

BEANFIELD MENU

2023



CERISE
FINE CATERING



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Cerise Fine Catering at Beanfield Centre, Exhibition Place
105 Princes' Boulevard • Toronto, ON M6K 3C3 • information.cerisefinecatering@sodexo.com

An administrative fee of 19% is added to your bill for your catered event/function which is divided between a gratuity for staff and facilities charge (which is not distributed to staff). The gratuity for waitstaff, bartending, and event services staff is 10% of the fee. Please note that food and beverage prices are based on current year and are subject to an annual inflationary increase. Increase not to exceed 5% per year.



FINE CATERING

Breakfast

Breakfast Buffets include cold pressed fresh orange juice, Starbucks regular coffee and a selection of teas.

Continental

Assorted Local Pastries 

Fresh Muffins, Danishes, Croissants

Individual Greek Yogurt 

Whole Fruit Display   

Bananas, Assorted Apples, Clementines

Power

Citrus Fruit Salad   

Orange Sections, Grapefruit Sections, Torn Mint,
Pomegranate Seeds

Spirulina & Pineapple Smoothie   

Banana, Cucumber, Spinach, Mint, Apple Juice

Hot Oatmeal Station 

Dried Cranberries, Dried Apricots, Golden Raisins, Walnuts,
Toasted Coconut, Sunflower Seeds, Cinnamon Sugar

Egg White & Spinach Frittata   

Potato, Caramelized Onions, Roasted Peppers, Goat Cheese

Turkey Sausage  


Rise N' Go

Whole Fruit Display   

Bananas, Assorted Apples, Clementines

Orange & Mango Smoothie 

Banana, Pineapple, Soy milk

Individual Overnight Oats Jar 

Dates, Almond Milk, Granny Smith, Granola, Dark Chocolate

Savoury Danish Bites 

Spinach-Feta, Leek-Parmesan

Chicken Sausage Sliders 

Egg, Cheddar, Ancho Mayo, Mini Brioche

Classic

Fruit Platter   

Assorted Breakfast Pastries 

Croissants, Danishes, Muffins

Individual Greek Yogurt 

Multi-Grain & White Bread 

Peanut Butter, Fruit Preserves, Butter

Scrambled Eggs   

Cheddar, Scallions

Smoked Strip Bacon   

Maple Pork or Turkey Sausage  

Home Fries  

Peppers, Caramelized Onions

Balsamic Glazed Tomatoes   

Continental In The 6ix

Fruit Platter   

Assorted Breakfast Loaves 

Individual Chia Pudding Parfait 

Vanilla Bean Yogurt, Granola, Berries, Coconut

Smoked Salmon Toast 

Lemon Ricotta, Red Onions, Mustard Cress, Rye Bread

Avocado Toast 

Grape Tomatoes, Hemp Seeds, Pea Shoots, Rye Bread

Package pricing based on a minimum of 25 Per Persons unless otherwise stated.

 Vegan  Vegetarian  Gluten Friendly  Dairy Friendly  Nut Friendly

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LOVE YOUR MORNING



FINE CATERING

Breakfast – Create Your Own

Breakfast Buffets include cold pressed fresh orange juice, Starbucks regular coffee and a selection of teas.

The Grand




Fruit Platter   

Assorted Breakfast Pastries 
Croissants, Danishes, Muffins





Individual Greek Yogurt 

Multi-Grain & White Bread 
Peanut Butter, Fruit Preserves, Butter








Select One:

- Cheese Platter 
Cheddar, Emmental, Brie, Smoked Gouda, Dried Fruit
- Smoked Salmon Platter  
Capers, Red Onions, Lemon, Side Chive Sour Cream
- Charcuterie Platter  
Ham, Salami, Keilbasa, Proscuitto, Gherkins, Pickled Pearl Onions, Grainy Mustard










Select One:

- Scrambled Eggs  
Cheddar, Scallions
- Cheese Omelette  
- Eggs Benedict
- Quiche Lorraine
- Vegetable Quiche 




Select Two:

- Maple Pork Sausage 
- Smoked Strip Bacon   
- Chicken Apple Sausage  
- Turkey Sausage  

Select One:

- Cinnamon French Toast Sticks 
Berry Compote
- Belgian Sugar Waffles 
Strawberries, Maple Syrup
- Assorted Bagels 
Regular And Herb Garlic Cream Cheese
- Eggplant & Bell Pepper Caponata   
Raisins
- Sautéed Mushrooms   
Goat Cheese, Parsley

Select One:

- Onion Potato Latkes 
- O'brian Potatoes  
- Spiced Potato Wedges  

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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. Minimum order 3 dozen.


