

# EVENTS PACKAGE

PRESENTED BY THE HBH GROUP





be and create and special 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, 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.

\* 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

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

\* 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.



# 06

## HBH BUFFETS

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.

### 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.

### BUILD YOUR OWN BUFFET (LUNCH & DINNER)

\$25 per person: one entrée + three sides. \$32 per person: two entrées + three sides. \$38 per person: three entrées + three sides. All Build Your Own Buffets include assorted bread, served with butter and balsamic + olive oil.

#### ENTRÉES

##### Roasted Chicken Breast

cipollini onions, sun dried tomato,  
herb-infused red wine sauce

##### Grilled Flat Iron Steak (medium)

dijon + roasted onion jus

##### Sticky Ribs

stout bbq sauce, toasted sesame,  
green onions

##### Atlantic Salmon Filet

citrus and chili glaze, dill velouté

##### Eggplant Parmesan (v)

mozzarella, parmesan, tomato basil sauce

#### SIDES & ACCOMPANIMENTS

##### Field Greens (v)

cherry tomatoes, cucumbers,  
radish, shaved cheese, beer nuts,  
lemon + thyme vinaigrette

##### Arugula Salad (v)

pearled barley, dried cranberries,  
pumpkin seeds, blue cheese,  
apple vinaigrette

##### Sautéed Vegetables (v)

seasonal sautéed vegetables,  
lemon garlic butter

##### Rapini (v)

fried garlic, chillies, lemon butter

##### Roasted Root Vegetables (v)

seasonal root vegetables, fresh herbs

##### Roasted Yukon Potatoes (v)

smoked paprika, olive oil + herbs

##### Roasted Garlic Mashed Potatoes (v, gf)

##### Hand Cut Frites

served with curry ketchup

##### Saffron Rice (v, gf)

cumin seeds, cilantro

##### Penne alla Vodka (v)

roasted garlic, onions, baby arugula,  
chilies, tomato cream sauce





# 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 (vgn)

#### MAIN (choice of)

##### HBH Burger

beef patty, Philly meat, beer-braised onions, sweet chili aioli, American white cheese, served on a brioche bun

##### Schnitzel

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

##### Woodsy Pizza (v)

field mushrooms, roasted garlic, mozzarella, truffle balsamic

##### Quesadilla (vgn)

black beans, corn, beer-braised onions, vegan cheese, served with salsa

#### DESSERT

##### Skor Square (v)

toffee bits, milk chocolate, buttered crackers, caramel drizzle

\$28 per person.

### PRIX FIXE 2

#### STARTER (choice of)

##### Soup of the Day

##### Field Greens Salad (vgn)

#### MAIN (choice of)

##### Seared Chicken Breast

cipollini onions, sundried tomatoes, herb-infused red wine sauce, served with garlic mashed potatoes and seasonal vegetables

##### Atlantic Salmon

quinoa and olive pilaf, rapini, fennel cream

##### Steak Frites (served medium)

grilled flatiron steak, parmesan frites, seasonal vegetables, green peppercorn sauce

##### Mediterranean Rigatoni (v)

artichokes, sun dried tomatoes, kalamata olives, roasted garlic, chili oil, fresh herbs

#### DESSERT

##### Chocolate Pecan Brownie (v)

caramel drizzle

\$35 per person.

### PRIX FIXE 3

#### STARTER (choice of)

##### Soup of the Day

##### Arugula Salad (v)

#### MAIN (choice of)

##### Roasted Duck Breast

roasted yams, sautéed garlic + rapini, cranberry and red wine demi-glace

##### Snapper

white bean purée, dill and tarragon cream, served with seasonal vegetables

##### Surf + Turf

grilled flatiron steak (served medium) + tiger shrimp, mashed potatoes, roasted garlic jus, served with seasonal vegetables

##### Mushroom Gnocchi (v)

king oyster mushroom, button mushrooms, fresh herbs, goat cheese, truffle cream sauce

#### DESSERT

##### Truffles (vgn)

cacao + toasted coconut

\$42 per person.

# 08

## COCKTAIL-STYLE RECEPTIONS

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

### Stout BBQ Pulled Pork Sliders

### Sweet Chili Chicken Wings (served whole, gf)

### Teriyaki Beef Satays

### Cornbread (v)

### Veggie Samosas

### Beef Meatballs

### Chicken Fingers

### Sticky Ribs

### Spring Rolls

### Chips + Dip (v)

### Soft-Baked Pretzel Bites (v)

# 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

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

### Crudités (v)

raw vegetables + dipping sauce. \$25

### Fruit Platter (v)

seasonal fruit. \$30

### Dessert Platter (v)

dessert squares. \$25  
cookies + brownies. \$25

### Shrimp Cocktail

cocktail sauce. \$40

### Raw Oysters

mignonette, cocktail sauce, horseradish. \$35 per dozen.

