

# BANQUET MENU



# ESSENTIAL MEETING PACKAGE

## \$100 PER PERSON (MINIMUM OF 10 PEOPLE)

### COMPLIMENTARY MAIN MEETING ROOM RENTAL INCLUDING THE BELOW:

- One (1) Wireless Internet Access for Facilitator/Onsite Contact
- One (1) Flipchart and Markers
- One (1) Podium and Microphone

### CONTINENTAL BREAKFAST

Fresh Baked Butter Croissants, Assorted Danishes,  
Breakfast Pastries and Gourmet Muffins  
Individual Fruit Yogurt  
Fruit Salad  
Assorted Cereal with Milk  
Butter and Fruit Preserves

Freshly Brewed Coffee and Variety of Teas  
Variety of Juices

### MID MORNING BREAK

Freshly Brewed Coffee and Variety of Teas  
Variety of Juices

### COURTYARD DELI LUNCH

To Include:

- Chef's Choice of Soup and Salad
- Choice of 4 Different Sandwiches or Wraps
- Fruit Salad and French Pastries
- Freshly Brewed Coffee and Variety of Teas

### AFTERNOON REFRESH

Freshly Brewed Coffee and Variety of Teas  
Variety of Juices  
Assorted Soft Drinks  
Whole Fruit  
Choice of One (1) of the Following

- Freshly Baked Cookies
- Kashi High Fiber Bars and Munchies Trail Mix
- Crudités with Red Pepper Dip and Hummus
- Assorted Dessert Squares
- Chips, Pretzels and Popcorn

### UPGRADE TO A HOT BREAKFAST - \$10 PER PERSON

Sliced White, Brown and Multigrain Toasting Breads  
Scrambled Eggs -GF/DF  
Crisp Potato Wedges with Peppers and Onions -GF/DF  
Crisp Maple Bacon and Pork Breakfast Sausage -DF  
Individual Fruit Yogurt -GF  
Sliced Seasonal Fruit and Berries -GF/DF  
Butter and Fruit Preserves

Freshly Brewed Coffee and Variety of Teas  
Variety of Juices



# COMPLETE MEETING PACKAGE

## \$129 PER PERSON (MINIMUM OF 10 PEOPLE)

### COMPLIMENTARY MAIN MEETING ROOM RENTAL INCLUDING THE BELOW:

- Wireless Internet Access for all Attendees
- One (1) Flipchart and Markers
- One (1) Podium and Microphone

### HOT BREAKFAST

- Sliced White, Brown and Multigrain Toasting Breads
- Scrambled Eggs -GF/DF
- Crisp Potato Wedges with Peppers and Onions -GF/DF
- Crisp Maple Bacon and Pork Breakfast Sausage -DF
- Individual Fruit Yogurt -GF
- Sliced Seasonal Fruit and Berries -GF/DF
- Butter and Fruit Preserves

- Freshly Brewed Coffee and Variety of Teas
- Variety of Juices



### MID MORNING BREAK

- Freshly Brewed Coffee and Variety of Teas
- Variety of Juices
- Assorted Pastries

### CHEF'S DAILY HOT LUNCH (rotating menu)

To Include:

- Salad(s)
- Hot Entrée, Starch, Vegetables
- Dessert
- Freshly Brewed Coffee and Variety of Teas
- Assorted Soft Drinks

### AFTERNOON REFRESH

- Freshly Brewed Coffee and Variety of Teas
- Assorted Soft Drinks
- Whole Fruit
- Choice of One (1) of the Following

- Freshly Baked Cookies
- Kashi High Fiber Bars and Munchies Trail Mix
- Crudités with Red Pepper Dip and Hummus
- Assorted Dessert Squares
- Chips, Pretzels and Popcorn



# BREAKFAST (MINIMUM OF 15 PEOPLE)

All Breakfasts Include Freshly Brewed Coffee, Variety of Teas and Juices

## TRADITIONAL CONTINENTAL

Butter Croissants, Assorted Fruit Danishes,  
Breakfast Pastries and Gourmet Muffins  
Individual Plain and Fruit Yogurt  
Fruit Salad  
Assorted Cereal with Milk  
Butter and Fruit Preserves  
\$24 per person

