



AMBASSADOR THEME BREAKS

Ambassador Break

Ambassador Pastries (Croissants, Danish, Muffins), Fresh Fruit Platter, Coffee, Decaffeinated Coffee, and Tea

Substitute **GF** Muffin (additional cost)

Substitute **GF/V** Biscotti (additional cost)

Bagel Break

Assorted Bagels with Chive and Onion, Strawberry, and Plain Cream Cheeses, Coffee, Decaffeinated Coffee, and Tea **V**

Sweet Treat

Ambassador Dainties (New York Slice, Carrot Cake, Brownies, and Butter Tart Slice), Fresh Fruit Platter, Coffee, Decaffeinated Coffee, and Tea

Substitute **GF/VG** Peppermint Nanaimo, Hello Dolly, Walnut Brownie, Caramel Almond Shortbread (additional cost)

Heart Healthy Break

Assorted Yogurts, Fresh Fruit, Granola, Coffee, Decaffeinated Coffee, and Tea **V**

Snack Attack

Potato Chips, Pretzels, Swedish Berries, and Soft Drinks **V**

Chocolate Indulgence

Chocolate Brownies, Chocolate Chip Cookies, Hershey Kisses, 2% and Chocolate Milk **V**

Substitute **GF** Brownie, Double Chocolate Cookie (additional cost)

Chill Down

Ice Cream Bars and Freezies, Soft Drinks, Coffee, Decaffeinated Coffee, and Tea

BEVERAGE SELECTIONS

Individual Serving Sizes

2% Milk 250ml, Chocolate Milk 250ml, Minute Maid Brand Juices 341ml (Orange, Apple, Cranberry, Vegetable Cocktail), Canned Soft Drinks 355ml (Coke, Diet Coke, Ginger Ale, Sprite), Dasani Water 500ml

Coffee, Decaffeinated Coffee, and Tea

Bottles & Carafes

Orange or Apple Juice 1 litre Carafe

Coffee Service

Medium Roast Coffee, Decaffeinated Coffee, and Assorted Tea

100 Cup Service • 50 Cup Service • 20 Cup Service

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PST, GST and Gratuities not included

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AMBASSADOR GENERAL STORE

Snacks

Bakery Fresh Donuts, Coffee Cake, Croissants, Danishes, Jumbo Cookies, Assorted Muffins
Gluten Free Muffins
Gluten Free/Vegan Biscotti
Bagel and Cream Cheese, Brownies
Whole Fruit (Bananas, Apples, Oranges), Granola Bar
Potato Chips, Pretzels, Trail Mix
Chocolate Chewy Nut Bars, Swedish Berries
Ice Cream Bars
Individual Yogurt Cups

PLATTERS AND BREAK-OUT SELECTIONS

Ambassador Pastries

Croissants, Danish, Assorted Muffins with butter and preserves

Ambassador Dainty Platters

New York Slice, Carrot Cake, Brownies, and Butter Tart Slice

Ambassador Gluten Free/Vegan Dainty Platters

Peppermint Nanaimo, Hello Dolly, Walnut Brownie, Caramel Almond Shortbread

Crudités with Dip

Assortment of Seasonal Fresh Vegetables with Dip

GF, VG, LF - Substitute Humus for Dip (additional cost)

Relish and Pickle Display

Stuffed Olives, Pickled Onions, Pickled Beets, Sweet, Dill & Gherkin Pickles **V, VG, GF, LC, LF**

Imported and Domestic Cheese Board

Cheddar, Mozzarella, Pepper Jack, Swiss, Danish Blue, and Brie, garnished with grapes and assorted crackers **V, GF, LC**

Fresh Seasonal Fruit Display

Seasonal Fresh Fruit with Yogurt Sauce **V, GF, LC, LF**

Deli Sandwiches

Traditional deli-style sandwiches with condiments

GF Lettuce wraps available on request

Tea Sandwiches

Elegant open faced, Triple Decker and Pin Wheel Rolled sandwiches (minimum 25 people)

The Social Special

Dill Pickles, Garlic Sausage, Salami, Ham, Rye Bread, White Bread, Cheddar Cheese, Marble Cheese and condiments (minimum 25 people)

Ambassador Pizzas

15" Pizza with choice of two toppings:

Pepperoni • Ham • Pineapple • Spicy Beef • Bacon • Sausage • Green Pepper • Mushroom • Jalapeño
• Onion • Tomato • Olives

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AMBASSADOR PLATED BREAKFAST AND BRUNCH

All choices include Chilled Orange Juice, Coffee, Decaffeinated Coffee, and Tea

Ambassador Breakfast

Scrambled Eggs, Golden Breakfast Potatoes, Two Sausages, Two Slices of Bacon, Croissant, and Fresh Fruit Garniture

GF - Substitute Gunn's **GF** Muffin and Grilled Tomatoes (no sausage or croissant) (additional cost)

V - Substitute Grilled Tomatoes for Meat

The Breakfast Grill

Cinnamon French Toast with Syrup and Butter, Two Sausages, Two Slices of Bacon, and Fresh Fruit Garniture

V - Substitute Fresh Fruit for Meat

Light Breakfast

Fresh Fruit served with a basket of Ambassador Pastries with butter and preserves **V**

Ambassador Quiche

Choice of Quiche Lorraine (Bacon, Green Onion, Cheese) or Quiche Florentine **V** (Spinach, Onion, Cheese). Served with sliced Fresh Fruit or Green Salad with Balsamic Vinaigrette

GF, LC - Substitute crust less Quiche Florentine (no charge)

Vegan Breakfast Hash

Sautéed Mushrooms, Onions, Peppers and Potatoes served with sliced tomatoes, Fresh Fruit Garniture **V, VG, LC, LF**

