

Coffee Service and Break

Healthy and Fresh

Yogurt Parfait, Fresh Fruits and Granola	\$4.00 Each
Fruit Skewers with Yogurt Dipping Sauce	\$4.00 Each
Whole Fresh Seasonal Fruits	\$2.50 Each
Fresh Sliced Fruit Tray	\$4.00 Person
High Protein Power Bars (Item prices each, minimum orders applies)	\$3.50 Each

Fresh From the Bakery

Assorted House Made Scones	\$3.75 Each
Assorted House Made Cookies	\$1.95 Each
Fresh Baked Muffins	\$2.95 Each
Fresh Baked Croissants	\$3.00 Each
Fresh Baked Croissant Stuffed with Bacon, Scrambled Eggs and Cheddar Cheese	\$4.50 Each
Bagels and Cream Cheese	\$4.00 Each
House Made Scones, Jams and Butter	\$4.00 Each
Assorted Dessert Squares	\$4.00 Each
Fresh Baked Pretzel Nuggets with Cheese Dipping Sauce	\$5.75 Each
Nachos with Cheese Sauce	\$5.75 Person

Beverage Service

Coffee, Tea and Decaf	\$2.50 Cup
	\$32.00 14 Cup Urn
	\$48.00 21 Cup Urn
Assorted Canned Soft Drinks	\$2.50 Each
Fresh Fruit Juice	\$9.00 Litre
White and Chocolate Milk Cartons (250ml)	\$2.25 Each
Iced Tea	\$8.00 Litre
Fresh Lemonade	\$8.00 Litre
Filtered Water Service - On Meeting Tables (Available in Sparkling or Still)	\$5.00 Litre
Beverage Station, Including: Coffee, Tea, Iced Tea, Juice, Lemonade	\$10.95 Person

Price subject to applicable tax and 15% service charge.
Some restrictions may apply. Ask your catering representative for details



Breakfast Buffets

Continental Breakfast

Chilled Orange, Cranberry and Apple Juices
Assorted Breakfast Pastries, Breads,
Muffins and Scones
Creamery Butter and Preserves
Coffee, Tea and Decaf
\$12.50 | Person (1-hour service, min. 30 guests)

Continental Breakfast Plus

Chilled Orange, Cranberry and Apple Juices
Fresh Baked Scrambled Egg Croissants
with Bacon and Cheddar Cheese
Assorted Breakfast Pastries, Breads,
Muffins and Scones
Creamery Butter and Preserves
Coffee, Tea and Decaf
\$16.75 | Person (1-hour service, min. 30 guests)

Continental breakfasts in the Executive Meeting Room
carry a minimum of 10 guests

Breakfast Buffet

Chilled Orange, Cranberry and Apple Juices
Yogurt Parfaits with Fresh Fruit and Granola
Cinnamon French Toast with Maple Syrup
Farm Fresh Scrambles Eggs with Chives
Crispy Bacon and Country Link Sausages
Country Style Home Fried Potatoes
Assorted Breakfast Pastries, Breads,
Muffins and Scones
Creamery Butter and Preserves
Coffee, Tea and Decaf
\$26.50 | Person (1-hour service, min. 50 guests)

Brunch Buffet

Chilled Orange, Cranberry and Apple Juices
Yogurt Parfaits with Fresh Fruit and Granola
Cinnamon French Toast with Maple Syrup
Chef's Omelet Station Featuring Eggs Made to Order
with Fresh Spinach, Sliced Mushrooms, Tomato,
Diced Ham, Grated Cheese and Salsa,
Crispy Bacon and Country Link Sausages
Country Style Home Fried Potatoes
Assortment of Chef's Compound Salads (2)
Chef Carved Roast Beef
Grilled Breast of Chicken Marsala
Assorted Breakfast Pastries, Breads,
Muffins and Scones
Creamery Butter and Preserves
Coffee, Tea and Decaf
\$39.50 | Person (1.5 hour service, min. 50 guests)

Brunch Salad Selections

Grilled Vegetable and Pasta Salad
Julienne Vegetable Salad
Mixed Green Salad, Balsamic Vinaigrette
Caesar Salad
Greek Salad with Fresh Feta
Grilled Leek and Potato Salad
Creamy Coleslaw

Breakfast Enhancements

(Minimums apply)
Add Omelet Station \$6.00 | Person
Add Eggs Benedict \$3.50 | Person
Add Chef's Salad \$2.50 | Person
Add Carving Station \$8.00 | Person

Price subject to applicable tax and 15% service charge.
Some restrictions may apply. Ask your catering representative for details



Lunch Buffets

Minimum 30 Guests

(Advance selection of one menu for your group)

All lunches include water, iced tea and lemonade or coffee, tea and decaf on buffet beverage station

