

COLUMBUS HALL MULTI-PURPOSE FACILITY



2024 PLATINUM WEDDING INFORMATION PACKAGE

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RENTAL FEES
Upper Level Facility
“Platinum Salon”
\$600.00 + HST



Rental Fee

The rental fee covers the following services:
Bridal Suite Room
Service Staff for the 8 HOUR event including:
Servers, bartenders, chef & hostess
All table linens, cutlery and tableware
Podium & microphone
Rectangular tables
Rental of the facility and space for your event
Access to the facility the day of your event for decorating purposes
Bridal Suite
Security Services (1 Person)
Socan Fees
Coat Check
Ample Parking

Capacity

**** The sit-down seating capacity is 225 people and a stand up reception is 375 people ****

**** Columbus Hall has a minimum guest requirement of 125 guests for All “Platinum” wedding functions requiring food and beverage. ****

Columbus Multi Purpose Facility Terms & Conditions:

- Final guarantee of attendance and menu details on all functions is required Seven(7) business days prior to function. Final Invoice is based on this guarantee.
- **With the exception of wedding cakes or Cupcakes in place of Wedding Cakes, no other food or beverage items are allowed to be brought into the facility. We request that any wedding cakes requiring refrigeration be delivered on the day of the function.**
- A \$75.00 cake cutting charge will apply for all functions when we are required to use the Wedding Cake for dessert course. **SHOULD YOU PRE-CUT YOUR WEDDING CAKE, OR BRING IN CUPCAKES, THE \$75.00 CUTTING CHARGE WILL STILL APPLY.**
- **A handling charge of \$ 1.75 per person will be applicable when wedding cake is cut and served as dessert.**
- \$ 500.00 non refundable deposit is required upon booking your function to confirm and secure your date at Columbus Hall Multi Purpose Facility.
- **A complete list of power requirements must be submitted to the Event Co-ordinator prior to your event for functions that require extensive use of sound and/or lighting equipment. Additional costs may apply.**
- 50% payment, for all anticipated costs, **is required 7 calendar days** before the event with the remainder of outstanding invoice payable the day after the event.
 - **Additional labour charge of \$60 per half (1/2) hour will be applied if the event runs longer than the 8 hours scheduled through no fault of our staff or our facility.**

The Convener/Decorator is responsible for arranging any sound equipment for onsite ceremonies.

<i>Cake Cutting Fee</i>	\$	<i>75.00</i>
<u>** Cake Cutting Fees apply even when the cake is cut off premises or you bring in cupcakes**</u>		
<i>Cake serving on trays</i>	\$	<i>75.00</i>
<i>Rental of chair covers</i>	\$	<i>3.00 each</i>
<i>Projector & Screen</i>	\$	<i>120.00</i>
<i>Screen only</i>	\$	<i>50.00</i>
<i>Projector Only</i>	\$	<i>100.00</i>

If you hire a decorator, that decorator will be responsible for all of the decorating needs.

Should damages occur to the facility or property during the reception, repair costs will be absorbed by the client, who will be consulted regarding the cost of those repairs

***Events held on statutory holidays
May be subject to an additional cost***

Please add 15% HST on all costs including the 15% Administrative/Gratuuity Fee to all food and beverage prices

****All food/wine/bar prices are subject to change****

Restrictions

Due to licensing requirements and quality control issues, all food and beverage consumed on Club property must be supplied and prepared by the staff of Columbus Hall Multi Purpose Facility.

***Bar attendants are authorized to close the lounge for infractions of the
Liquor Licensing Act***

No alcoholic beverages are to be brought onto club property.

Beverage Tickets are available for a host bar upon request.

Last call for the bar is 1:00 am and the bar closes promptly at 1:30 am.

***Final menu choices MUST be supplied to Columbus Hall Multi Purpose Facility
A minimum of SEVEN (7) Days prior to your event
Some flexibility is permitted pending circumstance.***

Billing

50% of your invoice for your event, based on the guaranteed number of guests and menu selections provided, will be payable 7 calendar days before your event and the remaining balance of your bill must be paid the day after your event.

