



Breakfast & Brunch

Buffet Service

Baked goods
Toast, cereal & jam
Scrambled eggs – GF/DF
Home made beans – GF/DF
Bacon and sausage – GF/DF
Breakfast potatoes - V/VG/DF
Natural yogurt
Sliced Tomato & cheese
Chef's choice of bread pudding or French toast –VG
Fresh fruit salad
Assorted juices, freshly brewed local coffee, decaffeinated coffee, tea
20 or more guests / Served daily during the summer and most weekends

OR

Plated Service

Two farm fresh eggs – any style GF/DF
Choice of bacon, ham or sausage – GF/DF
Breakfast potatoes or hash browns VG/V/DF
Whole wheat or white toast GF
Assorted juices, freshly brewed local coffee, decaffeinated coffee, tea
2 – 19 guests

OR

Breakfast To Go

Breakfast sandwich of egg, bacon, tomato, cheese, and mayo on a large croissant,
Served with yogurt, whole fruit, granola bar, and fruit juice
10 or more guests

\$19.50 per adult / **\$12.50** per child 12ys and under

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



We strive to meet the dietary restrictions of our guests



Please advise of any allergies or dietary requirements at the time of booking. All amendments and substitutions will be chef's choice.

GF (DF) – Item is gluten free and can be amended to accommodate dairy free

Menu items are subject to change based on availability. The final menu and pricing will be confirmed at the time of signing the BEO.



Resort Deluxe Breakfast Buffet

Baked goods
Toast, cereal & jam
Natural yogurt
Fresh fruit salad – V/VG/GF
Scrambled eggs – GF/DF
Traditional eggs benedict with hollandaise sauce
Bacon and sausage – GF/DF
Breakfast potatoes – V/VG/DF
Sliced tomato & cheese
Chef's choice of pancake or bread pudding or French toast - VG
Assorted juices, freshly brewed local coffee, decaffeinated coffee, tea
30 or more guests required

\$24 per adult / **\$14** per child 12ys and under

Cascade Mountain Brunch Buffet

Salads

Traditional Caesar salad with herb croutons, bacon, parmesan and classic Caesar dressing- GF/VG
Mixed Tuscan greens with house dressing – GF/VG
Antipasto and cheese platter

Entrees

Traditional Eggs benedict - English muffins, back bacon, poached egg & hollandaise sauce
Scrambled eggs – GF/DF
home fried potatoes – V/VG/DF
Bacon and sausage – GF/DF
French toast or pancake- VG
Sliced tomatoes, cheese & ham
Grilled farm chicken breast with mushroom jus - GF
Rainbow cheese tortellini with roasted pepper marina - VG
Panache of seasonal vegetables – GF/GF/V

Dessert

Chocolate brownies, donuts, a selection of croissants, & Danishes, & a fresh fruit mirror

Assorted juices, freshly brewed local coffee, decaffeinated coffee, tea

\$39.50 per person

Please add 18% gratuity and 5% GST to all prices
Minimum 45 guests. Available 10.30am – 2.30pm



Omelette Station

Buffet Add On

Upgrade any buffet breakfast menu with a chef attended omelette station.
Create your own omelet: Fresh farm eggs, cheese, bacon, ham, onion, tomato, mushroom, spinach, pepper

\$8.00 per person

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

Minimum 15 guests

Continental Breakfast

Natural yogurt

Season fruit salad

Assorted baked goods

Choice of cereal, toast & jam

Assorted juices, freshly brewed local coffee, decaffeinated coffee, tea

\$17.50 per person

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