



2011 CATERING MENU

Beverages	2
Breakfast Menus	2
A La Carte Breakfast Selections	3
Themed Breaks	3
Afternoon Delights	4
Sandwich Luncheon Menus.....	5
Sandwich Buffet Sides	6
Luncheon & Dinner Menus	7
Buffet Dinner Menus.....	9
Plated Dinners	10
Reception Samplers.....	11
Hot & Cold Hors d’oeuvres.....	12
Reception Displays	13
Bar List.....	14
Wine List	15
General Information.....	16



BEVERAGES

Freshly brewed regular & decaffeinated, regular & herbal teas	\$2.25 each
Assorted chilled juices & soft drinks (regular/diet), bottled water	\$2.50 each
V8 juice, tomato juice, bottled water & Perrier sparkling water	\$2.75 each

Bottled and canned beverages are charge on consumption

BREAKFAST MENU *Minimum of 10 people. Includes Freshly brewed coffee & teas.*

Best Western Classic Continental **\$9.95 p/p**

Seasonal Fresh Fruit Salad
Assortment of Bagels & croissants
Medley of muffins and toast bread
Orange & apple juice

The Morning Express **\$10.95 p/p**

Seasonal sliced Fresh Fruit
Lattice danishes, muffins & chocolate Croissants
Assorted Yogurts

Canadian Classic **\$11.95 p/p**

Butter Croissants & muffins,
Creamery Butter & Preserves
Fluffy Scrambled Eggs or Herbed Mini Omelets,
Crispy Bacon, Farmer's Breakfast Sausages & Golden Savory Cubed Potato
Orange & Apple juice

The French Connection **\$12.95 p/p**

Seasonal Sliced Fresh Fruit, Cinnamon & Vanilla French Toast w/ real maple syrup,
Crisp Bacon, Farmer's Sausages & Golden Savory Cubed Potato



A LA CARTE BREAKFAST SELECTIONS

*Compliment the Breakfast Menu on page 2 or customize your own menu with the items below.
Minimum of 10 people. Priced per person*

Fruits & Cheese

Medium Cheddar Cheese Slices	\$1.75
Assorted Yogurts	\$2.00
Dried Fruit and Nut Granola	\$2.25
Fresh Seasonal Whole Fruit	\$3.00
Fresh Seasonal Sliced Fruit	\$3.75
Fresh Fruit Salad	\$3.00
Fruit kebabs drizzled with chocolate	\$2.00

Breads & Spreads

Assorted breakfast pastries (croissant, muffin, danish)	\$2.75
Banana, Lemon-Cranberry, Carrot Loaf Slices	\$2.75
Assortment of bagels with cream cheese	\$2.75
Assortment of scones (blueberry, raisin, cheese)	\$2.75
Low fat Jumbo muffins (raisin bran, spicy carrot, apple/cinnamon, cranberry nut)	\$2.75
Ham & Cheese croissant	\$2.95
Whole wheat croissant	\$2.95
Chocolatine croissants	\$2.95

Sunrise Sides

Crispy bacon (3p/p)	\$2.50
Farmer's Sausage (3p/p))	\$2.50
Golden Savory Cubed Potato	\$2.50
Fluffy scrambled eggs	\$4.00
Cinnamon & Vanilla French toast w/ fresh berries & real maple syrup (3p/p)	\$4.25

THEMED BREAK MENUS

Minimum of 10 people. Priced per person. Includes freshly brewed coffee & teas.

Sweet Break

Assorted Squares, Mini Fruit Tarts & Fruits Kebabs Drizzled with Chocolate	\$6.50
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The English Break

Cinnamon & Plain Scones served with Devonshire Cream & Strawberry Jam, Fresh Strawberries and Chocolate Brownies	\$6.75
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The Italian Break

Italian Pastries, Assorted Biscotti & Sliced Fresh Fruit	\$6.75
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Yellow, Red & White

Yellow Corn Tortilla Chips with Salsa & Sour Cream dip. Assortment of Fresh Vegetables with fresh Dill Dip	\$7.25
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Go Healthy

Sliced Fresh Fruit, Assorted Yogurts & Individual Trail Mix	\$7.25
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AFTERNOON DELIGHT

Minimum of 10 people. Priced per person, unless otherwise stated.

