

Monte Carlo Inns™

stay, meet & dine



Your home away from home™

Monte Carlo Inn Wedding Packages 2016-2017

*Welcome to the Monte Carlo Inn, Barrie Suites
&
Congradulations on your upcoming Wedding!*

The Monte carlo Inn is the perfect venue to host both your reception and overnight accomadations for the night of your wedding. We specialize in weddings from 20 to 100 people. Our experienced wedding coordinator will guide you through all the details every step of the way. All our packages have been put together to make your day stress free but we will customize any package for you with the guidance of our Certified Red Seal Chef Chris Buurs and Chef Terry McNaughton from C & T Catering.



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*Instructions for each package:
Our wedding coordinator will go through all the details with you leading up to your special day, but for your dinner please choose from pages 8 and 9*

You also have the option to upgrade your hors d'oeuvres, wine and late night for additions costs



Monte Carlo's Wedding Packages

Minimum 40 people

Romeo & Juliet Package

Wedding coordinator to guide you every step of the way

~~~

Menu tasting

A tasting of the proposed menu for two guests

~~~

Venue for your dinner and reception

~~~

Complimentary Bridal Suite for one night with healthy start breakfast for two, bottle of red or white wine and 6 chocolate covered strawberries

~~~~

Chef's Choice of Hors D'oeuvres

3 per person

~~~

Three course plated dinner or buffet

~~~

One bottle of House red and white wine with dinner

~~~

Late night Station with potato skins, pulled pork sliders and a perogi bar, cake cutting and coffee and tea

~~~

White chairs covers, dressed head table,

~~~

Signing table, cake table, dance floor, DJ table

**\$85.00 per person plus tax and service charge**





## *Napolean Package*

*Minimum 40 people*

*Wedding coordinator to guide you every step of the way*

~~~

Menu tasting

A tasting of the proposed menu for two guests

~~~

*Venue for your dinner and reception*

~~~

Complimentary Bridal Suite for one night with healthy start breakfast for two, bottle of red or white wine and 6 chocolate covered strawberries

~~~~

*Chef's Choice of Hors D'oeuvres*

*3 per person*

~~~

Three course plated dinner

~~~

*One bottle of House red and white wine with dinner*

~~~

Coffee and tea and cake cutting

~~~

*White chairs covers, dressed head table,*

~~~

Signing table, cake table, dance floor, DJ table

\$75.00 per person plus tax and service charge



Lovethispic.com



Louis XIV Package

Minimum 40 people

Wedding coordinator to guide you every step of the way

~~~

*Menu tasting*

*A tasting of the proposed menu for two guests*

~~~

Venue for your dinner and reception

~~~

*Chef's Choice of Hors D'oeuvres*

*3 per person*

