



CATERING MENU

Thank you for partnering with the Student Centre Food and Beverage Operations for your event. Our department is made up of The First Class Café (TFC), The Last Class Restaurant & Pub (TLC) and Brew Crew Promotions.

We are a proud Georgian College Students' Association (GCSA) facility, which means we are owned and operated by the students of Georgian. Our catering department is made up of a team of students who work on campus while pursuing their academic goals. Your partnership allows our team to gain valuable work experience and support themselves financially while working towards completing their post-secondary education.

We pride ourselves in creating a quality food and beverage experience, led by top-of-the-class customer service in an effort to exceed your expectations. We value your business and appreciate your support to over 175 students working within our operations.

Please contact our Catering Coordinator, Suzanne Sprenger, or our General Manager, Mick Kingston, if you have questions about our menu or require any assistance. Our menu is just a starting point; our team is here to support you throughout the planning and execution of your event, so please do not hesitate to reach out to us.

We look forward to serving you.

Sincerely,



Mick Kingston



Suzanne Sprenger

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BEVERAGES

**REGULAR OR DECAFFEINATED
RAINFOREST ALLIANCE FAIR TRADE
COFFEE**

(serves 8 ppl)
\$12.99 /pot

ORANGE PEKOE TEA

(serves 8 ppl)
\$12.49 /pot

HERBAL TEA

Chai, Chamomile, Earl Grey, English
Breakfast, Green, Lemon, Peppermint
(serves 8 ppl)
\$12.99 /pot

HOT CHOCOLATE

(minimum of 8 cups)
\$1.75 /cup

PITCHER OF PUNCH

\$9.99 /pitcher (10 x 6oz glasses)

PITCHER OF ICE WATER

\$3.25 /pitcher (10 x 6oz glasses)

SMOOTHIE

Berry Blast, Peach Mango, Strawberry
Banana
\$3.79 /each (8oz)
\$5.99 /each (16oz)

WHITE OR CHOCOLATE MILK

\$2.88 /each (473mL)

CANNED JUICE

\$1.79 /each

CANNED POP

\$1.79 /each

BOTTLED WATER

\$1.79 /each (355mL)
\$2.29 /each (591mL)

BOTTLED SPARKLING WATER

\$2.99 /each (591mL)

FRUIT-INFUSED WATER

60oz pitcher (serves 10 people) |
\$5.79 /each
240oz pitcher (serves 40 people) |
\$19.99 /each



CAFÉ CREATIONS

Please inform us of any allergies or dietary restrictions prior to your event so that we can best serve you.

FRESHLY BAKED COOKIES

White Chocolate Macadamia Nut, Chocolate Chunk, Double
Chocolate Chunk, Oatmeal Raisin, Rainbow Chip
1 oz \$0.69 /each \$7.99 /dozen
2 oz \$1.29 /each \$13.99 /dozen

DANISHES

Apple, Raspberry, Maple, Cinnamon
\$1.39 /each \$14.49 /dozen

SEASONAL WHOLE FRUIT

Apples, Oranges, Bananas
\$1.09 /each \$12.99 /dozen

MUFFINS

Banana, Blueberry, Caramel Swirl, Carrot, Fruit Bran,
Lemon Cranberry
\$1.99 /each \$6.99 /dozen (mini)
\$20.99 /dozen with butter

TRADITIONAL DESSERT SQUARES

Brownie, Butter Tart, Carrot Cake, Nanaimo
\$1.49 /each \$16.99 /dozen

COFFEE HOUSE SWEETS

Assorted dozen: Salted Caramel & Pretzel Brownie, Vegan
Wild Blueberry Crumble, Traditional Italian Tiramisu
\$29.99 /dozen

BUTTERTART

\$2.79 /each

APPLE FRITTER

\$1.99 /each

FRESH SEASONAL FRUIT PLATTER

\$3.79 /each (serves 1 person)

YOGURT & FRUIT PARFAITS

\$5.99 /each (10oz)

