



CATERING MENU



enercare
centre



WELCOME

At OVG Hospitality we believe food is the heartbeat of Toronto—a city that thrives on its vibrant blend of diverse cultures, flavors, and traditions. Our culinary philosophy celebrates this diversity, crafting menus that pay homage to the rich tapestry of flavors found across every neighborhood.



IN THE 6IX

Sustainability is at the core of everything we do. By working closely with local farmers, purveyors, and artisans, we source the freshest ingredients that embody the spirit of the city while minimizing our carbon footprint. We've also embraced a farm-to-table approach with our 15,000-square-foot rooftop garden, where we grow our own herbs and vegetables to enhance both flavor and environmental responsibility. Additionally, we have eliminated single-use plastics and introduced cutlery made from upcycled agave plants, further reducing waste and championing eco-friendly alternatives.

Through these initiatives, we are redefining hospitality—delivering unforgettable culinary experiences that not only celebrate Toronto but also reflect our commitment to innovation, sustainability, and responsible stewardship of our planet.

Let's Connect:

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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)
Mini Quiches
Market fresh fruit and berry display (GF)
Chilled fruit juice
Fresh brewed Coffee and assorted teas

In The Six Signature Deluxe Breakfast \$37

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)
- Turkey Bacon
- Cider glazed pork farmers sausage (GF)
- Turkey sausage with sage and cranberry (GF)
- Chicken Apple Sausage

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 Coffee and assorted teas

Breakfast Sandwich Package \$29 each

Bacon & Egg Sandwiches
Sausage & Egg Sandwiches
Egg & Cheese Sandwich
Baja Breakfast Burrito
Vegan Breakfast Burrito (V)
Tater Tots (V)
Yogurt Parfait (VG)

Avocado Toast Bar \$22 each (Self Serve or Manned Station available)

Plain Bagels
Crushed Avocado
Pickled Red Onions
Feta Cheese Crumbled
Sliced Tomatoes
Capers
ADD SMOKED SALMON \$4.00

ADD ONS

“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

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

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 (VG)

BOXED BREAKFAST

Can be done buffet for \$4.00 per person extra

Individualized Boxed Breakfast Experience \$29

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

OR

Vegan Breakfast Panini (GF) (V)

OR

Baja Breakfast Burrito
Fresh Fruit salad (GF) (V)
Petite all butter croissant
Granola and yogurt berry parfait
Bottled water



BREAKFAST

A LA CARTE

Minimum order of 2 dozen per item.

Assorted Whole Fruit \$4.50 each (V)

Apples, oranges, bananas, and pears

Mini Bagels \$6.00 each (VG)

Flavored cream cheese

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

Mixed Berry Votives \$7.00 each

Served with mini fruit skewers

Maple Smoked Bacon and Country Sausages \$6.00 each

House Blended Trail Mix \$7.00 each

Granola, dried fruits, seeds and nuts

Yogurt Parfait \$7.00 each (VG)

Vanilla yogurt with fresh berries and granola topping

House-Baked Croissants \$4.00 each (VG)

Almond, chocolate and butter

Assorted House-Baked Muffins \$5.00 each (VG)

House-Baked Danishes \$4.50 each (VG)

Jumbo Cookies \$4.00 each (VG)

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

Gluten Free Cookies \$7.00 each

Brownie Explosion, Chocolate Chunk, Oatmeal Raisin,
Double Chocolate

Market Fresh Fruit and Berry Display \$9.00 per person (V)

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

PIZZA

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 per person

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

Chocolate Addict \$23.00 per person (V)

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

Ploughman's Grazing Board \$25.00 per person

A curated selection of Ontario's finest artisan cheeses and cured meats, thoughtfully arranged with seasonal house-made preserves, pickled vegetables, and house honey. Served with an assortment of fresh baguette, rustic crisps, and seeded flatbreads.

Big Dipper \$22.00 per person (V)

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

Vegetable Tempura Platter \$20.00 per person (V)

CAN BE MADE VEGAN
A light, crispy assortment of rice flour-battered vegetables including sweet potato, zucchini, eggplant, green beans, and shiitake mushrooms. Served with traditional tentsuyu dipping sauce, freshly grated daikon, and a bright yuzu kosho mayo. A simple, shareable take on a Japanese classic.

Crispy Bits and Bites \$26.00 per person

An assortment of craveable deep fried bites. Buttermilk marinated popcorn chicken, lemon pepper dry ribs, Korean fried calamari and rock shrimp served with crudite and buffalo ranch sauce and roasted garlic and truffle aioli.



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

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

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

Hummus & Crackers 83gr per item \$72 dozen

Munchies Trail Mix Snack 35gr \$36 dozen

Pringles Chips 67gr \$54 dozen

Original, Sour Cream

Assorted Chips 67gr \$48 dozen

Lays, Doritos, Miss Vickie's, Munchies

Cheeze-It Original 43gr \$72 dozen

Assorted Chocolate Bars & Gummies 43-58gr \$72 dozen

Granola Bar \$72 dozen

Beef Jerkey \$72 dozen

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.



