



BARRIE
HOTEL & CONFERENCE CENTRE

Magical Memories Start Here

At The Holiday Inn, we take the worry out of planning your wedding down to the last detail. Our professional wedding specialists are among the most experienced you'll find.

Every wedding celebration is as unique and special as the wedding couple. We take the time to find out what you want for your special day and we offer you a Deluxe Wedding Package that's right for you.

When you are planning your wedding reception, trust the Holiday Inn.

20 Fairview Road
Barrie, Ontario
L4N 4P
Tel 705-722-0555 / Fax 705-728-1718
Email – unh2222bqs@whg.com
Website - www.hibarrie.ca

Some Helpful Tips From Our Wedding Professionals

Receiving Line

Our hostess will be pleased to assist in arranging the receiving line.

Head Table

Please inform us regarding the number of place settings at the Head Table. Also, we would like to know your requirements for reserved family tables.

Table Decorations

The head table is draped in white, linen & napkins with shining silverware. The flowers of the bride and her attendants should be placed on the Head Table. The individual guests' tables will be set with silver and white linen. Our banquet staff will be pleased to place any center-pieces for you. We provide a decorative lattice backdrop with greenery and mini lights behind the head table as well as a garden of trees lit with tiny white lights throughout the room for a very elegant look and feel!

Wedding Cake, Printed Napkins, Bonbonnières

These should be delivered the day before the wedding to the Catering Office and clearly marked with both names on each box.

Cake Cutting Ceremony

The Cake Cutting Ceremony should take place after the main course dishes have been cleared or the buffet has been finished. Should you wish to preserve any portion of the cake for the future, have the baker provide appropriate boxes for transporting.

Toasts

The Master of Ceremony should contact our Banquet Supervisor upon arrival to go over the arrangements regarding grace, the announcement of the cake cutting ceremony, and the proposal of toasts, etc.

Special Room Rates for Your Out-Of-Town Guests

Should some of your guests wish to stay overnight at the Holiday Inn, please contact our Sales Office (ex 403) - special rates available.

Honeymoon Reservations

With Holiday Inn Hotels worldwide, we are well equipped to make speedy reservations for you almost anywhere. 1-800-HOLIDAY

Presenting the All Inclusive Deluxe Wedding Wish Package

Includes:

- A beautiful fully air conditioned banquet room of appropriate size
- Fruit punch for your reception served upon arrival
- Gourmet four-course dinner from a choice of menus
- House wine served during dinner, two 750 ml. bottles per table
- Host bar for 4 hours after dinner
- One 3 oz. glass of Champagne for toasting
- Special rates on guest rooms
- Brunch can be arranged next day for your guests
- Other areas that we can assist you:
- Floral Arrangements, Wedding Cake & Entertainment

Your Dinner will Include Choice of One Appetizer

Leek & Potato Soup, Cream of Broccoli & Cheddar Soup, Minestrone Soup,
Fresh Fruit Cocktail, Cheese Tortellini Marinara

Choice of One Salad

Caesar, Tossed Green, Spinach & Mushroom, Greek

Choice of One Dinner Entrée

- | | |
|--|---------|
| 1. Breast of Chicken with choice of Selected Sauces | \$79.99 |
| 2. Roast Top Sirloin of Beef au Jus | \$79.99 |
| 3. Roast Ontario Turkey with Sage Dressing | \$79.99 |
| 4. Roast Prime Rib of Beef with Yorkshire Pudding | \$84.99 |
| 5. Dinner Buffet with Roast Top Sirloin of Beef au Jus | \$84.99 |

Dinner Entrée served with seasonally selected vegetables and potato

(All prices are per person and subject to applicable taxes and 15 % gratuity)

Choice of One Dessert

Chocolate Brownie Cheesecake, Caramel Crunch,
Fresh Baked Apple Blossom a la Mode, Peach Melba, Super Chocolate Confusion

Coffee or Tea
(Prices subject to change)

Price is based on seventy-five or more persons.

Our Special Gift to You on Your Wedding Day

As a thank you for booking your wedding with us, we offer a choice from one of the following complimentary gifts for the bride and groom:

- A Romance package the night of your special day, which includes an overnight stay in one of our Deluxe Tower guest rooms with a bottle of sparkling wine to celebrate the evening.
- An overnight stay in our Deluxe Tower guest room on your first anniversary.
- Four complimentary vouchers to enjoy our Saturday evening “Prime Rib Buffet” served in Tattinger’s Restaurant.
- Four complimentary vouchers to enjoy our Sunday Brunch served in Tattinger’s Restaurant.
- Two 3 month passes to our fitness facility.

