



enercare
centre

Catering Menu 2020



SPECTRA

Welcome

We are Spectra, the exclusive caterer for Enercare Centre, Queen Elizabeth Building and Better Living Centre. With an innovative food and beverage approach, our culinarians are committed to crafting fresh and creative high-quality menus with an emphasis on authentic regional flavours that are infused with locally sourced ingredients.

Spectra Food Services & Hospitality serves over 40 million guests per year at more than 245 venues across North America. Spectra has the expertise to deliver incredible guest experiences. We are well versed in the art of successful catering and have provided memorable experiences for multi-million-dollar clients such as Microsoft, Tesla, People Soft, POW WOW, Amway, McDonald's and John Deere. Our team has the background to manage events of any size or complexity such as banquets as large as 20,000 guests, plated gala for 6,000, or multiple day events serving up to 25,000 people.

For more information, please contact:

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Our culinary team at the Enercare Centre is deeply rooted in the Toronto food scene. Our Executive Chef and Sous Chef have a combined 58 years of industry experience, most of which was here in Toronto. During Spectra's tenure, we have serviced high-profile events, such as, the Pan Am Games, Salesforce World Tour Toronto, Google Cloud Summit, Alibaba Presents Gateway 17 and the Global Methane Forum. The culinary team's wealth of industry experience greatly contributes to the successful events and clients' rave reviews at the Enercare Centre.

We at Spectra look forward to working together to make your event come to life with an unforgettable culinary experience.



SPECTRA



True to our company's vision, our Spectra team at the Enercare Centre places a high importance on sustainability and utilizing locally sourced Ontario ingredients within the menu. We work closely with our client partner at Enercare Centre to participate in their waste reduction and diversion initiatives in order to achieve zero waste and reduce reliance on landfills. As part of the program, our team sort and divert waste from the food operation across 28 different waste streams such as organics, cardboard and co-mingled materials of glass, cans, plastic and cartons.

To show our commitment to sustainability, Spectra offers a 5% discount on catered food if you choose to use our biodegradable/compostable products.

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Breakfast

Breakfast

BUFFET

Prices listed are per guest. Minimum of 24 guests.

All breakfast buffets are accompanied with an assortment of fresh cut fruit and berries, Starbucks brewed coffee, herbal teas and assorted fruit juices

Continental \$26

An assortment of specialty made in house pastries include butter croissants, assorted danishes, muffins, banana bread and Gluten-free selections

Oatmeal Bar \$18

Our Chef prepares 3 different oatmeals for your guest's delight;

- Warm apple pie
- Chilled overnight green tea oatmeal with almond milk
- Build-your-own with cashews, berry compote, chocolate, cranberries, walnuts and dates

Lakeshore St. Bagel Stand \$29

An assortment of fresh bagels include 12 grain, whole wheat, poppy seed and the ever popular everything bagel. Toppings include aged white cheddar, creamy brie, cream cheese, fruit preserves, peanut butter, Nutella, fresh tomato, cucumber and red onions, as well as our Bay of Fundy cold smoked Atlantic salmon

Build A Breakfast Buffet \$35

SELECT YOUR EGGS (CHOICE OF 1)

- Scrambled eggs with mushroom and cheddar
- Scrambled eggs with tomato, spinach and feta
- Shakshuka – Eggs poached in a sauce of tomatoes, peppers and onions

Additional Gluten-Free/Vegan Option (VG) (GF)

Scrambled Tofu with tomato, green onion and vegan cheese

Serves approximately 25 guests \$150

SELECT YOUR BREAKFAST MEAT (CHOICE OF 1)

- Maple glazed bacon
- Dijon rosemary peameal bacon
- Cider glazed pork farmers sausage
- Turkey sausage with sage and cranberry
- Roasted honey ham

SELECT YOUR POTATO (CHOICE OF 1)

- Rosemary and Parmesan roasted potato wedges
- Sweet potato tater tots, with maple sour cream glaze and toasted pecans
- Potato hash with sweet peppers and onions
- Patatas Bravas – Fried potatoes with tomato sauce and lemon aioli



