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Conference Planner's Package

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2010



Nottawasaga Inn Resort
6015 Highway 89, Alliston, ON L9R 1A4

Alliston Area: (705) 435-5501 • Toronto Direct: (416) 364-5068 • Toll Free: 1-800-669-5501
www.nottawasagaresort.com • meet@nottawasagaresort.com

American Plan

American Plan Package



Your Conference Planner's Package is for groups of 80 persons or less and includes the following:

Accommodation
Country Buffet Breakfast
Delicious Lunch Buffet
Gourmet Table d'hôte Dinner
Gratuities

Call us today for pricing



Comfortable Accommodations

Resort guestrooms with two queen beds.
All guestrooms are non-smoking.
Upgrade to deluxe resort rooms and Jacuzzi suites are available.



Delicious Meals

All meals are served as a group in the Riverview Room as outlined in the Sample American Plan Dining Menus.
Coffee and tea are included with all meals. Any other beverages will be an additional charge to the master account.
Any modifications to the American Plan Package as served in the Riverview Dining Room will result in additional charges.
Private banquets are available and priced accordingly.

Gratuities

Gratuities are INCLUDED on the above package.



Special Note

All areas of the hotel, including all guestrooms, meeting/banquet rooms, Restaurants, lounges, halls and lobbies, are designated non-smoking.

January 1 through April 30, and November 1 through December 29, if you book a minimum of 5 guestrooms on a master account Conference Planner's Package your main meeting room and 2 coffee/tea breaks per day are free!



Sample American Plan Menus



Country Buffet Breakfast

7:00 am to 9:30 am Monday to Sunday

Assorted chilled juices
Fresh fruit slices
Choice of cold cereals
Farm fresh scrambled eggs
Canadian bacon and country sausages
Chef's choice of:
Buttermilk pancakes, waffles or French toast
Selection of breakfast pastries with
jams, jellies and creamery butter
Coffee and tea

Lunch Buffet

11:30 am to 1:30 pm*

Tossed field greens and market salad selections
Carved roast of the day
Three hot entrées including:
Fresh pasta and a custom grilled specialty
Seasonal vegetable and potato or rice
Assorted rolls and creamery butter
Cakes, Pastries, Squares and
fresh fruit assortment
Coffee and tea

Dinner - Table d'hôte

Mon to Thurs 6:00 pm to 9:00 pm
Fri & Sat 5:00 pm or 8:00 pm to 10:00 pm*
Sun 5:00 pm to 9:00 pm**

California Baby Greens
*with sliced black olives, feta
cheese and a basil vinaigrette*

Oven Roasted Prime Rib of Beef
*with a Merlot wine jus, Yorkshire
pudding and garlic layered potatoes*
Fire-Grilled Salmon
with radicchio, red pepper and lime salsa
Roasted Pork Tenderloin
*with sautéed leeks, goat cheese
and a sun-dried cranberry drizzle*
Pan-Seared Lemon Chicken Linguini
with sautéed garlic and a champagne cream sauce

Cherry Cheesecake
Coffee and tea

*On Sundays, Lunch is replaced with Buffet Brunch
10:30 am - 1:30 pm. An upgrade cost of \$6.00 pp applies.

**On Friday and Saturday, maximum group size is 40 guests.
Larger groups can be accommodated as a private banquet.

***The a la carte menu may be substituted
with a buffet during certain holiday periods.
Alternate dining venue may occur.

All meals served in the Riverview Dining Room.
We suggest groups allocate a minimum of 1½ - 2 hours for Dinner Service

Private banquets are available for breakfast, lunch and dinner.
We would be pleased to arrange custom menus to your specifications.

Table d'hôte selections change daily in our Riverview Dining Room.
It is recommended that groups of over 40 people pre-select a set dinner menu in advance.

Special Arrangements

The Mahogany Room provides a gourmet selection
of food and wine in a more intimate and elegant atmosphere.
Within, La Tavola del Padrone can be reserved exclusively for exquisite dinner
parties of up to 18 people specializing in custom tasting sensations.

Please ask your co-ordinator for specific details.



Prices are subject to applicable tax and 15% Gratuity.
Prices and specifications are subject to change at anytime without notice.

Beverage Services



Host Bar

50 people or less

Host bar set-up of \$50.00 applies.
Bartender for up to 3 hours is included.
After 3 hours, an hourly rate will be charged.
Host bars require a minimum consumption of \$300.00 net per bar or a bartending fee of \$100.00 will apply.

