Any group using the College’s facilities may arrange to obtain refreshments during regular food service hours. Such service should be arranged when reserving meeting space. Prices are estimates based on a minimum of 40 people.

### Cost Per Person
- Coffee & Tea: $1.30
- Bottled Fruit Juice, Iced Tea: $1.45
- Bottled Water: $1.85
- Coffee & Tea & Bottled Fruit Juice: $2.20
- Muffins or Danishes or Coffee Cake or Bagels or Croissants: $1.30
- Fresh Fruit Bowl: $1.30
- Yogurt: $1.25

### Sample Menus
1. Bagel Sandwich, Chef Salad, Fruit Bowl, Cookies, Coffee and Tea: $10.20
2. Soup, Croissant Sandwich, Caesar Salad, Fruit Bowl, Cookies, Coffee and Tea: $12.40
3. Soup, Dinner Rolls, Spinach Salad, Quiche, Fruit Salad, Brownies, Coffee and Tea: $15.55

The Food Services department at Conrad Grebel University College is pleased to offer its catering services to the community for banquets, luncheons and receptions.

The College’s air-conditioned, non-smoking dining room seats 170 people in an attractive round-table style. Rental of the dining room includes use of the terrace, weather permitting. Situated next to the dining room, the 4-storey glass atrium is a unique place to gather for punch before a banquet. Dinner may be served any time after 7:00 p.m. Dancing is permitted in the dining room until 12:00 midnight.

Conrad Grebel University College also has ideal meeting rooms for a variety of groups. The Boardroom is well suited as a formal meeting space for up to 20 people. A bright, attractive auditorium is available for conferences or lectures. The chapel, with its beautiful stone walls and stained-glass windows, is a perfect setting for weddings and other special services. Ask for our brochure entitled Accommodations, Room and Meal Rates for more information on room rentals.

Conrad Grebel University College is not licensed to serve alcoholic beverages. Parties wishing to serve alcoholic beverages must hire University of Waterloo bar services to provide and serve alcohol. College policy prohibits the serving of alcohol other than beer and wine and prohibits the selling of any alcoholic beverages.

### Nutrition Breaks
Receptions are occasions at which a light snack is all that is required. Prices are for food only and do not include linens or serving staff. These can be arranged for an additional charge. Prices are estimates based on a minimum of 40 people and will vary depending on the exact nature of the event.

### Cost Per Person
- Coffee & Tea & Punch: $2.50
- Vegetables & Dip: $1.95
- Hummus with Pita Bread: $2.55
- Leek Artichoke Dip with Sliced Baguettes: $2.55
- Spinach Dip with Pumpernickle Bread: $3.00
- Layered Nacho Dip with Tortilla Chips: $3.00
- Cheese Tray with Crackers: $3.00
- Fresh Fruit Platter: $2.25
- Assorted Small Cookies/Tarts/Squares: $4.80

### Buffet Lunches
Groups wishing to have lunch at the College have the option of going through the cafeteria line or selecting a special menu. Lunches are self-serve, buffet-style, and prices do not include linens or serving staff. Prices are per person estimates based on a minimum of 40 people.

### Cost Per Person
- Soup of the Day: $2.20
- Dinner Rolls: $1.15
- Salads - Chef, Caesar, Spinach, Coleslaw, Potato, Cucumber, Vegetables and Dip, Mediterranean Pasta: $2.20
- Cold Entrées - Bagel Sandwich, Pita Sandwich, Croissant Sandwich, Wraps: $4.00
- Hot Entrées - Hot Pastrami on Rye, Quiche, Lasagna, Chicken à la King with Tea Biscuits, Chili with Cornmeal Muffins: $5.15
- Fruit Bowl: $1.30
- Fresh Fruit Salad or Fruit Tray: $1.40
- Cookies or Squares: $1.30
- Coffee and Tea: $1.45
- Bottled Fruit Juice: $1.85

(Other menu items available upon request)
Buffet Dinners

The choices below are designed for those special occasions when dinner is required. Items are priced individually to allow you the opportunity to design a menu that suits both your personal tastes and your budget. Prices include menu as selected, linens, use of dining room, and serving staff. Other menu items are available upon request. Minimum price per person is $20.00.

**Punch** (served one-half hour before dinner) $1.45

**Juice** Apple, Tomato, Grapefruit, V-8, Cranberry $1.35

**Assorted Dinner Rolls** $1.15

**Appetizers/Salads** each $2.75

- Waldorf, Layered Lettuce, Mixed Bean, Garden, Caesar, Jelliied, Vegetables and Dip, Carrot, Spinach, Marinated Vegetables, Greek, Coleslaw, Potato, Tabbouleh, Spinach Dip with Pumpernickel Bread, Hummus with Pita Wedges (3 or more salads $1.95 each)

**Entrée #1** each $8.55

- Roast Beef, Roast Turkey, Roasted Pork Loin, Baked Ham, Wiener Schnitzel, Boneless Chicken Breasts, Black Bean and Feta Quesadillas, Feta Stuffed Zucchini ($4.40 for additional choice)

**Entrée #2** each $9.55

- Chicken Parmesan, Beef Rouladen, Coq au Vin, Pork Medallions with Mushroom Sauce, Salmon Loins with Creamy Dill Sauce, Smoked Pork Chops ($5.40 for additional choice)

**Potato or Rice** $1.65

- Baked, Mashed, Scalloped, Oven Roasted, Rice Pilaf

**Hot Vegetables** $1.65

- Green Beans, Parsleyed Baby Carrots, Broccoli or Cauliflower with Cheese Sauce, Garden Blend Vegetables, Buttered Corn

**Dessert #1** $4.45

- Assorted Fruit and Cream Pies, Carrot Cake, Ice Cream Parfaits

**Dessert #2** $4.95

- New York Style Cheesecake, Chocolate Pate, Lemon Semifreddo, Black Forest Cake, Hot Apple Dumplings, Caramel Fudge Brownie Ice Cream Pie

**Coffee and Tea** $1.55

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**Sample Dinner Menus**

**Hot Buffet** $25.85 per person

- Apple Juice, Assorted Rolls, Layered Lettuce Salad, Vegetables and Dip, Roast Turkey with Dressing, Mashed Potatoes, Parsleyed Baby Carrots, Ice Cream Parfaits, Apple Pie, Coffee and Tea

**Deluxe Hot Buffet** $30.55 per person

- Punch, Assorted Rolls, Caesar Salad, Waldorf Salad, Roast Beef, Baked Ham, Mashed Potatoes, Garden Blend Vegetables, Assorted Pies, Carrot Cake, Coffee and Tea

**Super Deluxe Hot Buffet** $39.30 per person


All prices are per person estimates based on a minimum of 60 people, Monday to Friday; 75 people on Saturdays.

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**Invoicing**

Final guest numbers must be established no later than 2 weeks in advance of a given event. This number, or the actual number of people served (whichever is higher) will represent the basis for invoicing. The cost of additional equipment or furnishings rented will be passed on as an additional charge. Events that run later than 11:00 p.m. will be charged an additional service charge. Harmonized Sales Tax is not included in the quoted prices and must be added where applicable. Arrangements for payment must be made in advance with the Food Services Manager. A deposit may be required.

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Prices effective January 1, 2015 and subject to change.