



Corporate & Social Events 2017

Thank you for considering Casablanca Winery Inn & Spa 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, our 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 have 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, Telephone with Voicemail, In-Room Safe, Hair Dryer, Iron with Ironing Board and Coffee Maker.

For your enjoyment, we are proud to offer a choice of two Restaurants, a Lobby Bar and private Dining Rooms 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. *Panorama Restaurant & Wine Bar*, 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 and Traditions*, our Private Dining Rooms, are 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 the Elipsis Day Spa. Services include facials, manicures and pedicures, registered massage therapy and more. We also feature an Indoor Pool, Hot Tub and 24-Hour Fitness Centre. Parking is complimentary for our guests.

We look forward to your visit!

Your Gateway to Gracious Hospitality

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GENERAL INFORMATION

ACCOMMODATIONS

Preferred Accommodation rates can be arranged for your group in advance of your event. We offer a wide variety of Room Types for your guests – ranging from Standard Doubles to Luxury Suites. We can also set up Corporate Guest Room Accounts for repeat Accommodations at a preferred Corporate Rate. Ask your Sales Consultant for more details.

DETAILED PLANNING

Our experienced Sales Consultants will assist with all your planning details from floor plans, timelines, and food and beverage requirements to linen choices and accommodations. Menu selections can be customized to suit your event and dietary concerns, including Vegetarian and Lactose-Free and Gluten-Free options.

DEPOSITS AND PAYMENTS

The Sales Consultant will arrange a non-refundable 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 number is also required to be on file at all times. Accepted methods of payment are Cash, Debit, Certified Cheque, Bank Draft or Credit Card (VISA, MasterCard and American Express). All functions are to be paid in full 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 3 business days prior to your function. You will be charged for your guaranteed number or guests in attendance, whichever is greater.

SOCAN & RE:SOUND FEES

SOCAN and Re:Sound Music Fees are collected by Casablanca Winery Inn on behalf of the Society of Composers, Authors and Music Publishers of Canada (SOCAN) and Re:Sound Music Licensing Company, respectively. These fees are mandated under the copyright laws of Canada and cannot be waived by any individual or company. SOCAN fee, if under 100 guests is \$41.13 with dancing and \$20.56 with-out dancing. SOCAN fee, if over 100 guests is \$59.17 with dancing and \$29.56 with-out dancing. RE:Sound fee, if under 100 guests is \$18.51 with dancing and \$9.35 with-out dancing. Re:Sound fee if over 100 guests, is \$26.63 with dancing and \$13.30 with-out dancing.

Our Sales Department is pleased to assist you with your booking requirements.

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 | 250 w/dancing, 300 w/o dancing |
| LAKESIDE BALLROOM | 2,680 | 40 | 80 | 30-40 | 250 | 80 w/dancing, 130 w/o dancing |
| CELEBRATIONS BALLROOM | 733 | 20 | 20 | 20 | 40 | 40 |
| REFLECTIONS BALLROOM | 1,231 | 20 | 40 | 30 | 90-100 | 50 (5 tables) |
| PRESS ROOM | 810 | 25 | 25 | 20 | 70 | 30-40 (5 tables) |
| COMMITTEE ROOM | 378 | 20 | 14 | _____ | 25 | 15 |
| PRESS & COMMITTEE ROOM | 1,188 | 25 | 25 | 20 | 80 | 30-40 (5 tables) |
| BOARD ROOM | 378 | 10-12 | _____ | _____ | _____ | _____ |
| CELLAR ROOM & BAR | 1,188 | 25 | 30 | 25 | 60 | 50 |
| VINTAGES | 700 | 16 | 12 (3 rows of 4) | 16 | 20 | 40 (Square Tables) |
| TRADITIONS | 920 | 22 | 18 (3 rows of 6) | 20 | 60 | 25-35 (5 small rounds) |

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

Assorted Breakfast Pastries
Selection of Preserves and Butter
Assorted Fruit Juices
Coffee, Decaf and a Selection of Teas
\$9.95/**person**

EXECUTIVE CONTINENTAL

Assorted Breakfast Pastries
Selection of Preserves and Butter
Fresh Sliced Fruit Display
Assorted Fruit Juices
Coffee, Decaf and a Selection of Teas
\$11.75/**person**

HEALTHY CHOICE

Multi Grain Bagels
Selection of Cream Cheese, Preserves and Butter
Fresh Sliced Fruit Display
Assorted Fruit Yogurt
Granola Bars
Assorted Fruit Juices
Coffee, Decaf and a Selection of Teas
\$12.25/**person**

Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

BREAKFAST BUFFET

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

WINE COUNTRY BREAKFAST BUFFET

Assorted Breakfast Pastries
Selection of Preserves and Butter
Fresh Sliced Fruit Display
Freshly Scrambled Eggs
Pan Fried Potatoes with Peppers and Onions
Sliced Bacon (Substitute sliced Bacon with Peameal Bacon for \$1.50/person more)
Breakfast Sausage
Assorted Fruit Juices
Coffee, Decaf and a Selection of Teas

\$16.50/**person**

CASABLANCA CLASSIC BUFFET

Assorted Breakfast Pastries
Fresh Sliced Fruit Display
Freshly Scrambled Eggs with Cheese
Selection of Preserves and Butter
Pan Fried Potatoes with Peppers and Onions
Sliced Bacon
Peameal Bacon
Breakfast Sausage
Waffles with Fresh Fruit and Real Whipped Cream
Assorted Fruit Juices
Coffee, Decaf and a Selection of Teas

\$20.50/**person**

Buffets require a minimum of 25 people.

Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

VINEYARD BRUNCH

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

Assorted Breakfast Pastries
Selection of Preserves and Butter
Fresh Sliced Fruit Display
Scrambled Eggs
Fried Potatoes with Peppers and Onions
Breakfast Sausage
Sliced Bacon (*Substitute with Peameal Bacon for \$1.50/person more*)
Waffles with Fresh Fruit and Real Whipped Cream
Mixed Lettuce House Salad with Trio of Dressings
Grilled Chicken tossed with Lemon and fresh Herbs
Penne in Basil Oil with blistered Cherry Tomatoes
Fresh Vegetables
Chef's Dessert Selection
Assorted Fruit Juices
Coffee, Decaf and a Selection of Teas

\$25.95/person

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

AFTERNOON TEA

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

Warm Vanilla and Citrus Scented Scones

Served Individually with Chantilly Cream and Fruit Preserves

Finger Sandwiches – An assortment of Finger Sandwiches served family-style including:

Smoked Salmon with Cucumber
Grilled Chicken with Pesto Mayonnaise
Tomato and Provolone
Egg and Chive Salad

Delectable Dessert Tiers

Miniature Pastries
Assorted Tarts
Freshly Baked Cookies
Chocolate Covered Strawberries

Coffee, Decaf and a Selection of Teas

\$25.95/**person**

Afternoon Tea requires a minimum of 25 people.

Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

LUNCH

INDIVIDUALLY PLATED LUNCHES

Create the perfect Menu for your special event by choosing your favourite Salad, Entrée and Dessert in advance for your guests. Pricing is based on your Entrée Selection. Upgrade your Lunch by adding Soup and Pasta courses.

The choice is yours! Served from 11:00 am – 3:00 pm

Warm Rolls and Breads

SALAD – Choose one in advance for all guests

Mixed Green Salad with Julienne of fresh Vegetables and Fine Herb Vinaigrette

Classic Caesar Salad with Roasted Garlic and Parmesan Dressing, Croutons, fresh squeeze of Lemon and Bacon Twist

Baby Spinach, fresh Strawberries and Pecans tossed in our House Made Honey Mustard Dressing

Mixed crisp Greens with cubed Brie, sliced Apples, crushed Walnuts and dried Cranberries under a Maple Apple Cinnamon Vinaigrette

Greek Salad with Hearts of Romaine, Cucumbers, Tomatoes and Red Onions under Kalamata Olives and crumbled Feta with Greek Dressing

ENTRÉE – Choose one in advance for all guests

Pan Seared Boneless Chicken Breast with Maple Thyme Jus – \$24.50/**person**

Panko crusted Supreme of Chicken stuffed with Swiss Cheese and Black Forest Ham – \$26.50/**person**

Slow Roasted Slices of Beef with Mushroom infused Jus – \$25.50/**person**

Herb and Mustard crusted Loin of Pork with Apple and Pear Chutney – \$24.50/**person**

Grilled Fillet of Salmon with Lemon Dill Butter Sauce – \$24.50/**person**

Grilled Vegetable Strudel with Goat Cheese & Basil Pesto Cream Sauce (Vegetarian) – \$24.50/**person**

SERVED WITH

- Fresh Seasonal Vegetables
- Your Choice of the Following Potato or Rice: (One selection chosen for all guests)
 - Steamed Baby Potatoes tossed with fresh Herbs and Garlic
 - Mashed Potatoes – Garlic or Rustic Smashed
 - Oven Roasted Potatoes with Fine Herbs
 - Mixed Grain Rice (White Rice and Wild Rice)

DESSERT – Choose one in advance for all guests

Choose from a wide variety of Desserts available, as listed on Dessert Selections – page 24.

Served with Coffee, Decaf and a Selection of Teas

Continued on next page...

UPGRADE YOUR LUNCH WITH ADDITIONAL COURSES

SOUPS – Add \$3/person – Choose one in advance for all guests

Roasted Red Pepper and Tomato Soup with Basil Puree

Minestrone

Country Corn Chowder

Potato and Leek with Stilton Cheese

Wild Mushroom

Cream of Broccoli and Cheddar

Roasted Butternut Squash with Maple Crème Fraiche

PASTA – Add \$4/person – Choose one in advance for all guests

Pasta Pomodoro with snipped Chives and shredded Asiago Cheese

Creamy Garlic Alfredo Penne

STUFFED PASTA – Add \$5/person – Choose one in advance for all guests

Five Cheese Tortellini with Pomodoro or Alfredo Sauce

Spinach and Ricotta stuffed Cannelloni in Pomodoro Sauce, finished with Mozzarella

Meat or Vegetable Lasagna

Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

* **Vegetarian, Gluten and Lactose Free Entrees available by request.**

SELECT A LA CARTE PLATED LUNCHES

Every person is unique – so give your guests the freedom to choose their own Entrée and Dessert at your event.

A personalized Menu will be created and presented to your guests once seated for Lunch.
Served from 11:00 am – 3:00 pm.

Warm Rolls and Breads

SALAD – Choose one in advance for all guests

Mixed Green Salad with Julienne of fresh Vegetables and Fine Herb Vinaigrette

Classic Caesar Salad with Roasted Garlic and Parmesan Dressing, Croutons, fresh squeeze of Lemon and Bacon Twist

Baby Spinach, fresh Strawberries and Pecans tossed in our House Made Honey Mustard Dressing

Mixed crisp Greens with cubed Brie, sliced Apples, crushed Walnuts and dried Cranberries under a Maple Apple Cinnamon Vinaigrette

Greek Salad with Hearts of Romaine, Cucumbers, Tomatoes and Red Onions under Kalamata Olives and crumbled Feta with Greek Dressing

GUEST'S CHOICE OF ENTREE

Pan Seared Boneless Breast of Chicken with Maple Thyme Jus

Grilled 5 oz Tenderloin of Beef with Mushroom Madeira Jus

Roasted Fillet of Salmon with Lemon Dill Butter Sauce

Grilled Vegetable Strudel with Goat Cheese & Basil Pesto Cream Sauce (Vegetarian)