***You will be billed for the guaranteed number
Given and signed for on you Contract or the actual number in attendance,
whichever is greater.***

Credit card imprints will be required to secure payment and when paying with a credit card

*Estimates are available only on **confirmed** events and once your requirements are determined.*

Lactose Intolerant, Gluten Free, Vegan and Vegetarian and Child Meal Options Are Available and Must be Pre-Ordered.

*Early Notifications of ALL Food Allergies is **required**.*

The term "Buffet" refers to the type of service. It is not meant to imply "All you can eat".

Buffets are generally prepared for the numbers requested with approximately 5% more.

*Confirmation of a date can only be made with a **non-refundable** deposit of \$ 500.00.*

Should you need to cancel your function we will only refund the deposit if We are successful in re-booking a comparable event for that date.



SERVED SELECTIONS

Three Course Meal Service

Please choose one (1) appetizer, one (1) dessert, and a maximum of two (2) entrees.

APPETIZERS

Salads (1 choice)

<i>Garden Salad with House Dressing</i>	\$ 7.95
<i>Caesar Salad with Croutons and Bacon Bits</i>	\$ 7.95
<i>Strawberry & Spinach Salad</i>	\$ 7.95
<i>Greek Salad</i>	\$ 8.95
<i>Cold Seafood salad (Crab, Shrimp & Cod in a Light, Tart Dressing)</i>	\$ 12.95

Soups (1 choice)

<i>Hearty Beef Barley Soup</i>	\$ 8.95
<i>Turkey Vegetable Soup</i>	\$ 8.95
<i>Apple Curry Cream Soup</i>	\$ 8.95
<i>Seafood Chowder (Shrimp, Salmon & cod)</i>	\$ 9.95

Seafood Appetizers (1 choice)

<i>Cod au Gratin/Lemon</i>	\$ 9.25
<i>Seafood au Gratin (Shrimp, Salmon & cod)</i>	\$ 10.25
<i>Smoked Salmon Crostini (3)</i>	\$ 10.25



ENTREES

(Maximum of 2 choices)

<i>Baked Stuffed Cod Fillet</i>	\$	27.95
<i>Poached or Grilled Salmon Loin/Mustard Dill Sauce</i>	\$	27.95
<i>Bacon Wrapped Stuffed Chicken Breast/Savory Dressing</i>	\$	27.95
<i>Grilled Breast of Chicken in Lemon/ Honey Mustard Sauce</i>	\$	27.95
<i>Roast Turkey with Savory Dressing</i>	\$	27.95
<i>Savory Stuffed Pork Loin</i>	\$	27.95
<i>Roast Sirloin with Yorkshire pudding</i>	\$	31.95
<i>Prime Rib of Beef au Jus with Yorkshire pudding</i>	\$	37.95

All entrees include mashed potato, mashed turnip, buttered carrots and fresh rolls

Additional options:

<i>Columbus Croquettes</i>	\$	2.95
<i>Medley of Roasted Potato & Mixed Peppers</i>	\$	2.95
<i>Golden Roasted Mini Potato</i>	\$	2.95
<i>Buttered Garlic/Gilled Onion & Mushroom Mini Potato</i>	\$	2.95

DESSERTS (1 choice)

****INCLUDES TEA AND COFFEE****

<i>Partridgeberry or Blueberry Pudding & Hot Custard Sauce</i>	\$	7.95
<i>Cheese Cake (Chocolate or Strawberry)</i>	\$	7.95
<i>Chocolate Eruption</i>	\$	7.95
<i>Mixed Berry Crumble with Cream (raspberry, strawberry, blackberry)</i>	\$	7.95
<i>Carrot Cake</i>	\$	7.95
<i>Hot Deep Dish Apple Pie with Ice Cream</i>	\$	7.95
<i>Fresh Fruit Cup in Cranberry Syrup (in season only)</i>	\$	6.95



