

NOVOTEL
HOTELS & RESORTS

TORONTO
VAUGHAN



BANQUET MENUS

NOVOTEL MEETING PACKAGES

Price includes meeting room rental, two flipcharts with markers, one projector, one VGA cable, high speed internet connection, local phone calls, pens, notepads, candies and ice water

BUSINESS \$69.95

Continental Breakfast

- Chef's Selection of Morning Pastries
- Fresh Fruit Salad
- Individual Yogurts and Cereals
- Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Teas and Chilled Fruit Juices

AM Break

Replenishment of your Continental Breakfast Items

Lunch Selection

Novotel's TRIO Restaurant

(Maximum 30 people)

- Chef's Daily Selection of a Salad
- Choice of One Sandwich, Including a Vegetarian Option
- Chef's Selection of a Dessert
- Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Teas, Soft Drinks and Bottled Water

OR

Central Buffet Lunch

(Minimum 30 people)

- Chef's Daily Selection of Two Freshly Prepared Salads
- Deli Board with Chef's Selection of Meats, Cheeses and Traditional Accompaniment
- Assortment of Desserts and Fresh Fruit
- Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Teas, Soft Drinks and Bottled Water

PM Break

An Afternoon Pick Me Up Including an Assortment of Goodies to Help you finish the Day

- Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Teas, Soft Drinks and Bottled Water

CORPORATE \$76.95

Continental Breakfast

- Chef's Selection of Morning Pastries
- Fresh Fruit Salad
- Individual Yogurts and Cereals
- Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Teas and Chilled Fruit Juices

AM Break

Replenishment of your Continental Breakfast Items

Lunch Selection

Novotel's TRIO Restaurant

(Maximum 30 people)

- Chef's Daily Selection of a Salad
- Choice of One of Three Entrées, Including a Vegetarian Option
- Chef's Selection of a Dessert
- Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Teas, Soft Drinks and Bottled Water

OR

Central Buffet Lunch

(Minimum 30 people)

- Chef's Daily Selection of Two Freshly Prepared Salads
- Two Main Hot Course which Includes a Vegetarian Option
- Chef's Selection of Vegetables, Rice or Potatoes
- Assortment of Desserts and Fresh Fruit
- Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Teas, Soft Drinks and Bottled Water

PM Break

An Afternoon Pick Me Up Including an Assortment of Goodies to Help you finish the Day

- Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Teas, Soft Drinks and Bottled Water

EXECUTIVE \$82.95

- A Welcome Platter served with Fresh Fruit, Mini Cookies and Mixed Nuts
- Private Espresso Maker

Continental Breakfast

- Chef's Selection of Morning Pastries
- Fresh Fruit Salad
- Individual Yogurts and Cereals
- Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Teas and Chilled Fruit Juices

Hot Breakfast Additions

- Chef's Daily Egg Creation
- Chef's Daily Breakfast Creation
- Bacon and English Sausage

AM Break

Replenishment of your Continental Breakfast Items

Lunch Selection

Novotel's TRIO Restaurant

(Maximum 30 people)

- Chef's Daily Selection of a Salad
- Choice of One of Three Entrées, Including a Vegetarian Option
- Chef's Selection of a Dessert
- Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Teas, Soft Drinks and Bottled Water

OR

Central Buffet Lunch

(Minimum 30 people)

- Chef's Daily Selection of Two Freshly Prepared Salads
- Two Main Hot Course which Includes a Vegetarian Option
- Chef's Selection of Vegetables, Rice or Potatoes
- Assortment of Desserts and Fresh Fruit
- Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Teas, Soft Drinks and Bottled Water

PM Break

An Afternoon Pick Me Up Including an Assortment of Goodies to Help you finish the Day

- Fresh Brewed Coffee, Decaffeinated Coffee, and a Selection of Teas, Soft Drinks and Bottled Water

Enhancements

Soup of the Day **\$2.95**



Novotel Toronto Vaughan Centre
200 Bass Pro Mills Drive, Vaughan • 905-660-0212

BREAKFAST MENU

Continental Breakfast **\$16.95**

Selection of Chilled Fruit Juices
Chef's Selection of Morning Pastries
Individual Cereal, Milk and Yogurt
Freshly Sliced Fruit Salad and Whole Fruits
Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of Teas
Bottled Water

