



& Conference Centre

www.airlanehotel.com

Catering Guide

QUALITY, EXCELLENCE, & FLAIR

There is no challenge the Airlane Hotel & Conference Centre Banquet Department does not master with excellence.

A team of experienced managers, professional chefs, apprentices and trained service personnel have developed a reputation for creating the most stress free events in Thunder bay.

The Airlane offers a wide variety of rooms to perfectly complement any function. The Tiberio and Madrid Ballrooms provide a gracious setting to host everything from meetings and conferences to gourmet banquets and wedding receptions. The room's decor of neutral shades, windows overlooking the Garden Courtyard and dazzling chandeliers provides a warm and elegant ambiance to accent the most special of events.

The Courtyard makes the perfect setting for wedding ceremonies and afternoon receptions, complete with an elegant waterfall, beautiful flower beds and lush greenery. The handsome Barcelona Room is perfect for groups up to 60 while our four attractive Salons each accommodating up to 30 people are popular for meetings, small banquets and intimate dinner parties. At the Airlane, you can be assured that we will pay as much attention to your conference luncheon as we would your gala event.

For those who enjoy entertaining in their own homes, the Airlane operates a popular "To-Go" service. Most of the menu items in this guide are also available for take-out. It's your choice whether to pick-up or for a nominal charge have our professional staff deliver, set-up and serve.

Should any of our menu selections not meet your needs, we will gladly have our chef design a menu specifically for you. The Airlane has the facilities, expertise and creativity to master any challenge. We would welcome the opportunity. In addition to the menus provided here, we also have available gourmet dinner and buffet suggestions, theme dinners and special Sunday Brunch menus.

Please do not hesitate to contact our Catering Office @ 807 473 1605 for further information.

**A guest when you enter....
A friend when you leave.**

General Information

MENU SELECTION

In general, menu selections from this guide are limited to two entrées. Please contact our Catering Office to submit your selections three weeks in advance in order that items can be guaranteed. Prices may vary without notice due to availability and market.

GUARANTEE

Our Catering Office must be notified by noon 48 hours prior to the function (on buffets - 72 hours). Guarantees for Sundays and Mondays must be given by noon the previous Friday. The Hotel will set 5% above the guarantee. All charges will be based upon the guarantee or the actual number of guests served, whichever is greater.

FOOD AND BEVERAGE

Additional food or beverage from outside the Hotel is not permitted on the premises. Images used in the catering guide are for artist representation only, and do not always reflect final product. Meals must be served within one-half hour of the agreed service time, or a late charge of \$100.00 per hour will be assessed.

BAR SERVICE

With a minimum consumption of less than \$400.00 net per bar, the charge per bartender will be \$15.00 per hour (minimum 4 hours) and \$20.00 per hour (minimum 4 hours) on statutory holidays - time and one-half over 8 hours.

COAT CHECK

Our Catering Office will arrange for either complimentary coat check facilities at a charge of \$100.00 per attendant (one attendant up to 150 guests or less) or on an individual cash basis at \$1.00 per garment. The hotel reserves the right to provide a staffed coat check from September to May at a cost of \$1.00 per garment to your guests. If you would like to pay for this service please advise the Catering Office.

ROOM RENTAL

When a complete meal is served in an appropriate size banquet room for 20 persons or more with meal service greater than \$14.50 per person net exclusive of taxes, the room rental charge will be waived. Rental charges apply to all rooms used for meetings, exhibits, etc. under 20 persons.

AUDIO-VISUAL EQUIPMENT

Our Catering Office will arrange rental of audio-visual equipment which may be required for meetings or program activities. Please place your audio-visual needs with our Catering Office a minimum of 48 hours prior to your scheduled function to ensure availability.

FLOOR PLANS, ROOM ARRANGEMENTS AND STAGES

Can be provided for all functions. Staging is available at no charge. Stage heights are either 8" or 24".

DECORATIONS AND FLORAL ARRANGEMENTS

Any decorations are the responsibility of the individual renting the room. We would be happy to help you arrange setting up the room to your desired look. If you wish to decorate before your function this must be discussed with our Catering Office to ensure the room is available. No nails, tacks, hooks, screws or staples may be fastened to the walls. Only low tack tape may be used to secure to surfaces in the meeting rooms. Please advise our Catering Office if you have any banners needing to be hung.

General Information

DEPOSITS - CREDIT INFORMATION - PAYMENT

Deposits - are required in the amount of the full room rental charge for advance bookings. A deposit of \$600.00 is required for wedding bookings. Initial booking deposits are non-refundable. A \$1500.00 cancellation fee will be applied for weddings cancelled three (3) months or less in advance of the reserved date. We reserve the right to cancel your booking if the deposit has not been received within fourteen (14) calendar days of booking. 100 % of the anticipated cost is due three weeks prior to the function date. Any additional charges accumulated the day of your function are to be settled within two days of the function's completion.

New commercial credit accounts must be established with our Accounting Department. Amounts overdue will be charged 24% interest per annum calculated monthly. Approved commercial accounts are due upon receipt of invoice.

Initial booking deposits are non-refundable. If the function is cancelled less than 48 hours prior to the reserved date, the rental charge and 100% of the estimated food and beverage cost is due. For weddings cancelled three months or less before the reserved date, there will be a \$1500.00 fee.

Function rooms are assigned in accordance with your estimate of the number of persons anticipated. Should your final guarantee decrease or increase we reserve the right to change rooms with notification to the organizer.

Ontario Liquor Laws will not permit any service of alcoholic beverages before 11:00 a.m. and after 2:00 a.m. All entertainment should cease at that time in order to clear the function room by 2:30 a.m.

Functions under 20 persons are subject to a \$30.00 charge.

