

# *The Fredericton Inn & Convention Center Banquet Menu*



*1315 Regent Street, Fredericton, New Brunswick, E3C 1A1*



*\*All Prices are subject to 15% Gratuity and 15% HST*

## Breakfast Buffets

<p><b><i>The Bicentennial</i></b>  <i>Fresh Sliced Fruit</i>  <i>Selection of Cereals</i>  <i>Freshly Baked Muffins &amp; Cinnamon Rolls</i>  <i>Scrambled Eggs</i>  <i>Home Fried Potatoes</i>  <i>Choice of 2 - Bacon, Sausage &amp; Ham</i>  <i>English Muffins with a Selection of Jams</i>  <i>Variety of Golden Pancakes with Syrup</i>  <i>Assorted Fruit Juices</i>  <i>Coffee, Tea, Milk</i></p> <p><b>\$15.95/person</b></p>	<p><b><i>The Canadian</i></b>  <i>Fresh Sliced Fruit</i>  <i>Assorted Mini Muffins</i>  <i>Scrambled Eggs</i>  <i>Ham</i>  <i>Home Fried Potatoes</i>  <i>Toast &amp; Butter</i>  <i>Variety of Jams &amp; Marmalades</i>  <i>Assorted Fruit Juices</i>  <i>Coffee, Tea, Milk</i></p> <p><b>\$12.95/person</b></p>
<p><b><i>Continental A</i></b>  <i>Danish Pastries</i>  <i>Toast &amp; Butter</i>  <i>Fresh Hot Muffins</i>  <i>Variety of Jams &amp; Marmalades</i>  <i>Assorted Fruit Juices</i>  <i>Coffee, Tea, Milk</i></p> <p><b>\$9.95/person</b></p>	<p><b><i>Continental B</i></b>  <i>Selection of Cereals</i>  <i>Fresh Hot Muffins</i>  <i>Fresh Sliced Fruit</i>  <i>Assorted Fruit Juices</i>  <i>Coffee, Tea, Milk</i></p> <p><b>\$10.95/person</b></p>
<p><b><i>The Fredericton Inn Brunch Buffet</i></b>  <i>Homemade Rolls &amp; Butter</i>  <i>Assorted Salads</i>  <i>Homemade Soup or Chowder</i>  <i>Carved Roast</i>  <i>(Roast Beef, Baked Virginia Ham, Roast Turkey or Roast Loin of Pork)</i>  <i>Pasta</i>  <i>(Bow Tie Pasta with Seafood, Baked Mac &amp; Cheese, Penne Carbonara or Rotini Pasta with Chicken, Broccoli &amp; Mushroom with a Sundried Tomato Pesto)</i>  <i>Medley of Garden Fresh Vegetables</i>  <i>Roasted, Scalloped, Mashed or Baked Potatoes</i>  <i>Scrambled Eggs</i>  <i>Crispy Bacon &amp; Country Fried Ham or Sausage</i>  <i>Pancakes with Syrup</i>  <i>Baked Beans</i>  <i>Assorted Desserts</i>  <i>Coffee &amp; Tea</i></p> <p><b>\$19.95/person</b></p>	

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## À La Carte Enhancements

<i>Fresh Whole Fruit (Apples, Orange &amp; Bananas)</i>	\$2.50/each	<i>Mini Muffins</i>	\$13.50/dozen
<i>Homemade Cupcakes</i>	\$2.50/each	<i>Mini Strudel (Apple &amp; Raspberry)</i>	\$13.50/dozen
<i>Muffins (Bran, Carrot, Cranberry, Blueberry)</i>	\$2.25/each	<i>Cinnamon Crunchies</i>	\$13.50/dozen
<i>Croissants</i>	\$2.25/each	<i>Assorted Squares</i>	\$13.50/dozen
<i>Apple Strudel</i>	\$2.25/each	<i>Mini Carrot/Coffee Cakes</i>	\$13.50/dozen
<i>Cinnamon Buns</i>	\$2.25/each	<i>Fresh Baked Cookies</i>	\$13.50/dozen
<i>Danish</i>	\$2.25/each		

