

**THE HUBB | EVENTS PACKAGE | 2017**



**CATERING | EVENTS | WEDDINGS**

KEEPING WITH OUR CURRENT STYLE & APPROACH WE ARE EXCITED TO  
BRING YOU OUR 2017 CATERING & EVENTS PACKAGE, SUITED FOR ANY  
TYPE OF VENUE LARGE OR SMALL

**CONTACT DETAILS**

CONTACT THE HUBB FOR ALL INQUIRIES FOR EVENTS & INFORMATION  
433 MAIN STREET | BLOOMFIELD | ONTARIO | K0K 1G0

← →  
TEL: 613-393-3301 • FAX: 613-393-3305  
email: [thehubbeatery@gmail.com](mailto:thehubbeatery@gmail.com)

# BREAKFAST

PRICED PER PERSON

HUBB BASICS - \$15

**HUBB FRITTATA**

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**HUBB HASH**

and your choice of:

black pepper molasses bacon

or

breakfast honey sausage

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**FRUIT, BERRIES, & YOGURT**

with home made granola

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**BREWED COFFEE & TEA**

EUROPEAN BREAKFAST - \$19

**MAPLE SMOKED SALMON EGGS BENEDICT**

**OR**

**ROASTED TOMATO & ARUGULA EGGS BENEDICT**

warm biscuit, poached eggs, dill hollandaise, hubb hash

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**FRUITS, BERRIES, & YOGURT**

with home made granola

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**BREWED COFFEE & TEA**

# LUNCH

PRICED PER PERSON | 3 COURSE MENU FORMAT

## MENU A - \$23

### BISTRO LUNCH

#### **HUBB WEDGE**

shallot dressing, cherry toms  
OR

#### **SEASONAL SOUP**

chefs choice

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#### **RAINBOW TROUT**

wild grains, fennel, olives,  
warm bacon vinaigrette  
OR

#### **WILD MUSHROOM FRITTATA**

kale, aged cheddar, herbs

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#### **HUBB DILLY BARS**

seasonal flavours

## MENU B - \$19

### EXPRESS LUNCH

#### **SOUP OR**

#### **SALAD**

chef's  
choice

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#### **HUBB HOAGIES**

#### **Choice of:**

Pulled Meat

OR

Roasted Veg

served with

chips or pickled beets

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#### **HUBB DILLY BARS**

seasonal flavours

## ADD

THE HUBB BURGER TO  
YOUR MENU FOR  
AN EXTRA \$5 PP

# HORS D'OEUVRES

PRICED BY THE DOZEN | EXCLUDING TAXES & GRATUITY  
FOR A ONE HOUR RECEPTION | WE RECOMMEND 6 PIECES PER PERSON

## VEGETARIAN

<b>MINI BEET SALAD</b> , watermelon, feta, thyme emulsion	\$14/dz
<b>TRUFFLED RICOTTA</b> , crostini, fig jam, hazelnuts	\$15/dz
<b>MARINATED ARTICHOKEs</b> , orange peel, mint, capers	\$15/bowl
<b>HOUSE CURED OLIVES</b> , coriander, chili, rosemary	\$15/bowl

## SEAFOOD

<b>SMOKED STEELHEAD TROUT</b> , crispy wonton, sour onion, caper mayo	\$16/dz
<b>BAY SCALLOP CEVICHE</b> , walnuts, grapefruit, cilantro	\$17/dz
<b>TUNA TARTARE</b> , popcorn, kimchi vinaigrette, scallions	\$16/dz

## MEAT

<b>CHICKEN LIVER MOUSSE</b> , bacon jam, apricot pickle, crostini	\$15/dz
<b>BEEF TARTARE</b> , brioche crouton, pickled mushroom, truffle mayo	\$16/dz
<b>DUCK MEATBALLS</b> , currants, chevre, olives	\$17/dz
<b>LAMB RILLETTE</b> , our own mustard, pickled radish, crostini	\$15/dz

