



Fogolar Furlan Club

Windsor

Your Host Since 1961

Additional Services Offered By The Club

- Vegetarian Meals*
- Take-Out Meals*
- Off Premise Catering*
- After Dinner Shot Cart*
- Butler Style Champagne Service*
- Butler Style Hors D'oeuvres Service*
- Antipasto Bars*

Backed by four decades of top quality catering services the Fogolar and its highly skilled service staff will ensure that every detail is looked after.

Our club can adapt for any occasion from weddings and banquets to business conferences and trade shows to group sports and picnics. For your next special occasion trust the details to the hard working men and women of the Fogolar Furlan Windsor and your guests will be glad you did.

Contact us at 519-966-2230 or info@fogolar.com to help you with any decisions on your next special occasion.



General Information

Deposits

To secure any date, a \$500.00 deposit will be required. Please note, if you are booking the Main Hall a deposit of \$1000.00 is required. After the initial deposit, a minimum of 30 percent payment of the anticipated bill is required as a second deposit approximately two months prior to the event or once the meal has been selected. A third deposit of 60 percent is required two weeks prior to the function. All deposits are non refundable in the event of any cancellation. All deposits are credited to your account, following the function.

Confirmation Of Final Details

All contract information must be completed *two weeks* prior to the event. The following information will be required at this time:

- * *Menu*
- * *Special Meals (vegetarians, vegans, gluten free, etc.)*
- * *Number of guests attending (including children ages 4-12 years & children under 3 years)*
- * *Number of guests seated at the head table and set up of the head table*
- * *The time guests are to arrive*
- * *The time dinner will be served*
- * *The colour of all linens for both tablecloths and napkins which are included. Skirting is also included for the head table, receiving tables, cake and dessert tables.*
- * *Bar arrangements*
- * *Hall layout*

All deliveries must be reported to the office during business hours. All alcohol should be delivered a minimum of 24 hours prior to the event to ensure proper chilling. Access to the room by subcontractors (decorators, etc.) hired by the Bride & Groom will be after 9:00am unless special arrangements have been made with management. All damages incurred by subcontractors will be charged to the customer. Nothing can be hung from walls or ceiling without prior written consent from management. All decorations must be removed immediately following the event.

Billing

A rate of 2% per month or 24% per annum will be charged on all overdue accounts. The Fogolar does not charge gratuity for any event, it will continue to be voluntary. You may indicate how you wish it to be distributed between the staff departments.

ALL PARTIES ARE BILLED ON THE NUMBER OF GUESTS CONFIRMED PLUS ANY ADDITIONAL MEALS

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE



We Thank You For Considering The Fogolar Furlan Club



Hall Charges for Wedding Receptions

* All Hall Rental Charges include white skirting, any colour tablecloths, staging, 1 microphone & podium *