## Beverages

<i>Coffee or Tea</i>	\$2.95/person
<i>Soft Drinks</i>	\$2.50/each
<i>Aquafina Bottled Water</i>	\$2.95/each
<i>Juice</i>	\$3.00/glass or \$19.95/60 Oz pitcher (7 glasses)
<i>White/Chocolate Milk</i>	\$2.95/glass
<i>Lemonade (Pitcher) or Ice Tea</i>	\$16.95/60 Oz pitcher (7 glasses)

## Trays

<i>Fresh Vegetable Tray with Dip</i>	<i>Regular (20 people)- \$49.00 * Large (50 people)- \$99.00</i>
<i>Fresh Sliced Fruit Tray</i>	<i>Regular (20 people)- \$75.00 * Large (50 people)- \$145.00</i>
<i>Cheese, Grape &amp; Cracker Tray</i>	<i>Regular (20 people)- \$89.00 * Large (50 people)- \$159.00</i>
<i>Sandwiches (3 Varieties)</i>	<i>20 per Tray - \$88.00</i>

## Sandwich Board

*Cocktail Sandwiches - Served on White or Whole Wheat Breads - \$5.25/each*  
*Shaved Roast Beef, Shaved Roast Turkey, Shaved Chicken, Ham & Cheese, Tuna Salad, Egg Salad, Chicken Salad, Salmon Salad*

*Open Faced Sandwiches - Served on Homemade French Bread - \$6.50/each*  
*Shaved Roast Beef, Shaved Chicken Breast, Black Forest Ham & Swiss*  
*UPGRADE TO: Fresh Atlantic Lobster, Smoked Salmon - \$9.95/each*

*Submarine Sandwiches - Served on a 6 Inch Steak Bun - \$6.50/each*  
*Sliced Roast Beef, Sliced Turkey, Ham & Swiss, Club, Salmon Salad, Chicken Salad, Egg Salad*

*Wraps - \$7.50/each*  
*Buffalo Chicken, Chicken Breast, Steak, Club, Roast Beef, BLT, Dagwood, Ham & Swiss*

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## ***Nutrition Break Combinations***

### ***Beverage Break***

*Freshly Brewed Coffee & Tea  
with your choice of Juice or Pop*

***\$4.50/person***

### ***Sweet Temptations***

*Start your day with a selection of home  
baked muffins, strudel & cinnamon buns.  
Freshly Brewed Coffee & Tea*

***\$4.50/person***

### ***Cupcake Corner***

*A mix of vanilla, chocolate & red velvet  
cupcakes  
Freshly Brewed Coffee & Tea*

***\$4.50/person***

### ***Biscuit Basket***

*Handmade ham & cheese, orange &  
cranberry, & blueberry tea biscuits  
Freshly Brewed Coffee & Tea*

***\$4.50/person***

### ***Milk & Cookies***

*A variety of our freshly baked cookies are  
complimented with  
2% milk & chocolate milk  
Freshly Brewed Coffee & Tea*

***\$5.00/person***

### ***The Bakery***

*Try our assortment of homemade sweet  
breads with juice  
Freshly Brewed Coffee & Tea*

***\$5.00/person***

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## ***Nutrition Break Combinations***

### ***Donut Delight***

*An Assortment of donuts with  
2% milk & chocolate milk  
Freshly Brewed Coffee & Tea*

***\$5.00/person***

### ***Chip N' Dip***

*Tri-colour nacho chips with a selection of  
hummus, guacamole, salsa & sour cream.  
Bottled water & pop*

***\$5.00/person***

### ***Fruit & Dip***

*A colourful display of freshly prepared  
sliced fruit with creamy vanilla yogurt dip  
Bottle water  
Freshly Brewed Coffee & Tea*

***\$6.50/person***

### ***Health Star***

*A basket of seasonal whole fruit  
accompanied with a platter of fresh  
seasonal berries.  
Individual yogurts & granola bars  
Bottled water & juice  
Freshly Brewed Coffee & Tea*

***\$6.50/person***

### ***Prince Edward Afternoon Tea***

*Homemade oven baked sweet breads &  
scones with fruit preserves  
Sliced Fruit Tray with creamy vanilla  
yogurt dip  
Tea & a selection of herbal teas*

