THE chanterelle ON PARK

THE CHANTERELLE
& TOMLIN CATERING



DAYTIME CATERING + VENUE GUIDE

MENUS ARE SUBJECT TO SEASONAL UPDATES
+ ANNUAL PRICING CHANGES



VENUE CAPACITY

BALLROOM CAPACITY 200 cocktail style | 180 seated

The Ballroom at The Chanterelle has been curated to compliment the history of the building by adding elegant lighting and soft elements of the custom made bar. Every aspect of the space has been carefully and thoughtfully designed. The Ballroom can provide everything from a memorable space for weddings to a comfortable, unique space for corporate events.

LOUNGE CAPACITY 50 cocktail style | 48 seated

The Lounge at The Chanterelle is a warm and elegant space with a full service, custom designed tufted leather bar and a beautifully designed wall feature. The room has been designed in coordination with an acoustical engineer to achieve a superior sound quality and to compliment the custom made HD screen. The Lounge can provide an array of events such as an intimate dinner setting, cocktail party or a comfortable atmosphere for sporting events or photo shoots. The options are endless in this highly versatile space.



BALLROOM PRICING

ROOM RENTAL PRICING INCLUDES:

- Exclusive use of your booked venue (either the Ballroom or Lounge is subject to outside booking if not included in your reservation)
- All required cocktail-style furniture, dining tables and chairs, linens, napkins, flatware, glassware and service wares
- Event service staff and event management (bartenders charged separately)
- Add the Lounge to any Full-Day Ballroom event for a preferred flat rate of **$500 +HST**
- The Lounge is required to be included with your Ballroom Booking for events of **130+ Guests**
- Minimum food spend of $5,000 +HST for High Season Friday/Saturday Bookings Only
- Minimum food spend of $600 +HST for All Other Bookings

THE BALLROOM HIGH SEASON RATES

JUNE - OCTOBER + DECEMBER

FRIDAY - SATURDAY ONLY

Half Day | OPEN-4PM or 5PM-CLOSE| $2,000 +HST

Full Day | OPEN-CLOSE | $4,000 +HST

THE BALLROOM LOW SEASON RATES

JAN - MAY + NOVEMBER

SUNDAY - THURSDAY

Half Day | OPEN-4PM or 5PM-CLOSE | $700 +HST

Full Day | OPEN - CLOSE | $1,100 +HST

FRIDAY - SATURDAY

Half Day | OPEN-4PM or 5PM-CLOSE | $1,550 +HST

Full Day | OPEN - CLOSE | $2,650 +HST



LOUNGE PRICING

ROOM RENTAL PRICING INCLUDES:

- Exclusive use of your booked venue (either the Ballroom or Lounge is subject to outside booking if not included in your reservation)
- All required cocktail-style furniture, dining tables and chairs, linens, napkins, flatware, glassware and service wares
- Event service staff and event management (bartenders charged separately)
- Minimum food spend of $600 +HST for All Lounge Bookings with Food Service

THE LOUNGE WEEKEND RATES

FRIDAY - SATURDAY (Year-Round)

Half Day | OPEN-4PM or 5PM-CLOSE| $725 +HST

Full Day | OPEN-CLOSE | $1,650 +HST

THE LOUNGE WEEKDAY RATES

SUNDAY - THURSDAY (Year-Round)

Half Day | OPEN-4PM or 5PM-CLOSE | $525 +HST

Full Day | OPEN - CLOSE | $800 +HST

TOMLIN DAYTIME CATERING

DAYTIME MENUS

MINIMUM 25 Guests / $600 +HST Required Food Spend

RECEPTION BRUNCH $28/GUEST

Mini Scones, Profiteroles,
Assorted Finger Sandwiches
Fruit Tart, Assorted Squares
Coffee and Tea



RECEPTION LUNCH $21.50/GUEST

Assorted Wraps and Sandwiches
Veg and Dip
Assorted Squares
Fruit Tart
Coffee and Tea

SCANDINAVIAN BRUNCH $28/GUEST

Assorted Open Faced Sandwiches
Gravadlax – Peashoots, Lemon, Dill
Scones – Butter, Lingonberry Jam
House Smoked Ham – Shallots, Parsley
Almond Torte – Whipped Cream, Berries
Coffee and Tea

