

Banquet Packages



2023

Exceptional Events
provided by **Gourmandissimo Catering**
at
Best Western PLUS Orangeville

7 Buena Vista Drive
Orangeville ON L9W 0A2

Catering Manager Adriana Roche: DIRECT 647-233-8471
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Hotel Sales: 519-941-3311 Fax: 519-941-3211 Reservations 1-866-216-1988

www.bestwesternorangeville.com www.gourmandissimo.com



Exceptional Events

Your most memorable events unfold when you can focus on enjoying your moment, when your every need is warmly taken care of. Be our guest.

Our Commitment

Impress your guests by hosting your next 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 tailored packages. Along with the Best Western Orangeville Inn & Suites we take pride in the ability to make your event one that your guests will remember fondly.

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.

Children's Meals

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

Payment Procedure

Contract becomes valid when returned with signature and room deposit. Once the room is secured Gourmandissimo will be happy to accommodate all your catering needs.
Final guest count is to be received **14 DAYS PRIOR TO EVENT DATE**. If more guests than originally stated are served, the client will be billed for the actual amount.

Direct billing may be set up with our Sales Department; otherwise full payment is due 3 days prior to your event. A 25% deposit is required once a catering menu is confirmed. Any additional billing including any increases in guests, meal and or bar charges will be processed on the credit card used for guarantee.

SOCAN & ReSound Charges will automatically be added to your Room Rental based on the following:

1-100 guests no dancing - \$29.81 With Dancing - \$59.64
101-300 guests no dancing - \$42.86 With Dancing - \$85.80

Cancellation Policy

Cancellation Policy: Due to the proximity of the execution of this agreement and the actual event date, in the event of cancellation the convener is responsible for payment in full of all charges in accordance with:
Cancellation less than 30 days prior to function-100% of estimated costs.
Cancellation 31-60 days prior to function - 75% of estimated costs.
Cancellation 60-90 days prior to function-50% owed
90 days prior; the amount of the initial deposit.

AV Equipment

If you require a screen, podium or projector please discuss this with a Best Western Representative.

Best Western PLUS Orangeville Inn & Suites
7 Buena Vista Drive Orangeville ON L9W 0A2

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

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Buffet Menu

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

Assorted bread and butter

Hot Entrées

Choice of 2 mains

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

Lemon & thyme roasted chicken (room temperature or hot)

Oven roasted chicken breast supreme with forest mushrooms, red peppers & chorizo au jus

Herb crusted salmon filet served with a citrus aioli or corn salsa

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

Beef tenderloin bordelaise sauce (add \$8.00)

Roasted prime rib (boneless) au jus, horseradish & mustard (add \$6.00)

Sides & Salads Choose 4 total

Sides

Medley of seasonal vegetables tossed in xv olive oil

Ratatouille style grilled vegetables

Green beans amandine - Asparagus (seasonal)

Roasted Yukon gold potatoes with herbs and sea salt

Garlic scented scalloped potato - Wild & brown rice pilaf

Roasted root vegetables with grain mustard

Cheese tortellini in a rose sauce - Penne alla vodka

Penne with grilled vegetables in a pesto sauce

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

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

Caesar Salad with a baked garlic dressing

Quinoa with roasted root vegetables, shaved fennel and arugula

Beet and leek salad with pommery mustard dressing

Mediterranean Orzo Pasta Salad with pine nuts, capers, basil oil

Chunky Cucumber, tomato and Romaine Salad with crumbled feta and black olive vinaigrette

Roasted new potato & red pepper tossed in a pommery mustard dressing

Traditional Potato Salad

Couscous Salad with roasted vegetables sundried tomato & chickpea

Corn & Black Bean Salad with coriander in a lime dressing

Dessert

Individual sweet trays garnished with fresh fruit to be delivered to each guest table

OR Cupcake Tower

OR Celebration Cake Add \$2.00

Coffee and Tea Station

\$48.00 per person

\$58.00 per person with passed hors d'oeuvres

Price includes standard white or black 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)