(Please see also coupons as above)

General Information

Location

We are conveniently located at 20 Fairview Road, adjacent to Highway 400 at the Essa Road exit.

Guest Rooms

Enjoy your stay in one of our well-appointed guestrooms. We provide a wide variety of room styles including those offered in our Executive Tower to suit our guest's most specific needs. Guestroom check-in is any time after 3:00 p.m. and check-out is 12:00 noon.

Hotel Features

- Indoor and outdoor pool (seasonal) with whirlpool, sauna and fitness equipment
- Complimentary in room coffee
- Complimentary parking
- Complimentary high speed internet
- Kids eat free (12 years of age and under, some restrictions apply)
- Kids stay free (18 years of age and under)
- Tattinger's restaurant, lounge and room service..

Room Rental & Set Up

We have two halls available for wedding receptions. The well appointed Churchill Ballroom will accommodate 120 to 250 people and the intimate Oro/Essa room will accommodate up to 60 people. Room is set up with round tables of 8 with white linen tablecloths and napkins. The rent for our Churchill Ballroom is \$739.00 and our Oro/Essa Room is \$325.00

The Holiday Inn Barrie reserves the right to re-allocate alternative function space based on final guarantee of attendance and business levels. A service charge may be applicable for the set-up of function rooms with extraordinary requirements.

Confirmation

Upon booking, the Holiday Inn Barrie requires one copy of the signed Contract of Agreement, and a credit card in order to confirm the booking. To ensure all requirements stated are agreed upon, we ask that a signed copy of the Contract of Agreement be returned within 2 weeks of initial booking. When final arrangements are agreed upon, we ask that the signed copy of the revised Contract of Agreement be returned 7 days prior to the function.

Advance Deposits & Payments

Our advance deposit policy is \$1000.00 upon booking the hall, with 75% of the estimated amount required 3 months prior to the function. The final payment and an additional 10% incidental charge of the estimated amount is required 7 business days prior to your event. The incidental charge will be refunded after completion of the function if no other charges are required.

Payment must be Cash, Credit Card or Certified Cheque. Personal cheques are not accepted.

Cancellation Policy & Payment Procedures

All cancellations should be made in the form of writing and sent to the attention of the Catering Department.

Notice of Cancellation Prior to Scheduled Event	Cancellation fee: % of total price of food and beverage, room rentals and labour fees
0 – 89 days	100%
90 – 149 days	50%
150 – 200 days	25%

Linen, Décor & Entertainment

We provide elegant Hurricane Globes with white taper candles for the table centre pieces and allow the Bride & Groom to bring in decorations of their choice to make this event personal & special. We ask that you do not attach anything to the walls of the hall-due to the possibility of damages. We will be pleased to assist you with a list of suppliers we recommend to arrange for Decorations, Flowers or Entertainment for your event. Please be advised that all decorations must be removed at the end of the function. We can not guarantee access to the room the evening before the function. Therefore, should you wish to ensure access, an additional room rental will apply. Confetti and similar items are not permitted on the premises. If any damage or unnecessary cleanup is required, we reserve the right to apply a compensating fee to your bill.

Food & Beverage

Any food and beverage consumed during your function must be purchased from the Holiday Inn Barrie, with the exception of wedding cakes. Due to issues of liability and food safety, all food and beverage items served on the premises are prohibited from being removed from the hotel.

We are governed by Provincial Liquor Laws. No liquor service will be permitted outside the normal licensing hours. Hotel lobbies and public areas are not licensed for the consumption of alcohol. Termination of Liquor service is 1:00am. The hotel can not serve liquor to any person under the age of 19 or to an intoxicated person. We reserve the right to close bars at any time should the consumption become excessive.

For all meal functions, The Holiday Inn Barrie must be notified of the guaranteed number of guests 3 business days prior to the function date. If this information is not given, the estimated figure on the contract will be considered the guarantee. The invoice will be calculated on the guarantee figure or the actual number of people, whichever is greater.

Prices are guaranteed for a period of 60 days prior to the function and are subject to change. All food and beverage items are subject to a 15% gratuity and applicable taxes.

In order to establish availability, we ask that you advise the Holiday Inn Barrie of your food and beverage selection and final arrangements at least 3 months prior to your function date. Please advise the Holiday Inn of any food allergies or special dietary requirements 2 weeks prior to the function.

