



PRIVATE DINING PACKAGE

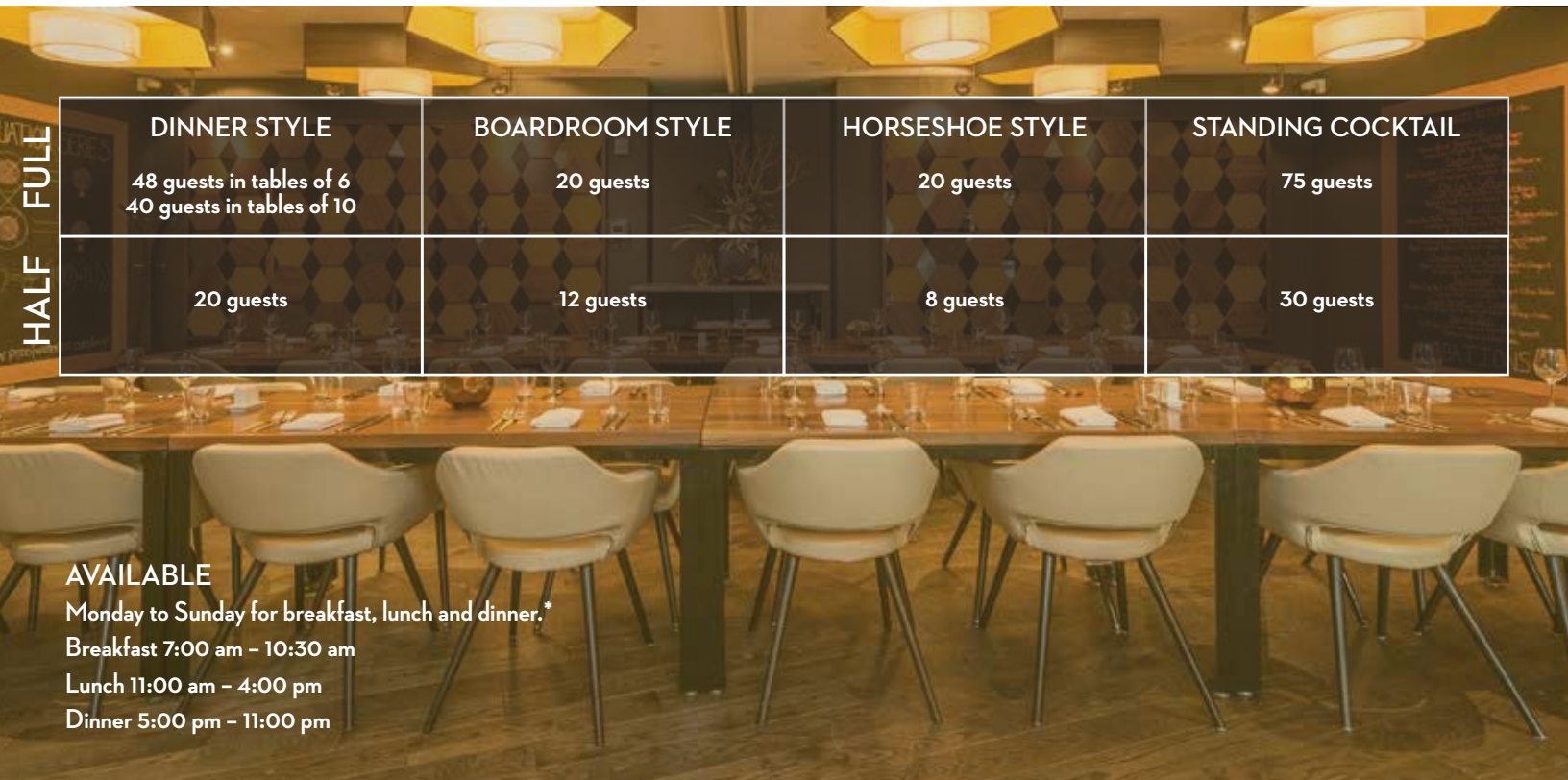


proof

KITCHEN / LOUNGE

Located in UpTown Waterloo's historic Barrel Yards, Proof Kitchen + Lounge restaurant offers an upscale contemporary dining experience coupled with a menu that reflects a dedication to using thoughtfully chosen ingredients with a local and world conscious initiative – we make good choices.

THE HOSPITALITY ROOM



HALF FULL

DINNER STYLE	BOARDROOM STYLE	HORSESHOE STYLE	STANDING COCKTAIL
48 guests in tables of 6 40 guests in tables of 10	20 guests	20 guests	75 guests
20 guests	12 guests	8 guests	30 guests

AVAILABLE

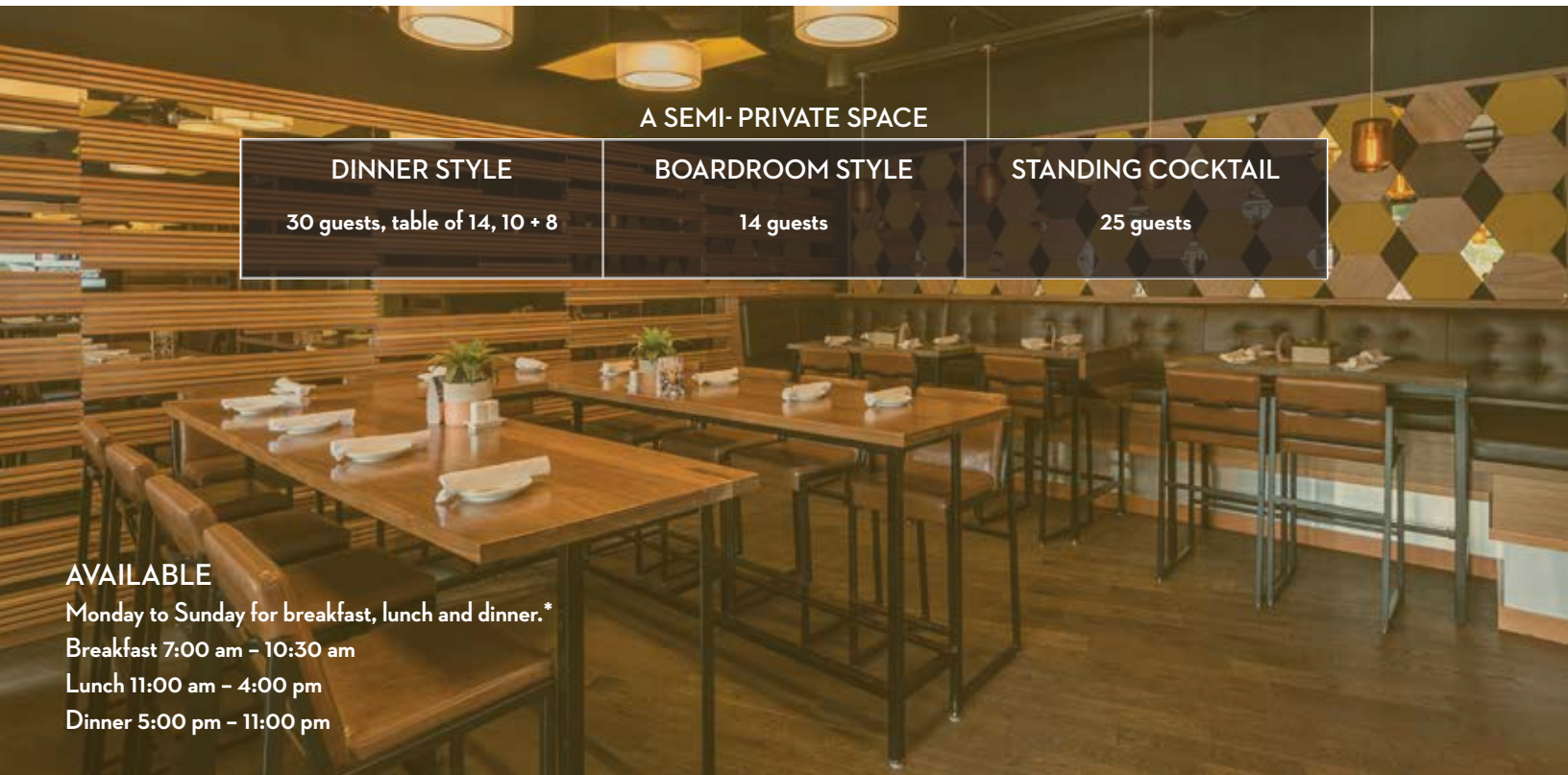
Monday to Sunday for breakfast, lunch and dinner.*

