



UPTOWNchefs
CATERING + EVENTS
CATERING MENU



ALL DAY MEETING PACKAGES

MINIMUM 20 PEOPLE | SERVED WITH COFFEE + TEA

MEETING PACKAGE ONE 65.00

BREAKFAST

Toast Station, Butter + Preserves
Seasonal Fresh Fruit Platter
Breakfast Potatoes + Chives
Bacon
Sausage Patties
Scrambled Eggs
Assorted Jugs of Juice

MORNING BREAK

Banana Loaf
Assorted Whole Fruit

LUNCH

Assorted Buns
Broccoli + Smoked Cheddar
Potato Wedges
Condiments
Slow Roasted BBQ Beef
Vegan Shepherd's Pie
Sweets + Treats

AFTERNOON BREAK

Assorted House Baked Cookies

MEETING PACKAGE TWO 70.00

BREAKFAST

Seasonal Fresh Fruit Platter
Danish, Muffins + Croissants
Breakfast Potatoes + Chives
Bacon
Sausage Patties
Omelettes with Bell Peppers, Sautéed Onions, Mushrooms + Cheese
Assorted Jugs of Juice

MORNING BREAK

Banana Loaf
Fruit Kabobs

LUNCH

Dinner Rolls + Butter
Fresh Greens
Classic Caesar
Garden Vegetable Medley
Chef's Selections of Potato or Rice
Balsamic Marinated Chicken
Vegan Shepherd's Pie
Sweets + Treats

AFTERNOON BREAK

Assorted Cheese + Crackers
Assorted Hardbite Chips

BREAKFAST BUFFETS

MINIMUM 10 PEOPLE | SERVED WITH COFFEE + TEA | SERVED UNTIL 11AM

CONTINENTAL BREAKFAST 21.00

Seasonal Fresh Fruit Platter
Muffins, Danishes + Croissants
Bagel Tower + Flavoured Cream Cheese
Build Your Own Yogurt Parfait

CANADIAN BREAKFAST 24.50

Seasonal Fresh Fruit Platter
Build Your Own Yogurt Parfait
Muffins, Danishes + Croissants
Breakfast Potatoes + Chives
Omelettes Bell Peppers, Sautéed Onions, Mushrooms + Cheese
Bacon
Sausage Patties

BREAKFAST SANDWICHES 23.50

Seasonal Fresh Fruit Platter
Muffins, Danishes + Croissants
Breakfast Potatoes + Chives
Breakfast Sandwich on Brioche Bun
Ham, Egg + Swiss
Sausage, Egg + Cheddar

DELUXE BREAKFAST 28.00

Seasonal Fresh Fruit Platter
Muffins, Danishes + Croissants
Breakfast Potatoes + Chives
Waffles
Eggs Benedict OR Vegetarian Breakfast Quiche
Bacon
Sausage Patties

BREAKFAST BURRITOS 23.50

Seasonal Fresh Fruit Platter
Build Your Own Yogurt Parfait
Breakfast Potatoes + Chives
Build Your Own Breakfast Burritos
Scrambled Eggs
Chorizo
Seasoned Smashed Black Beans
Guacamole
Flour Tortillas
Toppings (Cheese, Tomato, Onions, Salsa + Sour Cream)

HEARTY BREAKFAST 23.50

Seasonal Fresh Fruit Platter
Breakfast Potatoes + Chives
Pancakes
Scrambled Eggs
Bacon
Sausage Patties

BREAKFAST ADDITIONS

THESE ITEMS ARE AVAILABLE AS AN ENHANCEMENT TO A BREAKFAST OR BREAK MENU SELECTION

PANCAKES or WAFFLES 5.00

Butter
Syrup
Whipped Cream
Strawberry Topping
Nutella
Chocolate Chips
Slivered Almonds

HOT OATMEAL 3.00

Raisins
Brown Sugar

TOAST STATION 5.00

Assorted Breads
Butter
Jams
Peanut Butter

BREAKS + REFRESHMENTS

BEVERAGES


Coffee + Tea	3.50	per person
Bottled Water	3.00	per bottle
Soft Drinks	3.00	per can
Juice	3.75	per can
Assorted Jugs of Juice	17.00	per 1.8L jug
Fruit Infused Water (Cucumber + Mint or Citrus)	1.75	per person

