



INDULGE CATERING

*Chef-driven menus designed for effortless hosting
No kitchen required.*

**CORPORATE • SOCIAL
• GATHERINGS**

DROP OFF OR PICK UP

- Food is delivered hot and ready to enjoy
- Packaged in disposable containers (no rentals required)
 - No chef or service staff onsite
 - Simple setup required by host

2026 MENU



Buffet Menu

Choose your own experience
Minimum 10 people.
Package in Disposable Containers

Add On Fresh Baked Bun with Whipped Butter
\$3.00 per person

\$22.50

Per Person

Menu A

Boxed Lunch

Choice of 1 Soup or 1 Salad
2 Handhelds Per Person – Maximum of 3 Varieties
Choice of Chocolate Mousse Cake or a Fruit Bowl

\$25

Per Person

Menu B

Choice of 1 Salad
Choice of 1 Main
Choice 1 Starch
Add Dessert + \$5/Person

\$45

Per Person

Menu C

Choice of 1 Salad
Choice of 2 Mains
Choice of 1 Starch
Choice of 1 Side
Add Dessert + \$5/Person

\$55

Per Person

Menu D

Choice of 2 Salads
Choice of 2 Mains
Choice of 2 Starches
Choice of 1 Side
Add Dessert + \$5/person

V – Vegetarian, VG – Vegan, GF – Gluten Free, DF – Dairy Free, N – Contains Nuts

Some items are available gluten free, vegetarian or vegan upon request.
Please notify us of all Dietary Allergies or Restrictions as not all ingredients are listed

Buffet Menu

Choose your own experience
Minimum 10 people.
Package in Disposable Containers

Salads

CAESAR SALAD

Cornbread Crumb, Bacon, Parmesan Cheese, Creamy Garlic Vinaigrette

APPLE ENDIVE SALAD

Local Apples, Celery, Pomegranate, Pecan Brittle, Grilled Lemon Vinaigrette

Allergy Notations: GF, V, N, Easily NF, DF

MARKET SALAD

Cucumbers, Tomatoes, Peppers, Crispy Parsnips, Wontons, Balsamic Vinaigrette

Allergy Notations: GF, V, DF

CAROLINA COLESLAW

Cabbage, Scallion, Red Onion, Carrots, Root Vegetables, Herbed Vinaigrette

Allergy Notations: VG, DF, GF

Soups

ROASTED BUTTERNUT SQUASH

Chili Oil

Allergy Notations: GF, V

THAI SWEET CORN SOUP

Coconut and Basil

Allergy Notations: GF, V, DF, Vegan

CURRIED LENTIL SOUP

Apple Chutney

Allergy Notations: GF, DF, V, Vegan

Add On Eco-Friendly Disposables
\$1.50 per person

Handhelds

Assorted Sandwiches - Served on a Cobb's High Fiber Buns or a Wrap

2 Handhelds per person

Gluten Free Available: +\$2.00 per person

SUMMER VEGETABLE RATATOUILLE WRAP (VEGETARIAN)

Onions, Zucchini, Tomatoes, Peppers And Eggplant, Pesto Aioli, Arugula

Allergy Notations: V, Easily Vegan

BULGOGI BEEF

Pickled Carrots, Arugula, Cucumber, Cilantro, Chili Aioli

Allergy Notations: DF

MEDITERRANEAN CHICKEN

Marinated Grilled Chicken Breast, Feta, Grilled Balsamic & Herb Bell Peppers, Red Onions, Kalamata Olives, Fresh Greens, Tzatziki.

BLT

Bacon, Arugula, Cheddar, Tomato, Lemon Aioli

CHIPOTLE CHICKEN

Marinated Grilled Chicken Breast, Avocado, Peppers, Fresh Greens, Chipotle Aioli

Allergy Notations: DF

ROASTED TURKEY

Turkey, Tomatoes, Cucumber, Cheddar, Greens, Roasted Garlic Aioli

CHICKEN CAESAR WRAP

Romaine, Kale, Bacon, Tomato, Cornbread Crumb, Creamy Garlic Vinaigrette, Parmesan

