



CATERING MENU



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MEETINGS AT COAST LETHBRIDGE HOTEL & CONFERENCE CENTRE

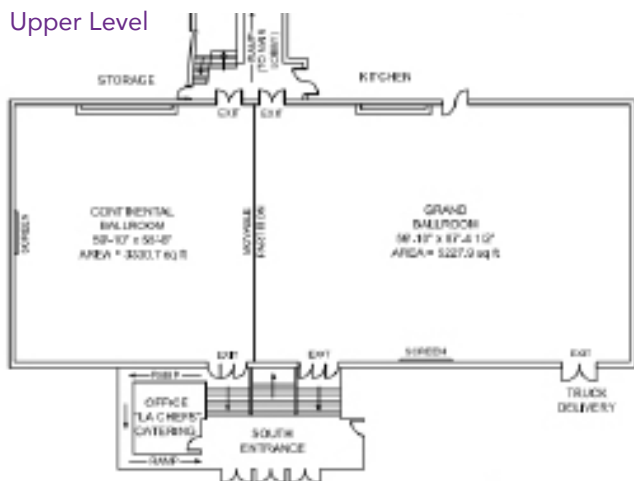
Planning your next meeting at the Coast Lethbridge Hotel & Conference Centre is EASY AND EFFICIENT.

ALL MEETING PACKAGES INCLUDE THE FOLLOWING:

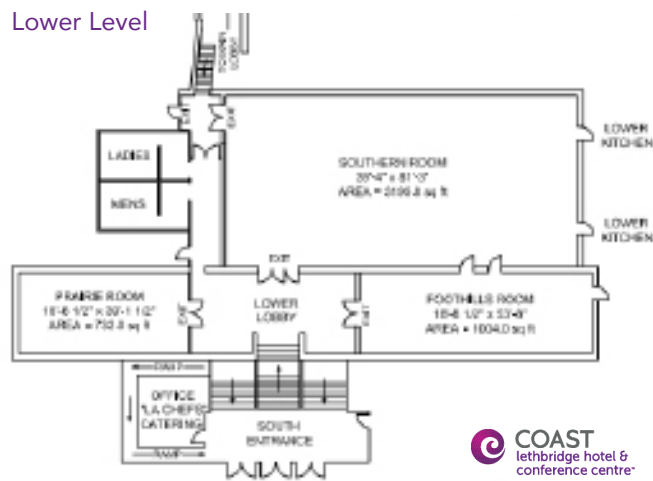
- Designated Meeting Room
- One Projection Screen
- Pens and Notepads on Tables
- Easy access, Free Parking
- Dedicated Meeting Planner
- High Speed Wireless Internet
- All Day Coffee and Tea Service
- Podium and Wired Podium Mic
- One Flip Chart and Markers
- Delicious Catering Selections

MEETING & BANQUET SET UP OPTIONS AND CAPACITIES

Upper Level



Lower Level



ROOM NAME	CONVENTION (Grant+Continental)	GRAND	CONTINENTAL	SOUTHERN	FOOTHILLS	PRAIRIE
DIMENSION	59x143	59x87	59x56	39x81	19x53	19x39
AREA SQ FEET	8558	5227	3330	3195	1004	732
CEILING HEIGHT	18'	18'	18'	9'	9'	9'
ROUNDS OF 10 (Buffet)	600	320	190	160	60	40
ROUNDS OF 10 (Plated)	700	400	230	200	70	50
ROUNDS OF 8 (Buffet)	480	256	152	152	56	32
ROUNDS OF 8 (Plated)	560	320	184	176	64	40
HALF-ROUNDS OF 6 (Buffet)	360	192	114	114	42	24
HALF-ROUNDS OF 6 (Plated)	420	240	132	132	48	30
HALF-ROUNDS OF 5 (Buffet)	300	160	95	95	35	20
HALF-ROUNDS OF 5 (Plated)	350	200	110	110	40	25
CLASSROOM (Buffet) 4ppl to an 8ft Rec	432	240	120	120	48	32
CLASSROOM (Plated) 4ppl to an 8ft Rec	500	264	140	140	56	40
THEATRE	1000	550	350	275	80	60
BOARDROOM	n/a	n/a	n/a	n/a	40	24
U-SHAPE	n/a	n/a	n/a	48	36	28

IMPORTANT - The capacities stated above are ABSOLUTE maximums, and only allow for an 8 x 12 stage with a wired Podium & mic. They also assume that ceiling mounted projectors are used as opposed to AV tables on the floor. Any other items added to layout such as Registration tables, Silent Auction tables, Head tables, Photo booths, Display tables, etc. will impact (REDUCE) maximum capacity calculations. Please inquire with your sales coordinator for full details. Note—there is no stage in Southern, Foothills or Prairie rooms.

BREAKFAST

Minimum 20+ guests required. Groups below 20 people will receive a plated breakfast that includes: Scramble Eggs, Bacon, Sausage, Fruit Skewer, Breakfast Potatoes, Chilled Fruit Juice, Coffee & Tea Stationed for \$19⁹⁹

CONTINENTAL BREAKFAST \$14⁹⁹

- Assorted Fresh Baked Goods
- Yogurt & Granola Bars
- Chilled Fruit Juice
- Seasonal Fresh Fruit
- Freshly Brewed Coffee & Assorted Teas

BAKED OMELETTE BREAKFAST BUFFET \$18⁹⁹

- Baked Omelette (select type)
 - **Meat** - Ham, Bacon, Veggies & Cheese
 - **Vegetarian** - Spinach, Onion, Mushroom, Tomato & Cheese
- Choice of two (2) Bacon, Ham or Sausage
- Breakfast Potato
- Chilled Fruit Juice
- Seasonal Fresh Fruit
- Freshly Brewed Coffee & Assorted Teas

GOOD MORNING BUFFET \$20⁹⁹

- Scrambled Eggs
- Choice of two (2) Bacon, Ham or Sausage
- Breakfast Potato
- Choice of French Toast OR Waffles OR Pancakes
 - Fresh Whipped Cream, Strawberry Glaze & Maple Syrup
- Chilled Fruit Juice
- Seasonal Fresh Fruit
- Freshly Brewed Coffee & Assorted Teas

NETWORKING BREAKFAST BUFFET \$16⁹⁹

Choice of:

- Breakfast Wrap
 - Scrambled Eggs
 - Bacon
 - Sausage
 - Green Onions
 - Sweet Peppers
 - Cheese

OR

- Egg Muffin OR Croissant
 - Poached Egg on an English Muffin or Crossaint with Sausage & Cheese
- Breakfast Potato
- Chilled Fruit Juice
- Seasonal Fresh Fruit
- Freshly Brewed Coffee & Assorted Teas

DELUXE BREAKFAST BUFFET \$22⁹⁹

- Eggs Benedict OR Breakfast Quiche
- Choice of two (2) Bacon, Ham or Sausage
- Breakfast Potato
- Choice of French Toast OR Waffles OR Pancakes
 - Fresh Whipped Cream, Strawberry Glaze & Maple Syrup
- Chilled Fruit Juice
- Seasonal Fresh Fruit
- Freshly Brewed Coffee & Assorted Teas

