



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 j.rutherford@wqhas.com I will be more than happy to assist you.

Hospitably,

A handwritten signature in blue ink that reads "Julie Rutherford".

Julie Rutherford

Corporate and Special Events Co-ordinator

Quality Hotel and Suites - Woodstock

Day: 519-421-4644 Email: j.rutherford@wqhas.com

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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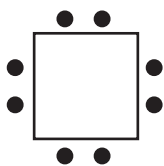
A Few Things to Note

- Catered functions include a complimentary function room for a meal period with a minimum of 25 persons and set minimum meal prices for each meal period. Also included are all china, cutlery, linens, service staff and clean up. Our catering representative is here to fulfill all details for meetings, weddings, anniversaries, birthdays, open houses, barbecues, conventions and theme parties.
- For all food, a guaranteed number of guests must be communicated to the Catering Office at least (2) two working days prior to the function. If no guaranteed number is forthcoming the billing will be made out for the number of persons for which the party or meeting was originally booked. The hotel does make a 10% allowance for groups above their guaranteed number on all served meals.
- A cancellation that is given without 14 days notice is subject to a full rental fee if space is not resold.
- We reserve the right to change groups to a room suitable for the attendance with notification, if attendance drops or increases.
- The hotel cannot assume responsibility for personal property and equipment brought into the function areas. All equipment must be free standing without attachment to walls, ceilings or floors. Liability for damages to the hotel premises will be charged accordingly. The Hotel will not be held responsible for damage or loss of any personal property or equipment left in the hotel prior to, during or following any function.
- To ensure availability of items you choose, we suggest that you submit your choice to our Catering Department at least three weeks prior to your function.
- All menu prices and room rental charges are subject to change.
- Our menu package is prepared for group service. We are always willing to cater to your personal preferences and respect dietary restrictions -- with your advisement.
- Harmonized Sales Tax of 13% is applicable on all food and beverages as well as a 15% gratuity. Our HST number is R106364698.
- Appropriate SOCAN Fee is charged on applicable contracts. Subject to change with government regulations.
- Deposits and billing instructions can be discussed with your catering representative. New accounts shall establish a credit limit with our Accounting Office. Deposits are non-refundable.

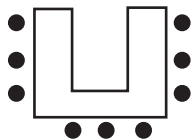
A Few Things to Note

- All social or private functions are required to pay a deposit at time of confirmation with 85% of the anticipated full expenditure due 2 weeks prior to function date. Deposits are non-refundable in the event of cancellations unless space is re-sold.
- Functions held on statutory holidays are subject to labour charges.
- Please note that the Quality Hotel & Suites Convention Centre is a fully licensed and full-service establishment. We must provide all food and beverages served in private function rooms.
- 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.

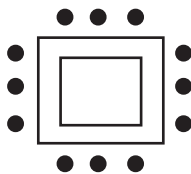
Setup Styles



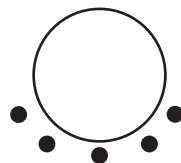
Boardroom



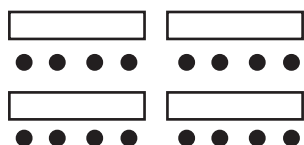
U-style



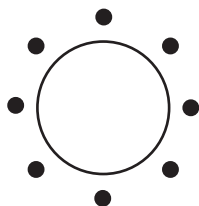
Open Square



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	Rates		Capacities						
	Day or Evening	24 hour	Board Room	Theatre Style	U-Style	Class Room	Reception (stand-up)	Banquet (sit down)	Square Footage
Wellington	110	160	16	20	14	12	40	n/a	546
Altadore	220	305	36	100	36	50	120	80	1209
Altadore "C"	110	160	24	60	18	24	50	36	605
Altadore "D"	110	160	24	60	18	24	50	36	605
Joe Boyle	170	220	24	60	26	30	80	40	980
Burtch	250	345	48	130	40	70	175	100	2096
Vansittart	605	810	n/a	500	n/a	200	375	330	4472
Vansittart "A"	295	400	36	200	50	80	175	120	2150
Vansittart "B"	315	420	36	230	60	100	185	140	2322
Oxford	105	145	8	n/a	n/a	n/a	n/a	n/a	225
Admiral	105	145	8	n/a	n/a	n/a	n/a	n/a	225
Devonshire	105	145	8	n/a	n/a	n/a	n/a	n/a	225