ENHANCEMENTS

Minimum Order of 12		
Fruit Kabobs	5.50	per person
Assorted Yogurts	3.00	per person
Whole Fruit	3.00	per person
Assorted Hardbite Chips	2.50	per person

HOUSE BAKED GOODS

Assorted Muffins	24.00	per ½ dozen
Assorted Gluten Free Muffins	25.00	per ½ dozen
Spinach + Feta Danishes	25.50	per ½ dozen
Assorted Danishes	24.00	per ½ dozen
Assorted House Baked Cookies	19.50	per ½ dozen
Assorted Croissants	24.00	per ½ dozen

Bagel Tower + Flavoured Cream Cheeses	20.50	per ½ dozen
Bavarian Cream Mini Donuts	12.00	per ½ dozen
Mini Brownies	18.00	per ½ dozen
Banana Loaf	39.00	per loaf
Lemon Poppy Seed Loaf	39.00	per loaf
Cranberry Orange Loaf	39.00	per loaf
Vegan Banana Loaf 	39.00	per loaf

SPECIALTY BREAKS

MINIMUM ORDER OF 10 | AVAILABLE FROM 9AM-11AM + 2PM-4PM

FLAVOUR FIESTA 11.00

Nacho Chips
Green Onions
Pickled Jalapenos
Black Beans
Pico De Gallo
Onions
Cilantro
Warm Nacho Cheese with Feta Cheese

ADD BEEF OR CHICKEN 4.00

THE COOKIE STOPS HERE 10.00

Assorted House Baked Cookies
Macarons
Wafer Rolls

DONUT DREAMS 12.00

Mini Donuts
White + Milk Chocolate Covered Pretzels
Seasonal Fresh Fruit Platter

BIG TOP BITES 15.00

Mini Corn Dogs
Mustard + Jalapeno Ranch
Popcorn
Mini Sugar Donuts

SWEET LAYERS 12.00

Greek Yogurt
Honey
Granola
Seasonal Berries
Shredded Coconut
Sliced Almonds

DELI DELIGHT 16.00

Assorted Buns
Condiments
Pickled Vegetables
Sliced Cheese
Assorted Cold Cuts

KEEP IT SAVOURY 16.00

Bruschetta Crostini
Crab, Mushroom + Green Onion Tartlet
Cheese + Cracker Display
BBQ Meatballs
Pot Stickers + Sweet Chili Glaze

LUNCH BUFFETS

MINIMUM 20 PEOPLE | SWEETS + TREATS | SERVED WITH COFFEE + TEA | AVAILABLE AFTER 11AM

UPTOWN SANDWICH 26.00

Chef's Daily Soup
Fresh Greens
Broccoli + Smoked Cheddar
Assorted Hardbite Chips

CHOICE OF THREE OF THE FOLLOWING OPTIONS:

Pesto Chicken Salad, Lettuce + Tomato
Shrimp Salad, Dill + Cucumber
Turkey + Swiss Cheese + Sundried Tomato Pesto Mayo
Ham + Smoked Cheddar, Hoisin Mayo, Lettuce + Tomato
Roast Beef + Cheddar, Horseradish Mayo, Tomato + Lettuce
Grilled Marinated Tofu, Hoisin Mayo + Pickled Ginger

BURGERS 28.00

Assorted Burger Buns
Potato Salad
Sautéed Onions + Mushrooms
Toppings (Swiss + Cheddar Cheese, Pickles, Tomato, Onion + Lettuce)
Condiments
French Fries
Beef Burgers

ADD SMOKIES 6.00

ADD POUTINE 4.00

Cheese Curds
Green Onions
Herb + Parmigiano
Crumbs
Bacon Bits
Crispy Onions
Gravy

CHEF'S INSPIRED LUNCH 34.00

Dinner Rolls + Butter
Fresh Greens
Potato Salad
Vegetable Medley
Chef's Selection of Potato or Rice

CHOICE OF ONE HOT ENTREE

Balsamic Chicken
Pork Chops + Country Gravy
Cabbage Rolls + Perogies
Beef Bourguignon

