

Monte Carlo Inn

Vaughan Suites



"Meeting your business needs"

www.montecarloinns.com

Vaughan@montecarloinns.com

General Information

The Monte Carlo Inn Vaughan Suites is committed to providing excellent customer satisfaction. We take pride in the fact that we offer uncompromised Quality, Comfort and value. Whether you are having a small meeting or an elaborate function, The Monte Carlo Inn - Vaughan Suites will work with you to ensure your function is a complete success.

Menu Selection

The Monte Carlo Inn - Vaughan Suites various catering menu will appeal to the most demanding palates. Our catering department will assist you in creating your own personal menu, should the attached menu not be suitable for your function.

Prices

Prices on the menus are subject to change: A 15% service charge will be added to all food & beverage charges. Applicable taxes will be applied on food, beverage, audio visual equipment & room rentals.

Food, Beverage and Bar Service

The bar service and any entertainment must end by 1:00am. The hotel can not serve liquor to any individual under the age of 19. You must have a valid photo I.D to present to hotel staff when ordering any alcohol.

Guarantee

All events with food and beverage require a final guarantee count no less than 72 hours prior to arrival. This guarantee will be a minimum number for which fees will be charged.

Cancellation

Cancellation of any event less than 14 working days, will be subject to a cancellation fee equivalent to the room rental for space held and a percentage of estimated food and beverage cost. All deposits are non-refundable if the space is not re-sold.

Methods of Payment/Billing

Direct billing applications are available by contacting the Monte Carlo Inn Vaughan Suites. Other forms of payments include certified cheque, money order, cash or major credit cards.

Audio-Visual Services

There is a complete line of modern audio-visual equipment available, fees will vary accordingly based on the type of equipment required. Additional fees may be charged if any materials or equipment is ordered by the hotel for your function.

Conference and Catering Inquiries

Conference Bookings and Catering Inquiries:

Sales and Catering Manager (905) 761-7170

Private Dining and Banquet Function

Botticelli Ristorante Bar & Grill

Direct Line:(905) 761-7170

Shipping Of Any Materials To The Hotel

Monte Carlo Inn Vaughan Suites

705 Applewood Cres. Vaughan Ontario (Hwy #7 And Hwy #400) L4K 5W8

Tel: (905) 761-7170 Fax (905) 761-1579 or Toll Free 1-866-664-9500

Monte Carlo Inn Vaughan offers comprehensive conference, meeting and banquet facilities, all in the commercial and financial City above Toronto. Whether you are planning a conference for 150 or a meeting for 4 our boardroom and conference facilities are perfect for all types of meetings and functions. Should you require any item not specifically listed on the menu, our director of food & beverage and executive chef will be more than pleased to customize any special requests for your enjoyment.

"YOUR SUCCESS IS OUR BUSINESS"

Our Board Rooms & Conference Rooms Offer:

- INDIVIDUAL CLIMATE CONTROL
 - INDIVIDUAL CONTROL OF OVERHEAD LIGHTING
 - MULTIPORT DATA JACKS AND 15A CIRCUITS AROUND THE PERIMETER
 - PULL DOWN SCREEN
 - DIGITAL SPEAKER PHONES
 - HIGH SPEED INTERNET ACCESS / WIRELESS
 - FREE BUSINESS CENTRE ACCESS
 - COMPLIMENTARY BOTTLE OF WATER (500ml) (1 BOTTLE PER MEETING PARTICIPANT)
- *PLEASE NOTE: THERE WILL BE A CHARGE FOR ANY ADDITIONAL WATER REQUESTED***