AUDIO VISUAL RENTALS

Podiums	Complimentary
Flip Chart and Marker (one per room)	Complimentary
PA System and Microphone (Burtch Room)	35.00
Microphone - on podium	25.00
Wireless Microphone - lapal	65.00
TV and VCR	65.00
Overhead Projector	25.00
DVD Player/VCR	25.00
LCD Projector	35.00
Screen	35.00
Extra Flipchart with Markers	15.00
Extra Pads of Flipchart Paper	10.00
Power Bars	10.00
Extension Cords	10.00

WEDDING RENTALS

White sheer backdrop with lights	125.00
Artificial Trees with white mini lights (each)	10.00
Table Lighting Package (Head Table, Cake and Gift Table)	50.00
Envelope Container	15.00
Ivy Garland with Mini Lights for use on Head Table	15.00
White Satin Chair Covers (each)	3.00
Floating Candle in Glass Holder on a Mirror (table)	6.00
Red or Silver Star Topped Lanterns with Tea Light and Mirror (table)	6.00
Use of our cake knife or server	Complimentary

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.*
- Your guests receive complimentary use of the GoodLife Fitness Club during their stay.
- 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.
- We don't require guaranteed numbers for your event until 2 days prior to the wedding to allow for those late RSVP's.
- 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

7.95 person

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

12.85 person

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

17.95 person

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 topping with
Whipped Cream and Syrup.

4.25 person
(Minimum of 20 people)

OMELET STATION

We can offer a made to order
Omelet Station for your guests to
any of the above Breakfasts
which include a selection of
Meats, Cheese, Vegetables and a
Chef to personally create
your Omelet.

6.00 person
(Minimum of 20 people)

IN ADDITION TO ANY OF THE ABOVE

Fruit Salad
3.35 person

Fresh Fruit Platter
3.75 person

Cold Cereals with Milk
3.00 person

English Muffin with Ham,
Fried Egg and Cheese
4.95 each

Coffee Break Selections

BEVERAGES

Regular and Decaffeinated Coffee	14.95	silex
Tea Selection or Hot Chocolate (individual packets)	1.65	each
Iced Tea or Lemonade	11.25	pitcher
White or Chocolate Milk	14.35	pitcher
Chilled Bottled Fruit Juices	2.00	bottle
Chilled Soft Drinks	2.00	can
Chilled Bottled Water	2.00	bottle

BAKERY ITEMS

Mini Croissants – with Butter and Preserves	2.15	for two
Assorted Bagels sliced and served with Cream Cheese	2.15	each
Assorted Muffin Tops	2.15	each
Assorted Danishes	2.15	each
Cinnamon Rolls	2.15	each
Assorted Mini Sweets	2.15	each
Assorted Fresh Baked Cookies	16.25	dozen
Fresh Baked Banana or Raisin Bread	14.25	loaf

MAY WE RECOMMEND

Fresh Seasonal Fruit	3.75	person
Individual Chilled Fruit Yogurts	1.50	each
Chef's Assortment of Cheeses and Crackers	3.95	person
Yogurt Parfait with Fresh Seasonal Fruit and Granola	3.95	each

Specialty Refreshment Breaks

HEALTH NUT

Fresh Sliced Tropical
and Local Fruit Display
Assorted Low Fat
Yogurts with Granola
Muffin Tops
Coffee and Tea

8.95 person

SCHOOL'S OUT

Market Fresh Whole
Fruit
Granola Bars
Assorted Cookies
Assorted Soft Drinks

7.95 person

JUST SAY CHEESE

Imported and
Domestic Cheeses
A Variety of Crackers
and Breadsticks
Assorted Soft Drinks