Breakfast 7:00 am – 10:30 am

Lunch 11:00 am – 4:00 pm

Dinner 5:00 pm – 11:00 pm

THE TASTING ROOM



A SEMI-PRIVATE SPACE

DINNER STYLE	BOARDROOM STYLE	STANDING COCKTAIL
30 guests, table of 14, 10 + 8	14 guests	25 guests

AVAILABLE

Monday to Sunday for breakfast, lunch and dinner.*

Breakfast 7:00 am – 10:30 am

Lunch 11:00 am – 4:00 pm

Dinner 5:00 pm – 11:00 pm

*Private Hospitality room is not available on the following days:

Christmas Eve | Christmas Day | Boxing Day | New Year's Eve | Valentine's Day | Mother's Day | Father's Day

Proof Kitchen + Lounge is not available for a full restaurant buyout



PRIVATE DINING MENU

PLATTERS

(+TAXES + 18% GRATUITY)

FARM WINGS / 11.95 per pound
confit chicken wings / buttermilk gorgonzola / heirloom crudité
choice of: five peppercorns + smoked sea salt /
Hawkins honey + roasted garlic / piri piri / bourbon BBQ

PICKEREL POPPERS 4.50 per person
5c's crusted pickerel poppers / chipotle remoulade

1816 CHEF'S CHARCUTERIE / 7.50 per person
Proof country style pork terrine /
selection of artisanal Ontario cured meats /
crostini / chef's pickles

CHEF'S ONTARIO CHEESE BOARD / 6.50 per person
local Ontario cheeses / fruits + nuts /
relishes + preserves / breads + crackers

FRESH FRUIT PLATTER / 6 per person
seasonal selection of fruits + berries /
yogurt honey dip

CHILLED SEAFOOD PLATTER 8.50 per person
shrimp / calamari / poke / ceviche /
smoked salmon / oysters

CRUDITE PLATTER 4.50 per person
heirloom vegetables / prepared dips

THE NOSH 4.50 per person
grilled naan / basil + honey whipped ricotta /
baba ghanoush / warm poached olives



PASSED CANAPÉS

(+TAXES + 18% GRATUITY)

Priced per piece

3 pieces per person. Recommended for pre dinner

7-8 pieces per person. Recommended for cocktail party

Minimum order is 12 /choice

PROOF REUBEN SLIDERS / 3.50 ea.

PROOF BEEF SLIDERS / 3.50 ea.

THE VEGETARIAN SLIDER / 3.00 ea.

EBY MANOR HOUSE MADE RICOTTA CROSTINI (VEGETARIAN) / 2.00 ea.

COLD THAI FRESH ROLL (CAN BE MADE GF) (VEGETARIAN) / 2.50 ea.

BALASMIC BOCCONCINI + TINY TOMATOES (GF) (VEGETARIAN) / 2.00 ea.

ONTARIO LAMB BARBACOA TACOS / 3.50 ea.

TUNA POKE TARO CHIPS (CAN BE MADE GF) / 3.00 ea.

PICKLED RED CABBAGE / DRUNKEN SULTANAS / ENDIVE SPEARS (GF) (VEGETARIAN) / 2.00 ea.

CURRIED ROASTED CAULIFLOWER IN CUCUMBER (GF) (VEGETARIAN) / 2.50 ea.

SMOKED TOFU / ASIAN MUSHROOM RAGOUT / RICE CRACKER (GF) (VEGETARIAN) / 3.00 ea.

KOREAN SHORT RIB / BRUSSELS SPROUT KIMCHI/ PEANUTS + SCALLIONS / 3.50 ea.

