sauce  
Blow torched Artisanal cheese brûlée

\$14 per person (5 pieces per person) one-hour reception prior to dinner

\$25 per person (10 pieces per person) two-hour reception

### Design I.t.Y.ourself . CANAPÉS

*(minimum order, 6 dozen and 3 dozen per type)*

#### COLD

Blow torched salmon · fennel and mustard seed jam  
Blackie's steak tartare · grained mustard · shallot · chive · lime juice  
Cryo watermelon · black olive · ricotta salata  
Smoked salmon · rocket leaf rolls · white onion and ginger relish  
Seared rare striploin · truffle mayo · garlic confit  
Elk ranch fritters · black olive crust  
Goat cheese cornets · crisp spicy panko top

\$31 per dozen

These "crispy tasty bits" are all served on toasted olive oil ace baguette thins  
Shiitake mushroom duxelle · goat cheese · sunflower seed & ancho mole  
Pulled ancho chicken · oven dried tomato · salted radish thin · cilantro petal  
Flaked hot smoked salmon · fried caper · fennel + dry cherry relish

\$31 per dozen

#### HOT

Blow torched Artisanal cheese brûlée  
Potato latka · Dijon egg salad + pulled duck confit  
Smoked bacon · green pea tartlette  
Vegetarian spring roll · spiced Thai nam phrik sauce  
Water chestnut + eggplant crispy wonton · bright sauce  
Vegetarian spring rolls · sweet chili galangal dipper  
Applewood cheddar cheese + ham on brioche melter · Dijon sting  
Asparagus mouth crispy · ice chest pickle mayo crunch  
Pea and potato samosas · Persian cumin cucumber dipper  
Stuffed hoisin pork crown tofu crispy · chili clear sauce  
Prawn · sweet & sticky popcorn dusted  
Crab and corn steamer rolls

\$32 per dozen



## YOUR NEXT event guide

### Design It Yourself . SMALL PLATES . Cold

*All pricing is based on 25 people*

#### COLD

##### RAW

Beef carpaccio . Parmesan chip . roasted peppers . pickled curry pearls . tempura crunch \$180

##### STRIPED BASS CEVICHE

Cured in lime . ranchero sauce . salted radishes . pickled jalapeno slices . avocado crush . crispy tortillas \$155

##### RAW VEGETABLES

Cucumber . carrot . radish . cauliflower . broccoli  
dip: dill buttermilk ranch \$65

##### TRIPLE DIPS

Hummus . garlic confit with charred pepper . green olive lemon and sesame  
fried Lebanese flat breads \$80

##### LOBSTER ROLLS

Maritime steamed lobster . celery . mayo . panini . pressed hot dog bun \$175

##### THE "CHEESE" SLATE

Four types : soft + bloomy rind + firm + veined . apple + apricots  
wasa crackers . chili sea salt almonds . toasted olive oil baguette thins \$175

##### THE CHARCUTERIE

lomo . air dried chorizo . sopressata . capicola  
crusty baguette . onion pickle . triple mustard crunch . 3 olive varieties \$175

##### SOFT BUFFALO CHEESE WELL

Ripped by hand . VX olive oil . sea salt . tellicherry pepper . aged balsamic  
pulled basil \$165

##### MAKI SUSHI

Salmon, tuna and vegetarian, traditional condiments \$195

##### CHILLY SHRIMP

Served with a spiced horseradish house made ketchup and a Thai mayo \$210

##### "NEXT" TOASTY NUT MIX

Sweet and spicy house baked macadamia . pecans . wasabi nuts . almonds \$75



## YOUR NEXT event guide

### Design It Yourself . SMALL PLATES . HOT

*All pricing is based on 25 people*

#### HOT

##### PULLED HAM HOCK CASSOULET

Pulled ham hock and white bean cassoulet . sage lemon olive oil splash

\$150

##### THREE SOUP SHOOTERS

Caramelized onion + triple mustard crunch . brioche topper  
Foraged mushroom + goat cheese pulse . toasted barley pearls  
Green pea + pulled ham hock . brown butter . fried caper