SERVED WITH

- Fresh Vegetables
- Your Choice of the Following Potato or Rice: (One selection chosen for all guests)
 - Steamed Baby Potatoes tossed with fresh Herbs and Garlic
 - Mashed Potatoes – Garlic or Rustic Smashed
 - Oven Roasted Potatoes with Fine Herbs
 - Mixed Grain Rice (White Rice and Wild Rice)

GUEST'S CHOICE OF DESSERT

Chocolate Raspberry Mousse Cake

Vanilla Crème Brûlée with Lemon Blueberry Cookie

Served with Coffee, Decaf and a Selection of Teas

\$29.95/person

Select a la Carte Lunch requires a minimum of 20 people. Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

PLATTER OR FAMILY STYLE LUNCH

This Lunch is served on platters and passed around the table like a traditional sit-down family meal.

Your Meal includes Salad, Pasta, Entrées and Dessert. Served from 11:00 am – 3:00 pm.

Warm Rolls and Breads

SALAD – Choose one in advance for all guests

Mixed Green Salad with Julienne of fresh Vegetables and Fine Herb Vinaigrette

Classic Caesar Salad with Roasted Garlic and Parmesan Dressing, Croutons, fresh squeeze of Lemon and Bacon Twist

Baby Spinach, fresh Strawberries and Pecans tossed in our House Made Honey Mustard Dressing

Mixed crisp Greens with cubed Brie, sliced Apples, crushed Walnuts and dried Cranberries under a Maple Apple Cinnamon Vinaigrette

Greek Salad with Hearts of Romaine, Cucumbers, Tomatoes and Red Onions under Kalamata Olives and crumbled Feta with Greek Dressing

PASTA – Choose one in advance for all guests

Pasta Pomodoro with snipped Chives and shredded Asiago Cheese

Creamy Garlic Alfredo Penne

ENTRÉE – Choose two in advance for all guests

Pan Seared Boneless Breast of Chicken with Maple Thyme Glaze

Slow Roasted slices of Beef au Jus

Grilled Fillet of Salmon in Lemon Dill Butter Sauce

Herb and Mustard crusted Loin of Pork with Apple & Pear Chutney

SERVED WITH

- Fresh Vegetables
- Your Choice of the Following Potato or Rice: (One selection chosen for all guests)
 - Steamed Baby Potatoes tossed with fresh Herbs and Garlic
 - Mashed Potatoes – Garlic or Rustic Smashed
 - Oven Roasted Potatoes with Fine Herbs
 - Spiced Yukon Wedges
 - Mixed Grain Rice (White Rice and Wild Rice)

DESSERT – Choose one in advance for all guests

Choose from a wide variety of Desserts available, as listed on Dessert Selections – page 24.

Coffee, Decaf and a Selection of Teas

\$29.95/person

Platter Style Lunches require a minimum of 25 people.

Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

BUFFET LUNCHESES

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

Salads

Mixed Lettuce House Salad with Trio of Dressings
Potato and Bacon Salad
Greek Pasta Salad
Coleslaw

Build Your Own Warm Sandwiches

Pulled Pork in House Made BBQ Sauce
Grilled Breast of Chicken
Slow Roasted Beef au Jus
Spiced Potato Wedges

Served with assorted Breads, Buns and toppings including Cheddar Cheese, Caramelized Onions, Sautéed Mushrooms, Tomato, Lettuce, BBQ Sauce and Mustard

Desserts

Assorted Pastries and Squares
Coffee, Decaf and a Selection of Teas

\$23.95/person

PRIME MINISTER'S BUFFET

Chef's Daily Soup Kettle
Warm Rolls and Breads
Mixed Lettuce House Salad with Trio of Dressings
Potato and Bacon Salad
Slow Roasted Vegetable and Pasta Salad

Entrees

Slow Roasted Beef au Jus with Mustards and Horseradish
Grilled Chicken with Maple Thyme Jus
Oven Roasted Potatoes
Fresh Vegetables

Desserts

Fresh Sliced Fruit Display
Chef's Sweet Table
Coffee, Decaf and a Selection of Teas

\$29.95/person

Buffet Service requires a minimum of 25 people.

Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

EXPRESS WORKING BUFFET LUNCHES

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

NEW YORK DELI

Chef's Daily Soup Kettle
Mixed Lettuce House Salad with Trio of Dressings
Creamy Coleslaw
Assorted Sandwiches:

- Shaved Turkey with Cranberry Mayo
- Ham and Swiss with Honey Mustard
- Roast Beef with Horseradish Mayo
- Tuna Salad
- Grilled Vegetable Wrap

Pickle Tray
Fresh Whole Fruits
Chef's Desserts
Coffee, Tea and Soft Drinks
\$18.95/**person**

TOUCH OF TUSCANY

Hearty Minestrone Soup (Vegetarian)
Crispy Garlic Focaccia
Classic Caesar Salad with Shaved Parmesan
Chicken Parmigiana with Mozzarella and Pomodoro
Farfalle tossed with roasted Garlic and Basil Oil
Meat or Vegetable Lasagna
Fresh Whole Fruits
Chef's Dessert
Coffee, Tea and Soft Drinks
\$19.95/**person**

MEXICAN FIESTA

Mexicali Soup Kettle
Mixed Lettuce House Salad with Trio of Dressings
Vegetable Quesadillas with Black Beans
Build Your Own Tacos – Mexican Spiced Beef and
Chicken accompanied by diced Tomatoes, Shredded
Lettuce, Monterey Jack Cheese, Salsa, Sour Cream
and Green Onions
Fresh Whole Fruits

