

SALA SAN MARCO BANQUET & CONFERENCE CENTRE WAS OPENED IN 1987 BY JOE AND GINA ZACCONI AND HAS SINCE BECOME OTTAWA'S PREMIER BANQUET FACILITY, LOCATED IN THE HEART OF LITTLE ITALY. THE TORCH HAS NOW BEEN PASSED TO THE SECOND GENERATION OF ZACCONI, TONY AND MARIA, WHO IN 2009 BECAME THE NEW PROPRIETORS.

SINCE TAKING OVER AT THE HELM, TONY AND MARIA HAVE BROUGHT THE ALREADY EXCELLENT FOOD TO THE NEXT LEVEL BY OFFERING A NEW MENU INCLUDING MORE SEASONAL, LOCALLY GROWN AND ORGANIC ITEMS. THEY HAVE UPDATED THE CORPORATE BRAND CREATING NEW A LOGO AND MARKETING MATERIALS. THE BATHROOMS AS WELL AS THE DA VINCI ROOM ON THE LOWER LEVEL HAVE BEEN COMPLETELY UPDATED INCLUDING A COZY FIREPLACE. SALA SAN MARCO IS ALSO MORE CORPORATE FRIENDLY NOW OFFERING ON-SITE SCREEN AND PROJECTOR, FLIP CHARTS, AND SECURE WIRELESS INTERNET ACCESS.

THE MAIN BALLROOM IS OVER 8,000 SQUARE FEET AND CAN BE BROKEN DOWN INTO THREE SEPARATE ROOMS, HEREBY ANSWERING THE NEEDS OF SMALLER GROUPS. THE MAIN HALL, WITH ITS 22, HIGH CEILINGS, SPECTACULAR CHANDELIERS, RICH DÉCOR AND PROFESSIONAL SERVICE PROVIDES A PLEASING ENVIRONMENT FOR YOUR FUNCTION.

SALA SAN MARCO RESPECTS THE TRADITIONAL WAYS OF CREATING A UNIQUE CULINARY EXPERIENCE: FOOD IS PREPARED ENTIRELY ON SITE, MEAT, FISH AND PRODUCE PURVEYORS ARE SOURCED LOCALLY AND IN SEASON. UNLIKE ANY OTHER CORPORATE BANQUET FACILITY IN THE CITY, OUR NUMBER ONE PRIORITY IS NOT OUR FOOD COST, BUT THE QUALITY OF THE PRODUCT SERVED TO OUR CLIENTS. FURTHERMORE, WE CAN ADAPT TO ANY CLIENT REQUESTS, FROM ETHNIC SPECIALTY DEMANDS TO SPECIALIZED PRODUCTS SUCH AS ORGANICALLY GROWN ITEMS.

TO SERVICE YOU BETTER, SALA SAN MARCO HAS ITS OWN FREE AND ON-SITE PARKING, SECURE WIRELESS INTERNET ACCESS, ON-SITE PROJECTOR AND SCREEN, P.A. SYSTEM AND IS WITHIN SHORT A DISTANCE OF THE 417 AND MAJOR BUS ROUTES.

Breakfast Menus

- Minimum 25 persons on all breakfasts
- Room rental rates apply to breakfast menus dependant upon volume

Continental breakfast – \$10 per person

- Assorted Fruit Juices
- Freshly Baked Croissants, Muffins, and Danish served with Butter and Preserves
- An assortment of Low-fat yogurts
- Fresh seasonal sliced fruit
- Coffee, Tea and Decaf

Morning Bagel Breakfast - \$13 per person

- Assorted Fruit Juices
- Freshly baked variety of bagels and breakfast breads served with Smoked Salmon, butter, cream cheese and Preserves
- An assortment of Low-fat yogurts
- Fresh seasonal sliced fruit
- Coffee, Tea and Decaf

Great Canadian Breakfast - \$17 per person buffet style, add \$2.50 pp if plated

- Assorted Fruit Juices
- White and whole wheat toast
- Scrambled eggs
- Crisp Canadian bacon
- Breakfast sausage
- Tasty home fries
- Fresh seasonal sliced fruit
- Coffee, Tea and Decaf

San Marco Breakfast Buffet - \$22 per person

- Assorted Fruit Juices
- White and whole wheat toast
- Scrambled eggs
- Crisp Canadian bacon
- Breakfast sausage
- Tasty home fries
- Freshly Baked Croissants, Muffins, Danish and assorted breakfast breads served with Butter and Preserves
- An assortment of Low-fat yogurts
- Morning cheese platter containing a variety of savoury cheeses
- Fresh seasonal sliced fruit
- Coffee, Tea and Decaf

Breakfast Add-ons – Prices are per person

Smoked Salmon	\$4
Low Fat Yogurts	\$2
Fresh Seasonal Fruit	\$4.50
Bagels & Cream Cheese	\$4
Cheese Platter	\$5
Assorted Deli Meats	\$6
Pastries & Squares	\$6

Coffee Breaks

Coffee Break - \$2

- Coffee, Tea and Decaf

Quick Break - \$4

- Assorted Fruit Juices
- A mix of traditional biscotti & gourmet cookies
- Coffee, Tea and Decaf

Fresh Break - \$5

- Assorted Fruit Juices
- Fresh seasonal sliced fruit
- Coffee, Tea and Decaf

Nourishing Break - \$7

- Assorted Fruit Juices
- Varied Granola bars
- A mix of traditional biscotti & gourmet cookies
- Coffee, Tea and Decaf

Hearty Break - \$10

- Assorted Fruit Juices
- Freshly baked gourmet pastries
- An assortment of Low-fat yogurts
- Fresh seasonal fruit
- Coffee, Tea and Decaf

Corporate Packages

Your corporate package includes one of the following menus, together with a screen, projector and in-house audio-system. Room rental costs vary according to size of party, please inquire for details.

