

Catering & Events Package 2016

Hall Rentals

Every rental includes set up, clean up, liquor license (where applicable), table linens, and use of our audio-visual equipment.

Chair Cover Rental: \$1.00 each

Liquor license must be signed three (3) weeks prior to all events.

\$500.00 non-refundable deposit and a credit card number are required to confirm your booking.

Hall Rental Prices

Salon A \$145

Salon B \$145

Salon C \$290

Salon D \$145

Hourly Rates available upon request

Wedding Package: Full day rental of Salon A, B, C & D
8:00AM to 1:00AM the following morning.
\$745.00

Offsite Catering Services available. Charges will apply and are based on number of guests and spectrum of services. Please contact for a quote.

Special Requests are honoured and priced accordingly.
Service Charge applicable for take-out orders.

Breakfast

Continental Buffet

\$8.75

Coffee, Tea, Juice, Water

Maple Nut Granola

Flavored Yogurt

Fruit Salad

Assorted Muffins & Pastries

Hot Breakfast

\$13.75

Ham & Swiss Quiche

Sausage, Ham or Canadian Bacon

Hash-Brown Triangle

(Includes Continental Breakfast)

Breakfast Sandwiches

Breakfast Biscuit

Southwest Frittata, Natural Canadian Swiss, Warm Biscuit

\$5.00

Classic English Egg Muffin

Fried Egg, Canadian Bacon, & Cheddar

\$4.00

Green Wrap

Canadian Bacon, Pepper & Cheese Frittata, Avocado Spread, English Cucumber

Mixed Greens

\$5.50

Breakfast Meeting

Coffee & Tea

\$1.00

Muffins, Cookies, or Baked Pastries

\$1.25

Juice (per pitcher)

\$5.95

Lunch

Entree

(Plated or Buffet)

Lasagna Il Forno

Layered Noodles, Peeled Tomato & Vegetable Sauce

Lean Beef, Baked Mozzarella & Parmesan Cheese

(Vegetarian Available)(Choice of Salad)

\$12

Seafood Casserole

Haddock, Salmon, Shrimp & Scallops Baked In A Creamy Herb Béchamel

Lemon Zest & Panko Crust

\$13

Cannelloni

Spinach, Ricotta & Romano Cheese Filled Pasta

Peeled Tomato & Cream Sauce, Baked Mozzarella

Tender Arugula & Parmesan

\$11

Linda's Chili Con Carne

Simmered Home-style Beef, Diced Tomatoes, Dark Red Kidney Beans, Peppers, Onion & Celery.

Secret Blend Of Peppery Spices. Served With Sour Cream & Homemade Biscuit

\$11

Fish Cakes

Traditional East Coast Fish Cakes with Salt Cod, Savory, Yellow Onion, Kennebec Potato,

Molasses & Pork Baked 'Great Northern' Beans

\$12

Nanny's Meatloaf

Lean Beef with Vegetables & Spices, Brown Sugar Glaze,

Buttery Whipped Potatoes, Seasonal Vegetables

Mushroom & Onion Beef Gravy

\$12

Chicken & Salad

Seasoned Boneless Chicken Breast with Your Choice of Salad

\$11

Coffee, Tea, Water Included

Add Dessert for \$3.00 (Lunch Price)

Add Soup or Salad \$3.00 (Lunch Price)

Sandwiches:

\$4.50

BLT

*Fresh Hot House Tomato, Crisp Lettuce, Cracked Pepper & Smoked Bacon Aioli
Crusty Baguette*

Ham & Cheese Croissant

*Black Forest Ham, Natural Canadian Swiss, Honey & Almond Pesto
Buttery Croissant*

Classic Chicken Salad

*Tender Chicken Breast, Minced Celery, Light Tarragon & Dijon Dressing
Traditional White & Whole Wheat Bread*

Pastrami Ciabatta

*Shaved Pastrami, Natural Canadian Swiss, Caramelized Onion, Mild Horseradish Mayonnaise,
Ciabatta Roll*

Classic Egg Salad

*Creamed Hard Boiled Eggs, Shredded Sweet Carrot, Cracked Pepper
Traditional White & Whole Wheat Breads*