Novotel Vaughan's Breakfast **\$19.95** (Minimum 30 people required)

Selection of Chilled Fruit Juices and Milk
Chef's Selection of Morning Pastries
Freshly Sliced Fruit Salad and Whole Fruits
Assorted Cereals and Muesli Cereal
Selection of Individual Yogurts
Scrambled Eggs and Chives
Crispy Bacon or Sausage with Peppers/Mushrooms
Home-Style Potatoes
Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of Teas
Bottled Water

Breakfast Enhancements (Per Person)

Granola and Fruit Bar **\$1.95**
Fresh Fruit Smoothies **\$3.95** with Protein Booster **\$4.95**
French Toast with Cinnamon and Quebec Maple Syrup **\$3.95**
Chocolate Chip Pancakes or Blueberry Pancakes or Pancakes **\$4.95**
Croissant Sandwich with Scrambled Eggs, Chives, Bacon and Brie Cheese **\$5.95**
Western Egg and English Muffin Sandwich with Blackforest Ham and Cheddar **\$4.95**
Sliced Smoked Deli Ham and Turkey **\$3.95**
Selection of Domestic and Imported Cheeses **\$6.95**
Smoked Salmon with Fresh Rolls and Cream Cheese **\$5.95**
Waffle Bar Including Quebec Maple Syrup, Whipped Cream, Fresh Berries, Chocolate Chips **\$6.95**



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BOARDROOM WORKING LUNCH

Trio Express • served in Trio Restaurant \$29.95 (Maximum 30 people)

Chef's Daily Selection of a Salad
Choice of One (1) from Three (3) Entrées, Including a Vegetarian Option
Chef's Selection of a Dessert
Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Teas, Soft Drinks and Bottled Water

Deli and Sandwich Lunch Buffet \$29.95 (Minimum 30 people)

Chef's Daily Selection of Two (2) Freshly Prepared Salads
Deli Board with Chef's Selection of Meats, Cheeses and Traditional Accompaniment
Assortment of Desserts and Fresh Fruit
Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Teas, Soft Drinks and Bottled Water

That's Amore \$30.95 (Minimum 10 people)

Classic Caesar Salad with Shaved Grana Podano, Olive Oil Baked Croûtons and Bacon Pancetta
Tomato and Bocconcini Caprese with Balsamic and Fresh Basil
Choice of One (1) Trio's Large Pizzas includes:
Margarita • Tomato, Buffalo Mozzarella, Olive Oil and Fresh Basil
Sicilian • Sausage, Peppers, Mozzarella, Olive Oil and Fresh Basil
Chef's Selection of Dessert and Whole Fresh Fruit
Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Teas, Soft Drinks and Bottled Water

Hot Central Buffet Lunch \$36.95 (Minimum 30 people)

Chef's Daily Selection of Two (2) Freshly Prepared Salads
Two (2) Main Hot Courses which Includes a Vegetarian Option
Chef's Selection of Vegetables, Rice or Potatoes
Assortment of Desserts and Fresh Fruit
Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Teas, Soft Drinks and Bottled Water

Enhancements

Soup of the Day **\$2.95**
Antipasta Plate (Deli Meats and Cheese with House Pickles) **\$9.95**
Smoked Salmon Plate **\$3.95**
Sorbet **\$2.95**



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A LA CARTE BREAKS

Coffee, Tea, Soft Drinks, Bottled Water and Juice **\$5.95 per person** All Day **\$8.95 per person**

Cookies and Dark Chocolate Brownies **\$5.95 per person**

Chef's Selection of Morning Pastries **\$8.95 per person**

AFTERNOON THEME BREAKS (Minimum 20 people)

Each break is served with freshly-brewed regular and decaffeinated coffee, bottled water, a selection of teas and soft drinks.
\$15.95 per person

Cheese Break

Selection of Imported and Domestic Cheeses, Grapes, Berries, Honey Roasted Nuts, Fresh Fruits

