



## BANQUET MENUS

# NOVOTEL MEETING PACKAGES (Minimum 20 People)

## CORPORATE \$79.95

### Continental Breakfast

Chef's Selection of Morning Pastries  
Freshly Prepared Fruit Salad  
Individual Yogurts, Cereals and Milk

### AM Break

Chef's Selection of Morning Delights

### Lunch Selection

#### Trio Express • Served in Trio Restaurant

(Maximum 30 People, Plated)

Chef's Selection of One (1) Salad  
Choice of One (1) of Three (3) Entrées, Including a Vegetarian Option  
Chef's Selection of a Dessert

### OR

#### Central Buffet

(Minimum 30 People)

Chef's Selection of Two (2) Freshly Prepared Salads  
Three (3) Main Hot Courses which Includes a Vegetarian Option  
Chef's Selection of Vegetables, Rice or Potatoes  
Assortment of Desserts and Freshly Sliced Fruit Platter

### PM Break

An Afternoon Assortment of Goodies  
to Help Finish the Day

## EXECUTIVE \$85.95

A Welcome Platter served with Fresh Whole Fruits,  
Mini Cookies and Mixed Nuts

### Continental Breakfast

Chef's Selection of Morning Pastries  
Freshly Prepared Fruit Salad  
Individual Yogurts, Cereals and Milk

### Hot Breakfast Additions

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

### AM Break

Chef's Selection of Morning Delights

### Lunch Selection

#### Trio Express • Served in Trio Restaurant

(Maximum 30 People, Plated)

Chef's Selection of One (1) Salad  
Choice of One (1) of Three (3) Entrées, Including a Vegetarian Option  
Chef's Selection of a Dessert

### OR

#### Central Buffet

(Minimum 30 People)

Chef's Selection of Two (2) Freshly Prepared Salads  
Three (3) Main Hot Courses which Includes a Vegetarian Option  
Chef's Selection of Vegetables, Rice or Potatoes  
Assortment of Desserts and Freshly Sliced Fruit Platter

### PM Break

An Afternoon Assortment of Goodies  
to Help Finish the Day

Price includes meeting room rental, one (1) flipcharts with markers, high speed internet connection, local phone calls, pens, notepads, candies, ice water and a meeting supplies kit.

All meals and breaks include freshly-brewed Lavazza® coffee, Lavazza® decaffeinated coffee, a selection of teas, soft drinks and water.

Chef's selection changes daily.

Trio express menu to be provided on the event day.

A minimum of 20 attendees is required or a surcharge of \$6.50 to apply. All prices are per person. Package not applicable for 10 or less attendees. A minimum of 30 attendees is required for all buffets, should number fall below 30 attendees Trio Express to apply. All items are subject to 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.



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

## BREAKFAST MENU

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### Continental Breakfast **\$17.50**

Chef's Selection of Morning Pastries  
Individual Yogurts, Cereals and Milk  
Freshly Prepared Fruit Salad  
Selection of Chilled Fruit Juices  
Freshly Brewed Lavazza® Coffee, Lavazza® Decaffeinated Coffee and a Selection of Teas

### Novotel Vaughan's Breakfast **\$19.95** (Minimum 30 People)

Chef's Selection of Morning Pastries  
Freshly Prepared Fruit Salad  
Individual Yogurts, Cereals and Milk  
Scrambled Eggs and Chives  
Perfect Crispy Bacon or English Breakfast Sausage  
Home-Style Potatoes  
Selection of Chilled Fruit Juices  
Freshly Brewed Lavazza® Coffee, Lavazza® Decaffeinated Coffee and a Selection of Teas

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### Breakfast Enhancements (Per Person)

Granola and Fruit Bar **\$1.95**  
Pancakes **\$4.95**  
Sliced Smoked Deli Ham and Turkey **\$4.95**  
Western Egg and English Muffin Sandwich with Blackforest Ham and Cheddar **\$4.95**  
Croissant Sandwich with Scrambled Eggs, Chives, Bacon and Brie Cheese **\$6.95**  
Smoked Salmon with Fresh Rolls and Cream Cheese **\$6.95**  
Selection of Domestic and Imported Cheeses **\$12.95**

Chef's selection changes daily.

