



Traditions
AT SHEBA SHRINE

Traditions Catering Menus

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

Day Meeting Package

Continuous coffee station all day

Continental Breakfast

Warm pastries and variety of muffins

Fresh whole fruit

Fresh assorted juice

Cold Lunch Food Station

Soup of the day

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Choose of 2 salads:

Ceasar salad, Garden salad with 2 dressings

Potato salad, Pasta salad, Coleslaw

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Wraps and kaisers with

roast beef, ham and cheese, turkey, egg salad,

tuna salad and vegetarian

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Assorted pickles

.....

Variety of tasty treats

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Soft Drinks

OR

Hot Lunch Food Station

Assorted breads and rolls,

Garden salad and Chef's choice of salad

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Choose one:

Meat loaf

Pasta primavera in alfredo sauce

Chicken parmesan

Herb roasted chicken

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Seasonal vegetable

Chef's selection of potato or rice

.....

Variety of tasty treats

.....

Soft Drinks

Afternoon Break

Soft drinks, brownies and cookies

Package includes meeting space from 20-150 guests

Screen and LCD projector or Flat screen TV, Podium, Flipchart and Microphone

\$35 per person plus HST and Gratuity

Minimum 20 people

Plated packages available

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

13.00 per person - minimum 20 people

All prices are subject to tax and service charge.

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

19.50 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

19.50 per person

All prices are subject to tax and service charge.

# *Breaks*

## *Morning break*

Assorted pastries, muffins, coffee, tea  
and juice

6.00 per person

## *Afternoon break*

Assorted squares and cookies  
Coffee, tea and soft drinks

6.00 per person

All prices are subject to tax and service charge.

## *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  
Cream cheese pinwheels  
Sausage rolls  
Meatballs  
Mini bruschetta  
Spring rolls  
Crab phyllo turnovers

25.00 a dozen (minimum 3 of each)

## *Skewers*

Sausage & pineapple  
Chicken satay  
Cheeseburger  
Bocconcini cheese and tomato

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  |
| Cold meat platter                    | 5.50 per person  |
| Wraps and finger sandwiches          | 100.00 serves 25 |
| Fresh Vegetable                      | 75.00 serves 25  |
| Charcuterie Board - small            | 64.00 serves 8   |
| Charcuterie Board - large            | 100.00 serves 20 |

All prices are subject to tax and service charge.

# *Plated Dinners*

3 courses 38.00 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

All prices are subject to tax and service charge.

# *Traditions Signature Buffet*

Minimum 40 people

39.95 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 carving:

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

Included:

Pasta primavera in alfredo sauce

Seasonal vegetable

Mashed potato, roast potato or rice (choose 1)

Charcuterie board

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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

### *Mini Burgers*

With lettuce, tomato, onions and condiments

7.50 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

19.95 per child under 10 yrs old

If buffet is ordered for dinner, then children under 10 are 19.95 per person

All prices are subject to tax and service charge.

## *House Policies*

**Ceremony -500.00**

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

**Lower Hall 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 80 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.

**Offsite catering available**