



everydaychurch*with*everydayconnections

Conference & Banqueting Information Package

35190 DeLair Road, Abbotsford, BC, V3G 2E2

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

www.cascadechurch.ca



Thank you for considering Cascade Church for your functions and special events. In the following pages you will find information regarding our reception options, room and equipment prices, and the rental agreement.

Catering services will be arranged with our primary caterer listed below. The menu is included in this package. Please check with Cascade first to be sure your room requirements are available. For food safety there is no outside food permitted and no "leftovers" will leave the building.

Our facility is not available for functions on Sundays. 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 away from the entrances in the designated areas only. Please do not park in the STAFF parking area on the west side of the building. For further information and to confirm a booking, please contact:

Joyce Hazard – Facilities Coordinator

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

E-mail: bookings@sacascade.ca

Our location is the perfect place to hold your meetings, conferences and celebrations!



Culinary Touch Catering

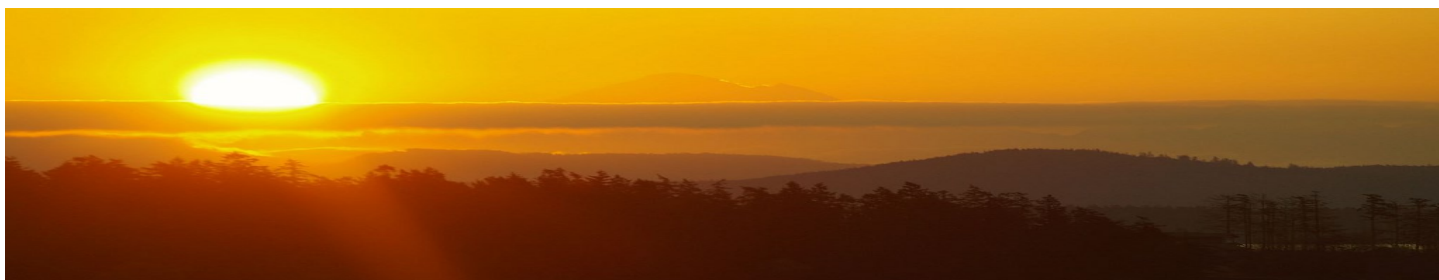
Chef Michael Dicks CCC

604-825-1979

www.CulinaryTouchCatering.com

mike@culinarytouchcatering.com





BREAKFAST BUFFETS (Available from 7am to 9:30am)

THE SUNRISE \$11.25 per person

(minimum 25 persons for buffet)

Chef's egg creation

Pancakes, Cinnamon French Toast, Hash Browns or Belgian Waffle (choose one)

Seared Ham, Breakfast Sausage, Breakfast Farmer Hash (choose one)

Freshly Baked Muffins, apple strudel

Assorted Cereals

Seasonal Fresh Cut Fruit Salad

Beverage station: Coffee/tea

CONTINENTAL BREAKFAST \$6.95

(minimum 25 persons)

Freshly Baked Muffins and Apple Strudel

Assorted Cereals

Seasonal Fresh Cut Fruit Salad

Beverage Station: Coffee/tea/

THE MOUNT BAKER \$15.95 per person

(minimum 50 persons or add \$2 per person)

Available to 11:00 a.m.

Freshly Baked Muffins and Apple Strudel

Assorted Cereals

Vanilla Yogurt

Croissants with preserves

Seasonal Fruit Platter

Chef's egg creation

Hash Browns

Seared Ham, Breakfast Sausage, Breakfast Farmer Hash (choose one)

Pancakes or French Toast served with fruit compote, caramel custard and syrup (choose one)

Beverage Station: Coffee/tea/orange juice

Additional Options

Per Person

Coffee/tea station	\$1.95
(Decaf coffee & herbal teas available upon request)	
Juice Bar	\$2.50
Pop/bottled water	\$1.95
Assorted Cookies	\$1.35
Mini Cinnamon Donuts	\$2.00
Freshly Baked Muffins and Pastries	\$2.25
Assorted muffins only	\$2.00
Seasonal Fruit Platter	\$3.25
Whole Fruit Basket	\$1.95
European Cheese Board, Crackers	\$4.95
Fresh Seasonal Vegetables with House Dip	\$3.25
Assorted Dessert Squares	\$2.95
Cream Puffs with Berry, Chocolate and Caramel Dips	\$3.95
Spinach Dip with Crostini	\$3.50
Bruschetta and Olive Tapenade	\$3.50

Are you a small group?

