

QUALITY INN SARNIA



WEDDING
INFORMATION PACK





Elegance

WELCOME TO THE QUALITY INN SARNIA



Congratulations on your wedding!

Welcome to the Quality Inn, where our elegant, versatile banquet space becomes your canvas

There is an art to creating a memorable wedding celebration, just as in painting a beautiful portrait. All paintings start with the familiar elements of canvas, colour and subject.

It is the inspiration in the execution that distinguishes outstanding works from the ordinary.

Our signature is service!

While others may do them by number, we strive to make each wedding celebration an original, a unique reflection of its patron – you. We take our inspiration from your dreams and desires.

Our goal is to exceed your expectations, not merely meet them.

The critics agree our hotel is a master in the art of celebration. Our canvas is our elegant, versatile banquet space. On this backdrop, our wedding coordinators will creatively express your style and taste, in décor and details that others might not even conceive, let alone execute with such breathtaking skill.

Let us create a masterpiece for you and your fiancée!



Congratulations

MAKE YOUR WEDDING EVEN MORE MEMORABLE

When you book your wedding reception with the Quality Inn, we will treat you to the following little extras.

Complimentary standard Queen Guestroom for the Bride & Groom (Minimum of 100 people for a dinner/dance)

Late check out for Bride and Groom (upon availability)

Reduced guestroom rates for your wedding guests

Guest reservation cards for your invitations

Outstanding friendly service from our wedding specialists and banquet staff

Complimentary on-site parking for your guests

Complimentary function room based on requirements and availability (conditions may apply)

White linen tablecloths and napkins including all china, silverware and glassware (*other linen choices available for a nominal fee*)

Complimentary fig trees with white lights

Custom designed menus

Complimentary podium / microphone for your master of ceremonies

Customized floor plan

Restaurant and Lounge on site

Our property is wheelchair accessible

*Your wedding day is one of the most memorable days of your life.
Let the Quality Inn help you make memories that will last a lifetime!*

Celebrate

EXQUISITE CUISINE FROM OUR RED SEAL CHEF .

Wedding Rehearsal Dinners

Allow us to create a celebratory mood especially for you and your guests.

Choose from our extensive list of finger foods and platters, or let us assist you in planning a more formal sit-down dinner.

Wedding Breakfast Buffet

(Minimum of 30 people required for all breakfast buffets)

Breakfast buffets include assorted fruit juices, coffee and tea

The Provincial \$13.95

Fluffy scrambled eggs, crispy bacon and breakfast link sausage, seasoned potato, mixed fruit, assortment of pastries, muffins, scones, butter, jams and marmalades.

The Canadian \$15.95

Fluffy scrambled eggs, Canadian peameal bacon, breakfast link sausage, seasoned potato, mixed fruit, french toast with Canadian maple syrup, assorted pastries, muffins, scones, butter, jams and marmalades.

Wedding Brunch Buffet \$20.95

(minimum of 30 people required)

Assorted chilled fruit juices, fresh muffins, pastries, scones, butter and assorted jams, crisp bacon and country link sausage, fluffy scrambled eggs, creamy coleslaw, mixed seasonal greens with dressings, vegetables and House Dip, carved Roast Sirloin of Beef, baked pasta Marinara with three cheeses, oven roasted potato, assorted éclairs, tarts, cupcakes and squares, coffee and tea,

Intimate

OUR PLANNERS CREATE YOUR PERFECT ATMOSPHERE

Hot Hors d'oeuvres Selection

all items are priced per dozen

Battered Mushroom Caps	\$10.95	Mini Assorted Quiches	\$24.95
Mini Beef Egg Rolls	\$10.95	Assorted Vegetable Phyllo – Chef's choice	\$25.95
Meat Balls (BBQ or Honey Garlic)	\$12.95	Mushroom and Leek Crescents	\$25.95
Cheddar Cheese Bites	\$12.95	Assorted Seafood Phyllo – Chef's choice	\$25.95
Mini Sausage Rolls	\$16.95	Beef Empanadas	\$26.95
Vegetable Spring Rolls	\$16.95	Chicken Sates	\$26.95
Beer Battered Shrimp	\$18.95	Mini Beef Wellingtons	\$26.95
Broiled Mushroom Caps with Seafood & Three Cheeses	\$23.95	Portobello Puffs	\$26.95
Mozzarella Sticks	\$24.95	Fig & Caramelized Onion Puffs	\$26.95