Cold Working Luncheon - \$36

Continental Breakfast: Assortment of juices, breakfast pastries, fresh fruit tray, coffee, tea, decaf.

Mid morning break: Variety of muffins, coffee, tea, and decaf.

Luncheon: Assortment of salads (tossed salad, pasta salad and bean salad)
Choice of one of the following soups: minestrone, cream of broccoli or carrot & ginger soup
Assorted cold cut meats served with a variety of artisan breads and buns
Relish tray
Crudités
Assorted pastries and squares
Soft drinks, coffee, tea, decaf

Mid afternoon break: Variety of cookies, soft-drinks, coffee, tea, and decaf.

Hot Working Luncheon - \$45

Continental Breakfast: Assortment of juices, breakfast pastries, fresh fruit tray, coffee, tea, decaf.

Mid morning break: Variety of muffins, coffee, tea, and decaf.

Luncheon: Assortment of salads (tossed salad, pasta salad and bean salad)
Chicken Cacciatore or Roast Chicken
Penne Pasta served in a tomato & basil sauce
Roasted potatoes
Seasonal vegetables
Assorted pastries and squares
Rolls and butte
Soft Drinks, Coffee, Tea, Decaf

Mid afternoon break: Variety of cookies, soft-drinks, coffee, tea, and decaf

Working Lunches Buffets

Lunch #1 - \$18 per person

- Choice of one of the following soups: minestrone, cream of broccoli or carrot & ginger soup
- Assorted cold cut meats served with a variety of artisan breads and Panini
- An elegant array of cocktail sandwiches including egg salad, tuna salad, chicken salad
- Chef Salad comprised of spring mix, iceberg, romaine lettuces, carrots, tomato, red onion and cucumber. Served with both Italian Vinaigrette and Creamy Garlic dressings made in house
- Assorted pastries and squares
- Soft drinks, coffee, tea, decaf

Lunch #2 - \$21 per person

- Assortment of salads (chef salad, pasta salad and bean salad)
- Choice of one of the following soups: minestrone, cream of broccoli or carrot & ginger soup
- Bruschetta
- Assorted cold cut meats served with a variety of artisan breads and Panini to create your own gourmet sandwiches
- Crudités & Relish tray served with our creamy garlic dip.
- Fresh seasonal fruit
- Assorted gourmet pastries and squares
- Soft drinks, coffee, tea, decaf

Lunch #3 - \$23 per person

- Choice of one of the following soups: minestrone, cream of broccoli or carrot & ginger soup
- Chef Salad comprised of spring mix, iceberg, romaine lettuces, carrots, tomato, and cucumber. Served with both Italian Vinaigrette and Creamy Garlic dressings made in house
- Sun-dried tomato and almond crusted chicken breast with a Chardonnay sage sauce, served with choice of potatoes and mixed vegetables or penne pasta.
- Fresh seasonal fruit
- Assorted gourmet pastries and squares
- Soft drinks, coffee, tea, decaf

Lunch #4 - \$25 per person

- Chef Salad comprised of spring mix, iceberg, romaine lettuces, carrots, tomato, red onion and cucumber. Served with both Italian Vinaigrette and Creamy Garlic dressings made in house
- Five bean Salad
- Potato Salad
- Chicken Parmigiana - Mozzarella and Parmesan cheese melted over breaded chicken breast and fresh tomato sauce.
- Roasted Yukon Gold potatoes
- Medley of mixed seasonal vegetables, sautéed and seasoned to perfection
- Assorted cake squares
- Soft drinks, coffee, tea, decaf

Lunch #5 - \$25 per person

- Chef Salad comprised of spring mix, iceberg, romaine lettuces, carrots, tomato, red onion and cucumber. Served with both Italian Vinaigrette and Creamy Garlic dressings made in house
- Fresh organic tomato and bocconcini salad
- Gourmet sweet potato fries
- Medley of mixed seasonal vegetables, sautéed and seasoned to perfection
- Hand-cut Montreal Style Smoked meat station served with sauerkraut, Dijon mustard, Swiss cheese, Deli style pickles, traditional Rye bread and pumpernickel rolls.
- Assorted pastries and squares
- Soft drinks, coffee, tea, decaf

Lunch #6 - \$30 per person

- Chef Salad comprised of spring mix, iceberg, romaine lettuces, carrots, tomato, red onion and cucumber. Served with both Italian Vinaigrette and Creamy Garlic dressings made in house
- Fresh organic tomato and bocconcini salad
- Macaroni Salad