Wines

Your selection should be made one month prior to the event to establish availability. Wines that are not on our list may be purchased on a guaranteed consumption basis whereby any unopened wine remaining at the end of the function is considered to be purchased by the host.

Should you wish to provide your own homemade wine a \$4.00 corkage fee per person will apply. This wine would be served during the dinner hour exclusively and the hotel bar will be closed for the duration of your wine service. A Special Occasion Liquor Permit must be secured from the LCBO. A copy of the Special Occasions Permit must be provided to the hotel 10 days prior to the function and will be posted at the bar.

Socan Fees

Licence fees are payable for music at your reception when you have hired a band or disc jockey. The entire fee is remitted by the hotel to the Society of Composers, Authors & Music Publishers of Canada (SOCAN). The fee for groups of 1-100 is \$41.13 and for groups of 101-300 it is \$59.17. All applicable taxes will apply.

Cocktail Party Suggestions

- | | |
|---|----------|
| 1) Assorted Cocktail Sandwiches (1 Dozen) | \$ 54.95 |
| 2) Open Faced Sandwiches
Fancy Danish Style, on a Variety of Breads Tastefully Decorated (12 Pieces) | \$ 64.95 |
| 3) Kaiser Sandwich Tray
Assorted Deli Meats (12 sandwiches) | \$ 54.95 |
| 4) Vegetable Crudités with Dip (per person) | \$ 3.75 |
| 5) Sliced Fresh Cut Fruit in Season (per person) | \$ 5.95 |
| 6) The Cheese Board:
A Selection of Fine Cheeses with Fresh Fruit and Biscuits (per person) | \$ 5.95 |
| 7) Assorted Pastry Tray (per piece) | \$ 3.45 |
| 8) Side of Smoked Salmon
Decorated and Served Traditionally (per side) | \$119.95 |
| 9) Shrimp Pyramid with Lemon and Cocktail Sauce (100 pieces) | \$209.95 |
| 10) Potato Chips or Pretzels (per bowl) | \$ 7.95 |
| 11) Bowl of Peanuts or Nacho Chips with Salsa | \$ 9.95 |

Assorted Cole Canapes

Smoked Oyster
Grilled Breast of Chicken
Baby Shrimp Marie Rose
Coronets of Genoa Salami - with Melon
Peppercorn Liver Pate

@ \$ 205.00 (100 pieces)

Deluxe Cold Canapes

Smoked Salmon Rosette with Caper
Prosciutto and Melon
Herb Chicken
Jumbo Shrimp
Stuffed Pesto Mushroom
@ \$ 225.00 (100 pieces)

Assorted Hot Hors D'oeuvres

Breaded Shrimps
Mozzarella Sticks
Vegetable Spring Rolls
Swedish Meat Balls
Fried Zucchini
Breaded Mushroom Caps
@ \$ 175.00 (100 pieces)

Deluxe Hot Hors D'oeuvres

Shrimp with Thai Curry Sauce
Chicken Satay Indonesian (Peanut Sauce)
Tempura Vegetables
Assorted Miniature Quiches
Spanikopita
@ \$ 205.00 (100 pieces)

(All prices are per person and subject to applicable taxes and 15 % gratuity)

Cocktail Party Suggestions

(Groups of 20 or more)

#1

Vegetables and Dip
Selection of Hot Hors D'Oeuvres (per person) \$13.95

#2

Vegetables and Dip
Assorted Cheeses with Fruit
Selection of Hot Hors D'Oeuvres (per person) \$16.95

#3

Vegetables and Dip
Cheese and Fruit Display
Assorted Squares and Pastries (per person) \$14.95

#4

Deluxe Dessert Table
Assorted Cheeses with Fruit (per person) \$12.95

#5

Assorted Breads
Vegetables and Dip
Sliced Deli Meats with all the Fixings
Potato Salad, Coleslaw
Assorted Pastries
Fresh Sliced Fruit (per person) \$19.45

#6

(Served for a minimum of 100 people)

Assorted Kaisers and Breads
Vegetables and Dip
Roast Hip of Beef
Potato Salad, Coleslaw
Dessert Table
Fresh Sliced Fruit (per person) \$26.95

(All prices are per person and subject to applicable taxes and 15 % gratuity)

Dinner Selections

Price Includes Choice of One Appetizer, One Salad, One Entree, and One Dessert.
Selection of Teas, Coffee, Decaffeinated Coffee, Fresh Rolls, Butter or Margarine

Appetizers & Soups

(Choice of One)

