



2024

Wedding Guide

For Quotes Email events@yytfoodservices.com



*Menus subject to change without notice. March 2024



YellowBelly Wedding Packages

YellowBelly Wedding Packages

Cocktail Reception Packages

Little Heart's Ease Package

House Selection of Hors d'oeuvres
(allowance 1 doz/guest)
Select 3 Beef, 3 Poultry, 3 Seafood,
3 Vegetarian

Room Set Up

Cocktail Style Set Up
Seating & Cocktail Tables for 90 guests
(combination of tall & regular cocktail tables)
3 Rectangular Tables
(may be used for DJ, Cake, Gift/Guest Book)

Hearts Delight Package

Ceremony

30-50 Theatre-style seating for Ceremony
Room pre-set up for Cocktail Reception to
immediately follow Ceremony

Reception

House Selection of Hors d'oeuvres
(allowance 1 doz/guest)
Select 3 Beef, 3 Poultry, 3 Seafood,
3 Vegetarian

Room Set Up

Cocktail Style Set Up
Seating & Cocktail Tables for 90 guests
(combination of tall & regular cocktail tables)
3 Rectangular Tables (may be used for DJ,
Cake, Gift/Guest Book)

Heart's Desire Package

Ceremony

30-50 Theatre-style seating for Ceremony
Room pre-set up for Cocktail Reception to
immediately follow the Ceremony

Reception

Prosecco Toast following the Ceremony
House Selection of Hors d'oeuvres
(allowance 1 doz/guest)
Select 3 Beef, 3 Poultry, 3 Seafood,
3 Vegetarian

Room Set Up

Cocktail Style Set Up
Seating & Cocktail Tables for 90 guests
(combination of tall & regular cocktail tables)
3 Extra Rectangular Tables (may be used for
DJ, Cake, Gift/Guest Book)

L'Anse Amour Package

Reception

Prosecco Drink upon Arrival
Selection of Hors d'oeuvres
(allowance 1 doz/guest)
Select 3 Beef, 3 Poultry, 3 Seafood,
3 Vegetarian

Room Set Up

Cocktail Style Set Up
Seating & Cocktail Tables for 90 guests
(combination of tall & regular cocktail tables)
3 Rectangular Tables (may be used for DJ,
Cake, Gift/Guest Book)

Late Night Food 11:45

Poutine Station





YellowBelly Wedding Packages

Dinner Reception Packages

Little Paradise Package

TWO-COURSE SET MENU DINNER

Water & Bread Service

Entrée: Roast Breast Of Chicken With Savoury Dressing & Brown Sauce

Dessert: Mason Jar Cheesecake
Coffee/Tea

Hearts Content Package

WELCOME GLASS OF PROSECCO

THREE-COURSE SET MENU DINNER

Rolls & Butter
Water Service

Appetizer: Yellowbelly House Salad
Entrée: Roast Breast Of Chicken With Savoury Dressing & Brown Sauce

Dessert: Mason Jar Cheesecake
Coffee/Tea

Chapel's Cove Package

CEREMONY

Theatre-style seating for Ceremony up to 150 guests
Departure for pictures & Room set up for Dinner Service
(we require a 2½ hours)

THREE-COURSE SET MENU DINNER

Rolls & Butter
Water Service

Appetizer: YellowBelly House Salad
Entrée: Chicken Supreme with Marsala and Mushroom Sauce

Dessert: Chef's Choice
Coffee/Tea

Wine Service For Dinner
(allowance 2 bottles of house wine/table)

Paradise Package

COCKTAIL RECEPTION

Welcome glass of Prosecco
House Selection of Hors d'oeuvres
(3pcs/guest)

THREE-COURSE SET MENU DINNER

Rolls & Butter
Water Service

Appetizer: YellowBelly House Salad
Entrée: Chicken Supreme with Marsala and Mushroom Sauce

Dessert: Chef's Choice
Coffee/Tea

Wine Service For Dinner
(allowance 2 bottles of house wine/table)



