

CENTRE  cohere CENTRE

CATERING MENU 2026



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*Food and Beverage prices are subject to a 15% administrative charge and 13% HST (harmonized sales tax).
Menu prices cannot be guaranteed more than 90 days in advance.*

GENERAL INFORMATION

You may select from the food and beverage choices presented in our menus, or we would be happy to customize and create special menus to suit your tastes and needs.

Minimum Requirements

*All catering selections require a **minimum of 25 guests** to order.*

A surcharge may apply to smaller groups.

Exclusive Food & Beverage Provider

All food and beverage must be prepared and presented by the Cohere Centre.

Remaining food and beverages cannot be removed from the facility.

Alcoholic beverages will be served in accordance with the laws and regulations of the Alcohol and Gaming Commission of Ontario.

Menu Selections & Guarantees

*Food and beverage specifications must be received in writing **30 days prior** to the event.*

*To ensure successful events, it is necessary to receive your final guarantee **5 business days prior** to your event. Once the final guarantee is due, the count may not be decreased.*

*Please be aware that any reduction in guaranteed attendance or catering numbers within **7 business days** of the event will incur a full cancellation fee based on the original catering order. Additionally, any alterations to your catering requirements made within 7 business days leading up to the event will be subject to a **20% surcharge** and will require approval from the venue.*

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BREAKFAST MENU

EARLY MORNINGS

Breakfast Bites | V | \$25 per person

Vegetable Egg Bites, Mini Quiche, Micro Muffins, No Bake Energy Bites, Espresso Cup Parfaits

Trail Blazer | V | \$19 per person

Whole Fruit, Fresh Baked Granola & Energy Bars, House Baked Breakfast Breads, Starbucks® Brewed Coffee, Teavana Tea Selection

Cohere Continental | V | \$22 per person

Variety of Fruit Juices, Pastries, Preserves, Seasonal Fruit Platter, Individual Yogurts, Harvest Granola, Starbucks® Brewed Coffee, Teavana Tea Selection

COMPLIMENT YOUR BREAKFAST

Butter Croissant | V | \$4 each

Scones & Preserves | V | \$4 each

Chocolate Croissant | V | \$4 each

House Baked Muffin Variety | V | \$4 each

Fruit Danish | V | \$4 each

Mini Pancake Skewers | V | \$4 each

French Toast Sticks | V | \$4 each

Yogurt Parfait | V | \$8 each

BREAKFAST BUFFET

Served with Starbucks® Brewed Coffee and Teavana Tea Selection.

Classic Morning | \$28 per person

Farm Fresh Scrambled Eggs, Smoked Bacon, Country Sausage, Herb Breakfast Potatoes, Seasonal Fresh Fruit, Orange Juice

Canadian Sugar Shack | \$30 per person

Farm Fresh Scrambled Eggs, Local Maple Syrup, Belgian Sugar Waffles, Smoked Bacon, Country Sausage, Herb Breakfast Potatoes, Seasonal Fresh Fruit, Orange Juice

Brunch Vibes | \$32 per person

Parmesan Leek Eggs en Cocotte, Individual Blueberry Lemon Dutch Baby, Whipped Lebna with Berries, Local Maple Syrup

Treat Yourself | \$36 per person

Chicken and Waffles, Maple Sausage Gravy, Pineapple and Cheddar Cheese Skewers, Poblano Pepper and Shallot Potato Hash

PLATED BREAKFAST

Served with Starbucks® Brewed Coffee and Teavana Tea Selection.

Classic Breakfast | \$30 per person

Farm Fresh Scrambled Eggs, Smoked Bacon, Country Sausage, Herbed Breakfast Potatoes, Mixed Berries

The Homestead | \$30 per person

Frittata (Wild Mushroom, Spinach, Garlic), Country Sausage, Sliced Fresh Fruit

Individual Sized Quiche | \$31 per person

House-made Quiche (Bacon, Cheddar, Broccoli), Cajun Fingerling Potatoes, Tomato Jam, Sliced Fresh Fruit

Café Français | \$32 per person

Local Free-run Poached Eggs Mornay, Butter Croissant, Charred Roma Tomato, Lyonnaise Bacon Potatoes

Big Smoke Omelette | \$34 per person

Pepper and Curd Stuffed, Chives, Brined Smoked Brisket, Potato Galette, Asiago

V Vegetarian
V+ Vegan
GF Gluten Free
DF Dairy Free



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SNACKS & BREAKS

Minimum order of 25 people.

