



Italian Cultural Centre



Catering Guide 2024

132 South Algoma Street
Thunder Bay, Ontario
P7B 3B7

Phone: (807) 345-5511

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Email: office@italiancc.com

Website: www.italiancc.com

Office hours: Monday to Friday - 9am to 5pm

Deposit & Payment

- 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 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 1 month 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 15% is recommended.
- Balance is due upon receipt. A 2% charge per month will apply to overdue accounts.
- **Refunds** will be given ONLY if you cancel in writing 6 months prior to the event and if the hall is re-booked.
- Room rental fees **may not apply** to functions meeting and/or exceeding 200 people in the Mediterranean Room, and meeting and/or exceeding 70 people in the Galileo Room.
- Room rental fees may also be subject to modification in the event of the above quotas not being met by guest count, but upon general management’s approval based on anticipated food costs.
- Room Rental + Linen Fees **will apply** where a breakfast, lunch or dinner is not being served.

Room Capacity

- Mediterranean room: 350 to 400 guests.
- Galileo room: 90 guests.
- Trade room (Gran Sasso): 30 guests.

Room rental*	Monday to Thursday night	Friday to Sunday
<i>Mediterranean</i>	\$625.00	\$975.00
<i>Galileo</i>	\$400.00	\$575.00
<i>Trade room</i>	\$175.00	\$300.00

*Subject to modification

Additional Services & Applicable Fees

Linen napkins (<i>white, red, blue, green and burgundy</i>)	\$1.50 per person
Tablecloth rental (<i>for room rentals only</i>)	\$4.00 per tablecloth
Cake service (<i>providing real cake plates, forks and napkins</i>)	\$3.00 per person
Family Style upgrade (<i>Buffet style meal served to the tables</i>).....	\$4.00 per person
Host Coat Check (6 hours)	\$200.00 per day
Corkage (<i>Soft drinks, Ice & Glasses</i>)	\$3.50 per person
Pop	\$2.00 per person
Bartender	\$250.00 per bartender
Wine Server.....	\$90.00 per server
Trade Show	\$100.00
Wedding Ceremony in the same hall (upon approval by Management)	\$200.00
Stage Removal and/or Relocation	\$100.00
Projector	\$75.00
Flip Chart.....	\$15.00

SOCAN Fees

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

Numbers	Without Dancing	With Dancing
1-100	\$22.06	\$44.13
101-300	\$31.72	\$63.49
301-500	\$66.19	\$132.39

Re:Sound Fees

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

Numbers	Without Dancing	With Dancing
1-100	\$9.25	\$18.51
101-300	\$13.30	\$26.63
301-500	\$27.76	\$55.52

Allergy Requests require at least 1-week advance notice
 All prices are subjected to applicable tax

Hall regulations & Policies

- Any changes to the Banquet Agreement MUST be initiated by the customer in the office of the Italian Cultural Centre and approved by the General Manager.
- All Functions must end by 1:00 AM. Band and DJ's to cease playing at 1:00 AM.
- Hall must be vacated by 1:30 AM.
- All decorations must be removed by this time by the decorator or yourself or a \$300.00 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 \$300.00 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. The client is responsible for the purchase of the Permit, as well as the purchase of additional Insurance Coverage.
- 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 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.
- Coat check service is required from October through April. Italian Cultural Centre employees are required to tend the coat check area (check with office for applicable fees)
- 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 use of open flame candles is **strictly** prohibited.
- 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 \$300.00.
- 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 (if available) at the discretion of the Society, as a courtesy to the customer. It 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, forgotten or stored in any area of the Italian Cultural Centre. This may include but is not limited to, the bridal room, coat check 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.
- The customer is responsible for any client or guest related 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.
- Please be aware that our food may contain or come into contact with common allergens, such as gluten, dairy, eggs, wheat, tree nuts, peanuts, shellfish, fish, and more. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our reasonable control may alter the formulations of the food we serve, or manufacturers may change their formulations without our knowledge.
- 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.

Breakfast

No Substitutions - Minimum 20 guests

Gran Sasso Breakfast

Chilled Orange, Apple, & Pineapple Juices, Muffins, Croissants, 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 station

29

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 station

27

Healthy Start

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

24

A La Carte Options

Coffee break	3.00/person
Juices (apple, orange)	5.00/L
Juices (pineapple)	5.50/L
Fresh Fruit Mirror	9.00/person
Assorted Muffins	4.00/person
Assorted Cookies	3.00/person

Assorted Pastries (Two per Person)

*Butter Tarts, Cherry, Blueberry, Date Square, Pistachio & Nanaimo Bars, Brownies.....4.75/person
- If adding onto lunch package.....3.75/person

Lunch

Available from 11am until 2pm

No Substitutions - Minimum 30 guests

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 & Tea station

24

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 & Tea station

25

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 & Tea station

20

Pulled Pork on a Bun

Choice of One of Our Soup Options or Tossed Salad, Fresh Kaisers, Hickory smoked Pork Shoulder, Smokey Mayo, House made Slaw, Choice of Roasted Potatoes or French Fries, Coffee & Tea station

22

Soup Options:

Minestrone | Cream of Tomato | Beef Vegetable | Chicken and Orzo | Cream of Broccoli and Cheese | Beef Barley | Pasta Fagioli

(Soup only: \$6)

Appetizers – Price Per Dozen

Shrimp Skewers

Jumbo Shrimp served with Traditional Garlic Butter

30

Skewers

Sun Dried Tomato Marinated Chicken Breast

25

Risotto Balls

Deep fried Risotto Ball with a home-made Tomato Coulis

24

Deep Fried Shrimp

Jumbo Shrimp cooked golden brown, served with Cocktail Sauce & Lemon Wedges

25

Vegetarian Options

Price Per Dozen

Vegetable Mini Spring Rolls

Deep Fried and served with Plum Sauce

23

Pita Chips & Dips (Minimum of 25 People)

served with two (2) of the following options:

Hummus, Guacamole, Olive Tapenades or Spinach & Artichoke Dip

23

Avocado Brushetta

Roma Tomatoes, Fresh Basil and Feta

Cheese on a Baguette with Balsamic Drizzle

23

Skewers

Bocconcini Cheese, Fresh Basil and Cherry Tomatoes with a Balsamic Drizzle

26

Flatbreads

Price Per flatbread

Each Flatbread serves 12-14 slices

Cherry Tomato, Basil & Mozzarella

27

Prosciutto, Mozzarella & Arugula

27

Wild Mushroom, Caramelized Onion, Apple & Fontina Cheese

27

Italian Sausage, Red Onion, Mozzarella & Parmesan

27

Chicken, Feta Cheese & Roasted Red Pepper

27

Olive Tapenade and Goat Cheese

27

BBQ Chicken & Caramelized Onion

27

Pepperoni Pizza

22

4 Cheese Pizza

21

Individual Dinner Selections

Tossed Salad with Tomatoes & Cucumbers

Tossed in our Signature Oil & Vinegar Dressing

Or

Caesar Salad

Served with Casalingo Buns

Vegetables (Choose One Option)

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

Oven Roasted Brussel Sprouts with Pancetta **+ \$3.50**
Asparagus & Red Peppers **+ \$4.50**

Starches (Choose One Option)

Roasted Red Potatoes
Creamy Whipped Potatoes (*Buttered, Garlic or Basil*) with Gravy
Rice Pilaf
Fried Rice
Lemon Basmati Rice

Main (Choose One Option)

Prime Rib

6 oz AAA Beef, Served with a Red Wine Jus

48

Pork Tenderloin Rosa Di Parma

Stuffed with Parmesan and Prosciutto, with a Roasted Garlic Jus

40

Bruschetta Chicken

A 4oz Seared Chicken Breast with a Bruschetta Topping

35

Chicken Marsala (breaded or not)

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

36

Chicken Parmesan

A 6 oz Chicken Breast Topped with Tomato Sauce & Melted Mozzarella

37

Salmon, Blueberry or Pesto Sauce

5 oz Salmon, Served with a Roasted Garlic Jus

37

Dessert (Choose One Option)

Upside Down Crème Brulée with a Rum Butter Sauce |
Cherry or Turtle Cheesecake | Tiramisu |

Family Style options: Cannoli

Coffee & Tea Service

Displays, Appetizers & Additions

Displays

Italian Deli Platter <i>Assortment of Italian Cured Meats, Cheeses & Buns</i>	17
Domestic Cheese and Crackers <i>Selection of Domestic Cheese and Crackers</i>	11
Fresh Vegetables and Dips	8
Fresh Seasonal Fruit	9
Relish Tray <i>Kalamata Olives, Green Olives, Pickled Veg (cauliflower, celery), Pepperoncini, Pickled Eggplant, Dill pickles</i>	5

Buffet Additions

Roast Beef Au Jus <i>Minimum of 50 People for Carvery</i>	14
Gnocchi <i>Traditional Bolognese or Gorgonzola Cream Sauce with Red Peppers and Panchetta.</i>	10
Vegetarian Lasagna (min. 15 people)	13
Meat Lasagna (min. 15 people)	12
Signature Meatballs with Tomato Sauce	8
Perogies with Sour Cream <i>Three per Person</i>	7
Classico Farfalle Rustica <i>Olive Oil, Sun Dried Tomatoes, Olives, Peppers & Fresh Basil</i>	7
Penne Rigate with Tomato Sauce	8
Deep Fried Shrimp (3 or 5 per person) <i>Served with Seafood Sauce & Lemon Wedges</i>	8/12
Rice (Fried or Pilaf)	5

Appetizers

Buffet

Minimum 100 People

Antipasto

Display of Roasted Vegetables, Oven Roasted Tomato Salad
Italian Cheeses* and Cured Meats**, Sliced Italian Breads,
Pickles & Relishes, Seafood Salad

*Mozzarella, Goat Cheese, Provolone, Havarti

**Prosciutto, Capicola, Calabrese, Genoa, Mortadella

19

Family Style

Pepperonata

Medium Italian Sausage, Peppers, Onions & Potato
Stew. Served with Sliced Casalingo Buns

