



Banquet Packages



Exceptional Events

provided by **Gourmandissimo Catering**
at

The Best Western Plus Orangeville Inn & Suites

7 Buena Vista Drive

Orangeville ON L9W 0A2

Catering: 519-941-3311 x 809 Sales: 519-941-3311 x 804 Spa O: 519-940-5546

Fax: 519-941-3211 Reservations 1-866-216-1988

gourmandissimo@bestwesternorangeville.com

www.bestwesternorangeville.com www.gourmandissimo.com



Banquet Packages

Our Commitment

Impress your guests by hosting your next function, banquet, or reception in what we believe is your best choice in Orangeville. Choose from our variety of meeting rooms or The Hills of Headwaters Ballroom and serve your guests with one of our executive packages. Along with the Best Western Orangeville Inn & Suites we take pride in the ability to make your event one that will leave a positive impression on your guests.

Menus

We have done our best to suggest popular menus however this is your event 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. 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, Sunday or Off Season Event rates

Children's Meals

Up to 4 years - no charge, 5- 12 years-1/2 price, 13 and over - regular price

Payment Procedure

Your payment plan is broken down into 4 remittances.

First deposit of 25% is required to reserve your banquet space.

Credit Card, Cheque, Debit or Cash

Second deposit of 25% is due 6 months prior to your date. Post dated Cheque, Debit or Cash

Third deposit of 25% 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 installment.

All events after July 1, 2010 will be subject to the HST tax rule.

Cancellation Policy

If the function is cancelled, the convener will pay to the hotel damages in accordance with:

7 days prior to function date 100% of estimated costs

8-30 days prior to function date 75% of estimated costs

30-60 days prior to function date 50% of estimated costs

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Buffet Menu

Build your own buffet! Make this event your own by selecting from the options below.

Salads

Choice of 3 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
- 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

Hot Entrées

Choice of 2 mains

- Horseradish and mustard crusted strip loin au jus carved in front of your guests
- Cedar plank baked salmon filet coated with fresh herbs & sundried tomato served with aioli or salsa
- Lemon & thyme roasted chicken (room temperature or hot)
- Oven Roasted chicken breast supreme with medley of mushroom gravy
- Salmon baked in puff pastry with leek and spinach veloutée
- Beef Wellington bordelaise sauce (add \$8.00)
- Roasted prime rib (boneless) au jus, horseradish & mustard (add\$4.00)

Every buffet includes:

- Medley of steamed and grilled vegetables
- Roasted Yukon gold potatoes with herbs and sea salt
- Cheese tortellini in a rose sauce
- 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 standard white linens, optional use of centerpiece, 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)

These menus are only a sampling of what we can offer you.

Please speak with our Gourmandissimo representative to discuss other available options.

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



Sit Down Menu

Price is determined by the Main Entrée Selection and includes a choice of 1 appetizer, assorted breads with 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, ice burg, watercress, endive with pecans & caramelized pear in a pomegranate dressing
Romaine hearts drizzled with a baked garlic dressing topped with bacon, croutons and shave parmesan
Baby Spinach with a yoghurt dressing, orange segments, dried cranberries and roasted pumpkin seeds
Add a seared scallop or jumbo tiger shrimp for \$3.00
Caramelized onion and goat cheese tartlette Add \$3.00
Wild Mushroom and Guyere Tartlette Add \$3.00

Soups

Tomato Basil Soup Sweet Pea and mint chilled soup Cream of Asparagus soup
Curry butternut squash soup with spiced crouton Wild mushroom soup with sherry & thyme
Leek and Potato Soup Parsnip soup topped with julienne of smoked duck

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 Seasonal risotto (Add \$2.00)

Main Course

Horseradish and mustard crusted strip loin au jus (Prime rib add \$5.00)
Beef tenderloin with cognac black peppercorn sauce
With the addition of jumbo tiger shrimp
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
Capon breast with a sun dried tomato, spinach and asiago filling in a baked garlic 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
Shrimp Niçoise capers, lemon, olives, baked garlic and sun dried tomato
Provençale herb crusted rack of lamb with baked garlic jus
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 sweet trays garnished with fresh fruit delivered to each guest table
Choice of wedding cake served for dessert alongside seasonal fruit coulis (add \$2.00)
Apricot blueberry tarte tatin
Profiteroles with Belgian chocolate ganache and toasted almonds
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
Choose a duo dessert for an additional \$4.00pp

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



Standing Room Only

The following items are designed for pre-dinner hors d'oeuvres, cocktail parties, or late night snacks!

