

Meadow Muse

PAVILION

In Fish Creek Provincial Park



Wedding Package

Booking Information

CATERING

Great Events Catering is the exclusive food and beverage supplier for the Meadow Muse Pavilion.

Offering over 30 years of catering experience in Calgary, their menus are stocked with exciting options to satisfy every palate.

Choose from various buffet, plated and cocktail reception menus. If you have a custom theme in mind or you're open to suggestions for something spectacular, ask your sales representative how you can wow your guests with a custom menu.

BOOKING INFORMATION

FULL DAY FACILITY RENTAL FEE (MONDAY - THURSDAY)**	MINIMUM FOOD & BEVERAGE SPEND (MONDAY - THURSDAY)*	FULL DAY FACILITY RENTAL FEE (FRIDAY - SUNDAY)	MINIMUM FOOD & BEVERAGE SPEND (FRIDAY - SUNDAY)*	*MINIMUM FOOD & BEVERAGE SPEND IS BEFORE TAX, LABOUR AND SERVICE CHARGE. **MONDAY - THURSDAY PRICES EXCLUDE HOLIDAYS
\$2000/day + GST	\$2500/day	\$4000/day + GST	\$4500/day	

- Tours and bookings are made through Great Events Catering at 403.305.7701 or info@MeadowMuse.ca.
- Prices and menus are subject to change without notice.
- Quotes will be valid for up to 6 months.
- A 50% non-refundable deposit is required at time of booking to secure your venue reservation.
- The ceremony fee is \$300, and includes white resin chairs, set up and tear down for up to 150 guests.
- The space will be available for decor move in as early as 9AM the morning of your event. For early move-in, please speak to the sales representative.
- Decor items must be removed by 1:30AM the night of your event. Special arrangements can be made for a later move-out (an extra fee may apply). Rental items that

cannot be picked up by the move-out deadline can be stored behind the tent, at the renter's risk, if arrangements have been made ahead of time.

- Great Events Catering is the exclusive food and beverage supplier for Meadow Muse. **Outside food and beverage will not be permitted.** Exceptions will include wedding/celebratory cakes from establishments carrying a food handling license.
- Due to the surrounding residential area, all noise levels must be in compliance with city by-laws. All music and noise levels must be turned down by 10PM and stopped at 12:30AM.
- SOCAN and Resound fees will apply to any event with musical accompaniment. Fees will depend on various elements of your event.

DIMENSIONS	STAND-UP COCKTAIL RECEPTION	BUFFET STYLE MEAL	BANQUET STYLE PLATED MEAL	FOR OTHER SET UP CONFIGURATIONS, PLEASE ASK YOUR SALES REP
40 x 60	175	130	150	

INCLUDED WITH YOUR RENTAL

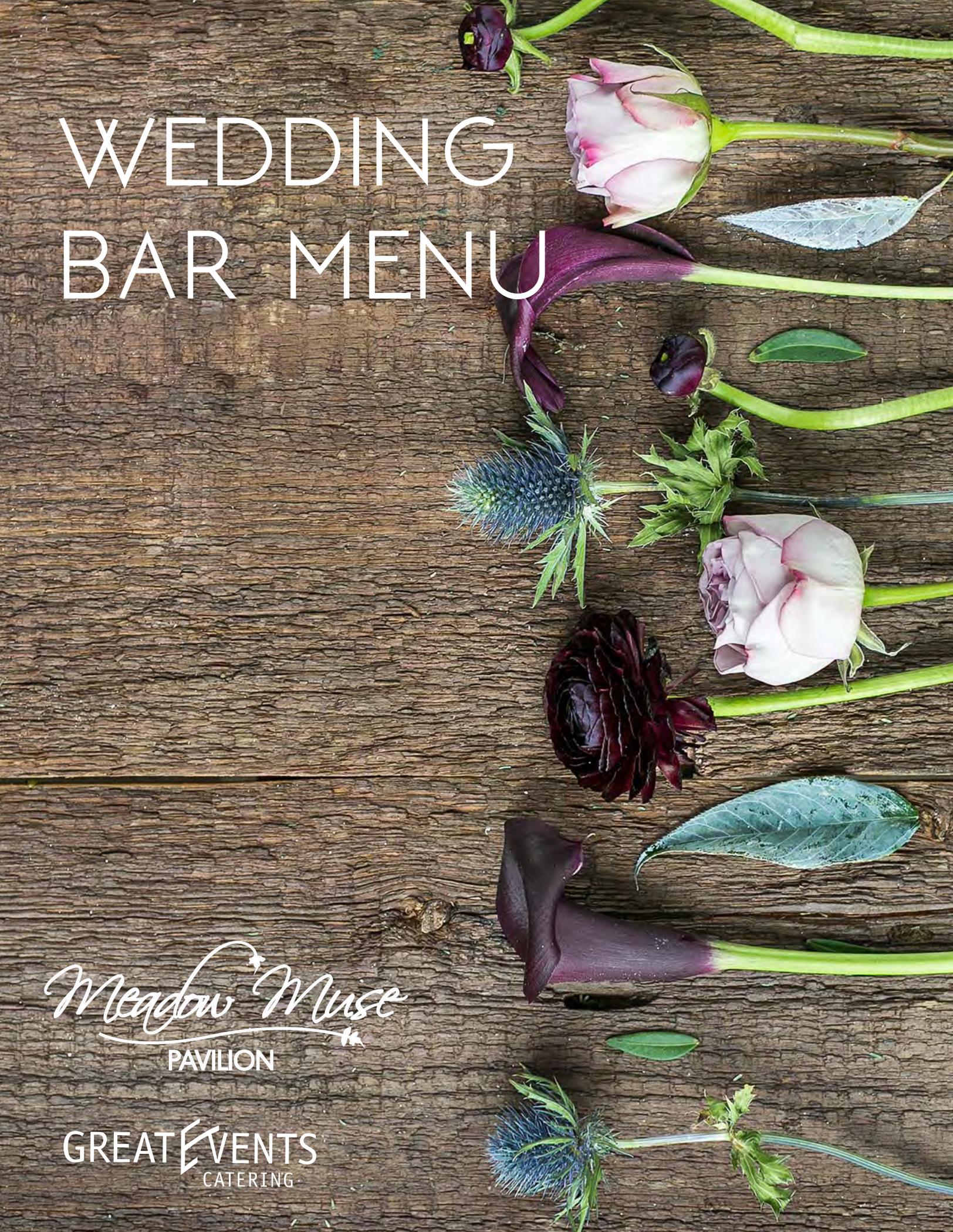
- Rectangular tables (up to 8)
- Round tables (up to 17)
- Folding chairs (up to 150)
- Parking
- Wooden bar
- Chandelier lighting
- Washrooms
- Black, White or Ivory Linens



