



*Holiday Inn*  
& Suites

OAKVILLE @ BRONTE

# *Catering & Conference Menu*

Holiday Inn & Suites Oakville at Bronte  
2525 Wycroft Road, Oakville, Ontario L6L 6P8  
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# BREAKFAST



## **Continental Breakfast**

*Freshly Baked Muffins, Danish and Croissants  
Freshly Brewed Coffee & Assorted Tea's  
Assorted Pop, Juice & Water*

**13.50pp**

## **Wake up!**

*Seasonal Fruit Display  
Freshly Baked Muffins, Danish,  
Croissant  
Freshly Brewed Coffee & Assorted Teas  
Assorted Pop, Juice & Water*

**15.50pp**

## **Platinum Breakfast**

*Farm Fresh Scrambled Eggs,  
Crispy Bacon & Pork Sausage Links  
Seasonal Fruit Display  
Freshly Baked Muffins, Danish and Croissants  
Freshly Brewed Coffee & Assorted Teas  
Assorted Pop, Juice & Water*

**18.50pp**



# TAKE A BREAK

## COOKIE MONSTER

A variety of house baked cookies  
Assorted Pop, Juice & Water  
Freshly Brewed Coffee & Assorted Teas  
7.95pp

## THE CARNIVAL

Warm jumbo soft pretzels with gourmet mustards  
Crispy Pogo sticks, Popcorn & Individual Ice  
Cream Cups  
Assorted Pop Juice & Water  
Freshly Brewed Coffee & Assorted Teas  
13.95pp

## FIESTA

Mini black bean Quesadillas, & Nacho Chips  
fresh guacamole, fresh cut salsa and sour cream  
Assorted Pop, Juice & Water  
Freshly Brewed Coffee & Assorted Teas  
12.95pp

## THE TAILGATER

Gourmet Trio of sliders  
Home Style Chilli & The Fixings, cheddar cheese,  
jalapenos and sour cream,  
Pub chips  
Assorted Pop, Juice & Water  
Freshly Brewed Coffee & Assorted Teas  
13.95pp

## KEEP IT HEALTHY

A variety of Granola & energy bars,  
individual fruit yogurt smoothies  
fruit platter  
Assorted Pop, Juices & bottled Water,  
Freshly Brewed Coffee & Assorted Teas  
10.95 pp

## THE CANDY JAR

A selection of candies served in fun jars with loot  
bags for selecting your favourite confections to ful-  
fill that sweet tooth craving  
Assorted Soft drinks bottled Water,  
Freshly Brewed Coffee & Assorted Teas  
13.95pp

## CUPCAKE PLATTER

Variety of Delicious Cupcakes  
Assorted Pop, Juice & Water  
Freshly Brewed Coffee & Assorted Teas  
11.95pp

## SNACK ATTACK

Garden Vegetables Crudities  
Dips served Hummus, Bruschetta,  
Warm Pita Beads & Crackers  
Assorted Pop, Juice & Water  
Freshly Brewed Coffee & Assorted Teas  
11.95pp



# WORKING LUNCH

## Build Your Own Sandwich

Comes with a selection of ciabatta buns, multi grain bread, rye bread and whole wheat wraps, butter, hummus spread, sliced tomatoes, mustards, mayo and leaf lettuce.

**Fillings include:** tuna salad, egg salad, black forest ham, pastrami, smoked turkey, roasted pesto vegetables, Swiss & Cheddar

Choose two of our gourmet salads Served with Pickle and Olives Platter

Vegetables Crudités

Freshly Baked Gourmet Cookies

Assorted Pop Juice & Water

Freshly Brewed Coffee & Assorted Teas

**23.95pp**

Add daily soup feature 1.95pp

## Holiday Inn Exclusive

A variety of artisan sandwiches on gourmet breads and wraps filled with baby greens tuna salad, egg salad, black forest ham, pastrami, smoked turkey, roasted pesto vegetables, Swiss & Cheddar

