



Romantic Weddings

provided by Gourmandissimo Catering
at
The Best Western 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 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, Sunday or Off Season Weddings

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.

Room Rates

Host your wedding at The Best Western 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.

Spa O

Speak to Rachel Gordanier about Bridal Party Packages available in our elegant spa.

Gourmandissimo Catering

Best Western Orangeville Inn & Suites

7 Buena Vista Drive Orangeville ON L9W 0A2

Catering 519-941-3311 ext. 809 Reservations 1-866-216-1988 Spa O 519-940-5546

Sales 519-941-3311 ext. 804 Fax: 519-941-3211

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www.gourmandissimo.com

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The Sweetheart Deal

\$78.00 per person

1 hour champagne and nonalcoholic punch reception
Accompanied by
Chef's Selection of Hot and Cold Hors d'oeuvres
(4 pieces per person)

Includes Room Rental Fee
Use of Reception area for receiving line and cocktails
Unlimited House Wine with Dinner
4 Hour Open Bar after dinner
Additional hour add \$7.00 per person per hour
Champagne Toast add \$2.00 per person
Includes tables, chairs, tableware, glassware, white linens
White chair covers add \$3.50
Head table back drop with organza and lights add \$250.00
Supervisor and event staff
Complimentary parking for your guests
Complimentary use of centerpieces and arch
Discounted Room rates for your guests

3 Course Gourmet Sit Down Meal

Appetizer Choose 1
Choice of Seasonal Soup
Mixed organic greens
topped with toasted almonds and strawberries tossed in a champagne dressing
Caesar Salad topped with croutons and sauteed 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 (Add \$5.00)
Horseradish and mustard crusted slow roasted prime rib au jus (Add \$4.00)
Breast of capon with spinach, goat cheese, sundried tomato filling in a herb jus
Breast of capon with a mushroom & shallot duxelle filling in a thyme jus
Herb crusted salmon in a sundried tomato butter sauce
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, potato or rice to best compliment the dish

Choice of Wedding Cake
Served for dessert
Coffee and Tea Service

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



The Sweetheart Platinum
\$89.95 per person

1 hour champagne and nonalcoholic punch reception
Accompanied by
Chef's Selection of Hot and Cold Hors d'oeuvres
(4 pieces per person)

Includes Room Rental Fee
Use of Reception area for receiving line and cocktails
Unlimited House Wine with Dinner
4 Hour Open Bar after dinner
Additional hour add \$7.00 per person per hour
Champagne Toast add \$2.00 per person
Includes tables, chairs, tableware, glassware, white linens
White chair covers included
Head table back drop with organza and lights
Supervisor and event staff
Complimentary parking for your guests
Complimentary use of centerpieces and arch
Discounted Room rates for your guests

3 Course Gourmet Sit Down Meal

Duo Plated Appetizer Choose 2
Choice of Seasonal Soup
Mixed organic greens
topped with toasted almonds and strawberries tossed in a champagne dressing
Mixed Garden Salad with tarragon dressing
Caesar Salad topped with croutons and sauteed bacon
Or Upgraded Appetizer Choose 1
Smoked Salmon terrine with cucumber dill salad
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 (Add \$5.00)
Horseradish and mustard crusted slow roasted prime rib au jus (Add \$4.00)
Breast of capon with spinach, goat cheese, sundried tomato filling in a herb jus
Breast of capon with a mushroom & shallot duxelle filling in a thyme jus
Herb crusted salmon in a sundried tomato butter sauce
Vegetarian Option - Portobello mushroom steaks with roasted peppers and broiled goat cheese
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All entrées served with seasonal vegetables, potato or rice to best compliment the dish

Choice of Wedding Cake
Served for dessert
Coffee and Tea Service

Late Night Table
Deli platters - assorted cold cuts, sliced havarti cheese, mustards, mayo, pickles, mini rolls
Fresh fruit platter, Assorted Specialty Cookie trays, Coffee & Tea Station

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



Wedding Buffet Menu

Salads

Choice of 2 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
- 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

- Medley of steamed and grilled vegetables
- Roasted Yukon gold potatoes with herbs and sea salt
- Heart shaped ricotta & spinach pasta in a rosé 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

\$39.95 per person

Price includes 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 butter and a choice of one of our homemade specialty desserts with coffee and tea service.