Breakfast BUFFET ENHANCEMENTS

Minimum order of 24

Eggs Benedict \$8 each

Peameal bacon, spinach, tomato, poached egg, chive hollandaise
Smoked salmon, pickled onion, poached egg, dill hollandaise
Braised eggplant, zucchini, peppers, poached egg, sundried tomato hollandaise

Belgian Waffle Stand* \$12 each

Freshly made-to-order by our chefs. Accompanied with local maple syrup, butter and fresh seasonal berries

Omelet Stand* \$12 each

Onion, tomato, spinach, mushrooms, asparagus
Smoked salmon, bacon, chicken
Goat cheese, feta, cheddar cheese
Guacamole, salsa, sour cream

* Chef Required - \$170

Prices include china and linen. Receive a 5% discount if you opt to use our biodegradable/compostable products. A 18% management charge and 13% HST will be applied to all invoices.

Breakfast

A LA CARTE

Minimum order of 12 unless noted otherwise.

Egg & Turkey

Breakfast Sandwich \$9.25 each

Egg, turkey sausage and cheese on an English muffin

Breakfast Wrap \$13 each

Whole wheat wrap, egg, smoked bacon, avocado, cream cheese, black bean, tomato and onion

Breakfast Panini \$11.25 each

Peameal bacon, cheddar, tomato and egg on a soft Ace Bakery bun with lemon mayonnaise

Yogurt Parfait \$5.50 each

Vanilla yogurt with fresh berries and granola topping

Assorted House-Baked Muffins \$3.50 each

House-Baked Croissants or Danishes \$3.50 each

Almond, chocolate and butter

Fruit Platter \$7 each

Minimum order of 24

Cantaloupe, honeydew, pineapple, watermelon, grapes and assorted berries

Assorted Whole Fruit \$3.25 each

Apples, bananas, oranges and seasonal fruit





Break Service



Break Service

PACKAGES

Prices listed are per guest. Minimum of 24 guests

All break services are accompanied with Starbucks coffee and selection of teas

Power Up \$11.75 each

Granola bars
Assorted whole fruit
Brewed coffee and teas

Donut Bar \$12.25 each

Chocolate chip, sour cream glazed, powdered and glazed devil
Brewed coffee and teas

Finger Sandwiches \$13.25 each

Egg salad
Cucumber and cream cheese
Smoked salmon
Chicken Waldorf
Brewed coffee and teas

Farmers Platter \$22 each

CHARCUTERIE

Salami, dry cured prosciutto, smoked duck breast, bresaola

CHEESE

Artisan Oka, smoked gouda, creamy Saint Paulin,
3 year old white cheddar, aged goat cheese

ACCOUTREMENTS

Roasted olives, sundried tomatoes, house-pickled vegetables
Crackers, flatbreads, baguette
Fig jam, grapes, local sweet mustards

Big Dipper \$19 each

Red pepper hummus, yellow beet and cucumber tzatziki,
ricotta cheese and lemon
Fresh house-pickled vegetables
Pita and flatbread



Lunch

Lunch

BOXED LUNCH

All boxed lunches are served with Aquafina bottled water. Minimum of 5 boxed lunches per selection. Gluten-free bread available upon request for \$3 per order

Smoked Turkey \$28

Turkey, Havarti cheese on a pretzel bun

Tandoori Chicken \$28

Tandoori chicken salad on a croissant

Chickpea Salad \$28

Chickpea salad served on a potato bun

Grilled Chicken Garden Salad \$29

Tomato, cucumber and sweet peppers

Smoked Salmon \$30

Smoked salmon, red onion, alfalfa sprouts
cream cheese

Prosciutto, Salami, Kielbasa, Pepperette \$34

Green and black olives, roasted peppers
Bocconcini and cheddar cheese
Artichoke and asiago dip
Crostini

Chicken or Shrimp Poke Bowl \$29

Radish, cucumber, cherry tomato, sesame, green onion
Hard boiled egg

SELECT A SIDE (CHOICE OF 1)