- Assorted cold cut meats served with a variety of artisan breads and Panini to create your own gourmet sandwiches
- Crudités & Relish tray served with our creamy garlic dip.
- Roast Beef (Prime Alberta AAA beef)
- Roasted Yukon Gold potatoes
- Medley of mixed seasonal vegetables, sautéed and seasoned to perfection
- Fresh seasonal fruit
- Tiramisu or assorted pastries and squares
- Soft drinks, coffee, tea, decaf

** Add Roasted herb-brushed chicken - \$4.50 per person

Plated Lunches

Plated Lunch #1 - \$22 per person

- Choice of soup or Chef salad
- Lasagna made in-house by our own chefs using fresh pasta
- Assorted cake squares
- Soft drinks, coffee, tea, decaf

Plated Lunch #2 – \$26 per person

- Choice of soup or Chef salad
- Free range chicken scaloppini in a white wine mushroom sauce served with choice of Penne pasta or roasted potatoes and fresh vegetables
- Strawberry shortcake or assorted pastries and squares
- Soft drinks, coffee, tea, decaf

Plated Lunch #3 – \$29 per person

- Choice of soup or Chef salad
- Milk-fed Veal Parmigiana served with choice of Penne pasta or roasted potatoes and fresh vegetables, (also made with free-range chicken breast if preferred)
- Strawberry shortcake or assorted pastries and squares
- Soft drinks, coffee, tea, decaf

Plated Lunch #4 - \$28 per person

- Choice of soup or Chef salad
- Grilled herb brushed Atlantic salmon with a fresh lemon dill sauce served with choice of Penne pasta or roasted potatoes and fresh vegetables
- Strawberry shortcake or assorted pastries and squares
- Soft drinks, coffee, tea, decaf

Plated Lunch #5 - \$29 per person

- Choice of soup or Chef salad
- Top Sirloin au jus served with choice of Penne pasta or roasted potatoes and fresh vegetables
- Strawberry shortcake or assorted pastries and squares
- Soft drinks, coffee, tea, decaf

Plated Lunch #6 – \$31 per person

- Fresh Bocconcini & Tomato salad
- Veal Fiorentina: prosciutto, mozzarella cheese and spinach with a white wine demi-glaze served with choice of Penne pasta or roasted potatoes and fresh vegetables
- Tiramisu
- Soft drinks, coffee, tea, decaf

Plated Lunch #7 – \$32 per person

- Cesar Salad
- Sun-dried tomato and almond crusted chicken breast with a Chardonnay sage sauce
- Strawberry Sortcake
- Soft drinks, coffee, tea, decaf

Antipasto

Bruschetta: \$2.00	Tomato, garlic, olive oil and herbs on toasted crostini
Crostini al Salmone: \$2.50	Smoked salmon, red onion and capers on garlic crostini
Italian Antipasto: \$11.50	Prosciutto, melon, salami, capicollo, marinated eggplant, mushroom and olives slice of tomato and bocconcini
Jumbo Shrimp Cocktail: \$14.00	Five (5) jumbo black tiger shrimp and seafood cocktail sauce
Amuse Bouche: \$12.50	Selection of assorted pâté, tapenade and roasted red pepper spread served with olives, goat cheese and assorted artisan breads.
Seafood Antipasto: \$15.00	Assorted sushi, seafood salad and a crostini al Salmone
California Crab Cakes: \$15.00	Two large crab cakes made by our renowned chefs atop a cilantro and avocado emulsion topped with fresh mango salsa
Tuscan tastes: \$16.00	Sundried tomato & Olive tapenade, buffalo mozzarella, imported and local cheeses, artisan cured meats and assorted breads.
Caprese Salad: \$12.00	Buffalo mozzarella, fresh organic tomatoes, basil and our in house Italian Vinaigrette.
Deluxe Antipasto Buffet \$33.00	Multiple stations serving a selection of cold and hot foods (<i>A minimum of 120 people is required</i>)

Station 1:

Freshly shucked oysters with specialty sauce served on top of clam shell ice carving
Whole pacific poached salmon hand carved
Assorted Sushi & California rolls

Station 2:

Jumbo shrimp sautéed with white wine, garlic butter and lemon juice prepared in the dining room by one of our renowned sous chefs

Station 3:

Assorted deli-meats (Capicollo, Salami, Prosciutto, Genoa Salami and other fine European deli-meats)
Grilled marinated vegetables (eggplant, zucchini and roasted bell-peppers)
Italian olives, pickled vegetables, and marinated artichokes
Tomato slices with bocconcini cheese seasoned with olive oil and basil

Station 4:

Assorted cheeses served in a Parmigiano wheel (Cotroneese, Provolone, Fontina and a variety of local and imported cheeses)

Station 5:

Cold marinated cocktail shrimps served on ice carving.
Platters of seafood salad, crab legs, smoked salmon served with endives, capers and onions

Station 6:

Bruschetta, zucchini, smelts, calamari, stuffed mushroom caps, mussels in a tomato and red wine sauce, small rice balls, potato croquettes, hot hors d'oeuvres

Soups

Tortellini in Brodo:	Cheese stuffed tortellini in a fresh Italian Brodo \$5.00
Stracciatella:	Fresh Italian Brodo with egg drop, parsley and parmigiano cheese \$5.00
Minestrone:	Hardy fresh country vegetable soup \$5.00
Lentil and Potato	\$5.00
Leek and Potato	\$5.00
Lobster Bisque:	Traditional East Coast bisque \$7.00
Cream of Broccoli	\$6.00
Carrot and Ginger Soup	\$5.50
Cream of Butternut Squash soup	\$6.00
Cream of wild mushroom soup	\$6.00

