



**GLENERIN**  
INN & SPA

## **Conference Package**

**Main Meeting Room**

**Complimentary Wireless Internet for all attendees**

**One Complimentary Flip Chart & Markers**

**Continental Breakfast**

**AM & PM Break Snacks**

**Continuous Beverages Breaks**

**Lunch ~ buffet set up**

**3 Course Dinner**

**Complimentary Parking**

**\$150.00 per person**

**Newly Renovated Luxury Accommodations Available**

**Please ask your sales representative for pricing**



# GLENERIN INN & SPA

## CONTINENTAL BREAKFAST

Set up buffet style in meeting room

The Continental  
Chilled Fruit Juices  
Sliced Seasonal Fresh Fruit  
Assorted Muffins & Croissants  
Preserves and Butter  
Coffee or Tea

## Additional Breakfast Selections

### Glenerin Inn Breakfast

Chilled Fruit Juices  
Sliced Seasonal Fresh Fruit  
Scrambled Eggs  
Bacon, Ham or Sausage (please select one)  
Home Fried Potatoes  
Assorted Muffins & Toasts  
Preserves and Butter  
Coffee or Tea

**\$9.00 per person**

### Healthy Choice

Chilled Fruit Juices  
Fresh Fruit Smoothies  
Hard Boiled Egg  
Sliced Seasonal Fresh Fruit  
Assorted Cereals with 2%Milk  
Whole-wheat Toast, Granola Squares  
Coffee or Tea

**\$9.00 per person**

### Ala Carte Breakfast Selections

Assorted Fruit Yogurts~\$2.75 per person  
English Muffin Breakfast Sandwich (Egg, Bacon & Cheese)~\$6.50 per person  
Monte Cristo Croissant~\$5.00 per person  
Hard Boiled or Poached Egg~\$2.50 per person  
Granola Honey Clusters & Plain Yogurt~\$3.00 per person  
Omelet Station~\$9.50 per person (Min. 15 persons)  
Chef Belgian Waffle Station~\$9.00 per person (Min. 15 persons)  
Build Your Own Parfait (plain yogurt, loose granola, berries & diced fruit) \$8.00 per person

Food and Beverage prices are subject to the appropriate Sales Taxes and Gratuities.

All prices quoted are per person and subject to change.

01/24



**GLENERIN**  
INN & SPA

**GROUP PACKAGE COFFEE BREAKS**

**Continuous Beverages available throughout meeting:**  
coffee, tea, bottled water, assorted juices & soft drinks.

Please select Snack Items for Morning and Afternoon from the list below  
**Please make TWO selections for each break**

**Break Item Selections**

Fresh Fruit Smoothies  
Assorted Sweet Squares  
Sliced Seasonal Fresh Fruit  
Fruit Yogurts  
Selection of Crudite & Dip  
Hummus Dip & Pita Bread  
Baba Ganoush & Crostini  
Oven Baked Cookies  
Housemade Banana Bread  
Housemade Cranberry Loaf (GF)  
Bruschetta Board  
Coconut Macaroons (GF)  
Individually Wrapped Granola Bars  
Individually Wrapped Trail Mix  
Whole Fresh Fruit  
Assortment of Individual Bags of Chips  
Smart Cheese Popcorn

**Please see next page for theme breaks that are available to compliment your  
Conference Package**



### **In-house Fruit Loafs Station**

Dark chocolate chip raspberry banana bread.

Strawberry oatmeal bread.

Lemon bread

**\$8.50 per person**

(Min. 10 persons)

### **Candy Station**

Licorice & Gummy Candies

Mini Chocolate Bars

Old Fashioned Candies

Sugar Powdered Mini Donuts

**\$8.50 per person**

(Min. 10 persons)

### **Back to Nature**

Granola & Power Bars

Trail Mix Jar

Fresh Fruit Skewers & Yogurt Dip

**\$8.50 per person**

(Min. 10 persons)

### **Additional 'ala carte' Break Items**

Haagen-Dazs Ice Cream Bars ~\$7.50 per person

Antipasto Platter~\$14.00 per person (Min. 15 persons)

Domestic Cheese, Fruit & Crackers~\$12.95 per person (Min. 10 persons)

Poutine Station~\$8.50 per person (Min. 15 persons)

Nacho Chips~ \$7.00 per person

*(Guacamole, salsa, sour cream)*

Pizza Squares~\$8.00 per person (Min. 10 persons)

Food and Beverage prices are subject to the appropriate Sales Taxes and Gratuities

