

2024

Est. 1925

GIOVANNI CABOTO CLUB

99 YEARS OF PROGRESS

PARTY & RECEPTION *Planner*



2175 Parent Avenue, Windsor, Ontario N8X 4K2
P 519-252-8383 | F 519-252-6954 | www.cabotoclub.com

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Meet Smart Menu Options

IN RECOGNITION OF OUR COMMITMENT TO PROVIDING HEALTHIER OPTIONS TO OUR CLIENTS,
THE CABOTO CLUB HAS BECOME A **MEET SMART** CERTIFIED CATERER.

THIS **MEET SMART** DESIGNATION MEANS THAT WE OFFER
AFFORDABLE, HEALTHY MENU OPTIONS FOR ALL MEALS
AND REFRESHMENT BREAKS.

MEET SMART MENU OPTIONS ARE WELL-BALANCED AND INCLUDE FRESH,
WHOLESOME FOODS THAT PROMOTE GOOD HEALTH, INCLUDING:

- A SELECTION OF VEGETABLES OR FRUIT
- LEANER PROTEIN OPTIONS, INCLUDING LEAN MEATS, FISH, AND LEGUMES
- WHOLE GRAINS FOR AT LEAST HALF OF THE GRAIN CHOICES
- FOODS THAT CONTAIN MINIMAL ADDED SUGAR, SALT, OR UNHEALTHY FATS

LOOK FOR THE ABOVE **MEET SMART** LOGO
TO IDENTIFY MENU OPTIONS THAT MEET THESE CRITERIA.

MANY OTHER MENU OPTIONS CAN BE CUSTOMIZED
INTO **MEET SMART** OPTIONS UPON REQUEST.

PLEASE INQUIRE FOR MORE DETAILS.

THE **MEET SMART** CATERING DESIGNATION PROGRAM IS OFFERED BY
GO FOR HEALTH IN COLLABORATION WITH THE
WINDSOR-ESSEX COUNTY HEALTH UNIT.

FOR MORE INFORMATION ON THIS PROGRAM CALL
519-258-2146 EXT. 3100.



Meet Smart Menu Options



CONTINENTAL BREAKFAST

\$16.95

- WHOLE GRAIN BAGELS WITH VARIOUS SPREADS, (INCL. PEANUT BUTTER, JAM, AND HUMMUS)
- ASSORTED FRESH FRUIT
- ASSORTED YOGURT AND TRAIL MIX
- WATER, 100% FRUIT JUICE, COFFEE, TEA



HOT BREAKFAST BUFFET

\$28.95

- SCRAMBLED EGGS WITH GRILLED VEGETABLES
- ROASTED LEAN TURKEY SLICES WITH SIDES OF SLICED TOMATO, LETTUCE, AND REAL MAYONNAISE
- WHOLE GRAIN BAGELS WITH VARIOUS SPREADS (INCL. PEANUT BUTTER, JAM, AND HUMMUS)
- TRADITIONAL OATMEAL WITH SIDES OF DRIED FRUIT, NUTS, SEEDS, FRESH FRUIT, AND CINNAMON
- FRESH WHOLE FRUIT AND ASSORTED YOGURT
- WATER, 100% FRUIT JUICE, COFFEE, TEA



BUFFET

\$32.95

- RELISH TRAY OR VEGETABLES AND DIP
- MINISTRONE SOUP OR PENNE WITH MEAT SAUCE OR TOMATO SAUCE
- OVEN ROASTED CHICKEN WITH ROAST POTATOES OR SEASONAL VEGETABLES
- FRESH GARDEN SALAD WITH CABOTO VINAIGRETTE
- SMALL WHOLE GRAIN ROLLS
- WATER, COFFEE, TEA



