

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>The Bicentennial Fresh Sliced Fruit Selection of Cereals Freshly Baked Muffins & Cinnamon Rolls Scrambled Eggs Home Fried Potatoes Choice of 2 - Bacon, Sausage & Ham Toast Station - White, Whole Wheat & Rye with Butter & Preserves Variety of Golden Pancakes with Syrup Assorted Fruit Juices Coffee, Tea, Milk</p> <p>\$18/person</p>	<p>The Canadian Fresh Sliced Fruit Assorted Mini Muffins Scrambled Eggs Ham Home Fried Potatoes Toast Station - White, Whole Wheat & Rye with Butter & Preserves Variety of Jams & Marmalades Assorted Fruit Juices Coffee, Tea, Milk</p> <p>\$15/person</p>
<p>Continental A Breakfast Pastries & Muffins Toast Station - White, Whole Wheat & Rye with Butter & Preserves Chilled Juices Coffee, Tea, Milk</p> <p>\$11/person</p>	<p>Continental B Selection of Cereals Breakfast Pastries & Muffins Fresh Sliced Fruit Assorted Yogurts Chilled Juices Coffee, Tea, Milk</p> <p>\$13/person</p>
<p>The Fredericton Inn Brunch Buffet (Minimum 25 ppl) Homemade Rolls & Butter Assorted Salads Homemade Soup or Chowder Craved Roast Choice of one of the following: (Roast Beef, Baked Ham, Roast Turkey or Roast Loin of Pork) Pasta Choice of one of the following: (Bow Tie Pasta with Seafood, Baked Mac & Cheese, Penne Carbonara or Rotini Pasta with Chicken, Broccoli & Mushroom with a Sundried Tomato Pesto) Medley of Garden Fresh Vegetables Choice of one of the following: Roasted, Scalloped, Mashed or Baked Potatoes Scrambled Eggs Choice of two of the following: Bacon, Ham or Sausage Pancakes with Syrup Baked Beans Assorted Desserts Coffee & Tea \$23/person</p>	

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À La Carte

Enhancements

<i>Fresh Whole Fruit</i> (Apples, Orange & Bananas)	\$3.00/each	<i>Mini Muffins</i>	\$2.25/each
<i>Mini Cupcakes</i>	\$2.50/each	<i>Assorted Squares</i>	\$2.25/each
<i>Assorted Muffins</i>	\$3.00/each	<i>Mini Carrot Cake</i>	\$2.25/each
<i>Raspberry Strudel</i>	\$2.25/each	<i>Fresh Baked Cookies</i>	\$2.50/each
<i>Cinnamon Buns</i>	\$2.25/each	<i>Two Bite Fruit Bites</i>	\$2.25/each

Beverages

<i>Coffee or Tea</i>	\$3/person
<i>Soft Drinks</i>	\$2.50/each
<i>Bottled Water</i>	\$3/each
<i>Juice</i>	\$3/glass or \$20/60oz pitcher (7 glasses)
<i>White/Chocolate Milk</i>	\$3/glass
<i>Lemonade or Ice Tea</i>	\$16/60oz pitcher (7 glasses)

Trays

<i>Fresh Vegetable Display with Dip</i>	\$3 Per Person
<i>Fresh Sliced Fruit</i>	\$5 Per Person
<i>Cheese, Grape & Cracker Display</i>	\$5 Per Person
<i>Cheese & Italian Meat Platter</i>	\$6 Per Person

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 Italian Breads - \$8.00/each
Shaved Roast Beef, Shaved Chicken Breast, Black Forest Ham & Swiss
UPGRADE TO: Fresh Atlantic Lobster, Smoked Salmon - Add \$14.00/each

Submarine Sandwiches - Served on a 6 Inch Steak Bun - \$7.50/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 and Swiss
(See Working Lunches page for description of wrap choices)

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Nutrition Break Combinations

(Minimum 20ppl)

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*

\$5.50/person

Candy Delight

*Mini Cupcakes, Mini Chocolate Bars,
Assorted Penny Candies
Freshly Brewed Coffee & Tea*

\$7.50/person

Biscuit Basket

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

\$6.50/person

Milk & Cookies

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

\$5.50/person

The Bakery

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

\$5.00/person

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Nutrition Break Combinations

Prince Edward Afternoon Tea

*Homemade oven baked sweet breads &
scones with fruit preserves*

*Sliced Fruit Tray with vanilla yogurt dip
Tea & a selection of herbal teas*

\$6.50/person

Fruit & Dip

*A colourful display of freshly prepared
sliced fruit with creamy vanilla yogurt dip*

Bottle water

Freshly Brewed Coffee & Tea

\$7.50/person

Chip N' Dip

*Nacho chips with a selection of hummus,
guacamole, salsa & sour cream. Bottled
water & pop*

