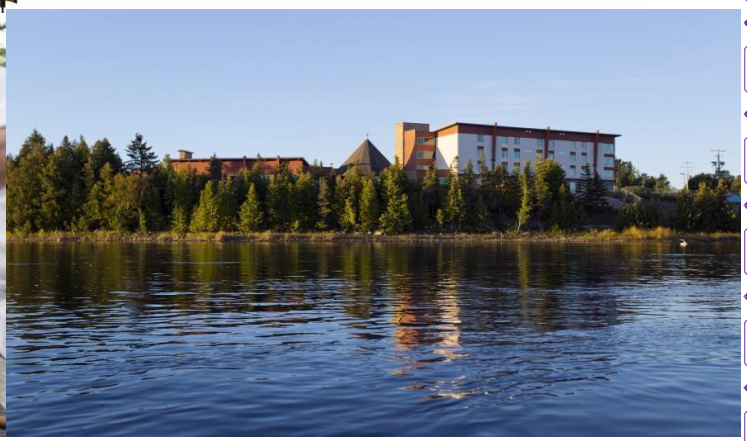
Manitoulin Hotel Conference Centre



Catering Packages 2020

Manitoulin Hotel & Conference Centre
PO Box 176
66 Meredith Street East,
Little Current, ON P0P 1K0

Phone; (705) 368-9966
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UPDATED 11.29.2019

The Manitoulin Hotel & Conference Centre opened its doors to the public in the spring of 2013.

The new property is owned by 6 First Nation communities of Mnidoo Mnising (Manitoulin Island) and the Great Spirit Circle Trail.

Together, we invite you to tour our region, learn about our culture and experience Manitoulin Island hospitality.

Located on the largest fresh water island in the world, the Manitoulin Hotel & Conference Centre is a new and unique property located on the North Channel of Lake Huron on beautiful Manitoulin Island, Ontario Canada. Business or leisure, the Manitoulin Hotel & Conference Centre offers exceptional services and a unique opportunity to experience Aboriginal traditions and amenities of a modern hotel.

Wake up feeling refreshed and rejuvenated in contemporary rooms with décor reflecting the First Nations traditions. Waterfront rooms available by request, group rates and packages available.

Dine in the on-site North 46 Restaurant and enjoy a glassed-in view of the LaCloche mountain range and the breathtaking North Channel of Lake Huron. The outdoor patio and indoor dining room provide stunning views of the lake and mountains allowing guest to relax and enjoy the natural scenery.

Modern and private meeting rooms capable of hosting group tours, motor coaches and bus tour tours, business meetings, seminars, workshops, conferences, weddings and any other type of event are available.

On behalf of the First Nations communities of Mnidoo Mnising we welcome you

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Hotel Features Include:

- **58 New Guest Rooms & Suites**
- **250-person Conference Centre/Ballroom**
- **Private Meeting Spaces**
- **Ojibwe, Odawa, Pottawatomi Meeting Rooms**
- **Full-Service Restaurant & Catering Services**
- **Business Centre & Free Wireless Internet**
- **Outdoor Pool (Available Seasonally)**
- **Aboriginal Packaged Experiences**
- **Groups Welcome**
- **High Speed Internet Access**

Custom Menus available, Minimum 20 guests
Applicable 13% HST and 15% Gratuity extra
Gluten Free & Vegetarian Option Available

BREAKFAST PACKAGES

(custom menus available) (minimum 20 people)

The Early Riser

Assortment of freshly baked muffins

Variety of breakfast pastries & bannock

Jams, Butter & Assorted Spreads

Assortment of chilled fruit juices

Fresh brewed coffee & herbal teas

$9.95/person

The Continental Breakfast

Assortment of freshly baked muffins

Variety of breakfast pastries

Croissants

Assortment of bagels & toast & bannock

Assorted hot & cold cereals

Whole fresh fruits

Assorted yogurts

Assortment of chilled fruit juices

Fresh brewed coffee & herbal teas

Custom Menus available, Minimum 20 guests
Applicable 13% HST and 15% Gratuity extra
Gluten Free & Vegetarian Option Available

$10.95/per person

Breakfast ContinuedX

The Manitoulin Breakfast

Scrambled Eggs

Homestyle hash browns

Bacon, sausage & ham

Assortment of freshly baked muffins

Variety of breakfast pastries & bannock

Assortment of chilled fruit juices

Fresh brewed coffee & herbal teas

$16.95/person

Sports Breakfast

Individual Breakfast sandwiches (egg, bacon & cheese)

