



Our Commitment to our EARTH and its PEOPLE

Our menu is a reflection of our **FOSL** philosophy (Fresh, Organic, Sustainable, Local). In respecting the Earth that gives birth to our food and to the Artisans & Farmers who bring to the market the many products we enjoy, our menu offers all that is fine, fresh & wholesome, paying homage to food, land and its people. Enjoy!

Fresh

Recently made, produced, or harvested; not stale or spoiled: fresh bread. Having just arrived; straight: salmon fresh from the catch

We at Carmens Catering of Oakville adhere as much as possible to the 100 mile radius program ensuring that only the freshest available foods reach your table. Getting the freshest of local ingredients translates into the best tasting foods. Building relationships with these local purveyors guarantees freshness and quality. We are committed to supporting all Foodland Ontario farmers, growers and products.

Or-gani-c

Raised or conducted without the use of drugs, hormones, or synthetic chemicals: organic chicken; organic cattle farming.

Organic implies simplicity, healthful choices and being closer to nature. We purchase only items from producers and purveyors that respect the land and waters of our great country. Whenever possible, certified organic products are used. An effort is always made to ensure that only wholesome products ever reach your table.

Sus-tain-a-ble

Capable of being continued with minimal long-term effect on the environment: sustainable agriculture

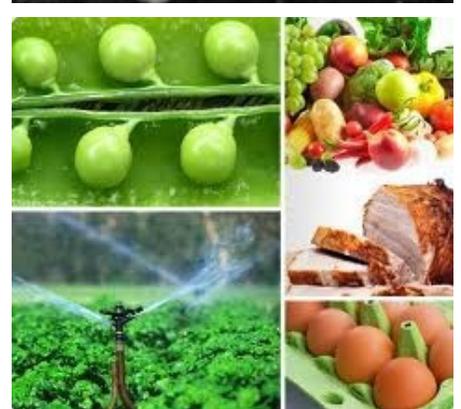
Most of our produce, meats and fish come from locals and Canadian farmers and purveyors that practice ecologically sound agriculture and harvesting. Ensuring that a conscience effort to respect the environment is made from both the producer and the purchaser is key to long term sustainability of food we eat.

Lo-cal

Of, relating to, or characteristic of a particular place: a local custom; the local slang. Of or relating to a city, town, or district rather than a larger area: state and local government.

Our mentality of supporting our own is always first on our agenda when purchasing product. Most of what we purchase is done through the 100-mile radius program, by definition as local as you can get. In addition, we can boast that 95% of our products are truly Canadian in origin, harvested, produced, and grown from coast to coast.

We are proud supporters of Homegrown, Foodland Ontario and Ocean Wise. We only use 100% Bio Degradable Disposables at all our events and functions.



Rise & Shine - Breakfast



MENU

HEALTHY START BUFFET

Fresh Chilled Juices | Freshly Brewed Coffee | Decaffeinated Coffee | Assorted Tea
Fresh Cut Seasonal Fruit & Berries | Individual Assorted Yogurts & Honey Granola
Cereals | Mixed Dried Fruit & Nuts | Milk | Soy Milk
Assortment of Freshly Baked Muffins | Butter | Jam & Marmalade | Preserves

DELUXE CONTINENTAL BREAKFAST BUFFET

Fresh Chilled Juices | Freshly Brewed Coffee | Decaffeinated Coffee | Tea
Assortment of Freshly Baked Breakfast Pastries | Bagels & Cream Cheese | Butter
Jam & Marmalade | Array of Seasonal Sliced Fresh Fruit

HOT BREAKFAST BUFFET

Fresh Chilled Juices | Freshly Brewed Coffee | Decaffeinated Coffee | Tea
Fresh Cut Seasonal Fruit & Berries | Assortment of Freshly Baked Breakfast Pastries
Butter | Jam & Marmalade | Preserves | Assorted Yogurts | Cereals & Milk
Fluffy Scrambled Eggs or/ Deep Dish Frittata | Farmers Sausage | Bacon or/ Sliced
Honey Ham | Homefried Breakfast Potatoes | French Toast or/ Buttermilk Pancakes
Canadian Maple Syrup | Condiments

