



PRIVATE DINING PACKAGE

SPRING/SUMMER MENU
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

SHARABLES


Serves 2-3

Sustainable Calamari  | 14.95 |
West Coast Humboldt squid / spiced corn meal
crust / crunchy fried zucchini / lemon aioli

Tuna Tacos "The Contender" | 16.95 |
yellow fin tuna ceviche / pickled cucumber +
mango slaw / sweet chili gastrique /
toasted sesame

Crispy Vegan Bao  | 14.95 |
gochujang marinated tofu / bahn mi slaw /
toasted peanuts + fresh lime / steamed buns

Crispy Pork Bao | 15.95 |
crispy braised pork belly / maple hoisin
aioli / pickled apple + fennel / steamed buns

Duck Wings  | 16.95 |
confit duck wings / Za'atar spice /
local blue cheese for dipping

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 | Beef Satay citrus ponzu dip | 3.50 |
| Tuna Ceviche GF pickled cucumber / flaxseed crisp | 3.50 | Vegan Cocktail Sausage 🌱 plant based / relish | 3.00 |
| Sweet Roasted Red Pepper Harissa Cucumber Cup GF 🌱 | 2.00 | Thai Fresh Roll 🌱 can be made GF | 2.50 |
| Bourbon Maple Bacon Wrapped Salmon Bite | 3.00 | Balsamic Bocconcini V 🌱 + tiny tomatoes | 2.00 |
| Arancini V | 2.75 | Mini Smoked Salmon Bagel cream cheese / onion + caper | 3.50 |
| Sous Vide Beet + Goat Cheese Toast V | 2.50 | Smoked Tofu GF V | 3.00 |
| Fig + Goat Cheese Puff Crown V | 2.75 | Asian mushroom ragout / rice cracker | |
| | | Spicy Chicken Thai Roll sweet chili dipping sauce | 3.00 |
| | | Chicken Tataki Satay sweet soya glaze | 3.50 |

WEEKEND BRUNCH

Starter for the table + choice of 1 main + choice of Starbucks coffee, Tazo tea or orange juice

| 23.95 per person |

START Warm Cranberry Scones homemade preserves / fresh butter

MAIN

The Proof Benedict

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

Baked + Stuffed French Toast V

traditional brioche / Eby ricotta / strawberry vanilla bean compote / maple candy crumble / the real deal maple syrup

Italian Turkey Club

grilled turkey / prosciutto / buffalo mozzarella / herb pesto aioli / baby arugula / tomato / French roll

Chicken Caesar Salad

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

Fattoush Bowl GF V

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

Proof Signature Burger

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

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 ^{GF}

4 oz. Cape d'Or Atlantic salmon / vegetable fried rice / crispy lotus chips / citrus gremolata

Chicken Tinga Bowl ^{GF}

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

Steak Frites ^{GF}

6 oz. California cut / 40-day aged New York striploin / Proof frites / roasted garlic aioli

Tuscan Polenta ^{GF}

plant based sausage / wild mushroom polenta / spicy Elmira tomato ratatouille / crispy herbs / infused garlic oil

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

Italian Turkey Club

grilled turkey / prosciutto / buffalo mozzarella / herb pesto aioli / baby arugula / tomato / French roll

Butter Chicken Curry

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

Falafel Fattoush ^{GF}

seasoned + golden chickpea falafel / baby gem leaves / heirloom cherry tomatoes / pickled onion + eggplant / cucumber / sumac vinaigrette

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 TV's in each space.

CHEF'S CHOICE ASSORTED SANDWICH PLATTERS | 9.95 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 V

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

MAIN

Mediterranean Chicken GF

herb marinated chicken breast / chickpea + vegetable tagine / roasted feta crumble

8 oz. Tenderloin GF

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

Cappelletti alla Vodka

bay scallops + tiger shrimp / lobster bisque rosé / ricotta / torn basil

Smoked Nagano Pork Chop GF

12 oz. Quebec heritage breed pork chop / apple wood smoke / red cabbage rotkohl / whipped creamy potatoes / maple gastrique

Tuscan Polenta GF V

plant based sausage / wild mushroom polenta / spicy Elmira tomato ratatouille / crispy herbs / infused garlic oil

DESSERT

Best in Show GF V

peanut / chocolate ganache / sea salt caramel / fudge

Proof Cheesecake GF V

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 **V**

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

Arancini **V**

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

MAIN

Butter Chicken Curry

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

10 oz. Striploin **GF**

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

Grilled Salmon **GF**

Cape d'Or Atlantic Salmon / vegetable fried rice / crispy lotus chips / citrus gremolata

Falafel + Fattoush **GF** **V**

seasoned + golden chickpea falafel / baby gem leaves / heirloom cherry tomatoes / pickled onion + eggplant / cucumber / sumac vinaigrette

DESSERT

Best in Show **GF** **V**

peanut / chocolate ganache / sea salt caramel / fudge

Proof Cheesecake **GF** **V**

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 **GF**

Canadian raised beef aged
over 40 days to ensure
tenderness and intense flavour /
market vegetables + confit
fingerling potatoes

