

proof   
KITCHEN / LOUNGE

# PRIVATE DINING



21 / 22  
MENU

WE EXIST TO MAKE GUESTS HAPPY

## 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.

TAKING SERVICE  
FROM BEYOND  
ORDINARY TO  
EXTRAORDINARY

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Since 2014





## 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
 <b>DINNER</b>	up to 20	up to 48 tables of 6 up to 40 tables of 10
 <b>BOARDROOM</b>	up to 12	up to 20
 <b>HORSESHOE</b>	up to 8	up to 20
 <b>STANDING COCKTAIL</b>	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**

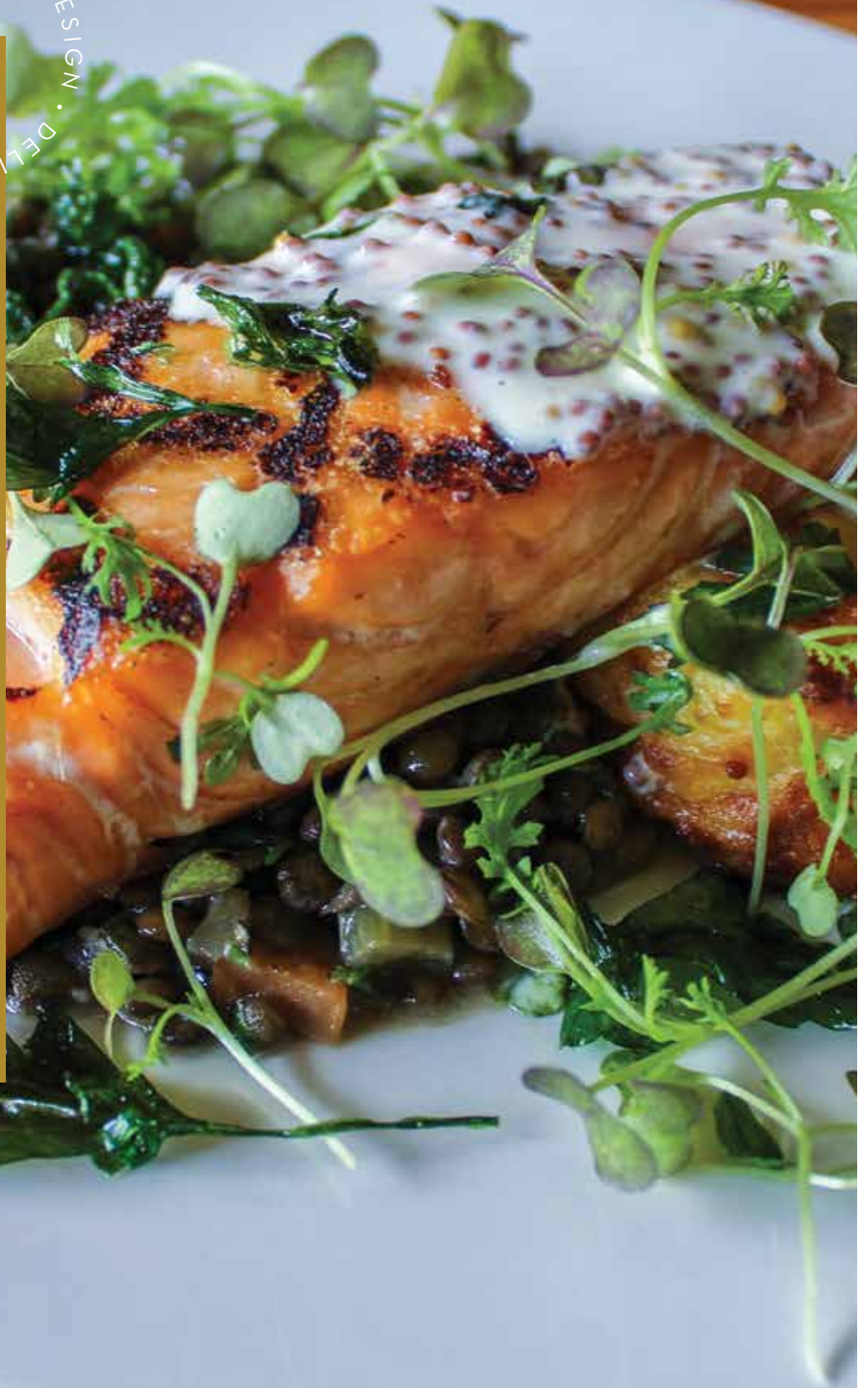
Proof's patio allows you to take full advantage of the warmer months. Enjoy a more intimate, comfortable get-together on our plush couches or host an outdoor party with passed canapes and personalized bar service. String lights and tasteful garden planters create a welcoming atmosphere that's perfect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

