

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

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 an Additional Fee*

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

1. Book Your Date
2. Onboarding Documents
3. Planning Meeting
4. Optional Tasting
5. Final Meeting
6. Game Day!

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 on Beef or Salmon Options available*

Dessert, Coffee & Tea

- Assorted Two-Bite Desserts
- Coffee & Tea Station

Late Night

- Add on only, Platters or Stations available



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 on extra Buffet Proteins available*

Dessert, Coffee & Tea

- Assorted Two-Bite Desserts
- Coffee & Tea Station

Late Night

- Add on only, Platters or Stations available




Cocktail Hour

Cocktail Hour

Choose (3) Appetizers From the List Below

Inquire to Add on Additional Appetizers

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 | Bravas Sauce

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





Mains



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

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

Includes Chef to Shuck Oysters at Live Station



Grazing Platters

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

Gourmet Sandwich & Wrap Platters

Add On (4) of the Following

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

Streamline your Experience with the following Additional Services

Additional Services



Stationary & Signage

Includes 1 Hour of Design & 1 Draft Change

Name & Menu Cards
Welcome Sign & Seating Chart



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)

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)

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


HAWLEY CRESCENT
Catering & Events
ESTD 2015
We look forward to delighting you!