



ON SITE CATERING

CATERING

twelve  
fifty

[WWW.TWELVEFIFTY.CA](http://WWW.TWELVEFIFTY.CA)

@1250TWELVEFIFTY

250-372-5312

# FULL DAY EXPERIENCE PACKAGES

*Minimum 20 People | Served with Coffee + Tea*

## FULL DAY ONE 65.00

### BREAKFAST

Toast Station, Butter + Preserves  
Seasonal Fresh Fruit Platter  
Breakfast Potatoes + Chives  
Bacon  
Sausage Patties  
Scrambled Eggs  
Assorted Jugs of Juice

### MORNING BREAK

Banana Loaf  
Assorted Whole Fruit

### LUNCH

Assorted Buns  
Broccoli + Smoked Cheddar  
Potato Wedges  
Condiments  
Slow Roasted BBQ Beef  
Vegan Shepherd's Pie  
Sweets + Treats

### AFTERNOON BREAK

Assorted House Baked Cookies

## FULL DAY TWO 70.00

### BREAKFAST

Seasonal Fresh Fruit Platter  
Danish, Muffins + Croissants  
Breakfast Potatoes + Chives  
Vegetarian Omelettes  
Bacon  
Sausage Patties  
Assorted Jugs of Juice

### MORNING BREAK

Banana Loaf  
Fruit Kabobs

### LUNCH

Dinner Rolls + Butter  
Fresh Greens  
Classic Caesar  
Vegetable Medley  
Chef's Selections of Potato or Rice  
Balsamic Marinated Chicken  
Vegan Shepherd's Pie  
Sweets + Treats

### AFTERNOON BREAK

Assorted Cheese + Crackers  
Assorted Miss Vickie's Chips

# BREAKFAST SPREADS

Minimum 10 People | Served with Coffee + Tea | Served until 11am

## CONTINENTAL BREAKFAST 21.00

Seasonal Fresh Fruit Platter  
Muffins, Danishes + Croissants  
Bagel Tower + Flavoured Cream Cheese  
Build Your Own Yogurt Parfait

## CANADIAN BREAKFAST 24.50

Seasonal Fresh Fruit Platter  
Muffins, Danishes + Croissants  
Build Your Own Yogurt Parfait  
Breakfast Potatoes + Chives  
Vegetarian Omelettes  
Bacon  
Sausage Patties

## BREAKFAST SANDWICHES 23.50

Seasonal Fresh Fruit Platter  
Muffins, Danishes + Croissants  
Breakfast Potatoes + Chives  
Breakfast Sandwich on English Muffin  
Ham, Egg + Swiss  
Sausage, Egg + Cheddar

## DELUXE BREAKFAST 28.00

Seasonal Fresh Fruit Platter  
Muffins, Danishes + Croissants  
Breakfast Potatoes + Chives  
Waffles  
**Choice of One**  
**Eggs Benedict or Vegetarian Breakfast Quiche**  
Bacon  
Sausage Patties

## BREAKFAST BURRITOS 23.50

Seasonal Fresh Fruit Platter  
Build Your Own Yogurt Parfait  
Breakfast Potatoes + Chives  
Build Your Own Breakfast Burritos  
Flour Tortillas  
Scrambled Eggs  
Chorizo  
Seasoned Smashed Black Beans  
Guacamole  
Toppings (Cheese, Tomato, Onions, Salsa + Sour Cream)

## HEARTY BREAKFAST 23.50

Seasonal Fresh Fruit Platter  
Breakfast Potatoes + Chives  
Pancakes  
Scrambled Eggs  
Bacon  
Sausage Patties

## BREAKFAST ADDITIONS

THESE ITEMS ARE AVAILABLE AS AN ENHANCEMENT TO A BREAKFAST OR BREAK MENU SELECTION

### PANCAKES OR WAFFLES 5.00

Butter  
Syrup  
Whipped Cream  
Strawberry Topping  
Nutella  
Chocolate Chips  
Slivered Almonds

### HOT OATMEAL 3.00

Raisins  
Brown Sugar  
Milk

### TOAST STATION 5.00

Assorted Breads  
Butter  
Jams  
Peanut Butter



# BREAKS + REFRESHMENTS

## BEVERAGES

Coffee + Tea	3.50 per person
Bottled Water	3.00 per bottle
Soft Drinks	3.00 per can
Juice	3.75 per can
Assorted Jugs of Juice	17.00 per 1.8L jug
Fruit Infused Water (Cucumber Mint or Citrus)	1.75 per person

