

WOW!

CATERING

Catering Package

Winnipeg Rowing Club

Where Tradition Meets the Current

Catering Manager: Kurt Marykuca

Executive Chef: Luc Jean

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Rowing Club — Main Hall Rental Rates

Days of the week	7am-3pm Morning rental	3pm-11pm Afternoon rental	7am-11pm Full day rental
Monday-Thursday	\$400	\$800	\$1,200
Friday to Sunday	\$600	\$1,200	\$1800

Daytime Rentals:

The room must be fully cleared of decorations, and all guests must vacate the premises by **3:00 PM**.

Evening Rentals:

The room must be fully cleared of decorations, and all guests must vacate the premises by **12:00 AM (midnight)**.

A late fee of **\$250 per hour** will be charged for every hour (or portion thereof) past **12:00 AM**.

THE COFFEE BAR

Price is Per Guest

- House Standard fully serviced Freshly Brewed Fairtrade Coffee, Decaffeinated Coffee + Tea **5**
- Self-served Freshly Brewed Coffee, large Carafe (serves 36 cups) **\$100 /carafe**

REFRESHMENTS

Price is Per Guest

- Assorted Sodas **4**
- Sparkling Mineral Water **5**
- Bottled Water **4**
- Assorted Bottled Fruit Juices **5**
- Primm Kombucha **6**

Infused Waters + Teas **7/L**

- Cucumber + Melon infused water
- Lemon Rosemary infused water
- Citrus; Lemon, Orange + Lime infused water
- House Made Iced Tea

OUR BAKESHOP

Price is Per Guest, Minimum Order of 10

- Bakers Basket of Croissants, Petite Muffins, Danish Pastries (1.5 pc. per guest) v **8**
- Multigrain Croissant + Preserves v **6**
- House Made Bannock, Honey + Sage Butter v **5**
- Carrot Cake Energy Bites, Carrot + Coconut Bites (2 pcs. per guest) VG,GF **7**
- Chia Seed + Coconut Parfait, Seasonal Fruit VG, GF **8**
- House Made Banana Bread v, GF **4**
- Assorted House Baked Cookies v **3 or 36/Dozen**
- Trail Mix Cookie with chewy oats, crunchy nuts, chocolate and of dried fruit V **3.50 or 42/Dozen**

BREAKFAST

Buffet Breakfast

Price is Per Guest, Minimum Order of 12

Includes; Freshly Brewed Coffee, Decaffeinated Coffee + Tea

The Launch Point 21

Seasonal Fresh Fruit Platter VG,GF

Classic Baker's Basket of Breakfast Pastries; Croissants, Petite Muffins, Danish Pastries V

Individual Bottled Fruit Juices

Breakfast Buffet

Sunrise Breakfast Buffet 32

A balanced morning spread featuring:

- Freshly baked pastries & muffins
- Seasonal fruit platter with berries & melons
- Fluffy scrambled eggs with chives
- Maple smoked bacon & chicken sausage
- Golden breakfast potatoes with herbs
- Greek yogurt parfaits with granola & honey

Optional Enhancements:

- Smoked salmon platter with bagels, capers, and cream cheese 8
- Avocado toast station with artisan breads and toppings 6
- Cold-pressed juice selection (orange, grapefruit, green blend) 6

MEETING BREAKS

Price is Per Guest, Minimum Order of 10

Sunrise Snack 16

- Trail Mix Cookies
- Fresh Fruits Display
- Individual Yogurt Cups
- Freshly Brewed Coffee, Decaffeinated Coffee + Tea

Afternoon Dip 16

- Fresh Vegetable Crudité + Pickled Vegetables
- Roasted Garlic Hummus, caramelized onion and goat cheese dip, Grilled Pita + Vegetable Chips
- House Made watermelon Lemonade

LAKE LIFE LUNCHES

Buffet Lunches

Price is Per Guest, Minimum Order of 12

Includes; Freshly Brewed Coffee, Decaffeinated Coffee + Tea

The red river picnic 32

Selection of chef-crafted sandwiches

- Roast beef with horseradish aioli & arugula

- Roasted turkey with brie & cranberry chutney
- Smoked ham with Swiss cheese & Dijon mustard
- Grilled vegetable & hummus (vegan option)
- Hearty bean & lentil salad with prairie herbs
- Classic coleslaw with apple cider vinaigrette
- Butter tarts & nanaimo bars

Prairie Harvest Lunch 40

A hearty spread celebrating Manitoba's fields and farms.

