

## Tall Trees Terms Of Agreement

- Offsite events have a minimum spend of \$4500.00 (before tax and gratuity). It is at Tall Trees discretion to waive this fee.
- If there are any food allergies, or other dietary restrictions, Tall Trees needs to be informed a minimum 10 days prior to event
- An 18% gratuity and applicable sales tax will be added to all food and beverage
- Alternate menus and or customization is available upon request, however a 3% administration fee will apply
- A guaranteed number of guests are required 10 days before the event. Should no guarantee be given, we will prepare and charge for the original agreed upon number of guests in attendance. The group would then be charged for the larger amount of either the agreed number of guests in attendance or for the amount of guests in attendance.
- If we are required to cook outside, a tented area of at least 15'x15' or larger depending on guest count must be provided at client's expense. The tented area needs to be sturdy enough to provide safe and adequate shelter for employees of Tall trees. Non compliance will result in Tall Trees leaving your event and no refund will be given.
- If there is no on site equipment, 4 foot BBQ's and propane also need to be rented at client's expense (Please include extra propane tanks). Quantity needed depends on guest count.
- If Tall Trees is there later then 7:00pm, the space needs to be adequately lit for safety reasons, as well as closed in and heated if event is after labour day. Non compliance will result in Tall Trees leaving your event and no refund will be given.
- The Cooking Area MUST be attached to the dining area and fully covered in case of rain. Food and staff need to be kept dry. Non compliance will result in Tall Trees leaving your event and no refund will be given.
- If there is no work space, 8 foot tables will also need to be rented at clients expense (number would be determined by service style)
- All plate ware, cutlery, glass ware, and linens are at client's expense. Tall trees is happy to help with deciding amounts of these if you require assistance
- Tall Trees can provide some cooking equipment and service plate ware; If tall trees does not have items required, it would need to be supplied either by client, or a menu alternation may be needed.

## Cancellation Policy

- A deposit of 50% is made to officially book your event, this is NON-Refundable.
- Full payment is due 10 days prior to your event.
- Tall Trees has the right to refuse service for what we deem is unsafe practices, in addition no refund will be given.

## Cocktail Party Menu Options

*Can be passed or served on platters (if restrictions allow)*

Pricing:

3 Items - \$28.00 per person

4 Items - \$32.00 per person

5 Items - \$36.00 per person

- Cheese board with aged white cheddar, Canadian brie, and blue cheese with grapes, strawberries and assorted crackers (can't be passed)
- BBQ Beef meatballs
- Creamy bacon and kale cups
- Caprese skewers – tomato, bocconcini, basil
- Antipasto skewer – tomato, bocconcini, salami, basil, and olives
- Jerk chicken sliders with pineapple salsa and arugula
- Creamy lemon and dill crab phyllo cup
- Chorizo sausage rolls with dijonnaise
- Heirloom tomato bruschetta with whipped basil ricotta & balsamic reduction.
- Assorted charcuterie board with 3 types of cheeses, two meats, crackers, bread, fruits & olives (can't be passed) ADD \$8.00 per person

## Plated Dinner Menu

Choose One Appetizer, and Dessert

Single Choice Main Course is \$65.00 per person

Two Choice Main is \$75.00 per person

(All menus include a vegetarian/vegan option that is not considered a choice)

Includes Bread, and coffee and tea with dessert

### Appetizers

House Salad with cucumber, tomato, red onion, and carrot and beet tangle with garlic herb vinaigrette

Or

Tall Trees Wedge Caesar Salad with house made dressing, crostini, parmesan, and bacon

Or

Sweet potato and aged cheddar ale soup

### Main Courses

Creamy bacon and kale stuffed chicken supreme, with truffle fingerling potatoes, butternut squash puree, and seasonal vegetable

Or

Braised beef short rib with red wine demi glace, over truffle fingerling potatoes, butternut squash puree, and seasonal vegetable topped with crispy onions

Or

Blackened salmon with creamed Leeks, over truffle fingerling potatoes, butternut squash puree, and seasonal vegetable

Or

### Vegetarian/Vegan Option

Truffled wild mushroom and aged white cheddar risotto with blistered tomatoes

Or

Roasted Red Pepper and Chipotle Pappardelle Pasta with mixed vegetables

### Desserts

Raspberry rhubarb curd tart with swiss meringue

Or

Flourless dark chocolate hazelnut torte

## Late Night Menu

### Build your own Mac and Cheese.

\$18.00 per person

Comes with rotini pasta, Tall Trees signature chipotle cheese sauce

#### Add

Bacon, banana peppers, green onion, smoked gouda, aged white cheddar, chorizo sausage, cherry tomatoes, caramelized onion,

#### Top with

Tall Trees signature BBQ sauce

Tall Trees signature spicy ketchup

Classic ketchup

## Wine & Bar Options

Wine on tables during dinner service; allow a red and white per table  
Please see our full wine list on our website; pricing would be the same as listed

Liquor: Open bar - \$20.00 per person per hour during cocktail hour, bar would close during dinner, and then \$16.00 per person per hour after dinner until no later than 1:00 am

#### Drinks on consumption:

Beer: \$10.00 (muskoka Brewery Cream Ale and Craft Lager)

Wine: \$14.00/glass (Serenissima Pinot Grigio, Italy & Delibori Postage Stamp Merlot Trevenezie, Italy)

Bar Rail: \$10.00 per oz (vodka, rye and gin)