LUNCH

BOXED LUNCH

All boxed lunches are served with Bottled water. Minimum of 5 boxed lunches per selection. Gluten-free bread available upon request for \$3 per order. Buffet Style is available upon request for an additional +\$6 per person.
24 Guest minimum, Service Charge of \$110.00 will apply if less than required minimum

Artisan Sandwiches \$33 (Comes with Salad Choice, Dessert and Bottled Water)

- Grilled Sliced Chicken, sub bun, bacon, havarti cheese, tomato, lettuce, garlic pepper aioli
- Assorted deli sub – black forest ham, mortadella, Genoa salami, provolone cheese, shredded lettuce and pepperoncini aioli
- Smoked turkey, havarti cheese, mayonnaise
- Roast beef, Aged Cheddar, Arugula, Dijonnaise
- Cauliflower Shawarma ^{GF}
- Grilled chicken garden salad wrap, tomato, cucumber, sweet Peppers
- Ancho roasted pulled chicken salad wrap – shaved celery, lemon aioli, grilled flour tortilla
- Smoked Turkey Breast – cranberry mayo, shaved green cabbage, crispy onion and sliced aged cheddar
- Cage free Ontario Egg salad wrap – Kewpie mayo, shallot and a touch of sriracha
- Olive oil brined tuna salad – Wasabi, mayo, chopped onion, green apples and pickles

SALAD CHOICE (SELECT 1)

- Spinach, Diced Red Apple, Dried Cranberries, blue cheese, vinaigrette
- Caesar Salad
- Watercress, micro sprouts, radish, Grano Padano ^{GF} ^{VG}
- Heirloom tomato caprese salad ^{GF} ^V
- Country coleslaw ^{GF} ^V
- Roasted fingerling potato salad, capers, green onions, lemon rosemary vinaigrette ^{GF} ^V

Bowls and Market Salads \$34 (Comes with Dessert and Bottled Water)

SELECT 1

- **‘Rise’ with Falafel** Falafel, kale, quinoa, red peppers, tomato, black beans, corns, hemp seeds, chipotle citrus ranch dressing ^{VG} CAN BE MADE VEGAN
- **‘Utopia’ with Chili Lime Tofu** Chili Lime Tofu, quinoa, cabbage, arugula, broccoli, chickpeas, carrot, cucumber, green onion, sunflower seeds, balsamic dressing ^{GF} ^{VG}
- **‘Warrior’ with Lemon Roasted Chicken** yuzu chicken, brown rice, cabbage, spinach, carrots, cucumber, edamame, mandarin oranges, crispy wontons, sesame seeds, sesame dressing
- **‘Power’ with Quinoa** Quinoa, sweet potato, shredded red cabbage, cherry tomatoes, baby kale, balsamic dressing ^{GF} ^V

SELECT A DESSERT (SELECT 1)

- Whole fruit ^{GF} ^{VG}
- Fruit Cup ^{GF} ^{VG}
- Chocolate brownie
- Cookie

ADDITIONAL OPTIONS (SELECT 1) ADD \$3 ^{VG}

- Chocolate mousse
- Maple explosion cake
- Butter tart
- Assorted Chips
- Munchies Trail Mix

LUNCH

BUFFET

Prices listed are per guest. Minimum of 24 guests. Based on a 2-hour meal period. | All lunch buffets accompanied with Fresh Brewed Coffee

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

The Carvery \$59

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

Pan Asian Fare \$56

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

American Grill \$60

Creamy Coleslaw (VG)
Thick Cut French Fries (V)
*Sweet Potato Fries +\$5 (V)
*Gravy +\$2
Hamburgers
Chicken Tenders
Cheddar Jalapeno Sausages
Hamburger and Sausage Fixings
Hamburger and Sausage Buns
Vegetable Crudite
Deep Fried Apple Turnovers

Taste of Little Italy \$56

Caesar salad with herbed croutons, garlic dressing (VG)
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

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

Indian Bazaar \$52

Delhi's Butter Chicken
Rajma Curry – Tomato Based kidney bean curry (GF) (V)
Palak Paneer – Cubes of Indian Cottage Cheese in Spinach based gravy, onions, tomatoes and finished with butter and cream (VG)
Roasted Beet and Chickpea Chaat – Roasted Beets, Chickpeas, Chopped Onion, Tomato, Cilantro tossed in tamarind chutney and spices (GF) (V)
Vegetable Biryani – Fluffy White Basmati Rice layered over a spiced vegetable base, garnished with mint, coriander and friend onions (VG)
Naan Bread
Date Squares



