



Full Service Package





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Who We Are

Founded in 2015, Hawley Crescent Catering and Events is a full-service catering and event management company that offers interactive and sincere hospitality experiences.

Grounded in our commitment to quality food and service, our team believes in providing our clients with an exceptional experience by offering flexible services that are sustainable, mobile, and of the best quality standards and products.

Hawley Crescent Catering and Events has 3 differentiating factors that make us a disrupter in our industry:

1. Commitment to sustainability. As a FeastON certified, business, we are committed to sourcing as much of our food products from Ontario vendors as possible. We are also committed to sustainably supporting our vendors, staff and communities.
2. Flexibility within our packages and services to allow you to curate your guest experience.
3. Modularity in providing refined services that layer overtop of our packages and provide you with a one-stop shop experience. We are here to support you as much or as little as you desire.

Our Process

Once you've made the exciting decision to sign on with Hawley Crescent Catering & Events, a signed contract and a booking fee are all we require to hold your date and start the planning process!



1

Booking Your Date

Upon signing your contract and paying your booking fee, we are ready to go!

2

Onboarding

Our shared document allows us to track all communication and information for your event in real time throughout the process

3

Planning

We help with Timeline & Floorplan Development, Vendor Recommendations, Internal Decor & Rental Procurement, Design Plans, Transportation and More!

4

Tasting

A chef-led group tasting for two is included. Followed by a menu development and table top design meeting.

5

Final Meeting

Final 40-day countdown and review of details which can be distributed to all vendors involved.

6

Game Day!

We are prepared and ready to execute an amazing guest experience.

Our Staff

Our dedicated staff are at the heart of every event, turning special occasions into unforgettable memories. With a keen eye for detail and a positive, can-do attitude, we are proud to have a team that goes above and beyond to create a thoughtfully curated guest experience that allows you and your guests to relax and enjoy your wedding.

Boasting over 45 years of combined experience in event management and the culinary arts, our team works seamlessly with each other and alongside other vendors to ensure your day flows effortlessly. We believe that a strong staff-to-guest ratio is key to delivering an exceptional experience, making sure every guest feels cared for and valued.

Each member of our team is Smart Serve-certified and expertly trained in hospitality, a distinction we proudly uphold as one of our key differentiators. With several of our key staff members bringing years of industry experience, you can trust that our professionalism shines through in every detail — from our polished black attire to our black bistro aprons. At Hawley Crescent, we're not just serving your guests; we're making sure they're looked after with the utmost care and attention.





What's Included in the Package?

No need to stress when planning your wedding; we've got you covered from start to finish! We will provide you with all of the tools and necessities to make your perfect day, well, **perfect!**

Our Full Service Wedding Package Includes the Following:

Full Service Food Flow

Cocktail Hour | Dinner Service | Dessert, Coffee & Tea | Late Night

Essential Tabletop Rentals

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

** Delivery Fee & Extra Rentals such as Linens Not Included*

Full Service Event Staff

Event Setup | Event Management | Food Service |
Water Service | Clearing | Kitchen Staff | Serving Staff

Full Service Planning

Rental Management | Transportation Planning | Service Timeline Design |
Chef Led Tasting | Menu Development | Vendor Requirements |
Table Design Support | Floorplan Design | Planning Support

Full Access to Internal Décor Catalogue

Complimentary Access to our extensive Catalogue of Décor Pieces including
Lanterns | Chargers | Table Numbers | Card Boxes | And More!



Full Service Midweek & Weekend

Select Your Service Style from the Options Below

Plated Service

Cocktail Hour

3 Passed Appetizers; or
Grazing Station

Salad Course

Choice of 1 Plated Salad

Main Course

Choice of 2 Protein Options
Choice of 1 Vegetarian Main
Choice of 1 Starch Side
Choice of 1 Vegetable Side

Dessert, Coffee & Tea

Choice of 1 Plated Dessert
Coffee & Tea Station

Late Night

Choice of 1 Late Night Station

Buffet Service

Cocktail Hour

3 Passed Appetizers; or
Grazing Station

Salads

Choice of 2 Buffet Salads

Main Course

Choice of 2 Protein Options
Choice of 1 Vegetarian Main
Choice of 1 Starch Side
Choice of 1 Vegetable Side

Dessert, Coffee & Tea

Choice of 3 Station Desserts
Coffee & Tea Station

Late Night

Choice of 1 Late Night Station

Cocktail Style

Cocktail Hour

3 Passed Appetizers; or
Grazing Station

Dinner Service

6 Passed Appetizers; or
3 Passed Apps & 1 Station; or
2 Small Plate Stations

All Small Plate Stations Include

Salads, Protein Options & Sides
Dietary Options Upon Request

Dessert, Coffee & Tea

Choice of 3 Station Desserts
Coffee & Tea Station

Late Night

Choice of 1 Late Night Station

*At Hawley Crescent, we pride ourselves on our flexibility, modularity, and customization.
Please inquire about any add-on courses or modifications to enhance your full service experience.*



Rentals & Décor

Essential Rental Inclusions & Upgrades

Included in our Mid Week All Inclusive and Weekend Full-Services Packages are all of your essential service items with respect to your guests and food service.

