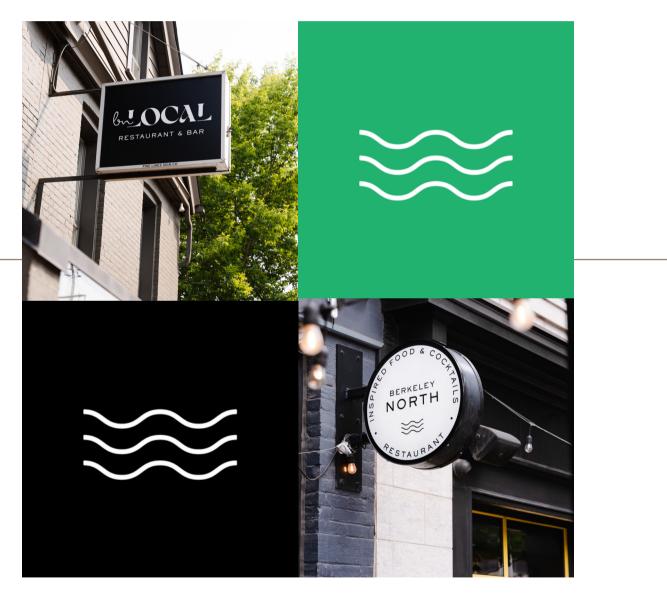
EVENTS

BERKELEY NORTH FOOD & HOSPITALITY



SPECIAL OCCASIONS | WEDDINGS | CORPORATE EVENTS

Berkeley North | BN Local



Atmosphere

Berkeley North is a bright and vibrant space with a west coast California inspired interior. Our dining room is flanked with 100 year old brick wall interior and accented with beautifully styled greenery throughout the entire space. The front of our dining room boasts floor-to-ceiling windows and a retractable garage door creating an ideal indoor/outdoor experience which adds to our bright and vibrant atmosphere.



Beverage

Known for some of the best cocktails in the city, our beverage program includes hand crafted alcoholic and non-alcoholic cocktails, options of premium and rail spirits, craft beers, as well as a globally inspired wine list. Our team will be happy to work with you to curate a beverage selection that will be sure to complement the style of your event. Choose from our menu or allow us to customize a signature cocktail specifically for your event.

Cuisine

Our young and passionate culinary team follows no scripts or rules when creating vibrant and unique dishes. We allow the seasons to influence our changing menu and are committed to using responsibly sourced ingredients. Ultimately, what is most important to us is the way you feel from the time you walk in our door to the time you leave. Our staff genuinely delivers a dining experience like no other in the city.

Standing Reception

Our teams will work with you to create a unique culinary experience as you choose from our menu of passed canapes, food stations and beverage offerings. Canapé courses will be served to your guests in perfectly timed intervals and food stations will continue to be replenished throughtout your event.

Berkeley North



The bar is the ideal gathering point for standing receptions. Our beautifully crafted bar features a wormy maple bar top and imported aztec tiles and stands under a 100 year old skylight which reaches up 4 floors.

Our bright and vibrant dining room is sure to create a beauitful backdrop for your event.

Capacity: Up to 75 Guests

BN Local



A gem of the Kirkendall neighbourhood, this versatile space has a beautiful wrap around bar at the heart of the space. In addition to the large indoor dining space BN Local boasts a large covered patio with retractable garage door windows and ample space for additional seating or a dancing area.

Warm ambient lighting and a perfect balance of wood and industrial textures presents the perfect backdrop for your next special occassion. Capacity: Up to 100 Guests

Canapes Menu

Priced per piece

Meat

Seafood

Fried Chicken Slider \$5

Mini Smash Burger Slider \$5

> Chicken Caesar Cup \$5

> > Pork Rib Bite \$5

Buffalo Chicken Skewer \$5

Grilled Steak Skewer \$5

Teriyaki Chicken Wings \$5 Crab Salad \$6

Chili Shrimp Skewer \$6

Arctic Char Bellini \$6

Crispy Fish Tostada \$6

Oysters (min 60 pcs) \$3

Vegetarian

Cucumber/Fennel Boat \$4

> Tostones \$4

Fried Gnocchi Bite \$4.5

Fresh Cheese Toast \$4.5

> Melon Skewer \$4

Mushroom Cup \$4

Onion Fritter

\$4

Croquette \$4

> Fries \$4

We are also happy to work with you to create custom off-menu canapé selection

Food Stations

Priced Per Guest

SOUTHERN BBQ \$28

Choice of Ribs or Fried Chicken Apple Slaw, grilled corn cobs, assorted Pickles, White Bread, Hot Sauce

