

SPECIAL EVENT
CATERING & FACILITY OFFERINGS
YOUR YEAR-ROUND PLAYGROUND

396 Morrison Rd, Kitchener Ontario. N2A 2Z6 | 519.894.5610
groups@skichicopee.com

www.DiscoverChicopee.com

Thank you for considering Chicopee for your special event. We strive to provide you with a warm and friendly experience to make your time with us memorable.

Our 165 acres offers a natural setting and beautiful views for your event. The Silvertip Lounge offers a large gas fireplace for those chilly autumn nights and festive winters. Our beautiful cedar deck overlooking the slopes provides a great spot for warm summer evenings, or for a lovely outdoor event.

Complimentary to you with your Chicopee event:

- Rooms set to your specifications
- Tables and chairs
- Linen tablecloths and napkins in your choice of colour
- Skirted service tables
- Podium and microphone
- Ample parking
- Friendly and courteous staff members

We want your day with us to be enjoyable, so please do not hesitate to let us know if you have any special requirements. We are happy to do our best to accommodate your requests.

We look forward to making your event memorable.

The Chicopee Events Team



Breakfast Packages

\$9

Package A

- Select **ONE Cold Breakfast Item**
- Select **ONE Bread Item**
- Select **TWO Bakery Items**
- Select **TWO Juices**

\$10

Package B

- Select **TWO Cold Breakfast Items**
- Select **ONE Bread Item**
- Select **TWO Bakery Items**
- Select **TWO Juices**

\$11

Package C

- Select **ONE Hot Breakfast Main**
- Select **ONE Hot Breakfast Side**
- Select **ONE Cold Breakfast Item**
- Select **ONE Bread Item**
- Select **ONE Bakery Item**
- Select **TWO Juices**

\$13

Package D

- Select **ONE Hot Breakfast Main**
- Select **TWO Hot Breakfast Sides**
- Select **TWO Cold Breakfast Items**
- Select **ONE Bread Item**
- Select **TWO Bakery Items**
- Select **TWO Juices**

Breakfast

Hot Breakfast Mains

- Scrambled Eggs
- Fried Eggs
- Waffles
- Pancakes
- French Toast
- Fresh Oatmeal

Cold Breakfast Items

- Individual Yogurt
- Fruit Bowl
- Granola Bars
- Cereal

Hot Breakfast Sides

- Hashbrown Patties
- Home Fries
- Bacon
- Peameal Bacon
- Breakfast Sausage

Bread Items

- Fresh Bread / Toast
- English Muffins
- Bagels

Bakery Items

- Muffins
- Cookies
- Fruit Scones
- Mini Danishes
- Butter Croissants
- Fruit Sticks
- Cinnamon Rolls

Juices

- Orange
- Apple
- Cranberry

Break Option (Select One. Add \$5)

- Whole Fruit with a Granola Bar
- Whole Fruit & Fresh Baked Cookies
- Whole Fruit with Vegetables & Dip
- Handmade Ice Cream Sandwiches
- Fresh Popcorn & Pretzels with Chips & Dip
- Fresh Muffins & Scones with Assorted Spreads
- Cheese & Crackers with Fresh Fruit

All breakfast packages include coffee and tea. Break option is served with assorted cold drinks.

Contact Vicki Stevanus, Corporate & Group Sales: 519.894 5610 ext. 242 | vstevanus@skichicopee.com

Pricing is per person, and is subject to applicable gratuities (15%) and taxes (13%)

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BBQ Packages

\$15

Package A

- Select *ONE* Salad
- Select *TWO* Mains
- Select *ONE* BBQ Side

\$23

Package B

- Select *ONE* Salad
- Select *TWO* Mains
- Select *ONE* BBQ Side

\$42

Package C

- Select *TWO* Salads
- Select *TWO* Mains
- Select *ONE* BBQ Side

Salad

- Fresh Garden
- Traditional Caesar
- Southwest Pasta
- Greek Pasta
- Creamy Coleslaw
- Potato
- Asian Noodle
- Spinach

Main

Package 'A' Main Dishes

- Hamburgers (4oz)
- Hot Dogs
- Sausages
- Veggie Burgers
- Veggie Hot Dogs

Package 'B' Main Dishes

- *Package 'A' Main Dishes*
- Grilled Chicken Breast
- Kabobs (Chicken, Beef or Veggie)
- Bison Burger
- Beef Sliders
- Chicken Sliders
- Beef Burger

Package 'C' Main Dishes

- *Package 'B' Main Dishes*
- 1/2 Rack of Ribs
- Grilled Striploin (8oz)
- Grilled Bison Striploin (8oz)
- 1/4 Roasted Chicken
- Grilled Stuffed Portobello Caps
- Grilled Salmon Steaks
- Slider Trio (Beef, Chicken, Pulled Pork)

BBQ Side

- Loaded Baked Potato
- Oven Roasted Potatoes
- Fruit Platter
- Corn on the Cob (Seasonal)
- Veggies and Dip
- Sauteed Mushrooms and Onions
- Spicy Cheese Dip with Nachos
- Fresh Nachos and Salsa

All BBQ options include an assortment of dessert items and cold non-alcoholic beverages.

