

CATERING MENU

2018-2019



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Restaurant Associates
HOSPITALITY EXCELLENCE
PREMIER CLIENTS

BREAKFAST

A Healthy Start

Seasonal Fresh Fruit
Yogurt Parfait with Seasonal Berries & Fruits
Freshly Baked Whole Grain Muffins
Full Coffee Service & Assorted of Chilled Juices
9.99 per guest

Continental

Assortment of Mini Danishes, Muffins and Croissants
along with Breakfast Loaves
Butter, Jams & Jellies
Full Coffee Service & Assorted of Chilled Juices
8.99 per guest

French Toast Bake

Cinnamon Raisin Bread dipped in
French Toast Batter,
Baked with Cinnamon Crumble Topping.
Full Coffee Service & Assorted of Chilled Juices
8.99 per guest, min 8 guests

Classic Breakfast Buffet

Farm Fresh Scrambled Eggs
Crispy Breakfast Potatoes
Choice of Applewood Bacon OR
Farmer's Sausage
Choice of Bagels OR Multi-grain Croissants
Fruit Preserves & Butter
Full Coffee Service & Assorted Chilled Juices
12.99 per guest

Breakfast Frittata

Sautéed Mushrooms, Baby Spinach & Chevre
Crispy Breakfast Potatoes
Full Coffee Service & Assorted Chilled Juices
6.99 per guest
Add Bagel/Croissant and Sausage/Bacon for
an additional 2.99 per guest

Morning Skillets

All of Our Skillets are Oven-Baked with Fresh Eggs and include Seasonal Cut Fruit and Granola-Berry Parfaits.
❖ Fresh Baked Croissants, Black Forest Ham and Brie
❖ Herb-Roasted Potatoes, Sweet Red Onion with Aged Cheddar
❖ Applewood Smoked Bacon, Sautéed Red Peppers and Roasted Mushrooms
Full Coffee Service & Assorted of Chilled Juices
9.99 per guest, min 8 guests

Breakfast Sandwiches

❖ Egg and Bacon/Sausage:
English Muffin, Egg, Cheddar Cheese & Bacon
❖ Egg White and Turkey:
English Muffin, Egg White, Swiss Cheese & Turkey Sausage
❖ Vegan Morning Burrito:
Scrambled Tofu, Home Fries, Salsa and Guacamole Wrapped in a Warm Whole Wheat Tortilla
❖ Breakfast Burrito:
Scrambled Eggs, Sharp Cheddar, Tomato Salsa
Wrapped in a Warm Tortilla
4.99 per guest



BREAKFAST *additions*

Additions to Compliment Your Breakfast

Fruit Salad

Pineapple, Honey Dew, Cantaloupe
2.99 per guest

Oatmeal Bar

Oatmeal, Berries, Raisins, Cinnamon & Brown Sugar
3.99 per guest

Assorted Oikos Greek Yogurt

1.85 each

Granola and Fruit Parfait

Vanilla Yogurt, Crunchy Granola & Seasonal Fruits
3.99 per guest

Cinnamon Buns, Croissants, Assorted Fruit Danishes

2.25 each

Scone Basket

Scones Cranberry, Cinnamon & Blueberry Served with Butter
3.29 per guest

House-Baked Muffins

Banana, Morning Glory, Caramel Coffee Cake, Summer Fruit & Cornmeal
1.29 each

Fresh Breakfast Loaves

An Assortment of Wholesome Loaves
2.99 per guest

Cottage Cheese Blintzes

Delicate Crepes stuffed with a Cinnamon-Spiced Cottage Cheese.
Served Warm with a Berry Compote.
3.99 per guest



LUNCH

Open-Faced Sandwich on Schiacciata Bread

9.99 per guest

Thin-Cut Striploin, Roasted Red Peppers, Baby Arugula with Horseradish Mayo.
Moroccan Spiced Eggplant, Red Onions, Zucchini, Crispy Chickpeas with a Lightly Curried Cream Cheese
Baja Spiced Chicken Breast, Tomato, Avocado and Lime Sour Cream
Smoked Salmon with Classic Garniture; Red Onions, Cream Cheese, Dill, Capers and Grated Egg

