



**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)

Medium \$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, mushroom, lettuce and tomato 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  | Assorted Muffins        | \$2.75  |
| 60-Cup Pot of Coffee        | \$72  | Assorted Danishes       | \$2.25  |
| 100-Cup Pot of Coffee       | \$120 | Assorted Cookies        | \$2     |
| 12-Cup Pot of Tea           | \$12  | Cinnamon Rolls          | \$3     |
| 12-Cup Pot of Hot Chocolate | \$15  | Assorted Mini Yogurts   | \$2.50  |
| 50-Cup Pot of Hot Chocolate | \$72  | 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 danishes \$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<sub>GH</sub>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 centre 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 breast, 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 seven-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 desserts 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







# 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. Any more cannot be guaranteed unless we are notified 72 hours before your event.



# Cancellation

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 non-refundable 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 from the premises 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 1 a.m. Last call will take place 1 hour before service ends.