



Holiday Inn[®]
Guelph Hotel and Conference Centre



WEDDING PACKAGE 2020

CREATE YOUR DREAM WEDDING.... LET US DELIVER THE REST!

Welcome to Holiday Inn Guelph Hotel and Conference Centre!

Let us make your wedding dreams come true...from start to finish! The time between now and your wedding day should be a time of excitement, joy and anticipation! We will work with you to ensure stress free planning of your special day with our in-house wedding specialists! Our food and beverage team will make sure that, on the day of, that everything goes off without a hitch!

Holiday Inn Guelph is proud to offer:

- Banquet Space for up to 250 guests
 - Professional Catering Staff
- Extraordinary wedding specialists trained to provide guidance and insight on making your vision a reality
- Award Winning Delicious Cuisine from Executive Chef Yogesh Sodhi
- Customized Reservation Link for your Preferred Guestroom Rates
 - Complimentary Guestroom for the Bride & Groom
 - Complimentary Champagne for 2 in your guestroom
 - Complimentary Breakfast for 2 the following morning

Remember, we also have the perfect space for your rehearsal dinner, bridal shower and day after private brunches!

Call and ask to speak to our Wedding Specialist at 519-836-0231 x 5152

OR E-mail at john.trevor@innvesthotels.com

OUR BANQUET SPACE

Trillium Ballroom

Perfect Space for up to 75 Guests

Room Rental:

Under 60 Guests - \$695

61 - 75 guests - Complimentary

Oakwood Ballroom

Perfect Space for up to 200 Guests

Room Rental:

Under 140 Guests - \$995

141+ Guests - Complimentary

TO COMPLIMENT THE BALLROOM

Included in the Ballroom:

White Tablecloths and Skirting

Black or White Linen Napkins

3 Votive Candles per Table

Table Numbers and Stands

All Tables required such as DJ Table, Cake Table, Gift Table etc.

Risers for the Head Table

Podium and Microphone

LCD Projector and Screen

Don't see something on this list that you may need for your wedding?

Ask our Wedding Specialists to see how we can help!

YOUR PERFECT DAY WEDDING PACKAGES

All packages include banquet room rental, white or black spandex chair covers with your choice of coloured sash. Packages include 15% Service Charge and 13% HST.
Surcharge applies for Duo and Prime Rib Entrees.

SILVER

\$82 per person

Cocktail Hour with Fruit Punch and Passed Hors D'oeuvres (3pc per person)

Complimentary Soft Drinks at the Bar All Night

Your Choice of:

3 Course Plated Dinner OR Classic Dinner Buffet

2 Bottles of Holiday Inn Guelph Wine by Pelee Island Winery per Table

Late Night Coffee and Tea Station with Complimentary Cutting of your Cake

GOLD

\$122 per person

Cocktail Hour with Fruit Punch and Passed Hors D'oeuvres (3pc per person)

Complimentary Soft Drinks at the Bar All Night

Your Choice of:

3 Course Plated Dinner OR Classic Dinner Buffet

2 Bottles of Holiday Inn Guelph Wine by Pelee Island Winery per Table

4 Hours Host Bar after Dinner

Late Night Coffee and Tea Station with Complimentary Cutting of your Cake AND your choice of one late night option*

PLATINUM

\$152 per person

Cocktail Hour with Champagne Punch and Non-alcoholic Fruit Punch

Passed Hors D'oeuvres (3pcs per person)

Complimentary Soft Drinks at the Bar All Night

Chips and Dips Display on Each Guest Table

Your Choice of: 4 Course Plated Dinner OR Gourmet Dinner Buffet

2 Bottles of Holiday Inn Guelph Wine by Pelee Island Winery per Table

5 Hour Host Bar (1 hour before dinner, 4 hours after dinner)

Late Night Coffee and Tea Station with Complimentary Cutting of your Cake

Your choice of One Late Night Option*

Add an Extra Hour of Host Bar

\$10 per person

Add an Extra Bottle of Wine per Table

\$3 per person

Late Night Option Does Not Include Pub Night or Beef on a Bun Station

All Pricing is subject to 13% HST and 15% Service Charge unless otherwise noted.