## WELLNESS

Individual Fruit Smoothies (2 varieties)  
Nutri-Grain Breakfast Bars  
Individual Greek Yogurt  
Hot Oatmeal with Warm Milk, Dried Fruits and Brown Sugar  
Cottage Cheese  
Sliced Seasonal Fruit and Berries  
\$26 per person

## COURTYARD PREMIER

Butter Croissants, Assorted Fruit Danishes,  
Breakfast Pastries and Gourmet Muffins  
Traditional Eggs Benedict with Peameal Bacon  
and Hollandaise Sauce  
Herb Roasted Roma Tomatoes -GF/DF  
Crisp Potato Wedges with Peppers and Onions -GF/DF  
Individual Greek Yogurt -GF  
Sliced Seasonal Fruit and Berries -GF/DF  
Butter and Fruit Preserves  
\$34 per person

## CANADIAN

Butter Croissants and Breakfast Pastries  
Scrambled Eggs -GF/DF  
Crisp Potato Wedges with Peppers and Onions -GF/DF  
Maple Bacon and Pork Breakfast Sausage -DF  
Fluffy Pancakes or Waffles with Warm Maple Syrup and  
Berry Compote  
Individual Fruit Yogurt -GF  
Sliced Seasonal Fruit and Berries -GF/DF  
Butter and Fruit Preserves  
\$33 per person

## COURTYARD SUNSHINE

Sliced White, Brown and Multigrain Toasting Breads  
Scrambled Eggs -GF/DF  
Crisp Potato Wedges with Peppers and Onions -GF/DF  
Crisp Maple Bacon and Pork Breakfast Sausage -DF  
Individual Fruit Yogurt -GF  
Sliced Seasonal Fruit and Berries -GF/DF  
Butter and Fruit Preserves  
\$30 per person

## COURTYARD QUICK GRAB

Assorted Breakfast Wraps Including Bacon, Egg  
and Cheese with Tomato Salsa  
Nutri-Grain Bars  
Whole Fruit  
Individual Plain and Fruit Yogurt  
Individual Tropicana Juice  
\$28 per person

# BREAKS (MINIMUM OF 15 PEOPLE)

All Breaks Include Freshly Brewed Coffee and Variety of Teas

## DONUT SHOP -V

Caramel, Fruit and Chocolate Hazelnut Stuffed Donuts  
Infused Water  
\$12 per person

## MILK AND COOKIES -V

Assorted Freshly Baked Jumbo Cookies  
French Macarons  
Soy, Skim, 2% and Chocolate Milk  
\$15 per person

## HEALTHY SNACK -V

Assorted Granola Bars  
Sliced Seasonal Fruit and Berries  
Greek Yogurt, Granola and Berry Parfaits  
Infused Water  
\$16 per person

## CANDY SHOP

Gummy Worms, Jujubes, Jelly Beans and M&M's  
Miss Vickie's Chips, Assorted Chocolate Bars  
Soft Drinks  
\$15 per person

## CHEESE PLEASE -V

Select Imported and Domestic Cheese with  
Dried Fruit, Grapes and Apple Jelly  
Artisan Breads and Crackers  
Sparkling, Still and Infused Water  
\$18 per person

## SWEET TREAT -V

Assorted Fruit Tarts  
French Pastries  
Decadent Chocolate Brownies  
Iced Tea and Lemonade  
\$16 per person

## EUROPEAN

European Charcuterie Board  
Imported Cheeses with Dried Fruit, Grapes  
and Crackers  
Pickles, Mustards and Gourmet Breads  
\$20 per person

## FEEL GOOD

Garden Fresh Vegetable Crudités Served with  
Hummus and Roasted Red Pepper Dip -GF/DF/V  
House Made Candied Nuts -GF/DF  
Sliced Seasonal Fruit and Berries -GF/DF/V  
Variety of Juice and Infused Water  
\$16 per person

# BREAKFAST AND BREAK ENHANCEMENTS

## BREAKFAST ENHANCEMENTS

Fruit Smoothies -GF \$7  
Sliced Seasonal Fruit and Berries -GF/DF \$8  
Cold Cereal with Milk \$5  
Individual Fruit Yogurt -GF \$5  
Turkey Sausage \$5  
Hard Boiled Eggs -GF/DF \$2.50  
Fresh Avocado Mash -GF/DF \$5  
Whole Fresh Fruit -GF/DF \$4  
European Charcuterie and Sliced Cheese \$12  
Scrambled Eggs -GF/DF \$5  
Eggs Benedict \$10  
Individual Yogurt Parfaits -V \$8  
Hot Oatmeal with Warm Milk, Dried Fruits and Brown Sugar -V \$6