WORKING BREAKFAST BUFFET WITH FRITATTA \$18⁹⁹

- Egg Frittata (select type)
 - Meat - Ham, Bacon, Veggies & Cheese
 - Vegetarian - Spinach, Onion, Mushroom, Tomato & Cheese
 - Spinach & Feta
- Choice of two (2) Bacon, Ham or Sausage
- Breakfast Potato
- Chilled Fruit Juice
- Seasonal Fresh Fruit
- Freshly Brewed Coffee & Assorted Teas

EUROPEAN BREAKFAST \$18⁹⁹

- Croissants
- Sliced Black Forest Ham & Turkey
- Sliced Cheese Display
- Chilled Hard Boiled Eggs
- Individual Yogurt
- Chilled Fruit Juice
- Seasonal Fresh Fruit
- Freshly Brewed Coffee & Assorted Teas



SPECIALTY BREAKS & REFRESHMENTS

*Not Intended as a meal

THE BAKE SHOP

\$11⁹⁹

- Assorted Muffins, Danish & Pastries
- Oatmeal Cookies
- Seasonal Fresh Fruit
- Yogurt
- Chilled Fruit Juices
- Freshly Brewed Coffee & Assorted Teas

PROTEIN RECHARGE \$12⁹⁹

- Energy Balls
- Assorted Nuts - Sweet & Salty
- Assorted Hard Cheeses
- Citrus Infused Water
- Iced Tea

THE COFFEE BAR

\$11⁹⁹

- Assorted Freshly Baked Cookies
- Chocolate Dipped Biscotti
- Selection of Hot & Cold Brewed Coffees with Davinci Flavor Enhancements

CHIPS & DIPS BREAK \$11⁹⁹

- Tortilla Chips
- Salsa
- Sour Cream
- Queso
- Ripple Potato Chips
- Caramelized French Onion Dip
- Pita Chips with Spinach & Artichoke Dip
- Citrus Infused Water
- Iced Tea

THE AFTERNOON "ZEN" ANTIOXIDANT BREAK \$11⁹⁹

- Oatmeal Cookies
- Vegetables & Herb Dip
- Spinach Dip & Grilled Naan Triangles
- Dark Cocoa Bark
- Freshly Brewed Coffee, and Green Tea
- Assorted Teas

AN AFTERNOON AT THE MOVIES \$12⁹⁹

- Popcorn
- Potato Chips (individually bagged)
- Assorted Candy
- Assorted Soft Drinks
- Freshly Brewed Coffee
- Assorted Teas

BEVERAGES

Serving freshly ground, dark roast coffee, decaf and an assortment of herbal, green and black ceylon tea.

- Single Coffee Service (per person) \$2²⁵
- All Day Coffee Service (per person) \$3⁵⁰
- Bottled Water (per bottle) \$3⁰⁰
- Assorted Soft Drinks (per can) \$3⁰⁰
- Assorted Bottled Juice (per bottle) \$3⁰⁰
- Chocolate Milk (2%) (groups of 16) \$2⁵⁰
- White Milk (2%) (groups of 16) \$2⁵⁰
- Flavored Water Station (per person) \$1⁵⁰
- Fruit Punch (per person) \$2⁰⁰
- Punch Station \$5⁰⁰

ENHANCEMENTS

These items are available as an enhancement to a breakfast or break menu selection. All snacks and baked goods are made in house and may contain nuts, gluten and dairy. For allergen specific items, please inquire with our sales team. **Minimum order - 12**

PRICED PER ITEM

- Assorted Bagels & Cream Cheese \$3²⁵
- Assorted Granola Bars \$2⁵⁰
- Assorted Yogurt \$2⁵⁰
- Toast (Whole Wheat, Rye, White) \$2⁰⁰
- Assorted Fruit Kabobs \$3⁰⁰
- Assorted Whole Fresh Fruit \$2⁰⁰
- Assorted Muffins \$3⁵⁰

- Assorted Danish \$3⁰⁰
- Fresh Baked Banana Bread \$3⁰⁰
- Gourmet Jumbo Cookies \$3⁰⁰

PRICED PER PERSON

- Omelet Action Station (Chef Charge \$50 applies) \$7⁰⁰
- Eggs "How you like them" (Chef Charge \$50 applies) \$5⁰⁰
- Stuffed French Toast (Strawberry & Brie, or Banana, or Ham & Cheese) \$5⁰⁰
- Smoked Salmon (on Artisan Bagels with Cream Cheese) \$5⁰⁰

Please confirm number of items required for each event. Bottled Water, Juice & Pop can be supplied and billed based on consumption.

CHEF'S INSPIRED LUNCH BUFFET \$28⁹⁹/person

• Available until 2pm • Add \$5⁹⁹ for Additional Hot Entrée (Minimum 30 guests)

INCLUDED

- Fresh Rolls & Butter
- Chef's Medley of Seasonal Hot Vegetables

SELECT ONE HOT ENTRÉE

- Sirloin of Roast Beef, Horseradish, Gravy
- Roast Pork Loin, Herb Crusted with Apple Chutney
- Tuscan Chicken with Parmesan Sun-Dried Tomato Cream Sauce
- Teriyaki Crusted Salmon
- Roast Turkey, Stuffing, Gravy and Cranberry Sauce (*seasonal availability*)
- Virginia Baked Ham

SELECT TWO SALADS

- Fresh Greens Salad
- Classic Caesar Salad
- Strawberry Spinach Salad
- Original Greek Salad
- Creamy Pasta Salad
- Thai Noodle Salad
- Roasted Beet Salad
- Signature Coleslaw

SELECT ONE HOT PASTA

- Butternut Squash Ravioli with Rosé
- Tortellini with Rosé

SELECT ONE STARCH

- Garlic Mashed Potatoes
- Herb Roasted Baby Potatoes
- Scalloped Potatoes
- Cheddar Perogies with Chopped Chives
- Rice Pilaf
- **add additional starch for \$2.99**

DESSERT, COFFEE & TEA

- Assorted Pies & Squares
- Freshly Brewed Coffee & Assorted Teas

LUNCH BUFFETS

Available until 2pm Minimum 20 people

LETHBRIDGE DELUXE DELI \$21⁹⁹

- Assorted Deluxe Sandwiches on Artisan Buns
- Pinwheels & Vegetarian Wraps
- Soup of the Day
- Fresh Greens Salad
- Assorted Sweets & Treats
- Freshly Brewed Coffee & Assorted Teas

DOWNTOWN BURGER BUFFET \$24⁹⁹

- Beef Burgers, Assorted Toppings (*Cheese, Tomato, Onion, and Lettuce*) + Bacon \$1⁹⁹ + Mushrooms \$1⁹⁹
- Condiments
- Signature Coleslaw
- Choice of ONE additional Salad
- Assorted Sweets & Treats
- Freshly Brewed Coffee & Assorted Teas

CALIFORNIA WRAP BUFFET \$22⁹⁹

Includes all of the following wraps:

