

Reception Selections

Sandwich Trays

Finger Sandwiches 13.95 / dozen

Egg Salad	Salmon Salad	Rolled Asparagus	Cucumber
Roast Beef	Smoked Ham	Chicken Salad	Curry Apple Chicken

Formula: One Dozen (12) finger sandwiches are composed of three (3) standard size sandwiches, which equals twelve (12) quarters.

Vegetable, Fruit, Cheese and Meat Trays

Trays can be ordered based on *any number* of guests (sample below)

	<u>25ppl</u>	<u>50ppl</u>	<u>100ppl</u>
Bouquet of Fresh Vegetables Complemented with Dip 3.95 per person	98.75	197.50	395.00
Fresh Fruit Tray With Yogurt Dip 4.25 per person	106.25	212.50	425.00
Assorted Cheese Tray Accompanied by Garnish & Crackers 4.95 per person	123.75	247.50	495.00
A Selection of Deli Meats With Rolls & Embellishments 7.95 per person	198.75	397.50	795.00

Snacks and Munchies

Cocktail Peanuts
3.95 / bowl

Pretzels
3.75 / bowl

Potato Chips
3.75 / bowl

Buttered Popcorn
3.75 / bowl

Assorted Dessert Squares
18.95 / dozen

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Depending upon the function, we recommend calculating the following:

Pre ~ Dinner Receptions: Six - Eight (6-8) pieces per person
Cocktail Receptions: Eight - Ten (8-10) pieces per person
Meal Replacement: Twelve-Sixteen (12-16) pieces per person

Formula E.g.: Eight (8) pieces per person, multiplied by (x) the number of guests,
divided by twelve (12) shall equal (=) the number of dozens that will be required.

Cold Hors D'oeuvres

Minimum of three (3) dozen per item

Ice Shrimp Large Shrimp Cooked in Sea Salted Water Served with Tartar or Cocktail Sauce	23.95 / dozen
Hot Smoked Salmon With Cracked Pepper & Maple Glaze prepared at the Inn Served chilled with a Caviar Crème Fraîche	18.95 / dozen
Stuffed Deviled Eggs	16.95 / dozen
Sushi Rolls Crisp Vegetables Enrobed in Sushi Rice & Nori Flavoured with Wasabi & Soy	16.95 / dozen
Fresh Oysters Presented on Dulse with a Hot Sauce	Market Price
Char-Broiled Chicken Breast Sliced & Served with a Mango Salsa	16.95 / dozen
Valley Pâte Presented on Melba Toast with Valley Fruit Chutney	16.95 / dozen
Caribbean Pork Tenderloin Marinated in Jamaican Spices Sliced & Served with a Tropical Fruit Salsa	16.95 / dozen
Chilled Garlic Shrimp Presented with a Dill Mayo & Toasted Baguette	23.95 / dozen
Atlantic Salmon Poached in White Wine & Served on Toast with Caviar	18.95 / dozen

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Hot Hors D'oeuvres (Served)

Minimum of three (3) dozen per item

Spring Rolls Crispy Vegetable Spring Rolls with a Duet of Dipping Sauces	16.95 / dozen
Quiche Tarts Baked until Golden <i>Select one:</i> Seafood, Vegetarian or Ham & Swiss	16.95 / dozen
Meatballs <i>Select one:</i> Sweet & Sour, Caribbean or Honey Garlic Style	16.95 / dozen
Bruschetta Toasted Baguette with Marinated Tomatoes, Roasted Garlic, Basil & Onions Topped with Feta & Olive Oil	16.95 / dozen
Chicken Wings <i>Select one:</i> Hot & Spicy, Peanut Thai or Tandoori	16.95 / dozen
Saté Served on a Skewer with Assorted Dips <i>Select one:</i> Chicken or Pork	17.95 / dozen
Portobello Fries Strips of Portobello Mushrooms Dredged in a Light Batter Served with a Rice Wine & Soya Sauce	16.95 / dozen
Phyllo Pastry Crisp Phyllo filled with (<i>Select one</i>): Apple, Pork Tenderloin & Grainy Mustard, Mushroom & Curry with Cream Cheese, or Spanakopita with Spinach, Feta Cheese, Lemon Zest & Garlic	18.95 / dozen
Breaded Chicken Breast Cut in Strips & Served with a Sweet & Sour Dip	16.95 / dozen
Breaded Shrimp & Dip	23.95 / dozen
Coconut Shrimp with a Thai Glaze	23.95 / dozen
Lemon Seared Scallops	23.95 / dozen
Breaded Scallops & Dip	23.95 / dozen
Bacon Wrapped Scallops	23.95 / dozen

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Special Event Wine Selections

House Wines

House White

1 Litre

Jost Vineyards Chablis (1)	27.00
Jackson Triggs Chardonnay (1)	29.50
Sutter Home White Zinfandel (2)	29.50