Less than minimum, a surcharge of \$6.50 per person will apply. All prices are per person. All items are subject to 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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## BRUNCH BUFFET **\$36.95** (Minimum 30 People)

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Chef's Selection of Morning Pastries  
Assortment of Deli Meats, Cheeses and Accompaniments  
Chef's Egg Creation  
Freshly Prepared Fruit Salad

### Choice of One (1)

English Breakfast Sausage  
Perfect Crispy Bacon

### Choice of Two (2)

Thyme Roasted Chicken Suprême with Herb Jus  
Sliced Beef with Mini Yorkshire Pudding and Red Wine Sauce  
Lemon Pepper Salmon Medallions with Shrimp Creole Sauce  
Tortellini with Pesto Sauce

### Accompaniments

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

### Dessert Table

Assortment of Cakes, Sweets and Freshly Sliced Fruit Platter  
Selection of Chilled Fruit Juices  
Freshly Brewed Lavazza® Coffee, Lavazza® Decaffeinated Coffee and a Selection of Teas

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### Enhancements

Eggs Benedict **\$3.95 each**  
Smoked Salmon Benedict **\$6.95 each**

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## LUNCH MENU

### TRIO EXPRESS • SERVED IN TRIO RESTAURANT, PLATED \$37.95 (Maximum 30 People) \*

#### Appetizer • Choice of One (1)

Classic Caesar Salad made with Baby Gem Lettuce, Shaved Grana Padano Cheese with Croûtons  
Ontario Grown Baby Green Salad with House-made Dressing  
House Salad with Freshly Sliced vegetables served with Balsamic Dressing  
Chef's Daily Selection

#### Main Course • Choice of One (1) of Three (3) Entrées Including a Vegetarian Option

Served with Seasonal Vegetables and Roasted Potatoes

Pan Seared 8oz Chicken Suprême **G**  
House Marinated B.B.Q 8 cut Chicken **G**  
Lemon, Ginger Brine Half Bone-In Cornish Hen  
Asian Chicken Stir Fried Rice  
8oz Black Angus Strip Loin Steak Served Medium  
House Marinated B.B.Q Grilled Pork Loin  
Oven Baked Basa Fish Fillet  
Pan Seared 8oz Atlantic Salmon  
Baked Wild Caught Sole Fish Served in Cream Sauce  
Chef's Vegetarian Selection **V**

#### Dessert

Chef's Featured Dessert

### MAKE-YOUR-OWN SANDWICH BOARD \$30.95 (Minimum 25 People) \*

Chef's Selection of Two (2) Freshly Prepared Salads  
Deli Board with Chef's Selection of Meats, Cheeses and Traditional Accompaniments  
Assortment of Desserts and Freshly Sliced Fruit Platter

### THAT'S AMORE \$32.95 (Minimum 10 People) \*

Classic Caesar Salad with Shaved Grana Padano and Olive Oil Baked Croûtons and Pancetta  
Tomato and Bocconcini Caprese with Balsamic and Fresh Basil  
Choice of One (1) Trio's Large Pizza:  
Margarita • Tomato, Buffalo Mozzarella, Olive Oil and Fresh Basil  
Sicilian • Sausage, Peppers, Mozzarella, Olive Oil and Fresh Basil  
Chef's Selection of Dessert and Freshly Sliced Fruit Platter

### HOT CENTRAL BUFFET \$37.95 (Minimum 30 People) \*

Chef's Selection of Two (2) Freshly Prepared Salads  
Three (3) Main Hot Courses which Includes a Vegetarian Option  
Chef's Selection of Vegetables, Rice or Potatoes  
Assortment of Desserts and Freshly Sliced Fruit Platter

#### Enhancements

Soup of the Day **\$5.25**  
Smoked Salmon Plate **\$6.95**  
Antipasto Plate (Deli Meats and an assortment of House Cheeses with House Pickles) **\$9.95**

\* All Meals included Freshly Brewed Lavazza® Coffee, Lavazza® Decaffeinated Coffee, a Selection of Teas and Soft Drinks  
Chef's selection changes daily.

