

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 Chef 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.

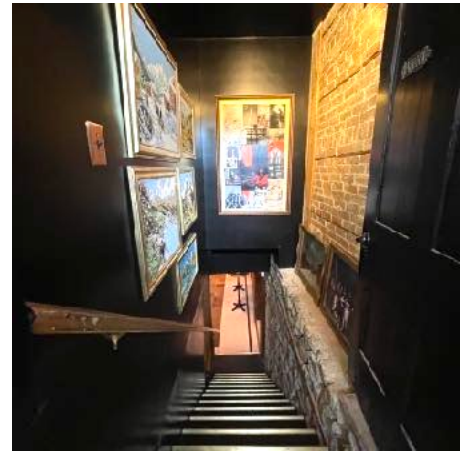
Choose from our menu or allow us to customize a signature cocktail



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 32 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 32 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 32 GUESTS



RÉUNION

STARTERS \$10pp

Select two for your guests to choose from

FRENCH ONION SOUP

appetizer size old world recipe french onion soup made with beef broth topped with baguette slices & emmental cheese

or

SALADE TRÉSOR {PF}{GF}

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

or

BREAD BAR SNACK

five slices lightly toasted french baguette served with chilli crisp butter, candied jalapeños & pickled vegetables {PF*}

MAINS \$25pp

Select three for your guests to choose from

CRÊPE BENNY {V}

two poached eggs, aged cheddar, Reunion's hollandaise, greens (GF*)

INCLUDES ONE TOPPING:

slow cooked bbq pork belly | Double Smoked Bacon | brûlée Avocado | fried Portobello | sauteed mushrooms

or

CROQUE

open faced sandwich, french loaf bread, Dijon béchamel sauce & emmental cheese. **served with a side of greens**

CHOICE OF:

MONSIEUR black forest ham

MADemoiselle {V} mushrooms & baby spinach

ADDS: POACHED EGG

or

SLIDERS

on a bun, seasoned smash beef burger, aged cheddar, french onion jam, greens, hickory sticks, pickled veg, leek aioli {DF*}

INCLUDES ONE TOPPING: smoked bacon | brûlée avocado

or

BIG SALAD {GF}

greens, seared cauliflower, pickled veg, aged cheddar, crisp apple, toasted almonds, fried shallots, creamy citrus leek dressing {PF*}

INCLUDES ONE TOPPING:

chicken breast | brûlée avocado | smoked bacon | sliced baguette

or

CRÊPE BOURBON

caramelized apples, smoked bacon, aged cheddar, bourbon maple syrup {GF*}

BRUNCH / LUNCH

Make your selection:

Main only \$25pp

Starter & Main \$35pp

Main & Dessert \$35pp

Starter, Main & Dessert \$45pp

{GF} GLUTEN FREE

{DF} DAIRY FREE

{PF} PLANT FORWARD (vegan)

{V} VEGETARIAN

{*} WITH MODIFICATIONS

let us know of any food allergies as we use ingredients that may contain major allergens and there is the possibility of cross contamination between food items.

DESSERT \$10pp

CRÊME BRÛLÉE (GF)

or

MOUSSE AU CHOCOLAT (GF)

dark chocolate, chantilly cream

or

CRÊPE CITRON

fresh lemon, chantilly cream

DESSERT CRÊPE STATION

\$12pp

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

BRUNCH / LUNCH



CREPE BENNY



FRENCH ONION SOUP



CROQUE



SALAD TRESOR



CREME BRULEE



SLIDERS



BREAD BAR SNACK



CHOCOLATE MOUSSE



CREPE BOURBON



BIG SALAD



CREPE STATION

STARTERS silver \$12

FRENCH ONION SOUP

appetizer size old world recipe french onion soup made with beef broth topped with baguette slices & emmental cheese

or

SALADE TRÉSOR {PF}{GF}

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

STARTERS gold \$16

FRENCH ONION SOUP

appetizer size old world recipe french onion soup made with beef broth topped with baguette slices & emmental cheese

or

SALADE TRÉSOR {PF}{GF}

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

or

SLOW COOKED BBQ PORK BELLY BITES {GF}{DF}

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

or

SIZZLING SHRIMP {GF}{DF}

sizzling garlic shrimp, fresh herb chimichurri, crispy shallots

STARTERS - ADD ONS

BREAD SERVICE \$3 per person

fresh baguette and butter

PEI OYSTERS

NATURAL OYSTERS \$3.50 a piece (minimum 2 dozen)

served with mignonette

KILPATRICK BAKED OYSTERS \$4 a piece (minimum 2 dozen)

classic Australian preparation of oysters cooked in their shells, topped with crispy bacon & worcestershire sauce

