Breakfast Menu

Continental Breakfast Buffet
Freshly Baked Croissants and Biscuits
Assorted Muffins and Breakfast Pastries
Assorted Jams, Jellies and Butter
  Yogurt
  Coffee & Tea
  Orange and Apple Juice
$7.80 per person

Classic Hot Breakfast Buffet
  Scrambled Eggs
  Freshly Baked Croissants and Biscuits
  Assorted Jams, Jellies and Butter
  Bacon
  Home Fries
  Yogurt
  Coffee & Tea
  Orange and Apple Juice
$12.50 per person

Classic Hot Breakfast Deluxe Buffet
  Scrambled Eggs
  Cinnamon French Toast and Syrup
  Freshly Baked Croissants and Biscuits
  Assorted Jams, Jellies and Butters
  Bacon and Sausage
  Homefries
  Yogurt
  Fruit Salad
  Coffee & Tea
  Orange and Apple Juice
$15.50 per person

All prices are per person
(Plus taxes and gratuity)
Lunch Menu

**Sandwich Menu Buffet**
Assorted Sandwiches including Ham and Cheese, Roast Beef, & Turkey, Tuna Salad and Egg Salad served on a variety of Crusty Rolls accompanied with Vegetarian Wraps and Pickles
One Sandwich per person
Mixed Greens with Blue Berries & Cranberries with Balsamic & Buttermilk Ranch Dressing
(or) Classic Caesar Salad with Croutons and Parmesan
Coffee/Tea
$8.50 per person

**Chicken Caesar Wrap**
Julienne of Boneless Chicken Breast Topped with Romaine, Buttered Garlic Croutons and Fresh Grated Parmesan Cheese and Caesar Dressing in a Fresh Tortilla Wrap and Delicious Vegetable Soup.
Coffee/Tea
$13.50 per person

**Sub Sandwiches**
European Deli Meats, Cheese Slices, Crisp Leaf Lettuce and Delicious Roma Tomatoes
On Fresh Crusty Artisan Buns, Accompanied with Pickles.
Mixed Green Salad with Cranberries and your choice Of Balsamic or Buttermilk Ranch Dressing
Coffee/Tea
$14.50 per person

**Decadent Wrap Sandwiches Buffet**
Grilled Breast of Chicken with Roasted Red Pepper Mayonnaise
Slow Roasted Roast Beef with Dijon Horseradish Mayonnaise
Smoked Salmon with Dill Cream Cheese
Smoked Ham and Swiss with Dijon Mayonnaise
All have Spring Mix, Peppers, Cucumber, Sprouts, Tomato Light Vinaigrette
Mixed Greens with Blue Berries & Cranberries with Balsamic & Buttermilk Ranch Dressing
(or) Classic Caesar Salad with Croutons and Parmesan
Coffee/Tea
$14.50 per person

All prices are per person
(Plus taxes & gratuity)
Hot Lunch Menu

**Fettuccini Alfredo**
Cheesecake with Choice of Cherry or Blueberry topping
Coffee/Tea
$13.50 per person

**Traditional Beef Stroganoff Buffet**
Angel Hair Pasta or Rice
Vegetable of the Day
Mixed Greens with Raspberry Vinaigrette and Buttermilk Ranch Dressings
Rolls and Butter
Apple Crumble with Caramel Sauce
Coffee/Tea
$14.50 per person

**Lightly Breaded Chicken Breast Buffet**
With Tetrazzini Sauce
Roast Potato
Vegetable of the Day
Rolls and Butter
Mixed Greens with Raspberry Vinaigrette and Buttermilk Ranch Dressings
Assorted Tarts & Squares
Coffee/Tea
$19.50 per person

**Meat Lasagna or Vegetarian Lasagna Buffet**
Vegetable of the Day
Garlic Bread
Traditional Caesar Salad
Assorted Squares and Cookies
Coffee/Tea
$13.50 per person
(Serving size is 9 pieces or 18 pieces)

