



2025 - 2026

Exquisite Global Cuisine for Every Occasion  
Special Offerings for Razi Estate



## Introduction

**Crown Events Co.**, led by Chef Evelora, is a premier catering and event service offering unique, international culinary experiences, supported by a talented team of international chefs. With over two decades of expertise, Chef Evelora and her team specialize in diverse cuisines, including French, Chinese, Greek, Turkish, Indian, Persian, Mediterranean, and Canadian. Her journey began in Athens and expanded globally, including her role as head chef at the Four Seasons in Cyprus.

In 2018, Chef Evelora launched Rebacco, a Canadian/Mediterranean fusion restaurant in Newmarket, bringing authentic flavors to her patrons. In response to the pandemic, she adapted by founding Crown Catering and Crown Events Co., providing exceptional catering for weddings, corporate events, and private gatherings, along with floral and balloon decor services.

Chef Evelora's technical background in electronic engineering adds precision and efficiency to her operations. Together with her international team, she ensures every event is a culinary success. As a mentor and teacher, she shares her global culinary knowledge with aspiring chefs, blending creativity and business acumen to inspire the next generation.

With Crown Catering and Crown Events Co., Chef Evelora and her team continue to elevate dining experiences, delivering passion for culinary excellence and global flavors.







## Catering Packages

At Crown Events Co., we offer three tailored catering packages designed to elevate your event and exceed expectations. We prioritize fresh, high-quality ingredients, sourcing mostly organic produce directly from farms and purchasing ingredients just a day before service to ensure maximum freshness. This commitment allows us to deliver a fusion of international flavors, crafted with the finest, freshest ingredients for an unforgettable dining experience.

- **Exclusive/High End Experience:** A luxurious plated-only dining experience, meticulously crafted for upscale events that demand elegance, sophistication, and impeccable attention to detail.
- **Signature Experience:** A flexible catering package offering both buffet and plated options, designed to accommodate a variety of events with elegance and versatility.
- **Live Station Experience:** A dynamic and interactive catering package featuring live cooking stations where chefs prepare dishes fresh on-site. Perfect for cocktail hours, receptions, and events looking for a unique culinary element, this package offers options like live pasta, rotisserie grilling, and dessert stations.
- **Late Night Dinner:** A specially designed offering to keep the celebration going into the night, featuring comforting and crowd-pleasing dishes served with elegance, ensuring guests are satisfied as the event continues.
- **Breakfast Experience:** Start the day with a curated selection of international breakfast offerings, including live omelet and Eggs Benedict stations, buffet options, and plated breakfasts tailored for morning events.

Each package can be customized to suit your preferences, guaranteeing an unforgettable culinary journey.

## Our Catering Styles

### **Buffet Style (Signature Experience only)**

Designed for casual elegance, our buffet service allows guests to enjoy a variety of expertly prepared dishes. Perfect for corporate events, family gatherings, or larger groups, this option ensures every guest finds something to love.

### **Plated Style (Available in both Exclusive and Signature packages)**

For the ultimate in sophistication, our plated service offers individually served courses, elevating any occasion into a fine dining experience. Ideal for weddings, gala dinners, and formal celebrations, this option ensures exceptional service and impeccable presentation.

## Our Menu Offerings



### A. Signature Experience

We proudly present 13 unique culinary menus, each featuring four courses: appetizer, main course, sides, and dessert. With over 1,000 options to choose from, you can curate a menu that reflects your tastes and vision.

1. Canadian Cuisine
2. French Cuisine
3. Chinese Cuisine
4. Indian Cuisine
5. Mediterranean (Greek & Turkish) Cuisine
6. Caribbean / Jamaican / Dominican / Nigerian Cuisine
7. Persian Cuisine
8. Mexican Cuisine
9. Middle Eastern (Lebanese, Syrian, Egyptian, Moroccan) Cuisine
10. Italian Cuisine
11. Filipino Cuisine
12. Vietnamese Cuisine
13. Nutritious and Delightful Cuisine

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### B. Live Stations Offering

#### 1. Live Appetizer Stations

Elevate your event with engaging live appetizer stations. Here are a few examples:

- **Samosa Station:** Freshly prepared samosas with a variety of fillings (vegetable, chicken, or lamb) served with chutneys like mint, tamarind, and garlic for dipping.
- **Crepe Station:** Savory crepes filled with options like grilled chicken, roasted vegetables, cheese, and sauces, prepared live for your guests.
- **Mediterranean Mezze Station:** A selection of hummus, baba ganoush, tzatziki, pita bread, olives, and grilled vegetables, with mini falafels or kebabs prepared live.