Meadow Muse Pavilion

15985 Bow Bottom Trail SE | Calgary, AB | 403.305.7701

www.meadowmuse.ca | info@meadowmuse.ca |    MeadowMuseYYC



WEDDING BAR MENU

Meadow Muse
PAVILION

GREAT EVENTS
CATERING

TYPES OF BAR SERVICE

HOST BAR | CLIENT PAYS FOR GUESTS BEVERAGES

- INCLUDES SET UP OF LIQUOR, STEMMED WINE AND ALL-PURPOSE GLASSES, MIX (SOFT DRINKS, CLAMATO, ORANGE, CRANBERRY JUICE), ICE, GARNISHES (LEMONS, LIMES, CELERY), BAR ACCESSORIES (BOTTLE OPENERS, BAR BINS, STRAWS, COCKTAIL NAPKINS, SPEED SPOUTS, TOBASCO, WORCESTERSHIRE, CELERY SALT GLASS RIMMER, SALT AND PEPPER) AND BARTENDER(S)
- IF THE TOTAL BEVERAGE SALES ARE LESS THAN \$750.00 PER BARTENDER, A BARTENDER FEE OF \$35.00 PER HOUR (MINIMUM OF 4 HOURS) WILL APPLY

CASH BAR | GUESTS PAY FOR THEIR OWN BEVERAGES

- INCLUDES SET UP OF LIQUOR, STEMMED WINE AND ALL-PURPOSE GLASSES, MIX (SOFT DRINKS, CLAMATO, ORANGE, CRANBERRY JUICE), ICE, GARNISHES (LEMONS, LIMES, CELERY), BAR ACCESSORIES (BOTTLE OPENERS, BAR BINS, STRAWS, COCKTAIL NAPKINS, SPEED SPOUTS, TOBASCO, WORCESTERSHIRE, CELERY SALT GLASS RIMMER, SALT AND PEPPER) AND BARTENDER(S)
- IF THE TOTAL BEVERAGE SALES ARE LESS THAN \$750.00 PER BARTENDER, A BARTENDER FEE OF \$35.00 PER HOUR (MINIMUM OF 4 HOURS) WILL APPLY
- A TICKET SELLER FEE OF \$30/HOUR (MINIMUM 4 HOURS) WILL APPLY
- SUBSIDIZED BARS AND HOST TICKETS ALSO AVAILABLE, PLEASE SPEAK WITH YOUR SALES MANAGER FOR MORE INFORMATION



PRICES ARE SUBJECT TO 18% SERVICE AND SET UP CHARGE AND 5% GST

THE WINE LIST

HOUSE SELECTION | 750 ML

MONTALTO PINOT GRIGIO	ITALY	29.00
MONTALTO CABERNET SAUVIGNON	ITALY	29.00
BRAVE STEP PINOT NOIR	CHILE	28.00
BRAVE STEP SAUVIGNON BLANC	CHILE	28.00

WHITE | ROSE | 750 ML

JOSEPH DROUHIN MÂCON-VILLAGES	FRANCE	39.00
BYRON-SANTA BARBARA CHARDONNAY	CALIFORNIA	52.00
CAKEBREAD CHARDONNAY	CALIFORNIA	109.00
MISSION HILL 5 VINEYARDS CHARDONNAY CASA	OKANAGAN	36.00
SILVA CHARDONNAY	CHILE	28.00
KIM CRAWFORD SAUVIGNON BLANC	NEW ZEALAND	41.00
CÔTE LAVANDE SAUVIGNON BLANC	FRANCE	28.00
ST. SUPERY NAPA SAUVIGNON BLANC	CALIFORNIA	59.00

BERINGER FOUNDERS ESTATE PINOT GRIS	CALIFORNIA	36.00
MEZZACORONA PINOT GRIGIO	ITALY	33.00
UNDERWOOD PINOT GRIS	OREGON	41.00

DR. LOOSEN RIESLING	GERMANY	34.00
GRAY MONK GEWURTZTRAMINER	OKANAGAN	42.00
GOMBA MOSCATO PIEMONTE DOC	ITALY	34.00

JOYA ROSÉ	PORTUGAL	29.00
BARTON & GUESTIER ROSÉ	FRANCE	36.00

RED | 750 ML

ZENATO RIPASSA VALPOLICELLA CLASSICO	ITALY	50.00
ZENATO VALPOLICELLA	ITALY	35.00
NATALE VERGA MONTEPULCIANO D'ABRUZZO	ITALY	32.00

LAN RIOJA CRIANZA	SPAIN	39.00
HONORO VERA GARNACHA	SPAIN	32.00

VOLCANES DE CHILE PINOT NOIR	CHILE	37.00
MARK WEST PINOT NOIR	CALIFORNIA	32.00
MISSION HILL 5 VINEYARDS PINOT NOIR	OKANAGAN	43.00
DROUHIN LAFORET PINOT NOIR	FRANCE	47.00

CARMEN GRAN RESERVA CABERNET SAUVIGNON	CHILE	34.00
BLACK STALLION NAPA CABERNET SAUVIGNON	CALIFORNIA	73.00
LOUIS MARTINI NAPA CABERNET SAUVIGNON	CALIFORNIA	42.00
SICHEL BORDEAUX	FRANCE	39.00

LOS CARDOS DONA PAULA MALBEC	ARGENTINA	28.00
LUIGI BOSCA OLD VINES MALBEC	ARGENTINA	38.00

SUMAC RIDGE MERLOT	OKANAGAN	41.00
TORREON DE PAREDES MERLOT	CHILE	34.00
BURROWING OWL MERLOT	OKANAGAN	67.00

TRENTHAM SHIRAZ	AUSTRALIA	39.00
CARDINAL ZINFANDEL	CALIFORNIA	28.00



THE WINE LIST

SPARKLING | CHAMPAGNE | 750 ML

LA MARCA PROSECCO	ITALY	38.00
VILLA CONCHI CAVA BRUT	SPAIN	35.00
VEUVE CLIQUOT BRUT	FRANCE	115.00
PERGOLO PROSECCO	ITALY	30.00
CARL JUNG DE-ALCOHOLIZED WINE	GERMANY	17.00

DESSERT WINE | ICE WINE | PORT

FONSECA 10 YEAR OLD TAWNY PORT 375ML	PORTUGAL	37.00
INNISKILLIN RIESLING ICE WINE	CANADA	82.00

*OTHER WINES ARE AVAILABLE UPON REQUEST; MUST BE PURCHASED BY THE CASE.

**WINE SELECTIONS SHOULD BE CONFIRMED AT LEAST 2 WEEKS BEFORE AN EVENT.
ALL WINES ARE SUBJECT TO AVAILABILITY. IF A SELECTION IS UNAVAILABLE,
THE CLIENT WILL BE CONTACTED AND A SUBSTITUTE WILL BE PROVIDED,
EQUIVALENT IN VALUE AND PRICE.



