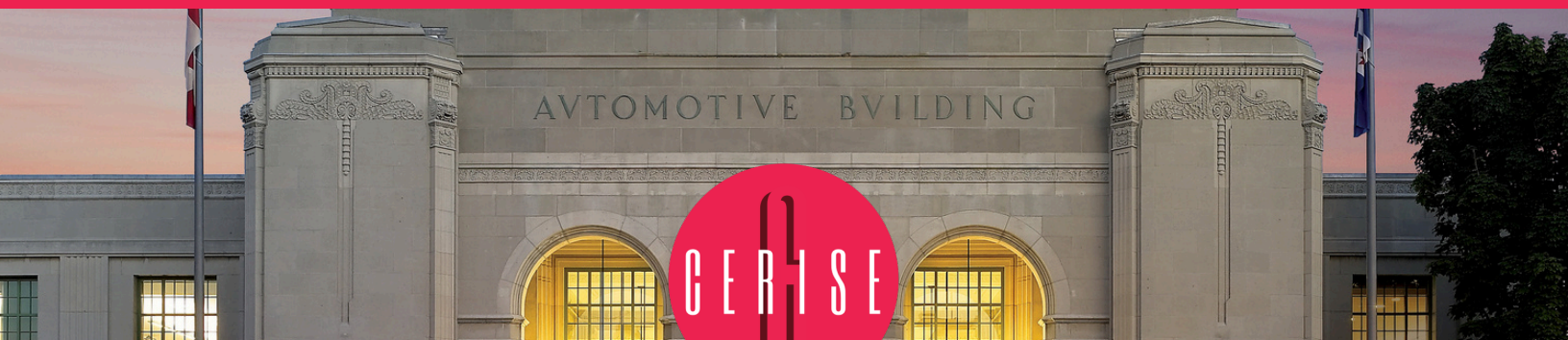


AUTOMOTIVE BUILDING MENU 2026



CERISE
FINE CATERING



FINE CATERING

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

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ENJOY YOUR MORNING



FINE CATERING




Breakfast

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

Continental

Assorted Local Pastries 

Danishes, Croissants, Muffins

Hard Boiled eggs   

Individual Greek Yogurt   

Whole Fruit Display    

Bananas, Assorted Apples, Clementines

Power

Citrus Fruit Salad    

Orange Sections, Grapefruit Sections, Torn Mint, Pomegranate Seeds

Protein Smoothie    

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

Individual Chia Pudding Parfait 

Vanilla Bean Yogurt, Granola, Berries, Coconut

Caprese Fritata   

Egg Whites, Roasted Tomato, Mozzarella, Basil

Turkey Sausage

Rise N' Go

Whole Fruit Display    

Bananas, Assorted Apples, Clementines

Wild Blueberry Smoothie    

Blueberry, Banana, Spinach, Maple Syrup, Oat Milk

Apple Pie Overnight Oats   

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

Savoury Danish Bites 

Spinach- Feta, Leek Parmesan

Chicken Sausage Sliders 

Egg, Cheddar, Ancho Mayo, Artisan Potato Bun

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 Six

Assorted Local Pastries 

Danishes, Croissants

Freshly Baked Scones  

Blueberry and Cranberry Orange Flavour
Chantilly Cream, Mixed Berry Compote

Fruit Platter    

Assorted Breakfast Loaves 

Individual Yogurt Parfait  

Mixed Berry Compote, Granola

Smoked Salmon Toast 

Lemon Ricotta, Red Onions, Mustard Cress, Rye Bread

Avocado Toast  

Grape Tomatoes, Hemp Seeds, Pea Shoots, Rye Bread

 Vegan  Vegetarian  Gluten Friendly  Dairy Friendly  Nut Friendly

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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, Prosciutto, Gherkins, Pickled Pearl Onions, Grainy Mustard

Select One:

- Scrambled Eggs
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
- 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

• Turmeric Tofu Scramble
Vegan Cheese

• Sautéed Mushrooms
Goat Cheese, Parsley

Select One:

- Patatas Bravas
- Duchess Potatoes
- Spiced Potato Wedges

Vegan Vegetarian Gluten Friendly Dairy Friendly Nut Friendly

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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. Price per dozen. Minimum order 3 dozen Per Item.

