



SPRING | SUMMER
2024



CANAPE SERVICE



STAND. MINGLE. GATHER

Up to 90 Guests.

PLATTERS

Minimum requirement of 25 guests

MEATS & CHEESE GF 8pp

Prosciutto | Seared Brie | Marinated Feta Date Goat Cheese | Rillette Herb Puff Pastry Bites Preserved and Caramelized fruits

DIPS & SPREADS 6pp

Assorted House Made Dips and Spreads Fresh Seasonal Crudités Breads | Crackers

**GF | PB modifiable .*

SOMETHING SWEET 12pp

House made assorted desserts.
**selections based on seasonality.
GF/PB options on request.*

STATIONS

Minimum requirement of 25 guests

OYSTERS BAR
Market Price - By Quote

PANINI & SLIDERS 11pp

RISOTTO BAR 13pp

CANAPES HOT

Tray served. Minimum 2 doz per item.

BRAISED BEEF RILLETTE
Buttered Toast | Currant Jus

POLENTA GF
Chicken Merguez Sausage
Tomato Chutney

PORK BELLY GF|DF
Confit Lime | Gochujang

BEEF KOFTA GF
Mint Tahini | Cucumber Salad

QUINOA FRITTER GF|PB
Roast Corn Sauce
Pickled Red Onion

BEAN TOSTADA GF|PB
Salsa Verde | Cilantro

CANAPES COLD

Tray served. Minimum 2 doz per item.

SMOKED SALMON BLINI
Potato Blini | Cucumber Salad
Herb Custard

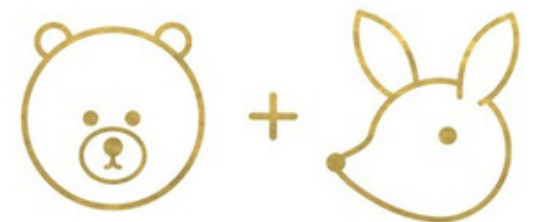
TUNA NIÇOISE GF
Olive Marinated Potato
Tomato Chip | Egg Yolk

BEET TOAST GF|VEG
Muhammara | feta | mint

TOMATO TART VEG
Onion Jam | Puffed Goat Cheese

SEARED PINEAPPLE GF|DF
Bacon Crust | Chili Oil

BEEF CARPACCIO GF
Fried Polenta
Parmesan Truffle Aioli



Gluten Free (gf) | Dairy Free (df) | Vegetarian (veg) | Plant Based (pb)



RECEPTION OPTIONS

A-LA-CARTE

Minimum requirement of 25 guests per platter, and two dozen per canapé.

Hot Canapé - 52 per dozen

Cold Canapé - 48 per dozen

Platters - As listed per person

RECEPTION - 56pp

PLATTERS

Meat & Cheese

Dips & Spreads

Something Sweet

CANAPÉS

Choice of Three (3) Cold Canapés

DINNER - 68pp

PLATTERS

Meat & Cheese

Dips & Spreads

Something Sweet

CANAPÉS

Choice of Five (5) Cold Canapés

Choice of Three (3) Hot Canapés

Substitute for Hot Canapés - 2pp

Add Hot Canapés - 7pp | Add Cold Canapés - 6pp



FAMILY STYLE



SIT. SHARE. FEAST

Up to 60 Guests.

SALADS

GARDEN SALAD GF|PB
Seasonal House Rotating

WARM POTATO SALAD GF|PB
Swiss Chard | Oven Dried Tomatoes
Roast Peppers Tabbouleh Vinaigrette

CRUNCH SHAVED SALAD GF|VEG
Kohlrabi | Celery Rib | Cabbage Radish
Olives | Walnuts | Basil Buttermilk
Dressing

SIDES

SUMMER SQUASH GF|PB
Vierge | Radish

MAC & CHEESE VEG
Cavatappi | Mornay
Sourdough Crust

BACON FONDANT POTATOES* GF
Parsley | Pickled Onion | Garlic Chips

ROAST CARROTS AND BEETS* GF|VEG
Crème Fraîche | Brie Crisps
Hazelnut Vinaigrette

**2 pp surcharge applies.*

Family Style: A communal dinner experience where food is brought out to each table on large plates or platters and each guest individual serves themselves at their leisure. All guests enjoy the same menu pre-selected by you in advance.