# HUBB PLATTERS

PRICED PER PERSON | STATIONARY PLATTERS

## HEIRLOOM VEGETABLE CRUDITE

LOCAL IN SEASON VEGETABLES | WITH HOUSE MADE DIPS  
SMALL – 20 GUESTS - \$60 | LARGE – 40 GUESTS - \$95

## HUBB SALUMI

ARTISINAL SELECTION OF CURED MEATS | IN HOUSE MADE CHARCUTERIE  
OUR OWN ENCOUTREMENTS & CROSTINIS  
SMALL – 20 GUESTS - \$150 | LARGE – 40 GUESTS - \$250

## HUBB ARTISINAL CHEESE BOARD

SELECTION OF LOCAL & CANADIAN CHEESES | NUTS & FRUITS  
OUR OWN ENCOUTREMENTS & CROSTINIS  
SMALL – 20 GUESTS - \$150 | LARGE – 40 GUESTS - \$250

## MIX & MATCH SALUMI + CHEESE

SMALL - 20 GUESTS - \$150 | LARGE – 40 GUESTS - \$250

## OYSTER BAR

FEATURING COAST TO COAST FRESH SHUCKED OYSTERS  
HOUSE MIGNONETTE LEMON | HOT SAUCE | HORSERADISH  
**MINIMUM ONE CASE ORDER – MP**

