

HOLIDAY LUNCH MENU

\$40 PER PERSON

All prices are inclusive of gratuities/service charges.

LUNCH MENU

- Freshly Baked Artisan Breads

Appetizers (Select One of the Following)

- Sweet Potato Purée with Cinnamon Crème Fraîche and Candied Maple Walnuts
- Hearty Winter Greens with Roasted Beets, Whipped Feta and Orange Vinaigrette
- Baby Kale Salad with Preserved Lemon, Toasted Croutons, Raisins and Goat Cheese

Main Entrées (Select One of the Following)

Served with Mashed Potatoes and Roasted Root Vegetables

- Traditional Turkey Dinner with all the Fixings
- Five Spiced Baked Ham with Grilled Pineapple and Mustard Seed Jus
- Baked Chicken Breast Stuffed with Goat Cheese, Wild Mushrooms, Fresh Herbs and Natural Jus
 - Portobello Mushroom Stuffed with Goat Cheese and Wrapped in Puff Pastry
 - Pan Seared Salmon with Salsa Verde

Desserts (Select One of the Following)

- Dark Chocolate Torte with Cappucino Ice Cream, Candied Coffee Nibs and Caramel
 - Baked Cheesecake with Roasted Apple and Brown Sugar Caramel
 - Trio of Sorbet with Fresh Fruit
- Caramelized Buttermilk Biscuit Shortcake with White Chocolate Mousse and Citrus

- Coffee and Selection of Tealeaves Tea

MENU UPGRADES

- Roast Sirloin of Angus Beef with Creamy Fresh Horseradish and Natural Jus . . . \$5.00 per person

ADDITIONAL OPTIONS

- Choice of Two Appetizers \$3.00 per person
- Choice of Three Entrées \$6.00 per person
- Choice of Two Desserts. \$6.00 per person
- Wine Service (Unlimited pour throughout lunch) \$14.00 per person
- Cold Hors d'Oeuvres (Tray served by our staff) \$10.00 per person per hour
- Hot and Cold Hors d'Oeuvres (Tray served by our staff) \$15.00 per person per hour

Holiday inspired. Selections may vary depending on availability.

HOLIDAY LUNCH PACKAGE

\$68 PER PERSON *Includes Room Rental. Includes Holiday Décor in Room and Centrepieces.
All prices are inclusive of gratuities/service charges.*

COLD HORS D'OEUVRES

Tray served by our staff.

- Seasonally Inspired Chef Creations

NON-ALCOHOLIC BAR SERVICE

- Coffee and Selection of Tealeaves Tea
- Selection of Juices, Still and Sparkling Water

LUNCH MENU

- Freshly Baked Artisan Breads

Appetizers (Select One of the Following)

- Sweet Potato Purée with Cinnamon Crème Fraîche and Candied Maple Walnuts
- Hearty Winter Greens with Roasted Beets, Whipped Feta and Orange Vinaigrette
- Baby Kale Salad with Preserved Lemon, Toasted Croutons, Raisins and Goat Cheese

Main Entrées (Select One of the Following)

Served with Mashed Potatoes and Roasted Root Vegetables

- Traditional Turkey Dinner with all the Fixings
- Five Spiced Baked Ham with Grilled Pineapple and Mustard Seed Jus
- Baked Chicken Breast Stuffed with Goat Cheese, Wild Mushrooms, Fresh Herbs and Natural Jus
 - Portobello Mushroom Stuffed with Goat Cheese and Wrapped in Puff Pastry
 - Pan Seared Salmon with Salsa Verde

Desserts (Select One of the Following)

- Dark Chocolate Torte with Cappucino Ice Cream, Candied Coffee Nibs and Caramel
 - Baked Cheesecake with Roasted Apple and Brown Sugar Caramel
 - Trio of Sorbet with Fresh Fruit
- Caramelized Buttermilk Biscuit Shortcake with White Chocolate Mousse and Citrus

- Coffee and Selection of Tealeaves Tea

MENU UPGRADES

- Roast Sirloin of Angus Beef with Creamy Fresh Horseradish and Natural Jus . . . \$5.00 per person

ADDITIONAL OPTIONS

- Wine Service (Unlimited pour throughout lunch) \$14.00 per person
- Update to Hot and Cold Hors d'Oeuvres \$5.00 per person per hour

Holiday inspired. Selections may vary depending on availability.

