



ITALIAN
TABLE ESTD 2018

OKI • WELCOME • BIENVENUE

HAVE YOUR OWN VENUE IN MIND FOR THAT SPECIAL EVENT?

WE CATER AT MANY DIFFERENT VENUES IN LETHBRIDGE AND THE SURROUNDING AREA. WHETHER YOU ARE IN WATERTON, PINCHER CREEK, CLARESHOLM, TABER OR ANY COMMUNITY IN BETWEEN, DON'T HESITATE TO CONTACT PRIME CATERING TO IMAGINE WHAT IS POSSIBLE. WE KNOW THAT EVERY FACET OF YOUR EVENT MUST BE EXCEPTIONAL, ESPECIALLY WHEN IT COMES TO THE CULINARY EXPERIENCE. FROM CHEF-INSPIRED MENUS, EXCEPTIONAL SERVICE AND A CUSTOMIZED EXPERIENCE, WE'LL WORK WITH YOU TO ENSURE YOUR EVENT IS THE TALK OF THE TOWN.

PLEASE CONTACT INFO@PRIMECATERING.CA OR CALL 403.331.6921

MICHAEL MARCOTTE • PROPRIETOR • PRIME CATERING / ITALIAN TABLE



PRIME CATERING OPERATES BANQUET SPACE AT THE SANDMAN SIGNATURE LETHBRIDGE LODGE, LOCATED AT 320 SCENIC DRIVE, AND ALSO AT THE SANDMAN HOTEL, LOCATED AT 421 MAYOR MAGRATH DRIVE. WE ALSO CATER MANY PRIVATE PARTIES AND CELEBRATIONS AT YOUR PERSONAL RESIDENCE. FROM FAMILY DINNERS AND SUNDAY BRUNCH, TO CRAFTED VINTAGE COCKTAIL SERVICE AND GRAZING TABLES, THE POSSIBILITIES ARE ENDLESS.

LET US KNOW WHAT YOU HAVE IN MIND.

TO ORDER, CONTACT OUR CATERING CONSULTANTS:

INFO@PRIMECATERING.CA OR CALL **403.331.6921** OFFICE HOURS: 9 AM-5 PM



WE PROVIDE FULL-SERVICE CATERING AT MANY VENUES IN LETHBRIDGE. COMMON VENUES INCLUDE:

- THE GALT MUSEUM
- CITY HALL
- CASA
- SOUTHERN ALBERTA ART GALLERY
- UNIVERSITY OF LETHBRIDGE
- SOUTHERN ALBERTA ETHNIC ASSOCIATION



BREAKFAST ENTREES



MINIMUM OF 24 PEOPLE PER ITEM

Granola Parfait •

In-house granola, vanilla yogurt, seasonal fruit and banana bread
\$10 PER PERSON

Overnight Oatmeal •

Almond milk, oatmeal, berries and banana bread
\$10 PER PERSON

Avocado Toast •

Avocado, bruschetta, bocconcini, arugula and balsamic glaze
\$10 PER PERSON (1 ½ PIECES EACH)

Lox and Cream Cheese •

Tomato, cucumber, cream cheese, capers and grated egg
\$10 PER PERSON

GOURMET BREAKFAST

SERVED WITH SEASONAL FRUIT AND
BREAKFAST POTATOES
MINIMUM OF 24 PEOPLE PER ITEM

Breakfast Burrito •

Scrambled eggs, peppers, mozza, red onion, salsa and sour cream
\$15 ½ PER PERSON

Mushroom & Goat Cheese Frittata •

Portabella, green onions, goat cheese
\$15 ½ PER PERSON

Ham & Cheese Frittata •

Prosciutto cotto, cheddar
\$15 ½ PER PERSON

Broccoli & Cheddar Frittata •

Broccoli, cheddar, mozza
\$15 ½ PER PERSON

Breakfast Sandwich •

Fried egg, provolone, prosciutto cotto
\$15 ½ PER PERSON

Buttermilk Pancakes & Bacon •

Served with maple syrup, butter
\$15 ½ PER PERSON

EXECUTIVE BREAKFAST

MINIMUM OF 24 PEOPLE PER ITEM

OPTION #1 •

Scrambled Eggs, bacon and/or sausage, breakfast potatoes and seasonal fruit
\$17 ½ PER PERSON

