



Refined Service

WEDDING 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?

Refined Service Wedding Package

Starting at \$59.95 Per Person + Staffing Fees

Our Refined Service Wedding Package Includes:

Refined Food Flow

Cocktail Hour | Dinner Service | Dessert, Coffee & Tea

Refined Tabletop Rentals

Water Glass | Wine Glass | Standard Plates | Cutlery | Choice of Napkin

* Delivery Fee & Extra Rentals such as Linens Not Included

Refined Service Staff

Food Service | Water Service | Clearing | Kitchen Staff

* Pricing Calculated Based on Guest Count & Service Style Selected

Refined Planning

Service Timeline Design | Menu Development | Vendor Requirements

Limited Internal Décor Catalogue

Complimentary Access to our Catalogue of Décor Pieces including

Lanterns | Chargers | Table Numbers | Card Boxes | And More!

The Planning Process, Simplified

No need to stress, we've got you covered throughout the entire process





Plated or Buffet

Plated Food Flow

Cocktail Hour

- 3 Passed Appetizers

Salad Course

- Choice of 1 Plated Salad

Main Course

- Choice of 1 Chicken Option
- Choice of 1 Vegetarian Main
- Choice of 1 Starch Side
- Choice of 1 Vegetable Side

**Add a Beef or Salmon Option for \$10/Guest Selection*

Dessert, Coffee & Tea

- Assorted Two-Bite Desserts
- Coffee & Tea Station

Late Night

- Add on Platters for \$10/Guest
- Add on Station for \$25/Guest



Buffet Food Flow

Cocktail Hour

- 3 Passed Appetizers

Salads

- Choice of 1 Salad

Main Course

- Choice of 1 Protein Option
- Choice of 1 Vegetarian Main
- Choice of 1 Starch Side
- Choice of 1 Vegetable Side

**Add an extra Buffet Protein for \$5/Guest*

Dessert, Coffee & Tea

- Assorted Two-Bite Desserts
- Coffee & Tea Station

Late Night

- Add on Platters for \$10/Guest
- Add on Station for \$25/Guest



Cocktail Hour





Cocktail Hour

Choose (3) Appetizers From the List Below

Add more appetizers for \$5 per person each

Cold Apps

Pear & Brie Crostini (VEG)

Artisan Baguette | Pear Chutney | Cumin

Caprese Skewers (GF/VEG)

Grape Tomato | Mini Bocconcini | Pesto |
Balsamic Reduction

Grilled Vegetable Bruschetta (VEG)

Artisan Baguette | Grilled Vegetables |
Goat Cheese | Balsamic Reduction

Smoked Chicken Mousse (DF)

Spiced Pita Chip | Blueberry | Radish

Avocado Toast (VEG)

Guacamole | Pico de Gallo | Feta |
Balsamic Reduction

Mini Stuffed Bell Peppers (VEG)

Smoked Habanero Cream Cheese |
Buttered Panko Crust

Funghi Blanco Crostini (VEG)

Spiced Honey Mascarpone | Roasted
Mushrooms | Rosemary | Parmesan

Cucumber Cup (GF/VGN)

Smoked Pepper Hummus | Sesame Seeds

Beef Wellington Puff Pastry

Minced Beef | Mushroom Duxelle |
Buttery Pastry

Smoked Salmon Bagel Crisp

Smoked Atlantic Salmon | Whipped Dill
Cream Cheese | Pickled Onion

Hot Apps

Pork Belly Skewer (GF/DF)

Slow Roast Pork Belly | Maple Chili

Mini Samosa (VEG)

Potato | Pea | Crispy Shell | Mango Chutney

Korean Beef Satay (GF/DF)

Marinated Beef Skewer | Sesame Seeds |
Gochujang Sauce | Green Onions

Jerk Chicken Satay (GF/DF)

Medium Spiced Jerk Marinade |
Creamy Jerk Drizzle | Herbs

Arancini Bravas (GF/VEG)

Mozzarella Stuffed Risotto Ball |
Tomato Bravas

Moussaka Meatballs (GF/VEG)

Meatless Meatball | Tzatziki Sauce

Vegetable Gyoza (DF/VEG)

Hoisin | Garlic | Chilies | Scallions



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

The Following Options are Only Available for Buffets:

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





Maining

olive



Entrée Options

Choose Your Protein(s) & (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



Dessert & Coffee Tea



Dessert, Coffee & Tea

Indulge in Sweetness with the Following Dessert Offerings

Dessert, Coffee & Tea

Assorted Bite-Sized Dessert Station

Chef's Choice of Assorted Desserts, Including:

Squares | Bars | Tarts | Cookies

Coffee & Tea Station

Premium Costa Rican Blend Coffee | Orange Pekoe Tea |

Milk & Creamers | Sugar & Sweetener





Add Ons &
Enhancements



Add On Enhancements

Add on any of the following to Enhance your Refined Experience

Stations & Platters

Oyster Station

Starting at \$550

*Freshly Shucked Oysters |
Mignonette | Lemon |
Hot Sauce | Horseradish*

***Includes Chef to Shuck
Oysters at Live Station***

Grazing Platters

\$10 Per Person

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



Gourmet Sandwich & Wrap Platters

Choose (4) - \$10 Per Person

*Turkey Croissant | Italian Ciabatta | Roast Beef on Focaccia |
Chicken Salad Wrap | Honey Glazed Ham on Brioche |
Turkey Avocado Club Wrap | Cajun Chicken Caesar Wrap |
Grilled Vegetable Wrap | Devilled Egg Salad Croissant |
Smoked Chickpea Salad on Multigrain (VGN)*



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!*

Late Night Stations





Late Night Stations

Dusted Loaded Pierogi Bar

Comes Standard With:

Cheddar Stuffed Pierogies | Sour Cream | Bacon | Caramelized Onions

Poutine Station

Comes Standard With:

Crispy Fries | Cheese Curds | Poutine Gravy | Green Onions

Includes (1) Protein:

Smoky BBQ Beef | Jerk Chicken | Braised Pork Shoulder | Shredded Vegan BBQ

Street Meat Station

Choose (2) of the Following:

Smoked Turkey Sausage | Nathan's All Beef Hot Dogs |
Debrezini Pork Sausage | Vegan Dogs

Comes Standard With:

Ketchup | Relish | Yellow Mustard | Sauerkraut | Diced Onions | Pickled Hot Peppers
Buns | Kettle Chips

Add On Gourmet Toppings (Choose 3) - \$5 per person

Corn Relish | Crispy Onions | Bruschetta | Caramelized Onions and Peppers |
Cherry Cola BBQ Sauce | Garlic Mayo | House-Made Pickles | Honey Dijonnaise

Taco Station

Choose (2) of the Following:

Smoky BBQ Beef | Jerk Chicken | Braised Pork Shoulder | Shredded Vegan BBQ

Comes Standard With:

Tomato Salsa | Shredded Cheese | House Slaw | Sour Cream
Nacho Chips | Flour Tortillas

Add On Gourmet Toppings (Choose 3) - \$5 per person

Feta | Pico de Gallo | Roasted Garlic Aioli | Pickled Onions | Grilled Pineapple Salsa |
Crispy Onions | Smoked Jalapeno Aioli | Guacamole | Corn & Black Bean Salsa



We look forward to delighting you!