Hors d'oeuvres Receptions

Each package includes 4 pieces per person

Platinum Package \$12.95

mini beef wellington, fig & caramelized onion puff, assorted quiche, smoked salmon canapé

Gold Package \$10.95

Beef empanada, portobello puff, mushroom & brie crostini, bruschetta

Silver Package \$9.95

Vegetable spring roll, assorted quiche, bruschetta canapé, mini sausage roll

Party

CREATE A NIGHT YOUR GUESTS WILL REMEMBER

Pre-Dinner Reception

Cold Hors d'oeuvres and Canapés

All items are priced per dozen

Devilled Eggs \$14.95

Bruchetta \$15.95

Fruit and Cheese Kebabs \$21.95

Cucumber Round, garlic cream cheese with vegetable chop \$15.95

Assorted Canapés

Served on croutons of French bread

Dilled Cream Cheese with Baby Shrimp \$15.95

Savoury Pate Maison \$14.95

Mushroom and Brie \$15.95

Candied garlic & Cream Cheese with caramelized nuts \$14.95

Waldorf Chicken salad \$15.95

Mussels with Garlic Aioli \$14.95

Beef with Horseradish Mayo \$18.95

Smoked Salmon with Dilled Cream Cheese \$21.95

Assorted Tortilla Rollups

Grilled Vegetables with herbed cream cheese \$14.95

Roasted Red Pepper & Spinach \$14.95

Smoked Salmon, with Cucumber Ribbons \$19.95

Quartered Sandwiches \$150.00

Per platter (25 sandwiches)

Quartered sandwiches served on assorted breads and filled with traditional choices of egg salad, tuna salad, roast beef, ham and cheese, chicken salad and vegetarian Garnished with cherry tomatoes and pickles

Chilled Shrimp Cocktail \$175.00

Based on 100 pieces

Chilled shrimp served with a zesty cocktail sauce

Smoked Side of Atlantic Salmon \$165.00

Smoked Salmon with onion slices & lemon wedges served with sliced baguette & assorted crackers

House Poached Side of Salmon \$185.00

A side of fresh Atlantic Salmon, house poached and served with lemon, capers, dill mayo and served with sliced baguette & assorted crackers

Deluxe Cheese Tray

Selection of Imported & Domestic Cheeses (Monterey, Swiss, Cheddars, Brie, Gouda, Havarti) garnished with fresh fruit and a selection of assorted crackers

Small (15 people) \$89.95 Medium (30 people) \$179.95

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Memorable

TANTALIZING TASTES AWAIT YOUR GUESTS

Pre-Dinner Reception (continued)

Vegetable Tray with Dip

Garden fresh vegetables served with buttermilk ranch dip
Small (15 people) \$49.95 Medium (30 people) \$99.95

Fresh Fruit Platter

Seasonal sliced fresh fruit platter ~
melons, grapes, pineapple, berries
Small (15 people) \$69.95 Large (30 people) \$139.95

Before Dinner Starters

\$10.50 Per Platter ~ serves 6-8 people

Upscale your dinner with one of our own signature appetizer platters.

Homemade bruschetta with grilled pita points and crackers

Pot Cheese with assorted crackers and pita points

Spinach Dip with assorted crackers and pita points

Assorted Veggies with Ranch style dip

Variety of pickles and olives

Plated Dinners

Our plated 3 course dinners include; Appetizer, Entrée, Dessert & Beverage, freshly baked rolls and butter, soup or mixed salad greens

Homemade Soup Choices

Sweet Tomato Basil ~ Butternut Squash & Apple Bisque ~ Country Vegetable, Cream of Broccoli Cheddar Cheese

