

THE
BROCK
HOUSE

KITCHEN  BAR

EST 2009

PRIVATE
EVENTS
PACKAGE

SPRING
&
SUMMER
PARTY MENUS
2026



Event Coordinator Maddison Bryan

maddison@thebrockhouse.ca | 905.493.4031 ext 3

TBH | Spring & Summer Party Menus 2026

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

CHICKEN CUTLET

spaghetti, onions, olives, sundried tomato, herb cream sauce,
lemon dressed arugula, parmesan

HONEY GLAZED SALMON

pan seared, asparagus + pea rice pilaf, sprouts, almonds

DESSERT

BUTTER TART

maple walnut ice cream

Add on Unlimited Table Bread | \$3/person

Add on Charcuterie Board Station | \$7/person

Add on Table Appetizers | \$10/person

pea, edamame + lemon boursin crostini | shrimp arancini | chimichurri marinated chicken satay

Vegetarian + vegan option available upon request

Please inform Maddison of any guest allergies prior to event

No outside food permitted at The Brock House

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

SPRING GREENS

spring mix, cucumber, shaved carrot, onions,
apples, beets, radish, pomegranate,
candied pecans, goat cheese, orange vinaigrette

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

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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

SPRING GREENS

spring mix, cucumber, shaved carrot, onions,
apples, beets, radish, pomegranate,
candied pecans, goat cheese, orange vinaigrette

CAESAR

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

SIDES

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

CARROTS

roasted, honey + thyme butter

ROASTED POTATOES

garlic + herb butter

ROASTED GARLIC MASHED POTATOES

VEGETABLES RICE PILAF

BRUSSEL SPROUTS

caramelized onions & roasted red peppers

PASTA PRIMAVERA

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

ASSORTMENT OF TWO BITE DESSERTS

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

PROTEIN UPGRADE

PRIME RIB CARVING STATION

chef station, freshly carved to order, au jus, horseradish

6oz Portions - \$10/person

9oz Portions - \$16/person

Duration of the Chef Station:

Approximately 30 to 60 minutes, depending on group size.

*Any remaining prime rib will be sliced &
placed on the buffet.*

Add on Unlimited Table Bread | \$3/person

Add on Charcuterie Board Station | \$7/person

Add on Table Appetizers | \$10/person

pea, edamame + lemon boursin crostini | shrimp arancini |
chimichurri marinated chicken satay

Vegetarian + vegan option available upon request

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\$59

HST + 18% gratuity additional

FOR THE TABLE

chimichurri marinated chicken satay | pea, edamame + lemon boursin crostini

APPETIZER

MIXED GREEN SALAD

mixed greens, beets, radish, carrots, cucumber, tomato, sherry vinaigrette

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 \$8

CHICKEN SCHNITZEL

topped with cherry tomatoes + parmesan, spaghetti, pesto butter sauce

PAN SEARED PICKEREL

roasted potatoes, asparagus, peas, cauliflower puree, sprouts

DESSERT

FLOURLESS CHOCOLATE TORTE

salted caramel + coffee ice cream, 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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\$68

HST + 18% gratuity additional

FOR THE TABLE

pea, edamame + lemon boursin crostini | shrimp arancini | chimichurri marinated chicken satay

APPETIZER

SPRING SALAD

mixed greens, shaved carrots, onions, apples, beets, radish, pomegranate,
candied pecans, goat cheese, orange vinaigrette

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 \$4, 12oz add \$8, 16oz add \$16

Add shrimp skewer \$7 | Substitute for lobster mashed potato \$8

STUFFED CHICKEN SUPREME

roasted red pepper & asiago stuffed, roasted potatoes,
honey butter carrots, herb cream sauce

SALMON

pan seared, seafood risotto, asparagus, sprouts

DESSERT

LEMON BLUEBERRY YOGURT CAKE

blueberry coulis, walnut struesel, berries

Add on Unlimited Table Bread | \$3/person

Add on Charcuterie Board Station | \$7/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

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

prosciutto wrapped shrimp | herb roasted mushroom & goat cheese crostini |
shaved prime rib slider, arugula, fried onions, garlic aioli

APPETIZER

SPRING SALAD

mixed greens, shaved carrots, onions, apples, beets, radish, pomegranate,
candied pecans, goat cheese, orange vinaigrette

MAIN COURSE

choose one of the following

SOUS VIDE BEEF TENDERLOIN

served medium rare, 6oz, parmesan + herb mashed potatoes, honey roasted carrots, mushroom jus,
Add shrimp skewer \$7 | Substitute for lobster mashed potato \$8

CHICKEN SUPREME

roasted red pepper & asiago stuffed, garlic + bacon roasted potatoes,
honey butter carrots, truffle bechamel

EUROPEAN SEABASS

lobster & shrimp risotto, asparagus, sprouts

DESSERT

MIXED BERRY CHEESECAKE

graham crumb crust, berry coulis

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

perfect for children ages 10 and under.