Passed Hors D'oeuvres

COLD SELECTION

Tomato Basil Bruschetta

Served on Garlic Toast

Assorted Vegetarian Canapes

Asparagus Tartar, Carrot Cumin, Mushroom,
Parmesan and Sundried Tomato

Assorted Seafood and Pate Canapes

Salami Cone, Mandarin Ham, Shrimp Mousse,
Liver Pate, Smoked Salmon

Classic Black Tiger Shrimp Cocktail

Assorted California Sushi

With Pickled Ginger, Kikkoman Soy and Wasabi

HOT SELECTION

Tempura Chicken Balls

Served with Sriracha Sauce

Coconut Shrimp

Vegetable Samosa

Served with Cilantro Yogurt Dip

Assorted Baked Items

Mini Tourtiere, Quiche Lorraine, Sausage Roll
and Mini Cheese Pizza

Mini Beef Wellington

Vegetable Spring Roll

With Plum Sauce

Chef's Soup of the Day Shots

\$33.99 per dozen OR 3pc per person - \$7.95 per person

Minimum Order of Two Dozen Per Selection

Quench Your Thirst!

Each punch bowl serves approximately 30 people

Non-Alcoholic Tropical Citrus Punch

\$39 per bowl

Rum Infused Tropical Citrus Punch

\$99 per bowl

Champagne Punch

\$75 per bowl

Long Island Iced Tea

\$99 per bowl

Plated Dinner

3 Course Dinners consist of 1 Soup OR 1 Salad, Choice of 1 Entrees and 1 Dessert.

4 Course Dinners consist of 1 Soup, 1 Salad, Choice of 1 Entrees and 1 Dessert.

All Plated Dinners are served with Rolls and Butter, and Freshly Brewed Coffee and Tea

Soup

Choose one option for everyone

Chicken Shorba Soup

Carrot and Ginger Soup

Braised Tomato and Cheddar Soup

Butternut Squash Soup

Roasted Red Pepper Soup

Red Lentil Soup

OR

Salad

Choose one option for everyone

Evergreen Salad

Baby Arugula, Iceberg and Romaine Lettuce
drizzled with Cranberry Vinaigrette

Classic Caesar Salad

With Bacon, Ciabatta Croutons and Parmesan Cheese

Spinach Salad

With Red Onion, Dried Cranberries, Mandarin Oranges,
Toasted Almonds. Drizzled with Poppyseed Dressing

Southwest Salad

Spring Mix, Tomatoes, Bell Pepper, Black Beans, Charred Corn
drizzled with a Cilantro Lime dressing and Tortilla Chips

Add \$5 per person and make it a 4 Course Dinner with Soup AND Salad

Dessert

Choose one option for everyone

Lemon Blueberry Tart

Shortbread crust filled with tart lemon custard
and adorned with fresh blueberries

Orange Cheesecake

Individual cheesecakes with a hint of citrus on
graham cracker crust. Finished with candied
orange peel

Apple Crumble Tart

Drizzled with Caramel.

Super Caramel Crunch

Two layers of pecan meringue layered with rich
buttery caramel and fresh whipped cream

Tiramisu

Savoiardi biscuits encasing a classic rich coffee cream
and light soaked coffee sponge cake

Mini Chocolate Truffle Royale

Layers of chocolate cake, decadent chocolate and white
chocolate truffle. Covered with chocolate glaze and
white chocolate drizzle.

NY Cheesecake

Classic cheesecake on a graham cracker crust. Drizzled
with Strawberry sauce and finished with Whipped
Cream and fresh berries

Plated Dinner Menu - Entrees

All Plated Dinners include Freshly Baked Rolls and Butter, 1 Soup or Salad, 1 Entrée Choices, 1 Dessert Selection and Freshly Brewed Coffee and Tea.

Pan Roasted Chicken Supreme - \$41.99

Topped with Rosemary White Wine Cream Sauce OR Marsala Sauce

Bacon Wrapped Pork Loin - \$41.99

Topped with Honey Pineapple Sauce

8oz AAA Sirloin Steak - \$42.99

Topped with Rosemary au Jus

Baked Filet of Salmon - \$42.99

Topped with Mango Chutney OR Dill Cream Sauce

BBQ Grilled Chicken and Dijon Crusted Steak au Jus Duo - \$51.99

AAA Prime Rib - \$52.99

Served with Yorkshire Pudding and Beef au Jus

(Minimum of 15 required)

