



NIGHTJAR DINER COMPANY

325 CENTRAL AVENUE NORTH, SWI.CUR.,SK.

CATERING & EVENTS

NIGHTJAR



CATERING PACKAGES

WHAT WE DO



NIGHTJAR DINER CO. REALLY IS THE WAYWARD PRAIRIE DINER – BUT NOT HOW YOU MIGHT EXPECT: WE OPEN A LITTLE LATER, OUR MENU IS INTENTIONALLY PARED DOWN, WE HAVE BOOZE.

WE’VE TAKEN INSPIRATION FROM THE CLASSIC SMALL-TOWN PRAIRIE DINER & WE’VE ASKED OURSELVES: WHERE CAN WE INNOVATE? HOW CAN WE TAKE DINER FOOD TO THE NEXT LEVEL?

THAT’S WHAT EXCITES US.

LOCATED IN DOWNTOWN SWIFT CURRENT, SASK., AT **325 CENTRAL AVENUE NORTH**, NIGHTJAR DINER CO. OFFERS FREE PARKING AFTER 5 PM & A PRIVATE, COMFORTABLE DINING ROOM WITH SEATING FOR **UP TO 50 GUESTS**.

COME AS YOU ARE – NO DRESS CODES, NOTHING FANCY.

JUST GOOD FOOD, MADE WELL, FOR YOU.



THANK YOU!



NIGHTJAR DINER CO.

BELIEVES THAT GREAT FOOD
& WELCOMING HOSPITALITY

CREATE UNFORGETTABLE MOMENTS. WHETHER YOU'RE PLANNING A WEDDING, A MILESTONE CELEBRATION, A CORPORATE GATHERING, OR JUST AN EXCUSE TO BRING GOOD PEOPLE TOGETHER, WE'RE HERE TO MAKE YOUR EVENT SEAMLESS, STRESS-FREE & DELICIOUS.

OUR CULINARY TEAM TAKES PRIDE IN CRAFTING THOUGHTFUL, FROM SCRATCH MENUS FEATURING SEASONAL INGREDIENTS & WHENEVER POSSIBLE, LOCALLY SOURCED PRODUCTS THAT SHOWCASE THE BEST OF SASKATCHEWAN.

FROM INTIMATE GATHERINGS TO LARGE-SCALE CELEBRATIONS, WE OFFER FLEXIBLE CATERING OPTIONS DESIGNED TO SUIT YOUR VISION – WHETHER THAT MEANS A RELAXED COCKTAIL RECEPTION, A MULTI-COURSE PLATED DINNER, OR A LIVELY BUFFET.

NIGHTJAR DINER CO. IS MORE THAN JUST A VENUE – WE'RE YOUR PARTNERS IN CREATING AN EXPERIENCE THAT FEELS EFFORTLESS. FROM MENU PLANNING TO EXECUTION, OUR TEAM IS HERE TO ENSURE THAT YOU & YOUR GUESTS CAN FOCUS ON WHAT MATTERS MOST: **ENJOYING GREAT FOOD, MADE WELL FOR YOU.**

We can't wait to help bring your event to life!

Why book private?

BECAUSE SOMETIMES, IT'S JUST BETTER WHEN IT'S ALL YOURS. NO STRANGERS AT THE NEXT TABLE, NO AWKWARD WAITS – JUST YOU, YOUR PEOPLE & A SPACE THAT'S ENTIRELY YOURS FOR THE NIGHT. FROM THOUGHTFUL MENUS TO ATTENTIVE SERVICE, WE WORK WITH YOU TO BRING YOUR VISION TO LIFE – BEAUTIFULLY, EFFORTLESSLY & WITH NO SURPRISES.



THIS IS HOSTING, MADE EASY.

