



Holiday Inn[®]

BARRIE - HOTEL & CONFERENCE CTR

Conference Information Pack

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General Information

Location

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

Hotel Features

- 13 Meeting rooms with nearly 9000 sq feet of flexible meeting space
- Indoor and outdoor pool, with whirlpool, sauna and fitness facility
- Warm and friendly Tattinger's Restaurant and Lounge, featuring our Savour Ontario Menu
- Kids eat free (12 years of age and under)*
- Kids stay free (18 years of age and under)*
- All public areas of the Holiday Inn Barrie are non-smoking
- Business centre, 24 hr gift shop, ATM and guest laundry

Meeting facilities

The Holiday Inn Barrie has 13 newly renovated, crisp, modern meeting rooms. The conference centre is the latest part of the hotel to receive a complete modernization. The 3,000 square foot ballroom has been tastefully decorated to meet the expectations of large business meetings and elegant weddings for up to 320 people. Each of the 13 meeting rooms has been refreshed from the ceiling to the floor with a décor that blends and flows with the new image of the Holiday Inn Barrie. New ergonomic chairs have been brought in as well as new plush leather chairs for our boardrooms. With nearly 9,000 square feet of flexible function space including boardrooms and exhibit space, Holiday Inn Barrie is sure to have a meeting room to meet the needs of any client.



*Terms and conditions apply
(3)

General Information

Food and Beverage

Our Chef has thoughtfully created banquet menus reflecting a variety of food and beverage selections to appeal to a wide range of palates and price ranges.

Due to liability insurance, The Holiday Inn Barrie must provide all food and beverage items served, with the exception of any special occasion cake.

Menu selection must be received by our Catering Department at least two weeks prior to your function. Should guests have special dietary needs and/or specific food allergies, please advise the Catering Department at least two weeks prior to your function.

Wines

It is highly recommended to confirm your choice of wine selections with the catering department 1 month prior to your function date to ensure your 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.

AV Equipment

We offer a full range of audio visual equipment to suit your conference needs. Our standard on site equipment includes the following:

- Overhead projectors
- LCD Projectors
- Flipcharts
- Whiteboards
- Professional P.A. systems
- TV/VCR units
- Full fax facilities, photocopy and business services.

Green Meetings

The Holiday Inn Barrie has chosen to "Go Green" in our meeting rooms. Our Green Meeting Initiatives include:

- Jugs of ice water on tables throughout your meeting.
- Jugs of juice instead of bottled juice on buffets
- Pens and paper available during the meeting for each individual at the back of the function room
- Recycling boxes available for your use
- Linen napkins available at lunch and dinner periods
- Individual thermostat controls in all function rooms (energy conservation)

General Information

Linen, Décor and Entertainment

We would be pleased to provide assistance and recommendations in arranging speciality linen, decorations, flowers or entertainment. Confetti and similar items aren't permitted on the premises.

Socan Fees

Licence fees are payable for music at your functions (i.e. dinners, dances, banquets, fashion shows, etc.) where any group has 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. Please note that prices are plus 13% HST and subject to change.

Receiving Meeting Materials

Storage of goods shipped prior to the event is subject to time and space restrictions. The Holiday Inn Barrie does not accept liability for any loss or damage to good stored before, during or after the conference. All deliveries must be clearly labelled with the following information: Company Name, Meeting Date, Meeting Room Name, Company's On-site Contact, and Sender's Name.

Boxes and material should be shipped to:
Organization Name & Contact Name
C/o Holiday Inn Barrie
20 Fairview Road,
Barrie, Ontario
L4N 4P3

For information or regulations governing shipments into Canada, please contact Canada Customs and then make all necessary arrangements with your customs broker.

Electrical Power

Additional power requirements, beyond normal use, can be supplied at an established cost and the hotel must be consulted prior to the hook up of any electrical equipment to ensure the availability of correct voltage and amperage.

General Information

Signage

All signage displayed in public areas of the hotel must be of professional and tasteful nature. It is the host's responsibility to provide any additional signage throughout the hotel other than the lobby postings. Nothing is to be attached, in any manner, to the walls of the meeting rooms or in the hallways. We will be pleased to assist you with your needs. All groups are responsible for any damage caused by their delegates or guests.

