



BY CHOICE HOTELS

*For All You Desire In
Hospitality Excellence...*

E V E N T
C A T E R I N G
P A C K A G E

Welcome...



BY CHOICE HOTELS

We want to thank you for choosing the Quality Hotel and Suites and Convention Centre for your next event venue. Enclosed you will find our most popular meal arrangements which are only a few suggestions to make your day a memorable one. We can also custom design any meal you desire, while still considering your budget expectations. Our vision at the Quality Hotel and Suites is to exceed guest expectations with a level of excellence in hospitality second to none. If you have any questions and or would like to make your reservation with us please call me at 519-421-4644, or email me at julie.rutherford@sunraygroup.ca I will be more than happy to assist you.

Hospitably,

Julie Rutherford

Corporate and Special Events Co-ordinator
Quality Hotel and Suites - Woodstock

Day: 519-421-4644 Email: julie.rutherford@sunraygroup.ca

Gold and Platinum Award Winners - Choice Hotels Canada Eco-Excellence Award Recipients



RECIPIENT OF A
2015 GOLD AWARD
BY CHOICE HOTELS
TOP 10% OF CHOICE HOTELS CANADA*

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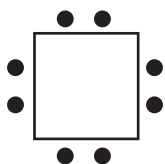
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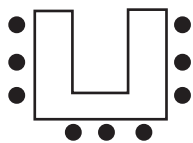
A Few Things to Note

- All activities carried on within a function room must be in accordance with the regulations set out by the Ontario Fire Marshal, Occupational Health and Safety Act, Peddlers and Hawkers Act (City of Woodstock), Liquor License Board of Ontario, Human Rights Commission and the Quality Hotel & Suites Convention Centre.

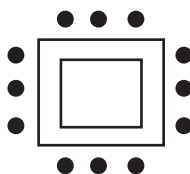
Setup Styles



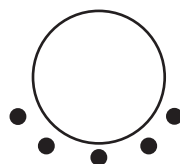
Boardroom



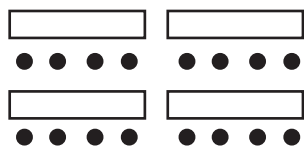
U-style



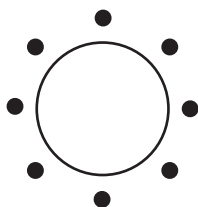
Open Square



Seminar round



Classroom Style



Banquet Round



Theatre Style

Meeting room rentals and audio visual rentals are subject to applicable taxes. Extension cords are available upon request at no additional charge, charges will apply if removed from hotel property after function. Included in the room rental is all set up, tear down, linens, china, glassware, notepads, pens and candy.

Meeting Rooms & Audio Visual Equipment Rentals

MEETING ROOMS

Name							
	Board Room	Theatre Style	U-Style	Class Room	Reception (stand-up)	Banquet (sit down)	Square Footage
Wellington	16	20	14	12	40	n/a	546
Altadore	36	100	36	50	120	80	1209
Altadore "C"	24	60	18	24	50	36	605
Altadore "D"	24	60	18	24	50	36	605
Joe Boyle	24	60	26	30	80	40	980
Burtch	48	130	40	70	175	100	2096
Vansittart	n/a	500	n/a	200	375	330	4472
Vansittart "A"	36	200	50	80	175	120	2150
Vansittart "B"	36	230	60	100	185	140	2322
Oxford	8	n/a	n/a	n/a	n/a	n/a	225
Admiral	8	n/a	n/a	n/a	n/a	n/a	225
Devonshire	8	n/a	n/a	n/a	n/a	n/a	225

AUDIO VISUAL RENTALS

Podiums
 Microphone- wired
 Lapel Microphone- wireles
 Flat Screen Television
 DVD Player
 LCD Projector
 Projection Screen
 Polycom Voicestation 300
 Allen & Heath Z10 Mixer Board
 Flipchart with Markers
 Extra Pad of Flipchart Paper
 Power Bars
 Extension Cords

WEDDING RENTALS

White Sheer Backdrop with Lights
 Artificial Trees with Mini Lights (each)
 Table Lighting Package
 (Head table, Cake and Gift Table)
 Envelope Container
 White Satin Chair Covers (each)
 Floating Candle in Glass Holder on a Mirror
 Laterns with Tealights on Mirror
 Use of our Cake Knife and Server
 LED Uplighting 36watt (each)

When it comes to weddings, we go the extra mile so you don't have to!

