



Winter Menu 2024

We are proud to be the exclusive caterers for the Bill Reid Gallery of Northwest Coast Art in downtown Vancouver and The MRG Group entertainment venues: Vogue Theatre, Slate Event Space, Imperial Theatre, and Biltmore Cabaret.

*Menu prices are subject to tax and gratuities.
Menu content and pricing is subject to change due to market variables and availability.

Bon Vivant Catering & Events Inc.
w.bonvivantcatering.ca | @bonvivantvr | info@bonvivantcatering.ca
604-921-2665 (COOK)



Bill Reid Gallery of Northwest Coast Art

Named after the acclaimed Haida artist Bill Reid (1920 – 1998), who would have been 100 years old in 2020, this public gallery is nestled in the heart of downtown Vancouver just a short walk from major hotels, the Vancouver Convention Centre and public transit. Guests are surrounded by the stunning gold jewelry and spectacular sculptures by Bill Reid and awed by the towering totem pole by Chief James Hart of Haida Gwaii, in addition to special exhibitions of contemporary Indigenous Art of the Northwest Coast.

In collaboration with Indigenous Chefs across the province, Chef Dino Renaerts has created select canapés that utilize traditional Indigenous ingredients from the sea, the forest, and the plains – in innovative ways.

Cold

Wild Mushroom Bruschetta - fresh herbs, vincotto (vegan)

Beet Cured Salmon Gravlax – potato crisp, dill crème fraîche (gluten free)

Bannock & Salmon - candied wild bc salmon mousse

Pacific Geoduck Ceviche Spoon - lime, cilantro, ancho chile (gluten free) *seasonal availability

BC Albacore Tuna – togarashi spice, wakame, wasabi aioli, tamari (gluten free)

Citrus & Fennel Cured Arctic Char - wild rice blini, dill crème fraîche (gluten free)

Poached BC Sidesripe Shrimp – miso aioli (gluten free)

Smoked Venison Spoon – pickled mushroom, puffed rice (gluten free)

*Marinated Halibut Crudo Spoon – citrus fruits, olive oil (gluten free) *seasonal availability

*Northern Divine Caviar - wild rice blini, trout & arctic char caviars (gluten free) *minimum 3 dozen

*Quails Egg – dill cream, salmon caviar (gluten free)

Hot

Salmon Satay – nettle & lemon aioli (gluten free)

Scallop & Bacon Brochette – miso glaze (gluten free)

Candied Salmon & Corn Fritter – tomato jam (gluten free)

Baked Salt Spring Island Mussel - herb butter, provençal crumb

Smoked Trout Cake – herb aioli

BC Sidesripe Shrimp Risotto Spoon – shellfish reduction (gluten free)

Seared Duck Breast – mountain huckleberry compote (gluten free)

Oka Cheese Tart – bacon, leeks

*Bison Pemmican Meatball – cherry glaze (gluten free)

*Venison Sausage – huckleberry compote (gluten free)

*Wapiti Slider (Elk) – caramelized onion, tomato jam

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Canapé Selection

(some items require additional rentals to fulfill, i.e. tasting spoons, mini forks, shot glasses etc.)

4 pieces per person total (Choose up to 4 options) - \$15.75

6 pieces per person total (Choose up to 7 options) - \$23.75

7 pieces per person total (Choose up to 8 options) - \$27.75

8 pieces per person total (Choose up to 9 options) - \$31.50

10 pieces per person total (Choose up to 12 options) - \$39.50

* additional market price

How much should we order?

45 Minute Light Reception

4 pieces per person

1 - 2 Hour Reception

6-10 pieces per person

hint: add stationary food if it's over a meal period

2 - 4 Hour Evening Reception

10 pieces per person minimum

+ stationary food or action stations if you have space

Cold - (minimum 24pcs)

Cannellini Bean Bruschetta - sweet roasted peppers, vin cotto (vegan)

Grape Bite – blue cheese, pistachio crust (vegetarian)

Roasted Beet Spoon – mint, dill, & horseradish cashew cream (vegan, gluten free)

Endive Spears - blue cheese mousse, citrus marmalade (vegetarian, gluten free)

Artichoke Caprese Skewer – cherry tomato, bocconcini, balsamic glaze (vegetarian, gluten free)

Leek & Gruyere Tart - caramelized onion, royale (vegetarian)

Shoyu Braised Daikon - pickled hon shimeji mushrooms, wasabi oil (vegan)