ADD-ONS

Grilled Tomato + Roasted Mushrooms $3.75 / person
Side Homefries $3.75 / person
Side Bacon $4.75 / person
Side Country Sausage $ 4.75 / person
Chilled Shrimp - $9.25 / person
Smoked Salmon - $9.25 / person
Non-Alcoholic Punch - $4.75 / person
Alcoholic Sparkling Punch - $10.50 / person

TOMLIN DAYTIME CATERING

DAYTIME MENUS

MINIMUM 25 Guests / $600 +HST Required Food Spend per Event



FULL CONTINENTAL BREAKFAST $17.25

Muffins, Scones, Oatmeal Bars, Yogurt Parfaits,
Fruit, Coffee, Tea, Juice

PASTRY BREAKFAST $13.50

Muffins, Fruit, Coffee and Tea

PARFAIT BREAKFAST $11.50

Yogurt Parfait, Coffee, Tea, Juice

MUESLI BREAKFAST $14.00

House Muesli, Slate River Milk, Diced Fruit, Coffee and Tea

TOMLIN BREAKFAST SANDWICH $10.75

Biscuit, Country Sausage, Cheddar, Sunny Egg, Brown Butter Hollandaise

BAGEL AND LOX $17.50

Cured Salmon, Cream Cheese, Caper, Pepperoncini, Dill, Lemon

AVAILABLE ADD-ONS

Grilled Tomato + Roasted Mushrooms - $3.75 / person
Side Homefries - $3.75 / person
Side Bacon - $4.75 / person
Side Country Sausage - $4.75 / person
Assorted Fruit Tray - $6.75 / person
Add-on Yogurt Parfait - $8.75 / person
Add-on Assorted Muffins - $4.75 / person
Add-on Scones - $6.75 / person
Add-on Cookies - $3.75 / person
Charcuterie Platter - $11/ person
Cheese Platter - $10.50 / person

Chilled Shrimp - $9.25 / person
Smoked Salmon - $9.25 / person
Roasted Mixed Nuts $7.25
House-made Potato Chips with
Onion Dip $7.25
Hummus, Tzatziki, Pita, Grilled Focaccia $7.25
Juice Station - $4.25 / person
Coffee/Tea Station - $3.50/ person
Non-Alcoholic Punch - $4.75 / person

TOMLIN CATERING
LUNCH MENU

LUNCH MENUS

MINIMUM $600 +HST Required Food Spend per Event

LUNCH MENU #1 - $19.50 / person
Wraps or Sandwiches (Chef's Selection, Assorted)
Choose 1 Soup OR Salad Option for all guests
Choose 1 Dessert for all guests



LUNCH MENU #2 - $22.50 / person
Wraps or Sandwiches (Chef's Selection, Assorted)
Choose 1 Soup Option for all guests
Choose 1 Salad Option for all guests
Choose 1 Dessert for all guests

LUNCH MENU #3 - $25.50 / person
Wraps or Sandwiches (Chef's Selection, Assorted)
Choose 1 Soup Option for all guests
Choose 2 Salad Options for all guests
Choose 1 Dessert for all guests



TOMLIN CATERING LUNCH MENU



SOUP CHOICES

TOMATO AND ROASTED GARLIC SOUP – Basil Crema, Gremolata, Chillies

MINESTRONE - Fennel Sausage, Orzo, Spinach, Zucchini, Tomato

SWEET POTATO SOUP – Maple, Crème Fraîche, Bacon

ROASTED CAULIFLOWER SOUP - Crispy Potato, Cheddar, Chives

CORN + BLACK BEAN CHOWDER – Tomato + Chili Broth, Grilled Corn, Bell Peppers, Fried Tortilla

SALAD CHOICES

BEET SALAD – Whipped Goat Cheese, Orange, Grapefruit, Dill, Citrus Vinaigrette, Sunflower Seed Pangrattato

BLT SALAD- Bibb Lettuce, Marinated Tomatoes, Bacon, Focaccia Crostini and House Ranch

$1.25 per person add-on

WATERMELON AND FETA SALAD – Arugula, Tajin Toasted Pepitas, Mint and Basil Vinaigrette

CALABRIA GARDEN SALAD – Mixed Greens, Pickled Onion, Pepperoncini, Tomato, Cucumber, Croutons, Feta

