



STONERIDGE INN &  
CONFERENCE CENTRE

CATERING SELECTIONS

## TERMS & CONDITIONS

**MENU SELECTION:** Must be submitted at least eight weeks in advance. Any final changes must be made no less than three weeks in advance. All food and beverage must be provided by the hotel.

The menu selections provided are only suggestions, should any substitutions be desired please consult with our Catering Department. Their knowledge of current and popular selections will ensure a menu that will guarantee your guests satisfaction.

On all food service, provincial sales tax of 8%, service of 15% and GST of 5% will be applied.

All prices are subject to change due to market fluctuations, unless such prices are confirmed in writing. Confirmed prices will be quoted no more than one hundred-eighty (180) days prior to the scheduled function.

In the event Best Western Stoneridge Inn & Conference Centre has more than one function at a given time, the client agrees to begin food service at the contracted time. Should the client not be ready to begin at the contract time, Best Western Stoneridge Inn reserves the right to delay food service until the other event(s) are well underway, and at their contracted start times. We wish to give all parties the attention that they require at their contracted times so as not to jeopardize the timing of their event(s). Best Western Stoneridge Inn agrees the delay will not exceed forty-five (45) minutes. Additional staffing charges may apply for all staff working at the event, including kitchen, service, bar and supervisory staff.

**BEVERAGE AND BAR SELECTIONS:** It is the strict policy of Best Western Stoneridge Inn & Conference Centre that all alcoholic beverages served on the hotel premises be dispensed by hotel bartenders and servers only. No beverages of any kind will be permitted into the facility without written approval.

A special occasions permit is required for all events providing homemade or purchased wines. Please consult with your local LCBO for details and restrictions.

Best Western Stoneridge Inn & Conference Centre wine list is provided. Should a special product be required, we will purchase it on your behalf and apply a corkage fee. It will be sold on a package basis.

Best Western Stoneridge Inn is bound by and complies with the Liquor Licence Act. Stoneridge Inn has the right to refuse sale to an intoxicated person, a person not nineteen years of age, nor will Stoneridge Inn knowingly permit a person under nineteen years of age to have or consume alcohol.

On all beverage service, provincial sales tax of 10%, service of 15% and GST of 5% will be applied.

With a minimum consumption of less than \$500.00 net, per bar, the charge per bartender will be \$20.00 per hour (minimum four hours).

An additional service charge of \$90.00 plus taxes and gratuity will be charged if the client would like staffed wine service.

**GUARANTEE:** Best Western Stoneridge Inn & Conference Centre must be notified 72 hours prior to the function of the number of guests to be served. Guarantees for Sunday and Monday must be given by noon on the previous Thursday. This is the minimum number of guests the client will be billed for. If Client numbers increase after the 72 hours or on the day of the event, the hotel shall endeavour to accommodate. In the event that no guarantee is provided, the client will be charged for the number on the contract.

**CREDIT INFORMATION:** A billing account must be established thirty (30) days prior to the event for charge privileges. Billing terms are net thirty (30) days.

The hotel will prepare a written estimate of the value of the function on a best efforts basis. A non-refundable deposit of up to \$1,000.00 is required at the time of booking. A further deposit of \$2,500.00 is required ninety (90) days prior to the event. The balance of the function estimate must be paid a minimum of three (3) weeks or fifteen (15) business days prior to the event by cash, Interact or certified cheque. Credit card payments will not be

accepted. Please note that all events held on a statutory holiday will result in an additional labour charge based on the number of staff required for the event.

To confirm function space on a definite basis, the client must provide the hotel with written authorization on a Best Western Stoneridge Inn contract or confirmed Banquet Event Order. The hotel reserves the right to release function space which has not been confirmed in writing and no deposit has been received. Best Western Stoneridge Inn & Conference Centre reserves the right to re-assign function space in the event that the clients final confirmed number of guests falls below function room minimums.

**GUIDELINES:** Best Western Stoneridge Inn & Conference Centre cannot be held responsible for any materials, merchandise, articles or items, regardless of value, left in guest rooms, meeting rooms or public areas, at any time. It is the responsibility of the guest to provide security for any such materials, etc., and assume liability for any such loss or damage.

Distribution and use of pins, nails, screws, tape, promotional gummed stickers or labels is strictly prohibited on walls, columns, floors, or other parts of the building or furniture. The hotel reserves the right to inspect all private functions, and the cost to repair any damage as a result of such actions will be charged accordingly to the responsible party at the minimum rate of \$50.00 per occurrence.

Our catering office is happy to accept wedding favours, guest books and wedding cakes (not requiring refrigeration) 24 hours in advance of the wedding function. Wine and special occasion permits should be delivered on the Friday before the event so that wine may be chilled. We request that all such items be delivered only to the Catering office and not directly to the function room. While we aim to do our utmost to assist our guests in this regard, we regret that all such items left on Stoneridge property are at the clients own risk. Furthermore, we do not accept any responsibility for any loss, theft or damage of such items however caused. All items must be removed immediately following an event. A storage fee of \$200.00 plus GST will apply for items left behind by the client. We request that any wedding cakes requiring refrigeration be delivered on the day of the actual function. A handling charge on a per person basis will be charged when wedding cake is cut and served. All wedding cakes must be removed immediately following an event. Best Western Stoneridge Inn is not responsible for any wedding cakes left behind.

