

QUALITY INN SARNIA





WELCOME TO THE QUALITY INN SARNIA/PT EDWARD

Congratulations on your wedding! Welcome to the Quality Inn, where our elegant, versatile banquet space becomes your canvas.

There is an art to creating a memorable wedding celebration, just as in painting a beautiful portrait. All paintings start with the familiar elements of canvas, colour and subject.

It is the inspiration in the execution that distinguishes outstanding works from the ordinary.

Our signature is service! While others may do them by number, we strive to make each wedding celebration an original, a unique reflection of its patron – you. We take our inspiration from your dreams and desires.

Our goal is to exceed your expectations, not merely meet them.

The critics agree our hotel is a master in the art of celebration. Our canvas is our elegant, versatile banquet space. On this backdrop, our wedding coordinators will creatively express your style and taste, in décor and details that others might not even conceive, let alone execute with such breathtaking skill.

Let us create a masterpiece for you and your fiancée!

When you book your wedding reception with the Quality Inn, we will treat you to the following little extras:

- Complimentary standard Queen guestroom for the Bride & Groom – (minimum 100 people for dinner/dance)
- Late check out for Bride & Groom (upon availability)
- Reduced guestroom rates for your wedding guests
- Guest reservation cards for your invitations
- Outstanding friendly service from our wedding specialists and banquet staff
- Complimentary on-site parking for your guests
- Complimentary function room based on requirements and availability (conditions may apply)
- White linen tablecloths and napkins including china, silverware, glassware
- Customized floor plan
- Restaurant & Lounge on site
- Wheelchair accessible

***Your wedding day is one of the most memorable days of your life.
Let the Quality Inn help you make memories that will last a lifetime!***

BRIDAL SHOWERS LUNCHEONS

Celebrate with family and friends and let us take care of the rest

Pasta Buffet

Freshly baked rolls and butter
Garden Salad with two dressings
1 pasta - 2 pasta -

Pasta choices:

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

Pasta Napa – Pasta in a marinara sauce with Italian Sausage, onions, mushrooms and peppers

Chef's selection of desserts – éclairs, tarts, squares and mini cup cakes (served with Coffee and Tea)

Sandwich Board Buffet

Fresh market vegetables with dip
Domestic and imported cheeses

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

Chef's selection of desserts – éclairs, tarts, squares and mini cup cakes (served with Coffee and Tea)

WEDDING REHEARSAL DINNERS

Allow us to create a celebratory mood especially for you and your guests. Getting ready for your wedding day at our facility is not only convenient it can also be great fun. Choose from our extensive list of finger foods and platters, or let us assist you in planning a more formal sit down dinner. You can relax and enjoy the experience knowing you are already where you need to be.

PRE-RECEPTION AND PLATTERS

Give your guests a little something to tie them over till the festivities begin

HOT HORS D'OEUVRES SELECTION

(priced per dozen)

Battered Mushroom Caps –	Coconut Breaded Shrimp –	Chicken Satay's -
Mini Beef Egg Rolls -	Mozzarella sticks -	Mini Beef Wellingtons -
Meat Balls – BBQ or Honey Garlic –	Mini Assorted Quiches -	
Cheddar Cheese Bites -	Assorted Vegetable Phyllo -	Boiled mushroom caps with seafood &
Mini Sausage Rolls -	Cocktail wieners in pretzel dough -	3 cheeses -
Vegetable Spring Rolls -	Assorted seafood phyllo -	

HORS D'OEUVRE RECEPTION PACKAGES

Each package is based on 25 people - 4 pieces per person

Platinum Package

Mini Beef Wellington
Lobster Pub Pie
Feta, olive & artichoke in phyllo
Spanakopita
Mushroom & Brie Crostini

Gold Package -

Potato puff
Mini Quesadillas
Spinach and Ricotta Puffs
Crab Triangles
Mini Tortellini

Silver Package -

Vegetable spring roll
Assorted Quiche
Mini Sausage Roll
Mini Pizza

COLD HORS D'OEUVRES AND CANAPES

(priced per dozen)

Signature Devilled Egg Medley	Waldorf Chicken Salad Canapé	Bruschetta
Beef with horseradish mayo Canapé	Fruit & Cheese Kebobs	Smoked Salmon/cream cheese canapé
Dilled Cream Cheese and Baby Shrimp Canapé	Savoury Pate Maison	Mussels with Garlic Aioli Canapé
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Assorted Tortilla Rollups

