



INN ON THE TWENTY

Corporate Meetings in Wine Country





INN ON THE TWENTY

Conference Package

Inn On The Twenty. Discreet, comfortable and meeting ready. The seclusion of our village environment means your discourse is free from city distractions. There is nothing like fresh air to encourage fresh ideas!



Full Day Package with Dinner:

\$175.00 *per person plus HST and gratuity*

Full Day Package without Dinner:

\$120.00 *per person plus HST and gratuity*

Package Inclusions:

- Breakfast (*Continental, served in the meeting room OR a la carte served in the Restaurant**)
- Continuous Beverage Service (coffee/tea/fruit juices/pop)
- Morning and Afternoon choice snack
- Working Lunch, served in the meeting room
- Complimentary Meeting Room Rental
- Complimentary Parking
- Complimentary WIFI

** for groups less than 20 attendees*

Accommodation:

Overnight accommodation in a luxurious suite offering a sitting area with natural gas fireplace and full bathroom with large soaker tub or spacious walk-in shower. Rates available based on season and group size – please consult with your Sales Manager.



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Conference Rentals

Inn on the Twenty hosts larger gatherings in the Windows on the Twenty room, which seats up to 120 theatre style; in a dining configuration, it seats up to 140 people. The Jordan Room and Wine Library are suited for board meetings and small, private dining.



Day Meeting and Breakout Rentals Fees:

Windows on the Twenty	\$750	Wine Library	\$500
Jordan Room	\$600	Inn Boardroom	\$500
Valley View	\$750		

The above Boardroom Rental fees are based on the number of guests with a Food and Beverage commitment. For groups not requiring Food and Beverage service, please speak with your Conference Service Manager about pricing information. All rates are subject to HST.

Audio Visual Equipment

Complimentary high-speed WIFI access is available in meeting rooms as well as accommodations. Equipment rentals are subject to HST and charged per day use.

OWL Meeting Pro	\$250
LCD Projector	\$125
BOSE Tower Speaker	\$225
Whiteboard <i>(includes markers)</i>	\$15 each
Flipchart <i>(includes paper, markers & wall mounting tabs)</i>	\$15 each

Additional equipment is available through Encore Canada, fees incurred for these items can be added to your final bill. Contact your Conference Service Manager for details.



INN ON THE TWENTY

Conference Menus

Our Restaurant sets us apart from other meeting locations, we do not discriminate between our corporate guests and a la carte diners at Inn on the Twenty. The same inventiveness, freshness and quality is brought to our conference menus.

Pricing reflects a per-person rate; subject to gratuity and HST.



Breakfast

Included in package. \$29 per non-package guest.

A La Carte*, served in the main dining room (one hot selection per guest)

(available for groups less than 20 attendees)*

-OR-

Continental, served in the meeting room

Selection of freshly baked items, toast station to include assorted breads, bagels and English muffins. House made fruit granola, assorted yogurts, fresh fruit platter and hard-boiled eggs. Coffee, tea and assorted fruit juices also included.

Additional Hot Breakfast Enhancements *(choose one):*

\$8 per person, plus gratuity and HST

- **Eggs Benedict or Florentine:** poached egg with hollandaise and peameal bacon or spinach
- **House-smoked Salmon Hash:** potatoes, sweet pepper and scallions with poached egg
- **Classic American Breakfast:** scrambled eggs, hash browns, bacon or sausage
- **Huevos Rancheros:** scrambled eggs, tortillas with salsa, avocado, black beans and cheese
- **Waffle Station:** sweet accompaniments include: fruit, berries, peanut butter, Nutella, maple syrup and whipped cream



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Conference Menus

Considered one of the best Niagara winery restaurants for its farm to table approach, it continually delights guests with delicious preparations of Niagara's bounty.