On statutory holidays a charge of \$5.00 per person will be added to your menu selection. Should the scheduled start time of the function be delayed by more than 30 minutes without prior notification, a \$100 charge will be applied to the account.

For any breakfast served before 6:00 a.m. a \$2.00 additional charge per person will be added to our published menu price.

For any dinner served after 10:00 p.m., a \$2.00 additional charge per person will be added to our published menu price.

Prices are current and subject to change beyond two months. All food items are subject to H.S.T.

All alcoholic beverages are subject to H.S.T.

A 15% service charge is added to all food and beverage service and is subject to H.S.T.

A Socan Fee of \$59.17 plus H.S.T. will be applied to any function having either live or taped music.

A Re:Sound Fee of \$26.63 plus HST will be applied to any function having either live or taped music. A fee of \$85.00 is applied if a PA system is required for your ceremony.

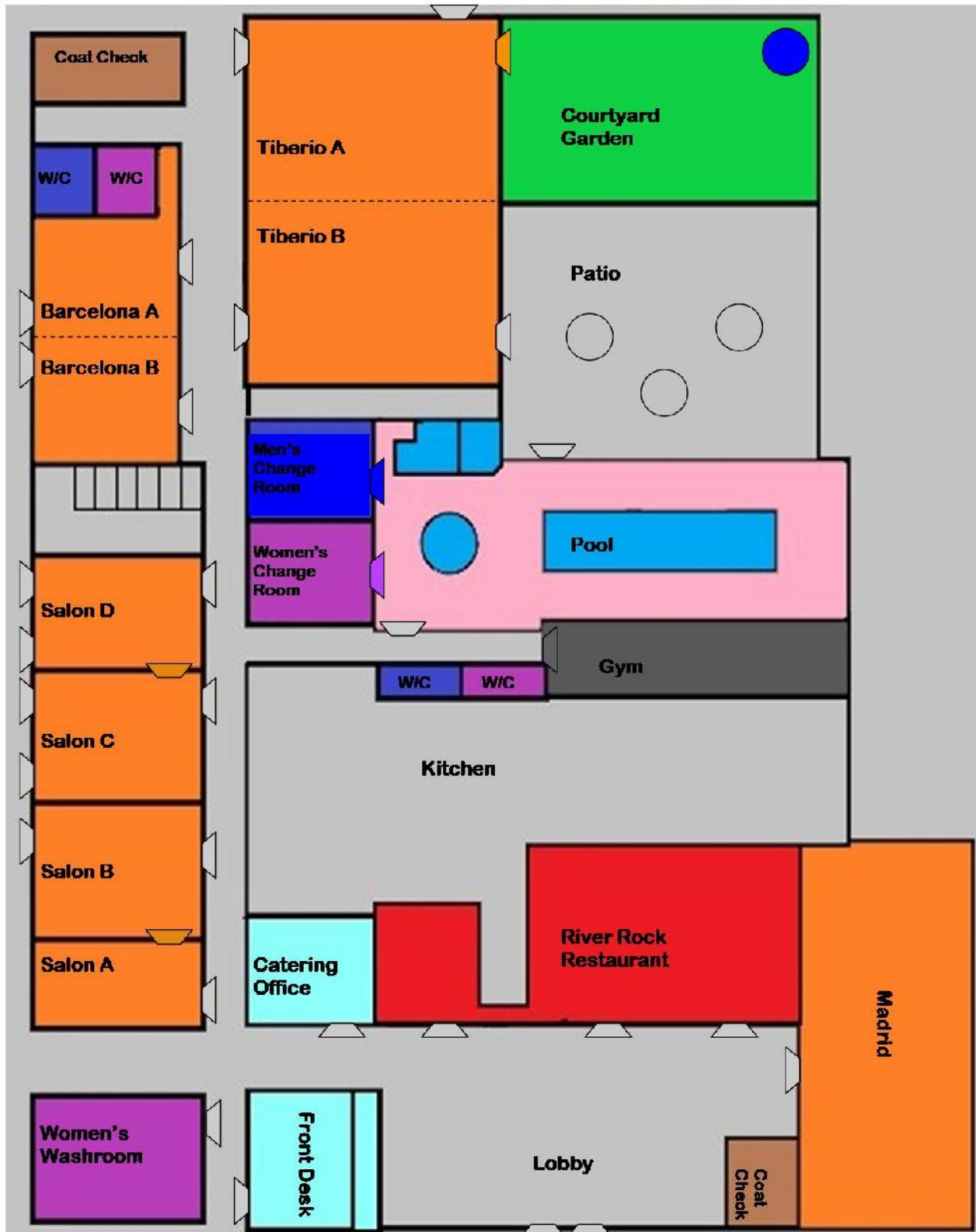
OFF SITE CATERING

Delivery or Staff and equipment can be arranged for off site catering. Please ask our Catering Department for details and prices.

TAXES & SERVICE CHARGES

All prices within this guide are subject to a 15% Service Charge plus H.S.T. A 15% surcharge may be applied if gluten free products are requested

Meeting Room Floor Plan



Meeting Room Capacity

	Approx. Dimension	Height	Square Footage	Seating Capacity for Class Room Setting	Seating capacity for Theatre Setting	Seating capacity for No Dance Round	Seating capacity for No Dance Banquet	Seating capacity for Dance Round	Seating Capacity for Dance Banquet	Seating Capacity For stand up reception
Tiberio	68 x 48	17'	3,264	140	425	275	350	225	300	500
Tiberio A	34 x 48	17'	1,632	60	200	100	140	85	125	200
Tiberio B	34 x 48	17'	1,632	60	200	100	140	85	125	200
Madrid	70 x 38	17'	2,660	100	300	175	250	145	225	400
Barcelona	26 x 48	17'	1248	82	125	60	100	50	80	175
Barcelona A	26 x 24	9'6"	624	30	50	30	45	n/a	30	50
Barcelona B	26 x 24	9'6"	551	14	30	20	30	n/a	20	30
Salon A	19 x 23	9'	433	14	25	24	28	n/a	n/a	25
Salon B	23 x 24	9'	545	16	40	32	40	n/a	24	30
Salon C	24 x 24	9'	576	20	45	32	40	n/a	24	50
Salon D	24 x 24	9'	576	20	45	32	40	n/a	24	50

Room Rental is waived with a service of complete meal greater than \$14.50/person exclusive of taxes and a guaranteed number of persons as follows: Salon A – D 20ppl, Barcelona 30ppl, Tiberio A or B 40ppl, Madrid 50ppl and Tiberio 80ppl.