- **Avocado Chicken Wrap**
(*Sliced Chicken Breast, Avocado Spread, Pico de Gallo, Lettuce, Shredded Cheese, Sun-dried Tomato Wrap*)
- **Turkey BLT Wrap**
(*Sliced Turkey Breast, Diced Avocado, Bacon, Lettuce, Cherry Tomato, Cilantro Lime Aioli, Spinach Wrap*)
- **Chimichurri Beef and Pepper Wrap**
(*Sliced Roast Beef, Chimichurri Aioli, Cheese, Sautéed Peppers, Lettuce, Sundried Tomato Wrap*)
- **Avocado Falafel Wrap**
(*Falafel Balls, Avocado Spread, Cucumber, Cherry Tomato, Red Onion, Lettuce, Whole Wheat Wrap*)

- Fresh Greens Salad
- Choice of ONE additional Salad
- Assorted Sweets & Treats
- Freshly Brewed Coffee & Assorted Teas

SALAD SELECTIONS

- Fresh Greens Salad
- Classic Caesar Salad
- Strawberry Spinach Salad

- Watermelon & Cucumber (Seasonal)
- Signature Coleslaw
- Creamy Pasta Salad
- Traditional Potato Salad

BBQ ON A BUN

- Choose ONE (1):
 - Slow Roasted Alberta Braised Beef **\$24.99**
 - Slow Roasted Pulled Pork **\$21.99**
- Braised in LA Chef's Signature BBQ Sauce
- Bakery Fresh Buns
- Assorted Condiments
- Choice of TWO additional salad
- Assorted Sweets & Treats
- Freshly Brewed Coffee & Assorted Teas

CHILI BAR \$21⁹⁹

- Beef Chili
- Baked Bread Bowl
- Cheese, Sour Cream, & Green Onions
- Fresh Greens Salad
- Assorted Sweets & Treats
- Freshly Brewed Coffee & Assorted Teas
- Thai Noodle Salad
- Roasted Beet Salad
- Original Greek Salad

THEMED LUNCHEON BUFFETS

Available until 2pm • Minimum 30 people

SOUTH OF THE BORDER \$23⁹⁹

- Seasoned Taco OR Grilled Chicken
- Tortillas (*hard & soft*)
- Assorted Toppings
(*Cheese, Lettuce, Tomato, Onion, Sour Cream and Salsa*)
- Mexican Rice
- Fresh Greens Salad
- Corn & Black Bean Salad
- Assorted Sweets & Treats
- Freshly Brewed Coffee & Assorted Teas

LITTLE ITALY BUFFET \$22⁹⁹

- Choice of Traditional Meat Lasagna OR 3 Cheese Ravioli in a Garlic Infused Cream Sauce
- Linguine with a Rose Sauce
- Caesar Salad
- Garlic Toast
- Assorted Sweets & Treats
- Freshly Brewed Coffee & Assorted Teas

ATHENA FEAST \$24⁹⁹

- Chicken Souvlaki
- Grilled Pitas
- Oregano Scented Long Grain Rice
- Tzatziki Sauce
- Greek Salad
- Assorted Sweets & Treats
- Freshly Brewed Coffee & Assorted Teas

EAST MEETS WEST \$24⁹⁹

- Ginger Beef OR Sweet & Sour Chicken
- Fried Rice
- Stir Fry Vegetables with Shanghai Noodles
- Fresh Greens Salad
- Thai Noodle Salad
- Assorted Sweets & Treats
- Freshly Brewed Coffee & Assorted Teas

EUROPEAN COMFORT FOOD \$25⁹⁹

- Traditional Cabbage Rolls
- Homestyle Cheddar & Potato Perogies with Chopped Chives & Sour Cream
- Fresh Greens Salad
- Signature Coleslaw
- Assorted Sweets & Treats
- Freshly Brewed Coffee & Assorted Teas
+ *Bratwurst Sausages* \$3⁹⁹ PP

SOUTHERN FRIED CHICKEN \$24⁹⁹

- Housemade Southern Fried Chicken
- Mashed Potato
- Fresh Greens Salad
- Signature Coleslaw
- Garlic & Olive Oil Green Beans
- Biscuit
- Signature Gravy
- Assorted Sweets & Treats
- Freshly Brewed Coffee & Assorted Teas

PLATED LUNCHEONS

Available until 2pm • Dinner rolls with whipped butter, Chef's Medley of Hot Vegetables, chef's recommended starch, dessert platter and fresh brewed coffee & assorted teas. Add Salad Course \$3⁹⁹

TUSCAN CHICKEN \$23⁹⁹

- Roast Chicken breast & thighs in a parmesan sun-dried tomato cream sauce

CHICKEN FLORENTINE \$23⁹⁹

- Breast of Chicken stuffed with Spinach, Mozzarella, Cream Cheese & Roasted garlic

ROAST STRIPLOIN OF BEEF \$32⁹⁹

- Tender Beef served with Rich Gravy & Horseradish

SESAME CRUSTED TERIYAKI SALMON \$26⁹⁹

- Asian Marinated Filet of Salmon dressed with black & white sesame seeds, baked with lemon. Served with Roasted Pineapple and Teriyaki Sauce.

STEAK SANDWICH) \$ MARKET PRICE (one done-ness for all)

- 6oz Sirloin Steak served on Garlic Toast, topped with Grilled Mushrooms.

ROAST SALMON WITH LEMON DILL & CAPERS \$26⁹⁹

- Fresh Salmon Filet with a Creamy Lemon / Caper Sauce

BUFFET DINNER

Add \$6⁹⁹ for a second protein

CHEF'S TRADITIONAL DINNER BUFFET \$32⁹⁹

Minimum 30 people

- Assorted Rolls & Butter
- Chef's Medley of Hot Vegetables
- Select Two Salads
- Select One Starch
- Select One Main Protein Entrée
- Select One Pasta Entree
- Chef's Selection of Assorted Desserts
- Freshly Brewed Coffee & Assorted Teas

CHEF'S PREMIUM DINNER BUFFET \$36⁹⁹

Minimum 40 people

- Assorted Rolls & Butter
- Chef's Medley of Hot Vegetables
- Select Four Salads
- Select One Starch
- Select One Additional Hot Vegetable
- Select Two Main Protein Entrees
- Chef's Selection of Assorted Desserts
- Freshly Brewed Coffee & Assorted Teas

CHEF'S EXCLUSIVE DINNER BUFFET \$39⁹⁹

Minimum 50 people

- Assorted Rolls & Butter
- Charcuterie Grazing Board
- Chef's Medley of Hot Vegetables
- Fresh Vegetable Crudite & Dip
- Seasonal Fresh Fruit Platter
- Select Five Salads
- Select One Additional Hot Vegetable
- Select Two Starch
- Select Two Main Protein Entrees
- Select One Pasta Entree
- Chef's Selection of Assorted Desserts
- Freshly Brewed Coffee & Assorted Teas

BUFFET MENU SELECTIONS

SALAD SELECTIONS

- Fresh Greens Salad
- Classic Caesar Salad
- Strawberry Spinach Salad
- Original Greek Salad
- Creamy Pasta Salad
- Traditional Potato Salad
- Thai Noodle Salad
- Roasted Beet Salad
- Tomato Bocconcini Salad
- Watermelon & Cucumber (*seasonal*)
- Waldorf Salad
- Signature Coleslaw Salad

STARCH SELECTIONS

- Herb Roasted Baby Potatoes
- Garlic Mashed Potatoes
- Scalloped Potatoes
- Roasted Sweet Potatoes
- Rice Pilaf
- Loaded Mashed Potatoes