\$20

hst + 18% gratuity additional

APPETIZER

VEGETABLES & DIP

MAIN COURSE

choose one of the following

GRILLED CHICKEN BREAST
mashed potatoes, buttered vegetables

TBH BURGER
cheese, pickle, lettuce, tomato, fries

PASTA & MEATBALLS
marinara sauce

DESSERT

VANILLA ICE CREAM + CHOCOLATE SAUCE

Vegetarian + vegan option available upon request
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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

\$30/person – Choose 6 Appetizers

\$40/person – Choose 6 Appetizers / 2 platters

\$50/person – Choose 10 Appetizers

\$60/person – Choose 10 Appetizers / 2 platters

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

Bruschetta | 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 | mozzarella, parmesan, panko breaded, spicy aioli

Protein

Ponzu Chicken Satay

Lemon Oregano 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, caramelized onion, brioche bun

Mini Grilled Cheese | house smoked bacon jam, mozzarella

Beef Meatballs | garlic aioli, parmesan, herbs

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

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

Seafood

Prosciutto Wrapped Tiger Shrimp

Crispy Shrimp | buffalo sauce, dill crème fraîche

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

Dessert

Flourless Chocolate Torte Bites

Lemon Possets

Chocolate Pot de Crème

Chocolate Peanut Butter Pot de Creme

No Bake Cheesecake | *select one flavour* | apple, cherry, blueberry, mixed berry, chocolate, caramel

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

\$10 / person per platter

minimum 10 guests | HST + 18% gratuity additional

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

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

Selection from this list may require an order 4 days in advance.

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Red by the Bottle 750ml

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

White by the Bottle 750ml

ORGANIZED CRIME	\$52
<i>chardonnay, 2021 niagara</i>	
HIDDEN BENCH	\$62
<i>chardonnay beton (unoaked), 2023, niagara</i>	
DOMAINE LAROCHE	\$65
<i>chablis, 2023, france</i>	
OYSTER BAY	\$52
<i>sauvignon blanc, 2023, malborough</i>	
OYSTER BAY	\$52
<i>pinot grigio, 2023, malborough</i>	
ASTROLABE	\$56
<i>sauvignon blanc, 2023, malborough</i>	
BOSCHENDAL	\$54
<i>chenin blanc, 2023, south africa</i>	
TEFIENBRUNER	\$64
<i>pinot grigio, 2024, italy</i>	

Sparkling by the Bottle 750ml

MOET CHANDON	\$100
<i>champagne brut, NV, france</i>	

Half Bottle White & Red 375ml

ASTROLABE	\$34
<i>sauvignon blanc, 2021, california</i>	
TAWSE	\$29
<i>cabernet merlot, 2017 niagara</i>	
DOMINI VENETI	\$36
<i>valpollicella, 2021, italy</i>	
LUIANO	\$36
<i>chianti classico, 2020, italy</i>	

Brocktails

TBH CAESAR (1.5oz)	\$12
<i>dill + cucumber infused vodka, caesar mix, spices, TBH rim</i>	
A NIGHT IN JALISCO (1.5oz)	\$15
<i>tequila reposado, lime, pineapple syrup, ginger beer, sweet vermouth</i>	
TBH SANGRIA (4oz)	\$14
<i>red wine, brandy, chambord, triple sec, TBH juice blend, simple syrup</i>	
SAZERAC (2.5oz)	\$15
<i>rye, demerara syrup, water, peychauds, angostura, absinith spritz</i>	
RHUBARB LAVENDER MARGARITA (1.5oz)	\$15
<i>tequila blanco, elderflower, lime, rhubarb lavender syrup, lavender salt</i>	
ROOT BEER OLD FASHIONED (2oz)	\$16
<i>spiced rum, root beer syrup, cardamom bitters, angostura, cherry</i>	
IT'S BRITNEY, SPRITZ (2oz)	\$14
<i>gin, cointreau, elderflower, lime, blood orange syrup, soda water</i>	
NUTRL SELTZERS 473ml	\$8
<i>grapefruit, lemon, pineapple OR raspberry</i>	
BAR RAIL (1.5oz)	\$9

Zero-Proof

THE RHUBY SLIPPER	\$9
<i>rhubarb lavender syrup, lemon, soda water</i>	
TROPIC LIKE ITS HOT	\$9
<i>pineapple ginger syrup, lime, ginger beer, mint</i>	
TBH STRAWBERRY LEMONADE	\$8

Craft on Draft 16oz

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

White by the Glass

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

Red by the Glass

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

Non-Alcoholic

FOUNTAIN POP	\$4.5	SM. SPARKLING WATER	\$4.5
<i>free refills</i>		LRG. SPARKLING WATER	\$8
SM. JUICE	\$4	SM. STILL WATER	\$4.5
LRG. JUICE	\$6	LRG. STILL WATER	\$8