

Thank you for choosing the Italian Cultural Center.

We want your special event to be as successful as you do and we'll do everything we can to ensure a positive experience that will please you and your guests.

The following are options of exciting menu selections for you to consider. Menu items contained in this brochure are merely suggestions. We pride ourselves in our ability to custom design an unlimited number of menus to suit your taste. All menu items are prepared from the finest ingredients including prime cuts of meat and seasonal market fresh vegetables.

Please contact us directly with any questions.

We look forward to working with you!

Telephone: (780) 453 - 6182 Fax: (780) 451 - 0669 Email: <u>iccgm@iccedmonton.ca</u>



LUNCH MENU Soup & Sandwich Buffet

Chef's Soup of the Day Deluxe Selection of Sandwiches (6 types, Including Vegetarian) Crisp Crudités with Herb Dip, Pickles & Olives Fresh Baked Cookies Fresh Brewed Coffee & Assorted Teas

\$17.95 per person



Build Your Own Buffet

Chef's Soup of the Day

Tossed Romaine and Radicchio (with Extra Virgin Olive Oil Vinaigrette)

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~ **OR** ~

Tossed Salad with Caesar Salad Dressing

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Deluxe Selection of Assorted Deli Meats and Sliced Cheeses Tuna and Egg Salad Rolls with Butter Crisp Crudités with Herb Dip, Pickles and Olives Fresh Baked Cookies

Fresh Brewed Coffee & Assorted Teas

\$19.75 per person



HOT LUNCH BUFFET #1

Freshly Baked Buns with Butter

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Tossed Romaine and Radicchio with Extra Virgin Olive Oil Vinaigrette OR Tossed Salad with Caesar Salad Dressing

Deluxe Selection of Assorted Deli Meats and Assorted Cheese

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Italian Roast Potatoes

PEI Medley (green and yellow beans and baby carrots)

Roast Herb Chicken

Fresh Seasonal Fruit Tray Assorted Pastries & Cookies Fresh Brewed Coffee and Tea

\$24.95 per person



DELUXE LUNCH BUFFET

Fresh Baked Buns and Butter

Tossed Romaine and Radicchio with Extra Virgin Olive Oil Vinaigrette Tossed Salad with Caesar Salad Dressing

Deluxe Selection of Assorted Deli Meats and Assorted Cheeses

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PEI Medley (green and yellow beans and baby carrots)

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**Roasted Parisienne Potatoes** 

Tortellini Alfredo or Penne Rigate Meat Sauce

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Roasted Chicken – Italian Style

Veal Cutlet with Marsala Sauce on the side

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Fresh Seasonal Fruit Tray Assorted Pastries Coffee, Tea and Soft Drinks

## \$33.95 per person



## **COFFEE BREAKS / BREAKFAST MEETINGS**

| Fresh Brewed Coffee and Tea | <b>\$2.50</b> /per person   |
|-----------------------------|-----------------------------|
| Assorted Juices             | <b>\$15.00</b> /per pitcher |
| Perrier Water               | <b>\$3.00</b> /each         |
| Bottled Water               | <b>\$3.00</b> /each         |
| Milk or Chocolate Milk      | \$15.00/per pitcher         |

## SNACK BREAK

| Fresh Baked Cookies               | <b>\$18.90</b> /dozen                                  |
|-----------------------------------|--------------------------------------------------------|
| Dessert Squares                   | <b>\$18.90</b> /dozen                                  |
| Assorted Pastries                 | <b>\$37.80</b> /dozen                                  |
| Domestic Cheese and Crackers      | . <b>\$5.25</b> /per person<br>(minimum of 25 persons) |
| Bruschetta with Hand Cut Crostini | <b>\$16.75</b> /dozen                                  |
| Crisp Crudités and Herb Dip       | . <b>\$5.25</b> /per person                            |
| Individual Potato Chips           | <b>\$2.25</b> /per person                              |
| Bottled Domestic Water            | . <b>\$2.75</b> /per person                            |
| San Pellegrino Water              | <b>\$3.75</b> /per person                              |
| Assorted Tinned Pop               | <b>\$2.75</b> /per person                              |
| Orangina (by the bottle)          | . <b>\$2.75</b> /per person                            |
| Fresh Brewed Coffee and Tea       | <b>\$2.50</b> /per person                              |



## RECEPTIONS

### Cold Canapés

| Smoked Salmon Rosettes or Gravalox on Crostini | <b>\$19.90</b> /per dozen |
|------------------------------------------------|---------------------------|
| Crissini Sticks wrapped in Prosciutto          | <b>\$17.85</b> /per dozen |
| Devilled Eggs                                  | <b>\$14.75</b> /per dozen |
| Bruschetta with Diced Tomatoes                 | <b>\$16.75</b> /per dozen |

### Hot Canapés

| Vegetarian Spring Rolls | <b>\$16.75</b> /per dozen |
|-------------------------|---------------------------|
| Breaded Shrimp          | <b>\$19.90</b> /per dozen |
| Spanakopitas            | \$16.75/per dozen         |
| Hot and Spicy Wings     | <b>\$16.75</b> /per dozen |
| Bacon wrapped Scallops  | <b>\$19.95</b> /per dozen |
| Beef Satays             | <b>\$17.85</b> /per dozen |
| Chicken Satays          | <b>\$18.85</b> /per dozen |
| Calamari Rings          | <b>\$18.85</b> /per dozen |