Three Cheese Tortellini - \$34.99

Served in a Roasted Pepper Cream Sauce with Garlic Bread

Four Cheese Manicotti - \$34.99

Served in a Basil Cream Sauce with Garlic Bread

Herb Crusted Tofu Steak - \$34.99

Served with Roasted Red Pepper Tomato Sauce

Asian Vegetable Stirfry* - \$34.99

Served with White Rice

All Entrees are Served with a Medley of Vegetables and Your Choice of:

Brown Butter Sweet Potato Mash

Chef's Signature Fully Loaded Yukon Mashed Potatoes

Vegetable Rice Pilaf with Coconut Milk

Roasted Potato Wedges with Herbs and Sea Salt

Wild Rice with Dried Fruits

Classic Dinner Buffet - \$39.99

All Dinner Buffets are served with Freshly Baked Rolls and Butter and Freshly Brewed Coffee and Assorted Teas.
All Dinner Buffets are Priced per Person.

Appetizers

- Vegetable Crudit  with Herb Dip
- Assorted Pickle Tray
- Evergreen Salad with Assorted Dressings
- Your Choice of One Additional Salad:
 - MYO Caesar Salad
 - Spinach Salad - Hardboiled Eggs, Red Onion, Mushrooms and Almonds
 - Asian Chow Mein Salad
 - Nicoise Salad
 - Homestyle Potato Salad
 - Cranberry Raisin Quinoa Salad
 - Traditional Pasta Salad
 - Classic Greek Salad
 - Garam Masala Chickpea Salad
 - Gorgonzola and Green Bean Salad
 - Caprese Salad

Entr e Options (choose one)

- Grilled Chicken Breast with Your Choice of:
 - Soy Ginger Sauce | BBQ Tomato Relish | Honey Mustard Glaze |
 - Moroccan Apricot Cream | Rosemary White Wine Cream
- Roasted Cod with Saffron Cream OR Lemon Caper Butter
- Roasted Salmon Filet with Dill Cream OR Mango Chutney
- Bacon Pork Loin with Housemade Honey Pineapple Sauce
- Chef's Signature Butter Chicken

Side Dishes

- Chef's Choice of Hot Vegetables
- Choice of One of the following:**
 - Vegetable Rice Pilaf
 - Roasted Potato Wedges
 - Scalloped Potatoes
 - Mashed Sweet Potatoes
 - Mashed Yukon Gold Potatoes
 - Herb and Garlic Parisienne Potatoes

Choice of One of the following:

- Classic Vegetarian Lasagna
- Baked Four Cheese Manicotti with Garlic Basil Cream Sauce
- Roasted Mushroom Ravioli with Tikka Masala Sauce
- Gluten Free Penne with Tomatoes, Arugula and Roasted Mushrooms
- Tri Colour Fusilli Spinach Marinara
- Penne Spinach Alfredo

Also, Includes Chef's Carving Station of Roast Top Sirloin of Beef

Chef's Dessert Table

- Assorted Pies, Cakes, Finger Desserts and Pastries
- Sliced Fresh Fruit | International Cheeses and Crackers

Enhance Your Dinner Buffet!

Upgrade the Carving Station to AAA Prime Rib* with Yorkshire Pudding	\$11.99
Smoked Atlantic Salmon with Fresh Dill and Lemon*	\$5.99
Chilled Black Tiger Shrimp Cocktail*	\$6.99
Add an Additional Entr�e	\$5.00
Add an Additional Pasta	\$5.00
Upgrade to Chef's Special Spiced Roasted Vegetables*	\$1.99

All Pricing is subject to 13% HST and 15% Service Charge unless otherwise noted.

Gourmet Dinner Buffet - \$44.99

All Dinner Buffets are served with Freshly Baked Rolls and Butter and Freshly Brewed Coffee and Assorted Teas.
All Dinner Buffets are Priced per Person.

Appetizers

- Vegetable Crudit  with Herb Dip
- Assorted Pickle Tray
- Evergreen Salad with Assorted Dressings
- Your Choice of Three Additional Salads:
 - MYO Caesar Salad
 - Spinach Salad - Hardboiled Eggs, Red Onion, Mushrooms and Almonds
 - Asian Chow Mein Salad
 - Nicoise Salad
 - Homestyle Potato Salad
 - Cranberry Raisin Quinoa Salad
 - Traditional Pasta Salad
 - Classic Greek Salad
 - Garam Masala Chickpea Salad
 - Gorgonzola and Green Bean Salad
 - Caprese Salad

Entr e Options (choose two)

