

Hugh John Flemming Forestry Centre

Catering Services & Rental Facilities



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Hugh John Flemming Forestry Centre Catering

Experience our outstanding hospitality with full service catering from breakfast through dinner. Our dedicated in-house catering team works with you to create a service that is specific to your requirements.

Our menu offers several selections for all appetites that can be delivered directly to your meeting room or have catered in our facilities. Seasonal catering events are available in most areas of our outdoor facilities.

Our Chef is available to discuss special menu items or to design a special menu based on a theme.

Catering for All Functions

- Nutrition Breaks
- Breakfast
- Luncheon
- Dinner
- Receptions
- Parties
- Barbeques
- Bar Service

The Hugh John Flemming Forestry Centre is conveniently located in the heart of Fredericton making it a destination for meetings and conferences.

Our facilities and craftily manicured grounds offer a picturesque setting for weddings and outdoor events.

General Information - Catering

- 72-hour notice is required catering bookings of <20 participants. Cancellations, reductions or additions to the number of guests must be received 48 hours prior to event.
- For functions 20+ a minimum of one week's notice is required. Cancellations, reduction or additions remain the same.
- Cancellation that do not meet the posted deadlines are subject to the costs for products purchased.
- Minimum orders are set in menu, costs are increased for orders less than minimum numbers posted.
- Billing for events is based on guaranteed number of attendees or attendees served, whichever is greater.
- Health and safety standards prevent food from being removed from or brought on-site for events. Exception applies to wedding cakes only.
- Minimum charge of \$12 for water set-up in all rental rooms.
- Events held between May 1 and August 31 are subject to a minimum of 75 attendees. <75 attendees are subject to additional costs.
- Accommodations are met for dietary restrictions and food allergies. Notification prior to event day is required.

Hours

7am - 4:30pm M-F

Regular operations for the Forestry Café are between 7am and 4:30 pm daily. Catering requirements often fall outside those hours and on weekends. Prices for events are adjusted for those times outside of regular operational hours.

Meeting Rooms, Equipment Rentals & Services

K.C. Irving Theatre \$350.00
○ Seating capacity 250

Core Lobby \$400.00
○ Capacity 340 standing

Core Boardroom \$88.00
○ Seating capacity 25

LED Projector \$25.00

Above rentals are charged on a per day basis.

Tablecloths \$6.00 each

Linen Napkins \$0.50 each

Skirted Display Tables \$15.00 each

Complimentary Items

- Microphones
- Projector Screen
- Laser Pointer
- Flipcharts
- Podiums, Staging
- Folding Tables
- Stacking Chairs



*Our environment,
your success!*

Fresh & Delicious Breakfast, Desserts and Nutritional Breaks

Wakey, Wakey!

Freshly Brewed Coffee	\$1.90
Tea	\$1.90

Cold Drinks

Soft Drinks	\$2.50
Lemonade & Iced Tea	\$2.50
Individual Fruit Juice	\$2.75
Fruit Punch (Dispenser)	\$2.25/serving
Bottled Water	\$2.25



Daily Breakfast

Take advantage of our breakfast selections served daily in our dining room from 7am to 9am.

Or

Have your meeting start early with breakfast delivered to your rental room.

Breakfast

The Continental \$7.50

Chilled fruit juice, freshly baked muffins, individual yogurts.

The Maritime Breakfast \$10.50

Chilled fruit juice, 2 farm fresh eggs, bacon, country style ham or sausage, breakfast potatoes and toast with butter & preserves.

