

Teatro Wedding Packages

2012-2013



Each Teatro Wedding Package Includes:

- Private bridal suite
- Landscaped patio for on site ceremonies (charges apply)
- Your choice of coloured linen napkins
- Floor length linens (ask about our colour selections)
- Chair covers (ask about our colour selections)
- White head table swag with up lighting (included at no extra charge)
- Head table white linen backdrop with up lighting (included at no extra charge)
- Sparkling wine for toasting
- Imitation décor wedding cake for pictures
- Newly upgraded built in state of the art sound and lighting system (charges apply)
- Full service premiere bar package
- Wheelchair accessibility

For complete décor and linen details and options available to enhance your day please contact one of our event consultants

For a personal consultation, please call

905.864.8511 or toll free 1.800.536.8637

Teatro
CONFERENCE & EVENT CENTRE

Teatro Conference and Event Centre's Special Pricing

Valid Fridays and Sundays year round*

AND

Valid Saturdays from

January 2nd to April 30th

and first two Saturdays in November

\$10.00 off per person

from the wedding package prices

Prices/Items subject to change

*Some dates and long weekend Fridays/Sundays excluded from special prices



A Word from our Chef and Owner,

As a chef, while working in Europe, I gained an appreciation of what the term “fresh ingredients” actually means. A dish does not start with a good recipe, but rather with the freshest raw ingredients that provide the best flavor. I believe that a kitchen is only as good as its ingredients. It is from these quality ingredients that a chef and his staff can truly strive to reach their potential and refine their recipes. It is this reason why here at Teatro I try to source the freshest ingredients possible to provide you and your guests with a superior product.

I invite you to come and see the difference that pride of ownership, extensive training and quality ingredients can make when you choose our venue to cater your wedding. Please have a look at our menu packages summarized below and one of my event consultants will be happy to help you customize your wedding at Teatro Conference and Event Centre.

OUR WEDDING MENU PACKAGES:

The Majestic

A three course plated dinner including pre dinner hors d'oeuvres

The Imperial

A four course plated dinner including pre-dinner hors d'oeuvres and late night buffet

The Empire

A five course plated dinner including pre-dinner antipasto/seafood bar and late night buffet

The Royale

A five course plated dinner including pre-dinner hors d'oeuvres and late night seafood/dessert buffet

The Paramount Buffet

A full service buffet dinner including pre-dinner hors d'oeuvres and late night buffet

The Metropolitan Brunch Buffet

A full service Sunday brunch style buffet

The Capital Cocktail Affair

A full service standing dinner cocktail party

Late Night Buffet Alternatives

A selection of alternate late night buffet menus that can be added or substituted in place of the package late night buffet

Children's Menu

An alternative menu for the children attending the wedding reception

All our wedding package menus include a full service bar package and gratuities. Prices do not include HST.

The Majestic

CHEF'S SELECTION OF HOT AND/OR COLD PASSED HORS D'OEUVRES

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
- Beef barley** scotch broth soup
- Cream of broccoli** and cheddar soup
- Butternut squash** with apple cider reduction
- Basil minestrone** soup

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

ENTRÉE *(please choose one)*

- Grilled chicken breast** with white wine mushroom cream sauce
- Seasoned classic roast beef** with horseradish and burgundy gravy
- Veal parmesan** with fresh tomato basil sauce
- Grilled salmon** filet with pesto cream sauce
- Mustard rubbed roast pork loin** with an apple cider glaze reduction

DUAL ENTRÉE *Selection available at an upgrade price of \$1.50 per person*

- The seafood grille** of chicken breast and salmon fillet with tarragon béarnaise sauce
- Mixed grille** of peppered steak and chicken breast with cabernet reduction sauce

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

DESSERT *(please choose one)*

- New York cheesecake**
- Strawberry shortcake**
- Blueberry yogurt torte**
- Apple streusel cake**

All deserts are tastefully garnished with coulis
Served with fresh brewed tea and coffee

LATE NIGHT

Your wedding cake with fresh brewed tea and coffee station

PREMIERE BAR PACKAGE

(maximum 7.5 hours)

Above prices do not include tax

The Imperial

CHEF'S SELECTION OF HOT AND/OR COLD PASSED HORS D'OEUVRES

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
- Sweet coconut soup with shrimp and scallions
- Beef barley scotch broth soup
- Cream of broccoli and cheddar soup
- Butternut squash with apple cider reduction
- Basil minestrone soup

