



# *Fogolar Furlan Club*

*Windsor*

*Your Host Since 1961*

## *Additional Services Offered By The Club*

- Vegetarian Meals*
- Take-Out Meals*
- Off Premise Catering*
- After Dinner Shot Cart*
- Butler Style Champagne Service*
- Butler Style Hors D'oeuvres Service*
- Antipasto Bars*

*Backed by four decades of top quality catering services the Fogolar and its highly skilled service staff will ensure that every detail is looked after.*

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*Our club can adapt for any occasion from weddings and banquets to business conferences and trade shows to group sports and picnics. For your next special occasion trust the details to the hard working men and women of the Fogolar Furlan Windsor and your guests will be glad you did.*

\*\*\*\*\*

*Contact us at 519-966-2230 or [info@fogolar.com](mailto:info@fogolar.com) to help you with any decisions on your next special occasion.*



# General Information

## Deposits

To secure any date, a \$500.00 deposit will be required. After initial deposit, a minimum 25% payment of anticipated bill at contract is required as a second deposit. A third deposit of 25% is required ten days prior to the function. **All deposits are non refundable in the event of any cancellation. All deposits are credited to your account, following the function.**

## Confirmation Of Final Details

All contract information must be completed *10 days* prior to the event. The following information will be required at this time:

- \* *Menu*
- \* *Number of guests attending (including children ages 4-12 years & children 3 years and under)*
- \* *The time that guests are to arrive*
- \* *The time that dinner will be served*
- \* *The colour of all linens*
- \* *Bar arrangements*
- \* *Hall layout*

## Billing

A rate of 2% per month or 24% per annum will be charged on all overdue accounts. The Fogolar does not charge gratuity for any event, it will continue to be voluntary.

**ALL PARTIES ARE BILLED ON THE NUMBER OF GUESTS CONFIRMED PLUS ANY ADDITIONAL MEALS**

**ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE**

*If you have any questions at any time, feel free to call or book an appointment with:*

**519-966-2230 or [info@fogolar.com](mailto:info@fogolar.com)**

*We Thank You For Considering The Fogolar Furlan Club*



## Hall Charges for Wedding Receptions

*\* All Hall Rental Charges include white skirting, any colour tablecloths, staging, 1 microphone & podium \**

### Canada OR Friuli Hall

OVER 299 PEOPLE - NO CHARGE

250 TO 299 PEOPLE - \$ 200.00

170 TO 250 PEOPLE - \$ 250.00

**\*recommended max capacity 300\***

**\*\*170 PERSON MINIMUM\*\***

### Dante Costa Hall

OVER 100 PEOPLE - \$ 100.00

80 TO 99 PEOPLE - \$ 150.00

50 TO 79 PEOPLE - \$ 200.00

**\*recommended max capacity 120\***

**\*\*50 PERSON MINIMUM\*\***

### Windsor Hall

OVER 150 PEOPLE- \$650.00

121 TO 149 PEOPLE- \$750.00

UNDER 120 PEOPLE- \$850.00

**\*recommended max capacity 200\***

**\*\*100 PERSON MINIMUM\*\***

### Windsor North Hall

OVER 60 PEOPLE- \$350.00

40 TO 59 PEOPLE- \$450.00

UNDER 39 PEOPLE- \$550.00

**\*recommended max capacity 80\***

**\*\*30 PERSON MINIMUM\*\***

### Main Hall – Both Sides

OVER 599 PEOPLE - NO CHARGE

500 TO 599 PEOPLE - \$ 350.00

400 TO 499 PEOPLE - \$ 450.00

300 TO 399 PEOPLE - \$ 500.00

**\*recommended max capacity 700\***

**\*\*300 PERSON MINIMUM\*\***

### Udine Hall

OVER 150 PEOPLE - \$ 150.00

100 TO 149 PEOPLE - \$ 200.00

75 TO 99 PEOPLE - \$ 250.00

**\*recommended max capacity 180\***

**\*\*75 PERSON MINIMUM\*\***

### Windsor South Hall

OVER 80 PEOPLE- \$350.00

50 TO 79 PEOPLE- \$450.00

UNDER 49 PEOPLE- \$550.00

**\*recommended max capacity 120\***

**\*\*40 PERSON MINIMUM\*\***

### Gazebo & Patio

\$250.00

**\*\*50 PERSON MINIMUM\*\***

Gazebo & Patio rental includes tables, chairs, linens & skirting

\* no microphone available \*

**\*\* FOR EVERY PERSON LESS THAN THE MINIMUM, A \$30.00 PER PERSON CHARGE WILL BE APPLIED, OVER AND ABOVE THE MAXIMUM HALL RENTAL \*\***

