

# DANTE CLUB EVENTS PACKAGE

## Hall Rental and Deposits

### *Main Hall*

*5400 Square Feet*

Minimum 200 adult meals No rental fee

150-199 adult meals \$275.00 rental fee

149 or less adult meals \$400.00 rental fee

***NON-REFUNDABLE DEPOSIT - \$500.00***

***Meeting room rate – No food - \$800.00***

### *Upper Hall*

*2100 Square Feet*

Minimum 75 adult meals No rental fee

50-74 adult meals \$175.00 rental fee

49 or less adult meals \$225.00 rental fee

***NON-REFUNDABLE DEPOSIT – \$500.00***

***Meeting room rate – No food - \$275.00***

### *Back Hall*

*1200 Square Fee*

Minimum 30 adult meals No rental fee

20-29 adult meals \$75.00 rental fee

19 or less adult meals \$100.00 rental fee

***NON-REFUNDABLE DEPOSIT – \$125.00***

***Meeting room rate – No food - \$125.00***

*\*Our halls can be booked for functions where food and services are not required. Business events or events without food services are subject to increased rental fees. Please discuss these increases with the Manager.*

1 All prices subject to a 13% HST and 10% gratuity. Prices are guaranteed for 60 days and subject to change thereafter

March, 2015

The Dante Club Sarnia has fifty years of experience in providing Sarnia Lambton with incredible menus, elegant banquet halls and quality service. Our team of professionals can work with you to create your ideal occasion.

The following guidelines will assist you with your planning efforts:

#### Deposit & Payment

All events may be confirmed upon receipt of a non refundable deposit: the amount of which will be outlined in the Catering contract. Deposit payment may be made by cash, cheque, or credit card. All events (weddings, birthdays, anniversaries, formals etc) must be paid (90% of estimated total) 3 days prior to event date. The estimated amount shall be calculated based on finalized arrangements outline in the Banquet Event Order. We reserve the right to cancel the event should these payments not be received. Any amount over and above the final estimate must be paid within 5 business days following event. In the event that a credit is owed, the Dante Club will provide a cheque within 5 business days.

#### Menu Selection and Guaranteed Numbers

Food prices are guaranteed for 60 days from contract date and subject to change thereafter. Menu selection must be made no later than one month prior to your event date.

A guaranteed number of guests attending the event are required 3 working days (72 hours) prior to the event (excluding Saturday & Sunday). You will be charged for the guarantee number or the actual number served, whichever is greater. The Dante Club is prepared to serve 3% over your guaranteed number (eg-250 guaranteed - Dante will cook for 258) All special meals including vegetarian meals must be requested at least one week in advance. Should guests have any questions regarding food ingredients, they are welcome to call the Club.

*\*If giving your guests a choice between two or more dinner options, please add \$2.00 per person to the final cost. This payment can be made by cash, certified cheque or bank draft.*

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### Socan Fee

This fee is a copyright fee on all events that have live entertainment or a DJ. This user fee for copyright protected music is paid to the Dante Club who then forwards it to the Socan organization on your behalf. More information regarding this Fee can be found on [www.socan.ca](http://www.socan.ca)

### Taxes and Service Charges

All prices listed in this package are subject to 13% HST and 10% gratuity on food items. Service charges are distributed to personnel who contributed to the success of your event.

### Bar

Whenever bar facilities for serving alcoholic beverages are arranged at any function, the Dante Club has the right to deny service of alcoholic beverages to any guest we deem to be under the age of 19 years and cannot provide identification to the contrary. Alcoholic beverage service shall be conducted under the strict guidelines of the Alcohol and Gaming Commission.

### Outside Food & Beverage

No food or beverage of any kind may be brought into the Club by anyone without prior approval

### Floor Plans and Decorations

You are required to submit to the Dante Club a floor plan of your setup one week prior to your function. We do not allow you to use any tape, tack, or nails on the walls or ceilings. Confetti, sparkles or rice is not permitted or a clean-up charge will apply. We ask all vendors report to the office upon arrival. Any candles used as centerpieces must be in an enclosure (no open flames). We ask that you discuss all decorating requirements at least one week prior to your event.

