

SIMPLY elegant

events catering weddings decor florals



**Simply Elegant knows
Beverages**
so you don't have to

January to December 2017

Simply Elegant Beverage Service

Host Bar

Client pays for guests beverages includes: glassware, bar equipment such as utensils, bar supplies, ice. Mixes include diet and regular cola products, soda water, 7-up, ginger-ale, tonic water, orange juice, cranberry juice, clamato juice and bottled water. Garnishes include limes, lemons, celery sticks and seasonings. We supply mixes and condiments for a standard bar. We will need advanced notice for specialty drinks such as martinis, margaritas, etc.

Cash Bar

Guest pays for own beverages includes: glassware, bar equipment such as utensils, bar supplies, ice. Mixes include diet and regular cola products, soda water, 7-up, ginger-ale, tonic water, orange juice, cranberry juice, clamato juice and bottled water. Garnishes include limes, lemons, celery sticks and seasonings. We supply mixes and condiments for a standard bar. We will need advanced notice for specialty drinks such as martinis, margaritas, etc. A ticket seller fee of \$30.00 per hour (minimum of 4 hours) will apply.

Alcohol and Non-Alcohol Service

Domestic Beer	\$5.75
Premium Beer	\$6.25
High Balls, Gin, Vodka, Dark and Rum, Rye	\$8.00
Speciality Coffee, Baileys or Kahlúa	\$7.50
Red Wine	Per bottle
White Wine	Per bottle
Bottled Water ^{591ml}	\$2.00
Pop or Juice ^{300ml}	\$2.00
Non-alcohol Punch	\$2.25

Bar Supply Packages

You provide the alcohol

Beer & Wine

Includes: glassware & bar equipment such as utensils, bar supplies. Garnishes include limes, lemons and seasonings

\$1.25 per drink

Wine:

Includes glassware, bar equipment such as utensils and bar supplies

\$0.75 per drink

Full Standard Bar

Includes: glassware, bar equipment such as utensils, bar supplies, ice. Mixes include diet and regular cola products, soda water, 7-up, ginger-ale, tonic water, orange juice, cranberry juice, clamato juice and bottled water. Garnishes include limes, lemons, celery sticks and seasonings. We supply mixes and condiments for a standard bar. We will need advanced notice for specialty drinks such as martinis, margaritas, etc

\$2.00 per drink

BARTENDER

\$35.00 per hour

Minimum 4 hrs including travel time both ways.
ESTIMATED, recalculated after function

Ticket Seller

\$30.00 per hour

Minimum 4 hrs including travel time both ways.
ESTIMATED, recalculated after function

Ever heard of a Shagatini or Shelly Temple? No? We created them. And we can create your signature cocktail as well. Your favorite flavor or the company colors, everything's possible.

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Cocktail Menus

A la carte

Please inquire for gluten free & vegetarian items

Please pick and choose your desired items and provide us with a budget.

COLD HORS D'OEUVRES

VIETNAMESE SALAD ROLL

JULIENNE OF VEGETABLES, THAI BASIL, MINT, CHILI LIME DIP
GRAVLAX

DILLED GRAVLAX, MUSTARD SAUCE, MARBLE RYE ROUND
YUKON GOLD BABY POTATO

LEEK, APPLEWOOD SMOKED CHEDDAR, CRISP PANCETTA
SALMON ROULADE

ATLANTIC SALMON, GRAINY DIJON, TOASTED COCONUT
BEEF TARTARE

ON FRENCH BAGUETTE

DUCK CONFIT

OYSTER MUSHROOMS, DEHYDRATED BEETS, IN A TART SHELL

CHICKEN BACON TACO

GRILLED CHICKEN AND BACON WITH HORSERADISH IN A TORTILLA CUP

SESAME TUNA BITES

TUNA SASHIMI, SESAME, WASABI GINGER DIP

PROSCIUTTO & OLIVE TORTILLA

POTATO TORTILLA BITE WITH SPANISH FLAVOURS

POACHED HALIBUT

WAKAME SALAD, PONZU

PLATTERS

PLATEAU DE FROMAGE

WHITE STILTON, CAMEMBERT, GORGONZOLA, BLACK TRUFFLE,
GRANA PADANO, SWISS GRUYERE, IN-HOUSE BLACK
CHERRY COMPOTE, CANDIED NUTS, CRISP CRACKERS

CANADIAN CHEESE BOARD

MILD SWISS, SHARP CHEDDAR, SMOKED GOUDA, JALAPENO
HAVARTI, CREAMY BRIE, ORGANIC GRAPES, CRACKERS

MEDITERRANEAN ANTIPASTI PLATTER

HERB AND OLIVE OIL MARINATED FETA, PREMIUM PROSCIUTTO AND CALABRESE,
IN-HOUSE CREAMY HUMMUS, ROASTED PEPPERS, SCENTED ARTICHOKE,
OLIVE TAPENADE, GRILLED PITA BREAD

SEAFOOD PLATTER

SMOKED AND CANDIED SALMON, FLAVOURED SCALLOPS, CURED PRAWNS, FRESH
CRAB LEGS AND CURRIED MUSSELS WITH AIOLI AND FLAT BREADS

SAUSAGE PLATTER

MILDLY SPICED CHORIZO, MAPLE BISON SAUSAGE,
TURKEY BRATWURST, GARLIC AND ANDOUILLE SAUSAGE,
ZESTY PICKLES, FRUITY AND SPICY MUSTARDS,
CARAMELIZED ONION, OVEN FRESH BAGUETTE