~~~

Three course plated dinner

~~~

*Coffee and tea and cake cutting*

~~~

White chairs covers, dressed head table,

~~~

*Signing table, cake table, dance floor, DJ table*

***\$65.00 per person plus tax and service charge***





## *Hors D'oeuvres*

\$23.50 a dozen

*we recommend 3-4 pieces served before dinner and 9-10 pieces for a cocktail party*

### **Hot**

*Scallops Wrapped in Bacon  
Chicken Wings  
Chicken Sauté  
Beef Sauté  
Savory Mustard Meatballs  
Sausage Rolls  
Mini Quiche  
Vegetable Spring Rolls  
Spinach & Cream Cheese wrapped in Phyllo Pastry  
Mozzarella Sticks*

### **Cold**

*Creamy Pate on Melba  
Smoked Salmon & Dill Sour Cream on Rye Bread  
Shrimp & Cocktail Cream Sauce on Herb Bread  
Chicken & Cranberry Glaze on Rye Bread  
Cucumber, Tomato & Basil Cream Cheese on Pumpnickel Bread  
Smoked Oyster & Cream Cheese on Rye Bread  
Mini Bruschetta Bites  
California Rolls*

### **Extra Platters**

*Vegetable Tray \$3.50 per person  
Prosciutto with Melon \$5.50 per person  
Fruit Platter \$4.50 per person  
Pickled tray \$3.50 person  
Cookie Platter \$2.00 per person  
Chocolate Dipped Strawberries \$20.00 per dozen  
Cheese Platter \$5.50 per person  
Tea Sandwiches \$3.50 per person  
Antipasto (individually plated) \$9.99 per person  
Bruschetta, Olives, Prosciutto wrapped Melon, grilled vegetables & Provolone cheese  
Tiger Shrimp Cocktail \$5.99 per person  
Smoked Salmon \$5.50 per person  
Lobster and Shrimp salad \$9.99 per person  
Smoked Duck with blueberry peppercorn preserve \$7.99 per person  
Bruschetta with Brie \$3.00 per person  
Cheese stuffed tortellini with marinara sauce \$3.00 per person  
Lobster Bisque \$5.00 per person*

*All prices are subject to 13% HST and 15% service charge and subject to change.*





## **Monte Carlo Plated Dinners**

*Choose one soup or salad, one main and one dessert*

### **Soup Selections**

*Cream of Chicken  
Tomato Parmesan  
Potato Bacon  
Carrot Ginger  
Pumpkin and Brie Soup  
Minestrone Soup*

### **Salad Selections**

*Mediterranean Pasta Salad  
Garden Salad with Honey Yogurt Dressing  
Spinach, red onion mandarin oranges with Raspberry Vinaigrette  
House salad with Balsamic  
Tomato Provolone  
Garden Salad with Raspberry Vinaigrette  
Caesar Salad  
Garden Salad with Sun dried Tomato Vinaigrette*

### **Main course:**

*Maple Baked Ham with a Maple Sugar Glaze  
English Cut Beef au Jus Served Medium-Well  
Stuffed Loin of Pork with a Fresh Thyme Mushroom au Jus  
Grilled Breast of Chicken with Lemon Tarragon Sauce  
Half Cornish Hen with Dried Apricots and Port sauce  
Sesame Crusted Chicken Breast with Sundried Tomato Pesto Sauce  
Poached Atlantic Salmon with Dill Hollandaise Sauce  
Potato Cheddar Crusted Cod served with a Cajun Compote  
Roast Turkey with all the Fixings  
Veal Scaloppini with a Cabernet Hunter Sauce (5)  
Prime Rib of Beef au Jus with Yorkshire pudding (5)*

### **Dessert Selections**

*Tiramisu Cake  
Chocolate Mousse in a Phyllo Cup  
Chocolate Swirl Cheesecake  
Dutch Apple Pie  
Pecan Pie  
New York Baked Cheese Cake  
Strawberry Shortcake  
Chocolate Truffle Torte  
Lemon Shortcake  
Strawberries in Maple with Whipped Cream  
(Available in Season)*

*All prices are subject to 13% HST and 15% service charge and subject to change.*



## **Create your own Dinner Buffet**

Minimum 40 people

*Includes: Platter of Devilled eggs, Crudités with Dip, Pickles, Composition of Bread, Rolls & Butter*

### **Salad Selections;**

*(Select 3 choices below) House Salad*

*Curried Rice Salad*

*Caesar Salad*

*Spinach Salad*

*Mediterranean Pasta Salad*

*Baby Red Potato Salad*

*Tomato & Red onion Salad*

*Chickpea & Corn Salad*

*Marinated Vegetable Salad*

*Potato Salad*

*Coleslaw*

### **Chef's Pasta Entrée**

*(Choice of Alfredo Sauce or Marinara Sauce)*

### **Carving Station**

*Choice of Roast Beef or Roast Pork*

### **You're Entrées**

*(Are accompanied with Fresh Market Vegetables, Potato or Rice Pilaf, Select 1 choice below)*

*Braised beef with mushrooms in a Red wine sauce*

*Herb roasted Chicken*

*Seafood Pasta tossed in a Garlic cream sauce*

*Meat Lasagna*

*Vegetable Lasagna*

*Grilled chicken with Lemon tarragon sauce*

*Honey Garlic Pork and Mushroom Sautee*

*Grilled chicken with sundried tomato pesto sauce*

*Baked salmon with a dill sauce*

*Sole with Scallop and crab stuffing with a Pesto Sauce*

### **Sweet Table:**

*Assorted Pies and Cakes, Squares, Pastries Fruit and Cheese Tray*

*Coffee and Tea*

*All prices are subject to 13% HST and 15% service charge and subject to change.*





## *Children's meals*

*Crudite and dip*  
~~~  
Choice of
Personal Pan Pizza with Cheese
Or
Chicken Fingers and Fries
Or
Macaroni and cheese
~~~  
*Ice Cream with Sprinkles*

*Ages 2-12 - \$19.95 plus tax and service charge*  
*(This includes all buffets)*

*Ages 13 -18 will have the same meal as the*  
*adults*

## *Vegetarian meals*

*Vegetarian Pasta*  
*With sundried Tomato Vinaigrette, peppers*  
*and onions*  
*Or*  
*Vegetable Strudel*  
*In a Phyllo pastry*

*Same price as plated meals ordered*

## *Late night*

***Selection #1***  
*Vegetables and Dip*  
*Cheese and Fruit Display*  
*Assorted Squares and Pastries*  
*\$14.95 per person*

***Selection #2***  
*Assorted Breads*  
*Vegetables and Dip*  
*Sliced Deli Meats with all the Fixings*  