#### 2. Live Main Course Stations

Enjoy expertly crafted live main courses. Examples include:

- **Rotisserie Brazilian-Style Grilling Station:** Featuring top sirloin, beef ribs, lamb leg, and Brazilian sausages, slow-grilled and seasoned to perfection.
- **Live Pasta Station:** Guests customize their pasta with choices of sauces, proteins, and vegetables, prepared live by skilled chefs.
- **Fusion Feast Station:** A mix of global flavors, such as tandoori chicken, shrimp curry, and butter lamb, paired with freshly made naan.

### 3. Live Side Stations

Enhance your menu with flavorful sides. Examples include:

- **Salad Bar:** A customizable station with fresh greens, toppings, proteins, and dressings, tailored to your guests' preferences.
- **Mashed Potato Station:** Guests choose their favorite toppings, including gravy, cheese, bacon bits, and herbs, for a creamy and satisfying side.

### 4. Live Dessert Stations

Conclude your event with indulgent dessert stations. Examples include:

- **Chocolate Fountain Station:** A luxurious fountain with fresh fruits and dippable treats for a decadent experience.
  - **Rolled Ice Cream Station:** Custom-made rolled ice cream prepared live with fresh fruits and toppings.
  - **Marshmallow Fire Station:** Toasted marshmallows served with biscuits and chocolate for a s'mores-inspired dessert.
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## C. Exclusive/High-End Experience

The Exclusive Experience features specially designed 5-, 7-, and 9-course plated menus for an elevated dining experience. These menus include a carefully curated selection of dishes crafted by Chef Evelora, showcasing premium ingredients and world-class culinary techniques.

- **5-Course Menu:** Includes amuse-bouche (2 items), appetizer (2 items), soup, main course plus side dish, and dessert.
  - **7-Course Menu:** Includes amuse-bouche, appetizer (2 items), soup, salad, fish course, main course, and dessert.
  - **9-Course Menu:** Includes amuse-bouche, appetizer, soup, salad, fish course, plate cleanser, main course, cheese course, and dessert.
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## D. Special Cuisine: Chinese Menu / Cantonese Wedding Banquet

Our Cantonese wedding banquet packages offer a selection of curated dishes, thoughtfully designed to celebrate your special day with elegance and tradition. Available in 8, 10, and 12 course options, each package has been carefully crafted to provide your guests with a memorable culinary journey. These menus feature symbolic dishes that bring blessings of happiness, prosperity, and longevity. Please ask us for details if you are interested!

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## E. Wine Pairing Option

Enhance your culinary experience with a wine pairing option available across all packages. Paired wine is offered for \$5 per glass, up to 3 glasses per person, ensuring a perfect complement to your menu selections.

## Pricing

### Signature Experience

**Note:** Please add \$10 per person to each package if you select the French menu.

#### Plated Style

#### Plated Style

Price: \$70 per person

Includes:

3 Appetizers

1 Main Course

2 Sides

1 Dessert

Note: Each course can be selected from any of the available 11 menus; however, the final options presented to guests for their selection will be limited to three per course.





## Buffet Style

### Package # 1: Classic Buffet

Price: \$60 per person

Includes:

2 Appetizers

3 Main course

2 Sides

2 Dessert

### Package # 2: Signature Buffet

Price: \$70 per person

Includes:

3 Appetizers

4 Main Course

3 Sides

3 Dessert

### Package # 3: Premium Buffet

Price: \$80 per person

Includes:

4 Appetizers

5 Main Course

4 Sides

4 Dessert Bar

Note: Each course can be selected from any of the available 12 menus.



## Live Food Station

### Package # 1: Essential Live Package Price: \$60 per person

Includes:  
1 Appetizers  
1 Main course  
1 Sides  
1 Dessert

### Package # 2: Elevate Live Package Price: \$75 per person

Includes:  
2 Appetizers  
1 Main course  
2 Sides  
2 Dessert

### Package # 3: Exquisite Live Package Price: \$85 per person

Includes:  
3 Appetizers  
1 Main course  
3 Sides  
2 Dessert



## Exclusive/High End Experience (Plated Only)

### Plated Style, 5-Course Menu

Price: \$90 per person

Includes:

Amuse-bouche (2 Items)

Appetizer (2 Items)

Soup

Main Course plus side dish

Dessert

### Plated Style, 7-Course Menu

Price: \$100 per person

Includes:

Amuse-bouche (2 Items)

Appetizer

Soup

Salad

Fish Course

Main Course

Dessert

### Plated Style, 9-Course Menu

Price: \$110 per person

Includes:

Amuse-bouche (2 Items)

Appetizer

Soup

Salad

Fish Course

Plate Cleanser

Main Course

Cheese Course

Dessert

Note: Each menu features a fixed selection of high-end dishes for each course, carefully curated to offer a luxurious dining experience.