CHICKEN TATAKI SATAY / SWEET SOYA GLAZE / 3.50 ea.

BEEF CARPACCIO FIRECRACKERS / 3.00 ea.

DEEP FRIED TARTUFO RAVIOLI / 2.50 ea.





LUNCH

A CHOICE OF 1 START + 1 MAIN

32.95 / PERSON (+TAXES + 18% GRATUITY)

START

HARVEST SOUP
chef inspired / farm driven

CAESAR
duo of romaine / house baked cranberry croutons /
Stemmler's smoked bacon / Grana Padano cheese /
white anchovy + roasted garlic dressing

MAIN

SALMON REMOULADE
fennel pollen glaze / celeriac remoulade /
sugar snap peas / oven dried Kalamata olives /
citrus braised beets / toasted walnuts /
tempura lemon / Riesling sultanas

MEDITERRANEAN CHICKEN
grilled herbed chicken breasts / crumbled feta /
braised Italian winter vegetable + garbanzo bean

STEAK FRITES
6oz. California cut / 40-day aged Alberta striploin /
Proof frites / roasted garlic aioli

FALAFEL
fried chickpea / baba ghanoush /
pickled turnip + onion / mint cucumber /
tahini yogurt / grilled naan / fresh harrisa

B CHOICE OF 1 START + 1 MAIN

28.95 / PERSON (+TAXES + 18% GRATUITY)

START

HARVEST SOUP
chef inspired / farm driven

CALAMARI
À LA AMATRICIANA
panko crusted calamari / prosciutto + tomato garlic
chili ragu / preserved lemon aioli

MAIN

THE REUBEN
Jen's house baked porter rye / house cured smoked
brisket / Gruyère cheese / sauerkraut / Russian aioli

GREEN DRAGON CURRY
Thai marinated chicken / smoked tofu /
coconut green curry / peanuts / lemongrass scented
jasmine rice

ORCHARD BOWL
with smoked tofu, grilled salmon or grilled chicken
kale duo / feta crumble / stripped beets /
Martin's orchard apple / watermelon radish /
pomegranate seeds / candied pecans / shaved onion /
blanco balsamic vinaigrette

C CHOICE OF 1 START + 1 MAIN

23.95 / PERSON (+TAXES + 18% GRATUITY)

START

HARVEST SOUP
chef inspired / farm driven

PROOF NORFOLK GREENS
Norfolk county butter greens + baby kale /
porter rye crisps / spiced sunflower seeds /
watermelon radish / quick pickled onion + cucumber /
heirloom variety cherry tomatoes /
Elmira maple mustard vinaigrette

MAIN

THE CLUB
brie / smoked bacon / cranberry compote / cinnamon
orange sage brined turkey / avocado + sage aioli /
house baked cranberry focaccia /
thrice cooked hand cut fries

PROOF SIGNATURE BURGER
naturally raised Norwich County beef /
house baked milk bun with lettuce, tomato, red onion /
Strub's pickles / Thornloe old white cheddar /
Stemmler's smoked bacon / garlic aioli /
thrice cooked hand cut fries

FALAFEL
fried chickpea / baba ghanoush /
pickled turnip + onion / mint cucumber /
tahini yogurt / grilled naan / fresh harrisa

ADD STARBUCKS COFFEE / TAZO TEA AND MINI LEMON MERINGUE TARTS
TO ANY LUNCH PACKAGE FOR
\$4 per person ++



DINNER

A CHOICE OF 1 START + 1 MAIN + 1 DESSERT

57.95 / PERSON (+TAXES + 18% GRATUITY)

START

HARVEST SOUP
chef inspired / farm driven

ORCHARD SALAD
kale duo / crumbled feta / striped beets /
Martin's orchard apple / watermelon radish /
pomegranate seeds / candied pecans /
shaved onion / blanco balsamic vinaigrette

BEEF CARPACCIO
striploin crudo / pickled red onions + honey
mushrooms / baby celery cress /
Kozlik's triple crunch mustard / Grana Padano

