



BANQUET FACILITIES

6

UP TO 90 PERSON CAPACITY

90

LUXURIOUSLY APPOINTED ROOMS

82

WEDDING PACKAGES  
MONTE CARLO INN - BARRIE SUITES

81 HART DRIVE, BARRIE, ONTARIO, L4N5M3

[MONTECARLOINNS.COM](http://MONTECARLOINNS.COM)

## ROMEO & JULIET PACKAGE

Menu tasting of proposed menu for 2

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Banquet room of your choice

~

A complimentary bridal suite with hot breakfast for 2, a bottle of wine and chocolate covered strawberries

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Chef's choice of hors d'oeuvres  
3 per person

~

Three course plated dinner or buffet

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Bottle of house red & white  
one each per table

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Late night station including potato wedges, pulled pork sliders, pierogi bar, cake cutting, coffee & tea

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Tablecloths, napkins, white chair covers, dressed head table

\$95.00/person  
minimum 50 persons

## NAPOLEON PACKAGE

Menu tasting of proposed menu for 2

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Banquet room of your choice

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A complimentary bridal suite with hot breakfast for 2, a bottle of wine and chocolate covered strawberries

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Chef's choice of hors d'oeuvres  
3 per person

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Three course plated dinner or buffet

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Glass of house red or white  
one each per person

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Cake cutting, coffee & tea

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Tablecloths, napkins, white chair covers, dressed head table

\$85.00/person  
minimum 50 persons

## LOUIS XIV PACKAGE

Menu tasting of proposed menu for 2

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Banquet facility of your choice

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A complimentary bridal suite with hot breakfast for 2, a bottle of wine and chocolate covered strawberries

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Vegetable tray and Fruit tray

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Three course plated dinner or buffet

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Cake cutting, coffee & tea

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Tablecloths, napkins, white chair covers, dressed head table

\$75.00/person

Minimum 50 persons

# HORS D'OEUVRES

\$23.50/Dozen

We recommend 3-4 pieces/person served before dinner and 9-10 pieces for a cocktail party

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## Hot

Scallops Wrapped in Bacon  
Chicken Wings  
Chicken Satay  
Beef Satay  
Savoury Mustard Meatballs  
Sausage Rolls  
Mini Quiche  
Vegetable Spring Rolls  
Spinach & Cream Cheese wrapped in Phylo Pastry  
Mozzarella Sticks

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## Cold

Creamy Pâté 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

# PLATTERS

Vegetable Tray \$3.50 per person  
Prosciutto with Melon \$9.50 per person  
Fruit Platter \$4.50 per person  
Pickle tray \$3.50 person  
Cookie Platter \$2.00 per person  
Chocolate Dipped Strawberries \$20.00 per dozen  
Cheese Platter \$5.50 per person  
Tea Sandwiches \$3.50 per person  
Antipasto (individually plated) \$11.00 per person  
(Bruschetta, Olives, Prosciutto wrapped Melon, grilled vegetables & Provolone cheese Tiger)  
Shrimp Cocktail \$7.99 per person  
Smoked Salmon \$7.50 per person  
Lobster and Shrimp Salad \$9.99 per person  
Smoked Duck with blueberry peppercorn preserve \$7.99 per person  
Bruschetta with Brie \$5.00 per person  
Cheese stuffed tortellini with marinara sauce \$3.00 per person  
Lobster Bisque \$6.50 per person

ALL PRICES ARE SUBJECT TO A 15% SERVICE FEE AND HST

# PLATED DINNERS

Choose one soup or salad, one main and one dessert

## Soup Selections

Cream of Chicken

Tomato Parmesan

Potato Bacon

Carrot Ginger

Pumpkin and Brie Soup

Minestrone Soup

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## Salad Selections

Mediterranean Pasta Salad

Garden Salad with Honey Yogurt Dressing

Spinach, red onion mandarin oranges with Raspberry Vinaigrette

House salad with Balsamic

Tomato Provolone Garden Salad with Raspberry Vinaigrette

Caesar Salad

Garden Salad with Sun dried Tomato Vinaigrette

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## Main course

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

Half Cornish Hen with Dried Apricots and Port sauce (5)

Sesame Crusted Chicken Breast with Sundried Tomato Pesto Sauce

Poached Atlantic Salmon with Dill Hollandaise Sauce Potato Cheddar

Crusted Cod served with a Cajun Compote

Roast Turkey with all the Fixings

Veal Scaloppini with a Cabernet Hunter Sauce (5)

Prime Rib of Beef au Jus with Yorkshire pudding (5)

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## Dessert Selections

Tiramisu Cake

Chocolate Mousse in a Phylo Cup

Chocolate Swirl Cheesecake

Dutch Apple Pie

Pecan Pie

New York Baked Cheese Cake

Strawberry Shortcake

Chocolate Truffle Torte

Lemon Shortcake

Strawberries in Maple with Whipped Cream (Available in Season)

# CREATE YOUR OWN DINNER BUFFETT

Minimum 50 people

Platter of Devilled eggs

Crudités with Dip

Pickles

Composition of Bread, Rolls & Butter

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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

Coleslaw

Chef's Pasta Entrée

Choice of Alfredo Sauce or Marinara Sauce

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Carving Station

Choice of Roast Beef or Roast Pork

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Entree

(Choice of one accompanied with fresh market vegetables, potato or rice pilaf)

