



CERISE
FINE CATERING



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ENJOY YOUR MORNING



FINE CATERING

Breakfast

The Following Breakfast Buffet Options are served with Cold Pressed fresh Orange Juice, Starbucks Regular Coffee and Selection of Teas

Continental Breakfast

Assorted Pastries
Fresh Muffins, Danishes and Croissants

Whole Fruit Display (VE) (GF) (NF)
Bananas, Assorted Apples, Clementines

Power Breakfast

Citrus Fruit Salad (VE) (GF) (NF)
Orange Sections, Grapefruit Sections, Fresh Mint,
Pomegranate Seeds

Baby Kale & Avocado Smoothie (VE) (CF)
Honeydew Melon, Banana, Almond Milk

Hot Oatmeal Station (VE)
Dried Cranberries, Dried Apricots, Golden Raisins, Walnuts,
Toasted Coconut, Sunflower Seeds,
Cinnamon Sugar

Egg White & Spinach Frittata (VG) (CF)
Potato, Caramelized Onions, Roasted Peppers, Goat Cheese

Turkey Sausage (GF) (DF)

Rise N' Go

Whole Fruit Display (VE) (GF) (NF)
Bananas, Assorted Apples, Clementines

Orange & Mango Smoothie (VE)
Banana, Lychee, Soymilk

Individual Overnight Oats Jar (VE)
Dates, Almond Milk, Granola, Dark Chocolate

Savoury Danish Bites (VG)
Spinach Feta, Tomato Olive, Leek Parmesan

Chicken Apple Sausage Sliders
Smoked Cheddar, Ancho Mayo, Mini Brioche

Classic

Fruit Platter

Assorted Breakfast Pastries (VG)
Croissants, Danishes, Muffins

Individual Fruit Flavoured Greek Yogurt (VG)

Multi-Grain & White Bread Rolls (VG)
Peanut Butter, Fruit Preserves, Butter

Scrambled Eggs (VG) (GF) (NF)
Cheddar, Scallions

Smoked Strip Bacon (GF) (DF) (NF)

Maple Pork or Turkey Sausage (DF)

Home Fries (VE) (GF)
Peppers, Caramelized Onions

Balsamic Glazed Tomatoes

Continental in the 6ix

Fruit Platter (VE) (GF) (NF)

Assorted Breakfast Loaves (VG)
Zucchini, Lemon Cranberry, Apple Pumpkin

Individual Chia Pudding Parfait (VG)
Strawberry Yogurt, Granola, Berries

Smoked Salmon Toast
Lemon Ricotta, Red Onion, Mustard Cress, Rye Bread

Avocado Toast (VE)
Grape Tomatoes, Hemp Seeds, Pea Shoots, Rye Bread

Package pricing is based on a minimum of 25 Guests, unless otherwise stated.

(VE) Vegan, (VG) Vegetarian, (GF) Gluten Friendly, (DF) Dairy Friendly, (NF) Nut Friendly

Cerise Fine Catering at Beanfield Centre, Exhibition Place • 105 Princes' Boulevard • Toronto, ON M6K 3C3 • 416.598.7258

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Breakfast – Create Your Own

The Following Breakfast Buffet Options are served with Cold Pressed fresh Orange Juice, Starbucks Regular Coffee and Selection of Teas

The Grand

Fruit Platter (VE) (GF) (NF)

Assorted Breakfast Pastries (VG)
Croissants, Danishes, Muffins

Individual Fruit Flavoured Greek Yogurt (VG)

Multi-Grain & White Bread Rolls (VG)
Peanut Butter, Fruit Preserves, Butter

Select One:

Cheese Platter (VG)
Cheddar, Emmental, Brie, Smoked Gouda, Dried Fruit

Smoked Salmon Platter (GF) (NF)
Capers, Red Onions, Lemon, Side Chive Sour Cream

Charcuterie Platter (GF) (DF)
Ham, Salami, Kielbasa, Prosciutto, Gherkins, Pickled Pearl Onions,
Grainy Mustard

Select One:

Scrambled Eggs (VG) (GF)
Cheddar, Scallions

Cheese Omelette (VG) (GF)

Eggs Benedict (add \$5 | Guest)

Quiche Lorraine

Vegetable Quiche (VG)

Select Two:

Maple Pork Sausage (DF)

Smoked Strip Bacon (GF) (DF) (NF)