BBQ STYLE SERVICE

<i>New York Strip Loin (10 oz)</i>	\$	31.95
<i>Prime Rib Steak (14 oz)</i>	\$	34.95
<i>Beef Tenderloin (8 oz)</i>	\$	34.95
<i>Columbus Chicken Breast Supreme</i>	\$	29.95
<i>Fresh Mushrooms and Onions</i>	\$	2.95

****All Beef Grilled to Medium Temperature for Service****

****Incl. Fresh Green Salad, Tex-Mex Corn, Hassel Back Potato & Fresh Rolls****

****Dessert Course/Tea or Coffee Not Included ****

****A-1, J&P, & Honey BBQ Sauce Supplied on Each Table
And are NOT used in the Cooking Process ****



HORS D'OEUVRES

** MINIMUM 10 DOZEN **

<i>Marinated Garlic Beef Satay(Skewer)</i>	\$	26.95 per dozen
<i>Ginger Chicken Satay(Skewer)</i>	\$	26.95 per dozen
<i>Sautéed Garlic Shrimp</i>	\$	27.95 per dozen
<i>Thai Coconut Battered Shrimp</i>	\$	27.95 per dozen
<i>Bacon Wrapped Scallops</i>	\$	27.95 per dozen
<i>Pan Fried Cod Tongues</i>	\$	27.95 per dozen
<i>Breaded Cod Loin Nuggets</i>	\$	27.95 per dozen
<i>Dry Spiced Chicken Wings</i>	\$	26.95 per dozen
<i>Sweet & Sour Meatballs</i>	\$	25.95 per dozen
<i>Assorted Roasted Sausage</i>	\$	25.95 per dozen
<i>Bruchetta Minis</i>	\$	25.95 per dozen
<i>Mini Mac & Cheese Tarts</i>	\$	26.95 per dozen
<i>Sausage Rolls</i>	\$	26.95 per dozen
<i>Spinach/Bacon Stuffed Mushroom Caps</i>	\$	25.95 per dozen
<i>Mini Beef Sliders</i>	\$	29.95 per dozen
<i>Mini Chicken Sliders</i>	\$	29.95 per dozen

Seafood Tray (Hot):

Shrimp, Scallops, Mussels, Cod, Salmon, Cod Tongues, Calamari (approx. 20 ppl)
\$199.95

Seafood Tray (Cold):

Smoked Salmon, Crab, Shrimp, Halibut, Mussels, Cod (approx. 20 ppl) \$189.95



Assorted Trays

(Tray Selections Serve Approx 20 – 25ppl)

<i>Imported Cheese & Cracker Tray</i>	\$	89.95
<i>Domestic Cheese & Cracker Tray</i>	\$	79.95
<i>Vegetable Tray</i>	\$	69.95
<i>Asst. Meats with Crusty Bread Bites & Garlic/Herb Oil</i>	\$	79.95
<i>Fruit Tray (Seasonal Selections)</i>	\$	69.95
<i>Sandwich Tray ** 48 Quarters **</i>	\$	69.95
<i>Sweet Tray</i>	\$	59.95



BUFFET SELECTIONS ...

****EACH BUFFET INCLUDES COLE SLAW, MACARONI SALAD, AND POTATO SALAD, FRESH ROLLS
TEA AND COFFEE
& DESSERT BUFFET OF ASSORTED CAKES, PIES, COOKIES AND SQUARES****



Traditional Newfoundland Dinner

*Salt Beef, Cabbage, Carrot, Mashed Turnip, Boiled Potato, Peas Pudding
& Your Choice of One of the Following Carvings:
Roast Turkey; Roast Sirloin Beef; or Pork Loin*

