

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





142 John Street, Barrie ON. L4N 2L2 705.726.5555 traditionsatsheba@gmail.com

Breakfast

Continental Breakfast Station

Assorted muffins and pastries Yogurts and granola Fresh fruit Coffee, tea and juice

9.50 per person

Hot Breakfast buffet

Bacon, sausage and home fries Scrambled eggs Toast with preserves Yogurt and granola Bagels and cream cheese Assorted pastries and muffins Fresh fruit Coffee, tea and juice

16.00 per person - minimum 20 people

Lunches

Hot Lunch

Assorted breads and rolls

Garden salad

Chef's choice of salad

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**Choose one:** 

Meat loaf

Lasagna (meat & vegetarian)\*

Chicken parmesan with marinara & penne\*

Shepherd's pie

Herb roasted chicken

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Seasonal vegetable

Chef's selection of potato or rice

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Assorted desserts and squares

Coffee, tea and soft drinks

23.00 per person

#### Cold Lunch

Soup of the day

Pickle tray

Garden Salad

Chef's choice of salad

Cheese tray

Vegetable tray

Assorted kaisers and wraps

egg salad

tuna salad

deli meats and cheese

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Assorted dessert and squares

Coffee, tea and soft drinks

23.00 per person

^{*} these entrees do not come with potato or vegetable sides

Breaks

Morning break

Assorted pastries, muffins, coffee, tea and juice 7.00 per person

Afternoon break

Assorted squares and cookies Coffee, tea and soft drinks 7.00 per person

Specialty Breaks

Am or pm breaks are included and prices below are a surcharge

Chocolate Lovers

Brownies, chocolate cake and assorted chocolate bars 4.50 per person

Hot Chocolate Station

Creamy hot chocolate with marshmallows, sprinkles and whipped cream 3.50 per person

Signature Drink

Name your company drink and serve during your afternoon break as a treat 7.50 per person (alcoholic)
3.00 per person (non-alcoholic)

Selection of chips and pretzels

2.50 per person

Hors D'oeuvres

Skewers

Mini assorted quiche

Smoked salmon with cream cheese

Sausage rolls

Meatballs

Bruschetta

Spring rolls

Crab phyllo turnovers

Cucumber rounds with goat cheese

25.00 a dozen (minimum 3 of each)

Watermelon & Feta cheese

Chicken satay

Bocconcini cheese and tomato

Melon ball with proscuttio

Fruit kabobs

Strawberry, brownie & marshmallow

25.00 a dozen (minimum 3 of each)

Trays

Fruit platter	100.00 serves 25
Cheese board	100.00 serves 25
Assorted pickles	60.00 serves 25
Assorted dessert squares and cookies	60.00 serves 25
Fresh Vegetable	75.00 serves 25
Charcuterie Board - large	100.00 serves 20
Dips & bread station	100.00 serves 25
Wraps and finger sandwiches	100.00 serves 25
Wraps and Kaisers	125.00 serves 25

(sandwiches: egg salad, tuna salad, deli meats and cheese)

Plated Dinners

3 courses 42.00 per person – comes with coffee and tea

Salads (choice of 1)

Market salad

Greek salad

Caesar salad

Tomato and cucumber

Spinach salad

Mixed field greens with cranberries and pecans

Main Courses (choice of 1)

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

Oven baked Roast beef with gravy

Breaded and Stuffed chicken breast with cheese and spinach

Atlantic salmon in a creamy lemon dill sauce

Pork tenderloin medallions with a peppercorn sauce

Honey glazed ham

Baked chicken breast with white wine sauce

Beef tenderloin *

Prime rib with yorkshire pudding *

Desserts

Cheese cake with fresh berries

Chocolate lava cake

Fresh seasonal pie

Sticky toffee pudding

^{*} denotes a surcharge

Traditions Signature Buffet

Minimum 40 people 44.95 per person

Charcuterie Board on arrival

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

Honey baked ham

#### Choose 1 entrée:

Stuffed chicken breast with cheese and spinach

Atlantic salmon in a lemon dill sauce

Pork tenderloin in a peppercorn sauce

Herb roasted chicken quarters

Lasagna with meat and vegetarian

#### Included:

Pasta primavera in marinara sauce

Seasonal vegetable

Mashed potato, roast potato or rice (choose 1)

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Fruit pies, assorted sweets and cookies

Fruit platter

Coffee and tea

Late night options

Street Meat

Sausage on a bun with onions, sauerkraut and all the condiments 9.50 per person

Pub Station

Deep fried pickle, potato skins, wings 9.50 per person

Poutine Bar

With cheese curd, gravy, sour cream and onions 7.00 per person

Pizza

Peperoni and cheese, vegetarian or meat lovers 7.00 per person

Custom menus and pricing is available

Kids Menu

Served with veggies and dip, and a cookie

Choose one of the following:

Mac and cheese or Chicken fingers & fries or Burger & fries

24.95 per child under 10 yrs old

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

House Policies

Ceremony -500.00

Hall rental -Hall Sunday to Thursday 500.00 Fridays and Saturdays 750.00

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 – a 500.00 deposit is required to confirm the date and venue which will be applied to your final bill, if event is cancelled before 90 days of the event then the deposit is not returned. Balance of the event is due 14 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 3 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.

Alcohol – Traditions is completely licensed and no outside alcohol is permitted onsite. All purchased alcohol from the hall must remain in the building as the outside parking area is not licensed. We reserve the right to refuse service to intoxicated guests and ask for ID.

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.

Off site catering available

Notes: