

EVENTS PACKAGE

SPRING-SUMMER 2022

HBH
GOOD
EATS
CO.





be n c r e a t e d s p e c i a l s p h o t o g r a p h y



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 one-of-a-kind.

As we welcome back large gatherings, the pandemic has certainly brought challenges when it comes to planning your next event. However, our dedicated team is here to help navigate through all of the details, while adhering to health and safety protocols. Our goal remains the same: focusing on great food and impeccable service in creating lasting memories for your entire group.

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01

GETTING STARTED

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, as our dedicated events team and service staff are here to ensure that no detail is overlooked. In addition to our team, we include the following items at no additional cost for your event:

printed menus	table numbers	menu tastings**
candles**	flat screen TVs**	

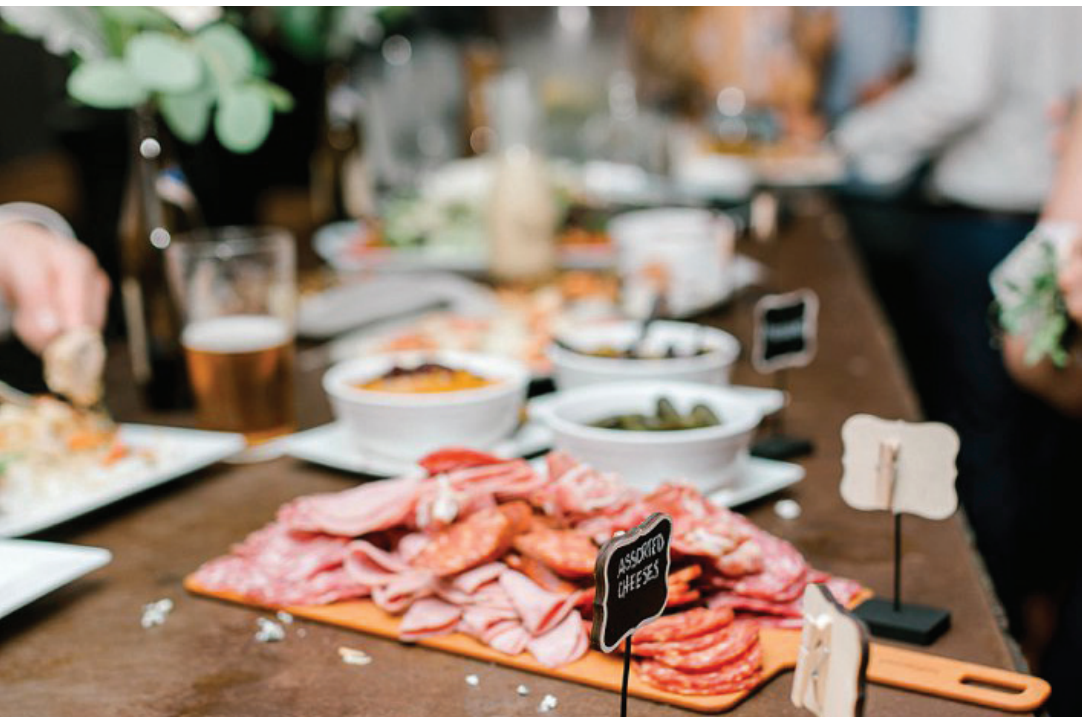
OTHER COSTS TO CONSIDER

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.

* COVID restrictions may limit the number of guests per venue.

** available for specific rooms and events only.





02

THE GALLERY

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:

\$750 for three hours / \$200 for each additional hour

Friday & Saturday:

\$1,000 for three hours / \$250 for each additional hour

MENUS AVAILABLE

Cocktail Buffet

Dinner Buffet

Family-style Plated Meals

Menu selection on page 11.



04

LIL' HOPS TAVERN SEMI-PRIVATE DINING ROOM

CAPACITY*

24 seated 30 reception

GREAT FOR

Intimate gatherings in a dedicated section of the restaurant. The warm and inviting design make this a great space to host your next event.

MINIMUM SPEND

Lunch: \$650
Dinner: \$1,000

MENUS AVAILABLE

Lunch Prix Fixe
Dinner Prix Fixe
Cocktail Buffet

Menu selection on page 10.

*While your group will occupy the main dining room, patrons seated outdoors and in other areas of the restaurant will have access to the restrooms located on the bottom floor.



05

BUYOUT OPTIONS

A restaurant buyout will provide the space and flexibility to host a private and intimate event. Half and full-day options are available. Please inquire for pricing.

HBH

CAPACITY

100 seated 150 reception*

LIL' HOPS TAVERN

CAPACITY

60 seated 80 reception

* Capacity of 150 guests over two floors.





“ 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 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 spectacular feast that meets your tastes and budget.