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BBQ Packages

Build Your Own

\$7.50 base. Add each food item to the base price for total per person rate.

Filet Mignon (6oz)	\$21.00
1/2 Rack of Ribs	\$12.00
Grilled Salmon Steak	\$8.00
Grilled Striploin (8-10oz)	\$2.50 / oz
Grilled Bison Striploin	\$3.25 / oz
1/4 Roasted Chicken	\$6.00
Bison Burgers	\$5.00
Beef Kabobs	\$4.50
Grilled Chicken Breast	\$4.00
Chicken Kabobs	\$4.50
Beef Burgers (6oz)	\$4.00
Veggie Kabobs	\$3.50
Spicy Cheese Dip with Fresh Nachos	\$3.00
Veggies and Dip	\$3.00
Salad Selection	\$3.00
Loaded Baked Potato	\$3.00
Fruit Platter	\$3.00
Sausages	\$2.50
Veggie Burgers	\$2.50
Fresh Nachos with Salsa	\$2.50
Oven Roasted Potatoes	\$2.50
Hamburgers (4oz)	\$2.50
Sautéed Mushrooms and Onions	\$2.00
Hot Dogs	\$2.00
Corn on the Cob (Seasonal)	\$2.00

Lunch Selections

All lunch options come with a coffee station, tea, cold non-alcoholic beverages, and dessert (cookies and squares).

Hot Lunch

\$13.00

Hot Entree *(Select One)*

- Deep Dish Lasagna (Meat or Vegetarian)
- Grilled Chicken Breast (Choice of Sauce: Roasted Red Pepper & Tomato, White Wine Cream Cheese, Creamy Herb & Mushroom)
- Chicken Parmesan with Marinara Rotini
- Quiche (Vegetarian or Broccoli, Ham & Cheddar)
- Grilled Chicken Sandwich
- Thai Vegetable Stir Fry
- Ricotta Spinach Ravioli

Side Selections *(Select One)*

Garlic Mashed Potatoes, Veggies & Dip, Caesar Salad, Rice Pilaf, Mixed Greens, Spinach Salad

Entrée Salads

\$12.50

Salads *(Select One. All salads are topped with Grilled Chicken)*

Fresh Garden, Traditional Caesar, Asian Noodle, Spinach, Cobb. (Substitute Pan seared Salmon Filet or Garlic Shrimp Skewer in place of the Grilled Chicken Breast for \$4.50)

Build Your Own Sandwich

\$12.00

Assortment of Ingredients

Sliced Turkey, Sliced Ham, Roast Beef, Egg, Chicken Salad, Sliced Cheese, Sandwich Garnish, Fresh Rolls & Breads.

Served with Vegetable Crudités.

Sandwich & Wraps

\$11.00

Assortment of Sandwiches & Wraps

Turkey, Ham, Roast Beef, Egg, Chicken Salad.

Served with Vegetable Crudités.

Add a soup or salad to any lunch option for \$3.00.

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Lunch Selections

Pizza Party \$10.00

Toppings *(Select Three)*

Cheese Blend (Monterey Jack & Mozzarella), Pepperoni, Bacon, Green Pepper, Pineapple, Onion, Ham, Mushrooms, Hot Pepper Rings, Olives

Salad Selections *(Select One)*

Fresh Garden, Traditional Caesar, Asian Noodle, Potato, Southwest Pasta, Creamy Coleslaw, Greek Pasta, Spinach

Whole Wheat crust and Gluten Free Crusts are also available.

Soup Options

- Classic Chicken Noodle
- Cream of Cauliflower
- Potato Bacon
- Minestrone
- Harvest Carrot
- Cream of Broccoli
- Tomato Dill
- Potato Leek
- Roasted Red Pepper

Add a soup or salad to any lunch option for \$3.00.

All lunch options come with a coffee station, tea, cold non-alcoholic beverages, and dessert (cookies and squares).

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Cocktail Hour Options

\$9

Package A

- Select **TWO** Hot Hors d'oeuvres
- Select **TWO** Cold Hors d'oeuvres

\$17

Package B

- Select **THREE** Hot Hors d'oeuvres
- Select **FOUR** Cold Hors d'oeuvres
- Select **ONE** Tray Selection

Hot Hors d'oeuvres

- Moroccan Chicken Rolls
- Portobello Leek Crescents
- Sundried Tomato Feta Rolls
- Spanikopitas
- Samosas

- Assorted Mini Quiches
- Vegetable Spring Rolls
- Chicken Spring Rolls
- Beef Sausage Rolls

- Battered Mushrooms
- Bacon Wrapped Scallops
- BBQ Chicken Skewers
- Coconut Shrimp

Cold Hors d'oeuvres

- Antijito Wheel
- Prosciutto and Melon
- Chicken Pesto Pinwheels
- Chicken Salad Phyllo Cups
- Crab Salad Phyllo Cups
- Bruschetta Canapés
- Deviled Eggs

- Strawberry Brie Pumpernickel Rounds
- Cream Cheese & Red Pepper Jelly Canapés
- Greek Cucumber Cups
- Pickle Skewers

Tray Selections

- Shrimp Platter
- Pickle Tray
- Nacho Platter
- Fresh Fruit Platter

- Pumpernickel Round with Spinach Dip
- Fresh Vegetable Crudités
- Assorted Breads with 2 Signature Chef Dips

Cocktail hour will last for one hour. Premium Cocktail Hour requires a minimum of 30 people, Standard requires a minimum of 12. Both options come with a non-alcoholic punch station.

