



BELLVUE
MANOR



EVERY MOMENT. EVERY DETAIL. EVERY MEMORY.

THE GREATEST STORIES BEGIN WITH THAT SPECIAL MOMENT; SLOWING THE PACE OF OUR SURROUNDINGS; ALLOWING OUR SENSES TO CAPTURE THE FINEST DETAILS; CREATING MEMORIES TO BE FOREVER ENGRAVED IN OUR MINDS.



FEATURES

COMPLIMENTARY WIFI
AUTOMATED CLIMATE CONTROLLED FUNCTION ROOMS
COMPLIMENTARY PARKING

ACCESSORIES

FLATWARE, GLASSWARE, ROYAL DOULTON CHINA
IVORY DAMASK FLOOR LENGTH TABLE LINENS + NAPKINS
EASEL, RECEPTION TABLES
SEATING CHART WITH MARKERS
8x4x1FT STAGES, A GLASS PODIUM + WIRED MICROPHONE

AUDIO VISUAL

PLATINUM ENTERTAINMENT SOLUTIONS IS THE EXCLUSIVE PROVIDER FOR ALL AUDIO AND VISUAL EQUIPMENT. PLEASE CONTACT 416.410.5177 FOR PRICING INFORMATION.

PLATINUM ENTERTAINMENT SOLUTIONS CAN PROVIDE:

- WIRELESS MICROPHONES
- AUDIO SYSTEM WITH 360 DEGREE SURROUND SOUND
- INTELLIGENT LIGHTING SYSTEM
- PINSPOT LIGHTING
- VIDEO SCREEN & PROJECTORS

Platinum
ENTERTAINMENT SOLUTIONS

416.410.5177

PLATINUMENTERTAINMENTSOLUTIONS.COM



MEETING PACKAGE

MAIN MEETING ROOM
BREAKFAST BUFFET
MID-MORNING & AFTERNOON BREAKS
WORKING LUNCH

ROOM RENTAL FEE MAY APPLY FOR GUEST COUNTS BELOW 20.
PLEASE SPEAK WITH A SALES REPRESENTATIVE FOR A PERSONALIZED QUOTE.

PREFERRED

CONTINENTAL BREAKFAST
SLICED FRESH FRUIT AND BERRIES
ASSORTED FRENCH BREAKFAST PASTRIES WITH SEASONAL PRESERVES
JUICES, COFFEE AND TEA

MID-MORNING COFFEE BREAK
ASSORTED SNACKS, FRESH FRUIT
REFRESHED JUICES, COFFEE AND TEA

HOT WORKING LUNCH (SELECT FROM LIST)

AFTERNOON COFFEE BREAK
ASSORTED SNACKS
SOFT DRINKS, JUICES, COFFEE AND TEA
\$60 PER PERSON + HST

FRESH START

HOT BREAKFAST
SLICED FRESH FRUIT AND BERRIES
SCRAMBLED FARM FRESH EGGS, BACON AND SAUSAGE
HASH BROWNS
WHOLE WHEAT AND WHITE TOAST
ASSORTED FRENCH BREAKFAST PASTRIES WITH SEASONAL PRESERVES
JUICES, COFFEE AND TEA

MID-MORNING COFFEE BREAK
ASSORTED SNACKS, FRESH FRUIT
REFRESHED JUICES, COFFEE AND TEA

HOT WORKING LUNCH (SELECT FROM LIST)

AFTERNOON COFFEE BREAK
ASSORTED SNACKS
SOFT DRINKS, JUICES, COFFEE AND TEA
\$65 PER PERSON + HST



GREAT DAYS

HOT BREAKFAST

SLICED FRESH FRUIT AND BERRIES
WAFFLES WITH MAPLE SYRUP
BACON, SAUSAGE, AND HASH BROWNS
ASSORTED FRENCH BREAKFAST PASTRIES WITH SEASONAL PRESERVES
ASSORTED BAGELS WITH CREAM CHEESE
CHEF-ATTENDED OMELET STATION
FRESH SMOOTHIES, JUICES
COFFEE, TEA AND ESPRESSO

