



# YellowBelly brewery & public house

## 2026 Cocktail Packages

Prices & Menus are subject to change,  
we only secure quotes for 60 days.

# YellowBelly

brewery & public house

## COCKTAIL PACKAGES

### YellowBelly Corner Package

#### House Selection of Hors d'oeuvres (8pcs/person)

Curated Selection of House Hors d'oeuvres

- ⇒ Mini Beef Wellingtons, gravy dip
- ⇒ Chorizo, Sausage, Provolone Arancini, smoky tomato dip
- ⇒ Asparagus, Goat Cheese, Prosciutto GF
- ⇒ Maple glazed Scallops wrapped in Bacon GF
- ⇒ Salt & Vinegar Cod Bites, citrus aioli GF
- ⇒ Bang Bang Chicken, thai chili sauce GF
- ⇒ Koream BBQ Cauliflower, sesame seeds, scallions GF, V

*Room Set Up, see Room Fees below*

### The 5 o'clock Social Package

#### House Selection of Hors d'oeuvres (6pcs/person)

plus 2 Drink Tickets

- ⇒ Mini Beef Wellingtons, gravy dip
- ⇒ Chorizo, Sausage, Provolone Arancini, smoky tomato dip
- ⇒ Maple glazed Scallops wrapped in Bacon GF
- ⇒ Salt & Vinegar Cod Bites, citrus aioli GF
- ⇒ Chicken Parmesan Tenders, marinara sauce
- ⇒ Koream BBQ Cauliflower, sesame seeds, scallions GF, V

#### Premium Drink Tickets: 2 /guest

- ⇒ good for Pints YB Beer, Highballs, select Cocktails, gl House Wine, Mocktails

*Room Set Up, see Room Fees below*

### The Brew House Social Package

#### Platters for Sharing

- ⇒ Hand-Cut Chips & Dip GF
- ⇒ Onion Rings – house made onion rings, dip
- ⇒ Seasoned Chicken Wings, assorted sauces
- ⇒ Corn Chips & Salsa GF, VEG

#### Pub Bites

- ⇒ Mini Cheeseburgers
- ⇒ Pulled Pork Sliders
- ⇒ Fish Tacos
- ⇒ Chorizo, Sausage, Provolone Arancini, smoky tomato dip
- ⇒ Veggie Spring Rolls, sweet chili
- ⇒ Mozzarella Sticks, marinara sauce

*Room Set Up, see Room Fees below*

### Water Street Package

#### Curated Selection of House Hors d'oeuvre (12pcs/person)

- ⇒ Mini Beef Wellingtons, gravy dip
- ⇒ Chorizo, Sausage, Provolone Arancini, smoky tomato dip
- ⇒ Asparagus, Goat Cheese, Prosciutto GF
- ⇒ Maple glazed Scallops wrapped in Bacon GF
- ⇒ Salt & Vinegar Cod Bites, citrus aioli GF
- ⇒ Parmesan-crust Chicken Tenders, marinara sauce
- ⇒ Bang Bang Chicken, thai chili sauce GF
- ⇒ Koream BBQ Cauliflower, sesame seeds, scallions GF, V
- ⇒ Stuffed Medjool Dates, Blue Cheese, Bacon GF, VEG

*Room Set Up, see Room Fees below*

### Jellybean Row Package

#### Welcome Glass of Prosecco

#### Curated Selection of House Hors d'oeuvre (12pcs/person)

- ⇒ Mini Beef Wellingtons, gravy dip
- ⇒ Chorizo, Sausage, Provolone Arancini, smoky tomato dip
- ⇒ Asparagus, Goat Cheese, Prosciutto GF
- ⇒ Maple glazed Scallops wrapped in Bacon GF
- ⇒ Salt & Vinegar Cod Bites, citrus aioli GF
- ⇒ Parmesan-crust Chicken Tenders, marinara sauce
- ⇒ Bang Bang Chicken, thai chili sauce GF
- ⇒ Koream BBQ Cauliflower, sesame seeds, scallions GF, V
- ⇒ Stuffed Medjool Dates, Blue Cheese, Bacon GF, VEG

*Room Set Up, see Room Fees below*

### Signal Hill Package

#### Welcome Glass of Prosecco

#### Curated Selection of House Hors d'oeuvre (12pcs/person)

- ⇒ Mini Beef Wellingtons, gravy dip
- ⇒ Chorizo, Sausage, Provolone Arancini, smoky tomato dip
- ⇒ Asparagus, Goat Cheese, Prosciutto GF
- ⇒ Maple glazed Scallops wrapped in Bacon GF
- ⇒ Salt & Vinegar Cod Bites, citrus aioli GF
- ⇒ Parmesan-crust Chicken Tenders, marinara sauce
- ⇒ Bang Bang Chicken, thai chili sauce GF
- ⇒ Koream BBQ Cauliflower, sesame seeds, scallions GF, V
- ⇒ Stuffed Medjool Dates, Blue Cheese, Bacon GF, VEG