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

SECOND COURSE *(please choose one)*

- Classic penne primavera with mushrooms and peppers in a vodka tomato crème
- Spicy cheese tortellini in a cracked pepper olive oil glaze with fresh garlic
- Mushroom stuffed ravioli served in a fresh tomato basil sauce with parmigiano sprinkle

ENTRÉE *(please choose one)*

- Grilled chicken supreme with lemon tarragon cream sauce
- Pepper crusted grilled steak with blue cheese crème sauce
- Mustard rubbed roast pork loin with sage stuffing and apple cider glaze reduction
- Braised lamb shank in a burgundy tomato reduction
- Veal parmesan with fresh tomato basil sauce

DUAL ENTRÉE *Selection available at an upgrade price of \$1.50 per person*

- The seafood grille of chicken breast and salmon fillet with tarragon béarnaise sauce
- Mixed grille of peppered steak and chicken breast with cabernet reduction sauce

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
 - Mango alfonso haylo sorbet ring
 - Decadent carrot cake
 - Hazelnut cream torte
 - Vanilla ice cream filled crepe
- All deserts are tastefully garnished with coulis
Served with fresh brewed tea and coffee

LATE NIGHT

Our 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 your wedding cake, fresh brewed tea and coffee station

PREMIERE BAR PACKAGE

(maximum 7.5 hours)

Above prices do not include tax

The Empire

ANTIPASTO AND SEAFOOD BAR

A selection of traditional continental and Canadian antipasto of grilled vegetables, sharp domestic cheeses, marinated vegetables, selection of cured meats, marinated assorted seafood and a variety of crusty and flat breads to welcome your guests, prior to dinner

APPETIZER *(please choose one)*

- Italian wedding soup
- Sweet coconut soup with shrimp and scallions
- Cream of potato leek soup
- Pasta e fagioli soup
- Cream of broccoli and cheddar soup
- Basil minestrone soup
- Caldo verde soup

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

SECOND COURSE *(please choose one)*

- Classic penne primavera with mushrooms and peppers in a vodka tomato crème
- Spicy cheese tortellini in a cracked pepper olive oil glaze with fresh garlic
- Mushroom stuffed ravioli served in a fresh tomato basil sauce with parmigiano sprinkle

BOWL OF TEATRO SALAD pre-tossed with chardonnay vinaigrette for each guest table

ENTRÉE *(please choose one)*

- Veal parmesan with fresh tomato basil sauce
- Veal scallopini with marsala portobello cream
- Herbed parmesan chicken with roasted red pepper coulis
- Grilled chicken with marinated artichoke lemon cream sauce
- Pepper crusted grilled steak with blue cheese crème sauce

DUAL ENTRÉE Selection available at an upgrade price of \$1.50 per person

- The seafood grille of chicken breast and salmon fillet with tarragon béarnaise sauce
- Mixed grille of peppered steak and chicken breast with cabernet reduction sauce

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

DESSERT *(please choose one)*

- Hazelnut chocolate gelato tartufo
 - Mascarpone tiramisu torte
 - Double chocolate lava cake
 - Caramelized crème brûlée
 - New York cheesecake
 - Vanilla ice cream filled crepe
- All deserts are tastefully garnished with coulis
Served with fresh brewed tea and coffee

LATE NIGHT

Our 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 your wedding cake, fresh brewed tea and coffee station

PREMIERE BAR PACKAGE

(maximum 7.5 hours)

Above prices do not include tax

The Royale

CHEF'S SELECTION OF HOT AND/OR COLD PASSED HORS D'OEUVRES

APPETIZER *(please choose one)*

- Caldo verde soup
- Sweet coconut soup with shrimp and scallions
- Cream of potato leek soup
- Pasta e fagioli soup
- Cream of broccoli and cheddar soup
- Basil minestrone soup
- Italian wedding soup

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

SECOND COURSE *(please choose one)*

- Filet of lemon herbed sole with jeweled rice
- Filet of trout on a creamy pesto linguini
- Shrimp penne primavera in a tomato basil sauce

BOWL OF TEATRO SALAD with chardonnay vinaigrette for each guest table

ENTRÉE *(please choose one)*

- Veal parmesan with fresh tomato basil sauce
- Veal scallopini with marsala portobello cream
- Herbed parmesan chicken with pesto chèvre cheese sauce
- Grilled chicken with marinated artichoke lemon cream sauce
- Seasoned classic roast beef with horseradish and burgundy gravy

DUAL ENTRÉE Selection available at an upgrade price of \$1.50 per person

- The seafood grille of chicken breast and salmon fillet with tarragon béarnaise sauce
- Mixed grille of peppered steak and chicken breast with cabernet reduction sauce