Add \$1.50 per person to include both hot and cold beverages

Plain's Road Deli

Chef's Soup of the Day

Mixed Greens with Balsamic Dressing

Grilled Vegetable and Pasta Salad

(turkey, beef, ham, veg wraps)

Fresh made Deli Sandwiches on Artisan Breads

Assorted Dessert Squares

\$22.75 | Person

Mediterranean Buffet

Assorted Olives and Pepperoncini

Greek Salad with Fresh Feta Cheese

Hummus with Warm Pita Bread

Chicken Souvlaki with Tzatziki Sauce

Lemon and Herb Rice

Cinnamon Crème Brule and Fresh Fruit Salad

\$27.50 | Person

Far East Buffet

Julienne Vegetable Salad

Vegetable Spring Rolls

General Tao's Chicken

Vegetable Stir Fry

Roast Vegetable Fried Rice

Fresh Sliced Fruits and Mini Pastries

\$29.75 | Person

Italian Buffet

Rosemary Focaccia

Caesar Salad

Chef's Baked Pasta

Breast of Chicken Parmesan

Fresh Sliced Fruits and Assorted Cannoli

\$30.00 | Person

Tex Mex Buffet

Mixed Greens with Balsamic Dressing

Spanish Rice and Refried Beans

Grilled Chimichurri Flank Steak and Chicken

Sautéed Peppers and Onions, Shredded Lettuce,

Grated Cheese, Pico De Gallo, Salsa,

Jalapeños and Sour Cream

Oven Warmed Corn and Flour Tortilla Shells

Warm Churros with Assorted Jams

\$30.95 | Person

Great Canadian Buffet

Chef's Butternut Squash Soup

Mixed Green salad with Balsamic Vinaigrette

Grilled Maple Glazed Salmon Filet

Seasonal Vegetable Medley

Oven Roasted Yukon Gold Potatoes

Nanaimo Bars and Crème Brule

\$31.25 | Person

Price subject to applicable tax and 15% service charge.

Some restrictions may apply. Ask your catering representative for details



Grand Lunch Buffets

Minimum 30 Guests

Minimum 50 Guests for all day corporate menu

(Selections made in advance and served for entire group, choose 2 salads, 1 protein, 1 hot or cold beverages)

Chef's Soup of the Day

Choice of two salads:

Mixed Greens with Balsamic Dressing

Caesar Salad

Grilled Vegetable and Pasta Salad

Greek Salad

Choice of one protein:

Maple Glazed Filet of Salmon

Breast of Chicken Marsala

Sliced Flank Steak, Hunter Sauce

Herb Roasted Potatoes

Seasonal Vegetable Medley

Fresh Sliced Fruits

Assorted Miniature Desserts

Regular and Decaf Coffee, Assorted Tea

Assorted Soft Drinks and Filtered Water

(Add \$1.50 per person to include both hot and cold beverages)

\$32.00 | Person

\$41.00 | Person As All Day Corporate Selection

Add Additional Protein for \$3.50 | Person

Price subject to applicable tax and 15% service charge.

Some restrictions may apply. Ask your catering representative for details



Platters

Minimum 25 Guests

Platters are a compliment to menus as an enhancement and not intended as a complete meal

Fresh Vegetable Crudités

Assortment of Fresh Vegetables
(broccoli, cauliflower, cucumber, carrots,
assorted peppers, and cherry tomatoes)
Parmesan Dip
Roasted Red Pepper Hummus
\$4.00 | Person

Beet Cured Salmon Platter

Thinly Sliced House Cured Salmon
Pumpernickel and Rye Bread
Pickled Red Onions, Honey Mustard
Cream Cheese, Capers and Chopped Egg
\$9.00 | Person

Domestic Cheese Platter

Featuring Cheeses from Ontario and Quebec
Flat Breads, Crackers and Fig Preserves
\$8.00 | Person

Fruit and Cheese Platter

Fresh Cut Seasonal Fruits
Assorted Artisan Cheeses
\$10.00 | Person

Antipasto Platter

Artisan Cured Meats and Cheeses
Assorted Olives, Pickles and Pepperoncini
Marinated Grilled Vegetables
Roasted Garlic Hummus
Flat Breads and Crostini
\$15.00 | Person

Assorted Desserts

Selection of Miniature Pastries and Fruit Tarts
\$5.50 | Person (3 Pieces | Person)

Deli Sandwich Platter

Fresh Made Deli Sandwiches on Assorted Breads
Assorted Condiments and Dressings
\$6.50 | Person (1 Piece | Person)

Open Faced Miniature Sandwiches

Fresh Open Faced Sandwiches Fully Dressed
\$7.00 | Person (2 Pieces | Person)

