

# Breakfast Menu

## Continental Breakfast

\$22 per person

Sliced Seasonal Fruit

House Baked Croissants | Danishes | Muffins

Assorted Yogurts

## Full Canadian Breakfast

\$28 per person

Sliced Seasonal Fruit

House Baked Croissants | Danishes | Muffins

Assorted Yogurts

Scrambled Eggs

Home Fries

Crisp Bacon and Breakfast Sausage



## Breakfast Enhancements

Granola Parfaits	\$7 per person
Spinach & Ricotta Breakfast Pastry	\$8 per person
French Toast <b>or</b> Pancakes <b>or</b> Waffles	\$8 per person
<i>Served with Maple Syrup and Berries</i>	
Bagels and Cream Cheese	\$7 per person
Scones   Buttermilk Biscuits   Cinnamon Rolls	\$10 per person
Assorted Decadent Loafs	\$10 per person
Mini Quiches   Frittata Bites	\$13 per person
Smoked Salmon - Capers, Onions, Cream Cheese	\$14 per person
Doughnut Bites - Assorted Flavours	\$9 per person

### **Beverages**

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

# Classic Brunch

\$60 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 Accompaniments*

## **Breakfast Entrées**

### **Choice of Two**

*Scrambled Eggs*

*Crisp Bacon **or** Breakfast Sausage*

*French Toast **or** Waffles or Pancakes*

## **Brunch Entrées**

### **Choice of Two**

*Bourbon BBQ Chicken*

*Pan Seared Chicken Supreme, Onion Marmalade*

*Roast Beef, Pearl Onion Au Jus*

*Roasted Pork Loin, Apple & Cranberry Gastrique*

*Baked Salmon, Mustard Caviar Beurre Blanc*

*Baked Rainbow Trout, Dill Cream Sauce*

## **Vegetarian Options**

### **Choice of One**

*Formaggio & Spinach Ravioli*

*Formaggio & Mushroom Ravioli*

*Eggplant Parmigiana*

*Chickpea Fricassée*

*Ratatouille*

## **Accompaniments**

*Seasonal Vegetables, Roasted Potatoes **or** Mashed Potatoes **or** Rice*

*Freshly Baked Bread*

## **Dessert**

*Chef's Selection of Decadent Desserts **or** Freshly Sliced Seasonal Fruit*

## **Beverages**

*Mocktail Mimosa served in Champagne Flute (One Glass Per Guest)*

*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

\$38 per Person

### **Salads**

Chef's Selection of Freshly Prepared Salad and Composed Salad

### **Sandwich Board**

Smoked Ham | Smoked Turkey | Salami | Mortadella | Egg Salad | Tuna Salad

Cheddar Cheese | Swiss Cheese | Lettuce | Tomato | Onion

Traditional Accompaniments

Assorted Bread

### **Dessert**

Chef's Selection of Decadent Desserts **or** Sliced Fruit Board

# Little Italy

\$45 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 **or** Sliced Fruit Board

### **Beverages**

Freshly Brewed Lavazza Coffee, Lavazza Decaffeinated Coffee,

Selection of Teas, Assorted Chilled Fruit Juices and Soft Drinks

# Novotel Lunch Buffet

\$50 per Person

### **Salads**

Chef's Selection of Freshly Prepared Salad and Composed Salads

### **Entrées**

#### **Choice of Two**

Bourbon BBQ Chicken

Pan Seared Chicken Supreme with Onion Marmalade

Chicken Souvlaki with Tzatziki

Roast Beef, Pearl Onion Au Jus

Roasted Pork Loin with Pineapple Salsa

Baked Salmon with Mustard Caviar Butter Sauce

Baked Rainbow Trout with Dill Beurre Blanc

### **Vegetarian**

#### **Choice of One**

Formaggio & Spinach Ravioli

Formaggio & Mushroom Ravioli

Fettuccini Alfredo with Pecorino Cheese

Eggplant Parmigiana

Chickpea Fricassée

Ratatouille

### **Accompaniments**

Seasonal Vegetables

Roasted Potatoes **or** Mashed Potatoes **or** Rice

### **Dessert**

Chef's Selection of Decadent Desserts **or** Sliced Fruit Board



All buffet-style meals require a minimum of 20 individuals.  
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 | 25-0701

# Lunch Menu

## Plated 2-Course

\$40 per Person

Personalized menu to be provided day of function

Served with non alcoholic beverages

Menus must be collected by 10:00 am

### **Appetizer**

*House Garden Salad*

*Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions served 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

\$46 per Person

Personalized menu to be provided day of function

Served with non alcoholic beverages

Menus must be collected by 10:00 am

### **Appetizer**

*Chef's Choice of Appetizer*

### **Entrée**

*All entrées are served with roasted potatoes and seasonal vegetables*

*Choice of one day of event:*

*Pan Seared Chicken Supreme*

*Grainy Mustard Au Jus*

*Pan Seared Atlantic Salmon*

*Tarragon Compound Butter*

*Roast Beef*

*Honey Mushroom Demi*

*Chef's Vegetarian Selection*

### **Dessert**

*Chef's Choice of Dessert*

Plated lunch is available exclusively for groups of fewer than 20 individuals.

