

ASIAN CATERING 2016



TERRACE
BANQUET CENTRE

www.theterrace.ca
(905) 832-9550
1680 Creditstone Rd. Vaughan ON L4K 5T4



TERRACE
BANQUET CENTRE

THE COMPLETE PACKAGE

Assorted Hors D'Oeuvres (choice of five)
(Serviced by Caterer)
Sparkling Wine Toast
Hall Rental (as listed below)
House Red and White Wine Per Table
Full Premium Bar
Sweet Table

PREFERRED CATERERS

Rovey Service Group Inc

Harvey Tam

Tel: 416.817.8976 or 416.230.8976

Email: rovey@rogers.com

Grand Catering

Jacky Young

Tel: 416.419.6616

Email: jackyyoung16@yahoo.ca

VENUE RENTAL ONLY

Hall Rental From 5pm to 1am Includes:

Setup of Tables, Chairs and Buffets (if required)
Setup of table top with China, Silverware and Glassware
120" round Table Cloths and Napkins
Microphone and Podium
Private Bridal Suite
16" High Staging for Head Table
Complimentary Coatcheck (if required)
Free onsite Parking

Audio Visual Services

Room Rental Packages do not include in-house sound, lighting or audio/visual equipment

Rental of the above equipment must be arranged separately.

Audio hookup fees apply for outside dj's entering the facility.

Please ask your sales representative for pricing



Beverage Package Options

Soft Bar

Includes: Soft Drinks, Juices, Coffee and Tea

Open Standard Bar

Includes: Soft Drinks, Juices, Coffee and Tea,
Rye, Rum, Gin, Vodka, Scotch Whiskey, Brandy
Domestic Beers, Red and White Wine per Table

Open Premium Bar

JW Black Label, Crown Royal, Grey Goose, Heineken & Corona
Plus Standard Bar Items

Client Providing Liquor

Includes: Soft Drinks, Juices, Coffee and Tea, Bar Mixes
and Corkage Fees

Bartender (1 bartender for every 150 guests)

Additional Bartenders are Available

A liquor permit (SOP) must be obtained from the LCBO
And presented to the venue one week prior to the event

Enhancements

Sparkling Wine for Toasting

Red & White House Wine

NOV-APRIL (OFF SEASON)

30% DISCOUNT ON ALL ROOM RENTAL RATES

HORS D'OEUVRE SELECTIONS

HOT SELECTIONS

Asiago, Sun Dried Tomato & Pesto Mini Pizzas
Stuffed Mushroom Caps

Crisp Vegetable Spring Rolls with Plum Sauce
Phyllo Triangles filled with Spinach & Feta Cheese

Assorted Arrancini (Rice Balls)

Beef Skewers with Satay Sauce

Chicken Skewers with Satay Sauce

Tempura Shrimp with Soya Dipping Sauce

COLD SELECTIONS

Bruschetta

Focaccia Toast with Bocconcini, Prosciutto & Basil

Grilled Portobello Canapé with

Goat Cheese and Sun Dried Tomatoes

California Rolls with Avocado & Peppers

Grilled Vegetable Wraps

Cucumber Cups Filled with Crab, Salmon or Tuna Mousse

Chilled Shrimp with Cocktail Sauce

Smoked Salmon Canapé with Red Onions, Capers & Cream Cheese



DESSERT STATIONS

Sweet Table

Assorted Cakes, Tortes and Flans, French Pastries,
Seasonal Fresh Fruit, Coffee/Tea Station

Sweet Panini Bar

Freshly Grilled Pound Cake filled with
Peanut Butter & Bananas, Strawberries & Nutella

Apple Crumble

Flambéed Apples with Cinnamon and Brown Sugar
Topped with Granola, Sliced Almonds
and French Vanilla Ice Cream

Belgian Waffles

Freshly-made Mini Waffles
Served with French Vanilla Ice Cream and Mixed Berry Sauces

