



TEMPLE GARDENS CENTRE



Catering Menu



BREAKFAST BUFFETS

HEALTHY CHOICE \$15 PER PERSON

Includes:

- Assorted Loafs
- Hard-Boiled Eggs (GF)
- Assorted Yogurt (GF, VEG)
- Granola Crunch (GF, VEG, V)
- Sliced Apples (GF, VEG, V)

HOMESTYLE BREAKFAST \$20 PER PERSON

Includes:

- Scrambled Eggs (GF)
- Breakfast Sausage (GF)
- Roasted Potatoes (GF, VEG)
- Assorted Pastries
- Fresh Fruit Salad (GF, VEG, V)

BREAKS & SNACKS

COOKIE BREAK \$5 PER PERSON

- Assorted Cookies and Brownies (GF)

HEALTHY BREAK \$6 PER PERSON

- Assorted Yogurt (GF, VEG)
- Granola Bars (GF, VEG, V)
- Sliced Apples (GF, VEG, V)

SWEET & SALTY BREAK \$7 PER PERSON

- Assorted Lays Chips (GF)
- Fruit Snacks (GF, VEG)
- Rice Krispy Bars (GF)

BEVERAGES

COFFEE & TEA SERVICE \$26 | REFRESH \$13 PER 12 CUP URN Decaf available upon request \$70 | REFRESH \$35 PER 36 CUP URN

BOTTLED COKE PRODUCTS \$4 EACH Assorted Bottled Coke Products

BOTTLED BEVERAGES \$4.5 EACH Assorted Minute Maid Juices

All prices are subject to applicable taxes, 10% management fee, and 10% gratuity.

LIGHT LUNCH MENU

\$23 PER PERSON

MAX 60 PEOPLE

ALL LUNCHES ARE INDIVIDUALLY WRAPPED AND READY TO GRAB & GO FOR YOUR CONVENIENCE



OPTION #1: COLD VIETNAMESE NOODLE BOWL

VIETNAMESE CHICKEN NOODLE BOWL:

Chicken and fresh vegetables tossed in an Asian glaze sauce served over a bed of vermicelli noodles

VEGETARIAN OPTIONS AVAILABLE

UPGRADE TO THE FULL DAY PACKAGE

(Additional \$18 per person)

INCLUDES:

- All day coffee & Tea
- All day Coke Products, Bottled Water, Assorted Juices
- Morning Snack - Assorted Yogurt, Sliced Apples, and Granola Bars
- Afternoon Snack - Assorted Lays Potato Chips, Assorted Candy Bags, Rice Krispy Squares, Sliced Apples

OPTION #2: SOUP & SANDWICH

SOUP OPTIONS: (CHOOSE 1)

(ALL SOUPS GLUTEN FREE)

- Cream of Mushroom
- Broccoli & Cheese
- Homestyle Vegetable
- Potato & Leek
- Creamy Tomato & Red Pepper

ASSORTED SANDWICHES:

(AVAILABLE IN GLUTEN FREE)

- Ham & Cheese
- Turkey & Cheese
- Classic Egg Salad
- Classic Chicken Salad

OPTION #3: GARDEN SALAD & WRAP

CHICKEN WRAP:

Sliced chicken, romaine lettuce, red onion, cheese, and our signature house dressing served in a flour tortilla

SPINACH WRAP:

Spinach, fresh vegetables, lettuce, cheese, and our signature house dressing served in a flour tortilla

ASSORTED DRESSINGS GLUTEN FREE

All prices are subject to applicable taxes, 10% management fee, and 10% gratuity.



HOT LUNCH MENU

\$26 PER PERSON

OPTION #1: TASTE OF INDIA

Butter chicken, Bell peppers , Basmati rice (GF), Naan Bread

OPTION #2: TASTE OF UKRAINE

Smokie, Perogies, Cabbage Rolls, Dinner Roll

OPTION #3: TASTE OF ASIA

Korean Beef, Broccoli, Basmati rice (GF), Dinner Roll

OPTION #4 TASTE OF ITALY

Baked Chicken Alfredo, Marinara Sauce (GF, VEG, V), Penne Noodles (GF, VEG), Garlic Sticks

ALL LUNCH BUFFETS INCLUDE :

- Coffee, Tea, Water
- Garden Salad (GF Dressing)
- Assorted Squares

UPGRADE TO THE FULL DAY PACKAGE

(Additional \$18 per person)

INCLUDES:

- All day coffee & Tea
- All day Coke Products, Bottled Water, Assorted Juices
- Morning Snack - Assorted Yogurt, Sliced Apples, and Granola Bars
- Afternoon Snack - Assorted Lays Potato Chips, Assorted Candy Bags, Rice Krispy Squares, Sliced Apples

All prices are subject to applicable taxes, 10% management fee, and 10% gratuity.

