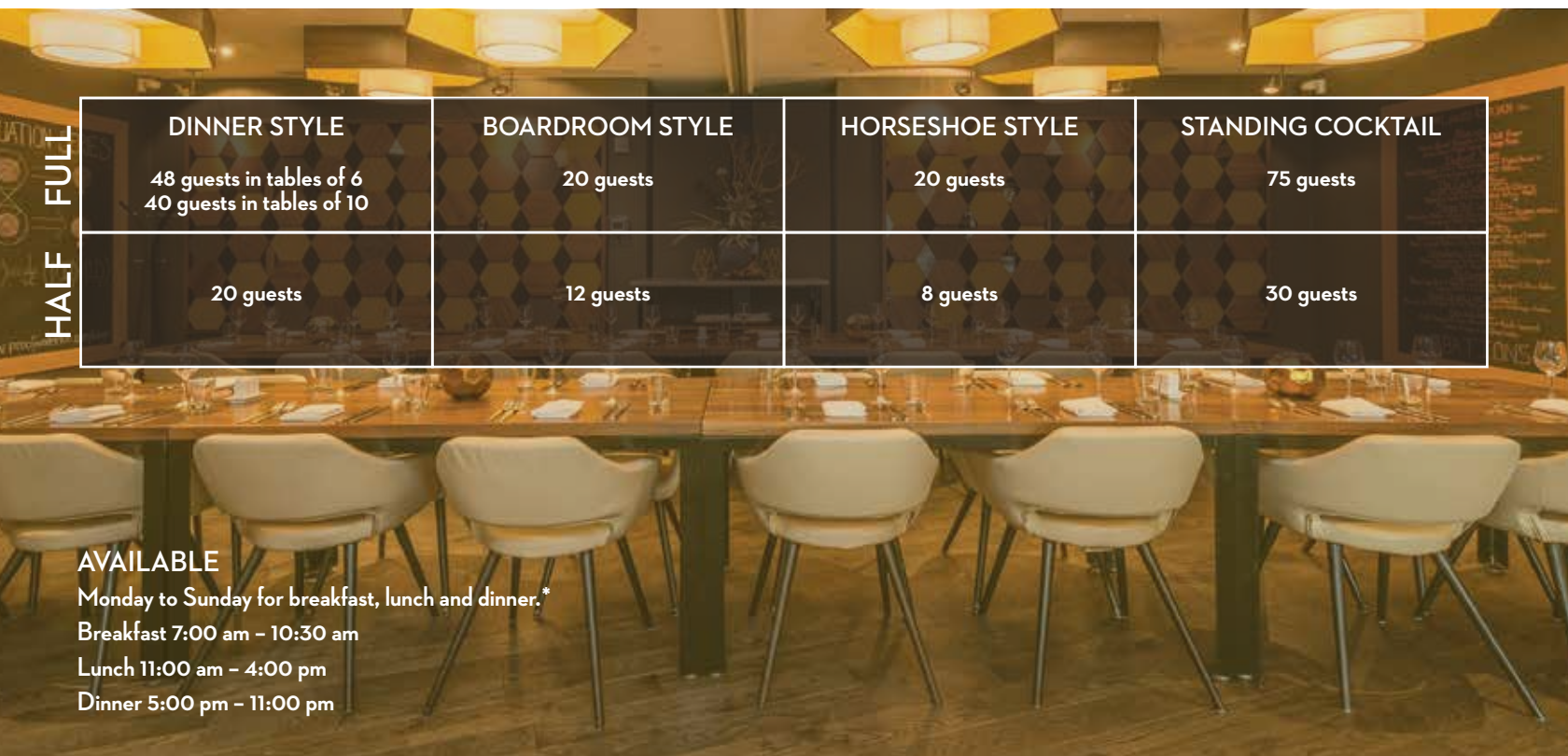


PRIVATE DINING PACKAGE

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

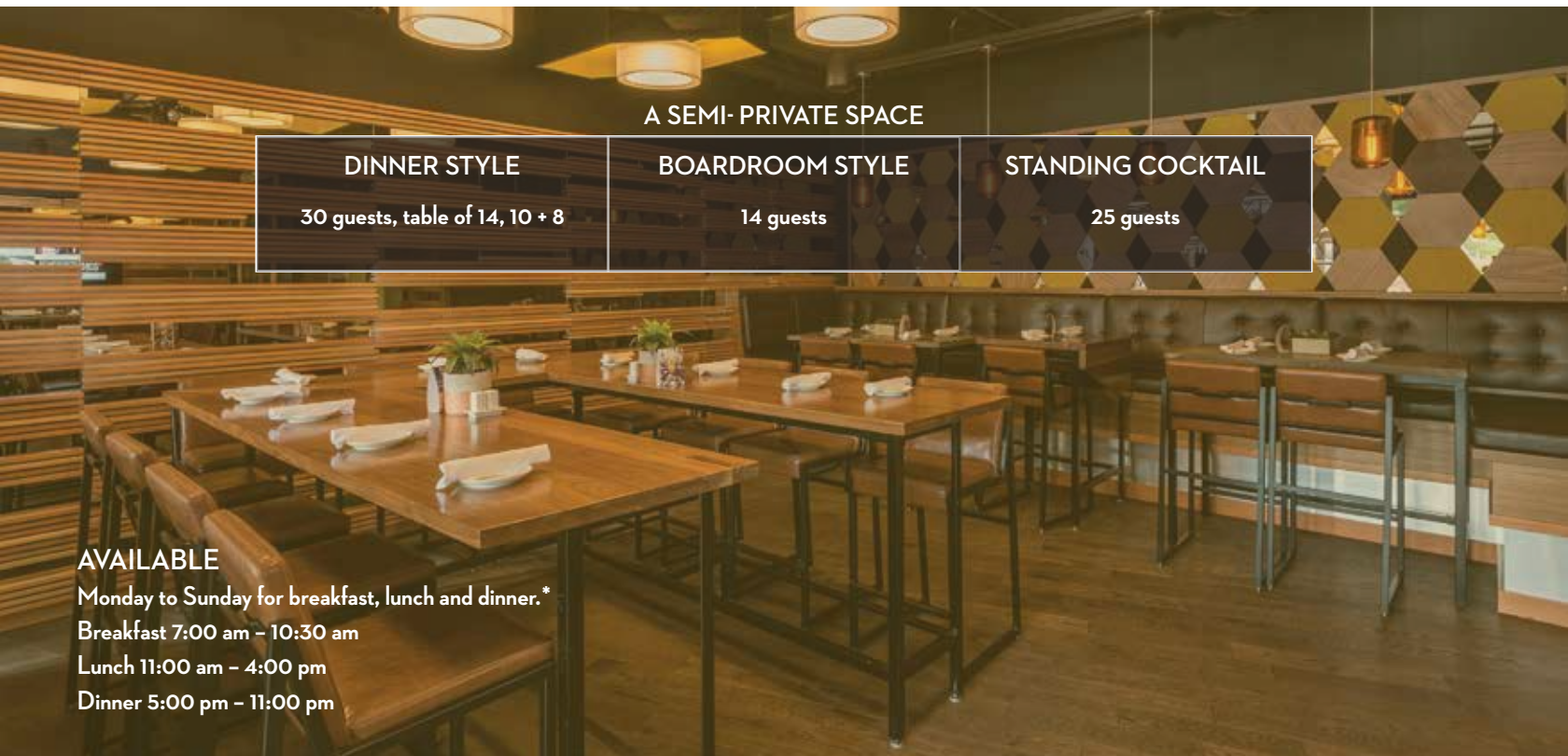
Monday to Sunday for breakfast, lunch and dinner.*

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)

PICKEREL POPPERS 4.50 per person

5c's crusted pickerel poppers /
chipotle remoulade

1816 CHEF'S CHARCUTERIE / 7.50 per person

locally cured salumi assortment /
house made pickles + relishes /
Kozlik's triple crunch mustard / crostini

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

BEEF SATAY/ CITRUS PONZU DIP / 3.50 ea.

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.

MINI SMOKED SALMON BAGEL/ CREAM CHEESE/ ONION + CAPER / 3.50 ea.

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

CARMELIZED PEAR / BRIE / RED PEPPER JELLY (GF) / 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.

SMOKED CHICKEN THAI ROLL / SWEET CHILI DIPPING SAUCE / 3.00 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

romaine duo / double smoked bacon /
house baked croutons / 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

baba ghanoush / pickled turnip + onion /
mint cucumber / tahini yogurt / grilled naan /
fresh harissa

B CHOICE OF 1 START + 1 MAIN

28.95 / PERSON (+TAXES + 18% GRATUITY)

START

HARVEST SOUP
chef inspired / farm driven

ORCHARD BOWL

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

MAIN

THE LAMB BURGER
Mountain Oak wild nettle gouda /
pickled roasted red pepper / mushroom ragout /
bourbon mustard

CHICKEN TINGA BOWL

grilled chipotle chicken / black beans + corn /
cotija cheese / guacamole / quinoa /
charred poblano vinaigrette

DOUBLE SMOKED BACON MAC + CHEESE

parmesan cheese cream sauce / mushrooms /
panko crunch

THE VEGETARIAN

lentil + bean patty / wild + tame mushroom ragout /
tomato onion jam / almond crunch /
Woolwich goat cheese brûlée

C CHOICE OF 1 START + 1 MAIN

24.95 / PERSON (+TAXES + 18% GRATUITY)

