

Breakfast Menu

Continental Breakfast

\$21 per person

Sliced Seasonal Fruit

House Baked Croissants | Danishes | Muffins

Assorted Yogurts

Freshly Brewed Lavazza Coffee, Lavazza Decaffeinated Coffee,
Selection of Teas, and Assorted Chilled Fruit Juices

Full American Breakfast

\$26 per person

Sliced Seasonal Fruit

House Baked Croissants | Danishes | Muffins

Assorted Yogurts

Scrambled Eggs

Home Fries

Crisp Bacon and Breakfast Sausage

Freshly Brewed Lavazza Coffee, Lavazza Decaffeinated Coffee,
Selection of Teas, and Assorted Chilled Fruit Juices



Breakfast Enhancements

French Toast or Pancakes or Waffles	\$6 per person
Bagels and Cream Cheese	\$6 per person
Granola Parfaits	\$6 per person
Scones Buttermilk Biscuits Cinnamon Rolls	\$9 per person
Assorted Decadent Loafs	\$9 per person
Mini Quiches Frittata Bites	\$13 per person

Brunch Menu

\$55 Per Person

Assorted Morning Pastries and Breads
Assorted Cured and Smoked Meats
Domestic and Imported Cheeses
Grilled and Marinated Vegetables
Mixed Green Salad Board with Assorted Dressings and Toppings

Breakfast Entrées

Two

Crisp Bacon or Breakfast Sausage
Scrambled Eggs or Apple Filled Crepes
French Toast or Waffles or Pancakes

Brunch Entrées

Two

Bourbon BBQ Chicken
Pan Seared Chicken Supreme Onion Marmalade
Roast Beef Pearl Onion au jus
Roasted Pork Loin with Pineapple Salsa
Baked Salmon Mustard Caviar Butter Sauce
Baked Rainbow Trout with Dill Cream Sauce

Vegetarian Options

One

Cheese or Mushroom Ravioli with Roasted Tomato & Basil Sauce
Fettuccini Alfredo with Pecorino Cheese
Eggplant Parmigiana

Accompaniments

Seasonal Vegetables
Roasted or Mashed Potatoes or Rice
Freshly Baked Bread

Dessert

Freshly Sliced Seasonal Fruit
Chef's Selection of Decadent Desserts

Beverages

Mocktail Mimosa served in Champagne Flute
Freshly Brewed Lavazza Coffee, Lavazza Decaffeinated Coffee, Selection of Teas,
Assorted Chilled Fruit Juices and Soft Drinks



Lunch Menu

Build-Your-Own Artisan Sandwich Board

\$37 per Person

Salads

Chef's Selection of Freshly Prepared Salad and Composed Salad

Deli Board

Smoked Ham | Cheddar Cheese

Smoked Turkey | Swiss Cheese

Egg Salad | Lettuce | Tomato | Onion

Tuna Salad Traditional Accompaniments

Salami | Mortadella

Assorted Bread Display

Dessert

Chef's Selection of Decadent Desserts

Beverages

Freshly Brewed Lavazza Coffee, Lavazza Decaffeinated Coffee,

Selection of Teas, Assorted Chilled Fruit Juices and Soft Drinks

Slice of Italy

\$42 per Person

Salads

Trio Caesar Salad

Caprese Salad

Wood Oven Baked Pizza

Margarita Pizza

Pepperoni Pizza

Prosciutto & Arugula Pizza

Dessert

Chef's Selection of Decadent Desserts

Beverages

Freshly Brewed Lavazza Coffee, Lavazza

Decaffeinated Coffee, Selection of Teas,

Assorted Chilled Fruit Juices and Soft Drinks

Hot Central Buffet

\$48 per Person

Entrées

Two

Bourbon BBQ Chicken

Pan Seared Chicken Supreme Onion Marmalade

Chicken Soulaki

Roast Beef Pearl Onion au jus

Roasted Pork Loin with Pineapple Salsa

Baked Salmon Mustard Caviar Butter Sauce

Baked Rainbow Trout with Dill Cream Sauce

Vegetarian

One

Cheese or Mushroom Ravioli with Roasted Tomato & Basil Sauce

Fettuccini Alfredo with Pecorino Cheese

Eggplant Parmigiana

Accompaniments

Seasonal Vegetables

Roasted or Mashed Potatoes or Rice

Dessert

Chef's Selection of Decadent Desserts

Beverages

Freshly Brewed Lavazza Coffee, Lavazza Decaffeinated Coffee,

Selection of Teas, Assorted Chilled Fruit Juices and Soft Drinks



Lunch Menu

Plated 2 Course Lunch

\$36 per Person

Personalized menu to be provided day of function
Served with non alcoholic beverages

