

A top-down view of a restaurant table. In the center is a white plate with a piece of seared salmon topped with a herb crust, a piece of fried fish, and some potatoes, garnished with green microgreens. Above the plate is a silver spoon and fork. To the left is a glass of red wine. The table is made of dark wood.

# INDULGE

*PLATED MENU*

2023

[WWW.INDULGEKITCHEN.CA](http://WWW.INDULGEKITCHEN.CA)



# Plated Menu

## Plated Dinner Option 1

\$80/pp

Includes (choice of):

1 Appetizer

1 Entree

1 Dessert

OR

## Plated Dinner Option 2

\$85/pp

Includes (choice of):

1 Appetizer

2 Entrees

1 Dessert

## appetizers

### river run caesar salad

Torn Romaine Heart, Baby Kale & Radicchio. Smoked Bacon, Cornbread Crumb, Parmesan, Lemon, Classic Dressing

### brantview apple endive salad

Stonecreek Cheddar, Curled Celery, Pomegranate, Pecan Brittle, Grilled Lemon Vinaigrette GF, V, N

### sweet corn & shallot soup

Corn, Thyme, Pork and Leek Dumpling

### curried cauliflower & goat cheese soup

Tomato Relish GF, V

### grilled stone fruit salad

Rocket Greens, Crispy Prosciutto, Orange, Pine-nut Gremolata, Manchego, Lemon-Thyme Vinaigrette GF, N

### roasted beetroot salad

Orange, Hazelnut & Barley Crumb, Whipped Goat Cheese, Dark Chocolate and Plum & 5 Spice Vinaigrette N, V

GF Gluten Free

DF Dairy Free

N Contains Nuts

V Vegetarian



# Plated Menu

## Entrees

### Land

#### skillet roasted hen's breast

Sweet Corn & Poblano Puree, Charred Tomato Nage, Garden Herb Oil, Crushed Mini Potatoes GF

#### 48 hour braised short rib | +\$5 pp

Roasted Garlic Potato Puree, Mushroom Ragout, Chili Herb Salad GF

#### grilled cali-cut striploin | +10 pp

Mushroom Ragout, Truffled Potato Purée, Herb Compound Butter, Crispy Potato Threads GF

#### foragers' lamb shank | +\$5 pp

Wild Mushroom & Pearl Onion Ragout, Fortified Wine Jus, Roasted Garlic Potato Puree GF

#### roasted pork loin

Fennel & Apple Slaw, Sweet Potato Hash, Crispy Shallot Gremolata, Pommery Cream, Fermented Red Cabbage GF

#### king cole duck breast | +\$5 pp

Mushroom Risotto, Crispy Parsnip, Tamarind Glaze, Butternut and Bay Puree GF

### Sea

#### BC oceanwise salmon

Wild Rice, Crustacean Nage, Charred Shishito Pepper & Tomato Relish, Yogurt GF

#### fogo island cod | +\$15 pp

Swiss Chard, Grape Tomato, Tarragon Couscous, Olive Chimichurri DF

#### lake huron trout

Grilled Baby Bok Choy, Roasted Potato, Fennel Slaw, Miso Dashi Broth GF



### Earth

#### butternut wellington

Kale Wrapped Roasted Squash, Mirepoix, Mushroom Ragout, Kalamata Coconut Cream, Root Vegetable Pave V

#### red thai coconut curry

Rice Noodles, Crispy Tofu, Peppers, Broccoli, Carrots, Radish & Apple Chutney, Sprouts GF, DF, V

GF Gluten Free

DF Dairy Free

N Contains Nuts

V Vegetarian



# Plated Menu

## Dessert

### popcorn crème brûlée

Smoked Vanilla Bean, Shortbread Crumbs, Berries V

### dark chocolate terrine

Candied Parsnips, Hazelnut Brittle, Chocolate Shavings, Birch & Chili Syrup, Pineapple Sorbet N V

### hibiscus poached pear

Peach Ice Cream, White Chocolate Soil, Hespeler IPA Syrup. GF, V

### caramelized pecan tart

Popcorn Ice Cream, Blackberry Compote V, N

## Pasta course

### risotto al tartufo | \$21

Roasted Mushroom, Red Wine Braised Cipollini, Truffle, Arugula, Crispy Mushrooms, Manchego GF, V

### herbed gnocchi | \$21

Tomato Sugo, Mushroom & Thyme Ragout, Sage Gremolata

### Foragers Lasagna | \$21

San Marzano Sauce, King Oyster, Cremini, Shitake, Sunflower Pesto, Ricotta, Mushroom Soil, Microgreens.

### wild mushroom orecchiette pasta | \$21

Mushrooms, Walnut Pesto, Truffle, Portobello Crispy Bits, Pea Shoots

## Upgrades

### beef tenderloin | \$15 pp

Cognac & Peppercorn Jus, Truffled Potato Purée, Lobster Compound Butter, Crispy Potato Threads GF,

GF Gluten Free

DF Dairy Free

N Contains Nuts

V Vegetarian

# Children's Plated Menu

Pick one from each course

## Appetizer

### bento box

Crudite, Orange, Crackers, Creamy Dip, Hummus, Pretzel DF

## Entrees

### the ultimate grilled cheese

Mozzarella, Cheddar & Swiss with Fries & Ketchup V

### spaghetti

San Marzano Tomato Sauce, Parmesan

### chicken fingers

Hand Breaded with Fries, Ketchup, Sweet & Sour Sauce DF

## Dessert

### ice cream sandwich

Double Chocolate Cookie, Sprinkles V

### fruit cup & sorbet

V, DF, GF

GF Gluten Free

DF Dairy Free

N Contains Nuts

V Vegetarian





# INDULGE

*BAR SERVICES*





# All Inclusive Bar

Bar services operate for 4 hours.