- Quinoa salad
- Trail mix
- Country coleslaw
- Mixed bean salad

SELECT A FRUIT (CHOICE OF 1)

- Fruit salad
- Crisp granny smith apple
- Fresh pineapple
- Fresh melon

SELECT A DESSERT (CHOICE OF 1)

- Chocolate cheesecake
- Granola bar
- Chocolate bar
- Chocolate brownie
- Lemon cake
- Cookie

Lunch

BUFFET

Prices listed are per guest. Minimum of 24 guests

Gluten-free bread available upon request \$3 per order

All lunch buffets accompanied with brewed Starbucks coffee and selection of teas

Working Lunch

Build-Your-Own Buffet \$49

DELI FAVOURITES (CHOICE OF 2)

- Montreal smoked meat with grainy mustard
- Slow roasted beef with horseradish mayonnaise
- Ontario turkey with cranberry mayonnaise
- Caprese - Ripe tomato, mozzarella and basil
- Ham, Gruyère cheese and roasted mushroom
- Tempeh Reuben - Smokey maple tempeh, sauerkraut, Gruyère cheese and Russian dressing

HOUSE-MADE SOUPS & SALADS (CHOICE OF 2)

VG **GF** Available upon request

- Mushroom
- Tomato red pepper
- Potato leek
- Minestrone
- Butternut squash
- Sweet potato & smoked pepper
- Power crunch salad
- Kale Caesar
- Rice dream
- Ancient grains
- Classic creamy coleslaw
- Red potato salad

A SWEET ENDING (CHOICE OF 1)

- Donut bar
chocolate chip, sour cream, powdered, glazed devil
- Assorted squares
brownies, carrot cake, butter tart, Nanaimo bars
- Freshly baked cookies
oatmeal, chocolate chip, double chocolate chip



Lunch

BUFFET

Prices listed are per guest. Minimum of 24 guests

All lunch buffets accompanied with brewed Starbucks coffee and selection of teas

The Crown

Build-Your-Own Buffet \$52

ENTRÉES (CHOICE OF 2)

CHICKEN

Indian Style Butter Chicken

Slowly stewed in creamy tomato cumin sauce, steamed rice, naan bread and cucumber raita

Grilled Chicken with Pancetta

With grainy mustard and cream sauce

Chicken Pot Pie

Classic chicken stew topped with allspice puff pastry

BEEF

Slow Braised Beef Ragout

Slowly braised with red wine, carrots, onions and tomato

Smoked Meat

House-cooked, hand-carved with sauerkraut, mustards and pickled vegetables

FISH

Salmon Filet

Served with a mango fennel chutney

Almond Crusted Tilapia

White wine chervil beurre blanc

VEGETARIAN

Chana Masala

With steamed rice, naan bread and raita

Four Cheese Ravioli

Roasted sundried tomato, sweet pepper, spinach, red onion

Quinoa Bake

Sweet potato, spinach, mushroom, peppers baked under mozzarella cheese crust

Vegetable Wellington

Sweet peppers, Portobello mushroom, eggplant, zucchini, goat cheese in puff pastry  Available upon request

HOUSE-MADE SOUPS & SALADS (CHOICE OF 2)

  Available upon request

- Tomato red pepper
- Potato leek
- Sweet potato & smoked pepper
- Butternut squash
- Split pea
- Kale Caesar
- Spinach, apple, walnut & brie
- Arugula, Parmesan, sundried tomato
- Red potato salad with dill
- Curried quinoa and apple

SIDES (CHOICE OF 2)

- Roasted Brussels sprouts with caramelized onions and Parmesan cheese
- Parsnip and heirloom carrot bake with thyme and maple glaze
- Green and yellow beans with brown butter and dill
- Fresh seasonal vegetables with chive butter
- Three colour roasted baby potato with oregano and lemon
- Garlic mashed Yukon gold
- Steamed turmeric rice
- Creamy corn polenta