Cream of Broccoli & Cheese Soup, Minestrone Soup, Chicken & Pasta Soup, Country Beef & Vegetable, Leek & Potato Soup, Fettuccine Alfredo, Tortellini with a Mushroom Marinara, Antipasto, Smoked Salmon and Chive Cream Cheese Crostini , Fresh Fruit Cocktail

Salads

(Choice of One)

Baby Greens with Choice of Dressing, Spinach and Mushroom Salad, Greek Salad, Caesar Salad

Entrees

(Choice of One)

Fresh Atlantic Salmon with Sun dried & Black Olive Tapenade	\$ 26.95
Spinach and Wild Rice Stuffed Fillet of Sole	\$ 26.95
Chicken Cordon Bleu	\$ 28.95
Breast of Chicken with your choice of sauce below	\$ 27.95
Roasted Ontario Turkey with Traditional Trimmings	\$ 29.95
Breaded Pork Tenderloin with Cabernet Maple Glaze	\$ 26.95
Roast Top Sirloin of Beef au Jus	\$ 28.95
Veal Parmigiana served over Spaghetti with a Rich Meat Sauce	\$ 27.95
Roast Prime Rib of Beef with Yorkshire Pudding	\$ 31.95
Roasted Half Chicken	\$ 27.95

Chicken Sauces: White Wine Cream Sauce, Wild Mushroom Sauce, Basil Pesto Sauce
(Includes Seasonally Selected Vegetable and Potato or Rice to compliment your chosen entree)

Desserts

(Choice of One)

New York Cheesecake with a choice of Strawberry, Cherry or Raspberry Sauce, Apple Blossom with Ice Cream, Fresh Fruit Cocktail, Chocolate Brownie Cheesecake, Super Caramel Crunch, White Chocolate & Raspberry Mousse Cake, Triple Chocolate Confusion, Peach Melba, Wild Berry Ice Cream Crepe

(All prices are per person and subject to applicable taxes and 15 % gratuity)

Dinner Buffet

(Groups of 75 or more people)

Salad Display

Tossed Baby Greens, Assorted Dressings
Marinated Seafood with Vegetables and Farfalle
German Potato Salad
Coleslaw
Pasta Salad
Marinated Whole Mushrooms
Tomato and Cucumber with Feta Cheese

Decorated Platters

Show Piece of Whole Salmon with
Fillets of Smoked Mackerel and Salmon
With Cream Cheese, Capers & Toast Points
Chef's Decorated Platter of Turkey, Black Forest Ham,
Corned Beef and Salami
Devilled Eggs

Carving Station (Choice of One)

Carved Roast Top Sirloin of Beef
OR
Roast Pork loin

Hot Selections

Chefs Choice of Pasta

Plus Choice of One

Breast of Chicken with your choice of:
White Wine Cream Sauce, Wild Mushroom Sauce, Basil Pesto Sauce
Teriyaki Pork & Mushrooms
Vegetable Julienne & Baby Shrimp Lo Mein
Chicken Stir-Fry
Braised Beef & Mushroom with Red Wine Sauce
(Accompanied with Fresh Market Vegetables, Potato and Steamed Rice)
Assorted Fresh Rolls and Butter

Sweet Table

International Cheese Display with Fruit, Assorted Pastries
Decadent Pies and Cakes
Coffee, Tea

@ \$ 38.95 per person

(All prices are per person and subject to applicable taxes and 15 % gratuity)

Deluxe Dinner Buffet

(Groups of 75 or more people)

Crudités with Dip

Pickled Vegetables

An Assortment of Greek Olives, Gherkins, Beets,
Marinated Vegetables and Dill Pickles

Salad Display

Tossed Baby Greens with Assorted Dressings
Caesar Salad
Seafood with Vegetables and Farfalle
German Potato Salad, Coleslaw
Lemon Peppered Marinated Mushrooms
Tomato and Cucumber with Feta Cheese
Grilled Vegetables with Sesame Thai Dressing

Decorated Platters

Show Piece of Whole Salmon
Fillets of Smoked Salmon and Mackerel
With Cream Cheese, Capers & Toast Points
Chef's Decorated Platters of Turkey, Black Forest Ham,
Corned Beef and Salami

Hot Selections

Carved Roast Prime Rib of Beef with Yorkshire Pudding
Hot Horseradish and Beef Jus
Chefs Choice of Pasta

Plus Choice of Two

Breast of Chicken with your choice of:
White Wine Cream Sauce, Wild Mushroom Sauce, Basil Pesto Sauce
Teriyaki Pork with Mushrooms
Vegetable Julienne & Baby Shrimp Lo Mein
Chicken Stir-Fry
Braised Beef & Mushroom with Red Wine Sauce
(Accompanied with Fresh Market Vegetables, Potato or Steamed Rice)
Assorted Fresh Rolls and Butter

Sweet Table

International Cheese Display with Fruit, Assorted Pastries
Fresh Fruit Tarts, Decadent Pies and Cakes
Coffee, Tea
@ \$ 43.95 per person

(All prices are per person and subject to applicable taxes and 15 % gratuity)

Banquet Bars

Host Bar

This bar is recommended when the host pays for all the drinks their guests consume.