Continuous Beverage Service *(included in package)*
\$40 per non-package guest (\$20 per break)

Includes coffee, tea, assorted fruit juices, pop, bowl of whole fruit as well as your choice of one (1) snack below per morning and afternoon: *(add an additional snack from the list below for \$4.95 per person)*

Mini Muffins <i>(Fruit, Berry, Chocolate)</i>	3 per person	Danish	1 per person
Fruit Loaf <i>(Banana or Lemon)</i>	2 Slices per person	House-Made Cookies	2 per person
Traditional Coffee Cake	2 Slices per person	Chocolate Brownies	1 per person
Butter Croissants	1 per person	Chef's Choice Quiche	2 per person
Seasonal Turnovers	1 per person	Nachos & Salsa	Platter
Scones	1 per person	Veggies & Dip	Platter
<i>(choose one: White Chocolate Blueberry or Fine Herbs and Cheese)</i>		Caramel Corn	1 per person

Consider An Upgraded Break Add-On

Sweet & Salty: chocolate bars, chips	\$5.95	Fresh Fruit Smoothies	\$5.95
Yogurt Parfaits: yogurt, berries, granola	\$5.95	Seasonal Fruit Platter	\$7.95
Tapas: olives, spiced nuts and parmesan toasts	\$6.95	Cheese Platter: crackers & breads	\$7.95
House-Made Riesling Glazed Donuts <i>(min 12)</i>	\$4.50	Cinnamon Buns <i>(min 12)</i>	\$4.50
Espresso <i>(upon request)</i>	\$5.95 per serving		



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Working Luncheon *(included in package)* **\$46 per non-package guest**

Available in the meeting spaces only and are presented buffet style. All Working Luncheon options include: one main course selection, one accompaniment, sweet treats and a fruit platter. Groups of 16 or less may choose to dine a la carte in the main dining area of Inn on the Twenty Restaurant for a surcharge of \$20 per person.

Sandwich Platters

Choose any two sandwich varieties, plus one accompaniment:

- **Egg Salad, Tuna Salad and Chicken Salad** on freshly baked croissant and grain bread
- **Deli-Style Sandwich** with extra old cheddar on focaccia bread
- **Vegetable Wrap** with herbed grape seed oil dressing
- **Grilled Chicken Wrap** with tomato, bacon, lettuce and malt vinegar mayonnaise
- **Open-faced Smoked Salmon** with herbed goat cheese on toasted brioche
- **Asian Chicken Lettuce Wrap** with ground chicken sautéed in Asian inspired sauce served on a lettuce leaf

-OR-

Pizza Platters

Choose any two pizza selections, plus one accompaniment:

- **Calabrese Salami**, Scallion, Tomato and Asiago Cheese
- **Double-smoked Bacon**, Pineapple, Red Onion and extra old Cheddar
- **Artichoke, Thyme, Fennel and Mozzarella Cheese** with extra virgin olive oil
- **Margherita**, Tomato, Buffalo Mozzarella Cheese, fresh basil, extra virgin olive oil

-OR-



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Hot Luncheons

Choose any one selection, plus one accompaniment:

- **Roasted Atlantic Salmon** with jasmine rice pilaf, roasted red pepper coulis and garlic bok choy
- **Forest Mushroom, Spinach and Ricotta Lasagna** with roasted tomato crème and basil pesto
- **Classic Meat Lasagna** with tomato sauce and cheese
- **Navy Bean and Split Pea Cabbage Roll** with cauliflower mash, tomato, lemongrass coulis
- **Beef Burger** with cheddar cheese and classic accompaniments (*lettuce, tomato, onion*) on fresh baked buns
- **Grilled Vegetables, Chicken and Beef Skewers** with assorted marinades and dips and rice pilaf
- **Chicken Breast** with fingerling potatoes and seasonal grilled vegetables (**\$5 surcharge per person**)

Accompaniments

One accompaniment is included with your main course selection.

Each additional accompaniment is \$8 per person, plus gratuities and HST

- **Mixed Greens** with cucumber, radish and Riesling vinaigrette
- **Romaine Leaves** with sweet peppers, tomato and shaved Grana Padano in balsamic oil
- **English Cucumber Salad** with plum tomatoes, feta, red onion and herbed vinaigrette
- **Wild Rice and Quinoa Salad** with red pepper and cucumber tossed in herbed olive oil
- **Broccoli Salad** with bacon, cheddar cheese, raisins and house-made dressing
- **Creamy Potato and Dill Salad** with pickled red onion
- **Pesto-dressed Penne** with smoked chicken, arugula and asiago
- **Flat Bread and Pita** with baba ghanoush, hummus and red pepper dip
- **Grilled Vegetable Platter** with marinated olives, bocconcini, cherry tomatoes
- **Soup of the Day** (vegetarian available upon request)

Dietary Restrictions

Please advise your coordinator of those with dietary restrictions/allergies as we will accommodate on an individual basis.

