



Legends
CATERING • SERVICE TRAITEUR

CATERING MENU



COLISÉE DE
MONCTON
COLISEUM



PERFECT PLATTERS

TRIO OF WARM DIPS

Pimento cheese, spinach and asiago, bacon tomato and scallion.

Served with crackers, bread and crisps.

\$70 (30-40 people)

DIPS & THINGS

Hummus, guacamole, french onion dip, and fresh salsa.

Served with bakery bread, crackers and corn chips.

Small \$35 (10-15 people)

Medium \$45 (20-35 people)

Large \$60 (36-50 people)

FANCY FRUIT

Selection of fresh seasonal fruit with yogurt dip.

Small \$40 (10-15 people)

Medium \$70 (20-35 people)

Large \$90 (36-50 people)

VEGETABLE TRAY

Fresh vegetables with house-made dip.

Small \$35 (10-15 people)

Medium \$50 (20-35 people)

Large \$70 (36-50 people)

CLASSIC DELI MEAT & CHEESE PLATTER

Sliced deli meat and three classic cheeses with bakery bread, crackers and accompaniments.

Small \$50 (20-35 people)

Large \$75 (36-60 people)

DOMESTIC & IMPORTED CHEESE

Selection of local and imported fine cheeses with seasonal fruit, bakery bread, crackers and compotes.

Small \$50 (10-15 people)

Med \$90 (20-35 people)

Large \$140 (36-60 people)



PERFECT PLATTERS

ANTIPASTO PLATTER

Selection of cured meats, pickled vegetables and pâté with bakery bread, crackers and accompaniments.

Small \$45 (10-15 people)

Medium \$65 (20-35 people)

Large \$90 (36-50 people)

WHOLE SIDE SALMON

Choice of hot smoked or gravlax style with crisps, caper cream cheese, pickled onion and citrus.

\$90 per side (20-29 people)

CHICKEN WINGS

Crispy fried chicken wings with an assortment of sauces and dips.

\$187 (100 wings)

\$375 (200 wings)

TEA SANDWICHES & PINWHEELS

Egg salad, curry chicken, tuna salad, cucumber and cream cheese, ham and Swiss.

Small \$36 (24 pieces)

Medium \$72 (48 pieces)

Large \$102 (68 pieces)

GOURMET BAGUETTE SANDWICHES

Half-size sandwiches on French baguette. Smoked-salmon salad, ginger chicken banh mi with hoisin mayo, cubano with roast pork and ham, italian beef, and mushroom LT with chipotle mayo.

Small \$72 (24 pieces)

Medium \$144 (48 pieces)

Large \$170 (68 pieces)

SWEETS PLATTER

Assortment of local and house-made desserts.

\$80 (40 pieces)



HORS D'OEUVRES

PRICED PER DOZEN

HOT

VEGETABLE PAKORA (V, GF)	\$20	ARANCINI	\$18
D&A BEEF SLIDERS	\$28	HOUSE-MADE MINI MEATBALLS	\$20
CRISPY FRIED SHRIMP	\$30	POLENTA FRIES (GF)	\$20
CHILI CHICKEN FLAUTAS	\$21	MINI FISH & CHIPS (GF)	\$20
CAJUN-STYLE CRAB CAKE	\$24	BACON-WRAPPED SCALLOP	\$38
PORK EMPANADAS	\$24	SKEWER	
FALAFEL SLIDERS (VV)	\$24		



HORS D'OEUVRES

PRICED PER DOZEN

ASK US ABOUT SPECIALTY
DESIGNED MENUS

COLD

LARGE SHRIMP COCKTAIL	\$28	TOMATO BRUSCHETTA	\$20
MINI LOBSTER ROLLS	\$30	CAPRESE SKEWERS (V, GF)	\$20
CURED SALMON CANAPÉ	\$20	RAMEN DEVILED EGGS (V, GF)	\$18
SMOKED HADDOCK PATE	\$24	CUCUMBER BOWL (V)	\$18
TINY TUNA TACOS (GF)	\$28	HAM & CHEESE PINWHEELS	\$18
LOCAL OYSTERS	MP	BACON & CHIVE QUICHE	\$20



BREAKS

MID-MORNING BOOST

Assorted house made muffins.
Seasonal fruit platter.
Coffee and tea.