CHAIRMAN OF THE BOARD PLATED BREAKFAST SERVICE

Platters of Assorted European Breakfast Pastries to each table | Fresh Carved Fruit
Plated individually served Eggs Benedict Duo (1 Florentine Style & 1 Traditional
Hollandaise Sauce | Homefries
Coffee | Tea

EXECUTIVE BREAKFAST

Our "Hot Breakfast Buffet" coupled w/ our Omelet Bar Action Station

SUNRISE BREAKFAST BUFFET

Our "Deluxe Continental Breakfast Buffet" w/ the addition of:
Eggs Benedict Florentine | French Toast | Potatoes O'Brien
Carved Peameal Bacon | Build Your Own BLT Station

MARTHA'S VINEYARD BRUNCH BUFFET

Featuring our "Deluxe Continental Breakfast Buffet" items w/ the addition of:
Smoked Salmon & Bagels | Assorted Yogurts & Honey Granola
Poached Eggs Duo | Carved Peameal Bacon | Build Your Own BLT
Assorted Quiche | Potato-Roast Beef Hash | Miniature Cocktail Sandwiches
Fresh Salads | International Cheese Tray | Crisp Flower Box Crudite

25 person minimum | applicable taxes & service charges are extra



Breakfast Add Ons SELECTIONS

CUSTOMIZE YOUR MENU

HEALTHY & FRESH

Assorted individual fruit yogurt
Assorted individual granola bars
Fresh fruit salad
Fresh carved & slice fruit
Fresh fruit kebabs
Chocolate dipped strawberries

FROM THE BAKERY

Assorted fruit Danish
Fresh baked muffins
Banana bread & carrot bread
Bagels & cream cheese
Italian Biscotti
Fresh baked croissants
Cinnamon buns

Assorted squares, pastries, brownies & tarts
Assortment of cookies



Breakfast Bites

MENU SELECTIONS

Menus of Distinction

Carmen's Catering prides itself in providing our guests with both menu quality and selection. Our offerings are designed to entice the eyes and satisfy the palate. Enjoy!

All breakfast items are passed or serviced chef-assisted at stations.

Eggs

Eggs Benedict Canapes | Hollandaise | Watercress
Mini Assorted Quiches
Grilled Vegetable Frittata Rounds | Pesto & Tomato Breakfast
Pinwheel Wraps | Smoked Salmon
Chive Hash Brown Potato Bites | Western Mix Scrambled Eggs

Sweets

Fruit Brochettes | Yogurt
Mini Bakery-Fresh Croissants
Mini Bakery-Fresh Assorted Fruit Danish
Louisiana-Style Begniets | Bourbon Caramel Sauce
Silver Dollar Blueberry Pancakes | Canadian Maple Syrup
Decadent Pastries | Petit Fours

ADD ONS

Omelette Parfait Bar

Scrambled Eggs & Eggs Your Way Station

The French Connection

French Toast | Fresh Fruit Toppings | Chantilly Cream | Callebaut Chocolate
Caramel | Canadian Maple Syrup
Add \$6.50 pp++

The BLT Carvery

Maple-Glazed Peameal Bacon | Slider Buns | Crisp Tomato | Lettuce

Chocolate Fountain Panache

Chocolate Fountain | Smores Bites | Genoise | Strawberries | Banana Freeze Pops

The Breakfast Bar

Sweet Pepper Bloody Maries | Cucumber | Lemon
Royal Mimosas | Fresh Strawberries
Martinis | Tangerine | Blood Orange
Fresh Squeezed Fruit | Vegetable Juices | Infused Waters

25 person minimum | applicable taxes & service charges are extra



Day At Tiffany's



All-Day Offerings

BREAKFAST AT TIFFANY'S

Fresh Chilled Orange | Grapefruit | Apple Juices
Freshly brewed Coffee | Decaffeinated Coffee | Herbal Tea
Freshly baked Butter Croissants | Fruit Danish | Breakfast
Loaves Bakery-Fresh Muffins | Fruit Yogurts | Granola
Seasonal Fruit Tower
Butter | Jam | Marmalade | Preserves