\$5.50/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

\$8.50/person

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Working Lunches

All working lunches come with assorted light desserts and freshly brewed coffee & tea
(Upgrade any tossed salad to a Caesar salad for \$2/person)

Gluten Free Soup Options and Breads are Available

Working Lunch #1

Chef's Kettle 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
\$16/person

Working Lunch #2

Chef's Kettle OR Tossed Salad
1 1/2 Open Faced Sandwiches/person served on
Homemade Italian Bread
Choose 3: Shaved Roast Beef, Shaved Chicken
Breast, Black Forest Ham & Swiss, Smoked
Salmon
\$19/person

Working Lunch #3

Chef's Kettle 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
\$17/person

Working Lunch #4

Garden Fresh Tossed Salad
Homemade Quiches
Assorted- Broccoli & Cheese; Bacon, Basil &
Tomato; Sausage & 3 Peppers
\$17/person

Working Lunch #5

Chef's Kettle
OR
Tossed Salad
1 Wrap/person
Choose 3: Buffalo Chicken, Chicken Breast, Steak, Club, Roast Beef, BLT, Dagwood, Ham & Swiss
\$18/person

With Both Soup & Salad - \$20/person

Wrap Options:

Buffalo Chicken - Chicken tossed in buffalo sauce, Lettuce, Green Peppers, Onions, Cheddar, Ranch
Chicken Breast - Chicken, Green Peppers, Cheddar & Mayo
Steak - Lean Beef Steak, Lettuce, Green Peppers, Onions, Cheddar & Dijon Mayo
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 and Swiss - Shaved Black Forest Ham and Swiss Cheese

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Lunch Buffet

Reservations can be made for a minimum 20 person 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

In Room Buffet

Lunch buffet comes with freshly baked rolls with butter, Chef's Kettle, Field Greens, Garden Vegetables, Mixed Pickles, Olives & freshly brewed coffee & tea

Choose two (2) of the following freshly prepared Salads

(Upgraded any Salad to a Caesar for \$2/person)

Creamy Coleslaw	Potato Salad	Marinated Beet Salad	Marinated Vegetable
Carrot & Cranberry Salad	Pasta Salad	Quinoa Salad	3 Bean Salad

Choose one (1) of the following Entrées

Chicken Supreme	Oven Roasted Chicken	BBQ Chicken
Baked Glazed Ham	Chicken or Beef Stir-fry	Roast Pork
Beef Tips & Broccoli	Baked Haddock	Sliced Roast Beef au Jus
Baked Lasagna	Roast Turkey with Dressing & Gravy	Mushroom Stroganoff

Choose one (1) of the following

Scalloped Potatoes	Rice Pilaff	Whipped Potatoes
Oven Roast Potatoes	Baby Red Potatoes	Egg Noodles

Choose one (1) of the following

Glazed Baby Carrots	French Style Green Beans	Garden Blend Vegetable
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Choose two (2) of the following Desserts

German Chocolate Cake	Apple Pie	Cherry Cheese Cake
Carrot Cake	Sticky Toffee Cake	Fresh Fruit Cup

Minimum 20 people for In Room Buffet

One (1) Entrée - \$18

Two (2) Entrées - \$21

*** Upgraded Entrees ***

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

One (1) Upgraded Entrée - \$21

Two (2) Upgraded Entrées - \$24

Breakfasts

Breaks

Lunches

Receptions

Dinners

Weddings

*Catering
Information*

*Equipment
Rentals*

Served Luncheons

All plated lunches include freshly baked rolls with butter, coffee and tea

Choose one (1) of the following Appetizers

Soup of the Day

Garden Fresh Tossed Salad

Marinated Beet Salad

Quinao Salad

Upgraded Appetizers (\$2.00 per person)

Maritime Clam Chowder

Caesar Salad

Choose one (1) of the following Entrées

Roast Pork Loin **\$19**

Fillet of Sole Cardinal **\$20**

Chicken Teriyaki **\$19**

Chicken Regency **\$19**

Salmon Hollandaise **\$21**

Sliced Prime Rib (6 Oz) **\$26**

Roast Turkey **\$20**

Mushroom Stroganoff **\$17**

Lasagna **\$17**

Served with Garlic Bread

**All the above are served with seasonal vegetable and your choice of:
Rice Pilaf, Roasted Potatoes, Mashed Potato, Baby Potatoes**

Choose one (1) of the following Desserts

Fresh Fruit Cup

Sticky Toffee Cake

German Chocolate Cake

Apple Pie

Cheesecake (Cherry or Blueberry)