Hand-Crafted Sandwiches

7.50 per guest

Southwest Chicken Sandwich

Chicken Breast Seasoned with Tex-Mex Spice,
Guacamole & Lettuce with Salsa on Rustic Focaccia

Tuna Salad

Light Mayo, Julienne Carrots, Cucumbers & Lettuce on
Country Harvest 12-Grain Bread

Roast Beef & Blue

Shaved Beef, Roasted Garlic Aioli, Red Onion,
Tomato, Arugula with Blue Cheese on a Demi-
Baguette

Egg Salad

Julienne Carrots, Cucumbers & Lettuce, with Dill and
Tarragon Mayo on Country Harvest 12-Grain Bread

Black Forest Ham

with Swiss Cheese, Lettuce, Tomato,
Dijon Mustard on Dark Rye

The Caprese

Fresh Tomato and Mozzarella, Baby Spinach with
Extra-Virgin Olive Oil on Herbed Focaccia

Chicken Caesar Club Wrap

Oven-Roasted Chicken Breast, Parmesan Cheese,
Lettuce, Pesto-Garlic Mayo, Sliced Tomatoes and
Double-Smoked Bacon in a Whole Wheat Tortilla

The Vegetarian Wrap

Roasted Red Peppers, Zucchini, Chickpeas with Curried
Cream Cheese Wrapped in a Whole Wheat Tortilla

Roast Beef Wrap

Roast Beef with Roasted Red Peppers, Provolone, Pesto
Mayo and Baby Spinach in a Sundried Tomato Wrap

Chipotle Turkey Wrap

Turkey Breast, Havarti Cheese, Chipotle Mayo, Tomatoes,
Cucumber and Lettuce in a Spinach Pesto Wrap

Falafel Fold-Over

Soft Naan Bread, Tzatziki Sauce, Falafel, Cucumber,
Tomatoes and Lettuce

Black Forest Ham on a Pretzel Baguette

with Cheddar Cheese, Honey Mustard,
Tomatoes and Lettuce

Pesto Chicken

Chicken Breast with Julienne Carrots, Roasted Red
Peppers, Baby Spinach and Pesto Mayo
on an Artisan Ciabatta

Smoked Turkey

Turkey Breast with Cranberry Mayo, Ontario Brie
and Lettuce on an Artisan Ciabatta

The Sandwich Box

12.99 each

Build Your Own Lunch: Choose any 5 of our Hand-Crafted Sandwiches and
we'll include Bottled Water, House-Baked Cookie, Fresh Fruit and Crudités.



LUNCH

The Salad Box

13.50 each

Salad Box No. 1

Grilled Chicken Asparagus Salad:
Market Greens, Goat Cheese, Blueberries, Sunflower Seeds with
Tarragon Vinaigrette on the Side, Fruit Cup and House-Baked Cookie

Salad Box No. 2

Santa Fe Striploin Salad:
Thin-Cut Striploin Steak, Chopped Romaine, Red Onions, Black Bean, Corn,
Roasted Red Pepper with Buttermilk Ranch Dressing on the Side,
Fruit Cup and House-Baked Cookie

Salad Box No. 3

Asian Noodle Salad:
Pan-Seared Salmon, Chow Mein Noodles, Cucumber, Cilantro, Roasted Red Peppers
with Sesame Thai Dressing on the Side, Fruit Cup and House-Baked Cookie

Vegetarian Salads Available Upon Request.

