



AN IHG® HOTEL

STAY

NOURISHED



AN IHG® HOTEL

MEETINGS & EVENTS CATERING MENU

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EXPRESS

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GENERAL INFORMATION



Guarantees

Guaranteed attendance figures must be confirmed no later than 3 business days in advance of the function.

Function or Event Times

Your function or event must adhere to the contracted start and end times. If you wish to occupy the room before or after these times, please notify your events manager.

Beverage Service

If the group plans to serve or consume alcohol in any of the function rooms, they must obtain a liquor license from the LCBO and provide a copy to the hotel prior to the event as well as have the original copy on hand at the time of the event or function.

Pricing

All prices are subject to change without notice and are subject to applicable taxes and gratuities, currently 15% service charge and 13% HST.

Boxes and Materials

Any items that you need to ship in advance, need to be labeled with your hotel contact, event name and date of function. Please forward to the following address: c/o: Holiday Inn Express and Suites Ottawa West, 2055 Robertson Road, Ottawa, ON K2H 5Y9

100% Smoke Free

All guestrooms and public areas including breakfast bar, patio and function rooms offer a smoke-free environment.

Audio-Visual Requirements

Please ask your events manager for a list of audio visual equipment that is offered.

Special menus can be customized for guests with dietary restrictions or gluten free and vegan diets

À LA CARTE ITEMS

BEVERAGES

- Coffee & Tea Service.....\$2.95 per person
- Assorted Soft Drinks.....\$2.95 on consumption
- Assorted Bottled Juices.....\$2.95 on consumption
- Bottled Water.....\$2.95 on consumption

HEALTH CHOICES

- Whole Fresh Fruit.....\$2.50 per person
- Sliced Fresh Fruit Platter.....\$4.50 per person
- Fresh Fruit Salad.....\$3.75 per person
- Individual Assorted Fruit Yogurt.....\$2.50 per person

BAKED GOODS

- Assorted Cookies.....\$2.95 per person
- Cinnamon Rolls & Banana Bread.....\$2.95 per person
- Croissants & Assorted Muffins.....\$2.95 per person



BREAKFAST



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SIMPLY EXPRESS

Assorted Muffins, Cinnamon Rolls, Scones, & Croissants

Coffee & Tea Service

\$9.95 per person

With Fruit Salad

\$13.95 per person

SMART START

Sliced Fresh Fruit, Assorted Muffins & Breakfast Bread; Banana, Chocolate

Chip, or Marble

Coffee & Tea Service

\$14.95 per person

THE WORKS

Individual Fruit Yogurts, Bacon, Breakfast Sausage, Eggs, Cinnamon Buns, Muffins

Bagels with Fruit Preserves & Cream Cheese

Coffee & Tea Service

\$15.95 per person

* Fruit selections vary depending on availability



BREAKS



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BREAK TIME

Scones with Jam & Butter or Cookies
Coffee & Tea Service
\$8.95 per person

FIESTA

Tortilla Chips, Assorted Dips & Salsa
Assorted Soft Drinks
\$8.95 per person

INDULGE

Assorted Cookies & Squares
Coffee & Tea Service
\$10.95 per person
With Sliced Fresh Fruit
\$12.95 per person

SWEET & SALTY

Individual Bags of Chips
Assorted Chocolate Bars
Assorted Soft Drinks
\$10.95 per person



PLATTERS

SMALL SERVES 10-15, MEDIUM 15-20 AND LARGE 20-30 GUESTS

VEGGIE

Fresh vegetables, broccoli, cauliflower, carrots, celery, bell peppers, cucumbers and cherry tomatoes served with house herb dip

Small \$45.00, Medium \$55.00, Large \$65.00

FRUIT

Seasonal fresh fruit may include: melon, strawberries, oranges, pineapple, grapes

Small \$45.00, Medium \$55.00, Large \$65.00

CHEESE

Assortment of white, orange, marble & Cheddar cheeses, garnished with grapes and served with an assortment of crackers

Small \$50.00, Medium \$65.00, Large \$95.00



PLATTERS



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SMALL SERVES 10-15, MEDIUM 15-20 AND LARGE 20-30 GUESTS

INTERNATIONAL CHEESE

Selection of the finest Oka, Champfleury, Rondoux, Chevrita, Cheddar, Caprano, Meteorite and Sauvagine

Small \$65.00, Medium \$85.00, Large \$125.00

COLD CUT

Roast beef, ham, turkey, salami and pastrami.

Small \$50.00, Medium \$65.00, Large \$90.00

ITALIAN COLD CUT PLATTER

Genoa salami, Prosciutto, Capicola ham, and Soppressata salami

Small \$54.00, Medium \$69.00, Large 100.00

CANADIAN COLD CUT PLATTER

Roast beef, ham, turkey, and pastrami

Small \$50.00, Medium \$65.00, Large \$90.00

ANTIPASTO PLATTER

Grilled marinated Artichokes, Spicy Eggplant, Green Olives, Prosciutto, Genoa Salami, Provolone Cheese served with Homemade Focaccia and Flatbreads

Small \$65.00, Medium \$85.00, Large \$125.00

PICKLE TRAY

Sweet, and dill pickles, marinated eggplant, and pickled beets

Small \$40.00, Medium \$50.00, Large \$75.00

PARTY TRAYS



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TWO BITE SANDWICHES

Traditional triangle sandwiches with sliced ham, sliced chicken & egg salad (60 persons)

