



CATERING MENU

2024



enercare
centre



WELCOME

We are OVG Hospitality, 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.

OVG Hospitality serves over 40 million guests per year at more than 250 venues across North America. OVG 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.

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 OVG'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 OVG look forward to working together to make your event come to life with an unforgettable culinary experience.

As we prepare to host events in our facilities our Covid-19 Safety Plan will inform and educate workers, patrons and clients that we are doing our part in the fight against COVID-19. The health and safety of our visitors, staff, and clients remain our top priority. We continue to monitor this situation closely and will provide ongoing updates as needed and will comply with all guidelines set forth from Toronto Public Health. For more information or questions related to our Covid-19 Safety Plan please contact 416.684.6425.

For more information, please contact:

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True to our company's vision, our OVG 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.

MENU CONTENTS

Breakfast

BUFFET & ENHANCEMENTS	4
A LA CARTE	5

Break Services

PACKAGES	6
SNACKS	7

Lunch

BOXED LUNCH	8
BUFFET	9

Reception

PASSED HORS D'OEUVRE	10
STATIONS & ACTION STATIONS	11

Dinner

PLATED	12
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Beverages

NON-ALCOHOLIC – A LA CARTE	13
BAR SERVICE – CASH BAR	13

General Information & Policies

14 - 15

BREAKFAST

BUFFET

Prices listed are per guest. Minimum of 24 guests. Based on a 2-hour meal period
24 Guest minimum, Service Charge of \$110.00 will apply if less than required minimum

X Place Continental \$34

Fresh baked muffins, almond danishes, chocolate and butter croissants Breakfast Breads
Gluten Free muffins (GF) (V)
Market fresh fruit and berry display (GF)
Chilled fruit juice
Fresh brewed Starbucks Coffee and assorted Tazo teas

Individualized Boxed Breakfast Experience \$26

Breakfast Panini
• Peameal bacon, cheddar, tomato, egg, Ace Bakery rosemary focaccia, lemon aioli

OR

Vegan wrap, red pepper hummus, cucumber, micro sprouts (GF) (V)
Fresh Fruit salad (GF) (V)
Petite all butter croissant
Granola and yogurt berry parfait
Bottled water

OVG 360 Signature Deluxe Breakfast \$47

Fresh baked muffins, almond danishes, chocolate and butter croissants
Breakfast Breads
Gluten Free muffins (GF)
Market fresh fruit and berry display (GF) (V)

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 (GF)

SELECT YOUR BREAKFAST MEAT (CHOICE OF 2)

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

SELECT YOUR POTATO (CHOICE OF 1)

- Rosemary and parmesan roasted potato wedges (GF)
- Potato hash with sweet peppers and onions (GF) (V)
- Patatas Bravas – Fried potatoes with tomato sauce and lemon aioli (GF) (VG)

Chilled fruit juice
Fresh brewed Starbucks Coffee and assorted Tazo teas

ADD ONS

BREAKFAST COUNTER

Prices listed are per guest. Minimum of 12 guests, maximum 40 guests.

Interactive Elevation Breakfast Counter \$42

Personal over easy egg, red skin potato hash, crisp bacon
Torrijas – Spanish bread dusted with cinnamon, sugar, and honey
Petite vegetable and cheese quiche
Orange and grapefruit sections, mint syrup in mason jars
Individual organic granola and berry parfait with Greek yogurt
House made banana bread with cinnamon butter
Petite chocolate croissant
Individual seasonal berry smoothies
Starbucks coffee and Tazo tea

“GOURMET IT UP!”

24 Guest minimum, service charge of \$110.00 will apply if less than required minimum
with the purchase of a buffet package

Eggs Benedict \$9 each

MINIMUM 2 DOZEN

SELECT 1

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 MADE TO ORDER \$12 each

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



BREAKFAST

A LA CARTE

Minimum order of 2 dozen per item.