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 | 25-0701



# Beverages

Freshly Brewed Lavazza Coffee

Lavazza Decaffeinated Coffee, Selection of Teas,

Assorted Chilled Fruit Juices, and Soft Drinks

\$8 Per Person (2 Hour Service) | \$14 Per Person (All Day Service)

# A la Carte

Whole Fruit Basket	\$8 Per Person
Sliced Seasonal Fruit	\$9 Per Person
Tea Sandwiches	\$12 Per Person
Artisan Cheeseboard	\$14 Per Person
House Baked Cookies	\$25 Per Dozen
Morning Pastries	\$36 Per Dozen
Dark Chocolate Brownies	\$38 Per Dozen

# NOVOTEL

## Themed Breaks

*non-alcoholic beverages included in themed breaks*

### Movie Night

\$18 Per Person

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

### The Natural

\$18 Per Person

Build Your Own Trail Mix | Crudit  Avocado Dip | Fruit Skewers

### Game Day

\$20 Per Person

Chicken Wings | French Fries | Sweet Potato Fries | BBQ Sauce | Buffalo Sauce | Smoked Ketchup | Chipotle Aioli

### Patisserie

\$21 Per Person

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

### Dunkers

\$21 Per Person

Chocolate Eclairs | Apple Fritters | Chocolate Doughnuts | Vanilla Sprinkle | Cinnamon Twists

### Asian Touch

\$23 Per Person

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

### Mediterranean

\$24 Per Person

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

### High Tea

\$25 Per Person

Assorted Finger Sandwiches | Scones | Cheeses | Fruit Skewers







## Gold Reception Station

\$35 per dozen

Minimum Order 2 Dozen

### Cold

- Classic Tomato Basil Bruschetta
- Prosciutto and Arugula Crostini
- Smoked Salmon and Capers Bellini

### Hot

- Vegetable Spring Rolls | Plum Sauce
- Baked Spanakopita | Garlic Sauce
- Vegetable Samosa | Coriander Salsa
- Coconut Shrimp | Thai Chili Sauce

## Platinum Reception Station

\$50 per dozen

Minimum Order 2 Dozen

### Cold

- In-house Ricotta and Basil Crostini
- Shrimp Cocktail | Cocktail Sauce
- Ahi Tuna | Pomme Gaufrettes  
Wasabi Foam
- Prosciutto Wrapped Asparagus

### Hot

- Mushroom & Brie Tartlet
- Vegetable Gyoza | Miso Soy
- Duck Confit Crostini | Onion Marmalade
- Popcorn Shrimp | Cilantro Aioli
- Chicken Satay | Lemongrass & Peanut Sauce



# Plated Dinner

\$72 per Person

## ***Signature Non-alcoholic Welcome Beverage***

## ***Antipasto***

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

## ***Pasta***

Choice of Sauce: Alfredo, Tomato, Rosé or Vodka  
Choice of Pasta: Penne, Gnocchi or Rigatoni

## ***Main Entrée | Choice of One***

Grilled AAA New York Striploin, Au Poivre  
Pan Seared Chicken Supreme, Grainy Mustard Au Jus  
Baked Atlantic Salmon, Tarragon Beurre Blanc

*Above Entrées served with Roasted Potatoes and Seasonal Vegetables*

## ***Dessert | Choice of One***

Chocolate Lava | Crème Anglaise  
New York Cheesecake | Wild Berry Compôte  
Seasonal Fruit



# Plated Dinner

## Plated Four Course Menu

### Antipasto Platter

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

### Soup or Salad Choice of One

**Leek & Potato Soup**  
Thyme | Mirepoix | Heavy Cream

**Cream of Mushroom Soup**  
Herbs | Mirepoix | Heavy Cream

**Butternut & Sage**  
Cinnamon | Nutmeg | Mirepoix | Heavy Cream

**Red Pepper Bisque**  
Basil | Thyme | Rosemary | Mirepoix

**Corn Chowder**  
Thyme | Rosemary | Mirepoix | Heavy Cream

or

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

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

**Greek Salad**  
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 | Citrus Vinaigrette

# NOVOTEL

### Main Choice of One

Jerk Chicken   24 hour Marinated with Pineapple Salsa	\$52
Pork Tenderloin   Pomegranate Glaze	\$53
Grilled 8oz Pork Chop   Apple & Cranberry Gastrique	\$53
Filet of Sole   Caper & Olive Brown Butter	\$55
Churrasco Chicken   Peri-Peri	\$55
Herb Marinated Chicken Supreme   Grainy Mustard Demi-Glace	\$58
Seared Atlantic Salmon   Tomatillo Relish	\$64
AAA New York Striploin   King Mushroom Au Jus	\$65
Slow Roasted Prime Rib   Crispy Onions   Demi-Glace	\$75

