

Social Packages 2012

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 SOCIAL PACKAGE INCLUDES:

Floor length ivory or black linens

Your choice of coloured linen napkins

A variety of setup options for any style of event, from anniversaries, birthdays to baptisms

Chair covers and a variety of other linen colours available at an additional charge

Patio for cocktails (based on availability, charges apply)

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

Wheelchair accessibility



For a personal consultation, please call 905.864.8511 or 1.800.536.8637

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Breakfast Menu

Based on a maximum of two hours of service, served buffet style

THE CANADIAN EXECUTIVE

Choose from

- Open faced breakfast sandwich** with egg, black forest ham and hollandaise
- Western omelets** with peppers, onions and diced ham
- Plain cheese omelets**
- Classic scrambled eggs**
- Western scrambled eggs** with peppers, onions and diced ham
- Scrambled egg casserole** (with cheese and sour cream)
- Scrambled egg breakfast burrito** with salsa on the side

Served with

- Red skinned home fried** potatoes
- Crisp bacon or breakfast sausage**
- Fresh fruit salad** of sweet chunks of melons, berries and pineapple
- Assorted min muffins, croissants and breakfast pastries with butter

Pitchers of orange, apple and cranberry juice

Choose **One** egg entrée \$ 16.50 per person

Choose **Two** egg entrées \$ 22.50 per person

Add sliced peameal bacon \$ 3.00 per person

Add fresh buttermilk pancakes with orange maple syrup \$ 3.75 per person

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

Quick Lunch Menus

Based on a maximum of two hours of service, served buffet style

GRILLED CHICKEN LUNCH - \$ 19.00 per person

Boneless grilled chicken breast with your choice of either white wine mushroom sauce, lemon tarragon sauce or tomato herb sauce, served with

Jeweled rice

Tossed garden salad with a selection of dressings

Fresh baked dinner rolls and butter

Assorted freshly baked cookies

Freshly brewed tea and coffee

INDIAN CHICKEN DELIGHT - \$ 19.50 per person

Butter chicken, grilled white chicken meat simmered in a mild butter sauce garnished with sugar snaps, served with

Jasmine rice

Tossed garden salad with a selection of dressings

Warm naan bread with butter

Assorted freshly baked cookies

Freshly brewed tea and coffee

MEXICAN FIESTA - \$ 20.50 per person

Zesty chicken enchiladas of all white chicken breast, grilled and tossed with green onions, cheddar cheese, diced tomatoes and southwestern spices, served with

Sour cream and salsa

Mexican jeweled rice

Black bean and roasted corn pasta salad

Tossed garden salad with a selection of dressings

Freshly brewed tea and coffee

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

Classic Buffet

(minimum 30 people, based on a maximum of four hours of service, served buffet style)

Lunch served at \$ 29.50 per person

Dinner served at \$ 37.50 per person, Teatro signature herbed roasted red skinned potatoes and seasonal vegetable medley, with larger entrée servings

To add pre-dinner chef's selection of hot and cold passed hors d'oeuvres (based on 1 hour of service) \$ 3.50 per person

SOUP (please choose two)

Butternut squash with apple cider reduction
Beef barley scotch broth soup
Cream of potato leek soup
Sweet coconut soup with shrimp and scallions
Asian beef mushroom soup
Cream of broccoli and cheddar soup
Basil minestrone soup
Santa Fe chicken soup
Classic chicken noodle soup

An assortment of artisan breads, rolls and butter buffet display

SALADS (please choose two, one from each section)

Teatro garden salad with a selection of dressings
Caesar salad with a classic caesar dressing
Baby mixed greens with balsamic vinaigrette
Greek salad with olives and feta
Mandarin green salad with cointreau dressing

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)

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

Salmon and scallops in a vodka cream sauce over penne pasta
Indian buttered chicken (mild) served with jasmine rice
Shrimp penne primavera in a tomato basil sauce
Creamy chicken divine in white wine mushroom sauce over penne pasta
Sweet and sour pork served with jasmine rice
Korean flank steak with bok choy served with a coconut jasmine rice

DESSERT BUFFET

A selection of cakes, tortes, pies and individual squares, served with fresh brewed tea and coffee

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

Sit Down Plated Meal

(minimum 30 people, based on a maximum of four hours of service)

Lunch served at stated prices in the entrée section

Dinner served please add \$ 8.50 per person for larger dinner sized entrée portions

To add pre-dinner chef's selection of hot and cold passed hors d'oeuvres (based on 1 hour of service) \$ 3.50 per person

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 balsamic vinaigrette

Beef barley scotch broth soup

Cream of broccoli and cheddar soup

Butternut squash with apple cider reduction

Carrot and ginger puree

Basil minestrone soup

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

ENTRÉE (please choose one)

