



Reception & Refreshments

Beverages

All Day Tea & Coffee
\$10 per person

Chilled Soft Drinks & Bottled Juice
\$3.50 per person

Fruit Juice
\$18 per pitcher – serves 8

Single Service Tea & Organic Coffee
\$4 per person
Bottled Domestic Spring Water
\$3.50 per person

Milk – 2% or Chocolate
\$13.50 per litre

Regular & Herbal Tea
\$3.95 per person

Hot Chocolate
\$3.95 each

Flavoured Water Service
\$3.50 per person

Refreshment Favourites

Assorted Danish Pastries
\$3.50 each

Chocolate Brownie
\$3 each

Protein snack bar
\$6 each

Whole Fresh Fruit
\$2.75 each

Snacks – Chips, Pretzels, Dried Fruit
\$9 per person

Assorted Tea sandwich
Egg, ham & cheese, cucumber avocado
\$36 per dozen

Hummus & Naan bites
\$6 per person

Assorted Viennese Pastry
\$4.50 each

Fresh Sliced Fruit
\$6 per person

Canadian Cheese & Cracker Platter
\$9.50 per person

Resort Baked Cookies
\$3 each

Assorted Squares
\$3.25 each

Almond Coconut bar
(V/G.F.)
\$4 each

Yogurt Cups
\$3 per person

Crudit  & Dip
\$5 per person

Meeting Breaks

10 or more guests

Morning Break \$16 per person

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

Healthy Break \$18 per person

Vegetable crudities & dip, granola parfait, flavoured water service

Energizer Break \$20 per person

Fresh sliced fruit, assorted finger sandwich, mango smoothie, flavoured water service

Another Afternoon Break \$20 per person

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

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



Hot Hors D'oeuvres

\$35 Per Dozen

Minimum order of 2 dozen each

Chicken Satay with Coconut Sauce

Mini Samosas with Tamarind Chutney – VG

Vegetable Pakora with Mint Chutney – VG

Coconut Shrimp with Garlic Parmesan Dust

Mediterranean Beef Skewer with Garlic Aioli

Falafel with Tomato Chutney - VG

Fried Tofu with Sweet Chilli & Ginger Sauce – VG

Crispy Potato & Salmon Cakes with Crème Fraiche

Chicken Spring Roll with Plum Sauce

Pork Dry Ribs with Sweet Chilli and Ginger Sauce

Boneless Chicken Wings with Ranch & Hot Sauce

Mac croquettes with marinara

Arancini with Pepper Jam - VG

Chicken Bites with Sweet Chili Sauce

Assorted Cold Canapes

\$31 Per Dozen

Minimum order of 2 dozen each

Crab Salad in Wonton Tarts

Mini Greek Salad Skewers

Blue Cheese Mousse, Blue Berry, Candied Pecan on Crackers

Asian Shrimp Salad on Cucumber Croutons

Smoked Salmon, Dill Cream Cheese, Fried Capers on Crostini

Cherry Tomato, Basil, Bocconcini Skewers

Goat Cheese Stuffed Mushroom Caps with Balsamic

Tandoori Chicken Salad on Pita Crackers

Tomato Bruschetta with Parmesan, Balsamic Glaze on Crostini

Prosciutto, Melon, Balsamic Glaze

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



Cocktail Receptions

Chef's Assortment \$42 per person

Choice of two cold canapé

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

Gourmet Assortment \$51 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 \$39.50 per 4 persons, *recommended serving*

Mini Poutine Bar \$18 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 per person

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

Pub Fare \$18 per person

Spiced crispy chicken wings with dips, nacho chips with salsa & sour cream, & a crudité platter

Canadian Poutine & BBQ Pulled Pork Station \$18 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.