

Fogolar Furlan Club of Windsor



Wedding & Banquet Information Package



1800 North Service Road
Windsor, Ontario N8W 1Y3
519-966-2230

info@fogolar.com www.fogolar.com

Hall Rentals

Rates apply to weddings or banquet events with food service. Rental fees include white skirting, white or ivory linen, staging for a head table, band and DJ, 1 microphone and podium. Prices are subject to applicable tax and may be changed without notice. The rates below do not apply to corporate events.

Main Hall

Capacity 600 Minimum 300



Guest Count	Rental Fee
Over 500 Adult Guests	\$250
400 - 499 Adult Guests	\$500
350 - 399 Adult Guests	\$725
300 - 349 Adult Guests	\$1000
	Deposit \$1500



Foyer available to rent for Main Hall events \$375

Canada Hall or Friuli Hall

Capacity 300 Minimum 150

Deposit \$1000

Guest Count	Rental Fee
Over 250 Adult Guests	\$200
200 - 249 Adult Guests	\$350
150 - 199 Adult Guests	\$425

Guest Count	Rental Fee
Over 200 Adult Guests	\$250
180 - 199 Adult Guests	\$300
150 - 179 Adult Guests	\$400
120 - 149 Adult Guests	\$600
	Deposit \$1000



Windsor Hall

Capacity 250 Minimum 120



Windsor Hall North

Capacity 80 Minimum 30

Guest Count	Rental Fee
Over 60 Adult Guests	\$200
40 - 50 Adult Guests	\$250
Up to 39 Adult Guests	\$300

Windsor Hall South

Capacity 120 Minimum 50

Guest Count	Rental Fee
Over 100 Adult Guests	\$200
80 - 99 Adult Guests	\$275
50 - 79 Adult Guests	\$350

Deposits \$1000

Hall Rentals

Rates apply to weddings or banquet events with food service. Rental fees include white skirting, white or ivory linen, staging for a head table, band and DJ, 1 microphone and podium. Prices are subject to applicable tax and may be changed without notice. The rates below do not apply to corporate events.

Fogolar Room

Capacity 120 Minimum 50



Guest Count	Rental Fee
Over 100 Adult Guests	\$175
80 - 99 Adult Guests	\$200
50 - 79 Adult Guests	\$250

Deposit \$500



Pordenone Room

Capacity 48 Minimum 20

Rental Fee \$150

Deposit \$100

Members' Bar

Capacity 70 Minimum 70

Rental Fee \$500

Deposit \$500

* Subject to Availability

Rental Fee \$400

Deposit \$400

The Patio and Gazebo both have lighting and electrical outlets available to use. They are licensed structures.

Tent Rentals are available through Festival Tents a 40' x 60' tent is recommended for this space.

Patio & Gazebo

Capacity 200 Minimum 50



Pavilion

Capacity 200 Minimum 40

Rental Fee \$500

Deposit \$500

The Pavilion has lighting and electrical outlets available to use, and is a roofed and licensed structure. An adjacent patio is available for use as well.

General Information

DEPOSITS, PAYMENT POLICY AND GUARANTEES

To secure any date, a deposit as noted on the hall rental schedule, is required within one week 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, two (2) 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, e-transfer, 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.
- * 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.

General Information

ROOM RENTAL

Rental fees include white skirting, 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 linen 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, dependent 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, 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 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 for \$2 person. 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. Additional charges will apply if the desserts are not plated. 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.

Bar Service

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 less than \$600 bar sales before tax)

CONSUMPTION BAR

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 (e.g., wine and beer only, full bar, premium or no premium, etc.)

BAR FEE: \$125 plus tax (if less than \$600 bar sales before tax)

PRICING FOR CASH AND CONSUMPTION BARS

Super premium spirits available upon request and subject to increased pricing and availability

Mixed Drink, standard	\$6.25
Mixed Drink, premium	\$7.25
Beer, standard	\$6.25
Beer, premium	\$7.25
Coolers	\$7.25
Wine, glass, standard	\$6.25
Wine, glass premium	\$7.25
Wine, 750 ml bottle, standard	\$28.00 (Pelee Island)
Wine, 750 ml bottle, Folonari	\$35.00 (Imported from Italy)
Wine, 1L bottle, Donini	\$32.00 (Imported from Italy)
Pop, glass	\$3.00
Pop, pitcher	\$14.00
Juice, glass	\$3.50
Juice, pitcher	\$16.00
Water, spring bottle	\$3.00
Water, mineral bottle, lg	\$7.00
Coffee or Tea	\$3.00
Espresso	\$3.50

PERMIT BAR INFORMATION

Customer will obtain a Special Occasion Permit online 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, provide a starting and ending inventory, provide soft drinks, standard juices (orange, cranberry, clamato), bar condiments (limes, lemons, Tabasco, Worcestershire), 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

CORKAGE FEE: (for a wine only permit) - \$6.00/bottle opened (includes service, staff & wine glasses)

GRATUITY IS VOLUNTARY AND IS NOT INCLUDED IN THE ABOVE PRICING

Party Platters & Appetizers

Party Platters each serve 20 - 25 guests

Antipasto di Mare, total 4kg (8 lbs.) - Cold, Marinated Seafood Salad
\$230.00 plus tax

Antipasto Primavera - Roasted Red Peppers, Grilled Eggplant, Grilled Zucchini, Artichokes
\$120.00 plus tax

Assorted Olives - Black Olives, Green Olives, Pimento Stuffed Olives, Garlic Stuffed Olives
\$95.00 plus tax

Prosciutto with Breadsticks, 100 pcs
\$160.00 plus tax

Fresh Garden Vegetables with Ranch Dip
\$80 plus tax

Sliced Tomatoes & Bocconcini Cheese
\$70 plus tax

Assorted Italian Deli Meats - Salami, Capocollo, Mortadella
\$90 plus tax

Premium Assorted Italian Deli Meats – Prosciutto, Porchetta, Soppressata
\$125 plus tax

Assorted Cheeses with Crackers - Friulano, Cheddar, Marble
\$120 plus tax

Premium Assorted Cheeses with Crackers - Asiago, Fontina, Parmigiano
\$140 plus tax

Fresh Fruit Platter
\$100 plus tax

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

Party Platters & Appetizers

Hors D'oeuvres

Cold Items: Priced Per Piece

Jumbo Shrimp Cocktail	\$3.50
Prosciutto & Melon	\$2.50
Stuffed Mini Peppers	\$2.50
Friulano & Olive Skewers	\$2.50
Stuffed Cucumber	\$2.00
Tapenade Crostini	\$2.00
Smoked Salmon Presentation	\$5.00

Hot Items: Priced Per Piece

Pesto Sauteed Shrimp	\$3.50
Coconut Sambal Shrimp	\$3.50
Shrimp Purses	\$3.50
Bacon Wrapped Scallops	\$5.00
Blackened Scallops	\$5.00
Mini Quiche Lorraine	\$2.00
Herb Crusted Lamb Chop Lolli Pops	\$6.00
Chicken Satay brushed with sweet Chili Sauce	\$3.50
Mini Chicken Wellingtons	\$3.50
Arancini	\$3.00
Blackened Beef Tips	\$5.00
Pork & Chicken Pot Stickers	\$2.50
Mini Vegetable Spring Roll with our chili Sauce	\$2.50
Pizza Triangles	\$2.00
Brie & Raspberry en crouete	\$3.00

We welcome your suggestions and preferences. We would be happy to customize any menus for you.

Family Style

ANTIPASTI (choose 1)

Antipasto Fogolar

Prosciutto, Salami, Friulano Cheese, Olives, Pickled Vegetables, Stuffed Marinated Cherry Peppers

Antipasto Primavera

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

PASTAS AND SAUCES (choose one pasta & one sauce)

Pastas

Penne, Farfalle, or Rigatoni

Sauces

Tomato, Meat Bolognese or Furlan Blush Sauce
(with pancetta & mushrooms)

SALADS (choose 1)

Garden Salad

Romaine and Radicchio Salad

MAIN COURSES (choose 2)

Chicken Parmigiana

Oven Roasted Chicken

Chicken in Mushroom Marsala Sauce

Chicken Triestina in Creamy Mushroom Sauce

Slow Roasted Beef in Red Wine Sauce

Breaded Pork Cutlets

Slow Roasted Veal in Mushroom Sauce

Basa in Lemon Dill Butter Sauce

VEGETABLES (choose 2)

Roasted Potatoes

Mashed Potatoes

Baby Carrots

Roasted Garlic Mashed

Green Beans with Butter and Garlic

Mushrooms, Whole or Sliced

Seasonal Mixed Vegetable

DESSERTS (choose 1)

Assorted Mini Pastries

Tartufo

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

\$49 per person

\$43 per person – 1 Main

We welcome your suggestions and preferences. We would be happy to customize any menus for you.

Family Style Enhancements

ANTIPASTI

Antipasto di Mare \$8

PASTA

Gemelli \$2
Fettucine \$2

Cheese Tortellini \$3
Ravioli \$3

SOUPS

Pastina \$2
Italian Wedding Soup \$3

Minestrone \$3
Roasted Red Pepper \$4

SALADS

Caesar Salad \$3

Spring Mix Salad \$3

VEGETABLES/ POTATOES

Dauphinoise Potato \$4
Asparagus Bundle \$4
Rapini \$3

Parisienne Potatoes \$4
Grilled Vegetables \$4
Green Beans Almandine \$3

MAIN COURSE

Tuscan Chicken Breast (stuffed with Spinach, Asiago Cheese, Roasted Red Peppers \$6
Chicken Saltimbocca-Breast topped with Fontina Cheese & Prosciutto in a White Sauce \$5
Chicken Supreme-Chicken Breast Stuffed with Gouda Cheese & wrapped in Prosciutto \$6
Pork Tenderloin-Seasoned and Topped with Peppercorn Au Jus or Brandy Sauce \$5
Stuffed Beef Tenderloin-Filled with Prosciutto, Friulano Cheese, & Roasted Red Pepper
and Topped with Peppercorn Au Jus \$10
Veal Birds-Thinly Sliced Pork Stuffed with Seasoned Ground Pork & Beef, in a Light Sauce \$5
Chateau Briand-Centre Cut Beef Tenderloin, Slow Roasted Topped with Peppercorn Au Jus \$10
Broiled Salmon-Filet Topped with a Pesto Sauce \$8
Frittura Mista-Shrimp & Calamari Fried or Sautéed in White Wine Garlic Sauce \$12

DESSERTS

Chocolate Mousse Tower \$5
Tiramisu \$5

Ice Cream Pear \$5
NY Style Cheesecake \$5

**We welcome your suggestions and preferences. We would be happy
to customize any menus for you.**

Individually Plated

ANTIPASTI (choose 1)

Antipasto Fogolar

Prosciutto, Salami, Friulano Cheese, Olives, Pickled Vegetable, Stuffed Marinated Cherry Pepper

Antipasto Primavera

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

PASTAS AND SAUCES (choose one pasta & one sauce)

Pastas

Penne, Farfalle, or Rigatoni

Sauces

Tomato, Meat Bolognese or

Furlan Blush Sauce

(with pancetta & mushrooms)

SALADS (choose 1)

Garden Salad

Romaine and Radicchio Salad

MAIN COURSES

Tuscan Stuffed Chicken Breast \$50

Stuffed with Roasted Red Pepper, Spinach, & Asiago Cheese kissed with a Basil Cream Sauce

Pork Tenderloin Medallion \$46

Pork Tenderloin Medallion's pan seared with Sun dried Cranberry Port Sauce

Beef Tenderloin \$70

Alberta Beef Tenderloin Seared (Cooked Medium) with a Robust Red Wine Sauce with White Truffle Essence

Salmon Fillet \$59

Lightly Seasoned, then oven baked finished with fresh Lemon and Olive Oil

Veal Scallopini Forestier \$48

Tender Pieces of Veal pan seared and finished with a Wild Mushroom Red Wine Sauce

Frenched Veal Chop \$68

12oz. veal chop dusted with roasted Porcini Mushroom in a Red Wine Sauce.

VEGETABLES/ POTATOES (choose 2)

Roasted Potatoes

Roasted Garlic mashed Potatoes

Baby Carrots Stem on

Dauphinoise Potato

Green Beans with Butter and Garlic

Wax beans with Sauteed Red Pepper

Fresh Medley of Vegetable

DESSERTS (choose 1)

Tiramisu

Tartufo

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

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)

\$15 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)

\$10 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, includes a delicious assortment of pastries presented on silver trays.

\$10.00 per person

\$9.00 per person includes an assortment of squares (carrot cake, brownies, date squares, baklava, Nanaimo 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 per person

OTHER DESSERT SELECTIONS

Tiramisu

Served with Chocolate Sauce

\$6

New York Style Cheesecake

Raspberry Coulis

\$7

Ice Cream Pear

Dark Chocolate & French Vanilla Ice Cream

With Raspberry Coulis

\$6

Tartufo

Chocolate/Raspberry

\$6



Late Night Menu

PIZZA

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

\$45 each plus tax

NACHO BAR minimum 25 people

Nacho Chips with Tex Mex Seasoned Beef, Shredded Cheese, Sour Cream, Salsa, Shredded Lettuce

\$5 per person

SLIDERS - minimum 50 pieces

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

\$3.50 each

POUTINE, EH?? - minimum 50 people

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

\$6 per person

PANINI STATION - minimum 50 people

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

\$5.00 each

If you are having Bar Service past 11:00 you are required to have Late Night Food selection



Socan

SOCAN & Resound Tariffs - Under Canadian Federal Law, license fees must be collected for use of live and/or recorded music during events.

These fees must be charged by the Fogolar Furlan Club and remitted to SOCAN and RESOUND as perscribed by Law. For more information: www.cb-cda.gc.ca

These applicable tariffs will be added to your final invoice.

SALON	WITH DANCING	WITHOUT DANCING
MAIN HALL (CANADA & FRIULI)	\$266.21	\$133.11
CANADA HALL or FRIULI HALL	\$187.91	\$93.95
FOGOLAR ROOM	\$90.12	\$45.02
WINDSOR HALL	\$187.91	\$93.95
WINDSOR HALL SOUTH	\$90.12	\$45.02
WINDSOR HALL NORTH	\$90.12	\$45.02
UDINE HALL	\$90.12	\$45.02
PORDENONE ROOM	\$62.64	\$31.31
MEMBERS' LOUNGE	\$90.12	\$45.02
GAZEBO & PATIO	\$187.91	\$93.95
PAVILION	\$187.91	\$93.95



Special Meal Offerings

These options are available for guests with dietary restrictions. The Fogolar Furlan Club makes every effort to accommodate special meal requests, but we cannot guarantee that we would be able to accommodate all requests. We also cannot guarantee that cross contamination will not occur in our banquet kitchen environment. We do not use peanut oil but note that soya-based products, corn, eggs, garlic, onions and mushrooms are always somewhere in our kitchen and possibly trace nut products.

We offer vegetarian, vegan, halal, dairy-free and gluten-free meals. Other special needs are considered on a case-by-case basis.

Special meal guests enjoy whatever they like from your meal plus a choice of one of the entrées below which will be plated individually. The price per meal is the same as the contracted meal price. Meals must be ordered 48 hours in advance of your event.

Portobello Mushroom - Fresh Portobello Mushroom stuffed with Ratatouille served over Quinoa.

Stuffed Eggplant - Eggplant stuffed with a vegetable medley topped with cheese and served with a Rice Pilaf

Please note that at least 48 hours advance notice is required for all special meal requests. Requests upon arrival or during service cannot be accommodated.



Tastings

The staff and management of the Fogolar Furlan Club are so pleased that you have booked your wedding with us! We will make every effort to meet or exceed your expectations and look forward to assisting you with the planning of your BIG DAY!

We understand that it is possible that some of our guests have never enjoyed a meal at Fogolar Furlan Club. If that is your situation, we'd like to offer an opportunity for you to sample our delicious cuisine.

The tasting experience is only offered to clients with a wedding that has been confirmed with a deposit.

The Club holds tasting luncheons three times a year:

Sunday, January - Canada Hall

Sunday, May - Canada Hall

Sunday, September - Canada Hall

We would be happy to reserve seats for you, your partner and your guest(s) **for the tasting closest to your contract completion time which is three months prior to your wedding.**

Your table will be elegantly set up for service fine china, cutlery, glassware and linens. The management team will be present and available to answer questions you might have about the different dishes on offer or to arrange appointments for more in depth conversations about menu planning. This is meant to be an interactive experience and we want your feedback!

MENU

Antipasto Display

Soup Station

Salad Station

Buffet of Fogolar Specialties

(including carving stations, main dishes, pasta, vegetables)

Sweets & Fruit Display

Coffee or Tea Service

Free Glass of Wine

Cash Bar Available

The Tasting Luncheon is FREE for the Bride & Groom
\$50 per person for additional guests
(cost for additional guests will be added to the wedding invoice)

Reservations must be made in advance.

Rob Kelly, General Manager

519-966-2230

robkelly@fogolar.com