- Grilled Chicken Breast with Your Choice of:
 - Soy Ginger Sauce | BBQ Tomato Relish | Honey Mustard Glaze |
 - Moroccan Apricot Cream | Rosemary White Wine Cream
- Roasted Cod with Saffron Cream OR Lemon Caper Butter
- Roasted Salmon Filet with Dill Cream OR Mango Chutney
- Bacon Pork Loin with Housemade Honey Pineapple Sauce
- Chef's Signature Butter Chicken

Side Dishes

- Chef's Choice of Hot Vegetables
- Choice of One of the following:**
 - Vegetable Rice Pilaf
 - Roasted Potato Wedges
 - Scalloped Potatoes
 - Mashed Sweet Potatoes
 - Mashed Yukon Gold Potatoes
 - Herb and Garlic Parisienne Potatoes
- Choice of One of the following:**
 - Classic Vegetarian Lasagna
 - Baked Four Cheese Manicotti with Garlic Basil Cream Sauce
 - Roasted Mushroom Ravioli with Tikka Masala Sauce
 - Gluten Free Penne with Tomatoes, Arugula and Roasted Mushrooms
 - Tri Colour Fusilli Spinach Marinara
 - Penne Spinach Alfredo

Also, Includes Chef's Carving Station of Roast Top Sirloin of Beef

Chef's Dessert Table

- Assorted Pies, Cakes, Finger Desserts and Pastries
- Sliced Fresh Fruit | International Cheeses and Crackers

Enhance Your Dinner Buffet!

Upgrade the Carving Station to AAA Prime Rib* with Yorkshire Pudding	\$11.99
Smoked Atlantic Salmon with Fresh Dill and Lemon*	\$5.99
Chilled Black Tiger Shrimp Cocktail*	\$6.99
Add an Additional Entr�e	\$5.00
Add an Additional Pasta	\$5.00
Upgrade to Chef's Special Spiced Roasted Vegetables*	\$1.99

All Pricing is subject to 13% HST and 15% Service Charge unless otherwise noted.

Children's Menu - \$19.99

For your guests 12 years of age and younger

Vegetables and Dip

Choice of:

Chicken Fingers and Fries

Macaroni and Cheese

Individual Cheese Pizza

Ice Cream Sundae

All Kids Meals are served with Milk, Juice or Soft Drinks

Reception Platters

On Per Person based platters, a minimum of 10 people per selection is required.

Vegetable Crudité

Platter Serves 20 - \$99.99

Platter Serves 50 - \$229.99

Domestic and International Cheese Platter

Platter Serves 20 - \$159.99

Platter Serves 50 - \$359.99

Sliced Fresh Fruit Platter

Platter Serves 20 - \$119.99

Platter Serves 50 - \$249.99

Sweet Tooth Dessert Platter - 25 pcs - \$50

Variety of Dessert Squares including Nanaimo Bars, Butter Tart Squares,
Carrot Spice Cake and Fudge Brownies

Chips and Dip Display - \$7.99 per person

Flat Bread, Naan Chips, and Housemade Kettle Chips
Served with Hummus, Baba Ghanoush, and Tzatziki

Wings and Things - \$9.99 per person

Your Choice of: Honey Garlic, Salt and Pepper, Hot or Signature BBQ.

Based on 4 Wings per Person. Served with French Fries

Tea Time - \$8.99 per person

Crustless Tea Sandwiches with Black Forest Ham, Smoked Turkey, Tuna Salad and Egg Salad

(6pc per person)

Late Night Buffets

All items are priced per person.

Pizza and Nacho Duo - \$16.99

Baked Nachos topped with Tex Mex Cheese and Green Onions

Served with Sour Cream and Pico de Gallo

Your Choice of Gourmet Pizza Cut into Bite Sized Squares:

Caprese Pizza - Bocconcini Cheese, Basil Pesto, Diced Tomato and Red Onion

Tikka Masala Chicken Pizza

Smoked Salmon and Baby Shrimp Pizza - Garlic Dill Boursin Cheese Sauce

Shaved Beef Pizza - Mushrooms, Hot Peppers, Caramelized Onions

Grilled Sausage Pizza - Jalapeno Havarti and House BBQ Sauce

Poutine Bar - \$15.99

Housemade Kettle Chips, French Fries and Sweet Potato Fries

Cheese Curds, Sour Cream, Red Wine Jus and BBQ Pulled Pork OR Butter Chicken

Pub Night - \$23.99

Vegetable Crudit  with Peppercorn Ranch Dressing

Housemade Kettle Chips with Chef's Selection of Dips

Jalapeno Cheddar Poppers

Blazing Popcorn Shrimp

Chicken Wings with your choice of: Butter Chicken Sauce, Hot, Thai Chili, BBQ or Plain

