



# 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](http://WWW.MONTECARLOINNS.COM)

[oakvillesales@montecarloinns.com](mailto: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

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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



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**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

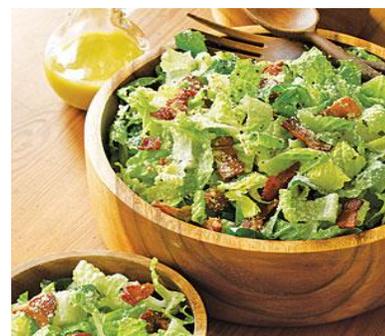
**The Indulge Lunch**

**\$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)

<b>Sandwich Tray</b>	<b>\$ 104.95</b>
A variety of sandwiches including roast beef, smoked turkey breast, Tuna salad, egg salad, black forest ham, smoked turkey and cheese	
<b>Cheese Platter</b>	<b>\$ 79.00</b>
An assortment of international and domestic cheeses with crackers	
<b>Vegetables &amp; Dip</b>	<b>\$ 59.95</b>
An assortment of freshly cut crispy garden vegetables with a selection of creamy dips	
<b>Fruit Platter</b>	<b>\$ 68.95</b>
A Beautifully arranged platter of fresh fruits	

**SNACK MENU**

<b>Mixed Nuts</b>	<b>\$15.99/lb</b>
<b>Peanuts</b>	<b>\$9.99/lb</b>
<b>Roasted Almonds</b>	<b>\$22.00/lb</b>
<b>Roasted Cashews</b>	<b>\$28.00/lb</b>
<b>Licorice &amp; Assorted Candies</b>	<b>\$7.99/ Per Person</b>
<b>Potato Chips (Individual)</b>	<b>\$3.00/ Per Bag</b>
<b>Nacho Chips with Salsa</b>	<b>\$4.00/Per Person</b>
<b>Pretzels &amp; Chips</b>	<b>\$8.99/ Per Bowl</b>
<b>Fruit Flavoured Yogurt</b>	<b>\$2.99/ Per Person</b>
<b>Granola &amp; Special K Bars</b>	<b>\$2.99/ Per Person</b>

**SMOOTHIES**

<b>Fruit Smoothies</b>	<b>\$2.95 Each</b>
<b>Flavours: Banana, Mixed Berries, Strawberry</b>	





**ALL DAY MEETING PACKAGES**

(Minimum 20 persons)

Price includes meeting room rental and required presentation equipment and materials

**Executive Package \$38.99/person**

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

**Presidents Package \$45.99/person**

<b>The Continental</b>	Chilled Orange & Apple Juice, Freshly Baked pastries including: Muffins, danishes & croissants, freshly brewed coffee & Tea
<b>Morning Break</b>	Assorted Cookies, Coffee & Tea, Bottled Water & Soft Drinks
<b>Choice of Lunch</b>	<p><b>The Full Monte Working Lunch</b>                      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 &amp; Tea                      Assorted Soft Drinks</p> <p><b>OR</b></p> <p><b>The Chicken Lovers Lunch</b>                      Chef's selection of freshly made soup                      Garden Salad &amp; Garlic Bread                      Roasted Rosemary Chicken or chicken Parmigiana                      Served with Potatoes or rice &amp; Seasonal vegetables                      Assorted pastries                      Freshly brewed coffee &amp; tea</p>
<b>Afternoon Break</b>	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

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**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

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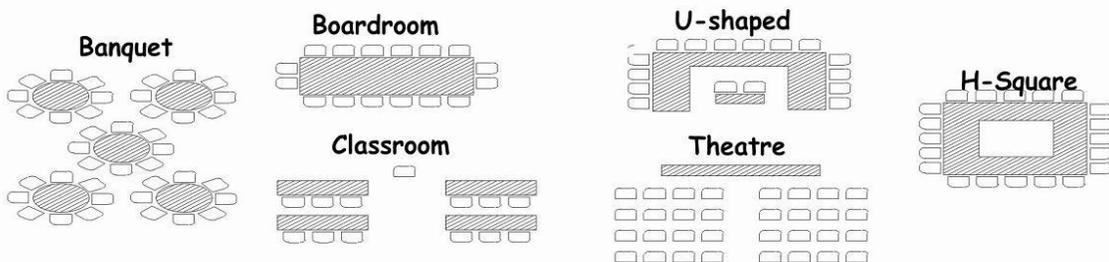
### General Information

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
<b>The Oakville Room</b>	325 sq ft	8 persons	\$125.00 + HST
<b>The Trafalgar Room</b>	750 sq ft	30 persons	\$225.00 + HST
<b>The Churchill Room</b>	650 sq ft	30 persons	\$225.00 + HST
<b>The Queen Room</b>	520 sq ft	40 persons	\$250.00 + HST
<b>The Elizabeth Room</b>	780 sq ft	50 persons	\$250.00 + HST
<b>The Queen Elizabeth</b>	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.



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### 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.

Monte Carlo Inns™

*stay, meet & dine*



Your home away from home™

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**Conference and Catering Inquiries**

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

Fax: (905) 849-6405

Email: [oakvillesales@montecarloinns.com](mailto: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)