



Romantic Weddings

provided by **Gourmandissimo Catering**

at

The Best Western PLUS Orangeville Inn & Suites

7 Buena Vista Drive

Orangeville, ON L9W 0A2

Tel: 519-941-3311 x 809 Fax 519-941-3211

gourmandissimo@bestwesternorangeville.com

Let the magic begin...



Wedding Packages

Our Commitment

At Gourmandissimo we know how important this day is for you. We are committed to providing you not only with great tasting food and outstanding service but ensuring that this day is as happy and memorable as possible. Along with the Best Western PLUS Orangeville Inn and Suites we take pride in the ability to make your celebration one that you and your guests will long remember.

Menus

We have done our best to suggest popular menus however this is your wedding day so if there is something in particular that you had in mind please discuss it with our catering representative, we would be happy to provide you with a quote.

Once a deposit has been made and your menu finalized we would be happy to provide a tasting for 2.

All food must be provided by Gourmandissimo Catering and Fine Food.

Bar

Choose from our Package bars, Host Bar, Cash Bar or a combination. No outside alcohol allowed.

Special Rates

Ask about our Friday, or Sunday Wedding specials, except on holiday weekends

Children's Meals

Youth 12-18 are \$20.00 less on package pricing

11 and under, occupying a chair are ½ price

Infants in high chairs are complimentary

Payment Procedure

Your payment plan is broken down into 4 remittances.

First deposit of \$1,000.00 is required to reserve your banquet space. Credit Card, Cheque, Debit or Cash accepted

Second deposit of 30% is due 6 months prior to your date. Post dated Cheque, Debit or Cash

Third deposit of 30% is due 3 months prior to your date. Post Dated Cheque, Debit or Cash

Full payment is due 1 week prior to your wedding when all numbers have been confirmed.

Cheque, Debit, Cash or Credit Card on file

Any additional billing, including any increases in guests, meal and or bar charges will be processed on the credit card used for guarantee. Contract becomes valid when returned with signature and first instalment.

Up to \$5,000 can be put onto credit cards, after which a 2.5% surcharge will be applied.

Room Rates

Host your wedding at The Best Western PLUS Orangeville Inn & Suites and your guests will receive special room rates in our all suites hotel equipped with gym and salt water pool. Complimentary breakfast included.

Bride & Groom receive complimentary suite.

Referral Bonus

Refer a friend who books their wedding and receive a complimentary

1 night stay at **Best Western PLUS Orangeville Inn & Suites**

Gourmandissimo Catering

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The Sweetheart Platinum Package

1 hour champagne punch and non-alcoholic punch reception

Accompanied by

Chef's Selection of Hot and Cold Hors d'oeuvres

(4 pieces per person)

Upgrade to Antipasto Bar for \$5.50pp

3 Course Gourmet Sit Down Meal

Freshly baked buns and whipped butter

Duo Soup and Salad Plated Appetizer

Or Upgraded Appetizer Choose 1

Shrimp cocktail

Crab cake with sundried aioli

Heart shaped ricotta & spinach pasta in a rosé sauce

Entrée Choose 1

Horseradish and mustard crusted strip loin au jus

Beef tenderloin with a cognac peppercorn sauce

Horseradish and mustard crusted slow roasted prime rib au jus

Breast of capon, (chicken) with spinach, goat cheese, sundried tomato filling in a herb jus

Breast of capon with a mushroom & shallot duxelle filling in a thyme jus

Oven Roasted chicken breast supreme with medley of mushroom gravy

Herb crusted chicken breast and oven roasted beef tenderloin duo)

Give your guests the option of 2 entrees

Vegetarian Option - Portobello mushroom steaks with roasted peppers and broiled goat cheese

OR Gimelli with chickpeas, sundried tomato, artichoke hearts and basil oil

All entrées served with seasonal vegetables, and oven roasted potato

3 Tier Wedding Cake

With your choice of butter cream or fondant finish

Served for dessert with Coffee and Tea

Late Night Table

Deli platters - assorted cold cuts, sliced havarti cheese, mustards, mayo, pickles, mini rolls, Coffee & Tea Station

