

WE DO EVENTS

WINTER / SPRING 2024

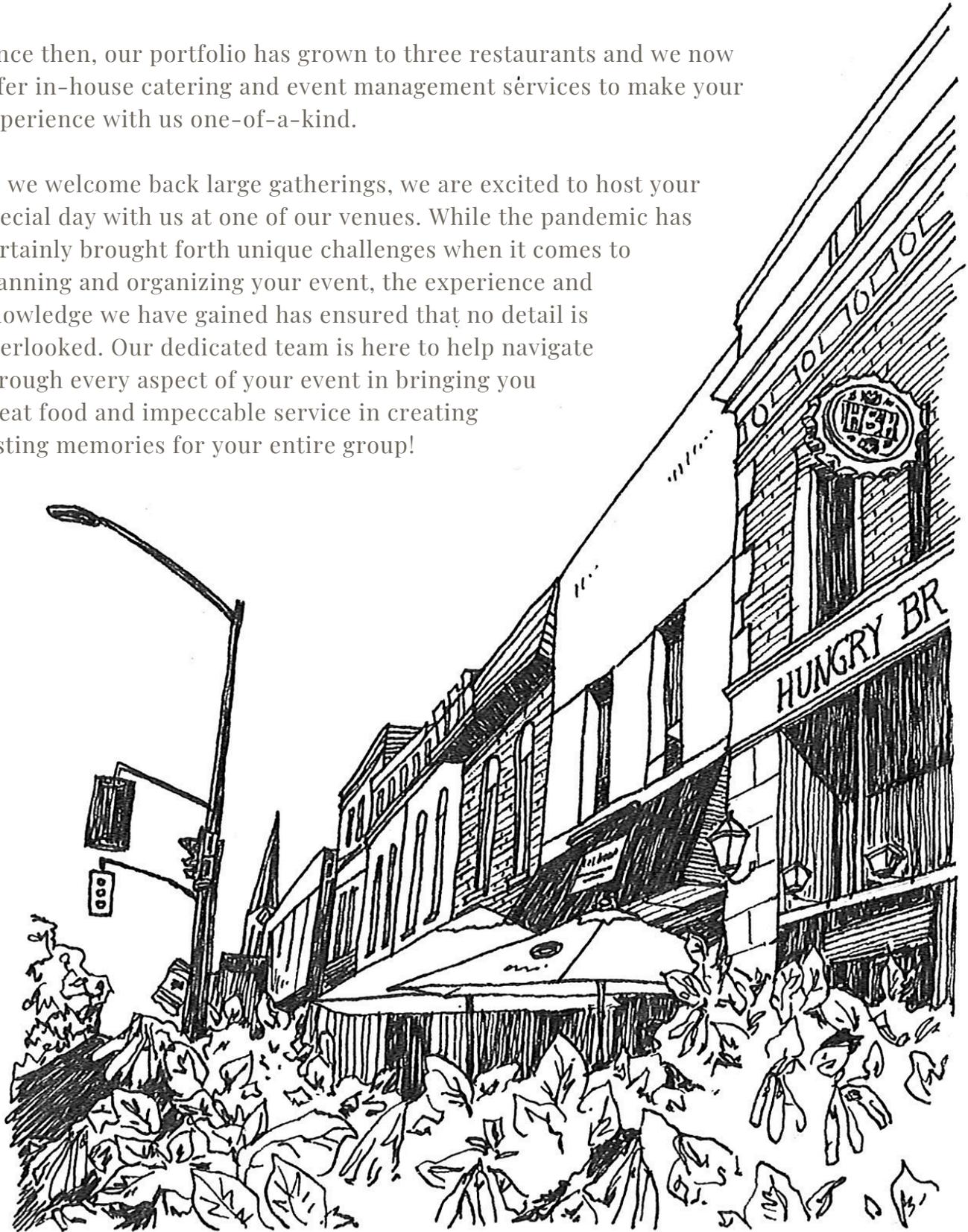
**HBH
GOOD
EATS
CO.**

our story

It all began in 2014 when the HBH Group opened its doors to our first restaurant located on the historic Main Street in the heart of Newmarket.

Since then, our portfolio has grown to three restaurants and we now offer in-house catering and event management services to make your experience with us one-of-a-kind.

As we welcome back large gatherings, we are excited to host your special day with us at one of our venues. While the pandemic has certainly brought forth unique challenges when it comes to planning and organizing your event, the experience and knowledge we have gained has ensured that no detail is overlooked. Our dedicated team is here to help navigate through every aspect of your event in bringing you great food and impeccable service in creating lasting memories for your entire group!



getting started

Set on the historic backdrop of Newmarket's Main Street, we provide diverse spaces that can be configured to meet your event requirements, from large parties and weddings to corporate functions, intimate meetings, pop-ups and more! Whatever the occasion, our venues can accommodate up to 150 guests with flexible booking options from two-hours to full-day events.

We understand that each event is unique and personal! The options and packages available can be customized and our Events Manager and dedicated staff will do their best to provide selections to meet your needs and make your event with us truly special!