10

Caesar Salad

8

Individual

Shrimp Cocktail

Five Jumbo Shrimp with Cocktail Sauce
& Lemon Wedges

14

Antipasto

Prosciutto, Genoa Salami, Bocconcini, Roma
Tomatoes, Olives and Breadsticks

13

Buffet Dinner Selections

Minimum 30 People

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

Main (Choose One)

Italian Roast Chicken **32**
Italian Herb Crusted Porkloin **32**
Porkloin Salsalita **32**
Porkloin with a Red wine Jus **32**
Eggplant Parm **34**
Porkloin Rosa Di Parma **34**
3 oz Salmon with Blueberry or Pesto Cream **37**
Chicken Marsala **38**
Chicken Parmesan **38**
Roasted Beef (Top Sirloin) **40**
Chicken Cacciatore **40**
Prime Rib **48**

Vegetable (Choose One)

Buttered Baby Carrots & Peas
Vegetable Medley (Green & Yellow Beans & Baby Carrots)
Cauliflower & Broccoli Mix (with Yellow & Orange Coined Carrots)
Green Beans (Almandine, Buttered, or with Mushrooms)
Sweet Glazed Baby Carrots
Oven Roasted Brussel Sprouts with Pancetta + **3.50**
Oven Roasted Carrots + **3.00**
Asparagus with Red Peppers + **4.50**

Starch (Choose One)

Roasted Red Potatoes
Baby Roasted Red Potatoes
Creamy Whipped Potatoes (Buttered, Garlic or Basil), with Gravy
Rice Pilaf
Fried Rice
Lemon Safran Basmati Rice
Fingerling Potatoes with Lemon
Mushroom Risotto
Skin-on Smashed Potatoes with crumbled Gorgonzola

Dessert (Choose One)

Assorted Pastries OR Ice Cream

Coffee & Tea

Specialty Desserts

Cheesecake <i>New York Style Cherry Cheesecake or Turtle</i>	12
Tiramisu <i>The Classic Italian Dessert flavored with Mascarpone Cheese, Kahlua and Espresso</i>	12
Upside Down Crème Brûlée <i>Vanilla Custard with a Rum Butter Sauce</i>	9
Seasonal Fruit Plate <i>(in display)</i>	10

Late Night Snacks Buffets

Available after 10:00pm

Flatbread

See our Flatbread Selection page 4

Chicken Wings *(per lb /8 wings)*

Served with Carrots, Celery Sticks & Dip. Available in BBQ, Dry Cajun, Honey Garlic or Salt & Pepper.

12

Pulled Pork Tacos

*Pulled pork Shoulder, smothered in a smoky BBQ sauce, with a homemade Slaw,
Served on a Flour Tortilla & Cheese, with Lettuce, Tomato, Sour Cream, Salsa, & Onions*

14

Poutine Bar

Served with 3 types of Cheese Curds, Fries & Gravy

10

Sweet Potatoes Fries

Served with a Garlic Aioli

6

Receptions

Deli Selections (Buffet)

Choice of 2 Salads
Tossed | Caesar | Pasta |
Potato (cold or warm)
Dinner Rolls and Butter

Assorted Deli Meats (3) and Cheeses (2)*
Relish & Vegetable Tray with Dips

Coffee & Tea

25

Traditional ***Finger Sandwiches (Buffet)***

Tossed Salad
Egg Salad, Tuna, Ham & Cheese

Coffee & Tea

21

Family Style Reception

Relish Tray
Dinner Rolls and Butter

Assorted Deli Meats (3) and Cheeses (2)*

Assorted Pastries
Coffee & Tea

23

Lasagna (Buffet)

Choice of 1 Salad
Tossed | Caesar
Dinner Rolls and Butter
Choice of Lasagna
Meat | Vegetarian

Coffee & Tea

25

****Deli options:***

Meat: Roasted Beef, Prosciutto, Turkey, Chicken, Ham, Mortadella, Genoa
Cheese: Mozzarella, Marble, Cheddar, Provolone

**Condiments (mayo & mustard) included with deli selections*

To Compliment your Function

Wine Punch

4.5L – Serves Approximately 40 Glasses

50

Hawaiian Fruit Punch

4.5L – Serves Approximately 40 Glasses

Pineapple & Orange Juice, Ginger ale,
Maraschino Cherries, Sliced Oranges

50

Bar Options

Host Bar*

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

Liquor (per oz)	5.30
Beer (per bottle)	5.30
Import/Premium Beer (per bottle)	6.19
House Wine (per 5oz glass)	5.30
House Wine (per 9oz glass)	8.84
House Wine (per 1140ml bottle)	35.39
By Request: Liqueurs (per oz)	

*HST excluded from listed price

Cash Bar**

The drinks are sold on an individual basis.

Liquor (per oz)	6
Beer (per bottle)	6
Import/Premium Beer (per bottle)	7
House Wine (per 5oz glass)	6
House Wine (per 9oz glass)	10
House Wine (per 1140ml bottle)	40
By Request: Liqueurs (per oz)	

**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, Bartender & Wine Server fees apply.
- ❖ You can provide your own Orange, Clamato or Lime Juice for mix, or you will be charged for what is consumed at \$5 per 1L.



