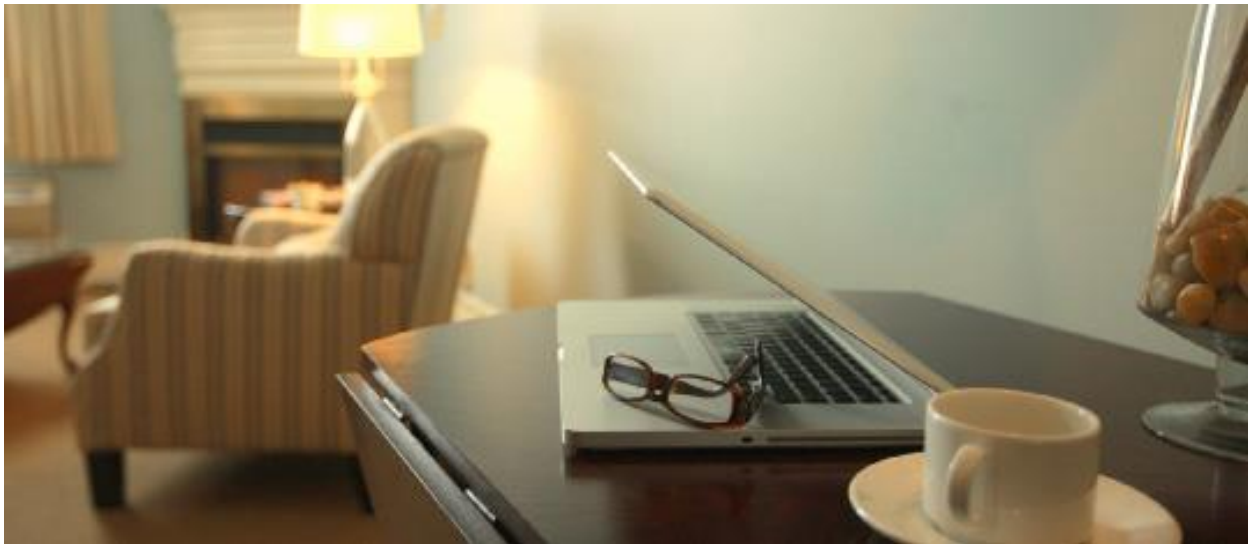




INN ON THE TWENTY

Corporate Meeting In Wine Country





INN ON THE TWENTY

Conference Package

Inn On The Twenty. Discreet, comfortable and meeting ready. The seclusion of our village environment means your discourse is free from city distractions. There is nothing like fresh air to encourage fresh ideas!



Full Day Package with Dinner:

\$120.00 per person plus HST and gratuity

Full Day Package without Dinner:

\$78.00 per person plus HST and gratuity

Package Inclusions:

- Continental Breakfast in your meeting room or A La Carte Breakfast in the Main Dining Room
- Continuous Coffee/Tea refreshment service
- Morning and Afternoon Chef's choice snack
- Working Luncheon
- Chef's seasonally inspired three course dinner
- Complimentary Meeting Room Rental

Accommodation:

Overnight Accommodation in a Luxurious Suite with gas fireplace and Jacuzzi tub
Rates available based on season and group size - please consult with your Sales Coordinator.



INN ON THE TWENTY

Conference Rentals

Inn on the Twenty hosts larger gatherings in the Windows on the Twenty room, which seats up to 120 theatre style; in a dining configuration, it seats up to 140 people. The Jordan Room and the Wine Library are suited for board meetings and small, private dining.



Day Meeting and Breakout Rental Fees:

Windows On The Twenty	\$600.00	Wine Library	\$400.00
Jordan Room	\$500.00	Inn Boardroom	\$300.00
Valley View	\$600.00		

The above Boardroom Rental fees are based on the number of guests with a Food and Beverage order. For groups not requiring Food and Beverage service, please speak with your Coordinator about pricing information. All rates are subject to HST.

Audio Visual Equipment

Complimentary high-speed Internet access is available in meeting rooms and accommodations. Equipment rentals subject to HST and is charged per day use.

\$125.00	LCD Projector/Screen
\$85.00	Polycon Conference Phone
\$15.00 each	Flipcharts, includes paper, markers and wall mounting tabs
\$15.00	Whiteboard

Additional Equipment is available through Freeman Audio Visual, fees incurred for these items will be added to your bill. Contact your Conference Service Manager for details.



INN ON THE TWENTY

Conference Menus

Our Restaurant sets us apart from other meeting locations, we do not discriminate between our corporate guest and diners at Inn On the Twenty Restaurant. The same inventiveness, freshness and quality is brought to our conference menus.



Pricing reflects a per-person rate; plus applicable taxes and gratuities.

Continental Breakfast *served in your meeting room - included in package*

\$20.00 per non-package guest

Selection of freshly baked items, toast station to include assorted breads, bagels and English muffins. House made fruit-nut granola, assorted fruit yogurts, fresh fruit platter and hard boiled eggs. Assorted fruit juices, coffee and tea.

