



Event Space

BRUNCH
EXPERIENCE

2024





Welcome to Indulge- Where Culinary Excellence Meets Unforgettable Moments
At Indulge we believe that exceptional events deserve exceptional catering. With a passion for culinary artistry and an unwavering commitment to service excellence, we transform your gatherings into unforgettable experiences.

Founded in 2009, Indulge was born out of a shared love for exquisite cuisine and the desire to elevate the standard of catering services.

At Indulge we understand that each event is unique. Whether you're planning a corporate gala, a wedding celebration, or an intimate dinner party, our team works closely with you to curate a menu and dining experience that reflects your vision and exceeds your expectations.

*We look forward to catering
for you*

Let's Brunch



2024

Brunch

Includes: 1 Mimosa per guest and a Donut Wall for guests to enjoy.

95.00 per person

Plus: Space Rental ** see page 6

Brunch Grazing Station

CHEESE

Apple Wood Smoked Cheddar, French Brie, Gruyere, Danish Blue, Aged Manchego, Derby Sage, Seasonal Jam, Nuts, Fresh & Dried Fruit, Crackers

MEAT

Prosciutto, Spanish Chorizo, Mortadella, Soppressata, Genoa Salami, Smoked Sausage, Olives, Pickled Vegetables, Mustard, Herb Garlic Focaccia, Crackers

DIPS & CRUDITÉS

House Made Hummus, Pimento Cheese (Olive Oil, Pickled Chilies, Chives), Smoked Labneh (Grated Tomato, Confit Garlic, Dill, Za'atar), Assorted Crackers, Zucchini, Celery, Cucumbers, Peppers, Carrots, Cherry Tomatoes, Mini Naan Bread

FRUIT

Assorted Fresh Fruit and Preserves

SWEETS

Assortment of Breakfast pastries, Macarons, Donut Holes, Churros, Breakfast Loaves.



Composed Brunch Dish

Choose 1 dish for all your guests to enjoy

SMASHED AVOCADO TOAST

Poached Eggs, Smashed Avocado, Feta, Heirloom Tomatoes, Pomegranate, Radish, Dukha, Lemon Wedge, Sourdough

CHICKEN & WAFFLES

Cage-free Chicken, Belgian Waffles, Bacon Jam, Gochujang Aioli, Elmira Maple Syrup, Arugula and Parmesan Salad

HUEVOS RANCHEROS

Crispy Tortilla, Black Bean, Bacon Jam, Avocado Pico, Fried Farm Fresh Egg, sauce Choron (Tomato Spiked Bernaise), Fresh Herb Salad

BURNT END TACOS

Guacamole, Carolina Root Slaw, Pico de Gallo, Chipotle Aioli, Fresh Herb Salad

SOURDOUGH FRENCH TOAST

Apple Chutney, Vanilla Infused Mascarpone, Roasted Pork Belly, Elmira Maple Syrup, Fresh Herb Salad

Drink Services

Host or Cash Bar

Host Bar option is for clients who want to offer their guests an open bar, but want to pay based on actual drink consumption.

Cash Bar option is for clients who want to offer bar services to their guests but want their guests to pay for their drink consumption.

How it works:

Minimum Spend \$500 required (does not include bartender hours) before HST

Bartenders x 1 = \$50/hr per bartender

A pre-charge of \$500.00 will be applied to final invoice.

This includes the cost of cocktail glassware, disposable glassware during reception, ice, mix, garnishes, set up and tear down of the bar.

Host Bar - Indulge will track consumption for guests and the client will be charged accordingly on their credit card on file after the event (Less \$500.00).

Cash Bar - Indulge will reconcile the drinks at the end of the night. And refund the minimum charge within 5 business days, if the \$500 minimum spend was reached.