Sweet Tooth

Chefs Seasonal Scones 
Berry Compote, Crème Chantilly
Chocolate Hazelnut Croissants 
Warm Apple Turnovers 
Raspberry Sauce





Creative Toast

Brie & Honey Toast 
Caramelized Pears, Walnut Crumble, Rye Bread
Tomato & Whipped Ricotta 
Spiced Pepitas, Micro Herbs, Pickled Onions, Balsamic Reduction
Assorted Bagels 
Regular And Herb Garlic Cream Cheese
Nutella Toast 
Raspberries, Dried Coconut, Rye Bread

Handhelds









Peameal Bacon Potato Bun
Gouda, Herbed Mayo
Breakfast Burrito
Free Range Eggs, Smoked Bacon, Pepper & Onion
Hash Brown, Cheddar, Chipotle Scallion Aioli
Western Sliders
Egg, Ham, Peppers, Onions, Aged Cheddar, Mini Brioche
Egg & Cheese English Muffin 
Tomato Salsa, Spinach

Juice Bar

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

Additional Breakfast Enhancements

Protein

Smoked Bacon   
Maple Pork Sausage 
Turkey Sausage  
Scrambled Eggs  

Made To Order

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

Breakfast enhancements to accompany breakfast
and/or lunch based on a 30 minute service time.

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FINE CATERING

Breaks

The following are based on 30 minutes of continuous service. The following Break Packages are served with Starbucks regular coffee and a selection of teas.

Cookies

Assorted Cookies & Biscotti 

Coconut Macarons 

Doughnuts

Mini Filled Sugar Doughnuts 

Hazelnut Chocolate, Mixed Berry, Caramel

Assorted Dips 

Strawberry Sauce, Whipped Cream, Caramel Sauce

Energize

Apple Berry Smoothie  

Ginger, Agave, Almond Milk


Energy Protein Balls

Bowl Of Fresh Berries   

Tropic

Coconut Scones 

Lime & Guava Crème Chantilly

Individual Blueberry Yogurt Parfait 

Almond, Apricot, Granola

Cantina

Spiced Corn Tortilla Chips  

Guacamole, Salsa Roja

Mini Dulce De Leche Cheesecakes 

Café

Mini Triple Cream Brie Croissant 

Truffle Butter

Mini Ham & Swiss

Arugula, Dijon Mayo, Mini Ciabatta

Crudites & Hummus   

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 

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

Fruit Platter   

Breakfast enhancements to accompany breakfast and/or lunch based on a 30 minute service time.

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FINE CATERING

Breaks – À la Carte

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

À La Carte | Per Dozen

Energy Bites

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

Breakfast Loaves

Variety of Sliced Breakfast Loaves

Assorted Croissants

Assorted Baked Muffins

Cookies

Assorted Brownie Bites

Mini French Viennoiseries

Assorted Premium French Viennoiseries

À La Carte | Each

Fruit Platter

Morning Cheese & Charcuterie Plate

Shaved Prosciutto Cotto, Hard Boiled Eggs, Genoa Salami, Roasted Garlic Hummus, Havarti, Flat Bread & Grissini

Granola Bars & Cereal Bars

Chocolate Bars

Individual Greek Yogurt

Individual Bags Of Miss Vickie's Chips

Smartfood Popcorn

Whole Fruit

Display Of Bananas, Assorted Apples, Clementines

Häagen-Dazs Ice Cream Bars

Cheese Platter

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

Crudité Platter

Assorted Vegetables, Hummus

Cerise Trail Mix

Oven Roasted Nuts & Seeds, Dried Fruit, Dark Chocolate Chips

To accompany breakfast and/or lunch.
Items may be subject to additional labor fees.

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BREAKTIME BEVERAGES




FINE CATERING

Beverages – À la Carte

Per person items – minimum order 30 Per Persons.

Coffee & Tea | 50 Cups Per Urn
100 Cups Per Urn

Starbucks Regular or Decaffeinated Coffee or Selection of Teas

Infused H2o   
Minimum 10 Guests

Choice Of One:

- Watermelon
- Lime & Basil
- Cucumber
- Raspberry & Mint
- Orange
- Strawberry & Ginger

Smoothies

Choice Of One:

- Green Smoothie
Baby Kale, Avocado
- Sunshine Smoothie
Orange, Mango
- Apple Berry Smoothie
Ginger, Agave

Veggie Juice

Choice of One:

- Beet Apple Ginger
- Carrot Mango Orange Turmeric
- Cucumber Green Apple

Juice

Choice of One:

- Cold Pressed Fresh Orange Juice
- Cranberry Apple Nectar

Orders by urn and dozen may be subject to labour fees.

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LUNCH BUFFETS





FINE CATERING




Lunch Buffets

The following Lunch Buffet options are served with Starbucks regular coffee and a selection of teas.

Wok The Wok

Wonton Chips 
Togarashi Aioli

Rice Noodle Salad  
Beansprout, Onion, Peppers, Cabbage, Carrot, Nuoc Cham Dressing

Daikon Radish & Napa Slaw   
Watermelon Radish, Scallion Vinaigrette

Citrus Soy Chicken 
Beansprouts, Baby Bok Choy, Grape Tomatoes

Sesame Ginger Beef  
Onions, Carrots, Bean Sprouts, Snow Peas, Garlic Chili Gai Lan

Lemongrass Scented Jasmine Rice   



Mango Choux 

Coconut Lime Cheesecake 

Southern Tex-Mex

Cheddar & Jalapeño Cornbread 

Mixed Baby Greens   
Carrots, Cucumber, Radish, Avocado Poblano Ranch Dressing

Black Bean & Quinoa Salad   
Roasted Squash, Roasted Pepper, Peas, Smoked Pepper
Lime Vinaigrette

Cajun Spiced Chicken Breast  
Corn & Black Bean Succotash, Chipotle Tomato Sauce

Ancho Chili Bbq Pulled Beef  
Caramelized Onions, Cilantro Sour Cream

New Soul Creole Rice 
Peppers, Onions, Celery, Corn, Peas, Long Grain Rice

Sweet Potato Fries
Lime Chive Aioli

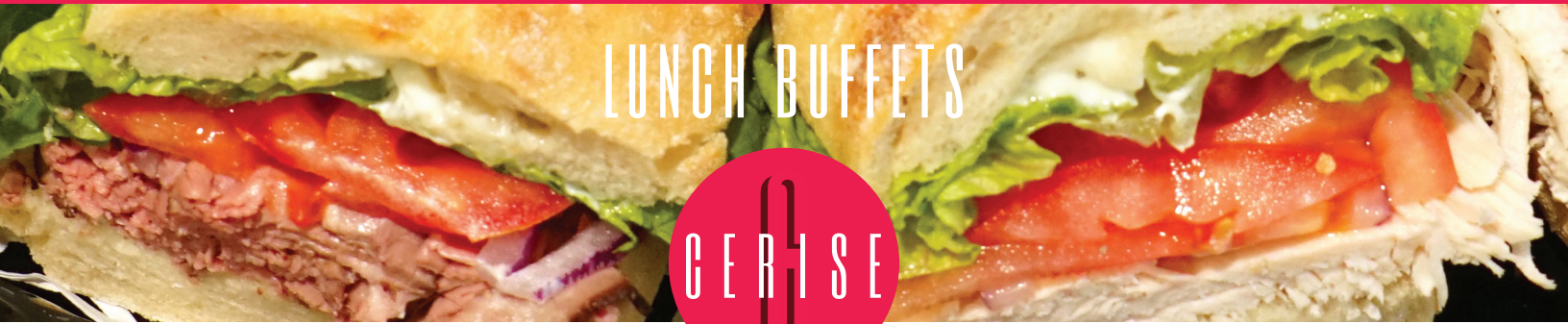
Bourbon Chocolate Tarts 

Apple Crumble Squares 

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LUNCH BUFFETS



FINE CATERING

Lunch Buffets

The following Lunch Buffet options are served with Starbucks regular coffee and a selection of teas.