***\$6.50/person***

### ***Chocolicious***

*Double chocolate & chocolate chip  
cookies  
Brownies & mini chocolate cupcakes  
Comes with chocolate milk & hot  
chocolate  
Freshly Brewed Coffee & Tea*

***\$6.50/person***

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## Working Lunches

All working lunches come with assorted light desserts and freshly brewed coffee & tea

\*Gluten Free Soup Options and Breads are Available\*

### Working Lunch #1

Homemade Soup of the Day OR Tossed Salad

1 1/4 Cocktail Sandwiches/Person  
(White or Whole Wheat Breads)

Choose 3 : Shaved Roast Beef, Shaved Roast Turkey, Shaved Chicken, Ham & Cheese, Tuna Salad, Egg Salad, Chicken Salad, Salmon Salad

**\$14.25/person**

### Working Lunch #2

Homemade Soup of the Day

1 1/2 Open Faced Sandwiches/person served on  
Homemade French Bread

Choose 3 : Shaved Roast Beef, Shaved Chicken Breast, Black Forest Ham & Swiss, Smoked Salmon

**\$17.50/person**

### Working Lunch #3

Homemade Soup of the Day OR Tossed Salad

1 Submarine Sandwich/person served on a 6 Inch  
Steak Bun

Choose 3 : Sliced Roast Beef, Sliced Turkey, Ham & Swiss, Club, Salmon Salad, Chicken Salad, Egg Salad

**\$12.25/person**

### Working Lunch #4

Garden Fresh Tossed Salad

Homemade Quiches

Assorted- Broccoli & Cheese; Bacon, Basil & Tomato; Sausage & 3 Peppers

**\$14.25/person**

### Working Lunch #5

Soup (Chicken with Rice, Italian Wedding, Beef Barley or Garden Tomato)

OR

Salad (Greek, Mediterranean, Garden Fresh or Caesar)

1 Wrap/person

Choose 3 : Buffalo Chicken, Chicken Breast, Steak, Club, Roast Beef, BLT, Dagwood, Ham & Swiss

**\$16.50/person**

**With Both Soup & Salad - \$18.50/person**

#### Wrap Options:

Buffalo Chicken - Chicken (with Tex Mex Spices), Lettuce, Green Peppers, Onions, Cheddar, Ranch/Hot Sauce

Chicken Breast - Chicken, Green Peppers, Cheddar & Tzatziki

Steak - Lean Beef Steak, Lettuce, Green Peppers, Onions, Cheddar & Chipotle

Club - Black Forest Ham, Deli Turkey, Bacon, Green Peppers, Cheddar & Mayo

Roast Beef - Roast Beef, Onions, Lettuce, Cheddar & Mustard

BLT - Bacon, Lettuce, Tomato, Green Peppers, Cheddar & Mayo

Dagwood - Black Forest Ham, Turkey, Roast Beef, Green Peppers, Onions, Cheddar & Mustard

Ham & Swiss - Shaved Black Forest Ham & Swiss

## Lunch Buffet

Reservations can be made for any size group at lunch to be seated in our Brass Rail Restaurant  
The Brass Rail Buffet is offered at \$13.95/person and all items are Chef's Choice

Lunch buffet comes with freshly baked rolls with butter, soup of the day or chili & freshly brewed coffee & tea

### **Choose three (3) of the following freshly prepared Salads**

Creamy Coleslaw	Potato Salad	Caesar Salad	Marinated Vegetable
Carrot & Raisin Salad	Pasta Salad	Garden Tossed Salad	3 Bean Salad

### **Choose one (1) of the following Entrées**

Chicken Supreme	Oven Roasted Chicken	BBQ Chicken
Chicken Penne	Chicken or Beef Stir-fry	Roast Pork
Beef Tips	Baby Back Ribs	Sliced Roast Beef au Jus
Shepherd's Pie	Roast Turkey with Dressing & Gravy	Sweet & Sour Meatballs
Baked Glazed Ham	Baked Haddock	Baked Lasagna

