

YORK DOWNS GOLF & COUNTRY CLUB

2018 BANQUET MENUS

York Downs has an outstanding reputation when it comes to providing quality service, a quality product, and a memorable experience for our guests. We offer the ambiance of a private club setting, along with competitive prices and exciting ideas for any special occasion!

The enclosed menus are just a few of the creative suggestions that we have to offer. We invite you to mix and match any of the enclosed menu items to suit the tastes of you and your guests.

Our professional and highly skilled staff will be more than happy to assist you in planning your next event.

Brynn Labbett - Food & Beverage Manager
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Michael Rosano C.C.C. - Executive Chef
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General

1. It is the host's responsibility to ensure your guests comply with the rules and regulations of York Downs Golf & Country Club.
2. The Member and his/ her guests will be responsible for any misuse, damages, or losses sustained to the premises of the club incurred as a result of the member(s) or his/ her guest's conduct.
3. Guests attending a private function are not entitled to use other York Downs Golf & Country Club facilities unless authorized in advance by Management. This does not apply for golfing events with food and beverage service.
4. Members and their guests must adhere to the clubs dress code policy stated for a specific event. There is no requirement for jacket and tie unless otherwise stated. If you have any questions regarding the dress code, please contact the Catering Manager.
5. In the case of meetings or other functions, all meeting supplies, paper and books must be contained within the room. An additional fee will be applied to your invoice for the use of any office or media equipment supplied by York Downs G&CC. Fees will be based upon items:

| | |
|--------------------------|---------------------------------------|
| ~ Flip Charts & Markers | \$25.00 |
| ~ LCD Projector & Screen | \$50.00/ half day. \$100.00/ full day |
| ~ Photocopying | \$0.10/ sheet |
6. Club policy requires that there be neither advertising nor publicity of the Club premises through any public media. The Club's name (in any form) may not be used without prior written approval. Failure to observe this policy may result in cancellation of the booking.
7. York Downs G&CC will not be responsible for any articles left in the building or for loss or damage to any property of any kind including vehicles left on the premises. York Downs G&CC will not be responsible for personal property, decorations, displays, and equipment brought in to the club. We reserve the right to inspect and control all private functions; any damages that occur will be charged accordingly.
8. Cellular phones are only permitted in the upper vestibules of the Clubhouse and in the parking lot. Cellular phones are not permitted within other areas of the Clubhouse or on the main upper outside deck.
9. Smoking is not permitted within the Clubhouse or on the upper patio; there are designated areas outside if you wish to smoke.

CATERING TERMS & CONDITIONS CONT'D 2

Menu Selection & Attendance Guarantee

10. Menu selection must be submitted at least 2 weeks in advance, and a guaranteed number of persons is required a minimum of 3 working days (72 hours) in advance of the scheduled function. If the guaranteed number has not been received, the billing will be made out of the number of persons for which the function was originally booked, or the actual number of persons in attendance, whichever is greater.
11. When selecting your menu, the menu will be identical for all guests attending. Appetizer, entrée, and dessert selections are limited to one choice unless special dietary or religious restrictions apply. Upon a request for more than one entrée selection, the cost of the greater will be applied to both of the selections. Specialty dietary menus can be organized and must be arranged in advance with the Catering Manager prior to your event.
12. All conveners must confirm the exact numbers of each selection and provide a list and/ or place cards denoting their selections (i.e. blue – fish, red – meat, yellow – vegetarian)
13. With the exception of wedding and celebratory cakes, the club does not permit food or alcoholic beverages to be brought into the club without prior authorization from the Catering Manager. A \$4.95 per person surcharge will be applied for a specialty cake to be cut, plated, and served with the addition of seasonal berries and fruit coulis.
14. A \$50.00 service fee for cakes that are cut and served to over 50 guests will be charged.
15. YDG&CC **does not** permit any leftover food or beverage to be removed from the Clubs premises. Any exceptions to this will be made by the discretion of Club Management. In these cases, the Club waives any liability resulting from the transportation, refrigeration or preparation of the food once it leaves the property of York Downs G&CC.

