



banquet  
**MENUS**

Novotel Toronto Vaughan Centre

# Novotel Meeting Package

Price includes meeting room rental, two flipcharts with markers, one projector, one screen, one high speed internet connection, local phone calls, pens, notepads, candies and ice water

## Business Package \$63.95

(The Chef's Menu Selections Change Daily)

### Continental Breakfast

Assorted Morning Pastries and Muffins  
Fresh Fruit Salad  
Individual Yogurts  
Individual Cereals  
Fresh Brewed Coffee, Decaffeinated Coffee,  
a Selection of Teas  
Selection of Chilled Fruit Juices

### AM Break

Replenishment of your Continental Breakfast Items

### Lunch Selection

#### Novotel's TRIO Restaurant

(Maximum 40 people)

Chef's Daily Selection of a Salad  
Choice of One Sandwich, Including  
a Vegetarian Option  
Chef's Selection of a Dessert  
Fresh Brewed Coffee, Decaffeinated Coffee,  
a Selection of Teas and Soft Drinks

OR

#### Central Buffet Lunch

(Minimum 25 people required)

Chef's Daily Selection of Two Freshly Prepared Salads  
Assorted Sandwiches and Wraps consisting of:  
Black Forest Ham, Smoke Turkey, Tuna, BBQ Ancho  
Chicken Salad, Egg Salad and Grilled Vegetable  
with Goat Cheese  
Assortment of Desserts and Fresh Fruit  
Fresh Brewed Coffee, Decaffeinated Coffee,  
a Selection of Teas and Soft Drinks

### PM Break

An Afternoon Pick Me Up Including an Assortment  
of Goodies to Help you finish the Day  
Fresh Brewed Coffee, Decaffeinated Coffee,  
a Selection of Teas and Soft Drinks

## Enhancements

Soup of the Day \$2.95

## Corporate Package \$69.95

(The Chef's Menu Selections Change Daily)

### Continental Breakfast

Assorted Morning Pastries and Muffins  
Fresh Fruit Salad  
Individual Yogurts  
Individual Cereals  
Fresh Brewed Coffee, Decaffeinated Coffee,  
a Selection of Teas  
Selection of Chilled Fruit Juices

### AM Break

Replenishment of your Continental Breakfast Items

### Lunch Selection

#### Novotel's TRIO Restaurant

(Maximum 40 people)

Chef's Daily Selection of a Salad  
Choice of One of Three Entrées, Including  
a Vegetarian Option  
Chef's Selection of a Dessert  
Fresh Brewed Coffee, Decaffeinated Coffee,  
a Selection of Teas and Soft Drinks

OR

#### Central Buffet Lunch

(Minimum 25 people required)

Chef's Daily Selection of Three Freshly Prepared Salads  
Three Main Hot Courses which Includes a  
Vegetarian Option  
Chef's Selection of Vegetables, Rice or Potatoes  
Assortment of Desserts and Fresh Fruit  
Fresh Brewed Coffee, Decaffeinated Coffee,  
a Selection of Teas and Soft Drinks

### PM Break

An Afternoon Pick Me Up Including an Assortment  
of Goodies to Help you finish the Day  
Fresh Brewed Coffee, Decaffeinated Coffee,  
a Selection of Teas and Soft Drinks

## Executive Package \$74.95

(The Chef's Menu Selections Change Daily)

A Welcome Platter served with Fresh Fruit,  
Mini Cookies & Jelly Beans  
Private Espresso Maker

### Continental Breakfast

Assorted Morning Pastries and Muffins  
Fresh Fruit Salad  
Individual Yogurts  
Individual Cereals  
Fresh Brewed Coffee, Decaffeinated Coffee,  
a Selection of Teas  
Selection of Chilled Fruit Juices

### Hot Breakfast Additions

Chef's Daily Egg Creation  
Blueberry & Chocolate Pancakes  
Bacon & English Sausage

### AM Break

Replenishment of your Continental Breakfast Items

### Lunch Selection

#### Novotel's TRIO Restaurant

(Maximum 40 people)

Chef's Daily Selection of a Salad  
Choice of One of Three Entrées, Including  
a Vegetarian Option  
Chef's Selection of a Dessert  
Fresh Brewed Coffee, Decaffeinated Coffee,  
a Selection of Teas and Soft Drinks

OR

#### Central Buffet Lunch

(Minimum 25 people required)