\$6.50++ PER PERSON

AFTERNOON PICK-ME-UP

Fruit, berries, yogurt and granola.
Assorted tea sandwiches.
Fresh vegetables and dip.
Coffee and tea.

\$8.50++ PER PERSON

SWEET TOOTH

Freshly baked assorted cookies.
House-made biscuits and jam.
Coffee and tea.

\$6++ PER PERSON

MINIMUM 25 PEOPLE



Frequently Asked

12-Cup Pot of Coffee	\$15
60-Cup Pot of Coffee	\$72
100-Cup Pot of Coffee	\$120
12-Cup Pot of Tea	\$12
12-Cup Pot of Hot Chocolate	\$15
50-Cup Pot of Hot Chocolate	\$72

Priced Per

Assorted Muffins	\$2.75
Assorted Danishes	\$2.25
Assorted Cookies	\$2
Cinnamon Rolls	\$3
Assorted Mini Yogurts	\$2.50
Assorted Beverages	\$2.25
Assorted Juice Pitchers	\$12.50
Assorted Squares	\$2.50



BREAKFAST BUFFET

LEGENDS' CONTINENTAL

Assorted chilled juices and mini yogurts.

Freshly baked muffins and pastries.

Assortment of cereal and sliced fruit.

Coffee and tea.

\$9++ PER PERSON

TRADITIONAL BREAKFAST

Assorted chilled juices and fruit salad.

Freshly baked muffins and danish.

Scrambled eggs, home fries, bacon and sausages.

Coffee and tea.

\$13.50++ PER PERSON

THE MONCTONIAN

Biscuits and butter.

Fruit and seasonal berries.

Blueberry pancakes with New Brunswick maple
syrup.

Cheesy scrambled eggs, bacon and sausages.

Coffee and tea.

\$14.50++ PER PERSON

MINIMUM 25 PEOPLE



BREAKFAST BUFFET

GREAT CANADIAN

New Brunswick blueberry pancakes
with maple syrup.

Fish and potato cakes with house-made chow.

Old fashioned molasses beans.

Scrambled eggs with scallions.

Coffee and tea.

\$17++ PER PERSON

MINIMUM 25 PEOPLE

BREAKFAST ADD-ONS

Priced Per Person

Assorted cereal and milk \$3

Breakfast cheese and fruit \$5

Muffins \$2.75

Bacon \$3

Sausage \$3

Scrambled eggs \$2.25

Assorted danish \$2.25



WORKING LUNCH

MEXICAN BUFFET

Chicken and black bean burritos with
seasoned rice and jack cheese.

Salsa and sour cream.

Tortilla salad with chili lime ranch.

Spiced potato wedges.

Butter tarts.

Coffee and tea.

\$15.50++ PER PERSON

BUILD YOUR OWN GOURMET SANDWICH

Bakery fresh bread.

Curry chicken salad, hummus and grilled
vegetables, roast beef, ham, turkey, genoa
salami and pickles.

Gourmet condiments.

Soup of the day OR artisan salad.

Assorted cookies.

Coffee and tea.

\$16++ PER PERSON

MINIMUM 25 PEOPLE



WORKING LUNCH

BRUNCH

Assorted quiche of the day.
Spiced home fries.
Legends salad or soup of the day.
Fruit and honey yogurt salad.
Coffee and tea.

\$15++ PER PERSON

MEDITERRANEAN

Lemon, garlic chicken with tzatziki and hummus.
Pickles, pita and accompaniments..
Lebanese spiced rice.
Fattouch salad with lemon dressing.
Yogurt cake.
Coffee and tea.

\$18++ PER PERSON

MINIMUM 25 PEOPLE

SOUP & SANDWICH

Assorted sandwiches on bakery bread.
Chef's soup of the day.
Cookies, coffee and tea.

\$13++ PER PERSON

NO MINIMUM



WORKING LUNCH

PIZZA BUFFET

Pepperoni.
Chicken, spinach and feta.
Caesar salad.
Pasta salad.
Italian lemon cake.
Coffee and tea.

