THE BROCK HOUSE

KITCHEN BAR

EST 2009

PRIVATE EVENTS PACKAGE

FALL & WINTER PARTY MENUS 2026 - 2027





Event Coordinator's Maddison Bryan & Michelle Middleton

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Lunch Set Menu | Available 11:30am - 2:00pm | Not Available on Sundays

$42

HST + 18% gratuity additional

APPETIZER

MIXED GREENS
cucumber, beets, radish, carrots, cucumber, marinated cherry tomatoes, sherry vinaigrette

MAIN COURSE

choose one of the following

5OZ SLOW BRAISED SHORT RIB
roasted garlic mashed potatoes, buttered vegetables, au jus

ROASTED CHICKEN BREAST
roasted beets & potatoes, buttered vegetables, herb & honey pan jus

MAPLE GLAZED SALMON
roasted squash rice pilaf, cider dressed arugula & fennel

DESSERT

BUTTER TART
caramel apple ice cream, apple compote, whipped cream

Add on Unlimited Table Bread | $3 /person

Add on Charcuterie Board Station | $7 /person

Add on Table Appetizers | $10 /person

whipped cheese, prosciutto & peach chutney crostini | mushroom & goat cheese arancini | lobster salad phyllo cups

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Vegetarian + vegan option available upon request

Please inform Maddison of any guest allergies prior to event

No outside food permitted at The Brock House

Lunch Buffet | Available 11:30am - 2:00pm | Not Available on Sundays

To accommodate buffet set up, max. guest capacity is set at **75%** of the total capacity indicated on Page 3.
The event organizer will be billed based on the final guest confirmation, rather than actual attendance.
All food charges must be consolidated into a single bill.

$38

HST + 18% gratuity additional | minimum for 20 guests | private events only

HOMEMADE SALAD

select 1 salad | Choose 2 for an additional $5/person

MACEDONIAN PASTA SALAD

pasta, celery, onion, cucumber, peppers, tomato, olives, feta, sherry vinaigrette

FALL SHAVED VEGETABLE SALAD

mixed greens, apples, radish, beets, carrots, fennel, cabbage, roasted pumpkin seeds, feta, honey mustard dressing

CAESAR

romaine + kale, parmesan, bacon, croutons, TBH caesar dressing

HOUSE MADE KETTLE CHIPS

sweet & spicy aioli

ASSORTMENT OF PASTRIES

SANDWICHES PLATTERS

select 3 of the following sandwiches

ROAST BEEF

shaved prime rib, sautéed mushrooms, caramelized onions, horseradish aioli, arugula, ciabatta

CHICKEN CLUB

grilled, bacon, tomato, baby greens, caramelized onions, garlic aioli, ciabatta

ITALIANO

shaved italian cured meats, aged white cheddar, tomato, mustard aioli, arugula, ciabatta

SLIDERS

ground brisket, american cheddar, pickles, lettuce, onion, TBH sauce

VEGETABLE WRAP

roasted vegetables, arugula, spicy aioli

Add on Unlimited Table Bread | $3 /person

Add on Charcuterie Board Station | $7 /person

Add on Table Appetizers | $10 /person

whipped cheese, prosciutto & peach chutney crostini | mushroom & goat cheese arancini | lobster salad phyllo cups

Vegetarian + vegan option available upon request

Please inform Maddison of any guest allergies prior to event

No outside food permitted at The Brock House

Dinner Buffet | Available for both Lunch & Dinner Events

To accommodate buffet set up, max. guest capacity is set at **75%** of the total capacity indicated on Page 3.
The event organizer will be billed based on the final guest confirmation, rather than actual attendance.
All food charges must be consolidated into a single bill.

$65

HST + 18% gratuity additional | minimum for 20 guests | private events only

HOMEMADE SALAD

select 1 | choose 2 for an additional $5/person

MACEDONIAN PASTA SALAD
pasta, celery, onion, cucumber, peppers, tomato, olives, feta, sherry vinaigrette

FALL SHAVED VEGETABLE SALAD
mixed greens, apples, radish, beets, carrots, fennel, cabbage, roasted pumpkin seeds, feta, honey mustard dressing