MAIN

ROTISSERIE ROASTED CHICKEN
piri piri dry rub / black garlic + truffle mash /
winter vegetables

8oz. CENTER CUT TENDERLOIN
Canadian raised beef aged over 40 days to ensure
tenderness and intense flavor /
market vegetables + confit fingerling potatoes

ALBACORE TUNA TATAKI
togarashi + sesame crust / fermented black garlic
broccolini / lemongrass scented jasmine rice / Proof
ketjap manis

GRILLED CANADIAN SALMON
saffron + snow crab nage / lentils Du Puy /
fennel pollen glaze

WILD MUSHROOM RAVIOLI
wild + tame mushroom filling / pan roasted shaved
asparagus / truffle cauliflower sauce soubise /
aged Lindsay goat cheddar

B CHOICE OF 1 START + 1 MAIN + 1 DESSERT

50.95 / PERSON (+TAXES + 18% GRATUITY)

START

HARVEST SOUP
chef inspired / farm driven

PROOF NORFOLK GREENS
Norfolk county butter greens + baby kale /
porter rye crisps / spiced sunflower seeds /
watermelon radish / heirloom variety cherry
tomatoes / quick pickled onion + cucumber /
Elmira maple mustard vinaigrette

CALAMARI À LA AMATRICIANA
panko crusted calamari / prosciutto + tomato garlic
chili ragu / preserved lemon aioli

MAIN

ROTISSERIE ROASTED CHICKEN
piri piri dry rub / black garlic + truffle mash /
winter vegetables

10oz. STRIPLOIN
Canadian raised beef aged over 40 days to ensure
tenderness and intense flavor /
market vegetables + confit fingerling potatoes

GRILLED CANADIAN SALMON
saffron + snow crab nage / lentils Du Puy /
fennel pollen glaze

FALAFEL
fried chickpea / baba ghanoush /
pickled turnip + onion / mint cucumber /
tahini yogurt / grilled naan / fresh harrisa

C CHOICE OF 1 START + 1 MAIN + 1 DESSERT

42.95 / PERSON (+TAXES + 18% GRATUITY)

START

HARVEST SOUP
chef inspired / farm driven

ORCHARD SALAD
kale duo / crumbled feta / striped beets /
Martin's orchard apple / watermelon radish /
pomegranate seeds / candied pecans /
shaved onion / blanco balsamic vinaigrette

GALBI STYLE BEEF SHORT RIB
spring kimchi / toasted peanuts / chili + lime sauce

MAIN

SMOKED CHICKEN GNOCCHI
creamy bone broth / local bacon / caramelized
mushroom + onion / brown butter + Grana Padano
panko crunch

SOUTH CAROLINA
PORK PORTERHOUSE
brined 14oz porterhouse chop / chorizo + giblet
"dirty" barley / braised dinosaur kale /
Carolina Proof BBQ sauce

FISH + CHIPS
Marine Stewardship Certified Pacific Cod / Barrel
Proof Batter / house tartar / crispy capers / thrice
cooked fries

ROOSTER BOWL
Smoked tofu / Norfolk greens / quinoa / red + green
cabbage / fennel / beets / sprouts /
pickled cucumber / edamame / toasted peanuts /
house made kimchi / scallions / Sriracha chili dressing

DESSERT

OMG 2.0
peanut + pretzel crust / chocolate pâté / chocolate
ganache / sea salt caramel / Luxardo cherry

LEMON MERINGUE TART
roast lemon curd / torched Italian meringue /
raspberry + balsamic sorbetto

STARBUCKS COFFEE / TAZO TEA

A close-up photograph of a hand holding a champagne flute glass, with champagne being poured from a bottle into it. The liquid is sparkling and creating a head of foam. The background is blurred, showing a warm, indoor setting.

