# Dante Club

## **BANQUET & CONFERENCE CENTRE**











WEDDINGS  $\cdot$  BRIDAL SHOWERS  $\cdot$  CEREMONIES RECEPTIONS  $\cdot$  BRIDAL ROOM  $\cdot$  CUSTOMIZED MENUS

YOU TWO HAVE FUN, WE'LL TAKE CARE OF THE REST

# DANTE CLUB 2018 EVENTS PACKAGE

## Hall Rental and Deposits

### Main Ballroom

## <u>Capacity</u> 5,400 Square Feet Up to 500 quests

- Greater than 200 adult meals \$250.00
- Less than 200 adult meals \$400.00
- Daily Meeting room rate \$900.00
- Evening Meeting Room Rate \$1,000.00
- NON-REFUNDABLE DEPOSIT \$500.00

### Upper Ballroom

## <u>Capacity</u> 2,100 Square Feet Up to 125 guests

- 80 or greater adult meals \$125.00
- Less than 80 adult meals \$200.00
- Daily Meeting room rate \$400.00
- Evening Meeting Room Rate \$500.00
- NON-REFUNDABLE DEPOSIT \$250.00

## Amici Italian Eatery & Bar

## <u>Capacity</u> 1,200 Square Feet Up to 100 quests

<u>Available Sunday only; or when not conflicting</u> <u>with Amici Italian Eatery & Bar</u>

- 40 or greater adult meals \$100.00
- Less than 40 adult meals \$150.00
- Daily Meeting room rate \$300
- Evening Meeting Room Rate \$400.00
- NON-REFUNDABLE DEPOSIT \$125.00

## WELCOME

Greetings and welcome to the prestigious Dante Club Banquet & Conference Centre. With beautifully decorated banquet rooms, located in the heart of Sarnia, the Dante Club is the perfect place for your wedding, ceremony, reception, meeting or conference. Our facility is fully accessible and is sure to make a statement for your event.

Our culinary team, led by our Executive Chef, has extensive experience with various international cuisines. You can select from one of our menus or customize a menu to better suit your needs. Regardless of the menu you choose for your event, you will receive high quality food, a stunning presentation and first class service.

We would be pleased at the opportunity to give you a tour of our venue at your earliest convenience. Please feel free to call (519) 542-9311 or email gm@danteclubsarnia.ca for more information. You can also check out our website or social media pages for pictures and more information. On behalf of our team, thank you and congratulations! We look forward to serving you!

Sincerely,

The Dante Club Banquet & Conference Centre

## COMPLIMENTARY TO YOU

- Complimentary Wi-Fi
- Complimentary parking
- Complimentary wireless microphone & podium
- Complimentary Bridal Room (Main Ballroom only)
- Coat Check upon request (Main Ballroom only)
- Personalized Wedding menu tasting for the Bride & Groom
- Complimentary use of both tables & chairs
- Complimentary white table clothes and white linen napkins
- First class service
- 2 All prices subject to 10% Gratuity and HST| Prices subject to change without notice
   519-542-9311 | www.danteclubsarnia.ca | gm@danteclubsarnia.ca | Take-out available | Amici Restaurant

## **TERMS & CONDITIONS**

This Events Package should be used as a guide for planning your event. All pricing and items are subject to availability & the revolving market.

