



# HOST BETTER EVENTS

## GROUPS & EVENTS MENU

**THE REC ROOM** BURNABY BRENTWOOD | WINNIPEG SEASONS OF TUXEDO |  
 SOUTH EDMONTON COMMONS | CALGARY DEERFOOT CITY |  
 WEST EDMONTON MALL | LONDON MASONVILLE | MISSISSAUGA SQUARE ONE |  
 BARRIE PARK PLACE | ST. JOHNS AVALON MALL

(COMING SOON) **THE REC ROOM** MONTREAL ROYALMOUNT





# 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 \$15

House Baked Croissants  
and Danishes **VG**

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

## BREAKFAST 2 \$22

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

## BREAKFAST 3 \$26

House Baked Croissants  
and Danishes **VG**  
Chive-Parsley Scrambled Eggs **GF**  
Bacon  
Breakfast Sausage  
Roasted Potatoes **VF**  
Soft Butter and Preserves **VG**

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 <b>VG</b>	<b>\$40</b>
Cheddar & Bacon Egg Bites	<b>\$40</b>
Egg White & Vegetable Egg Bites <b>VG</b>	<b>\$45</b>

**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.

# 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.

<b>LUNCH 1</b>	<b>\$20</b>	<b>LUNCH 2</b>	<b>\$25</b>	<b>LUNCH 3</b>	<b>\$34</b>
Market Greens Salad <b>VF GF</b>		Market Greens Salad <b>VF GF</b>		Market Greens Salad <b>VF GF</b>	
Seasonal Soup <b>VG</b>		Seasonal Soup <b>VG</b>		Roasted Chicken <b>GF</b>	
Chicken Caesar Wrap		Fried Chicken Sliders		& Black Pepper Gravy <b>VG</b>	
Herbed Falafel Wrap <b>VG</b>		Caprese Sandwich <b>VG</b>		Grilled Loaded Zucchini <b>VG</b>	
Caprese Sandwich <b>VG</b>		<i>Add prosciutto +\$3</i>		Mac & Cheese <b>VG</b>	
<i>Add prosciutto +\$3</i>		House Cut Fries <b>VG</b>		House Cut Fries <b>VG</b>	
				Rice Pilaf <b>VF GF</b>	

## LUNCH POWER-UP

Priced per person unless specified.

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



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# DINNER

# AFTER 3PM

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

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

<b>DINNER 1</b>	<b>\$42</b>	<b>DINNER 2</b>	<b>\$50</b>	<b>DINNER 3</b>	<b>\$55</b>
Market Greens Salad <b>VF GF</b>		Market Greens Salad <b>VF GF</b>		Market Greens Salad <b>VF GF</b>	
Roasted Chicken <b>GF</b>		Roasted Chicken <b>GF</b>		Classic Caesar Salad	
& Black Pepper Gravy <b>VG</b>		& Black Pepper Gravy <b>VG</b>		Grilled Herb Rubbed Salmon <b>GF</b>	
Mac & Cheese <b>VG</b>		Chipotle BBQ Ribs <b>GF</b>		Chipotle BBQ Ribs <b>GF</b>	
Roasted Potatoes <b>VF</b>		Grilled Loaded Zucchini <b>VG</b>		Grilled Loaded Zucchini <b>VG</b>	
Seasonal Vegetables <b>VF GF</b>		Roasted Potatoes <b>VF</b>		Roasted Potatoes <b>VF</b>	
		Seasonal Vegetables <b>VF GF</b>		Rice Pilaf <b>VF GF</b>	
				Seasonal Vegetables <b>VG GF</b>	
		Mini Cheesecake <b>VG</b>			
				Mini Cheesecake <b>VG</b>	

## DINNER POWER-UP

Priced per person unless specified.

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



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# RECEPTION MENU

AVAILABLE ALL DAY

## HORS D'OEUVRES

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

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

## SLIDERS

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

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

## SALADS

Priced per person.

<b>CLASSIC CAESAR GF</b>	<b>\$5</b>	<b>COBB SALAD</b>	<b>\$8</b>
bacon, romaine, house caesar dressing, parmesan, ciabiatta croutons		romaine, avocado, bacon, soft boiled egg, corn, parmesan, cucumber, radish, mustard dill ranch Add Pulled Chicken +\$3	
<b>MARKET GREENS VG GF</b>	<b>\$8</b>		
mixed greens, cucumbers, carrots, sundried tomatoes, sherry vinaigrette on the side			

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# RECEPTION MENU

## PLATTERS

Serves 10 – 15 persons.

### CHEESE PLATTER **VG** **\$120**

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

### CHARCUTERIE PLATTER **\$130**

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

### MINI DONUT PLATTER (60 pieces) **\$100**

strawberry glaze, chocolate, and caramel mini donuts

### SEASONAL VEGETABLES **VG GF** **\$100**

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

### FRESH FRUIT PLATTER **VF GF** **\$100**

seasonal fruit and berries

### SWEET & SALTY BAR **\$120**

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, parmesan

### MEAT LOVERS

pepperoni, pulled pork, crispy bacon tomato sauce, basil

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# RECEPTION MENU

## POUTINE

Chef attended station. Priced per person.

### CLASSIC **VG**

house cut fries, black pepper gravy, cheese curds

**\$12**

### POUTINE SUPREME

**\$15**

house cut fries, pico de gallo, sour cream, pickled jalapenos, spring onions

### PULLED PORK

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

**\$14**

### BUFFALO CHICKEN

**\$14**

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**

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# PRIX FIXE

**\$44 per person**

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## 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)

### MEAT 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

### CRISPY TOFU BOWL VG

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

### COBB SALAD

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

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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.*

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**THE REC ROOM** Take the hassle out of planning your next event. For a preview of our offerings, visit [TheRecRoom.com](http://TheRecRoom.com)

# 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
<b>\$23</b>	90	57	147
<b>\$28</b>	110	82	192
<b>\$33</b>	130	107	237
<b>\$38</b>	150	137	287
<b>\$43</b>	170	162	332
<b>\$48</b>	190	177	367
<b>\$53</b>	210	202	412
<b>\$78</b>	310	315	625
<b>\$103</b>	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.





# YOUR NEW GO-TO

Take the hassle out of planning your next event.  
For a preview of our offerings, visit [TheRecRoom.com](https://www.therecroom.com).