Buffet Menu Cont'd

Choose your own experience
Minimum 10 people.
Package in Disposable Containers

Mains

WOOD GRILLED CHICKEN LEG

Carolina BBQ Sauce
Allergy Notations: GF, DF

CRISPY MENNONITE FRIED CHICKEN

Sweet Mustard, Kool Aid Pickles
Allergy Notations: DF

SMOKED BEEF BRISKET +\$10

Salsa Criolla, Cedar Smoked Mustard
Allergy Notations: GF, DF

JERK CHICKEN LEG

Jerk BBQ Sauce, Garlic Lime Aioli, Carolina Style Root Vegetable Slaw
Allergy Notations: GF, DF

GENERAL TSO SALMON

Sweet Soy-Ginger Chili Garlic Glaze, Sesame Seeds
Allergy Notations: DF

KOREAN FRIED CHICKEN

Goguchang Sauce, Sesame Seeds
Allergy Notations: DF

PORK SCHNITZEL

Grilled Lemons and Roasted Garlic Aioli
Allergy Notations: DF

WOOD GRILLED PORK TENDERLOIN

Carolina BBQ Sauce, Rosemary
Allergy Notations: GF, DF

ROASTED COD +10/PERSON

Herbed Panko Crust, Mustard Aioli
Allergy Notations: DF

Starches

ROOT VEGETABLE KIMCHI FRIED RICE

Onions, Mushrooms, Carrots, Celery, Zucchini, Chopped Egg, Rice, Cilantro, Scallions, Kimchi
Allergy Notations: GF, V

GINGER SCALLION RICE PILAF

Garlic, Green Peas, Fresh Herbs and Lemon
Allergy Notations: GF, DF, VG

FUSILLE ROMESCO

Fusille Pasta, Roasted Peppers, Tomatoes, Garlic, Basil Pesto, Grana Padano.
Gluten free pasta available upon request: +2/person
Allergy Notations: GF, DF

CHIPOTLE MAC & CHEESE

Macaroni, Chipotle Bechemal Sauce, Mozzarella, Parmesan, Panko Herb Crumble.
Gluten free pasta available upon request: +2/person
Allergy Notations: V

MUSHROOM ALFREDO

Penne Pasta, Pesto Cream Sauce, Sautéed Mushrooms Onions & Garlic, Parmesan and Herb Panko Crumble.
Gluten free penne available upon request: +2/person
Allergy Notations: V

Add On Eco-Friendly Disposables
\$1.50 per person

Sides

ROASTED MINI POTATOES

Fresh Herbs, Olive Oil, Roasted Garlic
Allergy Notations: GF, DF, VG

SWEET CORN, PEPPER AND SWISS CHARD SUCCOTASH

Onions, Garlic, Edamame, Peppers, Corn and Swiss Chard
Allergy Notations: GF, DF, VG

GARDEN CHOP SUEY

Stir Fried Corn, Carrots, Peppers, Peas, Cabbage, Soy Garlic Ginger
Allergy Notations: GF, DF, VG

ROASTED CHEFS VEGETABLES

Charred Carrots, Zucchini, Peppers
Allergy Notations: GF, DF, VG

KUNG PAO BROCCOLI

Broccoli, Onions, Carrots, Peppers, Cabbage, Sesame Seeds, Spicy Kung Pao Sauce
Allergy Notations: GF, DF, VG

ROASTED GARLIC POTATO PURÉE

Yukon Potato, Roasted Garlic Cream
Allergy Notations: GF, V

Buffet Menu Cont'd

Choose your own experience
Minimum 10 people.
Package in Disposable Containers

Desserts

ASSORTED MINI DESSERT SQUARES (2PP)

Chef's choice

Allergy Notations: V

APPLE PIE

Allergy Notations: V

ASSORTED COOKIES

Chef's choice

Allergy Notations: V

STRAWBERRY RHUBARB PIE

Allergy Notations: V

Vegetarian/Vegan Rice Bowls – Add On

CHAR SUI TOFU

Coconut Rice, Char Sui BBQ Sauce, Toasted Sesame, Scallions

Allergy Notations: V, VG

CAULIFLOWER SHAWARMA

Coconut Rice, Roasted Garlic Tahini Sauce, Pickled Onions

Allergy Notations: GF, V, DF, Vegan

RED THAI COCONUT CURRY

Coconut Rice, Roasted Tofu, Peppers, Broccoli, Carrots,
Apple Chutney, Pineapple Chips

Allergy Notations: GF, DF, V, Vegan

Add On Eco-Friendly Disposables
\$1.50 per person



Power Bowls

Package in Disposable Containers

Choose up to 3 Power Bowl varieties per order.