HOT VEGETABLE SELECTIONS

- Honey Glazed Carrots with Dill
- Broccoli & Cauliflower Mornay
- Green Beans Almandine
- Roasted Butternut Squash
- Italian Roasted Vegetables
- Zucchini Bruschetta
- Roasted Cauliflower
- Brussels Sprouts with Bacon

PASTA ENTREES

- Butternut Squash Ravioli
- Cheese Tortellini
- Chicken Tetrazzini Alfredo
- Rigatoni Bolognese

MAIN PROTEIN ENTREES

CHEF CARVED ROAST SIRLOIN OF BEEF

- with Horseradish and Signature Gravy

BRAISED BEEF MEDALLIONS

- house-made au jus
ADD \$7⁰⁰ PER PERSON

CHEF CARVED ALBERTA PRIME RIB

- with a rich Signature Gravy
ADD \$7⁰⁰ PER PERSON

PARMESAN CRUSTED CHICKEN CORDON BLEU

- with roasted red pepper sauce

TUSCAN CHICKEN

- Chicken Breast & Thighs in a Parmesan Sun-dried Tomato Cream Sauce

ROAST CHICKEN WITH MUSHROOM TRUFFLE

- Chicken Breast stuffed with Wild Mushrooms and Sautéed Onions, Topped with a Truffle Cream Sauce

CHICKEN FLORENTINE

- stuffed with Wilted Spinach, Mozzarella, Cream Cheese & Roasted Garlic

BRAISED BBQ BACK RIBS

- with Signature BBQ Sauce

VIRGINIA BAKED HAM

- Succulent and Juicy Maple Dijon Glazed Ham

SESAME CRUSTED TERIYAKI SALMON

- with Pineapple, Lemon and Ginger Teriyaki Glaze

LEMON DILL BAKED SALMON

- with Lemon Dill Cream Sauce

VEGETARIAN LASAGNA

- Layers of pasta, vegetables, tomato sauce, and cheese baked to perfection.

BEEF LASAGNA

- Layers of pasta, seasoned ground beef, tomato sauce, and cheese baked to perfection.

SALMON FLORENTINE

- Salmon fillet stuffed with Spinach, Sautéed Garlic Cream Cheese with Lemon Cream Sauce

THEMED DINNER BUFFETS

Pricing is for groups of 35 and over. Extra charges will apply to groups under 35 ppl.

SOUTH OF THE BORDER \$32⁹⁹

- Choice of TWO Proteins:
 - Pork Carnitas
 - Chili Lime Chicken
 - Seasoned Taco Beef
- Tortillas (*hard & soft*)
- Assorted Toppings:
 - Cheese
 - Lettuce
 - Tomato
 - Onion
 - Guacamole
 - Sour Cream & Salsa
 - Hot Sauce
 - Salsa Verde
- Mexican Rice
- Classic Caesar Salad
- Fresh Greens Salad
- Corn & Black Bean Salad
- Chefs Selection of Desserts
- Freshly Brewed Coffee & Assorted Teas

EUROPEAN COMFORT FOOD \$34⁹⁹

- Bratwurst Sausages
- Traditional Cabbage Rolls
- Homestyle Perogies with Cheese, Bacon and Onions
- Fresh Greens Salad
- Roasted Beet Salad
- Chefs Selection of Desserts
- Freshly Brewed Coffee & Assorted Teas

ATHENA FEAST \$33⁹⁹

- Chicken Souvlaki
- Greek Style Meaballs
- Grilled Pitas
- Oregano Scented Rice
- Tzatziki Sauce
- Chef's Medley of Hot Vegetables
- Greek Salad
- Tomato Bocconcini Salad
- Fresh Greens Salad
- Chefs Selection of Desserts
- Freshly Brewed Coffee & Assorted Teas

EAST MEETS WEST \$33⁹⁹

- Ginger Beef
- Sweet & Sour Chicken
- Fried Rice
- Stir Fry Vegetables with Shanghai Noodles
- Thai Noodle Salad
- Asian Slaw Salad
- Fresh Greens Salad
- Chefs Selection of Desserts
- Freshly Brewed Coffee & Assorted Teas

LITTLE ITALY BUFFET \$32⁹⁹

- Beef Lasagna
- Linguine Noodles
- Chicken Parmigiana
- Bolognese Sauce
- Marinara Sauce
- Alfredo Sauce
- Caesar Salad
- Creamy Pasta Salad
- Fresh Greens Salad
- Garlic Toast
- Chefs Selection of Desserts
- Freshly Brewed Coffee & Assorted Teas



PLATED DINNER

All plated dinners include assorted artisan rolls & whipped butter, Chef's Medley of Hot Vegetables and freshly brewed coffee & assorted teas. Each course is priced individually with some areas having two categories. Our Signature items are classic items, with great value for the price point. Our Exclusive items are designed to be unique in both their menu composition and plate presentation. **Note* One Entrée and a minimum of two additional courses must be ordered.**

SIGNATURE SOUP & SALAD \$6⁰⁰

- ROASTED BUTTERNUT SQUASH SOUP
- TOMATO BISQUE WITH CRÈME FRAÎCHE
- FRESH GARDEN GREENS SALAD
- CLASSIC CAESAR SALAD
- STRAWBERRY SPINACH SALAD
- ROASTED BEET SALAD
- WALDORF SALAD
- CAPRESE SALAD
- WATERMELON & CUCUMBER (seasonal)
- ROASTED SQUASH SALAD

EXCLUSIVESOUP & SALAD \$8⁰⁰

- DECONSTRUCTED ROASTED BEET SALAD
microgreens, honey shallot dressing
- ANTIPASTO PLATTER SALAD
romaine, green olives, black olives, cherry tomatoes, cubed genoa bocconcini cheese, pepperoncini peppers, artichoke hearts, sweet drop peppers, red wine vinaigrette
- POACHED PEAR & PROSCIUTTO SALAD
blue cheese, arugula with honey dressing, poached pear, prosciutto
- CAPRESE SALAD
fresh roma tomato, buffalo mozzarella, fresh basil, maldon salt flakes, balsamic vinaigrette, basil oil
- LOBSTER BISQUE
brandy, fresh chives, lemon crème fraîche, and roasted garlic pastry caps
- WHITE BEAN PURÉE with lardon garlic oil, and chives
- FRENCH ONION with gruyère and crostini

EXCLUSIVE PLATED APPETIZERS \$12⁹⁹

- SCALLOPS
with cauliflower puree
- CRAB CAKES
with veggie slaw, orange aioli
- DUCK BREAST
with crispy potato, mushroom ragu, apricot gilee, thyme oil & microgreens
- HONEY BRAISED FIGS
with whipped ricotta, crostini, rosemary oil, chili flakes
- PROSCIUTTO ASPARAGUS CHEESE PUFFS
puff pastry with prosciutto, asparagus, and cheese baked to a golden perfection