Chicken Apple Sausage (GF) (DF)

Turkey Sausage (GF) (DF)

Corned Beef Hash

Select One:

Cinnamon French Toast Sticks (VG)
Blueberry Compote

Belgian Chocolate Chip Waffles (VG)
Maple Syrup

Belgian Sugar Waffles (VG)
Strawberries, Maple Syrup

Eggplant & Bell Pepper Caponata (VE) (GF)
Raisins, Pine Nuts

Sautéed Mushrooms (VG) (GF) (NF)
Goat Cheese, Parsley

Select One:

Onion Potato Pancakes (VG)

O'Brian Potatoes (VG) (GF)

Spiced Potato Wedges (VG) (GF)

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MAY YOUR MORNING BE FANTASTIC



FINE CATERING

Breakfast Buffet Enhancements

The following are breakfast buffet additions only.

Per person items must match the breakfast guarantee number. Per dozen items – minimum order 3 dozen

Sweet Tooth

Lemon Cranberry Scones (VG)
Blueberry Compote, Crème Chantilly
Chocolate Hazelnut Croissants (VG)
Warm Apple Turnovers (VG)
Raspberry Sauce

Creative Toast

Brie & Honey Toast (VG)
Caramelized Pears, Walnut Crumble, Rye Bread
Peanut Butter Nutella Toast (VG)
Raspberries, Dried Coconut, Rye Bread

Handhelds

Peameal Bacon Pretzel Bun
Smoked Gouda, Herbed Mayo
Western Sliders
Egg, Ham, Peppers, Onions, Havarti, Mini Brioche
Egg & Cheddar English Muffin (VG)
Tomato Salsa, Spinach

Juice Bar

Beet Apple Ginger (VE)
Carrot Mango Orange Turmeric (VE)
Cucumber Green Apple (VE)
Passion Fruit Mango Strawberry (VE)

Protein

Smoked Strip Bacon (GF, DF, NF)
Maple Pork Sausage (DF)
Turkey Sausage (GF, DF)
Scrambled Eggs (VG, GF)

Made to Order

Chef Attended Omelette Station
Eggs, Egg Whites, Cheddar, Onions, Ham, Mushrooms, Peppers, Asparagus

(Additional \$55 | per hour per Chef. Minimum 4 hours)

*To accompany breakfast and/or lunch, based on 30 minutes service time.
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FINE CATERING

Breaks

Breaks are based on 30 minutes of continuous service. The Following Breaks are served with Starbucks Regular Coffee and Selection of Teas.

Cookies

Assorted Cookies & Biscotti (VG)

Coconut Macarons (VG)

Doughnuts | \$21 | Guest

Mini Filled Sugar Doughnuts (VG)

Hazelnut Chocolate, Mixed Berry, Caramel

Assorted Dips (VG)

Strawberry Sauce, Whipped Cream, Caramel Sauce

Energize

Apple Berry Smoothie (VG) (GF)

Ginger, Agave, Almond Milk

Quinoa & Chia Snack Bar (VE)

Bowl of Fresh Berries (VE) (GF) (NF)

Tropic

Coconut Scones (VG)

Lime & Guava Crème Chantilly

Individual Acai Yogurt Parfait (VG)

Granola, Pineapple & Kiwi Salsa

Cantina

Spiced Corn Tortilla Chips (VE) (GF)

Guacamole, Pico De Gallo

Mini Dulce De Leche Cheesecakes

Café | \$29 | Guest

Brie Croissant (VG)

Cranberry Compote

Mini Ham & Swiss

Arugula, Dijon Mayo, Sunflower & Poppy Seed Grain Baguette

Crudités & Hummus (VE) (GF)

Candy

Candy Display

M&M's, Skittles, Fuzzy Peaches, Gummies, Nibs

Mini Chocolate Bars

KitKat, Twix, Aero, Coffee Crisp, Mars

Caramel Popcorn

Wellness

Cheese Platter (VG)

Variety of Cheeses, Berry Compote, Dried Fruit, Grapes, Flatbread & Crackers

Fruit Platter (VE) (GF) (NF)

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TAKE A BREAK – À LA CARTE



FINE CATERING

Breaks – À la Carte

Per person or individual items – minimum order 25 guests. Per dozen items – minimum order 3 dozen

