

# EVENTS PACKAGE

PRESENTED BY THE HBH GROUP





*bead cream and spears photography*



# CREATING MEMORIES

The HBH Group opened its doors in 2014 with its first restaurant located in the core of downtown Newmarket on the historic Main Street. Our portfolio has continued to grow over the years (three and counting) and now includes in-house catering and event management services to make your experience with us a one-of-a-kind.

While our family has grown, our goal has always remained the same: focusing on great food and impeccable service. And our dedicated team is here to add those special touches for your next event in creating lasting memories for your entire group.

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# 01

## GETTING STARTED

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### OUR VENUES

Set on the historic backdrop of Newmarket's Main Street, we provide diverse spaces that can be configured to meet your event requirements, from large parties and weddings to corporate functions, intimate meetings, pop-ups and more!

Whatever the occasion, our venues can accommodate up to 150 guests and may be booked by the hour (two-hour minimum). Need more time? Half and full-day options are also available.

### WHAT'S INCLUDED

When booking an event with us, we put your mind at ease by including the following:

- |  |                     |                  |
|--|---------------------|------------------|
| dedicated events team member & service staff | candles*            | flat screen TVs* |
| printed menus                                | table numbers       | menu tastings*   |
|  | place card settings |                  |

### OTHER COSTS TO CONSIDER

We are happy to provide you with a list of local suppliers to customize your space with floral arrangements, tabletop linens and other decorative items, as well as AV equipment. Please inquire for more details as restrictions may apply.

\* available for specific rooms and events only.





# 02

## THE GALLERY

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### CAPACITY

50 seated 60 reception

### GREAT FOR

Large party bookings requiring private dining room and customizable menu options. Equipped with two flat screen TVs.

### MINIMUM SPEND

Sunday to Thursday \$225 per hour\*  
Friday & Saturday \$325 per hour

\* please inquire for statutory holidays



# 03 CEDAR ROOM

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**CAPACITY**

10 seated

**MINIMUM SPEND**

Sunday to Thursday \$75 per hour  
Friday & Saturday \$125 per hour

**GREAT FOR**

Boardroom-style meetings and luncheons in a private space. Equipped with one flat screen TV, blackboard and separate restroom.



# 04

## LBH DINING ROOM

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### CAPACITY

60 seated  
80 reception

### GREAT FOR

Intimate gatherings in a dedicated section of the dining room with flexible seating options. The warm and inviting design make this a great option for your next event.

### MINIMUM SPEND\*

Monday to Thursday  
\$200 per hour



\* LBH Dining Room only available for lunch from November to April. Please inquire for further details..

# 05

## BUYOUT OPTIONS

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A restaurant buyout will give you the space all to yourself (and up to 150 of your closest friends). Half and full-day options are available. Please inquire for pricing.

### HBH

#### CAPACITY

100 seated 150 reception

### LBH

#### CAPACITY

60 seated 80 reception





# “ LIVE. LOVE. EAT.”

Now that the venue has been chosen, it's time to get to the good – er – delicious part of your event! We offer a variety of dining experiences suitable for hosting corporate functions, weddings, dinners, cocktail events and more.

In addition to our great food, we can enhance your event with our other specialty: great drinks! This includes a wide selection of craft beer, wine and handcrafted cocktails. Speak to our team to see how we can put together a meal of spectacular food and drinks that meet your tastes and budget.

# 06 BUFFETS

## BREAKFAST BUFFET

### STARTER

**Muffins**  
assorted selection

**Cornbread (v)**  
jalapeños-cheddar,  
served with honey butter

**Fruit Salad**

### MAIN

**Bacon**

**English-style Sausage**

**Scrambled Eggs**

**Tater Tots**

\$20 per person.

Buffet-style dining experiences are a great way to ensure your guests have variety and will never leave hungry! Buffets are available for groups of 15 or more. Limited substitutions are available and may be subject to additional fees. Final guest count and menu choice are required no later than seven (7) business days prior to your event date.

## LUNCH BUFFET

### STARTER

**Cheese + Crudités**  
assorted cheeses, crostini,  
raw vegetables, dipping sauce

### MAIN

**Lemon + Herb Chicken Breast**  
grilled scallion jus

### SIDES & ACCOMPANIMENTS

**Roasted Yukon Potatoes (v)**  
smoked paprika, olive oil + herbs

**Rigatoni Pasta (v)**  
roasted mushrooms, sundried  
tomatoes, grana padano,  
goat cheese cream, fresh herbs

**Field Greens (v)**  
cherry tomatoes, cucumbers,  
radish, shaved cheese, beer nuts,  
lemon + thyme vinaigrette

**Assorted Breads (v)**  
butter, balsamic vinegar + oil

\$30 per person.