Fruits & Cheese

Fresh Fruit Kebobs Drizzled with Chocolate	\$2.00
Strawberries Dipped in Chocolate	\$2.00
Fresh Seasonal Whole Fruit	\$3.00
Seasonal Sliced Fruit	\$3.75
Domestic Cheeseboard served with a Trio of Crackers and Garnished with Grapes	\$4.75
International Cheeseboard Garnished with Fruit, Served with Crackers & French Baguette	\$5.25

Salsas, Chips, Dips & Crisps (each platter serves 15)

Vegetable Platter with Ranch Dip	\$31.00
Hummus and Tabouli Served with Homemade Pita Crisps	\$27.00
Bruschetta with Toasted Baguette Slices	\$29.00
Homemade Artichoke Dip with Crackers & Pita Crisps	\$34.00
Sour Dough Bread Bowl with Spinach Dip Served with Dipping Bread	\$41.00
Tortilla Chips with Salsa & Sour Cream	\$47.00

Fancy Sammies (60 pieces per platter)

Fancy Finger Sandwich with Tuna, Chicken and Egg Salad	\$48.00
Mini Wrap Sandwiches Filled with Ham, Turkey, Roast Beef & Grilled Veggies	\$56.00

Dessert Corner (each platter serves 12)

Homemade Cookie Platter	\$33.00
Coffee Cakes – Choice of Caramel, Chocolate <u>or</u> Apple Cinnamon	\$33.00
Daily Dessert Tray including : Nanaimo and Butter Tart Squares, Chunky Chocolate Squares, Lemon Macaroons and Fudge Brownies	\$37.00
Strawberry Shortcake, Tuxedo Truffle Mousse Cake & Double Chocolate Cake	\$37.00



SANDWICH LUNCHEON MENUS

Select one (1) menu below and three (3) Sandwich Buffet Sides featured on the next page, except the Lunch Box. Minimum of 10 people. Priced per person. Includes Freshly brewed coffee & teas.

The Lunch Box

Panini Sandwich, Pasta Vegetable Salad, Homemade Cookie & soft drink \$11.25
* This menu is for groups leaving the hotel

Classic Sandwich Platter

Tuna Salad, Roasted Strip Loin with Dijon Mustard, Black Forest Ham with Mustard & Cheese, \$19.75
Grilled Chicken Breast with Honey Mustard & Grilled Marinated Vegetables garnished with lettuce.
Served on an assortment of Home Baked breads.

It's a Wrap!

Roast Beef and Dijon Mayonnaise, Black Forest Ham with Mustard and Cheese, Grilled Chicken \$19.75
Breast with Honey Mustard, Salmon Salad with Baby Spinach, Smoked Turkey with Cranberry Relish
and Grilled Marinated Vegetables. Wrapped in a Trio of Tortillas flavours.

Deli Delight

Make Your Own Sandwich: Salami, Montreal Smoked Meat, Smoked Turkey, Roast Beef, Egg Salad \$19.75
and Hummus Spread. Garnished with a center of Pickles, Peppers, Tomatoes, Lettuce Assorted
Sliced Cheeses, mayo & mustards. Served with an assortment of Home Baked breads, rolls & pita.

Best of Both Worlds

Includes CLASSIC & IT'S A WRAP \$19.75

Deluxe Open-Face

Smoked Salmon garnished with capers, onion & fresh dill, Egg Salad Supreme, Curried Chicken & \$21.95
Mango Chutney, Smoked Ham with Havarti, Oven Roasted Strip Loin with a mayo-horseradish &
Grill Marinated Vegetables. Serve on an assortment of Home Baked breads & croissants.