ADD ADDITIONAL HOT ITEM 6.00

LITTLE ITALY 29.00

Garlic Toast
Classic Caesar
Caprese Salad
Vegetarian Lasagna
Chicken Parmesan
Ravioli + Rotini
Pesto + Bolognese

BBQ LUNCH 29.00

Assorted Buns
Broccoli + Smoked Cheddar
Fresh Greens
Condiments
Potato Wedges
BBQ Baked Beans
Choice of ONE - Slow Roasted BBQ Beef OR Pulled Pork

SOUTH EAST 28.00

Sesame + Cucumber Salad
Vegetable Fried Rice
Stir Fry Vegetables
Vegetable Spring Rolls
Plum Sauce
Spiced Pork + Garlic Lettuce Wraps
Peanut-Hoisin Sauce
Ginger Beef

TACO FIESTA 27.00

Mexican Rice
Seasoned Smashed Black Beans
Flour Tortillas
Corn Taco Shells
Toppings
Choice of ONE - Pork Carnitas OR Lime + Tajin Spiced Ground Beef OR Chicken a la Valentina
ADD CHILI CHEESE ENCHILADAS 6.00
ADD ADDITIONAL TACO FILLING 6.00

MEDITERRANEAN FEAST 29.00

Grilled Pitas
Fresh Greens
Greek Salad
Moussaka
Falafels
Lemon Chicken
Tzatziki Sauce + Hummus
Choice of ONE - Saffron + Caramelized Onion Rice Pilaf OR Roasted Lemon Potatoes

DINNER BUFFET

MINIMUM 50 PEOPLE

CHOICE OF 1 PROTEIN 44.00

PROTEIN OPTIONS

BRAISED BEEF
Mushroom Demi

CHICKEN CORDON BLEU
Roasted Red Pepper Coulis

CHICKEN PARMESAN
Tomato Sauce + Mozzarella

CHICKEN MARSALA
Chicken Breast with Wild Mushrooms + Marsala Wine Sauce

BALSAMIC CHICKEN
Roasted Red Peppers + Shaved Asiago

ROAST TURKEY
House Made Stuffing, Cranberry + Gravy

SESAME CRUSTED SALMON
Pineapple, Lemon + Ginger Teriyaki Glaze

MISO SALMON
Grilled Fillet of Salmon + Miso Vinaigrette

PORK CHOP
Country Gravy

VIRGINIA BAKED HAM
Maple Glazed Ham + Apple Mustard Chutney

ENTRÉE

Choice of ONE

Butternut Squash Ravioli + Pesto

Quinoa + Mushroom Sweet Peppers 

Vegan Shepards Pie 

Add Extras

Priced Per Person

Additional Protein	8.50
Additional Starch	4.50
Additional Salad	4.50
Additional Vegetable	3.50
Additional Entree	6.00

BUFFET INCLUDE

Pickled Vegetables
Dinner Rolls + Butter
Choice of TWO Salads
Choice of TWO Starch

Choice of TWO Vegetable
Choice of ONE Entrée
Chef's Selection of Desserts
Coffee + Tea

STARCH OPTIONS

Choice of TWO

Herb Roasted Baby Potatoes
Garlic Whipped Potato
Scalloped Potatoes Au Gratin
Sundried Tomato + Saffron Rice
Wild Rice Pilaf
Fully Loaded Whipped Potatoes

BUFFET SALAD OPTIONS

Choice of TWO

Fresh Greens
Broccoli + Smoked Cheddar
Mediterranean Pasta
Classic Caesar
Strawberry Spinach
Greek Salada
Sesame + Cucumber
Potato Salad
Tomato, Bocconcini + Cucumber

VEGETABLE OPTIONS

Choice of TWO

Honey Glazed Carrots + Dill
Broccoli + Cauliflower Bake
Steamed Broccoli
Vegetable Medley
Green Beans Almondine
Roasted Root Vegetables
Roasted Cauliflower
Brussel Sprouts + Maple Cinnamon
Thai Coconut Curry Cauliflower

