



BY CHOICE HOTELS

Catering Menu

Comfort Inn Airport combines excellent facilities with professional customized service to accommodate all of your meetings and banquet needs. We will assist you in coordinating a complete event package, including audiovisual and presentation equipment, decorations or displays. Our experienced banquet staff is always ready to suggest ways to make your event more memorable.

We look forward to being of service to you and thank you for considering Comfort Inn Airport to host your event.

***Susan Godfrey
Sales and Group Services Manager
106 Airport Road
St. John's, NL
A1A 4Y3***

***Telephone (709) 726-3408
Fax (709) 753-4840
Email sgodfrey@comfortinnstjohns.com***

Breakfast Selections

Continental Breakfast

*Chilled Juices
Assorted Muffins & Croissants
Preserves
Coffee & Tea*

\$6 per person

Hearty Breakfast Buffet

*Chilled Juices
Scrambled Eggs
Bacon, Ham, Sausage, Bologna
Home Fries
Toast and Preserves
Coffee & Tea*

\$12 per person

Traditional Breakfast Buffet

*Chilled Juices
Scrambled Eggs
Fish-n-Brewis
Baked Beans, Home Fries
Bologna, Bacon, Sausage
Toast and Preserves
Coffee & Tea*

\$15 per person

**Add sliced fresh fruit to any breakfast selection
\$4 per person**

All menu items subject to 15% Gratuity, 13% HST and are subject to change

Coffee & Nutrition Breaks

<i>Coffee</i>	<i>\$2 per person</i>
<i>Tea</i>	<i>\$2 per person</i>
<i>Bottled Juice</i>	<i>\$3 each</i>
<i>Assorted Soft Drinks</i>	<i>\$2 each</i>
<i>Mineral Water</i>	<i>\$2 each</i>
<i>Assorted Muffins or Cinnamon Buns</i>	<i>\$2 per person</i>
<i>Danishes or Croissants</i>	<i>\$3 per person</i>
<i>Assorted Cookies</i>	<i>\$2 per person</i>
<i>Assorted Squares</i>	<i>\$3 per person</i>
<i>Granola Bars</i>	<i>\$2 per person</i>
<i>Assorted Whole Fruit</i>	<i>\$2 each</i>
<i>Assorted Sliced Fresh Fruit</i>	<i>\$4 per person</i>
<i>Sliced Fresh Fruit Tray</i>	<i>Small \$40.00 Large \$60.00 per tray</i>

“Trans” Continental Break

Coffee, Tea, Chilled Jugs of Juice
Muffins & Croissants
\$6 per person

By Popular Demand

Coffee, Tea
Muffins & Danishes or Cinnamon Buns
\$4 per person

The Sweet Factory

Purity Jam Jams
Old Fashioned Brownies & Freshly Baked Cookies
\$3 per person

The “Wright” Stuff

A Selection of Granola Bars & Whole Fresh Fruit
Bottled Juices & Bottled Water
\$7 per person

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Working Lunches

*The below selections are self-served, designed with convenience and time constraints in mind.
Each option includes an assortment of dessert squares and freshly brewed coffee & tea.*

Gourmet Sandwich Platter

Assorted Sandwiches & Wraps

(selections may include Roast Beef, Ham & Cheese, Turkey, Tuna, Egg & Veggie)

Served with your choice of Soup of the day or Garden Salad

\$15 per person

The Classic

Ham & Cheese Quiche and/or Spinach & Mushroom Quiche with Garden Salad

\$16 per person

Little Italy

Baked Lasagna with Caesar Salad & Garlic Bread

\$16 per person

Little Italy "Lite"

Our Vegetarian choice

Pasta Primavera with spinach Fettuccini tossed in a zesty tomato sauce with garden salad

\$16 per person

The Backyard Grill

BBQ Chicken with Rice & Garden Salad

\$17 per person

All menu items subject to 15% Gratuity, 13% HST and are subject to change

Luncheon Suggestions

Appetizers

Garden Salad \$4 per person

Caesar Salad \$5 per person

Soup of the day \$5 per person

Entrées

Grilled Salmon Fillet with Rice Pilaf & Fresh market Vegetables

Dessert, Coffee & Tea

\$19 per person

Chicken Parmigiana with Pasta of the day

Dessert, Coffee & Tea

\$17 per person

Breaded Cod Fillet with Potato of the day & Fresh Market Vegetables

Dessert, Coffee & Tea

\$17 per person

Roast Pork Loin with Potato of the day & Fresh Market Vegetables

Dessert, Coffee & Tea

\$17 per person

Roulade of Roast Beef, Mushroom Rice Dressing with Potato of the day & Fresh Market Vegetables

