

The background image shows a restaurant interior with a modern, industrial aesthetic. The ceiling is dark with several large, cylindrical pendant lights in a warm, yellowish-gold color. The walls are dark, and the seating area is defined by horizontal wooden slats. In the foreground, there are several wooden tables with dark metal legs, each with a small potted plant and a menu card. The tables are set with white plates and folded napkins.

PRIVATE DINING PACKAGE

FALL/WINTER MENU
2020

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

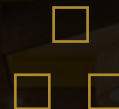
20 guests



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

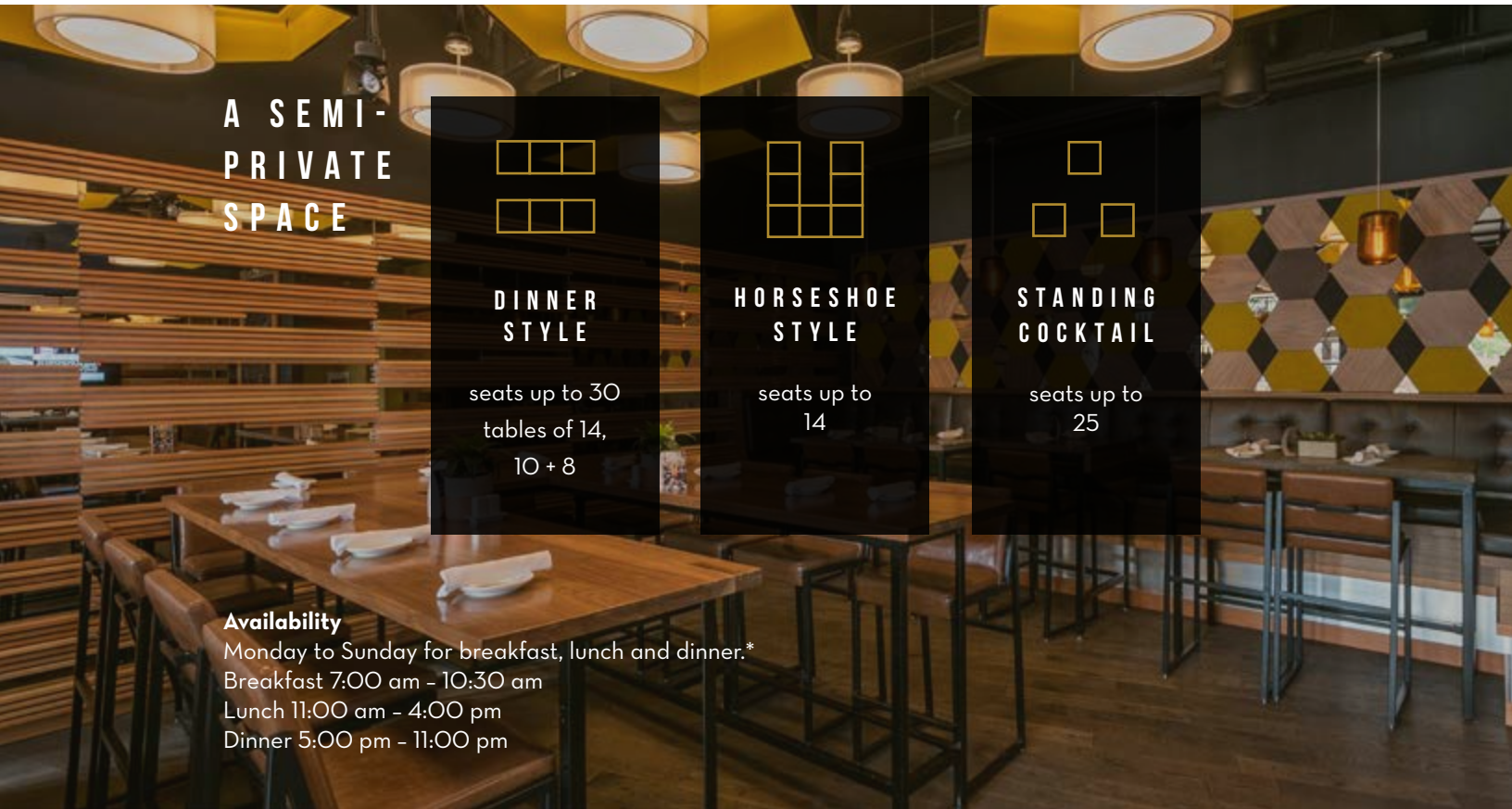
*Private Hospitality room is not available on the following days:

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
tables 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 | 8.50 per person |
locally cured salumi assortment / house-made
pickles + relishes / Kozlik's triple crunch
mustard / crostini

Chef's Ontario Cheese Board  | 7.50 per person |
local Ontario cheeses / fruits + nuts / relishes +
preserves / breads + crackers

Fresh Fruit Platter  | 7 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  | 5.50 per person |
heirloom vegetables / prepared dips


The Nosh  | 5.50 per person |
tahini hummus / basil + honey
whipped ricotta / marinated olives /
buttered naan

SHARABLES


Serves 2-3

Chicharrones + Dip   | 15.95 |
puffed pork crackling / avocado salsa verde /
Guernsey crema / pickled tomatoes /
pepperoncini peppers / cotija cheese + cilantro

Cod Fritters  | 15.95 |
East Coast sustainable cod cheeks / gluten free
panko + herb crunch / harissa infused kewpie
mayo / shiso leaves

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

Fried Chicken Bao | 15.95 |
gochujang fried chicken / sweet soya aioli /
bahn mi pickled slaw / crushed peanuts

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 Sausage Canape 🌱 crostini / pickled slaw / German mustard	3.00
Sweet Roasted Red Pepper Harissa Cucumber Cup GF 🌱	2.00	Thai Fresh Roll 🌱 can be made GF peppers / bean sprouts / carrots	2.50
Bourbon Maple Bacon Wrapped Salmon Bite	3.00	Balsamic Bocconcini V 🌱 + tiny tomatoes	2.00
Arancini V Pomodoro + cheese with saffron	2.75	Mini Smoked Salmon Bagel cream cheese / onion + caper	3.50
Sous Vide Beet + Goat Cheese Toast V on dark rye	2.50	Smoked Tofu GF V Asian mushroom ragout / rice cracker	3.00
Fig + Goat Cheese Puff Crown V	2.75	Spicy Chicken Thai Roll sweet chili dipping sauce	3.00
Lamb Spiedini GF tahini labneh	3.50	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

| 25.95 per person |

START Warm 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

herb + garlic roasted turkey breast / apple wood smoked bacon / chili pepper smoked gouda / avocado salsa verde / pickled onion / Elmira tomatoes / arugula / 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 | 7 per person |

+ Ontario cheese board | 7.50 per person |

+ mini smoked salmon bagels | 3.50 each, minimum 12 |

+ assorted sweets platter | 3.95 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 / broccolini / 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

herb + garlic roasted turkey breast / apple wood smoked bacon / chili pepper smoked gouda / avocado salsa verde / pickled onion / Elmira tomatoes / arugula / 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 | 5 per person |

Assorted sweet treats + Starbucks coffee or 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 + 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 | 5 per person |

Assorted sweet treats + Starbucks coffee or Tazo tea for the group.



DINNER

A 1 starter, 1 main + 1 dessert

| 61.95 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

Grilled Calamari

West Coast Humboldt squid / chili salt + pepper / amatriciana sauce / fried herbs / butter naan

MAIN

Apple Cider Brined Chicken Supreme

apple butter / dauphine potatoes + market vegetables

8 oz. Tenderloin **GF**

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

Fogo Island Cod **GF**

sustainably caught cod / pink peppercorn crust / smoked bacon / riced cauliflower + broccolini / golden latte sauce

Ontario Lamb Shank

Black Swan porter braise / chef's market vegetables / buttermilk whipped potatoes / crispy shallot gremolata

