



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. CATERS WEDDINGS, OFFICE DINNERS, BIRTHDAYS, PRIVATE PARTIES & JUST ABOUT ANY OTHER GOOD REASON TO GET PEOPLE TOGETHER.

WE BUILD MENUS AROUND THE WAY YOU WANT TO HOST, FROM CANAPÉS & FAMILY-STYLE DINNERS TO PLATED MEALS, BUFFETS AND LATE-NIGHT FOOD. OUR KITCHEN WORKS WITH SEASONAL INGREDIENTS & LOCAL SASKATCHEWAN PRODUCTS WHENEVER IT MAKES SENSE.

TELL US WHAT YOU'RE PLANNING, HOW MANY PEOPLE ARE COMING & HOW YOU WANT THE NIGHT TO RUN. WE'LL HELP WITH THE MENU, THE LOGISTICS & THE FOOD SO YOU CAN SPEND LESS TIME WORRYING ABOUT DINNER & MORE TIME ENJOYING IT.

Good Food, Made Well.

Why book private?

BECAUSE SOMETIMES IT'S BETTER WHEN
THE WHOLE PLACE IS YOURS.

NO STRANGERS AT THE NEXT TABLE. JUST
YOUR PEOPLE, YOUR MENU & THE DINING
ROOM FOR THE NIGHT.

PRIVATE BOOKINGS INCLUDE EXCLUSIVE USE OF
THE DINING ROOM, WITH ACCESS BEGINNING AT 3:00 PM.
MINIMUM FOOD & BEVERAGE SPENDS APPLY BEFORE TAXES &
SERVICE CHARGE:

MONDAY & TUESDAY: \$3,000

WEDNESDAY & THURSDAY: \$3,250

FRIDAY & SATURDAY: \$4,500

SUNDAY: QUOTED SEPARATELY. CONTACT US FOR AVAILABILITY & PRICING.

YOUR MINIMUM APPLIES TO ALL FOOD & BEVERAGE PURCHASED FOR THE
EVENT. IF YOUR FINAL FOOD & BEVERAGE TOTAL IS BELOW THE APPLICABLE
MINIMUM, THE DIFFERENCE WILL BE ADDED TO THE FINAL BILL AS A ROOM
CHARGE.

YOUR FINAL COST WILL DEPEND ON YOUR MENU AND BAR SELECTIONS.
WE'LL WORK THROUGH THE DETAILS WITH YOU IN ADVANCE SO YOU KNOW
WHAT TO EXPECT.

HOSTING, MADE EASY.



PRIVATE DINING

ADDITIONAL DETAILS

DEPOSITS

A BOOKING DEPOSIT IS REQUIRED TO SECURE YOUR DATE. STANDARD DEPOSITS ARE \$500; WEDDINGS REQUIRE A \$1,000 DEPOSIT. YOUR DEPOSIT WILL BE APPLIED TO YOUR FINAL BILL.

DEPOSITS ARE NON-REFUNDABLE, BUT MAY BE TRANSFERRED TO A NEW EVENT DATE WHEN THE EVENT IS RESCHEDULED AT LEAST 30 DAYS IN ADVANCE, SUBJECT TO AVAILABILITY. THE NEW EVENT MUST TAKE PLACE WITHIN ONE YEAR OF THE ORIGINAL BOOKING DATE.

ADDITIONAL RENTALS

NEED LINENS, AUDIO/VISUAL EQUIPMENT OR OTHER RENTALS? WE WORK WITH LOCAL EVENT PARTNERS AND CAN HELP COORDINATE WHAT YOU NEED. ANY ADDITIONAL RENTAL COSTS WILL BE QUOTED SEPARATELY & ADDED TO YOUR FINAL BILL.

CONFIRMATION & PRICING

PRICES IN THIS PACKAGE REFLECT CURRENT INGREDIENT COSTS & ARE SUBJECT TO CHANGE.

