

2009

GIOVANNI CABOTO CLUB

84 YEARS OF PROGRESS

1925-2009

**PARTY AND
RECEPTION
PLANNER**



2175 Parent Ave., Windsor, Ontario N8X 4K2

Phone: 519-252-8383 Fax: 519-252-6954

www.cabotoclub.com

Giovanni Caboto Club

Special Services

IN ADDITION TO THE MENUS IN THE FOLLOWING PAGES
THERE ARE A WIDE RANGE OF SERVICES AVAILABLE
PLEASE ASK

- VEGETARIAN MEALS
- HOT OR COLD HORS D'OEUVRES
- WINE AND CHEESE SERVICES
- FRUIT AND PASTRY PLATTERS
- SPECIALIZED MENUS
- SWEET TABLES
- FOODS PREPARED FOR PICK-UP
- BREAKFAST MENUS
- BUSINESS MEETINGS, SEMINARS, WORKSHOPS
- AUDIO-VISUAL EQUIPMENT
- CHAIR COVERS
- PLUS MUCH, MUCH MORE -

OUR KNOWLEDGEABLE OFFICE STAFF WOULD BE PLEASED TO ASSIST YOU IN MAKING THE
ARRANGEMENTS FOR YOUR SPECIAL OCCASION. IN ADDITION TO PLANNING MENUS,
ROOM LAYOUTS AND SERVICE DETAILS, WE CAN OFFER SUGGESTIONS REGARDING
MUSIC, FLORISTS, SWEET TABLE ARRANGEMENTS, ETC.



OUR FACILITIES CAN ACCOMMODATE NOT ONLY WEDDINGS, SHOWERS, REHEARSAL DINNERS AND
BANQUETS, BUT ALSO A VARIETY OF YOUR BUSINESS NEEDS AS WELL.



WITH A CAPACITY TO HOLD OVER THREE THOUSAND PEOPLE, WE ARE A PRIME LOCATION FOR HOLDING
CONCERTS, SEMINARS, TRADE EXHIBITIONS, BUSINESS MEETINGS, WORKSHOPS, ETC.

JUST CALL!

~ Business Meetings Information ~

1. HALL RENTAL FEES:

CANADA HALL	\$1000.00
GALILEO/VERDI HALL	\$700.00
GALILEO HALL	\$350.00
CABOTO HALL	\$350.00
WINDSOR HALL	\$250.00
VERDI HALL	\$250.00
MARCONI HALL	\$100.00
RINO PICCININ HALL	\$100.00
DAVINCI HALL	\$100.00
DANTE HALL & LIBRARY	\$200.00
DANTE HALL	\$100.00

2 AUDIO-VISUAL EQUIPMENT

• PODIUM & MICROPHONE (EXCEPT DANTE HALL)	INCLUDED
• TABLES AND CHAIRS	INCLUDED
• FLIPCHART	\$15.00
• SCREEN (70" x 70")	\$25.00
• OVERHEAD	\$25.00
• CORDLESS OR LAVALIER MICROPHONE	\$50.00
• LCD PROJECTOR	\$100.00
• OTHER EQUIPMENT	TO BE DETERMINED

3. FOOD AND BEVERAGE SERVICE

YOU MAY SELECT FROM ANY OF OUR BUFFET OR SIT DOWN DINNERS,
OR YOU MAY DESIGN YOUR OWN.

• CONTINENTAL BREAKFAST	\$4.95 PER PERSON
• COFFEE/TEA	\$1.50 PER PERSON
• COFFEE/TEA/JUICE (OR POP)	\$2.75 PER PERSON
• COFFEE/TEA/PASTRY	\$3.50 PER PERSON
• CHEESE AND CRACKERS	\$3.95 PER PERSON
• VEGETABLES WITH DIP	\$3.95 PER PERSON
• CHEESE & CRACKERS, FRUIT, (OR PASTRY)	
COFFEE, TEA, JUICE (OR POP)	\$6.95 PER PERSON

~ General Information ~

#6 LINENS

TABLECLOTHS ARE INCLUDED AT NO EXTRA CHARGE, AS IS SKIRTING FOR HEAD-TABLES, CAKE TABLES AND SWEET TABLES.

LINEN NAPKINS COST AN ADDITIONAL \$0.30 EACH, REGARDLESS OF COLOUR.
(SAMPLES AVAILABLE)

#7 SOCAN FEES

UNDER THE COPYRIGHT ACT OF CANADA-TARIFF No. 8, LICENCE FEES MUST BE TENDERED FOR LIVE AND/OR RECORDED MUSIC INCLUDING EVENTS SUCH AS RECEPTIONS, DANCES AND PARTIES.

