We are committed to providing our guests with exceptional service, quality ingredients and artful presentation. Our team of service professionals are dedicated and passionate to make your event a success. We can assist you on every step of planning, contact us today to start planning!

We are an allergy friendly facility and accommodate dietary requests.

KARRIE CORNIES
Event and Conference Coordinator
519-884-4404 X 28591
kcornies@uwaterloo.ca
RENISON CAFÉ

Each person is allowed to come through the Café line twice per meal.
Each pass includes: 1 entrée item, 2 sides, salad or soup, a desert or fruit, and 1 drink

**BREAKFAST** $10.75pp
**LUNCH** $12.75pp
**DINNER** $15.75pp

CATERING OPTIONS

**TRADITIONAL BREAKFAST** $7.80pp
Scrambled Eggs
Home Fries
Sausage
Waffles/Pancakes
Muffins
Juice/Coffee/Tea

**CONTINENTAL BREAKFAST** $6.75pp
12 PEOPLE MINIMUM
Assorted baked goods
Cereal
Jam/Yogurt
Juice/Coffee/Tea

**BREAKFAST BURRITO** $5.75pp
Flour tortilla filled with scrambled eggs, sautéed peppers and cheddar cheese. Served with sour cream and house made salsa.
Juice/Coffee/Tea

pp - Prices listed are per person unless otherwise specified and do not include tax.
## MORNING OR AFTERNOON BREAK

### REFRESHMENTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Cost per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit Punch</td>
<td>$0.95</td>
</tr>
<tr>
<td>Milk - 2%</td>
<td>$1.30</td>
</tr>
<tr>
<td>Coffee/Tea</td>
<td>$1.30</td>
</tr>
<tr>
<td>Fruit Juice</td>
<td>$1.55</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$2.00</td>
</tr>
<tr>
<td>Real Fruit Smoothies</td>
<td>$2.65</td>
</tr>
</tbody>
</table>

### ASSORTED BAKED GOODS

<table>
<thead>
<tr>
<th>Item</th>
<th>Cost per Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>Muffins/Donuts/Gourmet Cookies</td>
<td>$1.25/each</td>
</tr>
<tr>
<td>Danish/Croissant/House Made Granola Squares</td>
<td>$1.35/each</td>
</tr>
<tr>
<td>Bagels and Cream Cheese</td>
<td>$1.45/each</td>
</tr>
<tr>
<td>Ice Cream Bars</td>
<td>$1.25/each</td>
</tr>
<tr>
<td>Assorted Squares/Brownies/Mini Tarts</td>
<td>$1.50/pp</td>
</tr>
</tbody>
</table>

### SAVOURY SNACKS

<table>
<thead>
<tr>
<th>Item</th>
<th>Cost per Bowl</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cajun Kettle Chips and Dip</td>
<td>$4.50 per bowl</td>
</tr>
<tr>
<td>Assorted Dips and White Corn Chips</td>
<td>$15/each</td>
</tr>
</tbody>
</table>

pp - Prices listed are per person unless otherwise specified and do not include tax.
TRAYS AND PLATTERS

CANADIAN CHEESE PLATTER
An assortment of Canadian Cheeses, Including: Cheddar, Swiss and Marble
Served with specialty crackers and seasonal fruit

1-10 people  $3.60/per person
10-15 people  $45.00
15-25 people  $75.00
25-35 people  $100.00
35-50 people  $140.00

INTERNATIONAL CHEESE PLATTER
An assortment of International Cheeses, Including: Canadian Blue Cheese, Camembert, Herbed Goat Cheese, Brie, Swiss, and Cheddar
Served with specialty crackers and seasonal fruit

1-10 people  $6.99/per person
10-15 people  $87.00
15-25 people  $136.00
25-35 people  $168.00
35-50 people  $270.00

MARKET FRESH FRUIT PLATTER
Fresh Seasonal Fruit, Including: Seedless Grapes, Honeydew Melon, Watermelon, Cantaloupe, Oranges and Apples.

1-10 people  $3.25/per person
10-15 people  $30.00
15-25 people  $48.00
25-35 people  $66.00
35-50 people  $92.00

pp - Prices listed are per person unless otherwise specified and do not include tax.
## TRAYS AND PLATTERS

### EXOTIC FRESH FRUIT & DIP PLATTER

<table>
<thead>
<tr>
<th>Quantity Range</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-10 people</td>
<td>$4.75 per person</td>
</tr>
<tr>
<td>10-15 people</td>
<td>$46.00</td>
</tr>
<tr>
<td>15-25 people</td>
<td>$60.00</td>
</tr>
<tr>
<td>25-35 people</td>
<td>$80.00</td>
</tr>
<tr>
<td>35-50 people</td>
<td>$110.00</td>
</tr>
</tbody>
</table>