Pasta

Home made in-house Pasta:

Penne	\$15.00
Tortellini	\$17.00
Fettuccine	\$18.00
Linguini	\$18.00
Ravioli	\$18.00
Agnolotti	\$18.00
Manicotti	\$19.00
Cannelloni	\$19.00
Lasagna	\$19.00
Fazzoletti	\$20.00

Served with your choice of Sauce:

Tomato & Basil	All our tomatoes top quality San Marzano, authentic imported from Italy
Bolognese (meat sauce)	A mix of fresh mirpoix, veal and beef in our Tomato & Basil sauce. Add \$1.00
Alfredo	White wine, real cream and authentic Parmigiano Reggiano cheese. Add \$2.00
Rosé	Our Tomato & Basil sauce with the added richness of real cream. Add \$1.00
Seafood	Our Tomato & Basil sauce with a generous amount of fresh shrimp, scallops, crab and clams. Add \$6.00

** The stuffed pasta can be filled with veal and fine herbs, cheese, spinach, wild mushrooms, etc. Call to discuss options.

Salads

Garden salad:	Spring mix, iceberg, romaine lettuces, carrots, tomato and cucumber. Served with both Italian Vinaigrette and Creamy Garlic dressings made in house. \$6.00
San Marco Salad:	Spring mix, iceberg, romaine and Radicchio lettuces topped with carrots, tomato, cucumber, endives and olives. Served with both Italian Vinaigrette and Creamy Garlic dressings made in house. \$7.00
Caesar Salad:	Romaine lettuce served with San Marco Croutons, Parmigiano Reggiano cheese and pancetta bacon mixed in our rich and creamy Caesar dressing. \$8.00
Mediterranean Salad:	Feta, olives, tomato, scallions, red & green bell peppers, cucumber and fresh basil served with our house vinaigrette. \$8.00
Spinach Salad:	Baby spinach, mandarin slices, roasted almonds and red onions with a Honey-Dijon dressing. \$7.00
Rolled Salad:	Mixed greens rolled with English cucumber, grape tomatoes, julienne carrots and red onions. \$7.00
Fennel Salad:	Fennel, hearts of palm, beets, cilantro with balsamic dressing (seasonal). \$9.00
Caprese Salad:	Buffalo mozzarella, fresh organic tomatoes, basil and our in house Italian Vinaigrette. \$12.00

Main Course

All of our entrees are served with roasted Yukon potatoes and a medley of fresh seasonal vegetables.

Beef & Red Meats

All our beef selections are Grade AAA Alberta Beef.

Roast Beef	\$20
Prime Rib	\$25
Sirloin Steak	\$27
Rib Steak	\$28
Filet mignon	\$34

Roast Ontario Loin (Rack) of Lamb served with your choice of Grainy Mustard Sauce or Black Current Demi-glaze. \$35

Served with your choice of sauce:

- Mushroom sauce
- Au Jus reduction
- Peppercorn sauce
- Butter foie gras sauce, add \$4.00
- Gorgonzola sauce, add \$2.00

Veal

All our veal is sourced fresh locally and always from milk fed calves

12 oz Veal Chop	\$37
Veal Scaloppini	\$27
Veal Parmigianna	\$28
Involtini di Vitello:	Milk-fed veal rolled and stuffed with Fontina and mozzarella cheese, spinach, prosciutto and red wine sauce. \$31
Veal Fiorentina:	Prosciutto, mozzarella cheese and spinach \$31, add two shrimps for \$4

Served with your choice of sauce:

- White wine & mushroom sauce
- Marsala & mushroom sauce
- Picatta sauce
- Gorgonzola sauce, add \$2.00

Pork

12oz Pork Chop topped with an apple cider demi-glaze. \$23

Stuffed pork Loin: Tenderized Pork loin rolled and stuffed with rappini and Gorgonzola cheese topped with a white wine demi-glaze. \$26

Chicken and Poultry

Chicken Scaloppini topped with your choice of White wine & mushroom sauce or Marsala & mushroom sauce or Picatta sauce. \$24
Gorgonzola sauce, add \$2.00

Chicken Parmigiana \$26

Chicken Bocconcini: Fresh Chicken Scaloppini breaded, rolled and stuffed with Ricotta, Mozzarella and Parma Prosciutto topped with White wine & mushroom sauce. \$30
Gorgonzola sauce, add \$2.00

Chicken Supreme: Breast of Chicken herbed and marinated in its own skin, served with a red bell pepper cream sauce \$28

Sun-dried tomato and almond crusted chicken breast with a Chardonnay sage sauce. \$29

Maple seared Canadian duck breast with a cherry glaze and orange reduction \$34

Organic herb brushed Cornish game hen with a lemon oregano jus. \$35

Half-chicken (grain fed, free range) served with a BBQ sauce. \$26

Turkey medallions served in a creamy summer savory sauce \$32

Chicken al Gino: free-range chicken breast bread, rolled and stuffed with strawberry, mint and Parmigiano cheese topped with a Montreal style cream sauce. \$30

