

Otello's Banquet & Conference Centre

Thank you for considering Otello's Banquet and Conference Centre.

We would be proud to serve you.

All of Our Wedding Packages Include;

Elegantly decorated banquet facility with cascading ceiling drapery
Private entrance with 15 foot stonewall fireplace to display personal photos and decor
Professional wedding coordinator to assist you in the details of your wedding
An in-house bridal room located in the lobby
Microphone & podium for speeches and presentations
Five hour professional Disc Jockey Service using Otello's built in surround sound music system
Satellite background music during cocktail reception and dinner
Guest book & quill pen keepsake
Otello's elegant card presentation box
Customized printed dinner menus for each of your tables
Your choice of floor length linens and a selection of napkin colours to coordinate with your décor
Specially designed chair covers in a choice of white or ivory for all your chairs
Elegantly decorated head table backdrop
Decorated head table and cake table
Gold accented plate chargers for your head table and two family tables
Three tier wedding cake for photographs and to be served on your late night buffet
Otello's fresh floral or candlelit centrepieces for each guest table
Professional uniformed staff for service and clean up
Ample complimentary parking for your guests with a parking attendant
Climate controlled banquet facility
For the bride and groom, a Jacuzzi Suite or Jr. Suite at the Hilton Garden Inn, Oakville as well as
Special rates for your guests, with complimentary taxi service to and from Otello's
Guaranteed Pricing

A discount of 15% will be given for weekday, Friday and Sunday weddings

All menus created and prepared by Executive Chef Steve Hepting

*For further information on pricing and availability, please contact us at
905-849-6416
office@otellos.com*

Queen Elizabeth Package

Upon your guests arrival, passed hot & cold hors d'oeuvres and a selection of
Otello's cold stationary hors d'oeuvres
Premium 8 hour open bar open until 1:00a.m
Includes choices of domestic beer, rye, rum, vodka, gin, scotch, brandy,
peach schnapps, Otello's house wines (unlimited), all mixes and non-
alcoholic beverages, ice and glassware
Professional certified bartenders
Non-alcoholic punch Station

Dinner Menu Selection

Freshly baked European rolls with butter

Appetizer

Choose one of the following

Pasta (bowtie, penne, tortellini, rigatoni) with your choice of our chef's
signature sauces
Chef's selection of homemade soups
Melon in Port Wine served in a Martini Glass
Chilled Moroccan Shrimp Cocktail served with Couscous, Mango and Fennel

Entrees

Guests pre-order one of the following

Slow Roasted Strip Loin of Beef with red wine jus
Grilled Chicken Supreme with a selection of our chef's sauces
Seared Salmon Fillet with sherry maple butter
*Otello's will provide alternative menus for those with allergies and/or vegetarian
requirements.*
*All entrees are served with your choice of Potato, Risotto or Rice and a choice of 2 fresh
market vegetables.*
*Your choice of family style seasonal green garden salad with balsamic vinaigrette or
classic caesar salad.*
Our entrees can be adjusted to suit your tastes.

Desserts

Choose one of the following

Chocolate or Lemons and Cream Cosmopolitan
Ice Cream Parfait with Fresh Berries and Whipped Cream
Cheesecake with your choice of topping
Crème Brulee
All desserts are served with fresh brewed coffee & assorted herbal teas

Decorated Late Night Buffet includes; European pastries, fresh fruit display,
sliced & served wedding cake and fresh brewed coffee & assorted herbal teas

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Royal Windsor Package

Choice of premium hot & cold hors d'oeuvres and Mimosas and sangria, passed upon your guest's arrival

Premium 8 hour open bar open until 1:00 am

Includes choices of domestic and international ales and lagers, rye, rum, vodka, gin, scotch, brandy, peach schnapps', triple sec, Otello's house wines (unlimited), all mixes and non-alcoholic beverages, ice and glassware Professional certified bartenders

Non-alcoholic punch station

Choice of Pre-dinner liqueurs, after dinner liqueurs or champagne toast

Dinner Menu Selection

Freshly baked European rolls with butter

Appetizer

Choose one of the following

Your choice of *Individual* or *Station style* Antipasto to include prosciutto & melon, genoa salami, spiced olives, tomato & bocconcini in basil vinaigrette, marinated mushrooms, artichoke hearts and marinated seafood salad

