

Steel workers' Union Hall & Conference Centre

Hall Managers: Katerina Grigull & Roger Lafontaine

66 Brady St.

Sudbury, Ontario

P3E 1C8

Telephone: 705-675-3381 ext. 252 and ext. 239

Cellular: 705-665-3337 – Roger (After hours - emergency)

Email: hallsmanager@usw.ca



Steel Hall Catering Services

Plated Four Course Dinners

All plated entrées include the following:

Dinner rolls with butter

Selection of premium pickles, olives & marinated vegetables

Starter house salad with a choice of dressing **OR** Caesar salad **OR** Daily Soup

Chef's choice of potato & Seasonal Fresh Vegetable

Coffee & choice of dessert

Caramel cheese cake

Chocolate mousse torte

Tuxedo Truffle cake

Crème Brulée

Strawberry Shortcake

Entrées

Oven Roasted Prime Rib of Beef au Jus Add a Yorkshire Pudding	Market Pricing \$1.00
Oven Roasted Sirloin of Beef au Jus 6oz Beef Tenderloin	\$32.95 per person
AAA Roast beef (inside round)	Market Pricing \$30.95 per person
Stuffed Chicken Supreme (Goat cheese, Spinach, Roasted Red Peppers)	\$31.95 per person
Mushroom Tarragon Chicken	\$30.95 per person
Chicken Parmesan	\$30.95 per person
8oz Bone-in Pork chop (Topped with Pancetta & Apples)	\$29.95 per person
Pork Medallions (Topped with Brandy Demi-Glace)	\$28.95 per person
Oven Roasted Porketta	\$28.95 per person
Ontario turkey (with Sage Stuffing and Cranberry Sauce)	\$28.95 per person
Pan Seared Pickerel (Topped with Lemon Dill Sauce)	Market Pricing
Grilled Atlantic Salmon (Topped with Mango Salsa)	\$29.95
Mixed Grill of Beef Tenderloin, Chicken Breast & Jumbo Shrimp	\$41.95

****All pricing is subject to change without notice****

Smokehouse Dinner Entrées

(All items are professionally smoked in-house)

Smoked Mojo Chicken Leg Quarters: Applewood smoked leg quarters (Topped with a Cuban Mojo Salsa)	\$30.95 per person
Mesquite Smoked Pork Side Ribs:	\$33.95 per person
Atlantic Smoked Salmon: 6oz Applewood smoked salmon (Topped with a Citrus Cream)	\$31.95 per person
Smoked Pork Chop: 8oz Hickory smoked pork chop (Topped with Apple butter BBQ Sauce)	\$31.95 per person

Additional Courses & Upgrades

(For plated 4 course dinners)

Premium Soup: Wild Mushroom, Roasted Red Pepper, Roasted butternut squash, Cheddar & Muskoka Ale, Chicken Vegetable, Vegetable Consommé	\$4.95 per person
Antipasto platter (Serves 8)	\$28.95 per platter
Tricolored Fusilli with a tomato basil sauce and fresh parmesan	\$3.95 per person
Stuffed Agnolotti with a Rose sauce	\$5.95 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. All prices are subject to change without notice.

Vegetarian and/or Gluten Free Options

Vegetable Stack: Grilled eggplant, Zucchini, Roasted Cherry Tomato, Red Onion and Roasted Red Peppers stacked and topped with Balsamic Glaze	\$28.95 per person
Stuffed Pepper: Red quinoa, Grilled Red Onion, Sundried Tomato stuffed in a Green Pepper	\$27.95 per person
Eggplant Parmesan: Fried Eggplant Baked in Parmesan Cheese and Tomato Sauce	\$27.95 per person
Eggplant Tian: Arrangement of Grilled Vegetables layered with Smoked Gouda and Tomato Sauce (topped with Fried Chickpea Polenta)	\$28.95 per person

A la Carte Selections

Coffee / Decaf	\$1.65
Herbal tea	\$1.45
Hot chocolate	\$1.95
Individual juices	\$1.95
Litre of juice	\$10.95
Individual soft drinks	\$1.25
Bottle of water	\$1.25
Chocolate milk	\$1.95
White milk	\$1.95
Assorted cookies (dozen)	\$12.95

Allergies or special dietary requirements must be chosen prior to function date. All prices are subject to change without notice.

