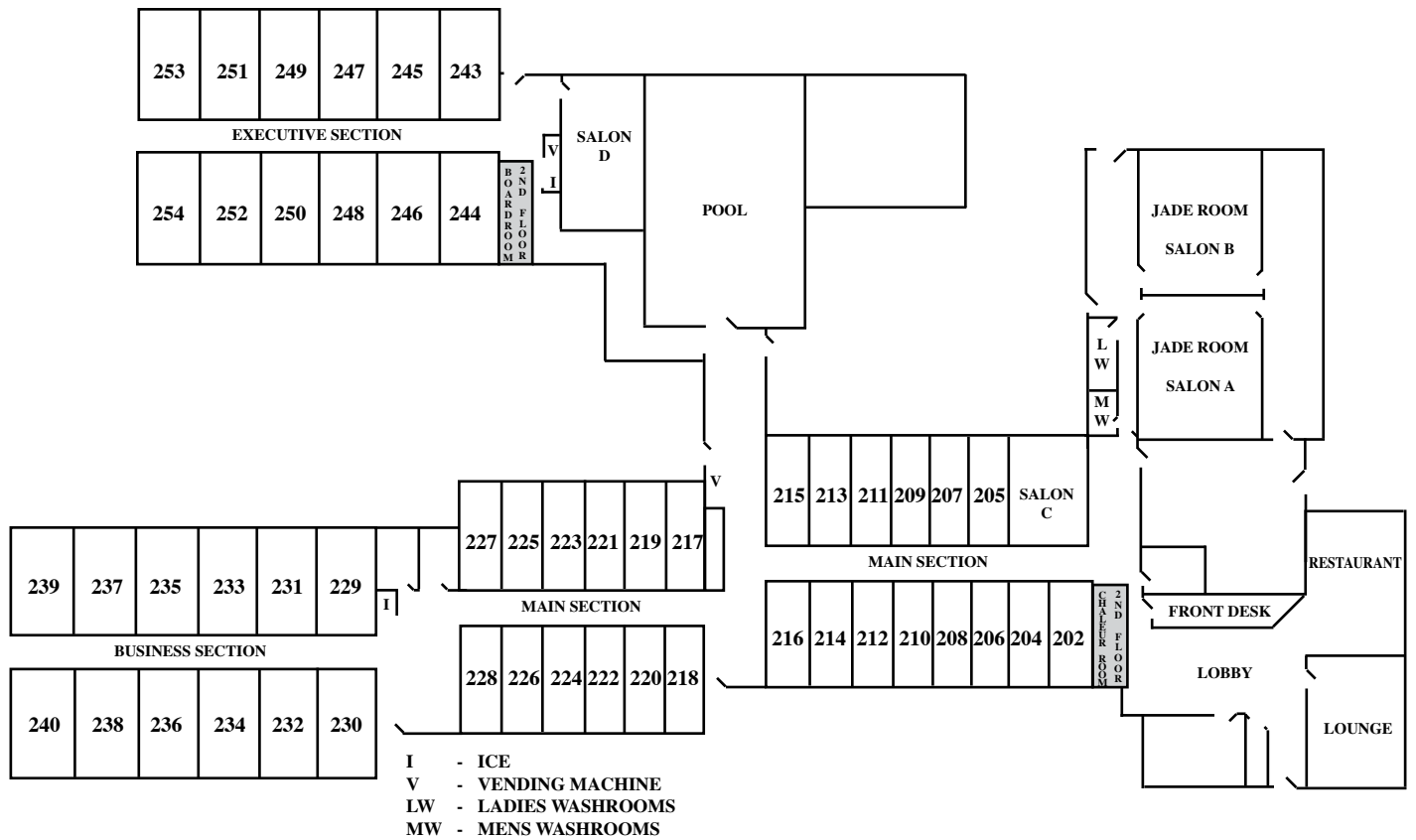


Our Banquet & Meeting Room Policy

- 1. Menus and approximate number of guests should be confirmed 10 days prior to the event. The Organizer agrees to notify the hotel, no less than 24 hours prior to the function, of the guaranteed number of guests attending. The higher of that number and the actual number of guests attending will be charged.*
- 2. Cancellation of a confirmed reservation less than two weeks prior to the date of arrival, resulting in a loss of revenue, could incur a cancellation charge should we be unable to resell the cancelled space and accommodations*
- 3. Should the number of guests attending the function differ greatly from the original number quoted, the hotel reserve the rights to provide an alternative function room suited to the group size.*
- 4. Final payments for the functions must be paid on the day of the event by cash or certified cheque unless prior arrangements have been made.*
- 5. All new accounts must submit required credit information to our Accounting Office when billing privileges are requested by the convenor. These billing privileges are requested by the Credit Manager prior to arrival of function(s) or prepayment of function(s) may be requested. In the case of a private function, a deposit is required at the time of booking and final payment is due upon receipt at the conclusion of the function.*
- 6. The organizer of the event will be held fully responsible for any loss or damage to the hotel property or equipment caused by guests of that particular function.*
- 7. All food and beverage charges are subject to an additional 13% Harmonized Sales Tax and 15% gratuity.*
- 8. Room rental charges apply to all functions unless a minimum of \$1500.00 food and beverage has been consumed in which case the room rental charge will be waived.*
- 9. In order to confirm a wedding date a \$100.00 non-refundable deposit is to be made at the time of booking. This deposit will be credited to your final bill.*
