

2023

MEETING AND EVENT PLANNER



**BRANTFORD'S ONLY FULL-SERVICE
HOTEL AND CONFERENCE CENTRE**

November 2022

Meetings

Our Executive Chef will be happy to customize a menu to accommodate your needs.
Served in your meeting room without interruption.

Coffee Break à la Carte

- Assorted Teas** \$2.75 per individual bag
- Coffee** \$28.00 15-17 cup pot / \$90.00 50 cup urn
- Assorted soft drinks** \$2.25 per can
- Bottled juice** \$2.50 per bottle
- Bottled water** \$2.25 per bottle
- Perrier water** \$3.50 per bottle

- Freshly baked cookies** \$20.00 per dozen
- Muffins or assorted pastries** \$2.75 each
- Croissants** \$2.75 each
- Bagels and cream cheese** \$3.75 each
- Granola bars** \$2.25 each
- Chocolate bars** \$2.50 each
- Bag of chips** \$2.25 each

The Corporate classic

- Upon arrival:** Coffee, tea, juice and assortment of breakfast pastries, butter and preserves
 - Mid morning:** Coffee and tea refresh
 - Working Lunch:** Pasta salad, assorted Kaiser bun sandwiches, assorted squares, coffee, tea and soft drinks
- \$35 per person (maximum 25 people)

The Healthy Break

- Assorted granola bars
 - Fresh fruit skewers, mixed yogurts
 - Assorted juice
 - Coffee & tea
- \$15 per person (minimum 10 people)

The Kick Start Break

- Assorted chocolate bars and bags of chips
 - Freshly baked cookies
 - Assorted soft drinks
 - Coffee & Tea
- \$16 per person (minimum 10 people)

The Tea Time Break

- Assorted muffins and croissants
 - Banana bread and Danishes
 - Coffee & Tea
- \$15 per person (minimum 10 people)

The Fun Executive

- Upon arrival:** Coffee, tea, juice and assortment of breakfast pastries, butter and preserves
 - Mid morning:** Coffee and tea refresh
 - Working Lunch:** Caesar salad, pepperoni pizza, brownies, coffee, tea and soft drinks
- \$35 per person (maximum 25 people)

The Breakfast Menu

The Morning Country Buffet

Scrambled eggs, bacon or breakfast sausage, home fries, croissants, assorted breakfast pastries, fruit salad, coffee, tea, assorted juice, butter and preserves
\$21 per person (minimum of 30 people)

The Brant Breakfast

Served plated consisting of scrambled eggs, two slices of bacon, home fries, and a croissant.
Includes coffee or tea and juice.
\$19 per person

The Early Riser

Assorted breakfast pastries, fruit salad, coffee, tea, assorted juice, butter and preserves
\$14 per person

The Deluxe Continental

Assorted muffins and breakfast pastries, fruit salad, mixed yogurts, granola topping, coffee, tea, assorted juice, butter and preserves
\$19 per person (minimum of 10 people)

Prices listed are subject to 13% HST and 15% Service Fee.

Best Western Brantford Hotel & Conference Centre

19 Holiday Drive, Brantford ON N3R 7J4 bestwesternbrantford.com

November 2022

Lunch Plated Menu

Our Executive Chef will be happy to customize a menu to accommodate your needs.
Plated lunches are priced per person. Served between 11am and 3pm.
All plated lunches include dinner rolls and butter, Convenors pick of appetizer, starch, chef's vegetables, entrée, dessert served with coffee and tea.

Selection of Appetizer

Please choose one salad or soup:

Spinach Salad with dried cranberries, toasted almonds, feta cheese and balsamic vinaigrette

Classic Caesar Salad with romaine lettuce, garlic croutons, bacon and parmesan cheese

Garden Salad with mixed greens, tomato, Bermuda onion, cucumber and your choice of dressing

Greek Salad with tomato, cucumber, feta cheese

Soups

Minestrone

Cream of Broccoli

Beef Barley

Tomato Basil

Roasted Red Pepper

Cream of Mushroom

Selection of Side

Please choose one starch and one vegetable:

Roasted Potatoes
Creamy Whipped Potatoes

Roasted Garlic Mashed

Rice Pilaf

Chef's Seasonal Medley

Green Bean Almondine

Glazed Carrots

Sweet Kernel Corn

Prince Edward Classic Blend

Selection of Entrée

CHICKEN PARMESAN

Served with pasta marinara (no potato) \$27

PARMESAN PEPPERCORN CRUSTED CHICKEN

Served with white wine cream sauce \$28

BAKED CHICKEN BREAST

Select one sauce: Mushroom tarragon, tomato chutney, Dijon cream, garlic basil, garlic cream, lemon herb cream, or asparagus cream \$26

PORK TENDERLOIN

Tenderloin, sliced and served with Dijon sauce \$26

ROAST TOP SIRLOIN

Slow roasted AAA Roast Beef with gravy \$28

PRIME RIB OF BEEF

Served au jus \$41 Add Yorkshire \$2

BEEF TENDERLOIN

6oz filet grilled medium rare \$40

QUINOA PEPPER

Half a pepper topped with quinoa marinara \$25

Selection of Decadent Desserts

Please choose one:

Chocolate Brownie with chocolate sauce and whipped cream ~ à la mode add \$1.50

Warm Apple Blossom with caramel sauce and whipped cream ~ à la mode add \$1.50

Baked Pie Pumpkin, Blueberry, Apple, Cherry or Lemon Meringue ~ à la mode add \$1.50

Mousse Chocolate, Strawberry or Vanilla

Enhanced Experience

Additional courses priced per person

Cheese or Meat Cannelloni \$4 for 1pc /\$8 for 2pc

Penne Marinara \$3.00

Soup and Salad \$3.25

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Lunch Buffet Menu

Our Executive Chef will be happy to customize a menu to accommodate your needs. Private lunch buffets are served for a minimum of 30 guests and are priced per person.

Tasty Lunch Buffet

All lunch buffets include dinner rolls and butter, garden salad, pasta salad, coleslaw, bean salad, vegetable platter, Chef's hot seasonal vegetable medley, oven roasted potatoes, an entrée selection as listed below, assorted decadent squares and a presentation of fresh fruit served with coffee and tea.

ROAST TOP SIRLOIN

Slow roasted top sirloin,
sliced and served au jus

\$30

Add Personal Carver \$150

PORK LOIN

Roast tenderloin sliced and
served with a Dijon sauce

\$27

CHICKEN BREAST

Choose one sauce:

Mushroom Cream,
White Wine Cream,
Princess, Scarpara,

Butter Chicken (with rice)

Florentine \$28

ROAST CHICKEN

9 cut chicken on the bone with
your choice of sauce

Honey Garlic, Thai Garlic, BBQ,
Lemon Herb

\$25

CHICKEN PARMESAN

Panko crusted chicken with
marinara sauce

\$29

DELI BUFFET

Assorted Kaiser Bun

Sandwiches \$24

(does not include potato or vegetable)

LASAGNA

Choose one:

Bolognese or Vegetable Cream \$25

(does not include potato)

Enhance Your Buffet

Priced per person

Cabbage Rolls \$5.25

Bolognese Lasagna \$4.25

Soup Du Jour \$3.25

Roast BBQ Chicken \$4.50

Decadent Cakes \$4.00

Crab Pasta Salad \$2.75

Quinoa Salad \$2.50

Potato Salad \$2.25

Prices listed are subject to 13% HST and 15% Service Fee.

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Cocktail Party

Cold Canapés

\$30 per dozen, per item

Melon and Prosciutto Kabobs
Bruschetta Parmesan Crostini
Caprese Skewer
Deviled Eggs
Cucumber Dilled Cream Cheese
Chicken Salad in Cherry Tomatoes
Baba Ganouj Pita Crisps
Chicken Antijitos
Wild Mushroom Goat Cheese Crostini

Gourmet Hors d'Oeuvres

\$55 per dozen, per item

Arancini with House made Tomato Sauce
Smoked Salmon on Pumpernickel Crostini
with Dilled Cream Cheese
Crab Stuffed Mushrooms
Beef Skewers wrapped in Bacon & Gorgonzola
Brie Crostini with Preserves
Crab Cakes with Lemon Aioli
Shrimp and Scallop Skewers \$72
Prime Rib Sliders with Caramelized Onions

Sandwich Tray

A selection of roast beef, turkey, ham, egg salad, tuna salad and vegetarian, served on white and whole wheat bread, cut in quarters.