## BREAK A LA CARTE

Freshly Baked Jumbo Cookies \$54 per dozen  
French Macarons \$36 per dozen  
Assorted Seasonal Whole Fruit -GF/DF \$4 per person  
Sliced Seasonal Fruit and Berry Platter -GF/DF \$8 per person  
Individual Greek Yogurt, Granola and Berry Parfaits \$8 per piece  
Individual Vanilla and Fruit Yogurt -GF \$5 per piece  
Assortment of Jumbo Muffins \$5 per piece  
Assortment of Butter Croissants and Breakfast Pastries \$5 per piece  
A Selection of Sliced Gourmet Loaves Including Banana, Lemon Poppy Seed and Marble \$5 per piece

## BEVERAGES

Freshly Brewed Coffee and Variety of Teas \$5.50 per person (Minimum Order of 8 cups)  
Starbucks Coffee and Tazo Teas \$7.50 per person  
Assorted Soft Drinks \$5.50 per can  
Milk Cartons (250ml) \$5.50 per carton  
Iced Teas \$5.50 per can  
Mineral Water (still) (500ml) \$5.50 per bottle  
Sparkling Water (300ml) \$5.50 per bottle  
Assorted Bottled Juice (300ml) \$5.50 per bottle  
Hot Chocolate with Whipped Cream \$5.50 per person

# LUNCH (MINIMUM OF 15 PEOPLE)

All Lunch's Include Freshly Brewed Coffee and Variety of Teas

## CHOICE OF OUR DAILY ROTATING HOT LUNCH

Please Ask Your Event Manager for Details  
\$42 per person

## ST. LAWRENCE SOUP AND SANDWICH

Chef's Daily Soup Creation

Hand Selected Garden Greens, Grape Tomatoes, Cucumber,  
Shaved Red Onion with Italian and Balsamic Dressings

Classic Caesar Salad with Focaccia Croutons, Creamy Caesar  
Dressing and Parmesan Reggiano

## CHOICE OF 4:

All of the Following are Made on Artisan Breads,  
Loaves and Wraps

- Turkey and Bacon Club
- Egg Salad on a Croissant
- Montreal Smoked Meat with Spicy Mustard and Swiss Cheese
- Chicken Caesar Wrap
- Classic Tuna Salad
- Italian Deli (Genoa Salami, Ham, Turkey) with Roasted Peppers and Artichoke Aioli
- Shaved Beef with Balsamic Grilled Onions and Horseradish Mayo
- Grilled "Beyond Meat" Sausage with Roasted Tomatoes, Peppers and Onions with Arugula
- Tandoori Chicken Wrap with Cucumber and Mint Raita
- Mediterranean Pesto Grilled Vegetable with Goat Cheese
- Smoked Chicken, Roasted Pepper and Brie
- Traditional Ham and Cheddar
- Tomato and Bocconcini with Arugula and Pesto Mayo

Chef's Selection of Sweet Treats

Fruit Salad

\$40 per person

## BAY STREET

Assorted Artisan Dinner Rolls with Creamery Butter

Iceberg Greek Salad with Feta and Oregano Dressing,  
Traditional Potato Salad with Mustard and Green Onions

Heritage Salad Greens with Mandarin Segments, Toasted  
Almonds, Poppy Seed Dressing

Shaved Alberta Beef Striploin, Mini Yorkshire Pudding,  
Merlot Demi

Potato Gnocchi with Wild Mushroom Cream Sauce,  
Asparagus Tips and Goat Cheese

Roasted Cape D'Or Salmon Fillet with Baby Kale and  
Lemon Caper Beurre Blanc

Garden Select Vegetable Medley

Chef's Selection of Dessert Minis, Tarts and Squares  
Sliced Seasonal Fruit and Berries  
\$49 per person

## EXECUTIVE

Assorted Artisan Dinner Rolls with Creamery Butter

Chef's Daily Soup Creation

Baby Arugula with Shaved Pear, Crumbled Blue Cheese,  
Candied Walnuts, Honey Mustard Dressing

