



CATERING MENU

SERVING YOU, OUR COMMUNITY



Thank you for partnering with the Student Centre Food and Beverage Operations for your event. Our department is made up of The First Class Café (TFC), The Last Class Restaurant & Pub (TLC) and BrewCrew Promotions.

We are a proud Georgian College Students' Association (GCSA) facility, which means we are owned and operated by the students of Georgian. Our catering department is made up of a team of students who work on campus while pursuing their academic goals. Your partnership allows our team to gain valuable work experience and support themselves financially while working towards completing their post-secondary education.

We pride ourselves in creating a quality food and beverage experience, led by top-of-the-class customer service in an effort to exceed your expectations. We value your business and appreciate your support to over 175 students working within our operations.

Please contact our Catering Coordinator, Suzanne Sinclair, or our General Manager, Mick Kingston, if you have questions about our menu or require any assistance. Our menu is just a starting point; our team is here to support you throughout the planning and execution of your event, so please do not hesitate to reach out to us.

We look forward to serving you.

Sincerely,

Mick Kingston

Suzanne Sinclair

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Please inform us of any dietary restrictions prior to your function.

FRESHLY-BAKED COOKIES

White Chocolate Macadamia Nut, Chocolate Chunk, Double Chocolate Chunk, Chocolate Pecan, Oatmeal Raisin or Monster

1 oz \$0.69 each \$7.99 per dozen
2 oz \$1.15 each \$13.49 per dozen

THREE-BITE PASTRIES

Apple, Raspberry, Maple or Cinnamon
\$1.25 each \$14.29 per dozen

SEASONAL WHOLE FRUIT

Apples, Oranges & Bananas
\$1.09 each \$12.99 per dozen

MUFFINS

Carrot, Raisin Bran, Chocolate Chip, Blueberry, Fruit Bran, Banana & Lemon Cranberry
Mini \$0.55 each \$6.29 per dozen
Regular \$1.85 each \$19.99 w/ butter per dozen

TRADITIONAL DESSERT SQUARES

Brownie, Butter Tart, Carrot Cake, Nanaimo
\$1.49 each \$16.99 per dozen

FRESH SEASONAL FRUIT PLATTER

\$3.59 per person

YOGURT & FRUIT PARFAITS

\$4.49 each

INDIVIDUAL YOGURT

Raspberry, Peach, Vanilla, Blueberry
\$1.29 each \$14.99 per dozen

SMOOTHIES (8oz)

Strawberry/Banana, Berry Blast or Tropical Treat
\$3.79

MINI BUTTER CROISSANTS

\$0.99 each \$10.99 per dozen

GRANOLA & SNACK BARS

Special K, Honey & Nut, Rice Krispies, Nature Valley
\$1.29 each \$14.99 per dozen

INDIVIDUAL CEREAL BOWLS

Special K, Rice Krispies, Fruit Loops, Corn Pops, Frosted Flakes \$3.99

INDIVIDUAL OATMEAL

Maple & Brown Sugar or Apple Cinnamon \$3.99
*Add Fresh Berries for an additional cost

BEVERAGES

REGULAR OR DECAFFEINATED

COFFEE | \$1.49 per cup

(minimum of 8 cups)

ORANGE PEKOE TEA | \$1.49 per cup

(minimum of 8 cups)

ASSORTED HERBAL &

SPECIALTY TEA | \$1.65 per cup

Chai, Chamomile, Earl Grey, English Breakfast, Green, Lemon or Peppermint

HOT CHOCOLATE | \$1.49 per cup

(minimum of 8 cups)

PITCHER OF POP | \$8.99

Coke, Diet Coke, Sprite, Ginger Ale, Fanta Orange or Barq's Root Beer
(10 x 6oz glasses)

PITCHER OF JUICE | \$9.49

Orange, Cranberry or Iced Tea
(10 x 6oz glasses)

PITCHER OF PUNCH | \$9.49

(10 x 6oz glasses)

PITCHER OF ICE WATER | \$2.99

(10 x 6oz glasses)

CANNED JUICE | \$1.59

CANNED POP | \$1.59

BOTTLED WATER (355ML) | \$1.59

BOTTLED WATER (591ML) | \$2.25

FRUIT-INFUSED WATER

60oz Pitcher (serves 10ppl) | \$5.49

240oz Pitcher (serves 40ppl) | \$18.99

Other types of beverages available upon request include: Bottled Pop & Juice, Milk, Chocolate Milk, Monster & Vitamin Water, Sparkling Water.

