



*Conference or Special Event
Planning Package*

2011

Open Year Round



Thank you, for choosing or considering having Saenchiur flechey Resort host your special occasion. This is a privilege we do not take lightly and you can rest assured that the importance of your special day is our prime concern. We promise uncompromising service, exceptional facilities and of course delicious world class food prepared by our chef and his committed culinary team.

Enclosed you will find our special event and menu packages. These have been prepared with utmost care and consideration, however if there is something we missed or something you would like to add please feel free to mention them as we are always open to suggestions.

With the help of our friendly staff, I personally look forward to planning and coordinating your event to ensure that everything is just right for you.

Best regards,

*Danièle Lemieux
Owner*



Table d'hôte Choice One

To Start

Fresh House Salad and our own House Maple Balsamic Dressing

or

Soup of the Day Prepared with Fresh Local Ingredients

To Continue

*Penne Pasta Primavera with Roasted herbed Chicken Breast Supreme
in a Light Creamy Pesto Sauce*

or

*8oz Grilled Atlantic Salmon Filet with Lemon Wild Rice Pilaf
and Fresh Seasonal Vegetables*

or

*8oz Prime Striploin Steak with Peppercorn Demi Glace
Roasted Herbed Red Mini Potatoes and Fresh Vegetables*

or

*10oz Pork Rib Steak with Rustic Apple Sauce
Mashed Herbed Potatoes and Fresh Vegetables*

To Finish

*Chef's Choice of Home Made Desert or Fruit Bowl & Ice Cream
Tea & Coffee*

\$35.00 per Person

Table d'hôte Menu Choice Two

To Start

*Chopped Classical Caesar Salad with Homemade Croutons
& Crumbled Bacon tossed in our own House Creamy Dressing*

Or

Soup of the Day Prepared with Fresh Local Ingredients

To Continue

*Fettuccine with Shrimps, Scallops & Mussels
With a Light Creamy Vodka Tomato Sauce*

Or

*Roasted Chicken Breast Stuffed with Goat Cheese & Sundried Tomatoes,
Fresh Seasonal Vegetables and*

Roasted Herbed Mini Potatoes Mushroom Velouté Sauce

Or

*10oz Prime Ribeye Steak with Mushrooms & Onions
Peppercorn Demi Glace*

Whipped Potatoes and Fresh Seasonal Vegetables

Or

*8oz Pan Fried Pickerel Filet Served with Lemon Wild Rice Pilaf
& Fresh Seasonal Vegetables*

To Finish

Chef's Choice of Homemade Desert

Or

*Fruit Bowl with Ice Cream
Tea & Coffee*

\$40.00 per Person

Table d'hôte Menu Choice Three

To Start

*Salad of Baby Spinach with Cranberries, Mandarins & Almonds
Drizzled with our own Maple Balsamic Vinaigrette*

Or

Soup of the Day Prepared with Fresh Local Ingredients

To Continue

*Fisherman's Delight featuring a 6oz Lobster Tail & Pan fried White fish
served with Lemon Wild Rice Pilaf & Fresh Seasonal Vegetables*

Or

*10 oz French Veal Rib Steak with Mushroom Sauce, Seasoned Mini Reds
and Fresh Seasonal Vegetables*

Or

*8oz Prime Filet Mignon with Seasoned Shrimp Brochette
Peppercorn Demi Glace
Whipped Potatoes & Fresh Seasonal Vegetables*

To Finish

Chef's Choice of Home made Dessert

Or

Fruit & Cheese Platter

\$45.00 per Person



Buffet Menu One

(Minimum 30 People)

Seasoned Baguette and Whipped Butter

Saenchiur's House Salad Station with our own Maple Balsamic Dressing

*Classical Caesar Salad with Homemade Croutons & Crumbled Bacon
Tossed in our own House Creamy Dressing*

Saenchiur's Oriental Broccoli Slaw with Roasted Sesame Seeds & Almonds

Relish Tray

-

*Penne Primavera with Sautéed Vegetables and Black Olives
In a Light Creamy Pesto Sauce*