THESE FEES MUST BE CHARGED AND REMITTED TO SOCAN IN TORONTO.

APPLICABLE FEES ARE AS FOLLOWS:

CAPACITY	WITHOUT DANCING	WITH DANCING
1 - 100	\$20.56	\$41.13
101 - 300	\$29.56	\$59.17
301 - 500	\$61.69	\$123.38
OVER 500	\$87.40	\$174.79

THE APPROPRIATE FEE WILL BE ADDED TO YOUR INVOICE AND WILL BE REMITTED TO SOCAN

IF YOU HAVE ANY QUESTIONS OR CONCERNS WITH RESPECT TO THIS TAX PLEASE CALL 1-800-557-6226

#8 GRATUITIES

THE CABOTO CLUB DOES NOT AUTOMATICALLY ADD ANY GRATUITY TO YOUR INVOICE. IF YOU WISH TO ADD GRATUITY, PLEASE ADD THE AMOUNT TO YOUR INVOICE AND THE CABOTO CLUB WILL INSURE THAT YOUR GRATUITY IS RECEIVED. YOU MAY ALSO WISH TO INDICATE AS TO HOW YOU WISH YOUR GRATUITY TO BE DISTRIBUTED - I.E. SERVERS, BARTENDERS, KITCHEN PERSONNEL, ETC.

Buffet Menus

BREAKFAST BUFFET **\$11.50**

SCRAMBLED EGGS, HOME FRIES, BACON, SAUSAGE, JUICE, COFFEE, TEA
CROISSANTS, MUFFINS AND MINI DANISH

LITE BUFFET **\$15.50**

RELISH TRAY, CHEESE AND CRACKERS, FRESH FRUIT TRAY,
ASSORTED PASTRIES, FINGER SANDWICHES, COFFEE AND TEA

HOUSE BUFFET **\$16.95**

RELISH TRAY, PENNE WITH MEAT SAUCE, ROAST CHICKEN, ROAST
POTATOES, TOSSED SALAD, BREAD, BUTTER, COFFEE AND TEA

BUFFET DELUXE **\$18.95**

RELISH TRAY, PENNE WITH MEAT SAUCE, ROAST CHICKEN, ROAST POTATOES,
BABY CARROTS, TOSSED SALAD, BREAD, BUTTER, ITALIAN PASTRY, COFFEE
AND TEA

SPECIAL BUFFET **\$22.95**

RELISH TRAY, PENNE WITH MEAT SAUCE, ROAST CHICKEN, ITALIAN
SAUSAGES, ROAST POTATOES, BABY CARROTS, TOSSED SALAD, BREAD,
BUTTER, ITALIAN PASTRY, COFFEE AND TEA

ITALIAN SMORGASBORD **\$26.95**

RELISH TRAY, PENNE WITH MEAT SAUCE, ROAST CHICKEN, ITALIAN
SAUSAGES, SPARERIBS, BABY CARROTS, ROAST POTATOES, TOSSED SALAD,
BREAD, BUTTER, ITALIAN PASTRY, COFFEE AND TEA

NOTE: ADD 8% P.S.T. AND 5% G.S.T. TO ABOVE PRICES

ADD GRATUITY AT YOUR DISCRETION

Country-Style Dinner #1

ANTIPASTO ITALIANO
PENNE, SPAGHETTI OR FETTUCINE WITH MEAT SAUCE
TOSSED SALAD
ROAST CHICKEN OR SLICED ROAST BEEF WITH GRAVY
ROAST POTATOES
ITALIAN MIXED VEGETABLES
BREAD AND BUTTER
ITALIAN PASTRY OR ICE CREAM
COFFEE OR TEA\$22.95

Country-Style Dinner #2

ANTIPASTO ITALIANO
PENNE, SPAGHETTI OR FETTUCINE WITH MEAT SAUCE
TOSSED SALAD
ROAST CHICKEN WITH ROAST POTATOES
SLICED ROAST BEEF OR VEAL SERVED WITH FRESH
WHOLE MUSHROOMS
BREAD AND BUTTER
ITALIAN PASTRY OR ICE CREAM
COFFEE OR TEA\$29.95

Country-Style Dinner #3

ANTIPASTO ITALIANO
PENNE, SPAGHETTI OR FETTUCINE WITH MEAT SAUCE
TOSSED SALAD
ROAST CHICKEN WITH ROAST POTATOES
VEAL FRANCESCA
GREEN BEANS IN TOMATO SAUCE
BREAD AND BUTTER
ITALIAN PASTRY OR ICE CREAM
COFFEE OR TEA\$35.95

NOTE: ADD 8% P.S.T. AND 5% G.S.T. TO ABOVE PRICES

ADD GRATUITY AT YOUR DISCRETION

~ General Information ~

#2 RESERVING HALLS

BANQUET HALL SHOULD BE RESERVED TWELVE MONTHS IN ADVANCE. CABOTO CLUB HAS TEN HALLS AVAILABLE, ACCOMODATING GROUPS OF ANY SIZE.

