



# Wedding and Celebration Menu

All Requested Bookings are Subject to Availability

PickNic's Catering & Fine Foods

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## **Cocktail Hour – Passed Hors d’Oeuvres**

Welcome your guests to your Wedding Reception with a light bite to whet their appetites while they enjoy a cocktail.

**Choose 4 options for \$6.00 per person.** Price includes service staff to pass appetizers throughout your group.

### **Cold Hors d’Oeuvres**

- Gruyere, Thyme & Asiago Cheese Puffs – (Veg)
- Asiago & Black Truffle Puff Pastry Straws (Vegetarian)
- Pecan Blue Cheese on Fresh Apple Slices with Maple Balsamic Drizzle (Veg/GF)
- Beet, Arugula & Grapefruit Salad Skewer w/ Toasted Pistachios, and a Red Wine, Honey Vinaigrette (Veg/GF/DF)
- Lemon Artichoke Pesto Stuffed Sweet Baby Bell Peppers – (Veg/GF)
- Cherry Tomato Bocconcini & Fresh Basil Skewers with Balsamic Reduction (Veg/GF)
- Smoked Salmon, Fromage Blanc & Pickled Celery on Multigrain Crisps (GF)
- Curried Sweet Potato Crostini with Greek Yogurt Raita & Roasted Cherry Tomato – (Veg)
- Rye Toast Canapes with Pickled Beet Relish & Polish Cottage Cheese (Veg)

## **DINNER**

Please select your Menu from one of the following 4 Meal Styles. Each package includes an Event Supervisor and a Full Complement of Serving Staff.

## **Option A: Classic Dinner Buffet**

### Includes:

- Bakery Fresh Buns & Butter Basket
- Pickle & Olive Selection
- Vegetable Crudite with Dill Cream Cheese Dip
- Field Mix Salad with Gravelbourg Mustard Vinaigrette
- Choice of 2 Salads
- Choice of 1 Hot Vegetable, 1 Potato/Rice/Starch and 1 Hot Entrée
- Dessert Selection
- Seasonal Fruit Platter
- Coffee & Tea Station

Note: If two entrée choices are desired, the price will be \$6.00 per person additional to the higher priced menu item (i.e. Turkey & Ham = \$34.00 + \$6.00 = \$40.00/person). You will then receive the additional Entrée and an additional Potato/Rice/Starch Option.

### **Entree Options**

- Spinach & Feta Baked Chicken Breast – Gluten Free \$31.50
- Honey Glazed Roast Ham with Spiced Peach Sauce – GF \$32.00
- Rosemary Roast Chicken Breast with Mustard Maple Sauce – GF\$32.00
- Slow Roasted Rosemary Peppercorn Beef with a Savoury Sherry Gravy & Hot Horseradish \$33.00
- Greek Marinated Pork Tenderloin with Tzatziki Sauce- GF \$34.00
- Lemon Dill Salmon Fillet en Papillote w/Capers & Fresh Parsley – GF \$34.00
- Roast Turkey with Gravy, Stuffing & Cranberry Sauce \$34.00
- Bacon Wrapped Pork Tenderloin with Mild Chorizo Stuffing accompanied by a (Cold) Roasted Red Pepper Port Chutney \$35.00
- Brie & Carmelized Onion Stuffed Chicken with Savoury Demi Glace\$35.00
- Italian Cheese, Fresh Basil and Panchetta Stuffed Chicken with Sage Pan Gravy \$35.00
- Smoked Brisket of Beef with Bold Bourbon BBQ Glaze \$35.00
- Coq au Vin: Roasted Chicken Breast Featuring Gravy simmered with Root Vegetables, Herbes de Provence, White Wine, Brandy and Thick Cut Bacon \$37.00
- Tangy Slow Cooked Pork Ribs (Rack) \$40.00
- Roasted Beef Tenderloin in Rich Jus with Herbes de Provence & Roasted Garlic Served with Truffled Wine Demi Glace \$43.00
- Prime Rib Roast with Red Wine Demi-Glace & Creamed Horseradish \$47.00