Ambassador Breakfast Upgrade Selections

Available with purchase of plated meal

Yogurt

Cinnamon French Toast with Syrup (one piece)

Buttermilk Pancakes with Syrup (three pieces)

Bagel with Cream Cheese

Cinnamon Bun

Cold Cereal with Milk

Hot Cereal with Milk

Croissant with Butter

Mimosa (Sparkling Wine and Orange Juice) (6oz glass)

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AMBASSADOR BREAKFAST & BRUNCH BUFFETS

All choices include Chilled Juice Selection, Coffee, Decaffeinated Coffee and Tea
(minimum 25 people)

The Ambassador Continental

Choice of Two Pastries: (Bagels with Cream Cheese, Muffins, Croissants, or Danishes), Seasonal Fresh Fruit, selection of butter and preserves **V**

Ambassador Breakfast Buffet

Scrambled Eggs, Bacon, Sausage, Golden Breakfast Potatoes, and Ambassador Pastries with a selection of butter and preserves

Healthy Heart Breakfast

Seasonal Fresh Fruit, Cold Cereal with Milk, Hot Cereal with Milk, Yogurt, Granola, and assorted toast with a selection of butter and preserves **V, LC**

Ambassador Signature Brunch Buffet

Roasted Leg of Ham Carvery Station, Scrambled Eggs, Mini Quiche, Roasted Breakfast Potatoes with Onions and Peppers, Bacon, Sausage, Ambassador Pastries with butter and preserves, Fresh Fruit Platter, and Ambassador Dainties

SIGNATURE BRUNCH STATIONS AND DISPLAYS

Made to Order Omelet Station

Fillings include: Diced Mushrooms, Onions, Peppers, Tomatoes, Ham, Cheddar and Swiss Cheese
(minimum 25 people)

Deviled Eggs

Traditional Stuffed Eggs garnished with Paprika

Antipasto Platter

Chorizo Sausage, Capicola, Genoa Salami, Prosciutto, Provolone, Grainy Mustard, Dijon Mustard, Queen Olives, Roasted Red Peppers, and Artichoke Hearts. Served with fresh baguettes
(minimum 25 people)

Seafood Display

Arrangement of chilled seafood including poached Salmon, Tiger Prawns, Mussels, Surimi, Oysters, fresh lemons, and specialty sauces (minimum 25 people)

Chocolate Fountain

With fresh Fruit Kabobs and Cream Puffs (minimum 40 people)

Champagne Fountain

(minimum 40 people) plus Champagne

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AMBASSADOR LIGHT LUNCH

All choices include Dessert, Fresh Baked Rolls with butter, Coffee, Decaffeinated Coffee, and Tea

Quiche and Salad

Choice of Quiche Lorraine (Bacon, Green Onion, Cheese) or Quiche Florentine **V** (Spinach, Onion, Cheese) Served with Green Salad with Balsamic Vinaigrette

Substitute Caesar Salad (additional cost)

GF, LC - Substitute crust less Quiche Florentine

Caesar Salad with Charbroiled Roast Garlic Chicken Breast

Crisp Romaine Lettuce, tossed with Caesar Dressing, Herb Croutons and Parmesan Cheese, topped with a Charbroiled Chicken Breast

GF - available on request

Asian Stir-fry

Choice of Chicken or Beef Tenders stir-fried with crisp Asian Vegetables, fresh Ginger, Cilantro, Garlic, Oyster, and Soy Sauce. Served with choice of Noodles or Steamed Rice

V, VG - available on request

Italian Meat or Three Cheese Vegetarian Lasagna

Tender pasta sheets layered with Bolognese Sauce or Primavera Sauce, shredded Three-Cheese Blend and served with Garden Salad with Balsamic Vinaigrette

Substitute Caesar Salad (additional cost)

Home-Style Chili Bread Bowl

Beef and Bean Chili served in a fresh Bread bowl topped with Green Onions, Sour Cream, and shredded Cheese

GF - Substitute Gluten Free Roll for Bread Bowl

AMBASSADOR THREE COURSE PLATED LUNCH

All choices include Soup or Salad, Potato or Rice, Vegetables, Dessert, Fresh Baked Rolls with butter, Coffee, Decaffeinated Coffee and Tea

Grilled Chicken Breast

6 oz. Grilled Breast of Chicken served with a Tomato Bacon Vodka Cream Sauce **GF, LC**

Chicken Parmesan

6 oz. Boneless Chicken Breast lightly breaded and fried golden brown, topped with Tomato Basil Sauce and melted Mozzarella Cheese

Canadian AAA Hot Roast Beef Sandwich

6 oz. Slow-roasted thinly sliced Canadian Beef topped with Pan Gravy and served on Garlic Toast

Fillet of Salmon

Maple and Whole Grain Mustard marinated Fillet of Salmon **GF, LC**

Pasta Primavera

Fettuccini Noodles tossed with fresh Garden Vegetables, Garlic, Spices and Tomatoes. (Omit potato and two vegetable sides.) **V, VG, LF**

GF Penne available on request

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AMBASSADOR PLATED LUNCH SELECTIONS

Soup Selections

Cream of Mushroom **V**, Broccoli and Cheese **V**, Beef Barley, Minestrone **V, LC**,
Butternut Squash with fresh Dill **V**, Clam Chowder, Baba Anne's Borscht, Chicken Noodle,
Tomato Vegetable **V, VG, GF, LC**

Salad Selections

Tossed Garden Salad with Balsamic Vinaigrette **V, VG, GF, LC**; Mixed Greens with Mandarin Oranges,
Sun-Dried Cranberries and Toasted Almonds drizzled with Citrus Vinaigrette **V, VG, GF, LC**,
Spinach Salad with Strawberries, Mozzarella Cheese, Red onions, Cashews and Triple Berry
Vinaigrette **V, GF, LC**

