



**POOR HOUSE**  
*Pub and Kitchen*

2020

**EVENT**

PACKAGE



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# ABOUT

## POUR HOUSE PUB & KITCHEN

Located in the heart of The Annex, just east of Dupont Station, Pour House Pub & Kitchen is the perfect venue for your next event. With both semi-private and private spaces, Pour House can accommodate up to 200 guests and a variety of set-up options!

## FACILITIES & CAPACITY:

Our private Cottage Room is perfect for work luncheons or intimate celebrations, with a capacity of 20 guests seated or up to 30 guests reception style. We also have The Strange Room which is the perfect semi-private event space that can accommodate 50 guests seated or 75 reception style.

Area 51 is a fun semi-private area is best suited for smaller groups of 15 seated or up to 25 reception style.. Don't forget about our awesome double-decker patio for groups of up to 100, No matter the occasion, Pour House Pub & Kitchen can take your celebration to the next level!

# BAR OPTIONS

We believe that an impressive draught beer, cocktails 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 BREAKFAST

assorted pastries, mini bagels, cream cheese, jam,  
granola nut cereal, milk (250ml)  
\$8.5 per person

## HOT BREAKFAST

scrambled eggs, sausage, bacon, hash browns, toast  
(substitute sausage or bacon for sliced avocado)  
\$13.5 per person

## PROTEIN BREAKFAST PACKS

hard boiled egg, grapes, assorted cheese, whole almonds  
\$6.5 per person

## YOGURT PARFAIT

fresh fruit, granola, honey  
\$6 per person

## FRUIT BOWL

seasonal fruits, vanilla yogurt dip  
\$7.5 per person

## FRUIT PLATTER

Serves 8-10 guests per platter  
seasonal fruits, vanilla yogurt dip  
\$65 per platter

plus tax & gratuity.

# LUNCH

## LUNCH MENU

\$35 PER PERSON  
MINIMUM 20 GUESTS

### APPETIZER

(Choice of)

#### SOUP

Chef's daily creation

~ or ~

#### PEPPERY PUB SALAD

greens, pickled beets, cucumber,  
tomatoes, roasted edamame, goat cheese,  
Balsamic vinaigrette

### ENTRÉE:

(Choice of)

#### THAI GREEN CURRY

chicken, red pepper, basil, cilantro,  
pistachios, pomegranate seeds,  
cauliflower, brown rice

~ or ~

#### FISH N' CHIPS

Mill St. Organic beer-battered haddock,  
tartar sauce served with fresh hand-cut fries

~ or ~

#### PLANT BASED BURGER VG

Vegan pesto, smashed avocado, vegan  
chipotle aioli, crisp cucumber, ripe tomato,  
arugula, red fife whole wheat bun

### DESSERT:

#### DESSERT PLATTERS FOR THE TABLE

Assortment of freshly baked cookies,  
brownies and dessert bar

## LUNCH PLATTERS

\$14 PER PERSON  
MINIMUM 10 GUESTS

### ASSORTED SANDWICH PLATTER

#### HAM & CHEDDAR

lettuce, mayo

#### VLT

cucumber, roasted red pepper,  
lettuce, tomato, citrus mayo V

#### EGG SALAD

mayo, Dijon mustard, lettuce V

#### CHICKEN SALAD

celery, scallions, dill, parsley, mayo,  
lemon juice, mustard

### ASSORTED WRAP PLATTER

#### CRISPY CHICKEN CAESAR

lettuce, bacon, Caesar dressing

#### GRILLED VEGETABLES

mushrooms, red and green pepper,  
eggplant, hummus V

#### BAJA CHICKEN

lettuce, red cabbage, Pico de Gallo,  
cilantro, yogurt

plus tax & gratuity.

# PLATTERS

SERVES 8-10 GUESTS PER PLATTER

## CHARCUTERIE \$78

San Daniele prosciutto, salami, chorizo, bresaola, olives, fig jam, dried fruit, toasted nuts, crackers, artisanal breads

## CHEESE V \$78

Chef's selection; 4 types of cheese, bocconcini, olives, gherkin, fig jam, dried fruit, toasted nuts, crackers, artisanal breads

## MEZZE BOARD VG \$75

Green goddess dip, hummus, marinated artichokes, assorted vegetables, baba ghanoush, olives, vegan pita bread

## CHIPS & DIP V \$52

Guacamole, salsa, cumin dusted tortilla chips

## KARAAGE CHICKEN BITES \$58

Marinated deep fried, rice flour, Sriracha teriyaki, charred lemon

## PRETZEL BITES \$48

Spicy beer-cheese dip

## CHICKEN WINGS \$65

4lbs of wings – choice of sauce: Buffalo, Korean BBQ or Honey Garlic

## BUFFALO CAULIFLOWER BITES V \$48

Pretzel crusted, Frank's Red Hot sauce, dill ranch drizzle

## BIG CITY SWEETS SHOP V \$68

Assortment of freshly-baked cookies, brownies and dessert bars

## FRUIT PLATTER V \$62

Mango, pineapple, melon, kiwi, grape, assorted berries, chocolate dipping sauce

plus tax & gratuity.

