

Banquet Packages



Exceptional Events
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



Exceptional Events

Your most memorable events unfold when you can focus on enjoying your moment, when your every need is warmly taken care of. Be our guest.

Our Commitment

Impress your guests by hosting your next banquet or reception 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 tailored packages. Along with the Best Western Orangeville Inn & Suites we take pride in the ability to make your event one that your guests will remember fondly.

Menus

We have done our best to suggest popular menus however this is your event so if there is something in particular that you had in mind please discuss it with our catering representative, we would be happy to provide you with a quote. All food must be provided by Gourmandissimo catering and Fine Food.

Bar

Choose from our Package bars, Host Bar, Cash Bar or a combination.
No outside alcohol allowed.

Special Rates

Ask about our Friday, Sunday or Off Season Event rates

Children's Meals

Up to 4 years - no charge, 5- 12 years-1/2 price, 13 and over - regular price

Payment Procedure

Your payment plan is broken down into 4 remittances.

First deposit of 25% is required to reserve your banquet space.

Credit Card, Cheque, Debit or Cash

Second deposit of 25% is due 6 months prior to your date. Post dated Cheque, Debit or Cash

Third deposit of 25% is due 3 months prior to your date. Post Dated Cheque, Debit or Cash

Full payment is due 1 week prior to your event when all numbers have been confirmed.

Cheque, Debit, Cash or Credit Card on file

Any additional billing, including any increases in guests, meal and or bar charges will be processed on the credit card used for guarantee. Contract becomes valid when returned with signature and first installment.

SOCAN & ReSound Charges will automatically be added to your bill based on the following:

1-100 guests no dancing - \$29.81 With Dancing - \$59.64

101-300 guests no dancing - \$42.86 With Dancing - \$85.80

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

31-60 days prior to function date 50% of estimated costs

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Buffet Menu

Build your own buffet! Make this event your own by selecting from the options below.

Assorted bread and butter

Hot Entrées

Choice of 2 mains

- Horseradish and mustard crusted strip loin au jus carved in front of your guests
- Cedar plank baked salmon filet coated with fresh herbs & sundried tomato served with aioli or salsa
 - Lemon & thyme roasted chicken (room temperature or hot)
- Oven Roasted chicken breast supreme with medley of mushroom gravy
- Salmon baked in puff pastry with leek and spinach veloutée
- Oven roasted turkey breast with a sage, dried fruit cornmeal stuffing herb
 - Beef tenderloin bordelaise sauce (add \$5.00)
- Roasted prime rib (boneless) au jus, horseradish & mustard (add\$4.00)

Sides & Salads Choose 4 total

- Medley of seasonal vegetables tossed in xv olive oil
- Ratatouille style grilled vegetables
- Green beans amandine - Asparagus (seasonal)
- Roasted Yukon gold potatoes with herbs and sea salt
- Garlic scented scalloped potato - Wild & brown rice pilaf
- Roasted root vegetables with grain mustard
- Cheese tortellini in a rose sauce - Penne alla vodka
- Penne with grilled vegetables in a pesto sauce

Salads

- Mixed greens with toasted almonds and strawberries in a champagne dressing
- Garden salad with tomato, carrot ribbons, and cucumber tossed in a tarragon dressing
- Green and yellow beans with sweet red pepper brunoise
- Organic greens with sun dried cranberries, roasted pumpkins seeds and cider dressing
- Caesar Salad with a baked garlic dressing
- Quinoa with fennel and light curry vinaigrette
- Beet and leek salad with pommery mustard dressing
- Mediterranean Orzo Pasta Salad with pine nuts, capers, basil oil
- Chunky Cucumber, tomato and Watercress Salad with crumbled feta and black olive vinaigrette
- Roasted new potato & red pepper tossed in a pommery mustard dressing
- Couscous Salad with roasted vegetables sundried tomato & chickpea
- Corn & Black Bean Salad with coriander in a lime dressing

Dessert

Individual sweet trays garnished with fresh fruit to be delivered to each guest table

Coffee and Tea Service

\$39.95 per person

Price includes standard white linens, optional use of centerpiece, event set up and staffing.

Price does not include soft drinks or alcoholic beverages.

Prices are subject to room rental fees, applicable taxes and service charge.

(Minimum 50 guests or \$150.00 surcharge will apply)

These menus are only a sampling of what we can offer you.
Please speak with our Gourmandissimo representative to discuss other available options.
Alternative menus due to dietary restrictions or for children may be arranged with prior notice.

Sit Down Menu

Price is determined by the Main Entrée Selection and includes a choice of 1 appetizer, assorted breads with butter and a choice of one of our homemade specialty desserts with coffee and tea service.