DESSERT

Assorted Selection

Mini cheesecakes, brownies, squares and tarts



Reception



Reception

PASSED HORS D'OEUVRES

Prices listed are for 24 pieces. Minimum of 24 pieces per selection

COLD

California Roll \$92

A North American classic

Peking Duck Crepe \$130

Five spice roasted duck wrapped in a crepe with hoisin sauce

Smoked Salmon \$134

Served with capers on a rye crisp

Thai Salad Bundle \$107 (VG)

Wrapped in nori

Cold Poached Shrimp \$113 (GF)

Drizzled with an avocado herb sauce

Beef Carpaccio \$113

Crostini with blue cheese and caramelized onions

Seared Tuna Tostada \$113

Radish slaw

Smoked Trout \$150

Herbed sour cream

HOT

Beef Wellington \$92

Tender beef filet cubes sautéed with butter, pate and cognac, wrapped in a golden puff pastry with Dijon mustard

Buttermilk Fried Chicken \$111

Skewer with maple mustard dip

Duck Confit Croquette \$92

Slow cooked duck leg, drizzled with an green pea aioli

Shrimp and Pork Sui Mai \$75

Ground pork, shrimp, black mushroom, ginger

Lemongrass Shrimp Satay \$107 (GF)

Wasabi mustard and cucumber sauce

Shrimp Hargow \$90

Traditional Chinese dim sum, sweet & spicy soy dip

Spanakopita \$73

Chopped spinach, feta cheese and onion

Vegetarian Samosa \$73

Potato, shiitake mushroom, onion, cabbage and carrot

Lentil Corn Croquette \$84 (VG)

Charred tomato jam

Chickpea Falafel \$73

Cool cucumber sauce

Prices include china and linen. Receive a 5% discount if you opt to use our biodegradable ware. A 18% management charge and 13% HST will be applied to all invoices.

Reception

STATIONS

Prices listed are per guest. Minimum of 24 guests

SEAFOOD \$78

Cold poached shrimp, candied smoked salmon, lobster rolls, fried crab buns
Cocktail sauce, fresh lemon, rye bread, cream, cheese, cucumbers, house pickled vegetables

OYSTER BAR Market Price

Shucked oysters on the half shell – 3 per person
Horseradish, lemon, cocktail sauce, mignonette, Sriracha

OODLES OF NOODLES \$37

Shrimp Pad Thai rice noodles, bean sprouts, fresh lime
Gemelli noodles slow braised beef ragu, tomato, Parmesan cheese
Three cheese macaroni bake mushroom, root vegetable

OH CANADA! SANDWICH BAR \$32

Maple Roasted Peameal Bacon Sandwich on brioche
Montreal Smoked Meat on rye
Atlantic Lobster Rolls
Pickles, mustards mayonnaise

CARVED ROAST BEEF \$47

Slow roasted Canadian prime rib beef with bread rolls, mustards, horseradish, chimichurri, mayonnaise

POLENTA TABLE \$42

Soft polenta poured on the table, veal meatballs, braised beef short rib, pork belly, tomato sauce, asparagus, roasted peppers, rapini and Parmesan cheese

PIEROGI BAR \$28

Potato and cheese pierogis tossed in butter and chives – topping options:
Chana Masala curried chickpeas in tomato sauce with cucumber raita, cilantro
Butter Chicken classic butter chicken, sour cream, coriander
Mama's Meatballs hand made meatballs in tomato sauce with Parmesan cheese

SALAD BAR \$28

Green Salad cucumber, tomato, beet, vinaigrette
Israeli Couscous – diced yellow and red pepper, dried apricot, pumpkin seed and thyme white wine vinegar dressing
Beet Salad pickled onion and feta cheese
Cobb Salad egg, bacon, blue cheese, corn
Asian Noodle cabbage, carrot, onion and hoisin sauce

BIG DIPPER \$16

Red pepper hummus, yellow beet – cucumber tzatziki, ricotta cheese and lemon, house pickled vegetables, pita bread, flatbreads