Chef Attended Beef on a Bun Station - \$24.99

Carved to Order Slow Roasted Herb Crusted Top Sirloin of Beef

Fresh Baked Rolls, Red Wine Jus*, Assorted Aioli and Condiments

Served with Evergreen Salad with Assorted Dressings and Vegetable Crudit 

Chili and Nacho Night - \$14.99

Three Meat OR Vegetarian Chili with Fresh Baked Rolls

Tri Coloured Nachos with Tex Mex Cheese

Assorted Condiments such as Green Onions, Bell Peppers, Pickles, Sour Cream and Salsa

Add \$2.99 for BOTH Chili Options

Mashed Potato Bar - \$14.99

Herb and Garlic Mashed Potatoes with Gravy on the Side

Served with Assorted Toppings such as Green Onions, Peas, Corn, Cheese, and Bacon

Add Butter Chicken OR BBQ Pulled Pork for \$4.99

Cash Bar

Guests pay for their own beverages. 13% HST included.

House Brand Liquor - \$6.00

Smirnoff Vodka, Captain Morgan Rum,
Gordon's Gin, J&B Scotch, Seagrams Rye

Premium Liquor - \$7.00

Sauza Silver Tequila, Crown Royal,
Grand Marnier, Jagermeister

Liqueurs - \$7.00

Amaretto, Peach Schnapps, Crème de
Menthe, Crème de Cacao, Baileys, Kahlua

Liquor Based Coolers - \$7.00

Palm Bay, Smirnoff Ice, Bacardi Breezers

Domestic Beer - \$6.00

Alexander Keiths, Budweiser, Canadian,
Coors Light, Sleeman

Imported Beer - \$7.00

Corona, Heineken, Stella Artois

House Wine - by the Glass - \$6.00

Holiday Inn Guelph by Pelee Island

Soft Drinks - \$3.00

Pepsi Products, Cranberry Juice,
Orange Juice, Clamato Juice

Host Bar

Host of event pays based on consumption. Subject to 13% HST and 15% Service Charge.

House Brand Liquor - \$5.31

Smirnoff Vodka, Captain Morgan Rum,
Gordon's Gin, J&B Scotch, Seagrams Rye

Premium Liquor - \$6.19

Sauza Silver Tequila, Crown Royal,
Grand Marnier, Jägermeister

Liqueurs - \$6.19

Amaretto, Peach Schnapps, Crème de
Menthe, Crème de Cacao, Baileys, Kahlua

Liquor Based Coolers - \$6.64

Palm Bay, Smirnoff Ice, Bacardi Breezers

Domestic Beer - \$5.31

Alexander Keiths, Budweiser, Canadian,
Coors Light, Sleeman

Imported Beer - \$6.19

Corona, Heineken, Stella Artois

House Wine - by the Glass - \$5.31

Holiday Inn Guelph by Pelee Island

Soft Drinks - \$2.65

Pepsi Products, Cranberry Juice,
Orange Juice, Clamato Juice

If net bar sales are under \$400, a bartender fee of \$25 per hour will be applied for a minimum of 4 hours

Want your favourite beer or
spirit on the bar? Let us know
and we will look into it for you!

Wine List

White Wine

Holiday Inn Guelph's Sauvignon Blanc
produced by Pelee Island Winery
\$31

Jackson Triggs Chardonnay
\$33

Inniskillin Pinot Grigio
\$37

Monkey Bay Sauvignon Blanc
\$40

Woodbridge White Zinfandel
\$35

Red Wine

Holiday Inn Guelph's Merlot
produced by Pelee Island Winery
\$31

Jackson Triggs Merlot
\$33

Cliff 79 Shiraz-Cabernet
\$35

Woodbridge Cabernet Sauvignon
\$37

Inniskillin Pinot Noir
\$37

Sparkling Wine

Spumante Bambino
\$30

Cook's Brut
\$32

Jackson Triggs Cuve Close
\$40

Ruffino Prosecco
\$45

Have a favourite wine or champagne?
Let us know and we can let you know the price to serve it at your wedding!

