

Manitoulin Hotel Conference Centre



Catering Packages 2024



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

Phone; (705) 368-9966
Fax: (705) 368-0466
E-mail: catering@manitoulinhotel.com

UPDATED 11.30.2023

Welcome to the Manitoulin Hotel & Conference Centre – a unique destination that blends modern comfort with the rich cultural tapestry of the First Nations communities of Mnidoo Mnising. Since our opening in the spring of 2013, we've been honored to serve as a gateway to the beauty and traditions of Manitoulin Island.

Owned by six First Nation communities - Sagamok, Whitefish River, Aundeck Omni Kaning, M'Chigeeng, Sheshegwaning, and Wiikwemkoong Unceded Territory - our property stands as a testament to the unity and spirit of collaboration among these communities.

Situated on the largest freshwater island, our hotel is nestled along the North Channel of Lake Huron. Whether you're here for business or leisure, the Hotel & Conference Centre offers not just exceptional services but a unique opportunity to immerse yourself in Aboriginal traditions while enjoying the amenities of a modern hotel. As you wake up in our contemporary rooms adorned with décor reflecting First Nations traditions, we invite you to experience the tranquility and beauty that Manitoulin Island offers. For those seeking waterfront views, simply let us know, and we'll make it happen. We also provide group rates and packages tailored to your needs. Indulge your taste buds at our on-site North 46 Restaurant, where you can enjoy a glassed-in view of the majestic LaCloche mountain range and the awe-inspiring North Channel. The outdoor patio and indoor dining room offer the perfect spots to unwind and soak in the natural scenery.

For your events and gatherings, we provide modern and private meeting rooms suitable for various occasions – group tours, business meetings, conferences, weddings, and more. Our facilities are designed to accommodate the diverse needs of our guests.

On behalf of the First Nations communities of Mnidoo Mnising, we extend a warm and traditional greeting, 'Aanii.' We hope that your stay with us is not just comfortable but a journey into the heart of our culture. Miigwetch for choosing the Manitoulin Hotel & Conference Centre, and we trust that your time here will be filled with memorable experiences.

Miigwetch (Thank you),

Hotel Features Include:

- **57 New Guest Rooms & Suites**
- **250-person Conference Centre/Ballroom**
- **Ojibwe, Odawa, Pottawatomi Meeting Rooms**
- **Full-service restaurant (Takeout available)**
- **Business Centre & Free Wireless Internet**
- **Outdoor Pool (Available Seasonally)**
- **Aboriginal Packaged Experiences**
- **Groups Welcome**



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 & Dietary Option Available



BREAKFAST PACKAGES

7am till 11am

(Extra charges outside of those hours)

(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

\$11.95/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

\$12.95/per person

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 & Dietary Option Available

Breakfast Continued...**The Manitoulin Breakfast**

Scrambled Eggs

Home Fries

Bacon, sausage & ham

Assortment of freshly baked muffins

Variety of breakfast pastries & bannock

Jams, Butter & Assorted Spreads

Assortment of chilled fruit juices

Fresh brewed coffee & herbal teas

\$18.95/person

Sports Breakfast

Individual Breakfast sandwiches (egg, bacon & cheese)

Home Fries

Fruit salad

Assortment of chilled fruit juices

Freshly brewed coffee & herbal teas

\$15.95/person

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 & Dietary Option Available

Breakfast Add on Options

Berries & Bannock	\$7.95/person
Add Toast	\$2.95/person
Add your choice of French Toast, Pancakes with assorted jams and syrup	\$5.95/person
Add fruit salad	\$2.95/person
Add Individual chocolate & white milk	\$2.95/person
Add fruit & yogurt parfaits with granola	\$5.95/person
Granola Bars	\$2.05/person
Hot Chocolate	\$2.00/person
Breakfast Sandwich(Sausage/Bacon/Ham)	\$4.95/each
Homefries	\$2.95/person
Fresh fruit platter with Greek yogurt dip	\$7.95/person
Add Cold Cereals with milk	\$2.95/person
Add individual Yogurts	\$2.00/person
Bannock	\$4.95/person
Muffins / Pastries (1.5 pp)	\$2.95/person
Coffee /Tea	\$2.50/person
Pop/Juice	\$2.00/each
Add Whole Fresh Fruit	\$2.50/person
Hot Oatmeal	\$2.50/person

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 & Dietary Option Available



LUNCH PACKAGES

10am to 2pm

(Custom menus available) (minimum 20 people)

The Swing Bridge Sandwich & Wrap Platter

Choice of Soup **or** Salad

Chef's Soup of Day **Or (Select one)** Caesar 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 and Fresh Fruit Platter with Greek yogurt dip