### Insurance

The Event Sponsor is required to attain third party liability insurance for a minimum of \$1,000,000 and shall include the club as additional insured. This insurance can be purchased through your home insurance broker and a copy is required in advance.

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### Linen Service

Included in your menu price are the use of white linen napkins and white linen tablecloths. We would be delighted to co-ordinate your table set-up with coloured tablecloths, napkins or overlays at an addition charge.

Coloured napkins are \$0.50 and coloured tablecloths are \$5.00. White chair covers are available for rental at a cost of \$4.00 each.

### Skirting

Allow us to finish your room decor by providing elegant skirting for your "Special Tables." We will supply skirting for your head table, cake table, and book-signing table.

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## **Breakfast**

*Served Buffet style*

**Option #1** **\$8.95 / Person**

Chilled Orange Juice, Assortment of Breakfast Pastries, Croissants, Toast and Assorted Preserves, Coffee/Tea

**Option#2** **\$12.95 / Person**

Chilled Orange and Apple Juices, Assortment of Breakfast Pastries, Croissants, Toast with Assorted Preserves, Pan Fresh Scrambled Eggs, Sausages, Hash Brown potatoes, Coffee/Tea

## **Luncheon Buffet**

**Option #1** **\$13.95 /Person**

Assorted buns, cold meats, cheese, veggies and dip, relish tray, Coffee/Tea

**Option #2** **\$16.95 / Person**

Selection of 1/4 Sandwiches (Tuna, Chicken, Egg) 6 per Person on White or Whole Wheat Breads, Relish Tray, Pasta Salad, Tossed Italian Salad, Assortment of Dessert Squares, Coffee/Tea.

**Option #3** **\$22.50/ Person**

Focaccia, Rolls and Butter, Tossed Italian Salad, Oven Roasted Chicken OR Roast Sirloin of Beef, Sautéed Baby Carrots, Oven Roasted Potatoes, Assorted Cakes and Squares, Coffee/Tea.

*Add Classic Pasta with Tomato Sauce - \$24.95/Person*

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## Cocktail Reception

### *Hors d'oeuvre*

#### **Option #1**

**\$ 7.95 / Person**

Lightly Battered Mixed Vegetables, Breaded Mushrooms, Meatballs in Honey Garlic Sauce, Appetizer Egg Rolls with Plum Sauce, Mussels in the ½ Shell

#### **Option #2**

**\$ 9.95 / Person**

Lightly Battered Mixed Vegetables, Mini Chicken Strips, Breaded Shrimp, Breaded Mushrooms, Mini Quiche, Mussels in the ½ Shell, Assorted Hors d'oeuvre in Phyllo Pastry

*Each option allows 6-9 pieces per person*

### **Deluxe Hors d'oeuvre**

#### **Option # 1**

**\$ 150.00 / Tray**

Chicken in Phyllo Pastry, Spanakopita, Mushroom Tartlet's, Boneless Chicken Wings, Bacon Wrapped Scallops,

#### **Option # 2**

**\$ 170.00 / Tray**

Chicken Satays, Beef Satays, Beef Wellington Hors d'oeuvre, Assorted Seafood Hors d'oeuvre, Shrimp Rolls, Assorted Mini Quiche, Jumbo Shrimp Cocktail

*Each tray serves 25 people and allows 3 pieces per person.*

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## Cocktail Reception/ Late Night Platters

Vegetable Platter with Dip	\$ 72.00
Assorted Cold Meat Tray / 2 Dozen Buns (50 Slices)	\$110.00
Cheese Platter (25 slices)	\$125.00
Relish Tray	\$ 75.00
Large Fruit Platter (Serves 50-55 people)	\$185.00
Assorted Cheese and Crackers Tray (Serves 35 people)	\$120.00
Egg, Chicken and Tuna Sandwiches	\$120.00
Shrimp Cocktail (100 pieces)	\$MARKET
Bruschetta	\$ 65.00
Smoked Salmon Display with Pumpernickel and Sourdough Bread, Capers and Dill Sauce	\$MARKET
Dessert Tray (Assorted Cakes and Squares)	\$ 75.00
<u>Pizza</u> (24 - 4" pieces)	
White	\$ 27.00
White with Anchovies	\$ 33.00
Tomato and Basil	\$ 29.50
Pepperoni / Ham / Mushroom	\$ 36.00
Vegetarian	\$ 37.00
Deluxe	\$ 39.95

