Corporate MENU

Holiday Inn & Suites

OAKVILLE @ BRONTE





BREAKFAST BUFFETS

DELUXE CONTINENTAL BREAKFAST \$18.95 // PP Minimum 25 People

Fresh Chilled Juices | Brewed Regular Coffee & Decaffeinated Coffee | Tea | Assortment of Freshly Baked Breakfast Pastries Assorted Muffins | Bagels & Cream Cheese | Butter | Jams & Preserves | Array of Seasonal Sliced Fruit

HEALTHY START BREAKFAST \$16.95 // PP Minimum 25 People

Fresh Chilled Juices | Brewed Regular Coffee & Decaffeinated Coffee | Selection of Teas | Assortment of Freshly Baked Low Fat Muffins Yogurt & Granola Breakfast Parfaits | Jams & Preserves | Dried Fruit & Nuts | Oatmeal | Array of Seasonal Sliced Fruit & Fresh Berries

HOT BREAKFAST BUFFET \$23.95 // PP Minimum 25 People

Fresh Chilled Juices | Brewed Regular Coffee & Decaffeinated Coffee | Tea | Assortment of Freshly Baked Breakfast Pastries

Assorted Muffins | Bagels & Cream Cheese | Butter | Jams & Preserves | Array of Seasonal Sliced Fruit | Fluffy Scrambled Eggs
or Deep Dish Frittata | Farmers Sausage | Smoked Bacon | Home-Fried Breakfast Potatoes | French Toast /or Buttermilk Pancakes
Canadian Pure Maple Syrup

MARTHA'S VIINEYARD BRUNCH BUFFET \$29.95 // PP Minimum 50 People

Our Deluxe Continental Breakfast Buffet with the addition of Eggs Benedict | Eggs Florentine | Canadian Peameal Bacon Smoked Salmon & Bagels | Assorted Mini Quiche | Corned Beef Hash | Cocktail Sandwiches | Fresh Salad Trio International Cheese Board | Crisp Vegetable Crudite | Charcuterie Board | Country Bread Station

ADD-ONS

OMELET BAR ACTION STATION \$9.95 // PP Serviced Only

Scrambled Eggs | Omelets | Build-Your-Own

THE FRENCH CONNECTION \$9.95 // PP Serviced Only

French Toast | Fresh Fruit Toppings | Chantilly Cream | Callebaut Chocolate | Bourbon Caramel Sauce | Canadian Maple Syrup

THE BLT CARVERY \$10.95 // PP Serviced Only

Maple-Glazed Peameal Bacon | Mini Slider Buns | Crisp Tomato | Lettuce | Artisanal Mayos

HOUSE CURED SALMON BAR \$12.95 // PP Serviced Only

House-Cured Jails Island Salmon 2-Ways [Beet & Peppercorn & Dill Vodka] | Chive Rosti | Blionis | Mini Bagels | Creme Fraiche Pelee Island Caviar | Radish

THE BREAKFAST BAR \$16.95 // PP Serviced Only

Cucumber, Lemon & Sweet Pepper Bloody Maries | Royal Mimosas w/ Fresh Strawberries | Tangerine & Blood Orange Martinis Fresh Squeezed Fruit Juices | Vegetable Juices

Applicable Taxes & Administration Fees Extra \ Facility Rental Charges Extra Where Applicable



BREAKFAST & SNACKS

HEALTHY AND FRESH

Assorted Individual Fruit Yogourt \$2.50 // PP
Assorted Individual Granola Bars \$2.50 // PP
Fresh Fruit Kabobs \$24.00 // Dozen
Fresh Carved and Sliced Fruit \$4.50 // PP

Mixed Berries (Seasonal) \$6.50 // PP
Fresh Fruit Salad \$4.50 // PP
Fresh Chocolate Dipped Strawberries \$24.00 // Dozen

FRESH FROM THE BAKERY

Assorted Fruit Danish \$2.75 // PP
Fresh Baked Muffins \$2.75 // PP
Banana Bread & Carrot Bread \$2.75
Cinnamon Buns \$2.75 // PP
Fresh Baked Assorted Cookies \$20.00 // Dozen

Bagels & Cream Cheese \$2.75 // PP
Italian Biscotti \$2.75 // PP
Fresh Baked Croissants \$2.75 // PP
Drizzled w/ Belgian Chocolate \$3.25 // PP
Squares, Pastries, Brownies & Tarts \$4.50 // PP