## BAKED GOODS

*Priced per ½ dozen*

Assorted Croissants	24.00
Assorted Danishes	24.00
Assorted Gluten Free Muffins	24.00
Assorted House Baked Cookies	19.50
Assorted Muffins	24.00
Bagel Tower	20.50
Banana Loaf	39.00
Bavarian Cream Mini Donuts	12.00
Cranberry Orange Loaf	39.00
Lemon Poppy Seed Loaf	39.00
Mini Brownies	18.00
Spinach + Feta Danishes	25.00
Vegan Banana Bread	39.00

## ENHANCEMENTS

*Minimum Order of 12*

*Priced per person*

Fruit Kabobs	5.50
Assorted Yogurts	3.00
Whole Fruit	3.00
Assorted Miss Vickie's Chips	2.50



# SPECIALITY BREAKS

Minimum 10 People | Available from 9am - 11am + 2pm - 4pm

## FLAVOUR FIESTA 11.00

Nacho Chips  
Green Onions  
Pickled Jalapenos  
Black Beans  
Pico De Gallo  
Onions  
Cilantro  
Warm Nacho Cheese  
**Add Beef or Chicken 4.00**

## THE COOKIE STOPS HERE 10.00

Assorted House Baked Cookies  
Macarons  
Wafer Rolls

## BIG TOP BITES 15.00

Mini Corn Dogs  
Mustard + Jalapeno Ranch  
Popcorn  
Mini Sugar Donuts

## SWEET LAYERS 12.00

Greek Yogurt  
Honey  
Granola  
Seasonal Berries  
Shredded Coconut  
Sliced Almonds  
Assorted Muffins

## DELI DELIGHT 16.00

Assorted Buns  
Condiments  
Pickled Vegetables  
Sliced Cheese  
Assorted Cold Cuts

## RAMEN RECHARGE 16.00

Noodle Bowls  
Pork Broth + Scallion Broth  
Bean Sprouts  
Marinated Medium Boiled Eggs  
Bamboo Shoots  
Sautéed Mushrooms  
Corn  
Green Onions  
Narutomaki  
Condiments  
**Add Beef or Chicken 4.00**

## WELLNESS REFRESH 13.00

Naan Bread + Crostini's  
Hummus  
Dukkah + Olive Oil  
Crispy Hanout Chickpeas  
Roasted Mixed Nuts  
Feta stuffed Peppers  
Mixed Olives  
Crudité  
Red Wine Preserved Fruits

## KEEP IT SAVOURY 16.00

Bruschetta Crostini  
Crab, Mushroom + Green Onion Tartlet  
Cheese + Cracker Display  
BBQ Meatballs  
Pot Stickers + Sweet Chili Glaze

## DONUT DREAMS 12.00

Mini Donuts  
White + Milk Chocolate Covered Pretzels  
Seasonal Fresh Fruit Platter

# LUNCH SPREADS

Minimum 20 People | Sweets + Treats | Served with Coffee + Tea | Available after 11am

## 1250

28.00

Chef's Daily Soup  
Fresh Greens  
Broccoli + Smoked Cheddar  
Assorted Miss Vickie's Chips

### Choice of Three

- Pesto Chicken Salad, Lettuce + Tomato
- Shrimp Salad, Dill + Cucumber
- Turkey + Swiss Cheese + Sundried Tomato Pesto Mayo
- Ham + Smoked Cheddar, Hoisin Mayo, Lettuce + Tomato
- Roast Beef + Cheddar, Horseradish Mayo, Tomato + Lettuce
- Greek Veggie Wrap

## BURGERS

28.00

Assorted Burger Buns  
Potato Salad  
Sautéed Onions + Mushrooms  
Toppings (*Swiss + Cheddar Cheese, Pickles, Tomato, Onion + Lettuce*)  
French Fries  
Beef Burgers

### Add Smokies 4.00

### Add Poutine Bar 4.00

- Cheese Curds
- Green Onions
- Herb + Parmigiana
- Condiments Crumbs
- French Fries
- Bacon Bits
- Crispy Onions
- Gravy

## LITTLE ITALY

29.00

Garlic Toast  
Classic Caesar  
Caprese Salad  
Ravioli + Rotini  
Pesto + Bolognese  
Chicken Parmigiano