TOMATO SALAD - Greens, Goat Cheese, Cucumber, Chilies, Fried Artichokes

$1.25 per person add-on

CAESAR SALAD – Smoked Bacon, Grana Padano, Grilled Lemon

$1.25 per person add-on

DESSERT CHOICES

CHEESECAKE SQUARES - Rotation of Seasonal Flavours, Chef's Selection

ST. PAUL ROASTERY COFFEE POT DE CRÈME – Vanilla Cream, Candied Hazelnut

SWEETS STATION - Assorted Seasonal Sweets, Chef's Selection of 3 items $12.50 / per person

KID'S LUNCH

CHICKEN FINGERS + FRIES – dipping sauce $16.50 / per person

TOMLIN CATERING
LUNCH MENU

HOT LUNCH MENU - Available as Food Station
HOT LUNCH MENU AVAILABLE FOR DAYTIME EVENTS ONLY
MINIMUM 25 Guests / $600 +HST Required Food Spend per Event



SOUTHERN BBQ $29 /Guest
Pulled Pork - Carolina Style BBQ Sauce
Baked Mac and Cheese
Jalapeño Cornbread
Coleslaw
House Made Sesame Milk Buns

ITALIAN LUNCH $30/GUEST
Warm Focaccia
Orrechiette – Sausage, Tomato, Rapini, Chillies, Gremolata
Grilled Chicken Thighs – Preserved Lemon, Herbs, Roasted
Calabria Garden Salad – Pepperoncini, Tomato, Cucumber, Scallions
Caesar Salad – House Pancetta, Croutons, Lemon, Grana Padano

ADD-ONS
Pork Cutlets – Lemon , Caper , Olives - $8.75 / person
Dessert (List Above) - $4.25 / person



COCKTAIL-STYLE MENU

CANAPÉ MENU

Choose 4 - $14/ person (4-5 pieces per person)
only available as add-on to seated lunch or dinner receptions

Choose 6 - $18 / person (6-8 pieces per person)
must be ordered alongside at least one stationary platter or stationary buffet if spanning dinner hours

Choose 8 - $24 / person (8-10 pieces per person)

STATIONARY PLATTERS

OYSTERS – Cucumber Mignonette, Hot Sauce, Lemon, Horseradish - $37 / per dozen
CHEESE OPTIONS - Chef's Selection - $11 / per person
TOMLIN CHARCUTERIE - Bread, Pickles, Mustard, In-House Meats - $11 / per person
SHRIMP AND AVOCADO DIP W CILANTRO AND LIME – Served with In-house Tortilla Chips - $6.75 / per person
WARM MIXED OLIVES – Garlic, Orange, Fennel - $4.25 / per person
WARM MIXED BAR NUTS – $8.75 / per person
VEG AND DIP - $7.25 / per person
HUMMUS AND TZATZIKI - with Fried Pita and Focaccia - $7.25 / per person

COCKTAIL-HOUR STATIONARY BUFFETS

STATIONARY BUFFET #1 - Charcuterie, Hummus and Pita, Veg and Dip, Warm Olives - $16.50/person as Canapé Add-On

STATIONARY BUFFET #2 - Charcuterie, Hummus and Pita, Veg and Dip, Warm Olives, Mixed Nuts - Fruits and Cheeses. $27/person Stand-Alone or $19.50/ person as Canapé Add-On

STATIONARY BUFFET #3 - Charcuterie, Hummus and Pita, Veg and Dip, Warm Olives, Mixed Nuts - Fruits and Cheeses. Smoked Salmon Crostini, Poached Shrimp, Beef Tartare Crostini, Oysters on the Half Shell Minimum 50 guests -$38 per person

PASSED CANAPÉS

VEGETARIAN

MUSHROOM AND GOAT CHEESE CROSTINI – Goat Cheese, Brown Butter Hollandaise, Thyme
STUFFED ARANCINI - Provolone, Tomato Sauce, Basil, Grana Padano
FRIED SWEET POTATO– Guacamole, Pico de Gallo, Cotija *(gf/df without cheese)*
FARRO FALAFEL – Baba Ganoush, Tzatziki, Pickled Cucumber
***GRILLED SHISHITO PEPPERS** - Lime, Maldon Salt *(gf/df)*
ROASTED EGGPLANT- Korean Chilli Apple Jam, Pickled Shitake Mushroom *(gf)*
POTATO & ONION SAMOSA – Tamarind + Mango Chutney
***FRIED KING OYSTER MUSHROOMS** - Ssam Sauce, Scallions, Pickled Red Cabbage *(df)*
POLENTA FRIES – Tomato, Pecorino, Basil, Olive Oil *(gf)*
HOUSEMADE PRETZELS - Beer Cheese, Tomlin Mustard, Sesame Seeds
ZUCCHINI + ARTICHOKE FRITTER –Tzatziki, Tomato, Cucumber
HOWE ST. HUSHPUPPIES - Honey, Brown Butter



