

YellowBelly

brewery & public house



2026 Wedding Packages

events@yytfoodservice.com

YellowBelly

brewery & public house

Cocktail-Style Wedding Packages

Little Heart's Ease Package

House Selection of Hors d'oeuvres

12 pcs/person, served on group platters & passed around. We will curate up to 10 selections of our most popular hors d'oeuvres, balancing flavours & choices to please a large group.

Room Set Up Cocktail Style Set Up

Seating & Tables for up to 90 guests (combination of tall and regular cocktail tables)
Also included 3 Rectangular Tables, good for DJ, Cake, Gift/Guest Book.
Linens not included, usually provided by your decorator.



Heart's Delight Package

Ceremony

A small ceremony set up (for up to 36 seats) is incorporated into the reception space, allowing the room to remain fully dressed for a seamless cocktail style reception.

Reception

House Selection of Hors d'oeuvres

12 pcs/person, served on group platters & passed around. We will curate up to 10 selections of our most popular hors d'oeuvres, balancing flavours & choices to please a large group.

Room Set Up Cocktail Style Set Up

Seating & Tables for up to 90 guests (combination of tall and regular cocktail tables)
Also included 3 Rectangular Tables, good for DJ, Cake, Gift/Guest Book.
Linens not included, usually provided by your decorator.

Heart's Desire Package

Ceremony

A small ceremony set up (for up to 36 seats) is incorporated into the reception space, allowing the room to remain fully dressed for a seamless cocktail style reception.

Reception Prosecco Toast

House Selection of Hors d'oeuvres

12 pcs/person, served on group platters & passed around. We will curate up to 10 selections of our most popular hors d'oeuvres, balancing flavours & choices to please a large group.

Room Set Up Cocktail Style Set Up

Seating & Tables for up to 90 guests (combination of tall and regular cocktail tables)
Also included 3 Rectangular Tables, good for DJ, Cake, Gift/Guest Book.
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Cocktail-Style Wedding Packages

L'Anse Amour Package

Reception
Glass of Prosecco

House Selection of Hors d'oeuvres

12 pcs/person, served on group platters & passed around. We will curate up to 10 selections of our most popular hors d'oeuvres, balancing flavours & choices to please a large group.

Room Set Up Cocktail Style Set Up

Seating & Tables for up to 90 guests (combination of tall and regular cocktail tables)
Also included 3 Rectangular Tables, good for DJ, Cake, Gift/Guest Book. Linens not included, usually provided by your decorator.

Late Night Food 11:45pm

Individual plates of either Chips, Dressing & Gravy or Poutine



Hearts Content Package

Ceremony
up to 120 theatre-style seating

O'Reilly's

after ceremony depart from YellowBelly to O'Reilly's. We require 2 hours to flip the room

Served at O'Reilly's

Charcuterie, Cheese & Vegetable Platters.
Cash Bar or you may arrange a Drink Package.

YellowBelly Reception
Glass of Prosecco
upon re-arrival back to YellowBelly from O'Reilly's

House Selection of Hors d'oeuvres

12 pcs/person, served on group platters & passed around. We will curate up to 10 selections of our most popular hors d'oeuvres, balancing flavours & choices to please a large group.

Room Set Up Cocktail Style Set Up

Seating & Tables for up to 90 guests (combination of tall and regular cocktail tables)
Also included 3 Rectangular Tables, good for DJ, Cake, Gift/Guest Book. Linens not included, usually provided by your decorator.

Late Night Food 11:45pm

Individual plates of either Chips, Dressing & Gravy or Poutine

Bellevue Package

Welcome Cocktail Reception
Glass of Prosecco

Grazing Table Cold Platters

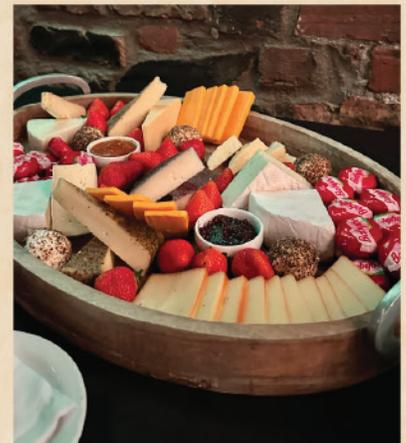
Charcuterie, Cheese, Antipasti, Fresh Fruit & Vegetables
An artfully presented assortment of cured meats, hand-selected cheeses, marinated antipasti, fresh fruit, fresh vegetables, complemented by rustic breads, pickled vegetables, and house condiments.

House Selection of Hors d'oeuvres

8 pcs/person, served on group platters & passed around
We will curate up to 10 selections of our most popular hors d'oeuvres, balancing flavours & choices to please a large group.