#3 DEPOSITS

CANADA HALL\$800.00
VERDI & GALILEO HALL\$600.00
VERDI, GALILEO, WINDSOR OR CABOTO HALLS.....\$300.00
DANTE, MARCONI, DA VINCI OR R.P. HALLS.....\$200.00

THE DEPOSIT IS NOT REFUNDABLE IN THE EVENT OF A CANCELLATION. ALL DEPOSITS WILL BE CREDITED TO YOUR ACCOUNT. AN ADDITIONAL DEPOSIT OF \$500.00 WILL BE REQUIRED FOUR MONTHS PRIOR TO THE DATE OF YOUR FUNCTION.

#4 BILLING

25% OF THE ANTICIPATED BILL IS DUE AND PAYABLE TO THE GIOVANNI CABOTO CLUB 10 DAYS PRIOR TO THE SCHEDULED FUNCTION. THE BALANCE IS DUE AND PAYABLE WITHIN 10 DAYS OF THE FUNCTION (INTEREST WILL BE CHARGED ON ALL OVERDUE ACCOUNTS AT THE RATE OF 1.5% PER MONTH - 18% PER ANNUM)

#5 CONTRACT INFORMATION

PLEASE CALL AND ARRANGE AN APPOINTMENT TO FINALIZE THE MENU DETAILS AND OTHER ARRANGEMENTS 15 DAYS PRIOR TO THE DATE OF THE FUNCTION.

THE FOLLOWING INFORMATION IS REQUIRED:

- THE GUARANTEED NUMBER OF GUESTS ATTENDING (1 WEEK PRIOR)
- THE NUMBER OF GUESTS AT THE HEAD TABLE
- THE TIME THE GUESTS ARE TO ARRIVE
- THE TIME DINNER IS TO BE SERVED
- THE COLOUR OF TABLECLOTHS AND NAPKINS (IF ORDERED)
- THE DINNER SELECTED
- BAR ARRANGEMENTS AND ANY SPECIAL ROOM LAYOUT W / SERVICES REQUIRED.

NOTE: YOU WILL BE BILLED FOR THE NUMBER GUARANTEED MINIMUM PLUS ANY ADDITIONAL MEALS SERVED.

~ General Information ~

#1 HALL RENTAL (FOR RECEPTIONS ONLY)

CANADA HALL

APPROX. CAPACITY (550)

550 OR MORE	NO CHARGE
500-549 PEOPLE	\$200.00
450-499 PEOPLE	\$275.00
400-449 PEOPLE.....	\$350.00
350-399 PEOPLE.....	\$425.00
300-349 PEOPLE.....	\$500.00
250-299 PEOPLE.....	\$600.00
249 PEOPLE OR LESS.....	\$900.00

VERDI & GALILEO HALL

(450)

NO CHARGE

	\$200.00
	\$275.00
	\$350.00
	\$450.00
	\$650.00

CABOTO HALL (275)

250 OR MORE.....	NO CHARGE
200-249 PEOPLE.....	\$200.00
150-199 PEOPLE.....	\$275.00
100-149 PEOPLE.....	\$350.00
UNDER 100.....	\$400.00

GALILEO HALL (200)

150 OR MORE	NO CHARGE
100-149 PEOPLE.....	\$150.00
99 OR LESS.....	\$250.00

MARCONI HALL (100)

RINO PICCININ (75)

DA VINCI HALL (60)

150 OR MORE.....	NO CHARGE
100-149 PEOPLE.....	\$100.00
99 OR LESS.....	\$200.00

60 OR MORE.....	NO CHARGE
UNDER 60.....	\$100.00

*NOTE: THE ABOVE HALL RENTAL CHARGES ARE APPLICABLE ONLY TO RECEPTIONS HELD ON SATURDAYS. THERE ARE NO HALL CHARGES FOR RECEPTIONS HELD ON ANY OTHER DAY.