ENTRÉES

BEEF

- ROAST STRIPLOIN OF BEEF \$36⁹⁹
Canadian AAA beef, signature au jus, mini yorkshire pudding, roasted garlic mashed potato.
- BEEF MEDALLIONS \$28⁹⁹
tender slow roasted braised beef with roasted fingerling potatoes
- BEEF WELLINGTON \$30⁹⁹
in a puff pastry, with mushroom duxelle, prosciutto and herb crepe and garlic mashed potato *can not be duetted
- ALBERTA BEEF TENDERLOIN \$42⁹⁹
6oz Canadian AAA filet of tenderloin, mushroom ragout, truffled smashed potato and demi glace
- FIRE GRILLED NEW YORK WITH GARLIC PRAWNS \$44⁹⁹
cabernet infused jus & garlic lemon herb butter with truffle smashed potato
- ROASTED 'AAA' ALBERTA STRIPLOIN \$29⁹⁹
served with Red Wine Demi Glace and Roasted Garlic Mashed Potato

CHICKEN

- PARMESAN CRUSTED CHICKEN CORDON BLEU \$27⁹⁹
with a roasted red pepper sauce & garlic mashed potato
- CHICKEN SUPREME \$25⁹⁹
with a sweet pea pesto and herb roasted potatoes *can not be duetted
- CHICKEN FLORENTINE \$25⁹⁹
chicken breast stuffed with wilted spinach, mozzarella, cream cheese & roasted garlic, served with Prosciutto & Sweet Pea Risotto
- TUSCAN CHICKEN \$25⁹⁹
duet of chicken breast & thigh, served in a parmesan sun-dried tomato cream sauce with garlic whipped potato
- ROAST CHICKEN WITH MUSHROOM TRUFFLE \$25⁹⁹
Chicken Breast stuffed with Wild Mushrooms and Sautéed Onions, Topped with a Truffle Cream Sauce served with Barley Risotto

OTHER

- ROAST PORK LOIN \$26⁹⁹
herb crusted with apple chutney and herb roasted potato
- DOUBLE CUT PORK CHOP \$27⁹⁹
bone in, with saskatoon berry glaze and garlic mashed potato
*can not be duetted

SEAFOOD

- SESAME CRUSTED TERIYAKI SALMON \$26⁹⁹
Asian marinated fillet of salmon, black & white sesame seeds, roasted pineapple, rice pilaf
- LEMON DILL BAKED SALMON \$26⁹⁹
with a lemon dill caper cream sauce & garlic mashed potato
- SALMON FLORENTINE \$26⁹⁹
salmon fillet stuffed with spinach, sautéed garlic cream cheese with lemon cream sauce & dauphinoise potato

SIGNATURE DESSERTS \$6⁰⁰

- HOMEMADE NEW YORK CHEESECAKE with seasonal berry topping
- APPLE CRUMBLE
cinnamon braised apples topped with crispy crumble topping
- CARROT CAKE
cream cheese layered carrot cake with rich caramel
- DECADENT CHOCOLATE CAKE
- FLOURLESS CHOCOLATE CAKE

EXCLUSIVE DESSERTS \$8⁰⁰

- TIRAMISU
ladyfingers, coffee, basted rum mascarpone, shaved chocolate & cocoa powder
- RED VELVET CAKE
moist, velvety cake with a hint of cocoa flavor
- CRÈME BRÛLÉE
smooth custard dessert with caramelized sugar topping.
- POACH PEAR WITH PORT REDUCTION (Seasonal)
poached pear in sweet wine reduction sauce
- TRUFFLES & BERRY
decadent chocolate truffles, seasonal berries
- PANNA COTTA DUET
duet of vanilla bean & strawberry panna cotta
- CARMEL TURTLE CHEESECAKE
cream cheese baked with caramel, oreo crumb crust, and caramel topping

**Plated Duet - combine any 2 main entrees and add just \$7⁰⁰ to the higher priced entree.
Our chef will select the most suitable starch for flavor profiling.**

CHEFS ACTION STATIONS

These stations are designed to be an enhancement to any buffet meal selection or Hors D'oeuvres reception. A Chef charge of \$60⁰⁰ per chef will be charged per station, guest counts over 75 will require a second station. - minimum 35 ppl

MASHED POTATO STATION \$12⁹⁹

- Creamy yukon gold mashed potato & sweet potato mash with the following garnishes to be chosen by guest and sautéed:
 - fried garlic chips
 - green onions
 - capicola ham
 - mushrooms
 - bacon
 - chorizo sausage
 - fresh assorted herbs
- finished with rich house made gravy

ASIAN NOODLE BAR STATION \$14⁹⁹

- Shanghai noodles, strips of beef and chicken, Asian string vegetable medley, pan fried to order with choice of sauce:
 - Teriyaki
 - orange ginger
 - hoisin BBQ sauce.
- Presented in an Asian take-out box with chop sticks

CARVED BEEF STATION \$17⁹⁹

- Alberta Triple A Striploin,
- Chef Carved with Yorkshire
- Served with Horseradish Mayo, Caramelized Onion Jam and Assorted Mustards

TACO IN A BAG STATION \$14⁹⁹

- Pulled Pork OR Taco Beef
- Nacho Chips
- Salsa, sour cream, & guacamole
- Shredded Cheese
- Diced tomatoes, pickled jalapenos, & green onions

SAUTÉED PRAWNS STATION \$14⁹⁹

- Black tiger prawns, sautéed with fresh garlic, seasonings, chives, and fresh parsley then flamed with choice of:
 - pernod
 - brandy

STREET STYLE SLIDER STATION \$16⁹⁹

- Thai Chicken, Roasted Vegetable, Bacon Cheddar Burger
- Corn Relish
- Caramelized onion jam
- Guacamole & salsa fresca
- Assorted mustards
- Crispy fried onions & pickled onions
- Bacon jam
- Grilled pineapple
- Butterleaf lettuce & sliced roma tomato
- Assorted cheese
- Pickles

SPECIAL DIET MENU

With an ever growing demand for special-diet dining, whether for allergy, illness, lifestyle or religious reasons, our chefs are able to meet your needs by customizing our menu. It is very important that these requirements are identified prior to the event so that we can be fully prepared.

SQUASH & MUSHROOM WELLINGTON

- in a puffed pastry, with a mushroom duxelle, herb crepe and garlic mashed potato

SQUASH ROLLATINI

- mushroom risotto rolled in grilled zucchini with marinara sauce

VEGETARIAN LASAGNA

- traditional & homemade
- (can be made gluten-free upon request)



HORS D'OEUVRES MENU SELECTIONS

LA Chefs is excited to offer this Interactive Menu Planning Tool to assist you in creating your own custom Hors D'Ouevres Menu. Based on feedback from our clients, on the following page we have provided 3 categories of Hors D'oeuvres, from casual & simple to ultra high-end. These 3 levels are designed to suit every budget, and every atmosphere of event. This Matrix is intended to provide an ordering guideline based on the nature of the event, and the time frame that the menu is to be served. With Hors d'Ouevres, it is very important to be aware of the timing, for example an event that is serving Hors d'oeuvres in place of a main-meal will require a much larger quantity of items than a Cocktail Reception prior to a large dinner, and therefore will be higher priced.