Chocolate Fountain

Strawberries, Melon, Pineapple, Marshmallows,
With Milk Chocolate

Gelato Bar

3 Flavors of Ice Cream with Mini Cones

Fresh Fruit

Assorted Seasonal and Tropical Fruit

LATE NIGHT SAVOURY STATIONS

Poutine

New York Style Fries with Cheese Curds and Gravy

Sliders

Mini Burgers with Buns and Assorted Condiments

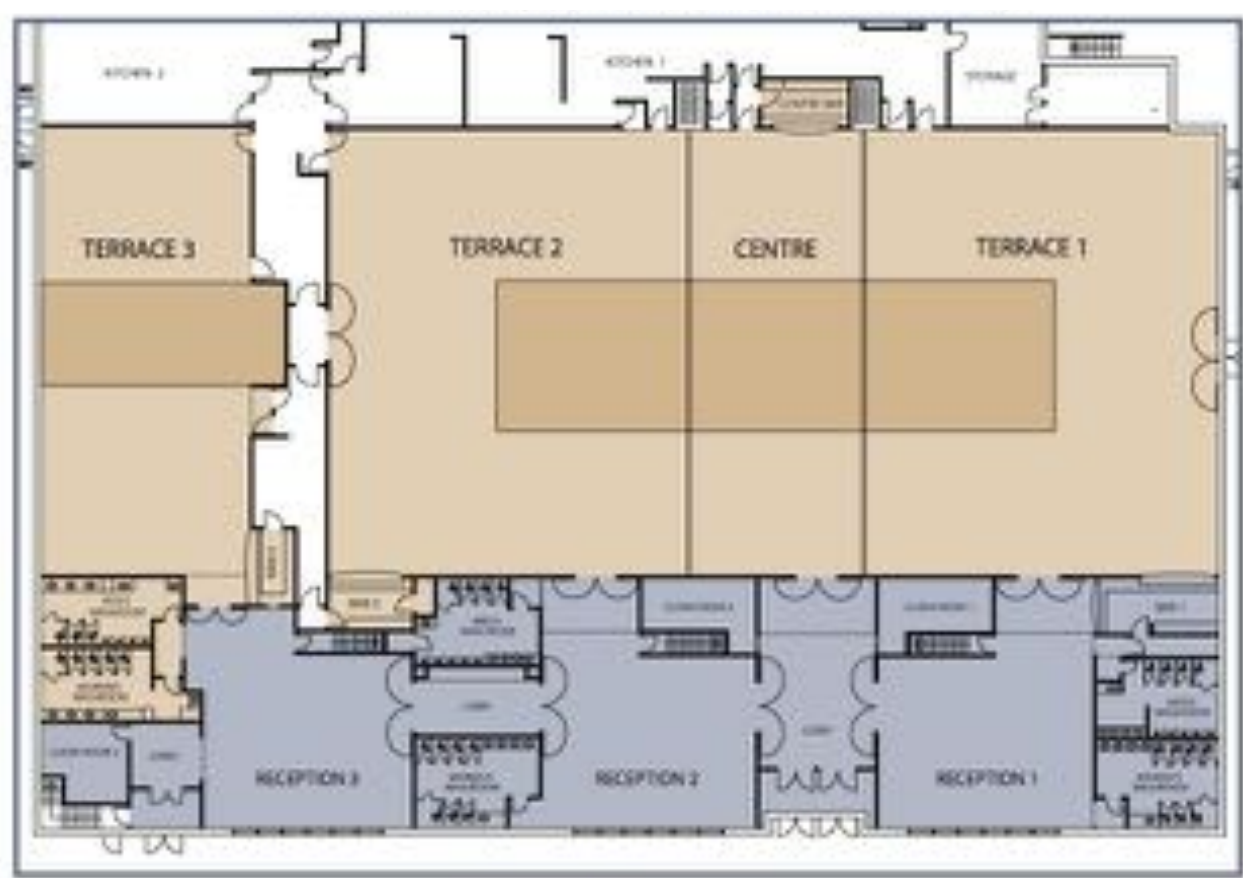
Pizza

Thin Crust Pizza with Assorted Toppings

Fish Tacos

Crispy tempura fried fish served with fresh guacamole,
coleslaw, wasabi mayo and fresh lime in a flour tortilla

NOTES:



SPECIFICATIONS

HALLS	FLOOR SPACE	DIMENSIONS	RECEPTION with dance floor	RECEPTION with out dance floor
Grand Hall	15,200 sq. ft.	175 ft. x 87 ft.	950 guests	1,100 guests
Terrace 1	6,100 sq. ft.	70 ft. x 87 ft.	330 guests	400 guests
Centre	3,000 sq. ft.	35 ft. x 87 ft.	140 guests	180 guests
Terrace 2	6,100 sq. ft.	70 ft. x 87 ft.	330 guests	400 guests
Terrace 3	3,600 sq. ft.	87 ft. x 41 ft.	220 guests	260 guests