



# INDULGE

*TAPAS BRUNCH*  
2023

[WWW.INDULGEKITCHEN.CA](http://WWW.INDULGEKITCHEN.CA)

# Menu

All 7 tapas dishes listed below will be served to each table, family style. Please see below for Vegan/Vegetarian Tapas Menu to be served to vegan/vegetarian guests.

## Family Style Tapas

### apple endive salad V, GF, N

Stonecreek Cheddar, Curled Celery, Pomegranate, Pecan Brittle, Grilled Lemon Vinaigrette

### huevos rancheros V

Crispy Tortilla, Black Bean, Avocado Pico, Fried Egg, Sauce Choron (tomato spiked bernaise)

### farmers sausage DF, GF

Wood fired pork and beef sausage, maple piri piri

### patatas bravas GF, V

Crispy Brussels, Brown Butter Smashed Potatoes, Hazelnuts, Aioli, spicy tomato sauce

### mamas chicken & waffles

Cage-free chicken, farmhouse waffles, powdered sugar, gochujang aioli, Elmira maple syrup

### pork belly bacon DF, GF

Wood fired pork belly, South Carolina BBQ sauce

### spanish churros V

Spanish Hot Chocolate, Apple Pie Chutney, Spicy Cinnamon Sugar, Bourbon Dulche de Leche

## Vegan/Vegetarian Menu

### apple endive salad V, GF, N

Nutritional Yeast, Curled Celery, Pomegranate, Pecan Brittle, Grilled Lemon Vinaigrette

### huevos rancheros GF, DF, V, N

Crispy Tortilla, Black Bean, Avocado Pico, Fried Broccoli, Cashew Cheese

### patatas bravas GF, DF, V, N

Crispy Brussels, Smashed Potatoes, Hazelnuts, Aioli, Spicy Tomato Sauce

### wood fired tempeh GF, DF, V, N

Maple piri piri

### spanish churros GF, DF, V, N

Apple Pie Chutney, Spicy Cinnamon Sugar, Bourbon "Dulche de Leche"

- GF Gluten Free
- DF Dairy Free
- N Contains Nuts
- V Vegetarian

# Tapa's Add Ons

## Sides

mussels | \$5 pp      GF

White Wine and Tarragon Shrimp Bisque Butter Sauce, Lemon Aioli, Chili Oil

oysters | market price      GF, DF

Piri Piri, Lemon, Jalapeno Mignonette

shishito peppers | \$5 pp      GF, DF, V

Lime Salt, Chipotle Aioli, Toasted Sunflower Seeds

street corn | \$6 pp      GF, V

Whipped Queso, Lime Salt, Piri Piri

mushroom arancini (2 pcs) | \$8 pp      V

Tomato Sauce, Truffle Aioli

brie stuffed French toast | \$8 pp      V

Sweet Summer Berrie Coulis, Maple Syrup

## Pasta

foragers lasagna | \$21 pp      V

San Marzano Sauce, King Oyster, Cremini, Shitake, Sunflower Pesto, Ricotta, Mushroom Soil, Microgreens

risotto al tartuto | \$21 pp      GF, V

Roasted Mushroom, Red Wine Braised Cipollini, Truffle, Arugula, Crispy Mushrooms, Manchego

fresh herb gnocchi | \$21 pp      V

Tomato Sugo, Mushroom & Thyme Ragout, Sage Gremolata

wild mushroom orecchiette pasta | \$21 pp      V

Mushrooms, Walnut Pesto, Truffle, Portobello Crispy Bits, Pea Shoots



- GF Gluten Free
- DF Dairy Free
- N Contains Nuts
- V Vegetarian



INDULGE

BRUNCH

BAR SERVICES

# All Inclusive Bar

Bar services operate for 4 hours.

## standard all inclusive bar | \$45 per person

No Substitutions

BAR RAIL :

Alberta Pure, Forty Creek Rye, Bacardi Rum, Tanqueray Gin

BEER :

Bud Light, Heineken, Waterloo Dark, Wellington SPA

WINE :

Sommelier's Choice

Option to add a non listed beer of same value to the above selections; Starting at \$3.00+ per guest per addition – depending on current market pricing.

## premium all inclusive bar | \$60 per person

No Substitutions

PREMIUM BAR RAIL :

Grey Goose Vodka, Crown Royal Rye, Appleton's Rum, Dillon's Gin, Glenfiddich Single Malt Scotch

PREMIUM BEER :

Steamwhistle, Mill St. Organic, Wellington SPA, Bud Light  
Howell Road Cider, Nicklebrook Headstock

WINE :

Sommelier's Choice

Option to add a non listed beer of same value to the above selections; Starting at \$5.00+ per guest per addition – depending on current market pricing.