Energy Bites

Nuts, Oats, Coconut, Peanut Butter, Chocolate, Dried Fruit

Breakfast Loaves

Variety of Sliced Breakfast Loaves

Breakfast Pastries

Assorted Croissants, Danishes & Muffins

Cookies

Chocolate Brownies & Blondies

Mini Cupcakes

Mini French Pastries

Fruit Platter

Granola Bars & Cereal Bars

Chocolate Bars

Individual Fruit Flavoured Greek Yogurt

Individual Bags of Miss Vickie's Chips

Individual Bags of Smartfood Popcorn

Whole Fruit

Display of Bananas, Assorted Apples & Clementines

Haagen-Dazs Ice Cream Bars





Cheese Platter

Variety of Cheeses, Berry Compote, Dried Fruit, Grapes, Flatbread, Crackers

Crudit  Platter

Crudit  of Vegetables & Hummus

*To accompany breakfast and/or lunch.
Orders by urn and dozen may be subject to labour fees.*

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Beverages - À la Carte

Per person items – minimum order 30 people

Coffee & Tea

Starbucks Regular or Decaffeinated Coffee or
Selection of Teas

Infused H₂O

Choice of One:

Watermelon, Lime & Basil Infused Ice Water
Cucumber, Raspberry & Mint Infused Ice
Water Orange, Strawberry & Ginger Infused
Ice Water (Minimum 10 people)

Smoothies

Choice of One:

Green Smoothie (VG) (GF)

Baby Kale & Avocado

Sunshine Smoothie (VG) (GF)

Orange & Mango

Apple Berry Smoothie (VG) (GF)

Ginger & Agave

Veggie Juice

Choice of One:

Beet Apple Ginger (VG)

Carrot Mango Orange Turmeric (VG)

Cucumber Green Apple (VG)

Juice

Choice of One:

Cold Pressed Fresh Orange Juice (VG)

Cranberry Apple Nectar (VG)

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Lunch Buffets

The Following Lunch Buffet Options are Served with Starbucks Regular Coffee and Selection of Teas

WoktheWok

Wonton Chips (VG)
Coriander Wasabi Mayo

Soba Noodle Salad (VE) (GF)
Soybeans, Mango, Dried Coconut, Sesame Dressing

Daikon Radish & Napa Slaw (VE) (GF) (NF)
Watermelon Radish, Scallion Vinaigrette

Citrus Soy Chicken (DF)
Onions, Baby Bok Choy, Grape Tomatoes

Sesame Ginger Beef (DF) (NF)
Shiitake Mushrooms, Bean Sprouts, Broccoli

Hoisin Chili Glazed Veggies (VE) (GF)
Bell Peppers, Bok Choy, Carrots, Celery, Onions

Lemongrass Scented Jasmine Rice (VE) (GF) (NF)

Passion Fruit Choux (VG)

Matcha & Lime Cheesecake (VG)

(Vegan Protein Alternative – Wok the Wok)

Soy & Ginger Tofu Stir Fry (VE) (NF)

Shiitake, Bok Choy, Grape Tomatoes, Bean Sprouts, Snow Peas

SouthernTex-Mex

Cheddar & Jalapeño Cornbread (VG)

Mixed Leaves of Baby Greens (VE) (GF) (NF)
Carrots, Cucumber, Radish, Creole Dressing

Black Eyed Pea & Quinoa Salad (VE) (GF) (NF)
Roasted Squash, Edamame, Lime Vinaigrette

Cajun Spiced Chicken Breast (DF) (NF)
Corn & Black Bean Succotash, Lime & Chipotle Tomato Sauce

Ancho Chili BBQ Braised Beef (GF) (NF)
Caramelized Onions, Cilantro Sour Cream

Cajun Spiced Rice (VE) (GF) (NF)
Tomatoes, Peas, Peppers, Corn, Fried Okra, Long Grain Rice

Southern Smothered Potatoes (VG) (DF)
Onions, Peppers, Garlic, Chives

Bourbon Chocolate Tarts (VG)

Apple Crumble Squares (VG)

(Vegan Protein Alternative – Southern Tex-Mex)

Lime & Coconut Chickpea Stew (VE) (GF) (NF)
Tomato Salsa, Scallions

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FINE CATERING

Lunch Buffets

The Following Lunch Buffet Options are Served with Starbucks Regular Coffee and Selection of Teas

The Deli Board

Soup

Select One:

