

Steel workers' Union Hall & Conference Centre
Hall Manager: Mr. Roger Lafontaine
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Sudbury, Ontario
P3E 1C8

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CORPORATE PACKAGES

Steel Hall Catering Services

Breakfast

<u>Head Start:</u>		\$4.25 per person
Assorted chilled juices (apple, orange, grapefruit)		
Variety of breakfast pastries & muffins		
Freshly brewed coffee & herbal teas		
<u>Continental:</u>		\$6.25 per person
Assorted chilled juices (apple, orange, grapefruit)		
Variety of breakfast pastries & muffins		
Fresh fruit platter or Fruit Cocktail		
Freshly brewed coffee & herbal teas		
<u>Energy Boast:</u>		\$8.95 per person
Assorted chilled juices (apple, orange, grapefruit)		
Variety of breakfast pastries		
Individual assorted yogurts		
Fresh fruit platter or Fruit Cocktail		
Individual granola bars		
Freshly brewed coffee & herbal teas		
<u>Quick & Simple Platted:</u>	Minimum of 20 people	\$10.45 per person
Assorted chilled juices (apple, orange, grapefruit)		
Variety of Breakfast Pastries & Muffins with a selection of preserves & butter		
Hash brown potatoes, scrambled eggs, crispy bacon & breakfast sausages		
Freshly brewed coffee & herbal teas		
<u>Big Steel Breakfast Platted:</u>	Minimum of 25 persons	\$12.45 per person
Assorted chilled juices (apple, orange, grapefruit)		
Variety of Breakfast Pastries & Muffins with a selection of preserves & butter		
Hash brown potatoes, scrambled eggs, crispy bacon & breakfast sausages		
French toasts or pancakes with Syrup		
Freshly brewed coffee & herbal teas		
<u>Breakfast Sandwich:</u>		\$6.25 per person
Assorted chilled juices (apple, orange, grapefruit)		
Toasted & Buttered Bun loaded with Egg, Bacon & Cheddar or		
Toasted & Buttered Bun loaded with Egg, Cheddar, Tomato, Mushroom & Onion		
Freshly brewed coffee & herbal teas		

Loaded Nickel Breakfast Buffet

(Minimum 25 guests)

Selection of Chilled Juices

Fresh Fruit Platter or Fresh Fruit Cocktail

Selection of Freshly Baked Muffins & Pastries
White & Whole Wheat Breads for Toasting

Eggs Choice of Scrambled Eggs or Frittata's / Cheese Omelettes Add \$1.00

Home Fried Potato
Crispy Bacon & Sausages

French Toasts or Pancakes with Syrup

(Optional at extra cost of \$2.50/person)
Eggs Benedict with Hollandaise Sauce

Coffee or Herbal Tea

\$13.95 per Adult

\$11.95 per senior

\$8.95 per child (under \$10)

Big Nickel Brunch Buffet

(Minimum 40 guests)

Selection of Chilled Juices

Chocolate Milk for Children

Fresh Fruit Platter

Selection of Freshly Baked Muffins & Pastries

Scrambled Eggs

Mini Egg Omelettes

Home Fried Potato

Crispy Bacon & Sausages

French Toasts or Pancakes with Syrup

Eggs Benedict with Hollandaise Sauce

Chef's Salad w Variety of Dressings

Crudités & Dip

Devilled Eggs

Seafood Station featuring:

Peel & Eat Shrimp

Smoked Salmon

Mussels

Bruschetta Bread Tray

Canadian Cheese Selection

Chef's choice of Hot Entrée & Side Vegetables

Premium Dessert Table

Coffee or Herbal Tea

\$21.95 per Adult

\$19.95 per Senior

\$10.95 per Child (under 10)

Working Lunches

Steakhouse Beef Dip: \$12.95 per person

Hoagie with house sauce, beef, mozzarella cheese,
seasonings and hot au jus dip
Fresh Cut Fries
Assorted Bakers squares & cookies or a Fresh Fruit Platter
Freshly brewed coffee & herbal tea or bottled water

Little Italy: Minimum of 20 persons \$14.95 per person

Caesar salad
Variety of dinner rolls with butter
Choice of one of the following (choice of two if over 30 people):
Meat Lasagna, Cannelloni, Pasta Primavera, Chicken Penne with Alfredo Sauce,
Cabbage Rolls, Perogies w Sour Cream or Chicken Cacciatore
Hot Apple Crisp or Assorted Bakers squares & cookies
Freshly brewed coffee & herbal tea or bottled water

Pan Pizza: Minimum of 20 persons \$11.95 per person

Baby Greens Salad w Fresh Strawberries & Balsamic Vinaigrette Dressing
Pan Pizza Pepperoni, Cheese or Vegetarian
Assorted Bakers squares & cookies or Fresh Fruit Platter
Freshly brewed Coffee or Bottled Water

