



Catering to all of life's special occasions

We love Christmas! Warm apple cider, fresh baked shortbread cookies, Christmas music, these are some of our favorite things. Let us make your next festive get together with family or co workers as special as can be. 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 barbeques. 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 7 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 know there are lots of other caterers out there and your options are endless. If you provide us with a written quote from another company with the same level of service and food quality we provide, we will match prices, guaranteeing you the best price.

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.



White Christmas Dinner Buffet

Assorted Artisan Buns

Served warm with butter

Caesar Salad

Served with grated parmesan and croutons

Chef's Choice Vegetables

Hot vegetable selection

Assorted Pickled Vegetables

Pickled Beets, Cucumbers, Olives

Mango Pasta Salad

Penne with bell peppers, diced mango and creamy salad dressing with a hint of curry

Oven Roasted Rosemary Potatoes

or Garlic Red Skinned Mashed Potatoes

Select 1 hot entrée item from the selection below.

Add additional item from this list 4.99 per person

Chicken Supreme

Chicken breasts in a white wine mushroom sauce

Brie Stuffed Chicken Breasts

Served with cranberry salsa

Chili Lime Chicken

Breaded chicken breast pieces tossed in Sweet Chili Sauce

Meatballs in Mushroom Gravy

Sautéed mushrooms with red wine, and beef meatballs

House made Cabbage Rolls & Perogies

with sour cream

Baked Ham

Sliced ham served with Dijon mustard on the side

Please select 1 Item from the following

Alberta Roasted Beef

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

25.95

Sliced Beef Rouladen

Rolls of sliced beef filled with sauerkraut, dill pickle and onions Served with herb pan gravy and horseradish

25.95

Roast Turkey with Stuffing

Served with gravy and cranberry sauce

25.95

Carved Baked Ham

Glazed ham carved by our Chef, served with Dijon mustard on the side

26.95

Carved Peppercorn Roast Beef

AAA Roast beef carved by your on-site chef

29.95

Dessert

Seasonal Fresh Fruit

Assorted Pastries and Christmas Cookies

Coffee/ Tea Station

780.449.6646

info@eaglesnestcatering.ca

www.eaglesnestcatering.ca



Add any of the following to your buffet

Chocolate Skor Trifle	2.25
Fruit Crisp with Whipped Topping	2.25
Sticky Toffee Pudding	3.25
House Made Perogies	3.25
House Made Cabbage Rolls	4.00
Children’s Pricing 5 – 12-year-old	18.95
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 require 72 hours notice to ensure your dietary concerns are met appropriately. We would be happy to discuss all the options available to you.

Liquor Service

EAGLE’S NEST ALCOHOL – CASH BAR

- Guests pay for their own 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. 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.

Cash Bar Prices include gst

Domestic Beer (355ml can)	6.00	Hi-balls (1 oz) House	6.00
Premium Beer (330ml bottle)	7.00	House Doubles (2 oz)	8.50
Cocktails (1 oz)	7.00	Hi-balls (1 oz) Premium	6.50
House Wine by Glass (5 oz)	7.00	Premium Double (2 oz)	9.50
House Wine by the bottle (750ml bottle)	32.00	Shooter (1 oz)	6.00



**Small Ware Packages
China Table Settings**

Bronze	Silver	Gold
White China Dinner Plate China Dessert Plate	White China Dinner Plate China Dessert Plate	White China Dinner Plate China Dessert Plate
Dinner Fork, Knife, Dessert Fork	Dinner Fork, Knife, Dessert Fork	Dinner Fork, Knife, Dessert Fork Teaspoon
	Water Glass Water Carafes on guest tables	Water Glass Water Carafes on Guest Tables
	Wine Glass	Wine Glass
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 and skirts for buffet table, dessert table	Black tablecloths and skirts for buffet table, dessert table	Black tablecloths and skirts for buffet table, dessert table
Disposable coffee cups at coffee station	Disposable coffee cups at coffee station	China Coffee Mug at Coffee Station
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
18% Gratuity	18% Gratuity	18% Gratuity
4.00 per person	5.25 per person	5.75 per person