Roasted Chicken à la Maison with a Chardonnay Mushroom Sauce

Traditional Cabbage Rolls

Oven Roasted Mini Red Potatoes with Fresh Herbs and Olive Oil

Seasonal Sautéed Vegetables

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Assorted Home Made Desserts & Fresh Fruit Display

Coffee and Tea Service

\$35.00 per Person

Buffet Menu Two

(Minimum 30 People)

Seasoned Baguettes and Whipped Butter

Chef's Choice of Soup

*Salad of Baby Spinach with Crumbled Bacon, Grated Egg, Julienne Red Onions
and Mushroom Station Served with our own Lemon Vinaigrette*

Saenchiur's Oriental Broccoli Slaw with Roasted Sesame Seeds & Almonds

Relish Tray

—

Sliced Roast of Prime Beef au Jus with Horseradish & Assorted mustards

Roasted Chicken à la Maison with a Chardonnay Mushroom Sauce

Traditional Home Made Spinach & Cheese Cannelloni

Seasonal Sautéed Vegetables

Roasted Herbed Whipped Potatoes

—

Assorted Home Made Desserts & Fresh Fruit Display

Coffee and Tea Service

\$40.00 per Person

Buffet Menu Three

(Minimum 30 People)

Seasoned Baguettes and Whipped Butter

*Village Greek Salad with Cucumber, Olives, Tomatoes, Bell Peppers, Feta Cheese
and Fresh Basil Tossed Gently in a Herbed Oil Dressing*

Saenchiur's House Salad Station with our own Maple Balsamic Vinaigrette

Marinated Shrimp Cocktail Platter & Relish Tray

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Chef's Choice of Soup

Prime Rib Roast Carving Station with au Jus, Horseradish & Assorted Mustards

Penne with Shrimps & Scallops in a Light Creamy Vodka Tomato Sauce

Roasted Chicken à la Maison with a Chardonnay Mushroom Sauce

Seasonal Sautéed Vegetables

Whipped Garlic Potatoes & Herbs

—

Home Made Assorted desserts & Fresh Fruit Display

Coffee and Tea Service

\$45.00 per Person



European Continental Breakfast

*Assorted Fruit Juices
Hard Boiled Eggs
Shaved Ham and Canadian Cheeses
Fresh Baked Muffins and Croissants
Whipped Butter and Preserves
Fresh Sliced and Whole Fruit Trays
Cereals and Yoghurts
Coffee and Teas*

\$12.00 per Person

Saenchiur Signature Breakfast

*Eggs Benedict
Crispy Bacon and Sausage Links
Home Fries
Fresh Apple Cinnamon or Blueberry Pancakes with Ontario Maple Syrup
Home Made Bread, Croissants with Whipped Butter and Preserves
Fresh Fruit Display
Cereals & Yoghourt
Coffee and Tea Service*

\$15.00 per Person



Luncheon Menu

Groups of 20 or more

Chef's choice of Homemade Soup, one menu choice

& Chef's Choice of Home Made Dessert

Coffee and Tea Service

\$20 per person

Menu 1: Sandwich Station

Egg Salad

Tuna or Crab Salad

Sliced Roast Beef

Slices Chicken Breast

Sliced Genoa Salami

Assorted Cheeses

Sliced Onions, Tomatoes & Cucumbers

Veggies & Dip Platter

Relish Tray & Condiments

Assorted Breads

Menu 2: Pasta Bar

Baked Cheese & Spinach Stuffed Cannelloni

2 different kind of pasta

Alfredo Sauce

Herbed Tomato Sauce

Italian Meatballs

Grilled Chicken

Grilled Onions & Peppers

Traditional Caesar Salad with crumbled bacon, homemade croutons & our own house dressing

Garlic Baguettes

Relish Tray



Luncheon Menu

Under 20 Guests

*Chef's choice of Homemade Soup, one menu choice
& Chef's Choice of Home Made Dessert, Coffee and Tea Service
\$20 per person*

Menu 1

Gourmet Burger on Pretzel Bun with Seasoned Fries

Choice of:

- *6z Angus Beef with Sharp Cheddar, Sautéed Mushrooms & Onions & our own Tangy Sauce*
- *Herbed Grilled Chicken Breast with our own Cheese Sauce*
- *Lemon Pepper Pan fried Whitefish with our own Tartar Sauce*

