

2018 Wedding Package



Holiday Inn
& Suites

Catering By:

g r i l l 5 5

Welcome to Grill 55

Grill 55 offers full on-site and off-site catering. Our Catering Services range from Weddings and Gala's, Bridal Showers, Rehearsal Dinners, Jack and Jill's, Gift Openings, Baby Showers, Anniversary, Retirement or Birthday Celebrations to Auctions, Dinner Theatres and Special Tasting Dinners. We have a variety of Reception Menus to choose from with several types of service available.

We will also customize menu selections to accommodate personal preferences, dietary needs and budgets. With all of this flexibility, your wedding reception or any event you plan at *Grill 55* is sure to be a memorable success.

Contact us – 519. 967. 9908 Ext. 1006

~ Our Catering Manager and team will be pleased to assist with any food and beverages inquiries.

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~ T: 519 967 9908 F: 519 966 2521 / 1855 Huron Church Road – Windsor, ON, N9C1L6

~ Toni Akkari General Manager – E: toni.akkari@sodexo.com - Jorleny Pantula- Catering manager E: jorleny.pantula@sodexo.com

Four Styles of Meal Service

In order to meet all of your reception needs Grill 55 Catering offers four styles of meal service for you to choose from.



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Butler Style Service

Appetizers consisting of our professional wait staff circulating throughout the room with trays of individual portions of a wide variety of hors d'oeuvres.

~ Additional charges apply



Buffet Style Service

For appetizers, soups, salads, entrees & desserts consists of buffet stations for guests to serve themselves and or a chef station for guests to be served at the buffet

~ Additional charges apply



Family Style/Country Style Service

Appetizers, soups, salads, entrees & desserts consist of our professional wait staff serving platters of each course to your individual tables.



Plated Service

Appetizers, soups, salads, entrees & desserts are individually prepared and served to each guest.
Special Dietary Requests can be accommodated



Bar Service

Grill 55 Restaurant offers guests two (2) different types of alcohol services.

Cash Bar

This style of service is recommended when the guest will be paying for their own drinks. The *Cash Bar* set up also enables the host to distribute tickets to their guests if they choose to pay for some of the drinks consumed by their guests.

Host Bar

This style of service is recommended when the host wishes to pay for all of the beverages consumed on a per drink basis charged to the final invoice.



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AV Aids

We have a wide range of audio-visual equipment and sound equipment available. If your presentation requires the use of a computer device, you must provide your own equipment. Holiday Inn Windsor does not provide on-site technical support.

Socan Fees

ASocanfee and Resound fee will be collected and remitted for any events that might have music and or dancing. These fees are set by *Canada's Copyright Board.*

Socan Fee – \$55.00 Resound Fee -- \$ 55.00

Room Rental Fees

These fees vary depending on which banquet room is selected and the number of people attending your event. The room rate will be determined at the time of booking.

Payment & Cancellation Policy

A deposit of \$ 300.00is required at time of booking. This deposit is non-refundable in the event of cancellation.

***Six months* before your big day, 50 % of estimated cost is required.**

***Three months* before, 25 % of the balance owing is required.**

Remaining balance is due *two weeks* before your event.

If your event is cancelled during this time, your deposit will be returned to excluding the initial \$300.00 deposit.

If your event is cancelled in the two weeks preceding the event date 75% of your payment will be returned.

All catering is subject to 15 % gratuities and 13 % tax.

Reception Platters

Mediterranean Array Platter

Tzatziki, Humus, Egg Plant (Baba Ganoush) & Roasted Red Pepper Dips Accented with Kalamata Olives, Served with Garlic Grilled Pita

\$ 8.00 per person

Cheese Platter

A Selection of Medium Cheddar, Blue, Brie, Swiss, Oka and Goat Cheese
Accompanied by Assorted Crackers
Garnished with Seasonal Fruit

\$ 12.00 per person



Maza

House Marinated Olives Grilled Artichokes, Marinated Mushrooms, Roasted Red peppers, Zucchini, Eggplants

Served with

Herb and Olive Crostini

\$ 10.00 per person (Minimum of 15 people)