### Accompaniments

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

### Vegetarian Options

Penne al Forno Fresh Basil and Pecorino Cheese	Summer Pea and Spinach Risotto Pecorino Cheese
Butternut Squash Ravioli Brown Butter and Sage Sauce	Portobello Mushroom Stuffed with Goat Cheese
Cauliflower Steak Cajun Spiced and Charbroiled	Quinoa Stuffed Pepper Red Onion, Carrot, Squash, Garlic and Thyme

### Dessert Choice of One

Wild Berry Tart Berry Coulis	New York Cheesecake Wild Berry Compôte	Lemon Tart Citrus Chantilly
Apple Blossom Caramel Sauce	Chocolate Lava Cake Crème Anglaise	

<b>Dual Package</b>	
Seared Chicken Supreme & Arctic Char	\$80
Herb Crusted Salmon & Petite Sirloin 5oz	\$90
New York Striploin 8oz & Grilled Tiger Shrimp	\$95
Includes Hors d'oeuvres, Salad, Pasta and Dessert	

Continues...





# Plated Dinner Enhancements

Penne Alla Vodka	\$10 Per Person
Quattro Formaggi Tortellini	\$12 Per Person
Gnocchi with Gorgonzola Cream Sauce	\$12 Per Person
P.E.I Mussels White Wine Garlic Broth	\$14 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 per Dozen

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

## **Late Night Station**

**Doughnut Bits & Hot Cocoa** **\$12 Per Person**  
Assorted Bites and Decadent Lindt Hot Chocolate

**Build Your Own Poutine** **\$12 Per Person**  
Crispy French Fries | Quebec Cheese Curds | Gravy |  
Bacon Bits | Sour Cream | Green Onion

**Build Your Own Nachos** **\$14 Per Person**  
Corn Tortilla Chips | In-House Pickled Jalapeno |  
Cheddar Cheese | Sour Cream | Green Onions | Black Olives

**Chicken Fingers & Fries** **\$15 Per Person**  
Crispy Chicken Fingers | Plum Sauce | Fries

**Beef Sliders & Fries** **\$15 Per Person**  
House Made 100% Beef Burgers | Fries

**Pizza Italia** **\$15 Per Person**  
Margarita | Mushroom & Onion | Prosciutto & Arugula



# Buffet Dinner

\$68 per Person

## ***Salad*** ***Choice of One***

### **Waldorf Salad**

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

### **Greek Salad**

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

### **Classic Caesar Salad**

Romaine Lettuce | Garlic & Herbs Croutons | Shaved Pecorino Cheese

### **Insalata Mista**

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

### **Arugula Salad**

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

# NOVOTEL

## ***Main*** ***Choice of Two***

Churrasco Chicken | Peri-Peri

Jerk Chicken | Grilled Pineapple Salsa

Chicken Supreme | Grainy Mustard Au Jus

Pan Seared Atlantic Salmon | Tomatillo Relish

Beef Bourguignon | Red Wine Reduction

Roast Beef | Crispy Onions | Au Jus

Braised Brisket | Mississippi Sauce

Arctic Char | Dill & Lemon Beurre Blanc

## ***Vegetarian Options*** ***Choice of One***

Eggplant Parmigiana

Truffled Mushroom Ravioli

Pasta Al Forno

Tikka Masala Lentil

## ***Accompaniments***

Served with Specially Selected Breads, Seasonal Vegetables and choice of Roasted Potatoes **or** Mashed Potatoes **or** Rice

## ***Dessert***

Assorted Decadent Dessert Board **or** Freshly Sliced Fruit



## Host Bar

Applicable taxes and 18% service fee are not included

Standard Liquors (per oz.)	\$8.00
Deluxe Liquors (per oz.)	\$9.00
Standard Wine (5oz)	\$8.50
Deluxe Wine (5oz)	\$12.00
Standard Wine Bottle	\$45.00
Deluxe Wine Bottle	\$50.00
Domestic Beer (per bottle)	\$7.00
Imported Beer (per bottle)	\$8.00
Mimosa	\$12.00
Sparkling Water (per bottle)	\$5.00
Still Water (per bottle)	\$4.00
Juices	\$4.00
Soft Drinks	\$4.00

Applicable tax and 18% service fee is **not included**. All bar sales totalling less than Four Hundred Fifty Dollars (\$450.00) in net revenue shall incur a Bar Set-Up Fee of One Hundred Fifty Dollars (\$150.00) per hour, with a minimum charge of three (3) hours required. Wine service is excluded from the calculation of the \$450.00 minimum net bar sales. The availability of specific alcoholic beverage brands is not guaranteed and is subject to current inventory and supplier availability.