7.25 person

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, Tuna 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

17.95 person

CORPORATE LIGHT LUNCH

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

15.25 person

PIZZA PARTY

Assorted Vegetables and Herbed Dip, Choice of 2 Types of 3 Topping
16" Pizza, Assorted Soft Drinks (one per person)

14.95 person

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

16.95 person

A TASTE OF ITALY

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

15.95 person

Lunch Selections...con't

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

Soup du Jour	2.75	Classic Greek Salad	1.85	Coleslaw	1.85
Caesar Salad	2.85	Potato Salad	1.85	Chef's Pasta Salad	1.85
Tossed Salad	2.00			Domestic Cheeses	3.95

Lunch Buffet Suggestions

(Includes Hot Entrée, Cold Assortment and Dessert)

22.50 person

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 Pineapple and Dried Cranberry Sauce

Roast Inside Round of Beef with Gravy

Roasted Herbed Chicken Breast with Choice of White Wine Sauce, Honey Dijon, Marsala Mushroom Sauce, Corn Grilled Pepper Relish

Herb Crusted 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

4.95 each/person

Spinach and Cheese Canneloni

Penne Rose Pesto

Cabbage Rolls

Something to Nibble On

SANDWICHES & WRAPS

(Min. 6 Piece Order)

Ham and Cheese, Egg Salad, Tuna Salad, Roast Beef, Chicken & Roasted Vegetarian Wraps all made on an assortment of breads and wraps.

Served with a Relish Tray

6.00 sandwich/wrap

PULLED PORK SLIDERS

(2 sliders per person)

Pulled Pork in a Smokey Barbeque Sauce with Caramelized Onions

5.50 person

LETTUCE WRAPS (Min. 6 Piece Order)

Egg Salad - with Grapes, Sweet Basil Sauce and Slivered Almonds

B.L.T. Wrap - Crumbled Bacon, Diced Tomato with Ranch Chipotle Sauce

Asian Wrap - Sautéed Onions and Red Pepper with your choice of Beef, Chicken Or Shrimp

Veggie Wrap - Chickpeas, Red Pepper, Cilantro and a light Greek Dressing

Basa Wrap - lightly coated Basa with Diced Tomato and Lime Chili sauce

4.25 each

ON THE LIGHTER SIDE

Vegetables and Dip

3.65 person

Fresh Fruit Platter

3.75 person

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

3.95 person

Three Item 16" Pizza (serves 4 people)

19.95 each

Assorted Mini Sweets

2.15 piece

Assorted Baked Cookies

\$16.25 dozen

Hors D'oeuvres

COLD HORS D'OEUVRES

Curried Chicken with a Mini Phyllo Shell
Yorkshire Pudding with Beef and Mustard
Crème Fraiche
Tiger Shrimp with Citrus Aioli
Smoked Salmon Bruschetta
Peppercorn Pâté

2.15 each (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

2.40 each (Min. of 60 pieces per order)

HOT BREADED AND BATTERED HORS D'OEUVRES

Broccoli Bites
Battered Cheese
Jalapeño Poppers
Black Bean Quesadillas (spicy)
Deep Fried Mushrooms

65.95/tray (60 assorted pieces per tray)

Plated Dinner Suggestions

APPETIZERS

Soups

Butternut Squash
Tomato Dill with Caramelized Onions
Beef Vegetable
Wild Mushroom

Salads

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

Plated Dinner Suggestions...con't

ENTRÉES

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

Seared Atlantic Salmon Filet with a Maple Glaze
35.00 person

Cajun Rubbed Pork Loin with a Ponzu Lime Glaze
32.00 person

Roast Top Sirloin of Beef with Yorkshire Pudding and Gravy
33.00 person

Roast Turkey with Dressing, Gravy and Cranberries
33.00 person

Chicken Cordon Swiss with Mushroom Sauce
31.25 person

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

Fresh Breast of Chicken with your choice of White Wine Sauce,
Honey Dijon or Marsala Mushroom Sauce
29.95 person

