



Wedding Package & Services

Weddings at the Monterey Inn Resort are renowned for their elegance and natural beauty. Set on the shores of the beautiful Rideau River, the Monterey is an oasis hidden among lush evergreens and a cascading landscape. For more than twenty years, brides have graced our hall, and shared memories of an unforgettable experience. Whether your function is large or small, our staff will work to ensure that each guest leaves with the feelings of warmth and comfort which our facilities embrace. It is our hope that through passion and commitment our staff can create an unforgettable experience for you and your guests, and memories to carry throughout a lifetime.

Riverview Package

This package includes the following

Riverview Room
 Clearview Room
 Outdoor Patio (Riverview)
 Dance Floor
 Chair Covers
 Ivory Table Linen & Gold Overlays
 Votive Centrepieces
 Cake Table, Gift Table & Signing Table
 Non-Alcoholic Punch in Elegant Three Tier Fountain
 Podium & Wireless Microphone
 DJ or Band Setup
 Service Staff & Bartender
 Setup, Teardown & Cleanup
 Complimentary Jacuzzi Room for Bride & Groom
 Free Parking for All Guests
 Group Rates on Hotel Accommodations
 \$1200
 (plus GST)

Onsite Ceremony Package

This package includes the following

Indoor or Outdoor Setup
 Chairs for All Guests
 Elegant Arbor
 Signing Table

\$300
 (plus GST)

Amenities

Wedding Coordinator

From the time of your initial booking through to your special day, our highly trained professionals are available to assist you in creating and executing the perfect event.

Banquet Halls

Dine under the magnificent stone archways of the Riverview room or choose one of our smaller venues. Whether you have 2 guests or 150 guests, we have a room to suit your needs.

See our Riverview Package

Ceremony

Nestled on five acres of parkland along the shores of the Rideau River, our natural setting provides the ideal location to hold your ceremony.

See our Ceremony Package

Catering

Our Executive Chef is proud to offer a range of menu options designed to satisfy every taste and lifestyle; Custom menus available.

See our Catering Menu

Hotel Accommodations

With 88 rooms and suites we can provide a home away from home for all your out of town guests; Group rates available.

Hors D'oeuvres

Cold

Matane Shrimp Mousse on Crostini
 Smoked Salmon & Herbed Cream Cheese
 Smoked Brome Lake Duck
 Chicken Pesto Pinwheels
 Mini Bruschetta
 Phyllo & Ratatouille
 Prosciutto & Melon

Hot

Bacon Wrapped Digby Scallops
 Vegetarian Spring Rolls
 Wild Mushroom Bouchées
 Mini Croissant with Brie, Pesto and Asparagus
 Mini Quiche Lorraine
 Spanakopita with feta cheese
 Chicken Satay with Peanut Sauce

\$21 per dozen (minimum of 3 dozen per selection)

Reception Concepts

Non - Alcoholic Punch

\$13 per Litre

Alcoholic Punch

\$19 per Litre

Black Forest Ham

Glazed with Dijon Mustard and Maple Syrup & Served with Rolls
 (Approximately 30 servings)
\$150

Roast Sirloin of Beef

Served with Dijon Mustard, Horseradish & Rolls
 (Approximately 30 Servings)
\$180

House Pizza

Baked Fresh with Your Choice of Toppings
\$40 per 16 Servings

Sautéed Shrimp with Pernod

Fresh Black Tiger Shrimp Sautéed With Tomato Concassé & Pernod
 (Minimum 20 Servings)
\$9 per Serving

Side of Smoked Salmon

Traditional Favorite Served with Onions, Capers, Lemon & Assorted Rolls
 (Approximately 25 Servings)
\$180

Assorted Platters

	<i>Large</i> (Approximately 40 Servings)	<i>Medium</i> (Approximately 25 Servings)	<i>Small</i> (Approximately 10 Servings)
<i>Canadian Cheese & Crackers</i>	\$225	\$150	\$75
<i>Cocktail Sandwiches</i>	\$175	\$125	\$60
<i>Sliced Seasonal Fruit</i>	\$145	\$105	\$50
<i>Assorted Desserts</i>	\$145	\$105	\$50
<i>Vegetables & Dip</i>	\$125	\$85	\$40
<i>Relish & Pickle Tray</i>	\$125	\$85	\$40

