

Meeting & Conference Package



Stylish Meetings

provided by **Gourmandissimo Catering**
at

Best Western PLUS Orangeville Inn & Suites

7 Buena Vista Drive
Orangeville ON L9W 0A2

Catering: 519-941-3311 x 809 Sales: 519-941-3311 x 804 Spa O: 519-940-5546
Fax: 519-941-3211 Reservations 1-866-216-1988

gourmandissimo@bestwesternorangeville.com
www.bestwesternorangeville.com www.gourmandissimo.com



Meet in Style

Our Commitment

Impress your guests by hosting your next convention, banquet, seminar or meeting in what we believe is your best choice in Orangeville. Choose from our variety of meeting rooms or The Hills of Headwaters Ballroom and serve your guests with one of our executive packages. Along with the Best Western Orangeville Inn & Suites we take pride in the ability to make your meeting one that will leave a positive impression on your clients.

Menus

We have done our best to suggest popular menus that are sure to please clients and associates alike! If there is an item that you would like to add, that is not in this package, please let us know and we will be more than happy to customize a menu for you!

All dishware, glassware, silverware and buffet linens included. If requested table linens are extra. All food must be provided by Gourmandissimo Catering & Fine Food.

Corporate Dinners

Whether staff or client appreciation, supplier recognition or fundraiser, we are happy to be able to provide you with food and atmosphere that will both satisfy and impress.

Ask for our banquet packages.

Cocktail Parties

Looking for the perfect networking experience? Cocktail parties provide a relaxed environment away from the office and encourage your guests to mix and mingle with people perhaps they would not normally see at the office! Ask for our banquet packages.

Bar

We are a fully licensed establishment. Please ask for our banquet packages for rates.

Payment Procedures

Contract becomes valid when returned with signature and room deposit.

Direct billing may be set up with our Sales Department; otherwise full payment is due 7 days prior to your event. Any additional billing including any increases in guests, meal and or bar charges will be processed on the credit card used for guarantee.

Cancellation Policy

If the function is cancelled, the convener will pay to the hotel damages in accordance with:

- 7 days prior to function date 100% of estimated costs
- 8-30 days prior to function date 75% of estimated costs
- 30-60 days prior to function date 50% of estimated costs

Room Rates

Host your next convention at the Best Western Orangeville Inn & Suites and avail the convention rates. Tastefully appointed guest rooms feature either one king bed or two queen beds with standard kitchenette, complete with a host of amenities including complimentary use of Wi-Fi internet connections. Unwind in the toasty steam room, take a dip in the salt water pool/whirlpool and have a quick workout in our fitness room or revitalize your senses with a treatment at Spa O. For special room rates, please contact Theresa Tran – Sales Manager ext 804.

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Breakfast Meetings

Breakfast meetings are a great way to start off the day! Conveniently set up in your meeting room or foyer. All breakfasts include a 10:30am coffee refresh. Choose one of our pre set menus or contact one of our catering managers to build your own breakfast!

Breakfast Menus

The Broadway

Continental Breakfast
Freshly baked breakfast breads
Which may include; Butter croissant
Pain au chocolate, Cinnamon Buns
Whole fresh fruit
Fruit preserves and sweet butter
Orange and cranberry juice
Coffee and tea
Decaf upon request

\$7.95 per person

With fresh cut fruit
Add \$3.50 per person

The Credit Valley

Assorted bagels
Cream cheese
Basket of muffins and croissants
Whole fresh fruit
Fruit preserves and sweet butter
Orange and cranberry juice
Coffee and tea
Decaf upon request

\$10.00 per person

Add sliced Norwegian smoked salmon
With capers and shaved Bermuda onion
\$5.00 per person

With fresh cut fruit
Add \$3.50 per person

The Mill Street

Scrambled eggs
Bacon and breakfast sausage
Yukon gold breakfast potato
Thickly sliced multigrain toast
Whole fresh and cut fruit platters
Fruit preserves and sweet butter
Orange and cranberry juice
Coffee and tea
Decaf upon request

\$15.00 per person

With bagels and cream cheese
Add \$2.50 per person

The Buena Vista

Yoghurt with crunchy house made granola
Pitchers of 2% milk
Seasonal fruit salad
Sliced breakfast breads with sweet butter
Whole fresh fruit
Orange and cranberry juice
Coffee and tea
Decaf upon request

\$12.00 per person

Add cheddar, brie and havarti
With baguette
\$3.50 per person

Add pitchers of fruit smoothies
\$25.00 per pitcher

Only need coffee? We can have coffee, hot water with tea selection and filtered water set out in your room awaiting your arrival. 10:30am coffee - refresh included. \$4.95 per guest



