



ZUCHTER BERK
KOSHER

**BAR/BAT MITZVAH
PACKAGE**






 www.facebook.com/koshertoronto

 www.twitter.com/ZuchterBerk

 www.zbcaterers.com

 info@zbcaterers.com

ZUCHTER BERK

Zuchter Berk Kosher is Toronto's premier kosher catering. We began as one of Toronto's first kosher restaurants. Over the years, we have grown to be a leading synagogue caterer with a long history of service par excellence to the Jewish community. We also excel in off-premise kosher catering, working in many of Toronto's finest venues. Our range is extraordinary — from intimate family dinners to simcha's of all sizes, including large community events serving more than 5,000 guests.

60 Scarsdale Road # 113
Toronto ON, M3B 2R7

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LEO & SALA GOLDHAR
CONFERENCE and CELEBRATION CENTRE

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LEO & SALA GOLDHAR CONFERENCE & CELEBRATION CENTRE

Leo & Sala Goldhar Conference & Celebration Centre is conveniently located at the Joseph and Wolf Lebovic Jewish Community Campus, in the heart of Vaughan.

This brand new contemporary event venue features a variety of meeting spaces, ample complimentary parking, wireless internet access and flavoursome, eclectic kosher cuisine.

Whatever your occasion, our experienced event planners are always happy to guide you through organizing and executing a fabulous gathering.

9600 Bathurst Street
Vaughan, ON L6A 3Z8

Your Customized Package Includes The Following;

- Gourmet Menu by Zuchter Berk
- Beverages to include; Soft Drinks, Juices & Water
- Staffing; Service Staff, Bartenders & Event Manager
- Security Guards
- Mashgiach
- Guest Tables & Chairs
- Plexi Bars and Shelving (2 of each)
- In house Linens & Napkins
- Tableware
- Centrepieces; Flowers for Adult tables, Candy Vases for Kids tables

THE TOTAL COST IS \$10,000.00

(Based on 100 Guests. Plus applicable taxes and gratuities)

Each additional Adult guest is \$79.00

Each additional Child guest is \$65.00

Should you wish to use any other vendor to supply services for the event, an additional landmark fee may apply.

YOUR EVENT WILL INCLUDE

Cocktail Reception

Up to 45 minutes

Bar service to include:

An assortment of Soft Drinks, Juices, Lemons & Limes, Ice,

Choice of four (4) Butler passed hors d'oeuvres per person

Menu

3 Interactive Stations

Coffee & Tea service to the table

Assorted Desserts

Ballroom Design

Choice of Linens & Napkins

Custom Centrepieces for each Guest table

Upgrades

- Chiavari Chairs: \$7.00 each
- Lighting from \$40.00 (each)
- Custom Vinyl Dance Floor: \$800
- Lobby & Room Draping: \$500
- Chocolate Fountain: \$350
- Cappuccino Station: \$350
- Cotton Candy: \$300
- Popcorn: \$300
- Sno-Cone: \$275
- Themed & Stylized Food Stations
- Bar / Bat Mitzvah Cake

Menu

Standard Bar

An assortment of Soft Drinks and Juice, lemons & limes, Ice

Standard Alcohol Bar

\$25.00 per Adult (Gin, Rye, Scotch, Vodka, Rum, Red & White Wine, Domestic Beer) Includes Professional Bartenders

or

Alcohol may be supplied by client with a LCBO Permit (SOP).
All wine must be mevushal, all alcohol must be checked by mashgeach and must have accompanying receipts.

Please choose four (4) from the following list:

Meat Hors D'Oeuvres

Hot

Mini Beef and Shiraz pies
Curried Beef Samosas with Mango Chutney
Sesame Chicken Batons
Mini Wieners in a Blanket

Cold

Curried Chicken Tartlets
Black Olive Tapenade with Smoked Chicken en Croute
Smoked Salmon with Avocado Corn Salsa on a crispy Potato Nest
Waldorf Chicken and Apple Barkette

Dairy Hors D'Oeuvres

Hot

Spinach Leek and Roasted Garlic Triangles
Mac 'n Cheese with Parmigiano-Regiano served in small take-out
containers
Twice Baked Mini Potato Skin filled with Roasted Garlic and Wild
Mushroom Ragout with Sour Cream
Garlic Rubbed Crostini with Minted Pea Puree and shaved Pecorino-
Romano
Mini Grilled Cheese Triangles with Ketchup & Aioli

Cold

Lavender Pizza crisp topped with Balsamic infused oven dried Tomato
& Black Pepper with Mozzarella Cheese
Mushroom and Roasted Red Pepper Crostini topped with Asiago
Salmon Pastrami on Blini with Sour Cream and Asian Sprouts
Red & Yellow Grape Tomato and Purple Basil Salad on a Garlic Crostini
with shaved Parmesan Cheese