**Make your
wedding special
with customized
beer cans!**
Minimum order
4 dozen
plus setup fee

George Street Package

CEREMONY

Ceremony at the Public House
Theatre style Seating for up to 150 guests

COCKTAIL RECEPTION AT O'REILLY'S IRISH NEWFOUNDLAND PUB

Newfoundland Themed Hors d'oeuvres
(4pcs/person) 2-2 ½ hours duration
Assigned Room
Live Entertainment

PRE-DINNER DRINK

Welcome glass of Prosecco

THREE COURSE DINNER AT THE PUBLIC HOUSE

Rolls & Butter
Water Service

Appetizer: YellowBelly House Salad

Entrée: Roast Breast of Chicken with
Savoury dressing & Brown Sauce

Dessert: Chef's Choice
Coffee/Tea

Wine Service For Dinner
(allowance 2 bottles of house wine/table)



Great Paradise Package

COCKTAIL RECEPTION

Welcome glass of Prosecco
Hors D'oeuvres (3 pcs/guest)

THREE-COURSE SET MENU DINNER

Rolls & Butter
Water Service

Appetizer: Yellowbelly House Salad

Entrée: Choice of Chicken Fish or Pork
(pre-order & seating plan required)

Dessert: Chef's Choice
Coffee/Tea

Wine Service for Dinner
(allowance 2 bottles of house wine/table)

LATE NIGHT FOOD 11:45

Poutine Station



Cupids Package

COCKTAIL RECEPTION

Reception Welcome glass of Prosecco
Passed Hors d'oeuvres (4 pcs / guest)
Four Premium drink Tickets/guest

THREE-COURSE SET MENU DINNER

Rolls & Butter
Water Service

Appetizer: Jumbo Shrimp Cocktail
or YellowBelly House Salad

Entrée: Grilled Salmon with Citrus Hollandaise
or Oven Roasted Prime Rib with pan jus gravy
(pre-order and seating plan required)

Dessert: Chef's Choice
Coffee / Tea

House Wine Service for Dinner
(allowance 2 bottles of house wine/table)

LATE NIGHT FOOD 11:45

Assorted Wood Fire Pizza (2 pcs/guest)

Fortune Harbour Package

DINNER RECEPTION AT YELLOWBELLY, AFTER DINNER PARTY AT O'REILLY'S

Welcome glass of Prosecco
(for guests upon arrival)