The Deli Board

Soup – Select One:

- Smoked Tomato Soup 🍲 🌱
- Cream Of Mushroom Soup 🍲 🌱
- Curried Coconut Red Lentil Soup 🍲 🌱
- Lemongrass Ginger Carrot Soup 🍲 🌱

Salads – Select Two:

- Caesar Salad 🌱
Add Bacon
Romain Lettuce, Croutons, Parmesan Cheese, Creamy Garlic Dressing
- Spring Leaves & Endives 🌱 🌱 🌱
Watermelon Radish, Cucumber, Cherry Tomatoes, Sherry Vinaigrette
- Village Salad 🌱 🌱 🌱
Tomato, Cucumber, Red Onions, Kalamata Olives, Feta Cheese, Greek Dressing
- Dried Cranberry & Apple Quinoa Salad 🌱 🌱
Roasted Yams, Candied Pecans, Quinoa, Cider Vinaigrette
- Moroccan Couscous 🌱
Dried Fruit, Almonds, Agave Tahini Vinaigrette

Sandwiches - Select Four:

All sandwiches are assembled on a variety of artisan breads with assorted lettuce greens and sliced tomatoes.

- Roasted Chicken
Smoked Gouda, Chipotle Mayo
- Smoked Turkey
Havarti, Sundried Tomato Mayo
- Black Forest Ham
Cheddar, Dijonaise
- Tuna Salad
Scallion Remoulade
- Roast Beef
Swiss Cheese, Horseradish Aioli, Crispy Shallots, Dill Pickles
- Buffalo Mozzarella 🌱
Roasted Peppers Aioli
- Grilled Market Vegetables 🌱
Hummus

On The Side

- Individual Miss Vickie's Chips 🌱 🌱
- Brownie Squares 🌱
- Fruit Salad 🌱 🌱 🌱

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🌱 Vegan 🌱 Vegetarian 🌱 Gluten Friendly 🌱 Dairy Friendly 🌱 Nut Friendly

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FINE CATERING

Lunch Buffets

The following Lunch Buffet options are served with Starbucks regular coffee and a selection of teas.
Package pricing is based on a minimum of 25 guests, unless otherwise stated.

Gastronomia

Focaccia Crostini 
Bruschetta

Arugula & Radicchio  
Orange Slices, Curly Endive, Balsamic Dressing

Insalata Di Farro  
Cucumber, Sundried Tomatoes, Shallot Vinaigrette

Lemon & Herb Marinated Trout   
Spinach, Sundried Tomatoes

Chicken Cutlet Milanese
Garlic Rapini, Tomato Ragout


Mushroom Ravioli 
Ricotta, Porcini Cream




Charred Market Vegetables   
Balsamic Reduction



Tiramisu 



Raspberry Delice 

We The North

Bread, Rolls & Flatbread 
Butter

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

Roasted Broccoli & Apple Quinoa Salad  
Baby Kale, Spiced Chickpea, Walnut, Green Goddess

Maple Miso Glazed Salmon  
Haricot Verts, Blistered Grape Tomatoes

Braised Beef Short Rib  
Roasted Mushrooms, Pearl Onions, Caramelized Parsnip

Honey Roasted Root Vegetables  
Beets, Squash, Celery Root, Parsnip, Jerusalem Artichoke

Smashed Mini White Potatoes  

Butter Tartelettes 

Blueberry Crumble Squares 

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FINE CATERING


Lunch Buffets

The following Lunch Buffet options are served with Starbucks regular coffee and a selection of teas. Package pricing is based on a minimum of 25 guests, unless otherwise stated.

