

LOCALLY FAMILY OWNED

SQUIRES

GASTRO PUB

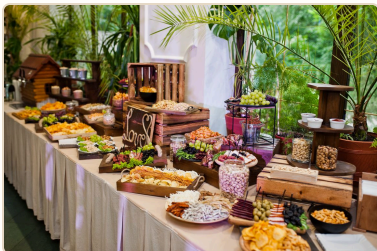
SIP | SAVOUR | CELEBRATE

CATERING & EVENTS

2026 — 2027 COLLECTION

· LOCAL · CHEF-CRAFTED · SCRATCH ·

Corporate boardrooms, client presentations, milestone celebrations and everything in between — served across Burlington, Oakville and the surrounding GTA West.



905 333 6627 · INFO@SQUIRES.PUB

3537 Fairview Street, Burlington ON L7N 2R4 · www.squires.pub

THE SQUIRES STANDARD CATERING, THE WAY WE COOK

Everything on this menu is made the same way we make it in the pub — from scratch, in our own kitchen, by our own chefs. No outsourced trays, no reheated shortcuts. Our naan is tandoor-baked to order, our fries are hand cut, our pastrami is cured in house, and our curries are built from whole spices. That is the reason people book us twice.

THREE WAYS TO BE SERVED

DROP-OFF & PICK-UP

Trays, platters and boxed meals delivered ready to serve in recyclable packaging with serving utensils, napkins and disposable cutlery. The default for boardroom lunches and office celebrations.

HOT BUFFET, SET & STYLED

We arrive early, set your buffet on linen with chafing dishes and full labelling, and return to collect everything. Ideal for 25–150 guests at your office, warehouse, showroom or home.

FULL SERVICE & LIVE STATIONS

Squires staff on site — servers, a chef manning a carving or live station, china, glassware and full clear-down. For client dinners, galas, weddings and anniversary parties.

ORDERING

LEAD TIME

48 hours for drop-off orders. 72 hours for hot buffets, full service, grazing tables and any order for 40 or more guests. We will always try to accommodate a rush — call us.

CONFIRMING NUMBERS

Final guest counts are due 72 hours before your event. Guaranteed minimums are billed as confirmed.

DEPOSITS

Orders over \$750 require a 50% deposit. Balance is due on completion, or seven days prior for full-service events. Corporate accounts with NET 15 terms available on request.

DELIVERY

Burlington & Oakville — orders \$350+	Complimentary
Burlington & Oakville — under \$350	35.00
Hamilton, Milton, Mississauga West	45.00
Beyond 30 km	2.50 / km
Buffet set-up, styling & return pick-up	75.00

Delivery windows are booked in one-hour blocks between 7:00 AM and 8:00 PM, seven days a week.

DIETARY & ALLERGENS

Vegetarian, vegan, gluten-friendly, halal, Jain and nut-free menus are all available — tell us what you need and our chefs will build around it rather than subtract from it. Every tray is labelled. Individually boxed allergen-conscious meals are prepared separately from the main service at no additional charge.

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DROP-OFF & PICK-UP



HOT BUFFET, SET & STYLED



FULL SERVICE & LIVE STATIONS

BREAKFAST & MORNING MEETINGS

Baked, poached and griddled the morning of — never the night before



BAKERY & COLD

Serves 10 – 12 unless noted

SUNRISE BAKERY BOARD 58.95

All-butter croissants, breakfast scones, seasonal muffins and Danish pastries with sweet butter, preserves and honey.

GREEK YOGURT & BERRY PARFAITS 46.95

Individual cups layered with thick Greek yogurt, house granola, berry compote and honey.

SMOKED SALMON & BAGEL BOARD 115.95

Cold smoked salmon, mini bagels, whipped cream cheese, capers, red onion, cucumber and dill.

FRESH FRUIT PLATTER 54.95

Melon, pineapple, grapes and berries cut fresh each morning.

VEGAN · GF

Party size, serves 18–20 — 94.95

AVOCADO & FETA TOAST BOARD 84.95

Smashed avocado on grilled sourdough with crumbled feta, cherry tomatoes, chili flake and lemon oil. 20 pieces. **VEG**

HOT BREAKFAST

Half tray serves 8 – 10 | Full tray serves 16 – 20

THE GREAT CANADIAN TRAY 139.95 / 249.95

Fluffy scrambled eggs, smoked bacon, breakfast sausage and seasoned home fries. The workhorse of every morning meeting.

BRIOCHE FRENCH TOAST 89.95 / 159.95

Thick-cut brioche in cinnamon-vanilla custard with berries, whipped cream and maple syrup.

SHAKSHUKA TRAY 94.95 / 172.95

Eggs poached in spiced tomato and pepper sauce with feta, served with grilled sourdough. **VEG SPICY**

BUTTERMILK PANCAKE STACK 79.95 / 144.95

Served with whipped butter and Canadian maple syrup. Add blueberry or chocolate chip +12.

GARDEN SKILLET BAKE 92.95 / 169.95

Breakfast potatoes with tomato, spinach, mushroom, peppers and onion under blended cheese and baked eggs.

VEG

BREAKFAST POUTINE 89.95 / 162.95

Crispy breakfast potatoes, cheese curds, sausage gravy and soft eggs. A crowd stopper.

HANDHELD BREAKFAST

Priced individually unless noted · Minimum 6

LEGENDARY BREAKFAST SANDWICH 10.95 ea

Brioche bun, fried egg, smoked bacon, breakfast sausage, aged cheddar and chipotle aioli.

MINI EGGS BENEDICT BITES 54.95 / dz

Poached egg and crisp bacon on toasted brioche with hollandaise. Passed or platter.

