

Elegant Wedding & Banquets



*Whether you are planning
a cocktail reception, a shower,
a party or an elegant sit-down dinner,
the Holiday Inn Select Hotel & Suites
– Oakville @ Bronte makes the planning easy.*

AT THE


Holiday Inn
SELECT[®]
HOTEL & SUITES

Oakville@Bronte

BANQUET FACILITIES

Thank you for considering the Holiday Inn Select Hotel & Suites Oakville @ Bronte as your venue to “*Celebrate Your Special Wedding Day*”. The Holiday Inn Select Hotel & Suites Oakville @ Bronte is committed to providing first class service, award-winning cuisine and special attention to every detail, to help create the perfect wedding.

The Holiday Inn Select Hotel & Suites Oakville @ Bronte offers a wide selection of versatile function rooms. Whether you are planning a small intimate reception or a full scale wedding gala for up to 150 people, we can make your wedding memorable.

Additionally, we have a number of banquet rooms that are perfect for engagement parties, rehearsal parties and brunch the day after your wedding. These rooms offer the beautiful contrast of dark wood paneling and rich gold and cream tones. With full wall of windows, high ceilings and plenty of natural lighting, your occasion will be one of sophistication and style that will remain a beautiful memory for years to come!

AMENITIES INCLUDED

- ◆ Complimentary Suite for Bride & Groom
- ◆ Envelope box
- ◆ Coloured Napkins
- ◆ Easels
- ◆ Standard Chair Covers
- ◆ Guest Book & Quill Pen
- ◆ Use of Hotel Centerpieces
- ◆ Head Table Candelabras
- ◆ Free Ample Parking
- ◆ On-Site Wedding Consultant

ADDITIONAL SERVICES & COSTS

- ◆ Cake Cutting & Cake Service
- ◆ Any Additional Decorating
- ◆ Audio Visual
- ◆ Martini Bar
- ◆ Chocolate Fountain
- ◆ Decorative Chair Covers

ON-SITE WEDDING CEREMONY

Our impressive ballrooms provide the perfect location for an indoor ceremony. The room will be set up chapel style for up to 150 guests with an aisle down the middle for a grand entrance. A professionally decorated registration table with linen and skirting is also included.

\$ 5 5 0 . 0 0

Call our Wedding Consultant at 905-847-1000, Ext. 6100
2525 Wycroft Road, Oakville, ON L6L 6P8

www.hiselect.com/oakvillebronte



HOLIDAY INN SELECT®

Thank-you for your interest in the Holiday Inn Select Hotel & Suites, Oakville @ Bronte. We are conveniently located at the corner of the Queen Elizabeth Highway and Bronte Road, serving Oakville, Burlington and surrounding areas. Our goal is to accommodate the rising demand for a hotel with efficient and friendly service and functional meeting space. This property features 144 guestrooms, including 60 specialty suites such as Jacuzzi Suites, Kitchenette Suites, and Penthouse Suites with panoramic rooftop terraces.

All overnight guests will enjoy our heated indoor swimming pool, whirlpool, sauna, fitness center and 24-hour Business Center. Guests may also take advantage of Priority Club, Air Miles®, and other reward programs along with our “Priority Check-In” and “Video Check-Out”.

All Guestrooms are equipped with:

- ◆ Spacious Work Stations & FREE High Speed Internet
- ◆ 2-Line Speaker Phones
- ◆ In-Room Refreshment Stations/Minibars
- ◆ Complimentary Coffee & Tea
- ◆ FREE Local Phone Calls
- ◆ 27” Colour Televisions
- ◆ Alarm Clocks and Wake-Up Call Service
- ◆ Irons & Full-Size Ironing Boards
- ◆ Built-In Hairdryers
- ◆ Same Day Dry Cleaning and Laundry Service (Mon-Fri)

The Holiday Inn Select Hotel & Suites, Oakville @ Bronte is pleased to offer a special group rate to your guests. We want you to enjoy your once in a lifetime experience while we offer your guests an award winning experience of their own. Should you wish to set aside a block of rooms for your guests, please contact our Sales Department.