Cash Bar

Cash bar set-up of \$80.00 per bar station applies.
Bartender for up to 3 hours is included.
After 3 hours, an hourly rate will be charged.
Cash bars require a minimum consumption of \$375.00 net per bar or a bartending fee of \$175.00 will apply.

Hospitality Suite Bar Set-up

Ice, glasses and suite set-up:
75.00

A surcharge of \$5.00 per person per day applies for groups who are supplying their own alcoholic beverages to a Hospitality Suite. Bartenders are not provided. Proof of a Special Occasion Permit and signed Rental Agreement for Hospitality Suites is required. The Hospitality suite must be vacated no later than 2:00 am. Prices and specifications are subject to change without notice.

Hospitality Suite Snacks

Fresh vegetables crudities display with an assortment of dips - \$2.95 per person
Potato chips - \$9.00 per bowl
Pretzels - \$9.00 per bowl
Popcorn - \$9.00 per bowl
Peanuts - \$12.00 per bowl
Nachos with salsa - \$3.25 per person
Tequila poppers (5 poppers per person) - \$5.95 per person
Buffalo style chicken wings - \$7.95 per dozen
Pizza (choice of pepperoni and cheese, deluxe or vegetarian) - \$12.95 per pizza (6 slice pizza)



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Coffee Breaks

(minimum 10 people)



The set-up for coffee breaks is based on the number of people attending and is priced per person. Please specify if you will require more than the amount normally provided.

<p>Take-a-Break</p> <p>Coffee/tea/herbal Juice 3.25</p>	<p>Classic Break</p> <p>Coffee/tea/herbal Juice Muffin and Danish assortment 4.95</p>	<p>Cappuccino & Biscotti</p> <p>Cappuccino and espresso Biscotti ***minimum 50 people 5.75</p>	
<p>"Notty" Break</p> <p>Coffee/tea/herbal Hot chocolate Brownie Chocolate chip cookies 5.95</p>	<p>Cool Down</p> <p>Soft drink Premium ice cream bar 5.95</p>	<p>Candy Break</p> <p>Jars of M&M's Jellybeans and Skittles Bottled water 5.95</p>	<p>Time-Out</p> <p>Soft drink Chips and pretzels Tortillas and salsa 6.50</p>
<p>"Inn" Shape**</p> <p>Coffee/tea/herbal Juice Fruit kabobs with an orange chocolate dip Yogurt and Nutrigrain bar 8.95</p>	<p>Baker's Mix</p> <p>Coffee/tea/herbal Juice Scone Banana bread and nut loaf Assorted jams 8.95</p>	<p>Executive Break</p> <p>Coffee/tea/herbal Domestic cheese and crackers Chocolate dipped strawberries Perrier or bottled water 12.95</p>	

**An invigorating fitness break with a certified instructor can be scheduled - ask for details

"Notty" Additions

(add to any coffee break served from 11:00 am onwards)

Add Bailey's - upgrade of \$4.50

Add one choice of beer or cooler per person - upgrade of \$5.50 each

Add one glass of champagne per person (Freixenet) - upgrade of \$5.00

Additional Suggestions / Add-On's (prices are per person)

*Items charged based on consumption

Hot apple cider - \$1.95	Energy Drink - \$2.50*	Gatorade - \$2.50*
Assorted canned juice - \$1.75*	Hot chocolate - \$1.95	Jug of juice (\$12.00 per jug)
Bottled water - \$2.25*	Assorted soft drinks - \$1.75*	Jug of milk (\$12.00 per jug)
Assorted gourmet cookies - \$1.50 (included peanut butter, chocolate chip, oatmeal raisin, white chocolate macadamia nut and oatmeal cranberry walnut)	Bottled Perrier - \$2.50*	Assorted bagels - \$2.25
Assorted muffins - \$1.75	Sliced fruit - \$2.95	Bagel with cream cheese - \$3.50
Assorted squares - \$1.50	Whole fruit - \$1.00	Assorted yogurt - \$2.00
	Fresh sliced fruit tray with	Premium ice cream bars - \$4.50
	Low fat honey yogurt - \$3.50	Assorted chocolate bars - \$1.50
	Croissant - \$2.25	Assorted donuts - \$1.25
	Assorted Danishes - \$1.50	
	Granola bars - \$1.50	
	Tortillas and salsa - \$3.25	

***Espresso / Cappuccino Machine

Espresso / Cappuccino - \$2.95 per person minimum 50 people
(under 50 people, service charge applies of \$175.00)

Prices are subject to applicable tax and 15% Gratuity.
Prices and specifications are subject to change at anytime without notice.