Out of the Box Additions and Snacks

Fruit Cup

2.99 each

Sabra Hummus & Pretzels

3.50 each

Pasta Salad

3.99 each

Oreo Double Pack

0.99 each





BUFFETS

Smokey Southern Style BBQ Chicken

Garnished with a Charred Tomato Salsa, House-Baked Cornbread with Whipped Butter, Garlic Roasted Potatoes and a Side of Creamy Coleslaw
12.99 per guest

Slow-Roasted Chicken

Marinated in Fresh Herbs and Glazed with a Thyme-Infused Honey Mustard, Orange and Cranberry Quinoa Pilaf OR Garlic Roasted Potatoes.
Served with Grilled Market Vegetables
13.99 per guest

The Greek Luncheon

Chicken Souvlaki Skewers, Roasted Potatoes, Greek Salad and Warm Pita Bread. Served with Tzatziki Sauce
13.99 per guest

Butter Chicken

Tender Braised Pieces of Chicken and Chickpeas in a Rich Aromatic Tomato Sauce, Basmati Rice, Warm Naan Bread and Stone Fruit Chutney
14.99 per guest

Coconut-Crusted Chicken

Panko and Coconut-Crusted Chicken with a Green Tea-Infused Jasmine Rice, Steamed Seasonal Vegetables and Sweet Chili Sauce
14.99 per guest

Herb-Butter Steamed Atlantic Salmon

Delicate Atlantic Salmon Fillets, Steamed with a Flavorful Herb Butter and Served with Roasted Mini Potatoes, and Steamed Seasonal Vegetables
15.99 per guest

Shepherd's Pie

Lean Ground Beef, Onions, Peas and Carrots covered in a Creamy Roasted Garlic Mashed Potato Topping, served with a Garden Salad
14.99 per guest

Beef Stroganoff

Tender Diced Beef, Pearl Onions and Mushrooms, Married with European Flavours, over Egg Noodles and Garnished with Sour Cream and Dill.
Served with Garden Salad
14.99 per guest

Red Wine Braised Beef Short Ribs or Roast Beef

Beef Short Ribs – Braised until Tender, Roasted Garlic Mashed Potato, Frenched Green Beans. Served with Au Jus.
16.99 per guest

Want to switch around the side options? Speak with our Catering Coordinator, and we will work with you to ensure your guests are satisfied.



BUFFETS

Fajita Bar

Tender Thinly-Sliced Tex-Mex Spiced Beef or Chicken,
Warm 6" Flour Tortillas, Sautéed Peppers, Onions, Santa Fe-Style Rice
Pilaf with Sweet Corn and Black Beans served with Lime Sour Cream,
Guacamole and a Tomato Salsa
14.99 per guest

Stir-Fry

A Mix of Julienne Vegetables, Local Bean Sprouts and Broccoli, Sticky
Jasmine Rice and Vegetable Egg Roll
Protein Choices (choose 1): Chicken, Shrimp, Tofu or Beef
Signature Sauce Choices (choose 1): Spicy Szechwan or Zesty Orange
Ginger or Classic Teriyaki
14.99 per guest

Pizza

Hand-Stretched Dough, Scratch-Made Herb Tomato Sauce with
Your Choice of Fresh and Local Toppings
16.99 each (8 slices per pizza)

Pasta

All of Our Pastas Include a Caesar Salad and
Warm Sour Dough Cheese Bread

Lasagna

Ricotta, Mozzarella and Our Scratch-Made Tomato Sauce.
Choose either Lean Beef Bolognese or Roasted Vegetables
14.99 per guest

Butternut Squash Ravioli

Tender Butternut Squash-Filled Ravioli served with a Mushroom-Cream
Sauce and garnished with Fresh Parsley and Parmesan Cheese
12.99 per guest

CRAFT YOUR OWN PASTA LUNCH

Choose Your Pasta, Your Sauce & One Protein
12.99 per guest

Noodle

Vegetable Fusilli
Farfalle
Penne
Macaroni

Sauces

Herbed Marinara
Creamy Alfredo
Pesto

The Good Stuff

Grilled Chicken
Smoked Sausage
Roasted Vegetables
Tail-On Shrimp



MARKET SALADS

PRICED PER GUEST
All of Our Greens are Local

The Caesar

Crisp Romaine, Herbed Crouton, Applewood Smoked Bacon, Fresh Parmesan. Served with our Creamy Lemon Garlic Dressing
4.99

