

Traditions Catering Menus

Catering packages

Thank you for choosing Traditions Banquet Hall at the Sheba Shrine for your next event. Traditions Banquet Hall is part of the Sheba Shrine in Barrie, a very well known fundraising club for children's hospitals.

We are located centrally in Barrie and close to many hotels and highway 400. Whether its a small intimate gathering or an event with up to 200 guests, we will make it memorable. Weddings, bridal and baby showers, corporate or team meetings, celebrations of life, let us be your new tradition.

Please note the following menus are suggestions only as we can customize any meals and accomodate any dietary restrictions.

Please contact Kym anytime to help coordinate your event.

705-726-5555 traditionsatsheba@gmail.com www.traditionsbanquethall.com





Breakfast

Continental Breakfast Station

Assorted muffins and pastries Breakfast bars Fresh fruit platter Coffee, tea and chilled juice

9.50 per person

Hot Breakfast buffet

Bacon and sausage Choose 1 Scrambled eggs, wraps, egg mcmuffins, eggs benedict, French toast or pancakes

Home fries
Toast with preserves
Breakfast bars
Bagels and cream cheese
Assorted pastries and muffins
Coffee, tea and juice

17.00 per person - minimum 20 people

Breaks

Morning

Assorted muffins and pastries Coffee, tea and chilled juice

7.00 per person

Afternoon

Assorted squares and cookies Coffee, tea and soft drinks

7.00 per person

Lunches

Hot Lunch

Assorted breads and rolls

Garden salad

Chef's choice of salad

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#### Choose one:

- French onion meatloaf
- 4 cheese and meat lasagna\*
- Chicken parmesan with marinara & penne\*
- Shepherd's pie\*
- Bacon mac and cheese with onions
- Chicken skewers with onion, zucchini & peppers
- Salisbury steak with gravy and fried onions
- Pork schnitzel
- Herb roasted chicken

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Seasonal vegetable

Chef's selection of potato or rice

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Assorted desserts and squares

27.00 per person

* these entrees do not come with potato or vegetable sides

Cold Lunch

Soup of the day

Garden Salad

Chef's choice of salad

Vegetable tray

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Sandwiches on an assortment of fresh kaisers, croissants, wraps & artisan buns

#### Choice of 4 kinds of fillings:

- egg salad with dill, onions & celery
- tuna salad with celery & onions
- chicken salad with celery, onions & cranberries
- roast beef with cheddar & horseradish mayo
- pastrami with dijon mustard
- black forest ham & cheddar
- bacon, lettuce & tomato

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Assorted dessert and squares

25.00 per person

Bagged Lunch

Assorted kaisers (bags are labeled)
Individual salad (chefs choice)
Fresh whole fruit
Soft drink and dessert

19.50 per person

All prices are subject to tax and service charge. Vegetarian and gluten free options available - surcharge may apply

Hors D'oeuvres

Mini assorted quiche

Smoked salmon with cream cheese

Sausage rolls

Stuffed mushrooms with cream cheese and shrimp

Meatballs

Bruschetta

Spring rolls

Crab in puff pastry

Cucumber rounds with goat cheese

27.00 a dozen (minimum 3 of each)

*ask about having them as a harvest table

Trays

Fruit platter	125.00 serves 25
Cheese board	100.00 serves 25
Assorted pickle bowls	60.00 serves 25
Assorted dessert squares and cookies	75.00 serves 25
Fresh vegetable	95.00 serves 25
Charcuterie board	150.00 serves 20
Chocolate, fruit & berry charcuterie board	150.00 serves 20
Dips & bread station	100.00 serves 25
Wraps and finger sandwiches	100.00 serves 20
Assorted kaisers & artisan buns*	8.00 per person
(refer to page 4 Cold Lunch for sandwich options)	

Skewers

Watermelon & feta cheese with balsamic drizzle
Chicken satay with peanut sauce

Bocconcini cheese and tomato

Melon ball with proscuttio

Fruit kabobs

Strawberry, brownie & marshmallow

27.00 a dozen (minimum 3 of each)

Add ons

Coffee and tea 3.00
Soft drinks or juice 3.00
Individual charcuterie cups 9.00
Hot chocolate station
(with marshmallows, sprinkles and whipped cream) 4.50
Chips and pretzel bowls 3.50

Plated Dinners

3 courses 45.00 per person – comes with coffee and tea Add a pasta course for 8.00 per person