SANDWICH BUFFETS - SIDES

*Please select three (3) items from the Soup, Salad or Dessert Categories to add to menus from page 5.
Additional Choices - \$3.75 each per person.*

Homemade Soups

Hearty Minestrone
Wild Mushroom Cream Soup Garnished with Croutons
French Caramelized Onion
Cream of Broccoli and Roasted Garlic
Sweet Tomato and Roasted Red Pepper Bisque
Ginger Carrot and Old Cheddar Bisque
Curried Chicken and Vegetable Puree
Sweet Potato and Leek
Cream of Honey Butternut Squash

Chef's Daily Soup Selection is offered for groups less than 15 persons



Fresh from the Garden

Green Garden Salad Mix & Crispy Vegetables with Creamy & Vinaigrette Dressings
Fresh Vegetables & House Herb Dip
Traditional Greek Salad with Canadian Feta
Old-Fashioned Potato Salad
Savoy Coleslaw Garnished with Juliennes of Red & Green Peppers, Sweet Basil & Lemon Vinaigrette
Mediterranean Chick Pea and Cilantro Salad
Roasted Vegetable Salad
Baby Spinach and Mandarin Salad Garnished with Fresh Mushrooms, Red Onion &
Toasted Almonds Served with Poppy Seed Dressing
Tri-Coloured Fusilli Salad with Balsamic Dressing
Asian Fusion Salad with Napa Cabbage, Julienne Peppers & Cucumber in a Soy Sauce
& Rice Wine Vinaigrette, topped with Crisp Asian Noodles
Couscous with Green Onions and Lemon tossed with an Olive Oil Dressing

The Pastry Cart

Assortment of Squares: Nanaimo, Butter Tart Squares, Chocolate Brownie & Cheesecake Swirl Squares
Best Loved Cakes: Double Chocolate Layer, Tuxedo Truffle Mousse Cake, Strawberry & Lemon Shortcake
Homemade seasonal fruit crisp
Fresh Fruit Kebabs served with Double Chocolate Brownies
Sliced Fresh Seasonal Fruit with Sweet Yogurt Dip
Pecan Streusel & Carrot Cake Squares
Chocolate Chunk Squares and Lemon Macaroon Bars

LUNCHEON & DINNER MENU

Minimum 10 people. Priced per person. Includes Freshly brewed coffee & teas



On The Run \$15.95

Market Fresh Salad with Assorted Dressings
Crunch Fresh Vegetables and Dip



Warm Smoked Meat Sandwiches on Rideau Bakery
Rye Bread and Panini

Platter of Sliced Tomatoes, Cheese and Dill Pickles
Prepared Dijon Mustards and Mayonnaise



Fresh Home Baked Cookies

Vegetarian Feast \$18.95

Mix of Baby Greens Garnished with Tomato and
Cucumber

Marinated Grilled Vegetable Salad

Mandarin Spinach Salad Garnished with Red Onions
and Mushrooms



Fresh Individually Baked Quiche Filled with: Spinach
and Feta Cheese or Asparagus,
Mushrooms and Brie

Pasta Primavera Tossed with Grilled Vegetables in a
Basil Rose Sauce

Fresh Baked Rolls and Butter



Selection of Date, Raspberry and Butter Tart Squares

Quick & Tasty \$16.95

Our House Coleslaw with the Chef's Special Dressing
Traditional Caesar Salad with all the Condiments



Traditional Oven Baked Meat or
Grilled Vegetables Lasagna

Steamed market Vegetables with Butter and Herbs
Fresh Baked Rolls with Fresh Churned Butter and

Garlic



Layered Chocolate Cake

A Taste of India \$20.95

Tossed Garden Salad Served w/ Curry Garlic Dressing

Diced Cabbage, Tomato and Cucumber Salad w/ a
Light Cumin Lemon Dressing

Chick Pea Salad Tossed with Yogurt and Cilantro



Marinated Tandoori Chicken

Lentil Spinach Sweet Curry

Fragrant Vegetable Rice

Seasoned Vegetables in a Tomato Sauce

Fresh Pita Bread



Sliced Fresh Fruit with Sweet Yogurt Dip and
Chocolate Brownies

Asian Flavour \$20.95

Crispy Asian Fusion Salad: Napa Cabbage, Snow Peas, Julienne Peppers and Cucumber Tossed with Sesame Oil, Soy Sauce and Rice Vinegar & Topped with Crispy Asian Noodles



