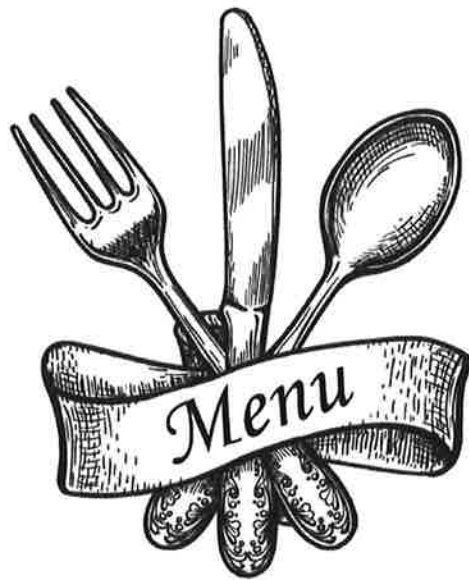



Fluvarium Catering





5 Nagle's Place, St. John's, NL A1B 2Z2 (709) 754-3474 info@fluvarium.ca



The Fluvarium can accommodate up to 100 people seated and 200 people for a standing reception. We are wheelchair accessible.

Catered rental rates

Daytime

Full Daytime	8:00 A.M. - 4:00 P.M.	\$450
3 Hour Daytime	3 hours between 8:00 A.M. & 4:00 P.M.	\$250
Extra Hour	Between 8:00 A.M. & 4:00 P.M.	\$100

Evening

Early Evening	12:00 P.M. - 1:00 A.M.	\$650
Full Evening	5:00 PM - 1:00 AM	\$550
3 Hour Evening	3 hours between 5:00 P.M. & 1:00 A.M.	\$350
Extra Hour	Between 5:00 P.M. & 1:00 A.M.	\$100

All Day

Whole Day and Evening	8:00 A.M. - 1:00 A.M.	\$800
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Extras

Early Open/Late Close	Per Hour Prior to 8 A.M. or 1 A.M to 2 A.M.	\$100
After hours Fluvarium viewing	Per hour	\$100

Rates are calculated from the initial time you request the building to be opened, until the last person departs. This accounts for all outside setup such as decorators or additional audio/visual equipment setup times.

The above rates assume a minimum food order. A surcharge will apply for room rental or beverage only bookings. Please contact us for details



REFRESHMENT BREAKS



Tea and Jumping Bean Coffee \$2.50 pp (includes refills)

Urn of coffee/tea (20 cups) \$35

Orange and Apple Juice \$2.50 pp

Select two of the above options \$4.00 pp

Select three of the above \$5 pp

Jugs of juices or soft drinks \$15 per jug

Bowl of fruit punch (non-alcoholic, 5 litre bowl, serves 20) \$50

Bowl of rum punch (5 litre bowl, serves 20) \$110

Mimosa (individual glass flutes of champagne and orange juice) \$5 each



BAKED GOODS AND SNACKS



Morning assortment of Danish, muffins, croissants (per dozen) \$28

Evening assortment of pastries, squares, cookies (per dozen) \$30

Fresh Baked Cookies, assorted (per dozen) \$18

Dessert Squares, assorted tray (2 pieces per person, serves 20) \$60

Chips, Pretzels (per basket) \$8

Corn chips and salsa (per basket) \$10

Domestic Cheese Board with crackers and grapes (serves 20-25) \$65

International Cheese Board with crackers and grapes (serves 20-25) \$85

Fruit Tray (serves 20) \$65

Vegetable and Dip Tray (serves 20) \$50

Fresh Popcorn from our vintage style popper \$2 pp



BREAKFAST AND BREAKS



*All items are served with jumping bean coffee, tea and juice. Food is served buffet style.
All prices are subject to 15% service charge (gratuity) and are subject to change.*

Continental \$8 pp

Fresh baked Danish, tea biscuits, croissants and muffins served with a variety of jam

With fruit and yogurt: add \$3 per person

Trim line \$11 pp

Bagels, muffins, yogurt, granola, fresh fruit

Hearty Choice \$16 pp

*Scrambled eggs, choice of two breakfast meats (bologna, ham, bacon or sausage), home fries, baked beans, toast,
butter and jams*

Add touts \$2 pp

Add fruit \$2 pp

Add Fish cakes \$3 pp

Fisherman's Breakfast \$18 pp

*House made fish cakes, touts, scrambled eggs, choice of one breakfast meat (bologna, bacon, ham or sausage),
home fries, baked beans, toast, butter and jams.*

Nutrition Break \$5 pp

Granola Bars and Whole fruit

Afternoon Fix 1 \$4.50 pp

Assorted cookies and Jumping Bean Coffee and Tea

Afternoon Fix 2 \$9 pp

Popcorn, licorice, mini chocolate bars, soft drinks, coffee, tea

Enquire about brunch options, starting at \$25 pp

Meals for individuals with dietary restrictions are Chef's choice, often mirroring the chosen menu.

