



This menu is representative of our know-how and serves to guide you in the creation of your event. Each event we host is distinct and unique. The Distinction team will help you build your unique event to match your expectations and vision.

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OUR FUNDAMENTALS

By choosing us, you decide to help our community. Our dedicated employees are committed to stop hunger in the Ottawa Region. Our *Feeding Our Future* program provides free and nutritious meals to children at risk of hunger during the summer months.

Sodexo Canada, Distinction's head office, leads the industry in sustainability and has been recognized as one of Canada's Greenest Employers for the fourth consecutive year. We also have been recognized as one of Canada's Best Diversity Employers for two consecutive years. Our *Better Tomorrow Plan* formalizes our commitment to conduct business with the highest ethical, social and environmental practices, and to constantly strive to identify new sustainable solutions.

Thank you for choosing to help us to build a better future!

BREAKFAST

All prices exclude service charge and taxes.

MINI CONTINENTAL

Chilled Fruit Juices
Freshly Baked Croissants, Muffins and Breakfast
Pastries served with Butter and Preserves

\$13.75 per guest
(Minimum 10 Guests)

GRANOLA BAR

Chilled Fruit Juices
Assorted Yogurts, Variety of Granola, Chia Seed,
Cranberries, Almonds, Pumpkins Seeds, Cinnamon

\$14.75 per guest
(Minimum 10 Guests)

EARLY MORNING

Chilled Fruit Juices
Assorted Breakfast Loaves and Preserves
Sliced Seasonal Fruit

\$15.75 per guest
(Minimum 10 Guests)

DISTINCTION BREAKFAST

Chilled Fruit Juices
Scrambled Eggs ^(GF)
Bacon and Turkey Sausages ^(DF)
Home-Fried Potatoes ^(GF/DF)
Freshly Baked Croissants, Muffins and Danishes
served with Butter and Preserves

Sliced Seasonal Fruit
\$20.25 Buffet per guest
(Minimum 20 Guests)

BREAKFAST RECEPTION (per dozen)

Canapés all in Miniature format (choice of):
Pancakes and Maple syrup With Berry Skewer
Salmon Scrambled Cone
Duck Comfit Waffle with Hollandaise
Muesli Asian Spoon
Potato bacon Lollipops with House made Ketchup

\$32.75 per dozen
(Minimum 5 dozens per type)

BREAKFAST SANDWICH

Chilled Fruit Juices
Choice of **one** Breakfast Sandwich:

- Croissant with Ham and Swiss Cheese
- English Muffin with Egg Bacon and Canadian Cheddar Cheese
- Ciabatta with Egg and Sausage Patty with Monterey Jack Cheese
- English Muffin, Egg with Wilted Spinach and Swiss Cheese

Choice of: Hash Brown Patty, Assorted Low-Fat Yogurts or
Citrus Fruit Cocktail Salad

\$15.95 per guest
(Minimum 10 Guests)

All listed sandwiches can be made with alternate gluten free bread, add \$2,00

All Breakfasts include coffee, tea and decaffeinated coffee, standard tablecloths, napkins, tableware, cutlery, glassware.

Additional fees of \$ 5.00 per person will be added as a guarantee for groups of less than the minimum number of guests.

VG: vegetarian / V: vegan / GF: gluten-free / DF: dairy free

BREAKS

All prices exclude service charge and taxes. Minimum 30 guests.

DISTINCTION DIP BAR ^(VG)

Healthy, light and fun, our dip bar is an interactive snack full with a kick of flavor:

Original Hummus, Red Pepper Hummus, Baba ganoush, Roasted Red Beet Hummus, Sour Cream and Chive Served with Pita Chips, Crostini, Baguette and Vegetable Chips

\$18.00 per guest

MINI MILK & COOKIES BREAK

Selection of Mini Cookies with Milk and Chocolate Milk

\$10.00 per guest

DISTINCTION CANDY BREAK

For the little kid in all of us:

Candy Bar featuring a variety of sweets

Market price per guest

POPCORN BREAK

Spicy and Salty:

Spiced Popcorn, Cheddar Popcorn and Buttery Popcorn

\$9.95 per guest

ESPRESSO CUP

Light and indulgent:

Dark Chocolate Raspberry Cup

Berry, Maple Oats and Greek Yogurt Cup

Caramel Latte Mousse Cup

\$12.00 per guest

BEAVER BITE BAR

Iconic and Canadian:

Beaver Bites, Fruit Preserves, Vanilla Yogurt and Chocolate Sauce

\$14.00 per guest

Additional fees of \$ 5.00 per person will be added as a guarantee for groups of less than 30 people.