Spinach Mandarin Salad Garnished with Toasted Almonds, Mushrooms and Red Onion



Chicken or Beef Stir Fry in a Ginger Teriyaki Sauce
Vegetable Medley Stir Fry
Rice Pilaf



Almond Cookies and Sliced Fresh Fruit

Beef Eaters \$20.95

Marinated Tomato, Red Onion & Artichoke Salad
Tossed Garden Salad with 2 Dressings



Slow Roasted Sliced Albert Beef Topped with Marsala Wine Mushroom Sauce
Cheese Crusted Baked Penne Pasta in a Light Rose Sauce
Roasted Potatoes
Seasonal Vegetable



Selection of Date, Raspberry and Butter Tart Squares

South of the Border \$20.95

Nacho Chips Served with Sour Cream, Salsa and Guacamole

Five Bean and Red Onion Salad Tossed with a Lemon and Sweet Chili Vinaigrette



Your Choice of Beef or Chicken Fajita Strips Served with Sautéed Bell Peppers and Onions

Flour Tortillas Accompanied by Lettuce, Tomatoes and Shredded Cheese & all the Fixings
Mexican Aromatic Rice



Selection of Dessert Square

Viva Italia \$23.95

Tomato and Red Onion Salad with Fresh Basil Vinaigrette

European Mix with Assorted Dressings
Traditional Caesar Salad with all the Condiments



Oven Simmered Chicken Cacciatore in a Plum Tomato Oregano Sauce
Layered Vegetable Lasagna
Rice Pilaf

Steamed Market Fresh Vegetables
Garlic Bread and Fresh Rolls and Butter



Assorted Cakes and Pastries

Mediterranean \$23.95

Hummus and Tzatziki with Pita Bread
Lemon Scented Couscous Salad
Fatoush Salad



Marinated Chicken Strips in Lemon and Aioli Sauce
Penne Primavera with Tossed Vegetables in Garlic and Olive Oil
Spiced Rice Pilaf with Toasted Almonds
Stewed Vegetables in a Tomato Sauce



Assorted Cookies and Fresh Sliced Fruit

BUFFET DINNERS

*All buffets are served with a choice of Potatoes or Rice Pilaf,
and includes Seasonal Vegetables, Rolls, butter, Coffee and Tea.
Priced per person. Add Surcharge of \$5.00 per Persons if Less than 30 Persons.*

Buffet Menu A

\$29.50

Creamy Yukon Gold Potato Salad
Freshly Tossed Garden Salad
Curried Chicken Penne Salad



Crispy Fresh Vegetables with Dip



Slow Oven Roasted Alberta Top Sirloin of Beef w/Cranberry
and Red Wine Sauce,

Oven Baked Breast of Chicken in an Orange-Pomegranate
Sauce,

Chef's Vegetarian Pasta Selection



Assorted Squares and Sliced Fruit
Freshly brewed coffee & tea

Buffet Menu B

\$33.50

Traditional Greek Salad
Lemon and Raisin Couscous
Centurion Garden Salad



Fresh Mixed Vegetables and Creamy Garlic Dip
Chef's Famous Homemade Hummus with Pita Bread



Marinated Leg of Lamb accompanied by Roasted Garlic and
Rosemary au jus

Mediterranean Style Chicken Breast in a Balsamic Reduction,
Chef's Vegetarian Pasta



Assortment of Squares and Cakes
Freshly brewed coffee & tea

Buffet Menu C

\$36.25

Centurion Salad
Grilled Marinated Vegetable Salad
Tomato & Red Onion Salad with a Basil Vinaigrette