- Roasted chicken with wild herb jus
- Bison sliders with caramelized onion & cheddar
- Roasted root vegetable medley (carrots, parsnips, sweet potatoes)
- Wild rice pilaf (a Manitoba classic, sourced from northern lakes)
- Mixed prairie greens with honey-mustard vinaigrette
- Bannock rolls with whipped honey sage butter
- Seasonal fruit crisp

Lake Country Lunch 44

Fresh, bright, and inspired by Manitoba's lakes and cottage culture.

- Pickerel (walleye) fillets, lightly breaded with lemon-dill tartar sauce
- Grilled chicken skewers with yogurt-dill dressing
- Roasted beetroot and quinoa salad with sunflower seeds
- Potato salad with grainy Manitoba mustard
- Sour dough bread with whipped maple butter
- House made dessert squares

Served Lunches (minimum order of 10 people)

Individually Plated, Price is Per Guest

All items served with Fresh Breads + Butter, Chef's Choice of Starch + Seasonal Vegetables

Includes; Freshly Brewed Coffee, Decaffeinated Coffee + Tea

- Maple Miso Salmon; Ginger Butter GF **36**
- Wild Honey + Mustard+ thyme glazed Chicken Supreme GF **32**
- 6 oz Grilled Angus Cap Steak; Charred Corn + Tomato Salsa GF **40**
- Mushroom and mascarpone ravioli with roasted asparagus and lemon butter v **28**
- **ADDITIONAL COURSE OPTIONS**

Price is Per Guest

Scratch-Made Soups 9

- Tomato + Wild Rice Soup VG,GF
- Cream of Loveday Mushroom, Chive v,GF
- Manitoba Corn Gazpacho with crispy tortilla crisp and crème fraiche
- Lemon Dill + White Bean Soup with Yukon gold potatoes and virgin oil GF
- Chicken Ginseng Soup, Rice Noodle GF
- Brisket + Barley Soup

Fresh Salads 12

- Roasted Brussels Sprout Salad, Whipped Feta, bacon bits, pickled shallots + honey mustard vinaigrette v,GF
- Kale Caesar, Creamy Asiago Dressing, Fresh Parmesan, Garlic Crouton
- Roasted Local Beet Salad, Arugula, Fresh Apple, Candied Walnuts, Feta Cheese + Cider Vinaigrette v,GF
- Bok Choy + Napa Cabbage Salad; Crispy Wontons, Lime Sesame Dressing v
- Mixed Greens, Heirloom Tomatoes, Cucumber, Carrot Curls, Pickled Onions + House Buttermilk Dressing v,GF

Dessert 12

- Banana chocolate cake with fresh berries and coconut caramel sauce
- Salted Maple Pot de Crème with whipped cream, blueberries and ginger snap
- House carrot cake tower with cream cheese mousse and blood orange coulis
- Matcha crème brulee with fresh berries and orange tuile GF
- Vegan chocolate decadence cake with poached pear and cassis coulis V

RECEPTIONS

Reception Platters

Price is Per Guest, Minimum Order of 12

Add Gluten Free Crackers or Breads \$2 p/p, Minimum order of 10

Domestic + Imported Cheese 14

2.5 oz. per Guest, Artisan Crackers, Baguette, Jams + Nuts V

Charcuterie 12

Variety of Cured Meats, Accompanied by Artisan Crackers, Assorted Mustards, Jams + Olives

Grilled Marinated Vegetable Platter, Aged Balsamic + Olive Oil VG,GF 9

Vegetable Crudité 6

Freshest Produce Available; Baby Carrot, Sweet Peppers, Asparagus, Cauliflower, English Cucumber VG,GF, Chickpea Hummus VG,GF + Herbed Buttermilk Dip V,GF

Seasonal Fruit Display VG,GF 10

Mediterranean Dip 12

Layered; Hummus, Marinated Olives, Feta, Roasted Red Peppers, Cherry Tomatoes, Cucumber V,GF+ Grilled Breads + vegetable chips

Chilled Seafood on Ice 32

Jumbo Shrimp, Smoked Salmon, Albacore Tuna Tataki, Oysters, GF Lemon Wedges + Assorted Sauces

CARVERIES

Price is Per Guest, Minimum of 20 Guests

All proteins are based on 120 g (4 oz.) serving per guest

Roasted Certified Black Angus Beef sirloin 22

Assorted Mini Brioche Buns, Dijon Mustard, Pickled Red Onions, Horseradish + BBQ Sauce

