

# Wedding & Events Package

At Red Seal Dining, our goal is to make everything as effortless and delicious as possible for you and your important event. We are different from most caterers as we can work out of any venue regardless of their kitchen space limitations. Red Seal Dining is equipped with a BBQ trailer and over 50 years of professional experience which allows us to skip the boxes of preheated food, and instead deliver a live dinner service. We specialize in timely execution of fresh and local ingredients and ensure your event has everything it needs including: plate-ware, cutlery, service ware, service staff, and necessary cooking equipment. Additionally, we offer a complimentary, personalized tasting in our prep kitchen. This allows us to discuss important details, customize your menu, and take the stress and worry out of your event planning.

# Cocktail Hour

**\$20/GUEST**

## CHARCUTERIE & CHEESE BOARD

*bresaola, prosciutto, genoa salami, turkey pepperoni, smoked cheddar, merlot bellavitano, triple cream brie, gorgonzola, olives, pickles & crackers*

## ARANCINI

*deep fried risotto, gruyere, button mushrooms & sriracha aioli*

## CRISPY PROSCIUTTO ASPARAGUS SPEARS

*herbed garlic boursin filling*

## GUACAMOLE BRUSCHETTA

*balsamic glaze*

# Dinner

**BUFFET - \$55/GUEST | PLATED - \$65/GUEST | FAMILY STYLE - \$70/GUEST**

## OREGANO + THYME ROASTED PAN BREAD

ARGENTINIAN TOMATO + AVOCADO SALAD WITH CHIMICHURRI DRESSING

CAESAR SALAD WITH FOCACCIA CROUTONS & PARMESAN CURLS

GARLIC MASHED POTATOES

ASPARAGUS, CARROTS & ROASTED RED PEPPER MEDLEY WITH BALSAMIC GLAZE

ROAST BEEF STRIPLOIN WITH RED WINE DEMI GLAZE & HORSERADISH

# Optional Additions

**ROAST CHICKEN +\$10/GUEST**

*BBQ roasted chicken thighs, drums & breasts*

**DESSERT +\$8/GUEST**

*salted caramel creme brûlée*

**LATE NIGHT SNACK +\$12/GUEST**

*4oz beef sliders, smoked cheddar and bacon jam, baked mac & cheese*

*Menus and costs are a sample - all menus are customizable and can be adapted for each event.*

## Bar Services

Red Seal Dining offers professional, trained bartenders with Proserve certification for your events. Clients are responsible for liquor/garnishes/mix purchases, glassware rentals, and required licenses at all events where alcohol is served. However, when requested, Red Seal Dining can provide these services.

## Bartending Fees

\$30/hour per bar staff, \$45/hour per bar staff after 12am

## Taxes & Gratuity

GST will be applied to all goods and services and added to your invoice.

Red Seal Dining believes that tips and gratuity should be given at the discretion of the client. There is no auto gratuity charge. We fully trust that you will enjoy your experience, and will gratefully accept any gratuity you feel is appropriate.