BAR MENU

BEVERAGES	UNIT	HOST BAR	CASH BAR
HOUSE BRAND LIQUORS	1 OUNCE	\$7.00	\$7.50
PREMIUM SELECTS LIQUORS	1 OUNCE	\$7.50	\$8.00
DOMESTIC BEER BIG ROCK, COORS, CANADIAN	BOTTLE	\$7.00	\$7.50
IMPORT/MICRO BEER STELLA, CORONA, PHILLIPS, VILLAGE	BOTTLE	\$7.50	\$8.00
HOUSE RED OR WHITE WINE	6 OUNCE	BOTTLE PRICE	\$9.00
PREMIUM RED OR WHITE WINE	6 OUNCE	BOTTLE PRICE	\$11.00
LIQUEURS	1 OUNCE	\$8.00	\$8.50
SOFT DRINKS	PER SERVING	\$3.00	\$3.50
JUICE	PER SERVING	\$3.00	\$3.50
MINERAL WATER	PER SERVING	\$3.00	\$3.50
SAN PELLEGRINO SOFT DRINKS (LEMON/ORANGE)	CAN	\$3.50	\$3.75
SAN PELLEGRINO SPARKLING WATER	BOTTLE	\$3.50	\$3.75

LIQUORS

HOUSE BRAND LIQUORS

BLACK STALLION VODKA
CANADIAN CLUB RYE
FAMOUS GROUSE SCOTCH
BACARDI WHITE RUM
BACARDI DARK RUM
BEEFEATER GIN
CAPTAIN MORGANS SPICED RUM

PREMIUM SELECT LIQUORS

EAU CLAIRE VODKA
CROWN ROYAL RYE
CHIVAS REGAL SCOTCH
MOUNT GAY AMBER RUM
BOMBAY SAPPHIRE LONDON DRY GIN

LIQUEURS | 1 OZ SERVING

OTHER SELECTIONS AVAILABLE UPON REQUEST

KAHLUA
BAILEYS

GRAND MARNIER
DRAMBUIE

AMARETTO

PREMIUM SCOTCH & BOURBON BAR | 1 OZ SERVING | \$10.00

OTHER SELECTIONS AVAILABLE UPON REQUEST

GLENLIVET 12 YEARS
GLENFIDDICH 12 YEARS
BOWMORE MARINER 12 YEARS
GLENMORANGIE 10 YEARS

MAKER'S MARK BOURBON
BULLEIT BOURBON
KNOB CREEK BOURBON

DRINK LUGE ICE SCULPTURES STARTING AT \$350
SPECIALTY COCKTAILS AVAILABLE UPON REQUEST

PRICES ARE SUBJECT TO 18% SERVICE AND SET UP CHARGE AND 5% GST

BAR MENU

ITALIAN BEVERAGE JAR (SERVES 15 – 20 PEOPLE)

DRINK DISPENSERS

NON-ALCOHOLIC PUNCH | PER GALLON | \$50.00

MOCK CHAMPAGNE | PER GALLON | \$55.00

LEMONADE | PER GALLON | \$45.00

ICED TEA | PER GALLON | \$45.00

FRUIT INFUSED WATER | PER PERSON | \$1.75

LIQUOR PUNCH | PER GALLON | \$130.00

CHAMPAGNE PUNCH | PER GALLON | \$130.00

HOT CHOCOLATE BAR | PER PERSON | \$5.50

STEEPED MELTED BELGIUM CHOCOLATE MILK SERVED WITH CHANTILLY CREAM, CHOCOLATE AND CARAMEL SPOONS, MARSHMALLOW STICKS, TOFFEE BITS, GRATED CHOCOLATE, PRALINES AND SPRINKLES

CAPPUCCINO CART | FIRST 3 HOURS \$595.00 | ADDITIONAL HOUR \$150.00

UNLIMITED CONSUMPTION. INCLUDES CUPS, CONDIMENTS, BARISTA, DISPOSABLE DESIGNER CUPS, SET UP, CLEAN UP, CHINA ESPRESSO CUPS, BOWLS ETC. AVAILABLE AT AN ADDITIONAL RENTAL FEE

ESPRESSO

CHAI LATTE

MOCHACCINO

FLAVOURED SYRUPS

HOT CHOCOLATE

DECAF

CAPPUCCINO

LATTE



WEDDING DINNER MENU

Meadow Muse
PAVILION

GREAT EVENTS
CATERING



PASSED HORS D'OEUVRES COLD SELECTION

BUTLERED BEFORE DINNER

BASED ON 2 PIECES PER PERSON | \$7.50 BASED ON 3 PIECES PER PERSON | \$11.95

BLT CAKES

DOUBLE SMOKED BACON, PICKLED ROMA, ARUGULA
CREAM

CRANBERRY AND BRIE BITES

CANDIED WALNUTS, ROSEMARY

PROSCIUTTO AND FIGS

WITH MASCARPONE CHEESE ON A DESIGNER SPOON

HOUSE MADE SMOKED SALMON

ON A CAPER BISQUIT WITH LEMON AIOLI

ANTIPASTO STICKS

GRILLED SQUASH RIBBONS, PROSCIUTTO, MOZZARELLA

TANDOORI CHICKEN

ON AN INDIAN CRISP WITH TEMPURA JALAPEÑO

PECKING DUCK

ROLLED IN SWEET PANCAKES, CHIVES, HOISIN GLAZE

CRISPY POLENTA BITES

ARUGULA OLIVE TAPENADE, NINJA RADISH

TEQUILA PRAWNS

PINEAPPLE CARPACCIO

OPEN FACE ITALIAN CRISPS (SELECTION OF 3)

ROASTED TOMATO | GOAT CHEESE, BASIL CHIFFONADE

PORCHETTA | SPICED TOMATO JELLY, SQUASH

CRISPY PROCUITTO | BRIE CHEESE, GRILLED ASPARAGUS

CHARCUTERIE | GENOA, RICOTTA, GEM TOMATO, ARTICHOKE

ITALIAN CHICKEN | SPICED HUMMUS, OLIVE TAPENADE

CRISPY TOASTS (SELECTION OF 3)

ITALIAN | PROSCIUTTO, RADISH, MASCARPONE RICOTTA,

PISTACHIO AVOCADO | GRILLED VEGETABLES, ASIAGO

CAPONATA | GOAT CHEESE, GREEN ONIONS

WILD MUSHROOMS | CARMELIZED RAMPS, FETA MOUSSE

CHICKEN CAPRESE | BALSAMIC DROPLETS

LOADED BAKED POTATO SQUARES

SOUR CREAM, CHEDDAR, CHIVES

CARAMELIZED ONION TARTLETTES

CHIVE, CRÈME FRAÎCHE

CHIPOTLE CHICKEN CUBES

GREEN ONION, PEPPER

PASSED HORS D'OEUVRES HOT SELECTION

CHICKEN ARANCINI

SMOKED TOMATO JAM

SWEET CORN CHICKEN PAKORA

RAITA SAUCE

LEMONGRASS CHICKEN SATAY

PEANUT DIPPING SAUCE

CHICKEN, BEEF OR VEGETARIAN GYOZA

WITH JAPANESE DIPPING SAUCE

BOURBON BEEF

HORSERADISH GIN COCKTAIL

MINI SHEPHERD'S PIE

SAVOURY GROUND BEEF AND VEGETABLES IN A LIGHT PASTRY
SHELL, TOPPED WITH MASHED POTATOES

TANDOORI SALMON SKEWERS

MANGO CHUTNEY

HONEY SRIRACHA BACON WRAPPED SHRIMP

LEMON PEPPER RANCH

CRISPY SHRIMP TEMPURA

BANG BANG SAUCE

INDO-ASIÁN LAMB SATAY

ASIÁN MASALA GLAZE

ZUCCHINI PAKORA

INDIAN-STYLE VEGETABLE FRITTERS WITH YOGURT DIP

CHICKEN, BEEF OR VEGETARIAN SAMOSAS

MANGO BALSAMIC CHUTNEY

CHICKEN, BEEF OR VEGETARIAN SPRING ROLLS

VEGETABLES JULIENNE IN A SPRING ROLL WRAPPER,
SWEET CHILI SAUCE

BBQ VEGAN MEATBALLS

WITH CARAMELIZED ONIONS

JALAPEÑO MUSHROOM POPPERS

WITH CHIVES

BUFFET DINNER MENU

INCLUDES YOUR CHOICE OF THREE SALADS, MAIN COURSE, STARCH, VEGETABLES, DESSERT BUFFET, ARTISAN BREADS AND BUTTER, DESSERT TABLE, 100% ARABICA COFFEE, DECAF AND FINE TEA SERVICE.