### Salad Platter

field greens salad (vegan). \$25  
arugula salad. \$30

### Poutine Station

Includes our signature hand-cut frites, gravy and 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.

### Appetizer Platter

'Cuz food tastes better when shared!  
Featuring our sticky ribs, sweet chili chicken wings, soft-baked pretzel bites, quesadillas (vgn), hand-cut frites and crudités, served with dipping sauces.  
\$70 (serves 6 to 8 persons).

### 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.



A close-up photograph of a tall stack of golden-brown pancakes. A dark liquid, likely syrup, is being poured from a black pitcher at the top, creating a thin stream that falls over the pancakes. The syrup is already dripping down the sides of the stack. On top of the pancakes is a dollop of white cream or whipped topping, garnished with several walnut halves. The background is a dark, textured surface.

“

# BRUNCH. YES. PLEASE.

Brunch is our specialty. Period.  
So when hosting that special event –  
birthdays, showers, anniversaries and  
even corporate meetings, we have plenty  
of delicious options that will make your  
occasion extra satisfying!

# 10

## LIL' SIS BIG IDEAS

Events at lil' brew hops provide an intimate option for you and your guests. Set in a stunning and well-appointed dining room, we can accommodate small and medium-size groups of up to 60 guests (seated) and 80 guests (reception). Our unique dining options of family-style or prix fixe meals for brunch and dinner will also ensure a memorable experience for you and your guests.

### BRUNCH PRIX FIXE 1

#### STARTER

##### LBH House Salad (v)

field greens, mixed berries, pecans,  
goat cheese, poppyseed dressing

#### MAIN (choice of)

##### Banana Waffles (v)

rum maple syrup, nutella chocolate sauce,  
served with seasonal fruit

##### The Benny

poached eggs, house-cured bacon on  
English muffin and house-made hollandaise,  
served with home fries

##### Grill Me Veggie (v)

from our artisanal grilled cheese menu:  
grilled asparagus, roasted red peppers,  
roasted eggplant, marinated artichokes,  
swiss cheese, mozzarella on multi-grain  
bread, served with home fries

#### DESSERT

##### Assorted Cookies (v)

\$25 per person.

### BRUNCH PRIX FIXE 2

#### STARTER

##### LBH House Salad (v)

field greens, mixed berries, pecans,  
goat cheese, poppyseed dressing

##### Charcuterie Platter

hand-selected cured meats, preserves,  
cheese, sourdough bread

#### MAIN (choice of)

##### Let it Brie (v)

from our artisanal grilled cheese menu:  
brie, blueberry compote, cream cheese on  
Challah French Toast, served with home fries

##### Cured Salmon or Pulled Pork Benny

house-cured salmon or house-made pulled  
pork, poached eggs, house-made hollandaise,  
served with home fries

##### Avocado Toast (v)

avocado, arugula, pickled peaches, roasted  
red peppers, poppyseed dressing on toasted  
Challah bread, served with home fries

#### DESSERT

##### Cinnamon Sugar Donut Holes (v)

\$35 per person.

### BRUNCH BUFFET

Feast on our delicious brunch buffet!

With plenty of choices replenished throughout  
your service, there is definitely something to  
satisfy everyone!

##### Mini Quiches

##### Scrambled Eggs (v)

##### Banana Waffles (v)

##### Home Fries (v)

##### LBH House Salad (v)

##### House-Cured Bacon

##### House-Made Sausage

##### Fruit Platter (v)

##### Challah Toast (v)

##### Pastries (v)

\$30 per person.

### ADD-ON OPTIONS

#### Unlimited Coffee / Tea / Juice

\$3.50 per person.

#### Sparkling or Flat Water

\$8 per bottle.

#### Mimosa Station

\$8 per person.

#### Assorted Pastry Platter

\$25

#### Soup of the Day

\$5 per person.

#### Parfait

\$4 per person.

For more add-on options and food stations,  
please see page 12.



# 11

## FAMILY STYLE

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We love hosting large groups and our Family-Style Sharing Menus at lil' brew hops are sure to enhance your experience as we serve platters of our signature dishes. Imagine gathering around with friends and family as you share a family-style feast (four courses to be exact!), enjoying great company and conversation in a lovely and unique atmosphere.