Homestyle hash browns

Fruit salad

Assortment of chilled fruit juices

Fresh brewed coffee & herbal teas

$13.95/person

Custom Menus available, Minimum 20 guests
Applicable 13% HST and 15% Gratuity extra
Gluten Free & Vegetarian Option Available

Breakfast Add on Options

Berries & Bannock

$5.95/person

Add your choice of French Toast, Pancakes with assorted jams and syrup

$4.95/person

Add fruit salad

$3.95/person

Add Individual chocolate & white milk

$2.50/person

Add fruit & yogurt parfaits with granola

$5.95/person

Granola Bars

$1.95/person

Hot Chocolate

$1.50/person

10oz Steak

$19.95/each

Monte Cristo

$7.95/person

Breakfast Sandwich

(Sausage/Bacon/Ham)

$5.00/each

Individual Quiche

$5.95

Homefries

$3.95

Custom Menus available, Minimum 20 guests
Applicable 13% HST and 15% Gratuity extra
Gluten Free & Vegetarian Option Available

LUNCH PACKAGES

11am to 2pm

(custom menus available) (minimum 20 people)

The Swing Bridge Sandwich & Wrap Platter

Choice of Soup or Salad

Chef's Soup (Select one) Caesar Salad, Greek Salad, Potato Salad, Macaroni Salad or Mixed Greens

Pickle Tray

Vegetable Platter with Dip

Home Style Sandwiches on a Variety of Breads and Assorted Wraps

Assorted Desserts

Freshly Brewed Coffee/Tea/Juice/Pop

$19.95/person

Bison Chili Buffet

Chef's Chili Bar

Garlic Toast

Mixed Greens with dressing

Pickle Tray & Vegetable Platter with Dip

Sour Cream, Shredded Cheddar Cheese & green Onion

Assorted Desserts

Freshly Brewed Coffee/Tea/Juice/Pop

$19.95/person

Custom Menus available, Minimum 20 guests
Applicable 13% HST and 15% Gratuity extra
Gluten Free & Vegetarian Option Available

The North Channel Lunch Buffet

Pickle Tray

Vegetable Platter with Dip

Salad Options (Select two)

Caesar Salad, Greek Salad, Potato Salad, Pasta Salad, House Made Coleslaw or Mixed Greens with dressing

Vegetable Options (Select one)

Seasonal Vegetable mix, Roasted Root Vegetables, Maple Glazed Carrots

Starch Options (Select one)

Roasted Potatoes, Garlic Mashed Potatoes, Five Blend Rice, Bean Medley

Entrée Options

Maple Salmon, Herb Roasted Chicken, Roast Beef, Grilled BBQ Chicken, Whitefish with Garlic Butter, Baked Pasta, Crispy Chicken, Sheppards Pie, Southwest Chicken Cassrole, Manitoulin Stew

Assorted Desserts

Freshly Brewed Coffee/Tea/Juice/Pop

(Choice of 2 Salad, 1 vegetable, 1 starch & 1 entrée)

$26.95/Person

(Choice of 3 Salad, 1 vegetable, 1 starch & 2 entrée)

$29.95/Person

Pizza Party

Pickle Tray

Vegetable Platter with Dip

Assorted Pizzas

Garlic Toast

Caesar Salad

Assorted Desserts

Freshly Brewed Coffee/Tea/Juice/Pop

$21.95/person

Custom Menus available, Minimum 20 guests
Applicable 13% HST and 15% Gratuity extra
Gluten Free & Vegetarian Option Available

Mexican Fajitas (build your own)

Pickle Tray

Vegetable Platter with Dip

Mexican Salad

Sliced beef & pulled Chicken simmered in a blend of mexican spices

Grilled Fajita vegetables & Mexican Rice

Soft tortilas / Nacho Chips

Cheddar Cheese, Shredded Lettuce, Sour Cream, & Salsa

Assorted Desserts

Freshly Brewed Coffee/Tea/Juice/Pop

$27.95/person

Deli Lunch Buffet (build your own)

Pickle Tray

Vegetable Platter with Dip

Assorted Deli Meats

Assorted Sliced Cheese

Assorted Buns & Breads

Mayo, Mustard, Chipotle Mayo & Dijon Mustard

Shredded Lettuce & Tomato, Sliced Onion

Assorted Desserts

Freshly Brewed Coffee/Tea/Juice/Pop

$17.95/person

Custom Menus available, Minimum 20 guests
Applicable 13% HST and 15% Gratuity extra
Gluten Free & Vegetarian Option Available