Small ~ 15 sandwiches \$75

Large ~ 25 sandwiches \$125

Hot Hors d'Oeuvres

\$35 per dozen, per item

Vegetable Spring Rolls
Coconut Shrimp
Beef Satays
Chicken Satays
Honey Sriracha Chicken Skewer
Thai Meatballs
Mini Quiches
Spanakopita
Vegetarian Samosa
Torpedo Shrimp
Goat Cheese Popper

Cheese Tray

A selection of domestic and imported cheese served with assorted crackers

Small ~ serves approximately 15 \$75

Large ~ serves approximately 25 \$125

Fruit Tray

Seasonal fruit, cut and displayed.

Small ~ serves approximately 15 \$65

Large ~ serves approximately 25 \$110

Sweet Tray

Assorted decadent squares, mini tarts and our famous freshly baked cookies.

50 pieces \$95

Vegetable Tray

Crisp seasonal vegetables served with ranch dip.

Small ~ serves approximately 15 \$65

Large ~ serves approximately 25 \$105

Wrap or Kaiser Tray

A selection of roast beef, turkey, ham, egg salad, tuna salad and vegetarian

Small ~ 15 wraps or Kaisers \$105

Large ~ 25 wraps or Kaisers \$175

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Dinner Plated Menu

Our Executive Chef will be happy to customize a menu to accommodate your needs. Plated dinners are priced per person and include dinner rolls and butter, convenors choice of one appetizer, one entrée with choice of two sides, one dessert and coffee and tea service.

Selection of Appetizer

Please choose one salad or soup:

Spinach Salad with dried cranberries, toasted almonds, feta cheese and balsamic vinaigrette

Classic Caesar Salad with romaine lettuce, garlic croutons, bacon and parmesan cheese

Garden Salad with mixed greens, tomato, red onion, cucumber and your choice of dressing

Greek Salad with tomato, cucumber, feta cheese

Soups

Broccoli Cheddar

Minestrone

Potato Leek

Butternut Squash

Tomato Basil

Roasted Red Pepper

Selection of Side

Please choose one starch and one vegetable:

Roasted Red Jacket Potatoes

Creamy Whipped Potatoes

Roasted Garlic Mashed

Rice Pilaf

Sweet Potato Mash

Seasonal Medley

Sweet Kernel Corn

Green Bean Almondine

Glazed Carrots

Selection of Entrée

QUINOA STUFFED PEPPER

Topped with marinara sauce \$39

PARMESAN PEPPERCORN CRUSTED CHICKEN

Served with white wine cream sauce \$42

CHICKEN PRINCESS

Served with an asparagus cream sauce \$42

SPINACH & ASIAGO STUFFED CHICKEN

Served with a white wine cream sauce \$45

ATLANTIC SALMON

With citrus chive beurre blanc \$44

ROAST TOP SIRLOIN

Slow roasted AAA Roast Beef with gravy \$42

PRIME RIB ROAST

Served au jus \$47 Add Yorkshire pudding \$2

BEEF TENDERLOIN

6oz filet grilled medium rare \$55

PORK TENDERLOIN

Wrapped in bacon \$42

ROAST TURKEY

White & dark meat with stuffing and turkey gravy \$43

Selection of Decadent Desserts

Ice Cream Crepe with apple caramel sauce

Mousse - Strawberry, Chocolate or Vanilla

Apple Blossom à la Mode

NY Cheesecake topped with cherry, strawberry, caramel or chocolate sauce

Black Forest Brownie topped with vanilla ice cream and cherry chocolate sauce

Enhanced Experience

Additional courses priced per person

Cheese or Meat Cannelloni \$4 for 1pc / \$8 for 2pc

Penne Marinara \$3.75

Soup and Salad \$3.25

Amuse Bouche Chef's choice \$2.75

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Dinner Buffet Menu

Our Executive Chef will be happy to customize a menu to accommodate your needs. Private dinner buffets are served for a minimum of 50 guests and are priced per person.

Elegant Dinner Buffet

Dinner rolls and butter, Chef's selection of four salads, and hot seasonal vegetable
Oven roasted potatoes, pasta scarpapa,
Conventor's main entrée selection as listed below, assorted decadent squares, presentation of
fresh fruit, coffee and tea service.

