



*Holiday
Inn
&
Suites
Ottawa
Kanata
Wedding
Menu*

The Art of Celebration

A Portrait of Wedding Services

A Wedding announcement is exciting and wonderful news. With each Wedding comes a series of special events building up to that very important day.

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Wedding Showers, Rehearsal Parties, Gift Openings, Brunches, and of course - your Wedding Day, a complete collection of functions will be expertly crafted to reflect you.

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Let our wedding coordinators help create your ideal celebration in one of our elegant banquet rooms.

From the early planning stages to the last minute details, we take care of you and your guests before, during, and after your special day.

Contact Holiday Inn & Suites Kanata

Wedding Experts

(613) 271-2390

101 Kanata Avenue

Ottawa (Kanata), ON K2T 1E6

(613) 271-3057 or (613) 271-2347 fax

Email: sales@hisottawa.ca

Hotel Website: www.hisottawa.ca

The Art of Celebration

*At Holiday Inn & Suites, you can expect the following
Wedding Services as a Standard...It's Our Guarantee!*

Planning Your Special Day

- Complimentary Consultation with our Wedding Experts & Catering Staff*
- Professional banquet staff to execute every detail to perfection*

We Vow to Make Your Wedding Day a Day to Remember

- White Patterned Table Linens & Napkins*
- Staging, Lights & Tooling for Head Table*
 - Portable Dance Floor*
 - Podium & Microphone*
 - Lighted White Iron Archway*
- Placement of Your Favors, Center-Pieces, & Gift Table Items*
- Slicing and Serving of Your Wedding Cake*
 - Complimentary Parking*
- Guest Reservation Reply Cards for Inclusion with Your Invitations*
 - Special Guest Room Rates for Your Guests*

For The Bride & Groom with Our Compliments

Complimentary Queen Suite

Including:

- Chocolate Truffles & Sparkling White Wine*
 - Relaxation Package*
- Bride's Nail Package from Jask Spa*
- Breakfast for Two from Graffiti's*
- Early Check-In & Late Check-Out*
(Early check-in is based on availability)

Premium Upgrades Available to Enhance Your Wedding Day

(Not included in the standard Wedding Service Guarantee)

- “8 point” White Patterned Table Linen \$4.00 per table
- Placement & Removal of Client Supplied Chair Covers \$1.50 per chair
- Iron & Hurricane Glass Center Piece with 2 Tea Lights \$3.00 per piece
Add a White Hurricane Candle \$2.00 per piece
- Square Glass Vase with White Stones & Branches with 2 Tea Lights
\$3.00 per piece
- “Fish Bowl” Vase & Floating Candle with 2 tea lights \$3.00 per piece
- Coat Check Service \$3.00 per person
- Deluxe King Hot Tub Suite for your First Night Together
(Upgraded from your complimentary room)
For \$90.00 per room, per night



Reception Hors D'oeuvres & Platters

Chocolate Fountain

\$240

The aroma, sight & taste of warm cascading chocolate will make a spectacular addition to your event.

Dipping Items:

Skewered Strawberries, Pineapple, Honey Dew Melon & Banana

Biscuits, Marshmallows, Lady Finger Cookies & Assorted Candy

(Serves 40 - Additional Chocolate & Dipping Items \$6 per person)

Cheese Fondue

\$160

Anise & Riesling Infused Cheese Fondue served with Skewered Rye, Whole Wheat & Sour Dough Baguette

(Serves 40 - Additional Cheese and Bread Skewers \$4 per person)

