



2021

**Wedding & Banquet
Information Package**

**1800 North Service Road
Windsor ON N8W 1Y3
519-966-2230
info@fogolar.com www.fogolar.com**

Fogolar Furlan Windsor

GENERAL INFORMATION

DEPOSITS, PAYMENT POLICY AND GUARANTEES

To secure any date, a deposit as noted on the hall rental schedule, is required within two weeks of holding the venue. All deposits are **non-refundable** but shall be credited to your account and deducted in full from the final invoice. For weddings, contracts should be completed in full, three (3) months prior to the event date. A final payment of the expected final invoice shall be due, without exception, 10 days prior to the event date based on the established guarantee. Should the number of guests attending your event, exceed your guarantee, you will be billed for the additional guests. Clients may make advance deposits at any time prior to the event if so desired. We accept cash, debit, Visa or Mastercard.

BILLING

A rate of 2% per month or 24% per annum will be charged on all overdue accounts. The Fogolar Furlan Club does not charge gratuity for any event, it continues to be voluntary. However, you may indicate your preference for how you wish gratuities, if given, to be distributed between the staff departments.

All events shall be invoiced as per your completed contract, plus revisions, for the guaranteed or planned guest count plus any additional meals. If you have guests that do not attend, the Club will pack up food for the number of guests missing as you will be invoiced for those missing guests. Fogolar Furlan reserves the right to change prices without notice. All prices are subject to 13% tax.

CONTRACT COMPLETION

At the time of your appointment with your Fogolar Furlan representative, the following information will be discussed and/or required:

- * Menu selection, late night food, sweets/fruit
- * All pertinent details such as arrival time, end time, serving time, service style, bar service, linen, set up requirements.
- * Advance deposit calculation
- * Fogolar Furlan Club reserves the right to ask for identification verification at the time of contract completion.

CANCELLATIONS

Must be submitted in writing. All deposits on record become part of the cancellation fee. Cancellations for functions with completed event contracts will be subject to the originally anticipated rental fee plus 25% of the value of the contract based on the planned attendance.

DELIVERIES AND MISCELLANEOUS

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. Access to the event venue is 9 a.m. or later the day of the event. All damages incurred by subcontractors of the contracted party or parties shall be invoiced to the contracted party or parties. No items can be hung or affixed to any wall or ceiling in any venue. All decor, all alcohol, all items brought in by the contracted party or parties must be removed from the Fogolar Furlan premises directly following the event. No items can be stored overnight in our facility. We are not responsible for any articles left in any part of our facility. No confetti or fireworks or open flames are allowed in our building or on the grounds. Subcontractors such as bands or DJ must supply own sound equipment, cables, electric cords, etc. The Fogolar Furlan reserves the right to set reasonable music volume levels in all venues. No smoke or haze or fog machines are allowed.

ROOM RENTAL

Rental fees include white skirting, black, white or ivory tablecloths, staging for a head table/band/DJ, 1 microphone and podium. Prices are subject to applicable tax and may be changed without notice. This schedule does not apply to corporate events

EMPTY SEAT CHARGES

A fee of \$20.00 per open seat will be charged based on not attaining the minimum capacity per room.

CEREMONIES

All Ceremonies will incur a fee of \$375.00 for setup and teardown. Setup includes 50 white chair covers. Additional chair covering will be billed at \$2.50 per chair. If a ceremony is to take place in an alternate room, a room rental will apply, as per the Room Rental Schedule. Rehearsals can be accommodated at no additional cost, dependant on other Fogolar Furlan Club business and must be booked in advance

OUTSIDE FOOD

We are a full service catering facility and do not allow outside food or food vendors due to possible third party food handling transportation and storage issues. The only food items allowed in the facility to compliment your Fogolar Furlan Club meal are desserts, pastries, snacks, chocolates and candy. The client assumes responsibility for the quality of these items and required to be shown on the event contract. Failure to comply will not allow these items to enter the facility.

PASTRY TABLES AND CAKE CUTTING

As a compliment to your Fogolar Fogolar Club menu, you may bring in homemade plattered pastries to be served buffet style. Fogolar Furlan will provide, china, eating and serving utensils, and paper napkins for the pastry buffet. The client is responsible to platter and label all pastries and provide any takeout containers. In addition, we will also be pleased to provide the service of cutting your wedding cake for your guests to enjoy. This service begins at \$2.00 per guest, dependent on anything above and beyond what is listed above. The Fogolar Furlan Club is not responsible for any platters and other items that may be left behind.

BARTENDERS

We offer one Bartender per 75-100 guests and based on your guaranteed count. Should you require an additional bartender, it must be requested in advance of the event and a fee of \$125.00 will apply.

