



**THE STERLING AT HENDERSON**  
**BAR AND FOOD COCKTAILS STYLE**  
**PACKAGES**

**4 HOURS**



# PACKAGE #1

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## INCLUDES:

- ◆ 6 Appetizers
- ◆ 2 Stations
- ◆ Full bar rail for 4 hours \$140 per guest
- ◆ Premium bar for 4 hours \$165 per guests
- ◆ Beer and soda bar for 4 hours \$130 per guests

# PACKAGE #2

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## INCLUDES:

- ◆ 7 Appetizers
- ◆ 3 Stations
- ◆ Full bar rail for 4 hours \$165 per guest
- ◆ Premium bar for 4 hours \$185 per guests
- ◆ Beer and soda bar for 4 hours \$155 per guests

# STATIONS ONLY

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## INCLUDES:

- ◆ 3 Food Stations
- ◆ Full bar rail for 4 hours \$140 per guest
- ◆ Premium bar for 4 hours \$165 per guests
- ◆ Beer and soda bar for 4 hours \$130 per guests

# APPETIZERS ONLY <sup>2</sup>

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## INCLUDES:

- ◆ 6 Appetizers
- ◆ Full bar rail for 4 hours \$90 per guest
- ◆ Premium bar for 4 hours \$110 per guests
- ◆ Beer and soda bar for 4 hours \$75 per guests

## ADDITIONAL CHARGES:

- ◆ Staffing included
- ◆ HST & 15% service charge not included
- ◆ Events during Statutory Holidays will incur extra labour charges

## ADD ONS:

- ◆ Add a station for \$25 per guest
- ◆ Add and appetizer for \$8 per guest
- ◆ \$20 per guest for each additional hour



## HENDERSON SPECIAL STATION / PASSED OPTIONS

### LAGERED BLONDE FISH TACOS

Hendersons Beer Battered Halibut, Guacamole, Pickled Cabbage, Hot Sauce, Smoked Sour Cream, Cilantro, Scallions  
*(passed app or station)*

### RUSH POUTINE

Hand Cut Fries, Henderson's Golden Ale Gravy, Caramelized Onions and Mushrooms, Local Cheese Curds, Cheddar, Scallions  
*(passed app or station)*

### BROCCOLI CHEDDAR SOUP SHOOTER

Hendersons Best Amber Ale, Confit Shallots, Caramelized Garlic, Sourdough Crouton Crumbles, Chives, Chili Oil  
*(passed app)*

### BARBACOA TOSTADA

Pearson Express IPA Braised Short Rib  
*(passed app)*  
*(use remaining FD standard app items as garnish)*

### BUTCHER BLOCK SOUS VIDE BEEF

Henderson Best Amber Ale incorporated as the sous vide braising liquid

### BUTCHER BLOCK BEER CAN PIRI PIRI CHICKEN

Figo Italian Pilsner Beer Can Roasted Whole Chicken



# CLASSIC PASSED APPETIZERS OPTIONS

## FROM SOIL

### GREEN PAPAYA ROLL G V

Marinated Vegetables, Avocado Puree, Vegan Tom Yum, Agave, Crispy Shallots

### SCALLION PANCAKE D VG

Sweet & Sour Eggplant, Kimchi Relish, Black Garlic Aioli, Citrus Ponzu, Chives, Cilantro

### CAPRESE ARANCINI VG

Spicy Pomodoro, Buffalo Mozzarella, Charcoal, Pesto Aioli, Pickled Chili, Parmesan

### UMAMI GYOZA D VG

Maitake, Kimchi Relish, Tofu, Chili Garlic Crunch, Yuzu Kosho Aioli, Scallion, Cilantro

### SPICY FALAFEL G V

Herb Chickpea, Green Shug, Beet Hummus, Garlic Sauce, Pickled Squash

### SUSHI PIZZA D

Avocado Sashimi, White Truffle Oil, Pickled Ginger, Chili Garlic Crunch, Citrus Ponzu, Shiso

