

GRADUATIONS, FORMALS, AND SCHOOL SOCIALS PACKAGES



MICHELANGELO

EVENTS & CONFERENCE CENTRE

Where every event is a Masterpiece



MICHELANGELO'S DIFFERENCE

Centrally located to all major highways.

Free parking for over 400 automobiles.

Covered Drive-up Entryway.

Glorious main lobby accented with marble statues, artwork and beveled glass mirrors.

Glass Skylights bathe the Main Lobby with natural light.

Magnificently appointed ballrooms featuring Michelangelo's Custom Ceiling Canopy.

Exclusive "Intelligent Lighting System" can customize your ballroom with over two million colour combinations as well as create Club Lighting for the dance portion of your evening.

Hardwood Parquet flooring throughout to maximize the dance floor.

Round tables with seating for up to 10 guests at round back padded banquet chairs.

Full linen selection inclusive of white or ivory linens plus coloured overlays and napkins.

A selection of centerpieces available to complement your guest tables.

Michelangelo's creates an elegant backdrop for guests' photographic needs.

A wide variety of delicious menu options provided for any budget.



CLASSIC GRADUATION DINNER

Salad - Choice of One

Fresh Garden Salad, Greek Salad, Caesar Salad

Pasta & Sauce - Choice of One

Pasta - Pennine, Fettuccini, Tortellini, Home-made Lasagna, Home-made Manicotti and Cannelloni
Sauce - Pomodoro, Bolognese, Alfredo, Primavera

Main Entree - Choice of One

Grilled Breast of Chicken

De-boned breast of chicken grilled golden brown served in your choice of a lemon-wine, coq au vin, mediana wine or pink peppercorn champagne sauce.

Chicken Cordon Bleu Michelangelo

A new twist on an old favorite; boneless chicken breasts filled with aged Italian prosciutto and mozzarella cheese are rolled, then baked in our lemon and white wine sauce.

Chicken Cordon Bleu Traditional

Boneless breasts of chicken are stuffed with Italian ham and cheese then breaded and spiced.

Chicken Parmigiana

Boneless chicken breast is breaded and baked in homemade tomato sauce, topped with melted mozzarella cheese.

Chicken Florentine

Whole boneless chicken breast is stuffed with a rice and spinach filling, lightly breaded then deep fried to golden perfection. This entrée makes a great addition to any special occasion's menu.

Roast Beef

Oven roasted to perfection, our grade 'AAA' roast beef is served in beef gravy and in large, generous portions.

Veal Parmigiana

Our Parmigiana is breaded and baked in homemade tomato sauce, topped with melted mozzarella cheese.

Seasonal Vegetables and Oven Roasted Potato Quarters

Dessert - Choice of One

French Vanilla Parfait with Chocolate, Strawberry or Raspberry Topping, Lemon Sherbet, Orange Sherbet, or Raspberry Sherbet

Freshly baked Rolls and Butter

Freshly Brewed Coffee and Tea table service

Soft drinks available throughout the event

\$ 28.00 per person plus 13% HST and 15% Service Charge

Add a second entrée for an additional \$3.00 per person plus 13% HST and 15% Service Charge

Add butlered Hors D'oeuvres or Italian Antipasto for an additional \$3.00 per person plus 13% HST and 15% Service Charge



BUFFET DINNER MENU

Salad - Choice of One

Pasta Salad, Fresh Garden Salad, Caesar Salad

Hot Entrée - Choice of Two

Homemade Lasagna alla Bolognese

Fresh pasta noodles, layered with spiced ground veal, beef, pork and Parmigiano and mozzarella cheeses and covered with our plum tomato sauce.

Homemade Vegetarian Lasagna

Pennine Pasta

Short hollow tubes made from semolina flour served with our fresh plump Roma tomato sauce,

Cheese Tortellini with Pomodoro Sauce

Home-style bite sized pasta noodles, filled with ricotta cheese and spinach.

Grilled Breast of Chicken

De-boned breast of chicken grilled golden brown served in your choice of a lemon citrus sauce.

Chicken Parmigiana

Boneless chicken breast is breaded and baked in homemade tomato sauce, topped with melted mozzarella cheese.

Roast Beef

Oven roasted to perfection, our grade 'AAA' roast beef is served in beef gravy and in large, generous portions

Veal Parmigiana

Our Parmigiana is breaded and baked in homemade tomato sauce, topped with melted mozzarella cheese.

