

RÉUNION

EVENTS

42 QUEEN ST, MORRISTON
INFO@BISTROREUNION.CA
WWW.BISTROREUNION.CA
519 824 1878

15 MIN FROM GUELPH
25 MIN FROM KW
20 MIN FROM CAMBRIDGE
20 MIN FROM MILTON
30 MIN FROM HAMILTON
30 MIN FROM BURLINGTON



SPECIAL OCCASIONS & GATHERINGS, WEDDINGS, CORPORATE EVENTS



WELCOME TO RÉUNION...

Your perfect event is waiting for you at Réunion in Morriston. The ideal meeting spot for anyone in the Hamilton, Halton, Guelph, Kitchener, Waterloo, Cambridge area.

Located conveniently near HWY 6 & HWY 401.
We are in the middle of everything!

Our stunning heritage façade blends modern touches with old world charm, creating a unique venue full of character.

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15 min from Guelph
25 min from KW
20 min from Cambridge
20 min from Milton
30 min from Hamilton
30 min from Burlington

CUISINE

Our French Inspired Cuisine includes a unique variety of vibrant dishes from around the world.

Our passionate Chefs draw inspiration from our travels, seasonality and local availability.

Choose from our existing set menu or we will work with you to design a specially curated menu for your event.

BEVERAGES

Alcoholic and non-alcoholic cocktails, spirits, craft beers, as well as a consignment wine list.

Our team will be happy to work with you to curate a beverage selection that will be sure to complement the style of your event.

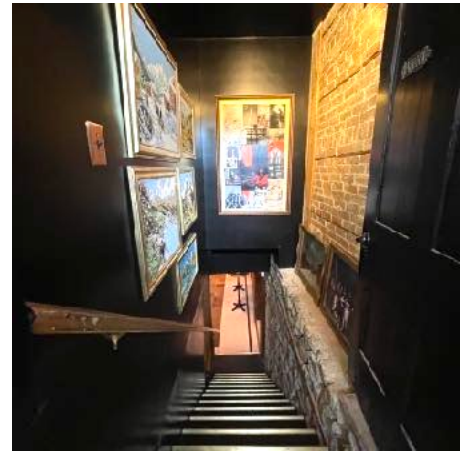
Choose from our menu or allow us to customize a signature cocktail



STANDING RECEPTION

The Cellar is a sophisticated, playful and charming space to host a your unique wedding, networking event or special occasion party.

CAPACITY: UP TO 50 GUESTS



CASUAL BRUNCH/ LUNCH

This style of event is suitable for School groups, baby showers and more.

CAPACITY: UP TO 40 GUESTS



CORPORATE MEETINGS/ EVENTS

We can provide light breakfast, refreshments, lunch and cocktail hour.

Ask us about our AV setup to make your next meeting a success.

CAPACITY: UP TO 40 GUESTS



SEATED PRIVATE DINING

Lets us create the perfect evening for you and your guests. Choose from our Prix Fixe menus or work with us to curate a menu specific to your needs. Engagement parties, Weddings, Christmas Parties.

CAPACITY: UP TO 40 GUESTS



RÉUNION



CASUAL BRUNCH/LUNCH \$35/PP

CROQUE

french loaf bread, dijon béchamel sauce, emmental served with side of greens **CHOICE OF:**

MONSIEUR black forest ham

MADEMOISELLE (V) mushrooms & spinach



DESSERT CREPE STATION

come up and watch chef build your dessert for you! toppings include fresh berries or seasonal fruit, nutella, salted caramel, dark chocolate sauce and maple syrup. chantilly



CHOICE OF:

Tea, Coffee, juice



SET MENU 1 \$50/PP

FRENCH ONION SOUP

Our famous french onion soup made with beef broth, caramelized onions, french baguette, emmental

OR

SALADE TRÉSOR (VEGAN)

greens, cabbage, pickled veg, fried shallots, cilantro, toasted almonds, burnt onion dressing

RÉUNION'S CHICKEN WELLINGTON

seasoned chicken breast, spinach, mushrooms, leeks, avocado & brie baked in puff pastry served with season vegetables and a lemon dijon cream sauce

OR

SLIDERS

on a bun, seasoned smashed beef burger, aged cheddar, bacon onion jam, greens, hickory sticks, pickled veg, roasted leek aioli

OR

CRÊPE GRATINÉE BARDOT (V)

sautéed baby spinach, portobello, cauliflower, dijon béchamel sauce, emmental

MOUSSE AU CHOCOLAT (GF)

dark chocolate, chantilly

OR

CRÊPE CITRON

fresh lemon, sugar, chantilly



SET MENU 2 \$50/PP

FRENCH ONION SOUP

Our famous french onion soup made with beef broth, caramelized onions, french baguette, emmental