Upgrade to pizza bar for, based on 100 guests

Add fruit trays and cookie platters, based on 100 guests

Includes:

Room Rental Fee

Use of Reception area for receiving line and cocktails

Use of gazebo and facility for photos

Unlimited House Wine with Dinner

4 Hour Open Bar after dinner

Including house red and white wines, domestic beers, premium rum, rye, vodka, gin and scotch

Additional hour add \$8.00 per person per hour

Includes tables, chairs, tableware, glassware, white brocade linens

White brocade chair covers

Head table back drop with organza and lights

Supervisor and event staff

Complimentary parking for your guests

Complimentary tealights on tables

Discounted Room rates for your guests

Complimentary suite for Bride and Groom

Prices are subject to applicable taxes and service charge. Minimum 100 full package guests or Room Rental Fee will apply.



The Sweetheart Deal

1 hour champagne and non alcoholic punch reception

Accompanied by

Chef's Selection of Hot and Cold Hors d'oeuvres

(4 pieces per person)

3 Course Gourmet Sit Down Meal

Freshly baked buns and whipped butter

Appetizer Choose 1

Choice of Seasonal Soup

Mixed organic greens

topped with toasted almonds and strawberries tossed in a champagne dressing

Baby spinach topped with dried cranberries and goat cheese crumbles in a Tarragon dressing

Caesar Salad topped with croutons and sautéed bacon

Penne tossed in fresh tomato basil sauce

Entrée Choose 1

Horseradish and mustard crusted strip loin au jus

Beef tenderloin with a cognac peppercorn sauce

Horseradish and mustard crusted slow roasted prime rib au jus

Breast of capon(chicken) with spinach, goat cheese, sundried tomato filling in a herb jus

Breast of capon with a mushroom & shallot duxelle filling in a thyme jus

Rosemary, sea salt and lemon roasted chicken breast supreme with natural jus

Herb crusted chicken breast and oven roasted beef tenderloin duo

Give your guests the option of 2 entrees

Vegetarian Option - Portobello mushroom steaks with roasted peppers and broiled goat cheese

OR Gimelli with chickpeas, sundried tomato, artichoke hearts and basil oil

All entrées served with seasonal vegetables, and potato

3 Tier Wedding Cake with your choice of fondant or butter cream finish

Served for dessert with Coffee and Tea

Includes Room Rental Fee

Use of Reception area for receiving line and cocktails

Use of gazebo and facility for photographs

3 bottles of House Wine with Dinner

4 Hour Open Bar after dinner

Including house red and white wines, domestic beers, premium rum, rye, vodka, gin and scotch

Includes tables, chairs, tableware, glassware, white brocade linens

White brocade chair covers add \$3.95

Head table back drop with organza and lights add \$450.00

Supervisor and event staff

Complimentary parking for your guests

Complimentary tealights on tables

Discounted Room rates for your guests

Complimentary suite for Bride and Groom

Prices are subject to applicable taxes and service charge. Minimum 100 full package guests or Room Rental Fee will apply.



Wedding Buffet Menu

Hot Entrées

Choice of 2 mains

Horseradish and mustard crusted strip loin au jus carved in front of your guests

Pork loin with apple and prune stuffing au jus

Oven Roasted chicken breast supreme with medley of mushroom gravy

Rosemary roasted leg of lamb with baked garlic jus

Salmon baked in puff pastry with leek and spinach veloutée

Sides

Choice of 5 sides and salads

Medley of steamed and grilled vegetables

Roasted Yukon gold potatoes with herbs and sea salt

Heart shaped ricotta & spinach pasta in a rosé sauce

Mixed greens with toasted almonds and strawberries in a champagne dressing

Garden salad with tomato, carrot ribbons, and cucumber tossed in a tarragon dressing

Green and yellow beans with sweet red pepper brunoise

Organic greens with sun dried cranberries, roasted pumpkins seeds and cider dressing

Caesar Salad with a baked garlic dressing

Quinoa with fennel and light curry vinaigrette

Beet and leek salad with pommery mustard dressing

Assorted bread and butter

Dessert

Individual sweet trays to be delivered to each guest table
which may include...

