

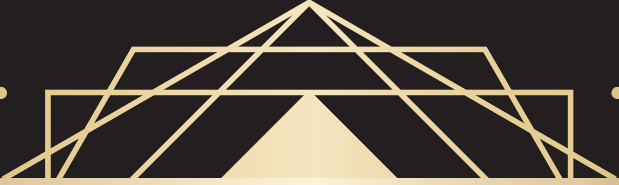


BRAZEN  
HEAD

2020

EVENT

PACKAGE



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# ABOUT

## BRAZEN HEAD

Welcome to Brazen Head!

Located in the heart of Liberty Village, Brazen Head is your classic Irish Pub with some Old Toronto flare!

Spread out over 2 floors in an old ammunitions' factory, Brazen Head can accommodate groups of up to 550 guests. Take advantage of our private cocktail bar called the Black Sheep which is located on the third floor with two adjacent patios overlooking Liberty Village or bask in the old-world charm of our Grand Dining Room - complete with floor to ceiling Palladian style windows overlooking the garden terrace. Sip on handcrafted cocktails, one of many local beers on tap or indulge in a glass of wine at one of our two fully equipped bars! Wow your guests with our wide selection of elevated pub cuisine; from passed appetizers, carvery stations, buffet style and seated meals! No matter the occasion, the team at Brazen Head can make your event an experience to remember!

# BAR OPTIONS

We believe that an impressive draught beer, martini and wine selection is essential to the event experience, and ours is one that is sure to please every palate.

You have a few different options for handling the bar; they are as follows:

- **WELCOME DRINK** – Host a beer or cocktail of your choice to greet your guests on arrival.
- **STANDARD OPEN BAR PACKAGE** – \$50 per person plus tax & gratuity which includes basic bar rail, house red & white wine, domestic bottled and beer on tap, juice, soft drinks and water.
- **PREMIUM OPEN BAR PACKAGE** – \$60 per person plus tax & gratuity which includes basic and premium bar rail, 2 red & 2 white wines, domestic & premium bottled and beer on tap, juice, soft drinks and water.
- **HOST BAR** – You can provide your guests with an open bar where you pick up the bill for the evening. Drinks will be billed based on consumption. You can also set restrictions on the value of the beverages you wish to offer your guests.
- **PARTIAL HOST** – This is where you choose to host a portion of the drinks for the evening such as drinks during the cocktail reception, followed by wine with dinner. After dinner it would become a cash bar, for example. You are the one who selects the terms for this. Drinks will be billed on consumption. With this option you can also set restrictions on the drinks that are going to be consumed.
- **DRINK TICKETS** – You can also offer your guests drink tickets which will be billed on consumption. You have the option to set restrictions on these tickets. If you choose to limit the number of tickets your guests receive, it will become a cash bar afterwards; unless otherwise specified.
- **CASH BAR** – The last option is to have a cash bar for your guests where they pay for all their drinks themselves.

# BREAKFAST

## CONTINENTAL 1

\$17 per person

Bagels, cream cheese, jam, fresh baked mini muffins and fresh fruit.

\*MINIMUM 20 PEOPLE.

SERVED WITH COFFEE, TEA AND JUICES.

## CONTINENTAL 2

\$23 per person

Assorted Hot Breakfast wraps, assorted mini pastries and fresh fruit.

\*MINIMUM 20 PEOPLE.

SERVED WITH COFFEE, TEA AND JUICES.

## HOT BREAKFAST

\$26 per person

Scrambled eggs, bacon, sausage, country potatoes, assorted mini pastries, toast and fresh fruit.

\*MINIMUM 20 PEOPLE.

SERVED WITH COFFEE, TEA AND JUICES.

## FRESH FRUIT PLATTER \$65

Served with mint yogurt. (v)

plus tax & gratuity.

# LUNCH

## DUBLIN LUNCH

\$32 per person, minimum 20 people.

BREAD BASKET & BUTTER FOR THE TABLE

### PEPPERY PUB

Pickled beets, roasted edamame,  
Woolwich goat cheese,  
Balsamic dressing.

### TOP SIRLOIN

Grilled AAA Canadian top sirloin  
with whiskey chimichurri.