YOUR FINAL MENU SELECTIONS, GUEST COUNT & PRICING WILL BE CONFIRMED 14 DAYS BEFORE YOUR EVENT. ONCE CONFIRMED, YOUR MENU PRICING IS GUARANTEED. YOUR FINAL TOTAL WILL ADJUST FOR ATTENDANCE & ANY CHANGES REQUESTED AFTER CONFIRMATION.

GUARANTEED ATTENDANCE

YOUR FINAL GUEST COUNT IS DUE 14 DAYS BEFORE THE EVENT. WE WILL PREPARE FOR UP TO 5% MORE GUESTS TO HELP ACCOMMODATE LAST-MINUTE ADDITIONS.

FINAL BILLING WILL BE BASED ON YOUR CONFIRMED GUEST COUNT OR ACTUAL ATTENDANCE, WHICHEVER IS GREATER.



NIGHTJAR



2018

Dinner Company

2018

CANAPÉS & HORS D'OEUVRES



CANAPÉS ARE PRICED BY THE DOZEN. A MINIMUM ORDER OF THREE DOZEN PER SELECTION APPLIES. FOR A RECEPTION BEFORE DINNER, WE RECOMMEND APPROXIMATELY FOUR PIECES PER GUEST. IF CANAPÉS ARE THE MAIN FOOD SERVICE, WE RECOMMEND APPROXIMATELY TWELVE PIECES PER GUEST.

HOT CANAPÉS

HUMPBAC BANG BANG SHRIMP	\$35/DZ
MEDITERRANEAN HERB GRILLED BEEF SKEWERS.....	\$46/DZ
GRILLED CHICKEN SKEWERS	\$36/DZ
JALAPEÑO HUSHPUPPIES WITH CHILI AIOLI.....	\$18/DZ

COLD CANAPÉS

ROQUEFORT & WALNUT CROSTINI.....	\$23/DZ
AHI TUNA TOSTADA	\$58/DZ
STRAWBERRY & BRIE.....	\$26/DZ
MELON & PROSCIUTTO	\$28/DZ

FOOD STATIONS

FOOD STATIONS MUST BE ORDERED FOR THE FULL GUEST COUNT UNLESS OTHERWISE NOTED. PRICES SHOWN ARE PER GUEST.