Sample Lunches

Sample Working Lunches

A private meal upgrade service charge is extra and priced accordingly for any meal service in a private function room. Please ask for details.

Buffet-Style Deli Luncheon

Tossed Seasonal Greens
with assorted home-made dressings
Creamy carrot coleslaw salad
Tri-color rotini salad with grilled vegetables
Relish and crudités tray
Assorted Scandinavian open-faced sandwiches on
French baguette:
Sliced Roast Beef
with horseradish mayonnaise
Black Forest Ham
with Gruyère cheese and cranberry relish
Breast of Turkey
with tomato and cucumber
Smoked Salmon
with cream cheese and capers
Montreal Smoked Meat
with Dijon mustard and Emmenthal cheese
Assorted brownies and squares
Coffee and tea
2 sandwiches per person – 10 person minimum

Assorted Sandwich Wraps

Market field greens with assorted home-made dressings
Creamy potato salad with gherkins
Lime and guacamole infused penne pasta salad with roasted corn, black beans and red peppers
Assorted sandwich wraps on soft flour tortillas with grilled chicken, seasoned beef and vegetarian options
Nachos and salsa
Assorted brownies and squares
Coffee and tea
1 wrap per person – 10 person minimum

Hot & Cold Lunch Buffet

Tossed field greens and market salad selections
Chef's choice of three hot entrées including:
Fresh pasta, seasonal country vegetable and potato or rice
Baked fresh rolls and creamery butter
Assorted dessert display
Coffee and tea
80 person minimum

Served Luncheon

Bakery fresh assorted rolls
Creamery butter
Coffee and tea
included with all lunches

Choice of Salad

Select market greens
with mandarin oranges and raspberry vinaigrette
Medley of field greens
with cherry tomatoes and carrot julienne and basil vinaigrette
Classic Caesar salad
with herbed croutons

Choice of Entrée

Grilled breast of chicken
with sautéed leeks, in a garlic cream sauce with roasted potatoes

Braised beef bourguignonne
with crispy bacon and onions on buttered egg noodles

Pan-seared haddock
with a cilantro and fire-roasted tomato ragout, on a bed of steamed rice

Tri-colour penne pasta
with a roasted red pepper cream sauce and jerk chicken

Cheese tortellini
with roasted peppers and onions in an artichoke cream sauce

Garlic shrimp and Linguini
with lemon, coriander and caper cream sauce

Choice of Dessert

Double chocolate eruption
Pecan pie
Tiramisu
Mango mousse cake
Swiss apple flan



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Classic Barbeques

Classic Buffet Barbeques

(60 person minimum)



*Served from the Patio BBQ (weather permitting)
and held in a private banquet room.*

Gourmet Lunch Barbeque

Fresh market greens
German-style cabbage salad with shredded carrots and black olives
Egg noodle salad with scallions and Thai sesame dressing
Gourmet hamburger or sausage
Assortment of delectable squares and brownies
14.95

Chicken & Ribs Barbeque

Medley of country greens
Greek-style pasta salad topped with feta cheese
Roasted potato salad with chipotle dressing
Roma tomato and artichoke salad with sweet peppers
Chicken & Ribs (1 quarter chicken and 2 barbequed ribs)
34.95

Salmon Barbeque

Market picked field greens
Tomato and mushroom salad with grilled zucchini in a basil vinaigrette
Fresh fennel and bell pepper salad with dill-mustard vinaigrette
Bulgar wheat salad with fresh parsley, peas and shrimp in a mint vinaigrette
Grilled Atlantic salmon (one 7oz. portion)
34.95

Steak Barbeque

Traditional Caesar salad
Mini red potato salad with spring onions and garlic-mustard dressing
Creamy broccoli and cheddar salad with crispy bacon
Mediterranean pasta salad with oregano vinaigrette
New York sirloin steak (one 8oz. portion)
34.95

Optional skewer of beef, chicken or shrimp added to any BBQ dinner
(one choice only per group, one skewer per person)
4.25

Barbeques Include

Seasonal country vegetable*
Choice of oven roast potato, vegetable rice pilaf or baked potato*
Bakery fresh assorted rolls and creamery butter*
Select dessert assortment*
Coffee and tea
(*not included with gourmet hamburger barbeque)

*Custom menus are available upon request. Banquet room rental and
barbeque service charge are extra and priced accordingly.*



Prices are subject to applicable tax and 15% Gratuity.
Prices and specifications are subject to change at anytime without notice.