Dessert, Coffee & Tea

\$17 per person

Savoury Roast Chicken Breast with Potato of the day & Fresh Market Vegetables

Dessert, Coffee & Tea

\$17 per person

Desserts

Select one item, included in entrée price:

Apple Pie

Old Fashioned Chocolate Layer Cake

Strawberry or Chocolate Mousse

Newfoundland Berry Flan

All menu items subject to 15% Gratuity, 13% HST and are subject to change

Dinner Suggestions

Appetizer

House Garden Salad or Soup of the day

Entrées

<i>Prime Rib of Beef au jus with Yorkshire pudding</i>	<i>\$30 per person</i>
<i>Atlantic Salmon with Lemon Dill</i>	<i>\$28 per person</i>
<i>Savoury Stuffed Chicken Breast</i>	<i>\$26 per person</i>
<i>Roast Turkey with all the trimmings</i>	<i>\$26 per person</i>
<i>Traditional Roast Beef with pan gravy</i>	<i>\$26 per person</i>
<i>Roast Loin of Pork with Apple & Apricot Herb Stuffing</i>	<i>\$25 per person</i>
<i>Grilled Chicken Breast with Cranberry Cream Veloute</i>	<i>\$25 per person</i>

Choice or potato and vegetable

Desserts

Old Fashioned Chocolate Layer Cake
French Cream Cheesecake
(With your choice of Strawberry, Blueberry or Newfoundland Berry topping)
Carrot Cake
Newfoundland Berry Flan
Strawberry Shortcake

Coffee or Tea

The price listed above includes appetizer, entrée, dessert, tea or coffee

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Dinner Buffets

Dinner Rolls
House Garden Salad
Selection of Cold Salads

Choice of One Item:

Glazed Baked Ham
Apple & Apricot Herb Stuffed Roast Pork
Roast Beef with pan gravy

Choice of One Chicken, One Seafood & One Pasta selection:

BBQ Chicken
Sliced Stuffed Chicken Breast

Baked Dressed Salmon
Cod au Gratin

Baked Lasagna
Italian Penne Pasta

A Medley of Market Fresh Vegetables
Croquette, Oven Roast Potatoes or Rice Pilaf

Assorted Desserts
Coffee & Tea

<p><i>Our Specialty</i> <i>Carved Hip of Beef add \$2.00 per person</i></p>

\$34 per person

Minimum Number: 50 people
Maximum Number: 140 people

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Receptions

Hot Hors d'Oeuvres

(Per dozen)

<i>Bacon Wrapped Scallops</i>	\$21	<i>Spinach Tartlets</i>	\$12
<i>Shrimp & Italian Sausage Skewers</i>	\$21	<i>Cheese Tartlets</i>	\$12
<i>Coconut Shrimp</i>	\$20	<i>Chicken Taquitos</i>	\$15
<i>Mini Fish Cakes</i>	\$15	<i>Chicken Wings (per lb)</i>	\$14
<i>Tenderloin & Mushroom Skewers</i>	\$21	<i>Stuffed Mushroom Caps</i>	\$12
<i>Chicken & Pineapple Skewers</i>	\$16	<i>Bacon Wrapped Pineapple</i>	\$12
<i>BBQ Meat Balls</i>	\$15	<i>Bruschetta Bites</i>	\$12

COLD CANAPES

\$15 per dozen

Smoked Salmon on a Baguette Toast
Shrimp Salad on Crackers
Curried Chicken Salad on a Baguette Toast
Sundried Tomato & Ham Pinwheels
Crab Salad Stuffed Cherry Tomato

Specialty Items

Vegetable Tray with Creamy Dip \$50 per platter (serves 20-25)

Fruit Tray \$60 per large tray (serves 20-25)

Deluxe Sandwich Tray \$60 per tray (serves 15-20 person)

Deluxe Cheese & Cracker Tray \$125 per platter (serves 25-30)

Spinach and Artichoke Dip \$40 per bowl (serves 10-15)

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Banquet Bar & Wine Service

HOUSE WINES

White

Santa Rita Sauvignon Blanc (Chile) \$30 per bottle
Peller Estates Chardonnay \$32 per litre

Red

Santa Rita Merlot (Chile) \$30 litre
Peller Estates Cab. Merlot \$32 per litre

WINE SELECTION

White

Folonari Pinot Grigio-Italian \$29.00
Obikwa Sauvignon Blanc (South African) \$25.00
Robert Mondavi Woodbridge Sauvignon Blanc (US) \$28.00
Hardy's Nottage Hill Chardonnay (Aus)\$26.00

