



Welcome to THE PAVILION

Our vision for Parks' Pavilion is simple: provide a space suitable for guests to host a variety of specialty or private events creating a unique, fun and friendly atmosphere. Our guests can choose to dine, play and relax in a park like setting. We strive to ensure our guests enjoy fresh delicious gastro pub fare paired with unique cocktails and over 20 different beer choices of tap.

We offer a variety of menu packages to choose from and can help you decide which one will best suit your event and budget. So if you are looking for a memorable venue to host your next event, take a glance at what we can offer you.

FACILITIES

The Pavilion dining room can comfortably hold up to 60 guests for a seated plated reception or 80 for a cocktail reception. With its own private bar, entrance/exit and washrooms it is the ideal setting for your private event. Guests have access to their own sound system as well as a large screen TV with HDMI connection, truly making the space uniquely custom. The Pavilion at Parks is suitable for hosting numerous events from intimate to interactive including:

- Birthdays
- Anniversaries
- Holidays Events
- Receptions
- Working Luncheons/Dinners



Where friends meet in Windsor

PARKS & REC
GASTROPUB & SPORTS BAR
EST. 2014



APPETIZER PLATTER

Platters sized and priced based on number of guests and budget

Platter of Chicken Tenders *(Approx. 10 Portions)* **\$190**

Buttermilk battered fried chicken tenders, served with sriracha aioli, coleslaw and fries

Platter of Chicken Wings *(10 lbs / 10 Portions)* **\$190**

Choice of 3 sauces, served with celery & carrots, blue cheese or ranch dip

Single Sheet Nachos **\$19**

Tri-coloured tortilla chips, cheddar and mozzarella cheese, pickled red onion, fresh jalapeños, olives, pico de gallo, lime crema, green onion

Guac & Chips **\$12**

Avocado smash with tri-coloured tortilla chip topped with lime crema

Classic Flatbread *(8 Pieces)* **\$16**

Blistered cherry tomatoes, parmesan, mozzarella, basil pesto

Butcher Flatbread *(8 Pieces)* **\$18**

Chorizo sausage, bacon, soppressata salami, kalamata olives, blistered cherry tomatoes

Veggie Platter **\$80**

Assortment of fresh chopped veggies with ranch or blue cheese dip

Fruit Platter **\$80**

Assortment of fresh fruits

Sweet & Sticky Cauliflower Bites **\$15**

Fried cauliflower florets with honey-soy, hoisin, garlic, chili flakes, green onion, toasted cashews, and pickled ginger

Platter of Meatballs **\$145**

House-made served in a honey-soy, hoisin, garlic sauce. Topped with green onions and sesame seeds

Tequila & Lime Cheese Dip **\$15**

Tequila, lime, cream cheese served with tortilla chips



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BUFFET & PLATTER

Minimum 20 people: \$35 per person, plus HST

Salads *(Choice of one)*

Caesar Salad: Romaine, parmesan, bacon crisps, house-made dressing

Garden Salad: Mixed greens, cucumber, tomato, red onion, vinaigrette

Pasta *(Choice of one)*

Fusilli basil & tomato sauce

Penne rigate & pesto sauce

Greek orzo salad *(served cold)*

Starch *(Choice of one)*

Roast garlic mashed potato

Herb roasted potatoes

Basmati rice pilaf

Vegetable *(Choice of one)*

Green beans & almonds

Maple glazed carrots

Main Courses *(Choice of one)*

Roast chicken & supreme sauce

Pesto salmon

BBQ baby pork ribs

Desserts *(Choice of one)*

NY style cheesecake

Carrot cake





BUFFET & PLATTER

Minimum 20 people: \$45 per person, plus HST

Salads *(Choice of one)*

Caesar Salad: Romaine, parmesan, bacon crisps, house-made dressing

Greek Salad: Mixed greens, red onion, feta, tomato, cucumber, olives, herb vinaigrette

Garden Salad: Mixed greens, cucumber, tomato, red onion, vinaigrette

Pasta *(Choice of one)*

Fusilli basil & tomato sauce

Squash ravioli & sage rosé sauce

Penne rigate & pesto sauce

Greek orzo salad *(served cold)*

Starch *(Choice of one)*

Roast garlic mashed potato

Herb roasted potatoes

Spicy brown rice

Basmati rice pilaf

Vegetable *(Choice of one)*

Green beans & almonds

Maple glazed carrots

Roasted squash

Main Courses *(Choice of one)*

Roast chicken & supreme sauce

Roast beef, mushroom sauce

Pesto salmon

BBQ baby pork ribs

Desserts *(Choice of one)*

NY style cheesecake

Carrot cake

Churros





PLATED SERVICE

Silver Package \$40/guest

1st course

Garden Salad: Mixed greens, cucumbers, tomatoes, red onion, vinaigrette

2nd course choice of

Chicken Supreme: Roasted leek mashed, seasonal vegetables, jus

Squash Ravioli: Fresh pasta, sage rosé sauce

3rd course

Brownie: House-made, fresh whipping cream

Gold Package \$45/guest

1st course choice of

Caesar Salad: Romaine, bacon crisps, parmesan, house-made dressing

Spinach & Berries Salad: Pear, almond, red onion, goat cheese, citrus dressing

2nd course choice of

Pesto Salmon: Atlantic fillet, brown rice, seasonal vegetables

Chicken Supreme: Roasted leek mashed, seasonal vegetables, jus

Squash Ravioli: Fresh pasta, sage rosé sauce

3rd course choice of

Brownie: House-made, fresh whipping cream

Fresh Fruit Plate

Platinum Package (Please Inquire)

1st course choice of

Caesar Salad: Romaine, bacon crisps, parmesan, house-made dressing

Spinach & Berries Salad: Pear, almond, red onion, goat cheese, citrus dressing

2nd course

Squash Ravioli: Fresh pasta, sage rosé sauce

3rd course choice of

Pesto Salmon: Atlantic fillet, brown rice, seasonal vegetables

Chicken Supreme: Roasted leek mashed, seasonal vegetables

Prime Rib: 8oz, au jus, roasted leek mashed, seasonal vegetables

4th course

Crème Brûlée: Vanilla custard, caramelized sugar

Brownie: House-made, fresh whipping cream



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TERMS & POLICIES

Deposit & Room Rental

A \$100 non-refundable rental is required at the time of booking to secure your event date.

Payments

Full payment is due by the end of your event. Parks & Rec accepts cash, credit or company cheque. One bill will be presented to groups larger than 12 guests.

Guest Totals

The customer must provide a guaranteed number of guests no later than 7 business days prior to the event. The confirmed guest total will be charged to the client.

Menu Selection

The customer must provide menu selection no later than 7 business days prior to event. Any and all special requests must be submitted in writing and agreed upon by both parties at the same time as menu selection.

Decorations

Decorations or displays brought into the premises must be approved by Parks & Rec management team. Items may not be attached to any stationary walls, floor or ceiling with nails, staples, tape or glue. Décor can be set up no earlier than 1 hour prior to functions and must be removed by host at end of function, unless approved by management.

Food & Beverages

Parks & Rec reserves the right to inspect and control all events held on premises. All food and beverage must be purchased by Parks & Rec unless otherwise agreed upon by both parties and documented in contract. Parks & Rec reserves the right to refuse service to anyone whom the staff has determined to be intoxicated or a minor.

Pricing

All pricing is subject to an 18% service fee (gratuity) and 13% sales tax (HST). Companies requesting invoicing must make arrangements with management prior to their event.



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CONTRACT

Date: _____

Date of Event: _____

Client Name: _____

Client Contact Number: _____

Client Signature: _____

Management Signature: _____

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