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Fredericton Inn

Banquet Menu



FREDERICTON
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Fredericton Inn Banquet Menu

Breakfasts

Breaks

Lunches

Receptions

Dinners

Beverages

All prices are subject to surcharge of 15% plus 15% HST and are valid for all events. Menu items may contain nuts and nut by-products. Hotel will not be responsible for the gluten and nuts contained in pre-packaged products. Please advise your Event Manager of any allergies.

BREAKFAST BUFFET

All breakfasts are served with a selection of chilled juices, Van Houtte regular and decaffeinated coffee, and teas. Our breakfast buffets are designed for a minimum of 20 guests. For events with fewer than 20 guests, an additional labour charge of \$75 per meal period will be applied. All pricing is per person. No substitutions. All Prices are subject to 15% Gratuity and 15% HST.

CONTINENTAL | 22

Seasonal Fruit & Berry Salad
Greek Yogurt
House Made Granola
Assorted Muffins, Strudels and
Cinnabuns
Preserves & Butter

PRINCE FREDERIK | 27

Seasonal Fruit & Berry Salad
Greek Yogurt
House-made Granola
Assorted Muffins, Strudels and
Cinnabuns
Preserves & Butter
Sausages and Breakfast Ham
Scrambled Eggs
Roasted Potatoes

HEALTHY CHOICE BREAKFAST | 29

Seasonal Fruit & Berry Salad
Greek Yogurt
House made Granola
Assorted Muffins
Sliced Sweet Breads
Oatmeal with Maple Syrup and Brown Sugar
Egg White, Mushroom, Spinach & Cheese Breakfast Casserole
Chicken Sausage
Roasted Potatoes

BREAKFAST BUFFET ENHANCEMENTS

These items are exclusively for adding to our Breakfast Buffets, not for à la carte ordering.

Pancakes with Maple Syrup | 5
Oatmeal, Maple Syrup and Brown Sugar | 6
Pork Sausage | 5
Plant Based Sausage | 7
Individual Fruit Smoothie | 8
Applewood Smoked Bacon | 5



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BREAKFAST ON THE RUN | 15

Breakfast on the Run is for off-site consumption only and will not be served in Event spaces.

Blueberry, Carrot or Raisin Bran Muffin
Apple or Banana

Your selection of:

- Bottled Water or Apple/Orange Juice
- Freshly Brewed Van Houtte French Roast Coffee or Teavana Tea

Your selection of:

- Breakfast Sandwich with Egg, Bacon, Cheese on an English Muffin
- Bagel Breakfast Sandwich with Egg, Avocado and Cheese

PLATED BREAKFAST

All breakfasts are served with a selection of chilled juices, Van Houtte regular and decaffeinated coffee and Teavana Tea. For events with fewer than 20 guests, an additional labour charge of \$75 per meal period will be applied. All pricing is per person.

Price includes your selection of one (1) preset item & one (1) breakfast entree

Preset - Select One

- Muffins, Strudels and Cinnabuns
- Seasonal Fruit and Berry Salad

Mains - Select One

- Scrambled Eggs, Bacon, Sausage and Home Fries | 22
- Pancakes with Local Maple Syrup and Bacon | 19
- The Inn's Egg Benedict served with Home Fries | 25
- Upgrade to Egg Benedict Florentine | 2
- Upgrade to Smoked Salmon Egg Benedict | 6



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THEMED COFFEE BREAKS

All themed breaks are served with Van Houtte regular and decaffeinated coffee, and Teavana Tea. Our themed breaks are designed for a minimum of 20 guests. For events with fewer than 20 guests, an additional labour charge of \$75 per meal period will be applied. All pricing is per person. All Prices are subject to 15% Gratuity and 15% HST.

CHIPS AND CORN | 8

BBQ Kettle Chips
Sea Salt Kettle Chips
Fresh Popcorn
Totilla Chips with Salsa

CANDY STORE | 10

Red & Black Licorice
Chocolate Covered Raisins
Sour Peaches
Gummy Worms
Assorted Lollipops
Jelly Beans
Smarties

ARTISAN CHARCUTERIE BOARD | 15

Cured Meats & Canadian Cheese
Mustard Chutney
Assortment of Crackers
Pickled Vegetables
Baguette

HEALTH BREAK #1 | 16

Seasonal Sliced Fruit and Mixed Berries
Greek Yogurt
Homemade Granola
Individual Fruit Smoothie
Individual Protein Bars

HEALTH BREAK #2 | 16

Veggie Platter
Chips with Guacamole and Hummus
Individual Fruit Smoothie
Individual Protein Bars



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À LA CART

All pricing is per dozen. Minimum order of one dozen per selection. All Prices are subject to 15% Gratuity and 15% HST.