\$125

##### MINI CORN DOGS

Fried fluffy corn dog on shot gun skewers . Triple crunch mustard mayo dip

\$125

##### HOUSE CUT FRY STATION

Sweet potato chips . Yukon gold . red skin chips . malt vinegar .  
grained mustard mayo

\$100

##### "CARNY" DEEP FRIED PICKLES

Corn batter fried pickles . house dill ranch dressing

\$110

##### PULLED BEEF SHORT RIBS

Braised in rum and coke . forked station side . ciabatta loaf . local mustards .  
pickle crunch

\$175

##### BRIOCHE PANINI

Black forest ham . oven roasted mushroom  
Gruyère cheese runny . crispy bacon  
Crimson eggplant . hoisin pork

\$150

##### SLIDERS

Mini hamburgers, rip and go served with a roast garlic caper remoulade

\$145

##### BLACKIE'S CHICKEN

General Tso style, but way better, crispy sticky sweet chili goodness

\$165

##### MUSSELS

Steaming mussels . pale ale cream sauce infused with fresh thyme

\$125

##### LOUISIANA FINGER SUCKING BUTTERED PRAWNS

Pan fried Cajun spiced drawn butter . tennis loaf

\$210

##### TEMPURA VEGETABLES

In season vegetables tempura crisp . served with a soy ginger dip

\$105



## YOUR NEXT event guide

### STATIONED

*Prepared live in the dining room, with a chef present to interact with client  
Pricing is based on 25 persons.*

### COLD

#### SHUCK ME OYSTERS

Choice in season oysters two types · shallot lemon mignonette ·  
citrus cheeks

\$350

#### COLD SMOKED PELICAN SALMON

Shirred egg · pickled shallots · capers · citrus cheeks · horseradish mayo

\$250

### HOT

#### SHANK OF LAMB

Braised shank of lamb · roast garlic + thyme lemon reduction  
creamy cheddar polenta

\$170

#### TACO TACO

Achiote marinated chicken and cod · garnished with pickled vegetables  
cilantro · salsa verde

\$170

#### STEAMED BRISKET

Shaved Montreal brisket · Rideau bakery sliced rye loaf · sauerkraut  
honey-mustard spread

\$170

#### RIBEYE OF BEEF

Oven roasted · herbed panko crust · natural pan horseradish reduction ·  
whole wheat + white warmed rolls

\$210

### PASTA

Choice of two formed pastas  
roasted basil infused tomato sauce  
sundried tomato with yolk and cream  
six seasonal vegetable garnishes  
grated parmesan reggiano  
first pressed olive oil

\$185



## YOUR NEXT event guide

### COMPLETE RECEPTIONS • Minimum 75 persons

*Look no further. These packages developed by Chef Blackie, allow you to take the easy street in organization, food & beverages all inclusive. Sit back and enjoy your evening no matter the occasion.*

#### HAPPY PEOPLE

**Circulated canapés:** 5 pieces per person; 3 cold, 4 hot

**D.I.Y Small Plates:**

Cold: RAW VEGETABLE CUBICS . TRIPLE DIPS . HOUSE CUT CHIP STATION

Hot: THREE SOUP SHOOTERS . SLIDERS . TEMPURA VEGETABLES

**Stationed:** SHANK OF LAMB

**Beverage:** Two drinks per person: white or red wine . domestic beer . liquor with mix non-alcoholic drinks

Fair trade coffee . decaffeinated coffee . select teas . milk . 10% cream . sugar

Stationed house bottled water

\$59 per person

#### TALK TALK

**Circulated canapés:** 5 pieces per person; 3 cold, 4 hot

**D.I.Y Small Plates:**

Cold: RAW VEGETABLE CUBIC'S . TRIPLE DIPS . HOUSE CUT CHIP STATION

Hot: PULLED BEEF SHORT RIBS . BRIOCHE PANINI . BLACKIE'S CHICKEN

**Stationed:** STEAMED BRISKET

**Beverages:** white or red wine . domestic beer . liquor with mix . non-alcoholic drinks

Fair trade coffee . decaffeinated coffee . select teas . milk . 10% cream . sugar