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-Choose 1

- Summer Salad: Mixed greens with toasted almonds and strawberries in a champagne dressing
- Garden salad with tomato, carrot ribbons, and cucumber tossed in a farragon dressing
- Fall Salad: Mixed greens with dried cranberries, pumpkin seeds, goat cheese, cider dressing
- Romaine hearts drizzled with a baked garlic dressing topped with bacon, croutons and shave parmesan
- Antipasto Plate: Prosciutto melone, Tomato Caprese, Grilled vegetables, marinated olives (Add \$5.)
- Curry butternut squash soup with spiced crouton
- Wild mushroom soup with sherry & thyme
- 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 -choice of sauce; rose, tomato basil, arrabiata, pesto, alfredo

Choice of second appetizer \$10.00-12.00pp

Main Course

- Oven roasted turkey breast with a sage, apple bread stuffing pan jus, cranberry sauce \$50.00
- Horseradish and mustard crusted strip loin au jus \$50.00
- Horseradish and mustard crusted slow roasted prime rib au jus \$58.00
- Beef tenderloin bordelaise sauce (peppercorn cream sauce) \$60.00
- Chicken Parmigiana \$48.00
- Rosemary, sea salt and lemon roasted chicken breast supreme with natural jus \$50.00
- Capon breast with a sun-dried tomato, spinach and asiago filling in a baked garlic jus \$52.00
- Baked Salmon in a dill chardonnay cream sauce \$52.00
- Filo wrapped halibut filet with citrus beurre blanc \$55.00
- Shrimp & Scallop in a white wine garlic cream sauce \$55.00
- Provençale herb crusted rack of lamb with baked garlic jus \$65.00
- Vegetarian grilled Portobello mushroom steaks with roasted peppers and broiled goat cheese \$48.00
- Thai vegetable coconut curry \$48.00

Give your guests the option of 2 entrees add \$5.00pp

Final Guests count meal choices and seating arrangement must be received 2 weeks prior

Dessert

- Individual sweet trays garnished with fresh fruit delivered to each guest table
- Choice of celebration cake served for dessert (add \$2.00)
- Profiteroles with Belgian chocolate ganache and toasted almonds
- Individual dessert in a jar, Cheesecake, Chocolate truffle, Strawberry trifle, Apple crumble
- Belgium Chocolate truffle tranche with raspberry coulis
- Crème caramel garnished with fruit
- Choose a duo dessert for an additional \$4.00pp*

Price includes black linens, 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.

Cold

Herbed goat cheese and red pepper crêpe spirals
 California Rolls

Crostini w. Stilton cheese, pecans and caramelized pear
 Peppered Roast beef with horseradish mayo on baguette
 Mini redskin potato w/herbed cream cheese & smoked fish
 Cajun chicken on mini pita with peach pepper chutney
 Pork tenderloin on mini pita with caramelized onion
 Soft shell spring rolls with Thai dipping sauce
 Cherry tomato and bocconcini skewer with sweet basil oil
 Spicy mango, chicken Thai salad in wonton cups

\$27.00 per dozen

Smoked salmon on sweet potato rosti with dill sour cream
Tiger shrimp cocktail, tangy horseradish "ketchup" Assorted Tea Sandwiches

cucumber cream cheese, chicken salad, egg & chive,
 smoked salmon & cream cheese, ham & mustard butter

\$36.00 per dozen

Tiger shrimp cocktail

Seared tuna tataki with ponzu dipping sauce

\$42.00 per dozen



Hot

Corn and jalapeno fritter with tequila lime mayo
 Spicy Vegetarian Samosa

Wild mushroom filo strudel with baked garlic and herbs
 Swedish meatballs, OR Sausage Rolls
 Risotto patties with tomato basil dip

\$24.00 per dozen

Aged cheddar mac & cheese croquettes
 Old cheddar crostini melts
 Spicy pork spring rolls
 Mushroom croustade

Chicken quesadilla with jalapeno and coriander
 Chicken peanut sate, OR Black pepper beef sate
 Filo bundles with brie and cranberry chutney
 Assorted mini quiche

Spanakopita (filo pastry with spinach and feta)
 Grilled Italian bread topped with prosciutto and asiago

\$27.00 per dozen

Moroccan lamb skewers with cilantro chili paste
 Mini crab cakes with sundried tomato aioli

Jumbo coconut shrimp lollipop Thai dipping sauce
 Frites served in cones with aioli
 Sliders; Beef, Chicken, Pulled pork

\$42.00 per dozen

Don't know what to choose?

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

Perfect start to our buffet or sit down packages.