BREAKFAST WRAP 10.45 ea

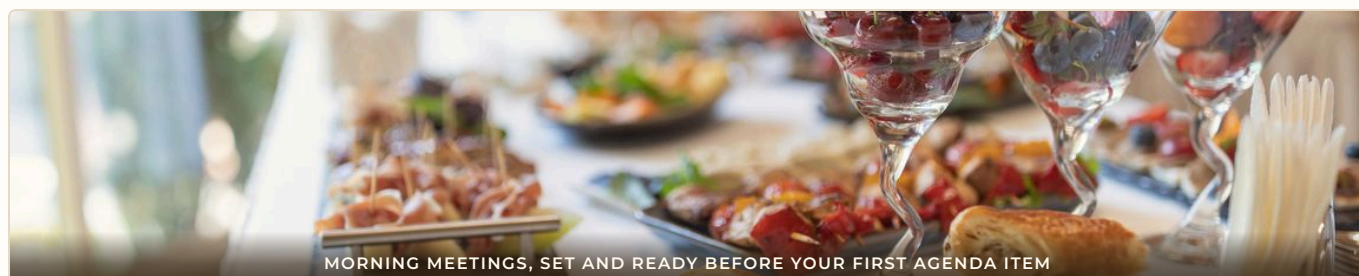
Scrambled egg, bacon, sausage, aged cheddar, breakfast potatoes and chipotle aioli. Vegetarian version available.

THE RISE & SHINE BOX 18.95 ea

Individually boxed: breakfast sandwich or wrap, fruit cup, yogurt parfait and a bottled juice.

MORNING MEETING BUNDLE · 27.95 PER PERSON

Sunrise Bakery Board · Fresh Fruit Platter · Greek Yogurt Parfaits · Coffee & Tea Traveller · Juice — minimum 10 guests



MORNING MEETINGS, SET AND READY BEFORE YOUR FIRST AGENDA ITEM

BOXED LUNCHES, SANDWICHES & WRAPS

Built for boardrooms — clean to eat, easy to hand out, impossible to forget

INDIVIDUALLY BOXED

Minimum 6 boxes · Labelled with guest name on request

THE BOARDROOM BOX 24.95

Your choice of signature sandwich or wrap, a house or Caesar side salad, kettle chips, a housemade cookie and bottled water.

THE EXECUTIVE HOT BOX 33.95

A plated hot entrée of your choice with rice or mash, seasonal vegetables, a side salad and dessert. Sealed hot, ready to eat.

THE POWER BOWL BOX 26.95

Grain and greens bowl with roasted vegetables, avocado, seeds and lemon-herb vinaigrette. Add grilled chicken +6 · salmon +14. **GF**

THE CURRY BOX 28.95

Butter chicken, tikka masala, lamb rogan josh or lentil daal with basmati rice, tandoor naan, raita and a dessert bite.

SIGNATURE SANDWICH PLATTERS

Cut in halves · 24 pieces · Serves 10 – 12

THE SQUIRES SELECTION 158.95

Chicken Club · House Pastrami Reuben · Truffle Chicken Parm · Roast Beef & Horseradish · Grilled Vegetable & Feta. Served with pickles and kettle chips.

YORKSHIRE SLIDER PLATTER 149.95

Full-size Yorkshire puddings generously filled with slow-roasted beef, horseradish cream and rich gravy. Our most requested platter, and the one people photograph. **CHEF'S SIGNATURE**

VEGETARIAN & VEGAN PLATTER 139.95

Grilled vegetable focaccia, avocado & sprout wrap, chickpea salad roll and paneer tikka wrap. **VEG · VEGAN OPTIONS**

CLASSIC WRAP PLATTER 146.95

Buffalo Chicken · Classic BLT · Chipotle Chicken Caesar · Mediterranean Veg & Hummus. Gluten-friendly wraps available.

PUB SLIDER TRIO 159.95

Brioche sliders: AAA beef with cheddar, buttermilk fried chicken with slaw, and butter chicken with cilantro. 24 pieces.

TEA SANDWICH SELECTION 119.95

Crustless finger sandwiches — egg salad, cucumber & dill cream cheese, coronation chicken, smoked salmon. 36 pieces.

ADD TO ANY LUNCH

Kettle chips, per person 2.50

Housemade cookies, 24 42.95

Brownie bites, 24 48.95

Soup of the day, serves 10 .. 54.95

French onion soup, serves 10 74.95

Pickle & olive tray 32.95

Fresh fruit cups, 10 45.95

Eco cutlery & plates, pp 2.50

China & linen service, pp 9.50

PREFER IT PRICED PER PERSON?

The Boardroom package on page 10 bundles a Signature Sandwich Platter, a tray salad, kettle chips, cookies and brownies, coffee and bottled water at 31.95 per person — minimum 10 guests



PUB SLIDER TRIO · BRIOCHE, AAA BEEF, BUTTERMILK CHICKEN AND BUTTER CHICKEN

SALADS, GRAZING & COLD PLATTERS

The tables people gather around before anyone sits down



SALADS BY THE TRAY

Small serves 8 – 10 | Large serves 16 – 20 • Dressing on the side

CLASSIC CAESAR 49.95 / 88.95

Crisp romaine, house Caesar dressing, double-smoked bacon, garlic croutons and shaved Parmesan.

TRADITIONAL GREEK 54.95 / 96.95

Cucumber, tomato, red onion, Kalamata olives and feta with oregano-lime dressing. **VEG • GF**

ARUGULA & PROSCIUTTO 68.95 / 124.95

Peppery arugula, San Daniele prosciutto, shaved Parmesan and cherry tomato in lemon balsamic.

QUINOA & SUPERFOOD 64.95 / 116.95

Quinoa, kale, edamame, roasted squash, cranberry, pumpkin seed and lemon-tahini. **VEGAN • GF**

SEASONAL GARDEN 45.95 / 82.95

Mixed greens, cucumber, grape tomato, shaved carrot and radish with house balsamic vinaigrette. **VEGAN • GF**

SOUTHWEST CHICKEN 72.95 / 129.95

Crispy chicken, black beans, corn, avocado, tomato and tortilla strips with chipotle-lime dressing.

