

GROUP PARTY MENUS

prix fixe + tax & gratuity

\$25 *per person* BRUNCH PARTY MENU

beverage

coffee, tea, milk or juice
add pickled caesar (1 oz) +7.99
add mimosa (3 oz) +6

entrée (choice of)

GREAT CANADIAN EGGS BENEDICT

two poached eggs served on a toasted english muffin, with
peameal or applewood smoked bacon, and hollandaise sauce.
served with berries and crisp potato medley

LOADED FRENCH TOAST

thick-cut brioche bread dipped in vanilla-egg mix, fried and
topped with caramel and berries. served with whipped cream
and pure Canadian maple syrup

AVOCADO TOAST

grilled twelve-grain bread, swiss cheese, avocado, sautéed
spinach, tomato and two poached eggs. served with berries,
hollandaise sauce and crisp potato medley

ANCHO CHIPOTLE BREAKFAST BOWL

quinoa and ancient grain blend, ancho chipotle sauce, grape
tomatoes, roasted red pepper, black beans, sautéed
mushrooms and spinach, avocado, and a fried egg. served
with berries

CRISPY CHICKEN AND WAFFLES

fried cajun dusted chicken tenders, our famous Belgian waffle
and crispy jalapeños. served with berries, maple butter and
maple syrup

coffee, tea or speciality tea

\$33 *per person* BRONZE PARTY MENU

beverage

choice of soft drink

entrée (choice of)

all entrées are served with a starter soup or salad

CLASSIC BURGER

two angus beef patties, topped with our kicker secret sauce,
lettuce and tomato

BEEF & GOAT CHEESE SALAD

leafy greens, mixed roasted beets, dried cranberries, almonds,
blueberries, aged balsamic glaze, crisp radishes, pumpkin
seeds, grape tomatoes, and crumbled goat cheese, with light
balsamic dressing

BIG LIFE PLANT BURGER

plant-based burger brushed with our zesty BBQ sauce,
topped with lettuce and tomato, with sautéed mushrooms
and bread & butter pickles

Vegetarian and Vegan-friendly option available upon request.

ENGLISH STYLE FISH & CHIPS

two pieces of beer battered haddock fillets, coleslaw,
seasoned fries and tartar sauce

SPAGHETTI BOLOGNESE

our signature slow cooked meat sauce made with Canadian
ground chuck, plum tomatoes, herbs & spices

coffee, tea or speciality tea

\$39 *per person* SILVER PARTY MENU

beverage

choice of soft drink

entrée (choice of)

all entrées are served with a starter soup or salad

7oz TOP SIRLOIN

AAA Canadian beef, seasoned and grilled to perfection.
served with mashed potato and market vegetables

FIESTA BOWL

choice of spiced chicken, shrimp, or crispy marinated tofu,
warm rice, black beans, monterey jack and cheddar cheese,
pico de gallo, corn, cilantro, and ancho chipotle sauce. topped
with shredded lettuce, sour cream, guacamole and tortilla
chips

ALMOND CRUSTED SALMON

seared Atlantic salmon crusted with sliced almonds and
finished with a soy-ginger glaze. served on an edamame
and kale slaw, with brown rice

SMOTHERED CHICKEN

grilled chicken breasts, creamy peppercorn sauce, goat
cheese, sautéed mushrooms and crispy onions. served with
mashed potato, roasted peppers and zucchini

KUNG PAO TOFU

crispy marinated tofu, zucchini, carrots, bell peppers,
mushrooms, red onion, bean sprouts, cilantro and noodles,
tossed in a sesame-ginger sauce

Vegetarian and Vegan-friendly option available upon request.

coffee, tea or speciality tea

GROUP PARTY MENUS

prix fixe + tax & gratuity

\$53 *per person* GOLD PARTY MENU

beverage

choice of soft drink

entrée (choice of)

all entrées are served with a starter soup or salad.

7 oz SURF & TURF

our AAA sirloin steak smothered with garlic butter sautéed shrimp. served with mashed potato and market vegetables

PESTO CHICKEN FETTUCCINE

chicken, sundried tomatoes, sautéed peppers, red onion and pesto, in a white wine garlic cream sauce

ALMOND CRUSTED SALMON

seared Atlantic salmon crusted with sliced almonds and finished with a soy-ginger glaze. served on an edamame and kale slaw, with brown rice

LOBSTER & SHRIMP LINGUINE

lobster and jumbo shrimp tossed in your choice of roasted basil tomato sauce, white wine garlic cream sauce or rosé sauce

KUNG PAO CHICKEN & SHRIMP

chicken, shrimp, zucchini, carrots, bell peppers, mushrooms, red onion, bean sprouts, cilantro and noodles, tossed in a sesame-ginger sauce

● Vegetarian or Vegan-friendly option available upon request

dessert

a slice of one of our P.B. signature cakes

coffee, tea or speciality tea

\$67 *per person* PREMIERE PARTY MENU

beverage

choice of domestic 14 oz draught, 5 oz house red or white wine

appetizer table platter

CRISPY CALAMARI

hand-cut and battered, with crisp jalapeños and bell peppers. served with ancho chipotle sauce and warm tomato marinara.

DEEP FRIED PICKLES ●

sliced and battered dill pickles. deep fried and served with creamy dill dip.

THAI FRIED CAULIFLOWER

tempura battered and tossed in a sweet thai chili sauce with green onions and sesame seeds.

entrée (choice of)

all entrées are served with a starter soup or salad.

10 oz SURF & TURF

our AAA striploin steak smothered with garlic butter sautéed shrimp. served with mashed potato and market vegetables.

PESTO CHICKEN FETTUCCINE

chicken, sundried tomatoes, sautéed peppers, red onion and pesto, in a white wine garlic cream sauce

ALMOND CRUSTED SALMON

seared Atlantic salmon crusted with sliced almonds and finished with a soy-ginger glaze. served on an edamame and kale slaw, with brown rice

LOBSTER & SHRIMP LINGUINE

lobster and jumbo shrimp tossed in your choice of roasted basil tomato sauce, white wine garlic cream sauce or rosé sauce

FIESTA BOWL ●

choice of spiced chicken, shrimp, or crispy marinated tofu, warm rice, black beans, monterey jack and cheddar cheese, pico de gallo, corn, cilantro, and ancho chipotle sauce. topped with shredded lettuce, sour cream, guacamole and tortilla chips

dessert

a slice of one of our P.B. signature cakes

coffee, tea or specialty tea

● Vegetarian Vegan-friendly*

*The following menu dishes can be prepared vegan-friendly upon request; however, food items may come into contact with non-vegan ingredients. Please let us know of any food allergies when booking.

Visit PICKLEBARREL.CA for location contact details. We are happy to accommodate and customize upon request. Items and pricing subject to change due to seasonal availability without notice. We require 48hr notice for all group bookings over 10 persons. Please let us know of any food allergies when booking.



SCAN TO SUBMIT
EVENT REQUEST