If materials or supplies for your function are shipped to the hotel, please be sure to adhere to the following instructions in order to ensure proper handling of your packages: 1) Address each package with the organization's name, function date and contact name, and 2) Notify your catering representative with your shipper's name, your account number and number of packages to be received by the hotel.

Packages will not be received by the hotel more than two days prior to your event. In addition, arrangements for removing packages and materials must be handled upon completion of your function. A labour fee will be assessed if "out of the ordinary" assistance from the hotel personnel is required to handle your packages and materials.

Use of sparkles or confetti of any sort is strictly prohibited. A clean up charge will be automatically levied when confetti is thrown or sparkles are used on Stoneridge property. For guest safety, wedding "bubbles" are only permitted on carpeted areas or outside the building.

As a courtesy to our hotel guests, music must be kept to a moderate level after 11:00 pm. Stoneridge reserves the right to control the volume of music. Music must cease by 1:00 am.

Pyrotechnics are not allowed on Stoneridge property. This includes Disc Jockeys which would use Pyrotechnics as part of their "show". The definition of Pyrotechnics is: a display of fireworks; a combustible substance.

Under the Ontario Fire Code, open flames shall not be permitted in buildings used for public assemblies. Decorative and lighting devices such as open flames shall not be used unless they are securely supported in non-combustible holders and located and protected so that combustible materials will not come into contact with or be ignited by flames. All candle holders shall have two (2) to three (3) inches between the top of the flame and the container or be used in a chimney. Floating candles shall not be used, unless used in a container with two (2) or three (3) inches

between the top of the flame and the container. Candles shall not be "elevated" above table level, unless used in containers satisfying the two (2) to three (3) inch requirement between the flame and the top of the container.

Best Western Stoneridge Inn & Conference Centre is a NON-SMOKING facility and complies with the City of London Non-smoking By-Law. A cleaning fee of a minimum \$100.00 and a maximum of \$1,000.00 will be charged for smoking within the building. An individual charge of \$100.00 will be charged per guest room should individual guests choose to smoke therein.

Your Catering Representative would be pleased to arrange group accommodations for your event. A block of rooms at a group rate would be reserved and held up to thirty (30) days prior to the date of the event. Any rooms not reserved after thirty (30) days would be released for regular sale at market rates. In the instance where a complimentary guest room is offered to the Bride and Groom for use the evening of their reception, the room must be used by the Bride and Groom on said evening and is not transferable.

Due to insurance restrictions, no remaining food with the exception of wedding cake can be removed from the hotel.

Being a good Host means protecting your guests, yourself and others. Although Best Western Stoneridge Inn does carry liability insurance it is the Hotel's recommendation that you, our Client, and the Host of your event obtain additional liability coverage especially when alcohol is being served. Please consult with our Catering Representative for additional information.

Any centrepieces/decorations supplied by the hotel must remain with the hotel. A replacement charge will be billed to the client for any such items which have been removed.

Animals, birds or pets of any description are not permitted. Any exceptions must be accompanied by written authorization.

Additional charges will apply for re-setting function space or for non-contracted set-up charges.

SOCAN LICENCE FEE: a SOCAN (Society of Composers, Authors and Music Publishers of Canada) licence is required if you choose to play music during your event. The tariff for any event without dancing is \$29.56 and an event with dancing is \$59.17, GST will be added to these tariffs. This tariff will be added to your account.

Best Western Stoneridge Inn endeavours to supply all equipment normally necessary for the serving of a function. From time to time, unusual client requests may require rented items. These items will be identified and rental charges for this equipment will be added to the clients bill.

Any audio visual requirements will be provided by Best Western Stoneridge Inn at prevailing rental rates.

Power requirements: A complete list of power requirements must be submitted to your Catering Representative prior to your event for functions which require extensive use of sound and/or lighting requirements above and beyond normal usages.

Power disruption: At present, Best Western Stoneridge Inn & Conference Centre has no independent electric generator and consequently there is a possibility that in the event of a power failure due to natural causes the clients function may be disrupted. Best Western Stoneridge Inn & Conference Centre assumes no responsibility for such a consequential disruption.

Best Western Stoneridge Inn requires for all group's whose size, program or nature indicated such need, the acquisition of security personnel. The company hired is at the discretion of the group, but must be reputable, licensed guard or security agency approved the Hotel Management. If not, security services shall be supplied by the hotel at the client's expense.

COAT CHECK: Coat check services are available if required at a charge of \$1.00 (tax included) per coat/item. When coat check services are not arranged, a coat rack will be available in the function room.

**PARKING:** Best Western Stoneridge Inn & Conference Centre is pleased to provide complimentary parking to all guests of the hotel.