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

DESSERT *(please choose one)*

- Chocolate raspberry gelato tartufo
- Mascarpone tiramisu torte
- Double chocolate lava cake
- Caramelized crème brûlée
- New York cheesecake
- Vanilla ice cream filled crepe

All deserts are tastefully garnished with coulis
Served with fresh brewed tea and coffee

LATE NIGHT

Our 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. In addition this late night buffet features a selection of sharp domestic cheeses, marinated vegetables, assorted cured meats, marinated assorted seafood accompanied by a variety of crusty and flat breads to conclude the evening along with fresh brewed tea and coffee station

PREMIERE BAR PACKAGE

(maximum 7.5 hours)

Above prices do not include tax

Teatro
CONFERENCE & EVENT CENTRE

The Paramount Buffet

CHEF'S SELECTION OF HOT AND/OR COLD PASSED HORS D'OEUVRES

SALAD SELECTIONS (please choose two)

- Teatro tossed garden salad** with a selection of dressings
- Caesar salad** with a classic caesar dressing
- Baby mixed greens** with balsamic vinaigrette
- Mandarin green salad** with cointreau dressing
- Creamy broccoli** and raisin salad
- Asian coleslaw** with almond slices
- Roasted red pepper** pasta salad
- Red skinned potato** salad

An assortment of artisan breads, rolls and butter buffet display

PLATTER SELECTION (please choose two)

- Mediterranean antipasto** platter
- Domestic cheese** platter
- Not so deviled egg** platter
- Marinated seafood trio** platter
- Mini bocconcini caprese** salad

ENTRÉE (please choose two, one from each section)

- Grilled chicken** with marinated artichoke lemon cream sauce
- Pepper crusted grilled steak** with mushroom red wine reduction sauce
- Grilled salmon** filet with pesto cream sauce
- Fresh carved roast beef** with horseradish and burgundy gravy
- Fresh carved dijon crusted pork loin** with an apple cider glaze reduction
- Salmon and scallops** in a vodka cream sauce over penne pasta
- Indian buttered chicken** (mild) served with jasmine rice
- Thai green curry beef** with broccoli over coconut 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

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

DESSERT BUFFET

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

LATE NIGHT

Our 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 your wedding cake, fresh brewed tea and coffee station

PREMIERE BAR PACKAGE

(maximum 7.5 hours)

Above prices do not include tax

The Metropolitan Brunch Buffet

BREAKFAST ENTRÉE (please choose one)

- Open faced breakfast sandwich with egg, black forest ham and hollandaise
- Western omelettes with peppers, onions and diced ham
- Sweet raisin and rum **bread pudding**
- Plain cheese omelettes**
- 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

INCLUDES THE FOLLOWING

- Buttermilk pancakes with orange maple syrup
- Red skinned home fried potatoes
- Crisp bacon and breakfast sausage
- Fresh fruit salad of sweet chunks of melons, berries and pineapple
- Assorted mini muffins, croissants and many other breakfast pastries with butter

ENTRÉE (please choose one)

- Grilled chicken with white wine mushroom cream sauce
- Pepper crusted grilled steak with mushroom red wine reduction sauce
- Grilled salmon filet with pesto cream sauce
- Fresh carved roast beef with horseradish and burgundy gravy
- Fresh carved dijon crusted pork loin with an apple cider glaze reduction
- Fresh carved apricot glazed ham on the bone with gourmet mustards

SALAD SELECTIONS (please choose two)

- Teatro tossed garden salad with a selection of dressings
- Caesar salad with a classic caesar dressing
- Black bean and roasted corn pasta salad
- Creamy broccoli and raisin salad
- Asian coleslaw with almond slices
- Roasted red pepper pasta salad
- Red skinned potato salad

PLATTER SELECTION (please choose one)

- Mediterranean antipasto platter
- Domestic cheese platter
- Not so deviled egg platter
- Marinated seafood trio platter
- Mini bocconcini caprese salad

Juices, fresh brewed tea and coffee station

PREMIERE BAR PACKAGE

Served with mimosa instead of sparkling wine
(maximum 4.5 hours)

The Capital Cocktail Affair

FIRST COURSE (please choose one)

Black current with basil infusion soup
Cardamom strawberry soup
Chilled cucumber soup with crème fresh splash
Mango sorbet in champagne
 (served cold in a sherry glass)

SECOND COURSE (please choose one)

