



ROYAL  
BOTANICAL  
GARDENS

# Catering *Menu*



SPECTRA



# Coffee Service and Break

## HEALTHY AND FRESH

MINI YOGURT PARFAIT, FRESH FRUITS AND GRANOLA	\$4.00   EACH
FRESH FRUIT SALAD	\$3.50   EACH
WHOLE FRESH SEASONAL FRUITS	\$2.50   EACH
FRESH SLICED FRUIT TRAY	\$4.00   PERSON
HIGH PROTEIN POWER BARS	\$3.50   EACH

*(Item prices each, minimum orders apply)*

## FRESH FROM THE BAKERY

*(Minimum order 1 dozen)*

HOUSE MADE SCONES, BUTTER & JAM	\$4.00   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	\$5.50   EACH
TOAST, WHITE OR WHEAT	\$1.50   EACH

*(2 pieces per person) with Butter and Preserves*

## GLUTEN FREE OPTIONS

MUFFINS, BROWNIES, OR COOKIES	ADDITIONAL \$1.00 EACH
BREAD	ADDITIONAL \$2.00 EACH

## 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   LITER
ICED TEA OR FRESH LEMONADE	\$9.00   LITER
FILTERED SPARKLING WATER SERVICE <i>On Meeting Tables</i>	\$5.00   LITER

BEVERAGE STATION	\$10.95   PERSON
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*Including: Coffee, Tea, Iced Tea, Juice, Lemonade and Assorted Pops*

# Breakfast Buffets

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 protein, 4 – 5 oz of vegetables & starch and 3 – 4 oz of salad). Additional portions are available for purchase.

## CONTINENTAL BREAKFAST

Chilled Orange, Cranberry and Apple Juices  
Assorted Breakfast Pastries, Breads,  
Muffins and Scones  
Creamery Butter and Preserves  
Coffee, Tea and Decaf  
\$13.95 | 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 Scrambled Eggs with Chives  
Crispy Bacon or Country Link Sausages  
(Advance Selection)  
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)

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

## 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)  
Roast Beef  
Assorted Breakfast Pastries, Breads,  
Muffins and Scones  
Creamery Butter and Preserves  
Coffee, Tea and Decaf  
\$35.50 | Person (1.5 hour service, min. 50 guests)

## BRUNCH SALAD SELECTIONS

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

## BREAKFAST ENHANCEMENTS

(Minimums apply)  
Add Omelet Station \$8.00 | Person  
Add Chef's Salad \$2.50 | Person  
Add Beef (inside round)  
Carving Station \$10.00 | Person



# 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

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 protein, 4 – 5 oz of vegetables & starch and 3 – 4 oz of salad). Additional portions are available for purchase.

## 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

# All Day Menu

Corporate Events | Minimum 50 Guests

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 protein, 4 – 5 oz of vegetables & starch and 3 – 4 oz of salad). Additional portions are available for purchase.

## CONTINENTAL BREAKFAST

Assorted Breakfast Breads, Pastries and Muffins  
Jams, Butter and Preserves  
Coffee, Tea and Decaffeinated Coffee

## MID-MORNING - REPLENISH BEVERAGES

(Advance selection of one menu for your group)

### 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  
\$33.75 | 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  
\$38.50 | 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  
\$41.50 | Person

## ITALIAN BUFFET

Rosemary Focaccia  
Caesar Salad  
Chef's Baked Pasta  
Breast of Chicken Parmesan  
Fresh Sliced Fruits and Assorted Cannoli  
\$39.00 | 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  
\$39.95 | 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  
\$39.75 | Person

## AFTERNOON BREAK

Assorted House Baked Cookies  
and Assorted Soft Drinks

## GLUTEN FREE ALTERNATIVES

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

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

# Plated Lunches

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 protein, 4 – 5 oz of vegetables & starch and 3 – 4 oz of salad). 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.



# 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

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 protein, 4 – 5 oz of vegetables & starch and 3 – 4 oz of salad). Additional portions are available for purchase.