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Buffet Dinner Packages

\$32

Package A

- Select **ONE** Salad
- Select **TWO** Hot Entrées
- Select **ONE** Starch
- Select **ONE** Hot Vegetable

\$38

Package B

- Select **ONE** Served Soup
- Select **ONE** Salad
- Select **TWO** Hot Entrées
- Select **ONE** Starch
- Select **ONE** Hot Vegetable

\$54

Package C

- Select **ONE** Served Soup
- Select **ONE** Salad
- Select **ONE** Hot Entrée
- Select **ONE** Gourmet Entrée
- Select **TWO** Starches
- Select **ONE** Hot Vegetable

Starter

Salads

- Fresh Garden
- Traditional Caesar
- Asian Noodle
- Potato
- Southwest Pasta
- Creamy Coleslaw
- Greek Pasta
- Spinach

Soups

- Roasted Red Pepper and Tomato
- Cream of Leek
- Tomato Dill
- Creamy Potato Bacon
- Roasted Butternut Squash

Hot Entrée

- Roasted Top Sirloin with Carmelized Onion Jus
- Pork Tenderloin Medallions with an Apple Sage Cream Sauce
- Roasted Turkey with Cabernet Cranberry Sauce
- Herb Roasted Chicken Breast with White Wine Mushroom Sauce
- Grilled Chicken Breast with Roasted Red Pepper Sauce
- Lightly Breaded Chicken Breast with Pesto Sauce
- Panko Mustard Crusted Whitefish Filet
- Honey Roasted Ham

Gourmet Entrée

- Garlic Grilled Shrimp Skewers
- Grilled Beef Tenderloin
- Peppercorn Roasted Beef Striploin
- Herb Roasted Chicken Supreme with White Wine Mushroom Sauce
- Crusted Chicken Supreme with Pesto Cream Sauce

Starch

- Roasted Mini Potatoes
- Garlic Mashed Red Potatoes
- Baked Potatoes with Butter and Sour Cream
- Mashed Potato Medley with Sweet Potato
- Rice Pilaf

Vegetable

- Chef Selection Vegetables
- Steamed Carrots
- Peas and Corn Nibblents

Dessert

Included Buffet

(Squares, Bars, Cookies and Other Baked Goods.)

Served with coffee and tea.

Ask about our custom cheesecakes!

Sticky Toffee Pudding	+ \$3.00
New York Style Cheesecake with Strawberry Sauce	+ \$3.00
Chocolate Swirl Cheesecake	+ \$3.00
Tuxedo Mousse Cake	+ \$3.50
Triple Berry Layer Cake	+ \$3.50

All buffet packages include assorted bread baskets. A cake service fee of \$1 per person will be added to ceremonial cakes that require cutting and plating.

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Plated Dinner Packages

\$38

Package A

- Select ONE Starter
- Select ONE Entrée
- Select ONE Dessert

\$42

Package B

- Select TWO Starters
- Select ONE Entrée
- Select ONE Dessert

\$46

Package C

- Select THREE Starters
- Select ONE Entrée
- Select ONE Dessert

Starter

Appetizers

- Pan Seared Crab Cake with a Basil Pesto Aioli
- Smoked Salmon Crostini with Herbed Cream Cheese
- Mushroom Risotto Fritters with an Arrabbiata Sauce

Soup

- Cream of Potato and Leek
- Puree of Roasted Red Pepper
- Tomato Gazpacho

Salad

- Grape tomatoes, cucumbers & spanish onion on a bed of fresh baby greens with balsamic vinaigrette
- Crisp romain in a creamy caesar dressing with fresh baked croutons, crushed strips of bacon, spanish onion rings & asiago cheese curls
- Fresh spring mix greens with sliced strawberries, mandarin oranges, sunflower seeds & crumbled feta cheese & raspberry vinaigrette

Entrée

- Pan seared chicken supreme served with garlic mashed potatoes, seasonal vegetables and a fresh herb and chardonnay cream sauce
- Roasted salmon filet with a bell pepper and mango relish, served with rice pilaf and vegetables in a light butter sauce
- Oven roasted pork tenderloin with garlic mashed potatoes, steamed vegetables and sauce Creole
- Carved beef strip loin with garlic mashed potatoes, seasonal vegetables and a brandy peppercorn sauce
- **PACKAGE 'C' EXCLUSIVE:** Bacon wrapped filet mignon with oven roasted baby potatoes, fresh vegetables and red wine jus reduction

Dessert

- New York style cheesecake with a mixed field berry coulis
- Fresh raspberry mousse served with a lemon tuille
- Chocolate cake with whipped cream and chocolate sauce
- Freshly baked apple crisp with vanilla ice cream and caramel sauce

All packages include assorted bread baskets. A cake service fee of \$1 per person will be added to ceremonial cakes that require cutting and plating.