Falafel + Fattoush **GF**

seasoned + golden chickpea
falafel / baby gem leaves /
heirloom cherry tomatoes / pickled
onion + eggplant / cucumber /
sumac vinaigrette

Mediterranean Chicken

herb marinated chicken breast /
chickpea + vegetable tagine /
roasted feta crumble

DESSERT

Best in Show **GF** **V**

peanut / chocolate
ganache / sea salt
caramel / fudge

Proof Cheesecake **GF** **V**

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 superimposed on the left side of the image, 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

Vina Bouchon Sauvignon Blanc | btl 40 |
2018 / Bouchon Family Wines /
Maule Valley, Chile

Moscato Frizzant | btl 49 |
NV / Anno Domini Vineyards / Veneto, Italy

Creekside Unoaked Chardonnay | btl 41 |
2017 / Creekside Vineyards /
Niagara, Ontario

Telmo Basa | btl 56 |
2016 / Telmo Rodriguez / Rueda, Spain

Santome Pinot Grigio | btl 47 |
2016 / Tenuta Santome / Veneto, Italy

Butternut Chardonnay | btl 62 |
2016 / BNA Winery / California, USA

2027 Fox Croft Riesling | btl 44 |
2015 / 2027 Cellars /
Beamsville Bench, Ontario

Flaxbourne Sauvignon Blanc | btl 59 |
2015 / Yealands Estate /
Marlborough, New Zealand

Domaine Bernard Chablis | btl 72 |
2016 / Defaix Bernard / Chablis, France

Nik Weis Riesling | btl 72 |
2016 / St. Urbans-Hof / Mosel, Germany

Chateau Gaudrelle Vouvray | btl 68 |
2016 / Alexandre Monmousseau /
Loire Valley, France

London House White | btl 55 |
2015 / London Borne Wine Co. /
Beamsville Bench, Ontario

ROSÉ

Seriously Cool Pinot Noir Rosé | btl 41 |
2016 / Southbrook Vineyards / Niagara, Ontario

Roccafiore Rosato di Sangiovese | btl 56 |
2016 / Roccafiore / Umbria, Italy

Patio 9 Pink | btl 56 |
2016 / Rockway Vineyards / Niagara, Ontario

SPARKLING WINE

Prosecco | btl 49 |
Tenuta Santome / Veneto, Italy

Blanc de Blanc, Queenston Road Vineyard | btl 78 |
2014 / 2027 Cellars /
St. David's Bench, Ontario

Veuve Clicquot | btl 185 |
Ponsardin S.A. / Champagne, France

DESSERT WINE

Indian Summer Late Harvest Riesling | 63 / 375 ml. btl |
2016 / Cave Spring Cellars / Niagara, ON

10 Year Old Tawny Port | 67 / 500 ml. btl |
Warre's Otima / PT

RED WINE

| | | | |
|---|--------|--|---------|
| Gnarled Vine Cabernet Sauvignon 2016 / Oak Ridge Vineyard / Lodi, California | 56 btl | Rockway Rendezvous Red 2016 / Rockway Vineyards / St. Catharines, Ontario | btl 41 |
| Essere Valpolicella 2016 / Cesari Vineyards / Verona, Italy | btl 54 | Casalbosco Chianti 2016 / Fattoria de Casalbosco / Tuscany, Italy | btl 56 |
| Tall Poppy Hillside Shiraz 2015 / Tall Poppy Vineyard / Langhorne Creek, Australia | btl 55 | London House Red 2016 / London Born Wine Co. / Beamsville Bench, Ontario | btl 55 |
| 'Cross of Stone' Garnacha 2017 / Cruz de Piedra Wines / Calatayud, Spain | btl 49 | Mission Hill Reserve Merlot 2015 / Mission Hill / Okanagen Valley, British Columbia | btl 63 |
| Leaping Horse Merlot 2016 / Leaping Horse Vineyards / California, USA | btl 47 | 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 |
| Echeverria Cabernet Sauvignon 2016 / Echeverria Family Wines / Central Valley, Chile | btl 47 | Other People's Pinot 2015 / Mouton Noir / Willamette Valley, Oregon | btl 79 |
| Grayson Cellars Zinfandel 2016 / Grayson Cellars / Napa Valley, California | btl 65 | Marietta Old Vine Red Lot 64 2016 / Marietta Cellars / Sonoma, California | btl 80 |
| Butterfield Pinot Noir 2016 / Butterfield Station / Central California, USA | btl 56 | Santa Barbara Syrah 2013 / Santa Barbara Winery / Santa Yenez Valley, California | btl 89 |
| McManis Petite Sirah 2016 / McManis Family / Lodi, California | btl 65 | Amarone Della Valpolicella 2013 / Cantine Delibori / Verona, Italy | btl 101 |
| Cave Spring Gamay 2016 / Cave Spring Cellars / Niagara, Ontario | btl 47 | | |



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 | \$500 | no minimum | \$1000 | \$300 | \$1500 | \$300 | \$1500 | \$500 | \$500 |

PLEASE NOTE: Please note holiday minimum spends for November 8, 9, 15, 16, 22,23, 29, 30 and December 6,7, 13,14, 20,21 are at the following: Half | \$1500 Full | \$2500 Semi Private | \$2000

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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