

**EAST OF BRUNSWICK**  
*Pub and Kitchen*

EVENTS@EASTOFBRUNSWICK.CA | 416-533-8368



The East of Brunswick Pub and Kitchen is everything you love about your Annex local - but more. There's 24 taps of craft beer but if you can't find your tap, there's 20 bottles in the fridge. There's hand-crafted cocktails and plenty of bourbon on-hand. Wine too, if that's your liquid of choice.

We're sure your group will be hungry! Our party menu incorporates all your pub favourites but we've mixed it up with some stuff that you wouldn't find at most pubs! Let us know if you are looking to host a corporate or social event and we will tell you about the options available to you.

So drop our events team a line today to come experience The East of Brunswick!

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**416-533-8368**

# *Pub and Kitchen Party Menu*



# Lunch - \$28

## TOMATO SOUP

Salty pretzel bites

*~or~*

## PEPPERY PUB

Arugula | house-greens | pickled beets | roasted edamame |  
goat cheese | balsamic vinaigrette

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## STRAIGHT UP BURGER

Iceberg lettuce | tomato | pickle | Russian dressing

*~or~*

## MAC & CHEESE

Fresh made-in-Pub | Peppery Pub Salad

*~or~*

## THAI GREEN CURRY

Sautéed chicken | red pepper | basil | cilantro | pistachios |  
pomegranate seeds | jasmine rice

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## SEASONAL FRUIT CRUMBLE

What's in season | ice-cream

*~or~*

## CHOCOLATE ICE CREAM

Butterscotch drizzle

# 3 Course Dinner - \$38

## TOMATO SOUP

Salty pretzel bites

*~or~*

## SMASHED AVOCADO TOAST

Ricotta cheese | avocado | cherry tomatoes | radish |  
toasted multi-grain | cilantro | sunflower seed oil

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## NOTORIOUS CHICKEN POT PIE

Made-in-Pub every morning | sautéed chicken | kale |  
bacon | carrots | onions | Peppery Pub Salad

*~or~*

## DAVE'S FRIED CHICKEN

Buttermilk battered | fresh hand-cut fries | green beans n' bacon |  
with trio of sauces | contains peanuts

*~or~*

## ELK BURGER

Korean BBQ glazed bacon | made-in-pub beer-battered onion ring |  
cheddar cheese | sriracha aioli | tomato | iceberg lettuce

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## STICKY TOFFEE PUDDING

Made-in-pub British classic

*~or~*

## BAO ICE CREAM SANDWICH

Deep-fried and filled with  
vanilla ice cream and Nutella.

# 4 Course Dinner - \$50

## EDAMAME

Salt | sesame seed oil

~or~

## TOMATO SOUP

Salty pretzel bites

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## NOT YOUR AVERAGE WRAPS

Artisanal romaine lettuce cups |  
quinoa | roasted vegetables |  
carrots | dried cherries |  
green curry dressing

~or~

## PEPPERY PUB

Greens, pickled beets |  
roasted edamame | goat cheese |  
balsamic vinaigrette

~or~

## GRILLED FISH TACO

Monterey Jack cheese |  
chipotle-aioli | chimichurri  
slaw | flour tortilla | lime

## PAN-SEARED SALMON

Pistachio-pesto |  
cauliflower | farro salad

~or~

## STEAK FRITES

Locally raised | grass-fed |  
all natural 10 oz. bistro filet |  
veal jus | fresh hand-cut fries

~or~

## DUCK SAUSAGE PAPPARDELLE

Our own fennel duck sausage |  
whipped ricotta | oregano |  
baby spinach | cremini mushrooms  
in a tomato veal jus

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## STICKY TOFFEE PUDDING

Made-in-Pub British classic

~or~

## SEASONAL FRUIT CRUMBLE

What's in season | ice-cream

# *Vegetarian Options*

Please let us know in advance which option you would like and the quantity required for your event.

## *Lunch*

### **NON BURGER BURGER**

Black bean patty | Swiss cheese |  
guacamole | arugula | chipotle mayo

## *Dinner*

### **VEGETARIAN PAELLA**

Arborio rice | saffron | zucchini |  
bell peppers | tomatoes | green peas

*~or~*

### **FETTUCCHINE ALFREDO**

Assorted grilled vegetables

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## *Top the table with these great add-on's!*

### **TATER TOTS**

Fire salt | sriracha aioli |  
sour cream 5

### **EDAMAME**

Salt | sesame seed oil 5

### **BEER NUTS**

Honey | cumin |  
chili 6

*By the Dozen*





## TIKI PORK TACO

Slow-cooked smoky pork | mango |  
shredded cabbage | cilantro |  
spicy mayo

**\$35 PER DOZEN**

## GRILLED FISH TACO

Monterey Jack cheese | chipotle-aioli |  
chimichurri slaw | flour tortilla |  
lime wedge

