

Corporate Christmas Packages 2011

Select from one of our exceptional packages or customize a menu to suit your needs

Our team of professionals will ensure your event is a grand success

EACH TEATRO CHRISTMAS PACKAGE INCLUDES:

Floor length ivory or black linens

Your choice of coloured linen napkins

A variety of setup options for any style of event or meeting

Staging, podium and backdrop

Access to our WIFI network (free for corporate clients)

Access to in-house audio visual equipment (charges may apply)

Built-in state of the art sound and lighting system (charges apply)

In-house DJ service packages available (charges apply)

Full service bar package (charges apply)

Wheelchair accessibility



**For a personal consultation, please call 905.864.8511
or toll free 1.800.536.8637**

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In addition to the featured seasonal Christmas packages our regular corporate packages are available for additional menu and service options to enhance your Christmas party

Holiday Quick Bites Lunch Buffets

CHARMING CHICKEN LUNCH - \$ 18.50 per person

Boneless breast of chicken with a sage gravy and cranberry shallot dressing

Oven baked scalloped potatoes

Your choice of salads (please choose two)

Tossed garden salad with a selection of dressings

Roasted red pepper pasta salad

Red skinned potato salad

Asian coleslaw with almond slices

Fresh baked dinner rolls and butter

Assorted freshly baked holiday cookies

Freshly brewed tea and coffee

TANTALIZING TURKEY LUNCH - \$ 22.25 per person

Roast Ontario turkey with caramelized onion and sage dressing, turkey au jus and cranberry sauce

Oven roasted red skinned potatoes

Medley of green beans drizzled with lemon thyme butter

Your choice of salads (please choose two)

Tossed garden salad with a selection of dressings

Roasted red pepper pasta salad

Red skinned potato salad

Asian coleslaw with almond slices

Fresh baked dinner rolls and butter

A platter of our petite desserts inspired by the season

Freshly brewed tea and coffee

WINTER BBQ TURKEY BURGER LUNCH - \$ 16.00 per person

Turkey burger topped with cranberry relish, crisp onion ring and herbed mayonnaise on a soft kaiser

Red skinned potato salad

Asian coleslaw with almond slices

Peppermint brownies and orange cranberry brownies

Freshly brewed tea and coffee

Above prices do not include gratuity and tax, pricing subject to change

Festive Classic Buffet

(minimum 50 people)

Lunch served at \$ 28.00 per person

Dinner served at \$ 39.00 per person

(includes pre-dinner chef's selection of hot and/or cold hors d'oeuvres, Teatro signature herbed roasted red skinned potatoes, seasonal vegetable medley and larger dinner sized entrée portions)

SOUP (please choose two)

Butternut squash with apple cider reduction

Classic turkey noodle soup

Beef barley scotch broth soup

Cream of potato leek soup

Cream of broccoli and cheddar soup

Basil minestrone soup

An assortment of artisan breads, rolls and butter buffet display

SALADS (please choose two, one from each section)

Teatro garden salad with classic ranch dressing

Caesar salad with a classic caesar dressing

Baby mixed greens with balsamic vinaigrette

Greek salad with olives and feta

Asian coleslaw with almond slices

Roasted red pepper pasta salad

Red skinned potato salad

Creamy broccoli and raisin salad

Black bean and roasted corn pasta salad

ENTRÉE (please choose two, one from each section)

Roast Ontario turkey with caramelized onion sage dressing, turkey au jus and oven roasted red skinned potatoes

Grilled chicken breast with white wine mushroom cream sauce and oven roasted red skinned potatoes

Grilled arctic char with a light horseradish cream sauce and oven roasted red skinned potatoes

Fresh carved roast beef with horseradish, burgundy gravy and oven roasted red skinned potatoes

Fresh carved dijon crusted pork loin with an apple cider glaze reduction and oven roasted red skinned potatoes

Fresh carved apricot glazed ham on the bone with gourmet mustards and oven roasted red skinned potatoes

Turkey pot pie with a savory tea biscuit crust served with wild and long grain rice