Appetizer

*House Garden Salad
Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions with House Made Dressing*

Entrée

Choice of one day of event:

*8 oz Aged Beef Burger
Cheddar Cheese, Lettuce, Tomato, Garlic Mayo served with Fries*

*Chicken Avocado Wrap
Grilled Chicken, Lettuce, Tomato, Bacon, Garlic Mayo served with Fries*

*Vegetarian Wrap (V)
Roasted Mixed Vegetables, Avocado, Lettuce, Tomato, Mayo served with Fries*

Plated 3 Course Lunch

\$43 per Person

Personalized menu to be provided day of function
Served with non alcoholic beverages

Appetizer

Chef's Choice of Appetizer

Entrée

Choice of one day of event:

*Pan Seared Chicken Supreme
Grainy Mustard au Jus*

*Pan Seared Atlantic Salmon
Tarragon Compound Butter*

Chef's Vegetarian Selection

Dessert

Chef's Choice of Dessert



Beverages

Freshly Brewed Lavazza Coffee
Lavazza Decaffeinated Coffee, Selection of Teas,
Assorted Juices, and Soft Drinks
\$8 Per Person (2 Hour Service) | \$14 Per Person (All Day Service)

A la Carte

Whole Fruit Basket	\$7 Per Person
Sliced Seasonal Fruit	\$9 Per Person
House Baked Cookies	\$21 Per Dozen
Dark Chocolate Brownies	\$38 Per Dozen

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Themed Breaks

beverages included in themed breaks

Mediterranean

\$22 Per Person

Falafel Bites | Hummus | Tzatziki | Pita | Kalamata Olives | Cucumbers | Extra Virgin Olive Oil

Game Day

\$17 Per Person

Kettle Chips | Baked Pretzel | Popcorn | Peanuts | Candies | Mustard | Marinara Sauce

Latin Spice

\$20 Per Person

Cheese Quesadilla | Nachos with Salsa | Guacamole | Sour Cream | Cheese Dip

Health Wise

\$18 Per Person

Build Your Own Trail Mix | Crudité Avocado Dip | Fruit Skewers

Asian Touch

\$22 Per Person

Spring Rolls | Dim Sum | Edamame | Plum Sauce | Ponzu Sauce

Bakers Touch

\$20 Per Person

Assorted Fresh Baked Cookies | Sliced Banana Bread | Assorted Dessert Squares
Seasonal Whole Fruit

High Tea

\$22 Per Person

Assorted Finger Sandwiches | Scones | Cheeses | Fruit Skewers



Gold Reception Station

\$35 per dozen

Minimum Order 2 Dozen

Cold

- Variety of Bruschetta
- Caprese Skewers
- Prosciutto and Arugula Crostini
- Smoked Salmon and Capers

Hot

- Vegetable Spring Rolls
- Baked Spanakopita
- Vegetable Samosa
- Coconut Shrimp

Platinum Reception Station

\$45 per dozen

Minimum Order 2 Dozen

Cold

- Ricotta and Basil Crostini
- Falafel Bites
- Stuffed Mushroom Caps
- Crab and Cucumber Canape
- Capra

Hot

- Chicken Satay
- Assorted Dim Sum
- Sliced Beef Caramelized Onions Crostini
- Korean BBQ Short Ribs

Platters

Pricing is per platter

Pita with Hummus Dip	\$250
Fresh Vegetable Crudites and Dip	\$250
Freshly Sliced Fruit	\$250
Cocktail Sandwiches	\$350
Antipasto Station	\$550



Plated Dinner

\$68 per Person

Signature Non-alcoholic Welcome Beverage

Antipasto Platter

Specially Selected Artisan Breads | Cured Meats | Imported Cheeses | Grilled Vegetables | Traditional Accompaniments

Pasta

Classic Pasta
Choice of Alfredo, Tomato, Rose Sauce and Vodka Sauce

Main Entrée One

Grilled AAA New York Striploin au jus
Pan Seared Chicken Supreme
Grainy Mustard au jus
Pan Seared Atlantic Salmon
Tarragon Compound Butter
Above Entrées served with choice of Roasted Potatoes and Seasonal Vegetables