**CANCELLATION & TERMINATION POLICY:** All cancellations must be made in writing and sent to Best Western Stoneridge Inn & Conference Centre by prepaid first class mail or facsimile transmission (fax) or electronic mail (e-mail). Best Western Stoneridge Inn & Conference Centre reserves the right to terminate any function for which payment of the Final/Cost Estimate amount has not been received ten (10) business days prior to the function. Should the event be cancelled due to circumstances beyond control of Best Western Stoneridge Inn & Conference Centre, damages to the customer shall be limited to the following: (for clarification, "days" herein is defined as calendar days.):

- a) All cancellation and termination deposit monies will be non-transferable and non-refundable and the deposit shall be deemed to represent the administrative costs of processing the original booking and reselling the function space.
- b) All cancellation and terminations made between seven (7) and thirty (30) days inclusive prior to the Function Date booked will be charged: (i) one hundred (100) percent of the usual daily room rental, whether applicable to this function or not; and (ii) fifty (50) percent of the total estimated food revenue and fifty (50) percent of the estimated beverage revenue thereof.
- c) All cancellations and terminations made six (6) or less days prior to the function date booked will be charged: (i) one hundred (100) percent of the usual daily room rental, whether applicable to this function or not; and (ii) one hundred (100) percent of the total estimated food revenue and fifty (50) percent of the estimated beverage revenue thereof.

All function bookings are subject to a deposit, plus GST. All deposit monies will be credited to the function invoice. In the event of cancellation/termination, deposit monies will be non-refundable (See Cancellation/ Termination Clause).

Only on receipt of signed contract and if applicable, a deposit, will the function date and space be secured. In the event we have not received this contract and if applicable, a deposit, within fourteen (14) calendar days from the date of this contract, Best Western Stoneridge Inn & Conference Centre reserves the right to release the space for resale without notice. At such time, an Administration Fee plus GST will be charged and deducted automatically from deposit monies on account.

Best Western Stoneridge Inn & Conference Centre reserves the right to cancel any function space up to 90 days prior to the function date.

**PAYMENT OF ACCOUNT:** Best Western Stoneridge Inn & Conference Centre "Function Estimate" amount must be received a minimum of fifteen (15) business days prior to the function date. Any outstanding balance must be paid on the same evening of the function. All accounts are due and payable upon receipt of invoice (error and omission excepted). Late payment will bear interest at the rate of two (2) percent per month, or twenty-four (24) percent per annum on any outstanding invoiced amount. Payments may be made by cheque made payable to Stoneridge Inn, by certified cheque or money order made payable to Stoneridge Inn or by Interact.

All charges, including but not limited to the menu, bar, room rental, are subject to change without notice.

## A LA CARTE MEETINGS

### BREAKFAST

<b>Continental</b>	<b>5.75</b>
Orange, Apple, Grapefruit Juice, Assortment of Danish, Muffins, Croissants, Butter and Preserves, Coffee, Tea	
<b>Healthy Choice (minimum 20)</b>	<b>7.50</b>
Orange, Apple, Grapefruit Juice, Selection of Fruit Yogurt, Sliced Fresh Fruit Mirror, Bagel with Cream Cheese, Tomato, Muesli served with Milk, Herbal Tea	
<b>Wake Up Call (minimum 20)</b>	<b>12.95</b>
Orange, Apple, Grapefruit Juice, Assortment of Muffins, Assorted Cereals, Scrambled Eggs, Bacon, Sausage, Home Fried Potatoes with Onions, White and Whole Wheat Toast, Butter and Preserves, Coffee, Tea	
<b>Stoneridge (minimum 50)</b>	<b>13.25</b>
Orange, Apple, Grapefruit Juice, Assortment of Muffins, Butter, Preserves, Eggs Benedict, Fresh Fruit Salad, Coffee, Tea	

### REFRESHMENT BREAKS

<b>Natural Break</b>	<b>6.95</b>
Selection of Fruit Yogurt, Granola Bars, Selection of Bottled Orange, Apple, Grapefruit, Cranberry, Tomato Juice, Bottled Water, Selection of Herbal and Regular Tea, Fresh Brewed Coffee	
<b>Morning Glory</b>	<b>5.95</b>
Selection of Orange, Apple, Grapefruit Juice, Assortment of Coffee Cakes, Selection of Herbal and Regular Tea, Fresh Brewed Coffee	
<b>Traditional</b>	<b>7.75</b>
Selection of Bottled Orange, Apple, Grapefruit Juice, Assortment of Danish and Croissants, Sliced Fresh Fruit Mirror, Fresh Brewed Coffee	
<b>Cool Retreat</b>	<b>7.15</b>
Fresh Fruit Skewers with Honey Yogurt Dip, Soft Drinks, Bottled Water	
<b>Cookie Monster</b>	<b>6.50</b>
Platter of Assorted Fresh Baked Cookies, Fresh Brewed Coffee, Tea, Soft Drinks	
<b>Jump Start</b>	<b>5.75</b>
Selection of Granola Bars, Assorted Fruit Yogurt, Fresh Brewed Coffee, Tea	
<b>Afternoon Tea</b>	<b>11.50</b>
Fresh Baked Scones, Coffee Cakes, Assorted Tea Sandwiches, Whipped Cream, Butter, Selection of Herbal Tea	