CHINA PLATES, CUTLERY, ICE WATER GLASSES, STANDARD FOLDED LINEN NAPKINS, PROPER TABLE SETTING, SET-UP AND CLEAN UP

SALAD SELECTION CHOICE OF THREE

CAESAR SALAD

HEARTS OF ROMAINE, HERBED CROUTONS, GRATED GRANA PADANO, CLASSIC GARLIC CAESAR DRESSING

TOSSED HARVEST GREENS | CHOICE OF TWO DRESSINGS

BABY GREENS, ARUGULA, HEIRLOOM TOMATOES, ROASTED PECANS, WATERMELON RADISH WITH SWISS SHALLOT DRESSING | APPLE CIDER VINAIGRETTE | WHITE BALSAMIC VINAIGRETTE | ORANGE VINAIGRETTE

ASIAN CHOPPED SALAD

MIXED ORGANIC LETTUCE AND CABBAGE, TOGARASHI SPICED ALMONDS, MANDARIN ORANGES, SLIVERED CUCUMBER, CRISPY WONTONS TOSSED IN A SESAME VINAIGRETTE

ARTISAN SPINACH SALAD

SPINACH, SMOKED BACON, BOILED EGGS, ONION, PECANS, MAPLE DIJON VINAIGRETTE

WILD ORGANIC ANCIENT GRAIN SALAD

TOASTED ANCIENT GRAINS, BROCCOLI, CARROTS, CRUMBLLED EGGS, WATERMELON RADISH, SPICED CARROT VINAIGRETTE

BROCCOLI AND APPLE SALAD

BROCCOLI, APPLES, SESAME SEEDS, CRANBERRY TOSSED IN A LEMON HONEY YOGURT DRESSING

LEMON HERB MEDITERRANEAN PASTA SALAD

PENNE PASTA, TOMATO, RED PEPPER, ONION, CUCUMBER, BLACK OLIVES, BRASSICA LEMON DRESSING

ROASTED RED POTATO AND GREEN BEAN SALAD

BABY ROASTED RED POTATOES, FRENCH GREEN BEANS, DICED RED ONION, FRESH THYME LEAVES, GRAINY MUSTARD VINAIGRETTE

TRIO OF BEET SALAD

RED BEETS, GOLDEN BEETS, STRIPED BEET JULIENNE, WHITE ONION, PEARS, GRAPEFRUIT, PINK PEPPERCORN VINAIGRETTE

BABY GEM CAPRESE SALAD

BABY GEM TOMATO, BOCCONCINI PEARLED CHEESE, FRESH BASIL, ONION PETALS, BALSAMIC CREMA VINAIGRETTE

GREEN ON GREEN COUSCOUS SALAD

SPINACH AND BASIL ROASTED COUS COUS, CORN, EDAMAME, PISTACHIO, ONION WITH A LEMON FETA DRESSING

THAI CARROT SALAD

ORGANIC TRIO OF CARROTS, CUCUMBER, RED PEPPER, PARSLEY, SRIRACHA ORANGE VINAIGRETTE

SOUTHWEST QUINOA SALAD

ROASTED QUINOA, RED BEANS, ROASTED CORN, PEPPERS, ONIONS, TOMATO, WITH A LIME CUMIN VINAIGRETTE

MEDITERRANEAN CHICKPEA SALAD

CHICKPEAS WITH CUCUMBER, PEPPERS, BLACK OLIVES, RED ONION, GOAT CHEESE, WITH HERBED CLASSIC VINAIGRETTE



ENTRÉE SELECTION PRICED PER PERSON

SECOND ENTRÉE \$8.95 | SPECIAL DIETARY REQUESTS CAN BE ACCOMMODATED

CHILDREN AGES 4 – 12 BUFFET PRICES ARE 25% OFF | CHILDREN 3 AND UNDER BUFFET ARE \$3 PER PERSON

POULTRY

HONEY ROASTED CHICKEN BREAST | \$39.95

PARSNIP PURÉE DEMI

MARRY ME CHICKEN | \$39.95

SAUTÉED CHICKEN BREAST BAKED IN A SPICED SUNDRIED TOMATO PARMESAN CREAM SAUCE

DIJON BACON WRAPPED TURKEY BREAST | \$40.95

DIJON ROASTED TURKEY BREAST WITH DRIED FRUIT AND BREAD STUFFING, WRAPPED IN PEPPERED BACON, SERVED WITH A SAVORY JUS

CHICKEN PICCATA | \$40.95

WITH LEMON SAUCE

MEDITERRANEAN CAPRESE STUFFED CHICKEN | \$42.95

BUFFALO MOZZARELLA, ROMA TOMATO, FRESH BASIL WITH A CIPOLLINI ONION SAUCE

WILD MUSHROOM AND SHALLOT STUFFED CHICKEN | \$42.95

CREAMY PORCINI CREAM SAUCE

MAPLE GLAZED DUCK BREAST | \$44.95

GLAZED CARROT DEMI

BEEF, LAMB, PORK

GINGER BEER BRAISED BEEF SHORT RIB | \$43.95

5 SPICE ONION DEMI

GARLIC BUTTER ALBERTA ROASTED BEEF SIRLOIN | \$41.95

WILD MUSHROOM BRUNOISE SAUCE

HERBED SOUS VIDE LAMB SHANK | \$45.95

COCONUT MINT DEMI

ROSEMARY AND BLACK GARLIC ALBERTA PRIME RIB | \$46.95

YELLOW BIRCH SYRUP DEMI

TELLICHERRY PEPPER CRUSTED BEEF TENDERLOIN | \$54.95

RED WINE DEMI

AFRICAN SEASONED PORK TENDERLOIN | \$39.95

WITH APPLE SASTRIQUE

SEAFOOD

BLACKENED SALMON FILET | \$39.95

ROASTED SPINACH, PEPPER GARLIC CREAM

ROASTED SABLEFISH | \$43.95

WITH A MISO APPLE GLAZE

STUFFED SOLE FILET | \$41.95

STUFFED WITH LOBSTER, CREAM CHEESE, CHILI BEURRE BLANC

ICELANDIC COD SARCIADO | \$39.95

WITH LEMON OIL DRIZZLE

VEGETARIAN *VEGAN

*AUBERGINE STEAKS | \$38.95

PEPPERED CHUTNEY, TURMERIC TAHINI SAUCE

CURRIED CHICKPEA MASALA | \$38.95

FARRO RISOTTO, COCONUT CILANTRO AND ONION CREMA

*MEDITERRANEAN RICE STUFFED TOMATOES | \$38.95

WHITE AND WILD RICE, LENTILS, GREEN ONIONS, BEEFSTEAK TOMATOES, GRILLED CHIVE TOMATO SAUCE

GRILLED CAULIFLOWER STEAKS | \$38.95

MISO PURÉE, CARROT TOP PESTO

STARCH SELECTION CHOICE OF ONE

SWEET POTATO BROWN SUGAR CASSEROLE
 RICE PILAF WITH LEMON RIND
 WHIPPED ROASTED GARLIC POTATOES
 FRENCH ONION ROASTED POTATOES
 BAKED QUINOA AND ANCIENT GRAIN MEDLEY