Fish and Seafood

Surf & Turf: Nova Scotia Lobster tail and AAA Alberta Filet Mignon \$48
Seafood Platter: Fried smelts, calamari, & shrimp served on a bed of rice pilaf, plus a bowl of mussels marinara \$13
Grilled herb brushed Atlantic salmon with a fresh Pinot Grigio lemon dill sauce \$26
Pan seared Jumbo tiger shrimp with roasted garlic, lemon and Ruffino vintage olive oil \$33
Steamed Whole Atlantic Lobster served with lemon and clarified butter. Market Price
Herb crusted Halibut with a Pinot Grigio lemon sauce \$33

Side Dishes per person

Herb Roasted Potatoes
Parisienne Potatoes
Roasted fingerling potatoes (seasonal), add \$2.00
Sweet Potato (mashed, fried or roasted), add \$1.00
Medley of mixed seasonal vegetables
Roasted root vegetables
Honey garlic baby carrots
Asparagus spears wrapped with leek, add \$1.00
Asparagus spears wrapped with prosciutto, add \$2.00
Rice Pilaf
Grilled fennel with genuine Parmigiano Reggiano cheese, add \$1.00
Steamed Baby Bok Choi, add \$1.00
Rapini sautéed with garlic, add \$1.00

Specialty Food Stations

Minimum 75 people

Beef Carving Station \$16

Roasted triple AAA beef carved by Chef and served on dollar rolls or artisan bread, accompanied by specialty mustards and horseradishes.

Sautéed Shrimp station \$18

Jumbo shrimp sautéed with your choice of a Shrimp au Grecque, Italian or Spicy Thai

Pasta Station \$13

Your choice of the following pasta: Penne, Fusili, or other and your choice of the following sauces: Primavera, Tomato & Basil, Cream sauce.

Lamb station \$18

Marinated leg of lamb seared, roasted and carved at station, served with mint sauce

Midnight Buffet Options

Chocolate Fondue Fountain: \$6.50	A rich dark chocolate fondue fountain accompanied by a wide variety of tropical and seasonal fruit for dipping.
Vegetable and Relish trays: \$3.50	olives, marinated eggplant, mushrooms, fresh carrot sticks, celery, cucumber, etc, served with our in house creamy garlic dip.
Salumi Platters: \$6.00	Trays of assorted fine European cold cuts serve with dinner rolls.
Cheese Platters: \$5.00	Assorted fine domestic and European cheeses served with rolls and crackers.
Porchetta: \$650	Whole suckling pig stuffed with ground seasoned pork the slow roasted in the oven for 8hrs. An Italian favourite!

Desserts

Baked Alaska	\$5.00	Tartufo	\$5.50
Tiramisu	\$5.50	Assorted Sorbets	\$5.00
Assorted Gelati	\$5.00	Assorted Pastries	\$5.50
Crepes	\$6.50	Cheesecake	\$7.00

Our in house pastry chefs can create a multitude of specialty desserts for your corporate or gala event. Ask your sales associate for details.

Dinner Buffets

Dinner Buffet #1 - \$33 per person

Hot Items

- Roast Chicken, herbed and marinated in its own skin *or* Chicken Cacciatore
- Rice Pilaf *or* Penne in a fresh Tomato basil sauce
- Roasted Yukon Gold potatoes
- Medley of mixed seasonal vegetables, sautéed and seasoned to perfection

Cold Items

- Garden Salad
- Cole Slaw
- Bean Salad
- Crudités & Relish tray served with our creamy garlic dip
- Rolls and Butter

Dessert

- Choice of Pastries *or* Cake
- Coffee, tea, decaf

Dinner Buffet #2 - \$35 per person

Hot Items

- Alberta AAA Roast hip of Beef au Jus, hand carved on site
- Rice Pilaf *or* Penne in a fresh Tomato basil sauce
- Roasted Yukon Gold potatoes
- Medley of mixed seasonal vegetables, sautéed and seasoned to perfection

Cold Items

- Garden Salad
- Cole Slaw
- Macaroni Salad
- Bean Salad
- Crudités & Relish tray served with our creamy garlic dip
- Rolls and Butter

Dessert

- Choice of Pastries *or* Cake
- Coffee, tea, decaf

Dinner Buffet #3 - \$38 per person

Hot Items

- Alberta AAA Roast hip of Beef au Jus, hand carved on site
- Roast Chicken, herbed and marinated in its own skin
- Rice Pilaf *or* Penne in a fresh Tomato basil sauce
- Roasted Yukon Gold potatoes
- Medley of mixed seasonal vegetables, sautéed and seasoned to perfection

Cold Items

- Garden Salad
- Cole Slaw
- Macaroni Salad
- Bean Salad
- Crudités & Relish tray served with our creamy garlic dip
- Rolls and Butter

Dessert

- Choice of Pastries *or* Cake
- Coffee, tea, decaf

Dinner Buffet #4 – \$45 per person

Hot Items

- Alberta AAA Roast hip of Beef au Jus, hand carved on site
- Roast Chicken, herbed and marinated in its own skin
- Rice Pilaf *or* Penne in a fresh Tomato basil sauce
- Lightly battered and deep fried Calamari
- Breaded and seasoned Zucchini sticks
- Roasted Yukon Gold potatoes
- Medley of mixed seasonal vegetables, sautéed and seasoned to perfection

