



MNR Catering

Full-Service Dinner Packages

Authentic Caribbean Flavours, Luxury Experience, Unmatched Service

Elevate Your Event with Five-Star Caribbean Catering

Whether you're hosting an elegant wedding, corporate gala, or exclusive private event, MNR Catering delivers a seamless, full-service experience with world-class flavours, impeccable presentation, and professional staff.

ESSENTIAL ELEGANCE (\$70 per person, 30-person minimum)

Perfect for Corporate luncheons, birthdays, small gatherings

- 1 Protein
- 1 Gourmet Starch
- 1 Exquisite Side
- 1 First Impression (Appetizer)
- 1 Luxurious sweets
- 30 Signature Mocktails – up to 3 flavours
- Buffet- Style Service (Self-Serve)

Your catering experience includes: Premium food warmers, including heat lamps and/or chaffing dishes (available in Gold or Silver), luxury catering utensils, elevated risers, high-end catering equipment, elegant table linens, sophisticated table décor, professional event set-up, meticulous food styling, customized dinner menu to complement your event, and seamless tear down.

This package also includes a personalized non-alcoholic mocktail station featuring 30 handcrafted mocktail drinks, with up to three (3) signature flavours, premium drink garnishes, and three (3) crystal drink dispensers for refills. The station is elegantly styled with table risers, plinths, a personalized drink menu, 30 customized drinking straws, and table linens and décor curated to match your theme. (Client must provide table for setups)

Please note: Delivery, applicable taxes and additional service fees are not included and will be calculated based on your event requirements.

SIGNATURE FEAST (\$100 per person, 30-person minimum)

Perfect for Weddings, milestone celebrations, upscale events

- 1 Protein
- 1 Premium protein
- 1 Gourmet Starch
- 2 Exquisite Sides
- 1 First Impression (Appetizer)
- 1 Luxurious sweets
- 1 Grab & go appetizer
- 30 Signature Mocktails – up to 3 flavours
- Buffet – Style Service (Self – Serve)

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LUXE DINING EXPERIENCE (\$150 per person, 30-person minimum)

Perfect for Corporate galas, engagement parties, premium events

- 2 Proteins
- 1 Premium protein
- 1 Gourmet Starch
- 2 Exquisite Sides
- 2 First Impression (Appetizers)
- 1 Hand crafted pasta delight
- 1 Grab & go appetizer
- 1 Luxurious sweets
- 30 Signature Mocktails – up to 3 flavours
- Buffet – Style Service (Self- Serve)

Your catering experience includes: Premium food warmers, including heat lamps and/or chaffing dishes (available in Gold or Silver), luxury catering utensils, elevated risers, high-end catering equipment, elegant table linens, sophisticated table décor, professional event set-up, meticulous food styling, customized dinner menu to complement your event, and seamless tear down.

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THE ELITE AFFAIR (\$200 per person, 30-person minimum)

Perfect for Luxury Weddings, VIP events, executive dinners

- 2 Proteins
- 2 Premium proteins
- 2 Gourmet Starches
- 3 Exquisite sides
- 2 First Impression (Appetizers)
- 2 Hand crafted pasta delight
- 2 Grab & go appetizers
- 2 Luxurious sweets
- 30 Signature Mocktails – up to 3 flavours
- Buffet – Style (Self-Serve)

Your catering experience includes: Premium food warmers, including heat lamps and/or chaffing dishes (available in Gold or Silver), luxury catering utensils, elevated risers, high-end catering equipment, elegant table linens, sophisticated table décor, professional event set-up, meticulous food styling, customized dinner menu to complement your event, and seamless tear down.

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THE ULTIMATE MNR EXPERIENCE (**\$250 per person, 30-person minimum**)

Perfect for High-end corporate events, luxury weddings, celebrity gatherings

- 3 Proteins
- 2 Premium proteins
- 2 Gourmet Starches
- 3 Exquisite Sides
- 3 Appetizers
- 2 Hand crafted pasta delight
- 3 Grab & go appetizers
- 3 Luxurious sweets
- 30 Signature Mocktails – up to 3 flavours

Your catering experience includes: Premium food warmers, including heat lamps and/or chaffing dishes (available in Gold or Silver), luxury catering utensils, elevated risers, high-end catering equipment, elegant table linens, sophisticated table décor, professional event set-up, meticulous food styling, customized dinner menu to complement your event, and seamless tear down.

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Please note: Delivery, applicable taxes and additional service fees are not included and will be calculated based on your event requirements.

ADD-ONS & UPGRADES

- Bartender Services - \$250 per bartender
- Additional Mocktail drink - \$6.00 each
- Additional Flavoured water - \$3.00 each
- Floating drink image - \$3.50 each
- Smoking Ice Effect - \$60.00
- Drink Fountain - \$75.00
- Bubble Smoke Flavour Gun - \$50.00
- Personalized Mini Cocktail Bottles – Starting at \$7.00
- 360 & iPad Photo Booth – Available upon request
- Professional DJ Services – Available upon request
- Luxury Upgraded theme – Available upon request
- Servers - \$25.00 an hour

FULL-SERVICE CATERING POLICY

Minimum Notice Requirement:

- We require a minimum of four (4) weeks' notice for all full-service catering orders.
- Orders placed less than four (4) weeks before the event will incur a \$250.00 late fee.
- We do NOT accept orders placed less than two (2) weeks before the event date.