Your Essential Tabletop Rentals are a part of your Package. This includes:

- Standard Flatware
- Standard Plateware
- Clear 12 Oz Wine Glass for the Table
- Clear 12 Oz Water Glass for the Table
- Dessert, Coffee & Tea Service Items
- Colour Choice of Standard Napkin

Flexibility with Tabletop Upgrades as follows:

- Luxury Tabletop Upgrades in Flatware, Napkins, Chargers, Glassware etc, chosen at your discretion.
- Upgrade charges are the difference between the cost of the luxury item less the essential cost built into the package, plus delivery fees.
- Upgrade fees will be added to your invoice.
- If you are adding on additional meal courses or specialty menu options, additional plateware charges may apply.



Internal Décor Catalogue

Included in your Mid Week and Weekend Full-Service packages is access to our inventory of internal décor items. We aim to provide a variety of items for all styles of wedding. **These items are available on a first-come, first-serve basis and we do not guarantee they will be available for use.**

Currently, we have the following In-House items for you to use:

- Table Numbers
- Bud Vases
- Easels
- Lanterns – Brass, Wood & Silver
- Tiers
- Boards
- Cake Stands
- Gold/Clear/Silver Votives
- Rugs
- Smokey Candle Holders
- Hurricanes
- Cushions
- Wood Crates
- Mirrors & Pieces to be used for Signage
- And More

**Some items are subject to a non-negotiable cleaning fee.



Modular Add-Ons

When you sign on with Hawley Crescent Catering & Events you're not just getting a service—you're gaining a team of seasoned culinary and event management experts who are passionate about crafting moments and creating memories. Our versatile packages are designed with your unique vision in mind, and we also offer a range of customizable services that pair seamlessly with the base package you select. With us, every detail is tailored to your specific needs, ensuring your event is nothing short of extraordinary.

Design

Stationary and Paper Product design by our designer Laura from DownLo Design Co. can assist with menus, invitations, name cards, seating charts and other design needs.

Wedding Planning

Our package **includes 10 hours** of event planning support. If you require more personal assistance to source and manage your vendors, source materials, etc. We can add time for an additional fee to ensure your needs are well taken care of.

We have a long list of talented preferred vendors we are proud to work with and are happy to recommend to clients.



Menu Inspiration

Below are some highlights from our Full Service Menu
Please inquire to see our full menu offerings

Appetizer Stations

Standard Grazing Station

Assorted Cured Meats | Assorted Cheeses |
Seasonal Vegetables & Fruit | Assorted Dips |
Crostinis & Crackers

Enhanced Grazing Station – P

Assorted Cured Meats | Assorted Cheeses |
Seasonal Vegetables & Fruit | Assorted Dips |
Crostinis & Crackers | Kettle Chips & Pita |
Crudite | Pickled Veggies | Olives
Choice of 3 Appetizers for Station

Chef-Manned Oyster Station – P

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

**Subject to Fluctuations based on Market Price*



GF = Gluten Free
DF = Dairy Free
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From the Land

Man Candy (GF/DF)

Maple & Thyme Marinated Beef Tenderloin |
Center Cut Bacon | Béarnaise Mayo

Steak Frites Skewers (GF/DF)

Marinated Striploin | Charred Tomato |
Hickory Sticks | Chimichurri | Aioli

Chicken & Waffle Boat (DF)

Battered Chicken Thigh | Sugared Waffle |
Spicy Maple | Bread & Butter Pickle

Korean Beef Satay (GF/DF)

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

Butter Chicken Skewer (GF)

Marinated Chicken Skewer | Butter Chicken Sauce |
Cucumber Raita | Basmati Rice Jar | Cilantro

Prosciutto & Goat Cheese Crostini

Crispy Baguette | Goat Cheese Mousse | Cranberry Chutney

Bacon Jam & Blue Cheese Crostini

Toasted Artisan Baguette | Bacon Onion Jam | Stilton

Pork Belly Bao Slider (DF)