Morning Coffee Break | Biscotti

5th AVENUE LUNCHEON

Antipasto Bar

-Included-

Assorted Stone-Baked Breads
Cheese Board
Olives | Pickled Vegetables
Grilled Garden Vegetable Salad | Aged Balsamic
Caesar Salad | Pancetta | Anchovies
Seafood Cocktail Salad | Tarragon Vinaigrette

Crostini Bar

-Included-

Shaved Prosciutto | Burrata Cheese
Sautéed Mushrooms | Chevre
Vine-Ripened Tomato | Avocado | Bocconcino

Mains

-Included-

Bowtie Pasta | Sundried Tomato | Basil Pesto | Toasted Garlic | Asiago
-Choose 2 items-

Poached Atlantic Salmon | Gazpacho Beurre Blanc
Sesame Seed-Crusted Chicken Supreme | Shitake Mushrooms | Miso
Roast AAA Canadian Beef Striploin | Horseaddish Jus

-Included-

Fingerling Potatoes | Seasonal Vegetables

Dessert

-Included-

Delectable Cupcake Tower
Assorted Dessert Bouchees | Petit Fours

Afternoon Break | Assorted Macaroons

Package can be offered as separate meals,

Please inquire for costing.

25 person minimum | applicable taxes & service charges are extra



Sandwich Board Luncheon

LUNCH MENU

These aren't your average lunches

CHOOSE ANY (1) SANDWICH ITEM AND ADD YOUR CHOICE OF SALADS

CHOOSE ANY TWO (2) SANDWICH ITEMS AND YOUR CHOICE OF SALADS

COLD SANDWICHES

BUILD YOUR OWN SANDWICHES

Platters of Thinly Sliced Deli Meats | Cheese:

Includes Turkey Breast | Honey Baked Ham | Italian Salami | Lean Roast Beef
Assorted Sliced Cheese | Bakery Rolls | Lettuce | Tomato | Pickles & Condiments

THE MONTREAL STYLE DELI SHOPPE

Trays of Assorted Freshly Made Deli Sandwiches Piled High:

Includes Pastrami | Roast Turkey | Corned Beef | Black Forest Ham
Traditional Club Sandwiches | Montreal Smoked Meat | Croque Monsieur
Dijon | Garlic Mayonnaise | Assortment of Rye Breads | Bakery Fresh Rolls | Bagels

MUFLUETA BOARD

Italian Deli Meats | Roasted Red Pepper Spread | Provolone | Basil Aioli | XVOO
Assorted Bakery Fresh Ciabatta | Calabrese Bread

WRAP IT UP

Assortment of Wraps including:

Deli Meats | Assorted Cheeses | Tuna Salad | Egg Salad | Vegetables & Hummus

HOT SANDWICHES

CALIFORNIA VEAL

Tender Breaded Veal | Tomato Marinara | Tom Basil | Jalapeno Jack Cheese
Roasted Peppers | Sautéed Mushrooms | Crusty Italian Breads

CHICKEN PESTO

Grilled Free Range Chicken | Pesto Aioli | Roast Pepper Relish
Arugula | Ciabatta Bread

ROASTED SALMON

Herb Roasted Salmon | Citrus Glaze | Dill Mayo | Micro Greens | Brioche

PEPPERCORN CRUSTED TENDERLOIN

Sliced Beef Fillet | Horseradish Mayo | Creole Mustard | Parisian Loaf

PRIME RIB DIP

Sliced Prime Rib | Horseradish Scented Jus | Crispy Onions, | Parisian Loaf

25 person minimum | applicable taxes & service charges are extra



Salad Selections Luncheon

CHOOSE YOUR SALAD

With your selection of sandwiches, we include 2 of the following salads at no additional cost:

Classic Potato | Pomery Mustard | Gherkins

Baby Organic Green Salad | Maple Balsamic

Classic Caesar | Shaved Asiago | Anchovies | Pancetta

Marinated Vegetable Salad | Aged Balsamic | XVOO

Village Greek | Feta | Red Wine Vinaigrette

Spicy Thai Noodle | Julienne of Crisp Vegetable | Cilantro

California Spinach | Mandarins | Raspberry Vinaigrette

Baby Spinach & Arugula Salad | Belgian Endive | Pecans | Blue Cheese | Pears

25 person minimum | applicable taxes & service charges are extra



By The Platters

Selections

PLATTERS

Small 10-15 people | Medium 15-25 people | Large 25-35 people

Miniature Cocktail Sandwiches

Pinwheels, triangles and miniature pitas with assorted fillings: roasted vegetables, crab meat, tuna salad, egg salad, ham & cheese, salmon salad & cream cheese with cucumber

SALAD SANDWICH & WRAPS PLATTER

Tuna, egg and salmon salad on assorted bagels & wraps with sliced tomatoes, onion, and cucumber.

SUPER MONTREAL DELI SANDWICHES

Freshly baked Kaiser buns & rye bread filled with roast beef, corned beef, salami, black forest ham & Swiss cheese complete with pickle slices and coleslaw

ITALIAN PANINI

Italian favourites served on fresh baked Calabrese bread with assorted fillings including: roasted eggplant with fresh basil, tomatoes & ricotta cheese, grilled chicken with roast red peppers & pesto. Grilled vegetables with fresh herbs, provolone, sun-dried tomatoes & olives, prosciutto, bocconcini cheese & roasted red peppers

FRESH VEGETABLE PLATTER

An appetizing assortment of garden fresh vegetables including carrots, celery, broccoli, cauliflower, green & red peppers, pickles, radish, cucumbers and marinated mushrooms complete with herb dip.

DELI MEATS PLATTER

Assorted slice cold cuts to include: roast beef, black forest ham, smoked turkey breast, Genoa salami, capicola accompanied by fresh rolls, pickles, and tomato slice.

FRESH FRUIT & CHEESE PLATTER

Seasonal fresh fruit including orange segments, strawberries, kiwi slice, red & green grapes, cantaloupe, honeydew, watermelon and pineapple cubes, diamonds & triangles of domestic cheese complete with assorted crackers

DELUXE ANTIPASTO PLATTER

Assortment of Italian favourites including roasted sweet peppers in garlic, basil & olive oil, spicy green olives, Kalamata olives, grilled eggplant & zucchini, fresh Roma tomatoes, and bocconcini cheese, marinated mushrooms & artichoke hearts.

Marinated seafood, prosciutto wrapped bread sticks, sundried tomatoes, black forest ham & Italian salami.

JUMBO PEELED SHRIMP

Jumbo peeled shrimp served w/ zesty cocktail sauce & lemon - 4 pc per person

25 person minimum | applicable taxes & service charges are extra



Lunch Buffets

Offerings

THE MEXICAN FIESTA BUFFET

Seven layer nacho dip w/spiced tortilla chips | Buffalo chicken wings | Chicken & Vegetable Quesadillas | Build Your Own Taco Bar | Crisp crudité w/ blue cheese dipping sauce

THE MADISON HOT OR COLD LUNCH

Freshly baked rolls & butter | Mixed greens w/ a variety of dressings | Quinoa & Kale Salad | Rice Noodle & Thai Vegetable Saad
Grilled Marinated Boneless Breast of Chicken | Pesto
Sliced Peppered Beef Tenderloin | Hosreraddish
Thai Pork Tenderloin | Coconut Curry
Roasted Yellow & Green Peppers | Artichoke Hearts | Eggplant
Baby Shrimp & Crab Salad | Saffron Cream
Tomato & Basil Bisque or/ Potato Leek Soup
Miniature Fruit Tarts | Carved Fruit Platters | Monted Yogurt Dip
Freshly Brewed Coffee | Decaffeinated Coffee | Herbal Tea

THE SOUTH BEACH LUNCHEON

Assorted stone-baked flat breads

Choose any 3:

California mesclun salad w/ low fat raspberry dressing
Roasted roma tomato and grilled asparagus salad
Spinach & beet salad w/roquefort dressing
Roasted portabello and asparagus salad
Low fat caesar salad
Mediterranean dips and spreads
Antipasto Vegetables and crudité