### GARDEN VEGETABLE & DIP PLATTER
Selection of Crisp Garden Vegetable with our House Made Herbed Dressing.

<table>
<thead>
<tr>
<th>Quantity Range</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-10 people</td>
<td>$3.00 per person</td>
</tr>
<tr>
<td>10-15 people</td>
<td>$29.00</td>
</tr>
<tr>
<td>15-25 people</td>
<td>$44.00</td>
</tr>
<tr>
<td>25-35 people</td>
<td>$60.00</td>
</tr>
<tr>
<td>35-50 people</td>
<td>$83.00</td>
</tr>
</tbody>
</table>

### ANTIPASTO PLATTER
Selection of Marinated Vegetables, Sliced Cheeses, Marinated Olives, Cured and Smoked Meats. Accompanied by Assorted Flatbreads and Grilled Baguette.

<table>
<thead>
<tr>
<th>Quantity Range</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>10-15 people</td>
<td>$45.00</td>
</tr>
<tr>
<td>15-25 people</td>
<td>$75.00</td>
</tr>
<tr>
<td>25-35 people</td>
<td>$105.00</td>
</tr>
<tr>
<td>35-50 people</td>
<td>$155.00</td>
</tr>
</tbody>
</table>

*pp - Prices listed are per person unless otherwise specified and do not include tax.*
SANDWICH PLATTERS
& WORKING LUNCHEONS

TRADITIONAL SANDWICH PLATTER $4.50pp
A selection of Albacore Tuna, Egg Salad, Ham, Roast Beef, and Canadian Cheddar on Fresh Whole Wheat, White and Multi Grain Bread

DELI CLASSIC PLATTER $5.75pp
Selection of Kaisers, Panini Rolls, Wraps, Bagels, Rye, and Multi Grain Bread stacked with Black Forest Ham, Roast Beef, Turkey, Tuna, Hummus and Roasted Vegetables with Canadian Cheddar or Swiss Cheese and finished with Lettuce and Tomatoes. Accompanied by Kosher Dills, Regular and Dijon Mustard

THE TRADITIONAL STYLE COMBO $8.25pp
A selection of Albacore Tuna, Egg Salad, Ham, Roast Beef, and Canadian Cheddar on Fresh Whole Wheat, White and Multi Grain Bread
Soup of the Day, Garden Salad and Dressing
Assortment of Dessert Square or Cookies
Freshly Brewed Colombian Coffee and Orange Pekoe Tea

THE DELI CLASSIC COMBO $10.75pp
A tempting selection of Kaisers, Panini Rolls, Wraps, Bagels, Rye and Multigrain Bread stacked with Black Forest Ham, Roast Beef, Turkey, Albacore Tuna, Hummus and Roasted Vegetables with Canadian Cheddar or Swiss Cheese and finished with Lettuce and Tomatoes
Served with Cheese and Crackers
Garden Crisp Vegetable and Dip
Choose 1: European Potato Salad, Creamy Coleslaw or Garden Salad
Assortment of Dessert Squares
Freshly Brewed Colombian Coffee and Orange Pekoe Tea

BOXED MEAL $7.75pp
1 Deluxe Sandwich, Fresh Vegetables, Whole Fruit,
2 Cookies, and 1 Bottled Juice

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PIZZA

WHOLE PIZZA – SAUCE & CHEESE

7” $7.50  SERVES 6 PEOPLE
16” $13.50  SERVES 12 PEOPLE

WHOLE PIZZA – PEPPERONI & CHEESE

7” $8.50  SERVES 6 PEOPLE
16” $14.75  SERVES 12 PEOPLE

Each Pizza comes with 1 dipping sauce of your choice, Ranch, Caesar or Ancho Chilli Sauce

ADDITIONAL ITEMS:  $1.50 EACH

Pineapple, Red Peppers, Green Peppers, Green Olives, Black Olives, Mushroom, Bacon, Ham, Sausage, Feta Cheese, Goat Cheese, Ricotta Cheese, Hot Peppers, Red Onions, Pesto, Caramelized Onions, Thin sliced Potatoes, and BBQ Chicken.