Seafood Roll

*Shrimp & Pollock, Lemon Tarragon Aioli, Fresh Diced Tomato, Crisp Iceberg Lettuce
Toasted Bun*

Wraps

\$4.50

Curry Chicken

*Tender Chicken Breast, Diced Bell Peppers, Shredded Mozzarella, Artisan Greens, Mild Curry
Mayonnaise
Traditional Flour Tortilla*

Turkey & Cranberry

*Roast Turkey, Cranberry Mayonnaise, Artisan Greens
Traditional Flour Tortilla*

Cucumber & Hummus

*Sliced English Cucumber, Homemade Hummus, Canadian Feta,
Spinach & Herb Tortilla*

Crispy Chicken Caesar

*Crispy Chicken Tender, Fresh Romaine Lettuce, Smoked Bacon, Creamy Dressing, Shredded
Parmesan Cheese, Traditional Flour Tortilla*

Business Lunch Packages

Buffet Style

Coffee, Tea & Water
Soup or Salad
Assorted Sandwiches & Wraps
Fruit Salad or Cookies
\$12.50

Off-Site Boxed Lunch

Soft Drink, Juice or Water
Sandwich or Wrap
Cookie
Chips
Fruit
\$14

Dinner

Salads:

Caesar Salad

Fresh Romaine Lettuce, Smoked Bacon, Creamy Dressing, Shredded Parmesan Cheese, House Made Croutons
\$4.00

Garden Salad

Cherry Tomato, Red Cabbage, Carrot, Cucumber, Poppy Seed Dressing
\$3.75

Harvest Salad

Artisan Greens, Fresh Apple, Sultana Raisins, Toasted Sunflower Seeds, Raspberry Vinaigrette
\$3.75

Fusion

Mixed Greens, Canadian Feta Cheese, Dried Cranberries, Toasted Almonds, Maple Balsamic Emulsion
\$4.00

Mediterranean Salad

Tomato, Cucumber, Roasted Bell Peppers, Marinated Red Onion, Canadian Feta Cheese, Flat Leaf Parsley Red Wine Vinaigrette
\$5.00

Main Course

Savory Stuffed Chicken

*Seasoned Boneless Chicken, Traditional Savory Dressing,
Buttery Whipped Potatoes, Seasonal Vegetables,
Home-Style Gravy*
\$16

Roast Pork Loin

*Roasted Pork Loin, Baked Apple & Onion Gravy
Herb & Cheese Pave Potato, Seasonal Vegetables*
\$20

Chicken Supreme

*Seasoned Chicken Breast, Roasted Fingerling Potatoes,
Bacon Chasseur Sauce, Seasonal Vegetables*
\$20

Roast Turkey

*Roasted Turkey, Traditional Savory Dressing, Cranberry Sauce,
Buttery Whipped Potatoes, Seasonal Vegetable's,
Home-style Gravy*
\$22

Stuffed Sole

*Scallop & Crab Wrapped Sole Filet, Light Lemon Veloute
Rice Pilaf, Seasonal Vegetables*
\$18

Heritage Beef

*Slow Roasted AAA Inside Round, Buttery Whipped Potatoes
Home-Style Gravy, Yorkshire Pudding, Seasonal Vegetables*
\$19

Dessert
\$4.00

Old- Fashioned Carrot Cake

Fresh Carrots, Orange Zest, Aged Bourbon, Toasted Walnuts & Cream Cheese Icing

Double Chocolate Brownie

Vanilla Fudge Brownie with Chocolate Ganache & Whipped Cream

Poached Apple

*Honey Crisp Apple, Spiced Apple Reduction
Toffee Sponge Crumble & Whipped Cream*

Strawberry Shortcake

*Fluffy Buttermilk Biscuit, Muddled Local Strawberries
Strawberry & Vanilla Reduction, Fresh Cream*

Lemon & Cream Sponge

Layered Lemon Curd, Cool Cream Icing & Lemon Sponge

Cheesecake

*New York Style Cheesecake, Graham Crust
Chocolate, Strawberry, or Caramel Glaze*