Chicken & Pasta Buffet: Minimum of 20 persons \$14.95 per person

Garden Greens with Red Wine Vinaigrette Dressing
Variety of Dinner Rolls with butter
Italian Seasoned Roasted Chicken
Pasta with Tomato Basil Sauce or Creamy Alfredo Sauce
Assorted Bakers Squares & Cookies or Fresh Fruit Platter
Freshly brewed coffee & herbal tea

Six Foot Deli Sub: (one serves 10 to 14 people) \$11.95 per person

Deli Sub (Ham & Swiss, Roast Beef & Cheddar, Turkey Ranch & Swiss, Assorted Italian Meats, Vegetarian, Tuna)
Caesar salad
Fresh cut crudités with dip
Assorted Bakers squares & cookies or a Fresh Fruit Platter
Freshly brewed coffee or bottled water

Working Lunches (continued)

Ploughman's Buffet: Minimum of 20 persons \$13.95 per person
Choice of Two Salads (Potato Salad, Pasta Salad, Coleslaw, Garden or Caesar)
Variety of pickles & olives
Variety of Fresh Deli Meats (Roast Beef, Turkey, Salami, Ham & Tuna Salad)
Sliced Tomato, Onions & Cucumbers
Sliced Canadian Cheeses
Hot Apple Crisp or Assorted Bakers squares & cookies
Freshly brewed Coffee or Bottled Water

Home Style Sandwiches: \$11.95 per person
Soup of the Day or
Chef Salad with a variety of Dressings
Five Sandwich ¼'s per person (Roast Beef, Turkey, Ham & Cheese, Tuna, Egg Salad,
& Italian Meats on a variety of wraps, multigrain & whole wheat breads)
Pickle & Olive Tray
Assorted Bakers Squares & Cookies or Fresh Fruit Cocktail
Freshly brewed Coffee or Bottled Water

Planning a Meeting with Food Services
Check out the Managers Specials at the End of this Guide

Plated Four Course Lunches

All plated lunches include the following:

Dinner rolls with butter

Starter Garden salad with house dressing or Soup of the Day

Choice of potato & vegetable or substitute for pasta with tomato basil sauce

A choice of dessert from the following:

Cheesecake with a fruit or berry topping, Tuxedo Truffle Cake, Carrot Cake, Lemon Cream Cake, Fresh Fruit Cocktail or Strawberry Shortcake

Freshly brewed coffee or herbal tea

Lunch Entrees

Oven Roasted ¼ Chicken	\$16.95 per person
Breaded Pan Seared Stuffed Chicken Breast	\$17.95 per person
Oven Roasted Porketta	\$17.95 per person
Pork Schnitzel served with a Lemon Wedge	\$16.45 per person
Hot Beef Sandwich	\$19.95 per person
Cheesiest Turkey Tetrazzini	\$15.95 per person
Fish and Chips (Cod)	\$15.95 per person
Beef Stew on a Bed of Egg Noodles	\$15.95 per person
Individual Quiche	\$15.95 per person
Tourtiere	\$15.95 per person

The above selections are popular & have been well received in the past. Please note that we can customize any selection to meet your tastes and adjust prices accordingly.

Plated Four Course Dinners

All plated entrées include the following:

Dinner rolls with butter

Selection of premium pickles, olives & marinated vegetables

Baby Greens House Salad with a choice of dressing **OR** Caesar salad **OR** Daily Soup

Choice of potato & vegetable

Coffee & choice of dessert from the following list:

Caramel cheese cake, Chocolate mousse torte, Pears Belle Helen, Peach Melba, Banana torte, Crème
Caramel or Crème Brule

Entrées

Oven Roasted Roast Beef	\$29.95 per person
Oven Roasted Sirloin of Beef au Jus	\$31.95 per person
Oven Roasted Prime Rib of Beef au Jus	Market per person
Individual Beef Wellington	\$38.95 per person
Chicken Supreme	\$29.95 per person
Stuffed Chicken Breast	\$31.95 per person
¼ Roast Chicken w Pasta Prima Vera	\$24.95 per person
Grilled Chicken Marsala	\$29.95 per person
Chicken Parmesan	\$29.95 per person
Oven Roasted Porketta	\$27.95 per person
Center Cut Pork Chop with Brandy Cream Sauce	\$28.95 per person
Pan Seared Pickerel with Lemon dill Sauce	Market per person
Ontario Turkey with sage stuffing & Cranberry Sauce	\$27.95 per person
Mixed Grill of Beef Tenderloin, Chicken Breast & Shrimp	\$36.95 per person

The above selections are popular & have been well received in the past. Please note that we can customize any selection to meet your tastes and adjust prices accordingly.