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Ultimate Event Packages

\$85

Package A

- Select ONE Starter
- Select ONE Entrée
- Select ONE Dessert
- All Inclusive Domestic Bar (House Wine)
- Select TWO Hot Hors d'oeuvres
- Select TWO Cold Hors d'oeuvres
- Select ONE Late Night Selection

\$90

Package B

- Select TWO Starters
- Select ONE Entrée
- Select ONE Dessert
- All Inclusive Domestic Bar (House Wine)
- Select TWO Hot Hors d'oeuvres
- Select TWO Cold Hors d'oeuvres
- Select ONE Late Night Selection

\$115

Package C

- Select THREE Starters
- Select ONE Entrée
- Select ONE Dessert
- All Inclusive Premium Bar (House Wine)
- Select THREE Hot Hors d'oeuvres
- Select FOUR Cold Hors d'oeuvres
- Select ONE Tray Selection
- Select ONE Late Night Selection

Starter

Appetizers

- Pan Seared Crab Cake with a Basil Pesto Aioli
- Smoked Salmon Crostini with Herbed Cream Cheese
- Mushroom Risotto Fritters with an Arrabiata Sauce

Salad

- Grape tomatoes, cucumbers & spanish onion on a bed of fresh baby greens with balsamic vinaigrette
- Crisp romain in a creamy caesar dressing with fresh baked croutons, crushed strips of bacon, spanish onion rings & asiago cheese curls
- Fresh spring mix greens with sliced strawberries, mandarin oranges, sunflower seeds & crumbled feta cheese & raspberry vinaigrette

Soup

- Cream of Potato and Leek
- Puree of Roasted Red Pepper
- Tomato Gazpacho

Entrée

- Pan seared chicken supreme served with garlic mashed potatoes, seasonal vegetables and a fresh herb and chardonnay cream sauce
- Roasted salmon filet with a bell pepper and mango relish, served with rice pilaf and vegetables in a light butter sauce
- Oven roasted pork tenderloin with garlic mashed potatoes, steamed vegetables and sauce Creole
- Carved beef strip loin with garlic mashed potatoes, seasonal vegetables and a brandy peppercorn sauce
- **PACKAGE 'C' EXCLUSIVE:** Bacon wrapped filet mignon with oven roasted baby potatoes, fresh vegetables and red wine jus reduction

Dessert

- New York style cheesecake with a mixed field berry coulis
- Fresh raspberry mousse served with a lemon tuille
- Chocolate cake with whipped cream and chocolate sauce
- Freshly baked apple crisp with vanilla ice cream and caramel sauce

Packages include bread basket & butter or Chicopee gourmet dip. Packages include one glass of sparkling wine and coffee service.

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Ultimate Event Packages

Hot Hors d'oeuvres

- Moroccan Chicken Rolls
- Portobello Leek Crescents
- Sundried Tomato Feta Rolls
- Spanikopitas
- Samosas
- Assorted Mini Quiches
- Vegetable Spring Rolls
- Chicken Spring Rolls
- Beef Sausage Rolls
- Battered Mushrooms
- Bacon Wrapped Scallops
- BBQ Chicken Skewers
- Coconut Shrimp

Cold Hors d'oeuvres

- Antijito Wheel
- Prosciutto and Melon
- Chicken Pesto Pinwheels
- Chicken Salad Phyllo Cups
- Crab Salad Phyllo Cups
- Bruschetta Canapés
- Deviled Eggs
- Strawberry Brie Pumpernickel Rounds
- Cream Cheese & Red Pepper Jelly Canapés
- Greek Cucumber Cups
- Pickle Skewers

Tray Selections

- Shrimp Platter
- Pickle Tray
- Nacho Platter
- Fresh Fruit Platter
- Pumpernickel Round with Spinach Dip
- Fresh Vegetable Crudités
- Assorted Breads with 2 Signature Chef Dips

All Inclusive Domestic Host Bar with House Wine

Includes one hour cocktail reception (the bar will close during speeches and formal food and beverage service). Bar will reopen after dinner until 1am. Double drink portions will not be served. Red and white wine will be served per table during dinner.

All Inclusive Premium Host Bar with House Wine

Includes one hour cocktail reception (the bar will close during speeches and formal food and beverage service). Bar will reopen after dinner until 1am. Includes all premium brands. Double drink portions will not be served. Red and white wine will be served per table during dinner.

Our current house brands are: Captain Morgan White Rum, Johnny Walker Red, Smirnoff Vodka, Seagrams V.O. Rye and Gordon's Gin. Chicopee reserves the right to change house brands without notice.

All Inclusive Bar Packages are a 6-hour maximum. Cocktail hour is served with non-alcoholic punch.

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Ultimate Event Packages

Late Night Selections

Standard Grilled Cheese Bar:

White and whole wheat bread with all natural cheddar cheese.

Gourmet Grilled Cheese Bar:

Marble Rye and Multigrain bread with a mix of creamy havarti cheese and double smoked cheddar cheese.