Ordering Guide

Pre-dinner hors d'oeuvre: 1-2 hours

Hors d'oeuvre per guest: 4-8

Cost per guest: \$13.00 – \$25.00

Afternoon cocktail party: 2-4 hours

Hors d'oeuvre per guest: 7-14

Cost per guest: \$20.00 – \$35.00

Hors d'oeuvre in lieu of dinner:

4-6 hours

Hors d'oeuvre per guest: 12-20

Cost per guest: \$38.00 – \$70.00

INFUSION DIPS

ALL DIPS ARE GLUTEN FREE IF SERVED WITH CORN TORTILLA CHIPS

VINE RIPENED TOMATO BRUSCHETTA ^V

TOASTED BAGUETTE

GREEK TZATZIKI ^V

SERVED WITH TORN SOURDOUGH BREAD

CRANBERRY AND FIG COMPOTE ^V

ROASTED GARLIC, GOAT CHEESE WITH NAAN BREAD

ARTICHOKE & ROASTED RED PEPPER ^V

SERVED WITH TOASTED PITA POINTS

HOT HORS D'OEUVRES

CHICKEN GYOZA

TRADITIONAL ASIAN DUMPLING WITH GINGER SOY DIP

MINI QUICHE LORRAINE

HAM, SWISS CHEESE, ONION, EGG, CREAM

Mini Chicken Cordon Bleu

CHICKEN ROLLED WITH HAM AND SWISS

FIRECRACKER SHRIMP

WITH SPICY ARUGULA PESTO IN WONTON WRAPPER

BEEF SLIDER

HORSERADISH AIOLI, CARAMELIZED ONION, CHEDDAR ON BRIOCHE BUN

PORK SLIDER

SRIRACHA AIOLI, JALAPENO HAVARTI, BANANA PEPPERS ON A PRETZEL BUN

TURKEY SLIDER

CRANBERRY AIOLI, SWISS ON BRIOCHE BUN

ARANCINI

RISOTTO BLENDED WITH ROASTED LEEK AND GREEN PEAS

HONEY GLAZED CHICKEN MEATBALL

BUFFALO RANCH DIPPING SAUCE

PORK BELLY CORN DOG

MUSTARD PICKLES

ASIAGO BAKED POLENTA

SMOKED TOMATO COULIS, QUEEN OLIVES

DESSERTS

SQUARES, TARTS & MINI CAKES

A SWEET ARRAY OF SCRUMPTIOUS CAKES, SINFUL

BROWNIES AND IRRESISTIBLE SQUARES

EUROPEAN PASTRIES

CREAM PUFFS, TARTLETS AND BITE SIZED CAKES

CHOCOLATE COVERED STRAWBERRIES

CHOCOLATE MOUSSE TRIO

STRAWBERRY, WHITE AND DARK CHOCOLATE MOUSSE IN MINI CHOCOLATE CUP

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Cocktail Menus

Please pick and choose your desired items and provide us with a budget, so we can create a custom menu that fits your needs.

ON-SITE CHEF REQUIRED

MINI LAMB LOLLIPOPS

MEDITERRANEAN SPICED LAMB, MINT YOGURT

LOBSTER RAVIOLI

DELICATE LOBSTER, BASIL AND LEMON PASTA WITH TARRAGON BUTTER

NANO FILET

BACON-WRAPPED BEEF TENDERLOIN WITH MUSHROOM LEEK FONDUE

ATLANTIC BAY SCALLOP

SEARED SCALLOP, TOMATO JAM, ARUGULA PESTO, PANCETTA

OYSTERS ROCKEFELLER

A FRESHLY-SHUCKED OYSTER, SPINACH, SAUCE HOLLANDAISE

PARSNIP VELOUTE

WITH CRISP PARSNIP CHIPS

ACTION STATIONS

CARVED FLANK STEAK

COFFEE AND BBQ SPICED BEEF WITH SHALLOT MARMALADE AND DIJON AIOLI

CARVED DUCK BREAST

TEA-SMOKED DUCK TOPPED WITH ASIAN COLESLAW AND PICKLED GINGER ON

MULTIGRAIN BUN

SHRIMP FLAMBÉ

CHILI-LIME, LEMONGRASS CREAM OR VANILLA-WHISKEY

DESSERT CREPES

SUZETTE, NUTELLA BANANA, STRAWBERRY COULIS

MAC & CHEESE STATION

PULLED PORK, CAULIFLOWER, CHIVES, PARMESAN, SRIRACHA HOT SAUCE,

GRILLED CHICKEN

SLIDER STATION

BACON JAM, SWISS CHEESE, CHILI MAYONNAISE, FRIED ONION RINGS, OVEN-

DRIED TOMATOES

MASHTINI BAR

GREEN ONION, CREAM CHEESE, FLAVOURED BUTTER, SWEET PEPPERS, SMOKED

SALMON, BACON

BITS, SPICY CHICKEN, GRILLED BEEF STRIPS, SERVED IN A MARTINI GLASS

PAD THAI

RICE NOODLES AND CHOICE OF CHICKEN, SHRIMP OR TOFU TOSSED ON TRA-

DITIONAL PAD THAI SAUCE, CHOPPED SCALLIONS, CILANTRO, BEAN SPROUTS,

CRUSHED PEANUTS AND LIME WEDGES,

SERVED IN CHINESE TO-GO CONTAINER

Service Staff

Site Manager

\$40.00/hr

Station Chef

\$35.00/hr

Server

\$30.00/hr

Bartender

\$35.00/hr

Bar Services Available at Clients Request

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WHY SIMPLY ELEGANT EVENT PLANNING?

