

WEDDING AND 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 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 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 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 day. Please contact one of our Catering Associates at (780) 449-6646 to discuss your event in detail.



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

Add additional item from this list 4.99 per person

Chicken Supreme

Chicken breasts in a white wine mushroom sauce

Chili Lime Chicken

Breaded chicken breast pieces tossed in Sweet Chili Sauce

Butter Chicken

Served with Rice Pilaf and Naan Bread

Apple & Brie Stuffed Chicken Breasts

served with cranberry salsa

Roast Turkey with Stuffing

served with gravy and cranberry sauce

BBQ or Teriyaki Chicken

Grilled Chicken breasts served with BBQ or teriyaki sauce

Meatballs in Mushroom Sauce

Spring Salmon Fillet

served with creamy dill sauce or Sweet Chili Sauce

House made Cabbage Rolls & Perogies

with sour cream

BBQ Baby Back Ribs

served with our own house made BBQ sauce

Carved Item – Select 1 Item from the following

Includes one of our professionally attired Chef's to carve your entrée or BBQ your steak*

Carved Peppercorn Herb Crusted Roast Beef

served with pan gravy and horseradish

34.95 over 100 guests | 37.45 under 100

Carved Baked Ham or Roasted Pork Loin

34.95 over 100 guests | 37.45 under 100

8 oz New York Steak*

*Does not include BBQ rental or delivery

36.95 over 100 guests/ 39.45 under 100

Prime Rib of Beef with Yorkshire Pudding

subject to market price

Dessert:

Seasonal Fresh Fruit

Chocolate Skor Trifle or Fruit Crisp with whipped topping

Assorted Pastries



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.

Add additional item from this list 4.99 per person

Chicken Supreme

Chicken breasts in a white wine mushroom sauce

Chili Lime Chicken

Breaded chicken breast pieces tossed in Sweet Chili Sauce

BBQ or Teriyaki Chicken

Grilled chicken breasts with BBQ or teriyaki sauce

House made Cabbage Rolls & Perogies

with sour cream

Chicken Cacciatore

9 piece cut chicken in a zesty marinara sauce

Meatballs in Mushroom Gravy

Sautéed mushrooms with red wine, and beef meatballs

Spring Salmon Loin

served with creamy dill sauce or sweet chili sauce

Pasta Entrée

Baked Lasagna, or Baked Mac N Cheese

Please select 1 Item from the following

Alberta Roasted Beef

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

Alberta Sliced Beef Rouladen

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

Sliced Baked Ham

Glazed ham served with Dijon mustard on the side

Roast Turkey with Stuffing

Served with gravy and cranberry sauce

Baby Back Ribs

Mesquite grilled with our house made BBQ sauce

Dessert

Seasonal Fresh Fruit and Assorted Pastries
Old fashioned brownies, macaroons, assorted tarts

29.95 over 100 guests | 32.45 under 100 guests



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
Assorted Tortes and Cheesecakes	4.50
Chocolate Fountain	4.95
We supply the fountain and milk chocolate for dipping of fruit	
Cheese cake squares wafer cookies, pretzels and cream puffs	
Rice Pilaf or Pasta Penne	1.00
Second Hot Vegetable	1.25
Yorkshire Pudding	1.25
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.





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
7.99 per guest

LL Menu 2

Taco Bar:
Taco Beef
Soft Taco Shells
Tortilla Chips
Shredded Cheese, Salsa, Sour Cream
Shredded Lettuce, Diced Tomatoes
7.99 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
\$8.99 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)	5.50	Hi-balls (1 oz) House	5.50
Premium Beer (330ml bottle)	6.00	House Doubles (2 oz)	8.00
Cocktails (1 oz)	6.25	Hi-balls (1 oz) Premium	6.00
House Wine by Glass (5 oz)	6.00	Premium Double (2 oz)	9.00
House Wine by the bottle (750ml bottle)	30.00	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.

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



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.

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 - \$1.75/ ea.



**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 on food and beverage	18% gratuity on food and beverage	18% gratuity on food and beverage
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 – 100.00 depending on location of hall	Pick up fee: Staff will return to hall the next day to pick up any linens/catering items left for your use. 60.00 – 120.00 depending on hall location	

Hall Setup

Eagle's Nest Catering will set up the tables and chairs, head table, registration tables, gift tables, with linens, skirts and small wares and cutlery as required. Customer will set up centerpieces, and other table décor items as required.

Less than 100 People: 175.00
100 – 175 guests: 250.00
Over 175 guests: 300.00

Décor Setup

Backdrop, table overlays, chair covers, and ties can be put on by ENC staff at a rate of 20.00 per hour per staff member. Minimum 3 hours, an estimate can be given for your function based on the number of guests.

Take Down Service

Take off table linens and repack in rental bins, clear tables of glassware and tablecloths
Take down tables and chairs and put them away
Décor and backdrop take down
Call one of our sales associated to discuss your requirements in detail (780) 449-6646

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 \$1000.00 deposit is received.



Catering Contract for Service

Date of Function _____ **Occasion:** _____

Cocktails Time: _____ **Meal Served Time:** _____ **Other** _____

Customer Name: _____

Home Ph: _____ **Work #** _____ **Cell:** _____

Email: _____

Customer Name: _____

Home Ph: _____ **Work #** _____ **Cell:** _____

Email: _____

Mailing Address: _____ **City:** _____

Postal Code: _____ **Prov:** _____

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

How did you find us? Please circle: Bridal Fantasy Magazine/ Google Search/ Facebook Ad

Referral from someone: _____ (please fill in name so we can thank them)



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.

Head Table Service

ENC staff will serve dinner and drinks to the head table. - \$125.00

Cake Cutting

ENC staff will cut cake and place on disposable plates \$75.00

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 \$1,000.00 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. If you wish to use a credit card, a 3% service charge will be added to your invoice.

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.

Menu Tasting

We offer menu tastings at an additional cost of \$25.00/person. This amount is deducted from your final bill when you book with us.

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.

_____ Date _____
Customer

_____ Date _____
Customer

_____ Date _____
Eagle's Nest Catering Rep

Name on Card _____

Credit Card Number _____

Exp Date: _____ CVV: _____

Card Holder Signature