Appetizers

Choice of duo appetizer add \$4.00pp

Salads

Mixed greens with toasted almonds and strawberries in a champagne dressing
 Garden salad with tomato, carrot ribbons, and cucumber tossed in a tarragon dressing
 Radicchio, ice burg, watercress, endive with pecans & caramelized pear in a pomegranate dressing
 Romaine hearts drizzled with a baked garlic dressing topped with bacon, croutons and shave parmesan
 California baby spinach salad with orange segments, sunflower seeds in a yoghurt dressing

Soups

Tomato basil Soup Sweet pea and mint chilled soup Cream of asparagus soup
 Curry butternut squash soup with spiced crouton Wild mushroom soup with sherry & thyme
 Leek and potato soup Roasted pepper and squash Parsnip soup topped with julienne of smoked duck

Pasta

Cheese tortellini tossed in choice of tomato, rose or cream sauce
 Mediterranean penne (sun dried tomato, garlic, olives, zucchini, grilled onions and herb tomatoes)
 Penne alla vodka Seasonal risotto (Add \$2.00)

Other Options

Add \$3.00

Add a seared scallop or jumbo tiger shrimp
 Caramelized onion and goat cheese tartlet
 Wild mushroom and gruyere tartlet
 Smoked salmon terrine with dill mustard sauce and cucumber salad

Main Course

Horseradish and mustard crusted strip loin au jus \$37.00 (Prime rib \$40.00)
 Beef tenderloin with cognac black peppercorn sauce \$45.00
 With the addition of jumbo tiger shrimp \$49.00
 Oven roasted turkey breast with a sage, dried fruit cornmeal stuffing herb jus \$37.00
 Chicken pistachio mousseline in a port wine jus \$35.00
 Rosemary, sea salt and lemon roasted chicken breast supreme with natural jus \$35.00
 Capon breast with a sun dried tomato, spinach and goat cheese filling in a baked garlic jus \$37.00
 Sesame coated salmon in a light curry cream sauce \$35.00
 Baked salmon filet with a dill white butter sauce \$38.00
 Filo wrapped halibut filet with citrus beurre blanc \$39.00
 Shrimp Niçoise capers, lemon, olives, baked garlic and sun dried tomato \$43.00
 Provençale herb crusted rack of lamb with baked garlic jus \$43.00
 Vegetarian grilled Portobello mushroom steaks with roasted peppers, spinach and broiled goat cheese \$35.00
All entrees served with seasonal vegetables, potato or rice to best compliment the dish.

Dessert

Individual sweet trays garnished with fresh fruit delivered to each guest table
 Choice of celebration cake served for dessert alongside seasonal fruit coulis (add \$2.00)
 Profiteroles with Belgian chocolate ganache and toasted almonds
 Individual apple cranberry crumbles with vanilla ice cream
 Individual Limoncello trifle layered with berry compote
 Belgium Chocolate truffle tranche with raspberry coulis
 Crème caramel garnished with fruit
Choose a duo dessert for an additional \$4.00pp

Price includes white linens, optional use of centerpieces, event set up and staffing. Price does not include soft drinks or alcoholic beverages. Prices are subject to room rental fees, applicable taxes and service charge.
 (Minimum 50 guests or \$150.00 surcharge will apply.)

Standing Room Only

The following items are designed for pre-dinner hors d'oeuvres, cocktail parties, or late night snacks!

Hors D'Oeuvres

Please select a variety from the lists below. 4-6 pieces per guest are recommended.

Cold

Herbed goat cheese and red pepper crêpe spirals
California Rolls
Gazpacho shooters
Duck Rillettes and cranberry chutney on crostini
Mini redskin potato w/herbed cream cheese & smoked fish
Assorted Tea Sandwiches
\$21.00 per dozen

Crostini w. Stilton cheese, pecans and caramelized pear
Smoked salmon on sweet potato rosti with dill sour cream
Peppered Roast beef with horseradish mayo on baguette
Cajun chicken on mini pita with mango chutney
Pork tenderloin on mini pita with caramelized onion
Soft shell spring rolls with Thai dipping sauce
Salmon tartar on honey grain crostini
Cherry tomato and bocconcini skewer with sweet basil oil
Spicy mango, chicken thai salad in wonton cups
\$24.00 per dozen

Tiger shrimp cocktail
Seared tuna tataki with ponzu dipping sauce
\$30.00 per dozen

Hot

Corn and jalapeno fritter with tequila lime mayo
Spicy Vegetarian Samosa
Wild mushroom filo strudel with baked garlic and herbs
Assorted mini quiche
Mini frittata bites
Swedish meatballs
Sausage Rolls
\$18.00 per dozen

