The Roehampton Hotel
Meeting & Catering Menu

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Welcome to The Roehampton Hotel

Whether you're planning a business meeting, community gathering or wedding rehearsal, you can rely on our dedicated team to help you create a memorable and flawlessly executed affair. We'll help you discover new ideas, provide on-site services, and make planning your event easier. From flexible meeting spaces, tasty and innovative catering, and audiovisual services, our expert staff can provide anything your event needs.

We look forward to planning something together soon.

The Roehampton Sales & Catering Team

General Information

The menus listed on the following pages are suggestions only. We would be delighted to create a menu to fit your needs. **All prices are subject to 13% tax and 15% gratuity.**

Menu Selection

Wine selections must be submitted to the Sales Office at least one week prior to the function date to ensure the availability of requested items. Food is provided by a **Third-Party Catering Company**. Since catering is provided off site, special meal requests and guaranteed numbers must be provided to the sales office three (3) business days prior to function.

Guaranteed Numbers

The minimum guaranteed number of guests for all food & beverage functions must be provided to the Catering Office 3 business days prior to the event. Should this number not be received, the billing and set-up will be based on the original numbers for which the function was booked. Charges are based on the minimum guaranteed number or the actual number served, whichever is greater.

Food and Beverage

No food or beverage from outside the Hotel will be permitted in any of the Banquet rooms.

Labour Charges

Additional labour charges may be applicable for service required on statutory holidays or for functions specifically requesting additional service personnel.

Cancellation Policy

For catered functions: should a function be cancelled between the following days a cancellation fee would be applicable as follows:

Cancellation days prior to function	Cancellation Fee
0-15 Business days	**100%**
16-30 Business days	**75%**
31–90 Business days	**50%**

Note: Should **The Roehampton Hotel** resell the function space and recover comparable revenue, our cancellation penalty would be adjusted or waived.

Hotel Payment Policy

Credit & Direct Billing privileges for new accounts must be established with the Hotel's Accounting Department prior to the function. Please refer to your Terms of Agreement for complete details.

Audio -Visual Services

A complete list of up-to-date audiovisual equipment and services are available at additional costs. The audiovisual company will contact you directly.

S.O.C.A.N. Fee & Re-Sound Fee

We are required by law to collect, on behalf of the Society of Composers, Authors and Music Publishers of Canada, royalties when copyrighted music is played. SOCAN Fee: $20.56 plus HST and Re-Sound Fee $9.25 + HST (*Groups under 101 people without dancing*)

Hotel Parking - Valet Only

Hotel has limited on-site parking. On-site 'Day Rate' parking fee is $10.00 (subject to change) plus tax per day. Price subject to change. Overnight Parking subject to charges

Off-Site Self-Parking

If the Hotel parking lot is full alternative self-parking is available at a Municipal facility located at 722 Mount Pleasant Road, one block south of the hotel (5-minute walk), charges apply.

Private Function Rooms

Room Name	Height	Area	Theatre	Classroom	Half Round	U Shape	Cocktail	Seated Meal	Daily Rate
Eglinton	12-15 ft	1715 sq. ft 35' x 49'	100	60	40	26	80	60	$600
Salon I	8 ft	442 sq. ft 34' x 13'	30	20	20	NA	20	20	$350
Salon II	8 ft	169 sq. ft 13' x 13'	9	NA	6	NA	NA	NA	$200

Meeting Catering Package

Meeting Catering Package Includes:

- Continental Breakfast
- Mid-Morning Coffee and Tea
- Lunch Buffet
- Afternoon Break of Coffee, Tea, Soft Drinks and Baked Cookies

$54.95 per person

Note:

- Minimum 8 people
- It would be our pleasure to help to create a custom menu that fits your needs
- Does not include meeting room daily rate
- Taxes and Gratuity not included

Enhancements:

Protein Box Breakfast +$3pp
The Roehampton Local- Full Buffet Breakfast + $4pp
See a la carte menus for more enhancement options

Catering

All Buffet Menus $34.95 per person

Note:

- 8 people minimum for all buffet menus
- $150 minimum spend for a la carte catering
- Buffet menus include Freshly Brewed Coffee, Selection of Teas and Assorted Soft Drinks
- It would be our pleasure to help to create a custom menu that fits your needs
- Taxes and Gratuity not included

Breakfast Selections

(Minimums May Apply)

The Continental

Assorted Chilled Fruit Juices
Fresh Baked Breakfast Pastries including;
Muffins, Danish and Croissants
Preserves & Butter
Individual Yogurts
Fresh Fruit Salad
Freshly Brewed Coffee & Teas

$14 per person

The Roehampton Local

Assorted Chilled Fruit Juices
Fresh Baked Breakfast Pastries
Fresh Fruit Salad
Scrambled Eggs or Pancakes or
French Toast with Maple Syrup
Bacon or Sausages
Home Fried Potatoes
Preserves and Butter
Freshly Brewed Coffee & Teas