Seasonal Vegetables and Oven Roasted Potatoes or Rice

Fresh Rolls with Butter

Assorted Cakes and Pastries

Fresh Fruit Platters

Freshly Brewed Coffee & Tea

Soft drinks available throughout the event

\$ 25.50 per person plus 13% HST and 15 % Service Charge

Add a third entrée for an additional \$3.00 per person plus HST and Service Charge

Based on a minimum of 100 dinner guests



HORS D'OEUVRES BUFFET

A fun and casual alternative with the following hot and cold gourmet items:

Vegetable Platters and Dip

Cheese and Crackers

Tortilla Chips and Salsa

Red and White Pizza Diamonds

Chicken Fingers and Plum Sauce

Mexicans Poppers and Sour Crème

Egg Rolls and Plum Sauce

Beverage Service

Soft Drinks available throughout the event

Total Cost of this package: \$ 17.00 per person all inclusive 13% H.S.T.

Food Quotes are based on a minimum of 100 guests.

All packages include your choice from our selection of coloured linens, chair covers and table centerpieces.

Rental Only Option

Based on use of the ballroom space with limited table and chair set-up

No outside Food or Drinks allowed to be brought into the facility.

\$2,000.00 per ballroom plus 13% HST

Ballroom Capacity – Dance Only Limited Tables and Chairs

North Ballroom Only: 200 – 400 guests

Centre Ballroom Only: 200 – 400 guests

South Ballroom: 50 – 200 guests

North & Centre Ballroom: 400 – 800 guests

Centre & South Ballrooms: 400 – 600 guests

North, Centre & South Ballrooms: 1,200 – 1,500 guests

Additional Services

Unlimited Soft Drink Service: \$ 2.00 per person plus 13% HST

Pizza Buffet: \$ 6.00 per person plus 13% HST



SECURITY GUIDELINES AND POLICIES

Michelangelo Banquet & Convention is extremely proud to host your school's event and be part of such a memorable occasion. It is with that in mind, that we take great care in working with the school's administration in providing a safe and enjoyable environment.

It is a requirement for each school to have Michelangelo's Event and Conference Centre's contracted security staff to monitor admission and patrol the entire banquet facility. This is an additional charge. This security staff will work alongside the school's administration to ensure the safety of all guests according to the guidelines set by the school and Michelangelo Events and Conference Centre.

The following guidelines and policies are suggestions on how to ensure a safe and enjoyable environment for all students, school staff and the staff of Michelangelo's. We would be happy to discuss these suggestions with you, should you require amending any of the following. We would also suggest that the finalized guidelines and policies be made available to all students at the time of ticket purchases. An approved copy will be posted at the entrance to the facility to avoid any unforeseen circumstances.

The management of Michelangelo Banquet & Convention Centre reserves the right to instruct security personnel to perform a security check and or search of any person and or any bag, purse, wallet or any other container for signs of drugs, alcohol or weapons. Any individual(s) may refuse to a search by electing not to enter the premises and leave the property promptly. (Michelangelo's standard security check consists of a quick inspection of male's pockets and or bag by a male security team member and all females would be asked to show the contents of any purse, bag, wallet or pocket. Females will be checked by a female member of our security team)

Michelangelo Banquet & Convention Centre enforces a zero tolerance for alcohol, drugs and weapon possession. Any person(s) found with drugs, alcohol or a weapon on or in the premises of Michelangelo Banquet & Convention Centre would be refused entry. The school administration may decide if the police should be called.

In accordance with Alcohol and Gaming Commission of Ontario regulations, any alcohol consumed at Michelangelo Banquet & Convention Centre must be purchased from Michelangelo's. Any person found with visual possession and or consumption of unlicensed alcohol will be refused access to the premises and the alcohol confiscated and disposed of at the discretion of Michelangelo's and the school's administration. This applies to all individuals attending the event regardless if the individual is of legal drinking age.

Michelangelo's enforces a no exit policy. Once guests are inside, they should not be allowed to exit and reenter the facility. This greatly reduces the chance of alcohol or drug use while they are outside. If students need to make a trip to a vehicle, security suggests a school official accompany the student. If a student exits the facility without permission, they should not be allowed access back into the function.