



CATERING MENU

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BREAKFAST MENU

Sometimes you need a little extra help to rise and shine. We offer a wide variety of freshly baked goods as well as some hot specialties to help start your day off right!

BREAKFAST MADE EASY

When it's too early to make decisions, choose one of our *Breakfast Made Easy* solutions and simply enjoy the morning!

Please note: Breakfast menus are priced per person and based on a minimum of 5 people.

BAKERY BREAKFAST • \$4.75/person

An assortment of our freshly baked goods (including a variety of muffins, scones, and our famous cinnamon brioche), and fresh coffee or tea.

ITALIAN BREAKFAST • \$7.25/person

Just like they do in Italy! A fresh fruit and cheese tray, freshly baked croissants, and fresh coffee or tea.

CONTINENTAL BREAKFAST • \$7.25/person

An assortment of our freshly baked goods (including a variety of muffins, scones, loaf slices, as well as croissants, and our famous cinnamon brioche), fresh fruit and cheese tray and fresh coffee or tea.

QUICHE BREAKFAST • \$10.75/person

Individual size house-made quiches with fruit tray and fresh coffee or tea.

**Please see p.7 for filling options.*

WANT A LITTLE MORE?

Try one of our breakfast add-ons!

Add juice or water for \$1.50

Add San Pellegrino sparkling water and juices for \$2.25

**Add fruit tray \$1.90/person*

**Add Cheese tray \$2.50/person*

**These are half size portions of our regular tray prices and only valid as add-ons.*

FRESHLY BAKED GOODS **\$2.50**

BAGEL

With Butter & Jam

\$2.50

With Cream Cheese (2 portions per order)

\$3.50

BRIOCHE

CROISSANT

MUFFINS

Blueberry, Raisin Bran, Strawberry Rhubarb, Morning Glory, Pineapple Poppy seed, Banana Chocolate Chip, Cranberry Orange Walnut, Pumpkin Raisin

SCONES

Raisin, Blueberry, Cheddar, Cranberry

HOT BREAKFAST SPECIALTIES

BREAKFAST BAGEL (individually packaged)

\$7.50

Grilled with egg, tomato, capicollo, mayonnaise and provolone cheese

BREAKFAST CROSTONI (individually packaged)

\$11.95

Sourdough bread grilled with egg, capicollo and mozzarella

EGGS FLORENTINE (individually packaged)

\$7.95

Two eggs baked on a bed of creamed spinach with provolone cheese

QUICHE (individually packaged)

\$6.00

Flakey, rich pastry enrobes egg, cheese and you choice of fillings. Baked fresh daily!

**Please see p.7 for filling options.*

Note: whole quiches are available for orders over 8 people.



LUNCH MENU

We love lunch! At Zenari's we take pride in our extensive selection of freshly made fare to enjoy in the deli or take away to your office! Our selection of soups, sandwiches, salads, and sweets, are made fresh, in-house, daily and are sure to satisfy!

LUNCH MADE EASY

Ordering lunch for your work colleagues, not sure what the boss will eat or even what you feel like? Choose from one of our *Lunch Made Easy* solutions and be sure to please every palette!

DELI SANDWICH PLATTER • \$5.50/person

A Selection of our popular deli sandwiches made fresh on whole-wheat, kaiser, and rye. Served with lettuce, tomato, and select meats and cheeses. Let us know if you require vegetarian options! (Sandwiches are cut in half)

GOURMET SANDWICH PLATTER • \$7.50/ person

A Selection of our gourmet sandwiches including Grilled Chicken Breast on Focaccia, Grilled Vegetable on Focaccia, Italian Baguette, Prosciutto Arugula and Brie Baguette and BLT on Baguette. (Sandwiches are cut in half)

ZENARI'S PASTA LUNCH • \$13.95/person

Looking for a hot lunch option? Warm up with pasta!

Your choice of house-made sauce: Pesto, Bolognese, Tomato Herb, Olio Aglio with chilies, or our daily Cream or Tomato feature sauce. Served with fresh Kaiser roll and butter.