DELUXE DINNER BUFFET PACKAGE

(MINIMUM 75 PEOPLE) — \$ 6 9 . 9 5

Freshly Baked Breads, Rolls, Butter, Margarine
Fresh Crudite Platter with Herb Dip, Garden Salad with Three Dressings,
Red Skin Potato Salad, Marinated Mushrooms, Beet Salad, Pasta Salad, Pate Maison,
Poached and Decorated Atlantic Salmon with Dill Cream Cheese
Smoked Salmon and Pumpernickel Rounds
Domestic and Imported Cheese Platter

CHOOSE TWO OF THE FOLLOWING:

Roasted Ontario Tom Turkey with all the Trimmings, Stuffing, and Gravy
❖
Roasted Pork Loin with Apples and Dried Fruit Stuffing, Rosemary Jus Lie
❖
Roast Striploin of Veal with Wild Mushroom Ragout
❖
Carved Ham with a Pineapple Mustard Glaze
❖
Chicken Coq au Vin
❖
Prime Rib au Jus with Yorkshire Pudding
❖
Shrimp Stir Fry, with Udon Noodles

SERVED WITH:

Rigatoni with Tomato Sauce, Asiago Cheese
Choice of either Three Rice Medley, Steamed Potato, Mashed Potato or Roasted Potato
Fresh Vegetables

DESSERTS:

Fresh Fruit Flan, Vanilla Cheesecake with Fruit Coulis, White Chocolate Mousse Cake,
Fruit Pies, Fresh Fruit Platter, Domestic and Imported Cheese Platter
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Herbal and Regular Teas

HOST BAR PACKAGE:

1 Alcoholic and 1 Non Alcoholic Punch upon arrival
4 Hours of Open Bar
(Does Not Include Dinner Wine)



SELECT DINNER PACKAGE

Relax and let our award winning executive chef (Robert Roberge) and the food and beverage team take care of your needs so that you and your guests can enjoy your special day.

CHOICE OF TWO APPETIZERS

*Italian Wedding Soup ❖ Roasted Carrot Ginger & Apple Soup ❖ Wild Mushroom & Sherry Bisque
Baby Greens with House Dressing ❖ Traditional Caesar Salad ❖ Chef's Deluxe Antipasto Plate
Tri-Colored Tortellini in a Light Pesto Cream Sauce*

CHOICE OF ENTREE

*Roasted Chicken Supreme topped with a Bourbon Honey, Pommery Mustard Glaze
served with Chateau Potatoes and Seasonal Vegetables*

\$ 37.50

*Grilled Fillet of Salmon with a Dill Cream Sauce
Saffron scented Basmati Rice and Seasonal Vegetables*
\$ 39.50

*Cornish Hen Stuffed with Wild and White Rice
Forest Mushroom Hunter Sauce and Seasonal Vegetables*
\$ 39.50

*Duo-Grill of Beef Tenderloin & Grilled Chicken Breast
with Pesto Mashed Potatoes and Seasonal Vegetables*
\$ 42.50

*AAA Alberta Prime Rib served with Buttermilk Yorkshire
Pudding Baked Potato and Seasonal Vegetables*
\$ 44.50

CHOICE OF ONE DESSERT

*Raspberry Lime Charlotte ❖ Fresh Fruit Flan ❖ Apple Crumble with a Vanilla Bean Crème Anglaise
White Chocolate Mousse Cake ❖ B-52 Chocolate Mousse*

*All meals are served with warm Rolls and Butter,
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Herbal and Regular Teas*

HOST BAR PACKAGE ONE:

\$ 33.50 (per person plus taxes & gratuities)
7 Hours of Open Bar
One Bottle of House Wine Red & White VQA
per Table with Dinner
Bottles of Natural & Sparkling Spring Water
per Table with Dinner
One Hour of Liquors After Dinner

HOST BAR PACKAGE TWO:

\$ 24.00 (per person plus taxes & gratuities)
1 Alcoholic and 1 Non Alcoholic Punch upon arrival
4 Hours of Open Bar
(Does Not Include Dinner Wine)



ADDITIONAL SELECTION

<i>Jumbo Shrimp Tower</i> <i>(Served with lemons and cocktail sauce)</i>	<i>(Approx. 100 pieces)</i> \$ 2 2 5 . 0 0
<i>Antipasto Platters</i> <i>(Seafood, Deli Meats, Marinated Vegetables, Crisp Crudites, Olives, Bocconcini)</i>	(per person) \$ 5 . 9 5
<i>Smoked Salmon Display</i> <i>(With pumpernickel rounds, capers, onions, egg salad, and dill aioli)</i>	<i>(Serves Approx. 25 people)</i> \$ 1 6 0 . 0 0
<i>Cascade of Garden-fresh Vegetables</i> <i>(Served with Ranch-style Sour Cream and Onion Dip,)</i>	<i>(Serves Approx. 30 people)</i> (per Display) \$ 6 5 . 0 0
<i>Open-Faced Sandwiches</i> <i>(Assortment of Open-faced Finger Sandwiches with Smoked Salmon, Black Forest Ham, Swiss Cheese, and Watercress, Cucumber, Egg and Tuna Salad, served with a Selection of Relishes)</i>	(per dozen) \$ 3 6 . 9 5
<i>Domestic and Imported Cheese Tray</i> <i>(garnished with fruit and crackers)</i>	(per person) \$ 3 . 9 5
<i>Chocolate Fountain</i>	<i>(Prices available on request)</i>
<i>Martini Bar</i>	<i>(Prices available on request)</i>
<i>Fresh Fruit Platter</i> <i>(freshly sliced seasonal fruit & berries)</i>	(per person) \$ 3 . 2 5
<i>Crudite and Dip</i> <i>(a healthy variety of garden vegetables, served with dip)</i>	(per person) \$ 2 . 7 5
<i>Brownies and Squares</i>	(per person) \$ 2 . 9 5
<i>Sweet Table (Chef's Choice)</i>	(per person) \$ 7 . 9 5
<i>Freshly Brewed Regular and Decaffeinated Coffee, Selection of Herbal and Regular Teas</i>	(per person) \$ 2 . 2 5
.....	(10 cup pot) \$ 2 2 . 5 0



