



EVENTS PACKAGE 2024

HUMBERSTONE



The HUMBERSTONE is a full-service, modern South Coast Niagara culinary space designed for intimate celebrations, gatherings and curated experiences for up to 100 guests.

The HUMBERSTONE is a warm, intimate event venue, featuring a cocktail lounge, herringbone bar, oak benches, tiled lobby, bright dining room, modern ash tables, accessible entrance and facilities, and outdoor patio with a seasonal fire pit.

Whatever your reason for celebrating, you can trust that our professional service team will work with you to develop, support, and implement your event vision.

At The HUMBERSTONE, we celebrate the art of global hospitality and deliver memorable international food experiences. Let's celebrate!

EVENT PLANNING

EVENT SET UP

The HUMBERSTONE can be set up in a variety of ways to accommodate group sizes and needs including:

- Seated rectangle tables for 36
- Main table in centre of dining hall
- Four standing round high tops down the middle of dining room for cocktail receptions
- Seated small round tables for 10+ in cocktail lounge
- Concert style seating for presentations
- Outdoor patio for 20+
- Firepit
- Welcome and gift tables

GUEST CAPACITY

- The HUMBERSTONE can comfortably accommodate 80- 100 guests
- Indoor seating capacity is 65 guests
- Cocktail reception for 80-100 guests

WHAT TABLE ITEMS ARE PROVIDED?

- Short votive candles
- Water carafes with fresh citrus
- White plates, polished cutlery and glassware
- Clients are responsible for any additional décor, linens and flowers.
- Our team can connect you with local vendors upon request



EVENT PLANNING



WILL I HAVE ACCESS TO THE SPACE PRIOR TO THE EVENT?

- Guests will have a two hour window for decorating / rehearsal prior to the event
- Bookings include a four-hour event window on the day of the celebration

WHAT AUDIOVISUAL SERVICES ARE OFFERED?

- AV projector, microphone & speaker

IS THERE SPACE FOR LIVE MUSIC/DJ?

- Yes. Also, a popular choice is to connect to a playlist via bluetooth

IS THE HUMBERSTONE ACCESSIBLE?

- Yes. We have accessible entryways, seating areas and restroom facilities.

IS THERE PARKING?

- Yes. In addition to 15 spots beside the HUMBERSTONE, guests receive a parking map to nearby parking areas.

IS THERE ACCOMMODATION?

- Yes. We have a two-bedroom guest suite available to rent. Search The Poco on Airbnb for more details.

APPETIZER RECEPTION

CHOOSE EIGHT (8)

Kimchi or Sobo Pockets
(tofu pocket with salmon/kimchi)

Gyoza
veggie/ or pork (potsticker dumpling)

Samosas
Indian spiced potato + veggies

Thai Fish Cakes

Korean Kimchi Pancakes

Spring Rolls
(veggie)

Steam Buns
Steamed rice buns filled with char siu pork or tofu

Spinach and Artichoke Dip

Crab Rangoon Dip
(crab and cream cheese with wontons)

Chicken or Beef Satays
with peanut sauce

+

SWEET

Cheesecake

\$40

Menu priced Per Person; Prices exclude HST and 18% gratuity.



APPETIZER & MAINS BUFFET BAR

CHOOSE FIVE (5)

Chicken/Beef Skewers

Japanese, Korean or Indonesian

Kimchi or Sobo pockets

tofu pocket with salmon/kimchi

Gyoza

veggie/ or pork (potsticker dumpling)

Veggie Samosas

Indian spiced potato + veggies

Thai Fish Cakes

Korean Kimchi pancakes

Spring Rolls

(vegetarian)

Char Siu Steam Buns

tender pork with pickled veg

CHOOSE THREE (3)

Chicken Pad Thai

rice noodles w/ tamarind

Butter Chicken

served over rice

Thai Yellow or Green Curry

w/ chicken, beef, or tofu

Peanut Curry

w/ chicken, beef, or tofu

Korean Beef Noodles

served w/ gochuchang

Vegan Chana Masala

chickpea curry

Cashew Curry

w/ chicken or tofu

+

SWEET

COFFEE/TEA

CHEESECAKE

\$55

Menu priced Per Person; Prices exclude HST and 18% gratuity.



CELEBRATION BRUNCH BUFFET

WELCOME BAR

MIMOSA
ASSORTED PASTRIES AND SPREADS
LOCAL/TROPICAL FRUIT TRAY

+

MAINS

BREAKFAST BURRITO
WITH EGGS/TOFU, AVOCADO AND JALAPENO

MONTE CRISTO SANDWICH

AVOCADO CHICKEN SANDWICH

BREAKFAST BAHN MI
WITH EGG/TOFU, CILANTRO, AND PICKLED VEG

GREEN GARDEN SALAD
WITH LEMON GINGER DRESSING

+

DESSERT TABLE

CHEESECAKE
COFFEE & TEA

\$45

Menu priced Per Person; Prices exclude HST and 18% gratuity.



PLATED BRUNCH

WELCOME BAR

Mimosa
Fruit platter
Assorted pastries and jam
Coffee and Tea

+

MAINS

Choice of:

Crab Cake Eggs Benny

Smoked Trout and Leek Quiche

Banana Bread French Toast
with spiced walnuts and maple syrup

Yogurt Parfait
w/ granola and chia bowl with fresh pressed juice

All served with salad or fresh fruit

DESSERT TABLE

Coffee/tea
Carrot cake or cheesecake

\$55

Menu priced Per Person; Prices exclude HST and 18% gratuity.