Leek julienne and thai noodle salad in a chili orange oil infusion
Caprese martini, tomato and bocconcini salad with basil
Blue cheese pecan crumble over caesar salad
Baby mixed greens with fresh fruit cocktail in balsamic
 (served cold in a martini glass)

MAIN COURSE (please choose one)

Grilled salmon on chardonnay vinaigrette cucumber fettuccini
Grilled filet mignon au jus on garlic mashed potatoes
Rosemary lamb skewer on garlic mashed potatoes
Apple cider glazed pork tenderloin over dijon risotto
Grilled chicken with shallot wine glaze on caramelized polenta
 (served warm on a small plate)

THE FOLLOWUP (please choose one)

Garlic butter shrimp over jasmine rice
Sesame shrimp over spicy thai noodles
Thai green curry beef over a coconut jasmine rice
Scallop martini stirred in a curry cream over jasmine rice
Curried chicken over leek julienne
 (served cold in a martini glass)

CHEF'S SELECTION OF HOT AND/OR COLD PASSED HORS D'OEUVRES

Served between the first three courses

DESSERT COURSE (please choose two)

Lemon swirl cheesecake square with fresh berries and coulis
Grand Marnier sweet shooter with chocolate shavings
Caramel Latte sweet shooter with chocolate covered coffee bean
Blueberry dream shooter with blueberry glaze
Tropical pineapple rum shooter with toasted coconut

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

PREMIERE BAR PACKAGE

(maximum 6.5 hours)

Above prices do not include tax

Late Night Buffet Alternatives

POUTINE BAR

Available as a substitution or add on option
Please call for pricing details

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

PIZZA SQUARE BAR

Available as a substitution or add on option
Please call for pricing details

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

MINI SANDWICH STATION

Available as a substitution or add on option
Please call for pricing details

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

THE MINI BURGER STATION

Available as a substitution or add on option
Please call for pricing details

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

THE NACHO BAR

Available as a substitution or add on option
Please call for pricing details

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

Available as a substitution or add on option
Please call for pricing details

Classic pop corn accompanied by a variety of favorites such as candies, gummies, cheesies, chips and chocolate covered nuts. Candy bags included

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

Wedding Package Children's Menu

FIRST COURSE

Veggies and cheese plate

MAIN COURSE (please choose one)

Classic chicken fingers and french fries with ketchup and plum sauce

Penne with a plain tomato sauce

Classic mac and cheese

DESSERT (please choose one)

Chocolate ice cream with strawberries

Vanilla ice cream with strawberries

Fresh sliced seasonal fruit cocktail

Cheesecake square with fresh berries and coulis

Above prices do not include tax or gratuity

The Premiere Bar Package

Open Host Bar

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

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

The Marquee Bar Package

Open Host Bar

To upgrade to the Marquee bar package additional per person charges apply, plus tax and gratuity
Please call for details and pricing

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

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

Wedding Room Rental Rates

(all room rental rates are subject to HST)

THE TIVOLI

Minimum 150 adults – waived

Minimum 125 adults – \$

Minimum 100 adults – \$

THE RIALTO

Minimum 80 adults – waived

Minimum 65 adults - \$

Minimum 50 adults - \$

These room rental rates apply to the Wedding Menu Packages



Teatro Conference and Event Centre Ceremony Fees

(prices subject to HST)

CEREMONY FEE INCLUDES THE FOLLOWING:

one hour block of time on day of wedding for ceremony,
set up of white ceremony chairs theatre style,
signing table with linen,
½ hour rehearsal scheduled prior to wedding day
(based on availability)

Pricing based on,

(based on a 149 guests or less)
(based on a minimum of 150 guests)
(based on a minimum of 200 guests)

Please call for pricing and details



Teatro Conference and Event Centre Additional Costs

For 2012 we have upgraded our sound system to club grade professional equipment in order to provide a richer deeper sound experience along with the addition of laser lighting to round out our state of the art system. See our new dance lights in action on our website's online video.

PREFERRED DISC JOCKEY SERVICES

Services provided by our preferred DJ, MacMillan Entertainment Group, including use of in-house sound and lighting system in either the Tivoli Room or Rialto Room for the duration of the evening, maximum 7.5 hours

IN-HOUSE SOUND AND LIGHTING SYSTEM RENTAL

Use of in-house sound and lighting system, by non-preferred third party DJ service hired by the client in either the Tivoli Room or Rialto Room. System will be set to automatic setting mode for the duration of the evening, maximum 7.5 hours

IN-HOUSE 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 in either the Tivoli Room or Rialto Room, maximum 7.5 hours

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

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.

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.

Policies and Procedures (continued)

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.