- Tentative holds can be placed on all available halls, but will only be held for a period of one-week. After the one-week period expires, tentative holds will be released without notice.
- All events hosted at the Dante Club require a signed contract, non-refundable, non- transferable deposit and completed Credit Card Authorization Sheet. The dollar amount of your deposit is dependent on the hall that is rented. After the contract is signed, the deposit acts as a credit towards your final invoice.
- Dante Club Management prefers to meet with you to finalize the event menu and details fourteen (14) days prior to the scheduled event date. The number of guaranteed guests the Dante Club is to prepare for is required, at least, fourteen (14) days prior to the event. If the host fails to provide the guaranteed numbers of guests, the Dante Club shall use the noted attendance amount as per the deposit contract. In the event the guaranteed guest count is greater than the event attendance, the host will be responsible for the number on record. In the event where the attendance is greater than planned for, the host will be billed the greater number at a premium.
- You are required to submit the floor plan and or setup to the Dante Club seven (7) days prior to your function. The
  Dante Club does not allow the use of tape, tack, nails or any item that may leave permanent damage to the facility.
  Decorative Confetti is non-permitted. If these requirements are ignored, the host will receive a surcharge, dependent
  on the damage. Any candles used for decorating purposes must be in an enclosure; no open flame is permitted.
- Included in your rental with the Dante Club is the use of white linen and white napkins (food and beverage minimums are required). If food and beverage minimums are not met, linen is billed at a charge of \$5.00 per linen used.
   Additional colours or sizes can be ordered at an additional charge. The Dante Club can provide both white (\$2.00 per cover) and black (\$2.00 per cover) chair covers.
- It is agreed that the facility may be used for showings on the approved rented date, if the viewing occurs before the commencement of the function.
- The Dante Club is happy to work with any dietary concerns, provided the host makes these requirements clear in advance of the event. Any menu items can be created to suit your needs. To assist in menu item selection, a dietary menu & legend is included in this package.
- Wedding tastings for the Bride & Groom are complimentary and encouraged. If a tasting is required, advance notice is necessary. You can select (2) Pasta's (2) Entrees (2) Starches (2) Vegetables & (2) Desserts. Please note some items are not available for tasting. Family & Friends are welcomed to join our tasting; however, the final invoice will reflect this attendance.
- Due to unpredictable changes in the food & beverage industry, menu items and prices are subject to change without notice. Menu items selected and prices are guaranteed fourteen (14) days prior to the event.
- All prices listed in this package are subject to 10% Gratuity & 13% HST. Service charges are distributed to the team who contributed to the success of your event.
- Performing Rights Royalties: Any event where music or entertainment is present (live or recorded) the appropriate SOCAN (Society of Composers, Authors and Music Publishers of Canada) and RE: Sound tariffs will be billed accordingly, based on the final number of attendance, with or without dance. These charges are subject to HST and paid to the Dante Club who distribute the amount to both entities on your behalf. Additional information can be found on www.socan.ca and www.resound.ca.
- 3 All prices subject to 10% Gratuity and HST| Prices subject to change without notice
   519-542-9311 | www.danteclubsarnia.ca | gm@danteclubsarnia.ca | Take-out available | Amici Restaurant

- Whenever bar facilities are used for the serving of alcoholic beverages, the Dante Club staff has the right to deny service at the bartenders' discretion. Alcoholic beverage service shall be conducted under the guidelines of the Alcohol and Gaming Commission of Ontario.
- If an additional bartender is requested by the host for use behind a bar or rotating/beverage station, the host will be billed a fee of \$25.00 per hour, per bartender requested for a minimum of four hours or the scheduled time requested by the host.
- In the event where the host is supplying alcohol through their own liquor license, the host is required to obtain third party liability insurance for a minimum of two-million dollars. This insurance can be purchased through your personal insurance provider. The Dante Club requires a copy of the insurance and a copy of all bill of sales prior to the event.
- If the hosts plans to invite guests for the after dinner portion of the evening, Dante Club management must be notified and given a guaranteed number of guests expected. Corkage Fee will apply, if the host is providing an Open Permit Bar. If it is determined that additional guests were taking part of the celebration without Dante Club knowledge, additional fees will apply.
- Due to Health and Safety policies, all food served at the Dante Club is to be prepared by our culinary team. Management may permit hosts to bring in certain traditional cultural items or specialty items from an outside vender. In these cases, the Dante Club requires the completion of the External Food Release of Liability form. The completion of this form allows the Dante Club to evaluate the request and supporting documentation to ensure the product and it's handling is safe for consumption. To bring in outside products or venders the host will be changed a fee of \$2.00 per person (based on the guaranteed or greater number in attendance). This charge is used to cover costs associated with plastic ware, linens, table setup, additional clean-up and extended labor costs. If the Host wishes to use Dante Club china, an additional \$1.00 per person will be applied. Wedding and or specialty cakes are permitted.

