

Wedding Packages

~The Bay Wedding~

\$100.00 inclusive

Three course meal of your choice

Five hour standard open bar service for reception/dancing

House wine served throughout dinner

Cake cutting with coffee/tea service

Reception area and Bridal room

Grand ballroom with all tables, chairs, flatware and glassware

White table linens and votive candles

Event staff and security, with coat checking service

~The Arcadian Wedding~

\$115.00 inclusive

Three course meal of your choice

Five hour standard open bar service for reception/dancing

House wine served throughout dinner

Late night petite sweet table with cake cutting and coffee/tea service

Reception area and Bridal room

Grand ballroom with all tables, chairs, flatware and glassware

White table linens and votive candles

Event staff and security with coat checking service

~The Premier Wedding~

\$130.00 inclusive

Hors d'oeuvre service & Antipasto Bar during reception

Four course meal

Five hour standard open bar service for reception/dancing with a champagne toast

House wine served throughout dinner

Late night petite sweet table with fresh fruit platters, cake cutting and coffee/tea service

Reception area and Bridal room

Grand ballroom with all tables, chairs, flatware and glassware

White table linens and votive candles

Event staff and security with coat checking service

Also:

Ceremonies offered on site with arrangement of chairs, risers and signing table ~ \$300.00 plus GST

Full service planning available ~ please inquire

Hors D'Oeuvres

HOT

Thai Crab Cakes ~Cucumber Lime Dipping Sauce
Bacon Wrapped Sea Scallops
Spanakopita with Feta and Spinach
Sundried Tomato & Feta Stuffed Mushroom
Roasted Garlic, Brie & Grape Crostini
Lemon Chicken in Phyllo
Classical Bruschetta
Vegetable Spring Roll ~Coriander dip
Pear & Chevre Spring Roll ~Mango Chutney
Wild Mushroom Turnover
Chicken Satay ~ Thai peanut Dip
Beef Satay ~On Sugar Cane Spears with Spicy Plum Dip
Shrimp Satay~On Lemon Grass bamboo Spears
Coconut Shrimp ~Ginger chutney

COLD

Smoked Salmon Tortilla Spirals
Peking Duck Crepe
Tomato & Bocconcini on Basil Crouton
Mini Tortillas with Grilled Vegetables
Country Pate Crostini with Cranberry Chutney
Marinated Shrimps with Snowpeas
California Roll & Sushi ~Soy & Wasabi
Lobster Purses
Marinated Mozzarella, Roasted Bell Pepper and Black Olive Brochettes

Enhance the Bay or Arcadian package with:

Hot and Cold Reception Hors D'oeuvres
Based on 3 pieces per guest and passed by our wait staff
\$10.00 per person inclusive

The Bay & Arcadian Menu

Choice of one Soup or Salad from the following selections:

(Upgrade and select both soup and salad for an additional \$5.00 per guest inclusive)

~ Soups ~

Tomato and Roasted Red Pepper

~

Carrot and Ginger

~

Curried Butternut Squash

~

Potato & Leek

~

Sweet Corn Chowder with Smoked Chicken Breast

~

Cream of Broccoli with Aged Cheddar & Sundried Tomato

~

Seafood Bisque with Tarragon (Add \$2.00 per guest)

~ Salads ~

Baby Organic Greens ~ basil orange vinaigrette

~

Boston ~ arugula, Belgian endive, warm Gorgonzola and walnut toasts

~

4 Leaf ~ sprout, cherry tomato and balsamic vinaigrette

~

Spinach Leaf ~ mandarin orange, English cucumber and yoghurt lime dressing

~

Goat Cheese & Sautéed Wild Mushrooms ~ mixed baby greens with raspberry vinaigrette

~

Traditional Caesar Salad ~ romaine, herbed croutons and zesty creamy Parmesan dressing

