

Goodies



REGULAR MENU



*“We deliver a quality product,
on time and within budget.*

Each client is special.

Each occasion is unique”

- Goodies Owner Conrad Mineault

GOODIES provides full service corporate, government and social catering. Galas, banquets, weddings, barbecues, house parties, as well as simple working lunches are just a sample of our capabilities.

There are many more services that **GOODIES** can provide to complete your event and to make it even more memorable. Tents, table and chair rentals, floral centrepieces, decorations, music, theme parties etc. are all available from us.

Our excellent organisational skills, our very capable wait staff and our chefs' expert knowledge of appropriate and seasonal foods assure you of an unforgettable event.

Should you have a special request for something that is not on our menus, please do not hesitate to ask for it. We are flexible and will try to find a way to prepare the item you've requested for your reception.

BREAKFAST

(prices listed are per person and are based on a minimum of 15 guests)

101 - the baker's basket
freshly baked croissant, danish pastries, muffins, cinnamon brioche or scones, fresh sliced fruit, butter and preserves
\$4.25

102 - traditional breakfast
scrambled eggs or cheese omelette, bacon, sausage or ham, pan fried potatoes with fine herbs, croissant, danish and muffins, fresh sliced fruit, butter, ketchup and preserves
\$10.50

103 - european
smoked atlantic salmon, imported & domestic cheese, cream cheese, fresh sliced fruit, bagels and multigrain bread, butter and preserves
\$9.75

104 - healthy choice
fruit loaves, assorted yogurts fresh sliced fruit, butter
\$4.50

105 - french continental
black forest ham with emmenthal cheese, freshly baked croissant, fresh sliced fruit
\$7.75

106 - brunch buffet
roast sirloin of beef, cheese or ham omelette, bacon and sausages, roasted potatoes with fine herbs, smoked atlantic salmon, canadian cheddar and cream cheese, yogurt and fresh sliced fruit, three fresh house salads, croissant, danish, muffins, and assorted rolls, butter, ketchup and preserves
\$21.75

(this price is based on groups of 50 or more. A surcharge will be applied for smaller groups)

DRINKS
Tea, coffee, assorted juice, bottled water & soft drinks
\$1.25/person

Bottled Perrier
\$2.50/ bottle

BREAKFAST & BRUNCH ADDITIONS (prices listed are per person)

107 - mini smoked salmon on bagel
\$3.00

108 - cheese board and grapes
\$2.00

109 - maple glazed ham
\$2.00

110 - fresh fruit salad
\$2.50

111 - fresh sliced fruit
\$2.00

112 - assorted yogurts
\$1.50

113 - granola bar
\$1.75

114 - ham & cheese croissant
\$3.50

115 - assorted croissant (chocolate/almond)
\$1.75

CHINA, CUTLERY & LINEN
cold breakfast
\$1.25/person

hot breakfast or brunch
\$3.25/person
disposable wares included at no extra cost

TRAYS & BREAKS

(prices listed are per person)

201 - canadian cheddar cheese with fresh fruits & crackers
\$3.75

202 - domestic & imported cheeses with fresh fruits, crackers & baguette
\$5.25

203 - house pâtés with pickles, olives, melba & baguette
\$3.75

204 - fresh-cut crudité with our own curry or garlic dip
\$2.00

205 - smoked salmon on bagels with cream cheese
\$4.50

206 - gourmet delights assortment of individual mini pastries & fruit tarts
\$18.00/dozen

207 - chocolate dipped strawberries
\$18.00/dozen

208 - bruschetta chopped tomatoes with onions & extra virgin oil with herbs & seasoning
\$3.00 (minimum of 15 persons)

209 - selection of sliced fruit loaves & fresh sliced fruits
\$3.50

210 - nibbles platter salty, spiced & candied nuts, pretzels chocolates, liquorice, dried fruit mix
\$5.00

211 - tea sandwiches & pinwheels (4 pieces) various fillings
\$3.50

212 - fresh seasonal sliced fruit with melons & berries
\$2.00

213 - assorted squares & cookies many varieties
\$2.00

214 - fresh whole fruit tastefully arranged in a basket
\$1.50

215 - fruit kabobs/ yogurt dip
\$18.00/dozen

216 - cheese croissant
\$2.25

217 - ham & cheese croissant
\$3.50/each

DRINKS

Tea, coffee, assorted juice, water & soft drinks
\$1.25/person

Fruit punch (with punch bowl)
\$1.25/person

Bottled Perrier
\$2.50/ bottle



Sundried Tomato with shrimp paste for your break?