### **Choose two (2) of the following Sides**

Scalloped Potatoes	Rice Pilaff	Whipped Potatoes
Oven Roast Potatoes	Baby Red Potatoes	Egg Noodles
Glazed Baby Carrots	French Style Green Beans	Garden Blend Vegetable

### **Choose two (2) of the following Desserts (Based on one per person)**

Chocolate Cake	Apple Pie	Cherry Pie
Carrot Cake	Assorted Squares	Fresh Fruit Cup

### **Minimum 20 people for Private Buffet**

Private Room - One (1) Entrée - \$15.95

Private Room - One (2) Entrées - \$18.95

### **\* Upgraded Entrees \***

Salmon Medallions, Stuffed Chicken, Sliced Prime Rib au Jus or Pork Tenderloin

Private Room - One (1) Upgraded Entrée - \$17.95

Private Room - Two (2) Upgraded Entrées - \$20.95

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## Banquet Luncheons

All plated lunches include freshly brewed coffee and tea

### Choose one (1) of the following Appetizers

Chilled Juices

Fruit Cocktail

Soup of the Day

Garden Fresh Tossed Salad

Caesar Salad

### Upgraded Appetizers (Additional Charges Apply)

Maritime Clam Chowder

Pâtes Maison

### Choose one (1) of the following Entrées

#### **Roast Pork Cutlet Farci**

\$18.25

Served with choice of Rice Pilaf, Parslied Potato or Chateau Potato & Seasonal Vegetables

#### **Filet of Sole Cardinal**

\$19.50

Served with choice of Rice Pilaf, Parslied Potato or Chateau Potato & Seasonal Vegetables

#### **Chicken Teriyaki**

\$18.95

Served with choice of Rice Pilaf, Parslied Potato or Chateau Potato & Seasonal Vegetables

#### **Chicken Regency**

\$18.95

Served with choice of Rice Pilaf, Parslied Potato or Chateau Potato & Seasonal Vegetables

#### **Beef Brochettes**

\$18.95

Served with choice of Rice Pilaf, Parslied Potato or Chateau Potato & Seasonal Vegetables

#### **Sliced Prime Rib (6 Oz)**

\$19.95

Served with choice of Rice Pilaf, Parslied Potato or Chateau Potato & Seasonal Vegetables

#### **Roast Turkey**

\$18.95

Served with choice of Rice Pilaf, Parslied Potato or Chateau Potato & Seasonal Vegetables

#### **Broiled Filet Mignon Forestière (5oz)**

\$21.50

Served with choice of Rice Pilaf, Parslied Potato or Chateau Potato & Seasonal Vegetables

#### **Lasagna**

\$15.95

Served with Garlic Bread

### Choose one (1) of the following Desserts

Fresh Fruit Cup

Strawberry Shortcake

Chocolate Mousse

Apple Pie & Ice Cream

Cheesecake (Cherry or Blueberry)

Carrot Cake



## Receptions

### Hot Selection

*Crab & Pepper Stuffed Mushroom Caps*  
\$18.75/dozen

*Battered Scallops with Tartar Sauce*  
\$20.75/dozen

*Shrimp in Garlic Butter*  
\$18.75/dozen

*Breaded Shrimp*  
\$18.75/dozen

*Escargots Croustades*  
\$20.50/dozen

*Bacon Wrapped Scallops*  
\$20.75/dozen

*Greek Meatballs*  
\$16.50/dozen

*Beef Brochettes Teriyaki*  
\$18.75/dozen

*Chicken Brochettes*  
\$16.50/dozen

*Chicken Fingers with Sweet & Sour Sauce*  
\$14.50/dozen

*Hot Wings*  
\$16.50/dozen

*Spring Rolls with Plum Sauce*  
\$16.50/dozen

### Cold Selection

*Lobster Canapes*  
\$23.00/dozen

*Shrimp & Cocktail Sauce Canapes*  
\$19.50/dozen

*Smoked Salmon Canapes with Capers*  
\$21.50/dozen

*Pyramid of Shrimp (Minimum 10 Dozen)*  
\$20.95/dozen

## Banquet Bars

### Bartending Fees

Over 100 people - No Charge \* Under 100 people - \$72.00 + HST (\$18.00/hour - Max 4 hours)