COUNTRY STYLE DINNER

\$40.95

- RELISH TRAY OR VEGETABLES AND DIP OR FRESH GARDEN SALAD WITH CABOTO VINAIGRETTE
- MINISTRONE SOUP OR PENNE WITH MEAT SAUCE OR TOMATO SAUCE
- FRESH GARDEN SALAD WITH CABOTO VINAIGRETTE
- OVEN ROASTED CHICKEN OR LEAN ROAST BEEF WITH STEAMED VEGETABLES
- SMALL WHOLE GRAIN ROLLS
- FRESH FRUIT WITH BISCOTTI, ICE CREAM, OR GELATO
- WATER, COFFEE, TEA

**VEGETARIAN AND VEGAN OPTIONS AVAILABLE UPON REQUEST.*

NOTE: ADD 13% H.S.T. TO ABOVE PRICES

GRATUITY OF 10% IS SUGGESTED



Buffet Menus

BREAKFAST BUFFET **\$28.95**

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

LITE BUFFET **\$29.95**

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

HOUSE BUFFET **\$32.95**

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

BUFFET DELUXE **\$35.95**

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

SPECIAL BUFFET **\$42.95**

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 **\$49.95**

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 13% H.S.T. TO ABOVE PRICES

GRATUITY OF 10% IS SUGGESTED



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\$39.95

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\$49.95

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\$57.95

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\$59.95

NOTE: ADD 13% H.S.T. TO ABOVE PRICES

GRATUITY OF 10% IS SUGGESTED



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\$60.95

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\$61.95

Country-Style Dinner #7

ANTIPASTO ITALIANO
PENNE, SPAGHETTI OR FETTUCINE WITH MEAT SAUCE
TOSSED SALAD
ROAST CHICKEN OR BEEF OR VEAL WITH ROAST POTATOES
SEAFOOD PLATTER WITH GREEN BEANS
BREAD AND BUTTER
ITALIAN PASTRY OR ICE CREAM
COFFEE OR TEA\$64.95

~ Soups ~

CHICKEN BROTH WITH PASTINA
MINISTRONE
STRACCIATELLA
TORTELLINI SOUP

NOTE: ADD 13% H.S.T. TO ABOVE PRICES

GRATUITY OF 10% IS SUGGESTED



~ Antipastos ~

ANTIPASTO ITALIANO (INCLUDED)

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

BRUSCHETTA (ADD \$4.00)

AN ITALIAN FAVOURITE WITH OLIVE OIL, TOMATOES, AND SPICES

BRAZILIAN ANTIPASTO (ADD \$4.00)

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

ANTIPASTO MEDITERRANEAN (ADD \$4.00)

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

ANTIPASTO CABOTO (ADD \$15.00)

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

ANTIPASTO DI MARE (ADD \$17.00)

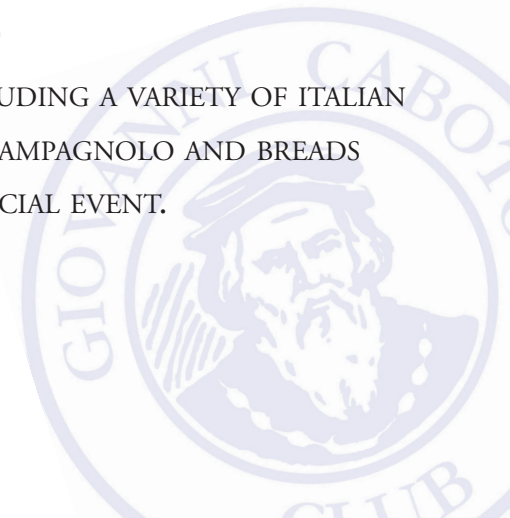
DELICACIES OF THE SEA-SQUID, SHRIMP, OCTOPUS AND CUTTLEFISH PREPARED IN
OIL WITH LEMON AND GARLIC (SERVED ON PLATTERS)

ANTIPASTO CAMPAGNOLO (ADD \$17.00)

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

ANTIPASTO BAR (ADD \$29.95)

AN ANTIPASTO BAR DESIGNED WITH ALL THE ITEMS LISTED ABOVE INCLUDING A VARIETY OF ITALIAN
CHEESES, DELI MEATS, CRUDITIES, ANTIPASTO DI MARE, ANTIPASTO CAMPAGNOLO AND BREADS
ALL PROFESSIONALLY DESIGNED TO ENHANCE YOUR SPECIAL EVENT.