## CHEF'S INSPIRED LUNCH 34.00

Dinner Rolls + Butter  
Fresh Greens  
Potato Salad  
Vegetable Medley  
**Chef's Selection of Potato or Rice**

### Choice of One Hot Entree

Balsamic Chicken  
Pork Chops + Country Gravy  
Cabbage Rolls + Perogies  
Beef Bourguignon

**Add Additional Hot Item 6.00**

## SHAWARMA STOP 29.00

Pita Bread  
Baba Ghanoush  
Yogurt Sauce  
Cucumbers  
Diced Tomatoes  
Shredded Lettuce  
Feta  
Tabbouleh Salad  
Potato Wedges  
Shawarma Style Sautéed Chicken

## BBQ LUNCH 29.00

Assorted Buns  
Broccoli + Smoked Cheddar  
Fresh Greens  
Condiments  
Potato Wedges  
BBQ Baked Beans  
**Choice of One**  
**Slow Roasted BBQ Beef or Pulled Pork**

## SOUTH EAST 28.00

Sesame + Cucumber Salad  
Vegetable Fried Rice  
Stir Fry Vegetables  
Vegetable Spring Rolls  
Plum Sauce  
Spiced Pork + Garlic Lettuce Wraps  
Peanut-Hoisin Sauce  
Ginger Beef

# LUNCH SPREADS

Minimum 20 People | Sweets + Treats | Served with Coffee + Tea | Available after 11am

## TACO FIESTA 27.00

Flour Tortillas  
Corn Taco Shells  
Mexican Rice  
Seasoned Smashed Black Beans  
Toppings

### Choice of One

**Pork Carnitas or Lime, Tajin Spiced Ground Beef  
or Chicken a la Valentina**

## MEDITERRANEAN FEAST 29.00

Grilled Pitas  
Fresh Greens  
Greek Salad  
Moussaka  
Lemon Chicken  
Tzatziki Sauce + Hummus

### Choice of One

**Saffron + Caramelized Onion Rice Pilaf or  
Roasted Lemon Potatoes**

## NOODLE O' CLOCK 29.00

Noodle Bowls  
Bean Sprouts  
Marinated Medium Boiled Eggs  
Bamboo Shoots  
Sautéed Mushrooms  
Corn

Green Onions

Condiments

Potstickers

### Choice of One

**Pork Chasu or Chicken Katsu**

## THE SALAD SPOT 26.00

Garlic Toast  
Mixed Garden Greens  
Dressings  
Assorted Toppings  
Fresh Veggies  
Cheeses  
Crunch Extras  
Grilled Chicken

## BOXED LUNCH

26.00

### Individual Lunch To-Go

#### Choose 1 sandwich type for entire group

Pesto Chicken Salad - Focaccia  
Shrimp Salad - Brioche Sandwich Bun  
Turkey + Swiss Cheese - Croissant  
Ham + Smoked Cheddar - Dutch Crunch Bread  
Roast Beef + Cheddar - Focaccia  
Greek Veggie Wrap

### Also Includes:

Fresh Greens  
Whole Fruit  
Miss Vickie's Chips  
House Baked Cookie  
Bottle of Water  
Packaged with: Disposable Cutlery





# APPETIZERS

Priced per dozen | Minimum 3 dozen per item

## C O L D

### ANTIPASTO SKEWERS 44.00

Grape Tomato, Olive, Prosciutto, Salami,  
Bocconcini, Basil, Marinated Artichoke, Balsamic  
Glaze

