

LET'S START PLANNING



# Special Event Menu

2022

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# Breakfast

## GET UP & GO

- Assorted breakfast breads served with fruit preserves and fresh dairy butter
- Freshly brewed coffee and selection of teas

\$12 pp

## EXECUTIVE CONTINENTAL

- Variety of breads & pastries with assorted spreads
- Fresh sliced fruit presentation
- Assorted chilled fruit juices (orange, apple, grapefruit and cranberry)
- Freshly brewed coffee and selection of teas

\$20 pp

## TRADITIONAL BREAKFAST

- Country fresh scrambled egg au gratin
- Maple smoked bacon
- Sausage links
- Home fried potatoes
- Variety of breads & pastries with assorted spreads
- Fresh sliced fruit presentation
- Chilled apple, grapefruit and orange juices
- Freshly brewed coffee and selection of teas

\$27 pp

## WEEKEND SOCIAL BRUNCH

- Assortment of breakfast breads and pastries
- Home fried potatoes
- Sausage links
- Maple smoked bacon
- Spinach, goat cheese and pico de gallo frittata
- Country fresh scrambled egg au gratin
- Live waffle station served with ice creams, chocolate sauce, berry compote, maple syrup, whip cream and icing sugar
- Assorted bite sized desserts, cookies and squares
- Fruit presentation
- Freshly brewed coffee and selection of teas
- Chilled apple, grapefruit and orange juices

\$39 pp



### Other inclusions:

- Omelette station | \$8 pp
- Tomato and basil chicken penne | \$7 pp
- Yogurt and berries | \$3 pp
- Substitute turkey bacon or sausages | \$4 pp

See enhancements menu for other options

Minimum guest count of 60 people. All prices do not include room rental, applicable tax and 18% facility fee. Products and pricing subject to change.

# Lunch

## WEEKEND SOCIAL LUNCH BUFFET

- Selection of buns and loaves with dairy butter
- Mixed green salad with choice of dressings
- Chef's choice of 3 deli-style salads
- Grilled vegetable platter
- Assorted cheeseboard presentation
- Medley of seasonal vegetables
- Chef's choice starch
- Assorted dessert squares and fresh sliced fruit presentation
- Freshly brewed coffee and selection of teas

Choose 2 of the following:

- Roasted vegetable pasta
- Lemon thyme chicken
- Beer braised brisket
- Chef's fish selection

\$59<sup>pp</sup>

## MARCHÉ

- Caprese salad skewers
- Hummus with grilled pita points
- Bruschetta with garlic crostini
- Grilled polenta fingers with dipping sauce
- Poutine: house-made hand-cut fries with gravy and cheese curds
- Grilled brie and Swiss cheese triangles with smoked jalapeno ketchup
- Meatball sliders with basil and mozzarella
- Grilled chicken baguettes with roasted red pepper and pesto aioli
- Shrimp with chipotle cocktail sauce
- Dessert squares
- Fresh assorted pastries
- Chocolate covered strawberries
- Sliced fresh fruit presentation
- Freshly brewed coffee and selection of teas

\$62<sup>pp</sup>



## SOCIAL SANDWICH BUFFET

- Pulled pork sandwich with smokey BBQ sauce and cabbage coleslaw
- Shaved roast beef sandwich with horseradish aioli, Swiss cheese and jus
- Chicken parmesan sandwich with marinara sauce and cheese
- Sauteed rapini and garlic with grilled feta & pesto aioli
- Mixed green salad with choice of dressings
- Traditional potato salad
- Assorted dessert squares

\$39<sup>pp</sup>

## ASSORTED SANDWICHES & WRAP

- Assorted options including shaved deli meats, vegan and vegetarian options on an assortment of buns and wraps
- 3 chef's choice salads
- Vegetable platter
- Cheeseboard
- Assorted dessert squares
- Fruit presentation
- Coffee and tea station

\$35<sup>pp</sup>

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# Dinner

## STANDARD DINNER BUFFET

- Selection of buns and loaves with dairy butter
- Mixed green salad with choice of dressings
- Chef's choice of 3 deli-style salads
- Garlic roasted potatoes
- Roasted vegetable pasta
- Assorted dessert squares and fresh sliced fruit presentation
- Freshly brewed coffee and selection of teas

*Choose 3 proteins (maximum 1 beef selection)*

- Full side of trout
- Flank steak
- Beef raised brisket
- Lemon thyme chicken
- BBQ side pork ribs
- Gourmet Italian sausages with peppers and onions

\$60 *pp*

## PREMIUM DINNER BUFFET

- Selection of buns and loaves with dairy butter
- Mixed green salad with choice of dressings
- Chef's choice of 3 deli-style salads
- Cheeseboard presentation
- Vegetable platter
- Carved prime rib with au jus and Yorkshire pudding
- Lemon Thyme Chicken
- Medley of seasonal vegetables
- Garlic roasted potatoes
- Roasted vegetable pasta
- Assorted cakes, dessert squares and pastries
- Fresh sliced fruit presentation
- Freshly brewed coffee and selection of teas

\$75 *pp*



## BUILD YOUR OWN: PLATED DINNER

*Served with assorted baked breads and butter  
Add a fourth course – \$6 pp*

*Choose 1 – Soup or Salad*

### SOUP

- Mushroom bisque, basil pesto crostini
- Butternut squash, chives, crème fraiche, sage oil
- Caldo verde, Portuguese kale soup, chorizo, potato and onion

