



THANK YOU VERY MUCH FOR YOUR ENQUIRY REGARDING CATERING SERVICES FOR YOUR UPCOMING WEDDING. 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	PRE-EVENT TABLE SETTING	X
FORMALLY ATTIRED STAFF	X	ONSITE EVENT MANAGEMENT	X
LINEN TABLECLOTHS (WHITE OR IVORY)	X	LINEN NAPKINS (COLOR CHOICE)	X
BUFFET LINENS & SKIRTS	X	GIFT/CAKE/GUESTBOOK TABLE LINENS & SKIRTS	X
SILVERWARE FOR MEAL AND DESSERT	X	RED AND WHITE WINE GLASSES	X
GLASS WATER GLASSES	X	GLASS CARAFES WITH ICED WATER	X
CHINA DINNER PLATES	X	CHINA DESSERT PLATES	X
CUSTOMIZED MENU PRINTING	X	AFTER DINNER CHOCOLATES	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

- WHEN NUMBERS ARE OVER 50, A PRE-SET MAY BE COMPLETED, THE DAY BEFORE OR THE MORNING OF THE EVENT, WHEN ACCESS IS AVAILABLE.
- WE WILL SET EACH TABLE WITH LINEN TABLECLOTHS, NAPKINS, SILVERWARE, CHINAWARE, WINEGLASSES, SALT AND PEPPER SETS, PERSONALIZED DINNER MENUS AND ELIZABETHAN AFTER DINNER CHOCOLATES.
- 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.





SAMPLE PLATE SERVICE MENU #1
OUR MOST POPULAR!

CUCUMBER RIBBON SALAD

(ARTISAN GREENS WRAPPED IN A CUCUMBER RIBBON WITH MANDARINS AND CRANBERRIES AND OUR OWN MANDARIN KIWI DRESSING)

PRIME RIB OF ALBERTA BEEF

YORKSHIRE PUDDING OR PUFF PASTRY FLEURON

HERBED OVEN ROASTED FINGERLING POTATOES

BABY MUSHROOMS WITH TARRAGON

ROASTED MEDLEY OF PREMIUM SEASONAL BABY VEGETABLES

TABLED BREAD MEDLEY TO INCLUDE CRISPS, STICKS AND FANCY BREADS

WHIPPED BUTTER

CRÈME BRULEE

ELIZABETHAN AFTER DINNER CHOCOLATES

TEA & ELIZABETHAN SIGNATURE COFFEE

SAMPLE PLATE SERVICE MENU #2
OUR MOST POPULAR BUDGET THREE COURSE MEAL

SPINACH AND MUSHROOM SALAD
WITH HERB VINAIGRETTE DRESSING

8OZ. CHICKEN BREAST, SERVED WITH EITHER A CHASSEUR OR SUPREME SAUCE

BRAISED MEDLEY OF MIXED GRAINS

ROASTED MEDLEY OF SEASONAL FRESH VEGETABLES

STEAMED GREEN BEANS WITH GARLIC AND BASIL

TABLED DINNER BUNS WITH WHIPPED BUTTER

MINI DEVIL'S FOOD CAKE WITH CARAMEL GLAZE

ELIZABETHAN AFTER DINNER CHOCOLATES

TEA & ELIZABETHAN SIGNATURE COFFEE





SAMPLE PLATE SERVICE MENU #3
OUR MOST POPULAR FOUR COURSE PLATE SERVICE

TOMATO & BOCCONCINI SALAD
(PLUM TOMATOES, MINI BOCCONCINI, FRESH BASIL AND POMEGRANATE BALSAMIC REDUCTION)

BROCCOLI & WHITE CHEDDAR- FRESH BROCCOLI, WHITE CHEDDAR & FRESH CREAM

BEEF TENDERLOIN WITH PEPPERCORN SAUCE
FLEURON PASTRY
DAUPHINOISE POTATOES
ROASTED MEDLEY OF SEASONAL BABY VEGETABLES
BABY MUSHROOMS WITH TARRAGON
TABLED BREAD MEDLEY TO INCLUDE CRISPS, STICKS AND FANCY BREAD

WHIPPED BUTTER

STRAWBERRY CREAM TRIFLE

ELIZABETHAN AFTER DINNER CHOCOLATES

TEA & ELIZABETHAN SIGNATURE COFFEE

PLATE SERVICE MEALS

A Plate Service Meal is probably the most elegant way to serve your guests. The guests stay seated at the table and are served course by course. There is no way to rush a plate service, so if time is of the essence for you, probably a Buffet Meal is more appropriate. Some facilities also are not conducive to a plate service meal, as a large kitchen/dishing area is required. At least 16' of tabling, out of sight of the guests. If you are considering a plate service, we can advise whether it is feasible or not.