HEIRLOOM GRAIN BOWL | \$13.75

Black Lentils, Marinated Kale, Heirloom Carrots, Cucumber, Kimchi, Quinoa, Tahini Mustard Sesame Dressing
Allergy Notations: V, GF, DF *contains sesame

RED THAI COCONUT TOFU BOWL | \$13.75

Kale, Carrots, Broccoli, Peppers, Onions, Cauliflower, Apple Chutney, Dehydrated Pineapple and Coconut Rice
Allergy Notations: V, GF, DF

SUPER ENERGY BOWL | \$13.75

Garden Greens With Quinoa, Carrots, Cilantro, Tomato, Red Onion, Cashew Cream, Spirulina & Tarragon Lemon Vinaigrette
Allergy Notations: V, GF, DF, *contains nuts

KIMCHI ROOT NOODLE BOWL | \$13.75

Edamame, Broccoli, Carrots, Cucumber, Sesame Seeds, Sesame-Ginger Vinaigrette
Allergy Notations: *contains sesame

MEDITERRANEAN SQUASH QUINOA BOWL | \$13.75

Roasted Squash, Quinoa, Kale, Carrots, Avocado, Pico, Sprouts, Sunflower Seeds, Balsamic Vinaigrette
Allergy Notations: V, GF, DF

TACO SALAD BOWL | \$13.75

Sunflower Walnut "Chorizo", Guacamole, Quinoa, Pico, Cashew Cream, Crispy Wontons, Cilantro Lemon Vinaigrette Over Garden Greens
Allergy Notations: V, GF, DF *contains nuts

SPRING ROLL BOWL | \$13.75

Rice Vermicelli And Zucchini Noodles, Red Pepper, Sweet Potato, Sesame Seeds, Cilantro, Cashew Cream And Ginger Dressing
Allergy Notations: *contains nuts and sesame

ROMAINE AND BABY KALE CAESAR SALAD | \$13.75

Garlicky Chickpeas, Hemp And Cashew Cream, Coconut Bacon, Parmesan
Allergy Notations: *contains nuts

ADD ONS (PER BOWL):

Chicken (3 oz) - \$5.50
Steak (3 oz) - \$6.50
Tofu (3 oz) - \$4.50
Hard Boiled Egg (each) - \$1.50



Add On Eco-Friendly Disposables
\$1.50 per person

Handhelds

Package in Disposable Containers

Individual Lunch Box

\$22.50 per person

Served on a Cobb's High Fiber Buns or a Wrap

2 Handhelds per person

Gluten Free Available: +\$2.00 per person

Each individual box includes your choice of seven chef-crafted varieties, a seasonal salad and a sweet treat!

Sandwich Selections:

BULGOGI BEEF

Pickled cucumbers and roots, cilantro, chili aioli

MEDITERRANEAN CHICKEN

Marinated Grilled Chicken Breast, Feta, Grilled Balsamic & Herb Bell Peppers, Red Onions, Kalamata Olives, Fresh Greens, Tzatziki.

BLT

Bacon, Arugula, Cheddar, Tomato, Lemon Aioli

CHIPOTLE CHICKEN

Marinated Grilled Chicken Breast, Avocado, Peppers, Fresh Greens, Chipotle Aioli
Allergy Notations: DF

Sandwich Box

\$75.00 per dozen

Served on a Cobb's High Fiber Buns or a Wrap

Gluten Free Available: +\$12.00 per dozen

Gluten Free Available: +\$2.00 per person

Choose from seven chef-crafted varieties, including a vegetarian option. Sandwiches are available by the dozen, with each dozen prepared in a single variety