CHARCUTERIE STATION\$17/GUEST

A COLLECTION OF MEATS, CHEESES, PICKLES, PRESERVES & CRACKERS

SHUCKED CANADIAN OYSTERS \$350/100 OYSTERS

MIGNONETTE, NDC HOT SAUCE, LEMON

ADDITIONAL OYSTERS AVAILABLE AT \$42 PER DOZEN

CRUDITÉS & CRISPS..... \$12/GUEST

SEASONAL VEGETABLES, BRUSCHETTA, HUMMUS, SAUSAGE QUESO, CROSTINI & CHIPS



WINE	
1	CHATEAU D'YVES, BORdeaux, France
2	CHATEAU D'YVES, BORdeaux, France
3	CHATEAU D'YVES, BORdeaux, France
4	CHATEAU D'YVES, BORdeaux, France
5	CHATEAU D'YVES, BORdeaux, France
6	CHATEAU D'YVES, BORdeaux, France
7	CHATEAU D'YVES, BORdeaux, France
8	CHATEAU D'YVES, BORdeaux, France
9	CHATEAU D'YVES, BORdeaux, France
10	CHATEAU D'YVES, BORdeaux, France
11	CHATEAU D'YVES, BORdeaux, France
12	CHATEAU D'YVES, BORdeaux, France
13	CHATEAU D'YVES, BORdeaux, France
14	CHATEAU D'YVES, BORdeaux, France
15	CHATEAU D'YVES, BORdeaux, France
16	CHATEAU D'YVES, BORdeaux, France
17	CHATEAU D'YVES, BORdeaux, France
18	CHATEAU D'YVES, BORdeaux, France
19	CHATEAU D'YVES, BORdeaux, France
20	CHATEAU D'YVES, BORdeaux, France
21	CHATEAU D'YVES, BORdeaux, France
22	CHATEAU D'YVES, BORdeaux, France
23	CHATEAU D'YVES, BORdeaux, France
24	CHATEAU D'YVES, BORdeaux, France
25	CHATEAU D'YVES, BORdeaux, France
26	CHATEAU D'YVES, BORdeaux, France
27	CHATEAU D'YVES, BORdeaux, France
28	CHATEAU D'YVES, BORdeaux, France
29	CHATEAU D'YVES, BORdeaux, France
30	CHATEAU D'YVES, BORdeaux, France
31	CHATEAU D'YVES, BORdeaux, France
32	CHATEAU D'YVES, BORdeaux, France
33	CHATEAU D'YVES, BORdeaux, France
34	CHATEAU D'YVES, BORdeaux, France
35	CHATEAU D'YVES, BORdeaux, France
36	CHATEAU D'YVES, BORdeaux, France
37	CHATEAU D'YVES, BORdeaux, France
38	CHATEAU D'YVES, BORdeaux, France
39	CHATEAU D'YVES, BORdeaux, France
40	CHATEAU D'YVES, BORdeaux, France
41	CHATEAU D'YVES, BORdeaux, France
42	CHATEAU D'YVES, BORdeaux, France
43	CHATEAU D'YVES, BORdeaux, France
44	CHATEAU D'YVES, BORdeaux, France
45	CHATEAU D'YVES, BORdeaux, France
46	CHATEAU D'YVES, BORdeaux, France
47	CHATEAU D'YVES, BORdeaux, France
48	CHATEAU D'YVES, BORdeaux, France
49	CHATEAU D'YVES, BORdeaux, France
50	CHATEAU D'YVES, BORdeaux, France
51	CHATEAU D'YVES, BORdeaux, France
52	CHATEAU D'YVES, BORdeaux, France
53	CHATEAU D'YVES, BORdeaux, France
54	CHATEAU D'YVES, BORdeaux, France
55	CHATEAU D'YVES, BORdeaux, France
56	CHATEAU D'YVES, BORdeaux, France
57	CHATEAU D'YVES, BORdeaux, France
58	CHATEAU D'YVES, BORdeaux, France
59	CHATEAU D'YVES, BORdeaux, France
60	CHATEAU D'YVES, BORdeaux, France
61	CHATEAU D'YVES, BORdeaux, France
62	CHATEAU D'YVES, BORdeaux, France
63	CHATEAU D'YVES, BORdeaux, France
64	CHATEAU D'YVES, BORdeaux, France
65	CHATEAU D'YVES, BORdeaux, France
66	CHATEAU D'YVES, BORdeaux, France
67	CHATEAU D'YVES, BORdeaux, France
68	CHATEAU D'YVES, BORdeaux, France
69	CHATEAU D'YVES, BORdeaux, France
70	CHATEAU D'YVES, BORdeaux, France
71	CHATEAU D'YVES, BORdeaux, France
72	CHATEAU D'YVES, BORdeaux, France
73	CHATEAU D'YVES, BORdeaux, France
74	CHATEAU D'YVES, BORdeaux, France
75	CHATEAU D'YVES, BORdeaux, France
76	CHATEAU D'YVES, BORdeaux, France
77	CHATEAU D'YVES, BORdeaux, France
78	CHATEAU D'YVES, BORdeaux, France
79	CHATEAU D'YVES, BORdeaux, France
80	CHATEAU D'YVES, BORdeaux, France
81	CHATEAU D'YVES, BORdeaux, France
82	CHATEAU D'YVES, BORdeaux, France
83	CHATEAU D'YVES, BORdeaux, France
84	CHATEAU D'YVES, BORdeaux, France
85	CHATEAU D'YVES, BORdeaux, France
86	CHATEAU D'YVES, BORdeaux, France
87	CHATEAU D'YVES, BORdeaux, France
88	CHATEAU D'YVES, BORdeaux, France
89	CHATEAU D'YVES, BORdeaux, France
90	CHATEAU D'YVES, BORdeaux, France
91	CHATEAU D'YVES, BORdeaux, France
92	CHATEAU D'YVES, BORdeaux, France
93	CHATEAU D'YVES, BORdeaux, France
94	CHATEAU D'YVES, BORdeaux, France
95	CHATEAU D'YVES, BORdeaux, France
96	CHATEAU D'YVES, BORdeaux, France
97	CHATEAU D'YVES, BORdeaux, France
98	CHATEAU D'YVES, BORdeaux, France
99	CHATEAU D'YVES, BORdeaux, France
100	CHATEAU D'YVES, BORdeaux, France

