

MOVADO CATERING MENU



CATERING • MEETINGS • CELEBRATIONS

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**1800 Prince of Wales Dr, Regina,
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MEETING PACKAGES

THE COMMUNICATOR

\$50 PER PERSON (MINIMUM 12 ATTENDEES)

MORNING: Continental Breakfast Buffet

AM Break: One option from Snack Selections, Tea & Coffee

LUNCH: The Working Lunch

PM Break: One option from Snack Selections, Tea & Coffee

THE EXECUTIVE

\$53 PER PERSON (MINIMUM 12 ATTENDEES)

MORNING: Continental Breakfast Buffet

AM Break: One option from Snack Selections, Tea & Coffee

LUNCH: The Working Lunch

PM Break: One option from Themed Breaks, Tea & Coffee

THE AMBASSADOR

\$60 PER PERSON (MINIMUM 15 ATTENDEES)

MORNING: Canadian Power Breakfast Buffet

AM Break: One option from Snack Selections, Tea & Coffee

LUNCH: One option from Lunches

PM Break: One option from Snack Selections, Tea & Coffee

THE DIRECTOR

\$63 PER PERSON (MINIMUM 15 ATTENDEES)

MORNING: Canadian Power Breakfast Buffet

AM Break: One option from Snack Selections, Tea & Coffee

LUNCH: One option from Lunches

PM Break: One option from Themed Breaks, Tea & Coffee



BREAKFAST

CANADIAN POWER BREAKFAST

\$24 PER PERSON (MINIMUM 12 ATTENDEES)

Scrambled Eggs and Hash Browns

Protein Options: (ANY 2)

- Shaved Turkey Breast
- Ham
- Sausage
- Bacon

Served with Roasted tomatoes, fresh fruit platter, assorted pastries, toast, butter, preserves & honey

Juice –Apple, Orange, Cranberry

Freshly Brewed Coffee- Regular and Decaf, Assorted Teas

DELUXE BREAKFAST

\$30 PER PERSON (MINIMUM 12 ATTENDEES)

Scrambled Eggs and Hash Browns

Protein Options: (ANY 2)

- Shaved Turkey Breast
- Ham
- Sausage
- Bacon

Served with Roasted tomatoes, fresh fruit platter, assorted pastries, toast, butter, preserves & honey, Yogurt, Cold cereals with Milk

Juice –Apple, Orange, Cranberry

Freshly Brewed Coffee- Regular and Decaf, Assorted Teas



CONTINENTAL BREAKFAST

\$20 PER PERSON (MINIMUM 12 ATTENDEES)

Fresh fruit platter, assorted pastries, toast, butter, preserves & honey, Yogurt

Juice –Apple, Orange, Cranberry

Freshly Brewed Coffee- Regular and Decaf, Assorted Teas

A LA CARTE BREAKFAST

\$24 (MAXIMUM 10 ATTENDEES)

Your choice of (1) one of the following:

AMERICAN

Two eggs any style served with Hashbrowns & Toast with a choice of Bacon or Sausage, Fresh Pastries, & Fresh Fruit Platter

HOT OPEN-FACED SANDWICHES

Choice of (1) one of the following served with Hashbrowns, Fresh Pastries, & Fresh Fruit Platter

- Egg, Ham & Bacon
- Egg, Roast Turkey & Fresh Tomato

SUNNY SWEET BREAKFAST

Pancakes or French Toast with Strawberry or Blueberry toppings, table syrup, Fresh Pastries, & Fresh Fruit Platter

HEALTHY BREAKFAST

Oatmeal with berries, cinnamon, milk, honey, Fresh Pastries, Fruit Platter

All options include Juice & Freshly Brewed Coffee



LUNCHES

THE WORKING LUNCH

\$28 PER PERSON (MINIMUM 15 ATTENDEES)

Soup- Chef's Daily soup creation

Salad Selections- Your choice of (1) one of the following:

- Mixed greens with berries
- Caesar salad with croutons
- Greek salad
- Potato salad
- Pasta salad
- Cobb salad
- Brussel sprout salad

Sandwich selections- Your choice of (3) three of the following:

- Ham and cheese on freshly baked croissant
- Egg salad with fresh lettuce on white bread
- Slow cooked roast beef, Swiss cheese, red onion, and tomato with mayonnaise on rye bread
- Rosted turkey breast, fresh lettuce, tomatoes, and jalapeño aioli on rye bread
- Grilled chicken with mixed greens, tomato and pepper with chipotle mayo wrapped in a tortilla

Signature Finish- Chef selected dessert and fresh fruit platter

Beverage Inclusion- Freshly Brewed Coffee and Tea



GREEK BUFFET

\$32 PER PERSON (MINIMUM 15 ATTENDEES)

Chicken & pork souvlaki, served with steamed vegetables, Greek rice, lemon potatoes, Greek salad, tzatziki, and pita bread.