MEETING ROOM SPECIFICATIONS

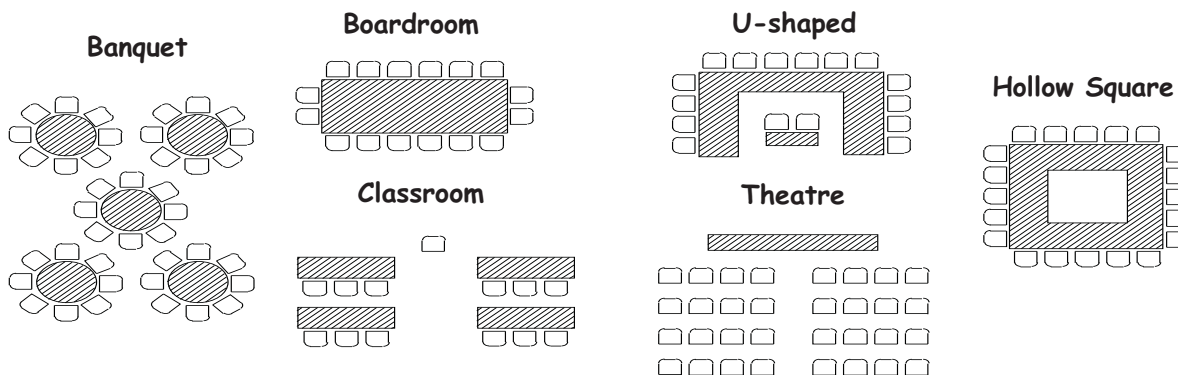
Meeting Room's	Accommodations	Square Footage	Price (\$)
The York Room	150 People	1350	\$325.00
The Pearson Room	25 People	650	\$210.00
The Mackenzie Room	25 People	650	\$210.00
The Vaughan Room	95 People	1100	\$275.00
The Concord Room	15 People	450	\$185.00
The Harris Room	15 People	375	\$185.00

AUDIO VISUAL RATES

Overhead Projectors	\$15.00	+14%tax
TV/VCR/DVD	\$15.00	+14%tax
Flip Chart	\$15.00	+14%tax
Microphone/Podium	\$10.00	+14%tax
White-Board	\$10.00	+14%tax
LCD Projector	\$175.00	+14% tax

****Other Equipment Available upon Request****

Seating Configurations



Corporate Catering Menu



Coffee Breaks

Freshly Brewed Regular, Decaffeinated Coffee and Teas	(each)	\$1.50
Freshly Brewed Regular, Decaffeinated Coffee and Teas	(Pot approx 8-10 cups)	\$12.95
Chilled Fruit Juices	(each)	\$1.95
Soft Drinks	(each)	\$1.75
Chilled Milk 2%	(per 60 once jug)	\$18.00
Chilled Milk 2%	(each)	\$2.00
Bottled Water	(each)	\$2.00
A Variety Of Ice Cream Flavours	(each)	\$2.25

Baked Fresh in our very own kitchen

Freshly Baked, Muffins, Danish or Croissants	(each)	\$1.75
Freshly Baked Assorted Muffins, Danish or Croissants	(per dozen)	\$18.00
French Pastries	(each)	\$1.95
Mixture of Fresh Donuts	(per dozen)	\$16.00
Assorted Large Homemade Cookies	(each)	\$1.75
Assorted Large Homemade Cookies	(per dozen)	\$18.00

Light Break-1

Assorted Cookies, Coffee ,Tea and Assorted Soft Drinks and Chilled Fruit Juices

\$6.25 Per Person

Light Break-2

Regular Decaffeinated Coffee, Tea, Bottled Water and Soft Drinks

\$4.50 Per Person

All prices are subject to G.S.T, P.S.T and 15% Gratuities

Corporate Breakfast Specials

The Continental Breakfast (min 8 people) \$7.50/person

Selection of fresh juices
Freshly baked breakfast Pastries including muffins, danishes, croissants and home style jams and butter
Freshly brewed regular and decaffeinated coffee and Tea
Optional fresh fruit tray \$2.75/person

The Executive Breakfast(min 10 people) \$8.75/person

Selection of Fresh Juices
Freshly Baked Breakfast Pastries, including muffins, danishes, croissants and home style jams and butter
Fresh bagels and raisin, white, or brown toast accompanied by home style jams and butter
Freshly brewed regular and decaffeinated coffee and tea

The Healthy Start Breakfast (min 10 people) \$9.75/person

Selection of fresh juices
Selection of fresh yogurts
Fresh sliced fruit tray
Raisin bran muffins with home style jam and butter
Assorted cold cereals
Freshly brewed regular and decaffeinated coffee and herbal tea's

The Monte Carlo Breakfast(min 12 people) \$12.95/person

Selection of fresh juices
Freshly Baked Breakfast Pastries including, muffins, danish, croissants and home style jams & butter
White and whole wheat toast bread accompanied by home style jams and butter
Light and fluffy scrambled eggs, Canadian Bacon, Breakfast sausage and Home Fries
Assorted sliced fruit tray
Freshly brewed regular and decaffeinated coffee and tea

All prices are subject to G.S.T, P.S.T and 15% Gratuities

Corporate Lunch Special

The Healthy Approach Working Lunch (min 12 people) \$14.25/PERSON

Chef's selection of freshly made soup
Crisp garden salad
Freshly made tuna, egg salad and vegetable sandwiches
Assorted pickles and olives
Sliced fresh fruit
Yogurt
Freshly brewed regular and decaffeinated coffee and tea

