



BARRIE - HOTEL & CONFERENCE CTR

Table of Contents

Hotel Features	Page 2
General Information	Page 3 – 6
Meeting Room Specifications	Page 7
Meeting Room Capacities	Page 8
Meeting Room Equipment	Page 9
Refreshments	Page 10
Morning & Afternoon Breaks	Page 11
Breakfast	Page 12
Luncheon	Page 13
Working Buffet Lunches	Page 14
Dinner Selections	Page 15
Dinner Buffet	Page 16
Deluxe Dinner Buffet	Page 17
Cocktail Party Suggestions	Page 18
Cocktail Party Packages	Page 19
Pizza	Page 20
Beverages (Host & Cash Bar)	Page 21
Wine List	Page 22

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. Each delegate must check in at the Front Desk and complete the required registration card. Guestroom check-out is 12:00 noon. We require each delegate to check out individually at the Front Desk.

Hotel Features

- Indoor and outdoor pool, with whirlpool, sauna and fitness equipment,
- Complimentary in room coffee, complimentary parking,
- Kids eat free (12 years of age and under)
- Kids stay free (18 years of age and under), colour television/in room movies,
- Individually climate controlled rooms, am/fm clock radio, hairdryers, In room pant press, same day laundry service, Tattinger's restaurant and lounge, house made pizza, outside patio and barbecue terrace overlooking the pool.
- All public areas of the Holiday Inn Barrie are non-smoking.

Meeting and Banquet Facilities

We offer 13 meeting / function rooms including our well appointed Churchill Ballroom to host groups of 3 to 300.

All prices are subject to a 15% Service Charge, 13% HST. (Where applicable)

Our dedicated Sales and Catering team are ready to assist you in organizing your conference with expertise and efficiency. During your event our staff will provide you with professional service to ensure your event is a memorable one.

Meeting Rooms

The Holiday Inn Barrie reserves the right to re-allocate alternative function space based on final guaranteed attendance, set up requirements, service times and business levels. An additional service charge may be applicable for the set-up of function rooms with extraordinary requirements. The Holiday Inn does not accept responsibility for any lost, stolen or damaged items left in the meeting room.

General Information

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.

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. Should there be any outstanding charges following the function, The Holiday Inn Barrie is authorized to charge the credit card given as the guarantee.

In some cases, an advanced deposit is required. Our advance deposit policy is \$1000.00 upon booking the hall, with 75% of the estimated amount required 3 weeks prior to the function. Full payment must be received 72 hours prior with the guaranteed number of guests attending.

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/or labour fees
0 – 14 days	100%
15 – 30 days	50%
31 – 60 days	25%

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.

General Information

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 labeled 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.

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.

General Information

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)

Food and Beverage

Due to liability insurance, The Holiday Inn Barrie must provide all food and beverage items served, with the exception of any special occasion cake. Therefore, the removal of any and all food and beverages from the hotel premises is prohibited.

Ontario Laws do not permit any alcoholic beverages to be brought into a licensed function room. Bar service and entertainment must stop by 1:00am in order to vacate the room by 2:00am to comply with the by-laws of Liquor Board of Ontario. The hotel cannot serve liquor to any person under the age of 19 or to any intoxicated person. We reserve the right to close bars at any time should the consumption become excessive.

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.

Guaranteed number of guests must be received 3 business days prior to your function. For Monday functions, the guarantee number must be received by the Wednesday Prior. When no guarantee is given, the estimated number of people at the time of booking will be taken as a guarantee for service and billing purposes or the actual number of person served, whichever is greater.

General Information

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.

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 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.

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. Prices are plus 6% GST and subject to change.

Meeting Room Specifications

Meeting Room	8am – 5pm	6am– 11pm
Churchill Ballroom	\$739.00	\$739.00
For Trade Show/Exhibit Use	\$1495.00	
Churchill South	\$349.00	\$349.00
Churchill Centre	\$249.00	\$249.00
Churchill North	\$249.00	\$249.00
Georgian	\$155.00	\$155.00
Huronia	\$155.00	\$155.00
Oro/Essa	\$345.00	\$345.00
Oro	\$195.00	\$195.00
Essa	\$195.00	\$195.00
Innifil	\$195.00	\$195.00
Bayfield	\$195.00	\$195.00
Dunlop	\$195.00	\$195.00
Fairview	\$195.00	\$195.00
Mapleview	\$195.00	\$195.00
Vespra	\$155.00	\$155.00