# CHILDREN'S MENUS

PRICED PER CHILD | CHOOSE ONE MENU TO SERVE EACH CHILD

## MENU

### CUP OF SOUP OR WEDGE SALAD

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#### GRILLED CHEESE

with potato chips

or

#### HOUSE MADE PASTA

with butter & cherry toms

or

#### KIDS HUBB BRISKET BURGER

with homemade bun, & chips

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#### CHOICE OF DILLY BARS

Seasonal selections

\$19

# DINNER

PRICED PER PERSON | 3 COURSE MENU FORMAT  
MENUS CAN BE CUSTOMIZED, PRICES WILL REFLECT CHOICES

## STEP ONE: CHOOSE 1 SOUP & 1 SALAD

### SALADS

**HUBB WEDGE**, iceberg, blue, cherry toms  
green goddess dressing

**BABY ROMAINE**, sourdough croutons,  
smoked bacon, garlic confit, parm aioli

**BISTRO GREENS**, radish, baby pots,  
cucumbers, lemon yogurt dressing

**BABY ARUGULA**, walnuts, cheddar,  
cider dressing, pickled shallots

**KALE & APPLE**, chevre, rye croutons,  
shallot dressing, almonds

### SOUPS

**CAULIFLOWER PUREE**, brown butter  
almonds, apple, chives

**HEIRLOOM SQUASH**, spiced croutons,  
whipped sour cream, scallions

**CARROT & PEAR**, rye crumbs, crema,  
chile oil, chives

**POTATO & LEEK**, sour cream, crispy  
shallots, thyme oil

**MUSHROOM BISQUE**, parm crumbs,  
truffled yogurt, chives, olive oil

## STEP TWO: CHOOSE YOUR ENTRÉE PACKAGE

### MENU A - \$63

**PAN SEARED SCALLOPS**, oyster mushroom  
ragout, potato confit, lobster butter

**ROASTED BEEF SIRLOIN**, crushed potatoes,  
sweet carrots, pickled toms, veal jus

**DUCK MEATBALLS**, parmesan polenta,  
apple jelly, braising greens, shallot jus

### MENU B - \$57

**ROASTED SALMON**, toasted grains,  
olives, fennel, bacon aioli

**LAMB CONFIT**, spring beans, swiss  
chard, pickled cauliflower, curry vin.

**BEEF SHORTRIB**, potato pepper hash,  
pickled mushrooms, veal jus

### MENU C - \$47

**RAINBOW TROUT**, ratatouille, roasted  
artichokes, kale, shallot dressing

**SWEET BRINED PORK CHOP**, zucchini-  
apple hash, brussels, onion rosemary jus

**LAMB SHANK**, pomme puree, pickled  
radish, currants, chard, pinot jus

### MENU D - \$39

**HALF ROASTED BIRD**, olive oil spuds,  
shaved roots, shallot confit, bird gravy

**LAKE ONTARIO PICKERAL**, potato-pear  
salad, olives, fennel, lemon dressing

## STEP 3: CHOOSE 2 DESSERTS

### **CLASSIC LEMON CURD**

crispy meringue, berries

### **PAVLOVA**

berry preserve, almonds, orange confit

### **STAWBERRY SHORTCAKE**

biscuit, strawberries, black pepper syrup, whip

### **SUGAR SHACK MAPLE PIE**

walnut brittle, chantilly, berries

### **CHOCOLATE POT DE CRÈME**

walnut crumble, strawberry preserve

### **SORBET**- seasonal flavours

**HUBB DILLY BARS**- seasonal flavours

# VEGETARIAN ENTREES

AVAILABLE TO ADD TO ANY MENU IN SUBSTITUTION FOR NO CHARGE, OR AS A MENU CHOICE FOR AN EXTRA \$5 PP

**MAPLE MISO TOFU**, ancient grains, shiitakes, kale, walnut coriander pistou

**ROASTED COURGETTE**, goats cheese, quinoa, fennel, chard, lemon confit

**RICOTTA GNUDI**, hazelnuts, lemon, parmesan, brown butter, watercress

**PAPPARDELLE**, shaved roots, zucchini, goats cheese, herbs, olive oil

WE ACCOMMODATE ALL FOOD ALLERGIES AND DIETARY RESTRICTIONS

LET US CUSTOMIZE A MENU ITEM TO SUIT YOUR SPECIFIC NEEDS

## ADD ONS - SIDES

PRICED PER PLATTER | SIDES | SERVES 6 PPL PER PLATTER

<b>HEIRLOOM CARROTS</b> with fennel honey	\$11.00
<b>ROASTED BEETS</b> with sherry vinaigrette	\$11.00
<b>BRUSSELS SPROUTS</b> with apple cider dressing	\$11.00
<b>SPRING BEANS</b> with walnuts, preserved lemon	\$11.00
<b>CHARRED SUMMER SQUASH</b> with walnut dressing	\$12.00
<b>CRUSHED NEW POTATOES</b> with garlic confit	\$8.00
<b>ANCIENT GRAINS</b> with currants & thyme dressing	\$11.00

## LATE NIGHT SNACKS

<b>CHIPS &amp; DIP</b>	\$6/PP
<b>INDIAN SPICED CARAMEL POPCORN</b>	\$7/PP
<b>MIXED SWEET &amp; SALTY NUTS</b>	\$9/PP
<b>SALT &amp; PEPPER POPCORN</b>	\$6/PP
<b>HUMMUS &amp; CHIPS</b>	\$9/PP

# THE HUBB WINE LIST

ALL ITEMS HAVE BEEN SELECTED BY OUR SOMMELIER FOR EVENTS WE  
RECOMMEND SELECTING ONE RED & ONE WHITE  
YOU WILL BE CHARGED BY THE BOTTLE  
A COMPLETE WINE LIST IS AVAILABLE FOR YOUR CONSIDERATION

## SAMPLE ONLY

### SPARKLING

HINTERLAND, WHITECAP, VQA, PEC	\$50
LIGHTHALL, PROGRESSION, VQA PEC	\$50
VAL D'OCA, PROSECCO, ITALY	\$40

### WHITE

SANDBANKS, SAUVIGNON BLANC, VQA ON	\$40
HUFF ESTATES, OFF-DRY RIESLING, VQA PEC	\$45
HARWOOD ESTATES, PINOT GRIS, VQA ON	\$45
SUGARBUSH, UNOAKED CHARDONNAY, VQA PEC	\$50
ROSEHALL RUN, ESTATE CHARDONNAY, VQA PEC	\$60
NORMAN HARDIE, CHARDONNAY, VQA PEC	\$65
CONO SUR, VIOGNIER, CHILE	\$40

### RED

SANDBANKS, BACO NOIR, VQA ON	\$40
THE GRANGE, CABERNET FRANC, VQA PEC	\$45
HUFF ESTATES, MERLOT, VQA PEC	\$50
LONGDOG, PINOT NOIR, VQA PEC	\$55
ROSEHALL RUN, CERTAIN RATIO-RED BLEND, VQA ON	\$60
NORMAN HARDIE, PINOT NOIR, VQA PEC	\$65
LA POSTA, MALBEC, ARGENTINA	\$40

