

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)



Three-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

Three-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

Three-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 pakoras (v, gf)

d&a beef sliders

crispy fried shrimp

chili chicken flautas

cajun-style crab cakes

pork empanadas

falafel sliders (vv)

large shrimp cocktail

mini lobster rolls

cured salmon canapés

smoked haddock pâté

tiny tuna tacos (gf)

arancini

house-made mini meatballs

polenta fries (gf)

mini fish & chips (gf)

bacon-wrapped scallop skewers

tomato bruschetta

caprese skewers (v, gf)

ramen deviled eggs (v, gf)

cucumber bowl (v)

ham & cheese pinwheels

bacon & chive quiches

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.



Three-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 Three-Course
Buffet Packages**

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 Three-Course
Buffet Packages**





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 of 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'MORES 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 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.

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 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.

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

