

# BEANFIELD MENU

## 2024



CERISE

FINE CATERING



FINE CATERING

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Cerise Fine Catering at Beanfield Centre, Exhibition Place  
105 Princes' Boulevard • Toronto, ON M6K 3C3 • [information.cerisefinecatering@sodexo.com](mailto:information.cerisefinecatering@sodexo.com)

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## Breakfast

*Breakfast Buffets include cold pressed fresh orange juice, Starbucks regular coffee and a selection of teas.*

### Continental

Assorted Local Pastries 

Danishes, Croissants

Freshly Baked Muffins

Individual Greek Yogurt 

Whole Fruit Display   

Bananas, Assorted Apples, Clementines

### Power

Citrus Fruit Salad   


Orange Sections, Grapefruit Sections, Torn Mint,  
Pomegranate Seeds

Spirulina & Pineapple Smoothie   

Banana, Cucumber, Spinach, Mint, Apple Juice

Hot Oatmeal Station 

Dried Cranberries, Dried Apricots, Golden Raisins, Walnuts,  
Toasted Coconut, Sunflower Seeds, Cinnamon Sugar

Egg White & Spinach Frittata   

Potato, Caramelized Onions, Roasted Peppers, Goat Cheese

Turkey Sausage  

### Rise N' Go

Whole Fruit Display   

Bananas, Assorted Apples, Clementines

Orange & Mango Smoothie 

Banana, Pineapple, Soymilk

Individual Overnight Oats Jar 

Dates, Almond Milk, Granny Smith, Granola, Dark Chocolate

Savoury Danish Bites 

Spinach-Feta, Leek-Parmesan

Chicken Sausage Sliders 

Egg, Cheddar, Ancho Mayo, Mini Brioche

### Classic

Fruit Platter   

Assorted Breakfast Pastries 

Croissants, Danishes, Muffins

Individual Greek Yogurt 



Multi-Grain & White Bread 

Peanut Butter, Fruit Preserves, Butter

Scrambled Eggs   

Cheddar, Scallions

Smoked Strip Bacon   

Maple Pork or Turkey Sausage  

Home Fries  

Peppers, Caramelized Onions

Balsamic Glazed Tomatoes   

### Continental In The Six

Assorted Local Pastries 

Danishes, Croissants

Freshly Baked Muffins

Fruit Platter   

Assorted Breakfast Loaves 

Individual Chia Pudding Parfait   
Vanilla Bean Yogurt, Granola, Berries, Coconut

Smoked Salmon Toast 

Lemon Ricotta, Red Onions, Mustard Cress, Rye Bread

Avocado Toast 

Grape Tomatoes, Hemp Seeds, Pea Shoots, Rye Bread

 Vegan  Vegetarian  Gluten Friendly  Dairy Friendly  Nut Friendly

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## Breakfast – Create Your Own

Breakfast Buffets include cold pressed fresh orange juice, Starbucks regular coffee and a selection of teas.

### The Grand

Fruit Platter   

Assorted Breakfast Pastries   
Croissants, Danishes, Muffins

Individual Greek Yogurt 

Multi-Grain & White Bread   
Peanut Butter, Fruit Preserves, Butter





#### Select One:

- Cheese Platter   
*Cheddar, Emmental, Brie, Smoked Gouda, Dried Fruit*
- Smoked Salmon Platter    
*Capers, Red Onions, Lemon, Side Chive Sour Cream*
- Charcuterie Platter    
*Ham, Salami, Prosciutto, Gherkins, Pickled Pearl Onions, Grainy Mustard*











#### Select One:

- Scrambled Eggs    
*Cheddar, Scallions*
- Egg White & Spinach Frittata     
*Potato, Roasted Peppers, Goat Cheese*
- Eggs Benedict  
*Add 5 | Per Person*
- Quiche Lorraine
- Vegetable Quiche 






#### Select Two:

- Maple Pork Sausage 
- Smoked Strip Bacon   
- Chicken Apple Sausage  
- Turkey Sausage  