Grilled Vegetables & Herbed Cream Cheese	Roasted Red Pepper & Spinach	Smoked Salmon & Cucumber Ribbons
Chilled Shrimp Cocktail 100 pieces chilled shrimp served with zesty cocktail sauce		Smoked Side of Atlantic Salmon - With onion slices and lemon wedges served with sliced baguette and assorted crackers

Deluxe Cheese Tray - small (20ppl) - medium (40 ppl)
Selection of imported and domestic cheeses garnished with fresh fruit and selection of crackers

Vegetable & Dip Tray – small (15 ppl) medium – (30 ppl)
Garden fresh vegetables served with ranch dip

Fresh Fruit Platter – small (15 ppl) - medium – (30 ppl) -
Selection of seasonal sliced fresh fruit, melons, grapes, pineapple, berries

PLATED DINNER

Our plated 3 course dinners include: freshly baked rolls and butter, soup or salad, entrée, dessert, coffee & tea

Entrée Selection

(Choose one)

Roast Prime Rib of Beef -

Roasted to a medium, with homemade yorkshire pudding and au jus

Top Sirloin of Beef -

Slow roasted to medium and served with our own homemade gravy

Chicken Marsala -

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

Stuffed Chicken Breast -

Tender breast of chicken, hand filled, lightly coated and oven baked

Choice of: Asparagus, cream cheese, roasted pepper with a herb tomato puree

Broccoli and cheddar married with a creamy white wine & chive sauce

Crab, asparagus and roasted red peppers –

Fresh Atlantic Salmon -

Salmon fillet with a sweet, zesty chili lime cream sauce

Oven Roast Turkey -

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

Pork Loin -

Served with a fig mushroom and port sauce

Vegetarian/Vegan/Gluten Free -

Ratatouille on a bed of rice -

Stuffed peppers on bed rice -

Children's Menu –

Chicken fingers, plum sauce and fresh cut fries

Pasta in a marinara sauce topped with a blend of cheese

Starches (choose one)

Oven roast potato

Garlic infused mashed potato

Rice Pilaf

Vegetable (choose one)

Baby Carrots

Green Beans

Vegetable Medley

Dessert (choose one)

Goey Chocolate Caramel Cake

Baked Apple Blossom

New York Style Cheesecake

Caramel Apple Cheesecake

We would be happy to upgrade your appetizer, salad or potato or dessert for an additional charge.

Please see our event manager for selection and prices.

BUFFETS

Buffet #1

Freshly baked rolls and butter

COLD SELECTIONS

Assorted relishes, pickles, olives

Domestic and Imported Cheese & fruit tray

Fresh Vegetables & dip

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

ENTRÉE CHOICE (choose one)

Hand carved sirloin of beef

Grilled Chicken in white wine and Chive sauce

Oven roasted turkey with fixings

Starches (choose one)

Oven roast potato

Garlic infused mashed potato

Buffet #2

Freshly baked rolls and butter

COLD SELECTIONS

Assorted relishes, pickles, olives

Domestic and Imported Cheese & fruit tray

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 and cheese

Teriyaki vegetable stir fry

3 cheese tortellini with a blush sauce

ENTRÉE CHOICE (choose one)

Carved Prime Rib

Roasted New York Strip Loin

Vegetable (choose one)

Vegetable Medley

Glazed Carrots

Dessert

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

FAMILY STYLE

If you can't decide between 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

LATE NIGHT

BBQ Beef on a Bun -
Serves approximately 30 ppl
Served with rolls, salad, condiments

Salad Bowls -
Serves approximately 30 ppl
Pasta Salad, Potato Salad, Coleslaw, Tossed Market Greens

Poutine Bar -
(40 ppl) – Fresh hand cut fries. Add your own toppings,
cheese curds, gravy, green onions, and curry sauce

Perogie Bar -
(40 ppl) mini fried perogies filled with onion, bacon, sour
cream, sauerkraut and green onions

Chicken Wing Platter -
(8 dozen) – sauced with BBQ, and or Honey Garlic

Pizza - (25 slices per pizza)
Chefs selection of pizzas – vegetarian, pepperoni,
three cheese or deluxe

Pulled Pork -
Serves approximately 30 ppl
Served with rolls, salad, condiments

Pizza, Wings & Nacho Combo -
(50 ppl) – 3 assorted pizzas, 8 dozen wigs,
1 nachos & cheese

