

Welcome to the Best Western North Bay Hotel and Conference Centre!

It is with great pleasure that we anticipate your visit to the Best Western North Bay Hotel and Conference Centre. We are conveniently located on Lakeshore Drive – minutes from downtown and across the street from Lake Nipissing. We invite you to enjoy the magical sunsets, the nearby sandy beaches and all that we have to offer.

The Best Western has 117 tastefully decorated traditional bedrooms, 11 king executive rooms and 2 spacious one bedroom suites. All of our bedrooms are equipped with coffee makers, hairdryers, iron and ironing board, alarm clock radios, pay per view movies and videogames as well as complimentary hard wired high speed internet access. Enjoy breakfast, lunch or dinner in one of our fully licensed restaurants - Courtyard Café and Joso's or room service during restaurant hours. We offer complimentary hard-wired and wireless high speed internet access in all of our professionally designed meeting and banquet rooms. An indoor swimming pool, hot tub, change rooms with saunas as well as a modern exercise room is available for your enjoyment and well-being. Ample free bus parking is always available.

North Bay and the surrounding areas have many recreational activities to offer. From the Chief Commanda II cruise of Lake Nipissing, Laurier Woods, Polar Bear train excursion, Dream Catcher train excursion to the hand carved Heritage carousels and Heritage mini-train at the city's waterfront. You can hike, boat, bike, snowmobile, canoe, kayak, ski (downhill and cross-country within the city) or just breathe the fresh air and enjoy the serenity. Visit the Dionne Quints museum or take in some theatre at the Capitol Centre for the Performing Arts or the new Canadore College Rep 21 summer series – the possibilities are endless!

For quick and easy assistance please call our toll free line at 1-800-461-6199 or direct at (705)474-5800 fax (705)474-8699.

We look forward to serving you!

At Your Service,

The Staff and Management Team

Executive Meeting Packages

Meeting Package Includes:

One complimentary meeting room, continental breakfast
working luncheon, morning coffee refresher & afternoon break,
flipchart with markers, preferred rates on overnight accommodation
taxes & gratuities included
(Some restrictions apply)

----- Menu # 1 -----

Soup du Jour - Your Choice – Creamy or Consommé
tossed salad with a selection of dressings
fresh vegetable tray with Chef's house dip
assortment of sandwiches with a variety of fillings
(tuna, egg salad, ham & cheese, roast beef, pastrami & sauerkraut)
fresh fruit cup
freshly brewed coffee, decaffeinated coffee, tea

----- Menu # 2 -----

Soup du Jour
tossed salad with selection of dressings
fresh vegetable tray with Chef's house dip
assortment of deli sandwiches & wraps
(ham & cheese, pastrami, roast beef, tuna salad, turkey breast, egg salad tuna wrap, chicken wrap,
clubhouse wrap, vegetarian wrap)
an array of fresh pastries
freshly brewed coffee, decaffeinated coffee, tea

----- Menu # 3 -----

a variety of five fresh salads
seasonal fresh vegetables with dip
choice of two hot entrées
(chicken à la king, turkey schnitzel, pasta primavera, roast beef, tortellini alfredo
lasagna, honey garlic chicken, BBQ spareribs)
oven fresh rolls & butter
fresh baked selection of cakes and pastries
freshly brewed coffee, decaffeinated coffee, tea
(minimum 35 people)

Special requests are always welcome, additional fees may apply.
Prices subject to change.

Breakfast

(Buffets require a minimum of 25 people)

The Continental Breakfast Buffet

Fresh baked Danishes, croissants, muffins
preserves and butter, fresh seasonal fruit salad,
selection of chilled juices, freshly brewed coffee & tea

The Lighter Side Buffet

Fresh baked Danishes, croissants, muffins
assorted bagels with cream cheese,
preserves and butter, fresh seasonal fruit salad,
assortment of fruit filled yogurt & fruit filled cottage cheese
selection of chilled juices
freshly brewed coffee & tea

The All Canadian Breakfast Buffet

fresh baked Danishes, croissants, muffins
preserves and butter, fresh seasonal fruit salad,
assorted breakfast cereals & milk
scrambled eggs, bacon, ham & sausage
home fried potatoes, pancakes or French toast with syrup
selection of chilled juices
freshly brewed coffee & tea

The Best Western Breakfast

freshly baked Danishes, croissants & muffins
preserves & butter, assorted breakfast cereals, scrambled eggs,
choice of bacon or ham or sausage and home fried potatoes
selection of chilled juices
freshly brewed coffee & tea