- We include all set up, service and clean up of an elegantly appointed reception room for the evening of your wedding reception.*
- We provide all china, cutlery, house linens, glassware, round dinner tables and cushioned guest chairs required for your event set up.
- We have a preferred group rate available for your out of town guests - this rate includes complimentary hot deluxe breakfast buffet each morning of their stay.
- We have dedicated professional service staff to tend to all your guests needs and assist in displaying any personal items you have brought in to customize your special day.
- We arrange service of all alcoholic beverages by Smart Serve certified bartenders, there is no additional fee for licenses or insurance required for an event.
- All food preparation is overseen by our Executive Chef and professional Culinary Team.
- We include the services of our qualified Wedding Co-ordinator to assist you in organizing and personalizing the day of your dreams.
- We have on site ceremony rooms available for an additional fee.
- Our Catering Professionals can also arrange rehearsal dinners and bridal showers as well as post wedding brunches
- Our Chef provides a taste testing of the Bride & Groom's selected banquet meal.*
- We have a selection of rental centrepieces and wedding decor for you to choose from.
- We can personalize packages based on your requirements and budget.
- We provide complimentary use of PA systems and podium for speeches.
- We provide complimentary late night presentation of your wedding cake.
- Our gift for our Brides & Grooms is complimentary accomodation in a junior suite for your wedding night.*
- We provide references for other services of wedding professionals that can assist you to make your day one to remember.
- We provide complimentary use of the grounds and public areas of the hotel for photographs.
- Our on site Executive Chef can pre-arrange special diets and children's meals.
- We provide complimentary parking for all of your guests.
- The hotel is an authorized Robert Q pickup and drop off point for the shuttle to Toronto Airport and we provide complimentary Honeymoon parking.

*minimums and some restrictions do apply • The Quality Hotel and Suites Convention Centre is a fully licensed and full-service establishment and must provide all food and beverages served in private function rooms.

Breakfast Selections

THE BAKERS BUFFET

Orange and Apple Juice
An Assortment of Fresh Baked
Muffins, Danish and Croissants
Served with Preserves and
Butter
Freshly Brewed Coffee and
Herbal Teas

(Minimum of 20 people)

THE TRADITIONAL BREAKFAST

Orange and Apple Juice
Bacon and Breakfast Sausage
Scrambled Eggs
Homefries
Toast Station Served with
Preserves and Butter
Freshly Brewed Coffee and
Herbal Teas

(Minimum of 20 people)

THE OXFORD DELUXE BUFFET

Orange and Apple Juice
Fresh Fruit Platter with Yogurt
Scrambled Eggs, Home Fries,
Bacon and Breakfast Sausage
French Toast with Syrup
Freshly Baked Pastries
Toast Station Served with
Preserves and Butter
Freshly Brewed Coffee and Herbal
Teas

(Minimum of 25 people)

OMELET STATION

We can offer a made to order
Omelet Station for your guests.
This can be added to any
of the Breakfasts and includes
a selection of Meats, Cheese,
and Vegetables and a Chef to
personally create
your Omelet.

(Minimum of 20 people)

IN ADDITION TO ANY OF THE ABOVE

Fruit Salad

Fresh Fruit Platter

Cold Cereals with Milk

English Muffin with Ham,
Fried Egg and Cheese

Savoury Pastries

WAFFLE STATION

Take breakfast to a whole new
level! Our waffle station can
be added to any of the above
Breakfasts and includes
Fresh Waffles, Strawberry, Cherry,
and Blueberry Toppings; with
Whipped Cream and Syrup.

