

CATERING PACKAGE





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Thank you for your interest in holding your event at Pineridge Hollow. Our hope is that you can truly get a taste of our prairie skies, woodland trails, and gourmet regional cuisine.

Pineridge Hollow offers a serene country setting where the evening comes alive under a big Manitoba sky, enhanced by our landscape-lit flower gardens.

This package includes the menu items, and terms and conditions that you will require while planning your event. Thank you again for your interest, and we look forward to hearing from you soon.

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MENU SELECTIONS

Pineridge Hollow offers a classic country setting and ensures that every detail is taken care of. Our catering standards guarantee that any menu you choose will meet your highest expectations. We offer a wide variety of menu choices, ranging in price per adult guest.

Plated Banquet Service Buffet Menus Family Style Service Cocktail Style Receptions Children aged 3-11 are billed at half of the selected menu price. If you wish, a children's menu may be arranged with the Banquet Manager.

We would be happy to customize specialty menus for your event. Please feel free to ask the Banquet Manager if you have an idea that is not mentioned in the package. We would love to do a pig roast, a Mexican Fiesta, or a Traditional Ukrainian feast! The chef would also be happy to create a theme menu for you "South Asian Twist", "East Meets West", "Italiano" and the like. At your request we can create fully vegan or vegetarian menus. Sample menus are available for the Ukrainian Feast & Vegetarian menus.

We recognize the growing number and severity of gluten intolerances. Watch for the *gf* symbol to identify items that are safe for guests with this dietary restriction. Allergies can be accommodated if notified in advance. Special meals are priced at your regular menu price.

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SAVOURY BEGINNINGS & ELEGANT DEPARTURES

Hors D'oeuvres (Priced Per Dozen)

Minimum order of 3 dozen per selection

gf = gluten freev = vegetarian

Spanakopita Pastries v	23	Vegetable S Honey, Gir
Summer Berry Crostini with		Troncy, Gr
Spiced Ricotta and Honey v	22	Pulled Por
Mini Chicken & Biscuits	28	Housemad
Grilled Chicken or Grilled		Wild Mush
Vegetable Kebob gf	23	Prosciutto
Garden Tomato Bruschetta v	22	Goat Chee
Mini Fish & Chips	24	Beet Chip &
Mini Reuben Canape	28	Smoked Tr

23	Vegetable Spring Rolls with Honey, Ginger & Garlic Sauce <i>v</i>	24
22	Pulled Pork Sliders with	
28	Housemade BBQ Sauce	24
20	Wild Mushroom Tartlets v	32
23	Prosciutto Wrapped	
2.2	Goat Cheese gf	28
24	Beet Chip & Goat Cheese Canape ν	24
20	Smoked Trout & Cucumber Cup gf	26



Stationary Appetizers (Priced Per Person)

Minimum order of 25 per selection

The "Sociable" Cheese Platter 6	Tł
Cheddar, swiss and a pecan crusted cheese ball	Jus
served with honey, pickles, cherry tomatoes as	thi
well as crackers.	vai
	me
Beet Chin Station with Goat Cheese	cro

Beet Chip Station with Goat Cheese Ranch Dipping Sauce

Fresh Fruit Platter with Honey Yogurt Dip

he Big Board

10

st like the board on our restaurant menu, is platter delivers it all: an assortment of 3 rieties of artisan cheeses, 3 types of cured eats or sausage, pickled vegetables, olives, crackers, bread, mixed nuts, dried fruits and

Vegetable Crudités with Herbed Buttermilk Dip

Late Night Snack Options

Smokie Station

Minimum order of 25 per selection

Perogy Bar 7/guest

Potato & cheddar perogies served with green Timothy Butcher Shop's 8/guest Housemade smokies grilled to perfection, served onions, butter fried yellow onion, bacon bits and with buns and all the condiments. sour cream.

Taco Bar 7/guest

Shredded cheese, hard and soft tacos, salsa, sour cream, black olives, green onion, jalopenos, lettuce, tomatoes.

Add chicken, beef or refried beans 3/guest

Poutine Bar 7/guest

The holy trinity: cheese, gravy, fresh cut fries. Add pulled pork or bacon 2/guest

Mac and Cheese Station 8/ guest Goat cheese and caramelized onion mac and cheese.

House Made Pizza 5/guest

One vegetarian variety and one meat variety included in each buffet.

S'mores Bar 250

A fire-roasted favourite: graham crackers, marshmallows & chocolate. This selection includes the rental of our rustic indoor roasting station.

Popcorn Machine 150

Popcorn, butter & salt as well as mini paper bags.

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38

48

38





PLATED BANQUET

All plated meals are served with dinner buns and butter, chef's choice seasonal vegetables, as well as tableside coffee and tea service.