MENU OPTIONS

Artisan bread, tea and brewed coffee service included.

OPTION ONE - 68pp

1 Salad | 1 Side | 1 Entree

OPTION TWO - 76 pp

1 Salad | 2 Sides | 1 Entree | 1 Dessert

OPTION THREE - 86pp

2 Salad | 2 Sides | 2 Entree | 1 Dessert

DIETARY SPECIAL MENU - 54pp

Chef Choice Entree | Dessert
GF | PB | Nut Free | Soy Free

ADD: Side or Salad 9 pp
Entree 14 pp | Dessert 10 pp

ENTREES

MILK BRAISED PORK SHOULDER
Preserved Lemon Gremolata
Leek and Pea Ragout

FENNEL BRINED PORK LOIN
Preserved Lemon Gremolata
Leek and Pea Ragout

ROAST CHICKEN GF
Sundried Tomato Tapenade
Herb Salad | Parsnip Crisps

BAVETTE STEAK* GF
Chimichurri | Pickled Red Onion
Puffed Rice

SOCKEYE SALMON* GF
Soubise | Caramelized Fennel | Herb oil

**5 pp surcharge applies.*

DESSERT

LEMON TART VEG
Shortbread | Meringue | Preserved Fruit

ECLAIRE VEG
Dulce de leche | Aero Bar | Espresso
Mousse

COCONUT PANNA COTTA GF|PB
Pineapple Compote | Candied Nuts



OPTIONS

HOST BAR

Guests are not required to pay for drinks. A bar tab invoice will be billed to the host post event based on final consumption

CASH BAR

Guests purchase their own beverages throughout the event

HOUSE MENU

WINE

Our House Red, White, and Rose options are seasonal and always rotating.

Prosecco - Tread Softly	11
Rosé	13
White	11
Red	12

BEER & CIDER

33 Acres French Blanch	7
33 Acres IPA	7
Lonetree- Seasonal Rotating	7

SPIRITS

Titos Vodka	9 13
Tangeray Gin	9 13
Jack Daniel's Whisky	8 12
Captain Morgan Spiced Rum	8 12
Jose Cuervo Tequila	8 12
Jameson Irish Whisky	8 12
Lot 40 Dark Whisky	9 13
Bear & Joey Shafts	13

ZERO PROOF

Olé Cocktails	7
Lime Margarita	
Grapefruit Paloma	
N/A Aperol Spritz	
Odd Bird Sparkling BIBI Bitters	11
Sparkling	11
Odd Bird Chardonnay	
Rosé Red White	9
Latus Zero Proof	
N/A Heineken	6

SOMETHING MORE

TABLE WINE SERVICE

Dinner Service Table Wine service is available at a per bottle quote. Bear & Joey House provided or your favourite bottles sourced and served for you.

CORKAGE

We are happy to offer corkage service at \$25 per opened bottled. Bottles must be opened and served by Bear & Joey Staff. Applicable taxes and gratuity apply to corkage.

SPECIAL ORDER

We are happy to bring in anything we can source and properly bring in through our license for your event. Any specialty beverage items are subject to standard industry mark up, taxes, and gratuity. The full amount of the specialty items must be paid for in full prior to your event. Unconsumed stock can be taken home!

WELCOME COCKTAILS

Add on a special touch to your evening! Custom welcome cocktails must be finalized no more than 1 month in advance of the event date. Cocktail types subject to approval.

BEVERAGE OPTIONS



HOST | NO-HOST

or a combination of.