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CHRISTMAS
PACKAGES

YellowBelly
brewery
& public house



Eat, Drink & Be Merry

Holiday Cocktail Packages

Sleigh Ride

Hors d'oeuvres 8 pcs/guest

Mini Beef Wellingtons, gravy
Mini Cheeseburgers
Turkey Savoury Meatballs with Cranberry BBQ sauce
Maple-glazed scallops wrapped in bacon
Salt & Vinegar Cod bite, citrus aioli
Korean BBQ Cauliflower

Silver Bells

Hors d'oeuvres 10 pcs/guest + drink package

Mini Beef Wellingtons, gravy
Mini Cheeseburgers
Turkey Savoury Meatballs with Cranberry BBQ sauce
Bang Bang Chicken, Thai chili sauce
Maple-glazed scallops wrapped in bacon
Salt & Vinegar Cod bite, citrus aioli
Pan-Fried Toutons, molasses

Happy Holidays

Hors d'oeuvres 8 pcs/guest + dessert

Mini Beef Wellingtons, gravy
Mini Cheeseburgers
Turkey Savoury Meatballs with Cranberry BBQ sauce
Maple-glazed scallops wrapped in bacon
Salt & Vinegar Cod bite, citrus aioli
Korean BBQ Cauliflower
Dessert: Chocolate Pot au Crème

INCLUDES Drink Package

4 Basic Drink Tickets/guest -bottled beer, ½ Pints YB, Well brand 1 oz drinks & 4 oz glass House Wine

Frosty the Snowman

Hors d'oeuvres 12 pcs/guest + drink package

Mini Beef Wellingtons, gravy
Mini Cheeseburgers
Turkey Savoury Meatballs with Cranberry BBQ sauce
Bang Bang Chicken, Thai chili sauce
Maple-glazed scallops wrapped in bacon
Salt & Vinegar Cod bite, citrus aioli
Pan-Fried Toutons, molasses

INCLUDES Drink Package

4 Basic Drink Tickets/guest -bottled beer, ½ Pints YB, Well brand 1 oz drinks & 4 oz glass House Wine

Jingle Bells

Hors d'oeuvres 12 pcs/guest

Mini Beef Wellingtons, gravy
Mini Cheeseburgers
Turkey Savoury Meatballs with Cranberry BBQ sauce
Bang Bang Chicken, Thai chili sauce
Maple-glazed scallops wrapped in bacon
Salt & Vinegar Cod bite, citrus aioli
Pan-Fried Toutons, molasses
Korean BBQ Cauliflower

Deck the Halls

Hors d'oeuvres 12 pcs/guest + late night snack & drink package

Mini Beef Wellingtons, gravy
Mini Cheeseburgers
Turkey Savoury Meatballs with Cranberry BBQ sauce
Bang Bang Chicken, Thai chili sauce
Maple-glazed scallops wrapped in bacon
Salt & Vinegar Cod bite, citrus aioli
Pan-Fried Toutons, molasses
Late Night Snack: Passed plates of fries or poutine

INCLUDES Premium Drink Package

4 Premium Drink Tickets/guest - bottled beer, non-alcoholic Beer, YB Pints, 1 oz Highballs, 1 oz Cocktails, Seltzers, 5 oz glass House Wine & Mocktails

Holly Jolly Christmas

Hors d'oeuvres 10 pcs/guest + drink package

Mini Beef Wellingtons, gravy
Mini Cheeseburgers
Turkey Savoury Meatballs with Cranberry BBQ sauce
Bang Bang Chicken, Thai chili sauce
Maple-glazed scallops wrapped in bacon
Salt & Vinegar Cod bite, citrus aioli
Pan-Fried Toutons, molasses

INCLUDES Drink Package

2 Basic Drink Tickets/guest -bottled beer, ½ Pints YB, Well brand 1 oz drinks & 4 oz glass House Wine

Notes & Extras

Upgrade to Premium Drink Tickets additional • Add Late Night Food – see Menu for options
Packages priced per person, subject to hst & 18% gratuity • Public House Set Up Fees apply, contact us



Eat, Drink & Be Merry

Holiday Dinner Packages

White Christmas

Bread: Rolls & Butter

Appetizer: Festive Salad

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

Entrée: Holiday Chicken Breast

savoury & thyme-roasted chicken breast, traditional savoury stuffing, whipped potato, seasonal vegetables, cranberry-orange sauce

Dessert: Black Forest Christmas Mousse GF

dark chocolate mousse, cherry compote, vanilla cream & chocolate curls.
Coffee/Tea

Winter Wonderland

Bread: Rolls & Butter

Appetizer: Festive Salad

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

Entrée: (pre-order & seating chart required)

The Merry Brewer's Short Rib

slow-braised beef short rib, YB Stout, caramelized onion & thyme gravy, whipped potato and seasonal vegetables.

Holiday Chicken Breast

savoury & thyme-roasted chicken breast, traditional savoury stuffing, whipped potato, seasonal vegetables, cranberry-orange sauce

Champagne Cream Salmon GF

herb-roasted Atlantic salmon, sparkling-wine cream, chives & lemon, whipped potato and seasonal vegetables.