### SOUP DUMPLING VG

French Onion, Gruyere, Mozzarella, Pickled Shallot, Apple Cider, Parmesan

### SAMOSA SPRING ROLL VG

Potato, Butternut Squash Curry, Green Pea, Shallot Jam, Cilantro Crema, Chaat Masala, Tamarind Honey

### MUSHROOM FLATBREAD VG

Truffle Goat Cheese, Mozzarella, Sunflower Pesto, Truffle Honey, Parmesan

### HALLOUMI FLATBREAD VG N

Fresh Figs, Caramelized Onion, Provolone, Chimichurri, Labneh, Pistachio Dukkah

### TOMATO TOAST VG

Stracciatella, Manchego, Basil Sprouts, Chili Relish, Maldon Sea Salt, Sourdough

## FROM LAND

### BIRRIA QUESADILLA G

Short Rib, Oaxaca Cheese, Grilled Corn, Smoked Crema, Hot Sauce, Pickled Shallot, Cilantro

### JAMAICAN PATTY

Spiced Wagyu, American Cheddar, Cilantro Crema, Scotch Bonnet Salsa, Tamarind Honey

### TRUFFLE BEEF SLIDER

Brie De Meaux, Onion Jam, FD Sauce, Spicy Pickle, Arugula, Seed Brioche

### PORK BELLY SATAY D

Gochujang BBQ, Black Garlic Aioli, Kimchi Relish, Sesame Snap Brittle, Scallion, Cilantro

### SZECHUAN CHICKEN D

Szechuan Sauce, Kewpie, Chili Garlic Crunch, Pickled Carrot, Scallion, Mint

### CHICKEN DRUMETTE G

Cherry Wood Smoked, Yuzu Buffalo Sauce, Miso Ranch, Toasted Garlic, Chives

### CHICKEN PARM SLIDER

Pomodoro, Provolone, Pickled Jalapeno, Pesto Aioli, Arugula, Parmesan Brioche

### LAMB LOLLIPOPS G D N *add \$5 per guest*

Herb Crusted, Balsamic Mint Caviar, Mustard Sauce, Pistachio Dukkah, Chives

#### Allergies:



Gluten Free



Vegan



Vegetarian



Contains Nuts



Dairy Free

# FROM SEA

## OSETRA CAVIAR G *add \$5 per guest*

Potato Latkes, Horseradish Cream Cheese, Pickled Shallot, Maple Kombu, Chives

## SASHIMI TACO D

Tuna, Salmon, Yuzu Miso Soy, Avocado, Scotch Bonnet Salsa, Black Garlic Aioli, Shiso

## TUNA TATAKI G D

Wakame, Yuzu Kosho Aioli, Chilli Garlic Crunch, Taro Root Chip, Citrus Ponzu

## TORCHED SALMON D

Black Truffle, Aji Amarillo, Pickled Ginger, Truffle Honey, Scallion, Rice Cake

## JERK SHRIMP G

Jerk Coconut Sauce, Cilantro Crema, Pineapple Chilli Salsa, Puffed Wild Rice

## POPCORN SHRIMP

Buttermilk Marinade, FD Sauce, Jalapeno Shallot Relish, Old Bay, Chives

## TEMPURA FISH SLIDER

Sea Bass Tempura, Caviar Tartar Sauce, American Cheddar, Iceberg, Spicy Pickle, Ink Brioche

## LOBSTER SPOON *add \$5 per guest*

Brown Butter Hollandaise, Chilli Relish, Quinoa Togarashi, Chives

## HAMACHI SPOON *add \$5 per guest*

Shiro Dashi, Yuzu Gel, Pickled Chili, Crispy Jalapeño, Cilantro, Shiso



## DIM SUM

Choose Two  
Vegan Option Included

### CHICKEN WONTON D

Chicken Wonton, Ginger, Scallion, Sweet Corn, Gochujang, Bone Broth, Maitake, Black Garlic Oil, Scallion, Crackling

### LOBSTER SHUMAI D *add \$5 per guest*

East Coast Lobster, Scallop, Black Truffle Puree, Shiro Dashi Hollandaise, Chili Relish, Chives, Shiso

