

PROPOSAL FOR

Wedding Catering

Customer Name / Phone / Email

EVENT DATE 2025

EVENT ADDRESS Private

EVENT TIME 4pm-12.59am

GUEST COUNT 50+

Canapes

Merlot Poached Pear, Butter Dipped Challah Toast, Whipped Chevre, Candied Walnuts
Confit & Pressed Pork Belly, Sunchoke Puree
Beet Tartare, Crème Fraiche, Endive
Seared Sirloin & Enoki Mushroom Roll
Grilled Hen Of The Woods, Black Garlic Mayo
Chef's Choice

Raw Bar (optional)

Your favourite mollusks, shucked to order over crushed ice,
served with lemon wedges and mignonette

Charcuterie Station (optional)

An artful display of cured meats, imported and Canadian cheeses, breads and fruit
Served on a 4' live edge wood slab

Plated Dinner

A variety of freshly baked bread set on the tables,
Whipped Country Butter with Honey & Thyme

FIRST COURSE

Roasted Beet Salad, strawberries, fennel jam,
crispy garbanzo beans, set over a swath of ricotta and balsamic drizzle

MAIN COURSE

(offer your guests a choice of 2, plus vegetarian)

Spice Cured Braised Beef Short Rib (8oz),
set over Creamy Polenta with Gran Padano, stewed tomatoes

OR

Brined and Roasted Chicken Supreme,
blistered cherry tomato, smokey roasted chickpea, creamy whipped feta

OR

Wild Mushroom Tartelette (vegetarian),
seared local mushrooms glazed in white wine, tarragon; béchamel,
caramelized onion encased in our savoury house pie crust,
arugula pine nut emulsion, crispy kale

OR

Wild Caught Halibut en Papilotte, Vietnamese Style Succotash

(menu continues next page)

(menu continued)

Dessert

Eton Mess - Ontario Strawberries, Baked Meringue,
Chantilly Cream + fresh flowers, mint & chervil

Coffee Station (optional)

Self Serve Station set in the dining area with a variety of gourmet teas + percolated coffee
Includes dairy and non dairy whiteners

Espresso Station (optional)

Our uniformed baristas create espresso based drinks for your guests on our portable
commercial grade espresso machines. Cappuccinos, Cortados and Lattes are all available

Late Snack (optional)

Baja Taco Stand

pollo Y carnitas, corn shells, pickled onions, house guacamole, salsa verde

S'more Station

graham crackers, chocolate and marshmallows, well curated
for your guests to build themselves a campfire treat

Soft Bar Service (optional)

Our Smart Serve certified service team expertly serve your guests
from Your Provided Alcohol Inventory

Our Soft Bar Service does include all non alcoholic
beverage inventory and service items

Wine Service includes a first pour

Includes Glassware, Ice, Soft Drinks, Juice, Bar Tools,
Garnish, Certified Bartenders, Liability Insurance

**Includes passed cocktails

Mocktail Bar (optional)

Ingredient driven non alcoholic 'cocktail' experience,
served in stemmed glassware by our uniformed bartenders

Items included

COCKTAIL RECEPTION

Canape Platters
Cocktail Napkins
Service Trays

DINNER

Dinner, Salad & Dessert Plates
Cutlery
Glassware for tables

KITCHEN EQUIPMENT

Portable commercial oven/s
Temperature-Safe food storage containers
All plating equipment & tools

STAFFING

Chefs for Prep
Chefs on Site
Dining Room Manager & All Service Staff

SOFT BAR (optional)

Ice
Pop, Juice
Garnish
Glassware
Certified Bartenders
Liability Insurance

****ALL foods, crafted from scratch from the finest local ingredients we can find**

****ALL logistics of food and beverage service**

****Dining room manager & kitchen team liaison**

Additional Items

Ask your Treeline Catering representative for details on:

Guest Tables
Guest Chairs
Table Decoration / linens
Table Numbering

Need help with these items?

Just let us know, we're just happy to help organize these items for you.

Budget Breakdown

Minimum Spend: \$7000.00 + Service Fee + HST

ALL INCLUSIVE WEDDING PACKAGE:

Plated Service of Salads, Mains, Desserts

Silverware, China, All Staffing, Equipment and Chattels \$135 per person

ALL INCLUSIVE WEDDING PACKAGE:

Buffet Service of Salads, Mains, Desserts

Silverware, China, All Staffing, Equipment and Chattels \$105 per person

Soft Bar Service	\$33pp
Passed Canapes, 4 per person	\$25pp
Passed Canapes, 6 per person	\$30pp
China/Silver/Glass (for tables)	\$ included
Service Team	\$ included
Coffee Station	\$4.80
On-Site Chef + kitchen team	\$included
Mocktails (optional)	\$12pp
Oyster Bar (optional)	\$22pp
Charcuterie Station (optional)	\$880.00 (per 4' display)
Espresso Station (optional)	\$12pp (minimum \$1200)
Late Snack *45 minute service (optional)	\$19pp
+16% Service Charge	\$
+13% applicable TAX	\$

TOTAL \$

Deposit 1:	\$7500.00 upon acceptance of this proposal
Deposit 2:	Balance to 50% - 6 months before event date
Event Balance:	Paid 30 days before event date

Treeline Catering is operated by Mountain Life Hospitality Holdings

Payments are accepted by e-transfer, bank draft, cash