Signature Square | V | \$12 per person

Assorted Dessert Squares

Refreshment Break | V | \$10 per person

Fresh Pastries & Muffins, Starbucks® Brewed Coffee, Teavana Tea Selection

Mavericks Donuts | V | \$12 per person

Assorted Classic Donuts, Starbucks® Brewed Coffee, Teavana Tea Selection

Filled Croissants | V | \$12 per person

Croissants Stuffed with Italian Pastry Cream, Assorted Fruit Coulis & Powders, Starbucks® Brewed Coffee, Teavana Tea Selection

Theatre Style | V | \$14 per person

House-made Kettle Chips & Spice Dip, Nachos with Smoked Cheese Sauce, Flavoured Popcorn

Energize | V | \$18 per person

Homemade Energy Bars, Fresh Fruit, House Trail Mix, Individual Yogurts

SWEET

Minimum order of 12.

Assorted Cookies | \$3 each

Salted Caramel Beignets | \$4 each

Assorted Gourmet Donuts | \$3 each

Strawberry Cream Napoleons | \$7 each

House-made Italian Cream Pastries | \$7 each

House-made Cinnamon Buns with Maple Cream Cheese Icing | \$8 each

Giant Cast Iron Cookies | \$8 each

SAVORY

Minimum order of 12.

Sweet Chipotle Popcorn (500 mL) | \$5 each

Cheddar Cheese Twists (10") | \$5 each

Bocconcini Caprese Skewers (2x5" skewers) | \$7 each

Seasoned Kettle Chips | \$5 each

House-made Honey Garlic Beef Jerky (125 mL mason jar) | \$12 each

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LUNCH MENU

BUFFET LUNCH

Served with Fresh Baked Dinner Rolls, Whipped Butter, and Starbucks® Brewed Coffee & Teavana Tea Selection.

Pasta Bar | \$28 per person

Caesar Salad, Garlic Baguette, Sausage Rigatoni in Chunky Marinara, Pesto Gnocchi, House-made Italian Cream Pastries

Chalet BBQ | \$34 per person

Garden Salad, Slow Roasted 9-cut Chicken, Pan Jus, Seasonal Garden Vegetables, Garlic and Herb Roasted Potatoes, Carrot Cake with Cream Cheese Icing

The Prairie | \$40 per person

Garden Salad, Rosemary & Dijon Roasted Alberta Beef, Bone Demi, Roasted Garlic Whipped Potato, Seasonal Vegetables, Chef's Gourmet Desserts

Assorted Sandwiches | \$30 per person

Garden Salad, House Dressings, In-house Roasted & Sliced Meats (Turkey, Chicken, Brisket, etc.), Falafel Veggie Sandwich, Rustic Breads, House Spreads, Artisanal Cheeses, Brownies & Cream

Burger Bar | \$35 per person

Caesar Salad Bar, Brioche & Onion Buns, Beef Burgers, Beyond Meat Burger, Breaded Chicken Burgers, Gourmet Sauces & Aioli, Assorted Garnishes, Artisanal Cheese, Spiced Potato Wedges

PLATED LUNCH

Served with Fresh Baked Dinner Rolls, Whipped Butter, and Starbucks® Brewed Coffee & Teavana Tea Selection.