Winter Harvest Phyllo Parcel VEG

wild mushrooms, lentils, spinach, caramelized onion & cranberry wrapped in crisp phyllo, rosemary mushroom jus.

Dessert: Black Forest Christmas Mousse GF

dark chocolate mousse, cherry compote, vanilla cream & chocolate curls.
Coffee/Tea

We Wish You A Merry Christmas

Hors d'oeuvres 3pcs/guest

Turkey Savoury Meatballs, Cranberry BBQ sauce

Maple-glazed scallops wrapped in bacon

Korean BBQ Cauliflower

Bread: Rolls & Butter

Entrée: (pre-order & seating chart required)

The Merry Brewer's Short Rib

slow-braised beef short rib, YB Stout, caramelized onion & thyme gravy, whipped potato and seasonal vegetables.

Holiday Chicken Breast

savoury & thyme-roasted chicken breast, traditional savoury stuffing, whipped potato, seasonal vegetables, cranberry-orange sauce

Champagne Cream Salmon GF

herb-roasted Atlantic salmon, sparkling-wine cream, chives & lemon, whipped potato and seasonal vegetables.

Winter Harvest Phyllo Parcel VEG

wild mushrooms, lentils, spinach, caramelized onion & cranberry wrapped in crisp phyllo, rosemary mushroom jus.

Dessert: Black Forest Christmas Mousse GF

dark chocolate mousse, cherry compote, vanilla cream & chocolate curls.
Coffee/Tea



Eat, Drink & Be Merry

Holiday Dinner Packages

Christmas Time is Here

Hors d'oeuvres 3pcs/guest

Turkey Savoury Meatballs, cranberry BBQ sauce
Maple-glazed scallops wrapped in bacon
Korean BBQ Cauliflower

Bread: Rolls & Butter

Entrée:

(pre-order & seating chart required)

The Merry Brewer's Short Rib

slow-braised beef short rib, YB Stout, caramelized onion & thyme gravy, whipped potato and seasonal vegetables.

Holiday Chicken Breast

savoury & thyme-roasted chicken breast, traditional savoury stuffing, whipped potato, seasonal vegetables, cranberry-orange sauce

Champagne Cream Salmon ^{GF}

herb-roasted Atlantic salmon, sparkling-wine cream, chives & lemon, whipped potato and seasonal vegetables.

Winter Harvest Phyllo Parcel ^{VEG}

wild mushrooms, lentils, spinach, caramelized onion & cranberry wrapped in crisp phyllo, rosemary mushroom jus.

Dessert: Black Forest Christmas Mousse ^{GF}

dark chocolate mousse, cherry compote, vanilla cream & chocolate curls.
Coffee/Tea

Includes Drink Package

Wine Service with Dinner (2 glasses/person)
2 Drink Basic Tickets/guest (Domestic bottle beer, ½ Pints Domestic Beer, Well brand 1 oz Drinks)

I'll Be Home for Christmas

Hors d'oeuvres 3pcs/guest

Turkey Savoury Meatballs, cranberry BBQ sauce
Maple-glazed scallops wrapped in bacon
Korean BBQ Cauliflower

Bread: Rolls & Butter

Entrée:

(pre-order & seating chart required)

The Merry Brewer's Short Rib

slow-braised beef short rib, YB Stout, caramelized onion & thyme gravy, whipped potato and seasonal vegetables.

Holiday Chicken Breast

savoury & thyme-roasted chicken breast, traditional savoury stuffing, whipped potato, seasonal vegetables, cranberry-orange sauce

Champagne Cream Salmon ^{GF}

herb-roasted Atlantic salmon, sparkling-wine cream, chives & lemon, whipped potato and seasonal vegetables.

Winter Harvest Phyllo Parcel ^{VEG}

wild mushrooms, lentils, spinach, caramelized onion & cranberry wrapped in crisp phyllo, rosemary mushroom jus.

Dessert: Black Forest Christmas Mousse ^{GF}

dark chocolate mousse, cherry compote, vanilla cream & chocolate curls.
Coffee/Tea

Includes Drink Package

Wine Service with Dinner (2 glasses/person)
4 Premium Drink Tickets/guest

Notes & Extras

Upgrade to Premium Drink Tickets additional • Add Late Night Food – see Menu for options
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Eat, Drink & Be Merry

Holiday Menu

Hors d'oeuvres

contact us for pricing

Maple-glazed scallops GF
Atlantic scallops, smoky bacon & maple glaze

Salt & Vinegar Cod Bites GF
Crispy local cod, salt & vinegar crust, citrus aioli

Crispy Crab Rangoon
Atlantic crab, scallion & cream cheese, crisp wonton, lime-sweet chili sauce.

Shrimp Tempura GF
Crispy tempura shrimp, sweet chili & citrus-soy dipping sauce

Salmon Cake GF
Atlantic salmon, fresh herbs & lemon, caper-Dijon aioli

Beef & Boursin Crostini
Roast beef, whipped Boursin, caramelized onion jam & crispy shallot.

