



Thank you very much for your enquiry regarding catering services for your upcoming Wedding Reception. We are confident in not only providing the best food and service possible, but also with helping you through the planning process for your event. Please be assured that your business is very valuable to us at Elizabethan Catering Services Ltd.

The items listed here are only a suggestion and we pride ourselves in being able to provide exactly what you would like, even if it is not listed here. We are very flexible with our menus and would appreciate any feedback that you would like to give us. Also, we are flexible with the type of service that we provide. The following menus reflect varying levels of service. Let us work with you to determine the level of service your event requires.

**What Our Price Includes (at a glance)**

Don't be fooled by the appearances of a bargain when it comes to professionally catered events – just what are you getting? You may be surprised to find that other caterers quote on just the food portion; “expected” touches like china, glassware, linens, and the like all come as additional charges to the bottom line. All said, the deal is suddenly not so sweet anymore! We are proud of such a no-nonsense approach and provide you a simple total (An easy to understand “Bottom Line”) that includes everything that makes a formal catering affair truly elegant. Truthfully, comparing items side-by-side like this affirms our approach, one we have stayed with since 1985! **We promise that there will be No Hidden Extras!**

**HAVE A LOOK AT JUST WHAT WE BUNDLE INTO OUR PACKAGES, COMPARED TO OTHER CATERERS**

ONGOING EVENT CONSULTATION	X	ONSITE EVENT MANAGEMENT	X
FORMALLY ATTIRED STAFF	X	BUFFET LINE TABLECLOTHS (WHITE OR IVORY) AD SKIRTS (BLACK)	X
COCKTAIL NAPKINS	X	SPECIALTY TABLE LINENS (CAKE, GIFT, GUEST BOOK)	X
SILVERWARE FOR MEAL AND DESSERT	X	CHINA DINNER PLATES	X
CHINA DESSERT PLATES	X	CUSTOMIZED MENU PRINTING	X
CONTINUOUS BUSSING OF TABLES	X	KITCHEN CLEAN UP	X

Kindest regards,  
**ELIZABETHAN CATERING SERVICES**

**STEVEN D. MARSH – OWNER WHO CARES!**





## **INCLUDED IN YOUR EXPERIENCE**

### **EVENT PLANNING**

OUR EXPERIENCED SALES TEAM WILL BE MORE THAN HAPPY TO HELP PLAN THE CATERING PORTION OF YOUR EVENT. WE HAVE EXTENSIVE KNOWLEDGE OF EDMONTON AND AREA FACILITIES AND WILL BE MORE THAN HAPPY TO OFFER ADVICE, BASED ON PREVIOUS EXPERIENCES, FOR THE VENUE OF YOUR CHOICE.

### **MENU PLANNING**

HAVING DESIGNED THOUSANDS OF SUCCESSFUL MENUS IN THE PAST, WE ARE ABLE TO HELP YOU DESIGN ONE FOR YOUR SPECIAL EVENT. MENU ITEMS ARE EXTENSIVE AND ADVICE ON SPECIFIC ITEMS ARE ESSENTIAL FOR BOTH THE BUDGET AND YOUR UNIQUE TASTES. "MIX AND MATCH" IS OUR SPECIALITY. DIETARY CONCERNS ARE ADDRESSED ALSO, WHETHER VEGETARIAN, CELIAC, DIABETIC ETC, WE ARE HAPPY TO ADVISE YOU.

### **HALL SETUP**

- ELIZABETHAN STAFF WILL ARRIVE PRIOR TO THE FUNCTION TO SET ANY TABLES.
- ADDITIONAL LINENS FOR THE GUEST TABLES ARE AVAILABLE UPON REQUEST
- ATTRACTIVE SET UP OF ANY BUFFET LINES AND BARS WHERE APPLICABLE.
- SPECIAL ATTENTION WILL BE PAID TO THE SETTING UP OF THE HEAD TABLE AND SPECIALTY TABLES WHERE APPLICABLE.

### **COMPLETE EVENT SERVICE**

- ELIZABETHAN WILL ENSURE THAT ALL GUEST TABLES ARE CLEARED AS REQUIRED AND THAT THE BUFFET TABLES ARE BEING REPLENISHED.
- DURING ANY SPEECHES OR PRESENTATIONS, ALL CLEARING WILL CEASE, TO ENSURE A QUIET SETTING. ANY ACTION STATIONS WILL ALSO RESPECT THIS UNLESS OTHERWISE REQUESTED.
- THE TABLECLOTHS WILL REMAIN ON ALL TABLES TO MAINTAIN THE FORMAL SETTING OF THE ROOM.
- THERE MAY BE ITEMS LEFT BEHIND AND IT IS YOUR RESPONSIBILITY TO RETURN THESE ITEMS TO ELIZABETHAN CATERING SERVICES WITHIN 48 HOURS OF THE EVENT. CHARGES WILL APPLY FOR LATE RETURNS UNLESS PRIOR ARRANGEMENTS HAVE BEEN MADE.