Stationed house bottled water

\$63 per person

#### DIALOGUE

**Circulated canapés:** 5 pieces per person; 3 cold, 4 hot

**D.I.Y Small Plates:**

Cold: SERIOUS CHEESE SLATE . SEED TO SAUSAGE SLATE .  
TRIPLE DIPS HOUSE CUT CHIPS

Hot: "CARNY" DEEP FRIED PICKLES . TEMPURA VEGETABLES . MINI CORN DOGS

**Stationed:** RIBEYE OF BEEF

**Beverages:** White or Red wine . choice draft beer . liquor with mix . non-alcoholic drinks

Fair trade coffee . decaffeinated coffee . select teas . milk . 10% cream . sugar

Stationed house bottled water

\$68 per person

Food service expectation is for 90 minutes, your final bill will be credited two drinks per person based on final guest guarantee.

Note: Alcoholic shots are not permitted, unless waiver signed prior to event.



## YOUR NEXT event guide

### DINNER PLATED • Minimum 25 persons

- Pricing is based on main courses; choose three courses from Cold starters or Soup
- Main course and Dessert.
- Surcharge of \$2.50, if more than one choice is made per course, per selection.
- Create a fourth course from soup or cold add \$6, for hot add \$8 per person.

### STARTERS COLD

Rocket leaves · ricotta salata · toasted sunflower seeds · pickled green lentils · VX olive oil yuzu-shallot citric balm  
or  
Iceberg lettuce slices · crunch halal croutons · roasted capsicums · goat cheese and crispy bacon lardon dressing  
or  
Grilled asparagus · citric zest · poached hen's egg · lime and VX olive oil drizzle  
Balsamic reduction  
or  
Ripped Buffalo mozzarella · salted & oiled heirloom tomatoes · basil · Ace baguette stacker  
or  
Seed to Sausage four cured meats · triple mustard crunch · blow torched fig · candied apricots · pickled runner beans  
or  
Romaine lettuce · spiced pecans · steamed fingerling potatoes · double smoked bacon lardon · lemon anchovy tang  
or  
Blackie's steak tartare · crispy baguette stacker · espelette aioli · rocket leaves tossed citric balm

### SOUP

Salted cod, fennel and corn chowder  
or  
Curried red Thai tomato · eggplant fritter  
or  
Shiitake mushroom · jasmine rice pulse · black trumpet mushroom cap  
or  
Traditional Mexican "Caldo" · cucumber · tortilla · hominy · cilantro · crisp shallot  
or  
Squash + goat cheese pulse · pulled chicken confit  
or  
Clam chowder · barley · fingerling potato · flat leaf parsley · beetroot hay  
or  
Sage infused chicken pulse · cheddar dumplings  
or  
Cauliflower · cheddar pulse · toasted pumpkin seed



## YOUR NEXT event guide

### DINNER PLATED • continued

#### STARTERS HOT

*(When replacing cold appetizer plus \$2.50)*

BBQ roasted pork ribs · green apple · napa cabbage cilantro slaw · cashew crunch lime cheek

or

Balderson applewood cheddar dill soup · lobster knuckles · brioche croutons  
black butter + caper shot

or

Shiitake mushroom + white bean cassoulet · seared ocean sea scallop · sweet potato crisps

or

Pan seared sea scallop · sautéed kale and heirloom carrot · cauliflower and  
roast garlic pulse

#### MAIN COURSE

Pan seared salmon · asparagus + sunflower puree · pickled beets · crisp leeks · caper  
dill remoulade

or

Braised Jack Daniel + molasses pulled shoulder of pork · seared medallion · brie &  
sage butter pudding

or

Shin of beef · white bean herbaceous cassoulet · swiss char flash · basil butter

or

Supreme of chicken · sundried tomato-caper relish · gruyere potato gratin  
natural pan reduction

\$44 per person

Carved sterling striploin of beef · roasted fingerling potatoes with garlic confit  
horseradish + red wine reduction

or

Supreme of chicken · mimolette gnocchi · charred corn spinach & asparagus flash  
spiced balsamic brush

or

Striped bass · savoy cabbage · double smoked bacon · crispy fingerling potatoes  
caper raisin tang

or

Crisp supreme of chicken · peach and rosemary compote · cipollini confit  
natural pan reduction

or

Lapsang Souchong tea infused shallow fried Atlantic cod · chickpea fritter · shaved  
apple and celeriac slaw preserved lemon reduction