Revitalize

Create your own Trail Mix, Freshly Sliced Fruit Platter, Whole Grain Bars, Protein Booster Strawberry Smoothie, Individual Yogurts

Little Italy

Assortment of Chef's Selections of Pizzas, Prosciutto and Melon

Dipping

Hummus and Pita, Tzatziki with Vegetables, Jumbo Pretzels and Mustard

Decadent

Chocolate Brownies, Jumbo Cookies, Chocolate Strawberries, Whole Fresh Fruits

Snacks and Candy

Assorted Chips, Popcorn, Candy Bars, Peanuts and Candies

High Tea

Selection of Finger Sandwiches, Cheeses, Scones, Freshly Sliced Fruit Platter



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RECEPTION PACKAGES

Premium Reception Package \$28.95 (Minimum 30 people)

Chef's Daily Selection of Hors D'oeuvres Totaling Four (4) Pieces per Person
Assorted Deli Sandwiches Including Salami, Ham, Cheese, Turkey, Tuna and Egg, Totaling Two (2) Pieces per Person
Fresh Fruit Arrangement
Vegetable Crudités with Dips and Pita
Imported and Domestic Cheese Display with Toast Points and Crackers

Deluxe Reception Package \$32.95 (Minimum 30 people)

Antipasto with Shaved Meats, Grilled Vegetables, Breads and Olives
Chef's Daily Selection of Hors D'oeuvres Totaling Four (4) Pieces per Person
Assorted Deli Sandwiches Including Salami, Ham, Cheese, Turkey, Tuna and Egg, Totaling Two (2) Pieces per Person
Fresh Fruit Arrangement
Assorted Pizzas
Vegetable Crudités with Dips and Pita
Imported and Domestic Cheese Display with Toast Points and Crackers
Chilled Jumbo Shrimp

Reception Stations (Minimum 30 people)

Antipasto with Shaved Meats, Grilled Vegetables, Breads and Olives **\$9.95 per person**
Domestic and International Cheese Platter with Berries, Grapes, Crackers and Toast Points **\$7.95 per person**
Vegetable Crudités with Blue Cheese Dipping Sauce **\$4.95 per person**
Chilled Jumbo Shrimp Platter (100 Pieces) **\$300 per platter**
Chilled Oysters on the Half Shell (100 Pieces) **\$400 per platter**
Shaved AAA Beef Striploin Sliders with Aioli, Mustard, Pickles and Mini Kaisers **\$8.95 per person**
Smoked Salmon with Fresh Rolls and Cream Cheese **\$5.95**
Sweet Table with French Pastries, Cakes, Freshly Sliced Fruits and Berries, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas **\$14.95 per person**

Action Stations (Minimum 50 people)

Chow Mein Station, Shrimp or Vegetable **\$12.00 per person**
Taco Station, Fish or Vegetable **\$13.00 per person**



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RECEPTION HORS D'OEUVRES (Minimum of 5 Dozen per Item)

Indonesian Chicken Satays **\$47 per dozen**

Melting Croque Monsieur with Black Forest Ham and Dijon **\$35 per dozen**

Ancho Marinated BBQ Chicken Salad Stuffed Endive **\$35 per dozen**

Vegetable Spring Rolls **\$35 per dozen**

Bruschetta **\$35 per dozen**

Coconut and Panko Shrimp **\$35 per dozen**

Olive Tapenade on Crostini **\$35 per dozen**

Smoked Salmon Ceviche and Cucumber **\$35 per dozen**

Vegetable and Shitake Asian Rice Paper Roll with Chili-Plum Sauce **\$35 per dozen**

Assorted Pizza Square **\$30 per dozen**

Miniature Crab Cakes with Fruit Salsa **\$40 per dozen**

Baked Spanakopita **\$35 per dozen**

Sautéed Caribbean “Jerk” Shrimp with Cool Mango **\$35 per dozen**

Assorted Dim Sum **\$35 per dozen**

Italian Style Meatballs with a Caraway Seed Glaze **\$35 per dozen**

Fresh Oysters on the 1/2 Shell with Mignonette **\$45 per dozen** (Minimum Order of 4 Dozen)

