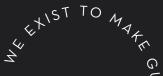
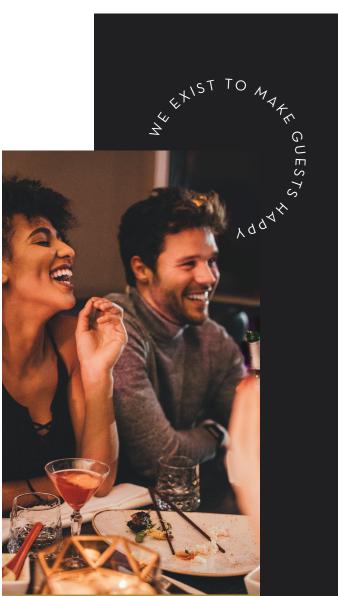


PRIVATE DINING







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 semiprivate 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 quests 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.



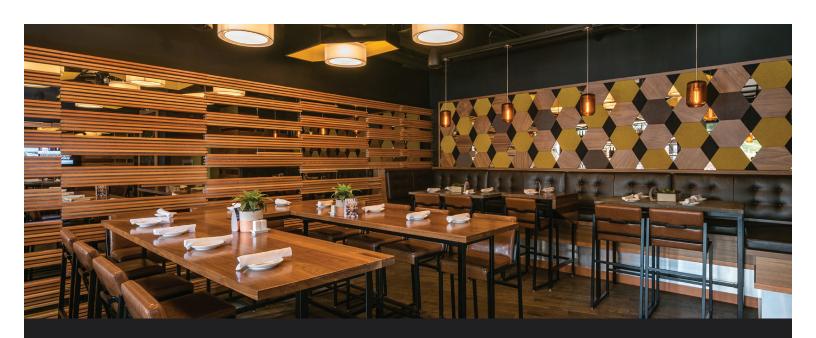
THE HOSPITALITY ROOM

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





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



THE B A R L O U N G E *

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.



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

Sweet + Smoky Tofu Wraps @



smoked firm tofu / demerara + soy gastique / atchara pickled slaw / green+ red leaf lettuce

19.95 serves 4

Pork Belly Humba Sliders

tender braised pork belly / sweet + sour sticky glaze / atchara pickles / Proof black pepper bun

21.95 serves 4

The Nosh



tahini hummus / basil + honey whipped ricotta / marinated olives

| 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 v pomodoro / mozzarella / saffron	2.75
Vegetarian Fig + Goat Cheese Puff Crowns 🔻	2.75
Vegetarian Crispy Fried Spring Rolls vsweet + 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 —

Soy Citrus Calamari

grilled West Coast Humbodlt squid / sweet soy glaze / garlic chive oil / puffed rice noodle / lime

Beef Carpaccio

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

Everyday Salad 🚭 🏺

local mixed greens / red cabbage/ sweet onion / pickled cucumber / candied pepitas / watermelon radish / kozlick's + maple mustard vinaigrette

Ontario Vegan Corn Chowder 🙃 🥇



non-GMO Ontario corn / potato herb panache / ancho pepper puffed corn

MAIN -

Moroccan Chicken G



marinated + grilled chicken breast / stuffed roasted aubergine / fried herbs / tahini yogurt drizzle / salty grilled cheese

Stuffed Aubergine Tagine 🕕 🯺





lentil + vegetables / charred + smoked eggplant / ras el hanout / spiced fried chickpeas / cashew vegan sheeze / steamed rice / pomegranate + mint / garlic chive oil

Bacon Wrapped Tenderloin

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

Roasted Atlantic Salmon @



banana leaf parcel / Kerala lentil dahl / grilled cumin poppadom / rice pilaf / pickled onion + cucumber raita

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 @ 🕏



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

Lemon Raspberry Layer Cake

Roasted lemon curd / fresh raspberries / vanilla sponge / Chantilly cream

Vanilla Bean Crème Brûlée 🙃 🕏



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

MENU C | 54.95

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

Ontario Vegan Corn Chowder 🚭 🍍



non-GMO Ontario corn / potato herb panache / ancho pepper puffed corn

Everyday Salad 🕕 🥊



local mixed greens / red cabbage/ sweet onion / pickled cucumber / candied pepitas / watermelon radish / kozlick's + maple mustard vinaigrette

- MAIN —

Bacon + Mushroom Mac + Cheese

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

Roasted Atlantic Salmon GE



banana leaf parcel / Kerala lentil dahl / grilled cumin poppadom / rice pilaf / pickled onion + cucumber raita

7 oz. Centre Cut Filet Mignon @



40 day dry aged / AAA / bacon wrapped / red wine jus / Chef's grilled vegetables / potato dauphinoise

Stuffed Aubergine Tagine 🙃 🍍



lentil + vegetables / charred + smoked aubergine / ras el hanout / spiced fried chickpeas / cashew vegan sheeze / steamed rice / pomegranate + mint / garlic chive oil

Moroccan Chicken G



marinated + grilled chicken breast / stuffed roasted aubergine / fried herbs / tahini yogurt drizzle / salty grilled cheese

- DESSERT-

Best in Show 🕕 🌹



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

Lemon Raspberry Layer Cake

Roasted lemon curd / fresh raspberries / vanilla sponge /Chantilly cream

- START —

Ontario Vegan Corn Chowder 📴 🏺



non-GMO Ontario corn / potato herb panache / ancho pepper puffed corn

Everyday Salad 🙃 🦸



local mixed greens / red cabbage/ sweet onion / pickled cucumber / candied pepitas / watermelon radish / kozlick's + maple mustard vinaigrette

- MAIN -



sweet chili grilled chicken breast / marinated vermicelli noodle /pickled honey mushrooms / carrot + bean sprout / pea tendrils / daikon radish slaw / coconut + peanut dressing / lime / cilantro / crushed peanut

California Grilled Steak + Tomato G



6oz California cut AAA striploin / Chef's kiss heritage tomato salad / pickled red onion / avocado / salted capers / fresh torn herbs / crispy onion bits / balsamic vinaigrette

Pickerel + Chips GF



Lake Erie caught/tempura batter / togarashi spice / crispy root fries / crunchy bah mi slaw / white miso + caper tartar

Falafel Fattoush Salad 🕏



house-made chickpea falafel / heirloom tomatoes / cucumber + pickled onion / baby romaine/ watermelon radish / za'tar spiced pita / tahini yogurt dressing / fresh mint / crispy fried chickpeas

DESSERT-

Best in Show @ 🕏



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

Lemon Raspberry Layer Cake

Roasted lemon curd / fresh raspberries / vanilla sponge /Chantilly cream

ALL DESSERT SERVED WITH

Starbucks Coffee OR Tazo Tea



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

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

PROOF PRIVATE DINING

20/21