



Meeting & Conference Package



Stylish Meetings

provided by **Gourmandissimo Catering**
at

Best Western PLUS Orangeville Inn & Suites

7 Buena Vista Drive
Orangeville ON L9W 0A2

Catering Manager Adriana Roche: DIRECT 647-233-8471
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www.bestwesternorangeville.com www.gourmandissimo.com



Meet in Style

Our Commitment

Impress your guests by hosting your next convention, banquet, seminar or meeting 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 meeting one that will leave a positive impression on your clients.

Menus

We have done our best to suggest popular menus that are sure to please clients and associates alike! If there is an item that you would like to add, that is not in this package, please let us know and we will be more than happy to customize a menu for you!

All dishware, glassware, silverware and buffet linens included. If requested table linens are extra. All food must be provided by Gourmandissimo Catering & Fine Food.

Corporate Dinners

Whether staff or client appreciation, supplier recognition or fundraiser, we are happy to be able to provide you with food and atmosphere that will both satisfy and impress.

Ask for our banquet packages.

Cocktail Parties

Looking for the perfect networking experience? Cocktail parties provide a relaxed environment away from the office and encourage your guests to mix and mingle with people perhaps they would not normally see at the office! Ask for our banquet packages.

Bar

We are a fully licensed establishment. Please ask for our banquet packages for rates.

Payment Procedures

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 minimum **7 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. Any additional billing including any increases in guests, meal and or bar charges will be processed on the credit card used for guarantee.

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.

Room Rates

Host your next convention at the Best Western Orangeville Inn & Suites and avail the convention rates. Tastefully appointed guest rooms feature either one king bed or two queen beds with standard kitchenette, complete with a host of amenities including complimentary use of Wi-Fi internet connections. Unwind in the toasty steam room, take a dip in the salt water pool/whirlpool and have a quick workout in our fitness room.

AV Equipment

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



Breakfast Meetings

Breakfast meetings are a great way to start off the day! Conveniently set up in your meeting room or foyer. All breakfasts include a 10:30am coffee refresh. Choose one of our pre-set menus or contact one of our catering managers to build your own breakfast!

Breakfast Menus

The Broadway

Continental Breakfast
Freshly baked breakfast breads
Which may include; Butter croissant, Danish
Fresh scones, muffins
Gluten free option on request
Whole fresh fruit
Orange and cranberry juice
Coffee and tea
Decaf upon request

\$8.50 per person

With fresh cut fruit
Add \$3.75 per person

The Credit Valley

Assorted bagels
Cream cheese
Basket of muffins and croissants
Whole fresh fruit
Fruit preserves and sweet butter
Orange and cranberry juice
Coffee and tea
Decaf upon request

\$10.50 per person

Add sliced Norwegian smoked salmon
With capers and shaved Bermuda onion
\$5.50 per person

With fresh cut fruit
Add \$3.50 per person

The Mill Street

Scrambled eggs
Bacon and breakfast sausage
Yukon gold breakfast potato
Breakfast breads
Whole fresh and cut fruit platters
Fruit preserves and sweet butter
Orange and cranberry juice
Coffee and tea
Decaf upon request

\$15.95 per person

With bagels and cream cheese
Add \$2.75 per person

The Buena Vista

Yoghurt with crunchy house made granola
Pitchers of 2% milk
Seasonal fruit salad
Sliced breakfast breads with sweet butter
Whole fresh fruit
Orange and cranberry juice
Coffee and tea
Decaf upon request

\$12.75 per person

Add cheddar, brie and havarti
With baguette
\$3.75 per person

Add pitchers of fruit smoothies
\$25.00 per pitcher

Only need coffee? We can have coffee, hot water with tea selection and filtered water set out in your room awaiting your arrival. 10:30am coffee - 1 refresh included. \$4.95 per guest



All Day Executive Package

On Arrival: Continental Breakfast
Assortment of Freshly Baked Breakfast Pastries
Whole fresh fruit, Coffee, Tea and Juice, Decaf upon request
Mid-morning: Refresh of Coffee and Tea
Lunch: Buffet choices
Mid-Afternoon Coffee Refresh and Whole Fruit
With choice of Snack
Freshly baked cookies OR Ice cream OR Granola bars
\$37.50 per person