Plated Dinner Suggestions...con't

Potato and Rice Selection

(Choice of one)

Oven Roasted Mini Red
Creamy Mashed or Garlic Mashed
Duchess
Oven Baked with
Sour Cream and Butter
Vegetable Rice Pilaf

Vegetable Selection

(Choice of one)

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

DESSERTS

Cheese Cake with choice of one topping
Tiramisu
Devil's Chocolate Fudge Cake
Apple Crumble Tort
Lemon Meringue Pie/Pecan Pie
Chocolate, Vanilla or Strawberry Ice Cream
Chocolate or Tiramisu Mousse

SALAD DRESSINGS AVAILABLE

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

The same banquet meal for Children ages 5 and under is \$5.00 per child. The same banquet meal for Children ages 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 4.95 ++ to create a full four course dinner experience.

Deluxe Buffet Dinner Suggestions

(Includes Cold, Hot and Dessert Selection)

THE COLD BUFFET SELECTION

Tossed Heart to Heart Salad with a Choice of two Dressings
Relish Tray
Assorted Vegetables and Dip
Assorted Breads and Rolls with Butter
Coleslaw
Creamy Potato Salad
Pasta Salad
Broccoli and Bacon Salad

HOT BUFFET SELECTIONS *(Choice of two)*

(Includes choice of Potato or Rice and one Vegetable selection)

Roast Top Sirloin of Beef with Gravy
Roast Turkey with Sage Dressing and Cranberries
Smoky Mushroom & Onion Stuffed Pork Loin with Apple Sauce
Herb Crusted Tilapia
Boneless Breast of Chicken with your choice of White Wine Sauce,
Honey Dijon, Marsala Mushroom Sauce or Corn Grilled Pepper Relish

DESSERT SELECTION

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

34.95 person

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

TOSTADA

Sautéed Portobello Mushrooms, Red and Green Peppers, Eggplant, Red Onion, Green and Yellow Zucchini layered with Mozzarella served with Marinara sauce and Garlic Bread

THAI FRIED NOODLES

Pan seared Mushrooms, Carrots, Broccoli, Red and Green Peppers and Tofu tossed with Noodles and infused with Ginger, Soy Sesame Oil and Rice Vinegar

CHEESE TORTELLINI SPINACH ROSÉ

Plump delicious Tortellini baked with fresh Spinach in Tomato Rosé Sauce served with Garlic Bread

All vegetarian selections above - 24.95

Children's Menu

CHICKEN FINGERS

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

PASTA

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

GRILLED CHEESE SANDWICH

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

PIZZA

Topped with Pepperoni and Cheese – kids sized!

12.95/child

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

The Quality Hotel and Suites Convention Centre must provide all wine and or alcoholic beverages. If sales do not exceed \$185.00, a bartender fee of \$15.00 per hour (minimum 3 hours) will be charged for the duration of the bar being open. A 15% gratuity is added on to all Host Bar prices. A 10% gratuity is added on all Cash bar prices.

CASH BAR

Recommended when the guests are paying for their drinks

HOST BAR

Recommended when the host provides the reception

Premium Liquors (1 oz)	4.10
Domestic Beer	4.10
Imported Beer	5.05
Assorted Liqueurs (1 oz)	4.85
Assorted Coolers	5.25
Glass of Domestic Wine	5.45
Soft Drinks	1.75
Fruit Juice	2.00
Bottled Water	2.00
Mocktails	3.00
Non-Alcoholic Fruit Punch (Litre)	12.95
Alcoholic Fruit Punch (Litre)	22.95

MAY WE RECOMMEND...

Dry Snacks

Potato Chips	4.85 basket
Pretzels	4.85 basket
Peanuts	4.85 bowl

Non-Alcoholic alternatives

Sparkling apple cider	12.95++ /bottle
Fruit Punch	12.95++ /litre

House Wines for service with any event 25.95++ /bottle

Notes



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