Carrot Cake

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Receptions

Hot Selection

Bruschetta
\$16/dozen

Crispy Avocado Bites
\$20/dozen

Spring Rolls with Plum Sauce
\$18/dozen

Shrimp (Cajun, Breaded or Garlic Butter)
\$23/dozen

Bacon Wrapped Scallops
\$27/dozen

Greek Meatballs
\$20/dozen

Beef Brochettes Teriyaki
\$22/dozen

Chicken Brochettes
\$19/dozen

Chicken Fingers with Sweet & Sour Sauce
\$19/dozen

Hot Wings
\$19/dozen

Cold Selection

Lobster Canapes
\$29/dozen

Shrimp & Cocktail Sauce Canapes
\$23/dozen

Smoked Salmon Canapes with Capers
\$27/dozen

Pyramid of Shrimp (Minimum 10 Dozen)
\$25/dozen

Banquet Bars

Bartending Fees

Over 100 people - No Charge * Under 100 people - \$80.00 + HST

Host Bar

Beer, Liquors (1 oz), Wine (glass) - \$5.25

Juice, Soft Drinks - \$2.50

Tickets - \$5.25

Cash Bar

Beer-\$5.75

Liquors (1 oz), Wine (glass) - \$6.25

Juice, Soft Drinks - \$2.50

Punches

Non- Alcoholic Punch - \$115 (Serves 50 people)

Alcoholic Punch (Southern Comfort & White Rum) - \$225 (Serves 50 people)

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

Dinner Buffets

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

All Dinner Buffets come with freshly baked rolls with butter, Field Greens, Garden Vegetables, Mixed Pickles, Olives & freshly brewed coffee & tea

Choose four (4) of the following Salads

Upgraded to Caesar or Swedish Shrimp Salad for \$2 per person

Potato Salad	Vegetable Salad	Quinno Salad
Pasta Primavera	Carrot & Cranberry Salad	Marinated Beet 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

Sliced Roast Beef au Jus & Chicken Supreme	\$33
Sliced Roast Beef au Jus & Seafood Casserole	\$36
Chicken Regency & Sliced Roast Beef au Jus	\$34
Roast Turkey & Seafood Casserole	\$38
Chicken Supreme & Seafood Casserole	\$35
Roast Hip of Beef (Carved by Chef) & Chef's choice of Chicken Dish	\$38
Roast Hip of Beef (Carved by Chef) & Seafood Casserole	\$40

*UPGRADE

- Seafood Casserole can be upgraded to our Shrimp & Scallop Casserole - Add \$4 per person
- Roast Hip of Beef can be upgraded to Prime Rib - Add \$5 per person

All the above are served with seasonal vegetable and your choice of:

Rice Pilaf, Roasted Potatoes, Mashed Potato, Baby Potatoes

Standard Dessert Table

Assorted Pies, Cakes, Cheese Cakes & Fresh Fruit Cups

UPGRADE to VIP Dessert Table - Add \$3.00 per person

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, Turtle Cheese Cake (GF)

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Signature Plated Dinners

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

Choose one (1) Appetizer

Upgrade to Caesar Salad or Baby Shrimp Salad for \$2 per person

Field Berry Salad

Honey Glazed Pear and Blue
Cheese Salad

Marinated Beet and Feta Salad

Garden Tossed Salad

Baby Spinach and Quinoa Salad

Choose one (1) of the following Entrées

Bacon Wrapped Chicken Supreme with thyme jus	\$31
Broiled Filet Mignon Forestière (6oz)	\$38
Pork Medallion with whole grain mustard and onion jus	\$36
Roast Prime Rib au Jus	6oz - \$34 OR 8oz - \$36
Fresh Atlantic Salmon	\$36
Chicken Cordon Bleu	\$33
Roast Tom Turkey	\$32
Chicken Regency	\$30

Choose one (1) of the following Starches

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

Choose two (2) of the following Sides

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

Choose one (1) of the following Desserts

Fresh Fruit Salad (GF), Apple Pie with Cheddar Cheese, Triple Chocolate Mousse Cake, Black Forest Cake, New York Style Cheesecake. Turtle Cheese Cake (GF)

Or ask our Chef for a Seasonal Recommendation

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Summertime Favorites

Summer Buffet - \$25/person

Homemade Rolls & Butter

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

Choose four (4) of the following Salads

Upgrade to Caesar Salad or Swedish Shrimp Salad for \$2 per person

Potato Salad

Marinated Vegetable Salad

Marinated Beet Salad

Pasta Primavera

Creamy Cole Slaw

Quinno Salad

Macaroni Salad

3-Bean Salad

Featured Cold Cuts

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

Desserts

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

Summer Cold Plate - \$21/person

Homemade Rolls & Butter

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

Choose two (2) of the following Salads

Potato Salad

Carrot & Cranberry Salad

Macaroni Salad

Pasta Primavera

Marinated Beet Salad

Creamy Cole Slaw

Desserts

*Canadian Cheese Tray, Fresh Sliced Fruit, 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, Turtle Cheese Cake (GF)*

