

ON SITE CATERING

CATERING

twelve
fifty

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

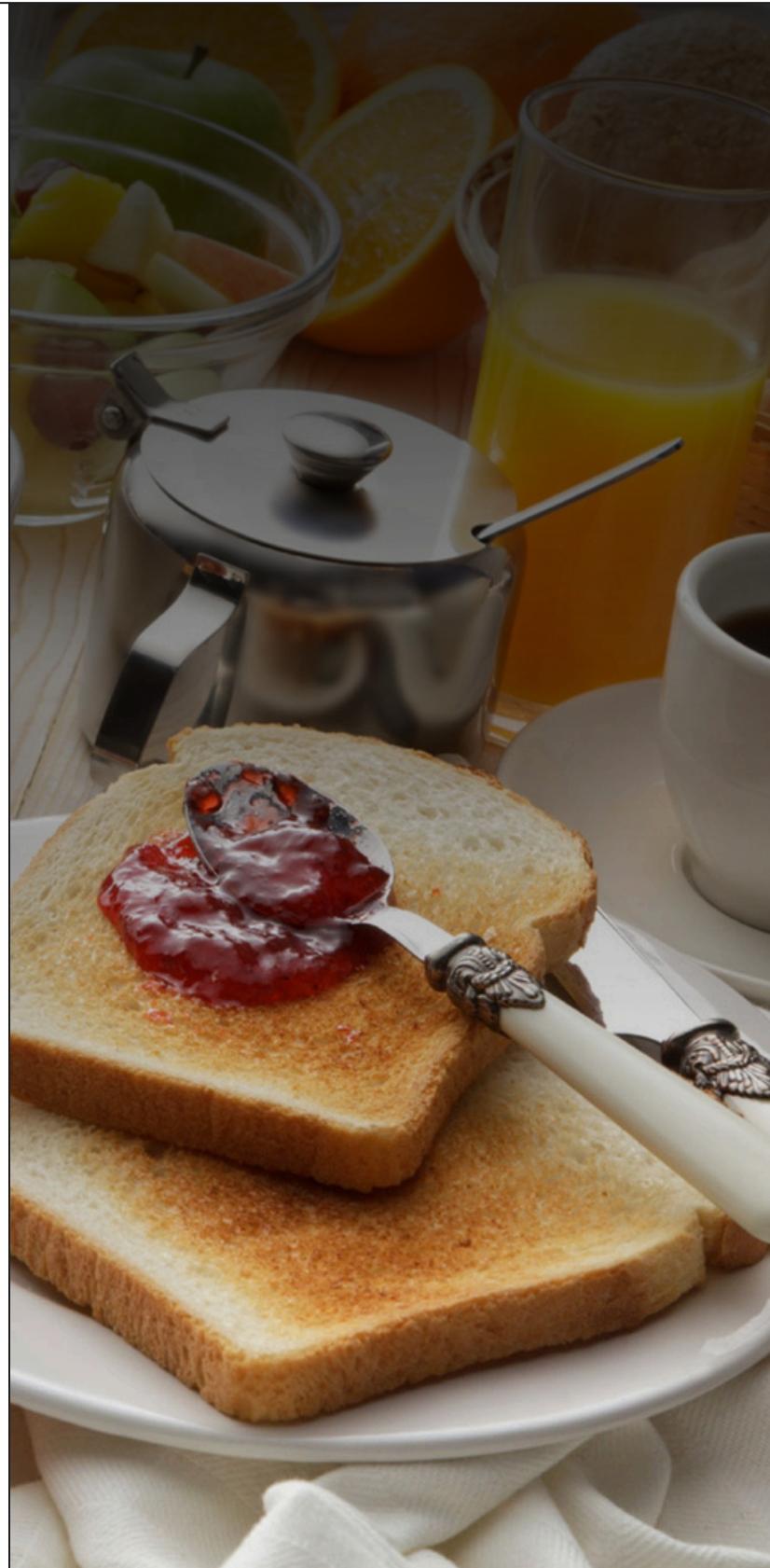
<i>Priced per ½ dozen</i>	
Assorted Croissants	24.00
Assorted Danishes	24.00
Assorted Gluten Free Muffins	24.00
Assorted House Baked Cookies	19.50
Assorted Muffins	24.00
Bagel Tower	20.50
Banana Loaf	39.00
Bavarian Cream Mini Donuts	12.00
Cranberry Orange Loaf	39.00
Lemon Poppy Seed Loaf	39.00
Mini Brownies	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