Function Rooms



ROOM	SIZE	SQ FT	CEILING	CLASS-ROOM	U-SHAPE	THEATRE	BOARD-ROOM	BANQUET	PRICE
Fiesta Room (1,2 & 3)	45x80	3600	8'9"	144	--	275	--	200	\$525*
Section 1 or 3	38x20	760	8'9"	30	36	80	32	50	150
Section 2	45x40	1800	8'9"	78	52	160	40	100	225
4, 5, 6	41x30	1230	7'9"-8'10"	52	36	80	36	60	200
7, 8, 9	24x18	432	7'11"-9'1"	18	20	30	20	24	150
10	40x44	1760	9'8"	76	48	150	36	100	250
10A	30x53	1590	8'10"-10'11"	60	33	100	52	80	250
10B	30x19	570	8'6"	--	--	--	18	--	250
11	38x32	1216	8'4"	40	44	80	32	60	200
Crystal Ballroom (12 & 14)	76x74	5624	10'3"-15'1"	244	--	600	--	400	1500*
Section 12 or 14	76x37	2812	10'3"-15'1"	122	80	300	68	200	600*
Champagne Ballroom (15)	60x50	3000	10'-14'10"	130	64	300	52	225	750*
Bordeaux Ballroom (16)	60x50	3000	10'-14'10"	130	64	300	52	225	750*
18, 19	40x24	960	11'3"	40	48	80	36	60	200
20	26x16	416	11'10"	12	20	20	20	--	150
21, 22, 23	25x24	600	11'10"	24	28	60	20	40	175
Bellmont Room (40)	48x37	1776	11'3"	76	52	160	44	120	600
Belvista Room (41)	48x37	1776	24'	76	52	160	44	120	600
42	30x23	690	11'3"	30	24	36	22	50	200
43	29x15	435	11'3"	--	--	--	14	--	250
309, 409	34x17	578	7'10"-9'	--	--	--	28	--	175
353	40x31	1240	8'-9'1"	52	48	--	36	--	275
355	27x18	486	7'8"-8'7"	20	18	--	24	--	175
Trade Centre	120x180	21600	36'	--	--	1000	--	1000	Call
Amphitheatre 1 & 2	40x20	800	15'7"	56	--	56	--	--	250

Initial set-up is included in the above price. Extra charges are applicable for each additional set-up.
The hotel reserves the right to charge a service charge for special set-ups of function rooms and for on-site changes.

*A price increase will apply for tradeshow set-ups

Audio Visual Equipment

Included in Room Rental

Projection Screen

One Flip Chart

P/A Sound System (in select rooms)

Equipment for Rent: Cost based on per item, per day

VHS-VCR player - \$45.

DVD player - \$45.

26" Television monitor - \$50.

53" Television - \$125.

High-speed internet access:

call for pricing

Additional projection screen - \$95.

Overhead projector - \$40.

Wireless lapel microphone - \$85.

Flip chart - \$20.

Laser pointer - \$25.

Polycom speaker phone - \$125.

Cassette/CD player - \$20.

Whiteboard (36" X 48") - \$30.

Extension cord - \$15.

All equipment must be booked in advance to ensure availability (limited quantities available).

If you require any additional Audio Visual equipment,
we will be happy to recommend a preferred rental supplier.



Prices are subject to applicable tax and 15% Gratuity.

Prices and specifications are subject to change at anytime without notice.

Referrals

Conference Referrals

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Audio / Visual

Metrocom 705-739-2227 905-660-1777

Decorating Services

EventDecorator.com 705-835-5535 800-450-4789 www.eventdecorator.com
Encore Events.ca Joy Moyles 416-410-1151 www.encoreevents.ca

DJ Services

Bob Hawkins Professional DJ Services (800) 361-2855 www.bobhawkins.com
DJU Entertainment (877) 747-6411 or (705) 725-9074
Elliot Kravetz (416) 677-8629 or (905) 731-5675

Entertainers

Elephant Entertainment 416-410-0294 www.elephantentertainment.com
Showtime Promotions 519-835-1472 www.creativeentertainment.ca
Mark Crocker – Vocal Illusionist 705-342-7582 www.markcrocker.ca
Rainbow Creative 905-727-8605 416-385-3978
Hart Entertainment David Hart 416-762-2200 www.hartentertainment.com
The Event Professional Rob Gray 416-787-3599 800-443-4094
www.eventprofessional.ca
Anthony Lindan Corporate Entertainer, Magician & Presenter 416-606-3151
www.anthonylindan.com

