

Silver Thyme

“Events and Catering”



Wedding Packages

~ 2017 ~

These packages can be customized through the addition of rentals and décor items to suit any social event from sophisticated weddings to casual wedding parties

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

905.864.8511

1.800.536.8637

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

The Plated Dinner Reception

(minimum 30 people)

CHEF'S SELECTION OF HOT AND/OR COLD PASSED HORS D'OEUVRES

APPETIZER (please choose one soup or salad)

Mandarin green salad with cointreau dressing

Tossed garden salad with ranch dressing

Greek salad with zesty greek dressing

Baby mixed greens with balsamic vinaigrette

Chevre greens with chardonnay vinaigrette

Beef barley scotch broth soup

Carrot and ginger purée

Cream of broccoli and cheddar soup

Butternut squash with apple cider soup

Basil minestrone soup

Add a second appetizer for \$ 3.50 per person

An assortment of artisan breads, rolls and butter for each table

ENTRÉE (please choose one)

Grilled Chicken Breast with white wine mushroom cream sauce ... \$ per person

Seasoned Classic Roast Beef with horseradish and burgundy gravy ... \$ per person

Chipotle Glazed Chicken Breast with mango salsa ... \$ per person

Pepper Crusted Fresh Carved Beef Tenderloin with cabernet reduction sauce \$ per person

Grilled Salmon Filet with pesto cream sauce ... \$ per person

Maple Ginger Glazed Roast Pork Loin with apple cider glaze reduction ... \$ per person

Stuffed Breaded Chicken Breast cordon bleu with red pepper coulis ... \$ per person

Mixed Grille of peppered beef tenderloin and chicken breast with cabernet reduction sauce \$ per person

Entrées are accompanied by our signature herbed roasted red skinned potatoes and seasonal vegetable medley

DESSERT (please choose one)

New York cheesecake

Double chocolate lava cake

Decadent carrot cake

Blueberry yogurt torte

Apple streusel cake

Strawberry short cake

Peach fruit flan cake

Caramel apple cheesecake

All deserts are tastefully garnished with coulis

Served with fresh brewed tea and coffee

LATE NIGHT

your wedding cake with fresh brewed tea and coffee station

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

Prices are subject to change

The Classic Buffet Reception

(minimum 30 people)

Inquire about special discount pricing for groups over 100 people

CHEF'S SELECTION OF HOT AND/OR COLD PASSED HORS D'OEUVRES

SALAD SELECTIONS (please choose two)

Classic tossed garden salad with ranch dressing

Caesar salad with a classic caesar dressing

Baby mixed greens with balsamic vinaigrette

Mandarin greens salad with cointreau dressing

Creamy broccoli and raisin salad

Asian coleslaw with almond slices

Roasted red pepper pasta salad

Red skinned potato salad

An assortment of artisan breads, rolls and butter buffet display

PLATTER SELECTION (please choose two)

Mediterranean antipasto platter

Domestic cheese platter

Not so deviled egg platter

Marinated seafood trio platter

Bocconcini caprese salad platter

ENTRÉE (please choose two, one from each section)

Grilled chicken with marinated artichoke lemon cream sauce

Pepper crusted grilled steak with mushroom red wine reduction sauce

Grilled salmon filet with pesto cream sauce

Fresh carved roast beef with horseradish and burgundy gravy

Fresh carved dijon crusted pork loin with apple cider reduction

Fresh carved apricot glazed whole dinner ham, on the bone

Salmon and scallops in a vodka cream sauce over penne pasta

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 wild and long grain rice

Korean flank steak with bok choy served with jeweled rice pilaf

Entrées are accompanied by our signature herbed roasted red skinned potatoes and seasonal vegetable medley

DESSERT BUFFET

A selection of precut cakes, tortes, individual squares and pies displayed in a variety to please every type of dessert lover. Served with fresh brewed tea and coffee

LATE NIGHT BUFFET

your wedding cake with fresh brewed tea and coffee station

Above prices do not include service, staff, gratuity, rentals or applicable taxes
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Late Night Buffet Alternatives

PIZZA SQUARE BAR

Add on for \$ per person

Silver Thyme signature square thin crust pizzas featuring grilled chicken with roasted peppers on chipotle bbq sauce, lemon garlic shrimp with sautéed mushrooms, parmesan & spinach, and roasted sweet potato, red skinned potatoes topped with sour cream & chives

MINI SANDWICH STATION

Add on for \$ per person

Pulled pork in BBQ sauce and shaved beef in hunter sauce served with fresh, soft buns, caramelized onions, shredded radish, mustard, crumbled blue cheese, mayonnaise or bistro sauce. Accompanied by fresh cut fries and sweet potato fries with your choice of gravy, ketchup or mayonnaise

THE MINI BURGER STATION

Add on for \$ per person

Mini burgers and buns served with sautéed onions, pickles, shredded cheese, chipotle sauce and more. Accompanied by fresh cut fries and sweet potato fries with your choice of gravy, ketchup or mayonnaise

ADD THE FOLLOWING A LA CARTE PLATTERS TO ANY LATE NIGHT STATION

- Large fruits of the season platter \$ each
- Large domestic cheese platter with biscuits and crackers \$ each
- Large fresh vegetable crudités platter \$ each

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The Silver Thyme Dinner Cocktail Affair

\$ p.p. (minimum 30 people)

Inquire about special discount pricing for groups over 100 people

FIRST COURSE (choose one)

Black current soup with basil infusion
Cardamom strawberry soup
Chilled cucumber soup with crème fresh splash
Mango sorbet in champagne
(served cold in a sherry glass)

SECOND COURSE (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
(served cold in a martini glass)

MAIN COURSE (choose one)

Grilled Salmon on Champaign 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)

THE FOLLOWUP (choose one)

Garlic butter shrimp over citrus basmati rice
Sesame shrimp over spicy thai noodles
Scallop martini stirred in a curry cream
Curried chicken over leek julienne
(served cold in a martini glass)

DESSERT COURSE (choose one)

Lemon swirl cheesecake square with fresh berries and coulis
Grand Marnier sweet shooter with chocolate shavings
Caramel Latte sweet shooter with chocolate covered coffee bean
Blueberry dream shooter with blueberry glaze
Tropical pineapple rum shooter with toasted coconut

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 dessert course and remain to be enjoyed until shortly after midnight
Served with fresh brewed tea and coffee station

Above prices do not include service, staff, gratuity, rentals or applicable taxes
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Silver Thyme
events and catering fresh · inspired · innovative

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

Unlimited open non-alcoholic bar package designed for full service staffed events, for a duration of 6.5 hours of service at\$ per person

ALCOHOLIC BEVERAGES

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 750ml bottle for table service \$ bottle
House wine, red or white by the glass \$ each
Sparkling wine by the glass \$ each

Pre-purchased host bar drink tickets \$ each (exchangeable for any alcoholic beverage, excluding wine by the bottle)

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. Bar tenders 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.