Appetizers

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 a yoghurt dressing, orange segments, dried cranberries and roasted pumpkin seeds

Smoked salmon terrine with a cucumber dill salad (Add \$2.00)

Caramelized onion & goat cheese tart (Add \$2.00)

Soups

Tomato Basil Soup

Sweet Pea and mint chilled soup

Cream of Asparagus soup

Roasted squash & pepper soup

Italian wedding soup

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

Heart shaped ricotta & spinach pasta in a rosé sauce Add \$2.00

Seasonal risotto (Add \$2.00)

Choice of duo appetizer add \$4.00pp



Main Course

Horseradish and mustard crusted strip loin au jus \$35.00

Horseradish and mustard crusted slow roasted prime rib au jus \$40.00

Beef tenderloin with cognac raisin black peppercorn sauce \$43.00
With the addition of jumbo tiger shrimp \$49.00

Pork loin with apple and prune stuffing au jus \$35.00

Oven roasted turkey breast with a sage, dried fruit cornmeal stuffing herb jus \$37.00

Chicken pistachio mousseline in a port wine jus \$35.00

Rosemary, sea salt and lemon roasted chicken breast supreme with natural jus \$35.00

Breast of capon with spinach, goat cheese, sundried tomato filling in a herb jus \$37.00

Sesame coated salmon in a light curry cream sauce \$35.00

Salmon baked in puff pastry with spinach and mushroom veloutée \$38.00

Filo wrapped halibut filet with citrus beurre blanc \$39.00

Shrimp Niçoise capers, lemon, olives, baked garlic and sun dried tomato \$43.00

Provençale herb crusted rack of lamb with baked garlic jus \$43.00

Vegetarian grilled Portobello mushroom steaks with roasted peppers and broiled goat cheese \$35.00

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

Choose a duo dessert for an additional \$4.00pp

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 charge.

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



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

Chef's Selection of Hot and Cold Hors d'oeuvres
\$6.50 per person (4 pieces per person)

Cheese Board

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

Small	\$40.00 (8-12 guests)
Med	\$60.00 (12-15 guests)
Large	\$80.00 (15-20 guests)

Crudités

Market fresh vegetables
with hummous and roasted pepper dips

Small	\$35.00 (10-15 guests)
Med	\$55.00 (15-25 guests)
Large	\$75.00 (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
\$8.50 per person

Deli Station

smoked turkey breast, Montreal smoked meat and black forest ham, sliced havarti cheese
mustards, mayonnaise, pickles and olives, mini rolls
\$8.50 per person

Smoked Salmon Board

Garnished with thinly sliced onion, capers, dill sour cream, lemon and honey grain bread
\$120.00 Serves 30 Guests

Shrimp Cocktail

Succulent chilled tiger shrimp served with cocktail sauce
\$125.00 50 Pieces

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)



Hors D'oeuvres

Cold priced per dozen

- Crostini w. Stilton cheese, pecans and caramelized pear \$24.00
- Peppered Roast beef with horseradish mayo on baguette \$24.00
- Cajun chicken on mini pita with mango chutney \$24.00
- Pork tenderloin on mini pita with caramelized onion \$24.00
- Smoked salmon on sweet potato rosti with dill sour cream \$24.00
- Tiger shrimp cocktail \$24.00
- Mini redskin potato with herbed cream cheese and smoked fish \$21.00
- Parmesan crisp with smoked duck breast and cranberry compote \$24.00
- Herbed goat cheese and red pepper crêpe spirals \$21.00
- Soft shell spring rolls with Thai dipping sauce \$24.00
- Salmon tartar on honey grain crostini \$24.00
- Cherry tomato and bocconcini skewer with sweet basil oil \$24.00
- California Rolls \$21.00
- Duck Rillettes and cranberry chutney on crostini \$21.00
- Gazpacho shooters \$21.00

