



PRIVATE FUNCTIONS

Effective April 1, 2023 - March 31, 2024

JUNO CATERING

Terms of Agreement

EVENT BOOKING

You must contact the Mess Manager/Function Coordinator at least 30 days prior to the event to arrange for a facility request. At this time, a Facility Request Form must be completed and approved by the appropriate authority. A Mess is a facility used by serving members to foster morale, well-being and a sense of community. One privilege of membership is the ability to host/sponsor private functions (e.g. weddings, anniversaries, birthday parties, Christmas parties, meetings) in the Mess, in support of or on behalf of close family members (e.g. spouses, partners, parents, siblings), or in support of another association to which the Mess member belongs (e.g. Rotary Club, Naval Officers' Association, Chief and Petty Officers' Association) and which has a traditional association with the Military community. The host/sponsor must be present at the function. Non-DND members who wish to use DND property must complete an application and permit for temporary use of DND Property, which is approved by the appropriate authority. The use of outside provisions other than those provided by Juno Tower Catering is prohibited with the exception of special occasion cake i.e. wedding or birthday. Questions may be directed to the Mess Manager, Function Coordinator, or PMC.

MENUS

We strive to meet your needs with a diverse menu package. However, should you require a custom menu, our Chef would be delighted to create one to meet your guests' needs. (Note; to deviate from the prices in this package will incur price adjustments). Menus must be selected no later than 14 days prior to the event. All allergies must be clearly identified to the Function Coordinator.

DIETARY CONCERNS

We are happy to accommodate dietary concerns identified in advance to the best of our ability.

Please note that our facility is not Gluten Free, Nut Free, Soy Free, etc.

There may be additional fees incurred if there are a large number of dietary concerns for one event due to the extra labour and/or food cost required to facilitate these requests.

ATTENDANCE COUNTS

All final guaranteed attendance counts are due to the catering department no later than 14 days prior to the scheduled event. In the event that Juno Catering does not receive a final attendance count, the estimated or actual number of guests served (the higher number) will be used for billing purposes. The final invoice will be sent to the OPI of the event within 10 working days.

PRICING

Prices within the catering package are based on full table/buffet services. These prices may vary based on the level of services provided. All events are subject to applicable taxes and service charges. Prices quoted may be changed due to changes in the collective agreement wage rates, increased cost of food, or for unforeseen circumstances. *Offsite catering may incur additional charges.*

*All prices are subject to a 10% Administration Charge and applicable 15% Harmonized Sales Tax.
Number of guests should be confirmed no later than seven days prior to event. Payment in full is due prior to the event.*

TABLE OF CONTENTS

BREAKFAST MENU

Plated

BREAKFAST MENU

Buffet

COFFEE BREAKS

TAKE-OUT TRAYS

LUNCH MENU

Buffet

PUB FARE MENU

RECEPTIONS

Platters

RECEPTIONS

Hors D'Oeuvres

PLATED DINNERS

Menu A

PLATED DINNERS

Menu B

DINNER BUFFET

BREAKFAST MENU

Plated

FAIR WINDS & FOLLOWING SEAS \$14.50

Scrambled Eggs with Chives

Bacon & Sausage

Home Fried Potatoes

Fresh Fruit Skewer

Coffee & Tea

READY AYE READY \$22.50

Traditional Eggs Benedict

(toasted english muffin, poached eggs, ham, hollandaise sauce)

Baked Tomato

Home Fried Potatoes

Fresh Fruit Skewer

Coffee & Tea

VALOUR START \$17.00

Breakfast Wrap

(tortilla, scrambled egg, spicy sausage, green onion, peppers, cheddar cheese)

Sour Cream & Salsa

Home Fried Potatoes

Fresh Fruit Skewer

Coffee & Tea

UPGRADE YOUR BREAKFAST

Assorted Chilled Juices \$2.00

(apple, orange, cranberry)

Plattered Breakfast Pastries \$3.25

(muffins, danishes)

