



Weddings at



Breakfast Buffets

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 pp (1-hour service, min. 30 guests)

**Can only be added to another menu package*

Breakfast Buffet – 4 hour event

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

\$47.50 pp (1.5 hour service, min. 50 guests)

\$41.75 pp (1.5 hour service, 51-80 guests)

\$34.75 pp (1.5 hours service 81 + 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

\$59.75 (1.5 hour service, 50-80 guests)

\$49.50 (1.5 hour service, 81 + guests)

Based on a four- hour event

Brunch Salad Selections

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

Breakfast Enhancements

(Minimums apply)

Add Omelet Station	\$6.00 pp
Add Eggs Benedict	\$3.50 pp
Add Chef's Salad	\$2.50 pp
Add Carving Station	\$8.00 pp

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





Platters

A compliment to menus as an addition 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 pp

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 pp

Domestic Cheese Platter

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

Fruit Platter

Fresh Cut Seasonal Fruits Including
Melon, Pineapple, Fresh Berries and
Red and Green Grapes
House Made Yogurt Dip
\$6.00 pp

Fruit and Cheese Platter

Fresh Cut Seasonal Fruits
Assorted Artisan Cheeses
\$10.00 pp

Antipasto Platter

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

Assorted Desserts

Selection of Miniature Pastries and Fruit Tarts
\$5.50 pp (3 pieces pp)

Deli Sandwich Platter

Fresh Made Deli Sandwiches on Assorted Breads
Assorted Condiments and Dressings
\$6.50 pp (1 piece pp)

Open Faced Miniature Sandwiches

Fresh Open- Faced Sandwiches Fully Dressed
\$7.00 pp (2 pieces pp)

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 pp (6 pieces pp)





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
\$35.00pp
Based on selection of 6 items, 15 pieces pp
min. 40 people,
1 ½ hour cocktail reception

Evening Reception

Fresh Cut Crudités, Yogurt Dip
Assorted Domestic and Imported Cheeses
Selection of 6 Passed Canapes 12 pieces pp
(From RBG Favourites List)
\$45.00 pp
min. 40 people

The Ultimate Reception

Select 6 canapes from the RBG
Favourites List (*on one line*)
Based on 10 pieces pp

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 pp
min. 40 people





Hors D'oeuvres Selection

Vegetarian Canapes

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

Classic Canapes

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

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



**ROYAL
BOTANICAL
GARDENS**



Plated Dinners

All menus include bread, butter, coffee and tea.
Please select one menu per group
min. 30 Guests

Dinner Option 1

Spring Greens or Soup of the Day
Breast of Chicken in a Mushroom Marsala
Cream Sauce
Lemon Garlic Linguine or Roasted Potatoes
Roasted Seasonal Vegetables
Tiramisu
\$49.00 pp

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
\$58.00 pp

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
\$59.00 pp

Dinner Option 4

Spring Greens or Soup of the Day Roast Sliced
Strip-loin of Beef with Peppercorn Sauce
Roasted Potatoes or Dijon Mash Potatoes Seasonal
Vegetable Medley
Honey Crème Brule with Seasonal Berries
\$59.00 pp

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
\$61.00 pp

Dinner Option 6

Spring Greens or Soup of the Day
Classic Beef Wellington
Roasted Garlic Mashed Potatoes
Seasonal Vegetable Medley
Cheesecake with Blueberry Sauce
\$64.00 pp

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

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



**ROYAL
BOTANICAL
GARDENS**



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 / Maximum five- hour event

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
\$35.50 pp

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
\$40.00 pp

Alternative Salad Selections

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

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
\$42.50 pp

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 with Balsamic
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
\$57.75 pp

Standard table linens included
(black, ivory or white)
Chair covers additional \$4.50 ea.

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.
Min. \$40.00 per person

Sushi Station

Avocado Rolls California
Shrimp Rolls Tempura
Rolls
Cured Salmon and Cream Cheese Rolls Pickled
Ginger, Wasabi and Soy Sauce
\$12.00 pp

Pho Soup Station

Chicken and Vegetable Broth
Assortment of Noodles
Bean Sprouts, Julienned Carrots, Peppers, Cilantro, Snow
Peas, Thai Basil, Chili Sauce and
Sriracha Peppers
\$9.00 pp

Mashed Potato Bar

Roasted Garlic Mashed and Sweet Potato Mashed Crispy
Bacon and Cut Scallions
Grated Cheddar Cheese and Sour Cream
\$9.00 pp

Taco and Fajita Station

Grilled Flank Steak and Chimichurri Chicken
Sautéed Onions and Peppers
Pico de Gallo, Salsa
Shredded Cheddar and Sour Cream Flour
and Corn Tortilla Chips
Refried Beans with Shredded Cheddar
\$13.50 pp

Roast Beef Carving Station(with chef)

Carved Tenderloin of Beef
Green Peppercorn Sauce and Horseradish Cream
Assorted Breads and Dinner Rolls
\$18.00 pp

Pulled Pork Sandwich Station

Slow Roasted Pulled Pork
Crispy Fried Onions and House Made Coleslaw
Smoked Pork and Beans
Fresh Baked Buns
\$13.00 pp