Heritage Blend Market Greens

Sliced Red Beets, Roma Tomatoes, Cucumber and Julienne Carrot on a Bed of Tender Greens.
Served with a Garden Salad with Herb or Balsamic Vinaigrette
3.99

Pasta Salad

Vegetable Fusilli with Oven-Dried Tomato, Sweet Red Onion, Diced Green Peppers, Grated Carrot Tossed in a Basil and Oregano Vinaigrette
3.99

Classic Coleslaw

A Mixture of Green Cabbage, Radicchio, Carrot and Red Pepper.
Finished With a Creamy Coleslaw Dressing
3.99

Quinoa, Beet and Sweet Corn Salad

A Blend of Tri-Color Quinoa with Roasted Diced Beets and Sweet Corn.
Served with our Signature Garden Herb Vinaigrette
3.99

The Greek

Marinated Olives, Red Onion, Roma Tomatoes, Green Peppers and Feta on Chopped Romaine. Finished With Fresh Oregano and Parsley
4.99

Dijon Potato Salad

Steamed Mini Red-Skinned Potato Tossed with Italian Parsley, Caramelized Onions, Roasted Garlic and Dijon Mustard Aioli
3.99

Asian Noodle Salad

Cucumber, Julienne Carrots, Red Pepper, Fresh Mushrooms and Steamed Chow Mein Noodles Tossed in a Sesame Peanut Dressing and Garnished with Garden Clipped Coriander
4.99

Asparagus Goat Cheese Salad

Olive Oil-Grilled Asparagus, Local Goat Cheese, Blueberries and Toasted Sunflower Seeds on Top of Tender Baby Greens.
Served With Our Raspberry Vinaigrette
4.99

SWEET TOOTH

PRICED PER GUEST

In-House Baked Cookie Platter

A Selection of Cookies Chocolate Chip, Oatmeal Raisin, Double Chocolate and Macadamia Nut White Chocolate Cookies
2 pcs/guest | 2.99

Simplicity Dessert Platter

Cookies, Coconut Macaroon and Dessert Bars
4.99

Decadent Dessert Platter

Chocolate, Caramel and Raspberry Mini Cheesecake Squares, Nanaimo, Berry Crumble and Bernard Double Fudge Brownies
6.99

French Toast Poutine

Home-Made French Toast Sticks, Fried or Baked and Tossed in Cinnamon Sugar. Drizzled with a Salted Caramel Sauce and Garnished with Marshmallows and Berries
5.99

Ice Cream Sundae Bar

Mini Ice-cream Cups Served with Sprinkles, Chocolate Chips, Butterscotch Chips and Marshmallows.
Chocolate, Vanilla, Strawberry and Butterscotch Flavors
5.99

BEVERAGES

Coffee/Tea

with Sugar, Sweetener,
Milk & Cream
12.99 per pot
(6 cups per pot)

Hot Chocolate

1.95 each

Assorted Fruit Juices 300mL

1.25 each

Infused Flavored Water

0.50 each

Bottled Water

1.50 each

Assorted Pop

1.50 per can

San Pellegrino

Orange,
Blood Orange,
Grapefruit
1.99 each

*Celebrating a special occasion? Leave the specialty cake to us!
All we need is 48 hours' notice and we'll take care of ordering on your behalf.*

*For special events, customized menus and dietary restrictions,
please contact us at v-alboy@microsoft.com 416.270.4861*





PLATTERS & SNACKS

Seasonal Fruit Platter

Sliced Melons, Pineapple and Kiwi Garnished with Seasonal Berries and Mint
6.99 per guest

Crudités

A Selection of Fresh Peppers, Grape Tomatoes, Carrots, Cauliflower, Broccoli and English Cucumbers with a side of Buttermilk Ranch for Dipping
4.99 per guest

