



CORPORATE CATERING

Designed Thoughtfully. Crafted Lovingly. Presented Beautifully.



We offer a wide range of service levels, themed menus, and presentation.

How can we help you achieve your event goals with catering?



MEETINGS from \$18/person
Delivery-appropriate menus ranging from breakfast to bites to lunch to high tea.



THEMED from \$35/person

Themed buffet menus that can be delivered hot or with servers to help display and serve.



COCKTAIL STYLE from \$40/person
A serviced event (leveraging specific menus) with an on-site captain and ability to create displays.



FULL SERVICE from \$100/person

Custom themes with our most elaborate menus and presentation to leverage your full creativity.

For more information on menus and advice on your event, please call or email - we love to help clients think things through and design for success!

CORPORATE CATERING

We want to spoil your team. Whether you are planning an internal team meeting, client happy hour, or elaborate executive dinner, we can help!

DELIVERIES (NO STAFF):

- FOOD MINIMUMS: \$1000
- DELIVERY FEE: \$60 MINIMUM PLUS MILEAGE FROM OUR KITCHEN

STAFFED/ FULL SERVICE/ CUSTOM MENUS - PLEASE ASK FOR QUOTE

A LA CARTE DELIVERY

Our most cost-effective option and most popular for in-office meetings, breakfast/lunches, and happy hours. We offer a number of items that do not require a chef to finish/ serve, while still presenting beautifully.

- Bite supplies food on eco-friendly platters with fresh garnish wherever possible.
- Option to add disposable cutlery, serving pieces, napkins, plates and glasses as needed (additional based on requirements).

HOT FOOD MENU ITEMS

Many kitchen facilities at corporate offices do not come equipped with ovens or warming devices . Therefore, catering including hot food will need to be timed, line up with specified meal service times, may require equipment and onsite personnel to maintain a high quality food product. Please consult our team to discuss which items may be appropriate for your specific event location, timing, etc.

STAFFED EVENTS

There is a \$2000 food minimum associated with staffed events. We can also provide custom menus and elements at a \$4000 food minimum. These will include a captain and servers to set up, handle food service (and beverage service if applicable) for the duration of your event, and then clean up before they depart. We can also help facilitate table, linen, chair and decor rentals for these events!

CANCELLATION POLICY

In the event of re-scheduling, the client agrees to remit for any irretrievable material and production costs incurred for the event. In the event of cancellation, client may retain balance (minus any irretrievable material and production costs incurred for the event) towards a future booking or we will refund 50% with the understanding that Bite has already put in time, work and planning into their event. The client understands that these are not penalties, but represent a reasonable endeavor by the parties hereto to estimate a fair compensation for the foreseeable losses that might result to Bite Catering for cancellation of the client

ALLERGENS and SPECIAL DIETS

Our catering kitchen is an open plan facility and allergens such as nuts and gluten are present so there is always the possibility of cross contamination even when taking every possible precaution. Bite Catering Couture will not assume any liability for adverse reactions to foods consumed or contacted at any event catered by Bite Catering Couture.

ORDERING INFORMATION (A La Carte and Limited Service only)

- Disposables are available on request depending on your needs and requirements. We deliver in aluminum for a flat \$15, on eco-friendly kraft paper platters for \$4.50 each and upgraded modern/chic wood platters are available for \$10 per platter.
- Delivery charges will apply depending on distance, order size and time from our kitchen.
- Orders must be placed and billed 7 days in advance. With less time, we may not be able to accommodate or options may be limited.
- Full payment must be completed prior to pick-up or delivery – We accept checks and credit cards – credit cards required for orders with less than 10 days notice.
- Appropriate seasonal substitutions may be made by the chef where necessary (rarely happens!)
- We care to conserve! Please note, in an effort to be green, we consolidate orders to reduce waste.