BBQ Pork Lechon Carving Station 18

Bao Buns, sriracha mayo, pickled cucumbers, hoisin sauce

Moroccan spiced rub and roasted Turkey Carving 18

Grilled flatbreads, preserved lemon yogurt sauce, Apricot chutney

STATIONS

Price is Per Guest, Minimum of 20 Guests

Risotto 20

2 types, Manitoba Mushrooms and black Tiger Shrimp with Fresh Herb Risotto V,GF

Pancit Noodle station 18

Rice Noodles and vegetables, roasted pork belly, adobo chicken, chili vinegar sauce

Savory Waffle Bar 18

Crispy fried chicken, Pulled pork with BBQ glaze, pickled onions, smoked gouda, Classic country gravy, Spicy maple syrup, Chipotle aioli,

Sliders 17

Select TWO

- CAB Patty, Aged Cheddar, Dijon + Kosher Dill Slice
- Pulled Short Rib, Provolone
- Spiced Chickpea + Cauliflower Patty, Apple Slaw, Vegan Ancho Mayo VG
- Chicken Parmesan, Basil Aioli, Italian Cheese Blend

Mac to My Cheese 15

House Baked Mac + Cheese, Cheese Sauce,

Crumb Topping, Bacon bits, Roasted Mushrooms, shredded cheese, buffalo chicken chunks

APPETIZER PACKAGES

Price is Per Guest, Minimum 25 Guests

All packages are based on 4 pcs. Per guest

Shoreline 19

- Vegetable Spring Roll, Plum Sauce VG
- Roasted Manitoba Beets, Whipped Ricotta, + Fresh Dill on Crostini V
- Ginger, Honey + Lime Chicken Skewers with peanut sauce
- Baked Filo Cups, Brie + Bacon Jam
- Crispy Pickerel Cheeks, Lemon Caper Aioli

Prairie Wake **21**

- Sundried Tomato, Goat Cheese Stuffed Mushroom, Fresh Herbs V, GF
- Bison Meatballs, Saskatoon BBQ Sauce
- Filo Triangles with Spinach + Feta V
- Wild Rice Arancini, Herb Aioli V
- Pork Belly Skewer, Grainy Mustard + Maple

Regatta **24**

- Smashed Avocado + Tomato Confit VG
- Beef Tartar, Wild Rice Crisp GF
- Mini Atlantic Lobster Rolls in Brioche Buns with Ginger Mayo + Chives
- Yellowfin Tuna Tartare in Cucumber Cups with Wasabi Mayo GF
- Mini Mushroom Melt on Sourdough Croutons V

PASSED APPETIZERS

Price is per Dozen, Minimum of THREE Dozen of Each Variety

Meat

- Crispy Filo Cup, Brie + Bacon Jam **40**
- Curried Chicken Salad on a Papadum **40**
- Ginger, Honey + Lime Chicken Skewers with peanut dip **40**
- Bison Carpaccio on Toast Point, Truffle Mayo **52**
- Beef Tartare on Wild Rice Crisp GF **52**
- Black Angus Beef Steak Bites with Garlic Butter GF **52**
- Greek Style Chicken Skewers with Tzatziki Dipping Sauce GF **42**
- Stuffed Mushrooms, Chorizo, Fresh Herbs + Garlic GF **40**
- Pork Belly Skewer, Grainy Mustard + Maple 38
- Bison Meatballs, Maple BBQ Sauce 40
- Crispy Tonkatsu Chicken, Miso Mayo 42
- Arancini, Prosciutto + Shaved Parmesan 45

Seafood

- Lobster Taco, Guacamole, Cilantro, Spicy Mayo, Fresh Lime **53**
- Smoked Salmon, Bagel Chip, Capers + Dill Cream Cheese **44**
- Red Chili Jumbo Prawns + Pineapple Skewers, Toasted Sesame GF **42**
- Mini Atlantic Lobster Rolls in Brioche Buns with Ginger Mayo + Chives **68**
- Yellowfin Tuna Tartare in Cucumber Cups with Wasabi Mayo GF **44**
- Crispy Pickerel Cheeks with Lemon Caper Aioli Dipping Sauce **46**
- Lemon + Herb Poached Prawns GF **40**
- Beet Cured salmon lox, Cucumber, Dill Cream Cheese GF **42**

Vegetarian

- Marinated Artichoke, Havarti and Cherry Tomato Skewers, with Aged Balsamic GF **40**
- Roasted Manitoba Beets, Whipped Ricotta, + Fresh Dill on Crostini v **40**