OPTION #2 •

Choice of a frittata, breakfast potatoes, seasonal fruit, yogurt and granola
\$17 ½ PER PERSON

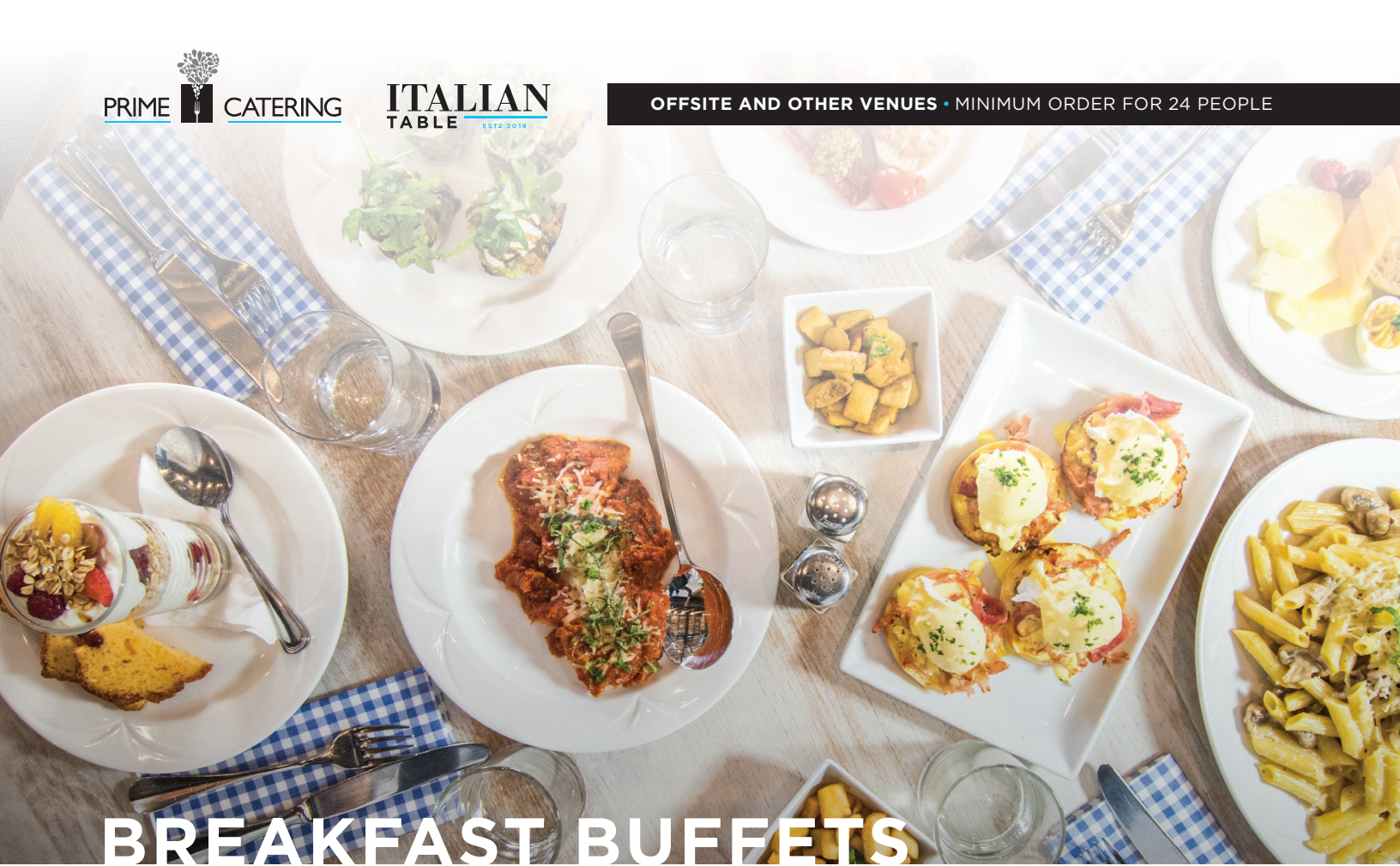
OPTION #3 •

Eggs Benedict, breakfast potatoes, seasonal salad
\$18 ½ PER PERSON

Beverages •

Coffee, bottled juice or bottled water
\$3 PER PERSON





BREAKFAST BUFFET

\$18 1/2 PER PERSON

MINIMUM OF 24 PEOPLE

- Selection of Pastries and Baked Goods
- Free Run Scrambled Eggs
- Bacon and/or Sausage
- Breakfast Potatoes
- Seasonal Fruit
- Coffee and Tea