**Prices are subject to change without notice**

**Prices are subject to the applicable Provincial and Federal Sales Taxes**



## *Decorations & Other Rentals*

*The following items are available for your special occasion*

White Chair Covers	\$2.50 each
Wishing Well	\$30.00
Arch Way	\$30.00
Square Mirror	\$2.00 each
White Angel Cherub	\$5.00 each
Crackled Glass Bowl	\$2.00 each
Fish Bowl	\$3.00 each
Eiffel Tower Vase	\$6.00 each
Long Stem Artificial White Rose	\$3.00 each
Floating Candles	\$1.00 each
Wooden Easels (Draped in White Linen)	\$10.00 each
Lighted Backdrop with Pillars	\$500.00
Extension Cords	\$15.00 each
Cordless Microphone	\$50.00 each
LED Projector	\$100.00
8 x 8 Screen	\$50.00

Limited quantities available.  
All above prices are subject to applicable taxes.



## Decorations



Wishing Well & Archway



Fish Bowl



Crackled Glass Bowl



White Flower Wreath



Red Flower Wreath (Poinsettia)



Eiffel Tower



White Chair Cover



White Angel Cherub



Long Stem White Rose



Square Mirror



Long Stem Red Flower (Poinsettia)



# Linen Selection





# Bar Service Options

## OPTION #1

### CASH BAR

Guests to purchase their own drinks

If you decide to choose a Cash Bar, you will not be able to bring in your own wine

**\*\* If your party has less than 50 guests there will be an additional bar fee of \$100.00 \*\***

OR

**\*\* \$18.00 per hour – the lesser of the two \*\***

## OPTION #2

### CONSUMPTION BAR

Fogolar to supply all liquor, mixes, bartender, etc. Customer will be charged the according prices on their invoices

**\*\* If your party has less than 50 guests there will be an additional bar fee of \$100.00 \*\***

OR

**\*\* \$18.00 per hour – the lesser of the two \*\***

## OPTION #3

### SERVICE BAR

**\$8.50 per person**

Customer to bring in all liquor with Special Occasion Permit and receipts

This service includes:

Bartenders, Busboys, Glasses, Stir Sticks, Stemmed Wine Glasses, Ice, Hall Preparation, Hall Clean Up & Supervision. All soft drinks, Drink mixes, Lemons, Limes, Etc.

**\*\* No Charge for Wine Corkage with Service Bar \*\***

### CHAMPAGNE SERVICE

There is no charge for Champagne Service, butler style or stationary, with a Consumption or Service Bar. If you add ¼'d strawberries, there is an additional cost of \$0.50 per person.

The customer, must obtain a “*SPECIAL OCCASION PERMIT*” and purchase the relevant licensed spirits from any L.C.B.O location.

\*\* Prices are subject to change without notice

\*\* Prices are subject to the applicable Provincial and Federal Sales Taxes



## Antipasti

### Antipasto Verde

crisp celery sticks, carrot sticks, green & black olives

### Bruschetta:

fresh garden tomatoes, olive oil and spices

### Bruschetta Rustico:

fresh garden tomatoes, roasted red pepper, diced artichoke hearts, olive oil and spices

### Antipasto Italiano:

salami, capicollo, slice of friulano cheese, carrot stick, celery stick, green and black olives

### Fogolar Primavera

carrot sticks, celery sticks, green and black olives and

***your choice of any 4 of the following:***

prosciutto with melon, slice of friulano cheese, tomato with bocconcino, artichoke heart, grilled eggplant, grilled zucchini, roasted red peppers or devilled egg