Poutine Bar:

Crispy french fries with cheese curds and gravy.

Potato Martini Bar:

Garlic Red Skin and Yukon gold mashed potatoes served with butter, sour cream, bacon bits, shredded cheese and green onions.

Nacho Bar:

Seasoned ground beef with diced tomatoes, lettuce, shredded cheese, jalapenos, salsa, sour cream, and fresh nacho chips.

Package B & C Exclusive Selections:

Slider Trio:

BBQ beef, chicken, and pulled pork slider served with accompanying sauces and toppings.

Cocktail Pizzas:

Assorted 3 topping pizzas cut into cocktail sized pieces and served hot. Served with a platter of vegetables and dip.

Sundae Bar:

A selection of three ice creams of your choosing, scooped and served to your guests. Ice cream is accompanied with a wide variety of toppings and sauces.

Sweet Table:

A selection of scrumptious dessert with fresh cut fruit and appropriate toppings and sauces.

Packages include bread basket & butter or Chicopee gourmet dip. Packages include coffee service.

A cake service fee of \$1 per guest will be added to ceremonial cakes that require cutting and plating. Fee includes refrigerated space for the cake as well as a cake box for the top layer.

All packages include one glass of sparkling wine for toasting.

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Kid Friendly Selections

Kids Cocktail Hour

\$9.50

Hors d'oeuvres *(Select Three)*

- Hot Dog Buttons
- Sliders on a Bun
- Grilled Cheese Squares
- Chicken Nuggets
- Cheese & Crackers
- Apples & Caramel
- Peanut Butter and Jelly Sandwich Squares
- Nacho Scoops with Mild Salsa

Kids Club Dinner

\$11.50

Entrées *(Select One)*

- Chicken Fingers
- Hamburger
- Hot Dog
- Personal Pizza with 2 Toppings (Cheese Blend, Pepperoni, Bacon, Green Pepper, Pineapple, Onion, Ham, Mushrooms, Hot Pepper Rings, Olives)
- Pasta with Butter or Marinara, and Parmesan

Sides *(Select One. Pasta does not include side.)*

- French Fries
- Veggies & Dip
- Garden Salad
- Fresh Fruit

Kid Friendly Selections are only available for guests 12 and under. Cocktail hour includes an all-inclusive non-alcoholic bar.

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Tray Selections

Small Fresh Fruit Platter	Serves 20-25 people.	\$42.00
Large Fresh Fruit Platter	Serves 40-50 people.	\$79.00
Small Fresh Vegetable Crudites	Serves 20-25 people.	\$42.00
Large Fresh Vegetable Crudites	Serves 40-50 people.	\$79.00
Small International Cheese Platter	Serves 20-25 people.	\$52.00
Large International Cheese Platter	Serves 40-50 people.	\$100.00
Assorted Bread Platter with 2 Signature Chef Dips	Serves 30-40 people.	\$37.00
Pickle Tray	Serves 30-40 people.	\$32.00
Nacho Platter	Serves 20-25 people.	\$26.00
Shrimp Platter	Serves 30-40 people.	\$84.00
Smoked Salmon Platter	Serves 40-50 people.	\$126.00
Pumpernickle Round with Spinach Dip	Serves 20-25 people.	\$26.00
Hot Meatball Platter	Serves 40-50 people.	\$115.00
3-Topping Pizza Platter	Serves 20-25 people.	\$21.00

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Desserts

Dessert Buffet (Assortment of cookies, squares and other baked goods)	\$8.00
Custom Cheesecake Orders	\$4.50+
Freshly Baked Apple Crisp	\$4.50
Ice Cream Sandwiches	\$4.00
Chocolate Cake with Whipped Cream	\$4.00
Sticky Toffee Pudding	\$3.50
Tuxedo Mousse Cake	\$3.50
Raspberry Mousse	\$3.50
Cheesecake	\$3.00
Chocolate Swirl Cheesecake	\$3.00

Late Night Menu Options

Munchies

Standard Grilled Cheese Bar:

White and whole wheat bread with all natural cheddar cheese.

\$3.50

Gourmet Grilled Cheese Bar:

Marble Rye and Multigrain bread with a mix of creamy havarti cheese and double smoked cheddar cheese.

\$4.75

Poutine Bar:

Crispy french fries with cheese curds and gravy.

\$5.00

Potato Martini Bar:

Garlic Red Skin and Yukon gold mashed potatoes served with butter, sour cream, bacon bits, shredded cheese and green onions.

\$5.00

Nacho Bar:

Seasoned ground beef with diced tomatoes, lettuce, shredded cheese, jalapenos, salsa, sour cream, and fresh nacho chips.

\$4.25

Round 2

Slider Trio:

BBQ beef, chicken, and pulled pork slider served with accompanying sauces and toppings.

\$12.00

Cocktail Pizzas:

Assorted 3 topping pizzas cut into cocktail sized pieces and served hot. Served with a platter of vegetables and dip.

\$10.50

Sweet Tooth

Sundae Bar:

A selection of three ice creams of your choice, scooped and served to your guests. Accompanied by a wide variety of toppings and sauces.