### LBH FAMILY STYLE 1

#### 1ST COURSE

**Sourdough Bread & Butter (v)**

browned butter, sea salt,  
balsamic + olive oil

**BBQ Meatballs**

pork + beef, hoisin bbq sauce, cilantro

#### 2ND COURSE

**Field Greens Salad (v)**

cherry tomatoes, cucumbers, candied  
pecans, lemon-thyme vinaigrette

#### 3RD COURSE

**Roasted Chicken Breast**

rosemary, lemon, butter

**Cauliflower Steak (v)**

parsnip + cauliflower puree, cranberries  
cranberry pomegranate molasses,

**Spicy Rigatoni**

bacon, parmesan, basil, vodka,  
rosé sauce

**Parsnip Fries (v)**

parmesan, truffle aioli

#### SWEET ENDINGS

**Pecan Red Wine Brownie (v)**

\$50 per person.

### LBH FAMILY STYLE 2

#### 1ST COURSE

**Sourdough Bread & Butter (v)**

browned butter, sea salt, balsamic + olive oil

**Chicken Lollipops**

hot honey, garlic ginger ranch

**Charcuterie Board**

hand-selected cured meats, preserves, cheese

#### 2ND COURSE

**Field Greens Salad (v)**

cherry tomatoes, cucumbers, candied pecans,  
lemon-thyme vinaigrette

### LBH FAMILY STYLE 3

#### 1ST COURSE

**Sourdough Bread & Butter (v)**

browned butter, sea salt, balsamic + olive oil

**Spanish Garlic Shrimp**

white wine, smoked paprika, nduja chili oil

**Charcuterie Board**

hand-selected cured meats, preserves, cheese

#### 2ND COURSE

**Field Greens Salad (v)**

cherry tomatoes, cucumbers, candied pecans,  
lemon-thyme vinaigrette

#### 3RD COURSE

**Rib Steak**

whiskey herb compound butter,  
shishito pepper salsa

**Chicken Satays**

ginger and orange glaze

**Patatas Bravas (v)**

spiced tomato sauce,  
parmesan, truffle aioli

#### SWEET ENDINGS

**Pecan Red Wine Brownie (v)****Cauliflower Steak (v)**

parsnip + cauliflower purée,  
cranberries, cranberry pomegranate  
molasses

**Roasted vegetables (v)**

heirloom carrots, squash, beets,  
sweet onions, white bean truffle dip

\$60 per person.

#### 3RD COURSE

**Rib Steak**

whiskey herb compound butter,  
shishito pepper salsa

**Jerk Duck Breast**

pickled okra + chayote

**Couscous Pilaf (v)**

almonds, curry spice,  
cucumber raita

#### SWEET ENDINGS

**Pecan Red Wine Brownie (v)****Fish of the Day**

celery root + lemon remoulade

**Cauliflower Steak (v)**

parsnip + cauliflower purée,  
cranberries, cranberry pomegranate  
molasses

**Roasted vegetables (v)**

heirloom carrots, squash, beets,  
sweet onions, white bean truffle dip

\$70 per person.



# 12

## LBH COCKTAIL RECEPTIONS

Prefer to mix and mingle? Host your cocktail reception with us! Featuring passed hors d'oeuvres by our serving staff, plus an amazing (and replenishing) Food Bar that will be sure to complement your event!

### PASSED HORS D'OEUVRES

**Chicken Lollipops**

**Veggie Samosas (v)**

**Bruschetta (v)**

**Crab Cakes**

**Beef or Chicken Satays**

**Veggie or Caprese Skewers (v)**

**Pork Sliders**

**BBQ Meatballs**

**Artisanal Grilled Cheese Bites (v)**

from our grilled cheese menu:  
Grill me Veggie, Cheese Please,  
Apple Fig or Let it Brie

### ADD-ON OPTIONS

**Unlimited Coffee / Tea / Soda**

\$3.50 per person.

**Signature Cocktail**

\$8.50 per person.

**Open Bar**

\$50 per person for four hours.

\$10 per person for each additional hour or based on consumption.

### FOOD BAR

**Bread + Dip Platter (v)**

**Charcuterie Platter**

**Antipasto Platter (v)**

**Crudités Platter (v)**

#### OPTION 1

Food Bar + three hors d'oeuvres for \$30 per person.

#### OPTION 2

Food Bar + five hors d'oeuvres for \$40 per person.

### Poutine Station

pulled pork, Harissa-spiced gravy, smoked cheddar, shoestring fries. \$8 per person.

### Raw Oyster Bar

mignonette, cocktail sauce horseradish. \$35 per dozen.

Additional options on page 12.





# 13

## 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.

# 14

## 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. 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.





# “ GET IN TOUCH

Ready to plan your next event?

t. 905-235-8295

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