



# 2019 Meeting & Conference Package



## *Stylish Meetings*

provided by **Gourmandissimo Catering**  
at

**Best Western PLUS Orangeville Inn & Suites**

7 Buena Vista Drive  
Orangeville ON L9W 0A2

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[www.bestwesternorangeville.com](http://www.bestwesternorangeville.com) [www.gourmandissimo.com](http://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. Once the room is secured Gourmandissimo will be happy to accommodate all your catering needs.  
Final guest count is to be received minimum **7 DAYS PRIOR TO EVENT DATE**. If more guests than originally stated are served, the client will be billed for the actual amount.  
Direct billing may be set up with our Sales Department; otherwise full payment is due 3 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

Cancellation Policy: Due to the proximity of the execution of this agreement and the actual event date, in the event of cancellation the convener is responsible for payment in full of all charges in accordance with:  
Cancellation less than 30 days prior to function-100% of estimated costs.  
Cancellation 31-60 days prior to function - 75% of estimated costs.  
Cancellation 60-90 days prior to function-50% owed 90 days prior; the amount of the initial deposit.

### 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.

### AV Equipment

If you require a screen, podium or projector please discuss this with a Best Western Representative.



## 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, Danish  
Fresh scones, muffins  
Gluten free option on request  
Whole fresh fruit  
Orange and cranberry juice  
Coffee and tea  
Decaf upon request

\$8.50 per person

With fresh cut fruit  
Add \$3.75 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

\$10.50 per person

Add sliced Norwegian smoked salmon  
With capers and shaved Bermuda onion  
\$5.50 per person

With fresh cut fruit  
Add \$3.50 per person

### The Mill Street

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

\$15.95 per person

With bagels and cream cheese  
Add \$2.75 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

\$12.75 per person

Add cheddar, brie and havarti  
With baguette  
\$3.75 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 - 1 refresh included. \$4.95 per guest



### All Day Executive Package

**On Arrival:** Continental Breakfast  
Assortment of Freshly Baked Breakfast Pastries  
Whole fresh fruit, 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  
**\$37.50 per person**

### All Day Corporate Package

**On Arrival:** Continental Breakfast  
Assortment of Freshly Baked Breakfast Pastries  
Gluten free option, Whole fresh fruit,  
Coffee, Tea and Juice, Decaf upon request  
**Mid-morning:** Refresh of Coffee and Tea  
**Lunch:** Buffet choices  
**\$29.50 per person**

**Overnight Executive Package:** Morning Coffee station in your meeting room, choice of lunch and afternoon break service **\$30.00 per person (No afternoon break service \$23.50 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  
(Gluten free breads available on request)  
Sliced tomatoes, pickles and lettuce  
Mustard, mayonnaise, horse radish and butter

#### Option B

##### **Chicken Cacciatore (gluten free)**

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  
Black forest ham and Swiss cheese  
Egg Salad Wrap or Tuna Salad Wrap  
**(gluten free sandwiches available on request)**

#### Option D

##### **Meat Lasagne**

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

#### Option E

##### **Chicken Parmesan**

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

#### Option F

##### **Thai coconut chicken curry (gluten free)**

(Thai coconut vegan option available)  
With assorted Asian vegetables  
Steamed basmati 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.



## 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 crudité's with hummus dip

Chef's choice house made sweets garnished with fresh fruit

Pitcher of filtered water

Coffee and Tea station

**\$18.50 per person**

Add Pop \$1.95 per person



## BAGGED LUNCH

Take your group outside or finish off the meeting with lunch to go!

Bagged lunches consist of 1 sandwich, 1 salad

Sweet treat, grape cluster, 1 bottle of spring water

Disposable fork & napkin

Choose 1 each from;

**Sandwiches;** Rosemary grilled turkey breast with provolone, sundried tomato tapenade on grain bread

Pepper crusted roast beef with horseradish mayo on a kaiser

Vegan: Grilled vegetable and hummus wrap

Gluten Free available on request

**Salads;** Quinoa salad with roasted root vegetables and baby spinach in a tarragon dressing GF

Roasted potato salad in a pommery mustard dressing with roasted red pepper GF

Mediterranean pasta salad

**\$18.50 per person**

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

Contact our catering manager [Adriana Roche](mailto:Adriana.Roche@Gourmandissimo.com) Directly 647-233-8471  
[adriana@gourmandissimo.com](mailto:adriana@gourmandissimo.com)

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 Board

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

Small \$75.00 (10-20 guests)

Med \$100.00 (20-30 guests)

Large \$135.00 (30-45 guests)

### Charcuterie Board

Artisanal sliced meats with sliced baguette

Small \$75.00 (10-20 guests)

Med \$100.00 (20-30 guests)

Large \$135.00 (30-45 guests)

### Crudités

Market fresh vegetables  
with hummus and roasted pepper dips

Small \$50.00 (10-20 guests)

Med \$70.00 (20-30 guests)

Large \$90.00 (30-45 guests)

### Cookies

Large chocolate chunk and Oatmeal raisin cookies  
\$18.00/dozen

### Sweet Selection – Chefs' choice

3 pieces per person

Assorted handmade cookies, tarts, squares and pastries

Gluten free options available

\$5.00 per person

### Fruit Display

Small \$55.00 (10-15 guests)

Medium \$80.00 (15-20 guests)

Large \$100.00 (20-30 guests)

### Assorted Tea Sandwiches

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,

Asparagus cream cheese rollups

\$24.00/dozen



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, includes 1 refresh  
\$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  
With a choice of:

- A. House made Belgian chocolate chunk cookies and oatmeal raisin cookies
  - B. Yoghurt & granola bars
  - C. Fresh fruit & muffins
- \$8.50 per person

### Soft Beverage Break

Bottled waters, soft drinks, juices  
\$4.50 per person

### Additional à La Carte Items

Selection of fresh baked jumbo cookies	\$18.00 dozen
Selection of House made sweet loaves	\$7.95 loaf
Whole fresh fruit	\$1.75 person
Fresh cut fruit with honey yoghurt dip	\$3.95 person
Trail Mix in cello bags	\$4.50 person
Power bars	\$2.50 each
Granola bars	\$2.00 each
Yoghurt	\$2.00 each
Decadent squares	\$2.25 each
Popcorn in cello bags	\$2.75 person
Potato chips in cello bags	\$2.75 person
Ice cream bars	\$2.75 each
Chocolate Truffles & chocolate dipped strawberries	\$21.00 dozen
Bottled water (on consumption)	\$1.95 each
Soft drinks (cans)	\$1.95 each
Juice (300 ml bottle)	\$2.25 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.***

Contact our catering manager Adriana Roche Directly 647-233-8471  
adriana@gourmandissimo.com



Inquiry check following and or please provide info in an email to [info@gourmandissimo.com](mailto:info@gourmandissimo.com)

list. Please our catering department will follow up with a quote,

fill out the

<b>Company Name:</b>	
<b>Billing Address:</b>	
<b>Contact:</b>	
<b>Contact telephone &amp; email</b>	
<b>Date of Event:</b>	
<b>Guest Count:</b>	
<b>Time:</b>	
<b>Meeting Room Space reserved:</b>	
<b>Set Up required</b>	
<b>Itinerary: Guest Arrival-Breakfast Time &amp; meal option</b>	
<b>AM Break Refresh</b>	
<b>Lunch Service Time &amp; meal option</b>	
<b>PM Break Time &amp; break option</b>	
<b>Dietary Requests</b>	
<b>Special Notes</b>	
<b>Evening Options: Cocktail Service</b>	
<b>Dinner Service</b>	
<b>Bar Service</b>	