Additional Courses & Upgrades

(For plated four course lunches & dinners)

Premium Soup: Cream of mushrooms, Italian wedding, Mulligatawny, Roasted butternut squash	\$4.95 per person
Antipasto platter	\$28.95 (serves 8)
Pasta with a tomato basil sauce and fresh herbs	\$3.95 per person
Italian cannelloni with an Alfredo sauce	\$5.95 per person
Stuffed stripped Agnolotti with a Rose sauce	\$5.95 per person
Sorbet	\$3.95 per person
Shrimp Scampi	\$9.95 per person
Steel salad (upgrade): Wedge of Iceberg Lettuce garnished with red onions, green & red pepper rings, Tomato wedges, cucumbers and ½ a hardboiled egg	\$3.00 per person
Greek salad (upgrade):	\$2.50 per person
Perogies with Sour Cream	\$3.95 per person

These are only a few suggestions to enhance your dining experience. The additions and or substitutions that we can make to your menu are endless and any requests you have will be appreciated with prices adjusted accordingly.

Steel Hall – Build Your Own Entrées

SOUP COURSES:

Cream of Potato Leek or Roasted Red Pepper or Italian Tortellini or Cream of Mushroom	\$3.95
French Onion or Mulligatawny, Seafood Bisque or chilled Gazpacho	\$4.95

SALAD COURSES:

Chef Salad with House Dressing	\$3.50
Chef Salad with your choice of dressing: Creamy Balsamic, Italian, Ranch, Roasted Red Pepper, Oil & Vinegar	\$3.95
Spring Mix Salad with House Dressing or Classic Caesar Salad (no bacon)	\$4.25
Spinach Salad with sliced mushrooms & Smokey Bacon Dressing	\$4.50
Greek Salad	\$4.50
Steel Salad	\$5.95
Ontario Beet Salad	\$5.95

MISCELLANEOUS APPETIZERS COURSES:

Chilled tomato juice	\$ 1.95
Penne Pasta with Tomato Basil sauce	\$ 3.95
Cannelloni with Alfredo sauce	\$ 5.95
Agnolotti Pasta with Rosé sauce	\$ 5.95
Antipasto platters (serves 8)	\$ 28.95
Perogies with Sour cream	\$ 3.95
Melon Balls in Port Wine	\$ 4.95
Shrimp Scampi	\$ 9.95
Coquille St-Jacques	\$ 9.95
Crab Cakes w Fresh Mango Salsa	\$ 9.95
Seafood Medley (White Fish, Scallop & Shrimp)	\$ 13.95

Steel Hall – Build Your Own Entrées

MAIN COURSES:

Roast Beef au Jus	\$19.95
Roast Sirloin of Beef	\$20.95
Prime Rib of Beef au Jus	\$26.95
Roast Strip Loin of Beef with Béarnaise sauce	\$27.95
Roast Tenderloin Medallions with Port Reduction	\$27.95
Steak and Shrimp (Jumbo Shrimp Umberto)	\$30.95
Surf & Turf (Lobster Tail & Beef Medallion)	\$32.95
¼ Chicken (Alternating White/Dark Meat) with pasta	\$17.95
Chicken Schnitzel with Lemon Wedge	\$18.95
Coq au Vin	\$19.95
Chicken Parmesan	\$19.95
Chicken Marsala	\$20.95
Chicken Cordon Bleu with Supreme Sauce	\$20.95
Pork Schnitzel with Hunter Sauce	\$17.95
Oven Roast Porketta	\$18.50
Pork Loin Chop	\$18.95
Baby Back Ribs	\$20.95
Smoked Pork Loin Chop	\$20.95
Pork Tenderloin Medallions with Date, Raisin and Apple Sauce	\$22.95
Ontario Turkey with Sage stuffing	\$16.95
Salmon Fillet with Mango salsa	\$22.95
Ontario Lamb with Mint jelly	\$26.95
Provini Veal Chop	\$26.95
Provini Veal Schnitzel	\$26.95
Trio of Seafood (White Fish, Shrimps & Scallops)	\$27.95
Halibut w a Fresh garden Salsa	Market Pricing
Mixed Grill of Beef Tenderloin, chicken breast & Jumbo Shrimp	\$30.95

Steel Hall – Build Your Own Entrées

POTATO OR RICE SELECTION (Choice of One):