## standard all inclusive bar | \$45 per person

No Substitutions

### BAR RAIL :

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

### BEER :

Bud Light, Heineken, Waterloo Dark, Wellington SPA

### WINE :

Sommelier's Choice

Option to add a non listed beer of same value to the above selections; Starting at \$3.00+ per guest per addition - depending on current market pricing.

## premium all inclusive bar | \$60 per person

No Substitutions

### PREMIUM BAR RAIL :

Grey Goose Vodka, Crown Royal Rye, Appleton's Rum, Dillon's Gin, Glenfiddich Single Malt Scotch

### PREMIUM BEER :

Steamwhistle, Mill St. Organic, Wellington SPA, Bud Light  
Howell Road Cider, Nicklebrook Headstock

Option to add a non listed beer of same value to the above selections; Starting at \$5.00+ per guest per addition - depending on current market pricing

## premium add on to all inclusive bar

Option to Add a Premium Listed Beer or Liquor to the All Inclusive Bar Package.

\$7.00 per Guest per Selection

# Host 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. Indulge will charge a flat fee of \$25 per person. This includes the cost of glassware, bartender hours, set up and tear down off the bar. Indulge will track consumption for guests and the client will be charged accordingly on their credit card after the event.

Includes standard or premium beer, bar rail and our house wines. Includes a variety of non-alcoholic soft drinks, juices, garnish, water dispenser, all glassware and bartenders.

Note: Host Bar Services operate for a maximum of 4 hours.

HST is included in pricing below

## standard

- Domestic beer (355ml) : \$ 8.00
  - Bar rail (per oz): \$8.00
  - House wine (glass): \$10.00

OR

## premium

- Craft beer/Cider(473ml) : \$10.00
  - Bar rail (per oz): \$10.00
  - House wine (glass): \$10.00

## non alcoholic

- Pop, juice: \$2.00







# Cash Bar Service

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. Indulge will charge the client's credit card before the event based on \$30 per person. This includes the cost of glassware, set up and tear down of the bar.

Includes standard or premium beer, bar rail and our house wines. Includes a variety of non-alcoholic soft drinks, juices, garnish, water dispenser, all glassware and bartenders.

Note: Cash Bar Services operate for a maximum of 4 hours.

HST is included in pricing below

## standard

- Domestic beer (355ml) : \$ 8.00
- Bar rail (per oz): \$8.00
- House wine (glass): \$10.00

OR

## premium

- Craft beer/Cider(473ml) : \$10.00
- Bar rail (per oz): \$10.00
- House wine (glass): \$10.00

## non alcoholic

- Pop, juice: \$2.00

# Specialty Drinks

## signature drinks | \$10 per drink

Signature Drinks must be pre-purchased (included in your invoice).  
Amount purchased will be the amount served.  
Only available when 4 hour bar package is purchased.

### Main-Squeeze Margarita

*Tequila, Lime juice, Cointreau, Guava.*

### All You Need Is Love - Dragon Fruit Daiquiri

*White rum, Lime juice, Dragon fruit syrup.*

### Melon Blaster Wedding Bell-ini

*Blanco tequila, Aperol, Scotch bonnet watermelon shrub, Lime juice.*

### Bloody Mary Me

*Vodka, Pickle juice, Worcestershire, Clamato juice.*

### Just Rose-married Gin Fizz

*Gin, Lavender syrup, Fresh lemon juice, Cucumber, Soda.*

### Always Be Mine - Blackberry Honeysuckle Spritz

*Blackberries, Lemon juice, Honeysuckle vodka, Prosecco.*

### Mai Tai the Knot

*Tequila, Orange liqueur, Pineapple juice, Lime juice, Almond syrup.*

### I Do - Grapefruit Bourbon Sour

*Bourbon, Grapefruit juice, Lime juice, Lemon juice.*

### Pine-Apple of My Eye Hibiscus Rum Punch

*White rum, Pineapple juice, Hibiscus Tea.*

### Happy Together - Autumn Harvest Sangria

*Pinot Noir rosé, White grape juice, Bourbon whiskey, Lime juice.*

### Mint to be Mojito

*White rum, Simple syrup, Club soda, Mint*



# Package Details

## Space Rental

A rental fee of \$1000 will be charged on your invoice for private use of space. 4 hours of service is included. Please speak with your Indulge Team Member if you require any set up time for decor items.

## Staff & Labour

Staff and labour costs are included in the menu pricing. Based on minimum guest count (15-65 guests).

## Fees

### service fee & admin

15% of Food & Bar Service  
The service and admin fee is charged to cover the administrative and operational services related to your event.

### ontario tax

13% HST Applicable

## Rentals

### Dinner Service | \$10.00 per person

Rental costs differ based on guest count and style of food service, with an additional charge reflecting the rentals needed for each individual event. Rentals are paid directly to the provider. Please note, Indulge does not provide custom decor items or any linens.