Chef's Daily Selection of Three Freshly Prepared Salads  
Three Main Hot Courses which Includes a  
Vegetarian Option  
Chef's Selection of Vegetables, Rice or Potatoes  
Assortment of Desserts and Fresh Fruit  
Fresh Brewed Coffee, Decaffeinated Coffee,  
a Selection of Teas and Soft Drinks

### PM Break

An Afternoon Pick Me Up Including an Assortment  
of Goodies to Help you finish the Day  
Fresh Brewed Coffee, Decaffeinated Coffee,  
a Selection of Teas and Soft Drinks

All meals are served at the Centralized Buffet or in Novotel's Trio Restaurant. A minimum of 25 attendees is required for all buffets. Should number fall below 25 attendees Trio Packages to apply. A minimum of 10 attendees is required or a surcharge of \$4.00 to apply. All prices are per person. All items are subject to 15% service charge and 13% HST. All menu prices and items are subject to change until such time as banquet event orders have been signed and returned.



## Breakfast Menu

### Continental Breakfast \$13.95

(Minimum 10 people required)

Selection of Chilled Fruit Juices  
Assorted Muffins,  
Croissants, Chocolate Croissants and  
Morning Pastries  
Sliced Fresh Fruit Salad and Whole Fruits  
Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

### Deluxe Trio Continental Breakfast \$15.95

(Minimum 10 people required)

Selection of Chilled Fruit Juices  
Assorted Muffins, Croissants, Chocolate Croissants, Morning Pastries  
Sliced Fresh Fruit Salad and Whole Fruits  
Assorted Cereals and Muesli Cereal  
Milk and Chocolate Milk  
Selection of Yogurts  
Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

### Novotel Vaughan's Breakfast \$17.95

(Minimum 25 people required)

Selection of Chilled Fruit Juices  
Assorted Muffins, Croissants, Chocolate Croissants, Morning Pastries  
Sliced Fresh Fruit Salad and Whole Fruits  
Assorted Cereals and Muesli Cereal  
Milk and Chocolate Milk  
Selection of Yogurts  
Scrambled Eggs and Chives  
Crispy Bacon  
Breakfast Sausage with Peppers and Mushrooms  
Home-Style Potatoes  
Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

### Breakfast Enhancements (Per Person)

Granola and Fruit Bar \$1.95  
Fresh Fruit Smoothies \$3.95 with Ginseng Booster \$4.95  
French Toast with Cinnamon and Quebec Maple Syrup \$3.95  
Chocolate Chip Pancakes or Blueberry Pancakes or Pancakes \$3.95  
Croissant Sandwich with Scrambled Eggs, Chives, Bacon and Brie Cheese \$5.95  
Western Egg and English Muffin Sandwich with Blackforest Ham and Cheddar \$3.95  
Sliced Assorted Deli Meats \$3.95  
Selection of Domestic and Imported Cheeses \$6.95  
Smoked Salmon with Fresh Rolls and Cream Cheese \$4.95

Less than minimum, a surcharge of \$4.00 per person will apply. All prices are per person.  
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## Boardroom Working Lunch

### Create your Own Deli Bar \$23.95

(Minimum 10 people required)

Chef's Daily Selection of Three Freshly Prepared Salads

Assorted Breads, Rolls, Pitas & Tortilla Wraps

Deli Boards with Sliced Assorted Meats

BBQ Ancho Chicken Salad, Tuna Salad, Egg Salad, Marinated Grilled Vegetables , Freshly Sliced Condiment Platter

Assortment of Desserts and Fresh Fruit

Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Teas and Soft Drinks

### Trio Express (served in Trio Restaurant) \$26.95

(Maximum 40 ppl)

Chef's Daily Selection of a Salad

Choice of One from Three Entrées, Including a Vegetarian Option

Chef's Selection of a Dessert

Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Teas and Soft Drinks

### Sandwich Lunch Buffet \$26.95

(Minimum 10 people required)

Chef's Daily Selection of Two Freshly Prepared Salads

Assorted Sandwiches and Wraps Consisting of Assorted Meats, BBQ Ancho Chicken Salad, Egg Salad,

Grilled Vegetable with Goat Cheese and Tuna Salad

Assortment of Desserts and Fresh Fruit

Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Teas and Soft Drinks

### That's Amore \$28.95

(Minimum 10 people required)

