



# NORTHBURY

HOTEL & CONFERENCE CENTRE

BANQUETS

WEDDINGS

BIRTHDAY  
PARTIES

ANNIVERSARY

RETIREMENT  
PARTIES

BAPTISM

STAG & DOE

2020-2021

CELEBRATION  
OF LIFE

NORTHBURY HOTEL & CONFERENCE CENTRE  
50 BRADY STREET, SUDBURY ON P3E 1C8  
PHONE 705 675 5602  
TOLL FREE 1 800 461 114



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**      33.00 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**      32.00 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**      39.00 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**                      46.00 PER PERSON

ROLLS AND BUTTER, A VARIETY OF FRESHLY PREPARED SALADS,  
PICKLE AND OLIVE TRAY,  
DOMESTIC CHEESE PLATTER AND CRACKERS,  
CHOICE OF MASHED POTATO, ROASTED HERBED POTATOES OR RICE,  
HOT SEASONAL VEGETABLES,  
1 CARVED MEAT  
CHOICE OF LEG OF HAM, ROAST PORK LOIN, PORKETTA, ROAST BEEF  
2 HOT ENTRÉES  
CHOICE OF POTATO CRUSTED COD, LEMON ROSEMARY CHICKEN BREAST,  
MEATBALLS IN TOMATO SAUCE, PEROGIES WITH ONIONS AND SOUR CREAM,  
CURRY CHICKEN, PORK BACK RIBS WITH BBQ GLAZE, BREADED BASA  
DESSERT CHOICE OF  
ASSORTED SQUARES AND TARTS  
BLACK FOREST CAKE  
STRAWBERRY SHORTCAKE  
BLUEBERRY OR CHERRY CHEESECAKE  
FRESHLY BREWED REGULAR AND DECAF COFFEE AND TEA

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



## ASSORTED COLD CANAPES

BOCCONCINI WITH PESTO

MEDJOL DATE AND BLUE CHEESE

PROSCIUTTO AND APRICOT

DATE STUFFED WITH CHEDDAR

SMOKED SALMON ROSETTE ON PUMPERNICKEL

GENOA SALAMI WITH HORSERADISH MOUSSE

28.00 PER DOZEN

MINIMUM ORDER OF 4 DOZEN

PLATTERS CONTAIN AN ASSORTMENT OF THE ABOVE ITEMS

*PRICES SUBJECT TO 13% HST AND 15% GRATUITY*



## HOT HORS D'OEUVRES

MINI VEGETARIAN BURGER

WILD MUSHROOM PHYLLO PURSE

MINI PHILLY STEAK

BREADED ARTICHOKE HEART AND GOAT CHEESE

BABY SPANOKAPITA WITH LEAF SPINACH AND FETA

BRIE CHEESE AND CRABERRY PHYLLOS PURSE

TERIYAKI BEEF SATAY

DATE, BLUE CHEESE AND BACON

MINI PULLED PORK BURGER

GRILLED CHICKEN SATAY

28.00 PER DOZEN  
MINIMUM ORDER OF FOUR 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  
*29.00 PER PERSON*

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

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

GRILLED LEMON ROSEMARY CHICKEN BREAST, OVEN ROASTED POTATOES  
AND SEASONAL HOT VEGETABLES  
*32.00 PER PERSON*

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

ROAST LOIN OF PORK WITH TARRAGON MUSTARD SAUCE, OVEN ROASTED  
POTATOES AND SEASONAL HOT VEGETABLES  
*35.00 PER PERSON*





## OPTIONAL APPETIZERS

PICKLE TRAY

*3.00 PER PERSON*

CAESAR SALAD

*4.50 PER PERSON*

PEROGIES WITH ONIONS AND SOUR CREAM

*5.00 PER PERSON*

## DESSERT OPTIONS

BLACK FOREST CAKE

*7.00 PER PERSON*

STRAWBERRY SHORTCAKE

*7.00 PER PERSON*

CHOCOLATE, LEMON OR STRAWBERRY MOUSSE

*6.00 PER PERSON*

BLUEBERRY, CHERRY, CHOCOLATE OR RASPBERRY CHEESECAKE

*7.00 PER PERSON*

APPLE OR BERRY PIES

*6.00 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-FINGERS)