INDIVIDUAL YOGURTS

Blueberry, Peach, Raspberry, Vanilla
\$1.29 /each \$14.99 /dozen

MINI BUTTER CROISSANTS

\$0.99 /each \$10.99 /dozen

GRANOLA & SNACK BARS

Nature Valley, Honey & Oat, Rice Krispy Snacks
\$1.29 /each \$14.99 /dozen

INDIVIDUAL CEREAL BOWLS

Corn Pops, Frosted Flakes, Fruit Loops, Rice Krispies,
Special K
\$4.29 /each

INDIVIDUAL OATMEAL

Maple & Brown Sugar, Apple Cinnamon
\$4.29 /each

**Add fresh berries for an additional cost*

SWEET BREAKFAST BREADS

Lemon Poppy Seed, and Raspberry Yogurt. Served with
whipped butter, minimum of 8 people
\$13.99 (serves 8 people)

BREAKFAST

CONTINENTAL BREAKFAST

Butter Croissants, Assorted Mini Muffins, Danishes, Fresh Seasonal Fruit, Coffee, Tea, and Juice
\$8.99 /per person

HEALTHY BREAKFAST

Fresh Seasonal Fruit, Yogurt, Assorted Oatmeal, Coffee, Tea, and Juice
\$9.99 /per person

BAGEL BREAKFAST SANDWICH

Cheese Bagel, Fried Egg, Bacon, Tomato, Cheddar Cheese, Mayonnaise
\$5.79 /each

PANCAKE BREAKFAST

Pancakes, Chef's Choice of Bacon or Breakfast Sausage, Fresh Seasonal Fruit, Coffee, Tea, and Juice
\$11.49 /per person

*Add Blueberries or Chocolate Chips \$0.69

FRENCH TOAST BREAKFAST

French Toast, Chef's Choice of Bacon or Breakfast Sausage, Fresh Seasonal Fruit, Coffee, Tea, and Juice
\$11.99 /per person

TLC BREAKFAST

Scrambled Eggs, Chef's choice of Bacon or Breakfast Sausage, Home Fries, Mini Croissants, Fresh Seasonal Fruit, Coffee, Tea, and Juice
\$13.79 /per person

ULTIMATE BREAKFAST

Scrambled Eggs, Bacon, Sausage, Home Fries, Pancakes, French Toast, Fresh Seasonal Fruit, Coffee, Tea, and Juice
\$15.79 /per person

RED PEPPER, SPINACH, & FETA QUICHE

Quiche, Chef's choice of Bacon or Sausage, served with Potato Home Fries, Fresh Seasonal Fruit, Coffee, Tea, and Juice
\$14.99 /per person

Please note: All breakfast selections are served buffet-style, unless otherwise arranged.

Please inform us of any allergies or dietary restrictions prior to your event so that we can best serve you.

In order to ensure the safety of our guests, to maintain social distancing and compliance of regulations, additional fees may be charged for individual packaging or personnel serving food.



LUNCH

All Lunch selections are served with Freshly Baked Cookies or Dessert Squares, and Assorted Cold Beverages.

Please see the Beverage section for additional options.

Substitutions can be made at an additional cost.

Add soup (8oz) to any lunch for \$3.49.

Please note: All lunch selections are served buffet-style, unless otherwise arranged.

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TLC DELI LUNCH

Roast Beef, Black Forest Ham, Smoked Turkey Breast, Egg Salad, Tuna Salad, and Falafel. Built on Brioche, Multigrain, and Ciabatta Breads, Spinach & Whole Wheat Tortillas. Garnished with Lettuce, Tomato, and Cheese. Served with Garden Salad.

\$15.99 /per person

*Gluten-free bread available for \$0.79

BISTRO WRAPS & SALADS

Assorted Grilled Chicken Bruschetta, Grilled Chicken Caesar, and Turkey Bacon Club Wraps. Served with Garden Salad.

\$16.49 /per person

BRIOCHE SANDWICHES

Grilled Chicken: Swiss Cheese, Lettuce, Tomato, Basil Mayo, on Brioche Bun.

Roasted Portobellos: Red Peppers, Swiss Cheese, Lettuce, Tomato, Hummus, on Brioche Bun.

Served with Garden Salad.

\$16.99 /per person

*Gluten-free bread available for \$0.79

VEGGIE "MEDI" WRAPS

Crispy Chickpea Falafels, Lettuce, Tomato, Cucumbers, Red Onion, Black Olives, Feta Cheese, Tzatziki Sauce, on Spinach Wraps.

Served with Garden Salad.