Premium Cold Canapés

\$23.95 per dozen

Mini Cocktail Shrimp Cups with Dill

Farm House Pâté Medallions

Prosciutto Wrapped, Basil Marinated Mozzarella

Smoked Salmon Roses on Crostini with Sour Cream
& Dill

Iced Gazpacho Shots

Fig & Goat Cheese Tarts

Premium Hot Hors D'oeuvres

\$23.95 per dozen

Spinach & Feta Wrapped in Phyllo

Thai Spring Rolls with Hot & Sour Sauce

Leek & Mushroom Filled Pastry Crescents

Chicken Satay with Szechuan Peanut Sauce

Curried Moroccan Chicken Rolls

Italian Meatballs

Reception Hors D'oeuvres & Platters

Deluxe Hors D'oeuvres & Canapés \$28.95 per dozen

| |
|--|
| Phyllo Baked Brie with Pecan |
| Tempura Shrimp with Hoi Sin Sauce |
| Dim Sum Dumplings |
| Scallop & Cucumber Cerviche |
| Salmon Tar Tar Quenelles |
| Cream Cheese & Caramelized Pecan on Crostini |

Platters

Deluxe European Deli Meat Platter

\$8 per person

Roasted Smoked Turkey, Capicola Ham, & Genoa
Salami Served with Fresh Baked Rolls, Mayonnaise
& Dijon Mustard

Graffiti's Classic Bruschetta Platter \$40 each

Chopped Roma Tomatoes, Red Onion
& Fresh Grated Parmesan
Served with Basil Crostini
(2 Dozen Pieces)

Brie Wheel \$100 each

Herb & Roasted Garlic Brushed Puff Pastry
Wrapped Brie Wheel, Baked & Served with
Artisan Baguette & Strawberry Compote

(Serves 40)

Port & Peppercorn Pâté \$50 each

Served with Assorted Crackers & Baguette Crisps
(2 dozen pieces)

Crispy Flatbread Platter \$30 each

Assorted Flatbreads Including Herb, Sweet Onion,
Cheddar & Poppy Seed
With Hummus & Olive Tapenade
(3 dozen pieces)

Assorted Finger Sandwiches \$12 per Dozen

Black Forest Ham & Swiss, Egg Salad, Roasted
Smoked Turkey, Tuna Salad Served on Fresh Rye &
White Bread

Spinach & Artichoke Dip \$30 each

Served With Rye Crostini
(3 Dozen Pieces)

Reception Hors D'oeuvres & Platters

Graffiti's Signature Clay Oven-Fired Pizzas

Brushed with Seasoned Extra Virgin Olive Oil

Sprinkled With Fresh Parmesan & Mozzarella

Margarita

Fresh Clipped Basil & Chopped Tomato

Classico

Salami, Green Pepper & Mushroom

Meat Lovers

Italian Sausage, Pepperoni, Pancetta & Mushroom

Vegetarian

Pesto, Tomato, Olive, Roasted Red Pepper & Onion

Umbria

Spinach, Grilled Chicken, Caramelized Onion & Feta

10" Thin Crust \$10.95 each  16" Thick Crust \$18.95 each

Reception Á La Carte

Fresh Sliced Seasonal Fruit Display **\$4 per person**

Crisp Garden Vegetables with Spicy Chipolte Dip **\$3 per person**

Deluxe International & Domestic Cheese Board with Grapes & Biscuits **\$7 per person**

Shrimp Tower with Brandied Calypso Sauce (100 pieces) **\$250**

Assorted Crisp Nacho Chips with Salsa **\$8 per bowl**

Pretzels, Peanuts, Popcorn or Potato Chips **\$6 per bowl**

Dinner Menu

All Plated Dinners Include:

Fresh Baked Rolls & Whipped Butter

A Platter of Marinated Olives, Peppercini Peppers & Gherkins per Table

Freshly Brewed Premium Coffee, Decaf Coffee, & Steeped Tea

Your Choice of

One Soup, One Appetizer, One Entrée & One Dessert

Soups

Creamy Wild Mushroom with a Fine Herb Infusion

Purée of Roasted Pepper & Butternut Squash with
Lemon & Mint

Roasted Onion & Garlic Soup Scented with Brandy

Roasted Tomato & Gin Bisque

Consommé Julienne

Salads

Arugula Leaves, Toasted Sunflower Seeds, Roasted
Red Pepper Dressed with Reduced Balsamic
Vinegar & Sundried Tomato Oil