~Choice of one starch and vegetable to accompany your entrée~

~Starch~

Roasted Mini Red and White Skinned Potatoes

Garlic Chive Mashed Potatoes

Wild and White Rice

Orzo ~ Lemon Scented

Sweet Potato Mash

Five Spice Sweet Potato Puree

Baked Yams with Cinnamon Chilli Butter

Saffron Cous Cous with Peas and Mint

~Vegetables~

Seasonal Fresh Garden Vegetable Medley

Tagolini of Vegetables

Grilled Broccoli with Lemon Herbed Butter

*French Beans and Red Peppers

*Asparagus with Baby Carrots

Oven Roasted Vegetables with Fresh Herbs

Miso Marinated Vegetables with Pineapple glaze

Maple Glazed Carrots and Zucchini

Ratatouille

* Inquire of Available Seasonal Vegetables – Market Pricing will apply

ARCADIAN COURT

~ Entrees ~

All entrees accompanied by choice of starch and vegetable

Supreme of Chicken

*julienne of vegetables, shitake mushrooms, Jarlsberg cheese, fresh herbs
double roasted garlic sauce*

~

Walnut Encrusted Chicken

with caramelized onion and grilled red pepper sauce

~

Beef Striploin

with horseradish mustard crust and grainy mustard peppercorn sauce

~

Classic Prime Rib of Beef au jus

~

Roasted Veal Loin

stuffed with bell peppers, goat cheese and fresh basil with a caper shallot sauce

~

Asian Baked Salmon Trout

with sesame grilled asparagus

~

Jerk Spiced Tuna

with Pineapple Mango Chutney

~

Grilled Swordfish

with caper sauce

~

Atlantic Salmon in Phyllo Pastry

with wild mushrooms & rice in a herb butter sauce

** Enhance your package by combining any two entrees above for an additional \$8.00 inclusive per person/package**

Or

Enhance your package by upgrading to our premium entrée below for an additional \$8.00 inclusive per person/package

~

~ Medallions of Beef Tenderloin ~

Tender slices of beef served with wild mushroom sauce

ARCADIAN COURT

~ Vegetarian Entrees ~

Antipasto Puffs

*Mixed grilled vegetables & sweet potatoes bundled in phyllo pastry
With wild rice and garden fresh vegetables*

~

Grilled Vegetable Brochettes

Skewer of fresh vegetables served on a bed of noodles and pesto

~

Rigatoni

Grilled vegetables, kalamata olives, sundried tomatoes tossed in olive oil

~

Seafood Cakes

Served on Endive drizzled with Cilantro Sauce

~

Salmon Coulibiac

Classic presentation in puff pastry with spinach and hard boiled egg

~

Vegetable Spring Roll

Served on Thai mango peanut salad

~

Portobello Mushroom and Goat Cheese Wrap

Sundried tomato and red pepper salsa

~

Wild Mushroom and Monterey Jack Turnover

~

Grilled Vegetable Crepes

Served warm with roasted Red Pepper Sauce

ARCADIAN COURT

~ Desserts ~

**All desserts served with Coffee & Tea*

Chocolate Pate

Smooth chocolate served with raspberry sorbet, seasonal fruits accented with raspberry coulis

~

Tiramisu

Presented in a chocolate trellis with chocolate and caramel cream sauce

~

Trio Chocolate Terrine

Dark, white and milk chocolate on a raspberry coulis

~

Strawberry Croquembouche

Choux pastries with whipped cream & strawberry and chocolate spears drizzled with caramel

~

Brandy Snap Basket

Crisp cookie filled with duo sorbet and fresh fruit

~

Bailey's Irish Cream Cheesecake

~

Individual Fresh Fruit Flan

With seasonal fruit and crème patissiere

~

Hazelnut Dacquoise

Meringue sponge with white chocolate and hazelnut cream

~

Phyllo Tulip with Mousse

Crisp shell with choice of strawberry, raspberry or blueberry mousse

ARCADIAN COURT

The Premier Wedding

~Reception~

Your choice of hot and cold Hors D'oeuvres passed by our wait staff
Based on 5 varieties and 3 pieces per person

OR

Antipasto bar of Grilled eggplant, roasted red peppers, marinated black olives,
Prosciutto, melon, Roma tomatoes and Bocconicini cheese

OR

(Or upgrade to five (5) course meal with individual plated Antipasto for additional \$3.50 per person inclusive)