## **NOT SURE WHAT TO SELECT?**

FORWARD YOUR MENU SELCTION AND YOUR WINE PRICE  
RANGE TO YOUR EVENT COORDINATOR & ALLOW OUR  
SOMMELIER TO SELECT WINES FOR YOUR EVENT



# THE HUBB BAR LIST

ALL DRINKS ARE CHARGED BASED ON CONSUMPTION

## SAMPLE ONLY

VODKA      Silent Sam, Grey Goose,  
GIN          Gordon's Dry\* Gin, Hendrick's, Bombay Sapphire  
RUM          Bacardi White\*, Havana Club, Sailor Jerry's  
Rye          Centennial\*, Crown Royal, Canadian Club,  
TEQUILA     Olmeca\*  
BOURBON    Knobb Creek, Maker's Mark, Buffalo Trace, Bulliet

Single Malts    Talisker 10 Yr. Old, Glenfiddich 12 Yr. Old,  
                    Glenlivet 12 Yr. Old, Dalwhinnie 15 Yr. Old,

\*Indicates standard bar rail products

## BAR PRICES

Standard Rail Shots (per oz.)	from \$6.00	Soft Drinks	\$2.50
Top Shelf Rail Shots	from \$8.00	Fresh Juices	\$3.00
Mixed Drinks	from \$6.50	Coffee/Tea	\$2.75
Signature Cocktails (2oz)	from \$10.00	Cappucino	\$3.50
Signature Mocktails	from \$5.00	Latte	\$3.75
Martinis (2oz)	from \$10.00	Espresso	\$3.00
Single Malt Scotches	from \$10.00	Sparkling Water	\$6.00
Virgin Cocktails	from \$4.00	Still Bottled Water	\$6.00

## BEER LIST

### BOTTLES – 341ML

Barley Days – Brown Ale            \$6.25  
Mill Street – Organic Lager         \$6.25  
Church Key - Northumberland Ale   \$6.25  
Barley Days – Dark Ale               \$6.25

### LARGE FORMAT BOTTLES – 600 -650ML

County Road Beer – Farmhouse Saison   \$12.00  
Beau's – Lug-tread Lagered Ale         \$ 9.00

## ON TAP

Mackinnon Brothers, Pale Ale, Bath Ontario            \$6.75  
Waupoos Cider, Waupoos, PEC                            \$6.75

# HUBB COCKTAIL LIST

## SAMPLE ONLY

### House Specialty Cocktails – 2oz - \$10

#### THE HUBB CAESAR

Vodka, Clamato, Horseradish, Smoked Tabasco, Pickles

#### EL DIABLO

Tequila, Cassis, Lime, Ginger Beer

#### THE COUNTY WHISKEY SOUR

Whiskey, Simple Syrup, Lime, PEC Red Wine

#### HIBISCUS RUM COOLER

Rum, Hibiscus Syrup, Mint, Lime, Soda

#### LEMON LAVENDER GIN FIZZ

Gin, Lavender Syrup, Lemon, Soda

#### MAPLE BOURBON CIDER

Bourbon, Apple Cider, Maple Syrup, Lemon

#### ANGELINE'S FIZZLE

Elderflower Liqueur, Sparkling, Orange Twist

### NON-ALCOHOLIC BEVERAGES

Berry Lemonade

Pomegranate Mojito

Peach Ice Tea

## COCKTAILS CREATE YOUR OWN

### **CUSTOM COCKTAILS AVAILABLE**

INQUIRE WITHIN | SEASONALLY INSPIRED  
OR CUSTOM TAILORED TO YOUR EVENT

# FREQUENTLY ASKED QUESTIONS

## WHAT ARE YOUR VENUE CAPACITIES?

	Dining Room	The Parlor	Garden (Outdoor)
<b>Seated Events</b>	30	30	100
<b>Cocktail Reception</b>	50	60	100

## WHAT TIME CAN WE USE YOUR VENUE SPACES?

The Hubb's venue spaces are available as follows:

**Breakfast:** 8:00am -10:00am

**Lunch:** 11:00am – 3:00pm

**Evening:** 5:00pm – Close

**Reception:** 12:00pm – 12:00am

**Wedding:** 12:00pm – 12:00am

\*A Room Rental Fee of \$250 per hour will be applied if the event extends longer than the set times as listed above.