Entrée Selection

plus choice of potato or rice with a medley of Chef's vegetables, Potato & Rice Choices, Oven roasted, garlic mashed or Rice Pilaf
For an additional cost of \$ 1.95 per person - Double Baked (bacon & leek or broccoli & cheese), Creamy Scalloped

Dessert & Coffee

Upgrade Your Appetizer

Upgrade your Mixed Salad Greens for an additional \$1.95 per person to; Spinach salad with mushrooms, crisp apple, pecans. Or a Traditional Caesar Salad

Add a Course to your Plated Dinner

Pasta with Marinara sauce and parmesan cheese \$ 4.95

Cheese Tortellini in a creamy blush sauce \$ 5.95

Raspberry of Sorbet \$ 2.75

Cup of Soup \$ 2.50

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Delectable

ASK ABOUT OUR DINNER AND WINE PAIRINGS

Dinner Entrées

Roast Prime Rib of Beef \$32.95

Roasted to medium, with our homemade yorkies & finished with our homemade Au Jus

Top Sirloin of Beef \$29.95

Slow Roasted to medium and served with our own homemade gravy

Chicken Marsala \$29.95

A tender breast of grilled chicken married with a creamy Marsala wine and mushroom sauce

Homemade Stuffed Chicken \$30.95

A tender breast of chicken, hand filled, lightly coated in baguette crumbs, oven baked * Asparagus, cream cheese and roasted pepper with a herb tomato puree* Broccoli and cheddar married with a creamy white wine and chive sauce

Fresh Atlantic Salmon \$30.95

A salmon fillet with a sweet, zesty chili lime cream sauce

Oven Roasted Tom Turkey \$29.95

Slow roasted and served with traditional cranberries, home-style dressing and gravy

Stuffed Apple & Cranberry Pork Loin \$29.95

Pork loin stuffed with Apple slices & Cranberry Dressing and finished with our home-style gravy

Vegetarian \$28.95

** Spinach & Vegetable Strudel with marinara sauce over rice
** Cheese Tortellini in a creamy Blush sauce

Children's Dinner (under 10 yr.) \$15.95

Includes ice cream and drink (milk, pop or juice)

** Chicken fingers, plum sauce and fresh cut French fries

** Pasta in a Marinara sauce topped with blend of cheeses

** Chef's Individual cheese pizza

Quality

FRESH INGREDIENTS PICKED BY OUR RED SEAL CHEF

Dessert Selection

Baked Apple Blossom (in pastry with a caramel sauce)

Caramel Apple Cheesecake

New York Style Cheesecake with your choice of topping cherry,
blueberry, strawberry

Chocolate Fantasy Fudge Cake

Lemon Tart with a red wine & blueberry Coulis

To assure prompt service, please select one plated entrée for all your attendees. If a split menu (two entrées) is required, add \$2.00 per person to the menu prices. Split menus (two entrées) are not advisable for groups of over 125 persons. When choosing a split menu, guarantees for each entrée are due 14 days prior to your event.

Family Style Dinner

If you can't decide between a Buffet or a Plated Dinner, we would highly encourage our Family Style Dinner. This type of dinner offers the luxury of your guests having as much or as little of your dinner selections as they would like. Prices vary, depending on which entrée you serve and how many selections you choose. A traditional Family Style Dinner includes:

Freshly Baked Rolls and Butter

Bowls of Potatoes or Rice and bowls of our Medley of Vegetables

Garden Salad with House Dressing (individually plated)

Dessert Selection (individually plated)

Platters of your Entrée selection(s)

Freshly Brewed Coffee and Tea

A family style dinner offering Top Sirloin of Beef and Chicken Marsala, would be \$36.95 per person, plus taxes & gratuity. This dinner would include a plated salad, bowls of potatoes and bowls of vegetables, accompanied with platters offering portions of each entrée selection. Dessert would be individually served with coffee and tea. Family Style is similar to a buffet because your guests are welcome to take as much or as little as they wish and the bowls and platters will be replenished as required and or requested.

Vegetarian / Dietary Meals

Our Chef will gladly create a special Entrée for your guests that have special food requirements or allergies.

Please advise the Catering Department.