PASTA STATION \$24

Ricotta Gnocchi - Choise of mushroom, truffle & white wine or basil & pesto, caccio e peppe

FALAFEL STATION \$24

Grilled Pita, Hummus, Garlic Sauce, Pickled Veg, fresh cucumber & tomato, Fresh herbs & lettuce

TACO BAR \$18

Choice of spiced beef, fried fish, refried beans Soft Shell corn tortillas, Guacamole, Pico de Gallo, Sour Cream, Shredded Iceberg, Feta, Hot Sauce

NACHO BOWL \$18

Choice of spiced beef or Fried Chicken Bits Queso cheese, pickled red onions & jalepenos, iceberg, pico de gallo, crumbled feta, All the fixins'!

SEAFOOD \$30

Fresh Shucked Oysters & All the fixins', crab salad, endive cups, cocktail shrimp, lemon wedges

CHARCUTERIE & CHEESE BOARD \$26

Selection cured meats and artisan cheeses - local and beyond Pickles, Mustards, Grapes, Compote, Crostinis!

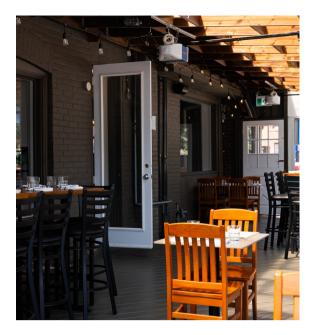
CAESAR SALAD BAR \$14

Iceberg & Kale, Aguafava Creamy Caesar Dressing, radish, pickled red onion, Croutons, grated pecorino, fresh dill, black pepper, lemon wedges

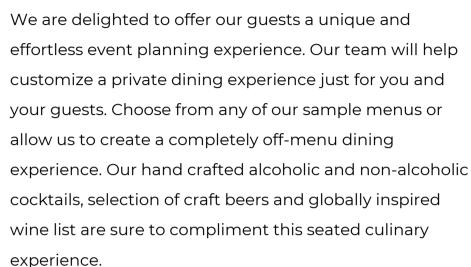
CRUDITE, BREADS, & SPREADS

Fresh seasonal vegetables, Local artisan breads & crisps Pumpkin seed dip (v) Poblano Yogurt, Buttermilk Ranch or Aguafava Caesar (v)









Seated dinners are served family-style with multiple share plate courses so that guests may enjoy a number of different flavours and tastes throughout their meal.

Berkeley North: Seated Dining Capacity: Up to 30 Guests

BN Local: Seated Dining Capacity 20 guests



Seated Dinner

Share-Plate Style

SAMPLE MENU

lst Course Seasonal Salad

2nd Course Mushroom Dumplings Chana Rolls

> **3rd Course** Fresh Cheese Teriyaki Eggplant

4th Course Steak + Frites Mushroom Gnocchi Cornish Hen

5th Course Basque Cheesecake Seasonal Dessert

Event Information

Minimum Spend

Berkeley North does not charge room rental fees but rather requires that a minimum food and beverage spend be met. The minimum food and beverage spend will vary based on the day of the week and time of the year. If the food & beverage minimum (prior to tax and gratuity) is not met, the difference will be added as a rental charge. Please contact our team directly for pricing. Please note Berkeley North is available for events Monday - Thursday, and Sunday.

Food

For private standing and seated receptions, menu selections are required at least 14 days in advance of your event. After this time we cannot guarantee any changes to the menus. For seated receptions using our sample menus, we will require 7 business days prior to the reservation to ensure your menu selections. Desserts can be brought in from out of house, please note there is a \$5 per guest plating fee. We would be happy to customize any of the menu offerings to tailor them to your guests.

Wine

In order to have the proper amount of wine in house for your event we recommend pre-selecting a maximum of 2 red and 2 white wines at least 14 days in advance of your event. Wine is charged based on consumption, for the number of bottles that are opened. We do not offer corkage to events.

Deposits

A confirmation/damage deposit of 20% of the estimated costs is required 7 business days before the event to secure the use of our event space. Deposits are non-refundable. The deposit will be regarded as a down payment towards the total cost of the event, with the remaining balance due at the end of the event.

Gratuity & Taxes

A gratuity of 18% is automatically applied to the final bill of all events and large party reservations of 6+ guests. Standard government taxes will be applied to the final bill.