Fresh Romaine Lettuce with Herbed Croutons,
Smoked Bacon Bits, Parmesan Crisps, & Graffiti's
Signature Dressing

Medley of Spring Lettuce, with sliced Strawberries
& Marbled Balsamic & Raspberry Dressing

Premium Starters

Smoked Salmon & Baby Greens with Caper & Cream Cheese Terrine

\$3 per person as a Substitution

8\$ per person as an Additional Course

Antipasto with Prosciutto, Salami, Pickles & Olives

\$3 per person as a Substitution

8\$ per person as an Additional Course

Spinach & Mozzarella Cannelloni with Graffiti's Pomodoro Sauce

\$4 per person as a Substitution

8\$ per person as an Additional Course

Main Course

All Dinner Entrées Include:

Seasonal Batons of Vegetables & Broccoli Spears Almondine

Choice Of:

Roasted Mini Reds with Garlic Herbs ~ Roasted Garlic Mashed Potato

~ Mushroom Ravioli in Alfredo Sauce or Pomodoro Sauce~

Chicken 'Saltimbocca'

Tender, Boneless, Skinless Chicken Breast
Wrapped in Prosciutto & Served with a Sage
Lemon Glaze

\$38

Frenched Pork Chop Forestiere

Crusted in Wild Mushroom Tapenade &
Rosemary Sauce

\$39

Poached Salmon w/ Pink Pepper Fondue

Cider & Pink Pepper Topped with Chardonnay
& Brie Cheese Fondue

\$39

Shrimp Stuffed Supreme of Chicken

Stuffed with Dill Shrimp

& Creamy Newburg Sauce

\$42

Asian Marinated Breast of Duck

Sesame Marinated with a Citrus & Soya Jus

\$44

Whiskey Soaked Tenderloin

An 8oz 'AAA' fillet with Black Peppercorn &
Whisky Flambée

\$46

Vegetarian

Grilled Polenta with Ratatouille

Or

Gnocchi with Gorgonzola Cream Sauce

\$38

Dessert

Individual Chocolate Ganache & Apricot Torte with English Cream

Tiramisu with Biscotti

Brownie Caramel Cheese Cake with Cappuccino Wafers

Chocolate Dipped Vanilla Ice Cream Crêpes Sealed, Served on Berry Compote

Strawberry, Grape, Pineapple & Honeydew Fruit Medley served in a Martini Glass

We are pleased to offer Customized Menus.

All pricing and availability to be determined by our Executive Chef

Please contact our Sales & Catering Manager for more information.



Dinner Buffet

All Dinner Buffets Include:

Zuppa Del Giorno

Freshly Baked Rolls & Whipped Butter

A Platter of Marinated Olives, Peppercini Peppers & Gherkins per Table

Market Fresh Greens & Assorted Dressings

Medley of Herbed Butter Tossed Steamed Vegetables

Baked Cheese Tortellini Rosé

Selection of Gourmet Cakes

Freshly Brewed Premium, Decaf Coffee & Steeped Tea

Salad Selections

(Choice of Three)

Build Your Own Caesar Salad

Marinated Tomato & Red Onion Salad

Chef's Creamy Potato Salad

Chili Seafood & Farfalle Salad

Spinach, Feta & Almond Salad

Pickled Beets & Mandarin with Raspberry Vinaigrette

Side Dishes

(Choice of One)

Roasted Mini Red Potatoes

Garlic & Herb Mashed Potatoes

Scalloped Potatoes

Wild Rice Pilaf



Dinner Buffet

Entrée Selections

One Entrée \$34.95 per person Two Entrées \$38.95 per person Three Entrées \$42.95 per person

Slow Roasted Sirloin of 'AAA' Canadian Beef

With a Merlot & Rosemary Jus

Roast Prime Rib of Canadian 'AAA' Beef

With Yorkshire Pudding & Au Jus

add \$4 per person

Roast Loin of Pork with Roasted Apples

Served with Cinnamon & Calvados Jus



Add a Chef's Carving Station To Your Buffet

\$50

Herb Crusted Chicken

With a Mustard Jus

Atlantic Salmon Escovich

With Spiked Julienne of Vegetable

Rainbow Trout Grenache

With Crab & Pepper Encroute

Meat or Vegetable Lasagna

With Graffiti's Pomodoro Sauce

Greek Eggplant & Zucchini Moussaka

With a Creamy Garlic Sauce

Slow Cooked Smoked Ribs

With Rosemary Dipping Sauce



Quoted prices subject to 13% HST and 15% service charges. Prices and menu content subject to change without notice. July 2010.