Chipotle glazed chicken breast with mango salsa \$ 29.25 per person

Pepper crusted grilled steak with cabernet reduction sauce \$ 29.50 per person

Grilled salmon filet with pesto cream sauce \$ 27.50 per person

Grilled arctic char with a light horseradish cream sauce \$ 27.50 per person

Grilled chicken breast with lemon tarragon sauce \$ 27.50 per person

Veal parmesan with fresh tomato basil sauce \$ 28.50 per person

Dinner only (includes the \$8.00 per person markup)

Mixed grille of peppered steak and chicken breast with cabernet reduction sauce \$ 42.50 per person

Grilled chicken supreme with lemon tarragon cream sauce \$ 41.00 per person

Prime rib of beef with burgundy gravy \$ 41.50 per person

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

DESSERT (please choose one)

New York cheesecake

Double chocolate lava cake

Blueberry yogurt torte

Strawberry shortcake

Hazelnut chocolate gelato tartufo

All deserts are tastefully garnished with coulis

Served with fresh brewed tea and coffee

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

Cocktail Reception Menus

(minimum 30 people)

A LIGHT SOCIAL EVENING - \$ 16.00 per person
(based on three hours of service)

Selection of hot hors d'oeuvres

Firecracker shrimp
Chicken satays
Beef satays
Vegetarian spring rolls
Spanakopita

Selection of cold hors d'oeuvres

Thai beef canapé
Endive tuna niçoise
Smoked salmon canapé
Egg and chive canapé
Assorted California sushi rolls

(Approximately 8 pieces per person)

THE REGENT COCKTAIL EVENING - \$ 28.00 per person
(based on five hours of service)

Chef's selection of hot and/or cold passed hors d'oeuvres
(Approximately 5 pieces per person)

The Central Buffet

Selection of gourmet cheeses, smoked salmon, spinach dip, hummus, accompanied by artisan breads, rolls, pita toasts and crackers

Chocolate Dipping Station

The ultimate Teatro late night dipping bar featuring warm chocolate sauce and warm caramel sauce. Accompanied by mini desserts, cookies, and a variety of fresh cut fruits all ready to be skewered and dipped
Served with fresh brewed tea and coffee station

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

Late Night Buffet

(minimum 30 people)

CHOCOLATE DIPPING STATION

Add on for \$6.00 per person

The ultimate Teatro late night dipping bar featuring warm chocolate sauce and warm caramel sauce. Accompanied by mini desserts, cookies, and a variety of fresh cut fruits all ready to be skewered and dipped.

Served with fresh brewed tea and coffee station

POUTINE BAR

Add on for \$9.00 per person

Fresh cut fries topped with cheese curds and our classic gravy or try a combination of spicy chili, zesty cheese sauce, green onions and sour cream, or keep it simple with ketchup, malt vinegar and mayonnaise. All served with authentic French fry boxes and plastic pic style forks. Served with fresh brewed tea and coffee station

PIZZA SQUARE BAR

Add on for \$9.00 per person

Teatro signature square thin crust pizzas featuring grilled chicken with roasted peppers on chipotle bbq sauce, lemon garlic shrimp with sautéed mushrooms, parmesan & spinach, and roasted sweet potato, red skinned potatoes topped with sour cream & chives. Served with fresh brewed tea and coffee station

MINI SANDWICH STATION

Add on for \$9.00 per person

Pulled pork in BBQ sauce and shaved beef in hunter sauce served with fresh, soft buns, caramelized onions, shredded radish, mustard, crumbled blue cheese, mayonnaise or Teatro sauce. Accompanied by fresh cut fries and sweet potato fries with your choice of gravy, ketchup or mayonnaise. Served with fresh brewed tea and coffee station

THE MINI BURGER STATION

Add on for \$10.00 per person

Mini burgers and buns served with sautéed onions, pickles, shredded cheese, chipotle sauce and more. Accompanied by fresh cut fries and sweet potato fries with your choice of gravy, ketchup or mayonnaise. Served with fresh brewed tea and coffee station

THE NACHO BAR

Add on for \$10.00 per person

An array of multi coloured nacho chips accompanied by a wide variety of topping. Featuring jalapeno cheese sauce, beef chili, sour cream, shredded cheese, fire roasted salsa and a host of other toppings to spice up your nachos

THE MOVIE THEATRE CANDY BAR

Add on for \$8.00 per person

Classic pop corn accompanied by a variety of favorites such as candies, gummies, cheesies, chips and chocolate covered nuts. Candy bags included. Served with fresh brewed tea and coffee station

For additional a la carte platter selections, please ask one of our event consultants for selections and pricing.

