



BANQUET MENU

Catering to all of life's special occasions

Our management and staff are dedicated to making your event as stress free as possible. Eagle's Nest Catering strives to provide great food with excellent service. Let us handle the details, big and small. We know you will have a wonderful experience.

We can cater at a hall with or without kitchen facilities and we can accommodate groups from 50 to 500, with appetizers, buffets, plate service or barbecues. We can provide vegan, gluten friendly and dairy free options upon request. Let us customize a menu to suit your needs.

Our menus include servers to clear plates, refill water glasses, and clean up the dishes after the meal. We will leave coffee, water and wine glasses on the tables until speeches/presentations are finished. We will arrive at the hall early to set tables with cutlery and dishware as required. If the hall does not supply dishes, rental items are available. This menu is designed with hotel quality service, our professional attired banquet staff will take great care of your guests.

All food pricing is on a per person basis. Guaranteed numbers are required 10 days prior to your function. Your guarantee numbers can increase once given, but they cannot be decreased. Terms and conditions information sheet is enclosed.

We look forward to helping you plan your special occasion. Please contact one of our Catering Associates at (780) 449-6646 to discuss your event in detail.

Classic Dinner Buffet

Assorted Artisan Buns

Served warm with butter

Caesar Salad

Served with grated parmesan and croutons

Mango Pasta Salad

Vegetable penne with bell peppers, diced mango with creamy salad dressing

Chef's Choice Vegetables

Hot vegetable selection

Assorted Pickled Vegetables

Pickled Beets, Cucumbers, Olives

Mixed Green Salad

Dressings on the side

Marinated Vegetable Salad

Fresh vegetables tossed in a zesty vinaigrette dressing

Oven Roasted Rosemary Potatoes

or Garlic Mashed Potatoes

Select 1 hot entrée item from the selection below.

Chicken Supreme (GF)

Chicken breasts in a white wine mushroom sauce

BBQ or Teriyaki Chicken (GF, DF)

Grilled Chicken breasts served with BBQ or teriyaki sauce

Chicken Caccatore (GF, DF)

Chicken thighs and breasts in marinara sauce with bell peppers

Meatballs in Mushroom Gravy

All beef meatballs in gravy with mushrooms

Vegetarian Primavera (V, GF, DF)

Gluten free penne with sautéed zucchini, bell peppers, onions in a light marinara sauce

Baked Lasagna

layers of pasta and meat sauce with mozzarella cheese

Please select 1 Item from the following

Alberta Roasted Beef

Slow roasted beef sliced and served with gravy and horseradish on the side

Sliced Baked Ham

Glazed ham served with Dijon mustard on the side

Roast Turkey with Stuffing

Served with gravy and cranberry sauce

Spring Salmon Fillet (GF)

served with creamy dill sauce

Dessert:

Fresh Fruit Tray, Apple & Peach Crisp with Ice Cream

Under 100 guests: 32.95

101 – 250 guests: 29.95

251+ guests: 27.95

Gourmet Dinner Buffet

Assorted Artisan Buns

Served warm with butter

Caesar Salad

Served with grated parmesan and croutons

Mango Pasta Salad

Vegetable penne with bell peppers, diced mango with creamy salad dressing

Chef's Choice Vegetables

Hot Vegetable Selection

Assorted Pickled Vegetables

Pickled Beets, Cucumbers, Olives

Mixed Green Salad

Dressings on the side

Broccoli and Grape Salad

Broccoli florets, grapes, purple onion tossed in a creamy dressing garnished with sunflower seeds

Oven Roasted Rosemary Potatoes

or Red Skinned Garlic Mashed Potatoes

Select 1 hot entrée item from the selection below

Chicken Supreme (GF)

Chicken breasts in a white wine mushroom sauce

BBQ or Teriyaki Chicken (GF, DF)

Grilled Chicken breasts served with BBQ or teriyaki sauce

Chicken Caccatore (GF, DF)

Chicken thighs and breasts in marinara sauce with bell peppers

Meatballs in Mushroom Gravy

All beef meatballs in gravy with mushrooms

Vegetarian Primavera (V, GF, DF)

Gluten free penne with sautéed zucchini, bell peppers, onions in a light marinara sauce

