



Everything you need ~ all in one place.

Thank you for considering Casablanca Winery Inn as the ideal location for your Corporate or Social Event. We welcome the opportunity to provide a personal consultation, discuss your requirements in detail and prepare a no-obligation proposal.

Nestled in the picturesque town of Grimsby, this charming Boutique Inn overlooks the sparkling shores of Lake Ontario and the beautiful Niagara Escarpment.

We offer over 9,000 sq. feet of Conference, Meeting and Banquet Space. Whether you're planning an event for two people or three hundred people, we've got the room to suit your specifications.

The Inn has 79 luxuriously appointed Guest Rooms and Suites. Choose from rooms with two Double Beds or one King Bed and a Whirlpool Tub. We also offer two and three room Suites with a King Bed, Ensuite with Whirlpool Tub and Shower, Living Room with a Sofa Bed and Fireplace, fully furnished Dining Room and Powder Room. All guest rooms have a working Desk with free High Speed Internet access, 2 Telephones with Voicemail, In-Room Safes, Hair Dryers, Iron with Ironing Board and Coffee Makers.

For your enjoyment, we are proud to offer a choice of two Restaurants, a Lobby Bar and private Dining Room on-site. Our first floor *Lobby Bar* and *Bogey's Grillhouse* with outdoor Patio both open early and stay open late, 7 days a week to serve you the best in casual fare, including Sunday Brunch. *Casablanca Steak & Seafood*, our 8th floor upscale Dining Room showcases a panoramic view of Lake Ontario and features mouth-watering Appetizers, Gourmet Soups and Salads, tantalizing Entrees and delectable Desserts, evenings from Tuesday to Sunday. *Vintages*, our Private Dining Room, is available 7 days a week for private functions. Simply choose a menu from this Package and we'll serve it with style.

Our guests are invited to enjoy Magnolia House Spa at Casablanca – our full service Spa open Tuesday to Sunday and offering a wide selection of services including facials, manicures and pedicures, massage therapy and more. We also feature an Indoor Pool, Hot Tub and 24-Hour Fitness Centre. Parking is complimentary for our guests.

We are confident that your experience at Casablanca Winery Inn will be both an enjoyable and memorable one.

Your Gateway to Gracious Hospitality

GENERAL INFORMATION

ACCOMMODATIONS

We are happy to arrange accommodations for your guests with preferred rates.

DETAILED PLANNING

Our experienced consultants will assist with all your planning details. Menu selections can be customized to suit your event and dietary concerns.

DEPOSITS AND PAYMENTS

Our Sales Consultant will arrange a deposit and payment schedule based on your requirements. A deposit is required at the time of booking to guarantee your reservation. A valid Credit Card is required to be on file. Methods of payment are Cash, Debit, Certified Cheque or Credit Card (VISA, MasterCard and American Express). All functions are to be paid on departure unless a Direct Billing account has been arranged prior to your function. All Direct Billing accounts require approval of a Credit Application prior to your event.

GUARANTEED NUMBERS

The number of guests to be in attendance is required 72 hours prior to your function. You will be charged for your guaranteed number or guests in attendance, whichever is greater.

SOCAN FEE

A SOCAN Fee of \$59.17 will be applied to all functions with music and dancing. A fee of \$29.56 will be applied to all functions with music only. This fee is collected by Casablanca Winery Inn on behalf of the Society of Composers, Authors and Music Publishers of Canada. This fee is mandated under the copyright laws of Canada and cannot be waived by any individual or company.

BANQUET AND CONFERENCE FACILITIES

We have the ideal room for your Corporate or Social event, whatever your attendance numbers. Please see our capacity chart below to determine which room(s) and set up style best suits your needs.

ROOM	SQ. FOOTAGE	BOARD ROOM SET UP	CLASSROOM SET UP	U-SHAPE SET UP	THEATRE SET UP	ROUNDS SET UP
GRAND BALLROOM	4,644	—	170	—	400	270 w/dancing, 300 w/o dancing
LAKESIDE BALLROOM	2,680	—	80	30	200	120 w/dancing, 150 w/o dancing
CELEBRATIONS BALLROOM	733	20	20	20	40	40
REFLECTIONS BALLROOM	1,231	20	40	30	100	70
PRESS ROOM	810	25	25	20	70	40
COMMITTEE ROOM	378	20	14	—	25	25
PRESS & COMMITTEE ROOM	1,188	25	25	20	70	60
BOARD ROOM	378	20	14	—	25	25
CELLAR ROOM & BAR	1,188	25	30	25	60	50
VINTAGES	700	14	—	16	—	40 (Square Tables)

CONTINENTAL BREAKFAST

Choose from one of our three delicious Continental Breakfast options available or customize your own Breakfast. It's a great way to start the morning! Served from 7:00 am – 11:00 am.

CASABLANCA CONTINENTAL

Danish Pastries, Muffins and Croissants
Served with a Selection of Preserves and Butter
Assorted Fruit Juices
Coffee, Decaf and a Selection of Teas

\$8/person

EXECUTIVE CONTINENTAL

Fruit Breads, Berry Strudels and Coffee Cake
Sliced Island Fruits and Berries
Assorted Fruit Juices
Coffee, Decaf and a Selection of Teas

\$10/person

HEALTHY CHOICE

Multi Grain Bagels
Selection of Cream Cheese, Preserves and Butter
Fresh Island Fruit Salad
Assorted Fruit Yogurt
Honey Almond Granola
Assorted Fruit Juices
Coffee, Decaf and a Selection of Teas

\$10.50/person

Pricing is subject to applicable taxes & gratuity

BREAKFAST BUFFETS

Choose from two delicious full Breakfast Buffet options. Served from 7:00 am – 11:00 am.

