



Best  
Western  
**PLUS**®

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**STONERIDGE INN & CONFERENCE CENTRE**  
**MEETING GUIDE**

Taxes and Gratuities not included unless noted. Prices and menus subject to change without notice.  
BEST WESTERN PLUS STONERIDGE INN & CONFERENCE CENTRE -2018

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## WELCOME

It is with great pleasure that we learn of your interest in the meeting facilities at BEST WESTERN PLUS Stoneridge Inn & Conference Centre. We trust that the pages of our Meeting Guide will give you a window on the endless meeting opportunities we can offer you and your organization. Our goal is to make the event planning process a simple one for you and we want to assist in minimizing the stress of meeting planning so that you may focus on the other important tasks ahead.

Located conveniently in southwest London at Colonel Talbot Road (Highway 4) and Highway 401, the BEST WESTERN PLUS Stoneridge Inn & Conference Centre located a short distance from London's downtown, St. Thomas, Port Stanley and the surrounding communities of Middlesex, Oxford and Central Elgin.

Our facilities include three beautifully appointed reception rooms, two breakout/meeting rooms, one boardroom, seventy-two, comfortable and modern sleeping rooms and on-site restaurant, Pasto's Grill.

Delight your delegates with innovative menu selections prepared by our Executive Chef. Please use the menus outlined in this guide as a starting point to designing the menu you desire. Our talented food and beverage staff are here to assist you in coordinating a successful event and are able to customize your menu to suit your requirements and budget. For all those extra-special events, our in-house Design Manager can offer you an array of the latest colors, fabrics and patterns of specialty linen and decor to compliment your event.

For your delegates who may be travelling from afar, we offer corporate rates for sleeping rooms and a hot buffet breakfast is included and served Monday through Saturday from 6:30 am to 9:30 am and Sunday from 7:30 am to 10:30 am, in our restaurant, Pasto's Grill.

We are delighted that you are considering BEST WESTERN PLUS Stoneridge Inn & Conference Center for your event. We look forward to working with you.

MEETING ROOM DETAILS

**Town & Country Ballroom**

Square Footage: 3,300	Size: 75' x 54'	Ceiling Height: 12'	Room Feature: Windows
Reception: 300	Dining: 250	Dinner/Dance: 200	Theatre: 300
Classroom: 150	Cabaret: 120	Hollow Square: 60	Exhibit: 24

**Somerset Ballroom**

Square Footage: 2,106	Size: 39' x 54'	Ceiling Height: 11.5'	Room Feature: Fireplace
Reception: 200	Dining: 160	Dinner/Dance: 120	Theatre: 200
Classroom: 120	Cabaret: 100	Hollow Square: 48	Exhibit: 13

**Townsend Ballroom**

Square Footage: 1,521	Size: 39' x 39'	Ceiling Height: 11.5'	Room Feature: Fireplace
Reception: 120	Dining: 80	Dinner/Dance: 60	Theatre: 120
Classroom: 50	Cabaret: 48	Hollow Square: 36	U-Shape: 30

**West Meeting Room**

Square Footage: 700	Size: 32' x 23'	Ceiling Height: 9'	Room Feature: Windows
Theatre: 80	Classroom: 27	Cabaret: 30	Hollow Square: 25

**South Meeting Room**

Square Footage: 500	Size: 18' x 28'	Ceiling Height: 9'	Theatre: 60
Classroom: 20	Hollow Square: 20	Boardroom: 20	

**East Boardroom**

Square Footage: 270	Size: 12' x 23'	Ceiling Height: 9'	Boardroom: 12
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**Lobby Boardroom**

Square Footage: 240	Size: 12' 4" x 20' 2"	Ceiling Height: 9'	Boardroom: 12
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MEETING ROOM RENTAL COSTS

Town & Country Ballroom

with 120 or more delegates having hot breakfast or lunch	\$complimentary
with 85-119 delegates having hot breakfast or lunch	\$ 300.00
with 66 – 84 delegates having hot breakfast or lunch	\$ 500.00
with 65 or less delegates having hot breakfast or lunch	\$ 800.00
without food and beverage	\$1,200.00

Somerset Ballroom

with 80 or more delegates having hot breakfast or lunch	\$complimentary
with 41 – 79 delegates having hot breakfast or lunch	\$ 300.00
with 40 or less delegates having hot breakfast or lunch	\$ 500.00
without food and beverage	\$ 800.00