DELUXE BREAKFAST BUFFET

\$19 ½ PER PERSON

MINIMUM OF 24 PEOPLE

- Eggs Benedict
- Bacon and/or Sausage
- French Toast with Strawberry Topping, Whipped Cream, Maple Syrup
- Breakfast Potatoes
- Seasonal Fruit
- Coffee and Tea



Beverages • \$3 PER PERSON

Bottled juice or bottled water

SANDWICH ENTREES

GOURMET SANDWICHES

CHOOSE 1 SANDWICH AND 1 SALAD FOR THE GROUP
SERVED WITH ASSORTED SQUARES

\$17 ½ PER PERSON • MINIMUM OF 24 PEOPLE

Chicken Salad • cranberry mayo and shredded lettuce

Shaved Roast Beef • horseradish aioli, cheddar, shredded lettuce

Vegetarian Wrap • mushrooms, carrots, cucumber, red pepper shredded lettuce and olive oil mayo

Prosciutto Cotto and Provolone • arugula, dijon mustard aioli

Egg Salad • with shredded lettuce

EXECUTIVE SANDWICHES

CHOOSE 1 SANDWICH AND 1 SALAD FOR THE GROUP
SERVED WITH ASSORTED SQUARES • MINIMUM 24 PEOPLE

\$18 ½ PER PERSON •

Shredded Short Rib • horseradish aioli, shredded lettuce

Roast Vegetable • zucchini, mushrooms, arugula, herb cheese, garlic aioli, nut-free pesto, bruschetta

Pesto Chicken • nut-free pesto, roast chicken, italian ranch

Italian Farm • assorted cured meats, arugula, provolone, garlic aioli

Chicken Parmigiana • prosciutto cotto, provolone, arugula, italian ranch, red sauce



SALAD CHOICES

Panzanella • basil, prosciutto, artisan bread, mixed greens, arugula, tomatoes, grana padano, lemon vinaigrette

Caesar • romaine hearts, artisan bread, fried capers, prosciutto, grana padano, roasted garlic dressing

Italian Table • mixed greens, tomatoes, pumpkin seeds, fennel, sundried tomatoes, grana padano, ranch

Greek Pasta • baby tomatoes, red peppers, cucumber, kalamata olives, red onion, penne, feta, Greek dressing

DAILY SOUP ASK FOR DETAILS

LUNCH SHARE SANDWICH PLATTERS

\$18 ½ PER PERSON • MINIMUM OF 24 PEOPLE

SANDWICHES • CHOOSE UP TO 3

- Chicken Salad
- Shaved Roast Beef
- Vegetarian Wrap
- Prosciutto Cotto and Provolone
- Egg Salad
- Shredded Short Rib
- Roast Vegetable
- Pesto Chicken
- Italian Farm
- Chicken Parmigiana

BEVERAGES • \$3 PER PERSON

Coffee, bottled juice or bottled water

SALADS • CHOOSE UP TO 2

- Panzanella
- Caesar
- Italian Table
- Asian Noodle
- Country Potato
- Greek Pasta
- Seasonal Fruit

DESSERT • CHOOSE 1

- Assorted Cookies
- Assorted Squares

THEMED LUNCH AND DINNER

LUNCH \$23 PER PERSON OR DINNER \$28 PER PERSON
MINIMUM OF 24 PEOPLE

EASTERN BUFFET

- Asian Noodle Salad
- Asian Broccoli Slaw
- Ginger Beef
- Stir Fry (Vegetarian)
- Jasmine Rice
- Chef's Themed Dessert

BENTO BUFFET

- Edamame Bean
- Asian Noodle Salad
- Tempura Prawn
- Spring Rolls
- Jasmine Rice
- Gyoza
- Chef's Themed Dessert

ITALIAN TABLE BUFFET

- Garlic Bread
- Traditional Caesar Salad
- Italian Table Salad
- Table Carbonara Penne
- Baked Lasagna
- Chef's Themed Dessert

EUROPEAN BUFFET

- Artisan Buns
- Braised Purple Cabbage and Bacon
- Potato Salad
- Smokies
- Cabbage Rolls
- Perogies
- Chef's Themed Dessert

