

Equipment (per day)

Flipchart - includes paper and markers

Whiteboard - includes markers

Easel

LCD Projector

Screen – 6 foot

Screen – 8 foot

Speakerphone

Podium

Wired Microphone

Cordless Microphone

Lapel Microphone

Extension Cord

Power Bar

All audio visual pricing is subject to change and based on availability. We are happy to offer one wired internet port or wireless internet (based on location), complimentary in each of our meeting rooms.

You are welcome to bring your own audio visual equipment (\$5 energy surcharge) or work with a third party of your choice.

Note that all music pre-recorded or live is to be independent of meeting room sound systems and subject to SOCAN and other applicable fees where required by law.

Please ask your Catering Manager for pricing on any audio visual equipment you may require that is not listed. We would be happy to secure a quote for you.

We are proud to offer wireless internet in our meeting rooms. Should you require any more than our standard wireless internet service (light surfing for multiple users), please speak with your catering manager.

audio
& video
solutions



COFFEE BREAKS

Hot Beverages

Freshly brewed 100% Columbian regular and decaffeinated coffee, assorted regular and herbal teas

Cold Beverages

Assorted individual juices
Assorted soft drinks
Unlimited Vivreau water (subject to availability)
Assorted fruit juices (serves 10)
Iced tea (serves 10)
Ice cold milk (serves 10)
Assorted still/sparkling water

Fresh From the Bakery

Assorted pastries
Assorted muffins
Fresh baked croissants
Assorted bagels with cream cheese, butter and preserves
Assorted dessert squares
Freshly baked jumbo cookies
Assorted breakfast loaves

Breakfast Items

Individual assorted fruit yogurt
Assorted granola bars
Assorted sliced seasonal fresh fruit
Market fresh whole fruit
Steel cut oatmeal and condiments

Munchies and Snacks

Vegetable crudité's with ranch dressing
Imported and domestic cheese with crackers
Assorted chocolate bars (mini)
Assorted chips
Pretzel bowls (serves 8-10)

food &
beverages
solutions

Pricing does not include applicable taxes or 15% service charge. Please note that not all ingredients are listed, if there are any allergies or dietary concerns please speak with our Catering Manager.



THEMED COFFEE BREAKS (MINIMUM 15 GUESTS)

Here's to Your Health

- Low fat granola bars
- Vegetable crudités with ranch dressing
- Assorted yogurts or individual yogurt parfaits
- Chilled fruit juice

Energy Boost

- Assorted mini chocolate bars
- Assorted individual potato chips
- Assorted vitamin water/soft drinks (one per guest)

Traditional Coffee Break

- Assorted jumbo cookies
- Sliced seasonal fresh fruit
- 100% Columbian coffee, regular and herbal tea selection

Sweet Indulgence

- Sliced seasonal fresh fruit
- Assorted gourmet desserts and squares
- 100% Columbian coffee, regular and herbal tea selection

The Refresher

- Chicken wings | assorted flavours and dips
- Vegetable crudités with ranch dressing
- Assorted soft drinks and mineral water (one per guest)

Power Break

- Variety of granola bars
- Whole fresh fruit
- Assorted breakfast loaves
- Chilled fruit juice
- 100% Columbian coffee, regular and herbal tea selection

food &
beverages
solutions

Pricing does not include applicable taxes or 15% service charge. Please note that not all ingredients are listed, if there are any allergies or dietary concerns please speak with our Catering Manager.



BREAKFAST BUFFETS (MINIMUM 15 GUESTS)

Continental Breakfast

Chilled fruit juice
 A selection of pastries and baked goods with condiments and preserves
 Fresh fruit salad
 100% Columbian coffee, regular and herbal tea selection

Healthy Choices

Chilled fruit juice
 A selection of health smart muffins and bagels served with condiments and preserves
 Assorted yogurts and granola
 Assorted cereals with milk
 Oatmeal and fixings
 Fresh fruit salad
 100% Columbian coffee, regular and herbal tea selection

Hot Morning Buffet

Chilled fruit juice
 A selection of pastries and baked goods with condiments and preserves
 Fresh scrambled eggs
 Bacon and mild Italian sausages
 Breakfast potatoes
 Fresh fruit salad
 100% Columbian coffee, regular and herbal tea selection