*All prices are subject to a 10% Administration Charge and applicable 15% Harmonized Sales Tax.
Number of guests should be confirmed no later than seven days prior to event. Payment in full is due prior to the event.*

BREAKFAST MENU

Buffet

BUFFET \$20.75 (MINIMUM 25 PEOPLE)

Scrambled Eggs with Chives

Bacon & Breakfast Sausage

Home Fried Potatoes

Muffins & Danishes

Fresh Fruit Display

Coffee & Tea

Assorted Chilled Juices
(apple, orange, cranberry)

UPGRADE YOUR BUFFET

Pancakes with Maple Syrup \$3.00

French Toast with Maple Syrup \$3.25

Eggs Benedict \$6.75

Baked Navy Beans \$1.25

Assorted Cereals with Milk \$2.50

Assorted Yogurts \$1.75

*All prices are subject to a 10% Administration Charge and applicable 15% Harmonized Sales Tax.
Number of guests should be confirmed no later than seven days prior to event. Payment in full is due prior to the event.*

COFFEE BREAKS

BEVERAGES

Coffee & Tea \$1.50

Bottled Water \$1.75

Assorted Bottled Juices \$2.00
(apple, orange, cranberry)

Assorted Sodas \$2.00

Water Service \$30 per break
(pitchers & glasses)

PLATTERS

Breakfast Pastries \$3.50
(muffins & danishes)

Cinnamon Buns \$2.00

Fresh Fruit Platter \$4.25
(variety of seasonal fruit)

Whole Fruit Basket \$3.00
(apples, oranges, bananas, seasonal fruit)

Fresh Vegetables with Dip \$3.00
(variety of garden fresh vegetables with in-house made dips)

Cheese & Pepperoni \$7.75
(served with honey mustard sauce and assorted crackers)

Crostini Platter with International Dips \$5.50
*(hummus, spinach dip, red pepper dip, etc. with crostini and pita chips)
(minimum 25 people)*

Assorted Dessert Squares \$3.75

Assorted Cookie Tray \$1.75

*All prices are subject to a 10% Administration Charge and applicable 15% Harmonized Sales Tax.
Number of guests should be confirmed no later than seven days prior to event. Payment in full is due prior to the event.*

TAKE-OUT TRAYS

**Pick up by 6:00pm unless otherwise agreed upon*

Assorted Sandwich Tray (10 people) \$40.75

Fresh Garden Vegetables & House Made Dips (25 people) \$43.25

Pepperoni & Cheese (15 people) \$49.75
Served with Honey Mustard dip & crackers

International Dips with Crostinis and Pita Chips (15 people) \$35.75
Hummus, spinach dip, whipped feta dip

Assorted Breakfast Pastries (20 people) \$39.25
Muffins & danishes

Cinnamon Buns (12 people) \$26.75

Fresh Fruit Tray (15 people) \$49.75
Selection of seasonal fresh fruit with yogurt dip

Assorted Cookie Tray (20 people) \$29.75

Assorted Dessert Squares (25 people) \$49.75

Coffee & Tea \$1.50

Bottled Water \$1.75

Assorted Bottled Juices \$2.00
(apple, orange, cranberry)

Assorted Sodas \$2.00

18" Garlic Fingers \$15.75

18" Vegetable Pizza \$18.25

18" Pepperoni Pizza \$18.25

18" Meat Lovers Pizza \$18.25

18" Works Pizza \$19.50

18" Hawaiian Pizza \$19.50

****paper products (plates and napkins) \$0.75 pp***

*All prices are subject to a 10% Administration Charge and applicable 15% Harmonized Sales Tax.
Number of guests should be confirmed no later than seven days prior to event. Payment in full is due prior to the event.*

LUNCH MENU

Buffet

THE SANDWICH BOARD \$18.50

Assorted Gourmet Sandwiches
Chef Inspired Soup of the Day
Juno Garden Salad
Tray of Assorted Cookies
Coffee & Tea