Chef's Daily Selection of Two Freshly Prepared Salads

Choice of Trio's Large Pizzas includes:

Italian- Italian Napoli Pepperoni

BBQ Chicken- Grilled Chicken, Peppers, Mushrooms & Feta Cheese

Vegetarian- Sautéed Vegetable, Cracked Olives, Sundried Tomatoes & Goat Cheese

Margarita- Tomato, Buffalo Mozzarella, Olive Oil & Fresh Basil

Meat Eater- Pepperoni, Bacon, Ground Beef, Sliced Sirloin & Sweet Onions

Shrimp Diavlo- Pan Seared Chili Shrimp, Tomato, Bacon, Green Onion, Sweet Peppers, Fresh Herbs & Roasted Garlic

Chef's Selection of Dessert & Whole Fresh Fruit

Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Teas and Soft Drinks

### Hot Central Buffet Lunch \$33.95

(Minimum 25 people required)

Chef's Daily Selection of Three Freshly Prepared Salads

Three Main Hot Courses which Includes a Vegetarian Option

Chef's Selection of Vegetables, Rice or Potatoes

Assortment of Desserts and Fresh Fruit

Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Teas and Soft Drinks

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## A La Carte Breaks

Coffee, Decaffeinated Coffee & Tea Break \$3.95 per person

Juices \$3.00

Soft Drinks \$3.00

Sparkling Water \$3.00

Non-carbonated Water \$3.00

Cookies & Dark Chocolate Brownies \$4.95 per person

Bags of Honey Roasted Nuts \$3.95 per person

Assortment of Freshly Baked Muffins, Croissant, Danishes \$8.95 per person

## Afternoon Theme Breaks

(Minimum 20 people required)

Each break is served with freshly-brewed regular or decaffeinated coffee, teas, selection of pops and waters \$13.95 per person

## Cheese Break

Selection of Imported and Domestic Cheeses, Grapes, Berries, Honey Roasted Nuts, Fresh Fruits

## Revitalize

Create your own Trail Mix, Fruit Platter, Whole Grain Bars, Ginseng Strawberry Smoothie, Yogurts

## Little Italy

Assorted Pizzas, Shaved Proscuitto & Melon, Fruit Basket, Cookies

## Dipping

Tortilla & Salsa, Vegetable Crudités & Blue Cheese Dip, Chips & French Onion Dip, Soft Pretzels & Mustard, Pita & Hummus

## Decadent

Chocolate Brownies, Jumbo Cookies, Chocolate Strawberries, Chilled Chocolate Milk, Fresh Fruit

## Bar Snacks

Popcorn, Soft Pretzels, Honey Roasted Nuts, Lemon-Lime Ice T, Green Apples

## Candy Store

Assorted Candies, Gummies, Chocolate Bars, Ice Creams, Chocolate Strawberries, Cookies

## High Tea

Selection of Finger Sandwiches, Cheeses, Scones, Tea Chest, Fresh Fruit Platter

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## Premium Reception Package \$17.95

(Minimum 30 people required)

Chef's Daily Selection of Hors D'oeuvres Totaling Four Pieces per Person  
Assorted Finger Sandwiches Totaling Two Pieces per Person  
Fresh Fruit Arrangement  
Vegetable Crudités with Dips & Pita  
Imported & Domestic Cheese Display with Toast Points & Crackers

## Deluxe Reception Package \$25.95

(Minimum 30 people required)

Antipasto with Shaved Meats, Grilled Vegetables, Breads & Olives  
Chef's Daily Selection of Hors D'oeuvres Totaling Three Pieces per Person  
Assorted Finger Sandwiches Totaling Two Pieces per Person  
Fresh Fruit Arrangement  
Assorted Pizzas  
Vegetable Crudités with Dips & Pita  
Imported & Domestic Cheese Display with Toast Points & Crackers  
Chilled Peel & Eat Shrimp Tower

## Reception Stations

(Minimum 40 people required)

Antipasto with Shaved Meats, Grilled Vegetables, Breads & Olives \$8.95 per person

Domestic & International Cheese Platter with Berries, Grapes, Crackers & Toast Points \$7.95 per person

Vegetable Crudités with Blue Cheese Dipping Sauce \$4.95 per person

Chilled Peel & Eat Jumbo Shrimp Platter (100 Pieces) \$300.00 per platter

Chilled Oysters on the Half Shell (100 Pieces) \$350.00 per platter

Shaved AAA Beef Striploin Sliders with Aioli, Mustard, Pickles & Mini Kaisers \$8.95 per person

