

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 - \$60/GUEST | PLATED - \$70/GUEST | FAMILY STYLE - \$75/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 +\$15/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, mix, garnishes and ice purchases, as well as glassware rentals, and required licenses at all events where alcohol is served. However, when requested, Red Seal Dining is also able to assist with these services.

Bartending Fees

We offer bartending services at \$45/hour per bar staff. Staff require one hour before and after each event to ensure the bar is set up and closed effectively. This fee includes all bartending tools needed for a typical event, as well as a bar consultation with Red Seal Dining's Event Manager to ensure you have everything you need for a successful event including:

- support obtaining a AGLC liquor licence
- alcohol quantity and drink recommendations
- glassware rental quantities and coordination

Taxes & Gratuity

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

Red Seal Dining believes that tipping should be given at the discretion of the client and therefore does not charge an auto gratuity. We fully trust that you will enjoy your experience, and will gratefully accept any gratuity you feel is appropriate.