BEVERAGE SELECTION

WINE LIST

SPARKLING

Prosecco, Italy	47
Santhomas Spumante Rose, Italy	47
Veuve Clicquot, France	165
Blanc de Blanc, Brut, Napa	110

WHITE

Creekside Unoaked Chardonnay, Ontario	36
Santome Pinot Grigio, Italy	40
Basa Telmo Rodriguez, Spain	43
Nik Weis Riesling, Germany	54
Map Maker Sauvignon Blanc, NZ	56
R8 Chardonnay by Mike Lancaster, California	60
Estate Gewurztraminer, Ontario	42
Woolshed Sauvignon Blanc, Australia	43
Domaine Bernard Chablis, France	69
Chateau Gaudrelle Vouvray, France	68

RED

Echeverria Cabernet Sauvignon, Chile	39
AG Forty Seven Malbec, Argentina	41
Fina Riserva Carmenere, Chile	43
Leaping Horse Merlot, California	44
Casalbosco Chianti, Italy	46
Sandbanks Baco Noir, Ontario	47
Gnarled Vine Cabernet Sauvignon, California	50
Tall Poppy Hillside Shiraz, Australia	151
HWY 101 Zinfandel, California	55
Map Maker Pinot Noir, NZ	60
Laura's Red, Ontario	49
Other People's Pinot, Oregon	78
Les Janelles Mourvedre, France	44
PÈRE et Fils Syrah Grenache, France	50
Torre de Barreda Tempranillo, Spain	46
Essere Valpolicella, Italy	44
Amarone della Valpolicella, Italy	92
Boutinot 'Les Coteaux', France	74
Roccalini Barbaresco, Italy	96
Barolo Marcanasco, Italy	119
Chateaneuf du Pape, France	114

SIGNATURE POURS

Ask about our specialty wine pairings,
available in 3oz. portions for each course

SCHUG CHARDONNAY, CALIFORNIA 3oz. / 9.00

"Produced in a lively, crisp style that emphasizes varietal character without the use of new oak, it has a spicy citrus bouquet that leads to juicy flavors of white peach and nectarine, followed by a sleek, juicy finish." -Michael Cox, winemaker

CREEKSIDE RESERVE VIOGNIER, NIAGARA 3oz. / 8.50

An annual limited production of a seriously big white wine. The nose boasts loads of peach/violet essence with floral and tropical notes. The palate is full and creamy with subtle backbone of citrus acidity. Rich and creamy on the palate with flavours of peach, starfruit, delicate citrus, honey and vanilla and allspice.

2014 Bronze Medal, National Wine Awards of Canada

2008 Winemaker of the Year Award

2012 Vineyard Innovator of the Year Award

HORSESHOES + HANDGRENADES, USA 3oz. / 9.75

Horseshoes and Handgrenades is made by Mouton Noir Wines, produced by Andre H. Mack, former sommelier at Thomas Keller's restaurants The French Laundry and Per Se. Packed with dark cherry, currant, and plum fruit and nuanced hints of espresso, tobacco, and cedar. Think cherry pits and leather whips! With beautifully integrated oak and fine balance, it finishes with impressive length and velvety smoothness.

CHATEAU LA MAROUTINE, FRANCE 3oz. / 8.25

Initially a bright, crisp minerality to this red, with soft, plush red fruits emerging behind it. A blend of 80% Merlot and 20% Cabernet Sauvignon gives it both fruit and structure. As it sits in the glass, the tiniest hint of cinnamon spice emerges from the delectable fruit, along with the suggestion of fresh baked bread. It is cold-fermented and then aged in stainless steel to preserve that crisp minerality and snappy fruit.

MCMANIS PETITE SYRAH, CALIFORNIA 3oz. / 7.35

"Vivid purple in color, with aromas of full toned Blackberry and Boysenberry. Caramel and Toffee are evident in the bouquet, as well as a Chocolate oak profile. Substantial, yet has a rich soft cream texture of mocha. Very elegant and full of ripe black fruit flavors of Blackberry and Blueberry. These fruit flavors are savored in the lingering mouthwatering finish." - Mike Robustelli Winemaker

Wine Enthusiast: 89 pts. BEST BUY!