Pricing Breakdown:

- Your order cost + Admin Fee (\$60)
- Service Fee (22.5%) – Includes Staff required for setup services
- Mandatory Cleaning Fee (\$350)
- Delivery Fee (Starting at \$150, based on location)
- 13% Tax applied
- 18% Gratuity applied
- Refundable deposit for damaged equipment starting at \$250, based on size of event
- No Kitchen Fee \$500
- Site Visit \$150

Booking & Payment Terms:

- A 60% non-refundable deposit is required to secure your booking
- The remaining balance is due two (2) weeks prior to your event
- Bookings are NOT confirmed until the deposit is received

What's included in Full-Service Catering Set-up:

- Food warmers: Heat Lamps & Chaffing Dishes (Gold & Silver Available)
- Catering Utensils & Risers
- Premium Table linen & Table Décor
- Complete Setup, Food Styling & Presentation
- Event Tear-Down & Cleanup
- Professional Staff for seamless service

MENU ITEMS AND PRICES BELOW:

FIRST IMPRESSIONS (APPETIZERS)

Items	Small	Pcs	Feeds	Large	Pcs	Feed
Pepper Shrimps	\$135.00	80pcs		\$270.00	240pcs	
Corn on the cob	\$90.00		6-10 ppl	\$180.00		Up to 20 ppl
Chicken Wings	\$110.00	100pcs		\$220.00	250pcs	
Spring rolls	\$90.00	80pcs		\$270.00	240pcs	

Meatballs	\$105.00	70pcs		\$210.00	150pcs	
Crispy chicken sliders	\$120.00	20pcs		\$250.00	40pcs	
Beef burger sliders	\$130.00	20pcs		\$260.00	40pcs	
Deli meats Sliders	\$120.00	20pcs		\$250.00	40pcs	
Veggie Mix Sliders	\$100.00	20pcs		\$220.00	40pcs	
Cocktail Beef patties	\$60.00	24pcs		\$125.00	50pcs	
Breaded shrimps	\$120.00	80pcs		\$240.00	200pcs	

GRAB & GO APPERTIZERS

Items	Cesar salad cups	Garden salad cups	Kale salad cups	Macaroni salad cups	Plantain platter	Spring roll + dip
Rasta pasta cups	Chicken wings cup	Meatballs cups	Pepper shrimp platter	Breaded shrimp + dip	Chicken + waffle cups	Coconut shrimp platter

PROTEIN

Items	Small	Pcs	Feeds	Large	Pcs	Feed
Curry chickpeas	\$70.00		6-10ppl	\$140.00		Up to 20 ppl
Brown stew chickpeas	\$70.00		6-10ppl	\$140.00		Up to 20 ppl
Brown stew veggie chunks	\$70.00		6-10ppl	\$140.00		Up to 20 ppl
Curry veggie chunks	\$70.00		6-10ppl	\$140.00		Up to 20 ppl
Jerk chicken	\$95.00	14pcs		\$190.00	30pcs	
Bbq Jerk chicken	\$95.00	14pcs		\$190.00	30pcs	
Fried chicken	\$95.00	14pcs		\$190.00	30pcs	
Stew chicken	\$95.00	14pcs		\$190.00	30pcs	
Curry chicken	\$95.00	14pcs		\$190.00	30pcs	
Honey garlic chicken	\$95.00	14pcs		\$190.00	30pcs	

PREMIUM PROTEIN

Items	Small	Pcs	Feeds	Large	Pcs	Feed
Oxtail	\$195.00		6-10ppl	\$390.00		Up to 20 ppl
Curry oxtail	\$195.00		6-10ppl	\$390.00		Up to 20 ppl
Curry goat	\$185.00		6-10ppl	\$370.00		Up to 20 ppl
Stew goat	\$185.00		6-10ppl	\$370.00		Up to 20 ppl
Stew beef	\$175.00		6-10ppl	\$350.00		Up to 20 ppl
Jerk pork	\$130.00		6-10ppl	\$260.00		Up to 20 ppl
Ackee & Salt fish	\$190.00		6-10ppl	\$380.00		Up to 20 ppl
Glazed salmon	\$185.00	10pcs		\$370.00	25pcs	
Escovitch fish	\$185.00	10pcs		\$370.00	20pcs	
Jerk Salmon	\$190.00	10pcs		\$380.00	25pcs	
Lobster tail 4oz	\$200.00	10pcs		\$400.00	20pcs	

