



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, HST of 13% and service of 15% 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, HST of 13% and service of 15% 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 HST 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 \$250.00 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 with the exception of service animals.

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, HST 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 HST. 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 HST 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.

ALA CARTE MEETINGS

BREAKFAST

Continental	5.75
Chilled Fruit Juices, Coffee, Tea, Assortment of Danish, Muffins, Croissants, Butter and Preserves	
Deluxe Continental (minimum 15)	8.95
Chilled Fruit Juices, Coffee, Tea, Assortment of Danish, Muffins, Croissants, Butter and Preserves, Bagels and Cream Cheese, Sliced Fresh Fruit Mirror, Selection of Fruit Yogurt	
Healthy Choice (minimum 15)	7.50
Chilled Fruit Juices, Coffee, Tea, Selection of Fruit Yogurt, Sliced Fresh Fruit Mirror, Bagel with Cream Cheese	
Wake Up Call (minimum 20)	12.50
Chilled Fruit Juices, Coffee, Tea, Scrambled Eggs, Bacon, Sausage, Home Fried Potatoes with Onions, White and Whole Wheat Toast, Butter and Preserves	
Country Breakfast (minimum 50)	15.50
Chilled Fruit Juices, Coffee, Tea, Fresh Fruit Salad, Assorted Fruit Yogurt, Scrambled Eggs, Bacon, Sausage, Home Fried Potatoes with Onions, White and Whole Wheat Toast, Butter, Preserves, French Toast with Maple Syrup	

REFRESHMENT BREAKS

Coffee, Tea, Sliced Fresh Fruit	5.00
Coffee, Tea, Granola Bars	3.50
Coffee, Tea, Whole Fruit Basket	3.00
Coffee, Tea, Fresh Baked Cookies (2 per person)	3.40
Coffee, Tea, Mini Coffee Cakes (2 per person)	3.40
Coffee, Tea, Dessert Squares	3.75
Assorted Ice Cream Sundaes (Strawberry, Double Chocolate, Orange Sorbet, Vanilla Frozen Yogurt) Ice Cream Sundaes are Gluten Free and Peanut – Nut Free	3.25
Coffee, Tea, Crisp Seasonal Vegetables with Ranch Dip	5.00
Assorted Soft Drinks and Bottled Water, Assorted Potato Chips (42g bags)	3.50

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	1.65	Dessert Squares, each	1.75

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
Crudités Tray, Mixed Greens with Assorted Dressings, Soup of the Day, Assorted Baguette Sandwiches, Chef's Choice Dessert, Coffee, Tea	
Deli Table	15.50
Crudités 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	
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 Capiccolo, 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	
Italian Buffet	14.25
Caesar Salad, Garlic Bread, Meat Lasagne, Bow-Tie Pasta Primavera, Assorted Brownies, Coffee, Tea	
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	
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	
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	
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	
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	

EXECUTIVE PACKAGES
(priced per person)

Basic	\$10
On Arrival: Coffee, Tea, Juice, Breakfast Pastries	
Mid-Morning: Refresh Coffee, Tea	
Mid-Afternoon: Refresh Coffee, Tea	
 Plus	 \$12
On Arrival: Coffee, Tea, Juice, Breakfast Pastries	
Mid-Morning: Refresh Coffee, Tea	
Mid-Afternoon: Refresh Coffee, Tea, Soft Drinks, Cookies	
 Executive	 \$15
On Arrival: Coffee, Tea, Juice, Sliced Fruit Tray, Fruit Yogurt, Bagels with Cream Cheese	
Mid-Morning: Refresh Coffee, Tea	
Mid-Afternoon: Refresh Coffee, Tea, Selection of Ice Cream Sundaes	
 Executive Plus	 \$20
On Arrival: Coffee, Tea, Juice, Breakfast Pastries	
Mid-Morning: Refresh Coffee, Tea	
Working Lunch: Pasta Salad, Vegetable Crudités, Assorted Baguette Sandwiches, Assorted Squares	
Refresh Coffee, Soft Drinks, Bottled water	
Mid-Afternoon: Refresh Coffee, Tea	
 Extras	
Coffee, 50 cup urn	\$75.00
Decaffeinated Coffee, 50 cup urn	\$85.00
Tea, 50 cup urn	\$75.00
Coffee, 10 cup urn	\$15.00
Tea, 10 cup urn	\$15.00
 Audio Visual Equipment Rentals	
Projection Screen	\$ 25.00
LCD/Data Projector	\$ 95.00
Laptop Computer	\$ 85.00
Lavaliere Microphone	\$ 95.00
32" Flat Panel Television	\$ 95.00
42" Plasma Television	\$200.00
DVD Player	\$ 20.00
Powered Speaker	\$ 65.00
Mixer with DI Box	\$ 50.00
Pads and Pens	\$ 1.75
Technical Support (per person, per hour)	\$ 55.00

Please ask for discounted rates for multi-day rentals.