Tea Sandwiches

Traditional Tea Sandwiches
Beet Cured Salmon on Tarragon Scones
Classic Cucumber with Dill Cream Cheese
Prosciutto and Melon on Pumpernickel
Mango Chicken Salad
\$10.00 | Person (6 pieces | Person)

Price subject to applicable tax and 15% service charge.
Some restrictions may apply. Ask your catering representative for details



Cocktail Receptions

We have the perfect reception menu to compliment any celebration
Choose a package or a selection of our available canapes

RBG Favourites-Package

Caprese Skewers with Pesto Vinaigrette
Sundried Tomato Tapenade with Goat Cheese
Smoked Cheddar Arancini with Tomato Jam
House Beet Cured Salmon on Gaufrette
Hand Dipped Mini Chorizo Corn Dogs
Chicken Satay with Fresh Mint Vinaigrette
Mini Grilled Cheese with Bacon Jam
Seared Sea Scallops, Orange Butter Sauce
Rare Beef, Crispy Shallots and Horseradish Cream
Potato Pancakes with Montrachet and Apple Chutney
\$35.00 | Person

Based on selection of 6 items
15 Pieces | Person

Minimum 40 people, 1.5 hour cocktail reception

Afternoon Tea

Assorted Classic Tea Sandwiches
(egg salad, tuna salad, cucumber, and salmon)
Crudité Platter and Yogurt Dip
Miniature Fruit Tarts and Scones
Fruit Preserves
Fresh Sliced Fruit Platter
Tea and Coffee
\$22.00 | Person

Minimum 40 people

Evening Reception

Fresh Cut Crudité, Yogurt Dip
Assorted Domestic and Imported Cheeses
Selection of 6 canapes from RBG Favourites Package
Based on 12 Pieces | Person
\$45.00 | Person

Minimum 40 people

The Ultimate Reception

Selection of 6 canapes from RBG Favourites Package
Based on 10 Pieces | Person

Fresh Cut Crudité
Assorted Dips
Chef's Roasted Garlic Hummus
Assorted Breads and Crackers

Assorted Domestic and Imported Cheeses
Served with Assorted Crackers, Breads and Crostini

Sauté Station featuring:
Crab Cakes with Red Pepper Coulis
Jumbo Shrimp in Garlic Butter

Chef Carvings:
Oven Roasted Tenderloin of Beef
Breast of Turkey

Chef's Assortment of Miniature Pastries
\$67.50 | Person

Minimum 40 people

Dinner Canapes Package Add-On

Select any 4 canapes from our RBG Favourites Package
as an add-on to your Dinner Selections
\$8.00 | Person

Price subject to applicable tax and 15% service charge.
Some restrictions may apply. Ask your catering representative for details



Hors d' Oeuvres Selection

Vegetable Canapes

Caprese Skewers with Pesto Vinaigrette	\$36.00 Dozen
Tomato Bruschetta with Shaved Parmesan	\$36.00 Dozen
Sundried Tomato Tapenade with Goat Cheese	\$36.00 Dozen
Vegetable Spring Rolls	\$42.00 Dozen
Potato Samosa	\$42.00 Dozen
Smoked Cheddar Arancini with Tomato Jam	\$42.00 Dozen
Onion Bhaji with Mango Chutney	\$42.00 Dozen
Deep Fried Mac n Cheese Bites	\$42.00 Dozen
House Baked Pretzels w/ Cheddar Ale Sauce	\$42.00 Dozen
Spanakopita with Tomato Chutney	\$42.00 Dozen
Churros with Spicy Chocolate	\$42.00 Dozen
Lemon Tartlets with Blueberries	\$42.00 Dozen
Meringues with Crème and Raspberries	\$42.00 Dozen
Roasted Pear with Gorgonzola in Phyllo Cup	\$42.00 Dozen
Potato Pancake with Montrachet and Apple Chutney	\$42.00 Dozen
Fresh Bruschetta on Crostini	\$42.00 Dozen

Classic Canapes

House Beet Cured Salmon, Potato Gaufrette	\$42.00 Dozen
Chicken Satay with Fresh Mint Vinaigrette	\$42.00 Dozen
Coconut Shrimp with Tangy Marmalade	\$42.00 Dozen
Ham Croquette with Saffron Aioli	\$42.00 Dozen
Dipped Mini Chorizo Corn Dogs	\$42.00 Dozen
Mini Grilled Cheese with Bacon Jam	\$42.00 Dozen
Ginger Sake Flank Steak	\$42.00 Dozen
Lemongrass Shrimp Skewer	\$42.00 Dozen
Mini Monte Cristos with Honey Mustard	\$42.00 Dozen
Chicken and Green Olive Empanada	\$42.00 Dozen
Melon, Prosciutto and Gorgonzola	\$42.00 Dozen
Asiago Stuffed Dates Wrapped in Bacon	\$42.00 Dozen
Rare Beef, Crispy Shallots and Horseradish Cream	\$42.00 Dozen
Seared Sea Scallops with Orange Butter Sauce	\$54.00 Dozen
Moroccan Lamb Lollipop with Date Chutney	\$54.00 Dozen