Plated Best Western Breakfast

(for groups under 25)

scrambled eggs, choice of bacon or ham or sausage
home fried potatoes, fresh seasonal fruit salad
buttered toast or croissant
selection of chilled juices, freshly brewed coffee & tea

Special requests are always welcome, additional fees may apply
Prices are subject to change, and are subject to applicable taxes and gratuities

Coffee Breaks and Snacks

Beverages

Fresh brewed coffee (regular or decaffeinated)

Herbal & premium teas or hot chocolate

Assorted soft drinks, assorted fruit juices, spring water

Perrier brand mineral water

(soft drinks, juice, bottled water and Perrier are charged by consumption)



Mid-morning Breaks

Freshly baked pastries

Sliced bagel with cream cheese

Sliced seasonal fruit platter

Muffins, Danishes and croissants

(Prices are per person, subject to applicable taxes & gratuities)



Afternoon Snacks

Assorted ice cream bars or fresh baked French pastries

Oven fresh jumbo cookies or assorted squares & brownies

Fresh vegetable tray with dip

Granola bars or chocolate candy bars

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Luncheon Buffets

Hot Buffets

Our hot buffets require a minimum of 30 people and include oven fresh Rolls, a tempting array of pastries & cakes, freshly brewed coffee and tea

Asian Canadian Buffet

Assorted rolls, tossed salad with assorted dressings, oriental coleslaw, spinach onion & almond salad with sesame dressing, Thai curry pasta salad, rice and bean salad with soya dressing.

Choice of one of the following: egg fried rice, plain steamed rice or satay Thai noodles

choose three items from our assortment of hot entrees:

chicken balls, sweet & sour pork, Asian stir fry, beef kung pao, chicken in sweet ginger & egg noodles, vegetable egg rolls, Szechwan pork & green beans, sesame beef with crimini mushrooms, fried won ton or pineapple teriyaki roast chicken

Best Western Luncheon Buffet

Assorted roll & breads, garden vegetable platter with onion dip, pickles & olives, four salads, medley of fresh steamed vegetables, oven roasted potatoes

choose two items from our assortment of hot entrees:

Sliced roast beef, roast chicken, turkey schnitzel, beef stroganoff, traditional or vegetarian lasagna, teriyaki stir fry, roast pork, chicken & penne

Cold Buffets

Homemade Soup and Sandwich Bar

Soup of the day, freshly made sandwiches on whole wheat and white breads, (egg salad, tuna salad, ham & cheese, chicken, salami, and pastrami) fresh garden vegetable tray and dip, an array of pastries & squares and freshly brewed coffee and tea

Homemade Soup and Salad Bar

Soup of the day, fresh rolls and Chef's selection of our three popular salads, fresh fruit salad and freshly brewed coffee and tea

Deli Sandwich Tray

Soup of the day, one green and one pasta salad, fresh fruit cup, olives and pickles, variety of fresh breads spread with mayo, Dijon mustard & herb butter stacked with roast beef, tuna, corned beef, turkey, ham, and salami.

An array of pastries & squares and freshly brewed coffee and tea

Assorted Baguette Sandwiches

Soup of the day or one tossed and one pasta salad, olives and pickles, fresh baguette's spread with mayo, Dijon mustard & herb butter stacked with pastrami, turkey, ham & cheese, vegetarian or Rye style (with sauerkraut) with an array of pastries & squares and freshly brewed coffee and tea

Assorted Wrap Bar

Tossed salad with pickle tray, assorted wraps stuffed with ham & cheese, clubhouse, chicken, tuna & vegetarian with assorted lettuce & vegetables. Served with assorted squares, coffee & tea

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Hot Plated Luncheons

All plated entrées are served with oven fresh rolls and butter,
your choice of soup or salad for appetizer, your choice of rice, pasta or potato, your
choice of seasonal vegetables and your choice of desserts and freshly brewed coffee or
tea



Roasted Loin of Pork with Spy Apples & Sultana Raisins

Fresh Ontario pork loin stuffed with spy apples and sultana raisins accompanied by a smooth Dijon rosemary sauce.

Baked Atlantic Salmon with Citrus Thyme Butter

Tender flaky filet of Atlantic salmon baked with our whipped citrus thyme butter and capers.

Roast Sirloin of Beef Forestière

Slow roasted, perfectly seasoned sirloin of beef thinly sliced with a red wine, tomato & mushroom sauce.