Mediterra

Pita Bread 
Hummus

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

Couscous Salad 
Arugula, Dried Fruit, Almonds, Torn Mint, Agave Tahini Vinaigrette

Oregano Lemon Chicken
Charred Scallions, Side Tzatziki

Pan Seared Halibut 
Onion Fennel Confit, Caper Olive Chutney, Parsley

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

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

Lemon Tarts

Baklava

Vegan Mediterra Alternative

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

Navy Bean Cassoulet Style
Mushrooms, Carrots, Celery, Wild Rice Pilaf

Cannellini Bean Ragout
Basil Tomato Sauce, Garlic Rapini



Soy & Ginger Tofu Stir Fry
Bok Choy, Grape Tomatoes, Bean Sprouts, Snow Peas

TVP - Chilli
Scallions, Braised Beans, Corn, Plant Based Cheese

Curried Spiced Tofu & Vegetable Stew
Micro Cilantro, Marinated Tomato

Taste Of India

Warm Naan Bread 

House Greens  
Shaved Apple, Toasted Walnut, Shaved Celery & Carrot, Lime Coconut Dressing

Curried Couscous  
Cherry Tomato, Red Onion, Scallions, Raisins

Spiced Basmati Rice

Tadka Dahl 
Crispy Onion, Diced Tomato, Cilantro

Spiced Paneer & Roasted Vegetables

Butter Chicken 
Tandoori Marinated Chicken, Butter Sauce

Mint Raita 

Cardamon Rose Ricotta Cannoli 

Mango Meringue Tart 

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FINE CATERING


Corporate Plated Lunch

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

Menu 1

Thai Coconut Curry Butternut Squash Soup   
Coriander Cream, Toasted Pepitas

Maple Miso Glazed Atlantic Salmon   
Sesame Rice Cake, Bok Choy, Daikon Carrot Slaw

Mango Delice 
Mango Chilled Soufflé Wrapped In Sponge Cake, Chocolate Décor, Fresh Fruit, Raspberry Gel

Menu 2

Salad Of Baby Beets  
Pickled Beet, Oven Roasted Beets, Whipped Maple Goat,
Endive, Arugula, Spiced Pepitas, Rye Cracker

Truffle Chicken Supreme 
Crispy Polenta, Wilted Greens, Roasted Heirloom Carrot
Chestnut Cream, Wild And Cultivated Mushroom

Strawberry Shortcake 
Vanilla Sponge, Strawberries, Crème Patisserie, Crème
Chantilly, Fresh Berries, Chocolate Décor, Strawberry Coulis

Menu 3

Potato Cauliflower Vichyssoise 
Caramelized Cauliflower, Vegetable Chip

Tenderloin Of Beef 
Cabernet Jus, Mushroom Fricassee, Pickled Shallot, Peas,
Roasted Roma Tomato, Fondant Potato

Belgian Chocolate Truffle Cake
Chocolate Sponge, Ganache And Mousse, Fresh Berries, Berry Coulis

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DINNER BUFFETS




FINE CATERING

Dinner Buffets



The following Dinner Buffet options are served with Starbucks regular and decaf coffee and a selection of teas. Any Lunch Buffet option can be served as a Dinner Buffet. Additional 20 per person will be applied. Package pricing is based on a minimum of 25 guests, unless otherwise stated.


Indulge

Bread, Rolls & Flatbread 
Butter

Roasted Butternut Squash Soup   

Mixed Baby Greens Salad   
Cucumber, Carrots, Cherry Tomatoes, Balsamic Vinaigrette

Bacon Potato Salad  
Gherkins, Caramelized Onions, Chopped Eggs, Poblano Ranch

Apple Cranberry Coleslaw 
Toasted Almonds, Creamy Dressing

Pinot Noir Braised Beef Cheek 
Cipollini Onions, Pine Nut Gremolata

Herb Marinated Chicken Breast
Tomato, Olive, Caper Ragout, Caramelized Honey Fennel