#### The removal of any and all leftover food item(s) supplied by the Dante Club is prohibited.

- If the Dante Club staff is required to wait after your event for your decorator or any other third party involvement, a one-hundred-dollar charge per hour will apply after 2:00 a.m. The Dante Club is not responsible for any items left at the venue after the conclusion of the event.
- In the event where damages and or any unexpected incurring fees are incurred to the Dante Club property or equipment, the host will be held responsible and billed accordingly, to the completed Credit Card Authorization Sheet, as stated in the signed contract.
- Dante Club payment schedule is as follows: Deposit amount (specific to required hall) is due at the signing of the Dante Club Deposit Contract. Twenty-five (25) percent of the anticipated invoice is due six (6) months prior to the event. An additional twenty-five (25) percent is due three (3) months before the event date. The remaining portion of the invoice is due seven (7) days prior to the event. The credit card listed on the Dante Club Credit Card Authorization sheet will be used if necessary, for any additional or outstanding charges following the event and any incurred damages if directly related to the HOST(s) event. Two (2) percent interest, per week, will be charged for late payments. Major companies and businesses are subject to specific terms.
- Payments made by certified cheque or money order can be made payable to Dante Club.
- The Dante Club understands that things happen. If the Host must cancel, six (6) months' notice is required to avoid additional costs. The non-refundable and non-transferable deposit will not be returned to the host. Any direct charges to the Dante Club associated to the cancelled event will be billed to the host.

## **BREAKFAST**

## Served Buffet Style

## Continental Breakfast \$13

- Selection of Chilled Juice
- Chef's Assortment of Breakfast Pastries, Muffins & Croissants
- Fresh Seasonal Whole Fruit
- Freshly Brewed Coffee, Decaffeinated & Tea

Dante's Hot Breakfast \$18 (Bacon or Sausage)

- Selection of Chilled Juice
- Chef's Assortment of Breakfast Pastries, Muffins & Croissants
- Fresh Seasonal Whole Fruit
- Pan Fresh Scrambled Eggs
- Choice of Smoked Bacon or Breakfast Sausage
- Home Fried Potatoes
- Freshly Brewed Coffee, Decaffeinated & Tea

Dante's Big Breakfast (Bacon & Sausage) \$21.95

## A La Carte Breakfast Options:

Carafe of Coffee, Decaffeinated Coffee or Tea	\$12
100 Cup Urn of Coffee, Decaffeinated or Tea	\$100
Italian Biscotti	\$2
Individual Assorted Muffins	\$2
Whole Seasonal Fruits	\$1
Bottled Water	\$2

## LUNCH

## Served Buffet Style \$25 Lunch Buffet | \$30 Family Style Service

# Appetizer Selection Choice of One

- Creamy Caesar Salad
- Dante House Salad
- Italian Wedding Soup

# Lunch Features Choice of One

- Chicken Cacciatore
- Oven Roasted Chicken
- Roasted Sausage with Sweet Peppers and Onions

# Seasoned Starches Choice of One

- Penne Pasta in Dante Tomato Sauce
- Oven Roasted Potato

Wild Rice

- To add second starch choice, \$2.00
- To add Chicken or Sausage to your Pasta, \$3.00

## Fresh Vegetable Choice of One

- Green Bean Almondine
- Peas and Mushrooms
- Roasted Baby Carrots
- Seasonal Vegetable Medley
- To add second vegetable choice, \$2.00

## Dessert Selection Choice of One

- Assorted Italian Pastries
- Chef's Assortment of Squares & Desserts

## RECEPTION ITEMS

## Served by the Tray | Approximately 30 people per tray

#### **Assorted Squares or Cannoli \$70**

Two squares per person or one Cannoli

#### Classic Antipasto \$150

Marinated Artichoke, Eggplant, Zucchini and Roasted Red Peppers. With Cured Salami, Italian Prosciutto, Fresh Provolone Cheese, Bocconcini and an Assortment of Olives and Bread.

#### Chef's Assorted Hors D'oeuvre Platter \$125

Spring Rolls, Quiche, Meatballs, Spanakopita and Breaded Shrimp. 60 pieces' total.

#### Dante Pizza \$30

3 item homemade Pizza. 24 Slices per pizza.

#### 8 lb. Domestic Cheese Platter \$165

Assortment of Cheddar, Swiss and Marble cheese. Served with assorted Crackers.

#### 8 lb. Italian Cheese Platter \$175

Assortment of Asiago, Grana Padano and Provolone Cheese. Served with assorted Crackers.