### BRUSCHETTA CROSTINI 34.00

Whipped Feta, Basil, Balsamic Glaze

### CAPRESE SALAD SKEWER 24.00

Bocconcini, Grape Tomato, Fresh Basil Leaf,  
Balsamic Glaze

### CHARCUTERIE CUPS 48.00

Assorted Meats + Cheese

### MAPLE BACON + GOAT CHEESE WAFFLE CUP 44.00

### ONION JAM + GOAT CHEESE PUFF PASTRY 28.00

Honey, Thyme

### POACHED PEAR + GOAT CHEESE PUFF PASTRY 28.00

Pecans, Thyme

### POACHED PRAWN GAZPACHO 42.00

### SMOKED SALMON WRAPPED ASPARAGUS 48.00

### SPINACH + FETA TART 34.00

Tomato, Roasted Garlic

### TOFU POKE 34.00

Edamame Beans, Sushi Rice, Avocado, Tomato,  
Crisp Shallots

### TUNA POKE 44.00

Edamame Beans, Sushi Rice, Avocado, Tomato,  
Crisp Shallots

## H O T

### BACON WRAPPED DATES STUFFED WITH GOAT CHEESE 26.00

### BACON WRAPPED PRAWNS 42.00

### BBQ MEATBALLS 28.00

### BEEF BEEF IN MINI YORKSHIRE PUDDING 44.00

Creamy Horseradish

### BRAISED BEEF MINI WELLINGTON 44.00

With Mushrooms

### CHICKEN SATAYS 44.00

Peanut Hoisin Sauce

### DUNGENESS CRAB CAKES 58.00

With Tartar Sauce

### MAPLE SMOKED PORK STEAM BUNS 58.00

Pickled Vegetables

### MINI BEEF SLIDERS 58.00

Cheese, BBQ Sauce

### SLIDERS 2.0 62.00

Maple Smoked Bacon, Berry Compote

### MINI CHICKEN + WAFFLE 62.00

Syrup

### MINI GRILLED CHEESE 58.00

Tomato Cappuccino

### MINI LOBSTER ROLL 62.00

Hoagie Bun, Sracha Aioli

### MINI REUBEN SANDWICH 48.00

Smoked Meat + Sauerkraut

### MINI TOURTIERE BITES 62.00

Beef Tart

### SMOKED MAPLE BBQ PORK RIBS 62.00

### WAGYU BEEF POTSTICKERS 44.00

Sweet Chili Glaze



# DINNER SPREADS

CHOICE OF 1 FEATURE DISH

44.00

Minimum 50 People

## BUFFET INCLUDES

Pickled Vegetables  
Dinner Rolls + Butter

**Choice of TWO Salads**

**Choice of TWO Starch**

**Choice of TWO Vegetable**

**Choice of ONE Garden Main**

Chef's Selection of Desserts

Coffee + Tea

## FEATURE DISH

### BRAISED BEEF

Mushroom Demi

### CHICKEN CORDON BLEU

Roasted Red Pepper Coulis

### CHICKEN PARMIGIANO

Tomato Sauce + Mozzarella

### CHICKEN MARSALA

Chicken Breast with Wild Mushrooms  
+ Marsala Wine Sauce

### BALSAMIC CHICKEN

Roasted Red Peppers + Shaved Asiago

### ROAST TURKEY

House Made Stuffing, Cranberry + Gravy

### SESAME CRUSTED SALMON

Pineapple, Lemon + Ginger Teriyaki Glaze

### MISO SALMON

Grilled Fillet of Salmon + Miso Vinaigrette

### PORK CHOP

Country Gravy

### VIRGINIA BAKED HAM

Maple Glazed Ham + Apple Mustard Chutney

## ENHANCE YOUR BUFFET WITH A CARVING STATION

Priced Per Person

### ROAST STRIPLION

12.00

### ROAST BEEF

10.00

Gravy

Mustards

Horseradish

Gravy

Mustards

Horseradish

FAMILY-STYLE SERVICE OPTION: AVAILABLE STARTING AT \$63+ PER PERSON (MINIMUM 50 GUESTS). PLEASE CHECK WITH YOUR EVENT COORDINATOR FOR MORE DETAILS.

## GARDEN MAIN

### CHOICE OF ONE

Butternut Squash Ravioli + Pesto

Wild Mushroom Gnocchi

Vegan Shepherds Pie

## SALAD OPTIONS

### CHOICE OF TWO

Fresh Greens

Broccoli + Smoked Cheddar

Mediterranean Pasta

Classic Caesar

Strawberry Spinach

Greek Salad

Sesame + Cucumber

Potato Salad

Tomato, Bocconcini + Cucumber

## VEGETABLE OPTIONS

### CHOICE OF TWO

Honey Glazed Carrots + Dill

Broccoli + Cauliflower Bake

Steamed Broccoli

Vegetable Medley

Green Beans Almondine

Roasted Root Vegetables

Roasted Cauliflower

Brussel Sprouts + Maple Cinnamon

Thai Coconut Curry Cauliflower

## STARCH OPTIONS

### CHOICE OF TWO

Herb Roasted Baby Potatoes

Garlic Whipped Potato

Scalloped Potatoes Au Gratin

Sundried Tomato + Saffron Rice

Wild Rice Pilaf

Fully Loaded Whipped Potatoes

## ADD EXTRAS

PRICED PER PERSON

Additional Feature Dish 8.50

Additional Starch 4.50

Additional Salad 4.50

Additional Vegetable 3.50

Additional Garden Main 6.00

# THEMED DINNER SPREADS

Minimum 30 People | Sweets + Treats | Served with Coffee + Tea

## MEDITERRANEAN

46.00

Grilled Pitas  
Fresh Greens  
Greek Salad  
Seasonal Vegetables  
Tzatziki Sauce + Hummus  
Roasted Lemon Potatoes  
Saffron + Caramelized Onion Rice Pilaf  
Moussaka  
Lemon Chicken