### Antipasto Di Mare:

a mixture of shrimp, squid, calamari and crab marinated in oil, lemon and spices

### Crab Supreme:

a crab salad done in a marinade of olive oil and spices

### Shrimp Cocktail:

consisting of 5 jumbo shrimp served in a champagne glass with seafood cocktail sauce

## Soups

Chicken Soup with Pastina

Straciatella Soup (Egg Drop Soup)

Minestrone Soup

Cream of Leek

Cream of Broccoli

Chicken Soup with Tortellini



## Salad

### Tossed Salad

fresh lettuce with carrot shreadings in an oil and vinegar dressing

### Radicchio & Romaine Salad

a mixture of radicchio and romaine lettuce in an oil and vinegar dressing

### Caesar Salad

romaine lettuce with creamy caesar dressing tossed with croutons and parmigiano cheese

### Fogolar Special Salad

A mixture of romaine lettuce topped with fresh garden tomatoes and dressed in raspberry vinaigrette

**Also available:** Italian, Raspberry Vinaigrette, Blue Cheese & French salad dressings.

## Risotto

### Risotto Verde

rice with spinach

### Risotto with Meat Sauce

rice with meat sauce

### Risotto Mare Monte

a mixture of fresh sea scallops, baby shrimp and mushrooms

## Pasta

Penne

Fusili

Gnocchi

Farfalle (Bow Ties)

Fettucini

(other varieties also available)

Rigatoni

Spaghetti

## Stuffed Pasta

Meat filled Tortellini

Cheese filled Tortellini

Lasagna

Meat filled Ravioli

Cheese filled Ravioli

Cannelloni (meat or ricotta cheese or ricotta cheese with spinach)





## *Fish Entrees*

Broiled Orange Roughy  
Breaded Perch  
Crab Legs

Fried Seafood  
Grilled Salmon  
Lobster Tail

Stuffed Sole  
Calamari Fritti  
Broiled Basa

## *Special Entrees/Vegetables*

Spezzatino (slow cooked tender beef & pork pieces)

Boneless Stuffed Rabbit

Asparagus

Parisienne Potatoes

Theives Bags

Broccoli Spears

Baby Red Skin Potato

Boneless Quail

Pepper Medley

## *Vegetable Choices*

Mixed Garden Vegetables

Whole Mushrooms

Green Beans Almondine

Baby Carrots

Green Beans with Butter & Garlic

Italian Style Green Beans with Tomato Sauce

Sliced Mushrooms



## Antipasto Bar Selections

Choose any of the 5 following for \$8.95 per person + taxes

**\*\* 1 ½ hour of service \*\***

Breaded Mozzarella Sticks	Breaded Zucchini Sticks
Breaded Mushroom Caps	Pesto Triangles
Spiced Mini Meat Balls	Mini Quiche
Stuffed Cucumbers	¼ Italian Sausages
Devilled Eggs	Bruschetta (make your own)
Mixed Fresh Vegetables & Ranch Dressing	Assorted Cold Cuts
Assorted Cheeses (Cheddar & Marble)	Tomato & Bocconcini
Grilled Eggplant & Zucchini	Roasted Red Peppers
Artichoke Hearts	