PASTA BAR \$29.75

Pasta (choose 1) : Spaghetti, Fettuccini, Penne, Vegetable Fusilli
Sauce (choose 2) : Alfredo, Creamy Pesto, Marinara, Bolognese Sauce
Meats (choose 1) : Grilled Chicken, Meat Balls, Italian Sausage
Toppings: Roast Vegetables, Parmesan Cheese, Olives
Garlic Bread
Cookies
Coffee & Tea

MARITIME COMFORT \$26.25

Clam Chowder
Creamy Coleslaw
Battered Haddock with Tartar Sauce
French Fries
Valley Apple Pie
Coffee & Tea

WONDERFUL WOK \$28.50

Roast Vegetable Rice Noodle Salad
Egg Rolls with Plum Sauce
Szechwan Beef Stir-Fry
Sweet & Sour Chicken Balls
Fried Rice
Assorted Dessert Squares
Coffee & Tea

*All prices are subject to a 10% Administration Charge and applicable 15% Harmonized Sales Tax.
Number of guests should be confirmed no later than seven days prior to event. Payment in full is due prior to the event.*

PUB FARE MENU #1

Minimum 25 people

CHOOSE ANY 5 FROM THE LIST BELOW \$20.75

Crispy Chicken Bites
(with wing Sauce)

Jalapeño Poppers

Mozzarella Sticks
(with Ranch Dip)

Donair Bites
(with Donair Sauce)

Cauliflower Bites
(with Chipotle Dip)

Fried Pepperoni
(with Honey Mustard Sauce)

Sweet Potato Fries
(with Curry Dip)

Onion Rings

Fried Dill Pickles

Curly Fries

Vegetable Springrolls
(with Plum Sauce)

Pork & Vegetable Potstickers
(with Orange Ginger Sauce)

*All prices are subject to a 10% Administration Charge and applicable 15% Harmonized Sales Tax.
Number of guests should be confirmed no later than seven days prior to event. Payment in full is due prior to the event.*

PUB FARE MENU #2

POUTINE \$7.50

(minimum 25 people)

Fries, cheese curds, beef gravy

NACHOS \$7.75

(minimum 25 people)

with Salsa and Sour Cream

PULLED PORK POUTINE \$10.25

(minimum 25 people)

Classic poutine with tangy pulled pork

CHEESEBURGER POUTINE \$12.25

(minimum 25 people)

Classic poutine with ground beef, cheddar cheese, and green onions

BEEF BURGER SLIDERS \$49.75 | PER DOZEN

(minimum 3 dozen)

Mini burgers with traditional fixings

PULLED PORK SLIDERS \$47.75 | PER DOZEN

(minimum 3 dozen)

Mini brioche buns, pulled pork, coleslaw

CHICKEN WINGS \$19.75 | PER DOZEN

Pick 2: Mild, Hot, BBQ, honey garlic, ranch, sweet thai chili, or pineapple curry sauces

*All prices are subject to a 10% Administration Charge and applicable 15% Harmonized Sales Tax.
Number of guests should be confirmed no later than seven days prior to event. Payment in full is due prior to the event.*

RECEPTIONS

Platters (priced per person) | Prices based on 120 minute service

Fresh Vegetables with Dips \$3.00
(variety of garden fresh vegetables with house made dips)

Gourmet Sandwich Platter \$6.75
(1 sandwich/person)

Cheese & Pepperoni \$7.75
(served with honey mustard sauce and assorted crackers)

Connoisseur Cheese Board \$9.00
(imported and domestic cheese display with crackers)
(minimum 25 people)

Crostini Platter with International Dips \$5.50
(hummus, spinach dip, whipped feta dip, etc. with crostini and pita chips)
(minimum 25 people)

Smoked Salmon Board \$9.00
(dill cream cheese, caper dill relish, fresh baguette)
(minimum 25 people)

Charcuterie Display \$8.75
(assorted meats and cheeses with baguette, crackers, and condiments)
(minimum 25 people)

Cocktail Shrimp Display \$7.50
(chilled poached prawns, dipping sauces, fresh lemon)
(minimum 25 people)

