



Italian Cultural Centre



Catering Guide

132 South Algoma Street
Thunder Bay, Ontario

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Website: www.italiancc.com

Deposit & Payment

- The catering office is open from 9:00am to 5:00pm, Monday to Friday and Saturdays from 1:00pm to 5:00pm.
- A deposit of **\$500.00** is required before a booking is accepted and confirmed in the Mediterranean Hall. A deposit of **\$250.00** 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, **60%** of the anticipated cost is required and a floor plan (if applicable).
- Prices can only be guaranteed 3 months prior to the function.
- 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.
- There are no discounts for children 10 years of age and over. Children ages 4 to 9 are charged 66% 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.

Room Capacity

- Maximum room capacity for the Mediterranean Room is 500 people with long tables and 400 with round tables;
- Galileo room capacity is 120 people with long tables and 100 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 \$13.50 per plate. A rental charge will apply to functions when custom menus are lower than the base price.
Mediterranean Hall: Weekdays \$550.00, Weekends \$950.00. Galileo Hall: Weekdays \$325.00, Weekends \$525.00. Trade Room: Weekdays \$125.00, Weekends \$250.00.

Additional Services & Applicable Fees

Linen napkins (white, red, blue, green and burgundy).....	\$.90 per person
Coffee service (providing real cake plates, forks and napkins, coffee/tea and mugs).....	\$1.40 per person
Family Style (Buffet style meal served to the tables).....	\$2.50 per person
Coat check	\$1.25 per person
Corkage (<i>Soft drinks, Ice, & Glasses</i>)	\$2.95 per person
Bartenders.....	\$140.00 each
Trade Show: Disposal of garbage fee.....	\$75.00
Wedding Ceremony in the same hall upon approval by Management.....	\$200.00
Stage Removal and/or Relocation.....	\$60.00

SOCAN FEES (Society of Composers, Authors and Music Publishers of Canada)

Fees for a licence to perform at Receptions, Conventions, Assemblies and Fashion Shows:

1-100 people.....	Without Dancing...\$23.23.....	With Dancing\$46.48
101-300 people.....	Without Dancing...\$33.40.....	With Dancing.....\$66.86
301-500 people.....	Without Dancing...\$69.71.....	With Dancing...\$139.32

HST included in price above.

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 pay staff 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 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.

Morning Selection Coffee break @ \$2.00 per person
Juices (apple, orange, pineapple) @ \$2.00 per person
Fresh Fruit Mirror @ \$4.25 per person
Muffins @ \$2.50 per person
Danish and Pastry @ \$2.50 per person

Mediterranean Breakfast

Chilled Orange, Apple & Pineapple Juices, Fresh Fruit, Scrambled Eggs, Farmer's Sausage and Bacon, Homefries, Fresh Bread, French Toast or Pancakes, Coffee and Tea

\$13.95

Healthy Start

Chilled Orange, Apple & Pineapple Juices, 2% Milk, Assorted Cold Cereals, Assorted Muffins & Danishes, Multi Grain, Plain & Cinnamon Raisin Bagels, Variety of Preserves & Cream Cheese, Diced Seasonal Fruit, Coffee and Tea

\$11.65

Gran Sasso Breakfast

Chilled Orange, Apple, Cranberry & Pineapple Juices, Muffins, Croissants, Danish and a Variety of Preserves, Diced Seasonal Fruit, Scrambled Eggs, Waffles with Syrup, Fresh Cream and Berries, Bacon and Country Sausage or Ham, Savory Diced Potatoes, Coffee and Tea

\$15.95

Lunch – *(Only available from noon until 2:00pm) ~ NO Substitutions ~*

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

\$15.50

Deli Counter Luncheon

Mixed Garden Greens & Assorted Vinaigrettes, Deli Mirror of Roast Beef, Black Forest Ham, Roasted Chicken & Genoa Salami, Deli Mirror of Sliced Cheddar & Provolone Cheese, Fresh Sliced Kaiser Rolls, Tomatoes, Onions, Cucumbers, Horseradish, Dijon Mustard & Mayonnaise
Deli Mirror of Mediterranean Mixed Olives, Giardinera, Gherkins, Pickled Pearl Onions and Pepperoncini