**Please allow 48 hours' notice for special sauce or gluten free requests.*

**All sauces are gluten free and thickened with rice flour.*

**For orders over 10 people, please specify whether individual portions are required.*

ZENARI'S LASAGNA LUNCH • \$14.95/person

House-made lasagna with layers of beef Bolognese, Spinach Ricotta and Béchamel, finished with our house tomato herb sauce. Served with fresh Kaiser roll and butter.

**Vegetarian and gluten free lasagna available in half pan and full pan options only.*

**Please see p.7 for pricing.*

LUNCH MENU

CROSTONIS

Our version of flatbread pizza. A thin slice of our homemade sourdough bread topped with mozzarella and grilled to perfection!

CHEESE	\$9.95
SUNDRIED TOMATO, ROMA TOMATO AND BOCCONCINI	\$10.95
ARTICHOKE, ROMA TOMATO AND PESTO	\$10.95
GREEK	\$10.95
CHICKEN, MUSHROOM AND PESTO	\$11.95
ITALIAN SAUSAGE	\$11.95
PROSCIUTTO AND ARTICHOKE	\$11.95
SALMON, DILL CREAM CHEESE AND CAPER	\$15.95

FOCACCIA **\$3.95**

Fresh baked focaccia roll with Roma tomatoes and red onions

Focaccia, with olive oil & balsamic vinegar	\$5.95
Focaccia, served as a side with soup or pasta	\$2.95

ITALIAN LOAF **\$6.00**

A family favourite! Baked bread filled with Italian meats, cheese, mushrooms, and seasoned with Italian herbs and poppy seeds.

Whole Loaf	\$50.00
Cocktail Loaf (in 2's)	\$50.00

DELI SALADS **\$4.95**SIDE **\$6.50**LARGE

Deli Salad *side* (350ml)/*large* (540ml)

**Deli Salad Selections change daily. Please allow 24 hours' notice for specific requests.*

Deli Salad Types:

Fruit, Greek, Italian Bean, Marinated Vegetable, Tuna Pasta, Tomato Artichoke, Red Cabbage with Spicy Chicken, Quinoa Tabouleh

BULK DELI SALAD SIZES

<i>Small</i> (10 servings)	\$60.00
<i>Medium</i> (15 servings)	\$86.00
<i>Large</i> (20 servings)	\$115.00

PREMIUM DELI SALADS (individually packaged) \$7.50

Premium Deli Salad (540ml)

**Premium Salad Selections change daily. Please allow 24 hours' notice for specific requests.*

Feature Deli Salad Types:

Apple Pear Walnut Orzo, Butternut Squash, Chicken and Cheese Tortellini, Italian Sausage Pasta Salad, Quinoa Goji Berry, Tomato Bocconcini with Pesto and Watermelon Bocconcini Arugula Salad

LEAF SALADS**\$4.95**SIDE**\$7.95**LARGE**CAESAR SALAD**

Romaine hearts with house made Caesar dressing, croutons and Parmesan cheese.

MIXED GREENS SALAD

Spring mix baby greens with house made balsamic vinaigrette and Asiago cheese.

SPINACH SALAD

Baby Spinach with sliced mushrooms, bacon, house made balsamic vinaigrette and Asiago cheese.

BULK LEAF SALAD SIZES

Small (10 servings)

\$60.00

Medium (15 serving)

\$86.00

Large (20 servings)

\$115.00

MEAL SIZE SALAD (individually packaged) \$11.95**PANZANELLA**

Traditional bread salad with cucumbers, tomatoes, red onions, olives, capers, and tuna.

SPINACH, RADICCHIO AND TUNA

Marinated lupini beans and radicchio on a bed of spinach with tuna. Served with two crostinis.

CAESAR SALAD WITH CHICKEN

Romaine hearts with house made Caesar dressing, croutons, Parmesan cheese and spicy chicken breast.

MIXED GREENS WITH CHICKEN

Spring mix baby greens with house made balsamic vinaigrette, Asiago cheese and spicy chicken breast.

SPINACH SALAD WITH CHICKEN

Baby Spinach with sliced mushrooms, bacon, house made balsamic vinaigrette, Asiago cheese and spicy chicken breast.

DELI SANDWICHES \$5.50

Made fresh on whole wheat, Kaiser, or rye. Served with lettuce, tomato, cucumber and your choice of meat and cheese.

