



holiday
MENU

PLATED LUNCH

- Plated meals include fresh-baked dinner rolls with creamery butter.
- Served with a selection of Coffee. Decaffeinated Coffee and Tea.

Turkey | \$53

Artisan Greens

Rosemary Roasted Beets, Crumbled Feta Cheese, Maple Vinaigrette

Oven Roasted Turkey Leg and Breast

Bread Stuffing, Roasted Root Vegetables, Mashed Potato Gravy, Cranberry Sauce

Candy Cane Crème Brule

Salmon | \$59

Boston Leaf Lettuce

Fresh Orange, Almonds, Greek Yogurt and fresh herb dressing

Canadian Salmon Filet

Wilted Greens, Sauté Potato, Ginger Butter Sauce, Tobiko Roe

Buttermilk and Vanilla Panna cotta

Beef | \$63

Kale Salad

Shaved Apples, Lemon Vinaigrette, Pecorino and Pine Nuts

Grilled 8oz Beef Flatiron

Wild Mushroom & Ricotta Cheese Cannelloni, Balsamic Jus, Onion Soubise Sauce

Berry Brule Tart

Chicken | \$58

Artisan Greens

Whipped Lemon Ricotta, Toasted Hazelnuts, Dried Cranberries, White Balsamic Dressing

Rosemary Roasted Chicken Breast

Potato Puree, Orange Glazed Baby Carrot, Green Beans, Herb Pistou

Flourless Chocolate Cake, Macerated Strawberries

Brisket | \$64

Baby Gem Lettuce

Broken Caesar Dressing, Garlic Hummus, Charred Tomato, Parmesan Cheese, Crispy Chickpeas

Overnight Braised Beef Brisket

*Horseradish & Herb Gremolata
Potato Puree, Braised Endive*

Pistachio Raspberry Cheesecake



PLATED DINNER

- Plated meals include fresh-baked dinner rolls with creamery butter.
- Served with a selection of Coffee. Decaffeinated Coffee and Tea.

Turkey | \$53

Artisan Greens

Rosemary Roasted Beets, Crumbled Feta Cheese, Maple Vinaigrette

Oven Roasted Turkey Leg and Breast

Bread Stuffing, Roasted Root Vegetables, Mashed Potato Gravy, Cranberry Sauce

Candy Cane Crème Brule

Salmon | \$59

Boston Leaf Lettuce

Fresh Orange, Almonds, Greek Yogurt and fresh herb dressing

Canadian Salmon Filet

Wilted Greens, Sauté Potato, Ginger Butter Sauce, Tobiko Roe

Buttermilk and Vanilla Panna cotta

Beef | \$63

Kale Salad

Shaved Apples, Lemon Vinaigrette, Pecorino and Pine Nuts

Grilled 8oz Beef Flatiron

Wild Mushroom & Ricotta Cheese Cannelloni, Balsamic Jus, Onion Soubise Sauce

Berry Brule Tart

Chicken | \$58

Artisan Greens

Whipped Lemon Ricotta, Toasted Hazelnuts, Dried Cranberries, White Balsamic Dressing

Rosemary Roasted Chicken Breast

Potato Puree, Orange Glazed Baby Carrot, Green Beans, Herb Pistou

Flourless Chocolate Cake, Macerated Strawberries

Beef Short Rib | \$69

Baby Gem Lettuce

Broken Caesar Dressing, Garlic Hummus, Charred Tomato, Parmesan Cheese, Crispy Chickpeas

Overnight Braised Beef Short Rib

*Horseradish & Herb Gremolata
Potato Puree, Braised Endive*

Pistachio Raspberry Cheesecake



COCKTAIL / SMALL PLATE PARTY

Cocktail/Small Plate | \$63

Selection of Passed Hors D'oeuvres

(8 per person – 4 hot and 4 cold choices minimum of 48 pieces per)

Hot

Mushroom and Leek Turnover
Roasted vegetable and Goat Cheese
Spanakopita
Pork and Shrimp Sui Mai
Shrimp Hargow
BBQ pork Steam Bun
Duck Spring Roll
Beef Short rib Tart
Brie and Pumpkin Arancini
Duck Croquette
Lentil and Corn Croquette (GF / V)

Cold

Beef Carpaccio
Peking Duck Crepe
Prosciutto Rosette
Smoked Salmon
Smoked Trout
California Roll (V)
Thai Mango Wrap (GF / V)
Thai Salad Bundle

Small Plates – Choose 4

Vietnamese Fried Brussels Sprouts

nuoc cham, bean sprouts, peanuts, sesame seeds, mint, Thai basil

Poutine

Angus Fries local cheese curds, chicken gravy

Grilled Nolan Farms Angus Brisket Burger

beer-braised onions, white cheddar cheese, smoked bacon, horseradish mayo, grain mustard