Fresh Mixed Vegetables with Creamy Dip, Assorted Domestic
& Imported Cheese
with Fruit Garnish and Crackers

Mediterranean Platter with Pita Bread accompanied by
Hummus, Tzatziki and Artichoke Dips



Sliced Angus Top Sirloin of Beef with Herb au Jus,
Baked Boneless Breast of Chicken w/ Gateau
Mushroom Marsala Wine Sauce,
Chef's Vegetarian Pasta Selection



Assorted Pastries, Cakes and Sliced Fresh Fruit

Buffet Menu D

\$41.25

Traditional Caesar Salad
Rosemary Scented Potato Salad in a
Honey and Peppercorn glaze,
Mandarin Spinach Salad garnished w/ Red Onion, Dried
Cranberries & feta cheese



Fresh Mixed Vegetables w/ Roasted Red Pepper Dip,
Assorted Domestic and Imported Cheese with Fruit
Garnish and Crackers

Mediterranean Platter w/ Pita Bread accompanied by
Hummus, Tzatziki and Salsa/ Cream Cheese Dips



Roast Strip Loin of Beef,
Poached Atlantic Salmon in a Pernod Cream Sauce
Chef's Vegetarian Pasta Selection



Assorted Pastries, Cakes, Sliced Fresh Fruit and
Chocolate Dipped Strawberries

PLATED DINNERS

*Minimum 30 people. Priced per person. Add surcharge of \$5.00 per Person if Less than 30 Persons.
Add \$5.00 per additional selection from appetizer choices.*

Dinner 1 \$35.00 per person

Appetizer

Tomato Florentine Bisque
Sliced Provolone and Tomato Salad Dusted with Cracked Black Pepper on a Bouquet of Mixed Greens
Antipasto-Marinated Vegetables with Prosciutto and a Bocconcini, Cherry Tomato Skewer
Traditional Caesar Salad with Garlic Croutons
Fresh Seasonal Garden Salad Mix

Main Entrée

Mediterranean Style Marinated Chicken Breast Drizzled with a Caramelized Balsamic Reduction
Cajun Tilapia Baked and Topped with a Ginger-Scallion Red Pepper Sauce
Slow Oven Roasted Top Sirloin of Beef accompanied by Tarragon Flavored Béarnaise Sauce
Breast of Chicken covered in a Gatineau Mushroom Marsala Sauce

Dessert

Lemon Shortcake Garnished with Chocolate Syrup and Strawberries
Double Fudge Layer Cake with Raspberry Sauce
Tuxedo Truffle Mouse Cake with Mango Coulis

Dinner 2 \$40.00 per person

Appetizer

Carrot & Old Cheddar Soup
Baby Spinach Leaves Topped w/ Dried Cranberries, Toasted Almonds, Mushroom & Red Onion, Drizzled w/ Lemon Poppy Seed Dressing
Traditional Cold Shrimp Cocktail w/ Tangy Cocktail Sauce, Lemon Wedge garnish, Tender Mesclun Salad Leaves w/ Carrot, Cucumber and Grape Tomatoes
Smoked Salmon dressed with Capers and Onion drizzled with a Honey Mustard Syrup
Melon and Feta accented with Red Onion drizzled with a Honey Vinaigrette and Fresh Marjoram

Main Entrée

Stuffed Chicken Breast with Portobello Mushrooms and Spinach Topped with Sundried Tomato and Red Pepper Coulis
Triple A Slow Roasted Prime Rib with Bordelaise and Grain Mustard Sauce
Seafood Newburg, Scallops, Shrimps and White Fish Spiked with a Sherry Cream Sauce
Stuffed Pork Loin with Apricot, Date and Roasted Walnut in a Apple Wine Sauce
Oven Baked Chicken Supreme with a Sweet Pepper and Tomato Salsa Piquante

Dessert

Dark and White Chocolate Homespun Mousse
New York Style Cheesecake with Blueberry Coulis
Tuxedo Truffle Mousse Cake Garnished with Mango Coulis
Strawberry Shortcake topped with Chocolate Sauce and Whipped Cream