Meeting Room Rentals

	Weekdays & Sunday		Friday & Saturday	
	24 Hour Period	Half Day	24 Hour Period	Half Day
Tiberio	\$900	\$500	\$1200	\$500
Tiberio A	\$500	\$300	\$600	\$300
Tiberio B	\$500	\$300	\$600	\$300
Madrid	\$700	\$400	\$1000	\$400
Barcelona	\$450	\$300	\$500	\$300
Barcelona A	\$300	\$175	\$350	\$175
Barcelona B	\$300	\$175	\$350	\$175
Salon A	\$300	\$175	\$350	\$175
Salon B	\$300	\$175	\$350	\$175
Salon C	\$300	\$175	\$350	\$175
Salon D	\$300	\$175	\$350	\$175
Courtyard	\$250	\$250	\$400	\$250

Room Rental is waived with a service of complete meal greater than \$14.50/person exclusive of taxes and a guaranteed number of persons as follows: Salon A – D 20ppi, Barcelona 30ppi, Tiberio A or B 40ppi, Madrid 50ppi and Tiberio 80ppi.

B R E A K F A S T & B R U N C H



Breakfast & Brunch Menu

All breakfast options
come with
Fresh brewed
coffee, (regular or
decaffeinated) and tea

The Airline Breakfast Buffet

Chilled apple, orange and grapefruit juice
Seasonal sliced fruit, Blueberry pancakes
Cinnamon French toast, Country
scrambled eggs, Bacon, sausage and black
forest ham, Home style fried
breakfast potatoes, Fresh baked Muffins,
Danish pastries, Croissants and Scones
Butter and preserves \$16.35/pp

Executive Breakfast

Chilled apple, orange and grapefruit juice
Eggs Benedict on toasted English Muffin
Cinnamon French toast with maple syrup
Choice of bacon or sausage
Home style fried breakfast potatoes
Fresh baked muffins, croissants and scones
\$13.65/pp



The Canadian Breakfast Buffet

Chilled apple, orange and grapefruit juice
Country scrambled eggs, Home style fried
breakfast potatoes
Choice of bacon, sausage or black forest ham
Fresh baked Muffins, Danish pastries and
Croissants
Butter, toast and preserves \$12.80/pp

The Continental

Chilled apple, orange and grapefruit juice
Muffins, Danish pastries
Croissants and Scones
Served with butter and preserves
Fresh sliced seasonal fruit \$11.15/pp

The Continental Royale

Chilled apple, orange and grapefruit juice
Seasonal fresh sliced fruits
Assorted cold cereals with milk
Granola & fruit yogurts
Fresh baked Muffins, Danish pastries,
Croissants and Scones
Served with butter & preserves \$12.55/pp

Pancake & Porridge Breakfast

Chilled apple, orange and grapefruit juice
Plain and blueberry pancakes
Cinnamon French toast
Sausage
Cinnamon and raisin porridge with brown
sugar and milk \$11.10/pp

Breakfast & Brunch Menu



Cold Buffet

Vegetables with herbal dip
Pickles and olives
Tossed salad with choice of dressing
Caesar salad
Marinated vegetable salad, Potato Salad
Smoked salmon with capers
Muffins, Danish, Croissants and Scones

Deli meats

Smoked turkey, Black forest ham,
Pastrami,

Dessert

Cakes & Cheesecakes, Cream pies
Fresh sliced fruit and jumbo baked cookies
Fresh brewed coffee, decaf and tea

Hot Items

Bacon and Sausage
Scrambled Eggs
Hash brown potatoes
Blueberry pancakes
Herb crusted roast pork loin
Chef's choice vegetable and starch
Sliced roast beef with beef jus
Make your own crepes
a variety of fruit fillings
flavoured cream cheese and whipped cream

\$23.75 / pp

**Add Crepes to your buffet. Fill yours with fruit compote,
cream cheese & whipped creams \$1.90/pp**

Coffee Breaks

Beverage Selection

100 cup urn of coffee	\$142.80
50 cup urn of coffee	\$71.40
Fruit punch by the gallon	\$32.00
10 cup pot of hot chocolate	\$16.50
1.5 l jug of milk	\$16.50
10 cup pot of coffee	\$15.70
10 cup pot of tea	\$15.70
1.5 l jug of juice (orange, grapefruit, apple or tomato)	\$15.25
1.5 l jug of crystal light	\$14.50
1.5 l jug of Nestea	\$14.50
Perrier water	\$2.90
Individual apple and orange juice	\$2.10
Assorted soft drinks 355ml	\$2.05
Spring water 500 ml	\$1.75

Snacks

Nutri-grain bars	\$20.70 per dozen
Domestic cheese & crackers	\$5.70 pp
Fresh vegetables with herbal dip	\$4.10 pp
Fresh sliced seasonal fruit	\$4.10 pp
Spinach dip with assorted breads	\$3.90 pp
Nacho chips with our own special dip	\$3.80 pp
Assorted pastries	\$3.55 pp
Bagels with cream cheese	\$3.00 each
House made plain & chocolate dipped biscotti	\$2.65 pp
Croissants	\$2.55 each
Cinnamon Buns	\$2.45 each
Danish pastry or muffins	\$2.45 each
Banana loaf & lemon poppy seed loaf	\$2.45 pp
Bannock	\$2.45 pp
Individual fruit yogurt	\$1.90 each
Home style scones	\$1.90 each
Individual whole fruit	\$1.90 each
Jumbo home style cookies	\$1.70 each