Enhance Your Buffet With a Carving Station

Priced Per Person

ROAST STRIPLOIN 10.00

Gravy
Mustards
Horseradish

ROAST BEEF 8.00

Gravy
Mustards
Horseradish

THEMED DINNER BUFFETS

MINIMUM 30 PEOPLE | SERVED WITH SWEETS + TREATS | SERVED WITH COFFEE + TEA

MEDITERRANEAN 46.00

Grilled Pitas
Fresh Greens
Greek Salad
Seasonal Vegetables
Moussaka
Falafels
Lemon Chicken
Saffron + Caramelized Onion Rice Pilaf
Roasted Lemon Potatoes
Tzatziki Sauce + Hummus

LITTLE ITALY 46.00

Garlic Toast
Classic Caesar
Fresh Greens
Caprese Salad
Charcuterie Board
Roasted Root Vegetables
Vegetarian Lasagna
Ravioli + Rotini Pasta
Bolognese + Pesto
Chicken Parmesan

TACO FIESTA 46.00

Blue Tortilla Chips + Guacamole
Mexican Rice
Seasoned Smashed Black Beans
Flour Tortillas
Corn Taco Shells
Toppings (Cheese, Lettuce, Tomato, Onion, Rojas, Salsa + Sour Cream)
Chili Cheese Enchiladas
Choice of TWO - Pork Carnitas, Lime + Tajin Spiced Ground Beef, Chicken a la Valentina
ADD ADDITIONAL TACO FILLING 6.00

BBQ DINNER 46.00

Assorted Dinner Rolls + Butter
Broccoli + Smoked Cheddar Salad
Fresh Greens
BBQ Baked Beans
Spiced Corn
Baked Potatoes
BBQ Pork Ribs

DINNER ADDITIONS

AVAILABLE FOR ONE HOUR AND ARE TO BE USED AS AN ENHANCEMENT TO YOUR ALREADY SELECTED MEAL OR AS A LATE NIGHT SNACK 8PM - 11PM

MAC + CHEESE BAR 10.00

Truffle Cheese Sauce
Toppings Include:
Mushrooms
Bacon Bits
Green Onions
Shredded Parmesan Cheese
Herb + Parmigiano Crumbs

POUTINE BAR 9.00

French Fries
Toppings Include:
Cheese Curds
Green Onions
Herb + Parmigiano Crumbs
Bacon Bits
Choice of Chicken or Beef Gravy

MASHED POTATO BAR 10.00

Mashed Potato + Sweet Potato Mash
Beef Gravy
Toppings Include:
Diced Shallots
Capicola Ham
Mushrooms
Bacon
Chorizo Sausage

ADD PULLED PORK OR CHICKEN CONFIT 6.00

LATE-NIGHT SNACKS

MINIMUM ORDER OF 10 | ONLY AVAILABLE IN ADDITION TO A DINNER SERVICE | AVAILABLE 8PM-11PM

THE AFTER HOUR 16.00

Bruschetta Crostini
Crab, Mushroom + Green Onion Tartlet
Cheese + Cracker Display
BBQ Meatballs
Pot Stickers + Sweet Chili Glaze

DELI AFTER DARK 16.00

Assorted Buns
Condiments
Pickled Vegetables
Sliced Cheese
Assorted Cold Cuts

PLATED DINNER SERVICE

PLEASE NOTE THAT ONLY ONE PLATED MENU MAY BE SELECTED FOR THE ENTIRE GROUP

ALL MAINS COME WITH SEASONAL VEGETABLES UNLESS OTHERWISE SPECIFIED
MINIMUM 20 PEOPLE

PLATED SERVICE INCLUDES

Dinner Rolls + Butter
Coffee + Tea

MAINS

SHORT RIB 53.00

Parsnip Puree, Crispy Shallot + Tempura Green Beans

ROASTED STRIPLOIN 56.00

Truffle Scented Whipped Potatoes, Wild Mushrooms + Natural Jus

BEEF DUO 61.00

Grilled Sirloin, Braised Short Rib, Whipped Celery Scented Potato, Shallot Demi + Dukkha

SURF + TURF 61.00

Grilled Sirloin Steak, Crab Stuffed Jumbo Prawns, Whipped Potatoes, Béarnaise + Natural Jus

