



QUALITY INN SARNIA



MEETING
INFORMATION PACK



BY CHOICE HOTELS

Menus for Every Occasion

BREAKFAST BUFFETS

Minimum of 20 people required for all breakfast buffets

THE PROVINCIAL BUFFET

Fluffy scrambled eggs
Crisp bacon and country link sausage
Seasoned potato, mixed fruit
Assortment of pastries, muffins, scones,
butter, jams and marmalade
Assorted juices, coffee, tea

THE CANADIAN BUFFET

Fluffy scrambled eggs
Canadian Peameal bacon,
country link sausage
Seasoned potato, mixed fruit
French toast with Canadian maple syrup
Assorted pastries, muffins, scones, butter,
jams and marmalade
Assorted juices, coffee, tea

CONTINENTAL BUFFET

Mixed fruit
Individual assorted yogurts
Assortment of pastries, muffins, scones,
butter, jams and marmalade
Assorted juices, coffee, tea

THE BRUNCH BUFFET

minimum of 30 people required

Fresh muffins, pastries, scones
Butter, assorted Jams & Marmalade
Crisp bacon and country link sausage
Fluffy scrambled eggs

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Creamy Coleslaw
Mixed seasonal greens and dressings
Vegetables and House Dip

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Carved Roast Sirloin of Beef
Baked Pasta Marinara with Three Cheeses
Oven roasted Potato

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Chef's Dessert Choice, Éclair, Squares, Tarts
Assorted fruit juices, Coffee/Tea

BREAKS & SNACKS

BEVERAGES

Freshly Brewed Coffee (regular/decaffeinated) and Tea 10 cup silex

Herbal Teas individual ~ assorted

Soft drinks / bottled juices (per bottle, can consumed)

Perrier Water ~ bottle

BREAKS

Fresh muffins (per dozen)

(Assorted varieties - carrot, apple spice, blueberry)

Danish, muffins, scones, cinnamon knots, (an assortment) (per dozen)

Scone assortment - cheese, blueberry and lemon cranberry

Whole fresh fruit (bananas, oranges, apples) (per piece)

Assorted Tarts (pecan, butter raisin, walnut and coconut)

Jumbo Cookies -chocolate chip, oatmeal raisin, double chocolate (per dozen)

Baked assorted squares and brownies (per dozen)

PLATTERS

VEGETABLE TRAY WITH DIP

Serves 15 – 20 people

Crisp fresh market vegetables served with Buttermilk Ranch dip

CHEESE TRAY

Serves 15 – 20 people

Domestic & Imported Cheeses ~ Monterey, Cheddars, Brie, Gouda, Havarti & Swiss garnished with red and green grapes and a selection of crackers

FRESH FRUIT PLATTER

Serves 15 - 20 people

Seasonal sliced fresh fruit ~ melons, grapes, pineapple

FRUIT & CHEESE SKEWERS Per Dozen

Domestic cubes of cheese and fresh fruit skewers

NACHO PLATTER

Serves 20 - 25 people

3 cheese blend melted over crisp nacho chips, topped with diced onions, tomato, peppers, jalapenos and served with bowls of sour cream & salsa on the side

PLATTERS

CHILLED SHRIMP COCKTAIL

100 pieces

Chilled shrimp served with a zesty cocktail sauce

SMOKED SALMON PLATTER

Smoked salmon side with red onion slices & lemon wedges served with sliced baguette & assorted crackers

DELUXE CHEESE AND FRUIT TRAY

Selection of Imported & Domestic Cheeses (Monterey, Swiss, Cheddars, Brie, Gouda, Havarti)
Garnished with grapes and a selection of assorted crackers
Small (20 ppl) Medium (40 ppl)

VEGETABLE TRAY WITH DIP

Garden fresh vegetables served with Buttermilk Ranch dip
Small (15 people) Medium (30 people)

FRESH FRUIT PLATTER

Seasonal sliced fresh fruit platter
melons, grapes, pineapple, berries
Small (15 people) Large (30 people)

HOMEMADE SPINACH & 3 CHEESE DIP

A special blend of market vegetables married with cream cheese & our 3 cheese blend served with a variety of breads, crackers & pita points

POUTINE BAR

40ppl

Fresh hand cut fries. Add your own toppings, cheese curds, gravy, green onions and curry sauce

