



PRIX FIXE MENU 1 (\$55)

1ST COURSE

GOAT CHEESE TOMATO CAPRESE SALAD
with stout balsamic reduction & fresh basil

CREAMY KALE CAESAR SALAD
with romano cheese, focaccia croutons,
& grilled lemon

2ND COURSE

BEER BRINED CHICKEN SUPREME
with fresh herbs, smoked tomato couscous
salad & honey herb IPA vinaigrette

STOUT BRAISED BEEF SHORT RIB
with thyme roasted fingerling potatoes &
baby carrots

3RD COURSE

CLASSIC STOUT BROWNIE
with chantilly cream & shaved candied pecans

APPLE CRUMBLE IN A JAR
with french vanilla ice cream



PRIX FIXE MENU 2 (\$65)

1ST COURSE

RUSTIC TOMATO & THYME SOUP
with cheesy focaccia croutons

GRILLED ROMAINE CAESAR
with crumbled feta cheese, fresh herbs & lemon

2ND COURSE

BEER BRINED PORK RACK CHOP
with buttery braised cabbage & grilled asparagus

BEER BRINED CHICKEN SUPREME
with fresh herbs, smoked tomato couscous
salad & honey herb IPA vinaigrette

3RD COURSE

CLASSIC STOUT BROWNIE
with chantilly cream & shaved candied pecans

APPLE CRUMBLE IN A JAR
with french vanilla ice cream



EVENT STATIONS

ROASTED GARLIC SESAME HUMMUS BOWL

house-made roasted garlic hummus, cucumber
slices & crostini
\$16 | serves 4-6

SUNSHINE CITY POACHED SHRIMP COCKTAIL

poached in our Sunshine City Blonde, served with
house-made classic cocktail sauce & fresh lemon
\$18 / dozen

WHIPPED FETA CHEESE BOWL

toasted pistachios, honey, fresh herbs, cracked
black pepper, rosemary oil and crostini
\$18 | serves 4-6

NUTS & BOLTS

our take on a classic bar snack
\$7 | serves 3-4

RICOTTA & SMOKED TOMATO CROSTINI

smoked cherry tomatoes, fresh ricotta cheese,
house-made crostini
\$18 / dozen

CHARCUTERIE BOARD

cured meats, locally sourced cheeses, assorted
pickled vegetables & chutney
\$28 / board | serves 5-6

CCBC CHEESE BOARD

three canadian sourced cheeses accompanied
with candied nuts, seasonal chutney & crostini
\$24 / board | serves 5-6

MARINATED OLIVE BOWL

house-made marinated olives, olive oil, chilis,
rosemary & garlic
\$12 | serves 6-8