



ROYAL
BOTANICAL
GARDENS

Social Event

Menu



Social Event 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

Buffet's refer to a service style and do not include unlimited amounts of food. Buffet service includes approximately the same amount of food as plated service (4 – 5 oz of protein, 4 – 5 oz of vegetables & starch and 3 – 4 oz of salad). Additional portions are available for purchase.

CELEBRATION OF LIFE

Seasonal Vegetables and Dip
Assorted Sandwiches
Assorted Mini Desserts
Coffee and Tea
\$25.00 | Person

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
\$23.00 | Person

MEDITERRANEAN BUFFET

Assorted Olives and Pepperoncini
Greek Salad with Fresh Feta Cheese
Hummus with Warm Pita Bread
Chicken Souvlaki with Tzatziki Sauce
Mixed Vegetable and Herbed Rice
Baklava and Fresh Fruit Salad
\$29.50 | Person

FAR EAST BUFFET

Julienne Vegetable Salad
Vegetable Spring Rolls
General Tao's Chicken
Vegetable Stir Fry
Vegetable Fried Rice
Fresh Sliced Fruits and Mini Pastries
\$31.00 | Person

ITALIAN BUFFET

Rosemary Focaccia
Caesar Salad
Chef's Baked Pasta
Breast of Chicken Parmesan
Fresh Sliced Fruits and Assorted Cannoli
\$30.00 | Person

TACO BUFFET

Mixed Greens with Balsamic Dressing
Spanish Rice and Refried Beans
Seasoned Ground Beef and Pulled Chicken
Sautéed Peppers and Onions, Shredded Lettuce,
Grated Cheese, Pico De Gallo, Salsa,
Jalapeños and Sour Cream
Flour Tortilla Shells
Warm Churros
\$30.00 | Person

GREAT CANADIAN BUFFET

Chef's Butternut Squash Soup
Mixed Greens salad with Balsamic Vinaigrette
Herbed Roasted Chicken Breast
Seasonal Vegetable Medley
Oven Roasted Yukon Gold Potatoes
Nanaimo Bars and Butter Tarts
\$30.75 | Person

GLUTEN FREE ALTERNATIVES

BREAD	ADDITIONAL \$2.00 PER PERSON
PASTA	ADDITIONAL \$1.00 PER PERSON

Plated Selections

Minimum 30 Guests | Advance selection of one menu for your group

All plated selections 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

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Additional portions are available for purchase.

STARTERS (SELECT ONE)

Spring Green Salad with House Vinaigrette

Crisp Romaine Caesar Salad with Garlic Croutons

Soup de Jour

MAIN COURSE (SELECT ONE)

Lemon Herb Chicken Breast Served with Roasted
Potato and Seasonal Vegetable

\$33.00 | Person

Pan Seared Bruschetta Salmon Served with Roasted
Vegetable Quinoa Salad

\$37.00 | Person

6oz Grilled Striploin served with Mashed Potato and
Roasted Vegetables

\$42.00 | Person

Sliced Ribeye au jus served with Roasted Potato and
Seasonal Vegetable

\$39.00 | Person

Chicken Marsala served with Mashed Potato and
Seasonal Vegetable

\$33.00 | Person

DESSERT (SELECT ONE)

Cheesecake with mix berry coulis

Flourless Chocolate Torte

Bread pudding with Crème Anglaise (Vanilla Crème
Sauce)

Mix Berry Tart with Crème Chantilly (Whip Cream)

Coffee and Tea Service

Standard white or black linens are included.

Duration of this event is 4 hours.

Gluten Free/Vegetarian/Vegan options available upon request
++ subject to HST and 15% service charge



Grand 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

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Bread and Butter

Chef's Soup of the Day
Gluten Free and Vegetarian

CHOICE OF TWO SALADS:

Mixed Greens with Balsamic Dressing
Caesar Salad
Grilled Vegetable and Pasta Salad
Greek Salad

CHOICE OF ONE PROTEIN (6OZ):

Maple Glazed Salmon
Chicken Marsala
Roast Beef au jus

Served with:

Herb Roasted Potatoes
Seasonal Vegetable Medley

DESSERTS AND PASTRIES

Fresh Sliced Fruits
Assorted Miniature Desserts

CHOICE OF ONE BEVERAGE PACKAGE

Regular and Decaf Coffee, Assorted Tea
Fresh Made Lemonade and Iced Tea
(Add \$1.50 per person to include both hot and cold beverages)

\$33.50 | Person

\$42.00 | Person as All Day Corporate Selection
Add Additional 3oz Protein for \$3.50 | Person

Standard white or black linens are included.
Duration of this event is 4 hours.