Includes a variety of non-alcoholic soft drinks, juices, water dispenser

**Note: Host and Cash Bar Services operate for a maximum of 3 hours.

** Service and Admin Fee (18%) will be applied to total cost.

BAR RAIL :

Alberta Pure, Forty Creek Rye, Bacardi Rum, Tanqueray Gin

BEER :

Bud Light, Heineken, Waterloo Dark, Wellington SPA

WINE :

House Red and House White

No Substitutions

All Alcoholic Drinks \$9.00 per drink

Soft Drinks \$3.00 per drink

Includes a variety of non-alcoholic soft drinks, juices, water dispenser

**Note: Host and Cash Bar Services operate for 3 hours. Additional Bar hours can be added - cost of hourly bartender will apply.

Drink Tickets

Cash Bar Add On

Purchase Drink Tickets for your guests

All Alcoholic Drinks - \$9.00 per drink ticket

Soft Bar

Assorted Pop and Juices - \$7.50 per person

Coffee and Assorted Tea - \$5.00 per person

Add Both - \$11.50 per person

Bar Add Ons

\$10 per person - available for 1 hour - 1 per person

Caesar Station

OR

Hot Chocolate Station with Signature Marshmallows



Package Details

Space Rental

\$250.00 per hour - Includes:

Day of Venue Coordinator

Harvest tables and chairs

Basic decor (bud vases & candles on tables)

Music (Plug in Sound System)

Free Parking

30 minute set up and 30 minute tear down

If you reach a minimums food spend of
\$1000.00 . 3 hour rental is included.

Additional space rental over and above -
\$250.00 per hour.

Not Included in pricing:

HST - 13%

Service & Admin Fee - 18% on food and beverage

Floral for Bud Vases

Any specific table decor

Give us a follow to see more of our culinary services:



indulgekitchen



Frequently Asked Questions

HOW DO YOU HANDLE ALLERGIES/VEGETARIANS AND OTHER DIETARY REQUIREMENTS?

We deal with dietary concerns and requests on a daily basis. Our Culinary Team is fully trained in proper food handling policies. Many of our items can easily be modified to accommodate a wide range of dietary concerns (i.e., gluten free, dairy free, etc.). If a guest has a combination of requirements or something very severe, we will happily create a custom item for them so they can enjoy their meal. All you need to do is to identify the dietary restriction on the seating plan chart, and our culinary team will modify the menu items as necessary or replace them with different items.

DOES INDULGE OFFER VENDOR MEALS?

If you are planning on providing your vendors a meal, please ask your vendors of any dietary restrictions and add them to the seating chart. Vendors will receive your choice of dinner service (3 course plated or buffet) priced at \$75.00 each vendor.

WHAT IS THE SERVICE AND ADMIN FEE?

The service fee is applied to all catering orders.

The Service & Admin fee covers the use of equipment, fixed operating expenses, such as, insurances, fees and licenses, permits, administrative costs, packing and clean up, site visits, and our event coordination team direct time. Please note the service fee is not a gratuity.

HOW FAR IN ADVANCE SHOULD I BOOK INDULGE'S CATERING SERVICES?

We typically book 12-24 months in advance. We receive multiple requests daily, so we can't guarantee a date until it is booked with a deposit. Once an estimate is sent out, we will let you know if another client becomes interested in that date. At that point we will extend to you a 48-hour grace period to confirm your decision.

BEVERAGES & BAR SERVICE

We do offer 3 different types of bar services, so if your looking for a different service, please ask!

- All-Inclusive - The All-Inclusive option is for clients who want their guests enjoy an unlimited bar along with wine on tables during dinner service. (Please inquire if your interested in this service)
- Host - The Host Bar option is for clients who want to offer their guests an open bar, but want to pay based on actual drink consumption.
- Cash - The Cash Bar option is for clients who want to offer bar services to their guests but want their guests to pay for their drink consumption.

WE ARE PLEASED TO SAY THIS IS OUR FULL TIME JOB! IT'S ALL WE DO!

Here at Indulge Natural and Organic Kitchen we are extremely focused and committed to perfecting our craft. We are dedicated to being a part of your planning journey, right from the beginning to the last bite enjoyed!