Liquor Policy

16. York Downs G&CC complies with the regulations of the Liquor License Act of Ontario which will be strictly enforced at all times. York Downs G&CC reserves the right to refuse the service of alcoholic beverages to any person whom they feel are intoxicated or under age. Proper identification will be required for people who appear to be under the age of 25; failure to do so will result in non-alcoholic service to that guest. At no time will guests provide minors with alcoholic beverages.
17. No alcoholic beverages will be permitted prior to 11:00 a.m., or after 1:00 a.m. Monday to Sunday unless a governmental change is issued by the AGCO.
18. All beverages must be purchased through York Downs G&CC. The staff at YDG&CC has been certified through the Smart Serve Program administered by the AGCO.

CATERING TERMS & CONDITIONS CONT'D 3

Deposit & Payment

19. Room Minimums:

| | |
|---|-----------------|
| Main Dining Room & Lounge area | \$250.00 |
| Men's Lounge | \$150.00 |
| Private Dining Room | \$100.00 |

20. **For Non-Members:** York Downs G&CC requires a **\$1000.00 non-refundable deposit** upon confirmation of the booking. Prices are subject to the 13% HST tax on all food and beverage purchases, and a 15% gratuity fee.

21. **Members:** will be charged to their account a **\$1000.00 deposit fee** upon confirmation of the booking. In the event of a cancellation, the deposit will be refundable if the room is re-booked for another comparable event. Payment of the balance will be applied to your account and billed the following month. The York Downs Member Food & Beverage Fee **does not apply** to outside events and members will be charged the banquet menu prices as outlined in this banquet package. All Rules & Regulations must be followed as per the outlined Catering Terms & Conditions within this package.

Entertainment & Decorations

22. All arrangements for entertainment and additional decorations will be agreed to in advance with the Management of York Downs G&CC.

~ cruiser tables with linen can be rented from the Catering Manager for \$50.00 each

23. Personal decorations are permitted by York Downs G&CC with the approval of the Catering Manager. **York Downs G&CC does not allow confetti or rice.** An extra cleaning charge of \$150.00 will be applied to your invoice if this is not adhered to.

SOCAN & RE:SOUND FEE

24. This fee is applicable to events for your right to play music which is copyrighted. All events will be subject to the SOCAN & RE:SOUND fees which are based on the fees outlined below. This fee is paid to the Society of Composers, Authors and Music Publishers of Canada (SOCAN) and will be applied to your invoice.

| | Event without dancing | Event with dancing |
|------------------|------------------------------|---------------------------|
| 1 – 100 people | \$29.81 | \$59.64 |
| 101 – 300 people | \$42.86 | \$85.80 |

Signed (Event Host): _____

Date: _____

You can count on York Downs Golf & Country Clubs professional and experienced staff to help coordinate and assist you every step of the way when planning your special event. With our custom menu planning, professional advice, and experienced serving staff, we provide the expertise to make your day a memorable one.

- ~ Guests holding a wedding at the York Downs G&CC will be given access to the use of the complete main floor.
- ~ Our menus give you the freedom to customize your meal to suit your budget and tastes. Choose from our wide selection of starters, appetizers, entrées, and desserts. We will be happy to assist you with any dietary restrictions for your guests. We also provide child friendly meals
- ~ Dining facilities for up to 140 guests (round tables with 8 guests per)
- ~ Use of our outside main floor deck overlooking our beautiful golf course
- ~ On site ceremony room for up to 140 guests (round windowed room with skylight)
- ~ White or ivory table linens & napery are included as well as white skirted presentation tables for gift receiving, wedding cake, and head table. Votive candles and table numbers are also complimentary
- ~ Podium and microphone are provided
- ~ In-house music system can provide easy listening back ground music
- ~ Complimentary use of the Baby Grand Piano
- ~ Referral service to help you co-ordinate florists, entertainment, officiant, specialty linens, wedding cakes, photographers etc. for your special day
- ~ Beautifully sculpted gardens to use as a back drop for your photos, as well as the use of a golf cart for special photos (selected areas for photos will be advised by Management)
- ~ Complimentary menu tasting dinner for the Bride & Groom on an evening arranged by the Executive Chef, Catering Manager, and Bride & Groom. Menu will be that of the one selected for your event

THE CONTINENTAL - \$11.75/ PER PERSON

*freshly baked danish pastries, muffins & croissants
butter & preserves,
seasonal sliced fresh fruit
coffee, decaffeinated & assorted teas*

