



NORTHBURY

HOTEL & CONFERENCE CENTRE

BANQUETS

WEDDINGS

BIRTHDAY
PARTIES

ANNIVERSARY

RETIREMENT
PARTIES

BAPTISM

STAG & DOE

2019-2020

CELEBRATION
OF LIFE

NORTHBURY HOTEL & CONFERENCE CENTRE
50 BRADY STREET, SUDBURY ON P3E 1C8
PHONE 705 675 5602
TOLL FREE 1 800 461 1144



WELCOME TO THE NORTHBURY HOTEL AND CONFERENCE CENTRE IN
SUDBURY WHERE EACH EVENT RECEIVES PERSONAL ATTENTION AND A
LEVEL OF SERVICE SECOND TO NONE.

THE FOLLOWING SELECTIONS OFFER A WIDE VARIETY OF CULINARY
EXPERIENCE AND FEATURE SOMETHING FOR EVERYONE.

SHOULD YOU NOT FIND ANYTHING THAT MEETS YOUR TASTE OR BUDGET
PLEASE CONTACT OUR CATERING DEPARTMENT WHERE CREATIVE
AFFORDABLE MENUS ARE OUR SPECIALTY.

FOR YOUR CONVENIENCE WE NOW OFFER LINEN AND WEDDING/PARTY
DÉCOR RENTALS WITH OPTIONAL SET UP SERVICES.

CONTACT INFORMATION

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50 BRADY STREET SUDBURY ON P3E 1C8

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CATERING

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COMPLETE DINNER BUFFETS

BUFFET # 1 31.95 PER PERSON

ROLLS AND BUTTER, A VARIETY OF FRESHLY PREPARED SALADS,
PICKLE AND OLIVE TRAY, CARVED ROAST BEEF, OVEN ROASTED CHICKEN,
PASTA WITH MEAT SAUCE, OVEN ROASTED POTATOES,
HOT SEASONAL VEGETABLES,
ASSORTED SQUARES AND TARTS,
FRESHLY BREWED REGULAR AND DECAF COFFEE AND TEA

BUFFET # 2 30.95 PER PERSON

ROLLS AND BUTTER, A VARIETY OF FRESHLY PREPARED SALADS,
PICKLE AND OLIVE TRAY, OVEN ROASTED CHICKEN,
MEATBALLS, PASTA WITH MEAT SAUCE, OVEN ROASTED POTATOES,
HOT SEASONAL VEGETABLES,
ASSORTED SQUARES AND TARTS,
FRESHLY BREWED REGULAR AND DECAF COFFEE AND TEA

BUFFET # 3 37.95 PER PERSON

ROLLS AND BUTTER, A VARIETY OF FRESHLY PREPARED SALADS,
PICKLE AND OLIVE TRAY, PORK BACK RIBS,
CARVED ROAST BEEF, OVEN ROASTED CHICKEN,
PASTA AND MEAT SAUCE, OVEN ROASTED POTATOES,
HOT SEASONAL VEGETABLES,
ASSORTED SQUARES AND TARTS,
FRESHLY BREWED REGULAR AND DECAF COFFEE AND TEA

30 OR MORE GUESTS REQUIRED FOR ABOVE BUFFET OPTIONS
PRICES SUBJECT TO 13% HST AND 15% GRATUITY



BUFFET # 4

44.95 PER PERSON

ROLLS AND BUTTER, A VARIETY OF FRESHLY PREPARED SALADS,
PICKLE AND OLIVE TRAY, SLICED ASSORTED DELI MEATS,
DOMESTIC CHEESE PLATTER AND CRACKERS, CRUDITES WITH DIP,
CHOICE OF MASHED POTATO, ROASTED HERBED POTATOES OR RICE,
HOT SEASONAL VEGETABLES,
1 INTERMEDIATE ENTRÉE
2 HOT ENTRÉES
ASSORTED SQUARES AND TARTS
FRESHLY BREWED REGULAR AND DECAF COFFEE AND TEA

BUFFET # 5

54.95 PER PERSON

ROLLS AND BUTTER, A VARIETY OF FRESHLY PREPARED SALADS,
MEDITERRANEAN PICKLE TRAY (SUN DRIED TOMATOES, EGGPLANTS, OLIVES,
JARDINIÈRE, PICKLED BEETS), SLICED ASSORTED DELI MEATS,
DOMESTIC CHEESE AND PATES PLATTERS WITH CRACKERS,
CRUDITES WITH DIP, BRUSCHETTA PLATTER ON HOME MADE FOCACCIA,
CHOICE OF MASHED POTATOES, ROASTED HERBED POTATOES OR RICE,
HOT SEASONAL VEGETABLES,
2 INTERMEDIATE ENTREES
2 HOT ENTREES
ASSORTED SQUARES, PASTRY BITES, MIXED CHEESECAKES AND CHOCOLATE CAKE
FRESHLY BREWED REGULAR AND DECAF COFFEE AND TEA