\$13.99 /per person

*Add Grilled Chicken \$4.29

TERIYAKI-GLAZED STIR FRY

Teriyaki Grilled Chicken or Hoisin BBQ Beef, Pan-Flashed Stir Fried Vegetables, Steamed Rice, Sesame Seeds, and Scallions.

\$16.49 /per person

*Add Garden Salad \$3.99

TRADITIONAL LASAGNA

Meat or Garden Vegetable Lasagna.

Served with Garlic Bread and Caesar Salad

\$15.99 /per person

(minimum of 8 people)

FAJITAS

Chili-Spiked Chicken or Beef, Sautéed Peppers & Onions, Lettuce, Cheese, Sour Cream, Salsa. Served with Fajita Rice, Flour Tortillas, and Hot Sauce.

\$16.99 /per person

*Add Garden Salad \$3.99

*Add Tortilla Chips & Guacamole \$2.79

SOUVLAKI

Marinated Chicken or Pork Souvlaki, Tzatziki Sauce, Steamed Rice, Grilled Flatbread.

Served with Greek Salad.

\$17.99 /per person

GRILLED CHICKEN, PENNE PRIMAVERA & SALAD

Grilled Chicken Breast, Penne Pasta, Tomato Primavera Sauce.

Served with Caesar or Garden Salad.

\$16.49 /per person

continued on next page

Menus & prices are subject to change. Internal orders are exempt from 13% HST charge. Please inform us of any allergies or dietary restrictions prior to your event so that we can best serve you.

LUNCH

CAULIFLOWER CURRY

Sautéed Cauliflower, Chickpeas, Onions, Steamed Basmati Rice, and Aromatic Butter Curry Sauce. Served with Grilled Naan Bread.

\$14.99 /per person

GRILLED BBQ CHICKEN BREAST

Grilled & Sauced Chicken Breast, Garlic Mashed Potatoes, BBQ Gravy, Honey Glazed Carrots. Served with Garden Salad.

\$16.49 /per person (4oz) \$18.49 /per person (6oz)

SOUP, SALAD & ARTISAN SLIDER TRIO

Turkey Bacon Club with Basil Mayo, Roast Beef and Swiss with Horsey Mayo, Mediterranean Tuna Flatbread, Roasted Pepper, and Falafel with Hummus. Served with Home-made Chef Inspired Soup of the Day and Garden Salad.

\$18.50 /per person

BREADED CHICKEN STRIPS

Side of French Fries or Garden Salad. Served with Plum Sauce, Freshly-Baked Cookies, and Assorted Beverages.

\$17.49 /per person

ALL BEEF HOT DOG

Served with Traditional Condiments, Freshly-Baked Cookies, and Assorted Beverages.

\$6.99 /per person

SMOKED DEBRAZINI SAUSAGE

Served with Traditional Condiments, Freshly-Baked Cookies, and Assorted Beverages.

\$8.99 /per person

*Add Garden Salad \$3.99 /per person

6oz CHEESEBURGER

Served with Traditional Condiments, Freshly-Baked Cookies, and Assorted Beverages.

\$12.99 /per person

*Add Garden Salad \$3.99 /per person

4oz GEORGIAN GRIZZLY BURGER

Served with Traditional Condiments.

\$6.49 /each

*Add Cheddar Cheese \$0.99 /each

*Add Cookie \$1.15 /each

*Add Pop \$1.59 /each

*Substitute "4oz Beyond Beef Patty" \$1.99 /each

DELUXE BBQ LUNCH

6oz Cheeseburger or 6oz Grilled Chicken Breast, on Kaiser Bun. Served with Traditional Condiments, Garden Salad, Freshly-Baked Cookies, and Assorted Beverages.

\$16.99 /per person

PIZZA

16" Pizza (serves 5-6 people)

Deluxe, Hawaiian, or Vegetarian \$19.99

Pepperoni or Three-Cheese \$17.99

*Add Garden Salad \$3.99

*12" gluten-free cauliflower crust (serves 2-3 people) available add \$2.49

*Pizzas do not include beverage or dessert

ADD-ONS

Grilled Tofu (4oz) | \$3.99 /each

Beyond Meat Patty (4oz) | \$4.49 /each

Falafels (4pcs) | \$1.99 /each

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BOXED LUNCH

the
thelastclass

BOXED DELI SANDWICH/WRAP LUNCH

Ham, Turkey, Beef, Egg, Tuna, or Falafel, on a Whole Wheat Wrap or Kaiser Bun. Served with an Apple, Carrots & Celery Sticks, Freshly-Baked Cookie, and Pop, Juice or Bottled Water.