It's hard to believe that something as fun as a cocktail party can take so much work. But it does... Always. Our award winning event team offers in-house expertise that ensures every facet of your party speaks your vision, core values and culture. From the first meeting with Simply Elegant staff until the final detail of your event has been executed, you will know you are in capable hands. We handle the details. You get the accolades.



WHY SIMPLY ELEGANT FLORALS?

Great events rely on great designers. Dramatic or understated, traditional or whimsical, your event flowers will add yet another layer of fun to your event. From a simple centerpiece to a cocktail décor made entirely of your theme, we will ensure every bloom and blossom is a reflection of your vision.

WHY SIMPLY ELEGANT DECOR?

We transform spaces through expertly designed décor and lighting to the freshest of the most beautiful flowers to make you look good. From the office party to the tent in a park, our decor team creates unique looks that will transform space. Bend time. Well, not really. But our expert work will make you think we have.



WHY SIMPLY ELEGANT CATERING?

We are renowned for our delicious culinary experiences coupled with steadfast attention to detail and style. Our team of friendly, efficient, and unobtrusive staff stand out as leaders in the food services industry. We save you time and money by using our Simply Elegant all-inclusive menus. Your guests will feel so much more honoured and appreciated because you have chosen to spend time with them instead of passing the appetizers.

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Travis Wardell Photography

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Event Menus

Pre-Dinner Passed Appetizers

Choose any 3 items

\$8.50

Cold Hors d'oeuvres

Vietnamese Salad Roll

julienne of vegetables, Thai basil, mint, chili lime dip

Gravlax

dilled gravlax, mustard sauce, marble rye round

Yukon Gold Baby Potato

leek, applewood smoked cheddar, crisp pancetta

Salmon Roulade

Atlantic salmon, grainy Dijon, toasted coconut

Duck Confit

oyster mushrooms, dehydrated beets, in a tart shell

Chicken Bacon Taco

grilled chicken and bacon with horseradish in a tortilla cup

Sesame Tuna Bites

tuna sashimi, sesame, wasabi ginger dip

Prosciutto & Olive Tortilla

potato tortilla bite with Spanish flavours

Hot Hors d'oeuvres

Chicken Gyoza

traditional Asian dumpling with ginger soy dip

Mini Quiche Lorraine

ham, Swiss cheese, onion, egg, cream

Mini Chicken Cordon Bleu

chicken rolled with ham and Swiss cheese

Firecracker Shrimp

with spicy arugula pesto in wonton wrapper

Beef Slider

horseradish aioli, caramelized onion, cheddar, brioche bun

Arancini

risotto blended with roasted leek and green peas

Honey Glazed Chicken Meatball

buffalo ranch dipping sauce

Pork Belly Corn Dog

mustard pickles

Asiago Baked Polenta

smoked tomato coulis, queen olives

ALL MENUS ARE SUGGESTIONS, WE ARE HAPPY TO PROVIDE MORE CHOICES IF REQUESTED

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Event Menus

Sit Down Menu 1

Forest Mushroom Soup

Char Broiled AAA Beef Tenderloin

red wine & thyme jus

Garlic & Thyme Roasted Red Potatoes

Carrot & Parsnip Batons

Trio of Sesame Kaiser, Piccolo,

Grainy Rye Buns

compound butters

Baileys Scented Crème Brûlée

Fresh Brewed Single Origin Coffee

Herbal Tea

\$55.30 per person for 75 + guests

Sit Down Menu 2

Parsnip Soup

crisp parsnip chips & poached apple

Boneless Braised Beef Short Ribs

crimini red wine jus

Duchess Potatoes

Spring Pea Puree & Snap Peas

Trio of Sesame Kaiser, Piccolo,

Grainy Rye Buns

compound butters

Chocolate Ganache Draped Flourless

Chocolate Torte

Fresh Brewed Single Origin Coffee

Herbal Tea

\$51.45 per person for 75 + guests

ALL MENUS ARE SUGGESTIONS, WE ARE HAPPY TO PROVIDE MORE CHOICES IF REQUESTED

ALL PRICES INCLUDE:

Service staff for 6 hours (site manager, server 1/25 guests, cooks 1/35 guests), dinner fork, dinner knife, salad fork, dessert fork, teaspoon, side plate, dinner plate, salad plate, tea cup & saucer, cream & sugar bowls, water glass and wineglass. Operational Services and GST will be added to all prices quoted. Gratuity is not included. Prices and product are subject to change.

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Event Menus

Sit Down Menu 3

Giant Bay Scallop
pan seared with arugula pesto, tomato jam, crispy
pancetta

Pan Seared Chicken Supreme
thyme jus au naturel
Duchess Potatoes
Grilled Green Asparagus

Trio of Sesame Kaiser, Piccolo,
Grainy Rye Buns
compound butters

Brûléed Mango Cheesecake
Fresh Brewed Single Origin Coffee
Herbal Tea

\$58.65 per person for 75 + guests

Sit Down Menu 4

Chicken Mousseline
on a bed of corn maque-choux

Grilled Fillet of Rainbow Trout
Potato Puree
Lemon Pepper Broccolini Spears

Trio of Sesame Kaiser, Piccolo,
Grainy Rye Buns
compound butters

Chocolate Mousse Bomb
raspberry coulis

Fresh Brewed Single Origin Coffee
Herbal Tea

\$59.25 per person for 75 + guests

ALL MENUS ARE SUGGESTIONS, WE ARE HAPPY TO PROVIDE MORE CHOICES IF REQUESTED

ALL PRICES INCLUDE:

Service staff for 6 hours (site manager, server 1/25 guests, cooks 1/35 guests), dinner fork, dinner knife, salad fork, dessert fork, teaspoon, side plate, dinner plate, salad plate, tea cup & saucer, cream & sugar bowls, water glass and wineglass. Operational Services and GST will be added to all prices quoted. Gratuity is not included. Prices and product are subject to change.