CHICKEN SUPREME 44.00

Gratin Potatoes, Sweet Pea Pesto + Sherry Reduction

CHICKEN CORDON BLEU 45.00

Roasted Pepper Sauce + Whipped Garlic Potatoes

CHICKEN MARSALA 43.00

Mashed Potatoes, Wild Mushroom + Marsala Sauce

GRILLED SALMON 46.00

House Made Teriyaki Sauce, Tempura Green Beans + Sushi Rice

COCONUT CURRIED CHICKPEAS 43.00 

Fried Cauliflower + Quinoa Pilaf

GRILLED TEMPEH 43.00 

Tempura Green Beans, House Made Teriyaki Sauce + Sushi Rice

VEGAN SHEPHERD'S PIE 45.00 

Beyond Meat with Wild Mushrooms, Vegan Gravy + Olive Garlic Bread

SOUPS + SALADS

CAESAR SALAD

Romaine + Parmesan

SPINACH SALAD

Candied Pecans, Goat Cheese, Seasonal Berries + Poppy Seed Vinaigrette

ARUGULA SALAD

Pumpkin Seeds, Apricots, Cranberries, Boursin Cheese + Honey Shallot Vinaigrette

TOMATO BOCCONCINI SALAD

Fresh Basil, Preserved Egg Plant, Balsamic Reduction + Herb Oil

WILD MUSHROOM SOUP

Local Honey, Crème Fraiche + Crisp Wild Rice

TOMATO SOUP

Fire Roasted Tomatoes, Olive Oil + Parmigiano

DESSERTS

BLUEBERRY CRUMBLE

Vanilla Sauce

LEMON BLISS

Green Tea Syrup + Shortbread Cookie

CHOCOLATE CAKE 

Raspberry Sauce + Candied Pecan Crumble

DARK CHOCOLATE MOUSSE

Hazelnut Praline Crunch, Chocolate Cake, Hazelnut Butter Cream + Chocolate Tuile

WHITE CHOCOLATE + SEASONAL BERRY CHEESECAKE

Oat Crumble

MILK CHOCOLATE + EARL GREY CRÈME BRÛLÉE

HORS D'OEUVRES

SIGNATURE 44.00

PRICED PER DOZEN | MINIMUM 3 DOZEN PER ITEM

COLD

VEGETABLE TORTILLA PINWHEELS

Sundried Tomato Cream Cheese, Balsamic Glaze + Feta

SAUSAGE + CHEESE KABOB

Double Smoked Farmer Sausage, Cheddar Cheese + Grape Tomato

TOMATO BRUSCHETTA IN A MINI CONE

CAPRESE SALAD SKEWER

Bocconcini, Grape Tomato, Fresh Basil Leaf + Balsamic Glaze

CHICKEN SALAD ON A CRISP WONTON

HUMMUS FILLED CHERRY TOMATOES 

WATERMELON SALAD BITES

Mint, Feta + Balsamic Glaze

HOT

BBQ MEATBALLS

MINI GRILLED CHEESE + TOMATO CAPPUCCINO

POTSTICKERS

Sweet Chili Glaze

CHICKEN CHILITO BITES

Tex Mex Dipping Sauce

AGEDASHI TOFU

Teriyaki Sauce

CHICKEN CROQUETTE

Honey Lemon Aioli

CRAB, MUSHROOM + GREEN ONION TARTLET

PREMIUM 56.00

PRICED PER DOZEN | MINIMUM 3 DOZEN PER ITEM

COLD

SQUASH + CASHEW TARTLET

Curry + Cilantro

POACHED PEAR + GOAT CHEESE

Crisp Parmesan Wafer

CUCUMBER CUPS WITH SMOKED SALMON

Lemon Scented Mayonnaise, Dill Cream Cheese + Fresh Capers

SMOKED SALMON WRAPPED ASPARAGUS

CITRUS POACHED PRAWNS IN MOJITO SAUCE

SMOKED SALMON BLINI

Crème Fraîche, Lemon + Dill

HOT

HOISIN BBQ PORK RIBS

BACON WRAPPED SCALLOPS + BEARNAISE

CARAMELIZED ONION + GOAT CHEESE

Crisp Vol-Au-Vent

CHICKEN SATAYS + PEANUT SAUCE

MAC + CHEESE

Candied Bacon

MINI BEEF SLIDERS

Cheese + BBQ Sauce

PROSCIUTTO WRAPPED PRAWNS + LEMON AIOLI

EXCLUSIVE 62.00

PRICED PER DOZEN | MINIMUM 3 DOZEN PER ITEM

COLD