Pasta Buffet

Pickle Tray

Vegetable Platter with Dip

Caesar Salad

Garlic Toast

3 Pasta Noodle Choices (Rotini / Farfalle / Spaghetti)

3 Types of Pasta Sauce (Marinara / Alfredo / Rose)

3 Types of Meat (Meatballs / Chicken / Sauteed Vegtables)

Assorted Desserts

Freshly Brewed Coffee/Tea/Juice/Pop

$25.95/person

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Pickle Tray

Vegetable Platter with Dip

Mixed Greens with dressing

Coleslaw

French Fries

Manitoulin Brewery Beer Battered Cod with Tartar Sauce

Assorted Desserts

Freshly Brewed Coffee/Tea/Juice/Pop

$19.95/person

Custom Menus available, Minimum 20 guests
Applicable 13% HST and 15% Gratuity extra
Gluten Free & Vegetarian Option Available

Classic Chicken Strips

Pickle Tray

Vegetable Platter with Dip & Coleslaw

Mixed Greens with dressing

Chicken Strip with Plum Sauce & french Fries

Assorted Desserts

Freshly Brewed Coffee/Tea/Juice/Pop

$20.95/person

Breaks

The Island Time Break

Vegetable Platter with dip

Cheese & Crackers

Fresh Fruit Platter

Freshly Brewed Coffee/Tea/Juice/Pop

$16.95/person

To Go Break

Assorted Yogurts

Granola Bars & Fresh Whole Fruit

Freshly Brewed Coffee/Tea/Juice/Pop

$12.95/person

The Manitou Break

Fresh Fruit Platter

Yogurt Parfaits

Freshly Brewed Coffee/Tea/Juice/Pop

$14.95/person

Georgian Bay Break

Vegetable Platter with dip

Assorted Deli Meats

Freshly Brewed Coffee/Tea/Juice/Pop

$13.95/person

Cup & Saucer Break

Assorted fresh baked cookies

Assorted Mini Pastries

Individual chocolate & white milk

Freshly Brewed Coffee/Tea/Juice/Pop

$10.95/Person

Custom Menus available, Minimum 20 guests
Applicable 13% HST and 15% Gratuity extra
Gluten Free & Vegetarian Option Available

PLATED DINNER PACKAGES

(custom menus available) (minimum 20 people)

Dinners Plated

Please select only one entrée per group, additional charges for additional selections

Traditional Hominy Corn Soup Or Salmon Chowder Or Seasonal Greens with Dressing

Native Fry Bread - Bannock

8oz Bison Rib Eye served with five blend rice and roasted root vegetables $37

OR

Pan Seared Whitefish with garlic butter with five blend rice and root vegetables $31

OR

8oz Roasted Chicken served with five blend rice and roasted root vegetables $27

OR

Fruit Pie

Freshly Brewed Coffee/Tea/Juice/Pop

Custom Menus available, Minimum 20 guests
Applicable 13% HST and 15% Gratuity extra
Gluten Free & Vegetarian Option Available

Plated Package #1

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Or

Choice of salad

Caesar Salad, Greek Salad or Mixed greens with dressing

Vegetable Options (Select one)

Seasonal Vegetables, Mixed Beans, Butter Carrots

Starch Options (Select one)

Roasted Potatoes, Garlic Mashed Potatoes, Five Blend Rice, Bean Medley

Entrée Options (Select one)

Maple Salmon, Herb Roasted Chicken, Roast Beef, Marinated Roasted Pork Loin with a Orange Marmalade glaze, Whitefish with Garlic Butter, Prime Rib with Au Jus & Horseradish

Dessert Options

Cheesecake with Fruit Toppings or Chocolate Torte

Freshly Brewed Coffee/Tea/Juice/Pop

$39.95/person

Plated Package #2

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Choice of 1 salad

Caesar Salad, Greek Salad or Mixed greens with dressing

Vegetable Options (Select one)

Seasonal Vegetables, Mixed Beans, Butter Carrots

Starch Options (Select one)

Roasted Potatoes, Garlic Mashed Potatoes, Five Blend Rice, Bean Medley

Entrée Options (Select one)

Maple Salmon, Herb Roasted Chicken, Roast Beef, Marinated Roasted Pork Loin with a Orange Marmalade glaze, Whitefish with Garlic Butter, Prime Rib with Au Jus & Horseradish

Dessert Options

Cheesecake with Fruit Toppings or Chocolate Torte

Freshly Brewed Coffee/Tea/Juice/Pop

$45.95/person

Custom Menus available, Minimum 20 guests
Applicable 13% HST and 15% Gratuity extra
Gluten Free & Vegetarian Option Available

DINNER BUFFETS PACKAGES

(custom menus available) (minimum 20 people)

