

**Holiday Inn Hotel & Suites  
Oakville @ Bronte**



*Holiday Inn*  
& Suites



# *Wedding Packages*



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# Banquet Facilities

*At the Holiday Inn & Suites Oakville @ Bronte your wedding reception will be exactly the way you've always imagined. Absolutely perfect. From beginning to end, we'll take care of every last detail to make sure your wedding day is a memorable one.*

*Our elegant banquet rooms can accommodate celebrations of up to 120 guests or intimate gatherings of a few family and friends. In addition to our exceptional facilities, we take pride in offering a diverse menu for you to choose from. Our Culinary Team insists on only the finest ingredients to create extraordinary cuisine that will be enjoyed and remembered by you and your guests.*

*Let our award winning Executive Chef, Robert Roberge, CCC and the food and beverage team take care of your needs so that you and your guests can enjoy your special day.*

## Amenities Included

- ▲ Complimentary Suite for Bride & Groom
- ▲ Envelope Box
- ▲ Coloured Napkins
- ▲ Easels
- ▲ Standard Chair Covers
- ▲ Guest Book & Pen
- ▲ Use of Hotel Centerpieces
- ▲ Ample Free Parking
- ▲ On-Site Wedding Consultant
- ▲ Taste Test for Two

## Additional Services & Costs

- ▲ Cake Cutting & Cake Service
- ▲ Any Additional Decorating
- ▲ Audio Visual
- ▲ Martini Bar
- ▲ Chocolate Fountain

## 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 120 guests with an aisle down the middle for a grand entrance. A professionally decorated registration table with linen and skirting is also included.*

*\$550.00*

*Call our Wedding Consultant at 905-847-1000, ext. 6100*

# Dinner Buffet

**\$56.95 per person**

*Freshly Baked Breads Rolls and Butter  
Fresh Vegetable Crudités Platter with Dip, Garden Salad with Assorted Dressings,  
Red Skin Potato Salad, Marinated Mushrooms, Beet Salad, Pasta Salad,  
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*

- *Sliced Ham with a Pineapple Glaze*
- *Roasted Pork Loin with Apples, Onion Confit, Rosemary Jus Lie*
- *Shrimp Stir Fry*
- *Barbeque Chicken*
- *Stuffed Fillet of Sole with Lemon*
- *Roast Top Sirloin of Beef au jus*
- *Carved Prime Rib au Jus with Yorkshire Pudding*
- *Roasted Ontario Tom Turkey with all the Trimmings, Stuffing and Gravy*

## **SERVED WITH**

*Chef's Pasta of the Day with Tomato Sauce and Asiago Cheese  
Choice of Three Rice Medley, Steamed Potato, Mashed Potato or Roasted Potato  
Fresh Vegetables*

## **DESSERT**

*A Selection of Cake, Fruit Pies and a Fresh Fruit Platter,  
Freshly Brewed Coffee, Regular and Decaffeinated and a Selection of Teas*

## **HOST BAR PACKAGE**

*Five Hours of Open Bar Service  
House Wine on the Tables During Dinner*

## **UPGRADES:**

*Additional Hours of Bar Service*      3.00 per person  
(beyond the original 5 hours of bar service)

*Deluxe Bar*      3.50 per person  
(including deluxe liquors, liqueurs, premium beers)



# Select Dinner Package

## PACKAGE INCLUDES:

*Chef's Choice of Hot Hors D'oeuvres*  
*Five Hours of Open Bar Service*  
*One Bottle of House Wine Red & White per Table During Dinner*

## CHOICE OF ONE APPETIZER

*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 Herb Cream Sauce*

## CHOICE OF ENTRÉE

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

**\$49.95**

*Grilled Fillet of Salmon with a Dill Cream Sauce*  
*Saffron Scented Basmati Rice*  
*and Seasonal Vegetables*

**\$54.95**

*Chicken Supreme Stuffed with*  
*Spinach and Ricotta Hunter Sauce*  
*Mashed Potatoes and Seasonal Vegetables*

**\$55.95**

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

**\$57.95**

*AAA Alberta Prime Rib served with*  
*Yorkshire Pudding, Buttermilk*  
*Mashed Potatoes and Seasonal Vegetables*

**\$59.95**

## CHOICE OF ONE DESSERT

*Chocolate Mousse Cake* ▲ *Fresh Fruit Flan* ▲ *Carrot Cake* ▲  
*Apple Crumble with a Vanilla Bean Crème Anglaise* ▲ *N.Y Cheese Cake with Cherry Topping*

*All Meals are Served with Warm Rolls and Butter*  
*Freshly Brewed Regular and Decaffeinated Coffee, Selection of Herbal and Regular Teas*

## UPGRADES:

*Additional Hours of Bar Service* 3.00 per person  
(beyond the original 5 hours of bar service)

*Deluxe Bar* 3.50 per person  
(including deluxe liquors, liqueurs, premium beers)

