



Event Space

LET'S
CELEBRATE!

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 meeting, a baby shower, or an intimate rehearsal party, our team works closely with you to curate a menu that reflects your vision and exceeds your expectations.

*We look forward to hosting
your event!*

Lets Celebrate!



2024

Social Gatherings

\$250.00 per hour venue rental and create your culinary and beverage package below.

Food Bars

Pizza Bar- Choose 3

\$15 per person

FARMERS DAUGHTER

Peppers, Onion, Mushrooms, Olives V

ALOHA

Grilled Pineapple, Farmers Ham, Onion, Sweet Peppers, Garlic Aioli, Parmesan

MAMA TRIED

Sausage, Pepperoni, Bacon, Onion, Sweet Peppers

PORCH SWING

Smoked Chicken, Farmers Bacon, Onions, Sweet Peppers, BBQ Sauce

LITTLE RASCAL

Double Pepperoni, and Mozzarella Cheese

WHOLLY CHEESES

Mozzarella, American Cheese, Parmesan, Farmers Cheese V

Sandwich Bar

\$15 per person

A Selection of 4 Assorted Gourmet Sandwiches/wraps (one of these is vegetarian)

BROWN BUTTER GRILLED VEGETABLE WRAP

Brown Butter Roasted Peppers, Zucchini, Eggplant, Onions, House Pickles, Aged White Cheddar, Arugula, Pesto Aioli, Totilla Wrap. V

BLT BAGUETTE

Bacon, Lettuce, Tomato, Smoked Gouda, Chipotle Aioli, Baguette

SMOKED TURKEY WRAP

Sliced Roma Tomato, Greens, Red Onion, Maple Pommery, Mustard Aioli, Cucumber, House Pickle, Toritilla Wrap. DF

BULGOGI BEEF BANH MI

Korean BBQ Bulgogi Beef, Pickled Carrot, Red Cabbage, Cilantro, Scallion, Cucumber, Gojuchang Aioli, Baguette. DF



Taco Bar

\$15 per person

One of each per guest.

BBQ BURNT ENDS TACOS

Carolina BBQ Sauce, Root Slaw, Scallions, Basil, Sprouts. DF

FISH TACO

Fogo Island Cod, Root Slaw, Hot Sauce, Chipotle Aioli, Sprouts. DF

CHICKPEA AL PASTOR TACO

Refried beans, Root Slaw, Hot Sauce, Garlic Aioli, Scallions, Sprouts. DF

Social Gatherings

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Grazing Station - Half or Full

Half Graze \$20 per person

Full Graze \$45 per person

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

Canapes

\$60 per dozen. Each selection must be ordered in dozens

KOREAN FRIED CHICKEN

Gojuchang Hot Sauce, Waffle, Sesame Seeds DF

MUSHROOM ARANCINI

Mozzarella, Marinara, Lemon Aioli, Parmesan V

MUSHROOM AND HERB TART

Puff Pastry, Cream Cheese, Fresh Herbs, Roasted Mushrooms V

COCONUT SHRIMP

Pineapple Hot Sauce, Avocado Mousse

COLD-SMOKED SALMON

Pickled Beet, Cucumber, Raita GF

PORK RILETTE

Crostini, Mustard, Pickle.

FRIED SPRING ROLLS

Thai Mango Sauce. V

VEGETABLE GYOZA

Crispy Chili Aiolo V



Platters

FRUIT PLATTER - \$95

Serves 12-15 guests

VEGETABLE AND DIP PLATTER - \$85

Serves 12-15 guests

DONUT WALL - \$10 per person

GOURMET POPCORN - \$5.00 per person

Social Gatherings Plated Menu Options

Includes: Dishware and silverware

Plated Menu One

\$50 per person

APPETIZER

CHOOSE 1 FOR ALL YOUR GUESTS

CAESAR SALAD

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

OR

GREENS FIRST

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

ENTREE

ALL ENTREES SERVED WITH HOUSE CUT FRIES

CHOOSE 1 FOR ALL YOUR GUESTS

SOUTH CAROLINA BBQ CHICKEN SANDWICH

Carolina Slaw, House Pickles, Brioche Bun, Pickles

OR

INDULGE WAYGU BURGER

Wagyu Burger, Aged Cheddar, Onions, Pickles, Tomatos, Lettuce,
Signature Sauce

OR

VEGGIE BURGER

Old Cheddar, Aioli, Herbs, Whole Grain Mustard

DESSERT

MIXED BERRY CRUMBLE

Chantilly

Plated Menu Two

\$65 per person

APPETIZER

CHOOSE 1 FOR ALL YOUR GUESTS

CAESAR SALAD

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

OR

GREENS FIRST

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

ENTREE

CHOOSE 1 FOR ALL YOUR GUESTS

COAL ROASTED CHICKEN

Roasted Mini Potatoes, Bourbon Bacon Cream Sauce. GF

OR

PORK TENDERLOIN

Herbed Mini Potatoes, Pommery Cream Sauce. DF

OR

BEEF SIRLOIN STEAK +\$5/PP

Roasted Garlic Mashed Potatoes, Mushroom Ragout

DESSERT

NEW YORK STYLE CHEESECAKE

Summer Berry Coulis

OR

ASSORTED SEASONAL PIES

Bar Services

Cash Bar

The Cash Bar option is for clients who want to offer bar services to their guests but want their guests to pay for their drink consumption.

How it works:

Bartenders x 1 = \$50/hr per bartender
Indulge provides mix, ice, garnish, glassware.

BAR RAIL :

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

BEER :

Bud Light, Heineken, Waterloo Dark, Wellington SPA

WINE :

House Red and House White

No Substitutions

All Alcoholic Drinks \$9.00 per drink

Soft Drinks \$3.00 per drink

Includes a variety of non-alcoholic soft drinks, juices, water dispensers

**Note: Cash Bar Services operate for length of rental time

Drink Tickets

Purchase Drink Tickets for your guests

All Alcoholic Drinks - \$9.00 per drink ticket

Soft Bar

Assorted Pop and Juices - \$7.50 per person

Coffee and Assorted Tea - \$5.00 per person

Add Both - \$11.50 per person

Specialty Drink

Signature cocktail to be served.

1 cocktail \$10 per guest

2 cocktails \$18 per guest

Choose from:

Mimosa - Sparkling wine and juice bar

Main-Squeeze Margarita - Tequila, Lime juice, Cointreau,

Guava



Package Details

Your Package Includes:

Day of Venue Coordinator

Harvest tables and chairs

Basic decor (bud vases & candles on tables)

Music (Plug in Sound System)

Parking

30 minute set up and 30 minute tear down

Not Included:

HST - 13%

Floral for Bud Vases

Any specific table decor

Staffing:

Staffing Cost: An additional staffing charge may apply dependent on final guest count.

Space Rental :

\$250.00 per hour

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



indulgekitchen