	SIGNATURE Packages	PREMIUM Packages	EXCLUSIVE Packages
Nature of Event/ Time of day	Select from the 3 Hors D'oeuvres menus as follows:	Select from the 3 Hors D'oeuvres menus as follows:	Select from the 3 Hors D'oeuvres menus as follows:
LIGHT RECEPTION	Signature Package A	Premium Package A	Exclusive Package A
(2-4pm or after 9pm) <i>Low Appetite</i> Mid Afternoon or late evening Time Frame Chefs will prepare 5-7 pieces per person in total	Signature Items (5) Premium Items (2) Price \$19 ⁹⁹ Includes: Bruschetta Crostini Platter	Signature Items (4) Premium Items (2) Exclusive Items (2) Price \$21 ⁹⁹ Includes: Assorted Cheese Board	Signature Items (4) Premium Items (3) Exclusive Items (2) Price \$29 ⁹⁹ Includes: Assorted Cheese Board
COCKTAIL RECEPTION	Signature Package B	Premium Package B	Exclusive Package B
(3-5pm or after 8pm) <i>Medium Appetite</i> Time Frame Chefs will prepare 8-11 pieces per person in total Not available as a main meal	Signature Items (6) Premium Items (2) Exclusive Items (1) Price \$24 ⁹⁹ Includes: Bruschetta Crostini Platter	Signature Items (5) Premium Items (4) Exclusive Items (1) Price \$28 ⁹⁹ Includes: Assorted Cheese Board Vegetable Crudit� & Dip	Signature Items (4) Premium Items (5) Exclusive Items (2) Price \$33 ⁹⁹ Includes: Assorted Cheese Board Vegetable Crudit� & Dip
DINNER RECEPTION	Signature Package C	Premium Package C	Exclusive Package C
(5-7:30pm) <i>High Appetite</i> Time Frame Chefs will prepare 13-15 pieces per person in total	Signature Items (6) Premium Items (4) Exclusive Items (2) Price \$37 ⁹⁹ Includes: Assorted Cheese Board	Signature Items (5) Premium Items (5) Exclusive Items (3) Price \$39 ⁹⁹ Includes: Assorted Cheese Board Vegetable Crudit� & Dip Sweets & Treats	Signature Items (4) Premium Items (7) Exclusive Items (4) Price \$47 ⁹⁹ Includes: Charcuterie Board Vegetable Crudit� & Dip Sweets & Treats

Most Hors D'Ouevres options available in stationary OR passed format. A \$50⁰⁰ per hour charge per server will apply if a passed format is selected. Number of servers depends on number of guests.

Note- a minimum of 40 guests is required to order one of the above packages

APPETIZERS

Minimum of 40 each item for A la Carte orders

SIGNATURE COLD \$2⁷⁵EACH

- ASIAN FUSION TACO
Asian blend of vegetables, light soy glaze, crisp wonton taco shell
- CUCUMBER CANAPE
fresh english cucumber filled with dill & lemon cream cheese
- FRUIT & CHEESE KABOB cantaloupe & honeydew balls aged cheddar and Irish Dubliner cheese
- FRESH TOMATO BRUSCHETTA CANAPE
- VEGETARIAN SUSHI ROLL
- LA CHEFS DEVILED EGG
with bacon and caramelized onion
- BLT CANAPE
crisp bacon, radish sprouts, grape tomato, smoked sea salt mayo, on a crostini
- ROAST BEEF PINWHEELS
sliced roast beef, horseradish mayo, roasted red peppers, swiss cheese on a spinach tortilla
- WHIPPED RICCOTA CROSTINI with basil chimichurri
- TORTILLA CHICKEN ROLLS spinach & sundried tomato wrap with buffalo chicken salad and vegetables

SIGNATURE HOT \$2⁷⁵EACH

- MINI QUESADILLA
filled with a blend of cheese, roasted tomato and green onion
- COCKTAIL MEATBALLS
(2 meatballs per serving)
- MAC & CHEESE BITES
with marinara sauce
- POTSTICKERS
with a sweet chili glaze
- SPRING ROLLS
with plum sauce
- SPINACH & ARTICHOKE STUFFED MUSHROOMS
stuffed mushrooms with roasted garlic and cream cheese
- PIZZA ROLLS
puff pastry with Pepperoni
- FALAFEL BALLS
ground chickpea, herbed spice, served with tahini
- MINI GRILLED CHEESE
grilled mini Texas toast, cherry tomato, welsh cheddar, caramelized onion
- CAULIFLOWER BITES
with jalapeño ranch dip

PREMIUM COLD \$3⁵⁰EACH

- ANTIPASTO SKEWER
genoa salami, cappiccolo ham, black olive, bocconcini, artichoke, grape tomato (*vegetarian option available*)
- SALMON CROSTINI
lemon cream cheese, crisp capers, on a crostini
- GRILLED WATERMELON & FETA
on a skewer with chiffonade basil
- GRILLED NAAN BITE
with roasted red pepper hummus, julienne veg, balsamic glaze
- CALIFORNIA ROLL
sushi rice, crab, avocado, carrot, cucumber, wasabi, soy sauce
- SMOKED SALMON ROLLS
dill, cream cheese & lemon, wrapped in smoked salmon
- PROSCIUTTO & MELON BALLS honeydew and canteloupe wrapped in prosciutto
- POACHED & CHILLED PRAWNS
with traditional cocktail sauce
- CHARCUTERIE SKEWERS
with meats, cheese, and vegetables
- GOAT CHEESE TERRINE
with roasted beets

PREMIUM HOT \$3⁵⁰EACH

- GRILLED PRAWNS
your choice of flavour: (*minimum 20 per flavor*) garlic butter • mango chipotle • roasted garlic • chili lime
- DYNAMITE SHRIMP
crispy tempura shrimp with siracha mayo, green onions, and sesame seeds
- CRAB STUFFED MUSHROOMS
with cream cheese and green onions
- BACON WRAPPED SCALLOPS
- CURRY PUFFS
puff pastry with mashed potato, carrots, onion & sweet pea
- SATAYS
(your choice of satay - minimum 20 of each) spicy beef teriyaki • sesame chicken orange ginger • mango salmon chili lime • thai pork • peanut coconut
- TERIYAKI MEATBALLS & PINEAPPLE
(2 per serving)
- CRAB CAKES
with old bay seasonings, red peppers, cilantro, and orange aioli
- BACON WRAPPED DATES
stuffed with blue cheese
- SHRIMP SKILLET
with mini peppers, cherry tomatoes, red onion, and siracha
- FRIED CHICKEN BITES
with siracha mayo
- SALMON ROLLOVERS
in puff pastry with lemon cream cheese

EXCLUSIVE COLD \$4²⁵EACH

- MINI LOBSTER ROLL
with lemon caper mayonnaise
- TUNA TATAKI
ahi tuna, crushed wasabi peas, wakame, soy sauce
- ALBACORE TUNA
seared & glazed with soy & sweet chili
- SPICY TUNA ROLL
- CANDIED DUCK BREAST
with puff pastry, duck, cranberry, and goat cheese
- LOBSTER SALAD CROSTINI
- GOAT CHEESE BALLS
with peppered, pistachio, lemon dill, and chili basil goat cheese
- APPLE BACON BRIE BITES