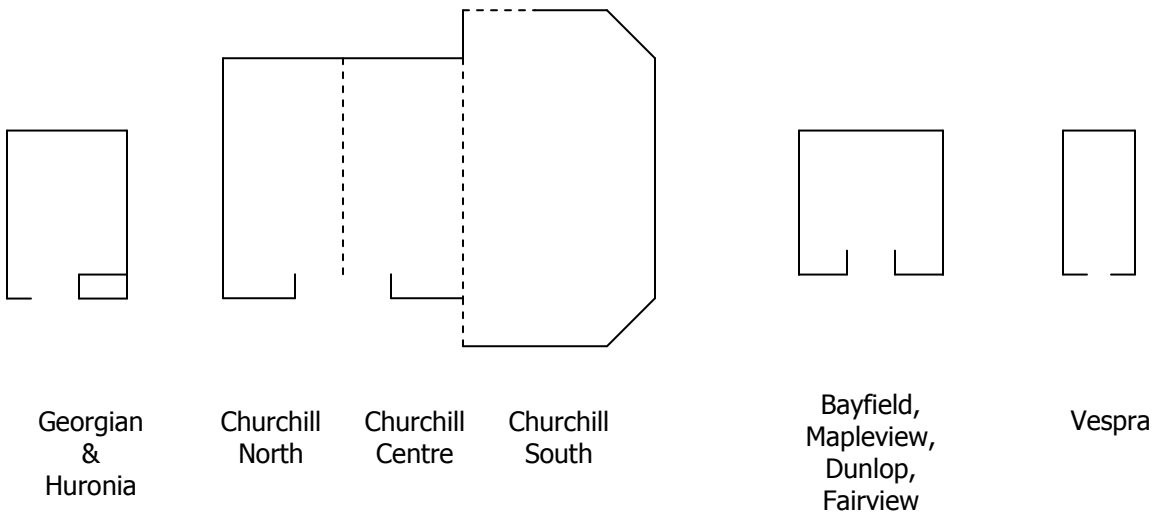
(Prices Subject To Applicable Taxes)

Meeting Room Specifications

Meeting Room	Size	Height	Area	Banquet	Reception	Theater	Classroom	Boardroom
Churchill Ballroom	74 x 42	10 ft	3108	280	300	280	140	60
†Churchill South	32 x 56	10 ft	1792	100	150	150	80	45
†Churchill Centre	42 x 21	10 ft	882	50	75	60	33	35
†Churchill North	42 x 21	10 ft	882	50	75	60	33	35
Oro / Essa	50 x 27	8 ft	1350	72	80	70	40	40
†Essa	25 x 27	8 ft	675	32	40	40	20	20
†Oro	25 x 27	8 ft	675	32	40	40	20	20
Innisfil	25 x 27	8 ft	675	32	40	40	20	20
Bayfield	25 x 27	8 ft	675	32	40	40	20	20
Dunlop	25 x 27	8 ft	675	32	40	40	20	20
Fairview	25 x 27	8 ft	675	32	40	40	20	20
Mapleview	25 x 27	8 ft	675	32	40	40	20	20
Georgian	25 x 16	8 ft	400	-	-	-	-	12
Huronia	25 x 16	8 ft	400	-	-	-	-	12
Vespra	12 x 22	8 ft	264	-	-	-	-	10

† These are partition rooms

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



All of these rooms are on our main level

All of these rooms are on the 2nd floor in our tower

Meeting Room Equipment

Projection:

Daily Rate:

Overhead Projector and screen	\$ 45.00
L.C.D. Projector and screen	\$ 275.00

Video:

Daily Rate:

1/2" VHS VCR with 27" TV	\$ 50.00
1/2" VHS VCR	\$ 30.00
27" TV	\$ 50.00

Screens:

Daily Rate:

70 inch x 70 inch Tripod	\$ 20.00
--------------------------	----------

Miscellaneous:

Daily Rate:

One Flipchart	N/C
Extra Flipcharts	\$ 20.00 per Flipchart
Lectern	N/C
Standing Podium	N/C
Standing Microphone	N/C
Risers for Staging	N/C
Wireless Lapel Microphone	\$ 95.00
Wireless Handheld Microphone	\$ 95.00
Speaker Phone	\$ 30.00

Internet:

Daily Rate:

Rogers Hi-speed Internet Access	N/C
Additional 4 Port Hub	\$ 25.00

(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
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
Crudite 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

(Served for a minimum of 20 people)

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
Crisps 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

(Includes Seasonally Selected Vegetables and Potato or Rice to compliment your chosen entree)

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

Premade 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

Third Choice

Build a Fajita

(Groups of 20 or more)

Tossed Salad or Caesar Salad
Crudite with Dip
Flour Tortillas with a
Spicy Chicken Fajita Mix
Baked Jalapeno and Cheddar Nachos
Accompanied with Shredded Lettuce,
Sour Cream, Salsa and Grated
Cheese
Fresh Fruit or Individual Pastries
Coffee, Tea

\$21.95 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

Fourth Choice

Hot Luncheon Buffet

(Groups of 75 or more)

Soup of the Day or Tossed Salad
Crudite with Dip
German Potato Salad, Coleslaw
Pasta Salad
Hot Entrees Include:
Carved Roast Top Sirloin of Beef
Fresh Vegetable and Oven Roast or
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, Chicken Chasseur

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

(Prices Subject To Applicable Taxes and Service Charge)

(14)

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, Miniestrone Soup, Chicken and Pasta Soup, Country Beef Vegetable Soup, Leek and Potato Soup, Fettuccine Alfredo, Torellini 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)

(15)

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)

Crudite 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 Crudite 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 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)

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

Wings

Chicken Wings	12 Pieces	20 Pieces
Hot, Medium, Mild BBQ or Honey Garlic	\$9.99	\$19.99

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
-------------------------------	---------

(Prices Subject To Applicable Taxes and Service Charge)