BAGEL BREAKFAST - \$11.25/ PER PERSON

*plain, whole wheat, and 10 grain bagels,
cream cheese & smoked salmon
seasonal sliced fresh fruit
coffee, decaffeinated & assorted teas*

HEALTHY BEGINNING - \$13.95/ PER PERSON

*multigrain bread and mini muffins with butter and preserves
hard boiled eggs
individual yogurts
whole fruit
coffee, decaffeinated & assorted teas*

MORNING WELLNESS - \$13.50/ PER PERSON

*assorted breakfast loaf
granola and vanilla yogurt
seasonal berries
coffee, decaffeinated & assorted teas*

BREAKFAST BUFFET - \$20.95/ PER PERSON

*danish pastries, muffins & croissants
scrambled eggs
bacon, sausage & ham
home fried potatoes
fresh fruit salad
coffee, decaffeinated & assorted teas*

all of the options above are served with orange juice & apple juice

all items above are priced per person and are subject to 13% HST and a 15% gratuity fee

WORKING LUNCHES (minimum of 10 ppl required)

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MAKE YOUR OWN SALAD BAR - \$23.50/ PER PERSON

mixed greens, grilled chicken breast, avocado, bacon, hard-boiled egg, corn, cucumber, mixed bell peppers, blue cheese, feta cheese and assorted dressings)

one soup selection

assorted flatbreads

sliced fresh fruit & assorted cookies

MAKE YOUR OWN DELI SANDWICH - \$27.25/ PER PERSON

assorted deli meats and sandwich fillings, sliced tomato, red onion, cheddar cheese, mayonnaise and mustard, accompanied by a variety of breads and croissants

one salad selection & one soup selection

sliced fresh fruit & assorted squares

WORKING LUNCH #1 - \$23.95/ PER PERSON

multi-grain bread, croissants, and whole wheat wraps filled with ham & cheese, tuna salad, roast beef, egg salad, sliced turkey, and salmon salad

one salad selection & one soup selection

assorted squares & cookies

WORKING LUNCH #2 - \$25.95/ PER PERSON

two salad selections

rice pilaf, and pita bread

chicken souvlaki with diced tomatoes, cucumbers, red onion, black olives, and tzatziki

assorted cookies and fruit

WORKING LUNCH #3 - \$28.95/ PER PERSON

garlic bread

two salad selections

chicken tetrazzini

sliced fresh fruit & a selection of pastries

BBQ LUNCH - \$29.95/ PER PERSON *(MINIMUM 20 PEOPLE)

potato salad, and caesar salad

prime rib hamburgers and debreziner sausages

fresh brioche buns and assorted condiments

assorted cookies and squares

LUNCH BOX TO GO - \$15.95/ PER PERSON

choice of sandwich or wrap, whole fruit, freshly baked cookies, and bottled spring water

all working lunches include coffee, decaffeinated coffee, and assorted teas

SALAD SELECTIONS

- mixed greens with julienned cucumbers, bell peppers, and carrots*
- mediterranean vegetable salad with kalamata olives and crumbled feta*
- york downs caesar*
- kale and quinoa salad with sundried apricots, toasted almonds, and honey dijon dressing*
- spinach salad with candied pecans, strawberries & goat cheese*
- grilled vegetable & penne salad with basil & sundried tomato vinaigrette*

SOUP SELECTIONS

- butternut squash*
- cream of broccoli*
- cream of roasted cauliflower with cheddar*
- tomato & roasted red pepper*
- leek & potato*

BREAK & SNACK SELECTIONS

| | |
|--|------------------------|
| sliced seasonal fresh fruit | \$5.95/ person |
| individual fruit yogurt | \$2.25/ each |
| assorted scones with preserves | \$3.25/ each |
| assorted muffins, danishes, and croissants | \$33.50/ dozen |
| bagels with smoked salmon & traditional garnishes | \$10.95/ person |
| soft drinks | \$2.25/ person |
| juices (orange, grapefruit, apple, cranberry) | \$11.50/ litre |
| banana, lemon cranberry, or carrot loaf | \$2.50/ person |
| assorted jumbo cookies | \$16.75/ dozen |
| assorted squares | \$27.25/ dozen |
| basket of potato chips, pretzels, peanuts | \$5.95/ basket |
| vegetable crudité & dip | \$3.75/ person |
| cheese tray with assorted biscuits | \$9.25/ person |
| pita triangles & hummus dip | \$2.95/ person |

all items above are priced per person and are subject to 13% HST and a 15% gratuity