All Day Corporate Package

On Arrival: Continental Breakfast
Assortment of Freshly Baked Breakfast Pastries
Gluten free option, Whole fresh fruit,
Coffee, Tea and Juice, Decaf upon request
Mid-morning: Refresh of Coffee and Tea
Lunch: Buffet choices
\$29.50 per person

Overnight Executive Package: Morning Coffee station in your meeting room, choice of lunch and afternoon break service **\$30.00 per person (No afternoon break service \$23.50 per person).**

Lunch Buffet Menus

All lunches include:

Chef's daily Soup and Salad
Choice of Main Selection
Assorted hand made sweets for dessert
Coffee, Tea, Assorted soft drinks & Juice

Option A

Build Your Own Sandwich

Meat platter with: Sliced roast beef, Cajun rubbed turkey breast, Cheese slices
Bowl of egg salad or Tuna salad
Kaiser rolls, Ciabatta buns, Tortilla wraps
(Gluten free breads available on request)
Sliced tomatoes, pickles and lettuce
Mustard, mayonnaise, horse radish and butter

Option B

Chicken Cacciatore (gluten free)

with mushrooms in a white wine tomato sauce
Rice pilaf
Mixed seasonal vegetable medley
Bread and butter

Option C

Prepared sandwich platters (1.5 per guest)

Which may include:
Rosemary grilled turkey breast with sundried tomato aioli
Pepper Crusted roast beef with horseradish mayo
Grilled vegetables with black olive tapenade and goat cheese
Black forest ham and Swiss cheese
Egg Salad Wrap or Tuna Salad Wrap
(gluten free sandwiches available on request)

Option D

Meat Lasagne

(Vegetarian lasagne if preferred)
Grilled and marinated vegetables drizzled with balsamic reduction
Garlic bread

Option E

Chicken Parmesan

Penne in a tomato basil sauce
Mixed vegetable medley
Bread & butter

Option F

Thai coconut chicken curry (gluten free)

(Thai coconut vegan option available)
With assorted Asian vegetables
Steamed basmati rice

Note: Minimum 12 guests required or a surcharge of \$50.00 will be applied. All prices are subject to room rental fees, applicable taxes and 15% service charge.

Please let us know of any allergies or dietary requests prior to your arrival. Speak to one of our catering representatives to customize your next corporate function.



WORKING LUNCH

When you want to appeal to a large group of busy associates with a time crunch...
Serve them lunch and a seminar to appeal to their busy schedules.
Conveniently served to each table of 6 or 8

Platter of premade Sandwiches
Platter of crudité's with hummus dip
Chef's choice house made sweets garnished with fresh fruit
Pitcher of filtered water
Coffee and Tea station
\$18.50 per person
Add Pop \$1.95 per person



BAGGED LUNCH

Take your group outside or finish off the meeting with lunch to go!

Bagged lunches consist of 1 sandwich, 1 salad
Sweet treat, grape cluster, 1 bottle of spring water
Disposable fork & napkin
Choose 1 each from;

Sandwiches; Rosemary grilled turkey breast with provolone, sundried tomato tapenade on grain bread
Pepper crusted roast beef with horseradish mayo on a kaiser
Vegan: Grilled vegetable and hummus wrap
Gluten Free available on request

Salads; Quinoa salad with roasted root vegetables and baby spinach in a tarragon dressing GF
Roasted potato salad in a pommery mustard dressing with roasted red pepper GF
Mediterranean pasta salad

\$18.50 per person

**Can't make it to The Best Western Orangeville Inn & Suites,
call ahead for delivery!**

Contact our catering manager Adriana Roche Directly 647-233-8471
adriana@gourmandissimo.com

All prices are subject to room rental fees, applicable taxes and 15% service charge.
Note: **Minimum 12 guests required or a surcharge of \$50.00 will be applied.**