Liquor Bar Brands	(1 oz)	\$ 5.00
Liquor Premium Brands	(1 oz)	\$ 5.75
Liqueurs and Cognacs	(1 oz)	\$ 6.45
Domestic Beer		\$ 5.00
Imported Beer		\$ 5.75
Coolers		\$ 5.75
House Wine, Red or White	(6 oz)	\$ 6.50
Soft Drinks		\$ 2.00

Liquor consumption is calculated to the nearest tenth of a bottle. Organizers are invited to delegate one person to verify total beverage consumption with the banquet supervisor upon conclusion of the function...

Cash Bar

This Bar Is Recommended When the Individual Guests Pay For Their Own Drinks

Liquor Bar Brands	(1 oz)	\$ 5.75
Liquor Premium Brands	(1 oz)	\$ 6.75
Liqueurs and Cognacs	(1 oz)	\$ 7.25
Domestic Beer		\$ 5.75
Imported Beer		\$ 6.50
Coolers		\$ 6.75
House Wine, Red or White	(6 oz)	\$ 6.95
Soft Drinks		\$ 2.00

Punch Selections

(Serves 40 - 50 persons)

Tropical Fruit Punch	\$ 75.00
Fruit Punch with your choice of liquor	\$ 95.00
Champagne Punch	\$ 95.00

(All prices are per person and subject to applicable taxes and 15 % gratuity)

If Bar Sales are less than \$ 250.00 a bartender charge of \$21.00 per hour will apply.

(Minimum of 4 hours)

Wines

White House Wines

	<i>Bottle</i>
VQA Heritage Series Chardonnay, Peller Estates (Ontario)	\$31.75
White Zinfandel, Gallo (California)	\$31.75
Two Oceans Sauvignon blanc (South Africa)	\$32.95
Lindemans Sauvignon Blanc (Australia)	\$34.95
Masi, Soave (Italy)	\$34.95

White Wines

	<i>Bottle</i>
VQA Riesling, Hillebrand Estates (Ontario)	\$31.75
VQA Harvest Chardonnay, Hillebrand Estates (Ontario)	\$31.75
Chardonnay, Wolf Blass, (Australia)	\$40.95
Pinot Blanc, Trimbach (France)	\$37.95
Macon Villages, Dubouef (France)	\$37.95
Verdicchio, Folonari, (<i>Italy</i>)	\$34.95
Petit Chablis, Bouchard P&F (France)	\$45.95

Red House Wines

	<i>Bottle</i>
VQA Heritage Series Cabernet Sauvignon, Peller Estates (Ontario)	\$31.75
Dubouef Merlot (France)	\$31.75
Lindemans, Shiraz (Australia)	\$34.95
Masi, Valpolicella (Italy)	\$34.95
Two Oceans Shiraz (South Africa)	\$32.75

Red Wines

	<i>Bottle</i>
VQA Gamay Zweigelt, Pelee Island (Ontario)	\$28.95
Merlot, Eagle Peak, Fetzer (California)	\$39.95
Chateau Puyfromage, A. Albert (France)	\$39.95
Beaujolais Superieur, Bouchard Aine & Fils (France)	\$36.25
Yellow Label Cabernet Sauvignon, Wolf Blass (Australia)	\$41.95
Chianti Classico, Villa Antinori (Italy)	\$49.95
South Australian Shiraz, Wolf Blass (Australia)	\$43.95

Champagne & Sparkling Wine

	<i>Bottle</i>
VQA Trius Brut, Hillebrand Estates (Ontario)	\$47.95
Asti, Martini & Rossi (Italy)	\$36.95
Freixenet, Brut Cordon Negro (Spain)	\$32.95
Moet & Chandon White Star Extra Dry (France)	\$85.65

VQA - Vintners Quality Alliance, Ontario's Premium Wine Designation

(All prices are per person and subject to applicable taxes and 15 % gratuity)