CONTINENTAL BREAKFAST | \$8.49

Assorted Mini Muffins, Butter Croissants & Mini Pastries, Fresh Seasonal Fruit, Coffee, Tea & Juice (3 pastries per person)

HEALTHY BREAKFAST | \$9.49

Fresh Seasonal Fruit, Yogurt, Assorted Oatmeal, Coffee, Tea & Juice

BAGEL BREAKFAST SANDWICH | \$4.99

Cheese Bagel, Fried Egg, Bacon, Tomato, Cheddar Cheese, Mayonnaise

PANCAKE BREAKFAST | \$10.99

Pancakes, Chef's Choice of Peameal, Bacon or Breakfast Sausage, Fresh Seasonal Fruit, Coffee, Tea & Juice
Add Blueberries or Chocolate Chips \$0.69

FRENCH TOAST BREAKFAST | \$11.49

French Toast, Chef's Choice of Peameal, Bacon or Breakfast Sausage, Fresh Seasonal Fruit, Coffee, Tea & Juice

TLC BREAKFAST | \$12.49

Scrambled Eggs, Chef's choice of Peameal, Bacon or Breakfast Sausage, Home Fries, Mini Croissants, Fresh Seasonal Fruit, Coffee, Tea & Juice

ULTIMATE BREAKFAST | \$14.49

Scrambled Eggs, Bacon, Sausage, Home Fries, Pancakes, French Toast, Fresh Seasonal Fruit, Coffee, Tea & Juice

FRITTATA | \$12.99

Ham, Onions, Peppers, Cheddar Cheese, Home Fries & Fresh Seasonal Fruit, Coffee, Tea & Juice
*Also available Vegetarian

Please note: All breakfast selections are served buffet-style, unless otherwise arranged.

Please inform us of any dietary restrictions prior to your function.

Egg whites available upon request.

LUNCH

All lunch selections include one soft drink or bottle of water per person.

Please see the beverage section for additional options.

All lunch selections are served with assorted squares or freshly-baked cookies.

Substitutions can be made at an additional cost.

Add soup to any lunch for \$3.49.

Please note: All lunch selections are served buffet-style, unless otherwise arranged.

Please inform us of any dietary restrictions prior to your function.

DELI SANDWICHES, WRAPS & SALAD | \$13.49

Turkey, Ham, Roast Beef, Egg Salad, Tuna Salad, Freshly Baked Kaisers & Wraps, Cheddar & Swiss Cheese, Lettuce, Tomato, Mustard, Mayonnaise & Garden Salad

*Gluten-free bread available for \$0.69

BISTRO WRAPS & SALADS | \$14.49

Grilled Chicken & Bruschetta, Chicken Caesar, Turkey Club & Garden Salad

GRILLED CHICKEN & PORTOBELLO SANDWICHES | \$14.99

Grilled Chicken on a Brioche Bun, Swiss Cheese, Lettuce, Tomato & Pesto Mayo

Grilled Portobello Mushroom on a Brioche Bun, Swiss Cheese, Lettuce, Tomato, Roasted Red Pepper Hummus & Garden Salad

*Gluten free bread available for \$0.69

VEGGIE "MEDI" WRAPS | \$12.49

Crispy Chickpea Falafels, Lettuce, Tomato, Cucumbers, Red Onion, Black Olives, Feta Cheese, Mediterranean Tzatziki Sauce in Spinach Wraps & Garden Salad

Add Grilled Chicken \$3.99

TERIYAKI-GLAZED STIR FRY | \$14.49

Teriyaki Grilled Chicken or Beef, Pan-Flashed Asian Vegetables, Steamed Rice, Sesame Seeds & Scallions

Add Garden Salad \$3.49

OVEN-BAKED QUICHE FLORENTINE | \$10.99

Baby Spinach & Cheddar Cheese Quiche & Garden Salad

TRADITIONAL LASAGNA | \$14.49

Meat or Garden Vegetable Lasagna, Garlic Bread & Caesar Salad

(minimum of 8 people)

FAJITAS | \$15.99

Chili-Spiked Chicken or Beef, Sautéed Bell Peppers & Onions, Lettuce, Cheese, Sour Cream, Salsa, Seasoned Rice & Flour Tortillas

Add Garden Salad \$3.49

SOUVLAKI | \$16.49

Marinated Chicken or Pork Souvlaki, Garlic Tzatziki Sauce, Steamed Rice, Grilled Flatbread & Greek Salad