Platter Menu

Cheese Board

A selection of hard and soft cheeses
garnished with crackers, crisps dried fruit and nuts
Small \$75.00 (10-20 guests)
Med \$100.00 (20-30 guests)
Large \$135.00 (30-45 guests)

Charcuterie Board

Artisanal sliced meats with sliced baguette
Small \$75.00 (10-20 guests)
Med \$100.00 (20-30 guests)
Large \$135.00 (30-45 guests)

Crudités

Market fresh vegetables
with hummus and roasted pepper dips
Small \$50.00 (10-20 guests)
Med \$70.00 (20-30 guests)
Large \$90.00 (30-45 guests)

Cookies

Large chocolate chunk and Oatmeal raisin cookies
\$18.00/dozen

Sweet Selection – Chefs' choice

3 pieces per person
Assorted handmade cookies, tarts, squares and pastries
Gluten free options available
\$5.00 per person

Fruit Display

Small \$55.00 (10-15 guests)
Medium \$80.00 (15-20 guests)
Large \$100.00 (20-30 guests)

Assorted Tea Sandwiches

Smoked salmon cream cheese, Egg & chive
Roast Turkey & wine jelly,
Cucumber dill cream cheese
Goat cheese & roasted red pepper,
Sesame crusted chicken salad
Lemon crab salad,
Savoury scone with maple glazed ham & mustard butter,
Asparagus cream cheese rollups
\$24.00/dozen



All prices are subject to room rental fees, applicable taxes and 15% service charge.
Please let us know if you require table linens.



CONFERENCE BREAKS

Conveniently set up in your meeting room or foyer.

Coffee Break

Fresh brewed coffee, hot water with tea selection - decaf upon request
Filtered water, includes 1 refresh
\$4.95 per person

Complete Coffee Break

Fresh brewed coffee, hot water with tea selection - decaf upon request
Filtered water, assorted juice and soft drinks
With a choice of:

- A. House made Belgian chocolate chunk cookies and oatmeal raisin cookies
 - B. Yoghurt & granola bars
 - C. Fresh fruit & muffins
- \$8.50 per person

Soft Beverage Break

Bottled waters, soft drinks, juices
\$4.50 per person

Additional à La Carte Items

Selection of fresh baked jumbo cookies	\$18.00 dozen
Selection of House made sweet loaves	\$7.95 loaf
Whole fresh fruit	\$1.75 person
Fresh cut fruit with honey yoghurt dip	\$3.95 person
Trail Mix in cello bags	\$4.50 person
Power bars	\$2.50 each
Granola bars	\$2.00 each
Yoghurt	\$2.00 each
Decadent squares	\$2.25 each
Popcorn in cello bags	\$2.75 person
Potato chips in cello bags	\$2.75 person
Ice cream bars	\$2.75 each
Chocolate Truffles & chocolate dipped strawberries	\$21.00 dozen
Bottled water (on consumption)	\$1.95 each
Soft drinks (cans)	\$1.95 each
Juice (300 ml bottle)	\$2.25 each
Mineral water – small	\$2.75 each
Organic Hot chocolate	\$2.75 each
Assorted chilled juice jug	\$14.00 each

**Remember our catering team would be pleased to design a menu that will suit your unique tastes and budget.
Custom menus can be created to suit themes, ethnic, allergy and other preferences.**

We thank you for perusing our menus and look forward to the opportunity of working with you.

Contact our catering manager Adriana Roche Directly 647-233-8471
adriana@gourmandissimo.com



Inquiry check list. Please fill out the following and our catering department will follow up with a quote, or please provide info in an email to info@gourmandissimo.com

Company Name:	
Billing Address:	
Contact:	
Contact telephone & email	
Date of Event:	
Guest Count:	
Time:	
Meeting Room Space reserved:	
Set Up required	
Itinerary: Guest Arrival-Breakfast Time & meal option	
AM Break Refresh	
Lunch Service Time & meal option	
PM Break Time & break option	
Dietary Requests	
Special Notes	
Evening Options: Cocktail Service	
Dinner Service	
Bar Service	