

**Legends**  
CATERING • SERVICE TRAITEUR



..... *weddings* .....

# Congratulations



You've taken the first steps towards planning your special day; now let us help you make this experience a memorable one.

We offer an expansive event space to host weddings of varying sizes, from intimate groups to larger gatherings of up to 200 seated guests. Breakout rooms are available for use when events require more space to accommodate a variety of wedding-related events, such as engagement parties, bridal showers, rehearsal dinners, ceremonies, and receptions.

Our experienced and award-winning culinary team is sure to delight in providing you and your loved ones with a delicious meal that you'll remember for years to come.

*eat, drink, and be married*



# I DO

Use of Legends Room

**\$500**

(additional \$200 if ceremony held on site in adjacent room)



Reception-Style Hors'  
D'oeuvres and Platters  
(choice of 3)

Cash or Host Bar

Tables, Chairs and Linens

**\$15++ per person**



# CELEBRATION

Use of Legends Room

**\$500**

(additional \$200 if ceremony held on site in adjacent room)



3-Course Buffet

Cash or Host Bar

Tables, Chairs and Linens

Chair Covers

Votive Candles

**\$31++ per person**



# FOREVER

Use of Legends Room

**\$500**

(additional \$200 if ceremony held on site in adjacent room)



Early Reception with Domestic & Imported Cheeses

3-Course Buffet

Cash or Host Bar

Tables, Chairs and Linens

Chair Covers

Votive Candles

**\$36.50++ per person**



# LEGENDARY

Use of Legends Room

**\$500**

(additional \$200 if ceremony held on site in adjacent room)



Early Reception with Domestic & Imported Cheeses

3-Course Buffet

House Wine Bottles at Tables (1 red & 1 white per table)

Cash or Host Bar

Chair Covers

Votive Candles

**\$43++ per person**



# hors d'oeuvres & platters

## HORS D'OEUVRES (PER DOZEN)

vegetable pakora (v, gf)

d&a beef sliders

crispy fried shrimp

chili chicken flautas

cajun-style crab cake

pork empanadas

falafel sliders (vv)

large shrimp cocktail

mini lobster rolls

cured salmon canapé

smoked haddock pate

tiny tuna tacos (gf)

arancini

house-made mini meatballs

polenta fries (gf)

mini fish & chips (gf)

bacon-wrapped scallop skewer

tomato bruschetta

caprese skewers (v, gf)

ramen deviled eggs (v, gf)

cucumber bowl (v)

ham & cheese pinwheels

bacon & chive quiche

---

## RECEPTION PLATTERS

### TRIO OF WARM DIPS

Pimento cheese, spinach and asiago, bacon tomato and scallion. Crackers, bread and crisps.

### DIPS & THINGS

Hummus, guacamole, french onion dip, and fresh salsa. Bakery bread, crackers and corn chips.

### FANCY FRUIT

Selection of fresh seasonal fruit with yogurt dip.

### CLASSIC DELI MEAT & CHEESE PLATTER

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



# 3-course buffets

## **CROWD PLEASER**

### **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.

**Standard Buffet Included in Package**

## **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.

**Standard Buffet Included in Package**







# upgrade your buffet

## SMOKED BRISKET

### 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.

**\$5++ per person**

## NOBLE FEAST

### 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.

**\$23++ per person**



## KEEPING IT LIGHT 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.

**\$5++ per person**





# late night add-ons

## CLASSIC NACHO BAR

Corn chips, salsa, sour cream, and cheese sauce. Add guacamole for \$0.50++ per person.

**\$5++ per person**

## MONTREAL POUTINE BAR

Golden fries, gravy, and real cheese curds.

**\$5++ per person**



## SLIDERS & FRIES

Local beef sliders with bacon, cheese, pickle with shoestring fries.

**\$8++ per person**

## HAND-TOSSED PIZZA

Traditional Italian pie.  
Margherita.  
Pesto & artichoke.

**\$8++ per person**



## LOCAL CHEESE RECEPTION

A selection of east coast cheeses with condiments, crackers and garnishes.

**\$10++ per person**

## GOURMET NACHO BAR

Tortilla chips, cheese, cheese sauce, pulled pork, BBQ chicken, green onion, tomato, onion, salsa, sour cream and guacamole.

**\$12++ per person**



## GOURMET POUTINE BAR

Scratch gravy, real cheese curds, golden fries, braised beef, hot peppers, crispy chicken bites, and salsa Verde aioli

**\$12++ per person**

## WINE & CHEESE

Glass of our finest local wine and gourmet cheese produced by our local cheese makers.

**\$15++ per person**





# other add-ons

## A TOAST TO YOU

3 oz. glass of sparkling wine for the perfect toast. Choice of Chef's Canada's Kitchen Party Award-Winning *Mott's Landing Brute Classic* or *Nova 7*.

\$6++ per person

## HOUSE WINE

Bottles of red and white house wine at the tables (1 glass per guest).

\$6.50++ per person

---

## SPARKLING WINE RECEPTION

A glass a fine sparkling wine for each guest.

\$10++ per person

## CANDY TABLE

An assortment of fun classic candy and some new age, delicious confections.

\$300++ (50-75 people)  
\$375++ (75-130 people)  
\$450++ (130-225 people)

---

## S'MORE STATION

Bring the outdoor wedding experience indoors! Melted marshmallows sandwiched between delicious graham crackers and decadent milk chocolate squares.

\$5.50++ per person

## COAT-CHECK

Attended coat-check.

\$15+ per hour



# 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.


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.

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.

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