#### Host Bar

Beer, Liquors (1 oz), Wine (glass) - \$4.95  
Juice, Soft Drinks - \$2.95  
Tickets - \$4.95

#### Cash Bar

Beer, Liquors (1 oz), Wine (glass) - \$5.75  
Juice, Soft Drinks - \$2.95

### Punches

Non- Alcoholic Punch - \$104.50 (Serves 50 people)  
Alcoholic Punch (Southern Comfort & White Rum) - \$192.50 (Serves 50 people)

\*All Prices (Excluding Cash Bars) are subject to 15% Gratuity and 15% HST

## *Dessert Reception*

*Enjoy a Dessert Reception featuring the following for \$15.95 per person*



*Pumpkin Cheesecake*

*Pumpkin Pie*

*Triple Chocolate Mousse Cake*

*Carrot Cake*

*Heavenly Caramel Apple Cake*

*Chocolate Brownie Ovation Cake*

*Meringue nest with Lemon Mousse*

*Chocolate Cream Puff*

*Gluten Free Choices*

*Very Berry Cheesecake*

*Midnight Mint Torte*

*Includes Coffee, Tea*

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## Dinner Buffets

Minimum 20 people (15% Charge applied if under 20 people)

All Dinner Buffets served with Homemade Breads & Rolls  
Assorted Pickles, Olives & Cucumbers  
Decorated Deli Platter  
Freshly Brewed Coffee & Tea

### Choose five (5) of the following Salads

Potato Salad	Vegetable Salad	Tossed Salad
Pasta Primavera	Swedish Shrimp Salad	Caesar Salad
Macaroni Salad	Creamy Cole Slaw	3-Bean Salad

### Choose one (1) of the following Cold Platters

Sliced Roast Turkey	Sliced Sugar Cured Ham
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### Choose one (1) of the following Entrée Combinations

<b>Sliced Roast Beef au Jus &amp; Chicken Supreme</b> Choice of Oven Roasted Potatoes or Rice Pilaf & Seasonal Vegetable	\$27.95
<b>Sliced Roast Beef au Jus &amp; Seafood Casserole</b> Choice of Oven Roasted Potatoes or Rice Pilaf & Seasonal Vegetable	\$29.95
<b>Chicken Supreme &amp; Seafood Casserole</b> Choice of Oven Roasted Potatoes or Rice Pilaf & Seasonal Vegetable	\$29.95
<b>Roast Hip of Beef (Carved by Chef) &amp; Chef's choice of Chicken Dish</b> Oven Roasted Potatoes & Buttered Baby Carrots	\$31.95
<b>Roast Hip of Beef (Carved by Chef) &amp; Seafood Casserole</b> Choice of Glazed Baby Carrots or Prince Edward Blend Vegetable & Baked Potatoes with Sour Cream	\$33.95

\*UPGRADE - Seafood Casserole can be upgraded to our Shrimp & Scallop Casserole - Add \$2.00

### **Standard Dessert Table**

Assorted Pies, Cakes, English Trifle & Fresh Fruit Cups

### **UPGRADE to VIP Dessert Table - Add \$3.00**

Our Chef will make a selection from our VIP dessert list for your Buffet. Choices include:

Black Forest Cake, Triple Chocolate Mousse Cake, New York Style Cheesecakes, Chocolate Fantasy, White Chocolate & Lemon Cake

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## Signature Plated Dinners

All choices served with Homemade Bread & Rolls &  
Freshly Brewed Coffee & Tea

### Choose one (1) Appetizer

Homemade Soup	Baby Shrimp Salad	Caesar Salad
Garden Tossed Salad	Mandarin Almond Salad	Princess Salad

### Choose one (1) of the following Entrées

<b>Chicken Supreme with Poulette Sauce (8 oz - Wingbone on)</b>	\$25.95
<b>Broiled Filet Mignon Forestière (8 oz)</b>	\$34.95
<b>Broiled Halibut Steak with Lemon Butter (8 oz)</b>	\$29.95
<b>Roast Prime Rib au Jus</b>	8 Oz - \$29.95 OR 10 Oz - \$32.95
<b>Fresh Atlantic Salmon</b>	\$35.50
<b>Chicken Cordon Bleu</b>	\$27.95
<b>Roast Tom Turkey</b>	\$28.95
<b>Chicken Regency</b>	\$26.95

