

Silver Thyme Christmas Packages

~ 2016 ~

Silver Thyme Events and Catering provides the following range of services:

- Full event planning for meetings, gala's, product launches, trade shows and holiday parties
- Delivery only to fully staffed event options
- Lunch and breakfast menus delivered directly to your office
- Breakfasts, lunches, buffets, plated meals and cocktail parties
- Full bar services provided under our caterers endorsement liquor license
- Co-ordination of rental items including equipment and tents

Select from one of our exceptional packages or customize a menu to suit your holiday needs

Our team of professionals will ensure your event is a grand success



**Call 905.864.8511 or 1.800.536.8637
to start your planning process**

Silver Thyme
events and catering fresh · inspired · innovative

Providing Exceptional Catering and Event Services to
Oakville, Mississauga, Burlington, Milton and beyond since 1974

Holiday Children's Party

We strive to have as much fun at Christmas time as you do. With that in mind we are offering a unique and fun Children's party for all kids and adults (that are still kids at heart). You can have all the fun child-hood food and if you wish decorate a gingerbread house too. Let Silver Thyme bring the season's Christmas cheer to you, and all you have to do is invite Santa.

KIDS PARTY LUNCH BUFFET - \$ per child \$ per adult

Your Choice of Two Main Entrée: (please choose two)

Thin crust pizza, featuring pepperoni, hawaiian, and bbq chicken

Hot dog with ketchup, mustard and relish

Classic chicken fingers with plum sauce and ketchup

Classic mac and cheese with garlic bread

Penne with a plain tomato sauce and garlic bread

Included in your package:

Rice kispies squares

Assorted freshly baked cookies

Fresh fruit salad of sweet chunks of melons, berries and pineapple

Bottled water and assorted juices

Eco-friendly Paper Plates, Cutlery, Serving Utensils and Paper Napkins included

Rental of Chafing Dishes available at an additional charge

THE GINGER BREAD HOUSE PARTY - \$ per child

Inquire about special discount pricing for groups over 100 people

Build your own ginger bread house party...

Each child will receive a gingerbread house to decorate, we supply all the candies, sprinkles and coloured icing to bring out the artist in every child.



Above prices do not include service, staff, gratuity, rentals or applicable taxes

Prices are subject to change

Holiday Chicken Lunch

Boneless Breast of Chicken with an apple, sausage and pecan stuffing on the side

Oven Baked Fries of red skinned potatoes and sweet potatoes with a lime splash

Buttered Corn Niblets with confetti of red and green peppers

Tossed Garden Salad with champaign vinaigrette or ranch dressing

Fresh Baked Dinner Rolls and Butter

Fresh Baked Holiday Cookies

Eco-friendly Paper Plates, Cutlery, Serving Utensils and Paper Napkins included

Rental of Chafing Dishes available at an additional charge

\$ p.p. (minimum 10 people)

Traditional Roast Turkey Lunch

Roast Ontario Turkey with a bacon water chestnut fennel stuffing, turkey au jus gravy and cranberry sauce

Oven Baked Scalloped Potatoes

Medley of Green Beans with lemon thyme butter

Tossed Garden Salad with house dressing

Fresh Baked Dinner Rolls and Butter

Miniature Assorted Holiday Finger Desserts

Eco-friendly Paper Plates, Cutlery, Serving Utensils and Paper Napkins included

Rental of Chafing Dishes available at an additional charge

\$ p.p. (minimum 20 people)

Above prices do not include service, staff, gratuity, rentals or applicable taxes

Prices are subject to change

A Seasonal Twist on Lunch

Turkey Burger topped with cranberry relish, onion ring and herbed mayonnaise on a soft kaiser

Red Skinned Potato Salad with dill pickle dressing

Festive Coleslaw of shredded red and green cabbage

Peppermint Brownies and Orange Brownies

Eco-friendly Paper Plates, Cutlery, Serving Utensils and Paper Napkins included
Rental of Chafing Dishes available at an additional charge

\$ p.p. (minimum 10 people)

Winter Wonderland Cocktail Reception

Baked Brie in a puff pastry crust, served with lots of fresh roasted garlic and red pepper jelly