*Potato Salad, Coleslaw*  
*Assorted Pastries & Fresh Sliced Fruit*  
*\$17.95 per person*

***Selection #3***  
*Buttered Popcorn, Potato chips and dip*  
*Pretzels, Trail mix,*  
*Pop, Juice, Coffee, Tea*  
*\$8.25 per person*

***Selection #4***  
*Slider station with pulled pork and chicken*  
*\$9.95 per person*

***Selection #5***  
*Street Meat BBQ with grilled sausages and*  
*hotdogs off the BBQ*  
*\$9.95*

*Extra platters and late night require an*  
*order of 75% of your guest count*

*All prices are subject to 13% HST and 15%*  
*service charge and subject to change*



## **The Bar**

Minimum consumption of \$300.00 applies. If minimum is not met a service charge of \$175.00 will apply to final bill  
Taxes and service charge will apply

### **Cash and Host Bar**

Cash Bar set up fee \$85.00 per bar excluding the Simcoe Room  
Liquor (10z) \$5.50 each,  
Domestic Beer (12oz) \$5.50 each,  
Domestic House Wine (6oz) \$6.50 per glass  
Imported Beer (12oz) \$6.50 each

### **Punch**

Non-Alcoholic Punch \$95.00 per bowl \*  
Alcoholic Punch \$130.00 per bowl\*  
\*Each bowl serves approximately 50 people

### **Ticket Bar**

We will provide tickets which will then be redeemed at the bar and charged to the master bill, drinks will be charged on consumption

### **Toonie Bar**

All beverages will be priced at \$2.00 for the guests and the remainder cost plus tax and service charge will go to the master bill on consumption

### **Unlimited Pop**

For the duration of the event  
\$15.00 per person

## **Wine List**

### **White**

Scarpaccio Private Label by Joseph's Estate  
Wine Chardonnay \$30  
Wolf Blass-Yellow Label Chardonnay (1)  
(Australia) - \$36.50  
Errazuriz Estate Chardonnay (1) (Chile) -  
\$34.50  
Robert Mondavi Sauvignon Blanc (0)  
(California) - \$42.50  
Jackson Triggs Pinot Grigio (0) (Canada) -  
\$38.50  
Folonari Soave (0) (Italy) - \$32.50

### **Red**

Scarpaccio Private Label by Joseph's Estate  
Wine Merlot \$30  
Wolf Blass Yellow Label Cab/ Sauvignon (0)  
(Australia) - \$43.50  
Errazuriz Shiraz (1) (Chile) - \$39.50  
Woodbridge Robert Mondavi Merlot (1)  
(California) - \$36.50  
Jackson Triggs Cab / Sauvignon (0) (Canada)  
- \$32.50  
Folonari Valpolicella (0) (Italy) - \$32.50

### **Sparkling Wines**

Henkell Trocken (Germany) - \$32.50  
Bright's President Champagne (Canada) - \$30  
Prosecco (Italy) - \$32.50  
Sparkling Water Bottles - \$7.95

All prices are subject to 13% HST and 15% service charge and subject to change.



## Accommodations

Here at Monte Carlo Inn we have many unique room styles for you to choice from

*Traditional rooms* with queen, king or 2 queen beds in them (65)

*Renaissance Suites* with queen or king beds and glass walls separating the areas for privacy with a pull out couch (6)

*Sunrise suites* with queen or king beds, corner Jacuzzis and fireplaces (4)

*Louis XIV suite* with a queen bed, Jacuzzi and a separate living room with fireplace and a pull out couch (3)

*Napoleon suites* - King bed with fireplace and Jacuzzi in the middle of the room (3)

*Romeo and Juliet* has a 2 storey mezzanine with king bed and fireplace, lower level has living room and Jacuzzi (1)

All rooms are equipped with mini fridges, microwave coffee pots, hairdryers, desks, alarm clocks, irons and iron boards, LCD televisions, movie system

We include healthy start breakfast with all rooms for 2 people in the full service restaurant "Scarpaccio Ristorante"

### **We have at our hotel:**

*Fitness facilities*

*Free parking*

*Salt water indoor pool*

*Full room service*

*Vending machines*

*Business center*

## Helpful hints

### **Timing**

Our wedding coordinator will be pleased to assist in arranging the time line for the day including cocktail hour, dinner, receiving line, dancing etc....

### **Seating Plan**

Please inform us regarding the number of place settings at the Head Table. Also, we would like to know your requirements for reserved family tables, along with the type of seating chart you will be using

### **Table Decorations**

The head table is draped in white linen & napkins. The flowers of the bride and her attendants should be placed on the Head Table. The individual guests' tables will be set with white linen. Our banquet staff will be pleased to place any center-pieces out for you. They can arrive the night before if needed so you are stress free on the day off.

### **Wedding Cake, Favors, Signing book**

Our wedding coordinator will happily place out all your items for you if they arrive to the hotel the day before.

### **Cake Cutting Ceremony**

Our staff can assist you with the cutting of the cake and service. Should you wish to preserve any portion of the cake for the future, have the baker provide appropriate boxes for transporting your cake home.

### **Toasts**

The Master of Ceremony should contact our wedding coordinator upon arrival to go over the arrangements regarding grace, the announcement of the cake cutting ceremony, and the proposal of toasts, etc.

### **Special Room Rates for Your Out-Of-Town Guests**

Should some of your guests wish to stay overnight at the Monte Carlo INN, please contact Kym Gilmour for a block of rooms in the Sales Office 705-734-0070 #5502 or email at [barriesales@montecarloinns.com](mailto:barriesales@montecarloinns.com) - special rates are available.