

YORK DOWNS GOLF & COUNTRY CLUB

2019 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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Cristina Lenza- Head 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 Food & Beverage Manager.
5. In the case of meetings or other functions, all meeting supplies, papers, 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.

Menu Selection & Attendance Guarantee

10. Menu selection must be submitted at least 10 days 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 Food & Beverage 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 Food & Beverage 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.

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.

23. Personal decorations are permitted by York Downs G&CC with the approval of the Food & Beverage 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 Head Chef, Food & Beverage Manager, and Bride & Groom. Menu will be that of the one selected for your event

THE CONTINENTAL - \$11.95/ PER PERSON

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

BAGEL BREAKFAST - \$12.25/ PER PERSON

*plain, everything, 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
greek style yogurt
whole fruit
coffee, decaffeinated & assorted teas*

MORNING WELLNESS - \$13.75/ PER PERSON

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

BREAKFAST BUFFET - \$21.50/ PER PERSON

*Muffins, croissants, and savoury lattice pastries
scrambled eggs
bacon & sausage
home fried potatoes
fresh fruit salad
coffee, decaffeinated & assorted teas*

all of the options above are served with orange juice & cranberry 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) 6

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, olives, and tzatziki
assorted cookies and fruit*

WORKING LUNCH #3 - \$28.95/ PER PERSON

*garlic bread
two salad selections
spinach and ricotta stuffed pasta shells with tomato sauce
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 water

SALAD SELECTIONS

spinach salad with mixed berries, candied walnuts, and goat cheese;
chilled orzo salad with sundried tomato, arugula, red onion, and feta with balsamic;
mixed greens with julienned cucumbers, tomatoes, bell peppers, and carrots;
mediterranean vegetable salad with kalamata olives and crumbled feta;
broccoli salad with raisins, grapes, goat cheese, and kale in lemon-thyme vinaigrette;
YD caesar

SOUP SELECTIONS

cream of roasted cauliflower with cheddar
spring asparagus
tomato & roasted red pepper
broccoli and cheddar
leek & potato
cream of mushroom

BREAK & SNACK SELECTIONS

sliced seasonal fresh fruit	\$5.95/ person
seasonal protein bars	\$36.00/ dozen
assorted scones with preserves	\$3.25/ each
assorted muffins, danishes, and croissants	\$33.50/ dozen
bagels with smoked salmon & traditional garnishes	\$10.95/ person
juices (orange, grapefruit, apple, cranberry)	\$11.50/ litre
banana, lemon cranberry, or carrot loaf	\$2.50/ person
assorted jumbo cookies	\$16.95/ dozen
assorted squares	\$27.25/ dozen
basket of kettle chips and roasted red pepper dip	\$7.95/ basket
vegetable crudité & dip	\$3.75/ person
cheese tray with assorted biscuits	\$9.25/ person
pita triangles & hummus dip	\$2.95/ person

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

LUNCH SELECTION #1 - \$25.95/ PER PERSON

*spinach salad with mixed berries, walnuts, and goat cheese;
chicken and mushroom crepes with mornay sauce;
mango sorbet with seasonal berries*

LUNCH SELECTION #2 - \$27.25/ PER PERSON

*tomato & roasted red pepper soup;
broccoli, cheddar, and caramelized onion quiche & garden salad;
merlot poached pear with vanilla ice cream*

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 - \$34.95/ PER PERSON

*mixed greens salad with strawberries, goat cheese, and candied pecans
in a balsamic vinaigrette;
sundried tomato & asiago cheese stuffed chicken supreme with herbed cream sauce;
peach and raspberry cobbler with vanilla ice cream*

LUNCH SELECTION #5 - \$35.95/ PER PERSON

*spinach salad with cranberries, slivered almonds, dried apricots, and goat cheese
with honey-dijon dressing;
atlantic salmon with lemon and dill sauce;
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 are priced per person and are subject to 13% HST and a 15% gratuity fee

VEGETABLE CRUDITÉS WITH RANCH DIP \$3.75/ PER PERSON

PITA WITH HUMMUS DIP \$2.75/ PER PERSON

TRIO DIP PLATTER \$4.25/ PER PERSON

pita, flatbreads, & breadsticks with hummus, spinach & asiago dip, and babaganoush