MID-MORNING COFFEE BREAK

ASSORTED SNACKS, FRESH FRUIT
JUICES, COFFEE AND TEA

HOT WORKING LUNCH (SELECT FROM LIST)

AFTERNOON COFFEE BREAK

ASSORTED SNACKS, FRESH FRUIT
REFRESHED JUICES, COFFEE AND TEA
\$70 PER PERSON + HST



WORKING LUNCH

ALL BUFFETS INCLUDE ASSORTED SOFT DRINKS, JUICES, COFFEE AND TEA, ASSORTED FRESH BAKED ROLLS, BUTTER. ROOM RENTAL RATES MAY APPLY IF A SECONDARY ROOM IS REQUIRED.

ITALIAN

GRILLED CHICKEN BREAST IN LEMON GLAZE
CHEESE TORTELLINI IN TOMATO CREAM SAUCE
SEASONAL VEGETABLES AND ROASTED POTATOES
FRIEZE, ROMAINE, ARUGOLA, RADICCHIO SALAD IN BALSAMIC VINAIGRETTE AND OLIVE OIL
TIRAMISU CAKE SQUARES

GREEK

CHICKEN AND BEEF SOUVLAKI SKEWERS
GREEK SALAD AND CAESAR SALAD, RICE PILAF, PITA BREADS WITH HUMMUS AND TZATZIKI
BAKLAVA AND ASSORTED PASTRIES

SANDWICH

SMOKED TURKEY BREAST AND CHEDDAR SLICES ON CIABATTA
PROSCIUTTO AND PROVOLONE ON FOCACCIA
GRILLED VEGETABLES WITH GOAT CHEESE ON FRENCH BAGUETTE
EGG SALAD SANDWICH ON WHOLE WHEAT BUN
TUNA WRAP WITH CELERY, LETTUCE, GREEN ONIONS AND TOMATOES
ASSORTED DIPS, SLICED CELERY, CARROTS, BELL PEPPERS, AND POTATO CHIPS FOR DIPPING

WESTERN

GRILLED SANTA FE CHICKEN, TOMATO SALSA AND BLACK PEPPERCORN SAUCE
ROASTED GARLIC MASHED POTATOES AND MIXED BABY VEGETABLES
MIXED GREENS WITH MANDARINS AND TEARDROP TOMATOES
HOUSE VINAIGRETTE AND RANCH DRESSING, JALAPENOS, FETA CHEESE, NACHOS AND SALSA

ENGLISH

AUTHENTIC PUB-STYLE COD FISH AND CHIPS IN TARTAR SAUCE
ENGLISH CUCUMBER SALAD WITH BALSAMIC VINAIGRETTE
ASSORTED BRITISH STYLE PASTRIES

FAJITAS

MARINATED CHICKEN AND BEEF STRIPS
SOFT WHITE AND WHOLE WHEAT TORTILLAS
GRILLED ONIONS AND BELL PEPPERS
FRIED BEANS AND SPANISH RICE
SALSA, GUACAMOLE, SOUR CREAM, DICED TOMATOES AND SHREDDED CHEDAR CHEESE



A LA CARTE

BREAKFAST

ROOM RENTAL RATES MAY APPLY.

CONTINENTAL

SLICED FRESH FRUIT AND BERRIES
ASSORTED FRENCH BREAKFAST PASTRIES WITH SEASONAL PRESERVES
JUICES, COFFEE AND TEA
\$11 PER PERSON + HST

FRESH START

SLICED FRESH FRUIT AND BERRIES
SCRAMBLED FARM FRESH EGGS, BACON AND SAUSAGE
HASH BROWNS
WHOLE WHEAT AND WHITE TOAST
ASSORTED FRENCH BREAKFAST PASTRIES WITH SEASONAL PRESERVES
JUICES, COFFEE AND TEA
\$13 PER PERSON + HST