THREE-COURSE SET MENU DINNER

Rolls & Butter
Water Service

Appetizer: YellowBelly House Salad

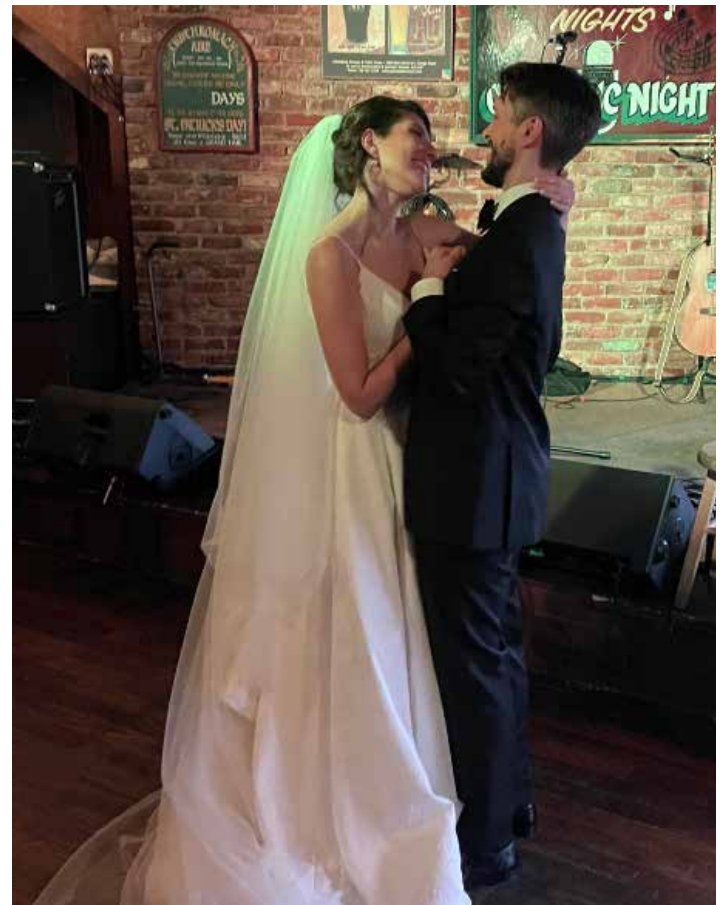
Entrée: Braised Short Rib

Dessert: Newfoundland Berry Mason Jar
Cheesecake, chantilly cream
Coffee/Tea

House Wine Service for Dinner
(allowance 1 glass/guest)

AFTER DINNER PARTY AT O'REILLY'S IRISH NEWFOUNDLAND

Closed for your private wedding Dance
Live Band & Sound Technician (2 sets over 3 hours)
Open Bar
Late night Poutine (served)



Boutique Wedding Packages

Tickle Cove Elopement Package

RECEPTION IN ST JOHN'S MOST ROMANTIC ROOM,

The UnderBelly

Welcome glass of Prosecco

Passed Hors d'oeuvres (3 pcs/guest)

THREE-COURSE SET MENU DINNER

Rolls & Butter

Water Service

Appetizer: Tuscan Meatball Tomato Soup or YellowBelly House Salad

Entrée: Grilled Salmon with Citrus Hollandaise or Braised Short Rib

Dessert: Newfoundland Berry Mason Jar Cheesecake, chantilly cream

Coffee/Tea

House Wine Service for Dinner

(allowance 2 glasses/guest)



Bristol's Hope Afternoon Brunch Buffet Wedding

AFTERNOON RECEPTION

duration 3-4 hours

BRUNCH BUFFET

Mimosa Bar – Prosecco with assorted juices (allowance 2 glasses/guest)

Reception Room to be determined

(the UnderBelly, Kitchen Floor, or Public House, depending on the number of guests & availability)



Brunch Buffet Braised Short Rib, Salt & Vinegar Cod Loins, Whipped Potato, Vegetable Medley, Scrambled Eggs, Bacon Strips, Breakfast Sausage, Hashbrowns, Baked Beans, Pan-fried Toutons, Pancakes with syrup

Kelligrews Soirée

Charcuterie Cured meats, selection of cheese, pickled vegetables, fresh fruit, olives, breads, condiments

Cheese & Fruit hand-selected cheese (6), fresh fruit platters, dried fruit, nuts, fruit compote, honey, crackers

Canape Grazing Station Watermelon with whipped goat cheese, skewer Caprese salad skewers, Smoked salmon baguette, canape sandwiches, pineapple wrapped in prosciutto, cheese bites

Death by Chocolate Grazing Station **Chocolate** truffles, chocolate mousse, chocolate brownies, chocolate fondue, chocolate chip cookies, chocolate dipped strawberries

Add Kids Grazing Table \$30/person mini sandwiches, cheese strings, fresh fruit, mini doughnuts, chips, cheezies, yogurt tubes



Additional Wedding Receptions

Wedding Rehearsal Package

Wedding booking required, duration 3 hours
Wedding Ceremony Rehearsal (based on availability)
Sparkling Wine upon Arrival
House Selection of Hors d'oeuvres (8 pcs/guest)
Reception Room to be determined (UnderBelly, Cove or RDF Room at O'Reilly's, based on availability)

Bachelor Party Package

Brewery Tour & Tasting
Hors d'oeuvres: 8 pcs/guest

2x Mini Beef Wellington, 2x Maple glazed Bacon wrapped Scallops, 2x YB Wings, Mini Cheeseburgers, Deep Fried Pickles
Reserved Table(s)