Maple Chili | Asian Carrots Slaw | Quick Pickles

Moroccan Lamb Taco

Spiced Lamb Shoulder | Chermoula | Feta |
Pickled Onions | Cucumber

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To the Sea

Garlic Shrimp Skewers (GF/DF)

Grilled Shrimp | Lemon | Parsley | Garlic | Chili |
EVOO | Garlic Aioli

Blackened Shrimp Skewer (GF/DF)

House Made Blackening Seasoning |
Garlic Aioli | Bruschetta | Chives

Bang Bang Fish Taco (DF)

Tempura Battered Cod | Bang Bang Sauce |
House Slaw | Pico | Green Onions

Piri Piri Shrimp Tostada (GF/DF)

Marinated Grilled Shrimp | Guacamole | Piri Piri Sauce |
Pickled Onions | Sesame Seeds | Cilantro

Mini Lobster "Rolls" (DF)

Lobster & Crab Salad | Brioche Crostini | Dill |
Lemon | Green Onions

Smoked Salmon Bagel Crisp

Smoked Atlantic Salmon | Whipped Dill Cream Cheese |
Pickled Onion

Spicy Crab Salad (GF/DF)

Cucumber Cup | Citrus | Roe | Basil



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The Harvest

Grilled Cheese & Tomato Soup Shots (VEG)

Artisan Baguette | Provolone | Pesto |
Fire Roasted Tomato Bisque

Arancini Bravas (GF/VEG)

Smoked Mozzarella Stuffed Risotto Ball | Tomato Bravas

Moussaka Meatballs (GF/VEG)

Meatless Meatball | Tzatziki Sauce

Avocado Toast (VEG)

Guacamole | Pico de Gallo | Feta | Balsamic Reduction

Mini Stuffed Bell Peppers (VEG)

Smoked Habanero Cream Cheese | Buttered Panko Crust

Vegetable Gyoza (DF/VEG)

Hoisin | Garlic | Ginger | Chilies | Scallions

Funghi Blanco Crostini (VEG)

Spiced Honey Mascarpone | Roasted Cremini Mushrooms |
Rosemary | Parmesan | Balsamic Reduction

Greek Salad Cucumber Cup (GF/VEG)

Tomato | Pepper | Red Onion | Kalamata Olive |
Lemon Oregano Dressing | Feta

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Salad Options

Kale & Beet Salad (GF/VEG)

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

Caesar Salad

Romaine Hearts | Caesar Dressing | Crispy Bacon |
Parmesan | Crostini | Grilled Lemon

Caprese Salad (GF/VEG)

Vine Ripened Tomatoes | Bocconcini Cheese |
Pesto Oil | Balsamic Reduction | Fresh Basil

Arugula & Strawberry Salad (GF)

Crumbled Goat Cheese | Quinoa | Blackberries |
Blood Orange Emulsion | Radish

Grilled Peach & Mozza Salad (GF/VEG)

Pesto Marinated Fresh Mozzarella |
Heritage Blend | Grape Tomatoes | Blueberries |
Candied Almond Dust | Maple Emulsion

Kale Caesar (VGN)

Green & Red Kale | In House Roasted Garlic Dressing |
Smoky Dehydrated Chickpea | BBQ Pita Croutons | Cheez Shreds

Grilled Summer Squash Salad (GF/VEG)

Marinated Zucchini | Peppers | Red Onion | Heritage Blend |
EVOO | Balsamic Reduction | Feta



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Pasta Dishes

Available as a Main or an Extra Course

Butternut Squash Ravioli (VEG)

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

Gnocchi Primavera (GF/VEG)

Grilled Vegetables | Parmesan | Toasted Panko
Choice of: Fire Roasted Tomato Sauce | Pesto Cream | Rosé

Italian Style Ravioli (VEG)

Olive Oil | Capers | Black Olives | Sundried Tomato Pesto |
Spinach | Parmesan Reggiano | Fresh Tomato Salsa

Seasonal Vegetable Risotto (VEG/GF) – Plated Only

Arborio Rice | Vegetable Stock | Seasonal Vegetables |
White Wine | Herb Butter | Parmesan Cheese

Penne Chicken Carbonara – Buffet Only

Crispy Bacon | Herb Roasted Chicken |
Parmesan Cream Sauce | Peas | Fresh Tomato Salsa

Rigatoni Al Forno – Buffet Only

Sausage | Grilled Peppers | Chili |
Tomato Sauce | Broccolini | Mozzarella

Lobster Agnolotti – P

Saffron Cream | Blackened Shrimp Skewer | Spinach |
Grape Tomatoes | Chili Oil | Buttered Panko

