

LET'S START PLANNING



# Holiday Event Menu

2024-2025

# Lunch / Brunch

## HOLIDAY LUNCH BUFFET

- Selection of buns and loaves with dairy butter
- Chefs choice of 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

### Includes...

- Roasted turkey, sage dressing and pan gravy
- Honey glazed ham
- Braised beef brisket

**\$42 pp**

### BUFFET ENHANCEMENTS

- |   |        |
|---|--------|
| • Omelette station  | \$8 pp |
| • Yogurt and berries  | \$3 pp |
| • Soup  | \$4 pp |
| • Dessert upgrade ( <i>cakes, pies etc</i> )                                      | \$5 pp |
| • Tomato basil penne  | \$5 pp |
| • Salmon filet  | \$6 pp |
| • Substitute ham for salmon   | \$4 pp |
| • Halal chicken surcharge   | \$4 pp |
| • Roasted butternut squash with quinoa and vegetables ( <i>veg/vegan entree</i> ) | \$4 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**



*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.*

# Holiday Dinner

## HOLIDAY DINNER BUFFET

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

### *Includes...*

- Roasted turkey with sage dressing and pan gravy
- Honey glazed ham
- Striploin Steak au jus
- Specialty vegetarian/vegan dish

**\$69 pp**

### BUFFET ENHANCEMENTS

- Soup | **\$4 pp**
- Salmon filet | **\$6 pp**
- Substitute ham for salmon | **\$4 pp**
- Halal chicken surcharge | **\$4 pp**
- Vegan/Vegetarian Entrée | **\$5 pp**
- Substitute striploin for prime rib | **\$6 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 creme fresh

### 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**

*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.*

# 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

House fried tortilla chips, pico de gallo and homemade guacamole

#### POUTINE STATION | \$9

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

#### SLIDER AND TACO | \$14

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

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

#### DESSERT BUFFET | \$12

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

### RENTAL OPTIONS

#### BASIC AV

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

#### OTHER

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

*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.*

# Bar Listings

---

## *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.*

*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.*