Bachelorette Party Package

3 Drink Tickets
(good for 1oz Cocktails, YB Beer, Glass House Wine)
Hors d'oeuvres: 8 pcs/guest
2x Mini Beef Wellington, 2x Maple glazed grilled Scallops,
1x Fish Taco, 1x Roast Tomato Bruschetta, 1x Arancini,
1x Turkey Meatball
Reserved Table(s)

Opening Reception

Assorted Pastries & Doughnuts
Fresh Fruit Platter
Artisanal Cheese, dried berries, nuts, crackers
Mini Quiche
Room to be determined, based on availability
Cash Bar (drink packages also available)

Post Wedding Brunch Buffet

Mimosa
Assorted Pastries
Scrambled Eggs
Breakfast Potato
Smoked Bacon
Breakfast Sausage
Pancakes with syrup
Fruit Salad
Cash bar (*drink packages also available*)

Drink Packages

Option 1

Basic Drink Ticket \$7.00 + hst & 18% gratuity
includes a bottle of domestic beer, well-brand highballs,
4 oz glass of wine, 10 oz YB beer

Option 2

Premium Drink Tickets \$9 + hst & 18% gratuity
includes all bottle beer, 5 oz glass wine, pint YB beer,
highballs including juice mix.

Option 3

Host Bar 10% discount on regular price items
+ hst & 18% gratuity Applied to final invoice on host bars,
whether it is an open bar or tickets.





Hors d'oeuvres & Canapes

A la Carte Menus

Minimum order 3 dozen per selection

Meat Selections

- Mini Beef Wellingtons
- Mini Cheeseburgers with bacon, tomato aioli
- Braised Short Rib on Crostini w/ tomato jam
- Grilled Asparagus & goat cheese wrapped with Prosciutto
- Chorizo Sausage and Provolone Arancini



Poultry & Pork Selections

- Parmesan-crusted Chicken Tenders with marinara sauce
- Turkey Meatballs Hoisin sauce
- Ground Pork Lettuce Cups
- Greek Meatballs (ground lamb & pork) Tzatziki sauce
- Bang Bang Chicken Bites with Thai chili dip
- Chicken Pot Stickers with soy ginger dip



Seafood Selections

- Maple glazed Scallops wrapped in Bacon
- NL Baby Shrimp Martini Salad (*cold*)
- Grilled Shrimp with Bourbon Glaze
- Mini Cod Tacos
- Jumbo Shrimp with cocktail sauce (*cold or warm*)
- Stuffed Touton with Salt Cod & drawn butter
- Cod Tongues with Pork Scrunchions tartar sauce



Vegetarian Selections

- Korean BBQ Cauliflower
- Deep Deep-fried pickles, mustard sauce
- Vegetable Spring Rolls, plum sauce
- Vegetarian Stuffed Mushroom Caps
- Pan Fried Mini Toutons with molasses
- Mushroom & Goat Cheese Turnovers
- Panko Deviled Eggs
- Potato & Feta mini cakes, mustard pickles
- Roast Tomato, basil pesto Bruschetta
- Garlic brushed crostini with fresh mozzarella & cherry tomato Bruschetta

Cold Canapes

- Prosciutto wrapped Pineapple
- Mini Caprese Salad
- Watermelon whipped goat cheese, honey drizzle.
- Strawberry & Goat Cheese Bruschetta, balsamic drizzle
- Individual serving of Crudites with dip
- Smoked Salmon Stuffed Baguette

Bite Size Sweets

(minimum 3 dozen/selection)

- Chocolate Truffles
- Coconut Sugar Fudge squares
- Cinnamon Sugar Mini Doughnuts
- Chocolate Stout mini-Cup Cakes
- Chocolate Coconut Snowballs
- Mini Strawberry Short Cake
- Date Squares
- Lemon Tarts with meringue
- Mini Cherry Cheesecake
- Mini Chocolate Brownie Cheesecake
- Bite size Carrot Cake with cream cheese icing
- Mini Cream Puffs
- Newfoundland Berry Pastry Tart with cream



