



Conference & Banquet Information Package

35190 DeLair Road, Abbotsford, BC, V3G 2E2

Phone: 604-556-7000 Fax: 604-556-7001

www.culinaryartsabbotsford.ca

www.cascadechurch.ca



Introduction from our Program Director

With over 15 years of service to Abbotsford and the surrounding community, Cascade Culinary Arts School is dedicated to providing excellent food, superb service, and an overall pleasurable experience to our guests at affordable prices.

Our menu has been designed with you “our Guest” in mind while providing our students with a versatile variety of practical experience which meets their curriculum. Please enjoy choosing from our extensive range of options that are available to you and your function. These dishes will range from classic European cuisine to ethnic creations.

We are proud supporters of local farms and fisheries and we are keen to utilize their products. Please do not hesitate to challenge us with any special requests you may have.

Kind Regards,
Phillip Lie - Program Director
Cascade Culinary Arts School

Thank you for considering us for your next function. In the following pages you will find information regarding our meal and reception options, room and equipment prices, and the rental agreement. Please note that we are not required to charge HST.

Due to health regulations, no food or beverages can be removed from the premises or brought in, with the exception of wedding cakes. Our facility is not available for food service functions on Sundays or long weekends. Saturday and evening bookings are subject to a fifty person minimum and there will be an extra charge for custodial staff. Alcohol is not permitted on the property. Smoking is permitted in the designated areas only.

For further information and to confirm a booking, please contact:

Joyce Murray – Facilities Coordinator

Telephone 604-556-7000 Fax 604-556-7001

E-mail: bookings.cascade@shawcable.com

Online at www.culinaryartsabbotsford.ca/conventioncentre.htm

CASCADE CULINARY ARTS SCHOOL

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CASCADE CULINARY ARTS SCHOOL

BREAKFAST BUFFET INFORMATION

Available between 7:00 a.m. and 9:30 a.m.

1. THE VALLEY \$9.25 per person (minimum 30 persons for buffet or add \$2 per person)

Eggs: Scrambled, Fried, Poached, Frittata (choose one)
Pancakes, French Toast, Pan Fries (choose one)
Ham, Sausage, Bacon (choose one)
Freshly Baked Muffins and Pastries
Assorted Cereals
Sliced Fresh Fruit Platter
Coffee/tea/orange juice

2. CONTINENTAL BREAKFAST A. \$4.50

Freshly Baked Muffins and Pastries
Toast & Preserves
Assorted Cereals
Coffee/tea/orange juice

CONTINENTAL BREAKFAST B. \$6.25

Freshly Baked Muffins and Pastries
Toast & Preserves
Assorted Cereals
Sliced Fresh Fruit Platter
Coffee/tea/orange juice

3. THE EXECUTIVE \$14.00 per person (minimum 50 persons for buffet or add \$2 per person) Available to 11:00 a.m.

Freshly Baked Muffins and Pastries
Assorted Cereals
Assorted Yogurts
Breakfast Cheese Platter
Sliced Meat Platter
Toast & Preserves
Sliced Fresh Fruit Platter
Eggs: Scrambled, Fried, Poached, Frittata or Eggs Benedict (choose one)
Pan Fries
Bacon and Sausage
Buttermilk Pancakes or French Toast served with warm maple syrup, whipped sweet cinnamon cream and berry compote (choose one)
Coffee/tea Orange, Cranberry and Pineapple juices