Please select one option each from salads, entrees, side dishes and desserts.

- Plated menus start at \$38/guest (see menu price listed next to protein options)
- Pineridge Hollow is happy to offer your guests a selection of entrees for an additional charge of \$3/guest for 1 additional option or \$5/guest for 2 additional options. Final count of each selection (maximum of 3 options) is required with the final guest count, 2 weeks prior to the event. Only one salad side & dessert selection is permitted. You must provide us with a seating chart indicating selected options as well as labelled place cards at the guests' seats. Therefor assigned seating is required.
- * Substitute \$2/guest and change your salad to soup
- Add \$6/guest for both soup & salad

Soups

Cream of Manitoba Mushroom Soup with Rosemary Salt, Roasted Garlic and Parmesan Croutons

Tomato & Wild Rice Minestrone with Garden Vegetables and Salsa Verde Canadian Onion Soup – Caramelized Onions, Chicken, Peas, Carrots Topped with Melted Cheese on Brioche Croutons

BUFFET & FAMILY STYLE MENUS

All buffet menus include your choice of 2 salads, your choice of 2 side dish options, chef's choice seasonal vegetables and your choice of 3 dessert menu options. All meals include dinner buns & butter as well as a coffee & tea bar.

2 Proteins – 38/guest 3 Proteins – 44/guest Upgrade one protein to Prime Rib – 10/guest Upgrade one protein to Pickerel – 7/guest

Salads

Mixed Greens, Apples, Pecans, Feta, Dried Cranberries, Maple Dijon Vinaigrette

Spinach Salad With Oranges, Fennel, Almonds, Goat Cheese, Camelina Lemon Vinaigrette

Romaine, Arugula, Croutons, Smoked Cheddar, Bacon Bits, House Made Caesar Dressing

Caprese Salad with Garden Tomatoes, Sliced Mozzarella, Ricotta, Pesto, Arugula, Balsamic Drizzle

Butterhead Lettuce, Cherry Tomatoes, Pickled Onions, Oka Cheese, Soft Boiled Egg, Herbs, Fried Capers, Buttermilk Ranch Dressing

Artisan Mixed Greens, Strawberries, Saskatoon Berries, Blueberries, Toasted Hemp Seeds & Walnuts, Feta Cheese, Raspberry Vinaigrette

Quinoa, Wheatberry, Haskap Berry, Spinach, Arugula, Chickpeas, Walnuts with a Maple Balsamic Dressing

Protein (all sauce options are gluten free)

Roasted Chicken Breast For roasted Chicken Supreme – add \$4

Lemon Caper Dill Sauce • Haskap BBQ Sauce
• Smoked Peach Sauce • Mushroom Jus Creamy
Peppercorn Sauce • Roasted Garlic Cream
Sauce • Salsa Verde

Pan Seared Pickerel 45

Lemon Caper Dill Sauce • Salsa Verde

Baked Trout

Lemon Caper Dill Sauce • Salsa Verde Roasted Garlic Cream Sauce

Roasted Pork Loin 38

Haskap BBQ Sauce • Smoked Peach Sauce Mushroom Jus • Creamy Peppercorn Sauce Salsa Verde

Slow Roasted Beef Sirloin 38

Haskap BBQ Sauce • Mushroom Jus Creamy Peppercorn Sauce • Roasted Garlic Cream Sauce • Creamy Horseradish

Slow Roasted Prime Rib

Haskap BBQ Sauce • Mushroom Jus Creamy Peppercorn Sauce • Roasted Garlic Cream Sauce • Creamy Horseradish

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Side Dishes (all sides are or can be made gluten free except Penne)

Herb Roasted Potatoes Rustic Garlic Mashed Potatoes Sweet Potato Mash with Parmesan Wild Rice Pilaf

Penne in Tomato Sauce with Greens and Parmesan

Vegetarian Options

Chickpea Curry Served on Wild Rice Pilaf (vegan)

Stuffed Bell Pepper with Salsa Verde (vegan)
Eggplant Parmesan

Vegetarian meals are priced at the same or lowest menu price that has been selected for all other entrées. If you have both vegan and vegetarian guests, you must pick one option that suits both needs.

Kids Menus Meals for children from 2-11 years old are half the selected menu price and you may choose one option for all kids meals.

Chicken fingers & fries Grilled cheese & fries Kids pasta

Plated Desserts

Please select one option or upgrade to a dessert buffet for an additional 5/guest

Tortes by the slice

Schmoo

Pecan chiffon torte, butterscotch sauce, pecans & whipped cream.

Carrot Cake

Classic with cream cheese icing.

Cheesecake

Skor, blueberry or vanilla bean with sour cherry sauce.

Individual desserts

Frozen Lemon Meringue Layers of frozen whipped cream, meringue & lemon curd.