## LITTLE ITALY

46.00

Garlic Toast  
Classic Caesar  
Fresh Greens  
Caprese Salad  
Charcuterie Board  
Roasted Root Vegetables  
Vegetarian Lasagna  
Ravioli + Rotini Pasta  
Bolognese + Pesto  
Chicken Parmigiano

## TACO FIESTA

46.00

Blue Tortilla Chips + Guacamole  
Flour Tortillas  
Corn Taco Shells  
Mexican Rice  
Seasoned Smashed Black Beans  
Toppings (*Cheese, Lettuce, Tomato, Onion, Rojas, Salsa + Sour Cream*)  
Chili Cheese Enchiladas

### Choice of Two

**Pork Carnitas or Lime, Tajin Spiced Ground Beef or Chicken a la Valentina**

Add Additional Taco Filling

6.00

## BBQ DINNER

46.00

Assorted Dinner Rolls + Butter  
Fresh Greens  
Broccoli + Smoked Cheddar  
BBQ Baked Beans  
Spiced Corn  
Baked Potatoes  
BBQ Pork Ribs



# SIT DOWN SERVICE

*Minimum 20 People | All Mains come with seasonal vegetables unless otherwise specified  
Please note that only one plated menu may be selected for the entire group*

## FIRST

### CAESAR SALAD

Romaine + Parmigiano

### SPINACH SALAD

Candied Pecans, Goat Cheese, Seasonal Berries  
+ Poppy Seed Vinaigrette

### ARUGULA SALAD

Pumpkin Seeds, Apricots, Cranberries,  
Boursin Cheese + Honey Shallot Vinaigrette

### TOMATO BOCCONCINI SALAD

Fresh Basil, Preserved Eggplant,  
Balsamic Reduction + Herb Oil

### MILD MUSHROOM SOUP

Local Honey, Creme Fraiche + Crisp Wild Rice

### TOMATO SOUP

Fire Roasted Tomatoes, Olive Oil + Parmigiana

### CHICKEN MARSALA

Mashed Potatoes, Wild Mushroom + Marsala Sauce

**43.00**

### GRILLED SALMON

House Made Teriyaki Sauce, Tempura Green  
Beans + Sushi Rice

**46.00**

### COCONUT CURRIED CHICKPEAS

Fried Cauliflower + Quinoa Pilaf

**43.00**

### GRILLED TEMPEH

Tempura Green Beans, House Made Teriyaki Sauce  
+ Sushi Rice

**43.00**

### VEGAN SHEPHERD'S PIE

Beyond Meat with Wild Mushrooms, Vegan Gravy  
+ Olive Garlic Bread

**45.00**

## SECOND

### SHORT RIB

Parsnip Puree, Crispy Shallot + Tempura Green Beans

**53.00**

### ROASTED STRIPLOIN

Truffle Scented Whipped Potatoes, Wild Mushrooms  
+ Natural Jus

**56.00**

### BEEF DUO

Grilled Sirloin, Braised Short Rib, Whipped Celery  
Scented Potato, Shallot Demi + Dukkha

**61.00**

### SURF + TURF

Grilled Sirloin Steak, Crab Stuffed Jumbo Prawns,  
Whipped Potatoes, Bearnaise + Natural Jus

**61.00**

### CHICKEN SUPREME

Gratin Potatoes, Sweet Pea Pesto + Sherry Reduction

**44.00**

### CHICKEN CORDON BLEU

Roasted Pepper Sauce + Whipped Garlic Potatoes

**45.00**

## THIRD

### BLUEBERRY CRUMBLE

Vanilla Sauce

### LEMON BLISS

Green Tea Syrup + Shortbread Cookie

### CHOCOLATE CAKE

Raspberry Sauce + Candied Pecan Crumble

### DARK CHOCOLATE MOUSEE

Hazelnut Praline Crunch, Chocolate Cake,  
Hazelnut Butter Cream + Chocolate Tuile