BREAKFAST ENHANCEMENTS

Per Person

Country turkey sausage links - 2 pieces	\$2.00
Spiced breakfast chorizo link - 2 pieces	\$2.00
Smoked apple-wood bacon - 3 pieces	\$2.00
Traditional crisp bacon - 3 pieces	\$2.00
Corned Beef hash	\$2.00
Sliced honey maple smoked ham	\$2.00
Smoked Sockeye salmon with red onion, cream cheese & capers	\$3.50
Eggs Benedict with hollandaise sauce (Canadian bacon or smoked salmon) based on 1pc per guest.	\$2.00
Substitute local eggs for Vita eggs	\$1.00
Eggs: Scrambled, Fried, Poached or Frittata	\$2.00
Toast & preserves	\$2.00
Omelet station	\$4.00
<i>Selection of: Black Forest ham, cheddar cheese, sautéed mushrooms, sautéed onion and pepper mix, tomato</i>	
Buttermilk Pancakes	\$3.00
<i>Served with warm maple syrup, whipped sweet cinnamon cream and berry compote</i>	
Cinnamon raisin French toast	\$3.00
<i>Served with warm maple syrup, whipped vanilla cream and berry compote</i>	
Coffee/Tea	\$1.75
Assorted yogurts	\$1.25
Grapefruit Halves	\$1.50
Sliced Fresh Fruit Platter	\$3.50
Oatmeal, warm maple syrup garnished with brown sugar and cranberries	\$3.00
Berry yogurt parfait served in a low-ball glass with fresh berries and topped with granola	\$3.00
Assorted Bagels with whipped cream cheese (add \$1.50 for sliced honey smoked ham or lox of salmon)	\$3.00

Break Options

	Per Person		
Coffee/tea (Decaf coffee & herbal teas available upon request)	\$1.75	Individually bagged trail mix	\$2.00
Orange Juice	\$1.75	Individually bagged chips	\$1.50
Fruit punch drink	\$0.75	Novelty ice cream bars	\$3.00
Pop/bottled water	\$1.50	Fresh fruit skewer and honey yogurt mint dip	\$3.50
Cookies	\$1.20	Oat cherry bar	\$1.50
Brownies	\$1.50	Maple bar	\$1.50
Banana Bread	\$1.50	Cinnamon buns	\$2.00
Lemon Loaf	\$1.50	Seasonal whole fruit	\$1.50
Freshly Baked Muffins and Pastries	\$2.00	Toasted bagels with smoked salmon cream cheese	\$4.50
Sliced Fresh Fruit Platter	\$3.50	Assorted muffins (per dozen)	\$18.00

LUNCH BUFFETS

Available between 11:30 a.m. and 1:00 p.m.

4. CASCADE SANDWICH LUNCH

\$12.00 per person

Assorted Sandwiches and Wraps
Salad du Jour (Chef's choice) with vinaigrette and creamy dressing
Sliced Fresh Fruit Platter
Crudités with ranch dipping sauce and Aioli
Assorted Dessert squares
Coffee/tea/fruit punch

5. EXPRESS SOUP & SANDWICH LUNCH

\$10.00 per person

Chef's Soup du Jour
Sandwich platter (assorted)
Assorted Dessert squares
Fresh Fruit Basket
Coffee/tea/fruit punch

6. LUNCH BUFFET

\$15.00 per person

(minimum 30 persons for buffet or add \$2 per person)

Selection of freshly baked bread (pain de la maison)
Two Salad du Jour (Chef's choice) with vinaigrette and creamy dressing
Main entrée including accompaniments (page 5)
Seasonal Vegetable medley
Potato: Whipped, Roasted or Rice Pilaf (choose one)
Assorted dessert squares (Chef's choice)
Coffee/tea/fruit punch drink

7. DELI CONCEPT BUFFET

\$16.00 per person

Selection of freshly baked bread (pain de la maison)
Chef's Soup du Jour
Sliced tomatoes, shaved red onion, crisp butter lettuce, chipotle mayo, grainy mustard, Dijon mustard, mango chutney and cranberry mayo
Fragrant couscous, Greek salad, tomato & bocconcini
Platters of sliced Roast beef, maple glazed ham, smoked turkey breast, salami, cured sausage and Charcuterie
Market selection of cheeses
Sliced Fresh Fruit Platter
Assorted dessert squares (Chef's choice)
Coffee/tea/fruit punch drink