SANDWICHES & COLD BUFFET LUNCHES

(prices listed are per person and are based on a minimum of 15 guests)
Sandwich fillings include slow-roasted rare roast beef, sliced chicken, pastrami, tuna salad with celery & onions, chopped eggs & scallions, genoa salami, country style ham and grilled vegetable tortilla wraps.
Garnished with lettuce and condiments where appropriate)

301 - sandwich and salad

1½ sandwiches on various sliced breads choice of two fresh house salads selection of squares and cookies
\$9.00

302 - assorted sandwiches

1½ sandwiches on freshly baked buns and croissants sliced cheddar cheese with fruit fresh-cut crudité with dip selection of squares and cookies
\$9.95

303 - soup & sandwich

home-made fresh soup of the day one 6" panini sandwich with roast beef, chicken, ham and salami fillings cheddar cheese selection of squares and cookies
\$10.95

304 - sandwich buffet

1 sandwiches on assorted buns, pumpernickel and tortilla wraps choice of two fresh house salads sliced cheddar cheese fresh sliced fruit apple pastries
\$11.95

305 - wrap lunch buffet

soft tortillas stuffed with your choice of filling, (chicken, ham, beef, tuna, egg) lettuce and tomatoes, roasted spicy vegetables choice of two fresh house salads, fresh sliced fruit orange layer cake
\$12.75

306 - open faced sandwiches

smoked salmon, roast beef, ham, sliced egg and tomato cucumber all garnished on sliced baguette assorted tea sandwiches devilled eggs and chicken bouchées fresh-cut crudité with dip imported and domestic cheeses with melba and crackers grapes and fresh sliced fruit assorted french pastries
\$16.75

307 - individual plate: chicken

marinated grilled thai chicken breast spicy vermicelli salad with coriander marinated mixed vegetables sliced baguette and butter strawberry shortcake
\$14.75

308 - individual plate: salmon cold poached

salmon filet red potato salad mustard dressing marinated vegetable salad with garlic vinaigrette sliced baguette and butter double chocolate cake
\$14.75

309 - individual plate: caesar salad grilled

chicken or seafood caesar sliced baguette and butter squares and cookies
\$12.75

310 - box lunches

various prices please ask

SANDWICHES & COLD BUFFET LUNCHES (continued)

311 - cold cut buffet assorted cold cuts and charcuterie tuna salad and egg salad, pasta salad with black olives and peppers mixed marinated vegetable salad with garlic vinaigrette medley of lettuces with house dressing sliced cheddar with fresh fruit rolls and butter carrot cake with cream cheese icing
\$15.00

312 - classic buffet sliced roast beef and country style ham glazed sliced chicken breast salmon medallions, devilled eggs imported cheeses with fresh fruit medley of lettuces with house dressing greek salad with feta cheese red potato salad, mustard vinaigrette rolls and butter selection of french pastries
\$20.75

CHOOSE OUR SOUP OF THE DAY

for only
\$2.50/person

or

our salad of the day for an additional
\$2.00/person.

CHINA, CUTLERY & LINEN

Stand up lunch
\$1.25/person

Cold buffet
\$3.25/person
disposable wares included at no extra cost

CHOICE OF SALADS

- medley of lettuces with garlic house dressing
- penne pasta salad with peppers and olives
- celery, apples and walnut salad
- red potato salad, provençal herb and mustard dressing
- mixed vegetables marinated in garlic vinaigrette
- coleslaw salad with poppy seed
- classic caesar salad
- curried couscous salad
- cucumber and tomato salad with balsamic dressing
- black bean salad greek salad with feta cheese, basil oregano vinaigrette



Sundried Tomato with shrimp paste for your break?

HOT AND COLD BUFFETS

Included with the main course are a choice of potato or rice, (except with the pasta and quiche dishes), three salads, rolls, butter and a dessert. Prices listed are per person and are based on groups of 25 or more. Add our soup of the day for an additional \$2.50 per person, or add a second main course by adding 25% of the lower-cost meal.