Late Night Snacks and Stations

Hickory Smoked Beef Jerky:	\$24.95 per pound
Smoked Pulled Pork Sliders:	\$250.00 (Feeds 50)
Build your own: Smoked Pulled Pork, Slider Buns, Apple Slaw, Lettuce, Tomatoes, Onions & Cheddar Cheese	
Soft Pretzel Bar (Minimum 25 guests):	\$5.00 per person
Fresh soft baked pretzels served with mustards, chutneys and Hot cheeses	
Poutine Bar:	\$300.00 (Feeds 50)
Thornloe cheese curds, Fresh Cut Fries & Gravy	
Oyster Bar:	\$400.00 (Feeds 50)
Fresh hand Chucked Oysters served with lemon, Tabasco, Mignonette and Cocktail Sauce	

Steel Platters

(Sized to feed up to 35 people)

Crudités with dip		\$49.95
Deviled 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 (Seasonal Adjustments)		\$49.95
Olives & pickles platter		\$29.95
Antipasto platter – Large		\$97.95
Hummus, pâté, chutneys, bruschetta mix, Tapenade & Breads		\$109.95
Jumbo Shrimp Tree (6 dozens) with Cocktail Sauce		\$200.00
Artisan Pizza:		
Pepperoni	<u>(8 Slices)</u>	or <u>(Pan Size)</u>
Meat Lovers	\$10.95	\$31.95
Veggie	\$14.95	\$41.95
Hawaiian	\$12.95	\$36.95
	\$13.95	\$39.95
Home style Sandwiches (70 ¼'s):		\$99.95
Roast beef, Turkey, Ham, Tuna, Egg salad, Italian meats served on wraps, Whole wheat & multigrain breads		
Build your own sandwiches:		\$4.25/person
Assorted breads, Mixed deli meats & condiments		

All pricing is subject to change without notice*

Steel Hall Grand Buffet

(Minimum 50 guests)

Variety of breads, rolls & spreads

Choice of (5) Premium Salads:

Classic Caesar Salad, Baby Greens with Strawberries & Balsamic Vinaigrette, Marinated Mushroom Salad, Broccoli Salad, Classic Waldorf, Bocconcini Salad, Greek Pasta Salad, Curried Chickpea or Hungarian Potato Salad

Choice of (2) Additional Platters:

Grilled Vegetables with Balsamic Vinaigrette
Bruschetta Platter
Deluxe Cheese Tray
Imported Deli Tray

Chef Choice of Potato & Seasonal Fresh Vegetable

OR

Vegetarian Lasagna (Add: \$1.50)

Choice of Pasta:

Tomato Basil
Cheese Capeletti
Pasta Primavera
Pasta Alfredo

CHOICE OF TWO (< 150) OR THREE (> 150):

Chicken Marsala
Chicken parmesan
Grilled Chicken Breast with Roasted Red Peppers and Onions
Oven roasted Porketta

Roast beef au jus (for groups < 149)
Carved hip of Beef (for groups > 150)
Whole Roasted Ontario turkey with sage dressing & cranberry sauce
Filet of salmon with lemon & dill sauce

Premium dessert table with a selection of Tortes, Cookies, Squares and a fresh fruit platter

Coffee or Herbal Tea

\$38.95 per Person

****All pricing is subject to change without notice****

Steel Hall Standard Buffet

(Minimum 40 guests)

Variety dinner rolls & butter

Choice of (5) Salads:

Classic Caesar Salad, Garden Greens with House dressing, Marinated Mushroom Salad, Greek Pasta Salad, Chickpea Salad, Coleslaw, Potato Salad, Tabuleh or Quinoa Salad

Cheese tray

Chef's choice of Potato & Seasonal Fresh Vegetable

Choice of Pasta:

Tomato Basil

Cheese Capeletti

Marinara

Pasta Primavera

Vegetarian Lasagna (Add: \$1.50)

CHOICE OF TWO (< 149) OR THREE (> 150):

Chicken Marsala

Oven Roasted Italian Seasoned Chicken

Grilled Chicken Breast with Garlic Cream

Oven roasted Porketta

Roast beef au jus (for groups < 149)

Carved hip of Beef (for groups > 150)

Whole Roasted Ontario turkey with sage stuffing & cranberry sauce

Grilled Miso Salmon

Dessert table with a selection of Cakes, Cookies & Squares, Fresh fruit platter

Coffee or Herbal Tea

\$33.95 per Person

All pricing is subject to change without notice

Big Nickel Brunch Buffet

(Minimum 40 guests)