8. CASCADE COLD CUT BUFFET

\$12.00 per person

Selection of freshly baked bread (pain de la maison)
Cold cut platter
Cheese platter
Sliced tomatoes, shaved red onion, crisp butter lettuce
Salad du Jour (Chef's choice) with vinaigrette and creamy dressing
Fragrant Couscous
Pickle tray
Pasta or potato salad
Assorted dessert squares (Chef's choice)
Coffee/tea/fruit punch

PLATED LUNCH SERVICE

9. LUNCH OF THE DAY \$9.00

Chef's selection of lunch size Entrée with accompaniments. Freshly Baked Bread, Tea and Coffee are included. If you would like to start with a Garden Salad (side size) or Soup du Jour, please add \$2.50 or please ask our Bookings Coordinator for menu options to suit your group's function needs. Should you require Dessert, please make your choice from options on page 5 and add the appropriate amount.

10. PLATED SERVED LUNCH \$10.00

Your selection of lunch size Entrée with your choice of Potato or Rice. It also includes Chef's choice of seasonal Vegetables and Freshly Baked Bread as well as Tea and Coffee. If you would like to start with a Garden Salad (side size) or Soup du Jour, please add \$2.50 or please ask our Bookings Coordinator for menu options to suit your group's function needs. Should you require Dessert, please make your choice from options on page 5 and add the appropriate amount.

ENHANCEMENTS

(per person)

Soup	\$2.50
Salad appetizer size \$4.50 side size -	\$2.50
Sliced Fresh Fruit Platter	\$3.50
Crudités with ranch dipping sauce and Aioli	\$3.00
Dessert	from \$3.00
Fruit punch drink	\$0.75
Punch Bowl	\$2.00
Additional Entrée (based on 4oz serving)	\$3.00

All selections for enhancements, entrées and desserts can be found on pages 4 and 5.

DINNER MENU

Available between 5:00 p.m. and 7:00 p.m.

11. PLATED SERVED DINNER \$18.00

Your selections of appetizer size salad, dinner portion Entrée, your choice of Potato or Rice and dessert. It also includes Chef's choice of seasonal Vegetables and Freshly Baked Bread as well as Tea, Coffee and fruit punch drink.

12. DINNER BUFFET – \$20.75

(minimum 50 persons for buffet or add \$2.00 per person)

Selection of freshly baked bread (pain de la maison)
Salads from the selections provided (choose three)
Sliced Fresh Fruit Platter
Crudités with ranch dipping sauce and Aioli
Main entrée including accompaniments (choose one)
Vegetable medley
Whipped, Roast Potato or Rice pilaf (choose one)
Assorted Desserts (Chef's choice)
Coffee/tea
Fruit punch drink

13. Live Pasta Station Buffet – \$18.00

(for groups of 50 to 100 people)

Freshly tossed Caesar Salad
Garlic Bread
Design your own pasta dish cooked by our chefs to your liking from three pasta stations (meat, seafood and vegetarian)
Choose from featured pastas and finish with Marinara, Alfredo or meat sauces with all the usual condiments.
Italian inspired desserts
Coffee/tea
Fruit punch drink

Choose from the menu options below. Please do not hesitate to make your own suggestions to enable us to meet your needs.