Select Baby Greens with Tomato, English Cucumber and  
Carrots with Assorted Dressings

Braised Beef Bourguignon with Roasted Onions,  
Mushrooms and Bacon Lardons

Roasted Cape D'Or Salmon Fillet with Baby Kale and  
Lemon Caper Beurre Blanc

Butter Whipped Potatoes

Garden Select Vegetable Medley

Chef's Selection of Dessert Minis, Tarts and Squares  
Sliced Seasonal Fruit and Berries  
\$46 per person

## KENSINGTON MARKET

Assorted Artisan Dinner Rolls with Creamery Butter

Heritage Salad Greens with Mandarin Segments, Toasted Almonds,  
Poppy Seed Dressing

Romaine and Baby Kale Caesar, Focaccia Croutons, Shredded  
Parmesan, Creamy Garlic Dressing

Local Chicken Supreme Stuffed with Oka Cheese and Sage, Red Wine Jus  
Buttered Seasonal Vegetables  
Dauphinoise Potato

Chef's Assorted Dessert Squares and Minis  
Fresh Fruit Salad  
\$44 per person

In a Hurry?

Please Ask your Event Manager for  
our Boxed Lunch Option

## BUILD YOUR OWN BUDDHA BOWL

### GREENS

Mesculin Mix  
Baby Arugula  
Chopped Romaine Hearts  
Baby Kale

### VEGETABLES

Shredded Red Cabbage  
Carrots  
Sweet Bell Peppers  
Cucumber  
Roasted Corn  
Radish  
Charred Broccoli Florets  
Roasted Sweet Potato  
Cauliflower  
Tomatoes  
Red Onion  
Roasted Squash

### SEEDS/NUTS

Sunflower Seeds  
Pine Nuts  
Walnuts  
Pecans  
Sliced Almonds  
Herb Croutons  
Louisiana Cajun Mix

### LEGUMES

Brown Rice  
Quinoa  
Chick Peas  
Kidney Beans

### PROTEINS

*PICK 2*  
Marinated Poached Shrimp  
Herb Roasted Chicken Breast  
Seared Atlantic Salmon  
Sliced Beef Sirloin  
Falafel

### FRUIT

Strawberries  
Red Grapes  
Mandarin Segments  
Dried Cranberries  
Raisins

### DRESSINGS

Raspberry Dressing  
Asian Sesame Dressing  
Tuscan Italian Dressing  
Balsamic Dressing  
Extra Virgin Olive Oil  
Fresh Lemon and Olive Oil Vinaigrette



\$50 per person

Upgrade Your Complete Meeting Package  
Lunch to Buddha Bowl - \$14 per person



# RECEPTION

Minimum 4 Dozen per order of Canapes

## HOT - \$50 per dozen

Grilled Chicken Skewer -DF  
Beef Empanada -DF  
Mini Shepherd's Pie  
Chicken Samosa -DF  
Thai Style Shrimp Springroll -DF  
Lobster and Shrimp Firecracker  
Mushroom Duxelle Tart -V/DF  
Spanikopita -V  
Brie and Raspberry in Phyllo -V  
Vegetable Springroll -V/DF  
Edamame Dumpling -V/DF  
Spinach and Feta Empanada -V/GF  
Porcini Marsala Arancini -V  
Buffalo Mozzarella Arancini -V  
Assorted Mini Quiche -V  
Vegetable Samosa -V/DF  
Truffle Mac and Cheese Fritter -V

## COLD - \$50 per dozen

Salmon Pastrami with Apple Fennel Slaw  
California Roll -DF/GF  
Vegetable California Roll -V/DF/GF  
Cucumber Roll -V/DF/GF  
Mini Pita Stuffed with Vegetables and Feta -V  
Herb Goat Cheese with Fresh Thyme -V  
Thai Salad Bundle -V/DF/GF  
Smoked Chicken with Cherry Tomato  
Prosciutto Wrapped Melon -V/DF/GF

## PREMIUM HOT - \$65 per dozen

Bacon Wrapped Scallops -DF/GF  
Crab Croquette  
Crispy Shrimp Cake  
Lobster Newburg en Croute  
Malibu Coconut Shrimp Skewer  
Beef Tenderloin and Gorgonzola Wrapped in Bacon -GF  
Mini Brie and Apple Grilled Cheese -V  
Mini Beef Wellington