Oven Roasted Potato Wedges or Mashed Potatoes or Garlic Mashed Potatoes	incl.
Oven Roasted Mini Red Potatoes (seasonal availability)	incl.
French Fries	incl.
Rice Pilaf	incl.
Baked Potato with Sour Cream & Chives	\$ 1.00
Scalloped Potatoes	\$ 1.00
Duchess Potatoes	\$ 1.00
Parisienne Potatoes	\$ 1.00
Anna Potatoes	\$ 1.00

VEGETABLE SELECTION (Choice of One):

Garden Medley	incl.
Baby Carrots	incl.
Green Beans	incl.
Baby Peas & Carrots	incl.
Cauliflower & Broccoli	incl.
Oriental Stir Fry Vegetables	incl.
Asparagus Spears (Seasonal availability)	\$ 1.00
Trio of Beets	\$ 1.00
Roasted Zucchini, Red peppers, Red onions	\$ 1.00

DESSERT SELECTION:

Coffee/Tea	incl.
Carrot Cake	\$ 4.95
Black Forest Cake	\$ 4.95
Tiramisu	\$ 4.95
Strawberry Shortcake	\$ 4.95
Chocolate Dipped Strawberries	\$ 6.95
Caramel, Cherry, Strawberry or Blueberry Cheesecake	\$ 5.95
Banana Torte	\$ 5.95
Fruit Flan	\$ 5.95
Chocolate Caramel Cheesecake	\$ 6.95
Chocolate Mousse Torte	\$ 6.95
Chocolate Explosion Torte	\$ 6.95
Crème Caramel	\$ 6.95
Crème Brulée	\$ 6.95
Cherries Jubilee	\$ 9.95
Baked Alaska	\$ 9.95
Fresh Fruit & Cheese Plate	\$ 8.95

Shinny Nickel Buffet

(50 persons or more)

Dinner Rolls & Butter

Crudit  with Dip

Coleslaw

Potato Salad

Greek Pasta Salad

Deconstructed Caesar Salad

Choice of One:

Cabbage Rolls, Perogies w Sour Cream, Baked Lasagna, Sheppard's Pie, Pasta w Choice of Sauce, Stuffed Peppers or Chicken Cacciatore

Choice of One:

Oven Roasted Roast Beef au jus, Coq au Vin, Chicken Rosemary, Oven Roasted Ontario Turkey w Stuffing, Porketta

Dessert - Choice of Two:

Strawberry Shortcake, Tuxedo Truffle Cake, Lemon Cream Cake, Fresh Fruit Platter, Assorted Bakers Squares & Cookies

Coffee & Herbal Tea

\$28.95 per Person

Steel Hall Grand Buffet

(Minimum 50 guests)

Dinner Rolls & Butter

Choice of 5 Premium Salads:

Classic Caesar Salad, Baby Greens w Strawberries & Balsamic Vinaigrette, Baby Spinach w Mushrooms & Smokey Bacon Dressing, Broccoli Salad, Coleslaw, Carrot & Raisin Salad, Classic Waldorf, Greek Asian Noodle, Chick Pea or Hungarian Potato Salad

Choice of Two Additional Platters:

Grilled vegetables with Balsamic Dressing
Bruschetta Platter
Deluxe Cheese Tray
Devilled eggs

Choice of potato & Seasonal Fresh Vegetable:

Pasta with a choice of Sauce
Tomato Basil, Alfredo, Rose, Marinara or Pommadoro Sauce
or
Chinese noodles with julienne vegetables
or
Vegetarian Lasagna (Add \$1.50)

CHOICE OF TWO OR THREE ADDITIONAL ENTREES (for groups > 150)

Chicken Marsala
Chicken Supreme
Chicken Parmesan
Grilled chicken Breast w Roasted Peppers
Roast beef au jus or Carved hip of beef (for groups > 150)
Oven Roasted Porketta
Hunter Pork Schnitzel
Fillet of Salmon with lemon & dill sauce
Whole Roasted Ontario Turkey with sage dressing & cranberry sauce

Premium dessert table with a selection of Tortes, Cookies, Bakers Squares, Hot Fruit Crisp and a Fresh Fruit Platter

Coffee or Herbal Tea

\$35.95 per Person

Steel Hall Standard Buffet

(Minimum 40 guests)

Variety dinner rolls & spreads

Choice of 5 Salads:

Classic Caesar Salad, Garden Greens w House Dressing, Greek Pasta Salad, Asian Noodle w Julienne Vegetables, Coleslaw, Potato Salad, Chick Pea Salad, Marinated Fresh Mushrooms or Marinated Fresh Vegetables

Deluxe cheese tray

Choice of potato & Seasonal Vegetable

Pasta with a choice of Sauce
Tomato Basil, Alfredo, Marinara, Rose or Pommadoro
or
Chinese Noodles with julienne vegetables
or
Vegetarian Lasagna Add \$1.50

