



Italian Cultural Centre



Catering Guide

132 South Algoma Street
Thunder Bay, Ontario

Phone: (807) 345-5511

Fax: (807) 344-7921

Email: contactus@italiancc.com

Website: www.italiancc.com

Deposit & Payment

- The catering office is open from 9:00am to 5:00pm, Monday to Friday.
- A deposit of **\$750.00** is required before a booking is accepted and confirmed in the Mediterranean Hall. A deposit of **\$350.00** is required before a booking is accepted and confirmed in the Galileo Hall.
- One month prior to the date of the function, the party responsible for payment, must sign a written contract.
- **Seven days prior to the function, 70%** of the anticipated cost is required and a floor plan (if applicable).
- Prices can only be guaranteed 3 months prior to the function.
- There are no discounts for children 10 years of age and over. Children ages 4 to 9 are charged 70% of the meal costs on a buffet or family style meal only and children 3 and under are free.
- **The office must be notified no later than seven days** prior to the event of the guaranteed number of guests attending. This is the minimum number which will be billed, unless exceeded.
- All prices quoted are subject to applicable taxes.
- A gratuity of 10% is recommended.
- Balance is due upon receipt. A 2% charge per month will apply to overdue accounts.
- **Refunds** will be given if an event is cancelled in writing 6 months prior to the event and if the hall is re-booked.
- **Quoted prices may not apply to functions under 150 people in the Mediterranean Room and under 50 people in the Galileo Room. Please consult with the office if your party is less than the minimum.**

Room Capacity

- Maximum room capacity for the Mediterranean Room is 400 people with round tables;
- Galileo room capacity is 100 people with round tables
- Trade room (Gran Sasso) capacity is 40 people maximum.
- Please note that room rental fees will apply where a dinner is not being served. Base price for a custom menu is \$16.00 per plate. A rental charge will apply to functions when custom menus are lower than the base price.
Mediterranean Hall: Weekdays \$575.00, Weekends \$975.00. Galileo Hall: Weekdays \$350.00, Weekends \$550.00. Trade Room: Weekdays \$150.00, Weekends \$275.00.

Additional Services & Applicable Fees

Linen napkins (white, red, blue, green and burgundy)	\$1.00 per person
Coffee service (providing real cake plates, forks and napkins).....	\$1.50 per person
Family Style (Buffet style meal served to the tables).....	\$3.00 per person
Coat check	\$1.25 per person
Corkage (<i>Soft drinks, Ice, & Glasses</i>)	\$3.05 per person
Bartenders.....	\$150.00 per bartender
Trade Show: Disposal of garbage fee.....	\$100.00
Wedding Ceremony in the same hall upon approval by Management	\$200.00
Stage Removal and/or Relocation	\$100.00

SOCAN Fees

(Society of Composers, Authors & Music Publishers of Canada)
Fees for a license to perform at Receptions, Conventions, Assemblies and Fashion Shows:

HST Included in Prices

Numbers	Without Dancing	With Dancing
1-100	\$24.93	\$49.87
101-300	\$35.17	\$71.74
301-500	\$74.80	\$149.60

Re:Sound Fees

(Music Licensing Company)
Fees for a license to perform at Receptions, Conventions, Assemblies and Fashion Shows:

HST Included in Prices

Numbers	Without Dancing	With Dancing
1-100	\$10.45	\$20.92
101-300	\$15.03	\$30.09
301-500	\$31.37	\$62.74

Special Menus are Available Upon Request
Allergy Requests Require 72 Hours Advanced Notice
All Prices are Per Person excludes HST