401 - chicken cacciatore tender chunks cooked in a mildly spiced tomato-onion-pepper sauce
\$14.50

402 - two grilled chicken brochettes with bell peppers and onions
\$16.75

403 - grilled breast of chicken with fresh tarragon sauce
\$15.50

404 - chicken curry boneless breast of chicken in a curry sauce
\$15.50

405 - grilled top sirloin steak in sautéed onion sauce
\$18.50

406 - beef lasagna ground beef layered with tomato-basil sauce and topped with cheese
\$13.95

407 - classic beef bourguignonne with onions and mushrooms in a red wine sauce
\$16.50

408 - breaded pork cutlet with apple sauce
\$14.75

409 - roast loin of pork stuffed with apples & dried fruits with calvados jus
\$17.75

410 - grilled filet of atlantic salmon bathed in creamy lemon sauce
\$18.25

411 - paupiettes of sole florentine with spinach and white wine sauce
\$17.25

412 - medley of seafood shrimp, crab, scallops and salmon in a lobster sauce
\$22.50

413 - chicken, beef or shrimp stir-fry with oriental vegetables
\$15.75

414 - vegetarian quiche broccoli & mushroom, leek & potato or spinach and shallots
\$12.95

415 - vegetarian lasagna cream sauce
\$13.95

416 - vegetarian manicotti in tomato sauce with spinach and ricotta cheese
\$15.50

417 - pasta primavera penne and fresh vegetables, tomato sauce gratinée
\$13.75

HOT AND COLD BUFFETS (continued)

SALADS

- medley of lettuces with house dressing
- lemon ginger and honey grated carrot
- celery, apples and walnuts
- penne with peppers and black olives
- cucumber and tomato salad with balsamic vinaigrette dressing
- red potato, provençal herb and mustard dressing
- mixed vegetables, marinated in garlic vinaigrette
- coleslaw salad, poppy seed dressing
- greek salad with feta cheese, basil oregano vinaigrette
- classic caesar salad
- vegetable tray with dip

DESSERTS

double chocolate cake apple pastries

strawberry shortcake orange layer cake

fresh fruit tarts assorted squares and cookies

carrot cake with creamy icing

fresh sliced fruits

POTATOES & RICE

- roasted garlic potatoes
- english parsley potatoes
- château potatoes
- onion and potato gratin
- baked potato
- moroccan couscous
- basmati pilaf
- saffron rice
- long grain and wild rice with herbs
- buttered egg noodles
- buttery mashed potatoes



Shrimp & Asparagus as your main meal?

RECEPTIONS

(prices listed are per person, all prices are based on a minimum order of 25 guests)

MENU SUGGESTIONS - COLD HORS D'OEUVRES

501 SELECTION ONE

imported and domestic cheeses with fresh cut fruits various pâtés and galantines with pickles and olives layed on mirrors] crudité with curry dip baguette and crackers
\$9.25

503 SELECTION THREE

smoked salmon points marinated shrimp on devilled eggs chicken bouchées pears with blue cheese and pecan chèvre and sun-dried tomatoes on crouton asparagus and air dried beef roll-ups assorted tea sandwiches
\$9.50

HOT AND COLD HORS D'OEUVRES Silver Tray Service (staff required)

505 SELECTION ONE

COLD
assorted canapés
devilled eggs
chicken bouchées
mini tea sandwiches

HOT
meat balls in barbeque sauce
cocktail sausages with dijon mustard
\$8.00

502 SELECTION TWO

smoked salmon on bagel with cream cheese imported and domestic cheeses watermelon basket filled with fresh cut fruits and berries chicken bouchées crudité with curry dip baguette and crackers
\$9.75

504 ENGLISH HIGH TEA

dainty tea sandwiches (triangles, fingers and pinwheels) with a variety of fillings, such as watercress and cream cheese, salmon salad, chicken salad, asparagus rollups, cucumber and sprouts, egg salad etc., home made scones with butter balls and jam, chocolate dipped strawberries, mini pastries and cakes
\$15.75

506 SELECTION TWO

COLD
smoked salmon points
chèvre and sun-dried tomatoes on crouton ham bouchées
mini tea sandwiches

HOT
assorted small quiche pizza swirls, chicken satay glazed with thai sauce vegetarian spring rolls with plum sauce
\$10.00

RECEPTIONS (continued)

507 SELECTION THREE

COLD
smoked salmon rosettes
beef carpaccio on crouton
pears with blue cheese and pecan chicken bouchées

HOT
vegetarian spring rolls with plum sauce beef satay, bacon with lychee and water chestnuts
\$10.75

508 SELECTION FOUR

COLD
DISPLAYED ON CENTRAL TABLE
shrimp tree with cocktail sauce
air dried beef served with sour gherkins and pearl onions
cheese and pâté platter
garnished with fresh fruits

COLD, PASSED
spicy tuna sushi with condiments
chive scones with smoked trout
and aioli chicken nori