À LA CARTE

All prices exclude service charge and taxes.

BEVERAGES

Coffee and Tea Station, Ice Water (on the coffee station)

\$3.50 per guest**

Assorted Soft Drinks (cans) **\$3.50 per guest**

Assorted Bottled Fruit Juices **\$3.50 per guest**

Bottled Spring Water 330ml **\$3.50 per guest**

Perrier Water **\$3.50 per guest**

Pitcher of Ice Water **\$2.00 per guest**

Minimum of 30 guests

INFUSED WATER STATION

Freshly Infused Water Station

Choice of one flavor:

Lemongrass and Cucumber

Star Anise and Orange

Mint and Watermelon

\$3.50 per guest

Minimum of 30 guests

COFFEE STATION AND COLD BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Teas and Herbal Teas

Assorted Bottled Juices

Assorted Soft Drinks

Ice Water (on the coffee station)

\$6.00 per guest**

Minimum of 30 guests

*** Please note the water is provided on the Coffee station only. For table service of ice water, there is an additional cost of \$ 2 per guest.*

ADD ONS

Assorted Muffins **\$26.00 per dozen**

Croissants, Cinnamon Rolls & Danishes **\$28.00 per dozen**

Assorted Freshly Baked Cookies **\$22.00 per dozen**

Assorted Squares **\$24.00 per dozen**

Assorted Yogurts **\$3.00 per guest**

Assorted Granola Bars **\$3.00 per guest**

Fresh Seasonal Fruit Platter **\$4.00 per guest**

Fresh Vegetable Crudités Platter with Dip **\$4.00 per guest**

Deli Meats and Cheese Cubes Platter **\$14.00 per guest**

Assorted Chips and Pretzels **\$4.00 per guest**

Minimum of 30 guests

Additional fees of \$ 3.50 per person will be added as a guarantee for groups of less than 20 people.

DISTINCTION'S PLATED LUNCH

Select one salad or soup, one main and one sweet. All plated lunches include coffee, tea and decaffeinated coffee. All prices exclude service charge and taxes. Minimum 20 guests.

SALADS	MAINS	SWEETS
Medley of Mixed Garden Greens with Carrot Strings, Cucumbers and Grape Tomatoes with Balsamic Vinaigrette ^(V)	Shrimp Baked Alfredo with Whole Wheat Rotini served with Garlic Focaccia \$28.95 per guest	Cheese Cake with Berry Compote and Freshly Whipped Cream
Mixed Greens with Curry Seven Grain Salad ^(V)	Roasted Chicken Breast "Provençal" with Sundried Tomato and Black Olive Tapenade, served over Green Beans ^(GF/DF) \$29.95 per guest	Carrot Cake with Bourbon Cream and Berries
Classic Caesar with Shaved Parmesan, Brioche Crouton and Double Smoked Bacon Bits	Steamed Atlantic Salmon with Seasonal Vegetables and Red & White Quinoa, topped with a Tarragon Citrus Sauce ^(GF) \$33.50 per guest	Italian Style Tiramisu Cake
SOUPS	Thinly Carved Roasted Alberta Striploin with Sweet Three Onion Marmalade topped with Demi-Glace, Roasted Baby Potatoes and Seasonal Vegetables ^s \$39.95 per guest	
Chef's Seasonal Soup of the Day		
Creamy Leek and Asparagus with Crème Fraiche ^(VG/GF)		
Vegetable Coconut Thai Curry ^(VG/GF) (Shrimps: add \$2 per guest)		

All plated lunch include fresh rolls and butter, coffee, tea and decaffeinated coffee, standard tablecloths, napkins, tableware, cutlery, glassware, table numbers and stands.

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Add \$8,00 for a 4 course meal. Add \$8,00 for a pre-selected Second Choice of Main Course.

LUNCH BUFFET

All prices exclude service charge and taxes.
Minimum 20 guests.