CAESAR
romaine + kale, parmesan, bacon, croutons, TBH caesar dressing

SIDES

select 3 | select additional sides for $5/person per side

CARROTS
roasted, rosemary brown sugar butter

ROASTED POTATOES
herb butter & parmesan

ROASTED GARLIC MASHED POTATOES

ROASTED SQUASH & RICE PILAF
wilted kale & chickpeas

BRUSSEL SPROUTS
caramelized onions & roasted red peppers

PASTA PRIMAVERA
corn, peas, edamame, peppers, onions, arugula, tomato sauce

ROASTED BEETS
pumkin seeds, red onions, cider butter

PROTEINS

select 2

SLOW BRAISED SHORT RIB
caramelized onion jus

GRILLED CHICKEN BREAST
mushroom marsala cream sauce

HONEY GLAZED SALMON
sundried tomato + olive butter sauce

ASSORTMENT OF TWO BITE DESSERTS

Add on Unlimited Table Bread | $3 /person

Add on Charcuterie Board Station | $7 /person

Add on Table Appetizers | $10 /person

whipped cheese, prosciutto & peach chutney crostini |
mushroom & goat cheese arancini |
lobster salad phyllo cups

Vegetarian + vegan option available upon request
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Dinner Set Menu A | Available for both Lunch & Dinner Events

$59

HST + 18% gratuity additional

FOR THE TABLE

mushroom & goat cheese arancini | whipped cheese, prosciutto & peach chutney crostini

APPETIZER

SHAVED VEGETABLE SALAD
mixed greens, apple, radish, beet, carrot, fennel, cabbage,
roasted pumpkin seed, honey mustard dressing

MAIN COURSE

choose one of the following

SLOW BRAISED BONELESS SHORT RIB
roasted garlic mashed potatoes, buttered vegetables, mushroom + onion au jus

Upgrade Your Short Rib | Add shrimp skewer $7 | Substitute for lobster mashed potato $9

CHICKEN SUPREME
pan roasted, roasted vegetables & potatoes, brown sugar onion pan jus

PICKEREL
pan seared, mushroom & pea rice pilaf, caper brown butter, sprouts

DESSERT

FLOURLESS CHOCOLATE TORTE
cookies & cream ice cream, oreo crumb, chocolate sauce

Add on Unlimited Table Bread | $3 /person

Add on Charcuterie Board Station | $7/person

Vegetarian + vegan option available upon request

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Dinner Set Menu B | Available for both Lunch & Dinner Events

$68

HST + 18% gratuity additional

FOR THE TABLE

mushroom & goat cheese arancini | whipped cheese, prosciutto & peach chutney crostini | lobster salad phyllo cups, pickled onion & fried capers

APPETIZER

FALL SALAD

mixed greens, roasted beets, shaved apple, fennel, radish, roasted pumpkin seeds, crispy chickpeas, cranberries, feta, honey mustard dressing

MAIN COURSE

choose one of the following

8OZ SLOW ROASTED PRIME RIB

served medium rare, roasted garlic mashed potatoes, buttered vegetables, mushroom au jus, yorkshire pudding

Upgrade Your Prime Rib - 10oz add $5, 12oz add $10, 16oz add $20

Add shrimp skewer $7 | Substitute for lobster mashed potato $9

CHICKEN SUPREME

prosciutto & cheddar stuffed, mushroom risotto, crispy leeks, herbed breadcrumbs, lemon dressed arugula

MAPLE DIJON GLAZED SALMON

pan seared, parsnip puree, roasted brussel sprouts & potatoes, pickled onion, sprouts, chive oil

DESSERT

CARROT CAKE

caramel sauce, toasted almonds

Add on Unlimited Table Bread | $3 /person

Add on Charcuterie Board Station | $7 /person

Vegetarian + vegan option available upon request

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Dinner Set Menu C | Available for both Lunch & Dinner Events

For inquiries that do not meet the guest minimum requirements (Friday & Saturday Evenings),
we will happily offer privacy with this menu under the following conditions:
A minimum of 20 guests for the Nash Room & a minimum of 30 guests for the Kent Room

$95

HST + 18% gratuity additional

CHARCUTERIE BOARD STATION

cured meats, assorted cheeses, house pickles, preserves, nuts + seeds, crostini

FOR THE TABLE

lobster potato skins | mexican mac n' cheese bites - corn, jalapeno, scallion, spicy aioli |
shaved prime rib slider, arugula, fried onions, garlic aioli

APPETIZER

FALL SALAD
mixed greens, roasted beets, shaved apple, fennel, radish, roasted pumpkin seeds,
crispy chickpeas, cranberries, feta, honey mustard dressing

MAIN COURSE

choose one of the following

SOUS VIDE BEEF TENDERLOIN
served medium rare, 6oz, whipped boursin mashed potatoes, honey butter carrots, mushroom jus, crispy leeks