## **Option A: Classic Dinner Buffet (cont'd)**

\***VEGAN/GF MEAL**, if needed, is Grilled Stuffed Portobello Mushroom Stuffed w/Diced Root Vegetables In a Balsamic Drizzle, Topped & Baked w/ Daiya Cheese

### **Potato/Rice/Starch (Choose 1)**

- Garlic Whipped Potato
- Chive & Bacon Red Skinned Mashed Potato
- Herb Roasted Baby Potatoes
- The Indulgent Mac 'n Cheese
- Rice Pilaf
- Quinoa & Wild Rice Medley with Dried Fruit
- Lemon Roast Potatoes

### **Hot Vegetable Option (choose 1)**

- Maple Ginger Glazed Carrots
- Sweet Potato & Squash w/ Carmelized Onion, Roasted Garlic, & Thyme
- Hot Vegetable Medley in a Lemon & Pesto Toss
- Carmelized Beets, Carrots and Onion in a Balsamic Vinegar Toss
- Cajun Spiced Corn with Bacon
- Red Wine and Herb Roasted Whole Mushrooms
- Oven Roasted Spaghetti Squash – Vegetarian Served with Parmigiano-Reggiano & Truffle Oil

## **Option A: Classic Dinner Buffet (cont'd)**

**Salad Options** (All meals are accompanied by our Signature Field Mix Salad with Gravelbourg Mustard Vinaigrette.) **Please choose 2 additional salads.**

- Broccoli Coleslaw with Bacon Bits, Cheese, Green Onion, Carrots In a Creamy Dressing
- Champagne Field Mix & Apple Salad - Field Mix with Sliced Crispy Apples, Toasted Pumpkin Seeds, Green Onion, Shredded Gruyere Cheese and a Light Champagne Vinaigrette
- Spinach & Fruit Salad with Raspberry Balsamic Dressing
- Curried Quinoa Salad with Market Vegetables
- Caesar Salad with Bacon Bits, Fresh Parmesan & Homemade Croutons
- Strawberry Romaine Salad - Fresh Strawberries, Feta Cheese and Toasted Almonds on a Bed of Chopped Romaine Lettuce with a Fresh Basil Balsamic Vinaigrette
- Village-Style Greek Salad with Homemade Dressing
- Italian Marinated Rotini & Vegetable Salad
- Classic Pasta Salad
- Sour Cream & Dill Potato Salad (with Eggs)
- Pad Thai Noodle Salad - Noodle salad with Asian vegetables, Black Sesame Seeds and Tangy Sriracha Soy Dressing

**Dessert Selections** (Choose 4 menu items, 3 Pcs per person will be given)

- Mini Cupcakes (Chef's Selection of Assorted Flavours)
- Fancy Sandwich Cookies
- Seasonal Fruit Pies
- Chocolate Brownies
- Lemon Berry Sheet Cake
- Butter Tarts
- Cream Puffs
- Chocolate Dipped Strawberries
- Lemon Curd Tartlets
- Lavender Shortbread
- Chocolate Mocha Truffle Cups
- Raspberry Blondies
- Coconut Key Lime Bar
- Devil's Chocolate Sheet Cake
- Nutty Caramel Bar

## **Option B: Plated Dinner**

Includes:

- Bakery Fresh Buns & Butter Basket on Guest Tables
- Pickle & Olive Selection on Guest Tables
- Choice of 1 Plated Salad
- Choice of 1 Entrée
- Choice of 1 Plated Dessert
- Coffee & Tea Station