COCKTAIL RECEPTIONS

For ease of selection The Executive Chef of Holiday Inn Select – Oakville @ Bronte will present an assortment of the following PREMIUM Cold Canapes and Hot Hors D’oeuvres for your enjoyment. We are pleased to alter reception menus based upon personal preferences.

4 piece per person — \$ 7 . 9 5 , 8 piece per person — \$ 1 5 . 9 5 , 12 piece per person — \$ 2 3 . 9 5

COLD CANAPES

SHRIMP AND CILANTRO

*Grilled Shrimp marinated in
Lime Juice and Cilantro*

SMOKED SALMON

*Smoked Salmon on a Croustini
with Wasabi Cream Cheese
and Red Onions*

SNOW CRABMEAT

*Tender morsels of Snowcrab
marinated in Miso Dressing*

SMOKED OYSTERS

*Smoked Oysters on a Dollop of Egg Salad
set on a Water Cracker*

ASPARAGUS TIPS

*Asparagus Tips
garnished with
Grilled Sweet Red Pepper Strips*

PATE MAISON

*Peppercorn Herb Pate
on a Crouton of French Bread*

SZECHWAN SHRIMP SKEWERS

Marinated and Grilled

LOBSTER SALAD

*Lobster Salad
served in a Puff Pastry Shell*

CURRIED CHICKEN WITH HUMMUS

Served on a Grilled Pita Bread

HOT HORS D’OEUVRES

ASSORTED MINI QUICHES

With a Variety of Fillings

SWEDISH MEATBALLS

*Swedish Meatballs with Piquante Herb
and Sour Cream Sauce*

SPRING ROLLS WITH PLUM SAUCE

Shrimp or Vegetarian Selections Available

CAJUN CHICKEN KABOBS

Spicy New Orleans Style Chicken Kabobs

BREADED SCALLOPS

Gently seasoned, lightly breaded and deep fried

SPINACH AND CHEESE SPANOKOPITA

*Spinach with Dill and Cheeses
wrapped in Phyllo Pastry*

SCALLOPS WRAPPED IN BACON

Sauteed and brushed with BBQ Sauce

CAJUN SHRIMP KABOBS

Spicy New Orleans style Shrimp Skewers

BEEF TERIYAKI

Grilled Skewers of tender Marinated Beef

ESCARGOT PUFFS

*Sauteed in White Wine and Onions,
gently seasoned, wrapped in Puff Pastry*

LOBSTER IN PHYLLO ROLLS

Lobster Thermidor rolled in Phyllo Pastry

BEEF WITH MUSHROOMS IN PHYLLO

*Stuffed Mushroom Caps with Beef
wrapped in Phyllo Pastry*

ADDITIONAL SERVICE PROVIDERS

DOVE SPA

Celebrating the beauty of real women.
355 Iroquois Shore Road, Unit 2A, Oakville, Ontario L6M 3E3
905-339-0772 · www.dovespa.ca



LATE BLOOM FLORIST

Flowers for every occasion and budget.
3420 Rebecca Street, Unit 23 (corner of Rebecca and Great Lakes Blvd.)
Oakville, Ontario L6L 6W2
905-469-8009



MINISTER

Kettle Creek Weddings
Providing weddings that are... beyond your expectations.
905-407-9676 · www.kcwburlington.com



PHOTOGRAPHER

Jennifer Cavagna
905-693-1841 · www.jenniferimages.canadianwebs.com



DJ CENTRAL

The Wedding Experts
790 Redwood Square, Suite 4, Oakville, Ontario L6L 6N3
905-842-3015 · www.hintonsdjcentral.com