Smoke House | \$40 per person

Smokey Kale Caesar (Pork Belly, Toasted Pepitas, House Crouton), Chorizo & Manchego Stuffed Cannelloni, (Ricotta, Chunky Marinara, Basil), Garlic Ciabatta, Mason Jar Tiramisu Truffles

Mushroom Gruyere

Galette | \$42 per person

Zesty Apple & Fennel Coleslaw, Garlic Herbed Wild Mushroom Medley Galette (Gruyere Cheese, Parmesan Cheese, Puff Pastry Tartlet), Lemon Mousse Mason Jar

Chicken Roulade | \$40 per person

Garden Salad (Lemon Chimichurri Vinaigrette), Chicken Roulade (Sundried Tomato, Goat Cheese, Herb Stuffing), Potato Duaphinois Gratin, Cinnamon Apple Tart

Lamb Curry | \$44 per person

Mint Farrow Salad, Curried Lamb, Basmati Rice, Daal, Naan Bites, Mango Custard Tart

Smoked BBQ Meatloaf | \$44 per person

Layered Caprese Salad (Balsamic Reduction), Local Grass Fed Beef (Smoked BBQ Glaze, Sweet Tomato Jam, Caramelized Onions), Garlic Confit Red Skin Mashed Potatoes, Seasonal Vegetables, Strawberry Rhubarb Cheesecake Cups

Portside | \$44 per person

Arugula Mandarin Salad, Baked Cod Loin (Lemon Butter Sauce), 15-hour Potato Baton, Asparagus Spears, Maple Tart

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LUNCH MENU

LUNCH BOX

Tier 1 | \$25 per person

1 Sandwich Choice
1 Dessert Choice
1 Beverage

Tier 2 | \$27 per person

1 Salad Choice
1 Sandwich Choice
1 Dessert Choice
1 Beverage

Tier 3 | \$29 per person

1 Salad Choice
1 Sandwich Choice
1 Dessert Choice
1 Piece of Seasonal Fresh Fruit
1 Beverage

SANDWICH OPTIONS (2 CHOICES PER GROUP)

Brined and Smoked Beef Brisket

Swiss Cheese, Horseradish Aioli, Pickled Red Onion, Arugula, Brioche Bun

Italian Cold Cut

Spicy Genoa Salami, Black Forest Ham, Mortadella, Provolone Cheese, Chipotle Aioli, Pickled Vegetable Mix, Pickles, Rosemary Focaccia Bun

Cajun Chicken

Cajun Dusted Chicken, Cheddar Cheese, Tomato, Leaf Lettuce, Lime Crema, Jalapeño Cheddar Triangle Bun

Grilled Mushroom and Goat Cheese | V

Grilled Portabella, Roasted Red Pepper, Goat Cheese, Herb Pesto, Arugula, Herb Panini Bun

Falafel | V+, GF

Herb Falafel, Roasted Red Pepper, Hummus, Red Onion, Tomato, Arugula, Gluten Free Bread

Turkey Club

Deli Turkey, Smoked Bacon, Cranberry Aioli, Leaf Lettuce, Tomato, Multigrain Bread

Smoked Salmon

Smoked Salmon, Lemon Dill Cream Cheese, Pickled Red Onion, Leaf Lettuce, Fried Capers, Everything Bagel

SALAD OPTIONS (1 CHOICE PER GROUP)

Country Potato

Classic Slaw

Greek

Caesar

Garden

DESSERT OPTIONS (1 CHOICE PER GROUP)

Salted Caramel Chocolate Chip Cookie | V

Double Fudge Brownie | V

Butter Tart | V

Portuguese Custard Tart | V

Apple | V+, GF

BEVERAGES

Canned Pop

Canned Juice

Water Bottle

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LUNCH MENU

BUILD A BOWL

The Fiesta | GF | \$32 per person

Diced Chorizo Sausage, Mango Chipotle Pulled Chicken, Arroz Rojo Rice, Street Corn Salad, Black Beans, Pico de Gallo, Guacamole, Tex Mex Cheese, Tequila & Lime Coleslaw, Cilantro & Limes, Sour Cream

The Mountie | GF | \$34 per person

Chopped Montreal Smoked Meat, Shaved Alberta Roast Beef, Navy Beans, Whole Grain Rice Pilaf, Roasted Corn, Potato Hash, Fried Onions, Demi Jus & BBQ Sauce, Maple Mustard

Asian Inspired | GF | \$34 per person

Sweet Chili Shrimp, Hoisin Glazed Pork Shoulder, Sesame Rice Noodles, Wild Rice Pilaf, Julienne Seasonal Vegetables, Steamed Broccoli Amandine, Pickled Red Cabbage, Cilantro & Limes, Honey Ponzu Sauce, Sweet Chili & Sriracha

