

LET'S START PLANNING



# Special Event Menu

2024-2025



# Breakfast

## GET UP & GO

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

**\$12 pp**

## EXECUTIVE CONTINENTAL

- Variety of breakfast breads, pastries and spreads
- Fresh sliced fruit presentation
- Chilled apple, grapefruit and orange juices
- Freshly brewed coffee and selection of teas

**\$20 pp**

## TRADITIONAL BREAKFAST

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

**\$27 pp**

## SOCIAL BRUNCH

- Variety of breakfast breads, pastries and spreads
- Smoked salmon platter
- Charcuterie board
- Cheese board
- Maple smoked bacon
- Sausage links
- Home fried potatoes
- Spinach, goat cheese and pico de gallo frittata
- Country fresh scrambled eggs au gratin
- Live waffle station served with ice creams, chocolate sauce, berry compote, maple syrup, whipped cream and icing sugar
- Assorted bite sized desserts, cookies and squares
- Fresh sliced fruit presentation
- Chilled apple, grapefruit and orange juices
- Freshly brewed coffee and selection of teas

**\$46 pp**



### Other inclusions:

- |                      |        |                                     |           |
|----------------------|--------|-------------------------------------|-----------|
| • Omelette station   | \$8 pp | • Tomato basil penne with chicken   | \$7 pp    |
| • Yogurt and berries | \$3 pp | • Substitute halal chicken sausages | \$4 pp    |
| • Tomato basil penne | \$5 pp | • Prosecco Champagne                | \$52/btl  |
|                      |        | • Mimosa Cocktail                   | \$6.50 pp |

*Minimum guest count of 60 people. Pricing is plus room rental, applicable taxes and 18% facility fee. Minimum revenue spends may be applicable. Products and pricing subject to change. Room rental is 6 hours inclusive of set-up and breakdown of the event. Extra hour of rental is \$300/hour.*

## SOCIAL LUNCH BUFFET

- Selection of buns and loaves with dairy butter
- Chef's choice of 3 seasonal salads
- Grilled vegetable platter
- Cheese board
- Garlic roasted potatoes
- Medley of seasonal vegetables
- Tomato basil penne
- Assorted dessert squares
- Fresh sliced fruit presentation
- Freshly brewed coffee and selection of teas

*Choose 2 of the following:*

- Herbed salmon
- Lemon thyme chicken
- Braised brisket

**\$59 pp**

## SOCIAL SANDWICH BUFFET

- Chef's choice 3 seasonal salads
- 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
- Sautéed rapini and garlic with feta & pesto aioli
- Fresh sliced fruit presentation
- Assorted dessert squares
- Freshly brewed coffee and selection of teas

**\$40 pp**

### BUFFET ENHANCEMENTS

- Soup | **\$4 pp**
- Dessert Upgrade (cakes etc) | **\$5 pp**

## MARCHE

### HARVEST TABLE

Tomato basil & buffalo mozzarella

Cheese board

Smoked salmon with capers and red onion with crostini

Grilled vegetable antipasto platter

Artisan breads, fruit and garnishes

### LIVE STATIONS

#### Beef Tenderloin Carvery

Pommes puree, buttermilk fried onions

red wine-mushroom jus

#### Piri Piri Chicken Tacos

Cilantro, herb, aioli

#### Vegetarian Pasta

Tomato basil penne

Cheese tortellini with rose sauce

#### Olive Crusted Lamb Chops

With Pomegranate & Tzatziki

### DESSERTS

Assorted cakes, tortes and dessert squares

Sliced fresh fruit presentation

Freshly brewed coffee and selection of teas

**\$85 pp**

(Minimum guest count of 100 PPI)

## ASSORTED SANDWICHES & WRAPS

- Chef's choice 3 seasonal salads
- Assortment of shaved deli meats, vegan and vegetarian options on selection of buns and wraps
- Crudite and dip
- Cheese board
- Assorted dessert squares
- Fresh sliced fruit presentation
- Freshly brewed coffee and selection of teas

**\$35 pp**

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# Dinner

## STANDARD DINNER BUFFET

- Selection of buns and loaves with dairy butter
- Chef's choice 3 seasonal salads
- Garlic roasted potatoes
- Medley of seasonal vegetables
- Tomato basil penne
- Assorted dessert squares
- Fresh sliced fruit presentation
- Freshly brewed coffee and selection of teas

*Choose 3 proteins (maximum 1 beef selection)*

- Striploin steak
- Braised brisket
- Lemon thyme chicken
- Herbed salmon
- Hot Italian sausages with peppers and onions
- Specialty vegetarian/vegan dish