- 10. Persons wishing to decorate the room must make arrangements with the hotel as to the time the room will be made available.*
- 11. For dances, the disc jockey or a band may play until 1:00 a.m. Last call at the banquet bar is at 12:45 a.m.*
- 12. Confetti is not allowed in any area of the Atlantic Host Hotel.*
- 13. No alcoholic beverages or food is allowed to be brought onto the premises by guests at any time.*
- 14. Subject to prior arrangements and space availability, the Atlantic Host will accept delivery of materials from meeting convenor. The Atlantic Host does not accept liability for any loss or damage to goods stored prior to arrival and during stay.*
- 15. Personal effects and equipment must be removed from the function rooms at the end of the scheduled day unless reserved on a twenty-four (24) hour basis*
- 16. Outside catering are subject to transportation fee. (Fee to be discussed by Catering Office) .*



Hotel Diagram and Location of Meeting Rooms

Chaleur Room	Boardroom	Salon A	Salon B	Salon C	Jade Room (A & B)	Dayroom
18' x 19'	18 x 21'	24' x 34'	24' x 34'	24' x 26'	34' x 48'	12' x 24'

SET-UP

Classroom	12	--	40	40	30	110	--
Cabaret	--	--	30	30	30	84	--
Boardroom	16	14	36	36	28	60	10
U-Shape	15	--	28	28	26	50	11
Theatre	25	--	70	70	50	150	15
Banquet	16	--	48	48	40	120	8
Cocktail	--	--	75	75	50	150	--

Rates

	4 hours & under	4 - 8 hours	24 hour rate
Chaleur Room	\$60.00	\$75.00	\$100.00
Boardroom	75.00	100.00	120.00
Salon A	85.00	100.00	125.00
Salon B	85.00	100.00	125.00
Salon C	85.00	100.00	125.00
Jade Room (A & B)	165.00	185.00	225.00

Note: 13% HST not included.

Audio-Visual Equipment

Writing Pads	Pencils	Markers	Overhead Projectors	V.C.R.'s
Televisions	Screens	Lectures	Slide Projectors	Flipcharts
Marking Boards	Microphone Systems	Laser Pointer	LCD Projectors	Speaker phone

Nominal equipment rental charges may apply to some items. Please consult our catering department.