~Dinner~

Duo Pasta

Rigatoni Alla Vodka OR Penne in Sundried Tomato and Wild Mushroom Pesto

OR

Your choice of soup from our menu

Entrée

Your choice from our main entrée and side selections

OR

* Enhance your package by combining any two entrees for an additional \$8.00 inclusive per person/package*

Seafood

Grilled Seafood Skewer - Brushed in Lemon Butter

Skewer of Shrimp, Scallop, Salmon on your choice of Caesar, Mixed or Baby Greens salad

OR

Fillet of Sole over Rice Pilaf

Dessert

Your choice from our decadent dessert menu

Served with Coffee / Tea

~Later in the Evening~

Your Wedding Cake served with Petite Sweets and

Seasonal Fresh Fruit and Berries

Coffee / Tea



Children's Menu

(Twelve years of age and under)

All Children meals include unlimited soft beverages

Menu One - \$35.00 inclusive

Caesar Salad

~

Chicken & Vegetable Pasta tomato basil sauce

~

Ice Cream Sundae

Menu Two - \$38.00 inclusive

Caesar Salad

~

Chicken Fingers with French Fries & plum dipping sauce

~

Ice Cream Sundae

Menu Three - \$42.00 inclusive

Caesar Salad

~

Grilled Breast of Chicken on a Skewer & French Fries

~

Double Chocolate 'Smartie' Cake with chocolate fudge sauce

Teen Guest Menu (12 – 18 years of age)

Same dinner menu as adult packages with unlimited soft beverages

Individual package minus \$20.00

Sweet Selections

**Prices subject to 13% taxes and 15% gratuities*

Deluxe Sweet Table

*Seasonal Fresh Fruit Platter –garnished with berries
Baked Cheesecake – with choice of seasonal Berry Topping
Assorted Miniature Tarts, French Pastries and Squares
White and Dark Chocolate Mousse Cake
Decadent Chocolate Cake
Turtle Fudge Cake
Strawberry Flan
\$12.95 per person*

Crepe Station – Chef attended

*Warm Apple and Strawberry Filled Crepes
Accompanied with fresh whipped cream, fruit compote
Chocolate sauce & French vanilla ice cream
\$ 10.95 per person*

Decadent Chocolate Fountain – with attendant

*Warm Belgian chocolate fondue
Served with cubed fresh fruit skewers
\$9.95 per person
OR
Served with deluxe selection of fresh fruit, cookies, pound cake & marshmallows
\$12.95 per person*

Ala Carte Sweets

<i>Chocolate Truffles</i>	<i>\$ 23.00 per dozen</i>
<i>Chocolate Dipped Strawberries</i>	<i>\$ 23.00 per dozen</i>
<i>Petit Fours</i>	<i>\$ 32.00 per dozen</i>
<i>Deluxe French Pastries</i>	<i>\$ 25.00 per dozen</i>
<i>Fresh Fruit Tarts</i>	<i>\$ 25.00 per dozen</i>
<i>Pastry Squares</i>	<i>\$ 20.00 per dozen</i>
<i>Sugar and Shortbread Cookies</i>	<i>\$ 16.00 per dozen</i>
<i>Full Size Cakes (12-14 pieces)</i>	<i>\$ 36.00 – 45.00 ea</i>
<i>Sliced Fresh Fruit and Berry Tray (serves 60)</i>	<i>\$ 350.00 each</i>
<i>**Bring your own sweets/pastries</i>	<i>\$1.00 per person handling fee</i>