Provençal Ratatouille Tart - eggplant, capers, zucchini, onions, white bean purée (vegan)

Wild Mushroom Bruschetta – fresh herbs, truffled tahini (vegan)

Caramelized Pear & Blue Cheese – blue Benedictine, roasted hazelnut, crostini (vegetarian)

Three Cheese Gougère – whipped chèvre (vegetarian)

Golden Beet & Chèvre Spoon – pistou, balsamic drizzle (vegetarian, gluten free)

Beet Cured Salmon Gravlax – potato crisp, dill crème fraîche (gluten free)

Smoke Salmon Wrapped Asparagus – dill cream cheese (gluten free)

Shrimp Profiterole - yuzu, sesame, scallion

Ahi Tuna Poke Cone – sesame, tamari, scallions

BC Albacore Tuna Tataki – togarashi spice, wakame, wasabi aioli, tamari (gluten free)

Poached Prawn Cocktail - house made cocktail sauce (gluten free)

*Devilled Egg Toast – trout caviar

*Fresh Shucked Kusshi Oyster - red wine mignonette (gluten free) *minimum 4 dozen

Tarragon Chicken Gougère - pickled tarragon aioli

España Chorizo & Manchego – quince (gluten free)

Marinated Honeydew Melon – crispy prosciutto, pistachio, agrodolce (gluten free)

Smoked Venison Spoon – pickled mushroom, puffed rice (gluten free)

Apricot & Duck Pâté – gherkin, crostini

Rillettes of Duck Confit – fig jam, pickled red onion, gougère

*BBQ Peking Duck Crepe Roll – green onion, spiced hoisin sauce

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Hot - (minimum 24pcs)

Tamari Glazed Carrot - sesame, tahini-yogurt drizzle, micro cilantro (vegetarian, gluten free)

Moroccan Vegan 'Chicken' B'stilla – spices, gardein vegan 'chicken' phyllo purse (vegan)

Basil Pistou Risotto – oven dried tomato (vegan, gluten free)

Miso Roasted Eggplant - sesame & sweet tamari glaze (vegan, gluten free)

Falafel - chickpea, fresh herbs, cashew cream (vegan, gluten free)

Parmesan Arancini – pesto (vegetarian)

Mini Baked Potato - truffle crème fraîche, chives (vegetarian, gluten free)

Chickpea Panisse Fritter – eggplant caponata (vegan, gluten free)

Mini Grilled Cheese – brie, quince jelly (vegetarian)

Spinach & Feta Tart – scallions (vegetarian)

Herb Crepe - wild mushroom duxelles (vegetarian)

Wild Mushroom Tart – fresh herbs (vegetarian)

Smoked Cheddar Mac n Cheese Croquettes - chipotle ketchup (vegetarian)

*Autumn Squash Ravioli – sage butter (vegetarian)

*Mushroom & Ricotta Ravioli – truffle beurre blanc (vegetarian)



Thai Lois Lake Steelhead Satay - coconut curry glaze (gluten free)

Smoked Salmon Tart - dill crème fraiche

Wild Sidestripe Shrimp Risotto Spoon - shellfish reduction (gluten free)

Smoked Trout Brandade - saffron & roasted garlic aioli

Seared Scallop & Crispy Pancetta – balsamic jus (gluten free)

Prawn Satay – spice rub, roasted pepper aioli (gluten free)

*Roasted Sable Fish Spoon - miso, edamame, hon shimeji mushrooms (gluten free)

*Crab & Shrimp Bites - nuoc cham, cilantro

Seared Duck Breast – mountain huckleberry compote (gluten free)

Moroccan Spiced Chicken Satay – yogurt marinade (gluten free)

Chicken Karaage Bites – korean bbq sauce, sesame seeds (gluten free)

Grilled Bratwurst – german mustard (gluten free)

Prosciutto Wrapped Asparagus – vin cotto (gluten free)

Pulled Pork Profiterole – zesty bbq sauce, poblano crema, cilantro

Devils On Horseback – dates, blue cheese, wrapped in bacon (gluten free)

Za'atar Spiced Lamb Satay – pomegranate molasses, mint picada (gluten free)

Albondigas - beef meatball, red wine-tomato sauce

Braised Beef Short Rib Bite - truffle aioli

Spice Rubbed Flank Steak – chimichurri sauce (gluten free)

Miso Beef Meatball – teriyaki glaze (gluten free)

*Beef Wellington Bite – prosciutto, mushroom duxelles, in pastry



Sweets - (minimum 24 pcs, can be stationary or passed)

