

GRIZZLY

B  **R**

CANADIAN KITCHEN

EVENTS

ABOUT US

Grizzly Bar Canadian Kitchen is a one-of-a-kind event venue that combines an elegant aesthetic with a dash of true northern flair. With over 1,000 square feet of high-quality, fully customizable video screens and several larger-than-life holograms you'll have endless options, eh? Our friendly team of Canucks is ready to help you bring your wildest visions to life.



FULL VENUE

CAPACITY

100 SEATED

200 + STANDING RECEPTION

A/V CAPABILITIES

12 projection screens Customizable

holograms HDMI port access

Built-in DJ sound system

FULL VENUE IS IDEAL FOR:

Weddings

Cocktail Receptions

Seated Dinners

Product Launches

Tastings



THE MAPLE LOUNGE

CAPACITY

86 SEATED

150 STANDING RECEPTION

A/V CAPABILITIES

9 projection screens Customizable
holograms HDMI port access

Built-in DJ sound system

ADDITIONAL DETAILS

VIP Pods

Dining tables

IDEAL FOR:

Cocktail Receptions, Private Tastings,
Presentations, Product Launches
And More



BEARS DEN

CAPACITY

30 Standing

A/V CAPABILITIES

3 projection screens

HDMI port access

In-house sound system

ADDITIONAL DETAILS

Fully private with curtain to close off space

2 Shuffle board Tables

Paddle Hockey Table

IDEAL FOR:

Birthday Parties , Games Nights,
Cocktail Receptions



THE DUGOUT

CAPACITY

20 Standing

A/V CAPABILITIES

3 projection screens In-house sound system



EVENT INFORMATION

COMPLIMENTARY SERVICES

- Service Staff
- Coat Check
- Event Coordinator
- Flatware & Glassware
- Custom Cocktails

A/V ACCESS

- Microphones, Built-in DJ sound system, Custom Lighting, HDMI Plug In, Custom Holograms

MINIMUM SPEND

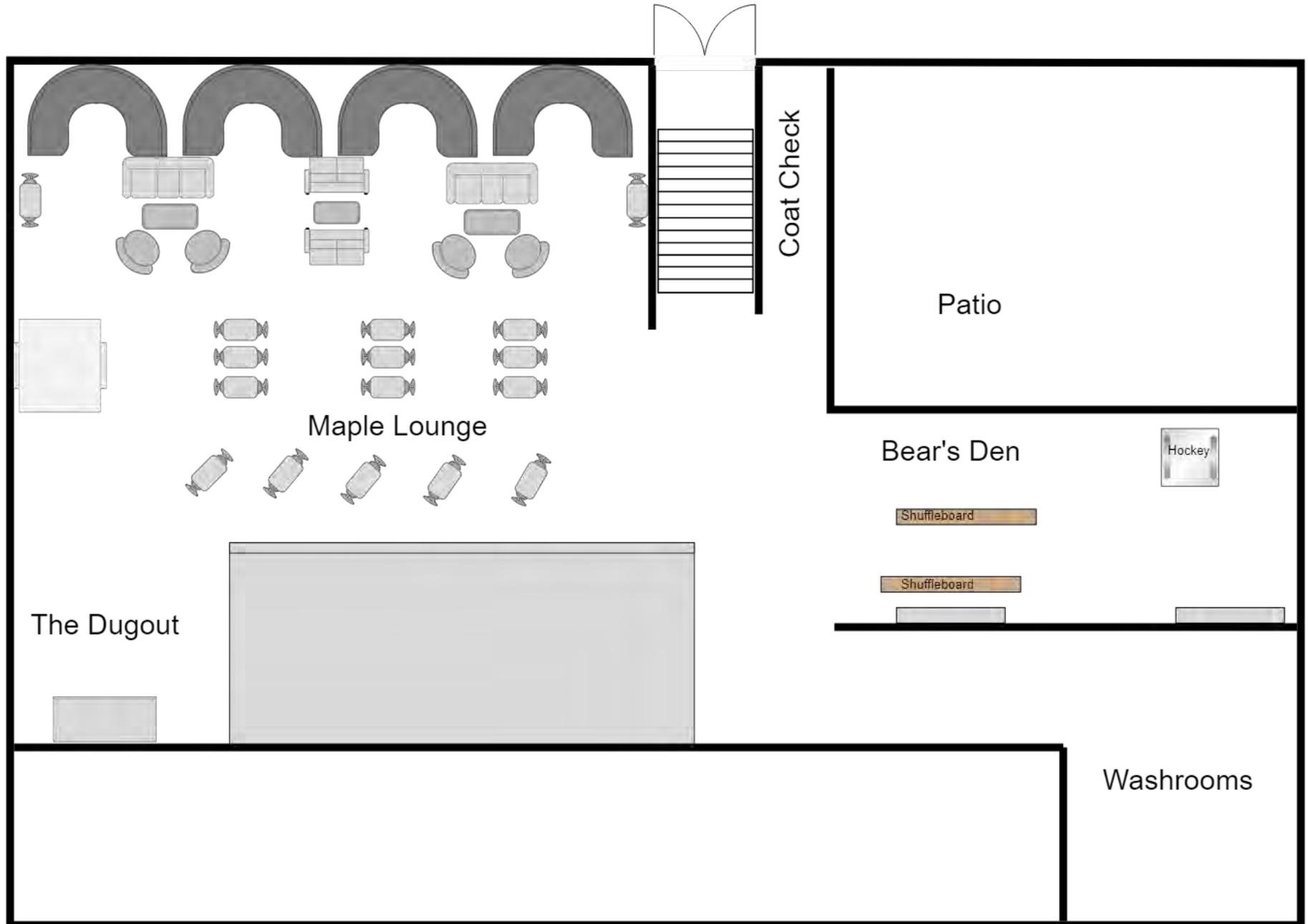
Grizzly Bar does not charge a venue rental fee. Instead, we charge based on a minimum food & beverage spend (plus 13% HST and 20% Gratuity). All in-house food and beverage spend is counted toward this minimum. We strive to offer fair, competitive and transparent pricing. Our minimum spend requirements vary according to seasonality. During the low season (January-April), we offer reductions in our pricing. Any charges from outside vendors will not go towards your minimum food & beverage spend.

