



Da Vinci Centre
Catering Guide

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INTRODUCTION

Catering Hours:

Monday – Friday

9:00am-12:30pm | 1:00pm-5:00pm

Menu Option Policy:

- Menu options are subject to change **seasonally** without notice.
- Menu quotes are guaranteed up to **60 days** prior to the date of your function.
- Menu selection is required **30 days** prior to your function date.
- Final guest count is required **10 business days** prior to your function date.
- **Special** menu items are available for children.
- All prices are per person, unless otherwise noted.

Fee & Deposit Policy:

- A deposit along with a credit card on file is required upon booking and based on room selection.
- If canceled, your deposit will be refunded if the room is alternately booked.
- **We require an 80% down payment of the estimated total value of sales 10 business days prior to your reserved event.**
- One month prior to the date of the event, the party must sign a written contract
- All meals are subject to HST with a suggested gratuity of 15%.
- Your balance is due upon receipt. An interest rate of **2%** will be charged on all accounts that are due over 30 days.
- **Refunds** will be given if an event is cancelled in writing 6 months prior to the event and if the halls is rebooked.

Regulations & Policies:

- The **office** must be notified **10 business days** prior to the event to of the **guaranteed number of guests** attending. This is the minimum number which will be billed, unless exceeded.
- **Cancellation fee:** if a function is cancelled 48 hours prior to the function date, a rental charge and 15% of the estimated food costs will apply.
- Should a function fall on a Statutory Holiday, an additional 10% increase in all fees will be applied.

Additional Services & Fees:

Linen napkins (white or black).....	\$ per person
Coffee Service.....	\$ per person
Coat Check.....	\$ per person
Corkage (Soft drinks, Ice, & Glasses).....	
- 1-150 ppl - \$ / person	
- Over 151 ppl - \$ / person	
Bartenders.....	\$ for the evening or \$/ Hr if event ends earlier
Stage Removal and/or Relocation.....	\$
Trade Show: Disposal of garbage fee.....	\$
Decoration Removal.....	\$
Room-Reset.....	\$
Storage Fee.....	\$

Additional Fees:

To all DJ & Bands, all equipment must be removed by end of the night or a \$ storage fee will apply.

All events that require a D.J. or live music will be charged a SOCAN & an administrative fee.

All fees are subject to HST.

SOCAN Fees

(Society of Composers, Authors & Music Publishers of Canada)

Fees for a license to perform at Receptions, Conventions, Assemblies and Fashion Shows:

Room Capacity	Without Dancing	With Dancing
1-100	\$22.06	\$44.13
101-300	\$31.72	\$63.49
301-500	\$66.19	\$132.39
Over 500	\$93.78	\$187.55

Audio-Visual Equipment:

The DaVinci Centre offers audio-visual equipment to meet your basic A/V needs.

Please Note: Rental fees will apply.

A/V equipment available:

- Microphone & Podium \$
- Flip Chart \$
- Proxima LCD Projector \$
- Screen (8ft) \$
- Cordless Microphone \$
- Lapel Microphone \$

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ROOM POLICIES & REGULATIONS

- All changes to the event and contract must be verified and approved by the controller.
- No outside food and beverages are permitted in the building unless approved by catering manager.
- All functions must end by 1:00am.
- All decorations must be removed by the end of the night or a fee will apply. Davinci centre is not responsible for any decorations left behind after the function is over.

Table Linen Policy:

- Linen tablecloths and paper napkins are provided for all functions at no extra charge.
- Exceptions will occur if only the room is being rented, in this case there may be an extra charge.
- Linen napkins are an additional cost with the option of black or white.

Hall Decorations:

- If you require centerpieces or decorations, arrangements must be made with an independent decorator.
- Arrangements to decorate the hall must be made with our office staff prior to the scheduled date of your event.
- All decorations must be removed by the end of the night or a fee will apply.

Coat Check Rate:

- Standard Coat check rate:

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ROOM RATES & SPECIFICATIONS

Michelangelo Room

6572 sq. ft.

Capacity:

Theatre	Classroom	Banquet	Board Room
800	250	With dancing 400 Without dancing 500	80

Marco Polo Room

3032 sq. ft.

Capacity:

Theatre	Classroom	Banquet	Board Room
250	80	180	65

Verdi Room

1625 sq. ft.

Capacity:

Theatre	Classroom	Banquet	Board Room
140	50	100	50

Caboto Room

6572 sq. ft.

