

Elegant Social Packages

The Grand Olympia



HOSPITALITY & CONVENTION CENTRE



2012 & 2013

660 Barton Street Stoney Creek, Ontario
905-643-4291 www.grandolympia.ca

For a truly Grand Occasion



*Join us for the **Banquet Reception** experience of a lifetime.*

With over 14 years of service in Hamilton, the Olympia Banquet Centre presents the newly renovated Grand Olympia Hospitality and Convention Centre. Enjoy stunning surroundings, unparalleled service and amazing culinary delights all from a company with a reputation for consistently achieving the ultimate reception experience.



Outstanding Elegant Modern Facilities

- *Over 20,000 square feet of fully licensed banquet and reception space*
- *6 Ballrooms accommodating from 50 to 1000 guests*
- *On site security patrolled, fully lit and free parking for over 650 cars*
- *Easy highway access from the QEW (exit 83) with highway posted Directional Signage*
- *Fully wheelchair accessible facility*
- *Professionally landscaped on site Gardens for outdoor garden ceremonies*
- *Professional Disc Jockeys on Staff to accommodate all of your entertainment needs*
- *On site Florists to create beautiful fresh flower arrangements*
- *Luxurious on site indoor wedding chapel*
- *Executive Chef's creating an amazing array of decadent cuisine*
- *Outstanding selection of multicultural cuisine for your reception*
- *Fully licensed for indoor pyrotechnics displays (fireworks) and special effects*



Compare these Grand Olympia Experience Advantages!

Your Banquet Reception Service Standards:

- ❖ *Our staff receive extensive in-class & practical training ensuring the highest service standard*
- ❖ *Your reception receives;*
- ❖ *1 dedicated waiter for 2 banquet tables*
- ❖ *1 dedicated head table waiter per ballroom*
- ❖ *1 dedicated Banquet Supervisor per ballroom*
- ❖ *1 dedicated door man per ballroom*
- ❖ *Fully certified Smart Serve bartenders*
- ❖ *A dedicated Executive Chef, Sous Chef, and kitchen assistants*
- ❖ *On site maintenance, custodial and security staff*
- ❖ *All of our staff are fully trained professionals who adhere to very high standards*



The Facility

- ❖ *The Grand Olympia Hospitality and Convention Centre constantly invests in maintaining and upgrading our facility to meet the highest standards that our customers deserve.*
- ❖ *We pride ourselves on offering landscaped grounds, on site well lit secure parking areas, modern well designed banquet rooms, wheel chair accessibility for guests with special needs, clean washrooms and banquet facilities with all of the modern amenities, elegant private bridal suites and many more newly added features.*



Top Quality Cuisine

- ❖ *The Cuisine is of the highest quality and we only use suppliers that stand behind their products and receive regular Federal Inspections to maintain all necessary Food Safety Controls.*
- ❖ *We use state of the art Rational Cooking Equipment which utilizes all of the latest technology to provide you with consistent quality and presentation for all guests. Our cooking methodology is envied by many other facilities and we are a certified Rational cooking demonstration centre for Southern Ontario.*
- ❖ *Our Chefs are fully trained in the preparation of Continental and Ethnic Cuisines. Our team encompasses representatives from Italy, Portugal, Greece, Serbia, Croatia, Slovakia, and Latin America*



Included in All 2012 & 2013 Social Banquet Packages

Your Elegant Decor

- * Custom Lace skirting for all presentation tables

Your Classic Dinner Table Essentials

- * White Chantilly linen table cloths, overlays & napkins and our finest china and glass stemware
- * Each Guest Table is centered by a Mirror Disc and elegant bud vase with fresh flowers or elegant candle centrepiece
 - * Newly renovated Ballrooms with climate controlled facilities
 - * State of the audio and visual systems available

Your Five Star Rated Professional Staff

- * Experienced Personalized Banquet Consultant to take care of all the details
- * At The Grand Olympia each event has a dedicated Banquet Supervisor and head table waiter
 - * Professional fully certified Bartenders provided at each bar
 - * Executive Chef & first class Kitchen attendants are dedicated to each event
 - * Table service by our formally attired fully tuxedoed, white gloved waiters
 - * Fully escorted seating - allowing each couple to be ushered to their seat
- * Uniformed Door Attendants with red carpet roll out and coat check attendants are standard