*All above prices are for 25 People, unless otherwise stated*

Potato Chips and Dip by the Basket	\$ 5.00
Nacho Chips and Dip by the Basket	\$ 5.25
Pretzels by the Basket	\$ 5.00
Coffee/Tea per craft	\$ 15.00
Coffee Per Urn -100 cups	\$ 100.00
Pitcher of Fruit Juice	\$ 9.75
Pitcher of Soft Drink	\$ 8.00
Pitcher of Milk	\$15.00
Mineral Water	\$2.00
Bottled Water	\$2.00
Cookies	\$1.50
Expresso	\$1.75

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## **Antipasto Bar**

### **Option # 1- \$17.00/ Person**

Jumbo shrimp cocktail display with sauce- (3 per person), marinated olives, artichoke hearts, mushrooms, grilled eggplant, zucchini, sliced prosciutto, salami and provolone cheese, cheese blocks for guests to cut (choice of 2 - Canadian old Cheddar, Asiago, Crotonese, and Brie) Assorted breads with flavored dipping oils, mini bocconcini with grape tomatoes, roasted red peppers.

### **Option # 2 - \$18.00/ Person**

Seafood salad, shrimp skewers, grilled eggplant, zucchini, roasted red peppers, marinated green olives, mushrooms, artichoke hearts, mini bocconcini with grape tomatoes, pieces of Asiago and crotonese cheese for people to cut, sliced prosciutto, salami and provolone cheese, assorted breads with dipping oils and rice suppli

### **Option #3 - 19.00/ Person**

Jumbo shrimp cocktail display with sauce (3 per person), marinated mushrooms, artichoke hearts, grilled zucchini, eggplant, roasted red peppers, meatballs in sauce, sliced prosciutto, salami, provolone cheese, breaded scallops, shrimp, chicken strips, grilled shrimp skewers, mini bocconcini with grape tomatoes, assorted breads with dipping oils

### **Option # 4 - 21.00/ person**

Jumbo shrimp cocktail displayed with sauce (3 per person), grilled and marinated eggplant, zucchini, artichoke hearts, roasted red peppers, bruschetta, seafood salad, mini quiche, mini bocconcini with grape tomatoes, beef and chicken satays, sliced prosciutto, salami, marinated olives, asiago and crotonese cheese for guests to cut, assorted bread with dipping oils, meatballs with tomato sauce

*Add Spumante to any option for an additional \$2.00/person*

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## Dinner Buffets

### Option #1

**\$25.95 / Person**

Focaccia, Tossed Italian Salad,  
Pasta Salad, Relish Tray,

Your choice of *ONE* entree:  
Oven Roasted Chicken, *OR* Roasted Sirloin  
of Beef with Gravy, *OR* Italian Sausages.

Served with:  
Sautéed Baby Carrots, Oven Roasted Potatoes,  
Assorted Cakes and Squares, Coffee /Tea

### Option #2

**\$27.95 / Person**

Focaccia, Tossed Italian Salad, Pasta with Tomato Sauce

Your choice of *ONE* entree:  
Oven Roasted Chicken *OR* Italian Sausages, *OR* Homemade Meatballs,  
*OR* Roast Sirloin of Beef with gravy

Served with:  
Sautéed Baby Carrots, Oven Roasted Potatoes,  
Assorted Cakes and Squares, Coffee and Tea

With two Pastas - **\$30.75**

With two Meats - **\$31.95**

### Option #3

**\$30.95 / Person**

Focaccia, Tossed Italian Salad,  
Fresh Vegetable Platter with Dip, Four Bean Medley Salad, and Pasta  
Salad.

Your choice of *TWO* entrees:  
Oven Roasted Chicken *OR* Homemade Meatballs, *OR* Roast Sirloin Of  
Beef with Gravy, *OR* Classic Pasta with Tomato Sauce.

