



PRIVATE DINING PACKAGE

FALL / WINTER MENU
2018-2019

proof 
KITCHEN / LOUNGE

THE HOSPITALITY ROOM

FULL | HALF



DINNER STYLE

seats up to 20

seats up to 48
tables of 6

seats up to 40
tables of 10



BOARDROOM STYLE

seats up to 12

20 guests



HORSESHOE STYLE

seats up to 8

20 guests



STANDING COCKTAIL

30 guests

75 guests

Availability

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

THE TASTING ROOM

A SEMI- PRIVATE SPACE



DINNER STYLE

seats up to 30
table of 14,
10 + 8



HORSESHOE STYLE

seats up to
14



STANDING COCKTAIL

seats up to
25

Availability

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



**PROOF
PRIVATE
DINING**

PLATTERS

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

Proof's Smoked Salmon Platter | 85.00 serves 12 |
smoked ocean wise coho salmon/ crème
fraiche / pickled red onions + capers / dill +
water cress / rye crisps

Crudite Platter | 4.50 per person |
heirloom vegetables / prepared dips

The Nosh | 4.50 per person |
tahini hummus / basil + honey
whipped ricotta / marinated olives /
buttered naan

PASSED CANAPÉS

Priced per piece.

3 pieces per person recommended for pre-dinner
7-8 pieces per person recommended for cocktail party
Minimum order is 12 / selection

Proof Beef Sliders / double smoked
bacon / cheddar / lettuce / tomato | 3.50 |

Braised Lamb on mini pita with labneh | 3.50 |

**Sweet Roasted Red Pepper Harissa
Cucumber Cup** (gf) (vegan) | 2.00 |

**Bourbon Maple Bacon Wrapped
Salmon Bite** | 3.00 |

Arancini Pomodoro + cheese with
saffron (vegetarian) | 2.75 |

Sous Vide Beet + Goat Cheese
on dark rye (vegetarian) | 2.50 |

Fig + Goat Cheese Puff Crown
(vegetarian) | 2.75 |

Beef Satay / citrus ponzu dip | 3.50 |

Vegetarian Burger Slider | 3.00 |

Thai Fresh Roll (can be made gf) (vegan) | 2.50 |

Balsamic Bocconcini + tiny tomatoes
(gf) (vegetarian) | 2.00 |

Mini Smoked Salmon Bagel
cream cheese / onion + caper | 3.50 |

Smoked Tofu / asian mushroom ragout /
rice cracker (gf) (vegetarian) | 3.00 |

Spicy Chicken Thai Roll / sweet chili
dipping sauce | 3.00 |

Chicken Tataki Satay / sweet soya glaze | 3.50 |



BRUNCH

Our group brunch menu includes a basket of cranberry scones with homemade preserves and butter for the table as well as your choice of Starbucks coffee, Tazo Tea or orange juice

| 22.95 per person |

The Proof Benedict

poached eggs / toasted English muffin / Canadian bacon / Hollandaise / thyme roasted potatoes

Whole Lotta Love

banana bread french toast / whipped peanut butter / applewood smoked bacon / candied pecans / banana maple syrup

Shakshouka Eggs

two poached eggs / Middle Eastern spiced spiced tomato + vegetable ragout / butter leaf greens / grilled naan / cilantro

Proof Chicken Club

multi-grain croissant / grilled marinated chicken breast / double smoked bacon / melted brie / avocado smash

Avocado Eggs Benedict

two poached eggs / toasted English muffin / avocado smash / black bean + heirloom tomato pico de gallo / Hollandaise / thyme roasted potatoes

A LITTLE SOMETHING EXTRA SPECIAL

- + caesars or mimosas | 5 per person |
- + fresh fruit platter | 6 per person |
- + Ontario cheese board | 6.50 per person |
- + mini smoked salmon bagels | 3.50 each, minimum 12 |
- + assorted sweets platter | 2.95 per person |



LUNCH

A choice of 1 starter + 1 main

| 32.95 per person |

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

Cape D'Or Salmon

4 oz. Cape d'Or Atlantic salmon / shiitake mushroom + baby bok choy sauté / basmati rice pilaf / ponzu ginger sauce