Chipotle Tomato Soup (VE) (GF) (NF)

Cream of Mushroom Soup (VG) (GF) (NF)

Coconut Red Lentil Soup (VE) (GF) (NF)

Maple Roasted Squash Soup (VG) (GF) (NF)

Lemongrass Ginger Carrot Soup (VE) (GF) (NF)

Salads

Select Two:

Caesar Salad (NF)

Romaine Lettuce, Bacon, Croutons, Parmesan Cheese,
Creamy Garlic Dressing

Spring Leaves & Endives (VE) (GF) (NF)

Watermelon Radish, Cucumber, Cherry Tomatoes, Sherry Vinaigrette

Village Salad (VG) (GF) (NF)

Tomato, Cucumber, Red Onions, Kalamata Olives, Feta Cheese,
Greek Dressing

Dried Cranberry & Apple Quinoa Salad (VE) (GF)

Roasted Yams, Candied Pecans, Cider Vinaigrette

Bulgur & Wheat Berry Salad (VE)

Dried Fruit, Almonds, Agave Tahini Vinaigrette

Sandwiches

All Sandwiches are assembled on a Variety of Artisan Breads
with Assorted Lettuce Greens & Sliced Tomato

Select Four:

Roasted Chicken, Smoked Gouda, Ancho Chili Mayo

Smoked Turkey, Havarti, Avocado Mayo

Black Forest Ham, Cheddar, Honey Dijon Mayo

Tuna Salad, Scallion Remoulade

Roast Beef, Swiss Cheese, Horseradish Aioli, Dill Pickles

Buffalo Mozzarella, Roasted Peppers, Basil Pesto Aioli (VG)

Hummus, Grilled Marinated Vegetables of Asparagus,
Red Onions & Zucchini (VG)

On the Side

Individual Miss Vickie's Chips

Brownies (VG)

Fruit Salad (VE) (GF) (NF)

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Lunch Buffets

The Following Lunch Buffet Options are Served with Starbucks Regular Coffee and Selection of Teas

Gastronomia

Focaccia 
Bruschetta Salsa

Leaves of Arugula & Radicchio   
Orange Slices, Curly Endive, Balsamic Dressing

Insalata Di Farro  
Cucumber, Sundried Tomatoes, Shallot Vinaigrette

Lemon & Herb Marinated Trout   
Spinach, Sundried Tomatoes, Saffron Cream

Chicken Cutlets Milanese
Garlic Rapini, Tomato Ragout




Mushroom Ravioli 
Ricotta, Pine Nuts, Porcini Cream

Charred Vegetables   
Peppers, Asparagus, Red Onions, Balsamic Reduction

Espresso Cheesecake 

Raspberry Delice 

(Vegan Protein Alternative – Gastronomia)



Cannellini Bean Ragout   
Basil Tomato Sauce, Garlic Rapini

We the North




Bread Rolls & Flatbread 
Butter

Spring Leaves & Endives   
Watermelon Radish, Cucumber, Cherry Tomatoes, Sherry Vinaigrette

Dried Cranberry & Apple Quinoa Salad  
Arugula, Roasted Yams, Candied Pecans, Cider Vinaigrette

Maple Glazed Salmon  
Haricot Verts, Ice Wine Beurre Blanc

Dark Ale Braised Beef Short Rib  
Mushrooms, Pearl Onions

Honey Roasted Root Vegetables   
Beets, Squash, Celery Root, Parsnip, Sweet potato

Smashed Fingerling Potatoes   






Butter Tartelettes 

Blueberry Crumble Squares 

(Vegan Protein Alternative – We the North)

Navy Bean Cassoulet Style

Mushrooms, Carrots, Celery, Wild Rice Pilaf   

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LUNCH BUFFETS (CONT.)