ROASTED TURKEY

Turkey, Tomatoes, Cucumber, Cheddar, Greens, Roasted Garlic Aioli

CHICKEN CAESAR WRAP

Romaine, Kale, Bacon, Tomato, Cornbread Crumb, Creamy Garlic Vinaigrette, Parmesan

SUMMER VEGETABLE RATATOUILLE WRAP (VEGETARIAN)

Onions, Zucchini, Tomatoes, Peppers And Eggplant, Pesto Aioli,
Arugula
Allergy Notations: V, Easily Vegan

Add On Eco-Friendly Disposables
\$1.50 per person



Stone Baked Sandwiches

\$14.00 per sandwich

Add a side salad, fruit cup or a dessert +5.00 per sandwich

Meet your new favourite lunch option: Foldies — our stone-baked sandwiches loaded with bold flavours, premium ingredients, and ridiculously good fillings. Designed for busy teams, office celebrations, and social gatherings, these handheld creations deliver indulgence without the high price tag.

Perfect for staff appreciation, holiday lunches, team meetings, or whenever you want to feed a crowd something unforgettable.

Each Foldie is layered with chef-crafted house fillings, bright pickled roots, fresh greens, and our signature Hot Honey Buttermilk Ranch Dip — bringing the perfect balance of crunch, heat, and comfort.

Sandwich Selections:

BEEF BULGOGI

Smoked Beef Brisket, Asian Style Pickled Cucumbers and Roots, Cilantro, Arugula, Hot Honey Buttermilk Ranch Dip

KOREAN FRIED CHICKEN

Goguchang Fried Chicken, Asian Style Pickled Cucumbers and Roots, Shreddice, Hot Honey Buttermilk Ranch Dip

CAULIFLOWER SHAWARMA

Spice Roasted Cauliflower, Garlic Tahini Sauce, Asian Style Pickled Cucumbers and Roots, Shreddice, Hot Honey Buttermilk Ranch Dip



Add On Eco-Friendly Disposables
\$1.50 per person

Finger Foods

Package in Disposable Containers

BASIL ARANCINI | \$50

Quantity: 15 pieces
Mozzarella, Marinara, Lemon Aioli, Parmesan
Allergy Notations: V

MUSHROOM ARANCINI | \$50

Quantity: 15 pieces
Mushroom Risotto Style Rice, Cheese Blend, Panko & Herb-Crusted, Parmesan Snow, Garlic Herb Aioli
Allergy Notations: V

KIMCHI ARANCINI | \$50

Quantity: 15 pieces
Gojuchang & Kimchi Risotto Style Rice, Cheese Blend, Panko & Herb-Crusted, Parmesan Snow, Garlic Herb Aioli.
Allergy Notations: V

FRIED VEGETABLE SPRING ROLL | \$38

Quantity: 20 pieces
Thai Mango Dipping Sauce
Allergy Notations: V DF

COCONUT SHRIMP | \$38

Quantity: 15 pieces
Pineapple and Chili Aioli
Allergy Notations: DF

JERK CHICKEN SLIDERS | \$65

Quantity: 15 pieces
Jerked Boneless Chicken Thighs, Cucumbers, Slaw, Garlic Herb Aioli, Potato Roll

CHEESEBURGER SLIDERS | \$65

Quantity: 15 pieces
Beef Patty, Chipotle Aioli, Cheddar Cheese, House Pickles, Onions, Potato Roll

SPINACH SPANAKOPITA | \$38

Quantity: 20 pieces
Cucumber Raita
Allergy Notations: V

VEGETABLE SAMOSAS | \$38

Quantity: 20 pieces
Tamarind and Mint Yogurt Dip
Allergy Notations: V

KOREAN FRIED CHICKEN AND WAFFLES | \$50

Quantity: 15 pieces
Gojuchang Hot Sauce, Waffle, Sesame Seeds

WAGYU BEEF GYOZA DUMPLING | \$45

Quantity: 20 pieces
Thai Chili Aioli
Allergy Notations: DF

VEGETABLE GYOZA DUMPLING | \$38

Quantity: 20 pieces
Roasted Garlic Aioli
Allergy Notations: V DF

COLD SMOKED SALMON | \$50

Quantity: 20 pieces
Sweet Potato Cracker, Cucumber Raita
Allergy Notations: GF

BBQ BEEF BRISKET SLIDERS | \$65

Quantity: 15 pieces
Smoked pulled beef brisket, BBQ sauce, mustard aioli, house pickles, onions, potato roll