Assorted Cookies | 37

Assorted Squares | 36

Assorted Pastries | 39

Assorted Muffins, Preserves & Butter | 39

Bacon, Egg and Cheese Breakfast Buns | 48

Cinnabuns | 40

Protein Bars | 38

Individual Yogurts | 38

Veggie Cups | 45

BEVERAGES

Pricing is per person, per item. All Prices are subject to 15% Gratuity and 15% HST.

Van Houtte French Roast Coffee & Van Houtte Decaffeinated Coffee | 4

Teavana Tea | 4

Hot Chocolate | 5

Juices (Orange/Apple/Cranberry) | 5

Soft Drinks (Pepsi, Diet Pepsi, 7Up, Gingerale) | 4

Bottled Water | 5

Perrier Water | 6

Individual Fruit Smoothie | 8



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LUNCH – SOUP OR SALAD AND A SANDWICH

All lunches are served with Van Houtte French Roast, Van Houtte decaffeinated coffee and Teavana Teas. Our lunch buffets are designed for a minimum of 20 guests. For events with fewer than 20 guests, an additional labour charge of \$75 per meal period will be applied. All pricing is per person. All Prices are subject to 15% Gratuity and 15% HST.

CLASSIC DELI | 22

Home-made Soup (Chicken Noodle, Beef Vegetable, Tomato Bisque, Garden Vegetable, Carrot & Coriander)

OR

Garden Salad (Lettuce, Cucumber, Cherry Tomatoes, Radish, Cabbage, Shredded Carrots, Two Salad Dressings)

Classic Cocktail Sandwiches served on White or Whole Wheat Breads

Dessert - Carrot Cake and Seasonal Fruit

FREDERICTON INN DELI | 25

Homemade Soup (Chicken Noodle, Beef Vegetable, Tomato Bisque, Garden Vegetable, Carrot & Coriander)

OR

Garden Salad (Lettuce, Cucumber, Cherry Tomatoes, Radish, Cabbage, Shredded Carrots, Two Salad Dressings)

Your selection of 3 Sandwiches:

Honey Ham, Smoked Gouda, Honey Mustard, Butter, Arugula on a Croissant

Roast Beef, Smoked Cheddar Cheese, Pickles, Horseradish Aioli on a Baguette

Smoked Turkey, Brie, Cranberry Aioli, Spinach on a Multigrain Ciabatta

Egg Salad, Herb Aioli, Watercress on Brioche Bun

Chicken Caesar, Bacon, Romain, Creamy Caesar Dressing, Parmesan Cheese in a Wrap

Heirloom Tomato, Marinated Buffalo Mozzarella, Pesto, Reduced Balsamic, Herb Aioli, Arugula on a Brioche Bun

Smoked Meat, Swiss, Whole Grain Mustard, Pickled Cabbage, Iceberg on Rye Bread

Dessert - Carrot Cake, Cheesecake and Seasonal Fruit



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LUNCH BUFFET

All lunches are served with Van Houtte French Roast, Van Houtte decaffeinated coffee and Teavana Teas. Our lunch buffets are designed for a minimum of 20 guests. For events with fewer than 20 guests, an additional labour charge of \$75 per meal period will be applied. All pricing is per person. All Prices are subject to 15% Gratuity and 15% HST.

STEELE SALAD BAR | 29

White or Whole Wheat Wrap

Baby Greens, Arugula, Iceberg

Dried Cranberries & Apricots, Tomato, Raddish

Mushrooms, Olives, Cucumber, Feta, Parmesan

Lemon Vinaigrette, Olive Oil & Balsamic Vinegar and Creamy Ranch Dressing

Mixed Bean & Chickpea Salad, Carrot & Cranberry Salad, Marinated Beet Salad & Quinoa Salad

Your selection of 2 of the below:

3 oz Grilled Salmon

Sliced Strip Steak

4 oz Herb & Garlic Chicken Breast

Dessert - Chocolate Brownie, Cheesecake and Seasonal Fruit

TASTE OF ITALY | 33

Italian Wedding Soup (Meatballs, Spinach and Mini Pasta in a Chicken Broth)

Italian Salad (Romaine Lettuce, Red Onion, Cherry Tomatoes, Peperoncini, Black Olives, Grated Parmesan and croutons in our house-made Italian dressing)

Creamy Chicken Pesto Pasta

Beef Ravioli

Garlic Bread

Dessert - Chocolate Brownie, Cheesecake and Seasonal Fruit



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LUNCH BUFFET

All lunches are served with Van Houtte French Roast, Van Houtte decaffeinated coffee and Teavana Teas. Our lunch buffets are designed for a minimum of 20 guests. For events with fewer than 20 guests, an additional labour charge of \$75 per meal period will be applied. All pricing is per person. All Prices are subject to 15% Gratuity and 15% HST.