Add shrimp skewer $7 | Substitute for lobster mashed potato $9

CHICKEN SUPREME
prosciutto & cheddar stuffed, truffle & herb roasted potatoes, honey butter carrots, pan sauce

EUROPEAN SEABASS
pan seared, orzo in lobster butter sauce, lemon herb shirmp, sprouts, gremolata, parmesan

DESSERT

BROWN SUGAR CHEESECAKE
pear compote, struesal, caramel sauce

Add on Unlimited Table Bread | $3/person

Vegetarian + vegan option available upon request

Please inform Maddison of any guest allergies prior to event

No outside food permitted at The Brock House

Kids Set Menu | Available for both Lunch & Dinner Events

perfect for children ages 12 and under.

$26

hst + 18% gratuity additional

APPETIZER

CAESAR SALAD
romaine & kale, croutons, bacon lardons, parmesan

MAIN COURSE

choose one of the following

CHICKEN FINGERS
house cut fries, plum sauce

TBH BURGER
cheese, pickle, lettuce, tomato, fries

PASTA & MEATBALLS
marinara sauce

TBH BEEF & CHEDDAR SANDWICH
shaved prime rib, broiche bun, house cut fries

DESSERT

FLOURLESS CHOCOLATE TORTE
vanilla ice cream + chocolate sauce

*V*egetarian + vegan option available upon request

Please inform Maddison of any guest allergies prior to event

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Vegan & Vegetarian Main Course Menu

This menu will be presented to your guests at the event for them to choose their main course option.
No prior selection is required before the event.

MAIN COURSE

choose one of the following

TOFU TACOS
marinated tofu, avocado, black bean salsa,
radish, scallion, feta, rice, lime, sesame
can be adjusted for *vegan diets*

TOFU 'CARBONARA' PASTA
marinated tofu, mushrooms, peas, walnuts, onion,
egg, parmesan, herbs
can be adjusted for vegan diets

PASTA PRIMAVERA
peppers, onions, mushrooms, arugula, peas, house made tomato sauce
can be adjusted for vegan diets

MACEDONIAN BOWL
tofu, tzatziki, feta, tomato, cucumber, olives, onions, radish, rice
can be adjusted for vegan diets

Please inform your server of any allergies or dietary restrictions

All item ingredients are subject to change without notice

Hors D'oeuvres Packages | Not Available for Sunday Brunch & Between 4pm - 7:30pm on Fri & Sat Eve

$40 /person - Choose 6 Appetizers / 2 platters

**Available for lunch only*

$50 /person - Choose 8 Appetizers / 2 platters

**Available for Lunch & Dinner (Sun - Thurs)*

$60 /person - Choose 10 Appetizers / 2 platters

**Available for Lunch & Dinner*

***Mandatory package for Friday & Saturday Evening Hors D'oeuvres events*

Each guest will receive at least one piece of each selected appetizer.
Passed hors d'oeuvres parties must select one of the packages listed above.
One bill is required for food | Available only for private events.

Vegetarian

Avocado | avocado mousse, roasted beets, pea shoot, crostini

Brucshetta | roma tomatoes, feta, roasted garlic, herbs, crostini

Brussel Sprout | charred brussels sprouts, cranberries, whipped goat cheese, crostini

Boursin | house made whipped cheese, apple, walnuts, crostini

Mushroom | herb roasted, goat cheese, crostini

Pea & Edamame | goat cheese, spicy aioli, crostini

all the above crostini's can be served on cucumber rounds to accommodate gluten free diets

Mexican Spiced Deviled Eggs | chili powder, feta, scallion, corn

Caprese Skewer | heirloom cherry tomato, bocconcini cheese, balsamic reduction

Arancini | mushroom risotto, garlic aioli

Fried Mac n' Cheese bites | mozzarella, parmesan, panko breaded, spicy aioli

Mexican Mac n' Cheese bite | corn, jalapeno, scallions

Grilled Cheese | mozzarella, goat cheese, peach chutney, basil

Seafood

Prosciutto Wrapped Tiger Shrimp

Crispy Shrimp | buffalo sauce, dill crème fraiche

Smoked Salmon | boursin, pickled onion, crostini

Bacon Wrapped Scallops | lemon sage aioli

Shrimp & Salmon Ceviche | avocado, pickled jalapeno

Maple Ponzu Salmon Satay | sesame, scallion

Lobster Potato Skin | lobster filling, mixed cheese

Coconut Shrimp

Chimi Churri Shrimp Skewer | charred lemon aioli, herbs

Lobster Salad Phyllo Cup | pickled onion, fried capers

Shrimp Slider | breaded shrimp, pickled vegetables, cucumber, honey gochujang aioli