ROASTED BEET & GOAT CHEESE 62.95 / 112.95

Roasted beets, whipped goat cheese, candied walnuts and baby greens in honey-thyme vinaigrette. **VEG • GF**

CREAMY COLESLAW OR POTATO SALAD 38.95 / 68.95

House classics, made the morning of service. **VEG**

Add to any salad tray — Grilled chicken 38 / 68 • Shrimp 52 / 92 • Maple-glazed salmon 88 / 158 • AAA sirloin 98 / 178

GRAZING & COLD BOARDS

THE SQUIRES GRAZING TABLE 21.95 pp

Our showpiece. Cured meats, artisan and imported cheeses, marinated vegetables, dips, fresh and dried fruit, nuts, crackers, crostini and tandoor naan — styled on site across your table. Minimum 20 guests. **CHEF'S SIGNATURE**

ARTISAN CHEESE BOARD 96.95

Five cheeses with grapes, dried apricot, walnuts, honey and cranberry crisps. Serves 8–10. **VEG**

CLASSIC BRUSCHETTA BOARD 78.95

Vine tomato, basil, garlic and feta with balsamic on crisp baguette. 30 pieces. **VEG**

AVOCADO CRANBERRY CHAAT CUPS 72.95

Our dining-room favourite, portioned into individual cups with crisp tortilla. 20 cups. **VEG SPICY**

CHARCUTERIE & CHEESE BOARD 118.95

Prosciutto, capicola, Genoa salami, aged cheddar, double-cream brie, blue and Parmigiano with fig spread, olives and crackers. Serves 8–10.

MEDITERRANEAN MEZZE 88.95

Warm spinach artichoke dip, hummus, tzatziki, baba ganoush, marinated olives and feta with tandoor naan and crudité. Serves 10–12. **VEG**

VEGETABLE CRUDITÉ & DIP 46.95 / 79.95

Seasonal raw vegetables with ranch and roasted red pepper hummus. Small serves 12–15, party size 18–20. **VEG • GF**

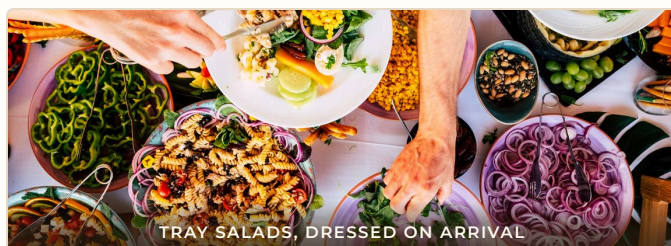
CHIPS, GUACAMOLE & SALSA 58.95

Tri-colour tortilla chips with fresh guacamole, pico de gallo and sour cream. Serves 12–15. **VEG**

VEG • VEGAN • GF | SPICY | CHEF'S SIGNATURE | Every tray is labelled with allergen information



CHARCUTERIE & CHEESE BOARDS



TRAY SALADS, DRESSED ON ARRIVAL

HOT BITES, CANAPÉS & PUB PLATTERS

Passed on trays or set on the buffet — the food our regulars come back for



CHEF'S CANAPÉS

Priced per dozen · Minimum 2 dozen per selection

MINI BEEF WELLINGTON 58.95

Tender beef and mushroom duxelles in flaky puff pastry with a rich red wine jus. **CHEF'S SIGNATURE**

BANG BANG SHRIMP SPOONS 46.95

Golden fried shrimp in creamy sweet-and-spicy sauce. **SPICY**

LIME SCENTED CHICKEN SKEWERS 44.95

Saffron and lime marinated chicken, baked and served with a cooling dip. **GF**

ARANCINI RISOTTO BALLS 36.95

Tomato risotto stuffed with Parmesan, fried golden, on salsa di pomodoro. **VEG**

VEGETABLE SAMOSA 30.95

Spiced potato and pea, hand folded, with tamarind chutney. **VEGAN**

BACON WRAPPED SCALLOPS 54.95

Sea scallops in crisp bacon with maple-chipotle glaze on creamy aioli. **GF**

CRAB RANGOON 42.95

Crisp wontons filled with crab, cream cheese and scallion, sweet chili dip.

MINI YORKSHIRE & ROAST BEEF 58.95

The cocktail-size version of our slider — slow-roasted beef and horseradish cream in a warm mini Yorkshire pudding.

CHEF'S SIGNATURE

PANEER TIKKA SKEWERS 38.95

Tandoor-charred paneer and peppers with mint chutney.

VEG · GF SPICY

JALAPEÑO POPPERS 32.95

Cream cheese stuffed jalapeños in a herb crust, fried golden.

VEG SPICY

PUB PLATTERS

Serves 8 – 10 · Doubles available at 1.8× price

SQUIRES WING PLATTER 74.95

40 wings, breaded or naked, with carrots, celery and blue cheese. Choose two: BBQ, Buffalo, Honey Garlic, Jerk, Cajun, Butter Chicken, Sriracha Lime, Lemon Pepper or Garlic Parm.

KOREAN CHICKEN BITES 72.95

Crispy chicken in sweet-spicy gochujang glaze with toasted sesame. **SPICY**

CALAMARI FRITTI 76.95

Lightly fried calamari with house marinara and lemon aioli.

LOADED NACHO TRAY 68.95

Tri-colour chips, melted cheese, jalapeño, pico de gallo, salsa and sour cream. Add ground beef +18 · grilled chicken +22 · guacamole +12. **VEG**

CHEESY GARLIC BREAD & DIPS 48.95

French baguette with garlic butter and melted cheese, marinara and garlic aioli. **VEG**

THE SQUIRES MIX PLATTER 118.95

Calamari fritti, chicken 65 bites, bang bang shrimp, buffalo cauliflower, jalapeño poppers and house-cut fries. Our best-selling starter, scaled to party size. **CHEF'S SIGNATURE**

CHICKEN 65 BITES 72.95

Yogurt and spice marinated chicken, fried crisp, finished with curry leaf and cilantro. **SPICY**

BUFFALO CAULIFLOWER BITES 54.95

Battered cauliflower tossed in buffalo sauce with ranch. **VEG SPICY**

POUTINE BAR 84.95

House-cut fries, cheese curds and hot beef gravy served separately so everything stays crisp. Add butter chicken curry +26 · pulled chicken +22.



PASSED CANAPÉS, PRESENTED ON TIERS



CHILLED BITES IN INDIVIDUAL CUPS

HOT ENTRÉES BY THE TRAY

Half tray serves 8 – 10 · Full tray serves 16 – 20



BRITISH CLASSICS

The heart of our heritage

ROAST BEEF & YORKSHIRE PUDDING 169.95 / 305.95

Slow-roasted AAA beef with Yorkshire puddings, rich pan gravy and horseradish cream. **CHEF'S SIGNATURE**

SHEPHERD'S PIE 114.95 / 204.95

Ground lamb in rich gravy under creamy mashed potato, baked golden.