### Choose one (1) of the following Starches

Oven Roasted Potatoes	Mousseline Potatoes	Baked Stuffed Potatoes
Parslied Potato	Parisienne Potato	Baked Potato
	Rice Pilaf	

### Choose two (2) of the following Sides

Broccoli Amandine	Grilled Stuffed Tomato	Buttered Baby Carrots
French Style Green Beans	Prince Edward Blend Vegetables	

### Choose one (1) of the following Desserts

Fresh Fruit Salad, Apple Pie with Cheddar Cheese, Triple Chocolate Mousse Cake, Black Forest Cake, New York Style Cheesecake  
Or ask our Chef for a Seasonal Recommendation

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# Summertime Favorites

## **Summer Buffet - \$20.95/person**

*Homemade Rolls & Butter*

*Celery Sticks, Broccoli, Carrot Sticks & Cauliflower with Dip  
Assorted Pickles, Olives, Tomatoes, Cucumbers & Devilled Eggs*

### **Choose five (5) of the following Salads**

<i>Potato Salad</i>	<i>Marinated Vegetable Salad</i>	<i>Tossed Salad</i>
<i>Pasta Primavera</i>	<i>Swedish Shrimp Salad</i>	<i>Caesar Salad</i>
<i>Macaroni Salad</i>	<i>Creamy Cole Slaw</i>	<i>3-Bean Salad</i>

### **Featured Cold Cuts**

*Sliced Roast Beef, Sliced Roast Turkey & Sliced Sugar Cured Ham*

### **Desserts**

*Canadian Cheese Tray, Fresh Sliced Fruit, Jello, Fruit Salad  
Assorted Pies, Cakes & Cheesecakes  
Coffee & Tea*

## **Summer Cold Plate - \$19.95/person**

*Homemade Rolls & Butter*

*Sliced Roast Beef, Sliced Roast Turkey & Sliced Sugar Cured Ham  
Assorted Pickles, Radishes, Cheese Stuffed Celery  
Devilled Eggs*

### **Choose two (2) of the following Salads**

<i>Potato Salad</i>	<i>Carrot Salad</i>	<i>Macaroni Salad</i>
<i>Pasta Primavera</i>	<i>Rotini</i>	<i>Creamy Cole Slaw</i>

### **Desserts**

*Canadian Cheese Tray, Fresh Sliced Fruit, Jello, Fruit Salad  
Assorted Pies, Cakes & Cheesecakes  
Coffee & Tea*

### **VIP Desserts - Choose One (Add \$3.00 to Menu Price)**

*Black Forest Cake, Triple Chocolate Mousse Cake, New York Style Cheesecakes, Chocolate Fantasy, White Chocolate & Lemon Cake*

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*Breakfasts*

*Breaks*

*Lunches*

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## Weddings

*At the Fredericton Inn, we know that your wedding is one of the most memorable days in your life.*

*From intimate gatherings of 40 to grand ceremonies of 500, our property is capable of hosting weddings of all sizes.*

*Room charge is applicable and depends on date & size of wedding.*

*Room Charge includes:*

- White Linens, Table Clothes & Napkins. (Various colors are available with advance notice and at an additional charge from our supplier)*
- Podium & Microphone*
- Gift Table, Cake Table, Guest Book Table*
- Dance Floor (Set up and Tear Down Included)*
- Easel Available for Seating Plan*

*\*Chair Covers can be rented at \$2.00 per chair\**

*Wedding rates are available for your guests traveling from out of town and a complimentary king room will be extended to the Bride & Groom as our wedding gift to you.*