EXCLUSIVE HOT \$4²⁵EACH

- MINI YORKIE
with beef tenderloin, horseradish mayo
- MINI PROSCIUTO PIZZA
arugula, cherry tomato, parmesan
- MINI STEAK SANDWICH
braised beef with truffle oil
- CHICKEN & WAFFLE
fried chicken on a mini waffle with maple syrup
- CRAB RANGOON
wonton, crab meat, cream cheese, plum sauce
- SLIDERS
(your choice of filling - minimum 20 per filling) • bacon cheddar burger • thai chicken • pulled pork • bbq beef • roasted beets
- ARANCINI
risotto stuffed with bocconcini, panko crust, served with marinara sauce
- BUFFALO CHICKEN TART
- SHRIMP FIRECRACKERS
in a wonton wrapper with cream cheese

DINNER MENU ENHANCEMENTS

Enhance your dinner experience with the following packages. Served from 4-6pm. Not intended as a dinner

SIGNATURE PACKAGE \$12⁹⁹ PER PERSON

- Cucumber Canape
- Cauliflower Bites
- Pizza Rolls
- Buffalo Chicken Tarts

PREMIUM PACKAGE \$14⁹⁹ PER PERSON

- Charcuterie Skewers
- Pot Stickers
- Cocktail Meatballs
- Grilled Prawns

CHEF'S LATE LUNCH

Available after 10pm only, and is available as a follow up to a full dinner service.

THE TRADITIONAL \$13⁹⁹

- assorted cold meat & cheese platters, pickle & olive platters, assorted buns & condiments, sweets & treats

CARNIVAL CREATIONS \$17⁹⁹

- mini hot dogs AND mini beef sliders, assorted toppings & condiments, vegetable crudite & dip, popcorn, cotton candy

POUTINE BAR \$14⁹⁹

- yukon gold potato wedges, cheese curds, gravy, green onions, diced tomatoes, jalapenos, with vegetable & dip platter. Select topping of pulled pork OR taco beef.

TACO IN A BAG \$14⁹⁹

- pulled pork OR taco beef, nacho chips, salsa, sour cream, guacamole, shredded cheese, diced tomatoes, pickled jalapenos, & green onions

PEROGIE BAR \$14⁹⁹

- potato cheese perogies, caramelized onion, bacon, green onion, sour cream, bratwurst, assorted mustards, & vegetable crudite & dip

BBQ BEEF ON A BUN WITH CHIPS \$15⁹⁹

- served with mini buns, assorted condiments, ripple potato chips, vegetable crudite & dip

Add coffee & tea to any late lunch for \$2⁰⁰ per person

CHEF'S PLATTERS & SNACKS

ASSORTED ARTISAN BUNS, SANDWICHES & MINI CROISSANTS (30 pcs) \$120⁰⁰

FANCY TEA SANDWICHES (crust off • 90 pcs) \$175⁰⁰

FRESH CRUDITÉ DISPLAY WITH DIP (serves 30) \$95⁰⁰

DOMESTIC CHEESE BOARD (serves 30) \$140⁰⁰

- assortment of domestic & European cheeses with assorted crackers

SHRIMP COCKTAIL PLATTER (80 pcs) \$230⁰⁰

- with our signature cocktail sauce

ASSORTED SUSHI PLATTER (100 pcs) \$275⁰⁰

SEASONAL FRESH FRUIT DISPLAY (serves 30) \$125⁰⁰

FRUIT SCULPTURE \$180⁰⁰

- 90 two-piece fruit skewers artfully arranged in a fresh carved watermelon

ASSORTED PICKLE & OLIVE PLATTER (serves 30) \$70⁰⁰

CHARCUTIERE GRAZING BOARD (serves 30) \$250⁰⁰

- an assortment of artisan cheeses, grapes, pickled vegetables, variety of cured meats, house made crackers, along with assorted preserves

EUROPEAN DELI MEAT PLATTER (serves 30) \$175⁰⁰

- turkey, roast beef, pastrami, black forest ham, garlic sausage, double smoked sausage
- add artisan rolls & condiments \$40⁰⁰

DIP PLATTERS (serves 30) \$48⁰⁰

(Only available as an enhancement to other menu items)

- spinach & artichoke with sourdough
- salsa & tortilla chips
- french onion & ripple chips
- bruschetta & crostini

ASSORTED SWEETS & TREATS (80pcs) \$120⁰⁰

WINE LIST

SUGGESTED WINES

Enhance your dining experience.

Please note these are only suggestions and if you have another wine in mind we will certainly do our best to accommodate your request.

REDS	WHITE	Per Bottle
• LA PETITE PERRIER, PINOT NOIR	• LINDEMAN'S BIN 85, PINOT GRIGIO, AUSTRALIA	\$35 ⁰⁰
• SANTA RITA – 120- CAB SAUV, CHILE	• SANTA CAROLINA, CHARDONNAY, CHILE	\$35 ⁰⁰
• CASILLERO Y DIABLO – CARMENERE, CHILE	• LA VIELLE FERME ROSE, FRANCE	\$36 ⁰⁰
• 19 CRIMES SHIRAZ, AUSTRALIA	• WAKEFIELD RIESLING, CLARE VALLEY	\$35 ⁰⁰
• PASCUAL TOSO MALBEC , ARGENTINA	• KIM CRAWFORD, SAUVIGNON BLANC, NEW ZEALAND	\$36 ⁰⁰
• PEPPERWOOD GROVE RED ZINFANEL		\$37 ⁰⁰
SPARKLING & BUBBLES	APERTIFS	
• LA MARCA, PROSECCO, ITALY	• COURVOISIER VS COGNAC, FRANCE	\$38 ⁰⁰
• PIPER HEIDSICK, BRUT, SPAIN	• PILLITTERI VIDAL VQA GOLD, ICE WINE, NIAGRARA	\$35 ⁰⁰
• MOET & CHANDON IMPERIAL CHAMPAGNE, FRANCE	• TAYLOR FLATGATE 10 YEAR TAWNY, PORTUGAL	\$70 ⁰⁰
		\$9 ⁵⁰ oz
		\$13 ⁵⁰ oz
		\$12 ⁰⁰ oz

WINE/OR CHAMPAGNE CORKAGE SERVICE

Client provides Wine and/or Champagne - a wine corkage fee of \$4⁰⁰ per person would apply for two bottles; \$5⁰⁰ if both wine and champagne are served and glassware is required. This includes beverage chilling, opening, and placement of wine bottles and glassware on table or at station as required. Note: this does NOT include wine pouring service to guests seated at tables. There is an additional fee of \$3⁰⁰ per person for wine pouring service.

BEVERAGE & BAR SERVICE

CASH BAR

For groups where individuals purchase their own beverages.

HOST BAR

For groups where the host pays for all beverages.

House Brand Liquor & Domestic Beer	\$7 ⁰⁰
House Red & White Wine (Canada)	\$8 ⁰⁰
Premium Brands & Import Beer	\$8 ⁰⁰
Soft Drinks	\$3 ⁰⁰
Bottled Juice	\$3 ⁰⁰

\$ CASH / HOST

PUNCH SERVICES (40 servings)

Peach, Iced Tea, or Fruit Punch	\$60 ⁰⁰
Tropical Rum or Vodka Punch	\$160 ⁰⁰
Champagne Punch	\$160 ⁰⁰

HOUSE BAR SET UP

BAR SETUP INCLUDES:

Scotch, Vodka, Gin, Rye, Rum, Domestic Beer, Cocktails & Coolers.