Capacity:

Theatre	Classroom	Banquet	Board Room
50	25	45	25

Alighieri Room

6572 sq. ft.

Capacity:

Theatre	Classroom	Banquet	Board Room
50	25	40	25

Room-Reset Fee:

If your event requires our staff to reset your room during your function, a room-reset fee will apply.

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Breakfasts & Morning Meetings

We make varied breakfast options guaranteed to start your day off right.

DaVinci Continental

Assorted Muffins, Danishes & Butter
Freshly Brewed Coffee and Tea

DaVinci Deluxe Continental

Beautiful Fresh Fruit Mirror
Variety of Assorted Yogurt with Granola
Assorted Cold Juice
Freshly Brewed Coffee and Tea

Renaissance Recharge Buffet

Lightly Scrambled Eggs
Bacon and Italian Sausage (made in house)
Waffles with Syrup
Crispy Fried Breakfast Potatoes
Freshly Brewed Coffee and Tea
Orange Juice

Quick Pick Additions

Croissants, Danishes
Assorted Muffins & Cookies
Sliced Fresh Fruit
Variety of Assorted Yogurt with Granola
Coffee and Tea
Assorted Juices

Lunch

Platters, Working Luncheons & Mid-Day Receptions

Deli Inspired Lunch

Assorted Selection of Fine Local Breads
Italian Inspired Deli Meats and Cheeses
Assorted Condiments
Freshly Mixed Tossed Salad and Assorted Dressings
Decadent Pastries
Freshly Brewed Coffee or Tea
Add Soup
Cesar Salad Upgrade
Add Tuna or Egg Salad

Mediterranean Hot Working Luncheon

Freshly Baked Roma Dinner Rolls
Fresh Tossed Salad with Choice of Dressing
Pasta & Meatballs Served with our DaVinci Sauce
Marinated Roasted Chicken
Medley of Mixed Vegetables
Selection of Pastries
Freshly Brewed Coffee or Tea
Cesar Salad Upgrade

Upgrades/Additional Options:

Cesar salad
Soup
Soup Options include:
Minestrone, Spinach Stracciatella Tortellini in Brodo, Pasta e Fagioli, Italian Wedding

We are always happy to accommodate custom menu options

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APPETIZERS

Hot Appetizers (per dozen)

Assorted Mini Quiches
Shrimp & Scallop Skewers
Chicken Skewers
Mushroom Rice Balls

Cold Appetizer Selection (per dozen)

Bocconcini & Tomato Crostini
Smoked Salmon Crostini
Mushroom Bruschetta
Melon with Prosciutto
Rustic Bruschetta Bites

Cocktail Hour Package (100 Ppl)

Assorted Cheese & Crackers
Fresh Fruit Platter
Fresh Vegetable & Dip Platter

Satisfy the Group

Beef on a Bun
Italian Sausage on a Bun
Meatball Subs

Late Night Snacks & Add Ons (Per Person)

Poutine
Taco
Pizza

Da Vinci's Antipasto Bar

(\$14.99 when added to dinner) add Shrimp (3/person market price)

A stunning arrangement of Italian flavour!

We offer a wide assortment of Italian Pickles, Roasted Red Peppers and Marinated Artichoke Hearts with Fresh Baked Specialty Breads like Stone Rounds, Rings, and Ciabatta. A spectacular Cheese Mirror is a masterpiece that also has Eggplant and Sundried Tomatoes. An Italian Cold Deli Meat presentation representing only the best Italian meats such as Prosciutto, Genoa, Cappicollo and Ham.

ANTIPASTI

From Soups and Salads to Antipasto, we want to impress your guests!

A Bowl of Warmth

Soup options include: Minestrone, Spinach Stracciatella Tortellini in Brodo, Pasta e Fagioli, Italian Wedding

Hail Caesar

Deliciously Crisp Romaine Lettuce, Herbed Croutons, Real Bacon Bits, and a Splash of Lemon Tossed in Asiago Caesar Dressing.

DaVinci House Salad

Assortment of Crisp Fresh Iceberg Lettuce, Baby Greens, Radicchio, Tomatoes, Cucumbers & Mixed Garden Vegetables tossed in our signature Italian Style Vinaigrette.

Tuscan Tomato Salad

Greens, Roma Tomatoes, Artichoke Hearts, Radicchio, Bocconcini Cheese, Herbs and Seasonings in a Sundried Tomato Olive Oil Vinaigrette.