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

11.00

THE COOKIE STOPS HERE 10.00

Assorted House Baked Cookies
Macarons
Wafer Rolls

BIG TOP BITES

Mini Corn Dogs
Mustard + Jalapeno Ranch
Popcorn
Mini Sugar Donuts

15.00

SWEET LAYERS

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

12.00

DELI DELIGHT

Assorted Buns
Condiments
Pickled Vegetables
Sliced Cheese
Assorted Cold Cuts

16.00

RAMEN RECHARGE

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

16.00

WELLNESS REFRESH

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

13.00

KEEP IT SAVOURY

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

16.00

DONUT DREAMS

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

12.00

LUNCH SPREADS

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

1250

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

28.00

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

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

LITTLE ITALY

29.00

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

LUNCH SPREADS

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

TACO FIESTA	27.00	NOODLE O' CLOCK	29.00
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		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	
MEDITERRANEAN FEAST	29.00	THE SALAD SPOT	26.00
Grilled Pitas Fresh Greens Greek Salad Moussaka Lemon Chicken Tzatziki Sauce + Hummus Choice of One Saffron + Caramelized Onion Rice Pilaf or Roasted Lemon Potatoes		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 - Foccacia
Shrimp Salad - Brioche Sandwich Bun
Turkey + Swiss Cheese - Croissant
Ham + Smoked Cheddar - Dutch Crunch Bread
Roast Beef + Cheddar - Foccacia
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 Grape Tomato, Olive, Prosciutto, Salami, Bocconcini, Basil, Marinated Artichoke, Balsamic Glaze	44.00
BRUSCHETTA CROSTINI Whipped Feta, Basil, Balsamic Glaze	34.00
CAPRESE SALAD SKEWER Bocconcini, Grape Tomato, Fresh Basil Leaf, Balsamic Glaze	24.00
CHARCUTERIE CUPS Assorted Meats + Cheese	48.00
MAPLE BACON + GOAT CHEESE WAFFLE CUP	44.00
ONION JAM + GOAT CHEESE PUFF PASTRY Honey, Thyme	28.00
POACHED PEAR + GOAT CHEESE PUFF PASTRY Pecans, Thyme	28.00
POACHED PRAWN GAZPACHO	42.00
SMOKED SALMON WRAPPED ASPARAGUS	48.00
SPINACH + FETA TART Tomato, Roasted Garlic	34.00
TOFU POKE Edamame Beans, Sushi Rice, Avocado, Tomato, Crisp Shallots	34.00
TUNA POKE Edamame Beans, Sushi Rice, Avocado, Tomato, Crisp Shallots	44.00

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 Creamy Horseradish	44.00
BRAISED BEEF MINI WELLINGTON With Mushrooms	44.00
CHICKEN SATAYS Peanut Hoisin Sauce	44.00
DUNGENESS CRAB CAKES With Tartar Sauce	58.00
MAPLE SMOKED PORK STEAM BUNS Pickled Vegetables	58.00
MINI BEEF SLIDERS Cheese, BBQ Sauce	58.00
SLIDERS 2.0 Maple Smoked Bacon, Berry Compote	62.00
MINI CHICKEN + WAFFLE Syrup	62.00
MINI GRILLED CHEESE Tomato Cappuccino	58.00
MINI LOBSTER ROLL Hoagie Bun, Siracha Aioli	62.00
MINI REUBEN SANDWICH Smoked Meat + Sauerkraut	48.00
MINI TOURTIERE BITES Beef Tart	62.00
SMOKED MAPLE BBQ PORK RIBS	62.00
WAGYU BEEF POTSTICKERS Sweet Chili Glaze	44.00

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
Gravy
Mustards
Horseradish

12.00

ROAST BEEF

10.00
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 Pllaf
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