Meat Selections: Black Forest Ham, Capicollo, Genoa Salami, Mortadella, Prosciutto, Smoked Turkey, Pastrami, Roast Beef, and Tuna Salad.

Cheese Selections: Cheddar, Provolone, or Swiss Emmenthal

Condiments: Butter, Mayonnaise, Dijon Mustard, or House-Made Sweet Mustard.

On a Bagel, Croissant or Focaccia add \$2.00

**For gluten free bread please add \$2.00 and allow 24 hours' notice.*

GOURMET SANDWICHES \$7.50

GRILLED CHICKEN BREAST ON FOCACCIA

Freshly baked focaccia bread with chicken, provolone cheese, lettuce, tomato, sweet mustard, and mayo.

GRILLED VEGETABLES ON FOCACCIA

Eggplant, zucchini, sun-dried tomatoes, artichoke hearts, lettuce, tomato, hot banana peppers, provolone cheese, mayo and olive tapenade on freshly baked focaccia bread.

ITALIAN BAGUETTE

Salami, capicollo, provolone cheese, lettuce, tomato, sweet mustard and olive tapenade on a French baguette.

PROSCIUTTO, ARUGULA & BRIE ON BAGUETTE

Sliced Prosciutto, baby Arugula and Brie Cheese on a fresh baked French baguette with our house sweet mustard.

B.L.T ON BAGUETTE

Double Smoked Bacon, Roma Tomatoes and Mixed Greens on a fresh baked French baguette with mayo.

SOUPS \$3.95^{CUP} \$5.50^{BOWL}

Two types of soups prepared daily. Please allow 24 hours' notice for specific requests. Served with your choice of select bakery breads.

Soup selections:

Bacon Bean and Barley, Bacon Corn Chowder, Chicken Noodle, Clam Chowder, Cream of Broccoli, Cream of Cauliflower, Cream of Mushroom, Cream of Potato and Leek, Ham and Pea, Italian Meatball, Italian Sausage with Lentils, Minestrone, Mulligatawny, Three Pasta, Sweet Pepper

Note: All our soups are made with gluten-free stock and thickened with rice flour.

Please allow 48 hours' notice for specific requests.

QUICHE**\$6.00***Flakey, rich pastry enrobes egg, cheese and your choice of fillings. Baked fresh daily!*

Quiche, whole (8 slices)

\$45.00

Available Daily:*Chicken & Mushroom**Spinach, Tomato & Parmesan Cheese***Available by Request (48 hours' notice required)*:***Artichoke Hearts, Gruyere Cheese and Smoked Turkey**Asparagus, Leek, and Salmon with Ricotta Cheese**Bacon and Gruyere Cheese with Onions (Quiche Lorraine)**Broccoli, Cauliflower, Gruyere Cheese and Ham**Leek with Prosciutto, Mushroom and Ricotta Cheese**Onion, Fennel and Parmesan Cheese**Potato, Onion and Bacon**Seafood**Scallops with Red & Green Peppers***Minimum of 2 dozen of one flavour selection for mini quiche hors d'oeuvres.***GNOCCHI** (individual portions only)

Gnocchi, Pesto Bolognese

\$14.95

Gnocchi, daily special sauce

\$12.95

LASAGNA**\$13.95**

Whole Pan Lasagna (12 pieces)

\$139.50

Half Pan Lasagna (6 pieces)

\$69.75

Vegetarian and gluten free lasagna available on request. Please allow 48 hours' notice.*Lasagna pans can be left uncut and can feed between 15 – 20 people if accompanied by other menu items. Please specify when ordering.***PASTA****\$10.95**HALF**\$12.95**FULL*Your choice of sauce: Pesto, Bolognese, Tomato Herb, Olio Aglio with Chilies, or our daily Cream or Tomato feature.***Please allow 48hours' notice for special sauce or gluten free requests.***All sauces are gluten free and thickened with rice flour.***For orders over 10 people, please specify whether individual portions are required.*