## ARE YOUR VENUE SPACES AVAILABLE FOR MEETINGS?

*The Parlor Room*, as we like to call it – is a great space for meetings up to 30 people!!!

**COFFEE BREAK STATION** | \$6.00 PP

**CAKE CUTTING SERVICE** | \$4.00 PP

In regards to bringing in your own cake or desserts from an outside source

## BEVERAGE AND WINE COSTS?

All beverages are charged based upon consumption per drink. All wine is charged based upon bottle consumed. You will pre select red and white wine to be served to your guests for function entirety. Custom bar offerings can be tailored with your event coordinator.

## HOW ARE COSTS DETERMINED AT THE HUBB?

Charges for functions are based on food and beverage consumption, plus 17% gratuity, and 13% HST. Wines will be selected from our current list. In accordance with liquor licensing regulations we cannot permit our guests to bring in their own wine or liquor, but please advise us of your preferences and we will be happy to find a comparable item from our list.

## MENU AND FOOD DETAILS?

All menus for events are pre set and to be finalize with guest selections two weeks prior to the event. Custom menus are available, as per our client's request – prices will reflect market prices. All food items are subject to current market prices.

## **IF MY NUMBER OF GUESTS INCREASES OR DECREASES ON THE DAY OF MY EVENT HOW WILL I BE BILLED?**

The guaranteed number of guests attending your event is required (7) days in advance to your event. Please note, that unless we are notified of a guest count revision, the number contracted originally will be assumed as the guarantee. You will be billed for the guaranteed number given or attendance, whichever is greater.

## **DEPOSITS & PAYMENTS?**

**Note:** The **buyout** price goes towards your total invoice, on food and beverages accrued at your event without taxes or gratuities. If, there is a monetary difference between the **buyout** cost & the total invoice – it will appear as a surcharge on your final bill.

Your contract will outline your individual payment schedule. Your signed confirmation form and an initial deposit is required to secure the date and venue space. The deposit schedule below outlines required deposit amounts for each type of event and venue space.

<b>BUYOUT SCHEDULE</b>	Dining Room (Buyout)	The Parlor	Combined	Garden (Outdoor)
Breakfast/Lunch	\$500	\$500	\$1000	\$500
Dinner	\$3000	\$1000	\$4000	\$5000
Reception	\$3000	\$1000	\$4000	\$5000
Event/Function	\$3000	\$1000	\$4000	\$5000

## **HOW ARE PAYMENTS MADE?**

The signed confirmation form, and your initial deposit is requested to secure your event and date at The Hubb – payable by cash, credit card, debit, or certified cheque. A second deposit of 50% of your minimum spend requirement, followed by the remaining balance is due according to the dates outlined in your contract.

## **CANCELLATION POLICY?**

Your contract may be terminated with formal written notice within 15 business days of signing your contract. A \$500 administration fee plus HST will be deducted from your deposit. All deposits and payments are non-refundable if notice of cancellation is received more than 15 days after signing. All details and information including payment schedule are laid out in the terms & conditions of the catering contract.

## **DESIGNATED SEATING?**

If you wish to arrange designated seating, please print and supply your own place cards and/or floor plan.

**ON SITE LIMITATIONS? (Please see Full-Buy Out Checklist)**

Our facilities inside can accommodate up to 60 people for a seated function in two rooms. All seated events/functions/weddings with a guest count of 60 people or greater will take place outside in our outdoor garden venue. All events/functions/weddings with a guest count greater than 60 people will require rentals.

**RENTALS?**

Any seated event or function over 60 people will require use of our garden venue to be used as a designated space for your event. Rentals will be required for all outdoor functions. All rentals required for outdoor events/functions are guests responsibility to coordinate with rental company.

**LABOUR RATES (Apply only to Off-Site Events or Outdoor Functions)**

A labour quote will be attached to your bill and this will represent the anticipated number of hours with the appropriate amount of staff needed to execute your event.