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Impressive

JOIN US AT OUR PLATINUM AWARD WINNING HOTEL

Buffet Dinner \$32.95

Freshly Baked Rolls and Butter

Cold Selections

Assorted relishes, pickles, olives

Domestic & Imported cheese & fruit tray

Fresh Vegetables and dip

Antipasto Platter with, Spinach dip, Bruschetta & grilled pita points

Mixed Greens

Spinach Salad

Bean Salad

Creamy Coleslaw

Pasta Salad

Marinated Vegetable Salad

Hot Pasta Selections

choose two items

Gourmet Mac & Cheese

Teriyaki Vegetable Stir-fry

Homemade Baked Beans

Baked Pasta Primavera with a zesty Marinara sauce

Entrée Choices

choose one entrée

Hand-carved Sirloin of Beef roasted to Medium

Grilled Chicken breast in a creamy White Wine and Chive Sauce

Oven Roasted Turkey with cranberries, dressing and gravy

Carved Pork Loin stuffed with Apple/Cranberry dressing and gravy

(add a second meat choice for \$5.00 per person)

Choice of:

Oven Roasted Red skin

potato or Garlic Mashed

Butter

Choice of:

Glazed Carrots or Green Beans

Almandine

The Sweet Table

Assorted cakes, pies, tortes and cheesecakes

Freshly Brewed Regular and Decaffeinated Coffee and Tea

Minimum of 40 people required for a dinner buffet

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Experience

OUR PLANNERS HAVE OVER 20 YRS OF EXPERIENCE

Dessert Selection

Baked Apple Blossom (in pastry with a caramel sauce)

Caramel Apple Cheesecake

New York Style Cheesecake with your choice of topping cherry,
blueberry, strawberry

Chocolate Fantasy Fudge Cake

Lemon Tart with a red wine & blueberry Coulis

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Garden Salad with House Dressing (individually plated)

Dessert Selection (individually plated)

Platters of your Entrée selection(s)

Freshly Brewed Coffee and Tea

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Dream

WEDDING PLANNERS TURN DREAMS TO REALITY

Platinum Buffet Dinner \$35.95

Freshly Baked Rolls and Butter

Cold Selections

Assorted relishes, pickles, olives & fresh Vegetables and Dip

Domestic and Imported cheese and fruit tray

Antipasto Platter with Spinach dip, Bruschetta & grilled pita points

Seasonal Greens

Pasta Salad

Waldorf Slaw

Spinach Salad

Bean Salad

Jambalaya Rice Salad

Marinated Vegetable Salad

Hot Pasta Selections

choose two items

Gourmet Mac and Cheese

Teriyaki Vegetable Stir-fry

Pasta Primavera with a zesty Marinara sauce

3 Cheese Tortellini in our homemade creamy blush sauce

Homemade baked Beans

Entrée Choices

choose one entrée

Carved Roast Prime Rib of Beef,
cooked to medium with a Cabernet Au Jus

Roasted NY Strip Loin, cooked to medium
with a mushroom and red wine demi glaze

Choice of:

Oven Roasted Red skin
potato or Garlic Mashed
Butter

Choice of:

Glazed Carrots or Green Beans
Almandine

Each additional entrée add \$ 5 per person

Grilled Chicken breast in a Marsala Wine and mushroom Sauce

Roasted Tom Turkey served with cranberries, dressing and gravy

Carved Pork Loin stuffed with Apple/Cranberry dressing and gravy

Baked Atlantic Salmon with a Chili Lime Sauce

The Sweet Table

Assorted cakes, pies, tortes and cheesecakes

Freshly Brewed Regular and Decaffeinated Coffee and Tea

Minimum of 40 people required for a dinner buffet

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Professional

LET OUR STAFF TAKE CARE OF YOU FROM THE START

Carving Station

Served with rolls, Chef's choice of salad and condiments - mustards, mayonnaise, horseradish

Roast Top Sirloin of Beef ~ \$ 275.95 each display
Serves approximately 20 - 30 people

Roasted Turkey with cranberry sauce ~ \$ 195.00 each display
Serves approximately 20 - 30 people