#### Select One:

- Cinnamon French Toast Sticks   
*Berry Compote*
- Belgian Sugar Waffles   
*Strawberries, Maple Syrup*
- Assorted Bagels   
*Regular and Herb Garlic Cream Cheese*
- Turmeric Tofu Scramble      
*Vegan Cheese*
- Sautéed Mushrooms     
*Goat Cheese, Parsley*

#### Select One:

- Onion Potato Latkes 
- O'Brian Potatoes  
- Spiced Potato Wedges  

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MAY YOUR MORNING BE FANTASTIC






FINE CATERING




## Breakfast Buffet Enhancements

The following are Breakfast Buffet additions only.  
Per person items must match the breakfast guarantee number.  
Price per dozen. Minimum order 3 dozen.

### Sweet Tooth

- Chefs Seasonal Scones 
- Berry Compote, Crème Chantilly
- Chocolate Hazelnut Croissants 
- Warm Apple Turnovers 
- Raspberry Sauce





### Creative Toast

- Brie & Honey Toast 
- Caramelized Pears, Walnut Crumble, Rye Bread
- Tomato & Whipped Ricotta 
- Spiced Pepitas, Micro Herbs, Pickled Onions, Balsamic Reduction
- Assorted Bagels 
- Regular And Herb Garlic Cream Cheese
- Nutella Toast 
- Raspberries, Dried Coconut, Rye Bread

### Handhelds









- Peameal Bacon Potato Bun
- Gouda, Herbed Mayo
- Breakfast Burrito
- Free Range Eggs, Smoked Bacon, Pepper & Onion
- Hash Brown, Cheddar, Chipotle Scallion Aioli
- Bistro Croissant
- Tomato Olive Croissant, Scrambled Egg, Aged Cheddar
- Egg & Cheese English Muffin 
- Tomato Salsa, Spinach

### Juice Bar

- Beet Apple Ginger 
- Carrot Mango Orange Turmeric 
- Cucumber Green Apple 
- Passion Fruit Mango Strawberry 

### Additional Breakfast Enhancements

#### Protein

- Smoked Bacon   
- Maple Pork Sausage 
- Turkey Sausage  
- Scrambled Eggs  

#### Made To Order

- Chef Attended Omelette Station
- Eggs, Egg Whites, Cheddar, Onions, Ham, Mushrooms, Peppers, Asparagus
- Chef Attendant Required
- Minimum of 4 Hours

Breakfast enhancements to accompany breakfast and/or lunch based on a 30 minute service time.

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TAKE A BREAK



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## Breaks

The following are based on 30 minutes of continuous service. The following Break Packages are served with Starbucks regular coffee and a selection of teas.

### Cookies

Assorted Cookies & Biscotti 

Coconut Macarons 

### Doughnuts

Mini Filled Sugar Doughnuts 

Hazelnut Custard

Assorted Dips 

Minted Strawberries, Whipped Cream, Caramel Sauce

### Energize

Apple Berry Smoothie  

Ginger, Agave, Almond Milk

Energy Protein Balls

Nuts, Oats, Coconut, Peanut Butter, Chocolate, Dried Fruit

Mini Jars of Fresh Berries   

### Tropic

Coconut Scones 

Lime & Guava Crème Chantilly

Individual Blueberry Yogurt Parfait 


Almond, Apricot, Granola

### Cantina

Spiced Corn Tortilla Chips  

Guacamole, Salsa Roja

### Café

Mini Triple Cream Brie Croissant 

Red Pepper Jelly

Mini Ham & Swiss

Arugula, Dijon Mayo, Mini Ciabatta

Crudites & Hummus   

### Candy

Candy Display 

M&M's, Skittles, Fuzzy Peaches, Gummies, Nibs

Mini Chocolate Bars

Kitkat, Twix, Aero, Coffee Crisp, Mars

Caramel Popcorn 

### Wellness

Cheese Platter 

Variety Of Cheeses, Berry Compote, Dried Fruit, Grapes, Flatbread, Crackers

Fruit Platter   

Breakfast enhancements to accompany breakfast and/or lunch based on a 30 minute service time.