Spring Salmon Fillet (GF)

served with creamy dill sauce

Swedish Meatballs

Beef meatballs with fresh dill & sour cream gravy

Baked Lasagna

layers of pasta and meat sauce with mozzarella cheese

Roast Turkey (GF) with Stuffing

served with gravy and cranberry sauce

Carved Item – Select 1 Item from the following

Includes our professionally attired Chef's to carve your entrée

Carved Peppercorn Herb Crusted Roast Beef

served with pan gravy and horseradish

Carved Baked Ham

served with mustard

Roasted Pork Loin

served with pan gravy

Dessert:

Seasonal Fresh Fruit
Assorted Gourmet Pastries
tarts, and cheesecake squares

Under 100 guests: 37.95

101 – 250 guests: 34.95

251+ guests: 32.95



Add any of the following to your buffet – all prices per person

Chocolate Skor Trifle	3.25
Fruit Crisp with Ice Cream	3.25
Sticky Toffee Pudding	4.25
Assorted Tortes and Cheesecakes	4.50
Rice Pilaf or Pasta Penne	1.00
Second Hot Vegetable	1.25
Yorkshire Pudding	1.25
House Made Perogies with sour cream	3.25
House Made Cabbage Rolls	4.00
Extra Meat Entrée from first selection	5.99
Carved Prime Rib	8.99
Coffee/Tea Station	2.25
Children’s Pricing 5 – 12-year-old	19.95
4 & under free	

Vegetarian, Gluten Friendly and Dietary Concerns:

We strive to make dining out for your guests with dietary concerns as easy as possible.

For your guests requiring gluten friendly options, we always make our oven roasted potatoes, carved roast beef, and steamed vegetables without spices that contain gluten. We can substitute the pasta dish on any buffet for a gluten friendly option. Gluten friendly desserts are available as well. There may be a price increase on the buffet or a flat fee depending on how many gluten friendly dishes you require. Please keep in mind free we are not a gluten facility, if your guest has questions, they should contact us directly. Nut, lactose and any other dietary concerns should be addressed when you book your function. We would be happy to discuss all the options available to you.





Late Lunch

Late Lunch is served between 10:30 and 11:00 p.m. as required and is only available with purchase of a buffet or plate service meal. Due to changes in Alberta Food Regulations you cannot take leftover food home. We provide paper plates, napkins and disposable utensils for your guests.

LL Menu 1

Buns & Butter
Assorted Meat Tray
Assorted Pickles
Vegetable Tray
Cheese Tray & Assorted Crackers
8.99 per guest

LL Menu 2

Taco Bar:
Taco Beef
Soft Taco Shells
Tortilla Chips
Shredded Cheese, Salsa, Sour Cream
Shredded Lettuce, Diced Tomatoes
8.99 per guest

Champagne Reception

Create an atmosphere your guests will never forget. Served after the wedding ceremony
Your guests will help themselves to the following buffet, set up outside if weather permits.

Champagne
Poured by one of our servers
(25.00 per bottle)

Assorted Cheese Tray with crackers
Spinach Dip with bread Cubes
Vegetable Tray and Dip
Mini Beef Wellingtons
Fresh Strawberries
Fruit Punch
\$9.99 per person





Liquor Service

BRING YOUR OWN ALCOHOL – CORKAGE BAR

Client is responsible for all alcohol and liquor licence and liability insurance as requested by the hall. If guests are being charged for drinks, client is also responsible to supply ticket sellers and all necessary ticket-selling supplies.

ENC will supply ice, brand name soft drinks, and juices, bar fruits, & bar spices.

This package requires the use of our bartenders, Pro-Serve Certified bartenders are 25.00/bartender, minimum of 4 hours

6.50 per person (with disposable barware)

8.50 per person (with glass barware)

EAGLE’S NEST ALCOHOL – HOST BAR

- Client is charged for all drinks. Eagle’s Nest Catering provides all liquor, mix, cups, ice, liquor licence and liability insurance.

Client will be charged on consumption for all beverages, based on our current prices.

Bartending fees will be charged accordingly. ENC will provide ticket seller and tickets.

Toonie Bar Option: If you would like to charge your guests a toonie per drink, ENC will provide a ticket seller, drink tickets and we will credit your invoice for the amount collected.

Host bar prices are subject to gst and gratuity.

Host Bar Prices:

Domestic Beer (355ml can)	6.00	Hi-balls (1 oz) House	6.00
Premium Beer (330ml bottle)	6.50	House Doubles (2 oz)	8.50
Cocktails (1 oz)	6.25	Hi-balls (1 oz) Premium	6.50
House Wine by Glass (6 oz)	7.00	Premium Double (2 oz)	9.00
House Wine by the bottle (750ml bottle)	35.00	Shooter (1 oz)	5.50

*prices based on house and premium brands. Ultra premium price list available upon request.