LUNCH SELECTION #1 - \$24.95/ PER PERSON

*wild mushroom soup;
grilled vegetable ratatouille crepes with tomato & basil sauce, and crumbled goat cheese
chocolate caramel cheesecake*

LUNCH SELECTION #2 - \$27.25/ PER PERSON

*saffron, leek, and potato soup;
broccoli, cheddar, and caramelized onion quiche & garden salad;
mango and raspberry sorbet*

LUNCH SELECTION #3 – \$28.95/ PERSON

*cream of broccoli & aged white cheddar soup;
oven baked meat lasagna with caesar salad;
caramel apple crumble with vanilla ice cream*

LUNCH SELECTION #4 - \$33.95/ PER PERSON

*mixed greens salad with strawberries, goat cheese, and candied pecans
in a balsamic vinaigrette;
spinach & asiago cheese stuffed chicken supreme with sundried tomato cream sauce;
lemon meringue tart*

LUNCH SELECTION #5 - \$34.95/ PER PERSON

*spinach salad with cranberries, slivered almonds, dried apricots, and goat cheese
with honey-dijon dressing;
teriyaki glazed atlantic salmon;
flourless double chocolate lava cake*

**all selections are accompanied with flatbreads and assorted rolls
all luncheon menus include coffee, decaffeinated coffee, and assorted teas**

all items above are priced per person and are subject to 13% HST and a 15% gratuity fee

VEGETABLE CRUDITÉS WITH RANCH DIP

small platter (10-15 people) \$36.95
medium platter (25-35 people) \$68.95
large platter (45-55 people) \$99.95

PITA WITH HUMMUS DIP

small platter (10-15 people) \$30.00
medium platter (25-35 people) \$55.00
large platter (45-55 people) \$80.00

CHEESE BOARD - \$9.25/ PER PERSON

selection of imported & domestic cheeses with assorted biscuits, grapes, & strawberries

ANTIPASTO PLATTER - \$10.25/ PER PERSON

a selection of cured italian meats, assorted cheeses, marinated vegetables, olives, rolls & assorted flatbreads

SIDE OF SMOKED SALMON (SERVES 20) - \$105.95

with pumpernickel, bermuda onions, capers, and lemon

COLOSSAL SHRIMP COCKTAIL - \$36.00/ DOZEN

served with cocktail sauce

FINGER SANDWICHES - \$24.00/ DOZEN

black forest ham & swiss cheese, turkey breast, egg salad, tuna salad, salmon salad, & roast beef

WHOLE WHEAT COCKTAIL WRAPS - \$25.95/ DOZEN

asparagus & red pepper with cream cheese, baby shrimp, chicken salad, smoked salmon & cream cheese

POOR BOY SANDWICHES - \$26.25/ DOZEN

black forest ham & swiss cheese, turkey breast, egg salad, tuna salad, salmon salad, & roast beef

OPEN FACED SANDWICHES - \$38.75/ DOZEN

roast beef & horseradish, sliced chicken with strawberry, egg salad, ham & swiss cheese, smoked salmon with bermuda onion & capers

all items above are subject to 13% HST and a 15% gratuity fee

CLASSIC FAVOURITES - \$27.50/ DOZEN

Cold

bocconcini & tomato skewers
grilled vegetable & goat cheese tortilla wrap
quebec brie & raspberry on wheat thin
bruschetta on toasted focaccia wedge
creamed danish blue with candied pecan
sundried tomato & baby shrimp spoon

Hot

wild mushroom turnover
spinach & feta in phyllo
chorizo empanada
chicken or lamb satay
spicy vegetarian samosa
vegetarian spring roll
mini beef wellington
pork & vegetable pot stickers

PREMIUM SELECTIONS - \$29.95/ DOZEN

Cold

smoked salmon and cream cheese pinwheel on pumpernickel
five spiced duck breast and asian slaw spoon
prosciutto tower with cantaloupe
jumbo shrimp cocktail (\$36/ dozen)