Mini Beef Wellington
Tender beef, mushroom duxelles & golden puff pastry, rich beef gravy

Mini Cheeseburgers
Beef, melted cheddar, pickle & house burger sauce on mini brioche

Stuffed Medjool Dates VEG, GF
Medjool dates, creamy mascarpone, wrapped in bacon, honey drizzle & toasted pistachios

Grilled Asparagus GF
Grilled asparagus, creamy goat cheese & prosciutto, balsamic glaze

Turkey Savoury Meatballs
Turkey & traditional savoury, cranberry BBQ glaze

Bang Bang Chicken GF
Crispy chicken bites, sweet & spicy Thai chili sauce

Korean Fried Chicken Bites
Crispy chicken, sticky gochujang glaze, toasted sesame & scallion.

Chicken, Brie & Cranberry Pastry
Roasted chicken, creamy Brie & cranberry-orange relish in golden puff pastry.

Parmesan-Crusted Chicken Tenders
Crispy Parmesan & herb-crusted chicken, warm marinara sauce

Crispy Feta Rolls VEG
Creamy feta & fresh herbs wrapped in crisp phyllo, hot honey drizzle

Goat Cheese & Parmesan Churro VEG
Golden savoury churro, hot honey & chive.

Pan-Fried Mini Toutons VEG
Golden pan-fried toutons, molasses

Korean BBQ Cauliflower V, GF
Crispy cauliflower, sticky Korean BBQ glaze, sesame & scallion

Vegetable Mushroom Cap VEG, GF
Roasted mushroom cap, spinach, peppers, herbs & Parmesan

Bite Size Sweets

contact us for pricing

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

Cold Platters

contact us for pricing

Classic Charcuterie Platter
A generous selection of prosciutto, Genoa salami, capicola, soppressata & mortadella, accompanied by rustic bread, cornichons, marinated olives, pickled onions & grainy mustard.

Cheese Tray
A hand-selected assortment of fine domestic & imported cheeses, beautifully presented with fresh grapes, dried fruit, nuts, preserves & artisan crackers.

Fresh Fruit Tray
A colourful seasonal selection of fresh-cut fruit & berries, served with a creamy 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

Cookie Tray (4 dozen)
A selection of our popular freshly baked drop cookies

YellowBelly

brewery & public house

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Holiday Menu

Rolls & Butter

Appetizer

Roasted Red Pepper Bisque 🌿🌿

roasted red peppers, tomato & garlic, herb cream, fresh chives

Festive Caprese Salad 🌿🌿

fresh mozzarella, herb-roasted tomatoes, cranberry-orange relish, fresh basil & balsamic

Christmas on the Coast 🌿

Newfoundland cod & potato cake, citrus aioli, pickled red onion & winter greens

Entrée

Holiday Chicken

savoury & thyme-roasted chicken breast, traditional savoury stuffing, whipped potato, seasonal vegetables, cranberry-orange sauce

Champagne Cream Atlantic Salmon 🌿

herb-roasted Atlantic salmon, sparkling-wine cream, chives & lemon, whipped potato and seasonal vegetables

The Merry Brewer's Short Rib

slow-braised beef short rib, YellowBelly Stout, caramelized onion & thyme gravy, whipped potato and seasonal vegetables

Winter Harvest Phyllo Parcel 🌿

wild mushrooms, lentils, spinach, caramelized onion & cranberry wrapped in crisp phyllo, rosemary mushroom jus

Dessert

Sticky Toffee Christmas Pudding

warm date cake, rich toffee sauce, vanilla cream & cranberry-orange compote

Black Forest Christmas Mousse 🌿

dark chocolate mousse, cherry compote, vanilla cream & chocolate curls

Coffee & Tea Service

contact us for pricing

Eat, Drink & Be Merry

Late Night Menu Options

Wood-fired Pizza

- Sicilian
- Marguerita
- Buffalo Chicken
- Mushroom & Goat Cheese
- Cheeseburger
- Sweet with Heat

Poutine Station \$16/person

- French Fries
- Cheese Curds
- Savoury Dressing
- Gravy
- Braised Beef Short Rib

Fry Selections (plated)

- Chips Dressing, Gravy
- Poutine
- Short Rib Poutine

Wing Platter

- 5 Doz Dry Spiced Wings, assorted dips

Mashed Potato Bar

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

Creamy Mac & Cheese Bar

- Creamy Mac & Cheese
- Crispy Bacon
- Italian Sausage
- Shredded Cheese
- Green Onion
- Sweet Tomato Sauce
- Toasted Breadcrumbs
- Hot Banana Peppers

Mini Fish & Chips

- 3oz Salt and Vinegar Cod, fries

Drink Options

contact us for pricing

Basic Drink Ticket

Includes domestic bottled beer, well-brand highballs, 4oz glass of house wine, 1/2-pint domestic beer, mocktails

Premium Drink Ticket

Includes all bottled beer, 5oz glass house wine, pint domestic beer, 1oz highballs, 1oz Cocktails, seltzers, non-alcoholic beer, & mocktails

Host Bar

10% discount on regular-price items
Applied to the final invoice for host bars, whether it is an open bar or drink tickets