Choose two of our gourmet salads

Served with pickle Platter

Vegetables Crudités

Freshly Baked Gourmet cookies

Assorted Pop Juice & Water

Freshly Brewed Coffee & Assorted Teas

**24.95pp**

add daily soup feature 1.95pp

## The Artisan

Assorted Pizza made in house

Seasonal Fruit Skewers

Choose 2 more of our gourmet salads

Assorted Mini Decadents

Assorted Pop Juice & Water

Freshly Brewed Coffee & Assorted Teas

**25.95pp**

## Köstlich

Hand breaded Chicken schnitzel

Octoberfest sausages

warm sour croute

Braised Red Cabbage

Mini roasted potatoes

Choose up to two of our gourmet salads

Pastries and mini tarts

Assorted Pop Juice & Water

Freshly Brewed Coffee & Assorted Teas

**28.95pp**

## Build Your Own Pasta

Choose two noodles and two sauces

Choose two of our gourmet salads

Vegetable Crudités

Warm Cheese Garlic Bread,

parmesan, chilies & Pesto

**Noodles:** Penne, Ravioli, Pappardelle

or Fusilli

**Sauces:** Marinara, Alfredo, Bolognese or Rose sauce

Fruit Platter, Bites and Dainties

Assorted Pop Juice & Water

Freshly Brewed Coffee & Assorted Teas

24.95 pp

**Add Chicken or Meat balls 2.95pp**

**Add Grilled vegetables 1.95pp (1.5 portion pp)**

## The Marquis

Herb Grilled Chicken Supreme

Garden Vegetables

Roasted Garlic Mash potato

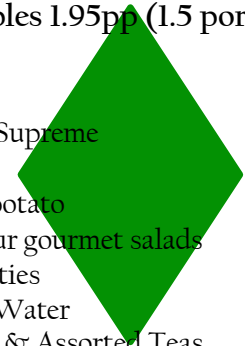
Choose up to two of our gourmet salads

Pastries and mini Dainties

Assorted Pop Juice & Water

Freshly Brewed Coffee & Assorted Teas

**28.95pp**



# SALADS & DIETARY RESTRICTIONS

## **Salad Selection**

House Garden Salad With a Selection of 2 dressings (1 cream based 1 Vinegar based)  
German Potato Salad  
Summer Salad  
Greek Salad  
Caprese Salad  
Mediterranean Cous Cous salad  
Watermelon Mint & Feta

## **Vegetarian**

Rice Noodle Stir-fry Vegetable & Tofu ( Vegan)  
Eggplant Parmesan  
Wild rice and Herb Stuffed pepper  
Loaded Portobello

## **Gluten Free**

Gluten Free Penne Pasta with Marinara Sauce  
Rice Noodle Stir-fry Vegetable & Tofu ( Vegan)

**Grilled Chicken Caesar**

**Grilled Chicken Garden Salad**

\*\*All Special Meals are pre-plated and labelled for the guests that have been pre-ordered.

Last Minuet changed will be an additional charge for each extra plate\*\*



# DINNER BUFFETS

## Chef's Table

### STARTERS

WARM SELECTION OF BREADS & WHIPPED BUTTER

### SALADS

ORGANIC GREENS, CEASAR WITH TOPPINGS

### ENTREES

ROASTED PORK TENDERLOIN

WITH BASAMIC-ORANGE-HONEY GLAZE

HAND BREADED CHICKEN SCNITZELS

ON A BED OF SAURKROUTE

### VEGETABLE

ROASTED SWEET POTATOES

STEAMED SEASONAL VEGETABLES

### DESSERT TABLE

SELECTION OF PASTRIES AND TARTS

CARVED FRUIT TRAY

\$33.95 (OVER 25 GUESTS)

\$37.95 (UNDER 25 GUESTS)