Assorted Bars & Squares

Coffee and Tea

\$13.65

Appetizers *(Served individually)*

Bruschetta **\$4.25**
(French baguette with diced ripened tomatoes, onions, herbs, parmesan cheese, and garlic topped mouth watering melted mozzarella cheese~2 per person)

Antipasto al'Italiana..... **\$5.95**
(Prosciutto, genoa, bocconcini cheese, roasted peppers, green and black olives, sliced roma Tomatoes, layered on top of field mix greens and served with crisp breadsticks)

Prosciutto & Melon **\$5.45**
(Prosciutto, cantaloupe and mozzarella cheese nicely garnished with green and black olives, field mix greens and crisp breadsticks)

Pepperonata with Sausages (served family style) **\$5.75**
(Rustic Italian sausages simmered with red and green peppers, potatoes and carrots served with fresh sliced casalingo bread)

With Replenishment..... **\$7.00**

Italian Bread Salad..... **\$4.25**
(Cubes of soft Italian bread tossed with bocconcini, tomato, onion, garlic, fresh torn basil leaves and balsamic vinaigrette garnished with fresh baby spring greens)

Bocconcini and Roma Tomato Salad..... **\$5.25**
(Bright field mix lettuce, bocconcini and roma tomato slices with purple onion drizzled with sundried tomato vinaigrette and garnished with crisp Pancetta bacon)

Shrimp Cocktail..... **\$7.25**
(5 Tender and perfectly cooked jumbo black tiger shrimp arranged over greens and served with lemon slices and classic cocktail sauce)

Antipasto (served buffet style)..... **\$9.25**
(Arrangement of Bocconcini Cheese, Prosciutto, Calabrese Salami and Cappelletti, with crisp breadsticks, green and black olives, roasted red peppers, hot eggplant, pickles and giardinera)

Ask about our extensive varieties of canapés, hors d'oeuvres, and other appetizers available for your event.

Special Menus are available upon request.

Served Dinner Selections

Our goal is to provide you with exciting and delicious dinner selections with superb value and outstanding presentation. **If you cannot find something on our menu, please discuss it with our office. Our Chef would be more than happy to design a menu for your specific needs.**

All dinners include:

- **Garden Salad** with tomato and cucumbers tossed in our special homemade banquet dressing served family style. (Individual salads available for a small surcharge)
- **Italian Rolls** (Served family style)
- **Choice of individually plated main course**
- **Choice of Vegetable:** Green beans (plain glazed, almandine, or with mushrooms), sweet glazed baby carrots, Prince Edward Island Mix (green and yellow beans with baby carrots) or Italian vegetables.
- **Choice of Starch:** Whipped potatoes, roasted potatoes, roasted garlic & basil mashed potatoes, polenta, Italian tomato and herb scented rice.
- **Choice of Dessert:** Ice cream, spumoni ice cream, or cheesecake with topping.
(Specialty desserts are also available upon request please refer to the specialty section for further information)
- **Coffee and Tea**

Add On: Penne rigate in tomato sauce.....\$3.50 (Served family style)
Meatballs in tomato sauce.....\$3.25 (Served family style)

Special Menus are available upon request.