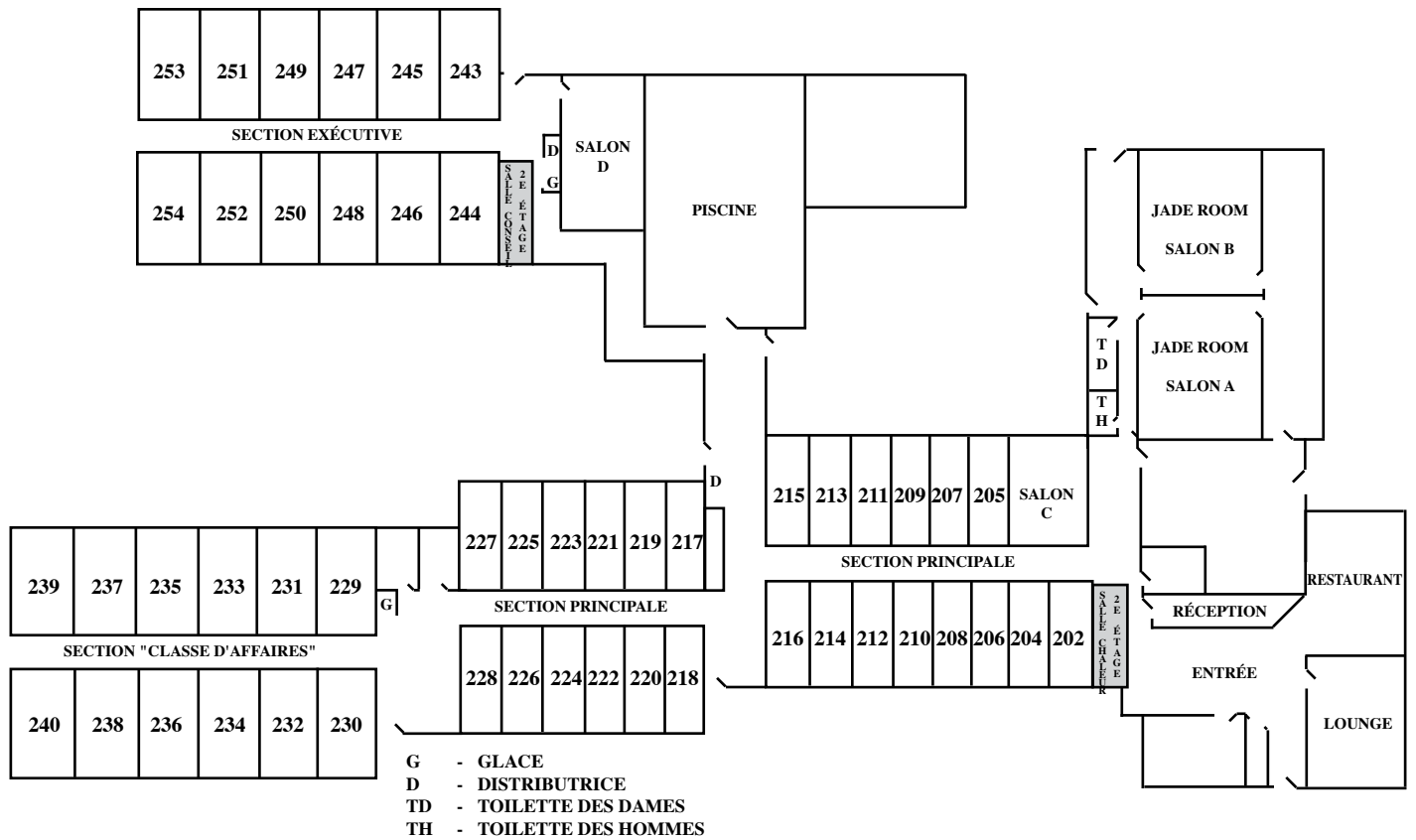


Schéma de l'Hôtel et emplacement des salles de réunion

Salle Chaleur	Salle de Conseil	Salon A	Salon B	Salon C	Jade Room (A & B)	Salle de jour
18' x 19'	18 x 21'	24' x 34'	24' x 34'	24' x 26'	34' x 48'	12' x 24'

CONFIGURATIONS

Salle de classe 12	--	40	40	30	110	--
Cabaret	--	30	30	30	84	--
Salle de Conseil 16	14	36	36	28	60	10
En "U"	15	28	28	26	50	11
Théâtre	25	70	70	50	150	15
Banquet	16	48	48	40	120	8
Cocktail	--	75	75	50	150	--

Taux

	4 heures et moins	4 - 8 heures	24 heures
Salle Chaleur	\$60.00	\$75.00	\$100.00
Salle de Conseil	75.00	100.00	120.00
Salon A	85.00	100.00	125.00
Salon B	85.00	100.00	125.00
Salon C	85.00	100.00	125.00
Salons A & B combinés (Jade Room)	165.00	185.00	225.00

Veuillez prendre note que la taxe de vente harmonisée de 15% n'est pas incluse dans ces montants.

Équipement

Tablettes à écrire	Crayons	Stylos-feutres	Rétro-projecteurs	Téléviseurs
Écrans	Lutrans	Diaporamas	Tableaux	"Flipcharts"
Magnétoscopes	Haut-parleurs	"Laser Pointer"	Projecteurs LCD	Système de microphone

Des frais minimes peuvent être appliqués sur quelques articles.



