



Monte Carlo Inn Oakville Suites

Corporate & Social Event Catering Package



374 South Service Road East

Oakville, Ontario

L6J -2X6

905-849-9500

WWW.MONTECARLOINNS.COM

oakvillesales@montecarloinns.com

COFFEE BREAK

Beverage Station

Freshly brewed coffee (Regular, Decaf)	\$ 1.75 cup
Assortment of tea	\$ 1.75 cup
Freshly brewed coffee (Regular, Decaf) and Tea	\$ 12.95 pot
Chilled Fruit Juices	\$ 1.75 each
Soft Drinks	\$ 1.75 each
Bottled Water	\$ 2.00 each
Chilled Milk 2%	\$ 2.00 each
Fruit Smoothies	\$ 2.95 each

Baked Goodies

Freshly baked muffins, danishes, croissants	\$ 1.75 each
Assortment of muffins, danishes, croissants	\$ 18.50 dozen
Variety of fresh donuts	\$ 20.00 dozen
Homemade cookies	\$ 1.75 each
Assortment of homemade cookies	\$ 18.00 dozen
Scones	\$ 20.00 dozen

Combination Breaks

Light Break #1 **\$ 5.25 per person**

Regular or Decaffeinated Coffee, Tea, Bottled Water and Soft Drinks or Chilled Fruit Juices.

Light Break #2 **\$ 6.25 per person**

Assorted Homemade Cookies, Regular or Decaffeinated Coffee, Tea, Assorted Soft Drinks or Chilled Fruit Juices.

The Wellness Break **\$ 7.95 per person**

Assorted Tea, Fruit Smoothies, Nanaimo Bars, Vitamin Water and Bottled Water

All prices are subject to 15% service fee and HST



BREAKFAST
(Minimum 20 people)

The Continental Breakfast

\$8.25/person

Selection of Fresh Juices
Freshly baked breakfast pastries including muffins, danishes, croissants and cookies
Freshly Brewed coffee (Regular and Decaf) and tea
Add a fresh fruit tray for \$2.75 more/person

The Executive Breakfast

\$9.50/person

Selection of Fresh Juices
Freshly baked breakfast pastries including muffins, danishes, and croissants
Assorted fresh Bagels and white or brown toast accompanied by home style jams, butter, and cream cheese
Freshly brewed coffee (Regular and Decaf) and tea

The Healthy Start Breakfast

\$12.95/person

Selection of fresh juices
Selection of fresh yogurts
Fresh sliced fruit tray
Raisin Bran muffins with home style jams and butter
Assorted cold cereals
Fruit Smoothies
Freshly brewed coffee (Regular and Decaf) and herbal teas

The Monte Carlo Breakfast

\$14.95/person

Selection of fresh juices
Freshly baked breakfast pastries including muffins, danishes, and croissants
Assorted bagels, white and whole wheat toast accompanied by home style jams and butter
Light and fluffy scrambled eggs, Canadian bacon, ham, breakfast sausage and home fries
Assorted sliced fruit tray
Freshly brewed coffee (Regular and Decaf) and tea

All prices are subject to 15% service fee and HST



LUNCH
(Minimum 20 people)

RECOMMENDED LUNCH SELECTIONS

The Healthy Approach Working Lunch **\$16.25/person**

Chef's Selection of freshly made soup
Crisp garden salad with a choice of three salad dressings
Freshly made tuna, egg salad and vegetable wrap
Sliced fresh fruit
Yogurt
Assortment of fruit juices
Freshly brewed regular and decaffeinated coffee and tea

The Monte Carlo Working Lunch **\$18.25/person**

Chef's Selection of freshly made soup
Garden fresh house salad with a choice of three salad dressings
Create your own sandwich or wrap from a choice of fresh cold cuts (Smoked Turkey Breast, Black Forest Ham, Roast Beef, Corn Beef, Tuna Salad & Egg Salad,)
Assorted sliced fruit tray OR Assorted French Pastries
Assortment of fruit juices
Freshly brewed regular and decaffeinated coffee and tea