Canada OR Friuli Hall

OVER 299 PEOPLE - NO CHARGE
250 TO 299 PEOPLE - \$ 295.00
170 TO 250 PEOPLE - \$ 350.00

recommended max capacity 300
****170 PERSON MINIMUM****

Dante Costa Hall

OVER 100 PEOPLE - \$ 100.00
80 TO 99 PEOPLE - \$ 150.00
50 TO 79 PEOPLE - \$ 200.00

recommended max capacity 120
****50 PERSON MINIMUM****

Windsor Hall

OVER 150 PEOPLE- \$695.00
121 TO 149 PEOPLE- \$795.00
UNDER 120 PEOPLE- \$895.00

recommended max capacity 200
****100 PERSON MINIMUM****

Windsor North Hall

OVER 60 PEOPLE- \$395.00
40 TO 59 PEOPLE- \$495.00
UNDER 39 PEOPLE- \$595.00

recommended max capacity 80
****30 PERSON MINIMUM****

Main Hall – Both Sides

OVER 599 PEOPLE - NO CHARGE
500 TO 599 PEOPLE - \$ 425.00
400 TO 499 PEOPLE - \$ 550.00
300 TO 399 PEOPLE - \$ 625.00

recommended max capacity 700
****300 PERSON MINIMUM****

Udine Hall

OVER 150 PEOPLE - \$ 175.00
100 TO 149 PEOPLE - \$ 225.00
75 TO 99 PEOPLE - \$ 275.00

recommended max capacity 180
****75 PERSON MINIMUM****

Windsor South Hall

OVER 80 PEOPLE- \$395.00
50 TO 79 PEOPLE- \$495.00
UNDER 49 PEOPLE- \$595.00

recommended max capacity 120
****40 PERSON MINIMUM****

Gazebo & Patio

\$325.00
****50 PERSON MINIMUM****

Gazebo & Patio rental includes
tables, chairs, linens & skirting
* no microphone available *

**** FOR EVERY PERSON LESS THAN THE MINIMUM, A \$30.00 PER PERSON CHARGE
WILL BE APPLIED, OVER AND ABOVE THE MAXIMUM HALL RENTAL ****

Prices are subject to change without notice.

Prices are subject to the applicable HST.

Licensed Patio is included in Windsor Hall & Canada Hall.



Bar Service Options

CASH BAR

Guests to purchase their own drinks

**** If your party has less than 75 guests there will be an additional bar fee of \$100.00 ****

CONSUMPTION BAR

Fogolar will supply all liquor, mixes, bartender, etc. Customer will be charged for the guests`total bar consumption on their invoices at the prevailing drink prices

**** If your party has less than 75 guests there will be an additional bar fee of \$100.00 ****

SERVICE BAR

\$9.75 per person

Customer is to bring in all licensed spirits with Special Occasion Permit, including all of the receipts from the LCBO and Beer Store

This service includes: Bartenders, Busboys, Glasses, Stir Sticks, Stemmed Wine Glasses, Ice, Hall Preparation, Hall Clean Up & Supervision. All soft drinks, Drink mixes, Lemons, Limes, Etc.

With permission from the Fogolar Furlan Club, if you choose to have the bar open until 2 AM, a \$350 fee will apply.

Please note this must be specified on your Special Occasion Permit.

**** No Charge for Wine Corkage with Service Bar ****

CHAMPAGNE SERVICE or AFTER DINNER SHOT CART

There is no charge for champagne or after dinner shot cart service, butler style or stationary service, with a consumption or service bar.

If you add cut strawberries, there is an additional cost of \$0.50 per person.

The customer must obtain a "SPECIAL OCCASION PERMIT" and purchase the relevant licensed spirits from any L.C.B.O location

BY LAW, THE FOGOLAR IS OBLIGATED TO SUPPLY A BARTENDER IF ANY ALCOHOL IS INVOLVED.

**** Prices are subject to change without notice & Prices are subject to HST ****



Antipasti

Antipasto Verde

crisp celery sticks, carrot sticks, green & black olives

Bruschetta:

fresh garden tomatoes, olive oil and spices

Antipasto Italiano:

salami, capicollo, slice of friulano cheese, carrot stick, celery stick, green and black olives

Fogolar Primavera

carrot sticks, celery sticks, green and black olives and

your choice of any 4 of the following:

prosciutto with melon, slice of friulano cheese, tomato with bocconcino, artichoke heart, grilled eggplant, grilled zucchini, roasted red peppers or devilled egg

Antipasto Di Mare:

a mixture of shrimp, squid, calamari and crab marinated in oil, lemon and spices

Crab Supreme:

a crab salad done in a marinade of olive oil and spices

Shrimp Cocktail:

consisting of 5 jumbo shrimp served in a champagne glass with seafood cocktail sauce

Soups

Chicken Soup with Pastina

Straciatella Soup (Egg Drop Soup)

Minestrone Soup

Cream of Leek

Cream of Broccoli

Chicken Soup with Tortellini

Cream of Butternut Squash

Fogolar Seafood Chowder



Salad

Tossed Salad

fresh lettuce with carrot shreadings in an oil and vinegar dressing

Radicchio & Romaine Salad

a mixture of radicchio and romaine lettuce in an oil and vinegar dressing

Caesar Salad (extra \$1 per person)

romaine lettuce with creamy caesar dressing tossed with croutons and parmigiano cheese

Fogolar Cucumber Salad (extra \$2 per person)

Individually wrapped salad with a cucumber slice with romaine lettuce and baby spinach, dressed in a balsamic viniagrette

Also available: Italian, Raspberry Vinaigrette, Blue Cheese & French salad dressings.