\$8.00

Sweet Table:

A selection of scrumptious dessert choices with a fresh cut fruit and appropriate toppings and sauces.

\$8.00

Beverage Options

**All Inclusive
Domestic Host Bar**
\$32.00

Includes one hour cocktail reception (the bar will close during formal speeches and formal food and beverage service). Bar will reopen after dinner until 1am. Double drink portions will not be served.

**All Inclusive
Premium Host Bar**
\$36.00

Includes one hour cocktail reception (the bar will close during speeches and formal food and beverage service). Bar will reopen after dinner until 1am. Includes all premium brands. Double drink portions will not be served.

**All Inclusive
Domestic Host Bar
with House Wine**
\$40.00

Includes one hour cocktail reception (the bar will close during speeches and formal food and beverage service). Bar will reopen after dinner until 1am. Double drink portions will not be served. Red and white wine will be served per table during dinner.

**All Inclusive
Premium Host Bar
with House Wine**
\$44.00

Includes one hour cocktail reception (the bar will close during speeches and formal food and beverage service). Bar will reopen after dinner until 1am. Includes all premium brands. Double drink portions will not be served. Red and white wine will be served per table during dinner.

**All Inclusive
Non-Alcoholic
Drink Bar**
\$4.50

Includes one hour cocktail reception (the bar will close during speeches and formal food and beverage service). Bar will reopen after dinner until 1am. Fountain pop and poured juices will be served.

Our current house brands are: Captain Morgan White Rum, Johnny Walker Red, Smirnoff Vodka, Seagrams V.O. Rye and Gordon's Gin. Chicopee reserves the right to change house brands without notice.

You can choose from our All-Inclusive packages or from a number of alternative bar options including: Full Host Bar, Cash Bar, Toonie Bar, Ticket Redemption Bar, Top & Pour Wine Service.

All Inclusive Bar Packages are a 6-hour maximum.

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Beverage Options

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Hot Beverages

Columbian Coffee (Regular or Decaffeinated) per 10 cup air pot	\$12.75
Assorted Teas (Flavoured & Herbal) per 10 cup air pot	\$12.75
Columbian Coffee (Regular or Decaffeinated) per 30 cup urn	\$30.00
Assorted Teas (Flavoured & Herbal) per 30 cup urn	\$30.00

Specialties

Hot Chocolate per 10 cup air pot	\$13.50
Hot Chocolate per 30 cup urn	\$34.00

Cold Beverages

Bottled Soft Drinks	\$2.80
Party Punch Bowl (25 Servings) Non-Alcoholic	\$37.00
Juices (Minute Maid, Iced Tea)	\$2.80
Individual Bottled Water	\$2.10
Milk (2% M.F. & Chocolate)	\$2.55
Sports Drinks	\$2.80
Fountain Soft Drinks	\$2.35

Spirits

1oz Measure	\$4.40
Cocktails	\$5.60
Premium Spirits	\$5.10
Liqueurs	\$5.10
Sangria (Serves 40)	\$70.00
Alcoholic Based Punch (Serves 40)	\$105.00

Specialties

Domestic Bottle	\$4.40
Premium Bottle	\$4.65
Imported Bottle	\$5.60+

Wine Cellar

House Selections White

Astica Sauvignon Semillon	Argentina	\$19.00
Joseph's Vidal Reisling	Ontario	\$19.00
Joseph's Vidal Chardonnay	Ontario	\$19.00

House Selections Red

Astica Merlot Malbec	Argentina	\$19.00
Joseph's Rosso Gran Riserva	Ontario	\$19.00
Joseph's Festival Rouge	Ontario	\$19.00

White Wine

Santa Carolina Chardonnay	Chile	\$21.00
Beringer Pinot Grigio	California	\$23.00
Bolla Pinot Grigio	Italy	\$25.00
Phillipe de Rothschild Sauvignon Blanc	France	\$26.00
Mondavi Woodbridge Chardonnay	California	\$27.50
BV Coastal Estates Sauvignon Blanc	California	\$22.00

Red Wine

Santa Carolina Cabernet Sauvignon	Chile	\$21.00
McGuigan Black Label Shiraz	Australia	\$23.00
Phillipe de Rothschild Merlot	France	\$26.00
Mondavi Woodbridge Cabernet Sauvignon	California	\$27.50
BV Coastal Estates Cabernet Sauvignon	California	\$22.00

Sparkling Wine

Freixenet	Spain	\$32.00
Astoria Proseco La Robina	Italy	\$32.00

Chicopee may also make your favourite LCBO selections available. Contact your sales representative for specific arrangements.

All liquor and beer must be purchased under the Chicopee Ski Hill liquor license at prices determined by Chicopee Management. Bar services will stop unannounced at 1am. All Chicopee banquet staff are Smart Serve Certified.

Contact Vicki Stevanus, Corporate & Group Sales: 519.894 5610 ext. 242 | vstevanus@skichicopee.com

Pricing is per person, and is subject to applicable gratuities (15%) and taxes (13%)

www.DiscoverChicopee.com

Room Rates

Silvertip Lounge

(Capacity = 140)

Enjoy the comfort of the 2640 sqft. “room with the view”. The lounge boasts the spectacular view of the hills, floor to ceiling fireplace, wall to wall windows, air conditioning and easy access to the smoke free cedar deck.