Chef's Dessert
Coffee, Tea and Soft Drinks
\$18.50/**person**

STIR-FRY

Assorted Rolls and Butter
Won Ton Soup
Asian Salad with Mixed Greens, Mandarin Oranges and Sesame Vinaigrette
Wok Fired Chicken Stir-Fry
Vegetable Stir-Fry
Almond Rice Pilaf
Fresh Whole Fruits
Chef's Dessert
Coffee, Tea and Soft Drinks
\$18.95/**person**

GREAT CANADIAN

Fresh Kaiser Buns, Mustard & Horseradish
Mixed Lettuce House Salad with Trio of Dressings
Creamy Coleslaw
Warm Slices of Roasted Beef au Jus
Spiced Potato Wedges
Pickle Tray
Fresh Whole Fruits
Chef's Dessert
Coffee, Tea and Soft Drinks
\$16.95/**person**

PUB FARE

Mixed Lettuce House Salad with Trio of Dressings
Cheese Nachos with Green Onions, Jalapeno Peppers, Salsa and Sour Cream
Chicken Wings
Penne Pomodoro with Cheese
Assorted Pizzas
Fresh Whole Fruits
Chef's Dessert
Coffee, Tea and Soft Drinks
\$18.95/**person**

Working Lunch Buffets require a minimum of 15 people.

Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

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 with Cheddar
- Tuna Salad
- Turkey with Cranberry Mayo
- Grilled Vegetable Wrap

Packaged with

- Plain Potato Chips
- Fresh Whole Fruit
- Granola Bar or Cookie
- Bottled Water or Soft Drink

\$15.95/person

Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

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.

CONTINENTAL BREAKFAST

Assorted Breakfast Pastries

Selection of Preserves and Butter

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

Add Fresh Sliced Fruit to your Continental Breakfast for just \$2.50/person more.

MORNING BREAK

Coffee, Tea and Fruit Juices refreshed

EXPRESS LUNCH BUFFET – Choose one of the following 6 selections:

New York Deli

Chef's Daily Soup Kettle

Mixed Lettuce House Salad with Trio of Dressings

Creamy Coleslaw

Assorted Sandwiches.

- Shaved Turkey with Cranberry Mayo
- Ham and Swiss with Honey Mustard
- Roast Beef with Horseradish Mayo
- Tuna Salad
- Grilled Vegetable Wrap

Pickle Tray

Fresh Whole Fruits

Chef's Desserts

Touch of Tuscany Soft Drinks

Hearty Minestrone Soup (Vegetarian)

Crispy Garlic Focaccia

Classic Caesar Salad with Shaved Parmesan

Chicken Parmigiana with Mozzarella and Pomodoro

Farfalle tossed with roasted Garlic and Basil Oil

Meat or Vegetable Lasagna

Fresh Whole Fruits

Chef's Dessert

Coffee, Tea & Soft Drinks

Great Canadian

Fresh Kaiser Buns, Mustard and Horseradish

Mixed Lettuce House Salad with trio of Dressings

Warm Slices of Roasted Beef au Jus

Spiced Potato Wedges

Pickle Tray

Fresh Whole Fruits

Chef's Dessert

Coffee, Tea and Soft Drinks

Stir-Fry

Rolls and Butter

Won Ton Soup

Asian Salad with Mixed Greens, Mandarin Oranges, and Sesame Seed Vinaigrette

Wok Fired Chicken Stir-Fry

Vegetable Stir-Fry

Almond Rice Pilaf

Fresh Whole Fruits

Chef's Dessert

Coffee, Tea and Soft Drinks

Mexican Fiesta

Mexicali Soup Kettle

Mixed Lettuce House Salad with Trio of Dressings

Vegetable Quesadillas with Black Beans

Build Your Own Tacos – Mexican Spiced Beef and

Chicken accompanied by diced Tomatoes, Shredded

Lettuce, Monterey Jack Cheese, Salsa, Sour Cream

and Green Onions

Fresh Whole Fruits

Chef's Dessert

Coffee, Tea and Soft Drinks

Pub Fare

Mixed Lettuce House Salad with Trio of Dressings

Cheese Nachos with Green Onions, Jalapeno

Peppers, Salsa and Sour Cream

Chicken Wings

Penne Pomodoro with Cheese

Assorted Pizzas

Fresh Whole Fruits

Chef's Dessert

Coffee, Tea and Soft Drinks

AFTERNOON BREAK

Freshly Baked Cookies, Coffee, Tea and Soft Drinks

\$42.50/person

Minimum of 25 people required. An additional room rental will apply to groups with less than 25 people.

Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

REFRESHMENT BREAKS

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

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 and Bottled Water \$4.00 | |
| Add a Beverage Refresh \$2.00 | |
| Danishes, Muffins and Croissants \$5.25 | |
| Berry Strudels | \$3.50 |
| Assorted Freshly Baked Cookies \$3.25 | |
| Mini Pastries and Tarts | \$5.25 |
| Fresh Sliced Fruit Display \$5.50 | |
| Whole Fruit \$1.50 | |
| Assorted Fruit Yogurts | \$2.00 |
| Domestic Cheese Display with Crackers and Grapes \$8.25 (Cheddar, Canadian Swiss, Blue Cheese and Brie) | |
| Domestic and Imported Cheese Display with Crackers and Grapes \$11.25 (Cheddar, Double Cream Brie, Stilton, Gouda and Havarti) | |
| Seasonal Selection of Fresh Vegetables and Dip (Crudités) \$3.00 | |
| Canister of Coffee/Tea/Decaf \$25 | 10 Cup Pot – |
| Canister of Coffee/Tea/Decaf \$50 | 20 Cup Pot – |
| Canister of Coffee/Tea/Decaf \$75 | 30 Cup Pot – |

Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

THEMED BREAKS

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

Per Person

Health Break

\$12.00

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

Candy Land

\$6.00

Chocolate Bars, Licorice, Gummy Bears, Suckers and Assorted Soft Drinks

Make Your Own Sundae Bar

\$6.00

French Vanilla Ice Cream with an Assortment of Toppings

Humpty Dumpty

\$5.75

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

Wine and Cheese Break

\$17.00

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

Cascading Chocolate

\$9.50

Chocolate Fountain with warm Milk Chocolate, Fresh Fruit & Dipping Treats

Themed Breaks require a minimum of 12 people.

Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

DINNERS

INDIVIDUALLY PLATED DINNER

Create the perfect Dinner Menu for your Event by choosing your favourite Salad, Entrée and Dessert, in advance, for your guests. Pricing is based on your Entrée Selection. Upgrade your Dinner by adding Soup and Pasta courses. The choice is yours! Served from 5:00 pm – 9:00 pm

SALAD – Choose one in advance for all guests

Mixed Green Salad with Julienne of fresh Vegetables and Fine Herb Vinaigrette

Classic Caesar Salad with Roasted Garlic and Parmesan Dressing, Croutons, fresh squeeze of Lemon and Bacon Twist

Baby Spinach, fresh Strawberries and Pecans tossed in our House Made Honey Mustard Dressing

Mixed crisp Greens with cubed Brie, sliced Apples, crushed Walnuts and dried Cranberries under a Maple Apple Cinnamon Vinaigrette

Greek Salad with Hearts of Romaine, Cucumbers, Tomatoes and Red Onions under Kalamata Olives and crumbled Feta with Greek Dressing

ENTRÉE – Choose one in advance for all guests

Pan Seared Boneless Chicken Breast with Maple Thyme Jus – \$34/**person**

Panko crusted Supreme of Chicken stuffed with Swiss Cheese and Black Forest Ham – \$36/**person**

Slow Roasted Prime Rib Au Jus with Yorkshire Pudding (8oz) – \$39/**person**

Charbroiled New York Steak with Onion Frites and Mushroom Marsala Jus (8oz) – \$39/**person**

Seared Beef Tenderloin with Red Wine Reduction (8oz) – \$44/**person**

Duo Plate – Charbroiled Beef Tenderloin (5oz) and Pan Seared Boneless Breast of Chicken (6oz) with Maple Thyme Jus – \$48/**person**

Herb and Mustard crusted Loin of Pork with Apple and Pear Chutney – \$34/**person**

Grilled Salmon with Lemon Dill Butter Sauce – \$34/**person**

Grilled Vegetable Strudel with Goat Cheese & Basil Pesto Cream Sauce (Vegetarian) – \$34/**person**

DESSERT – Choose one in advance for all guests

Choose from a wide variety of Desserts available, as listed on Dessert Selections – page 24.

Served with Coffee, Decaf and a Selection of Teas

Continued on Next Page...

ALL INDIVIDUALLY PLATED DINNERS INCLUDE:

- Warm Rolls and Breads
- Salad
- Entrée
- Fresh Vegetables

- Your Choice of the Following Potato or Rice: (One selection chosen for all guests)
 - Steamed Baby Potatoes tossed with fresh Herbs and Garlic
 - Mashed Potatoes – Garlic or Rustic Smashed
 - Oven Roasted Potatoes with Fine Herbs
 - Mixed Grain Rice (White Rice and Wild Rice)
- Dessert (See Page 24)
- Coffee, Decaf and a Selection of Teas

UPGRADE YOUR DINNER WITH ADDITIONAL COURSES

SOUPS – Add \$4/person – Choose one in advance for all guests

Roasted Red Pepper and Tomato Soup with Basil Puree

Minestrone

Country Corn Chowder

Potato and Leek with Stilton Cheese

Wild Mushroom with Hazelnut Butter

Cream of Broccoli and Cheddar

Roasted Butternut Squash with Maple Crème Fraiche

PASTA – Add \$5/person – Choose one in advance for all guests

Pasta Pomodoro with snipped Chives and shredded Asiago Cheese

Creamy Garlic Alfredo Penne

STUFFED PASTA – Add \$6/person – Choose one in advance for all guests

Five Cheese Tortellini with Pomodoro or Alfredo Sauce

Spinach and Ricotta stuffed Cannelloni in Pomodoro Sauce, finished with Mozzarella

Meat Lasagna or Vegetable Lasagna

* Vegetarian, Gluten and Lactose Free Entrees available by request.
Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

SELECT A LA CARTE DINNER

Every person is unique – so give your guests the freedom to choose their own Entrées at your Event.

A personalized Menu will be created and presented to your guests once seated for Dinner.

Served from 5:00 pm – 9:00 pm.

Warm Rolls and Breads

SALAD – Choose one in advance for all guests

Mixed Green Salad with Julienne of fresh Vegetables and Fine Herb Vinaigrette

Classic Caesar Salad with Roasted Garlic and Parmesan Dressing, Croutons, fresh squeeze of Lemon and Bacon Twist

Baby Spinach, fresh Strawberries and Pecans tossed in our House Made Honey Mustard Dressing

Mixed crisp Greens with cubed Brie, sliced Apples, crushed Walnuts and dried Cranberries under a Maple Apple Cinnamon Vinaigrette

Greek Salad with Hearts of Romaine, Cucumbers, Tomatoes and Red Onions under Kalamata Olives and crumbled Feta with Greek Dressing

PASTA

Pasta Pomodoro with snipped Chives and shredded Asiago Cheese

GUEST'S CHOICE OF ENTREE

Crisp pan-seared Chicken Supreme served with Pear and Apple Chutney

Charbroiled Beef Tenderloin (8oz) with Mushroom Marsala Jus

Oven Roasted Salmon with Lemon Dill Butter Sauce

Grilled Vegetable Strudel with Goat Cheese & Basil Pesto Cream Sauce (Vegetarian)

SERVED WITH

- Fresh Vegetables
- Your Choice of Potato or Rice (One selection chosen for all guests)
 - Steamed Baby Potatoes tossed with fresh Herbs and Garlic
 - Mashed Potatoes – Garlic or Rustic Smashed
 - Oven Roasted Potatoes with Fine Herbs
 - Mixed Grain Rice (White Rice and Wild Rice)

GUEST'S CHOICE OF DESSERT

Chocolate Raspberry Mousse Cake

Vanilla Crème Brûlée with Lemon Blueberry Cookie

Served with Coffee, Decaf and a Selection of Teas

\$49.75/person

Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

Guest number restrictions may apply. Ask the Sales Consultant for details.