FINE CATERING


Lunch Buffets

The Following Lunch Buffet Options are Served with Starbucks Regular Coffee and Selection of Teas

Mediterra



Pita Bread 
Hummus

Village Salad   
Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Feta Cheese, Bell Peppers, Greek Dressing

Bulgur & Wheat Berry Salad 
Dried Fruit, Almonds, Agave Tahini Vinaigrette

Oregano Lemon Chicken  
Charred Onions, Side Tzatziki

Pan Seared Sea Bream  
Onion Fennel Confit, Caper Olive Chutney, Parsley




Charred Vegetables with Pesto  
Onions, Peppers, Eggplant, Zucchini, Roma Tomatoes

Olive Oil Roasted Mini White Potatoes   






Lemon Tarts 

Pistachio Choux 

(Vegan Protein Alternative – Mediterra)

Green Lentil Rice Pilaf   
Basmati Rice, Sundried Tomatoes, Caramelized Onions, Parsley

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Corporate Plated Lunch

Menu1

Thai Coconut Curry Butternut Squash Soup (VG) (GF) (NF)
Coriander Cream, Toasted Pumpkin Seeds

Honey Ginger Glazed Atlantic Salmon (GF) (DF) (NF)
Coconut Black Rice, Daikon Carrot Slaw, Spinach Purée

Mango Delice (VG)
Mango Chilled Soufflé Wrapped in Sponge Cake, Chocolate Décor
Fresh Fruit, Raspberry Coulis

Menu2

Salad of Baby Beets (VG) (GF)
Roasted Carrots, Caramelized Pear, Grilled Asparagus, Feta
Cheese, Frisée, Almond Aioli, Arugula Basil Pesto

Chicken Supreme (NF)
Lemon and Herb Brined, Potato Pave, Baby Squash,
Honey Glazed Carrots, Tomato Garlic Compote, Rosemary Demi

Strawberry Shortcake (VG)
Vanilla Sponge, Strawberries, Crème Pâtisserie, Crème Chantilly
Fresh Berries, Chocolate Décor, Strawberry Coulis

Menu3

Cream of Asparagus & Spinach Soup (GF) (VG) (NF)
Wild Pickled Mushrooms and Lemon Cream

Sous Vide Petit Wellington County Tenderloin of Beef (NF)
Cabernet Jus, Mushroom Fricassée, Pearl Onions, Pea
Purée Cheddar Potato Gratin, Roasted Roma Tomato

Belgian Chocolate Truffle Cake (VG)
Chocolate Sponge, Ganache and Mousse, Fresh Berries, Berry Coulis

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Dinner Buffet

The Following Dinner Buffet is served with Starbucks Regular Coffee, Starbucks Decaf Coffee and Selection of Teas

Indulge

Bread Rolls & Flatbread (VG)

Butter

Roasted Butternut Squash Soup (VE) (GF) (NF)

Mixed Baby Green Salad (VE) (GF) (NF)

Cucumber, Carrots, Cherry Tomatoes, Balsamic Vinaigrette

Bacon Avocado Potato Salad (GF) (NF)

Gherkins, Caramelized Onions, Chopped Eggs, Pickled Mustard Seed

Apple Cranberry Coleslaw (VG)

Toasted Almonds, Creamy Dressing

Pinot Noir Braised Beef Cheek

Cipollini Onions, Pine Nut Gremolata

Maple Pommery Glazed Arctic Char (GF) (DF) (NF)

Patty Pan Squash, Cherry Tomatoes

Mushroom & Asiago Stuffed Chicken

Marinated and Grilled Vegetables, Sage Cream

Orecchiette Pasta with Rapini & Olives (VG) (NF)

Basil Tomato Sugo, Parmigiano

Rice Pilaf (VE) (GF) (NF)

Mini French Pastries (VG)

Eclairs, Lemon Tarts, Dacquoise, Raspberry Delice, Almandine

(Vegan Protein Alternative – Indulge)

Vegan Chili (VE) (GF) (NF)

Tomato & Mixed Bean Ragout, Scallions

Any Lunch Buffet option can be served as Dinner Buffet. Additional \$20 | person will be applied. Package pricing is based on a minimum of 25 Guests, unless otherwise stated.

