## Lethbridge College Campus Catering

## *Prices effective until June 30, 2024

Lethbridge College, through its School of Culinary Arts department, offers innovative meal packages for every client. As a Culinary training department, we have the ability to offer our upscale services for college-related functions and summer conventions.

The following outlines our menus and approximate costs for groups from 10 to 400:

- The prices listed are for the period from July 1, 2023, to June 30, 2024, and are based on a minimum of 25 people.
- All prices are per person unless otherwise stated.
- As we are a culinary training department, this schedule is curriculum based and dictates what may be available. We may upgrade your selections with little or no advanced notice.
- Garden Court bookings for fewer than 10 people outside of our normal operating hours are subject to minimum recovery costs; for one to nine people, the base cost is $\$ 155$ and for groups of more than 10 , the base cost it $\$ 20.75$ per person.
- Additional Charges
- Formal setup (tablecloth, table arrangement, etc.) \$2.50 / person
- Specialty AV services
- Additional labour charges of $\$ 25.00$ for special requirements.

For more information or bookings contact Mark Dieser, Food and Beverage Manager at 403-320-3226 or Carole Mickey at 403-320-3245.

All prices are for on campus events and per person - with a minimum order of $\$ 70.00$.
Additional Items:

- Weekend and events from May 1 to August 30 will be subject to additional labour charges of $\$ 2.60$ per person.
- China dishware for deliveries $\$ 25.00$ charge
- Tablecloths \$3.00 each.
- If Audio Visual needs are required, additional charges may vary.

Our prices are subject to GST

## Menu

## Catering Menu

Prices do not include GST.

## Buffet Breakfast

All disposable. $\$ 25$ charge for china and service ware.

| The Coffee Break - \$7.10 <br> - Danish pastry and muffins <br> - Coffee and tea <br> Drop off only | The Morning Starter - \$9.80 <br> - Danish pastry and muffins <br> - Coffee, tea and juice |
| :---: | :---: |
| The Continental - \$13.60 <br> - Danish pastry and muffins <br> - Fresh fruit display or fresh fruit salad <br> - Coffee, tea and juice | The Canadiana - \$19.80 in Garden Court <br> $\$ 20.90$ if delivered <br> - Selection of Danishes and muffins <br> - Eggs <br> - Bacon <br> - Sausages <br> - O'Brien potatoes <br> - Coffee, tea and juice |

## Refreshment Breaks

Please indicate on your order how many of each item you would like. For example, if you order coffee, pop, juice and muffins for 12 , you will receive 12 coffees, 12 pops, 12 juices and 12 muffins. If your event has several breaks, we can provide different treats at each break.

- Coffee - \$2.85
- Bottle of pop ( 500 mL ) - \$ 3.25
- Bottle of water ( 500 mL ) - $\mathbf{\$ 3 . 0 0}$
- Bottled juice (455-473 mL) - \$3.25
- Cookie - $\$ 2.49$
- Square - \$1.75
- Muffin \$2.22
- Danish \$3.22
- Cinnamon Bun $\$ 3.79$


## Nibbles and Snacks

Fresh vegetables and dip ( $65 \mathrm{~g} /$ person) - \$3.65/person
Fresh fruit tray ( $65 \mathrm{~g} /$ person) - $\mathbf{\$ 4 . 1 0 / p e r s o n}$
Domestic cheese and cracker tray ( $40 \mathrm{~g} /$ person) - $\$ 4.50 /$ person
Charcuterie Tray (assorted meat, cheese and cracker tray) - \$9.00/person

## Lunch Time

## Daily Soup

- $\$ 4.75$


## Assorted sandwich tray

- Fresh made sandwiches (1/person) - \$9.95
- Fresh made sandwiches (1/person) with 1 select soup - \$12.79


## Box lunch to go - \$13.79

- Sandwich, fresh fruit, chips, pop or juice and large cookie.

Pasta Buffet - In the Garden Court, select dates $\mathbf{\$ 1 8 . 9 0}$, delivered $\mathbf{\$ 1 9 . 9 0}$.

- 2 salads
- 1 select pasta with sauce
- garlic toast
- canned pop or juice

Country Luncheon Buffet - \$18.50 in Garden Court select dates during Lunch Express; outside regular dates $\mathbf{\$ 2 3 . 0 0}$. Formal set up add $\mathbf{\$ 2 . 5 0} /$ person.

- one cream soup and one clear soup with crackers
- variety of sandwiches
- vegetables and dip
- fresh fruit tray or tray of squares
- coffee, tea and juice/pop

Three-course sit down lunch - \$18.50 in Garden Court select dates during Lunch Express; outside regular dates $\mathbf{\$ 2 3 . 0 0}$. Formal set up add $\mathbf{\$ 2} \mathbf{2 0} /$ person.

- appetizer of the day
- hot entrée of the day
- one starch
- two fresh vegetables and accompanying sauces
- dessert of the day
- coffee, tea or juice/pop

Hot buffet lunch - \$18.50 in Garden Court select dates during Lunch Express; outside regular dates $\mathbf{\$ 2 7 . 0 0}$. Formal set up add $\mathbf{\$ 2 . 5 0} /$ person.

- two seasonal salads
- one poultry
- one meat
- one starch
- one fresh vegetable
- dessert of the day
- coffee, tea, fruit punch


## Evening Receptions and Dinners

Hot and cold hors d'oeuvers (5 hors d'oeuvres/person not including drinks) - \$15.00/dozen hors d'oeuvers.

Casual evening buffet - $\$ 39.90$ in Garden Court select dates during Evening Dining; outside regular dates $\$ \mathbf{4 4 . 0 0}$. Formal set up add $\mathbf{\$ 2 . 5 0} /$ person.

- one meat
- one poultry
- one fish or shellfish or vegetarian
- one starch
- one hot vegetable/pasta
- one potato
- two seasonal salads
- two desserts
- fresh fruit and cheese display
- assorted buns and butter
- coffee, tea or juice

Causal three-course, sit-down evening meal - \$55.00, in Garden Court select dates during Evening Dining; outside regular dates $\mathbf{\$ 5 6 . 0 0}$. Formal set up charge add $\mathbf{\$ 2 . 5 0} /$ person.

- hot or cold appetizer
- hot entrée with sauce
- one starch
- two fresh vegetables and garnish
- dessert of the day
- coffee, tea or juice
- buns and butter

Formal four-course sit-down meal - $\$ 58.50$ in Garden Court select dates during Evening Dining. Formal set up charge, plus $\mathbf{\$ 2 . 5 0}$ /person.

- appetizer
- soup
- hot entrée with sauce
- one starch
- two fresh vegetables and garnish
- dessert of the day
- coffee, tea or juice
- buns and butter


## Full Bar Services

Please ask to see our printed wine menu in the dining room for further fine wine selections. We are not able to offer corkage or private license sales on campus. Bartending charges are $\$ \mathbf{2 5} /$ hour with a minimum of three hours per bartender. One bartender up to 75 people, over 75 people, two bartenders are required.

To complement lunch or evening selections, we are proud to offer full bar service with the following prices by the glass.

- High balls - \$7.00 - Single 1.5 oz., Double 3 oz. $\$ 9.50$
- Wine - $\$ 7.005 \mathrm{oz}$.
- Bottled Domestic Beer - \$7.00
- Bottled Imported Beer - \$7.00
- Cocktails - \$7.00-\$8.45

We carry the latest in quality offerings. Wines by the bottle range in prices from $\mathbf{\$ 2 9 . 9 9}$.

Further information about conference service meal packages is available by calling the Food and Beverage Manager, Mark Dieser, in Culinary Arts and Food Services at 403-320-3226.