### **Plated Entree Options**

- Rosemary Roast Chicken Breast with Mustard Maple Sauce – Gluten Free, Herb Roasted Baby Potatoes, Chef’s Selection Hot Vegetable \$40.00
- Slow Roasted Rosemary Peppercorn Beef in Savoury Sherry Gravy, Chive & Bacon Red Skinned Mashed Potato, Chef’s Selection Hot Vegetable \$41.00
- Lemon Dill Baked Salmon Fillet en Papillote with Capers and Fresh Parsley – Gluten Free, Rice Pilaf, Chef’s Selection Hot Vegetable \$42.00
- Brie and Carmelized Onion Stuffed Chicken Served with Savoury Demi Glace, Quinoa & Wild Rice Medley with Dried Fruit, Chef’s Selection Hot Vegetable \$42.00
- Prime Rib Roast with Red Wine Demi-Glace & Creamed Horseradish, Garlic Whipped Potato, Chef’s Selection Hot Vegetable \$55.00

\* Vegan/GF Option (if required): Grilled Stuffed Portobello Mushroom (Stuffed with Diced Root Vegetables In a Balsamic Drizzle, Topped & Baked with Daiya Vegan Cheese), Rice Pilaf, and Chef’s Selection Hot Vegetable

## **Option B: Plated Dinner (cont'd)**

### **Plated Salad (Choose 1)**

- Champagne Field Mix & Apple Salad - Field Mix with Sliced Crispy Apples, Toasted Pumpkin Seeds, Green Onion, Shredded Gruyere Cheese and a Light Champagne Vinaigrette
- Spinach & Fruit Salad with Raspberry Balsamic Dressing
- Strawberry Romaine Salad - Fresh Strawberries, Feta Cheese and Toasted Almonds on a Bed of Chopped Romaine Lettuce with a Fresh Basil Balsamic Dressing
- Village-Style Greek Salad in Fresh Bell Pepper Cup
- Italian Marinated Rotini & Vegetable Salad
- Caesar Salad with Bacon Bits, Fresh Parmesan & Homemade Croutons and a Parmesan Crisp, Lemon Twist
- Pad Thai Noodle Salad - Delicate nests of seasoned Noodle salad with Asian vegetables, Black Sesame Seeds and Tangy Sriracha Soy Dressing, adorned with Radicchio leaves, Fresh Basil

### **Plated Dessert (Choose 1)**

- Milk Chocolate Mousse in a Dark Chocolate Shell with Marbled Chocolate Shavings, Espresso Meringue Kiss accented with a Kahlua Cream Sauce (GF)
- White Chocolate Cheesecake with Sour Cherry Coulis and Fresh Seasonal Fruits and Berries
- Tahitian Vanilla Bean Crème Brulee with Fresh Berries and Mint (GF )
- Key Lime Cheesecake with Rustic Coconut Curls, White Chocolate Plate Sauce

## **Option C: Delicious BBQ Dinner**

Prices Are Per Person

(\*Available From May to September Only\*)

All Meals include:

- Freshly baked Cheddar & Herb Biscuits and Butters
- Pickle & Olive Selection
- Vegetable Crudite with Dill Cream Cheese Dip
- Field Mix Salad with Gravelbourg Mustard Vinaigrette
- Choice of 2 Salads
- Choice of 1 Potato/Rice/Starch
- Choice of 1 BBQ Entrée
- Dessert Selection (Choose 4 options – 3 pc. Per person)
- Seasonal Fruit Platter
- Coffee & Tea Station

Note: If two entrée choices are desired, the price will be \$6.00 per person additional to the higher priced menu item.

Our BBQ chef will be on-site to manage the BBQ cooking for the event if group size +75.

Otherwise, the onsite chef charge of \$35/hr will apply OR food can be sent out freshly BBQ'd and ready to eat.

If the venue where your wedding is held at does not have a BBQ, ours can be supplied for an additional \$100.00 charge.