HOMEMADE PIZZA

24 slices

Chef's Assortment of Pizzas
Vegetarian ~ Pepperoni ~ Three Cheese ~ Deluxe

BBQ BEEF ON A BUN

30 ppl

Served with rolls, salad & condiments

BOWLS OF SALADS

Serves 30

Pasta, Red skin potato, creamy coleslaw, marinated mushrooms garden salad with dressings

CHICKEN WING PLATTER

8 dozen

Chicken wings in your choice of sauce or a combo platter of BBQ & Honey Garlic

NACHO PLATTER

Serves 25 people

3 cheese blend melted over crisp nacho chips, topped with diced onions, tomato, peppers, jalapenos and served with bowls of sour cream & salsa on the side

PIZZA, WINGS & NACHO PARTY COMBO

(50 people)

3 assorted pizzas, 8 dozen wings (honey garlic or bbq) & 1 nachos and cheese platter

WORKING LUNCH BUFFETS

Minimum 10 People

SANDWICH BOARD

Assortment of traditional sandwiches served on a variety of breads
(tuna salad, egg salad, ham & swiss, turkey, and vegetarian)

(Based on one sandwich per person)

Fresh market vegetables with dip

Domestic and imported cheese tray

Assorted Desserts, coffee, tea

SOUP, SALADS AND SANDWICHES

Chef's selection of homemade soup

Mixed garden greens

A selection of pre-made sandwiches will include:

(tuna salad, egg salad, ham & swiss, turkey, and vegetarian)

(Based on one sandwich per person)

Assorted Desserts, coffee, tea

SOUP & SANDWICH BUFFET

Assortment of traditional sandwiches served on a variety of breads
(tuna salad, egg salad, ham & swiss, turkey, and vegetarian)

(Based on one sandwich per person)

Chef's selection of homemade soup

Fresh market vegetables and dip

Assorted Desserts, coffee, tea

MAKE YOUR OWN DELI BOARD

Mixed garden greens and creamy coleslaw

Selection of assorted cold cuts: roast beef, black forest ham, roast turkey,

Tuna salad & Egg salad

Sliced tomatoes, sliced cucumbers & onions with lettuce, pickles and olives

Sliced cheddar, marble and swiss cheeses

mustard and mayonnaise,

(Based on one bun per person)

Assorted Desserts, coffee, tea

LUNCH CONTINUED

PIZZA, PIZZA BUFFET

Garden Salad with 2 dressings
Hawaiian ~ Pepperoni ~ Vegetarian ~ Deluxe
3 pieces of pizza per person ~ Chef's assortment
Chef's selection of dessert – squares, éclairs, tarts
Coffee, tea

PASTA BUFFET

Garden Salad with 2 dressings
Freshly baked rolls and butter
Chef's selection of dessert – squares, éclairs, tarts
One Pasta Two Pastas

Pasta selection

Cheese Tortellini

Plump 3 cheese tortellini in a creamy rose sauce

Homemade Vegetarian Lasagna

Tender noodles in our own sauce with layers of spinach and mushrooms
Topped with a variety of cheeses

Traditional Homemade Meaty Lasagna

Tender noodles topped with our homemade meat sauce with peppers, onion, and mushrooms
topped with a variety of cheeses

Pasta Napa

Pasta in marinara sauce with Italian sausage, onions, mushrooms and peppers

STIR-FRY BUFFET

Garden Salad with dressings
Freshly baked rolls and butter
Chef's selection of dessert – éclairs, squares, tarts
Coffee, tea

Teriyaki stir-fried market vegetables served on a bed of rice
Chicken or beef teriyaki vegetable stir-fry

PLATED LUNCHEON ENTREES

Includes Chef's Choice of Dessert

CHEF'S JULIENNE SALAD

Crisp greens with julienned turkey and black forest ham, topped with tomato, sliced cucumber, cheese and a boiled egg and served with a crusty roll.

