

ROOFTOP

**EVENT
PACKAGE**



ELEVATE YOUR EXPERIENCE



If you're looking to elevate your next event to new heights, The Rooftop is the place to be. Whether it's a corporate function, fundraiser, media event, holiday party, a showcase, or awards dinner, our staff will work with you to ensure the event you envision is brought to life.

Spaces are booked based on the time of year and the number of guests you are hoping to accommodate. We can accommodate events from 20-400 in The Rooftop venue and up to an additional 400 guests at our Brix+Barrel location within the same building, providing multiple levels and experiences for all.

Each event, regardless of size or style, is custom-tailored to the client's needs. Our event staff will be dedicated to your event and will exceed your and your guest's expectations.

SERVICES & AMENITIES



- In-house event planning staff
- Custom catering menus
- Fully stocked bar services and full kitchen
- Service staff
- In-house designers
- Customer décor and room set up
- Self-serve coat check and storage
- Climate controlled up to -25 degrees
- Wheelchair accessible
- Interactive food & beverage stations

PRIVATE VENUE BUY-OUT AMENITIES

- Preferred custom music playlists
- All audio-visual needs
- DJ/Live entertainment equipment, including backline
- Customized video walls and projection screens
- State of the art broadcast, quality video, audio, computer and lighting capabilities

APPETIZERS BY THE DOZEN

DYNAMITE ROLL | 25

tempura prawn, cucumber, avocado, spicy mayo, sweet soy glaze

SURF + TURF SUSHI | 39 | GF

california roll topped with seared tenderloin, cucumber, avocado, radish, spring onion, gochujang mayo, sesame

VEGGIE SUSHI ROLL | 25 | V, GF

cucumber, carrot, avocado, spicy mayo, sweet soy

SPICY BUTTER SHRIMP | 24 | GF

spicy honey butter, toasted coconut, fresno chili, green onion

MUSHROOMS ON TOAST | 42 | V

organic wild mushrooms, walnut pesto, tarragon cream, arugula

MEATBALL SKEWERS | 45

chuck, chili tomato sauce, whipped feta, balsamic, chili threads, micro basil

BEEF CARPACCIO BITES | 48 | GF

peppercorn-crusting tenderloin, crispy capers, grainy dijon aioli, asiago, lemon arugula, pickled red onion, crostini, maldon

CAPRESE SKEWERS | 48 | V, GF

herb bocconcini, grape tomato, basil, EVOO, balsamic reduction

TUNA CRUDO BITES | 51 | GF

ahi, basil oil, crispy capers, cucumber, microgreens, pickled onion, lemon vinaigrette, maldon

CHICKEN SATAY SKEWERS | 54 | GF

grilled chicken, house-made peanut satay sauce

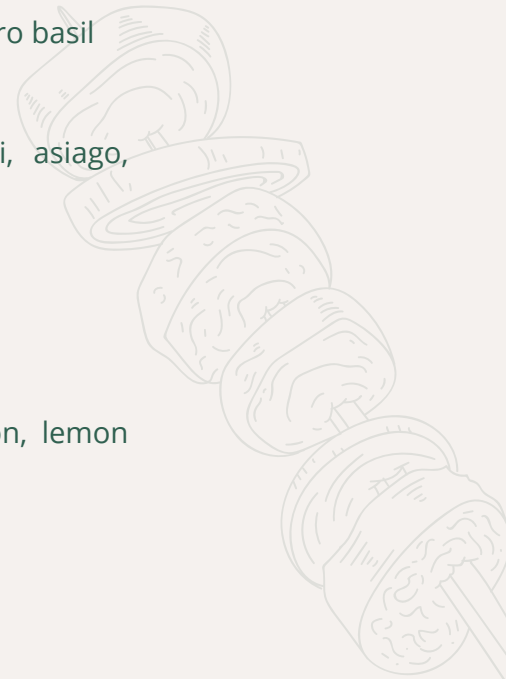
HOT CHICKEN SLIDERS | 72

buttermilk fried chicken, house hot sauce, mozzarella, pickle, slaw, ancho aioli

SHORT RIB TACOS | 63 | GF

slaw, crispy onions, feta, ancho lime aioli, microgreens

**MINIMUM ORDER REQUIREMENT OF 3 DOZEN PER SELECTION.
MAXIMUM 4 SELECTIONS PER EVENT.**



LIVE CHEF STATIONS

SUSHI BAR

dynamite roll, veggie sushi roll, tuna sashimi, salmon sashimi

\$20/pp

RAW BAR

tuna sashimi, salmon sashimi, chilled prawns, lobster tails, chef shucked oysters

Market
Price

MAC & CHEESE

classic cheddar sauce, truffle cream sauce, bacon bits, asiago, toasted breadcrumbs

\$15/pp

CARNIVORE STATION | GF

BBQ chicken drums, baby back ribs, whiskey fennel sausage, steak bites

Market
Price

OYSTERS | GF

East Coast Oysters, pomegranate fennel mignonette, house hot sauce, fresh horseradish, lemon

\$4/Piece

CHICKEN SOUVLAKI STATION

live rotisserie chicken, bruschetta, feta, iceberg, hummus, tzatziki, fresh pita

\$16/pp

ADD-ONS

Whipped Feta Board | 68 | V

Mini Donuts | 5PP | V

MINIMUM ORDER REQUIREMENT OF 100 GUESTS PER STATION. SMALLER PARTY SIZES MAY ORDER ADDITIONAL QUANTITY IF THEY WISH TO ORDER THE LIVE STATION.

