

BANQUET MENU



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We take care of the million little things.

Comfort Inn Airport combines excellent facilities with professional customized service to accommodate all of your meeting and banquet needs. We will assist you in coordinating a complete event package, including audio visual equipment, decorations or displays. Our experienced banquet team is always ready to suggest ways to make your event more memorable.

We look forward to being of service to you and thank you for considering us to host your event.

Sincerely,

Susan Godfrey, General Manager



BREAKFAST & SNACKS

Continental Breakfast	\$9		
<i>Coffee/tea, bottled juices, muffins, croissants and danishes</i>			
Continental Deluxe	\$13		
<i>Coffee/tea, bottled juices, fresh sliced fruit, yogurt cups and assorted pastries</i>			
Traditional Breakfast Buffet	\$21		
<i>Minimum 20 people – includes scrambled eggs, fish-n-brewis, home fries, bologna/bacon, coffee/tea and chilled juices</i>			
Traditional Breakfast Plated and Served	\$17		
<i>Scrambled eggs, bacon/sausage, home fries, toast with preserves and coffee/tea</i>			
Hearty Breakfast	\$19		
<i>Minimum 20 people – includes scrambled eggs, bacon/sausage, home fries, toast with preserves, toutons with molasses, coffee/tea and chilled juices</i>			
The “Wright” Stuff	\$9		
<i>A selection of granola bars and yogurt, bottled juices and bottled water</i>			
Sweet Factory	\$6		
<i>Coffee/tea, Purity Jam Jams, old fashioned brownies and freshly baked cookies</i>			
By Popular Demand	\$6		
<i>Coffee/tea and assorted pastries.</i>			
Small Fresh Fruit Tray	\$50		
<i>Serves 10-15 people</i>			
Large Fresh Fruit Tray	\$75		
<i>Serves 20-25 people</i>			
Coffee/Tea	\$3	Assorted Cookies	\$3
Bottled Juice	\$3	Assorted Squares	\$3
Soft Drinks	\$3	Granola Bars	\$3
Mineral Water	\$3	Whole Fruit	\$3
Assorted Muffins	\$3	Sliced Fresh Fruit	\$4
Cinnamon Buns	\$3	Toutons	\$3

ALL MENU ITEMS ARE SUBJECT TO 15% GRATUITY & HST

**All prices are per person*



Our self-served lunch selections are designed with convenience and time constraints in mind.

LUNCH SELECTIONS

The Backyard Grill\$21

BBQ chicken served with rice and a fresh garden salad

Stir Fry\$18

Choice of Beef or Chicken with fresh vegetables tossed in a sweet soy and ginger glaze, served with rice

Gourmet Sandwich Platter***\$19

Assorted sandwiches and wraps served with soup of the da. Add garden salad \$3.00 per person

Chili n'Chips\$17

Homemade chili served with rolls, fresh tortilla chips and variety of toppings

Little Italy\$19

Fresh baked lasagna served with caesar salad and garlic bread

Grilled Wrap Platter\$19

Served hot off the grill, a selection of chicken fajita and clubhouse wraps, with Mexican rice

Three Course Plated Lunch\$26 per person

Choose one of the following appetizers, entrées, and desserts:*

Appetizers

Garden or Caesar Salad

Entrées

Grilled Atlantic Salmon with Lemon Dill Cream Sauce, Rice Pilaf and Fresh Market Vegetables

Honey Mustard Glazed Pork Loin with Apple Jus and Fresh Market Vegetables.

Beef Roulade with Mushroom & Rice Dressing, Oven Roast Potato and Fresh Market Vegetables

Chicken Supreme with Cranberry and Orange Stuffing and Fresh Market Vegetables

Savory Roasted Chicken Breast, Croquette Potato and Fresh Market Vegetables

Desserts

Carrot Cake

Chocolate Layer Cake

Lemon Crème Layer Cake

French Vanilla Cheesecake with NL Berry

Assortment of squares

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Each option includes an assortment of dessert squares and freshly brewed coffee and tea. All prices are per person.

***Served with coffee or tea. *Add soft drinks – \$3 each.*



DINNER SELECTIONS

Dinner Buffet \$42

Includes dinner rolls, garden salad with housemade dressing, pasta and potato salad, plus an assortment of desserts, coffee and tea. Minimum 40 people, maximum 160 people.

Choose one:

Glazed Baked Ham

Apple and Apricot Herb Stuffed Pork

Roast Beef with Pan Gravy

Choose two:

Sliced Stuffed Chicken Breast

Baked Dressed Salmon

Cod au Gratin

Baked Lasagna

****Served With****

A Medley of Fresh Market Vegetables

Oven Roast Potatoes or Rice Pilaf

*Try Our
Specialty*

Prime Rib Roast
Add \$4 per person

Three Course Plated Dinner Selections

Enjoy our house garden Salad plus your choice of entrée, and dessert. All entrees are served with your choice of potato (mashed, oven roasted or croquette), and honey glazed carrots/broccoli.*

Appetizer

House Garden Salad

Entrée Choices

Prime Rib of Beef au jus with Yorkshire Pudding \$41

Atlantic Salmon with Lemon Dill \$34

Savoury Stuffed Chicken Breast \$34

Roast Turkey with all the Trimmings \$34

Roast Loin of Pork with Apple and Raisin Herb Stuffing. \$34

Roast Beef with Pan Gravy \$34

Chicken Supreme with Cranberry and Orange Stuffing \$34

Dessert Choices

French Cream Cheesecake with Newfoundland Berry Topping

Old Fashioned Chocolate Layer Cake

Lemon Crème Layer Cake

Carrot Cake

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**Pricing is subject to change. Prices for three course dinner include appetizer, entrée, dessert, and coffee or tea.*



