

STAY, MEET & DINE

BARRIE SUITES[™] EVENTS CATERING PACKAGE



Breakfast

The Continental

Freshly Baked Breakfast Pastries including:

Muffins, Fruit Pastries Cinnamon Rolls, Butter Croissants & Cookies

Freshly Brewed Coffee & Tea

\$8.50 per person

The Executive

Freshly Baked Breakfast Pastries including:

Muffins, Croissants, Fruit Pastries Home-style Jams, Jellies & Butter

A Fresh Assortment of Bagels & Cream Cheese

Freshly Sliced Fruit Tray

Freshly Brewed Coffee & Tea

\$10.95 per person

The Monte Carlo

Freshly Baked Breakfast Pastries including:

Muffins, Fruit Pastries,

Cinnamon Rolls & Buttery Croissants

Light & Fluffy Scrambled Eggs

Bacon, Breakfast Sausage

Home Fries

Toast & Bagels

Butter & Jams

Juice

Freshly Brewed Coffee & Tea

\$14.95 per person



Hot Lunch Buffet

Minimum 20 People. Available 11:00 a.m. - 4:00 p.m.

Entrée Selections

1 Entrée: \$23.00 2 Entrée: \$26.00

Beef Bourguignon

Steak & Mushroom Pie

Lemon Pepper Chicken Pasta

Meat & Cheese Lasagna

Chicken Pot Pie

Ham & Onion Quiche

Beef Stew

Vegetable Lasagna

Seafood Medley Pasta

Alfredo Ham & Mushroom Pasta

All Entree selections come with the following sides:

Rolls & Butter

Garden Salad

Vegetables, Potatoes or Rice

Sweets & Cookies Plate

Munchies

Assorted Chips	\$2.00 /bag
Mixed Roasted Nuts	\$16.99 /lb
Roasted Cashews	\$22.00 /lb
Peanuts	\$9.00 /lb
Nacho Chips & Salsa	\$4.00 /pp
Fresh Cut Vegetables with Dip	\$3.50 /pp
Chicken Wings - 8 per lb	\$12.99 /lb
12" Pepperoni Cheese Pizza (per pizza)	\$14.99
Sweet Tray	\$3.75 /pp



Coffee Break

Beverage	Stati	on
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Freshly Brewed Coffee/Tea (12-14 cups)	\$2.00 /pp
Chilled Fruit Juices & Soft Drinks	\$2.25 /pp
Bottled Water	\$2.25 /pp
Chilled Milk	\$2.00 /pp
Sparkling Perrier Water 500ml	\$3.50 /pp

Pantry Goodies

Freshly Baked Muffins, Danishes, Croissants	\$2.25 /pp
Homemade Gourmet Cookies	\$1.95 /pp
Assortment Sweets Plate (3 per person)	\$3.95 /pp
Assortment of Bagels & Cream Cheese	\$2.50 /pp
Assortment of Granola & Cereal Bars	\$2.75 /pp
Assorted Chilled Fruit Yogurt	\$2.75 /pp
Sliced Fruit or Fruit Cocktail	\$5.25 /pp