Hall Regulations & Policies

- Any changes to the Banquet Agreement **MUST** be initialed by the customer in the office of the Italian Cultural Centre and approved by the General Manager.
 - Friday & Saturday minimum guarantee - Mediterranean Hall 150 people; Galileo Hall 50 people.
 - All Functions must end by 1:00 AM. Band and DJ's to cease playing at 1:00am.
 - Hall must be vacated by 1:30 AM. All decorations must be removed by this time by the decorator or yourself or a \$250.00 levy will be charged to your bill to remove and relocate your decorations. The Italian Cultural Centre is not responsible for any decorations left in the hall after the function.
 - To all bands and DJ services. All equipment must be removed by 1:30 AM or a bill of \$250.00 for storage will be charged to the band or DJ.
 - Functions are allowed to bring in their own alcohol as long as a Special Occasion Permit is purchased from the LCBO.
 - Lottery & Raffles require a valid permit present at the time of the function.
 - Failure to comply with given time lines could result in extra charges.
 - All liquor, beer and wine must be removed from the premise immediately after the function.
 - The use of confetti of any type is strictly prohibited inside or on the premises of the Italian Cultural Centre. Failure to comply will result in an additional charge of \$250.00.
 - The use of candles is strictly prohibited.
 - The Italian Cultural Centre Bartenders are required at all functions where liquor is being served.
 - One bartender is required per 125 people.
 - Corkage and Bartending Fees are applicable when patron is purchasing alcohol directly from the L.C.B.O.
 - Italian Cultural Centre employees are required to tend the coat check area.
 - Coat check service is required from October through April, and at the discretion of the Manager.
- Under no circumstances is the Italian Cultural Centre responsible for any lost or forgotten items.
- The customer is responsible for any damages to the hall during the banquet or function.
 - Additional food and beverage items will not be allowed in or out of the Hall without prior approval from the Manager. For health and safety purposes the Hall does not allow any food to leave the banquet facility.
 - All decorations put up in the Halls must be pre-approved by the Manager. The decorator will have to take them down if they do not comply with the regulations of the Hall. Under normal circumstances the hall will be available for decorating after 10:00 am on Saturday and Sunday. From Monday to Friday the hall will be available for decorating at a time determined by the Manager upon the signing of the banquet agreement.
 - The Society reserves the right to cancel any function or banquet upon written notice and will refund any deposit made, in the event of fire or any unforeseen circumstances beyond our control.
 - The Bridal Room is provided, at the discretion of the Society, as a courtesy to the customer. The bridal room is not intended to be used as a storage room by the customer or invited guests.
 - The Society shall not be responsible for any loss, theft or damage with respect to any articles, cash/cheque or any other item whatsoever which has been left or stored in any area of the Italian Cultural Centre. This may include but is not limited to, the bridal room or banquet rooms. The customer hereby releases the Society from any claims, demands, damages, actions or causes of action, arising out of or in consequence of any loss, theft, or damage to any property whatsoever which has been left, stored or brought into the Italian Cultural Centre.
 - Please note an additional 10% increase in all fees will be applied should a function fall on a Statutory Holiday.
 - Cancellation fee: If a function is cancelled 48 hours prior to the function date, a rental charge and 15% of the estimated food costs will apply.

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Breakfast

Healthy Start

Chilled Orange, Apple & Pineapple Juices, 2% Milk, Assorted Cold Cereals, Assorted Muffins, Danishes, and Bagels, Variety of Preserves & Cream Cheese, Sliced Seasonal Fruit, Coffee & Tea

\$13.75

Mediterranean Breakfast

Chilled Orange, Apple & Pineapple Juices, Fresh Fruit, Scrambled Eggs, Farmer’s Sausage and Bacon, Home Fries, French Toast or Pancakes, Coffee and Tea

\$16.75

Gran Sasso Breakfast

Chilled Orange, Apple, & Pineapple Juices, Muffins, Croissants, Danish, Variety of Preserves & Cream Cheese, Seasonal Fruit & Berries, Scrambled Eggs, Waffles with Syrup and Whipping Cream, Bacon and Farmer’s Sausage, Savory Diced Potatoes, Coffee and Tea

\$18.75

A La Carte Options

Available Mornings and Afternoons

Coffee break	\$2.75/person
Juices (apple, orange)	\$4.25/L
Juices (pineapple)	\$5.25/L
Fresh Fruit Mirror	\$6.25/person
Assorted Muffins	\$3.25/person
Assorted Cookies	\$3.25/person
Assorted Danishes	\$3.25/person

Lunch

Available from noon until 2:00pm

~ No Substitutions ~

Soup Options:

Minestrone | Cream of Mushroom | Beef Vegetable | Chicken and Orzo | Cream of Broccoli and Cheese | Beef Barley

Roast Beef on a Bun

Choice of One of Our Soup Options or Tossed Salad, Fresh Kaisers, Slow Roasted Beef, Choice of Roasted Potatoes or French Fries, Horseradish, Mayo, Coffee and Tea

\$15.95

Italian Hall Lunch Buffet

Tossed Salad, Dinner Rolls & Butter, Penne Rigate in Tomato Sauce, Meatballs, Roasted Chicken, Roasted or Mashed Potatoes with Gravy, Chef’s Choice Vegetable, Coffee and Tea