\$46 per person





## YOUR NEXT event guide

### DINNER PLATED • continued

Vanilla butter poached • prawn, mussel and lobster flash • corn and green peppercorn custard chive white wine butter sauce  
or

Roasted center cut veal striploin • caramelized red onion and caraway compote  
Beemster cheese gratin • sage mirror

or

31 day aged Ribeye of beef • duck fat mash with oregano • hard fried beets •  
Madagascar green peppercorn reduction

or

Rack of Lamb • gingersnap crust • Balderson bread and butter cheese pudding •  
Saskatoon berry and red wine pan reduction.

\$48 per person

### SWEET

#### COLD

Ginger crème brûlée • blackberry crumble

or

Peach and rhubarb cobbler • vanilla bean ice cream

or

Milk chocolate pyramid • crème brûlée core • blueberry - butcher black pepper drop

or

The tiramisu box • warm berry compote

or

Dome of milk chocolate • ginger anglaise

or

NY baked cheesecake • sunflower seed brittle

or

Bittersweet chocolate tartlet • rice puff • crème anglaise

#### WARM

Sticky toffee pudding • fleur de sel caramel • strudel frill

or

Warm dark chocolate "Boca Negra" • lemon thyme crème anglaise

or

Warmed apple tarte tatin • basil-crème anglaise

### BREAD • COFFEE • WATER

French baguette • sweet cold butter with kosher sea salt

Fair trade coffee • decaffeinated coffee • select teas • milk • 10% cream • sugar

"NEXT" still bottled water, bottomless



# YOUR NEXT event guide

## DINNER PLATED • continued

### FOR VEGETARIANS

MAIN COURSE (choose one as an alternative for vegetarians at your event)

Braised sweet shallot confit • chickpea • sugar snap peas • tarragon • spaghetti squash  
tomato consommé

or

Black lentil crispy • wilted kale • oven dried cherry tomatoes • cauliflower pulse

or

Steamed silken tofu • preserved black bean and ginger compote • sautéed spinach  
edamame

### ADDITIONS TO YOUR DINNER...

#### THE "SERIOUS CHEESE" PLATE

Four types: soft + bloomy rind + firm + veined • apple + apricots • wasa crackers  
chili sea salt almonds • toasted olive oil baguette thins

\$9 per person

### PALATE RESETS

European tradition, clean the palate served prior to the main course, add a touch of  
sophistication at your event.

Black berry • Riesling • basil  
Cranberry • Aperol • lemongrass  
Pomegranate • green tea  
Maple tonic whisky  
Green apple • Vodka

\$4 per person



## YOUR NEXT event guide

### DINNER PLATED • continued

#### KIDS IN THE HALL!

Children 10 years of age or under, choose one from each course

##### FIRST

Tomato and cucumber salad • lettuce • ranch dressing  
or  
chicken broth • alphabet pasta  
or  
Mini crudité vegetables • humus dip

##### SECOND

Steamed breast of chicken • mashed potatoes • roasted root vegetables  
or  
Tempura fried halibut • aromatic vegetables • dill caper remoulade  
or  
Grilled filet of beef • mash potatoes • roasted root vegetables  
or  
Penne pasta + bolognese sauce • grated Parmesan cheese • olive oil

##### THIRD

Apple pie with vanilla ice cream  
or  
Sundae: Chocolate ice cream • toasted peanuts caramel sauce  
or  
Ice cream chocolate chip cookie sandwich  
or  
Fresh fruit salad coupe • crushed meringue • scoop of ice cream

Choice of: White or chocolate milk, or fruit juice

\$17 per child



## YOUR NEXT event guide

### DINNER BUFFETS • Minimum 50 persons

*A surcharge of \$4.00 per person will apply for groups below the minimum guest count*

#### CHECK IT

##### COLD

Three lettuces · five garnishes · two dressings one vinaigrette  
Pickled beet root and onion salad · toasted sunflower seeds  
Penne pasta · flaked albacore tuna · pepper trinity · roast garlic tapenade  
White bean · braised onion · feta · dill · apple juice + honey reduction  
Vietnamese vegetarian rice paper roll-ups · cashew napa slaw  
Bocconcini cheese pearls · marinated artichoke · crisp green bean