HERBED GARLIC POTATO CAKES | ADD \$1.00 PER PERSON
 SCALLOPED POTATO STACKER | ADD \$1.00 PER PERSON
 ADDITIONAL STARCH | ADD \$3.00

VEGETABLE SELECTION CHOICE OF ONE

OPTION 1

POPLAR BLUFF FENNEL ROASTED CARROTS WITH HONEY

OPTION 2

OVEN ROASTED ROSEMARY AND GARLIC VEGETABLES WITH SUMAC

OPTION 3

LEMON HERB MARINATED GRILLED VEGETABLES AND AUBERGINES

OPTION 4

DIJON MAPLE ROASTED BRUSSEL SPROUTS AND YAMS

DESSERT TABLE

MULTI-TIERED DISPLAY OF GREAT EVENTS SWEET ENDINGS
 TORTES, MOUSSE DESSERT CUPS, ASSORTED FRENCH PASTRIES

ORCHARD'S HARVEST FRUIT TRAY
 ARABICA COFFEE, DECAF AND FINE TEAS

DESSERT TABLE UPGRADES

CANADIAN CHEESE BOARD | 1.4KG SERVES 15 | \$115.00
 DRIED FRUIT, GRAPES, CRACKERS

FRENCH MACARONS | DOZEN | \$34.00

HOUSE MADE HAZELNUT TRUFFLES | DOZEN | \$26.00

ASSORTED GOURMET COOKIES | DOZEN | \$24.00

CHOCOLATE FOUNTAIN RENTAL | OPTIONAL
 LARGE (MORE THAN 100 GUESTS) | \$395.00
 SMALL (MINIMUM 50 GUESTS) | \$275.00

LOLLIPOP PARADE | DOZEN | \$36.00

CHEESECAKE AND BROWNIE LOLLIPOPS, DIPPED WITH DARK AND WHITE CHOCOLATE

MINI CRÉME BRÛLÉE | DOZEN | \$45.00

FRENCH VANILLA | DARK CHOCOLATE

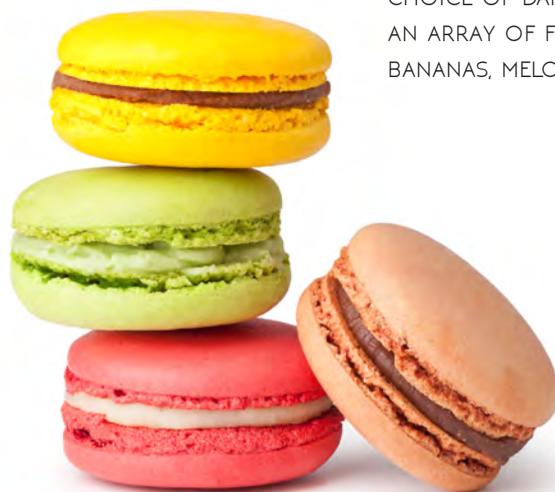
GOURMET CUPCAKES | DOZEN | MINI \$30.00 | LARGE \$36.00

LEMON GINGER, PECAN CARAMEL, DOUBLE CHOCOLATE, STRAWBERRY

CHOCOLATE DIPPED STRAWBERRIES | \$45.00

CHOCOLATE FONDUE | PER PERSON | \$7.95

CHOICE OF DARK, MILK OR WHITE CHOCOLATE. SERVED WITH AN ARRAY OF FRESH SEASONAL FRUIT, PINEAPPLE, STRAWBERRIES, BANANAS, MELON AND BISCOTTIS (MINIMUM 30 GUESTS)



PLATED DINNER MENU

MENU INCLUDES ARTISAN BREADS WITH BUTTER, 100% ARABICA COFFEE, DECAF AND FINE TEA SERVICE, CHINA PLATES, CUTLERY, ICE WATER GLASSES, STANDARD FOLDED LINEN NAPKINS, PROPER TABLE SETTING, SET-UP AND CLEAN UP. PRICES PER COURSE, PER PERSON. MINIMUM THREE COURSES (WITH EXCEPTION OF PALATE CLEANSER)

SOUP SELECTION CHOICE OF ONE

ROASTED TOMATO BASIL BISQUE | \$9.25
PESTO CREMA

ROASTED BUTTERNUT SQUASH | \$9.95
TOASTED PUMPKIN SEEDS, CHANTILLY

CREAM OF WILD MUSHROOM | \$9.95
BRUNOISE OF GRILLED MUSHROOM, AND DRIZZLE OF HERB INFUSED OIL

ROASTED CAULIFLOWER SOUP | \$9.50
LEMON GREMOLATA

ROASTED POTATO LEEK SOUP | \$8.50
WITH FRESH HERBS AND CHILI OIL

ROASTED CARROT, GARLIC AND ROSEMARY | \$9.25
FRESH HERBS

WILD MUSHROOM RAVIOLI CONSUMMÉ DOUBLE | \$9.25
WITH SHAVED LEEKS

SPANISH CORN SOUP | \$8.95
COCONUT DRIZZLE

SALAD SELECTION CHOICE OF ONE

SPRINGY GREENS | \$9.75
ORGANIC GREENS, FRISEE, RADICCHIO, SPRING PEAS, HOT HOUSE TOMATO, RADISH JULIENNE AND MATCHA VINAIGRETTE

CAESAR ROMAINE ROULADE | \$9.95
ROMAINE ROULADE, GARLIC CREAM LEMON DRESSING, EVOO BREAD CRISP, CAPER BERRIES, GRANA PADANO CHEESE

TOMATO CARPACCIO CAPRESE | \$10.95
TOMATO CARPACCIO, BABY GEM TOMATO, FRIED CAPERS, BUFFALO MOZZARELLA, TOMATO GELEE, OLIVE BREAD, ORGANIC GREENS

WATERMELON AND FETA MOUSSE | \$10.75
COMPRESSED WATERMELON, HERB FETA MOUSSE, BABY CUCUMBERS, WATERMELON RADISH, GREENS, PORT WINE VINAIGRETTE