Beverage Services

Host Bar

| | |
|--|----------|
| Domestic Beer | \$4.50 |
| Imported Beer | \$5.50 |
| Wine domestic glass | \$5.50 |
| Bar Liquor | \$5.50 |
| Premium Liquor | \$5.45 |
| Aperitifs | 4.75 |
| Liqueur/Cognacs V.S. | \$7.00 |
| Alcoholic Punch (serves 50) | \$125.00 |
| Soft drinks | \$1.85 |
| Juice | \$2.30 |
| Unlimited pop service (per person) | \$4.00 |
| Mineral Water | \$2.35 |
| Coffee & Tea Service (per person) | \$2.95 |
| <i>Host Bar Prices Do Not Include Applicable Taxes & Gratuities.</i> | |

Cash Bar

| | |
|---|--------|
| Domestic Beer | \$5.75 |
| Imported Beer | \$7.00 |
| Wine domestic glass | \$7.00 |
| Bar Liquor | \$6.25 |
| Premium Liquor | \$7.00 |
| Aperitifs | \$6.25 |
| Liqueur | \$7.75 |
| Cognacs V.S. | \$9.00 |
| Soft drinks | \$2.00 |
| Juice | \$2.50 |
| Mineral Water | \$2.50 |
| <i>Cash Bar Prices Include Applicable Taxes & Gratuities.</i> | |

Please note, if less than \$250.00 of liquor is consumed, a bartender fee of \$20 per hour, per bartender (minimum of 4 hours) will be applicable.

Fruit Punch Fountain

(Serves 50) \$75.00

3 Tiered Flowing Punch Fountain & Glass Punch Goblets

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Wine List

White Wines

| | |
|--|---------|
| Peller Heritage Series Chardonnay - Canada | \$30.00 |
| Trius Riesling ~ Canada (Ontario) | \$33.00 |
| Lindemans Cawara Semillon Chardonnay - Australia | \$32.00 |
| Sanata Carolina Chardonnay - Chile | \$33.00 |
| Yellow Tail Sauvignon Blanc - Australia | \$33.00 |
| Oyster Bay Chardonnay - New Zealand | \$48.00 |

Red Wines

| | |
|---|---------|
| Peller Heritage Series Cabernet Merlot - Canada | \$30.00 |
| Lindemans Cawara Shiraz Cabernet - Australia | \$32.00 |
| Puscual Toso Merlot - Argentina | \$38.00 |
| Masi Campofiorin - Italy | \$40.00 |
| Trius Cabernet Sauvignon - Canada (Ontario) | \$38.00 |
| Ruffino Chianti Classico Riserva - Italy | \$65.00 |

Champagne

| | |
|------------|---------|
| Trius Brut | \$49.00 |
|------------|---------|

Wedding Shower, Rehearsal Party, Gift Opening,
Brunch & Breakfast
Menus

High Tea

(Minimum 10 people)

Lady Finger Cucumber & Egg
Sandwiches

Biscuits with Old Cheddar & Stilton
Cheese

Fresh Vegetables with Spicy Chipotle
Dip

Fresh Sliced seasonal Fruit Tray
Chocolate Dipped Strawberries

Assorted Pastries

Earl Grey, Orange Pekoe, Lemon,
& Green Tea

\$20 per person

Afternoon Delight

(Minimum 10 people)

Assorted Finger Sandwiches
Egg Salad, Tuna Salad, Black Forest
Ham, Roast Beef,
Smoked Meat, Smoked Turkey