Freshly Brewed Coffee/Tea/Juice/Pop

\$20.95/person

Chef's Bison Chili Buffet

Chef's Bison Chili

Garlic Toast

Mixed Greens with dressing

Pickle Tray & Vegetable Platter with Dip

Sour Cream, Shredded Cheddar Cheese & green Onion

Assorted Desserts and Fresh Fruit Platter with Greek yogurt dip

Freshly Brewed Coffee/Tea/Juice/Pop

\$21.95/person

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 & Dietary Option Available

The North Channel Lunch Buffet

Pickle Tray

Vegetable Platter with Dip

Salad Options (Select two)

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

Vegetable Options (Select one)

Seasonal Vegetable mix, Roasted Root Vegetables (in season), Maple Glazed Carrots

Starch Options (Select one)

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

Entrée Options (Select one)

Mediterranean Penne, Manitoulin Maple Salmon, Herb Roasted Chicken, Roast Beef, Grilled BBQ Chicken, Whitefish with Dill Butter, Penne Pasta with an inhouse made Tomato Sauce , Meatballs with an inhouse made Tomato Sauce, Chefs Baked Ziti Pasta, Homestyle Mac 'N Cheese, Bison Stew, 6oz Bison striploin, **Upgrade add Prime Rib with Au Jus & Yorkshire pudding with Horseradish for \$12.95/pp**

Assorted Desserts and Fresh Fruit Platter with Greek yogurt dip

Freshly Brewed Coffee/Tea/Juice/Pop

(Choice of 2 Salad, 1 vegetable, 1 starch & 1 entrée) \$27.95/Person

(Choice of 3 Salad, 1 vegetable, 1 starch & 2 entrée) \$30.95/Person

Pizza Party

Pickle Tray

Vegetable Platter with Dip

Garlic Toast

Mixed Greens with dressing

Assorted Pizzas (16inch rounds)

Fresh Fruit Platter with Greek yogurt dip

Assorted Desserts

Freshly Brewed Coffee/Tea/Juice/Pop

\$20.95/person

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 & Dietary Option Available

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

Fresh Fruit Platter with Greek yogurt dip

Freshly Brewed Coffee/Tea/Juice/Pop

\$19.95/person

Pasta Buffet

Pickle Tray

Vegetable Platter with Dip

Mixed Greens with dressing

Garlic Toast

Choose one

Homestyle Mac 'N Cheese

Or

Penne Pasta with Meatballs in a an inhouse made Tomato Sauce

Or

Mediterranean Penne

Or

Chefs Baked Ziti Pasta

Assorted Desserts

Fresh Fruit Platter with Greek yogurt dip

Freshly Brewed Coffee/Tea/Juice/Pop

\$27.95/person

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 & Dietary Option Available

Chef's Famous Fish & Chips

(limited to groups of 50 or less)

Pickle Tray

Vegetable Platter with Dip

Mixed Greens with dressing

Coleslaw

French Fries

Manitoulin Brewery Beer Battered Cod with Tartar Sauce

Assorted Desserts

Fresh fruit platter with Greek yogurt dip

Freshly Brewed Coffee/Tea/Juice/Pop

\$27.95/person

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 & Dietary Option Available

Breaks

The Island Time Break

Vegetable Platter with dip
Cheese ball with Cheese & Crackers
Fresh Fruit Platter with Greek yogurt dip
Freshly Brewed Coffee/Tea/Juice/Pop

\$19.95/person

To Go Break

Assorted Yogurts
Granola Bars & Fresh Whole Fruit
Freshly Brewed Coffee/Tea/Juice/Pop

\$13.95/person

Bannock Break

Fresh Bannock with Honey Yogurt dip
Fresh Berries
Fresh Fruit Platter with Greek yogurt dip
Jams, Butter & Assorted Spreads
Freshly Brewed Coffee/Tea/Juice/Pop

\$17.95/Person

The Manitou Break

Yogurt Parfaits
Fresh Fruit Platter with Greek yogurt dip
Freshly Brewed Coffee/Tea/Juice/Pop

\$15.95/person

Georgian Bay Break

Vegetable Platter with dip
Assorted Deli Meats
Freshly Brewed Coffee/Tea/Juice/Pop

\$14.95/person

Cup & Saucer Break

Assorted fresh baked cookies
Assorted Mini Pastries
Individual chocolate & white milk
Freshly Brewed Coffee/Tea/Juice/Pop

\$13.95/Person

Manitoulin Charcuterie board

Each board will include a variety of meats, cheeses and pickles

Fresh Bannock with Honey Yogurt dip
Jams, Butter & Assorted Spreads
Freshly Brewed Coffee/Tea/Juice/Pop