WORKING ROAST LUNCHEON

Roasted Butternut Squash Soup ^(GF/DF)
Maple Roasted Carrots, Corn, Peppers, Onions and wild rice, Salad with Thyme-Apple Vinaigrette ^(VG/DF)
Spinach, Pickled Onion and Egg with Bacon Vinaigrette ^(DF)
Whole Roast Ontario Chicken with a Herb Jus ^(GF)
Roast Quebec Pork Loin, Paprika Goulash Sauce ^(GF)
Brussel Sprout Succotash ^(GF/DF)
Roasted Heirloom Potatoes ^(GF/DF)
White Chocolate Coffee Pot du Crème
\$29.95 per guest

BUILD YOUR OWN SANDWICH

Build your own Gourmet Sandwich: Artisanal Breads, Oven-Roasted Turkey, Black Forest Ham, Egg Salad, Tuna Salad, Swiss and Cheddar Cheese, Crisp Lettuce and Tomato, Cranberry Mayonnaise, Honey Dijon Classic Caesar Salad
Vegetable Crudités with Herb Dip
Sliced Seasonal Fruit
Assorted Gourmet Cookies
\$21.25 per guest

PASTA LUNCHEON

Fresh Garlic Bread
Caesar Salad
Medley of Olives
Marinated Mushrooms
Ricotta and Spinach Filled Manicotti ^(VG)
Penne with tomato and Italian Sausage
Shrimp Pesto Linguine
Tiramisu Cake and Fresh Seasonal Fruit
\$24.95 per guest (GF pasta: add \$2 per guest)

DISTINCTION BURGER BAR

Build your own Gourmet Burger: Grilled Burger Patties, Crispy Bacon, Caramelized Onions, Sautéed Mushrooms, Guacamole, Lettuce, Tomato, Aged Cheddar, Dill pickles, Assorted Burger Sauces and Brioche Bun
Medley of Mixed Greens with Assorted Dressings
Creamy Coleslaw
Assortment of Gourmet Brownies
\$23.00 per guest
Veggie Burger option available on demand

All Lunch Buffet include assorted juices, soft drinks, coffee, tea and decaffeinated coffee, standard tablecloths, napkins, tableware, cutlery, glassware, table numbers and stands.

Additional fees of \$ 3.50 per person will be added as a guarantee for groups of less than 20 people.

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CANAPÉS AND HORS D'OEUVRES

All prices exclude service charge and taxes. Minimum of 5 dozens per type.

DISTINCTLY WILD

Forest Mushroom Mini Tart ^(VG)

\$38.00 per dozen

Green Pea and Walnut Mash Crostini ^(VG)

\$38.00 per dozen

House made Trout Gravlax, Apple Slaw and Mini Greens

served in a spoon ^(GF/DF)

\$42.00 per dozen

Seared Cod on Green Pea Mash with Orange Sake Sauce

served in a Spoon ^(GF)

\$42.00 per dozen

Sustainable Hot Smoked Salmon Rillettes on Mini Bagel

Crostini

\$44.00 per dozen

Duck Confit on Mini Pancake with Five Spice Blueberry

Compote

\$44.00 per dozen

Bison Meat Ball Mini Fork with Northern Berry Jelly ^(DF)

\$46.00 per dozen

Smoked Bacon, Prawn with Guinness Pipette ^(DF)

\$52.00 per dozen

DISTINCTLY COMFORTING

Beetroot Hummus in a Beetroot Basket topped with Goat

Cheese ^(VG)

\$40.00 per dozen

Herb Risotto Lollipop with Pesto Sauce ^(VG)

\$40.00 per dozen

Canadian Coast to Coast mixed Crab Cake topped with

Lemon Aioli

\$42.00 per dozen

Maple BBQ Mini Fork Alberta Beef Ball ^(DF)

\$42.00 per dozen

Shrimp Ceviche with Avocado Emulsion Served in a

Spoon ^(GF)

\$44.00 per dozen

Fried Chicken and Pancake with Maple Syrup Pipette

\$48.00 per dozen

Shrimp Tempura

\$48.00 per dozen

Bison Burger in mini Pretzel Bun

\$58.00 per dozen

DISTINCTLY UNIQUE

Watermelon with Aged Balsamic and Mint Leaf Essence

^(V/GF)

\$38.00 per dozen

Basil, Cherry Tomato and Bocconcini Skewer ^(VG/GF)