**\$35 PER DOZEN**

## BOAR SLOPPY JOE SLIDERS

Crispy-fried onions | green peppers |  
pickled jalapeños | bourbon BBQ sauce

**\$40 PER DOZEN**

## KOREAN BEEF SLIDER

Korean bbq glaze | roasted garlic  
& beer aioli | pickled cucumber

**\$45 PER DOZEN**

## MINI FISH & CHIPS

Haddock | fresh hand-cut fries |  
tartar sauce

**\$36 PER DOZEN**

## SMASHED AVOCADO TOAST

Ricotta cheese | avocado |  
cherry tomatoes | radish | toasted  
multi-grain | cilantro |  
sunflower seed oil

**\$30 PER DOZEN**

## CRISPY CHICKEN & VEGETABLE POTSTICKERS

With sweet soy dipping sauce

**\$30 PER DOZEN**

## NOT YOUR AVERAGE WRAPS

Artisanal romaine lettuce cups |  
quinoa | roasted vegetables |  
carrots | dried cherries |  
dried cranberries | green curry

**\$30 PER DOZEN**

## CRUNCHY CHICKEN SANDWICH

Eleven herbs and spices |  
sweet and spicy pickle slaw |  
chipotle mayo | butter bun

**\$40 PER DOZEN**

## AVOCADO DEVILLED EGGS

Pickled onion

**\$30 PER DOZEN**

# *Sharables*



# Platters

## PRETZEL BITES

Spicy beer-cheese dip

~ \$40 PER PLATTER ~

## P&K DIP

Hummus | pistachio pesto | chili | olive oil |  
Naan | carrots | celery

~ \$45 PER PLATTER ~

## DESSERT

Assorted squares | charred marshmallow fluff |  
dried fruit

~ \$45 PER PLATTER ~

## SMALL SEASONAL FRUIT

Herb infused | yogurt dip

~ \$45 PER PLATTER ~

## CHICKEN WINGS

Dusted. Carrots, celery, dill ranch dip.

4lbs of wings — choice of sauce

Buffalo | Korean BBQ | Maple Chipotle | Jerk | Honey Garlic

~ \$50 PER PLATTER ~

# *Food Stations*



# Food Stations

## POUTINE

Fresh hand-cut fries | pub-made gravy |  
Québec cheese curds |

YOUR CHOICE OF TWO TOPPINGS

wild boar | pulled pork | house-smoked bacon crisps

**\$8 PER PERSON**

Chef attendant fee \$75

*Upgrade your fries to Tater Tots for \$1 more per person!*

## CARVERY

Five spice rubbed | round roast |  
red wine reduction | assorted mustards

**\$300 PER STATION**

Chef attendant fee \$75

Serves up to 30 people

## PUB AND KITCHEN SIGNATURE DESSERTS

ASSORTED PUB-MADE SIGNATURE DESSERTS

Seasonal crumble | sticky toffee pudding |  
apple pie | fresh fruit | whipped cream |  
coffee and tea included

**\$10 PER PERSON**

# Food Stations

## CURRY STATION

### THAI GREEN CURRY

Thai basil | bell peppers | coriander | pomegranate seeds

### INDIAN CURRY

Poppadum | yoghurt raita | crispy onions

Jasmine rice | Naan bread

**\$16 PER PERSON**

## SIMPLE SALAD BAR

Choose from a variety of fresh local ingredients,  
topped with our homemade dressing

**\$7 PER PERSON**

Chef attendant fee \$75 - optional

## MASHED POTATO STATION

Butter | sour cream | bacon

### CHOICE OF 8 ADDITIONAL TOPPINGS

Parmesan | cheddar | jack | mozzarella | chives | scallions |  
crunchy onion strings | gravy | roasted garlic | steamed broccoli |  
corn | roasted peppers | caramelized onions | hot sauce |  
jalapeños | salsa | diced tomatoes | wild boar

**\$7 PER PERSON**

## POPCORN STATION

Freshly popped corn | 5 in house created flavours

**\$5 PER PERSON**

Chef attendant fee \$75

Price includes popcorn machine and bags

# Notes

CONTACT OUR

*Events Team*



FAB RESTAURANT CONCEPTS

EVENTS@EASTOFBRUNSWICK.CA

P: 416-533-8368

1-888-743-8368

📧@FABEVENTSTO



# EAST OF BRUNSWICK

*Pub and Kitchen*

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