ROAST TOP SIRLOIN

Slow roasted top sirloin
sliced and served au jus
\$42
Personal Carver \$175

PRIME RIB ROAST

Our famous slow roasted prime
rib, carved
\$55
With Yorkshire pudding add \$2

CHICKEN SUPRÊME

Choose one sauce:
Mushroom Cream,
White Wine Cream,
Princess, Scarpara,
Florentine
\$42

ROAST TURKEY

Slow roasted white and dark
meat served with turkey gravy
and stuffing
\$45

PORK LOIN

Prosciutto-wrapped pork loin
roasted with an apple chutney
\$41

CHICKEN PARMESAN

Panko crusted chicken breast with
marinara sauce
\$42

Enhance Your Buffet

Cabbage Rolls \$5.25

Decadent Cakes \$4.75

Bolognese Lasagna \$4.25

Crab Pasta Salad \$2.75

Vegetable Lasagna \$4.25

Caesar Salad \$2.25

Roast BBQ Chicken \$4.25

Anitpasto Platter \$6.95

Domestic Cheese Platter
\$4.75

Seafood Station \$14.95

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Our Executive Chef will be happy to customize a menu to accommodate your needs.
The perfect late-night compliment after a full dinner service.
Midnight buffets are priced per person and served after 9 pm upon completion of a meal service.

Buffet

Midnight

Midnight Picnic

Creamy coleslaw
Potato salad
Assorted cheeses and crackers
Warm sliced top sirloin of beef
Kaiser buns
Coffee and tea \$25

The After Glow

Potato salad
Assorted deli meats
Kaiser buns
Condiments
Vegetables and dip
Coffee and tea \$19

The Midnight Craving

Pepperoni pizza
Tortilla chips & Salsa
Coffee and tea \$19

Antipasto Station

Assorted grilled vegetables
European deli meats, mussels,
imported and domestic cheeses \$27

Poutine Station

French fries
Cheddar cheese curds
Rich beef gravy
Bacon
Green onions
\$18

Nacho Station

Tortilla chips
Warm cheese sauce
Chili
Sour cream
Salsa
\$21

Pasta Station

Bowtie Pasta
Fusilli Pasta
Marinara Sauce
Bolognese Sauce
Alfredo Sauce
\$18

Taco Bar

Soft & hard shelled tortilla
Seasoned ground beef
Shredded cheese & lettuce
Diced tomatoes & onions
Jalapeño peppers
Salsa & sour cream
\$25

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Weddings

at the Best Western Brantford Hotel & Conference Centre

CONGRATULATIONS ON YOUR ENGAGEMENT!

Thank you for considering Best Western Brantford Hotel & Conference Centre for your wedding reception.

We invite you and your partner to celebrate your special day at our beautiful property. We can host an intimate event for 12, a sit down dinner for up to 500, or a cocktail party for up to 700.

Your guests will dine on fresh seasonally selected produce, premium meats and seafood as well as inspirational desserts.

Our event planner will assist with every detail to ensure worry-free planning. Our executive chef can specifically tailor any menu to meet your heart's desire.

Our decorators can transform our elegant banquet rooms into the backdrop of your dreams.

Inclusive Wedding Package

Created to enhance your most memorable day

Professional event planner

Award winning executive chef

Beautifully appointed reception hall

LCD projector with screen

White chair covers

White or black table linen

Choice of napkin colour

Circulated fruit punch for guest arrival

2 bottles of house dinner wine per table

3 alcoholic beverages per guest

19 and over*

Late night cake cutting, presented on platters

SOCAN and Re:Sound

Priced inclusive of tax and gratuity

Beautiful wedding suite for the bride & groom

Preferred rates on guest rooms



Diamond Wedding Package

Priced per person, including tax and gratuity!

Let our wedding packages assist in making your special day worry-free.

All plated dinners include dinner rolls and butter, one appetizer, two sides, one entrée, one dessert, 3 domestic alcoholic beverages per guest, dinner wine, coffee and tea service.

Selection of Appetizer

Please choose one salad or soup:

Spinach Salad with dried cranberries, toasted almonds, feta cheese and balsamic vinaigrette

Classic Caesar Salad with romaine hearts, garlic croutons, bacon and parmesan cheese

Garden Salad with mixed greens, tomato, Bermuda onion, cucumber and your choice of dressing

Greek Salad with tomato, cucumber, feta cheese

Soups

Broccoli Cheddar * Butternut Squash * Minestrone

Selection of Sides

Please choose one starch and one vegetable:

Roasted Potatoes

Creamy Whipped Potatoes

Roasted Garlic Mashed

Rice Pilaf

Sweet Potato Mash

Steamed Seasonal Medley

Sweet Kernel Corn

Green Bean Almondine

Glazed Carrots

Selection of Entrée

QUINOA STUFFED PEPPER

Topped with marinara sauce \$101

PARMESAN PEPPERCORN CRUSTED CHICKEN

Served with white wine cream sauce \$101

CHICKEN PRINCESS

Served with an asparagus cream sauce \$101

SPINACH & ASIAGO STUFFED CHICKEN

Served with a white wine cream sauce \$105

ATLANTIC SALMON

With citrus chive beurre blanc \$105

ROAST TOP SIRLOIN

Slow roasted AAA Roast Beef with gravy \$101

PRIME RIB OF BEEF

Served au jus with Yorkshire pudding \$110

BEEF TENDERLOIN

6oz filet grilled medium rare \$118

PORK TENDERLOIN

Wrapped in bacon \$101

ROAST TURKEY

White & dark meat with stuffing and turkey gravy \$105

Selection of Decadent Desserts

Please choose one:

Ice Cream Crepe with apple caramel sauce

Mousse - Strawberry, Chocolate or Vanilla

Apple Blossom à la mode

NY Cheesecake topped with cherry, strawberry, caramel or chocolate sauce

Black Forest Brownie topped with vanilla ice cream and cherry chocolate sauce

Prices listed are subject to 13% HST and 15% Service Fee.

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Beverage Service

White Wine by the Bottle

Reif Estate White Sands Vidal/Riesling VQA (0) Ontario \$34
Konzelmann Chardonnay VQA (0) Ontario \$34
Konzelmann Riesling (1) Ontario \$40
Pelee Island Pinot Grigio VQA (0) Ontario \$32
Folonari Pinot Grigio (0) Italy \$43
Yellow Tail Chardonnay (1) Australia \$40

Red Wine by the Bottle

Konzelmann Merlot VQA (0) Ontario \$38
Konzelmann Pinot Noir (0) Ontario \$38
Pelee Island Cabernet VQA (0) Ontario \$34
Masi Valpolicella (1) Italy \$42
Yellow Tail Shiraz (1) Australia \$38
Wolf Blass Yellow Level Cabernet Sauvignon (0) Australia \$41

Cash Bar Service

Liquor - Premium Brands (per 1 oz.)	\$6.00
House Wine (per 5oz. glass)	\$6.00
Imported Wine (per glass)	\$8.00
Domestic Beer (per bottle)	\$6.00
Imported Beer (per bottle)	\$7.00
Liqueurs - Premium (per 1 oz.)	\$8.00
Liqueurs - Deluxe (per 1 oz.)	\$9+
Cooler (assorted)	\$7.00
Soft Drinks	\$2.50
Bottled Water	\$2.50

Above prices include tax, mixes, ice, glasses, & AGCO Licence. A service charge of \$150.00 will apply on cash bar set ups with sales less than \$300.00. All liquor pricing is subject to change without notice. Due to licensing requirements all liquor must be purchased and served by Best Western staff.

Host Bar Service

Liquor - Premium Brands (per 1 oz.)	\$5.25
Domestic Beer (per bottle)	\$5.25
Imported Beer (per bottle)	\$6.25
Liqueurs - Premium (per 1 oz.)	\$7.00
Liqueurs - Deluxe (per 1 oz.)	\$7.50+
Coolers (assorted)	\$6.25
Soft Drinks (assorted)	\$2.25
Bottle Water	\$2.25
Juice	\$3.00

Wine is sold per bottle as prices above plus 15% Service Fee. The host bar prices above prices are subject to 13% HST and 15% Service Fee. Above prices include mixes, glasses, ice and AGCO Licence. A service charge of \$150.00 will apply on cash bar set ups with sales less than \$300.00.

Prices listed are subject to 13% HST and 15% Service Fee.