# PASSED CANAPES

PRICED PER DOZEN

## TEQUILA CUMIN CHICKEN TACOS \$58

Pulled chicken, Pico de Gallo, cabbage,  
sour cream, cilantro

## MINI FISH & CHIPS \$55

Haddock, fresh hand-cut fries, tartar sauce

## BEEF SLIDERS \$58

Ontario beef, Canadian cheddar,  
Sriracha teriyaki sauce  
(Option to add GF buns. \$10)

## CRUNCHY CHICKEN SLIDERS \$58

Eleven herbs and spices, sweet and  
spicy pickle slaw, chipotle mayo,  
brioche slider bun

## FALAFEL SLIDERS VG | GF \$55

Cucumber, tomato, tzatziki,  
maple tahini sauce, GF bun

## MINI LOBSTER ROLLS \$86

Lemon, tarragon, bread roll

## SOUVLAKI SKEWERS \$62

CHOICE OF CHICKEN, BEEF OR TOFU (VG/GF)

Lemon and herbs marinade, bell pepper,  
red onion, extra virgin olive oil  
Choice of 1 or 2 protein per dozen.

## CAPRESE SKEWERS \$38

Grape tomato, bocconcini, basil,  
aged balsamic, sea salt and extra  
virgin olive oil

## MINI POUTINE \$55

Individual poutine with fresh  
hand-cut fries Quebec cheese curds  
and rich pork gravy served  
in a mini bamboo boat.  
Mushroom gravy available upon request

## MINI GRILLED CHEESE SANDWICHES \$40

Mini egg bread triangles with melted  
cheddar cheese, house made  
jalapeño ketchup.

## FRENCH FRIES \$50

Individual fresh hand-cut fries served  
in a mini bamboo boat.

## COCONUT SHRIMP \$45

Served with sweet and spicy  
thai mango dip

plus tax & gratuity.



# FOOD STATIONS

MINIMUM 20 GUESTS

## POUTINE

Fresh hand-cut fries, pub-made pork gravy  
OR mushroom gravy (v), Québec cheese curds.  
YOUR CHOICE OF TWO TOPPINGS wild boar,  
pulled pork or house-smoked bacon crisps

**\$10 PER PERSON**

Optional chef attendant fee \$75+HST

## CARVERY

Five spice rubbed, round roast, red wine  
reduction, assorted mustards, mini onion buns

**\$18 PER PERSON**

Required Chef attendant fee \$75+HST

## TACO BAR

Hard shell tacos, sour cream, bacon,  
cheddar, mozzarella, chives, scallions,  
refried beans, pico, salsa, diced onion,  
guacamole, hot sauce, jalapeños,  
diced tomatoes pulled pork,  
chipotle BBQ chicken

**\$14 PER PERSON**

## SHRIMP TOWER

Cocktail sauce, lemon

**\$185 PER STATION**

Serves up to 30 people

## OYSTER BAR

100 fresh oysters served with horseradish,  
lemon, cocktail sauce, cider mignonette

**\$255 PER STATION**

## SALAD STATION

**\$13 PER PERSON**

(to include the following)

### THE BEST FOR YOU

Cucumbers, quinoa, peppers,  
tomatoes, red onion, olives,  
feta, chive vinaigrette dressing

### SPINACH AND STRAWBERRY

Spinach, avocado, strawberries,  
almonds, red onion, goat cheese,  
raspberry vinaigrette dressing

### HIPPIE BOWL

Kale, shaved Brussels sprouts, carrots,  
red cabbage, cucumber, avocado,  
hummus, sunflower seeds,  
lemon miso tahini dressing

plus tax & gratuity.

# DINNER

## DINNER MENU A

\$50 PER PERSON

### APPETIZER

(Choice of)

#### SOUP

Chef's daily creation

~ or ~

#### HIPPIE BOWL VG/GF

Kale, shaved Brussels sprouts, carrots, red cabbage, cucumber, avocado, hummus, sunflower seeds, lemon miso tahini dressing

### ENTRÉE

(Choice of)

#### PAN SEARED ATLANTIC SALMON

Tullamore Dew Irish whiskey butter glaze, cauliflower mash, pan tossed seasonal vegetables

~ or ~

#### FRIED CHICKEN AND CHURROS

Buttermilk marinated, house spices, bread n' butter pickles, jalapeño cheddar mac n' cheese hot sauce, maple syrup

~ or ~

#### THE ZEN BOWL V

Fried brown rice, asparagus, kale, onions, brussel sprouts, Sambal Oelek®

### DESSERT

(Choice of)

#### STICKY TOFFEE PUDDING

Tullamore Dew Irish Whiskey toffee sauce, whipped cream

~ or ~

#### CHOCOLATE CAKE

Chocolate fudge icing

plus tax & gratuity.

# DINNER

## DINNER MENU B

\$56 PER PERSON

### APPETIZER

(Choice of)

#### SOUP

Chef's daily creation

~ or ~

#### SPINACH AND STRAWBERRY SALAD

Spinach, avocado, strawberries, almonds, red onion, goat cheese, raspberry vinaigrette dressing

### ENTRÉE

(Choice of)

#### STEAK FRITES

AAA 8oz top sirloin, veal jus served with fresh hand-cut fries

~ or ~

#### CHICKEN PICCATA

Lightly dredged with flour, capers, lemon juice, white wine, parsley, roasted garlic & thyme mini red potatoes

~ or ~

#### PAN SEARED ATLANTIC SALMON

Tullamore Dew Irish whiskey butter glaze, cauliflower mash, pan tossed seasonal vegetables

~ or ~

#### VEGATARIAN THAI GREEN CURRY

Red pepper, basil, cilantro, pistachios, red potatoes, pomegranate seeds, jasmine rice

### DESSERT

(Choice of)

#### FIVE LAYER CARROT CAKE

Cream cheese icing, shaved coconut and walnuts

~ or ~

#### CHOCOLATE CAKE

Chocolate fudge icing

plus tax & gratuity.

**10**

**POUR HOUSE**  
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