Executive Morning Buffet

Chilled fruit juice
 A selection of pastries, baked goods and bagels with condiments and preserves
 Assorted yogurts and granola
 Oatmeal and fixings
 Fresh scrambled eggs
 Bacon and mild Italian sausages
 Breakfast potatoes
 Fresh fruit salad
 100% Columbian coffee, regular and herbal tea selection

Additions

Crème Brûlée French toast (minimum 15 guests)
 Omelette Station | chef attended action station with assorted toppings including: tomatoes, onions, mushrooms, peppers, ham, bacon and cheese (not available at all locations)
 Egg Scrambler (4 options)

Pricing does not include applicable taxes or 15% service charge. Please note that not all ingredients are listed, if there are any allergies or dietary concerns please speak with our Catering Manager.

food & beverages solutions



LUNCH BUFFETS (MINIMUM 15 GUESTS)

Classic Working Lunch

Chef's soup of the day
 Medley of seasonal greens with a variety of dressings
 Assorted sandwiches on artisan breads and wraps with Chef's selection of ham, turkey, roast beef, tuna, egg salad, chicken salad and vegetarian
 Sliced seasonal fresh fruit
 A selection of dessert squares
 100% Columbian coffee, regular and herbal tea selection

Deluxe Working Lunch

Chef's soup of the day
 Medley of seasonal greens with a variety of dressings
 Vegetable crudité's with ranch dressing
 Assorted sandwiches on artisan breads and wraps with Chef's selection of ham, turkey, roast beef, tuna, egg salad, chicken salad and vegetarian
 Assorted premium croissant sandwiches
 Sliced seasonal fresh fruit
 Assorted gourmet desserts and squares
 100% Columbian coffee, regular and herbal tea selection

Deli Bar Working Lunch

Chef's soup of the day
 Medley of seasonal greens with a variety of dressings
 Vegetable crudité's with ranch dressing
 Build your own sandwich with artisan breads and assorted wraps
 Variety of deli meats including ham, turkey, roast beef, tuna, egg salad and chicken salad
 Traditional toppings of cucumber, tomato, lettuce, onions, pickles, red peppers and condiments
 Sliced seasonal fresh fruit
 Assorted gourmet desserts and squares
 100% Columbian coffee, regular and herbal tea selection

\$5 per guest additional charge is applicable if under minimum numbers.

food & beverages solutions

Pricing does not include applicable taxes or 15% service charge. Please note that not all ingredients are listed, if there are any allergies or dietary concerns please speak with our Catering Manager.



LUNCH BUFFETS CONTINUED (MINIMUM 15 GUESTS)

Executive Lunch Buffet Served 10:30am - 2:00pm only

Fresh baked buns with butter
 Starter (Choice of 2)
 Sides (Choice of 1)
 Fresh seasonal vegetables
 Main Entrée (Choice of 1)
 Sliced seasonal fresh fruit
 Assorted gourmet desserts and squares
 100% Columbian coffee, regular and herbal tea selection

Choose from:

Starters

- Classic Caesar salad
- Mixed greens with dressings
- Greek pasta salad
- Marinated vegetable salad
- Country potato salad
- Kale and quinoa salad
- Chef's soup of the day

Sides

- Herb roasted potatoes
- Jasmine rice
- Mashed potatoes
- Wild rice medley
- Garlic toast

Main Entrées

- Penne primavera with chicken – vegetarian option available
- Lasagna – vegetarian option available
- Chicken provençale
- Fresh salmon fillet
- Roast beef with horseradish and jus
- Top sirloin with au jus
- Grilled chicken breast in a wild mushroom cream sauce

Additions

- Add an additional salad / soup
- Add an additional starch
- Add an additional entrée

food &
 beverages
 solutions

Pricing does not include applicable taxes or 15% service charge. Please note that not all ingredients are listed, if there are any allergies or dietary concerns please speak with our Catering Manager.



PLATED DINNERS (MINIMUM 25 GUESTS)

All plated dinners are served with freshly baked buns and butter, 100% Columbian coffee, regular and herbal tea selections and chef's choice of dessert.

