



Party Packages

fennell@yeoldesquire.ca • 905-388-7770

Snack Buffet

(minimum 30 guests)

Garden Salad and Sicilian Pasta Salad
Assorted Pizzas
Chicken Wings
Nacho Platter
Spring Rolls
Fresh Cut Fries

\$25

per person

We may be able to
customize/provide other options-just ask

Dinner Buffet

(Minimum 30 Guests)

\$45

per person

Starters (choose 1)

Caesar Salad, Garden Salad, Home made soup

Entrees (choose 3)

Penne Pasta with tomato basil sauce
Shaved prime rib with horse-raddish
Chicken Supreme with roasted red peppers
Lasagna – choice of meat or vegetarian
Sheppard's Pie with gravy
Steak Pie with puff pastry
Chicken Parmesan with tomato basil sauce
Meatball Marinara
Chicken Curry with a vegetable rice

*Roasted potatoes and vegetables are included

*If customers would like it plated, additional \$5 per/head

Luncheon Buffet

(Minimum 30 Guests)

\$32

Garden salad, Caesar
Sicilian pasta salad, Deviled eggs,
Relish tray, assorted veggies,
assorted sandwiches,
Homemade soup,
Assorted mini muffins and danishes

Breakfast Buffet

(Minimum 20 Guests)

(available every day until 11:00 am)

\$26

Bacon, ham, breakfast sausage
Beans. Home fries, toast, slices tomatoes
Scrambled eggs assorted cereal
Assorted mini muffins and danishes
Coffee/tea/juice

Appy Buffet

(Minimum 30 Guests)

\$32

Spring rolls, potato skins
Deep fried pickles,
mac n cheese bites
Fries, Garlic bread, Wings

Ala Carte Platters

Potato Skins (50 pieces)

Baked potato skins with three cheese blend, fresh crumbled bacon, and green onions, served with sour cream

Chicken Spring Rolls (70 pieces)

(Vegetarian option available)
Crispy fried, served with Sweet Thai Chilli or plum sauce

Garlic Bread (50/40 pieces)

Toasted baguette smothered in garlic butter, with or without cheese

Deep Fried Pickles (45 pieces)

Breaded and deep fried served with ranch dressing

Burger Sliders (30 pieces)

Mini beef burgers on a mini ciabatta bun with lettuce and tomato- add cheese/bacon for 75¢ per burger

Sandwiches (45 pieces)

Variety of cold cuts on rustic ciabatta loaf topped with lettuce and tomato, mayonnaise, mustard

Chicken Satays (50 pieces)

Tender chicken on skewers, topped with roasted peppers, served with a zesty Hoison sauce

Nachos (35 ppl)

Create your own Nachos with a mix of nacho cheese, lettuce, Pico, salsa, jalapeños, black olives and sour cream.

Veggie Platter (30 ppl)

Mix of carrots, cucumbers, broccoli, cauliflower, and cherry tomatoes, served with ranch or blue cheese dips

Mac N Cheese Bites (70 pieces)

golden fried Mac N Cheese in a crunchy batter, served with marinara sauce

Meatball Marinara (75 pieces)

Juicy beef meatballs in a tangy BBQ sauce

\$125 each

Award Winning Wings

(Non breaded)

50 for \$130

(approx. 7 lbs, one sauces)

100 for \$230

(approx. 15 lbs, two sauces)

200 for \$410

(approx. 30 lbs, three sauces)

Add carrots, celery
& blue cheese

\$30

Assorted Pizzas

\$20 12" / 10 slices

Cheese or Pepperoni

\$22 Loaded

Meatlovers	pepperoni, ham, sausage
Hawaiian	ham, pineapple, extra cheese
Veggie	mushrooms, green peppers, onions
Greek	Feta cheese, black olives, red onions, tomatoes
BBQ Chicken	mild BBQ base, chicken, onions, mushrooms
Canadian	pepperoni, mushroom, bacon
PMG	pepperoni, mushroom, green pepper
Hot Roast Beef	medium BBQ base, shaved roast beef, onions, hot peppers

or choose your own 3 toppings

Salads (25 ppl)

Garden Salad	Sicilian Pasta	Caesar Salad
\$60	\$70	\$85

Bulk Beverage Pricing

Non-Alcoholic Beverages

\$4.25 per guest

Includes: coffee, tea, pop (unlimited)

Coffee/Pop \$15 per pitcher (not unlimited)

House Wine

\$35 per bottle

San Tiziano Cabernet Merlot and
Serenissima Pinot Grigio
(both from Italy)

Premium Wine

\$42 per bottle

Woolshed Shiraz (Australia)
and Adorn Chardonnay (California)

Substitutions may be made depending on availability

Booking Guidelines

All pricing subject to applicable taxes and 20% gratuity

Minimum number of guests to book the room is 30, maximum 100

\$100 deposit required to guarantee booking and deducted off final total

Final guest count and food option to be given 7 days in advance

Cancellation notice is 7 days, cancellation of less than 7 days forfeits deposit

Guests may bring in cakes/baked goods only. All other food must be supplied by Squires

There is no rental charge for the room with the PURCHASE OF A FOOD PACKAGE. Without a food package, a \$450 charge will be applied.

A \$25 cleaning charge will be applied to all bookings

DECORATIONS

NO CONFETTI OR CONFETTI BALLOONS OF ANY KIND

NO SCOTCH TAPE, ONLY PAINTER'S TAPE TO BE USED

PUSH PINS ARE ALLOWED

ALL DECORATIONS MUST BE TAKEN DOWN AT THE END OF THE EVENT BY THE ORGANIZER