Country-Style Dinner #4

ANTIPASTO ITALIANO
 PENNE, SPAGHETTI OR FETTUCINE WITH MEAT SAUCE
 TOSSED SALAD
 BONELESS BREAST OF CHICKEN WITH MUSHROOM
 SAUCE AND ROAST POTATOES
 SLICED ROAST BEEF OR VEAL WITH FRESH MUSHROOMS
 BABY CARROTS
 BREAD AND BUTTER
 ITALIAN PASTRY OR ICE CREAM
 COFFEE OR TEA\$37.95

Country-Style Dinner #5

ANTIPASTO ITALIANO
 PENNE, SPAGHETTI OR FETTUCINE WITH MEAT SAUCE
 TOSSED SALAD
 ROAST CHICKEN WITH ROAST POTATOES
 VEAL PARMIGIANA
 GREEN BEANS IN TOMATO SAUCE
 BREAD AND BUTTER
 ITALIAN PASTRY OR ICE CREAM
 COFFEE OR TEA\$37.95

Country-Style Dinner #6

ANTIPASTO ITALIANO
 PENNE, SPAGHETTI OR FETTUCINE WITH MEAT SAUCE
 TOSSED SALAD
 CHICKEN FLORENTINE WITH ROAST POTATOES
 SLICED ROAST BEEF OR VEAL WITH FRESH WHOLE MUSHROOMS
 BREAD AND BUTTER
 ITALIAN PASTRY OR ICE CREAM
 COFFEE OR TEA\$38.95

NOTE: ADD 8% P.S.T. AND 5% G.S.T. TO ABOVE PRICES

ADD GRATUITY AT YOUR DISCRETION

~ Antipastos ~

BRUSCHETTA

AN ITALIAN FAVOURITE WITH OLIVE OIL, TOMATOES, AND SPICES

ANTIPASTO ITALIANO

SLICED TOMATO OREGANO, SALAMI, CAPICOLLO, CHEESE, ARTICHOKE HEART

BRAZILIAN ANTIPASTO

SALAMI, CAPICOLLO, MELON WITH PROSCIUTTO, CHEESE, CARROT, CELERY AND OLIVES

ANTIPASTO MEDITERRANEAN

SLICED TOMATO OREGANO, SALAMI, CAPICOLLO, BOCCONCINO CHEESE
AND AN ARTICHOKE HEART.

ANTIPASTO CABOTO

ANTIPASTO DI MARE IN LEMON, MELON WITH PROSCIUTTO, SALAMI, CAPICOLLO,
CELERY, CARROT AND OLIVES.

ANTIPASTO DI MARE

DELICACIES OF THE SEA-SQUID, SHRIMP, OCTOPUS AND CUTTLEFISH PREPARED IN
OIL WITH LEMON AND GARLIC (SERVED ON PLATTERS)

ANTIPASTO CAMPAGNUOLO

FRESHLY GRILLED ZUCCHINI, EGGPLANT, RED, GREEN AND YELLOW PEPPERS ACCOMPANIED
WITH ARTICHOKE HEARTS, OLIVES, SLICED TOMATOES AND BOCCONCINO CHEESE

~ Soups ~

CHICKEN BROTH WITH PASTINA

MINISTRONE

STRACCIATELLA

TORTELLINI SOUP

~ Bar and Beverage Services ~

- CASH BAR -

GUESTS OF YOUR FUNCTION WILL PURCHASE THEIR OWN DRINKS
(GROUPS OF LESS THAN 75 PERSONS WILL ALSO BE CHARGED
AN HOURLY RATE OF \$18.00 FOR BARTENDER SERVICE)

- HOST BAR -

GUESTS OF YOUR FUNCTION WILL BE PROVIDED DRINKS AT NO
CHARGE. YOU WILL BE BILLED ACCORDING TO CONSUMPTION.
(GROUPS OF LESS THAN 75 PERSONS WILL ALSO BE CHARGED
AN HOURLY RATE OF \$18.00 FOR BARTENDER SERVICE)

- OWN BAR -

CLIENT TO OBTAIN OWN PERMIT AND SUPPLY ALL LIQUOR, WINE
AND BEER. CABOTO WILL SUPPLY ALL NECESSARY ITEMS
INCLUDING BARTENDER(S), MIXES, GLASSWARE, ICE, POP, JUICES
AND CONDIMENTS. CLIENT WILL BE CHARGED A FLAT FEE OF \$7.95
PER PERSON FOR THIS SERVICE.

- WINE SERVICE -

IF YOU WISH TO SUPPLY YOUR OWN WINE TO BE SERVED DURING
DINNER, THERE WILL BE A \$5.00 PER BOTTLE CORKAGE FEE
(THIS DOES NOT APPLY IN THE CASE OF CLIENT'S OWN BAR)
CABOTO CLUB DOES CARRY A FINE SELECTION OF BOTH DOMESTIC
AND IMPORTED WINES. ANY SPECIALTY WINES MUST BE ORDERED
AT LEAST 10 DAYS IN ADVANCE.

