

PROPOSAL FOR

Wedding Catering

Customer Name / Phone / Email

EVENT DATE **January 15, 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 Papilote, 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

STAFFING

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

DINNER

Dinner, Salad & Dessert Plates
Cutlery
Glassware for tables

SOFT BAR (optional)

Ice
Pop, Juice
Garnish
Glassware
Certified Bartenders
Liability Insurance

KITCHEN EQUIPMENT

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

****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

Special Notes

DEPOSITS

Deposits/Payments are not refundable and may not be canceled. They may, however, be transferable, with our consent. If you are unable to host the event as planned, a credit voucher for future use will be issued. Cancellation or postponement charges will apply at the discretion of Treeline.
Special Notes

GUEST NUMBERS

The guest count is the minimum number upon which this proposal is based and the client will pay for this number whether or not all guests actually attend the event. Additional guests will be billed according to the budget. The client will confirm guest numbers by the guest number confirmation date.

SCHEDULE

The schedule of the event is an important basis for the calculation of all catering charges. Should the event be delayed by the client, reasonable additional charges will apply.

VEGETARIANS

If special arrangements are required for vegetarians or other restricted diets, 7 days notice is advisable. The client may bring to the event any food items to provide for special dietary requirements.

ACCESS

The budget for the supply of tables, chairs, and all other services is based on relatively easy access to the event. If Treeline staff are required to move supplies or equipment more than 50 feet from service vehicle parking, a surcharge may apply. The host is encouraged to facilitate Treeline staff in the move in, set up, and move out tasks. If tables & chairs cannot be removed on the day of the event, a surcharge will apply for collection of these items after the event.

LIABILITY

The client assumes full responsibility for all guest actions and will reimburse Treeline for all losses or damages occasioned by guest negligence, vandalism, or theft. Unless Treeline has been specifically requested to provide security during bar service, the client assumes complete responsibility for guest negligence, injury, and other acts to third parties and agrees to save Treeline free of all liability in connection with such acts.

FACILITIES

To maximize freshness, taste and visual appeal, most menu items will be prepared on site immediately prior to service. The host is encouraged to set aside adequate kitchen space in general, counter & refrigerator space in particular to facilitate preparation. The host and guests are discouraged from entering the kitchen during food preparation and service.

TREELINE CATERING

CLEANUP

For health reasons Treeline will attempt to clean dishes & utensils on site. The host is encouraged to facilitate this cleanup by providing sinks and hot water. Treeline staff will tidy up afterwards.

UTILITIES

Problems involving the supply of hot water, electricity or any other basic, (such as parking, wash-rooms, cloak rooms, refrigeration, a stove, etc.) should be brought to the attention of Treeline while the budget is under discussion. Client guarantees that all water supplied to Treeline at the event will be potable, without chemical taste and suitable for cooking. All hoses used by client to supply water to Treeline will be clean, safe to use and equipped with a water shut off valve.

GARBAGE

All refuse generated at the event by Treeline, the host or guests of the host shall remain on site and be the responsibility of the host. The host will supply a sufficient number of garbage containers to keep the grounds neat & tidy. The host will designate an appropriate area on site for garbage collection and will remove all garbage from the cooking area occupied by Treeline to this garbage area

LEFTOVERS

It is the custom, (but not the obligation), of Treeline to bring more food or beverage to the event than may be required for the guest numbers contracted for. Neither this food nor food which would have been served to guests who failed to attend the event shall be left with the host.

This agreement constitutes the entire contract between the client & Treeline.

This proposal, (which shall remain effective until September 7, 2025)
and special notes have been read and accepted by:

Date: _____

Signature: _____

Print Name: _____

On Behalf of: _____