CHARCUTERY BOARD \$10 per person

a selection of cold cuts, cheese, fruit & toated bread

DINNER STARTERS

Starters selection:

Silver \$12pp

Gold \$16pp

Bread bar option \$4pp

PEI Oysters \$3.5/piece Min 2doz

{GF} GLUTEN FREE

{DF} DAIRY FREE

{PF} PLANT FORWARD (vegan)

{V} VEGETARIAN

{*} WITH MODIFICATIONS

let us know of any food allergies as we use ingredients that may contain major allergens and there is the possibility of cross contamination between food items.

DINNER STARTERS



FRENCH ONION SOUP



SALAD TRESOR



SIZZLING SHRIMPS



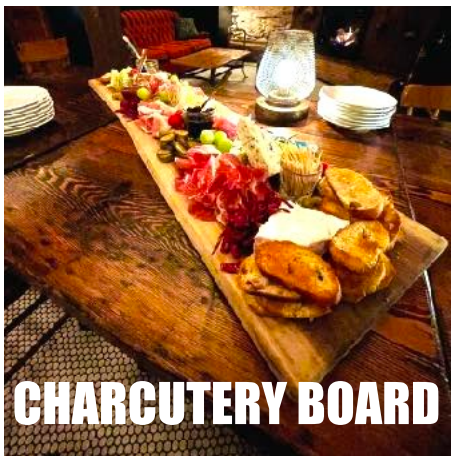
PORK BELLY BITES



OYSTERS KILPATRICK



NATURAL OYSTERS



CHARCUTERY BOARD



BREAD BAR SNACK

MAIN bronze \$25

SLIDERS

on a bun, seasoned smash beef burger, aged cheddar, french onion jam, greens, hickory sticks, pickled veg, leek aioli {DF*}

or

CRÊPE GRATINÉE CREOLE ((BAKED CRÊPE))

served in a ceramic dish with fresh ingredients, smothered with our creamy béchamel sauce and emmental cheese, then baked in our oven. *New Orleans French soul food at its finest! *vegetarian option avail.*

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

MAIN silver \$30

RÉUNION'S CHICKEN WELLINGTON

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

or

CHEF YANG'S SWEET & SOUR GLAZED PORK BELLY {GF}{DF}

slow cooked pork belly with a sweet & sour glaze topped with sesame seeds, stir fry vegetables, fried coconut infused rice. *inspired by chef's Chinese heritage*

or

VEGETARIAN CRÊPE AVIGNON {V}

a rolled crepe with brie, seasoned mushrooms & jus, roasted leek aioli, on a bed of greens {GF*}

MAIN gold \$35

HANOI BRAISED BEEF CHEEK WITH SMASHED POTATOES {GF}

slow braised beef, lemongrass, ginger, star anise, smashed potatoes, seared vegetables, finished with a glaze {DF*}

or

CHEF YANG'S SWEET & SOUR GLAZED PORK BELLY {GF}{DF}

slow cooked pork belly with a sweet & sour glaze topped with sesame seeds, stir fry vegetables, fried coconut infused rice. *inspired by chef's Chinese heritage*

or

SEARED CAULIFLOWER CAMBODIAN AMOK {PF} 24

fresh & spicy seared cauliflower curry in a bamboo boat, seared vegetables, fried coconut infused rice

or

CRÊPE GRATINÉE CREOLE ((BAKED CRÊPE))

served in a ceramic dish with fresh ingredients, smothered with our creamy béchamel sauce and emmental cheese, then baked in our oven. *New Orleans French soul food at its finest! *vegetarian option avail.*

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

DINNER MAINS

Main selection:

Bronze \$25pp

Silver \$30pp

Gold \$35pp

{GF} GLUTEN FREE

{DF} DAIRY FREE

{PF} PLANT FORWARD (vegan)