Internet Access

Internet access is available through connecting the hotel's telephone line to your Internet Service Provider (Analog Telephone connection provided in all bedrooms and meeting rooms). Rogers HI-speed Internet access is available complimentary in Tattinger's Restaurant and Lounge, meeting rooms and all guestrooms. Your computer must have a network card and it must be configured to automatically detect an IP address from a "DHCP" client server in order to access the internet when plugging into the outlet. The connection will not support any outgoing "POP3" mail. The hotel provides the connection but it is the client's responsibility to ensure their computer is configured properly.

Guest Rooms

We hope that you will enjoy your stay in one of our comfortable and relaxing guest rooms. In the main hotel we have 2 double bedded rooms and a few King guestrooms. Our executive tower is 100% non-smoking and is all King and Queen guest rooms. Check-in can commence from 3:00 pm, with check-outs at 12:00 noon. Please have delegates check in at the front desk to complete a registration card and also check out individually.

Guest room accommodations include:

- 2 Double Beds, King or Queen beds
- Work desk & Chair, 2 telephones
- 32" flat screen TV, Fridge, (some microwaves)
- Patio doors and balcony or walk out (in main hotel)
- New pillow top mattresses & new duvets
- In room complimentary coffee/tea maker, iron and ironing board, hairdryer
- Complimentary high speed internet (wired in room and wireless throughout public areas)
- Complimentary local and 1-800 calls

Executive Tower extras:

- Coffee to go voucher, upgraded amenities, robe and slippers
- Turn Down Service, complimentary bottle of water and chocolates
- Complimentary cookies and apples on each executive floor

Meeting Room Hire Rates

Meeting Room	8am – 5pm	6am– 11pm
Churchill Ballroom	\$899.00	\$899.00
For Trade Show/Exhibit Use	\$1499.00	
Churchill South	\$499.00	\$499.00
Churchill Centre	\$299.00	\$299.00
Churchill North	\$299.00	\$299.00
Georgian	\$169.00	\$169.00
Huron	\$169.00	\$169.00
Oro/Essa	\$399.00	\$399.00
Oro	\$199.00	\$199.00
Essa	\$199.00	\$199.00
Innisfil	\$199.00	\$199.00
Bayfield	\$199.00	\$199.00
Dunlop	\$199.00	\$199.00
Fairview	\$199.00	\$199.00
Mapleview	\$199.00	\$199.00
Vespra	\$169.00	\$169.00

Meeting Room Setup & Capacities

Meeting Room	Banquet rounds of 10	Banquet rounds of 8	Banquet ½ rounds of 5	Reception	Theater	Classroom	Boardroom	U-shape
Churchill Ballroom	320	256	160	300	300	136	60	60
†Churchill South	110	88	55	120	120	64	30	30
†Churchill Centre	60	48	30	60	50	32	30	30
†Churchill North	60	48	30	60	50	32	30	30
Oro/Essa	90	72	45	80	70	40	40	34
†Oro	-	32	20	40	40	20	20	20
†Essa	-	32	20	40	40	20	20	20
Innisfil	-	32	20	40	40	20	20	20
Bayfield	-	32	20	40	40	20	20	20
Dunlop	-	32	20	40	40	20	20	20
Fairview	-	32	20	40	40	20	20	20
Mapleview	-	32	20	40	40	20	20	20
Georgian	-	-	-	-	-	-	12	-
Huronian	-	-	-	-	-	-	12	-
Vespra	-	-	-	-	-	-	10	-

† These are partition rooms

*extra tables, coffee stations or special AV requirements may change the room capacities

Meeting Room	Size	Height	Area
Churchill Ballroom	74 x 42	10 feet	3108 sq ft
Churchill South	32 x 56	10 feet	1792 sq ft
Churchill Centre	42 x 21	10 feet	882 sq ft
Churchill North	42 x 21	10 feet	882 sq ft
Oro/Essa	50 x 27	8 feet	1350 sq ft
Oro	25 x 27	8 feet	675 sq ft
Essa	25 x 27	8 feet	675 sq ft
Innisfil	25 x 27	8 feet	675 sq ft
Bayfield	25 x 27	8 feet	675 sq ft
Dunlop	25 x 27	8 feet	675 sq ft
Fairview	25 x 27	8 feet	675 sq ft
Mapleview	25 x 27	8 feet	675 sq ft
Georgian	25 x 16	8 feet	400 sq ft
Huronian	25 x 16	8 feet	400 sq ft
Vespra	12 x 22	8 feet	264 sq ft

Meeting Room Equipment

Projection:

Daily Rate:

Overhead Projector and screen
L.C.D. Projector and screen

\$ 45.00
\$ 225.00

Video:

Daily Rate:

TV/DVD

\$ 50.00

Screens:

Daily Rate:

8ft Screen

\$ 20.00

Miscellaneous:

Daily Rate:

One Flipchart
Extra Flipcharts
Lectern
Standing Podium
Standing Microphone
Risers for Staging
Wireless Lapel Microphone
Wireless Handheld Microphone

Speaker Phone
Computer Speakers

N/C
\$ 20.00 per Flipchart
N/C
N/C
N/C
N/C
\$ 95.00
\$ 95.00

\$ 95.00
\$ 15.00

Internet:

Daily Rate:

Rogers Hi-speed Internet Access

N/C

(Prices subject To Applicable Taxes and Labour Charge if applicable)

Meeting Refreshment Suggestions

Coffee or Tea	(10 cup thermos)	\$ 16.95
Coffee or Tea	(25 cup urn)	\$ 35.95
Coffee or Tea	(50 cup urn)	\$ 66.95
Hot Chocolate	(10 cup thermos)	\$ 16.45
Chilled Juice	(60 oz)	\$ 17.95
(Grapefruit, Apple, Cranberry, or V8)		
Bottled Juice	(each)	\$ 2.95
(Orange, Grapefruit, Fruit Punch)		
Tropicana Orange Juice	(60oz)	\$ 19.95
Chilled Milk	(60 oz)	\$ 19.95
Iced Tea with Lemon	(60 oz)	\$ 17.95
Assorted Soft Drinks	(each)	\$ 2.25
Montclair Spring Water	(each)	\$ 1.95
Danish, Muffins or Croissants	(each)	\$ 2.25
Assorted Fruit Yoghurt	(each)	\$ 2.50
Bagels with Cream Cheese	(each)	\$ 2.95
Fresh Cut Fruit in Season	(per person)	\$ 5.95
Whole Fruit	(each)	\$ 2.50
(Orange, Apple, Banana, Pear)		
Banana Bread	(loaf)	\$ 13.95
Assorted Baked "Monster" Cookies	(Dozen)	\$ 15.95
- White Chocolate Macadamia Nut		
- Double Chocolate Chunk		
- Peanut Butter		
- Oatmeal Raisin		

(Prices Subject To Applicable Taxes and Service Charge)

Morning and Afternoon Breaks

Sugar Rush

First Choice

Assorted Chocolate Bars
Mini Pastries
Sliced Fresh Fruit Platter
Assorted Soft Drinks & Juice
Coffee, Tea

Second Choice

Assorted Ice Cream Bars
Fresh Baked Monster Cookies
Sweet Sliced Strawberries with Real Whipped Cream
Hot Chocolate, Coffee, Tea

Health Nuts

First Choice

Assorted Granola Bars
Dried Cranberries & Apricots
Bowl of Mixed Nuts
Crudités with Dip
Assorted Juice
Coffee, Tea

Second Choice

Sliced Fruit Platter
Crudité with Dip
Assorted Granola Bars
Bottled Juice
Coffee, Tea

Your choice for \$13.95 per person

(Prices Subject To Applicable Taxes and Service Charge)

Breakfasts

The Continental

Assorted Chilled Juices
Freshly Baked Danish, Muffins, Banana Bread,
And Croissants
Assorted Preserves and Butter
Coffee and Tea

\$10.95 per person

The Deluxe Continental

Assorted Chilled Juices
Freshly Baked Danish, Muffins, Banana Bread,
and Croissants
Fresh Cut Fruit in Season
Assorted Individual Yoghurt
Coffee, Tea or Milk

\$ 14.95 per person

The Canadian Buffet

(Served for a minimum of 25 people)

Assorted Chilled Juices
Fresh Cut Fruit in Season
Assorted Cereal with Chilled Milk
Country Fresh Scrambled Eggs
Crisp Bacon & Sausage or Ham
Home fried Potatoes
Pancakes with Syrup
Selection of Fresh Breakfast Breads
Fruit Preserves and Butter
Coffee, Tea or Milk

\$ 15.95 per person

Healthy Breakfast Buffet

(Served for a minimum of 25 people)

