

proof 
KITCHEN / LOUNGE

PRIVATE DINING



20 / 21
MENU

110 Erb Street West, Waterloo, Ontario proofwaterloo.com

WE EXIST TO MAKE GUESTS HAPPY



TAKING SERVICE
FROM BEYOND
ORDINARY TO
EXTRAORDINARY

Since 2014

DELICIOUS BY DESIGN

Founded in 2014, Proof Kitchen + Lounge is a vibrant, full-service restaurant, catering, and events company. Proof's passion for culinary excellence and creating memorable experiences is the foundation of our dedication and ongoing commitment to hospitality. We are obsessed with exceeding expectations, we strive to create a lasting relationship with our guests. From the first contact to the final goodbye, your comfort, happiness and satisfaction is our number one priority.





ATMOSPHERE

Located in UpTown Waterloo's historic Barrel Yards, Proof Kitchen + Lounge restaurant offers an upscale, contemporary experience that provides the perfect backdrop to any occasion. Featuring award winning designer spaces coupled with striking modern decor, you can feel confident in hosting elevated functions for family, friends, colleagues or presentations. Choose from our multiple event spaces to suit the style of your event, including our private hospitality room, the semi-private tasting room, the bar lounge or the inviting patio during warmer seasons. Ensure your guests are satisfied with our thoughtfully created menus that showcase enticing canapes, exciting main courses and delicious desserts; all thoughtfully complemented by a versatile beverage menu. Throughout your experience at Proof, our dedicated staff will strive to ensure that your guests enjoy a memorable event. We provide accuracy and attention to detail at every step, allowing you to relax and enjoy everything we have to offer.

BEVERAGES

Our beverage offerings include expertly crafted cocktails, a renowned wine list, and a great selection of premium spirits and local craft beers. Enhance your guest's dining experience by customizing your beverage selection to best suit your event's style.

CULINARY

Featuring an array of culinary offerings, our three-course menus, canapes and platters represent Proof's dedication to create an event that every guest will enjoy. With signature menu items such as grilled calamari, 40-day aged bacon wrapped tenderloin steak and enticing vegan options, there's something for everyone. Our team of chefs have a shared vision in creating unique yet approachable dishes that utilize fresh ingredients with a local and world conscious initiative. Proof's cuisine embodies a passion for delicious food.



THE HOSPITALITY ROOM

For larger groups, consider our private event space which is tucked away behind sliding doors that create the perfect environment for personalized, intimate gatherings. Smaller groups can utilize the built-in divider that transforms the room into half the size.

PRIVATE SPACE HALF / FULL ROOM

	STYLE	HALF SEATS	FULL SEATS
	DINNER	up to 20	up to 48 tables of 6 up to 40 tables of 10
	BOARDROOM	up to 12	up to 20
	HORSESHOE	up to 8	up to 20
	STANDING COCKTAIL	up to 30	up to 75

GUEST COUNTS AND TABLE CONFIGURATIONS ARE SUBJECT TO CURRENT PROVINCIAL MANDATES, YOUR EVENT COORDINATOR WILL OUTLINE IN FURTHER DETAIL

Availability Monday to Sunday* 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

Featuring a modern design and cozy yet energized ambiance, we offer exclusive use of our Tasting Room. This event space is a flexible backdrop for any corporate or personal function.

SEMI-PRIVATE SPACE

	STYLE	HALF SEATS
	DINNER	up to 30 table of 14, 10 + 8
	HORSESHOE	up to 14
	STANDING COCKTAIL	up to 25

GUEST COUNTS AND TABLE CONFIGURATIONS ARE
SUBJECT TO CURRENT PROVINCIAL MANDATES. YOUR
EVENT COORDINATOR WILL OUTLINE IN FURTHER DETAIL

Availability Monday to Sunday 5:00 pm – 11:00 pm



THE BAR LOUNGE*

Casual / 25 guests

Perfect for a social hour before dinner or a casual get together, the bar lounge offers a lively atmosphere and low, comfortable seating. Floor to ceiling windows create a great space for passed canapes and cocktails.



THE PROOF PATIO*

**Standing reception + casual
seated / up to 80 guests**

Proof's patio allows you to take full advantage of the warmer months. Enjoy a more intimate, comfortable get-together on our plush couches or host an outdoor party with passed canapes and personalized bar service. String lights and tasteful garden planters create a welcoming atmosphere that's perfect for mingling or dining; day or night.



*Spaces are not for exclusive use, restaurant guests do pass through these spaces.