SEAFOOD

SALMON CROSTINI – Lemon-Dill Cream Cheese, Cucumber, Everything Bagel Seasoning
CANDIED SALMON – Phyllo Cup, Pineapple Salsa
SALMON CROQUETTES – Dill Tartar Sauce and Pickled Shallots
FRIED SHRIMP DUMPLING – Ponzu Mayo, Sesame, Scallions
POACHED SHRIMP - Raw Bar Style - Fresh Horseradish, Lemon, Cocktail Sauce, Heartbeat Hot Sauce *(gf/df)*

PASSED CANAPÉS



MEAT

BRAISED LAMB PHYLLO - Spiced Cumin Yogurt, “Greek Salad”
SWEET POTATO LATKE – Corn Chutney, Maple Cream, Bacon *(can be made vegetarian)*
HOWE ST. PORK BELLY - Mustard BBQ Sauce, Compressed Pineapple, Howe St. Slaw
STICKY HOISIN PORK BELLY - Cucumber, Scallion, Compressed Watermelon
KOREAN BULGOGI BEEF SKEWER - Crushed Peanuts, Chilies, Scallions
CHICKEN SHWARMA SKEWER - Grilled Onion, Tahini Yogurt *(gf)*
BBQ CHICKEN SKEWER - Goat’s Milk Ranch *(gf)*
KARAAGE - Japanese Fried Chicken, Honey Miso, Kale, Pickled Mushrooms
SALMON CROQUETTES – Dill Tartar Sauce and Pickled Shallots
KOREAN FRIED CHICKEN – Gochujang Sauce, Pickled Carrots and Cucumber , Sesame Seeds, Scallions
PORK + CHARRED POBLANO QUESADILLAS - Roasted Corn, Pico de Gallo, Guacamole, Micro Radish
CHICKEN LIVER MOUSSE – Bricohe, Fig Jam, Vincotto
FRENCH ONION BEEF TARTARE- Barkeep Chip Dip, House Potato Chips, Chives and Crispy Onions
MINI JAMAICAN PATTIES – Jerk Mayo, Lime, Cilantro
CHEESEBURGER SPRING ROLLS- Tomlin Burger Blend, Cheddar, Lettuce, Pickles, House Burger Sauce Dip
STUFFED ARANCINI - Stuffed with Roasted Pork Belly, Spicy Sauce Arrabiata, Salted Ricotta

**requires two weeks lead time for ordering*
any above items that are requested vegetarian must all be vegetarian
gf = gluten-free
df = dairy-free

TOMLIN BAR MENU

ALL BAR PRICING IS SUBJECT TO TAX + GRATUITY
Tomlin Bartenders are hired at $17.95 per bartender / per hour

BAR SCENARIOS

CASH BAR - Guests purchase their own beverages
STANDARD BAR - Host covers all drinks except top-shelf, top-shelf available for guests to purchase on request.
FULL HOST PREMIUM - Host covers all drinks including top shelf options, no restrictions.
Let your coordinator know if you'd like to add or limit shots, cocktails or any bar offerings to your bar scenario.



BAR RAIL LIQUOR

CASH BAR - $7.00 average per drink
STANDARD BAR - $7.00 average per drink
FULL HOST PREMIUM - $8.00 average per drink
Bar Rail: Tanqueray Gin, Stoli Vodka, Wiser's Rye, Lamb's Rum, Jose Cuervo Tequila

BEER AND CIDER

Rotating Selection of Non-Alcoholic, Local Craft Beer, Domestic + Premium Options
Average $7.50 per beer
*Custom requests welcome (stocking fees apply)

SPECIAL NON-ALCOHOLIC

Juice - $4.25 / per drink
Soft Drinks/Pop - $3.50 / per drink
Virgin Punch/Mocktail - (*Pricing Available on Request*)
Coffee/Tea Station - $3.50 / per person

TOMLIN BAR MENU



SIGNATURE COCKTAILS | $14 Each
Select as a Welcome Cocktail or Signature Drink to be available throughout the evening.