CUCUMBER RIBBON SALAD | \$11.50
BABY GEM TOMATOES, RADISH, SWEET PEPPER, BEET DROPLETS, SPINACH PURÉE, SAFFRON VINAIGRETTE

WILD MUSHROOM AND ASPARAGUS | \$11.50
SOUS VIDE WHITE ASPARAGUS, SAUTÉED WILD MUSHROOMS, SQUASH PURÉE, CUCUMBER, TRUFFLE TOMATO VINAIGRETTE

ROTI TROIS BEET SALAD | \$10.95
PURPLE BEET CONFIT, CRISPY CANDIED BEETS, GOLDEN BEET PURÉE, MAPLE GOAT CHEESE, GREENS, BURNT ORANGE VINAIGRETTE

THAI MANGO SALAD STACKER | \$11.25
SWEET MANGO, CUCUMBER, PEPPERS, CARROTS, CILANTRO BLENDED IN A SPICED HONEY LIME DRESSING WITH PEANUT RICE CRISP

ANTIPASTO COURSE FAMILY STYLE

ANTIPASTO PLATTER | \$9.50
PROSCIUTTO, GENOA SALAMI, DRIED CHORIZO, OLIVES, MARINATED ARTICHOKE, BASIL FETA, GRILLED VEGETABLES, HUMMUS, SELECTION OF BREADS

MIXED OLIVE PLATTER | \$8.50
A SELECTION OF MIXED OLIVES, ROASTED PEPPERS, HORSERADISH DILL PICKLES, OLIVE OIL, BALSAMIC, HUMMUS, PITA CHIPS, ROSEMARY BREAD

PALATE CLEANSER WITH UPGRADE

CUCUMBER GIN AND TONIC SORBET | \$5.50
WITH LIME RIND

HONEY LEMON AND THYME SORBET | \$4.75
WITH LEMON WATER

GREEN APPLE SAUVIGNON BLANC | \$5.50
PICKLED APPLE



ENTRÉE SELECTION

FOR MORE THAN ONE ENTRÉE SELECTION (MAXIMUM 2 MEAT OPTIONS,) EXACT NUMBERS ARE REQUIRED IN ADVANCE, AND PLACE CARDS WITH MEAL INDICATORS

POULTRY

HONEY ROASTED CHICKEN BREAST | \$33.95
PARSNIP PURÉE DEMI GLACE

MARRY ME CHICKEN BREAST | \$33.95
SUNDRIED TOMATO PARMESAN HERB SAUCE

DIJON BACON WRAPPED TURKEY BREAST | \$34.95
WITH DRIED FRUIT AND BREAD STUFFING, WRAPPED IN
PEPPERED BACON, SERVED WITH A SAVORY JUS

WILD MUSHROOM STUFFED PICCATA CHICKEN | \$34.95
WILD MUSHROOM AND FRENCH SHALLOT, PAN FRIED IN A HERB
CRUST, LEMON SAUCE

MEDITERRANEAN CAPRESE STUFFED CHICKEN | \$34.95
BUFFALO MOZZARELLA, ROMA TOMATO, FRESH BASIL WITH A
CIPOLLINI ONION SAUCE

MAPLE GLAZED DUCK BREAST | \$35.95
WITH CARROT DEMI

BEEF, LAMB, PORK

GARLIC BUTTER ROASTED ALBERTA BEEF SIRLOIN | \$34.95
WILD MUSHROOM DEMI

ASIAN PORK BELLY WITH PARSNIP PURÉE | \$34.95
SPICED LEMON CARAMEL SAUCE

AFRICAN SEASONED PORK TENDERLOIN | \$34.95
WITH APPLE GASTRIQUE

SALTED GREMOLATA ROASTED FLANK STEAK | \$36.95
BLACK MUSTARD SEED JUS

GINGER BEER BRAISED BEEF SHORT RIB | \$37.95
5 SPICE ONION DEMI

HERBED SOUS VIDE LAMB SHANK | \$36.95
COGNAC MINT DEMI-GLACE

MOROCCAN MARINATED LAMB RACK | \$43.95
LIME AND ORANGE JUS

ROSEMARY AND BLACK GARLIC ALBERTA PRIME RIB | \$41.95
YELLOW BIRCH SYRUP DEMI

TELLICHERRY PEPPER CRUSTED BEEF TENDERLOIN | \$47.95
RED WINE DEMI

SEAFOOD

BLACKENED SALMON FILET | \$33.95
ROASTED PEPPER, SPINACH GARLIC CREAM

STUFFED SOLE FILET | \$34.95
PACIFIC SOLE STUFFED WITH LOBSTER, CREAM CHEESE,
CHILI BEURRE BLANC

GRILLED HAWAIIAN SHRIMP SKEWER (4) | \$7.00

ICELANDIC COD SARCIADO | \$33.95
WITH A LEMON OIL DRIZZLE

ROASTED SABLEFISH | \$35.95
WITH A MISO APPLE GLAZE

ENTRÉE SELECTION CONTINUED

FOR MORE THAN ONE ENTRÉE SELECTION (MAXIMUM 2 MEAT OPTIONS,) EXACT NUMBERS ARE REQUIRED IN ADVANCE, AND PLACE CARDS WITH MEAL INDICATORS

VEGETARIAN *VEGAN

*MIXED VEGETABLE TERRINE | \$33.95
TUXEDO LENTIL STEW, CARROT PURÉE

*AUBERGINE STEAKS | \$33.95
WITH PEPPER CHUTNEY AND TURMERIC TAHINI SAUCE

*SAVOY CABBAGE STACKER ROLL | \$33.95
SAVOY CABBAGE, GRILLED VEGETABLES, BEET ROOT
HUMMUS, CHARRED TOMATO VINAIGRETTE

GRILLED CAULIFLOWER STEAKS | \$33.95
WITH MISO PURÉE, CARROT TOP PESTO

*MEDITERRANEAN RICE STUFFED TOMATOES | \$33.95
WHITE AND WILD RICE, LENTILS, GREEN ONIONS,
BEEFSTEAK TOMATOES, GRILLED CHIVE TOMATO SAUCE

CURRIED CHICKPEA MASALA | \$33.95
FARRO RISOTTO, COCONUT CILANTRO AND ONION
CREMA

COMBO PLATED DINNER ENTRÉE SELECTIONS

BURNT ORANGE ROASTED CHICKEN BREAST AND SALMON FILET
\$34.95
WITH GARLIC CREAM SAUCE

ROASTED ALBERTA SIRLOIN OF BEEF AND HERBED CHICKEN BREAST
\$35.95
WITH WILD MUSHROOM PAN JUS

ROASTED ALBERTA ROASTED SIRLOIN OF BEEF AND BLACKENED
SALMON FILET
\$35.95
WITH PINK PEPPERCORN REMOULADE

TELLICHERRY PEPPER BEEF TENDERLOIN AND HERBED
CHICKEN BREAST
\$45.95

WITH BRASSICA MUSTARD SAUCE

TELLICHERRY PEPPER BEEF TENDERLOIN AND
BLACKENED SALMON FILET
\$45.95
WITH CHIPOTLE BÉARNAISE SAUCE

VEGETABLE SELECTION CHOICE OF THREE

POPLAR BLUFF DIJON ROASTED CARROTS
ASPARAGUS WITH MALDON SALT
HONEY ROASTED CAULIFLOWER
COCONUT OIL BRUSSEL SPROUTS
GRILLED MINI SWEET PEPPERS

