



Event Space

CULINARY
PACKAGES

2024





Welcome to Indulge- Where Culinary Excellence Meets Unforgettable Moments
At Indulge we believe that exceptional events deserve exceptional catering. With a passion for culinary artistry and an unwavering commitment to service excellence, we transform your gatherings into unforgettable experiences.

Founded in 2009, Indulge was born out of a shared love for exquisite cuisine and the desire to elevate the standard of catering services.

At Indulge we understand that each event is unique. Whether you're planning a corporate gala, a wedding celebration, or an intimate dinner party, our team works closely with you to curate a menu and dining experience that reflects your vision and exceeds your expectations.

*We look forward to catering
for you*

The Better Together



2024

The Better Together

Includes: 5 hour rental, 1 Sangria per guest, Chef's choice of 3 canapes, Donut Wall, Open Bar Services.

Choose 1 Appetizer, 2 Entrees and 1 Dessert

Appetizers

CAESAR SALAD

Torn Romaine, Kale, Bacon, Aged Parmesan and Cornbread Crumb, Lemon, Creamy Garlic Vinaigrette Easily GF, DF, VG

APPLE ENDIVE SALAD

Aged Cheddar, Celery, Pecan Brittle, Pomegranate, Grilled Lemon Vinaigrette GF, V, N, Easily NF, DF

GREENS FIRST

Picked Herbs, Mixed Greens, Kale, Frisée, Feta, Sunflower Seeds, Crispy Parsnips, Emulsified Grape Vinaigrette GF, V, Easily DF

SWISS CHARD AND BEET SALAD | +\$4/PP

Goat Cheese, Chocolate, Dill, Chervil, Cucumber, Frisee, 5-Spice Plum Vinaigrette, Crispy Parsnip Easily GF, DF

ROASTED BUTTERNUT SQUASH SOUP |+ \$5/PP

Mushroom Dumpling, Maple Cream, Chili Oil GF, V

CORN SOUP |+ \$5/PP

Crispy Prosciutto, Basil, Pea Shoots GF, Easily V





Entrees

Land

OVEN ROASTED HEN BREAST

Duck Fat Roasted Mini Potatoes, Corn and Poblano Ragout, Smoked Bacon and Saskatoon Berry Gastrique, Microgreens GF, Easily DF

72 HOUR BRAISED SHORT RIBS

Roasted Garlic Potato Puree, Mushroom Ragout, Microgreens GF, Easily DF

WOOD GRILLED PORK TENDERLOIN

Roasted Beet and Potato Pave, Pommery Mustard Cream, Microgreens GF, Easily DF

CALI CUT STRIPLOIN | +\$15/PP

Mushroom Ragout, Root Vegetable Kimchi, Roasted Garlic and Truffle Potato Puree, Microgreens GF, Easily DF

ROASTED DUCK BREAST | +\$10/PP

Beet and Potato Pave, Tamarind and Cherry Gastrique, Microgreens GF, Easily DF

Sea

COAL ROASTED SALMON

Cauliflower and Allium Puree, Root Vegetable Kimchi, Microgreens GF, Easily DF

PAN SEARED PICKEREL | +MP/PP

Roasted Fingerling Potatoes, Tomato Beurre Blanc, Microgreens GF

HERB CRUSTED COD | +MP/PP

Garlic Roasted Mini Potatoes, Dashi and Corn Veloute, Microgreens

Earth

BUTTERNUT WELLINGTON

Roasted Squash Wellington, Mushroom and Coconut Cream, Olive Oil Roasted Mini Potatoes V

RED THAI COCONUT CURRY

Coconut Rice, Roasted Chickpeas, Peppers, Broccoli, Carrots, Apple Chutney DF, GF, VG

Dessert

CHOCOLATE MOUSSE CAKE

Strawberry Coulis, Chocolate Crumb V

CARAMELIZED LEMON TART

Blackberry Compote, Fresh Berries V

NEW YORK CHEESECAKE

Summer Berry Coulis V

POPCORN CREME BRULEE

Smoked Vanilla Bean, Shortbread Crumbs, Hard Caramel Topping, Berries V, Easily GF



Let's Brunch



2024

Brunch

Includes: 3 hour rental, 1 Mimosa per guest, Baileys Behind the Bar, Donut Wall, Open Bar Services.