### **BBQ Entree Options**

- Greek Souvlaki \$31.00 - Choose from our delicious Chicken OR Pork Skewered Souvlaki (2 x 3 OZ Souvlaki per person)
- Juicy Marinated Chicken Breast (6 Oz) \$33.00 - Choose from Smokey Bold BBQ, Mediterranean Lemon Herb or Sesame Soy Ginger marinades. Add on skewer of Shrimp for an additional \$7.00
- Grilled Pork Tenderloin with Apricot Ginger Glaze \$33.00
- 8 oz. New York Steak \$40.00 - Add on skewer of Shrimp for an additional \$7.00
- Filet of Beef (Tenderloin) – Gluten Free \$43.00



## Option C: Delicious BBQ Dinner (cont'd)

### Potato/Rice/Starch (Choose 1)

- Garlic Whipped Potato
- Chive & Bacon Red-Skinned Mashed Potato
- Herb Roasted Baby Potatoes
- The Indulgent Mac 'n Cheese
- Rice Pilaf
- Quinoa & Wild Rice Medley with Dried Fruit
- Corn on the Cob
- Lemon Roast Potatoes
- Potato Wedges

**Salad Options** (All meals are accompanied by our Signature Field Mix Salad with Gravelbourg Mustard Vinaigrette.) **Please choose 2 additional salads.**

- Broccoli Coleslaw with Bacon Bits, Cheese, Green Onion, Carrots In a Creamy Dressing
- Champagne Field Mix & Apple Salad - Field Mix with Sliced Crispy Apples, Toasted Pumpkin Seeds, Green Onion, Shredded Gruyere Cheese and a Light Champagne Vinaigrette
- Spinach & Fruit Salad with Raspberry Balsamic Dressing
- Curried Quinoa Salad with Market Vegetables
- Caesar Salad with Bacon Bits, Fresh Parmesan & Homemade Croutons
- Strawberry Romaine Salad - Fresh Strawberries, Feta Cheese and Toasted Almonds on a Bed of Chopped Romaine Lettuce with a Fresh Basil Balsamic Vinaigrette
- Village-Style Greek Salad with Homemade Dressing
- Italian Marinated Rotini & Vegetable Salad
- Classic Pasta Salad
- Sour Cream & Dill Potato Salad (with Eggs)
- Pad Thai Noodle Salad - Noodle salad with Asian vegetables, Black Sesame Seeds and Tangy Sriracha Soy Dressing

## **Option C: Delicious BBQ Dinner (cont'd)**

**Dessert Selections** (Choose 4 menu items, 3 Pcs per person will be given)

- Mini Cupcakes (Chef's Selection of Assorted Flavours)
- Fancy Sandwich Cookies
- Seasonal Fruit Pies
- Chocolate Brownies
- Lemon Berry Sheet Cake
- Butter Tarts
- Cream Puffs
- Chocolate Dipped Strawberries
- Lemon Curd Tartlets
- Lavender Shortbread
- Chocolate Mocha Truffle Cups
- Raspberry Blondies
- Coconut Key Lime Bar
- Devil's Chocolate Sheet Cake
- Nutty Caramel Bar

## **Elevate your dining experience!**

Customize your order with any of the following. Applicable **on Dinner Options A, B and C only**. All pricing is per person.

- Additional Hot Potato, Rice, Starch \$2.50
- Domestic Cheese & Cracker Selection \$2.50
- Imported Cheese Selection \$5.00
- Hand Pinched Perogies with Butter, Onions, Sour Cream (4 pcs) \$4.50
- Hand Pinched Perogies with Mushroom Dill Sauce (4 pcs) \$5.00
- Rice Cabbage Rolls (2 pc. Per person) \$4.00
- Carving Station with Onsite Chef (for every 100 guests or less) \$150.00
- Dish Rental Package (Includes Water and Wine Goblets, Dinner Plates, Dinner Cutlery, Dessert Plates, Dessert Cutlery, Coffee Cups) \$5.00 (\$7.00 for Plated Dinners)
- Place Setting, Table Setting \$2.00 \* some limitations
- Individual Stylized Menu Cards on Guest Place Settings \$0.75
- Buns/Butter Baskets Family Style on Guest Tables \$0.25
- Buns Baskets with Local Alfalfa Honey Butter on Guest Tables \$0.50
- Coffee & Tea Butlers on Guest Tables \$0.50
- Housemade Olde Fashioned Buttermints on Guest Tables \$0.50