## OPTIONAL ITEMS

### **Prosciutto & Melon**

\$4.95 per person

### **Oysters**

Market Price

### **Crab Legs (lbs)**

Market Price

### **Chicken/Beef Skewers**

\$3.95 each

### **Shrimp Skewers**

\$5.95 per person

### **Grilled Polenta With Cheese**

\$1.50 per person

### **Breaded Calamari**

\$5.95 per person

### **Calamari a la Griglia**

In a balsamic dressing  
\$6.95 per person

### **Shrimp Cocktail**

\$5.95 per person

### **Frittura Mista**

Breaded scallops, breaded squid, breaded shrimp  
\$7.95 per person

### **Mussels**

\$3.95 per person

### **Antipasto di Mare**

Olive Oil, Calamari, Crab, Giardinera, Herbs & Spices  
\$7.95 per person

### **Bacon wrapped scallops**

\$5.95 per person

### **Premium Cold Cuts**

Prosciutto, Porchetta, Pancetta  
\$5.95 per person

### **Premium Cheeses**

Asiago, Parmigiano, Friulano  
\$5.95



## *Party Platters (feed 20-30 people)*

### **Crab Supreme**

\$89.95

### **Popcorn Shrimp in Cocktail Sauce**

\$59.95

### **Antipasto Primavera**

Roasted Red Pepper, Grilled Eggplant, Artichoke Heart, Grilled Zucchini

\$97.95

### **Fresh Garden Vegetables with Ranch Dressing**

\$49.95

### **Tomato & Bocconcini**

\$49.95

### **Assorted Cold Cuts**

Salami, Capicola & Turkey

\$57.95

### **Assorted Premium Cold Cuts**

Prosciutto, Porchetta, Black Forest Ham

\$85.95

### **Assorted Cheeses**

Friulano, Cheddar, Marble

\$61.95

**\*\* Add Grapes to any cheese platter for an additional cost of \$10.00 \*\***

### **Assorted Premium Cheeses**

Asiago, Fontina, Parmigiano with Pear Wedges

\$99.95

**\*\* Add Grapes to any cheese platter for an additional cost of \$10.00 \*\***

### **Assorted Fruit Platter**

\$51.50

\*\* All above subject to HST

\*\* Prices are subject to change without notice



## *Country Style Menu Options*

### *House Special*

Antipasto Italiano  
Penne or Rigatoni in a Meat Sauce OR Tomato Basil Sauce  
Tossed Salad with House Dressing  
Roast Chicken OR Roast Beef OR Italian Sausage  
Roasted Potatoes  
Bread & Butter  
Coffee & Tea  
Dessert – Vanilla Ice Cream with your choice of topping  
(Caramel OR Strawberry OR Chocolate)  
\$23.75

### *Banquet Special*

Antipasto Italiano  
Penne or Rigatoni in a Meat Sauce OR Tomato Basil Sauce  
Tossed Salad with House Dressing  
Roast Chicken  
Roasted Potatoes  
Tender Roast Beef with Gravy OR Veal Roast with Gravy  
Baby Carrots OR Green Beans  
Bread & Butter  
Coffee & Tea  
Dessert Choices – Assorted Italian Pastry OR Sherbert OR Vanilla Ice Cream with  
your choice of topping (Caramel OR Strawberry OR Chocolate)  
\$31.95

### *Fogolar Special*

Antipasto Italiano  
Penne or Rigatoni in a Meat Sauce OR Tomato Basil Sauce  
Tossed Salad with House Dressing  
Breaded Chicken Breast OR Chicken Francesca  
Roasted Potatoes  
Tender Roast Beef with Gravy OR Veal Roast with Gravy  
Baby Carrots OR Green Beans  
Bread & Butter  
Coffee & Tea  
Dessert Choices – Assorted Italian Pastry OR Sherbet OR Vanilla Ice Cream with  
your choice of topping (Caramel OR Strawberry OR Chocolate)  
\$36.50



### *Kitchen Favourite*

Antipasto Italiano  
Penne or Rigatoni in a Meat Sauce OR Tomato Basil Sauce  
Tossed Salad with House Dressing  
Grilled Lemon Chicken  
Roasted Potatoes  
Tender Roast Beef with Gravy OR Veal Roast with Gravy  
Baby Carrots OR Green Beans  
Bread & Butter  
Coffee & Tea  
Dessert Choices – Assorted Italian Pastry OR Sherbet OR Vanilla Ice Cream with  
your choice of topping (Caramel OR Strawberry OR Chocolate)  
\$37.75

### *Club's Pride*

Antipasto Italiano OR Bruschetta  
Penne or Rigatoni in a Meat Sauce OR Tomato Basil Sauce  
Tossed Salad with House Dressing  
Roast Chicken  
Roasted Potatoes  
Veal Parmigiana OR Veal Marsala  
Baby Carrots OR Green Beans  
Bread & Butter  
Coffee & Tea  
Dessert Choices – Assorted Italian Pastry OR Sherbet OR Vanilla Ice Cream with  
your choice of topping (Caramel OR Strawberry OR Chocolate)  
\$38.75

