

CERISEFINECATERING.COM



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



Breakfast

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

Continental

Assorted Local Pastries @

Danishes. Croissants

Hard Boiled eggs 💿

Freshly Baked Muffins 👨

Individual Greek Yogurt 💿

Whole Fruit Display (1) 600

Bananas, Assorted Apples, Clementines

Power

Orange Sections, Grapefruit Sections, Torn Mint, Pomegranate Seeds

Protein Smoothie @ @ 10 60

Vegan Protein, Banana, Cocoa Powder, Cinnamon, Agave, Soy Milk

Oatmeal Meal Station @ 89

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

Caprese Fritata @ 60 60

Egg Whites, Roasted Tomato, Mozzarella, Basil

Turkey Sausage @ 13

Rise N' Go

Whole Fruit Display 🛛 🚳 💿

Bananas, Assorted Apples, Clementines

Wild Blueberry Smoothie 🔾 🚱 🕕 💿

Blueberry, Banana, Spinach, Maple Syrup, Oat Milk

Apple Pie Overnight Oats (2) (3)

Granny Smith, Banana, Cinnamon, Dates, Oats, Almond Milk

Savoury Danish Bites on

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 @ 000

Maple Pork or Turkey Sausage 🚳 🕕

Home Fries 🛡 🌐 Peppers, Caramelized Onions

Balsamic Glazed Tomatoes 🗖 🚳 🚳

Continental In The 6ix

Assorted Local Pastries w Danishes, Croissants

Freshly Baked Muffins

Fruit Platter 🛂 🗐 🗐

Assorted Breakfast Loaves wo

Individual Chia Pudding Parfait 💿 Vanilla Bean Yogurt, Granola, Berries, Coconut

Smoked Salmon Toast Demon Ricotta, Red Onions, Mustard Cress, Rye Bread

Avocado Toast V

Grape Tomatoes, Hemp Seeds, Pea Shoots, Rye Bread

Vegan 🚾 Vegetarian 👔 Gluten Friendly 🚹 Dairy Friendly 💿 Nut Friendly



Breakfast - Create Your Own

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

The Grand

Fruit Platter 👽 🚱 💿

Assorted Breakfast Pastries 👨 Croissants, Danishes, Muffi ns

Individual Greek Yogurt 👨

Multi-Grain & White Bread @

Peanut Butter. Fruit Preserves. Butter Select One:

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

Select One:

Cheddar, Scallions

Caprese Frittata @@@

Egg Whites, Roasted Tomato, Mozzarella, Basil

- Cerise Benedict 💿 | Add \$5 Per Person Cheddar Biscuit, Poached Eggs, Hollandaise, Chives
- · Quiche Lorraine
- Vegetable Quiche

Select Two:

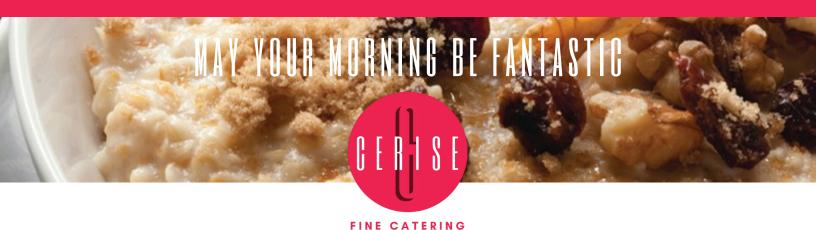
- · Maple Pork Sausage 13
- · Smoked Strip Bacon @ 100
- ·Chicken Apple Sausage 8943

Select One:

- · Cinnamon French Toast Sticks @ Berry Compote
- Belgian Sugar Waffles Strawberries, Maple Syrup
- Assorted Bagels Regular and Herb Garlic Cream Cheese
- Vegan Cheese
- Goat Cheese, Parsley

Select One:

- Patatas Bravas ♥●①□□
- · Duchess Potatoes @



Breakfast Buffet Enhancements

The following are Breakfast Buffet additions only. Per person items must match the breakfast guarantee number. Price per dozen. Minimum order 3 dozen.