Coconut Tapioca – mango coulis (vegan, gluten free)

Apple Beignets – cinnamon sugar dust

Profiteroles – espresso cream filling, caramel drizzle

Lemon Drop – tangy lemon curd, macerated strawberries (gluten free)

Petite Lemon Tarts – brûlée meringue

Dark Chocolate Mousse – dark chocolate cup (gluten free)

Coffee S'Mores Shot - coffee chocolate ganache, graham cracker, torched marshmallow fluff (gluten free)

Macarons – made with almond flour, selection varies (gluten free)



Small Plates - (minimum 18 people)

Heartier than a canapé, but smaller than a dinner plate, these dishes can be enjoyed while standing up. Plates can be produced from an Action Station in the venue or from behind the scenes. *Additional rental and labour costs incurred.



Vegetarian

Wild Mushroom Risotto – shaved parmesan (vegetarian, gluten free) - \$9 pp
Orecchiette with Vegetable Ragu – parmesan (vegan without cheese) - \$8 pp
Polenta with Green Harissa – confit tomatoes, king oyster mushroom (vegan, gf) - \$10 pp
Butternut Squash Ravioli – brown butter emulsion, crispy sage (vegetarian) - \$11 pp

Seafood

Steelhead Salmon – farro & chanterelle risotto (gluten free) - \$11 pp
Chili Soy Salmon – soba noodles, mint, nuoc cham, peanuts - \$11 pp
BC Albacore Tuna Niçoise – new potato, haricot vert, quail egg, tomato & olive vinaigrette (gluten free) - \$11 pp
Seared Diver Scallop – white bean purée, balsamic reduction (gluten free) - \$9.50 pp
Wild Sidestripe Shrimp Risotto – lemon, asparagus, parmesan (gluten free) - \$10 pp
Miso Glazed Sable Fish - dashi broth, edamame, hon shimeji mushrooms (gluten free) - \$13 pp
Grilled Humboldt Squid – pearl couscous, roasted peppers, white beans, corn, spicy tomato coulis (gf) - \$10 pp

Meat

Green Goddess Lettuce Cup – diced chicken, green goddess dressing, anchovy crumbs, gem lettuce (gf) - \$8 pp
Butter Chicken Cup – naan, spiced basmati rice, Indian spice creamy tomato sauce (gluten free w/o naan) - \$9 pp
Duck Confit – fricassée of root vegetables, white bean cassoulet, jus (gluten free) - \$12 pp
Petit Poutine Cup – french fries, beef jus, braised short rib, cheese curd (gluten free) - \$8 pp
Grilled Flank Steak - chimichurri, roasted peppers (gluten free) - \$11 pp
BBQ Pulled Pork Takeout – apple & cabbage coleslaw (gluten free, dairy free) - \$9 pp
Bangers & Mash - grilled bratwurst or chicken sausage, garlic mash potato, pickled red onion (gluten free) - \$8 pp

Dessert Station - \$7.50 each (served in 125ml mason jars)

Coconut Tapioca – mango coulis (vegan, gluten free)
Black Forest Cake - chocolate cake, cherry compote, vegan buttercream, shaved chocolate (vegan)
Caramel Budino – honeycomb, toasted almonds, whip cream (gluten free)
Tiramisu – gf lady fingers, espresso, dark rum, mascarpone cream, cocoa (gluten free)
Coffee S'Mores Pie - coffee chocolate ganache, graham cracker crumble, torched marshmallow fluff (gluten free)
NY Cheesecake – gf graham crust, macerated berries (gluten free)
Pavlova - crisp vanilla meringue, lemon curd, macerated berries (gluten free)
Chocolate Valpolicella Crema – mascarpone cream, amaro cherry, amaretti (gluten free without the cookie)



Platter Menu

Fresh Fruit Platter

\$6.00 per person
~ minimum order 10 people

An assortment of sliced seasonal fresh fruit, melons, and berries when in season (vegan, gluten free)

Trio of Dips

\$6.50 per person
~ minimum order 10 people

Lemon, Parmesan & Artichoke (vegetarian), Roasted Red Pepper Tapenade (vegan), and Basil Hummus (vegan) served with sliced baguette & gluten free crackers

Crudité Platter

\$6.00 per person
~ minimum order 10 people

A wide selection of colorful fresh vegetables served with house made dip (vegan dip option available)
*individual cups available for an additional charge