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## Breaks – À la Carte

Per person or individual items – minimum order 25 guests. Per dozen items – minimum order 3 dozen.

À La Carte | Per Dozen

### Energy Bites

Nuts, Oats, Coconut, Peanut Butter, Chocolate, Dried Fruit

### Breakfast Loaves

Variety Of Sliced Breakfast Loaves

### Assorted Croissants

### Assorted Baked Muffins

### Cookies

### Assorted Brownie Bites

### Mini Petit Fours

Assorted Premium French Petit Fours

À La Carte | Each

### Fruit Platter

### Morning Cheese & Charcuterie Plate

Shaved Prosciutto Cotto, Hard Boiled Eggs, Genoa Salami, Roasted Garlic Hummus, Havarti, Flat Bread & Grissini

### Granola Bars & Cereal Bars

### Chocolate Bars

### Individual Greek Yogurt

### Individual Bags of Miss Vickie's Chips

### Smartfood Popcorn

### Whole Fruit

Display Of Bananas, Assorted Apples, Clementines

### Häagen-Dazs Ice Cream Bars

### Cheese Platter

Variety Of Cheeses, Berry Compote, Dried Fruit, Grapes, Flatbread, Crackers

### Crudité Platter

Assorted Vegetables, Hummus

### Cerise Trail Mix

Oven Roasted Nuts & Seeds, Dried Fruit, Dark Chocolate Chips

To accompany breakfast and/or lunch. Items may be subject to additional labor fees.

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# BREAKTIME BEVERAGES



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## Beverages – À la Carte

Per person items – minimum order 30 Per Persons.

### Coffee & Tea | 50 Cups Per Urn 100 Cups Per Urn

Starbucks Regular Or Decaffeinated Coffee Or Selection Of Teas

### Infused H2o

Minimum 10 Guests

Choice Of One:

- Lime & Basil
- Cucumber
- Strawberry & Ginger

### Infused Iced Tea

Minimum 10 Guests

Choice Of One:

- Lemonade
- Green Tea & Mint
- Herbal Berry

### Soft Drinks

- Coke
- Diet Coke
- Coke Zero
- Ginger Ale
- Sprite

### Premium Soft Drinks

- Flavored San Pellegrino
- Bubly
- La Croix

### Smoothies

Choice Of One:

- Green Smoothie  
*Baby Kale, Avocado*
- Sunshine Smoothie  
*Orange, Mango*
- Apple Berry Smoothie  
*Ginger, Agave*

### Veggie Juice

Choice Of One:

- Beet Apple Ginger
- Carrot Mango Orange Turmeric
- Cucumber Green Apple

### Juice

Choice Of One:

- Orange Juice
- Apple Juice
- Cranberry Apple Nectar

Orders by urn and dozen may be subject to labour fees.

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# LUNCH BUFFETS



FINE CATERING

## Lunch Buffets

The following Lunch Buffet options are served with Starbucks regular coffee and a selection of teas.

### Wok the Wok

Wonton Chips   
Togarashi Aioli

Sweet Potato Noodle Salad      
Bean Sprout, Onion, Peppers Cabbage, Carrot, Ponzu Vinaigrette

Daikon Radish & Napa Slaw     
Scallion Vinaigrette

Citrus Soy Chicken   
Beansprouts, Baby Bok Choy, Grape Tomatoes

Sesame Ginger Beef    
Onions, Carrots, Bean Sprouts, Snow Peas, Garlic Chili Gai Lan

Lemongrass Scented Jasmine Rice   

Mango Choux 

Mini Cheesecake 

### Southern Tex-Mex

Cheddar & Jalapeño Cornbread 

Mixed Baby Greens     
Carrots, Cucumber, Radish, Avocado Poblano Ranch Dressing

Baja Potato Salad     
Mini White Potatoes, Celery, Red Onion, Pickled Jalapeno, Gherkins, Cilantro Ranch Dressing

