



Conference Package

Main Meeting Room
Complimentary Wireless Internet for all attendees
One Complimentary Flip Chart & Markers
Continental Breakfast
AM & PM Break Snacks
Continuous Beverages Breaks
Lunch ~ buffet set up
3 Course Dinner
Complimentary Parking

\$130.00 per person

Newly Renovated Luxury Accommodations Available
Please ask your sales representative for pricing



CONTINENTAL BREAKFAST

Set up buffet style in meeting room

The Continental
Chilled Fruit Juices
Sliced Seasonal Fresh Fruit
Assorted Muffins & Croissants
Preserves and Butter
Coffee or Tea

Additional Breakfast Selections

Glenerin Inn Breakfast

Chilled Fruit Juices
Sliced Seasonal Fresh Fruit
Scrambled Eggs
Bacon, Ham or Sausage (**please select one**)
Home Fried Potatoes
Assorted Muffins & Toasts
Preserves and Butter
Coffee or Tea

\$7.00 per person

Healthy Choice

Chilled Fruit Juices
Fresh Fruit Smoothies
Hard Boiled Egg
Sliced Seasonal Fresh Fruit
Assorted Cereals with 2%Milk
Whole-wheat Toast, Granola Squares
Coffee or Tea

\$7.00 per person

Ala Carte Breakfast Selections

English Muffin Breakfast Sandwich (Egg, Bacon & Cheese)~\$4.50 per person
Monte Cristo Croissant~\$4.00 per person
Hard Boiled or Poached Egg~\$2.50 per person
Granola Honey Clusters & Plain Yogurt~\$3.00 per person
Omelet Station~\$8.50 per person (Min. 15 persons)
Chef Belgium Waffle Station~\$7.00 per person (Min. 15 persons)
Build Your Own Parfait (plain yogurt, loose granola, berries & diced fruit) \$8.00 per person

Food and Beverage prices are subject to the appropriate Sales Taxes and Gratuities.
All prices quoted are per person and subject to change.

01/20



GROUP PACKAGE COFFEE BREAKS

Continuous Beverages available throughout meeting:
coffee, tea, bottled water, assorted juices & soft drinks.

Please select Snack Items for Morning and Afternoon from the list below
Please make TWO selections for each break



Break Item Selections

- Fresh Fruit Smoothies
- Assorted Sweet Squares
- Sliced Seasonal Fresh Fruit
- Fruit Yogurts
- Selection of Crudite & Dip
- Hummus Dip & Pita Bread
- Baba Ganoush & Crostini
- Oven Baked Cookies
- Housemade Banana Bread
- Housemade Cranberry Loaf (GF)
- Bruschetta Board
- Coconut Macaroons (GF)
- Individually Wrapped Granola Bars
- Individually Wrapped Trail Mix
- Whole Fresh Fruit
- Assortment of Individual Bags of Chips
- Chicago Mix Popcorn

**Please see next page for theme breaks that are available to compliment your
Conference Package**



Corner Bakery

Cannoli, Biscotti Biscuits
Warm Scones
Fresh Whipped Cream & Jam

\$6.50 per person

Candy Station

Licorice & Gummy Candies
Mini Chocolate Bars
Sour Candy
Caramel Candy

\$6.50 per person

Back to Nature

Granola & Power Bars
Trail Mix
Fresh Fruit Skewers
& Yogurt Dip

\$6.50 per person

(Min. 10 persons)

Additional 'ala carte' Break Items

Haagen-Dazs Ice Cream Bars ~\$7.50 per person
Antipasto Platter~\$12.00 per person (Min. 15 persons)
Domestic Cheese, Fruit & Crackers~\$9.95 per person (Min. 10 persons)
Poutine Station~\$7.00 per person (Min. 15 persons)
Nacho Chips~ \$5.00 per person
(*Guacamole, salsa, sour cream*)
Pizza Squares~\$7.00 per person (Min. 10 persons)

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LUNCH SELECTIONS

Deli Counter~ Available Daily

Chef Inspired Daily Soup
Mixed Greens, Balsamic Vinaigrette
Sliced Cheese,
Tomatoes, Onions
Grilled Vegetables
Deli Meat Platters
(Turkey, Roast Beef, Ham)
Egg Salad, Salmon
Assorted Artisan Breads
Chef's Selection of Sweets

Monday ~ Taste of Asia

Egg Drop Soup
Asian Slaw with Sesame Dressing
Chicken Stir Fry
Tofu Stir Fry
Steamed Rice
Chef's Selection of Sweets

