

# *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>The Bicentennial</b>            Fresh Sliced Fruit            Selection of Cereals            Freshly Baked Muffins &amp; Cinnamon Rolls            Scrambled Eggs            Home Fried Potatoes            Choice of 2 - Bacon, Sausage &amp; Ham            Toast Station - White, Whole Wheat &amp; Rye            with Butter &amp; Preserves            Variety of Golden Pancakes with Syrup            Assorted Fruit Juices            Coffee, Tea, Milk</p> <p>\$19/person</p>	<p><b>The Canadian</b>            Fresh Sliced Fruit            Assorted Mini Muffins            Scrambled Eggs            Ham            Home Fried Potatoes            Toast Station - White, Whole Wheat &amp; Rye            with Butter &amp; Preserves            Variety of Jams &amp; Marmalades            Assorted Fruit Juices            Coffee, Tea, Milk</p> <p>\$17/person</p>
<p><b>Continental A</b>            Breakfast Pastries &amp; Muffins            Toast Station - White, Whole Wheat &amp; Rye            with Butter &amp; Preserves            Chilled Juices            Coffee, Tea, Milk</p> <p>\$12/person</p>	<p><b>Continental B</b>            Selection of Cereals            Breakfast Pastries &amp; Muffins            Fresh Sliced Fruit            Assorted Yogurts            Chilled Juices            Coffee, Tea, Milk</p> <p>\$15/person</p>
<p><b>The Fredericton Inn Brunch Buffet</b>            (Minimum 25ppl)            Homemade Rolls &amp; Butter            Assorted Salads            Homemade Soup or Chowder            Craved Roast  <b>Choice of one of the following:</b>            (Roast Beef, Baked Ham, Roast Turkey or Roast Loin of Pork)            Pasta  <b>Choice of one of the following:</b>            (Bow Tie Pasta with Seafood, Baked Mac &amp; Cheese, Penne Carbonara or Rotini Pasta with            Chicken, Broccoli &amp; Mushroom with a Sundried Tomato Pesto)            Medley of Garden Fresh Vegetables  <b>Choice of one of the following:</b>            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 &amp; Tea            \$27/person</p>	

Prices are subject to 15% Gratuity and 15% HST

## À La Carte

### Enhancements

<i>Mini Cupcakes</i>	<i>\$3.00/each</i>	<i>Mini Muffins</i>	<i>\$2.75/each</i>
<i>Assorted Muffins</i>	<i>\$4.00/each</i>	<i>Assorted Squares</i>	<i>\$3.00/each</i>
<i>Raspberry Strudel</i>	<i>\$3.00/each</i>	<i>Mini Carrot Cake</i>	<i>\$2.75/each</i>
<i>Mini Cinnamon Buns</i>	<i>\$2.75/each</i>	<i>Fresh Baked Cookies</i>	<i>\$3.00/each</i>
		<i>Two Bite Fruit Bites</i>	<i>\$2.75/each</i>

### Beverages

<i>Coffee or Tea</i>	<i>\$4/person</i>
<i>Soft Drinks</i>	<i>\$3/each</i>
<i>Bottled Water</i>	<i>\$3/each</i>
<i>Juice</i>	<i>\$3/glass or \$20/60oz pitcher (7 glasses)</i>
<i>White/Chocolate Milk</i>	<i>\$3/glass</i>
<i>Lemonade or Ice Tea</i>	<i>\$16/60oz pitcher (7 glasses)</i>

### Trays

<i>Fresh Vegetable Display with Dip</i>	<i>\$4 Per Person</i>
<i>Fresh Sliced Fruit</i>	<i>\$6 Per Person</i>
<i>Cheese, Grape &amp; Cracker Display</i>	<i>\$7 Per Person</i>
<i>Cheese &amp; Italian Meat Platter</i>	<i>\$7 Per Person</i>

### Sandwich Board

*Cocktail Sandwiches - Served on White or Whole Wheat Breads - \$6.25/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 - \$9.00/each*  
*Shaved Roast Beef, Shaved Chicken Breast, Black Forest Ham & Swiss*  
*UPGRADE TO: Fresh Atlantic Lobster, Smoked Salmon - Add \$16.00/each*

*Submarine Sandwiches - Served on a 6 Inch Steak Bun - \$9.50/each*  
*Sliced Roast Beef, Sliced Turkey, Ham & Swiss, Club, Salmon Salad, Chicken Salad, Egg Salad*

