

Catering menu

MORNING BREAKS

THE MORNING BEVERAGES (1.5pp) \$2.95

Fair Trade Organic Shade Grown Coffee (100%),
Numi Tea (25%), Variety of Juices (25%)

THE COLD BEVERAGES (1.5pp) \$2.75

Selection of Soft Drinks (50%), Juices (50%),
Bottled Water (50%)

INDIVIDUAL COLD BEVERAGES

Choice of:

- Bottled Water \$1.75
- Canned Soft Drinks \$1.75
- Canned Juices \$1.75

THE GRAB & GO \$7.95

Fair Trade Organic Shade Grown Coffee, Numi Tea, Vari-
ety of Juices, Assorted Yogurt (1pp), Whole Fruit (1pp)

THE BOXED BREAKFAST \$8.95

Locally Made Muffin (1pp), Assorted Yogurt (1pp), Whole Fruit (1pp), Individual Juice

THE MORNING ENERGIZER \$8.95

Fair Trade Organic Shade Grown Coffee, Numi Tea, Variety of Juices
Assorted Fresh Mini Pastries with Butter and Preserves (2pp)
Assorted Yogurt (1pp), Whole Fruit (1pp)

THE DAY BREAK \$11.50

Fair Trade Organic Shade Grown Coffee, Numi Tea, Variety of Juices
Assorted Fresh Mini Pastries with Butter and Preserves (2pp)
Seasonal Sliced Fruit Platter

THE EARLY RISER \$11.50

Fair Trade Organic Shade Grown Coffee, Numi Tea, Variety of Juices
Assorted Loaves (2 slices pp), Seasonal Fruit Salad

THE HEALTHY START \$12.75

Fair Trade Organic Shade Grown Coffee, Numi Tea, Variety of Juices
Bagels with Cream Cheese (½ pp), Seasonal Fruit Salad, Low Fat Muffins (½ pp)
Granola Bars (½ pp), Assorted Yogurt (1pp)

The University of Victoria is proud to be a recognized leader in sustainable food purchasing by supporting local farmers and suppliers, and serving healthy meals that are prepared onsite daily by our own chefs. We are also one of Canada's first campuses to serve entirely organic and fair trade certified coffee in all of our dining outlets. UVic is the first institution in Canada to serve "Beyond Fair Trade" Doi Chaang Coffee from Thailand.

Our culinary team and catering consultants are proud of the menu choices we have developed for your association. We look forward to not only meeting, but exceeding, your needs to ensure a positive experience for your members and all Congress delegates.

THE WEST COAST

\$15.75

Fair Trade Organic Shade Grown Coffee, Numi Tea, Variety of Juices
Variety of Bagels (1pp), Smoked Wild Pacific Salmon Lox, Assorted Cream Cheeses (2pp)
Seasonal Sliced Fruit Platter

LUNCH

THE BOXED LUNCH

\$14.95

Traditional Sandwich, Crudités and Dip, Whole Fruit, Cookie, Individual Juice
Choice of:

- Tuna Sandwich
- Egg Salad Sandwich
- Roast Beef Sandwich
- Turkey Sandwich
- Veggie Sandwich

THE TRADITIONAL LUNCH BUFFET

\$13.95

Selection Traditional Sandwich Triangles (4pp), Crudités and Dip, Dessert Squares (1.5pp)
Fair Trade Organic Shade Grown Coffee, Numi Tea and Selection of Soft Drinks, Juices and Bottled
Water (1 pp)

THE GOURMET LUNCH BUFFET

\$14.95

Gourmet Sandwiches; Pesto Polo, Sunday Roast Beef, Ham Kick It, West Coast Classic
Smoked Salmon and Veggie, Gourmet Green Salad, Crudités and Dip, Dessert Squares (1.5pp)
Fair Trade Organic Shade Grown Coffee, Numi Tea and Selection of Soft Drinks, Juices and Bottled
Water (1 pp)

THE WRAP LUNCH BUFFET

\$14.95

Sandwich Wraps; Smoked Chicken, Roast Beef, Sweet Shrimp Curry and Roasted Vegetable
Gourmet Green Salad, Crudités and Dip, Dessert Squares (1.5pp)
Fair Trade Organic Shade Grown Coffee, Numi Tea and Selection of Soft Drinks, Juices and Bottled
Water (1 pp)

HOT LUNCH BUFFET

\$18.95

Rolls with Fresh Butter (1pp), Gourmet Green Salad with Assorted Dressings, Chefs Daily Salad
Choice of:

- Meat or Vegetable Lasagna
- Thai Curried Chicken
- Mushroom Cannelloni
- Vegetarian or Beef Stir Fry

Cakes and Squares (1.5pp)

Fair Trade Organic Shade Grown Coffee 100%, Numi Tea and Selection of Soft Drinks, Juices and
Bottled Water (1.5 pp)



LUNCH ADD ONS per person cost **\$2.95**

Add one of the following salads to any lunch buffet selection:

- **Classic Greek**
Kalamata olives, seeded cucumbers, bell peppers, red onions, feta cheese, tomatoes, olive oil, oregano, garlic, lemon juice and zest parsley
- **Curried Chickpea Quinoa Salad**
Ginger, cilantro, bell peppers and red onions in red curry paste
- **Potato Salad**
Steamed potatoes, julienne carrot, pickles, celery, green onions, eggs and mayo
- **Spinach Salad**
Bell peppers, red onions, cherry tomatoes and mushrooms

AFTERNOON BREAKS

THE AFTERNOON BEVERAGES (1.5pp) **\$2.95**

Fair Trade Organic Shade Grown Coffee (100%), Numi Tea (25%) and Selection of Soft Drinks, Juices and Bottled Water (25%)

THE FIESTA AFTERNOON BREAK **\$8.95**

Corn Tortilla Chips, Dips: Salsa, Guacamole and Sour Cream
Selection of Soft Drinks, Juices and Bottled Water

THE AFTERNOON HEALTHY BREAK **\$8.95**

Assorted Loaves (1pp), Assorted Yogurt (1pp), Seasonal Fruit Salad
Fair Trade Organic Shade Grown Coffee, Numi Tea and Selection of Soft Drinks, Juices and Bottled Water

THE AFTERNOON REFRESHER **\$8.95**

Dessert Squares and Tarts (2pp), Seasonal Sliced Fruit Platter
Selection of Soft Drinks, Juices and Bottled Water

THE AFTERNOON SNACK ATTACK **\$8.95**

Assorted Individual Bags of Chips (1pp), Variety of Chocolate Bars (1pp)
Selection of Soft Drinks, Juices and Bottled Water

Catering Policy and Information

Welcome

Degrees Catering welcomes you to the University of Victoria. Your catering consultant is here to help guide you through the planning of your event. Our dedicated team works to provide you and your guests with exceptional food and beverages, smoothly run meetings and warm hospitality in our place or yours. Our office is open Monday-Friday 8:30 am till 4:30 pm.

Order Timelines

Food and beverage orders for Congress 2013, must be placed by April 19, 2013. Degrees Catering will make every effort to accommodate all late requests, but cannot guarantee after the deadline date. We request 48 hours' notice for any changes to final orders. Please note a \$25 surcharge fee will apply.

Guaranteed Attendance

Estimated attendance numbers are requested at time of booking. Adjustments to these numbers can be made until May 24th by emailing catering@uviccongress2013.ca. If no changes are made, the expected attendance will be used as the guarantee.

Cancellations

Food and beverage cancellations made less than 3 business days prior to the event may result in production and staffing costs incurred preparing for your event.

Allergies and Dietary Restrictions

For those guests with special dietary concerns we would request notification 2 weeks prior to the event. We are happy to accommodate most special dietary requirements, but where alternative meals need to be provided; those may be subject to additional fees.

Tax, Service Charge and Gratuities

All food items are subject to 5% Federal GST. No Provincial taxes are added. All alcoholic beverages are subject to 5% GST and 10% BC PST. Non-alcoholic beverages are subject to 5% GST. It is our policy not to apply a gratuity or service charge to any of our catering services. If you are delighted with our service please tell your friends and colleagues about us.

Food Pick Up and Health Department Regulations

After catering has been delivered, staff will return to your space to pick up uneaten food and clear away serving dishes, etc. With the high volume of catering requests, it is essential that all equipment including dishes, serving trays, pitchers, etc. is picked up. Please note that you can anticipate when pick up times will be, as they are based on the catering "end time" you choose when ordering in the online system.

It is extremely important that catering “Pick up” times are respected for the following reasons:

- Health and Safety: Food safety is always our number one priority. It is particularly critical at this time of year due to the heat and humidity. You can do your part in working with our catering staff ensure food safety.
- Timing: Ensuring other deliveries are running smoothly and on time
- Coordination: When catering teams are able to pick up at the appropriate end times, it ensures that catering drop offs will happen in a timely manner as well.

You can help catering run smoothly by monitoring to make sure that the food and beverages intended for your meetings is not mistakenly being consumed by delegates not meeting with your association or affiliated associations.

Bartender Fee

A \$100 bartender fee will be applied to events with bars unless their bar sales meet or exceed \$350, at which point this charge will be removed.

Setup

Degrees Catering staff aim to have your event delivered and setup 15 minutes prior to the scheduled start time. To help us, we request our clients have a representative available to accept the delivery onsite 30 minutes prior the scheduled start time. All orders will be served with quality disposable plates, cutlery, napkins and cups.

Lost and Broken Equipment

All equipment delivered on campus is the responsibility of the client. The value of any lost and/or broken equipment will be charged to the clients invoice.

Delivery Charges on Campus

There are no fees for catering deliveries throughout the University of Victoria’s campus. A minimum order of \$50 is required for all campus deliveries.

Linen

Black linen will be provided on all food and beverage tables unless otherwise requested. Special coloured linens and napkins are subject to additional charges.