Stir Fried Szechwan Chicken & Oriental Noodles

Crisp vegetables stir fried with plump chicken breast in a spicy Szechwan sauce served over rice noodles.
(Not served with a choice of potato or vegetables)

Chicken á La King Vol au Vent

Mushrooms, celery, onions and boneless breast of chicken simmered in a rich creamy white wine sauce served in fresh baked pastry shell.

Top Sirloin of Beef Stroganoff and Egg Noodles

Thin strips of our AAA top sirloin of beef sautéed in a red wine calvados sauce and served on a bed of buttered egg noodles.

Ricotta Cheese Cannelloni Arrabiatta

Pasta filled with spinach and ricotta cheese baked in a mildly spiced tomato basil sauce and served with a sprinkle of parmesan cheese and salad. (Not served with choice of potato or vegetables).

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Plated Dinners

All plated entrées are served with oven fresh rolls and butter, your choice of soup or salad for appetizers, your choice of rice, pasta or potato
Your choice of seasonal vegetables and your choice of desserts with freshly brewed coffee or tea

Chicken Florentine - Our Chef's Signature Item

Breast of chicken, stuffed with the perfect combination of feta cheese and baby spinach, cozied in a phyllo pastry with a creamy lemon sauce

AAA Canadian Angus Prime Rib of Beef

A tender slice of Canadian angus prime rib of beef au jus and Yorkshire pudding

Baked Lamb Amatriccianna

Baked loin of lamb with Italian seasoned tomatoes and olive oil

Grilled 10oz. Pork Chop & Pear with a Mustard Cream Sauce

Bone in pork chop with grilled pear and a grain Dijon mustard cream sauce, served with mashed potatoes and seasonal vegetables

Stuffed Loin of Pork Calvados

Loin of Pork stuffed with apricots and apples and served with a brown calvados sauce

Lobster & Mushroom Ragout Vol au Vent

Sautéed lobster, mushrooms, onions with a creamy fish veloute, served on a flakey pastry shell.

Baked Chicken Parmigiana

Chicken breast seasoned with parmesan cheese then baked with mozzarella cheese. served with a mildly spiced marinara sauce.

Grilled Veal Medallions Portabella

Tender veal medallions grilled with marsala wine and served with a portabella mushroom sauce

Supreme Chicken Kiev with Garlic Veloute

Plump breast of chicken filled with garlic & herb butter and served with a creamy garlic sauce

Roast Sirloin of Beef Bordelaise

Slow roasted sirloin of beef thinly sliced and served with a herbed wine sauce

Chicken Cordon Blue

A breast of chicken stuffed with Swiss cheese and ham with a marsala wine sauce drizzled over top

Grilled Salmon with Pistachio Basil Butter

A plump Atlantic salmon filet with a dollop of pistachio & parsley butter

Stuffed Salmon Béarnaise

Salmon filet, stuffed with breadcrumbs & herbs, topped with a velvety béarnaise sauce

Special requests are always welcome, additional fees may apply
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Dinner Buffets

General Buffet Information

Our dinner buffets require a minimum of 75 people and include oven fresh rolls, sliced deli meats, crudités tray, relish tray, a mouth watering array of pastries & cakes, freshly brewed coffee and tea

Regency Buffet

Assortment of 6 popular salads

Seafood Platter

(Baby boiled lobster on ice or decorated poached salmon chaud-froid with smoked oysters & peel n' eat shrimp)

Carved Prime Rib of Beef Au Jus with Yorkshire pudding

Choice of two entrées

Choice of pasta

Choice of potato or rice

Choice of vegetable



Ballroom Buffet

An Assortment of 5 popular salads

Seafood Platter

(Baby boiled lobster on ice or decorated poached salmon chaudfroid with smoked oysters & peel n' eat shrimp)

Carved Baron of Beef Au Jus

Choice of one entrée

Choice of pasta

Choice of potato or rice

Choice of a vegetable



Gateway Buffet

An Assortment of 5 popular salads

Choice of one entrée

Choice of pasta

Choice of potato or rice

Choice of vegetable



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Chef's Selections

Entrees Selections

Sliced roast beef with hunter sauce
Mini chicken Florentine,
Mini chicken Kiev
Ontario roast loin of pork
Beef & mushroom marsala
Roast chicken (BBQ, teriyaki & pineapple, paprika)
Oriental turkey stir fry

Pasta Selections

Creole seafood medley & pasta
Cappeletti Florentine
Manicotti mornay
Fussily primavera,
Penne al Amatriccianna
Tortellini alfredo
Traditional beef lasagna
Vegetable lasagna
Rotini & meatballs arrabbiata

Potato and Rice Selections

Baby roast potatoes, scalloped potatoes
Creamy whipped potatoes
Seasoned ranch style potatoes
Rosemary roasted potatoes
Stir fried rice
Citrus rice
Blended rice pilaf
Savoury mushroom rice

Vegetables

Seasonal mixed vegetables
green beans almandine
Glazed baby carrots
cauliflower au gratin
Buttered broccoli
Sweet kernel corn and peas & pearl onions

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Prices subject to change and are subject to applicable taxes and gratuities.