TUNA POKE

Edamame Beans, Sushi Rice, Avocado, Tomato + Crisp Shallots

BLACK SESAME SOBA NOODLE + CRUNCHY YAM

TOFU POKE

Avocado, Edamame, Tomato + Seaweed

MINI PARMESAN SCONE

Prosciutto, Grainy Mustard + Pea Shoots

MINI LOBSTER + SHRIMP ROLL

Sriracha Aioli + Avocado in a Hoagie Bun

HOT

DUNGENESS CRAB CAKES

Old Bay Seasoning, Red Peppers, Cilantro + Roasted Garlic Aioli

BRAISED BEEF MINI WELLINGTON

Mushroom + Prosciutto

BEEF TENDERLOIN IN MINI YORKSHIRE PUDDING

Creamy Horseradish

CHICKEN TIKKA ON MINI NAAN + MINT CHUTNEY

LEMONGRASS PORK BELLY

Steam Bun + Pickled Vegetables

CHEF'S PLATTERS

SMALL 20 GUESTS | LARGE 50 GUESTS

BRUSHCHETTA CROSTINI

Baked Herb Crostini

Small 90.00 Large 225.00

FRESH CRUDITÉS WITH DIP + HUMMUS

Small 120.00 Large 300.00

FRESH FRUIT PLATTER

Freshly Sliced Seasonal Fruits

Small 140.00 Large 350.00

ASSORTED MINI BUN

Small 150.00 Large 375.00

SANDWICHES + TORTILLIA PINWHEEL WRAPS

Tortilla with Vegetables, Mayo + Fresh Basil Pinwheels
Roast Beef + Cheddar with Horseradish Mayo on Brioche
Ham + Swiss on Brioche

INTERNATIONAL + DOMESTIC CHEESE DISPLAY

Small 160.00 Large 400.00

Domestic + Imported Cheese
Dried Fruits
Baked Herb Crostini + Crackers

GRAZING BOARD

Assorted Crackers
Marble Cheese
Marinated Bocconcini
Prosciutto
Andouille Sausage
Spiced Olives
Dried Fruits
Caramelized Onion Jam

Small 200.00 Large 450.00

Pepperjack Cheese
Oka Cheese
Spanish Chorizo
Pepperoni
Nduja
Stuffed Peppers
Marcona Almonds
Tomato Jam

CHEF'S DESSERTS

Assortment of Dessert Squares
Housemade Pastries + Desserts
Cakes
Tarts

Small 160.00 Large 400.00

SMORES BAR

Graham Crackers
Milk Chocolate
Marshmallows
Roasting Sticks

Small 80.00 Large 150.00

BEVERAGE + BAR SERVICE

CASH/HOST BAR

CIDERS + COOLERS 8.00

Seasonal Seltzer
Growers Cider

CRAFT BEER

Iron Road Seasonal 12.00
Mt. Begbie Seasonal 8.00
Phillips Seasonal 8.00

COCKTAILS 2oz 11.00

Margarita on the Rocks
Shaft
Caesar
Long Island Iced Tea

DOMESTIC BEER 8.00

Sleemans Honey Brown
Miller Genuine Draft
Budweiser
Bud Light
Canadian
Coors Light

IMPORT BEER 8.50

Corona
Stella

HI-BALLS 8.00

VODKA
Smirnoff
RUM
Captain Morgans
GIN
Gordons
WHISKEY
Gibsons
TEQUILA
Olmeca

PREMIUM LIQUOR 11.00 -14.00

VODKA
Grey Goose
RUM
Kraken Spiced Rum
GIN
Bombay Sapphire
WHISKEY
Crown Royal
TEQUILA
1800 Coconut
SCOTCH
Glenfiddich

WINE LIST

WHITE WINES



GLASS 9.00
BOTTLE 32.00

PELLER ESTATES SAUVIGNON BLANC



GLASS 10.00
BOTTLE 40.00

MONTE CREEK HANDS UP WHITE



GLASS 10.00
BOTTLE 40.00

SANDHILL PINOT GRIS

RED WINES



GLASS 9.00
BOTTLE 32.00

PELLER ESTATES MERLOT



GLASS 10.00
BOTTLE 40.00

MONTE CREEK HANDS UP RED



GLASS 10.00
BOTTLE 40.00

SANDHILL CAB-MERLOT

CASH/HOST BAR NOTES:

All bar pricing is inclusive of GST (5%) and Provincial Liquor Tax (10%).

