





CANADIAN-INSPIRED CUISINE

At The Rec Room, we bring our passion to every plate. Choose from our selection of premium hand-crafted Canadian-inspired dishes designed to create the perfect menu. From light snacks, to buffets, to a pizza or poutine station, we've got your culinary needs covered; down to the last delicious bite.

GROUPS MUST BE 20 OR MORE GUESTS.

I would recommend The Rec Room for any type of event whether it's a customer appreciation, company team building or a family evening out.

DARCY CAMPBELL, THE MASTER GROUP

BREAKFAST 7AM-11AM

Breakfast packages are served buffet-style. Priced per person.

BREAKFAST 1 \$18 BREAKFAST 2 \$24 BREAKFAST 3 \$28

House Baked Croissants and Danishes VG

Freshly Brewed Coffee and a Selection of Teas (regular and decaffeinated) House Baked Croissants and Danishes VG Assorted Muffins VG Soft Butter and Preserves VG

Freshly Brewed Coffee and a Selection of Teas (regular and decaffeinated)

Bottled Juices Bottled Water House Baked Croissants and Danishes VG Chive-Parsley Scrambled Eggs GF Bacon Breakfast Sausage

Soft Butter and Preserves VG

Roasted Potatoes VF

Freshly Brewed Coffee and a Selection of Teas (regular and decaffeinated)

Bottled Juices Bottled Water

BREAKFAST PLATTERS Available until noon.

Priced per 10 pieces unless specified.

Vegetable Egg Bites VG

Cheddar & Bacon Egg Bites

Egg White & Vegetable Egg Bites VG

\$40

LUNCH 11AM-3PM

Lunch packages are served buffet-style. Priced per person.

Make your wrap gluten-free +\$3 per person.

Make your Roasted Chicken Halal +\$5 per person.

LUNCH 1 \$22 LUNCH 2 \$27 LUNCH 3 \$36

Market Greens Salad VF GF
Seasonal Soup VG
Chicken Caesar Wrap
Herbed Falafel Wrap VG
Caprese Sandwich VG
Add proscuitto +\$3

Market Greens Salad VF GF
Seasonal Soup VG
Fried Chicken Sliders
Caprese Sandwich VG
Add proscuitto +\$3
House Cut Fries VG

Market Greens Salad VF GF
Roasted Chicken GF
& Black Pepper Gravy VG
Grilled Loaded Zucchini VG
Mac & Cheese VG
House Cut Fries VG
Rice Pilaf VF GF

LUNCH POWER-UP

Priced per person unless specified.

Cans of Pop, Freshly Brewed Coffee, and a selection of Teas (regular and decaffeinated)	\$6
Seasonal Feature Non-Alcoholic Cocktail	\$9
Seasonal Feature Cocktail	\$14
House Red or White Wine (5 oz. glass)	\$10
Chocolate Brownies VG	\$4
Mini Cheesecake VG	\$3



VG = VEGETARIAN **VF** = VEGAN-FRIENDLY **GF** = GLUTEN FREE **HL** = HALAL Groups must be 20 or more guests. Menu items and pricing are subject to change. All pricing is exclusive of taxes and service charges.

DINNER AFTER 3PM

Dinner packages are served buffet-style. Priced per person.

Make your Roasted Chicken Halal +\$5 per person.

DINNER 1 \$45 DINNER 2 \$50 DINNER 3 \$55

Market Greens Salad VF GF
Roasted Chicken GF
& Black Pepper Gravy VG
Mac & Cheese VG
Roasted Potatoes VF
Seasonal Vegetables VF GF

Market Greens Salad VF GF
Roasted Chicken GF
& Black Pepper Gravy VG
Chipotle BBQ Ribs GF
Grilled Loaded Zucchini VG
Roasted Potatoes VF
Seasonal Vegetables VF GF

Mini Cheesecake VG

Market Greens Salad VF GF
Classic Caesar Salad
Grilled Herb Rubbed Salmon GF
Chipotle BBQ Ribs GF
Grilled Loaded Zucchini VG
Roasted Potatoes VF
Rice Pilaf VF GF
Seasonal Vegetables VG GF

Mini Cheesecake VG

DINNER POWER-UP

Priced per person unless specified.

Cans of Pop, Freshly Brewed Coffee, and a selection of Teas (regular and decaffeinated)	\$6
Seasonal Feature Non-Alcoholic Cocktail	\$9
Seasonal Feature Cocktail	\$14
House Red or White Wine (5 oz. glass)	\$10
Chocolate Brownies VG	\$4
Mini Cheesecake VG	\$3



VG = VEGETARIAN **VF** = VEGAN-FRIENDLY **GF** = GLUTEN FREE **HL** = HALAL Groups must be 20 or more guests. Menu items and pricing are subject to change. All pricing is exclusive of taxes and service charges.