Assorted Whole Fruit \$4.50 each

Apples, oranges, bananas, and pears

Mini Bagels \$6.00 each

Flavored cream cheese

Smoked Salmon, Cream Cheese, Capers, Herbs \$9.00 each

Mixed Berry Votives \$6.00 each

Served with mini fruit skewers

Maple Smoked Bacon and Country Sausages \$6.00 each

Balsamic Grilled Roma Plum Tomatoes \$4.00 each

House Blended Trail Mix \$7.00 each

Granola, dried fruits, seeds and nuts

Yogurt Parfait \$7.00 each

Vanilla yogurt with fresh berries and granola topping

House-Baked Croissants \$4.00 each

Almond, chocolate and butter

Assorted House-Baked Muffins \$5.00 each

House-Baked Mini Croissants \$3.00 each

House-Baked Mini Danishes \$3.50 each

Jumbo Cookies \$4.00 each

Chocolate Chunk, White Chocolate Macadamia Nut,
Oatmeal Raisin, Double Chocolate

Market Fresh Fruit and Berry Display \$9.00 per person

Due to market conditions, prices are subject to change | Prices include premium quality biodegradable/compostable products.
A 19% management charge and 13% HST will be applied to all invoices.

BREAKFAST

BREAK SERVICE

LUNCH

RECEPTION

DINNER

BEVERAGES

POLICIES



BREAK SERVICE

PACKAGES

24 Guest minimum, Service Charge of \$110.00 will apply if less than required minimum

Smart Food \$18.00 each

Trail Mix Bar: granola, dried fruits, seeds, and nuts
Granola bars
Whole fresh fruit
Low fat yogurts
Assorted fruit juices

Chocolate Addict \$23.00 each

Chocolate dipped strawberries
Chocolate brownie rum balls
Two tone chocolate chunk cookies
Almond – walnut marbled chocolate bark
Petite hazelnut chocolate filled donuts
Chilled Starbucks mocha frappuccino

Farmers Platter \$24.00 each

Charcuterie and Cheese
Dry cured prosciutto and assorted cured meats, 3-year-old white cheddar, herbed goat cheese and Oka olives, sundried tomatoes, house-pickled vegetables, crackers, flatbreads, baguette fig jam, grapes, local sweet mustards

Big Dipper \$22 each

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

Tea Party \$20 each

Blueberry scones, cream, fruit preserves
Maple extreme cake
Cucumber and cream cheese pinwheel sandwiches
Smoked salmon and watercress sandwiches
Tomato and cheddar sandwiches
Assorted Tazo tea

Custom Individual Boxed Experience

MINIMUM 2 DOZEN PER ITEM

CHARCUTERIE \$23 each

Cheese, grapes, crostini, olives

RAW HEIRLOOM VEGETABLES \$14 each

Cherry tomatoes, herb dip, sesame crackers

DESSERT BOX \$19 each

Petite butter tarts, lemon square, fudge brownie, berry skewer



BREAK SERVICE

INDIVIDUAL SNACK BITES

24 Guest minimum, Service Charge of \$110.00 will apply if less than required minimum

Veggie Cup with Ranch \$12 each

Carrot, celery, broccoli, cauliflower, cherry tomato, ranch dressing

Veggie Cup with Roasted Red Pepper Hummus \$12 each

Heirloom carrots, cucumber, radish, crispy pita, roasted red pepper hummus

Watermelon and Feta Salad \$12 each

Watermelon, feta, cucumber, basil, mint

Artisan Cheese Cup \$14 each

Aged cheddar, Swiss cheese, goat cheese, grapes, crackers

3 Layer Dip \$12 each

Tomato, cheese, green onion, salsa, sour cream, guacamole, beans, tortilla

Antipasto Salad \$14 each

Salami, artichoke, cherry tomato, pepperoncini, pickled veg, olives, basil

Garlic Lime Roasted Shrimp Salad \$14 each

Shrimp, avocado, cucumber, mint, cilantro

Fruit Cup \$12 each

Watermelon, cantaloupe, grapes, strawberry

SNACK BAR

24 Guest minimum, Service Charge of \$110.00 will apply if less than required minimum

All items are individually wrapped

Chocolate Chip Cookie \$72 dozen

Hummus & Crackers 83gr per item \$72 dozen

Munchies Trail Mix Snack 35gr \$36 dozen

Munchies Snack Mix - Original 43gr \$36 dozen

Pringles Chips 67gr \$54 dozen

Original, Sour Cream

Cheeze-It Original 43gr \$72 dozen

Assorted Hershey Chocolate Bars 43-58gr \$72 dozen

Reese, Skor, Cookies and Cream, Oh Henry




LUNCH

BOXED LUNCH

All boxed lunches are served with Dasani bottled water. Minimum of 5 boxed lunches per selection. Gluten-free bread available upon request for \$3 per order
24 Guest minimum, Service Charge of \$110.00 will apply if less than required minimum

