

# SUSHI

## **California Roll \$15**

shredded crab meat mix, kewpie, avocado and cucumber

## **Dynamite Roll \$14**

shrimp tempura, avocado, cucumber, Sriracha mayo

## **Alaska Roll \$18**

kani mix, avocado, cucumber, salmon

## **Tuna Roll \$17**

marinated tuna, scallion, avocado cucumber and Sriracha mayo

## **Dragon Roll \$18**

tempura shrimp, mango, cucumber, avocado

soy sauce, pickled ginger, wasabi and chopsticks included

## Terms & Conditions

they're not as major as they appear, it's just good info to know  
subject to change  
open for discussion, to a point

### Pricing & Payment

All prices are listed in Canadian dollars and are subject to applicable taxes.

A minimum spend of \$500.00 (pre-tax) is required for all catered events.

Rendezvous reserves the right to adjust prices (+/- 10%) based on seasonal availability and unexpected supplier cost changes.

A credit card is required on file to confirm and secure the booking.

For catering orders under \$1,000.00, full payment is required at the time of booking.

For orders over \$1,000.00, a 50% deposit is required, with full payment due 48 hours prior to the event, unless alternative arrangements have been made and approved in writing.

A 2.5% surcharge will be added to all orders paid for by Credit Card. There will be no surcharge for e-transfers.

### Guest Counts & Changes

A preliminary guest count is required at the time of approval.

Guest numbers may increase after approval but are subject to written confirmation.

If the guest count decreases, the final invoice will be based on the confirmed guest count provided to Rendezvous at the time the agreement is signed, barring extenuating circumstances.

Any menu, service, or event changes must be submitted no later than three (3) full business days prior to the event date. Any changes must also be confirmed directly with the catering manager by phone unless acknowledged in writing.

Requests received within three (3) business days of the event will be accommodated where possible; however, Rendezvous cannot guarantee late changes.

Requests for changes after the final agreement has been signed will incur a \$50 administration fee.

### Menu Structure

For events of 15–30 guests, one sandwich variety and two salad varieties may be selected. Quantities must be ordered in equal portions. This may be adjusted upon discussion.

For events of 31+ guests, up to two sandwich varieties and two salad varieties are available. All selections must be ordered in equal quantities per item

Changes to menu selections are not encouraged after confirmation.

Pick up, delivery & set up details will be discussed.

### Service & Equipment

Service staffing of any kind is not included in menu pricing.

Service equipment (including chafing dishes and buffet equipment) is not included but may be coordinated at an additional cost.

Each dish and condiment will be clearly labelled with individual tent cards.

A master ingredient list will be provided at the time of drop-off if requested.

### Allergen Disclaimer

Rendezvous takes food allergies and dietary requirements seriously. Clients are required to notify Rendezvous in writing of any allergies, intolerances, or dietary requirements at the time of booking or no later than the final confirmation deadline.

While every effort is made to accommodate dietary needs, all food is prepared in a shared kitchen environment where common allergens are present.

Rendezvous cannot accept responsibility for any adverse reactions, illness, or injury resulting from allergies or dietary requirements that **have not been disclosed** in writing within the required timeframe.