\$15++ PER PERSON

COUNTRY FAVOURITE

Braised beef or chicken stew with root
vegetables.
House made cheese biscuits.
Seasonal garden salad with basil lemon
dressing.
Local bakery squares.
Coffee and tea.

\$16++ PER PERSON

MINIMUM 25 PEOPLE



WORKING LUNCH

ON THE LIGHTER SIDE

Savoury rubbed chicken breast.

OR

Cornmeal crusted haddock.

Choice of house or Caesar salad.

Brown rice pilaf.

Fresh fruit salad with green tea syrup.

Coffee and tea.

\$15.50++ PER PERSON

BYO BURGER

Grilled beef patty on brioche bun.

Ketchup, mustard, relish, mayo, onion jam,
and house-made sauce.

Fresh fixings and cheddar cheese.

Crinkle-cut fries.

Brownies.

Coffee and tea.

\$20++ PER PERSON

MINIMUM 25 PEOPLE



WORKING LUNCH

CHINESE BUFFET

Chicken and vegetable stir-fry with sesame ginger sauce.

Turmeric scented basmati rice. Vegetable eggrolls and plum sauce.

Chocolate pudding jars.

Coffee and tea.

\$18++ PER PERSON

MINIMUM 25 PEOPLE



CROWD PLEASER BUFFET

SALADS & SIDES

Legends Salad
(lettuce, granola, roasted roots and shallot
vinaigrette)

Marinated roasted potato.
Seasonal buttered vegetables.

THE MAIN

Chicken Supreme
(savory rub and charred tomato jus)

OTHER INDULGENCES

Apple crisp.
Rolls and butter.
Coffee and tea.

MINIMUM 25 PEOPLE

\$27++ PER PERSON



SOUTHERN FEAST

SALADS & SIDES

Pickled beet slaw.
Cauliflower gratin.
Yukon and sweet mashed potato.

THE MAIN

Smoked pork loin with red-eye gravy.

OTHER INDULGENCES

Buttermilk biscuits and butter.
Blueberry cobbler with cinnamon whipped
cream.
Coffee and tea.

MINIMUM 25 PEOPLE

\$26++ PER PERSON



KEEPING IT LI_{GH}T BUFFET

SALADS & SIDES

Spiraled vegetable salad.
Green beans in tomato and allspice.
Grain and rice pilaf with fresh herbs.

THE MAIN

Maple mustard baked salmon with charred
lemon.

OTHER INDULGENCES

Strawberry shortcake jars and fresh fruit.
Rolls and butter.
Coffee and tea.

MINIMUM 25 PEOPLE

\$32++ PER PERSON



SMOKED BRISKET BUFFET

SALADS & SIDES

Spinach and pecan salad with dried cranberries
and maple apple vinaigrette.

Mustard and vinegar coleslaw.

Molasses baked beans.

Mac & cheese.

Sweet corn and pimento hush puppy.

THE MAIN

House-brined, rubbed, and smoked brisket
with roasted tomatillo salsa.

OTHER INDULGENCES

Red velvet cupcakes with cream cheese
frosting.

Coffee and tea.

MINIMUM 25 PEOPLE

\$32++ PER PERSON



NOBLE FEAST BUFFET

SALADS & SIDES

Caesar Salad

(Romaine, croutons, bacon, parmesan and house dressing)

Arugula Salad

(toasted granola, dried cranberries, shaved vegetables and citrus dressing)

Sweet potato and goat cheese pavé.

Green beans with slivered almonds and butter.

THE MAINS

Cornmeal crusted crispy cod with remoulade.

Slow roasted pork belly with sweet maple glaze.

Smoked BBQ chicken with cranberry BBQ sauce and herbs.

OTHER INDULGENCES

Mini crème brûlée, mini donuts, rich chocolate cake, lemon tarts and desserts.

Bakery rolls and butter.

Coffee and tea.

MINIMUM 25 PEOPLE

\$50++ PER PERSON



MAIN ADD-ONS

Seared Haddock

Panko and parmesan crust with crispy capers and charred lemon.