CHOICE OF TWO OR THREE IF > 150 GUESTS:

Chicken Marsala
Oven Roasted Italian Seasoned Chicken
Coq au Vin
Roast beef au Jus or Carved Hip of Beef (>150 guests)
Oven roasted Porketta
Ontario turkey with sage stuffing & cranberry sauce
Grilled Miso Salmon

Dessert table with a selection of Cakes, Cookies, Bakers Squares and Fresh fruit platters

Coffee or Herbal Tea

\$32.95 per Person

Steel Hall Student Specific Buffet

(Minimum 40 guests)

(Semi-formals, Graduation, Awards Banquets)

Variety dinner rolls with butter

Choice of 4 Salads:

Deconstructed Caesar Salad, Chef Salad with Choice of Dressings, Potato Salad, Coleslaw, Greek Pasta Salad, Marinated Mushroom & Onion Salad, Crudit  with Dip, Chick Pea Salad

Choice of Potato & Seasonal Fresh Vegetable

Pasta with tomato basil sauce or marinara sauce

CHOICE OF TWO ADDITIONAL HOT ITEMS:

Coq au Vin

Oven Roasted Italian Seasoned Whole Chicken

BBQ Whole Chicken

Chinese noodles with julienne vegetables

Oven roasted Porketta

Beef Stew w Onions & Peppers

Ontario turkey with cranberry sauce

CHOICE OF (2) DESSERTS:

Carrot cake, Black Forest Cake, Strawberry Short Cake, Tuxedo Truffle Cake, Assorted Bakers Squares & Cookies, Fresh Fruit Platter

Selection of Fountain soft drinks

During Dinner

\$23.95

Holiday Seasonal Buffet

Mid-November to Mid-January

Variety of Dinner Rolls, Bread Sticks & Melba served with
Whipped Butter and Seasoned Oils

Butternut Squash Soup or Roasted Red Pepper Soup

Fresh Crudit  Platter

Bruschetta Platter

Baby Greens with Fresh Strawberries & Balsamic Vinaigrette

Classic Waldorf Salad

Assorted Canadian Cheeses

Baked Pineapple Ham

Ontario Turkey with Cranberry Stuffing

Garlic Mashed Potato & Variety of Root Vegetables

Desserts

Hot Apple Crisp w Whipped Cream or Christmas pudding with a Classic Rum Sauce

Coffee or Herbal Tea

\$28.95 per Person

Breaks *Breaks* Breaks

<u>Traditional:</u> Assorted freshly baked cookies Freshly brewed coffee & herbal teas Bottled water	\$3.95 per person
<u>Ice Cream:</u> Variety of quality Ice Cream treats Freshly brewed coffee & herbal teas Bottled water	\$5.95 per person
<u>Chocolate Lovers:</u> Chocolate brownies, Chocolate chip cookies, double chocolate cookies Chocolate milk Hot Chocolate w Whip Cream or Bottled water	\$7.95 per person
<u>Healthy One:</u> Fresh cut crudités with dip Domestic cheeses with crackers Freshly brewed coffee & herbal teas Bottled water	\$8.45 per person
<u>Healthy Two:</u> Fresh fruit skewers with a yogurt dip Variety of individual granola bars Freshly brewed coffee & herbal teas Bottled water	\$8.95 per person
<u>Sweets Platter:</u> Variety of Bakers Squares & cookies Freshly brewed coffee & herbal teas Bottle water	\$4.50 per person

A la Carte Selections

Coffee / Decaf	\$ 1.55
Herbal tea	\$ 1.55
Hot chocolate	\$ 1.95
Individual juices	\$ 1.95
Litre of juice	\$ 10.95
Individual soft drinks	\$150.00
Bottle of water	\$ 1.25
Chocolate milk	\$ 2.50
White milk	\$ 2.25
Assorted cookies (dozen)	\$ 12.95
Muffin	\$ 1.75
Breakfast pastry	\$ 1.75

Steel Platters

(Sized to feed up to 35 people)

Crudités with dip	\$ 49.95
Devilled Eggs	\$ 29.95
Domestic cheese tray (5.5lb)	\$ 79.95
Deluxe cheese tray (5.5 lb)	\$ 94.95
Premium cheese tray (5.5 lb)	\$109.95
Fresh fruit platter (Note Seasonal Adjustments)	\$ 49.95
Olives & pickles platter	\$ 29.95
Antipasto platter (Large)	\$ 97.95
Hummus, pâté, chutneys, tapenade, bruschetta mix, & a variety of breads	\$109.95
Jumbo Shrimp Tree (6 Dozens)	\$159.95
Individual Pizza:	(8 Slices) (or Pan Size)
Pepperoni	\$10.95 \$ 31.95
Meat Lovers	\$14.95 \$ 41.95
Veggie or Cheese	\$12.95 \$ 36.95
Hawaiian	\$13.95 \$ 39.95
Home style Sandwiches (70 ¼'s):	\$ 99.95
Roast beef, Turkey, Ham, Tuna, Egg salad, Italian meats served on a variety of Wraps, whole wheat & multigrain breads	
Build your own sandwiches:	\$ 4.95/person
Assorted breads, meats, cheese & condiments	
Open Face Sandwiches	\$ 7.95/person
Roast Beef, Salmon, Smoked Turkey & Cranberry Mayonnaise, Shrimp Salad	
Roasted Vegetables, Chicken Tatziki, Honey Bacon Club	