GRILLED CHICKEN, PENNE PRIMAVERA & SALAD | \$14.49

Grilled Chicken Breast, Penne Pasta, Tomato Primavera Sauce & Caesar or Garden Salad

THREE CHEESE CAPPELLETTI | \$14.49

Cheese-Filled Pasta, Tomato Cream Sauce, Baked with Parmesan, Cheddar & Mozzarella and served with Garlic Bread

Add Garden Salad \$3.49

CAULIFLOWER CURRY | \$14.49

Sautéed Cauliflower, Chick Peas & Onions, Steamed Basmati Rice, Aromatic Indian Butter Curry Sauce with Grilled Naan Bread

GRILLED BBQ-GLAZED CHICKEN BREAST | 4oz \$16.49 6oz \$18.49

Grilled & Sauced Chicken Breast, Garlic-Mashed Potatoes, BBQ Gravy, Coleslaw & Garden Salad

CHICKEN STRIPS | \$14.29

Seasoned Breaded Chicken, French Fries or Garden Salad & Plum Sauce

ALL BEEF HOT DOG | \$5.99

Served with Traditional Condiments, Freshly-Baked Cookie & Beverage
Add Salad \$3.49

SMOKED DEBRAZINI SAUSAGE | \$8.49

Served with Traditional Condiments, Freshly-Baked Cookie & Beverage
Add Salad \$3.49

6OZ CHEESEBURGER | \$9.99

Served with Traditional Condiments, Freshly-Baked Cookie & Beverage
Add Salad \$3.49

DELUXE BBQ LUNCH | \$14.99

6oz Cheeseburger or 6oz Grilled Chicken Breast on Kaiser Bun, Traditional Condiments, Garden Salad, Freshly-Baked Cookie & Beverage

PIZZA

16" Pizza (serves 5-6 ppl)

Deluxe, Hawaiian, Pepperoni | \$18.99

Vegetarian, Three Cheese | \$16.99

Add Garden Salad \$3.49

*12" gluten-free cauliflower crust (serves 2-3 ppl) available upon request

Pizzas do not include beverage or dessert

BOXED LUNCH

BOXED DELI SANDWICH LUNCH | \$12.99

Ham, Turkey, Roast Beef, Egg Salad or Veggie served on a Kaiser Bun with an Apple, Carrots & Celery Sticks, Freshly-Baked Cookie & Pop, Juice or Bottled Water

*Gluten-free bread available for \$0.69

BOXED DELI WRAP LUNCH | \$12.99

Ham, Turkey, Roast Beef, Egg Salad or Veggie served on a White or Whole Wheat Tortilla with an Apple, Carrots & Celery Sticks, Freshly-Baked Cookie & Pop, Juice or Bottled Water

*Gluten-free bread available for \$0.69

BOXED BISTRO GRILLED CHICKEN OR VEGGIE "MEDI" WRAP | \$14.49

Grilled Chicken, Swiss Cheese, Lettuce, Tomato & Pesto Mayo in a Spinach Wrap or; Crispy Falafels, Feta Cheese, Lettuce, Tomato, Cucumber, Red Onion, Olives & Tzatziki in a Spinach Wrap each served with Carrots & Celery Sticks, Hummus, Freshly-Baked Cookie, Whole Fruit & Pop, Juice or Bottled Water

ADD-ON OPTIONS FOR BOXED LUNCHES

Chips | \$1.29

Whole Fruit | \$1.09

Snack Bar | \$1.29

Yogurt | \$1.29

Garden Salad | \$3.49

Pasta Salad | \$3.99

Quinoa Salad | \$3.99

Couscous Salad | \$3.99

SALAD

Prices based on salads being added to meals

GARDEN SALAD | \$3.49

Spring Lettuce, Cherry Tomatoes, Cucumber, Carrot & Red Onion, with your choice of dressing; Raspberry, Ranch, Italian, Greek or Balsamic

CAESAR SALAD | \$3.99

Romaine Lettuce, Caesar Dressing, Bacon Bits, Parmesan & Garlic Croutons

LOADED POTATO SALAD | \$3.99

Red Skin Potato, Cheddar, Red Onions, Scallions, Smoked Bacon, Creamy Dill Dressing

CURRIED PASTA SALAD | \$3.99

Penne Pasta, Grape Tomatoes, Cucumber, Red Onion, Celery, Coriander & Curry Dressing

MEDITERRANEAN PASTA SALAD | \$3.99

Penne, Feta Cheese, Bell Peppers, Red Onion, Olives, Cherry Tomatoes, Oregano Vinaigrette