WINE COUNTRY BREAKFAST BUFFET

Danish Pastries, Muffins and Croissants
Selection of Preserves and Butter
Sliced Island Fruits and Berries
Freshly Scrambled Eggs
White and Whole Wheat Toast
Pan Fried Potatoes
Sliced Bacon
Farm Fresh Ontario Sausage
Assorted Fruit Juices
Coffee, Decaf and a Selection of Teas

\$15/person

CASABLANCA CLASSIC BUFFET

Fruit Breads, Berry Strudels and Coffee Cake
Sliced Island Fruits and Berries
Freshly Scrambled Eggs with Cheese
White and Whole Wheat Toast
Pan Fried Potatoes
Corn Meal and Pork Loin Bacon
Farm Fresh Ontario Sausage
French Toast Crisps
Crunchy Waffles
Hot Quebec Maple Syrup
Real Whipped Cream
Assorted Fruit Juices
Coffee, Decaf and a Selection of Teas

\$19.50/person

Buffets require a minimum of 25 people

Pricing is subject to applicable taxes and gratuity

VINEYARD BRUNCH

Enjoy a delicious assortment of Breakfast and Lunch items, served Buffet style from 11:00 am – 3:00 pm.

Fresh Assortment of Fruit Breads and Muffins
Selection of Preserves and Butters
Sliced Island Fruits and Berries with Dip
Crisp Baby Green Lettuce with Dressing Trio
Quiche Lorraine
Pan Fried Potatoes
Crispy Waffles with Fresh Fruit Coulis and Real Whipped Cream
Lemon Chicken
Gnocchi in Marinara
Vegetables au Gratin
Chef's Dessert Selection
Assorted Fruit Juices
Coffee, Decaf and a Selection of Teas

\$24.95/person

Brunch requires a minimum of 25 people. Pricing is subject to applicable taxes and gratuity.

HIGH TEA

Set your event apart from all others with an elegant and sophisticated High Tea Service. Served from 11:00 am – 4:00 pm.

Warm Scones

Served Individually with Whipped Cream and Berries

Finger Sandwiches - An Assortment of Finger Sandwiches Served Family-style Including:

Smoked Salmon with Lemon Caper Cream Cheese
Shaved Turkey with Gruyere
Ham with Pineapple Chipotle Mayo
Tomato with Cucumber and Provolone
Slow Roasted Beef Sirloin with Aged Cheddar

Delectable Dessert Tiers

Miniature Pastries
Fruit Flavoured Breads
Freshly Baked Cookies
Chocolate Covered Strawberries

Coffee, Decaf and a Selection of Teas

\$20/person

High Tea requires a minimum of 25 people. Pricing is subject to applicable taxes and gratuity.

LUNCH

INDIVIDUALLY PLATED LUNCHES

Create the perfect Menu for your event by choosing your favourite Salad, Entrée and Dessert. Upgrade your Lunch by adding Soup, Sorbet and Pasta courses. Served from 11:00 am – 3:00 pm.

SALADS

Crisp Bouquet of Baby Lettuce with Tomato and Cucumber Under Matchstick Vegetables,
Tossed in Lemon Pepper Vinaigrette

Hearts of Romaine Tossed in Roasted Garlic and Parmesan Dressing with Croutons,
Cheese Shreds and a Fresh Squeeze of Lemon

Baby Spinach Leaves and Boston Lettuce Topped with Sesame Seeds, Orange Supreme,
Honey Yogurt Dressing and Flatbread Chopsticks

SOUPS - Add \$4

Potato Potage Nestled Around Poached Leeks (Low Fat)
Carrot and Marjoram Soup with Ginger Candy (Low Fat)
Roasted Tomato Coulis with Garlic and Basil Pesto

PASTA - Add \$5

Penne in a Light Pomodoro with Snipped Chives and Peppers

Creamy Nutmeg Spiked Alfredo Pasta

Butternut Squash and Sweet Potato Risotto Finished with Chopped Fine Herbs and
Ontario Double Cream Brie

Gnocchi in Marinara

SORBETS - Add \$1

Mango, Raspberry or Lemon

ENTREES

Slow Roasted Skinless Chicken Breast with Lemon, Pepper and Honey on Sweet Potatoes
with Snipped French Beans (Low Fat) - \$27

Tequila Lime Rotisserie Style Half Chicken with Tomato, Orange and Coriander Salsa - \$25

Roasted Garlic Chicken and Sundried Tomato Creamy Penne with Garlic Toast and Angel Hair
Parmesan - \$18

Cider Glazed Double Bone Pork Chop, Cassia Dusted with Tomato Chutney - \$22

Charbroiled Flat Iron Steak with Barbeque Spiked Beef Sauce - \$24

Shrimp and Scallop Mousse Stuffed Sole with Lobster Butter Cream - \$25

Shrimp and Chorizo Penne with Roasted Pepper and Basil, Accompanied by
Garlic Toast and Parmesan - \$25

Continued on next page...

VEGETARIAN ENTREES

The following Entrees are available as substitutions for Vegetarians. Regular Entrée pricing applies.

