

# Manitoulin Hotel Conference Centre



## *Wedding Packages 2024*



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

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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**



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 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**

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

Freshly Brewed Coffee/Tea/Juice/Pop

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### **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

**\$32.95/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

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

**\$39.95/person**

**Upgrade to Prime Rib with Au Jus & Yorkshire pudding with Horseradish for \$12.95/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

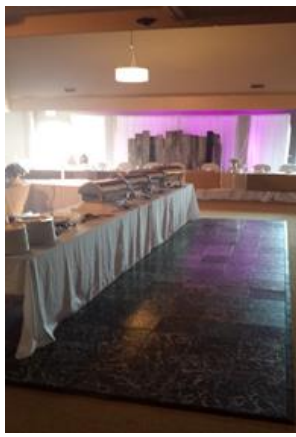
Prime Rib with Au Jus, Horseradish & Yorkshire Pudding

#### **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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## **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	

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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	\$700
Odawa (B)	1300	80	125	\$700
Pottawatomi (C)	1100	60	100	\$700

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:**

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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, 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 the 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 for 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.

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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 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.**

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