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**G** • Gluten Free  
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## BEVERAGES

Freshly Brewed Lavazza® Coffees, Lavazza® Decaffeinated Coffee and a Selection of Teas

**\$5.95 per person** All Day **\$8.95 per person**

Assorted Soft Drinks **\$3.50 each**

Selection of Juices **\$3.50 each**

Bottled Water **\$4.00 each**

Sparkling Water **\$4.50 each**

## SNACKS

Assorted Cookies (per dozen) **\$19.00 per dozen**

Dark Chocolate Brownies (per dozen) **\$35.00 per dozen**

Freshly Sliced Fruit Platter **\$6.00 per person**

## AFTERNOON THEME BREAKS (Minimum 20 People)

Each break is served with Freshly-Brewed Lavazza® Coffee, Lavazza® Decaffeinated Coffee, a Selection of Teas  
**\$16.95 per person**

### Cheese Break

Selection of Imported and Domestic Cheeses, Grapes, Berries, Honey Roasted Nuts, Freshly Sliced Fruit Platter

### Revitalize

Create your own Trail Mix, Freshly Sliced Fruit Platter, Whole Grain Bars and Individual Yogurts

### Little Italy

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

### Dipping

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

### Decadent

Dark Chocolate Brownies, Jumbo Cookies, Chocolate Covered Strawberries and Freshly Sliced Fruit Platter

### 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

### Gold Reception Package **\$33.95** (Minimum 30 People)

Chef's 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  
Freshly Sliced Fruit Platter  
Vegetable Crudités with Dips and Pita  
Imported and Domestic Cheese Display with Toast Points and Crackers

### Platinum Reception Package **\$39.95** (Minimum 30 People)

Antipasto with Shaved Meats, Grilled Vegetables, Breads and Olives  
Chef's 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  
Freshly Sliced Fruit Platter  
Assorted Pizzas  
Vegetable Crudités with Dips and Pita  
Imported and Domestic Cheese Display with Toast Points and Crackers  
Shrimp Cocktail

### Reception Stations (Minimum 30 People)

Vegetable Crudités with Blue Cheese Dipping Sauce **\$4.95 per person**  
Smoked Salmon with Fresh Rolls and Cream Cheese **\$6.95**  
Imported and Domestic Cheese Platter with Berries, Grapes, Toast Points and Crackers **\$8.95 per person**  
Antipasto with Shaved Meats, Grilled Vegetables, Breads and Olives **\$9.95 per person**  
Grilled Chicken Slider Served with Cajun Mayo **\$9.95 per person**  
Sweet Table with French Pastries, Cakes and Freshly Sliced Fruit Platter **\$11.95 per person**  
Shrimp Cocktails (100 Pieces) **\$300 per platter**

Chef's selection changes daily.

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

Indonesian Chicken Satays **\$35 per dozen**

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

Bruschetta **\$35 per dozen**

Breaded Coconut and Panko Shrimps **\$35 per dozen**

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

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

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

Baked Spanakopita **\$35 per dozen**

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

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

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

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

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

Shrimp Cocktail **\$40 per dozen**

Chef's Creations **\$35 per dozen**

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# PLATED FOUR COURSE MENU (Minimum 30 People)

## Antipasto Platter

Sliced Meats, Cheeses, Spiced Olives, Grilled Vegetables, Tomato-Bocconcini Salad, Sautéed Mushrooms, Marinated Peppers

