



# The Woodshed BANQUETS

## Cabin Fever & The Woodshed's Catering Menu

BY: NVD EVENTS



# Buffet Breakfast

**BOX UP THE DOUGH**  
\$22 PER PERSON

*Indulge in buttery goodness with this Continental Breakfast:*

- Freshly Baked Croissants Assorted
- Fruit Danishes
- Artisan Muffins with Butter & Fruit
- Seasonal Fruit Salad
- Egg Bites

**THE LUMBERJILL**  
\$30 PER PERSON

*Set the tone for the day ahead with this nutritious breakfast guaranteed to kickstart your day off right.*

- Scrambled Eggs
- Bacon
- Sausage
- Hashbrowns
- Seasonal Fruit
- Granola
- Yogurt

**THE LUMBERJACK**  
\$33 PER PERSON

*Transform your morning into a magical feast fit for any hardworking individual.*

- Bacon or veggie breakfast sandwich
- Hashbrowns
- Bacon
- Sausage
- Pancakes
- Fruit Skewers

**BLANKET FEVER**  
\$36 PER PERSON

*Eager to start your day with a hearty breakfast with unique and delicious flavours ?*

- Prosciutto, bacon or veggie eggs
- Benedict
- Scrambled eggs
- Bacon
- Sausage
- Hashbrowns
- Pancakes
- Croissant French Toast with Berry Sauce





# Midday breaks in a cup

## \$6 Per Person

Five-Layer Dip

Italian Pasta Salad

Garden Salad with Crostini

Party Snack Cups

Veggies & Ranch



## \$10 Per Person

Charcuterie

Prawns with  
Cocktail Sauce

Tuna Ceviche  
with Plantain

Veggies, Hummus and  
Pita Bread



# Buffet Lunch

*\*With your choice of Soup or Salad  
Rice or Potato  
Broccolini  
Dessert and Squares*



## SHANTY MAN

\$28 PER PERSON

*The combination of a sandwich with a side of soup or salad provides a variety of flavours and textures in one meal.*

**Soup:** Seafood Chowder or Chef’s Selection.

**Salads:** Garden, Caesar or Pasta.

**Gourmet Sandwiches:** Ham, Turkey, Vegetarian or tell us your favourite to create.

## WOOD HICK

\$32 PER PERSON

*A Taco Bar is an increasingly popular way to serve a diverse and delicious meal at Meetings & Events.*

**Ground beef, cajun beef, diced chicken**

**Mixed cheeses**

**Diced tomatoes, onions, shredded lettuce**

**Salsa, sour cream, guacamole  
Hard and soft taco shells**

## TIMBER BEAST

\$36 PER PERSON

*Dining on a platter of skewers evokes a delightful culinary journey, and the vibrant flavours and aroma of fresh herbs creates a perfect harmony for any meal.*

*Your choice of:*

**Chicken**

**Korean Beef**

**Salmon**

**Vegetarian**

## PAUL BUNYAN

\$40 PER PERSON

*A feast is more than just a meal; it is a celebration of culture, community and tradition.*

*Your choice of two:*

**Chicken and Waffles**

**Brisket Dinner**

**Beef or Vegetarian Lasagna with**

**Caesar Salad**

**Salmon Dinner**



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**\*ALL PLATTERS ARE PRICED PER PERSON**

**Fruit \$12:** Sliced Seasonal Fruit

**Vegetable \$12:** Raw Vegetables with Ranch Dip

**Cheese \$16:** Imported and Domestic Cheeses  
served with Crostini & Olives

**Deli \$16 :** Variety of Sliced Meats and Crostinis

**Tea Sandwich \$17:** Tea Sandwiches Assortment

**Artisan \$19:** Mixed selection of Imported &  
Domestic Cheeses, Deli Meats, Crostinis & Olives

**Charcuterie \$21:** Cured meats, cheeses, crackers,  
fruit, nuts and more

**Dessert \$7:** Dessert cakes and squares

# Platters





# Beverages



## **\$30 FOR A CARAFE**

Midnight Sun Coffee Special  
Blend Martha Black

A variety of tea selections  
included

## **\$25 FOR A FRUIT INFUSED CARAFE OF WATER**

Hydrate your group with a large  
pitcher of seasonal fruit infused  
water such as: lemon & orange,  
cucumber & mint OR seasonal  
berries



## Summary of Costs

Half day rental: **\$450**

Full day rental: **\$850**

Cabin Fever: **\$6500**

The Woodshed: **\$3000**

Cabin Fever & The Woodshed: **\$8000**

Podium with Speaker - **\$50**

Projection Screen - **Included**

Projector - **\$100**

Owl 360 Zoom Projector - **\$100**

Flipcharts - **\$15**

# General Information



**Ceiling Height: 10 To 12 Feet - Capacity 45**



# Meet the Team

08 —



Karen Tredger

**Executive Events Manager**



**Cabin Fever & The Wood Shed**

9016 Quartz Road  
Whitehorse, Yukon

Y1A 2Z5



Teri Carson

**Events Manager**





TO BOOK WITH US PLEASE REACH OUT TO:

**TERI CARSON** - EVENTS MANAGER

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