Green Machine | V+ | \$32 per person

Smoked Tofu, Cashew Ricotta, Tomato Oregano Rice Pilaf, Sweet Pickled Cucumbers, Roasted Egg Plant, Roasted Zucchini, Matchstick Carrots, Shredded Salted Cabbage, Green Onions

The Dock | \$40 per person

Maple Soaked Salmon, Garlic Bay Scallops, Citrus Farro, Herbed Quinoa, Edamame Beans, Pickled Cucumber, Tabbouleh, Fried Capers, Sprouts, Ponzu Sauce, Citrus Yogurt Dressing, Ginger Jus

African Inspired | \$40 per person

Moroccan Dusted Chicken, Cumin Lamb Meatballs, Turmeric Couscous, Ginger Sautéed Onions & Peppers, Golden Sultana Quinoa, Lentils & Apricots, Fried Chickpeas, Green Onions, Sprouts, Marissa Sauce, Spiced Sour Cream, Curried Masala Sauce

12" GOURMET FLATBREADS

Napolitano | V | \$18 each

House Tomato Sauce, Mozzarella, Parmesan

Farmer | V | \$19 each

Basil, Heirloom Tomatoes, Red Onion, Provolone

Garden | V | \$19 each

Roasted Beets, Cherry Tomatoes, Arugula, Herb Pesto, Goat Cheese, Balsamic Reduction

Italiano | \$21 each

Prosciutto, Fig, Roasted Garlic, Spread, Buffalo Mozzarella, Arugula

Smoked Salmon | \$22 each

Curry Spread, Smoked Salmon, Cream Cheese, Red Onion, Chives

Carbonara | \$22 each

Herbed Chicken, Bacon Strips, Mushroom Medley, Alfredo Parmesan Sauce

Southern | \$24 each

Smoked Beef, House BBQ Glaze, Jalapeño, Guacamole Creme, Pepper Jack Cheese

Butcher | \$24 each

Spicy Chorizo Sausage, Bacon Bits, Red Onion, Chili Pomodoro Sauce

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RECEPTION MENU

ARTISANAL BOARDS

Crudité | V | \$18 per person

Seasonal Vegetable Selection, Roasted Garlic & Chive Dip, Fried Pita, Soft Naan Bread

The Dip | V | \$20 per person

Roasted Garlic & Parmesan, Cheddar, Artichoke, Spinach, Roasted Red Pepper Hummus, House-made Kettle Chips, Pita Chips

Deli Counter | GF | \$24 per person

Black Forest Ham, Roast Beef, Spicy Salami, Mortadella

Simply Cheese | V | \$26 per person

Smoked Mozzarella, Applewood Cheddar, Creamy Camembert, Floral Goat Cheese, Red Pepper Jelly, Toasted Baguette

Charcuterie | \$30 per person

Cured & Smoked Meats, Local Artisanal Cheeses, Fresh Seasonal Crudité, Mustards, Preserves, Chive Dip

Sushi Board | GF | \$28 per person

California Roll, Sashimi, Pickled Ginger, Wasabi, Soya Sauce, Asian Mayo

Deep Sea | \$36 per person

Poached Prawns, Calamari, White Wine Mussels, House Cocktail

The Coast | GF | \$36 per person

Bang Bang Shrimp, Lobster Croquettes, Citrus Julienne Vegetable

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RECEPTION MENU

CANAPES

Your choice by the dozen. **\$42** *minimum 4 dozen of each selection.

