

proof 
KITCHEN / LOUNGE

PRIVATE DINING



22 / 23
MENU

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, Cider Brined Chicken 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. Catering and events outside of regular business hours can be discussed.



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

*Catering and events outside of regular business hours can be discussed.



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*

Cocktail Parties / up to 30 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 cocktail 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. Reservations will be considered as requested.

DELICIOUS BY DESIGN • DELICIOUS BY DESIGN • DELICIOUS BY DESIGN

PRIVATE
DINING
PACKAGES



BREAKFAST BUFFET

priced per person / choose between two options

MENU A | 16.95

Get My Oats

Stewed old fashioned oats / dark chocolate + granola crumble / mixed berry compote

Freshly Baked Pastries

Fruit filled turnovers / croissants / assorted muffins

Selection of Fresh Fruit

SERVED WITH

Starbucks Coffee OR Tazo Tea

MENU B | 26.95

Basket of Butter Biscuits

Served warm with butter + house preserves

Classic Scrambled Eggs

Local free run eggs

Double Smoked Bacon

Homestyle Fries

Signature seasoning

Selection of Fresh Fruit

SERVED WITH

Starbucks Coffee OR Tazo Tea

BRUNCH

priced per person / choose a starter + main

MENU A | 28.95

— START —

Quantum Salad 🌱

Mixed butter greens / threaded carrot / Elmira cherry tomato / watermelon radish / sweet + pickled onion + cucumber / Kozlik's maple mustard vinaigrette

Basket of Butter Biscuits V

Served warm with butter + house preserves

The Nosh V

Tahini hummus / basil + honey whipped ricotta / marinated olives / grilled naan

— MAIN —

Florentine Benedict V

Two poached hen eggs / white cheddar creamed spinach / buttery biscuit / fresh sliced fruit / pan fried + herbed fingerling potatoes / classic hollandaise sauce

Sourdough Baked French Toast

Bourbon vanilla bean custard / sweet cranberries / warm maple syrup / whipped cream + mixed berries / cocoa powder dust

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

Proof Signature Burger

Eby Manor produced Guernsey beef + cheddar / double smoked bacon / roasted garlic aioli / potato roll

Portuguese Chicken Sandwich

Choose between marinated chicken breast or chicken thigh / butter lettuce / beefsteak tomato / yogurt crema

MENU B | 38.95

— START —

Quantum Salad 🌱

Mixed butter greens / threaded carrot / Elmira cherry tomato / watermelon radish / sweet + pickled onion + cucumber / Kozlik's maple mustard vinaigrette

Basket of Butter Biscuits V

Served warm with butter + house preserves

Wild Chaga Mushroom Soup GF 🌱

Locally foraged / essence of truffle / herbs

The Nosh V

Tahini hummus / basil + honey whipped ricotta / marinated olives / grilled naan

— MAIN —

Florentine Benedict V

Two poached hen eggs / white cheddar creamed spinach / buttery biscuit / fresh sliced fruit / pan fried + herbed fingerling potatoes / classic hollandaise sauce

Bacon Benny

Two poached hen eggs / double smoked bacon / buttery biscuit / fresh sliced fruit / pan fried + herbed fingerling potatoes / classic hollandaise sauce

Sourdough Baked French Toast

Bourbon vanilla bean custard / sweet cranberries / warm maple syrup / whipped cream + mixed berries / cocoa powder dust

Roasted Cauliflower + Chickpea Curry 🌱

Tahini + lemon roasted cauliflower / chickpeas / basmati rice / papadum / lime / cilantro

Steak + Truffle Burger

Local Guernsey beef / wild mushroom duxelles / Mountainoak truffle gouda / crispy onion strings / roasted garlic aioli / potato roll

Portuguese Chicken Sandwich

Choose between marinated chicken breast or chicken thigh / butter lettuce / beefsteak tomato / yogurt crema

— DESSERT —

Cheesecake

Champagne blueberry coulis

SERVED WITH

Starbucks Coffee OR Tazo Tea

LUNCH

priced per person / choose your menu + options

MENU A | 28.95

— START —

Quantum Salad 🌱

Mixed greens / threaded carrot / Elmira cherry tomato / watermelon radish / sweet + pickled onion + cucumber / Kozlik's maple mustard vinaigrette

Wild Chaga Mushroom Soup GF 🌱

Locally foraged / essence of truffle / herbs

The Nosh V

Tahini hummus / basil + honey whipped ricotta / marinated olives / grilled naan

— MAIN —

Proof Chicken Caesar

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

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

Proof Signature Burger

Eby Manor produced Guernsey beef + cheddar / double smoked bacon / roasted garlic aioli / potato roll