Florists

McLachlan Floral Design (705) 458-8842 - www.mclachlanfloraldesign.ca
Lady Di Flowers (705) 435-4535
Bern's Flowers (705) 435-5519 or (800) 570-5519 - www.bernsflowers.com
Seasons Floral Studio (905) 936-3337

Music

Wellington String Quartet (416) 410-5365
Montage Music - Quartet (416) 924-8180
Norman Liota (519) 836-0591 or www.normanliota.com
Amity Trio (705) 432-8670 or www.takenotepromotion.com

Photographer

Steingard Studios (705) 435-4014 - www.steingardstudios.com
Jennifer Klementti Photography (705) 719-9769 - www.jenniferklementti.com

Tradeshow Rental/Equipment

Stronco Group 416-255-5511 800-665-2621 www.stronco.com

Transportation Services

Simcoe County Airport Shuttle 705-728-1148
Barrie Executive Limousine (705) 722-5466 or www.barrieexclimo.com

Hotel Policies



Confirmation

Upon booking, we require one copy of the signed letter of agreement, along with the deposit requested and credit application by the requested date, to confirm arrangements. Tentative bookings cannot be guaranteed. If another organization is prepared to make a definite commitment any time during your tentative booking, we reserve the right to contact you and require the signed letter of agreement received within 24 hours.

American Plan

The Group Co-ordinator is responsible for informing all delegates of the following arrangements: The American Plan is an accommodation and meal package with all group meals served in the Riverview Room. Nottawasaga Inn reserves the right to provide a pre-selected served private banquet for larger groups. Whether you have booked on a Master Bill or on an Individual payment basis, these rooms and meals are guaranteed by your company, whether they are used or not. You will be charged the full American Plan amount for any "no-shows". Any discrepancies in this respect, between Nottawasaga Inn and the individual(s), will be charged to the Master Bill.

Guest Rooms

The Group Co-ordinator is responsible for informing all guests of the following arrangements. All reservations must be made with the Group Reservations Department. The Group Reservation Department is open Monday to Friday from 8:00 am - 5:00 pm and Saturday from 9:00 am - 5:00 pm. Additionally:

- Keep guest room doors closed at all times to avoid noise disturbances.
- Room types and locations are by request only and not guaranteed. In every case, we try and do our best to keep wedding guests together but, unfortunately, certain circumstances may arise that may make this impossible. Guests are not guaranteed to be on the same floor or in the same wing.
- The entire hotel is non-smoking. You may smoke on your balcony, but please keep the balcony door closed to prevent smoke from entering the room. Bedrooms that have been smoked in will be assessed and charged a minimum cleaning fee of \$75.
- Preparation of food in guest rooms by any type of cooking appliances or burners is strictly prohibited.
- Guests are responsible for any pay movies or music charges. We do not give refunds on these services.
- Only registered hotel guests may access the Sports & LeisureDome amenities. A guest fee will apply for non-registered guests.
- Should housekeeping find any rooms damaged, in any way, the hotel will charge the individual credit card responsible for the room for all damages and/or cleanup fees or the group master account.
- All early departures will be charged the full room rate for all nights reserved.

Check-in

Check-in is anytime after 4:00 pm. Each delegate must check-in at the Front Desk, provide a credit card imprint for incidental charges, and complete the required registration form.

Check-out

Check-out time is 12:00 pm. We require each delegate to check-out individually at the Front Desk. An express check-out feature is available, see instructions in guest room for more details. If you wish, the accounting department will assist in reviewing your Master Account; Monday to Friday during business hours.

Payment Procedures

Payment is due upon check-out unless other arrangements have been made. Any billing not paid, within 30 days of the expiration of each confirmed reservation, will be charged interest at the rate of 1½% per month or 18% per annum.

Individual Invitee Accounts

An account will be set up for each invitee on a confirmed reservation and will record all personal expenses incurred by such invitee during such stay at the Nottawasaga Inn, including without limitation, telephone calls and additional services. In the event that such accounts are not settled upon check-out for whatever reason, such amounts shall be added to the Master Account.

Conduct of Invitees

Nottawasaga Inn reserves the right to inspect and control all private functions. Invitees are required to comply with all hotel rules and regulations. Your company is responsible for all acts of damage caused by your invitees and the group convenor(s) are accountable for all members of your group. The hotel cannot assume responsibility for personal property and equipment brought onto the premises.