\$6.50++ per person

Atlantic Salmon

Lime, chili and sesame rub with miso maple glaze.

\$10++ per person

Salted Cod Potato Cakes

Salted cod and potato cakes, tomato chow and scallions.

\$5++ per person

Pork Loin Chops

Brine, marinated and rubbed center cut chops with onion apple chutney.

\$6.50++ per person

BBQ Chicken

Bone in, slow cooked, tangy BBQ sauce and fresh herbs.

\$10++ per person

Beef Sirloin Medallions

Grilled, rosemary jus, roasted onion and garlic.

\$10++ per person

Beef Brisket

House-rubbed and smoked beef with roasted tomatillo sauce.

\$9++ per person

Falafel Fritters (V)

Falafel with garlic tahini sauce, roasted tomato, grilled vegetables and fresh herbs.

\$5++ per person



SIDE ADD-ONS

Garden Salad
\$3++ per person

Caesar Salad
\$3.50++ per person

Legends Salad
(lettuce, granola, roasted roots and shallot vinaigrette)
\$3++ per person

Vegetarian Soup of the Day
\$4++ per person

Soup of the Day
\$5++ per person

Smoked Haddock Chowder
\$6++ per person

Beef Chili
\$6++ per person


Classic Rice Pilaf
\$3++ per person

Sour Cream Mashed Potato
\$3.50++ per person

Fresh Cut Fries
\$3++ per person

Marinated Vegetables
\$4++ per person

Mac & Cheese
\$5++ per person



BUILD YOUR OWN PLATED DINNER

Minimum: 50 people & 2 courses

Maximum: 325 people

APPETIZERS

Legends Salad

Artisan greens, gluten free granola, roasted root vegetables, Parmesan and shallot vinaigrette.

\$9++ per person

Simple Salad

Classic garden salad with house-made buttermilk dressing.

\$7++ per person

Wedge Salad

Crisp iceberg lettuce, bacon, tomato, blue cheese dressing and crispy fried onions.

\$9++ per person

Salmon Lox (1.5 oz.)

House-cured salmon, marble rye, tobiko, whipped cream cheese, sprouts, crispy capers and confit tomato.

\$13++ per person

Slow Roasted Pork Belly (3 oz.)

Coriander rub, apple fennel slaw, parsnip crisps, and sweet soy glaze.

\$10.50++ per person

New Orleans BBQ Shrimp (4)


Slow-cooked savoury shrimp, cornbread and charred corn relish.

\$12.50++ per person

Arancini (3)

Crispy, cheesy fried risotto, mozzarella, fresh herbs with smoked tomato sauce.

\$10++ per person



BUILD YOUR OWN PLATED DINNER

Minimum: 50 people & 2 courses

Maximum: 325 people

MAINS

Chicken Supreme

Savoury-rubbed and roasted chicken beast, buttery mashed potato, seasonal vegetables and chicken jus.

\$26++ per person

Bacon-Wrapped Chicken

Sous-vide wrapped chicken roulade, mushroom stuffing, sweet potato puree, buttered green beans, fresh garden sprouts and jus.

\$26++ per person

Pork Loin Chop

Maple coriander, roasted brussel sprouts, Parmesan polenta cake with confit tomato puree and apple raisin chutney.

\$23++ per person

Braised Beef Brisket

Melt in your mouth beef, rich beef reduction, cauliflower parsnip puree, roasted baby vegetables and potato crisps.

\$28++ per person

Salmon (6 oz.)

Old bay spice rub, smoked corn cream, pickled pimento relish, molasses glazed root vegetables and grain pilaf.

\$30++ per person

Slow Roasted Duck Leg

Slow roasted and 7 spiced, cream barley and ricotta risotto, charred asparagus and mushrooms, and cherry bitters sauce.

\$28++ per person



BUILD YOUR OWN PLATED DINNER

Minimum: 50 people & 2 courses

Maximum: 325 people

DESSERTS

Crème Brûlée

Baked, chilled, vanilla custard with caramelized sugar top.

\$6++ per person

Chocolate Cake

Rich and dense chocolate cake, stout caramel sauce and boiled icing.