Salad

Insalata Zucca Seasonal Heritage Blend with Freshly Slice Vegetables with House-made Dressing

Dessert Platter

Freshly Sliced Seasonal Fruit

Late Night Station

Build Your Own Nachos \$9

Corn Tortilla Chips | In-House Pickled Jalapeno | Cheddar Cheese | Sour Cream | Green Onions | Black Olives

Build Your Own Poutine \$11

Crispy French Fries | Quebec Cheese Curds | Gravy | Bacon Bits | Sour Cream | Green Onion

Chicken Fingers & Fries \$15

Crispy Chicken Fingers | Plum Sauce | Fries

Beef Sliders & Fries \$15

House Made 100% Beef Burgers | Fries

All items are per person, subject to 18% gratuities, 13% tax and subject to change without notice.
Novotel Vaughan Centre | 200 Bass Pro Mills Drive, Vaughan | 905-660-0212 | 24-0501



Plated Dinner

Plated Four Course Menu

Antipasto Platter

Specially Selected Artisan Breads, Cured Meats, Imported Cheeses, Grilled Vegetables, and Traditional Accompaniments

Soup or Salad One

Butternut Squash and Sage Soup
Oven Roasted Butternut Squash | Cinnamon | Nutmeg | Brown Sugar | Sage

Cream of Mushroom Soup
Assorted Ontario Mushrooms | White Wine | Garlic | Heavy Cream

Roasted Red Pepper Bisque
Fire Roasted Red Peppers | Garlic | Thyme | Rosemary | Basil

Italian Wedding Soup
Miniature Meatballs | Swiss Chard | Acini De Pepe | Chicken Broth

or

Insalata Mista
Mixed Greens | Cherry Tomatoes | Cucumbers | Red Onion | Balsamic Vinaigrette

Arugula Salad
Baby Arugula | Frisee | Endive | Cherry Tomatoes | Candied Pecans | Lemon Thyme Vinaigrette

Greek Salad
Romaine Lettuce | Cherry Tomatoes | Cucumbers | Red Onion | Kalamata Olives | Feta Cheese | Oregano Vinaigrette

Caprese Salad
Bocconcini Cheese | Roma Tomatoes | Fresh Basil | Extra Virgin Olive Oil | Balsamic Reduction

Classic Caesar Salad
Romaine Lettuce | Garlic and Herbs Croutons | Shaved Pecorino Cheese

Pear & Spinach Salad
Baby Spinach | Endive | Candied Walnuts | Blue Cheese with Citrus Vinaigrette

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Main One

Jerk Chicken 24 hour Marinated with Pineapple Salsa	\$52
Herb Marinated Chicken Supreme with Grainy Mustard Demi-Glace	\$55
AAA New York Striploin Red Pearl Onion Demi-Glace	\$60
Slow Roasted Prime Rib Au Jus	\$66
Herb Crusted Rack of Lamb with Gremolada	\$66
Grilled 8oz Pork Chop with Apple & Brandy Reduction	\$52
Pork Tenderloin Sage and Apricot Compote	\$55
Filet of Sole with Almond Brown Butter	\$60
Seared Atlantic Salmon with Lemon and Tarragon Bœurre Blanc	\$60
Arctic Char with Caviar Butter	\$60

Accompaniments

All Main Courses are served with Freshly Baked Artisan Breads Seasonal Vegetables and Potatoes or Rice

Dessert One

Apple Blossom
Chocolate Lava Cake
New York Cheesecake

Vegetarian Options

Penne Primavera with fresh Basil and Pecorino Cheese	Summer Pea and Spinach Risotto With Pecorino Cheese
Butternut Squash Ravioli Brown Butter and Sage Sauce	Goat Cheese Stuffed Campbellsport Mushroom
Cauliflower Steak Cajun Spiced and Charbroiled	Vegetables Kabob