We offer prix fixe and cocktail buffet options at lil' hops tavern. Additional courses and food stations may be added to enhance your dining experience (see page 12). 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 PRIX FIXE

MAIN (choice of)

Bacon Cheeseburger

bacon, lettuce, tomato, onion,
american cheese, bread + butter pickles,
dijonnaise, brioche bun, served with frites

Fried Chicken Sandwich

fried chicken, hot honey, bacon, lettuce,
tomato, kewpie mayo, american cheese,
potato bun, served with frites

Flatbread (vgn)

pickled peaches, roasted red peppers,
arugula, vegan cheese, tomato sauce

DESSERT

Cheesecake (v)

shortcake crumb, strawberry + basil compote,
whipped cream

\$30 per person

Includes choice of beverage
(coffee, tea or soda)

DINNER PRIX FIXE

SALAD

Mini Gem Salad (v)

granny smith apples, brussels sprouts, red
cabbage, pecorino, dried cranberries, pecans,
apple cider + mustard vinaigrette

MAIN (choice of)

Chicken Supreme

oven roasted chicken, butter poached shrimp,
roasted potatoes, seasonal vegetables, gravy

Penne alla Vodka

shrimp, fresh herbs, parmesan, vodka rosé
sauce, garlic crostini
(vegetarian option available)

Ribeye (served medium)

roasted potatoes, heirloom carrots, seasonal
vegetables, bordelaise sauce

DESSERT

Chocolate + Avocado Pudding (v)

fresh berries, whipped cream, sea salt,
pistachio biscotti

\$50 per person

Includes choice of beverage
(coffee, tea or soda)

COCKTAIL BUFFET

Veggie Samosas (v)

mint and cucumber raita

Chicken Lollipops

hot honey, garlic ginger ranch

Beef Satays

teriyaki glaze, toasted sesame

Parsnip Fries (v)

parmesan, truffle aioli

Crudites (v)

assorted raw vegetables, dill aioli

\$35 per person

Cocktail buffet options for both lunch and dinner, as well as a family-style prix fixe menu are available. Food stations may also be added to enhance your dining experience (see page 12). 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.

HBH COCKTAIL BUFFET

HBH Sliders

beef patty, Philly meat, beer-braised onions,
sweet chili aioli, American white cheese

Popcorn Chicken

cheese sprinkle, adobo aioli

Veggie Samosas (v)

mint and cucumber raita

Chips + Dip (v)

house-made tortilla chips,
lime-pepper sour cream, salsa

Crudités (v)

assorted raw vegetables, dill aioli

\$25 per person

HBH DINNER BUFFET

Sticky Ribs

stout bbq sauce, toasted sesame seeds,
green onions

Schnitzel

duck-fat fried chicken, roasted potatoes,
sauerkraut, wine + butter sauce

Frites

served with curry ketchup and
roasted garlic aioli

Mixed Greens Salad (v)

cherry tomatoes, cucumbers, pears, beer nuts,
lemon & thyme vinaigrette

Coleslaw (v)

shredded cabbage + carrots, creamy dressing

Cornbread (v)

jalapeños, cheddar, honey butter

\$35 per person

HBH FAMILY-STYLE PRE-FIXE

SALAD PLATTER (served family-style)

Mixed Greens Salad (v)

cherry tomatoes, cucumbers, pears, beer nuts,
lemon & thyme vinaigrette

MAIN (choice of)

Cedar-Plank Salmon

atlantic salmon, roasted potatoes, spinach,
tomato + pumpkin seed relish

Linguine (v)

mushroom + lentil bolognese, cauliflower,
parmesan cheese, garlic toast

Steak Frites

flat iron steak, frites, balsamic + mushroom jus

DESSERT PLATTER (served family-style)

Cookies + Brownies (v)

chocolate chip cookies, pecan caramel brownies

\$45 per person

09

FOOD STATIONS & ADD-ON OPTIONS

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

cured meats, specialty cheeses, marinated olives, pickles, preserves, crostini, crackers

\$50 (serves 5) / \$90 (serves 10)

Crudités Platter (v)

assorted raw vegetables + dipping sauce

\$30

Fruit Platter (v)

seasonal fruit

\$35

Poutine Station

make your own unique poutine bowl with our hand-cut frites, gravy and cheese, plus additional toppings including caramelized onions and sautéed mushrooms. 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

Dessert Platter (v)

chocolate chip cookies, pecan caramel brownies

\$30

Shrimp Cocktail

cocktail sauce

\$65

Salad Platter (v)

field greens salad

\$30

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!

Veggie Samosa Platter (v)

mint and cucumber raita

\$55

Beef Satay Platter

teriyaki glaze, toasted sesame

\$60

Chicken Lollipop Platter

teriyaki glaze, toasted sesame

\$65

All platters serve approximately 10 persons, unless otherwise noted.

Beverage Services

Unlimited Coffee / Tea / Soda

\$4 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.

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FREQUENTLY ASKED QUESTIONS

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 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.

14

PAYMENT AND EVENT POLICIES

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. All minimum spends are before 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. Menu options selected must equal to at least 50% of the minimum spend requirement for your event in order to confirm your booking. The HBH Group reserves the right to release the space should your pre-selected menu options equal less than 50% of the minimum spend requirement.

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. In addition, should you not meet the minimum spend requirement for your event, the credit card on file will also be used to charge the difference owing.

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

A 15% non-refundable deposit is required to confirm and secure your booking. Once your booking is confirmed, the following cancellation fees apply:

- » 50% of the remaining balance if you cancel your booking from 72 hours to 14 days of the event date.
- » 100% of the buyout fee if you cancel your booking less than 72 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.

* In the case of government-mandated shutdowns within 72 hours of your event, we will not charge a cancellation fee and all bookings can be re-scheduled for a future date.



“ GET IN TOUCH

Ready to plan your next event?

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