MEETING ROOM DETAILS & RENTAL COSTS

Town & Country Ballroom

Square Footage:	3,300	Size:	75' x 54'
Ceiling Height:	12'	Room Feature:	Windows
Reception:	300	Dining:	250
Dinner/Dance:	200	Theatre:	300
Classroom:	150	Cabaret :	120
Hollow Square:	60	Exhibit:	24
Daily Rental:	\$800	Discount Rate*:	\$250

Somerset Ballroom

Square Footage:	2,106	Size:	39' x 54'
Ceiling Height:	11.5'	Room Feature:	Fireplace
Reception:	200	Dining:	160
Dinner/Dance:	120	Theatre:	200
Classroom:	120	Cabaret :	100
Hollow Square:	48	Exhibit:	13
Daily Rental:	\$600	Discount Rate*:	\$200

Townsend Ballroom

Square Footage:	1,521	Size:	39' x 39'
Ceiling Height:	11.5'	Room Feature:	Fireplace
Reception:	120	Dining:	80
Dinner/Dance:	60	Theatre:	120
Classroom:	50	Cabaret :	48
Hollow Square:	36	U-Shape:	30
Daily Rental:	\$400	Discount Rate*:	\$175

West Meeting Room

Square Footage:	700	Size:	32' x 23'
Ceiling Height:	9'	Room Feature:	Windows
Theatre:	80	Classroom:	27
Boardroom:	25	Hollow Square:	25
Daily Rental:	\$150		

South Meeting Room

Square Footage:	500	Size:	18' x 28'
Ceiling Height:	9'	Theatre:	60
Classroom:	20	Boardroom:	20
Hollow Square:	20	Daily Rental:	\$125

East Meeting Room

Square Footage:	270	Size:	12' x 23'
Ceiling Height:	9'	Room Feature:	Windows
Theatre:	20	Classroom:	10
Boardroom:	16	Daily Rental:	\$100

*Room discount applies with minimum order of breakfast and business lunch buffet.

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 chilled 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
- D. Fresh Fruit Skewers with Honey Yogurt 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 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
Ice Cream Sundaes

DINNER

May be served either buffet style or Plate/French service

Fresh Baked Rolls, Butter, 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, Carrot 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

Selection of Imported and Domestic Cheese with Grapes, Crackers and Breads \$125.00

Garden Fresh Crudité's 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

Assorted Tea Sandwiches (50 pieces) \$65.00

Baguette Platter – a selection of roast beef, turkey, ham, egg salad, tuna salad and vegetarian fillings, served on a baguette with lettuce and tomato \$105.00

Assorted Cold Meat Platter (4 oz per person) with sliced meats, including turkey, ham, roast beef, salami, lettuce, tomato with condiments and assorted rolls \$140.00

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

Freshly Prepared Salads – Choice of creamy potato, coleslaw, Caesar salad, tossed greens, Italian pasta \$32.00

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

Shrimp Cocktail (50 Pieces) with Seafood Sauce and Lemon \$150.00

Assorted Dessert Squares, 50 pieces \$87.50

Chocolate Dipped Strawberry Tray (per piece) \$1.50

Mirror of French Pastries (48 pc) \$130.00

HORS D'OEUVRES SELECTIONS

(priced by the dozen)

VEGETARIAN

Spanakopita	18
Eggplant Crisps topped with mozzarella, sundried tomato, fresh oregano	18
Spring Rolls, Asian Dipping Sauce	18
Stuffed Mushroom Caps with Polenta	21
Stuffed Mushroom Caps with Leek, Fennel and Goat Cheese	20
Golden Ravioli with Arrabbiata Sauce	16
Chevre Grapes – grapes stuffed with goat cheese and pistachio nuts	20
Cherry Tomatoes with White Bean Puree	19
Snow Peas with Herb Cheese Filling	19
Cherry Tomatoes with Roquefort and Watercress	19
Grilled Zucchini Canapés	18
Toasted Goat Cheese and Shredded Beet Crostini	20
Caprese Crostini – tomatoes, mozzarella and basil on crostini	20
Skewered Tortellini with Parmesan Lemon Dip	18
Tiny Twice Baked Potatoes	20