OTHER SNACKS AND TREATS

Mediterranean Dips With A basket of toasted pita triangles w/ hummus, tzatziki & roasted red pepper spreads \$6.50 // PP

Salsa, Guacamole, Sour Cream & Jalapenos with a basket of Tortilla Chips \$6.75 // PP

Pretzels, Potato Chips, Peanuts, Popcorn \$5.75 // PP Chocolate Truffles \$36.00 // Each Selection / Dozen Frozen Ice Cream Bars \$29.75 // Dozen Assorted Cake Pops \$45.00 // Dozen

BEVERAGES

Coffee & Tea service \$3.50 // PP
Assorted Canned Soft Drinks \$2.75 // EA
Assorted Fruit Juices (300 mL) \$2.75 // EA
Bottled Iced Tea & Lemonade \$3.00 // EA

Assorted Fruit Juices (475 mL) \$3.75 // EA
Milk (cartons) \$2.75 // EA
Mineral Water (375 mL) \$2.75 // EA



BREAK-OUT & À LA CARTE MENU

THE COOKIE MONSTER \$8.95 // PP

Chef's Selection of Assorted Jumbo Cookies

POWER HOUR \$9.95 // PP

Fresh Cut Garden Vegetables w/ Assorted Dips | Granola Bars | International Cheese Platter Assorted Fruit Juices | Fresh Fruit Kabobs

JUNK FOOD MUNCHIES DELIGHT \$9.95 // PP

Assorted Popcorn & Chips | Assorted Mixed Nuts & Pretzels | Nachos with Salsa & Dips Variety of Soft Drinks

WHOLE FOODS ENERGY BREAK \$10.95 // PP

Fresh Fruit Display | Whole Fruit | Fruit & Yogurt Parfaits | Market Crudite | Assorted Yogourt Dips

MEDITERRANEAN BREAK \$14.95 // PP

Assorted Breads | Toasted Pita Triangles w/ Hummus & Tzatziki | Roasted Red Pepper Spread Assorted Bruschetta & Crostini | Marinated Olives | Wheel of Cheese Display | Assorted Nectars | Nespresso Station | Biscotti | Assorted French Macaroons

PULLMANS PLATTER \$10.95 // PP

Local Deli Meats | "Mennonite" Summer Sausage | Grainy Mustard | Quail Eggs House Pickles | Preserves | Country Bread Station

GREAT CANADIAN CHEESE DISPLAY \$12.95 // PP

An assortment of Artisanal Canadian Cheeses | House Preserves | Complimenting Fruit Nuts | Crisp Breads & Crackers | Country Bread Station



SANDWICH BOARDS

These aren't your average lunches.

CHOOSE ANY (1)

SANDWICH ITEM AND ADD YOUR CHOICE OF SOUP & SALAD

\$22.95 // PP

CHOOSE ANY (2)

SANDWICH ITEM AND ADD YOUR CHOICE OF SOUP & SALAD

\$26.95 // PP

COLD SANDWICHES

BUILD-YOUR-OWN SANDWICHES

Platters of Thinly Sliced Deli Meats and Cheeses: Turkey Breast | Honey Baked Ham | Italian Salami | Lean Roast Beef Assorted Sliced Cheese | Bakery Rolls | Lettuce | Tomato | Pickles & Condiments

THE MONTREAL STYLE DELI SHOPPE

Trays of Assorted Freshly Made Deli Sandwiches Piled High: Includes Pastrami & Swiss | Turkey, Bacon & Ranch | Black Forest Ham & Cheddar Montreal Smoked Meat Reuben | Dijon | Garlic Mayonnaise | Assortment of Rye Breads | Bakery | Fresh Rolls | Baguette

MUFFULETTA BOARD

Italian Deli Meats | Roasted Red Pepper Spread | Provolone | Basil Aioli | Olive Oil | Assorted Bakery Fresh Ciabatta

WRAP IT UP

Assortment of Wraps Roast Marinated Chicken Breast | Assorted Cheeses | Tuna Salad | Egg Salad | Roasted Vegetables & Hummus | Shredded Lettuce & Tomato