#### Fresh Seasonal Fruit Tray with Yogurt Dip \$140

#### Jumbo Shrimp Cocktail (Market Value)

50 pieces' total. Served with traditional Cocktail sauce or Mary Rose dipping sauce

#### Loaves and Spreads \$90

House Baked Breads, Crostini's and Bread Sticks. Served with a trio of Hummus, Tapenade and a variety of Flavoured Oils

#### Market Vegetable Crudité and Herb Dip \$100

## ANTIPASTO BAR

#### Traditional Italian Favourites

Marinated Artichoke, Eggplant, Zucchini and Roasted Red Peppers. With Cured Salami, Italian Prosciutto, Fresh Provolone Cheese, Bocconcini and an Assortment of Olives and Bread. \$15.95 per person

## ASSORTED HORS D'OEUVRE'S

## Butler Style Service | Served by the Dozen

Premium Hot
Hors D 'Oeuvre's
Selection
\$29

- Thai Spring Rolls with Sweet Chili Sauce
- Greek Spanakopita
- Stuffed Ravioli Crisps in Dante Sauce

Deluxe Hot Hors D'Oeuvre's Selection \$37

- Bacon Wrapped Scallops
- Chicken Kabob
- Meatballs in Dante Sauce

Premium Cold
Hors D'Oeuvre's
Selection
\$29

- Anitpasto Spiedini
- Bruschetta Bites
- Prosciutto Wrapped Asparagus

Deluxe Cold
Hors D'Oeuvre's
Selection
\$39

- Jumbo Shrimp Cocktail
- Seafood Canapes
- Tuna Tartar on a Wonton Crisp

## DINNER BUFFETS

## \$40 per person

House Made Focaccia, Seasonal Fruit, Coffee, Decaffeinated and Tea

#### Salad Bar

- Classic Antipasto
- Creamy Caesar Salad
- Dante House Salad
- Thai Noodle Salad

# Pasta Selections Choice of One

- Penne in Homemade Dante Sauce
- Spinach and Ricotta Stuffed Manicotti
- Spinach and Ricotta Stuffed Shells

## The Main Entrée's Choice of One

- Chicken Cacciatore
- Chicken Piccata Lemonata
- Oven Roasted Chicken
- Roast Sirloin with Au Jus
- Roasted Sausage with Sweet Peppers and Onions

# Vegetable & Starches

- Green Bean Almondine
- Peas and Mushrooms
- Roasted Baby Carrots
- Seasonal Vegetable Medley

#### **Choice of One Each**

- Garlic Mashed Potato
- Oven Roasted Potato
- Wild Rice

## Dessert Selection Choice of One

- Assorted Italian Pastries
- Assorted Cakes, Torts and Pies

## FAMILY STYLE DINNERS

## Just Like at Home

	House Made Focaccia Bread
	<ul> <li>Antipasto Classico (See A La Carte menu)</li> </ul>
	<ul> <li>Penne Pasta in Homemade Dante Sauce</li> </ul>
Classico	Oven Roasted Chicken
0.0.00.00	<ul> <li>Peas and Mushrooms &amp; Oven Roasted Potatoes</li> </ul>
<i>\$35</i>	<ul> <li>Dante's House Salad</li> </ul>
	<ul> <li>Assorted Italian Pastry</li> </ul>
	Freshly Brewed Coffee, Decaffeinated & Tea
	Warm Focaccia Bread
	<ul> <li>Antipasto Italiano (See A La Carte menu)</li> </ul>
	<ul> <li>Penne Pasta in Homemade Dante Sauce</li> </ul>
	Chicken Piccata Lemonata
Italiano	<ul> <li>Seasonal Vegetable Medley &amp; Oven Roasted Potatoes</li> </ul>
\$47	<ul> <li>Roast Sirloin of Beef with Gravy</li> </ul>
•	<ul> <li>Dante's House Salad</li> </ul>
	Turtles Cheesecake
	Freshly Brewed Coffee, Decaffeinated & Tea
	Warm Focaccia Bread
	<ul> <li>Antipasto Extravaganza (See A La Carte menu)</li> </ul>
	<ul> <li>Penne Pasta in Homemade Dante Sauce</li> </ul>
	Chicken Piccata Lemonata
Extravaganza	<ul> <li>Green Bean Almondine &amp; Oven Roasted Potatoes</li> </ul>
<i>\$57</i>	6 oz. Prime Rib with Au Jus
	<ul> <li>Dante's House Salad</li> </ul>
	<ul> <li>Tiramisu</li> </ul>
	<ul> <li>Freshly Brewed Coffee, Decaffeinated &amp; Tea</li> </ul>

