



SPRUCE

CATERING



Spruce Catering is own and operated by Diversity Foods Services. We are a Winnipeg-based social enterprise committed to preparing ethically sourced natural foods with a focus on local & sustainable procurement.

We craft our fresh & delicious dishes using organic ingredients whenever possible, guided by our four pillars of sustainability:

Environmental- we are proud to be the 2018 & 2020 recipient of LEAF Greenest Restaurant award for our category!

Economic- we purchase directly from local farmers whenever possible, and ensure all our products are ethically sourced. As such our menus are heavily influenced by seasonality and local availability.

Social- we hire individuals who are marginalized from the traditional work force and focus on job skills development.

Cultural- we strive to create a working environment where everyone can participate in decision-making processes.

**Learn more at
diversityfoodservices.com**



CELEBRATION MENU

LOCALLY SOURCED ~ COOKED FROM SCRATCH ~ DELICIOUS

If you're planning a bridal brunch, simple birthday, or celebration of life, this menu is customizable for your event.. .

MENU

A minimum of 8 people

all 8 must order the same meal.

Assorted Can pop (coke products) included

Prices are based on drop off only.

*Upgrade to have a personal on site. Additional cost.

PACKAGE A \$32.00

Assorted Fancy Sandwiches; a selection of Cream
Cheese with Cherry, Ham and Cheese, Bombay
Chickpea, Salmon, Turkey
Bothwell Cheese & Crackers
Vegetables & Dip
Flavoured Water
Water
Coffee & Tea

PACKAGE B \$38.00

Assorted Fancy Sandwiches; a selection of Cream
Cheese with Cherry, Ham and Cheese, Bombay
Chickpea, Salmon, Turkey
Bothwell Cheese & Crackers
Vegetables & Dip
Fresh Fruit Platter
Dessert Bites
Punch
Water
Coffee & Tea

A-LA-CART

Assorted Fancy Sandwiches - per dozen	25
Freshly Baked & Pipped Dessert Bites - per	4
Bothwell Cheese & Cracker Platter - per	6
Vegetables & Dip Platter - per	7

BAR MENU

WINE

HOUSE WINE: OGIO PINOT GRIGIO - & OGIO ROSSO
by the bottle \$38/bottle
by the glass 5 oz \$7

Passed Cava by the bottle begins at \$50/bottle

BEER

MANITOBA CRAFT BREWERY TALL CANS 473ML \$9
1919, Torque, Fortgarry Dark, Fortgarry Pale

DOMESTIC CANS 355 ML \$7
Michelob Ultra, Coors Light, Labatt Blue

LIQUOR

RAIL 1 OZ \$8

Tanqueray Gin, Captain Morgan Spiced Rum, Captain Morgan White Rum,
Crown Royal, Smirnoff Vodka, Jose Curvo Tequila.

MB CAESAR BAR 1OZ \$12

Smirnoff Vodka or Tanquary Gin Clamato Juice, Worcestershire Sauce, Sriracha Sauce,
Celery Salt, Garnished with a build-your-own selection of Homemade Pickled Vegetables,
Kielbasa, Bothwell Cheddar Cheese,

PREMIUM SCOTCHES/BRANDY/BOURBON 1.5OZ \$10 AND UP

SIGNATURE COCKTAILS *MARKET PRICE

(UPON CONSULTATION YOU MAY CHOOSE YOUR PREFERRED BRANDS OF ALCOHOL)

NON-ALCOHOLIC

NON - BEER

LITTLE BROWN JUG BRITE WATER (SPARKLING WATER, COCONUT, MINT LIME, RASPBERRY LEMON)

TALL CANS 473ML \$6

SOBER CARPENTER (IPA, BLONDE ALE, CRAFT CIDER)

TALL CANS 473 ML \$6

SOL BRU RECIPES

MOCKTAILS + MINT LEMONADE

SOLBRU ELEVATE, ROSEMARY & MINT SIMPLE SYRUP, LEMON JUICE, CLUB SODA

12 OZ \$6

COLD BRU

INSPIRE BRU, COLD BREW COFFEE, MAPLE SYRUP, ORANGE PEEL

12 OZ \$6

PUNCH & JUICE STATION

HOMEMADE FRUIT PUNCH

NUMI DECAF TEA, CANE SUGAR, CRANBERRY JUICE, ORANGE JUICE, LEMON JUICE

7 OZ \$3

FRESHLY SQUEEZE LEMONADE

CANE SUGAR, WATER, LEMON JUICE, WHOLE LEMONS

7 OZ \$3

HOMEMADE SWEET TEA

VANILLA, LEMON JUICE, SUGAR CANE, NUMI TEA

7 OZ \$3

INFUSED WATER STATION

7 OZ \$2

CHOOSE 2

- CUCUMBER AND MINT
- WATERMELON BASIL
- ROSEMARY & CITRUS
- CRANBERRY & ORANGE
- CITRUS & MINT
- PINEAPPLE & BASIL

CATERING POLICIES

RENTALS

Additional Equipment rentals like Dishware, Glassware, Linens, start at \$5 per Guest. Additional set up of outside rental chairs, tables that are not onsite and that needs to be set up by our staff start at \$150.00.

FULL TABLE AND CHAIR SET UP / TAKE DOWN

Any outside location that requires full table and chair set up and tear down start at \$150.00

LINENS

Table linens and Table Napkins are an additional charge, please consult with our Catering and Events Director.

PRICING

All menu items and prices are subject to change without notice until a final quote is issued at which point we guarantee the contents of the quote will remain fixed until the date of your event.

Gratuity charge is 18% and is charged on food and beverage.

CONTRACT AGREEMENT

Please provide all final details in writing at least 4 weeks prior to your event date (Review contract for terms and conditions. Additional information provided within the 3 weeks may result in a admin fee. To confirm your date we will require \$1000.00 non-refundable deposit.