DELICIOUS BY DESIGN • DELICIOUS BY DESIGN • DELICIOUS BY DESIGN

PRIVATE
DINING
PACKAGES



SHARE PLATTERS

priced per platter / shared for the table

1816 Chef's Charcuterie

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

| 27.95 serves 4-6 |

Chef's Ontario Cheese Board

local Ontario cheeses / fruits + nuts /
relishes + preserves / breads + crackers

| 23.95 serves 4-6 |

Vegan Tacos for the Table

marinated + fried tofu / white corn tortilla /
green mole / blistered jalapeno salsa / pickled
red onions / lime

| 19.95 serves 4 |

Baja Fish Tacos for the Table

crispy fried white fish / white corn tortilla /
green mole / blistered jalapeno salsa /
pickled red onions / lime

| 21.95 serves 4 |

Chicharrones + Dip

puffed pork crackling / avocado green mole /
Guernsey crema / pickled tomatoes / pepperoncini
peppers / cotija cheese + cilantro

| 22.95 serves 4-8 |

PLATED CANAPES

priced per piece / canapes will be plated + served to the table family style with serving picks

Vegetarian Arancini Rice Balls

pomodoro / mozzarella / saffron

| 2.75 |

Vegetarian Fig + Goat Cheese Puff Crowns

| 2.75 |

Vegetarian Crispy Fried Spring Rolls

sweet + sour dipping sauce

| 2.50 |

Vegan Thai Fresh Rolls

peppers / bean sprouts / carrots

| 2.50 |

Proof Beef Sliders

double smoked bacon / cheddar / lettuce + tomato

| 3.50 |

Beef Satays

citrus ponzu sauce

| 3.50 |

Chicken Tataki Satay

sweet soya glaze

| 3.50 |

Bourbon Maple Bacon Wrapped Salmon Bites

| 3.00 |

DINNER

priced per person / choose a starter + main + dessert

MENU A | 71.95

— START —

Grilled Calamari

West Coast Humboldt squid / chili salt + pepper /
puttanesca sauce / fried herbs / grilled focaccia

Beef Carpaccio

striploin crudo / pickled red onions + honey
mushrooms / baby mustard cress / brown mustard
crunch / Grana Padano / grilled focaccia

Norfolk County Greens GF 🌱

Norfolk butter blend lettuce / roasted local sweet corn /
watermelon radish / pickled red onion / pumpkin + sunflower
seeds / cucumber / citrus sous-vide beets / panko crunch /
St. Jacobs maple mustard vinaigrette

Harvest Bisque GF 🌱

locally harvested cellar vegetables / winter leeks /
truffle essence / sweet fried kale

— MAIN —

Cider Smoked Chicken Supreme

slow roasted 8 oz. supreme / roasted tart apple +
cranberry + vegetables / potato gratin /
house made apple butter

Vegan Jacked Pot Pie 🌱

smoky young jackfruit / vegetable bric-a-brac /
coconut cream + mushroom sauce / herb phyllo crust

Bacon Wrapped Tenderloin

40 day aged, 7 oz. AAA center cut bacon
wrapped tenderloin + red wine jus / Chef's
grilled vegetables / potato dauphinois

Nagano Pork Chop

12 oz. Quebec heritage breed, smoked,
bone in + house made apple butter / Chef's grilled
vegetables / potato dauphinois

Cappelletti alla Vodka

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

Pan Seared Duck Breast

maple syrup brined applewood smoked Ontario
magret / barley risotto "Forestière" / red wine jus

— DESSERT —

Best in Show GF 🌱

peanut + almond / chocolate
ganache / caramel + sea salt /
mixed berries

Cheesecake Parfait V

vanilla Philly mousse / graham
cracker crumble / seasonal
fruit compote

Vanilla Bean Crème Brûlée GF 🌱

turbinado caramelized
sugar crust

ALL DESSERT SERVED WITH

Starbucks Coffee OR Tazo Tea

DINNER

priced per person / choose a starter + main + dessert

MENU B | 65.95

— START —

The Nosh

tahini hummus / basil + honey whipped ricotta / marinated olives

Proof Caesar

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

Harvest Bisque

locally harvested cellar vegetables / winter leeks / truffle essence / sweet fried kale

Norfolk County Greens

Norfolk butter blend lettuce / roasted local sweet corn / watermelon radish / pickled red onion / pumpkin + sunflower seeds / cucumber / citrus sous-vide beets / panko crunch / St. Jacobs maple mustard vinaigrette

— MAIN —

Bacon + Mushroom Mac + Cheese

double smoked bacon / sautéed wild + tame mushrooms / squeaky local cheese curds / Grana Padano / herbed breadcrumbs

Grilled Cape D'or Salmon

7 oz. Oceanwise sustainable salmon + roasted tomato chutney / Chef's grilled vegetables / ginger steamed rice

New York Striploin

40 day aged, 10 oz. AAA New York Striploin + red wine jus / Chef's grilled vegetables / potato dauphinois

Vegan Jacked Pot Pie

smoky young jackfruit / vegetable bric-a-brac / coconut cream + mushroom sauce / herb phyllo crust

Cider Smoked Chicken Supreme

slow roasted 8 oz. supreme / roasted tart apple + cranberry + vegetables / potato gratin / house made apple butter

— DESSERT —

Best in Show

peanut + almond / chocolate ganache / caramel + sea salt / mixed berries

Cheesecake Parfait

vanilla Philly mousse / graham cracker crumble / seasonal fruit compote

MENU C | 54.95

— START —

Harvest Bisque

locally harvested cellar vegetables / winter leeks / truffle essence / sweet fried kale

Norfolk County Greens

Norfolk butter blend lettuce / roasted local sweet corn / watermelon radish / pickled red onion / pumpkin + sunflower seeds / cucumber / citrus sous-vide beets / panko crunch / St. Jacobs maple mustard vinaigrette

— MAIN —

Chicken Tinga Bowl

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

Flat Iron Steak Frites

aged 28 days, 8 oz. prime flat iron + red wine jus / thrice cooked french fries / roasted garlic aioli

Fish + Chips

Pacific rock fish / Beau's beer batter / coleslaw / Proof's signature tartar sauce

Spicy Tofu Bowl

marinated firm tofu / wakame salad / sesame / avocado / steamed rice / cucumber / radish / carrot / daikon / spicy sambal

— DESSERT —

Best in Show

peanut + almond / chocolate ganache / caramel + sea salt / mixed berries

Cheesecake Parfait

vanilla Philly mousse / graham cracker crumble / seasonal fruit compote

ALL DESSERT SERVED WITH
Starbucks Coffee OR **Tazo Tea**

DELICIOUS BY DESIGN • DELICIOUS BY DESIGN • DELICIOUS BY DESIGN

BEVERAGE SELECTIONS



BEVERAGE SELECTION

renowned wine list / expertly crafted cocktails

COCKTAILS

Let our bar chef create a custom cocktail for your event. **Custom recipes from 9.95**

WHITE WINE

Creekside Unoaked Chardonnay

2017 / Creekside Vineyards / Niagara, Ontario

| btl 41 |

Foxcroft Riesling

2017 / 2027 Cellars / Beamsville Bench, Ontario

| btl 49 |

Butternut Chardonnay

2017 / BNA Winery / California, USA

| btl 62 |

Santome Pinot Grigio

2016 / Tenuta Santome / Veneto, Italy

| btl 47 |

Woolshed Sauvignon Blanc

2019 / Wingara Wines / Victoria, Australia

| btl 50 |

SPARKLING WINE

Blanc de Blanc Sparkling Rose

2016 / Queenston Road Vineyard /
St. David's Bench, Ontario

| btl 78 |

Prosecco Extra Dry Cuvee

NV / San Martino Vineyards / Veneto, Italy

| btl 49 |

RED WINE

Pinot Noir 'Essentiel'