### MILD WHITE CHOCOLATE + SEASONAL BERRY CHEESECAKE

Oat Crumble

### MILK CHOCOLATE + EARL GREY CRÈME BRÛLÉE



# EVENING OFFERINGS

Minimum 10 People | Available for 1 hour + only in addition to a dinner service | 8pm - 11pm

## MAC + CHEESE BAR

Macaroni  
Truffle Cheese Sauce

### Topping Include:

Smoked Cheddar Cheese  
Mixed Cheese  
Shredded Parmigiano  
Bacon Bits  
Crispy Shallots  
Herb Panko  
Green Onion  
Roasted Garlic  
Caramelized Onions  
Sautéed Mushrooms  
Red Pepper Flakes

**12.00**

## POUTINE BAR

Poutine Bar  
French Fries  
Toppings include:  
Beef Gravy  
Cheese Curds  
Green Onions  
Herb + Parmigiano Crumbs  
Bacon Bits

**Add Pulled Pork or  
Chicken Confit 6.00**

**11.00**

## MASHED POTATO BAR

Mashed Potato  
Beef Gravy

### Toppings Include:

Bacon  
Green Onion  
Mixed Cheese  
Smoked Cheddar Cheese  
Sour Cream  
Roasted Garlic  
Caramelized Onions  
Sautéed Mushrooms  
Red Pepper Flakes

**12.00**

## DELI AFTER DARK 16.00

Assorted Buns  
Condiments  
Pickled Vegetables  
Sliced Cheese  
Assorted Cold Cuts

## NOODLE NIGHTCAP 16.00

Noodle Bowls  
Pork Broth  
Scallion Broth  
Bean Sprouts  
Marinated Medium Boiled Eggs  
Bamboo Shoots  
Sautéed Mushroom  
Corn  
Green Onions  
Narutomaki  
Condiments

## THE AFTER HOUR 16.00

Bruschetta Crostini  
Crab, Mushroom + Green Onion Tartlet  
Cheese + Cracker Display  
BBQ Meatballs  
Pot Stickers + Sweet Chili Glaze

## SHAWARMA STOP 17.50

Pita Bread  
Baba Ghanoush  
Yogurt Sauce  
Cucumbers  
Diced Tomatoes  
Shredded Lettuce  
Feta  
Tabbouleh Salad  
Shawarma Style  
Sautéed Chicken

# PLATTERS

Small 20 Guests | Large 50 Guests | Available whenever

## BRUSHCHETTA CROSTINI 90.00

Baked Herb Crostini

Small

225.00

Large

## FRESH CRUDITES WITH DIP + HUMMUS

120.00

Small

300.00

Large

## FRESH FRUIT

Freshly Sliced Seasonal Fruits

140.00

Small

350.00

Large

## ASSORTED MINI BUN SANDWICHES

150.00

Small

Vegetarian on a Mini Baguette

Roast Beef on a Mini Potato Bun

Ham + Swiss on a Mini Potato Bun

375.00

Large

## INTERNATIONAL + DOMESTIC CHEESE DISPLAY

160.00

Small

400.00

Domestic + Imported Cheese

Dried Fruits

Baked Herb Crostini + Crackers

Large

## ASSORTED DESSERTS

160.00

Assortment of Desserts

Small

Cake

Macarons

400.00

Large

## SMORES BAR

80.00

Graham Crackers

Milk Chocolate

Marshmallows

Roasting Sticks

Small

150.00

Large

## GRAZING BOARD

200.00

Assorted Crackers

Marble Cheese

Marinated Bocconcini

Prosciutto

Andouille Sausage

Spiced Olives

Dried Fruits

Caramelized Onion Jam

Pepperjack Cheese

Oka Cheese

Spanish Chorizo

Pepperoni

Nduja

Stuffed Peppers

Marcona Almonds

Tomato Jam

Small

450.00

Large

# BEVERAGE + BAR SERVICE

## CASH/HOST BAR

### CIDERS + COOLERS 8.00

Seasonal Seltzer  
Growers Cider

### CRAFT BEER

Iron Road Seasonal 12.00  
Mt. Begbie Seasonal 8.00  
Phillips Seasonal 8.00

### COCKTAILS 2OZ 11.00

Margarita on the Rocks  
Shaft  
Caesar  
Long Island Iced Tea

### DOMESTIC BEER 8.00

Sleemans Honey Brown  
Miller Genuine Draft  
Budweiser  
Bud Light  
Canadian  
Coors Light