Banquet Menu Packages

Table D'Hôte 'A'

Smoked Tomato Bisque

~ M ~

Organic Salad Tulip

Fresh Organic Greens Served in our Unique Crêpe Basket

~ M ~

Chicken Grand Mère

Stuffed with Smoked Bacon & Tomato Concassé

~ M ~

Fresh Fruit & Maple Fondue

~ M ~

Coffee, Tea, & Decaffeinated Coffee

\$39 per Person

Table D'Hôte 'C'

Duo of Yam & Russet Potato

~ M ~

Spinach and Mandarin

Baby Spinach with Mandarins, Toasted Almonds & Mango Tarragon Vinaigrette

~ M ~

Duo of Bison & Beef Tenderloin

Served with a Pink Peppercorn Sauce

~ M ~

Lemon Torte

~ M ~

Coffee, Tea, & Decaffeinated Coffee

\$50 per Person

Table D'Hôte 'B'

Cream of Wild Mushroom

~ M ~

Smoked Steelhead Salmon

Served with Bermuda Onion, Capers & Lemon Wedges

~ M ~

Prime Rib of Beef 'au jus'

Served with an Herbed Biscuit & Horseradish

~ M ~

Raspberry Crème Brûlée

~ M ~

Coffee, Tea, & Decaffeinated Coffee

\$45 per Person

Table D'Hôte 'D'

Roasted Fennel & Cucumber Purée

~ M ~

Bocconcini & Tomato Salad

Lightly Glazed with Virgin Olive Oil & Fresh Basil

~ M ~

Filet of Tilapia

Served with a Raspberry & Pepper Salsa

~ M ~

Tuxedo Truffle Mousse Cake

~ M ~

Coffee, Tea, & Decaffeinated Coffee

\$44 per Person

Table D'Hôte 'E'

Duo of Yam & Russet Potato Soup

~ M ~

Byward Vegetable Tower

Portobello Mushrooms, Zucchini & Roasted Red Peppers Layered with Feta Cheese with a Puff Pastry Summit

~ M ~

Roasted Loin of Alberta Beef

Aged Western Beef

~ M ~

Chocolate Champagne Mousse

~ M ~

Coffee, Tea, & Decaffeinated Coffee

\$48 per Person

Full Service Concepts

*Entrées are Served with our Chef's Selection of Seasonal Vegetables, Choice of Potatoes, Bread & Butter
(3 Course Minimum)*

Soups

Roasted Fennel & Cucumber Purée

\$6

Cream of Wild Mushroom

\$6

Smoked Tomato Bisque

\$5

Duo of Yam & Russet Potato

\$5

Salads

Organic Salad Tulip

Fresh Organic Greens Served in our Unique Crêpe Basket

\$6

Spinach & Mandarin

Baby Spinach with Mandarins, Toasted Almonds & Mango Tarragon Vinaigrette

\$6

Bocconcini & Tomato

Lightly Glazed with Virgin Olive Oil & Fresh Basil

\$7

Asian Thai Infused Carrot

Marinated Julienne of Carrots with Sesame Oil & Organic Greens

\$7

Classic Caesar

\$7

Appetizers

Byward Vegetable Tower

Portobello Mushrooms, Zucchini & Roasted Red Peppers Layered with Feta Cheese with a Puff Pastry Summit

\$7

Smoked Steelhead Salmon

Served with Bermuda Onion, Capers & Lemon Wedges

\$9

Warm Vegetable Strudel

Sautéed Vegetables in a Baked Phyllo Crust

\$7

Shrimp Cocktail

Black Tiger Shrimp with Cocktail Sauce

\$9

Entrées

Duo of Bison & Beef Tenderloin

Served with a Pink Peppercorn Sauce

\$32

Prime Rib of Beef 'au jus'

