

Hearthstone Club is a private club and all guest charges in the Hearthstone Club are applied to member accounts only. "Club Cards" may be purchased with cash or cheque at the Concierge desk. All Food and beverages are supplied only by Hearthstone. 3rd party catering is not permitted.

Function parking is limited to the parking spots directly outside the Pig & Whistle, and is strictly enforced. Extra parking is available on Lakeshore at the public parks or street parking along Stedford Drive off Burloak

PIG & WHISTLE

Rental of the Pig & Whistle Hall for receptions or buffet meals is complimentary for Hearthstone Members, however a **set-up/clean up fee** applies as follows:

1-25 people- \$125
26-50 people- \$175
51-75 people- \$225
76-100 people - \$325

**A \$500 cleaning and damage deposit is required, payable at the time of booking.
Smoking is not permitted anywhere on the property.

PRIVATE DINING ROOM

Seats up to 10 people, \$25/hr plated dinner only, arranged from dining room or catering menus, licensed LLBO. Members only.

LOUNGE

Seats up to 16 people, \$25/hr, plated dinner only. Arranged from dining room or catering menus, licensed LLBO. Members only.

BAR SERVICE

Basic & Premium Bars

This service includes liquor licence, smart serve certified bar and serving staff and designated liquor, beer and wine assortments and billed on a per guest basis to the host.

Basic Open Bar \$35 per guest
Premium Open Bar \$45 per guest

Beer and Wine Open Bar

This service includes liquor licence, smart serve certified bar and serving staff, three types of imported & domestic beer and two types of wine and billed on a per guest basis to the host.

Non-Alcoholic Bar

This service includes serving staff billed on a per guest basis to the host. Mocktails \$3/pp

Cash Bar

This service includes liquor licence, smart serve certified bar and serving staff and designated liquor, beer and wine assortments from the Basic and Premium menus. Charges are billed and paid directly by the guest.

Set up and staff charges will apply.
Cash Bar \$7.00 per drink (plus cashier \$25/hr)

*Please contact the Food & Beverage Manager for more information.

Updated November 2022

Member name: _____

Date of Function: _____

of Guests: _____

Hearthstone by the Lake

100 Burloak Dr.
Burlington, ON L7L 6P6
905-333-9194 x 215

CATERING MENU

We can help you host!

Anniversaries
Birthdays
Showers/Receptions
Holidays
Memorials &
Celebrations of Life



HEARTHSTONE

by the Lake

PARTY PLATTERS &

A LA CARTE

Fresh Fruit

A combination of fresh seasonal fruit

Small Platter (8 people).....\$45

Medium Platter (16 people).....\$65

Large Platter (30 people).....\$80

Crudités and Dip

An assortment of fresh veggies & ranch dip

Small Platter (12-16 people).....\$55

Large Platter (25-30 people).....\$85

Cheese and Cracker

A variety of cheese and crackers garnished
with grapes

Small Platter (10).....\$105

Large Platter (20).....\$185

Shrimp

Cold Shrimp with Cocktail Sauce

Small (30 pieces).....\$70

Large (50 pieces).....\$100

Cold Cuts

An assortment of deli meats

Small Platter (12-16 people).....\$120

Large Platter (25-30 people).....\$200

Hot Hors d'oeuvres

Hot appetizer bites

Small Platter (50 pieces).....\$80-\$95

Large Platter (100 pieces).....\$160-\$190

(*any special requests we will try to
accommodate)

Chicken Wings

(plain, honey garlic or BBQ)

\$25 per pound

ENTREES & SIDES

Assorted Breads and Rolls

White, Whole Wheat & Pumpnickel

dinner rolls.... \$10/dozen

White, Multigrain, Rye Bread.... \$10/dozen

Pasta Entrées (Pan)

Choice of marinara or cream sauce

Pasta choice: rotini, penne, bowtie or
linguine

Small- (12 ppl) \$40

Large (25 ppl) \$70

Casserole

(tuna, chicken, beef or meat lasagna)

Small (12 ppl) \$100

Large (24 ppl) \$190

Sandwich Trays

Combine a variety of sandwiches

Small Platter (32 pieces).....\$50

Medium Platter (40 pieces).....\$60

Large Platter (64 pieces).....\$80

Salads

A choice of Garden, Caesar, Greek,

Coleslaw or Potato Salad

Small Bowl (12 servings).....\$50-70

Large Bowl (24 servings).....\$75-110

Desserts

An assortment of cookies and/or squares

Small Platter (20 pieces).....\$45

Large Platter (30 pieces).....\$60

Cakes

Selection varies, ask what is available

Priced according to your needs

BUFFET OPTIONS

Standard Buffet:

\$45 per guest/\$20 for ages 10 & under

Choice of one: Soup du Jour, Garden,
Caesar, Greek or Pasta Salad,

Choice of one: Chicken Breast in Mushroom
Gravy, Baked Ham in Honey Mustard Sauce,

Pot Roast Beef with au jus, Lemon Pepper

Sole, Roast Turkey with Stuffing &

Cranberry Sauce,

Beef or Vegetable Lasagna

Premium Buffet (Add \$15/pp)

Stuffed Chicken Supreme, Glazed Pork

Tenderloin, Prime Rib or Beef Tenderloin

Roast with au jus, Baked Salmon in Orange

Maple Glaze

Choice of two: Green Beans Almandine,

Glaze Carrots, Cauliflower, Broccoli,

Corn Niblets

Choice of one: Mashed, Scalloped, or

Parsley Boiled Potato, White or Wild Rice,

Pasta in Marinara or Cream Sauce

Assorted Dinner Rolls

(White, Whole Wheat & Pumpnickel)

Assorted Dessert Squares or Apple Crumble

Add \$4 per person: Deluxe Carrot Cake,

Red Velvet Cake, Gran Marnier Cake

Coffee and Steeped Tea

**Vegetarian Options available upon request*