BAKED TORTELLINI

Cheese Tortellini, Italian sausage, peppers, onions & mushrooms, in a blush sauce and served with a fresh roll

BBQ PULLED PORK SANDWICH

Juicy BBQ pulled pork piled high on a crusty bun and served with a garden salad

HUMMUS & GRILLED VEGETABLE WRAP

In house made hummus with grilled zucchini, red peppers, red onions & eggplant served with a crisp garden salad

CHICKEN PARMIGIANINO

Breaded chicken breast topped with marinara sauce and mozzarella served either on a crusty roll with a crisp garden salad or served with oven roasted potato and chef's choice of vegetable



PLATED DINNERS

Our plated 3 course dinners include ; Appetizer, Entrée, Dessert and Coffee,
Freshly baked Rolls and butter, Soup or Mixed Green Salad

DINNER ENTREES

ROAST PRIME RIB OF BEEF

Slow roasted to medium, with our homemade Yorkies and
finished with our homemade Au Jus

TOP SIRLOIN OF BEEF

Slow roasted to medium and served with our own homemade gravy

STUFFED CHICKEN

A tender breast of chicken, hand filled, lightly coated in
baguette crumbs, oven baked

- * Asparagus, Cream Cheese and Roasted Red Pepper
with a herb tomato puree
- * Broccoli and Cheddar married with a creamy white
wine and chive sauce

CHICKEN MARSALA

Tender breast of chicken topped with a creamy Marsala
wine and mushroom sauce

Choice of one

Oven Roasted,
Garlic Mashed
Rice Pilaf

FRESH ATLANTIC SALMON

A filet baked and napped with a sweet and zesty chili lime sauce

OVEN ROASTED TURKEY

Slow roasted and served with traditional cranberries,
home-style dressing and gravy

PORK LOIN WITH FIG, MUSHROOM & PORT SAUCE

Pork loin finished with our home-style fig &
mushroom port sauce

VEGETARIAN/VEGAN/GLUTEN FREE

- ** Ratatouille over rice
- ** Stuffed peppers on a bed of rice

Choice of one

Carrots
Green Beans Almondine
Vegetable Meldey

CHILDREN'S DINNER (UNDER 10 YR)

Includes ice cream and drink (milk, pop or juice)

- ** Chicken fingers, plum sauce and fresh cut French fries
- ** Pasta in a Marinara sauce topped with blend of cheeses
**Chef's Individual cheese pizza

DESSERT

Please choose one

Baked Apple Blossom (in pastry with a caramel sauce)
Caramel Apple Cheesecake

New York Style Cheesecake with your choice of topping
(cherry, blueberry, strawberry)
Goopy Chocolate Carmel Cake

To assure prompt service, please select one plated entrée for all attendees.
If a split menu (two entrees) is required.

Split menus (two entrees) are not advisable for groups over 125 persons.
When choosing a split menu, guarantees for each entrée are due 5 days prior to event.

FAMILY STYLE DINNER

If you cannot decide between offering a Buffet or a Plated Dinner, we would highly encourage our Family Style Dinner. This type of dinner offers the luxury of your guests having as much or as little of your dinner selections as they would like.

Option #1 -

Rolls and Butter
Garden Salad with dressings
Chicken Marsala, oven roast potatoes,
vegetable
New York Cheesecake
Coffee/Tea

Option #2 -

Rolls and Butter
Soup or Salad
Top Sirloin of Beef, oven roast potato,
vegetable
Carmel Apple Blossom
Coffee/Tea

Option #3 -

Rolls and Butter
Relish tray
Garden Salad with dressings
Chicken Breast in creamy white
wine and chive sauce
Top Sirloin of Beef
Oven roast potato, vegetable
New York Cheesecake
Coffee/Tea



BUFFETS

Buffet #1 -

Freshly baked rolls and butter

COLD SELECTIONS

Assorted relishes, pickles, olives
Domestic and Imported Cheese & fruit tray
Spinach dip, bruschetta & grilled pita points
Mixed greens
Bean salad
Kale and blue taco coleslaw
Pasta salad
Marinated vegetable salad

HOT PASTA

(choose two)
Gourmet mac and cheese
Teriyaki vegetable stir fry
Baked pasta primavera with Marinara sauce
Oven roasted turkey with fixings

ENTRÉ CHOICE

(choose one)
Hand carved sirloin of beef
Grilled Chicken in white wine and Chive sauce
Oven roasted turkey with fixings

STARCH

choose one
Oven roast potato
Garlic infused mashed

Buffet #2 -

Freshly baked rolls and butter

COLD SELECTIONS

Assorted relishes, pickles, olives
Domestic and Imported Cheese & Fresh Vegetables & dip
Spinach dip, bruschetta & grilled pita points
Seasonal Greens
Pasta Salad
Waldorf Salad
Bean Salad
Jambalaya Rice Salad