Side of Smoked Salmon with Traditional Garnishes and Assorted Toasts \$8.95 per person

Sweet Table with Pastries, Éclairs, Sliced Fruits & Berries, Coffee, Decaffeinated Coffee & Tea Chest \$7.95 per person

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## Reception Hors D'oeuvres

(Minimum of 3 Dozen per Item)

Indonesian Chicken Satays \$30 per dozen

Melting Croque Monsieur with Black Forest Ham & Dijon \$30 per dozen

Ancho Marinated BBQ Chicken Salad Stuffed Endive \$30 per dozen

Vegetable Spring Rolls \$30 per dozen

Coconut & Panko Shrimp \$30 per dozen

Roast Pepper, Basil & Goat Cheese Mousse in a Phyllo Tulip \$30 per dozen

Woodland Mushroom & Green Onion Risotto Arancini with Marinara \$30 per dozen

Smoked Salmon Ceviche & Cucumber \$30 per dozen

Vegetable & Shitake Asian Rice Paper Roll with Chili-Plum Sauce \$30 per dozen

Assorted Pizza Square \$22 per dozen

Miniature Crab Cakes with Fruit Salsa \$30 per dozen

Shaved Beef & Crispy Potato with Aioli & Caper \$30 per dozen

Baked Spanakopita \$30 per dozen

Smoked Bacon Wrapped Turkey Tenderloin \$36 per dozen

Sautéed Caribbean "Jerk" Shrimp with Cool Mango \$30 per dozen

Beef Sheppard's Pot Pie \$36 per dozen

New England Miniature Lobster Rolls \$45 per dozen

Grilled Lamb Chop with Asian Chutney \$47 per dozen

Assorted Dim Sum \$30 per dozen

Chef's Daily Creations \$30 per dozen

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## Plated Four Course Dinner

(Minimum 20 people required)

### Antipasto Platter for the Table

Sliced Meats, Cheeses, Spiced Olives, Grilled Vegetables, Tomato-Bocconcini Salad, Sautéed Mushroom, Marinated Peppers, Peel & Eat Shrimp

### Soup or Salad

#### Choice of One:

Butternut Squash & Pear Soup with Quebec Maple Syrup  
Chunky Prime Rib & Barley Soup Simmered with Fresh Herbs  
Roasted Red Pepper & Tomato Bisque with Fresh Basil Oil  
Roasted Woodland Mushroom Soup with Sherry & Chives  
Tender Greens with Vegetables and Citrus-Herb Vinaigrette  
Spinach, Radicchio & Aruguala Salad with a Tomato-Cucumber Salsa and Ginger-Lime Dressing  
Marinated Greek Salad with Radicchio, Rosemary Fried Olives, Feta Crumble & Fresh Mint Leaves  
Classic Caesar Salad with Shaved Grana Podano, Olive Oil Baked Croutons, & Bacon Pancetta  
Heirloom Tomato & Fresh Mozzarella with Marinated Red Onion Rings & Balsamic Reduction

### Main Course

#### Choice of One:

Slow Roasted New York Striploin of Beef Red Wine, Rosemary & Sweet Onion Reduction \$46.95  
BBQ Chicken with a Madagascar Peppercorn Sauce, Scallion, Pinenut & Golden Raisin Salsa \$38.95  
Oven Baked Salmon with Coconut-Curry Glaze & Thai Chili-Mango Chutney \$42.95  
Seafood Stuffed Sole with a Saffron Fumet, Leeks & Tomato-Caper Sugo \$43.95  
Apricot, Ginger & Garlic Glazed Black Cod with Sesame Bok Choy & Maple Soy Reduction \$49.95  
Milk Fed Veal Chop with Fresh Herb Dressing, Fennel, Shallot & Chive Reduction \$49.95  
Marinated Berkshire Pork Loin with Marsala, Vine Cherry Tomatoes & Italian Herb Pesto \$38.95  
Braised Veal Osso Buco Tower with Tomato, Red Wine, Porcinis & Root Vegetable Stew \$43.95  
Roasted Marinated Leg of Lamb with Fresh Mint Jus \$43.95