**Specialty Coffee Station Available ~ Please Inquire*

Savoury Recommendations

**Prices subject to 13% taxes and 15% gratuities*

<p><i>Deluxe Cheese Tray</i> <i>Domestic and Imported cheeses served with gourmet crackers and garnished with seasonal fresh fruit</i></p>	<p><i>\$6.50 per person</i></p>
<p><i>Crudité</i> <i>Fresh vegetable platters served with yoghurt and dill and fresh herb dips</i></p>	<p><i>\$4.25 per person</i></p>
<p><i>Finger Sandwich Assortment – 6 pieces per person</i> <i>Assortment of ham, egg salad, beef, turkey, salami, cucumber, salmon and tuna finger sandwiches</i></p>	<p><i>\$4.95 per person</i></p>
<p><i>Gourmet Pates</i> <i>Served with cranberry chutney, fresh baguettes and crackers</i></p>	<p><i>\$5.25 per person</i></p>
<p><i>Hip of Beef - Carvery (Min 80 pp)</i> <i>Served au jus with mini dollar buns, grain mustard and horseradish cream</i></p>	<p><i>\$9.50 per person</i></p>
<p><i>Smoked Salmon – Carvery (Min 25 pp)</i> <i>Served with red onions, capers, grated egg and pumpernickel rounds</i></p>	<p><i>\$9.25 per person</i></p>
<p><i>Middle Eastern Dip Display</i> <i>Hummus, Roasted Red Pepper Dip, Baba Ghanoush served with toasted pita points, and marinated olives</i></p>	<p><i>\$5.50 per person</i></p>
<p><i>Nacho Boat</i> <i>Tri colour corn chips served with sour cream, spicy and mild salsas, jalapeno peppers and guacamole</i></p>	<p><i>\$3.75 per person</i></p>
<p><i>Sushi</i> <i>Vegetable/California rolls</i> <i>Fresh fish</i></p>	<p><i>\$25.00 per dozen</i> <i>\$30.00 per dozen</i></p>
<p><i>Mixed Nuts</i></p>	<p><i>\$25.00 basket</i></p>
<p><i>Potato Chips / Pretzels</i></p>	<p><i>\$10.00 basket</i></p>

Wine List

House Wine

Painter Bridge, Chardonnay & Cabernet Sauvignon, California \$28.00

White Wines

Sauvignon Blanc, Cypress Vineyards, California \$30.00

Pinot Grigio, Levorato, Italy \$30.00

Riesling, Château des Charmes, Ontario \$32.00

Chardonnay, Cypress Vineyards, California \$32.00

Chardonnay, Michael David, Heavenly Chard, California \$40.00

Chardonnay, Riverstone J Lohr, California \$46.00

Pinot Gris, Pierre Sparr, France \$55.00

Chardonnay, Merryvale, Napa Valley California \$75.00

Chardonnay, Miner Family, Napa Valley California \$80.00

Rose

White Zinfandel, Cypress Vineyards, California \$28.00

Syrah Rose, Domaine Tariquet, France \$32.00

Desert Wine

Late Harvest Riesling, Château des Charmes, Ontario \$32.00

Red Wines

Cabernet Sauvignon, Painters Bridge, California \$28.00

Merlot, Aresti, Chile \$29.00

Shiraz, Wakefield, Australia \$32.00

Merlot, Cypress Vineyards, California \$32.00

Chianti, Colli Senesi Geografico, Italy \$36.00

Salice Salentino Riserva, Cantale, Italy \$36.00

Zinfandel, Michael David, 7 Deadly Zins, California \$40.00

Merlot, J Lohr, California \$45.00

Cabernet Sauvignon, J Lohr Seven Oaks, California \$45.00

Pezat Bordeaux Superieur, Château Teyssier France \$60.00

Chianti, Classico Riserva Croce Terrabianca, Italy \$65.00

Cabernet Sauvignon, the Edge, Napa Valley, California \$70.00

Amarone, Cesari Zardini Italy \$70.00

Brunello Di Montalcino, Castello Tricerchi Italy \$95.00

Shiraz, St Andrews Wakefield Australia \$95.00

ARCADIAN COURT

Sparkling Wines

<i>Cantina, Leonardo Da Vinci, Prosecco, Italy</i>	\$22.00
<i>Gancia Pinot du Pinot</i>	\$22.00
<i>Henkell Troken, Brut, Germany</i>	\$32.00
<i>Château Marquet, Champagne, France</i>	\$90.00
<i>Charles Heidsieck, Champagne, France</i>	\$100.00
<i>Piper Heidsieck, Champagne, France</i>	\$100.00
<i>Veuve Clicquot, Champagne, France</i>	\$120.00
<i>Cristal, Dom Perignon & vintages~ on request</i>	