Assorted Dessert Squares \$3.75

Fresh Fruit Platter \$4.25
(assortment of seasonal fruit)

Assorted Cookie Tray \$1.75

Coffee & Tea \$1.50

Bottled Water \$1.75

Bottled Juice \$2.00
(apple, orange, cranberry)

*All prices are subject to a 10% Administration Charge and applicable 15% Harmonized Sales Tax.
Number of guests should be confirmed no later than seven days prior to event. Payment in full is due prior to the event.*

RECEPTIONS

*Hors D'Oeuvres (minimum 3 dozen per selection)
Priced per dozen | Prices based on 120 minute service*

Brie & Cucumber with Cranberry Salsa \$18.75
(double cream brie on English cucumber with cranberry salsa)

Asian Pork with Red Pepper Jelly \$21.75
(marinated pork tenderloin on a crisp wonton chip)

Pita with Herb Cream Cheese \$18.75
(blend of fresh herbs and cream cheese on Lebanese pita)

Smoked Salmon Mousse \$33.75
(with essence of lemon in a pastry cup)

Caprese Salad Skewer \$26.50
(with fresh mozzarella, grape tomatoes, basil, and balsamic)

Baked Mushroom Cap with Goat Cheese \$26.75
(valley mushrooms, Quebec cherve, rosemary)

Spanakopita \$23.75
(steamed spinach and feta cheese in phyllo pastry)

Bacon Wrapped Scallops \$33.75
(with smoked jalapeno aioli)

Sesame Chicken Satay \$23.75
(sesame coated chicken breast skewers with a hint of curry & a peanut sauce)

Shrimp Springrolls \$25.75
(thai sweet chili sauce)

Lamb Lollipops with Tzatziki \$34.75
(ground lamb meatballs with greek yogurt dip)

Chili Lime Shrimp \$24.75
(guacomole cilantro tostados)

*All prices are subject to a 10% Administration Charge and applicable 15% Harmonized Sales Tax.
Number of guests should be confirmed no later than seven days prior to event. Payment in full is due prior to the event.*

PLATED DINNERS – MENU A

Includes Fresh Rolls & Butter as well as Fresh Brewed Coffee & Tea

STARTERS

(choose one)

Juno Garden Salad with Raspberry Vinaigrette

Traditional Caesar Salad

Roast Butternut Squash Soup with Apple Maple Relish & Red Pepper Coulis

Forest Mushroom Soup with a hint of Cream and Sherry & Dill Creme Fraiche

**Add a second starter \$5.00 pp*

ENTREES

Chef's Choice of Accompaniments (starch and vegetables)

Roast Turkey with Bread Stuffing, Turkey Gravy & Cranberry Sauce \$41.50

Roast Beef with Yorkshire Pudding and Red Wine Sauce \$41.50

Grilled Chicken Breast with Wild Mushroom Ragout \$40.25

Classic French Beef Bourguignon \$46.25

Korean Pork Bulgogi \$39.75

Phyllo wrapped Haddock Loin with Lemon Tarragon Aioli \$41.50

**Choice of two entrées \$5.00*

***Choices due in advance along with seating chart indicating choice*

DESSERT

(choose one)

New York Cheesecake with Strawberry or Blueberry Compote or Chocolate Sauce

Decadent Chocolate Torte with a Caramel Sauce

Carrot Cake with Crème Anglais

Valley Apple Pie with Vanilla Ice Cream

Fresh Seasonal Berries & Chantilly Cream

**Dessert Buffet add on \$3.00 pp*

Vegetarian Options available upon request

*All prices are subject to a 10% Administration Charge and applicable 15% Harmonized Sales Tax.
Number of guests should be confirmed no later than seven days prior to event. Payment in full is due prior to the event.*

PLATED DINNERS – MENU B

Includes Fresh Rolls & Butter as well as Fresh Brewed Coffee & Tea

STARTERS

(choose one)

Baby Spinach Salad with Goat Cheese, Roast Pear, Spiced Pecans, Cranberries & Herb Vinaigrette