## A LA CARTE MENU

# Select Items from Various Categories to Design your Own Individually Plated Menu

Salad	
Dante Club House Salad	\$4
Cucumber Wrapped House Salad	\$6
Creamy Caesar Salad	\$5
Greek Salad	\$6
Antipasto Classico Salami & Prosciutto with Provolone Cheese. Artichoke Hearts, Mixed Olives and Grilled Eggplant.	\$8
Italiano Salami, Prosciutto & Capicola with Provolone Cheese. Artichoke Hearts, Mixed Olives and Grilled Zucchini & Eggplant.	\$10
Extravaganza Salami, Prosciutto & Capicola with Provolone & Cheery Bocconcini Cheese. Artichoke hearts with Mixed Olives, Breadsticks and Grilled Zucchini, Eggplant & Red Peppers.	\$12
<u>Soups</u>	
Acini Di Pepe	\$4
Italian Wedding	\$4
Minestrone	\$4
Stracciatella	\$4

## A LA CARTE MENU

## All Main Entrees include Homemade Focaccia, Coffee, Decaffeinated and Tea

<u>Pastas</u>	4.0
Homemade Lasagna	\$9
Pancetta Penne	\$7
Pasta Di Mare (Seafood)	\$10
Pasta Prima Vera	\$7
Penne or Rigatoni Pasta in Homemade Dante Sauce	\$5
Spinach and Ricotta Stuffed Manicotti	\$8
<u>Main Entrees</u>	
Chicken Piccata Lemonata	\$22
Chicken Marsala	\$22
Caprese Chicken	\$22
Mozzarella & Prosciutto Stuffed Chicken Supreme	\$24
6 oz. Prime Rib with Yorkshire Pudding	\$24
8 oz. Prime Rib with Yorkshire Pudding	\$26
8 oz. Beef Tenderloin	\$32
Rack of Lamb with Red Wine Demi Glaze	MP
Pork Tenderloin	\$22
6 oz. Veal Parmigiano	\$24
Atlantic Salmon	\$26

## A LA CARTE MENU

Paired	with v	our N	Main	Entree
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<u>Vegetables</u>	
Broccolini	\$4
Green Bean Almondine	\$3
Oven Roasted Carrots	\$3
Peas and Mushrooms	\$3
Seasonal Medley	\$3
<u>Starches</u>	
Garlic Mashed Potato	\$3
Oven Roasted Potato	\$3
Risotto	\$5
Wild Rice	\$3

## DIETARY MEALS

Gluten Free (GF)   Vegetarian (V)   Vegan (VG)	
Egg Plant Parmigiano	(GF) (V)
Chef's Choice	(GF) (V) (VG)
Gluten Free Penne Pasta	(GF)
Stuffed Portobello Mushroom with Balsamic Glaze	(GF) (V) (VG)
Vegetable Stir Fry with Wild Rice	(V) (VG)
Vegetarian Lasagna	(V)

## KIDS MEALS

Chicken Fingers & Fries	\$12.95
Grilled Cheese & Fries	\$12.95
Personal Pepperoni Pizza	\$12.95

If children are eating the same menu as adult's, children under three (3) free of charge, ten (10) and under 25% off

## **DESSERT**

Save the Best for Last	
Italian Cannoli & Cream Horn	\$6
Chocolate Fudge Cake	\$8
New York Cheesecake with Strawberry Topping	\$8
Tartufo	\$8
Tiramisu	\$8
Turtles Cheesecake	\$8
Wedding Cake – Plating Service provided by the Dante Club Staff	\$2

## LATE NIGHT AND FOOD BARS

## 11:00 p.m. Service

#### Assorted Squares or Cannoli \$70

Two Squares per person or One Cannoli

#### Chef's Assorted Hors D'oeuvre Platter \$125

Spring Rolls, Quiche, Meatballs, Spanakopita and Breaded Shrimp. 60 pieces' total.

