

Strathmere Meeting Price List 2008

Groups reserving 15 or more overnight rooms receive a 50% discount on the meeting room rate.

One School Bus is included for groups of 25 or more (pending availability)

Meeting Room Rates

Small Meeting Room (from 8 to 14 participants)	\$300.00
Regular Meeting Room (from 12 to 35 participants)	\$425.00
Large Meeting Room (exclusive facility rental of The Garden House (from 35 - 150 participants) OR Strathmere Lodge (min 50 participants))	\$650.00

Includes:

- Use of a meeting room (8 hrs for day groups and 24-hr use for overnight groups)
- Use of common outdoor meeting spaces
- Standard Audio Visual Equipment
- Use of common outdoor recreation facilities and equipment
- Free guest parking

Food Services for Day Groups

“A Day in the Country” Package, includes:

Sunshine Morning Arrival

- Freshly Brewed Premium and Decaffeinated Coffee
- Assorted Tea Selection
- Seasonal Home baked Treats

Mid-Morning Break

- Refresh Coffee and Tea

Country Lunch served in the dining room

Our Signature Food Styling, featuring a variety of our Chef’s Choice ‘Fresh, Local and Seasonal foods served either buffet style or plate service. Let our talented chefs tempt your taste buds with sauces, soups and marinades infused with our own homegrown organic herbs and desserts, and through the growing season garnished with edible flowers.

Enjoy dining in one of Strathmere’s beautiful dining rooms or weather permitting Al Fresco on the Veranda!

\$26.00/participant/day

Need a mid-afternoon break? Add \$5.00/person

- Seasonal Beverages (Such as Lemonade, Iced Tea, Hot Apple Cider)
- Seasonal Snacks along with coffee and tea

Staying for Dinner? Add \$32/person

A 3-choice seasonal table d’hote menu

Ask about the Strathmere Country Challenge

A unique team-building event organized and hosted by Strathmere

Food and Accommodation Services for Overnight Groups

Strathmere's "Overnight Stay" Package includes:

Overnight Accommodation
Farmer's Country Breakfast
Mid-morning refresh of coffee and tea
A country lunch in a dining room (or out of doors if preferred)
Mid-afternoon refreshments and snacks
A 3-choice seasonal table d'hote dinner
Use of outdoor recreation equipment
Use of the Games Cellar
\$175.00/participant/day, single occupancy
\$150.00/participant/day, double occupancy
Plus flat rate meeting room charge

Special Summer Package: \$155.00/participant/day, single occupancy July 1 - Aug 31/08

Special rates are available for Federal Government and Non-Profit Organizations!

Need to work through lunch?

"THE COUNTRY LUNCH BOX"

Can be delivered to your meeting room.

Assorted Sandwiches (egg salad, vegetarian, club, ham and cheese, etc.)
Veggies and Dip, bite-sized Home Baked Treats (brownies, cookies etc.),
fresh fruit, bottled water or soft drinks

Limited Hospitality Budget?

Ask about Individual Travel Packages and other catering options.

Additions

	Cost per day unless otherwise noted
Breakout Areas (Using areas pre-set to Strathmere standards)	\$50.00/room
Breakout Areas (specific sets requested by the client)	\$75.00/room
Private Dining Rooms	\$125.00/meal
Additional Flip Chart and Supplies	\$25.00
Television and DVD	\$60.00
Additional Screen	\$20.00
P.A. System (in house)	\$75.00
LCD Projector (in house)	\$100.00
Bar Service (Extra fee only applies only to day groups not staying for dinner; otherwise, bar service is included)	\$50.00
Breakfast with Day Package	\$7.00/person
Individual Bottled Water	\$1.50/person
Large Bottled Water for Meeting Rooms – all day	\$2.50/person
Lined 8 ½ x 11" Note Pads and Pens	\$1.00/person
Whole Fresh Fruit with coffee break	\$1.75/person
Canned Soft Drinks	\$1.50/person
High Speed Access in Meeting Room (guest rooms are N/C)	\$25.00
School Bus (1 pick up and 1 drop off within the City of Ottawa, pending availability – N/C for groups of 20 or more)	\$175.00

Strathmere's Facilities Include:

The Inn, a gracious pre-Confederation stone house with an excellent meeting room, dining room, veranda, lounge and games cellar.