Vegetable Selections

We are pleased to offer our fresh Seasonal Vegetable Medley with all lunch selections

Potato or Rice Selections

Herb Seasoned Oven Roasted Red Potatoes or Citrus Rice

Dessert Selections

Coconut Cream Pie, Classic Carrot Cake or Rich Deep Dutch Chocolate Brownie
*Substitute **GF** - Dreamin' of Strawberries Cake, Dreamin' of Chocolate Cake or Carrot Cake
(additional cost)*

AMBASSADOR CLASSIC LUNCH BUFFETS

(Minimum 25 people)

All choices include one Hot Entrée, and one Meatless Entrée,
Herb Seasoned Oven Roasted Red Potatoes or Citrus Rice, and Seasonal Vegetable Medley
Served with choice of Four Salads, Fresh Crudités with Dip, Fresh Baked Bread with butter,
Seasonal Fresh Fruit Display, Ambassador Dainties, Coffee, Decaffeinated Coffee, and Tea

Salads

Mixed Garden Greens with Three Dressings, Tri-colour Tortellini with Tomatoes, Marinated
Vegetable, Mexican Corn & Pepper, Vegetarian Pasta, Traditional Potato, Mediterranean Quinoa,
Oriental Noodle, Cucumber & Onion, Creamy Caesar, Coleslaw, Lemon Vinaigrette Edamame Salad

Hot Entrées

Chicken Cacciatore, BBQ Chicken, Country Fried Chicken, Roast Beef with Red Wine Sauce, Sweet and
Sour or Swedish Meatballs, Chicken Parmigiana, Salmon Fillets (with Lemon and fresh Dill), Pork Loin
with a Red Wine and fresh Thyme Demi Glaze

Meatless Entrées

Tomato Pasta Primavera, Cheese Manicotti in Tomato Basil Cream Sauce, Vegetarian Cabbage Rolls,
Quiche Florentine, Potato and Cheese Perogies with Fried Onions, Asian Noodles with
Vegetable Stir-fry

Each Additional Hot Item - additional cost

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AMBASSDOR THEME LUNCH BUFFETS

(Minimum 25 people)

All choices include Coffee, Decaffeinated Coffee, and Tea

Traditional Shower Luncheon

Choice of Four Assorted Tea Sandwiches: Turkey with Cranberry Mayonnaise, Smoked Ham and Cheese, Tuna Salad, Egg Salad, Roast Beef and Horseradish Mayonnaise, Cream Cheese and Cucumber, Curried Chicken Salad, Crudités with Dip, Fresh Fruit Platter, Relish Tray, and Ambassador Dainties

Soup and Deli-Style Sandwiches

Choice of Soup, Tossed Salad with Balsamic Vinaigrette, Crudités with Dip and Relish Tray with Assorted Sandwiches and Wraps with choice of Four Fillings: Turkey, Smoked Ham, Tuna, Egg Salad, Vegetarian, Roast Beef or Corned Beef. Served on Panini Rolls, Kaiser Rolls, Tortilla Wraps, Multi Grain and Rye Breads accompanied by assorted condiments, and Ambassador Dainties

Build a Burger

Ambassador Signature Smashed Burger served on a soft Brioche roll accompanied by American Cheddar Cheese slices, shredded Lettuce, sliced ripe Tomato, Onion, and Sliced Dill Pickles. Served with traditional Potato Salad, Coleslaw, condiments (ketchup, mustard, relish), golden brown French Fries, and Ambassador Dainties

Taste of Italy

Garden Salad with assorted dressings, Garlic Bread Sticks, and choice of two pastas tossed with your choice of sauce: Pasta selection of Linguine, Spaghetti, Fettuccine, Penne, Farfalle, or Rotini. Sauce selections: Italian Pesto Primavera, Marinara, Bolognese or Alfredo Sauce. Served with Parmesan Cheese and Crushed Chilies, and Ambassador Dainties

Taste of Asia

Wonton Soup, Tossed Garden Greens with assorted dressings, Oriental Noodle Salad, Fried Rice, Vegetable Stir-fry, Sweet & Sour Pork or Honey Garlic Chicken Balls topped with Sesame Seeds, Ambassador Fresh Baked Bread with butter, and Fortune Cookies

Southwestern Fiesta

Mexican Corn Salad, Mixed Greens topped with fried tortilla strips and a Southwestern Ranch dressing, Soft and Hard Tacos with choice of Chicken or Beef, fresh Cilantro and Lime Rice, traditional Refried Beans, and Tortilla Chips with Salsa, Sour Cream and Guacamole. Served with a Fresh Fruit Platter

Baba Anne's Buffet

Baba Anne's Borscht, Oil and Vinegar Coleslaw, Dill Pickles, Potato and Cheddar Perogies with Caramelized Onions and Bacon, Kielbasa with Sauerkraut, Cabbage Rolls, Buttered Peas and Corn, and Ambassador Fresh Baked Bread with butter, and Apple Crumble

Afternoon Tea

Choice of four Assorted Tea Sandwiches: Turkey with Cranberry Mayonnaise, Smoked Ham and Cheese, Tuna Salad, Egg Salad, Roast Beef and Horseradish Mayonnaise, Cream Cheese and Cucumber, Curried Chicken Salad, fresh Scones with butter, preserves, and Clotted Cream, and a selection of Gourmet Tea, and Ambassador Dainties

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FOUR COURSE AMBASSADOR PLATED DINNERS

All choices include Soup, Salad, Potato or Rice, Two Vegetables, and Dessert
Fresh Baked Rolls with butter, Coffee, Decaffeinated Coffee and Tea

Napa Valley Chicken

Grilled Chicken Supreme topped with Sun-Dried Tomato Pesto Cream, Fire Roasted Peppers, melted aged Cheddar and Mozzarella Cheeses **GF**