Sweet Tooth

Chefs Seasonal Scones | 68 Per Dozen 
Berry Compote, Crème Chantilly

Chocolate Hazelnut Croissants | 51 Per Dozen 

French Madeleienes | 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 English Muffin
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   

Passion Fruit Mango Strawberry   

Additional Breakfast Enhancements

Protein - Each Item

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
Minimum of 4 Hours

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

 Vegan  Vegetarian  Gluten Friendly  Dairy Friendly  Nut Friendly

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FINE CATERING

I Need A Break

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 Custard

Assorted Dips 

Minted Strawberries, Whipped Cream, Caramel Sauce





Energize

Go Green!    

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

Energy Protein Balls  

Oats, Coconut, Sunflower Butter, Chocolate, Dried Fruit, Dates

Mini Jars of Fresh Berries    

Boba Tea Shop

Mini Matcha Cannoli 

London Fog Boba   

Earl Grey Milk Tea, Tapioca Boba

OR

Strawberry Milk Tea   

Tapioca Boba

Chia Seed Parfait  

Coconut Yogurt, Chocolate Chip, Granola, Berries

Siesta


Spiced Corn Tortilla Chips   

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

Crudites & Hummus    

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 

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 guests. Per dozen items – minimum order 3 dozen.

À La Carte

Energy Bites VG GF

Oats, Coconut, Sunflower Butter, Chocolate, Dried Fruit, Dates

Breakfast Loaves VG

Variety Of Sliced Breakfast Loaves

Assorted Croissants VG

Assorted Baked Muffins VG

Cookies VG

Brownie Bites VG

Cerise Chocolate Bark VG GF DF

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

À La Carte

Fruit Platter V GF DF LF

Cheese & Charcuterie Plate

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

Granola Bars VG

Chocolate Bars VG

Individual Greek Yogurt VG

Individual Bags of Miss Vickie's Chips VG GF

Smartfood Popcorn VG GF

Whole Fruit V GF DF LF

Display Of Bananas, Assorted Apples, Clementines

Häagen-Dazs Ice Cream Bars VG

Cheese Platter VG

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

Crudité Platter V GF DF

Assorted Vegetables, Hummus

Cerise Trail Mix VG

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

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

V Vegan VG Vegetarian GF Gluten Friendly LF Dairy Friendly DF Nut Friendly

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BREAKTIME BEVERAGES



FINE CATERING

Beverages – À la Carte

Per person items – minimum order 30 Per Persons.

Coffee & Tea | 350 | 50 Cups Per Urn
695 | 100 Cups Per Urn

Starbucks Regular Or Decaffeinated Coffee Or Selection Of Teas

Infused H2o   
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
- Iced Tea

Premium Soft Drinks

- Aeras, 330 ml
- Bubly
- La Croix

Smoothies

Choice Of One:

- Probiotic Smoothie   
Greek Yogurt, Banana, Mixed Berries, Flax Seeds, Honey, Milk
- Immune Booster Smoothie    
Pineapple, Banana, Turmeric, Ginger, Coconut Milk
- Berry Antioxidant    
Mixed Berries, Banana, Flax Seeds, Oat Milk, Cinnamon

Veggie Juice

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.

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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. For those with Dietary Concerns, please see Vegan Option on page 12.



Lotus Garden

Wonton Chips  
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   
Sesame Chicken, Crispy Chili Green Beans, Soy Demi

Shanghai Beef  
Broccolini, Green Cabbage, Bean Sprouts, Egg Noodles

Lemongrass Scented Jasmine Rice     

Vegetable Stir Fry     





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  
Fried Plantain, Jerk Demi

Creole Beef Brisket   
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 

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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. For those with Dietary Concerns, please see Vegan Option on page 12.

The Deli Board

Soup – Select One:











- Smoked Tomato Soup   
- Curried Coconut Red Lentil Soup   
- Pumpkin Spiced Soup   
- Leek + Potato Soup   

Salads – Select Two:

- Caesar Salad 
 - Add Bacon | \$8 Per Person Romain Lettuce, Croutons, Parmesan Cheese, Creamy Garlic Dressing
- Mixed Baby Greens   
 - Carrots, Cucumber, Radish, Avocado Poblano Ranch Dressing
- Bayou Coleslaw   
 - Pineapple, Cabbage, Carrots, Onions, Peppers, Cider 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

Sandwiches – Select Four:

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

- Achiotte Pulled Chicken 
 - Red Pepper Aioli, Ciabatta
- Smoked Turkey 
 - Cranberry Aioli, Arugula, Swiss Cheese, Sourdough
- Black Forest Ham 
 - Cheddar, Dijonaise, Heritage Greens, Marble Rye
- Tuna Salad 
 - Scallion Remoulade, Baby Spinach, Wrap
- Roast Beef 
 - Smoked Cheddar, Roasted Pepper, Horseradish Aioli, Arugula, Pretzel Bun
- Tofu Bahn Mi   
 - Sriracha Aioli, Pickle Carrots, Cucumber, Red Onions, GF Wrap
- Grilled Market Vegetables  
 - Market Vegetables, Basil Pesto, Spinach, Tortilla Wrap

On The Side

- Individual Miss Vickie's Chips  
- Assorted Dessert Squares 
- Fruit Salad   

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FINE CATERING




Lunch Buffets

The following Lunch Buffet options are served with Starbucks regular coffee and a selection of teas. For those with Dietary Concerns, please see Vegan Option on page 12.

La Tavola

Rosemary Focaccia Crostini 
A la Olio





Arugula & Radicchio    
Orange Slices, Curly Endive, Balsamic Dressing


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

Lemon & Herb Marinated Trout   
Spinach, Sundried Tomatoes

Chicken Piccata   
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    
Radish, Cucumber, Cherry Tomatoes, Sherry Vinaigrette

Beet and Quinoa Salad    
Pickled Beets, Baby Kale, Pepitas, Dried Apricots, Agave
Sumac Vinaigrette

White Fish   
Roasted Heirloom Carrots, Grape Tomatoes, Dill Fumet

Montreal Peppercorn Brisket   
Roasted Mushrooms, Pearl Onions, Roasted Red Pepper, Red
Wine Demi

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

P.E.I Whipped Potatoes    
Chives

Nanaimo Bar Squares 

Raspberry Delice    

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LUNCH BUFFETS




FINE CATERING

Lunch Buffets

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Mediterra





Pita Bread 
Hummus

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

Moroccan Chickpea Salad    
Golden Raisins, Shaved Carrots, Mint, Lemon Tahini Dressing

Rosemary Chicken   
Artichoke Hearts, Sweet Drop Peppers, Citrus Emulsion

Over Roasted Cod  
Basil Pistou, Brussels Sprouts, Red Radish





Provençal Vegetables    
Market Vegetables, Basil, Tomato Broth





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

Lemon Tarts 

Baklava 

Vegan Alternatives

Miso Tempeh     - *Complements Lotus Garden*
With roasted red peppers, green beans, and crispy onions

Jackfruit Stew     - *Complements French Quarter*
With okra, corn, and sweet potatoes

Provençal Rigatoni     - *Complements La Tavola*
With garden vegetables, chickpeas, tomato basil sugo




Quinoa and Lentil Pilaf     - *Complements True North*
With dried cranberries, arugula, broccoli florets

Falafel and Greens     - *Complements Mediterra*
With sauteed greens and garlic tahini sauce

Coconut Chickpea Curry    
With roasted cherry tomatoes, cilantro and vegan yogurt

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

Kerela Fish  
Tamarind, Coconut Milk, Kashmiri Chilies

Butter Chicken  
Tandoori Marinated Chicken, Butter Sauce

Mint Raita   

Mangoccino Cups 

Mini Gulab Jamun 

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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.



Indulge



Bread, Rolls & Flatbread  
Butter

Roasted Butternut Squash Soup    

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   
Ratatouille Vegetables, Crispy Onions

Chicken Arrabbiata   
Tomato Ragout, Artichokes, Olives

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

Orecchiette Pasta With Rapini & Olives   
Basil Tomato Sugo, Parmigiano

Provençal Roasted Vegetables    

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	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, \$1,200 net per 100 Guests | Non-Host Bar, \$1,800 net per Guests (includes Cashier)

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BAR OPTIONS



FINE CATERING

Select from Host on Consumption or Non-Host

Non-Alcoholic Beverages

Soft Drinks Juice
Heineken 0.0
Corona Cero

Premium Soft Drinks

Flavored San Pellegrino
Bubly
La Croix

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FINE CATERING

Select from Host on Consumption or Non-Host

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

Perpetual Paloma
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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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
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 Prosecco
Domaine Chandon Brut Classic
Moet & Chandon Champagne
Taittinger, Champagne, France

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

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 12% 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.

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 linens 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
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 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 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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