Brunch Grazing Station

CHEESE

Apple Wood Smoked Cheddar, French Brie, Gruyere, Danish Blue, Aged Manchego, Derby Sage, Seasonal Jam, Nuts, Fresh & Dried Fruit, Crackers

MEAT

Prosciutto, Spanish Chorizo, Mortadella, Soppressata, Genoa Salami, Smoked Sausage, Olives, Pickled Vegetables, Mustard, Herb Garlic Focaccia, Crackers

DIPS & CRUDITÉS

House Made Hummus, Pimento Cheese (Olive Oil, Pickled Chilies, Chives), Smoked Labneh (Grated Tomato, Confit Garlic, Dill, Za'atar), Assorted Crackers, Zucchini, Celery, Cucumbers, Peppers, Carrots, Cherry Tomatoes, Mini Naan Bread

FRUIT

Assorted Fresh Fruit and Preserves

SWEETS

Assortment of Breakfast pastries, Macarons, Donut Holes, Churros, Breakfast Loaves.



Composed Brunch Dish

Choose 1 dish for all your guests to enjoy

SMASHED AVOCADO TOAST

Poached Eggs, Smashed Avocado, Feta, Heirloom Tomatoes, Pomegranate, Radish, Dukha, Lemon Wedge, Sourdough

CHICKEN & WAFFLES

Cage-free Chicken, Belgian Waffles, Bacon Jam, Gochujang Aioli, Elmira Maple Syrup, Arugula and Parmesan Salad

HUEVOS RANCHEROS

Crispy Tortilla, Black Bean, Bacon Jam, Avocado Pico, Fried Farm Fresh Egg, sauce Chorron (Tomato Spiked Bernaise), Fresh Herb Salad

BURNT END TACOS

Guacamole, Carolina Root Slaw, Pico de Gallo, Chipotle Aioli, Fresh Herb Salad

SOURDOUGH FRENCH TOAST

Apple Chutney, Vanilla Infused Mascarpone, Roasted Pork Belly, Elmira Maple Syrup, Fresh Herb Salad



All Inclusive Bar

Note: Bar services operate for rental period in your package.

Please note bar packages can be customized and pricing will reflect selections.

Add Additional Hours to bar \$10.00 per person per hour

Standard All Inclusive Bar

No Substitutions

BAR RAIL :

Alberta Pure, Forty Creek Rye, Bacardi Rum, Tanqueray Gin

BEER :

Bud Light, Heineken, Waterloo Dark, Wellington SPA

WINE :

One Bottle of Red and White Wine Per Table - Sommelier's Choice

Option to add a non listed beer of same value to the above selections; Starting at \$3.00+ per guest per addition - depending on current market pricing..

Premium All Inclusive Bar - Add \$20 per person

No Substitutions

PREMIUM BAR RAIL :

Grey Goose Vodka, Crown Royal Rye, Appleton's Rum, Dillon's Gin, Glenfiddich Single Malt Scotch

PREMIUM BEER :

Steamwhistle, Mill St. Organic, Wellington SPA, Bud Light Howell Road Cider, Nicklebrook Headstock

Option to add a non listed beer of same value to the above selections; Starting at \$5.00+ per guest per addition - depending on current market pricing..

Premium Add On to All Inclusive Bar

Option to Add a Premium Listed Beer or Liquor to the All Inclusive Bar Package. \$7.00 per Guest per Selection

Other Bar Services

SIGNATURE COCKTAIL

Priced Accordingly - See Specialty Drink Menu under Bar Services Folder

www.indulgekitchen.ca

Package Details

Your Package Includes:

Day of Venue Coordinator

Harvest tables and chairs

Coffee/Tea Station

Open bar during space rental (see specific package for total hours)

Basic decor (bud vases & candles on tables)

Music (Plug in Sound System)

Includes staffing (Bartenders, Servers and Chef's)

Space rental, Dinnerwares, Cutlery, Linen

Napkins, Glasswares, Parking

1 hour set up, 30 minute tear down

Not Included:

HST - 13%

Floral for Bud Vases

Any specific table decor

Additional Space Rental :

\$250.00 per hour

Give us a follow to see more of our culinary services:



indulgekitchen

