

Details & Policies

Breakfast, Lunch, Coffee Break, Appetizers, Themed and Home-style Buffet Menu catering must be booked a minimum of two weeks in advance and the final number of guests is due a minimum of 3 days before your event. These menu options do not include event service staff, table service or waitstaff. We do have this option available. Please enquire about our additional service. If there are any special dietary requirements, i.e. gluten free, vegetarian, nut allergies, they must be made known at the time of booking. We are always well prepared to accommodate special dietary requirements for all events. If you or members of your guest list require alternative selections, simply let us know in advance and we'll take care of the rest.

Off-site catering of Breakfast, Lunch, Coffee Break, Appetizers, Themed and Home-style Buffet Menus will include Earth-Wise compostable and bio-degradable plates, cutlery and napkins or, if you choose, china and silverware may be rented from us. All pricing for these events will have 5% GST, 6% PST and 15% gratuity added dependent on service levels. Please inquire about our rental rates. There will be a minimum \$15.00 base delivery fee applied to deliveries within Saskatoon city limits. If the catering is outside of the city limits there will be an .85 cent /km mileage rate in addition to the delivery fee. Larger event catering which includes delivery, set-up and pick-up of equipment and/or rentals may incur an additional delivery fee directly relative to the size of the event. Our staff will pick-up equipment after 10am the following business day or at a convenient time arranged with your on-site contact.

Please have it refuse free and in one place.

Our Wedding Menus and Celebration Banquets are designed to be served buffet style. Individual plated service is available at an additional service cost. If you do not see exactly what you desire in our menu package, our Executive Chef would be delighted to work with you to customize a signature buffet or a three course, served dinner menu to make your celebration a unique gastronomic experience with a memorable personal touch.

All Wedding Menus and Celebration Banquet prices are per person and this pricing is considered all-inclusive with regards to actual food, china, cutlery and service staff - including table clearing, buffet service and cleanup, meetings and consultations with the Chef as well as complimentary printed dinner menus for each place setting. Children under 3 are free. Your Wedding Menu and Celebration Banquet will include event service staff, plates, water glasses, cutlery and food buffet line table linens. The buffet meal will be served in heated, stainless steel chafing dish warmers to ensure your last guest is as happy as your first guest. Ice water jugs are provided for each table as well as a full coffee and tea station. Wine & Beer Bar service and bartenders are available through us for your guests' enjoyment at an additional cost. We also offer a variety of spirit-free wine, beer & mocktails at various pricing. Additional event services, event coordination and various event rentals are available through us as well – just ask! If we don't do it, we will find the best person for the job!

Our Wedding Menus and Celebration Banquet menus are designed for a minimum of 50 guests. If you have less than the minimum guests attending, may we suggest an appetizer menu or plated menu for your group, or you may be subject to paying the minimum amount. All pricing will have 5% GST, 6% PST and 15% gratuity added. Prices subject to change without notice.

There will be a minimum \$50.00 base delivery fee applied to deliveries of Wedding Menus and Celebration Banquets within Saskatoon city limits. If the catering is outside of the city limits there will be an .85 cent /km mileage rate in addition to the delivery fee. Special event catering which includes delivery, set-up and pick-up of equipment and/or rentals may incur an additional delivery fee directly relative to the size of the event. Our staff will pick-up equipment after 10am the following business day. Please have it refuse free and in one place.

Wedding Menus and Celebration Banquet catering must be booked a minimum of four weeks in advance and the final number of guests is due a minimum of fourteen (14) business days before your event. If there are any special dietary requirements, i.e. gluten free, vegetarian, nut allergies, they must be made known at the time of booking. We are always

well prepared to accommodate special dietary requirements for all events. If you or members of your guest list require alternative selections, simply let us know in advance and we'll take care of the rest.

Menu Tastings are available and encouraged. Our Executive Chef would love to arrange a taste testing for your event. These are held at the Chef de Partie Kitchen & Tasting Room. Appointments are made Monday through Thursday between 6pm and 8pm.

Dinner Buffet Taste Testing \$230.00 plus taxes

This is portioned for 4 Guests. You will select up to:

2 Entrée Meats* (1 portion of each meat per person) 2 Starch Sides, 2 Salads, 2 Desserts

* The Prime rib is not available to sample.

Appetizer Taste Testing \$175.00 plus taxes

This is portioned for 4 Guests. 4 pieces of each menu item will be prepared so that each guest (maximum 4) can have a bite of all 8 items. Items are chosen from the Appetizers by the dozen, not from the Platters.

You will select up to 4 Hot Appetizer Items 4 Cold Appetizer Items

To secure your event date, a deposit equal to 30% of the final invoice must be paid at time of booking and can be charged to a credit card of your choice. The final invoice will be based on your final guest count and any possible additions, deletions or changes made before the event. Invoices are sent the Monday following your event or, in the case of a holiday weekend, the Tuesday following your event and are due upon receipt. We accept MasterCard, Visa, QuickBooks on-line payment, Interact E-Transfer & cheque. Returned payments will have a \$50.00 NSF fee applied. Outstanding invoices +30 days will have a \$50.00 late fee applied.

Our cancellation policies are as follows: for wedding and special event bookings with longer advance dates, there will be a full refund up until four weeks before the event date excepting any tasting/consultation fee. After that date, any cancellation will result in forfeiture of the/a 30% deposit/fee. Any cancellation within ten (10) business days of the event date will require full payment of invoice. In cases of postponement - all monies will continue to be held as deposit for the new event date. Sometimes life takes unexpected turns – we understand – we are a family run and owned company and we will work with you to negotiate any changes or bumps in the road. Short notice and corporate bookings will require full payment of invoices if cancellation occurs with three (3) business days of the event. Thank you for understanding.

Contact Us

Please contact us via email, text, telephone or through our contact page on our website with any questions or comments or to book a menu consultation for your Corporate Catering, Wedding or Special Event.

Thank you for your consideration.



RE-DEFINING THE PRIVATE CATERING SERVICE

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