

Silver Thyme

“Events and Catering”

Cocktail Party Menus

~ 2017 ~



These packages can be customized through the addition of rentals and décor items to suit any social event from sophisticated anniversary to casual birthday party

Contact our dedicated sales and event coordination staff today and discuss your special event

905.864.8511

1.800.536.8637

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

The Sophisticated Summer Affair Cocktail Party

(minimum 30 people)

Summer Fruit Platter

seasonal fruits with chocolate dip

Mediterranean Marinated Vegetable Platter

grilled and marinated vegetables and fresh fruits accompanied by focaccia bread and garlic toasts

Seafood M elange

marinated calamari, fresh mussels, and crab salad and lemon shrimp skewers

Gourmet Cheese Platter

imported cheese wedges and exotic fruits

Passed Hot Hors D'oeuvres Selection

Blue cheese palmiers

Spicy beef satays

Asparagus and red pepper quiche

Five spice chicken fingers

Miniature Assorted Finger Desserts

Above price does not include service, staff, gratuity, rentals or applicable taxes

Prices are subject to change

The Cosmopolitan Evening

(minimum 30 people)

Fruit of the Season

Seasonal fresh fruits with chocolate dip

Crudités Platter

Fresh vegetables with Silver Thyme signature dips

Domestic Cheese Tray

A delicious array of biscuits and cheeses garnished with grapes

Pinwheel Platter

Hors d'oeuvre sized tortilla pinwheels filled with smoked salmon, spicy bean, asiago cheese and more!

Assorted Dip Platters

Jumbo Shrimp Platter with two Dipping Sauces

Hot Hors D'oeuvres Selection

Your choice of four hors d'oeuvres. Ask your event coordinator for details

Miniature Assorted Finger Desserts

Above price does not include service, staff, gratuity, rentals or applicable taxes

Prices are subject to change

The Family Reception

(minimum 20 people)

Cocktail Sandwich Assortment

Our little party sandwich quarters with a mixture of meats and salad fillings, garnished with attractive little fancy sandwiches

Fruits of the Season Platter with a Rich Chocolate Sauce

Domestic Cheese Platter with Biscuits

Fresh Vegetable Crudités Platter with Creamy Dip

Freshly Baked Cookies

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

A la Carte Hors d'Oeuvres Selections

Priced per dozen (minimum order of 2 dozen of each kind)

Served Hot Hors D'oeuvres

Asparagus Quiche
 Bacon Quiche
 Five Spice Chicken Fingers with Chipotlet Mayonnaise
 Firecracker Shrimp with Thai dip
 Thai Peanut Beef Satay
 Coconut Chicken Satay
 Vegetarian Samosas
 Mushroom stuffed with Spinach Florantine
 Mushroom stuffed with BBQ Pulled Pork
 Vegetarian Spring Rolls
 Shrimp and Crab Cake with horseradish lime dip
 Portuguese Cod Cakes
 Mini Roesti Potato Pancake with smoked salmon
 Spinach Spanakopita

Served Warm or Cold Hors D'oeuvres

Jalapeno Corn Muffin with Maple Butter Icing
 Jalapeno Corn Muffin stuffed with BBQ Pulled Duck

Served Cold Hors D'oeuvres

Tomato Bruschetta on Endive
 Tuna Nicoise on Endive
 Vietnamese Vegetarian Spring Rolls
 Plum/Apricot with Boursin (seasonal only)
 Smoked Salmon Herb stuffed Crepes
 BLT stuffed Tomato

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 Prices are subject to change

A la Carte Platter Selections

Cocktail Sandwiches (48 pieces)
addition dozen available

Devilled Eggs (36 pieces)
additional dozen available

Baked Brie in Puff Pastry with Red Pepper Jelly

Domestic Cheese Tray with biscuits Fruit and Cheese Platter
mini ~ small ~ medium ~ large

Fruit and Cheese Platter
mini ~ small ~ medium ~ large

Fruit of the Season Platter with Orange Yogurt Dip or Chocolate Sauce
mini ~ small ~ medium ~ large

Jumbo Shrimp Tray with two Dipping Sauces

Pinwheel Platter (48 pieces)
Hors d'oeuvre sized tortilla pinwheels filled with smoked salmon, spicy bean, asiago cheese and more!

Seafood Mélange Platter (marinated shrimp, calamari, muscles & clams)

Smoked Salmon Platter with Rye Bread

Crudités Platter with creamy dip
mini ~small ~ medium ~ large

Mediterranean Antipasto Platter

Suggested Platter Sizing Guidelines

mini serves 10- / small serves 11-22 / med serves 23-38 / lg. serves 30+

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

The Silver Thyme Dinner Cocktail Affair

(minimum 30 people)

Chef's selection of hot and/or cold passed hors d'oeuvres

(Approximately 3 pieces per person)

Appetizer Course *(please choose one)*

Leek julienne and thai noodle salad in a chili orange oil infusion

Caprese martini, tomato and bocconcini salad with basil

Blue cheese pecan crumble over caesar salad

Baby mixed greens with fresh fruit cocktail in balsamic vinaigrette

(served cold in a cosmo glass)

Main Course *(please choose one)*

Grilled salmon on chardonnay vinaigrette cucumber fettuccini

Grilled filet mignon au jus on garlic mashed potatoes

Rosemary lamb skewer on garlic mashed potatoes

Apple cider glazed pork tenderloin over dijon risotto

Grilled chicken with shallot wine glaze on caramelized polenta

(served warm on a small plate)

CHOCOLATE DIPPING STATION

Featuring two warm dips, mini desserts, cookies and fruits all cut and ready for dipping. This station will be setup at the conclusion of the main course and remain to be enjoyed until the conclusion of your party.

Served with fresh brewed tea and coffee station

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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

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 \$28.75 per hour will apply for each bartender and cashier. A minimum of 4 hours will apply. On statutory holidays a rate of \$36.00 per hour will apply. Bartenders and cashiers will be assigned at the discretion of Teatro 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 6.0 hours of service for all alcoholic beverages from the bar. Two bottles of wine per table of 6-8 guests 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, VQA 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.