Combination Breaks

Light Break	\$4.95 per persor
Coffee, Tea	

Muffin Break	\$6.00 per persor
Mullill Dieak	\$0.00 per persor

Muffins

Coffee, Tea & Chilled Juice

Bottled Water & Chilled Juice

Cookie Break \$6.00 per person

Assorted Cookies

Coffee. Tea & Chilled Juice

Munchies Break \$6.25 per person

Individual Chips & A Chocolate Bar

Pop

Healthy Break \$8.50 per person

Cereal Bars & Yogurt

Chilled Juice & Bottled Water



Hors D'oeuvres

\$20.00 Per Dozen

Hot

Chicken Wings

Chicken Sauté

Beef Sauté

Savory Mustard Meatballs

Sausage Rolls

Mini Quiche

Vegetable Spring Rolls

Spinach & Cream Cheese Phylo Pastries

Mozzarella Sticks

Cold

Creamy Pate on Melba

Smoked Salmon & Dill Sour Cream on Rye Bread

Shrimp & Cocktail Cream Sauce on Herb Bread

Chicken & Cranberry Glaze on Rye Bread

Cucumber, Tomato & Basil Cream Cheese on

Pumpernickel Bread

Smoked Oyster & Cream Cheese on Rye Bread

Mini Bruschetta Bites

California Rolls



Plated Dinners

Three Course Meal: \$30.00

Please Select Soup or Salad, 1 Main Entrée, Chefs Choice of Seasonal Vegetables & Potatoes, 1 Dessert Option

Soup

Tomato Parmesan

Potato Bacon

Carrot Ginger

Pumpkin and Brie Soup

Salad

Garden Salad with Honey Yogurt Dressing Spinach, Red Onion Mandarin Oranges with Raspberry Vinaigrette House Salad with Balsamic Tomato. Onion & Feta Salad

Garden Salad with Raspberry Vinaigrette

Caesar Salad

Extra Starter is \$5.00

Entrée Selections

Maple Baked Ham with a Maple Sugar Glaze

English Cut Beef au Jus Served Medium-Well

Stuffed Loin of Pork with a Fresh Thyme Mushroom au Jus

Grilled Breast of Chicken with Lemon Tarragon Sauce

Poached Atlantic Salmon with Dill Hollandaise Sauce

Cajun Tilapia with Bruschetta

Veal Scaloppini with a Cabernet Hunter Sauce

Prime Rib of Beef au Jus with Yorkshire Pudding (+ \$5.00)

Desserts

Tiramisu Cake

Chocolate Mousse in a Phylo Cup

Berry Crumble

Chocolate Swirl Cheesecake

Dutch Apple Pie

New York Baked Cheese Cake

Strawberry Shortcake

Lemon Shortcake

Strawberries in Maple with Whipped Cream





Scarpaccio Buffet

\$40.00 - Minimum 30 People

Includes: Platter of Devilled eggs, Crudités with Dip, Pickles, Composition of Bread, Rolls & Butter

Salad Selections

Select 3 Choices Below

House Salad

Curried Rice Salad

Caesar Salad

Spinach Salad

Mediterranean Pasta Salad

Tomato & Red Onion Salad

Chickpea & Corn Salad

Marinated Vegetable Salad

Potato Salad

Chef's Pasta Entrée

Choice of Alfredo Sauce or Marinara Sauce

Chef's Carving Station

Choice of Roast Beef or Roast Pork

Entrée Selections

Accompanied with Fresh Market Vegetables, Potato or Rice Pilaf **Select 1 Choice Below**

Braised Beef with Mushrooms in a Red Wine Sauce

Herb Roasted Chicken

Meat Lasagna

Vegetable Lasagna

Grilled Chicken with Lemon Tarragon Sauce

Roasted Pork with Hunter Sauce

Baked Salmon with a Dill Sauce

Sweet Table

Assorted Pies and Cakes, Squares, Pastries Fruit & Cheese Tray Coffee & Tea



Dinner Buffet Upgrades

Options		Chef's Carving Station	
Oysters on the Half Shell	Market Price	Slow-Roasted Alberta Prime Rib	\$350.00
Cold Poached Salmon	\$7.00 /pp	Natural Pan Jus, Horseradish (Serves 25 people)	
(Minimum 25 people) Jumbo Shrimp & Cocktail Sauce	\$275.00	Oven-Roasted Beef Tenderloin Mustard Red Wine Jus (Serves 25 people)	\$395.00
(100 pieces) Antipasto Platters (Serves 20 : Includes but not limited to Prosciutto, Melon, Olives, Provolone Cheese & Marinated Vegetables)	\$150.00	Maple-Glazed Pork Loin Studded with Cloves, Maple-Infused Cranberry Applesauce (Serves 25 people)	\$175.00
Appetizers		Roasted Turkey Sage & Onion Bread Stuffing (Serves 25 people)	\$195.00
Antipasto (individually plated) Bruschetta, Olives, Prosciutto Wrapped Melon, Grilled Vegetables & Provolone Cheese	\$11.00 /pp	Salmon Wellington Puff Pastry Crust, Spinach Farce &	\$225.00
Tiger Shrimp Cocktail	\$8.00 /pp	Béarnaise Sauce (Serves 25 people)	
Smoked Salmon	\$7.00 /pp		
Lobster & Shrimp Salad	\$10.00 /pp		
Smoked Duck w/ Blueberry	\$8.00 /pp		