GROUP PASTA LUNCH (minimum 10 people) **\$16.95/person***Choice of two pasta sauces, one deli salad and one green salad, with bun and butter.***PASTA SAUCES** (choose two):*Tomato Herb**Bolognese**Pesto**Olio Aglio with Chilies**Daily Cream Special or Daily Tomato Special***DELI SALADS** (choose one):*Fruit**Greek**Marinated Vegetable**Tomato Artichoke***LEAF SALADS** (choose one):*Caesar Salad**Mixed Greens Salad**Spinach Salad***RISOTTO** (individual portions only)**\$11.95**_{HALF}**\$13.95**_{FULL}*Spinach Cream or Daily Feature***LUNCH SIDES**

<i>Add bun with butter</i>	<i>\$1.00</i>
<i>Add house-made tomato focaccia</i>	<i>\$2.95</i>
<i>Add deli salad</i>	<i>\$4.95</i>
<i>Add leaf salad</i>	<i>\$4.95</i>
<i>Add cup of soup</i>	<i>\$3.95</i>
<i>Add squares, cookies or loaf slice</i>	<i>\$2.75</i>
<i>Add pop, juice and bottled water</i>	<i>\$1.50</i>
<i>Add San Pellegrino sparkling water and juices</i>	<i>\$2.25</i>



DESSERT MENU

HOUSE DESSERTS \$4.95

Apple Strudel, Bread Pudding, Carrot Cake, Crème Caramel, Fruit Crumble, Lemon Tart, Panna Cotta with Raspberry coulis, Rice Pudding

**Please allow 24 to 48 hours' notice.*

SPECIALTY DESSERTS \$5.95

Specialty Cake, Gluten Free Cheesecake or Almond Chocolate Torte

** Please allow 72 hours' notice.*

TRADITIONAL TIRAMISU \$5.95

**Please allow 24 to 48 hours' notice.*

BAKERY DESSERTS \$2.75

SQUARES

Almond Apricot, Butter Pecan, Black Current Pecan, Walnut Fudge Brownie

COOKIES

Chocolate Chip, Ginger, Double Chocolate

LOAF SLICES

Banana or Cranberry

WHOLE DESSERTS

<i>Apple Strudel (10 pcs)</i>	\$45.00
<i>Bread Pudding (15 pcs)</i>	\$60.00
<i>Carrot Cake (12pcs)</i>	\$45.00
<i>Cheesecake 10" (14 pcs)</i>	\$60.00
<i>Fruit Crumble (15pcs)</i>	\$60.00
<i>Tiramisu, pan (15 pieces)</i>	\$80.00
<i>Whole Loaf, Banana or Cranberry (12pcs)</i>	\$30.00



BEVERAGES

COFFEE & TEAS

Freshly Brewed Coffee

Medium Roast Columbian Supremo

per person \$2.00
per Thermos \$14.00*

Swiss Water Decaf

per person \$2.50
per Thermos \$16.00*

**2L Thermos serves approximately 7 people.*

Tea (per bag) \$2.00

Assorted black tea, green tea, white tea and herbal infusions.

Tea service comes with Thermos of hot water and assorted teas.

COLD BEVERAGES

Juice, *Orange, Apple, Grapefruit, or Fruit Punch* \$2.00

Soft Drinks, domestic \$2.00

Coke, Diet Coke, Coke Zero, Pepsi, Diet Pepsi, Ginger Ale, 7up and similar

Mineral Water, *San Pellegrino Small Bottle* \$2.25

Mineral Water, *San Pellegrino Large Bottle* \$4.50

San Pellegrino Sparkling Juices \$2.50

Aranciata, Aranciata Rossa, Clementina, Limonata and Pompelmo

Iced Tea \$2.95

Orangina \$3.50

Coconut water \$3.50

V8 Slash \$3.50



RECEPTION MENU

We believe that good food is a key ingredient in the good life; our passion for delicious, homemade fare is infused in everything we prepare. From appetite-inducing antipasto platters to heavenly hors d'oeuvres, we make everything fresh, in-house, using only the finest of ingredients. At Zenari's,

delectable fare is only the beginning, we offer a variety of services from full-service catering to event planning that will make your next event an expression of la dolce vita!

PARTY TRAYS

From food for thought in the boardroom to perfect party favours, our trays are great for sharing!