Reception & Late Evening Menu

An assortment of delectable cheeses with an array of crackers

A selection of sliced seasonal fruits

An arrangement of fresh garden vegetables served with our Chef's own dipping sauce.

A Cocktail sandwich tray with a variety of fillings on white & brown bread.

Deli Sandwich Tray

Ham, turkey, cheese and roast beef on an assortment of oven fresh deli breads garnished with mustard and mayonnaise and served with pickles and olives.

Assorted Wraps & Filled Baguettes

Assorted wraps stuffed with tuna, chicken, clubhouse & vegetarian selection.

Assorted oven fresh baguettes with tuna salad, ham & cheese, pastrami, vegetarian selection served with a crudité tray

some sandwiches & wraps are garnished with mustard & mayonnaise

Hors D'oeuvres

(the following items are also sold by the dozen)

Chicken Balls

Chicken Wings

Battered Vegetables

Mushroom Caps

Stuffed Olives

Coconut Shrimp

Jumbo Shrimp

Danish Meatballs

Mini Egg Rolls

Satay Chicken skewers

Jalapeno Poppers

Mini Quiche

Royal Seafood Tartlets

Bacon Wrapped Scallops

Dessert Selection

Assorted Cakes & French Pastries

Assorted Squares & Brownies

Oven fresh jumbo cookies

Special requests are always welcome, additional fees may apply
Prices subject to change and are subject to applicable taxes and gratuities

Canapés & Hors D'oeuvre Packages

(All packages served for one hour)

Ice Breaker

melon balls with proscuitto ham
curried deviled eggs
strawberry cream cheese & fruit flans
Dijon ham mousse cornets
roast sirloin of beef with horseradish cream
crab with cream cheese pastry cups
cheese & fruit crostini

Cocktail Reception

curried deviled eggs
strawberry cream cheese & fruit flans
Dijon ham mousse cornets
roast sirloin of beef with horseradish cream
crab with cream cheese pastry cups
chicken satay
battered vegetables
ginger marinated beef kabobs
Danish meatballs
mini shrimp & vegetable egg rolls

Deluxe Cocktail Reception

melon balls with proscuitto ham
smoked salmon with herb cream cheese
cherry tomato with herb cream cheese
Dijon ham mousse cornets
strawberry cream cheese & fruit flans
assorted pastries
shrimp tempura
royal seafood tartlets
ginger marinated beef kabobs
bacon wrapped scallops
Danish meatballs
vegetable spring rolls
chicken Florentine bites

Special requests are always welcome, additional fees may apply
Prices subject to change and applicable taxes and gratuities

Banquet Wine & Bar Information

Red Wine Selections

House Wine – Peller Estates Founders Series VQA – 0 -
Lindemans Cawarra Shiraz/Cab – 1 -
Wolf Blass Yellow Label Cab. Sauv. – 1 -
Masi Valpolicella – 0 –
Robert Mondavi Woodbridge Cab. Sauv – 0 -
Jackson Triggs Merlot – 1 -
Carmen Merlot – 1 -
Gabbiano Chianti – 0 -

White Wine Selections

House Wine – Peller Estates Chardonnay VQA – 1 -
Gabbiano Pino Grigio – 0 -
Lindemans Bin 65 – 1 -
Jackson Triggs Chardonnay – 0 -
Two Oceans Sauvignon Blanc – 0 -
Wolf Blass Riesling – 1 -

Champagne & Blush Wines

E&J Gallo White Zinfandel – 3 -
Seaview Brut – 0 -

Host & Cash Bar Prices

Domestic Beer 341ml.
Liquor & Limited Mixed Drinks 1oz.
Premium Beer 341ml
Glass of House Wine 6oz.
Coolers 341ml.

Punch

Non- Alcoholic Punch
Punch with Alcohol

Bartending Fee of \$15.00 per hour for a minimum of 3 hours will apply if bar sales do not exceed \$300.00. Prices subject to change and are subject to applicable taxes and gratuities