Main Courses

Chicken Napolina	\$26.75
<i>(Tender chicken breast (5oz) filled with Italian cheese and roasted peppers topped with a white wine herb sauce)</i>	
Venetian Chicken	\$26.75
<i>(Seared chicken breast with a decadent and rustic warm relish of onion, peppers, tomato, Calamata olive, garlic, and romano cheese in olive oil)</i>	
Chicken Picatta	\$26.75
<i>(Parmesan crusted chicken breast (5oz) baked to perfection and served with a spicy pepperonata sauce)</i>	
Roasted Loin of Pork	\$23.25
<i>(Marinated in Italian seasonings and slowly roasted to ensure superb flavour and tenderness)</i>	
Veal Roulade	\$28.00
<i>(Veal cutlet rolled around a mushroom and onion duxelle and wrapped with prosciutto served with Italian herbed jus)</i>	
Veal Cutlet Milanese	\$26.75
<i>(Seared and topped with bocconcini, roasted red peppers resting in a pool of rich tomato and basil sauce)</i>	
Veal Scaloppini Marsala	\$26.75
<i>(Tender veal cooked in a Marsala wine sauce)</i>	
Atlantic Salmon Fillet	\$25.50
<i>(Oven baked and served in a sweet Italian garlic, honey, and chili sauce)</i>	
*Black Angus Prime Rib of Beef	\$29.75
<i>(6oz Black Angus beef, speaks for itself and we let it. Served with a rich red wine jus)</i>	
*Nuovo Osso Bucco	\$31.00
<i>(Premium 6oz half rack of lamb, root vegetables, herbs and a rich sauce over white beans)</i>	
<i>* Special order premium meats require 10 days notice prior to function date.</i>	

Dinner Additions

All Dinner Additions are served Family Style unless specified

Deep Fried Shrimp (5 per Person - size 16/20).....	\$7.75
Individual (5 per Person – size 16/20)	\$8.25
Italian Sausage and Portobello Mushroom Lasagna Individual	\$8.25
Cabbage Rolls (3 per Person)	\$4.00
Perogies with Sour Cream (3 per Person).....	\$3.75

Special Menus are available upon request.

Specialty Pastas

All Specialty Pastas are served individually

Gnocchi Bolognese	\$5.50
<i>(Hand made gnocchi in a traditional Italian meat sauce)</i>	
Fettuccine and Lobster	\$10.75
<i>(Fettuccini in pesto cream sauce with medallions of lobster tail and fresh herb garnish)</i>	
Italian Sausage and Portobello Mushroom Lasagna	\$8.25
<i>(Sheets of pasta, Italian sausage, sautéed Portobello mushroom, onion and pepper with three cheeses and our signature tomato sauce)</i>	
Meat or Vegetarian Lasagna	\$71.00
<i>(Full tray for take-out)</i>	
Carmelized Onion and Pea Risotto with Asiago	\$5.50
Cheese Stuffed Pasta Shells in a White Wine and Roasted Red Pepper Cream Sauce	\$7.75
<i>(2 per person)</i>	
Meat Cannelloni	\$7.25
<i>(Ground pork, onion, herbs, and cheese rolled into fresh pasta sheets and served with our signature tomato sauce)</i>	
Roasted Garlic and Pesto Linguini	\$6.25
<i>(Made with roasted garlic cloves, sundried tomato pesto, olive oil and parmesan cheese)</i>	
Classico Farfalle Salsa Rustica	\$6.25
<i>(Olive oil, sun-dried tomatoes, olives, garlic, bell peppers and fresh basil)</i>	
Fettuccine Alfredo	\$6.75
<i>(Noodles in a creamy garlic sauce)</i>	
Cheese Ravioli Pasta	\$6.25
<i>(Cheese Ravioli in a pesto cream sauce garnished with toasted almonds and fresh basil leaf)</i>	

Special Menus are available upon request.

Specialty Desserts

Individual Tiramisu	\$4.75
<i>(The classic Italian dessert flavoured with Mascarpone cheese, Tia Maria and espresso)</i>	
Deep Carmel Pecan Flan	\$4.75
<i>(Decadent filling of caramel and pecans in an irresistible crust garnished with fruit coulis')</i>	
New York Style Cheesecake	\$4.25
<i>(With choice of topping: strawberry, cherry, lemon, or blueberry)</i>	
Pastry Square Selection	\$2.50
Red Velvet Cake	\$5.25
<i>(Three layers of stunning red velvet, filled and topped with silky cream cheese icing. Chocolate shavings and a light chocolate drizzle make this cake appealing for the eyes and the plate)</i>	
Teardrop Mango Smoothie	\$5.00
<i>(Checkerboard genoise soft cake base with mango mousse and glazed with sweet mango gel)</i>	
Seasonal Fruit Plate	\$4.25
Tartufo	\$4.25
<i>(Italian Ice Cream)</i>	
Dark Chocolate Layer Cake	\$4.75
<i>(Two layers of dark chocolate cake with chocolate truffle cream decorated with decadent fudge & chocolate treats)</i>	

Special Menus are available upon request.