BUFFET LUNCH

CHOOSE SIX (6)

Bahn Mi Vietnamese Baguette
with pork or tofu, cilantro, and pickled veg

Tamago Sando
Japanese egg salad

Cuban Sandwich
ham, cheese and pickle

Spicy Crab Roll
avocado, crab, mayo, sesame and nori

Vietnamese Rice Paper Rolls
w/ mango & basil

Avocado Chicken Sandwich

Crispy Chicken Pea Salad
sweet potato, quinoa, brown rice, sprout, chickpeas, tahini dressing

Gado Gado Indonesian Salad
w/ peanuts

Green Garden Salad
w/ ginger dressing

+

SWEET

Coffee/tea
Cheesecake

\$45

Menu priced Per Person; Prices exclude HST and 18% gratuity.



CELEBRATION OF LIFE

MAINS

Cuban Sandwich
Egg Salad Sandwich
Char Siu/Tofu Steam Buns
Chicken or beef satay with peanut sauce

DESSERT

Cheesecake
Coffee & Tea

\$40

Menu priced Per Person; Prices exclude HST and 18% gratuity.

CORPORATE BREAKFAST

WELCOME BAR

Coffee, tea, juice
Yogurt, fruit

MAINS

Breakfast Burrito
Breakfast Bahn Mi
Monte Christo Sandwich

SWEET

Coffee/tea & baked treat

\$24

Menu priced Per Person; Prices exclude HST and 18% gratuity.



FOOD & BEVERAGE PLANNING

At the HUMBERSTONE we love a great cocktail and fine wine! Our bar is stocked with local craft beer, wine and spirits. We offer a number of Beverage Agreements for guests as follows.

BEVERAGE AGREEMENTS

- Celebration Option:/Welcome cocktail (\$9/per person)
- Group Tab: Client is invoiced total of bar consumption
- Cash Bar: Individual guests run tabs and settle with the house during event
- Open Bar: \$45/per person (all you can drink)
- Non-alcoholic drinks are included in food per/person price

HOW ARE DRINKS CHOSEN?

Wine, liquor, and beer are selected from the current restaurant list and include many Niagara brands. Please advise us of your preferences and we will be happy to find a comparable item from our list.

CAN I BRING MY OWN ALCOHOL?

- Wine is permitted. Corking fee of \$20/per 750 ml bottle apply
- The HUMBERSTONE staff complies with all regulations regarding liquor laws and the responsible service of alcohol to our patrons.





CAN YOU DO SPECIAL MENUS FOR DIETARY RESTRICTIONS?

- Yes, we offer vegan, vegetarian and gluten free menu options.

DO THE MENUS CHANGE?

- The event menu package is updated seasonally in an effort to provide you and your guests with the freshest ingredients. Menus can be modified for dietary restrictions.

WHEN DO MENUS NEED TO BE SELECTED?

- Plated menus require RSVP with selection a minimum of 14 days in advance.

CAN I BRING MY OWN DESSERT?

- Yes, if it is a dessert that requires plating and cutlery a \$2/charge per person will be added to client invoice.

WHAT TIME IS LAST CALL?

- Last call is approximately 11:45 pm, with party closure by 12:30 pm.

PRICING AND INVOICING

HOW ARE COSTS DETERMINED?

Charges for your event are based on the total food and beverage sales, plus applicable rental fee, government taxes (13%), and gratuity (18%).

IS THERE A MINIMUM SPENDING REQUIREMENT?

All bookings include a four hour rental and have a minimum spend of:

- Daytime \$1600 CAD
- Evening \$2200 CAD
- If client does not meet minimum spend on food and beverage, a rental fee of the difference is applied to invoice
- Minimum spend does not include tax or gratuity

HOW FAR IN ADVANCE DO I NEED TO BOOK?

A minimum of seven days. Celebrations of life can be accommodated quickly.

DEPOSIT & TERMS

A \$500 deposit is required to book the HUMBERSTONE. Deposits are non-refundable.

By making a deposit to the HUMBERSTONE you are agreeing to the term set out in this event package.

IS THERE A CANCELLATION FEE?

- Cancellations made within 48 hours of your event date will be charged 50% of the total estimated food bill.
- Food quantities are considered firm at 72 hours prior to the event date according to guest count

WHEN WILL I BE SENT THE FINAL INVOICE?

- The final invoice, based on the minimum food and beverage spend/total number of consumed beverages will be sent to the client within one (1) week of the event.
- Invoices must be paid to the Humberstone/Smokin'Buddha within one (1) week of receipt
- We accept all major credit cards, debit cards, and cash

Testimonial

"THE SPACE WAS BEAUTIFUL, THE STAFF WENT OUT OF THEIR WAY TO MAKE US FEEL WELCOME AND WERE INCREDIBLY PERSONABLE... WHILE I WAS ENJOYING THE DELICIOUS VEGAN SAMOSAS, THE WAITRESS BROUGHT A SPECIAL VEGAN DISH TO OUR TABLE THAT THE CHEF HAD JUST PREPARED ON THE SPOT AND LET ME TELL YOU IT WAS INCREDIBLE. I AM SO GENUINELY IMPRESSED WITH THIS BUSINESS AND THE LEVEL OF CARE AND PASSION FROM THE STAFF"





HUMBERSTONE

• E V E N T H A L L •

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