

HOLIDAY PACKAGES - 2025

Provisions

MOCA Toronto



PROVISIONS

A food agency.

provisionsfoodagency.com

HERE'S HOW IT WORKS:



1

CHOOSE YOUR PACKAGES

Snacks, Stations, or both — pick the combination that fits your event.

2

ALL-INCLUSIVE PER PERSON PRICING

All in, from kitchen team to service staff, rentals, and setup.

3

CALCULATE YOUR TOTAL

Guest count × per person price = your total.

NO HIDDEN FEES. NO LAST-MINUTE SURPRISES. JUST BOLD FLAVOURS & FLAWLESS EXECUTION.

PASSED SNACKS

HARVEST

GREY OWL & ASH

apple butter • maple yogurt • poppy seed
lavash • vegetable ash • tarragon

POTATO BEIGNETS

aged cheddar mousse • black garlic ketchup •
chive blossom

MISO EGGPLANT (GF, V)

taro chip • eggplant-miso emulsion • pickled
shallot • red-veined sorrel

HEARTH

CRANBERRY DUCK

chickpea panisse • pickled shallot • spiced
cocoa nib chickpea

SMASHED BURGER

crispy beef patty • American cheese •
iceberg • pickle • burger sauce • milk bun

PASTRAMI BITE

pumpernickel • mustard seed • red cabbage
emulsion • pickled red onion

CATCH

ONTARIO SMOKED TROUT

Montreal spice • whole grain crisp • red
onion emulsion • dill

LOBSTER TOASTIE

brown butter brioche • citrus-dressed
lobster • celery • shallot • fine herbs

ULTIMATE FISH SANDO

crispy local whitefish • tartar sauce •
iceberg lettuce • aged cheddar • milk bun

SWEET

SNOWY MARSHMALLOWS

vanilla • coconut • passionfruit • lime

CHOCOLATE ORNAMENT

spiced pear compote • candied pine nut
praline • vanilla bean mascarpone

HONEY BUTTER TOAST

Japanese milk bread • buckwheat honey crust
• vanilla chantilly

**CHOICE
OF ANY 6**

**\$50/
GUEST**

**CHOICE
OF ANY 8**

**\$60/
GUEST**

PRICING INCLUDES STAFFING, RENTALS, AND LANDMARK FEE!

SEE ["SAMPLE PRICING"](#) FOR CALCULATION.

ADD A FOOD STATION



1

MAKE IT YOURS

Choose from four seasonal stations — mix, match, and make your event unforgettable.

2

SEASONAL & SPECTACULAR

Each station is inspired by the flavours of the season, crafted to impress and engage your guests.

3

GO BIG OR GO BIGGER

Pick your favourites or go all in. Four stations, endless possibilities.

STATION PRICES ARE ADDED TO YOUR PASSED SNACK PACKAGE PRICE TO CREATE YOUR TOTAL PER GUEST.



FOOD STATIONS

PASTA FRESCA STATION

RIGATONI ALLA VODKA

roasted pomodoro • parmigiano fonduta • basil
oil • crispy parmigiano

NOTORIOUS M.A.C.

cheddar & gruyère fonduta • smoked chipotle •
torchio pasta • parm crumb • tomato jam

CHICKPEA FLOUR CAVATELLI

charred zucchini purée • blistered tomato •
pickled fennel • basil oil • crispy chickpeas

HEARTH FOOD STATION

LACQUERED SHORT RIB

soy-maple glazed short rib • sweet potato •
caramelized shallot • toasted buckwheat

CHICKEN BALLOTINE

wild mushroom & chestnut farce • smoked
potato foam • black truffle poultry jus

ROASTED BEEF CARVERY

AAA striploin • horseradish crème fraîche •
truffle jus • mini Yorkshire puddings

RACLETTE & CHARCUTERIE

RACLETTE MELT

melted alpine cheese • fingerling potatoes
• pickled vegetables • cornichons

BAKED BRIE EN CROÛTE

cranberry compote • candied pecans •
rosemary pastry

CURED MEAT SELECTION

artisan charcuterie • grainy mustard • fig
jam • warm baguette

HARVEST FOOD STATION

WINTER SQUASH

harissa-maple glaze • pomegranate arils •
whipped goat cheese • pistachio dust

BRUSSELS SPROUT GRATIN

aged cheddar • toasted hazelnut crumb •
cranberry gastrique • black truffle

VEGAN WELLINGTON

wild mushrooms • chestnut duxelles •
roasted root veg • puff pastry

**CHOICE
OF ANY 2**

**\$45/
GUEST**

**CHOICE
OF ANY 3**

**\$60/
GUEST**

PRICING INCLUDES STAFFING, RENTALS, AND LANDMARK FEE!

SEE "SAMPLE PRICING" FOR CALCULATION.

LET'S MAKE IT HAPPEN



SAMPLE PRICING

Option 1: 6 Passed Snacks **\$50**

Option 2: 8 Passed Snacks **\$60**

Add-on: 2 Food Stations **\$45**

Add-on: 3 Food Stations **\$60**

Example:

8 Passed Snacks (\$60) + 2 Food Stations (\$45) = \$105/guest

Includes staffing, rentals, and setup — no hidden fees.

HOW TO BOOK

1

CHOOSE YOUR MENU

- Pick your passed snacks and food stations

2

GET YOUR ALL-IN PRICE

- We'll send you a clear, no-surprises quote.

3

CELEBRATE IT'S BOOKED

- Sign, send your deposit, and let the planning begin!



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FAQ

Q: Are there any extra fees?

A: No. Your per-person price includes staffing, rentals, setup, and even the landmark fee — so you'll never get a surprise charge after booking.

Q: Can we customize the menu?

A: Absolutely. Mix and match passed snacks and stations to fit your event.

Q: Do you cater to dietary restrictions?

A: Yes, we offer vegetarian, vegan, and gluten-free options.

Q: How long is the service period?

A: All prices are based on a 4-hour service, including staff time. Additional hours can be arranged at an extra cost.

FINE PRINT

Prices are based on a minimum of 50 guests and a \$3,000 minimum spend. All prices include staffing, rentals, setup, and landmark fees, and reflect a four-hour event window. Any additional hours are invoiced accordingly. Menu selections are subject to seasonal availability. Final guest count and menu confirmation are due 14 days before your event. All prices are per guest and subject to applicable taxes.



happy holidays.