Shrimp penne primavera in a tomato basil sauce

Creamy chicken divine in white wine mushroom sauce over penne pasta

Classic beef lasagna with cheddar cheese crust

Korean flank steak with bok choy served with jeweled rice pilaf

FESTIVE DESSERT BUFFET

A classic winter dessert buffet featuring pumpkin pie, apple pie, cherry pie, maple raisin pie, fresh baked bread pudding and vanilla ice cream to garnish, served with fresh brewed tea and coffee

Above prices do not include gratuity and tax, pricing subject to change

Festive Plated Dinner

(minimum 50 people)

Lunch served at stated prices in the entrée section

Dinner served please add \$ 11.00 per person

(includes pre-dinner chef's selection of hot and/or cold hors d'oeuvres, and larger dinner sized entrée portions)

APPETIZER (please choose one soup or salad)

Mandarin green salad with cointreau dressing

Teatro garden salad with classic ranch dressing

Greek salad with zesty greek dressing

Baby mixed greens with blue cheese pear vinaigrette

Beef barley scotch broth soup

Cream of broccoli and cheddar soup

Butternut squash with apple cider reduction

Carrot and ginger puree

An assortment of artisan breads, rolls and creamy butter for each table

ENTRÉE (please choose one)

Roast Ontario turkey with caramelized onion sage dressing, turkey au jus \$ 28.00 per person

Chipotle glazed chicken breast with mango salsa \$ 29.75 per person

Pepper crusted grilled steak with cabernet reduction sauce \$ 30.00 per person

Grilled salmon filet with pesto cream sauce \$ 28.00 per person

Grilled arctic char with a light horseradish cream sauce \$ 28.00 per person

Grilled chicken breast with lemon tarragon sauce \$ 28.00 per person

Dinner only (price includes \$11.00 per person markup)

Mixed grille of peppered steak and chicken breast with cabernet reduction sauce \$ 43.00 per person

Grilled chicken supreme with lemon tarragon cream sauce \$ 41.50 per person

Prime rib of beef with burgundy gravy \$ 42.00 per person

Entrées are accompanied by Teatro signature herbed roasted red skinned potatoes and seasonal vegetable medley

DESSERT (please choose one)

Pumpkin cheesecake

Double chocolate lava cake

New York cheesecake

Strawberry shortcake

All deserts are tastefully garnished with coulis

Served with fresh brewed tea and coffee

You may choose to substitute dessert as a buffet course instead for \$ 2.50 per person

FESTIVE DESSERT BUFFET

A classic winter dessert buffet featuring pumpkin pie, apple pie, cherry pie, maple raisin pie, fresh baked bread pudding and vanilla ice cream to garnish, served with fresh brewed tea and coffee

Above prices do not include gratuity and tax, pricing subject to change

Classic Bar Package

Open Host Bar
\$ 19.30 per person

Domestic Beer

Labatt Blue
Coors Light
Molson Canadian

Highballs

Canadian Club Rye
Bacardi Rum
Smirnoff Vodka
Grant's Family Reserve Scotch
Tanqueray Gin

Stoney Ridge Estate Winery VQA House Red and White Wines

Soft Drinks and Juices

Drink Garnishes

Served to each guest table during dinner service:

VQA House Red and White Wines
Sparkling Wine for Toasting
Bottled Eska Sparkling Mineral Water
Fresh Brewed Tea and Coffee

Based on 6.5 hours of service

Items subject to change/availability, plus applicable HST tax and gratuities

Deluxe Bar Package

Open Host Bar
\$ 25.30 per person

Domestic Beer
Molson Canadian

Imported/Premium Beer
Corona
Keith's India Pale Ale

Highballs
Crown Royal
Bacardi Rum
Smirnoff Vodka
Grant's Family Reserve Scotch
Gordon's Gin

Liqueurs/Mixes
Grand Marnier
Peach Schnapps
Triple Sec
St Remy Brandy
Martini Dry White Vermouth

Stoney Ridge Estate Winery VQA House Red and White Wines

Soft Drinks and Juices

Drink Garnishes

Served to each guest table during dinner service:

VQA House Red and White Wines
Sparkling Wine for Toasting
Bottled Eska Sparkling Mineral Water
Fresh Brewed Tea and Coffee

Based on 6.5 hours of service

Items subject to change/availability, plus applicable HST tax and gratuities

À la Carte Beverage Menu

NON - ALCOHOLIC BEVERAGES

- Freshly brewed coffee and tea service \$ 2.00 per person
- Milk (2%) by the pitcher \$ 10.00 each
- Selection of fruit juices by the pitcher \$ 18.00 each
- Selection of juices in individual bottles \$ 2.00 per person
- Individual bottled spring water \$ 2.00 per person
- Eska sparkling mineral water by the 750ml bottle \$ 5.00 per bottle
- Canned assorted soft drinks \$ 2.00 per person
- Assorted fountain soft drinks by the pitcher \$ 9.00 each
- Non-alcoholic wine by the bottle \$ 15.00 each
- Non-alcoholic punch by the pitcher \$ 18.00 each
- Non-alcoholic punch fountain \$ 1.50 per person

- Open unlimited non-alcoholic host bar service \$ 8.25 per person (based on 6.5 hours of service)

ALCOHOLIC BEVERAGES

Cash Bar (includes taxes and gratuities)

- Liquor 1oz standard mixed drink \$ 6.25 each
- Liqueurs 1oz premium and specialty mixed drinks \$ 7.25 each
- Domestic beer by the bottle \$ 6.25 each
- Imported and premium beer by the bottle \$ 7.25 each
- House wine, red or white by the glass \$ 6.25 each
- Sparkling wine by the glass \$ 7.25 each

Host Bar – billed by consumption (subject to 13% HST and 15% gratuities)

- Liquor 1oz standard mixed drink \$ 4.75 each
- Liqueurs 1oz premium and specialty mixed drinks \$ 5.50 each
- Domestic beer by the bottle \$ 4.75 each
- Imported and premium beer by the bottle \$ 5.50 each
- House wine, red or white by the glass \$ 4.75 each
- House wine, red or white by the 750 ml bottle \$ 19.25 each
- Sparkling wine by the glass \$ 5.50 each
- Pre-purchased host bar drink tickets \$ 4.75 each

If consumption is less than \$ 500.00 net per bar for the evening, a labour surcharge of \$ 28.00 per hour will apply for each bartender and cashier. A minimum of 4 hours will apply. On statutory holidays a rate of \$ 35.00 per hour will apply. Bar tenders and cashiers will be assigned at the discretion of Teatro management based on your guaranteed guest count. Additional bartenders and bar areas can be ordered at an additional charge

Items subject to change/availability, plus applicable HST tax and gratuities

Entertainment Options and Pricing

LIGHTING SYSTEM RENTAL

Use of in-house lighting system, by non-preferred third party DJ service, in automatic setting mode for the duration of the evening, maximum 7.5 hours

\$200.00 plus HST

SOUND AND LIGHTING TECHNICIAN

Maximum 7.5 hours

Required in Tivoli Room and Rialto Room when using a non-preferred third party DJ service that wishes to use the in-house sound and lighting equipment

\$400.00 plus HST

DISC JOCKEY SERVICES

Services provided by our preferred DJ, MacMillan Entertainment Group, including use of in-house sound and lighting equipment in either the Tivoli Room or Rialto Room

Maximum 7.5 hours

\$850.00 plus HST

SOCAN FEES AND TARIFFS

Tivoli Room

\$ 123.38 plus HST for standing cocktail parties with dancing

\$ 59.17 plus HST for sit-down dinner parties with dancing

\$ 29.56 plus HST without dancing

Rialto Room

\$ 59.17 plus HST for standing cocktail parties with dancing

\$ 59.17 plus HST for sit-down dinner parties with dancing

\$ 29.56 plus HST without dancing

A mandatory tariff charge paid to the Society of Composers, Authors and Music Publishers of Canada for your right to use music with copyrights in a public venue

Prices subject to change without notice

Teatro Conference and Event Centre

General Policies and Procedures

CONTRACT

Each event is issued a FUNCTION AGREEMENT which outlines the per person price and rental charges, as well as applicable taxes, gratuities and terms and conditions. This must be signed by the individual noted on the agreement and returned to Alemilia Hospitality Group (AHG) within 48 hours.