Taco Bar – (soft tortillas) -
(40 ppl) Hot seasoned ground beef topped with lettuce,
cheese, tomatoes, peppers, salsa, and sour cream

Grilled Cheese & Bacon Sandwich -
(40 ppl) – Cut into quarters, presented in single serve cup
with ketchup to dip

Late Night Deli - per person
Roast beef, black forest ham, roast turkey, chicken salad,
egg salad, tuna salad, sliced tomatoes, cucumbers, lettuce,
Assorted pickles, cheddar & marble cheese, rolls and condiments

Nacho Platter -
(25 ppl) – Three cheese blend melted over nacho
chips, topped with diced onion, tomatoes, peppers,
jalapenos and condiments

Smoers Bar -
(40 ppl) – Finish with a build your own smoes bar

HOST BAR/CASH BAR

For bar sales below, a bartender charge for a minimum of 4 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

Wine – Corkage Fee per bottle opened

We allow you to provide your own wine for dinner and a corkage fee will apply for each opened bottle. You are responsible for obtaining your own special occasion liquor license from the Point Edward Liquor Store. A copy must be submitted to the Quality Inn prior to your event. While your wine is being served with dinner, The Quality Inn's bar must be closed, as two liquor licenses cannot operate simultaneously. You are welcome to provide your own non-alcoholic sparkling grape juice. A corkage fee per bottle opened along with taxes and service charges will apply

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.

THE MORNING AFTER WEDDING BREAKFAST BUFFET

Looking for a great send off to a wonderful beginning – Gather with family and friends to share stories, open gifts and say your thank you's. Allow us to ensure you're out of town guests are prepared for their travels home. (minimum 30 people required for all buffets)

Provincial Buffet -

Fluffy scrambled eggs
Crispy bacon, and breakfast sausage
Seasoned potatoes
Mixed fruit
Assortment of pastries muffins & scones
Coffee, Tea & Fruit Juices

The Canadian -

Fluffy scrambled eggs
Canadian Peameal bacon,
breakfast sausage
Seasoned potatoes
French toast
Mixed Fruit
Assorted pastry, muffins, scones
Coffee, Tea & Fruit Juices

Wedding Brunch -

Assorted fruit juices
Fresh muffins, pastries, scones
Crisp Bacon
Country link sausage
Fluffy scrambled eggs
Coleslaw
Mixed seasonal greens w/dressings
Vegetables and dip
Carved Roast Sirloin of Beef
Baked Pasta Marinara with 3 cheeses
Oven roast potatoes
Assorted éclairs, tarts,
Cupcakes and squares
Coffee and tea



WEDDING 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 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 \$500.00 is required to secure all bookings, receptions and dinners. A second non-refundable deposit of \$2500.00 is due 6 months prior to your wedding reception/banquet. One month (30 days) prior to your wedding date/banquet, 90% of the estimated final bill is required. All deposits on file will be deducted from the final invoice. Should your event be cancelled, all deposits are non-refundable. The Catering Office requires your credit card number for our files with your initial deposit. Any refund will be issued within 30 days after the event.

Functions that cancel 30 days prior to the start date are invoiced for 90% of the expected revenue, calculated by the Quality Inn. Functions can only be cancelled through the Catering Office.

MENU REQUIREMENTS

Menu and wine selection must be submitted at least three months in advance. Prices quoted are guaranteed for 30 days from actual function date and subject to change thereafter. All food and beverage is subject to 15% service charge. Thirty days prior to event date a wedding contact with final details will be required. The Quality Inn will supply all food and beverage items with the exception of the wedding cake.

Provincial Liquor Laws do not permit the service of alcoholic beverages prior to 11:00am Monday to Saturday or prior to 12:00 noon on Sunday. All alcoholic beverage service will cease at 1:00am at the Quality Inn.

GUARANTEED NUMBERS

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

TAXES AND SERVICE CHARGES

All food and beverage is subject to 15% service charge and 13% HST. All room and equipment rentals are subject to 13% HST.

OUTSIDE CATERING

Due to mandatory Health & Safety regulations, the Quality Inn cannot allow outside caterers or families to provide food for services. Left-over food cannot be removed from our property.

LIABILITY

The Quality Inn 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. Quality Inn and Crossroads restaurant are not responsible for personal property or equipment of any nature brought into our property. 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 at 1:00am. 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.