



*Private Event
Booking Info & Menus*

About Us

Brewery Bay Food Co. is a beloved staple in downtown Orillia. Originally opened by Steve Clarke in 1993, Brewery Bay established itself as not only a great pub for food and drink, but as a home for everyone who crossed the threshold. With its community focus and dedication to excellence, Brewery Bay thrived for over three decades.

In late 2024, BBFC announced a merger with their neighbour, award-winning craft brewery Couchiching Craft Brewing Co., in an exciting new chapter for both businesses. In a couple of short months, Brewery Bay moved – a mercifully short distance of 100 meters downhill – into the craft brewery building, equipped with an incredible second-floor event space.

Dubbed Higher Ground for its location on the second story, the new space has its own history reaching back over a century. Wood, brick, and even graffiti from the early 1900s have been preserved, giving the space a rustic charm, whispering stories of days gone by and honouring the people who worked and lived here before us.

Private Space Rental Details

Time, Date & Duration

The second floor event space is available within the following periods:

- Tuesday – Sunday
- Between 12 PM and 12 AM
- Minimum duration of 3 hours

Rental Fees

Space rental fee is based on minimum spend, taking into consideration date, duration and guest count.

A 25% non-refundable deposit* as well as a signed contract are required upon booking to hold your date.

**Upon completion of event when the minimum spend is met, the initial deposit will be refunded.*

Set Up Time

Access to the space is provided 1 hour** before the event's start time for set up.

***Extra set up time can be allotted for an additional fee.*

Capacity

Higher Ground has a capacity of up to 75 for parties and wedding receptions or 50 for wedding ceremonies.

Furnished and Dressed

Higher Ground comes equipped with tables, chairs, flatware, and glassware. Napkins can be provided, but no table cloths are available.

Audio-Visual Capable

Higher Ground is outfitted with speakers, AV equipment and two 55" TVs.



Food & Beverage

Food Packages

All events are required to choose at least one food package. For events longer than 3 hours in duration, a secondary food package is required.

Appetizers

Priced per order

Buffet Service

Priced per order

Family Style Service

\$80 / person

Dessert Bar

Priced per order

Events that are longer than 3 hours in duration and conclude past 9PM must choose a late night package of either the Dessert Bar or Appetizers.



Beverage Packages

Cash Bar

Individuals pay

Guests order any drink and pay for it themselves at the time of purchase. All drinks contribute to minimum spend.

Open Consumption Bar

Host pays

Guests order any drinks. All drinks are logged on a single tab, which the host pays at the end of the night.

Open Standard Bar

\$55 / person

3-hour duration, \$12/person for each additional hour.

Six rotating Couchiching Craft Brewing Co. beers on tap, choice of one white, one rose and one red wine, standard bar rail, cider, soft drinks, juice, coffee, and tea.

Open Premium Bar

\$65 / person

3-hour duration, \$16/person for each additional hour.

Six rotating Couchiching Craft Brewing Co. beers on tap, choice of two white, one rose and two red wines, premium bar rail, cider, one signature cocktail, soft drinks, juice, coffee, and tea.

Unlimited Non-Alcoholic (Guests under 19 only)

\$15 / person

3-hour duration, \$5/person for each additional hour. Must be selected if Cash Bar is chosen.

Includes: soft drinks, juice, coffee, and tea.

Mimosa Bar

\$20 / person

3-hour duration

Two juice options with prosecco, wine or beer, and garnishes.





Appetizers

Mac and Cheese Bites (36 pcs)

With smoky BBQ ketchup.

\$72 Vegetarian +\$24/dozen extra

Amber Ale Onion Jam & Goat Cheese Crostini (36 pcs)

\$72 Vegetarian +\$24/dozen extra

Stout-Braised Meatballs (36 pcs)

\$90 -- +\$30/dozen extra

Beer-Braised Sausage-Stuffed Button Mushrooms (36 pcs)

\$75 -- +\$25/dozen extra

Ricotta & Smoked Tomato Focaccia Squares (36 pcs)

With feta and balsamic reduction.

\$90 Vegetarian +\$30/dozen extra

Jumbo Shrimp Skewers (36 pcs)

With dill and lemon aioli.

\$108 -- +\$36/dozen extra

Whipped Feta Cheese Dip (Serves 5-6 people)

With pita points and crostini.

\$27 Vegetarian --

Spinach and Artichoke Cheese Dip (Serves 5-6 people)

With golden fried pita points.