Pasta Station (with chef)

Farfalle and Penne Pasta
Fresh Cut Vegetables, Garlic and Herbs
Grilled Chicken, Shrimp and Spicy Sausage Marinara
and Alfredo Sauces
\$14.00 pp

Seafood Station

Jumbo Shrimp with Cocktail Sauce Oysters
Rockefeller or on the Half Shell House Beet
Cured Salmon
Condiments, Breads and Sauces
\$16.50 pp

Price subject to applicable tax and 15% service charge.
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**ROYAL
BOTANICAL
GARDENS**



Reception Stations -continued

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 pp

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 pp

Pizza Station

Crudités and Dip
Cheese and Garlic Bread Sticks Assorted
Meat and Vegetarian Pizzas
\$9.00 pp

Salad Station

Spring Greens and Caesar Salads Pasta
and Greek Salads
Assorted Toppings, Garnishes and Dressings
\$10.00 pp

High Tea Station

Traditional Tea Sandwiches
House Baked Scones with Butter and Preserves Fresh
Sliced Fruits
Assorted Regular and Herbal Teas
\$11.50 pp

Sauté Station (with chef)

Sautéed Jumbo Shrimp and Sea Scallops or
Sautéed Lake Erie Pickerel Almandine
Rice Pilaf
Assorted Bread and Rolls
\$17.50 pp

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 pp

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 pp

Dessert Station

Fresh Sliced Fruit Tray Assorted
Cakes and Pies
or Assortment of Mini Pastries
and Tarts
\$13.25 pp

Coffee Station

Regular and decaf coffee, assorted tea
\$4.50 pp

Price subject to applicable tax and 15% service charge.
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**ROYAL
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The Royal

COCKTAIL HOUR

Includes the following items;

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

Dinner

Beverage Service – House Niagara VQA Wine Service

Bar closed during dinner - Bar to re-open after dinner

FIRST COURSE (select one)

to include both, please add \$6.00 per person

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

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 \$5.00 additional)*

All entrees served with garlic mashed, roasted potatoes, or rice pilaf, and seasonal vegetable medley

\$119.00 pp
min. 90 people

Sundried Tomato Tapenade with Goat Cheese

Hand Dipped Mini Chorizo Corn Dogs

Mini Grilled Cheese with Bacon Jam

Potato Samosa

Melon, Prosciutto and Gorgonzola

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 any one of the following for an additional \$5.00pp

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

6 Hour open bar

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



**ROYAL
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GARDENS**



The Botanical

COCKTAIL HOUR

Includes the following items;
Premium Brand Liquors, House & Premium Niagara VQA Wines, Domestic & Imported Beer, Soft Drinks and Sparkling and Still waters

Passed Hors d'Oeuvres;

Select any six of the hors d'oeuvres from our hors d'oeuvres list

Dinner

Continued open bar and House Niagara VQA Wine service with dinner

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 & Herb Mascarpone
Cannelloni Spinach & Pesto Cream

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 (selection of two predetermined)

Chicken Supreme stuffed with 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 with Sauce Béarnaise,
Pan Seared Lake Erie Pickerel with Lemon Butter

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

\$139.00 pp
min. 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 Creme

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;
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.
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**ROYAL
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Bar Items

HOUSE MIXED DRINKS (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

PREMIUM MIXED DRINKS (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

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

BEER (341ml)

- Coors Light
- Canadian

(Additional Selections Available)

PREMIUM, IMPORTED

- Corona
- Heineken
- Stella Artois
- Local Micro Brews (473ml 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)

HOUSE WINE

- Peller Estates Chardonnay (bottle)
- Peller Estates Cabernet Merlot (glass)

Complete wine list available on request

Sparkling Ontario VQA House Wine (750 ml Btl) Specialty

Hosted Bar

\$5.50

\$7.00

\$7.00

\$7.00

\$5.00

\$6.00

\$6.50

\$4.00

\$6.50

\$33.00 | Billed by the Bottle

\$33.00 | Billed by the Bottle

\$35.00

\$7.00

\$35.00

Cash Bar

\$7.00

\$9.00

\$9.00

\$6.50

\$7.75

\$8.50

\$5.25

\$8.50

\$8.50

\$42.25

\$45.00

\$9.00

\$45.00

Price subject to applicable tax and 15% service charge.
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**ROYAL
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Bar Station

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

BLOODY CAESAR STATION - Hot Sauces, Pickles, Olives,
Pepperocini, Extreme Beans, Bacon Bits, Horseradish

\$250.00 | 25-150 Guests
\$350.00 | 151-400 Guests

FROZEN DRINKS - Blended Strawberry, Mango and Banana Daiquiris and Pina Coladas

\$5.00 pp

MARTINIS - Martinis, Gibson's and Manhattans with all the Condiments and Mixers

\$6.00 pp

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 & 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
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Dinner Buffet

Min. 50 people

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 Selections:

- 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 Selections:

- 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

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 Brulee with Fresh Berries
 - Chef's Maple Bread Pudding with Caramel Sauce
- \$55.00 | Person

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

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



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