



CAPTURED MEMORIES

# *Menus and Packages*



DEWIMAGERY.COM

# 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.  
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



# 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



**ROYAL  
BOTANICAL  
GARDENS**

# 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**

# 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



**ROYAL  
BOTANICAL  
GARDENS**

# 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)  
Crudités 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 Crudités, 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 Crudités  
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



**ROYAL  
BOTANICAL  
GARDENS**

# 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 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



# Beverages

<u>Bar Items</u>	<u>Hosted Bar</u>	<u>Cash Bar</u>
<u>MIXED DRINKS</u> (House, 1oz. Pour)	\$5.50	\$7.00
<b>HOUSE LIQUORS</b>		
Captain Morgan Rum (White)		
Gordon's London Dry Gin		
J&B Rare Scotch		
Smirnoff Vodka		
Seagram's V.O Canadian Whiskey		
<u>MIXED DRINKS</u> (Premium, 1 oz. Pour)	\$7.00	\$9.00
<b>PREMIUM LIQUORS</b>		
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)		
<u>BEER</u> (341ml)	\$5.00	\$6.50
Coors Light		
Canadian		
(Additional Selections Available)		
<b>PREMIUM, IMPORTED</b>	\$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)		
<u>HOUSE WINE</u>		
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



# Beverages

## Bar Stations

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

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

## Bar Packages

	<u>House</u>	<u>Premium</u>
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.  
Some restrictions may apply. Ask your catering representative for details



**ROYAL  
BOTANICAL  
GARDENS**

# 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



**ROYAL  
BOTANICAL  
GARDENS**

# 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

## Plains 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



**ROYAL  
BOTANICAL  
GARDENS**