50 OR MORE GUESTS REQUIRED FOR ABOVE BUFFET OPTIONS
PRICES SUBJECT TO 13% HST AND 15% GRATUITY



INTERMEDIATE ENTRÉE CHOICES

CABBAGE ROLLS WITH TOMATO SAUCE
PEROGIES AND SOUR CREAM
TERIYAKI MEATBALLS
MEAT OR RICOTTA CHEESE CANNELLONI
(TOMATO OR CREAM SAUCE)
MAUI STYLE SHORT RIB OF BEEF
CORN MEAL CRUSTED COD FISH OR HADDOCK
SOUTHERN STYLE BUTTERMILK CHICKEN

HOT ENTRÉE CHOICES

SLICED ROAST OF PORK LOIN WITH ROBERT SAUCE
MADRA CHICKEN CURRY
CHICKEN CACCIATORE
SLICED ROAST BEEF SIRLOIN
RAGOUT OF LAMB WITH ROSEMARY
GRAIN FED CHICKEN PIQUANTE WTH CRUMBLED FETA
SANTA FE PORK BACK RIBS WITH OKLAHOMA BBQ GLAZE
ROAST LEMON ROSEMARY CHICKEN
BEEF CURRY WITH GARAM MASALA RICE
SLICED PRIME RIB OF PORK WITH GRILLED PINEAPPLE AND DRY FRUITS
SLICED SIRLOIN OF LAMB WITH SWEET ROASTED GARLIC AND PORT WINE