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.

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





# Platters

Platters are a compliment to menus as an enhancement and not intended as a complete meal. Portions are snack sized. Service labour is not included in these items as they are meant as a compliment to other menus that should include service labour, therefore, additional labour charges may apply.  
 Small Platter – 20 – 25 guests | Medium Platter – 30-35 guests | Large Platter – 40-45 guests

## FRESH VEGETABLE CRUDITÉS

Assortment of Fresh Vegetables  
 (broccoli, cauliflower, cucumber, carrots,  
 assorted peppers, and cherry tomatoes)  
 Parmesan Dip  
 Roasted Red Pepper Hummus  
 Small \$90.00 | Medium \$135.00 | Large \$180.00

## SMOKED SALMON PLATTER

Thinly Sliced Smoked Salmon  
 Rye Breads  
 Pickled Red Onions  
 Cream Cheese, Capers  
 Small \$202.50 | Medium \$292.50 | Large \$382.50

## DOMESTIC CHEESE PLATTER

Featuring Cheeses from Ontario and Quebec  
 Flat Breads, Crackers and Fig Preserves  
 Small \$180.00 | Medium \$270.00 | Large \$360.00

## FRUIT AND CHEESE PLATTER

Fresh Cut Seasonal Fruits  
 Assorted Artisan Cheeses  
 Small \$225.00 | Medium \$325.00 | Large \$425.00

## CHARCUTERIE BOARD

Artisan Cured Meats and Cheeses  
 Assorted Olives, Pickles and Peppercornini  
 Marinated Grilled Vegetables  
 Roasted Garlic Hummus  
 Flat Breads and Crostini  
 Small \$337.50 | Medium \$487.50 | Large \$637.50

## DELI SANDWICH PLATTER

Fresh Made Deli Sandwiches on Assorted Breads  
 Assorted Condiments and Dressings  
 Small \$150.00 | Medium \$212.00 | Large \$280.50

## TEA SANDWICHES

Traditional Tea Sandwiches  
 Classic Cucumber with Dill Cream Cheese  
 Egg Salad, Tuna Salad  
 Ham and Cheese  
 Small \$225.00 | Medium \$325.00 | Large \$425.00

## ASSORTED DESSERTS

Selection of Miniature Pastries and Fruit Tarts  
 Small \$125.00 | Medium \$180.00 | Large \$235.00

## GLUTEN FREE ALTERNATIVES

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



# Cocktail Receptions

We have the perfect reception menu to compliment any celebration  
Choose a package or a selection of our available canapes  
Duration of these events is 4 hours. For additional time passed 4 hours  
please consult your sales coordinator

## RBG FAVORITES-PACKAGE

Caprese Skewers with Pesto Vinaigrette  
Sundried Tomato Tapenade with Goat Cheese Tarts  
Smoked Cheddar Arancini with Tomato Jam  
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  
Based on selection of 6 items  
10 Pieces | Person  
\$30.00 ++ | Person

*Minimum 40 people, 1.5 hour cocktail reception*

## EVENING RECEPTION

Fresh Cut Crudités, Hummus  
Assorted Domestic and Imported Cheeses  
Assortment of Sliced Breads, Crackers & Crostini  
Selection of 6 canapes from RBG Favorites Package  
Based on 8 Pieces | Person  
\$40.00 ++ | Person

*Minimum 40 people*

## THE ULTIMATE RECEPTION

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

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

Pasta Station: Penne Pasta  
Seasonal Vegetables  
Marinara and Pesto sauces  
Rolls and Butter

Chef Carvings:  
Roast Beef with au jus  
Roasted Vegetable Medley  
Sliced Breads & Rolls

Seasonal Fruit Platters

Chef's Assortment of Miniature Pastries  
\$65.50 ++ | Person

*Minimum 40 people, 3 Hour cocktail reception*

## DINNER CANAPES PACKAGE ADD-ON

Select any 4 canapes from our  
RBG Favorites Package as an add-on to your Dinner  
Selections. 4 pieces per person  
\$10.00 ++ | Person