Buffet Dinner Selections

Sports Event Buffet

Tossed Salad
 Dinner Rolls & Butter
 Penne Rigate in Tomato Sauce
 Served with our Signature Meatballs
Entrée:
 Roasted Chicken or Fried Chicken
 Vegetable Selection
 Roasted or Mashed Potatoes with Gravy
 Pastries or Ice Cream
 (add a premium individual dessert for \$4)
 Coffee & Tea

\$20.85

Dinner in the Med Buffet

Tossed & Coleslaw Salads
 Dinner Rolls & Butter
 Penne Rigate in Tomato Sauce
 Served with our Signature Meatballs
Entrée:
 Choice of two: (Italian roasted Chicken, Chicken Parmesan, Venetian Chicken
 Roasted Pork Loin Salsalita, Veal Roulade or Veal Milanese)
 Vegetable Selection
 Roasted or Mashed Potatoes with Gravy
 Pastries or Ice Cream
 (add a premium individual dessert for \$4)
 Coffee and Tea

\$25.75

Family Style Dinners are available at an additional price of \$2.50 per person on the above pricing.

Special Menus are available upon request.

Tuscan Dinner Buffet

Garden or Bread Salad
 Dinner Rolls & Butter
 Penne Rigate in Tomato Sauce
 Served with our Signature Meatballs

Entrée:

Choice of Three: (Italian Roasted chicken, Veal Roulade, Chicken Parmesan,
 Roasted Pork Loin, BBQ or Honey Garlic St. Louis Cut Ribs,
 Veal Milanese or Fresh Atlantic Salmon)
 Vegetable Selection
 Roasted or Mashed Potatoes with Gravy
 Pastries or Ice Cream
 (add a premium individual dessert for \$4)
 Coffee and tea

\$29.60***Chef's Private Dinner Buffet***

Pickle and Relish Mirror
 Field Mixed Greens with Tomato and Cucumber
 Tomato and Bocconcini Salad
 Italian Rolls and Butter
 Farfalle in Tomato Sauce
 Served with our Signature Meatballs

Entrée:

Chef Carved Roast Beef au Jus
 And Choice of Two: (Roasted Chicken, Chicken Parmesan, Boneless Venetian Chicken, Roasted Pork
 Loin, St. Louis Cut Ribs, Veal Cutlet Roulade, Fresh Atlantic Salmon, Nuovo Osso Bucco)
 Vegetable Selection
 Pesto Garlic Mashed Potato, Italian Rice, or Mushroom Polenta
 Choice of Premium Dessert
 Coffee and Tea

\$36.25

Family Style Dinners are available at an additional price of \$2.50 per person on the above pricing.

Vegetable Selection:

*Green Beans (plain glazed, almandine, or with mushrooms), sweet glazed baby carrots, Prince Edward Island Mix
 (green and yellow beans with baby carrots) or Italian Vegetables.*

Special Menus are available upon request

Buffet Additions

Deep Fried Shrimp (<i>5 per Person – size 16/20</i>)	\$7.50
Lasagna	\$6.25
Deep Fried Calamari	\$6.75
Cabbage Rolls (<i>3 per person</i>)	\$4.00
Perogies with Sour Cream (<i>3 per person</i>).....	\$3.75
Spezzatino (<i>our famous stew</i>)	\$3.75
St. Louis Cut Ribs (<i>honey garlic or barbeque</i>).....	\$5.50
Carved Roast Beef au Jus	\$6.00
Gnocchi with Bolognese Sauce	\$5.25
Pasta with Bolognese Sauce.....	\$5.00
Fried Rice.....	\$2.75

Platters, Trays, & Mirrors Additions

Relish Tray (<i>olives, carrots and celery</i>)	\$2.25
Vegetables and Dip.....	\$3.50
Fresh Seasonal Fruit.....	\$4.25
With cheese.....	\$5.00
Assorted Italian Cold Cuts	
<i>Choice of 2 deli meats and 1 cheese</i>	\$4.25
<i>Choice of 3 deli meats and 2 cheeses</i>	\$6.25
Assorted Pastry Squares.....	\$2.50

Special Menus are available upon request.