### ADDITIONAL A LA CARTE SELECTIONS

Herbal Teas, each	2.50	Soft Drinks, each	1.75
Bottled Water, each	1.50	Bottled Juice, each	2.75
Fresh Baked Cookies, each	0.95	Whole Fruit Basket, serves 15	25.00
Sliced Fresh Fruit, per person	3.95	Muffins, each	1.45
Danish, each	2.40	Dessert Squares, each	1.75
Donuts, dozen	16.50		

### BUSINESS LUNCH BUFFET

(minimum 15 guests unless otherwise noted) All lunch buffets can be served for dinner (from 3:00 p.m.), a 25% surcharge applies

#### **Time Saver** **12.75**

Crudité's Tray, Mixed Greens with Assorted Dressings, Soup of the Day, Assorted Baguette Sandwiches, Chef's Choice Dessert, Coffee/Tea or Bottled Water

#### **Deli Table** **15.50**

Crudité's Tray, Mixed Greens with Assorted Dressings, Soup of the Day, Selection of Cold Cuts: Roast Beef, Black Forest Ham, Smoked Turkey, Genoa Salami, Tomato and Cucumber, Tuna, Egg Salad, Rolls, Sliced Breads, Butter, Chef's Choice Dessert, Coffee/Tea or Bottled Water

#### **Cold Tortilla Wrap Buffet** **15.50**

Soup of the Day, Mediterranean Bean Salad, Wraps: Grilled Chicken Caesar – Greek Chicken Salad – Grilled Eggplant, Zucchini, Portobello Mushrooms, Red Pepper and Asiago Cheese – Genoa Salami with Capicola, Provolone Cheese and Pesto – Tuna Salad and Havarti Cheese – California Club Smoked Turkey, Bacon, Tomato, Cheese, Cucumber and Lettuce; Chef's Choice Dessert, Coffee/Tea or Bottled Water

#### **Italian Buffet** **14.25**

Caesar Salad, Garlic Bread, Meat Lasagne, Bow-Tie Pasta Primavera, Assorted Brownies, Coffee/Tea or Bottled Water

#### **Chinese Buffet** (minimum 25) **15.50**

Selection of Rolls and Butter, Wonton Soup, Vegetable Egg Roll, Plum Sauce, Stir Fry Chicken, Basmati Rice, Banana Cream Pie, Coffee/Tea or Bottled Water

#### **Greek Buffet** (minimum 25) **16.25**

Selection of Rolls and Butter, Greek Salad, Chicken Souvlaki with Tzaziki Sauce, Rice with Peppers, Sliced Fresh Fruit, Coffee/Tea or Bottled Water

#### **Mexican Buffet** (minimum 30) **15.75**

Tomato, Cucumber, Red Onion Salad with Cilantro-Lime Vinaigrette, Chicken Fajitas served with Guacamole, Salsa, Cheddar Cheese and Sour Cream, Mexican Rice, Coconut Cream Pie, Coffee/Tea or Bottled Water

#### **Texas Buffet** (minimum 30) **15.50**

Western Style Coleslaw, Texas B.B.Q. Chicken, Garlic Mashed Potatoes, Kernel Corn with Sautéed Green and Red Peppers, Rolls, Butter, Lemon Meringue Pie, Coffee/Tea or Bottled Water

#### **Continental Buffet** (minimum 25) **15.25**

Rolls and Butter, Mixed Greens with Assorted Dressings, Beef Stroganoff, Green Beans with Onions and Julienne of Carrots, Rice Pilaf, Chocolate Mousse, Coffee/Tea or Bottled Water

## **ALL-INCLUSIVE MEETINGS**

The All-Inclusive Meeting Package is available for groups of 25 guests or more and includes the following:

Pens & Note Pads	Easel - one per room
Flip Chart & Markers - one per room	Lectern – available in Ballrooms only
Extension Cord – one per room	Screen – one per room
Overhead Projector – one per room	Meeting Room rental charges
Mints	

Additional audio visual available at prevailing rental rates

### **Day Package \$35.00 per person**

Includes: Breakfast, Morning & Afternoon Break, Lunch

### **Day Package with Dinner \$63.00 per person**

Includes: Breakfast, Morning & Afternoon Break, Lunch and Dinner

**All prices quoted are per person and do not include taxes and gratuities**

## **BREAKFAST**

Selection of fruit juices, fresh brewed coffee, tea and choice of one of the following:

- A. Assortment of Morning Pastries, Muffins, Butter & Preserves
- B. Scrambled Eggs, Bacon, Sausage, Home Fries, Toast, Butter & Preserves (\$4.00 per person surcharge)
- C. Sliced Fruit Mirror, Bagels with Cream Cheese, Tomato
- D. Fresh Fruit Skewers with Honey Yoghurt Dip, Assortment of Morning Pastries, Butter & Preserves