PLATED SERVICE

BUILD YOUR OWN PLATED MENU FROM THE SELECTIONS BELOW. CHOOSE AT LEAST THREE COURSES. EVERY PLATED DINNER MUST INCLUDE ONE SUPPER SELECTION. PRICES SHOWN ARE PER GUEST & WILL BE ADDED TOGETHER TO CREATE YOUR MENU PRICE. HOUSE-MADE BREAD & CULTURED BUTTER ARE INCLUDED WITH EVERY PLATED DINNER.

SALADS (\$14 PER-GUEST)

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

CUCUMBER

LABNEH, ARUGULA, CUCUMBER, PICKLED SHALLOTS, CHILI-LIME VINAIGRETTE, PUMPKIN SEEDS, MISO CHILI OIL, TOASTED RICE CRUMB

SOUP (\$12 PER-GUEST)

SEASONAL SOUP

SEASONAL SOUP, SELECTED BY THE KITCHEN.

PREMIUM STARTERS

CHEESE PLATE \$13 PER-GUEST

A PLATE OF CHEESE, PICKLES, & PRESERVES FROM OUR FRIENDS AT OVENBIRD MARKET

SASKATCHEWAN BEEF TARTARE \$18 PER-GUEST

SPECKLE PARK TENDERLOIN, PICKLED SHALLOTS, CAPERS, ARUGULA

STEAM BUNS \$8 PER-GUEST

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

STARTERS

INTERMEZZO (\$6.5 PER-GUEST)

GRAPEFRUIT GRANITA

BRIGHT CITRUS, ROSEMARY; SUBTLY BITTER

BOOZY CHERRY GRANITA.....

LOCAL SOUR CHERRIES, AMARETTO, COINTREAU; SWEET & SOUR

STRAWBERRY SHORTCAKE GRANITA.....

STRAWBERRY, RUM, OLOROSO SHERRY; CREAMY & A BIT NAUGHTY

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

DUCK & CABBAGE \$36 PER-GUEST

SEARED DUCK BREAST IN A SHARP ORANGE-CITRUS SAUCE SERVED WITH ROASTED BRAISED CABBAGE

PORK

DOUBLE-CUT PORK RIBEYE \$34 PER-GUEST

THICK-CUT PORK CHOP FINISHED IN A MARSALA DEMI-GLACE SAUCE, SERVED WITH WILTED KALE, CRISPY POTATOES AND ROASTED CARROTS



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

BLACK COD \$46 PER-GUEST

PAN-SEARED IN CHAMPAGNE CREAM SAUCE WITH HERBS & ROE

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

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

COLD SOBA NOODLES \$24 PER-GUEST

BUCKWHEAT NOODLES, RADISH, CUCUMBER, FRIED TOFU, ROASTED PEPPER-
DASHI SAUCE, MISO CHILI OIL

SWEETS

DESSERTS (\$11 PER-GUEST)

- PANNA COTTA.....
 SILKY CUSTARD WITH SEASONAL BERRY COULIS
- FROZEN TIRAMISU
 A TRIFLE OF LADY FINGERS, ESPRESSO, CREAMY ZABAGLIONE & MASCARPONE
- CRÈME BRÛLÉE.....
 CREAM & CARAMELIZED SUGAR

LIL'BIRDS

KID'S MENU (\$11 PER-GUEST) EACH SERVED WITH HOUSE-MADE POTATO CHIPS

- CHEESEBURGER
 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



DINNER BANQUETS

DINNER BANQUETS START AT \$55 PER GUEST & INCLUDE HOUSE-MADE BREAD & CULTURED BUTTER, TWO SALADS, ONE VEGETABLE, ONE STARCH & ONE MAIN.