Build Your Own Buffet

Assorted Dinner Rolls with Butter

Pickle Tray & Vegetable Platter with Dip

Salad Options (Select two)

Caesar Salad, Greek Salad, Potato Salad, Mixed Greens with choice of dressing, House Made Coleslaw, Pasta Salad,

Vegetable Options (Select one)

Seasonal Vegetable, Roasted Root Vegetables, Maple Glazed Carrots

Starch Options (Select one)

Roasted Potatoes, Garlic Mashed Potatoes, Five Blend Rice, Bean Medley

Entrée Options (Select one)

Maple Salmon, Roasted Herb Chicken, Roast Beef, Baked Pasta, Meatballs, Pasta Marinara, Marinated Roasted Pork Loin with an Orange Marmalade Glaze, Whitefish with Garlic Butter, Prime Rib with Au Jus with Horseradish

Dessert

Assorted Cakes & Squaresns (Select one)

Freshly Brewed Coffee/Tea/Juice/Pop

Choice of 2 salads,1 vegetable, 1 Starch, 1 Entrée $28.95

Choice of 3 salads, 1 vegetable, 1 Starch, 2 Entrée $32.95

Custom Menus available, Minimum 20 guests
Applicable 13% HST and 15% Gratuity extra
Gluten Free & Vegetarian Option Available

Catering Add on Options

Nacho Bar with all the fixing	$12.95/person
Assorted Pizzas (12x9)	$20.00/each
Assorted Fruit Pies	$4.00/person
Fresh Baked Cookies	$2.00/person
Additional Salad	$2.50/person
Additional Entrée	$7.95/person
Additional Starch	$3.95/person
Fresh Fruit Platter	$6.00/person
Cheese Platter	$5.95/person
Nuts & Dried Fruit Platter	$4.50/person
Additional Dessert	$5.95/person
Shrimp Cocktail	$7.95/person
Cheese & Crackers	$6.95/person
Vegetable Platter	$5.95/person
4 L Fruit Punch Non- Alcoholic	$30.00
4 L Fruit Punch Alcoholic	$75.00
Poutine Bar	$13.95/person
Midnight Deli Bar	$14.95/person
Chicken Wings (choice of sauce)	$1.00/per wing
Bison Sliders with grilled Onions	$7.95/person
Mini Scone Dogs	$6.95/person
Bannock	$4.95/person
Add Soup	$2.50/person

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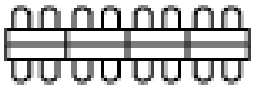
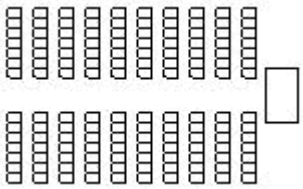
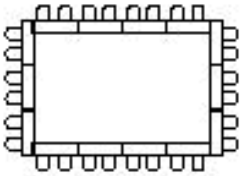
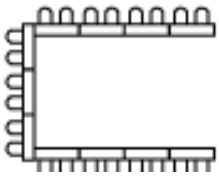
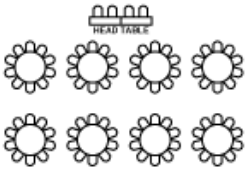
Meeting Room	Sqft	Banquet	Theatre	Class room	Board room	Reception	U-Shape	Hollow Square	Full Day	Half Day
Three Fire Confederacy (A+B+C)	3600	200	300	100	40	350	60	75	$1500	$750
Ojibwe (A)	1200	80	130	40	30	125	35	45	$500	$275
Odawa (B)	1300	80	130	40	30	125	35	45	$500	$275
Pottawatomi (C)	1100	60	100	30	30	100	25	35	$500	$275
Grandfathers	1000	N/A	N/A	N/A	N/A	50	N/A	N/A	$250	$150

Classroom This format can accommodate most group sizes, and is ideal when extensive notes are to be taken.		**Boardroom** Ideal for intensive group work.	
Theatre Appropriate for larger groups and lecture-style presentations.		**Hollow Square** For groups of 20 to 34, this format facilitates group discussion.	
U-Shape Excellent for groups of 10 to 30, allowing all participants to have eye contact. This set up encourages group participation.		**Banquet** (Rounds of 6 to 10) A very effective format when small group work is to be done or for social gatherings such as dinners and parties.	

Some set up options may require additional charges
All room rentals charges plus HST (13%)

Audio/Visual Rentals

- $15/day Portable Screen (1 comes with room rental)
- $100/day Projector
- $150/day Sound System
- $25/day Wireless Microphone w/stand
- $15/day Flip Charts w/Markers

For more Information, please contact:

catering@manitoulinhotel.com
705-368-9966

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