Also available: individually served salads in bread bowls OR salad can be served to each table in a large bread bowl (\$3.00 each bowl)

Risotto

Risotto Verde

rice with spinach

Risotto with Meat Sauce

rice with meat sauce

Risotto Mare Monte

a mixture of fresh sea scallops, baby shrimp and mushrooms



Regular Pasta

Penne
Fusili
Gemelli

Farfalle (Bow Ties)
Fettucini
Linguini

Rigatoni
Spaghetti

Specialty Pasta

Gnocchi

Orrechietti

Stuffed Pasta Shells

Meat filled Tortellini

Cheese filled Tortellini

Lasagna

Meat filled Ravioli

Cheese filled Ravioli

Tagliatelle

Cannelloni (meat or ricotta cheese or ricotta cheese with spinach or seafood)

Any of the above pastas can be complimented with any of our delicious sauces:

Meat

Tomato & Basil

Blush

Vodka Blush

3 Cheeses

Alfredo

Aglio & Olio

Pesto

Mare Monte (mushrooms & shrimp)

Wild Mushroom Sauce

Furlan Sauce – Pancetta, Mushroom & Blush Sauce

Beef Entrees

Roast Beef with Gravy

(tender roast beef, slow roasted and topped with a light gravy)

Beef Tenderloin Strips and Peppers

(beef tenderloin strips au jus sautéed with a medley of peppers)

Stuffed Beef Tenderloin

(beef tenderloin stuffed with rapini and roasted red peppers topped with a gorgonzola sauce)

Chateaubriand

(center cut beef tenderloin topped with peppercorn sauce)

Prime Rib Au Jus

(center cut of prime rib with the bone removed served in its own juices)



Chicken Entrees

Roast Chicken

(golden brown roasted assorted chicken pieces)

Breaded Chicken Breast

(fried and breaded boneless skinless chicken breast fillet)

Chicken Cordon Bleu

(breaded and baked chicken breast fillet stuffed with mozzarella cheese and ham)

Chicken Parmigiana

(breaded chicken breast topped with mozzarella cheese and tomato sauce)

Lemon Chicken

(boneless skinless chicken breast in a lemon and herb sauce)

Chicken Florentine

(boneless skinless chicken breast stuffed or topped with friulano cheese and spinach)

Chicken Francesca

(baked boneless skinless chicken breast in a seasoned egg white batter)

Chicken Triestina

(baked boneless skinless chicken breast topped in a creamy mushroom sauce)

Cornish Game Hen

(small mini fowl roasted to perfection)

Stuffed Chicken

(deboned chicken stuffed with ground beef, pork and veal)

Chicken Saltimbocca

(rolled or open face chicken breast with fontina cheese and prosciutto in a white sauce)

Chicken Fogolar

(boneless skinless chicken breast topped with asparagus, fontina cheese and bur blanc sauce)

Chicken Romano

(boneless skinless chicken breast topped with thinly sliced eggplant, mozzarella cheese and blush sauce)

Chicken Supreme

(skinless chicken breast stuffed with gouda cheese and wrapped with pancetta)



Veal Entrees

Breaded Veal Cutlets

(thinly sliced veal lightly breaded in egg wash)

Veal Roast with Gravy

(tender veal roast sliced thin and served au jus)

Veal Parmigiana

(breaded veal cutlet topped with mozzarella cheese and tomato sauce)

Veal Scallopini

(thinly sliced veal sautéed with mushrooms and white wine)

Veal Marsala

(veal medallions topped with marsala sauce)

Veal Birds

(thinly sliced veal stuffed with seasoned pork and veal)