FISH & CHIPS 144.95 / 259.95

Beer-battered haddock with house-cut fries, tartar sauce and coleslaw. Pick-up or on-site frying recommended.

STEAK & GUINNESS PIE 139.95 / 249.95

Tender beef and mushrooms in Guinness gravy under flaky golden pastry.

BANGERS & MASH 108.95 / 194.95

Traditional pork sausages over creamy mash with onion gravy and peas.

SLOW ROASTED LAMB SHANK 28.95 ea

Braised in red wine with lamb jus. Priced per shank, minimum 8. **GF**

FROM THE CURRY HOUSE

Whole spices, ground and bloomed in our kitchen

NEW DELHI BUTTER CHICKEN 119.95 / 214.95

Creamy, buttery, deeply spiced. The single most ordered dish at Squires. **GF CHEF'S SIGNATURE**

LAMB ROGAN JOSH 154.95 / 279.95

Slow-braised lamb in velvety curry with garlic, ginger and aromatic spice. **GF SPICY**

CHANA MASALA & ALOO GOBI 84.95 / 152.95

Chickpea curry and spiced cauliflower-potato, served together. **VEGAN · GF**

CHICKEN TIKKA MASALA 116.95 / 209.95

Tandoor chicken in rich tomato curry with bell peppers. **GF SPICY**

LENTIL DAAL MAKHANI 79.95 / 142.95

Slow-cooked lentils with tomato, butter and spice. **VEG · GF**

PANEER BUTTER MASALA 104.95 / 188.95

Tandoor paneer in a rich cashew-tomato gravy. **VEG · GF**

GRILL, ROAST & COMFORT

MAPLE-GLAZED SALMON 174.95 / 315.95

Atlantic salmon fillets, sweet and savoury, finished with herb butter. **GF**

BBQ BABY BACK RIBS 149.95 / 269.95

Slow-cooked pork ribs glazed and cut into sharing portions.

BASIL PESTO GNOCCHI 89.95 / 159.95

Pillowy potato gnocchi with roasted tomato, Parmesan and fresh basil. **VEG**

PENNE ARRABBIATA 78.95 / 139.95

Penne in bold tomato sauce with garlic, chili and fresh herbs.

VEGAN OPTION SPICY

CHICKEN FRIED CHICKEN 109.95 / 196.95

Buttermilk fried chicken under rich mushroom gravy. Southern comfort, pub sized.

BACON MAC & CHEESE 88.95 / 158.95

Creamy three-cheese macaroni with crisp bacon and a baked crumb top.

TRUFFLE MUSHROOM FETTUCCINE 98.95 / 176.95

Creamy fettuccine with earthy mushrooms, truffle oil and Parmesan. **VEG**

BUTTERNUT SQUASH RAVIOLI 94.95 / 169.95

Tossed in roasted garlic Parmesan cream. **VEG**



EVERY TRAY IS LABELLED WITH ITS ALLERGEN INFORMATION BEFORE IT LEAVES OUR KITCHEN

TRAYS ARRIVE HOT AND READY TO SERVE · CHAFING DISH AND FUEL RENTAL 18.00 EACH

07

SIDES, BREADS, PIZZA & DESSERTS

The supporting cast, treated like the lead



SIDES

Half 8 – 10 | Full 16 – 20

Creamy Mashed Potatoes	52.95 / 92.95
Truffle Mashed Potatoes	62.95 / 112.95
Herb Roasted Baby Potatoes	48.95 / 86.95
Basmati Rice Pilaf	42.95 / 76.95
Saffron & Pea Pulao	48.95 / 86.95
Butter-Tossed Seasonal Vegetables	48.95 / 86.95
Maple Roasted Root Vegetables	52.95 / 94.95
Roasted Broccolini & Garlic	56.95 / 99.95
Brussels Sprouts with Bacon	58.95 / 104.95
Buttered Corn	38.95 / 68.95
House-Cut Yukon Fries <i>best on pick-up</i>	44.95 / 79.95

BREADS

Tandoor Butter or Garlic Naan, 12	36.95
Dinner Rolls & Whipped Butter, 20	28.95
Artisan Bread Basket, serves 12	32.95

STONE-BAKED PIZZA 12 inch · Cut into 6

Margherita	19.95
Pepperoni	21.95
Truffle Mushroom	23.95
Meat Lover	24.95
Prosciutto & Arugula	25.95
Butter Chicken	24.95

Gluten-friendly crusts and vegan cheese available, +4 per pizza.

DESSERTS

STICKY TOFFEE PUDDING TRAY 78.95

Moist date cake drenched in warm toffee sauce. Serves 12.

CHEF'S SIGNATURE

ESPRESSO TIRAMISU TRAY 82.95

Espresso-soaked sponge, mascarpone cream and cocoa. Serves 12.

MINI CHEESECAKE BITES 62.95

New York cheesecake with berry compote. 24 pieces.

CHOCOLATE BROWNIE BITES 48.95

Rich fudge brownies with chocolate drizzle. 24 pieces.

CRÈME BRÛLÉE CUPS 76.95

Silky vanilla custard under a caramelized sugar crust. 12 cups.

GF

MOLTEN LAVA CAKES 72.95

Individual warm chocolate cakes with a gooey centre. 12 cakes.

APPLE CRUMBLE TRAY 68.95

Cinnamon-spiced baked apples under a buttery crumble.

Serves 12. VEG

GULAB JAMUN & KHEER 64.95

Warm milk dumplings in cardamom syrup with saffron rice pudding. Serves 12. VEG

ASSORTED DESSERT PLATTER 92.95

Chef's selection of four of the above, beautifully arranged.

Serves 12–15.

THE DESSERT TABLE 14.95 pp

A styled table of six desserts, fresh berries, chocolate-dipped strawberries and a coffee service. Minimum 25 guests. CHEF'S SIGNATURE

CELEBRATION CAKE from 65.00

Chocolate, vanilla bean or red velvet, personalized. 72 hours notice.