#### Late Night Food

Individual plates of either Chips, Dressing & Gravy or Poutine

*Room Set Up, see Room Fees below*

All prices subject to hst & 18% gratuity

# YellowBelly

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## COCKTAIL PACKAGES

### Speakeasy Package

#### Welcome Glass of Prosecco

#### Olives & Nuts

#### Hors d'oeuvres (4pcs/person)

- ⇒ Mini Beef Wellingtons, gravy dip
- ⇒ Maple glazed Scallops wrapped in Bacon GF
- ⇒ Oysters Rockefeller
- ⇒ Stuffed Medjool Dates, Blue Cheese, Bacon GF, VEG

#### Canapes (4pcs/person)

- ⇒ Shrimp Cocktail, spicy horseradish seafood sauce (cold)
- ⇒ Chicken Liver Pate on toast, fig jam (cold)
- ⇒ Smoked Salmon on rye
- ⇒ Finger Sandwiches

**Bar:** Two Speakeasy Cocktails/person

*Room Set Up, see Room Fees below*

### Cape Spear Package

#### Welcome Glass of Prosecco

#### Grazing Table

Cold Platters of Charcuterie, Cheese, Antipasti, Fruit & Vegetables  
An artfully presented assortment of cured meats, hand-selected cheeses, marinated antipasti, fresh fruit, fresh vegetables, complemented by rustic breads, pickled vegetables, and house condiments. Ideal for cocktail receptions, paired with passed hors d'oeuvres.

#### Curated Selection of House Hors d'oeuvres 8 pcs/person

- ⇒ Mini Beef Wellingtons, gravy dip
- ⇒ Chorizo, Sausage, Provolone Arancini, smoky tomato dip
- ⇒ Asparagus, Goat Cheese, Prosciutto GF
- ⇒ Maple glazed Scallops wrapped in Bacon GF
- ⇒ Salt & Vinegar Cod Bites, citrus aioli GF
- ⇒ Bang Bang Chicken, thai chili sauce GF
- ⇒ Korean BBQ Cauliflower, sesame seeds, scallions GF, V

#### Late Night Food

- ⇒ Creamy Mac & Cheese
- ⇒ Crispy Bacon
- ⇒ Italian Sausage
- ⇒ Braised Shrot Rib
- ⇒ Shredded Cheese
- ⇒ Green Onion
- ⇒ Sweet Tomato Sauce
- ⇒ Toasted Panko Breadcrumbs

#### Premium Drink Tickets: 2/guest

- ⇒ good for Pints YB Beer, Highballs, select Cocktails, gl House Wine, Mocktails

*Room Set Up, see Room Fees below*

### Drink Packages

#### Option 1 Basic Drink Ticket

includes a bottle of domestic beer, 1oz well-brand highballs, 4oz glass of wine, 10oz YB beer, mocktail, and non-alcohol beer

#### Option 2 Premium Drink Tickets

includes all bottle beer, 5oz gl wine, pint YB beer, 1oz highballs including juice mix, coolers, non-alcohol beer, and mocktails

**Option 3 Host Bar** 10% discount on regular price items Applied to final invoice on host bars, whether it is an open bar or tickets.

### Room Set Up Fees + hst & 10% service fee

Cocktail Set Up – up to 50 seats

Cocktail Set Up – up to 75 guests

Cocktail Set Up – up to 100 guests

Includes combination of tall & short cocktail tables, linens (black or white), chairs/stools

Sound System, including Mic & Podium

Projector & Screen

Contact us for pricing.



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## GROUP PLATTERS

### Assorted Group Platters

#### Pub Platter (6 dozen)

Deep-fried Pickles, Breaded Cheese Sticks, Dry Spiced Wings, dips

#### Vegetarian Platter (6 dozen)

Vegetable Spring Rolls, Brie Tarts, Stuffed Dates, dips

#### Hors d'oeuvres Platter #1 (6 dozen)

Bang Bang Chicken, Mini Cheeseburgers, Salt & vinegar Cod bites, dips

#### Hors d'oeuvres Platter #2 (6 dozen)

Mini Arancini, Grilled Asparagus, Cod Tacos

#### Surf & Turf Platter (6 dozen)

Mini Beef Wellington, Bacon wrapped Scallops, dips

#### Seafood Platter (6 dozen)

Bacon wrapped Scallops, Coconut Shrimp, Crab stuffed Mushroom Caps

#### Wing Platter (5 dozen)

Dry Spiced Wings, assorted dips

#### Mini Burger Platter (6 dozen)

Mini Cheeseburgers, Turkey Sliders, Mini Cod Burger

#### Bite Size Sweets

(minimum 3 dozen/selection)

- Assorted Chocolate Truffles
- Coconut Sugar Fudge Squares
- Mini Cinnamon Sugar Doughnuts
- Chocolate Stout Mini-Cup Cakes
- Chocolate Coconut Snowballs
- Newfoundland Date Squares
- Lemon Tarts, meringue
- Mini Cream Puffs
- Newfoundland Berry Pastry Tarts, cream