SOCAN AND RESOUND FEES

Under Canadian Federal law, license fees must be collected for use of live and/or recorded music during events. These fees must be collected and remitted to SOCAN and RESOUND as prescribed by the law. Applicable tariffs range from \$31.31 to \$266.21 based on the maximum capacity of the rented space.

MENU TASTING

Private tasting events can be accommodated at a small additional fee starting at \$25.00 per person. Additional are dependent on specific menu choices. Please speak to our Event Coordinator for details and applicable fees pertaining to these options.

GRATUITIES

Fogolar Furlan does not automatically add gratuities to your invoice. If you wish to reward our staff with a gratuity for exceptional service, you may include it with your final payment, or present it to the Supervisor on duty.

Signature: _____

Date: _____

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WEDDING & BANQUET RENTAL & DEPOSIT SCHEDULE

Rates apply to weddings or banquet events with food service. Rental fees include white skirting, black white or ivory tablecloths, staging for a head table/band/DJ, 1 microphone and podium. Prices are subject to applicable tax and may be changed without notice. This schedule does not apply to corporate events.

SPACE	GUEST COUNT	RENTAL FEE	DEPOSIT (required)	RENTAL FEE NOTES
MAIN HALL (CANADA & FRIULI) Capacity 600 total guests Minimum 300 adult guests ***	Over 500 adult guests 400-499 adult guests 350-399 adult guests 300-349 adult guests	\$ 200.00 \$ 500.00 \$ 725.00 \$ 1000.00	\$1500.00	WEEKDAY-Minimum Fee SUNDAY- 50% Off
CANADA HALL Capacity 300 total guests Minimum 170 adult guests ***	Over 250 adult guests 200-249 adult guests 170-199 adult guests	\$ 150.00 \$ 350.00 \$ 425.00	\$1000.00	WEEKDAY-Minimum Fee SUNDAY- 50% Off
FRIULI HALL Capacity 250 total guests Minimum 150 adult guests ***	Over 200 adult guests 180-200 adult guests 150-179 adult guests	\$ 150.00 \$ 300.00 \$ 395.00	\$1000.00	WEEKDAY-Minimum Fee SUNDAY- 50% Off
FOGOLAR ROOM (formerly Dante Costa) Capacity 120 total guests Minimum 50 adult guests ***	Over 100 adult guests 80-99 adult guests 50-79 adult guests	\$ 150.00 \$ 175.00 \$ 250.00 \$ 375.00	\$500.00	WEEKDAY-Minimum Fee SUNDAY- 50% Off
WINDSOR HALL (licenced patio adjacent) Capacity 250 total guests Minimum 120 adult guests ***	Over 200 adult guests 180-199 adult guests 150-179 adult guests 120-149 adult guests	\$ 200.00 \$ 275.00 \$ 350.00 \$ 495.00	\$1000.00	WEEKDAY-Minimum Fee SUNDAY- 50% Off
WINDSOR HALL SOUTH Capacity 120 total guests Minimum 50 adult guests ***	Over 100 adult guests 80-99 adult guests 50-79 adult guests	\$ 150.00 \$ 250.00 \$ 300.00 \$ 375.00	\$500.00	WEEKDAY-Minimum Fee SUNDAY- 50% Off
WINDSOR HALL NORTH Capacity 80 total guests Minimum 30 adult guests ***	Over 60 adult guests 40-59 adult guests Up to 39 adult guests	\$ 150.00 \$ 175.00 \$ 250.00	\$500.00	WEEKDAY-Minimum Fee SUNDAY- 50% Off
UDINE HALL Capacity 180 total guests Minimum 75 adult guests ***	Over 160 adult guests 100-149 adult guests 75-99 adult guests	\$ 150.00 \$ 275.00 \$ 325.00	\$500.00	WEEKDAY-Minimum Fee SUNDAY- 50% Off
PORDENONE ROOM Capacity 48 total guests Minimum 20 adult guests ***	Up to 48 Total Guests	\$ 100.00	\$100.00	
MEMBERS' BAR Capacity 70 total guests Minimum 30 adult guests ***	Up to 70 adult guests *subject to availability	\$ 500.00	\$500.00	
FOYER (available for Main Hall events only)	Up to 70 guests	\$ 375.00	\$375.00	
GAZEBO & PATIO - no power outlets (Roofed with adjacent patio area) Capacity 60 total guests Gazebo Capacity 200 total guests Patio Minimum 50 adult guests ***	Up to 60 guests Gazebo Up to 200 guests Patio *both venues rented together	\$ 375.00	\$375.00	
PAVILION - power outlets available (Roofed, licenced area) Capacity 200 total guests inside Minimum 40 adult guests ***	Up to 200 guests inside with additional picnic table seating outside	\$ 500.00	\$ 500.00	

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BAR SERVICE OPTIONS

CASH BAR INFORMATION

NO permit required. Smart Serve certified staff provided. All spirits provided. Guests pay bartender for all beverages.