BACKYARD BBQ

- Table Salad
- Creamy Coleslaw
- Pulled BBQ Pork or Beef with Artisan Buns
- Honey Roasted Glazed Chicken
- Oven Roasted Rosemary Potatoes
- Chef's Themed Dessert

BEVERAGES • \$3 PER PERSON

Coffee, bottled juice or bottled water





ENTREES

ALL ENTREES SERVED WITH ARTISAN BREAD, ROASTED VEGETABLES, CHOICE OF MASHED POTATO OR WILD RICE, AND COFFEE
SERVED INDIVIDUALLY OR SHARE STYLE • MINIMUM OF 24 PEOPLE PER ITEM

CHICKEN

	5OZ	7.5OZ
Parmesan Chicken • red sauce, provolone, parmesan, panko	\$18	\$21
Marsala Chicken • marsala wine and cream	\$18	\$21
Teriyaki Chicken • teriyaki glaze	\$18	\$21
BBQ Chicken • grilled, inhouse bbq sauce	\$18	\$21
Chicken with Mushroom Sauce • cream, portabello	\$18	\$21
Chicken with Lemon Pan Sauce • lemon vinaigrette, cream	\$18	\$21

SEAFOOD

	5OZ	7OZ
Teriyaki Salmon • teriyaki glaze	\$19	\$23
Salmon with Lemon Pan Sauce • arugula, gremolata	\$19	\$23
Garlic Prawns • lemon and garlic	\$21	\$25

BEEF

	5OZ	7OZ
Short Rib Ragu • red sauce, shallots, wine	\$19	\$23
Sirloin Steak Sandwich • one preparation	\$19	\$23

VEGETARIAN

		7OZ
Zucchini Parmesan • red sauce, provolone		\$18
Vegetarian Lasagna • red sauce, ricotta, zucchini, mozza		\$18
Teriyaki Tofu Stir Fry • tofu, teriyaki glaze, mixed vegetables		\$18



PASTA • SERVED INDIVIDUALLY OR SHARE STYLE • MINIMUM OF 24 PEOPLE PER ITEM • \$18 PER PERSON

ALL PASTA ENTREES SERVED WITH FOCACCIA

- Lasagna** • piedmontese beef, pork, red sauce, ricotta, mozzarella, white sauce, basil, grana padano
- Penne Carbonara** • prosciutto, mushroom, white sauce, white wine, shallots, garlic, basil, grana padano
- Penne Arrabiata** • red sauce, chile oil, white wine, shallots, garlic, basil, grana padano
- Penne Primavera** • roasted seasonal vegetables, red sauce, white wine, shallots, garlic, basil, grana padano
- Penne Rose** • red sauce, white sauce, white wine, shallots, garlic, basil, grana padano
- Penne Bolognese** • piedmontese beef, pork, red sauce, white wine, shallots, garlic, basil, grana padano
- Penne Pesto Cream** • pumpkin seed pesto, white sauce, white wine, shallots, garlic, grana padano

ADD A COURSE (2 COURSE MEAL) \$5 PER PERSON • ADD A SALAD AND DESSERT (3 COURSES) \$8 PER PERSON
SEE BEVERAGES & BAR SERVICE MENU FOR DRINK OPTIONS

SALAD

- Panzanella
- Caesar
- Orange Fennel
- Caprese
- Italian Table
- Greek Pasta
- Italian Roasted Vegetable
- Country Potato
- Asian Noodle

DESSERT

- Olive Oil Cake
- Tiramisu
- Gelato
- Seasonal Pie

PRIME ENTREES

ALL MEALS SERVED WITH ARTISAN BREAD, ROASTED VEGETABLES, AND YOUR CHOICE OF SALAD, STARCH AND DESSERT
SERVED WITH COFFEE • MINIMUM 24 PEOPLE

STUFFED CHICKEN • \$32

Roulade • asparagus, prosciutto cippolini beurre blanc
Tuscan Garlic • roasted red pepper, prosciutto cotto, cream cheese, garlic sauce, panko
Sundried Tomato • spinach, sundried tomatoes, pesto cream, panko
Mediterranean • prosciutto, basil, feta cheese, panko, lemon pan
Puntanesca • spinach, olives, red pepper, mushrooms, red sauce, panko
Mushroom Ragu • portabella duxelles, mushroom cream, panko
Italian Sausage • Italian sausage, roasted tomatoes, asparagus, chicken jus
Cordon Bleu • prosciutto cotto, provolone, panko