Hors D'oeuvres Packages Pt. 2 | Not Available for Sunday Brunch & Before 7:30pm on Fri & Sat

Protein

Ponzu Chicken Satay

Lemon Oregeno Chicken Satay

Korean Fried Chicken Slider | coleslaw, avocado, honey gochujang aioli

Short Rib Slider | horseradish aioli, fried onions, arugula

Beef Satay | herbs, red wine, roasted garlic

Tats Slider | brisket patty, brioche bun, tbh sauce, arugula, tomato

Chicken Parmesan Slider | marinara, mozzarella, carmelized onion, broiche bun

Mini Grilled Cheese | house smoked bacon jam, mozzarella

Beef Meatballs | garlic aioli, parmesan, herbs

TBH Ham & Cheese | capacolla, aged white cheddar, mustard aioli, pickles

Deep Fried Loaded Mashed Potatoes | cheese, bacon, scallion, garlic aioli

Prime Rib Slider | shaved, garlic aioli, arugula, mushrooms

Thai Curry Chicken Satay | scallions, sesame seeds

Whipped Cheese Crostini | prosciutto, peach compote

Pork Belly Skewers | soy & honey marinated, scallion & lime aioli

Medditerrean Chicken Skewer | lemon marinated, cherry tomato, olive, pepper

Beef Crostini | beef tenderloin, goat cheese, caramelized onions

Lamb Lollipops | chimi churri, herb yogurt *****72 hours notice*****

Dessert

Flourless Chocolate Torte Bites

Mini Butter Tarts

Lemon Bar Bites

Blueberry Crumb Bites

Mini Apple Pies

Cheesecake bites in Sugar Cookie Cup

Mini Whoopie Pies

Mini Chocolate Tart

The above desserts can be purchased individually for a dessert station. | Minimum order would be 15 per dessert.
Please contact maddison for pricing for dessert station option.

Platters

Chips & Dip | olive tapenade, bruschetta, guacamole, chips, crostini's, cucumber

Meat & Cheese | house pickles, preserves, nuts + seeds, crostini

Crudite | an assortment of raw vegetables, hummus, garlic parmesan dip

Fresh Fruit | melons, pineapple, grapes, berries

Mini Dessert | assortment of two bite desserts (chef's choice)

Pastry | cookies, loaves, muffins

Add On Additional Platters $10 / person per platter

minimum 10 guests | HST + 18% gratuity additional

Platters are only availble as an add on to hors d'oeuvres or set menu events

Red by the Bottle 750ml

ORGANIZED CRIME *pinot noir "break in" 2021, niagara*	$52
TAWSE *cabernet franc "growers blend" 2020, niagara*	$62
TWO SISTERS *11th post (merlot, cab, cab franc) , 2020, niagara*	$69
MW CELLARS *cabernet sauvignon, 2023, niagara*	$60
HIDDEN BENCH *terrior cache (merlot, malbec, can franc, cab sauv), 2021, niagara*	$75
DOMINI VENETI *appassimento rosso (ripasso), 2022, italy*	$62
VOLPIA *chianti classico, 2020, italy*	$62
LUIANO *chianti classico, 2020, italy*	$60
GIOVANNI ROSSO *nebbiolo, 2021, italy*	$62
DOMINI VENETI *valpolicella classico, 2021, italy*	$58
DOMINI VENETI *amarone della valpolicella, 2019, italy*	$120
CANTINE GIGI ROSSO *barolo, 2019, italy*	$150
VILLA PILLO BORGOFORTE *sangiovese, cab, 2023, italy*	$55
AMALAYA *malbec, 2023, argentina*	$58
FINCA DECERO *cabernet savignon, 2019, argentina*	$58
ZINIO *tempranillo, 2018, spain*	$66
CHATEAU BERNADOTTE *cab sauv, cab merlot, petit verdot 2018, france*	$79
GLAETZER *shiraz "amon-ra", 2021, australia*	$180
HEARTLAND *cabernet sauvigon directors cut" 2021, australia*	$110