PLATTERS AND FOOD STATIONS



THE GALLERY



HBH MAIN DINING ROOM



THE GALLERY

the gallery

Private dining room for large party bookings.
Customizable menu options. Equipped with
two flat screen TVs.

CAPACITY **40** SEATED
50 RECEPTION

MINIMUM SPEND **\$750** / 3 HOURS
SUNDAY TO THURSDAY
\$200 FOR EACH ADDITIONAL HOUR

\$1,000 / 3 HOURS
FRIDAY & SATURDAY
\$250 FOR EACH ADDITIONAL HOUR



lil' hops tavern

Semi Private Intimate gatherings in a dedicated section of the restaurant. The warm and inviting design makes this a great space to host your next semi private event.

CAPACITY **24** SEATED
30 RECEPTION

MINIMUM SPEND **\$750** / 3 HOURS
SUNDAY TO THURSDAY
\$200 FOR EACH ADDITIONAL HOUR

\$1,000 / 3 HOURS
FRIDAY & SATURDAY
\$250 FOR EACH ADDITIONAL HOUR



buyouts

A restaurant buyout will provide the space and flexibility to host a private and intimate event. Half and full-day options are available. Please inquire for pricing.

lil' hops tavern

CAPACITY **60** SEATED
80 RECEPTION

Hungry Brew Hops

CAPACITY **100** SEATED
150 RECEPTION



the food

Now that the venue has been chosen, it's time to get to the good – er – delicious part of your event! We offer a variety of dining options suitable for hosting corporate functions, weddings, dinners, cocktail events and more.

In addition to great food, we can enhance your event with our other specialty: great drinks! This includes a wide selection of craft beer, wine and handcrafted cocktails. Discuss these options with our team to see how we can put together a spectacular feast that meets your tastes and budget.



lil' hops tavern



Lunch Prix Fixe / \$30 pp

MAIN (CHOICE OF)

Bacon Cheeseburger

bacon, lettuce, tomato, onion, american cheese, bread + butter pickles, dijonnaise, potato bun, served with frites

Fried Chicken Sandwich

fried chicken, hot honey, bacon, lettuce, tomato, kewpie mayo, american cheese, potato bun, served with frites

Flatbread (VGN)

pickled peaches, roasted red peppers, arugula, vegan cheese, tomato sauce

DESSERT

chocolate brownie with vanilla ice cream & caramel

Dinner Prix Fixe / \$50 pp

SALAD

Mini Gem Salad (v)

granny smith apples, brussels sprouts, red cabbage, pecorino, dried cranberries, pecans, apple cider + mustard vinaigrette

MAIN (CHOICE OF)

Chicken Supreme

oven roasted chicken, butter poached shrimp, roasted potatoes, seasonal vegetables, red wine jus

Penne alla Vodka

shrimp, fresh herbs, parmesan, vodka rosé sauce, garlic crostini (vegetarian option available)

Flat Iron (served medium)

roasted potatoes, seasonal vegetables, marsala sauce

DESSERT

chocolate brownie with vanilla ice cream & caramel

lil' hops tavern

Cocktail Buffet / \$40 pp

Veggie Samosas (v)

mint and cucumber raita

Chicken Lollipops

hot honey, garlic ginger ranch

Beef Satays

teriyaki glaze, toasted sesame

Parsnip Fries (v)

parmesan, truffle aioli

Crudites (v)

assorted raw vegetables, dill aioli



Hungry Brew Hops

Dinner Prix Fixe / \$50 pp

SALAD

Mixed Greens Salad (v)

cherry tomatoes, cucumbers, lemon & thyme vinaigrette

MAIN (CHOICE OF)

Cedar-Plank Salmon

atlantic salmon, roasted potatoes, herb cream sauce, tomato + pumpkin seed relish

Linguine (v)

mushroom + lentil bolognese, cauliflower, parmesan cheese, garlic toast
(vegan option available)

Steak Frites

flat iron steak, frites, balsamic + mushroom jus

DESSERT

chocolate chip cookies + pecan caramel brownies with caramel drizzle and whipped cream



Hungry Brew Hops

Cocktail Buffet / \$25 pp

HBH Sliders

beef patty, Philly meat, beer-braised onions, sweet chili aioli, American white cheese

Popcorn Chicken

cheese sprinkle, adobo aioli

Veggie Samosas (v)

mint and cucumber raita

Chips + Dip (v)

house-made tortilla chips, lime-pepper sour cream, salsa

Crudités (v)

assorted raw vegetables, dill aioli



Hungry Brew Hops

Dinner Buffet / \$40 pp

Sticky Ribs

stout bbq sauce, toasted sesame seeds, green onions

Chicken Schnitzel

duck-fat fried chicken

Frites

served with curry ketchup and roasted garlic aioli

Mixed Greens Salad (v)

cherry tomatoes, cucumbers, lemon & thyme vinaigrette

Coleslaw (v)

shredded cabbage + carrots, creamy dressing

Cornbread (v)

jalapeños, cheddar, honey butter



Food Stations

Add-Ons

Elevate your event with unique stations and options that will be sure to wow your guests. Food stations and add-on options can be customized. Please speak to our Events Team to see how we can add that extra touch to make your event truly special!