Cheesecake in a Mason Jar Seasonal berry, oreo, skor.

Fruit Crisp

Apple, strawberry rhubarb, seasonal berry. gf/vegan option available

Seasonal Berry Shortcake in a Mason Jar Layers of berries, crumbled shortcake and pastry cream.

Chia Seed Berry Cup gf/vegan

Buffet Dessert Options

All dessert buffets include a fresh fruit platter, full tortes and individual desserts.

For up to 125 guests – 4 selections | For up to 175 guests – 6 selections | For up to 250 guests – 8 selections

Please select any 3 options from below, dependent on your guest count the remaining options will be chef's choice (see total number of options above)

Tortes

Schmoo • Carrot Cake • Chocolate Zucchini Cake • Cheesecake • Lemon Saskatoon Chiffon Torte • Frozen Lemon Meringue

Individual desserts

Cake pops • Nutella Brownie • Pumpkin Tarts • Fresh Fruit Tarts • Mini Cupcakes • Cookies & Milk (assorted) • Mini Donuts • Butter Pecan Slice • Imperial Cookies Cream Puffs • Rosemary Shortbread Cookies

Dessert Buffet Upgrades

Pie Bar -For no additional cost you can change your dessert buffet from the options above to a selection of fruit pies with whipped cream. (vegan option available)

Macarons - \$250 for 100 macarons in the colour theme of your choice. Choose up to 3 flavours: Raspberry • Vanilla Bean • Mint Chocolate • Double Chocolate • Lemon • Pistachio • Salted Car-amel • Nutella • Lavender • Earl Grey

Donut Wall - For no additional cost you can change your dessert buffet from the options above to a donut wall in your choice or colour.

Personalized Sugar Cookies - Have personalized sugar cookies prepared for place settings, favours or bridal party for \$2.50 per cookie.

Colour Theme - \$150 we will coordinate your wedding theme colour into the display, icings & garnishes of your dessert buffet

*Couples can get their wedding cake done through us

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THE GARDEN PARTY

(includes all listed) 40/guest

Served in a cocktail style reception, in place of a sit-down meal. Usually runs over the course of 2-3 hours.

Platters & Stations

Build Your Own Bruschetta

The Big Board

Vegetable Crudités with Herbed Buttermilk Dip

Warm Baked Spinach & Artichoke Dip with Tortilla Chips

Served Appetizers

Grilled Chicken and Vegetable Kebobs

Spanakopita Pastries

Wild Mushroom Tartlets

Pulled Pork Sliders with Housemade BBO Sauce

Vegetable Spring Rolls with Honey, Ginger & Garlic Sauce

Dessert

Fresh Fruit Platter

Assorted Mini Dessert Buffet

*Add in Farm Experience after dinner options before Garden Party.

BRUNCH BUFFET

(includes all listed) 38/guest

Cold Selections

Fresh Fruit Platter of

"Sociable" cheese platter

Your choice of salad

Greek vogurt with coconut and almond granola

Warm Selections

Mini scones. Danishes. Croissants and Buns with Butter. Cream Cheese and Raspberry Preserves

Homestyle hash browns

Scrambled dilly eggs

Banana bread pudding with salted caramel sauce

Maple peppered bacon

Baked ham with apricot glaze

Belgian waffles with whipped cream, strawberries, blueberry sauce and maple syrup



BEVERAGE SERVICES

Hot Chocolate Bar

4/guest

Includes hot chocolate, whipped cream, chocolate sauce, caramel sauce, sprinkles and flavoured

Caesar Bar

syrups

6/guest

All the classic Caesar ingredients - Clamato, tabasco sauce, worchestire sauce, celery salt, limes and celery along with loads of fun toppings pickles, beans, pearl onions, assorted hot sauces, marble cheese and pepperoni sticks

Specialty Coffee Cart

675

Service includes: 3-4 hours service, 1-2 baristas, unlimited lattes, cappuccinos, espressos, americanos + one custom drink chosen by you!

Supplied by our partner – Buttercream by Alareen. Please book early to ensure availability

Alcohol Service

All bar services include the following: Glassware, Straws, Ice, Pepsi, Diet Pepsi, 7-up, Ginger ale, Soda Water, Tonic Water, Cranberry Juice, Orange Juice, Lemonade, Iced Tea, Lime Mix, Lemons, Limes & Celery to garnish, Tabasco, Worcestershire Sauce, Celery Salt & Clamato Juice for Caesars. Bartender Rate: 25.00/hour

Cash Bar

Selected brands from our list. Beverages are sold on an individual basis. Wines: 7.00/glass Ales and Lagers: 5.75 Mixed Drinks: 6.50 Prices include GST and PST

Host Bar

Selected brands from our list. Host pays for all beverages consumed. Wines: charged at the listed price/bottle Ales and Lagers: 5.00 Mixed Drinks: 5.50 Subject to GST, PST & 15% gratuity.