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Event Menus

Basic Buffet Menu 1

Dry Rubbed AAA Aged Black Angus Beef (8oz)

Red wine & thyme au jus, horseradish

Garlic & Herb Roasted Yukon Gold Potatoes

Maple & Dill Roasted Carrots

Lemon Pepper Green Beans

Spinach & Arugula Salad

cranberries, toasted almonds

Trio of Sesame Kaiser, Piccolo,

Grainy Rye Buns

farm butter

Mini Confections

Fresh Brewed Single Origin Coffee

Herbal Tea

\$33.20 per person for 75 + guests

Basic Buffet Menu 2

Dry Rubbed AAA Aged Black Angus Beef (6oz)

Red wine & thyme au jus, horseradish

Grilled Chicken Breast (5oz)

infused with lemon & basil

Leek & Applewood Smoked Cheddar Mashed
Potato

Wild Rice Pilaf

Maple & Dill Roasted Carrots

Lemon Pepper Green Beans

Rainbow Kale Salad

house-made buttermilk ranch & balsamic vinaigrette

Trio of Sesame Kaiser, Piccolo,

Grainy Rye Buns

farm butter

Mini Confections

Fresh Brewed Single Origin Coffee

Herbal Tea

\$32.95 for 75 + guests

ALL MENUS ARE SUGGESTIONS, WE ARE HAPPY TO PROVIDE MORE CHOICES IF REQUESTED

ALL PRICES INCLUDE:

Service staff for 6 hours (site manager, server 1/35 guests, cooks 1/100 guests), dinner fork, dinner knife, dessert fork, teaspoon, dessert plate, dinner plate, water glass, coffee mug, buffet linens, serving utensils and chafing dishes. Operational Services and GST will be added to all prices quoted. Gratuity is not included. Prices and product are subject to change.

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Event Menus

Buffet Menu 1

Dry Rubbed AAA Aged Black Angus Beef (6oz)
Red wine & thyme au jus, horseradish
Pan Seared Chicken Breast (5oz)
beurre rouge
Roasted Garlic Mashed Potatoes
thyme, parsley, bacon, chives, sour cream
Fennel Roasted Cauliflower
Smoked Paprika Roasted Parsnips
Hand Torn Caesar Salad
garlic croutons & Asiago
Summer Artisan Greens
dates, toasted walnuts, red wine vinaigrette
Trio of Sesame Kaiser, Piccolo,
Grainy Rye Buns
compound butters
Mini Confections
Blueberry Tea Cake
Fresh Brewed Single Origin Coffee
Herbal Tea

\$36.40 per person for 75 + guests

Buffet Menu 2

Dry Rubbed AAA Aged Black Angus Beef (6oz)
Red wine & thyme au jus, horseradish
Pan Seared Fillet of Halibut (5oz)
white wine beurre blanc
Sundried Tomato & Pesto Gnocchi
Roasted Broccoli Spears
Minted Peas
Arugula & Quinoa Salad
red wine vinaigrette
Thyme & Roasted Garlic Vegetable Orzo
Salad
house-made sun-dried tomato vinaigrette
Trio of Sesame Kaiser, Piccolo,
Grainy Rye Buns
compound butters
Mini Confections
Mini Pavlova
macerated mixed berries
Fresh Brewed Single Origin Coffee
Herbal Tea

\$42.85 per person for 75 + guests

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WHY SIMPLY ELEGANT FLORALS?

In every event, the details matter. Unique events rely on great designers. From the music to décor and flowers, we keep our eye on the details so you don't have to. We create. You and your guests experience a seamless event. Stress free.

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We are renowned for our delicious culinary experiences coupled with steadfast attention to detail and style. Our team of friendly, efficient, and unobtrusive staff stand out as leaders in the food services industry. We save you time and money by using Simply Elegant all-inclusive, in-house kitchen facilities. Your guests will feel so much more honoured and appreciated because you have chosen to spend time with them instead of passing the hors d' oeuvres.



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**Celebrate Calgary Stampede &
Canada's 150th Anniversary**

Stampede Party Menus

BREAKFAST

Breakfast Menu #1

Pancakes
butter and syrup
Pork Sausage
Coffee & Condiments
\$6.50 per person

Breakfast Menu #2

Scrambled Eggs
roast shallot, havarti, smoked paprika
Grilled Tomato
Maple Sausage
Country Potato
Fresh Fruit Tray
Coffee & Condiments
\$12.65 per person

Breakfast Action Stations

Omelette **\$8.95**
fillings may include ham, cheddar, green onion, bell pepper,
Crepe **\$8.95**
flavours may include tomato olive feta, prosciutto with green onion
and Swiss, Suzette
Eggs Benedict **\$12.95**
garnishes may include ham, smoked salmon, Florentine
French Toast **\$8.95**
toppings may include fruit syrups or compotes, whip cream,
powdered sugar

Action stations require service staff.