Thai Style Vermicelli with Basil and Fresh Tropical Vegetables

Spinach and Charred Tomato Tartlette with Baked Goat Cheese

Pine Nut, Asparagus and Mushroom Salad Served with Pepper Coulis and Balsamic Reduction

ALL ENTREES INCLUDE:

- Rolls and Butter
- Your choice of Salad
- An order of Vegetables prepared at the peak of freshness (Not included with Pasta Selections)
- Your choice of the following Potato or Rice: (Not included with Pasta Selections)
 - Steamed Baby Potatoes tossed in Parsley Butter
 - Yukon Gold Mashed Potatoes
 - Roasted Russet Potatoes
 - Crispy, Giant Russet Potato Frites
 - Scented Basmati Rice
- Your Choice of Dessert
- Coffee, Decaf and a Selection of Teas

A LA CARTE LUNCHES

Lunch can also be served a la Carte style for an additional **\$5/person**. Select one Salad, three Entrees and one Dessert for your Menu. A Soup course will be added to start. A personalized Menu will be created for your guests and presented when they are seated for Lunch.

Pricing is subject to applicable taxes and gratuity.

PLATTER STYLE LUNCHES

Lunch is served on platters and passed around the table like a traditional sit-down family meal. Your Meal includes Antipasto, Salad, Entrée, Vegetables and Dessert. Served from 11:00 am – 3:00 pm.

ANTIPASTO PLATTER

Grilled Vegetables, Melons, Bocconcini, Marinated Olives, Salami and Prosciutto
Add \$5/person for Shrimp

SALAD

Garden Greens with Crispy Carrots, Tomato and Cucumber, Tossed in Cracked Pepper and Lemon Vinaigrette

ENTRÉE (Choose One)

Lamb Shanks Cooked Osso Bucco Style with Gremolata - \$32

Honey and Oregano Roasted Chicken - \$19

Slow Roasted Beef Served with House Gravy - \$25

Veal Francesca - \$27

Aged Red Wine Braised Short Ribs - \$28

VEGETABLES

Seasonal Vegetables

Steamed Baby Potatoes in Parsley Butter

DESSERT

Imported Wafers

Coffee, Decaf and a Selection of Teas

To add a second Entrée, a \$5 fee will be applied to your highest priced Entrée selection.

A minimum of 25 people is required for a Platter style Lunch.

Pricing is subject to applicable taxes and gratuity

BUFFET LUNCHES

Give your guests the freedom to choose their own meals by setting up a Lunch Buffet. Served from 11:00 am – 3:00 pm.

EXECUTIVE DELI BUFFET

Chef's Daily Soup Kettle

Mixed Lettuce House Salad
Trio of Dressings
Potato and Bacon Salad
Pasta Salad

Mile High Montreal Style Corned Beef on Melted Swiss and Toasted Rye
Pulled Pork in Rum and Cola BBQ Sauce with Creamy Coleslaw
Slow Roasted Beef au Jus with Mushrooms, Onions and Cheddar Cheese

Sliced Island Fruits and Berries
Assorted Pastries and Squares
Coffee, Decaf and a Selection of Teas

\$22/person

PRIME MINISTER'S BUFFET

Chef's Daily Soup Kettle
Artisan Breads and Rolls
Crisp Baby Greens with Trio of Dressings
Potato Salad with Bacon
Roasted Vegetable and Extra Virgin Olive Oil Salad

Slow Roasted Beef au Jus with Yorkshire Pudding, Mustards and Horseradish
Crispy Skinned Chicken Supreme Brushed with Pommery in a Tarragon Glaze
Baby Potatoes in Parsley Butter
Steamed Seasonal Vegetables

Sliced Island Fruits and Berries
Whole Cakes, Mini Pastries and Tarts
Coffee, Decaf and a Selection of Teas

\$25/person

Buffet Service requires a minimum of 25 people.

Pricing is subject to applicable taxes and gratuity.

EXPRESS WORKING BUFFET LUNCHES

Select one of five Express Working Buffet Lunches, served right in your meeting room.

New York Deli

Chef's Daily Soup Kettle

Mixed Lettuce House Salad

Trio of Dressings

Creamy Cajun Coleslaw

Assorted Sandwiches:

- Turkey and Swiss with Cranberry Mayo
- Ham and Cheddar on Kaiser
- Roast Beef with Mustard
- Tuna and Apple Salad

Pickle Tray

Fresh Sliced Fruits

Chef's Desserts

Coffee, Tea & Soft Drinks

\$17/person

Touch of Tuscany

Tomato and Roasted Garlic Soup Kettle

Warm, Crispy Garlic Focaccia

Classic Caesar Salad with Shaved Parmesan

Chicken Cacciatore

Penne Baked in Tomato and Mozzarella

Crushed Chilies, Cheese, Oregano and Oil

Fresh Sliced Fruits

Chef's Dessert

Coffee, Tea & Soft Drinks

\$18/person

Asian Stylings

Wonton Soup with Char Sui Pork

Artisan Breads

Glass Noodle Salad

Orange and Cashew Mixed Greens with Toasted

Sesame Soya Vinaigrette

Sweet Szechuan Beef Stir-Fry

Lo Mein with Water Chestnuts and Vegetables

Fresh Sliced Fruits

Chef's Dessert

Coffee, Tea & Soft Drinks

\$19/person

Greek Isle

Mixed Green Salad with Lemon Vinaigrette

Greek Salad with Feta

Grilled Pita Bread with Tzatziki

Thyme Honey Roasted Chicken

Grilled Vegetables in Olive Oil

Broth Simmered Golden Potatoes

Fresh Sliced Fruits

Chef's Dessert

Coffee, Tea & Soft Drinks

\$20/person

Little Italy

Fresh Rolls

Mixed Green Salad with Balsamic Vinaigrette

Pasta Shells with Tomato, Basil Sauce

Meatballs and Sausage

Fresh Sliced Fruits

Chef's Dessert

Coffee, Tea & Soft Drinks

\$14/person

Working Lunch Buffets require a minimum of 12 people.