Served with:  
Sautéed Baby Carrots, Oven Roasted Potatoes  
Assorted Cakes and Squares, Coffee /Tea

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## Family Style Dinners

**Option # 1** **\$ 33.95 / Person**

Focaccia  
Antipasto Verde  
Penne tossed in fresh Tomato Sauce  
Oven Roasted Chicken, Sautéed Baby Carrots, Oven Roasted Potatoes  
Tossed Italian Salad  
Assorted Italian Pastries OR Ice-Cream with Strawberry Toppings  
Coffee / Tea  
*Add Roast Sirloin of Beef with Gravy - \$ 36.95 / Person*

**Option # 2** **\$ 41.75 / Person**

Focaccia  
Antipasto Italiano  
Penne OR Rigatoni tossed in fresh Tomato Sauce  
Chicken Piccata, Carrot and String Bean Medley, Oven Roasted Potatoes  
Roast Sirloin of Beef with Mushrooms & Tossed Italian Salad  
Assorted Italian Pastries OR Ice-Cream with Strawberry Toppings  
Coffee / Tea

**Option # 3** **\$ 43.95 / Person**

Focaccia  
Antipasto Italiano  
Penne OR Rigatoni with Blush Rose Sauce OR fresh Tomato Sauce  
Veal Parmigiana, Carrot and String Bean Medley, Oven Roasted Potatoes  
Oven Roasted Chicken & Tossed Italian Salad  
Assorted Italian Pastries OR Ice-Cream with Strawberry Toppings  
Coffee / Tea

**Option # 4** **\$ 51.75 / Person**

Focaccia  
Antipasto Classico  
Penne Bolognese OR Pasta Al Forno  
Chicken Cordon Bleu  
Carrot and String Bean Medley, Oven Roasted potatoes  
Roast Sirloin of Beef with Button Mushrooms & Tossed Italian Salad  
Assorted Italian Pastries OR Ice-Cream with Strawberry Toppings  
Coffee / Tea

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## Customized Meals

*Select items from various categories to design your own individually plated dinner*

### Antipasto

Antipasto Verde <i>Olives, Pickles, Celery, Carrots</i>	\$ 3.50/ Person
Antipasto Italiano <i>Salami, Capicollo, Cheese, Celery, Olives</i>	\$ 5.75 / Person
Antipasto Special <i>Prosciutto, Bread sticks, Salami, Provolone Cheese, Celery, Olives</i>	\$ 6.95 / Person
Antipasto Classico <i>Prosciutto, Melon, Bread sticks, Bocconcini Cheese, Marinated Artichoke Hearts</i>	\$ 7.95 / Person
Antipasto Extravaganza <i>Served by Platter: Grilled Eggplant and Zucchini, Salami, Prosciutto, Marinated Artichoke Hearts, Bocconcini Cheese, grape tomatoes, Roasted Peppers, Olives</i>	\$ 9.75 / Person

### Soups

Minestrone Soup	\$ 4.95 / Person
Stracciatella Soup	\$ 5.25 / Person
Acini Di Pepe Soup	\$ 4.95 / Person
Acini Di Pepe/ Stracciatella	\$ 6.25 / Person
Cream of Potato and Leek Soup	\$ 4.95 / Person
Butternut Squash Soup	\$ 4.95 / Person

### Pastas

Penne tossed in Tomato Sauce	\$ 6.95 / Person
Penne al Ragu	\$ 7.25 / Person
Pasta Primavera	\$ 7.50 / Person
Fettuccini Alfredo	\$ 8.95 / Person
Lasagna	\$ 9.25/ Person
Cannelloni	\$ 9.25 / Person

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## Entrees

*All entrees served with Focaccia, your choice of Vegetable and Potato,  
Tossed Italian Salad and Coffee/Tea.*

*All meals are individually plated*

¼ Roast Chicken	\$ 23.95 / Person
Chicken Piccata <i>Boneless Breast of Chicken in White Wine Sauce</i>	\$ 25.00 / Person
Chicken Breast Marsala <i>Boneless Chicken Breast Topped with Marsala Sauce</i>	\$ 25.00 / Person
Chicken Cordon Bleu <i>Boneless Breaded Chicken Breast with Ham and Cheese</i>	\$ 26.95 / Person
Dante Stuffed Chicken <i>Stuffed with chopped Vegetables and Cheese</i>	\$ 27.95 / Person
Roast Turkey with Dressing and Gravy	\$ 25.00 / Person
Roast Sirloin of Beef with Gravy	\$ 27.95 / Person
Prime Rib Au Jus with Button Mushrooms	\$ 32.00/ Person
Classic Italian Sausages	\$ 16.50 / Person
Veal Parmigiana	\$ 27.95/ Person

