

FEATURE OF THE MONTH

25TH ANNIVERSARY

FIRST COURSE

Chefs **Soup** Chef's creation

and

Mixed Green Salad Fresh organic greens, tossed with our own herb balsamic vinaigrette

or

Caesar Salad Romaine lettuce tossed in a our traditional dressing.

MAIN COURSE

Seared fresh **Salmon** topped with tomato caper butter

or

Ribeye Steak 12 oz. served with a red demi

or

Chicken Breast served with demi

or

Vegetarian option

DESSERT

\$40 per person

Prices are subject to appropriate taxes and gratuities

Prices subject to change without notice



FUNCTION MENU

Prices are subject to appropriate taxes and gratuities
Prices subject to change without notice

MENU

THE JADE

FIRST COURSE

Amuse Bouche
customized to your selection

SECOND COURSE

Mixed Greens Salad
herb balsamic vinaigrette

MAIN COURSE

Stuffed Supreme of Chicken
cream cheese, seasonal vegetables and potato

DESSERT

Ice cream, fresh fruit in a wafer bowl.

LATE NIGHT TABLE

Cut and serve your wedding cake
Fresh Cared Fruit Platter
Coffee/Tea

\$44.95 per person

Prices are subject to appropriate taxes and gratuities
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MENU SAMPLE

THE PEARL

FIRST COURSE

Soup
customized to your selection

SECOND COURSE

Mixed Greens Salad
herb balsamic vinaigrette

MAIN COURSE

Prime Rib of Beef
red wine jus, seasonal vegetables and potato

DESSERT

Ice cream, fresh fruit in a wafer bowl.

LATE NIGHT TABLE

Cut and serve your wedding cake
Fresh Cared Fruit Platter
Coffee/Tea

\$49.95 per person

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MENU SAMPLE

THE SAPPHIRE

FIRST COURSE

Pasta
customized to your selection

SECOND COURSE

Caesar Salad
Traditionally prepared

MAIN COURSE

Grilled 12oz Ribeye
red wine jus, seasonal vegetables and potato

DESSERT

Ice cream, fresh fruit in a wafer bowl.

LATE NIGHT TABLE

Cut and serve your wedding cake
Fresh Cared Fruit Platter
Coffee/Tea

\$49.95 per person

MENU SAMPLE

THE RUBY

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FIRST COURSE

antipasto
customized to your selection

SECOND COURSE

penne and tortellini
red and white

MAIN COURSE

filet mignon and supreme of chicken combo
porcini red wine jus, seasonal vegetables and potato

DIGESTIVE COURSE

mixed green salad

DESSERT

customized to your selection

LATE NIGHT TABLE

Cut and serve your wedding cake
Fresh Cared Fruit Platter
Coffee/Tea

\$54.95 per person

Prices are subject to appropriate taxes and gratuities
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FIRST COURSE

antipasto
customized to your selection

SECOND COURSE

penne and tortellini
red and white

MAIN COURSE

10oz Veal Chop
porcini red wine jus, seasonal vegetables and potato

DIGESTIVE COURSE

mixed green salad

DESSERT

customized to your selection

LATE NIGHT TABLE

Cut and serve your wedding cake
Fresh Cared Fruit Platter
Coffee/Tea

\$55.95 per person

MENU SAMPLE

THE DIAMOND

FIRST COURSE

baked brie-double cream
rapped with philo pastry served with seasonal berry compote

SECOND COURSE

mixed green salad
balsamic vinaigrette

SORBET COURSE

MAIN COURSE

tournedo rossinni
seared beef tenderloin, quebec foie gras, truffle essence

DESSERT

customized to your selection

LATE NIGHT TABLE

Cut and serve your wedding cake
Fresh Cared Fruit Platter
Coffee/Tea

\$64.95 per person

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ADDITIONS

Canapés and Hors D'oeuvres \$25 per doz. or \$6 per person (3pieces each)