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



# 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 Tart	\$36.00   Dozen
Vegetable Spring Rolls	\$36.00   Dozen
Potato Samosa	\$36.00   Dozen
Smoked Cheddar Arancini with Tomato Jam	\$42.00   Dozen
Spanakopita with Tomato Chutney	\$42.00   Dozen
Lemon Tartlets with Blueberries	\$42.00   Dozen
Roasted Apple with Gorgonzola in Phyllo Cup	\$42.00   Dozen
Stuffed Mushroom Caps	\$42.00   Dozen

## CLASSIC CANAPES

Chicken Satay with Fresh Mint Vinaigrette	\$42.00   Dozen
Coconut Shrimp with Tangy Marmalade	\$42.00   Dozen
Mini Grilled Cheese with Bacon Jam	\$42.00   Dozen
Ginger Steak Skewer	\$42.00   Dozen
Lemongrass Shrimp Skewer	\$42.00   Dozen
Melon, Prosciutto and Gorgonzola	\$42.00   Dozen
Asiago Stuffed Dates Wrapped in Bacon	\$54.00   Dozen
Rare Beef, Crispy Shallots and Horseradish Cream	\$54.00   Dozen
Seared Sea Scallops with Orange Butter Sauce	\$54.00   Dozen
Moroccan Lamb Lollipop with Date Chutney	\$54.00   Dozen
Mini Yorkshire Pudding with Beef Stuffing	\$54.00   Dozen



# 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  
Roasted Potatoes  
Roasted Seasonal Vegetables  
Cheese cake with seasonal fruit coulis  
\$43.50 | Person

## DINNER OPTION 2

Caesar Salad with Shaved Parmesan  
Chicken Stuffed with Sundried Tomato and Goat  
Cheese  
Garlic Mashed Potatoes  
Seasonal Vegetable Medley  
Fresh Fruit Tart with Whipped Cream  
\$48.00 | Person

## DINNER OPTION 3 – GLUTEN FREE

Spring Greens or Soup of the Day  
Maple Glazed Salmon  
Seasonal Vegetable Medley  
Lemon Herbed Rice  
Flourless Chocolate Torte  
\$50.00 | Person

## DINNER OPTION 4

Spring Greens or Soup of the Day  
Ribeye with Peppercorn Sauce  
Garlic Mashed Potatoes  
Seasonal Vegetable Medley  
Tiramisu  
\$51.00 | Person

## DINNER OPTION 5

Spring Greens or Soup of the Day  
Classic Beef Wellington, Green Peppercorn Sauce  
*(Beef Wellington is not available in the Atrium)*  
Roasted Garlic Mashed Potatoes  
Seasonal Vegetable Medley  
Crème Brulee  
\$57.50 | Person

## VEGETARIAN OPTIONS

Mushroom and Spinach Cannelloni with Pesto  
Cream Sauce  
Quinoa stuffed Pepper, topped with a pomodoro  
sauce, goat cheese and a pesto drizzle

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## INCLUDED

- Standard table linens included: black, ivory or white
- Chair covers additional \$4.50 | Each
- Add \$5.00 per person for a second Entrée selection (selection in advance)

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



# Dinner Buffet

\$57.00 ++ | Person  
Minimum of 50 Adults

All menus include assorted breads, butter on the buffet with coffee and tea service

## CHEF'S HOUSE MADE SOUP (SELECT ONE)

Potato Leek Soup  
Butternut Squash  
Roasted Pepper and Red Lentil Soup  
Smoked Sweet Potato Soup

## SALAD SELECTIONS

(select one leaf salad and two compound salads)

### LEAF SALAD SELECTION

Mixed Greens with Balsamic Dressing  
Caesar Salad with Shaved Parmesan  
Greek Salad with Feta  
Coleslaw with Vinaigrette

