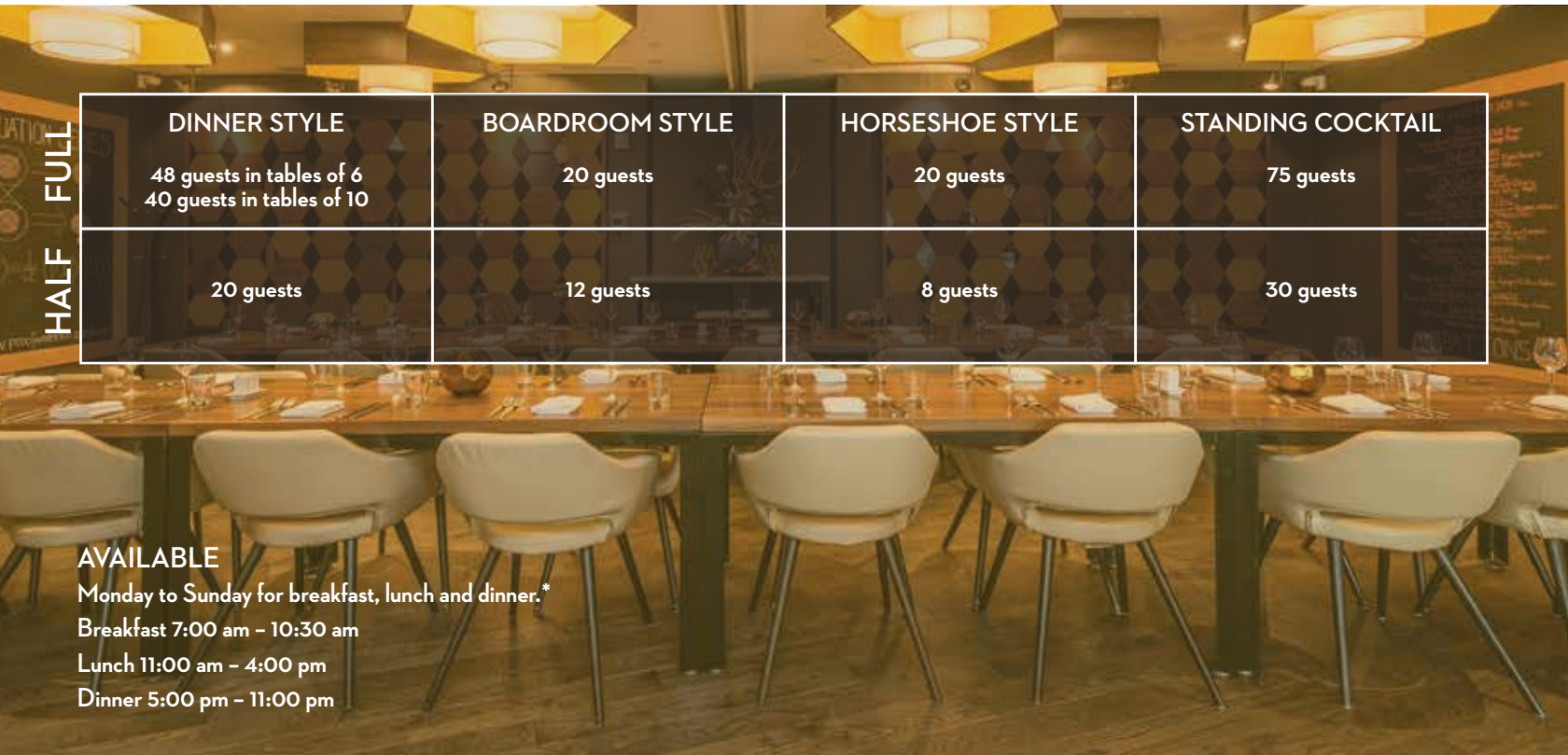


PRIVATE DINING PACKAGE

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

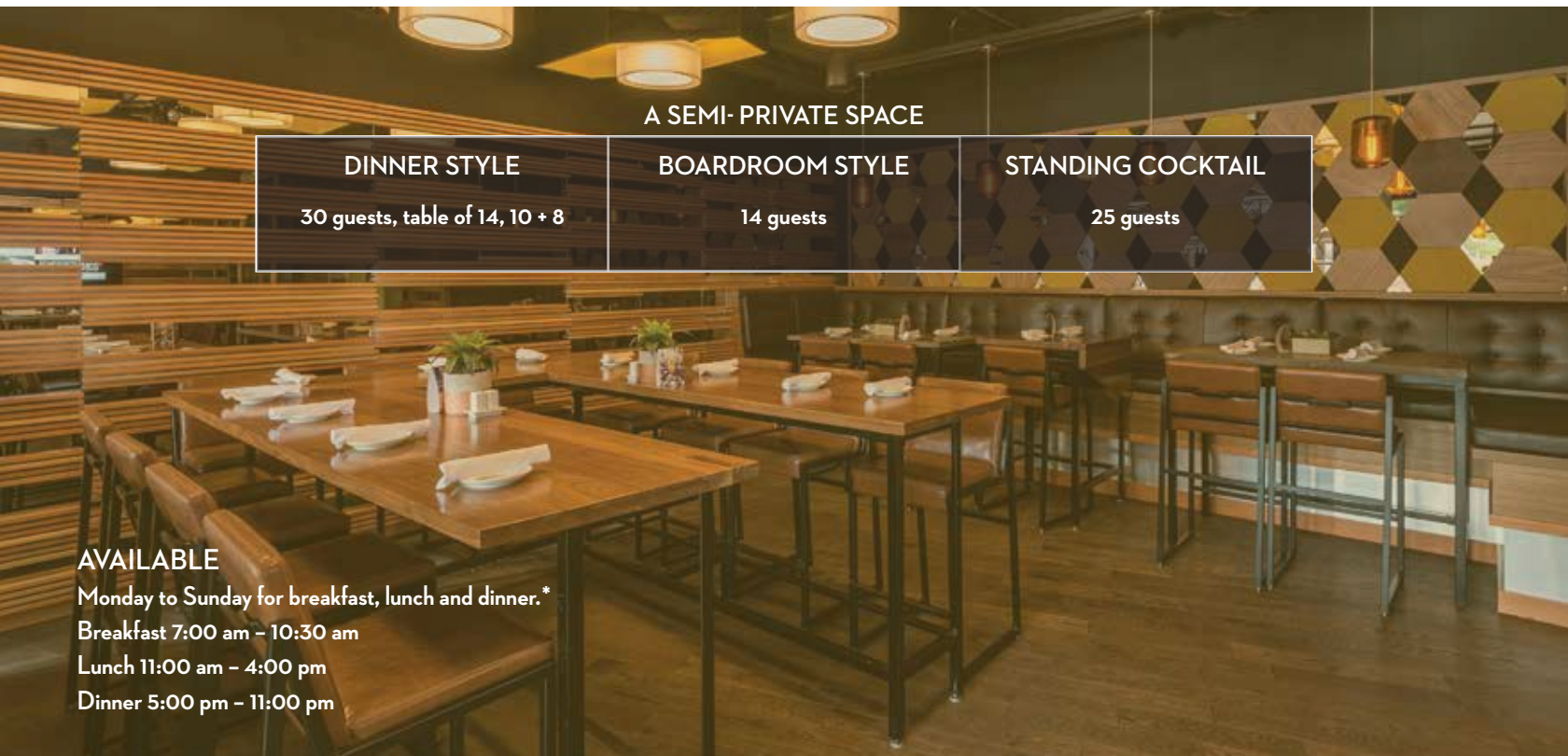
Monday to Sunday for breakfast, lunch and dinner.*

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)

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.

KOREAN CHICKEN BAO (GF) / 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
grilled salmon / kale duo / crumbled feta /
striped beets / Martin's Orchard apple /
watermelon radish / pomegranate seeds /
candied pecans / shaved onions /
blanco balsamic vinaigrette

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

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

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 pablano vinaigrette

DOUBLE SMOKED BACON MAC + CHEESE

parmesan cheese cream sauce / mushrooms /
panko crunch

THE VEGETARIAN

quinoa / red beet + bean patty / tomato onion jam /
avacado smash / Woolwich farms goat cheese

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

TOFU RATATOUILLE

grilled smoked tofu / crumbled feta /
braised Italian winter vegetables + garbanzo beans

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

DUCK WOK
roasted Quebec duck breast / sunny duck egg /
broccoli + bok choy fried rice / crispy noodles

GRILLED WILD PACIFIC SALMON
fennel pollen / potato + kohlrabi galette /
citrus brussel sprouts / tzatziki

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
fennel pollen / potato + kohlrabi galette /
citrus brussel sprouts / tzatziki

TOFU RATATOUILLE
grilled smoked tofu / crumbled feta /
braised Italian winter vegetables + garbanzo beans

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	49
Blanc de Blanc, Ontario	78
Veuve Clicquot, France	185

WHITE