Dessert, coffee, and tea included

INDIAN BUFFET

\$32 PER PERSON (MINIMUM 15 ATTENDEES)

Butter Chicken and Seafood coconut curry served with steamed vegetables, rice and naan bread and raita (Indian yogurt sauce)

Dessert, coffee and tea included

ITALIAN BUFFET

\$35 PER PERSON (MINIMUM 15 ATTENDEES)

Minestrone soup, cheese and charcuterie platter, penne primavera with alfredo sauce and Gnocchi with marinara sauce, served with Mediterranean Roasted vegetables

Signature Protein Additions **\$6 per person choice of (1) one: Grilled Chicken | Chorizo sausage | Beef Meatballs | Grilled Shrimp**

Dessert, coffee and tea included

PUB GRUB BUFFET

\$30 PER PERSON (MINIMUM 15 ATTENDEES)

Build your own burger (with cheese, lettuce, tomatoes and pickles)

Chicken wings served with Hot, BBQ & Honey garlic sauces

French Fries and Caesar salad with croutons

Dessert included

UKRAINIAN BUFFET

\$32 (MINIMUM 15 ATTENDEES)

Cabbage rolls, perogies, kielbasa, Caesar salad, sour cream and mustard

Dessert, coffee and tea included

TACO BUFFET

\$30 PER PERSON (MINIMUM 15 ATTENDEES)

Build your own tacos (with ground beef, cheese, lettuce, tomatoes and onions)

Soup, Caesar salad with croutons, salsa & sour cream

Dessert included



DINNERS

SIGNATURE TUSCAN PASTA DINNER

\$40 (MINIMUM 20 ATTENDEES)

Soup- Chef's Daily soup creation

Salad Selections- Your choice of (1) one of the following:

- Mixed greens with berries
- Caesar salad with croutons
- Greek salad
- Potato salad
- Pasta salad
- Cobb salad
- Brussel sprout salad

Sauce options (any 2):

Alfredo | Marinara | Bolognese |

Alfredo Pesto | Marinara Pesto | Rosé

Noodle options (any 2):

Penne | Fettuccine | Spaghetti |

Potato Gnocchi | Rotini

Signature Protein Additions \$6 per person choice of (1) one:

Grilled Chicken | Chorizo sausage | Beef Meatballs | Grilled Shrimp

Signature Finish: Chef's choice dessert, fruit platter, coffee & tea



SIGNATURE ENTRÉE DINNER

\$40 (MINIMUM 20 ATTENDEES)

Soup- Chef's Daily soup creation

Salad Selections- Your choice of (1) one of the following:

- Mixed greens with berries
- Caesar salad with croutons
- Greek salad
- Potato salad
- Pasta salad
- Cobb salad
- Brussel sprout salad

Entrée Selections- Your choice of (1) one of the following:

1. Grilled chicken breast
2. Seared Cod
3. Butter Chicken
4. Beef Stroganoff
5. Barbeque Pork Ribs
6. Roast Garlic Pork Chop
7. Grilled Salmon in Dill Sauce

Potato & Rice Selections- Your choice of (1) one of the following:

1. Roasted or steamed Potatoes
2. Creamy mashed potatoes
3. Steamed basmati rice
4. Vegetable barley

Vegetable Selections-Your choice of (1) one of the following:

1. Steamed fresh vegetables
2. Roasted asparagus
3. Grilled zucchini, eggplant and roasted red peppers

Signature Finish: Chef's choice dessert, fruit platter, coffee & tea



BEVERAGES + SNACKS + BREAKS

TEA/ COFFEE SERVICE

\$50 (15-20 PEOPLE)

BEVERAGES (based on consumption)

Assorted Juice	\$4.50 each
Sparkling Water	\$4.50 each
Cans of Soft Drinks	\$4.50 each
Bottled Water	\$3.50 each

SNACKS

Fruit Platter	\$7.50 per person
Granola bars	\$6.50 per person
Vegetable Crudites with Ranch dip	\$6.50 per person
Baked Cookies	\$5.60 per person
Individual Desserts	\$5.50 per person
Chef's choice of muffins	\$5.50 per person
Assorted fruit yogurt	\$4 per person

THEMED BREAKS

THE CAFFEINE CLUB

\$15 PER PERSON

1. Whole fruit
2. Baked muffins and cookies
3. Choice of Tea or Coffee

THE MEDITERRANEAN CRUISE

\$18 PER PERSON

1. Sliced fresh vegetables
2. Pita Wedges
3. Hummus & Tzatziki
4. Feta or goat cheese
5. Choice of Tea or Coffee



RECEPTION

A minimum choice of (4) four of the following items:
(Minimum 2 dozen each)

