

LET'S START PLANNING



Special Event Menu

2022

Breakfast

GET UP & GO

- Assorted breakfast breads served with fruit preserves and fresh dairy butter
- Freshly brewed coffee and selection of teas

\$12 pp

EXECUTIVE CONTINENTAL

- Variety of breads & pastries with assorted spreads
- Fresh sliced fruit presentation
- Chilled apple, grapefruit and orange juices
- Freshly brewed coffee and selection of teas

\$20 pp

TRADITIONAL BREAKFAST

- Country fresh scrambled egg au gratin
- Maple smoked bacon
- Sausage links
- Home fried potatoes
- Variety of breads & pastries with assorted spreads
- Fresh sliced fruit presentation
- Chilled apple, grapefruit and orange juices
- Freshly brewed coffee and selection of teas

\$27 pp

WEEKEND SOCIAL BRUNCH

- Assortment of breakfast breads and pastries
- Home fried potatoes
- Sausage links
- Maple smoked bacon
- Spinach, goat cheese and pico de gallo frittata
- Country fresh scrambled egg au gratin
- Live waffle station served with ice creams, chocolate sauce, berry compote, maple syrup, whip cream and icing sugar
- Assorted bite sized desserts, cookies and squares
- Sliced fruit presentation
- Freshly brewed coffee and selection of teas
- Chilled apple, grapefruit and orange juices

\$39 pp



Other inclusions:

- Omelette station | \$8 pp
- Tomato and basil chicken penne | \$7 pp
- Yogurt and berries | \$3 pp
- Substitute turkey bacon or sausages | \$4 pp

See enhancements menu for other options

Minimum guest count of 60 people. All prices do not include room rental, applicable tax and 18% facility fee. Products and pricing subject to change.

Lunch

WEEKEND SOCIAL LUNCH BUFFET

- Selection of buns and loaves with dairy butter
- Mixed green salad with choice of dressings
- Chef's choice of 3 deli-style salads
- Grilled vegetable platter
- Assorted cheeseboard presentation
- Medley of seasonal vegetables
- Chef's choice starch
- Assorted dessert squares and fresh sliced fruit presentation
- Freshly brewed coffee and selection of teas

Choose 2 of the following:

- Roasted vegetable pasta
- Lemon thyme chicken
- Beer braised brisket
- Chef's fish selection

\$59^{pp}

MARCHÉ

- Caprese salad skewers
- Hummus with grilled pita points
- Bruschetta with garlic crostini
- Grilled polenta fingers with dipping sauce
- Poutine: house-made hand-cut fries with gravy and cheese curds
- Grilled brie and Swiss cheese triangles with smoked jalapeno ketchup
- Meatball sliders with basil and mozzarella
- Grilled chicken baguettes with roasted red pepper and pesto aioli
- Shrimp with chipotle cocktail sauce
- Dessert squares
- Fresh assorted pastries
- Chocolate covered strawberries
- Sliced fresh fruit presentation
- Freshly brewed coffee and selection of teas

\$62^{pp}



SOCIAL SANDWICH BUFFET

- Pulled pork sandwich with smokey BBQ sauce and cabbage coleslaw
- Shaved roast beef sandwich with horseradish aioli, Swiss cheese and jus
- Chicken parmesan sandwich with marinara sauce and cheese
- Sauteed rapini and garlic with grilled feta & pesto aioli
- Mixed green salad with choice of dressings
- Traditional potato salad
- Assorted dessert squares

\$39^{pp}

ASSORTED SANDWICHES & WRAP

- Assorted options including shaved deli meats, vegan and vegetarian options on an assortment of buns and wraps
- 3 chef's choice salads
- Vegetable platter
- Cheeseboard
- Assorted dessert squares
- Fruit presentation
- Coffee and tea station

\$35^{pp}

Minimum guest count of 60 people. All prices do not include room rental, applicable tax and 18% facility fee. Products and pricing subject to change.

Dinner

STANDARD DINNER BUFFET

- Selection of buns and loaves with dairy butter
- Mixed green salad with choice of dressings
- Chef's choice of 3 deli-style salads
- Garlic roasted potatoes
- Roasted vegetable pasta
- Assorted dessert squares and fresh sliced fruit presentation
- Freshly brewed coffee and selection of teas

Choose 3 proteins (maximum 1 beef selection)

- Full side of trout
- Flank steak
- Beef raised brisket
- Lemon thyme chicken
- BBQ side pork ribs
- Gourmet Italian sausages with peppers and onions

\$60 *pp*

PREMIUM DINNER BUFFET

- Selection of buns and loaves with dairy butter
- Mixed green salad with choice of dressings
- Chef's choice of 3 deli-style salads
- Cheeseboard presentation
- Vegetable platter
- Carved prime rib with au jus and Yorkshire pudding
- Lemon thyme chicken
- Medley of seasonal vegetables
- Garlic roasted potatoes
- Roasted vegetable pasta
- Assorted cakes, dessert squares and pastries
- Fresh sliced fruit presentation
- Freshly brewed coffee and selection of teas

\$75 *pp*



BUILD YOUR OWN: PLATED DINNER

*Served with assorted baked breads and butter
Add a fourth course – \$6 pp*

Choose 1 – Soup or Salad

SOUP

- Mushroom bisque, basil pesto crostini
- Butternut squash, chives, crème fraiche, sage oil
- Caldo verde, Portuguese kale soup, chorizo, potato and onion

SALAD

- Traditional caesar salad, parmesan, bacon, herbed croutons
- Mixed greens with roasted pear, radish, almond and vinaigrette
- Roasted beet, arugula, baby frisée, candied walnuts, orange ginger vinaigrette

ENTRÉE

All entrées served with chef's complementing starch and seasonal vegetables

Choose 2 proteins. Vegan and vegetarian options available.