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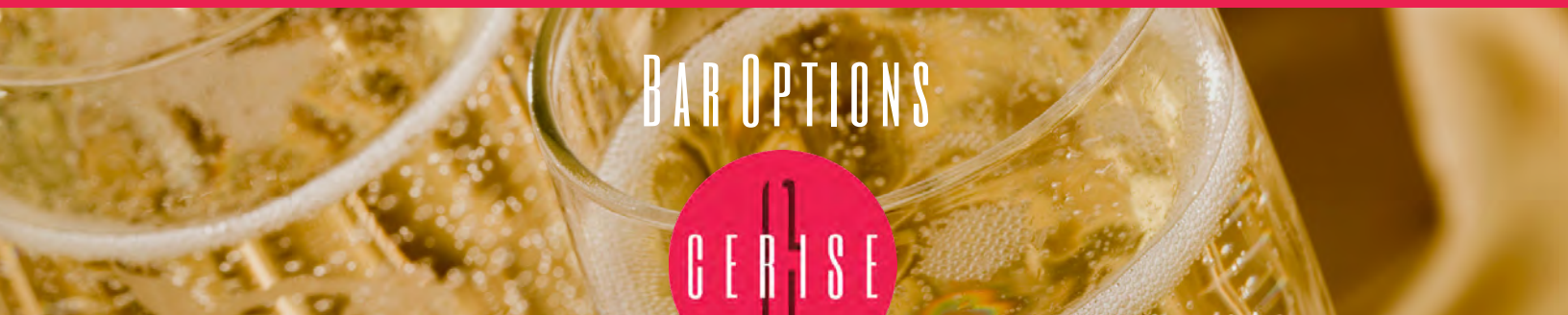
Select from Host on Consumption or Non-Host

House Wine (By Glass)	Peller Estates Chardonnay, Niagara
House Wine (By Bottle)	Peller Estates Cabernet Merlot, Niagara
House Liquor	Absolute Vodka Bacardi White Rum Beefeater Gin Dewar's White Label Blended Scotch Canadian Club 12yr Rye Whiskey Jim Beam White Label Bourbon
Deluxe Liquor	Grey Goose Vodka Tanqueray London Dry Gin Flor de Caña 7yr Rum Chivas Regal 12yr Blended Scotch Crown Royal Rye Whiskey Woodford Reserve Bourbon
Liqueurs	Grand Marnier, Kahlúa, Bailey's, Disaronno, Drambuie, Sambuca
Martini Bar	Classic & Dirty Martinis, Cosmopolitan, Manhattan, Old Fashioned, Negroni
Upgrade to Premium Vodka/Gin	
House Beer	Amsterdam Blonde Amsterdam Big Wheel
Premium Beer	Steam Whistle Pilsner Stella Artois
Non-Alcoholic Beverages	Soft Drinks, Juice

NOTE: Host will be charged per drink consumed at event plus 18% Administration Fee and 13% HST on All Charges. Cash Bar prices are inclusive of all Fees and Taxes. Minimums Required Host Consumption Bar - \$500 net per bar (per 100 guests). Cash Bar - \$1,000 net per bar (per 100 guests), includes a Cashier.

Cerise Fine Catering at Beanfield Centre, Exhibition Place • 105 Princes' Boulevard • Toronto, ON M6K 3C3 • 416.598.7258

An Administrative fee of 19% is added to your bill for your catered event/function which is divided between a gratuity for staff and a facilities charge which is not distributed to staff. The gratuity for wait, bartending and event services staff is 7.5% of the fee. Please note that food and beverage prices are based on current year, and are subject to an annual inflationary increase, not to exceed 5% per year.



BAR OPTIONS



FINE CATERING

White Wine

Peller Estates Family Select Chardonnay, Niagara
Echeverria Sauvignon Blanc 'Reserva', Chile
Lunardi Pinot Grigio, Veneto, Italy
Cave Springs 'Dolomite' Riesling, Niagara
Tin Roof Cellars Chardonnay, California
Sacred Hill Sauvignon Blanc, Marlborough, New Zealand
Thirty Bench 'Winemaker's Riesling', Niagara
Mosole Pinot Grigio, Venezia, Italy
McManis Viognier, River Junction, California

Red Wine

Peller Estates Family Select Cabernet Merlot, Niagara
Callia Bella Malbec, San Juan, Argentina
Trius Cabernet Sauvignon, Niagara
Gérard Bertrand 'Terroir' Syrah/Grenache, Midi, France
Mount Oakden Shiraz, Clare Valley, Australia
Case Springs, Cabernet Franc, Niagara
Speri Valpolicella Classico, Italy
R8 Cabernet Sauvignon, Sonoma, California

Sweet

Peller Estates Private Reserve Vidal Icewine (200ml), Niagara
Henry of Pelham Riesling Icewine (375ml), Niagara

Sparkling

Flute Spumante, Italy
Riondo Collezione Prosecco, Veneto, Italy
Trius Brut Sparkling, Niagara
Domaine Chandon Brut Classic, California
Henry of Pelham 'Cuvée Catherine' Rosé, Niagara
Hinterland Blanc de Blancs, Prince Edward County
Tattinger, Champagne, France

Prices are net and subject to 19% Administration Fee and 13% HST.

