

- SIX UNIQUE VENUES -

# BERKELEYEVENTS

FULL SERVICE EVENTS COMPANY



## PROMS & FORMALS

- 2019 / 2020 -

## *An Elevated Formal Experience*

After a long year of hard work it's time to celebrate in style! Select from one of our six unique spaces for your formal.

Our new 2019 packages come with a lineup of complimentary inclusions; a delicious menu, inclusive beverage package and security to keep students safe! Our professional staff will ensure every detail is perfect. An elevated formal experience that will blow everyone away!

Packages are based on a 6 hour event inclusive of venue, menu, service, seating to venue capacities, soft bar, linens, and audio visual.

*Berkeley Events*

THE BERKELEY TEAM | *@berkeleyevents*

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[berkeleyevents.com](http://berkeleyevents.com)

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[info@berkeleyevents.com](mailto:info@berkeleyevents.com)



## standard

### APPETIZER | Select One

Butternut squash veloute, with toasted pumpkin seeds  
Romaine hearts, with toasted crouton, tomato chips, shaved  
Parmesan, homemade dressing

### MAIN | Select One

Soy Roast Chicken, with zucchini noodle, baby potato, bok  
choy, & miso broth  
Wild mushroom risotto with balsamic and red wine reduction,  
shaved Pecorino cheese

### DESSERT

Bourbon Vanilla Crème Brûlée

*Vegetarian option available*

*Minimum spend varies according to venue and date*

*Menu choices and final numbers required 2 weeks prior to event*

*HST applicable*





# elevate

## PASSED HORS D'OEUVRES | Select Two

Broccoli and Parmesan fritters

Baked Brie, thyme and apples in filo pastry

Mac and Cheese Popovers

Beef Burgers Sliders with chipotle aioli

## APPETIZER | Select One

Potato & leek soup with crispy leek, sour cream

Herbed spring mix greens, shaved pecorino, apple crisp, candied walnuts, cinnamon vinaigrette

## MAIN | Select One

Grilled 8oz Flatiron of beef with smoked potato puree, roasted carrots, toasted cauliflower, beef jus

Herb roasted chicken supreme, root gratin, seasonal rattouille

Butternut squash and chestnut Cannelloni with Truffled Béchamel, Fried Sage

## DESSERT | Select One

Bourbon Vanilla Crème Brûlée

Lemon Tart with Meringues

*Vegetarian option available*

*Minimum spend varies according to venue and date*

*Menu choices and final numbers required 2 weeks prior to event*

*HST applicable*





*Get In Touch.*

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