Choose any 2:

Grilled mojo-rubbed boneless breast of chicken
Black-tea poached salmon w/ vanilla buerre blanc
Spicy grilled tuna steaks w/ miso
Seared beef tenderloin au jus
Roast striploin au jus
Grilled salmon w/ mango salsa
Pork Tenderloin w/smoked apple jus
Braised Tilapia w/ Cioppino
Roma Vegetables (zucchini, squash & red peppers sautéed w/ roasted garlic)
Fresh fruit and chocolate dipped strawberries
Freshly brewed coffee, decaffeinated coffee & tea

25 person minimum | applicable taxes & service charges are extra



Buffet Menu



Selections

HOT BUFFETS

EXTRAVAGANZA BUFFET

Assorted European Rolls | Butter
Chef's soup of the day
Assorted Fresh Garden Salads
Penne | Asiago Blush Sauce
Beef au Jus | Horseraddish
Grilled Chicken | Herb Sauce
Potatoes | Seasonal Sauté of Vegetables
Fresh Fruit
Assorted Pastries | Squares

THE MILANO BUFFET

Fresh Baked Rolls | Butter
Caesar Salad | Pancetta | Shaved Asiago
Penne Primavera or/ Bowtie a la Vodka
Choose 2: Chicken Parmigiana or/ Chicken Cutlet w/ Pesto Cream | Carved Roast Veal w/ Chianti Wine Jus or/ Tomato-Braised Sole Fillets
Roma Vegetables (zucchini squash & red peppers sautéed with roasted garlic).
Herb Roasted Potatoes
Fruit | Italian Cannoli's | Ceram Horns | Tiramisu

THE OPULENCE BUFFET

Assorted European Rolls | Butter
Greek Salad | Lemon | Oregano | Feta
Spinach Salad | Pecans | Maple Balsamic Vinaigrette | Crumbled Blue Cheese
Fresh Vegetable Crudités | Herb Dip
Cold Poached Salmon | Saffron Aioli
Tortellini Carbonara or/ Penne a la vodka
Choose 2: Medallions of Veal | Hand-Carved Peppered Beef Striploin | Thai Roasted Pork Tenderloin | Grilled Lemon Chicken | Herb-Crusted Salmon | Sole Paupiettes au Beurre Blanc
Seasonal Vegetables | Oven Roasted Potatoes
Carved & Decorated Fresh Fruit Display
Selection of Tortes | Cheesecakes
Domestic & International Cheese Presentation

25 person minimum | applicable taxes & service charges are extra



Buffet Menu



SELECTIONS

THE OPULENCE "EAST MEETS WEST" BUFFET

PRE-DINNER APPETIZERS

Samosa w/ raita
Assorted Pakora
Spring Rolls w/ chili plum sauce
Thai Chicken Satays w/ peanut sauce
Beef Kebobs w/ curried yogurt
Shrimp Gyoza w/ soy-mustard

BUFFET

Assorted European Rolls & Nan Bread | Butter

Greek Salad w/ Lemon | Oregano | Feta
Spinach Salad w/ Pecans | Maple Balsamic Vinaigrette | Crumbled Blue
Cheese Fresh Vegetable Crudités | Herb Dip
Cold Poached Salmon | Saffron Aioli

STATIONS

Shrimp-Gazpacho Shooters
Pakora & Lettuce Wraps w/ Curry Mayo | Assorted Pickles
Mediterranean Dips Spreads

SANDWICH BOARD

Chicken Korma Wraps
Thai Rice Paper Wraps w/ Tangy Rice Noodle | Thai Basil
Grilled Salmon Sliders w/ Pickled Onions | Soy Mustard

SIDES

Oven Roasted Potato Bites w/ Brie | Arugula Pesto
Risotto Balls w/ Marinara Sauce

Carved & Decorated Fresh Fruit Display
Selection European Sweets | Truffles
Galub Jamun
Domestic & International Cheese Presentation