Pricing is subject to applicable taxes and gratuity.

BOXED LUNCHES

Taking an off-site excursion and require a quick lunch? We can provide your lunch "to go" as a Boxed Lunch. Provide an assortment of Sandwich types or choose in advance based on your guest preferences.

Choice of Sandwich

- Roast Beef on a Kaiser
- Chicken Wrap with Grilled Vegetables
- Turkey Wrap with Cranberry Cream Cheese
- Grilled Vegetable Wrap (Vegetarian)

Packaged with

- Plain Potato Chips
- Fresh Whole Fruit
- Freshly Baked Cookie
- Bottled Water

\$12.95/person

Pricing is subject to applicable taxes and gratuity

DAY CONFERENCE PACKAGE

Your guests will enjoy a tasty Continental Breakfast, Morning Break, Express Working Lunch Buffet and an Afternoon Break to rejuvenate the senses and spirit. Your package also includes Room Rental with Set Up and Service, Linens, Pads, Pens, Mints and Water. Minimum of 25 people required.

CONTINENTAL BREAKFAST

Assorted Breakfast Pastries

Cream Cheese, Butter and Preserves

Assorted Fruit Juices, Coffee, Decaf and a Selection of Teas

Add Fresh Sliced Fruit to your Continental Breakfast for just \$2.00 per person more.

MORNING BREAK

Coffee, Tea and Fruit Juices refreshed

EXPRESS LUNCH BUFFET - Choose from the following 5 selections:

New York Deli

Chef's Daily Soup Kettle

Mixed Lettuce House Salad

Trio of Dressings

Creamy Cajun Coleslaw

Assorted Sandwiches:

- Turkey and Swiss with Cranberry Mayo
- Ham and Cheddar on Kaiser
- Roast Beef with Mustard
- Tuna and Apple Salad

Pickle Tray

Fresh Sliced Fruits

Chef's Desserts

Coffee, Tea & Soft Drinks

Touch of Tuscany

Tomato and Roasted Garlic Soup Kettle

Warm, Crispy Garlic Focaccia

Classic Caesar Salad with Shaved Parmesan

Chicken Cacciatore

Penne Baked in Tomato and Mozzarella

Crushed Chilies, Cheese, Oregano and Oil

Fresh Sliced Fruits

Chef's Dessert

Coffee, Tea & Soft Drinks

Asian Stylings

Wonton Soup with Char Sui Pork

Artisan Breads

Glass Noodle Salad

Orange and Cashew Mixed Greens with

Toasted Sesame Soya Vinaigrette

Sweet Szechuan Beef Stir-Fry

Lo Mein with Water Chestnuts and Vegetables

Fresh Sliced Fruits

Chef's Dessert

Coffee, Tea & Soft Drinks

Greek Isle

Mixed Green Salad with Lemon Vinaigrette

Greek Salad with Feta

Grilled Pita Bread with Tzatziki

Thyme Honey Roasted Chicken

Grilled Vegetables in Olive Oil

Broth Simmered Golden Potatoes

Fresh Sliced Fruits

Chef's Dessert

Coffee, Tea & Soft Drinks

Little Italy

Fresh Rolls

Mixed Green Salad with Balsamic Vinaigrette

Pasta Shells with Tomato, Basil Sauce

Meatballs and Sausage

Fresh Sliced Fruits

Chef's Dessert

Coffee, Tea & Soft Drinks

Express Lunch Buffets are served with Coffee, Decaf, Tea and Soft Drinks

AFTERNOON BREAK

Assorted Cookies, Coffee, Tea and Soft Drinks

\$39.95/person

Pricing is subject to applicable taxes and gratuity.

REFRESHMENT BREAKS

Looking to impress and refresh your guests through the day? Our Refreshment Breaks are available to rejuvenate your guests and keep your event spirited.

	Per Person
Coffee, Decaf and a Selection of Teas	\$3.00
Coffee, Decaf, Tea and Assorted Fruit Juices	\$4.00
Coffee, Decaf, Tea, Assorted Soft Drinks & Bottled Water	\$4.00
Add a Beverage Refresh	\$2.00
Danishes, Muffins and Croissants	\$4.00
Fruit Breads	\$2.00
Cinnamon Buns with Cream Cheese Icing	\$3.00
Berry Strudels	\$2.00
Bagels & Cream Cheese	\$3.00
Coffee Cake	\$2.00
Assorted Freshly Baked Cookies	\$3.00
Sliced Island Fruits and Berries	\$5.00
Whole Fruit	\$1.00
Assorted Fruit Yogurt	\$1.50
Honey Almond Granola	\$1.50
Chilled Hard Boiled Eggs	\$1.00
Domestic and Imported Cheese Display with Crackers	\$7.00
Seasonal Selection of Fresh Vegetables and Dip	\$4.00

THEMED BREAKS

Looking for some fun and exciting break ideas? Try one of our ever-popular selections.