*Add Seared Shrimp Skewer \$ 4.00 / Person*

## Seafood

Spiced Salmon Fillet <i>Zesty Orange Ginger Sauce</i>	\$ 28.95 / Person
Frittura <i>Seafood Platter including Shrimp, Scallops, Calamari and Smelts</i>	\$ 9.95 / Person
Tilapia Fillet <i>Lemon Dill Sauce</i>	\$ 28.95/ Person

## Vegetables

Peas and Mushrooms  
Sautéed Baby Carrots  
Whole Green Beans  
Hot Buttered Corn  
Carrot and String Bean Medley  
*Green Beans, Yellow Beans, Baby Carrots*

## Potatoes

Oven Roasted Potatoes  
Baked Potatoes (50 People or Less)  
Mashed Potatoes

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## Desserts

Wedding Cake Cut and Served by Dante Club Staff	\$1.00/ Person
Add a Scoop of Ice Cream	\$1.50/ Person
Vanilla Ice Cream with Strawberry Topping	\$3.95/ Person
Fresh Fruit Platter ( <i>With Seasonal Fruit</i> )	\$3.95/Person
Italian Pastries	\$4.75/ Person
Tartufo	\$5.25/ Person
Homemade Tiramisu	\$5.25/ Person
Cheesecake	\$5.25/ Person

## Sweet Table

**Option #1** **\$6.95/ person**  
An assortment of squares; Nanaimo bar, carrot spice, fudge brownie and butter tarts, fresh sliced seasonal fruit, coffee/tea

**Option # 2** **\$10.95/ person**  
Chocolate brownie bombshell  
Perfect pair of cheesecakes; colossal turtle, and chocolate eruption  
Gourmet dessert bars; macaroon madness bar and caramel chocolate fudge, mini Italian pastries, trifles, seasonal sliced fruit, coffee/tea

**Option #3** **\$14.95/ person**  
Classic creamy cheesecake; chocolate eruption and raspberry eruption,  
Perfect pair of cakes; lemon cranberry and lemon orange, pecan pie, apple pie, mini Italian pastries; peaches, Sicilian canoli, and cream horns, caramilla cake, individual assorted tartlets, trifles, fresh seasonal fruit or fruit skewers, coffee/tea

## Outside Items

The Dante Club will allow agreed upon outside food items after the meal service providing the guest pay a premium of \$1.00/person fee for the use of Dante Club provided plastic utensils and paper plates or a \$2.00/person fee for the use of Dante Club china and silverware. These prices also include labor and the suiting of presentation tables.

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## Bar Service

### Permit/Corkage bar – Open

The host of the function provides all alcoholic beverages through an L.C.B.O. Special Occasions Permit. The Dante Club will provide all glasses, mixes, ice and labor for a charge of \$9.00 per person, plus taxes.

### Open Bar – Host Bar – Dante Club Product

The host will provide all drinks at no charge to the guests. The Dante Club will supply all drinks and charge the host on a consumption basis. In this scenario, the customer will be operating under the Dante Club's existing licenses. If a minimum sale of \$350.00 per bar staff is not reached, the host will be billed for the labor of the bartenders at a rate of \$16.00/hour, per bar staff member

### Cash Bar

The Dante Club will provide all liquor, mixes and labor. The guests will pay for their own drinks. Additional options include a loonie or toonie bar. If a minimum sale of \$350.00 per bar staff is not reached, the host will be billed for the labor of the bartenders at a rate of \$16.00/hour, per bar staff member.

### Bar Prices

Liquor	\$4.50
Beer	\$4.50
Wine	\$5.50
Liqueurs	\$6.00
House Wine by Bottle	\$24.00

*Taxes are gratuities are additional*

### Punches

Non Alcoholic Punch	\$ 100.00 / 100 Glasses
Alcoholic Punch	\$ 200.00 / 100 Glasses
Champagne Punch	\$ 225.00 / 100 Glasses

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