Root Vegetable Fries of redskin potatoes and sweet potatoes with a spicy mayonnaise dip

Warm Three Cheese Spinach Dip with herbs and served with pita and tortilla chips

Mini Sandwich Station featuring:

Pulled BBQ Pork

Shaved Beef in hunter sauce

Caramelized Onions, Blue Cheese Crumble and a variety of condiment sauces

Soft Mini Buns

Peppermint Brownies, Orange Brownies and Pumpkin Tarts

Eco-friendly Paper Plates and Paper Cocktail Napkins included

\$ p.p. (minimum 30 people)

\$ p.p. (for 50 people or more)

Above prices do not include service, staff, gratuity, rentals or applicable taxes
Prices are subject to change

Fireside Feast Dinner Buffet

To add pre-dinner chef's selection of hot and cold passed hors d'oeuvres (based on 1 hour of service) \$ per person

SOUP (please choose one)

Butternut squash with apple cider reduction
Beef barley scotch broth soup
Cream of potato leek soup
Sweet coconut soup with shrimp and scallions
Asian beef mushroom soup
Carrot and ginger puree
Cream of broccoli and cheddar soup
Basil minestrone soup
Classic chicken noodle soup

An assortment of artisan breads, rolls and butter buffet display

SALADS (please choose one salad)

Teatro garden salad with a selection of dressings
Caesar salad with a classic caesar dressing
Greek salad with olives and feta
Mandarin green salad with cointreau dressing
Asian coleslaw with almond slices
Roasted red pepper pasta salad
Red skinned potato salad
Creamy broccoli and raisin salad

ENTRÉE (please choose two, one from each section)

Roast Ontario turkey with bacon water chestnut fennel stuffing, turkey au jus
Grilled chicken breast with white wine mushroom cream sauce
Grilled salmon filet with pesto cream sauce
Fresh carved apricot glazed ham on the bone with gourmet mustards
Fresh carved roast beef with horseradish, burgundy gravy
Maple ginger glazed pork loin with an apple cider glaze reduction
Entrées are accompanied by our signature herbed roasted red skinned potatoes
Medley of green beans with lemon thyme butter

Turkey pot pie with a savory tea biscuit crust served with jeweled rice
Salmon and scallops in a vodka cream sauce over penne pasta
Grilled chicken in a creamy pumpkin sauce over farfalle pasta
Indian buttered chicken (mild) served with jasmine rice
Shrimp penne primavera in a tomato basil sauce
Creamy chicken divine in white wine mushroom sauce over penne pasta
Sweet and sour pork served with jasmine rice
Korean flank steak with bok choy served with a coconut jasmine rice

Freshly Brewed Tea and Coffee

Miniature Assorted Holiday Finger Desserts

Eco-friendly Paper Plates, Cutlery, Serving Utensils and Paper Napkins included
Rental of Chafing Dishes available at an additional charge

\$ p.p. (minimum 30 people)

\$ p.p. (for 101 people or more)

Above prices do not include service, staff, gratuity, rentals or applicable taxes
Prices are subject to change

Beverage Menu

NON – ALCOHOLIC REFRESHMENTS

Freshly brewed coffee and tea service
 10 cup increments \$
 40 cup Percolator \$
 100 cup Percolator \$
 Selection of juices in individual bottles \$ each
 Individual bottled water \$ each
 Eska sparkling mineral water by the 750ml bottle \$ per bottle
 Canned assorted soft drinks \$ each

Package price of assorted canned soft drinks, juices & bottled water with any corporate menu package \$ each

Open unlimited non-alcoholic host bar service \$ per person (based on 4.0 hours of service)
 Each additional hour of open unlimited non-alcoholic host bar service \$ per person/per hour of service

ALCOHOLIC BEVERAGES

Please not for parties held at a private residence no permit is needed and you are free to serve your own alcoholic beverages. For public places clients have the option to contact the LCBO in person and arrange for a special occasions permit (can take up to thirty days to process) and liquor liability insurance from an insurer of your choice. You may then purchase the alcoholic beverages in person directly from the Liquor Store and Beer Store. However, should you prefer to have Silver Thyme Events and Catering provide you with a truly full service event we would be happy to provide all bar services for you. This can be done under our AGCO caterers endorsement license and liability insurance. We require ten days confirmed booking notice to utilize this option

