



Croatian Sports and Community Centre Rental Checklist

Name:	Estimated Amount of Guests:
Cell Phone:	Approximate Set-up Start Time:
Event Date:	Approximate Guest Arrival Time:
Event Type:	Approximate End Time:

FACILITY USAGE	
Hall & Pavilion or Croatia Club Restaurant rental <i>Daily and/or event type rate, plus HST, will be applied to ALL rentals and packages</i>	<input checked="" type="checkbox"/>

OUTSIDE CATERING	
Kitchen Usage <i>I am using a third-party catering company and do not require catering from the CSCCofH</i>	

MAIN MEAL PACKAGE (OPTIONAL)	
Buffet style self-serve	
<i>One main, two sides, one salad, bread/buns/butter</i>	
<i>Two mains, two sides, one salad, bread/buns/butter</i>	
Family style served	
<i>One main, two sides, one salad, bread/buns/butter</i>	
<i>Two mains, two sides, one salad, bread/buns/butter</i>	
Choice of standard mains	
<i>Chicken schnitzel with sataraš</i>	
<i>Roasted chicken</i>	
<i>Chicken in a wine sauce</i>	
<i>Chicken skewers (breaded or grilled)</i>	
<i>Roast beef with gravy</i>	
<i>Pork schnitzel with sataraš</i>	
<i>Pork in a mushroom sauce</i>	
<i>Ham and cheese crepes (palačinke)</i>	
<i>Goulash with pappardelle pasta (krpice)</i>	
<i>Cabbage rolls (sarma)</i>	
<i>Mushroom risotto (add chicken, shrimp, or make vegan - circle one)</i>	
<i>Minced lamb and beef rolls (čevapčići)</i>	
<i>Italian sausages with peppers</i>	
<i>Cooked ham</i>	
Choice of premium mains	
<i>Prime rib</i>	
<i>Veal schnitzel with sataraš</i>	
<i>Salmon</i>	
<i>Barbeque ribs</i>	
<i>Roasted turkey</i>	
<i>Spit-roasted pork (one for approx. 30-35 people)</i>	
<i>Spit-roasted lamb (one for approx. 20-25 people)</i>	
Choice of pasta mains	
<i>Lasagna (make vegetarian or vegan)</i>	
<i>Spaghetti and meatballs</i>	
<i>Shrimp pasta with alfredo sauce</i>	
Choice of standard sides	
<i>Roasted potatoes</i>	
<i>Mashed potatoes</i>	
<i>Stewed potatoes (restani)</i>	
<i>Mixed vegetable medley</i>	
<i>Rice with peas and mushrooms</i>	
<i>Baked noodles (mlinci)</i>	
<i>Stuffing</i>	
<i>Cabbage with bacon</i>	
<i>French fries</i>	
<i>Add a side</i>	
Choice of salads	
<i>Garden</i>	
<i>Coleslaw (oil & vinegar or creamy)</i>	
<i>Caesar</i>	
<i>Potato</i>	
<i>Greek</i>	
<i>Tomato Cucumber</i>	
<i>Broccoli</i>	
<i>Bean</i>	
<i>Add a salad</i>	

STARTERS AND DESSERTS (OPTIONAL)	
Charcuterie boards/Antipasto trays	
<i>Veggies & dip; pickled veggies; cheeses; deli meats; breads; crackers</i>	
<i>Add prosciutto</i>	
<i>Add cocktail style shrimp with dip</i>	
<i>Add fried calamari</i>	
Soup	
<i>Chicken or vegetable broth & noodles (circle one)</i>	
<i>Cream of broccoli</i>	
<i>Cream of cauliflower</i>	
<i>Potato leek</i>	
Pasta starter or side	
<i>Penne or farfalle with tomato, alfredo, or rosé sauce with permesan cheese (please circle one pasta and sauce)</i>	
<i>Tortellini (meat or cheese)</i>	
<i>Gnocchi</i>	
Plated desserts	
<i>Apple blossom with vanilla ice cream</i>	
<i>Vanilla & custard cream cake</i>	
Buffet desserts	
<i>Strudel (apple and/or cheese)</i>	
<i>Homemade Croatian cookies (suhi kolači)</i>	
<i>Seasonal fruit trays</i>	
<i>Bring my own dessert</i>	
<i>Self-serve coffee & tea station</i>	

BASIC DÉCOR & STAFFING (OPTIONAL)	
Décor	
<i>Napkins</i>	
<i>Tablecloths</i>	
<i>Table runners</i>	
<i>Chair covers</i>	
<i>Sashes</i>	
Staffing	
<i>Chair & table set-up/take away, garbage removal</i>	
<i>Chair cover delivery, installation, and removal</i>	

BAR PACKAGE (REQUIRED)	
<i>Choose One - all packages will include a Smart Serve certified bartender for events with 35 guests; an additional staff member for events from 36-100 guests; and one additional staff member for every 50 additional guests; as well as wine, water, and mixed drink glassware.</i>	
Cash bar	
<i>Guests are required to purchase their own beverages</i>	
Per-consumption bar	
<i>All beverages that are consumed are on one tab, the Client will be billed at the end of the event with 13% HST and 18% gratuity automatically included.</i>	
Standard open bar	
<i>Flat rate fee (paid in advance of the event), includes vodka, rye, rum, gin, brandy; domestic beer; red & white wine (by the glass); pop, juice, & water; lemon/lime garnishes</i>	
Premium open bar	
<i>Flat rate fee (paid in advance of the event), includes "Standard open bar" as well as spiced Rum; jägermeister; irish cream; amaretto; tequila; scotch; plum brandy; pear liqueur; imported beer; signature cocktails; shot table; two bottles of wine - 1 red, 1 white per table; sparkling water</i>	