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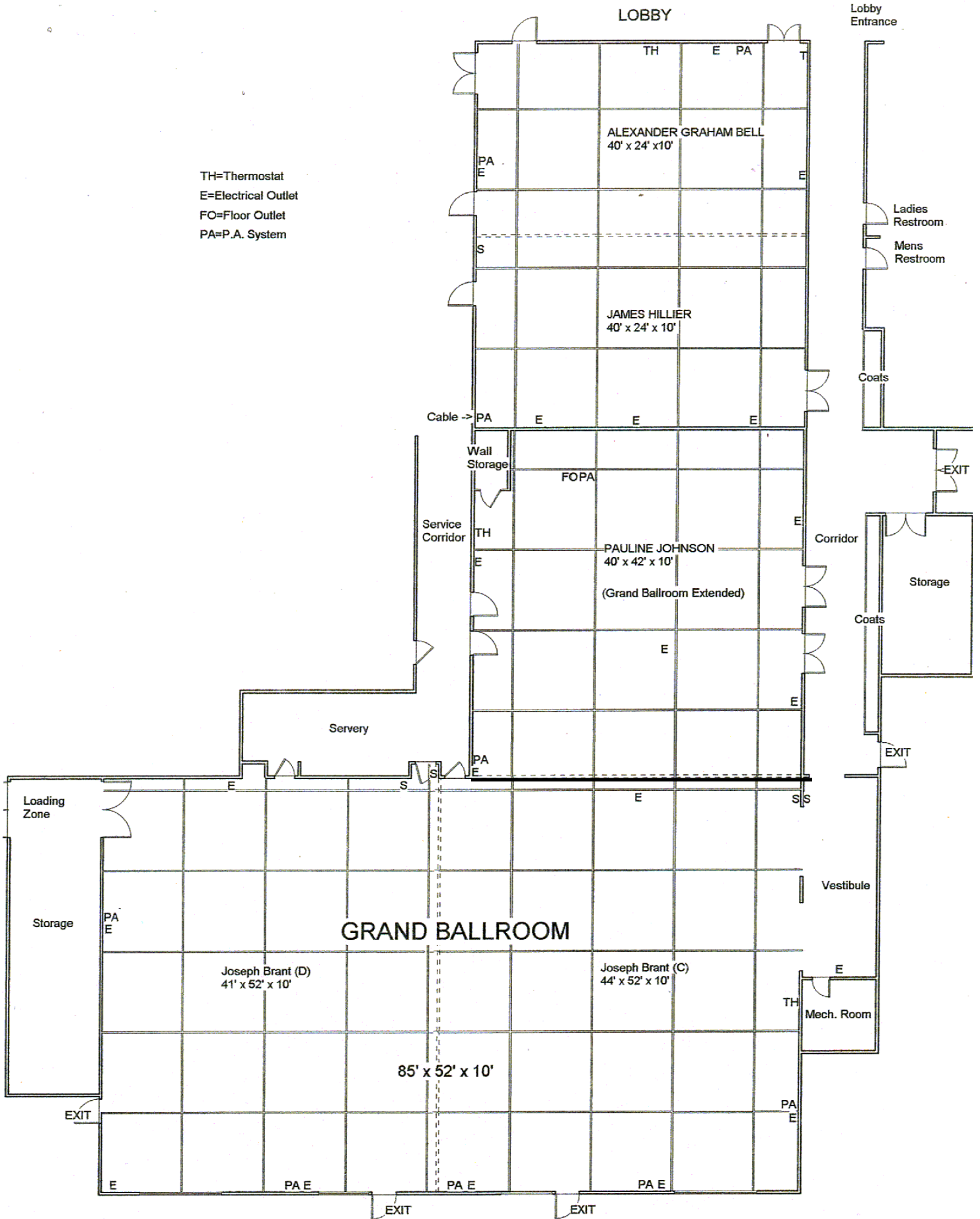
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Public Room Rental