START

HARVEST SOUP
chef inspired / farm driven

PROOF NORFOLK GREENS

Norfolk County butter greens + baby kale /
house baked croutons / spiced sunflower seeds /
watermelon radish / heirloom cherry tomatoes /
quick pickled onion + cucumber /
Elmira maple mustard vinaigrette

MAIN

PROOF CHICKEN CLUB
multigrain croissant /
grilled marinated chicken breast /
double smoked bacon / melted brie /
avacado smash

PROOF SIGNATURE BURGER

Thornloe old white cheddar /
double smoked bacon /
roasted garlic aioli

FALAFEL

baba ghanoush / pickled turnip + onion /
mint cucumber / tahini yogurt / grilled naan /
fresh harissa

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

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

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 WILD PACIFIC SALMON
line caught / salade niçoise /
dill yogurt vinaigrette

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

THE NOSH
grilled naan / baba ghanoush / basil + honey whipped
ricotta / warmed oil poached olives

MAIN

CHICKEN TINGA BOWL
grilled chipotle chicken / black beans + corn /
cotija cheese / guacamole / quinoa /
charred pablano vinaigrette

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

GRILLED WILD PACIFIC SALMON
line caught / salade niçoise /
dill yogurt vinaigrette

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

MAIN

DOUBLE SMOKED BACON
MAC + CHEESE
parmesan cheese cream sauce / mushrooms /
panko crunch

8 OZ SIRLOIN
Canadian raised beef aged over 40 days to ensure
tenderness and intense flavor /
market vegetables + confit fingerling potatoes

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



BEVERAGE
SELECTION

WINE LIST

SPARKLING

Prosecco DOC, Italy	47
Blanc de Blanc, Ontario	78
Santhomas Spumante Rose, Italy	47
Veuve Clicquot, France	165

WHITE

Santome Pinot Grigio, Italy	40
Creekside Unoaked Chardonnay, Ontario	36
Domaine Bernard Chablis, France	69
Stoneburn Sauvignon Blanc, New Zealand	50
R8 Chardonnay by Mike Lancaster, California	60
Creekside Reserve Viognier, Ontario	78
Nik Weis Reisling, Germany	54
Gruner Veltliner, Austria	53
Basa Telmo Rodriguez, Spain	43
Loveblock Sauvignon Blanc, New Zealand	69
Estate ' Gewurtztraminer, Ontario	42
Chateau Gaudrelle Vouvray, France	68
Schug Chardonnay, California	85

ROSÉ

Seriously Cool Pinot Noir Rose, Ontario	39
Angels and Cowboys Rose, California	60

DESSERT WINE

Fine Tawny port, Portugal	40
Indian Summer Late-Harvest, Ontario	55

RED

Casalbosco Chianti, Italy	46
Leaping Horse Merlot, California	44
Echeverria Cabernet Sauvignon, Chile	39
Vino Noceto Sangiovese, California	69
Butterfeild Station Pinot Noir, California	51
Tall Poppy Hillside Shiraz, Australia	51
Sandbanks Baco Noir, Ontario	47
AG Forty Seven Malbec, Argentina	41
Mission Hill Reserve Merlot, British Columbia	57
McManis Petite Syrah, California	59
Grayson Cellars Zinfandel, California	53
Gnarled Vine Cabernet Sauvignon, California	50
Horseshoes + Handgrenades, Oregon	78
Chateau la Maroutine, France	66
Other People's Pinot, Oregon	78
The Pavillion Shiraz, South Africa	38
Marietta Old Vine Red Lot 64, California	80
Justin Vineyard Cabernet Sauvignon, California	115
Reckless Love, California	101
Rabl St Laurent, Austria	60
Bodegas Maurodos "Prima", Spain	69
Villa Rubini Schioppettino DOC, Italy	79
Essere Valpolicella, Spain	46
Amarone della Valpolicella, Italy	92
Roccalini Barbaresco, Italy	96
Barolo Marcanasco, Italy	119
Chateauneuf du Pape, France	115

SANGRIA EQUATION SERIES

30oz. pitcher / 24.95

Ask us about our custom red + white sangria solutions.

MIMOSA

5.95

Pineapple + Ginger Honey

Pear + Vanilla

Cranberry + Wild Orange

■ Enomatic dispensed wines

the Enomatic system affords our guests the luxury to enjoy a single glass of wine from a selection that would traditionally only be offered by the bottle / the made in Italy system boasts the perfectly served glass of wine every time

COCKTAILS

LET OUR BAR CHEF CREATE A CUSTOM COCKTAIL FOR YOUR EVENT FROM / 9.95





FAQ

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

110 ERB STREET WEST
WATERLOO, ONTARIO

519-208-3333

info@proofwaterloo.com

PROOFWATERLOO.COM