Coffee Breaks

Recommended Afternoon Breaks

Tropical Hawaiian Break
Assorted tropical fruits
Banana bread
Miniature fruit tartlets
Chocolate coconut brownies
Macadamia white chocolate cookies
Fruit juice
Freshly brewed coffee & tea
\$12.55 pp

Energizer Break
Fresh fruit skewers with yogurt dip
Nutri-grain bars, Banana loaf
Fruit & nut trail mix, Assorted fruit juices
Freshly brewed coffee & tea
\$11.15 pp

Matinee Break
Pretzels, Popcorn and Potato chips
Soft drinks
\$6.55 pp

The Dipper
Roasted garlic humus,
Roasted red pepper dip,
Baked spinach & artichoke dip
With a selection of pita wedges, fresh dill
baguette and tri-colour nachos
Fresh brewed coffee & tea
\$12.00 pp

The Italian Break
Made to order regular & chocolate
dipped biscotti
Fresh sliced fruit
Fresh brewed coffee and tea
\$8.70 pp



Recommended Morning Breaks

(20 guest minimum, if less refer to chart above)

Fresh brewed coffee, decaf & tea
Muffins & Danish
Orange & Apple Juice
\$6.60 pp

Fresh brewed coffee, decaf & tea
Cinnamon Buns
\$4.50 pp

Fresh brewed coffee, decaf & tea
Assorted soft drinks
\$4.00 pp

Fresh brewed coffee, decaf & tea
Muffins & Danish
\$4.50 pp

Fresh brewed coffee, decaf & tea
Assorted juices
\$4.00 pp

Fresh brewed coffee, decaf & tea
\$2.05 pp

Remember*: Room Rental is waived with a service of complete meal greater than \$14.50/person exclusive of taxes and a guaranteed number of persons as**

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Luncheons

Lemon Chicken

Chicken breast marinated with
lemon and fresh herbs
Tossed salad or Caesar salad
Your choice of potato
Fresh baked fruit pies **\$19.25 pp**



Half Roast Chicken

1/2 Roast chicken served with
Tossed salad or Caesar salad
Your choice of potato
Fresh baked fruit pies **\$ 19.10 pp**

Served with your choice
of one of the following:
Tossed salad
Caesar salad
French fries
Baby roast potatoes,
Rice pilaf
Add a second choice for \$2.00 pp

Build Your Own Burger Bar

Tossed salad with choice of dressings,
Coleslaw , Grilled Beef or chicken burgers
With roasted potato wedges
Hot apple crisp
Assorted Toppings: Jalapeno peppers, onions,
cheddar & Swiss, dill pickles
lettuce, tomatoes,
sour cream, salsa, green
onions, bacon bits

\$19.95 pp

Half Pizza with Salad

Your choice of pepperoni, three cheeses or
vegetarian pizza **\$16.90 pp**

Oven Baked Meat Lasagna

The layers of cheese, noodles, and bolognese
sauce is perfection! **\$16.25 pp**

Chicken Parmesan Sandwich

Panko crumbed chicken breast topped with
marinara and mozzarella on a toasted kaiser
\$15.80 pp

Pasta Luncheon Buffet

Garlic Bread
Caesar salad with garlic croutons
Tossed salad with choice of dressing
Penne pasta in tomato sauce
Meatballs in tomato sauce
Italian style roast chicken

Hot Beef

Hot shaved beef piled on a toasted Kaiser bun
with beef jus for dipping **\$15.25 pp**

The Ensenada Club

Grilled Chicken Breast, grilled bacon,
tomato, lettuce and mayo on our special toasted
cheddar and scallion foccacia **\$15.25 pp**

BBQ Pulled Pork

Slow roasted tender pulled pork with our own
BBQ sauce on a toasted Kaiser bun **\$15.25 pp**

(Buffet style for above menu's available for an additional \$1.00 per guest)

Add one of the following desserts for \$2.00 per person
Individual baked pies (apple, blueberry, cherry or lemon)

Luncheon

Hot and Cold Buffet

Lunch Buffet Minimum of 20 persons

Soup

freshly prepared soup of the day
rolls & butter

Salads

Tossed lettuce greens with
choice of dressing
Caesar salad with garlic croutons
Marinated garden vegetable salad
Potato mayonnaise salad
Vegetable crudité's with herbal dip
A selection of pickles & olives

Choice of two of the following...

Roast chicken with wild mushroom sauce
Italian style roast chicken - Chicken picatta
Chicken breast marinated
with lemon and fresh herbs
Pork souvlaki with tzatiki sauce
Lemon and tarragon crusted river cobbler
Fried chicken, Cajun sole,
Beef stroganoff, Beef Swiss steak
Oven baked meat or Vegetarian lasagna

Chef's selected vegetable and starch accompaniment

Choice of one of the following...