\$38.00 per dozen

Fig and Goat Cheese Pave ^(VG)

\$40.00 per dozen

Goat Cheese Lollipop with Toasted Pumpkin Seeds and

Apple Syrup ^(GF)

\$42.00 per dozen

Lamb Confit with Dried Fruit on Parmesan Crostini

\$44.00 per dozen

Smoked Duck, topped with Orange Marmalade on

Parmesan Crisp

\$46.00 per dozen

Canadian Beef Carpaccio with Onion Marmalade on

Miniature Scone

\$48.00 per dozen

All Canapés include tableclothss for cocktail tables and serving tables.

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RECEPTION STATIONS

Rental or chef charges may occur. All prices exclude service charge and taxes.

WELL TRAVELED (Minimum 20 Guests)

CHARCUTERIE

Salted Meat Platter Garnished with Pickles and Mustards
Crostini and fresh sliced Breads

\$17.00 per guest

CHEESE

Imported and Domestic Cheese Platter served with Water
Biscuits, Dried Fruit and Crisp Baguettes

\$24.00 per guest

CALIFORNIA ROLLS

Assorted California Rolls served with Soy Sauce, Pickled
Ginger and Wasabi

\$44.00 per dozen

CARVERIES

(Requires chef attended station & Rental Charges) (minimum 75 Guests)

Apple and Sage Roasted Pork Loin (or Turkey) carved over
rustic buns with selection of Chef's choice garnishes

\$14.95 per guest

Hand Carved Alberta Beef Striploin Slow Roasted with
Szechuan Peppercorn and Local Honey Rub, rustic buns
and selection of mustards and horseradish

\$18.95 per guest

Our Chef attended fee is \$150.00 for 4 hours.

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COMFORT STATIONS

VEGETABLES

Market Vegetable Crudités Garden with a variety of Dips

\$9.50 per guest

(Minimum 30 Guests)

FRIES

Poutine Station

\$10.00 per guest

(Minimum 50 Guests)

BURGERS

Mini Hamburgers

\$40.00 a dozen

(Minimum 5 dozen)

PASTA STATION

(May require chef attended station & Rental Charges) (minimum 75 Guests)

Fresh Garlic Bread

Kale and Bruschetta Gemeli ^(VG)

Penne with tomato and Italian Sausage

Shrimp Pesto Linguine

\$14.95 per guest

MARTINI STATION

(Requires chef attended station & Rental Charges) (minimum 75 Guests)

COLD

Kale Caesar Salad with Pancetta Chip

Watermelon Feta Mixed Green Salad ^(VG/GF)

\$13.95 per guest

HOT (Served Martini glass on Rustic Potato Mash)

Chicken and Mushroom Ragout

Beer Braised Beef

\$17.95 per guest

BAMBOO GARDEN

(Requires chef attended station & Rental Charges) (minimum 75 Guests)

Curry Seven Grain Salad topped with Coriander Sour
Cream ^(VG)

\$13.95 per guest

Pulled Pork with Kale Slaw

\$15.95 per guest

Popcorn Shrimp topped with Bloody Caesar Cocktail
Sauce

\$16.95 per guest

*All food stations include tablecloths for cocktail tables and serving
tables*

DISTINCT PLATED DINNER

Select one salad or soup, one main and one sweet. All prices are for a 3 course meal and exclude service charge and taxes. Minimum 25 guests.

COLD STARTERS

Roasted Apple Wedges, Maple Toasted Oats, Arugula Salad finished with Fig Dressing^(V)

Local Roasted Beets, Crumbled Goat Cheese, Arugula Salad finished with Cider Vinaigrette and Bouquet of Greens ^(VG/GF)
(add Arctic Shrimp \$2)

Vine Ripened Tomatoes and Goat Cheese Crumble with Basil Infused Oil Garnished and Micro Herbs ^(VG/GF)

Cucumber Scroll filled with a Medley of Mixed Greens, topped with Tomato and String Carrots with Balsamic Vinaigrette ^(V/GF)

Kale Caesar Salad with Parmesan Shavings, Spiced lemon Crostini, Sliced Free Range Egg topped with Crispy Capers

SOUPS

Maple Butternut Squash Soup finished with Citrus Crème Fraiche ^(VG/GF) (Add Medley of Mushrooms \$2)