Service Staff

Site Manager **\$40.00/hr**
Chef **\$35.00/hr**
Server **\$30.00/hr**
Bartender **\$35.00/hr**

Breakfast Add-on Selections

Waffle ⁽¹⁾ **\$10.50**
vanilla infused whipped cream & strawberries
Scrambled Eggs ⁽²⁾ **\$1.95**
Bacon ⁽²⁾ **or Ham** ⁽¹⁾ **\$1.70**
Breakfast Burrito sour cream and salsa **\$8.35**
Home Style Country Potatoes **\$2.80**
Fresh Melon Platter **\$2.75**
Fruit Skewer **\$3.50**
drizzled with pure Lindt chocolate
Breakfast Tray **\$4.85**
French croissants, chocolate chip, raspberry muffins,
breakfast loaves, farm butter, peanut butter and jams
Pop, Water or Juice **\$2.00**

Dinnerware and Equipment

Dinnerware **\$1.00**
biodegradable dinner plate, fork, knife & paper napkin
Stampede Equipment
Barbecue Broiler **\$210.00**
Plastic Table Coverings **\$2.75**
Western Decor Packages
available upon request

Please Note: Labour, Rentals, Operational Service and GST are not included. All prices are subject to change.

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Stampede Party Menus

LUNCH

Lunch Menu #1

Thinly sliced "AAA" Alberta Beef
slowly simmered in BBQ sauce
served on a freshly baked kaiser roll
Creamy Coleslaw
Potato Salad
Bourbon Baked Beans
Assorted Pop & Water

\$11.00 per person

Lunch Menu #3

Pulled Pork On A Bun
sage apple BBQ sauce
Barbecue Beef On A Bun
Roast Potato Salad
Spring Mix Salad
Fresh Fruit And Assorted Desserts

\$15.00 per person

Lunch Menu #2

Barbecued Beef and Veggie Burger
tomatoes, onions, lettuce & condiments
Bourbon Baked Beans
Corn On The Cob/Bacon Wrapped Corn
Garden Salad
Fresh Melon Platter

\$15.95 per person

Lunch Action Stations

Gourmet Burger Garnish \$ 2.95
may include grilled onion relish, tomato fennel salsa, rosemary bacon jam
Customized Macaroni And Cheese \$ 8.95
may include truffle herb, lobster, bacon mushroom, jalapeno pulled pork

Action stations may require service staff.

Lunch Add-on Selections

Barbecued Chicken Breast Burger tomatoes, onions, lettuce & condiments	\$9.25	Chicken Wings (min order 10 doz)	\$1.35
Barbecued Beef on a Bun	\$7.45	Salads	\$3.75
Cheese ⁽¹⁾	\$0.50	Stampede slaw, garden, potato, garlic caesar	
Bacon ⁽²⁾	\$1.70	Garden Vegetable Tray	\$3.50
Pulled Pork on a Bun	\$6.00	Fruit Skewer	\$3.50
Chorizo Sausage in a Bun rustic tomato sauce	\$8.00	drizzled with pure Lindt chocolate	
Carved Alberta Sirloin garlic au-jus	\$9.25	Potato Chips	\$2.25
		Mixed Finger Desserts	\$3.50
		Cookies (each)	\$1.50
		Coffee and Condiments	\$1.80
		Pop, Water or Juice	\$2.00

Service Staff

Site Manager	\$40.00/hr
Chef	\$35.00/hr
Server	\$30.00/hr
Bartender	\$35.00/hr
Bar Service Available at Clients Request	

Please Note: Labour, Rentals, Operational Service and GST are not included.
All prices are subject to change.

Dinnerware and Equipment

Dinnerware biodegradable dinner plate, fork, knife & paper napkin	\$1.00
<u>Stampede Equipment</u>	
Barbecue Broiler	\$210.00
Plastic Table Coverings	\$2.75
Western Decor Package available upon request	

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Stampede Party Menus

DINNER

Buffet Menu

Tomato Ale Braised Beef Short Ribs
 Coffee Rubbed Chicken
 Leek And Applewood Cheddar Smashed Potato
 Cauliflower With Bacon And Pine Nuts
 Maple Mustard Carrots
 Roast Garlic Caesar Salad
 Red Pepper Pesto Pasta Salad
 Bread Rolls And Butter
 Fresh Fruit Tray
 Domestic Cheese Tray
 Mixed Berry Crumble
 with vanilla whip cream
 Coffee and Tea

\$33.75 per person

Table & Chair Rentals

6' rectangular table \$ 9.00
 seats 6-8 people
8' rectangular table \$ 10.00
 seats 8-10 people
5' round table \$ 10.00
 seats 8 people
30" round cocktail table \$ 16.95
 seating or standing height
Black plastic folding chair \$ 1.65
White plastic folding chair \$ 2.00

China Rentals

Standard 8" Plate, Rented in dozens \$ 5.05
 Standard 6" Plate, Rented in dozens \$ 4.80
 Standard 10" Plate, Rented in dozens \$ 5.55
 Standard Coffee Mug, Rented in dozens \$ 9.00
 Standard Soup Bowl, Rented in dozens \$ 5.55
 Dinner Fork, Rented in dozens \$ 5.15
 Dinner Knife, Rented in dozens \$ 5.15
 Dessert Fork, Rented in dozens \$ 5.15
 Tea Spoon, Rented in dozens \$ 5.15
 Soup Spoon, Rented in dozens \$ 5.15

Dinner Action Stations

Caesar Salad Station \$ 6.50
 made-to-order vinaigrette, bacon, shrimp, chicken
Flambee \$ 14.65
 may include whiskey chicken, margarita shrimp, grapefruit fennel salmon

Action stations may require service staff.