## **MORNING BREAK**

Fresh Brewed Coffee, Tea, Assorted Fruit Juices and choice of one of the following:

- Sliced Fruit Tray
- Assorted Granola Bars
- Mini Coffee Cakes

## **LUNCH**

Fresh Brewed Coffee/Tea or Bottled Water  
and choice of one of the following:

- A. Crudités Tray, House Salad with Vinaigrette, Soup of the Day, Assorted Baguette Sandwich, Dessert
- B. Caesar Salad, Garlic Bread, Meat Lasagne, Bow-Tie Pasta Primavera, Assorted Brownies
- C. House Salad with Assorted Dressings, Grilled Chicken Breast with Three Peppercorn Sauce, Rice Pilaf, Medley of Vegetables, Chocolate Mouse
- D. Tomato, Cucumber, Red Onion Salad with Cilantro-Lime Vinaigrette, Chicken Fajitas served with Guacamole, Salsa, Cheddar Cheese and Sour Cream, Mexican Rice, Coconut Cream Pie

## **AFTERNOON BREAK**

Fresh Brewed Coffee, Tea, Assorted Soft Drinks and one of the following:

Sliced Fruit Tray  
Fresh Baked Cookies  
Dessert Squares

## **DINNER**

May be served either buffet style or Plate/French service

Fresh Baked Rolls, Butter, Coffee, Decaffeinated Coffee and Tea

- A.** Chef's Soup of the Day, Grilled Chicken Breast in a Woodland Mushroom Sauce, Medley of Seasonal Vegetables, Rice with Tomato and Peppers, Peach Melba
- B.** Cream of Broccoli Soup, Grilled Pork Medallions with Bordelaise Sauce, Medley of Seasonal Vegetables, Roasted Potatoes, Strawberry Tart
- C.** Stoneridge House Salad with Vinaigrette, Salmon Supreme with Ginger Lime Sauce, Medley of Seasonal Vegetables, Rice Pilaf, Lemon Meringue Pie
- D.** Market Greens with House Vinaigrette, Grilled Top Sirloin Steak with Peppercorn Sauce, Medley of Seasonal Vegetables, Roasted Potatoes, Chocolate Mousse Cake

### Luncheon Selections

Choose from one of the following soup or salad selections:

#### **Soups**

Roasted Red Pepper Soup with Vodka  
Butternut Squash Soup with Caramelized Apples  
Woodland Cream of Mushroom Soup with Fresh  
Tarragon  
Cream of Cauliflower Soup with Chives  
Ginger Carrot Soup  
Sweet and Spicy Caribbean Jump Up Bisque

#### **Salads**

Baby Organic Salad with Raspberry Vinaigrette  
Spinach and Strawberry Salad with Poppyseed  
Vinaigrette  
Green Leaf and Radicchio Salad with House Dressing  
Spinach and Mushroom Salad  
Caesar Salad with Parmesan Cheese, Croutons and  
Creamy Dressing  
Stoneridge Salad with Vinaigrette

#### **Entrees**

All entrees are served with Chef's choice of seasonal vegetables and roasted potatoes, coffee, tea, rolls and butter.  
Please select dessert from list provided.

Choose from one of the following:

Grilled Supreme of Chicken Stuffed with Roasted Red Peppers, Portobello Mushrooms, Spinach, Red Onions and Garlic	\$22.50
Grilled Supreme of Chicken Stuffed with White and Wild Rice, Sundried Tomatoes and Goat Cheese	\$22.50
Orange-Ginger Pork Tenderloin	\$20.95
Chicken Supreme Stuffed with Ham, Mushrooms, Herbs and Cheese	\$22.50
Prime Rib of Beef au Jus	\$24.95
Grilled Atlantic Salmon with Apricot Glaze	\$21.95
Top Sirloin Steak with Herb Lemon Butter	\$22.50
Grilled Supreme of Chicken Breast with Roasted Red Pepper Cream Sauce	\$22.50
Grilled Beef Tenderloin with Cognac Peppercorn Sauce	\$29.95
Duo of Grilled Chicken and Beef Tenderloin with Wild Mushroom Sauce	\$33.00

#### **Desserts**

Choose from one of the selections provided

**Reception Trays**

Serve approximately 25 guests

Selection of Domestic Cheeses with Grapes and Crackers \$87.50

Garden Fresh Crudités with Homemade Dip \$50.00

Array of Sliced Seasonal Fruits & Berries \$75.00

Spinach Dip with Flatbread \$35.00

Also available with Baba Ghanoush or Humus

Hot Artichoke and Parmesan Dip with Pita Triangles \$45.00

Mirror of French Pastries (50 pieces) \$110.00

Chocolate Dipped Strawberry Tray (per piece) \$1.50

Open-faced Sandwiches on French Baguette; Brie Cheese and Grapes, Smoked Salmon & Cream Cheese, Smoked Turkey with Grilled Peppers, Roast Beef & Cornichons, Prosciutto Ham and Melon (25 pieces) \$75.00

Assorted Cocktail Sandwiches (50 pieces) \$65.00

Norwegian Smoked Salmon Garnished with Chopped Boiled Eggs, Capers and Red Onions \$125.00