- Beef tenderloin or beef short rib
- Lemon thyme chicken supreme
- Blackened salmon
- Jumbo shrimp

DESSERT

Choose One

- Chocolate brownie with berry compote and crème anglaise
- French lemon curd flan with berry compote and white chocolate drizzle
- New York style cheesecake with extreme chocolate sauce and berry compote
- Warm pecan and cranberry butter tartlet with vanilla bean ice cream
- Freshly brewed coffee and selection of teas

\$70 *pp*

Minimum guest count of 60 people. All prices do not include room rental, applicable tax and 18% facility fee. Products and pricing subject to change.

Additions & Upgrades

STANDARD PASSED HORS D'OEUVRES

Priced per dozen

| | |
|--------------------|---------|
| Meatballs | \$18.50 |
| Spring Rolls | \$17.50 |
| Spanakopita | \$24.00 |
| Vegetarian Samosas | \$24.00 |
| Chicken Satays | \$35.00 |

BRUSCHETTA PLATTER

*Marinated tomato, garlic, onion and herbs.
Served over Focaccia with Asiago.*

| | |
|--------------------|----------|
| Small – Serves 20 | \$69.25 |
| Medium – Serves 40 | \$115.25 |
| Large – Serves 60 | \$224.75 |

ASSORTED CHEESEBOARDS

*Selection of imported and domestic cheeses.
Garnished with grapes and crackers.*

| | |
|--------------------|----------|
| Small – Serves 20 | \$85.75 |
| Medium – Serves 40 | \$165.25 |
| Large – Serves 60 | \$230.25 |

CHARCUTERIE PLATTER

*European cured meats served with breads, candied nuts,
and pickled garnishes*

| | |
|--------------------|----------|
| Small – Serves 20 | \$100.00 |
| Medium – Serves 40 | \$180.00 |
| Large – Serves 60 | \$260.00 |

CRUDITÉS & DIP

Garden fresh vegetables served with 3 dips

| | |
|--------------------|----------|
| Small – Serves 20 | \$40.75 |
| Medium – Serves 40 | \$80.50 |
| Large – Serves 60 | \$115.25 |

SEAFOOD

SHRIMP COCKTAIL
Served with homemade cocktail sauce

| | |
|--------|----------|
| 50pcs | \$130.75 |
| 100pcs | \$250.25 |

OYSTER BAR
Freshly shucked with all the trimmings

Priced per dozen,
market price

PREMIUM PASSED HORS D'OEUVRES

| | |
|-----------------------------|---------|
| Shrimp skewers | \$35.00 |
| Beef satays | \$39.00 |
| Baby roasted lamb lollipops | \$51.00 |

FOOD STATIONS

CHIPS & DIP

• House fried tortilla chips, pico de gallo and homemade guacamole

\$5 *pp*

POUTINE STATION

• Homemade fries, cheese curds, house bacon bits, beef and vegan gravies and assorted condiments

\$9 *pp*

SLIDER & TACO

• Turkey sliders with roma tomato, pickle & pesto aioli, fried basa tacos with tropical salsa & chipotle aioli, pulled pork sliders on brioche buns with oil & vinegar slaw

\$14 *pp*

DIY TACO BUFFET

• Pulled pork, roasted cauliflower & turkey with warm tortillas, fresh guac & salsas, and assorted condiments

\$16 *pp*

GRILLED CHEESE

• Grilled cheddar and bacon, grilled swiss & tomato and grilled 4-cheese sandwiches, assorted condiments

\$16 *pp*

BAR ADDITIONS & UPGRADES

See club for individual beer/liquor and wine selections

| | |
|-------------------------------|--------------------|
| Extra hour of bar time | \$10 <i>pp</i> |
| Premium bar upgrade | \$6 <i>pp</i> |
| Prosecco sparkling wine toast | \$46 <i>bottle</i> |

RENTAL OPTIONS

(Upgraded linens available upon request)

| | |
|----------------------------------|------------------|
| Chiavari chair rental | \$9.95 <i>pp</i> |
| Chiavari chairs, setup, delivery | \$350 |
| Chair cover rental | \$4 <i>pp</i> |
| Extra hour hall rental | \$200 |

All prices exclude HST & gratuity. Prices subject to change without notice. Certain restrictions may apply. Additional requirements, labour and schedule times may be applicable to surcharge.

Bar Listings

Rail Options

STANDARD

Lamb's White Rum

Ballentine's Scotch

Polar Ice Vodka

Beefeater Gin

JP Wiser's Rye

Marquis de Villard Brandy

PREMIUM

Havana Club 3-Year Rum

Johnnie Walker Black or

Glenfiddich 12 Scotch

Bellevedere vodka

Bombay Sapphire gin

Crown Royal rye

Marquis de Villard Brandy

Olmecca Tequila

Beer Options

DOMESTIC

Alexander Keith's

Steam Whistle

Budweiser

Shock Top

Triple Bogey Light

PREMIUM

Guinness

Stella Artois

Corona

Mill St. Organic

Muskoka Craft Lager

Subject to change without notice, comparable substitutions will be available