

proof 
KITCHEN / LOUNGE

PRIVATE DINING



SS
/ 25
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, 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 | 18.95

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 | 29.95

— START —

Quantum Salad

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

The Nosh

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

— MAIN —

Bacon Benny

Two poached hen eggs / double smoked peameal bacon / spiralled croissant / pan fried + herbed fingerling potatoes / classic hollandaise / fresh sliced fruit

Sourdough Baked French Toast

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

Fish + Chips

1 Piece Ocean Wise certified cod / crispy batter / malted chips / creamy slaw / caper tarter + lemon

Proof Signature Burger

Local Guernsey beef / cheddar / double smoked bacon / roasted garlic aioli / potato roll / fresh cut fries

Falafel Fritter Salad

Crispy falafel fritter / Ontario tomato / corn / tzatziki / local greens / lemon / avocado / cucumber / feta

MENU B | 39.95

— START —

Quantum Salad

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

Chef's Daily Soup

Ask about the daily soup offering

The Nosh

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

— MAIN —

Smoked Salmon Benny

Two poached hen eggs / house smoked salmon / spiralled croissant / pan fried + herbed fingerling potatoes / classic hollandaise / fresh cut fruit

Bacon Benny

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

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 / coconut rice / papadum / lime / cilantro

Steak + Truffle Burger

Local Guernsey beef / wild mushroom duxelles / Mountain Oak truffle gouda / crispy onion strings / roasted garlic aioli / potato roll / fresh cut fries

Halloumi Breakfast Sandwich

Fried egg / double smoked bacon / avocado / grilled halloumi / spicy aioli / lettuce / tomato / brioche bun / fresh cut fries

— DESSERT —

Cheesecake

New York style / boozy berries

SERVED WITH

Starbucks Coffee  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 / Kozlick's maple mustard vinaigrette

Chef's Daily Soup

Ask about the daily soup offering

— MAIN —

Proof Chicken Caesar

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

Falafel Fritter Salad

Crispy falafel fritter / Ontario tomato / corn / tzatziki / local greens / lemon / avocado / cucumber / feta

Proof Signature Burger

Local Guernsey beef / cheddar / double smoked bacon / roasted garlic aioli / potato roll / fresh cut fries

Korean Fried Chicken Sandwich

Spicy Gochujang BBQ sauce / crispy chicken thigh / kimchi slaw / pickled onion / bao burger bun / fresh cut fries

— DESSERT ADD ON —

Dessert Board

Assortment of cakes / macaroons / fruit

| 3.95 per person |

MENU B | 45.95

39.95 NO DESSERT

— START —

Quantum Salad

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

Chef's Daily Soup

Ask about the daily soup offering

Proof Caesar

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

— MAIN —

Roasted Cauliflower + Chickpea Curry

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

Proof Signature Burger

Local Guernsey beef / cheddar / double smoked bacon / roasted garlic aioli / potato roll / fresh cut fries

Steak Frites

8 oz. New York sirloin / red wine jus / fresh cut fries

Fish + Chips

1 Piece Ocean Wise certified cod / crispy batter / malted chips / creamy slaw / caper tarter + lemon

— DESSERT —

Cheesecake

New York style / boozy berries

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

Housemade Focaccia

| 4.00 per person |

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

| 26 serves 4-6 |

Smoked Salmon

Maple cured + smoked salmon / chive crème fraîche /
radish / pickled onion / 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 |

Impossible Smash Sliders

Impossible meat / brioche bun / lettuce / tomato /
onion / pickle / special sauce / cheddar cheese

| 22 serves 4 |

Market Crudité with House Ranch

| 40 serves 20 |

PLATED CANAPÉS

priced per piece / canapés 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 |

3 pieces per person is recommended for pre-dinner
7-8 pieces per person is recommended for a cocktail party

PLATTERS

priced per platter / medium and large platter options

Charcuterie + Cheese Platter

Prosciutto / chorizo / salami / soft cheese / blue cheese / aged cheese / house made pickles / baguette / triple crunch mustard / apple butter / seasonal fruit / fresh cut seasonal vegetables

| Medium: 100 serves 8-12 | Large: 170 serves 12-20 | minimum of 2 platters |

Mezze Platter

Hummus / basil + honey ricotta / marinated olives / tzatziki / pita wedges

| Medium: 60 serves 8-12 | Large: 90 serves 12-20 |

Seafood Platter

Bouillon poached Ocean Wise shrimp / hot cocktail sauce / smoked candied salmon / crème fraiche / pickled onion / lemon wedges / crostini


| Medium: serves 8-12 | Large: serves 12-20 | minimum of 2 platters |


Ask for current market price

Sandwich Platter

Choices of:

Truffled egg salad 

Grilled Mediterranean vegetable / hummus 

Sliced prime rib / horseradish / pastrami / dijon mustard / prosciutto / fig
Italian assorted / smoked salmon / caper crème fraiche / falafel / tzatziki 
(Can be made vegan with no tzatziki sub hummus).

| Medium: 60 serves 6-8 | Large: 90 serves 10-12 | minimum of 2 platters |

Slider Platter

2 oz. local Guernsey beef / Eby manor cheddar cheese / double smoked bacon / roasted garlic aioli / lettuce / tomato / brioche bun

| 48 per dozen | minimum of 2 dozen |

Vegan Slider Platter

2 oz. Impossible plant-based meat / special sauce / lettuce / tomato / cheddar cheese / potato bun

| 48 per dozen |

DESSERT

Petit Fours Platter

Small cake bites: mango, raspberry, chocolate, + chocolate
raspberry / berries / macaroons

| Medium: 60 serves 8-12 | Large: 90 serves 12-20 |

Fruit Platter

Fresh cut seasonal fruit

| Medium: 60 serves 6-8 | Large: 90 serves 10-12 |

DINNER

priced per person / choose a starter + main + dessert

MENU A | 79.95

— START —

Chef's Daily Soup

Ask about the daily soup offering

Grilled Calamari GF

Tomato caper salsa / herb marinated squid /
rosemary focaccia

Fried Burrata Pomodoro V

Pomodoro sauce / panko breaded burrata / balsamic
reduction / basil oil / fresh herbs / fresh focaccia

Quantum Salad V

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

Proof Caesar

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

— MAIN —

Roasted Cauliflower + Chickpea Curry V

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

7 oz. Beef Tenderloin

7 oz. local beef tenderloin / red wine jus / seasonal vegetables
/ buttermilk pomme purée

Chimichurri Salmon + Fresh Couscous Salad

7 oz. grilled salmon / chimichurri / couscous / tomato /
cucumber / red onion / fresh herbs

Cider Brined Chicken Supreme GF

Butter roasted + crispy skin / Wellesley apple butter /
buttermilk pomme purée / seasonal vegetables

Wild Mushroom Ravioli V

Wild + tame mushroom filling / truffled forest mushrooms / pan
roasted shaved asparagus / truffled cauliflower soubise sauce
/ aged Lindsay goat cheese

Coastal Risotto GF

Pacific white shrimp / bay scallops / Ocean Wise certified
salmon / saffron arborio rice / brown butter + lobster stock /
parmesan cheese

— DESSERT —

Turtle Torte GF

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

Cheesecake

New York style / boozy berries

Peaches + Cream V

Braised peaches / House made crunchy
+ sweet granola / Four All vanilla ice
cream / Eby Manor honey

ALL DESSERT SERVED WITH

Starbucks Coffee OR Tazo Tea

DINNER

priced per person / choose a starter + main + dessert

MENU B | 69.95

— START —

Chef's Daily Soup

Ask about the daily soup offering

The Nosh

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

Quantum Salad

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

— MAIN —

Butter Chicken Curry

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

Roasted Cauliflower + Chickpea Curry

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

8oz. Coulotte Steak

New York style sirloin / certified angus beef /
40 day wet aged / chimichurri / buttermilk pomme purée

Chimichurri Salmon + Fresh Couscous Salad

7 oz. grilled salmon / chimichurri / couscous / tomato / cucumber
/ red onion / fresh herbs

— DESSERT —

Cheesecake

New York style / boozy berries

Chocolate Ganache Cake

Rich chocolate ganache / fresh berry compote

MENU C | 62.95

— START —

Chef's Daily Soup

Ask about the daily soup offering

Quantum Salad

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

— MAIN —

Butter Chicken Curry

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

Steak Frites

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

Wild Mushroom Ravioli

Wild + tame mushroom filling / truffled forest mushrooms / pan
roasted shaved asparagus / truffled cauliflower soubise sauce /
aged Lindsay goat cheese

Roasted Cauliflower + Chickpea Curry

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

— DESSERT —

Cheesecake

New York style / boozy berries

Chocolate Ganache Cake

Rich chocolate ganache / fresh berry compote

ALL DESSERT SERVED WITH

Starbucks Coffee OR Tazo Tea

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BEVERAGE SELECTIONS



BEVERAGE SELECTION

Our beverage offerings include expertly crafted cocktails, a renowned wine list, and a great selection of premium spirits and local craft beers.