PLATTER OR FAMILY STYLE DINNER

Nothing says “Family” like a Platter Style Dinner with your choice of Salad, Fusilli Pasta and your choice of Entrée accompanied by Potatoes and Vegetables served on platters and bowls and passed around the table like a traditional sit-down family Dinner. Finish with a delectable Dessert, served individually plated.

Served from 5:00 pm – 9:00 pm.

SALAD – Choose one in advance for all guests

Mixed Green Salad with Julienne of fresh Vegetables and Fine Herb Vinaigrette

Classic Caesar Salad with Roasted Garlic and Parmesan Dressing, Croutons, fresh squeeze of Lemon and Bacon Twist

Baby Spinach, fresh Strawberries and Pecans tossed in our House Made Honey Mustard Dressing

Mixed crisp Greens with cubed Brie, sliced Apples, crushed Walnuts and dried Cranberries under a Maple Apple Cinnamon Vinaigrette

Greek Salad with Hearts of Romaine, Cucumbers, Tomatoes and Red Onions under Kalamata Olives and crumbled Feta with Greek Dressing

PASTA

Pasta Pomodoro with snipped Chives and shredded Asiago Cheese

ENTREES – Choose Two in Advance

Roasted Strip Loin of Beef with Red Wine Reduction

Crisp pan-seared Chicken Breast with Tarragon Cream Sauce

Herb and Mustard crusted Pork Loin with Pear and Apple Chutney

Grilled Salmon with Lemon Dill Butter Sauce

DESSERT – Choose one in advance for all guests

Choose from a wide variety of Desserts available, as listed on Dessert Selections – page 24.

ALL PLATTER STYLE DINNERS INCLUDE:

- Warm Rolls and Breads
- Salad
- Pasta
- Two Entrees
- Fresh Seasonal Vegetables
- Your Choice of the Following Potato or Rice:
 - Steamed Baby Potatoes tossed with fresh Herbs and Garlic
 - Mashed Potatoes – Garlic or Rustic Smashed
 - Oven Roasted Potatoes with Fine Herbs
 - Spiced Yukon Wedges
 - Mixed Grain Rice (White Rice and Wild Rice)
- Dessert – Served Individually Plated
- Coffee, Decaf and a Selection of Teas

\$46/person

Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

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.

Warm Rolls and Breads

FOUR SALADS

Mixed Green Salad with trio of Dressings

Classic Caesar Salad with Pancetta Bacon Crisps, Parmesan and Croutons on the side

Broccoli Salad with Bacon and Cheddar Cheese

Farfalle Pasta with slow-roasted Vegetables in a light Vinaigrette

THREE ENTREES

Slow Roasted Beef au Jus (Hand carved at the Buffet Table with a minimum of 50 people)

Grilled Chicken tossed with Tarragon Cream Sauce

Baked Fillet of Salmon with Lemon Dill Butter Sauce

PASTA

Pasta Pomodoro with snipped Chives and shredded Asiago Cheese

VEGETABLES

Oven Roasted Potatoes with Fine Herbs or Steamed Baby Potatoes tossed with fresh Herbs and Garlic

Fresh Vegetables

DESSERTS

Fresh Sliced Fruit Display

Chef's Sweet Table

Coffee, Decaf and a Selection of Teas

\$46/**person**

Buffet service requires a minimum of 25 people.

Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

LAKESIDE BARBEQUE DINNER BUFFET

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

STARTERS

Warm Rolls and Breads

Fresh Vegetables and Dips

Crostini, Crackers and Spreads

THREE SALADS

Mixed Green Salad with trio of Dressings

Classic Potato and Egg Salad

Creamy Coleslaw

ENTREES – Choose Two in Advance

Grilled Chicken tossed in a Lemon and Honey Glaze

Top Sirloin Steaks with Mushroom and Pepper Ragout

Grilled Sweet Italian Sausage

Cedar roasted Salmon with Maple Bourbon Glaze

VEGETABLES

Corn on the Cob

Baked Potato served with Sour Cream, Chives, Bacon Bits and Cheddar Cheese on the side

DESSERTS

Fresh sliced Fruit Display

Chef's Sweet Table

Coffee, Decaf and a Selection of Teas

\$39.95/**person**

Buffet service requires a minimum of 25 people.

Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

DESSERT SELECTIONS

We offer a wide variety of delectable House Made 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 LAVA CAKE

Warm and gooey Chocolate explosion. Served with Vanilla Ice Cream or fresh Fruit.