Maple Pommery Glazed Arctic Char   
Patty Pan Squash, Cherry Tomatoes

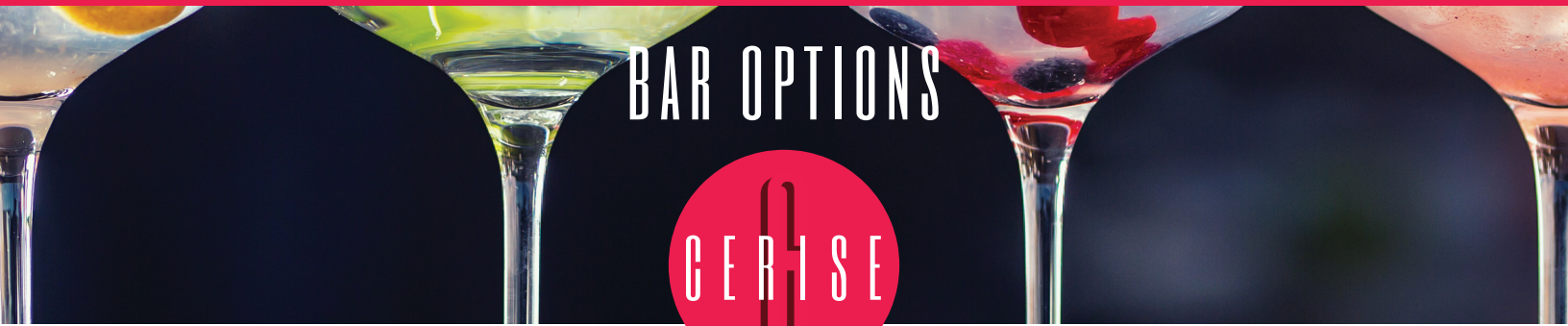
Orecchiette Pasta With Rapini & Olives  
Basil Tomato Sugo, Parmigiano

Herb Roasted Roots   

Assorted Mini Pastries 

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BAR OPTIONS



FINE CATERING

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 Bean White Label Bourbon
Deluxe Liquor	Grey Goose Vodka Tanqueray London Dry Gin Flor de Caña 7yr Rum Chivas Regal 12yr Rum Crown Royal Rye Whiskey Woodford Reserve Bourbon
Cocktail Bar	Classic & Dirty, Cosmopolitan, Manhattan, Old Fashioned, Negroni
House Beer	Steam Whistle Pilsner Mill St. Organic Lager
Premium Beer	Heineken Lager Stella Artois
Non-Alcoholic Beverages	Soft Drinks, Juice

NOTE: Host will be charged per drink consumed at event plus 19% Administration Fee and 13% HST on all charges. Cash bar prices are inclusive of all fees and taxes.
Minimums required | Host Consumption Bar - 600 net per bar (per 100 Per Persons) Cash Bar - 1,200 net per bar (per 100 Per Persons). Includes a cashier.

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BAR OPTIONS



FINE CATERING

White Wine

Peller Estates Chardonnay, Niagara
Peller Estates Pinot Grigio, Niagara
Peller Estates Sauvignon Blanc, Niagara
Good Nature Unoaked Chardonnay, Niagara
Wayne Gretzky Pinot Grigio, Niagara
Te mania Sauvignon Blanc, Nelson, New Zealand
Luigi Righetti Pinot Grigio, Veneto, Italy

Red Wine

Peller Estates Cabernet Merlot, Niagara
Peller Estates Merlot, Niagara
Wayne Gretzky Baco Noir, Niagara
Trius Pinot Noir, Niagara
Kinston Estate Shiraz, Clare Valley, Australia
Domaine Saint Michel Grange, Cotes du Rhone, France
La Querica Montepulciano d' Abruzzo, Abruzzo, Italy

Dessert Wine

Private Reserve Vidal Icewine (200ml) Niagara
Private Reserve Late Harvest Vidal (375ml) Niagara

Sparkling

Peller Family Reserve Charmat VQA
XOXO Sparkling Pinot Grigio Chardonnay
Trius Brut Sparkling
Terre Gaie Prosecco, Veneto, Italy
Domaine Chandon Brut Classic
Moet & Chandon Champagne
Tattinger, Champagne, France

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

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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 Per Person count.
- 5.** Linens:
 - a.** When contracting a full day menu package, and/or hot meal, 1 black poly/cotton linen tablecloth for every table of 10 guests is provided on a complimentary basis. Additional linens are available for 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 Per Persons, including those with special dietary requirements. We recommend asking your Per Persons 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.** Per Person 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 requirements.
 - 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).
 - e.** Handling of clients rented furniture.
- 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 each.
- 15.** Outside food and beverage is strictly prohibited. Per Persons 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 per Per Person 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 10% 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 10 business days prior to the event date(s).



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