### *Italian Extravaganza*

Antipasto Italiano OR Antipasto Primavera  
Penne or Rigatoni in a Meat Sauce OR Tomato Basil Sauce  
Romaine & Radicchio Salad with House Dressing  
Chicken Triestina OR Chicken Saltimbocca  
Parisienne Potatoes  
Tender Roast Beef with Gravy OR Veal Roast with Gravy  
Whole Mushrooms  
Baby Carrots OR Green Beans  
Bread & Butter  
Coffee & Tea  
Dessert Choices – Assorted Italian Pastry OR Sherbet OR Vanilla Ice Cream with  
your choice of topping (Caramel OR Strawberry OR Chocolate)  
\$41.50



# Buffet Menu Suggestions

**Antipasto Verde - Relish Tray**  
(Celery, Carrots, Green & Black Olives with Ranch Dressing)

**Penne with Meat Sauce OR Tomato & Basil Sauce OR Chicken Soup**

**Tossed Salad with House Dressing**

**Crusty Italian Dinner Rolls & Butter**

**Coffee and Tea**

**\*\*\* If you choose to go with just the above, the price is \$10.50 \*\*\***

*ALL DINNERS BELOW INCLUDE ALL OF THE ABOVE ITEMS*

- |    |                                                                                                                                            |          |
|----|--------------------------------------------------------------------------------------------------------------------------------------------|----------|
| 1. | Assorted Sliced Cold Cuts & Cheese Slices<br>Potato Salad, Mustard, Mayo, Sliced Tomatoes & Chopped Lettuce<br>(Build your own sandwiches) | \$ 15.50 |
| 2. | Roast Chicken <u>OR</u> Roast Beef <u>OR</u> Italian Sausage<br>with Roasted Potatoes                                                      | \$ 17.95 |
| 3. | Roast Chicken <u>OR</u> Roast Beef <u>OR</u> Italian Sausage with<br>Roasted Potatoes and Your Choice of a Second Vegetable                | \$ 19.95 |
| 4. | Roast Chicken and Roast Beef <u>OR</u> Italian Sausages<br>with Roasted Potatoes and Your Choice of a Second Vegetable                     | \$ 23.50 |

Salad Choices: Potato Salad, Pasta Salad OR Coleslaw	\$ 2.50 Per Person
Italian Pastries (Canoli, Cream Puffs, etc.)	\$ 1.50 Per Piece
Dessert Sweets (Carrot Cake, Brownies, etc.)	\$ 1.25 Per Piece
Assorted Cookies	\$ 1.10 Each
Fruit Platters (feed 15-25 people)	\$ 51.50 Each
Assorted Pop Pitchers (8-10 glasses)	\$ 7.75 Per Pitcher
Assorted Juice Pitchers (8-10 glasses)	\$ 9.75 Per Pitcher

\* Prices are subject to change without notice \* Gratuities continue to be voluntary\*  
Dinners are subject to HST



## DESSERT & FRUIT MENU

### Italian Pastries \$1.50 each

Canoli (Lemon, Cream or Ricotta),  
Cream Puffs, etc.

### Pastries \$1.25 each

Carrot Cake, Date Squares, Nanaimo Bars or Brownies

### Chocolate Covered Pear with Raspberry Sauce

\$5.25

### Homemade Tiramisu

\$6.75 per person in champagne glass

OR

\$4.75 per person slab cut pieces

### Tartufo

\$3.75 per person

### New York Style Cheese Cake

Cherry or Strawberry topping

\$5.25 per person

### Ice Cream Crepes

\$2.75 per person

### Ice Cream and Sorbet \$1.50 each person

Vanilla Ice Cream with assorted toppings:

chocolate, strawberry or caramel

Assorted Sorbet:

raspberry, orange or rainbow

### **Full Fruit Platters Per Table & Service is \$2.95 per person**

Non Alcoholic Punch \$45.00 per bowl (50-75 ppl)

Alcoholic Punch \$75.00 per bowl (50-75 ppl)