SWEET FINISH BUNDLE · 12.95 PER PERSON

Chocolate brownie bites, fresh fruit and a coffee & tea traveller — minimum 12 guests



CHOCOLATE BROWNIE BITES · 24 PIECES

BEVERAGES, STATIONS & STAFFING

Everything that turns a delivery into an event



BEVERAGES

Non-alcoholic

Coffee Traveller, 96 oz, serves 12	44.95
Tea Traveller, 96 oz, serves 12	39.95
Masala Chai Traveller, serves 12	46.95
Coffee Urn Service, serves 45	99.95
Fresh Juice Carafe, 1.5 L	22.95
House Lemonade or Iced Tea, serves 20	48.95
Mocktail Punch Bowl, serves 20	79.95
Mango Mule, Cranberry Spritz, Strawberry Cooler or Virgin Mojito.	
Assorted Soft Drinks, each	3.50
Bottled Water, each	3.00
San Pellegrino or Perrier, each	5.50
Bottled Juice, each	4.50

BAR & ALCOHOLIC OPTIONS

By
arrangement

Full bar service — hosted or cash bar, wine pairings, signature cocktails, beer and cider packages, prosecco toasts and mimosa or Caesar bars — is available for events hosted at Squires and at any licensed venue. Pricing is built around your guest list, so please speak with our Events Manager for a bar package quote at 905 333 6627. Under Ontario law we cannot serve or supply alcohol at unlicensed off-site locations, though we are glad to advise on Special Occasion Permits.

SERVICE & EQUIPMENT

Chafing dish & fuel, each	18.00
Eco disposable service, per person	2.50
China, glassware & linen, per person	9.50
Buffet set-up, styling & pick-up	75.00
Service staff, per hour, 4 hr min	38.00
Event captain, per hour	48.00
Chef on site, per hour	68.00

We recommend one server per 25 guests for buffets and one per 15 for plated service.

LIVE & CARVING STATIONS

Chef attendant included ·
Minimum 25 guests

AAA PRIME RIB CARVERY 24.95 pp

Slow-roasted prime rib carved to order with Yorkshire puddings, horseradish cream, pan jus and mini buns. The centrepiece of every big night. **CHEF'S SIGNATURE**

ROAST TURKEY & TRIMMINGS CARVERY 18.95 pp

Citrus-brined turkey breast carved to order with sage stuffing, cranberry and gravy.

PASTA STATION 17.95 pp

Two pastas finished to order — pesto, arrabbiata or truffle cream — with Parmesan and fresh herbs. **VEG OPTIONS**

TACO & SLIDER BAR 18.95 pp

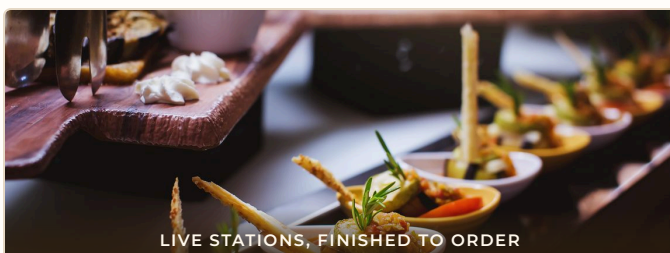
Build-your-own with crispy chicken, jerk shrimp, BBQ beef, pico, slaws and sauces.

POUTINE & FRY STATION 13.95 pp

Fresh-cut fries, curds, gravy, butter chicken curry, bacon and green onion.

NOT SURE WHERE TO START?

Send us your guest count, date and budget. We will build a menu around it and hold your date for 72 hours at no charge.
905 333 6627 · info@squires.pub



LIVE STATIONS, FINISHED TO ORDER



ONE SERVER PER 25 GUESTS ON A BUFFET

CORPORATE PACKAGES

Per person pricing — choose a tier and we handle the rest



THE BOARDROOM

31.95
PER PERSON

Working lunches, training days, client meetings. Delivered ready to eat.

HOW IT ARRIVES — Delivered ready to eat. No equipment, no set-up and no staff needed.

- ◆ **To Share** — Signature Sandwich & Wrap Platter with pickles and kettle chips
- ◆ **Salad** — choice of one: Classic Caesar, Seasonal Garden or Traditional Greek
- ◆ **Sweet** — housemade cookies and chocolate brownie bites
- ◆ **Beverage** — coffee and tea traveller plus bottled water
- ◆ **Included** — eco disposable plates, cutlery, napkins and serving utensils

MINIMUM 10 GUESTS · 48 HOURS NOTICE

THE FAIRVIEW

44.95
PER PERSON

Our most-booked corporate buffet. Hot, generous, and it travels beautifully.

HOW IT ARRIVES — Delivered hot in insulated carriers, ready to serve. Add chafing dishes to hold longer than thirty minutes.

- ◆ **Starter** — choice of one tray salad and one cold platter (crudité, bruschetta or mezze)
- ◆ **Mains** — choice of **two** hot entrées from our tray menu, including one vegetarian
- ◆ **Sides** — choice of two: rice pilaf, creamy mash, roasted vegetables or roasted potatoes
- ◆ **Bread** — tandoor naan or dinner rolls with butter
- ◆ **Dessert** — assorted dessert platter
- ◆ **Beverage** — coffee and tea traveller, soft drinks and bottled water

MINIMUM 15 GUESTS · 72 HOURS NOTICE · CHAFING DISHES +18 EACH

THE SQUIRE'S TABLE

69.95
PER PERSON

Client presentations, product launches, board dinners. Set up, served and cleared by our team.

HOW IT ARRIVES — We deliver, set your buffet on linen with chafing dishes and labelling, then return to collect. Servers quoted separately.