# Cocktail Receptions

|  |                    |
|--|--------------------|
| Jumbo Shrimp Tower<br><i>Served with lemons and cocktail sauce, Approx. 100 pieces</i>                                     | 225.00 per display |
| Antipasto Platters<br><i>Seafood, Deli Meats, Marinated Vegetables, Crisp Crudités, Olives, Bocconcini</i>                 | 5.95 per person    |
| Ice Carving <i>Corporate Logo</i>  | Price Varies       |
| Smoked Salmon<br><i>With pumpernickel rounds, capers, onions, egg salad, and dill aioli<br/>Serves approx. 25 people</i>   | 160.00 per display |
| Top Sirloin of Beef<br><i>Serves Approx. 30 people</i>   | 199.00 per display |
| Cascade of Garden-fresh Vegetables<br><i>Served with Ranch-style Sour Cream and Onion Dip<br/>Serves approx. 30 people</i> | 65.00 per display  |
| Honey-glazed Ham with Fruit Sauce and Honey Mustard  | 149.00 per display |
| Roast Turkey with Gravy and Cranberry Sauce  | 149.00 per display |
| Sweets Table (Chef's Choice)   | 7.95 per person    |
| Petit Fours  | 19.95 per dozen    |
| Variety of French Pastries   | 19.95 per dozen    |
| Chocolate Dipped Fresh Fruits  | 19.95 per dozen    |
| Chocolate Fountain with Fruit  | 5.95 per person    |

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

## Assorted Canapé Selections

*Smoked Salmon and Caper  
Liver Pate Mousse  
Shrimp and Shrimp Mousse  
Cooked Ham Loaf and Mandarin Duo  
Salami Coronet and Horseradish Mousse*

**145.95 for 60 pieces**

## Vegetarian Canapé Selections

*Marinated Mushroom, Guacamole Cream Cheese  
Asparagus and Tartar, Sundried Tomato Basil  
Carrot and Cumin*

**139.95 for 60 pieces**

## Seafood Canapé Selections

*Smoked Salmon, Horseradish and Lime  
Shrimp Mousse and Cocktail Sauce  
Scallop and Zucchini, Curry Mussel  
Crab Surimi and Seafood Sauce*

**149.95 for 60 pieces**

## Hot Hors D'oeuvres

*Spring Rolls, Meat Balls in Barbecue Sauce,  
Vegetarian Samosa's, Beef Satays,  
Mushroom and Leek Crescents,  
Miniature quiche Assortment, Beef Wellington,  
Crab and Brie in Phyllo, Spanikopita,  
Surimi Lobster in Phyllo, Chicken Satays,  
Moroccan Chicken, Assorted Vegetarian*

**189.95 for 100 pieces**



All prices are subject to applicable HST & gratuities  
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# Bar Services

## HOST BAR

Host bars require a minimum consumption of \$300 net per bar or a service charge of \$100 will apply.

|                     |                  |
|---------------------|------------------|
| Liquor premium      | 5.00 per oz.     |
| Liquor Deluxe       | 6.00 per oz.     |
| Domestic Beer       | 5.00 per bottle  |
| Premium Beer        | 5.80 per bottle  |
| Liqueurs            | 6.00 per oz.     |
| Domestic House Wine | 6.00 per glass   |
| Coolers             | 5.80 per bottles |
| Assorted Pop/Juices | 2.00 each        |

## UPGRADE

|   |          |                      |
|---|----------|----------------------|
| Add Cameron's Brewing Draught lager, Cream Ale, or Dark | Host Bar | 5.75 per 16oz. glass |
|   | Cash Bar | 6.25 per 16oz. glass |

## CASH BAR

Cash bars require a minimum consumption of \$375 net per bar or a service charge of \$100 will apply

|                       |                 |
|-----------------------|-----------------|
| Liquor premium        | 5.75 per oz.    |
| Liquor Deluxe         | 6.50 per oz.    |
| Domestic Beer         | 5.50 per bottle |
| Premium Beer          | 6.25 per bottle |
| Liqueurs              | 6.50 per oz.    |
| Domestic House Wine   | 6.50 per glass  |
| Coolers               | 6.25 per bottle |
| Assorted Pop / Juices | 2.00 each       |

## PUNCH RECEPTIONS

Each bowl serves approx. 50 guests

|                           |       |
|---------------------------|-------|
| Non-Alcoholic Fruit Punch | 49.95 |
| Champagne Fruit Punch     | 89.95 |
| Alcoholic Fruit Punch     | 99.95 |
| Sangria                   | 49.95 |

## Food and Beverage

The hotel offers full catering services, therefore outside Food and Beverage is not permitted.

All Food and Beverages must be consumed on hotel property; no items may be removed from hotel premises at any time.



# General Information

We look forward to welcoming you and your guests for a successful and enjoyable event!

*Following are some points that may be important in order for you to plan the most successful function possible:*

- *Menu selections must be submitted to the Catering Department a minimum of two weeks prior to the function. The menu selections chosen must be identical for all guests attending. Special dietary substitutions are available (limited quantities) and must be arranged one week prior to the function.*
- *The number of people that the Food and Beverage is ordered for must match the number of people attending the function. Selected menu options have minimum number restrictions; these are listed on the menu pages.*
- *All Prices listed are subject to applicable taxes and gratuities.*
- *Final guarantee of attendance for all meals is required by the Catering Department one week prior to the function. In the event of a weekend function, guaranteed numbers must be in by the Friday the week prior to the event. Failing to do so will result in the billing of the total number of guests expected when the booking was made.*
- *A buffet set-up, refreshment table or Audio Visual equipment may reduce the maximum dining/seating capacity for the specific function room. Please consult our Catering Department.*
- *For all functions a non-refundable deposit is required at the time of space confirmation. This may be cash, certified cheque or credit card. The final balance of the event is to be collected no later than the day of the function.*
- *The Holiday Inn Hotel & Suites Oakville @ Bronte must provide all Food and Beverage items. No outside food, beverage or alcoholic beverages will be permitted (with the exception of wedding cakes).*
- *Any "last minute" changes to the room set-up style will be subject to a room reset charge of a minimum of \$100.00 depending on the set-up.*