Disposable Table Ware

Basic Package 1	Basic Package 2
Royal Chinet Dinner and Dessert Plates	Disposable Hi Grade* *White with silver trim Dinner Plates, Dessert Plates
Disposable Cutlery	Disposable Silver Cutlery
Paper Napkin	Linen Like Disposable Napkin
Chafing dishes for hot food with serving utensils	Chafing Dishes for Hot Food with serving utensils
Black tablecloths and skirts for buffet table, dessert table	Black tablecloths and skirts for buffet table, dessert table
Disposable coffee cups at coffee station	Disposable coffee cups at coffee station
Staff will arrive to set up buffet 1 hour prior to cocktail hour	Staff will arrive 1 hour prior to cocktail hour to set up buffet tables with linens.
15% gratuity charged on food and beverage	15 % gratuity charged on food and beverage
Staff arrive early to set up buffet table ENC staff will refill buffet and clear away chafing dishes after dinner is served. Dessert will be left out for your guests to enjoy at their leisure	Staff arrive early to set up buffet table ENC staff will refill buffet and clear away chafing dishes after dinner is served. Dessert will be left out for your guests to enjoy at their leisure
125.00 flat rate per function 15% gratuity charged	2.00 per person 15% gratuity charged





Linen Rentals

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
Delivery Fee to drop off linens the day prior to the wedding 45.00	Pick up fee: Staff will return to hall the next day to pick up any linens/catering items left for your use. 60.00	

Booking Procedures for Full Service Events:

Upon contact with Eagle’s Nest Catering staff you may tentatively book your function at (780) 449 - 6646. Booking is confirmed when the Catering Terms and Conditions information sheet is signed, and a \$500.00 deposit is received.



Catering Contract for Service

Date of Function _____ Occasion: _____

Cocktails Time: _____ Meal Served Time: _____

Customer Name: _____

Home Ph: _____ Work # _____ Cell: _____

Email: _____

Mailing Address: _____ City: _____

Postal Code: _____ Prov: _____

Number of Guest Invited: _____ **Guaranteed Number:** _____

Included in every buffet:

Staffing

All professional serving staff required for the reception, on-site event management. Staff will set up buffet with table cloths and skirts. Staff will clear plates and dessert plates. Staff will wash plates and put them away prior to leaving the event, if using plates from the hall. If using rental items, we will scrape plates and stack in a suitable location.

Coffee and tea station set up, includes disposable cups, creamers and sugar.

WHAT IS CHARGED EXTRA?

Small wares Packages

Small wares 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 table cloths will be left on the tables and any items left for your use must be returned to us on the Monday after your wedding.

Small wares 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 8% damage waiver charged on all rental items, to cover breakage and loss.

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 with over 75 guests.

Gratuity

18% gratuity will be added to your final bill, gst is calculated on total amount including gratuity

Deposit and Payment Information:

Final Numbers – Final guest count, menu requirements and final event details are required 10 days prior to your event.

Deposit – A deposit of \$500.00 is required to hold your date. Deposit can be paid by e-transfer, visa or Mastercard.

Final Payment – Final payment is due, in full, 5 days prior to the event

Pricing for Children

Under 4 year of age - no charge.

Between 5-12 years - half price for buffet

Cancellations

If you cancel our services 12 months prior to your event, your full deposit will be refunded, less 200.00.

Less than 9 months prior to your event, 50% of your deposit will be refunded.

Less than 6 months prior to your event, your deposit will not be returned.

Dietary Restrictions

We can accommodate allergy or dietary restrictions. Just let us know what you need at least 10 days prior to your event.

Bar Service Provided by Eagle's Nest Catering

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.

Please sign and date below that you have read and agree to our terms of service.

Customer

Date