Santome Pinot Grigio, Italy	42
Creekside Unoaked Chardonnay, Ontario	38
Domaine Bernard Chablis, France	69
Stoneburn Sauvignon Blanc, New Zealand	55
R8 Chardonnay, California	60
Creekside Reserve Viognier, Ontario	78
Nik Weis Reisling, Germany	66
Grüner Veltliner, Austria	53
Loveblock Sauvignon Blanc, New Zealand	67
Estate' Gewurtztraminer, Ontario	42
Chateau Gaudrelle Vouvray, France	68
Schug Chardonnay, California	85

ROSÉ

Seriously Cool Pinot Noir Rose, Ontario	39
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DESSERT WINE

10 year old Tawny port, Portugal	55
Indian Summer Late-Harvest, Ontario	47

RED

Casalbosco Chianti, Italy	47
Leaping Horse Merlot, California	44
Echeverria Cabernet Sauvignon, Chile	42
Vino Noceto Sangiovese, California	69
Butterfeild Station Pinot Noir, California	54
Tall Poppy Hillside Shiraz, Australia	52
AG Forty Seven Malbec, Argentina	41
Mission Hill Reserve Merlot, British Columbia	57
McManis Petite Syrah, California	59
Grayson Cellars Zinfandel, California	54
Gnarled Vine Cabernet Sauvignon, California	52
Horseshoes + Handgrenades, Oregon	78
Chateau la Maroutine Bordeaux, France	67
Maison Noir Other People's Pinot, Oregon	79
Boschendal The Pavillion Shiraz, South Africa	38
Marietta Old Vine Red Lot 64, California	80
Justin Vineyard Cabernet Sauvignon, California	115
Rebel Coast Reckless Love, California	101
Santa Barbara Syrah, California	89
Rabl St Laurent, Austria	61
Bodegas Maurodos "Prima", Spain	69
Villa Rubini Schioppettino DOC, Italy	79
Cesari Essere Valpolicella, Spain	47
Cantine Delibori Amarone della Valpolicella, Italy	105
Fattoria de Luciano Roccalini Barbaresco DOC, Italy	98
Virna Borgogno DOCG Barolo, Italy	129
Châteauneuf du Pape, France	119

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