Salads (choice of 1)

Market salad with red onion, cucumbers and tomatoes
Greek salad with black olives, feta cheese, onion and tomatoes
Caesar salad with bacon, croutons and shaved parmesan
Tomato and cucumber with balsamic dressing
Beet salad with red onion, mandarin orange and topped with balsamic glaze
Spinach salad with mandarin orange, strawberries and poppy seed dressing
Mixed field greens with cranberries and pecans

Main Courses (choice of 1)

(Served with your choice of garlic mashed, roasted, scalloped or dauphinois potato gratin and seasonal vegetable)

Oven baked roast beef with gravy

Add Yorkshire for 3.00 per person

Breaded stuffed chicken breast with brie & cranberry or cream cheese & spinach

Garlic butter salmon with spinach and mushrooms in a creamy dill sauce

Pork tenderloin medallions with a peppercorn sauce

Pork loin with apple stuffing

Oven roasted turkey with cranberry sauce and stuffing (seasonal)

Chicken breast with white wine sauce

Beef wellington with mushroom sauce (15.00 surcharge)

Vegetarian dinner options

Potato gnocchi with mushroom sauce Stuffed green pepper with veg, rice and tomato marinara Honey roasted cauliflower and chick peas Vegetable skewers on a bed of rice

Desserts (choice of 1)

Cheese cake with fresh berries
Fresh seasonal pie
Sticky toffee pudding
Custard and fruit tart
Lemon tart
Black Forest Cake

Traditions Signature Buffet

Minimum 40 people 49.95 per person

Assorted breads and rolls

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#### Choose 3 salads:

Potato salad Caesar salad Coleslaw Pasta salad Mixed green salad Spinach salad

Greek salad Beet salad

#### Choose 1 carvery:

Roast beef Pork loin with apple stuffing Honey baked ham

#### Choose 1 entrée:

Stuffed chicken breast with cheese and spinach
Pork tenderloin in a peppercorn sauce
Herb roasted chicken
4 cheese and meat lasagna
Chicken skewers with peppers, zucchini and onions
Fettuccini alfredo
Pasta primavera in marinara sauce

#### Included:

Seasonal vegetable Mashed potato, roast potato or rice (choose 1)

Fruit pies, assorted sweets and cookies Fruit platter Coffee and tea

## Pasta Buffet

42.00 per person

Caesar salad

Market salad

Garlic bread

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4 cheese and meat lasagna

Penne pasta with marinara sauce

Fettuccini alfredo with spinach and mushrooms

Chicken cacciatore

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Assorted desserts, fruit platter

Coffee and tea

### Kids Menu

Served with veggies and dip, and cookies

Choose one of the following:

Mac and cheese or Chicken fingers & fries

24.95 per child under 10 yrs old If buffet is ordered for dinner, then children under 10 are 24.95 per person

## Late night options

if after dinner, then can order for 75% of guest count

Choose 2 options - 12.00 per person

Choose 3 options - 17.00 per person

Sausage on a bun with onions, sauerkraut and all the condiments

Potato skins with sour cream, melted cheddar and bacon

Wings with honey garlic and BBQ sauces

Poutine bar with cheese curd, gravy, sour cream and onions

Pizza pepperoni and cheese, vegetarian or meat lovers

Baked potato station with sour cream, butter, chives and bacon

Mac and cheese station

#### House Policies

**Ceremony** -500.00

Hall rental -Sunday to Thursday 600.00 Fridays and Saturdays 900.00

Shriners Lounge rental -300.00

#### Hall rentals includes:

Setup and cleanup
Tablecloths
All dishes, cutlery and glassware
Dance floor
Signing, registration, cake or DJ table
Audio visual equipment on site

**Non- refundable deposit** – Non- refundable deposit – a \$1000.00 non refundable deposit is required to confirm the date and venue which will be applied to your final bill, half payment is due 90 days before the event date and Balance of the event is due 3 days before the event date, if the event is cancelled within this time period then full payment will be forfeited. Confirmations of final numbers are due 7 days before the event with floor plan and any dietary restrictions.

Accessibility – our venue is completely wheelchair accessible and washrooms are located in the main lobby.

**Parking** – Traditions has 3 parking lots, main level, side of the building and the lower level. You are welcome to leave your vehicle overnight if needed but we are not responsible for damage.