Sliced fresh fruit with strawberry yogurt dip,
Assortment of pastries,
Baked individual pies,
Lemon meringue and cream pies
Freshly brewed coffee or tea



\$21.25 / pp



Luncheon Buffet Style - Boardroom Lunches

Hearty Deli Style Sandwich & Soup Luncheon

Chefs soup of the day
Spinach salad with raspberry vinaigrette
Hearty style meats and salad spreads
sandwiches on a variety of artisan breads
and rolls
Crispy leaf lettuce, tomato, pickles and
flavoured mayonnaise
Relish tray, Pastry assortment
\$20.15/pp



The Delicatessen Lunch & Soup Seasonal

Chef's soup of the day
Fresh garden salad with assorted
dressings, Caesar salad
Potato salad, Feature salad of the month
A selection of sliced deli meats, sliced
cheeses and salad spreads, Crispy leaf
lettuce, tomato, sliced pickles, mustard,
mayo & aoli of the month
White and whole wheat mini Kaisers &
Artisan breads
Vegetable crudité's with herbal dip
Pastry assortment \$18.25/pp

Soup, Salad & Sandwich

Our chefs soup of the day
Tossed greens, tomato, cucumber, red on-
ion salad with assorted dressing
Assorted meat & salad sandwich quarters
on white & whole wheat bread
Pickles and relish tray
Pastry assortment \$17.70/pp

The Sandwich Luncheon

Vegetable crudité's and herbal dip
Assorted meat & salad sandwich quarters
on white or whole wheat bread
Pickle & olive selection
Pastry assortment \$13.65/pp

As above with crisp Kaiser buns \$13.90 pp

As above in flavoured tortilla wraps \$14.15 pp

**All Lunch Buffets served with
Fresh brewed coffee, (regular or decaffeinated)
and a selection of tea**

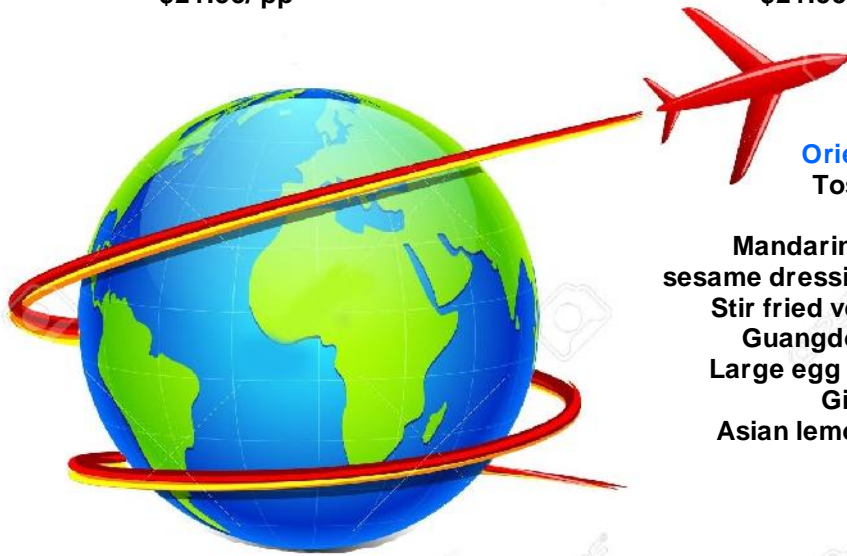
Around the World Luncheon Buffets

A Taste of the Mediterranean

Grilled pita with humus
 Traditional Greek salad with feta cheese and Kalamata olives
 Seasonal mixed greens with dressing
 Relish tray of Roasted red peppers, Chick peas and Roasted garlic
 Grilled Chicken Souvlaki with Tzatziki sauce. Saffron and herb rice
 Baked Spinach and feta cheese spanikopita
 Baklava with honey and chopped nuts
 \$21.55/ pp

Italian Luncheon Buffet

Tossed seasonal greens with dressing, Caesar salad with bacon, garlic croutons & parmesan cheese,
 Marinated tomato salad and boconcinni with fresh basil,
 Penne pasta with tangy tomato sauce
 Meatballs in tomato sauce
 Cheese tortellini with chicken in Alfredo sauce
 Garlic, basil and parmesan loaf
 Tiramisu
 \$21.55 /pp



Oriental Luncheon Buffet

Tossed seasonal greens with dressing
 Mandarin vegetable salad with sesame dressing and Asian noodles
 Stir fried vegetable with sesame
 Guangdong chicken fried rice
 Large egg rolls (one per person)
 Ginger beef and greens
 Asian lemon chicken with herbs
 Fortune cookies & Assorted pastries
 \$21.55 / pp

Mexican Luncheon Buffet

Tossed seasonal greens with dressing,
 Salsa ranchero pasta salad
 Taco chips with are own house dip
 Mexican lasagna
 Chicken enchiladas
 Spanish rice
 Churros
 Freshly brewed coffee or tea
 \$21.55 /pp

Remember*** Room Rental is waived with a service of complete meal greater than \$14.50/person exclusive of taxes and a guaranteed number of persons as required

Luncheon Buffet

All buffets start with Fresh baked white and whole wheat rolls with dairy butter - Tossed salad with choice of dressing - Caesar salad and your choice of 1 meat item & 1 starch item, Fresh brewed coffee, decaf and tea. Add from the items below to finish off your customized buffet

Luncheon Buffet Base Price: \$16.60/ pp

1) Salad - Add \$.75 / item

- Potato Salad
- Pasta Salad
- Marinated wild Mushroom Salad
- Macaroni Salad
- Coleslaw
- Marinated Garden Vegetable Salad
- Vegetables with Herbal Dip



2) Hot Items - Add \$2.25 / item

- Chicken Picatta
- Chicken Breast Marinated with Lemon and Fresh Herbs
- Roast Chicken with Wild Mushroom Sauce
- Italian Style Roast Chicken
- Fried Chicken
- Meat or Vegetable Lasagna
- Meatballs with Tomato Sauce
- Roast Pork Loin with Spiced Apples

3) Starch -Add \$1.00 / item

- Penne Pasta with Tomato Sauce
- Roasted Potatoes with Caramelized Onion and Garlic
- Roasted Potatoes with Butter and Fresh Herbs
- Fried Rice
- White and Wild Rice
- Smashed Yukon Gold Potatoes