SALADS

Garden Salad

tomato, cucumber, red onion, carrot and balsamic dressing

Spinach Salad

red onion, blue cheese, pear and pecans

Greek Salad

cucumber, tomatoes, red onion, kalamata olives, oregano and feta cheese

Caesar Salad

garlic croutons and parmesan cheese

Salad of Beets

crumbled goat cheese and pecans

Traditional Coleslaw or Fennel Slaw

lightly bound with mayonnaise

Mixed Bean Salad

with olives and cherry tomatoes

Broccoli, Prosciutto and Sunflower Seed

Italian dressing

Potato Salad

shallots, Dijon mustard, soft herbs, mayonnaise

Pasta Salad

mixed bell peppers, red onion, pesto dressing

Waldorf Salad

apples, celery and walnuts bound with Chantilly dressing

Pacific Rim Salad

beef, bean sprouts, carrots, snow peas, scallions, almonds and oriental dressing

Quinoa Salad

complete protein with bell peppers, scallions and cilantro



SOUPS

French Onion Soup

Swiss cheese crostini

Minestrone

traditional recipe with kidney beans and shredded parmesan

Butternut Squash

caramelized apple

Cream of Mushroom

with herbed croutons

Cream of Broccoli

chive sour cream

Mushroom & Barley

paysanne of Root vegetables

Tomato Puree

with spiced herb croutons and Basil crème fraiche

Leek & Potato

julienne of leeks, crème Chantilly with soft herbs

Pacific Seafood Chowder

Selection of market fish, sourdough croutons

Home style Chicken Noodle

Freshly cut soft herbs

Corn Chowder

Snowcrab and cilantro

Thai Chicken Soup

Coconut milk and galangal

Gazpacho

Chilled Mediterranean style soup

Split Pea & Ham

Minted sour cream

ENTREES

(Lunch portions 5oz protein; dinner portions 6oz protein)

Roast Beef au Jus
Yorkshire Pudding

Fish Cakes
dill scented cream sauce

Ballotine of Chicken
rolled and filled with pecan, thyme and onion stuffing in a red wine sauce

Pork Piccata
*coated with egg and herbs
sundried tomato sauce*

Roasted Pork Striploin
caramelized apples, sage and roasting juices

Pan Seared Salmon
citrus, beurre blanc or pesto cream sauce

Coq au Vin
braised and glazed with mushrooms, pearl onions, bacon and herb croutons

Lasagna Florentine
layered with ricotta cheese and meat sauce

Spaghetti Puttanesca
garlic, onion, tomato, capers, olives and freshly torn Basil

Penne with Chorizo Sausage
kalamata olives in basil and tomato sauce

Roasted Breast of Chicken
with wild mushroom sauce

Boneless Braised Short Ribs
pearl onions, smoked bacon, mushrooms, parsnip chips

Chicken Cordon Bleu
Black Forest ham and Swiss cheese

Grilled Pork Cutlets
pear and apple chutney, grain mustard sauce

Paupiettes of Sole
stuffed with salmon mousse and poached dill velouté

Baked Chicken Parmesan
honey mustard sauce

VEGETARIAN

Roasted Red Pepper
stuffed with fragrant couscous, pepper coulis

Lasagna Florentine
layered with ricotta cheese

South Western Style Manicotti
ricotta cheese, corn, peppers, baked in tomato and red pepper sauce

Eggplant (Cannelloni) Parmigiana
rolled and stuffed with ricotta cheese and basil then baked in tomato sauce and topped with parmesan

Orecchiette Pasta
ear shaped pasta with broccoli, tomatoes and shredded parmesan

Potato Gnocchi
Italian style dumpling with tomatoes, peppers and pesto

Picatta of Vegetables
*Mediterranean vegetables dipped in an egg batter and lightly sautéed.
Served with sundried tomato sauce*

Leek and broccoli tart
Arugula and parmesan salad, balsamic vinaigrette

CARVING STATIONS (Buffet Functions)

Inside Round
roasting juices, traditional garnish

Aged Strip Loin (add \$3.00)
marinated in our seasoning rub and served with red wine sauce

Prime Rib au Jus (add \$4.00)
Yorkshire pudding, horseradish sauce

Baked Honey Glazed Ham
fruit chutney

Roasted Loin of Pork
roasted in mustard, thyme and marjoram served with apple compote and roasting juices

Herb Crusted Rack of Lamb \$6.00
minted jus

DESSERTS

Apple, Blueberry or Strawberry Rhubarb Pie \$3.00
*crème Chantilly
(add \$1 for vanilla ice-cream)*

Belgian Chocolate Mousse \$3.00
served in a martini glass and garnished with seasonal berries

Lemon, Raspberry or Chocolate Chiffon Tart \$3.00

Spiced Carrot Cake \$3.00

New York Cheese Cake \$3.50
fruit coulis, berry compote

Chocolate Cake \$4.00
caramel sauce and crème Chantilly

Assorted Dessert Squares \$2.50
(chef's choice)