Veal Saltimbocca

(veal cutlets topped with prosciutto and fontina cheese)

Veal Francesca

(lightly breaded veal cutlets, fried and backed)

Veal Involtini

(stuffed veal with spinach and fontina cheese with a light gravy sauce)

Pork Entrees

Stuffed Pork Tenderloin

(sausage stuffed tenderloin topped with peppercorn sauce or brandy sauce)

Pork Tenderloin

(seared pork tenderloin topped with peppercorn sauce or brandy sauce)

Pork Schnitzel

(lightly breaded pork cutlets)

Italian Sausages

(roasted) OR

(stewed sausages with mushrooms with sweet peppers)



Fish Entrees

Broiled Orange Roughy in butter and white wine sauce

Broiled Salmon topped with a lemon dill butter sauce OR pesto sauce

Broiled Basa topped with a lemon dill butter sauce

Prosciutto Wrapped Basa

Butterflied Shrimp marinated in lemon and garlic

Fried Seafood

(medley of fried breaded shrimp, scallops and squid)

Stuffed Sole

(fillet of sole stuffed with a seafood medley broiled and topped with a butter sauce)

Calamari Fritti

(lightly battered fried calamari rings)

Potato Encrusted Sea Bass

(6 oz sea bass steak encrusted with redskin potatoes)

Broiled Seafood Platter

(medley of shrimp, scallops and calamari in a white wine garlic sauce)

Regular Vegetable Choices

Asparagus	Broccoli Florettes	Pepper Medley	Mixed Vegetables
Roasted Potatoes	Baby Redskin Potatoes	Roasted Sweet Potatoes	
Whole Mushrooms	Sliced Mushrooms	Baby Carrots	
Green Beans in Butter & Garlic		Green Beans Almondine	
Green Beans in Tomato Sauce		Green Bean & Baby Carrot Medley	



Premium Vegetable Choices

Thieves Bags

Parisienne Potatoes

Potato Rosettes

Rapini

Wild Mushroom Medley

Red Pepper with Fennel insert

Roasted Beets

Ratatouille



Antipasto Bar Selections

OPTION #1

Choose any of the 5 following for \$9.95 per person + taxes
**** 1 hour of service ** Butler Service or Stationary Service**
When paired with a Buffet, Country Style or Individually Served Meal
*** for cocktail receptions ONLY price is \$16.95 per person + taxes ***

Breaded Mozzarella Sticks	Breaded Zucchini Sticks
Veggies & Dip	Polenta Bruschetta
Breaded Mushroom Caps	Pesto Triangles
Spiced Mini Meat Balls	Mini Quiche
Stuffed Cucumbers	¼ Italian Sausages
Devilled Eggs	Bruschetta
Mixed Fresh Vegetables & Ranch Dressing	Assorted Cold Cuts
Assorted Cheeses (Cheddar & Marble)	Tomato & Bocconcini
Spring Rolls	Roasted Red Peppers
Artichoke Hearts	Stuffed Cherry Tomatoes
Mini Pizza Squares	Assorted Crostini

OPTION #2

Appetizer Shots \$1.25 each (served in shot glasses)

Caprese Skewer	Feta & Olive	Shrimp Cocktail	Prosciutto & Melon
Prosciutto & Asparagus	Meat & Cheese Skewer		

OPTIONAL ITEMS

Prosciutto & Melon \$4.95 per person	Oysters Market Price	Crab Legs (lbs) Market Price
Chicken/Beef Skewers \$3.95 each	Shrimp Skewers \$5.95 per person	Grilled Polenta With Cheese \$1.50 per person
Breaded Calamari \$5.95 per person	Calamari a la Griglia In a balsamic dressing \$6.95 per person	Shrimp Cocktail \$6.95 per person
Frittura Mista Breaded scallops, breaded squid, breaded shrimp \$7.95 per person		Mussels \$3.95 per person
Antipasto di Mare Olive Oil, Calamari, Crab, Giardinera, Herbs & Spices \$7.95 per person		Bacon wrapped scallops \$5.95 per person