\$17.75

Deli Counter Luncheon Buffet

Choice of One of Our Soup Options or Tossed Salad, Deli Mirror of Roast Beef, Ham, Roasted Chicken, Tuna Salad, Egg Salad, Cheddar and Marble Cheeses, Flavoured Mayo and Mustards, Lettuce, Tomato, and Red Onion, Fresh Kaiser Buns and a Relish Tray, Coffee and Tea

\$17.75

Executive Sandwich Buffet

An exciting array of Traditional Sandwiches, Specialty Varieties of Artisan breads, Buns, Wraps. Choice of one of our Soup Options or a Salad (Garden or Caesar). Choice of relish tray or vegetables and dips. Coffee and Tea.

\$18.25

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*Hors d'oeuvres – Price Per Dozen***Sausage Stuffed Mushroom Caps***Jumbo Mushroom Caps filled with a Spiced Italian Sausage
Sautéed Onion & Breadcrumbs stuffing***\$17.75****Escargot and Mushroom Wrapped in Puff***Pastry
Escargot with a Mushroom Duxelle wrapped in Puff
Pastry and baked until golden brown***\$15.00****Bacon Wrapped Scallops with Teriyaki Glaze****\$20.00****Deep Fried Shrimp***Jumbo Shrimp cooked golden brown, served with
Cocktail Sauce & Lemon Wedges***\$18.50****Shrimp Skewers***Two Jumbo Shrimp served with Traditional Garlic Butter***\$21.75****Skewers***Sun Dried Tomato Marinated Chicken Breast | Boccocini
Cheese, Fresh Basil and Cherry Tomatoes with a
Balsamic Drizzle***\$19.00****Mini Chicken Spring Rolls***Deep Fried Chicken and Vegetables, served with
Plum Sauce***\$20.00***Vegetarian Selections***Summer Rolls***Rice Paper Wraps filled with Vegetables and
Noodles. Served with Dipping Sauce***\$18.00****Tofu in Lettuce Wraps***Marinated Tofu with Vegetables wrapped in
Butter Lettuce***\$22.00****Vegetable Mini Spring Rolls***Deep Fried and served with Plum Sauce***\$17.50****Sage and White Bean Hummus***White Beans with Tahini & Sage garnish served
with Pita Chips***\$9.25****Phyllo and Brie Cherry Bundles***Wrapped in Phyllo and baked until golden brown***\$20.25****Brushetta***Slow Roasted Roma Tomatoes, Fresh Basil and Feta
Cheese on a Baguette with Balsamic Drizzle***\$18.50***Flatbread Selections***Prosciutto, Mozzarella & Arugula****\$19.50/each****Wild Mushroom, Caramelized Onion,
Rosemary & Fontina Cheese****\$19.50/each****Cherry Tomato, Basil & Mozzarella****\$19.50/each****Italian Sausage, Red Onion,
Mozzarella & Parmesan****\$19.50/each****Artichoke Hearts, Mozzarella & Tomato****\$19.50/each****Olive Tapenade and Goat Cheese****\$19.50/each****BBQ Chicken & Caramelized Onion****\$19.50/each****Chicken, Feta Cheese & Roasted Red Pepper****\$19.50/each**

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Individual Dinner Selections

Salad

Tossed Salad with Tomatoes & Cucumbers
Tossed in our Signature Oil & Vinegar Dressing
 Or
Caesar Salad

Served with Italian Dinner Rolls

Vegetables (Choose One Option)

Buttered Baby Carrots & Peas | Vegetable Medley
 (Green & Yellow Beans and Baby Carrots) |
 Cauliflower & Broccoli Mix (with Yellow and Orange
 Coined Carrots) | Green Beans (Almandine, Buttered, or
 with Mushrooms) | Sweet Glazed Baby Carrots | Oven
 Roasted Brussel Sprouts with Panchetta | Buttered
 Asparagus, Peas & Red Pepper

Starches (Choose One Option)

Roasted Red Potatoes | Creamy Whipped Potatoes
 (Buttered, Garlic or Basil) with Gravy | Rice Pilaf

Main Dishes (Choose One Option)

Venetian Chicken

*A 6oz Seared Chicken Breast with a warm relish
 of Onions, Peppers, Tomato, Garlic & Olive Oil*

\$28.50

Chicken Marsala

*A 6 oz Chicken Breast with Sautéed Mushrooms
 and Green Onions in a Sweet Marsala Sauce*