Sweet Tooth

Chefs Seasonal Scones | 68 Per Dozen @ Berry Compote, Créme Chantilly

Chocolate Hazelnut Croissants | 51 Per Dozen @

French Madelienes | 51 Per Dozen®

Creative Toast

Mushroom Tourtiere Mushroom Duxelles, Goat Cheese, Sourdough Bread

Lemon Ricotta and Tomato 💿 Toasted Sunflower Seeds, Chia Seeds, Pea Shoots, Rye Bread

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

Pretzel Hoagie Chicken Apple Sausage, Sauteed Onions, Peppers

Tofu Scrambled Wrap 👽 🚳 🕕 💿 Silken Tofu Scramble, Pico De Gallo, Vegan Cheese, Gluten Free Wrap

Juice Bar

Beet Apple Ginger 💿

Carrot Mango Orange Turmeric 💿

Cucumber Green Apple V

Passion Fruit Mango Strawberry

Additional Breakfast Enhancements

Protein - Each Item

Smoked Bacon @ 1 0

Maple Pork Sausage

Turkey Sausage @ 13

Scrambled Eggs @@

Made To Order

Chef Attended Omelette Station

Eggs, Egg Whites, Cheddar, Onions, Ham, Mushrooms, Peppers, Asparagus

Chef Attendant Required Minimum of 4 Hours

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















I Need A Break

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

Cookies

Assorted Cookies & Biscotti

Coconut Macarons @

Doughnuts

Mini Filled Sugar Doughnuts 💿 Hazelnut Custard

Assorted Dips

Minted Strawberries, Whipped Cream, Caramel Sauce

Energize

Go Green! W @ 13 @

Spinach, Spirulina, Banana, Apple, Cucumber, Chia Seeds, Lemon, Oat Milk

Energy Protein Balls

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

Mini Jars of Fresh Berries 1990

Boba Tea Shop

Mini Matcha Cannolli 💿

London Fog Boba 🜚 🍪 Earl Grey Milk Tea, Tapioca Boba

Strawberry Milk Tea 🚳 🚳 Tapioca Boba

Chia Seed Parfait 🛂 🍪 🗗 💿 Coconut Yogurt, Chocolate Chip, Granola. Berries

Siesta

Spiced Corn Tortilla Chips 18 Guacamole, Salsa Roja

House Made Kettle Chips 🛛 🚱 🕕 💿 Pico De Gallo, Roasted Red Pepper Hummus

Café

Mini Triple Cream Brie Croissant @ Red Pepper Jelly

Mini Ham & Swiss

Arugula, Dijon Mayo. Mini Ciabatta

I Want Candy

Candy Display 💿

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

Mini Chocolate Bars @

Kitkat, Twix, Aero, Coffee Crisp, Mars

House Popped Corn 🜚

Wellness

Cheese Platter 9 Variety Of Cheeses, Berry Compote, Dried Fruit, Grapes, Flatbread, Crackers

Fruit Platter 1990

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









🚺 Vegan 🔞 Vegetarian \; 🚯 Gluten Friendly 🛮 🐧 Dairy Friendly 💍 Nut Friendly





Breaks - À la Carte

Per person or individual items - minimum order 25 guests. 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 ©

Brownie Bites ®

Cerise Chocolate Bark 999

(Servings Approximately 10 Guests) Dried Fruits, Pepitas, Chia Seeds

À La Carte | Each

Cheese & Charcuterie Plate

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

Granola Bars 💩

Chocolate Bars

Individual Greek Yogurt 🚳

Individual Bags of Miss Vickie's Chips 1999

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.



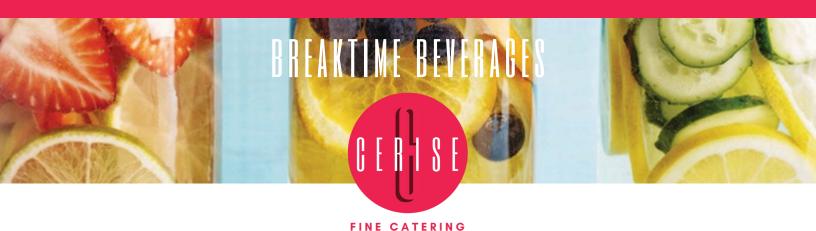












Beverages - À la Carte

Per person items - minimum order 30 Per Persons.