Served/Plated meals are subject to a $3.00 per person premium

All prices are per person (Plus taxes & gratuity)
**Desserts**

**Assorted Pastries**
Cinnamon Rolls, Muffins, Scones, Danishes or Loaves
$2.00 per person
(Minimum order requirements)

**Assorted Pastries**
Variety of Cookies, Squares, Tarts and Pastries
$3.45 per person

**Fresh Pies**
Fresh Baked Homemade Pies, Pecan or Lemon Meringue
$3.00 per slice

**Assorted Cookies**
Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia, Double Fudge
$11.25 per dozen

**Platters**

**Crudités Platter**
With Savory Dip
Carrots, Celery, Cauliflower, Broccoli, Peppers
Cherry Tomatoes
$2.40 per person

**Fresh Fruit Platter**
Watermelon, Cantaloupe, Honeydew, Grapes and Berries
$3.45 per person

**Cheese Platter**
Medium Cheddar, Marble and Swiss Cheeses with Crackers and Grapes
$4.55 per person
(Plus taxes & gratuity)

**Soups**

Add one of our delicious soups or chowders to any menu for $3.95 per person

- Cream of Broccoli
- Beef Barley
- Chicken Noodle
- Clam Chowder
- Beef Pepper Pot
- Minestrone
- Hearty Vegetable
- Corn Chowder
- French Onion
- Roasted Red Pepper
Dinner Menu

Roast Baron of Beef Buffet
Accompanied with Pan Gravy and Horseradish
Herb Roasted Potatoes
Prince Edward Island Vegetable Medley
Fresh Garden Greens
Pasta Salad Vinaigrette
Rolls & Butter
Assorted Pie Slices
Coffee/Tea
$28.85 per person
(Minimum of 30 people)

Chicken Breast Buffet
Chicken Breast Crowned with a Mushroom Sauce
Vegetable du jour
Rice Pilaf
Field Green Salad
with Balsamic Vinaigrette & buttermilk ranch
Couscous Salad
Rolls and Butter
Torte Slice
Coffee/Tea
$24.50 per person

Salmon Encrusted Buffet
Vegetable Du Jour
Accordion Potatoes
Traditional Caesar Salad
Asian Noodle Salad
Rolls and Butter
Crème Brule
Coffee/Tea
$28.85 per person

All prices are per person
(Plus taxes and gratuity)

The above dinner menu price includes table linen, paper napkin, china and cutlery, glasses and service staff.
Served/Plated meals are subject to a $4.00 per person premium.
Hors D’oeuvres

Hot Hors D’oeuvres

A Delicious Assortment to Choose From

- Spanakopita
- Moroccan Chicken
- Sausage Rolls
- Feta and Sun dried Tomatoes in Phyllo
- Crab and Brie in Phyllo
- Lobster Rolls
- Shrimp Puffs
- Mini Vegetable Samosas
- Spring Rolls
- Meatballs in a sweet & sour sauce
- Bouches
- Mini Quiche
- Chicken Sate or Beef Sate

(Choose 3 flavors served
Based on 8 pieces per person)

$13.25 per person

Cold Hors D’oeuvres

Assorted Canapés

- Smoked salmon with dill, smoked turkey & grapes,
- Pacific shrimp with cream cheese, prosciutto with cantaloupe

$43.50 per tray
(based on 28 pieces)

Shrimp with lemon wedges accompanied with cocktail sauce

$170.00 per tray
(100 pieces)

(Plus taxes and gratuity)
**Beverages**

Coffee/Tea
$10.50 10 cup
$25.50 25 cup
$49.50 50 cup

Juices (carafe)
$14.50 each

Juice (Bottles)
$2.00 each

Pop (cans)
$1.75 each

Bottled Water
$2.00 each

Fruit Punch
$39.50 (punch bowl)

**Banquet Bars**

Beer (Domestic) - $5.75
Beer (Imported) - $7.00
House Wine (Red or White) 6 oz - $6.00
Liquor Bar Brands 1 oz - $5.75
Coolers - $6.75

**served with plastic glassware**
Taxes included in above prices.

Please note:
There is a minimum Charge on Bar Sales of $150.00 per event. If this minimum is not met through the Bar Sales the balance is charged back to the event planner.
Bartender Service $17.95 per hour (minimum 4 hours)

Add Glassware for ~ Wine/Spirit/Beer (11oz) - $0.50 each
(Applicable to taxes, HST)
Meeting Rooms

