

# PROHIBITION

## Events Package





# EVENT SPACES

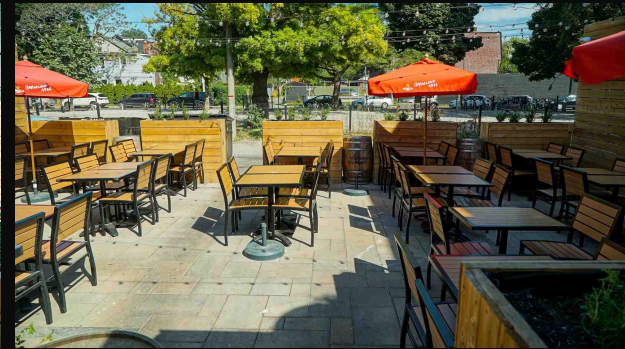
## THE SOUTH-WEST HALF



- Seats 30 //45 standing
- Direct access to bar
- Operational garage door
- Semi-private

## THE BACK PATIO

- Seats 60//75 standing
- Fully customizable setup
- Fully private



## CAPONE'S CORNER

- Seats 40//60 standing
- Semi-private
- Mini bar
- Can be combined with patio space



## THE WEST HALF (HALF-RESTAURANT BUYOUT)

- Seats 65
- 100 standing
- 1.5 bars
- Fully private
- Exclusive washrooms



# Receptions

## Party Platters

*each platter serves 10-15 guests*

### Oysters

*Oysters on the half-shell served with lemon, fresh horseradish, apple & ginger mignonette, and hot sauce*  
**\$37 / dozen**

### Fried Calamari

*Fresh-fried calamari rings served with lemon and a caper aioli*

**\$80**

### Guacamole & Chips

*House-made guacamole, served with fresh-cut corn tortillas*

**\$80**

### Grilled Shishito Peppers

*Grilled shishito pepper served with a soy ginger dipping sauce*

**\$25**

### Prohibition Chicken Wings

*5lbs of our signature Deep-fried marinated chicken wings tossed in Buffalo sauce*

**\$85**

## Artisanal Platters

*priced per person/piece*

### Fruit Platter

*Fresh-cut seasonal fruit served with a maple vanilla yogurt dip*

**\$8 - minimum order of 10**

### Charcuterie Board

*Niagara Specialty Foods cured meats and cheese with olives, fig jam and bistro bread*

**\$7 - minimum order of 10**

### Crudité Platter

*Fresh-cut seasonal raw vegetables served with your choice of dill ranch or bleu dip*

**\$4 - minimum order of 5**

### Shrimp Platter

*Fresh-cut seasonal raw vegetables served with your choice of dill ranch or bleu dip*

**\$4 - minimum order of 25**

## Passed Canapés

*Priced per piece. Minimum order of one dozen per selection.*

### Beef Sliders

Ground USDA Prime Angus aged beef chuck and aged short rib with white cheddar cheese

**\$5**

### Grilled Vegetable Crostini

Grilled vegetables with goat cheese

**\$4**

### Chicken Skewers

Grilled chicken with a Thai chili dipping sauce

**\$4.5**

### Caprese Skewer

Cherry tomatoes, bocconcini and fresh basil with a balsamic

**\$6**

### Tuna Tartare

Fresh-cut tuna marinated in a soy-ginger sauce, fresh avocado, and cucumber on a crostini

**\$4.5**

### Truffle-Parmesan Fries

Hand-cut French fries, tossed in parmesan and truffle oil, served in individual cups

**\$4.5**

### Mini Grilled Cheese

Aged cheddar grilled between maple chive butter-brushed baguette slices and topped with sliced cherry tomato and parsley

**\$3.75**

### Prosciutto Crostini

Prosciutto, roasted red pepper and asiago cheese

**\$4**

### Smoked Salmon Crostini

Grilled vegetables with goat cheese

**\$5**

### Funghi Crostini

Sautéed mushrooms and our signature 4 cheese blend

**\$4**

### Lamb Speducci

Salted lamb grilled on a skewer

**\$4.5**

### Coconut Shrimp

Deep-fried in our crispy coconut sauce with sweet chili dipping sauce

**\$4**

### French Fries

Hand-cut French fries, served in individual cups

**\$3.5**

### Grilled Shrimp Skewer

Served with Thai chili sauce. 3 shrimp per skewer

**\$8**

### Mini Brisket Poutines

House-cut French fries, topped with cheese curds, and our house-made gravy. Served in individual boats

**\$5**

# Set Menus

## Set Menu #1

\$50 per guest

choice of appetizer:

Daily Soup or House Salad

choice of entree:

### Chicken Supreme

Served with roasted potato and vegetables, topped with rosemary brandy cream sauce.

### Pan Seared Codd

Served with rice pilaf, topped with triplesec orange chest butter sauce

### Mushroom Gnocchi

Homemade potato gnocchi tossed in a pesto creme sauce with wild mushrooms.

choice of dessert:

Sticky Toffee Pudding

Cheesecake

Includes Coffee or Tea

## Set Menu #2

\$60 per guest

choice of appetizer:

Daily Soup or House Salad

choice of entree:

### Pork Schnitzel

Bone in pork schnitzel served with our rosemary fingerling potatoes, seasonal vegetables, and house made beef gravy

### Salmon

8oz salmon fillet, wilted spinach, rosemary roasted fingerling potatoes topped with lemon beurre blanc.

### Mushroom Ravioli

Walnut, gorgonzola, chives, pangrattato

choice of dessert:

Sticky Toffee Pudding

Cheesecake

Includes Coffee or Tea

## Set Menu #3

\$90 per guest

for the table:

**Charcuterie**

(sharable for 2 people)

choice of appetizer:

Daily Soup or Beet Salad

choice of entree:

### Steak frites

Signature USDA Prime Angus Striploin (Creekstone Farms, Kansas). Served with truffle fries.

### Seabass

Potato ragu, carrots, leeks, honey lavender sage

### Cauliflower steak

Steak spice, squash puree, pickled apple

choice of dessert:

Crème Brulé

Cheesecake

Includes Coffee or Tea

REFINED COCKTAILS AND CUISINE  
PROHIBITIC