Antipasto Italia

Appetizing slices of Prosciutto and Genoa placed on Fresh Greens with Bocconcini & sliced Roma Tomatoes. We add Green & Black Olives, Giardiniera finished with a slice of Cantaloupe served with Bread Sticks.

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PRIMO CORSO

Our real and rustic pasta dishes are influenced from many regions of Italy. Each dish is tossed in our beautiful homemade sauces to ensure pasta perfection every time.

Pick a Pasta

Choose Penne, Bocconcini, Spaghetti or Farfalle served with our thick and delicious Tomato Sauce.

Upgrade to our amazing Bolognese Sauce.

Gnocchi

Soft Pillow like Italian Potato Dumplings prepared the old traditional way right here at the Da Vinci Centre. This popular dish is served with our Classic Tomato Sauce.

Upgrade to our amazing Bolognese Sauce.

Lasagna Bolognese (25 people min)

This classic and simple lasagna is prepared for the pasta purist at heart. We use a rich blend of Cheeses combined with our amazing Bolognese Sauce.

Vegetarian Lasagna

Our Velvety Tomato Sauce makes this lasagna dish delicious and rich. It is generously stuffed with Cheese and layered with Fresh Seasonal Vegetables and Fresh Basil.

Cheese Tortellini in Asiago White Wine Sauce

Soft Pasta and delicious Cheeses are draped in Asiago Tomato Sauce that has been Herb Scented and kissed with Vodka and finished generously with Rich Heavy Cream.

Farfalle Romagna Rustice

Hearty Farfalle prepared in the true Romagna style. Sundried Tomatoes, Peppers, Onions, Olives, Artichoke hearts, Parmigiano Reggiano and a delicious taste of Prosciutto complete this savoury sauce.

*We are always happy to accommodate custom menu options and would be happy to design and price that special meal to make your event memorable! *

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SECONDO CORSO

The most important part of your event will always be your main plate. Let us help you select an unforgettable dinner that will satisfy and astonish your guest's appetite.

Main plates come with Family Style Salad, Fresh Rolls/Butter, Coffee, Tea and Dessert.

Choose One Starch and One Vegetable

Starch

Roasted Parmesan Potato
Whipped Garlic Potatoes
Italian Herb Rice
Scalloped Potatoes
Smashed Red Potatoes
Polenta with Garnish

Vegetable

Mixed Vegetables
Grilled Tomato
Green Beans
Italian Rapini
Peas and Carrots
Buttered Corn

Chicken Supreme (8oz)

Stuffed with Asiago cheese and Roasted Red Peppers

Chicken Parmesan (6oz)

Tender Chicken Breasts crusted in a Parmesan Breading, layered with Tomato Sauce and Mozzarella Cheese.

Roasted Pork Loin

Pork Loin rubbed with a delicious blend of Spices and flavoured with fine Fresh Herbs.

Pesto Salmon with Maple Glaze

Fresh Filet of Salmon with a hint of Cedar Smoke, lightly brushed with Luscious Pesto Relish and cooked to perfection.

Roasted Striploin

Seared triple A Black Angus Striploin Oven Roasted and sliced with a rich and flavourful Demi-Glace.

Dijon Crusted Prime Rib

Slow roasted Prime Rib rubbed with a Sweet Chipotle Rub and Mustard Horseradish Glaze. Our Prime Rib is served medium rare with a Rich Red Wine Jus.

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LA GRANDE CENA

La Grande Cena or the “Big Meal” is our version of a buffet. Our staff at the Da Vinci Centre takes pride in creating and delivering the perfect La Grade Cena for our guests. You can count on us when you need to make your buffet memorable and your event successful.

Caterina

Fresh and Soft Roma Bakery Rolls.

An Italian influenced assortment of Antipasto Style Pickles and Olives.

Our Signature Da Vinci Insalata with a Red Wine Dressing or choice of Dressings.

Fresh Crisp Tossed Salad.

Choice of Penne, Rigatoni, Spaghetti, or Farfalle tossed in our rich Tomato Sauce.

Famous signature Da Vinci Meatballs that we have been making for 100 years.

Juicy and flavourful Italian Marinated Roast Chicken

Your choice of our Parmesan Roasted Red Potatoes, Triple Whipped Truffle Scented Garlic Potatoes, or Italian Herb Scented Rice.