Weekday (4-Hours): \$625

Full Day Weekday (8-Hours): \$750

Full Day Weekend (8-Hours): \$1,325.00

Chicopee Hall

(Capacity = 200)

Enjoy our 5880 sqft. spacious main area. The Hall overlooks the picturesque hills with floor to ceiling windows, and easy accessibility to the smoke free cedar deck.

Weekday (4-Hours): \$875

Full Day Weekday (8-Hours): \$1,125.00

Full Day Weekend (8-Hours): \$1,500.00

Summit Room

(Capacity = 12-20)

Lofted above the Lounge, the air conditioned room is ideal for small gatherings and business meetings.

Weekday (4-Hours): \$150.00

Full Day Weekday (8-Hours): \$225.00

The Den

(Capacity = 5-15)

Nestled within Chicopee Hall. The room is ideal for small gatherings and break out meetings.

Weekday (4-Hours): \$75.00

Full Day Weekday (8-Hours): \$100.00

Combine multiple rooms and receive a 10% discount. Weekend rates apply Friday 5pm - Monday 1am.

Silvertip Lounge and Chicopee Hall room rentals include: Tables, Chairs, Chair Covers & Sashes, Linens, Staffing, Projection Screen, Speaker system, Flip Charts, Coat Racks, Skirted Service Tables, Podium & Microphone.

Summit Room and Den room rentals include: Staffing, Projection Screen, Flip Charts and Coat Racks.

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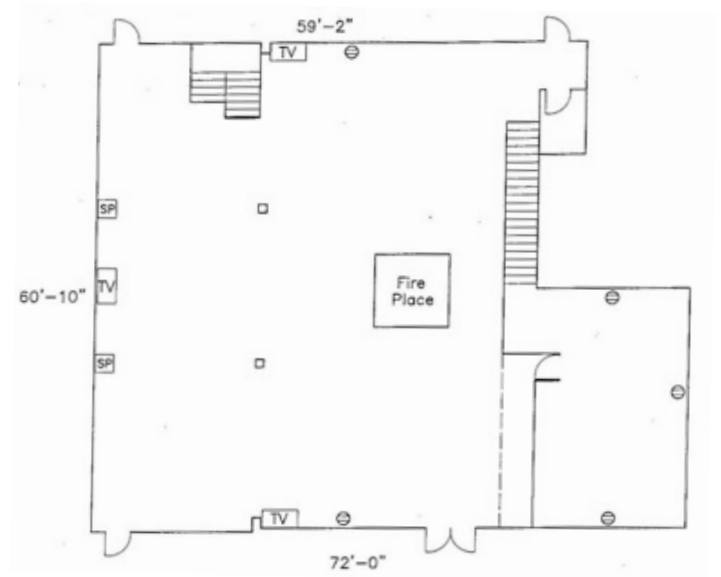
Pricing is per person, and is subject to applicable gratuities (15%) and taxes (13%)

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Silvertip Lounge & Chicopee Hall

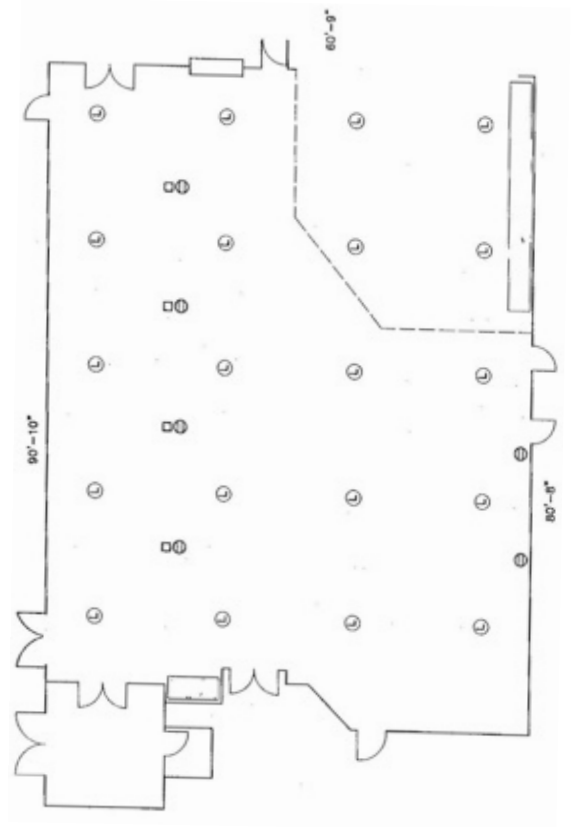
Silvertip Lounge

(Capacity = 140)



Chicopee Hall

(Capacity = 200)