\$5.00/pp

\$6.50 /pp



Cheese Stuffed Tortellini with Marinara Sauce \$6.00 /pp

Peppercorn Preserve Bruschetta with Brie

Lobster Bisque

Late Night Selections

Minimum 25 People

Cold Sandwich Buffet

Ready-made Kaiser Sandwiches with Assorted Sandwich Fillings

- Chicken Salad
- Egg Salad
- Ham
- Tuna Salad
- Roast Beef

Carrots & Celery sticks

Coffee & Tea

*With Sweet Tray (3 pieces per person)

\$15.95 per person

Assorted Snacks

Minimum 15 People

Buttered Popcorn

Potato Chips & Dip

Pretzels

Trail Mix

Pop, Juice

Coffee & Tea

\$9.95 per person



Additional Event Information

Wine List

White	
Scarpaccio Private Label Pinot Grigio	\$35.95
(by Joseph's Estate Wine)	
Wolf Blass-Yellow Label Chardonnay (Australia)	\$38.50
Errazuriz Estate Chardonnay (Chile)	\$34.50
Robert Mondavi Sauvignon Blanc (California)	\$42.50
Jackson Triggs Pinot Grigio (Canada)	\$38.50

Red	
Scarpaccio Private Label Cab Franc	\$35.95
(by Joseph's Estate Wine)	
Wolf Blass Yellow Label Cab/ Sauvignon (0) (Australia)	\$43.50
Errazuriz Shiraz (1) (Chile)	\$39.50
Woodbridge Robert Mondavi Merlot (California)	\$39.50
Jackson Triggs Cab / Sauvignon (Canada)	\$34.50
Folonari Valpolicella (0) (Italy)	\$32.50

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Sparkling Wines	
Henkell Trocken (Germany)	\$32.50
Bright's President Champagne (Canada)	\$30.00
Prosecco (Italy)	\$38.50

Cash Bar or Host Bar

Cash Bar set up fee \$85.00 per bar, if not in the Simcoe Room

Liquor (loz)	\$6.00 inclusive/drink
Domestic Beer (12oz)	\$6.00 inclusive/drink
Imported Beer (12oz)	\$6.50 inclusive/drink
Domestic House Wine (6oz)	\$7.50 inclusive/glass

Minimum consumption of \$300.00 applies.

If minimum is not met a service charge of \$175.00

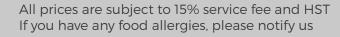
per bar will apply to final bill. (Bar Closes at 1:00 am)

Punch

\$7.95

Each bowl serves approximately 50 people

Non-Alcoholic Punch	\$95.00 per bowl
Alcoholic Punch	\$130.00 per bowl



Sparkling Water Bottles



FACILITIES

Monte Carlo Inn Barrie Suites™ offers comprehensive conference, meeting and banquet facilities. Whether you are planning a conference for 130 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.