CHICKEN

Chicken Satay with Asian dipping sauce	22
Baked Chicken Quesdilla Triangles	12

BEEF

Beef Satay with Asian dipping sauce	22
Mini Beef Wellington in Puff Pastry Pouch	22
Beef Meatballs, Barbecue Sauce	15

SEAFOOD

Smoked Salmon with Cream Cheese and Capers	24
Crab Cake	24
Wonton Shrimp with Chili Dipping Sauce	24
Individual Shrimp Cocktail, Sauce	24
Basil & Pesto Bacon Wrapped Scallops	24
Wonton Shrimp, Soy Chilli Glaze	24
Stuffed Mushroom Caps with Crab	22
Snow Peas with Crabmeat Filling	22
Shrimp, Cucumber and Dill Butter Canapés	24
Prosciutto Wrapped Shrimp	28

OTHER

Prosciutto and Melon	20
Mini Quiche Lorraine	20
“Sips of Soup” Choice of Hot or Cold Soup served in Shot Glass: Gazpacho, Tomato, Ginger Carrot, Roasted Red Pepper, Wild Mushroom, Butternut Squash	8

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

(Minimum 80 guests)

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
Rice Pilaf

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

\$34.50

Chef Carved Roast Beef add \$75.00

Dinner Buffet Selection #2

(minimum 80 guests)

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

(minimum 80 guests)

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

Rice Pilaf

Dessert selection from list provided

(choose one – plated)

Coffee, Tea

\$97.25

Chef Carved Roast Beef add \$75.00

Dinner Buffet Selection #2

(minimum 80 guests)

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:

Cakes

Tiramisu Cake

White Chocolate Clouds – a hexagon shaped fluffy white chocolate mousse with a hint of raspberry in the centre

White Chocolate Cheesecake

Chocolate Berry Cheesecake

Raspberry Swirl Cheesecake

Chocolate Swirl Cheesecake

Cappuccino Cheesecake

Ice Cream

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

Death by Chocolate – indicative of the name, this rich dark Belgian chocolate mousse nestles on a chocolate genoise

Tri-Coloured Pyramid – white chocolate, milk chocolate and dark chocolate mousses layered in a triangular shape, intricately held with chocolate triangles

COCTAIL RECEPTIONS

Cocktail Receptions are limited to begin at 7:00 pm and end at 1:00 am

Platters/Stations:

Garden Fresh Crudités with Homemade Dip
Selection of Domestic Cheeses with Grapes & Crackers
Array of Sliced Seasonal Fruits & Berries
Assorted Finger Sandwiches (3 per person)

Passed Items:

Selection of Cold Canapés (2 per person)
Individual Shrimp Cocktail with Traditional Cocktail Sauce (1 per person)
Selection of Hot Hors d'Oeuvres (4 per person)

\$26.95 per person

includes cake cutting service (self-serve), coffee & tea portions will reflect number of guests

Cold Canapé Selections:

Cherry Tomatoes with White Bean Puree
Cherry Tomatoes with Roquefort and Watercress
Grilled Zucchini Canapés
Snow Peas with Herb Cheese Filling
Sips of Soup – Gazpacho

Hot Hors d'Oeuvres Selections:

Spanakopita
Spring Rolls with Asian Dipping Sauce
Mini Quiche Lorraine
Golden Ravioli with Arrabbiata Sauce
Skewered Tortellini with Parmesan Lemon Dip
Beef Meatballs
Baked Chicken Quesadilla Triangles

ALL-INCLUSIVE COCTAIL RECEPTIONS

The All-Inclusive Cocktail Reception Wedding Package is available for groups of 60 guests or more and is limited to begin at 7:00 pm and end at 1:00 am and includes the following:

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, tax and gratuity

Complimentary Cake Cutting Service (self-service)

Maximum six hours Host Bar (includes standard liquor, domestic beer, house wine, soft drinks, fruit juices)

Platters/Stations:

Domestic & Imported Cheeses with Grapes, Crackers & Breads
Garden Fresh Crudités with Homemade Dip
Array of Sliced Seasonal Fruits & Berries
Norwegian Smoked Salmon with Traditional Garnish
Chocolate Fountain with assorted dippers
Coffee and Tea