## **Option D: Appetizer Buffet**

\$28.95/Person. Includes Choice of 4 Hot & 4 Cold Appetizers, 1 Slider & 3 Platters

### **Hot Appetizers (Choose 4)**

- Bacon Wrapped Almond Stuffed Dates
- Maple Glazed Bacon Wrapped Garden Baby Potatoes with Aged Cheddar Dip
- Buffalo Chicken Meatballs
- Italian Beef Meatballs in Napoli Sauce
- Pub Style Bacon & Cheese Loaded Smashed Baby Potato Rounds
- Hoisin Glazed Smoked Pork Stuffed Sweet Mini Peppers
- Butter Chicken Satay
- Honey Dijon Glazed Rosemary Chicken Skewer
- Potato & Pea Housemade Samosa with Tamarind Dip
- Beef Kofta Kabob *Featuring Cumin, Coriander, Paprika, Mint. Served w/ Lemon Yogurt dip*

### **Cold Appetizers (Choose 4)**

- Peppered Bacon Twists with Jalapeno Popper Dip
- Porkbelly Devilled Eggs *Featuring Chinese 5 Spice, Black Sesame & Smoked Porkbelly*
- Gruyere, Thyme & Asiago Cheese Puffs
- Honey Soy Sesame Tofu Skewers with Sriracha Dip
- Asiago & Black Truffle Puff Pastry Straws
- Pecan Blue Cheese on Fresh Apple Slices *with Maple Balsamic Drizzle*
- Beet, Arugula & Grapefruit Skewers *with Toasted Pistachios & Red Wine Vinaigrette*
- Lemon Artichoke Pesto Stuffed Sweet Baby Bell Peppers
- Cherry Tomato, Boconccini & Fresh Basil Salad Skewer with Balsamic Reduction
- Rye Toast Canapes with Pickled Beet Relish & Polish Cottage Cheese
- Curried Sweet Potato Crostini *with Greek Yogurt Raita & Roasted Cherry Tomato*
- Smoked Salmon, Fromage Blanc & Pickled Celery on Multigrain Crisps

### **Sliders (Choose 1)**

- German Farmer Sausage, Smoked Gouda & Pickled Onion Slider *on Pretzel Bun with Pilsner Mustard*
- Bacon Cheeseburger Slider *on Pretzel Bun with Dijon Mayo & Dill Pickle Relish*
- Black Bean & Roasted Corn Slider *on a Pretzel Bun with Avocado Lime Mayo*

## **Option D: Appetizer Buffet (cont'd)**

### **Platters (Choose 3)**

- Vegetable Crudites with Herbed Cream Cheese Dip
- Fresh Fruit & White Chocolate Mousse Dip
- Housemade Baked Pita Chips *with Tzatziki & Spiced Date Hummus*
- Domestic Cheese Selection *with Assorted Crackers & Pickles*
- Cheesy Bacon Spinach Artichoke Dip *served with Baguette Slices*
- Italian Butternut Squash & Tomato Bruschetta *with Herbed Crostini*
- Deep Fried Potato Cheddar Perogies *with Cream Cheese Dill Dip*
- Tortilla Trio Platter *with Pico de Gallo, Guacamole & Pimiento Cheese Dips*