VINTAGES ARE SUBJECT TO CHANGE WITHOUT NOTICE

White by the Bottle 750ml

ORGANIZED CRIME — $52
chardonnay, 2021 niagara

HIDDEN BENCH — $62
chardonnay beton (unoaked), 2023, niagara

DOMAINE LAROCHE — $65
chablis, 2023, france

OYSTER BAY — $52
sauvignon blanc, 2023, malborough

OYSTER BAY — $52
pinot grigio, 2023, malborough

ASTROLABE — $56
sauvignon blanc, 2023, malborough

BOSCHENDAL — $54
chenin blanc, 2023, south africa

TEFIENBRUNER — $64
pinot grigio, 2024, italy

Sparkling by the Bottle 750ml

MOET CHANDON — $100
champagne brut, NV, france

Half Bottle White & Red 375ml

ASTROLABE — $34
sauvignon blanc, 2021, california

TAWSE — $29
cabernet merlot, 2017 niagara

DOMINI VENETI — $36
valpollicella, 2021, italy

LUIANO — $36
chianti classico, 2020, italy

VINTAGES ARE SUBJECT TO CHANGE WITHOUT NOTICE

Brocktails

TBH CAESAR (1.5oz) $12
dill + cucumber infused vodka, caesar mix, spices, TBH rim

A NIGHT IN JALISCO (1.5oz) $15
tequila reposado, lime, pineapple syrup, ginger beer, sweet vermouth

TBH SANGRIA (4oz) $14
red wine, brandy, chambord, triple sec, TBH juice blend, simple syrup

SAZERAC (2.5oz) $15
rye, demerara syrup, water, peychauds, angostura,absinith spritz

RHUBARB LAVENDER MARGARITA (1.5oz) $15
tequila blanco, elderflower, lime, rhubarb lavender syrup, lavender salt

ROOT BEER OLD FASHIONED (2oz) $16
spiced rum, root beer syrup, cardamom bitters, angostura, cherry

IT'S BRITNEY, SPRITZ (2oz) $14
gin, cointreau, elderflower, lime, blood orange syrup, soda water

NUTRL SELTZERS 473ml $8
grapefruit, lemon, pineapple OR raspberry

BAR RAIL (1.5oz) $9

Zero-Proof

THE RHUBY SLIPPER $9
rhubarb lavender syrup, lemon, soda water

TROPIC LIKE ITS HOT $9
pineapple ginger syrup, lime, ginger beer, mint

TBH STRAWBERRY LEMONADE $8

Craft on Draft 16oz

TBH BREW BY OLD FLAME *brunette lager, 4.8%, port perry* $9
COWBELL BREWING CO. *session IPA, 4.3%, Blyth* $9
TOWN BREWERY *light lager, 4.2%, whitby* $9.5
5 PADDLES *lagered ale, 5%, whitby* $9.5
OLD FLAME BREWING *hazy blonde, 5%, port perry* $9.5
BELLWOODS BREWERY *pilsner, 4.8%, toronto* $9.5
SLABTOWN CIDER CO. *founders dry cider, 6.4%, uxbridge* $9
TOWN BREWERY *square wheels IPA, 6.5%, whitby* $9.5
SECOND WEDGE BREWING *scottish ale, 4.8%, uxbridge* $9
GUINNESS *stout, 4.2%, ireland (20oz)* $11
NON-ALCOHOLIC *easy tiger 355ml, corona 330ml* $7

White by the Glass

	5oz	8oz	BTL
RIESLING *tawse, niagara*	$10	$16	$50
CHARDONNAY *divergence, niagara*	$11	$17	$54
PINOT GRIGIO *salva terra, italy*	$11	$17	$54
SAUVIGNON BLANC *misty cove, new zealand*	$13	$19	$59
GAMAY ROSE *divergence, niagara*	$12	$18	$57
PROSECCO *litaly*	$12	-	$55

Red by the Glass

	5oz	8oz	BTL
CAB FRANC *cave springs, niagara*	$10	$16	$50
PINOT NOIR *cave springs, niagara*	$12	$18	$54
CABERNET SAUVIGNON *vina cobos felino, argentina*	$13	$19	$58
MALBEC *cinco sentidos, argentina*	$13	$19	$58
NERO D'AVOLA *tenute orestiadi, italy*	$13	$19	$58
TEMPRANILLO *ja!, spain*	$11	$17	$50

Non-Alcoholic

FOUNTAIN POP $4.5
free refills
SM. JUICE $4
LRG. JUICE $6
SM. SPARKLING WATER $4.5
LRG. SPARKLING WATER $8
SM. STILL WATER $4.5
LRG. STILL WATER $8

Pricing & Availability is subject to change as our Wine, Cocktail & Beer menu change frequently