



YellowBelly brewery & public house

2026 Dinner Packages

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

YellowBelly

brewery & public house

DINNER PACKAGES

Becks Cove Package

Two-Course Set Menu

Water & Bread Service

Entrée

Chicken Supreme

savoury dressing, gravy, roast potato,
seasonal vegetables

Dessert

Mason Jar Cheesecake

Newfoundland berry topping,
chantilly cream
Coffee/Tea

Plus Room Set Up Fees – see booking policies below

YellowBelly Classic

Three-Course Set Menu

Water & Bread Service

Appetizer

YellowBelly House Salad

seasonal greens, carrot curls, dried cranberries,
honey-kissed pecan crumble, sliced apples,
apple cider vinaigrette

Entrée

Chicken Supreme

savoury dressing, gravy, roast potato,
seasonal vegetables

Dessert

Mason Jar Cheesecake

Newfoundland berry topping,
chantilly cream
Coffee/Tea

Plus Room Set Up Fees – see booking policies below

St. John's Package

Three-Course Meal including Buffet Entree

Water & Bread Service

Appetizer

YellowBelly House Salad

seasonal greens, carrot curls, dried cranberries,
honey-kissed pecan crumble, sliced apples, apple cider vinaigrette

Buffet Entrée

Chicken Supreme savoury dressing, gravy
Braised Short Rib Rigatoni, marinara, parmesan
Maple Salmon

Roast Potato

Seasonal Vegetables

Dessert (served)

Mason Jar Cheesecake

Newfoundland Berry topping, Chantilly Cream
Coffee/Tea

Plus Room Set Up Fees – see booking policies below

The Harbour Lights

Reception

Three-Course Set Dinner Menu

Water & Bread Service

Appetizer

YellowBelly House Salad

seasonal greens, carrot curls, dried cranberries,
honey-kissed pecan crumble, sliced apples, apple cider vinaigrette

Entrée

Chicken Supreme

savoury dressing, gravy, roast potato, seasonal vegetables

Dessert

Mason Jar Cheesecake

Newfoundland berry topping, chantilly cream
Coffee/Tea

Wine Service with Dinner

(allowance 2 bottles of house wine/table, based on tables of 10)

Plus Room Set Up Fees – see booking policies below

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DINNER PACKAGES

The Rock Package

Welcome Glass of Prosecco

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

Reception

Three-Course Set Dinner Menu

Water & Bread Service

Appetizer

YellowBelly House Salad

seasonal greens, carrot curls, dried cranberries,
honey-kissed pecan crumble, sliced apples,
apple cider vinaigrette

Entrée

Tuscan Chicken

pan-seared chicken breast, cream sauce, sun-dried
tomatoes, garlic, parmesan, fresh herbs. roast potato,
seasonal vegetables

Dessert

Chocolate Pot chantilly cream
Coffee/Tea

Wine Service with Dinner

(allowance 2 bottles of house wine/table,
based on tables of 10)

Plus Room Set Up Fees – see booking policies below



Fog City Package

Welcome Glass of Prosecco

Three-Course Dinner

limited choice entrée, pre-order by name & seating chart required

Water & Bread Service

Appetizer

YellowBelly House Salad

seasonal greens, carrot curls, dried cranberries,
honey-kissed pecan crumble, sliced apples,
apple cider vinaigrette

Entrée

Tuscan Chicken

pan-seared chicken breast, cream sauce, sun-dried
tomatoes, garlic, parmesan, fresh herbs. roast potato,
seasonal vegetables

OR

Braised Short Rib

slow braised beef short rib, st john's stout gravy,
mashed potato, seasonal vegetable.

OR

Maple Salmon

oven roasted salmon fillet, maple syrup butter, mashed
potato, seasonal vegetable.

Pre-order required with floor plan

Dessert

Mason Jar Cheesecake

Newfoundland berry topping, chantilly cream
Coffee/Tea

Wine Service with Dinner

(allowance 2 bottles of house wine/table,
based on tables of 10)

Late Night Food

(time to be determined)

Individual plates of

Chips, Dressing & Gravy or Poutine

Plus Room Set Up Fees – see booking policies below

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DINNER PACKAGES

Public House Spread

Welcome Glass of Prosecco

Hors d'oeuvres Service (4 pcs/guest)

Bar: Four Premium Drink Tickets

Dinner Reception

Water & Bread Service

Three-Course Dinner

limited choice entrée, pre-order by name & seating chart required

Water & Bread Service

Appetizer

YellowBelly House Salad

seasonal greens, carrot curls, dried cranberries,
honey-kissed pecan crumble, sliced apples,
apple cider vinaigrette

OR

Cod au Gratin

tender morsels of cod, bechamel sauce, sharp cheddar,
baked until golden

Entrée

Tuscan Chicken

pan-seared chicken breast, cream sauce, sun-dried tomatoes,
garlic, parmesan, fresh herbs. roast potato, seasonal vegetables

OR

Braised Short Rib

slow braised beef short rib, st john's stout gravy,
mashed potato, seasonal vegetable.

