

PLATTERS

Built for cocktail receptions & casual mingling — designed to share and satisfy. Pile them high and pass them round.

CRISPY CLASSICS

STRAIGHT FROM THE FRYER

Mini Fish & Chips 18 orders	86
Beer-battered cod, golden fries & house-made tartar.	
Wing Platter 5 lbs	90
Tossed in our signature Firkin dill wing dip.	
Chicken Fingers 20 pcs	50
Crispy classics with sweet plum sauce.	
Rings & Things	50
Onion rings, fries & sweet potato fries, chipotle mayo.	
Samosas & Spring Rolls 40 pcs	65
Mango chutney & creamy coriander sauce.	

SLIDERS & HANDHELDS

TWO-BITE CROWD-PLEASERS

Sliders 12 pcs	60
Your choice of juicy Beef or Veggie.	
Mini Rico Burrito Tacos 12 pcs	60
Beef, Chicken, Fish, or Pork.	
Mini Rico Burritos 12 pcs	60
Beef, Pork, or Vegetarian.	
Mini Grilled Cheese 24 pcs	75
Griddled sourdough, Cheddar & Swiss.	

STONE-BAKED FLATBREADS

FORTY PIECES, FRESHLY BAKED

Pizza Flatbreads 40 pcs	70
Pepperoni, Margherita, or Vegetarian.	
Hot Honey Chicken 40 pcs	75
Chicken, BBQ, red onion, mozzarella & hot honey.	
Mushroom Truffle 40 pcs	75
Garlic herb cream cheese, mushroom, arugula & truffle.	

SKEWERS & DUMPLINGS

A TASTE FROM FAR AFIELD

Crispy Wagyu Beef Dumplings 24 pcs	60
Ginger soy dip & sweet chili mayo.	
Potstickers 24 pcs	60
Veggie or Chicken, soy sauce & green onion.	
Potato & Cheese Pierogies 24 pcs	60
A crowd-pleasing comfort classic.	
Chicken or Veggie Skewers 10 pcs	60
Perfectly seasoned & grilled.	
Beef Skewers 10 pcs	80
Premium grilled beef skewers.	

SHAREABLES & COMFORT

FOR THE WHOLE TABLE

Nacho Platter	78
Cheddar & Jack, tomato, jalapeño, sour cream & salsa.	
Mini Mac & Cheese 12 pcs	60
Creamy, cheesy & bite-sized.	
Vegetable Crudités	55
Fresh seasonal garden vegetables with ranch.	

\$25

Celebration Cake Service

Bring your own cake — we handle cutting, serving & utensils.

STATIONS & BUFFETS

Hands-on stations and generous shared buffets, built for larger gatherings.

INTERACTIVE FOOD STATIONS · ELEVATE YOUR EVENT WITH ENGAGEMENT

Salad Bar \$15 per person

Premium greens with a variety of dressings and vibrant toppings.

■ **Add Protein** — Shrimp \$6 · Chicken \$7 · 5oz AAA Steak \$10 · 10oz AAA Steak \$20 · 10oz Steak & Shrimp \$25.

Gourmet Slider Station \$15 per person

Three sliders per guest. Choose from Beef, Fried Chicken, Pulled Pork, or Vegetarian.

Taco Bar \$20.99 per person

Four tacos per person — Pollo, Barbacoa, Carnitas, or Avocado. Served with corn & flour tortillas and fresh traditional toppings.

■ **Add Carne Asada Steak** — +\$4 per person.

Live Pasta Station \$29.99 per person

Manned by a chef; made-to-order penne and spaghetti. Sauces: homemade Marinara, Alfredo, and Rosé. Served with assorted premium toppings and garlic toast.

The Premier Carving Station \$74.99 per person

The ultimate dining experience.

■ **Includes** — Caesar & Greek salads, Oven-Roasted Cod with lemon butter, a Vegetarian Main Course, and Chicken Supreme with creamy mushroom sauce.