Room Set Up Cocktail Style Set Up

Seating & Tables for up to 90 guests (combination of tall and regular cocktail tables)
Also included 3 Rectangular Tables, good for DJ, Cake, Gift/Guest Book. Linens not included, usually provided by your decorator.



YellowBelly

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Dinner Wedding Packages

Little Paradise Package

Two-Course Set Menu

Water & Bread Service

Entrée

Chicken Supreme

roast breast of chicken, savoury dressing, gravy, roast potato, seasonal vegetables

Dessert

Mason Jar Cheesecake

Newfoundland Berry topping, Chantilly Cream
Coffee/Tea

Trinity Package

Three-Course Menu

including a Buffet-Style Entrée
Water & Bread Service

Appetizer (served)

YellowBelly House Salad

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

Buffet Entrée

Chicken Supreme

roast breast of chicken, savoury dressing, gravy

Braised Short Rib Rigatoni

marinara, parmesan

Maple Salmon

Roast Potato

Seasonal Vegetables

Dessert

Mason Jar Cheesecake

Newfoundland Berry topping, Chantilly Cream
Coffee/Tea

Paradise Package

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

roast breast of chicken, savoury dressing, gravy, roast potato, seasonal vegetables

Dessert

Mason Jar Cheesecake

Newfoundland Berry topping, Chantilly Cream
Coffee/Tea



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Dinner Wedding Packages

Chapel's Cove Package

Ceremony

up to 120 guests, theatre-style seating.
Departure of all guests, immediately following the ceremony, we require 2-2.5 hours to flip the room for dinner service.

Reception

Three-Course Set Dinner Menu

Rolls & Butter
Water Service

Appetizer

YellowBelly House Salad

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

Entrée

Chicken Supreme

roast breast of chicken, 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

Port au Choix Package

Welcome Cocktail Reception

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

Reception

Three-Course Set Dinner Menu

Rolls & Butter
Water Service

Appetizer

YellowBelly House Salad

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

Entrée

Marry Me Chicken

pan-seared chicken breast finished in a luxurious cream sauce with sun-dried tomatoes, garlic, parmesan, and fresh herbs.

Dessert

Chocolate Pot

Chantilly Cream
Coffee/Tea

Wine Service with Dinner

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



Dinner Wedding Packages

Great Paradise Package

Glass of Prosecco

Three-Course Set Dinner Menu

Rolls & Butter
Water Service

Appetizer

YellowBelly House Salad

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

Entrée

Pre-order required with seating plan

Marry Me Chicken

pan-seared chicken breast finished in a luxurious cream
sauce with sun-dried tomatoes, garlic, parmesan, fresh
herbs, mashed potato, and 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

Berry Compote, 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 either Chips,
Dressing & Gravy or Poutine

Cupids Package

Welcome Cocktail Reception

Glass of Prosecco

House Selection of Hors d'oeuvres (4pcs/guest)
Four Premium Drink Tickets

Dinner Reception

Three-Course Set Dinner Menu

Pre-order required with seating plan

Rolls & Butter
Water 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

Marry me Chicken

Pan-seared chicken breast finished in a luxurious cream sauce
with sun-dried tomatoes, garlic, parmesan, and fresh herbs.
mashed 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

Berry Compote, 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 either Chips, Dressing & Gravy or Poutine

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Dinner Wedding Packages

George Street Package

Ceremony

up to 120 guests, theatre-style seating.

Departure of all guests to O'Reilly's immediately following the ceremony, we require 2-2.5 hours to flip the room for dinner service.

O'Reilly's Reception

Hors d'oeuvres: 4pcs/person

- Salt & Vinegar Cod Bites, citrus aioli
- Turkey Savoury Meatballs, Cranberry glaze
- Mini Pan-Fried Toutons, molasses
- Bacon wrapped Scallops

Bar: Cash Bar or you may arrange a drink package.

YellowBelly Reception Glass of Prosecco

Three-Course Set Dinner Menu

Rolls & Butter
Water Service

Appetizer

YellowBelly House Salad

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

Entrée

Marry Me Chicken

pan-seared chicken breast finished in a luxurious cream sauce with sun-dried tomatoes, garlic, parmesan, fresh herb, mashed potatoes, and 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)



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Dinner Wedding Packages



Additions to Packages

Add Ceremony

Add O'Reilly's for Reception

Prosecco Toast

Late Night Food

Extra Entrée Choices

Customized Beer Can

Rehearsal Reception

Contact us for more information and pricing.

Drink Packages

Option 1

Basic Drink Ticket

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

Option 2

Premium Drink Ticket

includes all bottle beer, 5oz gl wine, pint YellowBelly 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.