(Minimum of 20 people)

Coffee Break Selections

BEVERAGES

Regular and Decaffeinated Coffee (10 cups)
Tea Selection or Hot Chocolate (individual packets)
Iced Tea or Lemonade
White or Chocolate Milk
Chilled Bottled Fruit Juices
Chilled Soft Drinks
Chilled Bottled Water

BAKERY ITEMS

Mini Croissants – with Butter and Preserves
Assorted Bagels sliced and served with Cream Cheese
Assorted Muffins
Assorted Danishes
Cinnamon Rolls
Assorted Mini Sweets
Assorted Fresh Baked Cookies
Fresh Baked Banana or Raisin Bread (serves 6)

MAY WE RECOMMEND

Fresh Seasonal Fruit
Individual Chilled Fruit Yogurts
Chef's Assortment of Cheeses and Crackers
Yogurt Parfait with Fresh Seasonal Fruit and Granola

Specialty Refreshment Breaks

HEALTH NUT

Fresh Sliced Tropical
and Local Fruit
Assorted Low Fat
Yogurts with Granola
Assorted Muffins
Coffee and Tea

SCHOOL'S OUT

Fresh Whole Fruit
Assorted Granola Bars
Fresh Baked Cookies
Assorted Soft Drinks

JUST SAY CHEESE

Imported and
Domestic Cheeses
A Variety of Crackers
and Fresh Baguette
Assorted Soft Drinks

Lunch Selections

The following options come with your choice of Tossed Salad with Two Dressings or our Soup du Jour along with a choice of Assorted Cookies or a Fresh Fruit Basket or our Assorted Mini Sweets. You can upgrade to a Caesar Salad for just 1.25 per person.

CREATE YOUR OWN SANDWICH BAR

Assorted Cold Cuts, Chicken and Egg Salad, Assorted Kaisers, Breads and Wraps, Sliced Tomato, Onions and Lettuce

Your choice of one of the following:

Potato Salad, Coleslaw, Chef's Pasta Salad or Classic Greek Salad
Relish Tray, Coffee and Tea

(Minimum of 20 people)

CORPORATE LIGHT LUNCH

Assorted Pre-made Sandwiches and Wraps on a variety of Breads and Tortilla Wraps, Relish Tray, Coffee and Tea

SHAVED SIRLOIN SANDWICH

Shaved Roast Inside Round of Beef served on Vienna Garlic Loaf
Horseradish Mayonnaise, Sliced Tomato, Lettuce and Onions

Your choice of one of the following:

Potato Salad, Coleslaw, Chef's Pasta Salad or Classic Greek Salad
Relish Tray, Coffee and Tea

(Minimum of 20 people)

A TASTE OF ITALY

Your choice of ONE of the following Pastas: Meat Lasagna, Cheese Tortellini with a Pesto Cream Sauce, Chicken Tetrazzini Penne
Relish Tray, Garlic Bread, Coffee and Tea

(Minimum of 20 people)

Lunch Selections...con't

TO ADD TO YOUR SELECTION, MAY WE SUGGEST...

Soup du Jour
Caesar Salad
Tossed Salad

Classic Greek Salad
Potato Salad
Quinoa Salad
Domestic Cheeses

Bean Salad
Coleslaw
Chef's Pasta Salad

Lunch Buffet Suggestions

(Includes Hot Entrée, Cold Assortment and Dessert)
(Minimum of 35 people)

COLD ASSORTMENT

Tossed Salad with Choice
of Two Dressings

Coleslaw, Potato Salad,
Chef's Pasta Salad

Raw Vegetables and
Herbed Dip

Relish Tray

Assorted Breads and
Rolls with Butter

HOT ENTREES (CHOICE OF ONE)

Stuffed Pork Loin with a with an
Apple Butter Sauce

Roast Inside Round of Beef with Gravy

Roasted Herbed Chicken Breast with
Choice of White Wine Sauce, Honey
Orange, Mushroom Sauce,
Herbed Cream Cheese Sauce