IN-HOUSE BANQUETS ARE SERVED FAMILY STYLE.

ADD ANOTHER SALAD, VEGETABLE, OR STARCH FOR +\$6.5 PER GUEST. ADD ANOTHER STANDARD MAIN FOR +\$12 PER GUEST.

SALADS (CHOICE OF TWO)

BEET & COUSCOUS

GOLDEN BEETS, COUSCOUS, 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, BOCCONCINI, 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

STARCH (CHOICE OF ONE)

SALT POTATOES IN BUTTER

BISTRO FRIES

GARLIC MASHED POTATOES.....

WILD MUSHROOM RISOTTO.....

MAINS (CHOICE OF ONE)

ADD AN ADDITIONAL MAIN COURSE FOR \$12 PER-GUEST

POULTRY

ROASTED HUNTER CHICKEN

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

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

PARMESAN CRUSTED ROCKFISH

IN A CAPER CREAM SAUCE

PREMIUM MAIN UPGRADES

AVAILABLE FOR GROUPS OF 30 OR MORE

SMOKED PRIME RIB+\$14 PER-GUEST

PEPPERCORN CRUST SERVED WITH NATURAL JUS

MOROCCAN LAMB+\$22 PER-GUEST

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

DESSERTS (\$11 PER-GUEST)

PARTY DOUGHNUTS

BRIOCHE DOUGHNUTS, POWDERED SUGAR, BERRY COOLIE

PANNA COTTA.....

SILKY CREAM CUSTARD WITH SEASONAL BERRY COULIS

TIRAMISU.....

A TRIFLE OF LADY FINGERS, ESPRESSO, CREAMY ZABAGLIONE & MASCARPONE



NEED MORE NOSH?

KEEP THE PARTY GOING WITH LATE-NIGHT SNACKS

FOR LATE-NIGHT SNACKS, WE RECOMMEND ORDERING FOR APPROXIMATELY TWO-THIRDS OF YOUR GUARANTEED GUEST COUNT. PER-GUEST PRICING IS CHARGED BASED ON THE QUANTITY ORDERED, NOT YOUR FULL ATTENDANCE.

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

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

FLATBREADS (FEEDS 4-6)\$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.



CATERING POLICIES



WE WANT THE PLANNING TO BE AS STRAIGHTFORWARD AS THE EVENT ITSELF. THE FOLLOWING POLICIES HELP US CONFIRM THE DETAILS, ORDER APPROPRIATELY & MAKE SURE EVERYONE KNOWS WHAT TO EXPECT.

BOOKING, CONTRACT & DEPOSITS

A NON-REFUNDABLE DEPOSIT IS REQUIRED TO CONFIRM YOUR BOOKING. STANDARD DEPOSITS ARE \$500; WEDDINGS REQUIRE A \$1,000 DEPOSIT. YOUR DEPOSIT DEADLINE WILL BE INCLUDED WITH YOUR BOOKING CONFIRMATION.

IF YOUR EVENT IS RESCHEDULED AT LEAST 30 DAYS IN ADVANCE, YOUR DEPOSIT MAY BE TRANSFERRED TO A NEW DATE WITHIN ONE YEAR OF THE ORIGINAL EVENT, SUBJECT TO AVAILABILITY & ANY ADDITIONAL COSTS.

CANCELLATION POLICY

DEPOSITS ARE NON-REFUNDABLE.

IF AN EVENT IS CANCELLED WITHIN SEVEN DAYS OF THE SCHEDULED DATE, THE FULL ESTIMATED EVENT COST BECOMES PAYABLE, INCLUDING ANY EXPENSES ALREADY COMMITTED ON YOUR BEHALF, SUCH AS SPECIAL-ORDER PRODUCTS, RENTALS OR BOOKED SERVICES.

IF YOU NEED TO MOVE YOUR EVENT RATHER THAN CANCEL IT, PLEASE LET US KNOW AS EARLY AS POSSIBLE. EVENTS RESCHEDULED AT LEAST 30 DAYS IN ADVANCE MAY HAVE THEIR DEPOSIT TRANSFERRED TO A NEW DATE WITHIN ONE YEAR, SUBJECT TO AVAILABILITY.