CHEESE BOARD - \$9.25/ PER PERSON

selection of imported & domestic cheeses with crackers, grapes, & strawberries

ANTIPASTO PLATTER - \$10.95/ PER PERSON

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

MEDITERRANEAN PLATTER - \$9.95/ PER PERSON

Kalamata olives, artichokes, pita & babaganoush, feta, roasted red peppers, marinated eggplant, rice stuffed grape leaves

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

with pumpernickel, bermuda onions, capers, and lemon

COLOSSAL SHRIMP COCKTAIL - \$36.00/ DOZEN

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**

whipped chive goat cheese tartlet with mixed berry compote
gazpacho shooter
bocconcini & tomato skewers
quebec brie & raspberry on puff pastry coin
bruschetta on toasted focaccia wedge
creamed danish blue with candied pecan
sundried tomato & baby shrimp spoon

Hot

chorizo empanada
teriyaki beef meatball
chicken, lamb, or beef satay served with thai chili sauce
vegetarian spring roll
mini beef wellington
pork & vegetable pot stickers
wild mushroom turnover
spinach & feta in phyllo

PREMIUM SELECTIONS - \$30.50/ DOZEN**Cold**

cucumber coin with smoked salmon and cream cheese
five spiced duck breast and asian slaw spoon
antipasto skewer (olive, calabrese salami, mozzarella)
jumbo shrimp cocktail (\$36/ dozen)

Hot

peking duck & ginger wontons
beef cheeseburger sliders with lettuce and tomato
turkey burger sliders with arugula and goat cheese
mini mac & cheese with roasted bacon
mini grilled cheese on baguette
coconut shrimp skewers (\$32/ dozen)
mini lobster cake with chipotle aioli \$36/ 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, onions and gherkins*

MASHED POTATO BAR

\$10.95/ PER PERSON

*fluffy yukon gold potatoes with
cheddar, bacon bits, scallions,
blue cheese, horseradish, and 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

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

SEAFOOD STATION- MARKET PRICE

please inquire

POUTINE STATION

\$9.25/ PER PERSON

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

STIR-FRY STATION

\$23.95/ PER PERSON

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

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 between:
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 only***

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 - \$6.25

*forest mushroom pottage
with crème fraiche & chives*

chilled avocado & cucumber with minted crème fraiche

*curried pumpkin
with cranberry and pumpkin brittle*

*saffron, leek & potato
with crispy fried leeks*

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

*cream of asparagus
with roquetfort crostini;*

*cream of roasted cauliflower
with cheddar*

*roasted acorn squash & apple
with apple chip*

TWO FLAVOURED SOUPS - \$7.95

*cream of broccoli &
cauliflower with cheddar cream*

*spring asparagus with
leek & potato*

*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 GINGER SESAME DRESSING
mandarin orange, spiced cashews, and 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 feta cheese

\$8.25

HOT APPETIZERS

RICOTTA CHEESE FILLED TORTELLINI
with vodka rose sauce

WILD MUSHROOM RISOTTO CAKE
with spicy sausage ragu and shaved asiago

SEAFOOD CAKE
With mango and papaya slaw
RICOTTA & SPINACH CHEESE STUFFED AGNOLOTTI
with roasted red pepper coulis and pancetta crisp

\$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 caramelized onion

HERB ROASTED AAA BEEF TENDERLOIN - \$45.95
*green peppercorn sauce, or
sundried tomato hollandaise or
cabernet, shallot reduction, or*

DIJON CRUSTED PORK TENDERLOIN - \$28.25
with sage and apple stuffing, and red wine sauce

STUFFED BAKED CHICKEN SUPREME - \$31.95
filled with asiago & sundried tomato in lemon- white wine sauce

DUO OF ROASTED BEEF TENDERLOIN & PAN SEARED CHICKEN SUPREME - \$40.95
with a red wine shallot sauce

PAN SEARED CHICKEN SUPREME - \$30.95
*with basil & sundried tomato tapenade, or
leek-chardonnay cream*