THE CLASSIC | 33 FOR ONE (1) ENTRÉE

THE CLASSIC | 36 FOR TWO (2) ENTRÉES

Homemade Soup (Chicken Noodle, Beef Vegetable, Tomato Bisque, Garden Vegetable, Carrot & Coriander)

Garden Salad (Lettuce, Cucumber, Cherry Tomatoes, Radish, Cabbage, Shredded Carrots, Two Salad Dressings)

Pasta Salad
Potato Salad
Creamy Coleslaw

Oven Roasted Potatoes
Garden Blend of Vegetables

Choice of the following entrée :

Chicken Supreme
Oven Roasted Chicken
Baked Haddock
Roast Pork
Sliced Roast Beef au Jus
Roast Turkey with Dressing & Gravy

Dessert - Carrot Cake, Cheesecake and Seasonal Fruit



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LUNCHEON À LA CARTE

All plated lunches are served with fresh bread and butter, Van Houtte French Roast, Van Houtte decaffeinated coffee and Teavana Teas. Plated lunches require a choice of one entree and a minimum of one starter or dessert. For events with fewer than 20 guests, an additional labour charge of \$75 per meal period will be applied. All pricing is per person. All Prices are subject to 15% Gratuity and 15% HST.

ENTRÉES

Chicken Breast Stuffed with the Inn's own Dressing served with Baby Potatoes and Glazed Carrots | 23

Baked Haddock Filet with Mashed Potatoes and Seasonal Vegetables | 24

Sliced Prime Rib au Jus, Roasted Baby Potatoes and Prince Edward Blend Vegetables | 26

Roast Turkey Breast with Inn's own Dressing and Gravy, Mashed Potatoes and Seasonal Vegetable | 23

Poached Atlantic Salmon (6 oz) with Steamed Potatoes and Seasonal Vegetables | 26

Beef or Mushroom Ravioli | 15

Meat or Vegetable Lasagna with Garlic Bread | 21

Thai Green Chicken Curry with Basmati Rice and Garlic Naan Bread | 22

Chicken Parmesan with Penne Marinara | 25

STARTERS

Vegetable Soup | 6

Chicken Noodle Soup | 7

Beef Vegetable Soup | 7

Carrot & Coriander Soup | 6

Garden Salad | 8

Caesar Salad | 10

Greek Salad | 9

Pasta Salad | 7

DESSERT

Bread Pudding with Vanilla Sauce | 6

Chocolate Cake | 7

Cherry Cheesecake | 9

Apple Pie | 7



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LUNCH ON THE RUN

On The Run lunches require a choice of one soup or salad and one sandwich and is designed for take out only. All pricing is per person. All Prices are subject to 15% Gratuity and 15% HST.

ON THE RUN | 21

Chocolate Chip Cookie

Apple

Soft Drink OR Bottled Water

Condiments and Cutlery

Pre-Select one of the following:

Chicken Noodle Soup

Beef Vegetable Soup

Garden Vegetable Soup

Garden Salad

Caesar Salad

Pre-Select one of the following:

Honey Ham, Smoked Gouda, Honey Mustard, Butter, Arugula on a Croissant

Roast Beef, Smoked Cheddar Cheese, Pickles, Horseradish Aioli on a Baguette

Smoked Turkey, Brie, Cranberry Aioli, Spinach on a Multigrain Ciabatta

Egg Salad, Herb Aioli, Watercress on Brioche Bun

Chicken Caesar, Bacon, Romain, Creamy Caesar Dressing, Parmesan Cheese in a Wrap

Heirloom Tomato, Marinated Buffalo Mozzarella, Pesto, Reduced Balsamic, Herb Aioli, Arugula on a Brioche Bun

Smoked Meat, Swiss, Whole Grain Mustard, Pickled Cabbage, Iceberg on Rye Bread



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RECEPTIONS

HOT SELECTIONS

Bruschetta | 24
Spring Rolls with Plum Sauce | 22
Shrimp (Cajun, Breaded or Garlic Butter) | 30
Greek Meatballs | 25
Beef Brochettes Teriyaki | 29
Chicken Brochettes | 25
Chicken Fingers with Sweet & Sour Sauce | 24
Hot Wings | 26

COLD SELECTIONS

Lobster Canapes | 39
Shrimp & Cocktails Sauce Canapes | 29
Smoked Salmon Canapes with Capers | 36

BANQUET BARS

Bar Tending Fees - Over 100 people - no charge * Under 100 people - \$80.00 + HST