FRIED CHICKEN SLIDERS | \$65

Quantity: 15 pieces
Buttermilk Fried Chicken, Chipotle Aioli, Koolaid Pickles, Slaw, Potato Roll

Add On Eco-Friendly Disposables
\$1.50 per person



Food Boxes & Bars

Package in Disposable Containers

Choose your option

Build Your Own Taco Box

\$195 serves up to 12 people

2 Tacos per person

Package in Disposable Containers

PROTEIN OPTION: (PICK ONE) FOR BOX & BAR

Beef Barbacoa

Chicken Tinga

Pork Carnitas

Charred Onion and Shredded Tofu (vegan)

TOPPINGS:

Lettuce, Pico de Gallo, Limes, Guacamole, Pickled Red Onions, House Queso, Chipotle Aioli, Salsa Verde, Hot Sauce.

Build Your Own Taco Bar

Minimum 20 people

3 Tacos per person

Option 1 — Pickup / Disposable Setup

\$28 per person

Packaged in disposable containers. No chafers/rentals included. Client is responsible for setup.

Option 2 — Delivered Bar Setup

\$28 per person

Plus a Bar Setup & Rental Fee starting at \$175–\$250, depending on location and size.

Includes chafers, bowls, serving utensils, setup, and rental pickup after the event.



Food Boxes & Bars – Cont'd

Build Your Own Nacho Box

\$75 serves up to 10 people

ADD PROTEIN (20 oz) : + \$60.00 per box
SELECT FROM NACHO BAR PROTIEN LIST



Build Your Own Nacho Bar

Minimum 20 people

Option 1 — Pickup / Disposable Setup

\$20 per person

Packaged in disposable containers. No chafers/rentals included. Client is responsible for setup.

Option 2 — Delivered Bar Setup

\$20 per person

Plus a Bar Setup & Rental Fee starting at \$175–\$250, depending on location and size.

Includes chafers, bowls, serving utensils, setup, and rental pickup after the event.

ADD PROTEIN (2 oz): \$6.00 per person

CHOOSE YOUR PROTEIN (CHOOSE 1) FOR BOX AND BAR

Ground Beef Picadillo

Chicken Tinga

Pork Carnitas

Charred Onion and Shredded Tofu (vegan)

TOPPINGS:

Tortilla chips, cheese blend, tomatoes, onions, pickled jalapeños, olives. Served with salsa, queso & sour cream on the side.

Build Your Own Slider Bar

Minimum 20 people

Option 1 — Pickup / Disposable Setup

\$28 per person

Packaged in disposable containers. No chafers/rentals included. Client is responsible for setup.

Option 2 — Delivered Bar Setup

\$28 per person

Plus a Bar Setup & Rental Fee starting at \$175–\$250, depending on location and size.

Includes chafers, bowls, serving utensils, setup, and rental pickup after the event.

PROTEIN OPTION: (PICK ONE) FOR BOX & BAR

Chuck Beef Sliders

Crispy Chicken

Grilled Mushroom

TOPPINGS:

Chipotle Aioli, Cheddar Cheese, House Pickles, Pickled Red Onions, Mustard, Ketchup, Hot Sauce

Grazing Boxes and Boards

Grazing Boxes

Our Graze Boxes are a versatile option for any occasion—ideal for Birthdays, Anniversaries, Thank You gifts, or a way to say Get Well Soon or Congratulations. Perfect for a girls' night in, as an effortless starter for dinner parties, or even at Corporate events.

Each box serves up to 10 people**.



The Original Graze Box

\$187 per box

Each box features a curated selection: charcuterie, cheeses, dips, artisan preserves, crudités, fresh and dried fruits, olives, cornichons, nuts, pistachios, chocolate, and seasonal accents.

The Brunch Graze Box

\$187 per box

This irresistible box is packed with brunch favourites! It includes mini croissants, fresh bagels, pastries artisan preserve, a selection of cheeses and smoked salmon, fresh fruit, nuts, seasonal accents.