Chicken Tinga Bowl

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

Steak Frites

6 oz. California cut / 40-day aged New York 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

starter for the table + choice of 1 main

| 24.95 per person |

START

Nosh Platter

tahini hummus / basil + honey whipped ricotta / marinated olives / buttered naan

MAIN

Proof Signature Burger

grassfed local beef / Thornloe old white cheddar / double smoked bacon / roasted garlic aioli / thrice cooked fries

Grilled Chicken Club

Multi-grain croissant / grilled marinated chicken breast / double smoked bacon / melted brie / avocado smash

Butter Chicken Curry

aromatic tomato cream sauce / basmati rice pilaf / mango chutney / buttered naan bread

Falafel Fattoush

seasoned + golden chickpea falafel / baby gem leaves / heirloom cherry tomatoes / pickled onion + eggplant / cucumber / sumac vinaigrette / lemon mint labneh / fried pita chips

DESSERT PLATTER | 4 per person |

Assorted sweet treats + Starbucks coffee and Tazo Tea for the group.



WORKING LUNCH MENU

Proof offers private and semi private meeting spaces with large screen TVs in each space.

CHEF'S CHOICE ASSORTED SANDWICH PLATTERS | 8.95 per person |

Cold-Smoked Salmon

english cucumber + red onions / dill crème fraiche / caper relish / butter lettuce

Honey Ham + Swiss Cheese

honey smoked local ham / swiss cheese / dijon mustard aioli / hot house tomatoes / butter lettuce

Classic Tuna Baguette

lemon confit + herb mayo / cheddar cheese / hot house tomatoes / cucumber / sprouts

Chicken Clubhouse

brie cheese / smoked bacon / cranberry aioli / lettuce / tomato

Grilled Mediterranean

marinated + grilled sweet peppers / zucchini / red onions / ricotta honey spread / basil balsamic reduction

Hearty sandwiches on Chef's choice of baguettes, focaccia and multi-grain croissants

FAMILY STYLE SIDE SALADS | 5.95 per person |

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

Caesar Salad

romaine duo / double smoked bacon / house baked croutons / Grana Padano cheese / white anchovy + roasted garlic dressing

7 Ancient Grains

red + white quinoa / millet / farro / wheat berries / barley / lentils / plumped citrus currants / fresh pomegranate + molasses

DESSERT PLATTER | 4 per person |

Assorted sweet treats + Starbucks coffee and Tazo Tea for the group.



DINNER

A 1 starter, 1 main + 1 dessert

| 57.95 per person |

START

Harvest Soup

Chef inspired / farm driven

Proof Caesar

romaine duo / double smoked bacon / house baked croutons / Grana Padano cheese / white anchovy + roasted garlic dressing

The Nosh

tahini hummus / basil + honey whipped ricotta / marinated olives / buttered naan

MAIN

Mediterranean Chicken

grilled marinated chicken breast / herb pesto / baby arugula / 7 ancient grains / crispy chickpeas / plumped citrus currants / fresh pomegranate + molasses

8 oz. Tenderloin

Canadian raised beef aged over 40 days to ensure tenderness and intense flavour / market vegetables + pan roasted creamer potatoes

Grilled Salmon

Cape d'Or Atlantic Salmon / shitake + bok choy / sesame / ponzu ginger sauce / sweet braised lotus root / crispy lotus chips

Ontario Lamb Shank

tomato basil beer braised lamb / Yukon Gold whipped potatoes + seasonal vegetables / preserved lemon gremolata

Wild Mushroom Ravioli

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

DESSERT

Best in Show

peanut / chocolate ganache / sea salt caramel / fudge

Proof Cheesecake

vanilla Philly mousse / graham cracker crumble / seasonal fruit compote

Starbucks Coffee

Tazo Tea



DINNER

B 1 starter, 1 main + 1 dessert

| 50.95 per person |

START

Harvest Soup

Chef inspired / farm driven

Proof Norfolk Greens

Norfolk county butter greens + baby kale / porter rye crisps / watermelon radish / heirloom cherry tomatoes / pickled onion + cucumber / Elmira maple mustard vinaigrette

Arancini

saffron infused Arborio rice / bocconcini cheese / Elmira pomodoro tomato sauce / fried herbs / Grana Padano