Red

Folonari Valpolicella (Italy) \$29.00
Robert Mondavi Woodbridge Cabernet (USA) \$29.00
Rothschild Merlot (France) \$26.00
Obikwa Shiraz (South Africa) \$26.00
Nottage Hill Cab-Sav Shiraz (Aust.) \$29.00

Sparkling Wine Selection:

Freixnet Cordon Negro Brut (Spain) \$30.00 per bottle

BOWL OF FRUIT PUNCH

Non Alcoholic - \$50

Alcoholic - \$100

HOST BAR

(add 15% gratuity & 13% HST)

Local Beer \$4.50
High Balls \$4.50
Wine \$6

CASH BAR

Wine \$6.50
Local Beer \$5
High Balls \$5
Imported Beer \$6.50
Coolers \$7.00
1 oz Cocktails \$6.50
Premium Brands \$6.50
Liqueurs \$6.50
1.5 oz Cocktails \$7.50
Soft Drinks \$2.50

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Terms & Conditions

Our menu selections are only suggestions and are by no means the only items available through our Catering Department. We would be pleased to prepare a customized menu to suit your group's specific occasion and budget.

All food and beverage products must be purchased and consumed within the premises. Alcoholic beverages and food products cannot be brought into areas licensed by the facility.

Menu selections should be submitted 14 days prior to your function date in order that you may be assured of your selections. The hotel requires a guaranteed number of guests attending the function 72 hours prior to the event. Charges will be made on the guaranteed number or the actual number of people served, whichever is greater.

Please notify the catering department of all dietary restrictions and/or food allergies 72 hours prior to function.

A \$1000.00 deposit is required for all meal functions in order to confirm your space. The remaining balance is due 72 hours prior to the function.

Prices listed are current and guaranteed three months prior to your function. Prices are subject to change without notice in order to meet increased market costs however the hotel will honour all confirmed prices on function contracts that have been signed and returned by the client. All food and beverage prices are subject to 13% HST and 15% Gratuity.

Comfort Inn Airport takes all responsible precautions to safeguard the property of clients, however the hotel is not responsible for damages or loss of any articles left in the Hotel, prior to, during, or following your event by the customer or their guests. Liability for damage will be charged accordingly.

Comfort Inn Airport carries an inventory of basic audiovisual rental equipment. Our inventory includes

- TV/VCR combo with stand \$50 per day*
- Flip charts \$20 per day*
- Standard overhead projector \$30 per day*
- LCD projector \$150.00 per day*
- Polycom sound system \$25 per day*
- 6x6 screen \$25 per day*

Equipment is based on a first reserved basis. If additional equipment is required our preferred audiovisual supplier is Atlantic Audio Visual Limited. For any additional audiovisual equipment or services, please call Tel. 709.739.6363 or 1.877.739.6363

Terms & Conditions

There is no room rental for banquets provided there are more than 100 people in attendance. For banquets of less than 100 people, see attached room rental fee.

A Bartender Fee of \$75.00 will apply for banquets of less than 100 people or if sales do not exceed \$500.00

Function room assignments are based on your minimum number of attendees, we reserve the right to change room in order to accommodate the increase or decrease in guaranteed attendance.

Meeting room cancellation. *If meeting space is cancelled less than 7 (seven) days in advance, 100% of the rental fee will be charged.*

Banquet cancellation charge. *If the cancellation occurs less than six months prior, we will refund your deposit provided we can book the space again. A full refund of your \$1000.00 deposit will be available six months prior to your banquet event.*

Food & Beverage cancellation. *All food & beverage orders are to be guaranteed 72 hours prior to the function. Cancellation of food & beverage orders within 72 hours are subject to penalty.*

SOCAN Tariff and 13% HST (by law) apply for events that include musical entertainment. Events with dancing will be charged \$59.17 while events without dance will be charged \$29.56. If you have any question regarding the SOCAN Fees, please call 1-800-707-6226. This amount will be billed to your account by the hotel.

Signage and promotional materials must be of a professional nature and subject to approval by hotel management. Materials shall not be posted, nailed or screwed to walls and/or furniture. The hotel will charge client for any damages caused accordingly.

Wireless internet is available in all meeting rooms complimentary.

A Banquet Event Order (BEO) will be sent to the convenor and must be signed and faxed back to 753-3711 in order to confirm your booking.

*We look forward to hosting your next event.
Management & Staff of Comfort Inn Airport*