Dinner 3 \$48.00 per person

Appetizer

Marinated Asparagus, Tomato and Red Onion on a Bed of Fresh Greens

Honey Roasted Butternut Squash Soup

Cucumber Wrapped Fresh Greens Bundle Salad Garnished with Black Sesame Seeds

Lemon Pepper Crusted Atlantic Salmon Morsels served on a pool of Spinach and Cream Velouté **or** with a Lime Cilantro Sauce

Mediterranean-style Greek Salad with Canadian Feta and Sliced Olives

Main Entrée

Hand Carved Alberta Striploin of Beef with Bermuda Onions and a Three Peppercorn

Poached Fresh Atlantic Salmon Fillet with a Soya and Ginger-Teriyaki Glaze

Pan Roasted Veal Chops served with a Caramelized Leek and Onion Confit

Grilled Filet of Beef Medallions Napped with a Gorgonzola Fumée Blanc Sauce,

Accompanied by Sautéed Garlic Prawns

Oven Roasted Chicken Breast filled with Prosciutto wrapped Mozzarella and Baby Spinach In a White Chardonnay Sauce

Dessert

Silk Chocolate Truffle Cake drizzled with a Mango Sauce

Tiramisu on a Bed of Crème Anglaise

Night and Day Chocolate Mousse Cake

Bavarian Apple Crumble with a Maple Sauce

RECEPTION SAMPLERS

Minimum 20 people. Priced per person.

MENU 1

Fresh Vegetables and Dip Presentation	\$12.50
Sour Dough Loaves Filled with Garlic Artichoke Dip	
Tomato, Olive and Cheese Skewers	
Spicy Chicken Fajita Rolls with a Blend of Monterey Jack and Mozzarella Cheese	

MENU 2

Homemade Tortilla Chips with Hummus, Chef's Salsa & Cajun Sour Cream	\$16.50
Wild Mushroom and & Cheese Mini Tarts	
Sun-dried Tomato and Olive Tapenade on Light Rye Bread	
Celery, Carrot & Zucchini Sticks with a Three Cheese Dip	
Assortment of Miniature Pastries	

MENU 3

Ginger Teriyaki Chicken Satay	\$18.75
Vegetable Spring Rolls Domestic Cheese Display with Crackers and Grapes	
Smoked Atlantic Salmon with Capers, Onion and Mustard Mayo	
Fresh Fruit Skewers	
Squares and Mini Cheesecakes	

MENU 4

Hummus Dip with Crispy Pita Points	\$21.25
Mini Chicken Shish Kebobs with Garlic Mayo Dip	
Spanakopita with a Yogurt Dill Dip	
Caramelized Onions in Min Crepes	
Herbed Cream Cheese and Julienne of Peppers Pinwheels	
Sweet Chili Glazed Meatballs	
Strawberries dipped in Dark Chocolate	

MENU 5

A Variety of Mini Pita Bites - Ham & Cheese, Chicken Salad, Egg Salad	\$22.50
International Cheeseboard served w/Baguettes, Crackers, Red Pepper Jelly & Apricot Date Chutney	
Lobster Rolls	
Leek and Mushroom Crescents	
Beef Quesadillas Chocolate Dipped Strawberries with an Assortment of Seasonal Fruit	
Mini Pastries	

HORS D'ŒUVRES - HOT

\$19.50 per doz.

Egg Rolls w/ Plum Sauce
🌀
Mini Pork Sausage Rolls w/ Honey Mustard
🌀
Mini Mushrooms and Onion Tartlet's
🌀
Cheddar Cheese Bites
🌀
Mini Vegetable Kabobs

\$24.50 per doz.

Wild Mushrooms Risotto-Balls
🌀
Vegetable Samosas w/ a Plum and Date Dip
🌀
Vegetable Spring Rolls w/ a Sweet Chili Sauce
🌀
Ginger Teriyaki Chicken Satays
🌀
Beef Kabobs w/ Honey Mesquite Flavored Sauce
🌀
Moroccan Chicken in Phyllo Pastry
🌀
Phyllo Wrapped Spanakopita w/ Herbed Sour Cream
🌀
Ricotta Pesto Crescents

\$27.50 per doz.

