



Catering package

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 exit. Our newly updated banquet hall can accommodate up to 200 guests but is also perfect for smaller gatherings. We host all events such as weddings, buck n does, corporate meetings, member events, celebrations of life, etc...

Please note the following menus are suggestions only as we can customize any meal for you and also make sure all guests with dietary restrictions are looked after.

Please contact Kym or Lesley anytime to help coordinate your event.

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

A la carte items

Wraps and finger sandwiches

Vegetable tray

Coffee and tea 2.00 per person 2.00 per person **Juice** Soft drinks 2.00 per person Assorted pastries 2.00 per person Whole fruit 1.50 per person Fruit platter 100.00 serves 30 1.50 per person Assorted muffins Yogurt with granola 4.50 per person 100.00 serves 25 Cheese board Assorted pickle tray 50.00 serves 25 Assorted dessert squares 2.00 per person Cold meat platter 5.50 per person

100.00 serves 30

75.00 serves 30

Breakfast

Continental Breakfast Station

Assorted muffins and pastries Bagels and cream cheese Whole fruit Coffee, tea and juice

8.00 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 Coffee, tea and juice

12.00 per person

Lunches

Hot Lunch

Assorted breads and rolls,

Garden salad and

Chef's choice of salad

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Choose one:

Meat loaf

Lasagna

Pasta primavera in alfredo sauce

Chicken parmesan

Shepherd's pie

Herb roasted chicken

Seasonal vegetable

Chef's selection of potato or rice

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Assorted desserts and squares

Coffee, tea and soft drinks

19.00 per person

Cold Lunch

Soup of the day

Pickle tray

Garden Salad

Chef's choice of salad

Cheese tray

Crudités and dip

Assorted kaisers and wraps

with egg salad, tuna salad,

ham and cheese, roast beef, turkey and

vegetarian

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Assorted dessert and squares

Coffee, tea and soft drinks

19.00 per person

### Breaks

#### Morning break

Assorted pastries, muffins, coffee, tea and juice 5.00 per person

#### Afternoon break

Assorted squares and cookies Coffee, tea and soft drinks 5.00 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

Mini assorted quiche

Broccoli and cheese quiche

Sausage rolls

BBQ meatballs

Mini bruschetta

Spring rolls

Stuffed mushrooms

Chicken satays

Deep fried pickles

Bocconcini cheese and tomato skewers

20.00 a dozen (minimum 3 of each)

## Kids Menu

Veggies and dip

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Choose one of the following:

Mac and cheese

or

Chicken fingers

or

Baby burgers

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Cookies

15.00 per child under 10 yrs old

If buffet is ordered for dinner, then children under 10 are 17.50 per person

## Plated Dinners

3 courses 32.00 per person

#### Soups

Cream of broccoli

Carrot and ginger

Creamy potato with bacon and cheddar

#### Salads

Market salad

Greek salad

Caesar salad

Tomato and cucumber

Spinach salad

Mixed field greens with cranberries and pecans

#### Main Courses

(served with potato and seasonal vegetable)

Roast beef

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 coulis

Chocolate mousse cake

Fresh seasonal fruit pie

English trifle

Sticky toffee pudding

\* denotes a surcharge

## Traditions Signature Buffet

Minimum 30 people

With 1 entrée 32.00 per person | With 1 entrée and 1 carvery 37.00 per person

Assorted breads and rolls

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Choose 3 salads:

Potato salad Caesar salad
Coleslaw Pasta salad
Garden salad Spinach salad
Greek salad Beet salad

Choose 1 carvery

Roast beef Pork lion 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
Pasta primavera in alfredo sauce

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Seasonal vegetable Mashed potato, roast potato or rice

Cheese platter

Pickle tray

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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 6.50 per person

Nacho Station

with sour cream, salsa and cheese 3.00 per person

Baby Burgers

With lettuce, tomato, onions and condiments 7.50 per person

Custom menus and pricing is available

House Policies

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

Hall rental 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 14 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 – our room holds up to 200 guests, Saturday events are a minimum 50 people.

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.

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.

Offsite catering available