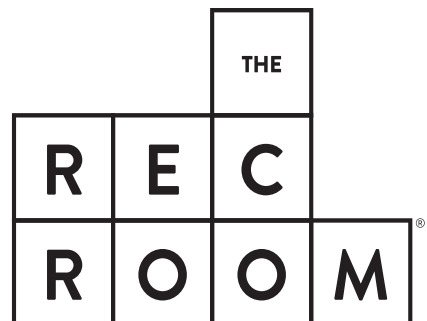


HOST BETTER EVENTS

GROUPS & EVENTS MENU



EATS & ENTERTAINMENT



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. With customizable prix fixe menus and family-style platter options available for your next group event, we've got your culinary needs covered; down to the last delicious bite.

Groups must be 20 or more guests.



BREAKFAST 7AM - 11AM

Cold and Hot breakfast packages served buffet-style

COLD

House Baked Croissants and Danishes
Yogurt and Granola
Assorted Muffins
Soft Butter and Preserves

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

Bottled Orange, Apple, Cranberry
and Grapefruit Juice
Bottled Water

\$20 per person

HOT

House Baked Croissants
Chive-Parsley Scrambled Eggs
Bacon
Breakfast Sausage

Roasted Potatoes
Soft Butter and Preserves

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

Bottled Orange, Apple, Cranberry
and Grapefruit Juice
Bottled Water

\$24 per person

OMELETTE STATION

Omelettes are made to order by our chef, featuring a selection of fresh ingredients: mushrooms, onion, ham, cheese, red peppers, green onions, and spinach.

\$15 per person

Maximum 200 persons

POWER UP

Hot Oatmeal
maple cinnamon
\$8 per person

Granola Bars
\$6 per person

Vanilla Yogurt
and Granola
\$8 per person

Fresh Fruit Platter
seasonal fruit and berries
\$95 Serves 10 to 20 persons

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

All lunch packages are served buffet-style.

LUNCH 1	LUNCH 2	LUNCH 3
Market Greens Salad (VG) (GF) Edamame Hummus & Vegetables (VG) Chicken Salad Wrap Herbed Falafel Wrap (VG) Vegetable Wrap (V) \$22 per person	Market Greens Salad (VG) (GF) Seasonal Soup (V) Chicken Club Sliders Avocado Melt Sliders (V) House Cut Fries (VG) or Roasted Potatoes (VG) \$27 per person	Market Greens Salad (VG) (GF) Roasted Chicken (GF) & Black Pepper Gravy (VG) Herbed Falafel and Grilled Pita (VG) Mac & Cheese (V) House Cut Fries (VG) or Roasted Potatoes (VG) Quinoa Fried Rice (VG) (GF) \$36 per person

POWER UP

Seasonal Feature Non-Alcoholic Cocktail
\$5 per person

Seasonal Feature Cocktail
\$9 per person

House Red or White Wine
\$9 per person (5oz. glass)

Unlimited Fountain Drinks, Freshly Brewed Coffee and a Selection of Teas (regular & decaffeinated)
\$5 per person

Assortment of Chocolate Brownies and Mini Cupcakes (GF)
\$5 per person

Mini Chocolate Crunch
\$3 per person

Mini Donuts
Classic and cinnamon sugar mini donuts served warm with caramel and chocolate sauce
\$3 per person



VEGETARIAN



VEGAN



GLUTEN FREE

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

PIZZA *Available all day*

Margherita (V)

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

Super Greens (V)

herb and garlic base, artichoke, zucchini, green olive, roasted tomato, feta, fresh oregano, arugula

The Beast

house ground fennel sausage, sweet pepper, roasted tomato, red onion, tomato sauce, fior di latte mozzarella, arugula

\$16.50 per pizza

Maximum of 35 pizzas.

Mahalo

bacon and spam crumble, pineapple, red onion, tomato sauce, fresh mozzarella, bbq aioli

Pepperoni

fresh mozzarella, tomato sauce, grana padano

Butcher's Daughter

pepperoni, house ground fennel sausage, red onion, tomato sauce, fresh mozzarella, grana padano

POWER UP

Market Greens Salad (VG) (GF)

field greens, cucumbers, sherry vinaigrette

\$4 per person

Classic Caesar Salad

bacon, romaine, house caesar dressing, grana padano, salted pretzel croutons

\$5 per person

Cobb Salad (GF)

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

\$9 per person

add pulled chicken

\$3 per person

Three10 Mini Burgers

fresh ground canadian AAA beef patties, pickles, brioche bun, The Rec Room sauce

\$45 per 10 sliders

Pulled Pork Sliders

brioche bun, crispy onions, mayonnaise

\$40 per 10 sliders

Maple Baby Back Ribs (GF)

chipotle bbq sauce

\$18 per 9 bones

Jumbo Chicken Wings

select from sweet heat, smoky chipotle bbq, honey lime, or medium buffalo

\$20 per 12 pieces

Assortment of Chocolate Brownies (GF) and Mini Cupcakes

\$5 per person

Mini Chocolate Crunch

\$3 per person

Mini Donuts

classic sugar and cinnamon sugar mini donuts served warm with caramel and chocolate sauce

\$3 per person

Add a Round of Brew for your Crew!