~
Fresh Vegetables with Dip
~

Deluxe International Cheese Board
Garnished with Grapes & Biscuits

~
Delectable Pastries & Squares
~

Freshly Brewed Premium &
Decaffeinated Coffee, & a Selection
of Teas

Served with Flavoured Syrups

\$22 per person

A Perfect Evening

(Minimum 10 people)

Fresh Vegetables with Dip

Selection of Premium & Deluxe

Hot Hors D'oeuvres

And

Cold Canapés
(Includes choice of three premium
and two deluxe)

~
Delectable Pastries & Squares
~

Freshly Brewed Premium or
Decaffeinated Coffee, & a Selection
of Teas

Served with Flavoured Syrups

\$22 per person

Or Experience



Graffiti's is the perfect venue for your rehearsal dinner, gift opening breakfast or lunch.
Featuring modern Italian cuisine, complemented with a Mediterranean influence.
Awarded "Restaurant of the Year" & "People's Choice" by the Kanata Chamber of
Commerce.

Quoted prices subject to 13% HST and 15% service charges. Prices and menu content subject to change without notice. July 2010.

Brunch

Chilled Orange, Apple & Grapefruit Juice
Assorted Cereals with Fresh Milk
Seasonal Sliced Fruit with Yogurt Dip
Assorted Muffins, Fruit Danishes, Croissants & Fruit Breads
Served with Butter & Preserves
Smoked Canadian Bacon
Farmers' Sausage
Graffiti's Breakfast Potatoes
Farm Fresh Scrambled Eggs

Zuppa Del Giorno
Freshly Baked Rolls with Whipped Butter
Market Fresh Greens with Assorted Dressings
Sliced Beet Salad with Raspberry Orange Dressing
Mediterranean Shrimp & Pasta Salad
Baked Cheese Tortellini Rosé
Fresh Medley of Butter Tossed Vegetables

Choice of One Starch:

Roasted Mini Red Potatoes
Scalloped Potatoes
Garlic & Herb Mashed Potatoes
Wild Rice Pilaf

Choice of One Or Two Entrées

Herb Roasted Chicken
Coq Au Vin
Smoked Turkey Breast with Cranberry Compote
Strip-loin of Beef with Peppercorn Sauce
Slow Roasted Pork Loin with Basil, Apple & Mustard Jus
Salmon Medallions with Citrus & Ginger Glaze
Classic Greek Eggplant & Zucchini Moussaka
Graffiti's Italian Meat Lasagna
Graffiti's Three Cheese Lasagna

Assortment of Gourmet Pastries & Cakes
Freshly Brewed Premium & Decaf Coffee
Served with Flavoured Syrups &
A Variety of Herbal Teas

One Entrée **\$24 per person** Two Entrées **\$29 per person**
(Minimum of 20 people)

Breakfast

The Kanata

Chilled Orange, Apple & Grapefruit Juice
Assorted Cereals with Fresh Milk
Seasonal Sliced Fruit with Yogurt Dip
Assorted Muffins, Fruit Danishes, Croissants & Fruit
Breads
Served with Butter & Preserves
Smoked Canadian Bacon
Farmers' Sausage
Graffiti's Breakfast Potatoes

Served with one choice of:

Farm Fresh Scrambled Eggs
\$16 per person

Eggs Portabella
Scrambled Eggs with Portobello Mushroom, Spinach,
Diced Tomato & Red Onion
\$17 per person

Buttermilk Pancakes with Ontario Maple Syrup
\$17 per person

Eggs Benedict with Ham or Smoked Salmon
\$18 per person

Freshly Brewed Premium & Decaf Coffee
Served with Flavoured Syrups
&
A Variety of Herbal Teas
(Minimum of 15 people)

The Bakery Basket

Chilled Orange, Apple & Grapefruit Juice
Assorted Muffins, Fruit Danishes, Croissants
& Fruit Breads
Served with Butter & Preserves
Freshly Brewed Premium & Decaf Coffee
Served with Flavored Syrups
&
A Variety of Herbal Teas