### Platters (Minimum 25 portions)

| Imported and Domestic Cheese Platter | <b>\$7.75</b> /person |
|--------------------------------------|-----------------------|
| Assorted Pastries                    | \$7.50/person         |
| Fresh Fruit display                  | <b>\$5.25</b> /person |



### BAR LIST

| Premium Brand (1 oz)        | \$5.75 |
|-----------------------------|--------|
| Deluxe Brand (1 oz)         |        |
| Domestic Beer (Bottle)      |        |
| Imported Beer (Bottle)      |        |
| Non Alcoholic Beer (Bottle) |        |
| House Wine (4 oz glass)     | \$5.75 |
| Liqueurs (1 oz)             | \$5.75 |
| Mineral Water (Bottle)      |        |
| Soft Drinks                 |        |

#### **BARTENDER:**

Bartender is provided by the Italian Cultural Center for \$175.00 per bartender for a maximum of eight hours. The bar closes at 1:00 am

#### **BAR LABOUR CHARGES:**

Should the minimum consumption on a cash bar be less than \$400.00, there will be a labour charge of \$20.00 per hour per bartender for a minimum of four hours each and a cashier charge of \$20.00 per hour for a minimum of four hours.

### WINE LIST

#### <u>RED</u>

| Masi Delle Venezie        | \$27.00 per bottle |
|---------------------------|--------------------|
| Fabiano Valpolicella      | \$27.00 per bottle |
| Navarro Lopez Tempranillo |                    |
| Cannanau                  |                    |
| Cannanau Riserva          |                    |
| Capezzana Barco Reale     |                    |
| Bussola BG Amarone        | \$99.00 per bottle |
| Barco Reale Barolo        | \$99.00 per bottle |

#### <u>WHITE</u>

| Santa Rita Chardonnay   | \$27.00 per bottle |
|-------------------------|--------------------|
| Orvieto Melini          |                    |
| Lugana                  | •                  |
| Mission Hill Pinot Gris |                    |
|                         |                    |

#### **SPARKLING**

| Asti Spumante                    | \$27.00 per bottle |
|----------------------------------|--------------------|
| Henkel Troken                    | \$27.00 per bottle |
| Prosecco Di Valdobbiate St. Anna | \$32.00 per bottle |
| Prosecco Ruggeri Giall'oro       | \$37.00 per bottle |

#### \*\*If any special wine is required, please give a minimum of 3-weeks' notice so it can be ordered in for you.\*\*



# ROOM RENTAL DETAILS

| Hall/Room   | Maximum<br>Occupancy | Minimum<br>Occupancy |
|-------------|----------------------|----------------------|
| Losa Hall   | 550                  | 300                  |
| Italia Hall | 200                  | 100                  |
| Fogluar     | -                    | -                    |
| Juventus    | 170                  | 80                   |
| Club Room   | 80                   | -                    |



### Terms and Conditions Details of Event Planning and Payment

The Italian Cultural Center (ICC) is available to service the social and business entertainment needs of its members and guests.

- 1) A guaranteed number of guests and confirmed room set ups must be submitted to Management no later than 9 days prior to the event. All billing will be based on the guaranteed number or actual attendance.
- 2) All prices are subject to change to reflect market fluctuations. The client will be notified prior to the function.
- 3) All prices quoted are subject to a Gratuity charge of 15% and GST charge of 5%.
- 4) Menu selection must be submitted to Management 3 weeks prior to the function to ensure availability of menu selections, proper staffing and co-ordination of your function.
- 5) The Italian Cultural Center, with the exception of wedding cakes, must provide all food and beverage items. All food and beverage must be consumed on site.
- 6) A deposit is required at the time of booking. Reimbursement will be issued providing that the hall is rebooked.
- 7) Full payment is required 9 days prior to the event. Settlement of account, in full, is due upon receipt of invoice. All payments are payable by cash or cheque.
- 8) The client shall advise and confirm with Management all arrangements for music or any other entertainment and decoration services prior to event. All equipment belonging to the D.J. or Band must remain on the stage. No wires, speakers, etc. are allowed on the floor. If there is any equipment on the floor, it will be removed!
- 9) Room rental charges include room set-up and staffing. Cash bars may have an additional labour charge. Also included is use of our regular inventory of tables, chairs, table cloths, napkins, china, silverware and glassware. Should item rentals be required, additional charge will incur.
- 10) Cancellation Policy: In the unlikely event that the customer should cancel the event for any reason, the cancellation penalty will be equal to the amount of any food and beverage revenue. It is agreed that the following schedule shall represent the cancellation policy of the Italian Cultural Center:
  - Over 120 days prior to event 75% refund
  - 119 days to 60 days 50% refund
  - 59 days to 0 days 0% refund
- 11) ICC reserves the right to inspect all items entering the premises and control all private functions including the conduct and performance of entertainers and audible level of music played. Liability for all damages to the premises will be charged to the representative in charge of the arrangements with ICC.
- 12) All interior decorations, signage and posters require prior approval of Management. Decorations on the exterior of the premises are not allowed. Decorations at entrance way are not allowed as per Fire Regulations.
- 13) No open flame candles, votive candles, candelabras, dry ice machines and/or foggers allowed. Also, no pins, masking tape and/or any attachments on the walls and ceilings are allowed.
- 14) Throwing of rice, confetti, fresh flowers and the like are not allowed on the premises. This will result in a \$500.00 charge!
- **15)** Wedding Cake(s): The Italian Cultural Center is not responsible for any set-up or storage of cakes. This responsibility is solely that of the client and the baker.