

Events at



2024



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 you and your group's needs.





Lunch

Lunch A

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

\$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 Beef Dip

Sandwiches served with guest's choice of Green Salad or Fries

DESSERT

Dark Chocolate Terrine
Coffee & Tea Service

\$38

Lunch C

COURSE 1

Seasonal Soup or Green Salad

COURSE 2

choose 4 options:

7oz Striploin Steak, Roasted Chicken, Slow Roasted Salmon, Cherry Tomato
Tagliatelle, Bavarian Schnitzel, Alfredo Pasta

Proteins Served with Fingerling Potatoes and Seasonal Vegetables

DESSERT

Dark Chocolate Terrine or Sticky Toffee Pudding
Coffee & Tea Service

\$45

Posted March 2024
Prices subject to change



Dinner

Dinner A

Choose 3 of the following:

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

Proteins Served with Green Salad, Roasted Potatoes, and Seasonal Vegetables
Coffee & Tea Service

\$33

Dinner B

COURSE 1

Seasonal Soup or Green Salad or Arancini

COURSE 2

Choose 4 of the Following:

8oz Striploin Steak, Roasted Chicken, Roasted Salmon, Schnitzel, Eggplant Parm,
Alfredo Pasta, Roasted Pork Tenderloin or Cherry Tomato Tagliatelle

Proteins Served with Fingerling Potatoes, Seasonal Vegetables

DESSERT

Dark Chocolate Terrine or Sticky Toffee Pudding
Coffee & Tea service

\$45

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 Striploin 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

DESSERT

Dark Chocolate Terrine or Sticky Toffee Pudding
Coffee & Tea service

\$58

Posted March 2024
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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

DESSERT

Monkey Bread or Sticky Toffee Pudding

Coffee & Tea service

\$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

DESSERT

Monkey Bread or Sticky Toffee Pudding

Coffee & Tea service

\$27



Buffet Options

Branch Buffet

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

Continental Buffet

Greek Salad
Alfredo Rigatoni Pasta
Roasted Chicken
Roasted Potatoes
Roasted Seasonal Vegetables
Fruit Platter
Fresh 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 \$40

Large \$75

Crudite

Vegetables served Chef's Choice Dip

Small \$40

Large \$60

Pastry

Cinnamon Buns, Pain du Chocolat, Cookies

Small \$40

Large \$55

Cheese and Charcuterie

Small \$65

Large \$120

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

\$2.50/person

Add Coffee, Tea, Pop, Juice

\$2.50/person

Bring your favourite dessert

Plating fee \$2.50/person

Serving fee \$2.50/person

Add unlimited juice & soda

\$75

Add a set of our house wines to the table

\$35/bottle

Cab Nero & Pinot Grigio

Bring your favourite wine

\$30/bottle corkage fee

Cocktail Package

Contact us for a quote

Sparkling White Wine for a toast

\$4/person

this provides a half glass of sparkling white

Drink Tickets

\$12/ticket

this covers select beer, cocktails, and glasses of wine

Open Bar

\$40/person

this covers any beers, cocktails, and glasses of wine



Spruce Up Your Space

White Tablecloths & Napkins

\$100

Candles

\$50

Rent our Arch

\$50

Frequently Asked Questions

Is a deposit required to secure the space?

Yes, a deposit is required to secure your space. The deposit is non-refundable upon booking. If the date you did book for no longer works for you, we are happy to put that deposit towards a different date.

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 also do not allow glitter, confetti, or feathers.

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 and extension cord if requiring the projector screen.