Roasted Pork Loin ~ \$ 195.00
Serves approximately 20 - 30 people

Salad Bowls \$65.00

(25 - 30 people)

Pasta, Salad, Red skin Potato, Coleslaw, Tossed Market Greens

Nacho Platter \$ 75.95

(Serves 20 - 25 people)

Our 3 cheese blend melted over crisp nacho chips, topped with diced onions, tomatoes, peppers, jalapeños and served with bowls of sour cream & salsa on the side

Late Night Snacks

Homemade Spinach & 3 Cheese Dip \$ 60.00

A special blend of market vegetables married with cream cheese & our 3 cheese blend served with a variety of breads and crackers

Seafood Spread \$ 65.00

A combination of seafood, cream cheese and our secret three cheese blend with an assortment of bread rounds and assorted crackers

Pizza \$ 36.95 \ 16 slices

Chef's assortment of Pizzas, Vegetarian, Pepperoni, Three Cheese, Deluxe

Chicken Salad, Egg and Tuna Salad

Sliced Tomatoes, Cucumbers, Lettuce, Assorted Pickles, sliced Cheddar & Marble Cheese Mustard and Mayonnaise, Crusty Rolls
(based on one roll per person)

Chicken Wing Platter \$ 120.00 - 8 dozen wings

Chicken wings - sauced with BBQ and/or Honey Garlic

Pizza, Wings & Nacho Party Combo \$ 295.00 (50 people)
3 assorted pizzas, 8 dozen wings, 1 crispy nachos and cheese

Late Night Deli \$ 8.95

Roast Beef, Black Forest Ham and Roast Turkey

Excellence

AWARD WINNING SERVICE AWAITS YOUR GUESTS

Host Bar / Cash Bar

For bar sales below \$ 450.00 (before taxes), a bartender charge of \$ 16.00 per hour, for a minimum of four hours will apply.

Domestic Beer (per bottle)	(Blue, Blue light, Coors light, Canadian)	\$ 4.95
Imported Beer (per bottle)	(Corona, Heineken)	\$ 6.95
Liquor, Premium (per oz)	(Rye, Gin, Vodka, Rum, Scotch)	\$ 4.95
Liquor, Deluxe (per oz)	(C.C., Bacardi, J.W. Red)	\$ 5.50
Caesar, Screwdriver	(Juices / orange, cranberry)	\$ 4.95
Liqueurs (per oz)	(Bailey's, Frangelico, Kahlua)	\$ 5.95
Liqueurs (per oz)	(Grand Marnier, Drambuie)	\$ 6.95
Soft Drinks, Juices	(per 9 oz glass)	\$ 1.25

House Wine

Pelee Island ~ VQA Cabernet & Pinot Grigio (0)
Per glass \$5.75 Per bottle \$28.75

Imported Wine

Yellow Tail ~ Chardonnay & Shiraz (1)
Per glass \$7.00 Per bottle \$35.00

Above pricing includes 13% HST. A 15% Gratuity will be charged on Host Bars.

Punch Reception (50 cups)

Non-alcoholic Fruit Punch \$65.00 Alcoholic Fruit Punch \$110.00

Corkage Fee ~ \$8.00 per bottle opened

We allow you to provide your own wine for your dinner and a corkage fee will apply for each opened bottle. You are responsible for obtaining your own Special Occasion Liquor License from the Point Edward Liquor Store and a copy must be submitted to the Quality Inn prior to your function. While your wine is being served with dinner, the Quality Inn's bar must be closed, as two Liquor Licenses cannot operate simultaneously. You are welcome to provide your own non-alcoholic sparkling grape juice, a corkage fee of \$6.00 per bottle opened, and taxes and gratuities will apply.

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Entertainment

MULTIMEDIA, WIFI READY HALLS AVAILABLE

Types of Bars Available

Host Bar

The Bride & Groom pay for all the drinks, all evening

Cash Bar

The Guests pay for their own drinks all evening

Combination Bars

Host bar before dinner & then change to a Cash bar for the duration

Toonie or Loonie Bar

Guests pay a \$1 or \$2 per drink and the money collected goes towards end deposit of entire bill.