Above prices do not include tax or gratuity

The Silver Screen Bar Package

Open Host Bar
\$ 19.75 per person

Featuring our signature Teatro cocktail Purple Haze

Domestic Beer

Budweiser
Coors Light
Molson Canadian
Kawartha Lakes Nut Brown Ale

Highballs

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

Rockway Glen 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
Bottled Eska Sparkling and Still Mineral Water

Based on 6.5 hours of service

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

The Premiere Bar Package

Open Host Bar
\$ 21.30 per person

Featuring our signature Teatro cocktail Purple Haze

Domestic Beer

Budweiser
Coors Light
Molson Canadian
Kawartha Lakes Nut Brown Ale

Highballs

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

Liqueurs (your choice of two liqueurs served at your event)

Bailey's Original Irish Cream
Kahlua Coffee Liqueur
Disaronna Original Amaretto
Ramazzotti Sambuca

Rockway Glen 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 and Still Mineral Water

Based on 6.5 hours of service

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

The Marquee Bar Package

Open Host Bar
\$ 28.30 per person

Featuring our signature Teatro cocktail Purple Haze

Deluxe Beer Selection (your choice of four beer brands served at your event)

Budweiser
Coors Light
Molson Canadian
Kawartha Lakes Nut Brown Ale
Alexander Keith's Indian Pale Ale
Steam Whistle Pilsner
Corona

Highballs

Crown Royal
Bacardi White Rum
Smirnoff Vodka
Grant's Family Reserve Scotch
Tanqueray Gin

Liqueurs and Mixes

Bailey's Original Irish Cream
Kahlua Coffee Liqueur
Disaronna Original Amaretto
Ramazzotti Sambuca
St Remy Brandy
Triple Sec
Martini Dry White Vermouth

Rockway Glen 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 and Still Mineral Water

Based on 6.5 hours of service

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

A la Carte Beverage Menu

NON - ALCOHOLIC BEVERAGES

Freshly brewed coffee and tea service \$ 2.00 per person
 Milk (2%) by the pitcher \$ 12.00 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 \$ 8.00 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 \$ 1.75 per person

Open unlimited non-alcoholic host bar service \$ 5.25 per person (based on 4.0 hours of service)
 Each additional hour of open unlimited non-alcoholic host bar service \$ 1.45 per person/per hour of service

ALCOHOLIC BEVERAGES

Cash Bar (includes taxes and gratuities)

Liquor 1oz standard/specialty mixed drink \$ 7.25 each
 Domestic/imported beer by the bottle \$ 6.75 each
 House wine, red or white by the 6oz glass \$ 6.75 each
 Sparkling wine by the glass \$ 7.25 each

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

Liquor 1oz standard/specialty mixed drink \$ 5.65 each
 Domestic/imported beer by the bottle \$ 5.30 each
 House wine, red or white by the 6oz glass \$ 5.30 each
 House wine, red or white by the 750 ml bottle \$ 19.25 each
 Sparkling wine by the glass \$ 5.65 each
 Pre-purchased host bar drink tickets \$ 5.30 each (exchangeable for any alcoholic beverage, excluding wine by the bottle)

If consumption is less than \$ 500.00 net per bartender for the evening, a labour surcharge of \$28.75 per hour will apply for each bartender and cashier. A minimum of 4 hours will apply. On statutory holidays a rate of \$36.00 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. Pre-purchased drink tickets on host or cash bars are non-refundable and have no cash value.

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

Teatro Conference and Event Centre

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 client 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 client. If the actual consumption is greater than the estimated amount, AHG will invoice the client 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 type of function, minimum numbers and menu selection.

FORMS OF PAYMENT

AHG will accept Cheques, Cash, Debit, Visa, American Express and Master Card payments only. Personal cheques must be received 5 banking days prior to payment term(s) deadline. All payments by Credit Card are subject to a two-and-a-half percent (2.5%) processing/administration fee.

EVENT SET-UP AND DELIVERY TIME

This must be arranged directly through Teatro sales department. All set-up by the client must be completed three (3) hours prior to function start time, subject to facility availability and at the discretion of AHG. Additional setup time can be arranged at a charge of \$100.00 per hour. Setup time scheduled on dates preceding the function date may result in additional daily room rental charges and is subject to facility availability.

DELIVERIES

Deliveries are only accepted on the day of the event. Teatro recommends each client 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 client 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 client 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 client to Teatro.

Policies and Procedures (continued)

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, CLIENT 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 CLIENT.

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 client.

OUTSIDE FOOD

For the protection of our guests, no food items are to be brought in or removed from the venue outside of client 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 contract details and policies please refer to your signed facility rental agreement and function order.