### SHANGHAI DUMPLING D

Berkshire Pork, Shrimp, Sesame, Ginger, Chili Garlic Crunch, Black Vinegar, Scallion, Cilantro

### LAMB VINDALOO D

Confit Lamb, Vindaloo Sauce, Cilantro Crema, Pineapple Chilli Relish, Scallions, Basil Sprouts

### LO MEIN NOODLES D

White Soy, Fish Sauce, Black Vinegar, Onion, Bok Choy, Heirloom Carrot, Bean Sprout, Chili Garlic Crunch, Toasted Sesame, Scallion

## BAO DOWN

Choose One  
Vegan Option Included

### CHICK MAC BAO

Fried Chicken, American Cheddar, Bacon Jam, FD Sauce, Iceberg, Spicy Pickles, Steamed Bao

### PORK BELLY BAO D

Korean BBQ, Banh Mi Slaw, Sesame Snap Brittle, Yuzu Kosho Aioli, Cilantro, Steamed Bao

### REUBEN MELT BAO D

Gruyere Cheese, Pickled Cabbage, Mustard Sauce, FD Sauce, Spicy Pickles, Steamed Bao



# TACO BAR

Choose One  
Gluten free Option: Corn shells Available  
Vegan Option Included

## CHICKEN AL PASTOR

Refried Beans, Pickled Cabbage, Hot Sauce, Smoked Crema, Scallions, Mole Crisps, Cilantro Sprouts

## BULGOGI STEAK

Korean BBQ, FD Cheese Sauce, Iceberg, Cilantro Crema, Kimchi Slaw, Scallions, Basil, Crispy Shallots

## BAJA PESCADO D

Beer Battered Sea Bass, Pickled Cabbage, FD Sauce, Avocado Salsa Verde, Scallions, Crispy Jalapenos, Cilantro Sprouts

# FARM TO TABLE

Choose Two  
Vegan Option Included

## MEZES G VG

Kale, Treviso, Arugula, Romaine, Quinoa, Cucumbers, Peppers, Tomatoes, Mint, Parsley, Shallot Dressing, Goat Cheese, Beet Hummus, Crispy Lentils, Za'atar

## RASA G VG

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta, Crumbled Feta, Harissa Chickpeas, Sumac

## JASMINE N VG

Red kale, Napa Cabbage, Heirloom Carrot, Watermelon Radish, Mandarin Orange, Thai Basil, Cilantro, Yuzu Kosho Dressing, Miso Satay Spread, Puffed Wild Rice, Crispy Shallots

## HEIRLOOM BEET N VG

Grilled Heirloom Beets, Whipped Cotija Cheese, Salsa Verde, Grapefruit Segments, 100k Greens, Queso Fresco, Maple Pecans, Crispy Jalapenos, Black Garlic Honey

## CAESAR 2.0

Romaine, Brussel Sprouts, Black Kale, Jalapeño Caesar Dressing, Double Smoked Bacon, Candied Tomatoes, Garlic Brioche Crumble, Cured Egg Yolk, Parmesan, Chives

## TRUFFLE WALDORF N VG

Romaine, Arugula, Treviso, Green Apple, Red Grapes, Heirloom Carrot, Pickled Squash, Watermelon Radish, White Truffle Dressing, Black Truffle Labneh, Maple Pecans, Crispy Shallots, Pecorino Snow



“  
The best events aren't just remembered;  
they're felt.”

# PASTA BAR

Choose One  
Vegan Option Included

## LOBSTER RAVIOLI *add \$5 per guest*

East Coast Lobster, Cioppino Sauce, Double Smoked Bacon, Preserved Chilli, Herb Breadcrumbs, Chives

## TRUFFLE RICOTTA GNUDI VG

King Oyster, Cremini, Shitake, Sunflower Pesto, Black Truffle Sauce, Mushroom Soil, Crispy Cheese, Pea Shoots

## HERB GARLIC GNOCCHI VG

Brown Butter, Golden Zucchini Sauce, Preserved Chilli, Pumpkin Seed Brittle, Toasted Garlic, Pickled Squash Salad

