

Manitoulin Hotel Conference Centre



Wedding Packages 2023



Manitoulin Hotel & Conference Centre
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Little Current, ON P0P 1K0

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UPDATED 1.1.2023

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

The property is owned by 6 First Nation communities of Mnidoo Mnising (Manitoulin Island) Sagamok First Nation, Whitefish River First Nation, Aundeck Omni Kaning First Nation, M'Chigeeng First Nation, Sheshegwaning First Nation and Wiikwemkoong Unceded Territory.

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 guests to relax and enjoy the natural scenery.

Modern and private meeting rooms capable of hosting group tours, motor coaches and bus 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 with a traditional greeting, 'Aanii' and we hope you enjoy your stay.

Miigwetch (Thank you)

Hotel Features Include:

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



Custom Menus available, Minimum 20 guests, due to health & safety regulations no takeout is available in catering,
minimum 14 days advance order is required
Applicable 13% HST and 15% Gratuity extra
Gluten Free & Vegetarian Option Available

Wedding Buffets (Build your own)

Assorted Dinner Rolls with butter

Vegetable Platter with Dip

Relish Tray

Salad Options (Select two)

Caesar 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, Mixed White & Wild Rice

Entrée Options (Select one)

Manitoulin Maple Salmon, Roasted Herb Chicken, Roast Beef, Penne Pasta with an inhouse made Tomato Sauce, Meatballs with an inhouse made Tomato Sauce, Roasted Pork Loin with a balsamic drizzle, Whitefish with Garlic Butter

Dessert

Assorted Fresh fruit platter with Greek yogurt dip, Assorted Cakes & Squares

Freshly Brewed Coffee/Tea/Juice/Pop

Choice of 2 salads, 1 vegetable, 1 Starch, 1 Entrée \$30.95

Choice of 3 salads, 1 vegetable, 1 Starch, 2 Entrée \$35.95

Upgrade to Prime Rib with Au Jus & Yorkshire pudding with Horseradish for \$10.95/pp

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Gluten Free & Vegetarian Option Available

Wedding Buffet #1

Assorted Dinner Rolls with butter

Mixed Greens with dressing

North 46 Caesar Salad

Chef Choice Salad

Vegetable Platter with Dip

Relish Tray

Meatballs with an inhouse made Tomato Sauce

Penne Pasta with an inhouse made Tomato Sauce

Roasted Potatoes

Honey Glazed Carrots

Herb Roasted Chicken

Dessert

Assorted Fresh fruit platter with Greek yogurt dip, Assorted Cakes & Squares

Freshly Brewed Coffee/Tea/Juice/Pop

\$30.95/person



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Wedding Buffet #2

Assorted Dinner Rolls with Butter

Mixed Greens with dressing

North 46 Caesar Salad

Chef Choice Salad

Vegetable Platter with Dip

Relish Tray

Meatballs with an inhouse made Tomato Sauce

Penne Pasta with an inhouse made Tomato Sauce

Mixed White & Wild Rice

Seasonal Vegetables

Herb Roasted Chicken

Carved Roast Beef with Au Jus & Horseradish

Dessert

Assorted Fresh fruit platter with Greek yogurt dip with Assorted Cakes & Squares

Freshly Brewed Coffee/Tea/Juice/Pop

\$35.95/person

Upgrade to Prime Rib with Au Jus & Yorkshire pudding with Horseradish for \$10.95/pp



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Wedding Buffet #3

Assorted Dinner Rolls with butter

Mixed Greens with dressing

North 46 Caesar Salad

Chef Choice Salad

Vegetable Platter with Dip

Relish Tray

Meatballs with an inhouse made Tomato Sauce

Penne Pasta with an inhouse made Tomato Sauce

Manitoulin Maple Salmon

Mixed White & Wild Rice

Garlic Mashed Potatoes

Seasonal Vegetables

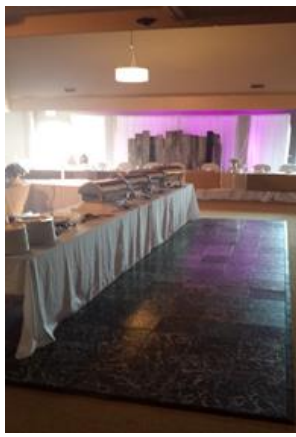
Carved Prime Rib with Au Jus, Horseradish & Yorkshire Pudding

