

Traditions Catering Menus

2022/2023

# 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

# Day Meeting Package

Continuous coffee station all day

### Morning Break

Variety of pastries and muffins Juice

 $\mathbf{OR}$ 

#### 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

Wraps and kaisers with roast beef, ham and cheese, turkey, egg salad, tuna salad and vegetarian

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Assorted pickles

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Variety of tasty treats

Soft Drinks

### Hot Lunch Food Station

Assorted breads and rolls, Garden salad and Chef's choice of salad

1.10

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

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Variety of tasty treats

Soft Drinks

Afternoon Break

Soft drinks, brownies and cookies

Package includes meeting space from 20-200 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 Yogurts and granola Fresh fruit salad 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
Fresh fruit salad
Coffee, tea and juice

14.00 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

Chicken parmesan

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

21.50 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

21.50 per person

## 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

Mini assorted quiche

Cream cheese pinwheels

Sausage rolls

Meatballs

Bruschetta

Spring rolls

Crab phyllo turnovers

25.00 a dozen (minimum 3 of each)

## Skewers

Watermelon & Feta cheese

Chicken satay

Bocconcini cheese and tomato

Caprese, cheese, olive

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

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

Dips & bread station 100.00 serves 25

## Plated Dinners

3 courses 41.00 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 brocolli

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 40 people 42.95 per person

Vegetable & cheese platters on arrival

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

### Included:

Alfredo pasta primavera
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

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

### 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 cutering available