Artisan Sandwiches \$31







- Grilled Chicken, rosemary focaccia, bacon, havarti cheese, tomato, lettuce, garlic pepper aioli
- Oven roasted deli turkey, havarti cheese on a pretzel bun
- Montreal roast beef, Aged Cheddar, pretzel bun, Arugula, Dijonnaise
- Chickpea salad sandwich, potato bun 
- Grilled chicken garden salad wrap, tomato, cucumber, sweet Peppers

Grilled Vegetable Wrap \$34













Grilled market fresh vegetables, organic field greens,
Micro sprouts, roasted red pepper hummus

Bowls and Market Salads \$34

SELECT 1

- **Chicken or Shrimp Poke Bowl** radish, cucumber, cherry tomato, sesame, green onion 
- **Big Soba Noodle Salad Bowl** Edamame, Carrots, Green Beans, Scallions, Yuzu Ponzu Vinaigrette 
- **Fiesta Bowl** maple glazed tempeh, corn, black beans, cilantro  
- **Baby Kale and Spinach Salad** caramelized walnuts, goat cheese, dried cranberries, sunflower seeds  

SALAD CHOICE (SELECT 1)

- Organic quinoa, baby spinach, apple salad  
- Artichoke, edamame, and asparagus Salad  
- Watercress, micro sprouts, radish, Grano Padano  
- Heirloom tomato caprese salad  
- Country coleslaw  
- Roasted fingerling potato salad, capers, green onions, lemon rosemary vinaigrette  

SELECT A DESSERT (SELECT 1)

- Whole fruit
- Pineapple skewer
- Melon skewer
- Chocolate brownie
- Cookie

ELEVATED SWEETS OPTIONS (SELECT 1) ADD \$3

- Chocolate mousse
- Maple explosion cake
- Butter tart

LUNCH

BUFFET

Prices listed are per guest. Minimum of 24 guests. Based on a 2-hour meal period. | All lunch buffets accompanied with brewed Starbucks coffee and selection of teas
24 Guest minimum, Service Charge of \$110.00 will apply if less than required minimum

The Carvery \$59

Tomato and garden basil soup (GF) (V)
Organic field greens, smoked tomato vinaigrette (GF) (V)
Chickpea, tomato and cucumber salad (GF) (V)
Slow roasted herb crusted beef top sirloin, red wine reduction (GF)
Cheese tortellini, yellow tomato coulis, Sicilian olives, crispy leeks (VG)
Market fresh vegetables (GF) (V)
Assorted mini-baklava pastries
Honey tangerines

Bistro Market \$52

Leek and Yukon Gold potato soup (GF) (V)
Arugula lettuce, roasted cherry tomatoes, mozzarella (GF)
Red pepper hummus, root vegetable chips (GF) (V)
Dill and sweet pickles, avocado spread, cranberry mayo
Honey baked ham and aged cheddar, herb crusted roast beef, seasoned chicken on ciabatta bun, "fitness" roll and tortilla wrap
Balsamic roasted vegetable wrap, romaine lettuce,
kalamata olive spread, feta cheese (VG)
Mini signature chocolate chunk pecan butter tarts
Seasonal apples

Orient Express \$56

Ginger Lemongrass egg drop soup (GF) (V)
Asian style knappa cabbage salad with red peppers, carrots,
black sesame seeds (GF) (V)
Organic field greens with mandarin orange segments,
sesame ginger vinaigrette (GF) (VG)
5 spiced flank steak w/ braised shiitake mushrooms, ginger,
soya and rice wine (GF) (V)
OR
Sweet and sour pork with pineapple glaze
Traditional vegetable Shanghai noodles (VG)
Crispy mini vegetable spring rolls with sweet chili plum sauce (VG)
Fortune cookies and house baked almond cookies
Orange sections