*\*We extend a 15% Discount on Food Costs for any Sunday weddings!!\**

## Wine List

<u>House Wines</u>		<b>6 Oz Glass</b>	<b>½ Liter</b>	<b>Bottled</b>
<i>Copper Moon Pinot Grigio</i>	(00)	<b>\$6.95</b>	<b>\$14.95</b>	<b>\$21.95</b>
<i>Copper Moon Merlot</i>	(00)	<b>\$6.95</b>	<b>\$14.95</b>	<b>\$21.95</b>
<i>Sartori Villamura Valpolicella</i>	(00)	<b>\$6.95</b>	<b>\$14.95</b>	<b>\$24.95</b>
<i>Sartori Villamura Pinot Grigio</i>	(00)	<b>\$6.95</b>	<b>\$14.95</b>	<b>\$24.95</b>
<i>Astica Sauvignon Semillon</i>	(00)	<b>\$6.95</b>	<b>\$14.95</b>	<b>\$21.95</b>
<i>Astica Merlot Malbec</i>	(00)	<b>\$6.95</b>	<b>\$14.95</b>	<b>\$21.95</b>

## White Wines

<b>Canada</b>	<i>Jackson Triggs Pinot Grigio</i>	(00)	<b>\$24.95</b>
	<i>Pelee Island Pinot Grigio</i>	(00)	<b>\$24.95</b>
	<i>Jackson Triggs Sauvignon Blanc</i>	(00)	<b>\$29.95</b>
	<i>Gaspereau Vineyards Riesling</i>	(02)	<b>\$29.95</b>
<b>USA</b>	<i>Woodbridge Chardonnay</i>	(00)	<b>\$24.95</b>
	<i>Beringer Stone Cellars Pinot Grigio</i>	(01)	<b>\$24.95</b>
	<i>Gallo White Zinfindal</i>	(04)	<b>\$26.95</b>
<b>France</b>	<i>La Vieille Ferme Luberon</i>	(00)	<b>\$24.95</b>
	<i>Hob Nob Chardonnay</i>	(01)	<b>\$24.95</b>
	<i>Louis Latour Chardonnay</i>	(00)	<b>\$32.95</b>
<b>Australia</b>	<i>Jacob's Creek 2011 Pinot Grigio</i>	(00)	<b>\$24.95</b>
	<i>Wolf Blass Yellow Label Chardonnay</i>	(00)	<b>\$33.95</b>
<b>Germany</b>	<i>Pieroth Blue Burg Layer Schlosskapelle</i>	(03)	<b>\$24.95</b>
	<i>Lingenfelder Bird Label Riesling</i>	(01)	<b>\$32.95</b>
<b>Italy</b>	<i>Masi Soave</i>	(01)	<b>\$27.95</b>
<b>Argentina</b>	<i>Las Moras Pinot Grigio</i>	(00)	<b>\$24.95</b>
	<i>Trapiche Tardio Chardonnay</i>	(00)	<b>\$32.95</b>
<b>New Zealand</b>	<i>Monkey Bay Sauvignon Blanc</i>	(01)	<b>\$32.95</b>

## Red Wines

<b>Canada</b>	<i>Jackson Triggs Cabernet Sauvignon</i>	<b>(00)</b>	<b>\$24.95</b>
	<i>Jackson Triggs Shiraz</i>	<b>(00)</b>	<b>\$24.95</b>
	<i>Pelee Island Reserve Pinot Noir</i>	<b>(00)</b>	<b>\$26.95</b>
<b>USA</b>	<i>Apothic Red Winemaster Blend</i>	<b>(02)</b>	<b>\$32.95</b>
	<i>Sterling Napa Cabernet Sauvignon</i>	<b>(00)</b>	<b>\$45.95</b>
	<i>Mondavi Private Selection Pinot Noir</i>	<b>(00)</b>	<b>\$55.95</b>
<b>France</b>	<i>Hob Nob Merlot</i>	<b>(01)</b>	<b>\$24.95</b>
	<i>Patriarche Prestige Pinot Noir</i>	<b>(00)</b>	<b>\$26.95</b>
	<i>Duboeuf Beaujolais-Villages</i>	<b>(00)</b>	<b>\$28.95</b>
	<i>Fat Bastard Pinot Noir</i>	<b>(00)</b>	<b>\$33.95</b>
	<i>Chateauneuf du Pape clus de L'Oratoire</i>	<b>(00)</b>	<b>\$63.95</b>
<b>Australia</b>	<i>Wolf Blass Cabernet Sauvignon</i>	<b>(00)</b>	<b>\$33.95</b>
	<i>McWilliams Hanwood Estate Shiraz</i>	<b>(00)</b>	<b>\$36.95</b>
<b>Chile</b>	<i>Santa Rita Merlot</i>	<b>(00)</b>	<b>\$26.95</b>
	<i>Cono Sur Pinot Noir</i>	<b>(01)</b>	<b>\$26.95</b>
	<i>Casillero del Diablo Cabernet Sauvignon</i>	<b>(00)</b>	<b>\$33.95</b>
<b>Italy</b>	<i>Bolla Valpolicella Classico</i>	<b>(00)</b>	<b>\$25.95</b>
	<i>Dogajolo Toscano</i>	<b>(00)</b>	<b>\$35.95</b>
<b>Argentina</b>	<i>Trapiche Pinot Noir</i>	<b>(00)</b>	<b>\$24.95</b>
	<i>Trapiche Broguel Melbec</i>	<b>(00)</b>	<b>\$24.95</b>
	<i>Don David Cabernet</i>	<b>(00)</b>	<b>\$26.95</b>
	<i>Las Moras Black Label Cabernet</i>	<b>(00)</b>	<b>\$32.95</b>
<b>New Zealand</b>	<i>Kim Crawford Pinot Noir</i>	<b>(00)</b>	<b>\$37.95</b>