\$10 per person

(Surcharge of \$3 per person for groups under 10
people)



The Continental

Chilled Orange, Apple & Grapefruit Juice
Assorted Muffins, Fruit Danishes, Croissants & Fruit
Breads
Served with Butter & Preserves
Fresh Seasonal Fruit & Berries with Yogurt Dip
Freshly Brewed Premium & Decaf Coffee
Served with Flavored Syrups
&
A Variety of Herbal Teas

\$13 per person

(Surcharge of \$3 per person for groups under 10
people)

Brunch Enhancements

Chef's Omelet Bar

Custom Omelets,
Cooked to order at Chef's in-room omelet station!

Ingredient Selections:

Diced Tomatoes, Onions, Grated Cheddar, Mushrooms
& Ham

\$4 per person

(Plus \$30 service charge)

Domestic & International Cheese Board

\$3 per person

European Deli Meat Platter

\$3 per person

Shrimp Cocktail

\$4 per person

Eggs Benedict or Florentine

\$3 per person

Smoked Salmon Platter

\$3 per person

Additional Breakfast Selections

Fresh Sliced Seasonal Fruit Platter

\$4 per person

Fruit Salad

\$2 per person

Assortment of Cold Breakfast Cereals

\$2 per person

Bagels & Cream Cheese

\$4 per person

Bagels, Lox & Cream Cheese

\$6 per person

Waffles or Buttermilk Pancakes with Ontario Maple Syrup

\$2 per person

Muffin, Fruit Danish, Croissant or Sliced Fruit Breads

\$3 each

Natural or Fruit Flavoured Yogurt

\$2 each

The Art of Celebration

Wedding Terms and Conditions

ADVANCE DEPOSIT AND PAYMENT PROCEDURES

In order to confirm your wedding, an advance deposit of one thousand dollars will be required upon signing of contract to be applied towards the function. A payment schedule will be arranged which will require 100% of the estimated balance being paid one week (7 days) in advance of the function date. Any outstanding charges will be due in full upon completion of your function, unless prior arrangements have been made.

CANCELLATION AND REFUND POLICY

Upon signing the contract, both parties agree that the booking will not be cancelled except in the case of "Force Majeure"; strike, fire, flood, or act of God. Should cancellations after the confirmation of the booking be required, a cancellation charge as outlined below will apply:

0 to 60 days prior to arrival: Full payment on total meeting charges, estimated food and beverages charges, less the advance deposit. In the case that the Convener has not confirmed final details with the hotel, the minimum revenue guarantee outlined in the contract would be used.

61-180 days prior to arrival: 50% of the above less the advance deposit.

180-270 days prior to arrival: Loss of advance deposit.

271 days or more prior to arrival: Loss of advance deposit pending the hotel reselling the function space. In good faith, the hotel would refund the advance deposit within 30 days following the original contracted function date.

GUARANTEED NUMBERS AND MINIMUM REVENUE GUIDELINES

An estimated number of persons attending your wedding is required three (3) weeks in advance of the function date. The guaranteed number is required seven (7) days in advance. The Hotel will charge for the number of persons guaranteed or for the actual number of persons served, whichever is greater. It is necessary for the Convener to provide a minimum net revenue guarantee (exclusive of applicable liquor tax, food tax, GST, and 15% service charge) towards the Convener's account. This minimum revenue guarantee will be confirmed to you at the time of booking, including any applicable hall rental. In the event that the final projected revenues for your function fall short of the estimated potential revenues established from the proposed details and estimated attendance presented at the time of booking, we will work with you to negotiate value in goods and services for the difference that will be charged to the Convener's account.

SOCAN FEE

In the event that a disc jockey or live band is hired for your function, an additional charge of \$59.17 plus 13% HST will apply for the Society of Composers, Authors and Music Publishers of Canada.