Herb Crusted Chicken Breast

Chicken Breast rolled in breading seasoned with a variety of herbs, finished with a Dijon Mustard Cream Sauce

Butter Chicken

Grilled Chicken Supreme topped with traditional Butter Chicken Sauce **GF**

Chicken Kiev

Breaded Chicken Breast stuffed with fresh Herb Butter

Wild Mushroom Chicken Supreme

Grilled Chicken Supreme topped with Sautéed Wild Mushrooms in a Port Wine Sauce **LC**

Traditional Turkey Dinner

Roast Turkey with Sage and Sun-Dried Cranberry Dressing, and Turkey Pan Gravy

Roasted Half Chicken

Half Chicken seasoned with fresh Garden Herbs, oven roasted with Pan Gravy **LC**

Stuffed Loin of Pork

Pork Loin stuffed with Grilled Zucchini, Leek, Mushroom, Roasted Garlic and fresh Cilantro Dressing, finished with a Rosemary Demi Glaze

Lightly Breaded Pickerel Fillets

8 oz. Golden brown tender Pickerel Fillets finished with Lemon Beurre Blanc and fresh Dill

AMBASSADOR SIGNATURE PLATED DINNER SELECTIONS

Strip Loin and Chicken Combination

4 oz. marinated roasted Strip Loin and 4 oz. tender Breast of Chicken topped with Brandy au Jus **GF, LC**

Substitute 4 oz. Fillet of Beef additional cost

Beef Strip Loin

8 oz. of slow roasted Canadian Strip Loin served with Brandy au Jus **GF, LC**

Fillet of Salmon

Maple and Whole Grain Mustard marinated Fillet of Salmon **GF, LC**

Prime Rib of Beef

8 oz. of slow roasted Prime Rib served with Cracked Peppercorn Au Jus and Yorkshire Pudding

Substitute 10 oz. cut additional cost

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FOUR COURSE AMBASSADOR VEGETARIAN DINNERS

All choices include Soup, Salad, Potato or Rice, Two Vegetables, and Dessert
Fresh Baked Rolls with butter, Coffee, Decaffeinated Coffee and Tea

Pasta Primavera

Fettuccini Noodles tossed with fresh Garden Vegetables, Garlic, Spices and Tomatoes. (Omit potato and two vegetable sides) **V, VG, LF**

GF Penne available on request

Vegetable Strudel

Sautéed Vegetables and select spices, enhanced with fresh shredded Apples wrapped in Phyllo Pastry and baked golden brown **V, VG**

Roasted Eggplant Tower

Panko crusted Eggplant with each layer filled with Roasted Vegetables and Mozzarella Cheese Ragout on a bed of Sweet Basil Tomato Sauce \$33.99 **V, LC**

CHILDREN'S DINNERS

Served with Soup, Salad, Dessert, and Beverage
\$17.99 per person; Ages 12 and under

Smashed Cheeseburger

Smashed Cheeseburger with golden brown French Fries

Hot Dog and Fries

Ambassador Hot Dog served with golden brown French Fries

Chicken Tender Platter

Three plump Chicken Tenders lightly breaded and served with golden brown French Fries and Honey Dill Sauce

GF available on request

Kid's Pasta

Penne tossed with Tomato Sauce or Butter & Parmesan Cheese **V**

GF available on request

AMBASSADOR FAMILY-STYLE ADDITIONS

Enhance your plated Dinner with the addition of an Ambassador Home-Style Selection served Family-Style for each table
(minimum 25 people)

Perogies with Fried Onions & Bacon

Meatballs with Mushroom Sauce

Cabbage Rolls with Tomato Sauce **V, GF**

Three Cheese Manicotti (additional cost) **V**

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AMBASSADOR PLATED DINNER SELECTIONS

Soup Selections

Cream of Mushroom **V**, Broccoli and Cheese **V**, Beef Barley, Minestrone **V, LC**,
Butternut Squash with fresh Dill **V**, Clam Chowder, Baba Anne's Borscht, Chicken Noodle,
Tomato Vegetable **V, VG, GF, LC, LF**

Salad Selections

Creamy Caesar; Tossed Garden Salad with Balsamic Vinaigrette **V, VG, GF, LC, LF**, Mixed Greens with
Mandarin Oranges, Sun-Dried Cranberries & Toasted Almonds drizzled with Citrus Vinaigrette **V, VG,**
GF, LC, Spinach Salad with Strawberries, Mozzarella Cheese, Red Onions, Cashews & Triple Berry
Vinaigrette **V, GF, LC**, Coleslaw **V, GF, LC**, Traditional Potato **V, GF**

Upgrade Second Course Selections

Watermelon Salad - fresh Watermelon and Basil, topped with Balsamic Vinegar, Feta Cheese and
Cashews, add \$5 **V, GF, LC**

Parmesan Bowl Caesar Salad - Grainy Dijon Garlic Caesar Salad in a Parmesan Cheese Bowl topped
with a fresh lemon wedge, additional cost

Red Wine and Poached Pear with Blue Cheese Salad - Poached Pear in Red Wine with a
Spinach Salad drizzled with a Pear Reduction, finished with Blue Cheese and Candied Walnuts,
additional cost **V, GF, LC**

Vegetable Selections

Snap Peas, Orange and Honey Glazed Carrots, Garlic Buttered Broccoli Florets, Cauliflower Florets
with Lemon Pepper, Seasonal Vegetable Medley, Niagara Mixed Vegetables, Fresh Asparagus,
Cauliflower Au Gratin

