

BUILD-A-BANQUET

SALADS

PACKAGE INCLUDES ONE SALAD, ADD ADDITIONAL SALADS FOR \$2.00 EACH

GARDEN GREENS

A blend of fresh garden lettuces garnished with cut vegetables and seasoned croutons. Choose Ranch, Poppy Seed, Italian, Thousand Island or Raspberry Vinaigrette Dressing

STRAWBERRY SPINACH

Fresh whole leaf spinach generously garnished with sliced fresh strawberries. Choose Poppy seed or Raspberry Vinaigrette

MANDARIN ARTISAN

A fresh blend of Artisan lettuce garnished with mandarin oranges and toasted almonds. Choose Ranch, Poppy Seed, Italian, Thousand Island or Raspberry Vinaigrette.

CREAMY CEASAR

Fresh chopped romaine lettuce, seasoned with lemon pepper, tossed in a creamy Caesar dressing and topped with seasoned croutons.

AN EASY, CONVENIENT AND VALUED PRICED WAY TO CREATE THE BANQUET YOU WANT

Start with a base banquet by choosing one item from the salad, bread, entree, side, vegetable, dessert and punch sections. If that is sufficient for your event you're good to go. If you prefer to add additional items from any category, simply add the add-on price from each category chosen to the base banquet price. Customize the menu to meet your culinary wants and budget. Pricing includes buffet food service and guest table serving staff. Please see additional information on page 19.

BASE BANQUET 29.00

BREADS

PACKAGE INCLUDES ONE, ADD ADDITIONAL BREADS FOR \$1.50 EACH

FRESH BAKED ASSORTED ROLLS

FOCACCIA BREAD

FRENCH BREAD

Served on cutting boards on guest tables

GARLIC TOAST

BUILD A BANQUET (CONT'D)

SIDES

PACKAGE INCLUDES ONE SIDE, ADD
ADDITIONAL SIDES FOR \$2.50 EACH

MASHED POTATO

Mashed seasoned potato served with gravy

STEAMED RICE

SEVEN GRAIN RICE BLEND

A healthy and delicious blend of whole grain
and wild rice, barley, spelt, oats, rye and wheat

HERB ROASTED BABY POTATOES

Seasoned with roasted garlic and red pepper
spice blend and oven roasted

TWICE BAKED STUFFED POTATO

Lightly seasoned and topped with chopped
bacon and shredded cheddar cheese

ENTRÉE UPGRADE

UPGRADING TO PRIME RIB COUNTS AS ONE
ENTRÉE CHOICE AND WILL ADD \$8.00 PER
GUEST TO THE BANQUET BASE PRICE.
ADDITIONAL ADD ON ENTREES MAY THEN BE
ADDED AT THE ADD ON PRICE.

AAA ALBERTA PRIME RIB BEEF

Slow roasted AAA beef served with
horseradish, au jus and carved for your guests
at the buffet

ENTRÉES

PACKAGE INCLUDES ONE ENTRÉE, ADD AN EXTRA
ENTRÉE FOR \$6.00

AAA ALBERTA ROAST BEEF

Slow roasted AAA inside round beef served
with horseradish

LEMON PEPPER CHICKEN IN A WHITE WINE SAUCE

A 6oz seasoned tender chicken breast in a
creamy white wine mushroom sauce

TUSCAN CHICKEN

A 6oz tender chicken breast in a tomato based
sauce, Kalamata olives and feta cheese

CHICKEN FLORENTINE

A 6oz tender chicken breast stuffed with
spinach and mozzarella cheese blend

GLAZED HAM

Cut from a shank ham and glazed in our
signature glaze

SAGE ROASTED TURKEY

Whole roasted butter basted sage turkey

ROTISSERIE CHICKEN

A seasoned rotisserie leg and thigh served in a
Cacciatore sauce with Kalamata olives

BUILD A BANQUET (CONT'D)