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CHILLED

Dehydrated Fig

Goat Cheese, Balsamic Glaze, Smoked Paprika Crisp

Shaved Beet Carpaccio

Goat Cheese, Pine Nuts, Dill Avocado

Tuna Poke Spoons

Avocado, Red Onion, Asian Mayo, Toasted Sesame

Prosciutto Wrapped Dates

Cured Ham, Dried Dates, Goat Cheese

Pineapple Cheddar Skewers

Fresh Cubed Pineapple, Cubed Medium Cheddar

Togarashi Watermelon Salad Spoons

Feta, Mint, Lime

Jalapeño Popper Cheese Balls

Cream and Cheddar Cheeses, Crushed Pecans, Crostini

Creole Shrimp

Guacamole, Cucumber

Lobster Roll

Split Top Bun, Lemon Aioli, Chive

Sesame Tuna

Togarashi Seared Tuna, Honey Ponzu Glaze, Green Onion

Smoked Salmon

Cucumber, Citrus Cream Cheese, Onion, Capers

Cocktail Shrimp

Poached Tiger Shrimp, Cocktail Sauce

Whipped Feta Cups

Feta, Whipping Cream, Tomato Jam

Ruben Sandwich Pickle Bites

Corned Beef, Russian Dressing, Pickles

Salmon Mousse Cucumbers

Cream Cheese, Pickled Red Onion, Fried Caper

Shrimp and Crab Dip Cups

Cream and Mixed Cheeses

HOT

Wellington

Shaved Beef, Blue Cheese, Black Pepper Puff

Lobster Croquette

Lobster Claw, Sweet Pepper, Roasted Corn, House Spice, Cajun Dip

Grilled Cheese

Double Brie, Date Jam, Artisan Bread

Skewer Trio

Beef, Chicken, Shrimp, Mojito Sauce

House-made Spring Rolls

Ground Pork, Cabbage, Carrot

Chicken Shawarma Bites

Marinated Thigh Meat, Pickled Turnip, Red Onion, Garlic Toun

Antojitos

Cream and Mixed Cheeses, Jalapeño, Green Onion

Bang Bang Shrimp

Julienne Vegetable Slaw, Sriracha Lime Sauce

Asian Dumpling

Lemongrass Chicken, Veggie, Pork, Citrus Soy Glaze

Halloumi Bruschetta

Pice de Gallo, Fried Cheese, Crostini, Balsamic Glaze

Mini Duck Quesadillas

Shredded Duck, Monterey Jack Cheese, Sambal Oelek

Gruyere and Mushroom Arancini

Shiitake, Calrose Rice, Porcini Powder

Lil' (Big) Mac Bites

Grass Fed Beef, Mac Sauce, Lettuce, Onion, Brioche Bun

Loaded Twice Baked Potato Bites

Cheddar Cheese, Bacon Bits, Sour Cream, Chives

Banh Mi Roll

Pork Belly, Pickled Carrot, Cucumber, Cilantro & Mint Blend, Steamed Bao Bun

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RECEPTION MENU

INTERACTIVE FOOD STATIONS

POUTINE BAR

Your Choice Of: Straight Cut Fries, Tater Tots, Country Diced (GF), Potato Wedges, Sweet Potato (GF | Add \$4 per person)

Regular | V | \$14 per person

St. Albert's Curds, Cracked Pepper Gravy

Breakfast Fries | \$14 per person

Diced Bacon, Mozzarella, Hollandaise Sauce

Pulled Pork | \$16 per person

Moio Pork, St. Albert's Curds, BBQ Gravy

Shawarma | \$17 per person

Marinated Chicken, Garlic Tourn, Pickled Red Onion

Nova Scotia Lobster | \$22 per person

Lobster Meat, Jalapeño Havarti, Dill Chowder Sauce

TACO BAR

Harissa Chicken | \$15 per person

Harissa Marinated Chicken, Pickled Red Cabbage, Lime Crema, Cilantro Leaves, Red Pepper Hot Sauce