Room Capacity – upper room holds up to 200 guests, Saturday events are a minimum 50 people.

– lower room holds up to 50 guests.

**Decorations** – you're welcome to dress up your room on your own but with a few small rules– no taping, stapling or nailing into the walls. No glitter, rice or bubbles. You are granted 4 hours before your start time to decorate (if room is available).

**Open flames** – candles are permitted onsite but must be in a holder and have the flame 2 inches from the top of the container.

**Taxes** – 13% HST and 15% service charge is added to all food and beverage. 13% HST is applied only to the room rental.

Bar details - all Ontario liquor laws apply and ID will be required

Off site catering available

Other Services
we offer
here at
Traditions
at Sheba Shrine



### Day Meetings

Continuous coffee station all day

#### **Continental Breakfast**

Warm pastries and variety of muffins • Fresh fruit • Fresh assorted juice

#### **Cold Lunch Food Station**

Soup of the day

#### Choice of 2 salads:

Caesar salad, Garden salad with 2 dressings, Potato salad, Pasta salad, Beet Salad, Coleslaw

Sandwiches on an assortment of fresh kaisers, croissants, wraps & artisan buns

#### Choice of 4 kinds of fillings:

- egg salad with dill, onions & celery
  - tuna salad with celery & onions
- chicken salad with celery & cranberries
- roast beef with cheddar & horseradish mayo
  - pastrami with dijon mustard
  - · black forest ham & cheddar
    - bacon, lettuce & tomato

Assorted pickle bowls

Variety of tasty treats

Soft drinks

#### Hot Lunch Food Station (Choose 1 of 4)

Assorted breads and rolls
Caesar salad
Pasta Primavera in Marinara sauce
Chicken Parmesan

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Garlic bread Caesar salad Lasagna

Assorted breads and rolls
Mixed greens
Herb roasted chicken
Mashed or roasted potato
Seasonal vegetable

Assorted breads and rolls
Mixed greens
French Onion Meatloaf
Mashed potato
Seasonal vegetable

All come with a variety of tasty treats & soft drinks

#### **Afternoon Break**

Soft drinks • brownies and cookies

Package includes meeting space from **25-150 guests**Screen and LCD projector or Flat screen TV, Podium, Flipchart and Microphone **\$42.00 per person** plus HST and Gratuity. Plated packages available.



### Celebration Of Life Menu

Let us help you during this difficult time and plan your event for you!

#### Menu Items Available

Wraps and finger sandwiches:

Egg salad, Tuna, Deli meats &

cheese, serves 20 \$100

Vegetable trays, serves 25 \$95

Cheese trays, serves 25 \$100

Assorted pickles, serves 25 \$60

Deviled Eggs, per dozen \$25

Fruit trays, serves 25 \$125

Cookies and squares, serves 25 \$75

Coffee and tea \$3 / person

#### Included

Set up and clean up

All table linens and extra tables as required Free parking, wifi and audio visual equipment usage

Room Rental

\$600 Saturday/Sunday | \$400 Monday to Friday Cash and host bar available



## Wedding Package

With Traditions Banquet Hall, your special day will start with a highly dedicated team with years of wedding experience to coordinate your event and make sure your day goes perfectly.

#### Our package includes:

Professionally trained staff and wedding coordinator
Beautiful banquet room
Floor length white tablecloths
Cake table, DJ table, gift table and head table
Plenty of parking, free wifi, audio visual equipment
Full service bar available
Buffet dinner or Plated (see Dinner Menus)
Bottle of red & white wine during dinner
White chair covers

Minimum 60 people \$65.00 per person plus tax and service charge





# Christmas Parties

Appetizers upon Arrival
Variety of Hors d'Oeuvres

Buffet

Rolls and Breads
Caesar Salad
Coleslaw
Pasta Salad

Roasted Turkey and all the Trimmings
Pork Tenderloin with Peppercorn Sauce
Marinara Pasta Primavera
Vegetable Medley
Garlic Mashed Potatoes
Assorted Squares, Cookies, Pies and Fruit Platter
Rice Pudding and Bread Pudding
Coffee and Tea

Includes room and DJ for \$59.95 per person plus tax and gratuity Cocktails at 6pm, Dinner at 7pm and Dancing at 9pm
Cash or host bar available
Minimum 60 people

Ask about our Christmas Candlelight Party for smaller groups

Notes:

Thank you and we look forward to serving you!