- o Add bagel with cream cheese \$3.25

À La Carte

Bagel with Cream Cheese	\$3.60
Buttermilk Pancakes (2)	\$3.75
Muffin	\$2.60
Whole Fruit	\$2.25
Fruit, Granola Yogurt Parfait	\$4.25
Sliced Fresh Fruit	\$3.60

Bakers Corner

Freshly Baked Items	\$2.60
o Muffins, cinnamon buns, doughnuts, biscuits, croissants, fruit turnovers, brownies, sweetbreads, cupcakes, cookies.	
o For cheese croissants add \$0.50	

Bakers Basket \$4.25

- o Selection of cinnamon rolls, muffins and sweetbreads.
- o Minimum order 10

Bagel Basket \$3.60

- o Variety of bagel flavors served with butter and cream cheeses.
- o Minimum order 6

Fruit & Fibre Loaf or Coffee Cake \$3.50

- o Served with fresh fruit garnish
- o Minimum order 12

Muffin Basket \$2.60

- o Selection of muffins in a variety of flavors
- o Minimum order 12

Cookie Basket \$3.50

- o Favorites including chocolate chip, oatmeal, double chocolate and macadamia nut.
- o Minimum order 12

Afternoon Refresher \$4.75

- o Brownie and fresh fruit kabobs served with crème fraiche
- o Minimum order 12

Wild About Chocolate \$3.80

- o Enjoy a selection of miniature brownies, including flavors such as; chocolate chunk, deep Dutch and chocolate marble.
- o Minimum order 10

All prices are per person.

Minimum orders are set for each item.

All orders served with appropriate accompaniments as applicable

Nutrition Breaks

Vegetable Platters...Assorted Vegetables with Ranch Dip

- o Small \$42.00
- o Medium \$88.00
- o Large \$126.00

Fruit Platter...Assorted Fresh Fruit with Yogurt Dip

- o Small \$49.00
- o Medium \$106.00
- o Large \$153.00

Cheese Platter...Cheese Tray with Assorted Crackers

- o Small \$54.00
- o Medium \$113.00
- o Large \$162.00

Small serves 12

Medium serves 25

Large serves 36



Working Meetings..... Quick & Easy Lunches

Luncheon

L1 – Deli Express...Assorted triangular sandwiches served on white or whole- wheat bread. Tuna, egg, chicken salad and sliced Black Forest ham.

- o Small \$102.00
- o Medium \$213.00
- o Large \$306.00

L2 – All wrapped Up..Assorted whole-wheat and white tortillas filled with chicken Caesar, vegetables & cheese, sliced deli meats and tuna salad.

- o Small \$123.00
- o Medium \$256.00
- o Large \$369.00

L3 – Market Sandwich Platter...Roast beef with Dijon mustard, vegetable tortilla wrap, herbed sliced chicken and Italian cold cuts all served on country market breads. Includes vegetable sticks and ranch dip.

- o Small \$143.00
- o Medium \$299.00
- o Large \$430.00

L4 – Mediterranean Platter...Hummus, Tzatziki and Spinach dips with pita bread and olives.

- o Small \$96.00
- o Medium \$200.00
- o Large \$288.00

L5 – Pizza...Pepperoni & cheese, vegetable, barbeque chicken or the works.

- o Each \$25.00/Serves 8

L6 – Cold Plate...Grilled sliced chicken breast or sliced deli meats served with potato and pasta salad, sliced tomato, cucumber, halved eggs, pickles and roll.

- o Each \$14.95

All working luncheons include cookies and squares

Any of the above luncheon selections can be served with the Chef's soup of the day or garden salad for \$3.50 per person.

Fish, clam or seafood chowder add an additional \$5.00 per person.