Steel Platters

(Sized to feed up to 35 people)

Poutine bar: based on 50lb Fresh cut Fries		\$250.00
Add Chili & Sour Cream	\$ 89.95	
Add Smoked Pulled Pork	\$109.95	
Add Smoked Brisket	\$129.95	

Hors D'oeuvres - Cold (Dozen):

Country pâté & crostini	\$ 14.95
Flavoured Cream Cheeses & Mousses on cucumber slices	\$ 14.95
Cubed Black Forest Ham & Swiss cheese topped with an olive	\$ 14.95
Greek Salad Cups	\$ 14.95
Stuffed cherry tomatoes	\$ 19.95
Stuffed mushroom caps	\$ 19.95
Cheese Board Sticks	\$ 19.95
Blue Cheese & Pear slice on Crostini	\$ 23.95
Prosciutto wrapped melon	\$ 29.95
Herbs & Baby Shrimp spread	\$ 29.95
Smoked Salmon with mousse & dill	\$ 31.95
Applewood Bacon cheese & Apple slices	\$ 31.95
Striploin slices with Bearnaise Sauce	\$ 31.95

Hors D'oeuvres - Hot (Dozen):

Mini egg rolls with Plum Sauce	\$ 14.95
Battered Mushroom Caps	\$ 14.95
Wild Mushroom Risotto	\$ 14.95
Mini Potatoe Croquettes	\$ 14.95
Individual mini frittatas in a pastry shell	\$ 19.95
Samosas – Vegetarian with Spicy Thai sauce	\$ 19.95
Mini 4 cheese Grills	\$ 19.95
HP or Greek meatball	\$ 19.95
Mini Jacket Potatoe with Sour Cream Chives	\$ 23.95
Jumbo Spring Rolls with spicy Thai sauce	\$ 29.95
Fan tail shrimp with seafood sauce	\$ 29.95
Chicken or Beef Satays	\$ 29.95
Bacon Wrapped Scallops	\$ 31.95
Mini brie & cranberry pouches	\$ 31.95
Deep Fried Mac & Cheese Balls	\$ 31.95
Asparagus Cigars in Phyllo Pastry	\$ 31.95
Sirloin Cheeseburger Sliders	\$ 31.95

Inquire About our Ice Sculptures

Bar Services

Host Pricing

Cash Pricing

\$4.10 (\$4.65)	Liquor bar shots (Basic & Mix)	\$4.42 (\$5.00)
\$5.45 (\$6.15)	Standard cocktails (Caesar/Daiquiri)	\$5.75 (\$6.50)
\$4.10 (\$4.65)	Basic liqueurs (Sambuca)	\$4.42 (\$5.00)
\$5.45 (\$6.15)	Premium liqueurs (Baileys/Kahlua/B52/Grand Marnier)	\$5.75 (\$6.50)
\$7.20 (\$8.15)	Deluxe liquor (Glenlivet/Grey Goose)	\$7.50 (\$8.50)
\$5.45 (\$6.15)	Premium liquor (Tequila/Jack Daniels)	\$5.75 (\$6.50)
\$4.10 (\$4.65)	Domestic beer	\$4.42 (\$5.00)
\$4.10 (\$4.65)	Premium beer (Michelob/Keiths/Moosehead)	\$4.42 (\$5.00)
\$5.45 (\$6.15)	Imported beer (Stella/Corona/Heineken)	\$5.75 (\$6.50)
\$23.00 (\$26.00) Btl	Ontario house wine	\$5.75 (\$6.50) Glass
\$24.75 (\$28.00) Btl	Imported house wine	\$6.19 (\$7.00) Glass
\$5.45 (\$6.15)	Assorted coolers	\$5.75 (\$6.50)
\$45.00	Non-Alcoholic punch	n/a
\$85.00	Spirit punch	n/a
\$65.00	Sparkling wine punch	n/a
\$1.33 (\$1.50)	Soft drinks & Water	\$1.33 (\$1.50)

Minimum sales of \$300.00 must be attained over 3 hours of service or a bartender fee of \$25.00 per hour will be charged.