The Mediterranean Working Lunch **\$20.95/person**

Caesar Salad with garlic bread
Penne Alfredo
Selection of Hot Sandwiches (Veal, Meatball, and Italian Sausage)
Served with traditional tomato and red pepper sauce on a Kaiser
Sliced fresh fruit, tartufo ice cream
Assortment of fruit juices
Freshly brewed regular and decaffeinated coffee and tea

The Executive Working Lunch **\$19.95/person**

Soup of the day
Two Salads (Potato salad, pasta salad, Caesar or tossed greens)
Two hot dishes served with potatoes and seasonal mixed vegetables (Roasted Rosemary Chicken, Veal Parmesan, Chicken Parmesan, Vegetable or Meat Lasagna or Penne Al Forno)
French pastries and fruit platter
Assortment of fruit juices
Freshly brewed regular and decaffeinated coffee and tea

All prices are subject to 15% service fee and HST



RECOMMENDED LUNCH SELECTIONS

Light Lunch

\$12.95/person

Tossed greens salad or Caesar salad
Assorted cold cut sandwiches and wraps
Add cheese for \$1.50/person
Freshly brewed regular and decaffeinated coffee and tea

The Pasta Lover Working Lunch

\$15.95/person

Pasta with your choice of sauces (Tomato, Alfredo, meat sauce or Primavera)
Caesar salad or tossed greens salad and garlic bread
Freshly brewed regular and decaffeinated coffee and tea

The Chicken Lover Lunch

\$17.95/person

Breast of chicken – with your choice of demi wine sauce or lemon and butter sauce. Served with seasonal vegetables
Your choice of: Rice or Pasta
Freshly brewed regular and decaffeinated coffee and tea

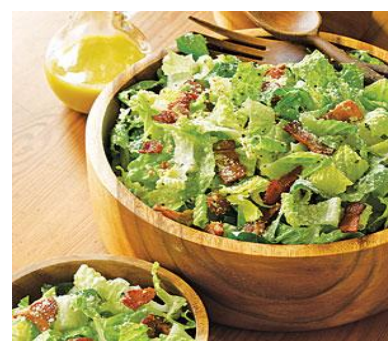
The Indulge Lunch

\$16.95/person

Garlic Bread
Coleslaw & Potato Salad
Large Pizzas – Pepperoni & Vegetarian
Chicken Wings – BBQ, Medium, Hot & Honey Garlic
Assortment of cookies
Juices, pop & water

CREATE YOUR OWN LUNCH

Soup of the day	\$3.95/person
Assorted cold cut sandwiches and wraps	\$5.25/person
Hot Sandwiches on Kaiser	\$6.25/person
Gourmet Hamburger	\$6.95/person
Fresh cut vegetables with dip	\$3.25/person
Traditional Caesar salad	\$3.75/person
Pasta salad in a vinaigrette dressing	\$3.75/person
Garden salad with balsamic vinaigrette dressing	\$3.75/person
Potato Salad	\$3.75/person
Sliced Fresh Fruits	\$3.75/person
Pickle and Olive Tray	\$3.95/person
Smoked Salmon in a multi grain	\$6.95/person



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TRAYS AND PLATTERS

(Serves approximately 20 people)

Sandwich Tray **\$ 104.95**

A variety of sandwiches including roast beef, smoked turkey breast, Tuna salad, egg salad, black forest ham, smoked turkey and cheese

Cheese Platter **\$ 79.00**

An assortment of international and domestic cheeses with crackers

Vegetables & Dip **\$ 59.95**

An assortment of freshly cut crispy garden vegetables with a selection of creamy dips

