

Hilton

TORONTO/MARKHAM SUITES
CONFERENCE CENTRE & SPA

Banquet Menu

CATERING MENU 2026





Breakfast

Includes Freshly Brewed Regular & Decaffeinated Coffee and a Selection of Teas & Juices
 Minimum 20 guests | All pricing is 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

\$31.00

 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.

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|---|---------------|
| EGGS | |
| Breakfast Burrito, Chorizo, Peppers, Oaxaca Cheese Scrambled Eggs with Cheddar & Clipped Chives (GF) | \$9.50 |
| Eggs Benedict | \$8.00 |
| French Quiche (Ham/Cheese) | \$12.00 |
| Smoked Salmon, Capers, Onion Frittata (DF) | \$8.00 |
| Spinach, Provolone, Mushrooms, Egg White Frittata | \$9.50 |
| ♥ Warm Hard Boiled Eggs (DF GF) | \$8.00 |
| | \$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 |
| PANCAKES/WAFFLES/FRENCH TOAST | |
| Choice of Buttermilk Pancakes, French Toast or Waffles Berry Compote and Syrup | \$10.00 |
| OMELETTE STATION | |
| Egg White or Farm Fresh Egg Omelettes Made to Order | \$13.00 |
| Choice Of Cheddar, Swiss, Goat Cheese, Ham, Bacon, Mushrooms, Bell Peppers, Spinach, Tomatoes, Onions | |
| 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)

\$4.00/Each

Fresh Seasonal Whole Fruits (DF | GF)

\$5.00/Piece

Fresh Fruit Salad (DF | GF)

\$5.00/Person

Assorted Individual Cereals, 2% & Skim Milk Seasonal Sliced

\$4.00/Serving

Fruits (DF | GF)

\$9.00/Person

Frozen Yogurt Bar

\$4.00/Bar

♥ MORNING SMOOTHIES

Select Two | Minimum 20 People

Strawberry & Banana | Triple Berry | Spinach & Seasonal Fruit | Raspberry & Orange

\$9.00/Glass

♥ PARFAIT & MUESLI

Berry & Yogurt Parfait

\$7.00/Person

House-Made Bircher Muesli

\$6.00/Person

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À La Carte Breaks

THIRSTY

| | |
|--|-----------------|
| Assorted Coca-Cola Soft Drinks | \$6.00/Each |
| Individual Bottled Juices | \$6.00/ Each |
| Colombian Blend Medium Roast Coffee (Regular or Decaffeinated) | \$6.00/Each |
| Assorted Teas (Including Herbal) | \$6.00/Each |
| Fruitopia Fruit Drinks | \$6.00/Each |
| Fuze Iced Tea | \$6.00/Each |
| Bottled Water (500 ml) | \$6.00/Each |
| San Pellegrino Sparkling Mineral Water | \$6.00/Each |
| 2%, Skim or Chocolate Milk (Carton) | \$8.00/Each |
| Chilled Orange Juice, Grapefruit Juice, or Apple Juice | \$38.00/Pitcher |
| 2% or Skim Milk (60 oz.) | \$30.00/Pitcher |
| Coconut Water | \$6.00/Each |

SWEET

Minimum 1 Dozen

| | |
|---|---------------|
| Double Chocolate Fudge Brownies | \$60.00/Dozen |
| Mini Chocolate Éclairs | \$60.00/Dozen |
| Fresh Fruit Tartlets | \$60.00/Dozen |
| Homemade Assorted Biscotti (Chocolate, Espresso, Pistachio) | \$60.00/Dozen |
| Freshly Baked Cookies (Dark Chocolate Chunk, Chocolate Chip, White Chocolate with Macadamia Nuts, Oatmeal Raisin) | \$60.00/Dozen |
| Assorted Power Balls (GF DF) | \$60.00/Dozen |
| Assorted French Pastries | \$65.00/Dozen |
| Assorted Macarons | \$65.00/Dozen |
| Chocolate Dipped Strawberries | \$65.00/Dozen |
| Assorted Chocolate Bars | \$4.00/Each |
| Assorted Fruit Yogurts (Regular or Fat-Free) | \$4.00/Each |
| Häagen-Dazs | \$8.00/Each |
| Fresh Fruit Skewers with Honey-Lemon Yogurt Dip | \$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

\$6.00/Bag

PRETZELS

\$6.00/Bag

POPCORN (GF)

\$6.00/Bag

GRANOLA BARS

\$6.00/Each

ASSORTED HEALTHY POWER BARS

\$6.00 Each

ASSORTED NUT MIX

\$35.00/Pound

HOMEMADE CHIPS

\$35/Bowl

Salt & Pepper or Cajun Spice

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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 | \$19.00 |
| Chocolate Chip, Macadamia White Chocolate Chip, Oatmeal & Raisin Cookies, 2% Milk, Chocolate Milk, Freshly Brewed Coffee, Tea Selection | |
| HEALTHY CORNER | \$18.00 |
| Seasonal Sliced Fresh Fruits, Assorted Organic Food Bars, Yogurt Parfaits, Freshly Brewed Coffee, Tea Selection | |
| EH ONTARIO CHEESE | \$21.00 |
| Chef's Selection of Three Ontario & Québec Cheeses, Fruit Jam, Grapes, Assorted Crackers, Candied Nuts, Freshly Brewed Coffee, Tea Selection | |
| SWEET CANADIAN LAND | \$18.00 |
| Nanaimo Bars, Coconut Squares, Berry Tarts, Apple Crumble Squares, Freshly Brewed Coffee, Tea Selection | |
| HILTON BREAK (NF) | \$21.00 |
| Housemade Potato Chips Two Flavours Assorted Vegetables, Duo of Dips Soft Drink, Freshly Brewed Coffee, Tea Selection | |
| CHARCUTERIE (NF) | \$21.00 |
| Niagara Prosciutto, Genovese Salami, Bresaola, Cornichons, Mustards, Assorted Crackers, Marinated Olives, Freshly Brewed Coffee, Tea Selection | |
| ENERGY BOOST | \$22.00 |
| Energy Drink, Trail Mix, Power Bar, Power Balls, Banana, Apple | |

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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)

\$18.00

Assortment of Doughnuts with Filling
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

\$68.00/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

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

\$50.00/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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Food and Beverage 13% HST and 18% Service Charge. Surcharge will apply to special dietary meals.



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.

MIDDLE EASTERN MONDAY

\$56.00

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

EH CANADA TUESDAY

\$56.00

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

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Weekday Lunches

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ASIAN WEDNESDAY

\$56.00

- Salads Soba Noodle Salad | Ginger & Sesame Sauce
 Chopped Salad | Nappa Cabbage, Purple Cabbage, Fava Beans, Celery,
 Green Onion, Lemon & Cilantro Dressing (DF | GF)
- Entrées Crispy Sesame Chicken | Asian Sticky Rice
 Teriyaki Salmon
 Steamed Jasmine Rice (DF | GF)
 Steamed Broccolini Rabe & Bok Choy | Garlic Oil (DF | GF)
- Desserts Milk Tea & Coffee Cream Puffs
 Matcha Brownie

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.

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

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SOUTH ASIAN FRIDAY

\$56.00

Salads Potato & Chickpea Salad | Curry Mayonnaise, Cumin (DF | GF)
Kachumber Salad | Tomato, Cucumber, Cilantro Dressing (DF | GF)

Entrées Bombay Butter Chicken (GF)
Tandoori Salmon (GF)
Cauliflower & Pea Curry (DF | GF)
Basmati Rice with Roasted Cumin (DF | GF)

Desserts Mango Coconut Mousse Cake (NF)
Pistachio Panna Cotta with Lychee Sagu

MEDITERRANEAN SATURDAY

\$56.00

Salads Mediterranean Quinoa Salad | Heirloom Quinoa, Plum Tomato, Cucumber (DF | GF)
Greek Salad | Feta Cheese, Kalamata Olives, Purple Onion, Cherry Tomato, Cucumber, Greek Dressing (GF)

Entrées Chicken Parmesan | Cheese & Tomato Coulis
Whitefish | Olive & Tomato Crust, Herb Sauce (DF | GF)
Tuscan Potato | Chimichurri (DF | GF)
Sautéed Green Beans & Mushroom | Aged Balsamic (DF | GF)

Desserts Lemon Ricotta Panna Cotta
Chocolate Cherry Parfait | Cookie Crumble

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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.
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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, 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

\$60.00/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.
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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 | Pommes Anna, Seasonal Vegetables, Niagara Pinot Noir Jus | Upgrade at \$4.00/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

\$64.00/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

Choice of Two Options from Each Selection:

Pastas: Penne, Spinach & Cheese Tortellini, Butternut Ravioli

Sauces: Basil Tomato, Alfredo, Gorgonzola Cream, Rosé Sauce

Mains: 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

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 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

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

♥ 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 | 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

ANTIPASTO PLATTER | Minimum 25 People

\$26.00/Person

Grilled Vegetables (Eggplant, Pepper, Zucchini)
Prosciutto, Salami
Bocconcini, Mozzarella
Pickled Vegetables, Breadsticks



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)
\$2,500.00 (Serves approximately 150 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)

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.



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 ~20 guests)

ORIGINAL MONTRÉAL SMOKED MEAT

Mini Rye Rolls, Kosher Style Dill Pickles, Dijon Mustard

\$350.00 (Serves ~30 Guests)

OVEN-ROASTED MUSKOKA TURKEY

Country Rolls, Cranberry Sauce, Classic Stuffing

\$350.00 (Serves 25-30 guests)

THAI GLAZED PORK BELLY

Steamed Rice, Steamed Bok Choy (DF | GF)

\$440.00 (Serves 15-20 Guests)

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)

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

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.



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

COAST TO COAST CULINARY SWEETS

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

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

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 |
| Roasted Carrot & Sweet Potato, Pumpkin Seeds | \$11.00 |
| Lobster Bisque, Flambé, Brandy Cream (GF) | \$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) | \$17.00 |
| (Pink Peppercorn Crusted Tuna, Green Beans, Arugula, Free-Run Egg, Tomatoes, Potatoes, Citrus Dressing) | |
| 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.
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

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) | \$44.00 |
| Caprese Stuffed Chicken Supreme, Truffle Jus, Olive & Manchego Risotto | \$47.00 |

Fish

| | |
|--|---------|
| Pecan Crusted Atlantic Salmon, Beurre Blanc, Leek & Potato Mash (GF) | \$44.00 |
| Slow Cooked Halibut, Chimichurri, Sunchoke Purée, Green Pea & Barley Risotto | \$47.00 |

Beef

| | |
|--|---------|
| New York Style Grilled Striploin, Green Peppercorn Jus, Tuscan Style Heirloom Potatoes (DF GF) | \$52.00 |
| 12-Hour Braised Short Rib, Cipollini Onions, Fondant Potatoes (GF) | \$49.00 |
| AAA Alberta Beef Tenderloin, Buttermilk Mashed Potatoes Mushroom & Port Jus (GF) | \$57.00 |
| Roasted Prime Rib, Horseradish au Natural Jus, Herb Roasted Potatoes, Seasonal Vegetables | \$54.00 |

Vegetarian Options available. See page 33 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.



Plated Dinner

All prices are per person.

MAKE IT A DUO

| | |
|---|---------|
| Creole Spiced Jumbo U6 Shrimp (1 Piece) (GF DF) | \$15.00 |
| Pan-Seared U/10 Scallop (1 Piece) (GF) | \$15.00 |
| Chimichurri Rubbed Half Lobster Tail (GF) | \$25.00 |
| 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 Anglais | \$14.00 |
| Dark Chocolate Infused Brandy Mascarpone, Lemon Crème Niagara | \$14.00 |
| 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
Peach Cobbler, Biscuit

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.



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 Ragù, 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 Bumbleberry | \$45.00 |
| 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 Fruit Flan | \$35.00 |
| | \$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 Hazelnut Torte | \$42.00 |
| | \$42.00 |
| Petit Fours | \$54.00/Dozen |
| Assorted French Pastries Chocolate Dipped Strawberries | \$60.00/Dozen |
| Macarons | \$60.00/Dozen |
| Cheesecake Lollipops | \$60.00/Dozen |
| Cupcakes | \$65.00/Dozen |
| Croquembouche | \$100.00/50 Pieces |
| Croquembouche | \$175.00/100 Pieces |



Host & Cash Bar

| | HOST | CASH |
|--------------------------------------|-----------------|----------------|
| Premium Brands Liquor (1 oz) | \$8.00/Drink | \$10.75/Drink |
| Glenfiddich, Single Malt | \$10.50/Drink | \$14.00/Drink |
| Tequila, Altos (1 oz) | \$8.00/Drink | \$10.75/Drink |
| Liqueurs (1 oz)* | \$12.00/Drink | \$16.00/Drink |
| Cognac V.S. (1 oz)* | \$10.00/Drink | \$13.50/Drink |
| Cognac V.S.O.P. (1 oz)* | \$12.00/Drink | \$16.00/Drink |
| Deluxe brands available upon request | \$11.00/Drink | \$14.75/Drink |
| Domestic Beer (341ml) | \$7.00/Bottle | \$9.50/Bottle |
| Imported Beer (330ml) | \$8.00/Bottle | \$10.75/Bottle |
| House Wine (5 oz) | \$8.25/Glass | \$11.00/Glass |
| Soft Drinks | \$4.50/Glass | \$6.00/Glass |
| Mineral Water/Sparkling Water | \$4.50/Drink | \$6.00/Drink |
| Juices | \$4.50/Drink | \$6.00/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 \$500.00, a charge of \$45.00 per hour (minimum 4 hours) will apply for each bartender per hour, plus 13% HST and 18% service charge.

CASH BAR

When Cash Bar consumption is less than \$700.00, a charge of \$45.00 per hour (minimum 4 hours) will apply for each bartender and each cashier per hour, plus 13% HST and 18% service charge.



Wine List

HOUSE

| | |
|---|----------------|
| Jacob's Creek - Shiraz Cabernet - Australia | \$39.00/Bottle |
| Jacob's Creek - Chardonnay - Australia | \$39.00/Bottle |

WHITE

| | |
|--|----------------|
| Reif Estate - Chardonnay Steel - VQA Canada | \$40.00/Bottle |
| Delibori Postage Stamp - Chardonnay, Italy | \$40.00/Bottle |
| Peller Estates - Riesling - Canada | \$42.00/Bottle |
| Jacob's Creek - Moscat - Australia | \$48.00/Bottle |
| Jackson Triggs - Sauvignon Blanc - Canada | \$39.00/Bottle |
| Stoneleigh - Sauvignon Blanc - New Zealand | \$58.00/Bottle |
| Oyster Bay - Pinot Grigio - New Zealand | \$62.00/Bottle |
| Kim Crawford - Sauvignon Blanc - New Zealand | \$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 - Prosecco - 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: Beefeater
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.