



Breakfast Catering 2019

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Breakfast

At Cornerstone Catering, our Rocky Mountain inspired menu has been created using fresh and locally sourced ingredients.

Choose from our set menu or create your own with our a la carte

It is our pleasure to cater to special dietary requirements.

“Why, sometimes I’ve believed as many as six impossible things before breakfast.”

– Lewis Carroll, Alice in Wonderland



Breakfast Buffet Menu



suitable for groups of 15+

CONTINENTAL \$12.95

Breakfast pastries and muffins

 Assorted fruit juice

 Freshly brewed coffee and assorted teas

LIGHT BREAKFAST \$16.95

Breakfast pastries and muffins

 Fresh fruit

 Selection of cereal and milk

 Granola

 Natural yoghurt

 Assorted fruit juice

 Freshly brewed coffee and assorted teas

DELUXE BREAKFAST \$22.95

Breakfast pastries

 Fresh fruit

 Selection of cereal and milk

 Granola

 Natural yoghurt

 Crispy bacon

 Breakfast sausages

 Scrambled eggs

 Hash browns

 Selection of bread (toast) and preserves

 Assorted fruit juice

 Freshly brewed coffee and assorted teas



Breakfast Options for Smaller Groups



Breakfast pastries 1 dzn	\$24.00	Freshly brewed coffee 15 cups	\$41.00
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Assorted bagels & cream cheese 1 dzn	\$35.00	Assortment of hot tea 15 cups	\$41.00
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Muffins 1 dzn	\$32.00	Fruit juices serves 12	\$30.00
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Fresh whole fruit 1 dzn pieces	\$35.00	Bottled water (per bottle)	\$3.00
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Quiche (meat) serves 6	\$30.00		
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Quiche (vegetarian) serves 6	\$30.00		



Terms & Conditions



CONFIRM YOUR BOOKING

To confirm your booking you are required to return a signed copy of your contract and arrange a deposit payment.

PAYMENT

A 25% deposit payment is due upon booking. The remaining balance is due no later than 14 days prior to the event.

Payment can be made by cash, cheque, credit card or e-transfer

CANCELLATIONS

All payments are non-refundable

FINAL DETAILS

All final details including, menu choices, final numbers, allergies/food restrictions and timings are to be confirmed no later than 14 days prior to the event.

If your booking is made within 14 days, all details are required upon booking.

MINIMUM ORDERS

Buffet menus require a minimum order of 15 people.

HEALTH & SAFETY

For health and safety reasons, food must be consumed within 90 minutes of arrival. Once you have finished eating, please switch off the chaffing fuel.

SET UP (offsite catering only*)

Please allow time for Cornerstone staff to deliver/set up. Cornerstone Catering is not responsible for providing tables but can provide buffet table linens if required.

Cornerstone Catering will provide the cutlery, plates, bowls, serving equipment needed for the menu you have ordered. If additional items are required such as glassware, it is possible to rent these (subject to availability).

DELIVERY FEE (offsite catering only*)

Bookings within Canmore are charged a delivery fee of \$50.

STAFFING (offsite catering only*)

Upon booking, please indicate whether you require serving staff for your event. Servers are charged for a minimum of 3 hour at \$25 per hour. If you have selected a Chef attended station (such as a carving station) the fee is \$30 per hour.

If you have chosen to opt out for servers, our staff will deliver the food and then return later to collect at a predetermined time.

*offsite catering refers to any catering not at Canmore Nordic Centre