Premium Cold Cuts

Prosciutto, Porchetta, Pancetta

\$5.95 per person

Bacon Wrapped Tenderloin

\$5.95 per person

Prosciutto Wrapped Asparagus

\$3.50 per person

Premium Cheeses

Asiago, Parmigiano, Friulano

\$5.95 per person

Stuffed Mushroom Caps

\$2.50 per person

Bruschetta

\$2.95 per person

Stuffed Artichoke Hearts

\$3.00 per person

Arancini

\$1.50 each



Party Platters (feed 20-25 people)

Shrimp Cocktail (100 shrimp – 21/25 size)

\$119.95

Antipasto Di Mare (8 pounds)

\$159.95

Antipasto Primavera

Roasted Red Pepper, Grilled Eggplant, Artichoke Heart, Grilled Zucchini

\$99.95

Assorted Olives

Black Olives, Green Olives, Pimento Stuffed Olives, Garlic Stuffed Olives

\$78.00

Prosciutto with Breadsticks (100 pieces)

\$129.95

Fresh Garden Vegetables with Ranch Dressing

\$55.95

Tomato & Bocconcini

\$49.95

Assorted Cold Cuts

Salami, Capicola & Mortadella

\$63.95

Assorted Premium Cold Cuts

Prosciutto, Porchetta, Black Forest Ham

\$89.95

Assorted Cheeses with Crackers

Friulano, Cheddar, Marble

\$65.95

Assorted Premium Cheeses with Crackers

Asiago, Fontina, Parmigiano

\$99.95

Assorted Fruit Platters

\$58.00

1 Dozen Panini \$3.50/dozen

Prices are subject to change without notice * All above subject to HST



Country Style Menu Options

House Special

Antipasto Italiano
Penne OR Rigatoni in a Meat Sauce OR Tomato Basil Sauce
Tossed Salad with House Dressing
Roast Chicken OR Roast Beef OR Italian Sausage
Roasted Potatoes
Bread & Butter
Coffee & Tea
Dessert Choices – Assorted Italian Pastry OR Sherbert OR Vanilla Ice Cream with
your choice of topping (Caramel OR Strawberry OR Chocolate)
\$26.75

Banquet Special

Antipasto Italiano
Penne OR Rigatoni in a Meat Sauce OR Tomato Basil Sauce
Tossed Salad with House Dressing
Roast Chicken
Roasted Potatoes
Tender Roast Beef with Gravy OR Veal Roast with Gravy
Baby Carrots OR Green Beans
Bread & Butter
Coffee & Tea
Dessert Choices – Assorted Italian Pastry OR Sherbert OR Vanilla Ice Cream with
your choice of topping (Caramel OR Strawberry OR Chocolate)
\$36.95

Fogolar Special

Antipasto Italiano
Penne OR Rigatoni in a Meat Sauce OR Tomato Basil Sauce
Tossed Salad with House Dressing
Breaded Chicken Breast
Roasted Potatoes
Tender Roast Beef with Gravy OR Veal Roast with Gravy
Baby Carrots OR Green Beans
Bread & Butter
Coffee & Tea
Dessert Choices – Assorted Italian Pastry OR Sherbet OR Vanilla Ice Cream with
your choice of topping (Caramel OR Strawberry OR Chocolate)
\$43.25



Kitchen Favourite

Antipasto Italiano OR Bruschetta
Penne OR Rigatoni in a Meat Sauce OR Tomato Basil Sauce
Tossed Salad with House Dressing
Chicken Francesca OR Lemon Chicken
Roasted Potatoes
Tender Roast Beef with Gravy OR Veal Roast with Gravy
Baby Carrots OR Green Beans
Bread & Butter
Coffee & Tea
Dessert Choices – Assorted Italian Pastry OR Sherbet OR Vanilla Ice Cream with
your choice of topping (Caramel OR Strawberry OR Chocolate)
\$43.95