BEEF • \$30 5 OZ • \$36 7 OZ

Honey Garlic Sirloin • honey, garlic, shallots
Peppercorn Sirloin • demi glaze, green peppercorn, onion, cream

BEEF TENDERLOIN • \$38 5 OZ • \$48 7 OZ

Citrus Bearnaise • hollandaise, tarragon, shallots, oranges
Deconstructed Wellington • puffed pastry, mushrooms, demi glaze, cream
Puttanesca and Cauliflower Puree • red sauce, olives, shallots, garlic
Demi Glaze • demi glaze
Burro Bianco • butter, wine, cipollini onions, shallots
Gorgonzola Crust and Port Jus • gorgonzola, au jus, port, shallots
Portobello Marsala Wine Sauce • mushrooms, marsala, cream, au jus, shallots
Prime Rib • demi glaze • \$42 8 OZ • \$49 10 OZ

DUETS • \$48

Tenderloin and Salmon • tenderloin prepared medium
Tenderloin and Prawns • tenderloin prepared medium
Tenderloin and Stuffed Chicken • tenderloin prepared medium
Chicken and Salmon
Chicken and Prawns
Prawns and Salmon

VEGETARIAN • \$30

Vegetable Wellington • lentils, beans, mushroom, garlic, onions, tomato, jasmine rice
Falafel Stuffed Pepper • chickpea, zucchini, carrot, mushroom, garlic, basil
Stuffed Portabella • quinoa, bell pepper, butternut squash, tomato, grana padano, smoked paprika, black beans, balsamic vinaigrette, lime juice, pumpkin seed pesto



SALAD • CHOOSE 1

- Orange Fennel
- Italian Roasted Vegetable
- Italian Wedge
- Caprese
- Caesar
- Beet and Goat Cheese

STARCHES • CHOOSE 1

- Basil Mascarpone Mashed
- Dauphinoise
- Polenta Cake
- Rice Pilaf

DESSERT • CHOOSE 1

- Olive Oil Cake
- Panna Cotta
- Pavlova
- Lemon Tart with Fresh Fruit
- Tiramisu
- Cannoli

APPETIZERS • +10 PER PERSON

- Tuna Tartare
- Duet of Bruschetta
- Prawn Cocktail
- Sambuca Prawns
- Arancini
- Beet Tartare
- Lobster and Crab Ravioli

DINNER BUFFETS

CLASSIC DINNER BUFFET • \$31 ½ PER PERSON

MINIMUM 35 PEOPLE

- Artisan Bread and Butter
- Gourmet Salad (CHOOSE 3)
- Pickled Vegetable Tray
- Roasted Vegetables
- Classic Starch (CHOOSE 1)
- Main Entrée (CHOOSE 2)
- Seasonal Fresh Fruit
- Chef's Signature Selection of Desserts
- Coffee

PRIME DINNER BUFFET • \$36 PER PERSON

MINIMUM 50 PEOPLE

- Artisan Bread and Butter
- Gourmet Salad (CHOOSE 4)
- Pickled Vegetable Tray
- Deli Platter
- Roasted Vegetables
- Classic Starch (CHOOSE 1)
- Pasta Entrée (CHOOSE 1)
- Main Entrée (CHOOSE 2)
- Seasonal Fresh Fruit
- Chef's Signature Selection of Desserts
- Coffee

CHICKEN

- Chicken Parmigiana** • red sauce and provolone
- Marsala Chicken** • marsala wine and cream
- Teriyaki Chicken** • teriyaki glaze
- BBQ Chicken** • grilled, inhouse bbq sauce
- Chicken with Mushroom Sauce** • cream, portabello
- Chicken with Lemon Pan Sauce** • lemon vinaigrette, cream
- Hunter Style Chicken** • mushrooms, onions, cream and jus
- Citrus Chicken** • red sauce, orange, gremolata, basil
- Tandoori Chicken** • tandoori spice, lemon, garlic
- Butter Chicken** • butter, cream, spices, garlic

BEEF

- Lasagna** • piedmontese beef, pork, red sauce, ricotta, mozzarella, white sauce, basil, grana padano
- Roast Beef** • with demi glaze (carved for groups >50)
- Prime Beef** • with demi glaze +\$7