HOT SANDWICHES

CALIFORNIA VEAL

Breaded Veal Cutlet | Tomato Marinara | Basil | Smoked Gouda | Roasted Peppers | Baguette

CHICKEN PESTO

Grilled Free-Range Chicken | Pesto Aioli | Roasted Peppers | Arugula | Ciabatta

PEPPERCORN CRUSTED ROAST BEEF

Slow-Roasted Canadian Beef | Horseradish Mayo | Creole Mustard | Ciabatta

PRIME RIB DIP

Sliced Prime Rib | Horseradish Mayo | Crispy Onions | Baguette | Au Jus



CHOOSE YOUR SALAD & SOUP

With your selection of sandwiches, we include 2 of the following at no additional cost:

GERMAN POTATO | Grainy Mustard | Bacon | Oil & Vinegar

BABY ORGANIC GREEN SALAD | Maple Balsamic

CLASSIC CAESAR | Shaved Asiago | Herbed Crouton | Smoked Bacon | Garlic Dressing

MARINATED VEGETABLE SALAD | Aged Balsamic | Olive Oil

VILLAGE GREEK | Feta | Red Wine Vinaigrette | Oregano

ARUGULA & BEET SALAD | Crumbled Feta | Roasted Shallots | Tangy Orange Vinaigrette

SPICY THAI NOODLE | Julienne of Crisp Vegetable | Cilantro

CALIFORNIA SPINACH | Mandarins | Red Onion | Raspberry

BABY SPINACH & ARUGULA SALAD | Belgian Endive | Pecans | Blue Cheese | Pears

BUTTERNUT SQUASH & APPLE BISQUE | Curried Apples | Raita

WILD MUSHROOM BISQUE | Porcini Cream

FARMHOUSE VEGETABLE & CHICKEN SOUP | Pulled Chicken | Orzo | Vegetables

ADD EXTRA SALADS OR SOUP | \$2.50 // PP + Per Item



LUNCH BUFFET OFFERINGS

RICE BOWL BOARD \$24.95 // PP Minimum 50 People

Build-Your-Own Rice Bowl station.

CHOICE OF 2 GRAINS:

Basmati | Mexican Rice | Barley | Couscous | Orzo | Rice Noodles

CHOICE OF 2 MAINS:

Butter Chicken | Ancho Chicken | Chili con Carne | BBQ Pulled Beef | Crispy-Fried Tofu | Kimchi-Marinated Tempeh Fried Cauliflower | Buffalo Butter

BYO ITEMS:

Carrot Slaw | Chic Peas Salad | Green Onion | Avocado | Broccoli | Roasted Corn | Peppers | Tomato | Cucumber Sesame | Complimenting Sauces | Aioli & Dressings | Micro Greens | Herbs

THE EXECUTIVE WORKING LUNCH \$26.95 // PP Lunch Only | Minimum 25 People

Assorted Rolls & Butter | Fresh Vegetable Crudite | Shaved & Sliced Deli Meats | Sliced Deli Cheese | Mixed Green Salad Pasta Salad | Authentic Italian Pizza | Assorted Pastries

THE FIESTA LUNCH BUFFET \$28.95 // PP Lunch Only | Minimum 25 People

Seven Layer Nacho Dip w/ Spiced Tortilla Chips | Chicken & Vegetable Quesadillas | Build-Your-Own Taco Bar | Hard & Soft Tacos Seasoned Beef | Grilled Chicken | Fixings | Dulce de Leche Custard | Seasonal Fruit Selections

THE BURGER THEORY GRILL BAR \$28.95 // PP Dinner Only | Minimum 50 People

Build-Your-Own: Certified Angus Beef & Brisket Burger | Grilled Free-Range Chicken | Veggie Burger | Local Cheese Homemade Sauces | Assorted Gourmet Toppings | Potato Bun | House Salads | Crispy Fries | Cinnamon Churros with Sweet Toppings

THE TUSCAN LUNCH BUFFET \$29.95 // PP Lunch Only | Minimum 25 People

Assorted Panini Sandwiches Including: Thinly Sliced Prosciutto with Oven Roasted Tomato & Eggplant | Basil & Whipped Ricotta Grilled Chicken Breast | Roasted Red Peppers | Arugula & Pesto Mayo | Genoa Salami with Provolone Black Olive Tapenade & Grilled Vegetable Mostarda | Marinated Tomato & Fiore di Latte | Roasted Peppers & Basil | Mixed Green Salad with Arugula & Fennel | Minestrone Soup | Tiramisu

COMPLETE ITALIAN FESTA \$29.95 // PP Minimum 50 People

Signature Antipasto Bar | Assortment of Italian Cheeses | Deli Meats | Marinated Vegetables | Pasta Bar – Build-Your-Own Pizza & Country Bread Station | Tiramisu Parfait | Fruit

Applicable Taxes & Administration Fees Extra \ Facility Rental Charges Extra Where Applicable Minimum Guest Count Applicable \ Prices Subject to Change Without Notice.