HOT, PASSED
leek and mushroom tarts
bacon with lychee and water chestnuts
chicken satay with peanut sauce
vegetarian spring rolls with plum sauce
wild mushrooms in phy llo cup
\$24.50

509 SELECTION FIVE

COLD
shrimp wrapped in snow peas
smoked salmon rosettes
asparagus and air dried beef roll-ups
beef carpaccio on crouton
endive spears with duck confit

HOT
curried coconut chicken fingers
spinach and ricotta phyllo pastry
sole orly (in beer batter)
louisiana crabcake
\$14.50

510 SELECTION SIX

COLD
prosciutto-wrapped cantaloupe
cognac paté on melba with cranberry glaze
spicy salmon sushi with condiments
chive scone with smoked trout and aioli
cheese board with fruits and crackers
smoked duck breast on crouton

HOT
seafood dill mini quiche
sesame chicken skewers with teriyaki dip
spicy vegetable-curry samosas
\$19.50

511 SWEETS
chocolate dipped strawberries
fresh fruit skewers
\$18.00 per dozen
dainty squares and pastries
\$15 per dozen
petits-fours
\$42.00 per dozen

HORS D'OEUVRES BY THE DOZEN

[minimum order of three dozen per item]

GROUP ONE

\$12.00 per dozen

- 520 - meat balls in barbeque sauce
- 521 - cocktail sausages with dijon mustard
- 522 - assorted canapés
- 523 - pinwheel sandwiches
- 524 - mini tea sandwiches

GROUP THREE

\$18.00 per dozen

- 534 - marinated shrimp on devilled egg
- 535 - smoked salmon points
- 536 - cherry tomatoes with crab stuffing
- 537 - chicken satay glazed with thai sauce
- 538 - vegetable spring roll with plum sauce
- 539 - spinach and ricotta phyllo pastry
- 540 - leek and mushroom tarts
- 541 - chèvre and sun-dried tomatoes on crouton

GROUP TWO

\$16.00 per dozen

- 525 - chicken or ham bouchées
- 526 - assorted small quiche
- 527 - devilled eggs
- 528 - marinated mozzarella cheese
- 529 - brie on pumpernickel
- 530 - pears with blue cheese and pecan
- 531 - pizza swirls
- 532 - bacon with lychee and water chestnuts
- 533 - sole orly (in beer batter)

GROUP FOUR

\$24.00 per dozen

- 542 - shrimp with snow peas
- 543 - beef brochette
- 544 - salmon medallion
- 545 - shrimp tempura with ginger dipping sauce
- 546 - seafood newburg in patty shell
- 547 - smoked salmon rosettes
- 548 - chicken nori
- 549 - lemon garlic shrimp skewer
- 550 - seafood dill mini quiche
- 551 - sea scallops wrapped in bacon
- 552 - sweet and spicy thai shrimp skewers



This is only a representative sample of our hors d'oeuvres. Please ask about a custom package for your reception. We will be pleased to design a menu to meet your special requirements.

For a reception before a buffet or a full service dinner 3 to 4 pieces per person are recommended. For a 1.5 hour reception 6 to 8 pieces per person. For a 2 or 3 hour reception 8 to 10 pieces per person.

See our "Trays and Breaks" list for more foods suitable for a reception.

FULL SERVICE

(prices listed are per person)

The Full Service dinner includes potatoes or rice, two vegetables, rolls and butter, tea and coffee. All prices apply to groups of 25 or more. There will be a surcharge for smaller groups.

Remember that these are only a sample of our capabilities. Feel free to ask us for further suggestions.

APPETIZERS AND SALADS

- 601 - variety of seasonal garden greens balsamic vinaigrette **\$3.50**
- 602 - fisherman's delight romaine and cold water shrimp ceasar dressing **\$4.75**
- 603 - marinated shrimp and scallops on baby greens **\$6.50**
- 604 - chicken galantine celeriac salad, Indonesian fruit chutney **\$4.75**
- 605 - antipasto plate mozzarella cheese, marinated artichokes, salami, devilled egg, olives, pickles, tomato and tuna **\$5.75**
- 606 - smoked atlantic salmon bouquet of mixed greens, red onion, capers and lemon **\$5.75**
- 607 - sauteed shrimps in pernod sauce served on puff pastry boat **\$6.75**
- 608 - caprese salad buffalo mozzarella and tomatoes balsamic glaze and basil leaves **\$7.75**



GOODIESCATERING

Let us serve you?

