



THE STERLING AT THE HENDERSON
SOCIAL PACKAGE

PACKAGE #1

INCLUDES:

- ◆ 5 Appetizers
- ◆ 3 Course Meal
 - Salad
 - 1 Main Choice
 - Dessert

**Vegetarian Options Included*

- ◆ 6 hours standard bar package (upgrade to premium bar for \$20 per person)
- ◆ In-house Hyphenated tableware and glassware, tables and chairs
- ◆ 1 server per 10 guests

Additional charges may apply for Substitutions from other packages

\$190 per person

PACKAGE #2

INCLUDES:

- ◆ 6 Appetizers
- ◆ 3 Course Meal
 - Salad
 - 2 Main Choices
 - Dessert

**Vegetarian Options Included*

- ◆ 7 hours standard bar package (upgrade to premium bar for \$20 per person)
- ◆ In-house-tableware, glassware, tables and chairs
- ◆ 1 server per 10 guests

Additional charges may apply for Substitutions from other packages

\$235 per person

PACKAGE #3

INCLUDES:

- ◆ 7 Appetizers
- ◆ 4 Course Meal
 - Salad
 - Pasta
 - 2 Main Choices
 - Dessert

**Vegetarian Options Included*

- ◆ 7 hours standard bar package (upgrade to premium bar for \$20 per person)
- ◆ In-house-tableware, glassware, tables and chairs
- ◆ 1 server per 10 guests

Additional charges may apply for Substitutions from other packages

\$275 per person

ADDITIONAL CHARGES:

Room rental fee of \$5,500 includes: Full venue buyout with Taproom (after 5 pm), and bridal suite and a security guard

- ◆ HST not included
- ◆ A 15% service charge on food and beverage will apply
- ◆ Each additional hour of bar service for \$20 per guest
- ◆ Each additional hour to book Taproom is \$1000
- ◆ Please note that events during Statutory Holidays will incur extra labour charges



PASSED HORS D'OEUVRES

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

SAMOSAS 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

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

Allergies:



Gluten Free



Vegan



Vegetarian



Contains Nuts



Dairy Free

OSETRA CAVIAR G

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

Brown Butter Hollandaise, Chilli Relish, Quinoa Togarashi, Chives

HAMACHI SPOON

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

Allergies:



Gluten Free



Vegan



Vegetarian



Contains Nuts



Dairy Free



SALAD

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

- ◆ Includes Japanese Milk Bread with Honey Butter
- ◆ Vegan Option Available

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

PASTA

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

- ◆ Vegan Option: Red Lentil Pasta
- ◆ Gluten Free Option Available

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

Allergies:



Gluten Free



Vegan



Vegetarian



Contains Nuts



Dairy Free



MAIN COURSE

6

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 +10

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

BEEF TENDERLOIN G +15

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

- Add Jumbo Shrimp \$10 or
- East Coast Half Lobster \$20

FISH OPTION

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 G +10

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

MISO BLACK COD D +10

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

VEGAN OPTION

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

VEGETABLE TAGINE V

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

Allergies:

G Gluten Free

V Vegan

VG Vegetarian

N Contains Nuts

D Dairy Free



YUZU MERINGUE PIE VG

Pretzel Crust, Yuzu Curd, Italian Meringue, Wild Rice Crunch, Lemon curd, Microgreen, contains soy lecithin

SNICKERY BAR N

Vanilla Crust, Roasted Peanut Cacao Nib Crunch, Fleur De Sel Caramel, Cruz 44.7% Milk Chocolate Mousse, contains pork, contains soy lecithin

BERRY CHEESECAKE VG

Graham Crust, Vanilla Cheesecake, Mixed berry Compote, Vanilla Whipped Cream, Raspberry gel, Fresh Berries, Microgreen, contains soy lecithin

HAZELNUT CRUNCH CAKE N

Hazelnut Sponge Cake, Venezuela 72% Dark Chocolate Mousse, Hazelnut Whipped Cream, Feuilletine Crunch, Microgreen, contains pork, contains soy lecithin