CITRUSY

LOVE GAMES | Vodka, Vanilla, Raspberry, Lemon, Soda
FIRST LOOK | Gin, Elderflower, Tea, Lemon, Aperitivo, Cream
ENTER THE DRAGON | Gin, Dragonfruit, Lemon, Sparkling, Soda, Rhubarb
MORE LIFE | Rum, Amaro, Passionfruit, Lime, Bitters
TIKI TOM | Tequila, Coconut, Curacao, Lime, Grapefruit, Salt
HOUSE SANGAREE | Vodka, Cassis, Cointreau, Lime, Cranberry, White Wine

CLASSICS

OLD FASHIONED | Bourbon, Maple, Bitters, Orange
NEGRONI | Gin, Campari, Sweet Vermouth
MANHATTAN | Bourbon, Sweet Vermouth, Bitters
COSMOPOLITAN | Vodka, Cointreau, Lime, Cranberry
TOM COLLINS | Gin, Lemon, Simple Syrup, Soda
WHISKEY SOUR | Whiskey, Lemon, Simple Syrup, Egg White
PAPER PLANE | Whiskey, Amaro, Aperol, Lime
DAQUIRI | Rum, Lime, Simple Syrup

SPIRITED

AMERICAN PIE | Calvados, Rye, Cinnamon, Maple, Bitters
EUROTRIP | Spiced Whiskey, Montenegro, Amaretto
THE FRENCH EXCHANGE | Cognac, Chartreuse, Vermouth

WINE MENU

All BAR PRICING IS SUBJECT TO TAX + GRATUITY
additional bartender required for table-service
special requests can be made, subject to standard markups

SPARKLING WINE

XOXO - Pinot Grigio (Ontario) $39
Segura Viudas - Brut Reserva, Cava* (Spain) $54

ROSÉ

Ogier Cotes Du Ventoux - Rose AOV (France) $42*
Malivoire - Rosé (Ontario) $63*

RED WINE

Cara Sur 2014 - Syrah/Malbec/Viognier/Merlot (Chile) $34.50
Stormy Bay - Cabernet Sauvignon (South Africa) $36
Gabbiano - Chianti* (Italy) $46
Kaiken - Malbec* (Argentina) $57
Wakefield - Shiraz* (Australia) $60
Henry of Pelham - Baco Noir Old Vines VQA (Ontario) $60

WHITE WINE

Barone Montalto - Pinot Grigio (Italy) $34.50
Quinta da Aveleda - Vinho Verde* (Portugal) $42
Laurent Miquel Pere Et Fils - Chardonnay* (France) $45
Casas Del Bosque Reserva - Sauvignon Blanc* (Chile) $51

**requires 6 weeks lead time for ordering*



AUDIO & VISUAL



BE YOUR OWN DJ | $250

2 x Mackie 450 Portable PA Speakers
Chauvet Lightbar

Build your own playlist, bring your own device with standard audio jack, and play your own music!

AV RENTALS

BACKGROUND MUSIC LOUNGE - includes Socan fee $30

BACKGROUND MUSIC BALLROOM - includes Socan fee $50

100" BALLROOM or LOUNGE HD PROJECTOR - includes Screen and Apple TV/HDMI, Portable PA $150