House Red

1 Litre

Jost Vineyards Cabernet Foch (1)	27.00
Jackson Triggs Cabernet Sauvignon (2)	29.50

Bottled Wines

White

750 ml

Grand Pre L'Acadie Blanc (0)	28.00
Nottage Hill Chardonnay (1)	28.00
Mezza Corona Pinot Grigio (0)	32.00

Red

750 ml

Grand Pre Marechal Foch (0)	28.00
Nottage Hill Merlot (1)	32.00
Wolf Blass Cabernet Sauvignon (2)	37.00

Sparkling

Freixenet Carta Nevada (2)	27.00
Henkell Trocken (1)	30.00

Sweetness Index: (0) Extra Dry (1) Very Dry (2) Dry (3) Medium

Punch Bowls

Fruit Punch by the Litre	9.00/lt	Lemonade <i>or</i> Ice Tea by the Litre	9.00/lt
Spiked Punch by the Litre	32.00/lt	Sparkling Apple Juice by the Bottle	12.00/btl

Note: One litre serves 7 - 5 oz drinks One 750 ml bottle serves 5 - 5 oz drinks

*For a more extensive list of wine selections, please request to see a copy of our
Acadian Dining Room's Wine List.*

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Old Orchard Inn Conference Centre & Spa
Old Orchard Inn Catering Information

Menu Selection & Catering Policies

Our Executive Chef welcomes the opportunity to create a special menu for any occasion. Special menus may address the following: dietary concerns, theme menus, seasonal and local products, gourmet selections, and budget limitations.

Municipal and Provincial Health regulations governing our food service license require that all food served for your function be supplied by our hotel kitchen and not from any external sources or suppliers. The only exception to this policy is special occasion cakes. In addition, provincial health regulations prohibit the removal of any food products from the hotel. Buffets will be displayed for a maximum of two hours at any function to ensure product quality.

Your menu selections are required 14 days prior the event date. All food prices are guaranteed for 90 days prior to your event.

Beverage Service

Our beverage service licenses do not permit the service of beverage items being supplied from external sources. This includes any donations. Designated Old Orchard Inn personnel are the only personnel authorized and licensed to sell and serve liquor for consumption on the premises.

Your beverage selections are required 14 days prior the event date.

Guarantee Policy

We require a guaranteed number of guests attending an event 3 days prior to the event date. This is the minimum number of guests the *planner* agrees to pay for, based on quoted rates.

The Hotel reserves the right to relocate functions to an alternate room within the hotel should the “*guaranteed*” number fall below fifty (50%) of the original expected attendance.

Service Charges

All Cash and Host Bar services are subject to a Bartender fee of \$75.00 + HST when sales fall below \$300.00 before tax.

A \$75.00 + HST charge is applied for glass and ice set-ups in each Hospitality Rooms and/or Suites.

A variety of audio-visual equipment is available to suit your needs. Please contact your Account Manager for pricing and availability.

All food and beverage services will have a customary 15% gratuity charge.

All prices are subject to applicable 15% HST.

Payment Policy

A non-refundable deposit of \$250.00 is required to confirm and guarantee a booking. A second deposit 50% of the estimated total is due 30 days prior to the event date. For additional details please contact our Sales Department.

Note: A deposit of \$750.00 is required to confirm and guarantee a Wedding booking.

The balance of any amount owing, due to increases in number of guests or pre-approved adjustments which occur on the day of the event, is due upon completion unless prior arrangements have been made. The revised balance will be invoiced accordingly.

For your convenience, Old Orchard Inn will accept the following methods for deposit or payment of account: company cheque (drawn on a Canadian Bank ONLY), Visa, Master Card, American Express, Debit Card or Money Order.

Cancellation Policy

Notice of cancellation must be given in writing 14 working days prior to the date of the event. If notice is received after 14 days, all prior payments are non-refundable.

Exception: Weddings - Cancellation must be received in writing twelve (12) months prior to the event in order for you to receive full refund of your deposit.

Additional Information

When booking an evening event, please be aware that the departure time is 1:00am unless otherwise noted in the booking sheets.

Old Orchard Inn will supply white linens for functions.

If confetti, rice, flower petals, etc. are used on the property of Old Orchard Inn, a minimum clean-up fee of \$200.00 + HST will apply.

Musical Entertainment

For the pleasure of all guests we ask that music not commence prior to 9:00pm and be completed by 1:00am. All musical entertainment is subject to a SOCAN (Society of Composers, Authors and Music Publishers of Canada) fee and will be applied to the final invoice. Music played without dancing - \$30.00 + HST. Music with dancing - \$60.00 + HST.

Special Meeting/Event Packages

There are a variety of packages available to suit your needs. For any guests that are attending an event at Old Orchard Inn, we extend a special rate for overnight accommodations. Please inquire further with one of our Sales Managers.

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