COLD HORS D'OEUVRES- per dozen

Vegetable Crudites & Ranch Dip	\$50
Deviled Eggs	\$45
Hummus & Pita Bread	\$40
Antipasto Bites	\$60
Tomato Bruschetta	\$55
Caprese Bites	\$50

WARM HORS D'OEUVRES- per dozen

Spinach & Artichoke Dip	\$50
Perogies	\$40
Stuffed Mushrooms	\$50
Mac n Cheese Bites	\$60
Mini Pizzas	\$65
Chicken Wings	\$50
Spring Roll	\$40
Cocktail Shrimp	\$60



BAR & BEVERAGE MENU

CASH BAR

(Prices include GST & LCT)

Highballs	\$9
Premium	\$11
Domestic Beer	\$9
Import Beer	\$10
House Red or White Wine	\$8
Premium Red or White Wine	\$10
Non-Alcoholic	\$6

BARTENDER

We will set up the bar and have drinks available at prices listed. If the total bar sales exceed \$350, we will waive the bartender fee. If less than, \$30 per hour bartender fee will apply (based on a three- hour minimum)

PREMIUM & SPECIALTY ITEMS

We are happy to order premium and specialty items for your celebration, with pricing to be determined.

FOOD & BEVERAGE POLICY

MOVADO CATERING POLICIES

Movado Restaurant & Bar | Holiday Inn & Suites

Thank you for choosing Movado Restaurant & Bar for your event. To help us ensure everything runs smoothly, please review the following catering policies.

1. Guaranteed Guest Count

A **final guaranteed guest count must be provided at least seven business days before the event**. If a guaranteed number is not received, billing will be based on the last confirmed guest count or the actual number of guests attending, whichever is greater.

2. Menu Selection

Final menu selections must be submitted to the **Movado Catering Team at least 10 days prior to the event**. Changes after this deadline may be subject to availability and additional charges.

3. Dietary Requirements & Allergies

Please notify the Catering Team of any **allergies, dietary restrictions, or special requests at the time of booking**. We will make every reasonable effort to accommodate your needs. Gluten-friendly options are available for an **additional charge**. While we take allergies seriously, we cannot guarantee an environment completely free from allergens or cross-contamination.

4. Children's Pricing

- **Children 5 years and under:** No charge
- **Children age 6–12:** 50% of the applicable menu price
- **Children 13 and over:** Regular menu pricing applies

5. Cakes & Outside Food

Wedding and celebration cakes may be brought in **with prior approval from the Catering Team**. A cake-cutting fee will apply. Outside food and beverages are not permitted without prior approval. Unconsumed food and beverages provided by Movado may not be removed or repackaged following the event.

6. Payment

All catering and event payments are made **directly to Holiday Inn & Suites**, where Movado is located. Deposits are non-refundable. Payment methods and billing arrangements are subject to Holiday Inn & Suites policies.

7. Taxes & Service Charge

All applicable food and beverage charges are subject to:

- **5% GST**
- **6% PST**
- **20% Service Charge**

Additional labour charges may apply for special setup requirements, extended service times, statutory holidays, or other services outside the standard event arrangement.

8. Function Room & Setup

Function room assignments are subject to availability and Holiday Inn & Suites operations. The hotel and Movado reserve the right to assign an alternate room if guest numbers, setup requirements, timing, or operational needs change.

Clients are asked to adhere to the agreed event start and finish times. Setup and teardown times must be arranged in advance. Additional labour charges may apply for room changes or extended setup requirements.

9. Entertainment & Music

Any DJ, live entertainment, special audio/visual requirements, or other entertainment must be discussed with the Holiday Inn in advance. Any applicable licensing, equipment, or entertainment fees will be communicated prior to the event.

10. Deliveries, Decorations & Personal Items

Any deliveries, decorations, displays, or equipment brought to the venue must be approved and arranged in advance.

Clients are responsible for removing all personal belongings, decorations, displays, and materials at the conclusion of the event unless prior arrangements have been made.

Movado and Holiday Inn & Suites are not responsible for lost, damaged, or misplaced personal items or equipment.

11. Catering Exclusivity

All food and beverage services for events hosted through Movado must be arranged through **Movado Restaurant & Bar**, unless prior written approval has been provided.

12. Banquet Event Orders (BEO)

The **Banquet Event Order (BEO)** outlines the agreed details for your event and is used by Movado and Holiday Inn & Suites to coordinate the function.

Please carefully review your BEO, including:

- Guest count
- Menu selections
- Pricing
- Event timing
- Room setup
- Dietary requirements
- Special requests
- Additional services

Any changes should be communicated to your Sales Representative as soon as possible.

Once signed, the BEO and event agreement are considered binding and confirm the arrangements for your event.

We look forward to hosting your event!

Movado Restaurant & Bar

Located inside Holiday Inn & Suites