Hot

peking duck & ginger wontons
beef burger sliders
turkey burger sliders with chipotle mayo
mini mac & cheese with roasted bacon
mini grilled cheese & tomato soup
coconut shrimp skewers (\$32/ dozen)
double smoked bacon wrapped sea scallops (\$38/ dozen)

all of the hors d'oeuvre selections are priced per dozen

all items above are subject to 13% HST and a 15% gratuity fee

BEEF TENDERLOIN CARVING STATION

\$24.95/ PER PERSON

carved roasted Canadian AAA beef tenderloin served on mini kaisers with horseradish, mustards, mayonnaise, sliced onions and gherkins

MASHED POTATO BAR

\$10.95/ PER PERSON

fluffy yukon gold potatoes with your choice of cheddar, bacon bits, scallions, blue cheese, horseradish, butter, and red wine gravy

FAJITA STATION

\$22.50/ PER PERSON

grilled chicken, steak, & ground turkey, shredded lettuce, bell peppers, jack cheese, sour cream, tomato salsa, guacamole, warm tortillas & tacos

PASTA BAR

\$22.50/ PER PERSON

two types of pasta and your choice of tomato, rose, or alfredo sauce with mushrooms, bell peppers, onions, olives, broccoli, tomatoes, sundried tomatoes, italian sausage, chicken, & shrimp

POUTINE STATION

\$9.25/ PER PERSON

sweet potato & shoestring fries, cheese curds, chopped scallions, and beef gravy

STIR-FRY STATION

\$23.95/ PER PERSON

your choice of shrimp, scallops, chicken, & beef tenderloin with a selection of sauces stir-fried to order with oriental vegetables and noodles

MAKE YOUR OWN SALAD BAR

\$18.95 PER PERSON

mixed greens, grilled chicken breast, avocado, hard-boiled egg, bacon, corn, cucumber, bell peppers, blue cheese, feta cheese and assorted dressings

SOUVLAKI STATION

\$17.95/ PER PERSON

chicken & pork souvlaki with pita, red onion, kalamata olives, tomato, cucumber, and tzatziki

BARBECUE STATION

\$45.75/ PER PERSON

*choice of three meats: striploin steak, shrimp, chicken breast, ribs, salmon filet choice of two salads accompanied with corn on the cob, fresh vegetables, and baked potato
barbeque station is available from May- September*

SEAFOOD STATION- MARKET PRICE

please inquire

**pricing includes the cost of station chef(s) where applicable
all above stations must have a minimum of 25 people**

all items above are subject to 13% HST and a 15% gratuity fee

SINGLE FLAVOURED SOUPS - \$5.95

*saffron, leek & potato
with crispy fried leeks*

*forest mushroom pottage
with crème fraiche & chives;*

*butternut squash bisque
with maple drizzle;*

*oven roasted tomato & red pepper
drizzled with basil oil;*

curried chicken & apple;

*cream of asparagus
with roquetfort crostini;*

*cream of roasted cauliflower
with cheddar;*

*cream of broccoli
and aged white cheddar;*

TWO FLAVOURED SOUPS - \$6.95

*broccoli & aged white cheddar with
leek & potato*

*cream of cauliflower with
broccoli and aged white cheddar*

*oven roasted tomato & red pepper with
saffron, leek & potato*

**above combinations are suggestions;
other combinations can be made using the soup menu**

all items are priced per person
all items above are subject to 13% HST and a 15% gratuity fee

SPINACH SALAD WITH BALSAMIC VINAIGRETTE
candied pecans, fresh strawberries, and crumbled goat cheese

BABY ROMAINE ROASTED GARLIC CAESAR
focaccia crouton triangle, crisp pancetta, and parmesan tuile

MIXED GREENS IN HONEY MUSTARD VINAIGRETTE
pear, candied walnuts, red onion, and feta cheese

CAPRESE SALAD
buffalo mozzarella, roma tomato, and fresh basil with balsamic and olive oil

BUNDLED TRIO OF RADICCHIO, ENDIVE, AND BABY ROMAINE
caramelized figs, dried cranberries, and sherry shallot vinaigrette

MIXED GREENS WITH A CITRUS- DIJON VINAIGRETTE
dried apricots, blueberries, slivered almonds, and goat cheese