Interactive Experiences

Themed Food Stations

One station OR
Mix & Match, select up to 3 stations

Asian Inspired

Wok fried teriyaki beef & vegetarian pad Thai with steamed rice

Taste of India

Light red lamb curry with yogurt, mango chutney, basmati scented rice and pappadums

Taste of Spain

Paella, a blend of chicken, seafood, and chorizo cooked the traditional way in a saffron stock

British Invasion

Gourmet fish and chips; panko-crusted cod fillet with hand-cut French fries

Italian Cuisine

Spaghetti & meatballs with tomato basil sauce & garlic bread

Taste of France

Beef bourguignon with whipped potato

Seafood Station

Hot: Steamed mussels with yellowbelly pale ale & sea salt, lobster risotto, cod au gratin
– OR –

Cold: Newfoundland baby shrimp cocktail, marinated mussel salad (Greek style), smoked salmon with dill cream cheese, capers & onions, Placentia Bay scallops, ceviche style

Taste of Newfoundland

Salt fish & brewis, cod au gratin, baked beans & touts

Menus on the Move

Grazing Tables

Charcuterie

Cured meats, selection of cheese, pickled vegetables, fresh fruit, olives, breads, condiments

Cheese & Fruit

hand-selected cheese (6), fresh fruit platters, dried fruit, nuts, fruit compote, honey, crackers

Canape Grazing Station

Watermelon & whipped goat cheese, Caprese salad skewers, Smoked salmon baguette, Canape sandwiches, Pineapple wrapped in prosciutto, Cheese bites

Death by Chocolate Grazing Station

Chocolate truffles, chocolate mousse, chocolate brownies, chocolate fondue, chocolate chip cookies, chocolate dipped strawberries

BBQ Grazing Table

BBQ Chicken pieces, Slow Braised Short Rib, Roast Potato, buttered corn, grilled vegetable skewers, coleslaw, Caesar salad, rolls

Soup & Sandwich Grazing Station

Tuscan Mini Meatball Soup, assorted sandwiches

Brunch Grazing Station

croissants, assorted pastries, fresh fruit & berries, smoked salmon bagels, cured meats, cheese selection

Kids Grazing Table

(min. 6 guests)

mini sandwiches, cheese strings, fresh fruit, mini doughnuts, chips, cheezies, yogurt tubes

Build your own Gnocchi & Pasta Station

potato gnocchi & penne pasta, braised pulled beef short rib, roast chicken, bolognese, marinara sauce, alfredo sauce, roasted red peppers, diced tomatoes, crumbled bacon, basil, shredded parmesan cheese

Street Food Station

mexican street corn, tacos (cod & chicken), currywurst, chicken kebabs, hot dogs, burgers, pretzels, deep-fried pickles

Comfort Food Station

\$48/person

meatloaf, mac & cheese, cod au gratin, scallop potatoes, lasagna

Bite Size Dessert Station

Chocolate Truffles, Cinnamon Sugar Mini Doughnuts, Chocolate Stout Mini Cup Cakes, Chocolate Coconut Snowballs, Lemon Tarts with meringue, Newfoundland Berry Pastry Tarts





Late Night Food & Snacks

Soup & Sandwich

Tuscan Meatball & Tomato Soup
Grill Cheese Sandwiches



Pizza Party YellowBelly Wood-Fired Pizza

Sicilian, Margarita, Buffalo Chicken
Pizza's

Poutine Station

Hand cut French fries
Savoury Dressing
Cheese Curds
Gravy



Wings & Rings

(½ doz wings/person)

Dry spiced Wings,
sauces on the side
House-made Onion Rings

Fajita Station

Flour Tortillas
Shredded Cheese, Sour Cream,
YellowBelly Salsa, Guacamole
Sauteed seasoned Chicken & Spicy
re-fried Black Beans
Sauteed Peppers, Onion
Hot Banana Peppers



Nacho Station

House-made Corn Chips
Cheese Sauce
Sour Cream
Diced bell Peppers,
onion & tomatoes.
Hot Banana Peppers
YellowBelly Salsa
House-made Guacamole.