4) Vegetable -Add \$1.25 / item

- Perogies with Sour Cream
- Vegetable Medley
- Baby Carrots with Dill
- Roasted Root Vegetables

5) Deserts - Add \$0.75/item

- Assorted Pastries
- Old English Trifle
- Fresh Sliced Fruit with Strawberry Yogurt Dip
- Assorted Cakes & Cheesecakes
- Individual Baked Fruit Pies
- Ice Cream Sundae Bar



D - N N E R



Dinner Menu Selections

Four course dinners

Main Course Selections

Peppered Beef Tenderloin Steak
with tomato tarragon béarnaise sauce & shiraz jus
\$ 41.00 pp

Roast Prime Rib of Beef
Served traditionally au jus, with Yorkshire pudding and
Horseradish \$40.00 pp

Grilled New York Striploin Steak
Sautéed hickory smoked bacon, onions and field mushrooms with
a red wine jus \$36.75 pp

Pan fried Walleye filet
Egg dipped served with a lemon and tarragon beurre blanc
sauce \$33.80 pp

Pistachio Crusted Atlantic Salmon
Atlantic salmon baised with maple syrup and grainy
mustard topped with crushed pistachio nuts
\$33.80 pp

Roast Pork loin
Spice rubbed served cracked demi glace
\$32.70 pp

Pecan Chicken
Chicken breast stuffed with cream cheese, broccoli and pecans
Wrapped in Prosciutto with a Madagascar demi
\$32.15 pp

Chicken Tiberio
Chicken breast filled with sliced havarti cheese and prosciutto
Served with basil demi glace sauce
\$32.15 pp

Chicken Verde
Chicken breast stuffed with an assortment of spring vegetables and 4
year old cheddar cheese
\$32.70 pp

Chicken Picatta
Parmesan crumbed chicken breast served with roasted red
pepper sauce
\$ 31.00 pp



Dinner Menu Selections

Four course dinners

Roasted Vegetable Wellington
Oven roasted seasonal vegetables with spinach and cream cheese, served on a fresh basil and tomato coulis - \$28.90 pp



Grilled Asparagus Risotto with Wild Mushrooms - \$26.70 pp

Dinner selections served with soup, salad and dessert
Both include Italian rolls with dairy butter, freshly brewed coffee, decaf and tea

Four Course Dinner Accompaniments

Choice of one...

Buttered seasonal vegetable medley
Broccoli florets and honey glazed baby carrots
Green beans almandine
Roasted root vegetables
Asparagus with cherry tomatoes

Choice of one...

Roast potatoes with butter and fresh herbs
Roast potatoes with caramelized onion and garlic
Smashed Yukon gold potatoes with a hint of garlic
Whipped potatoes
Baked potato with sour cream
Rice pilaf
Steamed white and wild rice
Buttered penne pasta
Boiled potatoes with butter and herbs
Scalloped potatoes in garlic cream

To further enhance your dining experience, we suggest one of the following sorbet additions
Granny smith apple, Coconut ginger, Lemon grass, Tropical fruit or Cranberry
\$2.00 pp

Dinner Menu Selections

Four course dinners

Choice of one soups...

Your choice of one...

Roasted red pepper,
Butternut squash with apple & crème fraiche
Cream of potato with crisp leek
Cream of wild mushroom
Cream of asparagus with a hint of dill
Cauliflower bisque with cheddar crostini
Range chicken consommé with tortellini and Julian vegetables
Roasted sweet corn and potato chowder kissed with dill
Smoked tomato and basil with a sour cream splash
Italian wedding soup
Green lentil soup with crispy pancetta & red pepper garnish



Choice of one salad...

Your choice of one...

Seasonal field greens with choice of dressing
Caesar salad with garlic croutons
Sliced tomato on a boston lettuce with boconcini

All dinner menus are accompanied with fresh baked white & whole wheat rolls and butter, Your choice of soup, salad, starch, vegetables, dessert and fresh coffee, tea service

Add a relish pickle tray to your table for \$.95 pp

Deluxe Salads add \$1.25 pp

Spinach and pancetta salad with boconcini cheese
Organic field greens with fresh fruit medley, roasted cashew nuts with honey vinaigrette
Romaine hearts with herbed crouton & garlic pesto dressing
Winter greens with walnuts, roasted beets and havarti cheese with a fresh orange vinaigrette
Salad of Asian pear with endive, shaved gouda and pecans, drizzled with walnut vinaigrette

Antipasto Plate add \$6.50 pp

Sliced capicola, Genoa salami, Prosciutto and melon
Shaved asiago cheese, Sliced boconcini cheese
Roasted red peppers and zucchini,
Sliced roma tomatoes

Add a Pasta Course

Angel hair pasta with roasted roma tomatoes, onions, artichokes and spinach topped with goat cheese \$5.50 pp
Cheese manicotti with tomato sauce \$5.25 pp
Oven baked lasagna \$5.25 pp
Penne with meatballs \$4.25 pp

Dinner Menu Selections

Four course dinners

Choice of one dessert...