STANDARD FARE

CHEESE TRAY (100g/person) <i>Select domestic and imported cheeses</i>	\$5.00 / person
MEAT TRAY (100g/person) <i>Selection of Black Forrest Ham, Smoked Turkey, Roast Beef, Capicola and Mortadella</i>	\$5.00 / person
CHEESE & MEAT TRAY (100g/person) <i>Select domestic and imported cheeses and shaved meats</i>	\$5.00 / person
FRUIT TRAY (150g/person) <i>Selection of fruits including melons, grapes, strawberries, pineapple and seasonally available berries</i>	\$3.75 / person
FRUIT & CHEESE TRAY (150g/person) <i>Selection of melons, grapes, strawberries and select domestic and imported cheeses</i>	\$4.25 / person
VEGETABLES WITH DIP TRAY (150g/person) <i>Selection of vegetables including, Broccoli, Cauliflower, Carrot, Celery, Cucumbers and Peppers with a Dill Sour Cream dip</i>	\$3.75 / person
PICKLE & OLIVE TRAY (50g/person) <i>Selection of Green Musco and Kalamata Olives, Banana Peppers, and Gherkin pickles</i>	\$2.00 / person
PREMIUM CRACKER TRAY (50g/person) <i>Please specify whether gluten free crackers are required</i>	\$1.50 / person
MINI FINGER SANDWICHES (see lunch menu for sandwich selections)	\$3.50 / sandwich

HOUSE SPECIALTY TRAYS

GRILLED VEGETABLE TRAY (100g/person)

\$4.00 /person

Zucchini, Eggplant, Roasted Red Peppers, Artichokes Hearts, Sun Dried Tomatoes, Portabello and Button Mushrooms, Kalamata and Green Musco Olives.

ANTIPASTO PLATTER TRAY (150g/person)

\$8.00 /person

A platter of shaved Italian meats, cheeses, grilled vegetables, olives and Bruschetta Mix served with Crostini bread.

3 crostinis per person. Please let us know if you require gluten free crackers!

6 crostinis per person add \$1.50

ITALIAN COCKTAIL LOAF TRAY

\$50.00 /order

Baked bread filled with Italian meats, cheese, mushrooms, and seasoned with Italian herbs and poppy seeds. 18 – 20 slices per loaf, (two loaves per order).

Please Note: Party Trays are for a minimum of 5 people

HORS D'OEUVRES

Take the guesswork out of your next event with our simple hors d'oeuvres sampler menus. Choose your budget, select your favourite hors d'oeuvres and we'll do the rest!

Please note:

Sampler menus are priced per person and based on a minimum of 20 people.

We require 72hrs notice for most hors d'oeuvres selections

JUST A TASTE • 6 hors d'oeuvres per person \$9.50/person

Choose between 4 and 6 items from our hors d'oeuvres menu

A BITE AND A BIT • 8 hors d'oeuvres per person \$12.75/person

Choose between 6 and 8 items from our hors d'oeuvres menu

DINNER PLEASE • 12 hors d'oeuvres per person \$19.00/person

Choose between 6 and 8 items from our hors d'oeuvres menu

WANT A LITTLE MORE?

Here is a selection of our popular hors d'oeuvres add-ons!

*Add antipasto platter (add on size is smaller than single antipasto platter) \$4/person

*Add fruit tray \$1.90/person

*Add veggie and dip tray \$1.90/person

*These are half size portions of our regular tray prices and only valid as add-ons.

HORS D'OEUVRES MENU

Hosting a more intimate affair? All our hors d'oeuvres are available by the dozen!

Please note:

A minimum order of 2 dozen pieces per selection is required.