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

Sticky Toffee Pudding

date + rum sponge / whiskey caramel sauce / vanilla ice cream

Starbucks Coffee
Tazo Tea

DINNER

B 1 starter, 1 main + 1 dessert

| 57.95 per person |

START

Harvest Soup

Chef inspired / farm driven

Woolwich Salad **V**

Woolwich County soft goat cheese / sous vide Ontario beets / baby arugula / pistachio / balsamic vinaigrette

Cod Fritters **GF**

East Coast sustainable cod cheeks / gluten free panko + herb crunch / harissa infused kewpie mayo / shiso leaves

MAIN

Pan Seared Duck Breast

maple brined + apple wood smoked / barley risotto "forestière" / red wine jus

10 oz. Striploin **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

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

Sticky Toffee Pudding

date + rum sponge / whiskey caramel sauce / vanilla ice cream

Starbucks Coffee
Tazo Tea



DINNER

C 1 starter, 1 main + 1 dessert

| 52.95 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

8 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 / braised lentilles du Puy / vegetable trinity / gratin dauphinois / grainy mustard crème fraîche

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

D 1 starter, 1 main + 1 dessert

| 44.95 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**

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, carbonated beverage. The liquid is being poured from a bottle at the top right, creating a dynamic splash and a thick head of white foam. The background is a warm, blurred orange-brown. A white rectangular box is superimposed on the left side of the image, containing the text 'BEVERAGE SELECTION' in a bold, white, sans-serif font.

**BEVERAGE
SELECTION**

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

WHITE WINE

sparkling + frizzante	Moscato Frizzante btl 49 <i>NV / Anno Domini Vineyards / Veneto, Italy</i>	Butternut Chardonnay btl 62 <i>2017 / BNA Winery / California, USA</i>
	Blanc de Blanc Rose btl 78 <i>2016 / Queenston Road Vineyard / St. David's Bench, Ontario</i>	Bourgogne Tradition Blanc btl 75 <i>2016 / Domaine des Deux Roches / Brugundy, France</i>
	Prosecco Extra Dry Cuvee btl 49 <i>NV / San Martino Vineyards / Veneto, Italy</i>	Chateau Gaudrelle Youvray btl 68 <i>2016 / Alexandre Monmousseau / Loire Valley, France</i>
	Veuve Cliquot btl 185 <i>NV / Ponsardin S.A. / Champagne, France</i>	

light + refreshing	Creekside Unoaked Chardonnay btl 41 <i>2017 / Creekside Vineyards / Niagara, Ontario</i>	rich + creamy
	Santome Pinot Grigio btl 47 <i>2017 / Tenuta Santome / Veneto, Italy</i>	
	Deakin Estate Sauvignon Blanc btl 41 <i>2018 / Deakin Estates / Victoria, Australia</i>	
Basa Verdejo btl 56 <i>2016 / Telmo Rodriguez / Rueda, Spain</i>		

smooth + aromatic	2027 Fox Croft Riesling btl 49 <i>2017 / 2027 Cellars / Beamsville Bench, Ontario</i>	porto + sweet
	McManis Viognier btl 61 <i>2017 / McManis Family Vineyards / San Joaquin Valley, California</i>	
	London House White btl 55 <i>2016 / London Borne Wine Co. / Beamsville Bench, Ontario</i>	

crisp + fruit forward	Flaxbourne Sauvignon Blanc btl 59 <i>2018 / Yealands Estate / Marlborough, New Zealand</i>	rich + creamy
	Viognier "La Violette" btl 64 <i>2017 / Jean Luc Colombo / Rhone Valley, France</i>	
	Nik Weis Riesling btl 72 <i>2018 / St. Urbans-Hof / Mosel, Germany</i>	

DESSERT WINE

Indian Summer Late Summer Harvest Reisling 375 ml. btl 63 <i>2016 / Cave Spring Cellars / Niagara, Ontario</i>
10 Year Old Tawny Port 500 ml. btl 67 <i>Warre's Otima / Portugal</i>

ROSÉ

Rockway Vineyards Pink btl 56 <i>2017 / Rockway Vineyards / Niagara, Ontario</i>
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RED WINE

Grayson Cellars Zinfandel | btl 65 |
2017 / Grayson Cellars /
Napa Valley, California

Tall Poppy Hillside Shiraz | btl 55 |
2016 / Tall Poppy Vineyard /
Langhorne Creek, Australia

Leaping Horse Merlot | btl 47 |
2018 / Leaping Horse Vineyards /
California, USA

Essere Valpolicella | btl 54 |
2018 / Cesari Vineyards / Verona, Italy

London House Red | btl 55 |
2016 / London Born Wine Co. /
Beamsville Bench, London

bright + lively

juicy + fruit driven

Gnarled Vines Cabernet Sauvignon | btl 56 |
2018 / Oak Ridge Vineyard / Lodi, California

Echeverria Cabernet Sauvignon | btl 47 |
2017 / Echeverria Family Wines /
Central Valley, Chile

McManis Petite Sirah | btl 65 |
2017 / McManis Family Vineyards /
Lodi, California

Horseshoes + Handgrenades | btl 81 |
2018 / Mouton Noir / Dundee, Oregon

Marietta Old Vine Red Lot 64 | btl 80 |
2016 / Marietta Cellars / Sonoma, California

Pinot Noir 'Essentiel' | btl 50 |
2017 / Les Jamelles / Languedoc, France

AG Forty Seven Malbec | btl 44 |
2018 / Bodega Argentio / Mendoza, Argentina

Le Sentier Rouge | btl 49 |
2017 / Boutinot / Vaucluse, France

Docklands Marechal Foch | btl 79 |
2016 / London Born Wine Co. /
Beamsville Bench, Ontario

Chateau la Maroutine Bordeaux Rouge | btl 67 |
2015 / Chateau la Maroutine /
Bordeaux, France

earthy + luscious

Cross of Stone' Garnacha | btl 49 |
2017 / Cruz de Piedra Wines /
Calatayud, Spain

Rockway Rendezvous Baco Cab | btl 41 |
2017 / Rockway Vineyards /
St. Catherines, Ontario

bold + daring

Casalbosco Chianti | btl 56 |
2017 / Fattoria de Casalbosco /
Tuscany, Italy

Santa Barbara Syrah | btl 89 |
2014 / Santa Barbara Winery /
Santa Ynez Valley, California

Amarone Della Valpolicella | btl 101 |
2014 / Cantine Delibori / Verona, Italy

Other People's Pinot | btl 79 |
2015 / Mouton Noir /
Willamette Valley, Oregon



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 an 18% gratuity.

Breakfast: Mon. - Fri. / 7am - 10:30am

Lunch: Mon. - Fri. / 11am - 3:30pm

Brunch: Sat. + Sun. / 9am - 3:30pm

Dinner: Mon. - Wed. + Sun. / 4pm - 11pm | Thurs. - Sat. / 4pm - 12am

	MON. - WED.			THURSDAY			FRIDAY			SATURDAY		SUNDAY	
	B	L	D	B	L	D	B	L	D	BR	D	BR	D
HALF seats up to 22 guests	\$300	\$400	\$800	\$300	\$400	\$800	\$300	\$500	\$1000	\$450	\$1000	\$450	\$500
FULL seats up to 48 guests	\$400	\$600	\$1100	\$400	\$600	\$1100	\$400	\$750	\$2000	\$650	\$2000	\$650	\$750
SEMI PRIVATE seats up to 30 guests	no minimum	\$350	\$700	no minimum	\$350	\$1000	no minimum	\$350	\$1500	\$550	\$1500	\$550	\$500

B: Breakfast L: Lunch BR: Brunch D: Dinner

PLEASE NOTE: The minimum spend for Friday and Saturday dinner from the second Friday in November until December 31st are: 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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