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 SLICED MEAT PLATTER-30 PERSONS-195.00

TUXEDO CHOCOLATE DIPPED STRAWBERRIES-ONE DOZEN-24.00

### ANTIPASTO PLATTERS

PICKLED ARTICHOKE, CRACKED OLIVES, PROVOLONE CHEESE, SALAMI, CAPICOLLO,  
PROSCIUTTO, HOT GARDEN MIX, SLICED CANTALOUPE, GRASSINI STICK

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
LOCAL BEER	7.20	8.00
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 FOR APPROX 60 SERVINGS  
WITH ALCOHOL: 145.00 FOR APPROX 60 SERVINGS

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

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

THERE ARE NO BARTENDER FEES WITH \$400.00 IN SALES AND \$95.00 PLUS HST IF  
SALES ARE UNDER \$400.00.



## WINE LIST

### RED WINE

#### PELEE ISLAND – CABERNET SAUVIGNON VQA

ONTARIO, CANADA – GARNET COLOUR, PLUMB AND BLACKBERRY AROMAS WITH A SMOKY NOTE; DRY MEDIUM BODIED WITH LIGHT BERRY FRUIT FLAVOURS \$29.00

#### JACOBS CREEK – SHIRAZ

SOUTH EASTERN AUSTRALIA – DEEP RUBY RED COLOUR, PLUMMY, BLACK CHERRY AROMAS WITH SPICE AND DILL ACCENTS; DRY, FULL BODIED \$37.00

#### JACKSON TRIGGS – CABERNET SAUVIGNON

ONTARIO, CANADA – GARNET COLOUR; PLUMB AND BLACKBERRY AROMAS; DRY, MEDIUM BODIED; A HINT OF VANILLA \$31.00

#### JACKSON TRIGGS – MERLOT

ONTARIO, CANADA – BRIGHT RUBY COLOUR, BLACKBERRY, MOCHA AND RIPE PLUMS; DRY AND SOFT ON THE PALATE WITH A PLEASING FINISH \$31.00

#### LOUIS M. MARTINI – CABERNET SAUVIGNON

CALIFORNIA, USA – DEEP OPAQUE PURPLE, BLACKBERRY CASSIS, VANILLA, FLORAL AND OAK; SMOKY, SPICY NOTES; FULL BODIED AND SMOOTH \$42.00

#### CONCANNON – PINOT NOIR

CALIFORNIA, USA – WILD STRAWBERRY, CRANBERRY, BLACK CHERRY; SPICINESS BUILDS ON THE LONG FINISH, WHICH LEAVES SWEET, RED FRUIT NOTES BEHIND \$39.00

### ROSE

#### OGIER COTES DE VENTOUX – ROSE AOC

RHONE, FRANCE – DELECATO SALMON COLOUR; AROMAS OF PINK GRAPEFRUIT, STRAWBERRY AND SWEET HERBS; DRY PALATE WITH HINTS OF CITRUS AND RED PEPPER JELLY \$36.0



## WHITE WINE

### PELEE ISLAND – PINOT GRIGIO VQA

ONTARIO, CANADA – MEDIUM YELLOW COLOUR, AROMAS OF GREEN PEAR AND FRESH HERBS; DRY, LIGHT BODIED WITH CITRUS FLAVOURS AND A CRISP FINISH \$29.00

### PELEE ISLAND – CHARDONNAY VQA

ONTARIO, CANADA – PALE STRAW YELLOW COLOUR, APPLE AND LIGHT LEMON AROMAS AND FLAVOURS WITH A TOUCH OF VANILLA; DRY PALATE WITH SOFT, ROUND FLAVOURS \$30.00

### JACKSON TRIGGS – PINOT GRIGIO

ONTARIO, CANADA – PALE LEMON COLOUR; APPLES AND CITRUS, MAINLY LEMON; BRIGHT ACIDITY MAKES THIS CRISP AND EXTRA DRY ON THE PALATE WITH A CLEAN FINISH \$31.00

### JACOBS CREEK – CHARDONNAY

SOUTH EASTERN AUSTRALIA – RICH YELLOW COLOUR, NOTES OF APPLE, CITRUS AND LEMON; WELL ROUNDED WITH SOFT TEXTURE AND NOTES OF TOASTY OAK \$34.00

