



STAY, MEET & DINE™

MONTE CARLO INNS™
EVENTS CATERING PACKAGE

Monte Carlo Inns™
Your Home Away From Home™



CATERING MENU

Buffet Brunch Selections

20 person minimum, taxes and gratuities not included

Basic Brunch

\$26.95 per person

Assorted Breads
Mixed Green Salad

Scrambled Eggs, Bacon & Sausage

Penne Aglio e Ooglio
Chicken Parmesan
Medley of Seasonal Vegetables
Roasted Herb Potatoes

Freshly Baked Assorted Danishes
Coffee, Tea & Juices

Special Brunch

\$30.95 per person

Assorted Breads
Caesar or Garden Salad

Choice of Soup
Mushroom, Broccoli Cheddar, or
Tomato Parmesan

Veggie Scrambled Eggs, Bacon,
Sausage & Baked beans

Rigatoni Primavera
Roasted Chicken Supreme
Medley of Seasonal Vegetables
Roasted Herb Potatoes

Chocolate Cake
Coffee, Tea & Juices

Brunch Royale

\$35.95 per person

Assorted Breads
Caesar or Garden Salad
Pasta Salad or Chickpea Salad
Antipasto Platter

Cheesy Scrambled Eggs, Bacon,
Sausage, Hash Browns
Belgium Waffles with Berries and
Whip cream

Fettuccini Alfredo
Chicken Cordon Bleu
Medley of Seasonal Vegetables
Roasted Herb Potatoes

Fruit Tray or Fruit Salad
Cake of the Day or Pie of the Day
Coffee, Tea & Juices

All menus include non alcoholic beverages
If you have any food allergies, please notify us

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CATERING MENU

Dinner Buffet Selections

Taxes and gratuities not included

Venice

\$39.95 per person

Dinner Rolls

Harvest Vegetable Soup

Caesar Salad

or

Mixed Green Salad with Balsamic
Vinaigrette

Grilled Chicken with a Sautéed
Mushrooms & Onions Demi Glaze

All served with Chef's Vegetable
Medley and Roasted Mini Red Potatoes

Sliced Fruit Platter

or

Assorted Pastries Platter

Freshly Brewed Arabica Coffee & a
Selection of Herbal Tea

Sardinia

\$49.95 per person

Dinner Rolls

Broccoli & Aged Cheddar Soup

or

Mixed Green Salad with Raspberry &
Tarragon Vinaigrette

Penne Alla Vodka

Pan Seared Chicken Supreme with a
Spinach, Parmesan & Garlic Cream Sauce
or

Grilled Atlantic Salmon with a Dill &
Champagne Sauce
or

Veal Scaloppini with Sautéed Mushrooms,
Onions & Marsala Wine Sauce

All served with Chef's Vegetable Medley
and Roasted Mini Red Potatoes

Chocolate Raspberry Tartufo

or

Chocolate Cake with Berries
Freshly Brewed Arabica Coffee &
a Selection of Herbal Teas

Firenze

\$59.95 per person

Assorted Breads & Rolls

Roasted Tomato Soup

or

Baby Spinach & Radicchio Salad with Goat
Cheese & Honey Vinaigrette

Penne in Tomato Basil Sauce

Surf-N-Turf

Tenderloin with Demi Glaze and Salmon
with a Lemon Butter Sauce

or

Chicken in Supreme Sauce with Shrimp
Skewer in a Lemon Butter Sauce

All served with Chef's Vegetable Medley
and Roasted Mini Red Potatoes

Chocolate Raspberry Tartufo

or

Blueberry Cheesecake

Freshly Brewed Arabica Coffee & a
Selection of Herbal Teas

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Cocktail Function Packages

Minimum 20 persons
Taxes and gratuities not included

Passed Hors D'oeuvres

Per dozen

Lamb Speducci	\$27.00
Chicken Satay	\$22.00
Cocktail Spring Roll	\$21.00
Cocktail Samosa	\$24.00
Mini Assorted Quiche	\$24.00
Mushroom Cap	\$20.00
Coconut Shrimp	\$22.00
Bruschetta	\$18.00

Non- Alcoholic Beverage Package

Includes:

Assorted pops and juices, Lavazza coffee
and Assorted tea \$5.50 per person

All prices are subject to 15% service fee and HST
If you have any food allergies, please notify us

Platters

Per 20 people

Antipasto	\$180.00
Fruit	\$79.00
Vegetables & Dip	\$70.00
Assorted Cheese	\$99.00
Dessert Square	\$75.00

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Bar

\$250 set up fee (includes staffing and service fees)