OR

Maple Salmon

oven roasted salmon fillet, maple syrup butter,
mashed potato, seasonal vegetable.

Dessert

Mason Jar Cheesecake

Newfoundland berry topping, chantilly cream
Coffee/Tea

Wine Service with Dinner

(allowance 2 bottles of house wine/table, based on tables of 10)

Late Night Food 11:45pm

Individual plates of

Chips, Dressing & Gravy or Poutine

Plus Room Set Up Fees – see booking policies below

Drink Packages

+ hst & 18% gratuity

Option 1 Basic Drink Ticket

includes 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.

Additions to Packages

Extra Entrée Choices

\$5 - \$10 surcharge/person
depending on selection

**Public House Room
Set-Up Fees**

All Prices subject to a hst & 10% service fee

Tables (includes chairs)

5ft round, 3ft round (short), cocktail tables (tall),
6ft rectangular

White or Black table linen

White or Black napkins
(paper napkins n/c)

Podium, projector & screen

Sound system

(for background music and emcee, mic use only)

Contact us for pricing.

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DINNER PACKAGES

Salads

- **YellowBelly House Salad**
seasonal greens, carrot curls, honey-kissed pecan crumble, dried cranberries, apple slices, apple cider vinaigrette GF, VEG
- **Caesar Salad** romaine lettuce, caesar dressing (no anchovies), croutons, bacon, parmesan cheese, lemon
- **Beet Carpaccio Salad** thinly sliced beets, crumbled goat cheese, arugula, lemon citrus vinaigrette GF, VEG

Soups

- **Fire Roasted Tomato Basil Soup**, crème fraiche GF, VEG
- **Newfoundland Seafood Chowder** GF
seasonal seafood, market vegetables, herbed veloute, steamed mussels
- **Roasted Red Pepper Bisque** GF
a velvety blend of roasted red peppers, tomatoes and aromatics, finished with cream
- **Carrot Ginger Soup** GF
a purée of slow-roasted carrots and fresh ginger, delicately spiced and beautifully balanced soup

Warm Appetizers

- **Baked Cod au Gratin** tender morsels of cod, bechamel, sharp cheddar GF
- **Cod Cakes** fresh cod, feta, potato, mustard relish GF
- **Brie, Cranberry Tart** puff pastry, brie cheese, cranberry compote, baked until golden
- **Arancini** tomato, chorizo, provolone arancini, tomato aioli
- **Braised Beef Gnocchi**, marinara, parmesan
- **Feta Rolls**, hot honey GF

Entrees

All Entrees served with Chefs choice of Potato & Seasonal Vegetables

Poultry Selections

- **Chicken Supreme**, breast of chicken, bed savoury dressing, gravy
- **Roast Supreme Breast of Chicken**, pesto rub, rose sauce GF
- **Stuffed Breast of Chicken**, sundried tomatoes, goat cheese, lemon caper sauce GF
- **Pan Seared Scallopine Chicken** with sliced mushroom, madeira sauce GF
- **Rolled Turkey Breast**, savoury dressing, pan gravy
- **Chicken Parmesan**, marinara sauce, fresh parmesan, basil GF
- **Chicken Cordon Blue**, béchamel sauce
- **Tuscan Chicken**, pan-seared chicken breast, cream sauce, sun-dried tomatoes, garlic, parmesan, fresh herbs. roast potato, seasonal vegetablese

Seafood Selections

- **Cod Belle Isle**; Baked Cod, sliced tomato, bechamel sauce, grated cheddar GF
- **Salt & Vinegar crusted Cod**, citrus aioli, lemon GF
- **Baked Cod**, lemon parsley butter GF
- **Maple-glazed Salmon**, pecan crumble GF
- **Baked Salmon Veronique**, green grapes, white wine sauce
- **Grilled Salmon** basted, tomato jam GF
- **Poached Salmon**, mousseline sauce GF

Vegetarian Selections

- **Eggplant Parmesan**, marinara sauce - GF (can be V)
- **Vegetarian Wellington**, vegetarian stock gravy
- **Portabella Mushroom Bourguignon**, mashed potato GF, V
- **Vegetarian Pad Thai**, tofu GF, V
- **Curried Vegetables**, basmati rice GF, V
- **Lentil Spaghetti**, marinara, parmesan (can be GF & V)

Pork Selections

- **Roast Pork Loin**, button mushroom sauce
- **Pork Roulade**, dried fruit, bread stuffing, pan gravy
- **Herb crusted Pork Loin**, demi sauce
- **Roast Pork Loin**, apple compote
- **Oven Roasted Pork Loin**, mustard cream sauce

Beef Selections

- **Beef Bourguignon**, mushrooms, puff pastry top
- **Slow Braised Short Rib**, st john's stout gravy
- **Oven Roast Prime Rib**, yorkshire pudding, thickened au jus GF

Dessert Selections

- **Mason Jar Cheesecake**, Berry Compote, Chantilly Cream
- **Chocolate Mousse Pot**, Chantilly Cream
- **Crème Brule**
- **Chocolate Brownie**, Cream Anglaise, Chantilly cream
Vegan & GF dessert available

Contact us for pricing.