Open House Receptions (*Served Buffet Style*)**Option # 1**

Garden Salad
 Beef on a Bun (2 buns per person)
 Pastries
 Coffee & Tea

\$12.00**Option # 2**

Crisp Raw Vegetables with Herbal Dip
 Assorted Quartered Sandwiches (1 ½ sandwiches per person)
 Pastries
 Coffee and Tea

\$11.00**\$11.25** (*Crust Off*)

With non-alcoholic fruit punch

\$12.00**Option # 3**

Crisp Raw Vegetables with Herbal Dip
 Pickle and Mixed Olive Tray
 Fancy Rolled and Finger Sandwiches (*crusts removed*)
 Pastries
 Coffee and Tea

\$13.00

With non-alcoholic fruit punch

\$13.65**Open House Receptions Additions:**

Caesar Salad instead of garden salad\$1.50 per person
 Add on potato or pasta salad.....\$2.00 per person

Choice of 3 different sandwiches – Choose from: cheese, egg salad, tuna salad, ham and cheese, roast beef or turkey.

Shower Receptions (*Bridal Showers Only*)**Light Dinners**

Veal Milanese	\$18.65
Pork Loin Salsalita	\$18.65
Roasted Herb Quartered Chicken	\$18.40
Chicken Breast Parmesan	\$17.40
Lasagna	\$17.40
Grilled Vegetable Lasagna.....	\$17.75

All Light Dinners Include: Choice of Garden or Caesar Salad, Italian Rolls & Butter, Choice of Potato, Vegetable Selection, Coffee and Tea

Deli and Salad Buffet Selection

Choice of Two Salads: Garden,
Coleslaw, Pasta or Potato Salad
Dinner Rolls & Butter
Assorted Deli Meats (2) and Cheeses (2)
Pastries
Coffee and Tea
\$12.00

Fruit, Cheese & Sandwich Buffet

Relish Tray
Fresh Sliced Fruit Mirror
Assorted Cheeses and Crackers
Finger Sandwiches
Pastries
Coffee and Tea
\$14.00

Open House or Shower Additions

Chocolate Dipped Fruit.....	\$3.50
Fruit Skewers with Yogurt Dip.....	\$3.50

Special Menus are available upon request.

To Compliment your Reception, we recommend the following Punches:

Hawaiian Fruit Punch (4.5 L - serves approximately 40 glasses).....	\$23.00
Wine Punch (4.5 L).....	\$37.50
Champagne Punch	\$55.00
<i>(Orange Juice & Brights Champagne)</i>	

Bar List

Host Bar (*Bartender Charge of \$90.00)

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

Liquor (per oz)	\$3.05
Beer (per bottle).....	\$3.05
Liqueurs (per oz).....	\$3.80
House Wine (per 1L bottle)	\$22.00

Cash Bar (*Bartender Charge of \$90.00)

The drinks are sold on an individual basis.

Liquor (per oz)	\$3.50
Beer (per bottle).....	\$3.50
House Wine (per 5oz glass).....	\$3.50
House Wine (per 1L bottle)	\$22.00
By Request: Liqueurs (per oz).....	\$4.35

- Please Note: 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. 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 1.5 litres.
- *The bartender fee will be waived if cash bar or host bar sales are more than \$525.00.

***All prices are per person
Prices shown do not include HST.***

***We endeavour to maintain consistency in our pricing; however, prices are subject to change.
We recommend a Gratuity of 10%.***