Bartender 25/hour

Non-Alcoholic Bar. There will be a charge of 3.00/ guest for unlimited fountain drinks during the event. Punch is available at a charge of 20.00/ gallon in a variety of flavours.

Permit Bar

Host provides their own liquor license (available at any MLCC) and can choose to have an open bar or a cash bar. If the host chooses to have a cash bar under their own permit they must sell all drink tickets. Pineridge Hollow does not supply the cash box or take payment upon drink order. Pineridge Hollow provides all mix, glassware, garnishes and service (i.e. Corkage). Please note: a permit bar overrides Pineridge Hollow's licence therefore, we are unable to provide any alcoholic beverages not purchased by the host. Corkage: 11.00/person.

All catering must be provided by Pineridge Hollow with the exception of a wedding cake. There is a plating fee of \$1.50 per person for a cake brought in from an outside vendor. When booking the tent for a wedding or event you will receive the following for a charge of 5.00/person (minimums apply on site): reception room, tent, tables, chairs, dance floor, basic decorating package (mini lights, and guest, gift and cake tables with linens) linens of your colour choice (per availability) and head table skirting. If you are bringing in decor of your own, please have a plan for set up. If you would like our staff to do the set up there will be a charge of \$50/hour. A detailed list of the items and instructions is required when meeting to finalize the details of your wedding.

FINAL GUEST COUNT Pineridge Hollow must receive the final count of the number of guests attending the reception 14 days prior to the event. The number given on that date, or the actual number served (whichever is higher), will be charged. We reserve the right to charge a surcharge if numbers exceed the guest count.

SOUND Pineridge Hollow is happy to accommodate the musical selection of the hosts. However, as Pineridge Hollow is closely situated to the Birds Hill Park Campground, we must respect our neighbours by discreetly turning the sound system volume down to a respectable level after 11 o'clock. The quiet-down is under discretion of the Banquet Captain and the volume level will vary depending on wind conditions. Pineridge Hollow has a P.A. system which is available for rental at a charge of 50.00. This system can accommodate microphones, iPods, and small live music groups. We have an eight-input amplifier, an RCA cable for iPod connections, two microphones and two speakers.

WEATHER In the event of inclement weather we will move the wedding ceremony to be set up underneath the ceremony tent. During the planning process, you will be presented with a "Rainy Day Plan" where you and your wedding coordinator can arrange your back-up plan prior to your wedding day.

WASHROOMS There are two buildings of Male and Female restrooms located directly outside of the tent. Guests will also have access to the restrooms inside the Restaurant throughout the event.

MENUS, ALLERGIES & DIETARY RESTRIC-

TIONS Should you choose to have menus printed for the tables, please provide those to Pineridge Hollow before the day of the event. Pineridge Hollow must proof the menu before it is printed. Please advise us of any allergies or dietary restrictions you or your guests may have and we will take care to accommodate.

WEDDING COORDINATORS Although we provide many of the services of a wedding coordinator, should you choose to employ the services of a coordinator please ensure that we have an opportunity to meet this person and to discuss each other's plans for the event. It may be useful to include the coordinator in our initial meetings.

DEPOSIT AND BILLING Pineridge Hollow requires a non-refundable deposit of 25% of the estimated total (food, beverage and tent rental) at time of booking. A credit card is required on file to use for following deposits - a second 25% 6 months prior to the wedding, and a third, 2 months prior. If the estimate changes substantially from the first meeting, Pineridge Hollow reserves the right to require an additional deposit, to make the paid balance 75% of the total bill. The remaining charges will be processed on the same credit card immediately following the wedding, unless other payment plans have been pre-arranged. Pineridge Hollow reserves the right to pre-authorize the final balance on the credit card on file up to 24 hours prior to the event. All deposits are non-refundable, with the exception of the first deposit, which is refundable less a \$500 administration fee, if the event is cancelled more than one year in advance.

CONFIRMATION Prior to the event, you will receive a confirmation letter outlining all the details of your event. Please read this over very carefully. This is your final opportunity to catch anything we may have missed, make any additions you require or make any last-minute changes. We will require you to sign this letter and return it to us before the day of the event.

Please be aware that all pricing is subject to change without notice. Pricing does not include GST & PST which is charged on all services rendered. A 15% gratuity will be charged on all food, beverage and services (including cake cutting, rentals, ceremony fee, tent fee and family style).

Our wish is that you & your guests leave Pineridge Hollow after your special day, knowing everything was perfect.

NOTES

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EVENTS

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PINERIDGEHOLLOW.COM