Club's Pride

Antipasto Italiano OR Bruschetta
Penne OR Rigatoni in a Meat Sauce OR Tomato Basil Sauce
Tossed Salad with House Dressing
Roast Chicken
Roasted Potatoes
Veal Parmigiana OR Veal Marsala
Baby Carrots OR Green Beans
Bread & Butter
Coffee & Tea
Dessert Choices – Assorted Italian Pastry OR Sherbet OR Vanilla Ice Cream with
your choice of topping (Caramel OR Strawberry OR Chocolate)
\$44.95

Italian Extravaganza

Antipasto Italiano OR Bruschetta
Penne OR Rigatoni in a Meat Sauce OR Tomato Basil Sauce
Romaine & Radicchio Salad with House Dressing
Chicken Triestina OR Chicken Saltimbocca OR Chicken Fogolar
Parisienne Potatoes
Tender Roast Beef with Gravy OR Veal Roast with Gravy
Whole Mushrooms
Baby Carrots OR Green Beans
Bread & Butter
Coffee & Tea
Dessert Choices – Assorted Italian Pastry OR Sherbet OR Vanilla Ice Cream with
your choice of topping (Caramel OR Strawberry OR Chocolate)
\$46.95



Buffet Menu Suggestions

Option #1 \$12.95 per person

Antipasto Verde - Relish Tray (celery, carrots, green & black olives with ranch dressing)
Penne with Meat Sauce OR Tomato & Basil Sauce OR Chicken Soup
Tossed Salad with House Dressing
Crusty Italian Dinner Rolls & Butter, Coffee and Tea

Option #2 \$17.95 per person

Antipasto Verde - Relish Tray (celery, carrots, green & black olives with ranch dressing)
Penne with Meat Sauce OR Tomato & Basil Sauce OR Chicken Soup
Tossed Salad with House Dressing
Assorted Wraps (2 per person)
Crusty Italian Dinner Rolls & Butter, Coffee and Tea

Option #3 \$20.95 per person

Antipasto Verde - Relish Tray (celery, carrots, green & black olives with ranch dressing)
Penne with Meat Sauce OR Tomato & Basil Sauce OR Chicken Soup
Tossed Salad with House Dressing
Roast Chicken OR Roast Beef OR Italian Sausage OR Stir Fry
Roasted Potatoes
Crusty Italian Dinner Rolls & Butter, Coffee and Tea

Option #4 \$23.95 per person

Antipasto Verde - Relish Tray (celery, carrots, green & black olives with ranch dressing)
Penne with Meat Sauce OR Tomato & Basil Sauce OR Chicken Soup
Tossed Salad with House Dressing
Roast Chicken OR Roast Beef OR Italian Sausage OR Stir Fry
Roasted Potatoes AND choice of second vegetable
Crusty Italian Dinner Rolls & Butter, Coffee and Tea

Option #5 \$26.95 per person

Antipasto Verde - Relish Tray (celery, carrots, green & black olives with ranch dressing)
Penne with Meat Sauce OR Tomato & Basil Sauce OR Chicken Soup
Tossed Salad with House Dressing
Roast Chicken
Roasted Potatoes
Roast Beef OR Italian Sausage OR Stir Fry
Choice of second vegetable
Crusty Italian Dinner Rolls & Butter, Coffee and Tea

**** Paper Napkins are included with the Buffet Menu. If you choose to add Linen Napkins, the cost is \$0.50 each Napkin, any colour.**

**** If you choose to add Assorted Pastry, the cost is \$1.75 per piece.**

*** All prices subject to HST & All prices subject to change without notice ***



Buffet Menu Suggestions

Antipasto Verde - Relish Tray
(Celery, Carrots, Green & Black Olives with Ranch Dressing)