Crab in Phyllo
🌀
Coconut Breaded Shrimp with Cocktail Sauce
🌀
Caramelized Onion Crepes
🌀
Seafood Bundles
🌀
Lamb Kabobs Minted
🌀
Scallops wrapped in Bacon sautéed in Cognac

HORS D'ŒUVRES - COLD

\$18.50 per doz.

Vegetable Ratatouille Cups
🌀
Salami and Cheese Coronets
🌀
Sweet Peppers Julienne and Cheese Pinwheels
🌀
Cherry Tomato & Cheddar Cheese Mini Kebabs

\$23.50 per doz.

Matane Shrimp on Mini Toast
🌀
Devilled Eggs
🌀
Brie & Peppered Strawberry on Pumpernickel Round
🌀
Smoked Salmon Rosette on Rye
🌀

\$26.50 per doz.

California Rolls w/ Soy Sauce and Wasabi
🌀
Prosciutto Melon Bites
🌀
Artichoke Bruschetta on Mini Baguette
🌀
Herbed Cream Cheese Rosette in Puffed Pastry

RECEPTION DISPLAYS

Vegetable Bouquetière

An arrangement of fresh cut vegetables consisting of broccoli & cauliflower rosettes, baby carrots, crisp celery sticks and sweet red peppers, served with a creamy garlic sauce and a roasted red pepper dip – 150 pieces \$56.75

Dessert Delight

Belgian Chocolate Dipped Fresh California Strawberries with a dusting of Icing Sugar, 100 Displayed on Mirror. \$156.25

Shrimp Tree

150 Salt water Tiger Shrimps tucked into a Pineapple Tree and garnished with fresh lemon wedges. This head turning display will be accompanied by a traditional chili cocktail sauce. \$187.50

By the Sea

A Full Size Fresh Atlantic Salmon, poached and skinned, decorated with cucumber pinwheels, capers and red onion brunoise and accompanied by fresh lemon wedges and a Sweet Russian Sauce. \$200.00



BAR LIST

HOST OR CASH BAR SERVICES

Prices include ice, glasses, mix and garnishes. Priced per drink.

Selection of soft drinks, juices.....	\$2.50
Bottled Water, Perrier water	\$2.75
Domestic Beer	\$6.50
Deluxe Brand Liquor (Rum, Rye, Gin, Vodka)	\$6.50
House Wine (red and white)	\$6.50
Imported Beer	\$7.50
Cocktail.....	\$7.50
Liqueurs.....	\$7.50
House Wine - 750 ml Bottle	\$29.00

Punch (HOST BAR ONLY)

Non-alcoholic Fruit Punch, per person	\$2.50
Champagne Punch, per person.....	\$3.75
Fruit Punch with alcohol, per person.....	\$4.25

*We provide one (1) bartender for every 75 guests.
Should total bar sales not exceed \$300.00, a bartender charge of \$25.00 per hour
(Minimum 4 hours, travel time, set up and tear down) will be charged.
15% Service charge applies on host bar services.
Applicable taxes included.*

WINE LIST

White Wine

Per bottle

Jackson-Triggs Prop Res Chardonnay V.Q.A. (Canada)	\$29.00
Château Des Charmes, Silver label Chardonnay (Canada).....	\$29.00
Lindemans Bin 65 Chardonnay (Australia).....	\$35.00
Rothschild Savignon Blanc (France).....	\$35.00
Folinari Soave (Italy)	\$35.00
Yellow Tail Chardonnay (Australia).....	\$35.00

Red Wine

Per bottle

Jackson-Triggs Proprietor's Reserve Cabernet-Franc (Canada).....	\$29.00
Chateau Des Charmes, Silver label Cabernet Sauvignon (Canada).....	\$29.00
Lindemans Bin 40 Merlot (Australia)	\$35.00
Folinari Valpolicella (Italy)	\$35.00
Rothschild Merlot (France).....	\$35.00
Yellow Tail Merlot (Australia)	\$35.00

Applicable taxes included.