Tax and gratuity will be on total drinks sold.

Host Tickets

Quality Inn will personalize and print these up for you. You will be billed for all of the tickets used.

The bartender writes on the back of each ticket what each guest drinks, (beer/liquor/wine/pop).

You are also welcome to bring in your own tickets.

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Quality Inn's Cost Breakdown

To assist you in the planning stages of your wedding celebration, we have outlined the costs that your families will incur.

1. Hors D'oeuvres ~ Recommendation for your Cocktail Hour; 45 - 60 minutes prior to dinner, 3-4 pieces per person for approximately 65-75% of your guests, 1½ hours prior to dinner, 6 pieces per person for approximately 65-75% of your guest list, 1½ - 2 hours prior to dinner, 8 pieces per person for approximately 65-75% of your guest list
2. Decorating Costs:
Mirrors & Candles \$ 5.00 ea + hst
Mirrors only \$ 2.00 ea + hst
3. Room Rental for Ceremony (Theatre style changed to round table \$ 650.00 + hst (Only applies if the ceremony is held on-site)
4. Corkage fee ~ Only applied when you provide your own wine for your wedding. Does not apply if the Quality Inn supplies the Dinner Wine. Estimation for consumption is approximately 2-4 bottles per table x \$8.00 per 750 ML bottle or \$10.00 per 1000 ML bottle and \$6.00 per bottle (non-alcoholic) Plus 15% gratuity & 13% hst
5. Dinner Entrée costs ~ see menu selections plus 15% gratuity and 13% hst (Plated, Buffet or Family style meals)
6. Host Bar or Toonie Bar ~ Estimate 3 or 4 drinks per person x \$4.95 / drink, includes 13% hst and then add a 15% gratuity
7. Late Night Snack ~ see menu selections. Plus 15% gratuity, 13% hst
8. Cake Cutting Fees \$ 75.00 + hst The Quality Inn will cut your wedding cake and provide plates, napkins and forks
9. The Gallery Room Rental (next to Sommerset Ballroom) \$150.00 +hst
10. Little Extras:
 Quality Inn's placement of favors, name cards, pictures/photos, Seating plan, centerpieces, guest book, cake knife, etc.. \$150.00 + hst
 Rental of coloured linen (napkins, overlays, tablecloths) (see Catering for prices)

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Wedding Reception Policies and Conditions

The enclosed banquet menus are mere suggestions. Our food and beverage experts would be pleased to assist you, should you prefer to customize a menu to suit your specific requirements. As a note of interest, special dietary alternatives are available for guests with specific requirements (salt-free, vegetarian, nut / dairy allergy, etc.) with one week's advance notice. To assist you with the execution of your function, here are some basic guidelines and information.

Deposits

A non-refundable deposit of \$ 500 is required to secure all bookings, receptions and dinners. A second non-refundable deposit of \$ 2500 is due 6 months prior to your wedding reception / banquet date. One month (30 days) prior to your wedding date / banquet, 90% of the estimated final bill is required. All deposits on file will be deducted from the final invoice. Should your event be cancelled, all deposits are non-refundable. The Catering Office requires your credit card with your initial deposit. Any refund will be issued within 30 days after the event.

Functions that cancel 30 days prior to the start date are invoiced for 90% of the expected revenue, calculated by the Quality Inn. Functions can only be cancelled through the Catering Office.

Menu Requirements

Menu and wine selection must be submitted at least three (3) months in advance. Prices quoted are guaranteed for 30 days from actual function date and subject to change thereafter. All food and beverage is subject to a 15% service charge. All pricing will be guaranteed 30 days prior to your actual function date and a final contract will be issued at that time to guarantee any changed pricing. By signing the wedding contract it stipulates that you have the stated banquet room reserved for the specified date only. Menu pricing is subject to change. The Quality Inn will supply all food and beverage items, with the exception of wedding cakes.

Provincial Liquor laws do not permit the service of alcoholic beverages prior to 11:00 am Monday to Saturday or prior to 12:00 noon on Sunday. All alcoholic beverage service will cease at 1:00 am at the Quality Inn.