Group Baggage Handling

All luggage handled by the hotel for your group arrival and/or departure must be pre-arranged and will be charged to the Master Account.

Attendance Guarantee

A guaranteed number of guests attending your event is required 14 working days prior to the date of the function. If the hotel does not receive this guaranteed number, the food, beverages and staffing will be based on the latest expected attendance the hotel has on file. Within 48 hours of the function, billing will be based on guaranteed numbers or attendance, whichever is greater and scheduled food and beverage may not be changed or cancelled.

Food, Beverage and Entertainment

Any food and beverage consumed within the Nottawasaga Inn, outside of the bedroom allocated to the invitee, must be purchased from the Nottawasaga Inn. No alcohol may be consumed in hotel lobbies and public areas not licensed for alcohol consumption. A minimum service charge may be applicable to all Host or Cash bar functions.

Applicable license fees are paid to the Society of Composers, Authors and Music Publishers of Canada (SOCAN) with respect to any live entertainment or disc jockey retained for your event. Current rates are (events with a dance): \$41.13 (1-100pp), \$59.17 (101-300pp), \$123.38 (301-500pp), \$174.79 (over 500pp) plus taxes.

Hospitality Suites must be vacated no later than 2:00 am. Proof of a Special Occasion Permit and signed Rental Agreement for Hospitality Suites are required.

Wines

Your selection should be made one month prior to the event to establish availability. Wines that are not on our list may be purchased for you on a guaranteed consumption basis whereby any unopened wine remaining at the end of the function is considered to be purchased by the host.

The hotel permits the service of alcoholic beverages from 11:00 am to 1:00 am daily. All entertainment must finish by 1:00 am in order for the function room to be vacant by 1:30 am.

Linen, Decor and Entertainment

We would be happy to provide assistance and recommendations in arranging specialty linen, decorations, flowers or entertainment. Confetti and similar items are not permitted on the premises. If any damage or unnecessary cleanup is required, we reserve the right to apply a compensating fee to your bill.

Signage

All signage displayed in public areas of the hotel must be of a professional and tasteful nature. It is the host's responsibility to provide any additional signage throughout the hotel other than the lobby postings. Nothing is to be attached, in any manner, to the walls of the meeting rooms or in the hallways.

Receiving Meeting Materials

The Nottawasaga Inn does not maintain storage space. Storage of goods shipped prior to the event are subject to prior arrangements and space availability. The Nottawasaga Inn does not accept liability for any loss or damage to goods stored before, during or after the conference. Please discuss your needs with your catering and conventions co-ordinator. Delivery of materials will only be accepted 24 hours prior to the function (storage space dependent on availability). All deliveries must be clearly labelled. On the outside of each box, the group/company name, meeting date, meeting room number (if available), group contact's name who is to receive the item(s) and Nottawasaga Inn - Shipping and Receiving Department must be clearly labelled. For information or regulations governing shipments into Canada, please contact Canada Customs and then make all the necessary arrangements with your customs broker.

Loading and Unloading of Equipment

Any loading or unloading of equipment for banquet rooms taking place at the rear of the hotel is permitted 15 minutes in this area as this is a fire route. After this time, vehicles will be removed at the owner's expense.

Security

Special security arrangements are available upon request at an additional cost dependent upon your requirements.

Electrical Power

Additional power requirements, beyond normal use, can be supplied at an established cost and the hotel must be consulted prior to the hook-up of any electrical equipment to ensure the availability of correct voltage and amperage.

Taxes and Gratuities

Food and Beverage: 8% Provincial Sales Tax, 15% gratuity, 5% Goods and Services Tax

Alcoholic Beverages: 10% Provincial Sales Tax, 15% gratuity, 5% Goods and Services Tax

Banquet Rooms: 5% Goods and Services Tax

Please note: As of July 1, 2010, the Ontario Government will be combining the Provincial Sales Tax (PST) and the Goods and Services Tax (GST). The actual rate for this Harmonized Sales Tax (HST) has not currently been finalized but is projected to be around 13%.

Non-Smoking

All public areas of the hotel, including all guestrooms, meeting/banquet rooms, restaurants and lounge, are non-smoking.

The hotel reserves the right to re-allocate alternative function space based on final guarantee of attendance and business levels. A service charge may be applicable for the set-up of function rooms with extraordinary requirements. All policies, outlined above, act in conjunction with the "Letter of Agreement".