FOR ADDITIONAL ENTRÉE CHOICES ADD *14.95* PER PERSON
FOR ADDITIONAL INTERMEDIATE ENTRÉE CHOICES ADD *8.00* PER PERSON



COLD HORS D'OEUVRES

MINIMUM THREE DOZEN

HAND CRAFTED CROSTINI WITH GARLIC CONFIT, BABY BOCCONCINI, SWEET RED PEPPERS, BALSAMIC DRIZZLE, BASIL LEAF

28.00 PER DOZEN

MEDITERRANEAN MUSHROOM DUXELLES WITH CHEVRE CHEESE, OVEN DRIED TOMATOES, SLICED BRIOCHE CRACKER

30.00 PER DOZEN

ACCADIAN CHICKEN LIVER MOUSSE ON HERB FOCACCIA TOAST, PECAN HALVES, RED CURRANT GLAZE AND PEPPERCORN

28.00 PER DOZEN

ATLANTIC SMOKED SALMON ROSES ON MARBLED RYE WITH CHIVE CREAM CHEESE, LUMPFISH CAVIAR

36.00 PER DOZEN

FRENCH BRIE CHEESE ON CRISPY ONION BREAD CROUTON, APRICOT JAM, BLACKBERRIES AND CANTALOUPE PEARL

30.00 PER DOZEN

PROSCIUTTO WRAPPED ASPARAGUS WITH LEMON PEPPER AIOLI DRIZZLE AND MIMOSA DUST

32.00 PER DOZEN

BLACK FOREST HAM MOUSSE ON HAND FORMED CHEDDAR SCONE WITH THICK CUT MARMALADE

28.00 PER DOZEN

PRICES SUBJECT TO 13% HST AND 15% GRATUITY



HOT HORS D'OEUVRES

MINIMUM THREE DOZEN

CARAMELIZED ONION AND GOUDA CHEESE TARTELETTES
28.00 PER DOZEN

ATLANTIC SALMON AND CREAMED LEEK MINI STRUDEL
32.00 PER DOZEN

ESCARGOT BACON WRAPS WITH WARM PEPPERCORN DIP
30.00 PER DOZEN

PHYLLO TULIPS WITH WILD MUSHROOM AND GOAT CHEESE
30.00 PER DOZEN

BABY SPANOKAPITA WITH LEAF SPINACH AND FETA
28.00 PER DOZEN

CHICKEN SATAY WITH CREAMY INDONESIAN PEANUT SAUCE
30.00 PER DOZEN

COCONUT CRUSTED BLACK TIGER SHRIMP WITH RED CHILI PEPPER AIOLI
38.00 PER DOZEN

BEEF TENDERLOIN MINI BROCHETTES WITH TERIYAKI AND GINGER DIP
36.00 PER DOZEN

PRICES SUBJECT TO 13% HST AND 15% GRATUITY



PLATED DINNERS

*PLATED DINNERS ARE SERVED WITH CHEF'S SALAD, DINNER ROLLS AND BUTTER,
CHOICE OF DESSERT, COFFEE AND TEA*

ROTINI AND MEAT SAUCE WITH QUARTER ROAST CHICKEN AND
SEASONAL HOT VEGETABLES
27.95 PER PERSON

CHICKEN PARMIGIANA WITH OVEN ROASTED BABY RED POTATOES
AND SEASONAL HOT VEGETABLES
33.95 PER PERSON

ROAST TURKEY BREAST WITH STUFFING, MASHED POTATOES, GRAVY
AND SEASONAL HOT VEGETABLES
30.95 PER PERSON

GRILLED LEMON ROSEMARY CHICKEN BREAST, OVEN ROASTED BABY RED POTATOES
AND SEASONAL HOT VEGETABLES
30.95 PER PERSON

ROASTED CHICKEN BREAST PROVENCALE WITH OVEN ROASTED BABY RED POTATOES
AND SEASONAL HOT VEGETABLES
31.95 PER PERSON

PRIME RIB AU JUS WITH MASHED POTATOES AND SEASONAL
HOT VEGETABLES
43.95 PER PERSON

ROAST LOIN OF PORK WITH TARRAGON MUSTARD CREAM, OVEN ROASTED BABY RED
POTATOES AND SEASONAL HOT VEGETABLES
33.95 PER PERSON



OPTIONAL APPETIZERS

PICKLE TRAY

2.95 PER PERSON

CAESAR SALAD

4.25 PER PERSON

PROSCUITTO AND MELON

5.25 PER PERSON

PEROGIES WITH ONIONS AND SOUR CREAM

4.95 PER PERSON

DESSERT OPTIONS

BLACK FOREST CAKE

5.95 PER PERSON

STRAWBERRY SHORTCAKE

5.95 PER PERSON

CHOCOLATE, LEMON OR STRAWBERRY MOUSSE

5.95 PER PERSON

BLUEBERRY, CHERRY, CHOCOLATE OR RASPBERRY CHEESECAKE

5.95 PER PERSON

APPLE OR BERRY PIES

5.95 PER PERSON

PRICES SUBJECT TO 13% HST AND 15% GRATUITY



ADDITIONAL/EVENING OPTIONS

PIZZA

(35 PIECES PER PIZZA)

VEGETARIAN... *50.00*

CHEESE AND PEPPERONI... *55.00*

DELUXE... *60.00*

GLUTEN/VEGAN-MEDIUM 8 SLICE... *25.00*

SANDWICHES

(FULL SANDWICH CUT INTO FOUR PIECES)

HAM AND CHEESE-100 FINGERS... *120.00*

ROAST BEEF-100 FINGERS... *120.00*

EGG SALAD-100 FINGERS... *120.00*

CHICKEN SALAD-100 FINGERS... *130.00*

PLATTERS

FRESH SLICED FRUIT-30 PERSONS-140.00

SMOKED SALMON-24 PERSONS-180.00

ATLANTIC SALMON-36 PERSONS-260.00

CHILLED BLACK TIGER SHRIMP-20 PERSONS-170.00

DOMESTIC CHEESE PLATTER-30 PERSONS-160.00

COLD MEAT PLATTER-30 PERSONS-195.00

TUXEDO CHOCOLATE DIPPED STRAWBERRIES-ONE DOZEN-24.00

ANTIPASTO PLATTERS

PICKLED ARTICHOKE, CRACKED OLIVES, PROVOLONE CHEESE, SALAMI, CAPICOLLO, MORTADELLA, PROSCIUTTO, HOT PICKLED EGGPLANT, ANTIPASTO CALABRESE, SUN DRIED TOMATO IN OIL, HOT GARDEN MIX, GRILLED ORANGE PEPPER, GRASSINI STICKS, BELGIAN ENDIVE, RADICCHIO CUPS-22 PERSONS-220.00