Canadian & Imported Cheese Board

Cheddar, Swiss, Brie, Local Goat Cheese and Danish Blue Served with Grapes, Preserves and Artisanal Crackers
7.99 per guest

Antipasto

Marinated Olives, Artichokes, Red Peppers, Feta and Cured Meats with Grilled Flat Breads, Red Beet Hummus and Tzatziki
7.99 per guest

Breads & Dips

Oven Baked Naan Bread, Mini Whole Wheat Pita, Red Pepper Hummus, Tzatziki
5.99 per guest

Pretzel and Nut Bar

An Assortment of Oven-Roasted Nuts and Mini Pretzel Baguettes served with Pommery Mustard Dip
4.99 per guest

Santa Fe Chip & Dips

Yellow Corn Tortilla Chips, Tomato and Lime Salsa, Guacamole and Sour Cream
3.99 per guest

Let's Go To The Movies

A Little Sweet and Salty Mix of Assorted Potato Chips, Candy Bars and Pretzels
5.99 per guest

The Health Nut

Protein-Packed Builder Bars, Summer Fresh Hummus with Flat Bread and a Variety of Greek Yogurt Cups
7.99 per guest

Snacks À La Carte

Chips 1.25 each | Chocolate Bars 1.25 each

STARTERS

Asian Dim Sum Platter

Assortment of Vegetable Spring Rolls, Vegetable Egg Rolls, Crispy Chicken Balls, Pork and Lemongrass Pot Stickers. Served with Chili Sauce and Sweet & Sour Sauce
15.99 per guest

Hors D'Oeuvres À La Carte

Pick 3 – 14.99 per guest

Pick 4 – 15.99 per guest

Pick 5 - 16.99 per guest

Mini Beef Wellington

Tender Beef Wrapped in Puff Pastry and Baked until Golden Brown. Served with Beef Jus

Spanakopita (Vegetarian)

Feta and Spinach-Filled Phyllo Pastries, Baked until Crispy. Served with Tzatziki Sauce

Mini Quiche

An Assortment of Quiches:
Quiche Lorraine, Quiche Florentine and Mushroom and Cream Cheese Quiche

Chicken Souvlaki

Skewers of Tender Souvlaki-Flavored Chicken.
Served with Tzatziki Sauce

Asian Beef Satay

Served with a Thai Peanut Sauce

Vegetable Samosas (Vegetarian)

Served with Mango Chutney

Shrimp Tiki Wonton

Tiki Island Shrimp Rolled in Crushed Spring Roll Pastry. Served with Sweet and Spicy Thai Sauce

Coconut Shrimp

Coconut-Crusted Butterflied Shrimp, Cooked until Crispy and Golden Brown.
Served with Pineapple Curry Sauce

Crab Cakes

Panko-Crusted Crab Cakes.
Served with a Lemon Tartar Sauce

Vegetable Spring Roll (Vegetarian)

Served with Plum Sauce

Thai Chicken Spring Roll

Served with Sweet and Spicy Thai Sauce

Pork and Lemongrass Potstickers

Served with Honey Garlic Sauce

Crispy Chicken Balls

Served with Sweet and Sour Sauce



STATIONS

The Butcher Block

Roasted Whole Side of Atlantic Salmon with Tarragon and Citrus Hollandaise
OR

Slow Cooked Hip of Beef served with Port and Caramelized Pearl Onions
OR

Fresh Ontario Turkey served with a Cranberry and Sage Gastrique
*Includes Whipped Butter, Petit Demi Baguette and Two (2) Seasonal Sides
Market Price

Risotto

Silky Arborio Rice finished with Parmesan and Fresh Herbs,
Roasted Forest Mushrooms or Oven-Dried Campari Tomatoes
*Includes Two (2) Seasonal Sides
Market Price

Poutine Bar

Potato Wedges, Cheese Curds and Gravy with
an assortment of Traditional and Original Toppings. Built to Order
Market Price

Pricing on above stations depends on number of guests, on seasonal and local ingredients
which we pride ourselves in bringing to your table.