Herb Baked Tilapia

Grilled Pork Chops with a Honey Walnut Glaze

Thai Stir-fry with Chicken or Beef

Hot entrées are accompanied by Chef's choice of Potato or Rice and Vegetable that would best compliment your meal. Coffee and Tea are also included in the Buffet Selection. Minimum 35 guests are required for buffet style service

DESSERTS

Assorted Mini Sweets
Chocolate Mousse
Chef's selection of Pies
Black Bottom Pudding
Fresh Fruit Platter

ENTRÉE ADD-ONS

Spinach and Cheese Canneloni
Cabbage Rolls
Beef or Chicken Pot Pies
Pasta Primavera
Assorted Quiches

Something to Nibble On

SANDWICHES & WRAPS

(Min. 6 Piece Order)

Ham and Cheese, Egg Salad, Chicken Salad, Roast Beef, Chicken & Roasted Vegetarian Wraps all made on an Assortment of Breads and Wraps.
Served with a Relish Tray

LETTUCE WRAPS (Min. 6 Piece Order)

Egg Salad

B.L.T. Wrap

Asian Wrap

Veggie Wrap

ON THE LIGHTER SIDE

Vegetables and Dip

Fresh Fruit Platter

Domestic Cheeses and Crackers (Cheddar, Havarti Jack, Swiss, Marble)

Three Item 16" Pizza (serves 4 people)

Assorted Mini Sweets

Assorted Baked Cookies

Cheeseball (serves 15 people)

Hors D'oeuvres

COLD HORS D'OEUVRES

Roast Beef with Horseradish Cream
Shrimp with Cocktail Sauce on Crostini
Peppercorn Pate on Melba Toast
Pumpernickel Crostini with Goat Cheese
and Red Pepper Jelly
Mushroom Vol-au-vents
Smoked salmon on Baguette

(Min. of 60 pieces per order)

DELUXE HOT HORS D'OEUVRES

Thai Chicken Spring Rolls
Mini Beef Wellingtons
Garlic Shrimp Skewers
Spanakopita
Honey Garlic Chicken Satays
Smokey Barbeque Meatballs

(Min. of 60 pieces per order)

HOT BREADED AND BATTERED HORS D'OEUVRES

Broccoli Bites
Battered Cheese
Jalapeño Poppers
Vegetable Samosa
Deep Fried Mushrooms

(60 assorted pieces per tray)

Plated Dinner Suggestions

APPETIZERS

Soups

Butternut Squash
Tomato Dill with Caramelized Onions
Beef Vegetable
Wild Mushroom
Hearty Chicken Vegetable

Salads

Mixed Green Salad with choice
of One Dressing
Traditional Caesar Salad
Greek Salad
Spinach Salad with Roasted Red
Pepper Dressing & Goat Cheese
Waldorf Salad

Plated Dinner Suggestions...con't

ENTRÉES

Grilled New York AAA Striploin (8oz) with a Red Onion Jus

Seared Atlantic Salmon Filet with a Maple Glaze

Herb Crusted Pork Loin with Apple Brown Butter Sauce

Roast Top Sirloin of Beef with Yorkshire Pudding and Gravy

Roast Turkey with Dressing, Gravy and Cranberries

Fresh Breast of Chicken stuffed with Sundried Tomatoes, Spinach and Herbed Cream Cheese in a Caramelized Onion Sauce

Fresh Breast of Chicken with your choice of White Wine Sauce, Honey Orange Sauce, Mushroom Sauce or Herbed Cream Cheese Sauce

Plated Dinner Suggestions...con't

Potato and Rice Selection

(Choice of one)

Oven Roasted Mini Red
Creamy Mashed or Garlic Mashed
Vegetable Rice Pilaf

Vegetable Selection

(Choice of one)

Cauliflower, Red & Yellow
Peppers and Zucchini
Chef's Roasted Root Vegetables
(Parsnip, Turnip, Carrots & Beets)