## **HORS D'OEUVRES**

SERVICE TIMES ARE BASED ON A TWO HOUR MAXIMUM LIMIT. 12, 14, OR 18 PIECES

### **SUGGESTED PREMIUM MENU**

#### **HOT STATIONED & COLD BUTLERED**

WON TON WRAPPED MUSHROOM PORK  
(WITH HONEY HOISON SAUCE)  
MAPLE GLAZED CHICKEN SKEWERS  
LOBSTER AND WHITE TRUFFLE RAVIOLI  
(WITH SCALLIONS AND FLYING FISH ROE)  
SEA SCALLOPS WRAPPED IN BACON  
AN ARRAY OF CANAPÉS  
FRESH ASPARAGUS SPEARS WITH  
PROSCIUTTO HAM  
STUFFED CHERRY TOMATOES WITH BABY  
SHRIMP AND CRAB  
BUTTERNUT SQUASH RISOTTO CAKE  
(WITH APPLEWOOD SMOKED SCALLOP AND PEA  
SHOOT PESTO)  
POTATO TORTILLA CUP  
(WITH CHARRED TOMATO SALSA AND CHEVRE)  
STANDARD SELECTION OF CHEESE,  
PICKLES/OLIVES/BEETS/ONIONS  
MEDLEY OF CRISP SEASONAL VEGETABLES  
& DIPS  
PASTRIES & DESSERT SQUARES  
(2 PIECES PER PERSON)  
SEASONAL FRESH FRUIT  
Tea & Coffee

### **SUGGESTED COCKTAIL MENU**

#### **ALL ITEMS STATIONED**

COCKTAIL SAUSAGE ROLLS  
(WITH HONEY MUSTARD DIP)  
MINI THREE CHEESE QUICHE  
MINI 3 CHEESE PEROGIES WRAPPED IN  
BACON  
HOT & SPICY MEATBALLS  
INDIVIDUAL SPANIKOPITA WITH TZATZIKI  
SAUCE  
STUFFED MUSHROOM CAPS  
SMOKED STEELHEAD TROUT ON RYE  
PUFF PASTRY POCKETS  
GARLIC ROASTED PITA WEDGES  
(TRIPLE OLIVE FETA DIP , SALMON CAMEMBERT  
DIP & HUMMUS)  
CHEESE STRAWS  
CHEESE AND PICKLES  
MEDLEY OF CRISP SEASONAL  
VEGETABLES & DIPS  
SELECTION OF DESSERT SQUARES  
(2 PIECES PER PERSON)  
SEASONAL FRESH FRUIT  
TEA & COFFEE

## **ALTERNATE SUGGESTIONS**

**ALTERNATE MENU CHOICES LISTED BELOW. FEEL FREE TO CHANGE ANY ITEM FOR ANOTHER ONE. SOME MENU CHOICE ALTERNATES MAY INCREASE OR DECREASE THE PRICE, SO PLEASE DISCUSS WITH YOUR SALES ASSOCIATE.**





## **SILVER SELECTION HORS D'OEUVRES**

### **HOT SELECTION OF HORS D'OEUVRES**

CHICKEN FINGERS, BARBECUE CHUTNEY  
DIP  
COCKTAIL SAUSAGE ROLLS, HONEY  
MUSTARD DIP  
MINI THREE CHEESE QUICHE  
BEEF TERIYAKI SKEWERS  
THREE ALARM CHICKEN WINGS  
MARINATED GLAZED CHICKEN SKEWERS  
HOT AND SPICY MEATBALLS  
STUFFED MUSHROOM CAPS FLORENTINE  
BACON WRAPPED PEROGIES

### **COLD SELECTION OF HORS D'OEUVRES**

OPEN FACED SANDWICHES  
ASSORTED MINI STUFFED PITA BREADS  
CHEESE STRAWS  
PATE DE MAISON, PETIT TOAST POINTS  
SMOKED STEELHEAD TROUT ON RYE  
BREAD  
STUFFED DEVILLED EGGS  
CHERRY TOMATOES STUFFED WITH BABY  
SHRIMP & CRAB  
AN ARRAY OF CANAPÉS

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## **GOLD SELECTION HORS D'OEUVRES**

### **HOT SELECTION OF HORS D'OEUVRES**

BLUE CHEESE STUFFED MUSHROOMS  
EMSPANADITAS  
GRILLED SAUSAGE TAPAS  
JAMAICAN JERK CHICKEN, TAMARIND  
CHUTNEY DIP  
POLENTA MUSHROOM CROSTINI  
CAJUN SHRIMPS & SCALLOPS  
JUMBO SHRIMP WITH GARLIC BUTTER  
TANDORI SHRIMP WITH REITA YOGHURT DIP  
SEA SCALLOPS WRAPPED IN BACON  
APPLE STUFFED MUSHROOMS

### **COLD SELECTION OF HORS D'OEUVRES**

CRAB ASPARAGUS DIJONNAISE  
PARMESAN SHRIMP PUFFS  
PESTO OLIVE PINWHEELS  
PUFF PASTRY POCKETS  
RED DELICIOUS APPLE WEDGES WITH  
PORTED CHEDDAR AND DRIED  
CRANBERRIES  
CHERRY TOMATOES WITH RED CHILI  
DAIKON SALAD  
CALIFORNIA ROLL