\$8.25

HOT APPETIZERS

RICOTTA CHEESE FILLED TORTELLINI
with vodka rose sauce

WILD MUSHROOM RISOTTO CAKE
with spicy sausage ragu and shaved asiago

GOAT CHEESE & GRILLED VEGETABLE IN PHYLLO
paired with seedlings, yellow & red oven dried tomato salad and balsamic reduction

RICOTTA & SPINACH CHEESE STUFFED AGNOLOTTI
with roasted red pepper coulis and pancetta crisp

DOUBLE SMOKED BACON WRAPPED ONTARIO QUAIL
and rosemary scented lentils with sundried tomato beurre blanc

\$13.50

all items are priced per person
all items above are subject to 13% HST and a 15% gratuity fee

GUINNESS BRAISED BEEF SHORT RIBS - \$43.95*with roasted cipollini onion***HERB ROASTED AAA BEEF TENDERLOIN - \$45.95***green peppercorn sauce, or
sundried tomato hollandaise or
cabernet, shallot reduction, or
wild mushroom sauce***DIJON CRUSTED PORK TENDERLOIN - \$28.25***with sage and apple stuffing, and red wine sauce***STUFFED BAKED CHICKEN SUPREME - \$30.95***filled with asiago & sundried tomato or spinach & asiago
served with herbed cream, or
wild mushroom café au lait***DUO OF ROASTED BEEF TENDERLOIN & PAN SEARED CHICKEN BREAST - \$40.95***with a red wine shallot sauce***SLOW ROASTED DIJON CRUSTED PRIME RIB - \$42.95***with yorkshire pudding & pan juices***LEMON ROASTED ORANGE ROUGHY - \$38.00***with spanish saffron butter, and topped with crispy fried leeks***PAN SEARED ATLANTIC SALMON - \$34.95***pineapple black bean salsa,
lemon and dill sauce, or
herbed cream sauce***CHOOSE ONE ACCOMPANIMENT FOR EACH ENTRÉE***duchess mashed potato
roasted red skin potato
wild & long grain rice pilaf**herb roasted fingerling potato
garlic & basil tossed farfalle
scaloped sweet potato***all selections are accompanied with flatbreads, assorted rolls, & butter
all entrees are accompanied by seasonal vegetables**

all items are priced per person
all items above are subject to 13% HST and a 15% gratuity fee

VEGETARIAN OPTIONS

MEDITERRANEAN ORZO PASTINA - \$28.95

tossed with kalamata olives, sundried tomato, spinach, and feta cheese

RICOTTA & SPINACH STUFFED PASTA SHELLS - \$28.95

served on sundried tomato & cremini mushroom ragout

GOAT CHEESE STUFFED AGNOLOTTI - \$28.95

with roasted red pepper cream and sundried tomato

VEGAN OPTIONS

VEGETABLE TERIYAKI STIR-FRY - \$29.25/ EACH

asian vegetables in our signature ginger teriyaki sauce, over steamed jasmine rice

ASPARAGUS & CORN RISOTTO - \$29.25/ EACH

with roasted red & yellow bell peppers

KOSHER MEALS

available upon request

**all selections are accompanied with flatbreads, assorted rolls, & butter
all entrees include coffee, decaffeinated coffee, and assorted teas**

all items are price per person
all items above are subject to 13% HST and a 15% gratuity fee

DINNER TABLE ENHANCEMENTS

ANTIPASTO PLATTERS - \$27.95/ PER TABLE

cured Italian meats, cheeses, marinated vegetables, olives, & assorted flatbreads

ASSORTED FLAT BREADS & DIPS - \$6.25/ PER TABLE

OLIVE TAPENADE OR FLAVOURED OLIVE OIL - \$4.50/ PER TABLE

FLOURLESS DOUBLE CHOCOLATE LAVA CAKE

CARAMEL APPLE CRUMBLE WITH VANILLA ICE CREAM

CANNOLI FILLED ARANCINI

with chocolate and raspberry sauce

SALTED CHOCOLATE CARAMEL TART

LEMON MERINGUE TART

STRAWBERRY BROWNIE PARFAIT

with chocolate brownie, whipped cream, and fresh strawberries

GRAND MARNIER CRÈME BRULE

TRIO OF FRUIT SORBET

with chocolate dipped biscotti

CHOCOLATE CARAMEL CHEESECAKE

FUDGE BROWNIE

with vanilla ice cream & chocolate sauce

\$7.25

SUNDAE STATION \$10.95

*french vanilla ice cream with chocolate, butterscotch, and strawberry sauce
chocolate chips, sprinkles, cherries, banana, and strawberries*