$19 per person

The Protein Box
Assorted Chilled Fruit Juices
Hard Boiled Egg
Fruit Salad
Cheddar Cheese
Multigrain bread
Peanut Butter
Freshly Brewed Coffee & Teas

$17 per person

Refreshment Breaks

Mid-Morning Time

Assorted Chilled Fruit Juices
Banana Bread or Lemon Loaf
Fresh Fruit Salad
Freshly Brewed Coffee and Selected Teas

$9 per person

Healthy Break

Assorted Chilled Fruit Juices
Fresh Fruit Salad
Assorted yogurts
Granola Bars
Freshly Brewed Coffee and Selected Teas

$12 per person

The Tea Party

Assorted Mini Gourmet Sandwiches
Sliced Fruit
Dessert Squares
Freshly Brewed Coffee and Selected Teas

$13.50 per person

A Savory Day

Bistro quiche bites
(Spinach Feta, Leek Parmesan, Margherita)
Vegetable crudité
Assorted Soft Drinks
Freshly Brewed Coffee and Selected Teas

$11.00 per person

À La Carte Selections

Freshly Brewed Coffee, Decaf or Teas - $ **3.25** per person
Assorted Juices - $ **15.95** Pitcher (serves 8)
Assorted Bottled Juice - $ **2.50** each
Assorted Soft Drinks - $ **2.75** each
Croissant, Danishes, Assorted Muffins - $ **3.25** each
Bagels with Cream Cheese - $ **3.75** per person
Banana Bread, Lemon Loaf - $ **23.50** per loaf
Assorted Homemade Cookies - $ **20.00** per dozen
Assorted Yogurts - $ **3.25** each
Fresh Fruit Tray - $ **5.00** per person
Quiche Bistro Bites (55g) – (Spinach Feta, Leek Parmesan, Margherita)- $ **1.50 each**
Quiche Bistro Lunch (110g) - $ **4.50 each**
Assorted Cold Cereals - $ **2.75** per person
Mini Assorted Gourmet Sandwiches- $ **4.00** each

All Lunch Menus include Freshly Brewed Coffee, Selection of Teas and Assorted Soft Drinks

Menu #1- The Deli

Salad + Sandwich + Dessert

Salad

(Choice of Two)

Mixed Green Salad
Sunflower Seeds, Tear Drop Tomatoes, Red Peppers, Cucumber and Maple Cider Vinaigrette

Classic Light Caesar
Romaine Hearts, Herbed Focaccia Croutons, Grated Parmesan and Light Caesar Dressing

Greek Salad
Tomatoes, Bell Peppers, Sweet Onions, Olives, Cucumber and Feta Cheese

California Cobb Salad
Mixed Greens, Charred Corn, Tomatoes, Eggs, Asparagus, Blue Cheese, Avocado and Buttermilk Dressing

Sundried Tomato Pasta Primavera Salad
Julienned Carrots, Bell Peppers, Broccoli Florets and Sundried Tomato Vinaigrette

Red and White Quinoa Salad
Corn, Spinach, Red Onion, Cherry Tomato, Feta and Lemon Vinaigrette

Farro Salad
With Mushroom, Chickpeas, Kale, Green Onions, Tossed in Lemon Vinaigrette

Menu #1 cont.- Sandwiches

Poultry

Grilled Chicken Caesar Salad Wrap
Bacon Bits, Romaine, Herb Croutons and Dressing
Baja Chicken Wrap
Roasted Chicken, Chipotle Mayo, Tomato, Fried Onions, Jack Cheddar and Avocado
Rustic Mediterranean Grilled Chicken
Roasted Red Peppers, Goat Cheese, Pesto and Spinach

Beef

Sesame Hoisin Beef and Sautéed Mushroom
Scallions and Light Horseradish Mayo
Roast Beef and Brie
Arugula and Light Horseradish Mayo

Fish

Smoked Salmon Wrap
Caper Dill Cream Cheese, Capers, Red Onion and Avocado
Miso Roasted Salmon Salad
Arugula, Caper Aioli and Pickled Cucumber

Vegetarian

Veggie Club Wrap
Sundried Tomato Pesto, Arugula, Fresh Vegetables, Avocado, Monterey Jack and Havarti
Caprese Sandwich
Sliced Roma Tomatoes, Bocconcini, Pesto, Green Leaf and Balsamic

Assorted Dessert Squares

Menu #2

Mixed Green Salad
Sunflower Seeds, Tear Drop Tomatoes, Red Peppers, Cucumber and Maple Cider Vinaigrette

Farro Salad
With Mushroom, Chickpeas, Kale, Green Onions, Tossed in Lemon Vinaigrette