Per Person

Health Break

\$10.00

Crispy Vegetable Sticks with Buttermilk Ranch Dip, Sliced Island Fruits and Berries, Assorted Individual Yogurt, Honey Almond Granola and Fresh Fruit Punch

Candy Land

\$8.00

Milk Chocolate Candy Bars, Licorice Wands, Gummy Bears, Suckers, Gumballs and Assorted Soft Drinks

Ice Cream Parlour

\$8.00

Vanilla Ice Cream with an Assortment of Toppings

Humpty Dumpty

\$5.00

Crispy Potato Chips, Crunchy Pretzels, Puffy Buttered Popcorn and Assorted Soft Drinks

Wine & Cheese Break

\$12.00

A Glass of Wine per Person and a Selection of Domestic and Imported Cheese Served with Crackers and Grapes

Count Chocula

\$11.50

Chocolate Coffee Cake, Chocolate Baked Cookies, Chocolate Dipped Strawberries, Chocolate Milk, Hot Chocolate, Coffee, Decaf and a Selection of Teas

Pricing is subject to applicable taxes & gratuity

DINNERS

INDIVIDUALLY PLATED DINNERS

Create the perfect Dinner Menu for your event by choosing your favourite Salad, Entrée and Dessert. Upgrade your Dinner by adding Soup, Sorbet and Pasta courses. The choice is yours! Served from 5:00 pm – 9:00 pm

SALADS

Crisp Bouquet of Baby Lettuce with Tomato and Cucumber Under Matchstick Vegetables, Tossed in Lemon Pepper Vinaigrette

Hearts of Romaine Tossed in Roasted Garlic and Parmesan Dressing with Croutons, Cheese Shreds and a Fresh Squeeze of Lemon

Classic Iceberg Salad with Radishes, Shredded Cheddar, Carrots, Bacon Crumble and Blue Cheese Dressing

Baby Spinach Leaves and Boston Lettuce Topped with Sesame Seeds, Orange Supreme, Honey Yogurt Dressing and Flatbread Chopsticks

Charbroiled Peppers, Onions and Summer Squash, Herbed Crostini and Crumbled Goat Cheese

SOUPS – Add \$5

Potato Potage Nestled Around Poached Leeks (Low fat)

Carrot and Marjoram Soup with Ginger Candy (Low fat)

Roasted Tomato Coulis with Roasted Garlic and Basil Pesto

Corn Puree with Potato Crisp, Sour Cream and Pancetta Crisps

Truffled Mushroom with Port Wine Syrup

SORBETS - Add \$1

Mango, Raspberry or Lemon Sorbet

PASTA AND RISOTTO – Add \$6

Penne in a Light Pomodoro with Snipped Chives and Peppers

Creamy Nutmeg Spiked Alfredo Pasta

Housemade Gnocchi in Marinara

Spinach and Ricotta Cannelloni in Tomato Sauce

Risotto Con Fungi - Arborio Rice with Shallots, Porcini, Oyster and Shitake Mushrooms Mixed with Pinot Grigio and Finished with Parmesan shavings

Butternut Squash and Sweet Potato Risotto Finished with Chopped Fine Herbs and Ontario Double Cream Brie

ENTREES

Seared Supreme Breast of Chicken Served in Late Harvest Pan Jus with Spring Onion and Thyme - \$32

Smoked Mozzarella Stuffed Chicken Breast Wrapped in Prosciutto, Drizzled with Aged Balsamic and Roasted Vine Ripened Tomato (Low Carb) - \$34

Maple Glazed Cornish Game Hen Stuffed with White and Wild Rice Topped with Shallot Glace - \$35

Entrees continued on next page...

ENTREES continued

Slow Roasted Prime Rib Au Jus with House Yorkshire Pudding (10oz) - \$37

California Cut Charbroiled Strip Loin with Straw Potato and Plum Tomato (8oz) - \$37

Seared Dry Aged Beef Tenderloin with Cracked Pepper and Meritage Demi-glaze - \$41

Duo of Charbroiled Beef Tenderloin and Pan Seared Chicken Supreme with Pinot Noir Reduction - \$41

Herbed Rack of Lamb Loin Rubbed with French Mustard and Sprinkled with Herb Confetti (1lb) - \$46

Lightly Peppered and Seared Arctic Char Splashed with Lemon and Drizzled with Shallot and Thyme Cream (8oz) - \$33

Charbroiled Atlantic Salmon Topped with Pancetta and Corn Salsa - \$32

Basil Roasted Halibut with Tomato and Olive Confit - \$36

VEGETARIAN ENTREES

The following Entrees are available as substitutions for Vegetarian guests. Regular Entrée pricing applies.

Thai-style Vermicelli with Basil and Fresh Tropical Vegetables

Spinach and Charred Tomato Tartlette with Baked Goat Cheese

Pine Nut, Asparagus and Mushroom Salad Served with Pepper Coulis and Balsamic Reduction

ALL INDIVIDUALLY PLATED DINNERS INCLUDE:

- Rolls and Butter
- Your Choice of Salad
- An Order of Vegetables Prepared at the Peak of Freshness
- Your Choice of the Following Potato or Rice:
 - Steamed Baby Potatoes Tossed in Parsley Butter
 - Yukon Gold Mashed Potatoes
 - Roasted Russet Potatoes
 - Crispy, Giant Russet Potato Frites
 - Scented Basmati Rice
- Your Choice of Dessert
- Coffee, Decaf and a Selection of Teas

A LA CARTE DINNER

Dinner can also be served a la Carte style for an additional **\$7/person**. Select one Soup, one Salad, three Entrees and one Dessert for your Meal. A personalized Menu will be created for your guests and presented when they are seated for dinner.