Add On Eco-Friendly Disposables
\$1.50 per person

The Vegan Graze Box

\$40 per box

Enjoy a delicious vegan spread with creamy vegan cheese, falafels, stuffed grape leaves, and crisp crackers. The box also includes vegan dips, preserves, fresh and dried fruit, crudités, olives, pickles, nuts (if no allergies), and indulgent vegan chocolate.

** Feeds 1

The Gluten Free Graze Box

\$40 per box

A curated assortment of charcuterie, cheeses, dips, artisan preserves, crisp crudités, fresh and dried fruits, olives, cornichons, nuts, pistachios, rich chocolate, and seasonal accents — served with gluten-free crisp crackers. ** Feeds 1

The Gather and Graze – 3 Foot Board

\$600 per board

Serves 30-35

This indulgent style of grazing lets you and your guests enjoy delicious bites while maximizing social time— perfect as a light appetizer!

**A refundable \$150 deposit will be added to your order for the rental of our 3 ft graze board. The deposit will be returned once the board is received back in clean, undamaged condition. All graze boards and serving props are rental items and must be returned within 72 hours of your event. Boards returned late will incur a fee of \$50 per day. Please ensure the board is washed prior to return, as a \$25 cleaning fee per board will apply if returned unwashed.



The Original 3 Foot Board**

Includes but not limited to:

- Our most popular artisanal dips and spreads
- Different types of domestic and imported cheeses
- Various cured meats
- House-made artisan baguettes and crackers
- Grapes and other seasonal fruits
- Fresh mixed vegetables with our flavourful roasted chickpea hummus
- And many more delightful grazing goodies!

The Brunch 3 Foot Board**

This irresistible board is packed with brunch favourites!

Includes but not limited to:

- Mini croissants
- Different types of domestic and imported cheeses
- Various cured meats
- House-made artisan baguettes and crackers
- Grapes and other seasonal fruits
- Fresh mixed vegetables with our flavorful roasted chickpea hummus
- Fresh Loafs

And many more delightful grazing goodies!

Full Grazing Table

\$1950

Serves 50–65 people (6 foot full graze)

Similar to the technique of flat lay photography, this table-scape is a beautiful way to showcase seasonal meats, cheeses and vegetables/fruits:

Includes but not limited to:

- Our popular artisanal dips and and house-made spreads
- 5 or more different types of domestic and imported cheeses
- Various cured meats
- Assorted crackers and mini naan bread
- Grapes and other seasonal fruits
- Fresh mixed vegetables with our flavorful roasted hummus
- Charcuterie accompaniments – olives, house-made pickles
- And many more delightful grazing goodies!

Add On Eco-Friendly Disposables
\$1.50 per person

Easy Add Ons:

Platters

ASSORTED PASTRIES - \$75

Feeds up to 10 guests

MINI DESSERT BOX - \$120

Feeds up to 20 guests

FRUIT PLATTER - \$165

Serves 20 guests

VEGETABLE AND DIP PLATTER - \$155

Serves 20 guests

GOURMET DONUT BOX - \$60

Serves up to 6 guests

PRETZEL BAR - \$80

Sweet Mustard Dip and Queso
Box of 10

Salads

MARKET SALAD - \$65

Feeds up to 10 guests

Cucumbers, Tomatoes, Peppers, Crispy Parsnips
and Wontons, Balsamic Vinaigrette.

Allergy Notations: GF, DF, V

CEASAR SALAD - \$65

Feeds up to 10 guests

Torn Romaine, Kale, Bacon, Aged Parmesan and
Cornbread Crumb, Lemon, Creamy Garlic
Vinaigrette

Allergy Notation: Easily GF, Easily DF, Easily Vegan

Add On Eco-Friendly Disposables
\$1.50 per person



Open Bar Service

Note: Open Bar services operates for a minimum of 2 hours up to a maximum 8 hours

Per hour per person

Disposable glassware included

Bartenders not included – 1 bartender at \$60 per hour

Please note bar packages can be customized and pricing will reflect selections.