The Monte Carlo Working Lunch (min 12 people) \$16.25/PERSON

Chef's selection of freshly made soup
Garden fresh house salad
Create your own sandwich from a choice of fresh cold cuts. (Smoked turkey breast, black forest ham, roast beef, corn beef, tuna salad, egg salad)
Cheese platter
Assorted sliced fruit tray
Assorted Pastries
Freshly brewed regular and decaffeinated coffee and tea

The Executive Working Lunch (min 20 people) \$18.25/PERSON

Soup of the day
Two salads (**Your choice of salads include: potato salad, pasta salad, caesar salad or tossed salad**)
Cold cut platter
Fruit tray
Two hot dishes served with potatoes and seasonal mixed vegetables
(**Your choice of hot dishes include: Roasted rosemary chicken, Veal Parmigiana, Chicken Breast, vegetable or meat Lasagna or penne al-forno**)
Assorted cakes and pastries
For cheese add \$1.50
Coffee and Tea

The Mediterraneo Working Lunch (min 20 people) \$19.25/PERSON

Caesar salad with Garlic bread
Penne al forno
Selection of hot Italian sandwiches (Veal, Meatball, and Italian Sausage) served with traditional tomato and red pepper sauce on a kaiser
Sliced fresh fruit
Tartuffo ice cream or pecan pie
Freshly brewed regular and decaffeinated coffee and tea

All prices are subject to G.S.T, P.S.T and 15% Gratuities

Lunch Specials

Light Lunch

\$9.25

Tossed salad or caesar salad & assorted cold cuts sandwiches.

For cheese add \$1.75

Working Lunch

\$11.25

Tossed salad, assorted cold cut sandwiches, whole fruit tray and pastries.

For cheese add \$1.75

Your choice of sandwiches include: Smoked Turkey Breast, Black Forest Ham, Roast Beef, Tuna Salad, Egg Salad, Assorted Bread.

Adriatico Lunch

\$12.75

Meat lasagna with caesar salad or tossed salad and garlic bread

Pasta Lover Lunch

\$14.25

Pasta of the day with your choice of tomato, alfredo, meat sauce or primavera. With your choice of caesar salad or tossed salad and garlic bread.

Chicken Lover Lunch

\$15.95

Soup of the day

Garlic bread

Caesar or tossed salad

Choice of: roasted rosemary chicken or lemon herb chicken or chicken cacciatore or

Chicken parmigiana (served with potato or rice and vegetable of the day)

Chocolate fudge or black forest cake

Create Your Own Lunch

Soup of the day

\$3.25/person

Assorted cold cut sandwiches

\$4.95/person

(Egg salad, tuna salad)

Hot Sandwiches on Kaiser

\$6.25/person

(Veal, chicken or sausage)

Fresh cut vegetables with dip

\$4.95/person

Traditional caesar salad

\$3.95/person

(Add grilled chicken breast)

\$4.50/person

Pasta salad in a vinaigrette dressing

\$3.50/person

Garden salad with balsamic vinaigrette dressing

\$3.75/person

Potato salad

\$3.00/person

Sliced fresh fruit

\$4.95/person

Fresh fruit salad

\$3.50/person

All prices are subject to G.S.T, P.S.T and 15% Gratuities

The Executive Meeting Package

Continental Breakfast

\$42.99/PERSON

Selection of fresh juices
Freshly Baked Breakfast Pastries Including Muffins, Danishes, Croissants & Home Style
Jams & Butter
Freshly Brewed Regular & Decaffeinated Coffee & Tea

Morning Break

Assorted Cookies
Regular & Decaffeinated Coffee, Tea, Bottled Water, Soft Drinks, & Chilled Fresh Juices.

Light Lunch

Tossed Salad
Assorted Cold Cut Sandwiches (Smoked Turkey Breast, Black Forest Ham, Roast Beef,
Corn Beef, Tuna Salad, Egg Salad)
Pastries
Regular & Decaffeinated Coffee, Tea
Assorted Soft Drinks (1 per person)

Afternoon Break

Regular & Decaffeinated Coffee, Tea, Bottled Water, Soft Drinks, & Chilled Fresh Juices.