~ OR ~

### CHICKEN FRIED CHICKEN

Crispy fried buttermilk marinated chicken thighs,  
with our house made gravy.

~ OR ~

### PLANT BASED BURGER

Red fife whole wheat bun, vegan garlic mayo, tomato lettuce,  
smashed avocado. Sides served family style.

FRESH CUT YUKON GOLD FRIES (v)

SAUTÉED GREEN BEANS (v)

MASHED POTATO (v)

MUSHY PEAS

plus tax & gratuity.

# PLATTERS

## **GRILLED CHICKEN QUESADILLAS \$56**

Grilled chicken, Pico De Gallo and cheese stuffed inside of flour tortillas.

## **VEGETABLE QUESADILLAS \$56**

Bell peppers, roasted mushrooms, Pico De Gallo and cheese stuff inside of flour tortilla. (v)

## **THAI PLATTER \$56**

Thai spring rolls & chicken balls served with a spicy dipping sauce.

## **CURRY LAMB MEATBALLS \$48**

Curry lamb meatballs- braised in curry sauce and drizzled with yogurt and cilantro.

## **DUO OF DIPS \$52**

Spinach & artichoke & hummus dips served with flat bread and crudité. (v)

## **VEGETARIAN FLAT BREAD \$56**

Crisp flatbread topped with wilted spinach, Guinness® braised onions, roasted red peppers, artichoke hearts and goat cheese. Drizzled with Balsamic reduction. (v)

## **VEGGIES & DIP \$52**

Fresh cut crudité served with our dill ranch dressing. (v)

## **SMOKED CHICKEN FLATBREAD \$56**

Crispy flatbread with tomato sauce, cheese, smoked chicken breast, Pico de Gallo, cilantro, onions and drizzled with BBQ sauce.

## **CHICKEN WINGS \$56**

4 pounds of dusted wings, served with your choice of 1 or 2 sauces (GUINNESS® CHIPOTLE BBQ / HONEY GARLIC / HOT / DRY SPICE).

## **SHRIMP COCKTAIL \$92**

Tender poached shrimp served with fresh lemon and a homemade cocktail sauce.

## **ANTIPASTI \$92**

A selection of cured meats and cheese, marinated olives, grilled vegetables and bread.

## **FRESH FRUIT \$65**

Served with mint yogurt. (v)

## **ASSORTED CHEESE \$76**

Served with fresh grapes, crostini and fig jam. (v)

plus tax & gratuity.

# PASSED CANAPES

## **SPRING ROLLS \$38**

Filled with vegetables and served with sweet & spicy chili sauce. (v)

## **BRUSCHETTA CROSTINI \$38**

Roma tomatoes with olive oil, red onion, fresh basil, parmesan & balsamic glaze. (v)

## **MINI GRILLED CHEESE SANDWICH \$38**

Mini egg bread triangles with melted cheddar & swiss, smoked ketchup. (v)

## **PORTOBELLO SLIDERS \$48**

Grilled Portobello's on mini sesame seed buns. Served with chipotle mayo and baby arugula. (v)

## **BBQ CHICKEN SKEWERS \$45**

Brushed with BBQ sauce and served with a sweet & spicy mango dip.

## **BEEF SKEWERS \$48**

Tender marinated beef skewers basted in Guinness® BBQ sauce.

## **COCONUT SHRIMP \$42**

Crispy fried and served with a sweet & spicy Thai mango dip.

## **AUTHENTIC MINI FISH N' CHIPS \$48**

Haddock, beer battered, served with lemon and tartar sauce.

## **CRUNCHY FRIED CHICKEN SLIDERS \$48**

Served on mini sesame buns with chipotle mayo, spicy slaw and our 11 herbs and spices.

## **MINI POUTINE \$48**

Fresh cut fries with Quebec cheese curds and rich Guinness® Stout pork gravy.

## **L'IL MAC SLIDERS \$58**

Mini beef burgers with Russian dressing, lettuce, shoestring pickles, chopped onions and cheddar cheese on mini sesame seed buns.

## **FISH TACOS \$52**

Fried white fish, flour tortillas, pea puree, red cabbage slaw, Spicy tartar & lemon.

plus tax & gratuity.