Port & Ice Wine

<i>Château des Charmes Late Harvest Riesling</i>	\$32.00
<i>Sandman, Ruby – 750ml</i>	\$36.00
<i>Ancient Coast, Ice Wine – 375ml</i>	\$55.00
<i>Peller Estates, Founder's Series Vidal Ice Wine – 375ml</i>	\$59.00
<i>Grahams, 10 Year Old Tawny Port – 750ml</i>	\$69.00
<i>Inniskillin, Riesling Ice Wine '98 – 375ml</i>	\$85.00
<i>Trius, Vidal Icewine – 375ml</i>	\$69.00

Beverage Price List

(For events billed on consumption)

		<i>Host Bar</i>	<i>Cash Bar</i>
<i>House Wine</i>	<i>5oz</i>	<i>\$6.00</i>	<i>\$8.00</i>
<i>Liquor</i>			
<i>House Brands</i>	<i>1 ¼ oz</i>	<i>\$ 5.00</i>	<i>\$6.75</i>
<i>Premium</i>	<i>1 ¼ oz</i>	<i>\$ 6.00</i>	<i>\$8.00</i>
<i>Deluxe</i>	<i>1 ¼ oz</i>	<i>\$7.00</i>	<i>\$9.25</i>
<i>Double</i>	<i>(add 1 oz)</i>	<i>\$3.00</i>	<i>\$4.00</i>
<i>Beer</i>			
<i>Domestic</i>	<i>bot.</i>	<i>\$ 4.50</i>	<i>\$5.00</i>
<i>Premium Domestic</i>	<i>bot.</i>	<i>\$ 5.50</i>	<i>\$5.50</i>
<i>Imported</i>	<i>bot.</i>	<i>\$ 5.50</i>	<i>\$6.00</i>
<i>Martini</i>	<i>2 oz</i>	<i>\$ 8.00</i>	<i>\$9.00</i>
<i>Liqueurs</i>			
<i>House Brand</i>	<i>1 oz</i>	<i>\$ 5.00</i>	<i>\$6.75</i>
<i>Premium</i>	<i>1 oz</i>	<i>\$ 7.00</i>	<i>\$9.25</i>
<i>Deluxe</i>	<i>1 oz</i>	<i>\$ 8.00</i>	<i>\$10.50</i>
<i>Cognacs</i>	<i>1 oz</i>	<i>\$ 7.00</i>	<i>\$9.25</i>
<i>Sherries</i>	<i>2 oz</i>	<i>\$ 6.00</i>	<i>\$8.00</i>
<i>Single Malt Scotch</i>	<i>1 oz</i>	<i>\$ 7.00</i>	<i>\$9.25</i>
<i>Port</i>	<i>2oz</i>	<i>\$ 5.00</i>	<i>\$6.75</i>
<i>Soft Drinks</i>	<i>10 oz</i>	<i>\$ 2.25</i>	<i>\$2.95</i>
<i>Juices</i>	<i>10 oz</i>	<i>\$ 2.75</i>	<i>\$3.50</i>
<i>Perrier Mineral Water</i>	<i>355ml.</i>	<i>\$ 2.50</i>	<i>\$3.25</i>

* Note: Host bar prices do NOT include 5% GST, 10% PST and 15% Gratuity

***Note: Cash bar prices DO include 5% GST, 10% PST and 15% Gratuity

Bar Packages

Standard Package

~Included in all wedding packages~

House wine:

Painter Bridge, Chardonnay & Cabernet Sauvignon, California

House Brands Liquor:

Bombay Sapphire Gin

Appleton Estate VX Rum

Skyy Vodka

Canadian Club Rye

J&B Scotch

Domestic Beer:

Molson Canadian

Coors Light

Steam Whistle

And

Assortment of Juices and Soft Drinks

**Enhance your package with Liqueurs add \$5.00 per person*

***Each additional hour of bar service adds \$6.00 per person/per hour to our package prices.*

****Please Note: Host Bar upgrade prices do not include 5% GST, 10% PST and 15% Gratuity.*

ARCADIAN COURT

Premium Package - \$8.00 Upgrade per Guest

Your choice of wine:

J. Lohr Seven Oaks Cabernet Sauvignon, California

OR

J. Lohr Riverstone Chardonnay, California

House Brands Liquor:

Bombay Sapphire Gin

Appleton Estate VX Rum

Skyy Vodka

Canadian Club Rye

J&B Scotch

Aperitifs:

Vermouth Dry

Vermouth Rosso

Dubonnet White

Dubonnet Red

Domestic Beer:

Molson Canadian

Coors Light

Steam Whistle

Import Beer:

Corona

Carlsberg

Carlsberg Light

Kronenberg 1664

Liqueurs:

Baileys Irish Cream

Amaretto

Kahlua

And

Assortment of Juices and Soft Drinks

***Each additional hour of bar service adds \$6.00 per person/per hour to our package prices.*

***Please Note: Host Bar upgrade prices do not include 5% GST, 10% PST and 15% Gratuity.*

Deluxe Package - \$15.00 Upgrade per Guest

Your choice of wine:

Levorato Pinot Grigio, Italy

OR

Chianti Clemente VII, Italy

OR

Wakefield Chardonnay

OR

Wakefield Cabernet Sauvignon

House Brands Liqueur:

Bombay Sapphire Gin

Appleton Estate VX Rum

Skyy Vodka

Canadian Club Rye

J&B Scotch

Apéritifs:

Vermouth Sweet & Dry

Dubonnet White & Red

Domestic Beer:

Molson Canadian, Coors Light, Steam Whistle

Premium Domestic Beer:

Alexander Keith's Pale Ale

Sleeman Cream Ale

Upper Canada Lager

Import Beer:

Heineken, Beck's, Corona, Carlsberg, Carlsberg Light, Kronenberg 1664

Liqueurs:

Baileys Irish Cream, Amaretto

Kahlua, Grand Marnier, Brandy

Sparkling Wine:

Gancia Pinot du Pinot, Italy

And

Perrier Mineral Water

Assortment of Juices and Soft Drinks

***Each additional hour of bar service adds \$6.00 per person/per hour to our package prices.*

***Please Note: Host Bar upgrade prices do not include 5% GST, 10% PST and 15% Gratuity.*



Arcadian Court Terms and Policies:

Reservation Deposit, Event Deposit and payment schedule:

A reservation deposit of \$3000.00 is required to reserve and confirm the date of an event.

An additional deposit of 50% of the estimated total bill for the event is due 60 days before the day of the event. Generally, the Contract is to be signed and deposits paid at the time of confirming the date of the event. The remaining actual balance is to be paid 10 business days prior to the event. All deposits are non-refundable and non-transferable.

Attendance guarantee:

The final guest count is due (5) business days prior to the contracted event and will not be decreased after this date for final billing purposes. The final guest count may be raised no later than three (3) business days prior to the event. In the event of a necessary increase within three days of the event, The Arcadian Court will make all possible arrangements for the additional guests, but the client will be financially responsible for any increased cost for last-minute ordering required to acquire products or services necessary to accommodate increases in the final count made less than three (3) business days prior to the event.

Tables will be set up according to the floor-plan or guaranteed number of guests. For corporate functions with free seating we will set up for an extra 3% of your total guest count. The Arcadian Court is equipped to service 400 for an event. Any functions over this amount are subject to the rental fee for equipment required for the individual event.

Attendance Minimum:

As the Arcadian Court is a single room venue, minimums are imposed for events. A Saturday wedding minimum is \$20,000 inclusive. Weddings held on any other day of the week will be taken to a minimum of \$15,000.00 inclusive. High school formals are set at a minimum of 200 guests. Daytime events which require exclusive use of the Arcadian Court are booked at a minimum of the full day meeting package price or will be subject to a closure fee of \$1500.00, exempt are the months of November and December; please see the manager for further details. Events which require use of the venue for a full day for set up prior to an event date will be charged a closure fee of \$5000.00 inclusive. Minimums for evening corporate and social events will fluctuate seasonally please see the manager for further details.

