

Brunch

BRUNCH *menu*

CONTINENTAL BREAKFAST BUFFET

20/guest

Seasonal Fruit Platter | GF · DF · V

Fresh Baked Mini Croissants & Petite Scones

buttery croissants, soft and sweet bite size scones with whipped butter, and fruit preserves | V · E

Chilled Orange, Grapefruit, and Apple Juices

Coffee and Tea

BRUNCH BUFFET

30/guest

Fruit Salad

with seasonal berries, melon, and citrus | GF · DF · V

Fresh Baked Mini Croissants & Petite Scones

buttery croissants, soft and sweet bite size scones with whipped butter, and fruit preserves | V · E

Scrambled Eggs

with butter, cream, and chives | GF · V · E

Spanish Potatoes

with caramelized onions, red peppers, and Manchego cheese | GF · V

Breakfast Sausages & Crispy Bacon

Chilled Orange, Grapefruit, and Apple Juices

Coffee and Tea

BUFFET ADD-ONS

per guest

Corned Beef Hash

with smoked chopped beef brisket, red peppers, caramelized onions, crispy hashbrowns and fresh herbs

11

Grilled Chicken Breast

with Cajun spices

5

Grilled Ahi Tuna Steak

with olive oil

8

Poached Salmon Roulade

with lemon

9

Stuffed French Toast

egg dipped brioche stuffed with cheddar cheese and bacon, topped with blueberry-lemon compote, tart apples and powdered sugar | E

14

Silver Dollar Pancakes

with butter, maple syrup and powdered sugar

8

Bacon

6

Breakfast Sausage

6.50

GF | gluten friendly DF | dairy free V | vegetarian N | contains nuts S | contains soy E | contains eggs CS | contains sesame

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Pricing subject to service charge of 20%, and GST.
Prices are subject to change.



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MINI QUICHE

per dozen

Spinach Quiche

with feta and herbs | E

37

Smoked Ham Quiche

with Gruyère | E

39

BOARDS & PLATTERS

per guest

minimum 10 guests

Fine Cheeseboard

with aged white cheddar, bleu d'Auvergne, Mon Père brie, herb goat cheese, Swiss Gruyère, house mustard, dried apricots, cranberries, figs, cornichons, marinated olives, variety of crackers and sliced baguette | V

18

Charcuterie Board

with genoa salami, hot sopressata, mortadella, prosciutto, pâté, house mustard, dried apricots, cranberries, figs, cornichons, marinated olives, crackers, and sliced baguette | DF

18

Mezza Platter

with hummus, roasted beet dip, honey whipped goat cheese, marinated olives, grape tomatoes, grilled peppers and fried pita chips | V · CS

17

Smoked Salmon Platter

with pickled red onions, dill whipped cream cheese, capers, lemon and rye bread

16

Fresh Garden Vegetable Platter

with red pepper hummus and fried pita chips | DF · V · CS

14

BAKED GOODS

Half Dozen Freshly Baked Muffins

fluffy, tender muffins in seasonal flavours | V · S · E

21

Half Dozen Freshly Baked Croissants

buttery croissants baked to flaky golden perfection | V · S · E

21

Half Dozen Freshly Baked Sweet Scones

buttery & flaky seasonal flavoured scones | V · E

12

Half Dozen Freshly Baked Gluten Free Sweet Scones

gluten friendly scones in seasonal flavours | GF · V · E

15

Half Dozen Freshly Baked Cookies

soft & chewy house made cookies in assorted flavours | V · E

10

Half Dozen Freshly Baked Gluten Free Cookies

soft & chewy house made gluten free cookies in assorted flavours | GF · V · E

12

Dozen Date Squares

chewy bite-sized oat bars filled with rich sweet dates | V · E

36

Dozen Berry Crumble Bars

buttery shortcrust layered with tangy berry filling, cream cheese and topped with oat streusel | V · E

36

Dozen Frosted Brownies

fudgy bite-sized brownies topped with a sweet fudge frosting | V · E

36

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INDIVIDUAL ITEMS

per guest
minimum 10 guests

Overnight Oats	5
with oat milk, honey and dried cranberries DF · V	
Yogurt Cups	6
with Greek yogurt, berry compote, honey, and granola V	
Chocolate Mousse Parfait	4
vegan chocolate mousse with a light chocolate sponge and vegan cream GF · DF · V · S	

SMOOTHIE BAR

per guest
minimum 10 per flavour

Blue Spirulina	10
with blue spirulina, pineapple, yogurt, protein powder and coconut milk GF · V	
Kale	10
with kale, avocado, banana, green grape, spinach powder and almond milk GF · DF · N · V	
Mango	10
with mango, turmeric, ginger, apple, pineapple, carrot and oat milk GF · DF · V	

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Beverage

HOST *bar*

HOUSE WINE

Sauvignon Blanc
White Wine | 9/5 oz | 49/bottle

Cabernet Sauvignon
Red Wine | 9/5 oz | 49/bottle

STANDARD WINE

Villa Marchesi Prosecco
Sparkling | Italy | 8/4 oz | 50/bottle

Happy Dogs Blanco
White Wine | Spain | 10/5 oz | 50/bottle

Paladin Pinot Grigio
White Wine | Italy | 10.50/5 oz | 52.50/bottle

Happy Dogs Tempranillo
Red Wine | Spain | 10/5 oz | 50 bottle

Domaine Bousquet Organic Cabernet Sauvignon
Red Wine | Argentina | 10/5 oz | 50/bottle

Las Cumbres Pinot Noir
Red Wine | Chile | 10/5 oz | 50/bottle

PREMIUM WINE

House Party Prosecco
Sparkling | Italy | 53 | Bottle

Dirty Laundry Hush Rosé
Rosé Wine | Canada | 62 | Bottle

Dirty Laundry Unoaked Chardonnay
White Wine | Canada | 66 | Bottle

Sunshine Bay Sauvignon Blanc
White Wine | Canada | 52 | Bottle

Monte Creek Hands Up Red
Red Wine | Canada | 59 | Bottle

Vina El Rosal Reserva Cabernet Sauvignon
Red Wine | Chile | 56 | Bottle

WELL HIGHBALL

Captain Morgan Dark
11.25 | 1 oz

Captain Morgan White
11.25 | 1 oz

Canadian Club
11.25 | 1 oz

Smirnoff Vodka
11.25 | 1 oz

Tanqueray Gin
11.25 | 1 oz

PREMIUM HIGHBALL & SCOTCH

Flor De Cana Black Label 5 Yr
12.75 | 1 oz

Flor De Cana Extra Dry 4 Yr
12.75 | 1 oz

Crown Royal
12.75 | 1 oz

Skyy Vodka
12.75 | 1 oz

Bombay Sapphire Gin
12.75 | 1 oz

Chivas Regal 12 Yr
13.25 | 1 oz

BEER

Village Blacksmith
11 | 473 ml

Vezpa Italian Pilsner
13 | 473 ml

Stella Artois
11 | 330 ml

Corona
11 | 330 ml

Partake Non-Alcoholic Beer
7 | 355 ml

CIDER

Village Cider
12 | 473 ml

COCKTAIL

Romero Old Fashioned
13 | 3 oz

NON-ALCOHOLIC

Clink Raspberry Limoncello
11 | 355 ml

Clink Mimosa
11 | 355 ml

Assorted Non-Alcoholic Beverages
2.75 each

Coffee & Assorted Teas
6 per person

Bartender sales must reach \$500 per bartender (excluding table wine, service charges, and GST) for the duration of the event.
If this is not met, an additional \$50 per hour, per bartender fee will apply.

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