GOURMET STARCH

Items	Small	Pcs	Feeds	Large	Pcs	Feeds
Rice and peas	\$55.00		6-10ppl	\$110.00		Up to 20 ppl
Gungo rice and peas	\$55.00		6-10ppl	\$110.00		Up to 20 ppl
White rice	\$40.00		6-10ppl	\$80.00		Up to 20 ppl
Vegetable rice	\$45.00		6-10ppl	\$90.00		Up to 20 ppl
Fried rice	\$45.00		6-10ppl	\$90.00		Up to 20 ppl
Pumpkin rice	\$45.00		6-10ppl	\$90.00		Up to 20 ppl
Shrimp fried rice	\$70.00		6-10ppl	\$140.00		Up to 20 ppl
Chicken fried rice	\$65.00		6-10ppl	\$130.00		Up to 20 ppl
Shrimp/Chicken fried rice	\$80.00		6-10ppl	\$160.00		Up to 20 ppl

EXQUISITE SIDES

Items	Small	Pcs	Feeds	Large	Pcs	Feeds
Garden salad	\$65.00		6-10ppl	\$130.00		Up to 20 ppl
Cesar salad	\$65.00		6-10ppl	\$130.00		Up to 20 ppl
Egg salad	\$60.00		6-10ppl	\$120.00		Up to 20 ppl
Kale salad	\$75.00		6-10ppl	\$150.00		Up to 20 ppl
Coleslaw	\$70.00		6-10ppl	\$140.00		Up to 20 ppl
Macaroni salad	\$75.00		6-10ppl	\$150.00		Up to 20 ppl
Steam veggies	\$80.00		6-10ppl	\$160.00		Up to 20 ppl
Veggie platter	\$75.00		6-10ppl	\$150.00		Up to 20 ppl
Steam cabbage	\$70.00		6-10ppl	\$140.00		Up to 20 ppl

HAND CRAFTED PASTA DELIGHTS

Items	Small	Pcs	Feeds	Large	Pcs	Feeds
Mac & Cheese pie	\$105.00		6-10ppl	\$210.00		Up to 20 ppl
Veggie rasta pasta	\$95.00		6-10ppl	\$190.00		Up to 20 ppl
Vegan lasagna	\$165.00		6-10ppl	\$330.00		Up to 20 ppl
Meat lasagna	\$155.00		6-10ppl	\$310.00		Up to 20 ppl
Shrimp rasta pasta	\$145.00		6-10ppl	\$290.00		Up to 20 ppl
Chicken rasta pasta	\$135.00		6-10ppl	\$270.00		Up to 20 ppl
Lobster rasta pasta	\$190.00		6-10ppl	\$380.00		Up to 20 ppl
Chef's Shrimp pasta	\$145.00		6-10ppl	\$290.00		Up to 20 ppl
Chef's chicken pasta	\$135.00		6-10ppl	\$270.00		Up to 20 ppl
Chef's Oxtail pasta	\$150.00		6-10ppl	\$300.00		Up to 20 ppl
Chef's goat pasta	\$150.00		6-10ppl	\$300.00		Up to 20 ppl

LUXURIOUS SWEETS

Items	Small	Pcs	Feeds	Large	Pcs	Feeds
Dipped berries	\$120.00	24pcs		\$240.00	50pcs	
Banana bread	\$50.00		6-10ppl	\$100.00		Up to 20 ppl
Cookies	\$50.00		6-10ppl	\$100.00		Up to 20ppl
Cup cakes	\$65.00	24pcs		\$130.00	50pcs	
Cheese cake shooters	\$120.00	24pcs		\$240.00	50pcs	
Rum cake	\$75.00		6-10ppl	\$140.00		Up to 20 ppl
Fresh Fruits	\$75.00		6-10ppl	\$150.00		Up to 20 ppl
Spice bun	\$50.00	24pcs		\$100.00	50pcs	Up to 20 ppl

SIGNATURE CAKES

Items	6inch	Feeds	8inch	Feeds	10inch	Feeds
1tier Calendar cake	\$90.00	8-10ppl	\$130.00	15-20ppl	\$160.00	16-20ppl
1 tier Heart cake	\$1450.00	10-15ppl			\$185.00	16-20ppl
1 tier Star cake	\$150.00	8-12ppl	\$200.00	12-18ppl		
1 tier Celebration cake	\$200.00	15-20ppl	\$250.00	20-25ppl	\$275.00	25-30ppl

NEXT STEPS

1. Fill out our catering inquiry form - Let's discuss your event needs
2. Book a consultation – Customize your perfect catering package
3. Secure your date – A 60% deposit locks in your event

WE ACCEPT THE FOLLOWING PAYMENTS BELOW:

- EMT – Email Money Transfer to info@mnrcatering.ca
- Cash
- Debit/Credit (Service charge fee 4.1% - must be paid 7 business days prior to event date)
- Chq (must be received 2 weeks prior to event date)
- Direct deposit

DISCLAIMER:

All fees are subject to change based on event size, location, and specific client requests. A detailed quote will be provided after an initial consultation. Taxes apply where applicable. A 60% non-refundable deposit is required to secure your event date, with full payment due 2 weeks before the event. Late payments will result in additional fees.