\$6++ per person

Baked Doughnut

Classic baked doughnut, sour pineapple preserve and coconut dulce de leche.

\$6.50++ per person

Strawberry Shortcake

Macerated strawberries, house-baked biscuits and vanilla whipped cream.

\$7++ per person

Apple Crisp

Local NB apples, sugar, and oat crumb with vanilla whipped cream.

\$7++ per person

Local Cheese Plate

3 local cheeses, fresh fruit and crackers.

\$14++ per person

All deserts are accompanied by
coffee and tea.



BAR SERVICES

House Standards

Domestic Beer	\$5
Local Craft Beer	\$6.25
Imported Beer	\$6.25
Craft Cider	\$6.25
House White Wine	\$5
House Red Wine	\$5
Coolers	\$6.25

Well Shots

Rum	\$5
Vodka	\$5
Gin	\$5
Whisky	\$5
Scotch	\$5



Bottled Wine

White

Smoky Bay Pinot Grigio	\$26
Two Oceans Moscato	\$26
Finca Las Moras Barrel Select Chardonnay	\$32
Oyster Bay Marlborough Sauvignon Blanc	\$44
Nova 7	\$54

Red

Smoky Bay Cabernet Sauvignon	\$26
Norton Barrel Select Malbec	\$29
Woodbridge Merlot	\$30
Finca Las Moras Barrel Select Cabernet Sauvignon Syrah	\$32
Oyster Bay Marlborough Pinot Noir	\$54



RENTALS

Equipment per day

Projector	\$60
Screen	\$60
Podium & wired mic	\$25
Wireless mic	\$42
Lapel mic	\$42
Laptop (per hour)	\$30
Chair covers	\$3

Labour per hour

On-site AV tech	\$30
Extra servers	\$25
Chef-attended	\$50

LEGENDS RESTAURANT

\$500 (EVENT DAY)
\$250 (SET-UP DAY)

Our award-winning culinary team can provide buffet, plated and many other food service styles to complement your event.

- 2,970 sq. ft.
- 55' x 54'
- **Access:** Entrance C
- Meeting Rooms A, B, & C serve as breakout spaces
- WI-FI available
- Free parking
- **PA system:** included in the room

CAPACITIES

ROUNDS OF 8 (BUFFET IN ROOM)

160

ROUNDS OF 8 THEATRE-STYLE

224

256

CASUAL

HOLLOW SQUARE

300

48

U-SHAPED

CLASSROOM

36

104





MEETING ROOMS A-C

**\$200 (EVENT DAY)
\$100 (SET-UP DAY)
PER ROOM**

Perfect for breakout spaces for larger events. Three (3) meeting rooms, similar in size, can be connected to create one larger space.

- 707 sq. ft.
- 22.6' X 31.3'
- **Access:** Entrance C
- WI-FI available
- Free parking
- **PA system:** additional \$90

CAPACITIES (PER ROOM)

ROUNDS OF 8	THEATRE-STYLE
40	50
CASUAL	HOLLOW SQUARE
48	24
U-SHAPED	CLASSROOM
24	30

CAPACITIES (COMBINED)

ROUNDS OF 8	THEATRE-STYLE
136	192
CASUAL	HOLLOW SQUARE
144	60
U-SHAPED	CLASSROOM
38	N/A

MEETING ROOM D

\$350 (EVENT DAY)
\$175 (SET-UP DAY)

Meeting Room D is an ideal space for receptions, parties, and meetings. Located at the back of the Coliseum, this space comes with a dedicated entrance and parking area.

- 3,042 sq. ft.
- **Front section:** 63' x 36'
- **Back section:** 43' x 18'
- **Access:** Door 22
- WI-FI available
- Free parking
- **PA system:** additional \$90

CAPACITIES

ROUNDS OF 8	THEATRE-STYLE
120	119
CASUAL	BOARDROOM
144	46
U-SHAPED	CLASSROOM
27	66





MEETING ROOM E

\$100 (EVENT DAY)
\$50 (SET-UP DAY)

Meeting Room E is the perfect location for seminars and boardroom meetings. This room also opens up to the Coliseum and is an ideal space for a premium trade show booth.