Price subject to applicable tax and 15% service charge.
Some restrictions may apply. Ask your catering representative for details



Plated Dinners

All menus include bread and butter with your meal and coffee and tea service

Please select one menu per group

Minimum 30 Guests

Dinner Option 1

Spring Greens or Soup of the Day
Breast of Chicken, with Mushroom Marsala Cream Sauce
Lemon Garlic Linguine or Roasted Potatoes
Roasted Seasonal Vegetables
Tiramisu
\$43.50 | Person

Dinner Option 2

Caesar Salad with Shaved Parmesan
Roasted Breast of Chicken Stuffed with Sundried
Tomato and Goats Cheese
Potato Gateau Au Gratin
Seasonal Vegetable Medley
Fresh Fruit Tart with Whipped Cream
\$48.00 | Person

Dinner Option 3

Spring Greens or Soup of the Day
Oven Roasted Halibut, Herb Lemon Butter
Fire Roasted Mediterranean Vegetables:
(peppers, tomato, zucchini and olives)
Lemon Herb Orzo
Vanilla Panna Cotta
\$50.00 | Person

Dinner Option 4

Spring Greens or Soup of the Day
Roast Sliced Strip-loin of Beef with Peppercorn Sauce
Roasted Potatoes or Dijon Mashed Potatoes
Seasonal Vegetable Medley
Honey Crème Brule with Seasonal Berries
\$51.00 | Person

Dinner Option 5

Crab Cake on Arugula with Lemon Vinaigrette
and Shaved Parmesan Cheese
Stuffed Breast of Chicken with Spinach,
Roasted Garlic and Feta Cheese
Wild Rice Pilaf
Seasonal Vegetable Medley
Flourless Chocolate Torte
\$51.50 | Person

Dinner Option 6

Spring Greens or Soup of the Day
Classic Beef Wellington
Roasted Garlic Mashed Potatoes
Seasonal Vegetable Medley
Cheesecake with Blueberry Sauce
\$55.00 | Person

Vegetarian Options

Wild Mushroom Cannelloni with Pesto Cream
Fire Roasted Vegetable Stack
Moroccan Roasted Vegetable Terrine on Couscous
Vegetarian Pad Thai
Asparagus Risotto with Grated Parmesan

Standard table linens included: black, ivory or white
Chair covers additional \$4.50 | Each

Price subject to applicable tax and 15% service charge.
Some restrictions may apply. Ask your catering representative for details



Dinner Buffet

All menus include assorted breads, flat breads and butter on the buffet with coffee and tea service
Minimum 50 Guests

Chef's House Made Soups

(select one)

Potato Leek Soup
Cream of Broccoli Soup
Roasted Pepper and Red Lentil Soup
Cream of Mushroom Soup
Chicken Vegetable Soup

Salad Selections

(select one leaf salad and two compound salads)

Leaf Salad Selection:

Mixed Greens with Balsamic Dressing
Caesar Salad with Shaved Parmesan
Rocket Salad (Baby Arugula with Lemon Mustard
Vinaigrette & Shaved Parmesan)
Greek Salad with Feta
Creamy Coleslaw

Compound Salad Selection:

Grilled Leek & Potato Salad
Couscous & Grilled Vegetable Salad
Roasted Beet & Quinoa Salad
Sweet Potato & Black Bean Salad
Three Sisters Bean Salad
Broccoli & Roasted Almond Salad

Evening Enhancement Options:

- Chef's Carving Station with Carved Tenderloin of Beef or Herb Stuffed Breast of Turkey Roulade
\$12.00 | Person
- Pasta Station with assorted pastas and sauces and Fresh Vegetables, Grilled Sausage, Shrimp & Chicken
\$9.50 | Person

Main Course

(select any two proteins)

Maple Glazed Salmon
Herb Roasted Breast of Chicken
Roast Beef au Jus
Barbecue Grilled Chicken Breast
Rainbow Trout Florentine
Medallions of Pork Tenderloin with Fruit Chutney

Chef's Seasonal Vegetable Medley
Oven Roasted Herbed New Potatoes

Dessert Station

(select any two)

Assorted Miniature pastries & Tarts
Fresh Sliced Cakes & Pies
Fresh Sliced Fruits
Crème Brule with Fresh Berries
Chef's Maple Bread Pudding with Caramel Sauce

\$55.00 | Person

Price subject to applicable tax and 15% service charge.
Some restrictions may apply. Ask your catering representative for details



BBQ Menus

Minimum 30 Guests on-site or 50 Guests at our off-site Royal Botanical Gardens' locations