Reception

STATIONS

Prices listed are per guest. Minimum of 24 guests

POUTINE BAR \$30

Potato fries, sweet potato fries, tater tots
Tomato braised Italian sausage, chicken shawarma, chana masala
Cheese curds, feta cheese, Parmesan cheese
Vegan gravy, cucumber sour cream,
Tomato, pickled turnip, onion, jalapeño, cilantro

FARMERS TABLE \$19

Charcuterie Blue Mountain bison salami, dry cured prosciutto, smoked duck breast and cranberry game terrine

Cheese Artisan Oka, smoked gouda, creamy Saint Paulin, 3 year old aged white cheddar, aged goat cheese

Accoutrements Roasted olives, sundried tomatoes, house pickled vegetables, crackers, flatbreads, baguette, Fig jam, grapes, local sweet mustards

MEXICAN TABLE \$16

Avocado guacamole, tomato salsa, street corn chutney with cotija cheese, sour cream, tortilla chips, cheese quesadilla

SWEETS \$22

Lemon mousse
Cheesecake
Tiramisu
Fresh fruits





Dinner

Dinner

PLATED

Prices listed are per guest. Minimum of 24 guests

All dinners are accompanied with Starbucks coffee and selection of teas

STARTER (Choice of 1)

Baby Greens Salad (VG) (GF)

Roasted baby beet, pickled onion, pumpkin seeds, goat cheese croquette, balsamic vinaigrette

Loaded Wedge Salad (GF)

Iceberg lettuce, heirloom tomato, smoked bacon, corn, feta cheese, onion crisp, buttermilk dressing

Winter Slaw (VG) (GF)

Kale, Brussel sprout, Napa cabbage, red cabbage, radicchio, carrot, green onion, walnuts, dried cranberries, pomegranate seeds, maple mustard vinaigrette

Butternut Squash Soup (VG) (GF)

Curried butternut squash and apple soup, toasted pumpkin seed and snipped chive

Winter Mushroom Soup (VG) (GF)

Mushroom, barley and kale soup topped with feta cheese

DESSERT (Choice of 1)

Flourless Chocolate Torte (GF)

Chocolate mousse, chocolate glaze

White Chocolate Lemon Cheesecake

Raspberry chutney

Warm Apple Crisp

Cinnamon apple strudel, custard sauce

MAIN

Maple Glazed Pork Belly & Lobster Croquette \$78

Chimichurri and remoulade sauce, cauliflower gratin

Braised Beef Shortrib \$89 (GF)

Garlic mashed potato, snipped French bean, patty pan squash

Rosemary Chicken \$72 (GF)

Walnut gremolata crusted chicken breast stuffed with rosemary and garlic. Pesto broccoli puree, roasted root vegetable

Seared Atlantic Salmon \$77 (GF)

Charred leek and fennel, potato gnocchi, lemon butter sauce

Spectra will provide all the necessary small wares, china and linens



Beverages

Beverages

NON-ALCOHOLIC – A LA CARTE

Brewed Coffee

We proudly brew Starbucks
Samovar (20 cups) \$110
Small cambro (40 cups) \$220
Large cambro (80 cups) \$440

Brewed Tea

Samovar (20 cups) \$110
Small cambro (40 cups) \$220
Large cambro (80 cups) \$440

Keurig Coffee Maker

*For pricing inquire with catering manager

Deluxe Franke Coffee Dispenser

Select the variety of coffee, cup size and operating mode – service or self-service. With our commercial coffee machines, making coffee, cappuccino, latte macchiato and hot chocolate is wonderfully easy.