We can still provide food service for your small meetings and get-togethers!

Groups of less than 25 people are welcome to have boxed cold lunches ready to go. They include:

Chef's selection of Sandwich, salad, fruit, dessert and beverage. We pack in your napkins and cutlery as well!

Vegetarian Sandwich by request.

Chef's Boxed Lunch \$11.75

SERVICE NOTES:

Catering service is allotted for three hours. If you require catering staff to be available all day, a \$25 per hour labor charge will be added to your total. Coffee services and punch stations are provided for the arranged break periods or until the service is finished.

LUNCH BUFFETS (Available from 11:30am to 1:00pm)

PASTA BUFFET \$11.00

(minimum 25 persons)

Crisp Leafy Greens with Italian Dressing

Tomato Basil Salad

Buttered Pasta Noodles accompanied with your choice of Tomato Primavera sauce or Tuscany Bolognese sauce

Assorted delectables

Beverage Station: Coffee/tea

CHEF'S CREATION \$11.95

(minimum 25 persons)

Your opportunity to experience chef's special of the day. Your flexibility will permit him to create something special for your function!

Baked rolls with whipped butter

Two Chef's Salad Creation (changes seasonally)

Hot Buffet entrée (Chef's selection)

Assorted delectables

Beverage Station: Coffee/tea

DELAIR BUFFET \$14.95

(minimum 25 persons)

Baked rolls with whipped butter

Chef's Salad Creation (changes seasonally)

Tossed Mixed Green Salad with House Dressing

Includes Chef's selection of hot entrée with your choice of protein:

- Chicken
- Beef
- Pork
- Seafood
- Pasta option

Assorted delectables

Beverage Station: Coffee/tea

CASCADE BUFFET \$16.75

(minimum 50 persons)

Baked rolls with whipped butter

Two Chef's Salad Creation (changes seasonally)

Tossed Mixed Green Salad with House Dressing

Main entrée of Beef, Chicken, Pork or Fish (choose one, Chef will choose a seasonal sauce to accompany the selection of protein)

Fresh Vegetable medley

Rice Pilaf, Nugget Potatoes or Mashed Potatoes (choose one)

Assorted Dessert Squares and Mini Cupcakes

Beverage Station: Coffee/tea

Additional Options

(per person)

Table service tea and coffee

additional \$1.95

Conference Coffee Station for those events that require tea and coffee maintained throughout the day. For groups of minimum 50 persons

\$5.00

Second Entrée for DeLair or Cascade Buffets

\$3.00

MEMORIAL SERVICE BUFFET – \$11.95

(minimum 50 persons)

Classic Sandwich Platter - Assorted cut sandwiches consisting of Turkey, Roast Beef, Ham and Cheese, Egg Salad and Tuna on a variety of breads delicately garnished (equivalent to 1 full sandwich per person)

Fresh Vegetable Platter with House Dip

Seasonal Fruit Display, carved Fresh Fruit

Assorted delectables

Beverage Station: Coffee/tea

Please note that for food safety, food cannot be removed from the building.



Chef Michael CCC:

"These are some selected sample menu ideas but they do not limit the options and culinary design available. Plated menus or appetizers are available upon consultation. We can develop a menu based on your needs and client requirements, execute and finish your perfect event."

DINNER MENU

Please note that evening events require a minimum of 50 persons and will be subject to a 10% gratuity.

