



2024 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
adriana@gourmandissimo.com

Hotel Sales and Meeting Room Bookings: 519-941-3311 ext. 803 pauline.gast@sunraygroup.ca
Reservations 519-941-3311-1-866-216-1988

www.bestwestern.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 through Best Western, Gourmandissimo will be happy to accommodate all your catering needs.

Final guest count is to be received minimum **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.

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. In the event either party is unable to perform its obligations under the terms of this Agreement because of acts of God, pandemic (including COVID 19), acts of war or terrorism and strikes, the retainer fee will remain non-refundable but can be transferred to a postponed date or will be kept on file as a credit note for 1 year.

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, Cinnamon buns, Fresh scones, muffins
 Gluten free option on request-add \$2
 Whole fresh fruit
 Orange and cranberry juice
 Coffee and tea
 Decaf upon request

\$13.50 per person

With fresh cut fruit
 Add \$4.00 per person

The Credit Valley

Assorted bagels
 Cream cheese
 Freshly baked breakfast breads
 Which may include; Butter croissant, Danish, Cinnamon buns, Fresh scones, muffins
 Gluten free option on request-add \$2
 Whole fresh fruit
 Fruit preserves and sweet butter
 Orange and cranberry juice
 Coffee and tea
 Decaf upon request

\$17.50 per person

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

The Mill Street

Scrambled eggs
 Bacon and breakfast sausage
 Yukon gold breakfast potato
 Freshly baked breakfast breads
 Which may include; Butter croissant, Danish, Cinnamon buns, Fresh scones, muffins
 Gluten free option on request-add \$2
 Whole fresh and cut fruit platters
 Fruit preserves and sweet butter
 Orange and cranberry juice
 Coffee and tea
 Decaf upon request

\$22.50 per person

With bagels and cream cheese
 Add \$4.00 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

\$18.00 per person

Add cheddar, brie and havarti
 With baguette
 \$5.50 per person

Only need coffee? We can have coffee, hot water with tea selection and filtered water set out in your room awaiting your arrival. One 10:30am coffee refresh included. \$5.50 per guest

Menus based on minimum 12 guests, Linens not included. Labour fees added accordingly.

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.

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

\$36.00 per person

Mid-Afternoon Coffee Refresh with choice of Snack

Choose 1-Freshly baked cookies OR Ice cream OR Granola bars ADD \$5.00

Overnight Executive Package: Choice of lunch and afternoon break service **\$33.00 per person**
(No morning or afternoon break service Lunch only **\$29.00 per person**).

Lunch Buffet Menus

All lunches include:

*Chef Garden Salad

Choice of Main Selection below

Assorted hand made sweets for dessert

Coffee, Tea, Assorted soft drinks

Option A

Build Your Own Sandwich

Meat platter with: Sliced roast beef, Tuscan seasoned 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

**Includes Daily Soup & Garden Salad*

Option B

Prepared sandwich platters (1.5 per guest)

Which may include:

Tuscan seasoned turkey breast with sundried tomato aioli

Pepper Crusted roast beef with horseradish mayo

Grilled vegetables with hummus

Black forest ham and Swiss cheese

Chicken Caesar Wrap

Egg Salad Wrap or Tuna Salad Wrap

(gluten free sandwiches available on request)

**Includes Daily Soup & Garden Salad*

Option C

Chicken Cacciatore (gluten free)

with mushrooms in a white wine tomato sauce

Rice pilaf

Mixed seasonal vegetable medley

Bread and butter

Option D

Meat Lasagna

(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 jasmine rice

Option G

Marinated Chicken Souvlaki (gluten free)

braised potatoes, Greek salad, Tzatziki & Pita

Note: Minimum 12 guests required or a surcharge of \$60.00 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.

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 or put out on a buffet table.

- Platter of premade Sandwiches (1 per person)
- Platter of crudités with hummus dip
 (OR Garden Salad at Buffet)
- Chef's choice house made sweets garnished with fresh fruit

\$19.50 per person

Add Pop or bottled water \$2.50 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 and grape cluster
- 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 add \$2.00

- Salads;** Quinoa salad with roasted root vegetables and baby spinach in a tarragon dressing GF, Vegan
- OR
- Garden Salad in a tarragon dressing GF, Vegan

\$21.50 per person

Add Pop or bottled water \$2.50 per person

BUDDHA BOWLS

- Individual self-contained disposable bowls on the healthy side.
- Quinoa & lentil pilaf topped with a variety of fresh vegetables GF
- Choose from; Chicken, Salmon or Tofu. Tahini or miso soy dressing
- Includes: Sweet treat and grape cluster
- Disposable fork & napkin

\$22.50 per person

Add Pop or bottled water \$2.50 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.**
 Also available for delivery with no staff to avoid minimums.

Platter Menu

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)

Charcuterie Board

Artisanal sliced meats with sliced baguette

Small \$90.00 (10-20 guests)

Med \$120.00 (20-30 guests)

Large \$160.00 (30-45 guests)

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)

Cookies

Large chocolate chunk and Oatmeal raisin cookies

\$24.00/dozen

Sweet Selection – Chefs' choice 3 pieces per person

Assorted handmade cookies, tarts, squares and pastries

Gluten free options available Add \$2

\$5.50 per person

Fruit Display

Small \$80.00 (10-20 guests)

Medium \$100.00(15-25 guests)

Large \$125.00 (20-35 guests)

Prepared sandwich platters Which may include:

Rosemary grilled turkey breast with sundried tomato aioli

Pepper Crusted roast beef with horseradish mayo

Grilled vegetables with hummus wrap

Black forest ham and Swiss cheese croissant

Chicken Caesar Wrap

Brie & Caramelized pear on croissants

Egg Salad Wrap or Tuna Salad Wrap

\$10.50-14.00 each

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, Asparagus cream cheese rollups

Savoury scone with maple glazed ham & mustard butter

\$36.00/dozen (Minimum 2 doz. per flavour)



All prices are subject to room rental fees, applicable taxes and 15% service charge.

Staff & linen supplement required for platters, or have it delivered to your room.

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
 \$5.50 per person

Complete Refreshment & 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. Chef's Belgian chocolate chunk cookies & oatmeal raisin cookies
 B. Assorted muffins
 \$11.50 per person
 Add Fresh fruit \$4.00 per person

Soft Beverage Break

Bottled waters, soft drinks, juices
 \$5.50 per person

Additional à La Carte Items

Selection of fresh baked jumbo cookies	\$24.00 dozen
Selection of House made sweet loaves	\$9.50 loaf
Whole fresh fruit	\$3.00 person
Fresh cut fruit	\$5.50 person
Trail Mix in cello bags	\$5.50 person
Power bars	\$3.00 each
Granola bars	\$3.00 each
Yoghurt	\$3.00 each
Decadent squares	\$3.50 each
Popcorn in cello bags	\$3.50 person
Potato chips in cello bags	\$3.50 person
Ice cream bars	\$3.50 each
Chocolate Truffles & chocolate dipped strawberries	\$36.00 dozen
Bottled water (on consumption)	\$2.50 each
Soft drinks (cans)	\$2.50 each
Juice (300 ml bottle)	\$2.50 each
Mineral water – small	\$3.00 each
Hot chocolate	\$3.50 each
Assorted chilled juice jug	\$16.00 each



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	