Mediterranean Salad with Crisp Greens, Cherry Tomato, Cucumber, Chickpeas, Feta, Kalamata Olives & Sun-dried Tomato Vinaigrette

Broccoli & Asiago Soup

Fresh Tomato Bisque with Parmesan Fritter & Pesto Drizzle

Scallop Bouillabaisse with Bacon and Saffron

**Add a second starter \$7.00 pp*

ENTREES

Chef's Choice of Accompaniments (starch and vegetables)

Chicken Supreme stuffed with Asiago Cheese, Roasted Red Pepper & Italian Parsley with Tomato Saffron Coulis
\$50.75

Prime Rib of Beef (cooked medium), red wine sauce with rosemary \$58.75

Maple Dill Salmon \$54.75

Bacon Wrapped Beef Tenderloin (cooked medium) with Béarnaise Sauce \$59.75

Pork Tenderloin with a smoked Gorgonzola demi glaze \$49.75

8oz Striploin Steak (cooked medium) with Chimichurri Sauce \$58.75

Chicken Supreme with Lobster Ragout \$59.75

**Choice of two entrées \$7.00*

***Choices due in advance along with seating chart indicating choice*

DESSERT

(choose one)

Salted Caramel Cheesecake with a Mango Coulis

Triple Chocolate Mousse Tower with Raspberry Sauce

Key Lime Pie with Kiwi Coulis

Chocolate Almond Torte with Bailey's Sauce with Star Anise (GF)

Classic Crème Brule with a Decadent Sugar Crust

**Dessert Buffet add on \$3.00 pp*

Vegetarian Options available upon request

*All prices are subject to a 10% Administration Charge and applicable 15% Harmonized Sales Tax.
Number of guests should be confirmed no later than seven days prior to event. Payment in full is due prior to the event.*

DINNER BUFFET

\$44.75 (minimum 50 people).
Includes Fresh Rolls & Butter as well as Fresh Brewed Coffee & Tea

SALADS

choose any three

Tossed Garden Salad
(crisp mixed greens, garden vegetables, assortment of dressings)

Caesar Salad
(tender romaine, bacon bits, croutons, parmesan cheese, creamy garlic dressing)

Classic Spinach Salad
(baby spinach, cherry tomato, mushroom, egg, pecans, assorted dressings)

Red Potato Salad
(hard cooked egg, vegetables, and mayonnaise with a hint of Dijon mustard)

Chef's Pasta Salad
(al dente pasta in a creamy dressing)

Creamy Coleslaw
(traditional blend of green cabbage and carrots)

Broccoli Salad
(broccoli florettes, bacon and cheese in rancher style dressing)

Greek Salad
(tomatoes, cucumbers, Kalamata olives, feta cheese, greek dressing)

Fresh Vegetables with Dips
(variety of garden fresh crudité with in-house made dips)

ENTREES

choose any two.

*Vegetarian Options available upon request
Chef's choice of accompaniments (Starch & Vegetables)*

Butter Chicken
(tender chicken morsels in an Indian spiced cream sauce)

Chicken and Wild Mushroom
(grilled chicken breast with forest mushroom, sherry and thyme)

Roast Turkey with Bread Stuffing
(savory gravy, cranberry sauce)

Roast Beef with Yorkshire Pudding
(slow roast Alberta beef, red wine sauce)

Fire Grilled Beef Striploin
(whole roast striploin with bacon mushroom sauce)

Sweet and Sour Pork
(a refreshing tangy Cantonese taste)

Roast Porkloin
(spiced apple salsa)

Maple Dill Salmon
(fresh Atlantic salmon marinated in dill and maple syrup)

Mac and Cheese
(classic comfort food with Canadian cheddar)

ADD A CARVING STATION

Prime Rib of Beef \$8.75
(red wine sauce with rosemary)

Baked Ham \$6.75
(assorted condiments)

DESSERT BUFFET

All prices are subject to a 10% Administration Charge and applicable 15% Harmonized Sales Tax.
Number of guests should be confirmed no later than seven days prior to event. Payment in full is due prior to the event.