FRASER BUFFET – \$19.95

Baked rolls with whipped butter

Crisp Fraser Valley Greens with House Gourmet Dressing

Marinated Tomato and Cucumber with Sundried Tomato dressing

Santa Fé corn with chipotle Lime Dressing

Rotini Pasta Primavera in roasted Garlic Vinaigrette

Garlic-infused Creamy Nugget Potatoes

Fresh Vegetables

Choose One Entrée from the following:

- Canadian AAA Roast Beef slow roasted with Rosemary Jus and Horseradish
- Tuscany Chicken with roasted garlic, fresh Tomato, onion and Basil
- Slow Roasted Pork Loin with Mustard jus

Assorted Sweets, Pastries and Squares

Beverage Station: Coffee/tea

OLD YALE BUFFET – \$25.95

Fresh Baked European Rolls with whipped butter

Organic Spring Mix with House Gourmet Dressing

Thai Noodle Salad with sweet and spicy Szechwan dressing

Classic Greek Salad topped with Feta and Olives

Raspberry Pickled Beet Salad

Creamy Nugget Potatoes

Fresh Vegetables

Canadian Roast Beef Parcel, slow braised in pan drippings and served with Horseradish

Fresh Roast Boneless Chicken in your choice of Greek, Butter Chicken, Mushroom, Teriyaki or Jerk sauces

Baked Pasta Primavera in Tomato Basil Coulis

Assorted Sweets, Pastries and Squares

Beverage Station: Coffee/tea

VALLEY BUFFET – \$27.95

Fresh Baked European Rolls with whipped butter

Organic Baby Greens and Fresh Berries with Citrus Poppy Seed Dressing

Tomato Cucumber Salad with Dill Cream Dressing

Thai Noodle Salad in sweet Chili Ginger Dressing

Quinoa Salad with Valley Citrus Berry Dressing

Lemon Herb Roasted Potatoes

Fresh Seasonal Vegetables

Slow Roasted Pork Loin with Apple Mustard Sauce

Wild Sockeye Salmon Medallions in Tarragon Lobster Bisque

Penne Pesto in Tomato Pesto coulis

Build Your Own Shortcake Bar includes fruit compotes, assorted sauces, custard, whipped cream, nuts, coconut and sponge cake

Beverage Station: Coffee/tea

ABBY BUFFET – \$31.75

Rosemary Garlic Sticks & Focaccia Bread with whipped butter

Spinach Salad with creamy Poppy Seed Dressing, fresh berries, julienne vegetables, goat cheese crumble and toasted Sunflower Seeds

Israeli Couscous Salad with roasted peppers in Truffle Essence

Classic Waldorf Salad with Bombay Citrus Dressing, Walnuts, Apple and Celeriac

Tomato Bocconcini Tower with Fresh Basil Chiffonade Italian Dressing

Watermelon and Feta in Balsamic Dressing

Basmati Rice

Fresh Seasonal Vegetables

Orange Coriander Pork tenderloin on a bed of braised Sweet Onion

Jamaican Jerk Chicken in Caramelized House Marinade

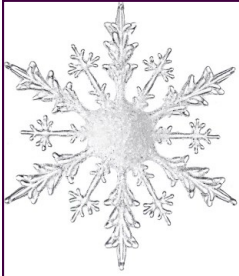
Blackened Cod Filet with Cilantro Tomato Cream

Cascading 3 Tier Chocolate Fountain with Biscuits, Wafers, Marshmallow, Cream Puffs, Fresh Fruit, Candies and Bacon

Beverage Station: Coffee/tea

“Just wanted to send out a thank you for making our event yesterday so great! Everyone raved about the meal and appreciated the dessert service, table numbers and all the organization that made the evening go smoothly.”

Karen Flanders, SD34



CHRISTMAS AT CASCADE

Christmas Luncheon Buffet ~ \$18.25

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

Dinner rolls ~ Tossed salad - Chef's Creation Salad

Whipped potatoes and vegetable medley

Your choice of

Roast turkey with dressing, cranberry sauce and gravy

OR

Carved Ham with apple cranberry dressing , apple sauce and mustard

Assorted desserts ~ Coffee/Tea Station



Traditional Christmas Evening Buffet ~ \$23.95

(minimum 50 persons, add second entrée \$3.00)

Assorted dinner rolls ~ Fresh fruit platter ~ fresh vegetable platter

Tossed garden salad ~ spiral pasta salad

Whipped or roasted potatoes ~ seasonal hot fresh vegetables

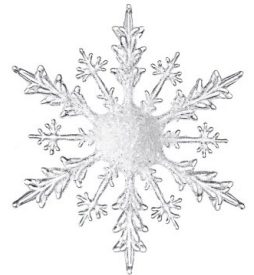
Your choice of

Roast turkey with dressing, cranberry sauce and gravy

OR

Carved Ham with apple cranberry dressing , apple sauce and mustard

Assorted Chef's choice dessert ~ Coffee/Tea Station



Chocolate Fountain ~ \$3.75 per person

(minimum 50 persons)

Make your event extra memorable by adding a chocolate fountain for your guests.