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HORS D’OEUVRES

2–4 SELECTIONS: $16 PER DOZEN
12 PIECES

4–6 SELECTIONS: $22 PER DOZEN
12 PIECES

6 OR MORE SELECTIONS: $27 PER DOZEN
12 PIECES

MEAT

Meatballs with Sweet and Sour, BBQ or Teriyaki Sauce
Chicken Wings with Spicy Cajun, BBQ or Honey Garlic
Hoisin and Ginger Beef Satays’ with Toasted Sesame and Scallions Dipping Sauce
Chicken Satay Marinated in Charmoula
Pulled Beef Slider with slaw and Mole Sauce
Flat Bread with Prosciutto, Ricotta, and Baby Arugula

VEGETARIAN

“Goi Cuon” Mini Rice wraps filled with Green Mango and Julienned Vegetables, Chili Lime dipping sauce
Wild Mushroom Tarts with Goats Cheese
Bruschetta on Rosemary Focaccia
Basil Skewer with Cherry Tomatoes, Bocconcini, and Balsamic Syrup
Spanakopita savory pastry with spinach, feta cheese, scallions, and seasoning
Vegetarian Spring Rolls with Sweet Chili Dipping Sauce
Arancini Balls with Marinara Sauce

SEAFOOD

Smoked Salmon on a Fennel twist with Chive Crème Fraiche
Coconut Shrimp with Red Curry Coconut Sauce
Citrus Poached Shrimp and Cucumber Spoon

pp - Prices listed are per person unless otherwise specified and do not include tax.
BBQ PACKAGE

This packages includes choice of meat or vegetarian protein, buns and accompaniments

MEAT

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Beef Hamburger</td>
<td>$5.45</td>
</tr>
<tr>
<td>All Beef Hotdog</td>
<td>$5.25</td>
</tr>
<tr>
<td>Oktoberfest Sausage</td>
<td>$6.10</td>
</tr>
<tr>
<td>Italian Sausage</td>
<td>$6.10</td>
</tr>
<tr>
<td>Chicken Breast</td>
<td>$6.95</td>
</tr>
<tr>
<td>Pork Side Ribs</td>
<td>$8.50</td>
</tr>
<tr>
<td>Cajun Rubbed Chicken Thighs</td>
<td>$8.50</td>
</tr>
</tbody>
</table>

VEGETARIAN

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mushroom and Quinoa Burger</td>
<td>$5.75</td>
</tr>
<tr>
<td>Vegetarian Hotdogs</td>
<td>$5.25</td>
</tr>
<tr>
<td>Hoisin and Soy Marinated Tempeh</td>
<td>$6.25</td>
</tr>
</tbody>
</table>

ADD A SALAD OR SIDE $3.75pp

TWO OPTIONS MAXIMUM

<table>
<thead>
<tr>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mediterranean Pasta Salad</td>
</tr>
<tr>
<td>Creamy Macaroni Country Style</td>
</tr>
<tr>
<td>Asian Noodle Salad</td>
</tr>
<tr>
<td>Potato Mexican Mixed Bean</td>
</tr>
<tr>
<td>Mixed Greens with Shaved Vegetables</td>
</tr>
<tr>
<td>Traditional Caesar Salad</td>
</tr>
<tr>
<td>Baked Potatoes</td>
</tr>
<tr>
<td>Cajun Kettle Chips or Fries</td>
</tr>
</tbody>
</table>

pp - Prices listed are per person unless otherwise specified and do not include tax.
BUFFET MEALS

Pricing is as follows:
These prices are for buffet style events. Plated meals will have a separate fee.

<table>
<thead>
<tr>
<th>Menu Option</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Single Item</td>
<td>Individually priced</td>
</tr>
<tr>
<td>Two Course Menu Single Protein</td>
<td>$16 per person</td>
</tr>
<tr>
<td>Two Course Menu Two Protein options</td>
<td>$20 per person</td>
</tr>
<tr>
<td>Three Course Menu Single Protein Option</td>
<td>$24 per person</td>
</tr>
<tr>
<td>Three Course Menu Two Protein Option</td>
<td>$27 per person</td>
</tr>
<tr>
<td>Four Course Menu Single Protein Menu Option</td>
<td>$31 per person</td>
</tr>
<tr>
<td>Four Course Menu Two Protein Menu Option</td>
<td>$35 per person</td>
</tr>
</tbody>
</table>

Your Menu Package includes:
Coffee, Tea, and Water and your choice of dessert if requested.

SOUPS AND SALADS

SOUPS
Wild Mushroom Puree*
Potato and Sweet Corn Chowder*
Smoked Tomato and Black Bean Chicken Noodle
Broccoli and Cheddar*
Beef and Barley
4 Onion*
Cauliflower and Roast Red Pepper
Mulligatawny
Roasted Butternut Squash

* Contains Dairy
All soups are made in house and have no flour based thickening ingredients
SALADS

Traditional Caesar Salad with Romaine Hearts, Parmesan, Herbed Croutons and Bacon, with Creamy Caesar Dressing

Baby Arugula with Roasted Butternut Squash, Toasted Pumpkin Seeds, and Feta Cheese, Maple and Sherry Vinaigrette on the Side