ALL-DAY PACKAGE

Our all-day catering packages consist of breakfast, mid-morning break, lunch and mid-afternoon break.

CLOUD A

Continental Breakfast

Fresh Baked Pastries, Muffins & Croissants, Butter, Jams & Jellies
Full Coffee & Tea Service, Chilled Juices & Water

Mid- Morning Break

Seasonal Fruit Platter:
Sliced Melons, Pineapple & Kiwi with Seasonal Berries & Mints
Coffee & Tea Replenished

Lunch (Choice of One)

All of our Lunches are served with Garden or Caesar Salad,
Assorted Dessert Squares, Bottled Water and Assorted Soft Drinks.

A: Build Your Own Pasta Lunch

Choose Your Noodle: Fusilli, Farfalle or Penne

Choose Your Sauce: Herbed Tomato or Parmesan Cream

Choose Your Protein: Grilled Chicken, Smoked Sausage, Roasted Vegetables or Sautéed Shrimp

B: Hand-Crafted Sandwich Selection

A Selection of 4 of our Hand-Crafted Sandwiches

Mid-Afternoon Break (Choice of One)

A: Assorted House-Baked Cookies

B: Crudité Vegetable Platter with Ranch Dip

Coffee & Tea Replenished

39.99 per guest



ALL-DAY PACKAGE

Our all-day catering packages consist of breakfast, mid-morning break, lunch and mid-afternoon break.

CLOUD B

Hot Breakfast Buffet

Farm-Fresh Scrambled Eggs, Crispy Breakfast Potatoes, Bacon or Sausage,
Bagels or Croissants
Served with Butter & Preserves
Full Coffee & Tea Service, Chilled Juices & Water

Mid- Morning Break

Seasonal Fruit Platter
Scone Basket with Butter & Preserves
Coffee & Tea Replenished

Lunch (Choice of One)

All of our Lunches are served with Garden or Caesar Salad,
Assorted Dessert Squares, Bottled Water and Assorted Soft Drinks.

A: Hand-crafted Sandwich Selection

A selection of 7 of our Hand-Crafted Sandwiches

B: Slow-Roasted Chicken

Marinated in Fresh Herbs and Glazed with a Thyme-Infused Honey Mustard,
Orange and Cranberry Quinoa Pilaf or Garlic Roasted Potatoes,
Grilled Market Vegetables

Mid-Afternoon Break (Choice of One)

A: Assorted Potato Chips, Candy Bars and Baked Pretzels

B: Santa Fe Chip & Dips:

Yellow Corn Tortilla Chips, Tomato and Lime Salsa, Guacamole and Sour Cream
Coffee & Tea Replenished

49.99 per guest

***Speak with our Catering Coordinator to discuss
other hot entrée options for your event.***



INFORMATION

We offer menus specifically designed to meet your corporate needs. Our team can work with you to create customized menus to fit your needs for special events. Please contact us for any special requests and dietary needs.

Our commitment to you is being a minimum of 10% below the general market cost. Market analysis (audited by MS) is compared annually.

Catering Hours

Catering hours are 7am to 5pm Monday through Friday, except Microsoft Holidays.

Dinner and weekend services are available by advanced arrangement prior to the required order date.

OnLine Ordering

The online ordering tool Catertrax accepts orders up to 48 hours prior to the date of the event. For orders within 48 hours, including same day requests, please contact our Catering Coordinator at (416)-270-4861. Every accommodation will be made to fulfill your order. If event catering is ordered outside standard business hours Monday-Friday (7am-5pm), catering wait staff and culinarian fees will apply. Please check with our catering coordinator for further details and pricing.

Cancellation Policy

Cancellation within 24 hours may result in surcharge, depending on items ordered and stage of preparation.

Beverages including pop, juice and infused water, when delivered as part of the catering order, will be charged.