Portuguese Chicken Sandwich

Choose between marinated chicken breast or chicken thigh / butter lettuce / beefsteak tomato / yogurt crema

— DESSERT ADD ON —

Dessert Board

Assortment of cakes / macaroons / fruit

| 3.95 per person |

MENU B | 45.95

— START —

Quantum Salad 🌱

Mixed greens / threaded carrot / Elmira cherry tomato / watermelon radish / sweet + pickled onion + cucumber / Kozlik's maple mustard vinaigrette

Wild Chaga Mushroom Soup GF 🌱

Locally foraged / essence of truffle / herbs

Proof Caesar

Local romaine duo / double smoked bacon lardons / house baked croutons / Grana Padano / white anchovy + roasted garlic dressing

The Nosh V

Tahini hummus / basil + honey whipped ricotta / marinated olives / grilled naan

— MAIN —

Roasted Cauliflower + Chickpea Curry 🌱

Tahini + lemon roasted cauliflower / chickpeas / basmati rice / papadum / lime / cilantro

Proof Signature Burger

Eby Manor produced Guernsey beef + cheddar / double smoked bacon / roasted garlic aioli / potato roll

Steak Frites

8 oz. New York sirloin / hand cut thrice cooked Yukon golden fries / red wine jus

Grilled Atlantic Salmon GF

Wilted kale / caramelized onion / purple potatoes / cherry tomatoes / lemon cream sauce

— DESSERT —

Cheesecake

Champagne blueberry coulis

Chocolate Ganache Cake

Rich chocolate ganache / fresh berry compote

SERVED WITH

Starbucks Coffee OR Tazo Tea

SHARE PLATTERS

priced per platter / shared for the table

1816 Chef's Charcuterie

Locally cured salami assortment / house made pickles
+ relishes / Kozlik's triple crunch mustard / crostini

| 28 serves 4-6 |

Chef's Ontario Cheese Board

Local Ontario cheeses / fruits + nuts /
relishes + preserves / crostini

| 24 serves 4-6 |

Candied Salmon

House candied salmon / pickled onion / cornichon /
house crème fraiche / crostini

| 30 serves 4 |

Proof Beef Sliders

Double smoked bacon/ cheddar / lettuce / tomato

| 23 serves 4 |

The Nosh

Tahini hummus / basil + honey whipped ricotta /
marinated olives / grilled naan

| 23 serves 4-6 |

Proof Vegan Sliders

Plant based Beyond Meat patty / Forty Creek BBQ
sauce / cashew cheese / pretzel roll

| 22 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 |

Brie Cheese with Raspberry en Croûte

| 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 |

Pablo Fried Shrimp with Sweet Chili Thai Sauce

| 3.00 |

DINNER

priced per person / choose a starter + main + dessert

MENU A | 79.95

— START —

Grilled Calamari

Tomato caper salsa / herb marinated Humboldt squid /
rosemary focaccia

Beef Carpaccio

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

Quantum Salad

Mixed greens / threaded carrot / Elmira cherry tomato /
watermelon radish / sweet + pickled onion + cucumber / Kozlik's
maple mustard vinaigrette

Chaga + Forest Mushroom Soup

Locally foraged / essence of truffle / herbs

Proof Caesar

Local romaine duo / double smoked bacon lardons / house
baked croutons / Grana Padano / white anchovy + roasted
garlic dressing

— MAIN —

Cider Brined Chicken

Butter roasted + crispy skin / Wellesley apple butter / truffle
mashed potato

Roasted Cauliflower + Chickpea Curry

Tahini + lemon roasted cauliflower / chickpeas / basmati rice /
papadam / lime / cilantro

Bacon Wrapped Tenderloin

40 day aged, 7 oz. AAA center cut bacon
wrapped tenderloin + red wine jus / seasonal grilled
vegetables / truffle mashed potatoes

Grilled Atlantic Salmon

Wilted kale / caramelized onion / purple potatoes / cherry
tomatoes / lemon cream sauce

Coastal Risotto

Pacific white shrimp / bay scallops / Cape d' Or salmon /
saffron arborio rice / brown butter + lobster stock