Table & Chair Rentals

70"x 120" red & white checkered linen \$ 8.00
 120" round black, white, ivory or red linen \$ 18.50
 85"x 85" black, white or ivory linen \$ 6.00
 120" round majestic linens various colours \$ 25.00
 90"x 156" black, white or ivory polyester \$ 20.00
 90"x 156" black, white or ivory majestic \$ 28.00
 Black, white or ivory polyester napkin \$ 0.75
 Black, white or ivory majestic napkin \$ 0.85

Glassware Rentals

Beer Glass, Pilsner 12 oz Rented in dozens \$ 5.75
 Champagne Flute 6.25 oz Rented in dozens \$ 7.10
 Highball Glass 8 oz Rented in dozens \$ 6.25
 Martini Glass 9.5 oz Rented in dozens \$ 15.00
 Water Glass 10.5 oz Rented in dozens \$ 5.55
 Red Wine 20 Oz. Rented in dozens \$ 9.00
 White Wine Glass 8.5 oz Rented in dozens \$ 7.20

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Stampede Party Menus

Simply Elegant Beverage Service

Host Bar

Client pays for guests beverages includes: glassware, bar equipment such as utensils, bar supplies, ice. Mixes include diet and regular cola products, soda water, 7-up, ginger-ale, tonic water, orange juice, cranberry juice, clamato juice and bottled water. Garnishes include limes, lemons, celery sticks and seasonings. We supply mixes and condiments for a standard bar. We will need advanced notice for specialty drinks such as martinis, margaritas, etc.

Cash Bar

Guest pays for own beverages includes: glassware, bar equipment such as utensils, bar supplies, ice. Mixes include diet and regular cola products, soda water, 7-up, ginger-ale, tonic water, orange juice, cranberry juice, clamato juice and bottled water. Garnishes include limes, lemons, celery sticks and seasonings. We supply mixes and condiments for a standard bar. We will need advanced notice for specialty drinks such as martinis, margaritas, etc. A ticket seller fee of \$30.00 per hour (minimum of 4 hours) will apply.

Alcohol and Non-Alcohol Service

Domestic Beer	\$5.75
Premium Beer	\$6.25
High Balls, Gin, Vodka, Dark and Rum, Rye	\$8.00
Speciality Coffee, Baileys or Kahlúa	\$7.50
Red Wine	Per bottle
White Wine	Per bottle
Bottled Water ^{591ml}	\$2.00
Pop or Juice ^{300ml}	\$2.00
Non-alcohol Punch	\$2.25

Bar Supply Packages

You provide the alcohol

Beer & Wine

Includes: glassware & bar equipment such as utensils, bar supplies. Garnishes include limes, lemons and seasonings

\$1.25 per drink

Wine:

Includes glassware, bar equipment such as utensils and bar supplies

\$0.75 per drink

Full Standard Bar

Includes: glassware, bar equipment such as utensils, bar supplies, ice. Mixes include diet and regular cola products, soda water, 7-up, ginger-ale, tonic water, orange juice, cranberry juice, clamato juice and bottled water. Garnishes include limes, lemons, celery sticks and seasonings. We supply mixes and condiments for a standard bar. We will need advanced notice for specialty drinks such as martinis, margaritas, etc

\$2.00 per drink

BARTENDER

\$35.00 per hour

Minimum 4 hrs including travel time both ways.
ESTIMATED, recalculated after function

Ticket Seller

\$30.00 per hour

Minimum 4 hrs including travel time both ways.
ESTIMATED, recalculated after function

Ever heard of a Shagatini or Shelly Temple? No? We created them. And we can create your signature cocktail as well. Your favorite flavor or the company colors, everything's possible.

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Stampede Party Menus

WHY SIMPLY ELEGANT EVENT PLANNING?

It's hard to believe that something as fun as the Stampede or a company picnic can take so much work. But it does... Always. Our award winning event team offers in-house expertise that ensures every facet of your party speaks your vision, core values and family culture. From the first meeting with Simply Elegant staff until the final detail of your event has been executed, you will know you are in capable hands. We handle the details. You get the accolades.



WHY SIMPLY ELEGANT FLORALS?

Great events rely on great designers. Dramatic or understated, traditional or whimsical, your event flowers will add yet another layer of fun to your special day. From a simple centrepiece to a décor made entirely of your event theme, we will ensure every bloom and blossom is a reflection of you and your vision.



WHY SIMPLY ELEGANT DECOR?

We transform spaces through expertly designed décor and lighting to the freshest of the most beautiful flowers to make you look good. From the office party to the tent in a park, our decor team creates unique looks that will transform space. Bend time. Well, not really. But our expert work will make you think we have.



WHY SIMPLY ELEGANT CATERING?

We are renowned for our delicious culinary experiences coupled with steadfast attention to detail and style. Our team of friendly, efficient, and unobtrusive staff stand out as leaders in the food services industry. We save you time and money by using our Simply Elegant all-inclusive menus. Your guests will feel so much more honoured and appreciated because you have chosen to spend time with them instead of washing the dishes.