Premium Chef's Selection Dessert Squares \$3.00

Chef's Dessert \$3.00
(humeur des chefs sur la journée)

Receptions at Cascade

APPETIZER AND FINGER FOOD MENU

(minimum order of 2 dozen per item)

	Price / dozen
Coconut Crusted Shrimp <i>with sweet chili sauce</i>	\$11.50
Scallops <i>wrapped in bacon</i>	\$13.50
Sun-Dried Tomato and Goat Cheese Tartlets	\$8.50
Meat balls <i>in BBQ sauce</i>	\$8.80
Shrimp Purses <i>with sweet chili sauce</i>	\$10.80
Chicken Tenders <i>with prosciutto & swiss cheese</i>	\$16.50
Chicken Skewers (30 g) <i>with satay dipping sauce</i>	\$15.60
Sirloin of Lamb <i>and sage cheese brochette</i>	\$18.50
Sausage Rolls	\$11.50
Spanakopita <i>with Tzatziki dip</i>	\$10.50
Cream Cheese and Smoked Salmon Puff	\$12.00
Devilled Eggs	\$6.20
Salmon Pin wheels	\$9.50
Smooth Duck liver Parfait <i>with red onion marmalade</i>	\$14.50
Melon & Prosciutto Brochette	\$12.50
Crostini of Smoked Salmon <i>and cream cheese</i>	\$12.50
Crostini of Mediterranean Style Vegetables <i>and parmesan shavings</i>	\$12.50

PLATTERS AND TOWERS

(minimum of 20 persons for platters)

	Per Person
Crudités Platter <i>with ranch and aioli dip</i>	\$3.00
Sliced Fresh Fruit Platter	\$3.50
Assorted Sandwich Platter	\$4.50
Artisan Cheese Platter (based on 3 oz. of cheese. Includes: bread, crackers, grapes, fruit & nuts and pear chutney.)	\$8.00
Standard Cheese Platter (based on 3 oz. of cheese. Includes: bread, crackers, grapes, fruit & nuts and pear chutney.)	\$5.00
Shrimp Tower Prawns served on crushed ice with lemon, aioli and cocktail sauce	\$125.00 per 100 pieces
Alaskan King Crab Legs Served on crushed ice with lemon, aioli and cocktail sauce	\$300.00 per 100 pieces
Assorted Dessert Squares Basic selection of squares based on two pieces per person (Carrot cake, pecan pie, Nanaimo bars, brownies)	Per Person \$2.50
Chef's Selection Dessert Tray Based on two pieces per guest	\$3.00
Chocolate Fountain Minimum of 50 guests required. White or Dark Callebaut chocolate served with fresh fruit and marshmallows.	\$3.50



CHRISTMAS AT CASCADE

Traditional Christmas Plated Lunch ~ \$14.00

Roast turkey with sausage dressing, cranberry sauce and gravy
Whipped potatoes and vegetable medley
Dinner roll, Chef's choice dessert
Coffee/Tea/Fruit punch drink

Cascade Christmas Lunch Buffet ~ \$15.00 (minimum 30 persons for buffet or add \$2 per person)

Tossed salad ~ Coleslaw
Roast turkey with sausage dressing, cranberry sauce and gravy
Whipped potatoes and vegetable medley
Dinner rolls ~ assorted squares and tarts
Coffee/Tea/Fruit punch drink

Traditional Christmas Plated Dinner ~ \$18.00 (minimum 50 persons for dinner bookings or add \$2 per person)

Your choice of salad
Roast turkey with sausage dressing, cranberry sauce and gravy
Whipped potatoes and vegetable medley
Dinner roll, Chef's choice dessert
Coffee/Tea/Fruit punch drink

Cascade Christmas Dinner Buffet ~ \$22.50 (minimum 50 persons for dinner buffet or add \$2 per person)

