



Breakfast & Brunch

Buffet Service

Fresh made croissants & assorted Danishes
Selection of toasts, cereals & jams
Scrambled eggs *GF*
Home made baked beans *GF,DF,V*
Bacon and sausage *GF*
Breakfast potatoes *V,VG,DF*
Hot steel cut oats, dried fruit, fruit, brown sugar *VG*
Natural yogurt
Sliced tomato & cheese
Chef's choice of bread pudding or pancake or French toast *VG*
Fresh fruit salad
Apple & orange juices, milk
freshly brewed organic coffee, decaffeinated coffee, tea

15 or more guests

Served daily during the summer and most weekends

OR

Plated Service

Two farm fresh eggs – any style *GF,DF*
Farmers sausage & maple wood smoked bacon *GF*
Breakfast potatoes *VG,V,DF*
Whole wheat or white toast or sour dough
Apple or orange juices, milk
freshly brewed organic coffee, decaffeinated coffee, tea

2 – 12 guests

OR

Breakfast To Go

Breakfast sandwich of egg, bacon, lettuce, tomato, cheese, and mayo on a large croissant
Served with yogurt cup, whole fruit, granola bar, banana muffin and fruit juice

10 or more guests

\$22 per adult

\$15 per child 12yrs and under

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



Resort Deluxe Breakfast Buffet

Fresh made croissants & assorted Danishes
Selection of toasts, cereals & jams
Natural yogurt
Fresh fruit salad *V, VG, GF*
Scrambled eggs *GF*
Frittata of the day *GF*
Hot steel cut oats, dried fruit, brown sugar *VG*
Eggs benedict with back bacon & hollandaise sauce
Bacon and sausage *GF*
Breakfast potatoes *V, VG, DF*
Sliced tomato & cheese
Chef's choice of pancake or bread pudding or French toast *VG*
Apple & orange juices, milk
freshly brewed organic coffee, decaffeinated coffee, tea

30 or more guests required

\$32 per adult

\$16 per child 12yrs and under

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

Continental Breakfast

Natural yogurt & individual fruit yogurts
Seasonal fresh fruit salad
Honey Granola, dried fruit, Chia seeds
Sliced tomato & cheese
Fresh made croissants & assorted Danishes
Choice of cereals, toasts & jams
Apple & orange juices, milk
Freshly brewed organic coffee, decaffeinated coffee, tea

\$19 per person

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



Cascade Mountain Brunch Buffet

Salads

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

Entrees

- Eggs benedict with back bacon, poached egg & hollandaise sauce
- Scrambled eggs *GF*
- Home fried potatoes *V, VG, DF*
- Hot steel cut oats, dried fruit, brown sugar *VG*
- Bacon and sausage *GF*
- French toast or pancake *VG*
- Sliced tomatoes, cheese & ham
- Penne, grilled chicken, pesto with rose sauce & parmesan
- Maple Dijon salmon with arugula, cherry tomato & citrus sauce *GF*
- Panache of seasonal vegetables *GF, DF, V*

Dessert

- Chocolate brownies, Donuts, fresh made croissants, assorted Danishes & fresh fruit mirror
- Apple, pineapple & orange juices, milk, freshly brewed organic coffee, decaffeinated coffee, tea

\$42.50 per person

Please add 18% gratuity and 5% GST to all prices
Minimum 35 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 omelette: Fresh farm eggs, cheese, bacon, ham, onion, tomato, mushroom, spinach, pepper

\$10 per person

Please add 18% gratuity and 5% GST to all prices.
Minimum 15 guests