Selection of Chilled Juices

Fresh Fruit Cocktail

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

Scrambled Eggs & Mini Egg Omelettes
Home Fried Potato
Crispy Bacon & Sausages

Pancakes with Maple Syrup

Eggs Benedict with Hollandaise Sauce

Waffle Station with a variety of Toppings

Canadian Cheese Selection
Deconstructed Caesar Salad
Bruschetta Mix & Variety of Breads

Seafood Station featuring:
Peel & Eat Shrimp
Smoked Salmon
Mussels

Chef's choice of Hot Entrées & Vegetables

Premium Dessert Table

Coffee or Herbal Tea

\$21.95 per Adult

\$19.95 per Senior

\$10.95 per Child (under 10)

All pricing is subject to change without notice

Loaded Nickel Breakfast Buffet

(Minimum 40 guests)

Selection of Chilled Juices

Fresh Fruit Cocktail

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

Scrambled Eggs
Home Fried Potato
Crispy Bacon & Sausages

French Toasts or Pancakes with Syrup

Eggs Benedict with Hollandaise Sauce (additional \$2.50 per person)

Coffee or Herbal Tea

\$13.95 per Adult

\$11.95 per Senior

\$7.95 per Child (under 10)

All pricing is subject to change without notice

Hors D'oeuvres

(Butler served or service stations)

Hors D'oeuvres - Cold (Dozen):

Country pâté on Crostini	\$14.95
Flavored Cream Cheeses & Mousses on Cucumber Slices	\$14.95
Cubed Black Forest Ham with Swiss Cheese topped with an Olive	\$14.95
Greek Salad Cups	\$14.95
Ham Salad on Toast Points	\$19.95
Stuffed cherry tomatoes	\$19.95
Stuffed mushroom caps	\$19.95
Cheese Board Sticks	\$19.95
Smoked turkey with cranberry glaze	\$23.95
Blue Cheese & Pear Slice on Crostini	\$23.95
Prosciutto Wrapped Melon	\$29.95
Herbs & Baby Shrimp Spread	\$29.95
Smoked Salmon Mousse & Dill	\$31.95
Applewood Bacon "Cheese" Apple Slice	\$31.95
Striploin Slices with Sauce Béarnaise	\$31.95

Hors D'oeuvres - Hot (Dozen):

Mini egg rolls	\$14.95
Battered Mushroom Caps	\$14.95
Mini sausage rolls with Russian mustard	\$14.95
Wild Mushroom Risotto	\$14.95
Mini Croquettes	\$14.95
HP or Greek Meatballs	\$19.95
Individual mini frittatas in Pastry Shells	\$19.95
Spicy vegetarian Samosas	\$19.95
Mini grilled cheese with Pear and Brie	\$19.95
Mini Jacket Potato 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
Deep Fried Mac & Cheese Triangles	\$31.95
Mini Brie & Cranberry Pouches	\$31.95
Asparagus Cigars in Philo	\$31.95
Sirloin Cheeseburger Sliders	\$31.95

All pricing is subject to change without notice*

Bar Services

Host Pricing

Cash Pricing

\$4.20	Liquor bar shots (Basic & Mix)	\$4.42
\$5.30	Standard cocktails (Caesar/Daiquiri)	\$5.75
\$4.20	Basic liqueurs (Sambuca)	\$4.42
\$5.30	Premium liqueurs (Baileys/Kahlua/B52/Grand Marnier)	\$5.75
\$7.20	Deluxe liquor (Glenlivet/Grey Goose)	\$7.50
\$5.75	Premium liquor (Tequila/Jack Daniels)	\$5.30
\$4.20	Domestic beer	\$4.42
\$4.20	Premium beer (Michelob/Keiths/Moosehead)	\$4.42
\$4.20	Imported beer (Stella/Corona/Heineken)	\$5.75
\$21.25 Btl	Ontario house wine	\$5.75 Glass
\$23.00 Btl	Imported house wine	\$6.19 Glass
\$5.30	Assorted coolers	\$5.75
\$45.00	Non-Alcoholic punch	n/a
\$99.00	Spirit punch	n/a
\$85.00	Sparkling wine punch	n/a
\$1.33	Soft drinks & Water	\$1.33

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.