## PESTO ALLA GENOVESE VG

Orecchiette, Sunflower Pesto Butter, Zucchini, Asparagus, Peas, Pecorino, Black Pepper, Crispy Shallots, Herb Chili Salad

## SPICY RIGATONI VG

Pomodoro, Vodka Parmesan Cream, Preserved Chili, Caramelized Onion, Padano, Toasted Garlic, Chives, Basil Sprouts

## JASMINE VG

Red kale, Napa Cabbage, Heirloom Carrot, Watermelon Radish, Mandarin Orange, Thai Basil, Cilantro, Yuzu Kosho Dressing, Miso Satay Spread, Puffed Wild Rice, Crispy Shallots

# SHAWARMA BOWL

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Choose One  
Vegan Option Included

## CHICKEN SHAWARMA

Chickpea Hummus, Sweet & Sour Eggplant, Pickled Turmeric Cauliflower, Quinoa Tabbouleh, Harissa Hot Sauce, Garlic Sauce, Crispy Black Lentils, Za'atar Flatbread

## LAMB SHAWARMA

Chickpea Hummus, Sweet & Sour Eggplant, Pickled Turmeric Cauliflower, Quinoa Tabbouleh, Harissa Hot Sauce, Garlic Sauce, Crispy Black Lentils, Za'atar Flatbread

## SPICY FALAFEL

Chickpea Hummus, Sweet & Sour Eggplant, Pickled Turmeric Cauliflower, Quinoa Tabbouleh, Harissa Hot Sauce, Garlic Sauce, Crispy Black Lentils, Za'atar Flatbread





# CARVING BLOCK

Choose One  
Vegan Option Included

## RACK OF LAMB G N *add \$10 per guest*

Pistachio Crusted, Apple Parsnip Puree, Seasonal Vegetables, Vindaloo Sauce, Chimichurri, Microgreens

## PIRI PIRI CHICKEN G

Yuzu Buffalo Butter, Cheddar Schmaltz Polenta, Seasonal Vegetables, Kombu Jus, Heirloom Herb Slaw, Microgreens

## KALBI SHORT RIB

Seed Crusted, Smoked Sweet Potato, Seasonal Vegetables, Kalbi Jus, Heirloom Slaw, Cilantro, Crispy Taro

## PRIME STRIPLOIN G *add \$10 per guest*

Corn Poblano Puree, Asparagus, Crispy Mushrooms, Onion Jam, Peppercorn Jus, Chilli Herb Salad, Microgreens

## BEEF TENDERLOIN G *add \$10 per guest*

Truffle Pomme Puree, Asparagus, Chimichurri, Truffle Jus, Chilli Herb Salad, Puffed Beef Tendon

# FROM THE SEA

Choose One  
Vegan Option Included

## HOKKAIDO SCALLOP

Brown Butter, Short Rib Risotto, Scotch Bonnet Salsa, Puffed Beef Tendon, Chives, Microgreens

## LEMON PEPPER SALMON G

Apple Parsnip Puree, Seasonal Vegetables, Wasabi Green Pea Sauce, Heirloom Slaw, Leek Hay

## BROWN BUTTER BRANZINO G

Butternut Squash Risotto, Charred Broccolini , Olive Peperonata , Heirloom Slaw, Crispy Shallot

## CHILEAN SEA BASS *add \$10 per guest*

Corn Poblano Puree, Seasonal Vegetables, Cioppino Sauce, Chimichurri, Pomme Frites, Microgreens

## MISO BLACK COD D *add \$10 per guest*

Smoked Sweet Potato, Bok Choy, Jasmine Rice, Sake Miso Sauce, Chilli Cilantro Slaw, Puffed Wild Rice

# VEGAN OPTION

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Choose One

## GRILLED MAITAKE V

White Soy, Mapo Tofu, Smoked Sweet Potato, Black Truffle Purée, Pistachio Nuts, Citrus Ponzu, Heirloom Slaw

## ENCHILADAS N V

Impossible Chorizo, Cashew Mozzarella, Black Bean, Corn, Chipotle BBQ, Salsa Verde, Heirloom Slaw, Mole Crisps