\$15.49 /per person

*Gluten-free bread available for \$0.79

BOXED BISTRO GRILLED CHICKEN OR VEGGIE "MEDI" WRAP

Grilled Chicken, Swiss Cheese, Lettuce, Tomato, Basil Mayo in a Spinach Wrap or; Chick Pea Falafels, Feta Cheese, Lettuce, Tomato, Cucumber, Red Onion, Olives, Tzatziki Sauce in a Spinach Wrap. Served with an Apple, Carrots & Celery Sticks, Hummus, Freshly-Baked Cookie, and Pop, Juice or Bottled Water.

\$15.99 /per person

ADD-ONS

Chips \$1.29

Whole Fruit \$1.09

Snack Bar \$1.29

Yogurt \$1.29

Garden Salad \$3.99

Pasta Salad \$4.29

Quinoa Salad \$4.29

Couscous Salad \$4.29



SOUP & SALAD

Soup is served by the bowl \$5.99 (8oz)
Add soup to any lunch or dinner option for \$3.99
Salads are priced per person when added to a meal
Add Bread Rolls & Butter \$9.99 per dozen or \$0.89 each

BEEF BARLEY
CHICKEN & RICE
COUNTRY VEGETABLE
CLASSIC CHICKEN NOODLE
COCONUT CURRY & BASIL
CREAM OF BROCCOLI
ROASTED BUTTERNUT SQUASH
ROASTED RED PEPPER
TOMATO BISQUE
VEGETABLE MINISTRONE
CHEF'S SOUP OF THE DAY

GARDEN SALAD
Spring Lettuce, Cherry Tomatoes, Cucumber, Carrot, and Red Onion. Served with your choice of dressing: Raspberry, Ranch, Italian, Greek or Balsamic.
\$3.99 /per person

CAESAR SALAD
Romaine Lettuce, Bacon Bits, Parmesan, Garlic Croutons, and Caesar Dressing.
\$4.29 /per person

LOADED POTATO SALAD
Red Skin Potato, Cheddar, Red Onions, Scallions, Smoked Bacon, and Creamy Dill Dressing.
\$4.29 /per person

CURRIED COUSCOUS SALAD
Couscous, Grape Tomatoes, Cucumber, Red Onion, Celery, Coriander, and Curry Dressing.
\$4.29 /per person

MEDITERRANEAN PASTA SALAD
Penne, Feta Cheese, Bell Peppers, Red Onion, Olives, Cherry Tomatoes, and Oregano Vinaigrette.
\$4.29 /per person

CAJUN BROCCOLI & CHEDDAR SALAD
Broccoli Florets, Red Onion, Cheddar Cheese, Fresh Herbs, and Cajun Spiked Ranch Dressing.
\$4.79 /per person

QUINOA SALAD
Steamed Quinoa Grains, Chickpeas, Cucumber, Tomato, Parsley, and Sweet Balsamic Dressing.
\$4.29 /per person

VILLAGE GREEK SALAD
Heritage Lettuce, Red Pepper, Tomato, Cucumber, Red Onion, Black Olives, Feta Cheese, and Greek Oregano Dressing.
\$4.29 /per person

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DINNER

All Dinner selections are served with Chef's Choice of Salad, Freshly Baked Cookies or Dessert Squares, Assorted Cold Beverages, Coffee, and Tea.

Please see the beverage section for additional options.

Substitutions can be made for an additional cost.

MEDITERRANEAN STUFFED CHICKEN BREAST

Spinach & Feta Stuffing, Garlic-Mashed Potatoes, Seasonal Vegetables, Roasted Tomato, and Red Pepper Sauce.

\$25.99 /per person

GOAT CHEESE STUFFED CHICKEN SUPREME

Charred Red Pepper & Goat Cheese Stuffing, Garlic Mashed Potatoes, Seasonal Vegetables, Basil, and Balsamic Reduction.

\$26.99 /per person

SLOW-ROASTED TURKEY DINNER

Traditional Bread Stuffing, Mashed Potatoes, Seasonal Vegetables, Gravy, and Cranberry Sauce.