All prices quoted are per person and subject to change

01/24

# LUNCH SELECTIONS

## Deli Counter~ Available Daily

Chef Inspired Daily Soup  
Mixed Greens, Balsamic Vinaigrette  
Sliced Cheese,  
Tomatoes, Onions  
Grilled Vegetables  
Deli Meat Platters  
(Turkey, Roast Beef, Ham)  
Egg Salad, Tuna  
Assorted Artisan Breads  
Chef's Selection of Sweets

## Monday ~ Taste of Asia

Vegetable & Manchow Soup  
Asian Slaw with Sesame Dressing  
Kung Pao Chicken (Roasted Peanuts served separate)  
Sesame Tofu Stir Fry  
Steamed Rice  
Chef's Selection of Sweets

## Tuesday ~ Taco Tuesday

Mexican Corn Salad  
Tacos Shells & Tortillas  
Chicken Taco Mix  
Vegetable Taco Mix  
Guacamole, Sour Cream, Diced Tomatoes  
Chef's Selection of Sweets

## Wednesday ~ Traditional Italian

Chef Inspired Daily Soup  
Mixed Greens with Balsamic Vinaigrette  
Penne Pasta Primavera  
Grilled Chicken  
Chef's Selection of Sweets

## Thursday ~ Taste of India

Cilantro Butter Naan, Chickpea Salad  
Chicken Kadhai  
Paneer Butter Masala  
Basmati Scented Steamed Rice  
Raita  
(Onion, Tomato & Cucumber tossed in Yogurt)  
Gulab Jamun (sweet fried dough)

## Friday ~ French Connect

Chef Inspired Daily Soup  
Mixed Greens, Balsamic Vinaigrette  
Coq Au Vin (Boneless Braised Chicken)  
Green Beans & Carrots  
Thyme Rice Pilaf  
Chef's Selection of Sweets

\$4.00 surcharge per person for changing daily featured lunch menu

\*\*add salmon or chicken to any lunch selection \$9.00pp\*\*

Food and Beverage prices are subject to the appropriate Sales Taxes and Gratuities. All prices quoted are per person and subject to change 01/24



# GLENERIN INN & SPA

## Dinner Selection#1

### Starter

Homemade Seasonal Soup

**Or**

Traditional Caesar Salad

### Entrée

#### **Free Range Grilled Chicken Fillet**

Creamy mushroom sauce

**Or**

#### **New York Steak, Red Wine & Shallot Demi Glaze**

8oz New York Steak certified Angus Beef

**Or**

#### **Pan Seared Atlantic Salmon**

Sweet Basil Red Pepper Sauce

All above entrees accompanied with Chef's Choice of Seasonal Fresh Vegetables and Potatoes

### Dessert

#### **Chef's Daily Cake Selection**

Coffee, Tea

~For groups of 20 & up, pre selection required earlier in the day~  
**menu sign up sheets will be provided to all attendees**

Food and Beverage prices are subject to the appropriate Sales Taxes and Gratuities

All prices quoted are per person and subject to change

01/24



**GLENERIN**  
INN & SPA

**Dinner Selection#2**

**Starter**

Homemade Seasonal Soup

**Or**

Baby arugula and spinach with sundried tomatoes and Italian dressing

**Entrée**

**Roasted Chicken Supreme**

Lemon Garlic Cream

**Or**

**Veal Chop**

Red Wine Mushroom Sauce

**Or**

**Herb Crusted Cod Filet**

Lemon & Capers

All above entrees accompanied with Chef's Choice of Seasonal Fresh Vegetables and Potatoes

**Dessert**

Chef's Daily Cake Selection

Coffee, Tea

**~For groups of 20 & up, pre selection required earlier in the day~  
menu sign up sheets will be provided to all attendees**

Food and Beverage prices are subject to the appropriate Sales Taxes and Gratuities  
All prices quoted are per person and subject to change

01/43



**GLENERIN**  
INN & SPA

**AUDIO VISUAL RENTAL**

<b>EQUIPMENT</b>	<b>PRICE</b>
Flip Chart/Markers	\$ 30.00 per day
Screen ONLY	\$ 80.00 per day
55" Smart TV Monitor	\$375.00 per day
Projector & Screen	\$350.00 per day
Microphone & Speakers	\$275.00 per day
Laser Pointer or Clicker	\$ 35.00 per day
Polycom	\$185.00 per day
Lapel Mic & Speakers	\$350.00 per day
Additional Cordless Mic	\$ 85.00 per day
DI Box	\$ 50.00 per day
Full day AV Tech on site	\$400.00 per day