- Sundried Tomato, Goat Cheese Stuffed Mushroom, Fresh Herbs v, GF **40**
- Heirloom Tomato Bruschetta with Goat Cheese + Balsamic Glaze **40**
- California Rolls with Avocado + Cucumbers GF **40**
- Taro Crisp, Sweet Potato Hummus + Red Pepper Chutney VG **40**
- Vegetable Pakora, Avocado + Cilantro Chutney v **40**
- Mini Vegetable Samosas with Tamarind Dipping Sauce **40**
- Filo Triangles with Spinach + Feta Cheese **40**
- Spiced Chickpea Salad on Papadum VG **40**
- Risotto Burrata Balls with Red Pepper Aioli Dipping Sauce **40**
- Mini Mushroom Melt on Sourdough Croutons v **42**

A LA CARTE DINNER

Our Guide to Creating Your Dinner Menu

Create your own unique 3 to 6 course served dinner. Price is per guest.

Each dinner includes artisan breads + butter + freshly brewed coffee, decaffeinated coffee and tea service.

Choosing Your Entree

Choose ONE from A la Carte Entrees and ONE from Plant Based Entrees sections

Each entrée is accompanied by Chef's choice of starch + seasonal vegetables

WOW Catering believes in sourcing local ingredients whenever possible and "Chef's Choice" allows us to provide the highest quality of produce available at the time of your event

Additional Proteins for your Menu: You can add ONE additional protein option for **5** per guest

*There is a maximum of two protein selections (plus a plant based entrée selection) per menu
The client must provide a detailed seating chart + place cards indicating their guests' meal choices
The meal selections must be confirmed 10 business days prior to your event*

THE BREAD BASKET

Price is Per Guest

House Bread Basket (included with dinner)

Mini Roasted Red Pepper + Black Olive Ciabatta Buns

Butter Balls

Deluxe Bread Basket 4

House Caramelized Onion + Rosemary Pan Bread, Garlic Knots, Mini Roasted Red Pepper, Black Olive Ciabatta + Assorted Lavosh

Choose Two;

Roasted Garlic Chickpea Hummus VG,GF

Roasted Red Pepper Hummus VG,GF

Olive Oil + Aged Balsamic VG,GF

Whipped Honey + Herb Butter V,GF

Whipped Fig Butter V,GF

APPETIZER COURSE

- Sweet potato gnocchi with wild mushrooms, sake butter and miso pea puree 16
- Seared scallops with wild carrot risotto 18
- Crispy Winnipeg Pickerel Cakes with Tomato + Grilled Corn Salsa 16
- Bison Carpaccio with Tomato Chutney + Balsamic Glaze GF 18

SCRATCH-MADE SOUPS 9

Price is Per Guest

- Tomato + Wild Rice Soup VG,GF
- Cream of Loveday Mushroom, Chive V,GF
- Manitoba Corn Gazpacho
- Lemon Dill + White Bean Soup
- Chicken Ginseng Soup, Rice Noodle GF

- Brisket + Barley Soup

FRESH SALADS 12

Price is Per Guest

- Roasted Brussels Sprout Salad, Whipped Feta, bacon bits, pickled shallots + honey mustard vinaigrette V,GF
- Kale Caesar, Creamy Asiago Dressing, Fresh Parmesan, Garlic Crouton
- Roasted Local Beet Salad, Arugula, Fresh Apple, Candied Walnuts, Feta Cheese + Cider Vinaigrette V,GF
- Bok Choy + Napa Cabbage Salad; Crispy Wontons, Lime Sesame Dressing V
- Mixed Greens, Heirloom Tomatoes, Cucumber, Carrot Curls, Pickled Onions + House Buttermilk Dressing V,GF

MAIN COURSE OPTIONS

Choose ONE protein + ONE plant item. All items served with Chef's choice of starch + seasonal vegetables. *Add an additional protein for 6/guest*

Price is per guest

Red Meat + Pork

6 oz. Certified Black Angus Beef Tenderloin Steak, Horseradish + Herb Compound Butter GF **70**

8 oz. Certified Black Angus California Cut Striploin with miso onion sauce GF **65**