#### Dante Pizza \$30

3 item homemade Pizza. 24 Slices per pizza

#### Chicken Wings by the Pound \$12

Choice of Honey Garlic, Mild, Cajun or Lemon Pepper

#### Fully Loaded Nacho Tray \$160

Seasoned Ground Beef with Nacho Chips, Green Onion, Tomato, Melted Cheese, Sour Cream and Salsa. Serves 25

#### Porchetta Bar \$8

Roasted Pork with Assorted Dinner rolls and Panini, Mustards, lettuce and Red Pepper

#### Poutine Bar \$8

Fresh Cut Fries with traditional Toppings. Poutine Gravy, Cheese Curds, Shredded Mix Cheese, Green Onion and Bacon Bits

## BEVERAGE SERVICE

## **Open Permit Bar**

- The host of the function provides all alcoholic beverages through an L.C.B.O Special Occasions Permit and obtained, two million dollar liability Insurance.
   The Dante Club will provide all glasses, mix, ice and regular labour through a per person corkage fee (HST applies) Corkage Fee \$10.95/person
- Additional bartenders can be requested at an additional fee.

## Host Bar

- The host will provide all drinks at no charge to their guests. The Dante Club
  will supply all drinks and charge the host on a consumption basis. In this
  scenario, the host will be operating under the Dante Club's existing licence
  and no additional liability insurance or special occasions permit is required.
- Additional options include a loonie or toonie bar. In this scenario, the host
  must provide a float for the Dante Club to operate from for the duration of
  the evening. At the end of the function, the float will be returned to the host
  and consumption will be reflective on the final invoice.
- If a minimum sale of \$250.00 per bartender(s) is not reached, the host will be billed for the labor of the bartender(s) at a rate of \$25.00 per hour, per bartender.

- Standard Bar Domestic Beer, Standard Liquor, House Wine by the Glass, Espresso, Pop, Juice, Coffee, Decaffeinated & Tea. \$45 per person
- Premium Bar All inclusions of our Standard Bar with the addition of
   Premium Beer, Premium Liquor & Masi Wine by the Glass. \$55 per person

## All Inclusive Packages

Bar services provided for a one (1) hour cocktail service.

One Bottle of each House Wine, Red & White, Per table during dinner service.

Replenishable once, upon request during Dinner service only.

Bar Service closed through dinner. To re – open for a period of four (4) hours, no later than 1:00 a.m., when facility closes, following service/speeches.

- The Dante Club will provide all liquor, mixes and labor. The hosts guests will
  pay for their own drinks on their consumption basis.
- If a minimum sale of \$250.00 per bartender is not reached, the host will be billed for the labor of the bartender(s) at a rate of \$25.00 per hour, per bartender(s).

#### Cash Bar

Standard Liquor & Premium Liquor \$4.50 & \$5.50

Domestic Beer & Premium Beer \$4.50 & \$5.50

House Wine by the Glass/Bottle \$5.50 & \$24.00

Above products are standard. Additional items may be stocked.

Masi & McMannis Family Vineyards Wine Available

## DANTE CLUB TO DO LIST

	Step by Step
As soon as possible	<ul> <li>Secure your Venue</li> <li>Sign the Banquet Deposit Contract</li> <li>Payment of Initial Deposit</li> <li>Complete the Credit Card Authorization form</li> </ul>
6 months prior to the	
<b>event</b> <i>Date:</i>	Payment of twenty-five (25) percent of the anticipated invoice
6 – 3 months prior To the event Date:	Schedule your Complimentary tasting (Weddings only)
3 months prior to the event Date:	Payment of twenty-five (25) percent of the anticipated invoice
14 days prior to the event  Date:	<ul> <li>Meet with Dante Club Management to finalize the menu and event details</li> <li>Provide the Dante Club with the Guaranteed number of guests to attend the event</li> </ul>
7 days prior to the event	Submit a floor plan and set-up details to the Dante Club
Date:	• Submit the External Food Release of Liability Form (if required)
	<ul> <li>Submit a copy of Liability Insurance (if required)</li> </ul>
	<ul> <li>Remaining balance of the anticipated invoice is due</li> </ul>
1 day prior to the event	Submit Special Occasion Bar Permit (Host Bar Only)
Date:	<ul> <li>Submit Bills of Sales (Host Bar Only)</li> </ul>
	<ul> <li>Drop off Alcohol to the Dante Club (Host Bar only)</li> </ul>
Your date  Date:	Eat, drink & celebrate!