Seafood Cocktail to include calamari, shrimp, scallops and mussels marinated in lemon, herbs and virgin olive oil, served in a martini glass with scallion aioli

French Onion Soup paired with an aged cheddar crouton and truffle oil

Lobster Bisque

Your choice of Baked Rotolo, Cannelloni (veal or ricotta filled) or Lasagna (Meat or Vegetarian)

Salad

Choose one of the following

Mediterranean Salad with Tomatoes, Kalamata Olives, Feta, and English Cucumber in Basil Vinaigrette

Herb Salad Mix with Candied Walnuts, Strawberries, Red Onion and Edible Flowers

Baby Spinach Leaves garnished with Orange, Almonds and Onion drizzled with Citrus Vinaigrette

Field Greens with Balsamic vinaigrette with Roma Tomatoes, Roasted Red Peppers and Goat's cheese

Entrée

Choose two of the following (second entree is served french style)

Chicken Breast stuffed with Sundried Tomato, Ricotta, fresh herbs and a Basil Cream Sauce

Grilled New York Strip with Bourbon Jus

Slow Roasted (AAA) Prime Rib au Jus with Yorkshire Pudding

White Veal Chop with a Madeira Demi Glace

Herb & Garlic Roasted Lamb

Pistachio Crusted Salmon

Otello's will provide alternative menus for those with allergies and/or vegetarian requirements.

All entrees are served with your choice of Potato, Risotto or Rice and a choice of 3 fresh market vegetables.

Desserts

Choose one of the following

French Crepes with Ice Cream, fresh fruit and Orange Crème Anglaise

Dark Chocolate and Banana Bread Pudding

Tiramisu with Kahlua Sauce

Tartufo

All desserts are served with Fresh brewed coffee & assorted herbal tea

Decorated Late Night Buffet includes; European deli display with assorted breads and condiments, fresh fruit display, assorted pastries and tortes, sliced & served wedding cake and fresh brewed coffee & herbal teas

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Contract Details

Our package prices include hall rental fee, G.S.T., P.S.T. and a 15% gratuity charge.

The deposit required to secure your booking is 10% of your estimated total cost or \$1000.00 (whichever is greater).

All deposits are non-refundable and will be deducted from your final billing. Otello's offers a 15% discount for weekday, Friday or Sunday bookings. We also offer reduced rates for off season bookings (November to April).

If you would like to have a dinner item that you do not see on the menu, we would be pleased to accommodate.

Menu tastings are offered at a fee.

Otello's Deposit Structure

First Deposit

On execution of this agreement 10% of estimated total cost or \$1,000.00 whichever is greater based on the minimum guaranteed number of adults.

We will accept Visa, MasterCard, cash or cheque for your first payment.

Second Deposit

Made nine months prior to event.

10% of total estimated cost or \$1,000.00 whichever is greater.

We will accept cash, direct debit or cheque.

Third Deposit

Made six months prior to event.

10% of total estimated cost or \$1,000.00 whichever is greater.

We will accept cash, direct debit or cheque.

Fourth Payment

Made three months prior to event.

20% of total estimated cost or \$1,000.00 whichever is greater.

We will accept cash, direct debit or cheque.

At this time, a final appointment will be made with our events coordinator to discuss details, including; menu, scheduling décor etc...

Final Payment

Due seven days prior to event.

Represents 100% of the remaining cost.

We will accept certified cheque, bank draft or cash ONLY.

Otello's Pricing Policy

Children (under 2)

Free if no menu is required

Kid's Meal (ages 3-11)

Menu: Appetizer, Chicken Fingers and Fries, Dessert

Will be charged 50% of the original negotiated price (applied when the minimum guaranteed numbers are achieved).

Minors (ages 12-18) and Staff Meals (photographers, DJ etc.)

Will be charged 85% of the original negotiated price (applied when the minimum guaranteed numbers are achieved).

After dinner guests

Following dinner, guests will enjoy open bar and late night buffet for 50% of the original negotiated price (applied when the minimum guaranteed numbers are achieved).