- Topaz Room: $375
- Opal Room: $175
- Ruby Room: $175
- Emerald Room: $150

Capacity Chart by Set-up

<table>
<thead>
<tr>
<th>Meeting Room</th>
<th>Banquet</th>
<th>Boardroom</th>
<th>Classroom</th>
<th>Hollow-Sq</th>
<th>Reception</th>
<th>Theatre</th>
<th>U-Shape</th>
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<tbody>
<tr>
<td>*Topaz/Opal</td>
<td>64</td>
<td>34</td>
<td>36</td>
<td>38</td>
<td>100</td>
<td>120</td>
<td>36</td>
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<tr>
<td>Topaz</td>
<td>32</td>
<td>16</td>
<td>16</td>
<td>20</td>
<td>40</td>
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<tr>
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<tr>
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<td>32</td>
<td>20</td>
<td>24</td>
<td>24</td>
<td>40</td>
<td>60</td>
<td>18</td>
</tr>
<tr>
<td>Diamond</td>
<td>-</td>
<td>10</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>

* partitioned

Meeting Rooms Dimensions

<table>
<thead>
<tr>
<th>Meeting Room</th>
<th>Room Dimensions (LxW)</th>
<th>Area, Sq Ft</th>
<th>Ceiling Height</th>
<th>Door Dimensions (HxW)</th>
<th>Level</th>
<th>Natural Lighting</th>
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</thead>
<tbody>
<tr>
<td>*Topaz/Opal</td>
<td>45’ x 21’</td>
<td>945</td>
<td>8’</td>
<td>78’ x 68”</td>
<td>Main</td>
<td>Y</td>
</tr>
<tr>
<td>Topaz</td>
<td>22.5’ x 21’</td>
<td>473</td>
<td>8’</td>
<td>78’ x 68”</td>
<td>Main</td>
<td>Y</td>
</tr>
<tr>
<td>Opal</td>
<td>22.5’ x 21’</td>
<td>473</td>
<td>8’</td>
<td>78’ x 68”</td>
<td>Main</td>
<td>Y</td>
</tr>
<tr>
<td>Ruby</td>
<td>24’ x 25’</td>
<td>600</td>
<td>8’</td>
<td>78’ x 68”</td>
<td>Main</td>
<td>Y</td>
</tr>
<tr>
<td>Emerald</td>
<td>24’ x 25’</td>
<td>600</td>
<td>8’</td>
<td>78’ x 68”</td>
<td>Main</td>
<td>Y</td>
</tr>
<tr>
<td>Diamond</td>
<td>26’ x 14’</td>
<td>364</td>
<td>8’</td>
<td>78’ x 68”</td>
<td>Main</td>
<td>Y</td>
</tr>
</tbody>
</table>

* partitioned

All prices are daily, plus applicable taxes.
AV Equipment

LCD Projector and Screen - $100.00
Overhead Projector and Screen - $30.00
   Lapel Mic - $85.00
Wireless Handheld Microphone - $85.00
   Speaker/Conference Phone – $25.00
32” Flat Screen TV/DVD (one) - $40.00
   16 Port Hun - $20.00
   Flip Chart - $10.00
Lectern – Complimentary
Screen – Complimentary
HI-Speed Internet – Complimentary
Meeting Room Information

The Hampton Inn & Suites will be pleased to accept Presentation Materials to be stored in advance of scheduled meetings. We do however have the right to accept these goods based on size and storage space available. The hotel is not responsible for any damages to these materials before, during or after the meeting.

To comply with the liability insurance of the Hampton Inn & Suites all food and beverage items served must be purchased through the hotel. The exception is special event cakes i.e. Wedding Cakes. The removal of all food and beverages from the hotel premises is prohibited.

When serving alcohol in the meeting room, if the liquor licensed is not covered through the caterer’s endorsement, it is the responsibility of the client to provide the Liquor License. Entertainment/Music must stop by 11:00 pm and the room must be vacated by 11:30 pm.