## **PLATINUM SELECTION HORS D'OEUVRES**

### **HOT HORS D'OEUVRES**

APPLE WOOD SMOKED LAMB LOIN WITH PINK PEPPERCORNS AND PEA SHOOT PESTO  
MINI FRENCH CHICKEN POPS  
PUMPKIN SEED CRUSTED CHICKEN SKEWER WITH CILANTRO LIME DIP  
WON TON WRAPPED MUSHROOM PORK WITH HONEY HOISON SAUCE  
LOBSTER AND THAI BASIL DUMPLING IN RED CHILI AND STAR ANISE CREAM  
LOBSTER AND WHITE TRUFFLE RAVIOLI WITH SCALLIONS AND FLYING FISH ROE  
COCONUT CRAB CAKE WITH MANGO REITA  
ESCARGOT BOURGUIGNON IN PUFF PASTRY

### **COLD HORS D'OEUVRES**

MISO ROASTED BEEF TENDERLOIN WITH EDAMAME CRÈME FRAICHE  
BEEF TENDERLOIN CARPACCIO ON SOURDOUGH CROSTINI WITH LEMON AIOLI AND FRIED  
CAPERS  
ALDER SMOKED CHICKEN AND PEAR SALAD WITH WHITE CHEDDAR CRISP  
APPLE WOOD SMOKED PORK TENDERLOIN ON SWEET POTATO BRIOCHE WITH RADISH SLAW  
FRESH ASPARAGUS SPEARS WITH PROSCIUTTO HAM  
ORANGE SCENTED TUNA TARTAR IN WON TON CONES  
BUTTERNUT SQUASH RISOTTO CAKE WITH APPLE WOOD SMOKED SCALLOP AND PEA SHOOT  
PESTO  
PREMIUM SUSHI SELECTION  
POTATO TORTILLA CUP WITH CHARRED TOMATO SALSA AND CHEVRE  
GRILLED LEEK AND HOTCHKISS TOMATOES ON FOCCACIA WITH SYLVAN STAR GOUDA

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## **BOOKING POLICIES**

- TO CONFIRM YOUR BOOKING, THE GREATER OF 50% OR \$500.00 OF YOUR ESTIMATE TOTAL WILL BE REQUIRED. AS WE FREQUENTLY SELL OUT DATES WELL IN ADVANCE, WE ENCOURAGE YOU TO HAVE YOUR DEPOSITS IN TO ASSURE YOUR RESERVATION.
- ALL QUOTED PRICES WILL BE GUARANTEED FOR 30 DAYS. ONCE A DEPOSIT IS RECEIVED YOUR PRICING WILL NOT CHANGE.
- PRICING EXCLUDES GST WHICH WILL BE CHARGED AT THE CURRENT RATE, AND GRATUITIES WHICH WILL BE CHARGED AT 16.5% OF FINAL INVOICE.. THEY WILL SHOW AS SEPARATE ITEMS ON YOUR INVOICE.
- PRICING WILL INCREASE BY 10% FOR EVENTS FALLING ON STATUTORY HOLIDAYS, AS WE DO PAY OUR STAFF OVERTIME AS PER THE ALBERTA LABOUR STANDARDS.
- FOR EVENTS OUTSIDE THE EDMONTON AREA, A DISTANCE SURCHARGE WILL APPLY; PLEASE CONFIRM WITH US PRIOR FOR PRICING. THANK YOU!

## **CANCELLATION POLICIES**

- SHOULD YOU NEED TO CANCEL OUR SERVICES PRIOR TO SIX MONTHS TO YOUR FUNCTION, WE WILL HAPPILY REFUND YOUR DEPOSIT(S) LESS A \$50 CONSULTATION FEE.
- FOR CANCELLATIONS BETWEEN SIX AND THREE MONTHS PRIOR TO YOUR FUNCTION, WE WILL REFUND 50% OF YOUR DEPOSIT(S) LESS A \$50 CONSULTATION FEE.
- FOR CANCELLATIONS THREE MONTHS OR LESS PRIOR TO YOUR FUNCTION, WE WILL RETAIN THE FULL DEPOSIT(S).

## ***SATISFACTION GUARANTEE***



SINCE WE SO PASSIONATELY BELIEVE IN OUR SERVICES, WE WANT TO INSTILL FURTHER CONFIDENCE IN YOUR CATERING CHOICE. HOW MANY OTHER CATERERS WILL GUARANTEE THEIR WORK?

**IF YOU ARE UNHAPPY WITH US AND WE CANNOT FIND A SOLUTION TO PLACE YOU AT EASE, WE'LL CATER ANOTHER FUNCTION OF EQUAL OR LESSER VALUE FOR YOU WITH THE SAME NUMBER OF GUESTS ABSOLUTELY FREE.**

ELIZABETHAN CATERING SERVICES LTD. IS COMMITTED TO BEING THE BEST THAT A CATERING COMPANY CAN BE. OUR CONTINUED SUCCESS DEPENDS ON OFFERING THE VERY BEST QUALITY OF FOOD AND SERVICE AND ALSO THE VERY BEST VALUE FOR YOUR CATERING DOLLAR.