ADDITIONAL EXPENSES FOR YOUR CONSIDERATION

Furniture Removal - If your event requires a large set up with moving out of furniture (tables, chairs etc.) Grizzly Bar will require a fee for set-up and tear down. This fee can range between \$200-\$800+. This will be determined by the Events Manager.

Rentals - Rentals will be charged for specialty items that need to be brought in specifically for your event that are items that our restaurant does not carry in house.

FLOOR PLAN



MENU

PASSED/STATIONS/DINNER



PASSED

Each order serves 12
guests

V - VEGAN VG - VEGETARIAN GF - GLUTEN-FREE

VEGETARIAN

Mozzarella Sticks
Roasted Tomato Sauce \$45
Mac and Cheese Bites
BBQ Sauce \$45
Deep Fried Pickles
Sriracha Aioli \$30

VEGAN

Hoisin Jackfruit Bao
Cucumbers + Cilantro +
Spicy Vegan Aioli \$65
Chickpea Fries
Sriracha Aioli \$35

MEAT

Cheesy Beef Sliders
Caramelized Onions + Parmigiana
Reggiano + Signature Sauce \$85
Hot Honey Fried Chicken Sliders
Hot Honey + Coleslaw \$85
Pulled Pork Sliders
BBQ Sauce + Coleslaw \$85
Elk Sliders
Gruyere + Signature Sauce + Sautéed
Mushrooms \$125
Montreal Smoked Roll Ups
Smoked Meat + Garlic Pickle + Grainy
Dijon \$50

SEAFOOD

Calamari
Preserved Lemon Aioli \$45
Crab Rangoon
Sweet & Sour Sauce \$65

SWEETS

Mini Caramel Donuts VG
Caramel Centre \$55
Brownies V + GF
Coconut Caramel Sauce
\$85
Butter Tarts VG
Candied Pecans \$36

STATIONS

V - VEGAN VG - VEGETARIAN GF- GLUTEN-FREE

LITE

Each order serves 15 guests

Charcuterie Board - GF

Calabrese + Prosciutto + Honey+ Grapes + Manchego + Blueberry + Brie + Cantaloupe + Fig Jam + Dijon \$145

Crudite - V

Cucumber + Cherry Tomatoes + Carrots + Celery + Cauliflower + Vegan Sriracha Aioli \$45

Fresh Fruit Platter - V

Pineapple + Cantaloupe + Oranges + Grapes + Watermelon + Mango+ Blueberry \$150

Chicken Wing Platter

3/bs of BBQ or Maple Bourbon + Blue Cheese Dressing \$60

MAIN

Each order serves 10 guests

AAA Prime Rib

Beef Gravy + Horseradish \$395

Carving Station

\$40 an hour (2 hr min)

BBQ Roast Chicken - GF

BBQ Sauce \$200

Jerk Chicken Legs - GF

Coleslaw \$185

Panisse - V + GF

Red Thai Curry + Roasted Chickpeas \$165

SALADS

Each order serves 10 guests

Sicilian Pasta Salad - VG

Spanish Black Olives + Red Peppers + Sundried Tomatoes + Balsamic Vinaigrette + Feta + Chilis \$65