STEAMED BROCCOLINI WITH PINK PEPPERCORN FLAKES
ROASTED BABY GEM TOMATOES
FIRE ROASTED GREEN BEANS
AGAVE ROASTED ACORN SQUASH
BABY CHIOGGIA BEETS

STARCH SELECTION CHOICE OF ONE

BUTTER POACHED FONDANT POTATOES
RICE PILAF WITH LEMON RIND
WHIPPED ROASTED GARLIC POTATOES
FRENCH ONION ROASTED POTATOES

ROASTED GARLIC BUTTER SWEET POTATOES
MINI POTATO PANCAKES | ADD \$1.00 PER PERSON
SCALLOPED POTATO STACKER | ADD \$1.00 PER PERSON
POTATOES AU GRATIN | \$1.75 PER PERSON

CHILDREN'S PLATED DINNER ENTRÉES CHOICE OF ONE | \$26.00

ALL CHILDREN'S DINNERS ARE ACCOMPANIED BY A SIDE SALAD AND DESSERT

GOLDEN CHICKEN TENDERS

WITH ROASTED POTATO WEDGES, PLUM SAUCE AND KETCHUP

HOMEMADE MAC AND CHEESE

WITH GARLIC CRISP AND SIDE OF KETCHUP

MINI BEEF SLIDERS

WITH CHEDDAR, LETTUCE, TOMATO, POTATO WEDGES AND SIDE OF KETCHUP

SALAD SELECTION

CAESAR SALAD

GREEN SALAD

VEGGIES AND DIP

DESSERT SELECTION

FRUIT SALAD CUP

CHOCOLATE BROWNIE

CHOCOLATE OR VANILLA CUPCAKE



DESSERT SELECTION CHOICE OF ONE

CRÈME BRÛLÉE | \$9.75

CHOICE OF VANILLA, CHOCOLATE, HONEY LAVENDER OR DRUNKEN PEACH. SERVED WITH FRESH FRUIT GARNISH

NEW YORK CHEESECAKE (GLUTEN FREE UPON REQUEST) | \$9.75

WITH MIXED BERRY COMPOTE, LEMON CREAM OR TURTLE CHEESECAKE WITH CANDIED PECANS AND CHOCOLATE CARAMEL DRIZZLE

FRANGIPANE APPLE TARTE TATIN | \$10.75

CARAMELIZED APPLES, RED WINE REDUCTION, VANILLA ICE CREAM

CHOCOLATE PRALINE CAKE | \$10.75

DARK CHOCOLATE BISCUIT SERVED WITH CHOICE OF CARAMEL BRANDY SAUCE OR BLOOD ORANGE BRANDY SAUCE

SALTED CARAMEL LAYERED CAKE | \$9.75

CARAMEL JUS, SALTED CHOCOLATE CARAMEL

LEMON MERINGUE TART | \$9.75

LEMON CURD, ITALIAN MERINGUE, FRESH BERRIES

FERRERO ROCHE DOME | \$10.95

WITH DECADENT CHOCOLATE HAZELNUT MOUSSE

QUEEN OF HEARTS TART | \$10.95

RASPBERRY, STRAWBERRY TART WITH SILKY CUSTARD AND HEART MACARON

SEASONAL BERRIES AND CREAM | \$9.75

WITH DEVONSHIRE CREAM IN A GINGERSNAP BASKET
DAIRY-FREE AND GLUTEN-FREE OPTION AVAILABLE

VEGAN CHOCOLATE MOUSSE CAKE | \$9.75

WITH RASPBERRY CHERRY COULIS, FRESH BERRIES, COCONUT WHIPPED CREAM

DESSERT TRIO | \$13.00

MINI GINGERSNAP BASKET | ASSORTED BERRIES, DEVONSHIRE CREAM
ITALIAN TIRAMISU | CHOCOLATE CUP
HONEY & LAVENDER FRENCH MACARON | CHANTILLY CRÈME



HAVE A CUSTOM THEME IN MIND FOR YOUR EVENT? OPEN TO SUGGESTIONS FOR SOMETHING SPECTACULAR?
ASK YOUR SALES REP HOW YOU CAN WOW YOUR GUESTS WITH A CUSTOM MENU.

MANY OF OUR ITEMS CAN BE MODIFIED TO ACCOMMODATE SPECIAL DIETS

PRICES ARE SUBJECT TO 18% SERVICES AND SET UP CHARGE AND 5% GST | GLUTEN AND DAIRY FREE OPTIONS AVAILABLE UPON REQUEST

LATE NIGHT SNACKS

MIDNIGHT DELI | \$14.95 – CHOOSE ONE SANDWICH SELECTION AND 2 SNACK SELECTIONS

MAKE YOUR OWN SANDWICHES | SELECTION OF FANCY SLICED MEATS AND CHEESES, BLACK FOREST HAM, ROAST SIRLOIN OF BEEF, GENOA SALAMI, SMOKED TURKEY, GRILLED SLICED CHICKEN BREAST, SWISS EMMENTAL, AND CANADIAN CHEDDAR CHEESE, ASSORTED BREADS AND ROLLS, LETTUCE, TOMATO, PICKLE SPEARS AND CONDIMENTS
MINI COCKTAIL BUNS | PARMA HAM | SHAVED SIRLOIN OF BEEF | DOUBLE CREAM BRIE | BLACK FOREST HAM WITH SWISS EMMENTAL | SMOKED CHICKEN | GOOD-NATURE VEGETARIAN

SNACKS:

MARKET DIPS | SPINACH ARTICHOKE, JALAPENO POPPER DIP AND CHEDDAR BACON RANCH WITH GOURMET CRISPS AND PITA CHIPS

TORTILLA CHIPS | WITH SALSA AND GUACAMOLE

HOMEMADE POTATO CHIPS | LOADED BAKED POTATO DIP

FRESH FRUIT TRAY OR VEGETABLE TRAY

BUTTERED POPCORN | WITH A VARIETY OF SEASONINGS

GERMAN PRETZEL BAR | \$5.95 – ONE LARGE PRETZEL PER PERSON
 SALTED SOFT PRETZELS WITH GRAINY MUSTARD AND BEER CHEESE DIPS

OLD FASHIONED POPCORN BAR | \$2.00 PER BAG, MINIMUM 60 BAGS
 CARNIVAL BAGS OF BUTTERED POPCORN WITH A VARIETY OF SEASONINGS
 OPTIONAL POPCORN MACHINE | \$175 – POPCORN ATTENDANT REQUIRED AT \$30/HOUR

SWEETS BOUTIQUE | \$14.95 BASED ON 2 BAKED GOODS AND 250 GRAMS OF CANDY PER PERSON
 CAKE POPS, CHOUCHOU PASTRIES, MINI CUPCAKES, MINI COOKIES, ASSORTED CANDY (COLOR CUSTOMIZATION AVAILABLE)