Hors D'Oeuvres

Please select a variety from the lists below. 4-6 pieces per guest are recommended.

Don't know what to choose?

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

\$8.50 per person (as a snack or pre meal offering)

\$17.95 (as a casual cocktail party offering)

Price may vary depending on selections

Cold

- Mini redskin potato with herbed cream cheese and smoked fish
- Herbed goat cheese and red pepper crêpe spirals
- California Rolls
- Gazpacho shooters
- Duck Rillette and cranberry chutney on crostini
- 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
- Parmesan crisp with smoked duck breast and cranberry compote
- Soft shell spring rolls with Thai dipping sauce
- Salmon tartar on honey grain crostini
- Cherry tomato and bocconcini skewer with sweet basil oil

Hot

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

Cheese Board

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

Smoked Salmon Board

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

Crudités

Market fresh vegetables with hummous and roasted pepper dips

Shrimp Cocktail

Succulent chilled tiger shrimp served with cocktail sauce

Please note that the hors d'oeuvres may only be purchased by the dozen.
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)



Food Stations

Looking for a fun way to entertain your guests? Below is a list of a few food stations that we offer. Food stations allow your guests to mix and mingle while enjoying a variety of foods. If you want to serve them more than appetizers, but not an entire feast, these food stations are sure to be a hit!

Deli Station

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

Salad Bar

Mixed Greens
Displayed in individual bowls: Shaved Carrots, sliced almonds, fried noodles, sliced tomatoes, sliced cucumbers, diced onions,
Your choice of 2 dressings
Accompanied by a potato salad and a Quinoa with fennel and light curry vinaigrette



Carving Station

Choice of 2 meats to be carved, hot or cold,
Live in front of your guests
Beef strip loin
Ham
Cedar plank Salmon
Turkey breast
Chicken breast
Includes one salad, fresh rolls with butter and assorted mustards

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

Pasta Station

Choose your pasta, and 2 sauces.
Tomato Basil
Alfredo
Rose
Chef's Special Sauce
Then let your guests choose what sauce they prefer and have their pasta prepared right in front of their eyes! Includes parmesan cheese, and chili flakes.

Dessert Station

An assortment of sweets, including cakes, squares, and cookies. Includes Coffee station with hot water and assorted teas



Sweet Endings

Chocolate Fountain

Cascading dark Belgian chocolate

Served with accompaniments for dipping

Including 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

Fresh cut fruits arranged on a platter

Specialty Cakes

Lemon Curd with Swiss meringue butter cream frosting

Belgian Chocolate Truffle

Carrot Cake with cream cheese frosting

Strawberry Cream

Cappuccino Cream

White Chocolate Lemon Cream

Raspberry Chocolate Truffle



8" Round (Serves 6-10) \$30.00

10" Round (Serves 12-16) \$45.00

12" Round (Serves 20-30) \$60.00

14" or ½ slab (Serves 35-60) \$90.00

Larger Sizes are available, ask for a quote.

All cakes are made from scratch by our in house pastry chef.

We can quote on a photograph you may have or peruse our portfolio.

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)



Beverage Service

Bar Package #1

Unlimited fruit and champagne punch during reception
2 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

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
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 \$100.00 one-time surcharge for bartender.

Non-alcoholic Package

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

Punch

Punch Alcoholic Punch (Serves 30 guests)
Alcoholic Punch (serves 30 guests)

Price does not include 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)

**A minimum consumption per bar required or a bartender fee will apply.
Absolutely no outside alcohol permitted on premises.**