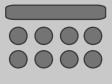
Meeting Rooms	Size	Capacity	Price
The Simcoe Room	1400 sqft	90 persons	\$425+HST
The Huron Room	1100 sqft	40 persons	\$325+HST
The Innisfil Room	380 sqft	25 persons	\$250+HST
The Springwater Room	380 sqft	25 persons	\$250+HST
The Georgian Room (Boardroom)	320 sqft	15 persons	\$200+HST
The Dunlop Room (Boardroom)	380 sqft	15 persons	\$200+HST

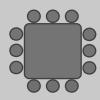
Meeting Room Features

- Individual Climate Control
- Individual control of overhead lighting
- Multi port data jacks and 15 amp circuits available
- Pull Down Screen
- Sliding Door Leading out to Private Patio
- High speed Internet access (wired and wireless)
- Free Business Center Access
- A Complimentary bottle of water, note pad, pen and mint per participant

Seating Configurations



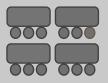




Ballroom

Theatre

H-Square







Classroom

U-Shape

Boardroom

Capacities are approximations and could change.

FACILITIES

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+HST
Conference Phone	\$25+HST
Television	\$25+HST
Micrphone/Podium	\$35+HST
Wireless Microphone/Lapel	\$50+HST
Computer Speakers	\$15+HST
Flip Chart	\$15+HST

Taxes & Gratuity

Banquet Room (unless otherwise stated), Food, Beverages & Alcohol are subject to HST and 15% Gratuity

In house Catering provided by: Scarpaccio Ristorante Grill and Wine Bar a division of C and T Catering.

Indemnify

By signing the Monte Carlo Inn™ event order for the function in question you agree to the terms and conditions set forth in the above-mentioned document

Method Of Payment

Corporate Accounts are subject to credit approval and if required, must secure booking with a valid credit card at the time of booking. Other methods of payment available are certified cheque, money order and cash. Direct billing applications are available by contacting the Monte Carlo Inn Barrie SuitesTM.

Food, Beverage & Bar Service

Scarpaccio Ristorante is the exclusive caterer to the The Monte Carlo Inn Barrie SuitesTM. Therefore, the removal of any food and beverages from the hotel premises is prohibited. Outside food vendors may be allowed in upon management approval and \$15.00 pp service fee will apply, you will be required to supply your own linen, glassware and dishes and cutlery in the event you choose that option. Clean up will be the responsibility of the guest.

The Liquor Board of Ontario Laws does not permit any alcoholic beverages to be brought into a licensed function room. Bar service and entertainment must stop by 1:00am in order to vacate the room by 2:00am therefore complying with Liquor Board of Ontario by-laws. The hotel cannot serve liquor to any person under the age of 19 or to any intoxicated person. We reserve the right to close bars at any time should the consumption become excessive.



POLICIES

Linen & Decor

The Monte Carlo Inn Barrie Suites™ and/or Scarpaccio Ristorante will only provide the standard white tablecloths for all tables used for any event. However, we would be happy to provide assistance and recommendations in arranging specialty linens, decorations or flower arrangements. A minimum \$100.00 fee will apply for the set up of all additional decorations/ linen/chair covers and etc. Confetti and similar items are not permitted on the premises. If any damage or unnecessary cleanup is required, we reserve the right to apply a compensating fee to your bill. Due to local fire regulations, all candles must be enclosed in a glass container, which exceeds the height of the flame. All centerpieces must be constructed of a fire retardant material.

Specialty Cakes

All cakes must be delivered the day of the event only and set-up by the bakery themselves or another member of the party. We do not accept early deliveries. We will not set-up or assemble the cake. We will not be responsible for any loss or damage to the cake before, during or after the wedding or special event. A \$2.00 plating/service fee applies per person.

Music & Entertainment

It is the sole discretion of the Manager or Personnel on duty to monitor the volume of music at any time throughout the event. The Monte Carlo Inn Barrie SuitesTM reserves the right to cease all music or ask that the music volume be lowered at any time if it is deemed that the level of music is disrupting the patrons of the Hotel. Unless otherwise stated, all music must cease by no later than midnight.