Smoked Beef | \$15 per person

Slow Braised BBQ Beef, Pickled Jalapeños, Crispy Onions, Adobo Lime Slaw

White Fish | \$15 per person

Haddock, Tequila Lime Pico de Gallo, Dill Slaw, Tartar Sauce

Pink Oyster Mushroom | V | \$18 per person

Chipotle Glaze, Cojita Cheese, Cured Onions, Radish

ASIAN FUSION

Kung Pow Veggies | V | \$16 per person

Lo Mein Noodle, Matchstick Vegetables, Peanuts, Sweet Sesame Sauce

Kimchi Fries | \$16 per person

Spicy Pulled Pork, Kimchi, Curried Aioli, Green Onion, Straight Cut Fry

Banh Mi Sandwich | \$16 per person

Pork Belly, Pickled Carrot & Cucumber, Cilantro & Mint Blend, Steamed Bao Bun

General Tao's Chicken | \$16 per person

Tender Breaded Chicken, Peppers & Onions, Fried Rice, Cilantro, Tao Sauce

SLIDER STATION

Ponzu Pork Belly | \$14 per person

Glazed Pork Belly, Pickled Red Onion, Arugula, Garlic Aioli, Steamed Bao Bun

Crispy White Fish | \$14 per person

Beer Battered Haddock, Citrus Slaw, Tartar Sauce, Brioche Roll

BLT Biscuits | \$14 per person

Smoked Bacon, Tomato Jam, Garlic Confit Aioli, Cheddar Cheese Scone

Grass Fed Beef | \$14 per person

Local 80/20 Chuck, Black Garlic Aioli, Brie Cheese, Bacon Jam, Brioche Roll

Chipotle Chicken | \$15 per person

Crispy Chicken Tender, Cheddar Cheese, Maple Syrup, Ancho Chipotle Lime, Sugar Waffle

Chicken Parmesan | \$15 per person

Panko Breaded Chicken Thigh, Marinara, Mozzarella, Brioche Bun

Smoked Brisket | \$16 per person

Pepper Jack Cheese, Caramelized Onion

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DINNER MENU

BUFFET DINNER

Served with Fresh Baked Dinner Rolls, Whipped Butter, Starbucks® Brewed Coffee and Teavana Tea Selection.

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Standard | \$68 per person

2 Starters

1 Main Course

2 Sides

1 Dessert

Delux | \$75 per person

2 Starters

2 Main Courses

2 Sides

2 Desserts

Premium | \$90 per person

3 Starters

3 Main Courses

3 Sides

3 Desserts

MAIN COURSE

Brined Chicken Supreme with a Thyme Cream Sauce | GF

Chicken Breast with Pico de Gallo and Avacado Cream Sauce

Rosemary and Mustard Rubbed Alberta Roast Beef with Herbed Bone Jus

Braised Short Rib with a Bone Demi Reduction

Seared Salmon with a Maple Mustard Tahini Sauce | GF

Confit Duck Leg with Orange Gochujang Sauce | GF, DF

Smoked Piri Piri Chicken Breast

Roasted Mushroom Stuffed Raviolo with a Red Pepper Cream Sauce, Parmesan and Fresh Basil

French Onion Orecciette

DESSERTS

Seasonal Fresh Fruit | V+, GF

Fudge Brownies with Cream | V

Nanaimo Variety | V

Carrot Cake with Icing | V

Fresh Baked Cookie Assortment | V

Portuguese Custard Tart | V

Chocolate Peanut Mousse Cup | V

Blueberry Peach Crumble Cup | V

Apple Crumble Cake | V

STARTERS

Garden Salad | V+

Arugula Pear Salad | V, GF

Caesar Salad

Thai Peanut Salad | DF

Greek Quinoa Salad | V, GF

Roasted Butternut Squash Soup | V, GF

Crudit  with Chive Dip | V, GF

SIDES

Garlic Confit Redskin Mashed Potato | V, GF

Garlic and Herb Roasted Mini Potatoes | V+, GF

Butternut Squash Puree | V+, GF

Potato Dauphinois Gratin | V

Roasted Asparagus | V+, GF

Roasted Seasonal Mixed Vegetables | V+, GF

Fall Medley Root Vegetable | V+, GF

Linguini Alfredo | V

Wild Rice Pilaf with Edamame | V+, GF



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PLATED DINNER

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MAIN COURSE

- Brined Chicken Supreme with a Thyme Cream Sauce | GF | \$60 per person
- Sumac Marinated Chicken Breast with Garlic Toum | GF | \$55 per person
- Seared Celeriac Steak with Pea Puree | V+, GF | \$58 per person
- Greek Moussake with Beyond Bolognese | V+, GF | \$60 per person
- Smoked Piri Piri Chicken Breast | \$60 per person
- Seared Salmon with a Maple Mustard Tahini Sauce | GF | \$68 per person
- Confit Duck Leg with Honey Orange Glaze | GF, DF | \$70 per person
- Sous Vide Pork Tenderloin with Apple Brandy Bacon Compote | GF, DF | \$78 per person
- Braised Short Rib with Bone Jus | GF, DF | \$78 per person