\$28.75

Chicken Parmesan

*A 6 oz Chicken Breast topped with Tomato Sauce
 & Melted Mozzarella*

\$28.50

Tuscan Chicken

*A 6oz Roasted Chicken Breast stuffed with a
 Sundried Tomato Pesto, wrapped in Prosciutto*

\$26.75

Pork Tenderloin

*Stuffed with Apples, Sausage & Onions and
 Served with a Red Wine Jus*

\$28.00

Prime Rib

6 oz AAA Beef, served with a Red Wine Jus

\$36.75

Roasted Dijon Mustard Herb Crusted Lamb Rack

Served with Roasted Garlic Jus

\$46.75

Dessert (Choose One)

Vanilla Crème Brule with Fresh Berries | Cheesecake |
 Panna Cotta (Espresso or Almond & Cherry) | Tiramisu

Add-Ons

Penne Rigate in Tomato Sauce

\$4.00

Signature Meatballs

\$4.75

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Displays, Appetizers & Additions

Displays

Fresh Vegetables and Dips	\$5.95
Fresh Seasonal Fruit	\$6.25
Domestic Cheese and Crackers <i>Selection of Domestic Cheese and Crackers.</i>	\$7.50
Artisan Cheeses <i>Featuring Local and International Cheeses with Artisan Breads. Served with Crackers and Crusty Breads</i>	\$13.00
Breads and Spreads (Minimum of 25 People) <i>Sliced Artisan Breads and Pita Chips, served with Hummus, Spinach and Artichoke Dip, & Olive Tapenades</i>	\$6.75
Italian Deli Platter <i>Assortment of Italian Cured Meats, Cheeses & Buns</i>	\$7.75

Additions

Penne Rigate with Tomato Sauce	\$4.00
Signature Meatballs with Tomato Sauce	\$4.75
Gnocchi <i>Traditional Bolognese or Gorgonzola Cream Sauce with Red Peppers and Panchetta.</i>	\$8.00
Classico Farfalle Rustica <i>Olive Oil, Sun Dried Tomatoes, olives, Peppers & Fresh Basil.</i>	\$7.25
Individual Lasagna <i>Meat or Vegetarian</i>	\$8.75

Appetizers

<u>Antipasto</u>	
Individual <i>Prosciutto, Genoa Salami, Bocconcini, Roma Tomatoes, Olives and Breadsticks</i>	\$8.75
Family Style <i>Assortment of Roasted Vegetables, Italian Cheeses, Cured Meats, Pickles, Relishes & Breaksticks</i>	\$9.50
Buffet Style <i>Display of Roasted Vegetables, Italian Cheeses and Cured Meats, Sliced Italian Breads, Pickles & Relishes & Seafood Salad</i>	\$13.00
<u>Family Style Appetizers</u>	
Bocconcini & Oven Roasted Roma Tomato Salad	\$6.50
Caesar Salad	\$6.50
Shrimp Cocktail <i>Five Jumbo Shrimp with Cocktail Sauce & Lemon Wedges</i>	\$9.50
Pepperonata <i>Medium Italian Sausage, Peppers, Onions & Potato Stew. Served with Sliced Casalingos</i>	\$7.50
Mussels <i>Served in Tomato or Sambuca Butter Sauce</i>	\$7.50
Crispy Calamari <i>Deep Fried & tossed in Lemon pepper served with Tzatziki Sauce or Sundried Tomato Mayo</i>	\$8.25

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Buffet Dinner Selections

Minimum 20 People

Club Event Buffet

*Tossed Salad with Dinner Rolls & Butter
Penne Rigate in Tomato Sauce
Served with our Signature Meatballs*

Italian Roast Chicken

Vegetable (Choose One)

Buttered Baby Carrots & Peas | Vegetable Medley (Green & Yellow Beans and Baby Carrots) |
Cauliflower & Broccoli Mix (with Yellow and Orange Coined Carrots) | Green Beans (Almandine, Buttered, or with
Mushrooms)

Starch (Choose One)

Roasted Red Potatoes | Creamy Whipped Potatoes (Buttered, Garlic or Basil) with Gravy

Pastries or Ice Cream

Coffee & Tea

\$26.00

Dinner in the Med Buffet

Relish Tray

*Tossed Salad with Dinner Rolls & Butter
Penne Rigate in Tomato Sauce
Served with our Signature Meatballs*

Main (Choose two)