OR

SALADE TRÉSOR (VEGAN)

greens, cabbage, pickled veg, fried shallots, cilantro, toasted almonds, burnt onion dressing

CAMBODIAN AMOK (GF)

fresh & spicy coconut chicken curry in a banana leaf. fried coconut rice, seared snow peas

OR

CRÊPE GRATINÉE NORMANDE

served in a ceramic dish and baked in our oven. black forest ham, fingerling potatoes, creole béchamel sauce, emmental

CRÊPE VERLAN

dark chocolate sauce, berries, chantilly

OR

FRUIT PARFAIT

seasonal fruit, vanilla ice cream, chantilly



SET MENU 3 \$80/PP



SLOW ROASTED PORK BELLY BITES

avocado puree, topped with candied jalapeños and lots of other goodness

OR

NOODLE SALAD (VEGAN)

greens, cabbage, pickled veg, fried shallots, cilantro, toasted almonds, burnt onion dressing



HANOI BRAISED BEEF

slow braised beef in red wine, lemongrass, ginger, star anise. fried coconut rice, crispy seared vegetables, finished with a glaze

OR

CRÊPE GRATINÉE CREOLE

served in a ceramic dish and baked in our oven. seared scallops, pacific white shrimps, seasoned mushrooms, creole béchamel sauce, emmental

OR

CAMBODIAN AMOK (GF)

fresh & spicy coconut chicken curry in a banana leaf. fried coconut rice, seared snow peas



CRÊPE VERLAN

dark chocolate sauce, berries, chantilly

FRUIT PARFAIT

seasonal fruit, vanilla ice cream, chantilly



COCKTAIL RECEPTION

FRESH OYSTERS \$35 / DOZEN

FRESH AND SEASONALLY AVAILABLE

from our friends at Maisy's Pearl in Hamilton

GAZPACHO \$35 / DOZEN

Fresh seasonal veg, marinated, blended & chilled. topped with fresh herbs. palate cleanser

NOODLE SALAD (VEGAN) \$30 / DOZEN

soba, fresh herbes, pickled veg, fried shallots, cilantro, toasted peanuts, chilli sesame dressing

VIETNAMESE SAUSAGE ROLLS \$40 / DOZEN

ginger spiced ground pork in a puff pastry

BAHNMI BITES (VEGAN). \$50 / DOZEN

cauliflower, portobello mushrooms, pickled veg, fried shallots, mango jam, cilantro, toasted almonds

SLIDERS. \$50 / DOZEN

seasoned smash burger, aged cheddar, bacon onion jam, greens, hickory sticks, pickled veg, leek aioli

CREPE SUSHI \$35 / DOZEN

various toppings available - savoury or sweet

MANGO SHRIMP COCKTAIL \$35 / DOZEN

mango salad, cold shrimp, candied jalapeños

SLOW ROASTED PORK BELLY BITES \$35 / DOZEN

over spiced avocado creme topped with candied jalapeños and lots of other goodness

CROQUE BITES \$35 / DOZEN

ham or spinach & mushrooms, dijon béchamel, swiss cheese

MOUSSE \$35 / DOZEN

dark chocolate, chantilly

TROPICAL FRUIT PARFAIT \$35 / DOZEN

seasonal fruit, vanilla ice cream, chantilly

CREME CARAMEL \$35 / DOZEN

ginger creme caramel, spiced rum



BEVERAGES

WINE

WHITE

LIGHT & CRISP

ORGANIZED CRIME *SAUVIGNON BLANC* BEAMSVILLE | 54 |

MEDIUM & LUSH

FIELDING *PINOT GRIGIO*, NIAGARA PENINSULA | 52 |

FIELDING *PINOT GRIS* NIAGARA PENINSULA | 62 |

BOLD & AROMATIC

MARI LA MER *CHARDONNAY* LODI, CALIFORNIA | 64 |

ROSÉ

DRY & CRISP

LES JAMELLES *CINSAULT* PAYS D'OC, FRANCE | 54 |

RED

LIGHT & CRISP

LE GRAND NOIRE *PINOT NOIR* PAYS D'OC, FRANCE | 58 |

MEDIUM & LUSH

BORDEAUX SUPÉRIEURE *MERLOT* FRANCE | 62 |

ROC EPINE *GRENACHE SYRAH* CÔTES DU RHÔNE, FRANCE | 62 |

BOLD & AROMATIC

TONEL 22 *CABERNET SAUVIGNON* MENDOZA, ARGENTINA... | 58 |

SPARKLING

CRÉMANT DE LOIRE BRUT HENRI DE BELRIVES LOIRE, FRANCE | 54 |

Crisp, clean dry and refined as it has many of the virtues of champagne. Chenin Blanc & Chardonnay blend.