### COMPOUND SALAD SELECTION

Grilled Leek & Potato Salad  
Couscous & Grilled Vegetable Salad  
Roasted Beet & Quinoa Salad  
Sweet Potato & Black Bean Salad  
Pasta Salad with Grilled Vegetables

## MAIN COURSE (SELECT ANY TWO PROTEINS)

(1 ½ pieces of protein per person)  
Maple Glazed Salmon  
Herb Roasted Chicken Breast  
Roast Beef au Jus

### Served with:

Chef's Seasonal Vegetable Medley  
Oven Roasted Herbed Potatoes

## DESSERTS STATIONS (SELECT ANY TWO)

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

## EVENING ENHANCEMENT OPTIONS

Chef's Carving Station Roast Beef  
and au Jus \$12.00 | Person

Pasta Station with assorted pastas and sauces  
and Fresh Vegetables, Grilled Sausage, Shrimp  
& Chicken \$9.50 | Person

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





# Bbq Menus

Minimum 30 Guests

Prices based on 1.5 (4-5oz) protein pieces per person. Upgrade to 2 (9oz) protein pieces per person for \$5.00 | 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  
 \$27.50 | Person

## BBQ 2

Mixed Green Salad, Balsamic Dressing  
 Grilled Leek and Potato Salad  
 Fresh Fruit Salad  
 Grilled Italian Sausages  
 Marinated Grilled Breast of Chicken  
 Sautéed Peppers and Onions  
 Assorted Buns and Rolls  
 Condiments and Sauces  
 House Made Brownies and Dessert Squares  
 Fresh Brewed Iced Tea, Fruited Water and Lemonade  
 \$34.50 | Person

## BBQ 3

Caesar Salad  
 Greek Salad  
 Grilled Vegetable Salad  
 (Choice of one protein)  
 Grilled Chicken Souvlaki  
 Grilled Beef Skewers  
 Lemon Herbed Rice  
 Assorted Buns and Rolls  
 Tzatziki Sauce  
 Assorted Dessert Squares  
 Fresh Brewed Iced Tea, Fruited Water and Lemonade  
 \$37.50 | Person  
 Additional protein for \$4.00 | Person

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

# Reception Stations

Minimum 50 Guests | Based on two hours of continuous service

Minimum \$45.00 per person or add a station to your already existing menu package

## MASHED POTATO BAR

Roasted Garlic Mashed and Sweet Potato Mashed  
Crispy Bacon Pieces and Cut Scallions  
Grated Cheddar Cheese and Sour Cream  
Beef or Vegetarian Gravy  
\$9.00 | Person

## TACO AND FAJITA STATION

Ground Beef and Chimichurri Chicken  
Sautéed Onions and Peppers  
Salsa, Shredded Lettuce,  
Shredded Cheddar and Sour Cream  
Flour Tortillas  
Refried Beans  
\$14.50 | Person

## POUTINE STATION

Fresh Cut French Fries  
Assorted Cheese Toppings  
Vegetarian and Beef Gravies  
Crispy Bacon and Cut Scallions  
Diced Chicken or Ground Beef  
\$13.50 | Person

## PIZZA STATION

Crudités and Dip  
Cheese and Garlic Bread Sticks  
Assorted Meat and Vegetarian Pizzas  
\$9.50 | Person

## ROAST BEEF CARVING STATION

Roast Beef  
Roasted Vegetables  
Beef Gravy and Horseradish  
Assorted Breads and Dinner Rolls  
\$18.00 | Person

## PASTA STATION

Penne Pasta  
Fresh Cut Vegetables, Garlic and Herbs  
Grilled Chicken and Shrimp  
Marinara and Alfredo Sauces  
\$14.50 | Person

## SEAFOOD STATION

Jumbo Shrimp with Cocktail Sauce  
Smoked Salmon  
Crab Cakes  
Seafood Salad  
Condiments, Breads and Sauces  
\$20.50 | Person

## BARBECUE STATION

Sautéed Sausages with Peppers and Onions  
Mini Fried Chicken  
Potato Salad  
House Slaw  
Fresh Baked Buns and Condiments  
\$14.00 | Person