Crudités& Dip

Array of Fresh Vegetables Accompanied by Creamy Herb Dip

\$ 6.00 per person

Fresh Fruit Platter

Succulent Fresh Sliced Fruits of the Season

\$ 8.00 per person

Assorted Dessert Squares

Fresh Dessert Squares

\$ 24.00 per dozen



Hors D'Oeuvres

Minimum order of Two Dozen

We recommend 6 to 8 Hors D'oeuvres per person per hour

Bruschetta on Garlic Crostini with Asiago Cheese

\$ 16.00

Shrimp with Cocktail Sauce

\$ 28.00

Prosciutto Wrapped Asparagus

\$ 26.00

Mini Teriyaki & BBQ Meatballs

\$ 20.00

Spanakopita Triangles

\$ 24.00

Vegetarian Spring Rolls

\$ 18.00

Vegetable Samosas

\$ 22.00

Scallops Wrapped in Bacon

\$ 36.00

Sweet Chili Beef Tip Skewers

\$ 30.00

Hors D'Oeuvres

Minimum order of Two Dozen

We recommend 6 to 8 Hors D'oeuvres per person per hour

Mini Quiches (Lorraine, Vegetarian & Seafood)

\$ 23.00

Tandoori Chicken Satays, with Garlic Sauce

\$ 30.00

Cucumber Stuffed with Feta

\$ 20.00

Crab Cakes with Chili Garlic Aioli

\$ 32.00

Stuffed Mushroom Caps with Blue Cheese

\$ 24.00

Smoked Salmon Rosettes with Capers, Red Onion, Pesto Cream Cheese

\$ 26.00

Chili Garlic Shrimp Satays with Lemon Garlic Aioli

\$ 32.00

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Chef's Stations

Hip of Beef Carving Station

Served medium-rare, with red wine jus, mini Kaiser Buns, marinated mushrooms, and garlic butter, assortments of Mustard and chutneys, caramelized onions.

\$ 19.00 per person

Prime Rib Carving Station

Slow roasted Prime rib served medium-rare, with assorted mustards and roasted garlic and Horseradish Aioli and mini Kaiser Buns.

\$ 23.00 per person

Baked Maple Glazed Ham Carving Station

With a Selection of Mustards

\$ 19.00 per person – Minimum of 25 people



Little Italy Station

An Assortment of Penne Pasta, Tricolour Fusilli and Cheese Tortellini served with a Homemade Marinara, Alfredo and Rose Sauce with Sliced Chicken, Sliced Beef and Grilled Vegetable, served with Garlic Bread.

\$ 21.00 per person – Minimum of 25 people

Add a Caesar Salad -- **\$ 2.00** per person

Sweet One

Signature Miniature Desserts of Selected Cakes, Mousses and Tarts (2 per dozen), Fruit Platter with Seasonal Berries, Regular and Decaffeinated Coffee, and Selected Teas.

\$ 9.99 per person



Family Style Banquets

Salads- Choose One

-Garden Salad with Fresh Tomatoes, Cucumbers, Julienne and Carrots

-Caesar Salad -Spinach Salad

First Course-Choose one

- ~ Penne Pasta Aglio Olio (Olive Oil and Sundried Tomato Pesto)
- ~ Farfalle with Creole Blush Sauce
- ~ Penne Tomato Basil Sauce

Add **\$ 2.00** per person for the items below

- ~ Cheese and Spinach Cannelloni, in a Tomato Basil Sauce
- ~ Tri Colour Cheese Tortellini in a Blush Creole Sauce
- ~ Cappelini Primavera

Entrees- Choose One

~ Roasted Chicken -- **\$ 32.00**

Your choice of Marinated Roasted Chicken -Honey Garlic, BBQ &Thai Curry

- ~ Slow Roasted Roast Beef in a Red Wine Demi-Glace -- **\$ 35.00**
- ~ Stuffed Pork Loin in a Wild Mushroom Apple Demi-Glace -- **\$ 32.00**
- ~ Grilled Atlantic Salmon, with a White Lemon Butter -- **\$ 36.00**
 - ~ Coconut Crusted Tilapia with Mango Salsa -- **\$ 36.00**
 - ~ Blackened Basa with a Tropical Fruit Salsa -- **\$36.00**
 - ~ Chiken Marsala -- **\$ 33.00**
- ~ 10oz. New York Strip Loin, Grilled to Medium with a Mushroom Demi-Glace 1 per person -- **\$ 40.00**
 - ~ 12oz Prime Rib Au Jus with Yorkshire Pudding -- **\$ 49.00**
 - ~ Rack of Lamb, in a Rosemary Demi-Glace -- **\$ 49.00**