*Inquire for pricing

Assorted Individual Bottled Fruit Juice \$4.75

Apple, orange, cranberry

Aquafina Bottled Water \$4.25

Pepsi Soft Drinks \$4.75

All Pepsi Co products

Fruit Juices (Serves 25) \$75

Choice of apple, orange, cranberry

Ice Cubes \$25

25lb bag

Electric Cold Water Dispenser \$85

For entirety of event

Please order the electric required through Showtech Power and Lighting
110 Volts 3 amps & 300 Watts

Five Gallon Water Jug \$40

In addition to the dispenser charge

Hydration Station Dispenser \$50

Three (3) gallon minimum order per flavour
Lime, pineapple orange, lemon, cucumber mint

Beverages

BAR SERVICE

Spectra Food Service & Hospitality provides all products and includes one (1) bartender per one hundred (100) guests for a regular bar. All pricing is per drink. Any alcohol not on our list will be on guaranteed consumption

House Wine

Bricklayer's Cabernet

Bricklayer's Chardonnay

By the glass \$9.25

By the bottle \$37

Premium Wine

J Lohr Cabernet Sauvignon

Rosewood Estates Reisling

By the glass \$10.75

By the bottle \$48

Beer

Thornbury Craft Cider & Beer

Ladder Run Amber (473 ml) \$8.75

Pick no.28 Pilsner (473 ml) \$8.75

Dam Dark Lager (473 ml) \$8.75

Light Lager (473 ml) \$8.75

Apple Cider (473 ml) \$9.75

House Spirits

1 oz \$8.25

750 ml Bottle \$200

Premium Spirits

1 oz \$9.25

750 ml Bottle \$225

Champagne

Moet & Chandon \$210



General Information & Policies

Exclusivity

Spectra is exclusive provider of all food and beverage in Enercare Centre, Queen Elizabeth Building and Better Living Center. All food and beverage (including water) must be purchased through Spectra.

Menu Selection

Our knowledgeable catering team is eager to assist you with your event planning, menu selection and to answer any questions. Our menus offer a wide variety of options, however, your Catering Manager and Executive Chef - would be happy to create custom menus to suit your event and budget.

Beverage Service

Spectra offers a complete selection of beverages to compliment your function and adheres to all regulations of the Alcohol and Gaming Commission of Ontario. As a licensee we are responsible for the administration of these regulations. Outside alcohol is not permitted on the premises. If you have any questions please contact the Catering Manager.

Dietary Considerations

Spectra is able to accommodate a variety of dietary requests, which must be prearranged.

Contracts

In order to execute your event, a signed copy of the banquet contract and banquet event orders (BEOs) must be returned to Spectra prior to any service being provided. A banquet event order, commonly referred to as a "BEO," is a document that outlines the details of your event. It serves as a guideline for Spectra to execute and communicate logistics to all necessary catering departments. The signed contract with its stated terms, constitutes the entire agreement between the client and Spectra. In addition, full payment for all services must be received five (5) business days in advance of your first event.

Management Charge and Tax

An 18% management charge and 13% HST will be applied to all food and beverage purchased.

The management charge is the sole property of the food and beverage service company or the venue owner, as applicable. It is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities and wages) and is not charged in lieu of a tip. The management charge is not a tip, gratuity or service charge nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender or other employee and no part of the management charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

Payment Policy

A deposit of 50% of the total contract will be required thirty (30) days in advance of the date of the first function. The final 50% shall be paid in full a minimum of five (5) business days before the start of the first event. A completed credit card authorization form must be provided as a guarantee of payment for any additional on-site services rendered. Mastercard, Visa and American Express are accepted. Any remaining balance must be paid within ten (10) business days upon receipt of final invoice. A credit card must always be provided regardless of payment method.

There is a 3.5% processing fee for using credit cards. If the credit card deposits are made via phone or email, this is considered a signed contract and will be noted as "phone order signed contract."

All money due to Spectra will begin to accrue 1.5% interest from the date of the invoice for all sums over thirty (30) days, additionally any cost of collection and enforcement of the contracted services will be the responsibility of the customer.

General Information & Policies

Food and Beverage Pricing

An estimate of all food and beverage pricing, will be provided in advance and will be confirmed subject to inflation upon the signing of the Spectra contract. However, due to fluctuating market prices, we reserve the right to make product substitutions based on specific commodity price increases.

Per Person Charges/Per Items

If the BEOs provided reflect per person charges, customer shall pay Spectra for every person served at each event at the per-person charge specified on the BEO provided. However, if the number of persons served at the event is less than the guaranteed attendance, the customer shall pay the per-person charges on the basis of the guaranteed attendance.