## PREMIUM COLD - \$65 per dozen

Assorted Sushi -DF/GF  
Assorted Sashimi -DF/GF  
Lobster Crepe Beggar's Purse  
Maison Foie Gras in a Waffle Cup  
Tuna Sashimi on a Soft Taco  
Smoked Duck with Pear & Manchego -GF  
Cambozola and Fig Lollipop -V

Interactive Station Available

Please Ask Your Event Manager for Details

# 3 COURSE PLATED DINNER

All Plated Dinners Include:

Warm Gourmet Dinner Rolls with Creamery Butter  
Freshly Brewed Coffee and Variety of Teas

## STARTERS

Baby Romaine Caesar  
Baby Romaine, Shaved Reggiano, Focaccia Crostini,  
Lemon, Creamy Garlic Dressing

Caprese  
Vine Ripened Tomatoes, Fior De Latte, Basil,  
Extra Virgin Olive Oil, Crostini

Roasted Squash Salad  
Baby Arugula, Boursin Crème, Pumpkin Seeds,  
Balsamic Herb Vinaigrette

Tender Baby Lettuces  
Honey Roasted Pear, Goat Cheese, House Candied  
Nuts, Raspberry Poppy Seed Dressing

Cream of Exotic Mushroom Soup  
Truffle Crème, Chives

Roasted Parsnip and Apple Soup  
Spiced Cider Reduction

Tuscan Tomato Bisque  
Garden Pesto, Focaccia Croutons

Puree of Spring Leek and Potato  
Thyme, Goat Cheese, Chives

Caramelized Squash Bisque  
Maple Cream

Add a 2nd Starter for an Additional \$12

## MAIN COURSE

Citrus and Herb Marinated Supreme of Chicken  
Exotic Mushroom Risotto, Seasonal Vegetable  
Truffle Jus  
\$52 per person

Roasted Cape D'Or Salmon Fillet  
Caramelized Fennel Risotto, Garden Vegetable  
Lemon Beurre Blanc  
\$55 per person

Barolo Braised Beef Shortribs  
Confit Garlic Mash, Roasted Carrots  
Braising Liquor  
\$57 per person

Thyme and Cider Glazed Rack of Pork  
Goat Cheese Mash, Roasted Apples  
Cider Spiked Demi  
\$52 per person

Pan Seared Sea Scallops  
House Smoked Pork Belly, Sweet Corn Succotash,  
Fingerling Potatoes, Sweet Pea Emulsion  
\$55 per person

AAA Beef Tenderloin  
Cast Iron Seared, Truffled Potato and Leek Galette,  
Asparagus, Creamed Mushrooms, Red Wine Jus  
\$65 per person

Grilled AAA Alberta Striploin  
Caramelized Onion Mash, Balsamic Roasted  
Mushrooms and Shallots, Green Peppercorn Café Au Lait  
\$59 per person

Cumin Roasted Cauliflower  
Potatoes, Squash, Curried Lentils  
Cilantro Pesto  
\$52 per person

Roasted Squash Ravioli  
Asparagus, Arugula, Balsamic, Parmesan  
Hazelnut Brown Butter  
\$50 per person

## DESSERT

Chocolate Molten Cake with Vanilla Bean Anglaise  
Espresso Spiked Tiramisu, Fresh Berries  
New York Cheese Cake with Berry Compote

Sticky Toffee Pudding, Caramel Glaze  
Black and White Chocolate Mousse, Fresh Berries  
Lemon Curd Tart with Maple Braised Blueberries

# ESSENTIAL DINNER BUFFET (MINIMUM OF 20 PEOPLE)

Assorted Gourmet Dinner Rolls with Creamery Butter

Bittersweet Garden Greens  
Cherry Tomatoes, Cucumber, Shaved Red Onion  
Assortment of Dressings