Host Bar Pricing does not include applicable taxes or gratuity (10%).

Cash Bar Pricing does not include applicable taxes.

Bar Formats (must be pre-arranged) include:

* Subsidized Pricing:

Guests pay \$2.50/drink & Host pays difference

*Ticket Bar & Cash Bar Combination:

Host gives out tickets to guests and is charged for all tickets turned in for the products purchased. Once guests have used all the prepaid tickets they have the option to pay cash.

Guests who bring in their own alcoholic beverages will be asked to leave the premises.

Corkage fees for wedding dinner wine service:

* Host provides the wine with the appropriate LCBO license

*Fees will be negotiated prior to function

*Unused full bottles will be returned to the host after the event

*All wine bottles will be removed from the tables (full or empty) before the Hall Bar reopens at the conclusion of the dinner.

*Corkage Fees do not include Taxes.

Rental Fees and Terms

FEES – MEETING ONLY (NO FOOD SERVICE)

	<u>SUNDAY-THURSDAY</u>	<u>WEEKENDS & STATS</u>
Main Hall	\$ 975	\$1,250
Main Hall – Trade Shows	\$1,250	\$1,900
Second Hall	\$ 375	\$ 475
Classroom A	\$ 195	\$ 195
Classroom B	\$ 150	\$ 150
Classroom AB	\$ 295	\$ 295
Classroom C	\$ 100	\$ 100
Foyer	\$ 195	\$ 195

FEES – WITH FOOD SERVICE (LUNCH OR DINNER)

	<u>SUNDAY-THURSDAY</u>	<u>WEEKENDS & STATS</u>
Main Hall:	To be Negotiated	To be Negotiated
Second Hall:	To be Negotiated	To be Negotiated

Hall Manager's Special Steel Packages

(Groups 5 – 250)

(Taxes & Gratuities Included)

PACKAGE	PER PERSON	HOT BREAKFAST	AM BREAK	LUNCH	PM BREAK	HALL RENTAL	AV RENTALS
-A-	\$29.95	No	No	Yes	Yes	Yes	NO
-B-	\$35.95	No	Yes	Yes	Yes	Yes	NO
-C-	\$46.95	Yes	Yes	Yes	Yes	Yes	NO

Leave the menu to us - we aim to please

NOTE: Pricing is based on size appropriate meeting space. Management reserves the right to move groups based on final number of attendees.

Rental Fees and Terms

In the event the number of attendants changes, management reserves the right to reassign the function to a more size appropriate room.

Management reserves the right to limit previous day access to the afternoon in order to maximize our ability to have fully booked venues. In this case, the additional set up fee for the day before access would be voided.

For example:

- 1- The original estimate of guests attending the event was 200 but the actual number was reduced to less than 125. The event would therefore be moved from the Main Hall to the Second Hall but only if there is no perceived circumstance that would affect the full enjoyment of the facilities by your group. Room rental fees would be adjusted accordingly.
- 2- The hall has an opportunity to use the facilities on a scheduled “previous day set up” date, then management would delay access to later that same day and then waive the set-up fee.

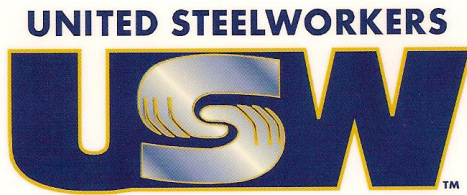
Screen	\$ 25.00	Trade Show 8 Foot Tables	\$10.00
8 LCD Projector Main Hall	\$ 300.00	90 x 156” Table Cloth	\$10.00
LCD Projector Small Hall	\$ 95.00	Extra easels, Flip Charts & Stands (4 Available)	n/c
S.O.C.A.N. Fees	\$ 60.00	Lapel Microphone & Deposit	\$45.00

Room Specifications

	<u>SIZE</u>	<u>SQ. FT.</u>	<u>CEILING</u>	<u>BOARDROOM</u>
Main Hall	57' x 105'	6185	20'	n/a
Second Hall	27' x 54'	1450	14'	50
Classroom B	18' x 22'	405	12'	26
Classroom A	18' x 30'	545	12'	30
Classroom C	18' x 22'	405	12'	16

Seating Capacity

	<u>BANQUET</u>	<u>CLASSROOM</u>	<u>THEATRE</u>	<u>RECEPTION</u>
Main Hall	450	160	600	750
Second Hall	120	60	175	225
Classroom B	24	16	32	35
Classroom A	32	24	40	45
Classroom C	16	n/a	n/a	n/a