Taste of Tuscany \$56

Tuscan bean minestrone (GF) (V)
Caesar salad with herbed croutons, garlic dressing
Tomato bocconcini platter with garden basil and olives (GF) (VG)
Lemon-thyme roasted chicken breast (GF)
OR
*Wild Pacific salmon, saffron tomato fennel broth (GF) +\$5
Braised tomato and artichoke (GF) (V)
Brown Rice with fresh snipped chives, Asiago cheese (GF) (VG)
House baked chocolate biscotti and maple mascarpone cannoli, Honey tangerines

Country Fresh \$56

Wild mushroom soup (GF) (V)
Quinoa, dried cranberries, roasted pepper salad (GF) (V)
Vine ripened tomatoes, cilantro and pickled radish (GF) (V)
Mustard and fine herb roasted free range chicken breast, natural jus (GF)
Maple and spice roasted russet and sweet potatoes (GF) (V)
Sautéed green beans, forest mushrooms and tomatoes (GF) (V)
Flourless chocolate fudge brownie with orange chocolate ganache (GF) (V)
Local Ontario apples

Fresh Mex \$56

Chicken tortilla soup
Thin and crispy corn tortilla chips, pico de gallo and sour cream
Organic field greens, smoked tomato vinaigrette (GF) (V)
Grilled chicken slices (GF)
Grilled steak slices (GF)
Fajita condiments and soft tortillas
Grilled red, green and yellow peppers (GF) (V)
Mexican style rice (GF) (V)
Margarita custard tarts
Individual fresh fruit salad

Garden Market \$52

Roasted butternut squash, apple soup (GF) (V)
Organic field greens, mixed Kale, micro sprouts (GF) (V)
Roasted fingerling potato salad, capers, green onions, lemon rosemary vinaigrette (GF) (V)
Smoked tomato vinaigrette, sweet onion dressing, raspberry vinaigrette (GF) (V)
Chickpeas, edamame, whole wheat croutons, pickled beets, pear, candied walnuts, shredded cheddar, quartered hard boiled eggs
Strips of grilled chicken and beef, crispy bacon (GF)
Artisan flatbreads
Individual fresh fruit salad
Shortbread cookies



RECEPTION

PASSED HORS D'OEUVRES

Prices listed are for 12 pieces. Minimum of 24 pieces per selection. Based on a 2-hour meal period

COLD

California Roll \$72

A North American classic

Peking Duck Crepe \$84

Five spice roasted duck wrapped in a crepe with hoisin sauce

Smoked Salmon Blini, Caviar \$72

Thai Salad Bundle \$72

Wrapped in nori

Japanese Shrimp Salad on Cucumber \$72

Beef Carpaccio \$84

Crostini with blue cheese and caramelized onions

Sashimi Grade Tuna Taco \$84

Soft taco, guacamole salsa

HOT

Beef Wellington \$84

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

Spanakopita \$72

Chopped spinach, feta cheese, onion

Vegetarian Samosa \$72

Potato, shiitake mushroom, onion, cabbage and carrot

Shrimp Hargow \$84

Traditional Chinese dim sum, sweet & spicy soy dip

Shrimp and Pork Sui Mai \$84

Ground pork, shrimp, black mushroom, ginger

Vegetable Spring Roll \$72

Cabbage, green beans, carrots, water chestnuts, sweet corn and onions

Duck Confit Croquette \$84

Slow cooked duck leg, potato, rolled in a breadcrumb with a green pea aioli

Lentil Corn Croquette \$72

Charred tomato jam

Buttermilk Fried Chicken on a Skewer \$72

Maple mustard dip

Lemongrass Shrimp Satay \$84

Wasabi mustard and cucumber sauce



RECEPTION

STATIONS

Prices listed are per guest. Minimum of 24 guests. Based on a 2-hour meal period.