## 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 Mista Salad with Mixed Greens, Tomatoes, Shredded Carrots 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 Padano, Olive Oil Baked Croûtons and Pancetta

Tomato and Bocconcini Caprese with Balsamic and Fresh Basil

Arugula Salad with Citrus, Sunflower Seeds and Lime Dressing

## Main Course • Choice of One (1)

Caribbean “Jerk” Chicken with Mango and Cherry Tomato Chutney **\$50.95 G**

Sesame Chicken Suprême Marinated in Soya Glaze **\$50.95**

Roasted New York Strip Loin with Poiver Sauce **\$55.95**

Prime Rib Pinot Noir au Jus with Sour Cream and Chive Mash **\$58.95**

Braised Veal Osso Bucco **\$47.95**

Veal Cutlet with Herb, Capers and Lemon Sauce **\$56.95**

Prosciutto Wrapped Pork Tenderloin **\$49.95**

Frenched Rack of Lamb **\$50.95**

Snapper Fillet Escabeche with Pickled Peppers and Vegetables **\$53.95 G**

Grilled Salmon Fillet with Citrus Butter Glaze and Fried Capers **\$54.95 G**

## Vegetarian Options

Roasted Woodland Mushroom Risotto with Truffle and Asiago **\$33.95 V**

Fresh Potato Gnocchi Gorgonzola with Crisp Basil **\$33.95 V**

Vegetable Chow Mein **\$33.95 V**

## Dessert

Chef’s Creation

## Enhancements

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

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

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

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

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

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

Antipasto with Shaved Meats, Grilled Vegetables, Breads and Olives **\$9.95 per person**

Prime Rib Live Carvery **\$14.95 per person\***

Pasta Live Station **\$8.95 per person\* V**

\*An additional fee of \$150 to apply for Live Station Carvery, Station to be included as one (1) selection with Main Course

Chef’s selection changes daily.

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# NOVOTEL VAUGHAN BUFFET \$59.95 (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 Padano, Olive Oil Baked Croûtons and 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  
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**  
Roasted Thyme and Garlic Chicken au Jus **G**  
Asian Glazed Baby Back Ribs  
Roasted New York Strip Loin with Red Wine, Rosemary and Sweet Onion Reduction  
Rich Braised Beef Bourguignon with Pearl Onion and Herb au Jus  
Honey and English Stone Mustard Glazed Ham and Grilled Pineapple Chutney  
Roasted Marinated Leg of Lamb with Fresh Mint Jus  
Atlantic Sole with a Lemon-Lime Reduction and Sautéed Radicchio **G**  
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 Selection **V**

## Accompaniments

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

## Desserts

Chef’s Selection of Assorted Cakes, Sweets and Freshly Sliced Fruit Platter  
Freshly Brewed Lavazza® Coffee, Lavazza® Decaffeinated Coffee, a Selection of Teas and Soft Drinks

Chef’s selection changes daily.

Less than minimum, a surcharge of \$6.50 per person will apply. All prices are per person. All items are subject to 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. Additional \$120 for Chef Carving to apply for Live Station.



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## WALKS OF ITALY \$47.95 (Minimum 30 People)

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

### Antipasto Platter

Antipasto with Shaved Meats, Grilled Vegetables, Breads and Olives

### Pasta

Pasta with Alfredo, Tomato or Rosé Sauce

### Main Entrée Choice of One (1)

NY CAB Steak with Merlot Reduction, Roasted Potatoes and Seasonal Vegetables

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

### Vegetarian Option

Panko Parmesan Cheese Crusted Eggplant Parmigiana **V**

Wild Mushroom Risotto **V**

### Salad

Insalata Zucca Seasonal Heritage Blend, Served with Ontario Grown Freshly Sliced Vegetables with House-made dressing **V**

### Dessert

Fresh Fruit Platter

Freshly Brewed Lavazza® Coffee, Lavazza® Decaffeinated Coffee, a Selection of Teas and Soft Drinks