## SALAD STATION

Spring Greens and Caesar Salads  
Pasta and Greek Salads  
Assorted Toppings, Garnishes and Dressings  
Rolls & Butter  
\$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

## 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  
or Assortment of Miniature Pastries and Tarts  
\$13.25 | Person

## COFFEE STATION

Coffee, Tea and Decaf  
\$4.50 | Person

# Holiday Plated

\$50.50++ | Person

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

## APPETIZER (CHOICE OF ONE)

Spiced Maple Butternut Squash Soup

Potato Leek Soup

Mixed Green Salad with Balsamic Vinaigrette

Caesar Salad with Garlic Croutons

Beet Salad with Granola, and Apple Cider Vinaigrette

## MAIN COURSE (CHOICE OF ONE)

Roasted Turkey with Sage and Onion Stuffing

Roast Beef and a Mushroom Demi-glace

Seared Maple Glazed Salmon

All served with Seasonal Vegetable Medley  
and Roasted Potatoes

## VEGETARIAN OPTION

Quinoa stuffed Pepper, topped with a pomodoro sauce,  
goat cheese and a pesto drizzle.

## DESSERT COURSE (CHOICE OF ONE)

Crème Brule

Cheesecake with seasonal fruit coulis

Platters of Miniature Desserts (Served Family Style)

Flourless Chocolate Torte

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

Add \$5.00 per person for a second Entrée selection  
(selection in advance)

Less than 30 guests, additional charges may apply

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





# Holiday Buffet

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

\$61.00 ++ | Person

## COCKTAIL HOUR

### PASSED HORS D'OEUVRES

Please select four from the following;

- Caprese Skewers with Pesto Vinaigrette
- Sundried Tomato Tapenade with Goat Cheese Tarts
- Smoked Cheddar Arancini with Tomato Jam
- 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

## ANTIPASTO STATION

- Artisan Cured Meats and Cheeses
- Assorted Olives, Pickles and Pepperoncini
- Marinated Grilled Vegetables
- Crackers and Crostini

## SOUP & SALAD STATION

- Breadbasket filled with fresh breads and Whipped Butter
- Spiced Maple Butternut Squash Soup
- Mixed Green Salad with Balsamic Vinaigrette
- Pickled Beet Salad with Granola, and Apple Cider Vinaigrette

## HOT BUFFET

- Roasted Turkey with Sage and Onion Stuffing
- OR Roast Beef au jus (carving station)
- Roasted Seasonal Vegetable Medley
- Garlic Mashed Potatoes
- Vegetable Lasagna

## DESSERT COURSE

- Platters of Miniature Desserts & Fresh Fruit Platters

## Coffee and Tea Station

*\$5.00 per person for additional protein option  
Chair covers additional \$4.50 each  
Less than 60 guests additional fees may apply*



# Beverages

## BAR ITEMS

MIXED DRINKS (House, 1oz, Pour)

### 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)

### 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)

BEER (341ml)

Coors Light

Canadian

PREMIUM, IMPORTED

Corona

Heineken

Local Micro Brews (473ml Cans)

Non-Alcohol Beer

Local Alcohol Based Cider (473 ml Cans)

HOUSE WINE

Ontario VQA House Wine (6 oz. pour)

Ontario VQA House Wine (750 ml Bottle)

Complete wine list available on request

Sparkling Ontario VQA House Wine (750 ml Btl) XOXO

Sparkling Ontario VQA Wine for Mimosa's (750 ml Btl)

## HOSTED BAR

\$5.50

## CASH BAR

\$7.00

\$7.00

\$9.00

\$9.00

\$13.00

\$5.50

\$7.00

\$6.50

\$8.50

\$8.00

\$9.00

\$6.50

\$8.50

\$8.00

\$9.00

\$6.50

\$8.50

\$32.00 | Bottle

\$33.00 | Bottle

\$45.00 | Bottle

\$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