HOLIDAY DINNER MENU

\$67 PER PERSON

All prices are inclusive of gratuities/service charges.

DINNER MENU

- Freshly Baked Artisan Breads

Appetizers (Select One of the Following)

- Sweet Potato Purée with Cinnamon Crème Fraîche and Candied Maple Walnuts
- Hearty Winter Greens with Roasted Beets, Whipped Feta and Orange Vinaigrette
- Baby Kale Salad with Preserved Lemon, Toasted Croutons, Raisins and Goat Cheese

Main Entrées (Select Three of the Following - guests choose their entrée night of)

Served with Mashed Potatoes and Roasted Root Vegetables

- Traditional Turkey Dinner with all the Fixings
- Five Spiced Baked Ham with Grilled Pineapple and Mustard Seed Jus
- Baked Chicken Breast Stuffed with Goat Cheese, Wild Mushrooms, Fresh Herbs and Natural Jus
 - Portobello Mushroom Stuffed with Goat Cheese and Wrapped in Puff Pastry
 - Pan Seared Salmon with Salsa Verde

Desserts (Select One of the Following)

- Dark Chocolate Torte with Cappucino Ice Cream, Candied Coffee Nibs and Caramel
 - Baked Cheesecake with Roasted Apple and Brown Sugar Caramel
 - Trio of Sorbet with Fresh Fruit
- Caramelized Buttermilk Biscuit Shortcake with White Chocolate Mousse and Citrus

- Coffee and Selection of Tealeaves Tea

MENU UPGRADES

- Roast Sirloin of Angus Beef with Creamy Fresh Horseradish and Natural Jus . . . \$5.00 per person

ADDITIONAL OPTIONS

- Choice of Two Appetizers \$3.00 per person
- Choice of Two Desserts. \$6.00 per person
- Wine Service (Unlimited pour throughout dinner) \$14.00 per person
- Cold Hors d'Oeuvres (Tray served by our staff) \$10.00 per person per hour
- Hot and Cold Hors d'Oeuvres (Tray served by our staff) \$15.00 per person per hour

Holiday inspired. Selections may vary depending on availability.

HOLIDAY DINNER PACKAGE

\$120 PER PERSON *Includes Room Rental. Includes Holiday Décor in Room and Centrepieces.*

All prices are inclusive of gratuities/service charges.

HOT AND COLD HORS D'OEUVRES *(Tray served by our staff)*

- Seasonally Inspired Chef Creations

WINE SERVICE *(Unlimited pour throughout dinner)*

- Red and White Wine

NON-ALCOHOLIC BAR SERVICE

- Coffee and Selection of Tealeaves Tea
- Selection of Juices, Still and Sparkling Water

DRINK TICKETS *(1 per person)*

- Rye, Rum, Vodka, Gin, Scotch, Bourbon and Brandy
- A Selection of Premium Local and Imported Beers
 - Holiday Seasonal Cocktail
 - Red and White Wine

DINNER MENU

- Freshly Baked Artisan Breads

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Main Entrées (Select Three of the Following - guests choose their entrée night of)

Served with Mashed Potatoes and Roasted Root Vegetables

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- Roast Sirloin of Angus Beef with Creamy Fresh Horseradish and Natural Jus

Desserts (Select One of the Following)

- Dark Chocolate Torte with Cappucino Ice Cream, Candied Coffee Nibs and Caramel
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 - Trio of Sorbet with Fresh Fruit
 - Caramelized Buttermilk Biscuit Shortcake with White Chocolate Mousse and Citrus
- Coffee and Selection of Tealeaves Tea

ADDITIONAL OPTIONS

- Add a Second Appetizer starting at \$8.00 per person
- Full Host Bar Commencing with Cocktail Reception (5 hours). \$30.00 per person
- Additional Hours for Bar Service. \$10.00 per person per hour

Holiday inspired. Selections may vary depending on availability.