MIXES INCLUDE:

Soft Drinks, Orange, Lime, Cranberry & Clamato Juices

SPECIAL NOTE

For all bars, a bartending fee of \$25⁰⁰ per hour, per bartender will apply.

One bartender is required per every 75 guests. Bars must be booked for a minimum of 3 hours and the bartenders are booked 1 hour before and 1 hour after the bar service times for set up and clean up.

One hour must be allowed for consumption after last call.

COST SHARE BARS

Cost Share Bars are when the host wants their guests to have a reduced price for drinks, and the host will be billed for the difference. A toonie bar is a good example of this. The guest will only pay \$2⁰⁰ for their drink at the bar, our bartenders will track the drinks sold, and the host will be billed for the difference in the cost. Cost Share bar prices are the same as Cash bar prices.

CORKAGE INFORMATION

Included: Maraschino Cherries, Lemons, Limes, Simple Syrup, Lime Mix, Celery Salt, Spicy Pickled Beans, Pop, Cranberry Juice, Orange Juice, Tonic, Soda Water, Clamato Juice, & Pineapple Juice.

Upon Request: Stuffed Olives, Apple Juice, Grapefruit Juice, & Bitters.

Add Ons (prices are per person):

- Mint Leaves \$0⁹⁹
- Oranges \$0⁹⁹
- Celery Sticks \$0⁹⁹
- Blackberries \$1²⁵
- Grapefruit \$0⁹⁹
- Strawberries \$1²⁵
- Raspberries \$1²⁵
- Sparkling Mineral Water \$1⁹⁹

ZERO-PROOF

Non-Alcoholic Beverages

Please note that all beverage packages below do not contain alcohol. Alternative options with alcohol or Signature Drink Customization can be provided. Contact your sales representative on available options and pricing.

WELCOME DRINK PACKAGE \$65⁰⁰

Welcome your guests to your special event with a refreshing beverage station! Package includes two beverage dispenser stations, glassware decorative straws, unlimited welcome drinks for one hour before your ceremony. *Serves 30 ppl*

Drink Station Options (Choose Two):

- Cucumber Mint Water
- Unsweetened Iced Tea
- Sparkling Pink Lemonade
- Citrus Infused Water
- Peach Iced Tea with Rosemary

CRAFT FAUX CAESAR BAR \$7⁹⁹ PP

Kraft up your own Caesar and challenge a historic Canadian staple recipe. This station is meant to be a served yourself station as a pre-dinner enhancement to your event.

Includes:

- Motts Clamato Juice, Heinz Tomato Juice, & Pickle Juice
- Lemons & Limes
- Pickled Beans & Dill Pickles
- Celery Sticks
- Olives
- Cholula Hot Sauce, Tabasco Sauce, Worcestershire Sauce, BBQ Sauce, Salt & Pepper
- Montreal Steak Spice

Enhancements:

- + Charcuterie Cups \$7⁹⁹pp
- + Grimms Pepperoni \$2⁹⁹pp
- + Smirnoff Vodka OR Dill Pickle Vodka \$2⁹⁹pp

(extra bartending charges to apply)

HOTDRINKSTATION \$5⁹⁹ PP

Happiness is a hot drink on a cold day. Served in eco-friendly paper cups, your guests are sure to warm up crafting these hand-picked ingredients into a delicious drink. *(Min. 30 ppl)*

Includes:

- Mini Marshmallows
- Caramel and Vanilla Flavoured Syrup
- Hot Chocolate Powder
- Mini Chocolate Chips
- Whipped Cream
- Hazelnut Sticks

Enhancements:

- + Mini Powdered Doughnut Holes \$1⁹⁹pp
- + Hot Apple Cider \$1⁹⁹pp

MIMOSA BAR \$5⁹⁹ PP

Enjoy this bubbly beverage anytime of the day. Served with a variety of fresh fruit juices (Orange, Grapefruit, Cranberry) topped with sparkling mineral water. *(Min. 20 ppl.)*

Enhancements:

- + Freixenet Brut Sparkling \$2⁹⁹pp
- + Fresh Fruit Skewers \$2⁷⁵pp
- + Lemon Sorbet \$3⁴⁹pp
- + Assorted Fresh Baked Goods \$2⁹⁹pp

MARGARITA BAR \$6⁹⁹ PP

The perfect combination of sweet and sour, the Margarita is a classic cocktail that never goes out of style.

Includes:

- Classic Margarita
lime juice, simple syrup, course rimmer salt, & orange bitters
- Spicy Mango Margarita with Tajin
mango juice, lime juice, Tajin seasoning spicy rimmer, & orange bitters

Inquire with your sales representative for custom margaritas.

GENERAL POLICIES & CONTRACT DETAILS

DEPOSITS

A non-refundable deposit will be required to guarantee your booking. The amount of the deposit will be calculated by your Event Coordinator.

MENU PRICING, SELECTION & FINAL EVENT DETAILS

Menu pricing is subject to change, but will be guaranteed 3 months in advance of your event. All menu items selected and final event details such as timing, set up, linens, etc. **must be in place no later than 14 days prior to event.**

BANQUET EVENT ORDERS (BEO'S)

Once final menu and details are agreed upon, your Catering Coordinator will provide you with a finalized BEO. It is your responsibility to review this form carefully to ensure accuracy of all details of your event - as this is what your Catering Staff and Chefs will follow for instructions. If you see any errors or discrepancies on this document, please advise your Catering Coordinator immediately.

GUARANTEED GUEST COUNT POLICY

- A **Minimum Guaranteed guest count** must be received by our office **2 weeks** prior to this event. (This is the minimum number of guests that you will be charged for), this minimum guarantee must be received by email format. If a minimum guaranteed guest count is not received by our office by two weeks prior to the event, we will use the original "planned" number of guests shown on this contract as the Minimum Guaranteed guest count. Should the Minimum Guaranteed guest count be less than 80% of the "planned" guest count, we will use the 80% number as the Minimum Guaranteed guest count.
- A **Final Guaranteed guest count** must be received by our office **3 Business Days** prior to the event
- The Final Guaranteed guest count cannot be less than the Minimum Guaranteed Guest Count.
- The client will be charged for the actual number of guests attending the event OR the Final guaranteed Guest count - whichever is HIGHER.

PAYMENTS FOR EVENTS

All event charges are subject to 5% gst and 18% Service Gratuity Fee. All events require a Credit Card Authorization for deposit and final payment in advance unless a direct billing account is in place for your company or organization. If direct billing has been arranged and approved, an invoice will be prepared and emailed the first business day following your event and is due upon receipt. If the invoice is to be directed to someone other than the booking contact, please advise us of this prior to event. All weddings and private social events are to be paid in full 3 business days prior to the event date. A 3% processing fee will be added to any credit card charges. E-transfer payments are accepted as well to lachefs@lachefs.ca

CANCELLATION POLICY

Should it be necessary to cancel your event, please inform your Catering Coordinator as soon as possible. Please see your contract for full details on cancellations - all deposits are non-refundable.

