



## Reception & Refreshments

### Beverages

**All Day Tea & Coffee**  
\$9.00 per person

**Single Service Tea & Coffee**  
\$3.95 per person

**Regular & Herbal Tea**  
\$3.95 per person

**Chilled Soft Drinks & Bottled Juice**  
\$3.50 per person

**Bottled Domestic Spring Water**  
\$3.50 per person

**Hot Chocolate**  
\$3.95 each

**Fruit Juice**  
\$18 per pitcher – serves 8

**Milk – 2% or Chocolate**  
\$13.50 per litre

**Flavoured Water Service**  
\$3.50 per person

### Refreshment Favourites

**Assorted Danish Pastries**  
\$3.50 each

**House Baked Granola Bars**  
\$3.00 each

**Resort Baked Cookies**  
\$3.00 each – GF available

**Chocolate Brownie**  
\$3.00 each

**Nanaimo Bars**  
\$3.00 each

**Assorted Squares**  
\$3.25 each

**Bagels & Cream Cheese**  
\$3.25 each / + Smoked Salmon \$5.25

**Assorted Viennese Pastry**  
\$4.50 each

**Haagen-Dazs Ice Cream Bar**  
\$4.00 each

**Whole Fresh Fruit**  
\$2.75 each

**Fresh Sliced Fruit**  
\$6.00 per person

**Yogurt Cups**  
\$3.00 per person

**Snacks** –Chips, Pretzels, Dried Fruit  
\$9.00 per person

**Canadian Cheese & Cracker Platter**  
\$9.50 per person

**Crudit  & Dip**  
\$5.00 per person

### Meeting Breaks

10 or more guests

**Morning Break** \$14.00 per person

Fresh fruit salad, home baked muffins & pastries, flavoured water service

**Healthy Break** \$17.00 per person

Vegetable crudities & dip, granola parfait, flavoured water service

**Afternoon Break** \$16.00 per person

Fresh sliced fruit, assorted dessert squares, flavoured water service

**Another Afternoon Break** \$18.00 per person

Selection of Viennese pastry, fresh sliced fruit, flavoured water service



## Hot Hors D'oeuvres \$32 Per Dozen

Minimum order of 2 dozen each

Chicken Satay with Coconut Sauce

Vegetable Pakora with Mint Chutney - VG

Mediterranean Beef Skewer with Garlic Aioli

Fried Tofu with Sweet Chilli & Ginger Sauce - VG

Chicken Spring Roll with Plum Sauce

Boneless Chicken Wings with Ranch & Hot Sauce

Arancini with Pepper Jam - VG

Mini Samosas with Tamarind Chutney - VG

Coconut Shrimp with Garlic Parmesan Dust

Falafel with Tomato Chutney - VG

Crispy Potato & Salmon Cakes with Crème Fraiche

Pork Dry Ribs with Sweet Chilli and Ginger Sauce

Alpha Meatball with BBQ Sauce

Chicken Bites with Sweet Chili Sauce

## Assorted Cold Canapes \$29 Per Dozen

Minimum order of 2 dozen each

Crab Salad in Wonton Tarts

Blue Cheese Mousse, Blue Berry, Candied Pecan on Crackers

Smoked Salmon, Dill Cream Cheese, Fried Capers on Crostini

Tandoori Chicken Salad on Pita Crackers

Prosciutto, Melon, Balsamic Glaze

Mini Greek Salad Skewers

Asian Shrimp Salad on Cucumber Croutons

Cherry Tomato, Basil, Bocconcini Skewers

Goat Cheese Stuffed Mushroom Caps with Balsamic

Tomato Bruschetta with Parmesan, Balsamic Glaze on Crostini



## Cocktail Receptions

### **Chef's Assortment** \$32.50 per person

Choice of two cold canapés

Canadian cheese & cracker board, crudité with dip, fresh fruit platter, & bite size brownies

### **Gourmet Assortment** \$48.00 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** \$36 per 4 persons, *recommended serving*

### **Mini Poutine Bar** \$16.00 per person

Served in a mini bowl. dress up your Yukon gold potato fries with your choice of gravy, cheddar cheese, green onions, peppers, tomatoes, & ground beef

### **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, & a 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 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.