~ 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

STEAKS

FILET, NEW YORK SIRLOIN

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



~ Vegetables ~

ITALIAN MIXED VEGETABLES

BABY CARROTS

GREEN BEANS ALMONDINE

GREEN BEANS IN OIL AND VINEGAR

GREEN BEANS IN TOMATO SAUCE

FRESH WHOLE MUSHROOMS

PEI MEDLEY

ASPARAGUS TIPS

PARISIENNE MINI POTATOES

MASHED POTATOES

BROCCOLI

CAULIFLOWER

STIR-FRY VEGETABLES

~ Desserts ~

SWEET TABLE.....\$20.95 PER PERSON

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

ICE CREAM

ANY FLAVOUR OF YOUR CHOICE WITH A TOPPING

ITALIAN PASTRY

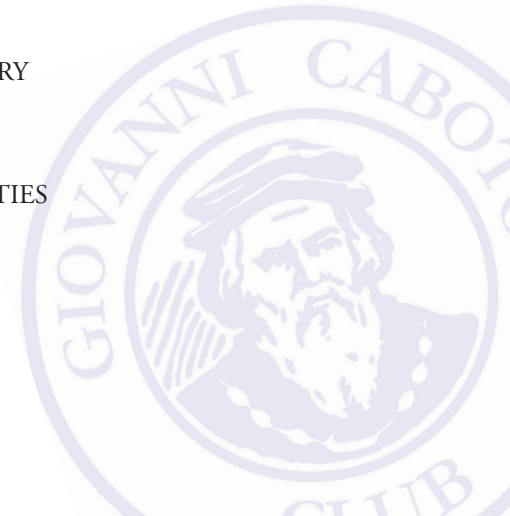
ASSORTMENT OF CREAM PUFF, LEMON CANNOLI, SICILIAN CANNOLI
AND CREAM CANNOLI

TARTUFO

CHOCOLATE, BACIO, AMARETTO OR STRAWBERRY

ITALIAN ICE CREAM

A WIDE VARIETY OF ITALIAN ICE CREAM SPECIALTIES



~ *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 \$28.00 FOR BARTENDER SERVICE)

- HOST BAR -

GUESTS OF YOUR FUNCTION WILL BE PROVIDED DRINKS AT NO
CHARGE. YOU WILL BE BILLED ACCORDING TO CONSUMPTION
AT \$6.50 PER DRINK.

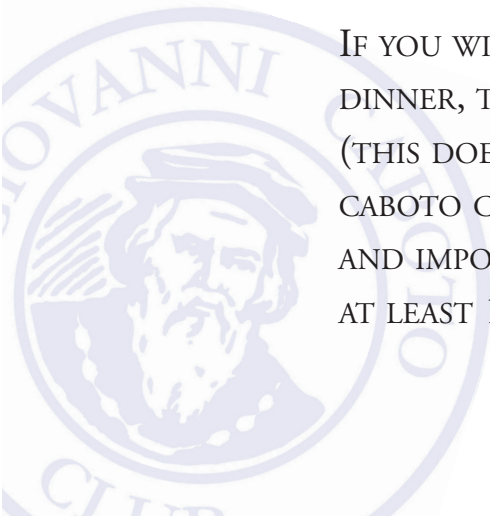
(GROUPS OF LESS THAN 75 PERSONS WILL ALSO BE CHARGED
AN HOURLY RATE OF \$28.00 FOR BARTENDER SERVICE)

- 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 \$16.95
PER PERSON FOR THIS SERVICE.

- WINE SERVICE -

IF YOU WISH TO SUPPLY YOUR OWN WINE TO BE SERVED DURING
DINNER, THERE WILL BE A \$14.00 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.