### Cold Platters (each platter serves 15-25 guests)

#### Classic Charcuterie Platter

Prosciutto, Genoa Salami, Capicola, Soppressata, Mortadella, rustic loaf, small gherkins, olives, pickled onions, grainy mustard

#### 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 grapes, nuts, & fine crackers.

#### Fresh Fruit Tray

Seasonal selection of fresh fruit and berries with yogurt dip

#### Antipasti Platter

Grilled Mediterranean Vegetables, pickled Onions, Olives, and Pickles

#### Vegetable Tray

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

#### Cold Seafood Platter

Jumbo shrimp (3 dozen), cocktail sauce, chilled Mussels, Marinated Baby Newfoundland Shrimp, whipped feta, pickled radish slaw, crostini

#### Canape Platter

Smoked salmon baguette, caprese salad skewers, feta & watermelon skewers, pate on baguette, fig jam

#### Sandwich Platter

Assorted cold sandwich bites, turkey, ham, vegetarian, egg on assorted breads

#### Cookie Tray (4 dozen)

A selection of our popular freshly baked drop cookies



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## HOR D'OEUVRES

### Hot Hors D'oeuvres

- ⇒ **Deep-fried Pickles**, mustard dip VEG
- ⇒ **Vegetable Spring Rolls**, plum sauce VEG
- ⇒ **Potato, Feta Mini Cakes**, mustard relish V, VEG
- ⇒ **Breaded Cheese Sticks**, marinara sauce VEG
  
- ⇒ **Vegetarian Mushroom Caps** V, GF
- ⇒ **Pan-fried Toutons**, molasses VEG
- ⇒ **Brie, Cranberry, Pecan Tarts** VEG
- ⇒ **Stuffed Medjool Dates**, mascarpone cheese, honey drizzle
- ⇒ **Feta Rolls**, hot honey
  
- ⇒ **Mini Cheeseburgers**, brioche bun, tomato aioli
- ⇒ **Mini Turkey Sliders**, brioche bun, savoury dressing, cranberry aioli
- ⇒ **Cod Slider**, crispy cod, creamy coleslaw, pickle, brioche bun
- ⇒ **Braised Short Rib Crostini**, toasted baguette, tomato jam, braised beef short rib, blue cheese sauce
- ⇒ **Chorizo, Sausage, Provolone Arancini**, smoky tomato dip
- ⇒ **Korean BBQ Cauliflower**, sesame seeds, green onion GF, V
- ⇒ **Parmesan-crust Chicken Tenders**, marinara sauce
- ⇒ **Bang Bang Chicken Thighs**, thai chilli dip GF
- ⇒ **Buffalo Chicken Meatballs**, ranch drizzle GF
- ⇒ **Salt & Vinegar Cod Bites**, citrus aioli GF
- ⇒ **Fresh Cod Cakes**, mustard relish GF
- ⇒ **Stuffed Medjool Dates, Blue Cheese, Bacon** GF, VEG
  
- ⇒ **Grilled Asparagus**, goat cheese, prosciutto GF
- ⇒ **Chicken Pot Stickers**, soya ginger dip
- ⇒ **Chicken Souvlaki Skewers**, tzatziki GF
  
- ⇒ **Mini Beef Wellingtons**, gravy
- ⇒ **Maple-glazed Scallops**, wrapped in bacon GF
- ⇒ **Seared Scallops**, lemon butter, garlic, parsley GF
- ⇒ **Sauteed Shrimp Scampi**, white wine, butter, garlic GF
- ⇒ **Coconut Shrimp**, mango aioli GF
- ⇒ **Crispy Cod Tacos**, creamy slaw, pico de gallo, pickled red onion, lime crema
- ⇒ **Crab stuffed Mushroom Caps**, hollandaise GF

### Bruschettas

- ⇒ **Roast Tomato, Basil Pesto, Parmesan** VEG
- ⇒ **Fig Jam, Brie, Prosciutto**
- ⇒ **Cherry Tomato, Mini Bocconcini**, basil, balsamic drizzle VEG
- ⇒ **Lobster Bruschetta**
- ⇒ **Pate on Baguette**, fig jam

### Cold Canapes

- ⇒ **Smoked Salmon Baguette**, dill cream cheese, spinach
- ⇒ **Double Salmon Mousse Crostini**, poached salmon, smoked salmon mousse, slivered cucumber, baguette, capers
- ⇒ **Shrimp Cocktail**, seafood sauce GF
- ⇒ **Prosciutto & Melon Skewers** GF
- ⇒ **Caprese Skewers**, bocconcini, tomato, basil, balsamic GF, VEG
- ⇒ **Marinated Mushroom Skewers** GF, V
- ⇒ **Feta & Watermelon Skewer** GF, VEG
- ⇒ **Pate on Baguette**, fig jam
- ⇒ **Frittata Squares**