If the BEOs provided reflect per item charges, customer shall pay Spectra for every item served at each event at the per-item charge.

Guaranteed Attendance

The customer shall notify Spectra, no less than five (5) business days prior to the event, the minimum number of guaranteed attendance for the event (GA). There may be applicable charges for events with minimal attendance.

If customers' failure to notify Spectra of the guaranteed attendance within the time requirement:

- a) Spectra shall prepare for and provide services to guests attending the event on the basis of the estimated attendance specified in the BEO and
- b) Such estimated attendance shall be deemed to be the guaranteed attendance.

Should the guaranteed attendance increase or decrease by 25% or more than the original contracted number of guests, an additional charge of 20% per guaranteed guest may apply.

Cancellation Policy

Cancellation of food and beverage functions must be sent in writing to Spectra. Any cancellations received within thirty (30) – twenty two (22) days of the scheduled event date will result in a fee equal to 25% of the estimated food and beverage charges, plus any base rental fees as outlined in the contract.

Any cancellations received within twenty one (21) days of the scheduled event date will result in a fee equal to 100% of the estimated food and beverage charges, plus any base rental fees as outlined in the contract.

Groups larger than 1,000 in attendance, cancellations received within forty five (45) – thirty one (31) days of the scheduled event date will result in a fee equal to 25% of the estimated food and beverage charges, plus any base rental fees as outlined in the contract.

Groups larger than 1,000 in attendance, cancellations received within thirty (30) days of the scheduled event date will result in a fee equal to 100% of the estimated food and beverage charges, plus any base rental fees as outlined in the contract.

Staffing

The following are service standards included in the menu pricing.

Cocktail reception	1 Server per 30 guests
Buffet service	1 Server per 35 guests
Plated service	1 Captain per 8 servers 1 Server per 25 guests 1
Busser per 4 tables	
Cash bar	1 Bartender per 75 guests (beer, wine, liquor)
	1 Bartender per 100 guests (beer, wine)
Open bar	1 Bartender per 100 guests (beer, wine, liquor)
	1 Bartender per 125 guests (beer, wine)

MINIMUM SPEND FOR INCLUDED LABOUR

There is a minimum spend of \$500 otherwise a minimum labour fee \$120 for 4 hours will be charged.

Supplemental Staffing Fees

Should you prefer additional service staff, additional labour charges will be applied to your invoice.

Please note that a four (4) hour minimum, per staff member applies. Rates are between 6:00 am and 1:00 am. Your Catering Manager will quote accordingly.

Server	\$140 per 4 hours (4 hour minimum)
Culinary	\$170 per 4 hours (4 Hour minimum)
Bartender	\$165 per 4 hours (4 hour minimum)
Captain	\$185 per 4 hours (4 hour minimum)

In the event that the service period exceeds the above time frame, an additional labour charge of \$78 per hour, per wait staff will be applied. Should your event require extended pre or post service, standby times or deviations from standard set, an additional labour charge may apply

Additional Charges

SPECIAL EVENTS

There are a number of events that require complex planning. To successfully orchestrate your event, additional logistical planning, specialty equipment and/or labour may be needed. Due to these requirements, special events may be subject to early guaranteed dates, deposits and fees.

Fees may include equipment rentals, china and/or glassware fees or special food order surcharges.

LINEN SERVICE AND SPECIAL EVENT PLANNING

Linen fees will apply for specialty linen or linens required for meeting functions.

SPACE DESIGN AND FLOOR PLANS - CATERING FUNCTIONS

Your Spectra operations manager will review the event plan to coordinate logistics and ensure ample space has been considered, making appropriate recommendations to create the best possible event experience. Often, events require catering (prep, serving, clearing) to take place in an area that is not commonly dedicated to the purpose. In this instance, the client and the Spectra team will discuss effective solutions (i.e. pipe and drape) to cover food service staging areas from the guests' view.

The cost for additional equipment provided by the customers decorating company or through Spectra will be the responsibility of the customer.