Grilled Beef Korean Kalbi Short Ribs **\$40 per dozen**

Assorted Mini Quiche **\$35 per dozen**

Crab and Brie Phyllo **\$35 per dozen**

Coriander Unmarinated Cucumber **\$45 per dozen**

BBQ Glazed Chicken Drummer **\$35 per dozen**

Jumbo Cooked Shrimp Tower with Two (2) Dips **\$40 per dozen**

Indian Vegetable Samosa **\$35 per dozen**

Chef’s Daily Creations **\$35 per dozen**



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PLATED FOUR COURSE DINNER (Minimum 30 people)

Antipasto Platter for the Table

Sliced Meats, Cheeses, Spiced Olives, Grilled Vegetables, Tomato-Bocconcini Salad, Sautéed Mushroom, Marinated Peppers, Jumbo Shrimp

Soup or Salad • Choice of One (1)

Italian Wedding Soup

Chicken Coconut Curry Soup

Roasted Red Pepper and Tomato Bisque with Fresh Basil Oil

Roasted Woodland Mushroom Soup with Sherry and Chives

Italian Misto Salad with Mixed Greens, Tomato, Shredded Carrot and Balsamic Dressing

Spinach, Radicchio and Arugula Salad with a Tomato-Cucumber Salsa and Ginger-Lime Dressing

Marinated Greek Salad with Radicchio, Rosemary Olives, Feta Crumble and Fresh Oregano Leaves

Classic Caesar Salad with Shaved Grana Podano, Olive Oil Baked Croûtons and Bacon Pancetta

Tomato and Bocconcini Caprese with Balsamic and Fresh Basil

Arugula Salad with Citrus and Sunflower Seeds, Lime Dressing

Main Course • Choice of One (1)

Slow Roasted New York Striploin of Beef Red Wine, Rosemary and Sweet Onion Reduction **\$53.95**

Caribbean “Jerk” Chicken with Warm Mango and Cherry Tomato Chutney **\$49.95 G**

Sesame Chicken Supreme Marinated in Sweet Soya Glaze **\$49.95**

Grilled Salmon Fillet with Orange Citrus Butter Glaze and Fried Capers **\$52.95 G**

Snapper Fillet Escabeche with Pickled Peppers and Vegetables **\$51.95 G**

Brochette of Shrimp and Scallop in a Light Thai Curry Sauce **\$56.95**

Grilled Milk Fed Veal Cutlet with a Herb, Caper and Lemon Sauce **\$55.95**

Prosciutto Wrapped Pork Tenderloin Roman Style **\$48.95**

Braised Veal Osso Buco Tower with Tomato, Red Wine, Porcinis and Root Vegetable Stew **\$45.95**

Frenched Rack of Lamb with Earl Grey Tea Jus **\$49.95**

Prime Rib with Sour Cream and Chive Mash, Sautéed Vegetables and Pinot Noir au Jus **\$56.95**

Vegetarian Options

Roasted Woodland Mushroom Risotto with Truffle and Asiago **\$32.95 V**

Fresh Potato Gnocchi Gorgonzola with Crisp Basil **\$32.95 V**

Vegetable Chow Mein **\$32.95 V**

Dessert

Chef's Daily Creation

Dinner Enhancements

Penne with House Rose Sauce and Herb Oil **\$5.95 V**

Spinach, Artichoke and Ricotta Stuffed Manicotti **\$7.95 V**

Fusilli Bolognese with Red Wine and Basil **\$6.95**

Crab Ravioli with Creamy Newburg Sauce and Sherry **\$6.95**

Tortellini with Spinach, Roasted Woodland Mushroom and Marinara **\$6.95 V**

Roasted Woodland Mushroom Risotto with Truffle and Asiago Cheese **\$7.95 V**

Butternut Squash Risotto with Peas and Tarragon **\$6.95 V**

Creamy Shrimp and Pancetta Polenta with Goat Cheese and Fresh Herbs **\$7.95**

Flash Calamari **\$8.95**



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G • Gluten Free
V • Vegetarian