Fresh Cut Seasonal Fruits and Berries
Selection of Dry Fruit and Granola
Fruit Yoghurt
Assorted Muffins and Croissants
Carrot and Celery Sticks
Assortment of Cereals
Bagels with Cream Cheese and Preserves
Mineral Water, Apple Juice, Cranberry Juice
Selection of Teas and Decaffeinated Coffee

\$ 14.95 per person

The Plated Breakfast

(Served for a minimum of 15 people)

Assorted Chilled Juices
Country Fresh Scrambled Eggs
Home fried Potatoes
Crisp Bacon and Ham or Sausage
A Basket of Baked goods per table
Fruit Preserves and Butter
Coffee, Tea or Milk

\$ 15.95 per person

(Prices Subject To Applicable Taxes and Service Charge)

Luncheon Entrees

(Price based on groups of 20 or more)

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

Appetizers and Soups

(Choice of One)

Cream of Broccoli and Cheese Soup, Country Beef Vegetable Soup, Chicken and Pasta Soup, Fresh Fruit Salad, Caesar Salad, Baby Greens with a choice of dressing

Entrees

(Choice of One)

Fillet of Sole, stuffed with Wild Rice Florentine	\$ 21.95
Baked Lasagna Bolognese	\$ 19.95
Beef Bourguignon on Buttered Noodles	\$ 20.95
Chicken Stir-Fry on Pilaf Rice	\$ 21.95
Breast of Chicken with your choice of sauce (listed below)	\$ 22.95
Veal Parmigiana with Pasta	\$ 23.95
Seared Pork Tenderloin with Apple Walnut Chutney	\$ 23.95
Traditional Roast Turkey	\$ 26.95
Roast Top Sirloin of Beef au Jus	\$ 26.95

Chicken Sauces: White Wine Cream Sauce, Wild Mushroom Sauce, Basil Pesto Sauce

Most entrée's include Seasonally Selected Vegetables and Potato or Rice to compliment your selection

Desserts

(Choice of One)

Pecan Pie with Maple Cream, Brownie Cheesecake, Peach Melba, Lemon Meringue Pie, Fruit Cocktail, Apple Blossom a La Mode, Super Caramel Crunch, Selection of Assorted Pastries

(Prices Subject To Applicable Taxes and Service Charge)

Working Buffet Lunches

First Choice

Pre-made Sandwiches

(Groups of 10 or more)

Soup of the Day or Tossed Salad
Crudit  with a Ranch Dip
German Potato Salad
Sandwiches made on
Assorted Kaisers & Breads
A Selection of Individual Pastries
Or Fresh Cut Fruit Platter
Coffee, Tea

\$19.95 per person

Second Choice

Build your Own Sandwich

(Groups of 10 or more)

Soup of the Day or Tossed Salad
Crudit  with a Ranch Dip
German Potato Salad
Assorted Deli Platter with Cheese
and Fixings
Assorted Fresh Breads
Fresh Cut Fruit Platter or
A selection of Individual Pastries
Coffee, Tea

\$18.95 per person

Third Choice

Build a Fajita

(Groups of 20 or more)

Tossed Salad or Caesar Salad
Crudit  with Dip
Flour Tortillas with a
Spicy Chicken Fajita Mix
Baked Jalapeno and Cheddar Nachos
Accompanied with Shredded Lettuce,
Sour Cream, Salsa and Grated

Fresh Fruit or Individual Pastries
Coffee, Tea

\$21.95 per person

Fourth Choice

Hot Luncheon Buffet

(Groups of 75 or more)

Soup of the Day or Tossed Salad
Crudit  with Dip
German Potato Salad, Coleslaw
Pasta Salad
Hot Entrees Include:
Carved Roast Top Sirloin of Beef
Fresh Vegetable and Oven Roasted or Cheese
Mashed Potato
Pasta of the Day
Fresh Cut Fruit Platter or
A Selection of Individual Pastries
Coffee, Tea

\$25.95 per person

Working Lunches may be enhanced by adding your choice of the following hot entrees at a charge of \$ 5.00 per person: (Groups of 20 or more)
Swedish Meatballs, Lemon Peppered Pollock Paupiettes, Chicken Stir-Fry with Steamed Rice, Beef Bourguignon with Noodles, Breast of Chicken with a white wine sauce

For any Working Lunches served after 4pm an additional \$4.00 per person will apply.