Shrimp Cocktail (50 Pieces) with Seafood Sauce and Lemon \$95.00

Assorted Cold Meat Platter (4 oz per person) with Condiments and Assorted Rolls \$99.95

## **HORS D'OEUVRES SELECTIONS**

(priced by the dozen)

Smoked Salmon with Cream Cheese and Capers	21	Individual Shrimp Cocktail, Sauce	24
Crab Cake	20	Spring Rolls, Asian Dipping Sauce	17
Proscuitto and Melon	18	Beef Meatballs, Barbecue Sauce	12
Mini Quiche Lorraine	20	Baked Chicken Quesedilla Triangles	12
Chicken Satay	19	Basil & Pesto Bacon wrapped Scallops	18
Beef Satay	22	“Sips of Soup” Choice of Hot or Cold Soup served in Shooter Glass:	
Mini Beef Wellington in Puff Pastry Pouch	19	Gazpacho, Tomato, Ginger Carrot, Roasted Red Pepper, Wild Mushroom, Butternut Squash	6
Wonton Shrimp with Chili Dipping Sauce	21	Wonton Shrimp, Soy Chilli Glaze	21
Spanakopita with Plum Dipping Sauce	16	Stuffed Mushroom Caps with Crab	21

## **LATE NIGHT SELECTIONS**

### Traditional Late Night Buffet

Selection of Cold Cuts, Sliced Cheese, Tomatoes, Cucumbers, Sliced Pickles  
Black and Stuffed Olives  
Assortment of Breads and Rolls  
Tuna, Egg Salad, Bite Size Pastry Squares  
\$9.75

### Assorted Pizza

Assortment of pizzas including cheese; pepperoni, classic – cheese, pepperoni, green onion, mushroom; vegetarian and Hawaiian  
\$14.95  
per 12 slice pizza  
(suggested quantity 1.5 pieces/person)

### Taco Station

(minimum 40 guests)  
Soft Taco Shells, Cheese, Salsa, Sour Cream, Seasoned Ground Beef, Guacamole, Shredded Lettuce, Diced Tomatoes  
\$9.75

### Nacho Station

(minimum 25 guests)  
Tortilla Chips, Shredded Cheese, Green Onion, Salsa, Sour Cream, Guacamole, Diced Tomatoes  
\$6.95

### Chef Carved Top Sirloin of Beef

(minimum 50 guests)

Assorted Rolls and Breads

Assorted Gourmet Mustards, Mayonnaise, Horseradish

\$9.50

### Chocolate Fountain

(minimum 75 guests)

23” Sephra Chocolate Fountain with your choice of Milk, Dark or White Chocolate

\$5.75 per person

(includes assorted dippers)

Assorted Dippers – may include: fresh fruit such as strawberries, cantaloupe, honey dew, pineapple; marshmallows; pretzels, oreo cookies; rice krispie squares; assorted dessert squares/brownies  
\$2.50 per person

### Sweet Table

(minimum 60 guests)

Cheese Tray with Dried Fruit and Assorted Crackers

Basket of Whole Fresh Fruit

Assortment of Cakes and Pastry

Coffee, Tea

\$12.95

## Dinner Selections

Choose from one of the following soup or salad selections:

### **Soups**

Roasted Red Pepper Soup with Vodka  
Butternut Squash Soup with Caramelized Apples  
Woodland Cream of Mushroom Soup with Fresh  
Tarragon  
Cream of Cauliflower Soup with Chives  
Ginger Carrot Soup  
Sweet and Spicy Caribbean Jump Up Bisque

### **Salads**

Baby Organic Salad with Raspberry Vinaigrette  
Spinach and Strawberry Salad with Poppyseed  
Vinaigrette  
Green Leaf and Radicchio Salad with House Dressing  
Spinach and Mushroom Salad  
Caesar Salad with Parmesan Cheese, Croutons and  
Creamy Dressing  
Stoneridge Salad with Vinaigrette

### **Entrees**

All dinners are served with medley of seasonal vegetables, roasted potatoes, coffee, tea, rolls and butter.  
Please select dessert from list provided.

Choose from one of the following:

Grilled Supreme of Chicken Stuffed with Roasted Red Peppers, Portobello Mushrooms, Spinach, Red Onions and Garlic	\$29.95
Grilled Supreme of Chicken Stuffed with White and Wild Rice, Sundried Tomatoes and Goat Cheese	\$29.95
Orange-Ginger Pork Tenderloin	\$27.95
Chicken Supreme Stuffed with Ham, Mushrooms, Herbs and Cheese	\$29.95
Prime Rib of Beef au Jus	\$32.95
Grilled Atlantic Salmon with Apricot Glaze	\$28.95
Top Sirloin Steak with Herb Lemon Butter	\$29.95
Grilled Supreme of Chicken Breast with Roasted Red Pepper Cream Sauce	\$29.95
Grilled Beef Tenderloin with Cognac Peppercorn Sauce	\$36.95
Duo of Grilled Chicken and Beef Tenderloin with Wild Mushroom Sauce	\$44.00