Breakfast at the Host

The Continental Host Buffet

*Chilled Fruit Juices
Fresh Fruit Salad
Muffins, Croissants,
Butter and Preserves
Coffee or Tea*

The Hearty Host Buffet

(Minimum 25 Persons)

*Chilled Fruit Juices
Scrambled Eggs
Bacon, Ham, Sausage
Hash Browned Potatoes
Muffins, Croissants, Toast
Butter and Preserves
Coffee or Tea*

The Host Benedict (served)

*Chilled Fruit Juices
One Eggs Benedict
(English muffin, ham, poached egg,
hollandaise sauce)
Hash Browned Potatoes
Coffee or Tea*

Brunch

(Minimum 25 Persons)

*Orange, Apple
and Cranberry Juices*

*Quiche Lorraine
Scrambled Eggs
Pancakes
Fresh Fruit Salad*

*Scalloped Potatoes
Toupee Ham with Pineapple Sauce
Bacon*

*Croissants and Muffins
Assorted Squares & Homemade Cookies
Butter and Preserves*

Coffee and Tea

Home made Beans, Creton, Domestic & Imported Cheeses

Nutrition Breaks

Coffee or Tea

Specialty Teas

Milk

Chilled Juices (Orange, apple)

Mineral Waters

Hot Chocolate

Soft Drinks

Iced Tea

Spring Water

Oven Fresh Muffins

Croissants

Banana Bread

Home Made Cookies

Chocolate Eclairs

Sliced Fruit & Yogurt Dip

Vegetable Crudites & Dip

Domestic & Imported Cheeses Crackers & Baguette Slices

Assorted Squares, Chocolate Eclairs & Cookies

Whole Fruit

Yogurt

**Working Luncheon
(Minimum 15 Persons)**

**We would also be pleased to custom-write
a menu to meet your special requests**

Soup of the Day

Seafood Chowder

Garden Greens Salad Appetizer

Caesar Salad Appetizer

Assorted Sandwiches (1½ per person)

*Soup of the Day, Assorted Sandwich
Dessert Squares, Coffee and Tea*

*Caesar Salad, Deep Dish Lasagna, Garlic Bread,
Chocolate Mousse, Coffee and Tea*

*Garden Greens Salad, Chicken Pot Pie,
Rice Pilaf, Fresh Fruit Salad, Coffee and Tea*

*Garden Greens Salad, Quiche,
Fresh Crusty Rolls, Assorted Squares, Coffee and Tea*

*Chicken Stir Fry, Fried Rice, Egg Rolls,
Chocolate Mousse, Coffee and Tea*

*1/4 BBQ Chicken (Breast and Leg Portion) Rice Pilaf or Mashed,
Coleslaw, Sugar Pie, Coffee and Tea*

*Fish & Chip, French Fries, Coleslaw
Assorted Squares, Coffee and Tea*

*Meatballs, Pasta Salad, Rice Pilaf, Tossed Salad
Assorted Squares and Cookies, Coffee and Tea*

Dinner Menus

*We offer the following items as suggestions for your banquet meal.
We would also be pleased to custom-write a menu to meet your special requests.*

Appetizers

Seafood Chowder

Cream of Broccoli

Vegetable Soup

Tossed Salad (With Chef's dressing)

Caesar Salad

Caesar Salad

Mesclun Salad

Steamed Mussels

Coquille St. Jacques

Shrimp Cocktail

Smoked Salmon

Main Courses

*Main courses include rolls and butter, fresh vegetable medley,
choice of listed potatoes, choice of listed desserts, coffee and tea.*

Chicken Wellington

(Juicy 6oz Chicken Breast in a filo pastry)

Breast of Chicken with Basil/Mushroom Sauce

Pork Tenderloin Medallions

(8 oz of the best pork available, goat cheese Demi-glaze)

Roast Cornish Game Hen

(With wild rice stuffing and an orange graze)

Roast Turkey Dinner

(A traditional turkey dinner with bread stuffing and cranberry sauce)

Roast Beef Dinner

(Tender roasted inside round of beef with gravy)

Prime Rib of Beef (10 oz. of prime cut served au jus)

Ham with Pineapple

Seafood Casserole

(A creamy blend of lobster, salmon, shrimp, scallops and mussels)

Atlantic Salmon with Hollandaise Sauce

Potatoes

*We offer a choice of
Roast Potatoes
Mashed Potatoes
Duchesse Potatoes
Baked Potatoes
or Rice Pilaf
with the Main Course
selections.*