VANILLA BEAN CRÈME BRÛLÉE

Accompanied by your choice of Lemon Blueberry Shortbread, Chocolate Biscuit or Cherry White Chocolate Biscotti

TIRAMISU

Espresso dipped Lady Fingers with Mascarpone Cheese, Kahlua and fresh Cream

LEMON TRIFLE DELIGHT

Moist Vanilla Cake layered between tart Lemon Curd and fresh Whipped Cream served in a Martini Glass

CLASSIC NEW YORK STYLE CHEESECAKE

Served with fresh Berry Compote – the option to choose your own Cheesecake flavour is also available

WARM APPLE BLOSSOM

Sweet caramelized Apples in a rich Puff Pastry, served with Caramel and Cinnamon Vanilla Ice Cream

CHOCOLATE RASPBERRY MOUSSE CAKE

Devil's Food Cake with a light, refreshing Raspberry Mousse

STRAWBERRY SHORTCAKE

Vanilla Shortbread Cake layered with fresh Strawberries and Whipped Cream

SAMPLER PLATE

House made trio of Desserts including Lemon Blueberry Tartlette, Chocolate Cheesecake and Custard filled Cannoli. For when you can't choose just one!

HORS D'OEUVRES & SPECIALTY STATIONS

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.

ASSORTED COLD COCKTAIL CANAPÉS

Focaccia Toast and Roast Garlic Bruschetta
Smoked Salmon on Pumpnickel
Herbed Tomato and Bocconcini
Grilled Asparagus Wrapped in Prosciutto
Black Pepper crusted Beef Tenderloin
on Garlic Crouton
\$21/**dozen**

HOT HORS D' OEUVRES

Bacon wrapped Scallops
Brie and Cranberry Bundles
Beef Skewers
Vegetable Spring Rolls with Dipping Sauce
Grilled Shrimp & Pineapple Skewers
Chicken Satays with Sesame Dipping Sauce
Mini Quiches
Sweet Italian Sausage in Pastry
Pear and Stilton Cheese Tart
\$22/**dozen**

CHEF'S SELECTION OF HORS D'OEUVRES & CANAPES – \$18/dozen

Antipasto Bar – \$13/person

Black and Green Olives
Grilled Vegetables, Artichokes
Marinated Bocconcini
Prosciutto wrapped Bread Sticks
Salami and Olive Horns
Sliced Melon

Add Seafood to Antipasto Bar – \$7/person

Citrus poached Shrimp with Cocktail Sauce
Mussels with Red Curry, Tomato and Red Onion
Calamari Ceviche

Farmer's Market – \$8/person

Wheat and White Dinner Rolls
Crispy Vegetable Sticks
Sour Cream Chive Dip
Mixed Green Salad with Trio of Dressings
Potato and Bacon Salad
Charbroiled Vegetable Pasta Salad

Chef's Carving Table

Hip of Beef – \$8/person (Minimum of 75 people)
Carved Top Sirloin of Beef – \$13/person
Roasted Strip Loin of Beef – \$16/person
Prime Rib of Beef – \$16/person
Leg of Lamb – \$17/person
Carved Pork Loin stuffed with Savoury Cranberry Stuffing – \$13/person
Roasted Turkey with Stuffing & Cranberries – \$13/person
Maple Glazed Ham – \$13/person
Roasted Pig – **Market Price**
Above are served with applicable condiments and Spiced Potato Wedges

Stations require a minimum of 25 people.

Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

Pasta Cookery – \$11/person

An assortment of Pastas and Toppings

prepared fresh to order with Pomodoro and Alfredo Sauce

Gourmet Snack Table – \$13/person

Focaccia Toast and Roast Garlic Bruschetta
Beef Skewers and Chicken Satays
Bite Size Pizza Squares
Spring Rolls with Dipping Sauce

Seafood Station – \$19/person (Min. of 50 people)

Citrus poached Shrimp with Cocktail Sauce
Mussels with Red Curry, Tomato and Red Onion
Calamari Ceviche
Bacon Wrapped Scallops
Crab in Phyllo Pastry
Chilled Lobster

Slider Bar – \$12.50/person

Beef Burgers and Grilled Breast of Chicken on fresh Mini Buns with the following Toppings: Cheddar Cheese, BBQ Sauce, Chipotle Mayo, Ketchup, Mustard, Relish, Caramelized Onions, Lettuce, Pickles, Tomatoes and Sautéed Mushrooms on the side.

Poutine Station – \$9.25/person

Fresh cut Fries
Cheese Curds
Hot Gravy, Sour Cream, Green Onions, Malt & White Vinegar, Ketchup

Sweet Sensations Table – \$10.50/person

Assorted House Made Pastries
Chocolate Dipped Strawberries
Assorted Cakes, Pies and Flans

MENU ENHANCEMENTS

Customize your Meal with additional Menu Enhancements.

PER PERSON

Fresh Vegetables with Dip (Crudités) \$3.00

Domestic Cheese Display with Crackers and Grapes
\$8.25
(Cheddar, Canadian Swiss, Blue Cheese and Brie)

Domestic and Imported Cheese Display with Crackers and Grapes
\$11.25
(Cheddar, Double Cream Brie, Stilton, Gouda and Havarti)

Gourmet Thin Crust Pizza \$4.00

Classic Antipasto Platter \$11.95
(Prosciutto, Capicola, Calabrese, Spiced Olives, Melons, Bocconcini, Pepperoncinos, Bandarillos and Marinated Green Beans)

| | |
|---|--------------|
| Shrimp Tree with Cocktail Sauce (Minimum of 25 people) Price | Market |
| Fresh Sliced Fruit Display | \$5.50 |
| Assorted Freshly Baked Cookies | \$3.25 |
| Mini Pastries and Tarts | \$5.25 |
| Chocolate Fountain with Fresh Sliced Fruit & Dipping Treats \$9.00 | |
| Chilled Shrimp with Cocktail Sauce Price | Market |
| Assorted Sandwiches and Wraps | \$36/dozen |
| Chocolate Dipped Strawberries | \$24/dozen |
| Roasted Pig with Traditional Chutney, Spiced Applesauce and fresh Rolls Market Price | |
| Lobster Tail with Drawn Butter | Market Price |

Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

BEVERAGE SERVICE

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

| | OPEN BAR | CASH |
|--|--------------------|----------------|
| BAR | | |
| SPIRITS | (+ Tax & Gratuity) | (Includes Tax) |
| 1 oz Alcohol with Soft Drink & Garnish (Rye, Rum, Gin, Vodka, Scotch & Brandy) \$6.00 | | \$5.31 |
| 1 oz Alcohol with Fruit Juice & Garnish (Caesar, Bloody Mary, Screwdriver, Cape Cod) \$7.00 | | \$6.19 |
| BEER | | |
| Domestic Beer (Canadian, Coors Light, Blue, Blue Light, Budweiser, Bud Light) \$5.50 | \$4.87 | |
| Imported Beer (Stella, Heineken, Corona) | \$5.31 | \$6.00 |
| Draught Beer (20 oz) \$6.50 | \$5.75 | |
| WINE | | |
| House Wine – By the Bottle \$30.00 | \$26.55 | |
| House Wine – By the Glass \$7.50 | \$6.64 | |

See our Wine List for additional selections and prices.

LIQUEURS & SPECIALTY ITEMS

| | | |
|---|--------|--------|
| Bailey's, Kahlua, Drambuie, Sambuca, Schnapps, Amaretto, Tequila Rose \$7.00 | \$6.19 | |
| Martinis (Martini, Manhattan, Cosmopolitan) \$9.00 | \$7.96 | |
| Coolers (Bacardi Breezer, Woody's Pink Grapefruit, Smirnoff Ice, \$6.00 Mike's Hard Cranberry & Lemonade) | \$5.31 | |
| Frozen Cocktails (Strawberry Daiquiri, Lime Margarita, Pina Colada) \$7.00 | \$6.19 | |
| Champagne Toast | \$4.87 | \$5.50 |

NON-ALCOHOLIC BEVERAGES

| | | |
|---|--------|--|
| Soft Drinks (Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Iced Tea) \$2.50 | \$2.21 | |
| Virgin Frozen Cocktails (Strawberry Daiquiri, Lime Margarita, Pina Colada) \$5.00 | \$4.43 | |
| Fruit Juices (Orange, Apple, Grapefruit, Pineapple, Cranberry, Clamato, Tomato) \$3.50 | \$3.10 | |
| Spring Water \$2.50 | \$2.21 | |
| Perrier Bottled Mineral Water \$3.00 | \$2.66 | |
| Freshly Brewed Coffee & Tea \$2.50 | \$2.21 | |

PUNCH BOWLS

| | | |
|--|----------|-------|
| Fruit Punch Bowl (Serves 30 People) ----- | \$65.00 | |
| Champagne Punch Bowl (Serves 30 People) ----- | \$95.00 | |
| Rum & Fruit Punch Bowl (Serves 30 People) ----- | \$100.00 | |
| Mimosas (Champagne & Orange Juice) | \$3.95 | glass |

Open Bar prices are subject to applicable taxes and service charge. 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. Bar service concludes at 1:00 am at the latest.

BANQUETS WINE LIST

The following 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.

SELECTIONS

BOTTLE

HOUSE WINES – WHITE (Included in Wedding Packages)

| | | |
|--|--|---------|
| Hernder Estates Riesling (1) | | \$26.55 |
| Peller Estates Family Selection Chardonnay (0) | | \$26.55 |
| Jackson Triggs Black Reserve Sauvignon Blanc (0) | | \$26.55 |
| Open Select Smooth White | | \$26.55 |
| Inniskillin Estate Select Pinot Grigio (1) | | \$26.55 |

HOUSE WINES – RED (Included in Wedding Packages)

| | | |
|--|--|---------|
| Jackson Triggs Black Reserve Cabernet Franc/Cabernet Sauvignon | | \$26.55 |
| Peller Estates Family Series Cabernet Merlot | | \$26.55 |
| Hernder Estates Baco Noir | | \$26.55 |
| Open Select Smooth Red | | \$26.55 |
| Inniskillin Estate Select Cabernet Shiraz | | \$26.55 |

DOMESTIC SELECTIONS – WHITE

| | | |
|------------------------------------|--|---------|
| Hernder Estates Gewürztraminer (1) | | \$26.55 |
|------------------------------------|--|---------|

DOMESTIC SELECTIONS – RED

| | | |
|----------------------------------|--|---------|
| EastDell Estates Black Cab Blend | | \$35.00 |
| Mike Weir Cabernet Merlot | | \$42.00 |
| Peninsula Ridge Shiraz | | \$37.00 |

IMPORTED SELECTIONS – WHITE

| | | |
|---|-----------|---------|
| Beringer White Zinfandel California | America | \$26.55 |
| Robert Mondavi Pinot Grigio | America | \$30.00 |
| Santa Carolina Chardonnay Reserva | Chile | \$30.00 |
| Santa Margherita Pinot Grigio | Italy | \$45.00 |
| Wolf Blass Yellow Label Sauvignon Blanc | Australia | \$37.00 |

IMPORTED SELECTIONS – RED

| | | |
|--|-----------|---------|
| Woodbridge by Mondavi Cabernet/Sauvignon | America | \$32.00 |
| Santa Carolina Cabernet/Sauvignon Reserva | Chile | \$30.00 |
| Masi Modello Venetie Rosso | Italy | \$32.00 |
| Wolf Blass Yellow Label Cabernet Sauvignon | Australia | \$42.00 |

ROSE AND SPARKLING WINES

| | | |
|-----------------------------------|---------|---------|
| Jackson Triggs Methode Cuve Close | Canada | |
| Trius Brut | Canada | \$85.00 |
| Henkel Trocken | Germany | \$45.00 |

Pricing is subject to applicable tax, gratuity and service charge. All subject to change.