

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.

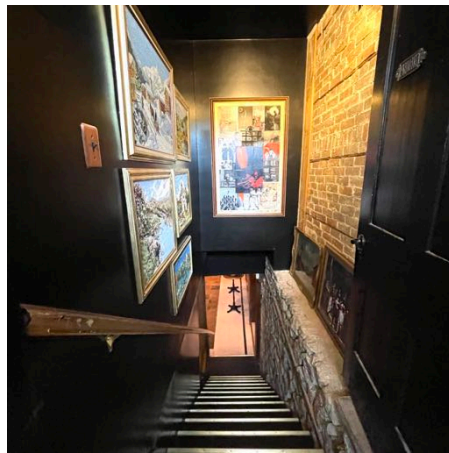
Choose from our menu or allow us to customize a signature cocktail



STANDING RECEPTION

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

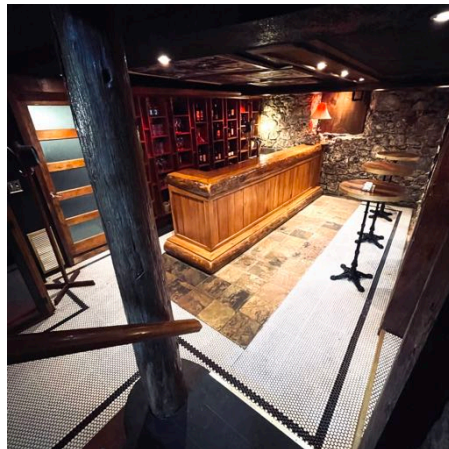
CAPACITY: UP TO 50 GUESTS



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 \$40/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

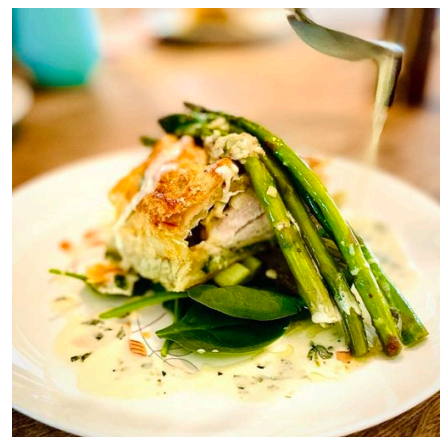
MOUSSE AU CHOCOLAT (GF)

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

*TWO DOZEN MINIMUM PER ITEM

FRESH OYSTERS \$38 / DOZEN OR KILPATRICK BAKED OYSTERS \$40/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) \$40 / DOZEN

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

VIETNESE SAUSAGE ROLLS \$45 / DOZEN

ginger spiced ground pork in a puff pastry

BAHNMI BITES (VEGAN). \$60 / DOZEN

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

SLIDERS. \$65 / DOZEN

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

CREPE SUSHI \$40 / DOZEN

various toppings available - savoury or sweet

MANGO SHRIMP COCKTAIL \$50 / DOZEN

mango salad, cold shrimp, candied jalapeños

SLOW ROASTED PORK BELLY BITES \$45 / DOZEN

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

CROQUE BITES \$55 / DOZEN

ham or spinach & mushrooms, dijon béchamel, swiss cheese

MOUSSE \$45 / DOZEN

dark chocolate, chantilly

TROPICAL FRUIT PARFAIT \$45 / DOZEN

seasonal fruit, vanilla ice cream, chantilly

CREME CARAMEL \$45 / DOZEN

ginger creme caramel, spiced rum



BEVERAGES

VIN

WHITE

6oz Glass | 9oz Glass | BOTTLE

LIGHT & CRISP

ORGANIZED CRIME *SAUVIGNON BLANC* BEAMSVILLE | 14 | 20 | 54 |

MEDIUM & LUSH

FIELDING *PINOT GRIGIO*, NIAGARA PENINSULA | 13 | 18 | 52 |

FIELDING *PINOT GRIS* NIAGARA PENINSULA | 62 |

BOLD & AROMATIC

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

RED

LIGHT & CRISP

GRACE BRIDGE *PINOT NOIR* LODI CALIFORNIA | 15 | 21 | 58 |

MEDIUM & LUSH

BORDEAUX SUPÉRIEURE *MERLOT* FRANCE | 62 |

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

BOLD & AROMATIC

VINA AMALIA *CABERNET SAUVIGNON* MENDOZA, ARGENTINA... | 15 | 21 | 58 |

ROSÉ

DRY & CRISP

LES JAMELLES *CINSAULT* PAYS D'OC, FRANCE | 14 | 20 | 54 |

SPARKLING

6oz Glass | BOTTLE

CRÉMANT DE LOIRE BRUT *HENRI DE BELRIVES* LOIRE, FRANCE | 15 | 58 |

Crisp & dry and refined as it has many of the virtues of champagne

SPARKLING ROSÉ *FRESH WINES VQA*, ONTARIO..... | 48 |

juicy notes of cherry, strawberry and pomegranate

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

CIDRE

WEST AVENUE HERITAGE APPLE DRY 6.5% 473ML HAMILTON 10

WEST AVENUE GEM CAB SAUV & PEAR 6.5% 473ML HAMILTON 10

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

FRENCH BEER

KRONENBOURG LAGER 5% 330ML BOTTLE FRANCE 8

KRONENBOURG BLANC 5% 330ML BOTTLE FRANCE 8

CRAFT BEER

MERIT BREWERY TALL CAN 473ML HAMILTON 10

COLLECTIVE ARTS TALL CAN 473ML HAMILTON 10

THE EXCHANGE TALL CAN 473ML NIAGARA 10

BROTHERS BREWING CO. TALL CAN 473ML GUELPH 11

FEATURE BEERS
ON OUR BOARD

COCKTAIL

RÉUNION MULE 15

2oz VODKA, GINGER BEER, VANILLA, LIME

JALAPEÑO MARGARITA 15

1.5oz TEQUILA BLANCO, .5oz TRIPLE SEC,
LIME, JALAPENO SYRUP

FRENCH MARTINI 15

2oz VODKA, .5oz CHAMBORD, PINEAPPLE

LADY MARMALADE 16

2oz GIN, 1oz APEROL, ORANGE MARMALADE,
LEMON & GRAPEFRUIT

GUAVA MOJITO 15

2oz BACARDI RUM, VANILLA, LIME & MINT,
GUAVA

RÉUNION CAESAR 12

2oz VODKA, OUR CAESAR MIX, HOUSE PICKLE
JUICE & VEGGIES

SPARKLING COCKTAIL

KIR ROYAL 14

CRÈME DE CASSIS & CRÉMANT

EMPRESS 75 15

EMPRESS BLUE GIN, CRÉMANT, LEMON

MIMOSA 11

MADE WITH OUR FRENCH CRÉMANT BRUT SPARKLING WINE

CHOICE OF: ORANGE | GRAPEFRUIT | PINEAPPLE

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

BEER Non ALCOHOLIC

COLLECTIVE ARTS IPA 0.4% 355ML HAMILTON 8

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 | ICE TEA

JUICES 5

ORANGE | GRAPEFRUIT | PINEAPPLE | APPLE | CRANBERRY

LUNCH SELECTIONS

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: BRÛLÉE AVOCADO 4 **CHICKEN BREAST** 6 **SMOKED BACON** 5

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.

DEPOSITS

A confirmation/damage deposit of \$300 is required to secure the use of our event space. This deposit is refundable two weeks prior to your function. 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.

RÉUNION