Choice of Green Beans with Onion & Mushrooms, Sundried Tomato and Buttered corn, or Peas and Carrots.

Freshly Brewed Coffee and Tea Service.

Selection of Pastries.

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The Ser Piero

Fresh and Soft Roma Bakery Panini.

An Italian influenced assortment of Antipasto Style Pickles and Olives.

Our Signature Da Vinci Insalata with a Red Wine Dressing or choice of Dressings.

Caesar Salad with Asiago Caesar Dressing, Bacon Bits, Croutons and a splash of Lemon.

Your choice of Penne, Bocconcini, or Farfalle tossed in our Rich Tomato Sauce.

Our signature Da Vinci Meatballs that we have been making for 100 years.

Your choice of our juicy Italian Marinated Roasted Chicken, Chicken Parmesan, or our crunchy and delicious Golden Fried Chicken.

Your choice of our delicious slow Roasted Pork Loin, baked Basa in a Tomato & Basil Salsa, or our tender slow cooked Pork Ribs.

Your choice of our Parmesan Roasted Red Potatoes, Triple Whipped Garlic Potatoes, Scalloped Potatoes, or Italian Herb Rice.

Choice of Green Beans with Onion & Mushrooms, Sundried Tomato and Buttered Corn, or Peas and Carrots.

Freshly Brewed Coffee and Tea Service.

Selection of Pastries.

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The Maestro Da Vinci

Fresh assortment of Roma Bakery Dinner Rolls, Knots, Panini, and Breadsticks.

An Italian influenced assortment of Antipasto Style Pickles, Olives and Vegetables.

Our Signature Da Vinci Insalata with a Red Wine Dressing or choice of Dressings.

Caesar salad with Asiago Caesar Dressing, Bacon Bits, Croutons, and splash of Lemon.

Choice of two (2); Penne, Bocconcini, or Farfalle tossed in our Rich Tomato Sauce. Cheese

Tortellini in an Asiago Vodka Rose Sauce or Penne and Sausage Manicotti.

Our signature Da Vinci Meatballs that we have been making for 100 years.

Your choice of Pancetta Bruschetta Chicken, Chicken Parmesan, or Herb Roasted Chicken.

Your choice of our delicious Slow Roasted Stuffed Pork Loin, or fresh Pesto Salmon or Ribs.

Your choice of our Parmesan Roasted Red Potatoes, Triple Whipped Garlic Potatoes, Scalloped Potatoes, or Rice Pilaf.

Choice of Green Beans with Onions and Mushrooms, and Buttered Corn or a Pea and Carrot Medley.

Freshly brewed Coffee and Tea service.

Your choice of assorted cake and pastries.

LA DOLCE VITA

Because desserts are one of the last dishes your guests will eat, and probably one of the most remembered dishes served.

Tiramisu

Mascarpone and Marsala together with Kahlua soaked cake, served with Decadent Cream and Mint Garnish with Orange and Lime.

Italian Cream Cheesecake

Velvety Cheesecake delicately sweetened, drizzled with Raspberry Coulis and garnished with Cream and Fresh Fruit.

Black Forrest Cake

Dark Chocolate Cake infused with Chocolate garnished with Whipping Cream, Fresh Mint and Cherry Sauce.

Lemon Sorbet

Fresh Lemon Sorbet with Strawberry Compote.

Ice Cream with Berries

Vanilla Ice Cream served with Mixed Berries.

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Bar Options

We take pride in providing our guests with the finest libation and cocktail services that we can offer. We are here to help you celebrate your special occasion with a variety of custom bar service options that will suit any taste.

Personalized Private Bars

The cost of providing professionally trained bartender for the entire evening will be a set fee for each bartender required for your event. If your function does not last the entire evening, your bartending fee will be billed at an hourly rate.

Corkage Fee: includes all mixes and soft drinks, juices, lemons & limes, garnishes, etc.

1-150 people - \$ / person

151 or more guests - \$ / person

Host Bar

Liquor (1 oz) \$ - \$

Beer (domestic) \$ / (premium) \$ - \$

House Wine (750 ml) \$

Cash Bar

Liquor (1 oz) \$ - \$

Beer (domestic) \$ / (premium) \$ - \$

House Wine Bottle (750 ml) \$

House Wine Glass (5 oz) \$

Please note: Premium brands, champagnes, and specialty cocktails are also available upon request.

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