Plated Dinner

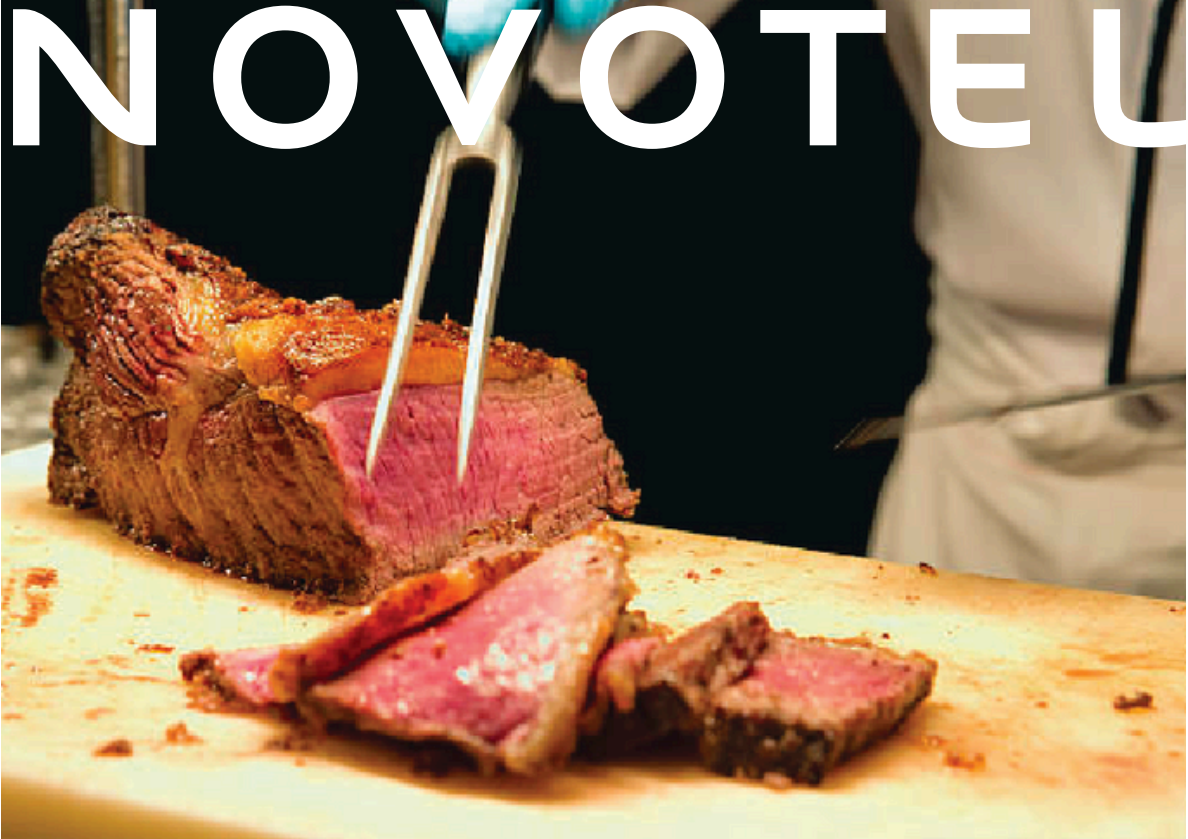
Enhancements

Spaghetti Bolognese	\$8 Per Person
4 Cheese Tortellini	\$8 Per Person
Penne Alla Vodka	\$8 Per Person
Gnocchi with Gorgonzola Cream Sauce	\$8 Per Person
P.E.I Mussels White Wine Garlic Broth	\$10 Per Person
Shrimp Cocktail	\$16 Per Person

Live Station

Live Pasta Station	\$12 Per Person
Live Prime Rib Carving Station	\$16 Per Person
Live Oyster Station	Market Price

An additional fee of \$150 to apply for each Chef Required



Buffet Dinner

\$68 per Person

Salad **One**

Insalata Mista

Mixed Greens | Cherry Tomatoes | Cucumbers |
Red Onion with Balsamic Vinaigrette

Arugula Salad

Baby Arugula | Frise | Endive | Cherry Tomatoes |
Candied Pecans | Lemon Thyme Vinaigrette

Greek Salad

Romaine Lettuce | Cherry Tomatoes | Cucumbers | Red Onion |
Kalamata Olives | Feta Cheese with Oregano Vinaigrette

Classic Caesar Salad

Romaine Lettuce | Garlic & Herbs Croutons | Shaved Pecorino Cheese

Pear & Spinach Salad

Baby Spinach | Endive | Candied Walnuts | Blue Cheese | Citrus Vinaigrette

Waldorf Salad

Granny Smith Apple | Candied Walnuts | Red Seedless Grapes |
Celery | Red Oak | Bib Lettuce | Creamy Lemon Dressing