CAJUN BROCCOLI & CHEDDAR SALAD | \$4.49

Broccoli Florets, Red Onion, Cheddar Cheese, Fresh Herbs & Cajun Spiked Ranch Dressing

QUINOA SALAD | \$3.99

Steamed Quinoa Grains, Chickpeas, Cucumber, Tomato, Parsley, Sweet Balsamic Dressing

INDIVIDUAL SIZED SALADS

COBB SALAD | \$13.49

Romaine Lettuce, Grilled Chicken, Bacon, Cherry Tomatoes, Avocado, Hard Boiled Egg, Sweet Italian & Herb Dressing

CRISPY BUFFALO CHICKEN SALAD | \$12.99

Romaine Lettuce, Crispy Chicken Strips, Cherry Tomatoes, Roasted Pecans, Bacon, Mozzarella & Cheddar Cheese, Buffalo Sauce & Ranch Dressing

POWER SALAD | \$9.49

Baby Spinach, Kale, Brussel Sprouts, Cucumber, Green Onions, Sunflower Seeds, Sun-Dried Cranberries, Goat Cheese, Honey & Poppy Seed Dressing
Add Grilled Chicken \$3.99

VILLAGE GREEK SALAD | \$8.99

Romaine & Heritage Lettuce, Cucumber, Tomato, Red Onion, Bell Pepper, Feta Cheese, Olives, Greek Oregano Vinaigrette
Add Grilled Chicken \$3.99

TLC SALAD | \$12.99

Romaine & Heritage Lettuce, Grilled Chicken, Cherry Tomatoes, Cucumber, Almonds, Sun-Dried Cranberries, Red Onion, Goat Cheese, Sundried Tomato Dressing

Soup served by the 8oz bowl \$5.99

Add soup to any lunch or dinner option for \$3.49

Add Bread Rolls & Butter \$9.00 per dozen

VEGETABLE MINESTRONE**CREAM OF LEEK & POTATO****CHICKEN & WILD RICE****BEEF BARLEY****COUNTRY VEGETABLE****TOMATO BISQUE****CLASSIC CHICKEN NOODLE****ROASTED BUTTERNUT SQUASH****CREAM OF ASPARAGUS****CREAM OF BROCCOLI****CREAM OF MUSHROOM****ROASTED RED PEPPER**

**Other soups available upon request*

DINNER

All dinner selections include one soft drink or bottle of water per person, coffee & tea.

Please see the beverage section for additional options.

All dinner selections include Chef's Choice of salad & dessert.

Substitutions can be made for an additional cost.

FAJITAS | \$18.99

Chili-Spiked Chicken or Beef, Sautéed Peppers & Onions, Lettuce, Cheese, Sour Cream, Salsa, Seasoned Rice & Flour Tortillas

CAULIFLOWER CURRY | \$19.49

Sautéed Cauliflower, Chick Peas & Onions, Steamed Basmati Rice, Aromatic Indian Butter Curry Sauce with Grilled Naan Bread

MEDITERRANEAN STUFFED CHICKEN BREAST | \$23.49

Spinach & Feta Stuffing, Garlic-Mashed Potatoes, Seasonal Vegetables, Roasted Tomato & Red Pepper Sauce

GOAT CHEESE STUFFED CHICKEN SUPREME | \$23.49

Charred Red Pepper & Goat Cheese Stuffing, Garlic-Mashed Potatoes, Seasonal Vegetables, Basil Pesto & Aged Balsamic

GRILLED BBQ-GLAZED CHICKEN BREAST | 4oz \$17.99 6oz \$19.99

Grilled & Sauced Chicken Breast, Garlic-Mashed Potatoes, BBQ Gravy, Coleslaw
Add Seasonal Vegetables \$3.49

SLOW-ROASTED TURKEY DINNER | \$26.49

Traditional Bread Stuffing, Mashed Potatoes, Seasonal Vegetables, Gravy & Cranberry Sauce (minimum of 12 people)

SOUVLAKI | \$20.99

Marinated Chicken or Pork Souvlaki, Steamed Rice, Greek Salad, Flatbread & Tzatziki

OVEN ROASTED PRIME RIB | \$29.99

8oz Prime Rib, Garlic-Mashed Potatoes, Seasonal Vegetables, Red Wine Au Jus, Horseradish (minimum of 15 people)