\$27 Vegetarian --

Charcuterie Board (Serves 12-15 people)

\$70 -- --

House-made Pretzel Bites (36 pcs)

With beer cheese dip.

\$105 Vegetarian +\$35/dozen extra

Dry-Rubbed Chicken Wings (10 Pounds)

Smoky BBQ, medium, hot, spicy AF, sweet orleans*, peach chipotle BBQ, honey garlic*, garlic parmesan, dry cajun, lemon pepper, maple whisky BBQ, sweet chili thai.

Choice of 1 sauce per 10lbs. 2 sauces maximum.

\$130 Gluten-Friendly
Except for sauces
with a * +\$65/5lbs extra

House-made Falafels (36 pcs)

With house-made hummus and garlic aioli, pickled red onion, and grilled pitas.

\$85 Vegetarian +\$28/dozen extra

HIGHER GROUND

Event Space by Brewery Bay

Buffet

SALADS

Caesar Salad

Romaine lettuce, chopped smoky bacon, red onion, fresh lemon, Romano cheese, house-made dressing, croutons.

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Serves 12

\$48

Mixed Green Salad

Fresh cucumbers, tomato, red onion, toasted sunflower seeds, honey balsamic dressing.

Vegetarian

Serves 12

\$38

Greek Pasta Salad

Penne, soft feta cheese, ripe Kalamata olives, cucumbers, cherry tomatoes, red peppers, and onions, tossed in our Greek dressing.

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Serves 12

\$48

Beet and Goat Cheese Salad

Crumbled goat cheese on a bed of mixed greens with beets, red peppers, red onion, candied pecans, and dried cranberries, and dressed with honey dijon vinaigrette.

Vegetarian

Serves 4-6

\$42

SIDES

Garlic Mashed Potatoes

Vegetarian

Serves 24

\$90

Jasmine Rice

Vegetarian

Serves 24

\$90

Honey-Glazed Carrots

Vegetarian

Serves 24

\$96

Cider-Braised Root Vegetables

Vegetarian

Serves 24

\$100

Roasted Potatoes

Vegetarian

Serves 24

\$90

HIGHER GROUND

Event Space by Brewery Bay

Buffet

MAINS

Pasta Primavera Penne	Vegetarian	Serves 24	\$90
Beefy Bolognese Lasagna Served with garlic bread.	--	Serves 24	\$170
Three Cheese Lasagna Served with garlic bread.	Vegetarian	Serves 24	\$120
Baked Macaroni and Cheese Tray Gluten free option available (+\$10)	Vegetarian	Serves 12	\$70
Smoky BBQ Pork Ribs 1/2 rack portions.	--	Serves 12	\$216
Sweet and Spicy Pulled Pork With slider buns.	--	Serves 24	\$120
House-Made Falafels Served with hummus and pickled red onion.	Vegetarian	Serves 24	\$150
Stout Braised Beef Short Ribs Braised in stout demi-glace.	--	Serves 16	\$320



Family Style

Choice of 2 salads, 2 sides, and 2 mains. **\$80 per person.**
Please specify number of each main required for your party.

SALADS

Caesar Salad	--
Mixed Green Salad	Vegetarian
Beet and Goat Cheese Salad	Vegetarian
Coleslaw	Vegetarian
Greek Pasta Salad	Vegetarian

SIDES

Garlic Mashed Potatoes	Vegetarian
Roasted Potatoes	Vegetarian
Buttered Broccoli	Vegetarian
Glazed Carrots	Vegetarian
Braised Root Vegetable Medley	Vegetarian

MAINS

Stout-Braised Beef Short Rib With demi-glace.	--
Chef's Choice Chicken Supreme	--
Pasta Primavera Penne	Vegetarian
Maple-Glazed Salmon	--



Dessert Bar

House-made Cookies (24 pieces) Seasonal flavours available	\$60		+\$30/extra dozen
House-made Mini Stout Brownies (24 pieces)	\$72		+\$36/extra dozen
Maple Butter Tarts (24 pieces)	\$96		+\$48/extra dozen
Mini Carrot Cakes (24 pieces)	\$72		+\$36/extra dozen
Mini Flourless Chocolate Torte (24 pieces)	\$72	Gluten Friendly	+\$36/extra dozen
Stout Tiramisu Cups (24 pieces)	\$72		+\$36/extra dozen
Mini Cheesecakes (24 pieces) Seasonal flavour	\$96		+\$48/extra dozen