MAIN

Mediterranean Chicken

grilled marinated chicken breast / herb pesto / baby arugula / 7 ancient grains / crispy chickpeas / plumped citrus currants / fresh pomegranate + molasses

10 oz. Striploin

Canadian raised beef aged over 40 days to ensure tenderness and intense flavour / market vegetables + pan roasted creamer potatoes

Grilled Salmon

Cape d'Or Atlantic Salmon / shitake + bok choy / sesame / ponzu ginger sauce / sweet braised lotus root / crispy lotus chips

Falafel + Fattoush

seasoned + golden chickpea falafel / baby gem leaves / heirloom cherry tomatoes / pickled onion + eggplant / cucumber / sumac vinaigrette / lemon mint labneh / fried pita chips

DESSERT

Best in Show

peanut / chocolate ganache / sea salt caramel / fudge

Proof Cheesecake

vanilla Philly mousse / graham cracker crumble / seasonal fruit compote

Starbucks Coffee

Tazo Tea



DINNER

C 1 starter, 1 main + 1 dessert

| 42.95 per person |

START

Harvest Soup

Chef inspired / farm driven

Proof Caesar

romaine duo / double smoked
bacon / house baked croutons /
Grana Padano cheese / white
anchovy + roasted garlic dressing

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 flavour /
market vegetables + confit
fingerling potatoes

Vegetable Korma Curry

aromatic tomato cream sauce /
basmati rice pilaf / mango
chutney / buttered naan bread

Chicken Tinga Bowl

grilled chipotle chicken / black
beans + corn / fresh tomato
salsa / cotija cheese /
guacamole / quinoa / charred
pablano vinaigrette

DESSERT

Best in Show

peanut / chocolate
ganache / sea salt
caramel / fudge

Proof Cheesecake

vanilla Philly mousse / graham
cracker crumble / seasonal fruit
compote

Starbucks Coffee

Tazo Tea

A close-up photograph of a hand holding a tall, slender glass filled with a golden beer topped with a thick white head of foam. A stream of beer is being poured from a bottle into the glass from the top right. The background is a warm, out-of-focus brown. A white rectangular box is overlaid on the left side of the glass, containing the text 'BEVERAGE SELECTION' in a white, bold, sans-serif font.