(minimum of 12 people)

\$27.99 /per person

OVEN ROASTED PRIME RIB

8oz Prime Rib, Garlic-Mashed Potatoes, Seasonal Vegetables, Red Wine Au Jus, and Horseradish.

(minimum of 15 people)

\$41.99 /per person

*Beef cooked to medium.

NY STRIPLOIN STEAK (8oz)

Red Skin Mashed Potatoes, Seasonal Vegetables, and Steak Sauce.

\$34.99 /per person

*Beef cooked to medium.

GRILLED BEEF TENDERLOIN STEAK (7oz)

Garlic Mashed Potatoes, Seasonal Vegetables, and Peppercorn Sauce.

\$40.99 /per person

*Beef cooked to medium.

STUFFED BELL PEPPERS

Grilled Vegetable, Chick Pea & Quinoa Stuffing, Red Pepper & Tomato Coulis, Crumbled Goat Cheese, Balsamic Reduction, and Fresh Herbs.

\$21.99 /per person

MAPLE & TERIYAKI SEARED SALMON

Roasted Tomato Basmati Rice, Seasonal Vegetables, and Maple Chipotle Glaze.

\$28.99 /per person

HAND-BREADED CHICKEN PARMESAN

Double Elbow Noodles, Olive Oil, Tomato Basil Sauce, Parmesan, Mozzarella, and Fresh Herbs.

\$22.99 /per person

FRESHLY-BAKED DINNER ROLLS & WHIPPED BUTTER

\$9.99 /dozen

\$0.89 /each

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ADD-ONS

Grilled Tofu (4oz) | \$3.99 /each

Beyond Meat Patty (4oz) | \$4.49 /each

Falafels (4pcs) | \$1.99 /each

HORS D'OEUVRES

*BY THE DOZEN

PIEROGIES

Potato & Cheese Pierogies, Red Onion, Bacon, Scallions, Cheddar, Mozzarella, and Sour Cream.
\$12.99 /dozen

BAKED GARLIC BREAD WITH CHEESE

Garlic-Brushed Baguette, Cheddar, Mozzarella, and Fresh Herbs.
\$14.99 /dozen
*Add Bacon \$2.99

FETA BRUSCHETTA

Garlic-Brushed Baguette, Diced Tomato, Sweet Onions, Fresh Basil, Feta Cheese, and Aged Balsamic.
\$16.99 /dozen

THAI CHICKEN BALLS

Battered Chicken Pieces, Sweet Chili Sauce, and Sesame Seeds.
\$16.99 /dozen

VEGETABLE SAMOSAS

Curry-Spiced Potato & Pea Filling, and Cumin Raita Sauce.
\$13.99 /dozen

POACHED TIGER SHRIMP

Traditional Cocktail Sauce.
\$21.99 /dozen

SPRING ROLLS

Asian Vegetable Filling, and Sweet Chili Sauce.
\$14.99 /dozen

TOMATO & BOCCONCINI SKEWERS

Bocconcini Cheese, Cherry Tomatoes, Red Onion, Basil Mayo, and Balsamic.
\$22.99 /dozen

SATAYS

Teriyaki Beef
\$24.99 /dozen
Sundried Tomato Chicken
\$22.99 /dozen

CROSTINIS

Roasted Red Pepper, and Goat Cheese:
\$18.99 /dozen
Mushroom Bruschetta:
\$18.99 /dozen

ROASTED TOMATO & FETA TARTS

Grape Tomatoes, Caramelized Onion, Feta Cheese, Fresh Herbs, and Heavy Cream.
\$16.99 /dozen

SPANAKOPITAS

Spinach and Feta Stuffed Phyllo Pastry. Served with Greek Tzatziki.
\$15.99 /dozen

BREADED CHICKEN TENDERS

Served with Plum Sauce.
\$26.99 /dozen

MEATBALLS

Tomato Marinara, Swedish, or Sweet & Spicy.
\$14.99 /dozen

ARTISAN CHEESE & CRACKERS

Chef's Gourmet Cheese Selection, Grapes, Pecans, and Assorted Crackers.
\$8.99 /person
(minimum 25 people)

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HORS D'OEUVRES

*BY THE
PLATTER

ARTISAN DELI SLIDERS

Deli Smoked Turkey & Basil Mayo: Heritage Lettuce, Tomato, Cheddar Cheese, Bacon, Basil Mayo, Brioche Slider Bun
\$4.99 /each