Old cheddar crostini melts
Mushroom croustade in cheddar shells
Chicken quesadilla with jalapeno and coriander
\$21.00 per dozen
Peanut chicken or pepper beef sate
Frites served in cones with aioli
Spanakopita (filo pastry with spinach and feta)
Moroccan lamb skewers with cilantro chili paste
Fried spring rolls with dipping sauce
Grilled Italian bread topped with pancetta and asiago
Filo bundles with brie and cranberry chutney
\$24.00 per dozen
Mini crab cakes with sundried tomato aioli
Coconut Shrimp lollipop
\$30.00 per dozen



Don't know what to choose?
Chef's Selection of Hot and Cold Hors d'oeuvres
Perfect start to our buffet or sit down packages.
\$8.50 per person (4 pieces per person)

Cheese Board

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)

Smoked Salmon Board

Garnished with thinly sliced onion, capers, dill
sour cream, lemon and honey grain bread
\$120.00 Serves 30 Guests

Platters

Crudités

Market fresh vegetables
with hummus and roasted pepper dips
Small \$35.00 (10-15 guests)
Med \$55.00 (15-25 guests)
Large \$75.00 (25-30 guests)

Shrimp Cocktail

Succulent chilled tiger shrimp
served with cocktail sauce
\$125.00 50 Pieces

Price does not include soft drinks, alcoholic beverages or white linens for seating
Prices are subject to room rental fees, applicable taxes and service charge
(Minimum 50 guests or \$150.00 surcharge will apply)

Food Stations

Looking for a fun way to entertain your guests? Below are some of the food stations that we offer. Food stations allow your guests to mix and mingle while enjoying a variety of foods.

We recommend having at least 3 stations.

Deli Station

Smoked turkey breast, Montreal smoked meat and black forest ham, sliced havarti cheese, mini rolls
Mustards, mayonnaise, pickles and olives,
\$8.50 per person

Salad Bar

Displayed in individual bowls; Mixed Greens, shaved carrots, sliced almonds, fried noodles, sliced tomatoes and cucumbers, diced ham, cheese, onions and croutons.

Your choice of 2 dressings

Accompanied by a Potato salad and a Quinoa with fennel and light curry vinaigrette or a Mediterranean pasta salad
\$ 7.50 per person



Have a theme?

We would be delighted to incorporate a station to suit your theme or ethnic background.

Be it a Tapas night, Moroccan or Cajun...
Our chef will create a menu just for you!

Antipasto Station

Prosciutto, Brushcetta,
Grilled eggplant, red pepper, zucchini, onions
Marinated mushrooms and olives
Italian sausage, Provolone cheese,
Crusty Italian Bread
\$8.50 per person

Carving Station

Choice of 2 meats to be carved in front of your guests - hot or cold.

Beef strip loin

Maple Baked Ham

Cedar plank Salmon

Cajun Turkey breast

Tuscan Chicken breast

Mechouie Leg of Lamb

Includes fresh rolls with butter and condiments
\$16.50 per person

Pasta Station

Let your guests choose what sauce and toppings they prefer and have their pasta prepared right in front of their eyes!

Tomato Basil Alfredo

Rosé Pesto

Includes; vegetables, mushrooms, chicken, seafood, sundried tomato, parmesan.
\$ 10.50 per person stand alone, or \$15.50 with a chef

Crêpes Station

Freshly made crêpes with your choice of toppings; Suzette, strawberries, chocolate ganache, whipped cream
\$7.50 per person

Please note that some of the food stations are self contained, while others require additional staff.

Price does not include soft drinks, alcoholic beverages or white linens for seating.

Prices are subject to room rental fees, applicable taxes and service charge
(Minimum 50 guests or \$150.00 surcharge will apply)

Sweet Endings

Chocolate Fountain

Cascading dark Belgian chocolate
 Served with accompaniments for dipping including
 assorted diced and whole seasonal fruit, marshmallows, pretzels, rice crispy
 squares
 \$7.50 per person

Sweet Selection – Chefs' choice

Assorted house made cookies, tarts, squares and pastries
 \$4.50 per person

Dessert Buffet

A selection of European style cakes and pastries with fresh fruit
 \$8.50 per person

Fruit Display

Fresh cut fruits arranged on a platter
 Small \$40.00 (10-15 guests)
 Medium \$60.00 (15-20 guests)
 Large \$80.00 (20-25 guests)

Specialty Cakes

Lemon Curd with Swiss meringue butter cream frosting
 Belgian Chocolate Truffle
 Carrot Cake with cream cheese frosting
 Strawberry shortcake
 Cappuccino Cream
 White Chocolate Lemon Cream
 Raspberry Chocolate Truffle
 Cupcakes also available

8" Round (Serves 6-10)	\$30.00
10" Round (Serves 12-16)	\$45.00
12" Round (Serves 20-30)	\$60.00
14" or ½ slab (Serves 35-60)	\$90.00

Larger Sizes are available, ask for a quote.