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

Starbucks Regular Or Decaffeinated Coff ee Or Selection Of Teas

Infused H20 0000 Minimum 10 Guests

Choice Of One:

- · Lavender & Blueberry
- Cucumber
- · Cranberry & Rosemary

Infused Iced Tea 🛂 🗐 💿

Minimum 10 Guests

Choice Of One:

- Lemonade
- · Green Tea & Mint
- · Herbal Berry

Soft Drinks

- · Coke
- · Diet Coke
- · Coke Zero
- · Ginger Ale
- Sprite

Premium Soft Drinks

- · Aeras, 330 ml
- Bubly
- · La Croix

Smoothies

Choice Of One:

- Probiotic Smoothie ♥®๑ Greek Yogurt, Banana, Mixed Berries, Flax Seeds, Honey, Milk
- Pineapple, Banana, Turmeric, Ginger, Coconut Milk
- Mixed Berries, Banana, Flax Seeds, Oat Milk, Cinnamon

Veggie Juice 0

Choice Of One:

- · Citrus Boost Turmeric, Ginger
- Carrot Glow Apple, Lemon, Ginger, Agave
- Beetroot Power Apple, Cucumber, Lemon, Mint, Agave

Juice

Choice Of One:

- · Orange Juice
- · Apple Juice
- · Cranberry Apple Nectar

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

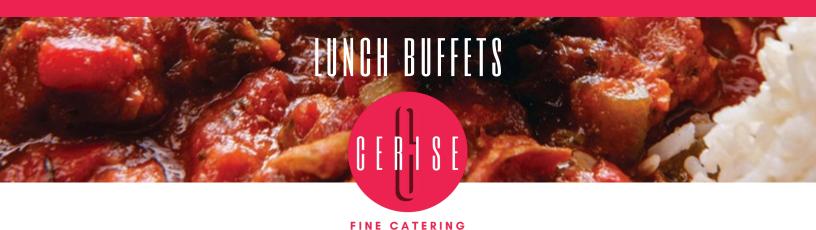












Lunch Buffets

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

Lotus Garden

Wonton Chips 100 Togarashi Aioli

Pancit Bihon @@@@

Glass Noodles, Onion, Carrots, Peppers, Cabbage, Kalamansi Vinaigrette

Jicama and Diakon Radish Slaw 🛂 🚳 🕕 💿 Napa Cabbage, Carrots, Scallions, Sesame Dressing

Chicken Adobo @ 100

Sesame Chicken, Crispy Chili Green Beans, Soy Demi

Shanghai Beef Noodles 💵 💿

Broccolini, Green Cabbage, Bean Sprouts, Egg Noodles

Lemongrass Scented Jasmine Rice V 1000

Mini Egg Tart @

Mini Cheesecake 👨

French Quarter

Cheddar & Jalapeño Cornbread 💿

Mixed Baby Greens 🛡 🗐 💿

Carrots, Cucumber, Radish, Avocado Poblano Ranch Dressing

Bayou Coleslaw 🗗 🛡 🍪 💿

Pineapple, Cabbage, Carrots, Onions, Peppers, Cider Vinaigrette

Jerk Chicken 00

Fried Plantain, Jerk Demi

Creole Beef Brisket 1000 Tomato Braised Brisket, Charred Scallions

Rice and Peas 🛂 🗓 🗓

Red Kidney Beans, Thyme, Coconut Milk

Sweet Potato Fries Lime Chive Aioli

Mini Red Velvet Squares 💿

Apple Crumble Squares w



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 @ @
- Curried Coconut Red Lentil Soup
- Pumpkin Spiced Soup ♥®₁0
- Lemongrass Ginger Carrot Soup 🚱 💿

Salads - Select Two:

· Caesar Salad

Add Bacon | \$8 Per Person Romain Lettuce, Croutons, Parmesan Cheese, Creamy Garlic Dressing

- Carrots, Cucumber, Radish, Avocado Poblano Ranch Dressing
- Pineapple, Cabbage, Carrots, Onions, Peppers, Cider Vinaigrette
- Tomato, Cucumber, Red Onions, Kalamata Olives, Feta Cheese, Greek Dressing
- Roasted Yams, Candied Pecans, Quinoa, Cider Vinaigrette

Sandwiches - Select Four:

All Sandwiches Are Assembled On A Variety Of Artisan Breads With Assorted Lettuce Greens And Sliced Tomatoes.