Fruit Platter **\$ 68.95**

A Beautifully arranged platter of fresh fruits

SNACK MENU

Mixed Nuts **\$15.99/lb**

Peanuts **\$9.99/lb**

Roasted Almonds **\$22.00/lb**

Roasted Cashews **\$28.00/lb**

Licorice & Assorted Candies **\$7.99/ Per Person**

Potato Chips (Individual) **\$3.00/ Per Bag**

Nacho Chips with Salsa **\$4.00/Per Person**

Pretzels & Chips **\$8.99/ Per Bowl**

Fruit Flavoured Yogurt **\$2.99/ Per Person**

Granola & Special K Bars **\$2.99/ Per Person**

SMOOTHIES

Fruit Smoothies **\$2.95 Each**

Flavours: Banana, Mixed Berries, Strawberry





ALL DAY MEETING PACKAGES

(Minimum 20 persons)

Price includes meeting room rental and required presentation equipment and materials

Executive Package \$38.99/person

The Continental	Chilled Orange & Apple Juice, Freshly Baked muffins, danishes, croissants. Freshly made coffee & tea
Morning Break	Assorted Cookies, Coffee & Tea, Bottled Water & soft drinks
Working Lunch	Mixed green salad served with assorted sandwiches & wraps, assorted French pastries, Fresh Fruit Platter, Coffee & Tea, bottled water & Soft Drinks (1 per person)
Afternoon Break	Coffee & Tea, Bottled water, soft drinks & chilled juices

Presidents Package \$45.99/person

The Continental	Chilled Orange & Apple Juice, Freshly Baked pastries including: Muffins, danishes & croissants, freshly brewed coffee & Tea
Morning Break	Assorted Cookies, Coffee & Tea, Bottled Water & Soft Drinks
Choice of Lunch	The Full Monte Working Lunch Chef's selection of freshly made soup Garden fresh house salad Assorted sandwiches and wraps Cheese platter Assorted fruit tray OR Assorted pastries Freshly brewed coffee & Tea Assorted Soft Drinks OR The Chicken Lovers Lunch Chef's selection of freshly made soup Garden Salad & Garlic Bread Roasted Rosemary Chicken or chicken Parmigiana Served with Potatoes or rice & Seasonal vegetables Assorted pastries Freshly brewed coffee & tea
Afternoon Break	Coffee & Tea, Bottled water & Soft Drinks

All prices are subject to 15% service fee and HST



Tuscany Buffet

\$28.95 PER PERSON

(Taxes and Gratuities not included)

Appetizers

Composition of Bread, Buns & Butter

Antipasto Platter

Roasted Red Pepper Soup

Mixed Greens Salad OR Caesar Salad

Entrées

Penne Pasta in a Tomato Basil Sauce

Veal Parmigiana OR Grilled Chicken Breast

Roasted Herb Potatoes

Chef's Vegetable Medley

Desserts

Tropical Fruit Platter

Assorted Pastries

Freshly Brewed Coffee

Selection of Herbal Tea



SPECIAL EVENT AND DINNER MENU

Verona Buffet

\$31.95 PER PERSON

(Taxes and Gratuities not included)

Appetizers

Composition of Bread, Buns & Butter

Antipasto Platter

Tomato & Chickpea Salad

Mixed Greens Salad OR Caesar Salad

Entrees

Grilled Chicken Breast with Apricots & Rosemary

Chef's Vegetable Medley & Roasted Mini Potatoes

OR

Penne Pasta with Tomato Basil Sauce

Eggplant Parmigiana

Desserts

Assorted Italian Pastries & Squares

Tropical Fruit Tray

Freshly Brewed Coffee

Selection of Herbal Teas



SPECIAL EVENT AND DINNER MENU

Sorrento Buffet

\$33.95 per person

(Taxes and Gratuities not included)

Appetizers

Composition of Bread, Buns & Butter

Smoked Tomato Vegetable Soup

Baby Spinach & Radicchio Salad

Tomato Basil Salad

Entrées

Veal Scaloppini with Lemon, Capers & Baby Shrimp

Penne Pasta Primavera

Seafood Medley with Marinara Sauce

Served with Chef's Vegetable Medley

Roasted Mini Red Herb Potatoes

Dessert

Tropical Fruit Platter with Vanilla Yogurt Dip

Assorted Italian Pastries

Freshly Brewed Coffee

Selection of Herbal Tea



SPECIAL EVENT AND DINNER MENU

Amalfi Buffet

\$35.95 per person

(Taxes and Gratuities not included)