Excludes all Taxes & Gratuities
Complimentary Meeting Room Rental
1-Free Flip Chart & Marker
Free Podium, Microphone, TV / VCR (Where Available)
Free Easel
Free Pull Down Screen
Free Candies In Meeting Room

Package Applicable On A Minimum Of 20 People

All prices are subject to GST, PST and 15% Gratuities * Prices are subject to change without notice

The President's Meeting Package

Continental Breakfast

\$47.99/PERSON

Selection of fresh juices
Freshly Baked Breakfast Pastries Including Muffins, Danishes, Croissants & Home Style Jams & Butter
Freshly Brewed Regular & Decaffeinated Coffee & Tea

Morning Break

Assorted Cookies Regular & Decaffeinated Coffee, Tea, Bottled Water, Soft Drinks, & Chilled Fresh Juices.

Your Choice Of The Following Lunch Packages:

The Full Monte Working Lunch

Chef's Selection Of Freshly Made Soup
Tossed Salad
Assorted Cold Cut Sandwiches (Smoked Turkey Breast, Black Forest Ham, Roast Beef, Corn Beef, Tuna Salad, Egg Salad)
Cheese Platter
Assorted Sliced Fruit Tray
Pastries
Regular & Decaffeinated Coffee, Tea
Assorted Soft Drinks (1 Per Person)

OR

Chicken Lover Lunch

Chef's Selection Of Freshly Made Soup
Garlic Bread
Tossed Salad
Choice of: Rosemary Chicken or Chicken Parmigiana (Served with Potato or Rice and The Vegetables Of The Day)
Pastries
Regular & Decaffeinated Coffee, Tea
Assorted Soft Drinks (1 Per Person)

Afternoon Break

Regular & Decaffeinated Coffee, Tea, Bottled Water, Soft Drinks & Chilled Fresh Juices

Excludes all Taxes & Gratuities
Complimentary Meeting Room Rental
1-Free Flip Chart & Marker
Free Podium, Microphone, TV / VCR (Where Available)
Free Easel
Free Pull Down Screen
Free Candies In Meeting Room

Package Applicable On A Minimum Of 20 People

All prices are subject to G.S.T, P.S.T and 15% Gratuities

Corporate Dinner Buffet Menu

Monte's buffet (Min 25 People)

26.95

Rolls and Butter

Chef's Salad And

Caesar Salad

Roasted Glazed Ham

Or

Roast Beef au Juice and Horse Radish

Or

Grilled Chicken Breast

Roasted Potatoes

Medley of Vegetables

Penne in Tomato Sauce or rice

Fresh Sliced Fruit Platter

Assorted Pastries

Coffee and Tea

The Pasta Fiesta (Buffet Style-Min. 25 People)

\$35.90

Your choice of 5 salads:

Tossed salad, Greek salad, tomato & cucumber salad,
coleslaw, seafood salad, beet salad, pasta salad,
marinated mushrooms and potato salad

Hot Dishes

Pasta lover station

Create your own pasta with all your Favourite herbs and
fresh ingredients

Meat or vegetable lasagna

Italian sausage and peppers

Freshly steamed mixed vegetables

Roasted rosemary chicken

Assorted pastries and dessert

Fresh sliced fruit tray

Coffee or tea

All prices are subject to G.S.T, P.S.T and 15%

Sit-Down Dinner Menu Selections

(A) \$32.99 (Min: 30ppl)

**Shrimp & Grapefruit Cocktail with Yogurt Honey Dressing
Soup Of the Day**

Chicken Supreme Florentine

Oven roasted chicken breast with spinach, onion and mushroom,
Served with mashed potato & vegetable

OR

Teriyaki Atlantic Salmon

Pan fried fresh salmon filet with light ginger Teriyaki sesame
sauce, served with rice & vegetable

Dessert-New York cheese cake with strawberry sauce

(B)\$45.99 (Min: 30ppl)

Antipasto

Pasta

Stuffed Filet Of Sole

Stuffed filet of sole with red capsicum sauce,
Served with sweet corn rice & vegetables

OR

Roast Beef Striploin

Roast beef striploin with wild mushroom sauce,
Served with roast potato & vegetables

Mixed Green Salad

Dessert-Apple blossom with vanilla ice cream

(C)\$58.99 (Min: 30ppl)

Smoked Salmon Asparagus

W/ mixed green salad, capers, red onion & lemon vinaigrette
Soup Of The Day

Provimi Veal Chop

With roasted onion Marsala sauce, served with mashed potato & vegetables

OR

Surf & Turf

W/ 6oz beef tenderloin and 3 tiger prawns, served with roast potato & vegetables

Dessert-Tiramisu

***The above dinner selections include dinner rolls & butter**

Banquet Dinner Buffets

(A) \$32.99 (Min: 30ppl)