Your Gourmet Meal

- * Fully served gourmet meal - Assorted Dinner Rolls and Breads, Salad, Pasta, 1- 2 entrees, Chef's vegetable medley and white skinned potatoes, Coffee, Tea and Espresso, Your choice of Dessert
- * Service is a combination of Individual, French and Family style service with White Glove Service
 - * Fresh Ground Pepper offered to all guests after each course

Bar and Beverage Packages Available (Priced separately)

- * Your Choice of Cash Bar, Host Bar or All - Inclusive Bar

Rye, White Rum, Gin, Vodka, Scotch, Dark Rum, Peach Schnapps, Brandy, Tequila, Kahlua, Sambucca, Bailey's, Amaretto, Cognac, Melon Liqueur, Crème De Cacao, Triple Sec, Blue Curacao, Grand Marnier, Drambuie, Crème de menthe, White & Red Vermouth, Molson Canadian & Export, Labatt's Blue, Coors Light, Budweiser, Non-Alcoholic Beer & Mikes Hard Lemonade

Colio White & Red House Wine, as well as Choice Non-Alcoholic Wine

Pepsi Brand Name Mixes and Juices available to all guests all evening:
Pepsi, Diet Pepsi, Schweppes Ginger ale, 7-up, Orange Crush, Lemon and Lime Bar mix, Schweppes Tonic, Lipton Ice Tea, Orange Juice, Ocean Spray Cranberry Juice, Motts Clamato Juice, Wink, 2% White Milk.
Garnishes Lemons, Limes, Olives & Maraschino Cherries

Professionally trained Smart Serve qualified bartenders

Olympia Disc Jockey Services Available (Priced separately)

- * Fully interactive and uniformed Professional Disc Jockey providing Dinner and Dance Music
 - * State of the art sound and computerized lighting systems

The 2012/13 Silver Reception Dinner Menu

Your Menu

Freshly Baked Assorted Dinner Rolls and European Breads

Garden Fresh Relish Tray Platter

Garden Fresh Salad (choice of one)
(Classic Caesar Salad, Greek Salad, Oasis Salad, Tossed Garden Salad)

Main Course Entree (choice of one of the following)
Roast Beef, Turkey (any kind), Chicken (any kind), Veal (any kind)

Chef's Garden Fresh Vegetables

Oven Roasted Potatoes

Freshly Brewed Coffee, Espresso and Specialty Teas

Succulent Desserts

(Your choice of one of the following)

Ice Cream Crepes

Tartufo Ice Cream

New York Swirl Cheesecake

Very Berry Martini

Grand Olympia Peach Melba

Sherbert (many selections)

Chocolate or Raspberry Mousse

Assorted European Pastries



The 2012/13 Gold Reception Dinner Menu

Your Menu

Freshly Baked Assorted Dinner Rolls and European Breads

Antipasto Olympia

(Antipasto of Bruschetta Bread, Melon, Bocconcini, Prosciutto, Olives and Marinated Vegetables)

Traditional Italian Pasta

(Choose any Pasta from our extensive Pasta Menu - can be baked or boiled pasta in a red or white sauce)

Main Course Entree (choice of one of the following)

Roast Beef, Turkey (any kind), Chicken (any kind), Veal (any kind)

Chef's Garden Fresh Vegetables

Oven Roasted Potatoes

Garden Fresh Salad (choice of one)

(Classic Caesar Salad, Greek Salad, Oasis Salad, Tossed Garden Salad)

Freshly Brewed Coffee, Espresso and Specialty Teas

Succulent Desserts

(Your choice of one of the following)

Ice Cream Crepes

Tartufo Ice Cream

New York Swirl Cheesecake

Very Berry Martini

Grand Olympia Peach Melba

Sherbert (many selections)

Chocolate or Raspberry Mousse

Assorted European Pastries



The 2012/13 Platinum Reception Dinner Menu

Your Menu

Freshly Baked Assorted Dinner Rolls and European Breads

Antipasto Olympia

(Antipasto of Bruschetta Bread, Melon, Bocconcini, Prosciutto, Olives and Marinated Vegetables)