### Vegetarian Options

Wild Mushroom Penne or Risotto with, Fresh Thyme, Asiago Fritters and Scented Truffle \$32.95  
Thai Yellow Vegetable Curry with Bean Sprouts & Herbs, Scented Rice & Tofu Croutons \$32.95

### Dessert

#### Choice of One

White & Dark Chocolate Truffle Cake  
Cheese Cake (You Pick the Flavour)  
Trio's Key Lime Pie  
Banana Cream Pie with Vanilla Chantilly  
Fruit Flan with Crème Anglaise (Seasonal)  
Our Pastry Chef's Daily Creations

Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Teas and Soft Drinks

### Dinner Enhancements

Penne with Fresh Tomato, Basil & Olive Oil \$5.95  
Spinach, Artichoke & Ricotta Stuffed Manicotti \$7.95  
Fusilli Bolognese with Red Wine & Basil \$6.95  
Four Cheese Ravioli with Parmigiano-Reggiano Cream \$6.95  
Tortellini with Spinach, Roasted Woodland Mushroom & Marinara \$6.95  
Roasted Woodland Mushroom Risotto with Truffle & Asiago Cheese \$7.95  
Butternut Squash Risotto with Peas & Tarragon \$6.95  
Shrimp Risotto with Pancetta Bacon, Tomato, Green Onion & Basil \$7.95

Less than minimum, a surcharge of \$4.00 per person will apply. All prices are per person.

All items are subject to 15% service charge and 13% HST.

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# Novotel Vaughan's Dinner Buffet \$48.95

(Minimum 40 people required)

## Soups

### Choice of One:

Butternut Squash & Pear Soup with Quebec Maple Syrup  
Chunky Prime Rib of Beef Barley Soup  
Roasted Red Pepper & Tomato Bisque

## Salads

### Choice of Two:

Mixed Tender Greens with a Selection of Dressings  
Traditional Caesar with Creamy Dressing, Crispy Bacon & Croutons  
Mini Red Skin Potato with Dill & Lemon-Garlic Aioli  
Tomato & Fresh Mozzarella Salad with Marinated Red Onion Rings and Balsamic Reduction  
Pasta Salad with Sundried Tomato & Fresh Vegetables  
Tuscan Mixed Legumes with Citrus  
Greek Salad with Feta & Cracked Olives  
House Made Cole Slaw with Julienne Cornichon Pickle & Caper Berries  
Novotel's Cobb Salad  
Chinese Chicken Salad with Sprouts, Vegetables, Green Beans & Peanut Dressing  
Waldorf Salad with Pressed Tuna, Apple, Celery & Golden Raisin Dressing

## Main Courses

### Choice of Three:

Caribbean "Jerk" Chicken with Warm Mango & Cherry Tomato Chutney  
Mediterranean Chicken with Tomato-Chick Pea Fresca, Sautéed Leeks & Melting Brie  
Maple- Chipotle Glazed Baby Back Ribs  
Slow Roasted New York Striploin of Beef with Red Wine, Rosemary & Sweet Onion Reduction  
BBQ Chicken with a Madagascar Peppercorn Sauce, Scallion, Pinenut & Golden Raisin Salsa  
Roasted Pork Loin in a Port Wine –Dried Fig Glaze with Sautéed Baby Spinach  
Atlantic Sole with a Lemon-Lime Reduction & Sautéed Radicchio  
Rich Braised Beef Bourguignon with Pearl Onion & Sticky Herb Jus  
Honey & English Stone Mustard Glazed Ham & Grilled Pineapple Chutney  
Roasted Marinated Leg of Lamb with Fresh Mint Jus  
Pan Seared Atlantic Salmon with a Chilli Mango Glaze & Blistered Peppers  
Penne with Woodland Mushroom - Scallion Cream, Truffle Essence & Grated Asiago  
The Chef's Daily Vegetarian Selection

## Accompaniments

All Main Courses are served with Freshly Baked Bread, Vegetables & Potato or Rice

## Desserts

Chef's Selection of Assorted Cakes, Sweets & Fresh Fruits  
Fresh Brewed Coffee, Decaffeinated Coffee, a Selection of Teas and Soft Drinks

Less than minimum, a surcharge of \$4.00 per person will apply. All prices are per person.  
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## Bar & Wine Price List

### Beverage Selections

Premium Liquors (per oz)	\$6.50
Deluxe Liquors (per oz)	\$7.50
Domestic Beer (per bottle)	\$6.50
Imported Beer (per bottle)	\$7.50
Liqueur (per oz)	\$7.50
House Wine Selection (per glass)	\$8.00
Premium Wine Selection (per glass)	\$8.00
Sparkling Water	\$3.00
Non-carbonated Water	\$3.00
Juices	\$3.00
Soft Drinks	\$3.00

#### Host Bar:

Recommended when the host provides the reception. The Novotel Toronto Vaughan charges the host only for the amount of liquor consumed. For sales below \$250 a bartender charge of \$75 per hour will apply (minimum 3 hours).