Cash Bar (includes taxes and gratuities)
 Liquor 1oz standard/specialty mixed drink \$ each
 Domestic/imported beer by the bottle \$ each
 House wine, red or white by the 6oz glass \$ each
 House wine, red or white by the 750 ml bottle \$ each
 Sparkling wine by the glass \$ each

Pre-purchased host bar drink tickets \$ each (exchangeable for any alcoholic beverage, excluding wine by the bottle, plus 13% HST and 15% gratuity)

If consumption is less than \$ 500.00 net per bartender for the evening, a labour surcharge of \$ per hour will apply for each bartender and cashier. A minimum of 4 hours will apply. On statutory holidays a rate of \$ per hour will apply. Bar tenders and cashiers will be assigned at the discretion of Silver Thyme management based on your guaranteed guest count. Additional bartenders and bar areas can be ordered at an additional charge. Pre-purchased drink tickets on host or cash bars are non-refundable and have no cash value.

Host Bar \$ p.p. (subject to 13% HST and 15% gratuity)

A complete host bar package to provide you and your guests with 6.5 hours of service for both alcoholic and non-alcoholic beverages from the bar. Two bottles of wine per table of 8 guest will also be provided during dinner service while the bar is closed.... Standard classic bar package includes the following alcoholic brands: Budweiser, Coors Light, Molson Canadian, Canadian Club Rye, Bacardi Rum, Smirnoff Vodka, Grant's Reserve Scotch, Tanqueray Gin, VGA House Red and White Wine and unlimited open non-alcoholic soft drinks and juices

Above price does not include service, staff, gratuity, rentals or applicable taxes. Based on our standard classic bar rail package

In order for Silver Thyme Events and Catering to provide alcoholic bar services on our AGCO caterers endorsement we require 10 days booking notice

Policies

All Events will be emailed a quote valid for 30 days (from date of original quote indicated in bottom right corner of each page). Once signed, the undersigned accepts the responsibility for the service and prices listed in this agreement.

Pricing quoted is based on payment terms of Cheque, Cash, Direct Deposit, or Interact Debit Cards and includes a 2.5% cash discount. Credit card payment is permitted but does not qualify for the cash discount, and will result in your discount being removed from the final invoice total value.

Please sign and return a copy of this event order to our office to confirm your event. For Social Clients and Corporate Clients without an account (in good standing) a 20% deposit will be required along with a signed copy of this event order. Final payment using VISA, Master Card, American Express or Cheque will be due upon conclusion of the event. Final payment by personal cheque will be payable five (5) banking days prior to the event date to allow for processing of the cheque. All cheques are payable to Alemilia Enterprises Inc. For balances on corporate accounts with billing privileges all final payments are due net thirty (30) days from the event date.

Alemilia Hospitality Group requires ten (10) days notice to make changes in an event order. With less notice than that, we will accommodate to the best of our ability. The number of persons to be served must be specified and confirmed no later than ten (10) days prior to the event date. Final guest count numbers may be increased by a maximum of 5% after this deadline, but not decreased. To cancel an order, we require ten (10) days notice. A cancellation fee will be applied to your account as follows, 35% for less than appropriate notice and 100% when cancelled with less than forty-eight (48) hours notice.

These cancellation and payment terms do not apply to Wedding Clients. A formal catering agreement must sign outlining the terms and conditions for Alemilia Hospitality Group to provide catering services to Wedding Clients.

For deliveries, Silver Thyme Events and Catering attempts to maintain a very good record of punctuality. However, we cannot control outside forces and road conditions. Should deliveries arrive within thirty (30) minutes after your scheduled time window, we feel our obligation has been fulfilled to the best of our ability and no adjustments will be offered on your final invoice. For full-serviced staffed events and any events requiring bar services, Silver Thyme Events and Catering will require a formal catering agreement be signed by the client. Silver Thyme Events and Catering will in some cases, rent equipment on behalf of the client. Responsibility for all equipment remains with the client and a charge will be levied for missing, damaged or broken items. Please ensure that all rental items are secured and protected while not in use.

Thank you for choosing Silver Thyme Events and Catering for all your event needs.