Prices based on 1.5 protein pieces per person

BBQ 1

Chef's Creamy Coleslaw
Grilled Leek and Potato Salad
Grilled Hot dogs and Hamburgers
Veggie Burgers
Assorted Buns and Rolls
Sliced Pickles, Tomatoes, Onions and Lettuce
Condiments and Sauces
House Made Cookies and Brownies
Fresh Brewed Iced Tea, Fruited Water and Lemonade
\$25.50 | Person

BBQ 2

Mixed Green Salad, Balsamic Dressing
Grilled Leek and Potato Salad
Fresh Fruit Salad
Grilled Sweet Italian Sausages
Marinated and Grilled Breast of Chicken
Sautéed Peppers and Onions
Assorted Buns and Rolls
Sliced Pickles, Tomatoes, Onions and Lettuce
Condiments and Sauces
House Made Brownies and Dessert Squares
Fresh Brewed Iced Tea, Fruited Water and Lemonade
\$30.00 | Person

BBQ 3

Caesar Salad Greek Pasta Salad with Feta
Marinated Grilled Vegetables and Rice Salad
Grilled Chicken Souvlaki
Grilled Beef Skewers
Vegetable Kabobs
Assorted Buns and Rolls
Sliced Pickles, Tomatoes, Onions and Lettuce
Condiments and Sauces
Miniature Fruit Tarts and Dessert Squares
Fresh Brewed Iced Tea, Fruited Water and Lemonade
\$32.50 | Person

BBQ 4

Fresh Tomato Bruschetta with Shaved Parmesan
Grilled Asparagus, Prosciutto and Goat's Cheese
Thai Noodle Salad
Baby Spinach, Roasted Almonds and
Fresh Strawberries in Poppy Seed Vinaigrette
Mixed Green Salad, Balsamic Vinaigrette
Grilled Salmon Steaks
Grilled Wellington County AAA Strip Steaks
Barbecued Baked Potatoes
Roasted Seasonal Vegetable Medley
Dinner Rolls and Butter
Condiments and Sauces
Fresh Baked Blueberry and Apple Pies
Fresh Brewed Iced Tea, Fruited Water and Lemonade
\$47.75 | Person

Alternative Salad Selections

Grilled Vegetable and Pasta Salad
Julienned Vegetable Salad
Mixed Green Salad, Balsamic Vinaigrette
Caesar Salad
Greek Salad with Feta
Grilled Leek and Potato Salad
Creamy Coleslaw

Standard table linens included: black, ivory or white
Chair covers additional \$4.50 | Each

Price subject to applicable tax and 15% service charge.
Some restrictions may apply. Ask your catering representative for details



Reception Stations

Minimum 50 Guests

Based on two hours of continuous service

Minimum \$40.00 per person

Sushi Station

Avocado Rolls

California Rolls

Shrimp Tempura Rolls

Cured Salmon and Cream Cheese Rolls

Pickled Ginger, Wasabi and Soy Sauce

\$12.00 | Person

Pho Soup Station

Chicken and Vegetable Broth

Assortment of Noodles

Bean Sprouts, Julienne Carrots, Peppers, Cilantro,

Snow Peas, Thai Basil, Chili Sauce and

Sriracha Peppers

\$9.00 | Person

Mashed Potato Bar

Roasted Garlic Mashed and Sweet Potato Mashed

Crispy Bacon Pieces and Cut Scallions

Grated Cheddar Cheese and Sour Cream

\$9.00 | Person

Taco and Fajita Station

Grilled Flank Steak and Chimichurri Chicken

Sautéed Onions and Peppers

Pico de Gallo, Salsa

Shredded Cheddar and Sour Cream

Flour Tortillas and Corn Tortilla Chips

Refried Beans with Shredded Cheddar

\$13.50 | Person

Roast Beef Carving Station

Carved Tenderloin of Beef

Green Peppercorn Sauce and Horseradish Cream

Assorted Breads and Dinner Rolls

\$18.00 | Person

Pulled Pork Sandwich Station

Slow Roasted Pulled Pork

Crispy Fried Onions and House Made Coleslaw

Smoked Pork and Beans

Fresh Baked Buns

\$13.00 | Person

Pasta Station

Farfalle and Penne Pasta

Fresh Cut Vegetables, Garlic and Herbs

Grilled Chicken, Shrimp and Spicy Sausage

Marinara and Alfredo Sauces

\$14.00 | Person

Seafood Station

Jumbo Shrimp with Cocktail Sauce

Oysters Rockefeller or on the Half Shell

House Beet Cured Salmon

Condiments, Breads and Sauces

\$16.50 | Person

Price subject to applicable tax and 15% service charge.