Pricing is subject to applicable taxes & gratuity

PLATTER STYLE DINNERS

Nothing says “Family” like a Platter Style Dinner with Salad, Pasta and your choice of Entrée accompanied by Potatoes and Vegetables served on platters and passed around the table like a traditional sit-down family Dinner. Finish with a delectable Dessert, served individually plated or on a tiered platter. Served from 5:00 pm – 9:00 pm.

SALAD

Fresh Bouquet of Baby Lettuce with Tomato & Cucumber Under Matchstick Vegetables and Drizzled with Lemon Pepper Vinaigrette

PASTA

Penne in a Light Pomodoro sauce with Snipped Chives and Peppers

ENTREES (Choose Two)

Roasted New York Strip Loin Platter Under Shiraz Glace

Poached Sides of Atlantic Salmon Served with Cucumber Yogurt Drizzle

Maple Roasted Salmon Filets with Apple Fennel Compote

Seared Ginger Spiked Chicken Breasts with Pineapple and Scallion Salsa

Roasted Chicken Supreme with Gewürztraminer Shallot Jus

Cranberry, Apple and Sage Stuffed Pork Loin with Calvados Cream

ALL PLATTER STYLE DINNERS INCLUDE:

- Rolls and Butter
- Salad
- Pasta
- An Order of Vegetables Prepared at the Peak of Freshness
- Your Choice of the Following Potato or Rice:
 - Steamed Baby Potatoes tossed in Parsley Butter
 - Yukon Gold Mashed Potatoes
 - Roasted Russet Potatoes
 - Crispy, Giant Russet Potato Frites
 - Scented Basmati Rice
- Your Choice of Dessert
- Coffee, Decaf and a Selection of Teas

\$42/person

Pricing is subject to applicable taxes & gratuity

40 MILE CREEK DINNER BUFFET

Give your guests the freedom to choose their own Meals by setting up a Dinner Buffet with a vast assortment of colourful Salads, savory Entrées and delectable Sweets. Served from 5:00 pm – 9:00 pm.

Artisan Dinner Rolls and Butters

SALADS

Crisp Baby Green Lettuce with Dressing Trio

Romaine Hearts with Classic Caesar Garnish

Tart Green Apples Tossed in Honey Mustard Aioli with Walnuts

Golden Sultana Raisins and Mild Curry Spiced Cous Cous Salad

Potato Salad with Smokey Bacon

ENTREES

Slow Roasted Beef au Jus Hand Carved at the Buffet Table

Honey and Balsamic Glazed Chicken Breasts

Teriyaki Salmon

PASTA

Penne and Charbroiled Summer Vegetables with Fire Roasted Tomato Sauce

VEGETABLES

Steamed Red Skin Potatoes in Parsley Butter

Market Selection of Fine Vegetables

DESSERTS

Island Fruits and Berries

Chef's Sweet Table

Coffee, Decaf and a Selection of Teas

\$39/person

Buffet service requires a minimum of 25 people

Pricing is subject to applicable taxes & gratuity

LAKESIDE BARBEQUE BUFFET

For a more casual style Buffet, the Lakeside Barbeque offers traditional Summer favourites. Served from 5:00 pm – 9:00 pm.

STARTERS

Artisan Dinner Rolls and Butters

Tapenade, Roast Garlic Hummus, Pepper and Spinach Spread

Quebec and Ontario's Finest Cheese Board

Crostinis and Crackers

SALADS

Crisp Baby Green Lettuce with Dressing Trio

Greek Pasta Salad with Tomato, Cucumber, Olive and Feta Cheese

Lightly Spicy and Highly Sweet Kingston Coleslaw

ENTREES

Tangy Barbeque Roasted Chicken Quarters

Charbroiled Flat Iron Steak Napped in Sweetly Spiced Barbeque Gravy

Add Marinated Jumbo Shrimp for \$7/person

VEGETABLES

Corn on the Cob

Baked Potato Served with Sour Cream, Chives, Bacon Bits and Cheddar Cheese

DESSERTS

Island Fruit and Berries

Chef's Sweet Table

Coffee, Decaf and a Selection of Teas

\$39/person

Buffet service requires a minimum of 25 people

Pricing is subject to applicable taxes and gratuity.

DESSERT SELECTIONS

We offer a wide variety of delectable Desserts to sweeten your occasion. If you don't see your favourite Dessert, please inquire and we will do our best to accommodate your request.

CHOCOLATE ROYAL

Elegant Dark Chocolate Cake with a Thick Layer of Semi-Sweet Chocolate Mousse and Fresh Cream, Covered in a Rich Chocolate Ganache with White Chocolate curls, Served with Amaretto Anglaise.

TROPICAL FRUIT AND BERRY FLAN

The Freshest Glazed Fruits Sitting in a Silky Smooth Custard, Resting in a Freshly Baked Flan Shell with Softened Berries.

BUMBLE BERRY MELBA

A Scoop of Milanese Vanilla Ice Cream Served in a Chocolate lined Cookie Cup with Seasonal Berries and Fresh Whipped Cream.