VELVET DEVIL MERLOT, WASHINGTON 3oz. / 6.45

"This little devil is wrapped in a velvet robe. Full with density and bursting with flavour. Dark fruit, cherry, blackberry. Brimming with cedar, pipe tobacco and earth. Truth in a name: Velvet!" - Charles Smith, winemaker

87 Points, Robert Parker's Wine Advocate

2010 Winemaker of the Year, Seattle

2008 Best New Wineries of the Last 10 Years, Wine & Spirits Magazine

COCKTAILS

LET OUR BAR CHEF CREATE A CUSTOM COCKTAIL FOR YOUR EVENT FROM / 8.95



WHAT ARE THE MINIMUM SPEND REQUIREMENTS?

The minimum spend requirement is based on the sale of food and beverages, it does not include taxes and an 18% gratuity.

MON		TUE		WED		THU		FRI		SAT		SUN	
UP TO 22 GUESTS													
LUNCH	DINNER	LUNCH	DINNER	LUNCH	DINNER	LUNCH	DINNER	LUNCH	DINNER	LUNCH	DINNER	LUNCH	DINNER
\$300	\$750	\$300	\$750	\$300	\$750	\$500	\$1,000	\$500	\$1,000	\$500	\$1,000	\$300	\$750
UP TO 44 GUESTS													
LUNCH	DINNER	LUNCH	DINNER	LUNCH	DINNER	LUNCH	DINNER	LUNCH	DINNER	LUNCH	DINNER	LUNCH	DINNER
\$500	\$1,000	\$500	\$1,000	\$500	\$1,000	\$1,000	\$1,500	\$1,000	\$2,000	\$1,000	\$2,000	\$500	\$1,000

IS THERE A CHARGE TO BOOK THE ROOM?

There is no room charge associated with the reservation of the space.

We do ask that you meet the minimum spend requirements to book the space for your exclusive use.

HOW DO I CONFIRM MY RESERVATION?

In order to confirm the private room for your exclusive use we require you to return our contract, signed. We do not take a deposit to book the space, but do require a credit card number on file to be used if the event is cancelled less than 3 business days out. The cancellation fee is \$200.

CAN I HOST A MEETING

OR PRESENTATION IN THE PRIVATE ROOM?

Absolutely! Please note that the rooms are completely private but are not soundproof.

DO YOU HAVE A SCREEN FOR PRESENTATION?

Yes we do. There is a 72" HDMI flat screen TV in each of the rooms, connected to your device with HDMI cables, which we can supply if required.

FAQ'S

DO YOU PROVIDE REFERRALS FOR MUSICIANS, FLORISTS, DJS, PERFORMERS ETC?

We are happy to provide you with a list of our preferred suppliers!

WILL THERE BE A BAR SET UP IN THE ROOM?

Proof Kitchen + Lounge provides full cocktail and bar service for your guests with your dedicated service staff. If you would like to discuss having our bar set up in the room we can offer suggestions for tailoring your event.

HOW ARE DRINKS CHARGED TO MY BILL?

Beverages, non-alcoholic and alcoholic, are charged based on consumption per drink, including taxes and gratuity. We do not offer fixed price drink packages. Wines are selected from our current wine list and are charged by the bottle, or by the pairing price. Due to our liquor license regulations we are unable to allow guests to bring in their own wine or alcohol.

HOW ARE THE MENU PACKAGES PRICED?

All menu packages are created based on our seasonal à la carte menu selections. You are able to make changes or substitutions and pricing will be adjusted accordingly. Our chef is happy to discuss any special requests for custom menu packages.

WHAT IS INCLUDED IN MY BOOKING?

- Dedicated exclusive serving staff
- Free parking for all guests for the duration of your event
- Existing tables and chairs
- All plateware, tableware and glassware
- Custom printed menus
- Existing room décor
- Large screen TV for presentations
- Complimentary drink tickets if you are using them for your event

WHAT OTHER SERVICES ARE AVAILABLE?

- Cruiser tables are available for rent at a cost of \$5 per table
- The only outside food permitted is cakes or cupcakes for a plating fee of \$1.95 per person
- Whiteboards or flipcharts and markers are available for \$5

CONTACT

proof 
KITCHEN / LOUNGE

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WATERLOO, ONTARIO

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PROOFWATERLOO.COM