SLOW ROASTED DIJON CRUSTED PRIME RIB - \$42.95
with yorkshire pudding & pan juices

BAKED ARCTIC CHAR - \$38.00
with citrus salsa

PAN SEARED ATLANTIC SALMON - \$34.95
*pico di galo, or
herbed cream sauce*

CHOOSE ONE ACCOMPANIMENT FOR EACH ENTRÉE

*garlic-chive mashed potato
roasted red skin potato
wild & long grain rice pilaf*

*herb roasted fingerling potato
yukon golf scalloped potato
maple roasted 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

SPECIALTY ENTRÉES

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VEGETARIAN OPTIONS

ORZO PASTINA - \$28.95

asparagus, caramelized onions, and forest mushrooms in a thyme-cream sauce

MUSHROOM AND LEEK RAVIOLI - \$28.95

with café au lait

RICOTTA & SPINACH STUFFED AGNOLOTTI - \$28.95

with roasted red pepper cream and sundried tomato

VEGAN OPTIONS

VEGETABLE BLACK BEAN STIR-FRY - \$29.25/ EACH

asian vegetables in our signature black bean sauce, over steamed jasmine rice

STUFFED BELL PEPPER - \$29.25/ EACH

jasmine rice, spinach, sundried tomato, and fire roasted tomato sauce

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

DESSERTS

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CLASSIC DESSERTS - \$7.95

FLOURLESS DOUBLE CHOCOLATE LAVA CAKE

PEACH & RASPBERRY COBBLER WITH VANILLA ICE CREAM

MERLOT POACHED PEAR
with french vanilla ice cream

SALTED CHOCOLATE CARAMEL TART

LEMON MERINGUE TART

MANGO AND PASSION FRUIT CAKE

GRAND MARNIER CRÈME BRULE

CARAMEL APPLE CRUMBLE WITH VANILLA ICE CREAM

MANGO SORBET AND SEASONAL BERRIES

CHOCOLATE CARAMEL CHEESECAKE

FUDGE BROWNIE
with vanilla ice cream & chocolate sauce

PREMIUM DESSERTS - \$10.95

FRUIT TRIO
chocolate dipped strawberry, mixed berry cheesecake, lemon-blueberry tart

Chocolate Trio
double fudge brownie, chocolate pecan tart, chocolate mousse

Classic French Trio
pistachio macaron, chantilly filled chocolate éclair, grand marnier crème brule

DESSERT STATIONS**MAKE YOUR OWN SUNDAE - \$10.95**

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

CREPE STATION - \$12.95

*freshly made crepes with mixed berries, and whipped cream
(chef attended)*

MINI DONUT STATION - \$32.00/ dozen

(minimum 2 dozen each flavour, minimum total order 10 dozen)

*apple pie, jelly filled, churro, crème brulée, lemon meringue, boston cream,
maple bacon, maple walnut, rosewater-pistachio, skor, nutella filled,
campfire s'mores, cookies n/ creme*

selection of french pastries	\$42.50/ doz
chocolate dipped strawberries	\$24.00/ doz
assorted squares (nanaimo, brownie, berry crumble, lemon)	\$26.00/ doz

SPECIALTY CAKES

*9" served approximately 14 guests (\$60.00)
quarter slab served approximately 25 guests (\$120.00)
half slab serves approximately 30- 50 guests (\$175.00)
full slab served approximately 75-100 guests (\$300.00)*

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 or eggs florentine
sausage and bacon
home fried potatoes
tortellini in rose sauce
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, tomato & bocconcini, caesar salad, mixed greens with pear, blueberry, & goat cheese, citrus beet salad, Israeli couscous with sweet potato, pickle & olive tray, decorated poached salmon, smoked norwegian salmon

HOT ITEMS:

carved prime rib of beef, grilled breast of chicken with creamy spinach pesto, baked orange roughy filet with mango salsa, tortellini with rose, roasted redskin potato, medley of vegetables

SWEET TABLE:

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

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

White Wine

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
Cedar Rock Chardonnay (USA)	\$36.00
Louis Latour Chardonnay (France)	\$38.00
Bisol Jaio Prosecco (Italy)	\$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
Sterling Cabernet (USA)	\$36.00
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.