Cold Items

- Garden Salad
- Cole Slaw
- Macaroni Salad
- Bean Salad
- Crudités & Relish tray served with our creamy garlic dip
- Assorted fine European cold cuts and various local and imported fine cheeses
- Rolls and Butter

Dessert

- Choice of Pastries *or* Cake
- Coffee, tea, decaf

Dinner Buffet #5 – \$60 per person

Hot Items

- Alberta AAA Roast hip of Beef au Jus, hand carved on site
- Free Range Chicken Scaloppini with white wine mushroom sauce
- Rice Pilaf *or* Penne in a fresh Tomato basil sauce
- Homemade meat Lasagna
- Lightly battered and deep fried Calamari
- Breaded and seasoned Zucchini sticks
- Roasted Yukon Gold potatoes
- Medley of mixed seasonal vegetables, sautéed and seasoned to perfection

Cold Items

- Whole Pacific poached salmon station, decorated
- Tomato and bocconcini Salad
- Seafood Salad
- Garden Salad
- Cole Slaw
- Macaroni Salad
- Bean Salad
- Crudités & Relish tray served with our creamy garlic dip
- Assorted fine European cold cuts
- International Cheeses served crackers and grapes on a butcher's block
- Rolls and Butter

Dessert

- Choice of Pastries *or* Cake
- Assorted seasonal Fruits
- Coffee, tea, decaf

Plated Dinners

Plated Dinner #1 – \$39 per person

- Choice of one of the following soups: minestrone, cream of broccoli or carrot & ginger soup
- Chef Salad comprised of spring mix, iceberg, romaine lettuces, carrots, tomato, red onion and cucumber. Served with both Italian Vinaigrette and Creamy Garlic dressings made in house
- Free Range Chicken Scaloppini served with a white wine mushroom sauce on a bed of Rice Pilaf accompanied by Roasted Yukon Gold potatoes and a medley of mixed seasonal vegetables, sautéed and seasoned to perfection
- Rolls and Butter
- Assorted Cake squares
- Coffee, Tea, Decaf

Plated Dinner #2 – \$43 per person

- Choice of one of the following soups: minestrone, cream of broccoli or carrot & ginger soup
- Chef Salad comprised of spring mix, iceberg, romaine lettuces, carrots, tomato, red onion and cucumber. Served with both Italian Vinaigrette and Creamy Garlic dressings made in house
- Alberta AAA Roast Prime Rib au Jus served with Roasted Yukon Gold potatoes and a medley of mixed seasonal vegetables, sautéed and seasoned to perfection
- Rolls and Butter
- Assorted Cake squares
- Coffee, Tea, Decaf

Plated Dinner #3 – \$45 per person

- Choice of one of the following soups: minestrone, cream of broccoli or carrot & ginger soup
- Fresh Bocconcini & Tomato salad
- Grilled herb brushed Atlantic salmon with a fresh lemon dill sauce served with Roasted Yukon Gold potatoes and a medley of mixed seasonal vegetables, sautéed and seasoned to perfection
- Rolls and Butter
- Assorted Cake squares
- Coffee, Tea, Decaf

Plated Dinner #4 – \$55 per person

- Choice of one of the following soups: minestrone, cream of broccoli or carrot & ginger soup
- Amuse Bouche: Selection of assorted pâté, tapenade and roasted red pepper spread served with olives, goat cheese and assorted artisan breads.
- Maple seared Canadian duck breast with a cherry glaze and orange reduction served with Roasted Yukon Gold potatoes and a medley of mixed seasonal vegetables, sautéed and seasoned to perfection
 - Or
 - Pan seared Jumbo tiger shrimp with roasted garlic, lemon and Ruffino vintage olive oil served with Roasted Yukon Gold potatoes and a medley of mixed seasonal vegetables, sautéed and seasoned to perfection
 - Or
 - Alberta AAA Filet Mignon au Jus with Roasted Yukon Gold potatoes and a medley of mixed seasonal vegetables, sautéed and seasoned to perfection
- Rolls and Butter
- Assorted Cake squares
- Coffee, Tea, Decaf

Banquet Menu – Weddings, Galas, and other celebrations

Banquet Menu #1 – \$85

Bruschetta

Antipasto Italian Antipasto: Prosciutto, melon, salami, capicollo, marinated eggplant, mushrooms and olives slice of tomato and bocconcini

Soup Tortellini in Brodo: Cheese stuffed tortellini in a fresh Italian Brodo

Pasta Penne pasta with fresh tomato & basil sauce

Salad Garden salad: Spring mix, iceberg, romaine lettuces, carrots, tomato, red onion and cucumber. Served with both Italian Vinaigrette and Creamy Garlic dressings made in house.

Main Course Alberta AAA Roast Prime Rib au Jus served with Roasted Yukon Gold potatoes and a medley of mixed seasonal vegetables, sautéed and seasoned to perfection

Dessert Baked Alaska

The above package includes:

Fruit punch at reception, unlimited soft drinks during and after dinner, coffee/tea with dinner and at night, Ice sculpture

Midnight buffet: Crudités & Relish tray served with our creamy garlic dip, assorted fine European cold cuts and various local and imported fine cheeses, pizza, sliced & whole fruit.