Simply Elegant knows Stampede and casual events . . . so you don't have

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Simply Elegant knows weddings
so you don't have to

Wedding Menus

Pre-Dinner Passed Appetizers

Choose any 3 items

\$9.50

Cold Hors d'oeuvres

Vietnamese Salad Roll

julienne of vegetables, Thai basil, mint, chili lime dip

Gravlax

dilled gravlax, mustard sauce, marble rye round

Yukon Gold Baby Potato

leek, applewood smoked cheddar, crisp pancetta

Salmon Roulade

Atlantic salmon, grainy Dijon, toasted coconut

Duck Confit

oyster mushrooms, dehydrated beets, in a tart shell

Chicken Bacon Taco

grilled chicken and bacon with horseradish in a tortilla cup

Sesame Tuna Bites

tuna sashimi, sesame, wasabi ginger dip

Prosciutto & Olive Tortilla

potato tortilla bite with Spanish flavours

Hot Hors d'oeuvres

Chicken Gyoza

traditional Asian dumpling with ginger soy dip

Mini Quiche Lorraine

ham, Swiss cheese, onion, egg, cream

Mini Chicken Cordon Bleu

chicken rolled with ham and Swiss cheese

Firecracker Shrimp

with spicy arugula pesto in wonton wrapper

Beef Slider

horseradish aioli, caramelized onion, cheddar, brioche bun

Arancini

risotto blended with roasted leek and green peas

Honey Glazed Chicken Meatball

buffalo ranch dipping sauce

Pork Belly Corn Dog

mustard pickles

Asiago Baked Polenta

smoked tomato coulis, queen olives

ALL MENUS ARE SUGGESTIONS, WE ARE HAPPY TO PROVIDE MORE CHOICES IF REQUESTED

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Wedding Menus

Complimentary with all Weddings
- dinner and wine butler service for the head table
- chocolate covered strawberries for the head table

Sit Down Menu 1

Forest Mushroom Soup

Char Broiled AAA Beef Tenderloin
red wine & thyme jus

Garlic & Thyme Roasted Red Potatoes
Carrot & Parsnip Batons
Trio of Sesame Kaiser, Piccolo,
Grainy Rye Buns
compound butters

Baileys Scented Crème Brûlée
Fresh Brewed Single Origin Coffee
Herbal Tea

\$55.30 per person for 75 + guests

Sit Down Menu 2

Parsnip Soup
crisp parsnip chips & poached apple

Boneless Braised Beef Short Ribs
crimini red wine jus
Duchess Potatoes
Spring Pea Puree & Snap Peas
Trio of Sesame Kaiser, Piccolo,
Grainy Rye Buns
compound butters

Chocolate Ganache Draped Flourless
Chocolate Torte
Fresh Brewed Single Origin Coffee
Herbal Tea

\$51.45 per person for 75 + guests

ALL MENUS ARE SUGGESTIONS, WE ARE HAPPY TO PROVIDE MORE CHOICES IF REQUESTED

ALL PRICES INCLUDE:

Service staff for 6 hours (site manager, server 1/25 guests, cooks 1/35 guests), dinner fork, dinner knife, salad fork, dessert fork, teaspoon, side plate, dinner plate, salad plate, tea cup & saucer, cream & sugar bowls, water glass and wineglass. Operational Services and GST will be added to all prices quoted. Gratuity is not included. Prices and product are subject to change.

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Wedding Menus

Complimentary with all Weddings
- dinner and wine butler service for the head table
- chocolate covered strawberries for the head table

Sit Down Menu 3

Giant Bay Scallop
pan seared with arugula pesto, tomato jam, crispy
pancetta

Pan Seared Chicken Supreme
thyme jus au naturel
Duchess Potatoes
Grilled Green Asparagus

Trio of Sesame Kaiser, Piccolo,
Grainy Rye Buns
compound butters

Brûléed Mango Cheesecake
Fresh Brewed Single Origin Coffee
Herbal Tea

\$58.65 per person for 75 + guests

Sit Down Menu 4

Chicken Mousseline
on a bed of corn maque-choux

Grilled Fillet of Rainbow Trout
Potato Puree
Lemon Pepper Broccolini Spears

Trio of Sesame Kaiser, Piccolo,
Grainy Rye Buns
compound butters

Chocolate Mousse Bomb
raspberry coulis

Fresh Brewed Single Origin Coffee
Herbal Tea

\$59.25 per person for 75 + guests

ALL MENUS ARE SUGGESTIONS, WE ARE HAPPY TO PROVIDE MORE CHOICES IF REQUESTED

ALL PRICES INCLUDE:

Service staff for 6 hours (site manager, server 1/25 guests, cooks 1/35 guests), dinner fork, dinner knife, salad fork, dessert fork, teaspoon, side plate, dinner plate, salad plate, tea cup & saucer, cream & sugar bowls, water glass and wineglass. Operational Services and GST will be added to all prices quoted. Gratuity is not included. Prices and product are subject to change.

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Wedding Menus

Complimentary with all Weddings
- dinner and wine butler service for the head table
- chocolate covered strawberries for the head table

Basic Buffet Menu 1

Dry Rubbed AAA Aged Black Angus Beef (8oz)

Red wine & thyme au jus, horseradish

Garlic & Herb Roasted Yukon Gold Potatoes

Maple & Dill Roasted Carrots

Lemon Pepper Green Beans

Spinach & Arugula Salad

cranberries, toasted almonds

Trio of Sesame Kaiser, Piccolo,

Grainy Rye Buns

farm butter

Mini Confections

Fresh Brewed Single Origin Coffee

Herbal Tea

Basic Buffet Menu 2

Dry Rubbed AAA Aged Black Angus Beef (6oz)

Red wine & thyme au jus, horseradish

Grilled Chicken Breast (5oz)

infused with lemon & basil

Leek & Applewood Smoked Cheddar Mashed
Potatoes

Wild Rice Pilaf

Maple & Dill Roasted Carrots

Lemon Pepper Green Beans

Rainbow Kale Salad

house-made buttermilk ranch & balsamic vinaigrette

Trio of Sesame Kaiser, Piccolo,

Grainy Rye Buns

farm butter

Mini Confections

Fresh Brewed Single Origin Coffee

Herbal Tea

\$33.20 per person for 75 + guests

\$34.90 for 75 + guests

ALL MENUS ARE SUGGESTIONS, WE ARE HAPPY TO PROVIDE MORE CHOICES IF REQUESTED

ALL PRICES INCLUDE:

Service staff for 6 hours (site manager, server 1/35 guests, cooks 1/100 guests), dinner fork, dinner knife, dessert fork, teaspoon, dessert plate, dinner plate, water glass, coffee mug, buffet linens, serving utensils and chafing dishes. Operational Services and GST will be added to all prices quoted. Gratuity is not included. Prices and product are subject to change.