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NOVOTEL VAUGHAN'S DINNER BUFFET \$56.95 (Minimum 30 people)

Soups • Choice of One (1)

All Spice Scented Squash Purée with Thyme Cream
Wild Mushroom Bisque with Brandy
Roasted Red Pepper and Tomato Bisque
Country Style Chicken Noodle

Salads • Choice of Two (2)

Organic Salad Board with Assorted Dressings and Toppings
Classic Caesar Salad with Shaved Grana Podano, Olive Oil Baked Croûtons and Bacon Pancetta
Mini Red Skin Potato with Dill and Lemon-Garlic Aioli
Tomato and Bocconcini Caprese with Balsamic and Fresh Basil
Pasta Salad with Sundried Tomato and Fresh Vegetables
Tuscan Roasted Vegetables with Poached Legumes and Frisée
Marinated Greek Salad with Radicchio, Rosemary Olives, Feta Crumble and Fresh Oregano Leaves
House Made Cole Slaw with Julienne Cornichon Pickle and Caper Berries
Novotel's Cobb Salad
Sesame Chicken with Chinese Greens, Sprouts and Crisp Vegetables

Main Courses • Choice of Three (3)

Caribbean "Jerk" Chicken with Warm Mango and Cherry Tomato Chutney **G**
Grilled Chicken with Artichoke, Tomato, and Peppers with Fresh Herbs **G**
Asian Glazed Baby Back Ribs
Slow Roasted New York Striploin of Beef with Red Wine, Rosemary and Sweet Onion Reduction
Roasted Thyme and Garlic Chicken au Jus **G**
Roasted Trio Porketta with Mustard and Pickle
Atlantic Sole with a Lemon-Lime Reduction and Sautéed Radicchio **G**
Rich Braised Beef Bourguignon with Pearl Onion and Sticky Herb Jus
Honey and English Stone Mustard Glazed Ham and Grilled Pineapple Chutney
Roasted Marinated Leg of Lamb with Fresh Mint Jus
Grilled Salmon Fillet with Orange Citrus Butter Glaze and Fried Capers

Vegetarian Options

Penne with Woodland Mushroom - Scallion Cream, Truffle Essence and Grated Asiago **V**
Chef's Daily Vegetarian Selection **V**

Accompaniments

All Main Courses are served with Freshly Baked Bread, Vegetables and Potato or Rice

Desserts

Chef's Selection of Assorted Cakes, Sweets and Fresh Fruits
Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Teas and Soft Drinks

Enhancements

Antipasto with Shaved Meats, Grilled Vegetables, Breads and Olives **\$9.95 per person**
Prime Rib Carvery - Live Station **\$9.95 per person** (to be included as one (1) selection of Main Course)
Pasta Station - Live Station **\$8.95 per person V**



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BAR AND WINE PRICE LIST

Beverage Selections

House Liquors (per oz) **\$6.50**

Deluxe Liquors (per oz) **\$7.95**

Domestic Beer (per bottle) **\$5.75**

Imported Beer (per bottle) **\$6.95**

Liqueur (per oz) **\$6.95**

House Wine Selection (5oz) **\$7.00**

Premium Wine Selection (5oz) **\$10.00**

Sparkling Water **\$3.00**

Non-carbonated Water **\$2.00**

Juices **\$2.00**

Soft Drinks **\$2.65**

Host Bar

Recommended when the host provides the reception. The Novotel Toronto Vaughan charges the host only for the amount of liquor consumed. For sales below \$250 a bartender charge of \$75 per hour will apply (minimum 3 hours).

Cash Bar

Recommended when guests are to pay for drinks. The Novotel Toronto Vaughan provides cashier and bartender. If sales are below \$250 a bartender charge of \$75 per hour will apply (minimum 3 hours).



