



EVENING EVENT PACKAGE

A Delicious Celebration with a Tropical Twist

Thank you for your interest in hosting your evening event at Cambridge Butterfly Conservatory. Our Evening Menu is available year round for groups of 30 to 140 people. A canapé-style event is available for up to 200 people.

Package Inclusions

Rental price of **\$1,500** includes:

- Exclusive use of our Conservatory and Exhibit Galleries from 6:00pm until 11:00pm
- White, black, or ivory linens and your choice of napkin colour
- Dinner music
- Tables, chairs, dishes, flatware, glassware, and service
- Custom set up and floorplan of your dining area
- Chair covers (\$3/chair) and additional decor items are available, please inquire for details
- Additional hours available at \$300/hour

Booking Policies and Important Information

- Bookings less than 60 people can be made no more than six months in advance
- A non-refundable deposit of \$1000 is required at time of booking
- Final numbers and menu selections must be confirmed at least 10 days prior to your event
- Final payment must be made in full 10 days prior to your event
- All food and beverages are subject to an 15% gratuity charge plus applicable taxes
- No outside food items may be brought into the facility
- Clients may arrive half an hour early prior to their event start time to set up any items not provided by our facility
- Cambridge Butterfly Conservatory is completely wheelchair accessible and offers free on site parking

Contact:

Wedding & Event Coordinator
(519) 653-1234 x 112
weddings@cambridgebutterfly.com

Cambridge Butterfly Conservatory

2500 Kossuth Road
Cambridge, ON N3H 4R7
www.cambridgebutterfly.com

Menus

Dinner is served with a gourmet bread basket and whipped butter.

Three Course Gourmet Dinner \$54

Hosts select two mains to offer on their invitations and guests indicate their choice on the RSVP. Please note all guests must have the same First and Third Course, and a seating chart is required.

First Course (Choose one)

- Butternut squash soup with maple cream
- Roasted red pepper and chipotle soup
- Mixed greens with balsamic vinaigrette
- Classic Caesar with bacon and croutons

Main Course (Choose two)

- Stuffed chicken breast with sundried tomatoes, goat cheese, and basil cream
- Peppered striploin steak (8 ounce)
- Walnut crusted pork tenderloin with warm apple chutney
- Salmon filet with local maple glaze (minimum 6 orders)
- Phyllo pastry pocket filled with roasted vegetables, provolone cheese and spinach

All mains served with rosemary and sea salt baby potatoes and seasonal vegetables.

Third Course (Choose one)

- Cheesecake with Saskatoon berry topping
- Baked apple pie served with whipped cream
- Flourless chocolate tort with crème Anglaise and raspberries

*Prices are subject to gratuity and tax.
Allergy accommodations can be made with advance notice.*

Elegant Dinner Buffet \$49

This home-style buffet includes two salads, two entrées with accompaniments, and dessert. No seating chart is required.

Salads (Choose two)

- Mixed greens with in balsamic vinaigrette
- Classic Caesar with bacon and croutons
- Tomato cucumber salad with goat cheese
- Greek style pasta salad

Entrées (Choose two)

- Parmesan crusted chicken breast with an Italian herb sauce
- Grilled chicken breast with Mandarin orange and honey mustard sauce
- Marinated roast beef with mushroom sauce
- Salmon filet with local maple glaze
- Phyllo pastry pocket filled with roasted vegetables, provolone cheese and spinach

Starches (Choose one)

- Roasted baby potatoes with rosemary & sea salt
- Creamy herb and garlic mashed potatoes
- Long grain rice pilaf

Vegetables (Choose one)

- Root vegetable medley
- Mediterranean vegetable medley
- Green beans with red peppers and mushrooms

Dessert

- Chef's selection dessert table

Cocktail Hour

Add canapés to your three-course or buffet dinner or create your own social canapé-style reception. All items have a minimum order of 30.

Silver Tier \$3.00/piece

- Thai spring rolls with sweet chili dipping sauce
- Miniature pizzas: spinach & bocconcini, roasted peppers & olives, or garlic portobello & mozzarella (choose one)
- Bacon wrapped pineapple, potatoes, or water chestnuts (choose one)
- Garlic cream cheese or herbed goat cheese stuffed cherry tomatoes (choose one)
- Savoury meatballs: creamy peppercorn with roasted red pepper, sweet and sour pineapple, or tomato herb with mozzarella (choose one)

Gold Tier \$3.50/piece

- Pulled pork with chipotle sauce and coleslaw in Stilton cheese cups
- Beef tenderloin slices on a croûte with horseradish cream
- Crispy chickpea fritters & tamarind dipping sauce
- Goat cheese and red pepper jelly wontons
- Buffalo chicken spring rolls & blue cheese dip
- Vegetable samosas with mango chutney
- Phyllo pastry rolls with cranberry & brie
- Almond crusted chicken kabob with orange ginger dipping sauce
- Aged cheddar & broccoli quiche tartlets
- Spinach & goat cheese phyllo pastry triangles

Platinum Tier \$3.75/piece

- Prosciutto wrapped tiger shrimp
- Sea scallops wrapped in basil and prosciutto
- Duck wonton with cranberry dip
- Petite beef Wellingtons
- Mini filet mignon with horseradish dip
- Grilled turkey mini-burger on brioche with cranberry and sage aioli
- Smoked salmon and parmesan cups
- Smoked salmon pinwheel made with caper cream cheese and dill tapenade on a croûte

Desserts \$3.50/person

- Cheesecake bites
- Cake pops
- Assorted mini french pastries
- Assorted chocolate-covered fruit
- Vanilla custard tarts topped with fresh fruit
- Assorted dessert squares

Platters \$/person

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| Cheese platter served with fruit and a variety of crackers | \$4.25 |
| Breads and spreads platter served with hummus & roasted red pepper dip | \$3.50 |
| Vegetable platter served with a creamy herbed dip | \$4.00 |
| Fresh fruit platter served with yogurt dip | \$4.50 |

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Bar Services

Packages below include one day storage of alcohol, refrigeration, glassware, bartender(s), and non-alcoholic beverages such as soft drinks, coffee and tea. Prices below subject to tax and gratuity.

Wine & Beer Service		Full Bar Service	
Up to 60 people	\$300	Up to 60 people	\$350
61 to 110 people	\$400	61 to 110 people	\$450
111 people and up	\$500	111 people and up	\$500

In order for alcohol to be served on Cambridge Butterfly Conservatory premises, clients must purchase a **Special Occasion Permit** from the ACGO and **Party Alcohol Liability Insurance** (minimum \$2 million coverage).

Clients are responsible for purchasing the alcohol for their event and all receipts must be attached to the permit. Permit, receipts, and insurance document must be present at the event.

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