PASTA

- Penne Carbonara** • prosciutto, mushroom, white sauce, white wine, shallots, garlic, basil, grana padano
- Penne Arrabiata** • red sauce, chile oil, white wine, shallots, garlic, basil, grana padano
- Penne Primavera** • roasted seasonal vegetables, red sauce, white wine, shallots, garlic, basil, grana padano
- Penne Rose** • red sauce, white sauce, white wine, shallots, garlic, basil, grana padano
- Penne Pesto Cream** • pumpkin seed pesto, white sauce, white wine, shallots, garlic, grana padano

SALAD

- Panzanella
- Italian Table
- Broccoli Waldorf
- Macaroni
- Caprese
- Italian Roasted Vegetable
- Greek Pasta
- Spinach (sweet or savory)
- Caesar
- Country Potato
- Asian Noodle
- Cucumber & Tomato

SEAFOOD

- Teriyaki Salmon** • soya sauce, onion, pineapple, brown sugar
- Salmon with Lemon Pan Sauce** • cream, wine, gremolata, arugula
- Blackened Salmon with Fresh Fruit Salsa** • blackening spice, assorted fruit salsa
- Maple Dijon Glazed Salmon** • maple syrup, dijon, onion, mayo
- Garlic Lemon Prawns** • garlic, wine, gremolata, butter, cream

PORK

- Bacon Wrapped Pork Loin** • with bacon jam or mushroom sauce
- Slow Roasted Ham** • with honey mustard glaze

VEGETARIAN

- Zucchini Parmesan** • red sauce, provolone
- Vegetarian Lasagna**
- Teriyaki Tofu Stirfry** • tofu, teriyaki glaze, mixed vegetables

STARCHES

- Herb Roasted Potatoes
- Basil Mascarpone Mashed Potatoes
- Jasmine Rice
- Wild Rice

COCKTAIL PARTIES

MINIMUM OF 35 PEOPLE

YOU CHOOSE 7 ITEMS **\$25 PER PERSON** • WE CHOOSE 7 ITEMS **\$22 PER PERSON**

COLD SECTION • CHOOSE 3

- | | | |
|-------------------------|-------------------------------|--------------------|
| • Roast Beef Sliders | • Prosciutto and Melon | • Caprese Skewers* |
| • Shrimp Salad Sliders | • Fruit Skewer and Yogurt Dip | • Mosaic Canapes |
| • Chicken Salad Sliders | • Smoked Salmon Canapes | • Pesto Hummus |
| • Vegetarian Sliders | • Pasta Chips and Dips | • Bruschetta |
| • Mediterranean Skewers | • Deviled Eggs | • Antojitos |
| • Assorted Squares | | |

HOT SECTION • CHOOSE 3

- | | | |
|--------------------------------|-----------------------------|------------------|
| • Mini Crab Cakes* | • Spring Rolls | • Sirloin Bites* |
| • Gourmet Grilled Cheese | • Tempura Shrimp | • Arancini |
| • Roasted Olives and Bread* | • Flat Breads | • Meatballs |
| • Lobster & Crab Raviolo Bites | • Vegetable Pakora | • Pot Stickers* |
| • Sweet Chili Pork Bites | • Teriyaki Chicken Skewers* | • Sliders |

CHARCUTERIE

- Four meats, five cheeses, artisan bread, olives, pickled vegetables

REPLACE ANY ITEM ABOVE WITH THE FOLLOWING FOR AN ADDITIONAL \$5 PER PERSON

- | | | |
|-------------------------|---------------------|------------------|
| • Oyster Bar (seasonal) | • Selection of Maki | • Prawn Cocktail |
| • Sambuca Prawns* | • Tuna Carpaccio | |