#### Cash Bar:

Recommended when guests are to pay for drinks. The Novotel Toronto Vaughan provides cashier and bartender. If sales are below \$250 a bartender charge of \$75 per hour will apply (minimum 3 hours).

Host and Cash Bar items include 15% service charge and 13% HST. All menu prices and items are subject to change until such time as banquet event orders have been signed and returned.

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## Bar & Wine Selection

### Package Selections

#### Premium Beverage Selection

\$40 per person (3 Hour Reception)

Premium Liquors  
Domestic Beer  
House Wine (Ontario)  
Soft Drinks  
Juice  
San Pellegrino/Perrier  
Bottled Water

#### Deluxe Beverage Selection

\$45 per person (3 Hour Reception)

Premium Liquors  
Deluxe Liquors\*  
Domestic Beer  
Imported Beer\*  
House Wine (Ontario)  
Premium House Wine (Italy)\*  
Premium Cocktails  
Soft Drinks  
Juice  
San Pellegrino/Perrier  
Bottled Water

#### Non-Alcoholic Beverage Selection

\$6.95 per person, Unlimited Juices,  
Soft Drinks and Bottled Water.

### Drink Ticket Options

\$3.00 per ticket (Non Alcoholic Ticket Package)

Soft Drinks  
Juices  
Bottled Water  
Carbonated Water

\$6.50\* per ticket (Premium Ticket Package)

Premium Liquors  
Domestic Beer  
House Wine  
Premium Cocktails  
Soft Drinks  
Juices  
Carbonated Water  
Bottled Water

\$7.50\* per ticket (Deluxe Ticket Package)

Premium Liquors  
Deluxe Liquors  
Domestic Beer  
Import Beers  
Liqueurs  
House Wine (Ontario)  
Premium House Wines (Italy)  
Deluxe and Premium Cocktails  
Soft Drinks  
Juices  
Carbonated Water  
Bottled Water

Recommended when host provides reception. An additional \$10.00 per person charge to apply for each additional hour. For sales below \$250 a bartender charge of \$75 per hour will apply (minimum 3 hours). Drink Ticket Options:\*includes 15% service charge and 13% HST. Prices are subject to change. All items are subject to 15% service charge and 13% HST. All menu prices and items are subject to change until such time as banquet event orders have been signed and returned.

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## Bar/Wine Liquor/Beer Selection

### VODKA PREMIUM

Polar ice

### GIN PREMIUM

Beefeater

### RUM PREMIUM

Lamb's White

### WHISKY PREMIUM

Wisers

### SCOTCH PREMIUM

Ballentine's

### TEQUILA PREMIUM

Olmeca

### CORDIALS & LIQUERS

Baileys

Kahlua

Amaretto

Dubonnet

Cointreau

Jack Daniels

Southern Comfort

Jagermeister

Drambuie

Sourpuss Raspberry

Goldschlager

Martini Red

Sambuca

Peach Schnapps

Blue Curacao

Melon Liqueurs

Crème De Banane

Malibu

Crème De Cacao

Frangelico

Grand Marnier

Sourpuss Apple

Campari

Martini White

Brandy

### VODKA DELUXE

Absolute

### GIN DELUXE

Bombay

### RUM DELUXE

Havana Club 7 yr. old

### WHISKY DELUXE

Crown Royal

### SCOTCH DELUXE

Red Label

### DOMESTIC BEER

Budweiser

Labatt's Blue

Canadian

Coors Light

### IMPORTED BEER

Corona

Heineken

Sleeman's Cream Ale

Steam Whistle



## Bar & Wine Selection

### Red Wines

#### House Wine | Bottle

**Jackson-Triggs Merlot VQA** – Ontario, Canada  
\$33.00  
Raspberry, vanilla and pepper spice flavours

#### Premium House Wine

**Mezzomondo Negroamaro** – Italy  
\$36.00  
An intense & spicy wine with notes of dark fruit

#### Red Wines | Bottle

**Beringer Stone Cellars Cabernet Sauvignon** – USA  
\$49.55  
Vibrant plum and berry fruit flavours leading to a long smooth finish