- ◆ **On Arrival** — two passed canapés from the Chef's Canapé selection
- ◆ **Grazing** — charcuterie and artisan cheese board with breads and crisps
- ◆ **Salads** — choice of two tray salads
- ◆ **Mains** — choice of **three** hot entrées, including one premium and one vegetarian
- ◆ **Sides** — choice of three, plus tandoor naan and dinner rolls
- ◆ **Dessert** — assorted dessert platter with fresh berries
- ◆ **Beverage** — full coffee and tea service, soft drinks, sparkling and still water
- ◆ **Service** — buffet set-up on linen with chafing dishes, plus return pick-up

MINIMUM 25 GUESTS · 72 HOURS NOTICE · STAFFING QUOTED SEPARATELY

THE GOVERNOR

124.95
PER PERSON

Full service. Galas, anniversaries, awards nights and the events you only get one shot at.

HOW IT ARRIVES — Fully staffed. We arrive three hours early, run the event, and leave your space as we found it.

- ◆ **Reception** — styled grazing table plus three passed canapés, butler served
- ◆ **Salads** — choice of two premium tray salads
- ◆ **Station** — one live or carving station with a chef attendant
- ◆ **Mains** — choice of **two** hot entrées including a premium protein
- ◆ **Sides** — choice of three, plus tandoor naan and artisan breads
- ◆ **Dessert** — the styled Dessert Table with coffee and tea service
- ◆ **Beverage** — full non-alcoholic beverage service including mocktail punch
- ◆ **Service** — china, glassware and linen, service staff, event captain, full clear-down

MINIMUM 40 GUESTS · 14 DAYS NOTICE · INCLUDES STAFFING FOR A FIVE HOUR EVENT

Per person before HST, portioned to your confirmed guest count. 15% service charge on staffed events. Children 12 and under are half price on the Fairview, Squire's Table and Governor packages. Full side-by-side comparison on page 12.

CELEBRATION & HOUSE PARTY PACKAGES

Birthdays, backyards, engagements, special events, Christmas and the long-overdue get-together



THE GAME DAY

36.95
PER PERSON

Everything good about a pub, delivered to your basement, garage or backyard.

HOW IT ARRIVES — Delivered ready to eat and packed so the crisp things stay crisp.

- ◆ Squires wing platter — choose two sauces
- ◆ Loaded nacho tray with salsa, guacamole and sour cream
- ◆ Choice of two: jalapeño poppers, buffalo cauliflower, arancini or cheesy garlic bread
- ◆ Poutine bar with curds and hot gravy, served separately so the fries stay crisp
- ◆ Creamy coleslaw and a garden salad
- ◆ Chocolate brownie bites

MINIMUM 10 GUESTS

CURRY NIGHT

44.95
PER PERSON

The menu that built our reputation. Whole spices, tandoor naan, no shortcuts.

HOW IT ARRIVES — Delivered hot, with the naan wrapped soft and the raita and chutneys chilled.

- ◆ To start — vegetable samosa and paneer tikka skewers with chutneys
- ◆ Choice of **three** curries — butter chicken, tikka masala, lamb rogan josh, paneer butter masala, daal makhani or chana masala
- ◆ Saffron pea pulao and basmati rice
- ◆ Tandoor butter and garlic naan, baked fresh
- ◆ Cucumber raita, mango chutney, papadum and pickle
- ◆ Gulab jamun and saffron kheer

MINIMUM 12 GUESTS · FULLY VEGETARIAN VERSION AVAILABLE AT 39.95

THE SUNDAY ROAST

54.95
PER PERSON

A proper British roast, brought to your table. Our most requested house party menu.

HOW IT ARRIVES — Delivered hot and ready to plate, beef rested and carved. Add a chef to carve on site.

- ◆ To start — cheesy garlic bread and classic bruschetta board
- ◆ Slow-roasted AAA beef with Yorkshire puddings, pan gravy and horseradish cream
- ◆ A second main — bangers and mash, chicken fried chicken or maple-glazed salmon
- ◆ Creamy mash, herb roasted potatoes and butter-tossed seasonal vegetables
- ◆ Caesar salad and dinner rolls with whipped butter
- ◆ Sticky toffee pudding with warm toffee sauce

MINIMUM 15 GUESTS · ADD A CARVING CHEF ON SITE FROM 68 PER HOUR

THE CELEBRATION

79.95
PER PERSON

Milestone birthdays, engagements and anniversaries — hosted properly, at home.

HOW IT ARRIVES — We deliver, set and style your buffet, then return to clear. Staff added by the hour.

- ◆ **Reception** — styled grazing table plus three passed canapés
- ◆ **Salads** — choice of two tray salads
- ◆ **Mains** — choice of three hot entrées including a premium protein
- ◆ **Sides** — choice of three, plus tandoor naan and artisan breads
- ◆ **Dessert** — the styled Dessert Table and a personalized celebration cake
- ◆ **Beverage** — mocktail punch bowls, coffee and tea service, soft drinks and water
- ◆ **Service** — delivery, buffet set-up on linen with chafing dishes, styling and full clear-down

MINIMUM 25 GUESTS · 14 DAYS NOTICE · SERVICE STAFF FROM 38.00 PER HOUR

KIDS PARTY MENU · 24.95 PER CHILD

Cheese and pepperoni pizza · chicken fingers with plum sauce · fresh-cut fries · veggies and dip · fruit cups · juice boxes · brownie bites. Minimum 8 children, 12 and under.