BOTTLE NOT FINISHED? WE'LL CORK IT FOR YOU TO TAKE HOME!

CIDRE

CIDRE FERMIER ORGANIC BRUT 6.5% 750ML BOTTLE BRETAGNE, FRANCE 29

WEST AVENUE HERITAGE APPLE DRY 6.5% 473ML HAMILTON 9

WEST AVENUE GEM CAB SAUV & PEAR 6.5% 473ML HAMILTON 9

WEST AVENUE CHERRIOSITY 6.5% 473ML HAMILTON 9

BIÈRE

MERIT EVER NICE SUMMER LAGER 4.6% TALL CANS 473ML HAMILTON 9.5

BROTHERS BREWING CO. FEATURE BEER ON OUR BOARD TALL CAN 473ML GUELPH 9.5

KRONENBOURG LAGER 5% 330ML BOTTLE FRANCE 8

KRONENBOURG BLANC 5% 330ML BOTTLE FRANCE 8

THE LIST

RÉUNION MULE 15

VODKA, GINGER BEER, VANILLA, LIME

LADY MARMALADE 15

GIN, ORANGE MARMALADE, LEMON & GRAPEFRUIT

GUAVA MOJITO 15

BACARDI RUM, VANILLA, LIME & MINT, GUAVA

SUGAR & SPICE 15

SPICED RUM, HONEY, LYCHEE, LIME, MINT, GINGER ALE

WALTER ARTISANAL CAESAR 12

VODKA, CRAFT CAESAR MIX, HOUSE PICKLED VEGGIES

PAPER PLANE 16

BOURBON, AMARO MONTENEGRO, APEROL, LEMON

WOODFORD'S OLD FASHIONED 18

WOODFORD RESERVE BOURBON, BITTERS, SUGAR

MIMOSA 11

MADE WITH OUR CRÉMANT SPARKLING WINE

CHOICE OF: ORANGE | GRAPEFRUIT | PINEAPPLE

SPARKLING COCKTAIL

KIR ROYAL 14

CRÈME DE CASSIS & CRÉMANT

EMPRESS 75 15

EMPRESS BLUE GIN, CRÉMANT, LEMON

SPIRITS

SPIRITS (1oz) 9 (2oz) 14

VODKA TAG NO 5, BACARDI WHITE RUM, SAILOR JERRY SPICED RUM, CROWN ROYAL, JIM BEAN BOURBON, EMPRESS GIN, BAILEY'S

PREMIUMS (1oz) 11 (2oz) 17

SINGLE MALT WHISKEY, WOODFORD RESERVE BOURBON, GRAND MARNIER

Non ALCOHOLIC

TIKI PUNCH MOCKTAIL 8

PINEAPPLE & CRANBERRY JUICE, GINGER ALE

SAP SUCKER SPARKLING TREE WATER 4

ROTATING FLAVOURS SO PLEASE ASK.

SPARKLING / FLAT WATER 4

SMALL SPARKLING / FLAT NATURAL SPRING WATER

SOFT DRINKS 3.5

COKE | DIET COKE | GINGER ALE | GINGER BEER

JUICES 5

ORANGE | GRAPEFRUIT | PINEAPPLE | APPLE | CRANBERRY

LUNCH SELECTIONS

THE FRENCH ONION SOUP 15 / **MINI FRENCH ONION SOUP** 10

SALADE TRÉSOR (VEGAN) 14

greens, cabbage, pickled veg, fried shallots, cilantro, toasted almonds, burnt onion dressing

ADDs: BRÛLÉE AVOCADO 4 CHICKEN BREAST 6 SMOKED BACON 5

SLIDERS 20

on a bun, seasoned smash burger, aged cheddar, bacon onion jam, greens, hickory sticks, pickled veg, leek aioli

BÁNH MÌ

on a bun, pickled veg, greens, cilantro, fried shallots, cilantro lime aioli, chilli crisp oil

CHOICE OF:

SLOW COOKED BBQ PORK BELLY, avocado 21

VEGAN Cauliflower, portobello, mango jam 18

CROQUE 18

french loaf bread, dijon béchamel sauce, emmental served with side of greens.