25 person minimum | applicable taxes & service charges are extra



Cocktail Party



OFFERINGS

STATIONARY

- Included -

CANADIAN CHEESE DISPLAY | Mingling Grapes | Accompaniments
FLOWER BOX CRUDITE | Yogurt Dip
PATE DU CHEF | House Pickles | Mustards | Preserves
MEDITERRANEAN DIPS & SPREADS | Crisp Breads

PASSED HORS D'OEUVRES

- Choose Any 8 -

MEAT

PULLED PORK WONTONS | Sriracha
PORK DUMPLINGS | Soy Mustard
MINI YORKIES | Shaved Prime Rib | Blue Cheese Aioli | Crispy Onions
MINI MUFLUETTA | Assorted Deli Meat | Pesto Aioli | Focaccia Bites
SWEET & SOUR MEATBALLS
MOROCCAN LAMB LOLLIS | Moroccan Spice Dusted | Spiced Yogurt
MEATBALL SLIDERS | Brioche | Tomato | Smoked Gouda
PULLED PORK SLIDERS | Brioche | Smoked Apple BBQ Sauce
GRILLED BACON-WRAPPED BEEF TENDERLOIN SKEWERS | Tarragon Aioli
MINI BEEF WELLINGTONS | Puff Pastry | Tarragon Aioli
BEFF EMPENADAS | Chimichurri

CHICKEN

SESAME CRUSTED CHICKEN | Miso Glaze
TANDOORE | Cumin Yogurt
CHICKEN SATAYS | Thai Glaze
SOUTHWESTERN CHICKEN SALAD | Torfilla Basket | Pico Di Gallo | Guacamole
CHICKEN DRUMETTES | Thai Honey
CHICKEN EMPENADAS | Chimichurri

SEAFOOD

SHRIMP SATAYS | Thai Sweet & Spicy
SMOKED SALMON CANAPES | Herbed Cream Cheese | Cucumber
CRAB BITES | Chipotle Aioli
SHRIMP BALLS | Saffron Aioli
COD BALLS | Saffron Aioli
SHRIMP SHOOTERS | Gazpacho Cocktail Sauce
SEAFOOD GYOZA | Soy | Grainy Mustard
BACON-WRAPPED SCALLOPS | Cocktail Sauce
SEAFOOD DUMPLINGS | Soy | Grainy Mustard

VEGETERIAN

SPRING ROLLS | Chili Plum Sauce
QUICHE BITES | Assorted
SPANAKOPITA | Cheese & Spinach | Tzaziki
TOMATO CROSTINI | Bocconcino | Balsamic Reduction
ZUCCHINI STICKS | Spicy Marinara
STUFFED MUSHROOMS | Basil Pesto
STUFFED EGGPLANT | Roast Pepper Coulis
PORCINI ARANCINI | Truffled Lemon Aioli
VEGETABLE SAMOSAS | Curried Yogurt

2 Hour Service | 16 pcs pp

25 person minimum | applicable taxes & service charges are extra



Plated Social Dinners



SELECTIONS

THREE COURSE DINNER MENU 1

Salad & Soup Selections (choose 1)

Mushroom Bisque | Crispy Leeks | Chevre Croute | Truffle Essence
Cream of Asparagus | Creme Fraiche | Pancetta Crisp
Baby Spinach | Pecans | Crumbled Blue | Arugula | Maple Balsamic
Tangled Greens | Simple Salad Greens | Tomato | Choice of Dressing

Entrée Selections (choose 1)

Oven Roasted Pork Tenderloin wrapped in Prosciutto | Fennel Jus
Rotisserie-Style Chicken Supreme | Thyme-Scented Jus
Carved Beef Striploin | Pomery Mustard | Red Wine Jus
All entrees served with rosemary roasted potatoes | seasonal vegetable

Dessert Course (choose 1)

Tiramisu | Espresso Creme Anglaise
Chef's Creme Brulee | Fresh Berries | Biscotti
Ice Cream Crepe | Seasonal Fruit | Raspberry Coulis

Freshly brewed coffee | Tea

THREE COURSE DINNER MENU 2

Salad & Soup Selections (choose 1)