NY STRIPLOIN STEAK 8oz | \$28.99

Red-Skin Mashed Potatoes, Seasonal Vegetables, Steak Sauce

GRILLED BEEF TENDERLOIN STEAK 7oz | \$32.99

Garlic-Whipped Potatoes, Seasonal Vegetables, Green Peppercorn Sauce

STUFFED BELL PEPPERS | \$18.99

Grilled Vegetable, Chick Pea & 7-Grain Rice Stuffing, Red Pepper & Tomato Coulis, Crumbled Goat Cheese, Balsamic Reduction & Fresh Herbs

BLACKENED MAPLE-GLAZED SALMON | \$23.99

Roasted Tomato Basmati Rice, Seasonal Vegetables, Maple Chipotle Butter Sauce

Optional starch listing far right

STARCH LISTING

DINNER PASTA

Some pasta dishes available with gluten-free pasta for an additional cost.

TRADITIONAL LASAGNA | \$16.49

Meat or Garden Vegetable Lasagna, Garlic Bread & Caesar Salad
(minimum of 8 people)

HAND-BREADED CHICKEN PARMESAN | \$19.99

Fettuccini Noodles, Olive Oil, Tomato Basil Sauce, Parmesan, Mozzarella, Fresh Herbs & Caesar Salad

GRILLED CHICKEN & THREE CHEESE CAPPELLETTI | \$23.49

Cheese-Filled Pasta, Grilled Chicken Breast, Tomato Cream Sauce, Parmesan, Mozzarella & Cheddar Cheese served with Garlic Bread

FRESHLY-BAKED DINNER ROLLS & WHIPPED BUTTER | \$9.00 per dozen

Please note: All dinner selections are served buffet-style, unless otherwise arranged.

Please inform us of any dietary restrictions prior to your function.

HOME-COOKED KETTLE CHIPS

FRENCH FRIES

QUINOA

RED-SKIN GARLIC-MASHED POTATOES

SEA SALT BAKED POTATO, BUTTER, SOUR CREAM & SCALLIONS

CURRIED BASMATI RICE

HERB-ROASTED NEW POTATOES

STEAMED BASMATI RICE

7-GRAIN RICE PILAF

CAJUN-ROASTED SWEET POTATOES

PENNE OR FETTUCINE WITH TOMATO BASIL SAUCE

HORS D'OEUVRES

BY THE DOZEN

PIEROGIES | \$10.49

Potato & Cheese Pierogies, Red Onion, Bacon, Scallions, Cheddar, Mozzarella & Sour Cream

HAND-CRAFTED SLIDERS

Slow-Cooked Pulled Beef, Crispy Onions, Hoisin BBQ Sauce | **\$3.79 each**

Crispy Falafel, Tomato, Lettuce, Tzatziki Sauce | **\$3.29 each**

Grilled Beef Burgers, Cheddar Cheese, Bacon, Garlic Mayo | **\$3.79**
(minimum of 12 people)

BAKED GARLIC BREAD WITH CHEESE | \$14.99

Garlic-Brushed Baguette, Cheddar, Mozzarella & Fresh Herbs | Add Bacon \$2.99

FETA BRUSCHETTA | \$15.99

Garlic-Brushed Baguette, Diced Tomato, Sweet Onions, Fresh Basil, Feta Cheese, Aged Balsamic