**Mezzomondo Sangiovese Merlot** – Italy  
\$36.00  
Well balanced, black current, raspberry and dark cherry flavours

**Hogue Cabernet Merlot** – Washington, USA  
\$44.00  
Blackberry, blueberry and cherry with a touch of vanilla & oak

**Errazuriz Estate Cabernet Sauvignon** – Chile  
\$48.00  
Full bodied, earthy, black olive and candied fruit aromas

**Ironstone Cabernet Sauvignon** – California, USA  
\$60.00  
The fruit is forward giving aromas of strawberry and spice

**Woodbridge Cabernet Sauvignon** – California, USA  
\$39.00  
Spicy dark fruit characters with a velvety smooth finish

**Earthworks Shiraz** – Australia  
\$60.00  
Distinguished, delicate ethereal bouquet and a rich, smooth body

**Inniskillin Pinot Noir** – Ontario, Canada  
\$44.00  
Bright red fruits, rich cherry and blackberry flavours, medium body

**Kim Crawford Pinot Noir** – New Zealand  
\$60.00  
Luxurious combination of dark cherry and strawberry characters

**Folonari Valpolicella Classico** – Italy  
\$48.00  
Cherry and raisin aromas combined with a light body and berry flavour

**Vina Amalia 2009 Reserva Malbec** – Argentina  
\$67.00  
Smooth, fruity and earthy aromas mixed with pure raspberry plum & cassis

**Georges Duboeuf Beaujolais** – France  
\$48.00  
Aromas of raspberries, red and black current, very smooth with fine tannins

All wines other than our house wines may require 3 days notice for larger quantity orders and are subject to availability. For any specialty wines not on our selection, wine may be ordered and charged accordingly followed by a \$5.00 re-stocking fee for any ordered un-used bottles. All items are subject to a 15% service charge and 13% HST. All Menu items are subject to change until such time as banquet event orders have been signed and returned.

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### White Wines

#### House Wine | Bottle

**Jackson-Triggs Sauvignon Blanc VQA** – Ontario, Canada  
\$33.00  
Fresh melon and citrus flavours linger on the crisp, richly textured finish

#### Premium House Wines

**Mezzomondo Negroamaro** – Italy  
\$36.00  
An intense & spicy wine with notes of dark fruit

**Mezzomondo Pinot Grigio Chardonnay** – Italy  
\$36.00  
A ripe fruity blend of pinot grigio and oaked chardonnay

#### White Wines | Bottle

**Inniskillin Pinot Grigio** – Ontario, Canada  
\$39.00  
Provides citrus and tropical flavours, leading into a crisp, clean finish

**Woodbridge Sauvignon Blanc** – California, USA  
\$39.00  
Raspberry, vanilla and pepper spice flavours

**Tenuta Santomè Pinot Grigio** – Tuscany  
\$49.55  
Soft, crisp & warm aromas of ripe peaches, apricots, pineapple and mango

**Errazuriz Estate Chardonnay** – Chile  
\$48.00  
Rich pineapple and banana aromas; full bodied, creamy and lush flavours

**Ironstone Chardonnay** – California, USA  
\$58.00  
Refreshing aromas of fresh green apples, citrus and tropical fruits

**Bola Pinot Grigio** – Italy  
\$44.00  
Lemon and light peach aromas; dry, light-bodied with a crisp, clean finish

**Kim Crawford Sauvignon Blanc** – New Zealand  
\$58.00  
Raspberry, vanilla and pepper spice flavours

**Trincheri SeaGlass Riesling** – California, USA  
\$48.00  
Flavours of white flowers, juicy apricots, peaches and melon

#### Sparkling/Blush Wine | Bottle

**Spumante Bambino**  
\$27.00  
Sweet aromas of strawberry and watermelon with a crisp finish

**Sutter Home White Zinfandel** – California, USA  
\$38.00  
A light Italian

**Veuve Cliquot Brut** – France  
\$130.00  
This classic Champagne is perfect for all occasions

**Tenuta Santomè Prosecco Brut** – Italy  
\$60.00  
Pleasant, light, fresh, smooth-flowing with a distinct lemon acidity

**Inniskillin Vidal Ice Wine** – Ontario, Canada  
\$99.00  
Delicious, creamy peach, candied citrus peel and honey flavours



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# CATERING TERMS AND CONDITIONS

## Function Arrangements:

Function rooms are assigned based upon the expected attendance. The hotel commits to providing appropriate space and does not commit specific rooms. Should the number of guests attending your function differ greatly from original numbers quoted, the Hotel reserves the right to provide an alternative function room more suited to your group size.