## DINNER BUFFET

### STARTER

**Charcuterie**  
hand-selected cured meats, preserves,  
assortment of cheeses, crostini

### MAINS

**Flat Iron Steak**  
rosemary + mustard crusted,  
green peppercorn jus

**Lemon + Chili Chicken Breast**  
chardonnay cream sauce

### SIDES & ACCOMPANIMENTS

**Mashed Potatoes (v)**

**Penne Pasta (v)**  
charred leeks, cherry tomatoes, arugula,  
toasted hazelnuts, fresh herbs,  
grana padano, tomato cream sauce

**Field Greens Salad (v)**  
cherry tomatoes, cucumbers, radish,  
shaved cheese, beer nuts, lemon +  
thyme vinaigrette

**Assorted Breads (v)**  
butter, balsamic vinegar + oil

\$40 per person.



# 07

## PLATED PRIX FIXE

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For more traditional fare, we offer three-course plated meals for large groups of 15 to 30 guests. Additional courses and food stations may be added to enhance your dining experience. Limited substitutions are available and may be subject to additional fees. Final guest count and menu choice are required no later than seven (7) business days prior to your event date.

### PRIX FIXE 1

**STARTER** (choice of)

**Soup of the Day**

**Field Greens Salad (v)**

**MAIN** (choice of)

**Classic Burger**

ground chuck and brisket patty, lettuce, tomato, onions, brioche bun, served with hand-cut frites

**Schnitzel**

duck-fat fried chicken, spätzle, sauerkraut, wine + butter sauce

**Woodsy Pizza (v)**

field mushrooms, roasted garlic, mozzarella, truffle balsamic

**DESSERT**

**Chocolate Pecan Brownie (v)**

vanilla ice cream, caramel sauce

\$28 per person.

### PRIX FIXE 2

**STARTER** (choice of)

**Soup of the Day**

**Field Greens Salad (v)**

**MAIN** (choice of)

**Chicken Parmesan**

fried chicken, tomato sauce, mozzarella, served with cavatappi in pesto cream sauce

**Salmon**

quinoa, black beans, peppers, asparagus, mustard cream sauce

**Flat Iron Steak**

seasonal vegetables, creamy garlic mashed potatoes, stout jus

**Pappardelle (v)**

mushrooms, cherry tomatoes, asparagus, kalamata olives, pistachios, pesto, goat cheese

**DESSERT**

**Skor Square (v)**

toffee bits, milk chocolate, buttered crackers

\$35 per person.

### PRIX FIXE 3

**STARTER** (choice of)

**Soup of the Day**

**Arugula Salad (v)**

**MAIN** (choice of)

**Roasted Duck Breast**

creamed kale, cajun roasted potatoes, red wine jus

**Salmon + Shrimp Pappardelle**

smoked salmon, fresh salmon, arugula, grape tomatoes, onions, grana padano, lemon cream sauce

**Steak + Shrimp**

roasted carrots, creamy garlic mashed potatoes, peppercorn sauce

**Pappardelle (v)**

mushrooms, cherry tomatoes, asparagus, kalamata olives, pistachios, pesto, goat cheese

**DESSERT**

**Chocolate Molten Cake (v)**

vanilla ice cream, caramel sauce

\$42 per person.

# 08

## COCKTAIL-STYLE RECEPTIONS

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Cocktail-style receptions are a great way to socialize in a casual setting, providing a guest-focus experience. Appetizers are served buffet-style and replenished throughout the event. Available for groups of 15 or more. Packages start at \$20 per person for three appetizers. \$5 per person for each additional appetizer chosen.

HBH Sliders  
Cauliflower Fritters  
Mediterranean Veggie Skewers (v, gf)  
Flatbread + Hummus (v)  
Sweet Chili Glazed Chicken Satays (gf)

Teriyaki Beef Satays  
Cornbread (v)  
Veggie Samosas  
Chicken Wings (gf)  
Beef Meatballs w/ Stout + Teriyaki BBQ Sauce

# 09

## FOOD STATIONS & ADD-ON OPTIONS

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Elevate your event with unique stations and options that will be sure to wow your guests. Food stations and add-on options can be customized. Please speak to our Events Team to see how we can add that extra touch to make your event extra special!

### Charcuterie Board

hand-selected cured meats, preserves, cheese, crostini. \$30

### Crudités (v)

assortment of raw vegetables, served with dipping sauce. \$25

### Fruit Platter (v)

assortment of seasonal fruit. \$30

### Dessert Platter (v)

assortment of desserts, cut into squares for easy sharing. \$25

### Shrimp Cocktail

served with roasted garlic and lemon aioli, cocktail sauce. \$40

### Raw Oysters

mignonette, cocktail sauce, horseradish. Order by the dozen. Price varies.

### Field Greens (v)

cherry tomatoes, cucumbers, radish, shaved cheese, beer nuts, lemon + thyme vinaigrette. \$25

### Poutine Station

Includes our signature hand-cut frites, gravy and ooey-gooey cheese, plus additional toppings such as bbq pulled pork, caramelized onions and sautéed mushrooms, to make your own unique bowl! A definite crowd pleaser! \$8 per person.

### Pizza Station

We make our beer-infused dough from scratch! Order from our regular dining menu and create a pizza station that will be sure to wow your guests. Price varies per item.

### Mimosa Station

Let the good cheer begin with refreshing mimosas! Chilled and bubbly, they will add that festive element to your event. \$8 per person.