Caesar Salad

Romaine + Croutons + Bacon + Grana Padano + Caesar Dressing \$85

House Salad - V

Mesclun Mix + Carrot + Cucumbers + Cherry Tomatoes + Ice wine Vinaigrette \$60

SIDES

Each order serves 10 guests

Mac and Cheese Bar - VG

Bacon + Feta + Green Onions + Tomatoes \$120

Grilled Sourdough - VG

Maple Butter \$40

Mashed Potatoes - VG

Cream + Butter + Parmigiana Reggiano \$70

PRIX FIXE

\$75 per person

V - VEGAN VG - VEGETARIAN GF - GLUTEN-FREE

STARTERS

Choice of 1

Caesar Salad

Bacon + Croutons + Grana
Padano + House Made
Caesar Dressing

Red Curry Tofu Bites - V
Crispy Tofu + House made
Red Curry + Thai Red Chili
+ Cilantro

Calamari

Buttermilk Calamari +
House made Preserved
Lemon Aioli + Gremolata

MAINS

Choice of 1

Prime Rib

Mashed Potatoes + Seasonal Vegetables
+ Au Jus

Chicken Supreme

Mashed Potatoes + Seasonal Vegetables
+ Au Jus

Cajun Shrimp Pasta

Conchiglie Shell Pasta + Fresh Shrimp
+ Cajun Cream Sauce + Roasted Cherry
Tomatoes

Jerk Chicken Legs

Coleslaw + Coconut Rice

Panisse - V + GF

White Bean Puree + Thai Red Curry +
Crisy Chickpeas + Cilantro

DESSERTS

Choice of 1

Lava Cake

House Caramel Sauce

Vegan Gluten Free
Brownie

Coconut Caramel Sauce

Nanaimo Bar

Walnut Ice cream

ALLERGY STATEMENT: We cannot guarantee that any of our products are free from allergens (including but not limited to, SOY, WHEAT, EGGS, PEANUTS, TREE NUTS, MILK) as we share equipment to store, prepare and serve them.

BAR

CASH / HOST / OPEN



BAR

CASH BAR

Guests can order from our full bar selection.

Guests will pay for their drinks when ordering.

HOST BAR

Host pays for their guests' drinks on a consumption basis. Limits can be placed on the bar.



ADD ONS

CUSTOM COCKTAILS

Make your event extra memorable with your own signature drink! Our mixologists will work with you to develop a drink that embodies your personality!

Can be added to all bar options.

DRINK TICKETS

Make it convenient for your guests to order any cocktail they like off of our menu. This is the perfect compromise for hosts who don't want to do an open bar. You can have control over how many tickets guests receive and are charged by consumption.

SPARKLING WINE TOAST

Every special celebration needs some bubbly!

Inquire with our events team about our selection of sparkling wine. We'll take care of the rest.

OPEN BAR

BASIC BAR PACKAGE

\$50 per person - 5 hours

Craft Beer
House White and Red Wine
Bar Rail
Pop and Juice

DELUXE BAR PACKAGE

\$75 per person - 5 hours

Includes Basic Bar Package Plus
Deluxe White and Red Wines
Deluxe Bar Liquor
Non Alcoholic Cocktails

PREMIUM BAR PACKAGE

\$100 per person - 5 hours

Includes Deluxe Bar Package Plus
Premium White and Red Wines
Premium Bar Liquor
Classic Cocktails
Specialty Cocktails



BEVERAGE STATIONS

COFFEE & TEA

Our team can keep a station stocked with coffee & tea throughout your event

Includes:

Milk

Cream

Oat Milk

Sugar

Raw Sugar

Splenda

\$3 Per Person

POP & JUICE

Our team can keep a station stocked with juice and pop throughout your event

Includes:

Coke

Diet Coke

Sprite

Ginger Ale

Soda Water

Tonic Water

Orange Juice

Cranberry Juice

\$5 Per Person

HOT CHOCOLATE

Our team can keep a station stocked with hot chocolate throughout your event

Includes:

Marshmallows

Whipped Cream

\$5 Per Person

EVENT ENHANCEMENTS

ENTERTAINMENT

SELFIE STATION - \$150

Includes:

Step and Repeat

Grizzly Bar Backdrop

Ring Light

KARAOKE - \$50

Includes:

Karaoke Program

Microphones

TRIVIA - \$50

Includes:

Trivia program with custom questions

FOOD ENHANCEMENTS

POPCORN MACHINE - \$ 150

Includes:

Popcorn

Seasoning

Bags

COTTON CANDY MACHINE - \$ 150

Includes:

Sugar

Sticks

Attendant

SMORES STATION - Custom Pricing

Includes:

Chocolate

Marshmallows

Graham Crackers

Table Top Fire Pit

BOOK WITH US!

**GRIZZLY BAR
739 QUEEN ST. W**

**GRIZZLY
B  R
CANADIAN KITCHEN**

SENIOR MANAGER OF EVENTS:

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