

FREQUENTLY ASKED QUESTIONS

HOW FAR IN ADVANCE DO WE NEED TO BOOK?

In order to best serve you, we require a minimum notice of 7 business days prior to your event date to accommodate your request. Please contact Dock of the Bay Events at 705-687-7723 or by email at events@Dockofthebay.ca

DO YOU REQUIRE A DEPOSIT?

To secure your event service details, a deposit of 50% of the estimated food and beverage costs are due at time of booking.

WHAT IS THE REQUIRED MINIMUM SPEND AMOUNT?

A minimum spend of \$750 is required. This minimum spend requirement is based on food and beverages prior to taxes, and does not include all items pertaining to the event such as rentals, staffing and delivery.

HOW ARE FEES/RENTALS/STAFFING/SETUP HANDLED?

Staffing, rental and setup charges will be arranged through our events team, based on your requirements.

IS THERE A CANCELLATION FEE?

Other than room rental fee, your deposit is fully refundable unless the function is cancelled with less than three business days (72 hour). Please note that if the function is cancelled with less than two business days (48 hours) notice, you will be charged the full estimated rental, food and beverage costs.

HOW ARE PAYMENTS MADE?

Payment of the final bill, minus any deposits is due at the conclusion of the event by credit card. Dock of the Bay Events and Catering does not offer invoicing services at this time.

IF MY NUMBER OF GUESTS INCREASE OR DECREASE ON THE DAY OF MY FUNCTION, HOW WILL I BE BILLED?

The guaranteed number of guests is required 48 hours in advance of the function. Please note that unless we are notified of a guest count revision, the number contracted originally will be assumed as the guarantee.

DO YOU PROVIDE COFFEE AND TEA SERVICE?

Yes, with a minimum spend met.

DO YOU PROVIDE LINENS?

Yes. Room rental fee will include standard linen, cutlery, table, and chair. There is no deduction if you rent your own.

CAN WE BRING OUR OWN WINE?

Yes. Corkage fee \$25 per bottle will apply on final invoice. Wine has to be purchase from LCBO and licensed.

CAN WE BRING OUR OWN LIQUOR?

No.

DO YOU ACCOMMODATE DIETARY RESTRICTIONS AND ALLERGIES?

Yes. We would be happy to accommodate any request. Please let us know at your earliest convenience so that we may tailor the menu.

CAN WE CUSTOMIZE A MENU TO SUIT OUR NEEDS?

Yes. Our Chefs would be happy to create a custom menu to suit your event.

Dock of the Bay

1110 Bay Street, Gravenhurst, ON. P1P 1Z9

Tel: 705-687-7723 events@dockofthebay.ca

All price are not includes tax and gratuity, menus are subject to change
13% HST and 18% Gratuity will be add to the bill
2015/2016

MENU

PLATER

Crudités and Dip	\$4 (per person)
Bruschetta	\$2.50 (per person)
Domestic and imported cheese	\$5 (per person)
Antipasto	\$7 (per person)
Smoked salmon, prosciutto, and marinated olives and vegetables	
Seafood	\$8 (per person)
Tiger shrimp, scallops, mussels, and calamari, with assorted dipping sauces	

NOTE: 30 ppl purchased provides content for up to sixty

PASS AROUND

Tiger shrimp	\$2 (each)
Mushroom and filo parcel	\$1.75 (each)
Smoked salmon canapé	\$1.50 (each)
Profiterole stuffed with sun dried tomato goats cheese	\$1.50 (each)
Teriyaki chicken skewer	\$2 (each)
Escargot stuffed mushroom	\$1.50 (each)
Mini Quiche	\$1.50 (each)
Fresh Oysters	\$2.50 (each)
Vegetarian spring roll	\$3 (each)

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OPTION 1 – LUNCH BUFFET

\$25 per person

Salad

Spring Greens, Caesar, Potato Salad

Hot

Seasonal Vegetables, Penne Asiago Pasta, Chicken Sorrentina

Dessert

Fresh Seasonal Fruit, Assorted Dessert Squares

Coffee, Tea

OPTION 2 - BUFFET

\$35 per person

Salad

Spring Greens, Caesar, Chef's Choice 2 Salad

Cold

Domestic and Imported Cheese Platter

Antipasto Platter of Smoked Meats, Seafood Marinated Olives and Grilled Vegetables

Hot

Roasted New Potatoes, Seasonal Vegetables, Penne Asiago Pasta

Chicken Sorrentina, Grilled Salmon

or

Roast Pork Carving

Dessert

Fresh Seasonal Fruit, Assorted Dessert Squares

Coffee, Tea

OPTION 3 - BUFFET

\$50 per person

Salad

Spring Greens, Caesar, Tomato Bocconcini, Tuscan Bean

Sundried Cranberry Wild Rice

Cold

Domestic and Imported Cheese Platter

Antipasto Platter of Smoked Meats and Seafood Marinated Olives and Grilled Vegetables

Hot

Seasonal Vegetables, Chicken Sorrentina, Grilled Salmon

Slow Roasted Prime Rib Carving Station, Yorkshire pudding

Dessert

Chef's Selection of Cakes, Pies and Pastries Accompanied with Fresh Seasonal Fruits

Coffee, Tea, Soft Drink Station

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OPTION 4 - PLATED

\$35 per person

Starter

Choice of

Spring heritage greens with sweet peppers, red onions, tomato, cucumbers,
and feta with a balsamic basil vinaigrette

*

House made vegetarian spring rolls with sweet chilli dipping sauce

Main

Choice of

Grilled chicken breast, over mini potatoes,
seasonal vegetables and portabella mushroom sauce

*

Grilled Atlantic salmon over mini potatoes, seasonal vegetables, and basil pesto

Desserts

Choice of

Rhubarb Crisp, Crème Brule

Coffee, Tea

OPTION 5 - PLATED

\$50 per person

Starter

Choice of

Spring heritage greens with sweet peppers, red onions, tomato, cucumbers,
and feta with a balsamic basil vinaigrette

*

House made vegetarian spring rolls with sweet chilli dipping sauce

Main

Choice of

Grilled chicken breast, over mini potatoes,
Seasonal vegetables and portabella mushroom sauce

*

Grilled Atlantic salmon over mini potatoes, seasonal vegetables, and basil pesto

*

Slow roasted 8oz prime rib over mini potatoes,
Seasonal vegetables with yorki and cabernet sauce

Desserts

Choice of

Rhubarb Crisp, New York Cheese Cake, Crème Brule

Coffee, Tea, Soft Drink

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