### Customize Your Own

Taco stand? Separate kids' station? Speak to our events team about creating your own unique station for your event!

### Beverage Services

**Unlimited Coffee, Tea & Soda**  
\$3.50 per person.

### Cash Bar Option

Guests are responsible for purchasing their own beverages.

### Open Bar Option

All beverages added to the main bill. Charges are based on consumption.

### Drink Tickets

Set number of drinks per guest will be charged to main bill. Charges based on consumption.

# 10

## FREQUENTLY ASKED QUESTIONS

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### 1. What time of day can we host our event?

You are welcome to host your event during our regular restaurant hours. Should you require access to the venue earlier than 11 am for set-up purposes, please inquire with our Events Team for availability. All events must end one hour prior to regular closing hours.

Event requests outside of regular restaurant hours will be subject to approval by the Events Manager.

### 2. Do you provide music?

You may request a specific genre of music (chosen from Spotify) to be played throughout your event. You also have the option to create, share and submit your own playlist using Spotify. All playlists must be submitted to our Events Team at least 24 hours prior to the event.

### 3. Do you provide video?

The Gallery is equipped with two 40" flat screen TVs. Guests can connect to the TVs via HDMI hook-up. We provide two HDMI cables and an HDMI splitter, which allows both TVs to display the same image.

Our Cedar Room is equipped with one 50" flat screen TV.

We provide appropriate cables for both PC and MAC computers.

### 4. Can I bring my own decorations?

You are welcome to bring your own decorations for an event (subject to approval by our Events Team). We do not allow the use of nails, tacks or masking / clear tape on the walls and only painter's tape must be used. We do not allow confetti, glitter or any other small particle items. The host will be charged a \$200 clean-up/damage fee if violated. We are not held responsible for any lost or damaged items left behind.

### 5. What are the measurements of the tables in the Gallery Room?

We have five medium size tables each measuring 48" x 36" x 31" (W x H x D). We also have two large tables measuring 72" x 36" x 39" (W x H x D).

### 6. Is there parking available?

Ample and free parking spots are available on Main Street. However, the majority of parking is located in the rear of the restaurant in the northeast parking lot which is accessed by Doug Duncan Drive.

### 7. Do you provide linens?

We really love to highlight the beauty of natural wood. Therefore, we do not provide linens for the tables. Should you wish to bring linens of your own, you are welcome to do so.

### 8. Do you provide name cards?

We would be happy to provide name cards for your group, noting the guest's name and menu selection, at a cost of \$1 each. The list for the name cards must be provided no later than three business days prior to the event.

### 9. What if someone in my group has a food allergy or dietary restriction?

We are happy to accommodate any dietary restrictions and request that notice be given when booking your event. On the day of your event, we kindly ask that guests with allergies identify themselves to their server.

### 10. Can I bring my own cake?

You are able to bring outside cakes/desserts to your event. A cake-cutting fee of \$1 per person will be added to your bill.

### 11. Can I rent just the room?

Room rentals are available for half- and full-day bookings from Monday to Thursday, subject to availability. Please inquire about pricing.

### 12. Can I customize my own menu?

We provide menu customization depending on the size and style of your event. Menu customization is subject to additional fees. Please speak to our Events Team regarding various options and menu selection.

# 11

## PAYMENT AND EVENT POLICIES

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### **MENU AVAILABILITY AND PRICING**

Please note that items listed in this Events Package are subject to availability due to our seasonally-changing menus. All prices are subject to change and do not include applicable taxes and gratuity. An automatic gratuity of 18% will be added to your bill.

### **FINAL GUEST COUNT AND MENU CHOICE**

Final guest count and choice of menu options are required no later than seven (7) business days prior to your event date.

### **DEPOSITS AND CREDIT CARD**

All event bookings require a credit card to hold the space for your event. Credit card information will also be stored as a security deposit, in case of damage to or theft of any items of the space during your event booking.

All restaurant buyouts require a deposit to book the space for your event. Deposits are calculated based on your buyout fee.

### **CANCELLATION POLICY FOR EVENT BOOKINGS**

There is no cancellation fee if you provide at least 72 hours' notice prior to your event. However, any event cancelled after this time frame will be subject to the following cancellation fees:

- » 50% of the minimum spend requirement if you cancel your booking within 48 to 72 hours of the event date.
- » 100% of the minimum spend requirement if you cancel your booking less than 48 hours of the event date.

### **CANCELLATION POLICY RESTAURANT BUYOUTS**

There is no cancellation fee if you provide at least seven (7) days' notice prior to your event. However, any restaurant buyout cancelled within this time frame will be subject to the following cancellation fees:

- » 50% of the buyout fee if you cancel your booking within 48 to 168 hours (2 to 7 days) of the event date.
- » 100% of the buyout fee if you cancel your booking less than 48 hours of the event date.

### **PAYMENTS**

Final payments are made on the day of and at the conclusion of your event. We accept all major credit cards, debit or cash.



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# GET IN TOUCH

Ready to plan your next event?

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