DESSERTS

- Salted Caramel Cheesecake | V
- Warm Ginger Spice Cake | V
- Maple Pot de Crème | V, GF
- Chocolate Peanut Mousse | V, GF
- Hibiscus Apple Spice Crème Brûlée | V, GF
- Maple Poached Fig and Mascarpone Tart | V
- Black Bean Brownies with Coconut Whipped Cream | V+, GF

STARTERS

- Garden Salad | V+
- Arugula Pear Salad | V, GF
- Caesar Salad
- Thai Peanut Salad | DF
- Greek Quinoa Salad | V, GF
- Waldorf Salad | V
- Chopped Salad | V
- Smoked Tomato and Brie Soup | V, GF
- Roasted Butternut Squash Soup | V, GF
- Crudité with Chive Dip | V, GF

SIDES

- Garlic Confit Redskin Mashed Potato | V, GF
- Garlic and Herb Roasted Mini Potatoes | V+, GF
- Sweet Potato Puree | V+, GF
- Creamed Parsnip Puree | V, GF
- Potato Dauphinois Gratin | V
- Roasted Seasonal Mixed Vegetables | V+, GF
- Fall Medley Root Vegetable | V+, GF
- Wild Rice Pilaf with Edamame | V+, GF



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BEVERAGES

BEER

Domestic Beer | \$7.50

Molson Canadian, Coors Light

Premium Beer | \$8

Heineken, Creemore, Blue Moon

Craft Beer | \$9

White Water Craft Beer, Calabogie Craft Beer

Specialty | \$10

Ernest Dry Cider, Paperboat Gin & Soda,

Vizy Hard Seltzer

LIQUOR

Liquor | \$8 per oz

Canadian Club, Johnny Walker Red,
Beefeaters Gin, Bacardi Rum, Smirnoff
Vodka

Premium Liquor – Available On Request

WINE BY THE GLASS

Wine By The Glass | \$7 per 5 oz

Jackson-Triggs Reserve VQA Chardonnay

Jackson-Triggs Reserve VQA Cabernet

Souvignon/ Cabernet Franc

Customized orders available on request.



WHITE WINE BY THE BOTTLE

Jackson-Triggs Reserve Chardonnay | \$32

Pale straw; aromas of oaky cedar, yellow pear, toast, vanilla, and fresh fig. Soft, clean flavour with the fruit mirrored on the palate.

Inniskillin VQA Pinot Grigio | \$35

Pale straw colour; waxy, delicate floral, pear, melon, peach and herbal aromas; dry, medium bodied with pear and melon fruit and herbal flavours; fresh, clean finish.

Ruffino Pinot Grigio | \$42

Pronounced aromas of fresh-cut lemon, gooseberry and a touch of herbs. Vibrant and fresh on the palate, with mineral notes on a clean finish.

Woodbridge Chardonnay | \$44

The colour is a bright pale lemon; hints of spicy vanilla join aromas of ripe pear and buttered toast; the wine is extra dry and medium-bodied with balanced acidity framing notes of ripe pear, toast and vanilla; a medium length finish, with honey and toasted oak notes balanced by lemony acidity.

Kim Crawford Sauvignon Blanc | \$48

Pale yellow, with aromas and flavours of passion fruit, guava, herb and citrus. It's light-bodied with a balanced and refreshingly clean finish.