Assorted specialty cookies

Amaretti, Florentines, Shortbread

Mini squares, tarts and pastry

Garnished with fresh fruit

Coffee and Tea Service

Price includes white linens, optional use of tealights, event set up and staffing.

Price does not include soft drinks or alcoholic beverages.

Prices are subject to room rental fees, applicable taxes and service charge.

(Minimum 50 guests or \$150.00 surcharge will apply)



Sit Down Menu

Price is determined by the Main Entrée Selection and includes a choice of 1 appetizer, assorted buns with butter and a choice of one of our homemade specialty desserts with coffee and tea service.

Appetizers

Choice of duo appetizer add \$4.00pp

Salads

- Mixed greens with toasted almonds and strawberries in a champagne dressing
- Garden salad with tomato, carrot ribbons, and cucumber tossed in a tarragon dressing
- Radicchio, iceberg, watercress, endive with pecans & caramelized pear in a pomegranate dressing
- Romaine hearts drizzled with a baked garlic dressing topped with bacon, croutons and shaved parmesan
- Baby Spinach with dried cranberries and goat cheese crumbles in a tarragon dressing
- Smoked salmon terrine with a cucumber dill salad (Add \$2.00)
- Caramelized onion & goat cheese tart (Add \$2.00)

Seasonal Soups

- Tomato Basil Soup (any season)
- Sweet Pea and mint chilled soup (summer)
- Cream of Asparagus soup (spring/summer)
- Roasted squash & pepper soup (fall/winter)
- Italian wedding soup (any season)
- Wild mushroom soup with sherry & thyme (any season)
- Leek and Potato Soup (fall/winter)
- Parsnip soup topped with julienne of smoked duck (fall/winter)

Pasta

- Cheese tortellini tossed in choice of tomato, rose or cream sauce
- Mediterranean Penne
(*sun dried tomato, garlic, olives, zucchini, grilled onions and herb tomatoes*)
- Penne alla Vodka
- Heart shaped ricotta & spinach pasta in a rosé sauce Add \$2.00
- Seasonal risotto (Add \$2.00)



Main Course

Horseradish and mustard crusted strip loin au jus

Horseradish and mustard crusted slow roasted prime rib au jus

Beef tenderloin with cognac raisin black peppercorn sauce

With the addition of jumbo tiger shrimp

Pork loin with apple and prune stuffing au jus

Oven roasted turkey breast with a sage, dried fruit cornmeal stuffing herb jus

Chicken pistachio mousseline in a port wine jus

Rosemary, sea salt and lemon roasted chicken breast supreme with natural jus

Breast of capon with spinach, goat cheese, sundried tomato filling in a herb jus

Sesame coated salmon in a light curry cream sauce

Salmon baked in puff pastry with spinach and mushroom veloutée

Filo wrapped halibut filet with citrus beurre blanc

Herb crusted chicken breast and oven baked beef tenderloin duo

Shrimp Niçoise capers, lemon, olives, baked garlic and sun dried tomato

Provençale herb crusted rack of lamb with baked garlic jus

Herb crusted chicken and Beef Tenderloin medallion duo

Vegetarian grilled Portobello mushroom steaks with roasted peppers and broiled goat cheese

All entrees served with seasonal vegetables, potato or rice to best compliment the dish.

Dessert

Individual apple cranberry crumbles with vanilla ice cream

Profiteroles with Belgian chocolate ganache and toasted almonds

Individual Limoncello trifle layered with berry compote

Belgium Chocolate truffle tranche with raspberry coulis

Gingered Crème caramel garnished with fruit

Platters of assorted hand-made sweets delivered to each table

Choose a duo dessert for an additional \$4.00pp

Upgrade to a wedding cake for \$2.00pp

Coffee & Tea service

Price includes white linens, optional use of centerpieces, event set up and staffing.

Price does not include soft drinks or alcoholic beverages.

Prices are subject to room rental fees, applicable taxes and service



These menus are only a sampling of what we can offer you.
Please speak with our Gourmandissimo representative to discuss other available options.

Ask about Rehearsal Menus and Post Wedding Brunch Menus

Alternative menus due to dietary restrictions or for children may be arranged with prior notice.

Children's Meal Options

Select One meal for ALL Children

Children 4-12 years of age

Starter

Caesar salad

OR

House salad

OR

Fresh cut Veggies and ranch dip

Main

Penne in creamy alfredo OR rose OR tomato basil sauce

OR

Chicken tenders(3pcs) and seasonal vegetables and oven roasted potatoes

Dessert

Dessert selection from wedding

OR

Vanilla ice cream and chocolate brownie

Children 3 and Under

Starter

Fresh cut Veggies and ranch dip

Main

Penne in creamy alfredo OR rose OR tomato basil sauce

OR

Chicken tenders(2pcs) and seasonal vegetables and oven roasted potatoes

OR

House made pepperoni OR cheese pizza

Dessert

Dessert selection from wedding

OR

Vanilla ice cream and chocolate brownie



Pre-dinner Hors D'oeuvres a Cocktail Party or Late Night Snack please consider...

Chef's Selection of Hot and Cold Hors d'oeuvres

as pre-dinner offering (4pcs)

as main reception offering (6pcs)

Or choose a selection from a la carte menu (prices vary on selection)

Cheese Board

A selection of hard and soft cheeses
garnished with crackers, crisps dried fruit and nuts

Small (8-12 guests)

Med (12-15 guests)

Large (15-20 guests)

Crudités

Market fresh vegetables
with hummus and roasted pepper dips

Small (10-15 guests)

Med (15-25 guests)

Large (25-30 guests)

Antipasto Station

prosciutto, tomato caprese
grilled zucchini, eggplant, sweet red pepper, onions
marinated mushrooms and marinated olives
brushcetta, Italian sausage, Provolone cheese, Crusty Italian Bread

Deli Station

smoked turkey breast, Montreal smoked meat and black forest ham, sliced havarti cheese
mustards, mayonnaise, pickles and olives, mini rolls

Smoked Salmon Board

Garnished with thinly sliced onion, capers, dill sour cream, lemon and honey grain bread
Serves 30 Guests

Shrimp Cocktail

Succulent chilled tiger shrimp served with cocktail sauce
50 Pieces

Sliders

Choice of chicken or beef sliders, served with sautéed onions and Dijon mustard

Price does not include staff, soft drinks, alcoholic beverages or linens for seating
Prices are subject to room rental fees, applicable taxes and service charge
(Minimum 50 guests or \$150.00 surcharge will apply)



Hors D'oeuvres

Cold priced per dozen

- Crostini w. Stilton cheese, pecans and caramelized pear
- Peppered Roast beef with horseradish mayo on baguette
- Cajun chicken on mini pita with mango chutney
- Pork tenderloin on mini pita with caramelized onion
- Smoked salmon on sweet potato rosti with dill sour cream
- Tiger shrimp cocktail
- Mini redskin potato with herbed cream cheese and smoked fish
- Parmesan crisp with smoked duck breast and cranberry compote
- Herbed goat cheese and red pepper crêpe spirals
- Soft shell spring rolls with Thai dipping sauce
- Salmon tartar on honey grain crostini
- Cherry tomato and bocconcini skewer with sweet basil oil
- California Rolls
- Duck Rillette and cranberry chutney on crostini
- Gazpacho shooters