{V} VEGETARIAN

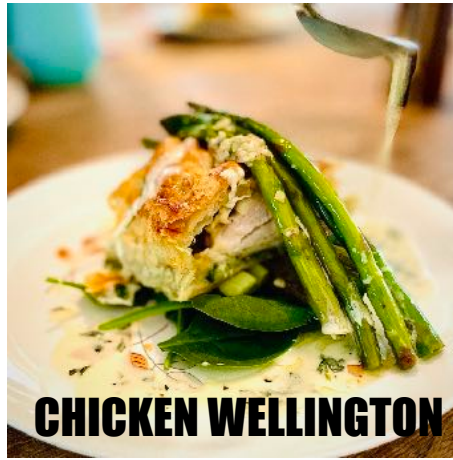
{*} WITH MODIFICATIONS

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DINNER MAINS



HANOI BRAISED BEEF



CHICKEN WELLINGTON



VEGAN AMOK CURRY



PONDICHERRY CHICKEN



SWEET & SOUR PORK BELLY



VEGETARIAN CREPE



CHICKEN GRATINEE



SEAFOOD GRATINEE



SLIDERS

DESSERT Silver

CRÈME BRÛLÉE (GF)

or

MOUSSE AU CHOCOLAT (GF)

dark chocolate, chantilly cream

or

CRÊPE CITRON

fresh lemon, chantilly cream

DESSERT Gold

CRÈME BRÛLÉE (GF)

or

MOUSSE AU CHOCOLAT (GF)

dark chocolate, chantilly cream

or

CRÊPE AU CITRON

fresh lemon, sugar, chantilly cream

or

CRÊPE VERLAN

dark chocolate sauce, berries, chantilly cream

SWEET CREPE STATION \$12pp

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

DINNER DESSERT

Dessert selection:

Silver \$10pp

Gold \$14pp

Crepe Station \$12pp

{GF} GLUTEN FREE

{DF} DAIRY FREE

{PF} PLANT FORWARD (vegan)

{V} VEGETARIAN

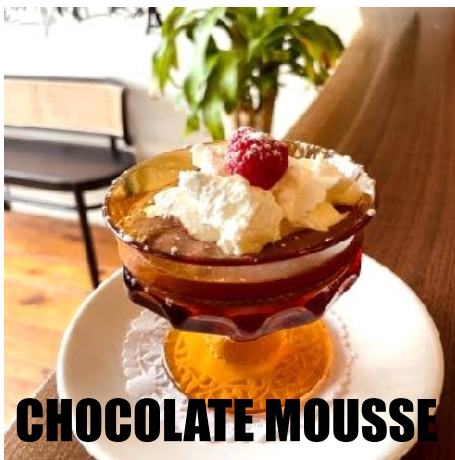
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the possibility of cross
contamination between food items.

DESSERTS



CREME BRULLE



CHOCOLATE MOUSSE



CREPE STATION

SAVOURY

NATURAL PEI OYSTERS \$3.50 a piece

served with mignonette

KILPATRICK BAKED PEI OYSTERS \$4 a piece

classic Australian preparation of oysters cooked in their shells, topped with crispy bacon & worcestershire sauce

* from our friends at Maisy's Pearl in Hamilton

VIETNAMESE SAUSAGE ROLLS \$3.75 a piece

ginger spiced ground pork in a puff pastry

BAHNMI BITES {PF} \$5 a piece

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

TARTINES (FRENCH BRUCHETTA) \$3 a piece

1. seasoned mushrooms, blue cheese, walnuts & a drizzle of honey
2. caramalized apples & brie cheese
3. roasted tomato & goats cheese
4. avocado crème, cucumber, pickled red onions, sesame miso aioli.

SLIDERS \$6 a piece

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

SMASH TACOS \$6 a piece

smashed beef, aged cheddar avocado creme, pickled veg, greens, chilli crisp aioli

MANGO SHRIMP COCKTAIL \$4.50 a piece

mango salad, cold shrimp, candied jalapeños

CHICKEN DUMPLINGS \$3.50 a piece

asian style dumplings served with kimchi mayonaisse

LOADED BAKED BABY POTATO \$4 a piece

topped with crispy bacon, aged cheddar & roasted leek aioli

SLOW ROASTED PORK BELLY BITES \$3.75 a piece

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

CROQUE BITES \$4.75 a piece

ham or spinach & mushrooms, dijon béchamel, swiss cheese

SWEET

MOUSSE \$3 a piece

dark chocolate, chantilly

TROPICAL FRUIT PARFAIT \$3 a piece

seasonal fruit, vanilla ice cream, chantilly

CREME CARAMEL \$3 a piece

ginger creme caramel, spiced rum

COCKTAIL PLATTERS

Selection:

***two dozen minimum per item**

{GF} GLUTEN FREE

{DF} DAIRY FREE

{PF} PLANT FORWARD (vegan)