THAI CHICKEN BALLS | \$16.49

Battered Chicken Pieces, Sweet Chili Sauce, Sesame Seeds

VEGETABLE SAMOSAS | \$13.49

Curry-Spiced Potato & Peas, Cumin Raita Sauce

POACHED TIGER SHRIMP | \$19.59

Traditional Cocktail Sauce

SPRING ROLLS | \$13.49

Asian Vegetable Filling, Sweet Chili Sauce

TOMATO & BOCCONCINI SKEWER | \$20.49

Bocconcini Cheese, Cherry Tomatoes, Red Onion, Basil Pesto, Balsamic

SATAYS

Teriyaki Beef | **\$22.99**

Sundried Tomato Chicken | **\$21.99**

CROSTINI'S

Roasted Red Pepper & Goat Cheese | **\$18.99**

Mushroom Bruschetta | **\$17.99**

COCONUT SHRIMP | \$19.49

Coconut-Breaded Shrimp, Sweet & Spicy Dip

ROASTED TOMATO & FETA TARTS | \$15.49

Grape Tomatoes, Caramelized Onion, Feta Cheese, Fresh Herbs & Heavy Cream

SPANAKOPITAS | \$14.99

Phyllo Pastry, Spinach & Feta Served with Greek Tzatziki

BROCCOLI CHEDDAR POTATO POPPERS | \$15.99

Cheddar, Sour Cream, Scallions

BBQ PULLED BEEF POTATO SKINS | \$18.99

Cheddar, Scallions, BBQ Sauce

SUMMER ROLLS

BBQ Chicken & Mango Finger Sandwiches | **\$15.49**

Falafel & Tzatziki Finger Sandwiches | **\$11.49**

BREADED CHICKEN TENDERS | \$19.99

Plum Sauce

MEATBALLS | \$13.99

Tomato Marinara, Swedish or Sweet & Spicy

CHOCOLATE-COVERED STRAWBERRIES | \$23.49

HORS D'OEUVRES

BY THE PLATTER

DELI SANDWICHES & WRAPS | \$6.99 each

Roast Beef, Ham, Turkey, Egg Salad or Veggie, Lettuce, Tomato, Cheese, Assorted Kaiser Buns or Flour Tortilla Wraps

VEGETABLE CRUDITÉ PLATTER | \$3.79 per person

Seasonal Vegetables, Creamy Ranch Dip

NACHOS & SALSA | \$1.99 per person

HOMEMADE CHIPS & DIP | \$4.29 per person

Onion Chip Dip

FLATBREADS & DIPS | \$5.99 per person

Naan Bread, Flatbread, Tri-Coloured Tortilla Chips, Hummus, Tzatziki & Roasted Red Pepper Dip

FRESH SEASONAL FRUIT PLATTER | \$3.59 per person

DOMESTIC CHEESE & CRACKERS | \$4.49 per person

Swiss, Cheddar & Marble, Assorted Crackers

ARTISAN CHEESE & CRACKERS | \$7.99 per person

Chef's Gourmet Cheese Selection, Grapes, Pecans, Assorted Crackers (minimum of 25 people)

PIZZA

16" Pizza (serves 5-6 ppl)

Deluxe, Hawaiian, Pepperoni | \$18.99

Vegetarian, Three Cheese | \$16.99

Add Garden Salad \$3.49

*12" gluten-free cauliflower crust (serves 2-3 ppl) available upon request

2 LB CHICKEN WINGS | \$21.99

Hand Dusted & Seasoned

Choice of; Mild, Medium, Hot, Buffalo, Sweet Chili, Honey Garlic or Cajun

SWEETS

FRESHLY-BAKED COOKIES

White Chocolate Macadamia Nut, Chocolate Chunk,
Double Chocolate Chunk, Chocolate Pecan, Oatmeal
Raisin or Monster

1 oz **\$0.69 each** **\$7.99 per dozen**

2 oz **\$1.15 each** **\$13.49 per dozen**

TRADITIONAL DESSERT SQUARES

Brownie, Butter Tart, Carrot Cake, Nanaimo

\$1.49 each **\$16.99 per dozen**

CHOCOLATE-COVERED STRAWBERRIES

\$23.49 per dozen

OTHER AVAILABLE SERVICES

LINENS

All buffet tables will be covered with white linens at no charge.

Additional linens are available upon request, in advance, for an additional cost:

Table Cloths | **\$6.00**

Skirting | **\$10.00**

Linen Napkins | **\$0.79**

Linen Overlays | **\$5.00**

CASH BARS

\$30.00 per hour for 1 bartender

\$50.00 per hour for 2 bartenders

*Outside of The Last Class (TLC) or
Georgian Dining Room (GDR)

EQUIPMENT RENTAL

Popcorn Machine

Water Dispenser

18.9 L Water Jug

Table Number Stands

Easels

Punch Fountain

Cruiser Tables with Pin Tuck Linens

Pipe & Drape

Coat Racks & Hangers

Stage & Set Up

AUDIO VISUAL

Cordless Microphone

Sound System

Digital DJ

Podium

Projector & Screen

DJ Services

*We only provide this service in The First Class, The Last Class and the Georgian Dining Room. Any other A/V needs should be arranged with Media Services.

VENUE CAPACITY

Seating for up to 200 on main floor

Seating for 275 over two floors

Up to 650 people cocktail reception-style

60 person licensed roof-top patio

14 person private boardroom

Multi-media available in all venue spaces

We have many other venues at the campus where we can cater from 5 to 1500 guests

CONTACT US

(705) 728-1968 ext.5275

catering@georgiancollege.ca

TheLastClass.ca

The Last Class is dedicated to providing the most enjoyable experience possible for all your catering needs.

From our licensed bar and dining room to our friendly and professional staff,

we pride ourselves in delivering quality food & service.

We look forward to meeting with you to discuss how we can help you create a memorable event.