### RUFFINO ORVIETO CLASSICO – BLEND

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 \$35.00

### VILLA MARIA PRIVATE BIN – SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND – PALE STRAW COLOUR; INTENSE AROMAS OF GOOSEBERRY, LIME AND ASPARAGUS; DRY, MEDIUM BODIED, CRISP ACIDITY; FLAVOURS OF BELL PEPPER AND CITRUS; CLEAN, CRISP FINISH \$39.00

### BLU GIOVELLO – PROSECCO

BRIGHT AROMAS AND FLAVOURS OF LEMON ZEST, RIPE PEAR, KIWI AND PINEAPPLE WITH NOTES OF WILDFLOWER; DRY, CRISP AND REFRESHING WITH LIVELY BUBBLES; FRESH PEAR AND TANGY CITRUS NOTES ON THE FINISH \$26.00



## LINEN AND DÉCOR RENTAL

CHAIR COVERS	2.95 EACH
CHAIR BOWS	1.25 EACH
TABLE RUNNERS	3.15 EACH
TABLE OVERLAYS	4.20 EACH
FLOOR LENGTH TABLECLOTHS	7.35 EACH
COLORED TABLECLOTHS	7.35 EACH
BACK DROP	160.00 AND UP
CEILING DRAPE WITH CHANDELIER AND LIGHTING	440.00



RENTAL FEES DO NOT INCLUDE SET UP SERVICE OR HST



WE OFFER 6 EVENT SPACES ON OUR PROPERTY THAT TOTAL 11,000 SQUARE FEET AND LIMITLESS OPTIONS. BELOW ARE THE VENUES BY SQUARE FOOTAGE AND SEATING CAPACITY BASED ON ROUND TABLES OF EIGHT PEOPLE.

ROOM	SQUARE FOOTAGE	SEATING CAPACITY
ASPEN HALL	4000	160
HICKORY	1978	80
WILLOW	1058	32
HEMLOCK	1540	56
ARBOUR HALL	4576	225
HICKORY WILLOW	3036	115
WILLOW HEMLOCK	2598	115
MAPLE BOARDROOM	600	14
BALSAM BOARDROOM	600	14

***CANCELLATION POLICY:*** ONE WEEKS NOTICE IS REQUIRED TO CANCEL WITH NO FEE IF ONE WEEKS NOTICE IS NOT PROVIDED THE APPLICABLE ROOM FEE WITH TAXES WILL BE CHARGED.



## 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. 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/AVAILABILITY
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 \$95.00 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.....\$850.00-HICKORY OR HEMLOCK HALL.....\$550.00-HICKORY AND WILLOW OR HEMLOCK AND WILLOW...\$650.00
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. THERE IS ZERO TOLERANCE FOR VERBAL/PHYSICAL ABUSE TOWARDS OTHER GUESTS AND STAFF MEMBERS.
22. IN ACCORDANCE WITH THE ONTARIO LIQUOR LAWS AND REGULATIONS:
  - THERE IS ZERO TOLERANCE FOR OUTSIDE ALCOHOL/BEVERAGES.
  - GUESTS MUST USE OUR GLASSWARE FOR BEVERAGES (NO TUMBLERS, INSULATED MUGS, PLASTIC BOTTLES, ETC.)
  - THERE IS ZERO TOLERANCE FOR UNDERAGE DRINKING - VALID ID MUST BE SHOWN UPON REQUEST WHEN ORDERING ALCOHOLIC BEVERAGES.
  - WE RESERVE THE RIGHT TO STOP SERVICE TO ANY PATRON.
  - WE RESERVE THE RIGHT TO CLOSE THE BAR AND/OR FUNCTION EARLY IF WE FIND THAT ANY GUEST IS NOT FOLLOWING LAW OR DISRUPTING/DISRESPECTING OTHER GUESTS AND/OR STAFF MEMBERS.
23. THE NORTHBURY HOTEL SUDBURY IS INDEPENDENTLY OWNED AND OPERATED
24. FOR THE SAFETY OF ALL GUESTS A SECURITY FEE MAY APPLY FOR YOUR EVENT.