*Add Seasoned Ground Beef
(seasoned ground turkey or tofu may be
substituted)*

Platters

Classic Charcuterie Platter

This popular platter includes a selection of cured meats presented with our signature condiments, artisan breads and pickled vegetables.

The Best Cheese Tray

Let us make it easy for you to provide your guests with a memorable cheese experience. Enjoy the very best, internationally sourced cheeses, hand-selected to suit your occasion and attractively presented with fruits, nuts, fine crackers and/or baguettes.

Fresh Fruit Tray

Seasonal selection of fresh fruit and berries with yogurt dip

Antipasti Platter

Grilled Mediterranean Vegetables, pickled Onions, Olives, and Pickles

Crudit  Tray

A colourful arrangement of fresh, seasonal vegetables with our house-made Tzatziki

Amazing Cookie Tray

(4 dozen)

A selection of our popular freshly baked drop cookies

Drink Packages

Option 1

includes a bottle of domestic beer, well-brand highballs,
4 oz gl of wine, 10 oz YB beer

Option 2

includes all bottle beer, 5 oz gl wine, pint YB beer,
highballs including juice mix.

Option 3

Applied to final invoice on host bars, whether it is an
open bar or tickets.

Menu Options

Appetizers & Small Plates

Salads

- **YellowBelly House Salad**
Seasonal greens, carrot curls, honey kissed pecans, dried cherries, green apple slices, poppyseed dressing
- **Caesar Salad Romaine**
Bacon, Croutons, Caesar dressing & fresh Parmesan
- **Quinoa Salad**

Soups

- Fire Roasted Tomato Soup with crème fraiche
- Newfoundland Seafood Chowder
- Soup du Jour, Seasonal Selections

Warm Appetizers

- Baked Cod au Gratin
- Fried Calamari with citrus aioli
- Sausage & Provolone Risotto cake tomato aioli
- Brie & fig jam in Pastry with honey drizzle



Dessert Selections

- Mason Jar Cheesecake, Berry Compote, fresh cream
- Chocolate Mousse
- Crème Brûlée
- Carrot Cake with cream cheese icing
- Chocolate Brownie

Entrees

(includes vegetarian, vegan & gluten free)

Poultry Entrées

- Wedding Chicken, supreme breast of Chicken, bed savoury dressing, gravy
- Roast Supreme Breast of Chicken with pesto rub & Rose sauce
- Roast Breast of Chicken stuffed with Sundried Tomatoes & goat cheese with lemon caper sauce
- Pan Seared Scallopine Chicken with sliced mushroom & Madeira sauce
- Rolled Turkey Breast with stuffing, Pan Gravy
- Stuffed Chicken Florentine cream sauce
- Chicken Parmesan Tomato sauce
- Chicken Cordon Blue béchamel sauce
- Tuscan Chicken, Roast Chicken breast, tomato, spinach & cream sauce

Seafood Selections

- Maple glazed Salmon, pecan crumble
- Baked Salmon Veronique with green grapes & white wine sauce
- Grilled Salmon basted with tomato jam
- Poached Salmon citrus hollandaise
- Cod Belle Isle; Baked Cod with cream sauce, fresh tomato & cheese
- Salt & vinegar crusted Cod with citrus aioli

Vegetarian Selections

- Eggplant Parmesan or Portabella Mushroom Parmesan with tomato sauce
- Vegetarian Pad Thai
- Curried Vegetables with Basmati rice

Pork Selections

- Roast Pork loin with button Mushroom sauce
- Rolled Pork loin with bread stuffing with pan gravy
- Herb crusted Pork Loin demi sauce

Beef Selections

- Beef Wellington with madeira sauce
- Beef Bourguignon with mushrooms and pastry
- Slow Braised Short Rib with gravy
- Oven Roast Prime Rib thickened au jus
- Pot Roast with pan gravy

Other Entrée Selections

- Steamed Lobster (*market price*)
- Surf & Turf (*market price*)
- Seafood Platter (*market price*)