### SALAD

- Traditional caesar salad, parmesan, bacon, herbed croutons
- Mixed greens with roasted pear, radish, almond and vinaigrette
- Roasted beet, arugula, baby frisée, candied walnuts, orange ginger vinaigrette

### ENTRÉE

*All entrées served with chef's complementing starch and seasonal vegetables*

*Choose 2 proteins. Vegan and vegetarian options available.*

- Beef tenderloin or beef short rib
- Lemon thyme chicken supreme
- Blackened salmon
- Jumbo shrimp

### DESSERT

*Choose One*

- Chocolate brownie with berry compote and crème anglaise
- French lemon curd flan with berry compote and white chocolate drizzle
- New York style cheesecake with extreme chocolate sauce and berry compote
- Warm pecan and cranberry butter tartlet with vanilla bean ice cream
- Freshly brewed coffee and selection of teas

\$70 *pp*

*Minimum guest count of 60 people. All prices do not include room rental, applicable tax and 18% facility fee. Products and pricing subject to change.*

# Additions & Upgrades

## STANDARD PASSED HORS D'OEUVRES

*Priced per dozen*

Meatballs	\$18.50
Spring Rolls	\$17.50
Spanakopita	\$24.00
Vegetarian Samosas	\$24.00
Chicken Satays	\$35.00

## BRUSCHETTA PLATTER

*Marinated tomato, garlic, onion and herbs.  
Served over Focaccia with Asiago.*

Small – Serves 20	\$69.25
Medium – Serves 40	\$115.25
Large – Serves 60	\$224.75

## ASSORTED CHEESEBOARDS

*Selection of imported and domestic cheeses.  
Garnished with grapes and crackers.*

Small – Serves 20	\$85.75
Medium – Serves 40	\$165.25
Large – Serves 60	\$230.25

## CHARCUTERIE PLATTER

*European cured meats served with breads, candied nuts,  
and pickled garnishes*

Small – Serves 20	\$100.00
Medium – Serves 40	\$180.00
Large – Serves 60	\$260.00

## CRUDITÉS & DIP

*Garden fresh vegetables served with 3 dips*

Small – Serves 20	\$40.75
Medium – Serves 40	\$80.50
Large – Serves 60	\$115.25

## SEAFOOD

SHRIMP COCKTAIL	50pcs \$130.75
<i>Served with homemade cocktail sauce</i>	100pcs \$250.25

OYSTER BAR  
*Freshly shucked with all the trimmings*

Priced per dozen,  
market price

## PREMIUM PASSED HORS D'OEUVRES

Shrimp skewers	\$35.00
Beef satays	\$39.00
Baby roasted lamb lollipops	\$51.00

## FOOD STATIONS

**CHIPS & DIP**  
• House fried tortilla chips, pico de gallo and homemade guacamole \$5 *pp*

**POUTINE STATION**  
• Homemade fries, cheese curds, house bacon bits, beef and vegan gravies and assorted condiments \$9 *pp*

**SLIDER & TACO**  
• Turkey sliders with roma tomato, pickle & pesto aioli, fried basa tacos with tropical salsa & chipotle aioli, pulled pork sliders on brioche buns with oil & vinegar slaw \$14 *pp*

**DIY TACO BUFFET**  
• Pulled pork, roasted cauliflower & turkey with warm tortillas, fresh guac & salsas, and assorted condiments \$16 *pp*

**GRILLED CHEESE**  
• Grilled cheddar and bacon, grilled swiss & tomato and grilled 4-cheese sandwiches, assorted condiments \$16 *pp*

## BAR ADDITIONS & UPGRADES

*See club for individual beer/liquor and wine selections*

Extra hour of bar time	\$10 <i>pp</i>
Premium bar upgrade	\$6 <i>pp</i>
Prosecco sparkling wine toast	\$46 <i>bottle</i>

## RENTAL OPTIONS

*(Upgraded linens available upon request)*

Chiavari chair rental	\$9.95 <i>pp</i>
Chiavari chairs, setup, delivery	\$350
Chair cover rental	\$4 <i>pp</i>
Extra hour hall rental	\$200

*All prices exclude HST & gratuity. Prices subject to change without notice. Certain restrictions may apply. Additional requirements, labour and schedule times may be applicable to surcharge.*

# Bar Listings

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## *Rail Options*

### STANDARD

Lamb's White Rum  
Ballentine's Scotch  
Polar Ice Vodka  
Beefeater Gin  
JP Wiser's Rye  
Marquis de Villard Brandy

### PREMIUM

Havana Club 3-Year Rum  
Johnnie Walker Black or  
Glenfiddich 12 Scotch  
Bellevedere vodka  
Bombay Sapphire gin  
Crown Royal rye  
Marquis de Villard Brandy  
Olmeca Tequila

## *Beer Options*

### DOMESTIC

Alexander Keith's  
Steam Whistle  
Budweiser  
Shock Top  
Triple Bogey Light

### PREMIUM

Guinness  
Stella Artois  
Corona  
Mill St. Organic  
Muskoka Craft Lager

*Subject to change without notice, comparable substitutions will be available*