Some restrictions may apply. Ask your catering representative for details



Reception Stations

Minimum 50 Guests

Based on two hours of continuous service

Minimum \$40.00 per person

Antipasto Station

Artisan Cured Meats and Cheeses

Marinated Grilled Vegetables

Assorted Olives, Pickles and Pepperoncini

Fresh Breads, Flat Breads and Crostini

\$15.00 | Person

Poutine Station

Fresh Cut French Fries

Assorted Cheese Toppings

Vegetarian and Beef Gravies

Crispy Bacon and Cut Scallions

Diced Chicken or Ground Beef

\$10.00 | Person

Pizza Station

Crudités and Dip

Cheese and Garlic Bread Sticks

Assorted Meat and Vegetarian Pizzas

\$9.00 | Person

Salad Station

Spring Greens and Caesar Salads

Pasta and Greek Salads

Assorted Toppings, Garnishes and Dressings

\$10.00 | Person

High Tea Station

Traditional Tea Sandwiches

House Baked Scones with Butter and Preserves

Fresh Sliced Fruits

Assorted Herbal Teas

\$11.50 | Person

Sauté Station

Sautéed Jumbo Shrimp and Sea Scallops or

Sautéed Lake Erie Pickerel Almandine

Rice Pilaf

Assorted Bread and Rolls

\$17.50 | Person

Barbecue Station

Slow Roasted Pulled Pork and Burger Sliders

Sausage Shooters with Peppers and Onions

Slow Cooked Vegetarian Baked Beans

Crispy Fried Onions and House Slaw

Fresh Baked Buns and Condiments

\$13.50 | Person

Crepe Station

Chef preparing crepes to order

“The Sweet” - Apple pie crepes with

Mascarpone Cheese and Fresh Berries

“The Savory” – Mushroom, Spinach and

Ricotta Crepes

\$14.50 | Person

Dessert Station

Fresh Sliced Fruit Tray

Assorted Cakes and Pies

or Assortment of Miniature Pastries and Tarts

\$13.25 | Person

Coffee Station

Coffee, Tea and Decaf

\$4.50 | Person

Price subject to applicable tax and 15% service charge.

Some restrictions may apply. Ask your catering representative for details



**ROYAL
BOTANICAL
GARDENS**

Holiday Plated

Starter

(Select one of the following)

Spiced Maple Butternut Squash Soup

Potato Leek Soup

Creamy Clam Chowder

Sausage and Chicken Gumbo with Rice and Crusty Bread

Mixed Green Salad with Balsamic Vinaigrette

Caesar Salad with Garlic Croutons and Bacon Bits

Pickled Beet Salad with Granola, Apple Butter and Apple Cider Vinaigrette

Mains

(Select one of the following)

Roasted Turkey Roulade with Sage and Onion Stuffing, Roasted Root Vegetables

Roast Sliced Strip-loin of Beef, Mushroom Demi-glace, Horseradish Mashed Potatoes, Brussels Sprouts and Bacon

Seared Maple Glazed Filet of Salmon with Warm Quinoa Salad and Kale Crisp

Lake Erie Pan Fried Pickerel Almandine with Wild Rice Pilaf

Vegetarian Option

Mushroom Cannelloni with Basil Mascarpone Cream, Toasted Hazelnuts

Desserts

(Choose one option)

Chocolate Orange Crème Brulee with Candied Orange

Cheesecake with Blueberry Sauce

Platters of Miniature Desserts (Served Family Style)

Chocolate Truffle Cake with Fresh Berry Garnish

\$48.50 | Person

All menus include dinner rolls, butter and coffee service with dessert

Standard table linens included: black, ivory or white Chair covers additional \$4.50 | Each

Less than 30 guests, additional charges may apply

Price subject to applicable tax and 15% service charge.

Some restrictions may apply. Ask your catering representative for details



Celebration of Life

Bar service available, please see our beverage page for pricing
Minimum of 30 guests

Deli Buffet

Mixed Greens tossed with House Balsamic Dressing
Grilled Vegetable and Pasta Salad
Assorted Sandwiches and Wraps to Include:
(tuna/salmon/turkey/ham and cheese)
Vegetarian Wraps
Assorted Dessert Squares
Coffee, Tea and Assorted Soft Drinks
\$20.00 | Adult
\$15.00 | Child (4 – 10)

Enhanced Deli Buffet

Chef's Soup of the Day
Mixed Greens with House Balsamic Dressing
Grilled Vegetable and Pasta Salad
Assorted Open Faced Sandwiches:
(tuna/salmon/turkey/roast beef/grilled vegetables)
Assorted Miniature Pastries to include:
(cheesecake/tarts/cupcakes/and dessert squares)
Coffee, Tea and Assorted Soft Drinks
\$23.75 | Adult
\$17.00 | Child (4 – 10)