Food and beverage prices are tax exempt, but are subject to a 15% service charge (gratuity).

Additional menu options available upon request.



WORKING LUNCH



*All items are served with Jumping Bean coffee and tea. Food is served buffet style.
All prices are subject to a 15% service charge (gratuity) and are subject to change.*

Build your own sandwich board \$19

An assortment of fresh breads and wraps, deli meats, chicken salad, egg salad, sliced cheese, lettuce, tomato, pickle, onion, condiments.

Served with Homemade Soup of the Day or Salad. Dessert squares

Add salad (garden or Caesar) \$2 pp

Gourmet Sandwich Basket and Soup \$17 pp

A gourmet selection made from choice premium ingredients on a variety of feature breads. Typical selections include, roast turkey and tomato on ciabatta, smoked meat & kosher pickle on rye, ham and cheese on multi-grain, egg salad on quinoa bread, crispy chicken tenders/salsa wraps, falafel/hummus wraps, tuna salad on pumpernickel, chicken salad on focaccia

Served with Homemade Soup of the Day and dessert squares

Add salad (garden or Caesar) \$2 pp

Chili & Salad \$17 pp

Choose 1 style of chili from the following selections:

Classic beef & kidney bean or Turkey & Black Bean or Mexican 3 Bean (vegetarian)

Choose Caesar salad or Garden salad

Served with fresh bread rolls and shredded cheddar. Dessert squares

Hearty Beef Stew \$20 pp

Choice of Caesar salad or Garden salad. Served with crusty bread. Dessert squares.

Chicken Fajitas & Salad \$21 pp

Choice of Caesar salad or Garden salad. With soft flour tortilla wraps, seasoned chicken breast strips, julienne vegetables, diced tomatoes, shredded lettuce, shredded cheese, sour cream and salsa. Dessert squares.

Lasagna & Salad \$21 pp

Choice of Caesar or Garden salad. Served with garlic bread. Dessert squares. (a vegetarian version is available, please enquire upon booking)

Pasta "mini" Buffet & Salad \$22 pp

Garden Salad or Caesar Salad, garlic bread, choice of two pastas: Penne, rotini, fettuccine, spaghetti, linguini. Choice of two sauces: Herb & Garlic Chicken Alfredo, Beef Bolognese, Marinara (V), Pesto (V), Primavera (V), Carbonara, Vongole (white clam sauce) (V=vegetarian)

Dessert squares

Indian Butter Chicken \$21

"Tandoori" style marinated chicken, medium spicy fragrant sauce, naan bread, basmati rice and salad.

Dessert squares



LUNCHEON BUFFET

\$28 per person

*(Minimum 25 people. Maximum 80 people or
depending on floor plan/requirements of the event, please enquire)*

Chef's Selection of two salads

Crudités and dip

Chef's Selection of Potato or Rice

Roasted Seasonal Vegetables

Bread rolls

Choice of **One** Hot Entrée

Assorted Squares

Coffee, Tea

\$28

Hot Entrée Choices choose one:

Meat Lasagna

Vegetarian Lasagna

Lemon and Herb roasted Chicken Breast

Chicken Parmesan

Slow cooked beef in a mushroom red wine sauce

Cajun spice rubbed Salmon, tomato basil sauce

Rosemary rubbed roast pork loin with peppercorn cream sauce

Add on:

Additional entrée **\$6 pp**

Fresh Fruit **\$2 pp**

Soup of the Day **\$2 pp**



PLATED LUNCH



All items are served with 'Jumping Bean' coffee, tea and also include a dessert square.

All prices are subject to a 15% service charge (gratuity) and subject to change.

Plated lunch options are limited to one selection for all of your guests.

A second selection will incur a surcharge.

Hot turkey Sandwich \$18

*Roast turkey on fresh white loaf with savoury dressing,
gravy, peas, cranberry sauce and fries.*

Philly Cheese Steak sandwich \$18

*Shaved roast beef sautéed with bell peppers and onions,
piled into a freshly baked hoagie bun and topped with cheese. Served with fries.*

Beef, Guinness & Mushroom Pie \$18

Made in house with flaky pastry. Choose either fries or salad.

Hearty Chicken and Savoury Pot Pie \$18

Made in house with flaky pastry. Choose either fries or salad.

Cod au Gratin \$18

Béchamel, savoury bread crumbs, cheese. Served with salad and garlic bread.