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Side Options

Choose (1) of Each to Pair with Both Proteins

Starch

- Roasted Garlic Smashed Potatoes
- Garlic Truffle Mash
- Herb Roasted Baby Potatoes
- Sweet Potato Puree with Tahini
- Madras Squash Purée
- Potato Dauphinoise
- Duck Fat & Herb Roasted Fingerlings
- Wild Rice Pilaf

Vegetables

- Chef's Choice Mixed Vegetables
- Broccolini & Baby Carrots
- Hot Honey Brussel Sprouts
- Seasonal Grilled Vegetables
- Green Beans with Shallot Oil
- Roasted Root Vegetables
- Stir Fried Vegetables
- Prosciutto Wrapped Asparagus w/ Grilled Peppers

Upgraded Sides - P

- Mushroom Risotto
- Seasonal Vegetable Risotto
- Quinoa & Chickpea Salad
- Warm Pearl Couscous Salad

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Beef Options

Boneless Beef Short Rib (GF/DF)

Marinated with a Hint of the Caribbean & Braised for 24 Hours
Served with Red Wine Demi Glace & Crispy Onions

House Marinated Steaks (Select One)

8oz Sirloin (GF) | 8oz New York Striploin (GF)
8oz Sous Vide Picanha (GF) | 6oz Tenderloin (GF) - **P**

Steak Sauces & Toppings (Select One)

Bordelaise Sauce w/ Caramelized Onions & Peppers
Demi Glaze w/ Herb Roasted Mushrooms
Brown Sugar Bourbon Steak Sauce w/ Grilled Red Onions
Chimichurri w/ Pico de Gallo & Herb Oil
Rosemary Garlic Butter w/ Crispy Onions

Premium Sauces & Toppings - P

Bearnaise Sauce w/ Lobster & Crab Meat
XL Blackened Shrimp Skewer

Prime Rib Roast - P

Grainy Mustard Demi Glaze | Yorkshire Pudding

Veal Scallopini

Amaretto Liqueur | Veal Stock |
Hint of Cream | Roasted Mushrooms

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Classic Proteins

Chicken

Chicken Supreme Options (GF):

Chipotle Rubbed | Mango Salsa | Cilantro

Chimichurri | Fresh Tomato Salsa

Honey Glazed | Bacon & Onion Jam

Onion Velouté Cream Sauce | Crispy Onions | Fresh Herbs

Stuffed Chicken Options:

Spinach | Feta | Sundried Tomato | Grainy Mustard Cream Sauce

Smoked Cheddar | Roasted Pepper | Balsamic Reduction

Lamb

Lamb Shank (GF/DF)

Diced Aromatics | Creole Tomato Ragu

Rack of Lamb – P

Praline & Mint Crust | Blueberry Balsamic Reduction

Petite Surf & Turf

5oz Tenderloin or 8oz Sirloin (GF)

Blackened Shrimp Skewer | Brown Sugar Bourbon Steak Sauce |

Grilled Red Onions



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Fish Entrées

Salmon Options (GF/DF)

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

Moroccan Trout (GF/DF)

Dry Rub | Apricot | Date | Cinnamon |
Tropical Juice Reduction

Pickarel Puttanesca (GF/DF)

Sundried Tomato | Capers | Olives | Herbs | EVOO

Blackened Salmon Buddha Bowl (GF)

Quinoa & Chickpea Salad | Spinach |
Grape Tomatoes | Cucumbers | Shredded Carrots |
Curry Mayo | Pineapple Salsa

Miso Cod (GF/DF) - P

Sweet & Salty Marinade |
Sweet Potato Glass Noodle Stir Fry

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Small Plate Stations

Butter Chicken

Basmati Rice | Samosa | Raita | Cilantro

Sliced Eye of Round

Mini Yorkshire Pudding | Horseradish Mayo |
Fried Leeks | Kettle Chips | Creamy Coleslaw

Apple Cider Brined Pork Tenderloin

Sweet Potato Puree | Charred Broccolini |
Apple Chutney

Poke Bowls (Tuna & Roasted Beet)

Sushi Rice | Edamame | Cucumber | Sriracha Mayo |
Julienne Carrots & Purple Cabbage | Sesame Seeds

Buddha Bowls (Blackened Salmon & Tofu)

Spinach | Grape Tomatoes | Cucumbers |
Shredded Carrots | White Balsamic Vinaigrette |
Pineapple Salsa | Curry Mayo