Passed Items:

Selection of Cold Canapés (2 per person)
Individual Shrimp Cocktail with Traditional Cocktail Sauce (1 per person)
Selection of Hot Hors d'Oeuvres (4 per person)

\$78.75 per person

Cold Canapé Selections:

Shrimp, Cucumber and Dill Canapés
Prosciutto and Melon
Caprese Crostini – tomatoes, mozzarella and basil
Grilled Zucchini Canapés
Cherry Tomatoes with White Bean Puree
Cherry Tomatoes with Roquefort and Watercress

Hot Hors d'Oeuvres Selections:

Chicken Satay with Asian dipping sauce
Beef Satay with Asian dipping sauce
Beef Meatballs
Wonton Shrimp, Soy Chilli Glaze
Stuffed Mushroom Caps with Crab
Spanakopita
Mini Quiche Lorraine
Golden Ravioli with Arrabbiata Sauce
Spring Rolls with Asian Dipping Sauce
Sips of Soup

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
\$19.95
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

WINES BY THE BOTTLE

Red Wine	
Merlot/Malbec, Trapiche Astica, Argentina	22
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
White Wine	
Sauvignon/Semillon, Trapiche Astica, Argentina	22
Pinot Grigio, Italia, Italy	25
Gewurtztraminer-Riesling, VQA, Strewn, (2) Ontario	24
Sauvignon Blanc, Errazuriz, Chile	25
Chardonnay, Errazuriz, Chile	25
Blush Wine	
White Zinfandel, Sutter Home, California	22
Sparkling Wine	
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
PUNCH	
Non-Alcoholic Punch (4 gallons)	64
Alcoholic Punch (4 gallons)	106
CORKAGE FEE	
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.

HOLIDAY 2010

All Holiday Menus are accompanied by assorted rolls, butter, coffee and tea

Selection #1

Mandarin Oranges over Spinach drizzled with Honey
Poppyseed Dressing

Roast Turkey Breast with Cranberry-Orange Sauce
Winter Root Vegetables with Herbs
Yukon Gold Potatoes with Roasted Garlic

Cappuccino Cheesecake

\$31.95

Selection #2

Beet, Blue Cheese and Walnut Salad

Roast Prime Rib of Beef au Jus
Winter Root Vegetables with Herbs
Roasted Red Skinned Potatoes with Garlic and Herbs

Turtle Cheesecake

\$33.95

Selection #3

Sweet Potato and Corn Bisque

Roasted Honey Glazed Ham
Winter Root Vegetables with Herbs
Roasted Yukon Gold Potatoes

Individual Chocolate Mousse Cake

\$30.50

Selection #4

Apple and Pumpkin Bisque

Roast Tenderloin of Beef, Cognac Peppercorn Sauce
Winter Root Vegetables with Herbs
Monte Carlo Twice Baked Potato

Eggnog Cheesecake

\$39.95

Selection #5

Stoneridge House Salad with House-made
Vinaigrette

Duo of Roast Turkey Breast with Cranberry-Orange
Sauce and Roasted Honey Glazed Ham
Winter Root Vegetables with Herbs
Roasted Red Skinned Potatoes

Traditional Carrot Cake

\$34.95

HOLIDAY BUFFET SELECTION

(minimum 50 guests)

Caesar Salad with Parmesan Cheese and Croutons
Oriental Pasta Salad
Crab Salad
Three Bean Salad

Roast Turkey with Apple Sage Dressing,
Giblet and Cranberry Sauce
Roast Top Sirloin of Beef au Jus
Cheese Tortellini with Spinach, Rose Sauce
Winter Root Vegetables with Herbs
Roasted Yukon Gold Potatoes

Ice Cream Crepe

\$34.95

HOLIDAY DELUXE BUFFET SELECTION

(minimum 80 guests)

Caesar Salad with Parmesan Cheese and Croutons
Greek Salad with Feta Cheese and Olives
Oriental Pasta Salad
Crab Salad
Three Bean Salad

Roast Turkey with Apple Sage Dressing,
Giblet and Cranberry Sauce
Prime Rib of Beef au Jus, carved
Cheese Tortellini with Spinach, Rose Sauce
Winter Root Vegetables with Herbs
Roasted Red Skin Potatoes with Garlic

Sweet Table
Sliced Fruit Tray
Assorted Pies and Cakes

\$44.95