~ General Information ~

#1 HALL RENTAL (FOR RECEPTIONS ONLY)

CANADA HALL

APPROX. CAPACITY (550)

550 OR MORE	NO CHARGE
500-549 PEOPLE	\$350.00
450-499 PEOPLE	\$400.00
400-449 PEOPLE.....	\$475.00
350-399 PEOPLE.....	\$550.00
300-349 PEOPLE.....	\$625.00
250-299 PEOPLE.....	\$725.00
249 PEOPLE OR LESS.....	\$1300.00

VERDI & GALILEO HALL

(450)

NO CHARGE
\$325.00
\$425.00
\$525.00
\$625.00
\$800.00

CABOTO HALL (275)

250 OR MORE.....	NO CHARGE
200-249 PEOPLE.....	\$300.00
150-199 PEOPLE.....	\$350.00
100-149 PEOPLE.....	\$450.00
UNDER 100.....	\$500.00

GALILEO HALL (200)

150 OR MORE	NO CHARGE
100-149 PEOPLE.....	\$250.00
99 OR LESS.....	\$325.00

VERDI (150) / WINDSOR HALL (160)

150 OR MORE.....	NO CHARGE
100-149 PEOPLE.....	\$200.00
99 OR LESS.....	\$275.00

MARCONI HALL (100) / RINO PICCININ (75)

DA VINCI HALL (60)

60 OR MORE.....	NO CHARGE
UNDER 60.....	\$175.00

*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.

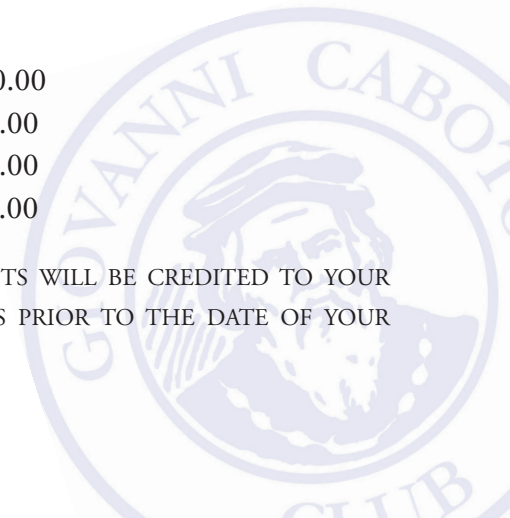
#2 RESERVING HALLS

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

#3 DEPOSITS

CANADA HALL	\$1000.00
VERDI & GALILEO HALL	\$800.00
VERDI, GALILEO, WINDSOR OR CABOTO HALLS.....	\$500.00
DANTE, MARCONI, DA VINCI OR R.P. HALLS.....	\$300.00

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.



~ General Information ~

#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.

#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 \$0.75 EACH, REGARDLESS OF COLOUR. (SAMPLES AVAILABLE)

#7 SOCAN AND RE-SOUND LICENCE FEES

UNDER CANADIAN LAW LICENCE FEES MUST BE COLLECTED FOR LIVE AND/OR RECORDED MUSIC INCLUDING EVENTS SUCH AS RECEPTIONS, DANCES, FASHION SHOWS, PARTIES ETC. THESE FEES MUST BE CHARGED AND REMITTED TO SOCAN AND RE-SOUND IN TORONTO.

APPLICABLE FEES ARE AS FOLLOWS AND MAY CHANGE AS PER GOVERNMENT POLICY:

HALL	WITHOUT DANCING		WITH DANCING	
	<u>SOCAN</u>	<u>RE-SOUND</u>	<u>SOCAN</u>	<u>RE-SOUND</u>
DANTE, RINO PICCININ, DA VINCI, MARCONI, WINDSOR	\$31.72	\$13.30	\$63.49	\$26.63
GALILEO, VERDI, CABOTO	\$66.19	\$27.76	\$132.39	\$55.52
CANADA, GALILEO/VERDI	\$93.78	\$39.33	\$187.55	\$78.66

THE APPROPRIATE FEE WILL BE ADDED TO YOUR INVOICE AND WILL BE REMITTED TO SOCAN AND RE-SOUND
IF YOU HAVE ANY QUESTIONS PLEASE CALL:

SOCAN 1-800-577-6226 | RE-SOUND 1-877-309-5770

#8 GRATUITIES

THE CABOTO CLUB SUGGESTS A 10% GRATUITY BUT 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.)