Cascading 3 Tier Chocolate Fountain with Biscuits, Wafers, Marshmallow,

Cream Puffs, Fresh Fruit, Candies and Bacon

Sparkling Cranberry Spritzer ~ \$2.25 per person

Cranberry juice mixed with soda for sparkling refreshment



Please ask if you have any questions.



RENTAL RATES

Sanctuary (seats 385 people)

Workshop (platform left as is)	300.00
Workshop (platform to be cleared - drum set, piano and mercy seat moved)	475.00
Weddings (platform cleared - drum set, piano and mercy seat moved) Day before for decorating and rehearsal.	600.00
Funeral / memorial service	300.00
Pastor (CCC Pastor must approve outside pastor)	Honorarium

	Full Day	Half Day
	(4+ hours)	(up to 4 hours)

Banquet and Meeting Rooms

Gymnasium (seats 230)	For functions of 50 or more	300.00	200.00
	For functions of 49 or less	225.00	165.00
Dining Room	(seats 90)	225.00	165.00
Foyer		115.00	75.00
Classroom	(approx. 18'x26')	80.00	55.00
Library	(approx. 11'x23')	45.00	35.00

Personnel and Equipment Charges

Tablecloths	7.00 ea.	Lattice Screens	20.00
Custodian after hours (minimum 4 hours)	18.00/hr	Pillar Candle Holders (5)	10.00
Soundman (minimum 3 hours)	25.00/hr	Projector	20.00
Piano – if moved from Dining Room	25.00		

- There is no extra custodial charge for functions during regular business hours. However, any after hours charges will be determined for each booking
- The facility is not available on Sundays.
- There are no taxes charged on the rentals or services provided by Cascade Community Church.
- 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 by email request.

CASCADE COMMUNITY CHURCH RENTAL AGREEMENT 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 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. Cascade Church has a speed limit of 15 km/h in the parking lot and driveways. Please slow down.
5. Dining Room tables may not be removed from the Dining Room.
6. If you have made food service arrangements with our primary caterer - Culinary Touch Catering, Cascade Church is in no way responsible for any issues arising from agreements between client and caterer. Please be sure to follow your contract/s.
- 7. Cancellations must be made 48 hours in advance of the rental date, otherwise 50% of the total will be charged. (Weddings however are prepaid)**
8. 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.
9. Dry-erase markers, projector (if not rented through Cascade), flip-chart paper, pens and similar supplies shall be supplied by the renting group. If you arrive without supplies and need ours, paper is \$0.10/sheet and markers are \$1.75 each.
10. 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.
11. Due to health regulations, **no food or beverages can be brought in or removed from the premises**, with the exception of wedding cakes and bottles of sparkling juices for toasts.
12. The renting group shall be responsible for the cost of repairing any damages incurred arising from the renting group's use of the facilities.
13. The consumption of alcoholic beverages is not permitted in or around the facilities, and smoking is only permitted in the designated area at the far west side of the property.
14. Balloon releases and the throwing of confetti/rice are not permitted in or around the facilities. Bubbles are not allowed inside the building. Fog machines are not permitted as they set off the fire alarms.
15. All candles must be dripleless. Drop sheets must be provided by the renting group for candelabras and centerpieces. The renting group will be held responsible for any additional costs resulting from wax damage.
16. 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.
17. In the event of a fire/emergency alarm while inside Cascade Community Church, everyone must vacate the building and only return when advised safe to do so.
18. Any advertising for your event should say that the location is Cascade Community Church.
19. Do not park in the assigned STAFF Parking spaces on the west side of the church.

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