*Wraps - \$9.50/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*

***\$5.50/person***

### ***Sweet Temptations***

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

***\$6.50/person***

### ***Candy Delight***

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

***\$8.50/person***

### ***Biscuit Basket***

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

***\$7.50/person***

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

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

***\$6.50/person***

### ***The Bakery***

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

***\$6.00/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*

*\$7.50/person*

### *Fruit & Dip*

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

*\$8.50/person*

### *Chip N' Dip*

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

*\$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*

*\$10.50/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

**\$18/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

**\$21/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

**\$19/person**

### Working Lunch #4

Garden Fresh Tossed Salad  
Homemade Quiches  
Assorted- Broccoli & Cheese; Bacon, Basil &  
Tomato; Sausage & 3 Peppers

**\$19/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

**\$19/person**

**With Both Soup & Salad - \$22/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

## 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 \$16/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 - \$20

Two (2) Entrées - \$24

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

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

One (1) Upgraded Entrée - \$23

Two (2) Upgraded Entrées - \$27

*Breakfasts*

*Breaks*

*Lunches*

*Receptions*

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Information*

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## **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**

**\$21**

**Fillet of Sole Cardinal**

**\$22**

**Chicken Teriyaki**

**\$21**

**Chicken Regency**

**\$22**

**Salmon Hollandaise**

**\$23**

**Sliced Prime Rib (6 Oz)**

**\$29**

**Roast Turkey**

**\$22**

**Mushroom Stroganoff**

**\$19**

**Lasagna**

**\$19**

*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*  
\$19/dozen

*Crispy Avocado Bites*  
\$21/dozen

*Spring Rolls with Plum Sauce*  
\$19/dozen

*Shrimp (Cajun, Breaded or Garlic Butter)*  
\$27/dozen

*Bacon Wrapped Scallops*  
\$31/dozen

*Greek Meatballs*  
\$22/dozen

*Beef Brochettes Teriyaki*  
\$25/dozen

*Chicken Brochettes*  
\$21/dozen

*Chicken Fingers with Sweet & Sour Sauce*  
\$20/dozen

*Hot Wings*  
\$21/dozen

### Cold Selection

*Lobster Canapes*  
\$35/dozen

*Shrimp & Cocktail Sauce Canapes*  
\$25/dozen

*Smoked Salmon Canapes with Capers*  
\$33/dozen

*Pyramid of Shrimp (Minimum 10 Dozen)*  
\$27/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-\$6.25  
Liquors (1 oz), Wine (glass) - \$6.75  
Juice, Soft Drinks - \$3

### Punches

Non- Alcoholic Punch - \$125(Serves 50 people)

Alcoholic Punch (Southern Comfort & White Rum) - \$250 (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	Quinoa 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

<b>Sliced Roast Beef au Jus &amp; Chicken Supreme</b>	\$38
<b>Sliced Roast Beef au Jus &amp; Seafood Casserole</b>	\$41
<b>Chicken Regency &amp; Sliced Roast Beef au Jus</b>	\$38
<b>Roast Turkey &amp; Seafood Casserole</b>	\$40
<b>Chicken Supreme &amp; Seafood Casserole</b>	\$39
<b>Roast Hip of Beef (Carved by Chef) &amp; Chef's choice of Chicken Dish</b>	\$43
<b>Roast Hip of Beef (Carved by Chef) &amp; Seafood Casserole</b>	\$45

\*UPGRADE

- Seafood Casserole can be upgraded to our Shrimp & Scallop Casserole - Add \$5 per person
- Roast Hip of Beef can be upgraded to Prime Rib - Add \$6 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

<b>Bacon Wrapped Chicken Supreme with thyme jus</b>	\$34
<b>Broiled Filet Mignon Forestière (6oz)</b>	\$42
<b>Pork Medallion with whole grain mustard and onion jus</b>	\$39
<b>Roast Prime Rib au Jus</b>	6oz - \$37 OR 8oz - \$39
<b>Fresh Atlantic Salmon</b>	\$39
<b>Chicken Cordon Bleu</b>	\$36
<b>Roast Tom Turkey</b>	\$35
<b>Chicken Regency</b>	\$33

### 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 - \$29/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 - \$25/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 \$5.00 to Menu Price)**

*Black Forest Cake, Triple Chocolate Mousse Cake, New York Style Cheesecakes, Chocolate  
Fantasy, Turtle Cheese Cake (GF)*

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

## 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 \$2.50 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**

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

## **White Wines**

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

## Red Wines

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

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## Sparkling Wine

<i>Italy</i>	<i>Mionetto Prestige Treviso Brut Prosecco</i>	<b>\$45.00</b>
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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

LCD Projector & Screen	\$175.00/day
Screen Only	\$60.00/day
LG TV & DVD Combo	\$55.00/day
DVD Player Only	\$15.00/day
Handheld Microphone	\$30.00/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	\$0.50 per page
Long Distance Phone Calls	Standard Long Distance Rates
Local & Toll Calls	Complimentary

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