The Lodge, Strathmere's original 1875 barn, beautifully renovated, features three meeting rooms, breakout space, and a main common room, and three stone fireplaces.
It can accommodate 150 for meetings and 250 for dining.

The Garden House, a 3,700 square foot facility added to the estate in 1999 as an excellent venue for larger meetings, banquets and special events, accommodating 150 for meetings and 215 for dining.

Outdoor Meeting Spaces, Break down the walls! Scattered throughout Strathmere are several outdoor meeting spaces. In addition to your indoor meeting room, these outdoor spaces may be reserved for your group to enjoy.

Overnight Accommodation, Our 24 attractive guest rooms are tastefully decorated in a tranquil, country fashion with cozy quilts and Canadiana antique furniture.
Each has a scenic view of the 200-acre estate.

High speed and wireless internet access are available throughout the property.

Location

Within the City of Ottawa, far enough from the City core to create a sense of "getting away"; yet close enough to limit travelling time. Plenty of free parking is available.

A Learning Community

Working closely with and supporting experienced facilitators, workshop leaders and clients committed to organizational development and renewal.
Hosting Strathmere Country Challenges, entertaining activities focusing on key elements for a healthy workplace, including teambuilding, creativity, ethics and other important topics.

Complete event planning and administrative support for all Strathmere Clients

Year-Round Leisure Activities

Indoors: the Games Cellar, located in the Inn, a billiard table and lounge.

Outdoors: a large swimming pool with adjacent poolside room; the unique Gathering Place with its fire pit and ash log benches, beach volleyball, outdoor ping-pong, horseshoe pits; a quiet country lane to cycle or walk along, as well as bicycles, snowshoes and other winter activities.

Strathmere's Food Styling continues to grow...

Working within our philosophy, "fresh, local and seasonal", new initiatives are converting Strathmere's farm and gardens to organic ones. Talented young chefs and gardeners work hand in hand to grow and develop produce that makes its way "onto the plate" for guests to enjoy. Fresh herbs are picked daily and infused into sauces and marinades, edible flowers to garnish our dessert plates.

"**The Orchard**" and "**The Potting Shed**" are our newest additions; we look forward to fruit trees in bloom and the later promise of sweet jams, jellies, country pies and cakes. The Potting Shed is used for drying our homegrown garlic, flowers and herbs.

Strathmere Meeting Rooms

Meeting rooms offer countryside views, private patios, inviting fireplaces and are decorated with country charm. Included is one flipchart with supplies, screen and AV cart, extension cord & power bar, telephone and access to high speed internet (\$25 daily charge applies).

Room Capacity

Meeting Rooms	Board Room	Theatre	Working Tables	U Shape
Historic Strathmere Inn, featuring comfortable lounges, 2 fireplaces, Games Cellar, patios and covered veranda.				
The Carriage House	22	60	36	28
The Inn Lounge	14	20	14	-
The Lodge, an imaginatively renovated 100-year-old barn, featuring 3 meeting rooms, breakout space, 3 fireplaces, a main common room and plenty of patios.				
The Loft	16	30	32	18
The Sunroom	36	70	50	40
The Lounge	14	40	24	-
Exclusive use (min. 70)	-	120	70	-
The Garden House, featuring wrap-around windows, fieldstone fireplace and patios.				
Exclusive use (min. 35)	-	190	150	-

Strathmere's Country Kitchen and Food Styling

Strathmere's commitment to offering its guests the freshest variety and quality foods is what motivates our talented chefs to serve only the best of the season. With that in mind, we plan menus week-by-week, taking great care to create menus featuring a variety of foods and seasonal taste sensations.