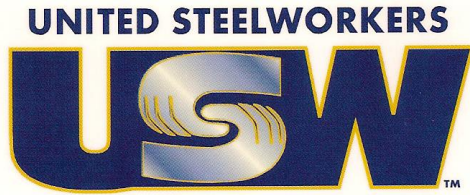


UNION HALL & CONFERENCE
CENTRE

EVENT # _____
BOOKED DATE: _____
NAME: _____

RENTAL AND/OR CATERING **RULES & REGULATIONS**

- 1) The applicant(s) undertake:
 - a. To adhere to all rules & regulations set out by law, the A.G.C.O. (Alcohol & Gaming Commission of Ontario), the Liquor License Act & United Steel Workers Local 6500.
 - b. To organize safe transportation alternatives for your guests traveling home when bar services are provided.
- 2) Bar Sale Wedding Reception:
 - a. If the event is a sale wedding reception where wine (purchased through the LCBO) is given away with dinner, a special occasion permit is required and corkage fees will be charged.
 - b. Wine served with dinner must be removed from the tables and not served or sold after dinner.
 - c. The bar will reopen once all dinner wine bottles have been removed.
 - d. The applicant is solely responsible for the transportation and the unloading of any wine bottles to and from the premises. Any unused unopened bottles must be removed from the premises by the next business day.
- 3) At any time during the event facility maintenance staff, management and/or security personnel will be allowed entry into the function.
- 4) At no time during the event will guests be allowed outside of the building with alcoholic beverages including hallways, storage areas, kitchen, and washrooms. Outside patio is an exception to this rule.
- 5) Arrangements for decorations must be approved by the Hall's manager. Decoration items may only be fastened to interior walls with approved method. All decorations must be removed at the completion of the event or the next day if prior arrangements have been approved by the Hall's manager. Decorations not removed in a timely manner will not be the responsibility of the Hall.
- 6) No rice or confetti is allowed in the building or the adjoining grounds & parking lot.
- 7) Additional cleaning fees may be charged for excessive clean up after events.
- 8) All music must stop at 1:30 AM and guests are expected to vacate the premises by 2:00 AM.
- 9) Property damages to the Steel Workers Hall and adjoining grounds during the event:
 - a. All damages will be the responsibility of the applicant. The applicant is responsible & liable for all damages caused by attendees & exhibitors.
 - b. A separate security deposit in the amount of \$250.00 for damages may be requested by the Hall's manager. This deposit will not be a part of the final bill and it will be reimbursed separately once inspection of premises has been done.
 - c. The security deposit will not be reimbursed if there is property damage nor if there was excessive clean up needed following the event.



UNION HALL & CONFERENCE CENTRE

- 10) Applicants (s) will be responsible for the conduct of their guests. Activities such as dancing on tables, food fights or other unsafe activities are not allowed.
- 11) Guests will not be allowed to interfere with other guests using adjoining facilities at the same time.
- 12) A \$50.00 fee will be charged for any returned cheques (insufficient funds or account closed).
- 13) United Steelworkers Local 6500 reserves the right to cancel functions within a three months' notice. In such an event the applicant(s) will be reimbursed any paid deposits.
- 14) A minimum deposit of \$500 for the Leo Gerard Hall and \$100.00 for the smaller halls and classrooms is due at the time of booking to secure the date requested.
- 15) In the case of cancellation the deposit will be returned when notice is received two months prior to the event date. Cancellations with less than 2 months' notice will result in forfeiture of the deposit.
- 16) A further deposit equal to 50% of the estimated food & beverage billing is due 15 business days before the event date. At this time all of the menus & event details are to be finalized. You will then be provided with a final banquet event form with the completed details including menus. Once accepted, a signed copy must be returned to the Hall's manager.
- 17) A final deposit equal to 40% of the estimated food & beverage billing is due 5 business days before the event date. At this time, final attendance figures are to be established for the minimum billing.
- 18) Upon conclusion of the event, the remaining unpaid balance will be due in full.

The client has received a copy of the rental & catering rules & regulations.

I (print name) _____ have read & understand my obligations as set out in this contact, and will take full responsibility for any discrepancies.

Authorized client signature _____

Dated _____

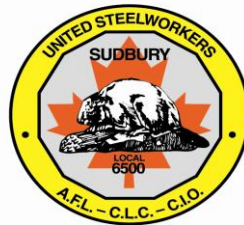
Steel Workers Representative _____

Dated _____

BEST WISHES
FROM
UNITED STEELWORKERS

Rick Bertrand
President

Tim Kiley
Vice-President



Local

6500

Roger Lafontaine
Treasurer

Dave Gordon
Financial Secretary

Nick Larochelle
Recording Secretary

STEELWORKERS
MAKE GOOD NEIGHBOURS