##### HOT

Fish cakes · flaked potato · halibut · peas · panko crusted · remoulade sauce  
Thai coconut green curry mussels  
Roasted ribeye centre cut · rosemary + shallot confit pulse  
Braised fennel · kale · onion petals · lemon balm  
Honey-caraway glazed carrots · toasted almonds + cranberries  
Olive oil whipped Yukon potatoes · caper + anchovy tang

##### SOUP Choose one:

Salted cod, fennel and corn chowder  
Curried red Thai tomato · eggplant fritter  
White truffle · shiitake mushroom · jasmine rice pulse  
Traditional Mexican "Caldo" · cucumber · tortilla · hominy · cilantro · crisp shallot  
Cauliflower · cheddar pulse · toasted pumpkin seed

##### SWEET

Individual French pastries  
Lemon & chocolate tarts  
Fruit cubed + berries all in season · chamomile tea syrup

##### BREAD • COFFEE • WATER

French baguette · sweet cold butter with kosher sea salt  
Fair trade coffee · decaffeinated coffee · select teas · milk · 10% cream · sugar  
Stationed still in-house NEXT bottled water, 1 liter

\$46 per person



## YOUR NEXT event guide

### DINNER BUFFETS • continued

#### WHIRLWIND

##### COLD

Pelican hot smoked salmon crumble • napa cabbage • green pea  
ripped pumpernickel slaw  
Endive + spinach salad • toasted walnut • buttermilk-dill dressing  
Grilled six vegetables • olive oil • balsamic • vinegar • basil • crisp baguette thins  
Cold smoked salmon platter • mimosa garnish  
Snow pea • orange slices • red pepper • rocket leaf salad  
Assorted Maki Rolls • traditional condiments

##### HOT

Gratin of Swiss chard • sundried tomato • citric zest • walnut oil  
Bourbon+brown sugar glazed pulled leg of duck  
Indian Malabar fish curry  
Bermuda onion • Beemster russet potato sage gratin  
Savory sweet pea + potato mini samosas • Persian-cumin dip  
Steamed basmati rice • sultanas • toasted almonds  
Striploin of Alberta beef • pink peppercorn + sage reduction

##### SOUP Choose one:

Salted cod, fennel and corn chowder  
Curried red Thai tomato • eggplant fritter  
White truffle + Shiitake mushroom • jasmine rice pulse  
Traditional Mexican "Caldo"; cucumber • tortilla • hominy • cilantro • crisp shallot  
Cauliflower • cheddar pulse • toasted pumpkin seed

##### SWEET

Individual French pastries  
Miniature gingered crème brûlée  
Warmed apple + berry cobbler  
Sliced fruit + berries all in season • chamomile tea syrup

##### BREAD • COFFEE • WATER

French baguette • sweet cold butter with kosher sea salt  
Fair trade coffee • decaffeinated coffee • select teas • milk • 10% cream • sugar  
Stationed "NEXT" still bottled water, bottomless

\$48 per person



## YOUR NEXT event guide

### DINNER BUFFETS • continued

#### SNAP

##### COLD

Chilled asparagus • coddled egg • gremolata • fried caper • cider vinegar • VX olive oil splash  
Classic Caesar salad • with all the fixings  
Rocket leaves • ricotta salata • watermelon cubic  
Green bean • toasted coconut • red Thai curry • pulled sweetened chicken  
Potted creton • grained mustard • pickles • French baguette toasted thins  
Cold smoked salmon platter • mimosa garnish

##### HOT

Cornmeal muffin + goat cheese pudding • caramelized onion • caraway seed crackling  
Chops and shank of lamb • apricot and apple compote  
Prawn pot stickers • black rice vinegar  
Steamed whole miso glazed black cod • mirin soy ginger bouillon • scallion frill  
Barley • wild mushrooms • Swiss char • celery crunch sauté  
Pesto Yukon mash potatoes  
Thai green coconut curry chicken • straw mushroom • kaffir lime • lemongrass