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Wedding Menus

- Complimentary with all Weddings
- dinner and wine butler service for the head table
- chocolate covered strawberries for the head table

Buffet Menu 1

Dry Rubbed AAA Aged Black Angus Beef (6oz)

Red wine & thyme au jus, horseradish

Pan Seared Chicken Breast (5oz)

beurre rouge

Roasted Garlic Mashed Potatoes

thyme, parsley, bacon, chives, sour cream

Fennel Roasted Cauliflower

Smoked Paprika Roasted Parsnips

Hand Torn Caesar Salad

garlic croutons & Asiago

Summer Artisan Greens

dates, toasted walnuts, red wine vinaigrette

Trio of Sesame Kaiser, Piccolo,

Grainy Rye Buns

compound butters

Mini Confections

Blueberry Tea Cake

Fresh Brewed Single Origin Coffee

Herbal Tea

\$36.40 per person for 75 + guests

Buffet Menu 2

Dry Rubbed AAA Aged Black Angus Beef (6oz)

Red wine & thyme au jus, horseradish

Pan Seared Fillet of Halibut (5oz)

white wine beurre blanc

Sundried Tomato & Pesto Gnocchi

Roasted Broccolini Spears

Minted Peas

Arugula & Quinoa Salad

red wine vinaigrette

Thyme & Roasted Garlic Vegetable Orzo
Salad

house-made sun-dried tomato vinaigrette

Trio of Sesame Kaiser, Piccolo,

Grainy Rye Buns

compound butters

Mini Confections

Mini Pavlova

macerated mixed berries

Fresh Brewed Single Origin Coffee

Herbal Tea

\$42.85 per person for 75 + guests

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ALL PRICES INCLUDE:

Service staff for 6 hours (site manager, server 1/35 guests, cooks 1/100 guests), dinner fork, dinner knife, dessert fork, teaspoon, dessert plate, dinner plate, water glass, coffee mug, buffet linens, serving utensils and chafing dishes. Operational Services and GST will be added to all prices quoted. Gratuity is not included. Prices and product are subject to change.

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Simply Elegant Beverage Service

Host Bar

Client pays for guests beverages includes: glassware, bar equipment such as utensils, bar supplies, ice. Mixes include diet and regular cola products, soda water, 7-up, ginger-ale, tonic water, orange juice, cranberry juice, clamato juice and bottled water. Garnishes include limes, lemons, celery sticks and seasonings. We supply mixes and condiments for a standard bar. We will need advanced notice for specialty drinks such as martinis, margaritas, etc.

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Alcohol and Non-Alcohol Service

Domestic Beer	\$5.75
Premium Beer	\$6.25
High Balls, Gin, Vodka, Dark and Rum, Rye	\$8.00
Speciality Coffee, Baileys or Kahlúa	\$7.50
Red Wine	Per bottle
White Wine	Per bottle
Bottled Water ^{591ml}	\$2.00
Pop or Juice ^{300ml}	\$2.00
Non-alcohol Punch	\$2.25

Bar Supply Packages

You provide the alcohol

Beer & Wine

Includes: glassware & bar equipment such as utensils, bar supplies. Garnishes include limes, lemons and seasonings

\$1.25 per drink

Wine:

Includes glassware, bar equipment such as utensils and bar supplies

\$0.75 per drink

Full Standard Bar

Includes: glassware, bar equipment such as utensils, bar supplies, ice. Mixes include diet and regular cola products, soda water, 7-up, ginger-ale, tonic water, orange juice, cranberry juice, clamato juice and bottled water. Garnishes include limes, lemons, celery sticks and seasonings. We supply mixes and condiments for a standard bar. We will need advanced notice for specialty drinks such as martinis, margaritas, etc

\$2.00 per drink

BARTENDER

\$35.00 per hour

Minimum 4 hrs including travel time both ways.
ESTIMATED, recalculated after function

Ticket Seller

\$30.00 per hour

Minimum 4 hrs including travel time both ways.
ESTIMATED, recalculated after function

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From the first meeting with Simply Elegant staff until the final detail of your event has been executed, you will know you are in capable hands. We handle the details. You get the accolades.



WHY SIMPLY ELEGANT FLORALS?

In every event, the details matter. Unique events rely on great designers. From the music to décor and flowers, we keep our eye on the details so you don't have to. We create. You and your guests experience a seamless event. Stress free.

WHY SIMPLY ELEGANT CATERING?

We are renowned for our delicious culinary experiences coupled with steadfast attention to detail and style. Our team of friendly, efficient, and unobtrusive staff stand out as leaders in the food services industry. We save you time and money by using Simply Elegant all-inclusive, in-house kitchen facilities. Your guests will feel so much more honoured and appreciated because you have chosen to spend time with them instead of passing the hors d' oeuvres.



WHY SIMPLY ELEGANT DECOR?

We transform spaces through expertly designed décor and lighting to the freshest and most beautiful flowers. Under the direction of our nationally recognized, award winning designer and events planner, we create décor that is unique and designed to make you look good. From concept to completion, we transform space. We bend time. Well, not really. But our expert work will make you think we have.

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