SALONS	TIME	RATE	SIZE	Dinner	Boardroom	Classroom	Theatre	"U" Shape
Room 104 (Andrew Lucas)	8 - 5 pm 6 - 11 pm	\$175.00 \$100.00	24' x 12' 288 ft ²	N/A	8	N/A	10	8
Room 202 (Dr. A. Stowe-Gullen)	8 - 5 pm 6 - 11 pm	\$175.00 \$100.00	24' x 16' 384 ft ²	N/A	10	N/A	N/A	N/A
Seminar One (Wayne Gretzky)	8 - 5 pm 6 - 11 pm	\$195.00 \$175.00	24' x 23' 535 ft ²	30	20	16	40	20
Seminar Two (Walter Gretzky)	8 - 5 pm 6 - 11 pm	\$195.00 \$175.00	24' x 24' 560 ft ²	30	20	16	40	20
Gretzky Room (Seminars One & Two)	8 - 5 pm 6 - 11 pm	\$390.00 \$350.00	47' x 24' 1128 ft ²	60	38	36	80	30
Seminar Three (Syl Apps)	8 - 5 pm 6 - 11 pm	\$225.00 \$225.00	24' x 23' 550 ft ²	N/A	14	16	N/A	17
Seminar Four (Wm. Ross Macdonald)	8 - 5 pm 6 - 11 pm	\$195.00 \$175.00	24' x 18' 430 ft ²	24	18	12	30	16
Seminar Five (Harry Nixon)	8 - 5 pm 6 - 11 pm	\$195.00 \$175.00	24' x 18' 430 ft ²	24	18	12	30	16
Seminar Six (Adelaide Hunter Hoodless)	8 - 5 pm 6 - 11 pm	\$195.00 \$175.00	24' x 17' 420 ft ²	N/A	16	10	N/A	16
Seminar Seven (Thomas Charles Longboat)	8 - 5 pm 6 - 11 pm	\$195.00 \$175.00	24' x 14' 350 ft ²	N/A	10	N/A	N/A	N/A
Alexander Graham Bell	8 - 5 pm 5 - 11 pm	\$300.00 \$300.00	960 ft ²	60	26	40	80	24
James Hillier	8 - 5 pm 5 - 11 pm	\$300.00 \$300.00	960 ft ²	60	26	40	80	24
Bell & Hillier	8 - 5 pm 5 - 11 pm	\$600.00 \$600.00	1920 ft ²	150	45	72	160	40
Pauline Johnson	8 - 5 pm 5 - 11 pm	\$600.00 \$600.00	1680 ft ²	130	45	60	140	40
The Grand Ballroom (C&D)	8 - 5 pm 5 - 11 pm	\$1500.00 \$1200.00	4450 ft ²	400	100	180	500	75
The Grand Ballroom Extended	8 - 5 pm 5 - 11 pm	\$1900.00 \$1600.00	6125 ft ²	530		200	640	

TH=Thermostat
 E=Electrical Outlet
 FO=Floor Outlet
 PA=P.A. System



General Information & Policies

Catering Catering is provided by the Executive Chef and culinary team of Myra's Bar & Grill.

Prices All prices are guaranteed for a period of ninety (90) days. Pricing is subject to 13% HST and 15% Service Fee.

Menu All details concerning food & beverage must be finalized 6-9 weeks prior to your function date. All food & beverage consumed in any function area must be purchased from the Best Western Brantford Hotel & Conference Centre. Custom menus to suit special requirements are available upon request. When selecting your menu choice, please remember that for each meal function, the menu must be identical for all guests attending. Special dietary substitutes are available and must be arranged for in advance of the function. Those guests who are to receive these special meals must be identified to the banquet staff prior to service commencing.

Guarantee A final guaranteed number of persons attending is required five business days prior to the function. You will be invoiced for the guaranteed or actual number of guests, whichever is greater.

Beverage Service We are pleased to offer full service beverage and bar arrangements. Our facilities are licensed under the regulations of the AGCO.

Deposit & Payments A non-refundable deposit of \$500.00 is required to confirm your catering booking. A further deposit equal to 75% of the estimated bill is due one month prior to your function date. Final payment is due upon conclusion of the catering event. Other methods of payment may be available only through pre-arrangement with our catering office.

SOCAN Authorization for the use of copyright music at events in a hotel, banquet hall or other like premises without a valid license constitutes copyright infringement. The party shall pay in advance as follows: with dancing SOCAN \$63.49 and the Re:Sound fee of \$26.63 plus HST. Subject to change.

Personal Effects Best Western Brantford Hotel & Conference Centre is not responsible for loss or damage to property brought to the hotel. All personal items and supplier effects must be removed from banquet rooms at the end of each function. Best Western Brantford reserves the right to control volume of the disc jockey or band during the function. A minimum cleaning fee of \$300.00 will be applied for any use of confetti or decorative glitter. Items may not be suspended from the ceilings or walls of any banquet room. Bubbles are not permitted for safety reasons.

Candle centerpieces must be approved by the Fire Marshall. Cake cutting fee \$2.00 per person.

Cancellation If the function is cancelled, the convener will pay to the hotel damages in accordance with:

Cancellation less than 14 days prior to function = 100% of estimated cost.

Cancellation 15-31 days prior to function = 50% of estimated costs, unless space is resold.

Cancellation more than 31 days prior to the function = \$500 or the amount of the initial deposit.