We require 48-72hrs notice for most hors d'oeuvres selections

FILO TRIANGLES

<i>Artichoke Hearts and Ricotta Cheese</i>	\$17.95 / dozen
<i>Gorgonzola Fig</i>	\$18.95 / dozen
<i>Spinach and Feta Cheese (Spanikopita)</i>	\$17.95 / dozen

MINI CROSTINIS

<i>Baccalà Montecato (Cod pate)</i>	\$18.95 / dozen
<i>Caramelized Onion and Gorgonzola</i>	\$17.95 / dozen
<i>Chicken Liver Pate</i>	\$18.95 / dozen
<i>Mushroom Bruschetta</i>	\$17.95 / dozen
<i>Olive Tapenade with Goat Feta & Roasted Red Peppers</i>	\$17.95 / dozen
<i>Shrimp with Sweet Pepper Salsa</i>	\$19.95 / dozen

HORS D'OEUVRES

<i>Antipasto bites (salami, provolone cheese, basil and Olive)</i>	\$17.95/ dozen
<i>Bocconcini & Grape Tomato wrapped in Prosciutto</i>	\$17.95 / dozen
<i>Cantaloupe wrapped in Prosciutto</i>	\$17.95 / dozen
<i>Cheese Tortellini Skewers with Caper Basil Pesto</i>	\$16.95/ dozen
<i>Cucumber and Curry crab cups</i>	\$19.95 / dozen
<i>Diavolo Shrimp Skewers* (2 pieces and one tomato)</i>	\$21.95/ dozen
<i>Fruit & Cheese Skewers w/ Grape, Provolone, Cantaloupe and fresh Basil</i>	\$17.95/ dozen
<i>Miniature Quiche with Assorted Fillings* see p.7 for filling options</i>	\$17.95 / dozen
<i>Mushroom Caps with Herb Cheese Filling</i>	\$16.95 / dozen
<i>Scallops wrapped in Bacon*</i>	\$21.95 / dozen
<i>Skewered Apricot Orange Chicken Kabobs*</i>	\$19.95 / dozen
<i>Skewered Bocconcini & Grape Tomato w/ Fresh Basil</i>	\$16.95 / dozen
<i>Skewered Curry Lamb Kabobs*</i>	\$21.95 / dozen
<i>Skewered Meatball Kabobs*</i>	\$19.95 / dozen
<i>Smoked Salmon & Dill Cheese on Pumpernickel**</i>	\$25.95 / dozen
<i>Zucchini cups with Ratatouille</i>	\$17.95 / dozen

DESSERTS

<i>Mini Pannacotta</i>	\$18.95 / dozen
<i>Dates with Maple Mascarpone and Coconut</i>	\$18.95 / dozen
<i>Macarons</i>	\$23.95 / dozen
<i>Chocolaterie Bernard Callebaut Chocolates**</i>	\$30.95 / dozen

**Can be served hot or cold.*

***Please add \$1.50/person if choosing this item as part of an hors d'oeuvres sampler.*



DINNER MENU

ZENARI'S CUSTOM MENU CREATIONS

As passionate foodies, we understand the importance of having a favourite dish (or two) on your plate. Spice up your next event with a custom menu made just for you, designed with your choice of salad or pasta, main course, side, vegetables and dessert. Fresh bread, coffee and tea are included. Rates subject to menu selection. Minimum of 10 guests.

Please contact Zenari's catering staff for more information.

SAMPLE MENU

ENTRÉE SELECTION

\$20.95

Protein options (please choose one):

- Veal Ossobuco – Braised Veal in a Tomato Vegetable sauce with Gremolata
- Bistecca Pizzaiola – Braised Beef Roast in a Tomato Oregano Garlic Sauce
- Chicken Cacciatore – "Hunter Style" Chicken stew with Tomatoes, Mushrooms, and Peppers
- Chicken Piccata - Pan fried Chicken breast with a Lemon & Caper sauce
- Chicken Marsala – Pan friend Chicken breast with a Mushroom Marsala wine sauce

Note: Vegetarian or dietary restricted options are available upon request.

Starch options (please choose one):

- Garlic Rosemary Baby Potatoes
- Paprika Roasted Baby Potatoes
- Pasta w/ Tomato Herb or Bolognese sauce

Vegetable options (please choose one):

- Braised Red Cabbage and Carrots
- Green Beans with Toasted Almonds
- Caramelized Carrots w/ Dill
- Roasted Vegetable Medley (Red, Yellow, Orange Peppers, Zucchini & Red Onions)

Contact us at INFO@ZENARIS.CA for more sample menus.