**\*\*Guest counts of under 15 Guests  
will be an additional 3.95pp charge\*\***

## Lakeview

### STARTERS

WARM SELECTION OF BREADS & WHIPPED BUTTER

CAPRESE SALAD & CAESER SALAD

### ENTREES

BRAISED POT ROAST AU JUS

GRILLED HERBED CHICKEN BREAST WITH BBQ GLAZE

CHEF'S CHOICE OF VEGETARIAN PASTA OF THE DAY

LOADED MASHEDPOTATO

STEAMED SEASONAL VEGETABLES

### DESSERT TABLE

SELECTION OF CAKES,

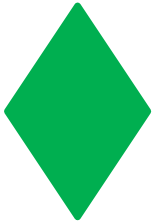
PASTRIES AND TARTS,

CARVED FRUIT TRAY

\$36.95 (OVER 25 GUESTS)

\$39.95 (UNDER 25 GUESTS)





# DINNER BUFFETS

## ROMA

### STARTERS

Warm selection of breads and whipped butter

### Antipasto Bar

Marinated grilled vegetables, Caprese platter, European meats and cheese platters, bruschetta, hummus, and asiago dips, crostini and crackers, mixed olives and pickles

### ENTREES

Prosciutto wrapped chicken with basil eggplant parmesan

Calamari fritti with lemon aioli

Roasted vegetables. herb roasted red skin potatoes

### DESSERT TABLE

Selection of pastries and tarts

Carved fruit tray

**\$39.95 (over 25 guests)**

**\$44.95 (under 25 guests)**

## THE GRAND

### STARTERS

Warm selection of breads and whipped butter

Summer salad & watermelon mint feta salad

### PLATTERS

Smoked salmon

Cold shrimp tower with house cocktail sauce

### ENTREES

Carved Prime Rib Au Jus & Horseradish

Chicken picatta

Baked atlantic salmon with citruse berre blanc, Saffron rice pilaf

Loaded potato, grilled vegetable

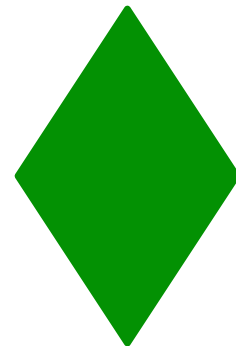
### DESSERT TABLE

Selection of pastries and mini cup cakes

Carved fruit tray

**\$48.95 (over 25 guests)**

**\$51.95 (under 25 guests)**



**\*\*Guest counts of under 15 Guests will be an additional 3.95pp charge\*\***



# A LA CARTE RECEPTIONS

Hor d'oeuvres 17.95/Dozen

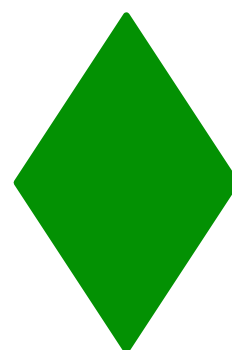
Brie & mushroom phyllo rolls  
Feta bruschetta  
Bruschetta  
Artichoke & Olive Phyllo Roses  
Mini lobster pot pies  
Spanakopita  
Smoked salmon with dill Cream cheese  
Mini Caesar Cups  
Prosciutto wrapped Bread Sticks  
Gazpacho shooters  
Smoothie Shooters  
Chefs Choice Palate Cleanser



Chocolate Dipped Fresh Fruits 19.95/dozen  
Chocolate Fountain with Fruit 7.95pp  
Assorted Artisan Pizza 8oz 11/Pizza



Chilled Shrimp & house made cocktail sauce 295  
Garden Vegetable Tray 95  
Crostini & Flat Breads & Trio of Dips 99.95  
Hummus, Baba Ganouse, Bruschetta  
Seasonal Fruit Display 125  
Gourmet Homemade Slider Duo platter 240  
with brie, double smoked bacon & house ketchup  
Smoked Salmon & Pickle Plater 325



Price Per a La Carte Platter Serves 30-40 guests

# HIGH TEA



## Afternoon High Tea

Our finest selection of traditional teas  
Seasonal fresh fruit skewers  
Crudités and dip  
Warm scones with whipped Devonshire cream  
Madeleines (*French butter cookies*)  
Chocolate dipped strawberries