Cajun Spiced Chicken Breast    
Corn & Black Bean Succotash, Chipotle Tomato Sauce

Ancho Chili BBQ Pulled Beef    
Caramelized Onions, Cilantro Sour Cream

Jambalaya Rice      
Long Grain Rice, Onions, Celery, Peppers, Okra, Tomatoes

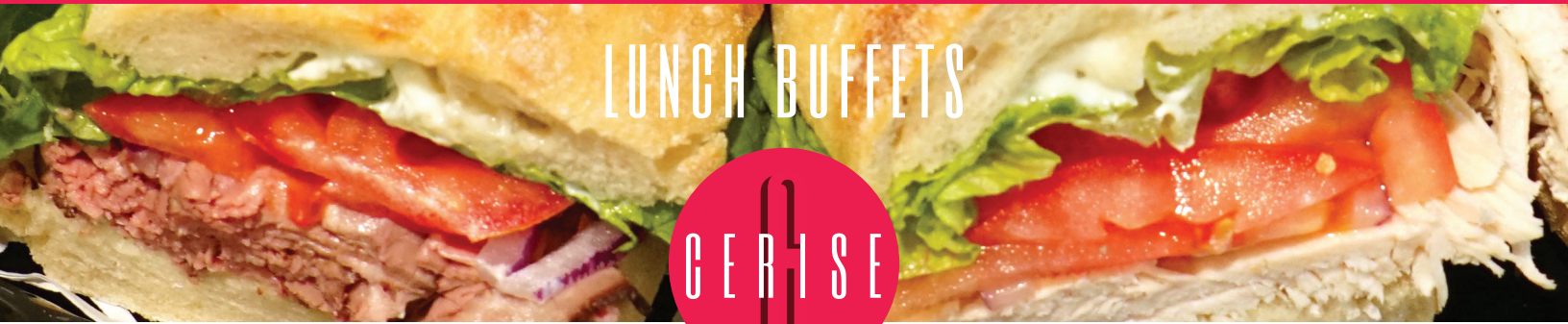
Sweet Potato Fries  
Lime Chive Aioli

Mini Two Bite Brownies 

Apple Crumble Squares 

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# LUNCH BUFFETS



FINE CATERING

## Lunch Buffets

The following Lunch Buffet options are served with Starbucks regular coffee and a selection of teas.

### The Deli Board

Soup – Select One:

- Smoked Tomato Soup 🍷 🌱
- Curried Coconut Red Lentil Soup 🍷 🌱
- Vichyssoise 🌱 🌱 🌱
- Lemongrass Ginger Carrot Soup 🍷 🌱

Salads – Select Two:

- Caesar Salad 🍷  
Add Bacon | 8 Per Person  
Romain Lettuce, Croutons, Parmesan Cheese, Creamy Garlic Dressing
- Mixed Baby Greens 🌱 🌱 🌱  
Carrots, Cucumber, Radish, Avocado Poblano Ranch Dressing
- Baja Potato Salad 🌱 🌱 🌱  
Mini White Potatoes, Celery, Red Onion, Pickled Jalapeno, Gherkins, Cilantro Ranch Dressing
- Village Salad 🌱 🌱 🌱  
Tomato, Cucumber, Red Onions, Kalamata Olives, Feta Cheese, Greek Dressing
- Dried Cranberry & Apple Quinoa Salad 🌱 🌱  
Roasted Yams, Candied Pecans, Quinoa, Cider Vinaigrette

Sandwiches - Select Four:

All Sandwiches Are Assembled On A Variety Of Artisan Breads With Assorted Lettuce Greens And Sliced Tomatoes.