##### SOUP Choose one:

Salted cod, fennel and corn chowder  
Curried red Thai tomato • eggplant fritter  
White truffle + shiitake mushroom • jasmine rice pulse  
Traditional Mexican "Caldo"; cucumber • tortilla • hominy • cilantro • crisp shallot  
Cauliflower • cheddar pulse • toasted pumpkin seed

##### SWEET

Individual French pastries  
Miniature gingered crème brûlée  
Miniature chocolate mousse shooters  
Jasmine sticky maple syrup rice pudding  
Sliced fruit + berries all in season • chamomile tea syrup

##### BREAD • COFFEE • WATER

French baguette • sweet cold butter with kosher sea salt  
Fair trade coffee • decaffeinated coffee • select teas • milk • 10% cream • sugar  
Stationed "NEXT" still bottled water, bottomless

\$54 per person



# YOUR NEXT event guide

## WINE LIST

### BUBBLES

NV Prosecco, Villa Sandi, Veneto, Italy	40
Undurraga, Brut, Chile	44
Cuvée Catharine Rosé Brut	69
NV Moët & Chandon, Epernay, France	120
Veuve Clicquot, Brut, France	130

### WHITE

Sauvignon Blanc, Family Series, Peller Estates, Ontario	36
Pinot Grigio, Argento, Mendoza, Argentina	36
Unoaked Chardonnay, Creekside Estate Winery, Ontario	36
Chardonnay, Rockway Vineyards, Ontario	36
Pinot Grigio, IGT, La Delizia, Italy	36
Chardonnay, Wayne Gretzky, Ontario	37

### ROSÉ

Cave Spring, Niagara Peninsula, Ontario	43
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### RED

Malbec, Argento, Mendoza, Argentina	36
Cabernet, Pelee Island Winery, Ontario	36
Merlot, Crush, Ontario	36
1812 Merlot Cabernet, Palatine Hills, Niagara, Ontario	36
Cabernet Sauvignon, Peloponnese, Pezoules, Greece	36
Baco Noir, Sandbanks Estates Winery, Ontario	36
Pinot Noir, Pelee Island Winery, Ontario	39
Cabernet Sauvignon, Painter Bridge Vineyards, California, USA	39
Pinotage, Landskroon, Paarl, South Africa	39
Merlot, Thorn Clarke, Terra Barossa, Australia	43
Valpolicella, DOC, Alfa Zeta, Veneto, Italy	44
Chianti, Antiche Vie, San Miniato, Italy	46

### FORTIFIED

Framboise, Southbrook, Niagara, Canada	41
Taylor Fladgate 10 Year-Old Tawny Port, Portugal	62

Wine served in any all-inclusive package, host or bar is at the discretion of NEXT.  
Should you desire a specific varietal from the list below please note your order must be received 60 days prior to event in order to guarantee product.



## YOUR NEXT event guide

### HOST BAR\*

#### WINE BY THE GLASS (5oz)

red and white, varietals change monthly. 7.50

#### BEER

Domestic: Blue | Canadian | Coor's Light 5.75

Imported: Corona or Stella Artois 6.25

#### LIQUOR

Appleton estate rum, Beefeater gin, Canadian Club rye,  
Johnnie Walker Red whisky, Stolichnaya vodka (mix included) 6.50

#### SOFT DRINK

Coke, Sprite, Ginger Ale, Tonic, Diet Coke, Iced Tea 3

#### JUICES

Orange, Cranberry 4

#### WATER

San Pellegrino, Evian 3

### ADD ONS TO BAR SERVICE

(Pre ordered prior to your event)

#### BEER

Guinness 7

#### DRAFT (available only from the main bar)

Beau's Lug Tread or A.B.C. Cream ale Larger 6.50

#### COOLERS

Smirnoff ice 7

#### MARTINI BAR

Classic dry Martini | Cosmopolitan | Blue sapphire 7

#### SPARKLING

NV Prosecco, Villa Sandi, Veneto, Italy 9

\* Host bars are exclusive of tax and gratuities; prices are not displayed at your event.