Starch- Choose One

- ~ Garlic Mashed Potatoes
- ~ Roasted Potatoes
- ~ Basmati Rice

Vegetables- Choose One

- ~ Green Beans, Yellow Beans, Baby Carrots
- ~ Cauliflower, Broccoli and Carrots

Desserts- Choose One

- ~ Assorted Dessert Squares
 - ~ Apple Crumble
 - ~ Chocolate Mousse Cake
 - ~ Assorted Mini Tarts
- ~ Cheese Cake, Turtle, New York, Double Chocolate
 - ~ French Vanilla Ice Cream
 - ~ Fresh Fruit

Additions

~ Cheese Tray -- \$ 12.00 per person

~ Plated Dinner Menu

Our Chef will choose the freshest vegetables and most appropriate starch to compliment your meal. Please contact the Catering Manager about Vegetarian Entrée Selection.

Minimum of 15 guests

Appetizers- Choice of One

- ~ Soup Du Jour
- ~ Garden Salad with Fresh Tomatoes, Cucumbers, Julienne and Carrots
- ~ Spinach Salad with Goat Cheese, Sweet Onions, Dried Cranberries with a Maple Balsamic Dressing
- ~ Caesar Dressed Romaine Heart with Bacon, Asiago Cheese and Homemade Garlic Croutons

Main Course -Choice of One

- ~ Pan Seared Salmon with a White Wine Lemon Butter -- **\$ 57.00**
 - ~ Coconut Crusted Tilapia with a Mango Salsa -- **\$ 57.00**
 - ~ Beef Tenderloin (6oz) with a Peppercorn Brandy Sauce -- **\$ 62.00**
 - ~ Grilled Tenderloin of Pork with a Port Wine Mushroom Jus -- **\$ 57.00**
 - Grilled New York Strip with Roasted Mushroom's in a Red Wine Jus -- **\$ 57.00**
- ~ Surf and Turf 4oz Bacon Wrapped Tender Loin and 3oz. Broiled Lobster Tail served with a Béarnaise Sauce -
- **\$ 62.00**
 - ~ Rack of Lamb Crusted with a Mustard Crust -- **\$ 43.00**
 - ~ Stuffed Chicken Supreme with Brie, Cranberry and Herb -- **\$ 57.00**

Desserts

Choose One

- ~ Assorted Dessert Squares
 - ~ Apple Crumble
 - ~ Chocolate Mousse Cake
 - ~ Assorted Mini Tarts
- ~ Cheese Cake, Turtle, New York, Double Chocolate

All meals include warm rolls with butter, freshly brewed coffee and a selection of traditional and herbal teas.

For The Late Night

Choose One

- ~ Taco Bar
- ~ Assortment of Pizzas
- ~ Cheese/Cracker and Fresh Sliced Fruit Platter
 - ~ Pasta Bar
- ~ Mini Burgers and Cheese Burgers with Fries
 - ~ Chicken Tender with a Sauce
 - ~ Mac and Cheese

Add to any selection for **\$ 16.00** per person

Congratulations

Thank you for considering our hotel for the guests travelling to Windsor for your Families celebration. I know you're Friends and Family would love the Holiday Inn & Suites and our Grill 55 Restaurant. The holiday Inn and Suites – Ambassador Bridge has recently completed a \$ 5 million dollar refresh of our entire property. The Holiday Inn & Suites is the only “full service” hotel located in our neighbourhood, and we offer many upgraded amenities and services such as: Grill 55 Restaurant, bar and private dining room

- ~ Free parking
- ~ Free high speed wireless internet throughout the entire hotel
- ~ Room service available from 7:00am to 11:00pm daily
- ~ Business Centre in lobby available 24/7
- ~ Largest indoor (saltwater) pool of all hotels in Windsor area
- ~ Renovated fitness room including free weights, weight balls, universal machine, treadmill, stair masters and elliptical trainers
- ~ 24 hour personnel at the hotel at all times
- ~ Accessibility to our hotel from the Ambassador Bridge. Hwy 401 and EC Row – and expressway that runs East to West and expedites travel through Windsor
- ~ Priority Club Rewards Loyalty program

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