PIZZA & FLATBREADS

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

PIZZA

\$35 for a 16 inch pizza cut into 10 slices

Hawaiian Pizza

Pineapple, ham, and mozzarella cheese on a traditional pizza crust

Pepperoni Pizza

Classic pepperoni with mozzarella cheese on a traditional pizza crust

Vegetarian Pizza

Assorted roasted vegetables and mozzarella cheese on a traditional pizza crust (VG)

FLATBREADS

\$54 for a 16 inch flatbread (10 servings)

Bruschetta & Parmesan

Cherry tomato, fresh basil, bocconcini cheese and shredded Parmesan cheese on crispy flatbread (VG)

Jerk Chicken

Grilled Jerk spiced chicken with BBQ sauce, red onions, Jalapenos and mozzarella cheese on a crispy flatbread

Artichoke Goat Cheese

Marinated artichoke hearts, goat cheese, spinach, and mozzarella cheese on a crispy flatbread (VG)



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

Thai Salad Bundle \$72 (VG)

Wrapped in nori

Beef Carpaccio \$72

Crostini with blue cheese and caramelized onions

Sashimi Grade Tuna Taco \$72

Soft taco, guacamole salsa

Mini Falafel Bites \$72 (V)

Tahini Drizzle

HOT

Beef Wellington \$84

Tender beef filet cubes sautéed with butter, pate and cognac, wrapped in a golden puff pastry with smoked tomato chutney

Spanakopita \$72 (VG)

Chopped spinach, feta cheese, onion

Vegetarian Samosa \$72 (VG)

Potato, shiitake mushroom, onion, cabbage and carrot, tamarind chutney

Vegetable Spring Roll \$72 (VG)

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

Lentil Corn Croquette (VG) \$72

Charred tomato jam

Buttermilk Fried Chicken on a Skewer \$72

Maple mustard dip

Lamb Lollipops \$84 (GF)

Chimichuri sauce

Wild Mushroom and Onion Tartlet \$72 (V)

Coconut Shrimp \$72

Sweet Chili Sauce



RECEPTION STATIONS

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

Carved Beef Striploin \$56

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

Sliders Station \$42

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

Mini Nashville Chicken

Pulled Jackfruit in hickory BBQ sauce

Poutine Station* \$32

Potato fries, sweet potato fries

Slow braised brisket, pulled pork, Chana masala, pulled jack fruit

Cheese curds, feta cheese, parmesan cheese

Vegan gravy, habanero aioli, sour cream, jalapeno, cilantro, pico

Noodle Bar* \$42 (Live action only)

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

Dessert Bar \$30

Mini assorted macarons, lemon cake, brownie, hazelnut mini donuts,

mini butter tarts, strawberry shortcake, raspberry white chocolate cake,

tiramisu layer cake, gluten free/vegan chocolate cake, gluten free mini cookies

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 Fresh Brewed Coffee

STARTERS (Choice of 1)

1. Italian Wedding Soup ^{GF}

2. Caesar Salad ^{VG}

Herbed croutons, fresh asiago, roasted garlic dressing

3. Baby Spinach and Mache ^{GF}

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

4. Italian Antipasto Salad ^{GF}

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

ENTRÉE (Choice of 1)

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

Forest mushroom and roasted shallot ragout, truffle scented potatoes

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

Red wine jus. risotto

3. Slow Baked Atlantic Salmon ^{GF} \$115

Maple Miso Glaze, Asian Veg Medley

4. 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 WARM BASKET OF BREAD AND BUTTER \$14 PER TABLE

DESSERTS (Choice of 1)

Chocolate Decadence Vegan Cake ^{GF}

Plant based ingredients mixed with cocoa, finished with chocolate glaze

Apple Crisp

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 or Tea (Coffee and tea priced separately)

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

North Water \$7.00

Sparkling North Water \$6.50

Coca Cola Soft Drinks \$5.00

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

Lime, lemon, cucumber mint

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. 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 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
<ul style="list-style-type: none">• Vodka• Gin• Rum• Tequila• Rye• Scotch• Whiskey	

Premium Spirits

1 oz	\$18.00
750 ml Bottle	\$280.00
<ul style="list-style-type: none">• Vodka• Gin• Rum• Tequila• Rye• Scotch• Whiskey	

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 (14) business days prior to the event. Groups larger than 1000 must be finalized forty-five (30) business days prior to the event. Once guest count is confirmed, quantities cannot be reduce, 48 hours prior to the event guest count cannot be increased or decreased.

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. Please note, we are not a certified nut free, gluten free, or dairy free facility.

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	1
Buffet Service	1 Server per 50 guests	
Plated Service	1 Server per 20 guests	
Cash Bar	1 Bartender per 50 guests (beer, wine, liquor)	
	1 Bartender per 50 guests (beer, wine)	
Open Bar	1 Bartender per 50 guests (beer, wine, liquor)	
	1 Bartender per 50 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	\$300 per 4 hours (4 hour minimum)
Culinary	\$300 per 4 hours (4 hour minimum)
Bartender	\$300 per 4 hours (4 hour minimum)
Captain	\$400 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.