Chicken Parmesan \$18

*Breaded chicken breast, smothered in marinara sauce and provolone.
Served with salad and garlic bread.*

Cobb Salad \$18

*Iceberg lettuce, roast chicken breast, hardboiled egg, bacon, scallions, grape tomato,
avocado and blue cheese. House made buttermilk dressing and toasted baguette.*

Waldorf Salad \$18

*Roast chicken breast, diced red apples, celery, red seedless grapes and walnuts
on a bed of greens. Creamy house dressing and toasted baguette.*

Niçoise Salad \$18

*'Pole and Line Caught' Tuna salad with green beans, new potatoes, grape tomatoes,
Kalamata olives, hardboiled egg and a classic lemon dill vinaigrette. Toasted baguette.*

Three Cheese Tortellini \$18

With roasted vegetables and marinara sauce. Garlic bread.



HORS D'OEUVRES



Cold Displays:

Domestic cheese and crackers (serves 20) \$65

International cheese and crackers (serves 20) \$85

Fresh vegetable tray with dip (serves 20) \$50

Hummus and Pita (serves 20) \$30

Spinach and Artichoke Dip (serves 20) \$45

Bowl of Bruschetta with Baguette toasts (serves 20) \$45

Antipasto platter of thinly sliced Italian meats, pickles, olives, spreads,
marinated vegetables, with flatbread and baguette (serves 20) \$95

Capri Sticks - mini mozzarella, basil, grape tomatoes with balsamic reduction (per dozen) \$20

Melon Prosciutto - cantaloupe or honeydew wrapped in Parma ham (per dozen) \$20

Tiger Shrimp Pyramid with Betty Ruth Cocktail sauce (per dozen) \$24

NL Cold water shrimp with Mary Rose Cocktail Sauce (per tray - serves 20) \$85

Smoked Salmon Platter \$85

Gourmet Sandwich Tray (serves 15-20 pp) \$95

Fruit Tray (serves 20) \$65

Dessert Squares (serves 20) \$60

Oysters with assorted condiments market price



Hot Displays and Passed Hors D'oeuvres:



Bacon wraps scallops \$30 per dozen

Sweet & Sour Meatballs \$15 per dozen

Spicy vegetarian mini samosas \$18 per dozen

Cod Bites with tartar \$24 per dozen

Sausage Rolls with caramelized onions \$18 per dozen

Mini Asian Vegetable Spring Rolls \$18 per dozen

Falafel -chickpea fritters with tzatziki dipping sauce \$15 per dozen

Chicken Tikka Skewers \$25 per dozen

Tempura Shrimp \$25 per dozen

Chicken Wings (dry spiced) \$22 per dozen

Scampi - tiger shrimp sautéed in garlic butter \$25 per dozen

Mini Beef Wellington \$20 per dozen

Chicken, apricot and brie in Puff pastry \$19 per dozen

Spicy Salt Cod Fritters \$24 per dozen

Mussels - choose from: Belgian Style (cooked in beer),
"Marinière" (cooked in white wine), Provençale (cooked with olives, tomatoes, garlic),
Thai Style (cooked in coconut lemongrass curry) \$10/lb or \$30 a tray

Moroccan Chicken Phyllo parcels with spicy dipping sauce \$19 dozen

Philly Cheese Steak Sliders \$40/dozen

Enjoy our Hors d'oeuvres Package! Choose a selection of 5 from the Cold Display choices and 5 from the Hot/Passed Hors d'oeuvres choices. Quantities adjusted accordingly with a minimum of 13-15 total pieces per person. \$26 per person. 2 hour service limit.



ENTRÉES



Entrées come with a choice of appetizer: Market Salad with House Balsamic Vinaigrette or Crisp Baby lettuce salad with parmesan, lemon vinaigrette and herbs or Caesar Salad or Antoine's Soup of the Day. Each entrée is served with herb roasted potatoes and fresh market vegetables.

See the included dessert choices. Served with Jumping Bean Coffee and tea.

You may select one appetizer, one entrée (or for parties larger than 50 up to two entrées) and one dessert for your guests.

Beef Tenderloin "Diane" \$40 pp

Sliced into medallions with a Cognac, peppercorns and cream sauce. Crispy onions.

Roast Chicken "Marsala" \$35 pp

Chicken breast "suprême" with mushroom, Marsala wine, prosciutto and sage

Mt Scio Chicken Breast \$33 pp

Stuffed with Newfoundland savoury dressing and gravy

Retro Chicken "Cordon Bleu" \$34

Chicken breast filled with smoked ham and Emmenthal cheese. White wine sauce

Northern Harvest Atlantic Salmon (four-star 'Best Aquaculture Practice' certified) \$33 pp

Lemon tarragon crust, caper- parsley sauce

Roast Pork loin \$31 pp

Dijon crusted and slow roasted with garlic, rosemary and a smoked paprika balsamic BBQ glaze

Roast Beef \$33 pp

Sirloin beef with roasted potatoes, red wine gravy and horseradish

Traditional Roast Turkey \$33

With homemade savoury dressing, roasted root vegetables, gravy and cranberry sauce

Prime Rib \$40 pp

Roasted to perfection with Yorkshire pudding, golden potatoes and a herb, roast garlic, red wine jus

Lamb Shank \$33 pp

Braised with rosemary, garlic, figs and Newman's port. Colcannon Potatoes.