ALL PRIVATE BOOKINGS INCLUDE EXCLUSIVE USE OF OUR DINING SPACE, WITH ACCESS BEGINNING AT 3:00 PM. PRIVATE DINING EVENTS START AT THE FOLLOWING MINIMUMS (BEFORE TAXES & GRATUITY):

MONDAY & TUESDAY: \$3,000

WEDNESDAY & THURSDAY: \$3,250

FRIDAY & SATURDAY: \$4,500

SUNDAY: AN ADDITIONAL ROOM FEE WILL BE ADDED TO THE FINAL BILL

THESE MINIMUMS APPLY TO TOTAL CONSUMPTION FOR THE EVENING, INCLUDING BOTH FOOD & BEVERAGE SELECTIONS. YOUR FINAL COST WILL DEPEND ON YOUR MENU CHOICES & BAR PREFERENCES, BUT WE'LL WORK CLOSELY WITH YOU IN ADVANCE TO ENSURE EVERYTHING IS CLEAR.

NO SURPRISES, JUST GOOD PLANNING.

PRIVATE DINING

ADDITIONAL DETAILS

DEPOSITS

TO SECURE YOUR DATE & FINALIZE YOUR BOOKING, A ROOM RENTAL FEE MAY BE REQUIRED AS A DEPOSIT.

THE AMOUNT WILL BE CREDITED TO YOUR FOOD & BEVERAGE PURCHASES AT THE TIME OF BILLING.

ADDITIONAL RENTALS

WE WORK WITH SEVERAL EXCELLENT EVENT PLANNERS WHO CAN HELP BRING YOUR VISION TO LIFE.

IF YOUR EVENT REQUIRES ADDITIONAL RENTALS – SUCH AS LINENS OR AUDIO/VISUAL EQUIPMENT – LET US KNOW & THOSE COSTS WILL BE ADDED TO YOUR FINAL BILL.

CONFIRMATION & PRICING

NIGHTJAR DINER CO. CREATES MENUS & PRICING BASED ON SOURCING THE BEST QUALITY INGREDIENTS AVAILABLE – THIS INCLUDES PREMIUM BEEF, FREE-RANGE EGGS & OTHER THOUGHTFULLY SELECTED PRODUCTS, EACH SHOWCASING THE BEST THAT SASKATCHEWAN DINING HAS TO OFFER.

FINAL DECISIONS REGARDING MENU SELECTIONS MUST BE CONFIRMED AT LEAST TWO WEEKS (14-DAYS) PRIOR TO YOUR EVENT.

WHILE MENU PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE, GUARANTEED PRICING WILL BE PROVIDED TO YOU 14 DAYS BEFORE YOUR EVENT.

GUARANTEED ATTENDANCE

TO ENSURE THAT YOUR EVENT RUNS SMOOTHLY, A FINAL GUEST COUNT MUST BE PROVIDED AT LEAST TWO WEEKS (14) DAYS IN ADVANCE.

OUR TEAM WILL PREPARE FOR UP TO 5% MORE GUESTS THAN THE CONFIRMED NUMBER TO ACCOMMODATE ANY LAST-MINUTE ADDITIONS.

FINAL BILLING WILL BE BASED ON EITHER THE CONFIRMED GUEST COUNT OR ACTUAL ATTENDANCE – WHICHEVER IS GREATER.



NIGHTJAR



2018

Dinner Company

2018

CANAPÉS & HORS D'OEUVRES



ITEMS PRICED PER DOZEN. MINIMUM THREE DOZEN PER ORDER. FOR A RECEPTION PRIOR TO DINNER, WE RECOMMEND FOUR PIECES PER PERSON. FOR A DINNER RECEPTION, WE SUGGEST TWELVE PIECES PER PERSON TO ENSURE YOUR GUESTS ARE WELL-SERVED.

HOT CANAPÉS

HUMPBAC BANG BANG SHRIMP	\$35/DZ
MEDITERRANEAN HERB GRILLED BEEF SKEWERS.....	\$46/DZ
BRAISED MEATBALLS IN CARAMELIZED SHALLOT MARINARA	\$29/DZ
BAKED OYSTERS ROCKEFELLER (2 PER-GUEST; MIN 100 PIECES)	\$72/DZ
JALAPEÑO HUSHPUPIES WITH CHILI AIOLI.....	\$18/DZ

COLD CANAPÉS

ROQUEFORT & WALNUT CROSTINI.....	\$23/DZ
AHI TUNA TOSTADA	\$58/DZ
SMOKED SALMON ON CUCUMBER	\$26/DZ

FOOD STATIONS

TO ENSURE YOUR EVENT RUNS SMOOTHLY, THE FOLLOWING ARE PRICED PER-PERSON & MUST BE ORDER FOR THE ENTIRE NUMBER OF EVENT GUESTS.