Desserts

Cheesecake with Fruit Sauce

Carrot Cake

Pecan Pie

Sugar Pie

Lemon Chiffon Pie

Chocolate Mousse

Apple Pie with rum Sauce

Strawberry Shortcake

Double Chocolate Cake

Maple Cake

Coconut Cream Pie

Buffet Menus

*We would also be please to custom-write
a menu to meet your special requests*

Salads

*Tossed Salad
Caesar Salad
Vegetable Pasta Salad
Tomato & Peppers Salad*

*Coleslaw
Seafood Pasta Salad
Potato Salad*

Hot Dishes

*Roast Beef in Gravy
Beef Stroganoff
Spicy Meatballs
Spicy Chicken Wings
Alfredo Pasta*

*Chicken in Wine Sauce
Chicken Cacciatore
Chicken with Basil &
Mushroom Sauce
Bar-B-Q Chicken*

*Salmon with Lemon Dill Sauce
Steamed Mussels
Ham with Pineapple
Roast Turkey & Dressing
Lasagna*

Vegetables & Potatoes

We serve a variety mix of available fresh vegetables with all hot buffets and your choice of the following potatoes; Roast Potatoes - Mashed Potatoes - Scalloped Potatoes - Parsley-Boiled Potatoes - Rice Pilaf

Desserts

*Apple Pie
Sugar Pie
Pecan Pie
Fresh Fruit Salad*

*Lemon Chiffon Pie
Strawberry Shortcake
Apple Crisp*

*Double Chocolate Cake
Carrot Cake
Chocolate Mousse*

Hot and Cold Buffet #1 (minimum 25 persons)

(choose two salads, one hot main course, two desserts, coffee and tea)

Hot and Cold Buffet #2 (minimum 25 persons)

(choose three salads, two hot main courses, three desserts, coffee and tea)

Hot and Cold Buffet #3 (minimum 40 persons)

(choose four salads, three hot main courses, four desserts, coffee and tea)

Cold Buffet (minimum 25 persons)

*Tossed Salad, Potato Salad
Pasta Salad, Coleslaw*

*Sliced Roast Beef, Sliced Toupee Ham,
Sliced Roast Turkey*

*Whole Wheat Rolls, White Rolls
Baguettes, Kaiser Rolls*

*Choice two desserts from list
above, Coffee and Tea*

Hip of Beef Buffet (minimum 50 persons)

Choose two salads from the list above

*Hip of Beef (carved by Chef)
Roast Gravy, Mustards, Horseradish
Oven Roasted Potatoes
Fresh Vegetable Medley*

Choose two desserts from list above

Coffee and Tea

Cocktail Receptions

Hot & Colds Hors d'oeuvres

Hot

Breaded Shrimp

Bacon Wrapped Scallops

Chicken Skewers

Spicy Meatballs

Mussels Gratinées

Lobster Newbrug Bouchées

Spicy Chicken Wings

Beef Skewers

Mini Egg Roll

Mini Quiche

Chicken à la King Bouchées

Deep Fried Cheese Balls

Cold

Smoked Salmon Canapes

Lobster Canapes

Jumbo Shrimp with Cocktail Sauce

Shrimp Pinwheel Canape

Deviled Eggs

Mussels Canapes

Chicken Puff Bouchées

Six pieces per person

(Choose up to three varieties of hot and one cold)

Ten pieces per person

(Choose up to four varieties of hot and two cold)

Our Cold & Hot Hors D'Oeuvres Combination 6 per person

Shrimp Pinwheel Canapes, Breaded Shrimp, Spicy Meatballs,

Mini Eggs Rolls, Chicken Bouchées

Combination 10 per person

Our Combination Hot & Cold Hors D'Oeuvres 6 per person

Jumbo Shrimp Pyramide, Deviled Eggs, Spicy Chicken Wings, Mini Egg Rolls,

Mussels Gratinées, Bacon Wrapped Scallops

Combination 10 per person

Add an Elegant Mirror of Domestic & Imported Cheese and Vegetables Crudites & Dip

We would be pleased to assist you with choosing appropriate numbers and varieties of items for the length of your function.

Bar Services

Cash Bars:

Beer

Liquor

Wine

Host Bar:

Beer

Liquor

Wine

Fruit Punch (non-alcoholic)

Alcohol Fruit Punch