Italian Roast Chicken | Chicken Parmesan | Chicken Marsala | Venetian Chicken, Roasted Pork Loin (Salsalita or Red Wine
Jus) | Maple Pork Loin with Grilled Apples | Eggplant Parmesan | Mussels Rosa

Vegetable (Choose One)

Buttered Baby Carrots & Peas | Sweet Glazed Baby Carrots | Vegetable Medley (Green & Yellow Beans and Baby Carrots) |
Cauliflower & Broccoli Mix (with Yellow and Orange Coined Carrots) | Green Beans (Almandine, Buttered, or with
Mushrooms)

Starch (Choose One)

Roasted Red Potatoes | Creamy Whipped Potatoes (Buttered, Garlic or Basil) with Gravy

Pastries or Ice Cream

Coffee and Tea

\$34.00

*All Buffet Options are Available for Family Style Service for an Additional \$3.00/Person
All Buffet Options are Available for Individual Style Service for an Additional \$3.75/Person*

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Tuscan Dinner Buffet

*Garden, Caesar, or Relish Tray
Dinner Rolls & Butter
Penne Rigate in Tomato Sauce
Served with our Signature Meatballs*

Main (Choose two)

Italian Roast Chicken | Chicken Parmesan | Chicken Marsala | Venetian Chicken | Roasted Pork Loin (Salsalita or Red Wine Jus) | Maple Pork Loin with Grilled Apples | Eggplant Parmesan | Meat or Vegetarian Lasagna | Mussels Rosa

Vegetable (Choose One)

Buttered Baby Carrots & Peas | Sweet Glazed Baby Carrots | Vegetable Medley (Green & Yellow Beans and Baby Carrots) | Cauliflower and Broccoli Mix (with Yellow and Orange Coined Carrots) | Green Beans (Almandine, Buttered, or with Mushrooms)

Starch (Choose One)

Roasted Red Potatoes or Creamy Whipped Potatoes (Buttered, Garlic or Basil) with Gravy

**Pastries or Ice Cream
Coffee and tea**

\$35.50

Executive Buffet

*Relish Tray
Tossed or Caesar Salad
Tomato & Bocconcini Salad
Dinner Rolls and Butter
Penne Rigate in Tomato Sauce
Served with our Signature Meatballs*

Choice of Carved Roast Beef or Prime Rib

Main (Choose two)

Italian Roast Chicken | Chicken Parmesan | Venetian Chicken | Roasted Pork Loin (Salsalita or Red Wine Jus) | Chicken Marsala | Maple Pork Loin with Grilled Apples | Meat or Vegetarian Lasagna | St. Louis Cut Ribs (Honey Garlic or BBQ) | Eggplant Parmesan | Mussels | Fresh Atlantic Salmon, Deep Fried Shrimp | Sautéed Garlic Shrimp

Vegetable (Choose One)

Buttered Baby Carrots & Peas | Sweet Glazed Baby Carrots | Vegetable Medley (Green & Yellow Beans and Baby Carrots) | Cauliflower and Broccoli Mix (with Yellow and Orange Coined Carrots) | Green Beans (Almandine, Buttered, or with Mushrooms)

Starch (Choose One)

Roasted Red Potatoes | Creamy Whipped Potatoes (Buttered, Garlic or Basil) with Gravy

Dessert (Choose One)

Vanilla Crème Brule with Fresh Berries | Cheesecake | Panna Cotta (Espresso or Almond & Cherry) | Tiramisu

Coffee and Tea

\$47.25 (Roast Beef) / \$51.00 (Prime Rib)

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Buffet Additions

Deep Fried Shrimp <i>Served with Seafood Sauce & Lemon Wedges</i>	\$10.25
Lasagna <i>Meat or Vegetarian</i>	\$8.50
Crispy Calamari with Lemon Pepper <i>Served with Tzatziki Sauce or Sundried Tomato Mayo</i>	\$8.25
Gnocci <i>Bolognese or Gorgonzola Cream Sauce with Red Peppers</i>	\$8.00
Fried or Rice Pilaf	\$4.00
Perogies with Sour Cream <i>Three per Person</i>	\$5.50
Roast Beef Au Jus <i>Minimum of 50 People for Carvery</i>	\$7.50

Specialty Desserts

Individual Tiramisu <i>The classic Italian dessert flavoured with Mascarpone cheese, Kahlua and Espresso</i>	\$5.75
New York Style Cherry Cheesecake	\$6.00
Vanilla Crème Brule <i>Vanilla Custard with a Hardened Sugar Candy topping.</i>	\$5.50
Panna Cotta <i>Espresso or Almond & Cherry</i>	\$5.50
Seasonal Fruit Plate	\$4.75

