



Belle

**SOUTHERN
KITCHEN + BAR**

CHRISTMAS 2018

FAMILY STYLE FEAST

The Picnic \$35 per person

STARTERS

Corn Bread *V* & Mixed Green Salad *GF, VEGAN*

CHOICE OF THREE MEATS *ALL MEATS ARE GLUTEN FREE*

Smoked Brisket

house marinated | applewood smoked

St. Louis Ribs

dry rub | applewood smoked

Cajun Roasted Chicken

dry rub | honey butter

Blackened Fish

market fish | house blackening spice | green tomato sauce

Grilled Cauliflower Steak

vegan | sous vide & charbroiled cauliflower | cashew olive remoulade

CHOICE OF THREE SIDES

| | | | |
|--------------------------|------------------|----------------------|------------------|
| Belle Baked Beans | <i>VEGAN, GF</i> | Smoked Potato Wedges | <i>V</i> |
| Belle's Beets | <i>VEGAN, GF</i> | Hush Puppies | <i>V</i> |
| Blue Cheese Potato Salad | <i>GF</i> | Fresh Veggies | <i>VEGAN, GF</i> |
| Cucumber Dill Salad | <i>VEGAN, GF</i> | Roasted Veggies | <i>VEGAN, GF</i> |
| Deep Fried Mac n' Cheese | | Dirty Rice | <i>GF</i> |
| Memphis Cauliflower Slaw | <i>V, GF</i> | | |

SWEETS PLATTER

Peanut Butter Pie & Peach Cobbler & House Baked Cookies



FAMILY STYLE OR BUFFET

The Cookout \$45 per person

STARTERS

Corn Bread *V* & Burnt Brisket Ends *GF* & Mixed Green Salad *GF, VEGAN*

CHOICE OF FOUR MEATS *ALL MEATS ARE GLUTEN FREE*

Smoked Brisket

house marinated | applewood smoked

St. Louis Ribs

dry rub | applewood smoked

Cajun Roasted Chicken

dry rub | honey butter

Blackened Fish

market fish | house blackening spice | green tomato sauce

Grilled Cauliflower Steak

vegan | sous vide & charbroiled cauliflower | cashew olive remoulade

CHOICE OF FIVE SIDES

| | | | |
|--------------------------|------------------|----------------------|------------------|
| Belle Baked Beans | <i>VEGAN, GF</i> | Smoked Potato Wedges | <i>V</i> |
| Belle's Beets | <i>VEGAN, GF</i> | Hush Puppies | <i>V</i> |
| Blue Cheese Potato Salad | <i>GF</i> | Fresh Veggies | <i>VEGAN, GF</i> |
| Cucumber Dill Salad | <i>VEGAN, GF</i> | Roasted Veggies | <i>VEGAN, GF</i> |
| Deep Fried Mac n' Cheese | | Dirty Rice | <i>GF</i> |
| Memphis Cauliflower Slaw | <i>V, GF</i> | | |

SWEETS PLATTER

Peanut Butter Pie & Peach Cobbler & House Baked Cookies



BUFFET

The General \$60 per person

APPETIZER PLATTER

Burnt Brisket Ends *GF* & Fried Green Tomatoes & Potato Chips & House Pickles *GF, VEGAN*

SELECTION OF MEATS *ALL MEATS ARE GLUTEN FREE*

Smoked Brisket Chef Carving Station
house marinated | applewood smoked | fresh rolls | condiments

St. Louis Ribs
dry rub | applewood smoked

Cajun Roasted Chicken
dry rub | honey butter

Grilled Cauliflower Steak
vegan | sous vide & charbroiled cauliflower | cashew olive remoulade

CHOICE OF SIX SIDES

| | | | |
|--------------------------|------------------|--------------------------|------------------|
| Belle Baked Beans | <i>VEGAN, GF</i> | Memphis Cauliflower Slaw | <i>V, GF</i> |
| Mixed Green Salad | <i>VEGAN, GF</i> | Smoked Potato Wedges | <i>V</i> |
| Belle's Beets | <i>VEGAN, GF</i> | Hush Puppies | <i>V</i> |
| Blue Cheese Potato Salad | <i>GF</i> | Fresh Veggies | <i>VEGAN, GF</i> |
| Cucumber Dill Salad | <i>VEGAN, GF</i> | Roasted Veggies | <i>VEGAN, GF</i> |
| Deep Fried Mac n' Cheese | | Dirty Rice | <i>GF</i> |

SWEETS PLATTER

Peanut Butter Pie & Peach Cobbler & House Baked Cookies



TASTING MENU

Whiskey Dinner \$99 per person

1) Whiskey Caramel Kettle Corn

2) Baked Brie | Caramelized Onion & Bacon Jam | Crostini
BASIL HAYDEN DARK RYE

3) Grilled Cajun Watermelon | Feta Cheese | Pumpkin Seed | Beet
TOKI JAPANESE

4) Mesquite Smoked Pork Belly | Dijon Potato Smash | Intoxicated Brussels
Maple Pickled Apple | Peanut
AUCHENTOSHAN THREE WOOD

5) Chocolate Bourbon Mousse | Sweet Potato Waffle
JIM BEAM DOUBLE OAK



FUNCTION MENU OPTIONS

Appetizer Platter \$50

Burnt Brisket Ends *GF* & Fried Green Tomatoes & Potato Chips
& House Pickles *GF, VEGAN*

Brisket Carving Station \$250

One per 15-20 people, requires one week notice | add to any package for \$5 per person discount

Suckling Pig MP

½ pig per 15-20 people / \$200, full pig per 50 people / \$400, requires one week notice | add to any package for \$5 per person discount

Additional Sides \$5 pp

Additional Meats \$9 pp

The Picnic – suitable for groups of 10 to 80, served family style for luncheon or dinner.