CHARCUTERIE RUNNING BOARD.....	\$19/GUEST
A COLLECTION OF MEATS, CHEESES, PICKLES, PRESERVES & CRACKERS	
SHUCKED CANADIAN OYSTERS (2 PER-GUEST; MIN 100 PIECES)	\$12/GUEST
MIGNONETTE, NDC HOT SAUCE, LEMON	
CRUDITÉS & CRISPS.....	\$12/GUEST
SEASONAL VEGETABLES, BRUSCHETTA, SAUSAGE QUESO, CROSTINI & CHIPS	



WINE	
1	CHATEAU D'YVES, FRANCE
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PLATED SERVICE

CREATE A PERSONALIZED DINING EXPERIENCE BY SELECTING FROM ANY OF THE MENU OPTIONS LISTED. A MINIMUM OF THREE COURSES IS REQUIRED. EACH PLATED MENU INCLUDES OUR HOUSE-MADE BREAD & CULTURED BUTTER TO START YOUR MEAL OFF RIGHT.

SALADS (\$14 PER-GUEST)

AVOCADO

FRIED AVOCADO, LABNEH, HERB OIL, LOCAL GREENS, DINER VINAIGRETTE

LOCAL GREENS

MIXED GREENS, SPICED PEPITAS, PICKLED SHALLOTS, HOUSE VINAIGRETTE

NIGHTJAR CAESAR

BURNT LEMON MISO DRESSING, HEARTY GREENS, HONEYED LEMON VINAIGRETTE, BELLY BACON BITS, PANGRATTATO, MANCHEGO

CAPRESE

VINE-RIPE TOMATOES, BOCCONCINI, BASIL PESTO

KALE & WINTER SQUASH

BABY KALE, SEED CRUMB, SLOW EGG, SESAME-TAMARI VINAIGRETTE

SOUP (\$12 PER-GUEST)

SWEET POTATO CURRY

COCONUT, LEMONGRASS, BIRD'S EYE CHILI & PRAWN CRACKERS

WHITE TOMATO

TOMATO WATER, CONFIT VINE-RIPE TOMATO, GARLIC OIL & CREAM

APPLE & RUTABAGE

FENNEL SLAW & GARDEN HERBS

MINESTRONE

GARDEN VEGETABLES, HOUSE-MADE CHICKEN STOCK, FRIED KALE CHIPS

PUMPKIN PARMESAN

ROASTED SWEET PIE PUMPKIN, GRANA PADANO, THYME

STARTERS

PREMIUM STARTERS (\$18 PER-GUEST)

SASKACHEWAN BEEF TARTARE

SPECKLE PARK TENDERLOIN, PICKLED SHALLOTS, CAPERS, ARUGULA

RICOTTA & DUCK RAVIOLI

HAND-ROLLED PASTA FILLED WITH CONFIT DUCK, RICOTTA & FRESH HERBS

STEAM BUNS (\$8 EACH PER GUEST)

CHOICE OF: KOJI PORK BELLY, FRIED CHICKEN, OR FRIED AVOCADO

INTERMEZZO (\$6.5 PER-GUEST)

GRAPEFRUIT GRANITA

BRIGHT CITRUS, ROSEMARY; SUBTLY BITTER

BOOZY CHERRY GRANITA.....

LOCAL SOUR CHERRIES, AMARETTO, COINTREAU; SWEET & SOUR

HOP & HONEY SORBET.....