PUB SELECTION | \$13.95 – BASED ON 4 PIECES PER PERSON
 VEGETABLE DUMPLINGS WITH ASIAN DIPPING SAUCE, CHILI CHICKEN BITES, SWEDISH MEATBALLS, VEGETABLE SAMOSAS WITH CHUTNEY, POTATO WEDGES WITH SPICY KETCHUP

BUILD YOUR OWN NACHO BAR | \$14.95
 FRESH CUT TRIO OF CORN TORTILLAS, GROUND SPICED ALBERTA BEEF, PULLED PORK, SALSA, SOUR CREAM, GUACAMOLE, CREAMY AGED CHEESE SAUCE, ONIONS, JALAPEÑOS, BLACK OLIVES, GREEN ONIONS, GRILLED CORN, DICED TOMATOES, WITH A SELECTION OF HOT SAUCES

***GOURMET MAC & CHEESE BAR | \$14.95**
 CREAMY 3 CHEESE MAC AND CHEESE WITH GUEST'S CHOICE OF POPCORN CHICKEN, BANG BANG SHRIMP, DOUBLE SMOKED BACON, CRISPY ONIONS, JALAPENOS, GREEN ONIONS, BUFFALO SAUCE, SPICY KETCHUP, MAPLE CREAM

***STREET SIDE TACOS | \$14.95**
 SOFT FLOUR OR CORN TORTILLAS WITH GUEST'S CHOICE CRISPY SHRIMP OR PULLED CHICKEN, SERVED WITH CRUNCHY LIME SLAW, PICKLED ONIONS, CILANTRO CREMA, PICO DE GALLO, GUACAMOLE AND FRESH LIME SLICES

***CAMPFIRE BURGER BAR | \$14.95**
 SELECTION OF CHARRED CHEESEBURGERS, GRILLED MUSHROOM CHICKEN BURGERS AND VEGAN BURGERS SERVED ON A MINI SOFT BUN WITH BURGER TOPPINGS AND CAJUN CHIPPERS

***CHEF ATTENDED STATION – CHEF REQUIRED AT \$35/HOUR**
 HAVE A FAVORITE LATE NIGHT SNACK? CUSTOM MENUS ARE AVAILABLE UPON REQUEST.



TERMS AND CONDITIONS

ORDERING INFORMATION | GENERAL

- FOOD AND BEVERAGE PRICES ARE SUBJECT TO 18% SERVICE AND SETUP CHARGE (PLEASE NOTE THIS IS NOT A GRATUITY) AND 5% GST
- PRICES ARE SUBJECT TO CHANGE BUT WILL BE GUARANTEED 6 MONTHS PRIOR TO YOUR EVENT
- PLEASE SEE BOOKING CONTRACT FOR CANCELLATION DETAILS
- MINIMUM ORDER IS FOR 40 PEOPLE. IF LESS THAN 40 GUESTS ARE IN ATTENDANCE, A \$150 FLAT RATE SURCHARGE WILL APPLY PER SERVICE

INCLUDED | PLATED DINNERS

- DINNER PLATE, SIDE PLATE, APPETIZER AND DESSERT PLATE, AS COURSE APPROPRIATE
- COFFEE CUP WITH SAUCER SET ON GUEST TABLE
- DINNER KNIFE AND FORK, APPROPRIATE APPETIZER FLATWARE, APPROPRIATE DESSERT FLATWARE AND COFFEE SPOON, SET ON GUEST TABLES
- ALL-PURPOSE STEMMED GLASSES FOR ICE WATER, SET ON GUEST TABLES
- FOLDED STANDARD LINEN NAPKINS, SET ON GUEST TABLES
- APPROPRIATE EQUIPMENT REQUIRED FOR FOOD SERVICE

SERVICE POLICY | DINNER BUFFETS AND PLATED DINNERS

- LABOUR CHARGES FOR WAIT STAFF ARE \$30 PER HOUR, FOR SUPERVISORS \$35 PER HOUR. WAITSTAFF LABOUR CHARGES WILL APPLY TO ALL EVENTS UNDER 125 GUESTS
- LABOUR CHARGES FOR CHEFS ARE \$40 PER MAN HOUR. CHEF LABOUR CHARGES FOR UP TO TWO CHEFS WILL APPLY FOR ALL PLATED DINNERS UNDER 125 GUESTS
- LABOUR CHARGES ARE APPLICABLE FOR A MINIMUM OF 4 HOURS
- PLEASE NOTE, STATUTORY HOLIDAY RATES WILL APPLY FOR LABOUR CHARGES

UPGRADES TO DINNERWARE AND LINENS

- CHINA, FLATWARE AND GLASSWARE MAY BE UPGRADED
- VISIT GREAT EVENTS RENTALS SHOWROOM OR ONLINE CATALOGUE AT WWW.GREATEVENTSRENTALS.COM

RESPONSIBILITY OF THE CONVENER OF THE EVENT

- THE GUARANTEED GUEST COUNT IS DUE 5 BUSINESS DAYS PRIOR TO EVENT
- IF IT IS NOT RECEIVED, THE ORIGINAL NUMBER QUOTED OR ACTUAL NUMBER SERVED, WHICHEVER IS GREATER, WILL BE PREPARED AND INVOICED
- NOTICE OF DIETARY CONSIDERATIONS (ALLERGIES/VEGETARIAN REQUESTS, ETC.) IS DUE 5 BUSINESS DAYS PRIOR TO EVENT

ALLERGY INFORMATION

- DUE TO THE NATURE OF SOME ALLERGIES AND INTOLERANCES, WE STRONGLY RECOMMEND ORDERING A SEPARATE PLATE FOR ANYONE WITH SEVERE ALLERGIES
- GUESTS WITH LIFE-THREATENING ALLERGIES SHOULD AVOID ANY FOOD AT THE EVENT

REGULATION INFORMATION | HEALTH AND SAFETY

- GREAT EVENTS CATERING MUST PROVIDE ALL FOOD AND BEVERAGES WITH THE EXCEPTION OF WEDDING CAKES
- GREAT EVENTS CATERING PROHIBITS GUESTS FROM REMOVING ANY FOOD OR BEVERAGE PRODUCTS FROM A FUNCTION UNLESS A WAIVER IS SIGNED

REGULATION INFORMATION | AGLC AND ALCOHOL SERVICE

- IN SUPPORT OF RESPONSIBLE BEVERAGE SERVICE, GREAT EVENTS BAR STAFF WILL NOT SERVE ANY GUEST WHO APPEARS INTOXICATED
- LIQUOR SERVICE IS NOT PERMITTED BEFORE 10:00AM AND AFTER 12:30AM (12:00AM ON SUNDAYS AND HOLIDAYS)
- PROOF OF AGE (PHOTOGRAPHIC GOVERNMENT-ISSUED ID) MAY BE REQUESTED FROM ANY GUEST, AND REQUIRED FROM THOSE WHO APPEAR TO BE UNDER 25 YEARS OF AGE
- REFUSAL OF ALCOHOL SERVICE IS AT THE DISCRETION OF CERTIFIED GREAT EVENTS BAR STAFF