Roasted Squash Platter

\$6.00 per person
~ minimum order 10 people

Chilled roasted butternut squash slices with cardamom & allspice, fresh lime, green chile, yogurt-tahini drizzle (vegetarian, gluten free)

Antipasti Vegetable Platter

\$8.50 per person
~ minimum order 10 people

Tomato & bocconcini skewers, caaponata, olives, artichokes, grilled marinated vegetables, served with crostini (vegan & vegetarian)

Grilled Mediterranean Vegetable Platter

\$7.00 per person
~ minimum order 10 people

Grilled marinated zucchini, peppers, fennel, eggplant, and asparagus, olive oil, balsamic glaze (vegan, gluten free)
*served room temperature

Bruschetta Trio

\$9.00 per person
\$4.25 for one type
~ minimum order 10 people

California – fresh tomato, basil, olive oil, asiago (vegetarian)
Artichoke - artichoke hearts, olive oil, lemon, garlic, aged parmesan
Sicilian - eggplant, capers, zucchini, onions (vegan)
~ served with crostini

Oyama Charcuterie Display

\$9.75 per person
~ minimum order 10 people

Organic and ethically raised meat selections from locally crafted Oyama Sausage Co. served with grain mustard, gherkins, & sliced baguette (gluten free crackers available) *'No Pork' selection add \$3.00

British Columbia Artisanal Cheese Platter

\$11.00 per person
~ minimum order 10 people

A rotating selection of cheese from small producers such as Farmhouse, Natural Pastures, Little Qualicum Cheese, Moonstruck, Poplar Grove, and Kootenay Alpine Cheese - served with sliced baguette, gluten free crackers, & house made marmalades.

Market Cheese Board

\$8.00 per person
~ minimum order 12 people

A selection of sliced or cubed domestic & import cheese, pickles, fruit garnish, croccantini crackers, & gluten free crackers

Market Cheese & Meat Board

\$13.00 per person
~ minimum order 10 people

A selection of sliced or cubed domestic and imported cheese, salamis, olives, pickles, crackers, & gluten free seed crackers

Baked Brie Wrapped in Filo

\$49 per 600g wheel
~ suitable for 8-10 people

Tartufata black truffle paste OR Red wine macerated sundried blueberries (vegetarian) OR Leek and truffle filling (vegetarian) – served with sliced baguette (can be produced without pastry)

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Albacore Tuna Tataki Platter

\$9.00 per person
~ minimum order 12 people

Sliced rare BC albacore tuna, cucumber, radish, sweet sesame-tamari dressing, rice crackers (gluten free)

Smoked Salmon Platter

\$9.00 per person
~ minimum order 12 people

Cold smoked wild salmon, red onion, capers, dill crème fraîche – served with crostinis

Oyster Platter

\$48-54 per dozen
~ minimum order 4 dozen

Fresh West or East Coast oysters (raw) shucked and served on ice, with lemon and mignonette (gluten free)

*We also have full oyster bar set ups with a Shucker!

Prawn Cocktail

\$100/ platter/ 36 pieces

Court bouillon poached, house made cocktail sauce, lemon wedges (gluten free)

Chilled BC Seafood Display

\$11.00 per person (3 - 4 pcs pp)
~ minimum order 12 people

Seasonal selection varies but may include fresh shucked oysters, bc albacore tuna tataki, shrimp cocktail with house made cocktail sauce, cold smoked wild salmon, candied wild salmon, marinated squid, or scallop ceviche (gluten free)

Oysters Rockefeller

\$54 per dozen
~ minimum order 3 dozen

Local oysters, spinach, shallots, garlic, parsley, parmesan, pernod, breadcrumbs, butter
(served hot – kitchen equipment required)

Slow Roasted Sliced Beef

\$15.00 per person
~ minimum order 12 people

AAA Striploin, slow roasted to medium rare, carved, and served room temperature – with soft buns, creamed horseradish, pickled red onion, grainy mustard, mayonnaise (2 buns per person)

Slider Bar

\$12.00 per person
~ minimum order 12 people
(2 sliders per person)

Choose up to 3 types:

Canadian AAA Beef – smoked bacon, aged cheddar, dijon aioli, tomato jam

Pulled Pork - zesty bbq sauce, apple-cabbage coleslaw

Buttermilk Battered Chicken – pickled red onion, sriracha aioli, shredded lettuce

Portobello Mushroom – caramelized onion, blue cheese, garlic aioli (vegetarian)