Add a Different Salad

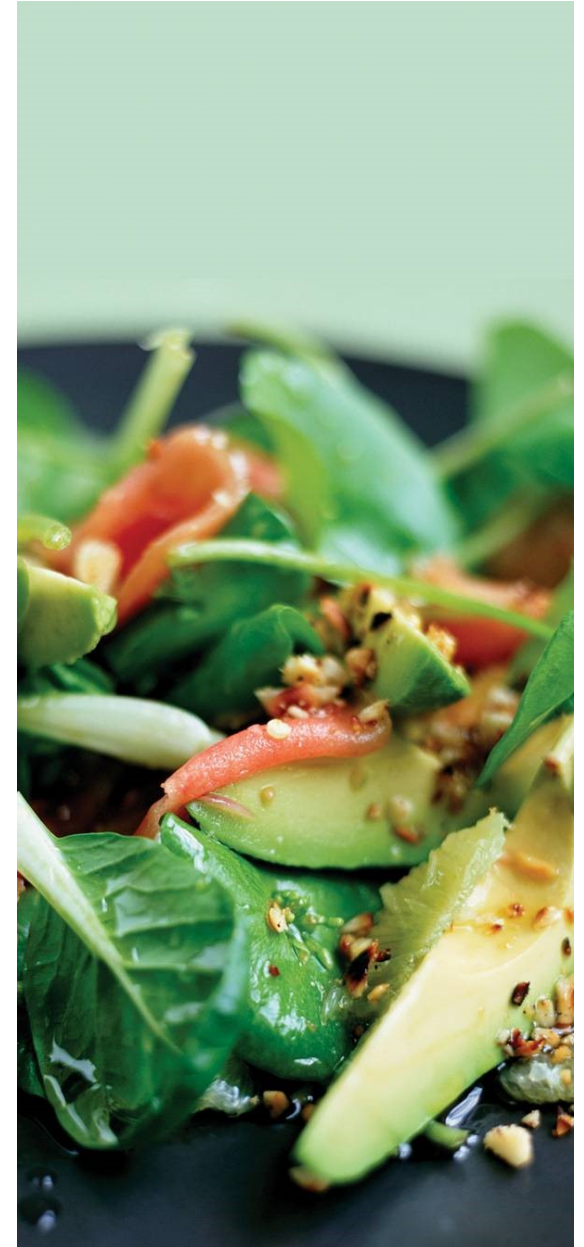
Chicken Caesar Salad	\$6.75
Julienne Salad	\$6.75
Caesar Salad	\$4.00
Pasta Primavera	\$4.00
Old-Fashioned Potato Salad	\$4.00

Luncheons served between 11am and 2:00 pm

Small serves 12

Medium serves 25

Large serves 36



Classic Fare Dinner Selections

Dinner

That's Italian...Baked lasagna, Caesar salad, zucchini with tomato garlic, toasted garlic bread.

o \$19.95

Roast Turkey...Served with savory dressing, garden salad (your choice of salad dressing), roasted potatoes, buttered peas, sliced glazed carrots, cranberry sauce, roll & butter.

o \$23.95

Roast Chicken...Served with Hunter sauce, garden salad (your choice of salad dressing), choice of potato or rice, Chef's choice vegetables, roll & butter.

o \$21.95

Chicken Parmigiana...Grilled breaded chicken breast topped with Marinara sauce & grated mozzarella cheese, garden salad (your choice of salad dressing), seasoned noodles, vegetable of the day, roll & butter.

o \$21.95

Cajun Pork Loin...Roasted Cajun herbed pork loin, choice of "Dirty Mashed Potatoes" or creole rice, vegetable medley, roll & butter.

o \$21.95

Roast Beef...Roast inside round of beef au jus complimented with horseradish sauce, oven roasted potatoes, glazed baby carrots, garden salad (your choice of salad dressing), roll & butter.

o \$24.95

Maple Glazed or Gingered Atlantic Salmon...Atlantic salmon glazed with maple syrup or ginger, garlic mashed potatoes, seasonal vegetable medley, pasta primavera, garden salad (your choice of salad dressing), roll & butter.

o Market Price



Desserts

Regular Dessert Selections \$3.50 per person

- o Apple Crisp
- o Cheese Cake Squares
- o Fruit Cup
- o Cream or Fruit Pie

Premium Dessert Selections \$4.50 per person

- o Black Forest Cake
- o Baked Cheese Cake
- o Carrot Cake with Cream Cheese Icing
- o Strawberry Shortcake



Above prices based on buffet style service

Table service dinners add an additional \$5.00 per person

Traditional Favorites Parties & Receptions

Platters

Tex Mex Treat...Tortilla chips served with spicy salsa and sour cream.