*\$ 37.95 per person
Yorkshire Pudding \$2.95 pp*



Roast Turkey Buffet

Fresh Roast Turkey, Savory Dressing, Red Garlic Mashed Potato Mashed Turnip & Carrot

\$ 35.95 pp



Baked Ham Buffet

*Baked Honey Mustard Glazed, Bone-In Ham
With Pineapple-Raisin Sauce, Scalloped Potato, Mashed Turnip & Carrot*

\$ 35.95 per person



Roast Sirloin Buffet

Roast Top Sirloin Served with Red Garlic Mashed Potato, Mashed Turnip & Carrot

*\$ 35.95 per person
Yorkshire pudding \$2.95*



Grand Buffet

*Homemade Soup,
Carved Top Sirloin with Yorkshire Pudding & Gravy,
Roast turkey with Savory Dressing & Gravy,
Mashed Garlic Red Potato & Broccoli & Baby Carrot*

\$ 49.95 per person

*** Substitute with Prime Rib for an additional \$ 6.95 per person**



WHITE WINES

Ruffino Lumina Pinot Grigio (Italy)	\$35.98
Nottage Hill Chardonnay (Australia)	\$32.95
Rothschild Sauvignon Blanc (France)	\$31.50
Jackson Trigg's Pinot Grigio (Canada)	\$26.95

RED WINES

Ruffino Chianti (Italy)	\$36.95
Rothschild Merlot (French)	\$30.50
Nottage Hill Shiraz (Australia)	\$37.95
Jackson Trigg's Merlot (Canada)	\$26.95

Wine prices are subject to 15% Administrative Fee including Gratuity and 15% HST

** For alternative wine selections please speak to the General Manager **

BAR PRICES

Local Beer	\$ 5.75
Imported Beer	\$ 6.75
Guinness	\$ 6.75
Regular Highball	\$ 5.75
Premium Spirits	Depends on Label
Glass House Wine	\$ 7.25
Bottle House Wine	\$ 26.95
Coolers	\$ 6.75
Soft Drinks	\$ 2.50

** HST is incl. in the bar prices – Prices are dependent on market increases and are subject to Change**

PUNCHES

<i>Non-Alcoholic Punch</i>	<i>(sm. serves 35)</i>	<i>\$ 79.95</i>
	<i>(lg. serves 70)</i>	<i>\$120.95</i>
<i>Alcohol Punch</i>	<i>(sm. serves 35)</i>	<i>\$125.95</i>
	<i>(lg. serves 70)</i>	<i>\$229.95</i>
<i>Champagne Punch</i>	<i>(sm. serves 35)</i>	<i>\$125.95</i>
	<i>(lg. serves 70)</i>	<i>\$229.95</i>



Ask About:

Complimentary Wedding Showers

Complimentary Bridal Suite

Chocolate Fountains & Candy Buffet

LATE NIGHT SNACK MENU

** MINIMUM 50 SERVINGS **

** SERVED @ 11:15 PM **

<i>French Fries ** 8 Oz **</i>	\$	3.95
<i>French Fries & Gravy ** 8 Oz **</i>	\$	4.75
<i>French Fries, Dressing & Gravy ** 8 Oz **</i>	\$	5.50
<i>7 Inch Hot Dog</i>	\$	4.25
<i>Sausage on A Bun</i>	\$	4.75
<i>Nachos, Cheese & Salsa</i>	\$	4.95
<i>Poutine with Curds ** 8 Oz **</i>	\$	5.75
<i>Pizza Slice ** Deluxe **</i>	\$	4.25
<i>Mini Beef Sliders ** 2 Oz **</i>	\$	5.25
<i>Mashed Potato Bar ** 3 Oz **</i>	\$	5.25
<i>Mini Donuts ** 8 per guest **</i>	\$	4.75
<i>Mini Chicken Sliders ** 2 Oz **</i>	\$	5.25
<i>Dry Spice Chicken Wings ** 4 pc per guest **</i>	\$	5.25



NOTES: