

Events at



2025



From meetings to milestones, our Garden Room is a cozy space to host you. Need something bigger? Ask us about options for booking the entire restaurant.



Betula Restaurant is the perfect space to host your next event. With menus available for customization to suit your group's needs.



Want to host in your own space? We have catering options available for your function.





Lunch

Lunch A

Cod Sandwich, Fried Chicken Sandwich, Betula Burger, or Veggie Burger
Served with guest's choice of Green Salad or Fries

\$25

Lunch B

COURSE 1

Seasonal Soup or Green Salad

COURSE 2

choose 4 options:

Cod Sandwich, Fried Chicken Sandwich, Betula Burger, Veggie Burger, Cherry
Tomato Tagliatelle, or Italian Pork Sandwich
Sandwiches served with guest's choice of Green Salad or Fries

\$34

Lunch C

COURSE 1

Seasonal Soup or Green Salad

COURSE 2

choose 4 options:

7oz Steak, Roasted Chicken, Slow Roasted Salmon, Cherry Tomato Tagliatelle,
Bavarian Schnitzel, Alfredo Pasta
Proteins Served with Roasted Potatoes and Seasonal Vegetables

\$42

Posted January 2025
Prices subject to change



Dinner

Dinner A

Choose 3 of the following:

7oz Steak, Roasted Chicken, Roasted Salmon, Betula Burger, Penne Alfredo or Cherry Tomato Tagliatelle

Proteins Served with Green Salad, Roasted Potatoes, and Seasonal Vegetables

\$33

Dinner B

COURSE 1

choose two of the following:

Seasonal Soup or Green Salad or Arancini

COURSE 2

Choose 4 of the Following:

8oz Steak, Roasted Chicken, Roasted Salmon, Schnitzel, Eggplant Parmesan, Alfredo Pasta, or Cherry Tomato Tagliatelle

Proteins Served with Roasted Potatoes, Seasonal Vegetables

\$42

Dinner C

COURSE 1

choose 3 of the following:

Seasonal Soup, Green Salad, Arancini, or Mushroom Puff

COURSE 2

Choose 4 of the following:

8oz Steak with Hollandaise, Roasted Chicken with Mushroom Gravy, Roasted Salmon with Caper Brown Butter, Alfredo Pasta, Mushroom Wellington or Cherry Tomato Tagliatelle

Proteins Served with Gratin and Seasonal Vegetables

\$53

Brunch

Brunch A

COURSE 1

Blueberry Scone or Yogurt Bowl

COURSE 2

Western Omelette, Pancakes with Seasonal Fruit, Bacon and Eggs

Served with Homefries or Green Salad

\$24

Brunch B

COURSE 1

Blueberry Scone or Yogurt Bowl

COURSE 2

Eggs Benedict, Pancakes with Seasonal Fruit, or Mixed Vegetable Frittata

Served with Homefries or Green Salad

\$27



Buffet Options

Branch Buffet

Scrambled Eggs
Waffles with Fruit and Whipped Cream
Rye toast
Bacon
Sausages
Homefries
Sautéed Onions & Peppers
Eggs Benedict with Bacon and Hollandaise
\$30

Mediterranean Buffet

Greek Salad
Alfredo Rigatoni Pasta
Roasted Chicken
Roasted Potatoes
Roasted Seasonal Vegetables
Sticky Toffee Pudding
Fresh Bread Rolls

\$38

Southern Buffet

Pork Ribs
Fried Chicken
Smoked Brisket
Pulled Pork
Gumbo
Mac & Cheese Pasta
Southern Roasted Potatoes
Baked Beans
Biscuits

\$55

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Platters and Cocktail Service

SM 12-14 LG 18-20

Fruit Platter

Seasonal Fruits and Berries

Small \$50

Large \$90

Crudite

Vegetables served Chef's Choice Dip

Small \$40

Large \$80

Pastry

Cinnamon Buns, Pain du Chocolat, Cookies

Small \$40

Large \$55

Cheese and Charcuterie

Small \$70

Large \$130

Served with Pickles, Condiments, and Crackers

Cocktail Apps

Arancini with Marinara

Oysters

Sliders

Finger Sandwiches

Mushroom Toast with Brie

Falafel with Red Pepper Hummus Dip

Meatballs with Marinara

Scallop with Charred Green Onion Relish

Caprese Skewers

Deviled Eggs

Lamb Spiedini

Italian Pork Pinwheels

Melon & Prosciutto Skewers

Ahi Tuna with Kimchi Mayo on Wonton Chips

Summer Rolls with Peanut Sauce

Breaded Coconut Shrimp

Bruschetta

please contact us for pricing

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Drinks & Dessert

Add a Dessert to your menu choice

Chocolate Terrine, Sticky Toffee Pudding, Pouding Chomeur
\$6/person

Add Coffee, Tea Service

\$3/person

Bring your favourite dessert

Plating fee \$3.50/person

Add House Wines to the Table

\$35/bottle

Cab Nero and Pinot Grigio

Bring your favourite wine

\$30/bottle corkage fee

Cocktail Package

Contact us for a quote

Sparkling White Wine for a toast

\$5/person

this provides a half glass of sparkling white

Drink Tickets

\$12/ticket

this covers select cocktails, beer and glasses of wine

Premium Tickets

\$15/ticket

this covers select cocktails, beer, and glasses of wine

Open Bar

\$60/person

this covers select beers, cocktails, and glasses of wine



Spruce Up Your Space

White Tablecloths & Napkins

based on how many linens required

Rent our Arch

\$50

Frequently Asked Questions

Is a deposit required to secure the space?

Though we do not require a deposit on the space, we do require a credit card on file in the event of a cancellation under 72 hours. Any group cancelling under 72 hours is subject to a charge of \$15/person.

Can I book the restaurant?

Yes, we offer full restaurant packages! Ask us about options on how we can best accommodate your group. Any group booking out the restaurant is required to pay for the full booking 1 week prior to the event.

Can we decorate the room/restaurant?

You are more than welcome to bring in decorations for your event. We do ask that you do not put tape on our walls. We **do not** allow glitter, confetti, or feathers. This includes confetti/glitter that are in balloons.

Can we customize a menu?

We are always happy to work with your group to tailor a menu for everyone's needs.

Do you have a TV/Projector Screen?

Yes, we have a TV with HDMI capabilities perfect for a slideshow presentation or for your group to display a video or photo slide show. We also have a projector screen for presentations. We do ask that you bring your own projector, extension cord, and HDMI cable if requiring the projector screen or TV.

Is there an auto-gratuity for events?

Yes, there is an auto-gratuity of 20% added on to your final bill.