- Roasted Chicken  
Cajun Chicken, Pineapple Salsa, Heritage Greens
- Smoked Turkey  
Cranberry Aioli, Arugula, Swiss Cheese
- Black Forest Ham  
Cheddar, Dijonaise, Heritage Greens
- Tuna Salad  
Scallion Remoulade, Baby Spinach
- Roast Beef  
Smoked Cheddar, Roasted Pepper, Horseradish Aioli, Arugula
- Curried Chickpea 🌱  
Apple, Cabbage, Carrot, Slaw, Curry Aioli
- Grilled Market Vegetables 🌱  
Market Vegetables, Basil Pesto, Spinach

On The Side

- Individual Miss Vickie's Chips 🌱 🌱
- Assorted Dessert Squares 🌱
- Fruit Salad 🌱 🌱 🌱

🌱 Vegan 🌱 Vegetarian 🍷 Gluten Friendly 🌱 Dairy Friendly 🌱 Nut Friendly

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FINE CATERING

## Lunch Buffets

The following Lunch Buffet options are served with Starbucks regular coffee and a selection of teas.

### Gastronomia

Focaccia Crostini   
Bruschetta


Arugula & Radicchio      
Orange Slices, Curly Endive, Balsamic Dressing

Tuscan Bean & Tomato Salad      
Cannellini Beans, Red Onions, Tomatoes, Baby Kale,  
Lemon Dill Vinaigrette

Lemon & Herb Marinated Trout     
Spinach, Sundried Tomatoes

Chicken Cacciatore     
Garlic Rapini, Tomato, Olive, Ragout


Lumache A la Vodka    
Peas, Crisp Basil

Charred Market Vegetables     
Balsamic Reduction



Tiramisu 

Berry Burst Square 

### We The North



Bread, Rolls & Flatbread   
Butter

Cerise Heritage Blend      
Radish, Cucumber, Cherry Tomatoes, Sherry Vinaigrette

Roasted Broccoli & Apple Quinoa Salad    
Baby Kale, Spiced Chickpea, Walnut, Green Goddess

Maple Miso Glazed Salmon    
Haricot Verts, Blistered Grape Tomatoes

Braised Beef Short Rib    
Roasted Mushrooms, Pearl Onions, Roasted Red Pepper

Honey Roasted Root Vegetables    
Squash, Celery Root, Parsnip, Rutabaga, White Turnip

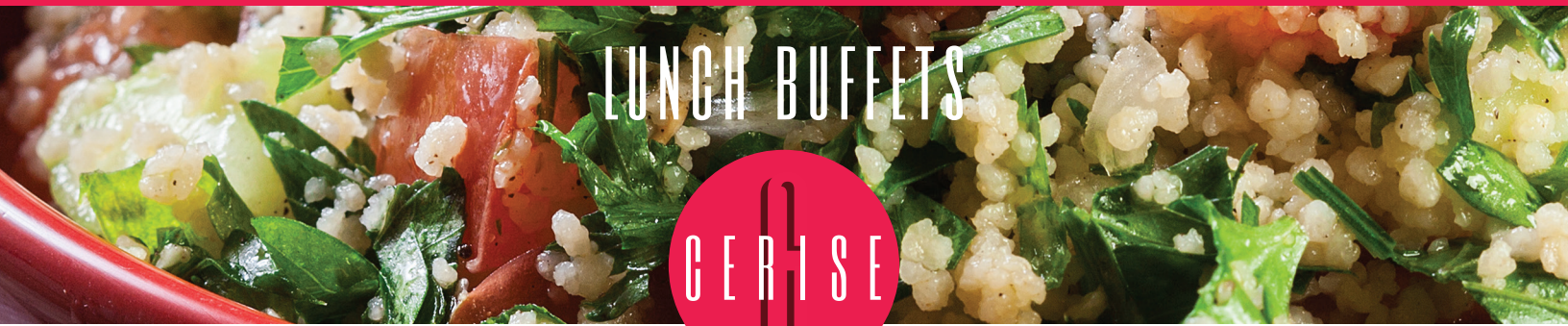
Chive Mashed Potatoes  

Butter Tartelettes  

Raspberry Delice   

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FINE CATERING

## Lunch Buffets

The following Lunch Buffet options are served with Starbucks regular coffee and a selection of teas.