Starters

Select one:

- Chef's soup of the day
- Mixed greens with house-made dressing
- Classic Caesar salad
- Spinach salad with house-made dressing
- Kale and quinoa salad with lemon vinaigrette
- Add both soup and salad

Main Entrée Choices

Chicken provençale dinner served with rice pilaf and seasonal vegetables

- or -

Fresh salmon filet served with rice pilaf and seasonal vegetables

- or -

Roast baron of beef with mini Yorkshires and rosemary au jus served with mashed potatoes and seasonal vegetables

- or -

Top Sirloin with au jus served with mashed potatoes and seasonal vegetables

- or -

Grilled chicken breast in a wild mushroom cream sauce served with mashed potatoes and seasonal vegetables

- or -

Mushroom ravioli with pesto cream sauce topped with sweet potato

All plated meals are priced with only one entrée choice. Multiple entrées may be selected (entrées only) with a maximum of 3 choices; \$7 per additional entrée, per person will apply.

food &
beverages
solutions

Pricing does not include applicable taxes or 15% service charge. Please note that not all ingredients are listed, if there are any allergies or dietary concerns please speak with our Catering Manager.



DINNER BUFFETS (MINIMUM 25 GUESTS)

Buffet dinners are served with freshly baked buns and butter, 100% Columbian coffee, regular and herbal tea selection.

Classic Dinner Buffet

Classic Salad (choice of 1)
Gourmet Salad (choice of 1)
Seasonal vegetable medley
Classic Side (choice of 1)
Main Entrée (choice of 1)
Sliced seasonal fresh fruit
A selection of dessert squares

Deluxe Dinner Buffet

Classic Salad (choice of 1)
Gourmet Salad (choice of 2)
Vegetable crudités with ranch dressing
Seasonal vegetable medley
Classic Sides (choice of 2)
Main Entrée (choice of 2)
Sliced seasonal fresh fruit
Assorted gourmet desserts and squares

Executive Dinner Buffet

Classic Salad (choice of 1)
Gourmet Salad (choice of 2)
Vegetable crudités with ranch dressing
Seasonal vegetable medley
Classic Side (choice of 2)
Main Entrée (choice of 3)
Domestic and import cheese platter
Sliced seasonal fresh fruit
Assorted gourmet desserts and squares

Choose from:

Classic Salads

Classic Caesar salad
Mixed greens with dressings

Gourmet Salads

Greek pasta salad
Spinach salad with house-made dressing
Marinated vegetable salad
Country potato salad
Kale and quinoa salad with lemon vinaigrette

Classic Sides

Herb roasted potatoes
Jasmine rice
Mashed potatoes
Wild rice medley

Main Entrées

Roast baron of beef with mini Yorkshires and rosemary au jus
Fresh salmon fillet
Chicken provençale
Lasagna – also available in vegetarian
Vegetarian penne primavera
Grilled chicken breast in a wild mushroom cream sauce
Top sirloin with au jus on a bed of mashed potatoes
Mushroom ravioli with pesto cream sauce topped with sweet potato

Additions

Add Main Entrée \$7 per guest

Pricing does not include applicable taxes or 15% service charge. Please note that not all ingredients are listed, if there are any allergies or dietary concerns please speak with our Catering Manager.



BEVERAGE SERVICE

Host Bar | for groups when the host pays for all liquor consumption

- Liquor – standard brands 1oz
- House wine, per glass
- Domestic bottled beer, per bottle
- Coolers – on request
- Import beer, per bottle
- Soft drinks & juice
- Bottled water

Cash Bar | when guests purchase tickets from a cashier or pay cash for drinks

- Liquor – standard brands 1oz
- House wine, per glass
- Domestic bottled beer, per bottle
- Coolers – on request
- Import beer, per bottle
- Soft drinks & juice
- Bottled water

***Cash bar prices include taxes.**

- Non-spirited Punch (serves 30)
- Spirited punch (serves 30)

All bars include the following standard items; rye, gin, white & dark rum, vodka, scotch, domestic beer, and house wine. Bar mixes include; orange juice, clamato juice, lime juice, cranberry juice, regular and diet soft drinks, and water. Please ask for pricing on premium products.

Note: The bartender charge of \$25 per hour (minimum of 4 hours) will be waived if sales meet or exceed \$400 per bar. In addition, a ticket seller charge of \$15 per hour (minimum of 4 hours) will apply for cash bars for functions over 100 people.

Alcohol Service Policy

It is our policy to serve alcoholic beverages in a responsible and professional manner at all times. We shall adhere to all applicable laws and regulations as they pertain to the service of alcohol to under age or intoxicated persons.

The hours of beverage service does vary among locations. Please speak with the Catering Manager about details for your location.

ask to
see our
extended
wine list