Strawberry Shortcake

Vanilla cake layered with strawberries and custard cream

Finished with whip cream and field strawberries and raspberry coulis

New York Style Cheesecake

Traditional baked with choice of Granny smith apple, Blueberry, Chocolate swirl, Kaluha or Merlot cherries

Served with English cream and berries

Crème Brulé

Our version of the classic dessert served with fresh berries and whipped cream

Your choice of the following

Classic, Coconut, Baileys, Pumpkin spice, Wild berries or Rum & Raisin

Red Velvet Cake

A rich red velvet cake with a layer of luscious velvety cream cheese mousse & chocolate brownie

bites garnished with white and dark chocolate curls

Bananas Foster

Warm bananas in rich caramel sauce

Served over vanilla ice cream in a brandy snap basket

Deep Dish Apple Pie

With sliced cheddar cheese and warm English cream

Turtle Molten Bundt Cake

Moist and fudgy chocolate bundt with toasted pecans and a luscious caramel center that oozes when cut

Peanut Butter Blast Cake

A deliciously rich chocolate cake that is layered with a creamy peanut butter filling and covered with a dark chocolate truffle cream, garnished with chocolate curls and crusted peanuts



The Airplane Signature Buffet

Minimum 40 persons

Salad Presentation

Crisp lettuce greens with choice of dressing
Caesar salad with garlic croutons
Creamy coleslaw, Marinated vegetable salad
Potato salad, Pasta salad



Cold Presentation

Vegetable crudité's and herb dip
A selection of pickles and olives
Devilled eggs
Smoked turkey, Black forest ham, Pastrami,
Roast beef, Salami, Havarti and Cheddar cheese

Hot Selection

Your choice of three...

Cheese tortellini with roasted lemon, green olives, caper cream sauce
Roast chicken in a hunter sauce
Fried chicken
Chicken breasts marinated in lemon and fresh herbs
Chicken picatta or Chicken parmesan
Cabbage rolls
Meatballs in a tangy Italian tomato sauce
Braised swiss style steak in a peppercorn sauce
Oven baked meat or Vegetarian lasagna
Hickory slow roasted spareribs
Roast pork loin with spiced apples



Your choice of three...

White & wild rice, Fried rice, Vegetable medley,
Smashed Yukon gold potatoes with a hint of garlic or Roast potatoes in
butter and fresh herbs
Roast potatoes with caramelized onion and garlic
Whipped potatoes
Penne pasta Napolitano
Roasted sweet potato

Dessert Presentation

Assorted cakes and cheesecakes
Chocolate mousse, Cookies, Crème caramel
A selection of pastries, Fresh sliced fruit

\$40.00 / pp

Includes

Freshly brewed coffee or tea

Add carved inside round of beef with beef jus \$7.50 per guest

Add carved prime rib of beef with beef jus \$10.00 per guest

Dinner Menu Selections

The Airplane Buffet

Salads

Crisp lettuce greens with choice of dressing
Caesar salad with garlic croutons
Marinated wild mushroom salad
Pasta salad with aged cheddar
Garden vegetable salad, Potato salad
Crisp vegetable crudités with herb dip
A selection of pickles and olives

**Also Includes
Freshly brewed
coffee or tea**

Dessert Presentation

Assorted cakes and cheesecakes
Chocolate and fruit mousses
Old English trifle and Fresh sliced fruit

Hot Selection

Your choice of two...

Maple syrup and garlic braised spareribs
Cabbage rolls with tomato sauce
Roasted or Fried chicken
Chicken scaloppini with roasted pepper basil sauce
Chicken breasts marinated in lemon and fresh herbs
Chicken picatta or Chicken parmesan
Braised swiss style steak in a peppercorn sauce
Tortellini with lemon, olive, caper, garlic cream sauce
Oven baked lasagna
Meatballs in a tomato sauce

Your choice of two...

Mixed herbed wild rice,
Oriental fried rice
Vegetable medley,
Whipped potatoes,
Baby roast potatoes with herbs
Perogies with sour cream, Penne pasta in tangy tomato
sauce

\$35.45 pp

Add sliced European style meats and domestic cheeses with fruits \$6.00 per guest



Dinner Buffet

All buffets start with Fresh baked white and whole wheat rolls with dairy butter - Tossed salad with choice of dressing - Caesar salad and your choice of 1 meat item & 1 starch item, Fresh brewed coffee, decaf and tea. Add from the items below to finish off your customized buffet.

Dinner Buffet Base Price: \$21.35pp

1) Salad - Add \$.75 / item

- Potato Salad
- Pasta Salad
- Marinated wild Mushroom Salad
- Macaroni Salad
- Coleslaw
- Marinated Garden Vegetable Salad
- Vegetables with Herbal Dip



2) Hot Items - Add \$2.25 / item

- Chicken Picatta
- Chicken Breast Marinated with Lemon and Fresh Herbs
- Roast Chicken with Wild Mushroom Sauce
- Italian Style Roast Chicken
- Fried Chicken
- Meat or Vegetable Lasagna
- Meatballs with Tomato Sauce



3) Starch - Add \$1.00 / item

- Penne Pasta with Tomato Sauce
- Roasted Potatoes with Caramelized Onion and Garlic
- Roasted Potatoes with Butter and Fresh Herbs
- Fried Rice
- White and Wild Rice
- Smashed Yukon Gold Potatoes

4) Vegetable - Add \$1.25 / item

- Perogies with Sour Cream
- Vegetable Medley
- Baby Carrots with Dill
- Roasted Root Vegetables

5) Deserts - Add \$0.75/item

- Assorted Pastries
- Old English Trifle
- Fresh Sliced Fruit with Strawberry Yogurt Dip
- Assorted Cakes & Cheesecakes
- Individual Baked Fruit Pies
- Ice Cream Sundae Bar

Dinner Menu Selections

Dinner Buffet Enhancements

Roast Prime Rib of Beef - 10.00 pp
Served au jus carved by a chef

Chocolate Fountain (minimum 50 persons) \$8.00pp
Italian cookies and fresh fruit for dipping
In cascading milk chocolate

Delicatessen Meat and Cheese Platter \$7.65 pp
Ham, Beef, Turkey, Smoked corned beef, Salami, Cheese,
With a variety of breads, rolls, biscuits and butter

Roasted Inside Round of Beef 7.50 pp
Served au jus carved by a chef

Cheese Platter \$5.70 pp
A selection of Canadian cheeses, biscuits and grapes

Flame grilled vegetable platter \$4.90pp
With fresh herbs, cracked pepper, sea salt and olive oil