■ **Sides** — Seasonal roasted vegetables, choice of creamy mashed potatoes or basmati rice, or loaded baked potatoes.

■ **The Main Event** — Chef-carved AAA Prime Rib or Striploin, served with au jus, peppercorn sauce, and horseradish.

FULL BUFFET SELECTIONS

INCL. GREEN SALAD & VEG PASTA · PER PERSON

THE CLASSIC **\$29.99** Oven-Roasted Chicken Breast with herb gravy, Grilled Pork Loin with apple chutney, seasonal roasted vegetables, and basmati rice.

THE PREMIUM **\$34.99** Chicken Supreme with Dijon mushroom sauce, Oven-Roasted Trout with lemon dill butter, Pork Loin, seasonal vegetables, and basmati rice.

THE DELUXE **\$44.99** Chicken Supreme, Atlantic Salmon with citrus glaze, Grilled AAA Steak with garlic herb butter, seasonal vegetables, and creamy mashed potatoes.

THE CASUAL COLLECTION

THE PARTY PACKAGE

\$25

PER PERSON · MIN. 20

■ **ON ARRIVAL** — Corn chips with fresh salsa and guacamole; a Garden Veggie Platter.

■ **THROUGHOUT THE EVENT** — A rolling service of vegetarian spring rolls, samosas, Cajun-dusted pierogies, mini BBQ meatballs, fish tacos, and beef sliders.

■ **ENHANCE YOUR PACKAGE** — Charcuterie & Cheese Board (+\$10, min. 40 guests) or Chicken & Steak Kabobs (+\$10).

SET MENUS & BEVERAGES

Plus everything you need to know about booking, fine print, and finding us.

SET MENU #1

\$35.99

FIRST COURSE

Caesar Salad or Daily Soup.

SECOND COURSE

Roasted Chicken Supreme, Chicken Curry, Fish + Chips, Steak + Ale Pie, or Grilled Vegetable Penne.

SET MENU #2

\$45.99

FIRST COURSE

Caesar Salad or Daily Soup.

SECOND COURSE

Roasted Chicken Supreme, Chicken Curry, Fish + Chips, Steak + Ale Pie, or Grilled Vegetable Penne.

THIRD COURSE

Warm Butter Tart or NY Cheesecake.

Both set menus offer a second-course upgrade to an 8oz AAA NY Striploin for +\$14 per person. Prices per person.

BEVERAGES

\$4 Non-Alcoholic Ticket

Unlimited soft drinks, juices, coffee, and tea.

\$10 Drink Ticket

Domestic & Premium Draft (20oz), House Red or White Wine, or Bar Rail.

\$14 Drink Ticket

All Draft Beers (Premium/Import), Mixed Drinks (Premium), Firkin Cocktails, and all 6oz Wines.

Open Open Bar

Customized billing based on consumption.

BOOKING FAQ

Is there a room rental fee?

We generally do not charge one. We work on a minimum-spend basis or per-person packages. Where there is no minimum spend, a fee applies based on the number of guests reserved.

Is there a contract?

Yes. You'll have a dedicated person working closely with you. Once your menu, guest count, and layout are finalized, that final invoice serves as the contract.

When is payment due?

No need to pay upfront. All payments are handled at the location on the day of your event.

What is the deadline for changes?

All final details must be confirmed at least 72 hours before your event. The invoice cannot be modified within 72 hours of the event date.

Is gratuity included?

An 18% gratuity and applicable taxes are added to the final bill.

THE FINE PRINT

- **Final Guest Count** — Required 72 hours prior.
- **Service Charge** — 18% gratuity and applicable taxes added to the final bill.
- **Payment** — All payments completed at the location on the day of the event.

OUR LOCATIONS

The Drake and Firkin
drakefirkinpub@bellnet.ca

The Goose and Firkin
gooseandfirkin@rogers.com

The Flatiron and Firkin
theflatiron@firkinpubs.com

READY TO BOOK?

18% gratuity & applicable taxes added to the final bill · All prices in CAD.

SECURE YOUR DATE
ourpubevents.com