\$10.00 per person (4 pieces per person)

\$19.00+ per person (as a casual cocktail party offering)

Cheese Board

A selection of hard and soft cheeses
 garnished with crackers, crisps dried fruit and nuts
 Small \$80.00 (10-20 guests) Med \$110.00 (20-30 guests)
 Large \$150.00 (30-45 guests)

Smoked Salmon Board

Garnished with thinly sliced onion, capers, dill
 sour cream, lemon and honey grain bread
 \$150.00 Serves 30 Guests

Charcuterie Board

A selection of artisanal cured meats, cornichons & sliced baguette
 Small \$80.00 (10-20 guests) Med \$110.00 (20-30 guests)
 Large \$150.00 (30-45 guests)

Platters

Crudités

Market fresh vegetables
 with hummus and roasted pepper dips
 Small \$60.00 (10-20 guests)
 Med \$80.00 (20-30 guests)
 Large \$100.00 (30-45 guests)

Shrimp Cocktail

Succulent chilled tiger shrimp
 served with cocktail sauce
 \$150.00 50 Pieces

Bruschetta Platter

Market fresh diced tomato,
 garlic, XV olive oil (feta if requested)
 Med \$55.00 (15-20 guests) Large \$85.00 (25-30 guests)

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 are some of the food stations that we offer. Food stations allow your guests to mix and mingle while enjoying a variety of foods.

We recommend having at least 3 stations.

Deli Station

Smoked turkey breast, Montreal smoked meat and black forest ham, sliced havarti cheese, mini rolls
Mustards, mayonnaise, pickles and olives,
\$12.00 per person

Salad Bar

Displayed in individual bowls; Mixed Greens, shaved carrots, sliced almonds, fried noodles, sliced tomatoes and cucumbers, diced ham, cheese, onions and croutons.

Your choice of 2 dressings

Accompanied by a Potato salad and a Quinoa with fennel and light curry vinaigrette or a Mediterranean pasta salad
\$ 12.50 per person



Have a theme?

We would be delighted to incorporate a station to suit your theme or ethnic background.

Be it a Tapas night, Moroccan or Cajun...
Our chef will create a menu just for you!

Antipasto Station

Prosciutto, Bruschetta,
Grilled eggplant, red pepper, zucchini, onions
Marinated mushrooms and olives
Grilled Italian sausage, Provolone cheese,
Crusty Italian Bread
\$12.00 per person

Carving Station

Choice of 2 meats to be carved in front of your guests - hot or cold.

Beef strip loin

Maple Baked Ham

Cedar plank Salmon

Cajun Turkey breast

Tuscan Chicken breast

Includes fresh rolls with butter and condiments
\$24.50 per person

Pasta Station

Let your guests choose what sauce and toppings they prefer and have their pasta prepared right in front of their eyes!

Tomato Basil Alfredo

Rosé Pesto

Includes; vegetables, mushrooms, chicken, seafood, sundried tomato, parmesan.
\$ 13.50 per person stand alone, or \$25.00 with a chef

Crêpes Station

Freshly made crêpes with your choice of toppings; Suzette, strawberries, chocolate ganache, whipped cream
\$9.50 per person

Please note that some of the food stations are self contained, while others require additional staff.

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

Sweet Selection – Chefs' choice

Assorted house made cookies, tarts, squares and pastries
\$5.50 per person

Coffee & Tea Station \$5.50 per person

Dessert Buffet

A selection of European style cakes and pastries with fresh fruit
\$9.50 per person

Pie Bar

A variety of homemade pies which may include:
Lemon meringue, Apple pie, Peach berry crumble, butter tarts, pecan pies
\$7.50 per person

Fruit Display

Fresh cut fruits arranged on a platter
Small \$80.00 (10-20 guests)
Medium \$100.00 (15-25 guests)
Large \$125.00 (20-35 guests)

Specialty Cakes

Lemon Curd with Swiss meringue butter cream frosting
Belgian Chocolate Truffle
Carrot Cake with cream cheese frosting
Strawberry shortcake
Cappuccino Cream
White Chocolate Lemon Cream
Raspberry Chocolate Truffle
Cupcakes also available \$4.00

8" Round (Serves 6-10)	\$45.00
10" Round (Serves 12-16)	\$65.00
12" Round (Serves 20-30)	\$100.00
14" or ½ slab (Serves 35-60)	\$140.00

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.

Cutting charge for cakes brought in \$1.50 per guest.