Buttermilk Fried Chicken Sandwich

drizzled with Angus Glen hot honey sauce, red cabbage slaw, buttermilk sauce, pickles

Chianti Braised Beef Short Rib

white truffle polenta, feta cheese gremolata

Pan-Seared Crab Shrimp Cake

creole tartar sauce, micro arugula

Pan-Seared Chicken Breast

mushroom risotto, thyme roasted baby carrots, truffle pan sauce

Sliced 5 Spice Duck Breast

scalloped turnips, cherry gastrique

Wild Mushroom Risotto

Mascarpone Cheese, Chives

Dessert

Selection of Dessert Glasses

WINE LIST

Red Wines

East West Cab-Nero, Niagara	\$31
Argento, Malbec	\$38
Jackson Triggs, Reserve Select Cabernet Sauvignon Cabernet Franc, VQA	\$37
Jackson Triggs, Reserve Select Merlot, VQA	\$38
Vintage Ink, Select Merlot Cabernet, VQA	\$39
Ruffino Lumina Pinot Grigio, Italy	\$37
Masi Bonacosta, Valpolicella Classico	\$44
Robert Mondavi, Private Selection Cabernet Sauvignon	\$48
Ravenswood, Vintners Blend Zinfandel	\$48
Flat Rock Estate, Pinot Noir, VQA	\$49

White Wines

	\$31
	\$38
East West Pinot Grigio, Niagara	\$38
Argento, Chardonnay	\$39
Jackson Triggs, Reserve Select Sauvignon Blanc, VQA	\$47
Vintage Ink, Select Chardonnay, VQA	\$48
Cantine Salvalai, Pinot Grigio	\$48
Flat Rock Estate, Riesling, VQA	\$49
Ravenswood, Vintners Blend Chardonnay	
Kim Crawford, Sauvignon Blanc	

Wine Service

Allow our professional staff to ensure you and your guests' glasses are full. Service begins as guests are seated to dine and continues for the duration of the dinner service. Please inquire about wine service pricing.



BAR PACKAGES

per person. open bar for six-hour reception.

Standard Bar | \$43

Beer

Domestic Bottled

Budweiser, Bud Light, Mill Street Organic

House Rail

Smirnoff Vodka, Gordon's Gin, Seagram's VO Whiskey, Captain Morgan Rum, Johnnie Walker Red Label Scotch

House Wine

East West Cab-Nero, Niagara,
East West Pinot Grigio, Niagara

Non-Alcoholic Beverages

Soft Drinks

Freshly Brewed Coffee & Tea

Premium Bar | \$53

Sparkling Toast

Beer

Domestic, Premium & Imported Bottled

Budweiser, Bud Light, Mill St Organic, Bud Light Lime, Stella Artois, Corona, Hoegaarden, Michelob Ultra and Alexander Keiths

Coolers

Smirnoff Ice

House Rail

Smirnoff Vodka, Gordon's Gin, Seagram's VO Whiskey, Captain Morgan Rum, Johnnie Walker Red Label Scotch

Premium Liquors & Back Bar

Ketel One, Tanqueray, Crown Royal, Appleton Estate VX, Johnnie Walker Black Label Scotch, Jose Cuervo Tequila, Jack Daniels, Bushmills Irish Whiskey, Captain Morgan Dark and Spiced Rum and Glenfiddich 12 Year

Liqueurs

Amaretto Disaronno, Baileys Irish Cream, Cointreau, Drambuie, Grand Marnier, Kahlua, Malibu Coconut Rum, Peach Schnapps, McGuinness Blue Curacao, McGuinness Melon and McGuinness Crème de Cacao, Sour Puss Raspberry

House Wine

East West Cab-Nero, Niagara,
East West Pinot Grigio, Niagara

Non-Alcoholic Beverages

Soft Drinks, Natural & Sparkling water on tables
(2 bottles/table)

Freshly Brewed Coffee & Tea



ROOM MINIMUMS

- Room minimums include room rental, food and beverage packages.

SPACE	RENTAL (\$)	MINIMUMS (\$)	
		MON - THURS	FRI - SUN
GREAT HALL	2000	10000	20000
MACKENZIE / ELGIN HALL	2000	5000	10000
VICTORIA ROOM	1000	4000	5000
KENNEDY LOFT	1000	4000	5000
NORTH MARQUEE	2000	5000	10000

SPACE	MINIMUMS (\$)
FURYK ROOM	2000
AWS BOARDROOM	1000
SORENSTRAM ROOM	1000