RECEPTION MENU

AVAILABLE ALL DAY

HORS D'OEUVRES

Hors d'oeuvres are served buffet-style. Priced per 10 pieces unless specified.

Cucumber Rolls VF GF (12 PIECES)	\$25
Greek Salad Cups VG GF	\$35
Tomato & Avocado Bruschetta VF	\$35
Pear & Pecan Crostini VF	\$35
Caprese Salad Bites VG GF	\$40
Buffalo Cauliflower VG	\$45
Calamari Cones with spicy aioli	\$45
Buffalo Chicken Bites with blue cheese sauce (Make it Halal +\$10)	\$45
Smoky BBQ Chicken Bites (Make it Halal \$10)	\$45
Avocado Tartare VG GF	\$50
Chicken Wings with Mustard dill ranch (40 PIECES)	\$90
breaded or un-breaded. Choice of 2 sauces: sweet heat, medium buffalo, salt&pepper, chipotle BBQ.	

SLIDERS

Sliders are served buffet-style. Priced per 10 pieces unless specified.

Herbed Falafel Sliders VG	\$30
Pulled Pork Sliders	\$40
Fried Chicken Sliders (Make it Halal + \$10)	\$45
Spicy Fried Chicken Sliders (Make it Halal +\$10)	\$50
Rec Room Sliders (beef)	\$50
Impossible sliders (plant based) VG	\$50

SALADS

Priced per person.

CLASSIC	CAESAR GF		\$5	COBB SALAD	\$8

bacon, romaine, house caeser dressing, parmesan, ciabiatta croutons

romaine, avocado, bacon, soft boiled egg, corn, parmesan, cucumber, radish, mustard dill ranch Add Pulled Chicken +\$3

MARKET GREENS VG GF \$5

mixed greens, cucumbers, carrots, sundried tomatoes, sherry vinaigrette on the side

VG = VEGETARIAN VF = VEGAN-FRIENDLY GF = GLUTEN FREE HL = HALAL

Groups must be 20 or more guests. Menu items and pricing are subject to change. All pricing is exclusive of taxes and service charges.

RECEPTION MENU

PLATTERS

Serves 10 – 15 persons.

CHEESE PLATTER VG

\$130

a selection of soft, semi-soft, and hard cheeses with assorted crackers and grapes

CHARCUTERIE PLATTER

\$160

calabrese salami, soppresata, smoked brisket, pickled red onion, grainy dijon mustard, dill pickles with a selection of crackers

MINI DONUT PLATTER (60 pieces)

\$110

strawberry glaze, chocolate, and caramel mini donuts

SEASONAL VEGETABLES VG GF \$110

red peppers, carrots, cauliflower, broccoli, celery, and mustard dill ranch dip

FRESH FRUIT PLATTER VF GF

\$110

seasonal fruit and berries

SWEET & SALTY BAR

\$150

bagged popcorn and an assortment of candies

PIZZA

\$18 per pizza, includes 8 slices. Maximum order: 35 pizzas. Gluten-free options available on request (extra charge).

MARGHERITA VG

fior di latte mozzarella, tomato sauce, basil, maldon salt

PROSCIUTTO & PEAR

prosciutto, pear, goat cheese, cream sauce, spicy pecans, honey

ROASTED MUSHROOM VG

roasted mushrooms, goat cheese, caramelized onions, cream sauce, chives, cracked chilis

CHICKEN PESTO

roasted chicken, goat cheese, pesto cream sauce, fresh basil, arugula, lemon

PEPPERONI

fresh mozzarella, pepperoni, tomato sauce, paremesan

MEAT LOVERS

pepperoni, pulled pork, crispy bacon tomato sauce, basil

RECEPTION MENU

POUTINE

Chef attended station. Priced per person.

CLASSIC VG	\$12	POUTINE SUPREME	\$15
house cut fries, black pepper gravy,		house cut fries, pico de gallo, sour cream,	
cheese curds		pickled jalapenos, spring onions	

PULLED PORK \$15 BUFFALO CHICKEN \$15

house cut fries, black pepper gravy, cheese curds, pulled pork

house cut fries, black pepper gravy, cheese curds, pulled chicken in medium buffalo sauce

SWEETS

Sweets are served buffet-style. Priced per 10 pieces unless specified.

Chocolate Brownies VG	\$40
Mini Cheesecake VG	\$40
Vegan Chocolate Cake VF	\$40

PRIX FIXE

\$44 per person

1 APPETIZER

(CHOOSE 1 PER PERSON)

MARKET GREENS

SALAD VG GF

mixed greens, cucumbers, carrots, sundried tomatoes, sherry vinaigrette

CLASSIC CAESAR SALAD

bacon, romaine, house caesar dressing, parmesan, ciabatta croutons

1 ENTRÉE

(CHOOSE 1 PER PERSON)

BMEAT LOVERS PIZZA

pepperoni, pulled pork, crispy bacon, tomato sauce, basil

THE REC ROOM BURGER

two fresh ground canadian AAA beef patties, pickles, The Rec Room sauce with house cut fries

FRIED CHICKEN SANDWICH

hand-breaded chicken, lettuce, ranch aioli, brioche bun with roasted baby potatoes

CRISPY TOFU BOWL VG

ginger soy tofu, fried jasmine rice, chili-pickled carrot, edamame, green beans, pickled red onion, radish, cilantro

COBB SALAD

baby kale, chicken, romaine, avocado, bacon, soft boiled egg, cheese curds, corn, parmesan, cucumber, radish, mustard dill ranch

1 DESSERT

(1 EACH PER PERSON)

SALTED CARAMEL CHEESECAKE VG

N.Y. style cheesecake, salted caramel, whipped cream, graham crumble

~

brewed coffee and an assortment of teas

Service charge 18%. Available for groups of 10-40 people. Guest guarantee must be confirmed 3 business days prior to event. All pricing is exclusive of applicable local taxes and service charges. Prices are subject to change.

VG = VEGETARIAN VF = VEGAN FRIENDLY GF = GLUTEN FREE HL = HALAL

DRINKS AND GAMING

FULL BAR MENU AVAILABLE

Ask your sales representative for more information.

GAME TAG PRICING

Credits can be used to play all redemption and non-redemption style games, and attractions.

PRICES	CREDITS	FREE CREDITS	TOTAL CREDITS
\$23	90	57	147
\$28	110	82	192
\$33	130	107	237
\$38	150	137	287
\$43	170	162	332
\$48	190	177	367
\$53	210	202	412
\$78	310	315	625
\$103	410	490	900

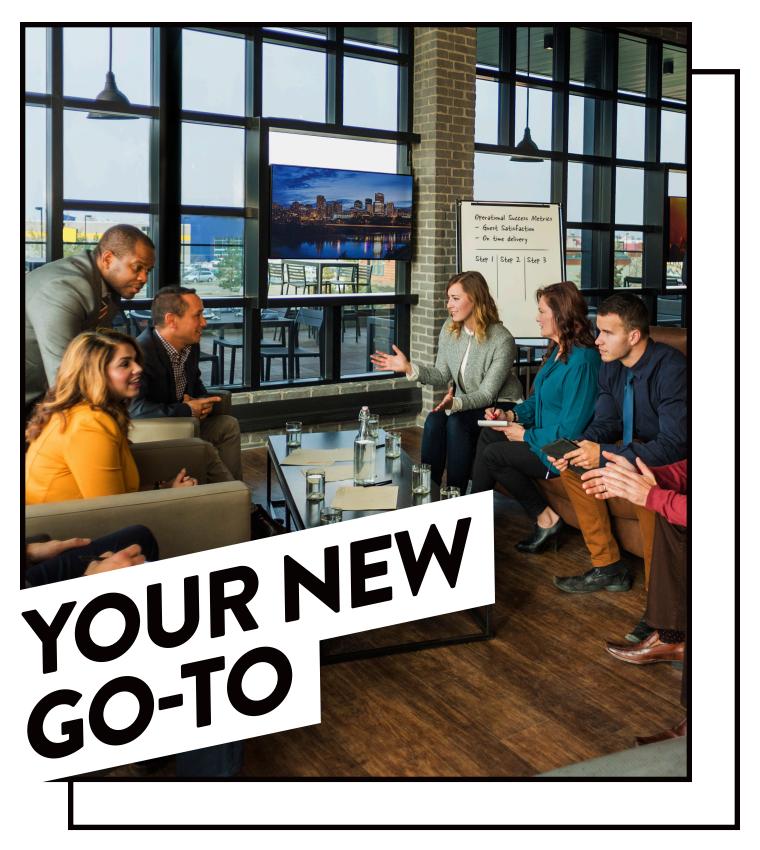
Minimum purchase of 20 game TAGs per group event; prices do not include tax.

FOR THE DIE-HARD GAMERS

Upgrade to a premium TAG for an additional \$5.50/person.

Premium TAGs come with 12 extra credits and can be ordered with any level of gaming.





Take the hassle out of planning your next event. For a preview of our offerings, visit **TheRecRoom.com**.