PRAIRIE FIELD HONEY & LOCALLY GROWN HOPS; FLORAL & LIGHTLY BITTER

SUPPER

POULTRY & GAME

CHICKEN POT PIE \$28 PER-GUEST

TENDER PULLED CHICKEN IN A CREAMY WHITE SAUCE WITH GARDEN VEGETABLES, TUCKED BENEATH FLAKY PUFF PASTRY SERVED WITH A VARIETY OF SEASONAL VEGETABLES

CHICKEN SUPRÊME \$29 PER-GUEST

SEARED CHICKEN BREAST FINISHED IN A VELVET WHITE WINE CREAM SAUCE, PLATED WITH MUSHROOM RISOTTO & BROCCOLINI

QUAIL & BISCUITS \$34 PER-GUEST

ROASTED QUAIL GLAZED WITH CHILI-MAPLE BUTTER, SERVED ALONGSIDE TENDER BUTTERMILK BISCUITS & CARROT CAVATELLI

DUCK BIGARADE \$36 PER-GUEST

SEARED DUCK BREAST IN A SHARP ORANGE-CITRUS SAUCE, ON BRAISED CABBAGE WITH POTATO PAVE



PORK

DOUBLE CUT PORK CHOP..... \$33 PER-GUEST

THICK-CUT PORK CHOP FINISHED IN A TARRAGON MUSTARD CREAM SAUCE,
SERVED WITH GREEN BEANS AU GRATIN SMOKED GOUDA & CARAMELIZED
APPLE

PORCHETTA \$30 PER-GUEST

HERB-STUFFED, SLOW-ROASTED PORK BELLY ROLLED WITH FENNEL,
ROSEMARY & GARLIC. SERVED WITH BEANS & BROCCOLINI

SEAFOOD

CIOPPINO \$28 PER-GUEST

WEST COAST-STYLE FISHERMAN'S STEW BRIMMING WITH SEAFOOD IN
A RICH TOMATO & WHITE WINE BROTH SERVED WITH HEARTY BREAD

LAKE DIEFENBAKER TROUT \$35 PER-GUEST

PAN-SEARED LOCAL STEELHEAD TROUT ON A BELUGA LENTIL SUCCOTASH
WITH HOUSE-CURED BACON & ROASTED RED PEPPER PURÉE

BEEF

PICANHA VERA CRUZ \$48 PER-GUEST

8oz SMOKED SPECKLE PARK BEEF SIRLOIN CAP WITH CHIMICHURRI, CORN
RIBS, MAIZE PURÉE & SEASONAL STONE FRUIT

MEAT & POTATOES \$44 PER-GUEST

8oz AAA STRIPLOIN SERVED ON LOADED SMASHED POTATOES WITH ROASTED
SEASONAL VEGETABLES, CARROT PURÉE & WILD GOOSEBERRY JUS

PRIME RIB \$64 PER-GUEST

10oz SPECKLE PARK PRIME RIB ROAST WITH BISTRO FRIES, ROASTED
VEGETABLES & A RICH TRUFFLE JUS

VEGETARIAN

GIGANTE BEANS AU GRATIN \$25 PER-GUEST

BAKED GIGANTE BEANS WITH MARINATED FETA, GARDEN HERBS & OLIVE OIL

MUSHROOM RISOTTO \$27 PER-GUEST

SUSTAINABLY FORAGED MUSHROOMS, GARDEN PEAS & GRANA PADANO
FOLDED INTO CREAMY ARBORIO RICE

SWEETS

DESSERTS (\$11 PER-GUEST)

PANNA COTTA.....

SILKY CUSTARD WITH LEMON GEL & TOASTED ALMONDS

SEASONAL FRUIT TART.....

CRISP PASTRY LAYERED WITH PASTRY CREAM, TOPPED WITH FRESH LOCAL
FRUIT & BERRIES

STICKY TOFFEE PUDDING.....

WARM DATE CAKE INFUSED WITH EARL GREY & DRENCHED IN SALTED
GOCHUJANG CARAMEL & VANILLA BEAN ICE CREAM

CHOCOLATE TART

DARK CHOCOLATE GANACHE, CARAMEL & FLEUR DE SEL

BOOZY CHERRY SEMIFREDDO

CREAMY FROZEN MOUSSE WITH LOCAL SOUR CHERRY COMPOTE & A TOUCH
OF KIRSCH

LIL'BIRDS

KID'S MENU (\$11 PER-GUEST)

EACH SERVED WITH HOUSE-MADE POTATO CHIPS

CHEESE BURGER.....