### Buffet Dinner Selection #1

Mixed Green Salad with Assorted Dressings  
Potato Salad  
Three Bean Salad with Herbs  
Tomato, Pepper and Onion Salad  
Oriental Pasta Salad  
Crudités with Homemade Dip  
  
Chicken Breast with Peppercorn Sauce  
Roast Beef with Mushroom Sauce  
Cheese Tortellini with Rose Sauce and Spinach  
Medley of Seasonal Vegetables  
Mexican Rice  
  
Dessert selection from list provided  
(choose one – plated)  
Coffee, Tea  
  
\$34.50

Chef Carved Roast Beef add \$75.00

### Dinner Buffet Selection #2

Caesar Salad with Creamy Dressing Croutons and  
Parmesan Cheese  
Oriental Pasta Salad  
Green Bean Salad with Tomatoes and Onions  
Potato Salad  
Seafood Salad  
Grilled Vegetables Platter with Balsamic Vinaigrette  
  
Chef Carved Roast Prime Rib of Beef au Jus  
Grilled Chicken Breast with Roasted Red Pepper  
Cream Sauce  
Medley of Seasonal Vegetables  
Roasted Potatoes with Garlic and Oregano  
Bow Tie Pasta Florentine  
  
Dessert selection from list provide  
(choose one – plated)  
Coffee, Tea

\$39.50

## ALL-INCLUSIVE WEDDINGS

The All-Inclusive Wedding Package is available for groups of 60 guests or more and includes the following:

One hour Host Bar prior to Dinner (includes standard liquor, domestic beer, house wine, soft drinks, fruit juices), Domestic Cheese Tray, Garden Crudités Tray

Up to three 750 ml bottles of House Wine per table, calculated on tables of 10 guests

Complimentary Late Night Chocolate Fountain with assorted dippers, coffee and tea service

Complimentary Cake Cutting Service

All taxes and gratuities

Maximum four hours Host Bar following Dinner (includes standard liquor, domestic beer, house wine, soft drinks, fruit juices). Additional hours or part thereof are available at an extra charge of \$15.70 per person. Guests attending Reception only – surcharge applies. Bar service must terminate at 1:00 am.

Additional liquor liability/event insurance is recommended.

Candelabra on head table, centrepieces on all guest tables, complimentary insert cards for invitations with group rate information and directions, outdoor

watergardens and indoor fireplace for wedding photographs, complimentary accommodations for Bride and Groom, special guest room rates, all taxes and gratuities.

## All-Inclusive Dinner Selections

Choose from one of the following soup or salad selections:

### Soups

Roasted Red Pepper Soup with Vodka  
Butternut Squash Soup with Caramelized Apples  
Woodland Cream of Mushroom Soup with Fresh Tarragon  
Cream of Cauliflower Soup with Chives  
Ginger Carrot Soup  
Sweet and Spicy Caribbean Jump Up Bisque

### Salads

Baby Organic Salad with Raspberry Vinaigrette  
Spinach and Strawberry Salad with Poppyseed Vinaigrette  
Green Leaf and Radicchio Salad with House Dressing  
Spinach and Mushroom Salad  
Caesar Salad with Parmesan Cheese, Croutons and Creamy Dressing  
Stoneridge Salad with Vinaigrette

## Entrees

All dinners are served with medley of seasonal vegetables, roasted potatoes, coffee, tea, rolls and butter. Please select dessert from list provided.

Choose from one of the following:

Grilled Supreme of Chicken Stuffed with Roasted Red Peppers, Portobello Mushrooms, Spinach, Red Onions and Garlic	\$91.25
Grilled Supreme of Chicken Stuffed with White and Wild Rice, Sundried Tomatoes and Goat Cheese	\$91.25
Orange-Ginger Pork Tenderloin	\$88.00
Chicken Supreme Stuffed with Ham, Mushrooms, Herbs and Cheese	\$91.25
Prime Rib of Beef au Jus	\$95.25
Grilled Atlantic Salmon with Apricot Glaze	\$91.25
Top Sirloin Steak with Herb Lemon Butter	\$91.25
Grilled Supreme of Chicken Breast with Roasted Red Pepper Cream Sauce	\$91.25
Grilled Beef Tenderloin with Cognac Peppercorn Sauce	\$100.25
Duo of Grilled Chicken and Beef Tenderloin with Wild Mushroom Sauce	\$109.50

ALL-INCLUSIVE BUFFET SELECTIONS

Buffet Dinner Selection #1

Mixed Green Salad with Assorted Dressings  
Potato Salad  
Three Bean Salad with Herbs  
Tomato, Pepper and Onion Salad  
Oriental Pasta Salad  
Crudités with Homemade Dip

Chicken Breast with Peppercorn Sauce  
Roast Beef with Mushroom Sauce  
Cheese Tortellini with Rose Sauce and Spinach  
Medley of Seasonal Vegetables  
Mexican Rice