HOST BAR

Beer, Liquors (1oz), Wine | 5.48
Juice, Soft Drinks | 2.50
Tickets | 5.48

CASH BAR

Beer | 7.25
Craft Beer | 8.75
Liquors (1oz), Wine (glass) | 7.25
Juice, Soft Drinks | 3.00

PUNCHES

Non-Alcoholic Punch | 125 (Serves 50 people)
Alcoholic Punch (Southern Comfort & White Rum) | 250 (Serves 50 people)

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SIGNATURE PLATED DINNERS

All plated dinners are served with fresh bread and butter, Van Houtte French Roast, Van Houtte decaffeinated coffee and Teavana Teas. Plated dinners require a choice of one entrée and a minimum of one starter or dessert. For events with fewer than 20 guests, an additional labour charge of \$75 per meal period will be applied. All pricing is per person. All Prices are subject to 15% Gratuity and 15% HST.

STARTERS

- Field Berry Salad | 10
- Garden Tossed Salad | 8
- Marinated Beet and Feta Salad | 8
- Baby Spinach and Quinoa Salad | 8
- Caesar Salad | 10
- Baby Shrimp Salad | 10

DESSERTS

- Apple Pie with Cheddar Cheese | 7
- Triple Chocolate Mousse Cake | 8
- Turtle Cheese Cake (Gluten Free) | 10
- White Chocolate Cheese Cake | 9
- Bread Pudding with Vanilla Sauce | 7
- Chocolate Cake | 9

ENTRÉES

- Bacon Wrapped Chicken Supreme with Thyme Jus with Roasted Potatoes, Baby Carrots & Broccoli | 29
- Broiled Filet Mignon (6oz) with Garlic Mashed Potatoes, Roasted Carrots & French Green Beans | 38
- Roast Pork Loin with Whole Grain Mustard and Onion Jus with Steamed Baby Potatoes with Prince Edward Blend Vegetables | 29
- Roast Prime Rib (6 oz) au Jus with Double Baked Stuffed Potatoes and Seasonal Vegetables | 39
each extra ounce | 3
- Fresh Atlantic Salmon with Sun Dried Tomato Pesto Hollandaise with Mousseline Potatoes and Sunrise Vegetable Medley | 32
- Carved Roast Turkey Breast with Mashed Potatoes, Carrots and Butternut Squash | 28
- Stuffed Chicken Breast with Boiled Potatoes with Herb Butter, Broccoli and Corn | 28

VEGETARIAN

- Thai Green Vegetable Curry - Vegetables in a Spicy Coconut Cream Sauce and Garlic Naan Bread | 26
- Mexicali Roja - Tricolor Fusilli/Infused with Coconut Milk/Tomato Salsa/Chili and Garlic Bread | 26



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DINNER BUFFETS

All dinner buffets are served with fresh bread and butter, seasonal vegetables, Van Houtte French Roast, Van Houtte decaffeinated coffee and Teavana Teas. Our dinner buffets are designed for a minimum of 20 guests. For events with fewer than 20 guests, an additional labour charge of \$75 per meal period will be applied. All pricing is per person. All Prices are subject to 15% Gratuity and 15% HST.

FOR ONE (1) ENTRÉE | 39

FOR TWO (2) ENTRÉES | 46

SALADS - Choose Five (5)

Potato Salad
Pasta Primavera
Macaroni Salad
Vegetable Salad
Carrot & Cranberry Salad
Creamy Coleslaw
Quinoa Salad
Marinated Beet Salad
3-Bean Salad
Tossed Salad

ENTRÉES

Chicken Supreme
Stuffed Chicken Breast with Inn's own Dressing
Sliced Roast Beef au Jus
Carved Roast Turkey Breast with Inn's own Dressing and Gravy
3 oz Salmon

Seafood Casserole - add \$6.00

STARCHES - Choose One (1)

Mashed Potatoes
Oven Roasted Potatoes
Baked Potatoes
Steamed Potatoes
Rice

DESSERTS

Assorted Cakes and Pies



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EQUIPMENT RENTAL FEES

LCD Projector & Screen | 175 per day

Screen Only | 60 per day

Hand Held Microphone | 30 per day

Cordless Hand Held Microphone | 50 per day

Cordless Lapel Microphone | 120 per day

Flip Chart & Markers | 20 per day

Podium | No charge

TRADE SHOW BOOTHS

If 50 or more Overnight Rooms are booked - One Time Set up Fee

If less than 50 Overnight Rooms are booked - Booth Charge will be charged per day

Deluxe - 8' x 10' Booth Space Rental | 175

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

Standard - 8' x 10' Booth Space Rental | 125

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

ADDITIONAL CHARGES

Photocopies | 0.25 per page

Fax - Outgoing | 0.50 per page

All Prices are subject to 15% HST