- Achiote Pulled Chicken Red Pepper Aioli
- Smoked Turkey Cranberry Aioli, Arugula, Swiss Cheese
- · Black Forest Ham Cheddar, Dijonaise, Heritage Greens
- · Tuna Salad Scallion Remoulade, Baby Spinach
- Roast Beef Smoked Cheddar, Roasted Pepper, Horseradish Aioli, Arugula
- · Tofu Bahn Mi ♥���� Sriratcha Aioli, Pickle Carrots, Cucumber, Red Onions
- Grilled Market Vegetables Market Vegetables, Basil Pesto, Spinach

On The Side

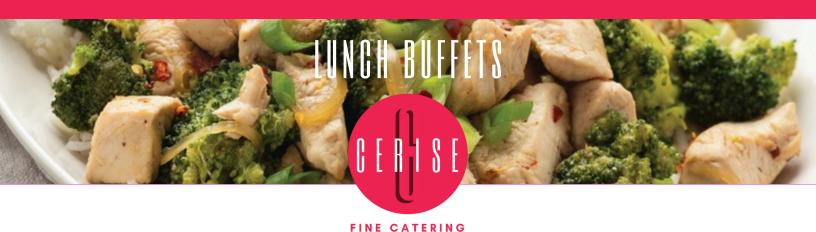
- Assorted Dessert Squares
- Fruit Salad ♥











Lunch Buffets

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

La Tavola

Rosemary Focaccia Crostini A la Olio

Arugula & Radicchio 🛂 🗐 🗊 Orange Slices, Curly Endive, Balsamic Dressing

Panzanella Salad @11

Tomatoes, Onion, Cucumber, Basil, Olives, Capers, Oregano Lemon Vinaigrette

Lemon & Herb Marinated Trout 🚱 🚭 🕕 Spinach, Sundried Tomatoes

Chicken Piccata @ 13 @ Garlic Rapini, Fried Capers, Lemon Emulsion

Cavatappi A la vodka 👓 Peas, Basil

Charred Market Vegetables 🛂 💿 **Balsamic Reduction**

Tiramisu 👨

Orange Semolina Cake 💿

True North

Bread, Rolls & Flatbread @ Butter

Cerise Heritage Blend @ 60 60 Radish, Cucumber, Cherry Tomatoes, Sherry Vinaigrette

Beet and Quinoa Salad 🛂 🗐 🗊

Pickled Beets, Baby Kale, Pepitas, Dried Apricots, Agave Sumac Vinaigrette

Maple Juniper White Fish 💇 💵 Roasted Heirloom Carrots, Grape Tomatoes

Montreal Peppercorn Brisket 💇 🔱 Roasted Mushrooms, Pearl Onions, Roasted Red Pepper, Red

Roasted Florette Vegetables 🛂 🕄 🕄 Cauliflower, Broccoli, Brussels Sprouts, Swiss Chard

P.E.I Whipped Potatoes 🕶 💿 Chives

Nanaimo Bar Squares 👳

Raspberry Delice 🛂 🗐 🗐



Lunch Buffets

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

Mediterra

Pita Bread @ Hummus

Village Salad @@@

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

Morrocan Chickpea Salad 🛂 📆 🗇

Golden Raisins, Shaved Carrots, Mint, Lemon Tahini Dressing

Rosemary Chicken 9000

Artichoke Hearts, Sweet Drop Peppers, Citrus Emulsion

Over Roasted Cod 🚳 💵 💿

Basil Pistou, Brussels Sprouts, Red Radish

Provencal Vegetables 🛂 🚳 🗗 💿 Market Vegetables, Basil, Tomato Broth

Green Lentil Rice Pilaf 💟 🍪

Basmati Rice, Sundried Tomatoes, Caramelized Onions, Parsley

Lemon Tarts @

Baklava 🜚

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

Vegan Mac & Cheese 🔮 Butternut Squash Puree, Cavatappi Pasta, Vegan Cheese

Curried Spiced Tofu And Vegetable Stew Micro Cilantro, Marinated Tomato

Taste of India

Warm Naan Bread wo

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

Kerela Fish 🚱 💿

Tamarind, Coconut Milk, Kashmiri Chilies

Butter Chicken 00

Tandoori Marinated Chicken, Butter Sauce

Mint Raita 🚳

Mangoccino Cups w

Mini Gulab Jamun 🚳













Corporate Plated Lunch

Menu 1

Thai Coconut Curry Butternut Squash Soup 19 0 Coriander Cream, Toasted Pepitas

Maple Miso Glazed Atlantic Salmon @ 100 Sesame Rice Cake, Bok Choy, Daikon Carrot Slaw

Mango Passionfruit Delice 👽 🚯 🗊 💿 Mango Soufflé with Passionfruit Filling, Sorrel Syrup, Berries and Mint

Menu 2

Beet Carpaccio Salad 🛂 🗐 🗊 🗇 Roasted Beets, Beet Espuma, Cucumber Rolls, Mixed Lettuce, Watermelon Radish, Lotus Root Chip and Citrus Vinaigrette

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

Vanilla Creme Brule 🜚 🚳 Orange and Ginger Sable Cookie

Menu 3

Potato Cauliflower Vichyssoise © Caramelized Cauliflower, Vegetable Chip

Five Spiced Short Rib 60 000 Green Pea Veloute, Heirloom Carrots, Thyme Demi

Matcha Cheesecake 🐵 Grapefruit Syrup, Coconut Shaving, Mint











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.