Tentative Hold:

The Arcadian Court is pleased to put a date on tentative hold for you. We will hold this date for a maximum of 14 days and then automatically release the date. If however we receive an inquiry for the date you have on hold and this client is ready with a deposit, we will give the first client on hold 24 hours to either release the date or confirm with a deposit of \$3000.00.

Alcoholic Beverages:

The Arcadian Court is responsible for compliance with all bylaws and local regulations of the LCBO Act. As such, alcohol service may be denied to those guests who appear to be intoxicated or under the legal drinking age. The Arcadian Court reserves the right to demand ID from anyone requesting or consuming alcohol at an event. The only acceptable forms of ID to confirm legal age are: Drivers License with picture, Passport or BYID card. The Arcadian Court reserves the right to close the bar or cease alcohol service at any time during a contracted event due to unforeseen circumstances.

Corkage fees:

Only charitable events will be allowed to supply donated alcoholic beverages for an event with application to the LCBO for a Special Occasion Permit and will be subject to corkage fees.

Terms and Policies continued:

Special Meals:

The Arcadian Court will gladly provide special meals for guests with dietary needs not met by an event's menu, including but not limited to diabetic diets, vegetarian, vegan, and specific food allergies. In the event clients require specialty items brought in by the client at the discretion of the catering manager will be subject to a handling fee. The Arcadian Court can host kosher style events and have arrangements with specific caterers to provide kosher meals and Indian Catering. Please inquire if you require other ethnic cuisine.

Leftover Food:

In compliance with Health Department regulations and suggested procedures, no leftover food will be released to clients or guests, unless client and The Arcadian Court have agreed to other arrangements in writing, including client's acceptance and signature of waiver form.

Food Waiver:

For "drop off" events, where no representative of The Arcadian Court will be present during an event at which our food is being served, the client will be required to sign the waiver form. In such case, once food items have been delivered to a client, the client is solely responsible for the safe handling, serving, and storage of food items.

Wedding Food Tasting:

A wedding event food tasting is to be pre-arranged at a mutually convenient time with the Executive Chef, coordinator and client. For Events being held in the course of the summer, a tasting will be held in the spring; for events held in the winter, a tasting will be held in the summer. A food tasting is held for 2 people only (Bride and groom). Client is offered a choice of maximum 2 selections per menu course. If a tasting is required for a larger number of people a sur-charge may apply.

Taxes:

All applicable taxes & gratuities will be imposed and paid by client. Any tax-exempt organization shall provide their tax exempt certificate and ID number at the same time the guaranteed guest number is due. Failure to provide the required information will result in the collection of sales tax, which the client agrees to pay.

Labour Costs:

- *For Off Premise Catering:*
All server and bar staff labour is charged by the hour, which includes travel time to and from the event site. Events requiring extended travel time may involve special vehicle rental and fuel charges.
- *For statutory holiday events:*
All events booked on statutory holidays are subject to an additional staffing fee of \$10 per guest.

Parking:

The Arcadian Court recommends that your guests park at City Hall Parking for events held in our venue. Clients can contact the parking authority directly at 416-393-7275 to make arrangements for prepaid or reserved parking for their event.

Loading Dock:

The loading dock of the Hudson's Bay Company is open Monday to Friday 6:30am. - 3:30pm. If you require the loading dock outside of these hours, this must be pre-arranged and a charge of \$60.00/per hour at a minimum of 3 hours will apply. The loading dock is located at 37 Richmond Street West between Yonge & Bay streets on the south side of the street. Clients hiring services from suppliers not endorsed by Arcadian Court will be responsible to provide this information or have the contracted supplier contact the coordinator to make mutually convenient alternate arrangements.

**Please Note: The information on this page is of a general nature. Every event is different and these terms and conditions may be modified with agreement of the client and the Arcadian Court Catering Manager. Additionally, some smaller events (catered "drop off" lunches, for example) do not necessarily require a formal contract: your event planner will let you know what, if any, contractual agreements and/or waivers might be required for your event.*