



Group / Tour Menu Packages 2024



Manitoulin Hotel & Conference Centre
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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.

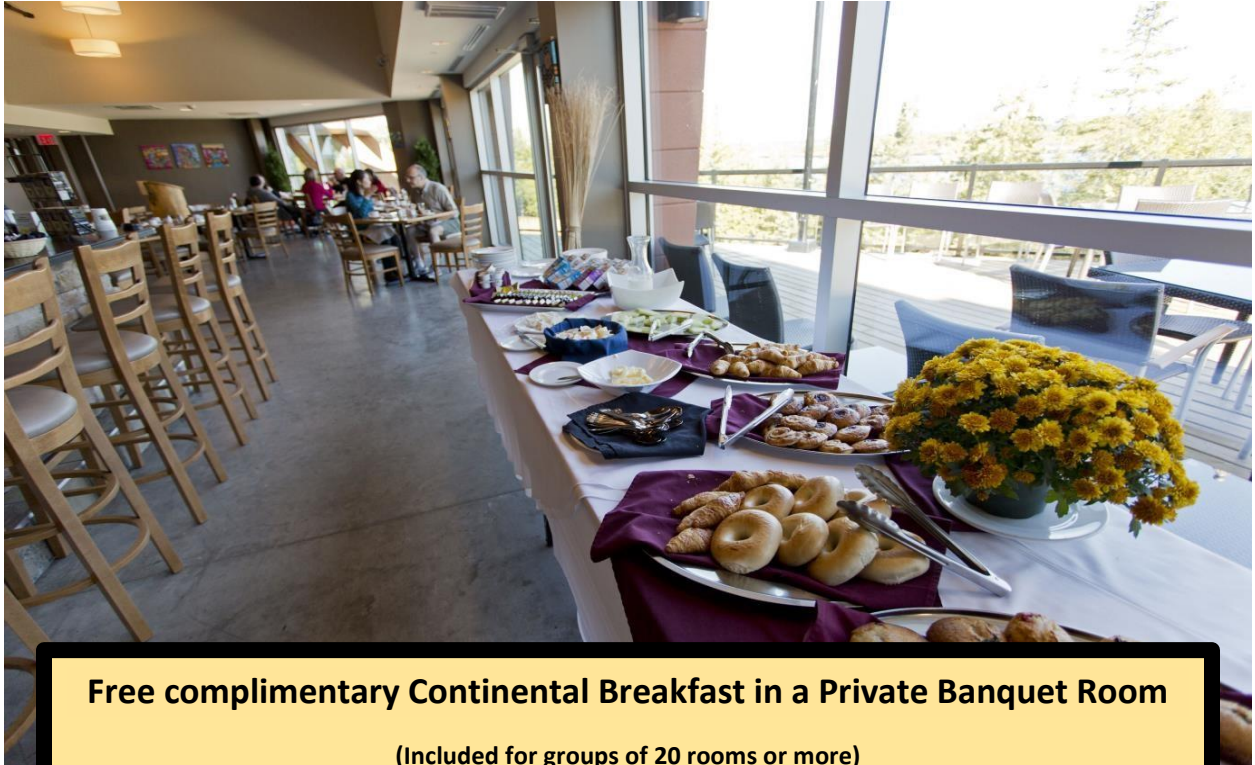
Miigwetch (Thank you),

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**



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



Free complimentary Continental Breakfast in a Private Banquet Room

(Included for groups of 20 rooms or more)

Bakery

Assorted Fresh Baked Muffins

Assorted Breakfast Pastries

Assorted Bagels / Breads & Bannock

Assorted Yogurts

Whole fresh Fruit

Hot and Cold Cereals

(Condiments: Butters, Assorted Jams, Peanut Butter & Syrups)

Beverages

Coffee

Decaf Coffee

Tea – Orange Pekoe

Selection of Fruit Juices

(Condiments: Milk, Coffee Creamers, Sugar, Sugar Twin, Honey)

Groups can upgrade to a full hot breakfast for just \$13.50 + taxes & gratuities. This must be arranged prior to arrival. Hot breakfast items include Scrambled Eggs, Home Fried Potatoes, Breakfast Sausage & Bacon.

Based on a minimum of 20 meals ordered. One complimentary meal is provided for groups of 20 or more.

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Tour Group Lunch Options

Dine in Option

Available 10am to 4pm

Served Buffet style

Choice of Soup or Salad (**select one for the group**)

Home Style Sandwiches & wraps on a variety of Breads

Assorted Desserts

Fresh Fruit with a Greek Yogurt Dip

Freshly Brewed Coffee/Tea/Juice/Pop

\$14.95



To Go Box Lunch - Bagged

Home Style Sandwich or Wrap

Fresh Whole Fruit

Baked Cookie (3)

Garnola bar

Canned Pop or Juice

\$13.95

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Tour Group Dinner Options

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

Cash bar available

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