Beverages

BAR ITEMS

	HOSTED BAR	CASH BAR
MIXED DRINKS (House, 1oz, Pour)	\$5.50	\$7.00
HOUSE LIQUORS		
Captain Morgan Rum (White)		
Gordon's London Dry Gin		
J&B Rare Scotch		
Sid Handcrafted Vodka		
Seagram's V.O Canadian Whiskey		
MIXED DRINKS (Premium, 1oz, Pour)	\$7.00	\$9.00
PREMIUM LIQUORS		
Appleton Estates Reserve Rum		
Dillon's 22 Unfiltered Gin		
Crown Royal Canadian Whiskey		
Te Bheag Blended Scotch Whiskey		
NÜTRL Vodka		
Cognac and Assorted Liqueurs (Domestic, 1 oz. Pour)	\$9.00	\$13.00
BEER (341ml)	\$5.50	\$7.00
Coors Light		
Canadian		
PREMIUM, IMPORTED	\$6.50	\$8.50
Corona		
Heineken		
Local Micro Brews (473ml Cans)	\$8.00	\$9.00
Non-Alcohol Beer	\$6.50	\$8.50
Local Alcohol Based Cider (473 ml Cans)	\$8.00	\$9.00
HOUSE WINE		
Ontario VQA House Wine (6 oz. pour)	\$6.50	\$8.50
Ontario VQA House Wine (750 ml Bottle)	\$32.00 Bottle	
Complete wine list available on request		
Sparkling Ontario VQA House Wine (750 ml Btl) XOXO	\$33.00 Bottle	\$45.00 Bottle
Sparkling Ontario VQA Wine for Mimosa's (750 ml Btl)	\$43.00 Bottle	

*Gluten Free/Vegetarian/Vegan options available upon request
++ subject to HST and 15% service charge*



Beverages

FROZEN DRINKS

Blended Strawberry, Mango and Banana Daiquiris and Pina Coladas

BAR PACKAGES	HOUSE	PREMIUM
3 hours	\$30.00	\$35.00
4 hours	\$35.00	\$40.00
5 Hours	\$40.00	\$45.00
6 Hours	\$45.00	\$50.00
7 Hours	\$50.00	\$55.00

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

SIGNATURE COCKTAILS

Only one type of signature cocktail is available per event. Add a Signature Cocktail to a Host Bar, or Open Bar Package. Not available on Cash Bars

PEACH ORANGINI

Peach schnapps, vodka, Orange juice and Orange peel for garnish
Served in a Martini glass
\$7.95 per person

THE KNOTTIE MARTINI

Rum, blue curacao, pineapple juice, pineapple slice for garnish
Served in a Martini Glass
\$7.95 per person

ROYAL WEDDING PUNCH

Dry Gin, Dubonnet, pomegranate juice, lemonade, Angostura bitters
Served in low ball glasses or alternatively as a punch after your ceremony
\$9.95 per person

FLORA SANGRIA

Sauvignon Blanc, peach snaps, fresh peaches, fresh strawberries, fresh raspberries, topped off with Soda
Served in wine glasses or alternatively as a punch after your ceremony
\$9.95 per person

MANGO MOJITO

Silver rum, Dash of mango liqueur (Malibu), Fresh Mint leaves, fresh mango, Dash of simple syrup, Squeeze of fresh lime, Mint sprig and mango slice, for garnish
Served in low ball glasses or alternatively as a punch after your ceremony
\$8.95 per person

POMTINI

Citrus vodka, orange liqueur (Cointreau), pomegranate juice, fresh squeezed lemon juice, simple syrup
Served in a Martini glass
\$9.95 per person

SOMETHING BLUETINI

Vodka, Blue Curacao, white cranberry juice, Lime wedge, for garnish
Served in a Martini glass
\$7.95 per person

PINK LEMONADE

Lemonade, lemon-flavored vodka (citrus), fresh raspberries and grenadine for garnish
Served in low ball glasses or alternatively as a punch after your ceremony
\$7.95 per person

CARIBBEAN BREEZE

Caribbean rum, grenadine, Cointreau, fresh squeezed lime juice, Fresh Ginger Slices and topped with Soda
Served in low ball glasses or alternatively as a punch after your ceremony
\$7.95 per person