(Prices Subject To Applicable Taxes and Service Charge)

Dinner Selections

(Groups of 20 or more)

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 and soups

(Choice of One)

Cream of Broccoli and Cheese Soup, Minestrone Soup, Chicken and Pasta Soup, Country Beef Vegetable Soup, Leek and 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 Sundried & 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

(Prices Subject To Applicable Taxes and Service Charge)

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
Fresh Market Vegetables
Potato and Steamed Rice

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

Assorted Fresh Rolls and Butter

Sweet table

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

@ \$ 38.95 per person

(Prices Subject To Applicable Taxes and Service Charge)

Deluxe Dinner Buffet

(Groups of 75 or more people)

Crudité 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
Fresh Market Vegetables
Potato and Steamed Rice

Assorted Fresh Rolls and Butter

Plus Choice of Two:

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

Sweet table

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

@ \$ 43.95 per person

(Prices Subject To Applicable Taxes and Service Charge)

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 Crudit� 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 Cold Canap s

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 Canap s

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)

(Prices Subject To Applicable Taxes and Service Charge)

Cocktail Party Packages

(Groups of 20 or more)

Package #1

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

Package #2

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

Package #3

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

Package #4

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

Package #5

Assorted Breads
Vegetables and Dip
Sliced Deli Meats with all the Fixings
Potato Salad, Coleslaw
Assorted Pastries
Fresh Sliced Fruit (per person) \$19.95

Package #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

(Prices Subject To Applicable Taxes and Service Charge)

Pizza

Freshly baked in our own kitchen and delivered to your room by our friendly and courteous staff. Also available in Tattinger's Restaurant & Lounge. Each delicious pizza is cut into 10 slices.

Pepperoni Pepperoni and Cheese	\$18.99
Super Pepperoni, Fresh Mushrooms & Green Peppers	\$18.99
Vegetarian Fresh Mushrooms, Green Peppers, Onions & Sliced Tomatoes	\$18.99
Canadian Pepperoni, Fresh Mushrooms & Bacon Topping	\$18.99
Hawaiian Ham & Pineapple	\$18.99
Meat Lovers Pepperoni, Spicy Sausage, Bacon, Ham and Ground Beef	\$18.99

Wings

Chicken Wings	12 Pieces	20 Pieces
Hot, Medium, Mild BBQ or Honey Garlic	\$9.99	\$15.99

(Prices Subject To Applicable Taxes and Service Charge)

Banquet Bars

Host bar

This Bar Is Recommended When The Host Pays For All The Drinks Their Guests Consume.

Liquor Bar Brands	(1 oz)	\$ 5.20
Liquor Premium Brands	(1 oz)	\$ 5.95
Liqueurs and Cognacs	(1 oz)	\$ 5.70- 7.20
Domestic Beer		\$ 5.15
Imported Beer		\$ 6.20
Coolers		\$ 6.20
House Wine, Red or White	(6 oz)	\$ 6.45
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)	\$ 5.95
Liquor Premium Brands	(1 oz)	\$ 6.75
Liqueurs and Cognacs	(1 oz)	\$ 6.40
Domestic Beer		\$ 5.85
Imported Beer		\$ 6.85
Coolers		\$ 6.85
House Wine, Red or White	(6 oz)	\$ 7.10
Soft Drinks		\$ 2.00

Punch selections

(Serves 40 - 50 persons)

Tropical Fruit Punch	\$ 75.00
Fruit Punch with your choice of liquor	\$ 99.00
Champagne Punch	\$ 99.00

If bar sales are less than \$250.00 a bartender charge of \$21.00 per hour will apply.
Minimum 4 hours

(Prices Subject To Applicable Taxes and Service Charge)

Wines

Ontario VQA Whites:

	Bottle
Hillebrand Estates Trius White	\$37.95
Artist Series Unoaked Chardonnay	\$29.95
Peller Estates Family Select Chardonnay	\$29.95

International Whites:

Italy Placido Pinot Grigio	\$34.95
Lindeman's Sauvignon Blanc	\$29.95

Ontario VQA Reds:

Hillebrand Estates Trius Red	\$37.95
Artist Series Cabernet Sauvignon	\$34.95
Peller Estates Family Select Cabernet/Merlot	\$29.95

International Reds:

Robert Mondavi Private Selection Merlot	\$37.95
Wolf Blass Yellow Label Cabernet Sauvignon	\$37.95
Lindeman's Shiraz	\$34.95

Champagne and Sparkling Wines:

Hillebrand Estates Trius Brut	\$51.95
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