TIRAMISU

Creamy Mascarpone Cheese Filling on Lady Finger Biscuits with Cappuccino Coffee Mousse, Topped with Real Cream and Chocolate Shavings.

CLASSIC NEW YORK STYLE CHEESECAKE

Creamy Manhattan-style Cream Cheesecake Freshly Prepared and Topped with Rich Cherry Compote.

DOUBLE CHOCOLATE CHEESECAKE

Creamy Dark Chocolate Cheesecake on a Chocolate Cookie Crust with Milanese Vanilla Sauce.

BERRIES MARINATED IN TRIPLE SEC

Hand-sorted Fresh Berry Medley Drenched in Ice Wine and Brandy Sabayon.

DEEP APPLE PIE

A Perfect Miniature Pie Chock Full of Caramelized Apple Slices with Sweet and Spicy Cinnamon Sugar Dust.

LEMON MERINGUE PIE

Zesty Sweet Lemon Curd Topped with Soft Meringue Peaks in an Individual Pastry Shell.

TROPICAL FRUIT PLATE

Freshly Sliced Cantaloupe, Honeydew Melon, Watermelon and Pineapple Decorated with Fresh Berries.

TIERS OF TEMPTATION

A Delectable Assortment of Chocolate Covered Strawberries, Petit Fours, French Pastries and Fresh Fruit Served on a Tiered Platter.

All Desserts in this Wedding Guide can be chosen from this page of Dessert Selections.

COCKTAIL RECEPTIONS

Host an elegant and sophisticated Cocktail Reception. We have many delicious Hot Hors d'Oeuvres to choose from, as well as a large selection of assorted Cocktail Canapés which can be displayed on large platters or Butler-served to your guests. Customize your event by adding Specialty Food Stations, set up for your guests to explore and enjoy.

HOT HORS D' OEUUVRES

Spanish Beef Stuffed Empanadas
Won Ton Crisps
Mini Crab Cakes with Plum and Pepper Slaw
Bacon Wrapped Shrimp
Rum and Cola Beef Brochettes
Mini Pizza Margaritas
Brie en Croute
Sage-dusted Maple Glazed Chicken
Imperial Rolls with Hoisin Plum Dip
\$22/dozen

ASSORTED COCKTAIL CANAPÉS

5 Spiced Duck with Plum Sauce
Focaccia Toast and Roast Garlic Bruschetta
Mini Shrimps with Cocktail Sauce
Gravlox Salmon on Cucumber with Beets
Venison and Apple Ginger BBQ on Toast
Herbed Tomato and Bocconcini
Grilled Asparagus Wrapped in Prosciutto
Black Bean and Gazpacho Shooter
\$21/dozen

CHEF'S SELECTION OF THE ABOVE HORS D'OEUVRES & CANAPES - \$18/dozen

SPECIALTY STATIONS

Antipasto Display - \$13/person

Domestic and Imported Cheeses
Artisan Breads, Crackers and Flatbreads
Oregano, Parmesan and Chilies
Basil and Tomato Bruschetta
Roasted Grilled and Chilled Vegetables
Peperoncinos, Black and Green Olives
Sliced Salami, Prosciutto and Deli Meats

Farmer's Market - \$8/person

Wheat and White Dinner Rolls
Batons of Crispy Vegetables
Sour Cream Chive Dip
Garden of Lettuces with Trio of Dressings
Potato and Bacon Salad
Charbroiled Vegetable Pasta Salad

Chef's Carving Table

Hip of Beef - **\$10/person**
(Minimum of 75 people required)
Roasted Strip Loin of Beef - **\$16/person**
Prime Rib of Beef - **\$16/person**
Whole Roasted Turkey - **\$9/person**
Leg of Lamb - **\$17/person**
Above are served with applicable condiments
and Spiced Potato Wedges

Pasta Cooking Station - \$10/person

Various Pastas & Assorted Toppings
Tomato, Alfredo & Pesto Sauces

Gourmet Snack Table - \$12/person

House Root Vegetable Chips & Dip
Sage-dusted Maple Glazed Chicken Satays
Focaccia Toast and Roast Garlic Bruschetta
Rum and Cola Beef Brochettes
Mini Pizza Margaritas

Seafood Station - \$18/person

Poached Salmon with Capers & Lemon
Chilled Shrimp with Cocktail Sauce
Grilled Calamari Salad
Ice Wine Brandy Scallop Ceviche

Sweet Sensations Table - \$10/person

Assorted French Pastries
Chocolate Covered Strawberries
Assorted Cakes, Pies and Flans
Add Fresh Fruit for \$2.00 per person

Stations require a minimum of 25 people. Pricing is subject to applicable taxes and gratuity.

MENU ENHANCEMENTS

Customize your Meal with additional Menu Enhancements.

	PER PERSON
Fresh Vegetables with Dip	\$4
Domestic Cheese Display	\$5
Domestic and Imported Cheese Display	\$7
Selection of Cold European and Domestic Meats	\$5
Gourmet Thin Crust Pizza	\$4
Seafood Ceviche	\$8
Chef's Antipasto Platter (Grilled Vegetables, Olives & Cheeses)	\$4
Traditional Antipasto Platter (Cold Cuts, Cheeses, Shrimp, Olives, Grilled Vegetables)	\$9
Classic Antipasto (Prosciutto, Melon, Bocconcini, Olives, Grilled Vegetables)	\$9
Shrimp Tree	\$8
Island Fruits and Berries	\$5
Assorted Cookies	\$3
French Mini Pastries and Tarts	\$4
Shrimp	\$16/dozen
Assorted Sandwiches	\$25/dozen
Chocolate Covered Strawberries	\$24/dozen
Roasted Pig	Market Price
Lobster Tail	Market Price

Pricing is subject to applicable taxes and gratuity.