Braised beef with mushrooms in a Red wine sauce

Herb roasted Chicken Seafood Pasta tossed in a Garlic cream sauce

Meat Lasagna

Vegetable Lasagna

Grilled chicken with Lemon tarragon sauce

Honey Garlic Pork and Mushroom Sautee

Grilled chicken with sundried tomato pesto sauce

Baked salmon with a dill sauce

Sole with Scallop and crab stuffing with a Pesto Sauce

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Sweet Table

Assorted Pies and Cakes

Squares

Pastries

Fruit

Cheese Tray

Coffee and Tea

## CHILDREN'S MEALS

AGES 2-12 - \$19.95

Crudite and dip

Choice of:

Personal Pan Pizza with Cheese

Chicken Fingers and Fries

Macaroni and cheese

Ice Cream with Sprinkles

## VEGETARIAN MEALS

**SAME PRICE AS PLATED MEALS ORDERED**

Vegetarian Pasta With sundried Tomato Vinaigrette peppers and onions

Or

Vegetable Strudel In a Phyllo pastry

## LATE NIGHT STATIONS

Selection #1

Vegetables and Dip

Cheese and Fruit Display

Assorted Squares and Pastries

\$14.95 per person

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Selection #2

Assorted Breads

Vegetables and Dip

Sliced Deli Meats with all the Fixings

Potato Salad & Coleslaw

Assorted Pastries & Fresh Sliced Fruit

\$17.95 per person

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Selection #3

Buttered Popcorn

Potato chips and dip

Pretzels & Trail mix

Pop, Juice, Coffee & Tea

\$8.25 per person

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Selection #4

Slider station with pulled pork and chicken

\$9.95 per person

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Selection #5

Pizza, Wings, potato wedges

\$9.95 per person

Extra platters and late night require an order of 75% of your guest count

ALL PRICES ARE SUBJECT TO A 15% SERVICE FEE AND HST



# THE BAR

Minimum consumption of \$300.00 applies.

## Cash and Host Bar

Cash Bar set up fee \$85.00 per bar excluding the Simcoe Room Liquor (1oz) \$5.50 each

Domestic Beer (12oz) \$5.50 each

Domestic House Wine (6oz) \$6.50 per glass

Imported Beer (12oz) \$6.50 each

## Punch

Non-Alcoholic Punch \$95.00 per bowl

Alcoholic Punch \$130.00 per bowl

Each bowl serves approximately 50 people

## Ticket Bar

We will provide tickets which will then be redeemed at the bar and charged to the master bill, drinks will be charged on consumption

## Toonie Bar

All beverages will be priced at \$2.00 for the guests and the remainder cost plus tax and service charge will go to the master bill on consumption Unlimited Pop For the duration of the event \$15.00 per person

# WINE LIST

## White

Scarpaccio Private Label by Joseph's Estate Wine Pinot Grigio	\$35.95
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 by Joseph's Estate Wine Cab Franc	\$35.95
Wolf Blass Yellow Label Cab/ Sauvignon (O) (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 (O) (Italy)	\$32.50

## Sparkling Wines

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

Sparkling Water Bottles - \$7.95

# ACCOMODATIONS

Here at the Monte Carlo Inn Barrie Suites we have many unique room styles for you and your guests to choose from

**TRADITIONAL ROOMS** with queen, king or 2 queen beds

**RENAISSANCE SUITE** with queen or king beds and glass walls separating the areas for privacy with a pull out couch

**SUNRISE SUITE** with queen or king beds, corner Jacuzzis and fireplaces

**LOUIS XIV SUITE** with a queen bed, Jacuzzi and a separate living room with fireplace and a pull out couch

**NAPOLEON SUITE** King bed with fireplace and Jacuzzi in the middle of the room

**ROMEO & JULIET SUITE** has a 2 storey mezzanine with king bed and fireplace, lower level has living room and Jacuzzi (

All rooms are equipped with a mini fridge, microwave, coffee maker, hairdryer, ergonomic desk, iron and ironing board, 32" LCD television, movie system  
It also includes a healthy start breakfast for 2 people in the full service "Scarpaccio Ristorante"

Other amenities include: Fitness facility, complimentary parking, salt water indoor pool, room service and business center

## HELPFUL HINTS

### TIMING

Our wedding coordinator will be pleased to assist in arranging the time line for the day including cocktail hour, dinner, receiving line, dancing etc...

### SEATING PLAN

Please inform us regarding the number of place settings at the Head Table. Also, we would like to know your requirements for reserved family tables, along with the type of seating chart you will be using

### TABLE DECORATIONS

The head table is draped in white linen & napkins. The flowers of the bride and her attendants should be placed on the Head Table. The individual guests' tables will be set with white linen. Our banquet staff will be pleased to place any center-pieces out for you. They can arrive the night before if needed so you are stress free on the day off.

### CAKE, FAVOURS, SIGNING TABLE

Our wedding coordinator will happily place all your items for you if they arrive to the hotel the day before.

### CAKE CUTTING CEREMONY

Our staff can assist you with the cutting of the cake and service. Should you wish to preserve any portion of the cake for the future, have the baker provide appropriate boxes for transporting your cake home.

### TOASTS

The Master of Ceremony should contact our wedding coordinator upon arrival to go over the arrangements regarding grace, the announcement of the cake cutting ceremony, and the proposal of toasts, etc.

### GUEST ROOM RATES

Should some of your guests wish to stay overnight at the Monte Carlo Inn, please contact our Sales Office 705-734-0070 #5502 or email at [barriesales@montecarloinns.com](mailto:barriesales@montecarloinns.com) - special rates are available.