SPECKLE PARK BEEF SLIDER WITH CHEDDAR & KETCHUP

CHICKEN & CHIPS

HAND-BREADED CHICKEN TENDERS WITH BAO SAUCE FOR DIPPING

GRILLED CHEESE SANDWICH.....

GOLDEN BRIOCHE SANDWICH WITH MELTY CHEESE & A SIDE OF KETCHUP

RAMEN MAC & CHEESE.....

RAMEN NOODLES IN OUR CREAMY HOUSE-MADE CHEESE SAUCE

PLATED
SERVING

NEED MORE NOSH?

KEEP THE PARTY GOING WITH LATE NIGHT SNACKS

WE RECOMMEND ORDERING FOR TWO-THIRDS OF YOUR GUARANTEED ATTENDANCE

MEAT & CHEESE..... \$16 PER-GUEST

A SELECTION OF DELI-STYLE COLD CUTS, CHEESES, PICKLES & PRESERVES

FLATBREADS.....\$36/PER-ITEM

MARGHERITA - BUFFALO MOZZARELLA, PARMESAN, TOMATO & BASIL

PROSCIUTTO - PROSCIUTTO, MOZZARELLA, ARUGULA & SHALLOTS

CARNE - SPICED ITALIAN SAUSAGE, CAPICOLLA & PEPPERONI

ANANAS - SMOKED HAM, GRILLED PINEAPPLE & FRESH BASIL

FUNGHI - CARAMELIZED MUSHROOMS, BALSAMIC ONIONS & ALFREDO

TACO-IN-A-BAG \$12 PER-GUEST

SPICED GROUND BEEF, PULLED PORK, CHIPOTLE SAUCE, SALSA, CHEDDAR, SHREDDED LETTUCE & NDC HOT SAUCE

IF WHAT YOU LOVE ISN'T LISTED, OUR CULINARY TEAM IS HAPPY TO CREATE A CUSTOMIZED MENU TAILORED TO YOUR EVENT WITH A VARIETY OF ADDITIONAL OPTIONS DESIGNED JUST FOR YOU.

CATERING@NIGHTJARDINER.CO

306-773-2749

MENU PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

GUARANTEED PRICING WILL BE QUOTED 14 DAYS PRIOR TO THE EVENT.



DINNER BANQUETS

ALL DINNER BANQUETS START AT **55 DOLLARS PER GUEST** & INCLUDE **HOUSE-MADE BREAD & CULTURED BUTTER**. FOR IN-HOUSE BOOKINGS, BANQUETS WILL BE SERVED FAMILY STYLE. ENHANCE YOUR MEAL BY ADDING AN ADDITIONAL SALAD, VEGETABLE OR STARCH OPTION FOR 6.5 PER-GUEST.

SALADS (CHOICE OF TWO)

- BEET & COUS COUS**
GOLDEN BEETS, COUS COUS, GOAT CHEESE, ARUGULA, DINER VINAIGRETTE
- LOCAL GREENS**
MIXED GREENS, SPICED PEPITAS, PICKLED SHALLOTS, HOUSE VINAIGRETTE
- CLASSIC CAESAR**
GEM LETTUCE, HOUSE-CURED BACON LARDONS, GARLIC CROUTONS
- CAPRESE**
VINE RIPE TOMATOES, BOCCACCINI, BASIL PESTO
- WARM POTATO SALAD**
ROASTED NEW POTATOES, PICKLED SHALLOTS, ARUGULA, TRUFFLE EMULSION

VEGETABLES (CHOICE OF ONE)

- HONEY GLAZED CARROTS**
FEATURING PRAIRIE FIELD HONEY
- BRUSSELS SPROUTS & BACON JAM**
ROASTED BRUSSELS SPROUT, CARAMELIZED ONION, BACON
- FIRE-ROASTED CORN RIBS**
GRILLED TABER CORN & CHILI SPICE
- POIS PARISIENS WITH FRISEE**
GARDEN PEAS, HOUSE-CURED BACON, CHICKEN STOCK
- STEAMED BROCCOLINI**

STARCH (CHOICE OF ONE)

HERB ROASTED NEW POTATOES

BISTRO FRIES

GARLIC MASHED POTATOES.....