Service Charge & Tax Prices

All orders are applicable to 18% Service charge and 13% GST/HST.

Event Time Line & Staffing

Each event is unique and will require a different timeline, so we understand that there will be specific requirements discussed at the time of your booking. Event staffing is variable and will be determined at the time of booking, and will be based on the guest count and event type. Our Catering Coordinator will inform you of the staffing planned for your event.

Start and Finish Times & Room Set-Up

Set up time and food delivery time must be specified on the order/contract due to that meeting rooms are booked through the facilities and staff access is limited. Event end times should be specified on the contract to allow breakdown and preparation for the next meeting. Should there be a request to breakdown the room after 6pm, a \$30.00 surcharge will apply.

Minimum Guarantee

The minimum guarantee of 10 guests is required for all of our packages.

Extra Charges

- China and glassware are available to replace disposable wares at your catered event at an additional price depending on your requirements. Linen for banquets/meetings and formal receptions include set-up of food service stations (buffet and beverage stations). There is an extra charge for all additional linen for guest tables and high tops, and will depend on the choice and size of linen.
- Banquet and formal reception pricing does not include dishware, cutlery, linen or service.
- Floral and themed party decoration can be arranged through our Catering Coordinator per event needs. Pricing is varied and based on availability by third party vendors
- Events can be billed and defined separately, if in multiple locations.
- Delivery outside of regular business hours (7am–5pm) are subject to additional delivery cost.
- Meetings/functions that are held on weekends & holidays are subject to a surcharge of \$100.00/hour
- Additional staff when needed, are hired at 35.00/hr based on 4-hour minimum. A charge of \$35.00 staff/ hour exceeded will apply.

INFORMATION

Confirmation

Final numbers and special dietary requirements for meetings and formal functions are required 48 business hours prior to your event. In the event we do not receive a guarantee number, we will use the last number given to us or the attendance number, whichever is greater.

Special Meals & Vegetarian Requests

Please note, for our vegetarian guests, we will design a special plated meal for their dietary needs and will ensure that their entire meal is vegetarian. For guests with allergies, we will do our best to ensure their allergic needs are taken of. However, some products are purchased from outside suppliers we have no control over cross contamination issues. This is particularly important for our guests with gluten, nut and fish allergies. For those guests who have inhalation or contact allergies, please note that we cannot guarantee that their event will be 100% nut-free.

Payment Options & Policies

Accepted Credit Cards include Master Card, Visa and American Express.

We are happy to accept your credit card payment. However, POs are mandatory for all bookings over 5000.00 and must be approved seven (7) days prior to the event date.

IOS are not accepted as a method of payment

External Clients: In order to process your credit card, we need to have your signature on file. Please be advised that this form will be kept on file in a secured location until all invoices are paid, at which point it will be destroyed for security purposes. By signing this form you are authorizing Compass Group at Microsoft to charge your credit card.

The credit card will be charged in full 3 days prior to the date of the event, remaining balance (if occurred) will be charged upon completion (the day of the event).

Alcohol Service

As your preferred provider, our team will be happy to coordinate alcohol service for your event.

Bartender fee is 35.00/hr (4-hour minimum), the number of bartenders will be determined based on specifics of your event.

- Alcohol will be charged based on consumption.
- Bartenders will refuse to serve anyone under the age of 21 (proof of age may be required)
- Bartenders will refuse to serve alcohol to anyone who is intoxicated. We will inform the event host if we foresee a potential issue.
- Individuals who sponsor or organize events that include alcohol must arrange with MS security for security guards to be present during the entire event, in accordance with MS policy.
- A Special Occasion Permit (SOP) is required for any event in which alcohol will be served. Permit applications must be submitted at least ten (10) business days prior to date of the event. Permit

application may be refused by LCBO if the requirements are not met.

https://hellolcbo.com/app/answers/detail/a_id/1357/~/_special-occasion-permit%3A-application-process