Banquet Menu #2 – \$90

Hot and Cold Hors D'oeuvres

Crostini al Salmone: Smoked salmon, red onion and capers on garlic crostini

Antipasto Amuse Bouche: Selection of assorted pâté, tapenade and roasted red pepper spread served with olives, goat cheese and assorted artisan breads.

Pasta Tri-colour Rotini pasta with fresh tomato & basil sauce

Salad Spinach Salad: Baby spinach, mandarin slices, roasted almonds and red onions with a Honey-Dijon dressing

Main Course Filet Mignon from certified Angus Beef served with Roasted Yukon Gold potatoes and a medley of mixed seasonal vegetables, sautéed and seasoned to perfection

Dessert Crepes stuffed with Bavarian custard and blueberries made in-house by our pastry chefs

The above package includes:

Fruit punch at reception, unlimited soft drinks during and after dinner, coffee/tea with dinner and at night, Ice sculpture

Midnight buffet: pizza, fruit.

Banquet Menu #3 – \$125

Hot and Cold Hors D'oeuvres

Focaccia

Antipasto Tuscan tastes: Sundried tomato & Olive tapenade, buffalo mozzarella, imported and local cheeses, artisan cured meats and assorted artisan breads.

Pasta Agnelli pasta stuffed sun dried tomato and butternut squash served with fresh tomato & basil sauce

Salad Fennel Salad: Fennel, hearts of palm, beets, cilantro with balsamic dressing (seasonal)

Seafood Seafood Platter: Fried smelts, calamari, shrimp & mussels served on a bed of rice pilaf with lemon wedges

Palate Cleanser Lemon Sorbet

Main Course Surf & Turf: Atlantic Nova Scotia Lobster tail and AAA Alberta Filet Mignon served with Roasted Yukon Gold potatoes and a medley of mixed seasonal vegetables, sautéed and seasoned to perfection

Dessert Tartufo Gelato

The above package includes:

Fruit punch at reception, unlimited soft drinks during and after dinner, coffee/tea with dinner and at night, Ice sculpture

Midnight buffet: Crudités & Relish tray served with our creamy garlic dip, assorted fine European cold cuts and various local and imported fine cheeses, pizza, sliced and whole fruit.

Banquet Menu #4 – \$120

*** A minimum of 120 people is required

Deluxe Antipasto Buffet: Multiple stations serving a selection of cold and hot foods

Station 1:

- Freshly shucked oysters with specialty sauce served on top of clam shell ice carving
- Whole pacific poached salmon hand carved
- Assorted authentic Sushi & California rolls

Station 2:

- Assorted deli-meats (Capicola, Salami, Prosciutto, Genoa Salami and other fine European deli-meats)
- Grilled marinated vegetables (eggplant, zucchini and roasted bell-peppers)
- Italian olives, pickled vegetables, heart of palm and marinated artichokes
- Tomato slices with bocconcini cheese seasoned with olive oil and fresh basil

Station 3:

- Assorted cheeses served in a Parmigiano wheel (Cotrone, Provolone, Fontina and a variety of local artisan and imported cheeses)

Station 4:

- Cold marinated cocktail shrimp served on 3-tiered ice carving.
- Platters of seafood salad, smoked salmon served with endives, capers and onions, assorted crab legs and claws

Station 5:

- Bruschetta, zucchini, smelts, calamari, stuffed mushroom caps, mussels in a tomato and red wine sauce, small rice balls, potato croquettes, assorted mini hors d'oeuvres

Pasta	Homemade Pappardelle served in a fresh tomato & basil sauce
Salad	Rollad Salad: Mixed greens rolled with English cucumber, grape tomatoes, julienne carrots and red onions.
Palate Cleanser	Lemon Sorbet
Main Course	12 oz Veal Chop served with Roasted Yukon Gold potatoes and a medley of mixed seasonal vegetables, sautéed and seasoned to perfection
Dessert	Mini Cheesecake on a stick covered with a chocolate nut coating served with fresh berries

The above package includes:

Fruit punch at reception, unlimited soft drinks during and after dinner, coffee/tea with dinner and at night, Ice sculpture
Midnight buffet: Crudités & Relish tray served with our creamy garlic dip, assorted fine European cold cuts and various local and imported fine cheeses, pizza, fruit, chocolate fondue fountain and our famous sweet table

Banquet Menu #5 – \$55

Bruschetta

Soup

Cream of wild mushroom soup

Salad

Garden salad: Spring mix, iceberg, romaine lettuces, carrots, tomato, red onion and cucumber. Served with both Italian Vinaigrette and Creamy Garlic dressings made in house.

Main Course

Chicken Supreme: Breast of Chicken herbed and marinated in its own skin, topped with a red bell pepper cream sauce served with Roasted Yukon Gold potatoes and a medley of mixed seasonal vegetables, sautéed and seasoned to perfection

Dessert

Strawberry shortcake

The above package includes:

Fruit punch at reception, unlimited soft drinks during and after dinner, coffee/tea with dinner and at night
Midnight buffet: Crudités & Relish tray served with our creamy garlic dip, pizza, fruit.