CHOICE OF:

MONSIEUR black forest ham

MADEMOISELLE (v) mushrooms & spinach

RÉUNION bacon jam & arugula

ADDs: poached egg 3

CRÊPE FRANQUETTE 18

black forest ham, emmental, sunny egg, beurre aux herbes de provence

ADDs: SMOKED BACON 5 BRÛLÉE AVOCADO 4 MUSHROOMS 3

CRÊPE AVIGNON (v) 20

brie, seasoned mushrooms & Jus, roasted leek aioli, bed of Greens

CRÊPE AU POULET 23

seasoned chicken breast, avocado, arugula, aged cheddar, Cilantro Lime aioli

CRÊPE À LA SALADE 23

greens, smoked bacon, aged cheddar, brûlée avocado, cilantro lime aioli, spiced mango jam

CRÊPE BOURBON 21

caramelized apples, smoked bacon, aged cheddar, BOURBON maple syrup

Our Crêpes are available as Gluten Free Crêpe Sarrasin made of buckwheat flour, made to order for an extra \$2. please notify our team member if you are celiac or intolerant.

THE FRENCH ONION SOUP 15 / MINI FRENCH ONION SOUP 10

BREAD BAR SNACK 8

fresh baguette lightly toasted served with chilli crisp butter, candied jalapeños & pickled vegetables

SLOW COOKED BBQ PORK BELLY BITES 16

avocado crème, candied jalapeños, lime & cilantro aioli, crispy shallots, pickled cabbage

SIZZLING SHRIMP GF 15

Sizzle garlic shrimp, fresh herb chimichurri

PÂTÉ CHAUD "VIETNAMESE PORK SAUSAGE ROLL" 14

Asian spiced ground pork in puff pastry, Crispy Shallot Chilli Oil, pickled vegetables

SALADE TRÉSOR (VEGAN) 14

greens, cabbage, pickled veg, fried shallots, cilantro, toasted almonds, burnt Onion dressing

ADDS:

SLIDERS 20

on a bun, seasoned smashed beef burger, aged cheddar, bacon onion jam, greens, hickory sticks, pickled veg, roasted leek aioli

CAMBODIAN AMOK GF 26

fresh & spicy coconut chicken curry in a banana leaf. fried coconut rice, seared snow peas

HANOI BRAISED BEEF 34

slow braised beef in red wine, lemongrass, ginger, star anise. fried coconut rice, crispy seared vegetables, finished with a glaze

CRÊPE AVIGNON (V) 20

brie, seasoned mushrooms & Jus, roasted leek aioli, bed of Greens

CRÊPE BOURBON 21

caramelized apples, smoked bacon, aged cheddar, bourbon maple syrup

CRÊPE GRATINÉE CREOLE MARKET PRICE 34

seared scallops, pacific white shrimps, seasoned mushrooms, creole béchamel sauce, emmental

CRÊPE GRATINÉE PICARDIE 28

seasoned chicken breast, smoked bacon, fingerling potatoes, creole béchamel sauce, emmental

CRÊPE GRATINÉE BARDOT (V) 24

sautéed baby spinach, portobello, cauliflower, dijon béchamel sauce, emmental

EVENT INFORMATION

MINIMUM SPEND

Reunion does not charge room rental fees but rather requires that a minimum food and beverage spend be met. The minimum food and beverage spend will vary based on the day of the week and time of the year. If the food & beverage minimum (prior to tax and gratuity) is not met, the difference will be added as a rental charge. Please contact our team directly for pricing. Please note Reunion is available for events Monday through to Sunday.

FOOD

For private standing and seated receptions, menu selections are required at least 14 days in advance of your event. After this time we cannot guarantee any changes to the menus. For seated receptions using our sample menus, we will require 7 business days prior to the reservation to ensure your menu selections. Desserts can be brought in from out of house, please note there is a \$5 per guest plating fee. We would be happy to customize any of the menu offerings to tailor them to your guests.

WINE

In order to have the proper amount of wine in house for your event we recommend pre-selecting a maximum of 2 red and 2 white wines at least 14 days in advance of your event. Wine is charged based on consumption, for the number of bottles that are opened. We do not offer corkage to events.

DEPOSITS

A confirmation/damage deposit of 25% of the estimated costs is required 7 business days before the event to secure the use of our event space. Deposits are non-refundable. The deposit will be regarded as a down payment towards the total cost of the event, with the remaining balance due at the end of the event.

GRATUITY & TAXES

A gratuity of 18% is automatically applied to the final bill of all events. Standard government taxes will be applied to the final bill.