Platters

Platters are a compliment to menus as an enhancement and not intended as a complete meal

Fresh Vegetable Crudités

Assortment of Fresh Vegetables:
(broccoli, cauliflower, cucumber, carrots, assorted
peppers, and cherry tomatoes)
Parmesan Dip
Roasted Red Pepper Hummus
\$4.00 | Person

Antipasto Platter

Artisan Cured Meats and Cheeses
Assorted Olives, Pickles and Pepperoncini
Marinated Grilled Vegetables
Roasted Garlic Hummus
Flat Breads and Crostini
\$15.00 | Person

Beet Cured Salmon Platter

Thinly Sliced House Cured Salmon
Pumpernickel and Rye Bread
Pickled Red Onions, Honey Mustard
Cream Cheese, Capers and Chopped Egg
\$9.00 | Person

Fruit and Cheese Platter

Fresh Cut Seasonal Fruits
Assorted Artisan Cheeses
\$10.00 | Person

Price subject to applicable tax and 15% service charge.
Some restrictions may apply. Ask your catering representative for details



The Royal

Cocktail Hour

Beverage Service – Open Bar Featuring House Brand Liquors, House Niagara VQA Wines, Domestic Beer, Soft Drinks and Sparkling and Still Waters

Passed Hors d' Oeuvres – Please select four from the following;

Fresh Bruschetta on Crostini

Smoked Cheddar Arancini with Tomato Jam

Chicken Satay with Fresh Mint Vinaigrette

Vegetable Spring Rolls

Roasted Apples with Gorgonzola in Phyllo Cup

Sundried Tomato Tapenade with Goat Cheese

Hand Dipped Mini Chorizo Corn Dogs

Mini Grilled Cheese with Bacon Jam

Potato Samosa

Melon, Prosciutto and Gorgonzola

Dinner

Beverage Service – House Niagara VQA Wine Service

Bar closed during dinner (two bottles of wine per table)

Bar to re-open after dinner for a total of 5 hours

FIRST COURSE (select one)

Spring Green Salad with House Vinaigrette

Crisp Romaine Caesar Salad with Parmesan Croutons

Roasted Red Pepper and Red Lentil Soup

Chef's Special Chilled Gazpacho

Dinner Rolls and Butter

MAIN COURSE (select one)

Parmesan Crusted Chicken Breast with Roasted Tomatoes

Herb Roasted Chicken Breast au Jus

Roast Sliced Beef Sirloin with Green Peppercorn Sauce

Grilled Maple Glazed Filet of Salmon

Vegetarian Options Available

(Select a second entrée choice for additional \$5.00)

All entrées served with Garlic Mashed, Roasted Potatoes, or Rice Pilaf, and Seasonal Vegetable Medley

\$119.00 | Person

Minimum of 90 People

DESSERT COURSE (select one)

Maple Crème Brulee

Cheesecake with Blueberry Sauce

Flourless Chocolate Torte

Seasonal Fruit Crumble with Whipped Cream

House Made Tiramisu

LATE NIGHT

Your Cake and or Cupcakes cut and Displayed with our Coffee Service and Assorted Miniature Pastries and Tarts

(Upgrade your late night with food station in place of dessert station for \$5.00 additional. See choices in the Botanical menu)

Assorted Sliders and Fries

(pulled pork, sausage shooters and mini burgers)

Tacos and Fajitas (chicken or beef)

Assorted Pizzas

INCLUDED:

- Ivory or white linen
- Chair covers with choice of sash colour
- All tables, including head table are skirted (white lights for the head table)
- Four votives, mirror base, and table numbers

Price subject to applicable tax and 15% service charge.

Some restrictions may apply. Ask your catering representative for details



The Botanical

Cocktail Hour

Beverage Service – Open Bar Featuring Premium Brand Liquors, Premium Wines, Domestic and Imported Beer, Soft Drinks and Sparkling and Still Waters

Passed Hors d' Oeuvres – Please select any six of the butler passed hors d' oeuvres from our hors d' oeuvres list

Dinner

Continued Open Bar and House Niagara VQA Wine Service with dinner (2 bottles per table of eight)

APPETIZER COURSE (select one)

Lobster Bisque
Chilled Shrimp Cocktail
Chef's Special Gumbo
Seared Sea Scallops
Crab Cakes with Red Pepper Coulis
Butternut Squash Soup with Lobster Cream
Chef's Special Chilled Gazpacho
Mushroom and Herb Mascarpone Cannelloni
Spinach and Pesto Cream

Dinner Rolls and Butter

SECOND COURSE (select one)

Spring Green Salad with House Vinaigrette
Crisp Romaine Caesar Salad with Parmesan Croutons
Heirloom Cherry Tomato Medley on Arugula with
Lemon Pepper Vinaigrette and Shaved Parmesan