CATERING POLICIES

ZENARI'S CATERING SERVICES

Whether you are looking for lunchroom fare, or the perfect party favour to celebrate a milestone, Zenari's takes pride in creating a memorable event. Our catering is a reflection of our passion and dedication to exceptional service, beautiful décor, and satisfying cuisine.

In order to ensure our catering services, please place your order with at least 24 hours notice. Please note that we require between 48 and 72 hours notice on events with large or custom orders, and at least two weeks notice for orders requiring event rentals, staffing, or liquor service.

CONTACT US

Ready to order, or maybe you'd like a helping hand with the menu? Our professional staff would love to lend a hand. Here's how to get in touch with Zenari's:

- T. 780.423.5409
- E. info@zenaris.ca
- F. 780.425.5499

Email and Faxed orders will be confirmed by phone or email. If you do not receive confirmation within 24hrs, please call 780.423.5409.

For wine bar rentals or specialized events, please contact Elisa Zenari:

- E. elisa.zenari@gmail.com

GENERAL NOTICES

- Prices are subject to change without notice.
- Minimum quantities are required on some menu items.
- We accept Visa, Mastercard, AMEX, Interact, or cash as payment. Payment must be received at least 24 hours before the event. Invoicing is available on approved accounts only. Ask our staff about setting up an account with Zenari's.
- We require at least 24 hours notice for cancellation or changes to existing orders.
- A deposit may be required on events with custom orders, staffing, or private rentals.

DELIVERY

Bringing the good life to your next event has never been easier with our delivery service. Zenari's is happy to offer free downtown delivery to events within close proximity to our Manulife Place location. Please contact us for more information on our free delivery zone or to receive a quote for delivery, **780.423.5409** or info@zenaris.ca

<i>Orders within the Free Delivery zone</i>	Free*
<i>Orders outside the Free Delivery zone</i>	\$5.00*
Downtown core	\$10.00
Urban Deliveries, <i>outside the Downtown core</i>	\$15.00
Suburban Deliveries	\$25.00 <i>and up</i>

**Deliveries under \$20.00 are subject to a \$5.00 surcharge.*

STAFFING

Serving Staff/Bartender \$25 / per hour
Knowledgeable, experienced, friendly staff. An 18% gratuity will be applied to all events requiring staff. Three hour minimum.

Note: Zenari's determines staffing requirements for every event on a case-by-case basis.

RENTALS

From porcelain plates to party lights, we can arrange all the details to ensure your soiree is a stress-free success. For a nominal fee, our experienced staff will coordinate all the fine details of your event with River City Event Rentals. Please call for pricing.

We can provide the following items:

- Chaffing Dish
- Soup warmers
- China
- Linens (tablecloths, napkins, table skirts, etc)
- Stemware and glasses

LIQUOR SERVICE

Perhaps it's the Italian in us, but we believe there's no better complement to a good meal like a well-paired glass of wine. From liquor permits to customized menus with perfect food and beverage pairings, we can arrange all the details to keep your guests in good spirits at your next event. Additional fees may apply.

WINE BAR RENTAL

Looking for somewhere special to host your next event? Zenari's Wine Bar is available for private bookings!

WINE BAR RENTAL TERMS AND CONDITIONS

Wine bar rental rate on food and beverage charges over \$500 Free*

*A \$500 rental fee will be applied to charges under \$500. Availability subject to Zenari's management approval. Additional rental charges may apply on certain days and at certain times.

- The Wine Bar is not available on Thursdays after 4 PM.
- Events that fall during regular business hours include one serving staff, provided guest numbers are less than 20 people.
- Events that fall outside of normal business hours or where guest numbers exceed 20 people are subject to a \$25/hr staffing (3hr minimum call out). Zenari's determines staffing requirements for every event on a case-by-case basis
- All events requiring serving staff subject to 18% gratuity.
- We require a 50% deposit of the estimated total to be paid two weeks prior to the event, subject to menu confirmation. The remaining balance is payable up to 3 business days prior to the event. Charges based on consumption will be billed post event.
- Final guarantee of attendee numbers are required 5 business days prior to event, should the guarantee not be received, the client will be charged for the estimate of actual numbers if higher than actual attendees.
- GST (5%) is applicable to the final bill unless exemption is notified.
- *** No outside food or beverages permitted ***