## Cash Bar

Applicable taxes and 18% service fee are included

Standard Liquors (per oz.)	\$12.00
Deluxe Liquors (per oz.)	\$14.00
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
Mimosa	\$13.00
Sparkling Water (per bottle)	\$8.00
Still Water (per bottle)	\$6.00
Juices	\$6.00
Soft Drinks	\$6.00

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# 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

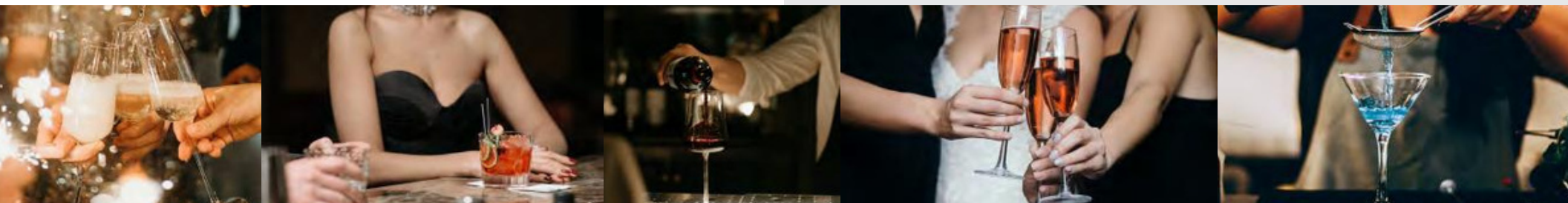
## Standard Ticket Selection

\$12 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

\$18 per ticket

Deluxe Liquors

Domestic Beer

Imported Beer

Deluxe House Wine

Prosecco

Applicable tax and 18% service fee is **not included**. All bar sales totalling less than Four Hundred Fifty Dollars (\$450.00) in net revenue shall incur a Bar Set-Up Fee of One Hundred Fifty Dollars (\$150.00) per hour, with a minimum charge of three (3) hours required. Wine service is excluded from the calculation of the \$450.00 minimum net bar sales. The availability of specific alcoholic beverage brands is not guaranteed and is subject to current inventory and supplier 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	<i>Merlot VQA</i>
Jackson Triggs	<i>Sauvignon Blanc VQA</i>
Barone Montalto	<i>Cabernet Sauvignon</i>
Barone Montalto	<i>Pinot Grigio</i>

## Deluxe Wines

Frescobaldi Remole	<i>Toscana</i>
Ruffino Lumina	<i>Pinot Grigio</i>
Kim Crawford	<i>Sauvignon Blanc</i>
Kim Crawford	<i>Pinot Noir</i>

# Beer Selection

## Domestic Beers

Coors Light  
Molson Canadian  
Budweiser

## Imported Beers

Corona Extra  
Stella Artois  
Heineken



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. Applicable taxes and 18% service fees are not included. All brands are subject to availability. Novotel Toronto Vaughan Centre 200 Bass Pro Mills Drive, Vaughan • 905-660-0212 • 25-0701





## Executive

\$97 PER PERSON

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

### **Continental Breakfast**

Freshly Sliced Fruit  
Assorted Yogurts  
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 Entrées and One Vegetarian Entrée  
Seasonal Vegetables and Rice **or** Roasted Potatoes  
Assorted Dessert Board and Freshly Sliced Fruit

### **PM Break**

Chef's Selection of Afternoon Goodies

## Meeting Packages

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

## Corporate

\$87 PER PERSON

### **Continental Breakfast**

Freshly Sliced Fruit  
Assorted Yogurts  
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 Entrées and One Vegetarian Entrée  
Seasonal Vegetables and Rice **or** Roasted Potatoes  
Assorted Dessert Board and Freshly Sliced Fruit

### **PM Break**

Chef's Selection of Afternoon Goodies



# 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.

Any leftover waste—such as balloons, helium tanks, or similar items—will result in additional charges, including an environmental disposal fee.

Only service animals are allowed in event areas; no other animals are permitted under any circumstances.

### 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.

# NOVOTEL

## CATERING TERMS AND CONDITIONS

### 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

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.

### Force Majeure

If the Contract becomes illegal or impossible to perform by either party due to acts of God, war, terrorist act, disaster, strikes, pandemic, civil disorder, or other comparable unforeseeable emergency, this Contract may be terminated for any one or more of such reasons by written notice from one party to the other.