MAC & CHEESE

WILD MUSHROOM RISOTTO.....

BELUGA LENTIL SUCCOTASH

PROTEINS (CHOICE OF ONE)

ADDITIONAL PROTEIN \$12 PER-GUEST

POULTRY

ROASTED HUNTER CHICKEN

OVEN ROASTED CHICKEN WITH WILD MUSHROOMS, TOMATOES, CRAFT
CIDER & GARDEN HERBS

SUNDAY GAME HEN.....

QUARTERED WHOLE-ROASTED GAME HEN INFUSED WITH LEMON, GARLIC
& FRESH HERBS

CHICKEN SUPRÊME

SEARED CHICKEN SUPRÊME BREAST FINISHED IN A VELVETY WHITE WINE
CREAM SAUCE

PORK

BBQ BACK RIBS

GLAZED IN GOCHUJANG BOURBON BBQ & CHIMICHURRI

PORK LOIN

WHOLE CENTRE-CUT LOIN IN A CREAMY TARRAGON MUSTARD SAUCE

PORCHETTA

HERB-STUFFED, SLOW-ROASTED PORK BELLY ROLLED WITH FENNEL,
ROSEMARY & GARLIC

BEEF

ROAST BEEF

SLOW-ROASTED BEEF SIRLOIN WITH CARAMELIZED ONION JUS

BRISKET

SPECKLE PARK BEEF BRISKET WITH FORAGED BERRY JUS

SEAFOOD

CIOPPINO

WEST COAST-STYLE FISHERMAN'S STEW BRIMMING WITH SEAFOOD IN
A RICH TOMATO & WHITE WINE BROTH

PAN SEARED MAHI

MAHI MAHI IN A CAPER CREAM SAUCE

PREMIUM ROASTS

AVAILABLE FOR GROUPS OF 30 OR MORE

SMOKED PRIME RIB+\$14/GUEST

PEPPERCORN CRUST SERVED WITH NATURAL JUS

MOROCCAN LAMB+\$22/GUEST

SLOW-BRAISED LAMB INFUSED WITH WARM SPICES, HERBS, PRESERVED
LEMON, ALMONDS & APRICOTS

DESSERTS (\$11 PER-GUEST)

BEIGNETS

BRIOCHE DOUGHNUTS, POWDERED SUGAR, BERRY COOLIE

PANNA COTTA

SILKY CREAM CUSTARD WITH ELDERFLOWER, RHUBARB, STRAWBERRY

CHOCOLATE TART

DARK CHOCOLATE GANACHE, CARAMEL & FLEUR DE SEL





CATERING POLICIES



OUR TEAM IS COMMITTED TO ENSURING EVERY DETAIL IS HANDLED TO YOUR SATISFACTION. TO HELP YOUR EVENT RUN SMOOTHLY, WE ASK THAT YOU REVIEW & ACKNOWLEDGE THE FOLLOWING POLICIES.

BOOKING, CONTRACT & DEPOSITS

A NON-REFUNDABLE DEPOSIT IS REQUIRED TO CONFIRM YOUR BOOKING. STANDARD DEPOSITS ARE SET AT \$500, WHILE WEDDINGS REQUIRE A \$1,000. THE DEADLINE FOR SUBMITTING THE DEPOSIT WILL BE OUTLINED IN WRITING. DEPOSITS MAY BE TRANSFERABLE IF THE EVENT IS RESCHEDULED WITHIN ONE YEAR, SUBJECT TO AVAILABILITY & ANY ADDITIONAL COSTS.

CANCELLATION POLICY

ALL DEPOSITS ARE NON-REFUNDABLE. IF A CLIENT CANCELS WITHIN SEVEN (7) DAYS OF THE EVENT, FULL PAYMENT OF THE ESTIMATED COST IS REQUIRED, INCLUDING ANY INCURRED EXPENSES SUCH AS PRE-PURCHASED SUPPLIES OR BOOKED SERVICES. IF THESE COSTS EXCEED THE DEPOSIT, THE CLIENT IS RESPONSIBLE FOR COVERING THE REMAINING BALANCE. HOWEVER, WE UNDERSTAND THAT PLANS CAN CHANGE. IF THE EVENT IS RESCHEDULED AT LEAST 30 DAYS IN ADVANCE, THE DEPOSIT MAY BE APPLIED TO A FUTURE DATE.

