

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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Pub and Kitchen Party Menu



Lunch - \$29

TOMATO SOUP

Salty pretzel bites

~or~

PEPPERY PUB

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

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 | potatoes | Jasmine rice

SEASONAL CHEESECAKE

~or~

VANILLA ICE CREAM

[menus can be customized to suit your needs]

3 Course Dinner - \$40

TOMATO SOUP

Salty pretzel bites

~or~

SMASHED AVOCADO TOAST

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

NOTORIOUS CHICKEN POT PIE

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

~or~

NASHVILLE FRIED CHICKEN

Marinated chicken thighs | Nashville style cayenne pepper sauce |
white toast | B&B pickles | macaroni salad | spicy slaw

~or~

ELK BURGER

Korean BBQ glazed bacon | onion ring | cheddar cheese |
sriracha aioli | tomato | iceberg lettuce

STICKY TOFFEE PUDDING

Made-in-pub British classic

~or~

SEASONAL CHEESECAKE

[menus can be customized to suit your needs]

4 Course Dinner - \$52

AVOCADO TOAST

Ricotta cheese | cherry tomatoes |
radish | cilantro | sunflower oil drizzle

~or~

TOMATO SOUP

Salty pretzel bites

NOT YOUR AVERAGE WRAPS

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

~or~

PEPPERY PUB

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

~or~

GRILLED FISH TACO

Flour tortillas | chimichurri slaw |
chipotle mayo | shredded cabbage |
Monterey Jack cheese | cilantro |
pickled red onion | avocado

PAN-SEARED SALMON ZEN BOWL

Fried brown rice | pineapple |
Brussels sprouts |
asparagus | sunny side egg

~or~

STEAK FRITES

AAA 8 oz. top sirloin | veal jus |
fresh hand-cut fries

~or~

SAUSAGE LINGUINE

Fennel sausage sautéed
with EVOO | confit garlic |
blistered tomatoes |
roasted leeks | mushrooms |
baby spinach | topped with
Grana Padano parmesan

STICKY TOFFEE PUDDING

Made-in-Pub British classic

~or~

SEASONAL CHEESECAKE

[menus can be customized to suit your needs]

Vegetarian Options

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

Lunch

MOROCCAN VEGGIE BURGER

Black-bean corn patty | tabbouleh |
hummus aioli | pickled turnips

Dinner

VEGETARIAN THAI GREEN CURRY

Rice | pistachios | bell peppers |
cauliflower | potatoes | basil

~or~

FETTUCCHINE ALFREDO

Assorted grilled vegetables

Top the tables!

TATER TOTS

Dusted in fire salt. Served with a side of
garlic-jalapeno Tabasco. **6**

EDAMAME

Salt | sesame oil.
6

[menus can be customized to suit your needs]

By the Dozen



TIKI PORK TACO

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

\$55 PER DOZEN

NOT YOUR AVERAGE WRAPS

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

\$40 PER DOZEN

WILD BOAR SLOPPY JOE SLIDERS

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

\$44 PER DOZEN

KOREAN BEEF SLIDER

Korean bbq glaze | roasted garlic
& beer aioli | pickled cucumber
| sesame seed bun

\$55 PER DOZEN

MOROCCAN VEG BURGER SLIDERS

Black-bean corn patty | tabbouleh |
hummus aioli | pickled turnips
| sesame seed bun

\$50 PER DOZEN

SMASHED AVOCADO TOAST

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

\$35 PER DOZEN

CRISPY CHICKEN & VEGETABLE POTSTICKERS

With sweet soy dipping sauce

\$35 PER DOZEN

GRILLED FISH TACO

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

\$55 PER DOZEN

AVOCADO DEVILLED EGGS

Pickled onion

\$35 PER DOZEN

CRUNCHY CHICKEN SANDWICH

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

\$55 PER DOZEN

MINI FISH & CHIPS

Haddock | fresh hand-cut fries |
tartar sauce

\$39 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 ~

CHICKEN WINGS

4lbs of wings — choice of sauce
Buffalo | Korean BBQ | Maple Chipotle | Jerk | Honey Garlic

~ \$55 PER PLATTER ~

SMALL SEASONAL FRUIT

Herb infused | yogurt dip

~ \$60 PER PLATTER ~

DESSERT

Assorted squares | charred marshmallow fluff |
dried fruit

~ \$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

\$10 PER PERSON

Chef attendant fee \$75+HST

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

CARVERY

Five spice rubbed | round roast | red wine reduction |

assorted mustards | mini sesame seed buns

\$395 PER STATION

Chef attendant fee \$75+HST

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 |
potatoes | pomegranate seeds | chicken

INDIAN CURRY

Poppadum | yoghurt Raita |
crispy onions | chicken | Jasmine rice | Naan bread

\$16 PER PERSON

\$14 PER PERSON

(WITHOUT CHICKEN)

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

SIMPLE SALAD BAR

Choose from a variety of fresh local ingredients,
topped with our house-made dressing

\$8 PER PERSON

Chef attendant fee \$75+HST - optional

POPCORN STATION

Freshly popped corn | 5 in house created flavours

\$5 PER PERSON

Chef attendant fee \$75+HST

Price includes popcorn machine and bags

Notes

CONTACT OUR

Events Team



FAB RESTAURANT CONCEPTS

EVENTS@EASTOFBRUNSWICK.CA

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📧@FABEVENTSTO



EAST OF BRUNSWICK

Pub and Kitchen

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