~ Business Meetings Information ~

1. HALL RENTAL FEES:

CANADA HALL	\$2500.00
GALILEO/VERDI HALL	\$1750.00
GALILEO HALL	\$900.00
CABOTO HALL	\$900.00
WINDSOR HALL	\$800.00
VERDI HALL	\$800.00
MARCONI HALL	\$350.00
RINO PICCININ HALL	\$350.00
DA VINCI HALL	\$350.00
DANTE HALL & LIBRARY	\$500.00
DANTE HALL	\$250.00
BOARD ROOM	\$250.00

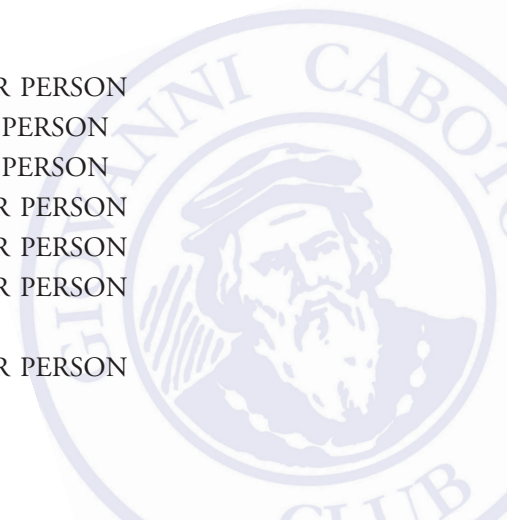
2 AUDIO-VISUAL EQUIPMENT

• PODIUM & MICROPHONE (EXCEPT DANTE HALL)	INCLUDED
• TABLES AND CHAIRS	INCLUDED
• FLIPCHART	\$25.00
• SCREEN (70" X 70")	\$50.00
• CORDLESS OR LAVALIER MICROPHONE	\$100.00
• LCD PROJECTOR	\$175.00
• LCD PROJECTOR WITH SOUND & SCREEN	\$200.00

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	\$16.95 PER PERSON
• COFFEE/TEA	\$2.95 PER PERSON
• COFFEE/TEA/JUICE (OR POP)	\$6.95 PER PERSON
• COFFEE/TEA/PASTRY	\$10.95 PER PERSON
• CHEESE AND CRACKERS	\$14.95 PER PERSON
• VEGETABLES WITH DIP	\$14.95 PER PERSON
• CHEESE & CRACKERS, FRUIT, (OR PASTRY) COFFEE, TEA, JUICE (OR POP)	\$20.95 PER PERSON



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 -

RECEPTIONS WITH FOOD NOT SUPPLIED BY CABOTO CLUB (ONLY WHEN PERMITTED)

TABLECLOTHS	\$10.00 EACH
SKIRTING	\$40.00 PER 8' TABLE
HALL RENTAL FEES	
DANTE MARCONI RINO PICCININ DA VINCI	\$500.00
WINDSOR	\$1000.00
CABOTO GALILEO VERDI	\$1500.00
GALILEO/VERDI	\$2000.00
CANADA	\$3000.00

** All rentals will be charged an additional \$500.00 set up and clean up charge when applicable*

*IF FOOD IS SUPPLIED ONLY AND CABOTO STAFF IS TO COOK AND SERVE
WITH CABOTO PLATES, CUTLERY, LINENS ETC.
THE CHARGE IS \$30.00 PER PERSON.*