SELF-SERVE STATIONS

POUTINE STATION | GF

shoestring fries, cheese curds, bacon bits, green onion, house gravy

\$13/pp

CROSTINI & SPREADS STATION

assorted crostini & crackers, chef's spreads, butters, pickles, olives

\$16/pp

CHARCUTERIE STATION

table of chef's selection curd meat, cheese, fruit, nuts

Market
Price

CRUDITÉ STATION | GF & V

table of chef's selection of fresh veggies, buttermilk ranch, ancho chili ranch, red pepper hummus

\$7/pp

SNACK STATION | V

truffle popcorn, caramel popcorn, house made chips, pretzels, chocolate

\$10/pp

CANDY BAR

chef's selection of candy

\$6/pp

DONUT WALL

chef's selection of artisan donuts displayed on a wall

\$7/pp

MINIMUM ORDER REQUIREMENT OF 50 GUESTS PER STATION. SMALLER PARTY SIZES MAY ORDER ADDITIONAL QUANTITY OF STATION IF THEY WISH TO ORDER THE STATION.

ENTRÉE PACKAGES

PROTEIN

choose one protein per 50 servings - can be made gf upon request

BALSAMIC BUTTER SIRLOIN	\$47/pp
ROASTED CHICKEN	\$42/pp
LEMON DIJON SEARED SALMON	\$45/pp
STUFFED PORTOBELLO	\$39/pp

SIDES

choose two sides to accompany protein selection - can be made GF and V upon request

FETA AND SPRING ONION SMASHED POTATOES

CRISPY BABY POTATOES

SHALLOT & CITRUS BASMATI RICE

LEMON BUTTER BROCCOLINI

SPICY BOK CHOY

SEARED SESAME GREEN BEANS

SALAD

all entrées served with a caesar or house salad

DESSERT

SEASONAL BERRY NY CHEESECAKE	\$9/pp
------------------------------	--------

PLATED SERVICE WITH MULTIPLE PROTEINS SELECTED REQUIRES ASSIGNED SEATING- ASK FOR FURTHER DETAILS



PIZZA PARTIES



#1 CHOICE OF 3 PIZZAS | 85

- Seasonal Salad

#2 CHOICE OF 3 PIZZAS | 145

- Hot wings (3 pounds, breaded)
- Seasonal Salad

#3 CHOICE OF 5 PIZZAS | 150

- Seasonal Salad

#4 CHOICE OF 5 PIZZAS | 250

- Hot wings (5 pounds, breaded)
- Seasonal Salad

Substitute salad for fresh veggies & dip | 9 per party

PIZZAS

WAYNE'S WORLD | AVAILABLE GF

spicy pepperoni, mozzarella, spiced honey

SAY CHEESE | V

burrata, asiago, mozza, white sauce, smoked paprika honey

HOT BOY PIZZA

spicy calabrese, salsa verde cream, fior di latte, fresno chili, white onion, basil

MEATATARIAN | AVAILABLE GF

smoked bacon, whiskey fennel sausage, pepperoni, capicola, mozzarella, san marzano tomato sauce

MARGHERITA MAMA | V, AVAILABLE GF

parmigiano, mozzarella, cherry tomato, fresh basil

FUNGUY | V

wild mushrooms, mozzarella, parmesan, truffle white sauce, walnut pesto



DRINKS & PRICING



We offer a variety of options for monitoring consumption and budget when it comes to the beverage portion of your event. Host bars are the most popular, and can be set up with restrictions to suit your budget.

We also have the ability to provide you with drink tickets to hand out to your guests, and this option can be structured using price tiers or simply to monitor consumption.

Your final bill will be based on actual consumption and not a flat rate. These values are an estimate and we will not have an actual value until the end of your event.

HOST BAR & DRINK TICKET TIERS

\$12 Tier – all draught and well highballs, a selection of premium spirits and wines by the glass, and any other beverages up to \$12.

\$16 Tier – all draught, well highball, premium and select super premium spirits, all wines by the glass, all classic and signature cocktails, and any other beverages up to \$16.

View our full beverage menu on our website at therooftop.ca/our-menu/

GRATUITY & ORDERING POLICIES

20% Gratuity Will Be Applied To Groups Of 8 Or More People. Gratuity Is Subject To GST Charges.

All Orders Must Be Submitted & Processed At Least Ten Days Prior To The Event.

If Menu Selections Are Not Submitted 10 Business Days Prior To The Event, Pre-Order Will Not Be Processed And Guests Will Need To Order Food Upon Arrival From The Regular Menu.

Guests With Allergies May Order A Modified Dish From The Venue's Regular Menu Upon Arrival, After The Service Of Other Pre-Ordered Food Has Been Completed

