

THE HALL

BY COLONIAL

WEDDINGS | SMALL GATHERINGS | CORPORATE FUNCTIONS



519.238.4000 | COLONIALHOTEL.COM

A DIVISION OF THE COLONIAL HOTEL

HALL CANAPÉS / HORS D'OEUVRE



Select from our thoughtfully crafted assortment of canapés and hors d'oeuvre, perfect for mingling and making an impression. Each item is priced per dozen, allowing you to mix and match to suit your guest list and preferences. Whether you're planning a cocktail reception, corporate event, or intimate gathering, these elegant bites are designed to complement every occasion.

Minimum Charge \$75 / person

ITEM	PRICE / DOZEN	ITEM	PRICE / DOZEN
Spring rolls	\$38.00	Chicken wings	\$30.00
Buttermilk cod	\$38.00	Meatballs	\$28.00
Smoked salmon	\$40.00	Burger sliders	\$70.00
Shrimp cocktail	\$66.00	Steak sliders	\$86.00
Chicken skewers	\$48.00	Lamb chops	\$96.00

Available for serving by the pool lounge or event space

Prices are subject to a taxable service charge and applicable taxes. (Details can be found on your contract.) Prices and selections are subject to change.

FULL SERVICE



LUNCH

Includes salad, dessert and coffee

OPTION 1 | \$39.99 PER GUEST

Your choice of lasagna, penne alla vodka, fettuccine carbonara or penne w/ tomato basil sauce

OPTION 2 | \$39.99 PER GUEST

Burger topped with cheese, bacon, mushrooms and fries.
(Toppings may be changed)

OPTION 3 | \$46.99 PER GUEST

Fish & Chips, fresh made served with tarter sauce and fries

OPTION 4 | \$59.00 PER GUEST

New York Steak, cooked medium. Served with potatoes and vegetables

DESSERT

Crème brûlée, cheesecake or seasonal pie

DINNER

Includes salad, Parisian roasted potatoes, fresh vegetables, dessert and coffee

Add Pasta course: \$12 per person

OPTION 1 | \$79 PER GUEST

Delicately prepared salmon finished with a fresh lemon butter sauce

OPTION 2 | \$79 PER GUEST

Tender, herb-marinated double chicken breast finished with a velvety mushroom sauce

OPTION 3 | \$95 PER GUEST

Tender, seasoned prime rib roasted to perfection, served with au jus and horseradish

OPTION 4 | \$99 PER GUEST

New York or Rib-eye steak, flame-grilled and finished with a rich peppercorn cream sauce

DESSERT

Crème brûlée, cheesecake or seasonal pie

STATIONS Min 50 ppl



*Elevate your event with chef-attended stations featuring made-to-order dishes and interactive culinary experiences your guests will love. Choose from a variety of themed options below. Pricing is listed per guest and per selection as noted. **A minimum of 50 guests** is required for station-style service.*

STATION 1	CARVING STATION	PRICE PER GUEST
Choice 1	Prime rib/roast beef	\$65.99
Choice 2	Rib-eye steak	\$65.99
STATION 2	PROTEIN STATION	PRICE PER GUEST
Choice 1	Rosemary herb-crusted chicken	\$42.99
Choice 2	Slow roasted pork loin	\$42.99
STATION 3	SEAFOOD STATION	PRICE PER GUEST
All included	Shrimp cocktail Smoked salmon Garlic pan fried shrimp Garlic pan fried scallops *ADD cold crab legs	\$49.99 \$24.99
STATION 4	SALAD STATION	PRICE PER GUEST
All salads	Classic Caesar Garden Greek	\$16.99
STATION 5	BREAD STATION	PRICE PER GUEST
	Variety of breads	\$6.99

STATION 6	STARCH STATION	PRICE PER GUEST
Choice of 3	Garlic mash Wild rice blend Roasted baby potatoes Baked potato	\$8.99
STATION 7	VEGETABLE STATION	PRICE PER GUEST
	Broccoli Baby carrots Roasted zucchini	\$8.99
STATION 7	PASTA STATION	PRICE PER GUEST
Choice of 3	Lasagna Penne alla vodka Fettuccine carbonara Penne w/ tomato basil sauce	\$24.99
STATION 8	DESSERT STATION	PRICE PER GUEST
Choice of 3 + Coffee	Crème brûlée Seasonal fruit tray Assorted cheesecakes and cakes Brownie & Blondie squares	\$12.99

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ALCOHOL



The full Cabana bar menu is available during events, with standard drink pricing in effect. See the breakdown below for details:

Selection of red or white wine	Starting at \$14 per 8.oz glass \$40 per bottle
Cocktails	Starting at \$12 1.5 oz
Spirits	Starting at \$9 1 oz
Scotch	Starting at \$16 1 oz
Beer Domestic Imported	Starting at \$8.50 12 oz

If you wish to choose your own selection of wine, we will order through AGCO at cost + our service fee

BAR PACKAGES

For 50 + people

Custom Bar Packages Tailored Just for You

Let us craft the perfect drink experience for your event! Whether you're looking to start the evening with signature cocktails or keep the celebration flowing all night long, we can offer:

Specialty martinis
Margaritas with a twist
Champagne toasts
Wine service
... and much more

From themed cocktails to curated drink menus, we'll help bring your vision to life

EVENT BOOKING TERMS & PAYMENT POLICY

Thank you for considering us as the venue for your special event—we're excited for the opportunity to help make your day memorable and seamless. To ensure a smooth planning process, please review the following booking terms:

- A 50% non-refundable deposit is required to secure your event date.
- The remaining balance is due no later than 24 hours prior to your event.
- Final menu selections must be submitted 14 days in advance.
- Final guest count is due 7 days prior to the event.

Rental & Catering Options:

- Venue rental only: \$1,000 per day
- Outside food catering (by a licensed caterer): \$20.00 per person
- Bring your own food and use our dishware: \$25.00 per person
- Please note: Outside alcohol is not permitted. All alcohol must be purchased in-house.
- Optional rental equipment available at an extra charge.

Gratuity:

An 18% gratuity fee will be applied to all food and beverage services.

We look forward to working with you to create an unforgettable experience.

Sincerely,

Colonial Hotel Events Team