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Wedding Terms and Conditions

DECORATING

The function space will be made available for decorating a maximum of 2 hours prior to the start of the function. The final time will be confirmed with you 3 weeks in advance of your function date. Note, flower petals, thumbtacks, nails, scotch tape, glitter, confetti, or open flame are not acceptable in the hall and the guestrooms. Items required by the hotel to execute your function including, but not limited to, seating plan, centerpieces, party favours, guest book, and wedding cake, will be required to be delivered to the hotel accompanied with appropriate instructions, a maximum of 48 hours in advance of your function date.

FOOD & BEVERAGE SELECTION

Your wedding expert will work with you to assist with menu selections a maximum of six (6) months in advance of your function date. Final details are to be arranged with the hotel a minimum of 30 days in advance of your function date. We request that menu selections for a la carte meals (soup, salad, entrée and dessert) are the same for all guests in attendance. All split meals (more than one entrée), excluding a maximum of one vegetarian entrée selection, are subject to a \$3.00 per person surcharge in addition to quoted menu prices. Soup, salad, and dessert are limited to one. Entrée splits are limited to two and are not applicable to Prime Rib selections. The hotel requires guarantee of each entrée five (5) business days in advance, as well as entrée designating place cards. Please ensure the hotel is informed of any guests with dietary restraints or food allergies (names of guests and the nature of their allergies) a minimum of 72 hours prior to your function's arrival in order for the hotel to properly accommodate you and your guests.

MENU PRICING, TAXES & GRATUITIES

Unless otherwise noted, quoted food and beverage prices are subject to 15% gratuity, 13% H.S.T. Prices and menu content are subject to change without notice. The hotel will guarantee menu prices a maximum of ninety (90) days in advance of function date.

THIRD PARTY CATERING

Due to health and safety regulations, the hotel does not allow outside caterers to provide food services on property or for any food to be removed from property. In the event of religious tradition requiring such outside catering service, the hotel reserves the right to approve the caterer, the convener will be required to sign a third party waiver, and the hotel will charge a service surcharge, per person, for the number of people attending the function. This would be negotiated and approved at the time of booking.

Wedding Terms and Conditions

HOMEMADE WINE

In the event where the convener requests to supply homemade wine for the function, and it is approved by the hotel, the convener will be required to provide the hotel with a Special Occasions Permit from the L.C.B.O. a minimum of three (3) weeks in advance of the function date. In addition, the convener will be required to pay the hotel a corkage fee of \$12.00 per 750ml bottle, \$15.00 per 1 litre bottle and \$18.00 per 1.5 litre bottle, plus 13% H.S.T., and 15% gratuity for each opened bottle.

SMOKING

Our function space and public areas are designated non-smoking in accordance with Kanata By-Law #144-83.

THE HOLIDAY INN® MEETING PROMISESM

Every time you plan your meeting with us, we guarantee it! That's because not only are we experts at handling meetings, but we also offer the exclusive Holiday Inn® Meeting Promise sm. at Holiday Inns worldwide. It's our guarantee – in writing – that everything will go exactly as agreed upon in your signed contract. If not, the problem will be corrected to your satisfaction, or you don't pay for that item.

Specifically:

- Your meeting room(s) will be (1) available at your specified time, (2) set up per your contracted specifications, and (3) refreshed during your meal breaks, or you pay no room rental for that day.
- Your food & beverages will be served as specified on your signed contract, and on time, or there is no charge for that break that day.
- Audiovisual equipment rented from the hotel will be set up in accordance with your signed contract and, be in good working order. If not, you pay no rental fee for that equipment that day.

We're confident you'll be pleased with our meeting expertise at Holiday Inn®. You can expect everything you were promised or you don't pay. Guaranteed.

*A refund is not required if the customer has not given hotel management the opportunity to correct the problem.

*Your meeting contract is with an individual Holiday Inn® hotel. Each hotel is responsible for honoring the terms as stated in the Holiday Inn Meeting Promise. Most hotels are independently owned and operated.

Please do not hesitate to contact our sales and catering team for any additional information



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