Woodland Mushroom Puree w/ braised garlic and "Woolwich Chevre" croute Butternut
Squash & "St Davies" Pear Bisque w/ maple chive cream
"Holland Marsh" Spinach Salad w/ Niagara strawberries, Almonds & Vincotto
Hearts of Romaine w/ local pancetta, crouton crumble & shaved "Thornloe" Asiago

Entrée Selections (choose 1)

Pancetta-Wrapped "Willowgrove Hill" Pork Tenderloin w/ port wine reduction
Herb-Crusted "Wellington County" Beef Tenderloin Medallions w/ red wine jus
Canadian Angus Certified Prime Rib Roast w/ horseradish jus
Asiago Crusted "Brant County" Organic Chicken w/ VQA red wine & sundried tomato
Roasted "Jail Island" Salmon w/ mustard foam
Choice of Potato or Rice & Seasonal Vegetables

Dessert Selections (choose 1)

Ice Cream Crepes w/ vanilla custard sauce
"Callebaut" Chocolate Ganache Tart w/ ginger crème anglaise Mascarpone
Panna Cotta w/ Niagara blackberries
Chef's Inspired Crème Brulee
Mason Jar Tiramisu w/ mocha cream

Freshly brewed coffee | Tea

25 person minimum | applicable taxes & service charges are extra

Additional:

Pasta Selections (choose 1)

Mushroom Baci w/ balsamic cream, crispy leeks & "Thornloe" Asiago
Bowtie & Pesto w/ oven-dried tomatoes, pine nuts, rappini & "Woolwich Chevre" Sage
Gnocchi w/ Ontario lamb Bolognese & "Mariposa" Feta

Add \$9.95/pp++ (Other Choices Available)



Bar Offerings



Standard Bars

All Bar Services will include Smart Serve certified bar staff;
All applicable glassware, straws, napkins, garnishes, mixes;

Premium Brands of:

Rye | Canadian Club or equivalent
Rum | Bacardi Light and Dark and Amber or equivalent
Vodka | Smirnoff or equivalent
Gin | Beefeater or equivalent
Scotch | Johnnie Walker Red Label or equivalent

Peach Schnapps for mixed blends

Our bar varieties will include a selection of Caesars, Bloody Mary's, Mixed Cocktails.

Pepsi bottled products for pop & juices

Wine | BOTTLE OFFERINGS

VINELAND ESTATES | TINTERN RED - VQA | Ontario
VINELAND ESTATES | TINTERN WHITE - VQA | Ontario

CASAL THAUERO | MERLOT-CABERNET SAUVIGNON | Italy
CASAL THAUERO | PINOT GRIGIO | Italy

TRAPICHE ASTICA | MERLOT-MALBEC | Argentina
TRAPICHE ASTICA | SAUVIGNON BLANC-SEMILLON | Argentina

Beer | BOTTLE OFFERINGS

Canadian
Coors Light
Rickard's Red
MGD
Export
Carling
Sleeman's Cream Ale
Sleeman's Honey Brown
Moosehead
Blue
Blue Light
Bud
Bud Light
Alexander Keith's





CONSUMPTION BAR

Liquor/Domestic Beer
Import Beer
Wine (gls)
Wine (btl)
Pop/Juice

*Consumption Bar

Consumption Bar packages includes all applicable setup, glassware, bartender, cleanup, etc...Should bar sales not exceed stated minimums; the difference will be billed to Master Account.

CASH BAR

Liquor/Domestic Beer
Import Beer:
Wine (gls):
Wine (btl)
Pop/Juice

*CASH Bar

CASH Bar packages includes all applicable setup, glassware, Bartender, Ticket Seller, cleanup, etc...
Should bar sales not exceed stated minimums; the difference will be billed to Master Account.

HOST BAR

1 Hour:
2 Hours:
3 Hours:
4 Hours:
5 Hours:
6 Hours:
7 Hours:

*HOST Bar packages includes all applicable setup, glassware, Bartender, cleanup, Etc...Host Bar minimum 25 Persons.

Bar Prices are inclusive of all taxes and gratuities