Catering requirements are to be provided to the hotel 7 days prior to the meeting date and we ask that any special dietary restrictions be disclosed at that time. Your catering “Guaranteed” numbers must be received 3 business days prior to your function. Guaranteed numbers will appear on your invoice. If the number of delegates increases after your guarantee number has been submitted, please advise the hotel at your earliest convenience and we will make every attempt to accommodate your needs.

CONFIRMATION & DEPOSIT
When confirming a booking, the Hampton Inn & Suites will require a copy of the signed contract and credit card number to guarantee the booking. An advanced deposit of $250.00 may be requested with 75% of the estimated balance due 7 days prior to the function date. Balance of payment must be received 72 hours before booking date.

CANCELLATION POLICY
We require all Conference & Catering cancellations in writing, sent to the attention of the Sales Department, at least 7 days prior to the function date. A receipt of this cancellation will in-turn be sent back to you releasing you from the booking. If a booking is cancelled 0-6 days prior to the function date, the hotel can charge up to 100% of the charges back to the client.

SIGNAGE
All signage displayed in public areas of the hotel must be professional and will be subject to approval by the hotel. We do not allow, under any circumstance, the mounting of any materials to the walls or windows of the hotel or meeting rooms.
ALL DAY MEETING PACKAGE

Package includes Breakfast, AM Break, Lunch, PM Break and Meeting Room Rental
Minimum of 15 people – Additional Charge of $5.00 per person will apply for orders less than the requisite number

Simply Satisfying Meeting Package
$43 per person

Buffet Breakfast Served from the Hampton Galley
Freshly Baked Danishes, Croissants, Muffins and Bagels
Fruit preserves, Butter and a Variety of spreads
Make Your Own Waffle bar with Syrup
Two Additional Hot Breakfast Specials
Assorted Hot & Cold Cereals
Fruit Cocktail & Fresh Whole Fruit
Individual Fruit Yogurts
Assortment of juices
Freshly Brewed Regular & Decaffeinated Coffee
Variety of Special Teas with Honey & Milk

Refresh AM Break
Granola Bars
Assorted Fruit Yogurts
Coffee &Tea

Lunch
Roasted BBQ Chicken
Herb Roasted Potatoes
Vegetable of the Day
Rolls & Butter
Freshly Baked Cookies

Coffee/Tea
Soft drinks
(Available and charged based on consumption)

Refresh PM Break
Assorted Chips & Pretzels
Whole Seasonal Fruit
Soft Drinks/Coffee & Tea

The above prices are subject to a 15% service charge and 13% HST. All prices are subject to change.
74 Bryne Drive, Barrie, ON L4N 9Y4
705-719-9666 * www.hamptoninnbarrie.com
ALL DAY MEETING PACKAGE

Package includes Breakfast, AM Break, Lunch, PM Break and Meeting Room Rental
Minimum of 15 people – Additional Charge of $5.00 per person will apply for orders less than the requisite number

Simply Classic Meeting Package
$39 per person

Buffet Breakfast Served from the Hampton Galley
Freshly Baked Danishes, Croissants, Muffins and Bagels
Fruit preserves, Butter and a Variety of spreads
Make Your Own Waffle bar with Syrup
Two Additional Hot Breakfast Specials
Assorted Hot & Cold Cereals
Fruit Cocktail & Fresh Whole Fruit
Individual Fruit Yogurts
Assortment of juices
Freshly Brewed Regular & Decaffeinated Coffee
Variety of Special Teas with Honey & Milk

Refresh AM Break
Granola Bars
Assorted Fruit Yogurts
Coffee & Tea

Lunch
Decadent Wrap Sandwiches Buffet
Grilled Breast of Chicken with Roasted Red Pepper Mayonnaise
Roast Beef with Dijon Horseradish Mayonnaise
Smoked Ham and Swiss with Dijon Mayonnaise
All have Spring mix, Peppers, Cucumber, Sprouts, Tomato and a Light Vinaigrette
Caesar Salad
Chef’s Inspirational Soup of the Day
Freshly Baked Cookies

Coffee/Tea
Soft drinks
(Available and charged based on consumption)

Refresh PM Break
Assorted Chips & Pretzels
Whole Seasonal Fruit
Soft Drinks/Coffee & Tea

The above prices are subject to a 15% service charge and 13% HST.
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