WIRELESS HANDHELD MICROPHONE INCLUDES HOUSE AUDIO SYSTEM - $70

PODIUM WITH WIRELESS MICROPHONE/HOUSE SYSTEM - $100

PODIUM - $40

STAGE/RISER - (8'x8', skirting included) $200

HIGH-SPEED FIBRE INTERNET INCLUDED

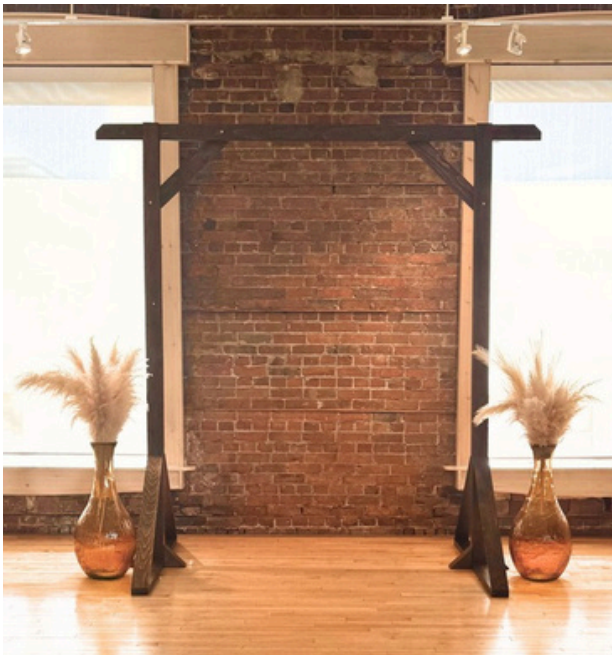
DEDICATED WIRELESS NETWORKS AVAILABLE FOR GUEST USE

DECOR RENTALS

Backdrops for Ceremonies, Head Tables or Photobooths!



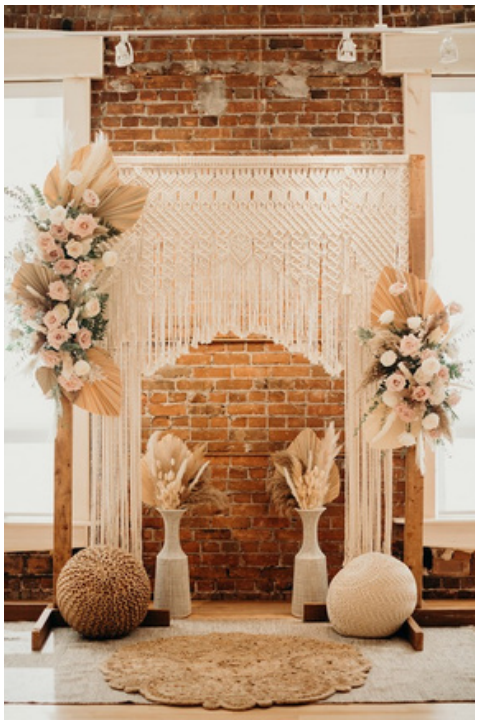
WOOD FRAME ARCHWAY
$100 ADD YOUR OWN DECOR



WOOD FRAME ARCHWAY
$150 WITH PAMPAS VASES



HOOP BACKDROP
$95 INCLUDES GREENERY



MACRAME BACKDROP
$150 NOT INCLUDING FLORAL



GOLDEN ARCHES
$100 WITHOUT PAMPAS VASES
$150 WITH PAMPAS VASES

DECOR RENTALS



TAN TABLE NUMBERS
$25 FOR 10 TABLES OR LESS
$50 FOR 11 TABLES OR MORE



ACRYLIC TABLE NUMBERS
$25 FOR 10 TABLES OR LESS
$50 FOR 11 TABLES OR MORE



ASSORTED VASES
+ FLOATING CANDLES
$4 PER PIECE



GOLD EASEL
$20



CUPCAKE/SWEETS STAND
$10 EACH

DECOR RENTALS



GOLD VOTIVES + TEALIGHTS
$25 FOR GROUPS OF 50 OR LES
$50 FOR 51-100 GUESTS
$75 FOR 100+ GUESTS



NEON SIGN “IT WAS ALWAYS YOU” + HOOP WREATH
$125



NEON SIGN “IT WAS ALWAYS YOU”
$50



GOLD FRAME + GLASS CARDBOX
$50



NEON SIGN “TREAT YOURSELF”
$35

GAMES PACKAGE

ADD A LITTLE FUN AND FRIENDLY COMPETITION TO YOUR EVENT WITH OUR GAMES PACKAGE!

$100 +HST EACH
$250 +HST FOR ALL THREE

Chat with your event coordinator to discuss the best placement and inclusions for your event!

MINI PING PONG



GIANT CONNECT FOUR



CORN HOLE





PREFERRED VENDORS

FLORAL / DÉCOR
SWAG Events, Velvet Rope Floral, Thuja Floral, All in Bloom, Switzer Floral, Urban Farmchick

DÉCOR RENTALS
Tents & Events, Heirloom Vintage Rentals, Swag Event Rentals, Bay Balloons

CAKE/CUPCAKES
Busy Mom Bakes, Milk & Water Baking Co., Sprinkle & Spice, Baked in the Bay, The Countryside Cakery

LIVE MUSIC
Viva Undercover, Martin Blanchet Trio, Mood Indigo, Vic Arnone

PHOTOGRAPHY
Jamie Dawn Photography, Life as She Knows It, Birdseye, Flashback Photo, Ilo Photo, Dreamheart Creative