### **Assorted Fruit Trays - \$49.95 each**

**Our Fruit Trays & Platters include a mixture of the following:  
red and green grapes, pineapple, kiwi, plums, tangerines, strawberries, cantaloupe,  
honeydew & watermelon (all fruit is seasonal depending on time of year)**



All above is subject to applicable taxes

## *Having Company The Day After Your Wedding? How About Ordering From Our Take Out Menu Below*

**\*\* ALL TAKE OUT ORDERS MUST BE ORDERED 10 DAYS IN ADVANCE \*\***  
**ALL TAKE OUTS ARE TO BE PAID C.O.D - CASH, CHEQUE, MASTERCARD, VISA OR DEBIT**

**Combination # 1** **\$10.45 per person**

Penne with Meat Sauce **OR** Tomato Sauce  
Roast Chicken and Roasted Potatoes  
Tossed Salad

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**Combination #2** **\$12.45 per person**

Risotto Verde (Rice with Spinach)  
Roast Chicken and Roasted Potatoes  
Mixed Garden Vegetables  
Tossed Salad

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**Combination # 3** **\$15.20 per person**

Penne with Meat Sauce **OR** Tomato Sauce  
Roast Chicken and Roasted Potatoes  
Roast Beef with gravy and Mixed Garden Vegetables  
Tossed Salad

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**Combination # 4** **\$16.20 per person**

Penne with Meat Sauce **OR** Tomato Sauce  
Stuffed Chicken and Roasted Potatoes  
Roast Beef with gravy  
Tossed Salad

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**Combination # 5** **\$17.20 per person**

Risotto Verde (Rice with Spinach)  
Roast Chicken and Roasted Potatoes  
Veal Parmigiana and Mixed Garden Vegetables  
Tossed Salad

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**Combination # 6** **\$23.15 per person**

Penne with Meat Sauce **OR** Tomato Sauce  
Roast Chicken and Roasted Potatoes  
Roast Beef with gravy and Mixed Garden Vegetables  
Fried Seafood Platter  
Tossed Salad

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*Cannelloni \$ 3.95 each      Uncooked Stuffed Chicken \$ 39.00 each      Cabbage Rolls \$1.75 each*  
*Veal Birds \$2.25 each      Cooked Stuffed Chicken \$44.00 each      Bread & Butter \$0.30 pp*  
*Lasagna for 9 people \$35.55 plus taxes, Lasagna for 18 people \$71.10 plus taxes*  
*Pasta Sauce (1 litre containers only) Meat Sauce \$10.00 or Tomato Sauce \$8.00*

**\*\* Delivery is available, a \$30.00 charge plus GST & PST will apply \*\***



\* All above plus 13% tax \* \* Members receive a 10% discount ONLY on all orders over \$300.00 \*

## SOCAN

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

**\*\*\* FOR EVERY FUNCTION THAT IS HAVING MUSIC & DANCING THE FOGOLAR WILL CHARGE THE FOLLOWING: \*\*\***

**FOR CANADA HALL, FRIULI HALL, WINDSOR HALL, DANTE COSTA, UDINE HALL, PAVILION or GAZEBO THE CHARGE IS \$65.00, IF YOU BOOK THE MAIN HALL THE CHARGE IS \$180.00**

### ABOUT SOCAN

*SOCAN is a member-owned collective representing the people who create the music that is such an important part of our lives. Our members number more than 70,000 Canadian songwriters, composers, lyricists and publishers. And through our affiliations, we represent hundreds of thousands of other creators and publishers around the world. For those who use music as part of their businesses or functions, SOCAN sells access to virtually the world's entire repertoire of copyright-protected music for public performance – based on fees set by Canada's Copyright Board.*

### WHY MUSIC ISN'T FREE

*There's nothing new about this. Performing rights have existed in Canada for over 75 years. Of course, every single song or melody played at every public function was written, and published, by somebody. And those people are entitled to be paid for its use. Having their music used is part of how they earn their livelihood. As in any other business, they deserve to get paid for their work (no, it's not included in the price of a CD). This holds true for live and recorded music – even when played at private functions.*