Carved Beef Striploin \$52

Slow roasted herb crusted Canadian Beef Striploin with Artisan bread rolls, Mustards, horseradish, chimichurri, habanero aioli

Sautéed Tiger Shrimps \$32

(CHOICE OF 2 STYLES)

- Provencal Style, roasted Garlic, Tomatoes, Shallots and White Wine with Rice Pilaf
- Garlic and Soya, Soba Noodle Salad
- Sweet Coconut and Peanut, Pad Thai Noodles
- Indian Style Curried Basmati Rice

Oyster Bar - MARKET PRICE

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

Pierogi and Sliders \$38

Potato and cheese pierogis tossed in butter and chives
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 **Mini Beef Sliders** aged cheddar

Noodle Bar \$42

Shanghai noodles, Chicken, Shrimp, Stir fry market vegetables, mushrooms, baby bok choy, garlic, ginger, cilantro, pad thai sauce, and hoisin ginger glaze

ACTION STATIONS

An action station is a food station that requires some action or input by the guest. Action stations add something special to the event, making it less run-of-the-mill. The experience of watching your food come together creates a memorable experience that guests will talk about for years to come. Prices listed are per guest. 24 Guest minimum, Service Charge of \$110.00 will apply if less than required minimum. Chef Attendant Required \$195.00 per Chef, 4-hours

Poutine Station \$32

Potato fries, sweet potato fries
Slow braised brisket, tomato braised Italian sausage, Chana masala
Cheese curds, feta cheese, parmesan cheese
Vegan gravy, habanero aioli, sour cream, jalapeno, cilantro

Sushi Bar \$48 per dozen | minimum \$500

Mixed Platter includes Chef's Selection of Maki Rolls, Sashimi & Nigiri

Make your own Sushi Experience, contact our Catering Manager for more details

Interactive Sushi Experience

LIVE CHEF SUSHI: ALL-YOU-CAN-EAT

Includes 2 hours of service assorted sushi, seasoned edamame, wakame salad

20 - 60 guests = \$70 per person
61 - 100 guests = \$65 per person
101+ guests = \$60 per person

Chocolate Station \$21

Assortment of chocolates- 2.5 pieces per person
white chocolate, milk chocolate, dark chocolate, truffles, chocolate bark, fudge, chocolate strawberries



DINNER

PLATED

24 Guest minimum, Service Charge of \$110.00 will apply if less than required minimum | All dinners are accompanied with assorted breads and sweet butter, Starbucks coffee and selection of teas.

STARTERS (Choice of 1)

Roasted Butternut Squash ^{GF}

Cinnamon crème fraîche

Lobster Bisque ^{GF}

Dill cream drizzle

Rustic Caesar Salad

Herbed croutons, fresh asiago, roasted garlic dressing

Baby Spinach and Mache ^{GF}

Red wine poached pears, candied walnuts, quebec brie cheese, sweet onion dressing

Italian Antipasto Salad ^{GF}

Fresh greens, roasted peppers, Shaved prosciutto, cherry tomatoes, Bocconcini cheese, balsamic vinaigrette

DESSERTS (Choice of 1)

Chocolate Decadence Vegan Cake ^{GF}

Plant based ingredients mixed with cocoa, finished with chocolate glaze

Apple Crisp

ENTRÉE (Choice of 1)

Herb Roasted Breast of Chicken Supreme ^{GF} \$110

Forest mushroom and roasted shallot ragout, truffle scented butternut Squash pure

Slow Roasted Prime Rib of Beef ^{GF} \$120

8 oz. Black peppered slow roasted prime Rib of Beef, red wine jus

Slow Braised Beef Short Ribs ^{GF} \$110

Red wine jus

Slow Baked Arctic Char ^{GF} \$115

Orange pecan butter, roasted sunchoke pure

Wild Mushroom Wellington ^{VG} \$110

Portobello, shitake, and cremini mushrooms, puff pastry, baby spinach Thyme, rosemary, and olive oil, charred pepper and chive puree

