

Meeting Room Specifications

	Ontario	Newmarket	Simcoe	York	Boardroom
	48' x 24' 1152 sq. ft.	35' x 30' 1150 sq. ft.	23' x 13' 299 sq. ft.	22' x 13' 286 sq. ft.	20' x 12' 240 sq. ft.
Maximum Capacities					
Board Rm.	27	20	12	12	10
U-Shape	27	20	10	N/A	N/A
Classroom	40	25	10	N/A	N/A
Theatre	60	48	20	N/A	N/A
Banquet	60	40	N/A	N/A	N/A

Meeting room rates available upon request.

Complimentary Meeting Room Equipment

(Advance reservations required)

TV, VCR/DVD, Slide & Overhead Projector,
Screen, Power Bar, Flipchart & Markers,
Podium, White Board & Markers

Traditional meeting room set up includes
Tablecloths and skirts as appropriate,
ice water and glasses, mints, note pads and pens.



Best Western Voyager Place Hotel

17565 Yonge Street, Newmarket, ON L3Y 5H6
1-800-575-0601 or 905-895-2131
www.newmarkethotel.com

Information & pricing valid thru October 2010

A LA CARTE SELECTIONS

Assorted Breakfast Breads	24.00/doz
Assorted Fruit Yogurt	2.50 pp
Seasonal Fresh Fruit Tray	5.50 pp
Assorted Sandwich Tray	6.50 pp
Cold Cut Platter	6.00 pp
Vegetable & Dip Platter	3.00 pp
Assorted Cheese Tray	4.75 pp
Hot & Cold Hors d'oeuvres	15.50/doz
Assorted Sweet Squares	24.00/doz
Assorted Cookies	15.00/doz

REFRESHMENTS

Freshly Brewed Coffee	1.75 pp
Assorted Teas	1.75 pp
Coffee & Tea	2.00 pp
Assorted Bottled Juice	2.00 ea
Assorted Soft Drinks	1.75 ea

ALCOHOLIC BEVERAGES

Cash or Host Bar: If net bar sales are under \$200.00, a bartender fee of \$10.00 per hour for a minimum of 3 hours will be applied to your account.

Cash Bar

House Wine (Red & White)	
Glass	7.50
Bottle	25.00

Beer & Ale

Domestic	4.50
Imported	5.00

Sprits

Gin, Vodka, Rye, Scotch, Rum	5.50
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Soft Drinks	1.75 each
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Host Bar

House Wine (Red & White), Beer & Ale, Gin, Vodka, Rye, Scotch, Rum	6.00 per drink
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Non-alcoholic Fruit Punch	65.00
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Serves 30 ppl

Food & Beverage prices are subject to taxes & gratuity.

BREAKFAST

Minimum 10 people for breakfast buffet, should numbers be less than 10 people selection will be served plated.

The Continental Chilled orange & apple juice, assorted breakfast breads, Fresh fruit, coffee & tea 8.95 pp

Hot Breakfast Buffet Chilled orange & apple juice, scrambled eggs, breakfast potatoes, bacon, sausage, toast with fruit preserves, coffee & tea 9.95 pp

The Executive Chilled orange & apple juice, assorted breakfast breads, seasonal sliced fresh fruit, scrambled eggs, breakfast potatoes, bacon, sausage, toast with fruit preserves coffee & tea 13.95 pp

WORKING LUNCH

Minimum 10 people.
Include assorted dessert squares to any working lunch selection \$2.00 pp

Soup & Sandwich Homemade soup of the day, assorted sandwiches (ham & cheese, tuna, egg salad, veggie wrap, turkey, beef), coffee, tea 11.95 pp

Deli Lunch Choice of two salads (garden green and choice of pasta or potatoe), assorted deli meats (turkey, beef, ham) accompanied by an assortment of fresh breads & rolls, coffee & tea 10.95 pp

Penne Pasta Tossed with homemade tomatoe sauce and meat balls or creamy alfredo and ham, traditional caesar salad, garlic toast, coffee & tea 13.95 pp

Chicken Mediterranean Broiled breast of chicken with mediterranean seasoning, rice pilaf, seasonal vegetables, garden green salad, fresh bread, coffee & tea 15.95 pp

PLATED LUNCH MENU

Chicken Parmesan Served with pasta tossed in garlic butter
Accompanied by traditional caesar salad 17.95 pp

Chopped Beefsteak with sautéed onions & beef jus.
Accompanied with garlic mashed potatoes, seasonal vegetables & garden green salad

Stuffed Filet of Sole with Hollandaise sauce.
Accompanied by rice pilaf, seasonal vegetables & garden green salad

Vegetable Stir Fry
Choose chicken or shrimp, served with rice & garden green salad

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DINNER

Includes choice of garden green or traditional Caesar salad, apple pie or carrot cake, coffee or tea and is a plated service.

Roast Beef Au Jus 28.95 pp
Served with oven roasted potatoes and seasonal vegetables

Breast of Chicken Mediterranean 22.95 pp
Accompanied with rice pilaf & seasonal vegetables

Oven Baked Atlantic Salmon Filet 25.95 pp
Tangy lemon butter, rice pilaf & seasonal vegetables

Penne Pasta Marinara 21.95 pp
With shrimps, scallops, tomatoe, basil & garlic

Oven Roasted Pork Loin 21.95 pp
Accompanied with zesty cranberry salsa, garlic mashed potatoes & seasonal vegetables

Breaded Breast of Chicken 22.95 pp
Filled with broccoli & cheese served with linguine and mushroom cream sauce

DINNER BUFFET

Minimum 20 people

Includes a selection of salads, starch, hot entrée, chef's choice of seasonal vegetables, dessert, coffee/tea

One Hot Entrée 29.95 pp

Two Hot Entrées 32.95 pp

Starch (choose one)

- Pasta in garlic butter
- Garlic mashed potatoes
- Rice pilaf
- Oven roasted potatoes

Hot Entrées

- Carved Roast Beef with Jus
- Oven Roasted Pork Loin with peppercorn sauce
- Grilled Breast of Chicken with mushroom cream sauce
- Chicken Vegetable Stir Fry (may substitute with shrimp)



All catering provided by the
Buttery Restaurant on-site.