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

\$42.00 per person includes:

- 2 Bottles of 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

\$48.00 per person includes:

- 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 \$10.00 per person per hour
- Add Premium liquor (i.e. Tequila, Bailey's Kahlua) to bar, \$5.00 per person
- Champagne toast add \$6.00 per person
- Cognac on the Bar add \$8.00 per person (or on consumption)
- Martinis add \$9.00 per person

Under 50 Persons a \$150.00 onetime 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) - \$45.00

Alcoholic Punch (serves 30 guests) - \$90.00

All bar packages must be accompanied by a food order.

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

Our bartenders are Smart Serve Certified and will require proof of ID for alcohol service.

Our staff have the right to discontinue service if patrons are unruly and over-intoxicated.

The AGCO does not allow any outside alcohol permitted on premises. Failure to adhere to these rules will result in the bar being closed down.



Host Bar Pricing

Billing based on consumption.

Bar can be arranged as consumption or with tickets.

Mineral water, Soft Drinks, Juices	\$ 2.50
Domestic Beer	\$ 6.00
Imported Beer	\$ 7.00
Liquor, Liqueurs - 1oz.	\$ 7.00

HOUSE WINES

Wine by the glass (6 oz.)	\$ 7.50 Upgrade \$9.00 +
Wine by the bottle (750ml)	\$ 30.00 Upgrade \$38.00 +
Sparkling wine by the glass (4 oz.)	\$ 7.50
Sparkling wine by the bottle (750 ml)	\$ 32.00

(Specialty wines available on request, surcharge will apply accordingly)

COCKTAILS 1 oz. \$ 9.50

Alabama Slammer, Black Russian, Classic Vodka Martinis, Gin Martinis, Manhattan, Rob Roy, Rusty Nail, Killer Kool-Aid, Long Island Iced Tea, Tequila Sunrise, Zombie etc...

*Other Specialty Cocktails available

MARTINIS 1.5 oz. \$ 12.00

Chocolate, Cosmopolitan, Crantini, Sour apple, Lychee, Citrus

PREMIUM LIQUOR 1oz \$ 12.00

Belvedere Vodka, Ketel One Vodka, Knob Creek Bourbon, Grand Marnier, Glenlivet Single Malt Scotch, Glenfiddich Single Malt Scotch

DELUXE LIQUOR 1oz \$ 18.00

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

Domestic Beer	\$ 7.00
Imported Beer	\$ 8.00
Mixed Drinks 1oz.	\$ 8.00
House Wine	Bottle \$34.00 6oz.Glass \$ 8.00
Imported	Bottle \$42.00 6oz Glass \$ 10.25 +
Mineral water, Soft drinks, Juice	\$ 2.75
V.S. Cognac	\$9.50

Liqueurs Available Upon Request

Cash Bar taxes are included, gratuities are not.

A \$100.00 Cash bar set up fee and a \$200.00 bartender fee is applied to all cash bars.

Absolutely NO outside alcohol permitted on premises.

The AGCO does not allow any outside alcohol permitted on premises. Failure to adhere to these rules will result in the bar being closed down.

Extras/Decor

Risers for Head table or band, 4'x8' section, seats 2	\$75.00ea
Backdrop behind Head table: plain white with up-lighting	\$450.00
Black	\$350.00
White, Black or Ivory Brocade Chair covers: sash attached with coloured sash	\$6.00ea Add \$2.00ea from \$7.00ea
Upgraded Chair covers	
Coloured Napkins	\$1.00ea
Specialty Napkins	\$1.75ea
Coloured overlays	\$10.00ea
Satin overlays	\$20.00ea
Pintuck overlays	\$22.00ea
Runners	\$10.00-\$15.00ea
Gold cutlery	approx. \$3.00/per person
Square mirrors for table centerpiece:	\$3.00ea
Vases with black and white accents, with feathers on top	\$30.00ea
Gold tall vase with white rose ball & matching gold votives*	\$35.00ea
Empty short vase*	\$4.00ea
Empty Medium vase*	\$5.00ea
Empty Tall vase*	\$6.00ea
3 Vases with candles & greenery accents*	\$30.00ea
72" round tables, seats 10-12 guests	\$45.00ea
Fresh cut flowers for guest tables	starting at \$40.00/table
Accent Lighting	From \$50.00ea
AV and extra décor quoted on requirements.	

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