A variety of finger sandwiches to include:  
Egg salad, smoked chicken and mango, cucumber and dill cream cheese,  
Grilled vegetables and pesto goat cheese  
Assortment delectable petit fours and mini cupcakes  
1- 5 gallon fruit punch included  
**\$24.95pp**

**Upgrade your fruit punch to alcoholic for only \$2 per oz**



Should guest count fall below 15 guests,  
price of this package will be added to the  
total amount at 3pp



# PLATED DINNER



WARM SELECTION OF DINNER ROLLS AND WHIPPED BUTTER

**CHOICE OF SOUP OR SALAD, ONE ENTRÉE AND ONE DESSERT**

## SOUPS

Butternut squash, Moroccan Tomato, Chicken Consume or Cream of wild Mushroom

## SALADS

House Garden Salad, Summer Salad, Greek Salad, Caprese Salad or Watermelon Mint & Feta

## ENTREES

### **ROASTED CHICKEN SUPREME**

With roasted garlic jus, seasonal market vegetables and pesto roasted red skin potatoes  
\$36.95 pp

### **BAKED ATLANTIC SALMON**

Served in citrus butter sauce seasonal market vegetables Wild Rice  
\$38.50

### **BRAISED BEEF SHANK**

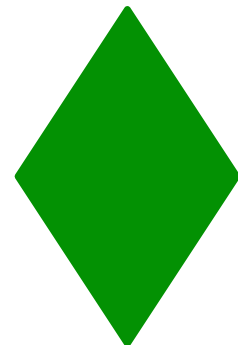
seasonal vegetables, Loaded mash potato  
\$39.90

### **SURF & TURF**

*AAA sirloin jumbo garlic shrimp seasonal vegetables, roasted garlic mash, cabernet jus*  
\$43.95

## DESSERT

Warm chocolate lava cake  
Warm apple blossom with vanilla sauce  
Espresso crème brulee  
Freshly brewed coffee & assorted teas



### Add extra Course

Soup or salad 4.95pp

Palette Cleanser 1.95pp



# WEDDING BRUNCH



## WEDDING BRUNCH MENU

Chilled assorted fruit juices

Freshly baked breakfast loaves and croissants, warm selection of fresh breads & whipped butter

Scrambled eggs, country bacon and pork sausage

Summer salad with raspberry vinaigrette and Caprese salad

herb roasted chicken breast with pesto Cream sauce

Baked citrus white cod with Saffron glaze on a bed of Asian vegetables

Vegetable & risotto stuffed pepper tomato coulis

herb roasted red skin potatoes

Steamed Seasonal Vegetables

## DESSERT TABLE

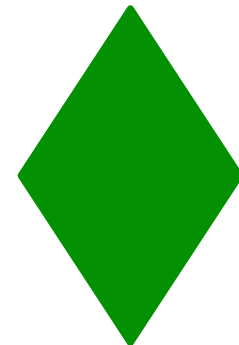
Selection of pastries, tarts, and mini cupcakes

Hand carved fresh fruit tray

\$33.95PP (OVER 25 GUESTS)

\$37.95PP (UNDER 25 GUESTS)

**If the guest count is less than 15 guests the price of this package will be added to the total amount at 3pp**



# BAR SERVICE

## Host Bar

- Liquor Premium 5.50 per oz.
- Liquor Deluxe 6.00 per oz.
- Domestic Beer 5.50 per bottle
- Premium Beer 6.00 per bottle
- Liqueurs 6.00 per oz.
- Domestic House Wine 6.00 per glass
- Coolers 6.00 per bottle
- Assorted Pop, Juice & Bottled Water 1.50 per each



## Cash Bar

- Liquor Premium 7.00 per oz.
- Liquor Deluxe 8.00 per oz.
- Domestic Beer 7.00 per bottle
- Premium Beer 8.00 per bottle
- Liqueurs 7.00 per oz.
- Domestic House Wine 8.00 per glass
- Coolers 8.00 per bottle
- Assorted Pop, Juice & Bottled Water 2.00 each