Mixed Quinoa Salad with dried Cranberries, Sunflower seeds, Brie cheese and Baby Spinach Red Wine Vinegar Dressing

Whole Roasted Cauliflower, with Shave Carrots, Baby Arugula, Toasted Sesame, Tahini, and Garam Marsala Dressing

ENTRÉES

MEAT

Slow Braised Boneless Chicken Thighs, Roasted Mushroom, New Potatoes, and Roasted Pearl Onions in a Tarragon Cream

24hr Brined Pork Loin, Wheat Berry, White Bean and Caramelized Onion Ragout

Chicken, Wild Mushroom and Spinach Lasagne, with Ricotta cheese

Chimichurri Rubbed Top Sirloin, with Vegetable Cous Cous Pilaf, Pickled Red Onions and Seasonal Vegetables

Turkey Tikka Masala with Coconut Baked Jasmine Rice

Grilled Beef Tenderloin with Potato Gnocchi and Glazed Root Vegetables

Additional charge $6.75pp

Chicken Supreme Stuffed with Chorizo and Sweet Corn, with Sweet Potato mash and Sautéed Swiss Chard

Additional charge $5.75pp

Pok Pok Chicken Drumsticks Tossed in Sweet and Salty Caramel, with Taro Root Mash

pp - Prices listed are per person unless otherwise specified and do not include tax.
VEGETARIAN

Chickpea and Broccoli Curry with Roasted Green Zucchini and Jasmine rice

Spiced Tempeh Baked with Aromatics and served with mixed Grains and Green Curry Coconut Sauce

Eggplant Moussaka

Ricotta Lasagna with Wild Mushroom and Spinach

Butternut Squash Ravioli with Sweet Green Peas and Brown Butter sauce

SEAFOOD

Miso and Soya Glazed Salmon with Ginger Steam Bok Choy, Sautéed Shiitake Mushrooms and Basmati Rice

Oven Roasted Cod with New Potatoes, Roasted Cherry Tomatoes, and Braised Green Lentils

DESSERTS

Renison Signature Shortcake Biscuits with seasonal Fruit Compote and Chantilly Cream

Warm Pineapple Upside Down Cake with Caramel sauce

Flourless Chocolate Cake with Apple Vanilla Sauce

Trio of Sorbets, with Brandy snap Tuile
BOOKING POLICIES

BOOKING INFORMATION
Guaranteed guest numbers are required 72 hours prior to an event. Billing is based off guaranteed numbers and any additional people. Renison requires two weeks notice for a formal lunch or dinner service. All applicable taxes are extra.

ALCOHOL
Renison University College is NOT a licensed facility. Renison can acquire a special occasion’s permit (additional charge) for any alcohol served. Renison can provide a SMART Serve certified bartender.

ORDERING LEAD TIME
Please place your order at least three working days prior to your catering event. We will make every effort to accommodate last minute requests, but this lead-time is necessary to ensure that fresh ingredient and adequate staff is available. Orders must be confirmed the day before the scheduled event.

CANCELLATIONS
We realize that emergency cancellations do occur and we will do our best to avoid any cancellation charges; however, order cancellation is required at least 72 hours in advance except for specialty ordered food products or prepared foods that cannot otherwise be utilized. These items will be charged to the customer in full. In regards to any deposit received by Renison College Food Services, less than 72 hour cancellation notice will result in forfeiture in its entirety and an invoice will be produced for any additional difference in costs born by the institution in support of the agreed upon event.

HOURS
Prices quoted are for drop off only services during our normal business hours of (7.30am- 6.30pm Monday – Friday) and (11am –6pm Weekends and holidays). Arrangements can be made for catering after hours.
PRICING

Unless otherwise specified, all catering orders have a minimum of 12 guests. Orders are served on China/paper or reusable catering platters. Linens, flowers, decorations, wait staff, and other custom services are available at an additional charge, and are quoted separately. Any unreturned catering equipment will be billed to the requesting party at full cost. A Restocking Fee for small wares requests, when applicable.

BILLING

All catering orders will be billed to Renison University College. Please provide an account number at the time of placing your catering request.

CLEAN UP

Cleaning up will be done during our regular working hours. If requested clean up will be completed after hours for an additional charge.

RE-STOCKING FEE

A re-stocking fee is charged when no food is ordered and small wares are used from the server. If you require set up and clean up a minimum $25 for 0-50 guests and maximum depending on usage.

CONTACT INFORMATION

RENISON FOOD SERVICES
renison.foodservices@uwaterloo.ca

KARRIE CORNIES Events and Conference Coordinator
karrie.cornies@uwaterloo.ca

TIM FARLEY Manger of Food Service
tim.farley@uwaterloo.ca

RONA MARTINEZ Team Leader
rona.martinez@uwaterloo.ca