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BAR AND WINE TICKET PACKAGES

Premium Ticket Package \$6.50 per ticket

Domestic Beer
House Wine
House Rail
Soft Drinks
Juices
Carbonated Water
Bottled Water

Deluxe Ticket Package \$7.50 per ticket

House Rail
Deluxe Liquors
Domestic Beer
Import Beers
Liqueurs
House Wine (Premium)
Premium House Wines (Italy)
Cocktails
Prosecco
Soft Drinks
Juices
Carbonated Water
Bottled Water

Non Alcoholic Ticket Package \$3.00 per ticket

Soft Drinks
Juices
Bottled Water
Carbonated Water

Non-Alcoholic Beverage Selection \$8.95 per person (Unlimited)

Juices
Soft Drinks
Bottled Water



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Recommended when host provides reception. An additional \$10.00 per person charge to apply for each additional hour. For sales below \$250 a bartender charge of \$75 per hour will apply (minimum 3 hours). Drink Ticket Options: Includes 15% service charge and 13% HST. All menu prices and items are subject to change until such time as banquet event orders have been signed and returned.

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BAR/WINE • LIQUOR/BEER SELECTION

House Vodka

Polar Ice

Vodka Deluxe

Stolichnaya

House Gin

Tanqueray

Gin Deluxe

Bombay

House Rum

Lamb's White

Rum Deluxe

Bacardi White

House Whiskey

Wisers

Whiskey Deluxe

Crown Royal

House Scotch

J&B

Scotch Deluxe

Chivas Regal

Tequila Deluxe

Jose Cuervo

Domestic Beer

Canadian

Coors Light

Imported Beer

Sol

Heineken

Selection of Liqueurs

Baileys

Kahlúa

Amaretto

Southern Comfort

Jägermeister

Martini Red

Sambuca

Peach Schnapps

Blue Curaçao

Melon Liqueur

Malibu

Sourpuss Apple

Campari

Martini White

Triple Sec

Selection of Wines

HOUSE WHITE

Jackson-Triggs Sauvignon Blanc

HOUSE RED

Jackson-Triggs Merlot

SPARKLING WINE

Villa Sandi Prosecco



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BRUNCH BUFFET **\$34.95** (Minimum 30 people)

Assorted Best Breads and Fresh Morning Pastries
Assortment of Deli Meats, Cheeses and Accompaniments
Chef's Daily Egg Creation
French Toast with Québec Maple Syrup
Chef's Selection of Salad

Choice of One (1)

Sausage with Peppers and Woodland Mushrooms
Country Style Bacon

Choice of Two (2)

Thyme Roasted Chicken Supreme with Herb Jus
Lemon Pepper Salmon Medallions with Shrimp Creole Sauce
Sliced Beef with Mini Yorkshire Pudding and Red Wine Sauce
Tortellini with a Pesto Sauce
Roasted New Potatoes
Chef's Seasonal Vegetables

Accompaniments

All Main Courses are served with Freshly Baked Bread, Vegetables and Potato or Rice

Dessert Table

Assortment of Cakes, Sweets and Freshly Sliced Fruit Display
Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Teas and Juices

Also Included

Choice of White or Black Floor Length Table Linen
White Napkins

Enhancements

Eggs Benedict **\$3.95 each**
Smoked Salmon Benedict **\$4.95 each**



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WALKS OF ITALY \$42.95 (Minimum 30 people)

Signature Non-Alcoholic Beverage (Circulated Butler Style upon Arrival)

Antipasto Platter per Table

Antipasto with Shaved Meats, Grilled Vegetables, Breads and Olives

Pasta

Penne with a Creamy Alfredo, Tomato or Rosé Sauce

Main Entrée Choice of One (1)

NY CAB Steak with Merlot Reduction, Fresh Fries with Truffle Oil

Grilled Boneless Skinless Chicken Breast with Lemon on Artichoke Heart and New Potato with Asparagus **G**

Vegetarian Option

Sesame Crusted Salmon with Potato Pancakes and Soya Glaze **V**

Wild Mushroom Risotto **V**

Salad

Mixed Greens with Vegetables and Balsamic Dressing

Fresh Fruit Platter per Table

Client to Provide Cake (Novotel to Cut & Serve)

Fresh Brewed Coffee, Decaffeinated Coffee, Selection of Teas, Soft Drinks and Bottled Water

Also Included

Choice of White or Black Floor Length Table Linen
White Napkins

Enhancements

Sautéed Mushrooms, Marinated Peppers, Tomato and Bocconcini, and Jumbo Shrimp or Calamari **\$8.95**

Live Prime Rib Carvery **\$9.95 per person**



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CATERING TERMS AND CONDITIONS

Function Arrangements

Function rooms are assigned based upon the expected attendance. The hotel commits to providing appropriate space and does not commit specific rooms. Should the number of guests attending your function differ greatly from original numbers quoted, the Hotel reserves the right to provide an alternative function room more suited to your group size.