Menu 2

Individual Pot pie Topped with Whipped Herbed Garlic Potatoes and Served with a Seasoned baguette and Our House Salad & Maple Balsamic Dressing

Choice of:

- *Traditional Turkey or Chicken Pot Pie*
- *Fisherman's Pot Pie – White fish, Scallops, Shrimps*
- *Traditional Sheppard Meat Pie*

Menu 3

Fajitas served with grilled peppers & onions on a whole wheat wrap and served with our own home made salsa, shredded lettuce, grated cheese & sour cream

Choice of:

- *Seasoned Beef Steak*
- *Seasoned Chicken Breast*

Menu 4

Individual Baked Cheese & Spinach Stuffed Cannelloni, served with Garlic Baguettes and our own Homemade Traditional Caesar Salad & house dressing

Choice of:

- *Shrimp Brochette*
- *Seasoned Chicken Breast*



Break Stations

<i>Morning selection</i>	
<p><i>Healthy Break</i></p> <p><i>Assorted Fruit Platter</i> <i>Assorted Yoghurts</i> <i>Freshly Baked Coffee Cake</i> <i>Orange and Apple Juice</i> <i>Bottled Water</i> <i>Coffee & Tea</i></p> <p>\$9.00</p>	<p><i>Corporate Break</i></p> <p><i>Freshly Baked Coffee Cake</i> <i>Coffee and Tea</i> <i>Assorted Juices</i></p> <p>\$6.00</p>
<i>Afternoon Selection</i>	
<p><i>Fruit and Cheese Break</i></p> <p><i>Display of Domestic Cheeses</i> <i>Garnished with Fresh Fruits</i> <i>Assorted Crackers</i> <i>Coffee and Tea</i> <i>Assorted Soft Drinks</i> <i>Bottled Water</i></p> <p>\$9.00</p>	<p><i>Something Sweet</i></p> <p><i>An Assortment of Freshly Baked</i> <i>Homemade Cookies or squares</i> <i>Coffee and Tea</i> <i>Assorted Soft Drinks</i></p> <p>\$7.00</p>

À La Carte Items

Regular and Decaffeinated Van Houte Coffee and Tea
\$2.00

Danish, Muffin, Croissant, Coffee Cakes, Squares
\$2.00

Assorted Cookies
\$1.00

Sliced Fresh Fruit
\$4.00

Assorted Individual Yoghurts
\$2.00

Assorted Bottled Juices
\$2.00

Soft Drinks
\$1.50

Perrier
\$2.50

Herbal Teas
\$2.25

Bottled Water
\$1.00

Hors D'Oeuvres

*Served Elegantly with Proper Garnishing and Exquisite Presentation
Plan on 3-5 pieces per Guests*

*Ripe Roma Tomato Bruschetta
with Feta on Toasted Pita
Points*

*Bacon Wrapped Sea Scallops
served in a Mushroom Cap*

Wasabi Smoked Salmon Rolls

*Jumbo Shrimp Cocktails & our
own Tangy Seafood Sauce*

Marinated Mussels

Shrimp & Asparagus Nibbles

*Prosciutto & Cantaloupe
Canapé*

Tuxedo Chocolate Strawberries

Smoked Salmon Canapé's

\$60 / 3 dozens of same choice

\$90 / 3 dozens of same choice

Circulated Style – Add \$10

Open Year Round



Accommodations:

Saenchiur flechey Resort has 6 high-end house kept cottages available

14 bedrooms

26 beds

\$60 per guest double occupancy - weekdays

\$100 per guest single occupancy – weekdays

\$70 per guest double occupancy – weekends

\$120 per guest single occupancy – weekends

Conference Room:

24'X 60' spectacular meeting room with outdoor sundeck

Available for groups of 50 people or less

Includes flip charts, markers, notepads, LED projector,

\$250 per day

Technical Equipment:

Saenchiur flechey Resort has elaborate audio and visual equipment on site and wireless internet in main lodge.

Dining room set up for special event:

\$250 includes AV equipment, microphones, sound system

Taxes and Gratuities:

All prices quoted are subject to applicable taxes

All meal and alcohol services are subject to a 15% gratuity