DEPOSIT

A deposit of 20% of the estimated cost is due upon signing the function agreement for all social and corporate functions. Please speak with your event consultant for wedding deposit terms. All items, which are added to the function agreement after the initial booking, must be confirmed in writing by the convenor to AHG and will be added to the final invoice.

FINAL PAYMENT

All payments must be RECEIVED IN FULL, 7 BANKING DAYS PRIOR TO FUNCTION. All bars billed on consumption will be estimated for final invoice purposes. If the actual consumption is less than estimated amount, AHG will issue a refund to the convenor. If the actual consumption is greater than the estimated amount, AHG will invoice the convenor the difference and the amount due upon receipt.

PRICING

Listed pricing and items are subject to change without notice. All proposal pricing will be honoured for thirty (30) days from date of proposal creation. All listed prices are subject to 13% HST and any future provincial or federal sales taxes. Gratuities of 15% are also applicable on all listed prices. Room rental charges may apply based on minimum numbers and menu selection.

FORMS OF PAYMENT

AHG will accept Cheques, Cash, Visa and Master Card payments only. Personal cheques must be received 5 banking days prior to payment term(s) deadline.

CANCELLATION AND CHANGES

A cancellation fee of twenty percent (20%) will be applied to your account, should the event be cancelled with less than thirty (30) days notice. In the event less than ten (10) days notice is given when cancelling an event, the client agrees to pay to AHG the full balance owing as liquidated damages and not as a penalty. The number of persons to be served must be specified and confirmed no later than fourteen (14) days prior to the event date. Final guest count numbers may be increased by a maximum of 5% after this deadline, but not decreased. These policies **do not** apply to **Wedding functions**, please refer to your wedding agreement for terms and details.

EVENT SET-UP AND DELIVERY TIME

This must be arranged directly through Teatro sales department. All set-up by the convenor must be completed 2 hours prior to function start time.

DELIVERIES

Deliveries are only accepted on the day of the event. Teatro recommends each convenor provide their own transportation units, such as dollies, carts etc. If required, Teatro will provide such transportation units provided arrangements are made 72 hours prior to the event date. It is the sole responsibility of the convenor to return these items to designated Teatro personnel. All deliveries are made via the Delivery Entrance(s). Please ask if you are unsure of the location of this door.

EVENT GUEST ARRIVAL TIMES

Guest arrival times are pre-determined by the convenor and the Teatro sales department.

EVENT TERMINATION TIME

All events terminate at 1:00am (12:00am on Sundays) unless another mutually agreed upon time is specified by the convenor to Teatro.

EVENT TEAR DOWN

Event tear down must be completed within two hours after the event end time. All contractors must remove their equipment by this time. If tear down runs later, CONVENOR WILL BE BILLED for the additional time. Any items left behind from a function must be picked up by the next business day prior to 11:00am, as Teatro will not be responsible for these items.

ALL SIGNS, POSTERS, DÉCOR MUST BE FREESTANDING, RESTING ON EASELS OR ATTACHED TO THE WALLS ONLY WITH NON MARKING PUTTY ADHESIVE. ANY DAMAGES WILL BE BILLED TO THE CONVENOR.

GARBAGE

If the event space is left with excessive debris in the room after the event, Teatro housekeeping clean up charge of \$350.00 will be billed to the convenor.

OUTSIDE FOOD

For the protection of our guests, no food items are to be brought in or removed from the venue outside of convenor supplied wedding or celebration cakes, which must be supplied by an accredited bakery.

LOST PROPERTY

AHG and its staff are not responsible for any lost property but will make every effort to assist guests with retrieval of such items.

SECURITY

If required, in our sole judgment, based on size and nature of event, AHG will arrange, at convenor expense, security guards from a reputable licensed security agency. AHG also maintains the right to monitor its facilities through the operation of a video surveillance system to ensure customer and property safety.

For complete details on our policies and procedures please refer to the client agreement.