Cash Bar Pricing does not include applicable taxes.

Bar Formats (must be pre-arranged) include:

* Subsidized Pricing (Toonie Bar):
Guests pay \$2.00/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.

All pricing is subject to change without notice*

Rental Fees and Terms

Main Hall – Leo Gerard	\$1,250
Second Hall	\$ 475
Classroom A – Humphrey Room	\$ 195
Classroom B	\$ 150
Classroom A&B (Combined)	\$ 295
Classroom C – Angela Paquin Room	\$ 125
Patio Deck	\$ 150
Main Hall LCD Projector Screen	\$ 300
Second Hall 170” Screen	\$ 25
Small Hall Screen	\$ 100
S.O.C.A.N. Fees	\$ 60
We offer wireless microphones, laptops, lapels and podium stands as needed with rental of the hall	

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

If facility is available, after hours’ access for set-up will be charged at \$40/Hour.

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.

****All pricing is subject to change without notice*****

Room Specifications

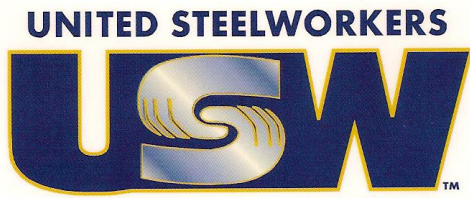
	<u>SIZE</u>	<u>SQ. FT.</u>	<u>CEILING</u>	<u>BOARDROOM</u>
Leo Gerard Hall	57'x 105'	6185	20'	n/a
Second Hall	27'x 54'	1450	14'	50
Humphrey Classroom	18'x 22'	405	12'	26
Classroom B	18'x 30'	545	12'	30
Angela Paquin Room	18' x 22'	405	12'	16

Seating Capacity

	<u>BANQUET</u>	<u>CLASSROOM</u>	<u>THEATRE</u>	<u>RECEPTION</u>
Leo Gerard Hall	500	160	600	750
Second Hall	120	60	175	225
Humphrey Classroom	24	16	32	35
Classroom B	32	24	40	45
Angela Paquin Room	16	12	25	25

General Notes

- 1) A deposit equal to the regular room rental charge plus H.S.T. is due at the time of booking. In case of cancellation a full refund will be issued if notified 6 months prior to the event date. Notification of less than 6 months will result in forfeiture of the deposit.
- 2) Prior notification of special dietary needs such as food allergies or vegetarian/vegan lifestyles is required to better accommodate your guests' requests.
- 3) A **50% deposit** of the estimated food & beverage billing is due **15 business days** prior to the event date. At this time menus & time lines are to be defined.
- 4) Another **40%** of the estimated food & beverage billing is due **5 business days** prior to the event. At this time, the number of attendees for minimum billing purposes is to be established.
- 5) Kids' meals (10 years old and under) ordered in advance are billed at 50% of the adult price.

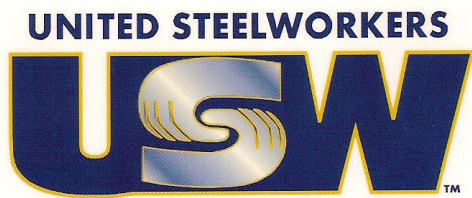


UNION HALL & CONFERENCE
CENTRE

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 which will not be a part of the final bill but 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) Finalization of details of event along with access to premises must be booked by appointment only.
- 15) A deposit equal to the normal room rental fee plus H.S.T. must be paid in full at the time of booking to secure the space for the event.
- 16) In the case of cancellation the deposit will be returned when notice is received six months prior to the event date. Cancellations with less than 6 months' notice will result in forfeiture of the deposit.
- 17) 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. At this time, a final banquet event form with the completed details including menus will be generated for acceptance and a signed copy must then be returned to the Hall's manager.
- 18) 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.
- 19) Upon conclusion of the event, the remaining 10 % plus any host bar charges will be due in full within 7 days. Note that late payment fees and/or 2% interest charges per month may be applied at the discretion of management.

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

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

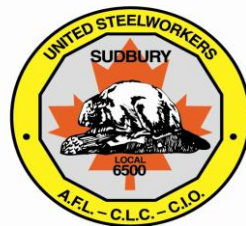
Authorized client signature _____ Dated _____

Approved on behalf of Steel Workers' Hall _____ 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