Guaranteed Numbers

A guaranteed number of guests must be submitted to the Quality Inn Catering Office 72 hours prior to the event. The Quality Inn will charge for the number of guaranteed or for the actual number of persons served, whichever is greater. Should the final guaranteed number of persons fall short of the minimum guarantee originally stipulated on the function contract, Quality Inn reserves the right to re-assign a suitable function room, to bill for the minimum guaranteed stipulated and/or to impose a function room rental charge, plus applicable taxes and gratuities.

Decorations Centerpieces

We have mirrors and square glass candleholders available to rent. The candleholders come complete with small oil containers inside and you have your choice of renting the entire unit for \$5.00 (candleholder and the mirror) or simply the mirrors for \$2.00 each, plus applicable tax. All personal property and decorations must be collected within 24 hours of completion of your event.

Barllroom Set-up

The Quality Inn will provide the following items with the set-up and rental of the banquet room:

- Round tables of 8 people or square tables of 10 people
- Tables for the Head table
- Podium / Microphone
- White linen tablecloths and white napkins
- White skirting for the head table, cake table and gift table

Little Extras ...

Coloured linen (napkins, overlays, tablecloths) and chair covers are available at an additional cost

A set-up charge may be applicable for any room set-up changes made 24 hrs before function.

The Quality Inn would be delighted to take care of the following for you.

Placement of your wedding favors, name cards, pictures/photos, seating plan, centerpieces, guest book, cake knife, etc. for a nominal fee of \$150.00 + hst

Taxes and Services Charges

All food and beverage will be supplied by the Quality Inn and Crossroads Restaurant and is subject to a 15% gratuity and 13% hst. All room and equipment rentals are subject to 13% hst. Equipment and audio/visual requirements should be determined seven days prior to the function.

Outside Catering

Due to mandatory Health and Safety regulations, the Quality Inn can not allow outside caterers or families to provide food services for late night snacks, or for any food (of any kind) to be removed from our property. Therefore, this eliminates parties providing their own late night cookies/squares, etc., or any removal of any unused food by anyone.

All prices are subject to 15% gratuity and 13% HST Prices are Subject to Change without notice ~ March 2014 ~ Substitutions may apply

Quality Inn ~ Point Edward / Sarnia ~ 519 344 1157 Platinum Award Winning Hotel ~ Banquet and Meeting Room Facilities

Liability

The Quality Inn and \ or Crossroads Restaurant reserves the right to inspect and regulate all private parties, meetings and receptions. Liability for damages to the premises will be charged according to replacement value of any property damaged. Crossroads Restaurant and the Quality Inn are not responsible for personal property or equipment of any nature brought into our facilities. Any security required will be the responsibility of the convener.

All banquet bars are operated in accordance with the rules and regulations of the LLBO; therefore beverage service must cease no later than 2:00 am. The Quality Inn and Crossroads Restaurant reserves the right to refuse service to any individual(s) who do not comply with the house and LLBO rules and regulations.

Extra Charges

In the event that the Quality Inn is required to do additional cleaning to the Banquet Hall above and beyond normal usage, a \$250.00 clean up fee will apply, plus 13% hst (for example, spilled wax from candles on the tablecloths, floors, chairs, etc.)

An automatic charge of \$ 250.00 will be made when sparkles / sprinkles / confetti are thrown on the Quality Inn property.

GUESTROOMS

Once you have booked your wedding reception at the Quality Inn, a discounted Wedding Guestroom Rate will be extended to all of your out-of-town guests staying with us. We feature in-room coffeemakers, iron and ironing boards, remote controlled flat screen TV's, on command pay per view movies, hair dryers and clock radios, on-site fitness facilities and ample free parking.

Upon direction from the Bride and Groom, a block of guestrooms will be reserved at the Quality Inn under their last names. These rooms will be held until one (1) month prior to your wedding date, at which time anything that has not been sold will be released for general sale. Should your guests decide after that date that they would like to book a room, as long as a room is available, the discounted rate will be honoured. Reservation cards will be provided to the Bride and Groom.