HOT PASTA

(choose two)
Gourmet mac & cheese
Teriyaki vegetable stir fry
3 cheese tortellini with a blush sauce

ENTRE CHOICE

(choose one)
Carved Prime Rib
Roasted New York Strip Loin
Oven roasted turkey with fixings

VEGETABLE

choose one
fresh vegetable medley
glazed carrots

Desserts

Assorted Cakes, pies, tortes and cheesecakes
Coffee and Tea

Minimum of 40 people required for Buffets
Additional hot entrees are available – Please see the Event Planner for prices and selection

HOST BAR / CASH BAR

For bar sales below \$450.00 (before taxes), a bartender charge of \$16.00 per hour, for a minimum of four hours will apply.

Domestic Beer
(Coors Light, Canadian, Bud Light)

Imported Beer
(Corunna, Heineken)

Liquor - standard – per oz.
(Rye, Rum, Vodka, Gin, Scotch)

Liquor – Premium – per oz.
(CC., Bacardi, JW Red)

Liqueurs – per oz.
(Bailey's, Frangelico, Kahlua)

Liqueurs – premium – per oz.
(Grand Marnier, Drambuie)

Soft Drinks, Juices

House Wine – per glass
Colio – red or white
Colio per bottle

Imported Wine – per glass
Yellow Tail
Per bottle

Above prices include 13% HST.
Gratuity of 15% will be charged on Host Bars

Punch Reception (50 cups)
Fruit punch
Alcoholic punch

TYPES OF BARS

Host Bar – The Host of the event pays for all the drinks, all evening for guests

Cash Bar – Each guest pays for their own beverages all evening

Combination Bars – Host bar before dinner & cash bar for duration

Toonie or Loonie – Guests pay per drink and money collected goes towards end deposit of entire bill –

The host of event will be charged the difference. Tax and gratuity will be on total drinks sold

Host Ticket Bar – Quality Inn will personalize and print these up for you. You will be billed for all of the tickets used.

BANQUET POLICIES AND CONDITIONS

Banquet Reception Policies and Conditions

The enclosed banquet menus are mere suggestions. Our food and beverage experts would be pleased to assist you, should you prefer to customize a menu to suit your specific requirements. As a note of interest, special dietary alternatives are available for guests with specific requirements (salt-free, vegetarian, nut / dairy allergy, etc.) with one week's advance notice. To assist you with the execution of your function, here are some basic guidelines and information.

DEPOSITS

A non-refundable deposit of \$ 500 is required to secure all bookings, receptions and dinners. A second non-refundable deposit of \$ 2500.00 is due 6 months prior for all Banquets and Receptions. Should the function be cancelled, the deposit becomes refundable only if the Hotel is able to re-sell the reserved space and the food and beverage. A minimum of 30 days' notice of cancellation is required for groups that have set up direct billing and hence have not left a deposit.

MENU REQUIREMENTS

Menu and wine selections to be submitted to the catering office 4 months in advance. Menu pricing is guaranteed for 30 days from the date of your function on the contract and are subject to change thereafter. Quality Inn will supply all food and beverage items..

GUARANTEED NUMBERS

A guaranteed number of guests must be submitted to the Quality Inn Catering Office 72 hours prior to the event. The Quality Inn will charge for the number of guaranteed or for the actual number of persons served, whichever is greater.

TAXES AND SERVICE CHARGES

All food and beverage will be supplied by the Quality Inn and Crossroads and is subject to a 15% service charge and HST of 13 % on all food, beverage and alcohol. All room and equipment rentals are subject to the 13% HST Tax. Special equipment and audio/visual requirements should be determined seven days prior to the function for availability purposes.

LIABILITY

The Quality Inn and \or Crossroads Restaurant reserves the right to inspect and regulate all private parties, meetings and receptions. Liability for damages to the premises will be charged according to replacement value of any property damaged. Crossroads Restaurant and the Quality Inn are not responsible for personal property or equipment of any nature brought into our facilities. Any security required will be the responsibility of the convener.

All banquet bars are operated in accordance with the rules and regulations of the AGCO; therefore beverage service must cease no later than 1:00 a.m. The Quality Inn and Crossroads reserves the right to refuse service to any individual(s) who do not comply with the house and AGCO rules and regulations.