VIDEOGRAPHY
Apple Wagon Films, Dallon Lamarche, Torrin Gunnell Digital, White Fern Films, Dreamheart Creative

PHOTO-BOOTH/PROP SET-UP
InstaBooth TBay

TRANSPORTATION
Kasper Transportation (% discount offered)

DJ
2Tone, Thunder & Light Entertainment, Giant Heart Events



SET-UP & TEAR-DOWN

ALL ITEMS THAT YOU WISH TO KEEP, MUST BE REMOVED FROM THE VENUE AFTER YOUR EVENT.

Most Floral + Decor Vendors will include set-up/tear-down services in their offerings.

THE CHANTERELLE SET-UP SERVICES:

For assistance with set-up of decor items brought-in, you can hire one of our event coordinators for **$250 +HST**

THE CHANTERELLE TEAR-DOWN SERVICES:

Our Chanterelle Staff will tear-down and store decor safely for pickup at an arranged time the following week.

Sentimental items must be taken with you after the event and cannot be stored on site.

$225, $375 or $525 +HST

price pending items brought in and tear-down required. Pricing to be discussed with your event coordinator in advance, and subject to change based on volume of work, at the discretion of the tear-down crew.

VENUE+ BOOKING POLICIES

We can't wait to host your event! In order to ensure a seamless day, we ask that you please abide by the following event policies:

Venue Policies

- The Chanterelle requires a minimum food spend of $600 +HST for all bookings, and a minimum food spend of $5,000 +HST for Friday/Saturday Ballroom events in High Season
- All items brought in for your event must be removed evening-of, or our Chanterelle staff can be hired for Event Tear-Down Services starting at $225 +HST.
- The Chanterelle is not responsible for lost, stolen or damaged items.

Food + Beverage Policies

- No outside food or beverage is allowed on-site (without prior consent from management). Items brought in without consent are subject to a penalty in the amount of comparable menu items at current menu price + HST and gratuity.
- Absolutely no outside alcohol is permitted to be brought in and will result in an automatic $1,000 surcharge if this policy is violated by any attending guests.
- Food + Beverage prices are subject to increase year-over-year up to a maximum 5% annual increase.
- If clients do not confirm menu selections one week prior to the event date, we will defer to Chef's Selection for your menu options, honouring vegetarian requirements + dietary restrictions.
- If guest lists decrease the week of the event, those meals will be charged as the product has been purchased/prepped by our staff. The meals will be cancelled with the kitchen, and therefore will not be made evening-of. We do not provide take-out options for cancelled meals.
- If guests arrive late to the event, they are welcome to join at the course that is currently being served, we are unable to back-track on courses for late arrivals.



Load-in/Load-out & Decor Set-up Times

- Your booked time-frame includes access for decor set-up + tear-down.
- For AM bookings, you will gain access to decorate your booked venue **2 hours prior** to your scheduled guest arrival time, as needed.
- For PM events, you will gain access **at 5PM** for decor set-up unless otherwise arranged with your event coordinator.

Room Set-up, Timelines + Floor Plan Changes

- Changes to floor plans or venue set-up will be approved at the sole discretion of on-site management based on what has been discussed in advance, and what works best for service within our event spaces.
- Timelines are established based on the requirements of our kitchen and service staff, and will be maintained during your event unless otherwise approved by on-site management for changes day-of.

Clean-up and Garbage Disposal

- All items loaded in, including discarded boxes, wrappers, etc. are the responsibility of the client to dispose of. We are happy to provide access to bins, as needed!
- Please ensure all items are removed during tear-down including zip-ties, fishing line, wire, etc., if it was used to hang or affix anything to the walls or otherwise.
- Chanterelle staff is not available to assist with tear-down or garbage disposal unless otherwise specified or hired within our tear-down service packages.
- Please do not enter the kitchen to ask for items to assist in your decor setup.
- We are unable to provide items such as scissors, lighters, tape, water jugs, etc., so please ensure you are coming prepared with these items as required for your set-up/tear-down.

Guest Parking

- Street Parking, Ride Shares or Parkade options are best for attending guests as we do not have access to a designated parking lot.
- Alternate transportation or shuttle options can be made at the discretion of the organizing party.

CHANTERELLE LAYOUT

