



RECEPTIONS & REFRESHMENTS



Hot Hors D'oeuvres

Minimum 2 doz. each

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| Chicken Satay with Tropical Salsa - \$22 | Mini Quiche with Spinach & Caramelized Onions - \$19 |
| Mini Vegetable Spring Roll Plum Sauce - \$21 | Chicken Spring Roll, Plum Sauce - \$24 |
| Pork Dry Ribs with Sweet Ginger Chili Sauce - \$19.50 | Mediterranean Beef Skewer with Garlic, Mayo Drizzle - \$24.50 |
| Vegetable Pakoras with Tomato Chutney - \$17.50 V | Falafel with Roasted Lemon Tahini - \$18.50 V |
| Crispy Chicken Wings (Ranch, Hot Sauce, Salt & Pepper) - \$21.00 | |
| Fried Tofu with Soy and Sweet Chili, Sesame Sauce & Green Onions - \$17.50 V | |
| Crispy Potato and Salmon Cakes with Lemon Cream Fresh - \$24.50 | |

Assorted Cold Canapés

Minimum 2 doz. each

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|--|--|
| Spider Crab Salad in Sesame Cones - \$23.50 | Shrimp Salad on a Cucumber Crouton - \$24.50 |
| Blue Cheese, Pear, Caramelized Walnuts on Crackers - \$21 | Mini Greek Salad Skewers - \$18.50 |
| Mini Cucumber, Tomato, Grape Tomato Salad Skewers - \$17.50 V | |
| Smoked Salmon, Dill Cream Cheese, Fried Caper on Crostini - \$22 | |
| Grape Tomato and Olive Tapenade on Cucumber Crouton - \$18.50 V | |
| Goat Cheese Stuffed Mushroom Caps with Balsamic Reduction - \$18 | |
| Mini Cobb Salad with Vegetables Finished with Strawberry Vinaigrette - \$17.50 V | |
| Tomato Bruschetta, Parmesan, Balsamic Drizzle on French Baguette Crouton - \$20 | |

Cocktail Reception Options

Chef's Assortment - \$29.50 per person

Choice of Two Cold Canapé

- Canadian Cheese & Cracker Board Crudité with Dip Fresh Fruit Platter Bite Size Brownies

Gourmet Assortment - \$46.00 per person

Choice of Two Cold Canapés Choice of Two Hot Canapés

- Canadian Cheese & Cracker Board Crudité with Dip Assorted Berries Bite Size Squares & Brownies

Charcuterie & Cheeses & Condiments - \$29.50 per person

Mini Poutine Bar - \$16.00 per person

Served in a Mini Bowl. Dress up your Fries with your choice of Gravy, Cheddar Cheese, Green Onions, Peppers, Tomatoes, Ground Beef

Snack Platter - \$12.00 per person

Basket of Potatoes Chips, Pretzels, Doritos & Dried Fruit

Hamburger Slider Station - \$17.00 per person

Served with petit sesame buns, tomato, mayo, ketchup, beef patty, cheddar cheese

Pub Fare - \$15.00 per person

Spiced Crispy Chicken Wings with Dips, Nacho Chips with Salsa & Sour Cream, Crudité Platter

Canadian Poutine & BBQ Pulled Pork Station - \$20.00 per person

Yukon Gold Potato Fries, Brown Gravy, Cheese curds, Onion, Peppers, Tomatoes & BBQ Pulled Pork

Please add 18% gratuity and 5% GST to above prices.

While we do not anticipate any food & beverage item changes to our menus, there are times when some items are no longer available.

Menu will be confirmed at time of signing of the final BEO.

Price will be confirmed at time of booking.

We strive to meet the dietary restrictions of our guests. Many menu items can be modified to accommodate those needs.

Please advise us of any dietary requirements at time of booking.

GF – Gluten Free DF – Dairy Free VG – Vegetarian V – Vegan



RECEPTIONS & REFRESHMENTS



BEVERAGES

Regular & Herbal Tea
\$3.50 per person

Bottle Juices (Assorted Flavors)
\$3.50 per bottle

Chilled Soft Drinks
(Coke, Diet Coke, Sprite, Diet Sprite, Ginger Ale)
\$3.50 per can

Flavoured Water Service
\$1.25 per person

All Day Coffee & Tea Service
\$8.50 per person

Bottle Domestic Spring Water
\$3.50 per bottle

Fruit Juices
(Orange, Pineapple, Grapefruit, Cranberry)
\$18.00 per pitcher (serves 8)

Milk (2%, Chocolate)
\$13.50 per litre

Coffee & Tea Service
Single Serve
\$3.75 per person

Hot Chocolate
with Whipped Cream
\$3.95 each

REFRESHMENT FAVORITES

Assorted Danish Pastries
\$3.50 each

Resort Baked Assorted Cookies
\$3.00 each

Assorted Brownies & Squares GF
\$3.25 each

Assorted Viennese Pastry
(Spinach & Feta, Leek & Parmesan)
\$4.50 per each

Whole Fresh Fruit
\$2.75 per each

Snacks
(Potatoes Chips, Pretzels, Doritos & Dried Fruit)
\$9.00 per person

House Baked Granola Bars
\$3.75 per person

Chocolate Almond Croissants
\$3.25 each

Bagels & Cream Cheese
\$3.25 each

Haagen-Dazs Ice Cream Bars
\$4.00 each

Fresh Sliced Fruit
\$5.00 per person

Canadian Cheese & Cracker Platter
\$9.25 per person

Gluten Free Cookies
\$3.00 per each

Nanaimo Bars
\$3.00 each

Bagels, Cream Cheese
with Smoked Salmon
\$5.25 each

Crudit  & Dip
\$3.75 per person

Yogurt Cups
\$3.00 each

MEETING BREAKS

Morning Break - \$12.00 per person
Fresh Sliced Fruit, Home Baked Muffins & Pastries, Flavoured Water Service, Soft Drink

Healthy Break - \$16.00 per person
Vegetable Crudities & Dip, Granola Parfait with Strawberry & Plain Yogurt, Tortilla Chips with Hummus, Soft Drinks, Flavoured Water Service

Afternoon Break - \$15.00 per person
Fresh Sliced Fruit, Assorted Dessert Squares, Soft Drinks, Flavoured Water Service

Another Afternoon Break - \$18.00 per person
Selection of Canadian Cheeses & Crackers, Sliced Fresh Fruit, Soft Drinks, Flavoured Water Service

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