## Champagne & Sparkling Wines

<i>Domestic</i>	<i>Brights President</i>	<b>(03)</b>	<b>\$24.95</b>
<i>Imported</i>	<i>Henkell Trocken</i>	<b>(02)</b>	<b>\$27.95</b>
	<i>Mumm Cordon Rouge Brut</i>	<b>(02)</b>	<b>\$78.00</b>



### Menu Selection

*We ask that all menu selections be submitted to our catering department at least three weeks prior to the event. Please note our Executive Chef is happy to discuss alternative options to achieve your desired menu.*

### Guaranteed Numbers

*We ask that confirmed numbers for any event be submitted a minimum of 24 hours prior to the event. These will be the numbers reflected on your bill.*

### Alcohol

*All alcoholic beverages (per NB Liquor Laws and according to licensing regulations) MUST be provided by the Inn for all functions taking place in the hotel.*

### Food

*The Fredericton Inn is a full service property and does not allow any food to be brought into the hotel function spaces or to leave as leftovers.*

*All Food and beverage charges are subject to 15% gratuity and 15% HST Charges.*

### Liability

*The Fredericton Inn reserves the right to inspect all private functions occurring on the premise. Any damage to the premise or property will be charged accordingly to the party responsible.*

## Equipment Rental Fees

Overhead Projector & Screen Combo	\$45.00/day
Slide Projector & Screen Combo	\$45.00/day
LCD Multimedia Projector & Screen Combo (Advance Notice Required to Reserve)	\$175.00/day
Screen Only	\$40.00/day
LG TV & DVD Combo	\$55.00/day
LG TV Only	\$45.00/day
DVD Player Only	\$15.00/day
Handheld Microphone	\$10.00/day
Cordless Hand Held Microphone	\$50.00/day
Cordless Lapel Microphone	\$120.00/day
Flip Chart & Markers	\$20.00/day
Podium	No Charge
Wired & Wireless Fiber- Op Internet	No Charge

## Trade Show Booths

If 50 or more Overnight Rooms are booked - One Time Set up Fee  
If less than 50 Overnight Rooms book - Booth Charge will be charged per day

### DELUXE - 8' X 10' Booth Space Rental - \$150.00

Includes: Professional Draperies, 6' Table, Skirting, Table Cloth, Two Chairs, Garbage Can & Full Electrical Service

### STANDARD - 8' X 10' Booth Space Rental - \$95.00

Includes: 6ft Table, Table Cloth, Two Chairs, Garbage Can, Full Electrical Service

## Additional Charges

Photocopies	\$0.25 per page
Fax - Outgoing	\$1.00 per minute (Minimum Charge of \$1.00)
Long Distance Phone Calls	Standard Long Distance Rates
Local & Toll Calls	Complimentary

\*All Prices are subject to 153% HST