PACKAGES AT A GLANCE

Exactly what lands on your table, side by side



CORPORATE PACKAGES	THE BOARDROOM DROP-OFF	THE FAIRVIEW DROP-OFF · HOT	THE SQUIRE'S TABLE SET & STYLED	THE GOVERNOR FULL SERVICE
Best for	Working lunches, training days	Team lunches and office celebrations	Client dinners and product launches	Galas, awards nights and weddings
Minimum guests	10	15	25	40
Notice required	48 hours	72 hours	72 hours	14 days
To start	Sandwich and wrap platter	1 cold platter	2 passed canapés and a charcuterie & cheese board	3 passed canapés and a styled grazing table
Tray salads	1	1	2	2
Hot entrées	—	2	3	2 + a station
Sides	—	2	3	3
Breads	Kettle chips	Naan or rolls	Naan and rolls	Tandoor naan and artisan breads
Dessert	Cookies and brownie bites	Assorted dessert platter	Dessert platter with fresh berries	The styled Dessert Table
Beverages	Coffee, tea and water	Coffee, tea, soft drinks and water	Full coffee service, sparkling and still	Full service plus mocktail punch
Carving or live station	—	—	—	1 with a chef
Buffet set-up with chafers	—	Add 18 each	✓	✓
Tableware	Eco disposables	Eco disposables	Eco disposables	China, glassware and linen
Service staff included	—	—	Quoted separately	✓ five hours
Per person	31.95	44.95	69.95	124.95
CELEBRATION & HOUSE PARTY	THE GAME DAY DROP-OFF	CURRY NIGHT DROP-OFF	THE SUNDAY ROAST DROP-OFF	THE CELEBRATION SET & STYLED
Best for	Game nights and casual get-togethers	Family gatherings and curry lovers	Sunday lunches and milestone dinners	Birthdays, engagements and anniversaries
Minimum guests	10	12	15	25
To start	Wings, nachos and 2 pub bites	Samosa and paneer skewers	Garlic bread and bruschetta	Grazing table and 3 passed canapés
Mains	Poutine bar	3 curries	Roast beef plus one more	3 hot entrées
Sides and rice	—	Pulao and basmati rice	Mash, potatoes and vegetables	3 sides
Salad	Coleslaw and garden salad	—	Caesar salad	2 tray salads
Bread	—	Butter and garlic naan	Dinner rolls	Naan and artisan breads
Dessert	Brownie bites	Gulab jamun and kheer	Sticky toffee pudding	Dessert Table and celebration cake
Beverages	Add on	Add on	Add on	Mocktail punch, coffee and tea
Set-up and styling	—	—	—	✓
Per person	36.95	44.95	54.95	79.95

INCLUDED IN EVERY PACKAGE

- ◆ Delivery in Burlington and Oakville on orders over 350.00
- ◆ Serving utensils, tray labelling and allergen information
- ◆ Napkins and eco disposable plates and cutlery
- ◆ A full vegetarian option, plus vegan, gluten-friendly, halal, Jain and nut-free alternatives at no extra cost
- ◆ One named event coordinator from booking through to clear-down

NOT INCLUDED — QUOTED SEPARATELY

- ◆ HST on all food, beverage and service
- ◆ Chafing dishes and fuel, 18.00 each, unless included
- ◆ Service staff from 38.00 per hour, unless included
- ◆ China, glassware and linen, 9.50 per person, unless included
- ◆ 15% service charge on staffed and full-service events
- ◆ Alcohol — bar and wine packages quoted separately, for licensed venues only

DINE WITH US

SET MENUS FOR GROUPS

Three- and four-course menus, one price per guest · Available for groups of 15 or more in the snug, our semi-private area or on the summer patio

THE ROSE

39 PER GUEST

Pub classics done properly — the menu for team lunches, family gatherings and casual celebrations.

FIRST — choose one

Chef's Soup of the Day · **Classic Caesar Salad** · **Seasonal Garden Salad** · **Cheesy Garlic Bread** · **Buffalo Cauliflower Bites**

MAIN — choose one

Fish & Chips — beer-battered haddock, house-cut fries, tartar and slaw · **Bangers & Mash** — pork sausages, creamy mash, onion gravy and peas · **Shepherd's Pie** — ground lamb in rich gravy under mash, with garlic bread · **Chicken Fried Chicken** — buttermilk fried chicken, mushroom gravy, mash · **Chicken Tikka Masala** — basmati rice and butter naan · **Penne Arrabbiata** **VEG** · **Squires Signature Burger** — AAA beef, cheddar, bacon, Cajun mayo, fries

SWEET — choose one

Sticky Toffee Pudding · **New York Cheesecake** · **Ice Cream Sundae** · **Apple Crumble**

Includes freshly brewed coffee or tea

THE HERITAGE

49 PER GUEST

Our signature dishes, in three courses. The right menu for client dinners and milestone occasions.

FIRST — choose one

Classic French Onion Soup · **Classic Bruschetta** · **Arancini Risotto Balls** · **Traditional Greek Salad** · **Chicken 65 Bites** · **Crab Rangoon**

MAIN — choose one

Roast Beef & Yorkshire Pudding — rich gravy, mash and seasonal vegetables · **Steak & Guinness Pie** — flaky pastry, mashed potatoes, house salad · **New Delhi Butter Chicken** — tandoor naan and basmati rice · **Lamb Rogan Josh** — basmati rice and garlic naan · **BBQ Baby Back Ribs** — house-cut fries and coleslaw · **Truffle Mushroom Fettuccine** **VEG** · **Butternut Squash Ravioli** **VEG**

SWEET — choose one

Espresso Tiramisu · **Crème Brûlée** · **Molten Lava Cake** · **Sticky Toffee Pudding**

Includes freshly brewed coffee or tea

WHERE YOU'LL SIT

The Snug — a reserved corner	up to 25
The Semi-Private Area	up to 75
The Patio — summer only	up to 75
Full pub buyout	up to 140

No room fee with a set menu. Screen, AV and menus included.

VEGETARIAN, VEGAN & HALAL

Every tier includes a full vegetarian main at no extra cost. Vegan, gluten-friendly, halal, Jain and nut-free alternatives are built to match the course, not shrink it — tell us on your selection sheet.

SET MENUS FOR GROUPS

continued

THE CROWN

75 PER GUEST

Four courses and our finest cuts. Reserved for the evenings that need to be remembered.

TO BEGIN — *served to the table*

A shared board of **Calamari Fritti**, **Bang Bang Shrimp**, **Chicken 65 Bites** and **Buffalo Cauliflower**, with a **welcome mocktail** on arrival

SECOND — *choose one*

Classic French Onion Soup · **Arugula & Prosciutto Salad** · **Classic Caesar Salad** · **Avocado Cranberry Chaat**

MAIN — *choose one*

Beef Wellington — tenderloin in mushroom duxelles and puff pastry, red wine reduction, mash · **12 oz AAA Flame-Grilled Ribeye** — au jus, seasonal vegetables and mash · **8 oz AAA Filet Mignon** — red wine jus, seasonal vegetables and mash · **Grilled Lamb Chops, half rack** — herb jus, vegetables and creamy mash · **Slow Roasted Lamb Shank** — red wine braise, lamb jus and mash · **Maple-Glazed Salmon** — mashed potatoes and seasonal vegetables · **Truffle Mushroom Fettuccine with Grilled Shrimp**

Enhancements — 5 oz lobster tail +23 · garlic shrimp +9 · sautéed mushrooms +6 · peppercorn sauce +4

SWEET — *choose one*

Sticky Toffee Pudding · **Espresso Tiramisu** · **Crème Brûlée** · **Molten Lava Cake** · **New York Cheesecake** · **Chocolate Brownie**

Includes freshly brewed coffee, espresso or tea

GOOD TO KNOW

GROUP SIZE

Set menus are available for parties of 15 or more. For 8–14 guests we are happy to offer a limited menu instead.