Moroccan Lamb Lollipops – P

Pearl Couscous Salad | Dried Apricots | Chermoula



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Plated Desserts

Warm Apple Blossom

Dulche de Leche | Mulled Wine Poached Apple |
Chantilly Cream

Chocolate Decadence Cake

Creme Anglaise | Fresh Berries | Icing Sugar

Coconut Cream Tart

Vanilla Tart Shell | Coconut Infused Custard |
Whipped Cream | Toasted Coconut

Vanilla Cheesecake Tart

Mascarpone Cheesecake | Vanilla Tart Shell | Fresh Fruit |
Mint | Mango Curd | Icing Sugar

NY Style Cheesecake

Raspberry Coulis | Kiwi Pieces | Crushed Biscoff

Sticky Toffee Pudding

Toffee Sauce | Vanilla Custard | Crushed Pecan Brittle

Drunken Berry Angel Cake

Rum Soaked Berries | Maple Whipped Cream |
Caramelized Sugar Dust

Cheesecake Truffle Trio

Black Tie | Raspberry | Chocolate

Black Forest Cake

Chocolate Dipped Cherries | Cherry Compote

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Station Desserts

Small Donut Options

Cookies & Cream | Maple | Apple Fritter |
Boston Cream | Chef's Choice Variety

Cannoli Options

Whipped Ricotta | Mini Chocolate Chips
Lemon Mascarpone | Crushed Pistachio
Nutella Cheesecake Cake | Crushed Hazelnuts

Crème Brûlée Options (GF)

Traditional | Maple Whiskey | Eggnog |
Amaretto | Lavender | Chocolate Espresso |
Mixed Berry Bottom | Pumpkin Spice |
Toasted Marshmallow | Salted Caramel

Dessert Jar Options

Oreo Cheesecake Jar | Confetti Cake Jar |
S'mores Trifle Jar | Apple Crumble Jar |
Banana Pudding Jar | Tiramisu

At Hawley Crescent, we pride ourselves in taking the dietary needs of your guests seriously. Dietary dessert options will be provided separately for all guests indicating dietary restrictions prior to the event

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Late Night

Poutine Station

Crispy Fries | Cheese Curds | Poutine Gravy | Green Onions

Includes Choice of One Protein Topping

Smoky BBQ Beef | Jerk Chicken |

Braised Pork Shoulder | Shredded Vegan BBQ

Pub Grub Station

Choose Three:

Beef or Fried Chicken Sliders

House Rub Chicken Wings (Choice of 2 Sauces)

Restaurant-Style Nacho Board

Mac Bombs w/ Ancho Chipotle Sauce

Asian Fusion Station

Choose Three:

Spring Rolls

Asian Noodle Boxes

Assorted Sushi

Dumplings (Veg, Pork, or Beef)

Dusted Loaded Pierogi Bar

Mashed Potato & Cheddar Stuffed Mini Pierogies

Standard Toppings

Sour Cream | Bacon | Caramelized Onions | Green Onions

Gourmet Toppings - Choose Three

Roasted Mushrooms | Bruschetta | Fried Chorizo |

Smoked Jalapeno Aioli | Roasted Garlic Aioli |

Whole Grain Horseradish Mustard

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Stone Oven Pizza

3 Slices Per Person (Choose 3)

Margherita

House-Made Tomato Sauce | Fior di Latte | Parmesan | Pesto Mayo | Fresh Basil

Figura

Prosciutto | Goat Cheese | Fig Jam | Arugula | Balsamic Reduction

Meatzza

Prosciutto | Pepperoni | Chorizo | Summer Sausage | House-Made Tomato Sauce |
Cheese Curds | HC Garlic Sauce

Classic Pepperoni

Dry Cured Pepperoni | House-Made Tomato Sauce | Cheese Curds | HC Seasoning Blend

Grilled Vegetable Primavera

Grilled Vegetables | Fior di Latte | Wilted Spinach | Sundried Tomato | Olive Tapenade

Hot Honey Double Pep

Loads of Dry Cured Pepperoni | House Made Tomato Sauce | HC Seasoning | Hot Honey Drizzle

Funghi Bianco

Bechamel | Parmesan | Herb Roasted Mushrooms | Truffle Oil | Parsley

BBQ Carbone

Cream Sauce | Pork Belly | Bacon Crumble | Parmesan | Asiago | Diced Tomato | BBQ Drizzle

Chef's Special

Let Our Chefs Customize a Pizza Selection For You!

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HAWLEY
Catering & Events
ESTD 2015
CRESCENT