Additional Hot Breakfast Enhancements *(choose one):*

\$5.00 per person

- **Eggs Benedict or Florentine** poached egg with hollandaise and peameal bacon or spinach
- **House-smoked Salmon Hash**, potatoes, sweet pepper and scallions, with poached egg
- **American Breakfast** scrambled eggs, hash browns, bacon or sausage
- **Huevos Rancheros** scrambled eggs, tortillas with salsa, avocado, black beans, cheese
- * **Sweet and Savory Crepe Station** sweet accompaniments include: fruit, berries, peanut butter, Nutella, maple syrup, whipped cream, yogurt and nuts. Savory accompaniments include: ham, sausage, caramelized onions, mushrooms, peppers and cheese. **\$6.00 per person**

A La Carte Breakfast is available in the main dining room

(one selection per guest) - included in package.

\$20.00 per non-package guest



INN ON THE TWENTY

Conference Menus

Considered one of the best Niagara winery restaurants for its farm to table approach, it continually delights guests with delicious preparations of Niagara's bounty.



Continuous Beverage Service - *included in package*
\$23.00 per non-package guest

Includes coffee, tea and assorted fruit juices.

Beverage Service includes whole fruit and one break item for the morning and one for the afternoon. *Add an additional snack from the list below for \$3.50 per person*

Mini Muffins (<i>Fruit, Berry, Chocolate</i>)	3 per person	Danish	1 per person
Fruit Loaf (<i>Banana or Lemon</i>)	2 Slices per person	Chocolate Brownies	1 per person
Traditional Coffee Cake	2 Slices per person	Caramel Corn	1 per person
House-Made Cookies	2 per person	Veggies & Dip	Platter
Butter Croissant	1 per person	Nacho & Salsa	Platter
House-Made Vanilla Sugar Doughnuts	1 per person	Chef's Choice Quiche(3")	2 per person

Consider An Executive Break Add-On

\$4.95 Sweet & Salty: chocolate bars, chips

\$4.95 Yogurt Parfaits with berries & granola

\$4.25 Tapas: olives, spiced nuts and parmesan toasts

\$4.95 Fresh Fruit Smoothies

\$5.25 Seasonal Fruit Platter

\$5.75 Cheese Plate with crackers and breads

Espresso (upon request) \$4.95 per serving



INN ON THE TWENTY

Conference Menus



Working Luncheon - *included in accommodation package*
\$28.00 per non-package guest

Working Luncheons are available for service in the Boardrooms only and are presented buffet style. Any other food and beverage requirements will be handled in the dining areas at the Inn On The Twenty Restaurant from the pertinent menus. All Working Luncheon options include: one main course selection, one accompaniment, Sweet Treats and Fruit Platter.

Sandwich Platters

Choose any two sandwich varieties plus one accompaniment:

- **Egg Salad, Tuna Salad and Chicken Salad** on freshly baked croissant and grain bread
- **Deli-Style Sandwich** with extra old cheddar on focaccia bread
- **Vegetable Wrap** with herbed grape seed oil dressing*
- **Grilled Chicken Wrap** with tomato, bacon, lettuce and malt vinegar mayonnaise
- **Open-faced Smoked Salmon** with herbed goat cheese on toasted brioche
- **Asian Chicken Lettuce Wrap** with ground chicken sautéed in Asian inspired sauce served on a lettuce leaf

Pizza Platters

Choose two pizza selections, plus one accompaniment:

- **Calabrese Salami, Scallion, Tomato and Asiago Cheese**
- **Double-smoked Bacon, Pineapple, Red Onion, and extra old Cheddar**
- **Artichoke, Thyme, Fennel and Mozzarella Cheese** with extra virgin olive oil*
- **Baby Spinach, Ratatouille, Green Olives and Feta** with basil oil*



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Conference Menus

Hot Luncheons

Choose any one selection, plus one accompaniment:

- Roasted Atlantic Salmon with jasmine rice pilaf, roasted red pepper coulis and garlic bok choy
- On The Twenty Beef Pot Pie individual portions topped with mashed potatoes
- Forest Mushroom, Spinach and Ricotta Lasagna with roasted tomato cream and basil pesto*
- Classic Meat Lasagna with tomato sauce and cheese
- Beef or Lamb Burger with old cheddar cheese and ratatouille on fresh baked buns
- Grilled Vegetables, Chicken and Beef Skewers assorted marinades and dips, rice pilaf

Accompaniments

One accompaniment is included with your main course selection.

Each additional accompaniment is \$5.00 per person plus taxes and gratuities

- Mixed Greens with cucumber, radish and Riesling vinaigrette*
- Romaine Leaves with sweet peppers, tomato and shaved Grana Padano in balsamic oil*
- English Cucumber Salad with plum tomatoes, Feta, red onion and herbed vinaigrette*
- Wild Rice and Quinoa Salad with red peppers and cucumber tossed in herbed olive oil
- Five Bean Salad a colourful mix of beans, red onions, and peppers tossed with walnut-champagne vinaigrette
- Creamy Potato and Dill Salad with pickled red onion*
- Pesto-dressed Penne with smoked chicken, arugula and Asiago
- Flat Bread and Pita with baba ghanoush, hummus and red pepper dip*
- Grilled Vegetable Platter with marinated olives, Bocconcini, cherry tomatoes
- Soup of the Day (vegetarian available upon request*)

Dietary Restrictions

Please advise your coordinator of individuals with dietary restrictions.

Special requests will be accommodated.