Tuesday ~ East Coast

Potato Corn Chowder
Mixed Greens with Balsamic Vinaigrette
Salmon with Capers, Tarragon & Olive Oil
Seasonal Vegetables & Roasted Potatoes
Chef's Selection of Sweets

Wednesday ~ Taste of India

Warm Naan, Curried Potato Salad
Butter Chicken
Basmati Scented Steamed Rice
Channa Masala
(Curried Chickpea)
Raita
(Onion, Tomato & Cucumber tossed in Yogurt)
Custard with Mixed Fruit

Thursday ~ Traditional Italian

Chef Inspired Daily Soup
Mixed Greens with Balsamic Vinaigrette
Penne Pasta in Pesto Cream Sauce
Grilled Chicken Breast Filets
Chef's Selection of Sweets

Friday ~ French Connect

Chef Inspired Daily Soup
Mixed Greens, Balsamic Vinaigrette
Coq Au Vin (Boneless Braised Chicken)
Green Beans & Carrots
Thyme Rice Pilaf
Chef's Selection of Sweets

\$3.00 surcharge per person for changing daily featured lunch menu
add salmon or chicken to any lunch selection \$8.00pp

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Dinner Selection#1

Starter

Homemade Seasonal Soup

Or

Traditional Caesar Salad

Entrée

Free Range Grilled Chicken Fillet

Soy Ginger Sauce

Or

New York Steak, Red Wine & Shallot Demi Glaze

8oz New York Steak certified Angus Beef

Or

Pan Seared Atlantic Salmon

Sweet Basil Red Pepper Sauce

All above entrees accompanied with Chef's Choice of Seasonal Fresh Vegetables and Potatoes

Dessert

Chef's Daily Cake Selection

Coffee, Tea

**~For groups of 20 & up, pre selection required earlier in the day~
menu sign up sheets will be provided to all attendees**

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Dinner Selection#2

Starter

Homemade Seasonal Soup

Or

Mixed Greens~ Apple Cider Honey Vinaigrette

Entrée

Roasted Chicken Supreme

Chive Butter

Or

Veal Chop

Red Wine Mushroom Sauce

Or

Herb Crusted Cod Filet

Lemon & Capers

All above entrees accompanied with Chef's Choice of Seasonal Fresh Vegetables and Potatoes

Dessert

Chef's Daily Cake Selection

Coffee, Tea

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**Some fun & entertaining interactive add ons
during your stay.**

Wine & Dine Packages

*3 course dinner accompanied by wine tasting for each course
Select from Italy, New Zealand, Canada, Australia, France, USA
\$30.00pp*

Iron Chef Experience

*All ingredients & equipment provided to guests to create a 3 course dinner
you will have the clock ticking against you working in teams as you create your own appetizer, entrée, and dessert
With our professional chefs as culinary coaches, each team strategizes together to create a meal consisting of a protein,
vegetable and starch. Creativity, division of tasks and effective communication within each team are critical for the win.
Members of the team that dishes up the best meal win prizes based on presentation, teamwork, and taste.
\$50.00pp*

Paint Night

*Let your inner artist out! Host a paint activity after dinner.
Our professional artist will supply you with all the materials needed to create your masterpiece.
\$45.00pp*

Mystics~Psychic Readings

*For an unforgettable evening
Group activity with tea leaves ~ individual readings
All in Fun!*

**Pricing varies depending on group size~please ask our catering manager for additional information*

Karaoke Night

*Is there anything as too much karaoke??
Grouped in teams, you will sing 'like nobody's' is watching' or listening.
It's time to express your creativity!
\$300.00 (2hr.duration)*

**If there is something you are interested in please do not hesitate to ask.
Our team is willing & able to assist in any way to make your stay memorable!**



AUDIO VISUAL RENTAL

(01/20)

EQUIPMENT	PRICE
Flip Chart/Markers	\$ 30.00 per day
Screen (8 x 8)	\$ 75.00 per day
Screen (7.5 x 10)	\$ 175.00 per day
Screen (9 x 12)	\$ 250.00 per day
55" Smart TV Monitor	\$250.00 per day
LCD Projector & Screen	\$350.00 per day
Microphone & Speakers	\$275.00 per day
Laser Pointer or Clicker	\$ 35.00 per day
Polycom	\$185.00 per day
Laptop Speakers	\$ 60.00 per day
Lapel Mic & Speakers	\$350.00 per day
Additional Cordless Mic	\$ 85.00 per day
DI Box	\$ 50.00 per day