

**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.

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## 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)

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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

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**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)

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**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.

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**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

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**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.

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## 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

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## 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