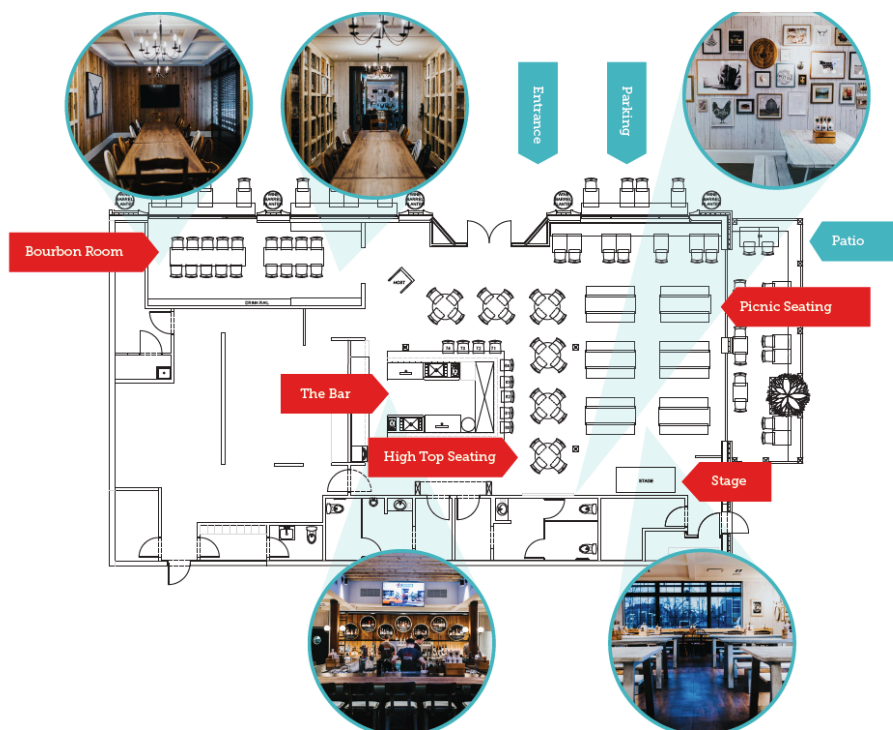
The Cookout – suitable for groups of 10 to 80 for family style service, or 50 to 130 for buffet service, luncheon or dinner.

The General – suitable for groups of 50 to 130 for buffet service, luncheon or dinner.

Whiskey Dinner – minimum 12 guests please. Options available for dinner without whiskey pairings \$65 per person, dinner only.



FUNCTION SET-UP OPTIONS



PDR (Whiskey Bourbon Room)

Seating capacity 22
Reception capacity 40

Lounge (Picnic Room)

Seating capacity 50

Belle Buyout

Seating capacity 80-100
Reception capacity 130

BRING THE HERD! We have multiple dining and entertainment packages available for every shindig.

Please ask about special pricing for a guitarist or DJ, linens & décor, and AV options like a TV & projector.

For more information or to reserve your space:

<https://bellebbq.com/functions/>

FUNCTION POLICIES

- Your guaranteed number of guests is due three (3) business days prior to your event. You will be charged based on this guarantee, or on your actual number of guests (whichever is greater)
- If a deposit is required, your deposit is due at time of booking to reserve space. Cancellation within 7 days of event date will result in non-refundable deposit. The deposit will be deducted from your final bill on the date of your event.
- The amount agreed to on this contract, plus any new food & beverage charges are due immediately at the end of your event -- we are unable to invoice for the charges. We accept cash, cheque, and all major credit cards.
- All food & beverage (including alcohol) is applied to your minimum spend - any additional rentals (including linens, entertainment and AV), gratuity, and GST are in addition to the minimum spend. If the minimum spend (detailed below) is not met, we will apply a room rental charge for the difference.
- Full set menu participation is required by all groups.
- We are happy to accommodate allergies and preferences if notified in advance. Belle and staff will not be held accountable for any adverse reactions to food & beverage consumed while dining at Belle. Staff are not equipped or trained to administer epipens.
- Decorations are welcome with prior approval by your event manager. We do not allow confetti, confetti cannons, glitter, or sparkles anywhere in the restaurant. If affixing banner or balloons to any surface please use scotch tape. No tacks, staples, glue or heavy tapes which might rip the paint or furniture. A \$100 cleaning fee may apply to any group not adhering to this policy.
- Belle will be the sole provider of all food & beverage (including alcohol). With prior approval we welcome you to bring a cake or dessert, we do not charge a plating fee. With prior approval we offer corkage on wine only, at \$20 per bottle.