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| selection of french pastries | \$42.50/ doz |
| chocolate dipped strawberries | \$24.00/ doz |
| assorted squares (nanaimo, brownie, berry crumble, lemon) | \$26.00/ doz |
| crêpe station (mixed berries whipped cream, and warm crepes) | \$12.95/ per |

SPECIALTY CAKES

*10" served approximately 14 guests (\$47.50)
quarter slab served approximately 25 guests (\$75.00)
half slab serves approximately 30- 50 guests (\$135.00)
full slab served approximately 75-100 guests (\$250.00)*

CARROT CAKE

VANILLA LAYER CAKE

CHOCOLATE LAYER CAKE

STRAWBERRY SHORTCAKE

all items above are subjected to 13% HST and a 15% gratuity fee

MINIMUM OF 40 PEOPLE REQUIRED

BRUNCH BUFFET - \$36.75/ PERSON

*assorted muffins, croissants, & danish pastries
choice of 2 salads
eggs benedict
sausage, bacon & ham
home fried potatoes
tortellini primavera
smoked salmon rosettes
chicken or fish entree
sliced fresh fruit & assorted squares*

add omelet station: \$6.95/ person

add beef carving station: \$10.95/ person

add waffles: \$4.00/ person

DINNER BUFFET - \$56.00/ PERSON

COLD ITEMS:

*assorted rolls & flatbreads, red skin potato salad, tomato & bocconcini, caesar salad
penne & grilled vegetable salad, Mediterranean salad with feta, tossed salad with
assorted dressings, pickle & olive tray, decorated poached salmon,
smoked norwegian salmon*

HOT ITEMS:

*carved prime rib of beef, grilled breast of chicken with wild mushroom sauce,
baked orange roughy filet with lemon & capers, tortellini primavera,
roasted redskin potato, medley of vegetables*

SWEET TABLE:

*assorted cakes & pastries, domestic & imported cheese with biscuits, sliced fresh fruit,
coffee, assorted tea, & decaffeinated coffee*

**add \$5.95 per person for hors d'oeuvres served during your cocktail hour
based on 3 pieces per person, your choice of 4 varieties from our hors d'oeuvres list**

all items above are subjected to 13% HST and a 15% gratuity fee

White Wine

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| J Bouchon Sauvignon Blanc (Chile) | \$30.00 |
| Straccali Pinot Grigio (Italy) | \$30.00 |
| Leaping Horse Chardonnay (USA) | \$30.00 |
| Freixenet Cordon Negro (Spain) | \$30.00 |
| Cabert Pinot Grigio (Italy) | \$36.00 |
| Louis Latour Chardonnay (France) | \$38.00 |
| Bisol Jaio Prosecco (Italy) | \$38.00 |
| Cedar Rock Chardonnay (USA) | \$38.00 |
| Stoneburn Sauvignon Blanc (New Zealand) | \$40.00 |
| J Lohr Riverstone Chardonnay (USA) | \$44.00 |

Red Wine

| | |
|--|---------|
| AG47 Malbec (Argentina) | \$30.00 |
| Val Dorado Cabernet Sauvignon (Chile) | \$30.00 |
| Stracalli Chianti (Italy) | \$30.00 |
| Leaping Horse Merlot (USA) | \$30.00 |
| Cedar Rock Cabernet | \$36.00 |
| Masi Campofiorin (Italy) | \$38.00 |
| Speri Valpolicella (Italy) | \$42.00 |
| Louis Latour Pinot Noir (France) | \$42.00 |
| McManis Cabernet (USA) | \$44.00 |
| Cannonball Merlot (USA) | \$50.00 |
| Parco Largo Primitivo (Italy) | \$50.00 |
| Sefiro Chianti (Italy) | \$50.00 |

The above prices are subject to 13% HST and a 15% gratuity fee.