Cold

Smoked Salmon Pumper nickel

Caprese on toast

Blue Cheese Creamed blue cheese and toasted pecan

Bruschetta With fresh tomato and basil

Chilled Shrimp Traditional cocktail sauce

Hot

Spanikopita Phyllo pastry filled with spinach feta cheese

Sausage Rolls Kitchener County

Quiche Swiss cheese and onion

Monsoon Rolls Thai spiced spring rolls

Beef Satays Red wine jus

Chicken Satays Lemon sauce

Mini burgers

Late Night Tables

Chocolate fondu \$8 per person

Fruit platters \$8 per person

Assorted sweet table (fruit and Pastries) \$10 per person

Buns and Cold Cuts Meats \$10 per person

Cheese and Cracker platters \$12 per person

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BAR PACKAGE

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Host Bar (consumption basis)

Domestic Beer	\$5.00
Glass of Wine	\$7.00
Shots (Rum, Rye, Vodka, Gin, Scotch, Brandy, Baileys, Tea Maria)	\$7.00
Bottle of House Wine Red or White	\$33
Soft Drinks & Juices	\$3
Bartender	INCLUDED
Set up (glasses, ice, clean up and room set up)	INCLUDED

All Inclusive Bar

Soft Drinks, Juices
Rum, Rye, Gin, Scotch, Vodka and 3 domestic beer
Bottles of Wine two per table
Bartender (s)
Set up

4 Hours \$30 per person
7 Hours \$35 per person

All Inclusive Premium Bar

Soft Drinks, Juices
Rum, Rye, Gin, Scotch, Vodka and Brandy
2 domestic beers, 1 premium beer and 1 import Beer
Liquors Baileys, Tea Marie and Sambuca
Bottles of Wine unlimited during dinner
Bartender (s)
Set up

4 Hours \$35 per person
7 Hours \$40 per person

CONTACT

Prices are subject to appropriate taxes and gratuities
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For more information, or to book your next event, contact us by telephone or email

Telephone: 905-858-7570

e-mail: oldbarberhouse@yahoo.com

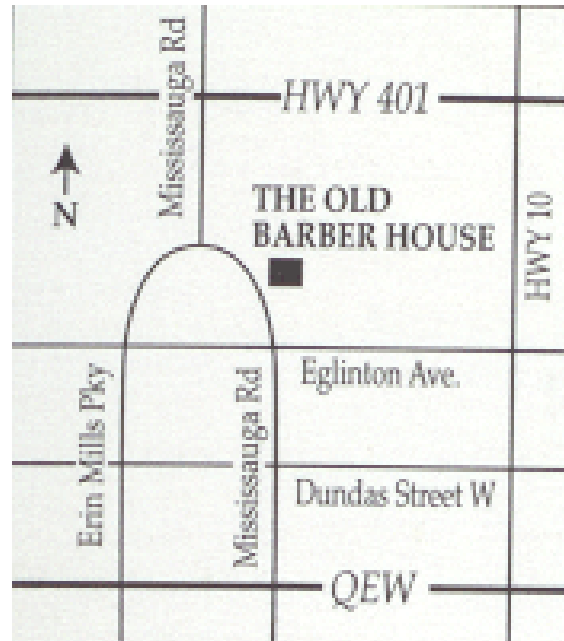
web: www.oldbarberhouse.com

Old Barber House

5155 Mississauga Road,

Mississauga, Ontario

Canada L5M 2L9



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Dear Valued Customer:

Thank you for your interest in planning an event at the Old Barber House.

If you have visited us in the past, we would like to thank you for your patronage. Your business is very important to us.

Should you have any special needs or requests regarding our menus, please do not hesitate to give us a call. Together, we can personalize your menu choices to meet your needs.

Thank you again for your interest. It will be our pleasure to have the opportunity to host your next event

Sincerely,

Victor Petrovski

Special Note

All menus are subject to change based on availability and quality of produce.

Dietary restrictions will be accommodated upon request.

Number of Guests must be confirmed 5 days prior to event.

Menu selections must be finalized 7 days in advance.

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