How many courses would you like? Traditionally, a five course meal consists of Soup, Salad, Fish Course, Main Course and Dessert, in that order. Portions are arranged accordingly, so that the guests have had enough to eat, by the time the meal ends. Plate service meals can be very pretty, elegant courses, with a great deal of emphasis on decoration and plating of each menu item. They can be for a small intimate setting or a large gathering.

As a guideline, please allow 45 minutes per course, so you can decide exactly how long a meal will take to serve. A three-course meal will take about 2 hours; five-course meal about three hours. We will never rush your guests, and we will pace ourselves according to the eating speed and direction that you give us.





SUSTITUTIONS AND ADDITIONS TO CONSIDER

WE CERTAINLY HAVE MUCH MORE TO OFFER YOU. FEEL FREE TO REVIEW SOME OF OUR POPULAR SELECTIONS BELOW AND MAKE YOUR MENU YOUR OWN. 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.

TABLED APPETIZERS

PRICES VARY BASED ON TABLE OF 8 GUESTS

ANTIPASTO PLATE OR CHEESE & PICKLE PLATES OR MIXED VARIETY OF OLIVE & PICKLE PLATE

SALADS

CHEF'S GREENS

HOMEMADE SASKATOON DRESSING

SPINACH SALAD

WITH FRESH MUSHROOMS AND DRIED STRAWBERRIES, SERVED WITH OUR KIWI MANDARIN DRESSING

CUCUMBER RIBBON SALAD

ARTISAN GREENS WRAPPED IN A CUCUMBER RIBBON WITH MANDARINS AND CRANBERRIES AND OUR OWN KIWI DRESSING

TOMATO & BOCCONCINI SALAD

FRESH BASIL AND POMEGRANATE BALSAMIC REDUCTION

ELIZABETHAN CAESAR

WITH HEARTS OF ROMAINE, BACON TWISTS AND A GARLIC CROUSTINI

SOUP

BROCCOLI & WHITE CHEDDAR

FRESH BROCCOLI, WHITE CHEDDAR & FRESH CREAM

CREAM OF WILD MUSHROOM

AN ARRAY OF WILD MUSHROOMS AND FRESH CREAM

CREAM OF FRESH AND SUN DRIED

TOMATO SOUP WITH GIN

A LIGHT CREAM SOUP MADE WITH FRESH AND SUN DRIED TOMATOES, INFUSED WITH BALLANTINES GIN

LOBSTER BISQUE

A RICH LOBSTER BISQUE, ENRICHED WITH NAPOLEON BRANDY AND CREAM

CRAB, CORN & COCONUT BISQUE

A RICH CREAMY BISQUE MADE WITH ALASKAN KING CRAB

CONSOMMÉ BRETONNE

A RICH BEEF CONSOMMÉ GARNISHED WITH A VEGETABLE RAGOUT AND MICRO GREENS



THIRD COURSE (FISH COURSE)

LOBSTER MOUSSELINE

A LIGHT MOUSSE OF LOBSTER, SERVED ON A BASE OF RED PEPPER COULIS, WITH SHRIMP AND SEARED SCALLOPS

SEAFOOD AVOCADO

A RIPE AVOCADO, FILLED WITH SEAFOOD SALAD, WITH PERNOD AND GREEN PEPPERS

SHRIMP COCKTAIL

3 JUMBO PRAWNS & SALAD SHRIMP, IN A MARTINI GLASS WITH DIP & GARNISH

FILET OF BASA

COCONUT CHUTNEY GLAZE

PAUPIETTE OF SOLE WITH LOBSTER

SERVED WITH SHRIMP AND LEMON WHITE CRANBERRY BUERRE BLANC

SMOKED SALMON PLATE

PAPER THIN SLICES OF SMOKED STEELHEAD TROUT, SERVED WITH CAPERS, FINELY SLICED ONION & BROWN BREAD POINTS

ENTRÉE OPTIONS

PRICE LISTED INCLUDES 1 PROTEIN, STARCH, VEGETABLE CHOICE & DINNER BUNS

BEEF BOURGUIGNONNE

SERVED IN A PUFF PASTRY SHELL. MARINATED BEEF TENDERLOIN PIECES IN A RICH GRAVY

BEEF ROULADEN

SLICES OF BEEF, WITH A RICE AND PICKLE FILLING, TOPPED WITH A RICH BURGUNDY GRAVY

MEDALLIONS OF CHASSEUR

BEEF TENDERLOIN MEDALLIONS, WITH A WILD MUSHROOM, RED WINE DEMI-GLACE SAUCE

PRIME RIB OF ALBERTA BEEF

A FAVOURITE. JUS LIÉ AND EITHER YORKSHIRE PUDDING OR PUFF PASTRY FLEURON

BEEF TENDERLOIN

SERVED WITH RED WINE DEMI-GLACE GREEN PEPPERCORN SAUCE

8oz. CHICKEN BREAST

SKIN ON, DRUMETTE ATTACHED, SERVED WITH EITHER A CHASSEUR OR SUPREME SAUCE

COQ AU VIN

HAND-CUT CHICKEN PIECES, MARINADED IN RED WINE WITH MUSHROOMS AND PEARL ONIONS

8 oz STUFFED CHICKEN DRUMMETTE

WITH A SPINACH AND FETA CHEESE STUFFING, TOPPED WITH A SUPREME SAUCE.