NON-ALCOHOLIC BEVERAGES

Assorted Soft Drinks | \$4 each

Assorted Fruit Drinks | \$4.50 each (Apple, Orange, Apple Grape)

Sparkling Water 355 mL | \$4.50 each 500 mL | \$5.75 each 1L | \$9.25 each

Pureleaf Iced Tea | \$4.50 each (Lemon, Green Tea, Blackberry)

Rockstar Energy Drink | \$6 each (Original or Sugar Free)

Celcius Energy Drink | \$7 each

RED WINE BY THE BOTTLE

Jackson-Triggs Reserve Cabernet Sauvignon / Cabernet Franc | \$32

Medium ruby colour; aromas of red fruit, toast, floral note, marmalade and berries; on the palate it is extra dry and medium plus bodied with flavours of bright red fruit, toast and berries with medium tannins and medium finish.

Inniksillin VQA Cabernet Merlot | \$35

Medium deep ruby; aromas and flavours of prune, flowers, caramel, herbs and spices; dry, medium bodied with good depth of fruit, structured tannins and good length.

Ruffino Chianti | \$42

The wine is extra dry, medium-bodied and well-structured. Enjoy aromas and flavours of chestnut, leather, rye bread and red berry fruit, with spicy notes and a touch of pepper. Serve with wild boar ragu, grilled steak or roasted vegetables.

Woodbridge Cabernet Sauvignon | \$44

The wine has hints of plum, wild berry and coffee aromas and flavours, with balanced acidity and supple tannins. Nutty, toasty notes reflect well-judged oak ageing. A superb choice for grilled meats or roasted vegetables.

Kim Crawford Pinot Noir | \$54

Flavours of clove spice, blood orange, red fruit with herbal and berry notes. Shines with a range of foods

Nespresso Coffee Machine Rentals | \$4.50 per pod

Starbucks® Brewed Coffee & Teavana Tea Selection | \$3.50 per cup (Minimum order of 25)

Juice Tower | \$75 each (20 Cups)

Flavoured Water Tower | \$65 each (20 Cups)

*Food and Beverage prices are subject to a 15% administrative charge and 13% HST (harmonized sales tax).
Menu prices cannot be guaranteed more than 90 days in advance.*



HOST & CASH BAR

HOST BAR

Host Bar Consumption & Staffing

Our host bar is billed based on actual consumption at the rates listed in the catering menu. Host bar service includes **one (1) bartender per 80–100 guests**.

Minimum Bar Sales Requirement

A **minimum net bar sales of \$500 per bartender per four (4) hour shift** applies. If net bar sales do not reach \$500, the Licensee agrees to **pay the difference (shortfall) to meet the \$500 minimum**.

Bartender Labour

Bartender labour is **\$45 per hour**, based on a **minimum of four (4) hours per bartender**. **The bartender labour charge is waived when the \$500 minimum net bar sales per bartender per four (4) hour shift is achieved (inclusive of any shortfall payment)**.

Additional time beyond four (4) hours will be billed at **\$45 per hour per bartender**.

Product Substitutions

The Cohere Centre reserves the right to substitute products with an **equivalent brand/product** if a listed item is not available.

Deposit for Host Bar

A deposit is required for all host bars. The deposit is calculated using the following estimate:

- **First two (2) hours:** 2 drinks per guest per hour
- **Each additional hour:** 1 drink per guest per hour
- **Average drink value:** \$9 per beverage

Any unused portion of the deposit will be reconciled against actual consumption and applicable minimums following the event.

CASH BAR

Cash Bar Consumption & Staffing

Our cash bar is billed based on actual consumption at the rates listed in the catering menu. Cash bar service includes **one (1) bartender per 80–100 guests**.

Minimum Bar Sales Requirement

A **minimum net bar sales of \$500 per bartender per four (4) hour shift** applies. If net bar sales do not reach \$500, the Licensee agrees to **pay the difference (shortfall) to meet the \$500 minimum**.

Bartender Labour

Bartender labour is **\$45 per hour**, based on a **minimum of four (4) hours per bartender**. **The bartender labour charge is waived when the \$500 minimum net bar sales per bartender per four (4) hour shift is achieved (inclusive of any shortfall payment)**.

Additional time beyond four (4) hours will be billed at **\$45 per hour per bartender**.

Product Substitutions

The Cohere Centre reserves the right to substitute products with an **equivalent brand/product** if a listed item is not available.

*Food and Beverage prices are subject to a 15% administrative charge and 13% HST (harmonized sales tax).
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