All Day Executive Package

On Arrival: Continental Breakfast
 Assortment of Freshly Baked Breakfast Pastries
 Whole fresh fruit, Fruit preserves and sweet butter
 Coffee, Tea and Juice, Decaf upon request
Mid-morning: Refresh of Coffee and Tea
Lunch: Buffet choices
Mid-Afternoon Coffee Refresh and Whole Fruit
 With choice of Snack
 Freshly baked cookies OR Ice cream OR Granola bars
\$34.00 per person

All Day Corporate Package

On Arrival: Continental Breakfast
 Assortment of Freshly Baked Breakfast Pastries
 Whole fresh fruit, Fruit preserves and sweet butter
 Coffee, Tea and Juice, Decaf upon request
Mid-morning: Refresh of Coffee and Tea
Lunch: Buffet choices
\$28.00 per person

Overnight Executive Package: Morning Coffee station in your meeting room, choice of lunch and afternoon break service **\$28.00 per person** (No afternoon break service \$22.00 per person).

Lunch Buffet Menus

All lunches include:

Chef's daily Soup and Salad
 Choice of Main Selection
 Assorted hand made sweets for dessert
 Coffee, Tea, Assorted soft drinks & Juice

Option A

Build Your Own Sandwich

Meat platter with: Sliced roast beef, Cajun rubbed turkey breast, Cheese slices
 Bowl of egg salad or Tuna salad
 Kaiser rolls, Ciabatta buns, Tortilla wraps
 Sliced tomatoes, pickles and lettuce
 Mustard, mayonnaise, horse radish and butter

Option B

Chicken Cacciatore

with mushrooms in a white wine tomato sauce
 Rice pilaf
 Mixed seasonal vegetable medley
 Bread and butter

Option C

Prepared sandwich platters (1.5 per guest)

Which may include:
 Rosemary grilled turkey breast with sundried tomato aioli
 Pepper Crusted roast beef with horseradish mayo
 Grilled vegetables with black olive tapenade and goat cheese focaccia
 Black forest ham and Swiss cheese
 Egg Salad Wrap or Tuna Salad Wrap

Option D

Meat Lasagne

(Vegetarian lasagne if preferred)
 Grilled and marinated vegetables drizzled with balsamic reduction
 Garlic bread

Option E

Chicken Parmesan or Pork Schnitzel

Penne in a tomato basil sauce
 Mixed vegetable medley
 Bread & butter

Option F

Black pepper **Beef** or Ginger **Chicken Stir fry**
 (Choose one)
 With assorted Asian vegetables
 Steamed rice

Note: Minimum 12 guests required or a surcharge of \$50.00 will be applied. All prices are subject to room rental fees, applicable taxes and 15% service charge.

Please let us know of any allergies or dietary requests prior to your arrival. Speak to one of our catering representatives to customize your next corporate function.

Can't make it to The Best Western Orangeville Inn & Suites, call ahead for delivery!

Contact Adriana Roche Catering 519-941-9185 x 809

PLATED LUNCHES

For an efficient meeting choose from our selection of plated lunches.

Prices include: **beverage station** with soft drinks, juice, filtered water and **coffee** as well as assorted **sweets**.

Cold Selections

	Price per person
Chilled sesame crusted salmon filet drizzled with soy apple reduction on a bed of oriental noodles with vegetables, bean sprouts and soy ginger dressing	\$24.00
Gourmet club sandwich sliced roasted turkey breast, bacon, tomato, lettuce, mayo with Chef's choice daily soup Or Garden Salad Or California spinach salad (choose one side)	\$22.00
Cajun chicken breast with citrus caper aioli on a red skin potato salad with green beans, red peppers and pommery mustard vinaigrette	\$26.00
Moroccan spiced sirloin on a bed of mint couscous with lemon, raisins, carrots, onions, chick peas and marinated eggplant	\$24.00

Hot Selections

Individual house made chicken pot pie or steak & mushroom pie served with a garden salad	\$22.00
Shrimp & scallop gimelli pasta in a sundried tomato baked garlic rose sauce Served with a side salad	\$26.00
Breast of capon with spinach, goat cheese, sundried tomato filling in a herb jus Served with roast potato and seasonal vegetable	\$28.00
8oz New York strip loin with a black peppercorn jus Served with roast potato and seasonal vegetable	\$30.00
Beef bourguignon served with herbed spätzli	\$24.00
Rustic rotisserie rosemary lemon ½ chicken with rosemary jus Served with garlic mashed potato and vegetable medley	\$24.00
Classic Souvlaki Meal- Choose from chicken, pork or beef Served with Greek salad, roasted lemon potato, pita and tzatziki	\$24.00

WORKING LUNCH

When you want to appeal to a large group of busy associates with a time crunch...