Horseradish Spiked Roast Beef & Swiss: Heritage Lettuce, Tomato, Dill Pickle, Swiss Cheese, Horseradish Mayo, Brioche Slider Bun
\$4.99 / each

Mediterranean Vegetable Tuna: Heritage Lettuce, Tomato, Red & Green Peppers, Onion, Olives, Greek Dressing, Grilled Naan Flatbread
\$3.99 /each

Roasted Red Pepper & Falafel: Heritage Lettuce, Tomato, Charred Pepper & Onion, Hummus, Grilled Naan Flatbread
\$3.99 /each

PUB STYLE SLIDERS

Bacon Cheeseburger; Bacon, Cheddar Cheese, Crispy Onions, and Garlic Mayo.
\$4.29 /each

BBQ Braised Beef; Crispy Onions, and Chipotle Mayo.
\$4.29 /each

ARTISAN CHEESE & CRACKERS

Chef's Gourmet Cheese Selection, Grapes, Pecans, and Assorted Crackers.
\$8.99 /person
(minimum 25 people)

GARDEN VEGETABLE CRUDITÉ PLATTER

Seasonal Vegetables, Creamy Ranch Dip
\$4.99 /per person

NACHOS & SALSA

\$2.29 /per person

TORTILLAS & GUACAMOLE

\$3.49 /per person

HOMEMADE CHIPS & DIP

Onion Chip Dip
\$2.99 /per person

FLATBREADS & DIPS

Naan Bread, Crostinis, Tri-Coloured Tortilla Chips, Hummus, Tzatziki & Roasted Red Pepper Dip
\$6.49 /per person

FRESH SEASONAL FRUIT PLATTER

\$3.79 /per person

DOMESTIC CHEESE & CRACKER PLATTER

\$5.49 /per person

HAND DUSTED CHICKEN WINGS

Choice of: Mild, Medium, Hot, Buffalo, Sweet Chili, Honey Garlic, or Cajun
2lbs (16 pieces) \$28.99

SWEETS

FRESHLY BAKED COOKIES

White Chocolate Macadamia Nut, Chocolate Chunk, Double Chocolate Chunk, Chocolate Pecan, Oatmeal Raisin, Rainbow Chip
1 oz \$0.69 /each \$7.99 /dozen
2 oz \$1.29 /each \$13.99 /dozen

TRADITIONAL DESSERT SQUARES

Brownie, Butter Tart, Carrot Cake, Nanaimo
\$1.49 /each \$16.49 /dozen

COFFEE HOUSE SWEETS

Assorted: Salted Caramel & Pretzel Brownie, Vegan Wild Blueberry Crumble, and Traditional Italian Tiramisu
\$29.99 /dozen

CHOCOLATE-COVERED STRAWBERRIES

\$25.99 /dozen

DEEP DISH APPLE PIE

Dusted Sugar, Whipped Cream, Seasonal Berries
\$5.99 /slice
(minimum 8 people)

FESTIVE PUMPKIN PIE

Cinnamon Sugar, Whipped Cream, Seasonal Berries
\$5.99 /slice
(minimum 8 people)

NEW YORK CHEESECAKE

Dusted Sugar, Whipped Cream, Seasonal Berries
\$6.49 /slice
(minimum 8 people)

VANILLA ICE CREAM

\$1.99 /scoop

BUTTER TARTS

\$2.79 /each

GLUTEN FREE FUDGE BROWNIES

\$3.49 /each

GLUTEN FREE CHOCOLATE CHIP COOKIES

\$1.79 /each

ICE CREAM SANDWICH

\$1.99 /each

APPLE FRITTER

\$1.99 /each

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VENUE

Seating for up to 200 people on main floor
Seating for 275 over two floors
Up to 650 people cocktail reception-style
60 person licensed roof-top patio
14 person private boardroom
Multi-media available in all venue spaces
We have many other venues at the campus where we can cater from 5 to 1500 guests

CONTACT US

(705) 728-1968 ext.5275
catering@georgiancollege.ca
TheLastClass.ca

The Last Class is dedicated to providing the most enjoyable experience possible for all your catering needs. From our licensed bar and dining room to our friendly and professional staff, we pride ourselves in delivering quality food & service.

We look forward to meeting with you to discuss how we can help you create a memorable event.