ALL DAY PACKAGE

Minimums Apply \$55.00 // PP

DELUXE CONTINENTAL BREAKFAST BUFFET

Fresh Chilled Juices | Brewed Regular Coffee & Decaffeinated Coffee | Tea | Assortment of Freshly Baked Breakfast Pastries Assorted Muffins | Bagels & Cream Cheese | Butter | Jams & Preserves | Array of Seasonal Sliced Fruit

HEALTHY START BUFFET

Fresh Chilled Juices | Brewed Regular Coffee & Decaffeinated Coffee | Tea | Assortment of Freshly Baked Low Fat Muffins Yogourt, Berry & Granola Parfaits | Jams & Preserves | Dried Fruit & Nuts | Oatmeal | Array of Seasonal Sliced Fruit & Fresh Berries

MORNING BREAK

Refresh Coffee/Tea | Fruit & Biscotti

LUNCH SANDWICH & SALAD COMBO

Choose 1 of the following

BUILD-YOUR-OWN SANDWICHES

Platters of Thinly Sliced Deli Meats and Cheeses: Includes Turkey Breast | Honey Baked Ham | Italian Salami | Lean Roast Beef Assorted Sliced Cheese | Bakery Rolls | Lettuce | Tomato | Pickles | Condiments

OR

MUFFULETTA BOARD

Italian Deli Meats | Roasted Red Pepper Spread | Provolone | Basil Aioli | Olive Oil | Assorted Bakery Fresh Ciabatta

OR

WRAP IT UP

Assortment of Wraps including: Roast Marinated Chicken Breast | Assorted Cheeses | Tuna Salad | Egg Salad Roasted Vegetables & Hummus | Shredded Lettuce & Tomato

OR

HOT BEEF DIP

Sliced Roast Beef au Jus | Horseradish Mayo | Crispy Onions | French Baguette | Assorted toppings



CHOOSE YOUR SALAD

Choose 2 of the following

GERMAN POTATO | Grainy Mustard | Bacon | Oil & Vinegar

BABY ORGANIC GREEN SALAD | Maple Balsamic

CLASSIC CAESAR | Shaved Asiago | Herbed Crouton | Smoked Bacon | Garlic Dressing

MARINATED VEGETABLE SALAD | Aged Balsamic | Olive Oil

VILLAGE GREEK | Feta | Red Wine Vinaigrette | Oregano

ARUGULA & BEET SALAD | Crumbled Feta | Roasted Shallots | Tangy Orange Vinaigrette

SPICY THAI NOODLE | Julienne of Crisp Vegetable | Cilantro

CALIFORNIA SPINACH | Mandarins | Red Onion | Raspberry

BABY SPINACH & ARUGULA SALAD | Belgian Endive | Pecans | Blue Cheese | Pears

ADD EXTRA SALAD | \$2.50 // PP + Per Item

AFTERNOON BREAK

INCLUDES 8HR HALL RENTAL

Minimums Apply || Additional Hours: \$150.00 // Per Hour/Ballroom

**Less than minimum, additional room rental charges apply | Applicable taxes

& admin/service charges extra



PLATTERS

Small: 10-15 People || Medium: 15-25 People || Large: 25-35 People

FRESH VEGETABLE PLATTER S: \$58.95 M: \$89.95 L: \$99.95

An appetizing assortment of fresh vegetables including: Carrots | Celery | Broccoli | Cauliflower | Green/Red Peppers | Radish Cucumbers | Complete with Herb Dip

DELI MEAT PLATTER S: \$84.95 M: \$129.95 L: \$169.95

Assorted sliced cold cuts including: Roast Beef | Black Forest Ham | Turkey Breast | Genoa Salami | Capocollo & Prosciutto | Fresh Baked Rolls | Pickles | Condiments