Soup of the day

Wagon Roast Beef

Salad

Potato Salad, Egg Salad, Tomato and Cucumber, Mixed Bean Salad, Mixed Green Salad,
Cheese and Sausage Salad

Hot Items

Hunter Chicken with Bacon and Onion
Pork Piccata with Lemon and Mushroom Sauce
Deep Fried Fish Filet with Tartar Sauce
Beef Goulash
Vegetable Lasagna
Rice and Garden Vegetables

Dessert

Tropical Fruit Platter
Assorted Pastries
Apple Pie with Vanilla Sauce
Black Forest Cake

(B) \$58.99 (Min: 30ppl)

Soup Of The Day

Wagon Roast Tom Turkey

Assorted Cold Cut

With Roast Chicken, Roast Beef, Smoked Chicken,
Black Forest Ham, Salami

Salad

Mixed Green Salad, Caesar Salad, Cucumber & Pineapple,
Potato Salad, Rice and Shrimp Salad, Squid Salad & Olives

Hot Items

Veal Parmigiana with Tomato Sauce
Beef Tenderloin with Wild Mushroom Sauce
Grilled Salmon with Lemon Butter
Chicken Piccata with Lemon and Capers
Seafood au Gratin
Sweet and Sour Pork
Roast Potato and Garden Vegetables

Dessert

Tropical Fruit Platter

Assorted Pastries

Tiramisu

Strawberry Cheese Cake

*The above dinner selections include dinner rolls & butter

Botticelli Trays

Cheese Trays **\$79.00**

An assortment of international and domestic cheeses.

Sandwich Trays **\$99.80**

A large variety of sandwiches that include, roast beef, corn beef, Chicken salad, tuna salad, egg salad, ham and cheese

Fruit Tray **\$65.55**

Beautifully arranged fresh fruit tray that will catch anyone's eye.

Vegetables Tray With The Dip Of The Day **\$59.25**

Great for snacks, these freshly cut crispy vegetables are great for finger foods. Each tray comes with one of our creamy dips of the day.

ALL TRAYS SERVE 20 PEOPLE

All prices are subject to G.S.T, P.S.T and 15% Gratuities

Wine List

1 of 2

AUSTRALIA

Mc Guigan Black Label	\$ 29.95
Sauvignon Blanc	

CHILE

Sta Carolina Chardonnay	\$ 26.95
Sta Rita Sauvignon Blanc Reserve	\$ 31.95

ITALY

Pasqua Pinot Grigio	\$ 27.95
Sta Margharetta Pinot Grigio	\$ 30.50

CANADA

Andres Botticelli	\$ 32.95
Gave Spring Riesling Dry	\$ 34.95

RED WINE

AUSTRALIA

Wakefield Prouland Cab Sauvignon	\$ 39.95
Wakefield Prouland Shiraz Cab	\$ 34.95

CANADA

Cave Spring Cab Merlot VQA	\$ 36.95
NQ Inniskillin Cab Merlot	\$ 29.95

CHILE

Aresti Reserve Cab Sauvignon	\$ 39.50
Casillero del Diablo Merlot	\$ 32.95
Casillero del Diablo Shiraz	\$ 32.50
Errazuriz Cab Sauvignon	\$ 36.95
J. Bouchon Cab Sauvignon Reserve	\$ 22.95

FRANCE

Patmarche Point Noir	\$ 26.95
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ITALY

Amarone Sagramoso Della Valpolicella	\$ 95.50
Amarone Cesari	\$ 86.95
Amarone Masi Della Valpolicella	\$ 89.95
Amarone Motresor Della Valpolicella	\$ 71.95
Negrar Valpolicella	\$ 42.50
Famese Montepulciano Dabruzzo	\$ 21.95
Rufino Chianti	\$ 39.95
Pasqua Primitivo	\$ 27.50

Wine List

2 of 2

SOUTH AFRICA

Bellingham Shiraz \$ 33.95

USA

Redwood creek Cab Sauvignon \$ 31.50

Robert Mondalvi Priv. Selection Cab \$ 48.95

ROSE

Sogrape Mateus \$ 22.95

SPARKLING WINE

ITALY

Il Prosecco \$ 34.95

FRANCE

Moet & Chandon White Star Extra Dry \$ 149.50

Moet & Chandon Brut Imperial Champ \$ 72.50

HOUSE RED WINE

Andres Botticelli (1 Liter) \$ 23.95

Cabernet Sauvignon

HOUSE WHITE WINE

Sta Carolina Chardonnay (1 Liter) \$ 23.95