Hot priced per dozen

- Corn and jalapeno fritter with tequila lime mayo \$18.00
- Spicy Vegetarian Samosa \$18.00
- Wild mushroom filo strudel with baked garlic and herbs \$18.00
- Assorted mini quiche \$18.00
- Frites served in cones with aioli \$24.00
- Spanakopita (filo pastry with spinach and feta) \$24.00
- Mini frittata bites \$18.00
- Mini crab cakes with sundried tomato aioli \$24.00
- Moroccan lamb skewers with cilantro chili paste \$24.00
- Miso chicken skewers \$21.00
- Filo bundles with brie and cranberry chutney \$21.00
- Swedish meatballs \$18.00
- Sausage Rolls \$18.00
- Spicy pork spring rolls \$24.00
- Grilled Italian bread topped with pancetta and asiago \$24.00
- Old cheddar crostini melts \$21.00
- Mushroom croustade \$21.00
- Chicken quesadilla with jalapeno and coriander \$21.00

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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
\$7.50 per person

Sweet Selection - Chefs' choice
Assorted hand made cookies, tarts, squares and pastries
\$4.50 per person

Dessert Buffet
A selection of European style cakes and pastries with fresh fruit
\$8.50 per person

Fruit Display
Small \$40.00 (10-15 guests)
Medium \$60.00(15-20 guests)
Large \$80.00 (20-25 guests)

Wedding Cakes

Lemon Curd with Swiss meringue
butter cream frosting

Belgian Chocolate Truffle

Carrot Cake with cream cheese frosting

Strawberry shortcake

Cappuccino Cream

Vanilla Buttercream

Chocolate Fudge

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.



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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- \$30.00 per person includes:
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- \$35.00 per person 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 \$7.00 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

\$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

Prices are subject to room rental fees, applicable taxes and service charge
(Minimum 50 guests or \$150.00 surcharge will apply)

For all your entertainment needs contact S4 Sound Sensation Audio Visual at
bestwesternavinfo@s-4.ca or ask our sales representative for a package.



HOST BAR PRICING

Billing based on consumption.

Bar can be arranged as consumption or with tickets.

Mineral water, Soft Drinks, Juices	\$2.30
Domestic Beer	\$4.50
Imported Beer	\$5.25
Liquor, Liqueurs - 1oz.	\$5.25
HOUSE WINES (Specialty wines available on request)	
Wine by the glass	\$5.50
Wine by the bottle (750ml)	\$27.00
Sparkling wine by the glass	\$6.00
Sparkling wine by the bottle	\$27.00
Wine list available upon request	
COCKTAILS	\$7.00
Alabama Slammer, Black Russian, Classic Vodka Martinis, Gin Martinis, Manhattan, Rob Roy, Rusty Nail, Killer Koolaid, Long Island Ice Tea, Tequila Sunrise, Zombie etc...	
*Other Specialty Cocktails available	
MARTINIS	\$7.00
Chocolate, Cosmopolitan, Crantini, Sour apple, Lychee, Citrus	
PREMIUM LIQUOR 1oz	\$8.00
Belvedere Vodka, Ketel One Vodka , Knob Creek Bourbon, Grand Marnier, Glenlivet Single Malt Scotch, Glenfiddich Single Malt Scotch	
DELUXE LIQUOR 1oz	\$9.95
VSOP Cognac, Lagavulin 16 year old (Availability may vary with special orders or special requests)	

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

Cash Bar

- Liquor \$6.00
- V.S. Cognac \$8.00
- Domestic Beer \$5.25
- House Wine Bottle \$30.00
- Mineral water, Soft drinks, Juice \$2.50
- Liqueurs Available Upon Request
- Imported Beer \$6.00
- Glass \$6.50

Cash Bar taxes are included, gratuities are not.

A minimum consumption of \$350.00 per bar required or a \$25.00 per hour bartender fee will apply. Absolutely no outside alcohol permitted on premises.