Traditional Caesar Salad with Creamy Garlic Dressing

Balsamic Roasted Mushroom and Sweet Onion Salad

Asian Vegetable and Rice Noodle Salad  
Sesame and Soy Dressing

Balsamic Grilled Mediterranean Vegetables

Potato Gnocchi with Wild Mushroom Cream Sauce, Asparagus Tips and Goat Cheese

Confit Garlic Mashed Potatoes with Fresh Chives

Garden Select Vegetables

Parmesan and Herb Crusted Tilapia with Fresh Pico de Gallo

Garlic Grilled Chicken Legs with Chimi Churri Sauce

Assorted Selection of Tarts, Squares, French Pastries and Mini Sweets

Sliced Seasonal Fruit and Berries

Freshly Brewed Coffee and Variety of Teas

\$64 per person

# EXECUTIVE DINNER BUFFET (MINIMUM OF 20 PEOPLE)

Assorted Gourmet Dinner Rolls with Creamery Butter

Antipasto Display

Pesto Grilled Vegetables, Marinated Mushrooms, Tomato and Bocconcini, Olives and European Charcuterie

Crisp Heritage Greens

Mandarins, Toasted Pine Nuts, Gorgonzola

Blackberry Maple Dressing

Traditional Greek Salad with Feta

Oregano Vinaigrette

Caramelized Squash and Quinoa Salad

Baby Arugula, Pumpkin Seeds, Shallot Vinaigrette

Chilled Poached Shrimp

Horseradish Spiked Cocktail Sauce, Fresh Lemon

Mushroom and Truffle Risotto

Potato Dauphinoise

Seasonal Vegetable Selection

Crisp Skin Chicken Supreme

Tarragon Scented Demi

Oven Roasted Cape D'Or Salmon

Citrus and Chive Beurre Blanc

Chef Carved Alberta AAA Beef Striploin

Green Peppercorn Sauce

Collection of Seasonally Inspired Desserts and Mini Sweets

Sliced Fresh Fruit and Berries

Artisan Cheese Display with Apple Jelly, Grapes and Water Crackers

Freshly Brewed Coffee and Variety of Teas

\$72 per person

# BAR MENU

Premium Brand Liquor 1oz  
Host Bar \$9 Cash Bar \$11

Domestic Bottle Beer  
Host Bar \$7 Cash Bar \$8

Premium Bottle Beer  
Host Bar \$9 Cash Bar \$11

House Wine By The Glass  
Host Bar \$9 Cash Bar \$11

Brandy and Standard Liquor 1oz  
Host Bar \$9 Cash Bar \$11

Cognac and Premium Liquors 1oz  
Host Bar \$11 Cash Bar \$14

Sparkling Water  
Host Bar \$5 Cash Bar \$6

Bottle Water  
Host Bar \$5 Cash Bar \$6

Soft Drinks  
Host Bar \$5 Cash Bar \$6



Bar Arrangements – Should the consumption of a Host Bar or Cash Bar be less than \$500 (net consumption), a labour charge will be applied as follows:

\$27 per hour per Bartender (minimum 4 hours each)  
\$27 per hour per Cashier (where applicable, minimum of 4 hours each)

On Sundays and Holidays, the rate increases to \$30 per hour for each Bartender and Cashier  
Cash Bar Prices are Inclusive of Tax

# MARTINIS

2oz MARTINI - \$16

## CHOICE OF 4

### Courtyard

Vodka, Alize and Lime Juice with a Splash of Cranberry

### Pomtini

Vodka, Pomegranate Juice with a Splash of Grapefruit and Lime

### Vegas Lemon Drop

Citron Vodka, Triple Sec and Fresh Lemon Juice

### Casino Royale

Vodka, Gin and Lillet Blanc

### Ultimate Godiva Chocolate

Godiva Chocolate Liqueur, Vodka and White Crème de Cacao

### Appletini

Vodka, Green Apple Liqueur and Fresh Pineapple Juice

### Keylime Pie

Vanilla Vodka, Melon Liqueur, Fresh Cream and Lime Juice

### Crème Brulee

Vanilla Vodka, Frangelico and Cointreau

### Bikini

Vodka, Malibu Rum, Blue Curacao and Fresh Pineapple Juice

### Espresso

Vodka, Kahlua, Crème de Cacao and a Shot of Premium Espresso



# WINE LIST

## RED WINES PER BOTTLE

House Red Wine \$42

Alamos Malbec \$58

Mark West Pinot Noir \$63

The Dream Tree Crush Red \$69

Robert Mondavi Private Selection Cabernet \$63

## WHITE WINES PER BOTTLE

House White Wine \$42

Henry of Pelham Riesling \$58

Rufino Lumina Pinot Grigio \$53

Monkey Bay Sauvignon Blanc \$58