## VEGETABLE TAGINE V

Squash, Cauliflower, Sweet Potato, Bok Choy, Peas, Chickpeas, Jasmine Rice, Puffed Wild Rice, Herb Salad

Allergies:

G Gluten Free

V Vegan

VG Vegetarian

N Contains Nuts

D Dairy Free



# DESSERT STATIONS

add one to apps package \$16 per guest

10

## NIGHT AT THE MOVIES

**NITROGEN CARAMEL CORN** VG G

**SALTED BUTTER POPCORN** VG G

**CHICAGO POPCORN MIX** VG G

**CHOCOLATE PRETZELS**

Yuzu Chocolate, Salty Pretzels, contains soy lecithin

**WARM COOKIES**

- ◆ Ginger Molasses VG
- ◆ Salted Caramel VG
- ◆ Triple Chocolate, contains soy lecithin VG

**SWEET NACHOS**

- Veggie Chips VG
- Tropical Fruit Gel VG
- Salted Caramel VG
- Spiced Chocolate Sauce, contains soy lecithin VG

## CAKE MAKER

**CAKES**

- ◆ Chocolate Cake, contains soy lecithin, contains Soy VG
- ◆ Carrot Cake VG
- ◆ Confetti Cake VG

**FILLINGS**

- ◆ Lemon Curd VG G
- ◆ Chocolate Ganache, contains soy lecithin VG G
- ◆ Strawberry Compote VG G
- ◆ Vanilla Pastry Cream VG G
- ◆ Salted Caramel VG G

**TOPPINGS**

- ◆ Yuzu Wild Rice Crunch, contains soy lecithin VG G
- ◆ Ruby Crunch, contains soy lecithin VG G
- ◆ Cacao Nib Crunch, contains soy lecithin VG G
- ◆ Strawberry
- ◆ Raspberry
- ◆ Toasted Hazelnut

## WHILE IN PARIS

**FRENCH CHEESE BOARD** VG

Seed Crisps, Wildflower Honey, Dried Fruits, Seasonal Jam, French Brie, Comte, St. Paulin

**ASSORTED MACARONS** VG G

Contains Almond

**CREME BRULEE DONUT** VG

Vanilla Pastry Cream, Caramelized Sugar

**YUZU MERINGUE VERRINE** VG

Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

**RASPBERRY TART** VG

Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel, Ruby Crunch, Raspberry, contain soy lecithin

**CHOCOLATE CARAMEL CONE** VG

Cacao Crust, Salted Caramel, 70.2% Kai Chocolate Ganache, contain soy lecithin

Allergies:

G Gluten Free

V Vegan

VG Vegetarian

N Contains Nuts

D Dairy Free



# ICE ICE BABY

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## VANILLA CHOCOLATE CHIP SANDWICH VG

Vanilla Ice Cream, Chocolate Chip Cookie, Milk  
Chocolate Glaze, contains soy lecithin

## MINI ICE CREAM BARS

Assorted Flavors

## CHEESECAKE LOLLIPOP VG

Strawberry Cheesecake, White Chocolate Glaze, Rice  
Krispies, contains soy lecithin

## SAUCES & TOPPINGS

- ◆ Tropical Gel G V
- ◆ Chocolate Sauce, Vegetarian, contains soy lecithin VG
- ◆ Salted Caramel Sauce VG
- ◆ Sprinkles
- ◆ M&M's
- ◆ Toasted Hazelnuts

# DIPS & BITS

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## CREME BRULEE DONUT VG

Vanilla Pastry Cream, Caramelized Sugar

## COFFEE CARAMEL DONUT

Coffee Caramel Pastry Cream, Cinnamon Sugar

## VANILLA DONUT D VG

## GLAZES & TOPPINGS

- ◆ Vanilla Glaze G VG
- ◆ Rose Water Glaze G VG
- ◆ Chocolate Glaze, contains soy lecithin G VG
- ◆ Assorted Sprinkles
- ◆ Toasted Hazelnuts
- ◆ Cacao Nib Crunch, contains soy lecithin G VG

## CHOCOLATE BITES G V

Chocolate Dense Cake, Cacao Nib Crunch, contains soy,  
contains soy lecithin

## RASPBERRY TART VG

Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel, Ruby  
Crunch, Raspberry, contains soy lecithin