Townsend Ballroom

with 35 or more delegates having hot breakfast or lunch	\$complimentary
with 34 or less delegates having hot breakfast or lunch	\$ 250.00
without food and beverage	\$ 450.00

West Meeting Room \$ 200.00

South Meeting Room \$ 175.00

East Boardroom \$ 100.00

Lobby Boardroom \$ 200.00

Event Package – \$35.00 per person

Continental Breakfast

Fresh brewed coffee | Selection of Teas | Fruit Juices  
Fresh baked pastries, muffins, croissants  
Preserves | Butter

Mid-Morning Break

Fresh brewed coffee | Selection of Teas

Working Lunch

Rotini pasta salad | Clubhouse style sandwiches served on toasted bread including: chicken salad, turkey salad, egg salad, tuna salad, chickpea salad | Assorted potato chips | Lemon Bars  
Fresh brewed coffee | Selection of Teas | Lemonade

Afternoon Break

Assorted soft drinks | Fresh baked cookies

## PACKAGE DETAILS

Event packages include: meeting room rental, projection screen, hand-held wireless microphone, podium, data (LCD) projector, sound patch, audio-visual table with extension cord and power bar, wireless high speed internet access, parking, breakfast, morning refreshment break, lunch and afternoon refreshment break. Additional audio-visual equipment, plenary room rental charges, taxes and gratuities are extra.

Our talented culinary team can prepare many of our menu selections into vegan, vegetarian, gluten free or lactose free. In circumstances where we are unable to accommodate, an alternate selection will be prepared to accommodate special dietary needs. Please consult with your Event Planner for information.

Price based on consecutive service times not to exceed the following: breakfast – 60 minutes; breaks –30 minutes; lunch – 60 minutes.

Breakout Room Rental Rates:

Town & Country Ballroom	\$800.00
Somerset Ballroom	\$500.00
Townsend Ballroom	\$250.00
West Meeting Room	\$200.00
South Meeting Room	\$175.00
East Boardroom	\$100.00

Event Package – \$42.00 per person

#### Sunburst Breakfast

Fresh brewed coffee | Selection of Teas | Fruit Juices  
Greek Yogurt | Blueberries | Strawberries | Raspberries | Granola  
Assorted Muffins | Butter | Preserves  
Cubed Fresh Seasonal Fruit

#### Mid-Morning Break

Fresh brewed coffee | Selection of Teas | Assorted Sliced Coffee Cake

#### Working Lunch

Choose one salad and one entrée item from the list below:  
Kale Salad with Warm Cranberry Almond Vinaigrette  
Toasted Israeli Couscous, Red Onion, Cucumber, Tomato, EVO  
Fusili Pasta Salad  
Caesar Salad | Garlic Herb Croutons | Creamy Dressing  
Mixed Greens | Assorted Dressings  
Tuscan White Bean Soup

Chicken, Mushroom, Asparagus, Swiss Cheese Strudel | Parmesan and Spinach Orzo  
Parmesan Panko Chicken Nuggets | French Fries  
Buttermilk Fried Chicken | Jalapeno Corn Bread  
Beef or Chicken Pot Pie  
Penne Pasta with Chorizo Sausage and Roasted Red Pepper

Chef's choice dessert | Coffee | Assorted Teas | Lemonade

#### Afternoon Break

Assorted soft drinks | Fresh baked cookies

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#### Additional Audio Visual Rental Rates:

Projection screen	\$25
LCD data projector	\$95
Laptop computer	\$125
Slide advancer	\$15
DI box	\$10
Mixer	\$65
Powered speaker	\$85
Lavaliere microphone	\$95
Hand-held wireless microphone	\$95
Flip chart and markers	\$20

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Event Package – \$48.00 per person

Sunburst Breakfast

Fresh brewed coffee | Selection of Teas | Fruit Juices  
Scrambled eggs | bacon | breakfast sausage | roasted potatoes with onions  
Mini Bagels | Butter | Cream Cheese | Preserves  
Cubed Fresh Seasonal Fruit

Mid-Morning Break

Fresh brewed coffee | Selection of Teas | Granola Bars

Working Lunch

Choose one salad and one entrée item from the list below:  
A Field of Greens | Ranch | Balsamic | Raspberry Dressing  
Kale Salad with Warm Cranberry Almond Vinaigrette  
Caesar Salad | Garlic Herb Croutons | Creamy Dressing  
Red Bliss Potato Salad with Red Onion and Dill  
Southwest Salad with black beans, roasted corn, charred red peppers, avocado, tomato-cilantro dressing  
Roasted poblano and tortilla soup