~ Vegetables ~

ITALIAN MIXED VEGETABLES

BABY CARROTS

GREEN BEANS ALMONDINE

GREEN BEANS IN OIL AND VINEGAR

GREEN BEANS IN TOMATO SAUCE

FRESH WHOLE MUSHROOMS

ASPARAGUS TIPS

PARISIENNE MINI POTATOES

MASHED POTATOES

BROCCOLI

CAULIFLOWER

STIR-FRY VEGETABLES

~ Desserts ~

SWEET TABLE

INCLUDES SEASONAL FRUIT, ITALIAN PASTRY, DRY COOKIES, TORTES & COFFEE

ICE CREAM

ANY FLAVOUR OF YOUR CHOICE WITH A TOPPING

ITALIAN PASTRY

ASSORTMENT OF CREAM PUFF, LEMON CANNOLI, SICILIAN CANNOLI
AND CREAM CANNOLI

TARTUFO

CHOCOLATE, BACIO, AMARETTO OR STRAWBERRY

ITALIAN ICE CREAM

A WIDE VARIETY OF ITALIAN ICE CREAM SPECIALTIES

~ Salads ~

TOSSED SALAD

FRESH LETTUCE WITH A LIGHT SHREDDING OF CARROTS IN OIL AND
VINEGAR, AND ITALIAN DRESSING

CAESAR SALAD

CRISP ROMAINE LETTUCE WITH A CREAMY CAESAR DRESSING SERVED WITH
CROUTONS AND PARMIGIANO CHEESE

RADICCHIO

IN OIL AND VINEGAR

~ Rice Dishes ~

RISOTTO

• MILANESE • VERDE • WITH MEAT SAUCE

~ Pasta Dishes ~

FETTUCINE

ALFREDO

PRIMAVERA

MOUNTAIN AND SEA (MUSHROOMS AND SHRIMP)

LINGUINE

WITH CLAMS IN TOMATO OR CREAM SAUCE

SPAGHETTI

WITH MEATBALLS

MARINARA

CARBONARA

TORTELLINI OR RAVIOLI

WITH MEAT OR TOMATO SAUCE

CANELLONI

RICOTTA AND SPINACH, AND/OR MEAT FILLING

BAKED LASAGNA

~ Veal Entrees ~

ROAST VEAL

VEAL FRANCESCA

VEAL CORDON BLEU

VEAL PARMIGIANA

VEAL MARSALA

VEAL BIRDS

~ Beef Entrees ~

ROAST BEEF

CHATEAUBRIAND

SERVED WITH MUSHROOMS & BABY CARROTS

PRIME RIB OF BEEF

BEEF TENDERLOIN STIR FRY

WITH FRESH GARDEN VEGETABLES

~ Chicken Entrees ~

ROAST CHICKEN

CHICKEN CORDON BLEU

CHICKEN BREAST PARMIGIANA

CHICKEN BREAST ELIZABETH

WITH MUSHROOM & SHALLOTS IN A SUPREME SAUCE

CHICKEN BREAST MONTE CRISTO

SAUTEED RED & GREEN PEPPERS, TOMATO, ONION & MUSHROOMS
WITH OLIVE OIL IN TOMATO SAUCE

CHICKEN FLORENTINE

BONELESS CHICKEN BREAST STUFFED WITH SPINACH & SWISS CHEESE
TOPPED WITH A LIGHT BUTTER SAUCE

CHICKEN BREAST PRIMAVERA

BONELESS CHICKEN BREAST STUFFED WITH SWISS CHEESE, ASPARAGUS AND RED PEPPERS

STIR-FRY CHICKEN

WITH FRESH GARDEN VEGETABLES

STUFFED CHICKEN ROLL

DEBONED CHICKEN STUFFED WITH A HERBED MIXTURE OF GROUND PORK, BEEF AND VEAL

~ Fish and Seafood Entrees ~

ORANGE ROUGHY

BROILED IN BUTTER & LEMON, OR BREADED

SHRIMP

ANY STYLE

SURF AND TURF

FILET MIGNON AND LOBSTER TAIL

FRITTURA MISTA

DEEP-FRIED SHRIMP, SCALLOPS & CALAMARI

SEAFOOD CABOTO

SAUTEED SHRIMP IN BUTTER & GARLIC, BREADED SCALLOPS AND FLOURED CALAMARI

BROILED LOBSTER TAILS