VG, GF available on request

Potato and Rice Selections

Citrus Rice **V, GF, LF**, Oven Roasted Twin Chateau Potato **V**, Boiled Parsley Red Small Potato **V, GF**,
Red Skin Garlic Mashed Potato **V**, Scalloped Potato, Mashed Sweet Potato **V**, Stuffed Baked Potato
(additional cost), Baked Potato with Bacon, Chives and Sour Cream (additional cost)

Dessert Selections

Red Velvet Cake, French Cream Cheesecake (Amaretto, Blueberry, Strawberry), Chocolate Tiger
Cake, Tiramisu Cake, Double Chocolate Mousse in a Gourmet Chocolate Cup **GF**, Deluxe Fruit Plate **V,**
VG, GF, LF, Apple Pie, Pumpkin Pie, Chocolate Brownie, Strawberry Rhubarb Pie, Apple Crumble
*Substitute **GF** - Dreamin' of Strawberries Cake, Dreamin' of Chocolate Cake or Carrot Cake*
(additional cost)

Ambassador Signature Upgrades

Chicken Almondine - Golden brown almond breaded Chicken Strips resting on a tangy
Blueberry Sauce

Jumbo Shrimp - a fried golden Jumbo Shrimp stuffed with a Seafood Cream Cheese blend, finished
with Sweet Chili Sauce and sautéed Leeks

Seafood Atlantis - Tiger Prawns, Sea Scallops and Mussels served over a Pernod Saffron Cream Sauce
finished with fresh Cilantro

Chocolate Covered Strawberry Ice Cream- served resting in a pool of Chai Tea Anglaise finished with
fresh Strawberries, Blueberries and Mint **GF**

Baked Alaska - Cake and Ice Cream covered with Baked Meringue finished with fresh Berries

Citrus Sorbet - served in a half Lemon garnished with fresh Mint **VG, GF, LF**

Citrus Sorbet - served in an Ice Goblet **VG, GF, LF**

Make your dessert extra special and have it served in an Ice Tear Drop (maximum 100 people)

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AMBASSADOR DINNER BUFFETS

(Minimum 40 people)

All choices include a Carvery Station, and one Hot Entrée, one Potato or Rice Selection, and one Vegetable Selection. Served with Choice of Four Salads, Fresh Crudités with Dip, Domestic Cheese Board with Crackers, Relish Tray, Fresh Baked Bread with butter, Seasonal Fresh Fruit Tray, Dessert Display, Coffee, Decaffeinated Coffee and Tea

Canadian Buffet

Whole Roast Turkey with Sage and Sun-Dried Cranberry dressing and Turkey Pan Gravy

Manitoba Buffet

Canadian AAA Roast Beef with Red Wine Au Jus

Pork Loin Buffet

Slow Roasted Pork Loin with a Rosemary Glaze

Canad Buffet

Carved Smoked Leg of Ham

Prime Buffet

Slow Roasted Canadian Prime Rib with Red Wine Au Jus

Traditional Meatloaf

Carved Meatloaf served with Pan Gravy

Looking for something different?

Our culinary team would be happy to customize your Buffet or Family Style Meal. Buffets and Family-Style Meals require a minimum of 40 people.

CHEF'S TABLE

Whether business or pleasure, together with a talented Executive Chef, you can create an exceptional culinary experience for your special event!

Your occasion will reflect culinary sophistication and your personal style, enhanced by our professional catering team and executed to perfection by our kitchen.

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AMBASSADOR DINNER BUFFET SELECTIONS

Hot Entrée Selections

Charbroiled Chicken (Jack Daniels, Herb or BBQ), Boneless Ham with Pineapple Sauce, Three Cheese Manicotti, Meatballs (BBQ, Swedish or Sweet & Sour), Chicken Breast in a Pesto Cream Sauce, Salmon Fillets with Lemon Beurre Blanc, Vegetarian Lasagna, Fried Sweet & Sour Pork with Bell Peppers, Beef Bourguignon, Baba Anne's Fried Chicken

Potato and Rice Selections

Citrus Rice, Oven Roasted Potato, Boiled Parsley Red Small Potato, Red Skin Garlic Mashed Potato, Scalloped Potato, Mashed Sweet Potato, Stuffed Baked Potato (add \$1.99), Baked Potato with Bacon, Chives and Sour Cream (additional cost)

Vegetable Selections

Snap Peas, Orange and Honey Glazed Carrots, Garlic Buttered Broccoli Florets, Cauliflower Florets with Lemon Pepper, Seasonal Vegetable Medley, Niagara Mixed Vegetables, Confetti Corn and Peppers, Oven Roasted Rosemary Beets

Salad Selections

Mixed Garden Greens with Three Dressings, Tri-colour Tortellini with Tomatoes, Marinated Vegetable, Mexican Corn & Pepper, Vegetarian Pasta, Traditional Potato, Mediterranean Quinoa, Oriental Noodle, Cucumber & Onion, Creamy Caesar, Coleslaw, Lemon Vinaigrette Edamame Salad

Upgrade your Buffet with any of the items from our Ambassador Reception Selections

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Cold Hors d'Oeuvres

per dozen

Stuffed Queen Olive, Bocconcini Cheese and Salami Antipasto Skewer
Hummus and Pita
Watermelon Bites with Fresh Basil, Balsamic vinegar and cashews
Cherry Tomatoes stuffed with Crab & Shrimp Mousse
Deville Eggs "Dijonnaise"
Jumbo Tiger Prawn Canapé with a Spicy Cocktail Sauce
Smoked Salmon & Herbed Cream Cheese on Pumpnickel
Fresh Asparagus & Cheddar Twists
Southwestern Rolls - Crab, Cream Cheese, Red Onion, Pepper, and fresh Dill
Curried Chicken Salad with fresh Apple on a Pumpnickel Baguette
Cucumber Basket with Chives and Cream Cheese
Tomato and Ricotta Bruschetta
Chilled Borscht Shooter with a splash of Vodka and fresh Dill

