

CORPORATE CATERING OPTIONS



COFFEE SERVICE and BREAK

HEALTHY & FRESH

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)

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
Iced Tea or Fresh Lemonade	\$9.00/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
Fresh Fruit Smoothies (Strawberry, Mango, Pineapple/Coconut)	\$7.95/person

FRESH FROM THE BAKERY

(Minimum order 1 dozen)

House Made Scones, Butter & Jam	\$1.95/each
Assorted House Made Cookies	\$1.95/each
Fresh-baked Muffins	\$3.00/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 (2 pieces per person) with butter and preserves	\$1.50/each

Gluten-Free Options

Muffins, Brownies, or Cookies	Additional \$1.00 each
Bread	Additional \$2.00 each

Prices are subject to applicable taxes and 15% service charge.

Some restrictions may apply. Ask your catering representative for details: 905-527-1158, ext. 273 or rentals@rbg.ca

Minimum of 20 people is required for orders unless otherwise noted.

CORPORATE CATERING OPTIONS



BREAKFAST BUFFET

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, minimum 30 people)

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, minimum 30 people)

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, minimum 50 people)

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
Assorted Breakfast Pastries, Breads,
Muffins and Scones
Creamery Butter and Preserves
Coffee, Tea and Decaf
\$35.50/person (1.5 hour service, minimum 50 people)

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
Add Chef's Salad
Add Beef (inside round) Carving Station

Buffet 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 and starch and 3–4 oz of salad). Additional portions are available for purchase.

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CORPORATE CATERING OPTIONS



LUNCH BUFFET

Minimum of 30 people

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, vegetable 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
Red Pepper 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

FAJITA & TACO BUFFET

Mixed Greens with Balsamic Dressing
Spanish Rice and Refried Beans
Grilled Chimichurri Ground Beef and Chicken
Sautéed Peppers and Onions, Grated Cheese,
Shredded Lettuce, 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 Options

Bread Additional \$2.00 per person

Pasta Additional \$1.00 per person

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CORPORATE CATERING OPTIONS



GRAND LUNCH BUFFET

Minimum of 30 people

Advance selection of one menu for your group (choose 2 salads, 1 protein, 1 hot or cold beverage)
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.

Chef's Soup of the Day – Gluten Free and Vegetarian
Bread and Butter

Choice of two salads:

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

Choice of one protein:

Maple-glazed Salmon
Breast of Chicken Marsala
Roast Beef au jus

Herb-roasted Potatoes
Seasonal Vegetable Medley

Fresh-sliced Fruits
Assorted Miniature Desserts
Regular and Decaf Coffee, Assorted Tea
or 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
(minimum 50 people)

Add Additional Protein for \$3.50/Person

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CORPORATE CATERING OPTIONS



ALL DAY MENU

Minimum of 50 people

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, vegetable 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

FAJITA & TACO BUFFET

Mixed Greens with Balsamic Dressing
Spanish Rice and Refried Beans
Grilled Chimichurri Ground Beef and 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 Options

Bread Additional \$2.00 per person

Pasta Additional \$1.00 per person

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CORPORATE CATERING OPTIONS



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.

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
Pumpernickel and Rye Bread
Pickled Red Onions, Honey Mustard
Cream Cheese, Capers and Chopped Egg

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 Pepperoncini
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 Options

Bread Additional \$2.00 per person

Rice Crackers \$1.00 per person

Platter Sizes

Small Platter – Feeds between 20–25 guests

Medium Platter – Feeds between 30–35 guests

Large Platter – Feeds between 40–45 guests

Prices are subject to applicable taxes and 15% service charge.

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CORPORATE CATERING OPTIONS



COCKTAIL RECEPTIONS

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

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
Potato Pancakes with Montrachet and Apple Chutney
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

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

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:

Oven Roasted 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

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CORPORATE CATERING OPTIONS



HORS D' OEUVRES SELECTION

Minimum of 2 dozen order of each

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
Potato Pancake with Montrachet and Apple Chutney	\$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

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CORPORATE CATERING OPTIONS



PLATED DINNERS

Please select one menu per group. All menus include bread and butter with your meal and coffee and tea service. Minimum 30 people

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
Roasted Breast of Chicken Stuffed with Sundried
Tomato and Goats 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
Chocolate Cup with Chocolate Mousse and Berries
\$51.00/person

DINNER OPTION 5

Spring Greens or Soup of the Day
Classic Beef Wellington, Green Peppercorn Sauce
Roasted Garlic Mashed Potatoes
Seasonal Vegetable Medley
Crème Brulee
\$57.50/person

VEGETARIAN OPTIONS

Wild Mushroom Cannelloni with Pesto Cream
Fire Roasted Vegetable Stack on Spaghetti Squash
Seasonal Risotto with Grated Parmesan

Standard table linens included: choice of black, ivory or white
Chair covers additional \$4.50/each

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CORPORATE CATERING OPTIONS



DINNER BUFFET

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

CHEF'S HOUSE MADE SOUPS

(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)

Maple-glazed Salmon

Herb-roasted Breast of Chicken

Roast Beef au Jus

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

Chef's Maple Bread Pudding with Caramel Sauce

\$57.50/person

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

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CORPORATE CATERING OPTIONS



BBQ MENUS

Minimum 30 people on-site or 50 people off-site from visitor centres, in Royal Botanical Gardens' garden areas.