FULL SERVICE (continued)

SOUPS AND CONSOMMÉS

610 - cream of carrot
ginger and curry
\$3.50

611 - cream of asparagus
\$3.75

612 - leek and potato
\$3.75

613 - cream of vegetable
\$3.75

614 - clam chowder
\$4.75

MAIN COURSE

620 - roast prime rib of beef au jus
with horseradish
\$24.75

621 - marinated roast striploin of beef
peppercorn & cassis sauce
\$25.00

622 - peppercorn-crust beef tenderloin
red currant-brandy sauce
\$26.50

623 - sautéed veal medallions
cognac and morel sauce
\$28.50

624 - maple roasted pork loin
stuffed with dried fruit
\$18.50

615 - fresh tomato fennel
\$3.50

616 - chunky vegetable
basil and garlic
\$3.50

617 - beef consommé
with sherry and vegetable julienne
\$3.50

618 - lobster bisque with armagnac
\$7.50

619 - purée of squash
with crème fraiche & herbs
\$3.75

625 - roast rack of lamb
with rosemary sauce
\$29.50

626 - seared venison medallions
with port sauce
\$31.00

627 - grilled chicken breast
fresh tarragon sauce
\$17.75

628 - chicken parmigiana
tomato coulis and mozzarella
\$17.75

629 - chicken cordon bleu
with swiss cheese and ham
\$18.75

FULL SERVICE (continued)

(for buffets and receptions)

630 - apple-apricot stuffed breast
of chicken wild ginger sauce
\$18.75

631 - fillet of sole meunière
sautéed with butter,
lemon and parsley
\$17.50

632 - half roast cornish hen
"matron-style"
bacon-shallot-mushroom sauce
\$21.75

633 - filet of atlantic salmon
seared, then baked,
with lemongrass sauce
\$19.50

634 - tiger prawns and sea scallops
sautéed, with lobster sauce
\$28.95

VEGETARIAN OPTIONS

**choice of cheese and spinach manicotti, stuffed zucchini with morroccan couscous
pasta primavera with tomato cream sauce, vegetarian lasagna in creamy cheese sauce.
Or let us know of a special vegetarian dish you would like to order.**

POTATOES & RICE

- roasted garlic potatoes
- duchess potatoes
- buttery mashed potatoes
- english parsley potatoes
- saffron rice
- long grain and wild rice pilaf
- moroccan couscous
- buttered egg noodles

VEGETABLES

- gingered carrots
- sautéed zucchini with garlic
and tomato seasonal medley
- buttered broccoli spears
- green beans with almonds
- cauliflower and fine herbs
- julienne of root vegetables
- braised fennel (in season)
- sautéed cherry tomatoes
- asparagus (in season)

FULL SERVICE (continued)

DESSERTS

640 - poached pears
chocolate sauce and fine wafer
\$4.25

641 - new york cheesecake
fresh fruit and coulis
\$4.50

642 - chocolate truffle cake
\$4.75

643 - fresh fruit flan
maple sauce
\$4.25

644 - crème caramel
\$4.00

645 - grand marnier mousse
fresh fruit and fine butter biscuit
\$5.75

646 - viennese apple strudel
vanilla sauce
\$4.25

647 - tiramisu, fresh fruit and berries
\$6.00

648 - mocha praline cake
\$5.50

649 - three layer chocolate terrine
raspberry coulis and fine wafer
\$5.75

CHINA, LINEN, CUTLERY & GLASSWARE

3-course meal:
\$3.75 per person

4-course meal:
\$4.75 per person



SPECTACULAR CENTREPIECES

701 - **waterfall effect of fruits & vegetables**
around a large floral centrepiece various dips and garnishes
\$450.00

702 - **shrimp tree**
100 jumbo shrimp pinned on a pineapple base and served with seafood sauce
\$150.00

703 - **bird of paradise**
carved watermelon with berries and fruit skewer "plume"
\$95.00

704 - **cold decorated poached salmon**
garnished with lemon and cucumber slices and herb mayonnaise
\$12.00 per pound

705 - **baked brie in phyllo pastry**
(10 inch round) \$55.00 baked with apricots, apples,
raisins, almonds and brown sugar
\$75.00

CHEF STATIONS (Prices on Request)

710 - **hip of beef**
dijon mustard, horseradish baguette
or kaiser

711 - **striploin of beef**
three pepper glaze baguette or kaiser

712 - **thai**
chicken satay with peanut sauce beef
satay in lime coconut curry sauce
steamed rice

713 - **pasta**
linguini, penne and tricolor rotini
tossed at the station with: marinara,
pesto and alfredo sauce parme
san cheese