PRE-SELECTION

We ask for one selection sheet with each guest's choices 72 hours before your booking so every plate lands together.

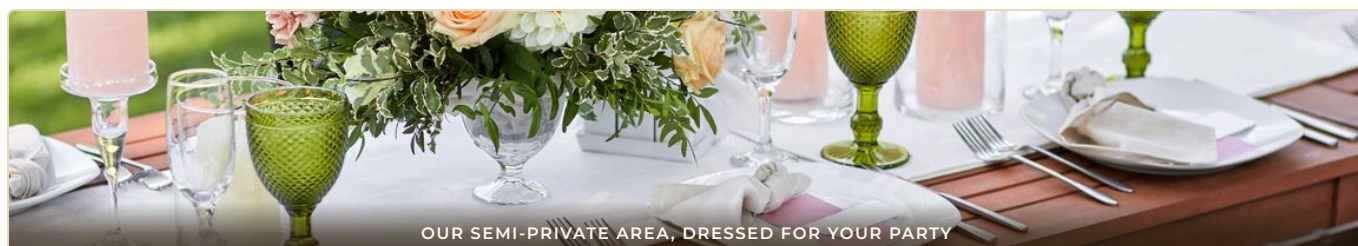
GRATUITY

An 18% gratuity is applied to all group bookings of 8 or more. Prices exclude HST.

ADD TO ANY SET MENU

Shared bar bites on arrival, per person	8.95
Squires Mix Platter, dining-room portion	58.95
Welcome mocktail, each	7.95
Cheese course, per person	12.95
Celebration cake, personalized	from 65.00
Floral centrepieces, each	from 45.00
Screen & AV for presentations	complimentary

Wine pairings and bar packages are available for all set menus in our licensed dining room. Ask your event coordinator for the current list.



OUR SEMI-PRIVATE AREA, DRESSED FOR YOUR PARTY

EVENTS AT SQUIRES

Let us host you instead



OUR SPACES

THE SNUG up to 25

A reserved corner of our dining room with its own screen. No room fee with a set menu booking.

THE SEMI-PRIVATE AREA up to 75

A sectioned-off part of the room with its own screen, AV and dedicated service. Comfortable for a table of 20 and seats up to 75. A food and beverage minimum applies on peak dates.

THE PATIO up to 75

Our summer patio, available May through September, weather permitting. We will hold an indoor alternative for your date at no extra charge. **SEASONAL**

THE FULL BUYOUT up to 140

The whole pub, the whole bar, the whole night. Available most weeknights and Sunday evenings.

Every booking includes complimentary AV, a dedicated event coordinator and printed menus.

WHY SQUIRES

- ♦ One kitchen, one team — the chefs cooking your event are the chefs cooking our dining room.
- ♦ Genuine range: British classics, Indian curries built from whole spice, and modern pub food, all done well.
- ♦ Local. We live and hire in Burlington and Oakville, and we show up ourselves.

TERMS & CONDITIONS

Notice. Drop-off orders require 48 hours. Hot buffets, full service, grazing tables and any order for 40 or more guests require 72 hours. Rush orders are accommodated where possible.

Guest Counts. Final numbers are confirmed 72 hours before the event and become the guaranteed minimum for billing. Increases within 72 hours are subject to availability.

Deposits. Orders over \$750 require a 50% deposit to confirm. Full service events require a 50% deposit at booking with the balance due seven days prior.

Cancellations. More than 72 hours before service, deposits are fully refundable. Within 72 hours, 50% of the deposit is retained. Within 24 hours, the order is billed in full.

Pricing. All prices are in Canadian dollars and exclude HST. A 15% service charge applies to staffed and full-service events. An 18% gratuity applies to dine-in groups of 8 or more. Prices are quoted in Canadian dollars, are held through December 2027, and are otherwise subject to change with market conditions.

Equipment. Chafing dishes, china, glassware and linen are rentals. Any item not returned or returned damaged is billed at replacement cost.

Alcohol. This menu is priced with non-alcoholic beverages. Full bar and wine packages are available for events at Squires and at licensed venues — please discuss options and pricing with our Events Manager. Under Ontario law we cannot serve or supply alcohol at unlicensed off-site locations.

Allergens. Our kitchen handles peanuts, tree nuts, soy, milk, eggs, wheat, shellfish and fish on shared equipment. We take every precaution and label every tray, but cross-contamination cannot be fully eliminated. Please tell us about any allergy at the time of booking.



HOSTED WITH US — THE SNUG, THE SEMI-PRIVATE AREA OR THE WHOLE PUB

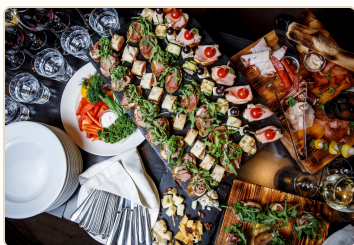


OR DELIVERED TO YOU, WHEREVER THE ROOM HAPPENS TO BE

LET US COOK FOR YOUR NEXT ONE

TELL US THE DATE, THE HEADCOUNT AND THE BUDGET

We will build the menu around all three, hold your date for 72 hours at no charge, and put it in writing before you commit to anything.



SQUIRES

GASTRO PUB

SIP | SAVOUR | CELEBRATE

· LOCAL · CHEF-CRAFTED · SCRATCH ·

905 333 6627 · INFO@SQUIRES.PUB

3537 Fairview Street, Burlington ON L7N 2R4
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