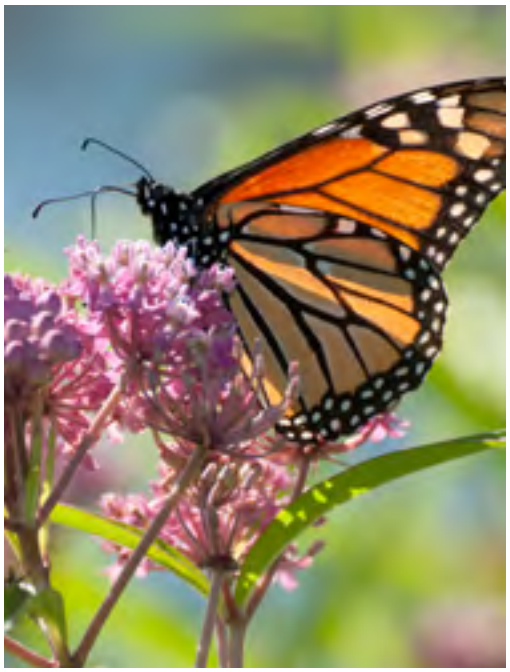
Royal Botanical Gardens CANADA

Celebrating

YOUR LOVED ONE



WHERE NATURE INSPIRES CUISINE

Honour the life and memory of your loved ones with a Celebration of Life event at Royal Botanical Gardens. Surrounded by the peaceful beauty of nature, our serene spaces provide a meaningful setting to gather, reflect, and celebrate cherished moments. RBG offers a comforting atmosphere to pay tribute in a way that feels personal and special.

GENERAL GUIDELINES

To guarantee exceptional service and seamless planning, we kindly ask for your final menu selections, guest count, and dietary requirements to be submitted **two weeks prior** to your event date. This is also when your final payment will be due.

Celebration of Life events hosted at RBG have a minimum food & beverage spend of $1,850+.

All menu Items are subject to HST and 17% Service Charge.

DIETARY RESTRICTIONS

We accommodate a wide range of dietary needs, including dairy-free, gluten-free, nut-free, vegan, vegetarian, and halal options. All dietary requests must be submitted a minimum of two weeks prior to your event to allow our Food & Beverage team to plan accordingly. Please reach out to your Sales Representative for further details.

Dairy Free *Gluten Free* *Halal* *Nut Free* *Vegan* *Vegan Option* *Vegetarian*

PRESENTATION OF SPECIAL ENTRÉES

Special dietary entrées are presented based on the number of requests. Quantities under 15 will be individually plated and served directly to identified guests. Guests requiring dietary accommodations must be identified in advance to both our service staff and sales representatives. For quantities of 15 or more, dietary items may be incorporated into the buffet and will be clearly labeled. Additional fees will apply.

VEGAN/VEGETARIAN OPTIONS FOR ALL GUESTS

Should you wish to offer a vegan option as part of the main buffet selection, this may be added to your order for an additional $8 per person++.

KOSHER MEALS

Our Food & Beverage team is unable to provide certified kosher meals. For guests requiring kosher options, we recommend arranging meals from a certified kosher facility. These meals may be delivered directly to Royal Botanical Gardens and are typically served directly to the guest at the scheduled mealtime to ensure proper handling.

Pricing per person. Subject to 17% service charge. Menu and pricing subject to change without notice.
Menu items subject to availability. Taxes not included.

SIGNATURE PLATTER SELECTIONS

RBG offers a wide variety of signature platters for you to choose from. In addition to choosing from these signature platters you will also have 3 hours of hot beverage service and the choice of adding a bar.

Serves 20 - 25 guests. This meal service style does not include unlimited portions of food.

CHARCUTERIE PLATTER

$300

- Assorted cured meats
- Giardiniera, olives, hot peppers
- Grilled vegetables
- Red pepper hummus
- Tapenade
- Flat Bread, crackers, crostini's

CANADIAN CHEESE PLATTER

$300

- Assorted cheeses
- Fruit
- Preserves
- Flat Bread, crackers, crostini's

DELI PLATTER

$280

- Assorted breads & rolls
- Assorted deli meats, grilled vegetables, chickpea salad, cheeses & garnishes

DESSERT PLATTER

$130

- Assorted bite size desserts

CRUDITÉS PLATTER

$120

- Assorted fresh vegetables
- Red pepper hummus
- Garlic parmesan dip

FRUIT PLATTER

$120

- Fresh cut fruit Beverage

3-HOUR HOT BEVERAGE SERVICE

Includes assorted tea, coffee, decaf urns $7 per person.

Cold beverage billed on consumption with a per person deposit.

Juice $3 Pop $3.50

BAR OPTIONS

Bar prices include; set-up, bar staff, glassware. Shots and doubles not available or permitted.