Penne with Meat Sauce OR Tomato & Basil Sauce OR Chicken Soup

Tossed Salad with House Dressing

Crusty Italian Dinner Rolls & Butter

Coffee and Tea

***** If you choose to go with just the above, the price is \$11.95 *****

ALL DINNERS BELOW INCLUDE ALL OF THE ABOVE ITEMS

- | | | |
|----|--|----------|
| 1. | Assorted Wraps (2 per person) | \$ 16.95 |
| 2. | Roast Chicken <u>OR</u> Roast Beef <u>OR</u> Italian Sausage <u>OR</u> Stir Fry with Roasted Potatoes | \$ 19.75 |
| 3. | Roast Chicken <u>OR</u> Roast Beef <u>OR</u> Italian Sausage <u>OR</u> Stir Fry Roasted Potatoes and Your Choice of a Second Vegetable | \$ 22.50 |
| 4. | Roast Chicken AND Roast Beef <u>OR</u> Italian Sausages <u>OR</u> Stir Fry with Roasted Potatoes and Your Choice of a Second Vegetable | \$ 25.95 |

Salad Choices: Potato Salad, Pasta Salad OR Coleslaw	\$ 2.95 Per Person
Dessert Sweets (Canoli, Carrot Cake, Cream Puffs, Brownies, etc.)	\$ 1.75 Per Piece
Fruit Platters (feed 15-25 people)	\$ 55.00 Each
Assorted Pop Pitchers (8-10 glasses)	\$ 8.50 Per Pitcher
Assorted Juice Pitchers (8-10 glasses)	\$ 9.75 Per Pitcher
Non Alcoholic Punch	\$ 2.95 Per Person (unlimited)
Alcoholic Punch (50 cups)	\$ 75.00 each dispenser
Mimosa (50 cups)	\$ 75.00 each dispenser

* Prices are subject to change without notice * Gratuities continue to be voluntary*
Dinners are subject to HST



DESSERT & FRUIT MENU

Pastries & Dessert Squares \$1.75 each

*Canoli (Lemon, Cream or Ricotta), Cream Puffs, Carrot Cake, Date Squares,
Nanaimo Bars or Brownies*

Fogolar Tiramisu

Served in individual champagne glasses \$6.75 per person

OR

Sliced and served to each guest \$4.75 per person

Tartufo

\$3.75 per person

New York Style Cheese Cake

Cherry or Strawberry topping

\$5.25 per person

Ice Cream Crepe

\$3.00 per person

Ice Cream and Sorbet \$1.75 per person

Vanilla Ice Cream with assorted toppings:

chocolate, strawberry or carmel

Assorted Sorbet:

raspberry, orange or rainbow

** ice cream or sorbet served in a white or dark chocolate cup \$2.50 per person **

Full Fruit Platters Per Table & Service is \$3.25 per person

OR

Assorted Fruit Trays - \$58.00 each

**Our Fruit Trays & Platters include a mixture of the following:
red and green grapes, pineapple, kiwi, plums, tangerines, strawberries, cantaloupe,
honeydew & watermelon (all fruit is seasonal depending on time of year)**

All above is subject to applicable taxes



Midnight Snack Tables

32 piece King Size Pizza

Choice of Three Toppings

\$40.00 each

Roast Pig (Porchetta)

Minimum Order of 35 lbs

\$8.99 per pound

Perogies

Served with onions and sour cream

\$4.95 per person

Slider Station

Mini Hamburgers with condiments on the side

\$1.95 per slider

Poutine Station

Fresh Fries with cheese curds and gravy

\$5.95 per person

Hot Dog Station

Ballpark Franks with chili, onions, cheese, hot peppers, condiments on the side

\$4.95 per person

Grilled Cheese Station

\$3.95 per person

Assorted Sub Sandwiches

\$2.95 per person

Crepe & Ice Cream Station

\$3.50 per person

Seafood Bar

Market Price

All prices are subject to HST & All prices are subject to change without notice



Fogolar Stone Baked Pizza

Quattro Stagioni

(tomato sauce, cheese, prosciutto, artichokes, mushrooms, olives)

Margherita

(tomato sauce, cheese, basil)

Tutto Carne

(tomato sauce, cheese, pepperoni, ham, bacon, sausage)

Pizza Picante

(tomato sauce, cheese, mixed hot peppers, sausage)

La Classica

(tomato sauce, cheese, pepperoni)