10 oz. Roasted Char Su Berkshire Pork Chop with crispy leeks **34**

Braised Black Angus Brisket, Green Peppercorn Sauce GF **40**

Braised Short Ribs with Red Wine Sauce GF **44**

Fish

Roasted Pickerel Picatta GF **34**

Maple Miso Salmon; Ginger Butter GF **38**

Arctic Char, Arugula Pesto + Grilled Lemon GF **38**

Poultry

Roasted Maple Mustard Chicken Supreme GF **34**

Serrano Ham + Manchego Stuffed Chicken Supreme, lemon pesto butter GF **36**

Plant Based

Mushroom and mascarpone ravioli with roasted butternut squash and lemon thyme cream v **24**

Polenta Cakes, Ratatouille, Basil Aioli v **22**

Stuffed Squash; Manitoba Mushrooms, Farro + Wilted Greens GF **24**

WOW Signature Vegan Mac + Cheese, Sweet Potato + Carrot Sauce, Smoked Cashews, Vegan Crumb + Daiya Cheese **22**

Dessert 12

- Banana chocolate cake with fresh berries and coconut caramel sauce
- Salted Maple Pot de Crème with whipped cream, blueberries and ginger snap
- House carrot cake tower with cream cheese mousse and blood orange coulis
- Matcha crème brûlée with fresh berries and orange tuile GF
- Vegan chocolate decadence cake with poached pear and cassis coulis V

CHILDREN'S DINNER MENU

House Spaghetti + Tomato Sauce, Parmesan Cheese V **18**

House Chicken Fingers + Tots **16**

Mini Tomato + Mozzarella Pizza V **18**

Sweet Endings

Minimum order of THREE dozen

Mini Tarts 44/dozen

Select from;

- Mini Lemon Tarts with Torched Meringue
- Mini Dark Chocolate Ganache + Salted Caramel Tarts
- Mini Caramel Pecan Tarts
- Mini Fresh Raspberry Tarts

Strawberries 44/dozen

Select from;

- Chocolate Dipped Strawberry Lollipops with White + Dark Chocolate GF
- Fresh Strawberry Bites with Whipped Cream Cheese

Homemade Cookies 36/dozen

Assorted Varieties

Assorted Dainties 40/dozen

A Selection of Dessert Bars

Decadent Dessert Station 20/guest

Based on 4 pcs. Per person

Chef's Selection of House Made Gourmet Tarts, French Macarons GF, Assorted Cheesecake Lollipops, Mini Crème Brule GF, Mini dark Chocolate Mousse GF

Bar Service

Wine List

WOW Catering works exclusively with Jones + Co for our wine list. Additional options available upon request.

House Wine Selections

Il Padrino Pinot Grigio IT

Oakbank Cabernet Sauvignon AUS

Deluxe Wine Selections

Insert wine here – See Kurt

Sparkling + Rosè Wines

Bianca Nero Prosecco IT

Tantehue Rose CH

Bar Selections

Price is pre-tax + service

House Wine by the Glass (Cash Bars Only) **9**

Spirits **7.09**

Premium Spirits **9.65**

Domestic Beer **7.49**

Premium Beer **8.25**

Local Tall Boys **9.05**

Soft Drinks + Juices 3.5

Non-Spirit Punch Bowl 10L (50-60 ppl.) **150**

Bar Service Policies

Minimums + Charges

Host + Cash Bar Minimums are \$600 in sales per bartender or a bartender fee of \$35 an hour (3 hour minimum) will be applied. Additional charges will apply for specialty drink stations, martini bars + signature cocktails and are subject to approval by the Catering Manager.

Additional bartenders may be requested (based on availability) for an additional charge of \$35 per hour (3 hour minimum).

Minimum Staff Requirements; One bartender for every 100 guests.

All bartenders must be employees of WOW Catering Inc.

A set up charge will apply for any additional bar set ups requested for your event.

WOW Catering Inc. believes in “Keeping it Classy” and do not allow shooters to be served on the bar.

Wine wall set ups will be charged staffing labour to execute at a rate of \$30 per hour, minimum of 3 hours per staff.

Signature Cocktails

WOW Catering Inc. restricts the bar to a maximum of 2 signature cocktails be planned for your bar with a maximum of ONE shaken cocktail. Additional charges will apply for all signature cocktails. All recipes are subject to approval by WOW Catering.

Specialty Requests

We are always happy to accommodate requests for items outside of our regular inventory for Host Bars. A minimum of two weeks’ notice is required for all specialty requests. Quantities will be discussed in advance with your Catering Coordinator and the total amount of the items ordered will be billed to your Master Account.

Corkage Bar

The client must arrange for an occasional permit from the LGCA and supply all the alcohol for service.