Scaloppini of Chicken, lemon tarragon sauce | Multi-grain rice pilaf  
Grilled Burgers | Ballpark Hot Dogs | French Fries  
Red wine braised beef brisket | Vegetable Medley  
Beef or Chicken Pot Pie | Panko Parmesan Crusted Tilapia  
Grilled chicken | black beans | corn | guacamole | Pico de Gallo | cheddar cheese | salsa | sour cream | Warm soft tortillas | Rice

Chef's choice dessert

Fresh brewed coffee | Selection of Teas | Lemonade

Afternoon Break

Assorted soft drinks | Fresh baked cookies

## PACKAGE DETAILS

Event packages include: meeting room rental, projection screen, hand-held wireless microphone, podium, data (LCD) projector, sound patch, audio-visual table with extension cord and power bar, wireless high speed internet access, parking, breakfast, morning refreshment break, lunch and afternoon refreshment break. Additional audio-visual equipment, plenary room rental charges, taxes and gratuities are extra.

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Price based on consecutive service times not to exceed the following: breakfast – 60 minutes; breaks –30 minutes; lunch – 60 minutes.

## BREAKFAST

### Continental | \$12

Fresh brewed coffee | Selection of Teas | Fruit Juices  
Assorted Breakfast Pastries | Butter | Preserves  
Cubed Fresh Seasonal Fruit

### Sunburst Breakfast | \$14

Fresh brewed coffee | Selection of Teas | Fruit Juices  
Greek Yogurt | Blueberries | Strawberries | Raspberries | Granola  
Cubed Fresh Seasonal Fruit

### Sunrise | \$17

Minimum 30 guests  
Fresh brewed coffee | Selection of Teas | Fruit Juices  
Mini bagels | Cream cheese  
Scrambled eggs | Bacon | Breakfast sausage | Roasted potatoes with onions  
Butter, preserves

### Vintage | \$19

Minimum 30 guests  
Fresh brewed coffee | Selection of Teas | Fruit Juices  
Sliced melons and seasonal local berries  
Greek yogurt | Blueberries | Raspberries | Strawberries | Granola  
Raspberry and cream cheese filled French toast | Maple syrup  
Applewood smoked bacon

## SPECIFICS

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Price based on 60 minutes of continuous service.

### Additional Audio Visual Rental Rates:

Projection screen	\$25
LCD data projector	\$95
Laptop computer	\$125
Slide advancer	\$15
DI box	\$10
Mixer	\$65
Powered speaker	\$85
Lavaliere microphone	\$95
Hand-held wireless microphone	\$95
Flip chart and markers	\$20



## REFRESHMENTS

Coffee, 10 cups	\$26
Coffee, 50 cups	\$130
Decaffeinated coffee, 10 cups	\$30
Red Rose Tea, 10 cups	\$20
Herbal Teas, 10 cups	\$24
Fruit juices, bottled, each	\$2.75
Soft drinks, cans, each	\$2.00
Bottled water, each	\$1.75
Ice tea, 1.89L	\$18
Lemonade, 1.89L	\$18
Fruit Yogurt Smoothie, 1.89L	\$28
Hydration Station, per urn	\$28
Lemon Lime   Cucumber Mint   Very Berry	
San Pellegrino, 300 mL, each	\$2.95
San Pellagrino, 500 mL, each	\$4.95
San Pellegrino, 1L, each	\$6.00

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## SNACKS

Pastries   Muffins   Scones   Mini Bagels	\$2.60 each
Assorted Fruit Yogurt	\$2.75 per person
Fresh fruit platter	\$4.50 per person
Whole fruit basket	\$2 per person
Vegetable crudités	\$4 per person
Cheese cracker plate	\$4.75 per person
Assorted granola bars	\$2.50 per person
Fresh baked cookies	\$22 per dozen
French Macaroons	\$150 per 4 dozen
Chocolate brownies	\$24 per dozen
Ice Cream Bars	\$3 per person
Salsa and Chips	\$3 per person
Mixed nuts	\$5 per person
Potato chips	\$1.75 each

Presentation cakes | includes custom chocolate plaque with choice of text

Available in the following flavours: Tuxedo, Chocoholic, White Chocolate Raspberry and

Strawberries and Cream - Serves up to 20	\$90
Serves up to 40	\$160
Serves up to 100	\$320

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## WORKING LUNCHES

Price based on 120 minutes of continuous service

Choose from one of the following:

A Field of Greens | Ranch | Balsamic | Raspberry Dressing

Kale Salad with Warm Cranberry Almond Vinaigrette

Caesar Salad | Garlic Herb Croutons | Creamy Dressing

Red Bliss Potato Salad with Red Onion and Dill

Southwest Salad with black beans, roasted corn, charred red peppers, avocado, tomato-cilantro dressing

Clubhouse style sandwiches served on toasted bread including: chicken salad, turkey salad, egg salad, tuna salad, chickpea salad | Assorted potato chips | \$17

Deli sandwiches and wraps made on artisan wraps and tortillas | \$19

Penne Pasta with chorizo sausage and roasted red pepper | \$19

Chicken, mushroom, asparagus, Swiss cheese strudel | Parmesan and spinach orzo | \$20

Parmesan panko chicken nuggets | French fries | \$20

Buttermilk fried chicken | Jalapeno corn bread | \$20

Grilled chicken | black beans | corn | guacamole | Pico de Gallo | cheddar cheese | salsa sour cream | Warm soft tortillas | Rice | \$20

Selection of cold meats: roast beef, Black Forest ham, smoked turkey, Genoa salami, egg salad and tuna salad | \$21

Beef or Chicken Pot Pie | \$21

Scaloppini of chicken, lemon tarragon sauce | Multi-grain rice pilaf | Seasonal vegetable \$21

Red wine braised beef brisket | Vegetable medley | Roasted potato | \$23

Chef's choice dessert

Fresh Brewed Coffee | Selection of Teas

### Enhancements:

Assorted soft drinks | \$2

Additional salad | \$2

Additional entrée | \$4

Custom special occasion/celebration cake\*

serves up to 20 \$90 | serves up to 40 \$160 | serves up to 100 \$320

## REFRESHMENT BREAKS

Chip n' Dip | \$8

Spinach and artichoke dip | Hummus | Onion dip | Cheese sauce | Salsa | Guacamole | Vegetable sticks | Tortilla chips | Pita triangles

Ma Maison | \$9

Fresh fruit yogurt smoothie | French Macaroons and petit fours

Movie Break | \$7

Fresh Popped Popcorn | Caramel Corn | Chocolate and Candy Bars | Soft Drinks | Bottled Water

Ball Park | \$6

Soft Pretzels | Assorted mustards | Soft Drinks | Bottled Water

Ice Cold Treats (Gluten Free) | \$7

Chapman's Novelty Ice treats: Assorted Super Lolly | Super Fudge | Vanilla Super Sandwich | Caramel Centre Super Cone | Chocolate Centre Super Cone | Super Rocket Lolly | Citrus hydration station

Fit | \$8

Assorted spiced or salted nuts | Seeds and trail mix | Fruit skewers | Honey-yogurt dip | Iced tea

Candy Shop | \$ 7

Assorted candy – includes glass vessels, bowls, scoops, tongs, cello bags | Soft Drinks | Coffee | Selection of Teas [can be customized with event colors]

## SPECIFICS

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Price based on 60 minutes of continuous service.

\*requires minimum order time of 10 days

MEET & MINGLE BUFFET | \$32

Buffet Selections include fresh baked rolls, butter, chef choice vegetable, roasted potato, assorted dessert squares, coffee, tea.

Choose two (2) from the following:

Mixed green salad, tomatoes, cucumbers, shredded carrots, dressings

Cracked pepper Caesar salad, garlic croutons, creamy dressing

Kale Salad, dried cranberries, almonds, warm cranberry-almond vinaigrette

Creamy Traditional Potato Salad

Panzanella Salad, chopped Italian greens, olives, tomatoes, cucumbers, white beans, crouton, Tuscan balsamic vinaigrette

Tabbouleh Salad

Toasted Israeli Couscous Salad with Grilled Vegetables

Choose two (2) from the following:

Roast beef au jus

Grilled chicken breast with mustard-tarragon cream sauce

Cider-braised bone-in chicken with caramelized apples

Lemon-thyme grilled chicken breast

Slow roasted pork loin with apples and double smoked bacon, Calvados jus

Parmesan panko crusted tilapia, caper and lemon beurre blanc

Choose one (1) from the following:

Farfalle, white wine, parmesan cream, English peas

Tortellini Pomodoro

Penne Arrabbiata

Penne pasta, chorizo sausage, sundried tomato sauce

Ratatouille Vegetable Strudel, Parmesan Spinach Orzo

ENHANCEMENTS:

Additional salad \$3 per person

Additional meat \$5 per person

Additional pasta \$3 per person