All cakes are made from scratch by our in house pastry chef.
 We can quote on a photograph you may have or peruse our portfolio.

Cutting charge for cakes brought in \$1.50 per guest.

Price does not include soft drinks, alcoholic beverages or white linens for seating
 Prices are subject to room rental fees, applicable taxes and service charge
 (Minimum 50 guests or \$150.00 surcharge will apply)



Beverage Service

Bar Package #1

\$35.00 per person includes:

Unlimited fruit and champagne punch (or rum punch) during reception
2 Bottles of house red and white wine with dinner per table of 8
Open Bar for 4 consecutive hours after dinner to include
Premium House brands of Liquor
Assorted Domestic Beers
Soft Drinks and Juices, Mix and Mineral Waters

Bar Package #2

\$40.00 per person includes:

Unlimited fruit and champagne punch (or rum punch) during reception
Unlimited imported house red and white wine with dinner
Open Bar for 4 consecutive hours after dinner to include
Premium House brands of Liquor
Assorted Domestic Beers
Soft Drinks and Juices, Mix and Mineral Waters

Extras

Extra hour add \$8.00 per person per hour
Champagne toast add \$2.50 per person
Cognac on the Bar add \$3.00 per person
Martinis add \$8.00 per person

50 Persons or more include Bartender.
Under 50 Persons a \$100.00 one time surcharge for bartender.

Non alcoholic Package

\$8.00 flat rate for up to six-hour event per guest
Includes soft drinks, juices, ice tea, non alcoholic punch and bottled spring water

Punch

Non Alcoholic Punch (Serves 30 guests) - \$38.00
Alcoholic Punch (serves 30 guests) – \$75.00

All bar packages must be accompanied by a food order.
Prices are subject to room rental fees, linen fees, applicable taxes and service charge
(Minimum 50 guests or \$150.00 surcharge will apply)

Our bartenders are Smart Serve Certified and will require proof of ID for alcohol service.
Our staff have the right to discontinue service if patrons are unruly and over-intoxicated.
The AGCO does not allow any outside alcohol permitted on premises. Failure to adhere to these rules
will result in the bar being closed down.



Host Bar Pricing

Billing based on consumption.

Bar can be arranged as consumption or with tickets.

Mineral water, Soft Drinks, Juices	\$ 2.00
Domestic Beer	\$ 4.50
Imported Beer	\$ 5.25
Liquor, Liqueurs - 1 oz.	\$ 6.00

HOUSE WINES

Wine by the glass (6 oz.)	\$ 5.50
Wine by the bottle (750ml)	\$ 28.00
Sparkling wine by the glass (4 oz.)	\$ 6.00
Sparkling wine by the bottle (750 ml)	\$ 29.00

(Specialty wines available on request, surcharge will apply accordingly)

COCKTAILS 1 oz. \$ 6.50

Alabama Slammer, Black Russian, Classic Vodka Martinis, Gin Martinis, Manhattan, Rob Roy, RustyNail, Killer Koolaid, Long Island Ice Tea, Tequila Sunrise, Zombie etc...

*Other Specialty Cocktails available

MARTINIS 1.5 oz. \$ 7.50

Chocolate, Cosmopolitan, Crantini, Sour apple, Lychee, Citrus

PREMIUM LIQUOR 1oz \$ 8.00

Belvedere Vodka, Ketel One Vodka, Knob Creek Bourbon, Grand Marnier, Glenlivet Single Malt Scotch, Glenfiddich Single Malt Scotch

DELUXE LIQUOR 1oz \$ 9.95

VSOP Cognac, Lagavulin 16 year old

(Availability may vary with special orders or special requests)

Prices are subject to room rental fees, applicable taxes and service charge

Cash Bar

Mixed Drinks 1 oz.	\$ 7.00
Domestic Beer	\$ 5.50
Imported Beer	\$ 6.00
House Wine Bottle \$30.00 6oz.Glass	\$ 6.50
Mineral water, Soft drinks, Juice	\$ 2.50
V.S. Cognac	\$ 8.00

Liqueurs Available Upon Request

Cash Bar taxes are included, gratuities are not.

A minimum consumption of \$350.00 per bar required or a \$150.00 bartender fee will apply.

An \$80.00 Cash bar set up fee is applied to all cash bars.

Absolutely NO outside alcohol permitted on premises.