Buckets of assorted tall cans:

Domestic \$40 per 5 cans

Premium \$44 per 5 cans

Specialty \$48 per 5 cans



VEGETARIAN



VEGAN



GLUTEN FREE

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

SNACKS + PLATTERS *Available all day*

SNACKS

All snacks served buffet-style. Minimum 10 piece order per snack item.

\$35 per 10 pieces	\$40 per 10 pieces	\$45 per 10 pieces
Deviled Eggs (V) (GF) Herbed Falafel Sliders (VG) Pretzel Bites (V) <i>with beer cheese sauce</i> Seasonal Soup Shots (V) Caprese Salad Bites (V) (GF)	Chicken Club Sliders Calamari Cones <i>with spicy aioli</i> Buffalo Chicken Bites <i>with blue cheese sauce</i> Pulled Pork Sliders	Crabless Cakes (V) <i>with preserved lemon yogurt</i> Three10 Mini Burgers Avocado Melt Sliders (V) Buffalo Cauliflower (V)

PLATTERS

Serves 10 to 20 persons

Cheese \$120 (V)
a selection of soft, semi-soft, and hard cheeses with assorted crackers and grapes

Seasonal Vegetable \$95 (V) (GF)
red peppers, carrots, cauliflower, broccoli, celery and radish with mustard dill ranch dip

Charcuterie \$150
calabrese salami, soppressata, smoked brisket, pickled red onion, grainy dijon mustard, dill pickles with a selection of crackers

Fresh Fruit \$95 (VG) (GF)
seasonal fruit and berries

SWEET & SALTY BAR

Popcorn and Candy Bar \$150
bagged popcorn and an assortment of smarties, milk chocolate and peanut m&m's, skittles, sour candies, red ruby berries, gummy worms, and sweet peaches



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

BETWEEN MEALS

Available all day

POWER UP MORNING BREAK

Granola Bars

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

Bottled Orange, Apple, Cranberry,
and Grapefruit Juice

Bottled Water

\$7.50 per person

POWER UP AFTERNOON BREAK

Bagged Popcorn with Flavour Shakers

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

Bottled Orange, Apple, Cranberry,
and Grapefruit Juice

Bottled Water

\$9 per person

POUTINE

Chef attended station. Choose from:

Classic

*house cut fries, black pepper gravy,
cheese curds*

\$12 per person

Poutine Supreme

*house cut fries, beer cheese queso,
pico de gallo, sour cream, pickled
jalapenos, spring onions*

\$15 per person

Buffalo Chicken

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

\$15 per person

Pulled Pork

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

\$15 per person



VEGETARIAN



VEGAN



GLUTEN FREE

*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*

All Dinner packages are served buffet-style.

DINNER 1	DINNER 2	DINNER 3
Market Greens Salad (VG) (GF)	Market Greens Salad (VG) (GF)	Market Greens Salad (VG) (GF)
		Classic Caesar Salad
Roasted Chicken (GF) & Black Pepper Gravy (VG)	Roasted Chicken (GF) & Black Pepper Gravy (VG)	Grilled Atlantic Salmon (GF)
Mac & Cheese (V)	Maple Baby Back Ribs (GF)	Maple Baby Back Ribs (GF)
House Cut Fries (VG) or Roasted Potatoes (VG)	Grilled Loaded Zucchini (V)	Grilled Loaded Zucchini (V)
Roasted Vegetable Medley (VG) (GF)	House Cut Fries (VG) or Roasted Potatoes (VG)	House Cut Fries (VG) or Roasted Potatoes (VG)
	Roasted Vegetable Medley (VG) (GF)	Quinoa Fried Rice (V)
		Roasted Vegetable Medley (VG) (GF)
\$37 per person	Mini Donuts Mini Cupcakes	Mini Donuts Mini Cupcakes
	\$45 per person	\$50 per person

POWER UP

Seasonal Soup (V)
\$6 per person

Unlimited Fountain Drinks, Freshly
Brewed Coffee, and a Selection of Teas
(regular & decaffeinated)
\$5 per person

Seasonal Feature Cocktail
\$9 per person

House Red or White Wine
\$9 per person (5oz. glass)

Assortment of Chocolate Brownies (GF)
and Mini Cupcakes
\$5 per person

Mini Chocolate Crunch
\$3 per person

Mini Donuts
Classic and cinnamon sugar mini
donuts served warm with caramel
and chocolate sauce
\$3 per person



VEGETARIAN



VEGAN



GLUTEN FREE

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



YOUR NEW GO-TO



Take the hassle out of planning
your next event.

For a preview of our offerings, email
us at hostbetterevents@cinplex.com

or visit **THERECROOM.COM**



The Rec Room® owned by Cineplex Entertainment LP.