



Here at Waterfront Café & Catering, we pride ourselves in being the Okanagan's most sought after "one-stop-shop" catering business. We take care of next to **everything** for you to ensure that your event runs as smoothly and seamlessly as possible. Our goal at each event is to create the most **memorable** dining experience possible for you and your guests.

So, what exactly do we do?

Besides creating, preparing, and presenting the most delectable, mouth-watering cuisine, Waterfront Catering will take care of organizing and coordinating the little details that are often missed. We fill in the gaps wherever needed and generally do anything to make our clients happy. Some of the services we offer include:

- **FULL SERVICE CATERING** – We do it all. Our select catering team will pour wine, clear plates and cutlery in between courses and top up waters. We bring our own serving trays and aprons. We take the initiative in finding out where any guests with allergies or dietary restrictions are sitting.
- **BAR SET-UP & SERVICE** – Depending on the drink menu, we will bring the ice, mix, garnish, straws etc. Serving a special cocktail? No problem. We will source all ingredients needed to be able to craft the perfect cocktail for your event.
- **ALCOHOL SUPPLY OR SUGGESTIONS** – We can supply beer, wine or spirits for your event. Alternatively, if you wish to provide the alcohol yourself, we are happy to make suggestions on general quantities needed based on your guest count and timeline.
- **EVENT SET-UP & CLEAN UP** – Our team can help set up chairs, tables, bars – you name it! We will follow your seating plan, stock the bar as needed, light candles, make sure the bubbly is put on ice and ready to go for cocktail hour... whatever needs to get done to ensure a successful event. Once the night is over we can take everything down, gather remaining glassware, strip tables, stack chairs, wipe down counters, sweep floors – we'll even take the garbage out.
- **COFFEE & TEA SERVICE** – We can offer coffee and tea service to your guests. You can choose from having a stationary table set up for your guests to self-serve, or we can do up individual servings for each guest based on their preference.
- **CATERING RENTALS** – It can be stressful trying to figure out what sort of catering items or equipment is needed for your event. On top of that, knowing the quantities of certain items can leave you confused and frustrated. We deal with rentals on a daily basis, so we are more than happy to assist you in your rental planning. Whether you'd like us to take care of the rentals altogether, if you'd like to work on the list as a team or even just take our suggestions – we are here to help.