

Details & Policies

Chef de Partie is honored to be the resident caterer at Le Relais.

All Breakfast, Lunch, Coffee Break, Appetizers and Home-style Buffet Menu pricing for in-house events will not be subject to a gratuity or delivery fees, however, GST and PST will be applied. If you do not see precisely what you desire on our menus or have budgetary restrictions, our Executive Chef would be pleased to customize a menu to suit your needs. All events held at Le Relais will include your choice of compostable dinnerware or china and silverware dependent on your event type.

Breakfast, Lunch, Coffee Break, Appetizers 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 72 hours 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.

Off-site catering of Breakfast, Lunch, Coffee Break, Appetizers and Home-style Buffet Menus will include compostable plates, cutlery and napkins or, if you choose, china and silverware may be rented from us. All prices for these events will have 5% GST, 6% PST and 15% gratuity added dependent on service levels. 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. 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 gastronomical 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 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. 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 25 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 prices will have 5% GST, 6% PST and 15% gratuity added including those held on-site at Le Relais.

There will be a minimum \$50.00 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. 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 7 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 done at Le Relais, in Chef Heather's kitchen. Appointments are made Monday through Thursday between 3pm and 6pm.

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. Payment is due in full the Monday following your event or, in the case of a holiday weekend, the Tuesday following your event. We accept MasterCard, Visa, Interac E-Transfer & cheque. Any

returned payments will have a \$50.00 fee applied. Outstanding invoices +30 days will have a \$50.00 fee applied. Our cancellation policies are as follows: 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 30% deposit. Any cancellation within one week of the wedding 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.

Contact Us

Please contact us via email, text or telephone 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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