



Curated Service

EVENT PACKAGE



Why Hawley Crescent?

**Over 1000 Events, Over 10 Years Experience,
Only One Standard of Excellence.**

Event Expertise

With a over a **decade of experience** including over 800 weddings and hundreds of corporate events under our belt, we've seen it all. We bring ten years of refined logistics, creative problem-solving, and industry-leading standards to your table.



Quality Product

We are **FeastON certified**, reflecting our deep commitment to sustainability and Ontario's local producers. By sourcing the finest ingredients from our community vendors, we ensure that every dish served is fresh, ethical, and of the highest culinary standard.

Service Excellence

We are in the **business of people**. Our team practices a sincere, intentional form of hospitality that puts your guests at the center of everything we do. To us, being entrusted with your inner circle is an honour we meet with transparency and passion.



Stress-Free Support

We are **here to support you** as much or as little as you need. From the first consultation to the final toast, our full-service management ensures a seamless execution, leaving you free to actually enjoy the event you worked so hard to plan.



What's Included?

Curated Service Event Package

\$45 Per Person

High Quality Food & the Essentials You Need

Our Curated Service Package Includes

Food Service Only

Cocktail Hour

Add on Trays for \$10/person

Buffet Dinner

Choice of 1 Salad

Choice of 2 Protein Mains

Choice of 1 Vegetarian Main

Choice of 1 Starch Side

Choice of 1 Vegetable Side

Dessert & Late Night

Add on Trays for \$10/person



* See Add-Ons & Enhancement Section for More Options

Salads





Salad Options

Choose (1) Salad From the List Below

Kale & Beet Salad (GF/VEG)

Shredded Kale | Sprouts | Cabbage | House Pickled Beets | Dried Cranberries | Pumpkin Seeds | Goat Cheese | Poppyseed Dressing

Caesar Salad (GF)

Romaine Heart | Caesar Dressing | Crispy Bacon | Parmesan Flakes

Harvest Greens Salad (GF/VGN)

Tomatoes | Carrots | Cucumber | Red Onion

Choice of One Dressing:

White Balsamic | Honey Dijon | Raspberry Vinaigrette

Watermelon & Feta Salad (GF/VEG)

Arugula | Feta | Mint | Balsamic Reduction

Greek Quinoa Salad (GF/VEG)

Red & White Quinoa | Cucumber | Grape Tomatoes | Bell Pepper | Black Olives | Feta | Lemon Oregano Dressing





Mains

olive



Mains

Choose (2) Proteins & (1) Vegetarian Option
From the List Below

Protein Options

Boneless Beef Short Rib (GF/DF)

Marinated & Braised for 24 Hours |
Red Wine Demi Glacé | Crispy Fried Onions

Chicken Supreme Options (GF)

- Chipotle Rub | Mango Salsa | Cilantro
- Chimichurri | Fresh Tomato Salsa
- Maple Glaze | Bacon & Onion Jam
- Onion Velouté Infused Cream Sauce | Fresh Herbs | Crispy Onions

Salmon Options (GF/DF)

- Maple Miso Marinade | Miso Pan Jus
- Lemon Dill | Aioli | Capers
- Blackened w/ Pineapple Salsa

Side Options

Choose (1) of Each to
Pair with Both Proteins

Starch Options

- Garlic Truffle Mash (GF)
- Herb Roasted Baby Potatoes (GF/DF)
- Wild Rice Pilaf (GF/DF)
- Smashed Red Skin Potatoes (GF)

Vegetable Options

- Chef's Choice Mixed Veg
- Broccolini & Carrots
- Roasted Root Vegetables

Vegetarian/Vegan Options

Butternut Squash Ravioli (VEG)

Brown Butter | Wilted Spinach | Toasted Panko | Fresh Tomato Salsa

Gnocchi Primavera (GF/VGN Available)

Roasted Vegetables | Parmesan Cheese | Toasted GF Panko |
Fire Roasted Tomato Sauce

Vegetable Stir Fry (GF/VEG, VGN Available)

Mixed Vegetables | Yuzu Ginger Tamari | Basmati | Tofu |
Boiled Egg | Green Onions | Sesame Seeds



Add Ons &
Enhancements



Add On Enhancements

Add on Any of the Following to Enhance your Curated Experience

Appetizer & Dessert Platters

Grazing Platter

Cured & Dried Meats | Premium Cheeses |
Array of Fresh Colourful Vegetables |
Variety of Dips & Crackers

Assorted Appetizer Platter

Chef's Choice, Examples Include:
Sausage Rolls | Beef Wellingtons |
Veggie Spring Rolls | Smoked Cheddar
Arancini | Pizza Rolls | Veggie Samosas

Assorted Fruit Platter

Fresh Cut Melons | Assorted Berries |
Red & Green Grapes

Assorted Dessert Platter

Chef's Choice, Examples Include:
Squares | Bars | Tarts | Cookies



Staffed-Only Add Ons

Curated Service Staffing

Basic Table Setup, Buffet Service, Water Service, Clearing

Curated Service Rentals

Water Glass, Wine Glass, 10" Dinner Plate, 2-Piece Cutlery, & Coloured Napkin

Fruit Punch Station

Upgrade your Assorted Drinks to a Fruit Punch Station at No Cost
Includes Disposable Cups, Ice, & Drink Dispenser



Add On Enhancements

Inquire about our Beverage Services to Complete your Experience

Bar & Beverage Packages



Soft Bar Package

\$7.50 Per Person

*Includes a Variety of Soft Drinks,
Juices, Garnishes, Ice, and
Accoutrement*

DIY Bar Package

\$800 Per Bartender, 1:40 Ratio

*We provide the service, you
provide the beverages!*

*Includes a 1 hour meeting with our
Bar Manager to plan Bar Timeline,
Logistics, Service, and to Create
the Event's Purchase List*

Full Service Bar Package

\$75 Per Person

*Includes Everything from the Soft Bar Package + Bartenders
2 Signature Cocktails | Wine | Coolers | Spirits
Bar & Bar Back Rentals | Bar Glassware Rentals*

*Includes a 1 hour meeting with our Bar Manager to plan Bar
Timeline, Logistics, Service, and to Design the Bar Menu*



Add On Enhancements

Streamline your Experience with the following Additional Services

Additional Services



Stationary & Signage

Includes 1 Hour of Design & 1 Draft Change

Name & Menu Cards - \$100

Welcome Sign & Seating Chart - \$285

Elevated Table Décor

*Explore our Extensive Catalogue
of Specialty Rentals to
Elevate your Guest Experience*



Enhanced Vendor Support

*Allow us to source the missing pieces of
your event through our network of Vendor
Partners, including Florists, Photographers,
Videographers, DJs, and many more!*



We look forward to delighting you!