Décor Options

Décor provided by Servers with a Smile. All pricing is subject to 13% HST.



Chair Covers - Satin or Spandex	\$3.50
Add Sash for Chair Cover - Satin or Organza	\$1.00
Table Runner - Satin	\$4.00
Table Runner - Sequin	\$6.00
Overlay - Satin or Organza	\$12.00
Table Linen - Fancy	\$17.50
Table Linen - Sequin	\$27.50
Napkins - Satin or Polyester	\$1.00
Head Table Décor	\$300
Head Table Backdrop	\$350
Add Colour Draping to Backdrop	\$20 per colour panel
Add Uplighting or Mini Lights to Backdrop	\$50
Ceiling Canopy - 6 panel	\$350
Add Twinkle Lights	\$150
Ceremony Backdrop	\$200
Aisle Runner	\$50
Charger Plates - Regular or Beaded	\$2.50
Votive Candles - Variety of Options	\$1.50 - \$1.75
Table Numbers - Variety of Options	\$2.50 - \$6.50

Complimentary Consultation with Decorator Available for any Additional Décor.

Terms and Conditions

- 1) Upon booking, the Holiday Inn Guelph requires on copy of the signed contract of agreement, the deposit requested and credit card authorization form filled out and signed.
- 2) Deposit - A \$1000 non-refundable deposit is due upon signing to confirm the booking of your wedding. 50% of the of the anticipated revenue is due 3 months prior to the wedding. The remainder of the balance is due no later than 72 hours prior to the wedding.
- 3) The guaranteed number of guests attending is required no later than 7 days prior to the event. Should no guarantee be received, the hotel will prepare and charge for the original expected attendance outline in the banquet event order. The host will be billed for the guaranteed number OR actual number served, whichever is larger.
- 4) All food and beverage is supplied by the Holiday Inn Guelph Hotel and Conference Centre. Outside food is strictly prohibited unless agreed upon by the Catering Department. The only exception to this rule will be for a wedding cake. Also, any food ordered through the Holiday Inn Guelph is not permitted to be removed from the premises for Health and Safety concerns.
- 5) Menu and event details are required no later than 30 days prior to the event. Please note: Buffet food will be left out for a maximum of Two (2) Hours due to health and safety regulations.
- 6) All alcoholic beverages must be provided by the Holiday Inn Guelph Hotel and Conference Centre with the Exception of Wine brought in under a Special Occasions Permit. If a special occasions permit is in effect, all alcohol services from the Holiday Inn Guelph will be closed until all wine is cleared from the room. Alcohol services will terminate at 1am and all alcohol must be removed from the function room by 1:30am.
- 7) The Holiday Inn Guelph Hotel and Conference Centre's liquor license requires the Hotel to request proper identification from any person of questionable age and refuse alcoholic beverage service to that person if less than 19 years of age OR proper identification cannot be produced. The hotel will also refuse alcoholic beverage service to any person who is in our judgement intoxicated.
- 8) Should the scheduled time of the function be delayed by more than 30 minutes without prior notification, a labour fee may occur and will be added to the master account. For events booked on a statutory Holiday, additional labour charges will apply
- 9) The catering team will be happy to assist you in arranging your catering requirements. Any arrangements for florals, theme decorations, live or recorded entertainment must be made with the catering team no less than 72 hours prior to the event.
- 10) Prices listed within the package are current and are subject to change without notice; however, we will guarantee confirmed prices for 60 days after a price change. All banquet prices are subject to applicable HST and 15% Service charge unless otherwise specified.
- 11) The Holiday Inn Guelph requests that no confetti, sparkles etc be used within the room. Any excess clean up from these items or additional items requiring extra labour for clean will result in additional labour charges to the master account.
- 12) We are required to charge an additional fee for the Society of Composers, Authors, and Music Publishers of Canada (SOCAN) and Re:Sound which is the Canadian not-for-profit music licensing company. Both companies are dedicated to obtaining fair compensation for artists and record companies for their performance rights.
Trillium - SOCAN Fee of \$44.13 | Re:Sound Fee of \$18.51
Oakwood - SOCAN Fee of \$63.47 | Re:Sound Fee of \$26.63
- 10) The hotel is not responsible for the damage or loss of any materials, merchandise or equipment left in the hotel prior, during or following the function.

In signing below, I understand the previous 10 points of Terms and Conditions of the Holiday Inn Guelph as listed.

Signature

Date Signed