DELUXE ANTIPASTO PLATTER S: \$149.95 M: \$239.95 L: \$329.95

Our "Deli Meat Platter" with the addition of: Marinated Seafood | Pickled Vegetables | Olives | Cheeses | Caprese Salad | Crudité | Vegetables and Italian Breads

MINIATURE COCKTAIL SANDWICHES S: \$69.95 M: \$126.95 L: \$159.95 Portions based on 1.5 servings PP

Assorted sandwich bites with fillings including: Tuna Salad | Egg Salad | Ham & Cheese | Salmon Salad | Smoked Salmon and Cream Cheese w/ Cucumber

SUPER MONTREAL DELI SANDWICHES S: \$84.95 M: \$129.95 L: \$168.95

Freshly Baked Kaiser Buns & Rye Bread filled with Roast Beef Corned Beef Salami Black Forest Ham & Swiss Cheese Pickle Slices

DELUXE DELI SANDWICHES & WRAPS S: \$92.95 M: \$142.95 L: \$184.95

Freshly Baked Butter Croissants | Baguettes & Wraps Filled with Marinated Chicken Breast | Roast Beef | Smoked Ham Egg Salad | Grilled Vegetables w/ Cheese | Lettuce & Tomato Slices

ITALIAN PANINI SANDWICHES S: \$129.95 M: \$189.95 L: \$259.95

Italian Favourites On Fresh Baked Ciabatta Baguettes: Thinly Sliced Prosciutto with Oven Roasted Tomato & Eggplant | Basil & Whipped Ricotta Grilled Chicken Breast | Roasted Red Peppers | Arugula & Pesto Mayo | Genoa Salami with Provolone | Black Olive Tepenade & Grilled Vegetable Mostarda | Marinated Tomato & Fiore di Latte | Roasted Peppers & Basil

SALAD SANDWICH PLATTER S: \$78.95 M: \$124.95 L: \$169.95

Tuna Salad | Egg And Salmon Salad On Whole Wheat Bread | White & Seven Grain Breads | With Sliced Tomato | Onion & Cucumber

SMOKED SALMON PLATTER S: \$89.95 M: \$129.95 L: \$169.95

Thin Slices Of Cured Smoked Salmon Served With Cream Cheese | Capers | Red Onions | Dill | Rye Bread | Crisps and Hard Boiled Eggs

JUMBO PEELED SHRIMP S: \$139.95 M: \$219.95 L: \$289.95 4 pcs. Per Person

Jumbo Peeled Shrimp Served w/ Piguant Cocktail Sauce and Lemon

COLD POACHED SALMON \$199.95 Serves 35-50 People

Whole Dressed Atlantic Salmon with Traditional Garnishes

Applicable Taxes & Administration Fees Extra \ Facility Rental Charges Extra Where Applicable Minimum Guest Count Applicable \ Prices Subject to Change Without Notice.



PLATTERS

Small: 10-15 People || Medium: 15-25 People || Large: 25-35 People

DELUXE SEAFOOD PLATTER \$395.95 Serves 35-50 People

All your favourites including: Cold Water Crab | Lobster | Shrimp | Mussels & Clams

HOMEMADE PIZZA PLATTER \$49.95 Serves 35-50 People

An assortment of Italian style bread pizzas cut into squares

INTERNATIONAL CHEESE PLATTER S: \$99.95 M: \$149.95 L: \$199.95

Display of domestic and imported cheese: Cheddar | Marble | Swiss | Havarti | Provolone | Smoked Gouda | Danish Blue | Crackers | Dried Fruits

FRESH CARVED FRUIT S: \$59.95 M: \$93.95 L: \$122.95

Fresh fruit including: Orange Segments | Strawberries | Red & Green Grapes | Cantaloupe | Honey Dew | Watermelon | Pineapple | Seasonal

ITALIAN & FRENCH PASTRIES S: \$79.95 M: \$119.95 L: \$159.95

Miniature Pastries including: Sicilian Cannolis | Éclairs | French Macarons | Tarts | Cheesecake Bites

SQUARES AND TARTS S: \$59.95 M: \$84.95 L: \$119.95

Petite Nanaimo Bars | Iced Brownies | Fruit Tartlets