BEER & WINE SERVICE BAR | \$12 PER PERSON/HOUR

No Substitutions

BEER :

Bud Light, Sleemans Ale, Alexander Keith IPA, Waterloo Dark

WINE :

Red and White – Sommelier's Choice

STANDARD ALL INCLUSIVE BAR | \$15 PER PERSON/HOUR

No Substitutions

BAR RAIL :

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

BEER :

Bud Light, Sleemans Ale, Alexander Keith IPA, Waterloo Dark

WINE :

Red and White – Sommelier's Choice

Host Bar and Cash Bar Service

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.

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.

How it Works:

Flat Fee of \$15.00 per guest

Minimum guest count of 25

Service and Admin Fee: 18% applied

Bartender Additional: \$50 per hour

A flat fee of \$15.00 per guest applies to offer either a host or cash bar. This fee includes disposable glassware, ice, mixers, garnishes, and complete bar setup and cleanup. For host bars, drinks will be tallied during the event, and the final consumption total will be invoiced after the event.

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

Note: Host and Cash Bar services are available for up to a maximum of 7 hours.

Optional Add-On: Coffee and Tea Service at Bar \$5.00 per person

STANDARD

- Domestic beer (355ml) : \$ 8.00
 - Bar rail (per oz): \$8.00
 - House wine (glass): \$8.00
 - House wine (bottle): \$45.00

NON-ALCOHOLIC

Pop, juice: \$2.00

Specialty Drinks

Signature cocktail to be added to bar services

1 cocktail selection | \$12 per guest.

Glassware included

GUAVA MARGARITA

Tequila, Lime juice, Cointreau, Guava

MOJITO

White Rum, Simple Syrup, Club Soda, Mint

APEROL SPRITZ

Aperol, Prosecco, Soda

BLACKBERRY HONEYSUCKLE SPRITZ

Blackberries, Lemon juice, Honeysuckle Vodka, Prosecco

JUST ROSEMARY GIN FIZZ

Gin, Lavender Syrup, Fresh Lemon Juice, Cucumber, Soda

PINEAPPLE HIBISCUS RUM PUNCH

White Rum, Pineapple Juice, Hibiscus Tea



Package Details

Whether you're hosting a team lunch, client meeting, baby shower, backyard gathering, or casual celebration, our Corporate & Social Menu makes entertaining simple. Designed for pick-up, drop-off, or delivery service, each order is prepared fresh and ready to enjoy, so you can focus on your guests instead of the details.

Staffing

Staffing is not included in the listed pricing and will be available at an additional charge, based on availability.

Fees and Order Details

TAXES

All orders are subject to applicable federal and provincial taxes.
HST: 13% where applicable

Online Ordering & Assisted Ordering

ONLINE ORDERING

Our Corporate & Social Menu is designed for easy online ordering. Orders placed online allow you to select your menu items, choose pick-up or delivery, and complete payment directly.

Orders placed directly through our online ordering system are not subject to an additional Service & Administration Fee.

Orders placed by email or phone, or orders requiring custom quoting, revisions, invoicing, dietary coordination, payment processing, or additional planning support, are subject to a 10% Service & Administration Fee. Corporate delivery orders requiring onsite setup and teardown are subject to a 15% Service & Administration Fee.

Larger or more customized orders requiring extended coordination may be subject to an increased fee, which will be shown on the estimate.

DELIVERY

Delivery is available to select areas including Cambridge, Kitchener, Waterloo, and Guelph. Delivery rates are confirmed through our online ordering system or included on your estimate.

A minimum order may be required for delivery.

PICK-UP

Pick-up orders must be collected at the selected pick-up time chosen when placing your order.

To ensure peak freshness, orders should be picked up promptly at the scheduled time. If you need to adjust your pick-up time, please contact us as soon as possible. Same-day pick-up time changes may not always be available.

Please respect your scheduled pick-up window, as we are unable to hold orders for extended periods. Orders that are not picked up cannot be refunded or credited.

Event Service Add-Ons

Staffing – Charged per person dependent on service required and availability.

Rentals – Rentals – Dinnerware, cutlery, and related items are not provided.

Eco-Friendly Disposables for Buffet – Plates, cutlery, and napkins provided for your group at \$1.50 per guest.

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



indulgekitchen