EAGLE’S NEST ALCOHOL – CASH BAR

- Guests charged for drinks

ENC supplies all corkage as outlined above, premium alcohol, wine, beer and liquor licence.

Guests will be charged per beverage, based on our current prices.

Bartending fees will be charged accordingly to the client, if bar sales exceed 1000.00, bartending fees will be waived.

BARTENDING PRICES:

Pro-Serve Certified bartenders are \$25.00/bartender.

Minimum of 4 hours

We require a minimum of two bartenders on site

for all functions with over 75 guests or events that end past 11 pm.



Booking Procedures for Bar Service

Host Bar: A credit card will be required to be pre-authorization for the estimated balance 24 hours prior. Bar invoice will be calculated the day after and all toonie bar credits applied. Balance owing will then be processed on the credit card.

NON-ALCOHOLIC BEVERAGE

Non-alcoholic punch – Choice of sparkling lemonade or passion fruit. Served either in jugs or clear dispensers - \$3.50 per person (includes disposable glasses)

Flavored water bar – Three dispensers with fresh herbs (mint & tarragon) and fruit (lemon, lime & watermelon) - Refillable - \$75.00 (includes disposable glasses)

Coffee and Tea Station – Includes disposable cups, stir sticks, creamers & sugar - \$2.25/ ea.





Service Packages

Bronze	Silver	Gold
White China Dinner Plate Dinner Fork, Knife, Paper Napkin Salt N Pepper Shakers	White China Dinner Plate Dinner Fork, Knife White paper napkin Salt N Pepper Shakers	White China Dinner Plate Dinner Fork, Knife, Dessert Fork Teaspoon Salt N Pepper Shakers
1 Bottle of water at each place setting or a self-serve water station set by the coffee station	Water Glass Water Carafes on guest tables Wine Glass	Water Glass Water Carafes on guest tables Wine Glass
Dessert Plates Dessert Forks	Dessert Plate Dessert Fork	Dessert Plate Dessert Fork
Disposable coffee cups at coffee station	China coffee mugs at coffee station teaspoons	China coffee mug set at the guest table; coffee poured at tables Creamers and sugar
Chafing Dishes for Hot Food with serving utensils	Chafing Dishes for Hot Food with serving utensils	Chafing Dishes for Hot Food with serving utensils
Black tablecloths for buffet table, dessert table	Black tablecloths for the buffet table, dessert table	Black tablecloths and skirts for buffet table, dessert table
ENC staff will set cutlery on tables once they are set with linens. ENC staff will clear plates and tidy up kitchen area prior to leaving.	ENC staff will set cutlery and glassware on tables once they are set with linens. ENC staff will clear plates and tidy up kitchen area prior to leaving	ENC staff will set cutlery and glassware on tables once they are set with linens. ENC staff will clear plates and tidy up kitchen area prior to leaving
15% gratuity on food and beverage	18% gratuity on food and beverage	21% gratuity on food and beverage
Standard Poly Linen tables cloths for guest tables 84x84 60 x 120	Standard Poly Linen tables cloths for guest tables 84x84 60 x 120 Standard Poly Napkin	Standard Poly Linen tables cloths for guest tables 84x84 60 x 120 Standard Poly Napkin
7.00 per person	10.45 per person	12.75 per person



Service Packages

Eagle’s Nest Catering will coordinate the delivery of all rental items with a representative of the hall or the client. Service packages include the staff to set the small wares on the table, and to clear plates, and cutlery. Once speeches start, clearing will cease. After the speeches we will clear all water, wine, plates, and cutlery. Linen tablecloths will be left on the tables and any items left for your use must be returned to us the day after your event.

Service packages are billed based on the **number of place setting required to set your tables, not on the guest count.** We include extra dinner plates for second trips to the buffet.

Damage Waiver

There is an 10% damage waiver charged on all rental items, to cover breakage and loss

Venue Set Up/Clean Up

It is the client’s responsibility to arrange table and chair set up and clean up with the venue. Please ensure tables and chairs are set up by the predetermined time for ENC staff to set linens and smallwares. Any delay may result in extra fees being charged to the client. Should you require ENC to set up tables and chairs please call for a quote

Linen Rentals

Table linens for your guest tables are included in the service package, don’t forget to add table linens for other tables you may want to have set up. Premium and specialty linens available, call our sales associates for more information.