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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

<i>House Wines</i>	<i>6 Oz Glass</i>	<i>Bottled</i>
<i>Jackson Triggs Sauvignon Blanc</i>	<i>\$8.00</i>	<i>\$28.00</i>
<i>Nottage Hill Chardonnay</i>	<i>\$8.00</i>	<i>\$33.00</i>
<i>Sartori Villamura Pinot Grigio</i>	<i>\$8.00</i>	<i>\$35.00</i>
<i>Jackson Triggs Cabernet Sauvignon</i>	<i>\$8.00</i>	<i>\$28.00</i>
<i>Pelee Island Merlot</i>	<i>\$8.00</i>	<i>\$31.00</i>
<i>Sartori Villamura Valpolicella</i>	<i>\$8.00</i>	<i>\$35.00</i>

White Wines

<i>Canada</i>	<i>Raven Conspiracy Wicked White VQA</i>	<i>\$39.00</i>
	<i>Pelee Island Pinot Grigio VQA</i>	<i>\$32.00</i>
<i>USA</i>	<i>Barefoot White Zinfandel</i>	<i>\$31.00</i>
	<i>McManis Family Vineyards Viognier</i>	<i>\$48.00</i>
	<i>Wente Morning Fog Chardonnay</i>	<i>\$47.00</i>
<i>France</i>	<i>La Sablette Muscadet Sevre et Maine Sur Lie</i>	<i>\$42.00</i>
	<i>Perrin La Vieille Ferme Luberon</i>	<i>\$34.00</i>
<i>Australia</i>	<i>Lindemans Bin 85 Pinot Grigio</i>	<i>\$31.00</i>
<i>Germany</i>	<i>Clean Slate Riesling</i>	<i>\$35.00</i>
	<i>Pieroth Blue Burg Layer Schlosskapelle</i>	<i>\$32.00</i>
<i>Italy</i>	<i>Ruffino Lumina Pinot Grigio</i>	<i>\$35.00</i>
<i>Argentina</i>	<i>Norton Barrell Select Sauvignon Blanc</i>	<i>\$32.00</i>
<i>New Zealand</i>	<i>Matua Sauvignon Blanc</i>	<i>\$45.00</i>

Red Wines

<i>Canada</i>	<i>Bodacious Smooth Red</i>	\$28.00
	<i>Pelee Island Pinot Noir</i>	\$42.00
<i>USA</i>	<i>McManis Cabernet Sauvignon</i>	\$48.00
	<i>Mondavi Private Selection Pinot Noir</i>	\$44.00
<i>France</i>	<i>Deboeuf Beaujolais</i>	\$39.00
	<i>Mouton Cadet Rouge</i>	\$42.00
	<i>Rothchild Pinot Noir</i>	\$31.00
<i>Australia</i>	<i>Morse Code Shiraz</i>	\$36.00
	<i>Wine Men of Gotham Cabernet Sauvignon</i>	\$36.00
	<i>Wolf Blass Yellow Label Merlot</i>	\$44.00
<i>Spain</i>	<i>Anciano Gran Reserva Tempranillo</i>	\$33.00
<i>Italy</i>	<i>Folonari Valpolicella</i>	\$35.00
	<i>Dogajolo Toscano IGT</i>	\$48.00
<i>Argentina</i>	<i>Don David Malbec</i>	\$41.00
	<i>Trapiche Pinot Noir</i>	\$33.00
	<i>Don David Cabernet</i>	\$26.95

Sparkling Wine

<i>Italy</i>	<i>Mionetto Prestige Treviso Brut Prosecco</i>	\$45.00
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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 72 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. Any person found bringing food into the meeting space without authorization from our sales department may be subject to a \$75 charge.

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

<i>LCD Projector & Screen</i>	<i>\$175.00/day</i>
<i>Screen Only</i>	<i>\$60.00/day</i>
<i>LG TV & DVD Combo</i>	<i>\$55.00/day</i>
<i>DVD Player Only</i>	<i>\$15.00/day</i>
<i>Handheld Microphone</i>	<i>\$30.00/day</i>
<i>Cordless Hand Held Microphone</i>	<i>\$50.00/day</i>
<i>Cordless Lapel Microphone</i>	<i>\$120.00/day</i>
<i>Flip Chart & Markers</i>	<i>\$20.00/day</i>
<i>Podium</i>	<i>No Charge</i>
<i>Wired & Wireless Fiber- Op Internet</i>	<i>No Charge</i>

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

<i>Photocopies</i>	<i>\$0.25 per page</i>
<i>Fax - Outgoing</i>	<i>\$0.50 per page</i>
<i>Long Distance Phone Calls</i>	<i>Standard Long Distance Rates</i>
<i>Local & Toll Calls</i>	<i>Complimentary</i>

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