## Late Night Dinner

Crown Events Co. offers a Late-Night Dinner package for \$30 per person that keeps the energy alive as your celebration continues. This thoughtfully curated menu provides a variety of satisfying options to cater to diverse tastes, ensuring your guests are delighted long into the night. Please let us know if you are interested in the menu.

## Breakfast

Crown Events Co. offers a Breakfast Package for \$35 per person, featuring a variety of international breakfast options, including a live omelet station, freshly baked pastries, and a curated buffet selection. Add an Eggs Benedict station for an additional \$5 per person.

A \$150 service fee applies. Please let us know if you are interested in the menu!



## Frequently Asked Questions

### **1. What types of cuisine do you offer?**

We offer a wide variety of cuisines, including Canadian, Italian, Indian, Chinese, French, Mediterranean (Greek and Turkish), Caribbean, Persian, and more. Custom menus are also available upon request.

### **2. Can you accommodate dietary restrictions or allergies?**

We proudly accommodate all major food allergies and dietary restrictions; however, we are not a certified Gluten Free, Dairy Free, or Nut Free facility. We cannot guarantee the avoidance of cross contamination during food preparation or at your event.

### **3. Do you offer halal food?**

Yes, absolutely! We take pride in offering a variety of halal options, ensuring that all our guests can enjoy meals that meet their dietary preferences and religious guidelines. If you have any specific requests or would like to know more about our halal menu, feel free to reach out!

### **3. Do you offer tasting sessions?**

Private tastings can be booked upon request. Tastings are subject to an additional fee, but don't worry, this fee will be deducted from your final invoice if you select Crown to cater your event.

### **4. What is included in the catering package?**

Our packages include food preparation and delivery, with warmers provided if needed.

### **5. Do you offer rental services for dinnerware, linens, or tables?**

No, we do not offer rentals directly. However, you can select the Razi Estate serving package, which includes all necessary rentals for serving dishes and dinnerware.

### **6. How far in advance do we need to book catering?**

We recommend booking at least 3 to 6 months in advance, especially for large events, to ensure availability and proper planning.

### **7. When should I sign the contract?**

Your event date is confirmed once the contract is signed, and the initial deposit is received. We highly recommend doing this as soon as possible to secure your preferred date.

### **8. Is there a minimum or maximum number of guests you cater to?**

We cater to events ranging from intimate gatherings of 20 to larger events of 80 or more. We can discuss specific needs based on your event.

### **9. Can we customize the menu?**

Absolutely! Our chef will work with you to create a menu that suits your event, theme, and preferences.

### **10. Do you provide serving staff?**

No, we do not provide serving staff directly. However, you can choose the Razi Estate serving package, which includes setup, serving, and cleanup after the meal for an additional cost.



**11. What is your payment policy?**

A deposit is required to secure the booking, with the balance due 2 weeks before the event. Payment plans and exact details can be discussed during the booking process.

**12. What happens if we need to cancel or reschedule the event?**

Cancellations or rescheduling policies depend on the time frame, and a fee may apply. Please refer to our contract for specific details.

**13. Do you provide wedding cakes?**

Yes, we can arrange wedding cakes as part of the catering package or as an additional service.

**14. Is there an additional charge for travel?**

No, there is no additional charge for travel to Razi Estate.

**15. When is the guest count needed?**

The final guest count is required 14 business days prior to the event. The guest count can be increased up to 7 business days before the event.

**16. What payment methods do you accept?**

Payments can be made via cheque, cash and e-transfer.

**17. Do you provide kids and vendors meals?**

Absolutely! Kids and vendor meals can be provided at an additional discounted cost.

**18. Is the chef required to be on-site?**

Yes, the chef must be on-site for plated-style service or when a course requires final preparation immediately before serving. In such cases, there is a \$200 fee for having the chef on-site for 2 hours, starting from the time the food is delivered until it is served. If additional time is required for reasons unrelated to the chef's responsibilities, an additional 20% fee per hour will be applied.

**19. What extra fees do we need to consider?**

One of our core values is complete transparency. Apart from the chef-on-site fee and the standard 13% HST, there are no hidden charges.