Hot priced per dozen

- Corn and jalapeno fritter with tequila lime mayo
- Spicy Vegetarian Samosa
- Wild mushroom filo strudel with baked garlic and herbs
- Assorted mini quiche
- Frites served in cones with aioli
- Spanakopita (filo pastry with spinach and feta)
- Mini frittata bites
- Mini crab cakes with sundried tomato aioli
- Moroccan lamb skewers with cilantro Chilli paste
- Miso chicken skewers
- Filo bundles with brie and cranberry chutney
- Swedish meatballs
- Sausage Rolls
- Spicy pork spring rolls
- Grilled Italian bread topped with pancetta and asiago
- Old cheddar crostini melts
- Mushroom croustade
- Chicken quesadilla with jalapeno and coriander

Price does not include soft drinks, alcoholic beverages or white linens for seating
Prices are subject to room rental fees, applicable taxes and service charge
(Minimum 50 guests or \$150.00 surcharge will apply)



Sweet Endings

Chocolate Fountain

cascading dark Belgian chocolate
accompaniments for dipping
assorted diced and whole seasonal fruit, marshmallows, pretzels, rice crispy squares

Sweet Selection - Chefs' choice

Assorted hand-made cookies, tarts, squares and pastries

Dessert Buffet

A selection of European style cakes and pastries with fresh fruit

Fruit Display

Small (10-15 guests)

Medium (15-20 guests)

Large (20-25 guests)



Wedding Cakes

All cakes are made from scratch by our in-house pastry chef who can put the finishing touches with your ribbons, flowers and cake topper. We can also quote on a photograph

Lemon Curd with Swiss meringue butter cream frosting

Belgian Chocolate Truffle

Carrot Cake with cream cheese frosting*

Strawberry, Cappuccino, Vanilla or Chocolate cream

Red Velvet with Swiss meringue butter cream frosting*

Cupcake option available*

cutting fee will apply if you choose to bring in your own cake



Beverage Service

Bar Package #1- includes:

Unlimited fruit and champagne punch during reception
3 Bottles of imported house red and white wine with dinner per table of 8
Open Bar for 4 consecutive hours after dinner to include
Premium House brands of Liquor
Assorted Domestic Beers
Soft Drinks and Juices, Mix and Mineral Waters

Bar Package #2- includes:

Unlimited fruit and champagne punch during reception
Unlimited imported house red and white wine with dinner
Open Bar for 4 consecutive hours after dinner to include
Premium House brands of Liquor
Assorted Domestic Beers
Soft Drinks and Juices, Mix and Mineral Waters

Extras

Extra hour add \$8.00 per person per hour
Late arrival bar package, includes 4 hour open bar and late night
Add Premium liquor (i.e. Tequila, Bailey's Kahlua) to bar, \$5.00 per person
Champagne toast add \$2.50 per person
Cognac on the Bar add \$3.00 per person
Martinis add \$8.00 per person

50 Persons or more include Bartender.
Under 50 Persons a \$150.00 one time surcharge for bartender.

Non alcoholic Package

\$8.00 flat rate for up to six-hour event per guest
Includes soft drinks, juices, ice tea, non alcoholic punch and bottled spring water

Punch

Non Alcoholic Punch (Serves 30 guests) - \$38.00
Alcoholic Punch (serves 30 guests) - \$75.00

ABSOLUTLY NO OUTSIDE ALCOHOL PERMITTED

Price does not include soft drinks, alcoholic beverages or white linens for seating
Prices are subject to room rental fees, applicable taxes and service charge
(Minimum 50 guests or \$150.00 surcharge will apply)



Extras

prices are based on non-packaged menus or packages with less than 100 guests

Ceremony on Location

Risers for Head table, 4'x8' section, seats 2

Backdrop behind Head table: plain white with twinkle light
with coloured accents and twinkle lights

White Brocade Chair covers: with white sash
with coloured sash

Upgraded Chair covers

Coloured Napkins
Speciality Napkins

Coloured overlays
Satin overlays
Pintuck overlays

Square mirrors for table centerpiece:

Vases with black and white sand, with feathers on top

Empty short vase*

Empty Medium vase*

Empty Tall vase*

Accent Lighting

72" round tables, seats 10-12 guests

White metal arch

Fresh cut flowers for guest tables

*Vases are not to leave premises or \$150.00 surcharge will apply