## Punch Bowls

- Each bowl serves approx. 5 gallon**
- Non-Alcoholic Fruit Punch 65.00
- Champagne Fruit Punch 110.00
- Alcoholic Fruit Punch 165.00
- Sangria 85.00

**Bar's that do not reach a minimum consumption of \$300 net per bar will have a \$150 service charge or bartender's labor which ever is greater**

## Wine Selection

### White

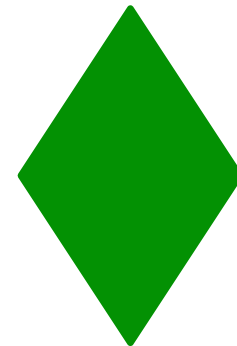
Jackson Triggs Chardonnay	35
Inniskillin Pino Grigio	45
Kim Crawford Sauvignon Blanc	65

### Red

Jackson Triggs Cabernet Franc	35
Ruffino Chianti	45
Kim Crawford Pinot Noir	65

### Sparkling

Presidents	35
Cooks	42
Ruffino Prosecco	52



# ALL DAY MEETING PACKAGES



## The Wyecroft 43.95pp

### **Continental Breakfast**

Freshly Baked Muffins, Danish, Croissant  
Freshly Brewed Coffee & Assorted Tea's

### **Mid Morning Break**

Refresh Ice waters  
Freshly Brewed Coffee & Assorted Tea's

### **BUILD YOUR OWN SANDWICH BOARD**

Comes with a selection of ciabatta buns, multi grain bread, rye bread and whole wheat wraps, butter, hummus spread, sliced tomatoes, mustards, mayo and leaf lettuce.

**Fillings include:** tuna salad, egg salad, black forest ham, pastrami, smoked turkey, roasted pesto vegetables, Swiss & Cheddar

Choose two of our gourmet salads served with pickle and Olives platter

Vegetables Crudités

Freshly Baked Gourmet Cookies

Assorted Pop Juice & Water

Freshly Brewed Coffee & Assorted Teas

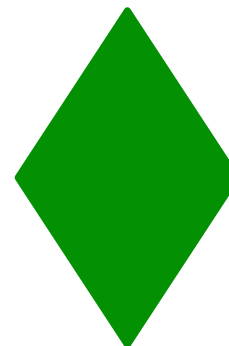
Add daily soup feature 1.95pp

### **Cookie Monster**

A variety of house baked cookies

Assorted Pop, Juice & Water

Freshly Brewed Coffee & Assorted Teas



# ALL DAY MEETING PACKAGES

## The Pier 53.95pp



### **Wake up Breakfast**

#### **Seasonal Fruit Display**

**Freshly Baked Muffins, Danish and Croissant**

**Freshly Brewed Coffee & Assorted Tea's & Assorted Soft Drinks**

### **Mid Morning Break**

Yogurt Parfaits & Freshly Brewed Coffee & Assorted Tea's

### **Lunch—Choose one**

#### **Holiday Inn Exclusive**

A variety of artisan sandwiches on gourmet breads and wraps filled with baby greens tuna salad, egg salad, black forest ham, pastrami, smoked turkey, roasted pesto vegetables, Swiss & Cheddar

Choose two of our gourmet salads , Served with pickle platter, Vegetables Crudités.

Freshly Baked Gourmet cookies, Assorted Pop Juice & Water and Freshly Brewed Coffee & Assorted Teas

OR

#### **BUILD YOUR OWN PASTA**

Choose two noodles and two sauces and choose two of or gourmet salads

Vegetable Crudités , Warm Cheese Garlic Bread, parmesan, chilies & Pesto

**Noodles:** Penne, Ravioli, Pappardelle or Fusilli

**Sauces:** Marinara, Alfredo, Bolognese or Rose sauce

Fruit Platter, Bites and Dainties, Assorted Pop Juice & Water, Freshly Brewed Coffee & Assorted Teas