Satay Bar

\$12.00 per person
~ minimum order 12 people
(3pcs per person)

Choose up to 3 types:

Prawn - spice rub, roasted red pepper aioli

Chicken - teriyaki glaze

Salmon - thai coconut curry

Beef - ginger & lime marinade

Tofu - tamari, garlic, peanut sauce (vegan)

(all items are gluten free)

Chinese BBQ Pig

\$450 – Suckling Pig
~ serves approximately 10-15pl
\$560 – Large Pig
~ serves approximately 50pl

Dry-cure rubbed with Chinese 5-spice, sugar and salt - whole suckling or a large pig that is spit-roasted and displayed on banana leaves. Sliced for guests to serve themselves or can be carved and served by a Chef for an additional charge.
(gluten free)

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More party Ideas:

Hot Chocolate Station

warm whole milk with ghiradelli chocolate,
marshmallow picks, whipped cream canisters
4 litres (approx. 16 servings)

\$72.00



Pick Me Up Station

classic bailey's irish cream liqueur & fresh espresso shots
poured over ice in a snifter glass, with a straw

\$8.00 (1oz.)

\$12.00 (2oz.)



Signature Cocktails

Crafted with your theme as the inspiration.
It could be based on color, spirit, or even your travels.

Starting at \$9.75 each



Cupcake Bar

Decorated with Madagascan Vanilla Swiss meringue butter cream.
Choose: Vanilla bean sponge cake OR Rich chocolate cake.
Filling options: Milk chocolate ganache, Salted caramel,
Fresh raspberry jam, Passion fruit curd, OR Lemon curd
(minimum order 24pcs., max. two flavours)

\$70/dozen, full size

\$70/24pcs, minis



Custom Cake Options:

Custom Occasion Cakes are available from our local partner, Margot Macaron. Your Event Coordinator can provide you with the current offerings and pricing upon request.



Additional Services:

Room Set Up/Décor Installation:

We have extensive experience coordinating weddings, galas, corporate and social events, so our team can assist with installation of décor, flipping rooms, or manning experiential stations. We can even help you with details like packaging wedding favours or creating gift baskets for out-of-town guests. One of our experienced Event Planners would be pleased to discuss where we can support your special day.

Coat Check:

Adding coat check services is a detail guests appreciate and really elevates your event. Costs start at only \$150 for 50 guests. We are proud to mainly employ high school seniors and university students in this department. It's an excellent way to build their resumé and to introduce them to the event industry.

Florals:

We work with a number of florists in the lower mainland and can coordinate these logistics as part of your event timeline. We charge a 10% administration fee to coordinate the logistics. If you have contracted Wedding Planning services, this would be included in that cost.

Music & Entertainment:

We have relationships with numerous booking agents and talented artists across the Lower Mainland. We can assist you with booking this as part of our Wedding Planning contract or can manage their schedule and rider day-of as your Onsite Coordinator.

Transportation Logistics:

We have extensive experience organizing shuttles and busses for events outside of the city core. We charge a 10% administration fee to coordinate all the details. If you have contracted Wedding Planning services, this would be included in that cost.

Wedding Planner:

We have over 20 years' experience coordinating weddings, galas, corporate and social events. We work with you to define your budget, articulate your vision, and then to execute it flawlessly. Packages start at \$1500.

Onsite Coordinator:

You have organized all the details and you are just looking for someone to take your clipboard to manage the day. Rates start at \$750 and include an in-person meeting 3 days in advance to review timelines and vendors.

Booking Policies

Service Staff Rates:

All our service staff have extensive experience in hotels, restaurants, or premium event companies. We do not use staffing agencies. Our staff uniform is a black shirt or blouse, black pants or skirt, black service apron, and a bon vivant nametag. For more casual or outdoor events, the option of a black bon vivant T-shirt with khaki slacks or capris is available.

Server/Busser: \$30/hr

Bartender: \$32/hr

Oyster Shucker: \$35/hr

Host, Greeter, Coat Check: \$25/hr

Event Supervisor: \$40/hr

Solo Lead Server: \$38/hr

Cook On-site: \$35/hr

Executive Chef On-site: \$45/hr

Room Set Up/Décor Installation: \$30/hr

Wedding & Event Coordinators On-site: \$45/hr

Sommelier: \$50/hr

**A Supervisor or Lead Server is required at every event where we provide staffing.*

All service labour charges are calculated hourly, with a minimum 4 hours per employee. Overtime is charged at 1.5 times the hourly rate after an 8-hour shift. Charges for labour are double on Statutory Holidays. The Supervisor or Lead Server and Culinary staff are paid from the time they arrive at the shop to load the van, until the time they arrive back at the shop and unload the van. Locations outside of Vancouver or the Northshore will incur travel time, ferry fees, or fuel service charges. Parking is required for our catering vehicles and will be charged to the client if not available onsite. Your Event Planner will provide that information in the quote.