Open Bar

\$33.00 per person (50 person minimum)

Includes bar service for 4 hours throughout event

Wide selections of:

Domestic Beers, Standard Bar Rail and House Wines

Cash Bar

Minimum consumption of \$350.00 per event

Domestic Beers (12oz)	\$6.50
Liquor (1oz)	\$7.50
House Wine (6oz)	\$8.50

Punch

Serves approximately 50 people	\$95.00 per bowl
Non-alcoholic Fruit Punch	\$130.00 per bowl
Alcoholic Punch	

Children's Menu

12 & under

Fresh cut veggies and dip	\$15.00 per child
Chicken fingers w/fries	
Fruit or Ice cream	
Choice of one juice or pop	

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Wine List

White

House White	\$25.00
Santa Carolina Sauvignon-Blanc (Chile)	\$31.00
Gallo White Zinfandel Rosé (California)	\$34.50
Graffigna Pinot Grigio (Argentina)	\$37.00
Rief Estate Riesling (Ontario)	\$43.00
Stoneleigh Marlborough Sauvignon Blanc (New Zealand)	\$47.00

Sparkling

Bambino Spumante (Italy)	\$28.00
Bottega Prosecco	\$42.00

Red

House Red	\$27.00
Folinaro Valpolicella (Italy)	\$39.00
Yellow Tail Merlot (Australia)	\$39.00
Jacob's Creek Shiraz/Cab (Australia)	\$42.00
Graffigna Malbec (Argentina)	\$44.00
Masi Campofiorini (Italy)	\$48.00
J.Lohr Cabernet Sauvignon (California)	\$62.00

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FACILITIES

Audio-Visual Services

There is a complete line of modern audio-visual equipment available. Fees will vary accordingly based on the type of equipment required, additional fees may be charged if any materials or equipment is ordered by the hotel for your function.

Audio Visual rates and fees available upon request

Method Of Payment

Direct billing applications are available by contacting the Monte Carlo Inn Airport Suites™ sales division. Corporate accounts are subject to credit approval and all event reservations must be secured with a valid credit card at the time of booking. Other methods of payment include certified cheques, money order, cash and EFT.

Room Rental Fees

Room rental fees for any social events are subject to a 15% administrative fee to ensure security, healthy and safety and all regulations are being adhered to by the attendees. Room rental fees include standard white linens and napkins.

Food, Beverage & Bar Service

The bar service and any entertainment must end by 11:00pm. The hotel cannot serve liquor to any individual under the age of 19. You must have a photo I.D. to present to hotel staff when ordering any alcoholic beverage.

Guarantee

All events with food and beverage require a final guarantee count no less than 72 hours prior to arrival. This guarantee will be a minimum number for which fees will be charged.



POLICIES

Cancellations

All Social events will be subject to a \$500 non-refundable deposit and the remaining balance must be paid in full one week prior to the scheduled function. Cancellation of any corporate event less than 14 days will be subject to a cancellation fee equivalent to the room rental, for space held and a percentage of estimated food and beverage cost.

Confirmation

Upon booking, we require one signed copy of the event order along with a security deposit to confirm arrangements. All tentative bookings will only be held for a maximum of two weeks from the date of booking and are not guaranteed, unless a deposit is received, which is not refundable if cancelled after the two-week period. If another party is prepared to make a definite commitment any time during your tentative booking period, we reserve the right to contact you and will then require a final decision within 72 hours.

Deposits and Payment Procedures

All Social functions will be subject to a **\$500.00 non-refundable security deposit** at the time of booking or within two weeks of receipt of the signed contract. A final balance will be due one week prior to the event. Any additional charges, including any increases in guest meal counts, changes to menu, bar charges and room damages, will be processed on the credit card used to guarantee the account upon signing in to the hotel. Should the estimated final payment of your function not be received one week prior to your event, the Monte Carlo Inn Airport Suites™ reserves the right to cancel your function without any refunds of deposits.

Restrictions

- Masks must be worn at all times and can only be removed once patrons are seated at their table.
- Attendees must provide proof of vaccination before entering any event space on the premises
- Alcohol is prohibited in hallways, lobbies, patios, parking lots and public areas not licensed for alcohol consumption
- The hotel has designated smoking areas outside. No smoking is allowed indoors.
- Consumption of food and beverages not purchased from the restaurant or hotel is limited to your guest rooms only
- Should housekeeping find any rooms damaged, in any way, the hotel will charge the credit card responsible for the room for all damages and/or clean up fees.
- We will continue to follow all health and safety regulations and protocols set forth by the Federal, Provincial and Municipal Governments