{V} VEGETARIAN

{*} WITH MODIFICATIONS

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BEVERAGES

Make your selection:

Choose if you would like a coffee & tea station

Open Bar or Cash Bar

You make make certain items available or not

COCKTAILS

REUNION 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

REUNION CAESAR 12

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

PAPER PLANE 16

1oz BOURBON, 1oz AMARO MONTENEGRO, 1oz APEROL, LEMON

WOODFORD'S OLD FASHIONED 17

2oz WOODFORD RESERVE BOURBON, BITTERS, SUGAR

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

BAR SPIRITS (1oz) 9 (2oz) 14

PREMIUMS (1oz) 11 (2oz) 17

BEER & CIDER

KRONENBOURG LAGER 5% 330ML BOTTLE FRANCE 8

KRONENBOURG BLANC 5% 330ML BOTTLE FRANCE 8

MERIT BREWING YOUNG RIVAL IPA 6% TALL CAN 473ML HAMILTON 10

COLLECTIVE ARTS NEIPA 6.1% TALL CAN 473ML HAMILTON 10

CAMERON BREWING CREAM ALE 5% TALL CAN 473ML NIAGARA 10

FIXED GEAR BLONDE ALE 5.25% TALL CAN 473ML NIAGARA 10

BROTHERS BREWING CO. BABY PALE ALE 4.5% TALL CAN 473ML GUELPH 11

WEST AVENUE HERITAGE APPLE DRY 6.5% 473ML HAMILTON 10

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

COFFEE & TEA STATION \$4pp

REGULAR & DECAFFEINATED COFFEE

dark roast coffee

TEAS

english breakfast, earl grey, green tea, herbal tea

COFFEE & TEA (TABLE SERVICE)

FRENCH PRESS COFFEE 4.75 (decaf avail.)

our milk|cream|almond milk|oat milk
is served hot & frothy

REUNION'S LATÉ WITH FRESH CHANTILLY CREAM 6

TEAS 4.5 : BREAKFAST IN PARIS|UNCLE GREY|

DECAFFEINATED CEYLON| SENCHA GREEN TEA|

MARRAKESH MINT| ROOIBOS CHAI|CITRUS RELAXER|

EGYPTIAN CHAMOMILE

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

BEER Non Alcoholic

COLLECTIVE ARTS IPA 0.4% 355ML HAMILTON 8

WINE

Make your selection:

select to purchase bottles of
wines for consumption or
purchase by the glass consumption

you are welsome to bring your
own wine at \$35 corkage

WHITE

LIGHT & CRISP

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

MEDIUM & LUSH

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

BOLD & AROMATIC

MARI LA MER *CHARDONNAY* LODI, CALIFORNIA| 15 | 21 | 58 |

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 |

CHILLED RED

LIGHT & CRISP

ORGANIZED CRIME *SACRILEDGE RED* BEAMSVILLE| 14 | 20 | 54 |

ROSÉ

DRY & CRISP

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

EVENT INFORMATION

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.

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.

Thank you for thinking of Bistro Reunion for your next event in our
Private Speakeasy Cellar.

Please view our events package by following this link: <https://bistroreunion.ca/portals/407/ReunionCellarEventPackages2024.pdf> .

PRIVATE ROOM RENTAL / BOOKING FEE: \$200

This fee goes towards... staffing, cleaning, setup & organizing etc.

Once your room rental / booking fee is received your date is confirmed.

This amount is refundable up to 14 days prior to your event.

The booking fee is not refundable with less than 14 days notice of your events cancelation.

WEEKDAY DINNER (5pm to 9pm)

Tuesday | Wednesday | Thursday | Sunday

no minimum spend

WEEKEND DINNER (5pm to 11pm)

Friday | Saturday

minimum spend \$2000

if \$4000 is reached before tax and tip the booking fee will be waived.

WEEKDAY BRUNCH/LUNCH (10am to 2pm)

Tuesday | Wednesday | Thursday | Friday

no minimum spend

WEEKEND BRUNCH/LUNCH (10am to 3pm)

Saturday | Sunday

minimum spend \$1000

if \$2000 is reached before tax and tip the booking fee will be waived.

BUSINESS MEETINGS

Tuesday | Wednesday | Thursday | Friday

please contact us

***We can also work with you if you have special requests.**

*all food and beverages must be purchased from Bistro Reunion.

*please ask us directly regarding our policies on outside cake plating fee and corkage.