Served with an Herbed Biscuit & Horseradish

\$25

Roasted Loin of Alberta Beef

Aged Western Beef

\$28

Rigatoni with Black Olives & Artichokes

Served with an Array of Market Vegetables

\$18

Chicken Forestière

Served with a Wild Mushroom Sauce

\$21

Chicken Grand Mère

Stuffed with Smoked Bacon & Tomato Concassé

\$22

Filet of Tilapia

Served with a Raspberry & Pepper Salsa

\$24

Filet of Salmon

Served with a Rosemary & Dill Cream Sauce

\$23

Desserts

Fresh Fruit & Maple Fondue

\$6

Chocolate Champagne Mousse

\$7

Lemon Torte

\$6

Strawberry Shortcake

\$6

Raspberry Crème Brûlée

\$5

Tuxedo Truffle Mousse Cake

\$6

Beverages

Coffee, Tea, Decaffeinated Coffee, Assorted Soft Drinks or Assorted Juice

\$2.50

Buffet Service Concepts

(Minimum 40 Persons)

Banquet Buffet Selection Includes

Selection of Three Salads
Selection of Two Appetizers
Assorted Canadian Cheese & Crackers
Selection of Three Hot Entrées
Seasonal Vegetables
Rice or Potatoes
Choice of Two Desserts
Bread & Butter
Coffee, Tea, & Decaffeinated Coffee

Salads

Potato Dijon
'Make Your Own' Caesar Station
Monterey Organic Greens Salad
Fusilli with Sun Dried Tomato
Asian Thai Infused Carrot
Greek

Appetizers

Baby Shrimp Cocktail
Warm Vegetable Strudel
Vegetables & Dip
Assorted Deli Cuts
Chilled Poached Salmon
Smoked Steelhead Salmon (Add \$2.00 per person)

Entrées

Roast Sirloin of Beef Served 'au jus'
Roast New Zealand Leg of Lamb with Light Garlic Mint Sauce
Cannelloni with a Tomato Basil Sauce & Topped with Mozzarella Cheese
Supreme of Chicken Served with a Curry & Mango Sauce
Pork Medallions Forestière
Poached Salmon 'Vin Blanc'
Chicken Cacciatore

Desserts

Fresh Fruit & Maple Fondue
Tuxedo Truffle Mousse Cake
Strawberry Shortcake
Lemon Torte
Chocolate Champagne Mousse

\$37 per Person

(Add \$4.00 per Person for each Additional Entrée)

Bar Price List

Rail Shots **\$4.74**

Rye – Canadian Club
Vodka – Smirnoff
White Rum – Bacardi
Scotch – Johnny Walker Red
Gin – Beefeater

Aperitif **\$5.17**

Dubonnet Red

Premiums & Liqueurs

Jose Tequila **\$5.17**
Bailey's Irish Cream **\$5.17**
Kahlua **\$5.17**
Grand Marnier **\$5.17**
Courvoissier V.S.O.P. **\$7.76**
Glennfidich Scotch **\$5.95**
Crown Royal Rye **\$5.17**

House Wine - (5 oz Glass) **\$5.17**

Lindemans Cawarra Semillon/Chardonnay
Lindemans Cawarra Shiraz/Cabernet

Domestic Beer **\$3.88**

Labatts Blue
Labatts Blue Light
Molson Canadian
Coors Light

Premium Beers **\$4.31**

Alexander Keithes
Sleemans Honey Brown

Imported Beers **\$5.17**

Corona
Heiniken

Coolers **\$5.17**

Smirnoff Ice

Prices do not include 10% P.S.T. or 6% G.S.T.

Prices for Host Bar do not include 10% P.S.T., 6% G.S.T. & 15% Service

Terms & Conditions

Preliminary Contract

A preliminary contract of your event must be signed before a deposit is accepted; this will assist you in budgeting for your wedding/function. Your final contract must be received 30 days prior to the event (with the exception of numbers).