# Host Bar Service

The Host Bar option is for clients who want to offer their guests an open bar, but want to pay based on actual drink consumption. Indulge will charge a flat fee of \$25 per person. This includes the cost of glassware, bartender hours, set up and tear down off the bar. Indulge will track consumption for guests and the client will be charged accordingly on their credit card after the event.

Includes standard or premium beer, bar rail and our house wines. Includes a variety of non-alcoholic soft drinks, juices, garnish, water dispenser, all glassware and bartenders.

Note: Host Bar Services operate for a maximum of 4 hours.

HST is included in pricing below

## standard

- Domestic beer (355ml) : \$ 8.00
  - Bar rail (per oz): \$8.00
  - House wine (glass): \$10.00

OR

## premium

- Craft beer/Cider(473ml) : \$10.00
  - Bar rail (per oz): \$10.00
  - House wine (glass): \$10.00

## non alcoholic

- Pop, juice: \$2.00





# Cash Bar Service

The Cash Bar option is for clients who want to offer bar services to their guests but want their guests to pay for their drink consumption. Indulge will charge the client's credit card before the event based on \$30 per person. This includes the cost of glassware, set up and tear down of the bar.

Includes standard or premium beer, bar rail and our house wines. Includes a variety of non-alcoholic soft drinks, juices, garnish, water dispenser, all glassware and bartenders.

Note: Cash Bar Services operate for a maximum of 4 hours.

HST is included in pricing below

## standard

- Domestic beer (355ml) : \$ 8.00
- Bar rail (per oz): \$8.00
- House wine (glass): \$10.00

OR

## premium

- Craft beer/Cider(473ml) : \$10.00
- Bar rail (per oz): \$10.00
- House wine (glass): \$10.00

## non alcoholic

- Pop, juice: \$2.00

# Brunch Bar Specialty

Specialty bar services operate for 2 hours during brunch service.

## bottomless mimosa | \$15 pp

bubbles with your choice of orange juice | grapefruit juice | pineapple juice

## sangria | \$15 pp

red wine sangria with seasonal fruit

## signature drinks | \$10 per drink

Signature Drinks must be pre-purchased (included in your invoice).

Amount purchased will be the amount served.

Only available when 4 hour bar package is purchased.

### Main-Squeeze Margarita

Tequila, Lime juice, Cointreau, Guava.

### All You Need Is Love - Dragon Fruit Daiquiri

White rum, Lime juice, Dragon fruit syrup.

### Melon Blaster Wedding Bell-ini

Blanco tequila, Aperol, Scotch bonnet watermelon shrub, Lime juice.

### Bloody Mary Me

Vodka, Pickle juice, Worcestershire, Clamato juice.

### Just Rose-married Gin Fizz

Gin, Lavender syrup, Fresh lemon juice, Cucumber, Soda.

### Always Be Mine - Blackberry Honeysuckle Spritz

Blackberries, Lemon juice, Honeysuckle vodka, Prosecco.

### Mai Tai the Knot

Tequila, Orange liqueur, Pineapple juice, Lime juice, Almond syrup.

### I Do - Grapefruit Bourbon Sour

Bourbon, Grapefruit juice, Lime juice, Lemon juice.

### Pine-Apple of My Eye Hibiscus Rum Punch

White rum, Pineapple juice, Hibiscus Tea.

### Happy Together - Autumn Harvest Sangria

Pinot Noir rosé, White grape juice, Bourbon whiskey, Lime juice.

### Mint to be Mojito

White rum, Simple syrup, Club soda, Mint





# Package Details

## Space Rental

A rental fee of \$1,000.00 will be charged on your invoice for private use of space. 4 hours of service is included. Please speak with your Indulge Team Member if you require any set up time for decor items.

## Staff & Labour

Staff and labour costs are included in the menu pricing. Based on minimum guest count (15-65 guests).

## Fees

### service fee & admin

15% of Food & Bar Services

The service and admin fee is charged to cover the administrative and operational services related to your event.

### ontario tax

13% HST Applicable

## Rentals

### Brunch Tapas Service | \$12.00 per person

Rental costs differ based on guest count and style of food service, with an additional charge reflecting the rentals needed for each individual event. Rentals are paid directly to the provider. Please note, Indulge does not provide custom decor items or any linens.