DINNER BUFFET

\$35 PER PERSON

OPTION #1:

Dijon Crusted Roast Beef (GF), Yorkshire Pudding, Redskin Mashed Potatoes (VEG), Coleslaw (GF,VEG), Carrots (VEG, V), Gravy (GF), and Horseradish Aioli (GF)

OPTION #2:

Grilled Chicken Bruschetta (GF), Basmati rice (GF,VEG,V), Broccolini (VEG,V), and Garden Salad

OPTION #3:

Slow Roasted Greek Pork Loin (GF), Roasted Potatoes (GF, VEG), Brussel Sprouts (GF, VEG,V), Greek Salad, and Au Jus

ALL ENTREES INCLUDE :

- Chef Carved or Served Protein
- Dinner Buns and Butter
- Cheesecake:
Blueberry or Cherry Topping
- Assorted Pies
- Carrot Cake (GF, VEG,V)
- Water Pitchers and Glasses on tables

All prices are subject to applicable taxes, 10% management fee, and 10% gratuity.



CATERING POLICIES

OUTSIDE FOOD AND BEVERAGE IS STRICTLY PROHIBITED.

OUR APPROACH

The catering team at Temple Gardens Centre, led by our Executive Chef, is dedicated to enhancing your event and providing guests an exceptional dining experience.

Our menu is thoughtfully designed with our guests' needs and preferences in mind, ensuring that every event is both memorable and inclusive. Whether you're planning a corporate gathering, wedding, family celebration, or private event, we offer a wide range of options to suit every occasion. We take dietary restrictions seriously and are proud to provide delicious gluten-free, vegan, and vegetarian selections. Our team works closely with each client to craft a personalized food and beverage experience that reflects your vision and leaves a lasting impression. If you have something specific in mind, we're happy to customize a menu tailored just for your event.

GUARANTEES

To ensure the success of your event(s) it is necessary we receive your final guarantee for each meal function by the following schedule:

- Events less than 100 people require the final guarantee two (2) business days prior to the event.
- Events up to 250 people require the final guarantee five (5) business days prior to the event.
- Events between 250-500 people require the final guarantee seven (7) business days prior to the event.
- Events over 500 people require the final guarantee ten (10) business days prior to the event.

Please note the above schedule does not include weekends or holidays. Once the final guarantee is due, the count may not be decreased. For every event, the caterer shall be prepared to serve 5% over the final guarantee, up to 25 meals.

For any cancellations that happen after the guarantee is due, a 50% charge will still be applied to your event. *

****Please note that we will take into consideration the cancellation charge on an individual basis dependent on event size, type of event, and unforeseen circumstances.***

ALCOHOL REGULATION

Oak View Group(OVG), as a licensee agent, is responsible for the sale and service of alcoholic beverages in accordance with the Liquor Control and Licensing Act and Regulations. Therefore, in compliance with the law, all alcoholic beverage must be supplied and served by OVG. OVG requires the right to request two forms of ID of any person to verify their age (must be 19+) and to refuse beverages service to minors, intoxicated persons, or those who cannot produce valid ID. In accordance with OVG service regulations, all alcohol sales will end no later than 30 minutes prior to the end of any event. Alcoholic beverages cannot be taken from the premises.

TAXES

All prices are subject to 5% GST. All food and non-alcoholic beverages are also subject to 6% PST. Alcoholic beverages are subject to 10% LCT.

MANAGEMENT FEE

All catered events are subject to a 10% Management Charge. The Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity or service charge, nor is it purported to be a tip, gratuity or service for any wait staff employee, service employee, service bartender or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides services for our guests.

GRATUITY

All catered events are subject to a 10% Gratuity Charge. The entire gratuity will be distributed to hourly employees providing food and beverage services for the event.

FOOD AND BEVERAGE PROVIDER

OVG is the exclusive provider of all food and beverage at Temple Gardens Center

ADDITIONAL CATERING INFORMATION

INCLUDED WITH ALL BREAKFAST, LUNCH & DINNER PACKAGES

Tables are draped with black tablecloths and included centerpieces with buffet-style cutlery rolled in paper napkin for your convenience.

ENHANCEMENTS

We're happy to work with you to create a table setting experience that complements your event and leaves a lasting impression on your guests. Please note that additional changes apply to the following enhancements:

- Wine & glasses placed on tables
- Wine bar
- Action stations
- Passed appetizers
- Specialty cocktail bar featuring local fare
- Cutlery rolled in client-provided cloth napkins

BAR SERVICES

A minimum charge of \$175 will be applied to any cash bar service if the minimum spend is not met

OUTSIDE FOOD & BEVERAGE POLICY

If food and beverage services are not ordered through us and outside food and/or beverages are brought in by the organizer or guests without the expressed written consent of the Director of Food & Beverage, a \$50 fee will be applied to your event.

If food and beverage are ordered and outside items are brought in, we will kindly ask that they be removed from the venue. Failure to do so will result in a \$50 fee added to your final invoice.

BUFFET SERVICE TIMING

To preserve freshness, maintain food safety, and reduce waste, buffet menu packages are designed to be displayed and served for a maximum of 1.5 hours.

**FOR MORE INFORMATION OR TO CUSTOMIZE YOUR EVENT EXPERIENCE, PLEASE CONTACT OUR
FOOD & BEVERAGE DIRECTOR:**

LARRY RUTHERFORD



LRUTHERFOR@TEMPLEGARDENSCENTRE.CA



306-624-2047