Fresh fruit platter ~ fresh vegetable platter ~ tossed garden salad ~ spiral pasta salad
Roast turkey with sausage dressing and gravy ~ Cranberry sauce
Whipped or roasted potatoes ~ seasonal hot fresh vegetables
Assorted dinner rolls ~ Assorted Chef's choice dessert
Coffee/Tea/Fruit punch drink

Fruit Punch Bowl ~ \$2.00 per person Fruit juice mixed with soda for sparkling refreshment

Chocolate Fountain ~ \$3.50 per person **Minimum of 50 guests required.**

Make your event extra memorable by adding a chocolate fountain for your guests.
White or Dark Callebaut Chocolate served with fresh fruit and marshmallows

CASCADE CULINARY ARTS SCHOOL RENTAL RATES

Sanctuary (seats 385 people)

Workshop (platform left as is)	200.00
Workshop (platform to be cleared)	300.00
Weddings - including rehearsal, ceremony and reception held here*	300.00
Weddings - including rehearsal and ceremony only	500.00
Funeral / memorial service - includes dining room or gym for reception	200.00
Pastor (CCC Pastor must approve outside pastor)	Honorarium

*The reception cost is determined separately.

Banquet and Meeting Rooms		Full Day	Half Day
		(4+ hours)	(up to 4 hours)
Gymnasium	(seats 230)	150.00	100.00
Dining Room	(seats 90)	150.00	100.00
Foyer		90.00	65.00
Classroom	(approx. 18'x26')	70.00	50.00
Library	(approx. 11'x23')	40.00	30.00

Personnel and Equipment Charges

Tablecloth/skirting (not service tables)	6.50 ea.	Lattice Screens	20.00
Custodian after hours (minimum 4 hours)	18.00/hr	Candle Pillars (5)	10.00
Soundman (minimum 3 hours)	25.00/hr		

- There is no extra custodial charge for functions during regular business hours. However, any afterhours charges will be determined for each booking
- The facility is not available on Sundays.
- There is no HST.
- Gratuities are optional and appreciated

Notes:

- Wireless internet is available (password required)
- Dry-erase markers, pens, flip-chart paper, etc. are to be supplied by the renting group. Or you may purchase for \$0.10 per sheet of paper and \$1.50 per marker.
- Round tables in the dining room are 54" and seat 6 people comfortably.
- Round tables (folding) for the gym are 60" and seat 8 people comfortably.
- Short rectangular tables are 30"x 6'. Long rectangular tables are 30" x 7'.
- A floor plan is available from the church office or on our website.

**CASCADE CULINARY ARTS SCHOOL
RENTAL AGREEMENT**

Group: _____

Function Date: _____

Contact Name: _____

Phone: _____ Cell: _____

Billing Address: _____

E-mail: _____

Name of Event for Signage: _____

Attendance Confirmed (#): _____

Meal Serving Time: _____

ROOM(S) (see rental rates):

TIMES

Arriving Departing

- | | | | |
|----|-------|-------|-------|
| 1. | _____ | _____ | _____ |
| 2. | _____ | _____ | _____ |
| 3. | _____ | _____ | _____ |

FOOD SERVICE (see menu options) Please indicate your choices using one box per meal or break option:

Food Service: Breakfast Break Lunch Break Dinner

Selections:

Food Allergies/Dietary Restrictions:

Food Service: Breakfast Break Lunch Break Dinner

Selections:

Food Allergies/Dietary Restrictions:

Food Service: Breakfast Break Lunch Break Dinner

Selections:

Food Allergies/Dietary Restrictions:

Food Service: Breakfast Break Lunch Break Dinner

Selections:

Food Allergies/Dietary Restrictions:

CASCADE CULINARY ARTS SCHOOL

RENTAL AGREEMENT (continued)

Group Name: _____ **Function Date:** _____

EQUIPMENT:

Included in room rental fee

- ___ Round Tables (people per table ___)
- ___ Rectangular Tables (people per table ___)
- Registration Table Resource Table
- Networking Tables ___
- Trolley for **your** projector Screen
- TV//DVD Power bar
- ___ Wired Microphone (s) Podium
- ___ Hand Held Microphone
- Flip-chart Stand
- Extension Cord

Additional cost – see rental rates

- Tablecloths
- Table Skirting
- Headset Microphone (for sanctuary only, requires soundperson booking)

Available on request at no charge

- Lattice
- Risers for ___ people (max of 4' X 8')
- Piano

ROOM SET-UP

- Board Room Style
- U-Shape
- Theatre Style
- Classroom Style

PERSONNEL (see rental rates): Soundperson Custodian _____ hours

SPECIAL INSTRUCTIONS:

FOR OFFICE USE ONLY:

ROOM/FOODSERVICE/EQUIPMENT/PERSONNEL	#	RATE	AMOUNT

TOTAL \$ _____

CASCADE CULINARY ARTS SCHOOL
RENTAL AGREEMENT (continued)

TERMS AND CONDITIONS:

The renting group hereby covenants and agrees as follows:

1. Use of the facilities will be permitted and services will be provided on the date(s) and times as selected on Pages 1 and 2 of this agreement.
2. The facilities shall only be used for the purposes for which they were designed, and for no other purposes whatsoever.
3. Room access will be restricted to the room(s) booked and general washrooms.
4. The artificial plants/trees cannot be moved except by Cascade custodial staff. They are not to be decorated.
5. Dining Room tables may not be removed from the Dining Room.
6. Menu selections and anticipated number of attendants must be submitted **14 days** in advance of the function. Failure to do so may result in the menu choices being made according to other functions already booked. A confirmed number of attendants must be provided 5 days prior to the booking.
7. **The confirmed number of people attending can be increased after the 5 day deadline by a maximum of 10%. If the confirmed number decreases after the 5 day deadline, the charge will be for the number confirmed.** .
8. **Cancellation must be made 14 days in advance of the rental date, otherwise 50% of the total will be charged. Cancellations not made at least 3 days in advance of the rental date will result in the total amount of the booking being charged.**
9. The total amount of the booking is payable within 30 days of invoice date. Weddings require a **non-refundable** deposit equal to 50% of the room rental charge in order to secure the booking. The balance is to be paid 14 days prior to the wedding date. Memorials are to be paid in full 24 hours prior to the service.
10. Dry-erase markers, overhead projector supplies, flip-chart paper, pens and similar supplies shall be supplied by the renting group. Otherwise, supplies provided by Cascade Church will be added to your invoice.
11. Decorations, posters, charts or any other materials may not be attached to any part of the premises other than as directed by the facility staff.
12. Due to health regulations, **no food or beverages can be brought in or removed from the premises**, with the exception of wedding cakes. Please note there is \$1.00 per person plating fee.
13. The renting group shall be responsible for the cost of repairing any damages incurred arising from the renting group's use of the facilities.
14. The consumption of alcoholic beverages is not permitted in or around the facilities. Smoking is permitted in the designated areas only.
15. The throwing of confetti, rice or any other strewing product is not permitted in or around the facilities. Bubbles are not allowed inside the building.
16. All candles must be dripless. Drop sheets must be provided by the renting group for candelabras and centrepieces. The renting group will be held responsible for any additional costs resulting from wax damage.
17. The renting group waives any legal liability against and undertakes to indemnify The Salvation Army and each of its officers, directors, employees, volunteers and agents for any bodily injury or property damage arising out of the renting group's operations and activities. The renting group shall obtain and maintain general liability insurance including coverage for the indemnity provided in this agreement.
18. In the event of a fire/emergency alarm while in Cascade Community Church, everyone must vacate the building and only return when advised safe to do so.

I have read this agreement and agree to be bound by the terms and conditions contained herein and hereby warrant and represent that I execute this agreement on behalf of the renting group and have sufficient authority to bind the renting group with my signature.

Signature

Name (please print)

Date signed

Name of Renting Group

Date of function