714 - **old fashioned whole ham**
fruit chutney,
sweet mustard multi-grain rolls
and pumpernickel

715 - **striploin of venison**
currant jelly, mint sauce pita
and country loaves

716 - **mexican**
beef or chicken fajita or enchilada na
chos and salsa tortillas

717 - **swedish gravlax**
lemon, capers, onions, cream cheese
flat breads and dark bread

718 - **flaming crêpe suzette**
orange-brandy sauce

BARBEQUES

SERVICE INFORMATION



801 - shish kabobs

chicken, beef and lamb kabobs vegetable skewers rice micado greek salad with feta cheese pasta salad with peppers and olives rolls and butter double chocolate cake
\$20.50

802 - mixed grill

grilled boneless chicken breast 6 oz. strip loin steak baked potato with condiments marinated vegetables medley of lettuces, garlic dressing rolls and butter assorted small cakes with fresh sliced fruits
\$23.50

803 - goodies BBQ

grilled burgers, veggie burgers and hot dogs (choice of two) choice of three house salads choice of dessert
\$13.50

(barbeque rental is \$225.00)

PLEASE NOTE

All menus are based on minimum guest counts and on market availability, thus products and prices are subject to change without notice. Taxes and service charges are additional.

CHANGE OF PLANS

To maintain competitive pricing, we require a minimum of 24 hours notice for cancellations for cold meals and 48 hours notice for hot meals; otherwise they are subject to a 100% charge. Cancellations are to be received in writing.

BOOKING CONDITIONS

Guaranteed number of guest and all food and beverage orders must be confirmed two working days prior to the function. (ex. 9:00 am Thursday is the deadline for any function that takes place on Monday). All changes should be made in writing.

OTHER INFORMATION

It is the clients responsibility to state in advance all food allergies or other special needs. No food is to be taken by the client after the event for later consumption due to food safety regulations. The buffets are not all you can eat; the quantity of food provided is based on an average portion per person. Please plan accordingly.

STAFF REQUIREMENTS

Reception (buffet style)

1 server for each 50 guests

Receptions (served) & Sandwich buffets

2 servers for first 50 guests
1 server for each additional 50 guests

Cold Buffets

2 servers for first 40 guests
1 server for each additional 25 guests

Hot Buffets

1 servers for first 20 guests
1 server for each additional 25 guests

Full service Meals

1 chef & 1 server for first 15 guests
1 server for each additional 15 guests

SERVICE INFORMATION

CHINA, CUTLERY & LINEN RENTAL

STAFF CHARGES

Wait staff	\$80.00 per 4 hour period
Chefs	\$100.00 per 4 hour period
Supervisor	\$100.00 per 4 hour period
<i>(overtime rate for all is \$20.00 per hour for wait staff and \$25.00 per hour for chefs and supervisor)</i>	
<i>(embassy wait staff overtime is \$25.00/hr)</i>	

DELIVERY & PICK-UP

In town:	\$25.00
Outlying areas:	\$35.00 to \$50.00

BAR SERVICE

Goodies Fine Catering can supply glassware (wine, beer, highballs, champagne glasses etc.) beer tubs, ice, napkins, garnishes and experienced bar staff. Goodies can also assist you in obtaining a LCBO license. We offer you the choice of the following bar services:

CASH BAR DRINKS ARE CHARGED INDIVIDUALLY TO GUESTS

Open/ Host bar :	Host is charged based on total consumption.
Bar service:	Host provides all the bottles of alcohol and mix, and we provide glasses, ice, tubs, napkins, garnishes and our professional bar staff.
Bar set up;	\$1.50 per person (glasses, ice, tubs, linen ,garnish, ice bowl, tongs, napkins)

For prices and information please call one of our representatives. Please note that you or your organisation will be required to obtain a 'Special Occasion Permit' from the LCBO for most occasions.



buffet reception	\$0.60 per person
cold breakfast stand up lunch	\$1.25 per person
hot breakfast brunch, lunch hot and cold buffet	\$3.25 per person
three course full service	\$3.75 per person
four course full service (silver service available upon request)	\$4.75 per person
votive candles and holders	\$1.50 each
table numbers and holders	\$2.00 each
72 " square tablecloths	\$8.00 each
90" round tablecloths (white):	\$8.00 each
120" x 54" tablecloths (white):	\$8.00 each
120" round tablecloths (white):	\$20.00 each
skirting (attached with clips):	\$20.00 per table
champagne flutes	\$6.00 per dozen
wine/beer/highball glasses	\$4.00 per dozen