Appetizers

Composition of Bread, Buns & Butter

Seafood Chowder

Shrimp Cocktail

Mixed Greens Salad OR Mediterranean Pasta Salad

Entrées

Seafood Medley with Mariana Sauce

Roast Beef with Herbed Horseradish Jus

Penne Pasta with Tomato Basil Sauce

Chef's Vegetable Medley

Roasted Mini Red Herb Potatoes

Dessert

Tropical Fruit Platter with Vanilla Yogurt Dip

Assorted Italian Pastries

Freshly Brewed Coffee

Selection of Herbal Tea



Buffet Brunch #1

\$12.95(Per Person)

Assortment of Breads & Jams & Marmalade
Chive Scrambled Eggs
Strip Bacon & Sausages
Home Fries
Fresh Fruit
Assortment of Croissants & Muffins
Coffee & Tea & Juices

Buffet Brunch #2

\$15.95 (Per Person)

Assortments of Breads & Jams & Marmalade
Oven Cured Tomato & Black Olive Omelette
Strip bacon & Sausage
Organic Greens Tossed in Balsamic
Fresh Fruit
Assortment of Pastries & Muffins
Coffee & Tea & Juices

Buffet Brunch #3

\$21.95 (Per Person)

Assortment of Breads & Jams & Marmalade
Strip Bacon & Sausage
Home Fries
Pancakes or Waffles
Egg Benedict or Quiche Lorraine
Organic Greens Tossed in Balsamic
Fresh Fruit
Assortment of Pastries & Muffins
Coffee & Tea & Juices



ADDITIONAL UPGRADES FOR YOUR BUFFET

Hors d'oeuvres **\$16.95 dozen**

A great selection of favorites including mini quiche, chicken fingers, mozzarella sticks, zucchini sticks, spinach and mushroom puffs, sausage rolls, mini egg rolls, spinach phylo, shrimp cocktail, smoked salmon pinwheels, vegetable samosa, and more.

Oysters on the Half Shell **\$ 4.25/each**

Grilled Asparagus & Eggplant in Prosciutto **\$ 19.95/dozen**

Bruschetta & Garlic Bread **\$13.95/dozen**

Jumbo Shrimp with cocktail sauce (100 pieces) **\$ 275.00**

Antipasti Casalinga (serves 20 persons) **\$ 140.99**

(Includes prosciutto, melon, olives, provolone or Bocconcini cheeses, marinated vegetables)

Chef's Carving Station

(Serves approximately 20-25 persons)

Oven-Roasted Beef Tenderloin or Corn Beef **\$250.00**

With mustard Red wine Jus

Slow-Roasted Alberta Prime Rib **\$225.00**

Glazed with natural pan jus and horseradish

Boneless Roasted Turkey **\$185.00**

With sage and onion bread stuffing and cranberry sauce

Salmon Wellington **\$175.00**

Puff Pastry Crust, Spinach Farce and Béarnaise sauce

All prices are subject to 15% service fee and HST



Open Bar

\$31.00/person

Includes Bar Service for 4 hours throughout event

(Wide selection of domestic beers, Standard bar rail: vodka, gin, rye, rum, and house wines)

Cash Bar

(Minimum consumption of \$300.00 per event)

Domestic Beers (12oz) \$5.50

Liquor (1oz) \$5.50

House Wine (6oz) \$6.50

Punch

(Serves approximately 100 persons)