White, Ivory or Black Tablecloths	62 x 114 Fits rectangle tables	8.50 each
	85x85 Fits 6-foot round tables	8.50 each
Cloth Napkins: Various Colors		.075 – 1.75 depending on color selected
Table Skirts	Various colors available	18.00 each
Chair Covers	Various colors subject to availability	1.50 – 2.00
Chair Ties	Various colors subject to availability	.85 – 3.75

Staffing

All professional serving staff required for the event and an on-site event manager are provided for full-service events. Staff hours and schedules are approximate and will be billed based on actual hours, with a four-hour minimum per staff member. Some staff are billed portal to portal, including loading and unloading of vehicles and travel time. If your event runs behind schedule and staff are required to stay longer than was originally budgeted, we will adjust the invoice after the event.



Head Table Service

ENC staff will serve dinner family style to the head table max 12 guests. Fee: \$125.00

Cake Cutting

ENC staff will cut cake and place on disposable plates \$75.00 when late lunch is ordered, 150.00 if staff must stay or return to venue to cut the cake.

Bartending Staff

ENC Staff are available for \$25.00/ hour minimum of 4 hours. We require a minimum of two bartenders on site for all functions that finish after 11 pm. Standard time for bar service to cease is 1:00 am and the bartenders will not stay past the designated end time. All bartenders are pro serve certified. Eagle's Nest Catering Ltd reserves the right to refuse or terminate the service of alcoholic beverages if the service would not be in accordance with the regulations of the Alberta Gaming and Liquor Control Board. Minimum billing fee is 500.00 to set up and staff a bar for 3 hours minimum.

Menu Selections: Consuming raw or under-cooked meat, seafood, or eggs may increase your guests' and your risk of food borne illness. You agree to indemnify us against any liability related to any food borne illness if you elect to serve any such raw or undercooked items, or if you serve any food or beverages that are not furnished by Eagle's Nest Catering Ltd.

Your menu selection must be finalized no later than 1 month prior to your event.

Dietary Restrictions

We can accommodate allergy or dietary restrictions. Please confirm at least 10 days prior to your event, late requests may not be accommodated.

Guest Count: Please guarantee your guest count by 4:00 p.m. 10 business days before the function.

Once guaranteed number is given it cannot be reduced, but you can increase the guest count to 48 hours prior to the event. Our pricing is based on the estimated guest count; we may adjust prices if the guaranteed count differs significantly from the initial estimate.

Administrative Fee: The Administrative Fee is not a gratuity. This industry-standard charge helps cover the unique costs of "bringing the restaurant to you," including equipment maintenance and loss, non-billable service time, special kitchen expenses, and so forth. Gratuities, greatly appreciated by the staff, are a separate expense.

Gratuity

Gratuity will be added to your final bill, gst is calculated on total amount including gratuity. Gratuity is based on the type of service package you ordered for your event. If we exceed your expectations and you wish to add to the gratuity or if you would like to let us know if a staff member made your day memorable, please call or email the office.



Deposits & Payments: In order to hold your date on our calendar a retainer equal to 1/3 of your estimated invoice is required. **This is non-refundable and will be applied toward your final balance.**

A second deposit equal to 30% of the remaining balance is due 90 days prior to the event. The final estimated balance is due 7 days prior to your event, with any adjustments to be settled following the event. We require a credit card authorization for this final settlement. Any balance unpaid after 30 days is subject to a 1.5% per month carrying charge, and you are responsible for any collection costs we incur, including attorney fees.

Payments can be made by e-transfer, visa or Mastercard. Payments made by credit card are subject to a 3% service fee added to the invoice.

CANCELLATION:

If you cancel for any reason within 90 days of the event date, you agree to pay us 60% of the total contract value.

Events canceled within one week of the event - including cancellations due to severe weather- will be charged at the full contract value.

Events cancelled due to AHS, Federal or Provincially mandated health restrictions due to a health emergency or natural disaster will be allowed to reschedule 1 time to a new date. Any food, labor and staff charges will be deducted from the initial retainers paid and the balance will be credited to the new date. All retainers will be forfeited if the event is cancelled after the second date is secured.



Email us the details of your next special occasion and we can send you a detailed quote.

Info@eaglesnestcatering.ca

We need to know:

Your name, phone number, email address, Corporate or personal event?

The date, time, location, number of guests

Your menu preference, service package, bartending, & any other services required?