PETIT POUSSIN

WHOLE CORNISH GAME HEN SERVED WITH GRAND MARNIER GLAZE

STUFFED PORK LOIN

WITH OUR HOMEMADE APPLE DRESSING AND SERVED WITH A RICH FLAVORED PORT GLAZE

FILET OF STEELHEAD TROUT

SERVED DILL CHARDONNAY SAUCE

STARCH OPTIONS

HERBED OVEN ROASTED POTATOES

PREMIUM RED POTATOES, TOSSED IN OUR SIGNATURE SPICE AND OVEN ROASTED

HERBED OVEN ROASTED FINGERLING POTATOES

THE TASTIEST OF ROAST POTATOES. SKIN ON, WITH SPICES AND OVEN ROASTED

CHATEAU POTATOES

RUSSET POTATOES, HAND "TURNED" INTO A BARREL SHAPE. EVEN SIZED FOR PERFECT, TRADITIONAL FRENCH PRESENTATION!

DAUPHINOISE POTATOES

SLICED POTATOES, COOKED WITH PARMESAN CHEESE AND CREAM

WILD RICE PILAF

A MEDLEY OF RICE, BARLEY AND WILD RICE, COOKED IN CHICKEN STOCK.

TIMBALE OF MIXED GRAINS

A FRAGRANT PILAF OF MIXED GRAINS AND ASSORTED RICE INFUSED WITH SAFFRON

GARLIC DUCHESSE POTATOES

POTATOES ARE PIPED INDIVIDUAL POTATOES, BAKED IN THE OVEN

DOUBLE STUFFED POTATO

BAKED POTATO, REFILLED WITH PIPED POTATO, TOPPED WITH CHEESE AND BAKED

POMME ANNA TOWERS

SHREDDED POTATOES, WITH SPICES AND BUTTER, BAKED IN SPECIAL MOLDS

GRUYERE SPATZLE

TRADITIONAL, HAND MADE PASTA, WHICH PRESENTS WELL AND WELL FLAVOURED

ORZO

LOOKS LIKE RICE BUT IT IS PASTA. TOSSED WITH GARLIC, BUTTER AND BASIL

BRAISED QUINOA

SERVED WITH SAUTÉED MUSHROOMS, RED AND GREEN PEPPERS AND ONIONS



VEGETABLE OPTIONS

BUTTER STEAMED BROCCOLI AND CAULIFLOWER FLORETS
CARROT BATONS SERVED IN AN ORANGE GINGER GLAZE
BABY MUSHROOMS WITH TARRAGON
GREEN BEANS MEDITERRANEAN
ROASTED MEDLEY OF PREMIUM SEASONAL BABY VEGETABLES
FRESH STEAMED ASPARAGUS SPEARS

BREAD SELECTION – TABLE PRESENTED

VARIETY OF “COBS” DINNER BUNS

CHOICE OF WHITE, WHOLE WHEAT AND COUNTRY GRAIN WITH WHIPPED, PIPED BUTTER

PREMIUM BREAD SELECTION

TO INCLUDE CRISPS, STICKS, AND BREADS PRESENTED IN BASKET ON THE GUEST TABLES

ARTISAN BREADS

WITH OIL AND BALSAMIC VINEGAR DIPS FOR BREAD SELECTION

DESSERTS

DARK CHOCOLATE SHELL

WITH RASPBERRY MOUSSE & FRUIT GARNISH

SLICED MARBLE CREAM CAKE

WITH CHANTILLY CREAM FILLING

MINI DEVIL’S FOOD CAKE

WITH CARAMEL GLAZE

CHOCOLATE TRELLIS

WITH DARK CHOCOLATE MOUSSE

TIRAMISU CHEESECAKE

WITH TUXEDO DRIZZLE

CRÈME BRULEE

A FRENCH CLASSIC, SERVED WITH A FRESH FRUIT GARNISH

FRENCH CREPES

WITH WILDBERRY COULIS AND FRESH WHIPPED CREAM

STRAWBERRY CREAM TRIFLE

STRAWBERRIES, CAKE, KIRCH AND WHIPPED CREAM, SERVED IN A PARFAIT GLASS





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.

WWW.ELIZABETHAN.COM

"UNQUESTIONABLY, THE MOST CARING CATERER IN THE BUSINESS!"