ADD A GRILLED TIGER SHRIMP SKEWER ^{GF} TO ANY ENTRÉE \$14 PER GUEST

Apple, coconut and cinnamon streusel topped with caramel sauce

Lemon Lavender White Chocolate Cheesecake

BEVERAGES

NON ALCOHOLIC A LA CARTE

Fresh Brewed Coffee/Tea

Fresh Brewed Coffee We proudly brew Starbucks

1.5 Gallon (25 cups)	\$130
3 Gallon (50 cups)	\$240
4.5 Gallon (75 cups)	\$350
6 Gallon (100 cups)	\$460

Assorted Individual Bottled Fruit Juice \$6.00

Apple, orange, grapefruit

Dasani Bottled Water \$6.00

Coca Cola Soft Drinks \$7.00

All Coca Cola products

Ice Cubes \$35

25lb bag

Electric Cold Water Dispenser \$125

For entirety of event

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

Five Gallon Water Jug \$50

In addition to the dispenser charge

Hydration Station Dispenser \$65

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

Barista Service

Custom Espresso Barista Service available
For pricing inquire with Catering Manager

Custom Smoothie Bar

For pricing inquire with Catering Manager

BAR SERVICE

OVG 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. A minimum host bar revenue of \$1,000 net (before HST & administrative charge). Below this minimum, the difference will be paid by the client in catering surcharge.

House Wine

We are proud to pour a selection of Niagara's finest wines. Choose from Henry Of Pelham Cabernet Merlot and Sauvignon Blanc and Flatrock Cellars Chardonnay and Pinot Noir. We are happy to source other wineries for you, however prices may vary

By the glass	\$14.00
By the bottle	\$70.00

Premium Wine

We are proud to offer the Geografico Pinot Grigio and Se Primo IGT Super Tuscan. We will work with our suppliers to source other wines as well for your needs

By the glass	\$20.00
By the bottle	\$100.00

Beer

Local Craft Beer Selection (473mL)	\$13.00
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Champagne

Taittinger	\$300.00
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House Spirits

1 oz	\$15.00
750 ml Bottle	\$240.00
• Vodka Vodkow	
• Gin Dillons	
• Rum Bacardi Dark and White	
• Tequila Tromba Blanco and Reposado	
• Rye Bearface	
• Scotch Johnnie Walker Black	
• Bourbon Maker's Mark	

Premium Spirits

1 oz	\$18.00
750 ml Bottle	\$280.00
• Vodka Grey Goose	
• Gin Empress or Hendrick's	
• Rum Kraken Spiced Rum/El Dorado 15 year	
• Tequila Casa Amigo Blanco and Reposado	
• Rye Basil Hayden	
• Scotch Glenfiddich 15 year	
• Bourbon Buffalo Trace	

POLICIES & PROCEDURES

Exclusivity

OVG Hospitality 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 OVG.

Menu Selection

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. Set menus are to be selected and detailed at least thirty (30) business days prior to the event. Groups larger than 1000 must be finalized forty-five (45) business days prior to the event.

Beverage Service

OVG Hospitality 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

OVG Hospitality 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 OVG Hospitality 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 OVG Hospitality 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 OVG Hospitality. 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 19% 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

50% deposit is required at least thirty (30) business days prior to the event. Groups larger than 1000 forty-five (45) business days prior to the event. The full estimated food and beverage payment is due one week (5) business days prior to the event date. Any additional amounts, including consumption charges and any other adjustments prior and during the event date, are to be paid in full three (3) business days after the event.

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 OVG Hospitality 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.

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 OVG Hospitality 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 OVG Hospitality 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 OVG Hospitality for every item served at each event at the per-item charge.

Guaranteed Attendance

A final guarantee of attendance is required two weeks (14) business days prior to food and beverage events. Groups larger than 1000 in attendance requires three weeks (21) business days prior to the food and beverage event. Billing will be based on your attendance guarantee. The final attendance guarantee can be increased after your attendance guarantee date and will incur a 20% surcharge on the additional attendance. OVG Hospitality cannot guarantee that we will have the same menu selection of food items to accommodate the increase.

Cancellation Policy

Cancellation of food and beverage functions must be sent in writing to OVG Hospitality. Any cancellations received within thirty (30) business 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 fourteen (14) business 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 1000 in attendance, cancellations received within forty five (45) business 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 1000 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.



POLICIES & PROCEDURES

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 \$1000 per bar

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	\$160 per 4 hours (4 hour minimum)
Culinary	\$180 per 4 hours (4 Hour minimum)
Bartender	\$170 per 4 hours (4 hour minimum)
Captain	\$1200 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

The Catering 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 OVG 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 OVG will be the responsibility of the customer.