Platter & Mirror Additions

Relish Tray	\$3.75
Vegetables & Dip	\$5.95
Fresh Seasonal Fruit	\$6.25
Assorted Pastries <i>Two per Person</i>	\$4.75
Italian Deli Platter <i>Assortment of Italian Cured Meats, Cheeses & Buns</i>	\$7.75

Late Night Lunch Buffets

Available after 10:00pm

Pork Sliders <i>Served with Buns, Sautéed Peppers and Onions & Provolone, Carrot & Celery Sticks. Our Signatures Mix, grilled and served Patty-Style Porchetta-Spiced BBQ Shredded Pork.</i>	\$7.00
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Late Night Subs <i>A 24" Sub, served on French Bread</i> <i>Served with Carrot, Celery Sticks & Dip</i> Italian – A Selection of Cured Meats, Provolone and Mozzarella, Spicy Eggplant, Lettuce, Tomato & Red Onions Vietnamese – Choice of Tofu, Chicken or Pork Patties, Shredded Lettuce, Sautéed Onions, Pickled Vegetables, Spiced Mayo and Cilantro	\$6.45
Flatbreads (See Flatbread Selections) <i>A selection of our Signature Flatbreads</i>	\$19.50
Chicken Wings <i>Served with Carrots, Celery Sticks & Dip.</i> Available in BBQ, Dry Cajun, Honey Garlic or Salt & Pepper.	\$8.95
Poutine Bar <i>Served with 3 types of Cheese Curds, Fries & Gravy</i>	\$6.00

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Shower Receptions

Traditional Finger Sandwiches

Garden Salad
Egg Salad, Tuna, Ham & Cheese
Coffee and Tea
\$15.00

Contemporary Sandwich Selections

Choice of Soup or Salad
Minestrone | Cream of Mushroom | Chicken Orzo
-or-
Garden or Caesar
Chicken Saltimbocca with Lemon Mayo | Mini Meatball |
Grilled Vegetable
Coffee and Tea
\$18.75

Deli Selections

Choice of 2 Salads
Tossed | Caesar | Pasta | Potato
Dinner Rolls and Butter
Assorted Deli Meats and Cheeses
Relish & Vegetable Tray with Dips
Coffee & Tea
\$18.75

Lasagna

Choice of 1 Salad
Tossed | Caesar
Dinner Rolls and Butter
Choice of Lasagna
Meat | Vegetarian
Coffee & Tea
\$20.75

Light Dinners (Showers Only)

All Light Dinners Include:
Choice of Garden or Caesar Salad, Italian Rolls & Butter, Choice of Roasted Potato or Rice Pilaf

Choice of One Vegetable
Buttered Baby Carrots & Peas | Sweet Glazed Baby Carrots | Vegetable Medley (Green & Yellow Beans and Baby Carrots) |
Cauliflower and Broccoli Mix (with Yellow and Orange Coined Carrots) | Green Beans (Almandine, Buttered, or with
Mushrooms)

Coffee and Tea

Chicken Rollatini

Chicken Breast stuffed with Ricotta, Spinach, and Prosciutto served with a Mushroom Sauce. **\$20.50**

Chicken Marsala

Chicken Breast topped with a Marsala Wine Sauce. **\$24.50**

Chicken Parmesan

Breaded Chicken Breast topped with Tomato Sauce and Melted Mozzarella. **\$24.50**

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Open House or Shower Additions

Fruit Tray	
	\$6.25
Vegetables & Dip	
	\$5.95
Chocolate Fountain with Lady Fingers	
	\$8.75

To Compliment your Function

Hawaiian Fruit Punch	
<i>4.5L – Serves Approximately 40 Glasses</i>	
	\$26.75
Wine Punch	
<i>4.5L – Serves Approximately 40 Glasses</i>	
	\$47.75
Champagne Punch	
<i>Bright's Champagne</i>	
	\$63.50

Bar OptionsHost Bar* (Bartender Charge of \$150.00/Bartender)

The Host holding the reception pays for the consumption of the guests.