SUBJECT TO 13% HST AND 15% GRATUITY



BEVERAGE SERVICE

BEVERAGE	CHARGE (HOST BAR)	CASH BAR
DOMESTIC BEER	5.30	6.00
IMPORT BEER	6.20	7.00
HOUSE WINE-GLASS	5.30	6.00
HOUSE WINE-BOTTLE	26.50	30.00
LIQUOR	5.30	6.00
COOLERS	6.20	7.00
SHOOTERS	4.42	5.00
CAN POP/BOTTLE WATER	2.65	3.00
JUICES	2.65	3.00

PUNCHES

NON-ALCOHOLIC: 75.00/BOWL (APPROX 60 SERVINGS)

WITH ALCOHOL: 135.00/BOWL (APPROX 60 SERVINGS)

CHARGE BAR PRICES ARE SUBJECT TO 13% HST AND 12% GRATUITY. PRICES INCLUDE BARTENDER SERVICE AND MIXES SERVED WITH LIQUOR.

CASH BAR PRICES INCLUDE 13% HST AND MIXES WHEN SERVED WITH LIQUOR.

BARTENDER FEES ARE FREE WITH \$400.00 IN SALES AND \$75.00 PLUS HST IF SALES ARE UNDER \$400.00.



WINE LIST

PELEE ISLAND-CABERNET SAUVIGNON

ONTARIO, CANADA-GARNET COLOR, PLUM AND BLACKBERRY AROMAS WITH A SMOKY NOTE: DRY
MEDIUM BODIED WITH LIGHT BERRY FRUIT FLAVOURS *26.50*

JACOBS CREEK-SHIRAZ

SOUTH EASTERN AUSTRSLIA-DEEP RUBY RED COLOUR, PLUMMY, BLACK CHERRY AROMAS WITH SPICE
AND ILL ACCENTS: DRY, FULL BODIED WITH LIGHT BERRY FRUIT FLAVOURS *34.00*

JACKSON TRIGGS-MERLOT

ONTARIO, CANADA-BRIGHT RUBY COLOUR: BLACKBERRY, MOCHA AND RIPE PLUMS. DRY AND SOFT
PALETTE WITH A PLEASING FINISH *26.50*

LOUIS M MARTINI-CABERNET SAUVIGNON

CALIFORNIA, USA: DEEP OPAQUE PURPLE, BLACKBERRY CASSIS, VANILLA, FLORAL AND OAK: SMOKEY,
SPICY NOTES: FULL BODIED AND SMOOTH *39.00*

PELEE ISLAND-PINOT GRIGIO

ONTARIO, CANADA-MEDEIUM YELLOW COLOUR: AROMAS OF GREEN PEAR AND FRESH HERB: DRY, LIGHT
BODIED WITH CITRUS LAVOURS: DRY, CRISP FINISH *26.50*

JACOBS CREEK-CHARDONNAY

SOUTH EASTERN AUSTRALIA-RICH YELLOW COLOUR: NOTE OF APPEM CITRUS AND MELON. WELL
ROUNDED WITH SOFT TEXTURE ON THE PALATE AND NOTES OF
TOASTY OAK *33.00*

RUFFINO ORVIETO CLASSICO

UMBRIA, ITALY-PALE STRAW COLOUR: CITRUS AND GREEN APPLE FRUIT: DRY, LIGHT BODIED, SMOOTH,
CLEAN AND CRISP PALATE WITH HINTS OF ALMOND
AND LIGHT SPICE ON THE FINISH *31.00*



LINEN AND DÉCOR RENTAL

CHAIR COVERS	2.80 EACH
CHAIR BOWS	1.20 EACH
TABLE RUNNERS	3.00 EACH
TABLE OVERLAYS	4.00 EACH
FLOOR LENGTH TABLECLOTHS	7.00 EACH
COLORED TABLECLOTHS	7.00 EACH
BACK DROP	150.00 AND UP
CEILING DRAPE WITH CHANDELIER AND LIGHTING	400.00