CONSUMPTION BAR

A set-up fee of $150+ per bar applies to a consumption bar.

A consumption bar provides flexibility and transparency by allowing you to select your bar options and pay only for the beverages your guests actually enjoy during your event. A $20 per person deposit is collected and drinks are tracked by our professional bartending team, who ensure accurate recording and responsible service throughout the evening. Each beverage is then charged at a per-drink rate and reconciled on your Final Event Billing.

Includes:

- A selection of 2 beers or ciders from either the Domestic or Premium beer & Cider list.
- A selection of 1 white and 1 red wine from either the House Wine or Premium Wine list.
- Choice of House Bar Rail or Premium Bar Rail

CASH BAR

A set-up fee of $200+ per bar applies to a cash bar

The host covers the cost of the set-up fee. Guests are responsible for covering the cost of the beverage they order.

All purchases can be made using cash, credit or debit.

Includes:

- A selection of 2 beers or ciders from either the Domestic or Premium beer & Cider list.
- A selection of 1 white and 1 red wine from either the House Wine or Premium Wine list.
- Choice of House Bar Rail or Premium Bar Rail

SUSTAINABILITY IN EVERY SIP

In support of RBG's single-use plastic policy, all beverages are served in glassware or recyclable aluminum cans. Thank you for helping us reduce waste and protect our natural spaces.

Subject to 17% service charge. Menu and pricing subject to change without notice. Non-alcoholic wine available upon request.
Shots and doubles not available or permitted. Menu items subject to availability. Taxes not included.

A LA CARTE OPTIONS

BEER & CIDER

PREMIUM *330ml*	$10.50
Corona Extra	
Stella Artois	

DOMESTIC

Founder's Tequila Paloma *473ml*	$10.50
No Boats on Sunday Cider *473ml*	$10.50
Coors Light *341ml*	$8.50
Collective Arts Lager *473ml*	$10

NON-ALCOHOLIC *Cash and Consumption Only*

Corona Cero 0.0%	$6.50
Soft Drinks *355ml*	$3.50
Assorted Juices	$3

BAR RAILS

HOUSE RAIL *1oz*	$8.50
Smirnoff Vodka	
Captain Morgan White Rum	
Forty Creek Barrel Select Rye	
Gordon's Gin	
Grant's Triple Wood Whisky	

PREMIUM RAIL *1oz*	$10.50
Ketel One Vodka	
Appleton Estates Signature Rum	
Collective Arts Artisanal Dry Gin	
Forty Creek Double Barrel Reserve Whisky	
Johnny Walker Red Scotch Whisky	

HOUSE WINE

PELLER FAMILY RESERVE	*6oz*	*Bottle*
Pinot Grigio	$8.50	$34
Cabernet Merlot	$8.50	$34
Charmat Sparkling Rosé	-	$43
Secco Prosecco	-	$43

GABBIANO

Chianti DOG	$10.50	$43
Pinot Grigio	$8.50	$39

PREMIUM WINE

TRIUS	*6oz*	*Bottle*
Sauvignon Blanc	$13	$48.50
Cabernet Sauvignon	$13	$48.50
Méthode Cuvé Close	-	$56

LAURENT MIQUEL PERE ET FILS

Chardonnay d'Oc	$12	$54

TERRES DE SAINT LOUIS

Rose Varois En Provence AOC	$12	$54

MOILLARD

Beaujolais	$11	$54

BOOK YOUR CATERING OPTION

Primary Contact: _____ **Date:** _____

Address: _____ **Phone:** _____

Email: _____ **Estimated Guest Count:** _____

Name of Loved One Being Celebrated: _____

SIGNATURE PLATTER SELECTION Minimum spend of $1,850.

☐ Charcuterie Platter $300 _____ *QUANTITY*

☐ Canadian Cheese Platter $300 _____ *QUANTITY*

☐ Deli Platter $280 _____ *QUANTITY*

☐ Dessert Platter $130 _____ *QUANTITY*

☐ Crudités Platter $120 _____ *QUANTITY*

☐ Fruit Platter $120 _____ *QUANTITY*

3-HOUR HOT BEVERAGE SERVICE Includes assorted tea, coffee, decaf urns $7 per person.

Cold beverages billed on consumption. Would you like to add cold beverages?

☐ Yes ☐ No

BAR SERVICE *OPTIONAL. CHOOSE ONE* ☐ Consumption Bar ☐ Cash Bar

---

Name: *(PRINT)* _____ **Date:** _____

Signature: _____

Please submit this form to your Sales Associate to book your catering option.

E sales@rbg.ca **P** 905-527-1158 x327

RBG.CA/CELEBRATIONS-OF-LIFE