



## *Corporate & Social Events* *2018*

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 8<sup>th</sup> 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, Vegan, 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
<b>GRAND BALLROOM</b>	4,644	—	170	—	400	250 w/dancing, 300 w/o dancing
<b>LAKESIDE BALLROOM</b>	2,680	40	80	30-40	250	80 w/dancing, 130 w/o dancing
<b>CELEBRATIONS BALLROOM</b>	733	20	20	20	40	40
<b>REFLECTIONS BALLROOM</b>	1,231	20	40	30	90-100	50 (5 tables)
<b>PRESS ROOM</b>	810	25	25	20	70	30-40 (5 tables)
<b>COMMITTEE ROOM</b>	378	20	14	—	25	15
<b>PRESS &amp; COMMITTEE ROOM</b>	1,188	25	25	20	80	30-40 (5 tables)
<b>BOARD ROOM</b>	378	10-12	—	—	—	—
<b>CELLAR ROOM &amp; BAR</b>	1,188	25	30	25	60	50
<b>VINTAGES</b>	700	16	12 (3 rows of 4)	16	20	40 (Square Tables)
<b>TRADITIONS</b>	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, Vegan 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 Lunches are subject to minimum and maximum number of guests. Ask for Sales rep for details. 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 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

#### **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**

### **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**

### **TOUCH OF TUSCANY**

Hearty Minestrone Soup (Vegetarian)  
Focaccia Bread Rolls  
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**

### **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**

### **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**

### **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

Coffee, Tea and Soft Drinks

### Touch of Tuscany

Hearty Minestrone Soup (Vegetarian)

Focaccia Bread Rolls

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.

	<b>Per Person</b>
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
Fruit Turnover	\$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 (Cheddar, Canadian Swiss, Blue Cheese and Brie)	\$8.25
Domestic and Imported Cheese Display with Crackers and Grapes (Cheddar, Double Cream Brie, Stilton, Gouda and Havarti)	\$11.25
Seasonal Selection of Fresh Vegetables and Dip (Crudités)	\$3.00
Canister of Coffee/Tea/Decaf	15 Cup Pot - \$40
Canister of Coffee/Tea/Decaf	30 Cup Pot - \$75

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, Vegan 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.

Select a la Carte Dinners are subject to minimum and maximum number of guests. Ask for Sales rep 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 Pumpernickel  
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 (Cheddar, Canadian Swiss, Blue Cheese and Brie)	\$8.25
Domestic and Imported Cheese Display with Crackers and Grapes (Cheddar, Double Cream Brie, Stilton, Gouda and Havarti)	\$11.25
Gourmet Thin Crust Pizza	\$4.00
Classic Antipasto Platter (Prosciutto, Capicola, Calabrese, Spiced Olives, Melons, Bocconcini, Pepperoncino's, Bandarillos and Marinated Green Beans)	\$11.95
Shrimp Tree with Cocktail Sauce (Minimum of 25 people)	Market Price
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	\$9.50
Chilled Shrimp with Cocktail Sauce	Market Price
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

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## 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.

	<b>OPEN BAR</b>	<b>CASH BAR</b>
<b>SPIRITS</b>	(+ Tax & Gratuity)	(Includes Tax)
1 oz Alcohol with Soft Drink & Garnish (Rye, Rum, Gin, Vodka, Scotch & Brandy)	\$5.31	\$6.00
1 oz Alcohol with Fruit Juice & Garnish (Caesar, Bloody Mary, Screwdriver, Cape Cod)	\$6.19	\$7.00

### BEER

Domestic Beer (Canadian, Coors Light, Blue, Blue Light, Budweiser, Bud Light)	\$4.87	\$5.50
Imported Beer (Stella, Heineken, Corona)	\$5.31	\$6.00
Draught Beer (20 oz)	\$5.75	\$6.50

### WINE

House Wine - By the Bottle	\$26.55	\$30.00
House Wine - By the Glass	\$6.64	\$7.50

*See our Wine List for additional selections and prices.*

### LIQUEURS & SPECIALTY ITEMS

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

### NON-ALCOHOLIC BEVERAGES

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

### 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
<b>HOUSE WINES - WHITE</b>		
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
<b>HOUSE WINES - RED</b>		
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
<b>DOMESTIC SELECTIONS - WHITE</b>		
Hernder Estates Gewürztraminer (1)		\$26.55
<b>DOMESTIC SELECTIONS - RED</b>		
EastDell Estates Black Cab Blend		\$35.00
Mike Weir Cabernet Merlot		\$42.00
Peninsula Ridge Shiraz		\$37.00
<b>IMPORTED SELECTIONS - WHITE</b>		
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
<b>IMPORTED SELECTIONS - RED</b>		
Woodbridge by Mondavi Cabernet/Sauvignon	America	\$32.00
Santa Carolina Cabernet/Sauvignon Reserva	Chile	\$30.00
Masi Modello Venezie Rosso	Italy	\$32.00
Wolf Blass Yellow Label Cabernet Sauvignon	Australia	\$42.00
<b>ROSE AND SPARKLING WINES</b>		
Jackson Triggs Methode Cuve Close	Canada	\$45.00
Trius Brut	Canada	\$85.00
Henkel Trocken	Germany	\$45.00

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