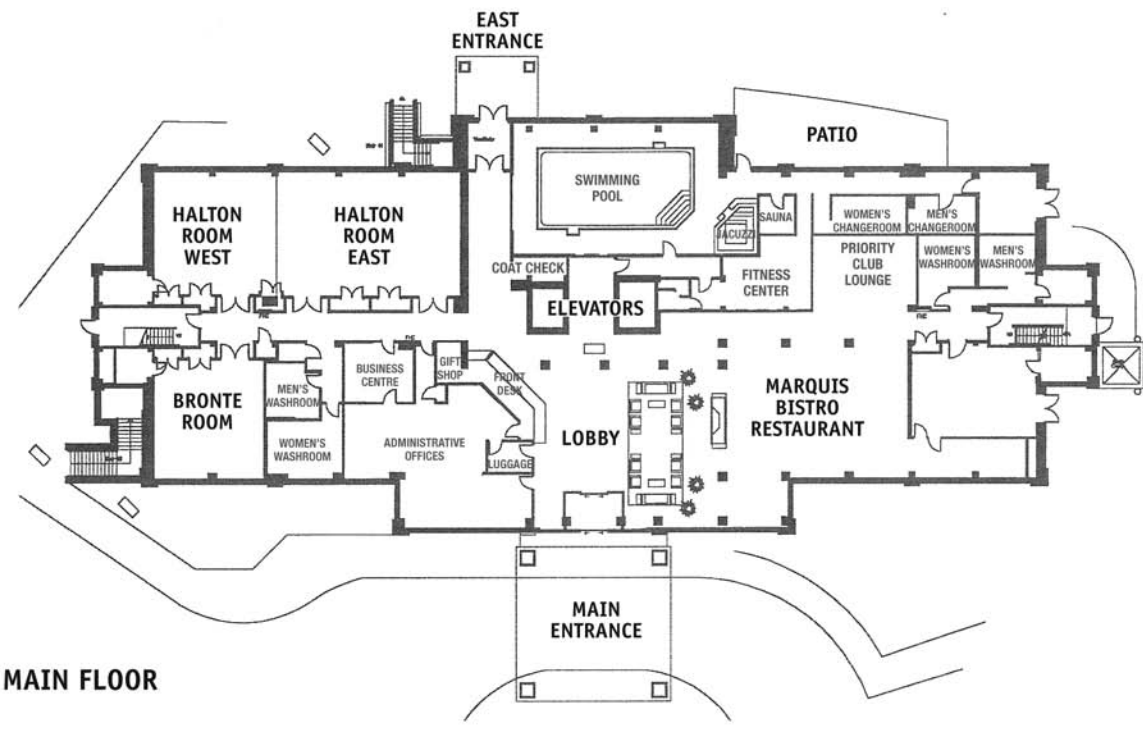


CARA'S CAKE

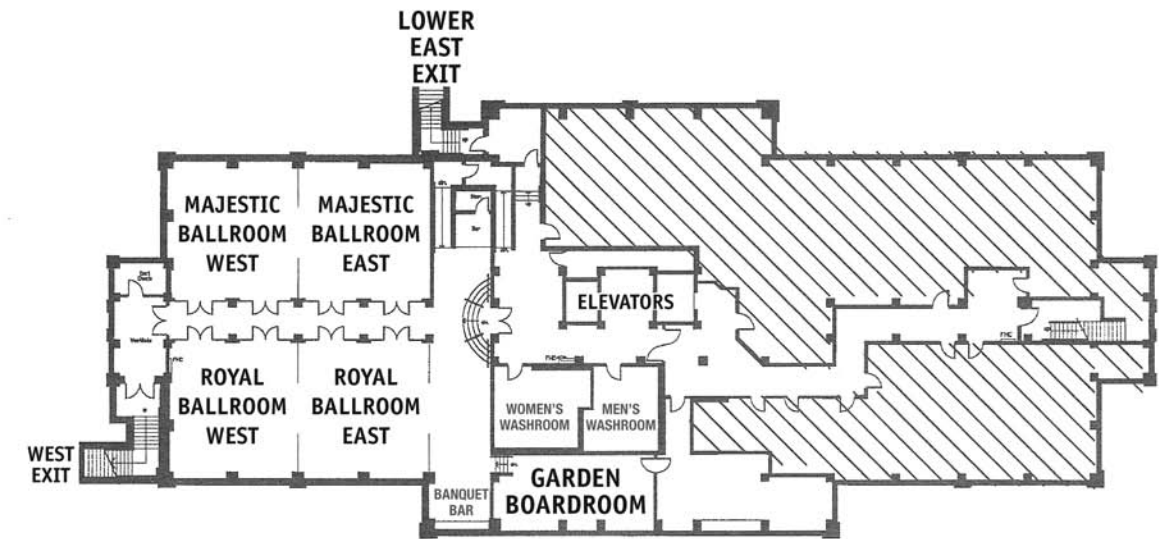
Wedding cakes are our passion.
905-521-8176 · www.carascakes.ca



FLOOR PLANS



MAIN FLOOR



LOWER LEVEL