Indulge

Bread, Rolls & Flatbread 💿 Butter

Mixed Baby Greens Salad 💇 🍪 💿 Cucumber, Carrots, Cherry Tomatoes, Balsamic Vinaigrette

Roasted Broccoli & Quinoa Salad 🛂 🚱 🗊 🚳

Apples, Curly Endive, Dried Apricots, Pepitas, Sherry Vinaigrette

Apple Cranberry Coleslaw Toasted Almonds, Creamy Dressing

Cabernet Braised Beef Brisket 1991 Ratatouille Vegetables, Crispy Onions

Chicken Arrabbiata 1900

Tomato Ragout, Artichokes, Olives

Lemon Pepper Arctic Char 1900 Caper Citrus Emulsion, Grape Tomatoes, Broccolini

Orecchiette Pasta With Rapini & Olives 🚳 💿 Basil Tomato Sugo, Parmigiano

Provencal Roasted Vegetables 🛂 🗓

Assorted Mini Pastries 🚳





House Wine (By Glass) Peller Estates Chardonnay, Niagara

Peller Estates Cabernet Merlot, Niagara

House Wine (By Bottle) Peller Estates Chardonnay, Niagara

Peller Estates Cabernet Merlot, Niagara

House Liquor Polar Ice Vodka (Canadian)

Bacardi White Rum Dillon's Gin (Canadian)

Dewar's White Label Blended Scotch Canadian Club 12yr Rye Whiskey el Jimador Tequila Reposado

Deluxe Liquor Grey Goose Vodka

Tanqueray London Dry Gin Flor de Caña 7yr Rum Chivas Regal 12yr Whiskey Crown Royal Rye Whiskey Patron Silver Tequila

Premium Liquor Ciroc Vodka

El Dorado 12 Year Old Rum

Glenfiddich 12 Year Old Single Malt Scotch Whisky

Hendrick's Gin

Casamigos Tequila Blanco

Local Beer Steam Whistle Pilsner

Mill St. Organic Lager

Premium Beer Heineken Lager

Stella Artois Corona

Host will be charged per drink consumed at event plus 19% Administration Fee and 13% HST on all charges. Non-Host prices are all inclusive of fees and taxes. Minimum required | Host Consumption Bar. 1200 net per 100 Guests | Non-Host Bar, \$1,800 net per Guests (includes Cashier)

Cerise Fine Catering at Automotive Building, 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



Soft Drinks Juice Non-Alcoholic Beverages

> Heineken 0.0 Corona Cero

Premium Soft Drinks Flavored San Pellegrino

> Bubly La Croix

Host will be charged per drink consumed at event plus 19% Administration Fee and 13% HST on all charges. Non-Host prices are all inclusive of fees and taxes. Minimum required | Host Consumption Bar. 1200 net per 100 Guests | Non-Host Bar, \$1,800 net per Guests (includes Cashier)

Cerise Fine Catering at Automotive Building, Exhibition Place

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Optional Coolers & Mixers - Select 3

Vodka Smash Georgian Bay White Claw Seltzer - Variety Twisted Tea - Hard Iced Tea Dillon's Gin - Variety Matt & Steve's Original Caesar Crown Royal and Cola

Optional Mocktails

Collective Arts

Midday Mule Mellow Mojito Mindful Margarita

Flirt

Basil Clemintine Raspberry Lime & Mint Blackberry

Crafted On-Site - Minimum Order 50 Per Item

Mojito Shirley Temple Citrus Birst Blood Orange

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

Sparkling

Peller Family Reserve Secco Bubbles VQA XOXO Sparkling Pinot Grigio Chardonnay Trius Brut Sparkling Blu Giovello Prosseco Domaine Chandon Brut Classic Moet & Chandon Champagne Taittinger, Champagne, France

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

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.** Linens may be accommodated at an additional investment; house black or white poly-cotton table lnens at net \$25 each. Ask your CSM for details
 - **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. Customization and 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.
 - f. Table Water Service and Refresh
- 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.
- Outside food and beverage is strictly prohibited. Per Persons entering Automotive Building 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 12% 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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