## BANANA COCONUT TART VG

Vanilla Crust, Sesame Toffee Crunch, Banana Compote,  
Coconut Whipped Cream, Toasted Coconut contains  
soy lecithin



## GRAZING STATIONS

Grazing - \$30 per guest

### CHEESE BOARD VG N

Smoked Cheddar, Danish Blue, Gruyere Sage Derby, Manchego, Truffle Oka, Parmesan  
Seasonal Jam, Maple Nuts, Fresh Figs, Dried Fruit, Blackbird Bread, Seed Crisps

### MEAT BOARD D N

Serrano Ham, Soppressata, Pistacchio Mortadella, Spanish Chorizo, Smoked Turkey  
Cerignola Olives, Fermented Vegetables, FD Mustard, Blackbird Bread, Seed Crisps

### DIPS & CRUDITÉ:

Beet Hummus (Olive Oil, Za'atar) GF, DF  
Pimento Cheese G (Olive Oil, Pickled Chilies) GF  
Green Goddess G (Lemon Zest, Sumac) GF  
Mini Naans, Vegetable Chip, Seasonal, Heirloom Vegetables

## RAW BAR

Oysters Only \$25 per guest | Choose Three \$30 per guest

### GOOD OYSTER CO. G D

A Selection of Premium Selected Oysters  
Champs Mignonette, FD Hot Sauce, Bloody Mary Cocktail Sauce, Lemons, Horseradish

### SHRIMP COCKTAIL G D

Bloody Mary Cocktail Sauce, Chimichurri, Lemon, Horseradish

### YELLOWFIN TUNA D

Yuzu Kosho, White Soy, Olive Oil, Scallion, Pickled Chillies, Toasted Sesame Brittle, Maldon

### HOKKAIDO SCALLOP D

Yuzu Ceviche, Aji Amarillo, Cilantro Crema, Pickled Shallots, Thai Basil, Cilantro, Maldon

### LOBSTER ROLL

East Coast Lobster, Brown Butter Aioli, Lemon, Chives, Old Bay Brioche

#### Allergies:



Gluten Free



Vegan



Vegetarian



Contains Nuts



Dairy Free



## STANDARD PACKAGE

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### WHITE WINE

Laurent Miquel «Vendages Nocturnes»  
Blanc (Languedoc, France)

### RED WINE

Laurent Miquel «Vendages Nocturnes»  
Rouge (Languedoc, France)

### BAR RAIL

- ◆ Absolute
- ◆ Olmeca Gold
- ◆ Beefeater London Dry Gin
- ◆ Lamb's White Rum
- ◆ J.P. Wisers Deluxe
- ◆ Henderson Beers
- ◆ Jameson
- ◆ Selection of Non Alcoholic Beverages

## PREMIUM PACKAGE

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### WHITE WINE

Laurent Miquel «Vendages Nocturnes»  
Blanc (Languedoc, France)

### RED WINE

Laurent Miquel «Vendages Nocturnes»  
Rouge (Languedoc, France)

### SPARKLING TOAST

Val d'Oca Prosecco DOCG

### BAR RAIL

- ◆ Grey Goose
- ◆ Casamigos Blanco
- ◆ Ungava Premium Gin
- ◆ Havana Club Anejo Reserva
- ◆ J.P. Wisers Deluxe
- ◆ Henderson Beers
- ◆ Jameson, Glenlivet 12Y, Bulleit
- ◆ Selection of Non Alcoholic Beverages

## BEER AND SODA PACKAGE

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- ◆ Selection of Henderson Beers on tap
  - ◆ Selection of Sodas
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### ADDITIONS

- ◆ Add Cocktails: \$6 per drink
- ◆ Mixed Drinks only; shooters available only at the bar
- ◆ The Sterling reserves the right to substitute any of the beverages listed with one of equal or greater quality and value
- ◆ HST not included
- ◆ Please note that events during Statutory Holidays will incur extra labour charges



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Good parties create a temporary youthfulness.  
– Mason Cooley