Liquor (per oz)	\$4.20
Beer (per bottle)	\$4.20
Import/Premium Beer (per bottle)	\$5.31
House Wine (per 5oz glass)	\$4.20
House Wine (per 9oz glass)	\$7.52
House Wine (per 1140ml bottle)	\$26.55
By Request: Liqueurs (per oz)	\$4.87

*HST excluded from listed price

Cash Bar** (Bartender Charge of \$150.00/Bartender)

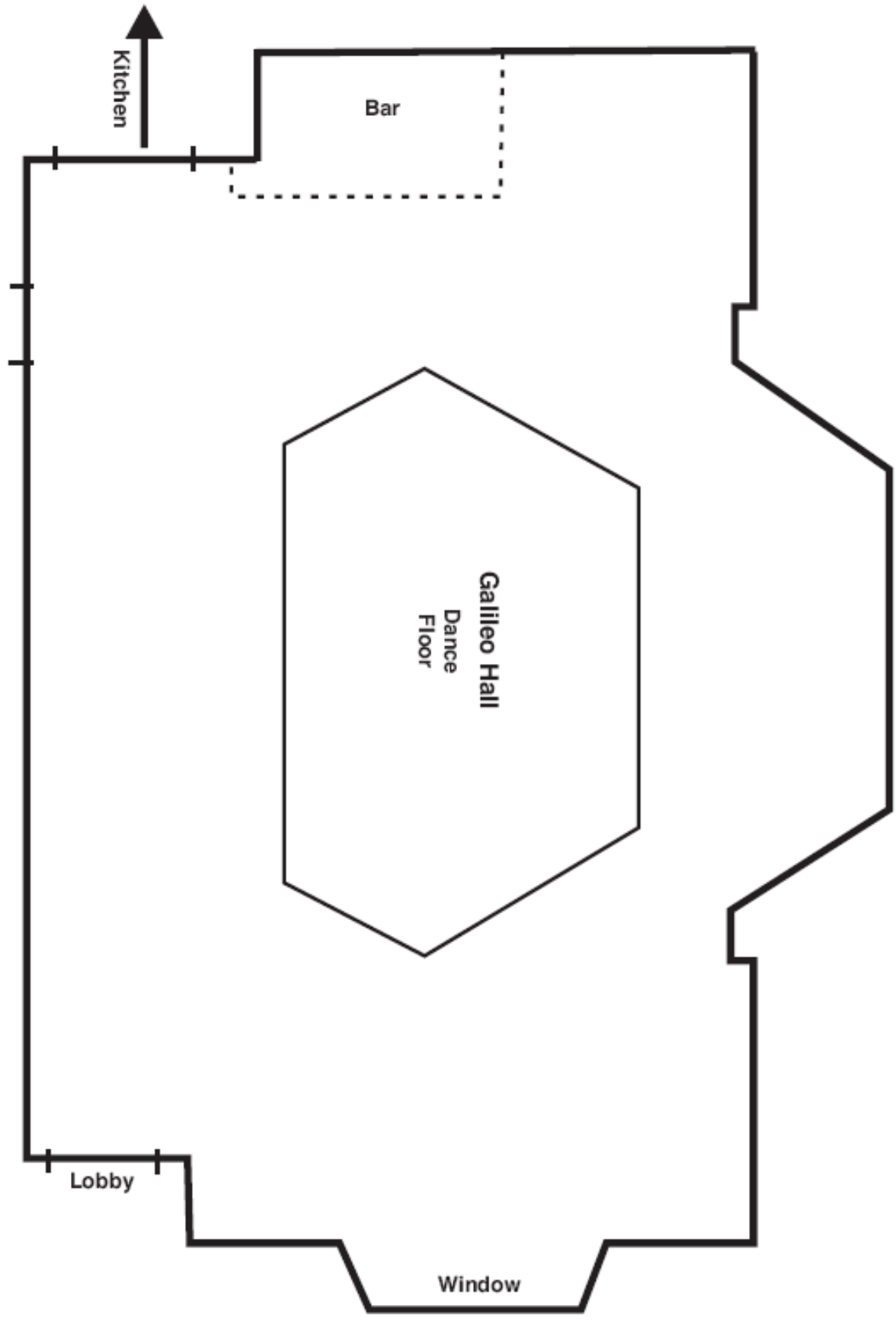
The drinks are sold on an individual basis.