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# BAR AND WINE

## Host Bar

Applicable taxes and 15% service fee are not included in the prices

Premium Liquors (per oz)	\$6.50
Deluxe Liquors (per oz)	\$7.95
Premium Wine (5oz)	\$7.00
Deluxe Wine (5oz)	\$10.00
Premium Wine Bottle	\$35.00
Deluxe Wine Bottle	\$45.00
Domestic Beer (per bottle)	\$5.75
Imported Beer (per bottle)	\$6.95
Sparkling Water	\$3.50
Bottled Water	\$3.00
Juices	\$3.00
Soft Drinks	\$3.00

## Cash Bar

Applicable taxes and 15% service fee are included

Premium Liquors (per oz)	\$9.00
Deluxe Liquors (per oz)	\$11.00
Premium Wine (5oz)	\$9.00
Deluxe Wine (5oz)	\$13.00
Premium Wine Bottle	\$45.00
Deluxe Wine Bottle	\$58.00
Domestic Beer (per bottle)	\$7.50
Imported Beer (per bottle)	\$9.00
Sparkling Water	\$4.50
Bottled Water	\$4.00
Juices	\$3.50
Soft Drinks	\$3.50

Prices per person unless otherwise noted. In the event consumption is less than \$350 net, a bartender charge of \$110 per hour to apply (minimum 3 hours). Additional labour charges will be levied on Statutory Holidays. 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 AND WINE PACKAGE SELECTIONS

*Applicable taxes and 15% service fee are not included*

### Premium Beverage Selection \$45 per person

(3 Hour Reception)

Premium Liquors  
Domestic Beers  
House Wine  
Soft Drinks  
Bottled Water

### Deluxe Beverage Selection \$50 per person

(3 Hour Reception)

Premium Liquors  
Deluxe Liquors  
Domestic Beers  
Imported Beers  
Premium House Wine  
Deluxe House Wine  
Bottled Water

### Non-Alcoholic Beverage Selection \$9.95 per person

(Unlimited)

Soft Drinks  
Bottled Water

## BAR AND WINE TICKET PACKAGES

*Applicable taxes and 15% service fee are included*

### Premium Ticket Package \$9.00 per ticket

Premium Liquors  
Premium House Wine  
Domestic Beer

### Deluxe Ticket Package \$13.00 per ticket

Premium Liquors  
Deluxe Liquors  
Domestic Beer  
Imported Beer  
Premium House Wine  
Deluxe House Wine

### Non-Alcoholic Ticket Package \$4.50 per ticket

Soft Drinks  
Bottled Water

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## LIQUOR SELECTION

### PREMIUM LIQUOR

#### Vodka

Polar Ice

#### Gin

Beefeater

#### Rum

Lamb's White

#### Whiskey

Wiser's Special Blend

#### Scotch

Ballantine's

#### Tequila

Olmeca

### DELUXE LIQUOR

#### Vodka

Grey Goose

#### Gin

Bombay

#### Rum

Bacardi White

#### Whiskey

Crown Royal

#### Scotch

Red Label

#### Tequila

Jose Cuervo

## BEER SELECTION

### Domestic Beer

Canadian

Coors Light

Budweiser

### Imported Beer

Sol

Heineken

## WINE SELECTION

### PREMIUM WHITE

Jackson-Triggs Sauvignon Blanc

Barone Montalto Pinot Grigio

### DELUXE WHITE

Ruffino Lumino Pinot Grigio

### PREMIUM RED

Jackson-Triggs Merlot

Barone Montalto Cabernet Sauvignon

### DELUXE RED

Frescobaldi Remote Toscana



# 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 (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.

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

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 \$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 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 \$350.00 per hour will apply (minimum one-hour fee). If a bar is required at your function and the net bar sales are less than \$350.00; a bar set up charge of \$110.00 will apply per hour (minimum 3 hours).

## 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.



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