Strathmere's unique food styling and "Fresh, Local and Seasonal" philosophy accents every menu and has taken an exciting new direction with new initiatives, converting the farm and gardens to organic ones. We are now growing and developing produce that makes its way "onto the plate" for guests to enjoy.

For example, homegrown fresh herbs are picked daily in the growing months and dried for the winter months to flavor homemade sauces, soups and marinades!

We look forward to your next visit to surprise and delight you and your appetite!

Farmer's Country Breakfast

After a refreshing night's rest, join us for breakfast. We will tempt you with a variety of breakfast specials showcasing *light and fresh* in the spring and summer with *hearty comfort foods* in the fall and winter.

**Remember when breakfast was a treat and NOT just a granola bar as you ran out the door!
Let Strathmere help you to remember. The following are some of our group's favorites:**

Fluffy Pancakes with Maple Syrup and Country Sausage or
Farm Fresh Eggs with Crispy Bacon and Toast or
Hot Bubbly Oatmeal with Brown Sugar and Cinnamon or
Thick Slices of Country Bread French Toast with Breakfast Sausage or
Fresh Spring Vegetable Omelet with Fruit Kebobs
To complement your breakfast: Fresh Brewed Premium or Decaffeinated Coffee
Tea Selection, Assorted Chilled Juices

Table D'hote Dinner

Let our Chefs offer you the season's best taste-tempting
new and traditional country fare.

*A Table D'hote menu will be prepared offering your group the choice of appetizer,
entrée (choice of 3), home baked rolls with creamery butter,
dessert, coffee and tea.*

The following are samplings of the many favorites offered:

Appetizers

Baked Brie garnished with today's featured homemade savory jelly, Homemade Soup,
a simple Garden Salad made with Country Field Greens and Fresh Fruit
or Bacon Wrapped Scallops

Entrées: To Mention Just a Few

Pork Tenderloin *with a Grainy Mustard Sauce,*
Grain Fed Breast of Chicken *topped with Caramelized Onion, Baby Spinach, Roasted Pepper Medley and Brie
Cheese with a Dried Cranberry Cream Sauce*
Pecan Crusted Rack of Lamb,
Beef Tenderloin *with a Rosemary Red Wine Reduction*
Winter Woodland Salmon, *drizzled with Extra Virgin Olive Oil and Topped with Coriander, Cumin Seed with
Fresh Ginger and Garnished with our homemade Savory Jelly.*
Vegetarian Rotollo *Spinach with Feta and Ricotta Cheese
seasoned with herbs and spices and rolled in a Pasta Pinwheel*

Desserts

Warm Apple Raspberry Crumble with Crème Anglaise *or Home Baked Pie,*
Seasonal Fruit Galette, Cheesecake or Carrot Cake
Fresh Brewed Premium and Decaffeinated Coffee and Tea Selection
Freshly Baked Rolls with Creamery Butter

Something to Sip On

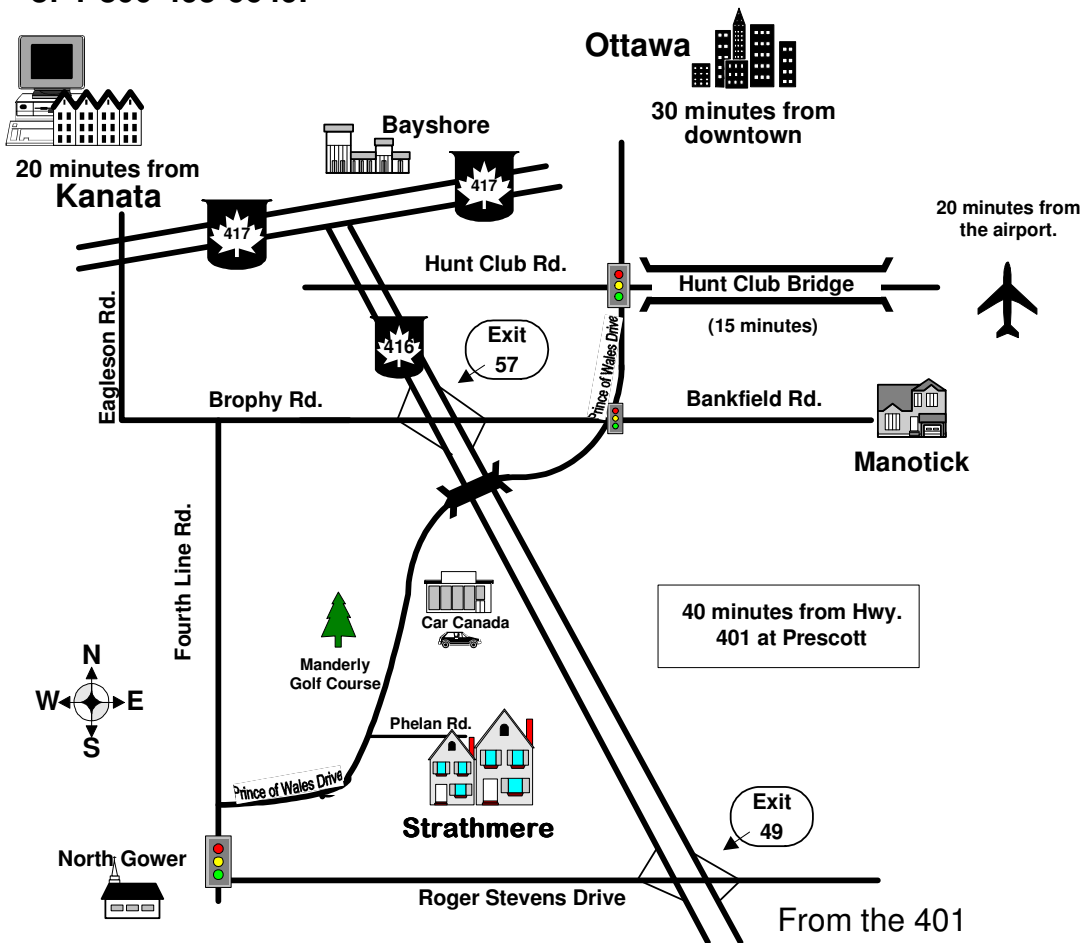
Ask our staff to assist you with your beer, wine, liquor and non-alcoholic beverage selections
Strathmere is licensed by the L.L.B.O

As always, Strathmere is pleased to meet any food allergy or vegetarian request.

DIRECTIONS TO STRATHMERE

For further assistance please call 613-489-2409

or 1-800-495-6649.



From Ottawa, Take Prince of Wales Drive, south. Approximately 5 km. after Hwy. 416 overpass (and Car Canada), turn left on Phelan Rd. Follow signs to Parking.

From the Airport, leave via the Airport Expressway. Exit at Hunt Club Rd. Turn left (west) and follow to Prince of Wales Dr. (over bridge and Rideau River). Turn left again (south) on Prince of Wales Drive and follow directions "From Ottawa".

From the Queensway (Hwy. 417), (note: when traveling westbound the 416 exit is from the lefthand lane) take Hwy. 416 South to Bankfield/Brophy Rd. exit #57. Turn left on Bankfield Rd. Turn right onto Prince of Wales Drive. Approximately 5 km. past Car Canada, turn left on Phelan Rd. Follow signs for Parking.

From the 401, exit at Hwy. 416 North to Ottawa. Follow Hwy. 416 North to the Roger Stevens Drive exit (#49). Turn left at the end of the ramp and continue to North Gower (stop light). Turn right for approx. 2 blocks and then turn right again at flashing light. Continue north on Prince of Wales Drive for approximately 2 kms then turn right onto Phelan Rd. (**Do not** turn left at first Phelan Rd. sign). Follow signs to Parking.

GPS Coordinates, Latitude 45.157216, Longitude -75.703858