Hot Hors d'Oeuvres

per dozen

Cheese Balls
Smokey Mountain BBQ Meatballs
Picante Vegetable and Cheese Quesadilla and Salsa
Mini Quiche (Asparagus, Cheddar, or Lorraine)
Mini Spring Rolls with Plum Sauce
Scallops Wrapped in Bacon
Breaded Fantail Shrimp with Brandy Cocktail Sauce
Chicken Satay in Peanut Sauce
Breaded Risotto Balls

Chef's Signature Hors d'Oeuvres

per dozen

Bacon Cheeseburger Meatballs
Beet and Potato Latkes
Mini Grilled Cheese
Buffalo Chicken Pops
Cheese Stuffed Mushroom Caps
Pulled Pork Sliders
Pepperoni Stuffed Mushrooms
Golden Fried Cheese Stuffed Queen Olives with Marinara Sauce
Asparagus wrapped in Bacon with Sweet Chili Lime Sauce
Teriyaki Beef Tips
Vegetarian Sushi Served Soy Sauce, Wasabi and Pickled Ginger
Manitoba Perogies with Sour Cream
Smoked Winnipeg Goldeye & Lemon Mayonnaise on Whole Wheat Triangles
Mini Beef Wellington
Shrimp Dim Sum with Dipping Sauce
Panko and Pistachio Breaded Chicken Strips with Tangy Blueberry Sauce
Potato Wrapped Prawns with Sweet Chile Sauce
Jumbo Shrimp Cocktail with fresh Lemon and Dill

GF = Gluten Free; **V** = Vegetarian (lacto-ovo); **VG** = Vegan; **LC** = Low Carb; **LF** = Low Fat

PST, GST and Gratuities not included

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RECEPTION PLATTERS AND DISPLAYS

(Minimum 25 people)

Crudité's with Dip

Assortment of Seasonal Fresh Vegetables with Dip

GF, VG, LF - Substitute Humus for Dip (additional cost per person)

Relish and Pickle Display

Stuffed Olives, Pickled Onions, Pickled Beets, Sweet, Dill and Gherkin Pickles **V, VG, GF, LC, LF**

Imported and Domestic Cheese Board

Cheddar, Mozzarella, Pepper Jack, Swiss, Danish Blue, and Brie, garnished with Grapes and assorted crackers

Fresh Seasonal Fruit Display

Seasonal Fresh Fruit with Yogurt Sauce **V, GF, LC, LF**

VG - Omit yogurt

Deli Sandwiches

Traditional Deli-style Sandwiches with Condiments

Tea Sandwiches

Elegant open faced, Triple Decker and Pin Wheel Rolled Sandwiches

GF Lettuce wraps available on request

The Social Special

Dill Pickles, Garlic Sausage, Salami, Ham, Rye Bread, White Bread, Cheddar Cheese, Marble Cheese and Condiments

SIGNATURE STATIONS

(Minimum 25 people)

Seafood Display

Arrangement of Chilled Seafood including poached Salmon, Tiger Prawns, Mussels, Surimi, Oysters, fresh Lemons, and Specialty Sauces

Enhance with an ice display featured in our ice carving section

Charcuterie Station

Chorizo Sausage, Capicola, Genoa Salami, Prosciutto, Old Cheddar, Grainy Mustard, Dijon Mustard, Queen Olives, Roasted Red Peppers, assorted fresh baguettes, Lavash and Cranberry Chutney

Sushi Display

Assorted Japanese style Sushi Rolls with Kikkoman Soy Sauce, Wasabi and Pickled Ginger

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CHEF ATTENDED RECEPTION STATIONS

Carvery Stations

Served with *Silver Dollar Rolls and Condiments*
(minimum 40 people)

Canadian Beef Tenderloin

Marinated in fresh Rosemary, Garlic and Grainy Mustard

Pork Tenderloin

Fresh Herb Seasoned and Oven Roasted

Canadian Beef Inside Round

Fresh Herb Seasoned and Oven Roasted

Noodle Bar

Made to order individualized noodle boxes. Asian vegetables and Steam fried noodles, marinated Teriyaki Beef and Hoisin Chicken with a Soy Ginger Sauce

Nacho Bar

Crisp Nacho Chips, Doritos style taco in a bag, spicy Nacho Cheese Sauce, shredded Cheese, Pico de Gallo, Red, Green and Jalapeño Peppers, fresh Cilantro, Black Olives, crisp shredded Lettuce, spicy Beef, Tequila Lime Chicken, Pulled Pork, Guacamole, Refried Beans, Salsa and Sour Cream

Poutine Bar

Golden French Fries, traditional Cheese Curds and Shredded Cheese, Bacon, Green Onions, sautéed Onions, Sour Cream, rich Beef Gravy, Butter Chicken Sauce and Chili

Seafood Cocktail Bar

Marinated Mussels, Shrimp, seared Scallops and an Olive garnished with Crab made to order and served to you in a martini glass

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DESSERT DISPLAYS & SPECIALTY STATIONS

Prices per person

Ambassador Dainty Platters

New York Slice, Carrot Cake, Brownies and Butter Tart Slice

GF, VG Platter, Peppermint Nanaimo, Hello Dolly, Walnut Brownie, Caramel Almond Shortbread

Chocolate Covered Strawberries

Fresh chilled strawberries dipped in chocolate

Mini French Pastries "Petit Fours"

Assorted Pastries, Cheesecakes and Torte Display (minimum 40 people)

Chocolate Fountain

With fresh Fruit Kabobs and Cream Puffs (minimum 40 people)

ICE SCULPTURES

Make your function one to remember with an Ambassador Ice Sculpture. Hand carved to your specifications.

Pricing varies based on size and sculpture detail. Please ask our Sales Coordinator for a customized quotation.