Serve them lunch and a seminar to appeal to their busy schedules.

Conveniently served to each table of 6 or 8

- Platter of premade Sandwiches
- Platter of crudités with hummus dip
- Chef's choice house made sweets garnished with fresh fruit
- Pitcher of filtered water
- Coffee and Tea service

\$17.50 per person

All prices are subject to room rental fees, applicable taxes and 15% service charge.

Note: Minimum 12 guests required or a surcharge of \$50.00 will be applied.

Platter Menu

Cheese display

A selection of hard and soft cheeses garnished with crackers, crisps dried fruit and nuts

Small	\$40.00 (8-12 guests)
Med	\$60.00 (12-15 guests)
Large	\$80.00 (15-20 guests)

Crudités

Market fresh vegetables with hummus and roasted pepper dips

Small	\$35.00 (10-15 guests)
Med	\$55.00 (15-20 guests)
Large	\$75.00 (20-25 guests)

Cookies

Large chocolate chunk and Oatmeal raisin cookies

24 pieces	\$30.00
48 pieces	\$60.00
60 pieces	\$75.00

Square Assortment

Truffle brownies, date and lemon squares

40 bite size pieces	\$25.00 (15-20 guests)
60 bite size pieces	\$37.50 (20-30 guests)
80 bite size pieces	\$50.00 (30-40 guests)

Sweet Selection – Chefs' choice

3 pieces per person

Assorted handmade cookies, tarts, squares and pastries

\$4.50 per person

Fruit Display

Small	\$40.00 (10-15 guests)
Medium	\$60.00 (15-20 guests)
Large	\$80.00 (20-25 guests)

Assorted Tea Sandwiches

Please choose 3 types

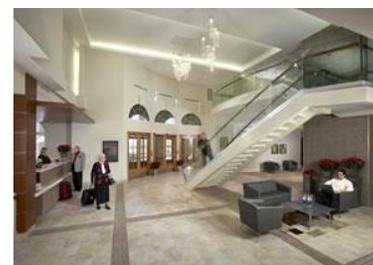
Smoked salmon cream cheese, Egg & chive, Roast Turkey & wine jelly, Cucumber dill cream cheese, Goat cheese & roasted red pepper,

Sesame crusted chicken salad, Lemon crab salad,

Savoury scone with maple glazed ham & mustard butter,

Watercress & cream cheese, Asparagus cream cheese rollups

50 pieces	\$75.00 (10-15 guests)
100 pieces	\$150.00 (20-25 guests)
150 pieces	\$225.00 (30-40 guests)



All prices are subject to room rental fees, applicable taxes and 15% service charge.
Please let us know if you require table linens.

CONFERENCE BREAKS

Conveniently set up in your meeting room or foyer.

Coffee Break

Fresh brewed coffee, hot water with tea selection - decaf upon request
Filtered water,
\$4.95 per person

Complete Coffee Break

Fresh brewed coffee, hot water with tea selection - decaf upon request
Filtered water, assorted juice and soft drinks
A. House made Belgian chocolate chunk cookies and oatmeal raisin cookies
B. Yoghurt & granola bars
C. Fresh fruit & muffins
\$7.95 per person

Soft Beverage Break

Bottled waters, soft drinks, juices
\$3.50 per person

Additional à La Carte Items

Selection of fresh baked jumbo cookies	\$18.00 dozen
Selection of House made sweet loaves	\$7.50 loaf
Whole fresh fruit	\$1.75 person
Fresh cut fruit with honey yoghurt dip	\$3.95 person
Organic dried fruits and nuts in cello bags	\$4.50 person
Power bars	\$2.00 each
Granola bars	\$1.75 each
Yoghurt	\$1.75 each
Decadent squares	\$2.00 each
Popcorn in cello bags	\$2.95 person
Potato chips in cello bags	\$2.95 person
Ice cream bars	\$2.50 each
Chocolate Truffles & chocolate dipped strawberries	\$20.00 dozen
Bottled water (on consumption)	\$1.95 each
Soft drinks (cans)	\$1.95 each
Juice (300 ml bottle)	\$1.95 each
Mineral water – small	\$2.75 each
Organic Hot chocolate	\$2.75 each
Assorted chilled juice jug	\$14.00 each

Remember our catering team would be pleased to design a menu that will suit your unique tastes and budget.
Custom menus can be created to suit themes, ethnic, allergy and other preferences.

We thank you for perusing our menus and look forward to the opportunity of working with you.