## YOUR NEXT event guide

### CASH BAR\*

#### WINE BY THE GLASS (5oz)

red and white, varietals change monthly. 8

#### BEER

Domestic: Blue | Canadian | Coor's Light 6.25

Imported: Corona or Stella Artois 7

#### LIQUOR

Appleton estate rum, Beefeater gin, Canadian Club rye,  
Johnnie Walker Red whisky, Stolichnaya vodka (mix included) 7

#### SOFT DRINK

Coke, Sprite, Ginger Ale, Tonic, Diet Coke, Iced Tea 3.50

#### JUICES

Orange, Cranberry 3.50

#### WATER

San Pellegrino, Evian 3.50

### ADD ONS TO BAR SERVICE

(Pre ordered prior to your event)

#### BEER

Guinness 8

#### DRAFT (available only from the main bar)

Beau's Lug Tread or A.B.C. Cream ale Larger 7

#### COOLERS

Smirnoff ice 8

#### MARTINI BAR

Classic dry Martini | Cosmopolitan | Blue sapphire 8

#### SPARKLING

NV Prosecco, Villa Sandi, Veneto, Italy 9.50

\* Cash bar prices will be displayed at your event; they include taxes,  
exclusive of gratuities.



## **YOUR NEXT** event guide

### **SPRUCE UP THE ROOM**

#### **CORPORATE · SOCIAL DECORATING PACKAGES**

Enhance your NEXT event with these unique decorating packages, extremely affordable and takes your event to the NEXT level.

#### **STUNNING**

Chair Covers and Custom Colour Sash · 120" Floor Length Couture Tablecloth  
Champagne Glass Candelabra Centrepiece, Orchid Accent, Tea light Candles

\$12 per person

#### **FLASHY**

Chair Covers and Custom Colour Sash · 120" Floor Length Couture Tablecloth  
10 Ambient Lighting Accents (Colour of Choice) · Champagne Glass Candelabra  
Centrepiece, Orchid Accent  
Cocktail Table Orchid Bowls  
Cocktail Table Linen 120"

\$16 per person

#### **MAXIMUM**

Chair Covers and Custom Colour Sash · 120" Floor Length Couture Tablecloth  
15 Ambient Lighting Accents (Colour of Choice) · Champagne Glass Candelabra  
Centrepiece, Orchid Accent  
Doorway Orchid Arrangement · Cocktail Table Orchid Bowls  
Cocktail Table Linen 120" · Choice of Charger Plate

\$20 per person



## **YOUR NEXT** event guide

### **VALET PACKAGES**

#### **by RESPONSIBLE CHOICE**

Exclusive to our clients here at NEXT. Do it right from the very moment your guest pull up to the front door at NEXT. These two exclusive packages are available to groups of 75 or more. Give the piece of mind that comes when your guest's safety is guaranteed.

#### **LUSH**

A team of chauffeur's is at the ready to park everyone's car. Couple that with all of your guests having the option to make their own reservation to get home along with their vehicle. †

\$6.50 per person Ω

#### **LUXE**

A team of chauffeur's is at the ready to park everyone's car. Plus all of your guests are driven home by chauffeurs who will be on site for the last three hours of your event.

\$12.50 per person Ω

Tax and gratuity included

† Guests are responsible to pay to get their car home.



# YOUR NEXT event guide

## EXTRAS

### CHAIRS

Banquet chair Ω	\$3
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### TABLES

60" round table †	11.5
72" round table ^	17
6' table (including linen and skirting)	39
Cruiser tables (including linen)	20

### WHITE LINEN

120" round white tablecloth †	20
132" round white tablecloth ^	26
6' table white tablecloth	10
White bistro tablecloth	8

### BLACK LINEN

120" round black tablecloth †	23
132" round black tablecloth ^	32
6' table black tablecloth	11
Black bistro tablecloth	9

### NAPKINS

White napkins	.90
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### MISCELLANEOUS

Pad of paper and pen	2.50
Easel	10
Flip chart	20
Risers (4'x8')	71
Pipe and drape (10' section)	60
Wireless internet (per day)	30

Please enquire as to our preferred suppliers for your A/V needs

† Ideal for 60" round tables

^ Ideal for 72" round tables and cruiser tables

Ω Different colours available upon request for an additional charge