



*Operating Under Pelican Catering and Event Management*

## Reception Package

### ROOM RENTAL

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Monday- Thursday: \$400.00

Friday- Saturday: \$1000.00

Sunday: \$500.00

Our packages are based on a minimum of 50 guests and include all of the following:

#### Hostess and Service Staff

- Professional, friendly and uniformed staff on site from set-up to tear-down for three hours
  - Packages may vary, please contact your event coordinator for complete staffing details.*

#### China and Cutlery

- All the china and cutlery needed to service your event

#### Equipment

- All necessary service equipment and food service presentation pieces

#### Linen

- Lap Length Linens (90x90): For every guest table
- Floor Length Linens (144x72): For any 8ft or 6ft tables required
- Linen Serviettes: In your choice of colour

### RECEPTION PACKAGE #1

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#### Hors D'oeuvres

*(Based on 5 pieces/bites per person)*

##### **Cold**

Choice of Three (3) Cold Gold Appetizers:

*Chicken or Beef Satay with Assorted Dips*

*Smoked Chicken on Cherry Tomato*

*Thai Chicken Tulip*

*Smoked Chicken in a Mini Pita*

*Crab Meat Salsa and Sour Cream*

*Pate Maison*

*Ricotta Cheese, Olives and Sun-dried Tomato on*

*Toasted Sourdough Bread Bites*

*Creamy Smoked Chicken in a Mini Vol Au Vent*

*Beef Teriyaki Rolls*

##### **Hot**

Choice of Two (2) Hot Gold Appetizers:

*Antipasto Puffs*

*Crab Meat and Brie Cheese Delight*

*Spanakopita*

*Mushroom and Leek in Puff Pastry*

*Vegetable Spring Rolls*

*Thai Meat Balls*

*Greek Meat Balls with Feta Cheese*

*Sausage Rolls*

*Vegetable Samosa*

*Caramelized Onions Rolled in Thyme Crepes*

#### Assorted Sweets and Pastries

*(Based on 2 pieces per person)*

Fresh Fruit Tarts, Assorted French Pastries, Chocolate Dipped Strawberries & Fruit Kebobs

**\$23.95 per person**



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## RECEPTION PACKAGE #2

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### Hors D'oeuvres

*(Based on 5 pieces/bites per person)*

#### **Cold**

Choice of Three (3) Cold Gold Appetizers:  
*Chicken or Beef Satay with Assorted Dips*  
*Smoked Chicken on Cherry Tomato*  
*Thai Chicken Tulip*  
*Smoked Chicken in a Mini Pita*  
*Crab Meat Salsa and Sour Cream*  
*Pate Maison*  
*Ricotta Cheese, Olives and Sun-dried Tomato on*  
*Toasted Sourdough Bread Bites*  
*Creamy Smoked Chicken in a Mini Vol Au Vent*  
*Beef Teriyaki Rolls*

#### **Hot**

Choice of Two (2) Hot Gold Appetizers:  
*Antipasto Puffs*  
*Crab Meat and Brie Cheese Delight*  
*Spanakopita*  
*Mushroom and Leek in Puff Pastry*  
*Vegetable Spring Rolls*  
*Thai Meat Balls*  
*Greek Meat Balls with Feta Cheese*  
*Sausage Rolls*  
*Vegetable Samosa*  
*Caramelized Onions Rolled in Thyme Crepes*

### Party Platters

Canadian Cheese Tray with Assorted Crackers  
*Sliced cheddar and marble cheese garnished with fruit and accompanied by baskets of crackers*

The Mediterranean Platter  
*A selection of 5 dips (Traditional Hummus, Roasted Red Pepper, Spinach, Olive Tapenade and Baba Ganoush) served in martini glasses, accompanied by rustic breads and grilled pitas*

Assorted Quartered Sandwich Tray  
*A selection of albacore tuna, sockeye salmon, egg salad, shaved roast beef, ham and cheese, and pastrami*

Assorted Mini Wraps Platter  
*A selection of grilled pesto chicken, Teriyaki beef, julienne grilled vegetables, flavoured humus' rolled into spinach and tomato wraps*

### Assorted Sweets and Pastries

*(Based on 2 pieces per person)*

Fresh Fruit Tarts, Assorted French Pastries, Chocolate Dipped Strawberries & Fruit Kebobs

**\$32.95 per person**



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### RECEPTION PACKAGE #3

#### Choice of Two Chef Sautee Stations

Let your unique personality reflect in your style of meal. Each station features food cooked before your guests at a theme-decorated table. Please choose two of the following chef sauté stations:

*The French Fry Station  
The Seafood Station  
The Pasta Station  
The Omelette Station  
The Fresh Crepe Station  
The Stir Fry Station*

#### Hors D'oeuvres

*(Based on 4 pieces/bites per person)*

##### **Cold**

Choice of Two (2) Cold Gold Appetizers:  
*Chicken or Beef Satay with Assorted Dips  
Smoked Chicken on Cherry Tomato  
Thai Chicken Tulip  
Smoked Chicken in a Mini Pita  
Crab Meat Salsa and Sour Cream  
Pate Maison  
Ricotta Cheese, Olives and Sun-dried Tomato on  
Toasted Sourdough Bread Bites  
Creamy Smoked Chicken in a Mini Vol Au Vent  
Beef Teriyaki Rolls*

##### **Hot**

Choice of Two (2) Cold Gold Appetizers:  
*Antipasto Puffs  
Crab Meat and Brie Cheese Delight  
Spanakopita  
Mushroom and Leek in Puff Pastry  
Vegetable Spring Rolls  
Thai Meat Balls  
Greek Meat Balls with Feta Cheese  
Sausage Rolls  
Vegetable Samosa  
Caramelized Onions Rolled in Thyme Crepes*

#### **Stationary Table**

Please choose three selections from the below selections:

*Canadian Cheese Tray with Assorted Crackers  
Garden Vegetables with Dip  
Relish Tray  
Fresh Fruit Platter  
The Mediterranean  
Assorted Mini Wraps Platter  
Assorted Quartered Sandwich Tray  
Dessert Tray*

Refreshing Non Alcoholic Seasonal Punch

**\$44.95 per person**

*To add wine to your package add an additional  
\$6.50 per person (based on one bottle per 4 guests)*