MAIN COURSE (select two predetermined)

Chicken Supreme, Spinach, Sundried
Tomatoes and Goat Cheese
Classic Beef Wellington, Green Peppercorn Sauce
Breast of Chicken Stuffed with Mushroom and
Herbed Mascarpone Cheese with Pesto Sauce,
Herb Crusted Filet of Salmon with Lemon Dill Cream,
Roast Sliced Tenderloin, Sauce Béarnaise,
Pan Seared Lake Erie Pickerel, Lemon Butter

Entrées Served with Herb Roasted Potatoes,
Roasted Garlic Mashed Potatoes or Rice Pilaf and Chef's
Seasonal Vegetable Medley

\$139.00 | Person
Minimum of 90 People

DESSERT COURSE (select one)

Family Style Dessert of Assorted Miniature Pastries
Panna Cotta with Mixed Berries
Cheesecake with Blueberry Sauce
Flourless Chocolate Torte with Mixed Berries
House Made Tiramisu
Raspberry Chocolate Pot de Crème

LATE NIGHT

Coffee Service and your choice of one of the following
stations: Assorted Sliders and Fries (Pulled Pork, Sausage
Shooters and Mini Burgers), Tacos and Fajitas (Chicken or
Beef), Assorted Pizzas or Assorted Desserts
with your Wedding Cake

INCLUDED:

- Chair covers with choice of sash colour are provided
- Your choice of floor length table linens, white or ivory with a matching overlay.
- All tables for your reception, including head table are skirted (white lights for the head table)

Price subject to applicable tax and 15% service charge.
Some restrictions may apply. Ask your catering representative for details



Beverages

Bar Items

MIXED DRINKS (House, 1oz. Pour)

Hosted Bar

\$5.50

Cash Bar

\$7.00

HOUSE LIQUORS

Captain Morgan Rum (White)

Gordon's London Dry Gin

J&B Rare Scotch

Smirnoff Vodka

Seagram's V.O Canadian Whiskey

MIXED DRINKS (Premium, 1 oz. Pour)

\$7.00

\$9.00

PREMIUM LIQUORS

Appleton Estates Reserve Rum

Dillon's 22 Unfiltered Gin

Lot 40 Single Copper Pot Still Canadian Whiskey

Te Bheag Blended Scotch Whiskey

Proof Vodka

Cognac and Assorted Liqueurs (Domestic, 1 oz. Pour)

BEER (341ml)

\$5.00

\$6.50

Coors Light

Canadian

(Additional Selections Available)

PREMIUM, IMPORTED

\$6.00

\$7.75

Corona

Heineken

Stella Artois

\$6.50

\$8.50

Local Micro Brews (473ml Cans)

\$4.00

\$5.25

Non-Alcohol Beer

\$6.50

\$8.50

Local Alcohol Based Cider (473 ml Cans)

\$33.00 | Bottle

\$8.50 | Glass

Ontario VQA House Wine (6 oz. pour)

\$33.00 | Bottle

\$42.25 | Bottle

Ontario VQA House Wine (750 ml Bottle)

HOUSE WINE

Peller Estates Chardonnay

\$35.00 | Bottle

\$45.00 | Bottle

Peller Estates Cabernet Merlot

\$7.00 | Glass

\$9.00 | Glass

Complete wine list available on request

Sparkling Ontario VQA House Wine (750 ml Btl) Specialty

\$35.00 | Bottle

\$45.00 | Bottle

House Blended Fruit Punch

\$14.00 | Litre

Price subject to applicable tax and 15% service charge.

Some restrictions may apply. Ask your catering representative for details



**ROYAL
BOTANICAL
GARDENS**

Beverages

Bar Stations

(Prices reflect the addition of these stations to any bar package for a 2 hour period)

BLOODY CAESAR STATION	\$250.00 25-150 Guests
Hot Sauces, Pickles, Olives, Pepperocini, Extreme Beans, Bacon Bits, Horseradish	\$350.00 151-400 Guests
FROZEN DRINKS	
Blended Strawberry, Mango and Banana Daiquiris and Pina Coladas	\$5.00 Person
MARTINIS	
Martinis, Gibson's and Manhattans with all the Condiments and Mixers	\$6.00 Person

Bar Packages

House

Premium

1 HOUR	\$17.00	\$22.00
2 HOURS	\$22.00	\$27.00
3 HOURS	\$27.00	\$32.00
4 HOURS	\$32.00	\$37.00
5 HOURS	\$37.00	\$42.00
6 HOURS	\$42.00	\$47.00
7 HOURS	\$45.00	\$52.00

Host and Cash bars carry a minimum of \$350.00 in sales before tax and service charge
If minimum is not met a \$150 set up fee per bar will be applied

Price subject to applicable tax and 15% service charge.
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