Rentals:

We reserve the right to coordinate all rentals required for our food and beverage service. Unlike other catering companies, we do NOT charge a markup (or 'insurance' as our competitors call it) on these rentals when through our chosen service partner. As the client, you are responsible for all costs associated to broken, damaged, or missing rentals, including replacement costs, related to your event. For other outside providers such as florists, décor, transportation, photography, tenting, or audiovisual, a 10% service charge will be added to cover our administrative costs of managing these suppliers and we will invoice these costs in advance to the Client.

Final Guest Count:

The final guest count is required a minimum 7 calendar days in advance of your event date(s). This includes all dietary requirements. After that time, we will do our best to accommodate increases, but we are not able to accommodate decreases. The estimated number of guests will be considered the guarantee for billing purposes unless the final guest count is received as required. Please note that external vendors such as F&B and décor rentals may not be able to accommodate changes without a longer lead time. For seated events with multiple tables, the final guest list with table assignments is required 3 business days in advance and is preferred in an Excel spreadsheet that includes the guest's dietary needs.

Allergies & Dietary Restrictions:

We can accommodate most allergies and dietary restrictions, but we are NOT a nut or gluten free facility. We will do our best to avoid cross contamination but assume no liability for adverse reactions to products produced in our facility. We also assume no liability for adverse reactions to food cooked or plated in facilities for which you have contracted us to provide catering. Special meals or substituted ingredients may incur additional menu and/or labour costs.

*There has been a substantial increase in special meal requests for guests with food allergies and special diets. To protect you and your guests, please find out if the request is an allergy and its severity, or just a diet preference.

Taxes & Gratuities:

There is an 18% service charge on the food and beverage portion of the invoice when service or culinary staffing are onsite. All other order types are subject to a 3% service charge.

The entire invoice, including gratuity & service charges, are subject to 5% GST. Liquor is subject to 10% PST.

Payment Policies:

To secure our services for the date of your event, we require a signed contract and completed credit card form. Your event is not considered confirmed otherwise. A deposit of 75% of the food, beverage, labour estimate, rental equipment quote, and external vendor quotes is due no less than 30 calendar days prior to your Event Date and will be processed to the credit card on file, unless other payment devices are arranged in advance. External vendor quotes are subject to their own policies which will be communicated by your planner. All contracts for tenting will be put in the client's name and will require additional signing, with payment made directly to the vendor.

Following completion of your event, actual labour and rental charges will be tallied, along with beverage consumption if applicable, to produce the final invoice. The balance is due upon receipt of the invoice and will be charged to the credit card on file. We accept Visa, MasterCard, and American Express. For any event order over \$5,000 a 2% processing fee for credit card payments will be charged on the entire total. Otherwise, the balance is due within 3 business days of receipt of the final invoice if paying by electronic funds transfer, corporate cheque, or international wire, with express approval in advance of your event. A signed credit card authorization form must be on file regardless of your chosen payment option.

Cancellations:

In the event of any cancellation by the Client, an administrative fee equivalent to 10% of the deposit and prepayments will be held back from any deposit refund.

For cancellations occurring 14-21 calendar days prior to the event date, we will apply 85% of the balance of your deposits and prepayments towards another catering order occurring within 90 days of the originally contracted event date(s), less any penalties charged by external vendors. All menu costs are subject to change.

For cancellations occurring 4-13 calendar days prior to the event date, we will apply 75% of the balance of your deposits and prepayments towards another catering order occurring within 90 days of the originally contracted event date(s), less any penalties charged by external vendors. All menu costs are subject to change.

For cancellations occurring in the 72 hours prior to the event date, all deposits and payments on the account for catering and external vendors will be forfeited.

In the event of a cancellation by the caterer, all deposits will be refunded in full.

Liability & Indemnification:

You are responsible for safely transporting you and your guests to and from the chosen venue, and will indemnify and save us harmless if you fail to do the same.

You are entirely responsible for any damages to the location or venue in any way, except gross negligence by the caterer, and will supervise all event participants to ensure that they conduct themselves in an orderly manner.