Asian Salad

Asian Greens | Onions | Radish | Carrots | Cucumber | Cherry
Tomatoes | Crispy Noodles | Edamame | Soy Vinaigrette

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Main **Two**

Chimichurri Marinated Chicken

Jerk Chicken

Chicken Supreme | Grainy Mustard Demi-Glace

Pan Seared Atlantic Salmon

Beef Bourguignon

Roast Beef | au Jus

New York Striploin | Pearl Onion Demi-Glace

Flat Iron Steak | Bourbon BBQ Sauce

Braised Brisket

Vegetarian Options **One**

Eggplant Parmigiana

Penne in a Mushroom and Truffle Cream Sauce

Pasta Primavera

Summer Pea and Spinach Risotto

Accompaniments

Served with Specially Selected Breads | Seasonal Vegetables |
Choice of Roasted Potatoes or Rice

Dessert

Assorted Decadent Desserts Board and Fresh Fruit Platter

Host Bar

Applicable taxes and 18% service fee are not Included

Standard Liquors (per oz.)	\$8.00
Deluxe Liquors (per oz.)	\$9.00
Mimosa	\$12.00
Standard Wine (5oz)	\$8.00
Deluxe Wine (5oz)	\$12.00
Standard Wine Bottle	\$38.00
Deluxe Wine Bottle	\$50.00
Domestic Beer (per bottle)	\$7.00
Imported Beer (per bottle)	\$8.00
Sparkling Water (per bottle)	\$5.00
Still Water (per bottle)	\$4.00
Juices	\$4.00
Soft Drinks	\$4.00

Cash Bar

Applicable taxes and 18% service fee are Included

Standard Liquors (per oz.)	\$12.00
Deluxe Liquors (per oz.)	\$14.00
Mimosa	\$13.00
Standard Wine (5oz)	\$12.00
Deluxe Wine (5oz)	\$18.00
Standard Wine Bottle	\$60.00
Deluxe Wine Bottle	\$75.00
Domestic Beer (per bottle)	\$11.00
Imported Beer (per bottle)	\$13.00
Sparkling Water (per bottle)	\$8.00
Still Water (per bottle)	\$6.00
Juices	\$6.00
Soft Drinks	\$6.00



If a bar is required at your function and the net bar sales are less than \$450.00; a bar set up charge of \$150.00 will apply per hour (minimum 3 hours).
Wine service excluded from net bar sales of \$450.00 minimum. All brands are subject to availability.
Novotel Toronto Vaughan Centre
200 Bass Pro Mills Drive, Vaughan • 905-660-0212 • 24-0101

Package Selections

Standard Beverage Selection

\$55 per person

(4 Hour Reception)

Standard Liquors

Domestic Beers

Standard House Wine

Sparkling Water

Still Water

Juices & Soft Drinks

Ticket Packages

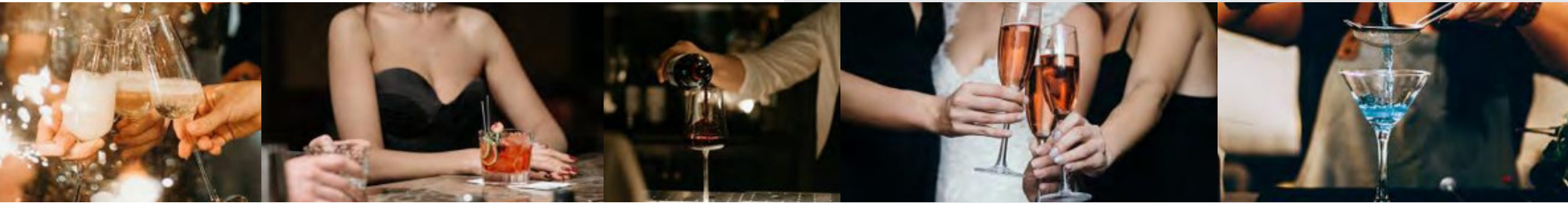
Standard Ticket Package

\$15 per ticket

Standard Liquors

Standard House Wine

Domestic Beer



Deluxe Beverage Selection

\$65 per person

(4 Hour Reception)

Deluxe Liquors

Domestic Beers

Imported Beers

Deluxe House Wine

Prosecco

Sparkling Water

Still Water

Juices

Soft Drinks

Deluxe Ticket Selection

\$19.00 per ticket

Deluxe Liquors

Domestic Beer

Imported Beer

Deluxe House Wine

Prosecco

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All brands are subject to availability.