### **Add On Dessert Buffet to your Appetizer Buffet for just an additional \$4.00/Person**

Choose 4 menu items, 3 Pcs per person will be given

- Mini Cupcakes (Chef's Selection of Assorted Flavours)
- Fancy Sandwich Cookies
- Seasonal Fruit Pies
- Chocolate Brownies
- Lemon Berry Sheet Cake
- Butter Tarts
- Cream Puffs
- Chocolate Dipped Strawberries
- Lemon Curd Tartlets
- Lavender Shortbread
- Chocolate Mocha Truffle Cups
- Raspberry Blondies
- Coconut Key Lime Bar
- Devil's Chocolate Sheet Cake
- Nutty Caramel Bar

### **Beverages**

- Coffee & Tea \$1.95 (Includes Disposable Cups, Assorted Teas, Stir Sticks, Sugar, Sweetener & Cream)
- Homemade Lemonade (12 Oz Portion) \$1.95
- Homemade Lemon Iced Tea (12 Oz Portion) \$1.95
- Mango Berry Punch (12 Oz Portion) \$1.95
- Citrus Mint Punch (12 Oz Portion) \$1.95

## LATE LUNCH

Pricing includes all disposable paper plates, cutlery, napkins and serving utensils. Serving Staff will manage set up/replenishment/tear down. Food will be accessible to your guests for 1 Hour service, unless otherwise arranged.

### Option A: Snack Platters

Price Per Person: \$8.95. Choose 2 types of Classic Platters + 1 type of Specialty Platter for your group.

#### Classic Platter

- Vegetable Crudites with Herbed Cream Cheese Dip
- Fresh Fruit & White Chocolate Mousse Dip
- Housemade Baked Pita Chips with Tzatziki & Spiced Date Hummus
- Domestic Cheese Selection with Assorted Crackers & Pickles
- Cheesy Bacon Spinach Artichoke Dip served with Baguette Slices
- Italian Butternut Squash & Tomato Bruschetta with Herbed Crostini
- Deep Fried Potato Cheddar Perogies with Cream Cheese Dill Dip
- Tortilla Trio Platter with Pico de Gallo, Guacamole & Pimiento Cheese Dips

#### Specialty Platters

- The Deli Counter: Assorted Sliced Meats including Deli & House Roasted, Sliced Domestic Cheeses, Pickles, Fresh Bakery Buns & Condiments.
- The Tapas: Marinated Roasted Vegetables, Assorted Olives, Roasted Red Peppers, Bocconcini Basil Picks, Antipasti, Tapenade, Hummus, Marinated Cucumbers, Housemade Pita Chips
- The Import: Assorted Fancy European Cheese Selection with a Variety of Crackers & Olives. Garnished with Fresh Grapes & Strawberries.
- The Sea Side: Citrus Poached Shrimp served with Fresh Tomato Cilantro Dip & Horseradish Mousse. Accompanied by Lemon Twists.
- The Charcuterie: Assorted Locally Cured Meats, Mini Pepperoni Bites, Italian Salami, Genoa, Prosciutto, Grainy Dijon, Parsley Butter, Pickles, Baguette Slices, Crackers
- The Pig Out: Pepper Bacon Twists with Maple Balsamic Dip, Bacon Wrapped Almond Stuffed Dates, Porkbelly Devilled Eggs, Candied Bacon Rollups, Chocolate Dipped Bacon