Signage

All signage displayed in public areas of the hotel must be professional and in tasteful nature. It is the hosts' responsibility to provide any additional signage throughout the hotel other than the lobby postings. Nothing is to be attached, in any manner, to the walls of the banquet room, chandeliers or hallways.

POLICIES

Confirmation, Deposits and Payment Procedures

Upon booking, we require one signed copy of the event order along with a security deposit to confirm arrangements. All Social functions will require a \$500.00 non-refundable security deposit at the time of booking, along with a copy of the signed contract within 2 weeks of event booking.

A minimum 40% deposit is required upon menu confirmation based on the estimated number of guests. The final balance will be due 2 weeks prior to event upon final number confirmation. A credit card will be required for security purposes in the event of any additional charges, including any increases in guest meal counts, changes to menu, bar charges and room damages.

Should the final payment of your function not be received 2 weeks prior to your event, the Monte Carlo Inn Barrie Suites™ reserved the right to cancel your function without any refunds of deposits.

Confirmation & Guarantee

Upon booking, the Monte Carlo Inn Barrie™ requires one copy of the signed Event Order Contract of Agreement and a credit card deposit in order to confirm the booking within 14 business working days. Should there be any outstanding charges following the function, the Monte Carlo Inn Barrie™ is authorized to charge the credit card given as the guarantee.

Corporate Bookings Payment & Cancellation Procedures

Corporate functions must be paid in full 3 days before event, unless previously approved for Direct billing status by our Credit Department or upon final number confirmation. Guaranteed number of guest must be received 3 business days prior to your function. When no guarantee is given, the estimated number of people at the time of booking will be taken as a guarantee for service and billing purposes or the actual number of person served, whichever is greater.

Cancellation of any corporate event less than 14 working days will be subject to a cancellation fee equivalent to the room rental, for space held and a 40% of estimated food and beverage cost. Deposits are non-refundable for any corporate or social events.

Re-scheduled events must be submitted I week prior to the original event and are still subject to the cancellation fees if the re-scheduled event is thereafter cancelled.

POLICIES

Conduct of Invitees

Monte Carlo Inn Barrie Suites™ reserves the right to inspect and control all private functions. Invitees are required to comply with all hotel rules and regulations. You as the Host are accountable for all invited guests as well as all acts of damage caused by your invited guests. The hotel cannot assume responsibility for personal property and equipment brought on the premises.

Restrictions

- Guests are asked not to gather in the hallways.
- Keep guest room doors closed at all times to avoid noise disturbances. Room types and location of room types are by request only and not guaranteed. In every case, we try and do our best to keep wedding guests together but unfortunately, certain circumstances may arise that may make this impossible. Guests are not guaranteed to be on the same floor.
- Alcohol is prohibited in hallways, lobbies, patio outside of function rooms, parking lots and public areas not licensed for alcohol consumption.
- Consumption of food and beverages not purchased from the Scarpaccio Ristorante or the Hotel is limited to your guest rooms only.
- Guests are responsible for all pay movies and long distance charges made from the room. We do not give refunds on these services.
- 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.
- All early departures will be charged the full room rate for all night reserved unless stipulated 1 day prior to the arrival date of reservation.
- All guests renting a room will be required to sign a guest waiver form, stipulating the terms and conditions of the Monte Carlo Inn Barrie Suites™. Outside food vendors may be permitted upon management approval and a \$15.00 /pp service fee will apply, You will be required to supply your own linen, glasseware, dishes, and cutlery. Clean up will be the responsibility of the guests.

CONTACT

Conference and Catering Inquiries

Sales and Catering Manager Tel: (705) 734-0070 barriesales@montecarloinns.com

Private Dining and Banquet Functions

Scarpaccio Ristorante Grill & Wine Bar Tel: (705) 734-0070 x.5506 www.scarpaccioristorante.com dining@scarpaccioristorante.com

Shipping (any material sent to the hotel)

Monte Carlo Inn Barrie Suites 81 Hart Drive Barrie, Ontario L4N 5M3