RENTAL FEES DO NOT INCLUDE SET UP SERVICE OR HST



TERMS AND CONDITIONS

1. MENU MUST BE SELECTED 14 DAYS PRIOR TO THE FUNCTION DATE WITH THE APPROXIMATE NUMBER OF GUESTS
2. THE HOTEL MUST RECEIVE THE GUARANTEED NUMBER OF GUESTS 3 DAYS PRIOR TO THE FUNCTION
3. DEPOSITS ARE NON-REFUNDABLE
4. BANQUET ROOMS MUST BE VACATED NO LATER THAN 1:30 AM
5. 14 DAYS PRIOR TO THE FUNCTION, AN ADVANCE PAYMENT EQUAL TO THE ESTIMATED COST OF THE FUNCTION MUST BE RECEIVED. ANY EXCEPTIONS MUST BE MADE WITH THE APPROVAL OF HOTEL MANAGEMENT
6. UPON REQUEST THE HOTEL WILL RESERVE 10 GUEST ROOMS FOR OUT OF TOWN ARRIVALS FOR THE FUNCTION. ADDITIONAL ROOMS CAN BE RESERVED BY CONTACTING HOTEL MANAGEMENT. ANY ROOMS RESERVED WILL BE HELD UNTIL 30 DAYS PRIOR TO YOUR EVENT. INSERTS FOR INVITATIONS ARE AVAILABLE FROM THE HOTEL AND INCLUDE LOCATION MAP AND TOLL-FREE RESERVATION NUMBER. PLEASE NOTE WE DO NOT GUARANTEE CHECK IN BEFORE 3:00 PM ON SATURDAYS
7. A COMPLIMENTARY HOSPITALITY ROOM MAY BE AVAILABLE FOR THE FUNCTION, CONTACT HOTEL MANAGEMENT FOR CONFIRMATION
8. THERE MAY BE A SET UP FEE OF 105.00 PLUS HST APPLIED TO EACH HALL RENTAL
9. TABLES AND CHAIRS ARE PROVIDED AT NO ADDITIONAL CHARGE
10. MEALS FOR HOTEL STAFF AND SERVICE PERSONNEL ARE NOT CHARGED TO THE CUSTOMER
11. BARTENDER SERVICE IS NOT CHARGED IF BAR SALES EXCEED \$400.00. BARTENDER SERVICE FEES OF \$75.00 WILL BE APPLIED IF SALES ARE UNDER \$400.00
12. RECEPTIONS MAY USE BOTH HOST AND CASH BAR SERVICES IN COMBINATION
13. HALL RENTAL DEPOSIT OF \$500.00 IS REQUIRED AT THE TIME OF BOOKING TO SECURE YOUR DATE. ROOM RENTAL FEES ARE AS FOLLOWS: ASPEN AND ARBOUR HALLS.....\$800.00-HICKORY AND HEMLOCK HALLS.....\$500.00-HICKORY AND WILLOW OR HEMLOCK AND WILLOW...\$600.00
14. HST IS 13% FOR ALL SERVICES
15. GRATUITY CHARGES ARE 15% FOR ALL FOOD AND 12% FOR ALL BEVERAGES



16. IF CANDLES ARE USED IN CENTERPIECES THE FLAME MUST BE COVERED BY A CHIMNEY (FLOATING OR BATTERY-OPERATED CANDLES ARE RECOMMENDED)
17. HOMEMADE WINE MAY ONLY BE SERVED FOR THE MEAL PORTION OF THE EVENING WITH A \$5.00 PER BOTTLE CORKAGE FEE. A LIQUOR LICENSE IS REQUIRED FOR THAT TIME PERIOD. IT IS YOUR RESPONSIBILITY TO OBTAIN AND PROVIDE HOTEL MANAGEMENT WITH THE LIQUOR LICENSE FOR YOUR WINE SERVICE PRIOR TO YOUR EVENT
18. THE HOTEL MUST CHARGE, COLLECT AND REMIT A \$95.00 S.O.C.A.N. LEVY (SOCIETY OF COMPOSERS, AUTHORS AND MUSIC PUBLISHERS OF CANADA) FOR ROYALTIES ON ANY MUSIC PLAYED DURING YOUR RECEPTION
19. THE BOOKING PARTY MAY CATER THE LATE EVENING SNACK FOLLOWING A DINNER WITH THE EXCEPTION OF PERISHABLE ITEMS (I.E. EGG, MEAT, MAYONNAISE, SANDWICHES, ANY FOOD THAT HAS TO MAINTAIN A TEMPERATURE TO BE SERVED WHETHER HOT OR COLD) ALL ITEMS MUST BE APPROVED BY HOTEL MANAGEMENT PRIOR TO BEING SERVED
20. THE HOTEL PERSONNEL WILL PUT OUT YOUR EVENING/LATE NIGHT LUNCH. IT IS YOUR RESPONSIBILITY TO PACK AND REMOVE ANY FOODS YOU WISH TO TAKE WITH YOU AS THE REMAINING FOODS WILL BE THROWN OUT
21. THE NORTHBURY HOTEL SUDBURY IS INDEPENDENTLY OWNED AND OPERATED