This is a sample list; we would be happy to provide your favourite wine.

GENERAL INFORMATION

Menus and Prices

The menus listed have been designed for you by our catering team. Should you have something special in mind that does not appear, we would be pleased to meet with you and customize a menu specifically for your event. Prices are subject to change without notice.

Menu Selection

Final menu selection should be made at least three weeks prior to your event. We encourage you to meet with our Conference Service Coordinator to discuss all your catering requirements. Please advise the Conference Service Coordinator of any allergies or special dietary needs for your guests no later than three business (3) days prior to your event.

Food and Beverage

The Best Western Victoria Park Suites will be the sole supplier of food and beverage items. Exceptions may be allowed. Please see the Conference Service Coordinator. At all functions, buffet items will be displayed for a maximum of one and a half (1½) hours from the time stated on the Banquet Event Order. This is to ensure the quality and integrity of the product.

Guarantees

Guaranteed numbers are required by 10:00 am, three (3) business days prior to the event. Final billing is based on guaranteed numbers or actual attendance, which ever is greater.

Payment Direct billing is available for all Government accounts and for corporate accounts, pending credit approval. We suggest that you allow a minimum of three weeks for credit approval. All major credit cards are accepted for billing purposes as well.

We require a \$500.00, non-refundable deposit with signed contracts for all private and social functions. The remaining balance is due 48 hours prior to the event. Any outstanding balance will be payable one day following the event. Deposits are payable by certified cashiers cheques, credit card or cash. A valid credit card number must be on file.

Taxes

Food and beverages	5% GST + 8% PST
Alcoholic beverages	5% GST + 10% PST
Audiovisual	5% GST + 8% PST
Meeting rooms	5% GST



Cancellation Policy

In the event of cancellation 30 days or less prior to the event, you will be responsible for the following fees:

30 days or more	No penalty
Within 15-29 days	50% of projected revenue
14 days or less	100% of projected revenue

Please submit all cancellations in writing to the Best Western Victoria Park Suites.

Parking

Our parking facilities are subject to availability for guests attending your event. Parking is priced at \$15.95 per day per car.

Function Room / SET UP

Function rooms are held only for the hours indicated on your Banquet Event Order. The hotel reserves the right to assign a more suitable function room should the number of guests and / or set-up requirements change. Changes to rooms set ups with less than 24 hours notice and / or changes to set ups after the Banquet Event Order (BEO) is signed will incur a minimum labour charge of \$100.00.

Signage and Decorations

Signage, displays, banners and decorations brought into the hotel must be pre-approved by the Conference Service Coordinator. Signage must be of a professional nature and is restricted to certain areas of the hotel. **Tacks, nails, pin, or duct tape is not permitted; only masking tape and putty are acceptable.** Please see the Conference Service Coordinator prior to the function for approval. Open flame candles are not permitted in any of our function rooms.

Shipping, Receiving and Storage

Due to storage limitations, no materials may arrive earlier than 24 hours prior to your event and they must be removed within 24 hours. All deliveries will be accepted between 8:00 am – 4:30 pm, Monday to Friday. All packages must be clearly labelled with the following information:

Name of company or activity

Date of event

Name of meeting room

Number of parcels

Attention: Conference Service Coordinator

Security and Damages

The Hotel reserves the right to inspect and control all private functions. The client, whose signature appears on the contract, agrees to be responsible for any damages done to the premises during the period of time the client, his/her guests, invitees, employees or independent contractor. Damages include that to walls, doors, flooring, hotel equipment or any other. Should the function room be left in a condition that requires extra cleaning, an additional labour charge of \$25.00 per hour. For certain events, the hotel may require that security guards be provided at the client's expense. Only hotel approved security firms will be used.