**BEVERAGE
SELECTION**

COCKTAILS

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

WHITE WINE

Creekside Unoaked Chardonnay

2017 / Creekside Vineyards
Niagara, Ontario

| btl 41 |

Santome Pinot Grigio

2016 / Tenuta Santome
Veneto, Italy

| btl 47 |

Stoneburn Sauvignon Blanc

2016 / Stoneburn Winery
Marlborough, New Zealand

| btl 58 |

2027 Fox Croft Riesling

2015 / 2027 Cellars
Beamsville Bench, Ontario

| btl 44 |

Telmo Basa

2016 / Telmo Rodriguez
Rueda, Spain

| btl 56 |

Estate Gewürtztraminer

2015 / Cave Spring Cellars
Niagara, Ontario

| btl 47 |

Butternut Chardonnay

2016 / BNA Wine
California, USA

| btl 62 |

Domaine Bernard Chablis

2016 / Defaix Bernard
Chablis, France

| btl 72 |

Reserve Viognier

2016 / Creekside Vineyards
Niagara, Ontario

| btl 81 |

Nik Weis Riesling

2016 / St. Urbans-Hof
Mosel, Germany

| btl 72 |

Chateau Gaudrelle Vouvray

2016 / Alexandre Monmousseau
Loire Valley, France

| btl 68 |

Schug Chardonnay

2015 / Carneros Estate
Sonoma Coast, California

| btl 85 |

Inked Classic White

2015 / Aure Wines
Beamsville Bench, Ontario

| btl 55 |

Grüner Veltliner

2016 / Rudolph Rabl Winery /
Kamp Valley, Austria

| btl 53 |

ROSÉ

Seriously Cool Pinot Noir Rosé

2016 / Southbrook Vineyards
Niagara, Ontario

| btl 41 |

Roccafioro Rosato di Sangiovese

2016 Roccafioro / Umbria, Italy

| btl 56 |

SPARKLING WINE

Prosecco

Tenuta Santome
Veneto, Italy

| btl 49 |

Blanc de Blanc, Queenston Road Vyd

2014 / 2027 Cellars
St. David's Bench, Ontario

| btl 78 |

Veuve Clicquot

Ponsardin S.A.
Champagne, France

| btl 185 |

DESSERT WINE

Indian Summer Late

Harvest Riesling
2016 / Cave Spring Cellars / Niagara, ON

| 375 ml. btl 63 |

10 Year Old Tawny Port

Warre's Otima / PT

| 500 ml. btl 67 |

RED WINE

Echeverria Cabernet Sauvignon 2016 / Echeverria Family Wines Central Valley, Chile	btl 47	Vino Noceto Sangiovese 2012 / Vino Noceto Vineyards Amador County, California	btl 71
Butterfield Pinot Noir 2016 / Butterfield Station Central California, USA	btl 56	Chateau la Maroutine 2014 / Chateau la Maroutine Bordeaux, France	btl 67
AG Forty Seven Malbec 2017 / Bodega Argentio Mendoza, Argentina	btl 44	Horseshoes + Handgrenades 2017 / Mouton Noir Dundee, Oregon	btl 81
Leaping Horse Merlot 2016 / Leaping Horse Vineyards California, USA	btl 47	Other People's Pinot 2015 / Mouton Noir / Willamette Valley, Oregon	btl 79
Casalbosco Chianti 2016 / Fattoria de Casalbosco Tuscany, Italy	btl 56	Marietta Old Vine Red Lot 64 2016 / Marietta Cellars / Sonoma, California	btl 80
Cave Spring Gamay 2016 / Cave Spring Cellars Niagara, Ontario	btl 47	Justin Vineyard Cabernet Sauvignon 2015 / Justin Winery Paso Robles, California	btl 115
Grayson Cellars Zinfandel 2016 / Grayson Cellars Napa Valley, California	btl 65	Reckless Love 2013 / Rebel Coast Winery Alexander Valley, California	btl 101
Rockway Rendezvous Red 2016 / Rockway Vineyards St. Catharines, Ontario	btl 41	Santa Barbara Syrah 2013 / Santa Barbara Winery Santa Ynez Valley, California	btl 89
Gnarled Vine Cabernet Sauvignon 2016 / Oak Ridge Vineyard Lodi, California	btl 56	Essere Valpolicella 2016 / Cesari / Toledo, Spain	btl 54
Tall Poppy Hillside Shiraz 2015 / Tall Poppy Vineyard Langhorne Creek, Australia	btl 55	Amarone Della Valpolicella 2013 / Cantine Delibori / Verona, Italy	btl 101
McManis Petite Sirah 2016 / McManis Family Lodi, California	btl 65	Barbaresco DOCG 2014 / Produttori del Barbaresco Piedmont, Italy	btl 125
Mission Hill Reserve Merlot 2015 / Mission Hill Okanagen Valley, British Columbia	btl 63	Barolo DOCG 2015 / Virna Borgogno Piedmont, Italy	btl 120
Bodegas Maurodos Prima 2015 / San Roman Bodegas Toro, Spain	btl 74	Chateauneuf du Pape 2013 / Chateau Fortia Southern Rhone, France	btl 119

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 or 18% gratuity.

	MON. - WED.		THURS.		FRI.		SAT.		SUN.	
	LUNCH	DINNER	LUNCH	DINNER	LUNCH	DINNER	LUNCH	DINNER	LUNCH	DINNER
HALF seats up to 22 guests	\$300	\$750	\$300	\$750	\$500	\$1000	\$300	\$1000	\$500	\$500
FULL seats up to 48 guests	\$500	\$1000	\$500	\$1000	\$750	\$2000	\$500	\$2000	\$700	\$750
SEMI PRIVATE seats up to 30 guests	no minimum	no minimum	no minimum	\$1000	\$300	\$1500	\$300	\$1500	\$300	\$500

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 72 hours in advance. 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! We have a 72" HDMI flat screen TV in each of the rooms and we can supply you with a HDMI cable as well.

FAQ

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.

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

WHAT OTHER SERVICES ARE AVAILABLE?

- Cakes and cupcakes are the only outside food permitted for a plating fee of \$1.95 per person
- Whiteboards or flipcharts and markers are available for \$5



CONTACT

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