ADD ON ITEMS MINIMUM 35 PEOPLE

COLD SECTION • \$4 PER PERSON

HOT SECTION • \$4 PER PERSON •

CHARCUTERIE • \$8 PER PERSON

SERVICE STYLES MINIMUM 35 PEOPLE

GRAZING TABLE

PASSED • +\$3 PER PERSON •

PLEASE CONSULT YOUR CATERING SPECIALIST FOR ACTION STATION OPTIONS

SEE BEVERAGES & BAR SERVICE MENU FOR DRINK OPTIONS

LATE NIGHT MUNCH

MINIMUM OF 24 PEOPLE • \$17 PER PERSON

AVAILABLE AFTER 9:00PM ONLY AND IS INTENDED AS A FOLLOW-UP TO A FULL PRIME CATERING DINNER SERVICE

COLD SECTION • CHOOSE 2

- Roast Beef Sliders
- Shrimp Salad Sliders
- Chicken Salad Sliders
- Vegetarian Sliders
- Watermelon and Feta Skewers
- Bruschetta
- Prosciutto and Melon
- Fruit Skewer and Yogurt Dip
- Smoked Salmon Canapes
- Tuna Carpaccio
- Deviled Eggs
- Assorted Squares
- Caprese Skewers
- Mosaic Canapes
- Pesto Hummus
- Pasta Chips and Dips
- Antojitos

HOT SECTION • CHOOSE 2

- Mini Crab Cakes
- Gourmet Grilled Cheese
- Roasted Olives and Bread
- Lobster & Crab Ravioli Bites
- Sweet Chili Pork Bites
- Spring Rolls
- Tempura Shrimp
- Flat Breads
- Vegetable Pakora
- Teriyaki Chicken Skewers
- Sirloin Bites
- Arancini
- Meatballs
- Pot Stickers

CHARCUTERIE

- Four meats, five cheeses, artisan bread, olives, pickled vegetables

SEE BEVERAGES & BAR SERVICE MENU FOR DRINK OPTIONS



LATE NIGHT PACKAGES

ALL PACKAGES INCLUDE CHEF'S SIGNATURE SELECTION OF SQUARES, COFFEE AND TEA

NACHO BAR • \$13 PER PERSON

Cheese Sauce, Bacon, Sour Cream, Green Onions, Chili, Tomatoes, Jalapeños, Green and Red Peppers, Salsa, Ranch Dressing
Vegetable Tray with Dip

PEROGIES OR BAKED POTATOES • \$13 PER PERSON

Onion Tangles, Green Onions, Bacon, Red Peppers, Jalapeños, Buffalo Sauce, Sauerkraut, Ranch Dressing, Sour Cream
Vegetable Tray with Dip

PIZZA • \$13 PER PERSON

Toppings: Ham & Pineapple, Bruschetta & Pesto, or All Meat
Vegetable Tray with Dip

TRADITIONAL • \$13 PER PERSON

Assorted Cold Meat and Cheese Platters
Assorted Relish Tray
Assorted Buns and Condiments

CHEESEBURGER BAR

WITH PASTA CHIPS • \$14 PER PERSON

Lettuce, Tomatoes, Onions, Pickles, Sautéed Mushrooms, Onion Tangles, Cheddar Cheese, Jalapeños, Pineapples, Bacon, Mayonnaise, Mustard, Relish, Ketchup, Buffalo Sauce, Teriyaki Sauce

GOURMET SMOKIES

WITH PASTA CHIPS • \$14 PER PERSON

Lettuce, Tomatoes, Onions, Pickles, Sautéed Mushrooms, Onion Tangles, Cheddar Cheese, Jalapeños, Pineapples, Bacon, Mayonnaise, Mustard, Relish, Ketchup, Buffalo Sauce, Teriyaki sauce

PRIME CATERING BAR OPTIONS

PRIME BAR

PRIME CATERING PROVIDES LIQUOR

- Domestic Beer & Highballs
- Imported Beer & Premium Highballs
- Coolers
- House Wine
- Premium Wine
- Pop & Juice (Bar post mix)

HOST

\$6 PER GLASS*	\$6 ½ PER GLASS
\$7 PER GLASS*	\$7 ½ PER GLASS
\$8 EACH*	\$8 EACH
\$7 PER GLASS	\$7 ½ PER GLASS
\$7 ½ PER GLASS	\$8 ½ PER GLASS
\$2 EACH*	\$2 EACH

CASH

CRAFTED VINTAGE COCKTAIL SERVICE • \$350 SET UP FEE
+\$10 PER COCKTAIL ON A CASH BAR • \$9 PER COCKTAIL ON A HOST BAR

Add some flair to your beverage service! Choose up to 2 of our vintage cocktail selections. Enjoy vintage classics with our twist, simple syrups, muddled herbs, fruit cassis, ginger beer, ice, mix and everything else required for superior bar service with a smile.

Includes 1 bartender (for 5 hours), all mixes, garnishes and equipment. Price does not include 15% service fee.