Vindaloo Braised Lamb Shank

Slow braised lamb shank / basmati rice / cucumber mint raita /
pickled onions

— DESSERT —

Turtle Torte

Dark chocolate cake / dulce de
leche / roasted walnuts / fresh
berries

Cheesecake

Champagne blueberry coulis

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 / grilled naan

Chaga + Forest Mushroom Soup

Locally foraged / essence of truffle / herbs

Quantum Salad

Mixed greens / threaded carrot / Elmira cherry tomato /
watermelon radish / sweet + pickled onion + cucumber /
Kozlik's maple mustard vinaigrette

— MAIN —

Butter Chicken Curry

Mild fragrant tomato cream sauce / basmati rice /
mango chutney / butter naan

Roasted Cauliflower + Chickpea Curry

Tahini + lemon roasted cauliflower / chickpeas / basmati
rice / papadum / lime / cilantro

8oz. Coulotte Steak

New York style sirloin / certified angus beef /
40 day wet aged / chimichurri / truffle mashed potatoes

Vindaloo Braised Lamb Shank

Slow braised lamb shank / basmati rice / cucumber mint
raita / pickled onions

— DESSERT —

Classic Crème Brûlée

Honey custard / turbinado sugar crust

Chocolate Ganache Cake

Rich chocolate ganache / fresh berry compote

MENU C | 62.95

— START —

Chaga + Forest Mushroom Soup

Locally foraged / essence of truffle / herbs

Quantum Salad

Mixed greens / threaded carrot / Elmira cherry
tomato / watermelon radish / sweet + pickled onion +
cucumber / Kozlik's maple mustard vinaigrette

— MAIN —

Butter Chicken Curry

Mild fragrant tomato cream sauce / basmati rice /
mango chutney / butter naan

Steak Frites

8 oz. New York sirloin / hand cut thrice cooked Yukon
golden fries / red wine jus

Bacon + Mushroom Mac + Cheese Crunch

Double smoked bacon / sautéed wild + tame
mushrooms / squeaky local cheese curds / Grana
Padano / Dorito crumble

Roasted Cauliflower + Chickpea Curry

Tahini + lemon roasted cauliflower / chickpeas /
basmati rice / papadum / lime / cilantro

— DESSERT —

Classic Crème Brûlée

Honey custard / turbinado sugar crust

Chocolate Ganache Cake

Rich chocolate ganache / fresh berry compote

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

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

Heyes Valley Chardonnay

2020 / Clos Lachance / Central Coast, California
| btl 56 |

Loveblock Sauvignon Blanc 'Estate'

2021 / Awatere Valley / Marlborough, New Zealand
| btl 62 |

Nik Weis 'Old Vines' Riesling

2021 / Weingut Nik Weis / Leiwen, Germany
| btl 64 |

Santome Pinot Grigio

2019 / Tenuta Santome / Veneto, Italy
| btl 50 |

Dolomite Chardonnay

2020 / Cave Springs Vineyards / Niagara, Ontario
| btl 51 |

Estate Gewurztraminer

2020 / Cave Springs Vineyards / Niagara, Ontario
| btl 52 |

Chenin Blanc

2021 / Franschhoek Vineyards / Franschhoek, South Africa
| btl 49 |

Shug Chardonnay

2016 / Shug Winery / Sonoma Coast, USA
| btl 82 |

RED WINE

Angeline Pinot Noir

2020 / Angeline Vineyards / Santa Rosa California
| btl 60 |

Hayes Valley Cabernet Sauvignon

2020 / Close Lachance / Central Coast, California
| btl 60 |

Domenico Fraccaroli Valpolicella

2020 / Grotta Del Ninfeo / Veneto, Italy
| btl 55 |

Zinio Garnacha Organic

2017 / Zinio Vineyards / Rioja, Spain
| btl 56 |

Cannonball Merlot

2019 / Share a Splash Wine Co. /
Sonoma Valley, California
| btl 61 |

Casalbosco Chianti

2019 / Fattoria di Casalbosco / Tuscany, Italy
| btl 55 |

Dos Fincas Malbec

2020 / Wines of Carlos Basso / Mendoza, Argentina
| btl 54 |

Rockway Baco Noir Cabernet Sauvignon

2018 / Rockway Vineyards / Niagara, Ontario
| btl 42 |

Gnarled Old Vine Zinfandel

2018 / Gnarled Vine / Lodi, California
| btl 59 |

CSV La Penna

2019 / Cave Spring Vineyard / Niagara, Ontario
| btl 95 |

Angels & Cowboys Propriety Red

2019 / Share a Splash Wine Co. /
Sonoma County, California
| btl 87 |



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 a 20% 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 20% 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

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110 Erb Street West, Waterloo, Ontario proofwaterloo.com