RECEPTION MENU

Happy Hour Hors d'Oeuvres (price per dozen)

Bacon Wrapped Scallops	\$22
Coconut Shrimp	\$21
Mini Fish Cakes	\$18
Tenderloin and Mushroom Skewers	\$22
Chicken and Pineapple Skewers	\$18
BBQ Meatballs	\$17
Spinach or Cheese Tartlets	\$14
Chicken Taquitos	\$16
Chicken Wings (per lb)	\$18
Pork Wontons	\$18
Bruschetta Bites	\$14
Caprese Skewers	\$17
Cod Nuggets	\$22
Jumbo Shrimp	\$22
Spring Rolls	\$14

Cold Canapés (price per dozen) \$20

- Smoked Salmon on Baguette
- Butterflied Shrimp on Melba Toast
- Curried Chicken Salad on Baguette
- Sundried Tomato and Ham Pinwheels

Specialty Items

Vegetable Tray with Creamy Dip (serves 20-25)	\$60 per tray
Deluxe Sandwich Tray (serves 15-20)	\$90 per tray
Deluxe Cheese and Cracker Tray (serves 25-30)	\$135 per tray
Spinach and Artichoke Dip (serves 10-15)	\$50 per bowl
Dessert Squares Assortment	\$3 each
Fresh Fruit Tray (Small / serves 10-15 people)	\$.50 per tray
Fresh Fruit Tray (Large / serves 20-25 people)	\$.75 per tray

Host Bar (subject to 15% gratuity and HST)

Local Beer	\$5.00
High Ball	\$5.00
Wine	\$7.00

Cash Bar (includes HST)

Wine	\$7.90
Local Beer	\$6.50
High Balls	\$6.50
Imported Beer	\$8.00
Coolers	\$8.00
Premium Brands	\$8.00
Liqueurs	\$7.00
Cocktails (1.5oz)	\$7.50
Soft Drinks	\$2.75

Wine Service

House White – Peller Estates, Pinot Grigio, Canada	\$42 per litre
House Red – Peller Estates, Shiraz, Canada	\$42 per litre
Folonari Pinot Grigio, Italy.	\$42 per bottle
Folonari Pinot Noir, Italy	\$42 per bottle

Sparkling Wine Selection

Freixenet Cordon Negro Brut	\$45 per bottle
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Punch (serves 30 glasses)

Non-alcoholic	\$50 per bowl
Alcoholic	\$100 per bowl

Terms & Conditions

Our menu selections are only suggestions and are by no means the only items available through our Catering Department. We would be pleased to prepare a customized menu to suit your group's specific occasion and budget.

All food and beverage products must be purchased and consumed within the premises. Alcoholic beverages and food products cannot be brought into areas licensed by the facility.

Menu selections should be submitted 14 days prior to your function date in order that you may be assured of your selections. The hotel requires a guaranteed number of guests attending the function 72 hours prior to the event. Charges will be made on the guaranteed number or the actual number of people served, whichever is greater. Cancellations of food and beverage orders within 72 hours are subject to penalty.

Please notify the catering department of all dietary restrictions and/or food allergies 72 hours prior to function.

A \$1000.00 deposit is required for all meal functions in order to confirm your space. The remaining balance is due 72 hours prior to the function.

Prices listed are current and guaranteed three months prior to your function. Prices are subject to change without notice in order to meet increased market costs however the hotel will honor all confirmed prices on function contracts that have been signed and returned by the client. All food and beverage prices are subject to 15% Gratuity and HST.

Comfort Inn Airport takes all responsible precautions to safeguard the property of clients; however the hotel is not responsible for damages or loss of any articles left in the Hotel, prior to, during, or following your event by the customer or their guests. Liability for damage will be charged accordingly.

We carry an inventory of basic audiovisual rental equipment, based on a first reserved basis. Our inventory includes:
Flip charts – \$25 per day
LCD projector – \$150.00 per day
Polycom sound system – \$25 per day
6x6 screen \$– 25 per day

A Bartender Fee of \$75.00 will apply for banquets of less than 100 people

Function room assignments are based on your minimum number of attendees, we reserve the right to change meeting rooms in order to accommodate the increase or decrease in guaranteed attendance.

Meeting room cancellation: If meeting space is cancelled less than 7 (seven) days in advance, 100% of the meeting room rental fee will be charged.

Banquet cancellation charge: If the cancellation occurs outside of six months prior, we will refund your deposit provided we can book the space again.

SOCAN Tariff and 15% HST (by law) apply for events that include musical entertainment. Events with dancing will be charged \$59.17 while events without dance will be charged \$29.56. If you have any question regarding the SOCAN Fees, please call 1-800-707-6226.

Signage and promotional materials must be of a professional nature and subject to approval by hotel management. Materials shall not be posted, nailed or screwed to walls and/or furniture. The hotel will charge client for any damages caused accordingly.

Wireless internet is available in all meeting rooms complimentary.

A Banquet Event Order (BEO) will be sent to the conveyor and must be signed and faxed to 753-3711 or emailed to events@comfortinnstjohns.com in order to confirm your booking.