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Liquor Selection

Standard Liquor

Vodka | *Polar Ice*
Gin | *Gordon's*
Rum | *Lamb's White*
Whiskey | *JP Wiser's Rye*
Scotch | *Ballantine's*
Tequila | *Olmecca*

Deluxe Liquor

Irish Cream | *Baileys*
Vodka | *Grey Goose*
Gin | *Bombay*
Rum | *Bacardi White*
Whiskey | *Crown Royal*
Scotch | *Red Label*
Tequila | *Jose Cuervo*

Wine Selection

Standard Sparkling Wine

Spumante Bambino

Deluxe Sparkling Wine

Hi! Prosecco

Standard House Wines

Jackson Triggs | *Merlot VQA*
Jackson Triggs | *Sauvignon Blanc VQA*
Barone Montalto | *Cabernet Sauvignon*
Barone Montalto | *Pinot Grigio*

Deluxe Wines

Frescobaldi Remole | *Toscana*
Ruffino Lumina | *Pinot Grigio*
Kim Crawford | *Sauvignon Blanc*
Kim Crawford | *Pinot Noir*

Beer Selection

Domestic Beers

Coors Light
Molson Canadian
Budweiser

Imported Beers

Corona Extra
Stella Artois
Heineken



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Executive

\$95 PER PERSON

Start your day with a Welcome Platter with Freshly Baked Cookies, Assorted Nuts, and Fresh Whole Fruits

Continental Breakfast

Sliced Fruit
House Baked Croissants | Danishes | Muffins
Butter | Honey | Preserves | Cream Cheese

Hot Breakfast Additions

Cage Free Egg Scramble
All Natural Bacon
Pork Link Sausage
Home Fried Potatoes

AM Break

Chef's Selection of Artisan Delights

Lunch

Chef's Selection of Freshly Prepared Salad
Two Main Hot Entrees and One Vegetarian Option
Seasonal Vegetables, Rice or Potatoes
Assorted Dessert Board and Fresh Fruit Platter

PM Break

Chef's Selection of Afternoon Goodies

Meeting Packages

- Meeting Room
- Complimentary Wi-Fi
- Two Flip Charts, Screen, Projector, Pens, Note Pads and Meeting Kit
- All Day Beverage Service

Corporate

\$85 PER PERSON

Continental Breakfast

Sliced Fruit | House Baked Croissants | Danishes | Muffins
Butter | Honey | Preserves | Cream Cheese

AM Break

Chef's Selection of Artisan Delights

Lunch

Chef's Selection of Freshly Prepared Salad
Two Main Hot Entrees and One Vegetarian Option
Seasonal Vegetables, Rice or Potatoes
Assorted Dessert Board and Fresh Fruit Platter

PM Break

Chef's Selection of Afternoon Goodies

A minimum of 20 Attendees required for Meeting Package to apply in the Woodbridge or the Maple Room.

A minimum of 50 Attendees required for Meeting Package to apply in the Concord Banquet Room.

Meeting Package does not apply to the Kleinberg or Thornhill Boardroom.

Should the guarantee number fall below the required minimum an additional charge of \$9 per person to apply.

All items are per person, subject to 18% gratuities, 13% tax and subject to change without notice.

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NOVOTEL

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 twenty percent (20%) increase of persons above the guaranteed attendance.

All prices are subject to 13% HST and 18% 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 12 % gratuity that will be fully distributed to the serving team and a 6% 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 (2) 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, financial penalty up to \$1000 may apply. 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.

Music

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 \$63.49 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

The hotel requires at least 8 business hours notice of any changes to the set up of your room. If a change is necessary within 72 hours of your function, a labour charge of \$150.00 will apply. If you require a specific set up, please send a diagram.

Liquor Charges

Provincial liquor Laws do not permit the service of alcoholic beverages before 9:00 am and after 2:00 am daily. All entertainment must cease by 12:00 am in order to clear the function room by 1:45 am. If a bar is required at your function and the net bar sales are less than \$450.00; a bar set up charge of \$150.00 will apply per hour (minimum 3 hours). Wine service excluded from net bar sales of \$450.00 minimum.

Shipping and Receiving

Shipping Time: _____

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.