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CATERING MENU

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-crusted 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

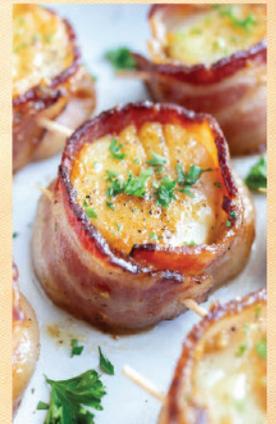
- Mini Beef Wellingtons, gravy
- Maple-glazed Scallops wrapped in Bacon GF
- Seared Scallops, lemon butter, garlic, parsley GF
- Sautéed Shrimp Scampi, white wine, butter, garlic GF
- Coconut Shrimp, mango aioli GF
- Crispy Cod Tacos, creamy slaw, pico de gallo, pickled red onion, lime crema
- Crab stuffed Mushroom Caps, hollandaise GF

Bruschetta's

- Roast Tomato, Basil Pesto, Parmesan VEG
- Fig Jam, Brie, Prosciutto
- Cherry Tomato, Mini bocconcini, Basil, Balsamic drizzle VEG
- Lobster Bruschetta
- Pate on Baguette, fruit 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, fruit jam



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CATERING MENU

Assorted Group Platter's

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 of Charcuterie, Cheese & Antipasti

An artfully presented assortment of cured meats, hand-selected cheeses, and marinated antipasti, complemented by rustic breads, pickled vegetables, and house condiments. Ideal for cocktail receptions, wine pairings, and shared table experiences.

Classic Charcuterie Platter

(serves approximately 25 guests)

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

Cheese Tray

(serves approximately 25 guests)

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

(serves approximately 25 guests)

Seasonal selection of fresh fruit and berries with yogurt dip

Antipasti Platter

(serves approximately 25 guests)

Grilled Mediterranean Vegetables, pickled Onions, Olives, and Pickles

Vegetable Tray

(serves approximately 25 guests)

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

Cookie Tray (4 dozen)

A selection of our popular freshly baked drop cookies



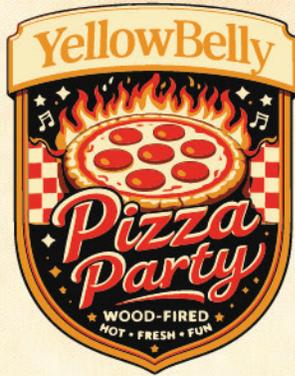
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LATE NIGHT MENU OPTIONS

Wood-fired Pizza

- Sicilian
- Marguerita
- Buffalo Chicken
- Mushroom
& Goat Cheese
- Cheeseburger
- Pepperoni
- Hawaiian



Creamy Mac & Cheese Bar

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

Assorted Group Platter's

Pub Platter

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

Vegetarian Platter

- 2 Doz Vegetable Spring Rolls
- 2 Doz Brie Tarts,
- 2 Doz Stuffed Dates, dips

Hors d'oeuvres Platter #1

- 2 Doz Bang Bang Chicken
- 2 Doz Mini Cheeseburgers,
- 2 Doz Salt & Vinegar Cod bites, dips

Hors d'oeuvres Platter #2

- 2 Doz Mini Arancini
- 2 Doz Grilled Asparagus
- 2 Doz Cod Tacos

Surf & Turf Platter

- 3 Doz Mini Beef Wellington
- 3 Doz Bacon Wrapped Scallops, dips

Seafood Platter

- 2 Doz Bacon Wrapped Scallops
- 2 Doz Coconut Shrimp
- 2 Doz Crab Stuffed Mushroom Caps

Wing Platter

- 5 Doz Dry Spiced Wings, assorted dips

Mini Burger Platter

- 2 Doz Mini Cheeseburgers
- 2 Doz Turkey Sliders
- 2 Doz Mini Cod Burger

Cookie Tray (4 dozen)

A selection of our popular freshly baked drop cookies

Fry Selections (plated)

- Chips Dressing, Gravy
- Poutine
- Short Rib Poutine

Poutine Station

- French Fries
- Cheese Curds
- Savoury Dressing
- Gravy
- Condiments

Soup & Sandwich

- Assorted Triangle Sandwiches
- Pot of Soup: Turkey or Meatball Minestrone

Taco Station

- Braised Short Rib
- Crispy Salt & Vinegar Cod Tenders
- Flour Tortillas
- Creamy Coleslaw
- Pico de Gallo
- Sour Cream
- Hot Banana Peppers
- Shredded Lettuce
- Shredded Cheese
- Lime Creama
- Lime Wedges

Mashed Potato Bar

- Mashed Potato
- Braised Short Rib
- Shredded Cheese
- Crispy Bacon
- Sauteed Mushrooms
- Caramelized Onions
- Sour Cream

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MENU OPTIONS

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

- **Wedding 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
- **Marry Me Chicken**, roast breast of chicken, tomato, spinach, cream sauce

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