PAYMENTS

FOR SMALLER EVENTS, PAYMENT MAY BE ARRANGED ON THE DAY OF THE EVENT.

FOR LARGER EVENTS EXCEEDING \$5,000, 50% OF THE ESTIMATED TOTAL IS DUE 14 DAYS PRIOR TO THE EVENT, WITH THE REMAINING BALANCE PAYABLE WITHIN SEVEN DAYS AFTER THE EVENT.

WE ACCEPT CHEQUE, CASH, E-TRANSFER, WIRE TRANSFER & ALL MAJOR CREDIT CARDS, THOUGH CREDIT CARD PAYMENTS MAY INCUR A 3% PROCESSING FEE.

NET 30 TERMS MAY BE AVAILABLE FOR CORPORATE CLIENTS UPON PRIOR APPROVAL.

SERVICE CHARGE & TAXES

GST (5%) & PST (6%) ARE NOT INCLUDED IN MENU PRICES & WILL BE ADDED TO THE FINAL BILL.

ALL ALCOHOLIC BEVERAGES ARE SUBJECT TO 5% GST & 10% LCT. AN 18% SERVICE CHARGE MAY ALSO BE APPLIED TO THE FINAL BILL.

GUEST COUNT & CONFIRMATION

A FINAL GUEST COUNT MUST BE PROVIDED AT LEAST TWO WEEKS (14 DAYS) BEFORE THE EVENT.

OUR TEAM WILL PREPARE FOR UP TO 5% MORE GUESTS THAN THE CONFIRMED NUMBER, BUT FINAL BILLING WILL BE BASED ON ACTUAL ATTENDANCE OR THE CONFIRMED COUNT, WHICHEVER IS GREATER.

MENU SELECTIONS MUST BE FINALIZED 14 DAYS PRIOR TO THE EVENT. ANY CHANGES AFTER THIS PERIOD MAY INCUR ADDITIONAL COSTS.

DIETARY RESTRICTIONS MUST BE COMMUNICATED IN WRITING AT THE TIME OF GUEST CONFIRMATION.

OUTSIDE FOOD & BEVERAGE

OUTSIDE FOOD & BEVERAGES ARE NOT PERMITTED, WITH THE EXCEPTION OF CELEBRATION CAKES & WINE. CELEBRATION CAKES MAY BE SUBJECT TO A "CAKEAGE" FEE. ALL OUTSIDE WINE IS SUBJECT TO A CORKAGE FEE.

GUESTS MAY NOT REMOVE ALCOHOLIC BEVERAGES FROM THE VENUE, EXCEPT FOR UNOPENED OR RE-CORKED WINE OR CHAMPAGNE.

NIGHTJAR DINER CO. FOLLOWS ALL SASKATCHEWAN LIQUOR & GAMING AUTHORITY REGULATIONS & WE RESERVE THE RIGHT TO REFUSE SERVICE TO INTOXICATED GUESTS. THE CLIENT IS RESPONSIBLE FOR ARRANGING SAFE TRANSPORTATION FOR GUESTS, SUCH AS TAXIS OR DESIGNATED DRIVERS.

OUR CATERING ENDORSEMENT ALLOWS US TO PROVIDE ALCOHOL SERVICE AT ANY LICENSED OFF-SITE VENUE. LIQUOR LICENSES REQUIRE AT LEAST SIX (6) WEEKS TO SECURE & MAY BE SUBJECT TO ADDITIONAL LICENSING FEES.

WE RESERVE THE RIGHT TO STOP ALCOHOL SERVICE IN CASES OF DISORDERLY CONDUCT.

PHOTOGRAPHY & PROMOTION

EVENT PHOTOS MAY BE USED FOR PROMOTIONAL PURPOSES UNLESS THE CLIENT REVOKES PERMISSION IN WRITING.

