

# STAY, MEET & DINE

### MONTE CARLO INNTM EVENTS CATERING PACKAGE



#### **Buffet Brunch Selections**

20 person minimum, taxes and gratuities not included

### **Basic Brunch** \$30.95 per person

Assorted Breads Mixed Green Salad

Scrambled Eggs, Bacon & Sausage

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

Freshly Baked Assorted Danishes Coffee, Tea & Juices

#### **Special Brunch**

\$34.**95** per

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** \$41.95 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



#### **Dinner Buffet Selections**

Taxes and gratuities not included

#### Venice \$45.95 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 Coffee & a Selection of Herbal Tea

#### **Sardinia** \$56.95 per

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 Scalloppini 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 Coffee & a Selection of Herbal Teas

### **Firenze** \$62.95 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 Coffee & a Selection of Herbal Teas

All menus include non alcoholic beverages If you have any food allergies, please notify us Monte Carlo Inns™
Your Home Away From Home™

#### Cocktail Function Packages

Minimum 20 persons Taxes and gratuities not included

#### Passed Hors D'oeuvres

#### Per dozen

Lamb Speducci	\$30.00
Chicken Satay	\$23.00
Cocktail Spring Roll	\$22.00
Cocktail Samosa	\$24.00
Mini Assorted Quiche	\$25.00
Mushroom Cap	\$21.00
Coconut Shrimp	\$25.00
Bruschetta	\$19.00

#### **Platters**

#### Per 20 people

Antipasto	\$180.00
Fruit	\$79.00
Vegetables & Dip	\$70.00
Assorted Cheese	\$99.00
Dessert Square	\$75.00
Assorted Sandwiches	\$130.00

### Non- Alcoholic Beverage Package

Includes:

Assorted pops and juices, coffee and Assorted tea

\$5.50 per person

All prices are subject to 18% service fee and HST If you have any food allergies, please notify us



#### Bar Options

#### Open Bar

\$45.00 per person (50 person minimum)
Includes bar service for 4 hours throughout event
Wide selections of:

Domestic Beers, Standard Bar Rail and House Wines (each additional hour +\$5.00/person)

#### Cash Bar

Minimum consumption of \$395.00 per event

Domestic Beers (12oz) \$7.50 Liquor (1oz) \$8.50 House Wine (6oz) \$9.00

#### Punch

Serves approximately 50 people

Non-alcoholic Fruit Punch \$95.00 per bowl Alcoholic Punch \$130.00 per bowl

#### Children's Menu

#### 12 & under

Fresh cut veggies and dip Chicken fingers w/fries Fruit or Ice cream Choice of one juice or pop

\$15.00 per child

All prices are subject to 18% service fee and HST If you have any food allergies, please notify us Wine prices subject to change



#### Wine List

Wh	nite
----	------

House White	\$25.00
Santa Carolina Sauvignon-Blanc (Chile)	\$31.00
Gallo White Zinfandel Rosé (California)	\$34.50
Graffigna Pinot Grigio (Argentina)	\$3700
Rief Estate Riesling (Ontario)	\$43.00
Stoneleigh Marlborough Sauvingnon Blanc	\$47.00
(New Zealand)	

#### 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)	\$53.00
J.Lohr Cabernet Sauvignon (California)	\$62.00

#### **Sparkling**

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

All prices are subject to 18% service fee and HST If you have any food allergies, please notify us Wine prices subject to change



### 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<sup>TM</sup> 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 are not included in menu pricing. Room rental fees include standard white linens and napkins.

#### Food, Beverage & Bar Service

The bar service and any entertainment must end by 12:00am. 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 hotel reserves the right to cancel your function without any refunds of deposits.