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BAR OPTIONS



FINE CATERING

The following packages include a four-hour bar and wine service throughout dinner with bar closed

The Basics

Beefeater Gin
Absolute Vodka
Bacardi White Rum
Dewar's White Label Blended Scotch Canadian
Club 12yr Rye Whiskey
Jim Beam White Label Bourbon
Campari

Domestic Beer

Amsterdam Big Wheel
Amsterdam Blonde

Wine

Peller Estates Chardonnay
Peller Estates Cabernet Merlot

Enhancements

Add \$10 | Guest for sparkling wine toast
Add \$15 | Guest for each extended hour for The Basics
Add \$20 | Guest for each extended hour for Top Shelf

The Top Shelf

Grey Goose Vodka
Tanqueray London Dry Gin
Flor de Caña 7yr Rum
Glenfiddich 12yr Scotch
Crown Royal Rye Whiskey
Woodford Reserve Bourbon
Campari

Liqueur

Grand Marnier
Kahlúa
Bailey's
Disaronno
Drambuie
Sambuca
Triple Sec

Beer

Amsterdam Big Wheel
Amsterdam Blonde
Steam Whistle Pilsner
Stella Artois

Wine (Selection of two whites and two reds)

White

Sacred Hill Sauvignon Blanc
Thirty Bench 'Winemaker's Riesling'
Mosole Pinot Grigio

Red

Mount Oakden Shiraz
Rioja Vega
Speri Valpolicella Classico

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General Information

1. Menu selection to be determined 6 weeks in advance of the event date(s); final guarantees due 15 business days prior to the event date(s).
2. List of signing authorities to be submitted 6 weeks in advance of the event date(s).
3. Special Bar Requests: Can be accommodated if product is available in Ontario. Imports may be arranged through an LCBO broker for special circumstances and at a minimum, 4 weeks' notice must be provided to allow sourcing. All special orders will be accommodated on a guaranteed sale basis for the entire purchase as it is off list selection and product cannot be returned.
4. Regardless of bar type (host on consumption, package or non-host), a minimum net bar revenue requirement is determined based on guest count.
5. Linens:
 - a. Linens are available for an additional fee.
 - b. Upgraded linens may be sourced and accommodated; additional fees apply.
 - c. Different linen colours may be accommodated when verified 30 days in advance **and** may be subject to additional fees.
6. Regarding plated meals: a list of items to be placed at each place setting, such as programs, gift, swag bag, menus is required 15 business days in advance. With the exception of dinner menus, we recommend your volunteers are organized to set special items, and your decorator to arrange placement of centerpieces.
7. Substitutions in any of the menu packages may be subject to additional fees.
8. Based on size and scope of the event, footprints in various areas will be required for satellite kitchen(s).
9. Cerise takes care of all guests, including those with special dietary requirements. We recommend asking your guests about their dietary needs during the registration process; regarding plated meals, seat assignments, (especially with Pre-Set Appetizers), will assist in avoiding any potential additional charges.
10. Guest lists with dietary needs/restrictions are to be submitted 15 business days in advance of the event date.
11. Kosher Meals request will be accommodated for an additional fee; to be determined based on menu selection; required 15 business days in advance.
12. Halal beef and chicken may be subject to increased price; required 15 business days in advance.
13. Additional labour fee(s) may apply when:
 - a. Order is for less than minimum requirement.
 - b. Order is all à la carte by dozen/urns/pieces.
 - c. Setup of food/beverage in multiple areas.
 - d. Tight turnaround time to refresh room(s).
14. Day of menu requests, if able to be accommodated, will be subject to delay in service and based on product availability; subject to a fee of net \$45.00 each.
15. Outside food and beverage is strictly prohibited. Guests entering Beanfield Centre with food from outside will be asked to vacate the venue, and the signing authority for the event will be charged net \$45.00 per guest on final invoice.
16. An Administrative Fee of 19% is added to your bill for your catered event/function which is divided between a gratuity for staff and a facility charge which is not distributed to staff. The gratuity for wait, bartending and event services staff is 7.5% of the fee.
17. 13% HST is added to all charges.
18. Prices subject to change based on final Menu Selection.
19. Payment in full is required 15 Business Days prior to the event date(s).



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