Dessert

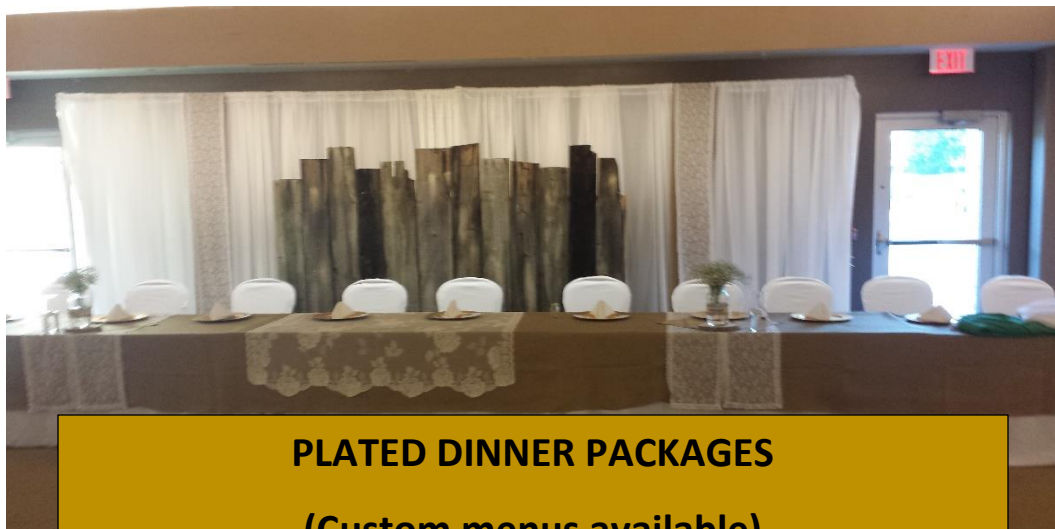
Assorted Fresh fruit platter with Greek yogurt dip with Assorted Cakes & Squares

Freshly Brewed Coffee/Tea/Juice/Pop

\$45.95/person



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PLATED DINNER PACKAGES

(Custom menus available)

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

Plated Package #1

Assorted Dinner Rolls with Butter

Choice of Chef's Soup

OR

Choice of salad

North 46 Caesar Salad, Greek Salad or Mixed greens with dressing

Vegetable Options (Select one)

Seasonal Vegetables, Maple Glazed Carrots, Roasted Root Vegetables (In season only)

Starch Options (Select one)

Roasted Potatoes, Garlic Mashed Potatoes, Mixed White & Wild Rice

Entrée Options (Select one)

Manitoulin Maple Salmon, Herb Roasted Chicken, Roast Beef, Roasted Pork Loin with a balsamic glaze,
Whitefish with Garlic Butter

Dessert Options

Cheesecake with Fruit Topping or Chocolate Torte

Freshly Brewed Coffee/Tea/Juice/Pop

\$42.95/person

Upgrade to Prime Rib with Au Jus & Yorkshire pudding with Horseradish for \$10.95/pp

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Buffet Upgrades & Catering Add ons

Baked Manitoulin Maple Salmon	\$8.95/person	
Roast Prime Rib with Au Jus with Yorkshire puddings	\$10.95/person	
Herb Roasted Chicken	\$6.95/person	
White & Wild rice	\$4.95/person	
Eggplant Parmesan	\$4.95/person	
Perogies with bacon, onions & Sour Cream	\$6.95/person	
Deep Fried Coconut Shrimp	\$9.95/person	
Honey Mustard Glazed Ham	\$8.95/person	
Bacon wrapped Scallops	\$9.95/person	
Nacho Bar with all the fixings	\$14.95/person	Poutine Bar \$15.95/person
Assorted Fruit Pies	\$5.95/person	Fresh Baked Cookies \$2.00/person
Fresh Fruit Platter with Greek Yogurt dip	\$6.95/person	Cheese Platter \$5.95/person
Nuts & Dried Fruit Platter	\$4.50/person	Shrimp Cocktail \$7.95/person
Assorted Pizza's (16inch Rounds)	\$20.00/each	
Chicken Wings (1lbs choice of sauce)	\$17.00/lbs.	
Additional Dessert	\$5.95/person	
Vegetable Platter	\$5.95/person	
Midnight Deli Bar	\$16.95/person	
Bison Sliders with grilled Onions	\$7.95/person	
Mini Scone Dogs	\$6.95/person	
Bannock	\$4.95/person	Add Soup \$2.50/person
Cheese Ball, Assorted Cheese & Crackers	\$7.95/person	
Mixed Green Salad with Dressings	\$4.95/person	Caesar or Greek Salad \$6.95/person
Coffee /Tea	\$2.50/person	Pop/Juice \$2.00/each
Add Whole Fresh Fruit	\$2.50/person	

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Meeting Room	Sqft	Banquet	Reception	Full Day
Three Fire Confederacy (A+B+C)	3600	200	250	\$1500
Ojibwe (A)	1200	80	125	\$600
Odawa (B)	1300	80	125	\$600
Pottawatomi (C)	1100	60	100	\$600

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

For more Information, please contact:

catering@manitoulinhotel.com

705-368-9966



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Ask our Catering team about custom bar options to meet every budget and need. Due to AGCO regulations all Liquor must come from the hotel, bar closes at 1am.

Bar Price List (Includes Tax & Gratuities)

Domestic Beer & Import & Coolers

Canadian, Budweiser, Blue, Coors Light, Bud Light, Blue, Corona, Heineken, Keith's & Manitoulin Brewing

\$7.00

Bar Liquor 1oz

Vodka, Rye, White, Amber & Spiced Rum, Gin & Scotch

\$7.00

Wine by the glass 6oz

House White & Red

\$7.00

4 L Fruit Punch Non- Alcoholic \$40.00

4 L Fruit Punch Alcoholic \$80.00

All Guestrooms must be booked minimum 14 days prior to event. Minimum fourteen (14) days prior to the event a full quote will be provided 100% prepayment must be received at this time. All final event details as well as meal selections and final guest counts must be provided to hotel 72 standard business hours prior to the event. There shall be no charge to the Group for one standard set-up per day of meeting rooms as directed by the Group, using Hotel's available inventory. The Hotel shall provide, at no charge, certain equipment standard for the types of meetings and events scheduled, including the following: easels, registration tables and chairs, water and glasses, pads and pencils and bulletin or message boards, based on available inventory.

Use of Function Space

The Group reserves the right to utilize the vendor of its choice for services or rentals in the areas of (but not limited to) audio-visual, exhibit decorating, security, transportation, tours, business center, computer rental, additional tables, additional chairs, pipe and drape, poster boards, etc., with no surcharge from Hotel or from its in-house supplier, subject to Hotel's standards for outside service providers. Group reserves the right to bring their own audio-visual equipment with no surcharge from Hotel or from its in-house supplier subject to Hotel's standards for outside service providers. Decorations must be removed at the end of the evening unless prior arrangements have been made with the hotel. No nails/tape or any items that may cause damage.

Service Charge (gratuities)

A service charge of 15% of the total food & beverage invoice plus applicable tax will be added.

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License Requirements / Service of Alcoholic Beverages

The Hotel's alcoholic beverage license requires that the Hotel shall: request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced, and refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated; and instruct its personnel to avoid encouraging patrons to consume alcoholic beverages. Bar service ends at 1:00am, hall must be vacated by 1:45am. A Bartender Fee will be applied if the service of alcoholic beverages, does not reach a minimum of \$400.00. All smoking must be done in the approved outside areas only and respectful of other guests this includes Cannabis. The hotel is smoke free. No Outside Food & beverage is permitted, Due to health & safety regulations, no takeout or to go is available in catering.

Cancellation Policy

In the event of a cancellation, **120** days is required. Otherwise additional charges may be applied. A \$1500.00 non-refundable deposit is due at time of booking.

Damages to Hotel Property

To protect the safety and security of all Hotel guests and property the Group agrees that it will not use any items in the function space that create any amplified noise, smell, or visual effect other than decorations without advance notification and written approval by Hotel.

We reserve the right to charge the group the cost of rectifying damage, caused by the deliberate, negligent or reckless act of the guest to the hotel's property or structure. Should this damage come to light after the guest has departed, we reserve the right to make a charge to the Groups credit card, or send an invoice for the amount to the registered address. No nails/tape or any items that may cause damage.

Removal of Hotel Property

We reserve the right to charge the group the cost of replacing any items that are removed from the premises by them without consent. The charge will be the full replacement amount of the missing item, including any carriage charges. Should the fact that the item is missing come to light after the guest has departed, we reserve the right to make a charge to the group's credit card, or send an invoice for the amount to the registered address.

Socan Fee please be advised that the appropriate Socan Fee will be added.

Obligations of the Hotel

The Hotel represents and warrants that there will be no overlapping meetings, conventions, special events, or other attractions planned to be held in the Hotel during the Meeting that could affect the ordinary use of the meeting rooms or other facilities to be used by the Group and its attendees.

Hotel does not provide security in the meeting and function space and all personal property left in the meeting, function space or hotel grounds is at the sole risk of the owner.

Group agrees to advise its attendees they are responsible for the safekeeping of their personal property. Group may elect to retain security personnel to safeguard personal property in the meeting, function space or hotel grounds.

No outside food & beverage is permitted. As per public health guidelines the remove of food & beverage is prohibited.

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