### Mediterra

Pita Bread   
Hummus

Village Salad     
Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Feta Cheese, Bell Peppers, Greek Dressing

Insalata de Lenticchia      
Chickpea, Lentil, Roasted Red Pepper, Shaved Cucumber, Arugula, Oregano Vinaigrette

Oregano Lemon Chicken  
Charred Scallions, Side Tzatziki

Pan Seared Halibut   
Onion Fennel Confit, Capers Olive Chutney, Parsley

Charred Vegetables With Pesto  
Onions, Peppers, Eggplant, Zucchini, Roma Tomatoes

Green Lentil Rice Pilaf    
Basmati Rice, Sundried Tomatoes, Caramelized Onions, Parsley

Lemon Tarts 

Baklava 

### Vegan Alternatives

Green Lentil Rice Pilaf  
Basmati Rice, Sundried Tomatoes, Caramelized Onions, Parsley

Navy Bean Cassoulet Style  
Mushrooms, Carrots, Celery, Wild Rice Pilaf

Cannellini Bean Ragout  
Basil Tomato Sauce, Garlic Rapini



Soy & Ginger Tofu Stir Fry  
Bok Choy, Grape Tomatoes, Bean Sprouts, Snow Peas

Vegan Mac & Cheese   
Butternut Squash Puree, Cavatappi Pasta, Vegan Cheese

Curried Spiced Tofu And Vegetable Stew  
Micro Cilantro, Marinated Tomato

### Taste of India

Warm Naan Bread 

House Greens    
Shaved Apple, Toasted Walnut, Shaved Celery & Carrot, Lime Coconut Dressing

Curried Couscous    
Cherry Tomato, Red Onion, Scallions, Raisins

Spiced Basmati Rice

Tadka Dahl   
Crispy Onion, Diced Tomato, Cilantro

Spiced Paneer & Roasted Vegetables

Butter Chicken   
Tandoori Marinated Chicken, Butter Sauce

Mint Raita 

Mango Choux 

Mini Gulab Jamun 

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## Corporate Plated Lunch

### Menu 1


Thai Coconut Curry Butternut Squash Soup     
Coriander Cream, Toasted Pepitas

Maple Miso Glazed Atlantic Salmon     
Sesame Rice Cake, Bok Choy, Daikon Carrot Slaw

Mango Delice   
Mango Chilled Soufflé Wrapped In Sponge Cake, Chocolate Décor, Fresh Fruit, Raspberry Gel

### Menu 2

Salad Of Baby Beets    
Pickled Beet, Oven Roasted Beets, Whipped Maple Goat, Endive, Arugula, Spiced Pepitas, Rye Cracker

Truffle Chicken Supreme   
Crispy Polenta, Wilted Greens, Roasted Heirloom Carrot, Wild And Cultivated Mushroom

Strawberry Shortcake   
Vanilla Sponge, Strawberries, Crème Patisserie, Crème Chantilly, Fresh Berries, Chocolate Décor, Strawberry Coulis

### Menu 3

Potato Cauliflower Vichyssoise   
Caramelized Cauliflower, Vegetable Chip

Braised Beef Shortrib   
Cabernet Jus, Mushroom Fricassee, Pickled Shallot, Peas, Roasted Roma Tomato, Fondant Potato

Belgian Chocolate Truffle Cake   
Chocolate Sponge, Ganache And Mousse, Fresh Berries, Berry Coulis

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## Dinner Buffets

The following Dinner Buffet options are served with Starbucks regular and decaf coffee and a selection of teas. Any Lunch Buffet option can be served as a Dinner Buffet. Additional 20 per person will be applied.


### Indulge

Bread, Rolls & Flatbread    
Butter

Roasted Butternut Squash Soup   

Mixed Baby Greens Salad     
Cucumber, Carrots, Cherry Tomatoes, Balsamic Vinaigrette

Bacon Potato Salad    
Gherkins, Caramelized Onions, Chopped Eggs, Poblano Ranch

Apple Cranberry Coleslaw   
Toasted Almonds, Creamy Dressing

Pinot Noir Braised Beef Cheek   
Cipollini Onions, Pine Nut Gremolata

Herb Marinated Chicken Breast  
Tomato, Olive, Caper Ragout, Caramelized Honey Fennel

Maple Pommery Glazed Arctic Char     
Cherry Tomatoes

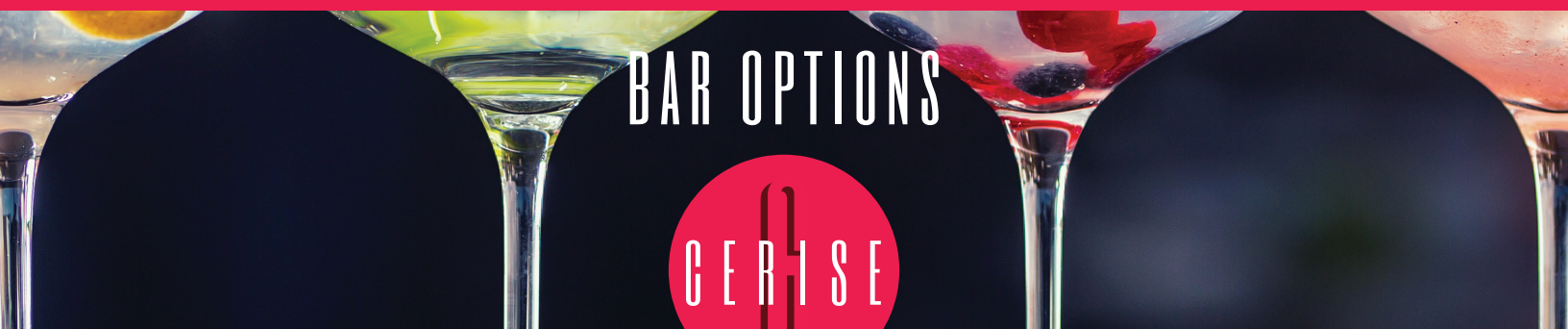
Orecchiette Pasta With Rapini & Olives    
Basil Tomato Sugo, Parmigiano

Herb Roasted Roots    

Assorted Mini Pastries 

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## BAR OPTIONS



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### Select from Host on Consumption or Non-Host

House Wine (By Glass)	Peller Estates Chardonnay, Niagara
House Wine (By Bottle)	Peller Estates Cabernet Merlot, Niagara
House Liquor	Absolute Vodka Bacardi White Rum Beefeater Gin Dewar's White Label Blended Scotch Canadian Club 12yr Rye Whiskey Jim Bean White Label Bourbon
Deluxe Liquor	Grey Goose Vodka Tanqueray London Dry Gin Flor de Caña 7yr Rum Chivas Regal 12yr Rum Crown Royal Rye Whiskey Woodford Reserve Bourbon
House Beer	Steam Whistle Pilsner Mill St. Organic Lager
Premium Beer	Heineken Lager Stella Artois
Non-Alcoholic Beverages	Soft Drinks Juice
Premium Soft Drinks	Flavored San Pellegrino Bubly La Croix

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# BAR OPTIONS



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## White Wine

Peller Estates Chardonnay, Niagara  
Peller Estates Pinot Grigio, Niagara  
Peller Estates Sauvignon Blanc, Niagara  
Good Nature Unoaked Chardonnay, Niagara  
Wayne Gretzky Pinot Grigio, Niagara  
Te mania Sauvignon Blanc, Nelson, New Zealand  
Luigi Righetti Pinot Grigio, Veneto, Italy

## Red Wine

Peller Estates Cabernet Merlot, Niagara  
Peller Estates Merlot, Niagara  
Wayne Gretzky Baco Noir, Niagara  
Trius Pinot Noir, Niagara  
Kinston Estate Shiraz, Clare Valley, Australia  
Domaine Saint Michel Granche, Cotes du Rhone, France  
La Querica Montepulciano d' Abruzzo, Abruzzo, Italy

## Dessert Wine

Private Reserve Vidal Icewine (200ml) Niagara  
Private Reserve Late Harvest Vidal (375ml) Niagara

## Sparkling

Peller Family Reserve Charmat VQA  
XOXO Sparkling Pinot Grigio Chardonnay  
Trius Brut Sparkling  
Terre Gaie Prosecco, Veneto, Italy  
Domaine Chandon Brut Classic  
Moet & Chandon Champagne  
Tattinger, Champagne, France

*Prices are net and subject to 19% Administration fee and 13% HST.*

Cerise Fine Catering at Beanfield Centre, Exhibition Place  
105 Princes' Boulevard • Toronto, ON M6K 3C3 • [information.cerisefinecatering@sodexo.com](mailto:information.cerisefinecatering@sodexo.com)

*An administrative fee of 19% is added to your bill for your catered event/function which is divided between a gratuity for staff and facilities charge (which is not distributed to staff). The gratuity for waitstaff, bartending, and event services staff is 10% of the fee. Please note that food and beverage prices are based on current year and are subject to an annual inflationary increase. Increase not to exceed 5% per year.*



# General Information

1. Menu selection to be determined 6 weeks in advance of the event date(s); final guarantees due 15 business days prior to the event date(s).
2. List of signing authorities to be submitted 6 weeks in advance of the event date(s).
3. Special Bar Requests: Can be accommodated if product is available in Ontario. Imports may be arranged through an LCBO broker for special circumstances and at a minimum, 4 weeks' notice must be provided to allow sourcing. All special orders will be accommodated on a guaranteed sale basis for the entire purchase as it is off list selection and product cannot be returned.
4. Regardless of bar type (host on consumption, package or non-host), a minimum net bar revenue requirement is determined based on Per Person count.
5. Linens:
  - a. When contracting a full day menu package, and/or hot meal, 1 black poly/cotton linen tablecloth for every table of 10 Per Persons is provided on a complimentary basis. Additional linens are available for additional fee.
  - b. Upgraded linens may be sourced and accommodated; additional fees apply.
  - c. Different linen colours may be accommodated when verified 30 days in advance **and** may be subject to additional fees.
6. Regarding plated meals: a list of items to be placed at each place setting, such as programs, gift, swag bag, menus is required 15 business days in advance. With the exception of dinner menus, we recommend your volunteers are organized to set special items, and your decorator to arrange placement of centerpieces.
7. Substitutions in any of the menu packages may be subject to additional fees.
8. Based on size and scope of the event, footprints in various areas will be required for satellite kitchen(s).
9. Cerise takes care of all Per Persons, including those with special dietary requirements. We recommend asking your Per Persons about their dietary needs during the registration process; regarding plated meals, seat assignments, (especially with Pre-Set Appetizers), will assist in avoiding any potential additional charges.
10. Per Person lists with dietary needs/restrictions are to be submitted 15 business days in advance of the event date.
11. Kosher meals request will be accommodated for an additional fee; to be determined based on menu selection; required 15 business days in advance.
12. Halal beef and chicken may be subject to increased price; required 15 business days in advance.
13. Additional labour fee(s) may apply when:
  - a. Order is for less than minimum requirements.
  - b. Order is all à la carte by dozen/urns/pieces.
  - c. Setup of food/beverage in multiple areas.
  - d. Tight turnaround time to refresh room(s).
  - e. Handling of clients rented furniture.
14. Day of menu requests, if able to be accommodated, will be subject to delay in service and based on product availability; subject to a fee of net 45 each.
15. Outside food and beverage is strictly prohibited. Per Persons entering Beanfield Centre with food from outside will be asked to vacate the venue, and the signing authority for the event will be charged net 45 per Per Person on final invoice.
16. An Administrative Fee of 19% is added to your bill for your catered event/function which is divided between a gratuity for staff and a facility charge which is not distributed to staff. The gratuity for wait, bartending and event services staff is 11% of the fee.
17. 13% HST is added to all charges.
18. Prices subject to change based on final menu selection.
19. Payment in full is required 10 business days prior to the event date(s).



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