Mushroom Strudel \$29 pp

Vegetarian loaf topped with spinach, parmesan and wrapped in puff pastry with Dijon parsley sauce

Duck \$32 pp

Crisped confit of leg with "sarladaise" potatoes and partridgeberry- thyme sauce



DESSERTS



(Choose 1 for all your guests with your entrée)

Our signature Sticky Toffee Pudding

Chocolate Cake

Lemon Meringue Pie

NY Cheesecake with berry coulis

Carrot Cake

CHILDREN'S DINNER OPTIONS

(Please choose 1 for all the kids)

Chicken Breast Fingers and Fries with veggie sticks \$13

Cod loin nuggets and Fries with veggie sticks \$13

Spaghetti meatballs \$12

Fettuccini Alfredo with Chicken \$13



SUMMER BARBECUE BUFFET 1



10 oz Angus Beef Striploin Steak \$40

Marinated Bone-in-Skin on Chicken Breast \$31 pp

Slow cooked Baby Back Ribs \$32 pp

SUMMER BARBECUE BUFFET 2

5 oz Beef Burgers, “Coney Island” style jumbo hotdogs, toppings bar, Potato salad, Coleslaw, Caesar or Garden Salad. Includes fountain drinks and dessert squares. **\$22 pp**

Enquire about Lobster Boils!

Dietary Restrictions

Meals for individuals with dietary restrictions are Chef’s choice, often mirroring the chosen menu. *Food and beverage prices are tax exempt, but are subject to a 15% service charge (gratuity). Additional menu options are available upon request. Menu prices are subject to change.*



BAR SERVICE



Domestic Beer/1 oz Bar shots/ Highballs \$6.00 guest \$5.50 host

Premium Shots/Highballs (Tequila, Jagermeister, Jack Daniels,
Johnny Walker Red Label, Sambuca) 6.50 guest, 6.00 host

Premium/Import Beer (Corona, Quidi Vidi 1892 etc) 6.50 guest. 6.00 host

Coolers, Ciders 7.50 guest, 6.50 host

House wine, glass 7.50 guest, 6.75 host

House Wine Bottle \$33.95 guest \$29.50 host

Soft Drinks/ Juice \$2.75 guest \$2.50 host

HOST BAR OPTIONS

Drink tickets are supplied by the client and only used tickets will be invoiced.

A 'designated driver bar' means all non-alcoholic drinks will be invoiced to the host.

A 'kids' bar' means all non-alcoholic drinks provided to minors will be invoiced to the host.

Wine service counts towards your final bar bill and costs \$30/hour in addition to the cost of the wine used.

Should there be less than \$200 in bar sales a charge of \$75 will apply.

Open bar sales are subject to 15% service charge (gratuity).

Prices are subject to change.



COCKTAIL RECEPTION



(up to 200 guests) \$26 pp

Here is an example of a popular combination of choices, but please feel free to customize your own!

International Cheese & Grapes

Antipasto platters

NL shrimp with Mary Rose cocktail sauce, crostini

Spinach and Artichoke Dip

Vegetable Trays

Bacon wrapped Scallops

Vegetable Spring Rolls

Chicken Tikka skewers

Cod Bites

Sweet and Sour Meatballs

Enquire about Customized Brunches!

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Additional menu options are available upon request. Menu prices are subject to change.*



Wedding Reception



A plated dinner suggestion:
(up to 100 guests)

Crisp baby lettuces with lemon vinaigrette, parmesan and fresh herbs

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Roast Chicken "Marsala" - with mushrooms, prosciutto and sage

\$35 pp

Or

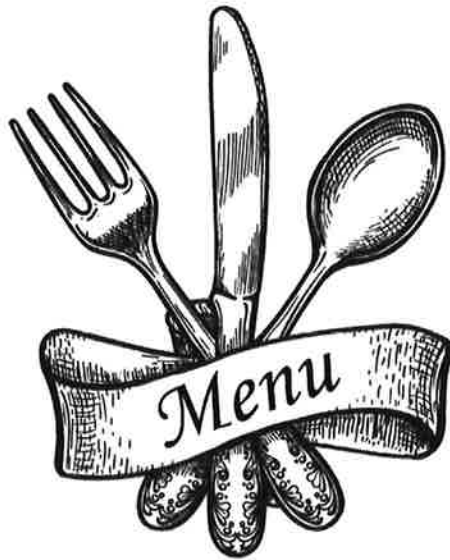
"Northern Harvest" Atlantic Salmon - lemon tarragon crust, white wine parsley sauce

\$33 pp

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Lemon Meringue Pie

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Contact us for your personalized quote.

Thank you for booking with us!