Non-Alcoholic Fruit Punch \$95.00 per bowl

Alcoholic Punch \$130.00 per bowl

All prices are subject to 15% service fee and HST



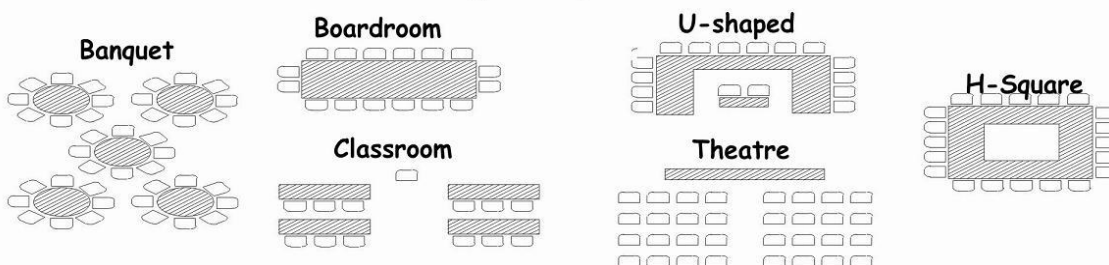
General Information

Monte Carlo Inn Oakville Suites offers comprehensive conference, meeting and banquet facilities. Whether you are planning a conference for 100 or a small meeting in one of our boardrooms, our facilities are perfect for all types of meetings and functions. With an experienced culinary and sales team dedicated to your function, we will work with each event organizer to ensure that each function, regardless of how small or large, will be as successful as possible.

Meeting & Boardroom Facilities

Meeting Rooms	Size	Capacity	Price
The Oakville Room	325 sq ft	8 persons	\$125.00 + HST
The Trafalgar Room	750 sq ft	30 persons	\$225.00 + HST
The Churchill Room	650 sq ft	30 persons	\$225.00 + HST
The Queen Room	520 sq ft	40 persons	\$250.00 + HST
The Elizabeth Room	780 sq ft	50 persons	\$250.00 + HST
The Queen Elizabeth	1300 sq ft	90 persons	\$325.00 + HST

Seating Configurations



Our Boardrooms and Conference Rooms Offer

- Individual Climate Control
- Individual control of overhead lighting
- Multi port data jacks and 15 amp circuits around the perimeter
- Pull down screen
- Digital speakerphones
- Fiber Optic Wired and Wireless Internet
- Complimentary 500 ml bottle of water, note pad, pen and mint per participant

***Note - There will be a charge for any additional bottles of water

Copy, Fax, and Printing services available on site



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 Equipment Rates

LCD Projector	\$50.00 + HST
Television/VCR/DVD	\$15.00 + HST
Overhead Projectors	\$15.00 + HST
Flip Chart and markers	\$15.00 + HST
Whiteboard and markers	\$10.00 + HST
Microphone/Podium	\$10.00 + HST

Prices

- Prices on the menus are subject to change
- A 15 % service charge will be added to all food and beverage charges
- Taxes will be applied on food, beverage, audiovisual equipment and room rentals

Menu Selection

The Monte Carlo Inn Oakville Suite's various catering options will appeal to the most demanding palates. Our Catering Department will assist you in creating your own personal menu, should the attached menu not be suitable for your function.

Food, Beverage and Bar Service

The bar service and any entertainment must end by 1:00 am. 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.

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.



Methods of Payment

Direct billing applications are available by contacting the Monte Carlo Inn Oakville Suites. 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 and cash.

Hotel Policies

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 Oakville Suites reserves the right to cancel your function without any refunds of deposits.

Additionally:

- Guests are asked not to gather in the hallways
- Alcohol is prohibited in hallways, lobbies, 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.



Conference and Catering Inquiries

Sales and Catering Manager - Tel: (905) 849-9500 Ext 232

Fax: (905) 849-6405

Email: oakvillesales@montecarloinns.com

Private Dining and Banquet Functions

Pomodoro Ristorante Bar & Grill - Tel: (905) 849-9500 Ext 217

Shipping of Any Material to the Hotel

Monte Carlo Inn Oakville Suites

374 South Service Road East, Oakville, Ontario L6J 2X6 (Trafalgar & Q.E.W)