- o Small \$47.00
- o Medium \$99.00
- o Large \$142.00

Spiced Chicken Wings...Lightly spiced chicken wings served with carrot & celery sticks and creamy house dressing.

- o Small \$60.00
- o Medium \$125.00
- o Large \$180.00

Mixed Stater Platter...Assortment of spiced meatballs, cheese bites, mini spring rolls, zucchini sticks, and battered mushrooms served with dipping sauce.

- o Small \$70.00
- o Medium \$146.00
- o Large \$210.00

Chicken or Pork Brochettes...Marinated chicken or pork skewers served with Tzatziki sauce.

- o Small \$70.00
- o Medium \$146.00
- o Large \$210.00

Beef Sliders...Hand-formed pure beef patties served on a mini bun, topped with crunchy coleslaw, mozzarella and pickles.

- o Small \$60.00
- o Medium \$125.00
- o Large \$180.00

Pulled Pork Sliders...Slow roasted pork shredded and blended with spicy barbecue sauce, served on a mini bun, topped with crunchy coleslaw.

- o Small \$60.00
- o Medium \$125.00
- o Large \$180.00

Small serves 12

Medium serves 25

Large serves 36



Hot & Cold

Canapés and Hor's D'Oeuvres ...Minimum orders 48 for each

Per Dozen \$15.00 to \$30.00

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|-----------------------------------|--------------------------------|
| o Spring Rolls | o Samosas – Market Price |
| o Sausage Rolls | o Dry Garlic Ribs |
| o Mozza Sticks | o Breaded Shrimp |
| o Mini Quiche | o Stuffed Mushrooms |
| o Pork or Chicken Satay | o Mini Salmon Cakes |
| o Spicy or Honey Garlic Meatballs | o Artichoke Dip |
| | o Baked Brie & Raspberry Tarts |

Seafood on Demand

- | | |
|--------------------------|--------------|
| o Bacon Wrapped Scallops | Market Price |
| o Smoked Salmon on Rye | Market Price |

Late Night Snacks...Potato Chips, Pretzels and Popcorn Bowls.

- | | |
|---------------------------------------|-----------------|
| o Snacks | \$4.00 Per Bowl |
| o Individual Chips and Chocolate Bars | \$2.25 Each |

It's Not Over Yet!

Choose from the large selection of traditional fare to satisfy any guests.

Orders can be served throughout the evening.



Savory & Seasonal Barbeques

Dinners & Lunches

The Backyard BBQ...Homemade burgers and jumbo hotdogs served with an assortment of condiments, choice of two salads (potato, coleslaw or pasta salad), sliced watermelon, lemonade.

- \$15.95
- Minimum 40 People

The Tailgate...Italian sausage & barbequed chicken breast, choice of two salads (potato, coleslaw or pasta salad), fruit & vegetable platter with creamy house dressing, lemonade.

- \$18.50
- Minimum 40 People

Optional Additions...Our Chef can design a barbeque or dinner buffet that works for your group. Including items such as; side pork ribs, New York sirloin steak, Atlantic lobster, filed and ocean platters and seasonal grilled vegetables.

- Pricing varies with season and markets
- Minimum 40 People

Above prices based on buffet style service

Table service dinners add an additional \$5.00 per person

All barbeques are weather dependant

Miscellaneous Items

Box Lunch...Two sandwiches on whole-wheat or white bread, two home-baked cookies, one whole fresh fruit, one beverage (water or soft drink).

- \$9.95

Add \$0.30 to substitute sandwiches with one wrap or sub.

Add \$0.40 to substitute sandwiches with one croissant

Meal Tickets...Served in the dining room, Lunch and Dinner includes choice of daily hot entrée special with potato, vegetable or pasta, soup or small salad, dessert and beverage.

- Breakfast \$8.95
- Lunch \$11.95
- Dinner \$14.95

Prices may vary depending on daily entrée and special occasions.

Bar Services

Bartender \$75.00
Beer, Wine, Spirits \$5.50 per drink

Cocktail Punch \$2.25 per person
○ Blend of chilled fruit juices and ginger ale.