Prices based on 1.5 (4–5 oz) protein pieces per person.

Upgrade to 2 (9 oz) 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
Grilled Chicken Souvlaki
Grilled Beef Skewers (choice of one protein)
Lemon Herbed Rice
Assorted Buns and Rolls
Tzatziki Sauce
Miniature Fruit Tarts and Dessert Squares
Fresh Brewed Iced Tea, Fruited Water and Lemonade

\$37.50/person

Additional protein for \$4.00/person

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CORPORATE CATERING OPTIONS



RECEPTION STATIONS

Minimum 50 people, 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 Cream
Assorted Breads and Dinner Rolls
\$18.00/person

PASTA STATION

Farfalle and Penne Pasta
Fresh Cut Vegetables, Garlic and Herbs
Grilled Chicken, Shrimp and Spicy Sausage
Marinara and Alfredo Sauces
Assorted Flat Bread & Bread Sticks
\$14.50/person

SEAFOOD STATION

Jumbo Shrimp with Cocktail Sauce
Smoked Salmon
Crab Cakes
Oyster Rockefeller
Condiments, Breads and Sauces
\$20.50/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
\$14.00/person

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CORPORATE CATERING OPTIONS



RECEPTION STATIONS

Minimum 50 people, based on two hours of continuous service
Minimum \$45.00 per person or Add a station to your already existing menu package.

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 and Pies
or Assortment of Miniature Pastries and Tarts
\$13.25/person

COFFEE STATION

Coffee, Tea and Decaf
\$4.50/person

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CORPORATE CATERING OPTIONS



HOLIDAY PLATED

Less than 30 people, additional charges may apply

STARTER

(Select one of the following)

- Spiced Maple Butternut Squash Soup
- Potato Leek Soup
- Mixed Green Salad with Balsamic Vinaigrette
- Caesar Salad with Garlic Croutons
- Pickled Beet Salad with Granola, and
Apple Cider Vinaigrette

MAINS

(Select one of the following)

- Roasted Turkey Roulade with Sage and Onion Stuffing
- Roast Beef and a Mushroom Demi-glace
- Seared Maple Glazed Filet of Salmon

Served with Seasonal Vegetable Medley
Roasted Potatoes

Vegetarian Option

Spinach Cannelloni with Basil Mascarpone Cream

DESSERTS

(Choose one option)

- Crème Brule
- Cheesecake with a seasonal fruit coulis
- Platters of Miniature Desserts (Served Family Style)
- Flourless Chocolate Torte

\$50.50/Person

Includes dinner rolls, butter and coffee service
with dessert

Standard table linens included: choice of black, ivory or white
Chair covers additional \$4.50/each

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CORPORATE CATERING OPTIONS



BEVERAGES

BAR ITEMS

Mixed Drinks (House, 1oz pour)

HOUSE LIQUORS

Captain Morgan Rum (White)

Gordon's London Dry Gin

J&B Rare Scotch

Smirnoff Vodka

Seagram's V.O Canadian Whiskey

HOSTED BAR

\$5.50

CASH BAR

\$7.00

Mixed Drinks (Premium, 1 oz pour)

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

\$7.00

\$9.00

Cognac and Assorted Liqueurs (Domestic, 1 oz pour)

\$9.00

\$13.00

Beer (341ml)

Coors Light

Canadian

(additional selections available)

\$5.50

\$7.00

PREMIUM, IMPORTED

Corona

Heineken

Stella Artois

\$6.50

\$8.50

Local Micro Brews (473 ml cans)

Non-Alcohol Beer

Local Alcohol Based Cider (473 ml cans)

Ontario VQA House Wine (6 oz pour)

Ontario VQA House Wine (750 ml bottle)

\$6.50

\$6.00

\$6.50

\$32.00/bottle

\$32.00/bottle

\$8.50

\$7.00

\$8.50

\$8.50/glass

\$42.25/bottle

House Wine

Peller Estates Chardonnay

Peller Estates Cabernet Merlot

Complete wine list available on request

\$32.00/bottle

\$7.75/glass

\$45.00/bottle

\$10.00/glass

Sparkling Ontario VQA House Wine (750 ml bottle) Specialty

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

House Blended Fruit Punch

\$33.00/bottle

\$42.00/bottle

\$14.00/litre

\$47.00/bottle

N/A

N/A

CORPORATE CATERING OPTIONS



BEVERAGES

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 applies

FROZEN DRINKS

Blended Strawberry, Mango and Banana Daiquiris and Pina Coladas

BAR PACKAGES

3 hours
4 hours
5 Hours
6 Hours
7 Hours

HOUSE

\$30.00
\$35.00
\$40.00
\$45.00
\$50.00

PREMIUM

\$35.00
\$40.00
\$45.00
\$50.00
\$55.00

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/person

The Knottie Martini

Rum, blue curacao, pineapple juice, pineapple slice for garnish. Served in a Martini glass.

\$7.95/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/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/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/person

Pomtini

Citrus vodka, orange liqueur (Cointreau), pomegranate juice, fresh squeezed lemon juice, simple syrup.

Served in a Martini glass.

\$9.95/person

Something Bluetini

Vodka, Blue Curacao, white cranberry juice, Lime wedge, for garnish. Served in a Martini glass.

\$7.95/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/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/person