Dessert selection from list provided  
(choose one – plated)  
Coffee, Tea

\$97.25

Chef Carved Roast Beef add \$75.00

Dinner Buffet Selection #2

Caesar Salad with Creamy Dressing Croutons and  
Parmesan Cheese  
Oriental Pasta Salad  
Green Bean Salad with Tomatoes and Onions  
Potato Salad  
Seafood Salad  
Grilled Vegetables Platter with Balsamic Vinaigrette

Chef Carved Roast Prime Rib of Beef au Jus  
Grilled Chicken Breast with Roasted Red Pepper  
Cream Sauce  
Medley of Seasonal Vegetables  
Roasted Potatoes with Garlic and Oregano  
Bow Tie Pasta Florentine

Dessert selection from list provide  
(choose one – plated)  
Coffee, Tea

\$103.50

## Desserts

Choose from one of the following individual selections:

- Chocolate Mousse Cake
- White Chocolate Mousse Cake
- Chocolate Pyramid
- Baked Alaska – A thick log style ice cream dessert topped with a light meringue coating then lightly toasted to perfection
- Ice Cream Crepe – Traditional crepe filled with a rich vanilla gelato, a raspberry ribbon and topped with a chocolate drizzle
- Sorbet Filled Lemon – Lemon, cored out and refilled with natural sorbet
- Chocolate Pear – Pear shaped rich vanilla gelato dipped in chocolate
- Tartufo Royale – Dutch chocolate gelato cradling a raspberry sorbet centre and coated with cocoa
- Chocolate Raspberry Blossom – Chocolate gelato with raspberry sorbet centre covered in chocolate on a chocolate cookie

### Signature Desserts...add \$1.00

- Tiramisu
- White & Dark Chocolate Mousse Cake
- Blueberry Cheese Cake
- Cherry Cheese Cake
- New York Style Cheese Cake

**WINES BY THE BOTTLE**

<b>Red Wine</b>	
Merlot/Malbec, Trapiche Astica, Argentina	20
Cabernet Sauvignon, Argento, Argentina	23
Syrah, Trapiche, Argentina	22
Merlot, Forestville, California	23
Shiraz Cabernet, Rosemount Diamond Blend, Australia	29
Cotes du Rhone, Louis Bernard, France	23
Beaujolais, Superieur Bouchard Aine et Fils, France	28
Malbec, Trapeche Reserve, Argentina	25
Pinot Noir, Lindemans Bin 99, Australia	29

<b>White Wine</b>	
Sauvignon/Semillon, Trapiche Astica, Argentina	20
Pinot Grigio, Italia, Italy	25
Gewurtztraminer-Riesling, VQA, Strewn, (2) Ontario	24
Sauvignon Blanc, Errazuriz, Chile	25
Chardonnay, Errazuriz, Chile	25

<b>Blush Wine</b>	
White Zinfandel, Sutter Home, California	21

<b>Sparkling Wine</b>	
Martini & Rossi, Asti Spumante, Italy	30
Freixenet Cordon Negro Brut, Spain	33
Henkell Trocken, Germany	32
Chardonnay Pinot Noir, Jacob's Creek, Australia	34
Non Alcoholic Sparkling Wine	10

<b>PUNCH</b>	
Non-Alcoholic Punch (4 gallons)	64
Alcoholic Punch (4 gallons)	106

<b>CORKAGE FEE</b>	
750 ml bottle	10
1500 ml bottle	18

**BAR CHARGES**

For bar revenue of less than \$500.00 before taxes, a bartender charge of \$20.00 per hour (minimum 4 hours) will apply.

An additional service charge of \$90.00 plus taxes and gratuities will be applied if client would like staffed wine service.

**HOST BAR**

Standard Liquor (1 oz.)	3.91
Premium Liquor (1 oz.)	4.78
Liqueurs (1 oz.)	5.22
Cocktails (1 oz.)	5.00
Coolers (341 ml)	5.00
Domestic Beer (341 ml)	3.91
Domestic Premium Beer (341 ml)	4.57
Imported Beer (341 ml)	4.78
House Wine (6 oz.)	4.78
Soft Drinks	1.34
Fruit Juices	2.21

**CASH BAR**

Prices include taxes

Standard Liquor (1 oz.)	4.50
Premium Liquor (1 oz.)	5.50
Liqueurs (1 oz.)	6.00
Cocktails (1 oz.)	5.75
Coolers (341 ml)	5.75
Domestic Beer (341 ml)	4.50
Domestic Premium Beer (341 ml)	5.25
Imported Beer (341 ml)	5.50
House Wine (6 oz.)	5.50
Soft Drinks	1.50
Fruit Juices	2.50

**HOSPITALITY PACKAGE**

(minimum 10 people, maximum 30)

Juices - including orange juice, Clamato juice, cranberry juice; Assorted soft drinks - including tonic, soda, gingerale, Coke, Diet Coke, Sprite; Garnishes – including lemons and limes; The Essentials – glasses, paper napkins, straws (per person).....4.50

A self-serve hospitality bar is available and charged on consumption. Some restrictions apply. Please consult with our catering representative.