HOSTED TICKETS • \$6 ½ EACH

PRIME CATERING PROVIDES A SELECTION OF DOMESTIC AND PREMIUM BRANDS

For all host or cash bars, a bartender charge of \$25 per hour will be charged for a minimum of four hours, if total sales are less than \$1000 for a full bar or \$500 for a beer/wine bar. Liquor service will terminate at 12am with consumption until 1am.

*Prices do not include 15% service charge or applicable government taxes on all food and beverage.



BEVERAGES & BAR SERVICE MENU

HOUSE BOTTLES OF WINE • \$35

WHITE

White Blend
Chardonnay
Rose

RED

Red Blend
Merlot
Cabernet Sauvignon

PREMIUM BOTTLES OF WINE • \$45

WHITE

Aia Vecchia Vermentino
Seven Terraces Sauv Blanc
Santa Cristina Zenato Chardonnay
Scarpetta Pinot Grigio
Prosecco

RED

La Posta Malbec
Monte Antico Sangiovese
Luccarelli Negro Amaro

4 PACKS OF BEER

PREMIUM • \$25

Corona
Coors Banquet

4 PACKS OF BEER

CRAFTED • \$35

Ask for seasonal
craft beer

NON ALCOHOLIC

Bud Prohibition • \$5
San Pellegrino Sodas • \$3
Cans of Pop • \$2
San Pellegrino Sparkling or Still Water (500ml) • \$7

CRAFTED VINTAGE COCKTAIL SERVICE

ASK YOUR CATERING SPECIALIST



RULES & REGULATIONS

WE THANK YOU FOR CHOOSING PRIME CATERING FOR YOUR UPCOMING FUNCTION. IN ORDER TO ENSURE A SUCCESSFUL EVENT, PLEASE ALLOW US TO PROVIDE YOU WITH THE FOLLOWING CATERING INFORMATION:

FOOD AND BEVERAGE

If service is required there is a 15% service charge or applicable government taxes on all food and beverage.

We are pleased to offer special dietary menus. Please discuss requirements with your Catering Specialist. Please ensure the Catering Specialist is aware of all allergies in your group a minimum of 14 days prior to your function. Severe allergies must be identified as soon as possible.

Buffet products will be displayed for a maximum of one and a half hours at any function to ensure the quality and integrity of the product.

FUNCTION GUARANTEES

The catering department must be notified of the guaranteed number of guests attending the function(s) no later than 14 days prior to the event. We will accept 10% variance up to three (3) business days without penalty. If the number of guests served exceeds the guarantee, billing will be adjusted accordingly.

START AND FINISH TIMES

Set-up and dismantling times are to be specified at the time of booking. Start and end times cannot be altered unless authorized by Prime Catering in advance.

Liquor service for all events ends at 12:00am, with consumption until 1:00am.

DEPOSITS AND METHOD PAYMENT – CORPORATE EVENTS

Full payment is due 14 days prior to event unless previous credit arrangements have been established. Credit arrangement payment must be made within 30 days of the event. The event must be guaranteed by pre-approved credit card or pre-approved credit account set up through the Catering Specialist. Please allow two (2) weeks to set up a credit account.

DEPOSITS AND METHOD PAYMENT – SOCIAL EVENTS

- A deposit of \$1,000.00 is due to reserve your date. Event may be cancelled six (6) months prior for a 50% refund.
- Additional payment is due six (6) months from date to 25% of forecasted revenue.
- 50% of balance is due 30 days from your event date.
- Balance is due 14 days prior to your event.

These are guidelines; your Catering Specialist will work with you on specific terms. All terms will be in a signed contract.

CANCELLATION

Deposits are refundable on written cancellation of at least six (6) months prior to the function. Interest will be charged at .05% per month on any account over 21 days. Cancellation of a confirmed booking will incur a cancellation penalty; 7 – 14 days, 25% of anticipated food and beverage; 3-6 days, 50% of anticipated food and beverage; less than 72 business hours, 100% of anticipated food and beverage sales.

LIABILITY

- Prime Catering is not responsible for any lost, left behind, stolen equipment, or damage to property left on premises. Conveners are recommended to take out their own insurance policy to cover equipment and display equipment.
- Client needs to provide Prime Catering with a liquor license, receipt of all liquor purchased, and host liability insurance, for corkage bars only.