Function Guarantees

A guaranteed number of guests is required to be supplied to the sales coordinator five business days prior to the function. You will be charged for this number or the number served whichever is greater, not subject to reduction. If not received, guaranteed numbers will be based on original numbers provided at the time of booking. The Monterey Inn Resort will prepare for up to 5% above the guaranteed number to a maximum of 20 people. The Riverview Room is subject to a minimum guarantee of 75 guests on Friday & 100 guests on Saturday

Deposit (For Weddings in the Riverview)

A non-refundable deposit \$1272.00 is required when booking for a Friday or Saturday event. This is due fourteen days after receiving your preferred date. The deposit will be deducted from your final invoice, and will act to secure your date and event space with the Monterey Inn Resort & Conference Center. Failure to pay your deposit will result in cancellation of your preferred date. If you cancel your event all deposits are forfeit. Further deposit will be required as detailed on your contract.

Billing

A credit card must be assigned to the clients account in order to secure for any incidental casts and or refunds. A preauthorization will be made for a minimum of 10% of the contract value.

Menu Planning

*We request that menu selection for plated meals (starter, entrée & dessert) is the same for all guests in attendance. In the event that more than one entree is requested Entrée Designated Place Cards are required in order to facilitate expedient service by our service personnel. The client shall be responsible for supplying and placement of Entrée Designated Place Cards. Entrée splits are limited to two selections and the client must provide a guarantee of each entrée **five business** days in advance.*

Food & Beverage Policy

The Monterey Inn Resort & Conference Center reserves the right to be the sole supplier of Food & Beverage requirements on the property. The only exceptions to this are wedding cakes and home made wine for religious events. The Monterey Inn Resort & Conference Center specifically prohibits the removal of food & beverage from any catered function by the client.

Bar Service

Alcoholic beverages will be served in accordance with the regulations of the Alcohol and Gaming Commission of Ontario. No bar service is permitted after 1:00 am. All entertainment must cease at that time in order to vacate all function rooms by 2:00 am. Should the consumption on a cash or host bar be less than \$500, a labor charge of \$100 per bar will apply. A minimum deposit of \$1,000 is required in advance for a host bar. The deposit will be deducted from your final invoice. Any credits will be refunded and if there is a balance owing said balance is required from the client immediately upon settlement of account and event.

Homemade Wine & Corkage

A Special Occasions Permit must be attained by the client from the LCBO and supplied to the Monterey Inn Resort & Conference Center. During the service of home made wine, the bar operated by the Monterey Inn Resort & Conference Center must be closed. Corkage fees are \$12 per 750ml of wine.

Wedding Cakes

If you wish to have your wedding cake served as a dessert entrée there will be a fee of \$3.00 per guest. Cake cutting service is available with china and flatware provided for a fee of \$75.00.

Function Space

Confetti, rice and sparklers are not permitted on the premises. In the event confetti or rice is used during the ceremony and reception, a \$125 housekeeping fee will be charged for the clean-up. Open flames are not permitted in any of the facilities. The Monterey Inn Resort & Conference Center cannot assume responsibility for damage to, loss of, any merchandise or articles left behind on the in any area of the property, prior to, during or after the event The client is responsible for the actions of their guests relating to damages or theft.

Taxes & Gratuity

15% Gratuities are on food and alcoholic beverages. 8% Provincial Sales Tax is on food & 10% on alcoholic beverages. 6% Goods & Services tax will be applied to both food & alcoholic beverages & rentals before Provincial Sales Taxes, as well as to the gratuity.

Music & Socan Fees & DJ Fee

For events with either live music or recorded music a SOCAN (Society of Composers, Authors and Music Publishers of Canada) & DJ fee of \$75.00 will apply (plus GST) for royalties of copyright music. The Monterey Inn Resort & Conference Center reserves the right to control music sound levels.

Smoking

Smoking of pipes, cigars & cigarettes is prohibited in any indoor location at the Monterey Inn Resort & Conference Center, however guests will be permitted to smoke in designated areas outside.

Guests Property

The Monterey Inn Resort & Conference Center is not responsible for loss, theft or damage to the clients or his/her guests property

Right to Refuse Service

The Monterey Inn Resort & Conference Center has the right to refuse service and the removal of any guest from the premises

I _____ have read this document and agree to follow the terms & conditions set out by the Monterey Inn Resort and Conference Center. I also agree that by signing this paper I take full responsibility in the event that these terms & conditions are not followed.

Customer

Monterey Inn Resort & Conference Center

Date: _____

Date: _____

Signature: _____

Signature: _____