Full Block

Martini

Champagne Fountain

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Your Destination Centres®

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Your Destination Centres®

WINE LIST

As part of the Canad Inns wine register, Ambassador Banquet & Conference Centre is pleased to present you with these specially selected choices from the best vine growing regions around the world.

We will be pleased to serve you today and also offer you a re-corking of any of your unfinished bottled purchases so that you may take them home with you.

White Wines

White Wines

Apothic "Winemakers Blend" White - California, USA

Alamos Chardonnay - Mendoza, Argentina

Barefoot Wines - California, USA

Select from Chardonnay, Pinot Grigio, Sauvignon Blanc or Moscato

Santa Rita "120" Sauvignon Blanc - Central Valley, Chile

Oyster Bay Sauvignon Blanc - Marlborough, New Zealand

Canyon Road - California, USA

Select from Chardonnay or Pinot Grigio

Relax Riesling QBA - Mosel, Germany

Jacob's Creek Moscato - South Eastern Australia

Wayne Gretzky No. 99 VQA - Okanagan, Canada

Select from Chardonnay, Pinot Grigio or Great White Blend

Rosé & Sparkling Wines

President Grand Canadian Champagne

La Scala Spumante - Canada

Freixenet Carta Nevada Extra Dry - Cava, Spain

LaMarca Prosecco DOC - Prosecco, Italy

Canyon Road White Zinfandel - California, USA

Jacob's Creek Pink Moscato - South Eastern Australia

Barefoot Bubbly - California, USA

Select from Pinot Grigio or Pink Moscato

Red Wines

Apothic Winemakers Red - California, USA

Cono Sur Pinot Noir - Central Valley, Chile

Barefoot Wines - Okanagan, Canada

Select from Cabernet Sauvignon or Merlot

Manischewitz Traditional Concord - New York, USA (Kosher)

Canyon Road - California, USA

Select from Cabernet Sauvignon, or Merlot

Dancing Bull Zinfandel - California, USA

Oyster Bay Pinot Noir - Marlborough, New Zealand

Wayne Gretzky No. 99 VQA - Okanagan, Canada

Select from Cabernet Sauvignon/Syrah, Merlot or Great Red Blend

Jacob's Creek Shiraz/Cabernet - South Eastern Australia

Alamos Malbec - Mendoza, Argentina

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BEVERAGE SERVICES

PST and GST included, gratuities extra

Liquor: Domestic Brands - /oz.

Premium Liquor and Liqueur Brands

Crown Royal Whisky, Three Olives Vodka, Bombay Gin, J & B Scotch, Jose Cuervo Tequila, Jack Daniels Whiskey, Bailey's Irish Cream, Luxardo Amaretto, Kahlua

Deluxe Brands - /oz.

Crown Royal Black Whisky, Grey Goose Vodka, Bacardi Anejo Rum, Johnnie Walker Black Label 12 Year Scotch, Grand Marnier Liqueur, Courvoisier VSOP Cognac

Canyon Road Red, White & Rose Varietals - 6oz Glass

Canyon Road Red, White & Rose Varietals - Bottle

Domestic Bottled Beer

Budweiser, Bud Light, Coors Light, Canadian, Kokanee

Premium Bottled Beer -

Moosehead, Sleeman Honey Brown, MGD, Original 16 Ale, Corona, Heineken

Punch - Serves 25-30 people, Non Alcoholic - /gallon

Soft Drinks - /glass

CASH / HOST BAR

Cash Bar

Bar is stocked with your selections from the above list and charge guests on consumption. A per hour bartender fee (minimum 3 hours) will be charged if sales do not exceed \$300.00. There are no additional fees for mix, lemons, limes, ice, or glasses as they are included in the price per beverage.

Host Bar

Bar is stocked with your selections from the above list and you will be charged only for what is consumed. Additional selections can be included if ordered in advance, please ask our Sales Coordinator to make the arrangements for you. A per hour bartender fee (minimum 3 hours) will be charged if sales amount is not. There are no additional fees for mix, lemons, limes, ice, or glasses as they are included in the price per beverage.

CORKAGE / PERMIT BAR

Plus PST, GST and gratuities

Per Adult Corkage; per Child 17 and under.

The corkage fee includes glasses, ice, garnish (lemon, limes, etc.), regular mix, Orange juice, Caesar mix, chilling and serving of wine and storage of liquor.

Corkage fee for beer only reception per person cost includes glasses, chilling and serving.

Corkage fee for wine only reception per person cost includes glasses, chilling and serving.

Corkage fee for wine and beer reception per person cost includes glasses, chilling and serving.

There will be a bartender fee per evening or a per hour fee for a minimum of three (3) hours.

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CORKAGE/PERMIT BAR

Canad Inns provides complete corkage service - which includes all appropriate glassware, mix, ice, juices, and garnishes. Only Canad Inns' hotel staff may serve as bartenders.

Regulations Pertaining to Corkage/Permit Bars

1. An occasional permit is required from the Liquor and Gaming Authority (LGA) for the number of guests attending the function and the hours of alcohol served.
2. All rules and regulations must be adhered to as per the LGA occasional permit.
3. The permit holder must be in attendance from the opening to the closing of the bars.
4. The permit must be given to the Banquet Manager on duty before any liquor service can begin.
5. The selection of liquor must meet Canad Inns' standards for bar selection.
6. If client intends to operate cash bars with their liquor, a resale permit must be obtained indicating the liquor sale price.
7. The permit holder is LEGALLY responsible for any and all guests. The permit holder must ensure their safety and can be held liable in case of any accidents or injuries.
8. A person under the age of 18 years may be present at the social occasion. No liquor of any kind shall be bought by, consumed by, sold to, or given to the minor, while they are on the premises or present at the social occasion.
9. The bars will be open according to the time specified on the permit.
10. Only the alcohol stated on the permit may be consumed in the location stated on the permit.
11. Canad Inns cannot be held responsible for opened, unconsumed liquor or wine.
12. Canad Inns' bartenders operate under the regulations of the Manitoba Liquor Act. Canad Inns has the right to refuse liquor service if any of the above conditions are not adhered to.
13. Bartender fees are assessed in accordance to Canad Inns' Beverage Services program.