\$45.00 per tray

Thin baguette slices filled with ham, chicken & our Signature roast beef (60 persons)

\$50.00 per tray

SWEET TREATS

Delectable cookie platter, variety includes: oatmeal raisin, chocolate chip & double chocolate (24 persons)

\$30.00 per tray

Assorted platter of coffee cake slices (24 slices)

\$30.00 per tray



LUNCH



DELI DELIGHT

A selection of traditional Deli Breads filled with:

- Sliced Turkey Breast, cheddar & cranberry mayo on Ciabatta
- Smoked Meat with Dijon mustard, Louisiana slaw and lettuce on Rye
- Salami & Capicola ham with provolone, roasted red pepper and pesto sauce on Panini Roll
- Roast Beef and Swiss Cheese with roasted red pepper aioli on in-house baked Focaccia

Served with Bowtie Pasta Salad - with fresh diced tomatoes, fresh herbs and parmesan cheese and our Chef's Daily Dessert Squares

All sandwiches are served with two dipping sauces – Ranch & garlic mayo

\$14.95 per person

BIAGIO'S FOCACCIA SANDWICHES

Variety of Fine Italian Meats on our freshly baked in-house Focaccia bread:

- Genoa salami, capicola ham, soppressata salami, roasted garlic aioli, marinated eggplant, roasted peppers, mozzarella and Parmesan cheese
- Turkey Brie, cranberry compote, lemon pepper aioli, arugula and cucumber
- Grilled Chicken, pancetta, provolone, lettuce, grilled red peppers, arugula and pesto mayo

Served with Baby Spinach Salad with strawberries, apricots, carrots, red onions and feta cheese served with lemon and mint poppy seed vinaigrette and Fresh Fruit Skewers drizzled with dark rich chocolate to finish.

\$15.95 per person

LUNCH



CROISSANT SANDWICHES

Fresh Flaky Croissants filled with the following:

- Maple-Cured Ham, Brie cheese and balsamic caramelized onions garnished with Dijon aioli
- Roast Beef, caramelized onions and Swiss cheese garnished with a roasted red pepper aioli
- Grilled Chicken Breast with cranberry mayonnaise and Brie cheese

Served with Mediterranean Couscous Salad - with sundried tomatoes, shallots, roasted red peppers, cucumber, lightly dressed with a lemon-lime vinaigrette and a variety of Cake Slices.

Served with two dipping sauces.

\$16.95 per person

BUILD YOUR OWN SANDWICH BAR

Buffet including:

- A variety of sandwich breads; Focaccia, Ciabatta, Rye, Multigrain
- Selection of Deli Meats; Roast beef, turkey, ham, salami
- Sliced tomatoes, red onions, lettuce & pickles
- Mayonnaise, Dijon mustard & lemon pepper aioli
- Seasonal vegetable platter with herb dip
- Tortilla chips with house made salsa

Served with Classic Potato Salad - and a variety of Chef's Daily Dessert Squares.

\$21.95 per person

LUNCH



BOXED & READY TO GO

Boxed Lunch complete with a grilled wrap with the following fillings, sliced veggies a piece of whole seasonal fruit and a gourmet cookie

- Maple - Cured Ham with Brie cheese and a grainy Dijon aioli
- Roast Beef with balsamic caramelized onions and thyme infused cream cheese

All lunches are served with creamy garlic mayo dressing & pesto dressing.

\$16.95 per person

THAT'S A WRAP

Grilled Soft Flour Tortilla Wraps with the following fillings:

- Maple-Cured Ham with Brie cheese and a grainy Dijon aioli
- Roast Beef with balsamic caramelized onions and thyme infused cream cheese

Served with Mixed Greens Salad - with red peppers, cucumber, cherry tomatoes served with creamy dressing

Delicious Dessert

Please choose one dessert selection: Assorted Cookies; Assorted Cake Wedges; Assorted Squares

\$14.95 per person

DINNER



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HOT BUFFET – MINIMUM OF 10 GUESTS

CHICKEN POT PIE

Chicken Pot Pie - a hearty mix of seasonal vegetables, cubes of chicken, seasoned and baked in a white wine sauce

Roasted garlic potatoes

Mixed greens with cucumber, cherry tomatoes and red peppers in a balsamic vinaigrette

Chef's daily dessert squares

\$19.95 per person

HOMESTYLE MAC & CHEESE

Fresh pasta in a creamy white cheese sauce – Brie, Swiss and Cheddar

Traditional Caesar salad

Fresh baked rolls and butter

Gourmet cookies

\$16.95 per person

TORTILLA BAR

Delicately seasoned Tex Mex chicken

Shredded lettuce, cheddar cheese, homemade Pico De Gallo, sour cream

Seasonal grilled vegetables

Warm tortillas

Tortilla chips

Gourmet cookies

\$18.95 per person

DINNER



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GREEK BROCHETTES

Seasoned chicken brochettes

Homemade Tzatziki

Traditional Greek salad

Warm tortillas

Chocolate brownies

\$18.95 per person

MEAT LASAGNA

Biagio's in-house made meat lasagna - beef, veal and pork in a tomato sauce, layered between homemade noodles and mozzarella

Traditional Caesar salad

Garlic bread

Seasonal fresh fruit skewers drizzled with dark chocolate.

\$19.95 per person