### **Afternoon Refresher—Choose one**

#### **Cookie Monster**

A variety of house baked cookies

Assorted Pop, Juice & Water

Freshly Brewed Coffee & Assorted Teas

OR

#### **KEEP IT HEALTHY**

A variety of Granola & energy bars,

individual fruit yogurt smoothies

fruit platter

Assorted Pop, Juices & bottled water,

Freshly Brewed Coffee & Assorted Teas

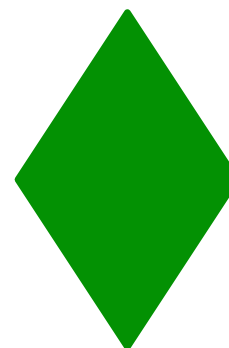
OR

#### **Cupcake Platter**

Variety of Delicious Cupcakes

Assorted Pop, Juice & Water

Freshly Brewed Coffee & Assorted Teas



# ALL DAY MEETING PACKAGES

The Lakeshore 63.95pp

## **Platinum Breakfast**

Farm Fresh Scrambled Eggs, Crispy Bacon & Pork Sausage,  
Seasonal Fruit Display  
Freshly Baked Muffins, Danish & Croissant  
Freshly Brewed Coffee & Assorted Tea's

## **Lunch Choose one from**

### **BUILD YOUR OWN SANDWICH BOARD**

Comes with a selection of ciabatta buns, multi grain bread, rye bread and whole wheat wraps, butter, hummus spread, sliced tomatoes, mustards, mayo and leaf lettuce. **Fillings include:** tuna salad, egg salad, black forest ham, pastrami, smoked turkey, roasted pesto vegetables, Swiss & Cheddar  
Choose two of our gourmet salads. Served with Pickle and Olives Platter Vegetables Crudités  
Freshly Baked Gourmet Cookies, Assorted Pop Juice & Water, Freshly Brewed Coffee & Assorted Teas

### **Holiday Inn Exclusive**

A variety of artisan sandwiches on gourmet breads and wraps filled with baby greens tuna salad, egg salad, black forest ham, pastrami, smoked turkey, roasted pesto vegetables, Swiss & Cheddar  
Choose two of our gourmet salads, served with pickle Platter & Vegetables Crudités  
Freshly Baked Gourmet cookies, Assorted Pop Juice & Water, Freshly Brewed Coffee & Assorted Teas

### **The Artisan**

Assorted Pizza made in house  
Seasonal Fruit Skewers  
Choose 2 more of our gourmet salads  
Assorted Mini Decadents, Assorted Pop Juice & Water, Freshly Brewed Coffee & Assorted Teas

### **Köstlich**

Hand breaded Chicken schnitzel, Octoberfest sausages, warm sour croute, braised Red cabbage,  
Mini roasted potatoes  
Choose up to two of our gourmet salads  
Pastries and mini tarts, Assorted Pop Juice & Water, Freshly Brewed Coffee & Assorted Teas

### **BUILD YOUR OWN PASTA**

Choose two noodles and two sauces  
Choose two of our gourmet salads  
Vegetable Crudités, Warm Cheese Garlic Bread,  
parmesan, chilies & Pesto  
**Noodles:** Penne, Ravioli, Pappardelle, or Fusilli  
**Sauces:** Marinara, Alfredo, Bolognese or Rose sauce  
Fruit Platter, Bites and Dainties  
Assorted Pop Juice & Water, freshly brewed coffee & Assorted Tea

## **Mid Morning Break**

Individual Strawberry Banana smoothies  
Freshly Brewed Coffee & Assorted Tea's

## **Afternoon Break**

Choose One from "Take a Break Menu"  
**COOKIE MONSTER, THE CARNIVAL  
FIESTA, THE TAILGATER, KEEP IT HEALTHY  
CUPCAKE PLATTER, SNACK ATTACK  
CANDY JAR**

**Add Chicken or Meat balls 2.95pp (1.5 portions pp), Add Grilled Vegetable for 1.95 PP**