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Room Rental Add-Ons

15' x 15' Modular Dance Floor	\$100.00
Ceremony Fee	\$250.00 Plus Applicable Rentals
Basic Decor Set Up	\$150.00 Plus Decorations Provided By Host
Ceremony Fee	\$425.00 Without Reception
Trade Show Space	\$2,000.00
Canopy In The Pines	\$400.00
Round Tables	\$11.25 Each
Cruiser Tables	\$12.25 Each
Draping	\$3.50 Per Foot
Backdrop	Available and Priced Based On Request
Additional Linen	\$3.50 Per Cloth
Upgrade Colour Linens	\$1.00 Per Cloth
Chair Covers & Sashes	\$3.50 Each
Additional Wireless Mics	\$50.00 Each
LCD Projector	\$50.00
Ceremony Chairs	Garden: \$4.95 Each Bistro: \$3.00 Each
Outdoor Sound System Rental	\$225.00 a Generator and 2 Speakers
Upgrade Glassware & China	\$4.00 - \$8.00 Per Person
Guest Entertainment	\$30.00 Per Hour Per Staff - Ratio Determined by Sales Representative
Playcare	\$30.00 Per Hour Per Staff - Ratio Determined by Sales Representative
On-Site Ceremony Shuttle	\$175.00
On-Site Photos	\$250.00

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Guidelines & Policies

General Guidelines

Chicopee is a full service provider and our food and beverage team provides custom catering and bar service for your event. Specialized catering requests will be considered on an individual basis. All food must be supplied by Chicopee Ski Club with the exception of specialty pastries (celebration cakes). Due to health regulations, food not consumed during the event may not be removed from the premises (celebration cakes excepted).

Price Guarantee

Corporate Package pricing will be effective the following durations: pricing set September 1st will apply for anyone booking a date until June 30th of the following year or until the new price list is available; May pricing will be effective for anyone booking from May 1st to March 31st of the following year or until the new price list is available). Wedding Package pricing will be effective for 12 months.

Confirmations

Bookings are confirmed with a 10% non-refundable deposit, determined after a meeting with our sales team to determine an initial quotation, and an event contract is then agreed upon. Please review carefully and notify us of any discrepancies. Guaranteed numbers for catering are required 21 days prior to the event. In the event the actual number of guests exceeds the guaranteed number, the customer will be responsible for the additional cost of meals. Payment of 80%, based on quoted costs is required 2 weeks prior to the scheduled event, with the remaining reconciled balance due 7 days from the date of the function. A damage deposit may be required depending on the nature of the event.

Damages

You are fully responsible and shall reimburse the Club for any damage, loss or liability incurred by the Club, which is caused by your guests or any persons or organizations contracted by you, before, during or after your event. The Club is not responsible for any damage or loss of articles left in the facility prior to, during or after the event. All items must be removed after the event unless prior arrangements have been made with the event coordinator.

Cutting & Plating Fee

A cutting & plating fee of \$2.00 per person will be levied if an outside bakery is to supply dessert. The Chef will provide garnish for the plate.

Labour Charge

If additional bartenders are requested, a flat fee of \$100 per bartender will apply.

Booking Requests

To make an appointment, to view our rooms or to speak with our sales team, contact us at groups@skichicopee.com or 519-894-5610. For your convenience the room rental requests may be held for a client for up to one (1) week. If another inquiry is made for the same room on the same date, the initial client is given first right of refusal for the room.

Guidelines & Policies

Tax & Service Charges

A 15% service charge will apply to all food and beverage services. 13% HST (effective May 1st, 2010) will be added to all alcohol sales and on all applicable goods and services.

Cancellation

If your event needs to be cancelled or rescheduled for any reason please advise your Event Coordinator immediately. Food Charges will vary depending on cancellation date and you will be given the option to transfer your initial 10% deposit within a reasonable time frame (up to 1 year) or forfeit.

Dietary Restrictions

Specialty dishes for those with allergies or dietary restrictions, and vegetarian options are available upon request from your Event Coordinator a minimum of 2 weeks from the event date. We are happy to provide vegetarian and allergy sensitive menu items.

Decorating

If decorations are to be used, please consult the Event Coordinator for any limitations that may apply. You are welcome to provide your own specialty items to personalize your event; however Chicopee is not responsible for loss or damage to any items. Candles are permitted, providing the flames are contained in the appropriate glassware. If additional services are required please contact the Event Coordinator. Confetti of any kind is not permitted, on the grounds or in the banquet areas. Should confetti be used, a clean up fee of \$200 will be added to your final account.

Parking / Wheelchair Accessibility

Chicopee has ample parking spaces in the Main and Secondary Entrance parking lots to accommodate your event needs. Permit parking spaces are located in both lots. If wheelchair accessibility is required please discuss with your Event Coordinator for designated parking.

Room Rental Access

Access to the room for decorating and set-up purposes will be determined based on scheduled events for that particular day. Any special requests must be discussed directly with your Sales Representative.

SOCAN (Society of Composers, Authors and Music Publishers of Canada)

SOCAN is the Canadian copyright collective that administers the performing rights of more than 80,000 composer, author and publisher members, and hundreds of thousands of members of our affiliated performing rights organizations (PROs) worldwide, by licensing the use of their music in Canada. We collect license fees on their behalf for the communication and public performance of their copyright-protected music – and distribute royalties to them.

Over 100 guests with music & dancing = \$59.17 (Music without dancing = \$29.56). Fees apply to all events where music is enjoyed.