One Hundred Wild Jumbo Tiger Prawns At Market Price
Lemon and cocktail sauce



Dinner Menu Selections

BBQ Menus

'THE FORT WILLIAM' BBQ MENU

Vegetable crudités and dip
 Potato salad,
 Creamy coleslaw,
 Tossed salad with choice of dressing,
 Caesar salad
 BBQ hot dogs,
 BBQ hamburgers,
 BBQ smokies
 Fresh sliced fruit tray
 Assorted cakes, home style baked pies
 \$21.55 pp

'THE PORT ATHUR' BBQ MENU

Potato salad,
 Creamy coleslaw,
 Tossed salad with dressing
 BBQ hot dogs,
 BBQ hamburgers,
 BBQ smokies
 Assorted pastries
 \$16.35 pp



Add any one of the following

Grilled salmon steaks

Pickrel filets

Sirloin steaks

for \$12.50 pp

Add any of these for Barbecued pork side ribs

Grilled pork chops

Roast chicken Maryland's

For \$7.50 pp

Or

Corn on the cob or Home style baked Beans,

Baked potato with sour cream, Cajun spicy wedge fries

Flame grilled vegetable salad platter with fresh herbs, cracked pepper and olive oil

\$2.25 pp

NO-THER RECOMMEND



Cocktail Receptions

The Airline Cocktail Reception

Assorted breads with our famous spinach dip
Fresh cut vegetables, Mediterranean style
vegetables and dip
Selection of pickles, peppers and olives
Fresh sliced fruit, Pastry assortment
\$16.10 pp

Chilled Canapés - By the dozen

Pan seared spicy prawns \$26.00
Irish beetroot Hummus with Parma ham and goats cheese on a crostini \$25.00
Cajun Roast beef with sweet potato and honey mustard \$23.70
Asparagus with prosciutto \$23.70
Wild Mushroom Crostini \$21.95
Avocado and goat cheese with oven roasted sundried tomato on a crostini \$20.20
Smoked salmon with cream cheese on pumpernickel with red onion & capers \$20.15
Brie cheese with mango and toasted coconut \$15.00
Pumpernickel layered with cream cheese \$12.80

Hot Hors D'oeuvres—By the dozen

Deep fried coconut prawns with red curry dip \$26.00
Wild mushroom crostini \$23.70
Santé Fe beef skewers \$23.70
Asian Sesame Chicken skewers \$23.70
Mini pulled BBQ pork pizza \$20.20
English style sausage rolls \$20.20
Roasted vegetable quiche \$20.20
Spanakopita phyllo \$20.20
Tandori chicken lolly pops \$19.60
Bacon wrapped dates, stuffed
with blue cheese \$18.50
Bruschetta and basil crostini \$18.00
Chicken wings - \$16.00
Asian spring rolls with
chili plum sauce \$15.50



We recommend...

6 pieces per guest for pre-dinner
8-14 pieces per guest over the dinner hour

Open House or Shower Receptions

Shower or Open House Reception I

Chef's soup of the day

Crisp vegetable crudité's with herb dip, Pickle and mixed olive tray,
Fancy pinwheel rolled salad sandwiches and finger sandwiches, Fruit skewers with
yogurt dip,

Selected pastries, Coffee and tea \$18.50 pp
Add \$1.00 for non-alcoholic fruit punch per guest

Shower or Open House Reception II

Crisp vegetable crudité's with herb dip, Pickle and mixed olive tray,
Fancy pinwheel rolled salad sandwiches and finger sandwiches, Pastry assortment,
Chocolate dipped fruit, coffee and tea \$15.50 pp
Add \$1.95 for non-alcoholic fruit punch per guest

Shower or Open House Reception III

Crisp vegetable crudité's with herb dip, Pickle & olive tray,
Assorted quarter sandwiches, Pastry assortment, Coffee and tea \$14.00 pp



To complement your reception we recommend any of the following beverages:

Rum, Gin, Rye, or Vodka Punch 4.5lt	\$97.75
Champagne Punch 4.5lt (Orange juice and sparkling wine)	\$75.00
Wine Punch 4.5lt	\$55.75
Non-Alcoholic Fruit Punch 4.5lt	\$28.75

Bar Beverages

Sparkling wine & Champagnes

Host Bar

Recommended when the Host provides the reception. The Airlane Hotel provides the bartender, ice, mix and glasses. For under \$400.00 net per bar, the charge per bartender will be \$15.00 per hour (min. of 4 hours) and \$20.00 per hour (min 4 hours) on statutory holidays

Bar stock selection liquor	\$4.25 per oz.	Domestic beer	\$4.25 each
Premium brand liquor	\$4.75 per oz.	Imported beer	\$4.75 each
House wine domestic	\$26.00 bottle	Coffee – per 10 cup pot	\$15.70/pot
Liqueurs, cognac	bottle price on request		
Champagne	bottle price on request		

Cash Bar

Recommended when guests are to pay for their own drinks. The Airlane Hotel provides the bartender, ice, mix and glasses. For under \$400.00 net per bar, the charge per bartender will be \$15.00 per hour (min. of 4 hours) and \$20.00 per hour (min 4 hours) on statutory holidays

Liquor	\$5.25 per drink	Domestic beer	\$5.25 each
Premium brand liquor	\$5.75 per drink	Premium beer	\$5.75 each
Liqueurs, domestic	\$5.75 per drink	Imported beer	\$5.75 each
Liqueurs, imported	\$6.25 per drink	Soft drinks	\$1.75 each
House wine 5oz. domestic	\$5.25 per drink	Orange juice	\$1.75 each
		Coffee – per cup	\$2.00 each

Wines

For a complete list of suggested wines and prices, please contact our Catering Office 807-473-1605