Minimum catering numbers must be received no later than seven days prior to the event; this number may be increased up to 48 hours prior to the event. Special dietary substitutions can be made available upon prior request. Exact number of special entrees must be specified with the guaranteed attendance. The Hotel cannot guarantee to serve more than a five percent (5%) increase of persons above the guaranteed attendance.

Service charge of 15% will be levied to all room rental, A/V, food and beverage prices, as well as all applicable taxes.

Menu prices and items are subject to change based on market conditions. Final prices may be confirmed two (2) months prior to your function. Please submit your menu selections to the Catering Office at least two weeks before your event so that we can guarantee your selections. All substitutions requested during the service of your function, not previously arranged, will be considered in excess of selected menus and will be billed accordingly.

No food or beverage of any kind may be brought into the hotel. Provincial Regulations require that the Hotel must supply any food and/or beverage brought into a function/banquet room. All food and/or beverages must be consumed on the premises and removal of any food/ or beverage from the function/banquet room is not permitted. If the customer brings alcoholic beverages to the hotel a liquor license has to be obtained and will be subject to corkage fee.

Standard 110 v/15amp power supplies are available in all of our banquet rooms. Additional power requirements can be arranged through our Catering Office. We recommend that you check with us prior to installing any electrical equipment such as photocopiers, computers, etc. to ensure adequate power is available.

Novotel is required by law to collect Sound Tariff on Recorded Music on behalf of the following:

SOCAN (Society of Composers, Authors and Music Publishers of Canada), royalties when copyrighted music played:

A fee of \$ 59.17 plus HST

Re:Sound Tariff is for the performer of the music:

A fee of \$26.63 plus HST (events with dancing) / A fee of \$13.30 plus HST (events without dancing)

Messages for our Business Meeting clients will be placed outside of your function room and may be retrieved during breaks. Exceptions can be made for messages of an urgent nature.

## Labour Charges:

The hotel requires at least 48-business hours notice of any changes to the set up of your room. If a change is necessary within 48 hours of your function, a labour charge of \$ 75.00 will apply. If you require a specific set up, please send a diagram.

Provincial liquor Laws do not permit the service of alcoholic beverages before 11:00 am and after 2:00 am daily. All entertainment must cease by 1:00 am in order to clear the function room by 1:45 am. Should you require additional time, a fee of \$250.00 per hour will apply (minimum one-hour fee). If a bar is required at your function and the net bar, sales are less than \$ 250.00; a bar set up charge of \$ 75.00 will apply. For functions with less than 20 guests, a self-service bar will be set up; however, if a bartender is required a labour charge of \$ 75.00 will apply for the duration of the function.

## Shipping and Receiving:

All materials must be clearly labeled with Company Name, Date of Function, Name of Meeting Room and name or on-site. The hotel will not accept COD deliveries. Arrangements for shipment must be made with the Catering Office as storage space is limited. Displays, exhibits or products must be removed from the function rooms at the end of each day, unless the room is reserved on a 24-hour basis. In such cases, Novotel, at the customer's request will arrange to have the function room locked. The hotel will not be responsible for the exhibits; displays and products stored or locked in the function room.

## Disabilities Information:

The Hotel will use reasonable effort to assure that such facilities will be accessible to and useable by individuals with disabilities who may attend or participate in function.

## Signage:

No signs, banners or displays shall be erected, posted or displayed in any part of the Hotel without the prior review and approval of the Hotel. Approved signage must be of a professional nature and will be restricted to certain areas of the Hotel.

## Insurance:

The Hotel carries adequate personal property, liability and other insurance protecting itself against any claims arising from any activities conducted during events at the hotel and requires corporations to do the same. The Hotel, its owners and operators do not maintain insurance coverage covering such exhibits, materials or personal property.