CHOCOLATE XO CAKE G V

Chocolate Dense Cake, Cacao Nib Crunch, Kai 70.2% Chocolate Coconut Ganache, Yuzu Gel, Strawberry, Microgreen, contains soy, contains soy lecithin

COOKIE DOUGH CAKE VG

Brownie Cookie, Cacao Sponge Cake, Cookie Dough Anglaise, Kai 70.2% Chocolate Ganache, Vanilla Chantilly, Cereal Crunch, Microgreen, contains soy lecithin

Allergies:



Gluten Free



Vegan



Vegetarian



Contains Nuts



Dairy Free



STANDARD BEVERAGE PACKAGE

WHITE WINE

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

RED WINE

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

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

PREMIUM BEVERAGE PACKAGE

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

- ◆ 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



COCKTAIL STATIONS

RAW BAR

3 Flight \$24 /Guest
4 Flight \$29 /Guest

GOOD OYSTERS G D

Shucker Required

A Selection of Premium Selected Oysters
Champagne Mignonette, Good Oyster Hot Sauce,
Bloody Mary Cocktail Sauce, Lemons, Horseradish

G D

SHRIMP COCKTAIL G D

Bloody Mary Sauce, Fresh Herbs, Lemon,
Horseradish

HOKKAIDO SCALLOP D

On the Half Shell

Coconut Green Curry, Pickled Squash, Chilli Threads,
Maldon

YELLOWFIN TUNA D

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

LOBSTER ROLL G D

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

BAO STATION

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

GRAZING STATION

All 3-\$30 /Guest

CHEESE BOARD

Seasonal International Cheese
Housemade, Marmalade, Maple Nuts, Dried Fruit,
Artisan Baguette, Seeds Crisps VG N

MEAT BOARD

- ◆ Serrano Ham
- ◆ Soppressata
- ◆ Pistachio Mortadella
- ◆ Spanish Chorizo
- ◆ Smoked Turkey

Cerignola Olives, Fermented Vegetables, FD
Mustard, Blackbird Bread, Seed Crisps N D

DIPS & CRUDITÉ

- ◆ Beet Hummus G V
(Olive Oil, Za'atar)
- ◆ Pimento Cheese G
(Olive Oil, Pickled Chillies)
- ◆ Green Goddess G D
(Lemon Zest, Sumac)
Mini Naans, Vegetable Chip, Seasonal, Heirloom
Vegetables

BURGER SMASH STATION

WAYGU SMASH BURGER

Two Wagyu Beef Patties, Griddled Onions,
American Cheddar, FD Sauce, Chilli Relish,
Iceberg, Potato Bun

TRUFFLE WAFFLE FRIES

Rosemary Thyme Salt, Truffle Oil, Truffle Malt Mayo,
Parmesan, Chives

SNACKS

GRILLED CHEESE VG \$7 per person

Brie, Cheddar, Brioche, Herb Garlic, Spiced Tomato Chutney, Grana Padano

MAC & CHEESE BOWLS VG \$9 per person

Macaroni, Cheddar Sauce, Lemon Zest Panko, Toasted Garlic, Chives

CHICK MAC SLIDER \$9 per person

Fried Chicken, Bacon Jam, American Cheese, FD Sauce, Iceberg, Spicy Pickle, Sesame Brioche

DESSERT

\$7 per person

SPRINKLE DONUTS

Vanilla Glaze, Sprinkles

CRÈME BRÛLÉE DOUGHNUT VG

Vanilla Pastry Cream, Caramelized Sugar

CARAMEL CORN G VG

Chocolate Swirl

BLONDIES PASSED PIZZA

\$9 per person

Ask for Available Flavours
Food Dudes Favourites:

COLD DRINK / HOT GIRL

Venetian Pepperoni + Pickled Jalapeno + Honey

SCARLET SUNRISE

Mushrooms + Basil + Pickled Onion + Truffle Butter



Allergies:

G Gluten Free

V Vegan

VG Vegetarian

N Contains Nuts

D Dairy Free