Cash Bar

Domestic Beer		\$5.50
Imported Beer		\$6.00
Rum, Rye, Gin, vodka, Scotch		\$5.50
Liqueur		\$6.00-\$7.00
Deluxe Liqueur		\$7.00-\$8.50
Cocktail		\$6.00-\$7.00
Wine by the Glass		\$5.50
Bottled Wine, 1 Litre		\$31.00
Soft Drinks –	per glass	\$2.00
	per bottle	\$4.00

Host Bar

Domestic Beer		\$4.75
Imported Beer		\$5.50
Rum, Rye, Gin, vodka, Scotch		\$4.75
Liqueur		\$5.50-\$6.50
Deluxe Liqueur		\$6.00-\$7.50
Cocktail		\$5.00-\$6.00
Wine by the Glass		\$4.75
Bottled Wine, 1 Litre		\$26.00
Soft Drinks –	per glass	\$1.50
	per bottle	\$3.25

Taxes included – Subject to service charges only

Beverage Stations - \$4 per person

Martini Bar

A uniquely styled and decorated station with a multitude of your favourite Martinis, we also can custom make a Martini for your special occasion or corporate function.

Grappa Ice Luge

A traditional Italian liqueur with the Grappa poured through an ice sculpture luge to give it a quick chill.

Caesar Station

A uniquely styled and decorated station with traditional Asian themed and tropical flavoured Caesars.

Booking Policies

Function Details

All food & beverage and function details must be provided two weeks prior to the function date. A Banquet Event Order will then be created which will outline all of the pertinent function details and will serve as an additional binding agreement between the Client and the Sala San Marco Banquet and Conference centre.

Event Cancellation Policy

In the event of cancellation, a written cancellation must be provided to The Sala San Marco Banquet and Conference centre. Should cancellation be deemed necessary, the following policy will apply:

- In the event of cancellation more than six months prior to the function date, only the initial deposit will apply as penalty.
- In the event of cancellation between two and six months prior to the function date, a cancellation fee equal to 50% of the regular meeting room rental will be charged.
- In the event of cancellation between two and eight weeks prior to the function date, a cancellation fee equal to the full value of the regular meeting room rental will be charged.
- In the event of cancellation between one and two weeks prior to the function date, a cancellation fee equal to the full value of the regular meeting room rental and 50% of the estimated value of the food will be charged.
- In the event of cancellation less than one week prior to the function date, a cancellation fee equal to the full value of the regular meeting room rental and the full estimated value of the food will be charged.

Food and Beverage Cancellation and Guarantees policies:

- Two months or more prior to the function date, cancellation of up to 25% of the number of persons as per the original agreement will be accepted without penalty.
- Less than two months prior to the function date, cancellation of up to 10% of the number of persons as per the original agreement will be accepted without penalty.
- Three days (72 hours) prior to arrival, a final guarantee of number of persons, for food and beverage, must be provided. This guarantee (or attendance, whichever is greater) will be billed to your Master Account

Beverage Service

- A labour charge of \$20.00 per hour (per bartender) for a minimum of 4 hours will be applied if net beverage sales are less than \$400.00.
- The Sala San Marco Banquet and Conference centre has the right to refuse service to any guest who appears to be intoxicated as per the liquor control act of Ontario and smart serve policies.

Audio Visual Equipment

The Sala San Marco Banquet and Conference centre would be pleased to arrange Audio Visual Equipment for your function on your behalf. The Audio Visual Company will price and bill the equipment directly to you, the Client. We also can provide a prefer company list for your reference.

Taxes and Service

Food prices are currently subject to 8% P.S.T (Provincial Sales Tax), 7% G.S.T (Goods and Services Tax) and a 15% Gratuity charge. Alcohol prices are currently subject to 10% P.S.T, 7% G.S.T. and a 15% Gratuity charge. The 15% Gratuity charge is also subject 7% G.S.T.

Billing Arrangements

- Prices are subject to change without notice.
- All functions must be paid in full (estimated value) at least one full business week prior to the event. Any outstanding balance is due in full at departure by cash or credit card.
- Should the Client wish to establish billing, a completed credit application must be forwarded to the Sala San Marco Banquet and Conference centre at least ten business days prior to the function date for approval. Otherwise, a written company purchase order or credit card pre-authorized for the estimated total value of the function must be provided to the Sala San Marco Banquet and Conference centre one week prior to the event. The Client will then be responsible to pay in full within 30 days following the event. A late payment charge of 2% per month (26.04 per annum) will be applied should Sala San Marco Banquet and Conference centre not receive payment within 30 days of the billing date.

Music

For events with either live music or recorded music, a SOCAN (Society of Composers, Authors and Music Publishers of Canada) fee will apply (plus GST) for royalties of copyright music.

Delivery / Storage

Due to limited storage space, we cannot always guarantee space for early delivery of materials. The items being delivered must be clearly marked with event title, contact name and address. Materials must be removed from Sala San Marco Banquet and Conference centre on the last day of the event. The Sala San Marco Banquet and Conference centre will not be responsible for damage or loss of any items left on the premises prior to, during or following an event.

Decorators / Disc Jockeys / Contractors

Due to the nature of our business we will require any outside contractor to work within our hours of operation. Early set-up times are at the discretion of the Sala San Marco Banquet and Conference centre. At the contracted end time of the function all items are to be removed in a timely fashion; only exception will be provided in writing on contract. The Sala San Marco Banquet and Conference centre will add a service charge if extra labour is required to remove any left over items at a rate of \$ 20.00 per hour per person.