



THE SUPERIOR INN

HOTEL & CONFERENCE CENTRE

Gichigami

OFF-SITE CATERING MENU

GOURMET “SIGNATURE” SANDWICHES

A selection of gourmet sandwiches prepped and cooked onsite.

Choice of 2 types:

Philly Cheesesteak – Herbed cream cheese, peppers and onions, beef, provolone

Calabrese – Spicy calabrese, roasted red peppers, provolone, arugula

Caprese – Beefsteak tomatoes, arugula, provolone, basil oil

UP TO 25 PEOPLE \$600. Additional guests \$20 per person.

CLASSIC BBQ FARE

Grilled on site

Choice of 3 types (priced based on 2 items per guest):

Jumbo Hot Dog - Ketchup, mustard, relish, diced onion, white roll

Smoked Sausage - Ketchup, mustard, relish, diced onion, white roll

Hamburger - Ketchup, mustard, relish, diced onion, lettuce, brioche bun

Cheeseburger - Ketchup, mustard, relish, diced onion, lettuce, brioche bun

Veggie Burger - Ketchup, mustard, relish, diced onion, lettuce, brioche bun

UP TO 25 PEOPLE \$600. Additional guests \$18 per person.

SMOKEHOUSE BBQ FARE

Grilled on site on our rolling outdoor kitchen.

Choice of 3 types (priced based on 2 items per guest):

Whole Roasted Marinated Chicken - Thyme, citrus, garlic

Pork Side Ribs - Slow smoked and glazed with house barbeque sauce

Fire Roasted Outside Flat of Beef - Marinated in rosemary and roasted garlic

Sugar and Spice Roasted Salmon - Whole fire roasted sides of Atlantic salmon

UP TO 25 PEOPLE \$800. Additional guests \$21 per person.



ADD ONS

Pricing is per guest in addition to the above based services.

SALADS

Garden - Seasonal mixed greens, cucumber, carrot, tomato, balsamic dressing

Caesar - Romaine, parmigiano, croutons, bacon bits, Caesar dressing

Greek - Cherry tomato, cucumber, bell peppers, kalamata olive, red onion, feta, Greek dressing

Potato - Yukon potato, fresh dill, grainy mustard, dill pickles, red onion

Coleslaw - Cabbage, carrots, green onion, creamy dressing

Bowtie Caprese - Farfalle, cherry tomato, bocconcini, fresh basil, pesto, arugula, and balsamic.

Strawberry Spinach - Spinach, strawberries, goat cheese, candied pecans

Add 1 salad - \$5 per person

Add 2 salads - \$7 per person

Add 3 salads - \$9 per person

VEGETABLES, POTATOES, STARCH

Garlic and Herb Green Beans

Maple Roasted Root Vegetables

Grilled Vegetable Medley

Asparagus and Whole Roasted Baby Carrots

Roasted Beets

Scalloped au Gratin

Mashed Potato

Baked Potato Bar

Roasted Baby Red

Maple Roasted Sweet Potato

Wild Rice Pilaf

Spinach and Tomato Orzo

Add 1 vegetable or potato - \$6 per person

Add 2 vegetables or potatoes - \$8 per person



DESSERT

Squares - Nanaimo, triple chocolate brownie, butter tart, macaroon

Fresh Baked Cookies - Oatmeal raisin, chocolate chip, double chocolate, white chocolate, macadamia nut

New York Cheesecake - Chocolate fudge, caramel, blueberry, strawberry, apple, cherry

Individual Lemon Tiramisu

Individual Apple or Berry Crumble

Add 1 dessert - \$5 per person

Add 2 desserts - \$7 per person

OFF-SITE CATERING BY SUPERIOR INN: KEY DETAILS

KEY INFORMATION AND PLANNING

Base pricing includes transportation of food services to your venue, minimum one (1) cook, and one (1) service staff member, set up and take down of Superior Inn provided Services.

Additional cooks and / or servers can be requested at a cost of \$25 per hour for a minimum of 3 hours.

As cook times are important, please be sure to advise when food services are required. Our staff will arrive one (1) hour prior to the meal start time and provide service for two (2) hours.

Where applicable, disposable plateware, flatware, and paper napkins are included.

All tables required for food preparation and service are included with the base fee. Additional tables, chairs, serving utensils are available for a small fee. Please discuss your needs with our catering team.

Ceramic plateware, stainless flatware, and linens are available for a small fee. Please discuss your needs with our catering team.

Please inform us of any dietary restrictions – surcharge of \$5 per person per restriction may be applied. Additional fee may be required for outside of city limits.

Superior Inn Catering is happy to provide quotes on additional items or style of service. We can customize our full hotel catering guide to accommodate off-site food services from 25 to 500 guests.

Final numbers are due 48 hours prior to the event along with 50% payment. This number will constitute the guarantee, not subject to reduction. The Hotel will set 5% above the guarantee. All charges will be based upon the guarantee, or the actual number of guests served whichever is greater.

Serving ware is available to rent with a \$25 rental fee per chafing dish. This includes pans, sternos, and serving utensils.

Delivery service is offered and accepted based on availability. Any deliveries outside city limits will be accepted and delivery quoted appropriately.

****Prices subject to applicable taxes, gratuity, and service charge****

Event Terms and Conditions

To save your date, it is recommended to sign the contract as soon as possible, your event is not confirmed until a signed contract and deposit have been received.

It is understood and agreed upon by the parties, that the hotel shall not be liable or responsible in any manner whatsoever for any damages sustained by any party to the Contract or by any other person, firm or Corporation and the Convener agrees and undertakes to indemnify the Hotel against any and all claims and expenses presented by any person, firm or corporation for any loss or damages resulting from:

1. Hotel being unable to perform the services set out in the Contract as a result of any power outages beyond our control, flood, fire, force major or Act of God, or other reason beyond its control in whole or in part.
2. The conduct of any person attending the function, The Convener agrees to reimburse the hotel for any damages done to any part of the hotel equipment which is caused by any person attending the function.
3. Any activities occurring in the function that are of an illegal nature.
4. Additional labour hours will be charged for events held on a statutory holiday
6. Clients must sign and initial each event order at least ten (10) days prior to the start of the event.

Booking Guidelines

The Superior Inn Hotel requires a minimum of five (5) days for all catering inquiries. Accommodation may be made for inquiries after the five (5) day requirement at the discretion of the caterer. Last minute request are subject to additional charges.

Confirmation of numbers are required three (3) business days prior to the event.

The Superior Inn Hotel & Conference Centre will only guarantee pricing 90 days prior to the event start date; catering menus are subject to change without notice.

Please be advised that additional charges maybe applied to accommodate certain special diets.

Many of our items can be altered to suit an allergy or dietary requirement. Clients must let us know three (3) days prior to the event or otherwise cannot be guaranteed.

Payment Terms

Payments can be made via cash, credit card, EFT or certified cheque.

If direct billing is required, a credit application must be filled out, and this must be approved by our finance department. Credit applications will need to be received a minimum of 1 month prior to the event for processing.

All down payments and deposits will be applied to your final bill and these payments are non - refundable.

Cancellation Policy

The Superior Inn Hotel & Conference Centre has reserved facilities and services as outlined in the contract. In the event the client cancels their entire program between the confirmation of letter of agreement and your function dates, a loss of revenue charge will be billed to the client as per the schedule in your signed contract.

Cancellations after the three (3) day cut off are subject to charges

Cancellation within 48 hours: 50% of the confirmed invoice is due

Cancellation within 24 hours: 100% of the confirmed invoice is due

Event Date: _____

Name of Function: _____

Print Name: _____

Signature: _____

Date: _____