**\$63** pp

## PREMIUM DINNER BUFFET

- Selection of buns and loaves with dairy butter
- Chef's choice of 3 seasonal salads
- Cheese board
- Grilled vegetable platter
- Carved prime rib au jus and yorkshire pudding
- Lemon thyme chicken
- Medley of seasonal vegetables
- Garlic roasted potatoes
- Tomato basil penne
- Assorted cakes, dessert squares and pastries
- Fresh sliced fruit presentation
- Freshly brewed coffee and selection of teas

**\$75** pp

## BUILD YOUR OWN PLATED DINNER

*Plated 3 course meal service*

*Served with assorted baked breads*

*Choose 1 – Soup or Salad*

### SOUP

- Roasted tomato and fennel bisque
- Butternut squash, chives, crème fraiche, sage oil
- Mushroom bisque with crème fraiche

### SALAD

- Traditional caesar salad, parmesan, bacon, herbed croutons
- Mixed greens with seasonal, garnishes and house vinaigrette
- Roasted beet, arugula, baby frisée, candied walnuts, orange ginger vinaigrette

### DUO PLATE ENTREE

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

*Choose 2 proteins.*

Add a 4th course | \$6 pp

- Beef tenderloin
- Beef short rib
- Lemon thyme chicken supreme
- Herbed salmon
- Jumbo shrimp

(Vegan and vegetarian options available)

### DESSERT

*Choose One*

- Molton lava cake with vanilla bean ice cream
- Apple crumble tartlet with vanilla bean ice cream and cinnamon
- New York style cheesecake with extreme berry compote
- Warm pecan and cranberry butter tartlet with vanilla bean ice cream
- Freshly brewed coffee and selection of teas

**\$70** pp

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# Addition & Upgrades

## STANDARD HORS D'OEUVRES

*Priced per dozen*

Meatballs	\$21
Spring rolls	\$18
Spanakopita	\$24
Vegetable samosas	\$24
Arancini with tomato sauce	\$28
Chicken satays	\$35
Beef satays	\$39

## BRUSCHETTA PLATTER

Marinated tomato, garlic, onion and herbs.

Served over focaccia

Medium - Serves 40	\$115
Large - Serves 60	\$225

## CHEESE BOARD

Imported and domestic cheeses.

Garnished with grapes and crackers

Medium - Serves 40	\$165
Large - Serves 60	\$230

## CHARCUTERIE PLATTER

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

Medium - Serves 40	\$180
Large - Serves 60	\$260

## CRUDITÉS & DIP

Garden fresh vegetables served with 3 dips

Medium - Serves 40	\$80
Large - Serves 60	\$115

## FRUIT PLATTER

Medium - Serves 40	\$95
Large - Serves 60	\$136

## SMOKED SALMON PLATTER

Garnished with capers and red onion with crostini

Medium - Serves 40	\$215
Large - Serves 60	\$305

## SHRIMP COCKTAIL

Served with cocktail sauce (50 pcs)

Served with cocktail sauce (100 pcs)	\$130
	\$250

### FOOD STATIONS

#### CHIPS & DIP | \$5 pp

House fried tortilla chips, pico de gallo and homemade guacamole

#### POUTINE STATION | \$9 pp

Homemade fries, cheese curds, house bacon bits, beef and vegan gravies and assorted condiments

#### SLIDER AND TACO | \$14 pp

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

#### TACO BUFFET | \$16 pp

Pulled pork, roasted cauliflower & turkey with warm tortillas, fresh guac & salsas, and assorted condiments

#### DESSERT BUFFET | \$12 pp

Assorted cookies, brownies, squares, pastries, mini desserts and cheesecake lollipops

### RENTAL OPTIONS

#### BASIC AV

Wireless or lapel microphone	\$250
Microphone mixer	\$125
Projector / Screen	\$250
AV Tech - Based on event requirements	\$TBD/hr

#### OTHER

Chivari chairs	\$10/Chair
(Set up and Delivery)	\$350
Full length linens	\$17/table

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# 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 Red or  
Glenfiddich 12 Scotch  
Bellevvedere vodka  
Bombay Sapphire gin  
Crown Royal rye  
Marquis de Villard Brandy  
Olmeca Tequila

## *Beer Options*

### **DOMESTIC**

Alexander Keith's  
Steam Whistle  
Budweiser  
Rolling Rock  
Triple Bogey Light

### **PREMIUM**

Guinness  
Stella Artois  
Corona  
Mill St. Organic  
Muskoka Detour

*Subject to change without notice. Comparable substitutions will be available.*

*Bar is billed on Consumption. Each drink is charged to the individual customer or event account based on drink selection, cost and quantity.*

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