VEGETABLES

PACKAGE INCLUDES ONE VEGETABLE, ADD ADDITIONAL VEGETABLES FOR \$2.50 EACH

CITRUS GLAZED CARROTS

Fresh sliced carrots glazed in a citrus butter sauce

CARROTS AND SWEET BEETS

Carrots and sweet beets glazed butter sauce

BROCOLLI AND CAULIFLOWER

Served with a side cheddar cheese sauce

CANDIED YAMS

GREEN BEANS AND RED

PEPPERS

MIXED STEAMED VEGETABLES

ADDITIONAL AND SEASONAL VEGETABLES
AVAILABLE ON REQUEST

PRE-DINNER PUNCH

PACKAGE INCLUDES ONE PUNCH, ADD A SECOND PUNCH FOR \$1.50

MIXED BERRY PUNCH

HERBAL LEMONADE

DESSERTS

PACKAGE INCLUDES ONE DESSERT, ADD ADDITIONAL DESSERTS FOR \$3.00 EACH. DESSERT BUFFETS ARE ALSO AVAILABLE, PLEASE ASK FOR DETAILS

ICE CREAM SUNDAE BAR

Vanilla Ice Cream with chocolate, strawberry and caramel sauce and crushed SKOR, SMARTIES and OREO pieces

NEW YORK CHEESE CAKE

A creamy cheesecake with cookie base and glazed with either strawberry or peach toppings

FRUIT FLAN

Flan cake with lemon Devon cream topped with fresh fruit - raspberries, strawberries, kiwi, mandarins and black berries (may be seasonally adjusted)

FRESH BAKED PIES

Choose from lemon meringue, pumpkin, coconut cream, Boston cream, apple, blueberry, bumble berry, cherry or strawberry rhubarb. Includes fresh whipped cream (a la mode add \$1.50)

SKOR TRIFLE

A layer of moist chocolate cake, then a layer of chocolate Kahlua pudding, then layered with fresh whipped cream and generously topped with crushed SKOR bar. Served in a stemware glass

ADDITIONAL DESSERT OPTIONS
AVAILABLE ON REQUEST

BUILD A BANQUET (CONT'D)

Our goal is to provide you with a care-free, no-worry event. The following information is provided to help answer some of your questions. To provide a clear and concise package for you, we will need to meet with you at which time we will provide you with a detailed package proposal that will make your planning simple and easy to understand.

Additional Banquet Information

1. Pricing includes buffet food service. Guests may return to the buffet for seconds however food quantity is only guaranteed for first service. Pricing includes all equipment and serving items. If venue space permits, our recommendation is to allow for 1 buffet for every 80 to 90 guests per buffet for fast service. Buffets serve on both sides (2 lines per buffet).
2. Serving staff are included for pre-setting tables two hours prior to service time, serving water, coffee and tea, clearing dirty dishes and serving dessert. Additional charges may apply if serving staff are required longer than three hours after the scheduled start of dinner service. A charge of \$24.00 per staff member for each (or portion of) hour they are required beyond the three hour time frame will be charged to cover staff costs.
3. Pricing includes china, flatware and glassware IF the event is in a venue Event Planners Plus is the resident caterer in. If the venue is not, we can provide rental items as outlined in the additional charges section below.
4. If the venue provides china, flatware and glassware, we will provide dish washing in our pricing provided the facility has an adequate functioning commercial pass through dishwasher.
5. Final guest count is required 3 business days prior to the event. This is the guaranteed number of guests that will be charged for. Should the actual number of guests be higher than the confirmed number, then the higher number will be charged.
6. Children 0 to 2 are no charge, children 3 to 10 are ½ the adult rate and 11 and up are the full adult rate.
7. Payment is due in full on event date prior to dinner by cash, bank draft, e-transfer, credit card or debit card.
8. An 18% service gratuity will be added to all banquet invoices.
9. Changes to menu or guest numbers can be made up to 3 business days prior to the event without penalty. Charges may apply to changes made within the 3 business day window.

Additional Items and Charges (if required)

1. Rental china, glass and dinnerware packages are available. Generally, a full banquet place setting cost is \$3.00 per person. Please check with us for pricing on your specific requirements.

1. Linens are available for rent in black or white at \$7.00 each. We have several

2. different sizes available so please provide us with the dimensions and number of tables. Generally, linens can be made available the day prior to an event to allow for set-up and decorating. Linen napkins are available in black or white at the cost of \$0.70 each. Disposable white dinner napkins are provided at no charge.