Coriander Infused Carrot Soup with Parsley and Roasted Chickpeas Garnish ^(VG/GF/DF)

Parsnip and Pear Soup with Balsamic Syrup and Cranberry Oil ^(V/GF) (Add local Smoked Duck \$2)

Roasted Garlic and Roma Tomato Soup with Basil Crisp ^(V)

MAINS

Apple Brined Chicken Supreme with Cranberry Dijon Mustard Cream Sauce, Potato Flan and Green Beans ^(GF)
\$50.00 per guest

Seared Skin on Atlantic Salmon over Grilled Vegetable Ratatouille, Couscous Pilaf and Tomato Coulis ^(DF)
\$52.00 per guest

Thyme Scented Roasted Chicken Supreme served over a Root Vegetable and Blueberry, Quinoa Pilaf served with Red Wine Jus and Market Vegetables ^(GF/DF)
\$52.00 per guest

Pan seared Trout Fillets on an Oven Roasted Chickpea Cake Roasted Fennel Infused Sauce topped with Local Maple Syrup Pear Slaw ^(GF)
\$52.00 per guest

Canadian Alberta Seared Flat Iron 8oz Steak topped with Ruby Port Sauce, Dauphinoise Potatoes and Market Vegetables ^(GF)
\$55.00 per guest

Veal Chop with Whipped Chive Potatoes and Wild Blueberry Jus served with Market Vegetables ^(GF)
\$68.00 per guest

Canadian Alberta Seared Beef Tenderloin topped with Ruby Port Sauce, Dauphinoise Potatoes and Market Vegetables ^(GF)
\$75.00 per guest

SWEET

Coffee and White Cheese Mousse with Berry Compote

Gianduja Chocolate Short Bread Garnished with Dried Fruit Roasted Hazelnuts and Whipped Cream

Deconstructed Pecan Pie Topped with Whipped Cream served in Clay Pots

Roasted Maple Red Beet and Apple Crumble with Cinnamon Whipped Cream

Opera band Garnished with Chocolate and Maple Crème Anglaise

Cinnamon Biscuit Cheese Cake With Raspberry Compote

Peach Crumble with Whipped Cream

All plated dinners include fresh rolls and butter, coffee, tea and decaffeinated coffee, standard tablecloths, napkins, votive candles, tableware, cutlery, glassware, table numbers and stands.

DISTINCT ALTERNATE MEALS ^(VG/V/GF/DF)

Select one as a sublet for guests with dietary restrictions. All prices exclude service charge and taxes.

MAINS

Marinated Tofu, Vegetable and Portobello Stacker on a Bed of Risotto

Seasonal Vegetable Fricassee over Garlic Stewed Lentils

Oven Roasted Chickpea Cake with Spiced Butternut Squash,
Tofu Tagine with Coriander Oil

SWEET

Fruit Salsa Salad in Mason Jar

DISTINCT ADD ONS

All prices exclude service charge and taxes.

COLD STARTERS

Parmesan Flan serve with Baby Arugula and Black Olive
Crisp ^(VG)
\$14,00 per guest

Lamb Rillettes serve with Rosemary Crostini and Wild
Blueberries
\$16,00 per guest

Mini Nicoise serve with Seared Ahi Tuna Poached Green
Beans, Egg and Fingerling Potato Salad ^(GF/DF)
\$16,00 per guest

WARM STARTERS

Escargot and Mushroom Fricassee serve with Puff Pastry
Pave
\$14,00 per guest

Deconstructed Bison Tourtiere serve with Sundried Tomato
Ketchup
\$14,00 per guest

Plump Crab Cakes serve with Vodka Rose Sauce
\$14,00 per guest

GRANDE FINALE

Individual Cheese Board ^(VG)
\$16,00 per guest

Individual Chocolates and Mignardise Plate ^(VG)
\$14,00 per guest

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BUFFET DINNER

Select four appetizers and three entrées. All prices exclude service charge and taxes. Minimum 50 guests.