Additional Lobby Station Option

Harvest Table

A selection of Crudites, Tuscan Bean spread, Lemon and Red Pepper
Hummus with Tahina, Eggplant Babaganoush, Turkish Salad, Warm Pita,
Wonton Chips and Homemade Flatbreads
\$4.50 Per Person

Interactive Kids Stations

Please choose one (1) of the following:

Hockey Station (Meat)

Assorted Chicken Wings: Sweet and Sour, Honey Garlic and Mild
Caesar Salad with Tuscan Croutons
Assorted Crudités and Ranch Dip
Potato Salad
Creamy Coleslaw
Mini Sliders with ketchup and Mustard

Ball Park Station (Meat)

Onion Rings and Regular Golden French Fries with Ketchup
Jumbo Beef Dogs with Ketchup and Ballpark Mustard
Mini Chicken Burgers with Shredded Lettuce
and Mayo on Sesame Seed Buns
Assorted Flavoured Chips
Giant Pickles on a stick

Pizza Station (Dairy)

Garlic Bread
Cheese Pizza and Cheese & Vegetable Pizza
Shoestring Fries with Ketchup
Caesar Salad

Interactive Adult Stations

Please choose two (2) of the following:

Beef Carvery Station (Meat)

Hand carved pickled Corn Beef, Zuchter Berk's own BBQ Brisket and Smoked Turkey Breast served with an assortment of sliced Rye Breads, Mustards and Kosher Dills with Deli Style Coleslaw

Fish Station (Meat or Dairy)

Hand carved homemade cured Atlantic Salmon served on Mini Blinis, topped with Asian Popcorn Sprouts and Creamed Horseradish; accompanied by chopped Egg, Capers, chopped Red Onion and Lemon Slices

Risotto Station (Dairy)

Mild Mushroom Risotto with Pesto and
freshly grated Parmagiano Regiano
Mixed Greens topped with Cherry Tomatoes,
Cucumbers and Balsamic Vinaigrette
Grilled Antipasto Vegetables with Balsamic Drizzle

Mashed Potato Station (Dairy)

Garlic Mashed Yukon Golds and Sweet Potato Mash served with
Mushroom Ragout, Garlic Pesto Sauce or Spicy Chilli Sauce with the
following toppings; Mushrooms, Onions, Chopped Chives, Grated
Cheese and Sour Cream presented in Martini Glasses

Pasta Station (Dairy)

Penne a la Vodka with Parmagiano Regiano
Bow Tie Pasta in Roasted Tomato Sauce with Fresh Basil, Cracked Black
Pepper and Parmesan Cheese
Tomato, Mozzarella and Basil Salad
Garlic Bread with Bruschetta Topping

Asian Station (Meat or Dairy)

Noodles with Asian Vegetables and our homemade authentic Pad Thai Peanut sauce, cooked to order in front of your Guests and presented in small Asian takeout boxes with chopsticks

Desserts

Please choose two (2) of the following:

Fun Sweets

Assorted multicoloured Cake Pops,
Macaroon Lollipops,
Cheesecake Lollipops dipped in chocolate with white chocolate drizzle
Assorted decadent and moist coloured Mini
Cupcakes with assorted icing and garnished with Gummies & Sprinkles
Fresh Fruit Skewers
(Pineapple, Grapes, Honey Dew, Cantaloupe, Watermelon,
Strawberries)

Interactive Stations

Ice Cream Bar

Chocolate & Vanilla Ice Cream accompanied by Whipped Cream,
Caramel sauce, Chocolate Chip Cookies, Chocolate Shavings, Candies,
Rainbow Sprinkles, Brownie Chunks, Toasted Coconut & Maraschino
Cherries

Freshly Fried Miniature Doughnuts

Tossed in powdered Sugar and Cinnamon Sugar accompanied by
Chocolate sauce and Caramel sauce

Candy Mountain

Candy selection may include Gummi bears, Lolly Pops, Jelly beans,
Coffee Candy, Mini Mint Chocolates, Chocolate Truffle Candies and
Chocolate Covered Almonds

Crepe & Belgian Waffle Station

Selection of Fruit Crepes and Belgian Waffles finished at the station by uniformed Chefs. Both made to order with a variety of toppings which include; Cinnamon Whipped Cream, Pure Maple Syrup, Strawberry & Blueberry Compote, Icing Sugar and Vanilla sauce

Coffee & Tea

Additional Dessert Stations

Mini Pancake Station

Mini Pancakes Station prepared to order by a chef and served with a selection of Maple Syrup, Fruit Compotes, Chocolate Chips & Fresh Fruit
\$4.00 Per Person

S'mores Station

Made with an ultra chic fireplace to roast Marshmallows and build authentic Smores with Graham Crackers and Dark Chocolate with Raspberry topping
\$4.00 Per Person



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