Traditional Italian Pasta

(Choose any Pasta from our extensive Pasta Menu - can be baked or boiled pasta in a red or white sauce)

Main Course Entree (choice of two of the following)

Roast Beef, Turkey (any kind), Chicken (any kind), Veal (any kind)

Chef's Garden Fresh Vegetables

Oven Roasted Potatoes

Garden Fresh Salad (choice of one)

(Classic Caesar Salad, Greek Salad, Oasis Salad, Tossed Garden Salad)

Freshly Brewed Coffee, Espresso and Specialty Teas

Succulent Desserts

(Your choice of one of the following)

Ice Cream Crepes

Tartufo Ice Cream

New York Swirl Cheesecake

Very Berry Martini

Grand Olympia Peach Melba

Sherbert (many selections)

Chocolate or Raspberry Mousse

Assorted European Pastries



Vegetarian and dietary dishes available

Enjoy many selections from our vegetarian menu.

Portuguese Buffet

An Assortment of Cakes and Portuguese Pastries, Decorated Fruit Displays, Ice Carvings and array of Seafood including shelled shrimps with spicy pimento sauce, chilled Baby Lobsters, Dungeness Crab, Mussels and Oysters, Sole, Squid, as well as an assortment of Hot Seafood and Portuguese Rice

The Essential Beverage Extras

(Please ask your Wedding Consultant to price out these popular extras)

After Dinner Exotic Liqueur Drinks:

*Flaming Sambucca Musca, Heated Brandy's, Irish Cream Coffee's, Cognacs
all served table side via our liqueur cart.*

Flaming Spanish Coffees:

Our house specialty. An excellent way to end off a fantastic meal is to have our professional wait staff serve flaming Spanish and Irish coffees to all your guests. Coffees are made table side and are presented with our famous flambé presentation

Champagne Toasts:

Choose from our Domestic or Imported champagne selection and have a toast to the newlywed couple before, after and during dinner if you so desire.

Imported Wine Selection:

Enjoy many selections from our well-stocked wine cellar.



The All inclusive Beverage Package



The 2012 & 2013 Grand Olympia Bar Menu

Call for pricing

Rye, White Rum, Gin, Vodka, Scotch, Dark Rum, Peach Schnapps, Brandy, Tequila, Kahlua, Sambucca, Bailey's, Amaretto, Cognac, Melon Liqueur, Crème De Cacao, Triple Sec, Blue Curacao, Grand Marnier, Drambuie, Crème de menthe, White & Red Vermouth, Molson Canadian & Export, Labatt's Blue, Coors Light, Budweiser, Non-Alcoholic Beer & Mikes Hard Lemonade

Colio White & Red House Wine, as well as Choice Non-Alcoholic Wine

Pepsi Brand Name Mixes and Juices available to all guests all evening:

Pepsi, Diet Pepsi, Schweppes Ginger ale, 7-up, Orange Crush, Lemon and Lime Bar mix, Schweppes Tonic, Lipton Ice Tea, Orange Juice, Ocean Spray Cranberry Juice, Motts Clamato Juice, Wink, 2% White Milk.

Garnishes Lemons, Limes, Olives & Maraschino Cherries

Professionally trained Smart Serve qualified bartenders

All beverages are served in proper glass beverage glasses. The Grand Olympia does not use Plastic.

Wide selection of Cocktails are available :

Singapore Slings, Screwdrivers, Tom Collins, Manhattan, Brown Cow, Black Russian, White Russian, B52's, Dr. Pepper, Margarita, Caesar, Amaretto Twist, and many more.

Enjoy Pina Coladas, Strawberry Daiquiris, and other Tropical Crushed Ice Drinks available at all bars all evening.

Our Professional Grand Olympia Disc Jockey

(Friday and Saturday evenings \$599.00 plus HST - Sunday evenings \$499.00 plus HST)

** Dinner and Dance Music from 5:30 pm - 1:00 am*

** All Grand Olympia Disc Jockey's are fully uniformed in black tuxedos or tailored suits*

** Extensive song library with over 5000 song selections*

** Fully interactive DJ's offering interactive centerpiece giveaways and unique dance presentations*



State of the Art Sound and Lighting Systems

** Custom Track Spots, computerized lighting controllers and smoke machines to add to your entertainment*

** Not only does a lighting system enhance the dance environment but is specifically programmed to add to the impact of the introductions of the bridal party, podium speeches, first dance of the Bride and Groom*



Professional Entertainers - At the Grand Olympia, our Disc Jockeys are part of our staff and therefore we guarantee their quality and professionalism. All of our entertainers have been fully trained to service any clientele; Italian, Portuguese, Serbian, Greek, Latin American, Canadian, Continental Communities and many more.