STARTERS

Mixed Greens with Assorted Vinaigrettes and Garnishes ^(VG)
 Kale Vegetarian “Cobb” Style Salad ^(VG/GF)
 Watermelon Feta Mixed Green Salad ^(VG/GF)
 Gemelli Pasta Black Olive and Bruschetta Salad ^(VG)
 Heirloom Potato Mustard Seed Salad ^(VG)
 Garlic Broccoli Salad with Herb Vinaigrette ^(VG/GF)
 Mixed Greens with Curry Seven Grain Salad ^(V)

MAINS

Roasted Chicken in Red Thai Curry and Coconut Sauce
 five Spice Pork Loin with a Peach Sauce ^(GF)
 Cod and Smoked Haddock *chaudré* with Root Vegetables ^(GF)
 Slow Roasted Top Sirloin of AAA Beef Au Jus ^(GF/DF)
 Four Cheese Baked Cannelloni with Pesto Garnish
 Veal Sautee with Mini Button Mushroom Cream Sauce ^(GF)
 Penne Pasta Tossed with Prosciutto and Green Peas in a White
 Wine Rose Sauce served with Parmesan Cheese
 Quebec Lamb Roasted Rumps with Garlic and Rosemary Stew ^(GF/DF)
 Atlantic Gingered Salmon with Sesame spiced Nape Cabbage ^(GF/DF)
\$62,00 per guest

INCLUDED

Roasted Potatoes
 Wild Rice Pilaf
 Seasonal Vegetables
 Assorted Sweets, Cakes, Squares, Cookies and Cut Fruit

All buffet dinners include fresh rolls and butter, coffee, tea and decaffeinated coffee, standard tablecloths, napkins, votive candles, tableware, cutlery, glassware, table numbers and stands

VG: vegetarian / V: vegan / GF: gluten-free / DF: dairy free

INFORMATIONS

FOOD AND BEVERAGE

All food and beverage must be prepared and served by Distinction by Sodexo.

To ensure quality and hygiene, food stations may remain out for a maximum of 2 hours, and any food and beverage leftover are prohibited to leave the premises.

If we cannot execute your menu for cultural reasons, we have affiliated caterers for Indian, Halal and Kosher meals.

- The caterer must be on the approved list by Distinction by Sodexo
- For external caterers, we provide the servers, furniture, silverware, tableware, tableclothss and napkins, for an additional charge of \$ 45 per person before taxes and service.
- For external caterers, alcohol must be served by Distinction by Sodexo. Labor costs for service of alcohol are additional.
- For guests who require Halal meals, there is an additional fee of \$12 per guest. To prevent any cross-contamination, if one guest requires Halal meat, all guests will be receiving Halal meat.

Guests with dietary restrictions will be accommodated within our measures.

- A detailed list (names of guests with dietary restrictions and allergies) must be provided to the caterer 5 working days before the event

PRICE POLICY

Menu prices cannot be guaranteed more than 90 days in advance, and a surcharge may apply for any changes or modifications to the proposed menu.

A surcharge will also be applied if your event takes place on a Canadian statutory holiday.

All food and beverage prices are subject to a 12.41% service charge, 4.59% administration fee, 5% GST and 9.975% QST in Québec or 13% HST in Ontario.

Prices on the menu are subject to change without notice. Events that have not been finalized (signed contract and \$1000 deposit) will be awarded the new pricing.

GENERAL INFORMATION

For requests for events made less than 5 business days prior to the event date (including changes for an unsigned and paid contract), an administration fee of 15% of the invoice amount may be added to the contract.

Distinction by Sodexo reserves the right to cancel an event if the contract is not signed and paid in full 5 working days before the event.

Additional labor charges may apply for additional services requested, event changes or new events requested less than 5 business days prior to the event.

Please note that for any room's set-up to be completed more than 30 minutes before the start of a function or for any extraordinary delay, labor costs may apply.

Please note that linen fees may change or add following reception of a floorplan.

FRIENDLY REMINDER CALENDAR

- | | |
|--|---|
| Upon signature of the catering agreement | <ul style="list-style-type: none"> • \$1 000,00 deposit (non-refundable) |
| 30 business days prior to event date | <ul style="list-style-type: none"> • 50% of total estimated charges |
| 15 business days prior to event date | <ul style="list-style-type: none"> • Initial number of guests • Final choice of menu (meals and drinks) • Total projected cost balance |
| 5 business days prior to event date | <ul style="list-style-type: none"> • Final guarantee of the number of guests • Full list of dietary restrictions and allergies per guest |