### IMPORT BEER 8.50

Corona  
Stella

### HI-BALLS 8.00

VODKA WHISKEY  
Smirnoff Gibsons

RUM TEQUILA  
Captain Morgans Olmeca

GIN  
Gordons

### PREMIUM LIQUOR 11.00-14.00

VODKA WHISKEY  
Grey Goose Crown Royal

RUM TEQUILA  
Kraken Spiced Rum 1800 Coconut

GIN SCOTCH  
Bombay Sapphire Glenfiddich

## WINE LIST

### WHITE WINES

Peller Estates Sauvignon Blanc GLASS 9.00  
BOTTLE 32.00

Monte Creek Hands Up White GLASS 10.00  
BOTTLE 40.00

Sandhill Pinot Gris GLASS 10.00  
BOTTLE 40.00

### RED WINES

Peller Estates Merlot GLASS 9.00  
BOTTLE 32.00

Monte Creek Hands Up Red GLASS 10.00  
BOTTLE 40.00

Sandhill Cab-Merlot GLASS 10.00  
BOTTLE 40.00

### MOCKTAILS

Cucumber Cooler 12.00  
Coconut Mojito 8.00  
Raspbubbly 8.00

Canned Beverages

*Edna's Mojito*

*Ole Paloma*

*Ole Margarita*

*Sparkmouth Mule*

### CASH/HOST BAR NOTES:

All bar pricing is inclusive of GST (5%) + Provincial Liquor Tax ( 10%).

twelfefifty will provide 1 bartender per 75 guests. There is no additional charge for the bartender if consumption is more than \$600 per bar. A labour charge of \$150 +GST per bartender will apply if minimum consumption is not met.

An 18% service charge will be added to all host bars. Last call will be as per contract, but will be no later than 12 midnight with consumption allowed up to one hour after last call.

### MOCKTAIL BAR NOTES:

twelfefifty will provide 1 bartender per 75 guests. There is no additional charge for the bartender if consumption is more than \$300 per bar. A labour charge of \$150 +GST per bartender will apply if minimum consumption is not met.



# TERMS + CONDITIONS

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## DEPOSITS

A non-refundable deposit will be required to guarantee your booking.

## MENU SELECTION + FINAL EVENT DETAILS

All menu choices must be submitted 21 days prior to the event date.

## BANQUET EVENT ORDERS (BEO'S)

Final event details such as timing, set up, etc. must be in place no later than 14 days prior to the event date. Once final menu and details are agreed upon, your Event 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 our Catering Staff + Chefs will follow for instructions. If you see any errors or discrepancies on this document, please advise your Event Coordinator immediately.

## GUARANTEED NUMBERS

twelvelfty requires an approximate guest count 30 days prior to the event date. Minimum Guarantees: The group shall provide twelvelfty with the guaranteed number of attendees by 1 PM, seven ( 10) business days prior to the first day of your event. A final guarantee of any increase is required 3 business days prior to the event. If the guarantee is not received on time, twelvelfty reserves the right to prepare + charge for the original number contracted or the actual number of guests, whichever is greater. Monday or Tuesday events will be required by the Friday prior. Should the number of guests attending the function differ from the original contract, twelvelfty reserves the right to provide an alternate function room.

## PAYMENTS FOR EVENTS

All event charges are subject to 5% GST + 18% service charge. All events require a credit card authorization for deposit + final payment in advance unless a direct billing account is in place for your company or organization. If direct billing has been arranged + approved, an invoice will be prepared + emailed on the first business day following your event + 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 your event. If direct billing has been approved, + the event is subsequently cancelled, the required deposit will be invoiced according to the direct billing instructions. All weddings + private social events are to be paid in full 3 business days prior to the event date.

## CANCELLATION

Cancellation of a confirmed event less than 30 days prior to the start date will result in a cancellation charge of 100% of the total charges. Cancellations must be received in writing.

## ALLERGIES

In order to ensure the safety + well-being of all our guests, we kindly request that you provide us with the first + last names of any attendees who have anaphylactic allergies, along with the specific allergen(s) they are affected by. Additionally, please include guests with Religious restrictions, + those who are Celiac, Vegetarian, + Vegan. This information must be submitted at least 72 hours prior to the event.