BAR FEE: \$125 plus tax (if under 100 guests)

CONSUMPTION BAR INFORMATION

NO permit required. Smart Serve certified staff provided. All spirits provided. An inventory will be kept of all drinks consumed which will then be added to the customer's invoice for the event. Spirits can be limited according to the preference of the customer (wine and beer only, full bar, premium, no premium etc.).

BAR FEE: \$125 plus tax (if under 100 guests)

PRICING FOR CASH AND CONSUMPTION BARS

super premium spirits available upon request and are subject to increased pricing and availability

Mixed Drink, standard	\$ 5.75
Mixed Drink, premium	\$ 7.00
Beer, standard	\$ 5.50
Beer, premium	\$ 6.50
Coolers	\$ 6.50
Wine, glass, standard	\$ 5.75
Wine, glass, premium	\$ 7.00
Wine, 1L bottle, standard	\$27.00
Wine, 1L bottle, premium	\$29.00
Pop, glass	\$ 2.50
Pop, pitcher	\$10.00
Juice, glass	\$ 3.00
Juice, pitcher	\$11.00
Water, spring, bottle	\$ 2.00
Water, mineral, bottle	\$ 2.50
Coffee or tea	\$ 2.00
Espresso	\$ 2.25
Capuccino or Latte	\$ 3.25

Cash and consumption bar pricing INCLUDES tax.

PERMIT BAR INFORMATION

Customer will obtain a special occasion permit through LCBO. Customer will purchase all spirits according to their taste and limits set by the permit. Club will provide Smart Serve certified staff for bar service. Club will open all wine, chill products appropriately, will provide a starting and ending inventory, will provide soft drinks, standard juices (orange, cranberry, clamato), bar condiments (limes, lemons, tabasco, worchestershire), all glassware. All empties and unused spirits shall be returned to the customer at the end of the event.

BAR FEE: \$12.25 per person plus tax

Gratuity is voluntary and is not included in the above pricing.

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PARTY PLATTERS & APPETIZER SELECTIONS

PARTY PLATTERS (each platter serves 20-25 guests)

Shrimp Cocktail, 100 pcs, 21-25 / lb size
\$139.95 plus tax

Antipasto di Mare, total 4kg (8 lbs) - Cold, Marinated Seafood Salad
\$ 184.95 plus tax

Antipasto Primavera - Roasted Red Peppers, Grilled Eggplant, Grilled Zucchini, Artichokes
\$114.95 plus tax

Assorted Olives - Black Olives, Green Olives, Pimento Stuffed Olives, Garlic Stuffed Olives
\$90.00 plus tax

Prosciutto with Breadsticks, 100 pcs
\$149.95 plus tax

Fresh Garden Vegetables with Ranch Dip
\$64.95 plus tax

Sliced Tomatoes & Bocconcini Cheese
\$56.95 plus tax

Assorted Italian Deli Meats - Salami, Capicollo, Mortadella
\$73.95 plus tax

Premium Assorted Italian Deli Meats - Prosciutto, Porchetta, Sopressata
\$102.95 plus tax

Assorted Cheeses with Crackers - Friulano, Cheddar, Marble
\$75.95 plus tax

Premium Assorted Cheeses with Crackers - Asiago, Fontina, Parmigiano
\$114.95 plus tax

Fresh Fruit Platter
\$67.00 plus tax

****fresh baked rolls can be added for \$4 per dozen plus tax****

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PARTY PLATTERS & APPETIZER SELECTIONS

APPETIZERS/SMALL BITES

COMBINATION OPTION - MINIMUM 4 DOZEN PER ITEM. Includes 1 hour of Butler Style Service or Stationary Table for Self Serve

Breaded Mozzarella Sticks
Italian Sausage Bites
Stuffed Cherry Tomatoes
Stuffed Cucumbers
Bruschetta
Pizza Triangles
Tapenade Crostini

\$22.00 per dozen

Breaded Zucchini Sticks
Pesto Triangles
Mini Quiche
Mini Meatballs
Prosciutto & Melon
Polenta Bruschetta
Spring Rolls
Arancini (Rice Balls)

\$24.00 per Dozen

Shrimp Cocktail or Grilled Skewer
Prosciutto & Asparagus
Stuffed Mini Peppers
Fried Parmigiana Bites
Meat & Cheese Skewer
Shrimp Purses
Breaded Mushroom Caps
Friulano & Olive Skewer
Caprese Skewers

\$28.00 per dozen

SOMETHING DIFFERENT - MINIMUM 3 DOZEN PER ITEM - various prices as noted, plus tax

Chicken or Beef Skewers
\$3.25 each

Calamari-Breaded or Grilled
\$5.95 per person

Mussels
Market Price

Frittura Mista
\$9.25 per person

Grilled Calamari
\$7.95 per person

Bacon Wrapped Scallops
Market Price

Beef Wellington Bites
\$6.95 per person

Bacon Wrapped Beef Tenderloin
\$6.95 per person

Smoked Salmon
Market Price

We welcome your suggestions and preferences. We would be happy to customize your selections.

Fogolar Furlan Windsor

The Fogolar-Family Style

Choice of 1 Item Per Category

ANTIPASTI

Antipasto Fogolar

Prosciutto, Salami, Fruilano Cheese, Olives, and Pickled Vegetables, Stuffed Marinated Cherry Peppers

Antipasto Primavera

Cherry Tomatoes, Bocconcini Cheese, Artichokes, Grilled Eggplant, Grilled Zucchini

PASTAS AND SAUCES

Pastas

Penne, Farfalle, or Rigatoni

Sauces

Tomato Basil, Bolognese, or Furlan Sauce

SALADS

Tossed Garden Salad

Romaine and Radicchio Salad

MAIN COURSES (Choose 2)

Chicken Breast in Light Lemon and Herb Sauce

Slow Roasted Beef in Au Jus

Golden Brown Oven Roasted Chicken

Breaded Pork Cutlets

Italian Sausages with Peppers & Onions

Chicken Parmigiana

Chicken in Mushroom Marsala Sauce

Roasted Veal Served in Au Jus

Chicken Triestina in Creamy Mushroom Sauce

Basa in Lemon Dill Butter Sauce

VEGETABLES

Roasted Potatoes

Green Beans with Butter and Garlic

Mashed Potatoes

Mushrooms, Whole or Sliced

Baby Carrots

Seasonal Mixed Vegetables

Roasted Sweet Potatoes

DESSERTS

Assorted Italian Pastries

Brownie Sundae

Dinner Includes Rolls and Butter along with Coffee and Tea Table Service

\$47.95 Per Person

Fogolar Furlan Windsor

The Fogolar-Family Style Enhancements

ANTIPASTI

Antipasto di Mare **\$3.00**

PASTA

Gemelli	\$1.50	Cheese Tortellini	\$3.00
Fettucine	\$1.50	Gnocchi	\$3.00

SOUPS

Pastina	\$1.50	Minestrone	\$2.50
Italian Wedding Soup	\$2.00	Roasted Red Pepper	\$3.00

SALADS

Caesar Salad	\$3.00	Spring Mix Salad	\$3.00
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VEGETABLES

Green Beans Almandine	\$2.00	Parisienne Potatoes	\$2.00
Asparagus Bundle	\$2.00	Grilled Vegetables	\$2.00
Rapini	\$3.00	Red Peppers and Fennel	\$3.00

MAIN COURSE

Chicken Francesca -Breast in a light Egg Batter, Breaded, Fried and Baked	\$5.00
Chicken Saltimbocca -Breast topped with Fontina Cheese & Prosciutto in a White Sauce	\$5.00
Chicken Supreme -Stuffed Breast of Mild Gouda Cheese, and Wrapped in Prosciutto	\$3.00
Chicken Florentine -Stuffed Breast with Friulano Cheese & Spinach, Breaded and Baked	\$5.00
Chicken Cordon Bleu -Stuffed Breast of Swiss Cheese & Ham, Breaded and Baked	\$5.00
Pork Tenderloin -Seasoned and Topped with Peppercorn Au Jus or Brandy Sauce	\$3.00
Beef Tenderloin -Strips Sauteed with a Medley of Mild Bell Pepper and Au Jus	\$5.00
Stuffed Beef Tenderloin -Filled with Prosciutto, Friulano Cheese, & Roasted Red Pepper and Topped with Peppercorn Au Jus	\$9.00
Veal Birds -Thinly Sliced Veal Stuffed with Seasoned Ground & Beef, in a Light Gravy	\$4.00
Chateau Briand -Centre Cut Beef Tenderloin, Slow Roasted Topped with Peppercorn Au Jus	\$5.00
Broiled Salmon -Filet Topped with a Pesto Sauce	\$4.00
Frittura Mista -Shrimp, Scallops, & Calamari Fried or Sauteed in White Wine Garlic Sauce	\$9.00

DESSERTS

Ice Cream Pear	\$4.00	Tartufo	\$2.50
Tiramisu	\$4.00	NY Style Cheesecake	\$5.00
Dipped Strawberries	\$3.50	Sorbet	\$2.50

Fogolar Furlan Windsor

SWEET ENDINGS

SWEET & FRUIT TABLE

Our food stylist will design an elegant presentation of fresh fruit, beautifully detailed fruit carvings and freshly made pastries to tempt all your guests to indulge in a little treat. Includes design service, fruit, pastries, table skirting, china plates, cutlery, napkins. (minimum 50 guests)

\$10.95 per person

FRUIT TABLE

A fruit table that is highly stylized, complete with elaborate fruit carvings is a marvel to behold and will certainly impress your guests. includes design service, fruit, table skirting, china plates, cutlery, napkins. (minimum 50 guests)

\$9.95 per person

FRUIT PLATTERS

A fresh fruit platter on every guest table is a lovely addition to any menu. Includes a colorful selection of fruits such as watermelon, canteloupe, honeydew, pineapple, strawberries, grapes and/or other seasonal items and is presented nicely on silver trays.

\$3.50 per person

SWEET TABLE

Your guests will be delighted with our pastries made to order especially for Fogolar Furlan by our local bakeries. Cannoli, cheesecake, chocolate mousse, fruit tarts, cream puffs and eclairs, oh my.... includes a delicious assortment of pastries presented on silver trays.

\$9.00 per person

\$7.00 per person includes an assortment of squares (carrot cake, brownies, date squares, baklava, Nanaimo bars, butter tart squares).

CAKE INFORMATION

Fogolar Furlan Club offers cake cutting service if you choose to bring in a cake for your special occasion. We will happily slice your cake (after any pictures!) and offer it to your guests for self serve along with complimentary china plates and cutlery service.

\$2.00 per person

OTHER SELECTIONS AND DESSERT OPTIONS

Tiramisu

In a Champagne Glass

\$7.75 per person

\$5.50 per person, plated slice

Italian Cookies/Biscotti

Made fresh, sold by the kilo

(a lovely addition to a sweet tray)

Market Price, please inquire

New York Style Cheesecake

With Strawberry or Cherry topping

\$6.25 per person

Ice Cream Pear

Premium Dark Chocolate, Vanilla

Ice Cream with Berry Sauce

\$3.50 per person

Sorbet

Raspberry, Orange or rainbow

in a white or dark chocolate cup

\$3.50 per person

Ice Cream Crepe

Premium Vanilla Ice Cream in a french style crepe with berry topping

\$3.50 per person

Tartufo

Chocolate/Raspberry

\$5.50 per person

Chocolate Dipped Strawberries

1 white & 1 dark, plated with biscotti

\$4.50 per person

Fogolar Furlan Windsor

LATE NIGHT BITES

PIZZA

KING size, 32 slice, Cheese plus Two Toppings from the following: Pepperoni, fresh mushrooms, canned mushrooms, green pepper, hot pepper rings, pineapple, ham, Italian sausage, diced tomato, diced onion, black olives, green olives.

\$42 each plus tax

PEROGIES - *minimum 50 guests*

Cheese & potato filled. Served with diced green onion and sour cream and bacon bits.

\$5.95 per person

SLIDERS - *minimum 50 pieces*

Mini burgers on little buns! Served with condiments on the side (diced onion, shredded cheese, ketchup, mustard, relish).

\$2.25 each

POUTINE, EH?? - *minimum 50 guests*

Freshly made fries served the French Canadian way with cheese curds and gravy.

\$6.95 per person

PREMIUM HOT DOG STATION - *minimum 50 guests*

Ballpark style all beef franks served on premium buns with a condiment bar of chili, onions, cheese, hot peppers, mustard, ketchup, relish. Chili dogs! For serious late night noshing...

\$5.95 per person

GRILLED CHEESE MELTDOWN - *minimum 25 people*

A three cheese medley of melty, gooey grilled goodness on thick slice white bread.

\$4.50 each

PORCHETTA - *minimum 35 pounds*

Roasted pig, made to order and sold by the pound or kilo. Beautiful pork loin is spiced with subtle Italian flavourings, tender, juicy, delicious. Minimum order, 35 pounds or 15-18 kgs. Includes rolls and mustard on side

\$11 per pound

PANINI STATION - *minimum 50 people*

Sub sandwiches built in the Italian style, layered with capicollo, mortadella, salami, Friulano cheese, hot pepper rings and lettuce.

\$3.50 each