\$25.95/Person

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 & Dietary Option Available



DINNER PACKAGES

(Custom menus available) (minimum 20 people)

Traditional Feast

Assorted Dinner Rolls with Butter

Pickle Tray & Vegetable Platter with Dip

Three Sisters Soup

Seasonal Greens with Dressing

Native Fry Bread - Bannock

Mixed White & Wild rice

Seasonal Vegetables

Pan Seared Whitefish with dill butter

8oz Bison striploin

Dessert

Assorted Desserts

Fresh fruit platter with Greek yogurt dip

Freshly Brewed Coffee/Tea/Juice/Pop

\$42.00/person

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



DINNER BUFFETS PACKAGES

(Custom menus available) (minimum 20 people)

Build Your Own Buffet

Assorted Dinner Rolls / Bannock with Butter

Pickle Tray & Vegetable Platter with Dip

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 Vegetable (seasonal), Maple Glazed Carrots

Starch Options (Select one)

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

Entrée Options (Select one)

Mediterranean Penne, Manitoulin Maple Salmon, Herb Roasted Chicken, Roast Beef, Grilled BBQ Chicken, Whitefish with Dill Butter, Penne Pasta with an inhouse made Tomato Sauce , Meatballs with an inhouse made Tomato Sauce, Chefs Baked Ziti Pasta, Homestyle Mac 'N Cheese, Bison Stew, 6oz Bison striploin, **Upgrade add Prime Rib with Au Jus & Yorkshire pudding with Horseradish for \$12.95/pp**

Dessert

Assorted Desserts and fresh fruit platter with Greek yogurt dip Freshly Brewed Coffee/Tea/Juice/Pop

Choice of 2 salads, 1 vegetable, 1 Starch, 1 Entrée \$33.50

Choice of 3 salads, 1 vegetable, 1 Starch, 2 Entrée \$36.95


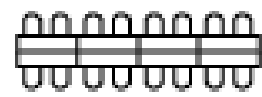
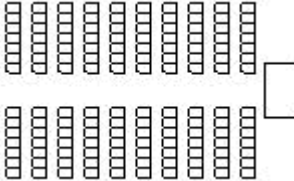
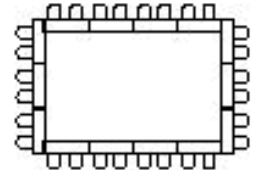
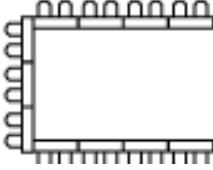
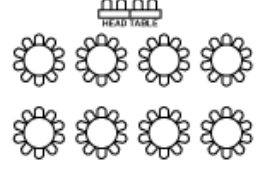
Custom Menus available, Minimum 20 guests, due to health & safety regulations no takeout is available in catering, minimum 14 days advance order is required
Applicable 13% HST and 15% Gratuity extra
Gluten Free & Vegetarian Option Available

Buffet Upgrades & Catering Add ons

Baked Manitoulin Maple Salmon	\$9.95/person	
Mediterranean Penne (Vegetarian)	\$9.95/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	
Assorted Fruit Pies	\$5.95/person	Fresh Baked Cookies \$2.00/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	
Add Soup \$2.50/person	Mixed Green Salad with Dressings	\$4.95/person
Cheese Ball, Assorted Cheese & Crackers	\$7.95/person	
Caesar or Greek Salad	\$6.95/person	
Add Whole Fresh Fruit	\$2.50/person	
Fresh Fruit Platter with Greek Yogurt dip	\$6.95/person	
Cheese Platter	\$5.95/person	
Coffee /Tea \$2.50/person	Pop/Juice	\$2.00/each
Poutine Bar	\$15.95/person	
Nacho Bar with all the fixings	\$14.95/person	

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

Meeting Room	Sqft	Banquet	Theatre	Classroom	Board room	Reception	U-Shape	Hollow Square	Full Day	Half Day
Three Fire Confederacy (A+B+C)	3600	200	300	100	40	250	60	75	\$1500	\$850
Ojibwe (A)	1200	80	130	40	30	125	35	45	\$700	\$450
Odawa (B)	1300	80	130	40	30	125	35	45	\$700	\$450
Pottawatomi (C)	1100	60	100	30	30	100	25	35	\$700	\$450

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, as well as changes to setups.
 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

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

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, and the 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 \$95.00

All Guestrooms must be booked a minimum of 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 the 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 the 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. The 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.

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

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 underage 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 the 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.

The 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.

The group agrees to advise its attendees they are responsible for the safekeeping of their personal property. A 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.

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