2017 / Les Jamelles / Languedoc, France

| btl 50 |

AG Forty Seven Malbec

2018 / Bodega Argento / Mendoza, Argentina

| btl 44 |

Grayson Cellars Zinfandel

2017 / Grayson Cellars / Napa Valley, California

| btl 65 |

Tall Poppy Hillside Shiraz

2016 / Tall Poppy Vineyard /
Langhorne Creek, Australia

| btl 55 |

Leaping Horse Merlot

2018 / Leaping Horse Vineyards / California, USA

| btl 47 |

Gnarled Vines Cabernet Sauvignon

2018 / Oak Ridge Vineyard / Lodi, California

| btl 56 |

Echeverria Cabernet Sauvignon

2017 / Echeverria Family Wines / Central Valley, Chile

| btl 47 |

McManis Petite Sirah

2017 / McManis Family Vineyards / Lori, California

| btl 65 |

Cross of Stone' Garnacha

2017 / Cruz de Piedra Wines / Calatayud, Spain

| btl 49 |

Rockway Rendezvous Baco Cab

2017 / Rockway Vineyards / St. Catherines, Ontario

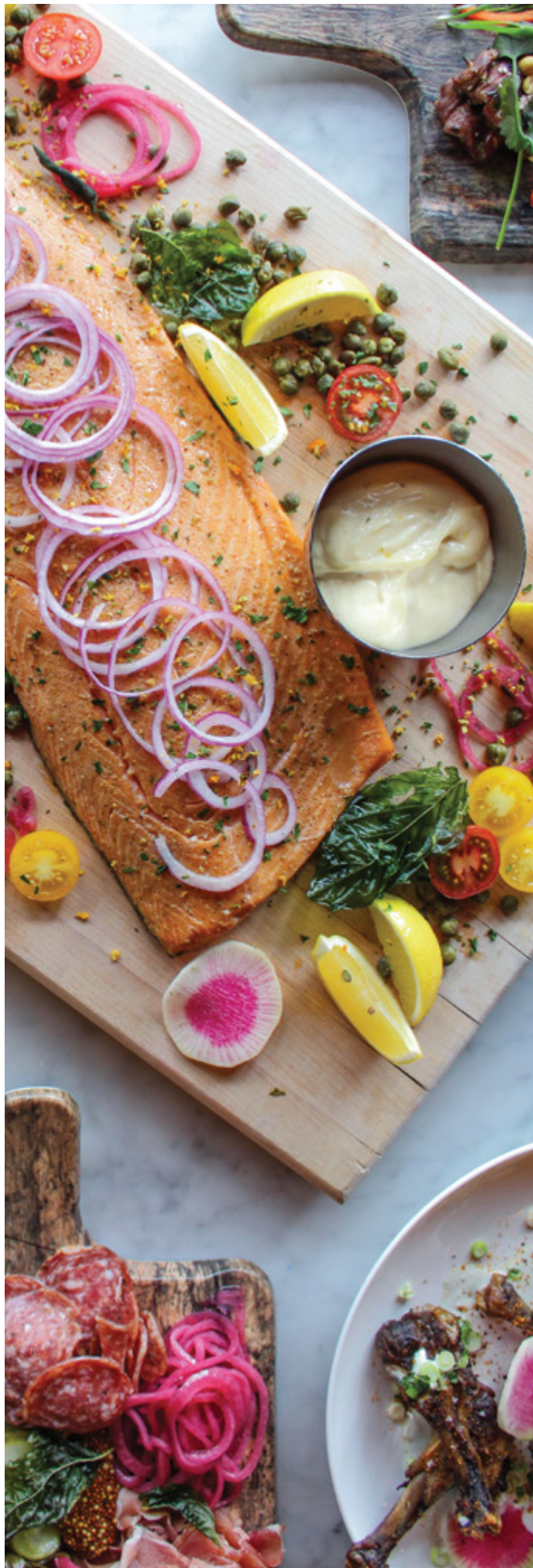
| btl 41 |

ROSÉ

Rockway 9 Pink

2017 / Rockway Vineyards / Niagara, Ontario

| btl 44 |



EVENT INFORMATION

ROOM RENTAL

There is no room charge associated with the reservation space. We do ask that you meet the minimum spend requirements to book the space for your exclusive use. If the minimum spend is not met, there will be a room charge applied to the balance owing. The minimum spend requirement is based on the sale of food and beverages, it does not include taxes or an 18% gratuity. The minimum spend will vary depending on the day of the week, which space is being booked and timing of event.

CONFIRMED EVENT CONTRACT

In order to confirm your event we require you to return a signed copy of our contract. We do not take a deposit, but we do require a credit card number on file to be used if the event of a cancellation prior than 5 days before the scheduled event. The cancellation fee is \$500.

MENU PACKAGES

All menu packages are created based on our seasonal offerings. Menus will change twice yearly and your event coordinator will ensure you have the most updated package to choose from. We gladly offer custom menu packages or substitutions and pricing will be adjusted accordingly. Our Executive Chef is happy to discuss any special requests for custom menu development.

Cakes and cupcakes are the only outside food permitted. A \$1.95 per person plating fee will apply.

EVENT INFORMATION

WINE SELECTION

We do not carry large quantities of wines in house. We recommend that you choose a red and a white wine for your event so we can ensure there is an adequate supply available for your guests.

Due to liquor licence regulations we are unable to allow guests to bring in their own wine or alcohol.

BEVERAGE CHARGES

All beverages are charged based on consumption per drink or bottle opened, including taxes and gratuity. We do not offer fixed price drink packages.

PRESENTATIONS + MEETINGS

There are several options for hosting private all day meetings, dinner meetings and presentations. Please note that the rooms are completely private, but are not sound proof.

A/V

There are 72" HDMI flat screen TVs in our private and semi private rooms, we can supply you with the use of an HDMI cable.

PARKING

Parking is available for all guests of Proof, free of charge. You will be asked to register your licence plate at the host desk when you arrive to Proof.

GRATUITY

A gratuity of 18% will automatically be added to the final bill of your event.

PREFERRED SUPPLIERS

We are happy to provide a list of local referrals for musicians, DJs, performers, florists or photographers

WHAT IS INCLUDED IN MY EVENT BOOKING?

- Personal Event Coordinator
- Dedicated service staff
- Free parking for all guests for the duration of your event
- Existing tables and chairs
- All plateware, glassware and tableware
- Custom printed menus
- Existing room décor
- Large screen TV in semi private or private rooms



CONTACT US

Book your private dining event today.
We are happy to answer any additional
questions you may have.

519-208-3333
info@proofwaterloo.com

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