COCKTAILS

Let our bar chef create a custom cocktail for your event.

Custom recipes starting from 13.95

WINES

Choose from our extensive selection of red, white, rosé and sparkling varieties.

Consult with your event coordinator

BEERS

Choose from our rotating draft, craft bottles + cans.

Consult with your event coordinator





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

Thank you for considering Proof Kitchen + Lounge for your special occasion! Please read the following terms of agreement carefully.

SPACE RESERVATION + MINIMUM SPEND: 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 20% gratuity. The minimum spend will vary depending on the day of the week, which space is being booked and timing of event.

HIGH SEASON **November and December**

Guest maximums are based on a sitdown dinner, the rooms can be configured to hold more for cocktail receptions.	SAT + SUN		MON - FRI	SUN - THURS	FRI + SAT
	Guest Maximum	Brunch	Lunch	Dinner from 4:30pm - 11:00pm	Dinner from 4:30pm - 11:00pm
HOSPITALITY ROOM PRIVATE - FULL	48	1600	900	2200	3000
HOSPITALITY ROOM PRIVATE - HALF	20	800	450	1100	1500
TASTING ROOM SEMI-PRIVATE	32	900	600	1600	2000
BAR LOUNGE NOT PRIVATE	35	300	200	500	500

Wedding minimum spends are subject to pricing variables based on on venue demand.

REGULAR SEASON

Guest maximums are based on a sitdown dinner, the rooms can be configured to hold more for cocktail receptions.	SAT + SUN		MON - FRI	SUN - THURS	FRI + SAT
	Guest Maximum	Brunch	Lunch	Dinner from 4:30pm - 11:00pm	Dinner from 4:30pm - 11:00pm
HOSPITALITY ROOM PRIVATE - FULL	48	1500	700	1600	2000
HOSPITALITY ROOM PRIVATE - HALF	20	600	400	700	1000
TASTING ROOM SEMI-PRIVATE	32	600	400	1500	1800
BAR LOUNGE NOT PRIVATE	35	200	N/A	500	500

Wedding minimum spends are subject to pricing variables based on on venue demand.

EVENT INFORMATION

BREAKFAST BOOKINGS: Proof is open for breakfast in our regular dining room from Monday - Friday. If you would like to book a private event or catering during these times our Event Coordinator will customize a package for your group. The minimum spend requirement to host an event in the space for breakfast is \$1500.

NUMBER OF GUESTS: In the event of changing provincial guidelines, maximum guest counts may be subject to change on short notice. You will be billed for the amount of confirmed guests. If more guests than the confirmed number arrive, you will be billed for the actual guest amount.

LOCATION: This contract is for the exclusive use of the selected event space in Proof Kitchen + Lounge.

MINIMUM SPEND: If the minimum spend requirement is not reached you will be billed the difference as a room charge.

PAYMENT: The entire balance is due payable in cash, or by major credit card (Visa, Mastercard and/or American Express) at the close of the event. (Total balance due will include food and beverage costs, plus taxes, plus 20% service gratuity)

SERVICE GRATUITY: A 20% gratuity will be added to the total bill.

WEDDINGS: If the wedding minimum spend requirement is not met in food and beverage, before taxes and gratuity, the balance will be billed as a room rental charge.

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.

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

CANCELLATION: You may cancel your reservation and booking up to 5 days before the scheduled event. Should you cancel your event less than 5 days prior than your scheduled event you will be charged a non-refundable \$500 cancellation fee.

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

OUTSIDE FOOD AND BEVERAGE: **Alcoholic beverages or food may not be brought into Proof Kitchen + Lounge from outside sources.**



CONTACT US

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

519-208-3333
manager@proofwaterloo.com

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