F I R S T

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

GRILLED SALMON

House Made Teriyaki Sauce, Tempura Green Beans + Sushi Rice

COCONUT CURRIED CHICKPEAS

Fried Cauliflower + Quinoa Pilaf

GRILLED TEMPEH

Tempura Green Beans, House Made Teriyaki Sauce + Sushi Rice

VEGAN SHEPHERD'S PIE

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

S E C O N D

SHORT RIB

Parsnip Puree, Crispy Shallot + Tempura Green Beans

53.00

BLUEBERRY CRUMBLE

Vanilla Sauce

ROASTED STRIPLOIN

Truffle Scented Whipped Potatoes, Wild Mushrooms + Natural Jus

56.00

LEMON BLISS

Green Tea Syrup + Shortbread Cookie

BEEF DUO

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

61.00

CHOCOLATE CAKE

Raspberry Sauce + Candied Pecan Crumble

SURF + TURF

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

61.00

DARK CHOCOLATE MOUSSE

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

CHICKEN SUPREME

Gratin Potatoes, Sweet Pea Pesto + Sherry Reduction

44.00

MILD WHITE CHOCOLATE + SEASONAL BERRY CHEESECAKE

Oat Crumble

CHICKEN CORDON BLEU

Roasted Pepper Sauce + Whipped Garlic Potatoes

45.00

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	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	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	11.00	12.00

DELI AFTER DARK	16.00	NOODLE NIGHTCAP	16.00
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Assorted Buns Condiments Pickled Vegetables Sliced Cheese Assorted Cold Cuts	Noodle Bowls Pork Broth Scallion Broth Bean Sprouts Marinated Medium Boiled Eggs Bamboo Shoots	Sautéed Mushroom Corn Green Onions Narutomaki Condiments
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THE AFTER HOUR	16.00	SHAWARMA STOP	17.50
Bruschetta Crostini Crab, Mushroom + Green Onion Tartlet Cheese + Cracker Display BBQ Meatballs Pot Stickers + Sweet Chili Glaze	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	

ASSORTED DESSERTS	160.00	
Assortment of Desserts	Small	
Cake		400.00
Macarons	Large	

FRESH CRUDITES WITH DIP + HUMMUS	120.00	
	Small	
	300.00	
	Large	

SMORES BAR	80.00	
Graham Crackers	Small	
Milk Chocolate		150.00
Marshmallows	Large	
Roasting Sticks		

FRESH FRUIT	140.00	
Freshly Sliced Seasonal Fruits	Small	
	350.00	
	Large	

GRAZING BOARD	200.00	
Assorted Crackers	Small	
Marble Cheese		450.00
Marinated Bocconcini	Large	
Prosciutto		
Andouille Sausage		
Spiced Olives		
Dried Fruits		
Caramelized Onion Jam		
Pepperjack Cheese		
Oka Cheese		
Spanish Chorizo		
Pepperoni		
Nduja		
Stuffed Peppers		
Marcona Almonds		
Tomato Jam		

ASSORTED MINI BUN SANDWICHES	150.00	
	Small	
	375.00	
	Large	

ASSORTED MINI BUN SANDWICHES	150.00	
	Small	
	375.00	
	Large	

INTERNATIONAL + DOMESTIC CHEESE DISPLAY	160.00	
	Small	
	400.00	
	Large	

INTERNATIONAL + DOMESTIC CHEESE DISPLAY	160.00	
	Small	
	400.00	

Domestic + Imported Cheese
Dried Fruits
Baked Herb Crostini + Crackers

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 20Z 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
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Coconut Mojito	8.00
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Raspbubbly	8.00
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Canned Beverages

<i>Edna's Mojito</i>	
<i>Ole Paloma</i>	
<i>Ole Margarita</i>	
<i>Sparkmouth Mule</i>	

CASH/HOST BAR NOTES:

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

twelvefifty 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:

twelvefifty 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

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

twelvefifty requires an approximate guest count 30 days prior to the event date. Minimum Guarantees: The group shall provide twelvefifty with the guaranteed number of attendees by 1PM, 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, twelvefifty 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, twelvefifty 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.