BEVERAGE SERVICE

Our on-site Sales Consultants will work with you to select the Beverage Service that best suits the needs of you and your guests. We offer both Host Bar and Cash Bar options.

	HOST BAR	CASH BAR (Includes Tax)
PREMIUM SPIRITS		
1 oz with Mix & Garnish (Vodka, Rum, Gin, Scotch & Rye)	\$4.27	\$5.25
Specialty Spirits	\$4.70	\$5.50
Domestic Beer	\$3.85	\$4.50
Imported Beer	\$4.27	\$5.25
House Wine – By the Bottle	\$25.00	\$29.00
House Wine - By the Glass	\$5.13	\$6.00
PREMIUM LIQUORS		
Liqueurs	\$4.70	\$5.50
Coolers	\$4.70	\$5.50
NON-ALCOHOLIC BEVERAGES		
Soft Drinks	\$1.50	\$1.75
Fruit Juices	\$2.00	\$2.25
Spring Water	\$1.75	\$2.00
Perrier	\$2.25	\$2.50
Freshly Brewed Coffee & Tea	\$1.75	\$2.00
PUNCH BOWLS		
Fruit Punch Bowl (Serves 50 People)	\$65.00	-----
Champagne Punch Bowl (Serves 50 People)	\$90.00	-----
Fruit Rum Punch Bowl (Serves 50 People)	\$130.00	-----

Host Bar prices are subject to applicable taxes and gratuity. The above stated prices include Mix, Bartender and Bar Supplies. All Liquor beverages are served in one-ounce portions. A bartender fee of \$100.00 will be applied if net sales are less than \$500.00. Governed by Provincial Liquor Laws.

BANQUETS WINE LIST

RED WINES

The following Red Wines are available for your event. If you don't see your favourite Wine, please inquire and we will do our best to accommodate your request.

LOCAL SELECTIONS

BOTTLE

HOUSE REDS

Kittling Ridge Merlot	\$25.00
Hernder Estates Baco Noir	\$25.00
20 Bees Cabernet Sauvignon	\$25.00
Peller Estates Cabernet Merlot	\$25.00

DOMESTIC SELECTIONS

Inniskillin Pinot Noir	\$28.00
Peninsula Ridge Shiraz	\$30.00
Hillebrand Trius Cabernet Sauvignon	\$30.00
Hillebrand Trius Merlot	\$30.00
Hernder Estates Cabernet Franc	\$30.00

IMPORTED SELECTIONS

Montalto Nero d'Avola Cabernet	Italy	\$28.00
Yellow Tail Shiraz	Australia	\$30.00
Masi Modello delle Venezie Rosso	Italy	\$30.00
Beringer Stone Cellars Merlot	California	\$35.00
Sterling Vintner's Cabernet Sauvignon	California	\$40.00
Wolf Blass Yellow Label Cabernet Sauvignon	Australia	\$40.00
Louis Latour Pinot Noir	France	\$45.00

PORTS

Fonseca Tawny	Portugal (2 oz Serving)	\$7.00
Graham's Late Bottled Vintage Port	Portugal (2 oz Serving)	\$7.00

Pricing is subject to applicable taxes and gratuity

BANQUETS WINE LIST

WHITE WINES

The following White Wines are available for your event. If you don't see your favourite Wine, please inquire and we will do our best to accommodate your request.

LOCAL SELECTIONS

BOTTLE

HOUSE WHITES

Kittling Ridge Chardonnay (0)	\$25.00
Hernder Estates Riesling (1)	\$25.00
20 Bees Sauvignon Blanc (0)	\$25.00
Peller Estates Chardonnay (0)	\$25.00

DOMESTIC SELECTIONS

Inniskillin Pinot Grigio (0)	\$28.00
Inniskillin Riesling (1)	\$28.00
Peninsula Ridge Chardonnay (0)	\$30.00
Hillebrand Trius Chardonnay (0)	\$30.00
Hillebrand Trius Riesling (1)	\$30.00

IMPORTED SELECTIONS

Montalto Pinot Grigio	Italy	\$28.00
Yellow Tail Sauvignon Blanc	Australia	\$30.00
Masi Modello delle Venezie	Italy	\$30.00
Beringer Stone Cellars Chardonnay	California	\$30.00
Sterling Vintner's Chardonnay	California	\$40.00
Wolf Blass Yellow Label Chardonnay	Australia	\$40.00
Louis Latour Chardonnay	France	\$40.00

ROSE AND SPARKLING WINES

E&J Gallo Zinfandel	USA	\$29.00
Martini Rossi	Italy	\$35.00
Prosecco	Italy	\$35.00
Jackson Triggs Methode C.C.	Canada	\$38.00
Trius Brut	Canada	\$55.00
Veuve Cliquot Brut	France	\$85.00

ICEWINE & BRANDY

Kittling Ridge Icewine/Brandy (10)	Canada (2 oz Serving)	\$8.00
Inniskillin Vidal Ice Wine	Canada (1 oz Serving)	\$9.95
Inniskillin Vidal Ice Wine	Canada (200 ml Bottle)	\$45.00

Pricing is subject to applicable taxes and gratuity.