Liquor (per oz)	\$4.75
Beer (per bottle)	\$4.75
Import/Premium Beer (per bottle)	\$6.00
House Wine (per 5oz glass)	\$4.75
House Wine (per 9oz glass)	\$8.50
House Wine (per 1140ml bottle)	\$30.00
By Request: Liqueurs (per oz)	\$5.50

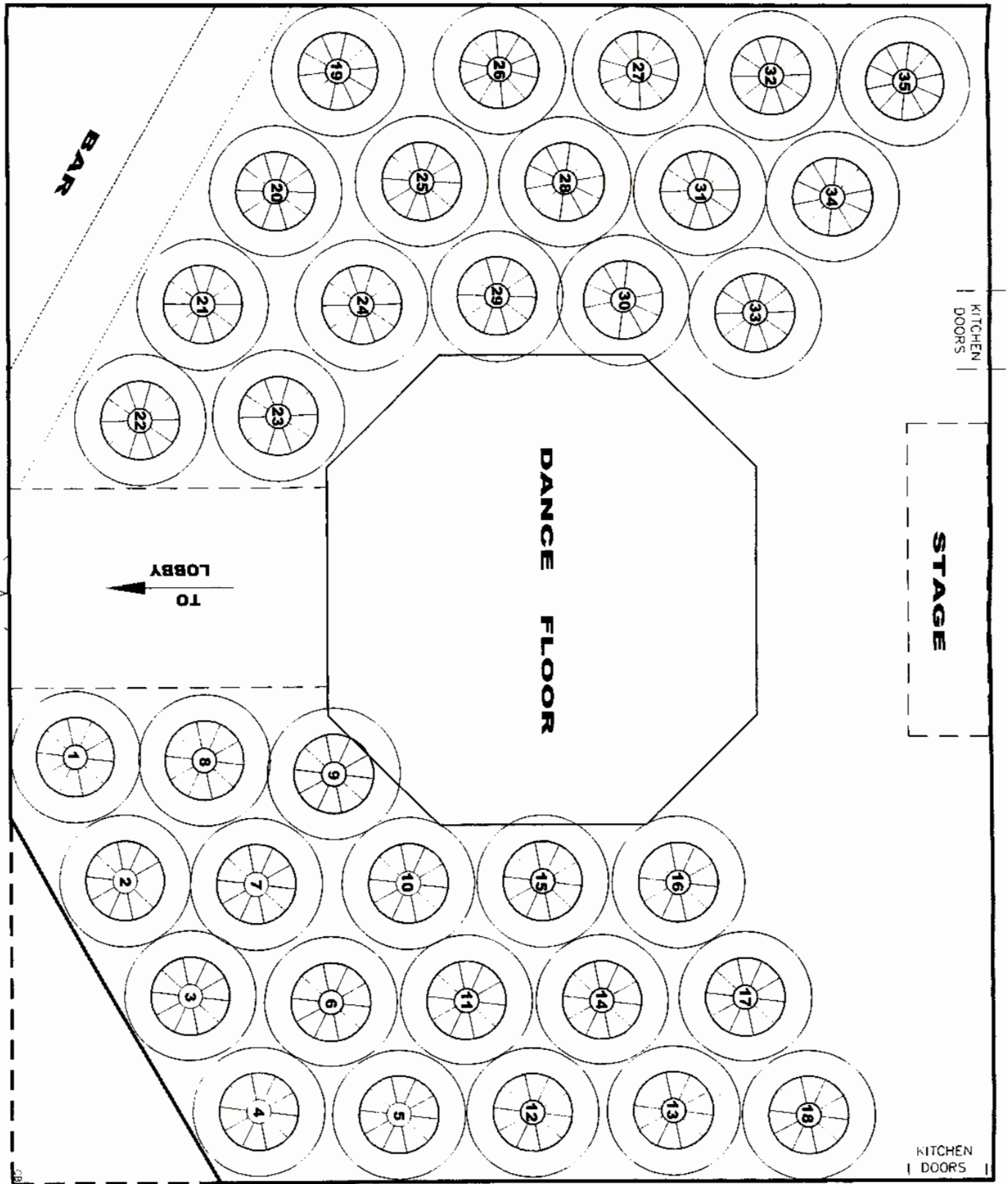
**HST included in listed price

- ❖ Premium brands are available upon request.
- ❖ Functions are allowed to bring in their own alcohol as long as a Special Occasion Permit is purchased from the LCBO. The Permit Holder is responsible for the purchase of the Permit, as well as the purchase of additional Insurance Coverage.
- ❖ Corkage and Bartender fees apply.
- ❖ You can provide your own Orange, Clamato or Lime Juice for mix, or you will be charged for what is consumed at \$4.75 per 1.5L.
- ❖ The bartender fee will be waived if Cash Bar or Host Bar sales are more than \$1,000.00.

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