Alla Bruschetta

(tomato sauce, cheese, marinated fresh tomatoes)

Alla Peperonata

(tomato sauce, cheese, peppers, zucchini, eggplant, potatoes, garlic)

Mediterranean

(tomato sauce, cheese, spinach, bacon, black olives)

Quattro Formaggi

(tomato sauce, mozzarella, friulano cheese, bocconcini, parmesan)

Al Fogolar

(friulano cheese, bocconcini, bruschetta, pancetta)



SOCAN

(Society of Composers, Authors & Music Publishers of Canada)

***** FOR EVERY FUNCTION THAT IS HAVING MUSIC & DANCING THE FOGOLAR WILL CHARGE THE FOLLOWING: *****

Under Canadian Law, license fees must be collected for live and/or recorded music during events. These fees must be charged and remitted to SOCAN and RE-SOUND. All applicable fees are as follows and will be added to your invoice:

HALL	WITH DANCING	WITHOUT DANCING
MAIN HALL	SOCAN \$174.79 + RE-SOUND \$78.66 = \$253.45	SOCAN \$87.40 + RE-SOUND \$39.33 = \$126.73
CANADA HALL	SOCAN \$123.38 + RE-SOUND \$55.52 = \$178.90	SOCAN \$61.69 + RE-SOUND \$27.76 = \$89.45
FRIULI HALL	SOCAN \$123.38 + RE-SOUND \$55.52 = \$178.90	SOCAN \$61.69 + RE-SOUND \$27.76 = \$89.45
DANTE COSTA HALL	SOCAN \$59.17 + RE-SOUND \$26.63 = \$85.80	SOCAN \$29.56 + RE-SOUND \$13.30 = \$42.86
WINDSOR HALL	SOCAN \$123.38 + RE-SOUND \$55.52 = \$178.90	SOCAN \$61.69 + RE-SOUND \$27.76 = \$89.45
WINDSOR SOUTH	SOCAN \$59.17 + RE-SOUND \$26.63 = \$85.80	SOCAN \$29.56 + RE-SOUND \$13.30 = \$42.86
WINDSOR NORTH	SOCAN \$59.17 + RE-SOUND \$26.63 = \$85.80	SOCAN \$29.56 + RE-SOUND \$13.30 = \$42.86
UDINE HALL	SOCAN \$59.17 + RE-SOUND \$26.63 = \$85.80	SOCAN \$29.56 + RE-SOUND \$13.30 = \$42.86
MEMBER'S BAR	SOCAN \$59.17 + RE-SOUND \$26.63 = \$85.80	SOCAN \$29.56 + RE-SOUND \$13.30 = \$42.86
PAVILLION	SOCAN \$59.17 + RE-SOUND \$26.63 = \$85.80	SOCAN \$29.56 + RE-SOUND \$13.30 = \$42.86
GAZEBO/PATIO	SOCAN \$41.13 + RE-SOUND \$18.51 = \$59.64	SOCAN \$20.56 + RE-SOUND \$9.25 = \$29.81

If you have any questions or concerns with respect to this tax, please call SOCAN directly 1-800-557-6226 / RE-SOUND directly 1-877-309-5770

ABOUT SOCAN

SOCAN is a member-owned collective representing the people who create the music that is such an important part of our lives. Our members number more than 70,000 Canadian songwriters, composers, lyricists and publishers. And through our affiliations, we represent hundreds of



thousands of other creators and publishers around the world. For those who use music as part of their businesses or functions, SOCAN sells access to virtually the world's entire repertoire of copyright-protected music for public performance – based on fees set by Canada's Copyright Board.

WHY MUSIC ISN'T FREE

There's nothing new about this. Performing rights have existed in Canada for over 75 years. Of course, every single song or melody played at every public function was written, and published, by somebody. And those people are entitled to be paid for its use. Having their music used is part of how they earn their livelihood. As in any other business, they deserve to get paid for their work (no, it's not included in the price of a CD). This holds true for live and recorded music – even when played at private functions.