Pepita Parmesan Crusted Chicken Breast

Seasonal Ravioli or Three Cheese Spinach Cannelloni

Sweet Potato Wedges

Mediterranean Vegetable Medley

Chocolate Brownies

Menu #3

Baby Spinach & Berry Salad
Candied Pepitas, Goat Cheese and Balsamic Vinaigrette

Greek Salad
Tomatoes, Bell Peppers, Sweet Onions, Olives, Cucumber and Feta Cheese

Chicken Kebobs with Tzatziki Sauce

Chimichurri Grilled Beef
Herbed Pesto

Mini Roasted Potatoes
Sea Salt and Olive Oil

Mediterranean Vegetable Medley

Lemon Squares

Menu # 4

Classic Light Caesar
Romaine Hearts, Herbed Focaccia Croutons, Grated Parmesan and Light Caesar Dressing

Farro Salad
With Mushroom, Chickpeas, Kale, Green Onions, Tossed in Lemon Vinaigrette

Roasted Salmon with Olive and Sundried Tomato Pesto

Baked Chicken Parmesan

Mediterranean Vegetable Medley

Smashed Potatoes
With Asiago & Olive Oil

Assorted Dessert Squares

Menu # 5

Asian Salad Mixed Green Salad
Mandarin Oranges, Baby Corn and Sesame Dressing

Edamame Salad
With Charred Corn and Sesame Dressing

Salon with Hoisin Teriyaki Glaze

Sesame Ginger Glazed Chicken Breast

Asian Stir Fry Vegetables

Coconut Rice

Berry Squares

All Menus include Freshly Brewed Coffee, Selection of Teas and Assorted Soft Drinks

Platters

Seasonal Sliced Fruit Platter $5.00 pp

Vegetable Platter
Seasonal Raw Vegetables accompanied with two dips $4.95 pp

Artisan Cheese Platter
Soft and Hard and Blue Cheeses, Artisan crackers, Sliced Baguettes, Grapes, Dried Fruits and Seeds $12.00 pp

Grilled Mediterranean Platter
Grilled Artichoke, Marinated Olives, Sundried Tomatoes, Roasted Red Pepper and Hummus Served with Pita and Flat Bread $5.25 pp

Caprese Platter
Sliced Buffalo Mozzarella, Tomato, Basil, Olive Oil, Balsamic Drizzle, Fresh Baguette $5.00 pp

Smoked Salmon Platter
Bagels, Light Chive Cream Cheese, Sliced Red Onions, Tomatoes, Capers $9.50 pp

Assorted Maki Sushi Rolls
(3 pcs per person) California, Spicy Crab, Vegetable, Wasabi, Soy Sauce, Ginger $8.00 pp

Taste of the Danforth
2 Grilled Chicken Kabobs and 1 Grilled Vegetable Kabob per person. Sundried Tomatoes, Olives, Tzatziki, Feta, Greek Salad, Pita $22.50 pp

A la carte lunch

Healthy Lunch Bowls - $15.00

1 Salad or Grain + Protein 3oz (Chicken, Salmon, Tofu, White Fish Beef or Shrimp)
Ahi Tuna - +$4

Boxed Lunch- $11.00pp

4 Pieces of Assorted Party Sandwiches and Crudité

Desserts

Mini Cookies , Mini Biscotti (3 per person) $3.00 pp

Cookies, Brownies, Squares $3.00 pp

Assorted Biscotti $3.00 pp

Gluten Free Biscotti $3.00 pp

Assorted seasonal tarts $3.00 pp

Dessert Platter
Chef's selection of bite size cookies, brownies and petit squares $6.50 pp

Mini Cupcakes (2pp) $5.50 pp

Cake Pops $4.00 pp

Beverage Selections

Standard Host Bar *		**Cash Bar Ticket Price ****	
House Wine (5oz)	$ 6.00	House Wine (5oz)	$ 7.75
Premium Liquor (1oz)	$ 5.75	Premium Liquor (1oz)	$ 7.50
Domestic Beer	$ 5.25	Domestic Beer	$ 6.75
Imported Beer	$ 5.75	Imported Beer	$ 7.50
Soft Drinks	$ 2.75	Soft Drinks	$ 3.50
Bottled Waters	$ 2.50	Bottled Waters	$ 3.50
Bottled Juices	$ 2.50	Bottled Juices	$ 3.50
Sparkling Water (Lrg)	$ 5.50	Sparkling Water (Lrg)	$ 6.00

* Host Bar: Prices are **subject** to 13% HST and 15% Gratuities
** Cash Bar: Prices are **inclusive** of 13% HST and 15% Gratuities

Cashier Fee: $15.00 per hour/ four hour minimum per cashier
Bartender Fee: $15.00 per hour/ four hour minimum per bartender

Bartenders and Cashiers are complimentary if sales exceed $350.00 per four hours

Bar Snacks

Pretzels or Potato Chips $ 6.00/bowl
Basket of Nachos with Salsa $ 6.00/bowl
Cocktail Peanuts $ 8.00/bowl
Mixed Nuts $15.00/bowl