Corkage Fees

Full Corkage Fee is **20**/Guest

Your corkage fee will include; ice, orange juice, cranberry juice, Clamato juice, lime juice + assorted soft drinks, napkins and lime garnish. This includes wine service with dinner. All bartenders must be

employees of WOW catering Inc. A bartender charge of \$35 per hour (minimum of 3 hours is applicable). The bartender will be scheduled one hour prior to the start time of the event and one hour after the event closes for set up and take down. The cost of the bartenders hours will be added to the invoice.

Wine Corkage for Dinner **20/Bottle**

Wine Corkage for Reception **20/Bottle**

Terms + Conditions – Corkage Bars

The client must apply for + pay for an occasional permit from the Liquor, Gaming + Cannabis Authority of Manitoba (LGCA). The location, address, name of the event spaces rented, date and time will be required for the application. Alcohol must be purchased in Manitoba.

Homemade wine + liquor is NOT permitted.

We recommend that you license all the event spaces that you may be using for your event. Alcohol can be only served in areas listed on your permit and within the period you have listed on your application. You should apply for your permit a minimum of 3 weeks prior to your event. We ask that you provide a copy of your liquor license to WOW Catering one week in advance of your event. Liquor cannot be delivered to the premise without the liquor permit and receipts. All permits and receipts must be given to the manager or event lead at the time of drop off. If the permit and receipts are not onsite your bar service cannot commence. Please have the individuals on the permit introduce themselves to the manager so they are aware of who they are should the Inspector arrive.

Bars will open and close according to the times specified on your permit and banquet events order. Remaining alcohol can be removed the next day. Empties must be requested in advance.

WOW Catering Inc. Policies

Food + Beverage

WOW Catering Inc. reserves the right to be the sole provider of all food + beverage within the Winnipeg Rowing Club. The exception to this is special occasion cakes/cupcakes. Occasion cakes/cupcakes/dessert items must come from a licensed bakery. Forkage fees of \$3.50 per person will apply.

Menus

WOW Catering Inc. asks that all menus are finalized one month prior to the event. No changes will be made to this menu within 14 days prior to the event, with the exception of guaranteed numbers.

Food + Beverage Prices

All prices listed are subject to change to due current market conditions. WOW Catering Inc. will guarantee prices 30 days prior to your event. In the event that there is a large fluctuation in market pricing within that 30 days on a food item, WOW Catering Inc. will permit a menu change to the client in lieu of a pricing increase. All charges are subject to PST, GST and a suggested 18% gratuity. Taxes are subject to change.

Minimums

Food and Beverage minimums will apply as outlined by WOW Catering Inc.

If food and beverage minimums are not met, Wow Catering Inc. reserves the right to apply a minimum charge that covers the balance owing.

Event Billing + Payments

A booking deposit of 50% of the estimated costs is required upon confirmation of the menu and quote. The remaining balance is due 5 days in advance of the function date. Interest charges will apply to accounts that are overdue after 30 days at a rate of 2% per month.

Accepted forms of payment for final payments are e-transfer or bank transfer, credit card or bank draft. A 2% credit card recovery fee will apply to any transactions of \$5000 or more. Only one credit card payment is allowed per transaction.

INSERT Cancellation Policy Here

Guarantee of Attendance

The final guaranteed number of guests is due 96 hours or four business days in advance of your event. The caterer will prepare 2% above the guaranteed amount of meals ordered to account for any last minute changes. You will be charged according to the number of guests served or the guaranteed number of guests, whichever is greater.

If you have not submitted a guaranteed number within 96 hours or four business days, the caterer will use the guest expectation number from the original contract or banquet event order.

Additional Goods + Services

In the event of drop in guests at your event or any request at the event by you to add more food, extend bar service hours or add on any additional goods and services at the last minute, the Caterer will make

every effort to accommodate. Verbal approval from the function convener to authorize the changes that were not originally listed on the signed banquet event order will be required to the Banquet Manager or Event Lead. Additional charges may apply.

Menu Modifications

Many of the menu items can be made to suit the dietary needs of your guests, when discussed in advance. Additional charges may apply.

A place card provided by the client must identify those ordering substitutions or dietary meal requests.

Please note all precautions are taken with dietary requests and allergies. The Caterer does not operate a nut free, gluten free or fish/seafood free kitchen, we are unable to guarantee that cross contamination will not occur.

Damage + Loss of Personal Property

The Caterer will not be responsible for any damages or loss of articles by individuals or the client prior to, during or following the event.