PAYMENTS

FOR EVENTS UNDER \$5,000, PAYMENT ARRANGEMENTS WILL BE CONFIRMED AS PART OF YOUR BOOKING.

FOR EVENTS OVER \$5,000, 50% OF THE ESTIMATED TOTAL IS DUE 14 DAYS BEFORE THE EVENT. THE REMAINING BALANCE IS DUE WITHIN SEVEN DAYS FOLLOWING THE EVENT.

WE ACCEPT CASH, CHEQUE, E-TRANSFER, WIRE TRANSFER & MAJOR CREDIT CARDS. CREDIT CARD PAYMENTS MAY BE SUBJECT TO A PROCESSING SURCHARGE, WHERE PERMITTED. ANY SURCHARGE WILL BE DISCLOSED BEFORE PAYMENT. CREDIT CARD PAYMENTS MAY BE SUBJECT TO A 3% PROCESSING FEE.

SERVICE CHARGE & TAXES

MENU PRICES DO NOT INCLUDE APPLICABLE TAXES OR SERVICE CHARGE. FOOD IS SUBJECT TO 5% GST & 6% PST. ALCOHOL IS SUBJECT TO 5% GST & 10% LCT. AN 18% SERVICE CHARGE APPLIES TO PRIVATE DINING & FULL-SERVICE CATERING.

GUEST COUNT & CONFIRMATION

YOUR FINAL GUEST COUNT, MENU SELECTIONS & DIETARY REQUIREMENTS ARE DUE 14 DAYS BEFORE THE EVENT. CHANGES MADE AFTER THE 14-DAY CONFIRMATION DATE MAY AFFECT PRICING OR AVAILABILITY.

WE WILL PREPARE FOR UP TO 5% MORE GUESTS THAN YOUR CONFIRMED COUNT TO HELP ACCOMMODATE LAST-MINUTE ADDITIONS. FINAL BILLING WILL BE BASED ON YOUR CONFIRMED GUEST COUNT OR ACTUAL ATTENDANCE, WHICHEVER IS GREATER.

PLEASE PROVIDE ALL KNOWN ALLERGIES & DIETARY RESTRICTIONS IN WRITING WITH YOUR FINAL GUEST COUNT.

OUTSIDE FOOD & BEVERAGE

CELEBRATION CAKES MAY BE SUBJECT TO A CAKEAGE FEE. OUTSIDE WINE IS SUBJECT TO CORKAGE.

ALCOHOL MAY NOT BE REMOVED FROM THE VENUE EXCEPT WHERE PERMITTED BY SASKATCHEWAN LIQUOR REGULATIONS, INCLUDING ELIGIBLE UNOPENED OR RE-CORKED BOTTLES OF WINE.

NIGHTJAR DINER CO. FOLLOWS ALL APPLICABLE SASKATCHEWAN LIQUOR REGULATIONS & RESERVES THE RIGHT TO REFUSE OR DISCONTINUE ALCOHOL SERVICE WHERE REQUIRED FOR GUEST SAFETY OR RESPONSIBLE SERVICE.

FOR OFF-SITE EVENTS, WE CAN PROVIDE ALCOHOL SERVICE WHERE LICENSING PERMITS. SOME EVENTS REQUIRE ADDITIONAL LIQUOR LICENSING, WHICH CAN TAKE UP TO SIX WEEKS TO ARRANGE & MAY INVOLVE ADDITIONAL FEES. PLEASE SPEAK WITH US EARLY IF ALCOHOL SERVICE IS PART OF YOUR EVENT.

PHOTOGRAPHY & PROMOTION

WE OCCASIONALLY PHOTOGRAPH EVENTS FOR NIGHTJAR'S WEBSITE, SOCIAL MEDIA OR PROMOTIONAL MATERIALS. IF YOU WOULD PREFER THAT YOUR EVENT NOT BE PHOTOGRAPHED OR SHARED, JUST LET US KNOW IN WRITING BEFORE THE EVENT.