GREAT DAYS

SLICED FRESH FRUIT AND BERRIES
WAFFLES WITH MAPLE SYRUP
BACON, SAUSAGE, AND HASH BROWNS
ASSORTED FRENCH BREAKFAST PASTRIES WITH SEASONAL PRESERVES
ASSORTED BAGELS WITH CREAM CHEESE
CHEF-ATTENDED OMELET STATION
FRESH SMOOTHIES, JUICES
COFFEE, TEA AND ESPRESSO
\$17 PER PERSON + HST



WORKING LUNCH

\$30 PER PERSON + HST

ITALIAN

GRILLED CHICKEN BREAST IN LEMON GLAZE
CHEESE TORTELLINI IN TOMATO CREAM SAUCE
SEASONAL VEGETABLES AND ROASTED POTATOES
FRIEZE, ROMAINE, ARUGOLA, RADICCHIO SALAD IN BALSAMIC VINAIGRETTE AND OLIVE OIL
TIRAMISU CAKE SQUARES

GREEK

CHICKEN AND BEEF SOUVLAKI SKEWERS
GREEK SALAD AND CAESAR SALAD, RICE PILAF, PITA BREADS WITH HUMMUS AND TZATZIKI
BAKLAVA AND ASSORTED PASTRIES

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PROSCIUTTO AND PROVOLONE ON FOCACCIA
GRILLED VEGETABLES WITH GOAT CHEESE ON FRENCH BAGUETTE
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TUNA WRAP WITH CELERY, LETTUCE, GREEN ONIONS AND TOMATOES
ASSORTED DIPS, SLICED CELERY, CARROTS, BELL PEPPERS, AND POTATO CHIPS FOR DIPPING

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MARINATED CHICKEN AND BEEF STRIPS
SOFT WHITE AND WHOLE WHEAT TORTILLAS
GRILLED ONIONS AND BELL PEPPERS
FRIED BEANS AND SPANISH RICE
SALSA, GUACAMOLE, SOUR CREAM, DICED TOMATOES AND SHREDDED CHEDAR CHEESE



PAYMENT STRUCTURE

A CHEQUE EQUAL TO 30% OF THE ESTIMATED EVENT BALANCE IS DUE AT SIGNING.
FINAL PAYMENT IS DUE BY COMPANY CHEQUE 3 DAYS PRIOR TO THE EVENT DATE.

CANCELLATION POLICY

ALL DEPOSITS ARE NON-REFUNDABLE AND NON-TRANSFERABLE.

FINAL GUEST NUMBERS

FINAL NUMBERS ARE DUE 10 DAYS PRIOR TO THE EVENT DATE. YOU WILL BE CHARGED BASED ON YOUR MINIMUM GUARANTEED GUESTS, THE CONFIRMED FINAL GUESTS NUMBERS OR THE ACTUAL NUMBERS OF GUESTS IN ATTENDANCE – WHICHEVER IS GREATER.

VENDORS

WORKING VENDORS WILL BE CHARGED 25% OFF THE ADULT PRICE.

FOOD AND BEVERAGE POLICY

ALL FOOD AND BEVERAGE CONSUMED AT BELLVUE MANOR, WITH THE EXCEPTION OF THE EVENT CAKE, MUST BE SUPPLIED BY BELLVUE MANOR.

DIETARY REQUESTS

BELLVUE MANOR WILL CREATE ONE SPECIAL MEAL WHICH WILL ECOMPASS ALL THE RESTRICTIONS REQUESTED FOR THE EVENT. KOSHER MEALS ARE AVAILABLE AT AN ADDITIONAL COST AND MUST BE PURCHASED EXCLUSIVELY THROUGH BELLVUE MANOR.

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FURNITURE

BELLVUE MANOR PROVIDES CLIENTS WITH 64" ROUND TABLES WHICH A MAXIMUM OF 10 GUESTS. ALTERNATE AND/OR ADDITIONAL FURNITURE MUST BE RENTED EXCLUSIVELY THROUGH BELLVUE MANOR.