Uptown Chefs will provide 1 bartender per 75 guests. There is no additional charge for the bartender if consumption is more than \$600 per bar. A labour charge of \$150 +GST per bartender will apply if minimum consumption is not met.

An 18% service charge will be added to all host bars.

Last call will be as per contract, but will be no later than 12 midnight with consumption allowed up to one hour after last call.

MOCKTAIL BAR

CUCUMBER COOLER 7.50

COCONUT MOJITO 7.50

RASPBUBBLY 7.50

CANS 8.00

Edna's Mojito | Ole Paloma | Ole
Margarita | Sparkmouth Mule

MOCKTAIL BAR NOTES:

Uptown Chefs will provide 1 bartender per 75 guests. There is no additional charge for the bartender if consumption is more than \$300 per bar. A labour charge of \$150 +GST per bartender will apply if minimum consumption is not met.

TERMS + CONDITIONS

DEPOSITS

A non-refundable deposit will be required to guarantee your booking.

MENU SELECTION + FINAL EVENT DETAILS

All menu choices must be submitted 21 days prior to the event date.

BANQUET EVENT ORDERS (BEO'S)

Final event details such as timing, set up, etc. must be in place no later than 14 days prior to the event date.

Once final menu and details are agreed upon, your Event Coordinator will provide you with a finalized BEO. It is your responsibility to review this form carefully to ensure accuracy of all details of your event as this is what our Catering Staff and Chefs will follow for instructions. If you see any errors or discrepancies on this document, please advise your Event Coordinator immediately.

GUARANTEED NUMBERS

Uptown Chefs requires an approximate guest count 30 days prior to the event date. Minimum Guarantees: The group shall provide Uptown Chefs with the guaranteed number of attendees by 1PM, seven (10) business days prior to the first day of your event. A final guarantee of any increase is required 3 business days prior to the event. If the guarantee is not received on time, Uptown Chefs reserves the right to prepare and charge for the original number contracted or the actual number of guests, whichever is greater. Monday or Tuesday events will be required by the Friday prior. Should the number of guests attending the function differ from the original contract, Uptown Chefs reserves the right to provide an alternate function room.

PAYMENTS FOR EVENTS

All event charges are subject to 5% GST and 18% service charge. All events require a credit card authorization for deposit and final payment in advance unless a direct billing account is in place for your company or organization. If direct billing has been arranged and approved, an invoice will be prepared and emailed on the first business day following your event and is due upon receipt. If the invoice is to be directed to someone other than the booking contact, please advise us of this prior to your event. If direct billing has been approved, and the event is subsequently cancelled, the required deposit will be invoiced according to the direct billing instructions. All weddings and private social events are to be paid in full 3 business days prior to the event date.

CANCELLATION

Cancellation of a confirmed event less than 30 days prior to the start date will result in a cancellation charge of 100% of the total charges. Cancellations must be received in writing.

ALLERGIES

In order to ensure the safety and well-being of all our guests, we kindly request that you provide us with the first and last names of any attendees who have anaphylactic allergies, along with the specific allergen(s) they are affected by. Additionally, please include guests with Religious restrictions, and those who are Celiac, Vegetarian, and Vegan. This information must be submitted at least 72 hours prior to the event.

SECURITY

The Conference Centre reserves the right to retain security for any event for persons over the age of 19 years. The cost of security will be added to the event invoice.

SOCAN + RE: SOUND

The Society of Composers, Authors, and Music Publishers of Canada has a license fee for each event held where music is played, live or recorded. RE: Sound has a license fee for each event held where recorded music is played. All Socan/RE:Sound fees are charged based on the function room for your event. Your Event Coordinator can provide you with detailed pricing information pertaining to Socan/RE:Sound fees.

GUEST PACKAGES + BOXES

Due to limited storage on the property, we can only accept shipments two days prior to your event. Arrangements for leftover boxes must be made prior to your departure. Uptown Chefs is not responsible for damage to, or loss of, any articles left on the premises during or following the event.