- 640 sq. ft.
- 16' x 40'
- **Access:** Door 22
- WI-FI available
- Free parking
- **PA system:** additional \$90

CAPACITIES

ROUNDS OF 8	THEATRE-STYLE
36	40
CASUAL	BOARDROOM
40	14
U-SHAPED	CLASSROOM
16	18

OFFICES A-C

**\$100 (EVENT DAY)
\$50 (SET-UP DAY)
PER OFFICE**

Our three (3) offices serve as great work spaces for trade show clients, or for independent meetings. Offices A & B can be configured to one larger space.

- **Access:** Main Entrance
- WI-FI available
- Free parking

A

242 SQ. FT. 22' X 11'

B

176 SQ. FT. 16' X 11'

C

220 SQ. FT. 20' X 11'

CAPACITIES (PER OFFICE)

ROUNDS OF 8 THEATRE-STYLE

10

20

CASUAL

20

BOARDROOM

10

U-SHAPED

12

CLASSROOM

12



A large indoor event space, likely a convention hall, featuring a high ceiling with exposed steel beams and industrial lighting. The space is illuminated with vibrant blue light, creating a dramatic atmosphere. Several large, white, draped structures hang from the ceiling, resembling sails or large umbrellas. In the foreground, a man in a dark suit is seen from behind, looking towards the stage area. The floor is a light-colored, polished surface. The overall scene suggests a high-end event or conference.

HALL C

\$800 (EVENT DAY)
\$400 (SET-UP DAY)

Looking for a large banquet space to accommodate your group? Look no further. Exhibition Hall C can easily be transformed into a banquet hall to serve your needs.

- 25,000 sq. ft.
 - Modifiable
- 100' x 250'
- **Access:** Entrance C
- Loading dock
- WI-FI available
- Free parking

CAPACITIES

ROUNDS OF 8: 200-800



General Information

Prices

All food and beverage prices are subject to gratuities (15%) plus HST (15%).

Prices are subject to change.

Menu Planning

In order to ensure that we have your menu choice(s), we ask that you advise us of your selection **21 days** prior to your event. We also ask that you advise us of any dietary restrictions **7 days** prior to your event. Custom menus may require more more lead time to source ingredients.

To ensure that all requirements are agreed upon, we ask that a copy of the **event order** be signed and returned to the Events Manager **10 days** prior to your event.

Guaranteed Attendance

We require a guaranteed attendance number no later than **72 business hours** prior to your event. If a number is not provided, we will prepare and charge for the original quote (or the actual attendance, whichever is greater).

Should the number of guests change significantly from the original number, we reserve the right to provide an alternate room best suited for your group. We can provide 5% over the guaranteed amount on the day-of the event, anymore cannot be guaranteed unless we are notified 72 hours before.

Cancellation (due to weather)

Our cancellation policy due to weather is as follows:

- **2 to 4 days** before the event, **50%** of the order will be charged to the event;
- **on the day before** the event, **75%** of the order will be charged to the event; and
- **on the day of the event**, the **full order amount** will be charged to the event.

Deposits

All clients who wish to book catering and/or rooms, must provide a minimum deposit of \$250 or 50% of the estimated amount of the event, whichever is less.

Individuals

Payment of the actual cost of the event must be made on the day of the event before the conclusion of the event by the individual to the Moncton Coliseum box office.

Corporate

For corporate clients in good standing (no amount owing past 30 days), the actual cost of the event will be invoiced to the billing address provided with a 30 net days to pay.

Should your event be cancelled within 60 days of the event date, any and all charges shall be refunded (unless charges have occurred prior to the event).

Health and Safety

Health and Safety Regulations prohibit guests from removing any food and beverage products after the function and from bringing in outside food.

The Moncton Coliseum and Legends will not be responsible for the damages to or loss of any articles left in the venue prior to or after any function.

Alcohol

We can operate a host bar (single bill based on consumption) or cash bar (guests pay for own drinks) at your request.

Should the bar revenue be less than \$500 per bar, a bartender charge of \$25 per hour will apply (minimum 4 hours).

Alcohol will not be served past 1am. Last call will take place 1 hour before service ends.