Hors D' Oeuvres

<i>Roasted Mushroom & Onion Tartlet</i>	<i>\$12/dozen</i>
<i>Meatballs (Sweet & Sour or Honey Garlic)</i>	<i>\$14/dozen</i>
<i>Petite Bruschetta</i>	<i>\$14/dozen</i>
<i>Assorted Pinwheels</i>	<i>\$14/dozen</i>
<i>Curry Chicken Canapé</i>	<i>\$15/dozen</i>
<i>Pastry Wrapped Sweet Pork Sausage</i>	<i>\$15/dozen</i>
<i>Roma Tomato with Basil Ricotta Cheese Canapé</i>	<i>\$15/dozen</i>
<i>In House Gravlax & Cream Cheese</i>	<i>\$20/dozen</i>
<i>Poached Shrimp & Dill Cream Canapé</i>	<i>\$18/dozen</i>
<i>California Roll</i>	<i>\$18/dozen</i>
<i>Scallops Wrapped in Bacon</i>	<i>\$23/dozen</i>
<i>Classic Beef & Cheese Slider</i>	<i>\$25/dozen</i>

Platters & Trays

Meat

3 Varieties of Meat
(Serves 20-25)
\$55

Cheese & Crackers

3 Cheeses & Assorted Crackers
(Small Serves 12-15 \$45)
(Large Serves 20-25 \$60)

Cheese Ball & Crackers

(Serves 20-25)
\$48

Fruit

Assorted Fresh Fruit
(Small Serves 12-15 \$35)
(Large Serves 20-25 \$55)

Vegetable

Variety of Fresh Vegetables & Dip
(Small Serves 12-15 \$30)
(Large Serves 20-25 \$50)

Breads & Spreads

Assorted Bread & Spreads
Hummus, Spinach, Artichoke, Caponata
(Serves 20-25)
\$45

Sandwich Tray

A Variety of Craft & Tea Sandwiches
(12 Sandwiches)
\$50

4 Layer Dip

Served with Tortilla Chips
(Serves 20-25)
\$45

Sweet Tray

Assorted Sweets & Cookies
(Serves 20-30)
\$50

Rental Agreement

It is understood and agreed upon by the parties:

- 1) that the Convener purchase *special event liability insurance* privately naming Summer Street as co-insured in the amount of \$1,000,000. Copy to be provided to Summer Street 10 days in advance of the event; _____
- 2) That the Convener is responsible for any damages caused by any person attending or decorating the function. _____
- 3) That the time frame of the function must be followed as agreed (Subject to change given agreement by both parties); _____
- 4) That confirmation of number of meals and/or attendees is required 10 days prior to the date of the event; _____
- 5) That the number of meals (food services) ordered will be paid for regardless of the number of attendees; _____
- 6) That Summer Street reserves the right to dispose of any unused meals (food services) in any manner it deems fit; _____
- 7) That Summer Street reserves the right to cancel any function it deems will reflect poorly on the integrity of the organization; _____
- 8) That deposits are non-refundable in the case of cancellation by the Convener; _____
- 9) That Summer Street reserves the right to move the event to an alternate location within its facilities; _____
- 10) That the Convener exempts Summer Street from any and all claims and expenses presented by any person, firm or corporation for any loss or damages resulting from:
 - a. Labor dispute, flood, fire or act of god;
 - b. The conduct of any person attending the function;
 - c. The conduct of or management of the function by the Convener. _____
- 11) That the Convener agrees to the following payment schedule:
 - a. \$500.00 non-refundable deposit
 - b. Payment in full day of the event _____

Pre-event Decorating

- c. Date _____,
- d. between the hours of _____ and _____;
- e. Contact _____

12) Bar Service

- a. Date _____,
- b. Between the hours of _____ and _____
- c. Corking fee _____

13) Special Requests

- a. _____

14) Security

Summer Street reserves the right to provide security when we deem fit. _____

15) All prices are subject to change _____

16) Bars that do not generate more than \$300 in sales will be charge a \$60.00 per bartender fee. _____

Date agreed to: _____

Date of Event: _____ from: _____ to _____

Convener: _____ Signature of Convener: _____

Address: _____

Tel number: _____ Email: _____

Credit Card # _____ Exp. Date: _____

Name on Card: _____ Signature: _____