Our Reputation...

Comments and Customer Satisfaction

We encourage all of our customers to compare The Grand Olympia Hospitality and Convention Centre and our high standards to other facilities. We are confident you will clearly see the reason why we are one of the most sought after banquet facilities in Southern Ontario. Listed below are some of the customer comments we have received in 2008. We also have on line comment cards available for you to view on our web site as well as a listing on banquethallratings.com. Please take the time to read a few email comments from our many satisfied customers...

From: sonia gonzalez <sonia_gonzalez22@hotmail.com>

Date: Mon, 28 Jun 2010 12:59:51 -0400

To: <alex@grandolympia.ca>

Subject: sonia & zana Wedding June 19, 2010

Hi Alex,

This is Sonia & Zana our wedding was june 19, 2010. Thank you so much for everything. Everything was fantastic. The reviews from the guest were great. I also wanted to mention that Scott our head server for the night was amazing. He was great, can't say enough about how pleased we were with your staff.

Again thank you for a memorable night.

Sonia & Zana

From: VIERA CHERRINGTON <viera.cherrington@sympatico.ca>

Date: Mon, 17 May 2010 09:01:41 -0400

To: <alex@grandolympia.ca>; <carm@grandolympia.ca>

Subject: Tettman/Cherrington Wedding

Hi Carm and Alex

Just wanted to send you a quick note to let you know what a GREAT job your staff did. Brett my son was so impressed. Everything ran very smoothly. I just want to let you know personally what a great job Grand Olympia did.

Thank you again for making my son's wedding a very memorable one. We will definitely tell all our friends were to have their weddings.

Carm thank you for all you help and answering all my many phone calls and silly emails

It was a pleasure dealing with you and everyone at the Grand Olympia

Cheers!

Viera Cherrington

“Congratulations on a Job Well Done!”

From: "Michelle Curtis" <mcurtis@rosmarpackaging.com>

Date: Thu, 27 May 2010 10:12:07 -0400

To: <alex@grandolympia.ca>

Subject: Thank you

Hi Alex,

Just wanted to send you a quick note to let you know how wonderful our wedding was at the Grand Olympia. We had nothing but compliments, regarding our room (Halton), service and the food. Our PA Tyler was amazing and very attentive. The DJ was fabulous, and we appreciated the cd he gave us. I appreciated the time you spent with me a couple of days before the wedding to review everything and when you greeted us upon our arrival. Luisa was very helpful leading up to our special day. The booklet she had sent helped a lot when planning the wedding.

Kevin and I would recommend The Grand Olympia to anyone who was planning a wedding or a special function.

The Grand Olympia gets an A++

PS: Just wondering if anyone had handed in keys to a Honda...still cannot find them!

Kind Regards,
Michelle & Kevin Budzey

“Your Staff are Second to None.”

Dear Sir/Madam,

I attended the Page wedding this past weekend and wanted to send a short note of thanks to the Grand Olympia, management and staff alike, for such a wonderful experience.

I am somewhat at a loss for words to describe the delivery of service we received.

It was Ryan who attended to our table and he was, in a word, delightful. He was friendly, he was attentive without being intrusive, and he was above all else, professional. I couldn't have imagined another table receiving the same high quality of service we did ... but everyone I spoke to said they had.

I also had the honour of being the mistress of ceremonies for the evening and worked closely with Tyler. This young man oversaw this event with the quality and accuracy of a Swiss watch. Thanks to him, everything appeared to flow effortlessly, he anticipated our questions and had them answered before they were even asked. He should be commended for his interpersonal skills ... it was a pleasure to have worked with him.

From the chef, to the bartender, to the disc jockey, to the young man that rolled out the red carpet upon our arrival ... every minute of my time spent at the Grand Olympia was a wonderful experience.

Well done!!!

Brenda Jodwa