# FOOD STATIONS

## OYSTER BAR \$305

100 fresh oysters with your very own chef to shuck them for your guests. Served with horseradish, cocktail sauce and mignonette. Chef attendant required +\$75

## SALAD STATION

\$13 PER PERSON,  
MINIMUM 25 PEOPLE.

### PUB GARDEN SALAD

Fresh tomatoes, purple onions, English cucumbers, julienne carrots, beets and balsamic vinaigrette. (v)

### PESTO BOWTIE SALAD

Basil pesto, bell peppers, grape tomatoes, red onions, Kalamata olives. (v)

### CAESAR SALAD

Crisp romaine, creamy Caesar dressing, bacon bits and croutons.

## CHEF'S CARVING STATION \$400

SERVES 30 PEOPLE.

Carved roast beef served with creamy horseradish sauce, Dijon mustards, Guinness® beef gravy and mini sesame seed buns. Chef attendant required +\$75

## CHARCUTERIE & CHEESE

\$14 PER PERSON.  
MINIMUM 10 PEOPLE.

Our chefs selection of cured meats and cheeses. Served with traditional accompaniments.

## TACOS

\$16 PER PERSON,  
MINIMUM 25 PEOPLE.

Items are served buffet style or have a chef attendant that will build your tacos. Served with: crispy breaded fish, vegetables, BBQ braised chicken breast, Pico de Gallo, lettuce, sour cream, hot sauce, cheese and cilantro. Optional chef attendant +\$75

## POUTINE

\$14 PER PERSON,  
MINIMUM 25 PEOPLE.

Fresh cut Yukon Gold fries, Guinness® beef gravy and Quebec cheese curds, pulled pork, beef chili and green onions. Served Buffet Style. Optional chef attendant +\$75

## COFFEE & TEA

\$5 per person,  
minimum 25 people.  
Freshly brewed coffee and a selection of teas. Served with milk, cream, sugar and sweetener.

plus tax & gratuity.

# DINNER

## DINNER MENU 1

\$45 per person, minimum 20 people.

BREAD BASKET &  
BUTTER FOR THE TABLE

CHEF'S SOUP OR SALAD  
(choice of: House salad or Caesar)

SEARED SALMON  
with choron sauce.

~ OR ~

DOUBLE BREASTED CHICKEN  
with thyme jus.

~ OR ~

CAULIFLOWER STEAK  
With red pepper sauce  
Accompaniments: Roasted potatoes  
& seasonal vegetables.

MOLTEN LAVA CAKE  
Dark chocolate shavings,  
vanilla ice cream, fresh berries.

~ OR ~

AS BIG AS YOUR "HEED"  
CARROT CAKE  
Cream cheese icing, walnuts.

plus tax & gratuity.

# DINNER

## DINNER MENU 2

\$58 per person, minimum 20 people.

BREAD BASKET & BUTTER FOR THE TABLE

### CAESAR SALAD

crisp romaine, creamy Caesar dressing,  
parmesan, bacon bits and croutons.

### ROASTED NY STRIPLOIN WITH GUINNESS®

Jus Marinated and slow cooked. Carved and topped  
with our house made Guinness® Jus.

~ OR ~

### CHIPOTLE BBQ GLAZED ATLANTIC SALMON

Fresh pan seared Atlantic salmon glazed with  
a brown whiskey butter.

~ OR ~

### BEER BRINED CHICKEN SUPREME

with Mushroom gravy, tender skin-on chicken supreme  
brined in Mill St. Organic lager 24 hrs, roasted and  
finished with our roasted mushroom chicken gravy

~ OR ~

### VEGETARIAN JAMBALAYA WITH TOFU

Crispy tofu mixed with bell peppers, onions, celery  
and fiery frizzled onions, tossed with spicy seasoned rice.  
Sides served family style:

TRUFFLED MINI RED POTATO (v)

MASHED POTATO (v)

ROASTED ROOT VEGETABLES

### MOLTEN LAVA CAKE

Dark chocolate shavings, vanilla ice cream, fresh berries

~ OR ~

### MADE IN PUB STICKY TOFFEE PUDDING

Tullamore Dew Irish Whiskey toffee sauce, whipped cream

plus tax & gratuity.

BRAZEN HEAD