## It's Not Chicken Bao

gochujang Gardein vegan chick'n / smoked chili glaze / crunchy vegetable slaw / crushed peanuts / cilantro

| 21.95 serves 4 |

## BBQ Pickerel Bao

smoky BBQ pickerel belly / gochujang BBQ sauce / crunchy vegetable slaw / sesame seeds

| 21.95 serves 4 |

## The Nosh

tahini hummus / basil + honey whipped ricotta / marinated olives

| 22.95 serves 4-6 |

## Proof Beef Sliders

double smoked bacon / cheddar / lettuce / tomato

| 21.95 serves 4 |

# 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 |

## 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 | 79.95

### 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

#### Market Salad GF V

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

#### Butternut Squash Bisque GF V

butternut squash / maple herb oil

#### Proof Caesar

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

### MAIN

#### Chicken Supreme GF

cider brined chicken supreme / chai spice rub / house-made apple butter / confit fingerling potatoes / local seasonal vegetables

#### Aubergine Tagine GF V

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

#### Dijon Glazed Salmon GF

Atlantic salmon / winter greens sauté / pan roasted confit fingerling potatoes / garlic + preserved lemon cream

#### 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

#### Proof's Peanut Butter Tart GF V

candy bar dreams / duo of chocolate + salted caramel / strawberry compote

#### Warm Sticky Toffee Pudding V

rich + boozy plum pudding / salted caramel sauce / Tunisian vanilla bean ice cream

ALL DESSERT SERVED WITH


Starbucks Coffee OR Tazo Tea


# DINNER



priced per person / choose a starter + main + dessert

## MENU B | 68.95

### START



**The Nosh**   
tahini hummus / basil + honey whipped  
ricotta / marinated olives


**Butternut Squash Bisque**    
butternut squash / maple herb oil


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

### MAIN



**Moroccan Chicken**   
marinated + grilled chicken breast / roasted aubergine /  
fried herbs / tahini yogurt drizzle / salty grilled cheese

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

**8oz. Coulotte Steak**   
New York style sirloin / certified angus beef /  
40 day wet aged / chimichurri

**8 oz. Southdown Heritage Lamb Rack Chop**   
Beverly Creek pasture-raised / HMA certified /  
rosemary + mint crust / red wine jus



### DESSERT



**Proof's Peanut Butter Tart**    
candy bar dreams / duo of chocolate + salted caramel /  
strawberry compote

**Warm Sticky Toffee Pudding**   
rich + boozy plum pudding / salted caramel sauce /  
Tunisian vanilla bean ice cream


## MENU C | 60.95

### START

**Butternut Squash Bisque**    
butternut squash / maple herb oil




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

### MAIN



**Green Dragon Curry Bowl**   
lemongrass + ginger chicken / carrot / bean sprout /  
bamboo shoots / coconut green curry / steamed rice /  
cilantro / peanuts / shrimp paste


**Steak Frites**  
8 oz. New York style sirloin / hand cut thrice cooked  
Yukon gold frites / red wine jus

**Bacon + Mushroom Mac + Cheese**  
double smoked bacon / sauteed wild + tame  
mushrooms / squeaky local cheese curds / Grana  
Padano / herbed breadcrumbs

