



**Hilton**

TORONTO/MARKHAM SUITES  
CONFERENCE CENTRE & SPA



# BANQUET

## CATERING MENU 2025





# Breakfast

Includes Freshly Brewed Regular & Decaffeinated Coffee and a Selection of Teas & Juices

**Minimum 20 guests | All prices are per person**

An additional charge of **\$8.00** per person will apply for groups with less than the minimum number of guests.

## UNIONVILLE CONTINENTAL BREAKFAST

**\$27.00**

Freshly Baked Pastries, Muffins, Danishes, Croissants, Bagels  
Fresh Fruit Salad **(DF | GF)**  
House-Made Granola & Yogurt Parfait  
Breakfast Bread  
Breakfast Preserves and Butter

## THE HEALTHY START

**\$29.00**

♥ Warm Hard Boiled Eggs, Tomato Salsa **(DF | GF)**  
Assorted Yogurt, Homemade Granola  
Freshly Baked Croissant, Bagels  
Sliced Lean Turkey & Ham **(DF | GF)**  
Local Brie Cheese **(GF)**  
Sliced Bread of the Day  
Breakfast Preserves and Butter

## MARKHAM BREAKFAST

**\$35.00**

Fresh Fruit Salad **(DF | GF)**  
Freshly Baked Muffins/Croissants  
Assorted Individual Fruit Yogurts  
Farm Fresh Scrambled Eggs with Chives  
Crispy Bacon **(DF | GF)** & Breakfast Sausage **(DF)**  
O'Brien Potatoes **(DF)**  
Buttermilk Pancakes with Syrup  
Sliced Bread of the Day  
Breakfast Preserves and Butter

To see Chef's Healthy Choices, look for this symbol. ♥

**DF = Dairy-Free | GF = Gluten-Free**

All prices are subject to current applicable taxes and service charges and may change at any time.  
Food and Beverage 13% HST and 18% Service Charge. Surcharge will apply to special dietary meals.



# Breakfast Enhancements

All prices are per person.

## EGGS

Breakfast Burrito, Chorizo, Peppers, Oaxaca Cheese	\$9.50
Scrambled Eggs with Cheddar & Clipped Chives (GF)	\$8.00
Eggs Benedict	\$12.00
French Quiche (Ham/Cheese)	\$8.00
Smoked Salmon, Capers, Onion Frittata (DF)	\$9.50
Spinach, Provolone, Mushrooms, Egg White Frittata	\$8.00
♥ Warm Hard Boiled Eggs (DF   GF)	\$3.00

## BREAKFAST MEAT

Crispy Bacon (DF   GF)	\$8.00
Country Sausage (DF)	\$8.00
Chicken Apple Sausage (DF   GF)	\$8.00
Turkey Bacon (DF)	\$8.00
♥ Turkey Sausage (DF)	\$8.00

## POTATOES

Hash Brown Potatoes (DF)	\$4.50
Crispy Potato Puffs (DF)	\$4.50
Breakfast Potatoes (DF)	\$4.50

## OATMEAL

♥ Hot Oatmeal, Dried Fruits, Brown Sugar, Pumpkin Seeds (DF   GF)	\$8.00
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## PANCAKES/WAFFLES/FRENCH TOAST

Choice of Buttermilk Pancakes, French Toast or Waffles Berry Compote and Syrup	\$10.00
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## OMELETTE STATION

Egg White or Farm Fresh Egg Omelettes Made to Order Choice Of Cheddar, Swiss, Goat Cheese, Ham, Bacon, Mushrooms, Bell Peppers, Spinach, Tomatoes, Onions	\$13.00
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## CHEF ATTENDED FOOD STATION

Based on 90 minutes of service.	\$175.00/Chef
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# Breakfast Enhancements

## BAKED ITEMS

**\$60/Dozen | Minimum 1 Dozen**

Freshly Baked Butter Croissants  
Freshly Baked Chocolate Croissants  
Freshly Baked Assorted Danish Pastries  
Freshly Baked Assorted Muffins  
Freshly Baked Cinnamon Buns  
Assorted Bagels, Cream Cheese  
Selection of Breakfast Breads (Banana Bread, Walnut Cranberry, Apricot Bran Pecan, Lemon Poppy Seed, or Zucchini Bread)  
English Scones, Fruit Preserve, Double Cream

## ♥ COLD ITEMS

Assorted Fruit Yogurts (Regular or Fat-Free)	<b>\$4.00/Each</b>
Fresh Seasonal Whole Fruits <b>(DF   GF)</b>	<b>\$5.00/Piece</b>
Fresh Fruit Salad <b>(DF   GF)</b>	<b>\$5.00/Person</b>
Assorted Individual Cereals, 2% & Skim Milk	<b>\$4.00/Serving</b>
Seasonal Sliced Fruits <b>(DF   GF)</b>	<b>\$9.00/Person</b>
Frozen Yogurt Bar	<b>\$4.00/Bar</b>

## ♥ MORNING SMOOTHIES

**Select Two | Minimum 20 People**

Strawberry & Banana   Triple Berry   Spinach & Seasonal Fruit   Raspberry & Orange	<b>\$9.00/Glass</b>
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## ♥ PARFAIT & MUESLI

Berry & Yogurt Parfait	<b>\$7.00/Person</b>
House-Made Bircher Muesli	<b>\$6.00/Person</b>

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## À La Carte Breaks

### THIRSTY

Assorted Coca-Cola Soft Drinks  
Individual Bottled Juices

\$6.00/Each  
\$6.00/ Each

Colombian Blend Medium Roast Coffee (Regular or Decaffeinated)  
Assorted Teas (Including Herbal)  
Fruitopia Fruit Drinks  
Fuze Iced Tea  
Bottled Water (500 ml)  
San Pellegrino Sparkling Mineral Water  
2%, Skim or Chocolate Milk (Carton)

\$6.00/Each  
\$6.00/Each  
\$6.00/Each  
\$6.00/Each  
\$6.00/Each  
\$6.00/Each  
\$6.00/Each

Chilled Orange Juice, Grapefruit Juice, or Apple Juice  
2% or Skim Milk (60 oz.)  
Coconut Water

\$38.00/Pitcher  
\$30.00/Pitcher  
\$6.00/Each

### SWEET

#### Minimum 1 Dozen

Double Chocolate Fudge Brownies  
Mini Chocolate Éclairs  
Fresh Fruit Tartlets  
Homemade Assorted Biscotti (Chocolate, Espresso, Pistachio)  
Freshly Baked Cookies (Dark Chocolate Chunk, Chocolate Chip, White  
Chocolate with Macadamia Nuts, Oatmeal Raisin)

\$55.00/Dozen  
\$55.00/Dozen  
\$55.00/Dozen  
\$55.00/Dozen

Assorted French Pastries  
Assorted Macaroons  
Chocolate Dipped Strawberries

\$60.00/Dozen  
\$60.00/Dozen  
\$60.00/Dozen

Assorted Chocolate Bars  
Assorted Fruit Yogurts (Regular or Fat-Free)  
Häagen-Dazs  
Fresh Fruit Skewers with Honey-Lemon Yogurt Dip

\$4.00/Each  
\$4.00/Each  
\$8.00/Each  
\$9.00/Each



## À La Carte Breaks

### VEGETABLE CRUDITÉS AND DIPS

Freshly Cut Vegetables with Duo of Dips **(GF) (V)**

\$12.00/Person

### ASSORTED POTATO CHIPS **(DF | GF) - EXCEPT DILL PICKLE**

PRETZELS

POPCORN **(GF)**

GRANOLA BARS

\$6.00/Bag

\$6.00/Bag

\$6.00/Bag

\$6.00/Each

\$6.00/Each

### ASSORTED HEALTHY POWER BARS

Serves 10 people

\$35.00/Pound

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# Themed Breaks

All prices are per person | Minimum of 10 guests

An additional charge of **\$3.00** per person will apply for groups with less than the minimum number of guests.

## COOKIE BREAK

Chocolate Chip, Macadamia White Chocolate Chip, Oatmeal & Raisin Cookies, 2 % Milk, Chocolate Milk, Freshly Brewed Coffee, Tea Selection

**\$16.00**

## ♥ HEALTHY CORNER

Seasonal Sliced Fresh Fruits, Assorted Organic Food Bars, Yogurt Parfaits, Freshly Brewed Coffee, Tea Selection

**\$18.00**

## EH ONTARIO CHEESE

Chef's Selection of Three Ontario & Québec Cheeses, Fruit Jam, Grapes, Assorted Crackers, Candied Nuts, Freshly Brewed Coffee, Tea Selection

**\$21.00**

## SWEET CANADIAN LAND

Nanaimo Bars, Coconut Squares, Berry Tarts, Apple Crumble Squares, Freshly Brewed Coffee, Tea Selection

**\$18.00**

## MARKHAM PLAY BALL (NF)

Soft Pretzel, Mini Corn Dogs, Nacho Chips, Grainy Mustards, Salsa, Jalapeño Queso, Root Beer, Freshly Brewed Coffee, Tea Selection

**\$19.00**

## CHARCUTERIE (NF)

Niagara Prosciutto, Genovese Salami, Bresaola, Cornichons, Mustards, Assorted Crackers, Marinated Olives, Freshly Brewed Coffee, Tea Selection

**\$21.00**

## ♥ ENERGY BOOST

Energy Drink, Trail Mix, Power Bar, Power Balls, Banana, Apple

**\$22.00**

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# Themed Breaks

All prices are per person | Minimum of 10 guests

An additional charge of **\$3.00** per person will apply for groups with less than the minimum number of guests.

## **SWEET DOUGHUTS (NF)**

**\$15.00**

Assortment of Doughnuts  
Fresh Fruit Salad, Freshly Brewed Coffee, Tea Selection

## **FRUIT (DF | GF)**

**\$9.00**

Seasonal Sliced Fresh Fruit & Berries

## **ITALIAN SODA BAR**

**\$8.00**

**Minimum 100 Guests**

Includes 10oz Cups, Ice, Choice of Syrups, Sprite or Sparkling Water, Splash of Half & Half and Whipped Cream. Various recipes available.

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# Brunch Buffet

**\$65.00/Person | Minimum 100 Guests**

An additional charge of **\$16.00** per person will apply for groups with less than the minimum number of guests.

## SEASONAL SOUP OF THE DAY

### SALAD TABLE

Organic Greens, Romaine **(DF | GF)**

Cherry Tomatoes, Cucumbers, Sun-dried Cranberries, Parmesan, Herb Croutons

Balsamic Dressing, Creamy Ranch Dressing

Chef's Selection of Two Compound Salad

### SEAFOOD BAR

Herb Marinated Mussels, Peel and Eat Shrimp **(DF | GF)**

### CHARCUTERIE & CHEESE

Chef's Selection of Cheese & Artisan Cured Meats

Crackers, Fruit Compote, Marinated Olives, Grapes

### BAKERY SELECTION & BREAKFAST HOT ITEMS

Croissant & Homemade Scones

Maple Bacon, Waffle, Scrambled Eggs

Upgrade Scrambled Eggs to Eggs Benedict (+\$5)

### ENTRÉES

Mediterranean Branzino, Clams, Saffron & Citrus Sauce **(GF)**

Chicken Parmesan or Chicken Cordon Bleu

Kung Pao Tofu **(Western & Vegan Options Available)**

Maple Glazed Seasonal Vegetables **(DF | GF)**

Garlic & Herb Whipped Potatoes **(GF)**

### DESSERT TABLE

Chef's Selection of House-Made Desserts

Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Teas

Orange Juice & Apple Juice

### ADD-ONS | \$12 Per Choice

Rosemary Dusted Lamb Leg (Carving)

Overnight Braised Short Ribs

Orange & Citrus Muscovy Duck Breast | Cherry Jus

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# Traditional English Afternoon Tea

\$54.00/Person | Minimum 25 Guests

## SELECTION OF SANDWICHES | SELECT 4

**Smoked Salmon** | Toasted Croissant, Dill Cream Cheese, Quail Egg

**Egg & Truffle** | House-Made Brioche, Parmesan Crisp

**Crab & Lime** | Savoury Roll, Grapefruit Chutney

**Striploin** | Curried Mayo, Light Rye

**Local Triple Cream Brie** | Walnut Loaf, Cranberry

**Coronation Chicken** | Apricot, Multigrain Bread

## HOUSE-MADE SCONES

**Sour Cherry Scones** | Seasonal Preserves

## SELECTION OF PASTRIES | SELECT 4

**Cannoli** | Honey Ricotta, Pistachio

**Strawberry Panna Cotta**

**Double Chocolate & Apricot Cake**

**Salted Caramel & Raspberry Canelé**

Includes Freshly Brewed Regular and Decaffeinated Coffee

Sloane Tea Selection | Choose 3

Darjeeling 2nd Flush, Rouge Provence, Early Grey Classic, Heavenly Cream, Jasmine

Upgrade to Mimosa (+\$9/Glass)

**Gluten-Free, Vegan & Halal options available. Advance notice required.**

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# Boxed Lunch

**\$48.00/Person | Minimum 20 Guests**

Includes One Salad, Cold Sandwiches (Choose 3 Kinds), Chocolate Chip Cookie, Potato Chips, Whole Fruit, Soft Drink.

An additional charge of **\$8.00** per person will apply for groups with less than the minimum number of guests .

## CHOICE OF ONE SALAD

Chef's Blend of Garden Salad, Cherry Tomatoes, Cucumbers, Carrots, Herb Croutons **(DF | GF)**

**Choice of Balsamic Dressing or Creamy Ranch Dressing**

Caesar Salad, Romaine, Bacon Bits, Parmesan, Classic Dressing

Three Bean Salad, Green Beans, Kidney Beans, Wax Beans, Onion, Parsley **(DF | GF)**

Vine Tomatoes, Ontario Bocconcini, Basil, Aged Balsamic **(GF | NF)**

Tabbouleh Salad **(DF)**

Classic Macaroni Salad

## CHOICE OF THREE SANDWICHES

Rye Loaf, Roast Beef, Horseradish Crème Fraîche, Caramelized Onions

Mini Sliders, Olive Oil Poached Tuna, Citrus Mayo, Micro Cress

Chicken Caesar Wrap, Romaine, Parmesan, Cherry Tomatoes

Olive Bread, Black Forest Ham, Canadian Brie

Flour Tortilla Wrap, Smoked Turkey, Bacon, Cranberry Mayonnaise **(DF)**

Sun-Dried Tomato Wrap, Confit Peppers, Boston Bibb, Hummus **(DF)**

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# Sandwich Board Lunch Buffet

**\$52.00/Person | Minimum 20 Guests**

Includes One Soup, Two Salads, Three Sandwiches, House made Potato Chips, Two Desserts, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas

An additional charge of **\$8.00** per person will apply for groups with less than the minimum number of guests.

## CHOICE OF ONE SOUP

Foraged Mushroom Soup, Roasted Barley  
Oven Blistered Tomato Bisque **(DF | GF | VG)**  
Curried Cauliflower **(DF | GF)**  
Roasted Parsnip & Vanilla Velouté **(GF)**  
Upgrade to Seafood Chowder (+\$5/Person)  
Upgrade to French Onion Soup (+\$5/Person)

## CHOICE OF TWO SALADS

Chef's Blend of Garden Salad, Cherry Tomatoes, Cucumbers, Carrots, Herb Croutons, Balsamic Dressing **(DF)**  
Caesar Salad, Bacon Bits, Parmesan, Classic Dressing  
Beet, Baby Kale, Candied Pecans, Ricotta **(GF)**  
Vine Tomatoes, Ontario Bocconcini, Basil, Aged Balsamic **(GF)**  
Penne Pasta, Artichoke Confit, Basil Pesto, Tomato Confit, Olives  
Classic Potato Salad **(DF | GF)**  
♥ Quinoa Tabbouleh, Bulgar, Mint, Onion, Olive, Peppers, Cucumbers, Feta

**DF = Dairy-Free | GF = Gluten-Free | VG = Vegetarian**

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# Sandwich Board Lunch Buffet

## CHOICE OF THREE SANDWICHES

### Cold Sandwiches

Open Face Rye Loaf, Roast Beef, Horseradish Crème Fraîche, Caramelized Onions  
Smoked Salmon, Dark Rye, Dill Cream Cheese  
Flour Wrap, Diced Chicken, Romaine, Parmesan, Cherry Tomatoes  
Olive Bread, Black Forest Ham, Canadian Brie  
Flour Tortilla Wrap, Smoked Turkey, Bacon, Cranberry Mayonnaise **(DF)**

### Hot Sandwiches

Open Face Rustic Bun, Eggplant Parmesan, Tomato Relish, Mozzarella  
Open Tuna Melt, Cheddar  
Focaccia, Grilled Chicken, Arugula Mayo, Plum Tomato, Fontina Cheese  
Cubano Sandwich, Ham, Pork, Mustard, Pickle  
Ciabatta, Crispy Chicken, Spicy Mayo, Tomato, Lettuce

Upgrade to Philly Cheese Steak Sandwich (+\$3)

### Vegetarian Sandwiches

Light Rye, Sun-Dried Tomatoes, Mozzarella Cheese  
Sun-Dried Tomato Wrap, Confit Peppers, Boston Bibb, Hummus **(DF)**  
Open Face Tomato Tartine, Ricotta, Ciabatta  
Rye Toast, Double Cheese, Mushroom

## CHOICE OF TWO DESSERTS

Tiramisu  
Mango Charlotte  
New York Cheesecake  
Matcha Panna Cotta  
Black Forest Cake

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## Weekday Lunches

Includes Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Tazo Teas

An additional charge of **\$10.00** per person will apply for groups with less than the minimum number of guests. Surcharge of **\$8.00** per person will apply for buffets chosen on alternate day.

**Minimum 20 Guests | All prices are per person | Soup of the day \$5.00 extra**

**\$15/person surcharge will apply to any special dietary meals.**

### MEDITERRANEAN MONDAY

**\$56.00**

Salads	<b>Mediterranean Quinoa Salad</b>   Heirloom Quinoa, Plum Tomato, Cucumber <b>(DF   GF)</b> <b>Greek Salad</b>   Feta Cheese, Kalamata Olives, Purple Onion, Cherry Tomato, Cucumber, Greek Dressing <b>(GF)</b>
Entrées	<b>Chicken Parmesan</b>   Cheese & Tomato Coulis <b>Whitefish</b>   Olive & Tomato Crust, Herb Sauce <b>(DF   GF)</b> <b>Tuscan Potato</b>   Chimichurri <b>(DF   GF)</b> <b>Sautéed Green Beans &amp; Mushroom</b>   Aged Balsamic <b>(DF   GF)</b>
Desserts	<b>Lemon Ricotta Panna Cotta</b> <b>Chocolate Cherry Parfait, Cookie Crumble</b>

### EH CANADA TUESDAY

**\$56.00**

Salads	<b>The Great Canadian</b>   Baby Arugula, Barley, Chickpeas, Black Beans, Green Onion, Cranberries, Chef's Salad Dressing <b>(DF)</b> <b>Macaroni Salad</b>   Elbow Macaroni, Sour Cream, Mayonnaise, Celery
Entrées	<b>Slow Braised Short Ribs</b> <b>(DF   GF)</b> <b>Maple Teriyaki Glazed Salmon</b> <b>(DF)</b> <b>Locally Sourced Vegetables</b> <b>(DF   GF)</b> <b>Buttermilk Mashed Potatoes</b> <b>(GF)</b>
Desserts	<b>Pecan Butter Tart</b> <b>(Contains Nuts)</b> <b>Chocolate Cake, Orange Sauce</b>

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## Weekday Lunches

**Includes Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Tazo Teas**

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### **SOUTH AMERICAN WEDNESDAY**

**\$56.00**

- Salads      **Peruvian Chopped Salad** | White Beans, Corn, Pepper, Onion **(DF | GF)**  
**Curtido** | Mild Spicy Cabbage Salad **(DF | GF)**
- Entrées      **Pollo A La Brasa** | Peruvian Style Roast Chicken **(DF | GF)**  
**Sautéed Trout** | Roasted Pepper, Cumin & Lemon Sauce **(GF)**  
**Patatas Bravas**  
**Pinto Beans & Vegetable Stew** **(DF | GF)**
- Desserts      **Pineapple Upside-Down Cake**  
**Tres Leches Cake** **(NF)**

### **FRENCH THURSDAY**

**\$56.00**

- Salads      **Bistro Salad** | Radicchio & Romaine, Cucumber, Vine-Ripened Tomato, Riesling & Honey Dressing **(DF | GF)**  
**Puy Lentils Salad** | Carrots, Shallots, Herbs, Dijon Vinaigrette **(DF | GF)**
- Entrées      **Grilled Beef Hanger Steak au Poivre** | Red Wine Jus **(DF | GF)**  
**Bouillabaisse** | Mussels, Shrimp, Seasonal Fish  
**French Mash** **(GF)**  
**Ratatouille** **(GF)**
- Desserts      **Salted Caramel & Raspberry Canelé**  
**Chocolate Chantilly Eclairs** **(NF)**

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## Weekday Lunches

Includes Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Tazo Teas

An additional charge of **\$10.00** per person will apply for groups with less than the minimum number of guests. Surcharge of **\$8.00** per person will apply for buffets chosen on alternate day.

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### **SOUTH ASIAN FRIDAY**

**\$56.00**

Salads	Potato & Chickpea Salad   Curry Mayonnaise, Cumin <b>(DF   GF)</b> Kachumber Salad   Tomato, Cucumber, Cilantro Dressing <b>(DF   GF)</b>
Entrées	Bombay Butter Chicken <b>(GF)</b> Tandoori Salmon <b>(GF)</b> Cauliflower & Pea Curry <b>(DF   GF)</b> Basmati Rice with Roasted Cumin <b>(DF   GF)</b>
Desserts	Mango Coconut Mousse Cake <b>(NF)</b> Pistachio Panna Cotta with Lychee Sagu

### **MIDDLE EASTERN SATURDAY**

**\$56.00**

Salads	Moroccan Couscous Salad   Crispy Vegetable, Fresh Cilantro & Mint, Pomegranate, Citrus Oil <b>(DF)</b> Arabic Fattoush Salad   Cucumber, Tomato, Extra Virgin Olive Oil, Pita Bread <b>(DF)</b>
Entrées	Shish Tawook   Chicken & Garlic, Tomato Paste <b>(GF)</b> Moroccan Fish   Carrots, Potatoes <b>(DF   GF)</b> Middle Eastern Spice Roasted Vegetables <b>(DF   GF)</b> Golden Potatoes <b>(DF   GF)</b>
Desserts	Pistachio Baklava Egyptian Bread Pudding

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## Weekday Lunches

Includes Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Tazo Teas

An additional charge of **\$10.00** per person will apply for groups with less than the minimum number of guests. Surcharge of **\$8.00** per person will apply for buffets chosen on alternate day.

Minimum 20 Guests | All prices are per person | Soup of the day \$5.00 extra

\$15/person surcharge will apply to any special dietary meals.

### BBQ BURGER LUNCH SUNDAY

\$56.00

Salads	Marinated Potato Salad   Grainy Mustard & Cornichons (DF   GF) Traditional Creamy Cabbage Coleslaw   Tomato, Cucumber, Cilantro Dressing (DF   GF)
Entrées	Grilled Prime Rib Beef Burgers (DF) Grilled Chicken Breast (DF) Beyond Veggie Patties (DF   GF   V) French Tomatoes, Cheese Slices, Pickles, Lettuce, Mayonnaise, Ball Park Mustard, Frank's Red Hot Sauce, Ketchup, Relish, Kimchi, Cabbage, Brioche Buns
Desserts	Brownies (NF) Nanaimo Bars

### BRILLIANT BAR (Build Your Own Salad Bar)

\$58.00

Chef's Assorted Smoothies (Two Types)  
Organic Greens, Romaine Hearts  
Chilled and Marinated Poached Salmon  
Herb Roasted Chicken Breast  
Quinoa (DF)  
Garlic Hummus (DF)  
Feta Pico di Gallo (DF | GF)  
Fresh Guacamole (DF | GF)  
Kimchi  
Black Beans or Kidney Beans (DF | GF)  
Roasted Curried Cauliflower (DF | GF)  
Baked Sweet Potatoes (DF | GF)  
Roasted Butternut Squash (DF | GF)  
Seasonal Fresh Vegetables (Cucumbers, Tomatoes, Marinated Artichoke) (DF | GF)  
Fried Tofu and Mushrooms  
Power Healthy Balls

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# Plated Lunch

**\$57.00/Person | Minimum 20 Guests**

Includes Assorted Bread Rolls and Butter, One Soup or Salad, One Entrée, One Dessert, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas

An additional charge of **\$8.00** per person will apply for groups with less than the minimum number of guests.

## CHOICE OF ONE SOUP OR SALAD

### Soups

Curry Lentil Soup **(DF | GF)**  
Pumpkin Velouté | Apple Crisp **(GF)**  
Cream of Mushroom | Roasted Barley  
Tomato Bisque | Plum Tomatoes, Essence of Gin, Basil **(DF | GF)**  
Baked Potatoes & Leek Soup | Garlic Croutons  
PEI Clam Chowder  
Nova Scotia Lobster Bisque  
Coconut & Chicken Soup **(DF | GF)**

### Salads

Caprese Salad | Tomatoes, Ontario Mozzarella, Basil Chiffonade, Balsamic Reduction **(GF)**  
Garden Salad | Endives, Arugula, Radicchio, Marinate Artichoke, Sharp Cheddar, Balsamic Vinaigrette **(GF)**  
Caesar Salad | Romaine Leaves, Young Parmesan, Garlic Croutons, Cherry Tomatoes, Caesar Dressing  
Iceberg Salad | Iceberg Wedge, Red Onions, Blue Cheese, Cherry Tomatoes, Double Smoked Bacon, Cucumbers, Blue Cheese & Lemon Dressing  
Ontario Heirloom Beet Salad | Local Farm Goat Cheese, Toasted Walnuts, Micro Greens **(GF)**

**Vegetarian Options available. See page 33 for substitutes.**  
**DF = Dairy-Free | GF = Gluten-Free**

All prices are subject to current applicable taxes and service charges and may change at any time. Food and Beverage 13% HST and 18% Service Charge. Surcharge will apply to special dietary meals.





## Plated Lunch

Accompanied by Chef's Selection of Vegetable Purée & four (4) kinds of Seasonal Vegetables  
Choice Entrées Permitted - Maximum of two (2) proteins and one (1) vegetarian selection.

All meals will be charged at highest price selected entrée.  
Additional selections incur a **\$10.00** per person charge.

**Entrée guarantee required three (3) business days in advance | All prices are per person**

### CHOICE OF ONE ENTRÉE

**Branzino** | Artichoke, Seasonal Vegetables, Lemon & Caper Salsa

**Atlantic Salmon** | Caramelized Fennel, Crushed Leek & Potatoes, Preserved Meyer Lemon "Salsa Verde"

**Ontario Chicken Supreme** | Potato Gratin, Green Beans, Carrots, Pan Jus

**Cajun Spice Ontario Chicken** | Herb Roasted Fingerling Potatoes, Seasonal Vegetables Demi-Glaze

**NY Striploin** | Pomme Anna, Seasonal Vegetables, Niagara Pinot Noir Jus (Upgrade at \$4/Person)

### CHOICE OF ONE DESSERT

**Warm Apple Strudel** | Vanilla Sauce

**Grand Marnier Sabayon** | Seasonal Berries

**Strawberry Romano** | Almond Crunch Biscuit

**Dark & White Mousse** | Mix Berries Compote

**Crème Brûlée** | Seasonal Berries

**Crème Caramel** | Pepita Lace Cookie

**Vegetarian Options available. See page 33 for substitutes.**  
**DF = Dairy-Free | GF = Gluten-Free**

All prices are subject to current applicable taxes and service charges and may change at any time.  
Food and Beverage 13% HST and 18% Service Charge. Surcharge will apply to special dietary meals.



# Zen Garden BBQ Buffet

**\$72.00/Person | Minimum 50 Guests**

Includes Assorted Bread Rolls and Butter,  
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas

An additional charge of **\$8.00** per person will apply for groups with less than the minimum number of guests **\$175.00** will be charged for each Chef Attended Station (90 minute station)

## **SALADS**

Classic Caesar Salad, Herb Croutons, Parmesan, Bacon  
Macaroni Salad  
Quinoa Salad, Orange Vinaigrette, Raisins, Pumpkin Seeds **(DF)**

## **ENTRÉES**

Chipotle Skirt Steak **(DF | GF)**  
Herb Marinated Chicken **(DF | GF)**  
Grilled Salmon **(DF | GF)**  
Vegetable Skewers, Chimichurri **(DF | GF)**  
Corn on the Cob **(DF | GF)**  
Garlic & Herb Roasted Mini Potatoes **(DF | GF)**

## **DESSERT**

Fresh Fruit Salad, Berries  
Assorted Squares  
Selection of Ice Cream Fruit Bars

**DF = Dairy-Free | GF = Gluten-Free**

All prices are subject to current applicable taxes and service charges and may change at any time.  
Food and Beverage 13% HST and 18% Service Charge. Surcharge will apply to special dietary meals.





# Zen Garden Burger Buffet

**\$60.00/Person | Minimum 50 Guests**

Includes Assorted Bread Rolls and Butter,  
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas

An additional charge of **\$8.00** per person will apply for groups with less than the minimum number of guests **\$175.00** will be charged for each Chef Attended Station (90 minute Station)

## SALADS

Local Farm Greens, Croutons, Cherry Tomatoes, Cucumbers, Balsamic Dressing, Ranch Dressing  
Fingerling Potato Salad, Capers, Dill **(DF | GF)**  
Grilled Marinated Sweet Peppers, Crumbled Ontario Goat Cheese

## ENTRÉES

Prime Rib Cheese Burger **(DF)**  
Crispy Fried Chicken, Buffalo Ranch, Pickled Onions **(DF)**  
Beyond Veggie Burger, Smash Avocado **(DF | GF | V)**  
Chipotle Aioli, Grainy Mustard, Mayonnaise, Ketchup, Coleslaw  
Potato Chips, Salted & Cajun Spiced

## DESSERT

Watermelon Slices  
Individual Lemon and Key Lime Tarts  
Chocolate Chip Brownie **(NF)**

**DF = Dairy-Free | GF = Gluten-Free | NF = Nut-Free | V = Vegan**

All prices are subject to current applicable taxes and service charges and may change at any time.  
Food and Beverage 13% HST and 18% Service Charge. Surcharge will apply to special dietary meals.



# Reception Action Stations

**\$175.00** will be charged for each Chef Attended Station (90 Minute Station)

## KENSINGTON

Singapore with Shrimp and Chicken or Vegetarian **(DF)**

or

Cantonese Chicken Stir-Fry with Jasmine Rice

**\$450.00/25 Guests**

## LITTLE ITALY

Penne, Spinach & Cheese Tortellini, Butternut Ravioli

Choice of Two Sauces (Basil Tomato, Alfredo, Gorgonzola Cream, Rosé Sauce)

Choice of Two (Chicken, Italian Sausage, Peppers, Arugula, Mushrooms)

**\$450.00/25 Guests**

## MEXICAN TACO

Grilled Spiced Chicken, Crispy Fish Tacos

Shredded Lettuce, Chipotle Mayonnaise, Sour Cream, Guacamole,

Pico de Gallo, Queso Fresco, Lime Wedges, Black Beans

**\$450.00/25 Guests**

## CRÊPE & WAFFLE

Fruit and Berry Compote, Whipped Cream, Maple Syrup

**\$450.00/30 Guests**

**DF = Dairy-Free | GF = Gluten-Free**

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# Reception Canapés & Hot Hors d'Oeuvres

## CHEF'S CHOICE PLATTER

**\$298 | 6 Dozen**

3 Kinds of Hors d'Oeuvres to be Chosen by Our Chef

## COLD CANAPÉS

**\$56.00/Dozen | Minimum 5 Dozen of Each Item**

Boursin, Focaccia, Red Onion Confit

Tomato Bruschetta, Parmesan, Balsamic Drizzle

Baby Mozzarella, Cherry Tomato, Olive Skewer **(GF)**

Curry Chicken Salad **(DF)**

Lobster & Garlic Tomato, Rye Toast

Grilled Shrimp Cocktail, Remoulade **(DF | GF)**

Beef Tartare, Shallot, Tartare Sauce On The Spoon **(DF | GF)**

Fresh Made Spicy Tuna Roll **(DF | GF)**

Smoked Salmon, Crostini, Dill Crème Fraîche

Vegetarian Mango Summer Rolls, Sweet Chili Dipping Sauce **(V)**

## HOT HORS D'OEUVRES

**\$56.00/Dozen | Minimum 5 Dozen of Each Item**

Mini Crab Cakes, Cajun Aioli

Tandoori Chicken Skewer, Mint Cumin Yogurt **(GF)**

Vegetarian Spring Rolls, Sweet Chili Sauce **(DF)**

Miniature Beef Wellington, Horseradish Sour Cream

Coconut Shrimp, Thai Curry Sauce

Spinach & Cheese Stuffed Spanakopita

Lambchop Lollipop, Apple & Mint Chutney **(DF | GF)**

Indonesian Chicken Satay

Vegetable Samosa, Curry Potatoes, Tamarind Chutney **(V)**

Seafood Dumpling, Ginger Soy Sauce

Truffle Mac N Cheese

Mushroom & Cheese Arancini, Spicy Tomato Chutney

**DF = Dairy-Free | GF = Gluten-Free | V = Vegan**

All prices are subject to current applicable taxes and service charges and may change at any time.  
Food and Beverage 13% HST and 18% Service Charge. Surcharge will apply to special dietary meals.



## Stand Up Reception

### **SLIDERS | Minimum 5 Dozen of Each Item**

**\$60.00/Dozen**

Buttermilk Marinated Crispy Chicken  
Canadian Beef, Aged Cheddar, Dijon Aioli  
Falafel, Smoked Tomato Jam, Garlic Mayonnaise  
Lean Turkey, Cranberry Jam  
Short Rib, Pickled Onions, Avocado Mayonnaise

### **POUTINE STATION**

**\$15.00/Person**

Yukon Gold Potato Fries, Sweet Potato Fries, Cheese Curds  
Gravy, Ketchup, Herb Mayonnaise

### **ONTARIO CHARCUTERIE**

**\$19.00/Person**

Niagara Prosciutto, Soppressata, Genovese Salami, Cornichons, Mustards,  
Pickled Vegetables, Marinated Olives

### **EH ... CHEESE!**

**\$18.00/Person**

Chef's Selection of Ontario & Québec Cheese, Crostini, Seasonal Jam,  
Roasted Nuts, Assorted Crackers

### **VEGETABLE CRUDITÉS AND DIPS**

**\$10.00/Person**

Freshly Cut Vegetables with Duo of Dips **(GF)**

### **SUSHI & MAKI | Minimum 5 Dozen**

**\$80.00/Dozen**

Selection of Sushi & Maki Rolls **(DF | GF)**

### **CHICKEN WINGS**

**\$18.00/lb (9 Wings)**

BBQ Honey Garlic, Salt & Pepper, Ranch, Hot Sauce

**DF = Dairy-Free | GF = Gluten-Free**

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Food and Beverage 13% HST and 18% Service Charge. Surcharge will apply to special dietary meals.





# Stand Up Reception

## ♥ SEAFOOD BAR | Minimum 50 People

\$26.00/Person

Iced Crab Claws, Gulf Shrimp, Green Lip Mussels, Classic Cocktail Sauce, Shallot Mignonette, Caper Remoulade, Meyer Lemon Aioli

## MINI SANDWICH

\$16.00/Person

Grilled Cheese Sandwich  
Montréal Smoked Meat, Crunch Mustard, Sauerkraut

## CHEF'S SELECTION OF FINGER SANDWICHES

\$125.00/Platter

(Serves 10 Guests based on four sandwiches per person)  
Atlantic Smoked Salmon on Dark Rye Bread with Honey Mustard Glaze  
Chicken and Pineapple Salad on White Bread  
Pepper Roasted Beef with Horseradish Cream Cheese on Whole Wheat Bread  
Tomato and Cucumber Slices On Multi Grain Bread

## PIZZA STATION | Choose Two | 3 - 4 Slices/Person

\$17.00/Person

Roasted Sweet Potatoes, Ontario Chèvre Cheese and Peanuts  
Classic Margarita, Pomodoro Sauce, Basil, Local Buffalo Mozzarella  
Double Smoked Bacon, Broccoli, Ricotta Cheese  
Foraged Mushrooms, Onions, Tomatoes, Roasted Butternut Squash Sauce, Charred Cauliflower  
Pepperoni, Spicy Tomato Sauce, Mozzarella Cheese  
BBQ Prawns, Salsa Verde, Roasted Pepper



# Reception Carving Stations

Designed to enhance your Reception or Dinner Buffet

**\$175.00** will be charged for each Chef Attended Station (90 Minute Station)

## WHOLE HIP OF CANADIAN BEEF

Miniature Kaiser Rolls, Mustard, Horseradish, Pan Gravy **(GF)**

**\$2,100.00 (Serves approximately 125 Guests)**

## AAA BEEF STRIPLOIN

Dinner Rolls, Mustard, Niagara Wine Jus

**\$575.00 (Serves approximately 25 Guests)**

## BLACK PEPPER CRUSTED BEEF TENDERLOIN

Whipped Potatoes, Mushroom Braised Demi-Glaze **(GF)**

**\$500.00 (Serves 15-20 Guests)**

## OVEN-BAKED VIRGINIA HAM

Country Rolls, Maple and Dijon Mustard Glaze, Heirloom Roasted Potato

**\$320.00 (Serves approximately 30 Guests)**

## ROTISSERIE STYLE CHICKEN

Creamy Polenta, Chicken Thyme Jus **(GF)**

**\$420.00 (Serves approximately 15-20 Guests)**

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# Reception Carving Stations

Designed to enhance your Reception or Dinner Buffet

**\$175.00** will be charged for each Chef Attended Station (90 Minute Station)

## **ATLANTIC SALMON**

Rice Pilaf, Beurre Blanc **(GF)**

**\$375.00 (Serves Approximately 20 Guests)**

## **ORIGINAL MONTRÉAL SMOKED MEAT**

Mini Rye Rolls, Kosher Style Dill Pickles, Dijon Mustard

**\$350.00 (Serves approximately 30 Guests)**

## **OVEN-ROASTED MUSKOKA TURKEY**

Country Rolls, Cranberry Sauce, Classic Stuffing

**\$350.00 (Serves approximately 25-30 Guests)**

## **THAI GLAZED PORK BELLY**

Steamed Rice, Steamed Bok Choy **(DF | GF)**

**\$440.00 (Serves approximately 15-20 Guests)**

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# Canadian “Coast to Coast” Reception Buffet

**\$108.00/Person | Minimum 100 Guests**

Includes Choice of Four Buffets based on 90 Minutes of Continuous Service and Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas

An additional charge of **\$8.00** per person will apply for groups with less than the minimum number of guests  
**\$175.00** will be charged for each Chef Attended Station (90 Minute Station)

## BEAUTIFUL BRITISH COLUMBIA

Golden Crab Cakes, Lemon Remoulade Sauce  
Broiled Salmon, Pineapple and Mango Salsa **(DF | GF)**  
Kale & Romaine Caesar, Bacon, Garlic Croutons

## WILD ROSE COUNTRY

Marinated Bean Salad, Corn, Citrus Vinaigrette **(DF | GF)**  
Slow-Roasted Alberta Beef Strip Loin, Dinner Rolls, Merlot Jus, Mustard, Horseradish **(DF | GF)**  
Garlic Spun Yukon Gold Mashed Potatoes **(GF)**

## YOURS TO DISCOVER

Organic Greens Salad **(DF | GF)**  
Cucumbers, Cherry Tomatoes, Carrots, Local Cheese, Niagara Apple Cider Vinaigrette  
Ontario Pork Loin, Apple Chutney **(DF | GF)**  
Butter Chicken, Cumin Rice, Naan

**DF = Dairy-Free | GF = Gluten-Free**

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Food and Beverage 13% HST and 18% Service Charge. Surcharge will apply to special dietary meals.





# Canadian “Coast to Coast” Reception Buffet

**\$108.00/Person | Minimum 100 Guests**

Includes Choice of Four Buffets based on 90 Minutes of Continuous Service and Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas

An additional charge of **\$8.00** per person will apply for groups with less than the minimum number of guests  
**\$175.00** will be charged for each Chef Attended Station (90 Minute Station)

## **JE ME SOUVIENS**

Poutine, French Fries, Cheese Curd, Gravy  
Shaved Montréal Smoked Meat Sandwich, Dijon Mustard, Rye Bread  
Steamed Hot Dog, Buns, Mustard, Relish, Onions, Sauerkraut

## **ANNE OF GREEN GABLES**

Malpeque Oysters, Lemon, Shallot Mignonette **(DF | GF)**  
Peel & Eat Poached Shrimp, Cocktail Sauce  
Prince Edward Island Mussels, Tomato Cream, Herbs

## **CULINARY SWEETS FROM ‘COAST TO COAST’**

Okanagan Cranberry Flan, Peach Custard  
Niagara Sliced Fruits, and Berry Platter  
Québec Maple Sugar Pie  
Ontario Rhubarb & Strawberry Crumble  
Blackberry Custard Tart, Alberta Springs Rye  
Whisky-Laced Cream

**DF = Dairy-Free | GF = Gluten-Free**

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Food and Beverage 13% HST and 18% Service Charge. Surcharge will apply to special dietary meals.



## Plated Dinner

Includes Assorted Bread Rolls and Butter,  
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas

All prices are per person.

### SOUP

Foraged Mushrooms, Truffle Oil, Crème Fraîche (GF)	\$11.00
Ontario Tomato & Cucumber Gazpacho, Sherry Vinegar (DF)	\$11.00
Curry Cauliflower Soup, Toasted Walnut (GF)	\$11.00
Lobster Bisque, Flambé, Brandy Cream (GF)	\$14.00
New England Seafood Chowder	\$14.00

### SALAD

Chef's Blend of Greens, Cherry Tomatoes, Cucumbers, Carrot Strings, Balsamic Dressing (GF   DF)	\$11.00
Caesar Salad (Romaine Lettuce, Herb Croutons, Cherry Tomatoes, Bacon Bits, Young Parmesan)	\$11.00
Frisée & Baby Arugula, Pistachio, Orange, Truffle & Honey Vinaigrette (GF)	\$14.00
Ontario Heirloom Beets, Local Farm Prince Edward Goat Cheese, Toasted Walnuts, Shiso Leaves (GF)	\$14.00
Fresh Burrata Mozzarella, Pickled Carrots, Tomatoes, Micro Basil	\$14.00

### COLD APPETIZERS

Beef Tenderloin Carpaccio, Black Truffle Aioli, Micro Herb (GF)	\$16.00
Tuna Niçoise (GF   DF) (Pink Peppercorn Crusted Tuna, Green Beans, Arugula, Free-Run Egg, Tomatoes, Potatoes, Citrus Dressing)	\$17.00
Smoked Atlantic Salmon, French Beans Salad, Sweet Mustard Drizzle (GF   DF)	\$16.00
East Coast Lobster, Napa Cabbage, Green Mango Slaw, Fennel, Roasted Corn, Salsa, Raspberry Gastrique (GF   DF)	\$19.00

### HOT APPETIZERS

Pan-Seared Scallops, Cauliflower, Micro Herbs, Brown Butter, Fried Capers (GF)	\$19.00
Dungeness Crab Cake, Cajun Spice Sauce, Potato Sticks	\$18.00
Butternut Squash Ravioli, Corn Salsa, Niagara White Wine Sauce	\$16.00
Tiger Shrimp, Creamy Polenta, Arugula Pesto	\$19.00

Vegetarian Options available. See page 33 for substitutes.  
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## Plated Dinner

Accompanied by Chef's Selection of Vegetable Purée & 4 kinds of Seasonal Vegetables  
Choice Entrées Permitted - Maximum of 2 proteins, and 1 vegetarian selection

Multiple protein selections will be paired with the same vegetable and potato sides

All meals will be charged at highest price selected entrée.  
Additional selections incur a **\$10.00** per person charge.  
Entrée guarantee required **3** business days in advance.

All prices are per person.

### MAIN SELECTIONS

#### Poultry

Orange & Lemon Marinated Chicken Supreme, Yukon Potato Pave, Pan Jus (GF)	\$43.00
Caprese Stuffed Chicken Supreme, Truffle Jus, Olive & Manchego Risotto	\$45.00

#### Fish

Pecan Crusted Atlantic Salmon, Beurre Blanc, Leek & Potato Mash (GF)	\$43.00
Slow Cooked Halibut, Chimichurri, Sunchoke Purée, Green Pea & Barley Risotto	\$45.00

#### Beef

New York Style Grilled Striploin, Green Peppercorn Jus,	\$50.00
Tuscan Style Heirloom Potatoes (DF GF)	
12-Hour Braised Short Rib, Cipollini Onions, Fondant Potatoes (GF)	\$47.00
AAA Alberta Beef Tenderloin, Buttermilk Mashed Potatoes	\$55.00
Mushroom & Port Jus (GF)	

Vegetarian Options available. See page 33 for substitutes.  
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All prices are subject to current applicable taxes and service charges and may change at any time.  
Food and Beverage 13% HST and 18% Service Charge. Surcharge will apply to special dietary meals.



# Plated Dinner

All Prices are per person

## MAKE IT A DUO

Creole Spiced Jumbo U6 Shrimp (1 Piece) (GF   DF)	\$12.00
Pan-Seared U/10 Scallop (1 Piece) (GF)	\$13.00
Chimichurri Rubbed Half Lobster Tail (GF)	\$18.00
Chicken Wellington	\$15.00
Short Rib Croquette	\$16.00

## DESSERTS

Blueberry Cheesecake, Lemon Curd	\$14.00
Molten Cake, Dark & White Chocolate, Chantilly Cream	\$14.00
Mille-Feuille Mango Passion Fruit Gâteau, Mint	\$14.00
Mango Charlotte	\$14.00
Gâteau, Dark & White Chocolate	\$14.00
Raspberry Milk Chocolate Mousse, Pineapple, Mint	\$14.00
Warm Granny Smith Apple Strudel with Crème Anglaise	\$14.00
Dark Chocolate Infused Brandy Mascarpone, Lemon Crème	\$14.00
Niagara Chardonnay Cheesecake	\$14.00

DF = Dairy-Free | GF = Gluten-Free

All prices are subject to current applicable taxes and service charges and may change at any time. Food and Beverage 13% HST and 18% Service Charge. Surcharge will apply to special dietary meals.





# Plated Vegetarian Substitutes

Vegetarian Options are interchangeable with Lunch and Dinner Plated Entrées

## **WELLINGTON (DF)**

Cajun Spiced Cauliflower & Pepper

## **SQUASH & FETA PARCEL**

Winter Squash & Feta Cheese Wrapped in Phyllo Pastry, Festive Barley

## **STREET CORN & MUSHROOM**

Corn & Mushroom Croquetas, Pistachio, Mozzarella, Cilantro & Lime

## **CAULIFLOWER STEAK (V)**

Mole Rubbed Cauliflower Steak

## **SCALLOP (V)**

King Oyster Mushrooms, Garlic & Herb Rubbed, Truffle Pea Sauce

## **ARANCINI**

Arancini Balls, Pesto, Mozzarella

## **TOFU (V)**

Black Garlic Tofu, Tamari, Sesame, Scallions

## **EMPANADAS**

Vegetarian Empanadas, Squash, Red Peppers, Shallots, Cheeses

**DF = Dairy-Free | GF = Gluten-Free | V = Vegan**

All prices are subject to current applicable taxes and service charges and may change at any time. Food and Beverage 13% HST and 18% Service Charge. Surcharge will apply to special dietary meals.



# Dinner Buffet

## OPTION 1: \$73.00/Person (Minimum 50 Guests)

Includes Assorted Bread Rolls and Butter,  
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas.

An additional charge of **\$8.00/person** will apply for groups with less than the minimum number of guests.

## ♥ SALAD BAR

Chef's Selection of Greens, Cucumbers, Cherry Tomatoes, Balsamic Dressing **(DF| GF)**  
Romaine Lettuce, Young Parmesan, Bacon, Classic Caesar Dressing, Croutons  
Roasted Local Farm Beets, Ontario Goat Cheese, Shaved Almond, Lemon Vinaigrette

## ENTRÉES

Ontario Trout, Moroccan White Bean Stew, Swiss Chard **(DF| GF)**  
Rotisserie Style Rosemary Chicken, Natural Jus **(DF| GF)**  
Rigatoni, Mushroom Bolognese, Parmesan  
Saffron Scented Pilaf, Raisins & Pistachio  
Locally Sourced Herb Infused Roasted Vegetables  
**Overnight Braised Short Ribs (Add-on at \$12.00/Person) (DF| GF)**  
**Orange & Herb Glazed Pork Loin (Add-on at \$10.00/Person) (DF| GF)**

## DESSERT

Cheesecake  
Bourbon Pecan Pie  
Chocolate S'mores

**Vegetarian Options available. See page 36 for substitutes.**  
**DF = Dairy-Free | GF = Gluten-Free**

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Food and Beverage 13% HST and 18% Service Charge. Surcharge will apply to special dietary meals.





# Dinner Buffet

## OPTION 2: \$86.00/Person (Minimum 50 Guests)

Includes Assorted Bread Rolls and Butter,  
Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas.

An additional charge of **\$8.00/person** will apply for groups with less than the minimum number of guests.

### ♡ SOUP

Curried Coconut Squash Soup **(DF| GF)**

### SALAD BAR

**Spinach & Goat Cheese Salad** | Citrus Segments, Candied Nuts

**Mediterranean Salad** | Couscous, Cherry Tomato, Cucumber, Sheep's Milk Feta, Olives

**Farro & Squash Salad** | Craisins, Baby Arugula, Mustard, Maple **(DF)**

**German Potato Salad** | Cornichon, Sour Cream Mayonnaise **(GF)**

### ENTRÉES

Grilled Flank Steak, Cabernet Shallot Jus **(DF| GF)**

Roasted Snapper, Blistered Tomato Sauce, Fennel & Chive Slaw **(DF| GF)**

Coq Au Vin, Rosemary & Thyme **(DF| GF)**

Lo Mein Curry Noodles, Wok Fried Vegetables **or** Orecchiette Pasta Eggplant Stew, Ricotta Cheese

Rosemary & Sea Salt Dusted Marbled Potatoes **(DF| GF)**

Garlic Roasted Rapini & Carrot

### DESSERT

Warm Apple Crumble

Mango & Calamansi Mousse

Chocolate Chunk & Walnut Brownie

Sliced Fruits

**Vegetarian Options available. See page 36 for substitutes.**  
**DF = Dairy-Free | GF = Gluten-Free**

All prices are subject to current applicable taxes and service charges and may change at any time.  
Food and Beverage 13% HST and 18% Service Charge. Surcharge will apply to special dietary meals.



# Buffet Vegetarian Substitutes

Vegetarian Options are interchangeable with Lunch and Dinner Buffet Entrées

## **BBQ JACKFRUIT VEGAN PULLED PORK**

Coconut Rice Bowl, Curried Jasmine Rice, Asparagus, Shaved Coconut

## **SPICY CHINESE EGGPLANT**

Egg Noodles, Japanese Eggplant, Szechuan Sauce

## **TIKKA MASALA**

Paneer & Cauliflower Cooked In Lightly Spiced Creamy Tomato Sauce

## **AGNOLOTTI**

Butternut Squash Stuffed, Creamy Pumpkin Velouté, Charred Corn Salsa

## **RICOTTA & SPINACH CANNELLONI**

Vegetable Ragu, Basil & Tomato Sauce

## **GRATIN**

3 Cheese Gratin, Eggplant, Sweet Potato, Zucchini, Charred Tomato Sauce

## **WILD MUSHROOM STROGANOFF**

Sautéed in Fresh Cream & Burgundy Wine Served On A Bed Of Noodles

**DF = Dairy-Free | GF = Gluten-Free**

All prices are subject to current applicable taxes and service charges and may change at any time.  
Food and Beverage 13% HST and 18% Service Charge. Surcharge will apply to special dietary meals.





# Desserts

## THE SWEET SAMPLER | Minimum 25 Guests

**\$22.00/Person**

Design your own Sweet Table with a selection of 6 items.

Assorted French Pastries  
Mini Chocolate Mousse  
Seasonal Berries with Sabayon **(GF)**  
Panna Cotta **(GF)**  
Chocolate Gâteau  
Deconstructed Bread Pudding with Vanilla Rum Sauce  
Apple Crumble  
Sliced Fresh Fruits and Seasonal Berries **(DF/GF)**  
Cheesecake  
Mango Charlotte  
Tiramisu  
Mini Peach Cobbler with Biscuit

## CHOCOLATE FOUNTAIN | Minimum 50 Guests

**\$20.00/Person**

Chocolate, Selection of Fruits, Marshmallows, Rice Krispies, Pretzels

**Gluten-Free or Dairy-Free Desserts available.**

All prices are subject to current applicable taxes and service charges and may change at any time.  
Food and Beverage 13% HST and 18% Service Charge. Surcharge will apply to special dietary meals.



# Desserts

## CAKES

Strawberry Shortcake	\$40.00
Carrot Cake	\$40.00
Chestnut Cake	\$40.00
Mango	\$40.00
Charlotte Tiramisu	\$40.00
Black Forest Cake	\$40.00
Chocolate Raspberry Truffle Cake	\$40.00
Chocolate Rum Cake	\$40.00
Hazelnut Milk Chocolate Cake	\$40.00
Lemon Velvet Cake	\$40.00
Mango Mousse Cake	\$40.00
Mocha Cake	\$40.00
Opera Cake	\$40.00
Red Velvet Cake	\$40.00

New York Style Cheesecake	\$45.00
Bumbleberry Cheesecake	\$45.00
Passion Fruit Cheesecake	\$45.00

## SLAB CAKE

20 Portions	\$140.00
12 x 16, 40 Portions	\$200.00
24 x 16, 80 Portions	\$350.00





# Desserts

## À LA CARTE

Apple Strudel with Vanilla Sabayon	\$35.00
Apple Crumble Flan with Vanilla Sauce Seasonal	\$35.00
Fruit Flan	\$35.00
Apple Flan	\$37.00
Apple Crumble Tarte	\$37.00
Peach Tarte	\$37.00
Lemon Torte	\$39.00
Strawberry and Vanilla Mille-Feuille	\$39.00
Linzertorte	\$39.00
Sachertorte	\$42.00
Hazelnut Torte	\$42.00
Petit Fours	\$54.00/Dozen
Assorted French Pastries Chocolate	\$60.00/Dozen
Dipped Strawberries	\$60.00/Dozen
Macaroons	\$60.00/Dozen
Cheesecake Lollipops	\$60.00/Dozen
Croquembouche	\$100.00/50 Pieces
Croquembouche	\$175.00/100 Pieces



## Host & Cash Bar

	HOST	CASH
Premium Brands Liquor (1 oz)	\$8.00/Drink	\$10.50/Drink
Glenfiddich, Single Malt	\$10.50/Drink	
Tequila, Altos (1 oz)	\$8.00/Drink	\$10.50/Drink
Liqueurs (1 oz)*	\$12.00/Drink	\$16.00/Drink
Cognac V.S. (1 oz)*	\$10.00/Drink	\$13.00/Drink
Cognac V.S.O.P. (1 oz)*	\$12.00/Drink	\$14.50/Drink
<b>Deluxe brands available upon request</b>	\$10.50/Drink	\$14.00/Drink
Domestic Beer (341ml)	\$7.00/Bottle	\$9.50/Bottle
Imported Beer (330ml)	\$8.00/Bottle	\$10.50/Bottle
House Wine (5 oz)	\$8.25/Glass	\$11.00/Glass
Soft Drinks	\$4.00/Glass	\$5.50/Glass
Mineral Water/Sparkling Water	\$4.00/Drink	\$5.50/Drink
Juices	\$4.00/Drink	\$5.50/Drink
Fruit Punch	\$150.00/Gallon	
Wine Punch	\$175.00/Gallon	
Liquor Punch	\$200.00/Gallon	
Champagne Punch	\$175.00/Gallon	

**HOST BAR** When Host Bar consumption is less than \$450.00, a charge of \$35.00 per hour (minimum 4 hours) will apply for each bartender per hour, plus 13% HST.

**CASH BAR** When Cash Bar consumption is less than \$600.00, a charge of \$35.00 per hour (minimum 4 hours) will apply for each bartender and each cashier per hour, plus 13% HST.





# Wine List

## HOUSE

Reif Estate VQA - Chardonnay, Canada  
Reif Estate VQA - Gamay Merlot Baco, Canada

**\$38.00/Bottle**  
**\$38.00/Bottle**

## WHITE

Reif Estate - Chardonnay Steel - VQA Canada  
Deilbori Postage Stamp - Chardonnay, Italy  
Peller Estate - Riesling - Canada  
Jacob's Creek - Moscat - Australia  
Jackson Triggs - Sauvignon Blanc  
Stoneleigh - Sauvignon Blanc - New Zealand  
Oyster Bay - Pinot Grigio - New Zealand  
Kim Crawford - Sauvignon Blanc - New Zealand

**\$38.00/Bottle**  
**\$40.00/Bottle**  
**\$42.00/Bottle**  
**\$48.00/Bottle**  
**\$38.00/Bottle**  
**\$58.00/Bottle**  
**\$62.00/Bottle**  
**\$68.00/Bottle**

**Master & Vintage Wine List available upon request.**



# Wine List

## RED

Campo Viejo - Rioja - Spain	\$42.00/Bottle
Woodbridge - Merlot- USA	\$47.00/Bottle
Trius - Cabernet Sauvignon/ Cabernet Franc/ Merlot - Canada	\$55.00/Bottle
Septima - Malbec- Argentina	\$65.00/Bottle
Tom Gore - Cabernet Sauvignon- USA	\$66.00/Bottle
Montepulciano D'Bruzzo - Abruzzo - Italy	\$70.00/Bottle
Kim Crawford - Pinot Noir - New Zealand	\$68.00/Bottle

## SUGAR-FREE WINE

Bask - Cabernet Sauvignon - 0% Sugar - Canada	\$42.00/Bottle
Bask - Sauvignon Blanc - 0% Sugar - Canada	\$44.00/Bottle

## SPARKLING WINE & CHAMPAGNE

XOXO - Pinot Grigio Chardonnay Sparkling Wine	\$38.00/Bottle
Spumante Bambino - Canada	\$40.00/Bottle
NUA - Brut, Italy	\$50.00/Bottle
Perrier Jouet - Grand Brut	\$195.00/Bottle
Non - Alcoholic Sparkling Wine	\$38.00/Bottle





## Open Bar Package

Priced per person unless stated otherwise.

Additional Open Bar at \$15 per person, per hour.

### **STANDARD 5-HOUR OPEN BAR | 60**

**Liquor:** Vodka (Ice Bridge), Rum (Arcadia 1923), Rye (Ridgeway 1866), Gin (Lundy's Lane), Scotch (Johnny Walker Red)

**House Wine:** Reif Estate

**Domestic Beer:** Budweiser, Coors Lite, Bud Lite

**Imported Beer:** Heineken, Corona, Stella Artois

**Non-Alcoholic:** Assorted Soft Drinks, Juices & Perrier Sparkling Water

### **DELUXE BRANDS | 75**

Includes everything in the Standard Open Bar, plus upgraded Liquor

Vodka: Absolut

Rum: Havana Club 3YR

Rye: JP Wiser

Gin: Beafeater

Scotch: Johnny Walker Black

### **ITALIAN SODA BAR | MIN. 100 GUESTS | 25**

Includes 10oz cups, Ice, Choice of Syrups, Sprite or Sparkling Water, Splash of Half & Half and Whipped Cream. Add a straw, stir and enjoy.

**Various recipes available.**

### **SOFT DRINK PACKAGE | 18**

Features Coca-Cola Classics, including Coke, Sprite, Ginger Ale, etc.