DESSERTS

Tiramisu
Devil's Chocolate Fudge Cake
Dutch Apple Pie
Lemon Cake
Pecan Pie
Chocolate, Vanilla or Strawberry Ice Cream
Chocolate or Tiramisu Mousse
Cheesecake with Choice of Topping

SALAD DRESSINGS AVAILABLE

Balsamic Vinaigrette • Ranch • Italian
Buttermilk Dill • Raspberry Vinaigrette
French • Herbed Oil & Vinaigrette
Creamy Cucumber • Catalina
Thousand Island • Caesar • Sweet Onion

The same banquet meal for Children ages 5 and under at 5.00 and 6 to 10 are provided at a 50% discount. Please ask us about our special children's menu or any dietary concerns. The above entree prices include your choice of one Appetizer, one Dessert, Coffee & Tea as well as Bread and Butter. Add an additional appetizer at 5.95 ++ to create a full four course dinner experience.

Deluxe Buffet Dinner Suggestions

(Includes Cold, Hot and Dessert Selection)

THE COLD BUFFET SELECTION

Mixed Green Salad with a Choice of two Dressings
Relish Tray
Assorted Vegetables and Dip
Assorted Breads and Rolls with Butter
Creamy Potato Salad
Pasta Salad

HOT BUFFET SELECTIONS *(Choice of two)*

(Includes choice of Potato or Rice and one Vegetable selection as well as Chef's choice of gluten free vegetarian pasta dish)

Roast Top Sirloin of Beef with Gravy
Roast Turkey with Sage Dressing and Cranberries
Herb Roasted Pork Loin with Apple Butter Sauce
Herb Baked Tilapia
Boneless Breast of Chicken with your choice of White Wine Sauce,
Honey Orange Sauce, Mushroom Sauce
or Herbed Cream Cheese Sauce

DESSERT SELECTION

Black Bottom Pudding
Cherry and Blueberry Cheesecake
Dutch Apple Pie
Lemon Cake
Assorted Mini Sweets
Fresh Fruit Platter

(Minimum of 35 people)

Coffee and Tea are provided in the Buffet Selection

Vegetarian Selection

EGGPLANT PARMESAN

Fresh Tender Eggplant Slices breaded and sautéed in Olive Oil and Garlic then layered and baked in our own Tomato Sauce with Fresh Basil and Mozzarella served with Garlic Bread

ASIAN STIRFRY

A classic stirfry with freshly chopped Broccoli, Carrots, Peppers on a bed of noodles, tossed in Teriyaki sauce.

RATATOUILLE

Enjoy Stewed Eggplant, Zucchini, Red Pepper and Tomatoes in this classic French dish.

Children's Menu

CHICKEN FINGERS

Traditional Breaded Strips of Boneless Chicken served with French Fries, Carrot and Celery Sticks and Ranch Dressing for Dipping

GRILLED CHEESE SANDWICH

Served with French Fries, Carrot and Celery sticks with Ranch Dressing for Dipping

PASTA

Penne Pasta served with Creamy Alfredo, Classic Tomato or Traditional Meat Sauce.

All of the above selections are served with Vanilla Ice cream for Dessert and Child's Choice of White or Chocolate Milk or Soft drink of Choice.

Banquet Beverage Price List

Please see Terms and Conditions concerning Host and Cash Bars

CASH BAR

Recommended when the guests are paying for their drinks

HOST BAR

Recommended when the host provides the reception. A 15% gratuity is added on to all Host Bar prices.

Premium Liquors (1 oz)
Domestic Beer
Imported Beer
Assorted Liqueurs (1 oz)
Assorted Coolers
Glass of Domestic Wine
Soft Drinks
Fruit Juice
Bottled Water
Mocktails
Non-Alcoholic Fruit Punch (Litre)
Alcoholic Fruit Punch (Litre)

MAY WE RECOMMEND...

Dry Snacks

Potato Chips
Pretzels
Peanuts

Non-Alcoholic alternatives

Sparkling apple cider
Fruit Punch

House Wines for service with any event



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