**Fiesta Bowl**     
tinga roasted Gardein vegan chick'n / quinoa pilaf /  
cucumber / ancho spiced corn + black beans / blistered  
jalapeño salsa / crunchy vegetable slaw / avocado /  
smoked vegan sheeze

### DESSERT

**Proof's Peanut Butter Tart**    
candy bar dreams / duo of chocolate + salted caramel /  
strawberry compote

**Warm Sticky Toffee Pudding**   
rich + boozy plum pudding / salted caramel sauce /  
Tunisian vanilla bean ice cream

ALL DESSERT SERVED WITH  
**Starbucks Coffee**  **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

### **Butternut Chardonnay**

2019 / Miller Family Winery / Santa Maria, California

| btl 162 |

### **Map Maker Sauvignon Blanc**

2020 / Staete Landt Winery / Marlborough, New Zealand

| btl 60 |

### **2027 Fox Croft Riesling**

2019 / 2027 Cellars / Beamsville Bench, Ontario

| btl 57 |

### **Santome Pinot Grigio**

2019 / Tenuta Santome / Veneto, Italy

| btl 50 |

### **Bruce Jack Sauvignon Blanc**

2021 / Uniwines Vineyard / Bredekloof Valley, South Africa

| btl 49 |

### **Cave Springs Estate Gewürztraminer**

2019 / Cave Springs Vineyards / Niagara, Ontario

| btl 47 |

### **Dolomite Chardonnay**

2019 / Cave Springs Vineyards / Niagara, Ontario

| btl 42 |

### **Maria Bonita Loureiro**

2019 / Lua Cheia em Vinhas Velhas / Vinho Verde, Portugal

| btl 51 |

### **Schug Chardonnay**

2016 / Schug Winery / Sonoma Coast, USA

| btl 80 |

### **Château Gaudrelle Vouvray**

2018 / Clos le Vigneau / Vovray, France

| btl 50 |

### **Mosole Pinot Grigio**

2019 / Tenuta Mosole Sergio / Veneto, Italy

| btl 42 |

## RED WINE

### **De Loach Pinot Noir**

2019 / De Loach Vineyards / Santa Rosa, California

| btl 62 |

### **Essere Valpolicella**

2018 / Cesari Vineyard / Veneto, Italy

| btl 59 |

### **Hayes Valley Cabernet Sauvignon**

2019 / Clos Lachance / Central Coast, California

| btl 60 |

### **Heritage Shiraz**

2018 / Wakefield Wines / Clare Valley, Australia

| btl 55 |

### **CSV 'La Penna'**

2018 / CSV Proprietary / Beamsville Bench, Ontario

| btl 83 |

### **Casalbosco Chianti**

2017 / Fattoria di Casalbosco / Tuscany, Italy

| btl 51 |

### **Bruce Jack Pinotage**

2021 / Uniwines Vineyard / Bredekloof Valley, South Africa

| btl 42 |

### **AG Forty Seven Malbec**

2019 / Bodegas Argento / Mendoza, Argentina

| btl 47 |

### **Rockway Baco Noir Cabernet Sauvignon**

2018 / Rockway Vineyards / Niagara, Ontario

| btl 43 |

### **Reserva Carmenere**

2017 / Punti Ferrer / Rapel Valley, Chile

| btl 55 |

### **Gnarled Old Vine Zinfandel**

2018 / Gnarled Vine / Lodi, California

| btl 57 |

### **Bordeaux Supérieur**

2018 / Château Fleur Haut Gaussens / Bordeaux, France

| btl 69 |

### **Highway 101 Cellars Cabernet Sauvignon**

2018 / Mountain View / Paso Robles, California

| btl 79 |



# EVENT INFORMATION

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## 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](mailto:info@proofwaterloo.com)

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