## LATE LUNCH (cont'd)

### OPTION B: The Snack Bar

1 Bar Option: \$9.95 / 2 Bar Option: \$14.95

- **Mashed Potato Bar:** Garlic Mashed Potatoes, Beef Gravy, Zesty Cheese Sauce, Sour Cream, Curd Cheese, Shredded Cheddar, Diced Fresh Vegetables, Jalapenos, Buttered Corn, Chopped Bacon
- **Slider Bar:** 3 Patties/Buns/Person : Includes All Beef Patties and Black Bean Patties(VEG), Pretzel Buns, Selection of Cheese, Bacon Strips, Pickles, Jalapenos, Onions, Banana Peppers, Ketchup, Mustard, Mayo, Relish, BBQ Sauce
- **Taco Bar:** Spiced Beef, Refried Beans, Diced Vegetables, Shredded Lettuce, Shredded Cheddar Cheese, Jalapenos, Hard & Soft Shell Tacos, Pico de Gallo, Sour Cream, Salsa, Hot Sauce
- **Mac N Cheese Bar:** Creamy Indulgent Housemade Mac & Cheese, Diced Fresh Vegetables, Shredded Asiago, Jalapeno Havarti, Diced Bacon, Grilled Mushrooms 'n' Onions, Ketchup, Hot Sauce, Salsa
- **Poutine Bar** – Includes Fries Cooked Fresh to Order On Site, Beef Gravy, Zesty Cheese Sauce, Salsa, Cheese curds, Shredded Cheddar, Diced Vegetables, Grilled Mushrooms 'n' Onions, Chopped Bacon, Jalapenos.  
(Poutine Bar Requires an On Site Chef \$50/Hour, minimum 4 Hour Call-Out Charge)

## **ADDITIONAL INFO**

DUE TO CURRENT COVID-19 RESTRICTIONS, BUFFET-STYLE MENUS ARE NOT AVAILABLE IN THE CLASSIC SELF-SERVE FORMAT. WE ARE OFFERING STAFFED BUFFET LINES, WHERE OUR TEAM SERVES YOUR GUESTS AS THEY PASS BY THE BUFFET LINE.

### **Buffet Dinners**

Our event supervisor and servers are onsite to ensure your food for your event is handled properly and your guests receive tableside attention. We will provide:

- Buffet line set up
- Replenishing of buffet line during food service
- Answering guest queries about menu items
- Clearing dishes
- Breakdown of buffet line
- Removal of most dish rentals (beverageware is left on site for the duration of the evening, the client returns to us next business day).
- Any other specified services based on your event needs. This can include passing hors d'oeuvres or champagne during cocktail hours and other serving needs.

### **Staffing**

Our staffing is provided as follows:

1 Event Supervisor for Every Event

1 Server for every 30 guests

1 Bartender (if desired) for every 75 guests is allotted. Cost is \$27/Hour.

### **Wedding Cakes**

For wedding clients who wish to book their catering and wedding cake with us, a 20% Discount will be applied to the Wedding Cake (or Cupcakes) and the standard delivery/set up fee for cakes will be waived. Check out our options for your special cake.

### **Tax & Gratuities**

Your invoice is subject to GST(5%) & PST(6%).

A Gratuity of 15% will be added to Final Invoice total.



## **Deposits**

To secure the date of your event, We will require a **Non-Refundable Deposit** of 10% of the total package (before taxes), or \$500, whichever is less. We require the deposit as far in advance of your event as possible to a) secure your Date and Event Time, and (b) to organize staff requirements.

The balance will be required to be settled **one week (7 business days)** prior to the Event date.

Please note that there is flexibility to your booking. Once deposit has been received, the guest count can be altered, additional services can be changed, added or removed, however, the nature of the catering is to remain as booked. (ie. If you have booked us to cater your Dinner, you can not change the booking to be a Light Morning Brunch or a Late Lunch Catering. However, we can certainly ADD to the original booking needs).

## **Cancellation Policy**

**By paying your deposit you agree to the above conditions, and to the following stipulations:**

- If event is Cancelled between 8 to 21 BUSINESS DAYS in advance of the event date, any deposits taken are **non-refundable** and a **50% cancellation fee** will be applied (Based on Event Booking Value based on your Final Booking Information Form)
- If event is Cancelled between 2 to 7 BUSINESS DAYS in advance of the event date, any deposits taken are **non-refundable** and a **100% cancellation fee** will be applied (Based on Event Booking Value based on your Final Booking Information Form)

“Business days” are Monday – Friday, Excluding Statutory Holidays between the hours of 8 AM to 4 PM, Saskatchewan time.