Minimum catering numbers must be received no later than five (5) business days prior to the event; this number may be increased up to 48 hours prior to the event. Special dietary substitutions can be made available upon prior request. Exact number of special entrees must be specified with the guaranteed attendance. The Hotel cannot guarantee to serve more than a five percent (5%) increase of persons above the guaranteed attendance.

All prices are subject to 13% HST and 15% service fees. Service fees are a combined gratuity and service charge that is in effect on the day of your Event which will be added to your account. This is comprised of a 10 % gratuity that will be fully distributed to the serving team and a 5% facility charge used to cover the administrative costs of your Event.

Menu prices and items are subject to change based on market conditions. Final prices may be confirmed two (2) months prior to your function. Please submit your menu selections to the Catering Office at least two weeks before your event so that we can guarantee your selections. All substitutions requested during the service of your function, not previously arranged, will be considered in excess of selected menus and will be billed accordingly.

No food or beverage of any kind may be brought into the hotel. Provincial Regulations require that the Hotel must supply any food and/or beverage brought into a function/banquet room. All food and/or beverages must be consumed on the premises and removal of any food/or beverage from the function/banquet room is not permitted.

Standard 110 v/15amp power supplies are available in all of our banquet rooms. Additional power requirements can be arranged through our Catering Office. We recommend that you check with us prior to installing any electrical equipment such as photocopiers, computers, etc. to ensure adequate power is available.

Novotel is required by law to collect Sound Tariff on Recorded Music on behalf of the following:

SOCAN (Society of Composers, Authors and Music Publishers of Canada), royalties when copyrighted music played:

A fee of \$59.17 plus HST

Re: Sound Tariff is for the performer of the music:

A fee of \$26.63 plus HST (events with dancing) / A fee of \$13.30 plus HST (events without dancing)

Labour Charges

The hotel requires at least 48-business hours notice of any changes to the set up of your room. If a change is necessary within 48 hours of your function, a labour charge of \$75.00 will apply. If you require a specific set up, please send a diagram.

Provincial liquor Laws do not permit the service of alcoholic beverages before 11:00 am and after 2:00 am daily. All entertainment must cease by 1:00 am in order to clear the function room by 1:45 am. Should you require additional time, a fee of \$250.00 per hour will apply (minimum one-hour fee). If a bar is required at your function and the net bar sales are less than \$250.00; a bar set up charge of \$75.00 will apply. For functions with less than 20 guests, a self-service bar will be set up; however, if a bartender is required a labour charge of \$75.00 per hour will apply for the duration of the function.

Shipping and Receiving

All materials must be clearly labeled with Company Name, Date of Function, Name of Meeting Room and name or on-site. The hotel will not accept COD deliveries. Arrangements for shipment must be made with the Catering Office as storage space is limited. Displays, exhibits or products must be removed from the function rooms at the end of each day, unless the room is reserved on a 24-hour basis. In such cases, Novotel, at the customer's request will arrange to have the function room locked. The hotel will not be responsible for the exhibits; displays and products stored or locked in the function room.

Disabilities Information

The Hotel will use reasonable effort to assure that such facilities will be accessible to and useable by individuals with disabilities who may attend or participate in function.

Signage

No signs, banners or displays shall be erected, posted or displayed in any part of the Hotel without the prior review and approval of the Hotel.

Approved signage must be of a professional nature and will be restricted to certain areas of the Hotel.

Insurance

The Hotel carries adequate personal property, liability and other insurance protecting itself against any claims arising from any activities conducted during events at the hotel and requires corporations to do the same. The Hotel, its owners and operators do not maintain insurance coverage covering such exhibits, materials or personal property.