Beef Satay Platter
teriyaki glaze, toasted sesame

\$65



Chicken Lollipops
hot honey, garlic ginger ranch

\$65



Crudites Platter (v)
assorted raw veggies + dip

\$35



Salad Platter (v)
field greens salad

\$30



Shrimp Cocktail
cocktail sauce

\$65



Veggie Samosa Platter (v) mint
and cucumber raita

\$60

Food Stations

Add-Ons

All platters serve approximately 8 to 10 persons, unless otherwise noted.



Dessert Platter (v)
chocolate chip cookies,
pecan caramel brownies

\$40



Fruit Platter (v)
seasonal fruit



Charcuterie Board
cured meats, specialty cheeses,
crostini

\$40

\$55 (serves 5) / \$95 (serves 10)

Add-ons

Poutine Station

make your own unique poutine bowl with our hand-cut frites, gravy and cheese, plus additional toppings including caramelized onions and sautéed mushrooms. A definite crowd pleaser!

\$12 per person

Mimosa Station

let the good cheer begin with refreshing mimosas! Chilled and bubbly, they will add that festive element to your event.

\$14 per person

Customize Your Own

taco stand? Separate kids' station? Speak to our events team about creating your own unique station for your event!

Bar Service

Cash Bar Option

guests are responsible for purchasing their own beverages.

Drink Tickets

set number of drinks per guest will be charged to the main bill; charges based on consumption.

Open Bar Option

all beverages added to the main bill; charges are based on consumption.



FAQ's

What time can we host our event?

You are welcome to host your event during our regular restaurant hours. Should you require access to the venue earlier than 11 am for set-up purposes, please inquire with our Events Team for availability. All events must end one hour prior to regular closing

hours. Event requests outside of regular restaurant hours will be subject to approval by the Events Manager.

Do you provide music?

You may request a specific genre of music (chosen from Spotify) to be played throughout your event. You also have the option to create, share and submit your own playlist using Spotify. All playlists must be submitted to our Events Team at least 24 hours prior to the event.

Do you provide video?

The Gallery is equipped with two 40" flat screen TVs. Guests can connect to the TVs via HDMI input. We provide two HDMI cables and an HDMI splitter, which allows both TVs to display the same image. Our Cedar Room is equipped with one 50" flat screen TV. We provide appropriate cables for both PC and MAC computers.

Can I bring my own decorations?

You are welcome to bring your own decorations for an event (subject to approval by our Events Team). We do not allow the use of nails, tacks or masking / clear tape on the walls and only painter's tape must be used. We do not allow confetti, glitter or any other small particle items. The host will be charged a \$200 clean-up/damage fee if violated. We are not held responsible for any lost or damaged items left behind.

What are the measurements of the tables in the Gallery Room?

We have five medium size tables each measuring 48" x 36" x 31" (W x H x D).

We also have five large tables measuring 72" x 36" x 39" (W x H x D).

FAQ's

Is there parking available?

Ample and free parking spots are available on Main Street (as per signage times). However, the majority of parking is located in the rear of the restaurant in the northeast parking lot which is accessed by Doug Duncan Drive.

Do you provide linens?

We really love to highlight the beauty of natural wood. Therefore, we do not provide linens for the tables. Should you wish to bring linens of your own, you are welcome to do so.

What if someone in my group has a food allergy or dietary restriction?

All dietary restrictions and considerations must be provided at 72 hours prior to your event and we will do our best to accommodate your request. On the day of your event, we kindly ask that guests with allergies identify themselves to their server.

Can I bring my own cake?

You are able to bring outside cakes/desserts to your event. A plating fee of \$1 per person will be added to your bill.

Can I customize my own menu?

We provide menu customization depending on the size and style of your event. Menu customization is subject to additional fees. Please speak to our Events Team regarding various options and menu selection.

Payment & Event Policies

Menu Availability and Pricing

please note that items listed in this Events Package are subject to availability due to our seasonally-changing menus. All prices are subject to change and do not include applicable taxes and gratuity. All minimum spends are before taxes and gratuity. An automatic gratuity of 18% will be added to your bill.

Final Guest Count and Menu Choice

final guest count and choice of menu options are required no later than seven (7) business days prior to your event date. Menu options selected must equal to at least 50% of the minimum spend requirement for your event in order to confirm your booking. The HBH Group reserves the right to release the space should your pre-selected menu options equal less than 50% of the minimum spend requirement.

Deposits and Credit Cards

all event bookings require a credit card to hold the space for your event. Credit card information will also be stored as a security deposit, in case of damage to or theft of any items of the space during your event booking. In addition, should you not meet the minimum spend requirement for your event, the credit card on file will also be used to charge the difference owing. All restaurant buyouts require a deposit to book the space for your event. Deposits are calculated based on your buyout fee.



Ready to plan your next event?

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