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AUDIO VISUAL INFORMATION

Video Projection, Screens and Multimedia Devices

Super bright high definition LCD video projector(s) with zoom and variable focus

- Projection screens: Insta-Theatre, Fast-Fold and pull down screens available in various sizes
- Portable Television cart systems with DVD players available for smaller groups
- DVD players/recorders
- Remote controlled high quality Pan/Tilt/Zoom colour camera systems add live video to your event
- Windows based notebook computer with Office software loaded (PowerPoint, Word and Excel)
- Cordless presenter mic available upon request

Professional Sound

- Wireless microphones: handheld, lapel and headset
- Portable sound and evenly distributed in-house systems
- DMX satellite music systems provide a multitude of background music options
- Professional computer based Disc Jockey Services

Internet Connectivity

- Wired and wireless high-speed internet connectivity

Lighting

- LED lighting fixtures add customizable colour wash to walls
- Stage lighting wash and spotlight fixtures

Professional Technician and Technical Services Available

For pricing and a complete listing of all Audio Visual Equipment, please inquire with your Sales Representative.

Planning a Meeting, Conference or Seminar?

Your room rental includes:

Skirted registration table(s) Ice Water Mints Podium Canad Inns Writing Paper Canad Inns Pens (maximum 75 people)

Large groups - surcharge of \$0.50 (per set) applies

Easels, Whiteboards, and Paper Packages

Easels Paper Pads Markers Whiteboard with Stand 4x4

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GENERAL INFORMATION

At Ambassador Banquet & Conference Centres, we understand the planning and attention to detail required to create the "Perfect Special Function" for you and your guests. To ensure your function is executed flawlessly, we ask and appreciate that the following are respected:

1. Menu selections are submitted to the Sales & Catering office at least Twenty Eight (28) days prior to your function to ensure availability of menu items.
2. All food and beverages in the licensed banquet and meeting rooms must be supplied by Ambassador Banquet & Conference Centres. We prepare more food than is required for presentation purposes, all leftover food must remain in the hotel.
3. All prices are guaranteed for Sixty (60) days unless agreed to in writing on the Banquet Event Order or Contract.
4. The hotel must be advised as to the guaranteed number of guests by 12 noon, three working days prior to the event. The number of guests for events on Mondays or Holidays is due on the previous Wednesday.
5. The hotel will charge for the number of guests guaranteed or the actual number of guests in attendance, whichever is greater. If a guarantee has not been provided, the estimated number of guests stated in the Banquet Event Order or Contract will be charged for.
6. The hotel, as its discretion, may provide alternative function space. We will make every effort to contact you in advance should this be the case.
7. Upon request, the hotel will set up for Two Percent (2%) above the guaranteed number. Should an overflow occur beyond the control of the client, the hotel will service the guests to the best of its ability. There is no Two Percent (2%) leeway on buffets.
8. Event Invoices are subjected to a Fifteen percent (15%) Gratuity Fee; Provincial Sales Tax (PST) and Goods and Services Tax (GST) are applicable as regulated.
9. Alcoholic beverages will be served only in accordance with the Manitoba Liquor Control Commission (MLCC). Should the client elect to obtain an "occasional permit" the permit holder is legally responsible for any and all guests. The permit holder must ensure their safety and can be held liable in case of any accidents or injuries. Under the Manitoba Liquor Control Commission Act, all function bars must close no later than 1:00am and function rooms must be vacated by 1:30am.
10. The Ambassador Banquet & Conference Centres reserve the right to inspect and control all private functions.
11. Special Events/Functions/Receptions: A deposit of Five Hundred Dollars (\$500) for events and One Thousand Dollars (\$1000) for weddings is required at the time of booking the space. An additional deposit of Ninety Percent (90%) of the total estimated charges will be required Two (2) weeks prior to the function date. The remaining balance is due at the end of the function. In the event of cancellation, the hotel will experience significant monetary losses. Should the client cancel the booking, his/her deposit is forfeited, in addition liquidated damages (and not as a penalty) as follows:

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Cancellation Fees

Within Ninety (90) days of the event date, Twenty-Five Percent (25%) of the estimated value of the function as determined by the hotel.

Within Thirty (30) days prior to the event date, Fifty Percent (50%) of the estimated value of the function as determined by the hotel.

12. Any major changes to the original room set-up as stated on the Banquet Event Order or Contract may be subject to additional costs.
13. The hotel is not responsible for any equipment and belongings brought in by the client. The client is held liable for all persons associated with his/her function, and any damages or losses will be billed to the function sponsor.
14. Starting and ending times of all functions are to be adhered to. The space is only booked for the time indicated. Set-up and dismantle times are to be specified at the time of booking. Any delay in starting times of meals more than 30 minutes will result in a labor fee being charged, Personal effects must be removed from the banquet room(s) at the end of each function unless reserved on a 24 hour basis.
15. Use of the hotel name or logo in advertising is prohibited without prior approval by the General Manager of the hotel or his/her representative.
16. Functions with live and/or taped music are subject to various fees as stipulated by agencies of the Government of Canada and as outlined in the Copyright Act. Fees vary based on the capacity of the function room, the type of event, and/or on whether dancing will occur at the event.
17. Applicable coat check charges will apply when using coat check facilities.
18. Delivery instructions - please ask your Sales Representative.
19. All advance deposits are to be determined by sales department.

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