Labour rates for “**OVERTIME**” represents the rate applied to events or functions that require more than an 8 hour work day to execute the event from start to finish.

Labour rates for “**HOLIDAYS**” represents the rate of pay applied to events or functions that fall on any statutory or civic holiday in the calendar year. In the event your actual labour amount exceeds the initial quoted amount, a final reconciliation of labour charges accrued will be calculated upon completion of your event.

Any changes will be applied to your final bill.

<b>LABOUR RATES</b>	Hourly Rate	Overtime Rate	Holiday Rate
Servers	\$18.00/hr	\$27.00/hr	\$36.00/hr
Bartenders	\$20.00/hr	\$30.00/hr	\$40.00/hr
Kitchen Staff	\$20.00/hr	\$30.00/hr	\$40.00/hr
Chef	\$25.00/hr	\$38.00/hr	\$50.00/hr

**WHAT IS THE EXACT ADDRESS I SHOULD USE FOR MY INVITATIONS?**

THE HUBB @ ANGELINES INN  
433 Main Street  
Bloomfield  
Ontario, Canada  
K0K 1G0  
Tel: 613-393-3301

## **Full Buy-Out Checklist**

### **Angeline's Inn & The Hubb Eatery and Lounge**

- In order to have a full buy-out function on the property of Angeline's Inn and The Hubb Eatery, the same party must book all accommodations and houses on the entire property. This is due to noise restrictions and disruption, which could happen otherwise with other guests of the Inn.

- In order to put up a tent on the property there is a \$\_\_\_\_\_ charge for the preparation and cleanup of the designated area. (The confirmed number of guests determines this amount) There is only one area of the property that is suitable for having a tent as per communicated by the owners of Angeline's Inn. There will be a charge of \$\_\_\_\_\_ to set up and break down a temporary kitchen area outside the tent, which The Hubb staff will configure and dismantle for the specific event. (The amount is determined by the confirmed number of guests as well as the type of service to be executed). If The Hubb is also setting up the chairs, tables, decorations, etc. for the event there will be a fee depending on the total labour hours accrued by employees to complete the process.

- If there is a tent on the property with a guest list greater than 40 people, portable toilets must be rented, as the regular restaurant will be closed during the event.

- If there is an off-site function (not using the main restaurant space, parlour room or patio) but still on the property, there is the mandatory requirement of obtaining rentals for the event. We can recommend local rental companies in the area, however it is your responsibility to make the arrangements necessary, based on communications with the in house event coordinator, or contracted services. Rentals would include; tables, chairs, plates, cutlery, glassware, lighting, heating (if necessary) and any decorations or set-up items necessary for your event.

- If you are looking to bring outside food vendors on to the property, The Hubb must approve them, and there could associate fees depending on the food items or vendor(s).

- If event celebrations continue into one of the stand alone houses on the property after the event is complete, the house must be left in the same manner and state it was when first entered. There will be a cleaning charge added to the final bill from Angeline's Inn.

- In regards to noise restrictions with hosting a function on the property, last call will be at 11pm and music and bar must be closed at 11:30pm, this is due to the close proximity of our neighbours.

-The fire pit on the property is to be used in accordance with the rules and regulations in Prince Edward County. We will need to notify the County of Prince Edward Fire Department of the use day of, and make sure there is no burn restrictions or bans in place. The responsibility and liability is solely yours with regards to obtaining your own firewood, and the safety of the guests when using it. The area around the fire pit must be cleaned and any debris or garbage must be removed before departure off the property. Fees for an uncleaned area will apply.

- Please note the Red Barn beside the property of Angeline's Inn is NOT part of Angeline's Inn. If there is a request for use for photos, we will need to communicate with the property owners, and allocate a time that works best, as well as for the group. There is to be no mingling or use of the property in any manner, other than the use stated above.

- We prohibit the use of glass on the property other than inside the tent (if rented) during the event. The use of plastic glassware is necessary due to breakage and the safety of future guests as well as staff of Angeline's Inn and The Hubb Eatery & Lounge.

- Outside food and alcohol is only prohibited inside the rooms/houses and there should be no consumption outside on the grounds.