



THE
CASABLANCA
HOTEL

2020 CORPORATE & SOCIAL
PACKAGES

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Thank you for considering The Casablanca Hotel as the ideal location for your Corporate or Social Event. Nestled in the picturesque town of Grimsby, our charming Boutique Hotel is steps from the sparkling shores of Lake Ontario and the beautiful Niagara Escarpment.

We offer over 9,000 sq. feet of Conference, Meeting and Banquet Space. Whether you're planning an event for two people or three hundred people, we have the room to suit your specifications.

The Hotel has 78 luxuriously appointed Guest Rooms and Suites. Choose from rooms with two Double Beds or one King Bed and a Whirlpool Tub. We also offer two and three-room Suites with a King Bed, Ensuite with Whirlpool Tub and Shower, Living Room with a Sofa Bed and Fireplace, fully furnished Dining Room and Powder Room. All Guest Rooms have a working Desk with free Wireless Internet access, Telephone with Voicemail, Hair Dryer, Iron with Ironing Board and Coffee Maker.

Our guests are invited to enjoy the Elipsis Day Spa. Services include facials, manicures and pedicures, registered massage therapy and more. We also feature an Indoor Pool, Hot Tub and 24-Hour Fitness Centre. Parking is complimentary for our guests.

We look forward to your visit!

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GENERAL INFORMATION

Accommodations

Preferred Accommodation rates can be arranged for your group in advance of your event. We can also set up Corporate Guest Room Accounts for repeat Accommodations at a preferred Corporate Rate. Ask your Sales Consultant for more details.

Detailed Planning

Our experienced Sales Consultants will assist with all your planning details from floor plans, timelines, and food and beverage requirements to linen choices and accommodations. Menu selections can be customized to suit your event and dietary restrictions

Deposits and Payments

The Sales Consultant will arrange a non-refundable deposit and payment schedule based on your requirements. A deposit is required at the time of booking to guarantee your reservation. A valid Credit Card number is also required to be on file at all times. Accepted methods of payment are Cash, Debit, Certified Cheque, Bank Draft or Credit Card (VISA, MasterCard and American Express). All functions are to be paid in full on departure unless a Direct Billing account has been arranged prior to your function. All Direct Billing accounts require approval of a Credit Application prior to your event.

Guaranteed Numbers

The number of guests to be in attendance is required 3 business days prior to your function. You will be charged for your guaranteed number or guests in attendance, whichever is greater.

CONTINENTAL BREAKFAST

Choose from one of our three delicious Continental Breakfast options available or customize your own Breakfast. It's a great way to start the morning! Served from 7:00 am – 11:00 am.

CASABLANCA CONTINENTAL

Assorted Breakfast Pastries
Selection of Preserves and Butter
Assorted Fruit Juices
Coffee, Decaf and a Selection of Teas

\$9.95/person

HEALTHY CHOICE

Multi Grain Bagels
Selection of Cream Cheese, Preserves and Butter
Fresh Sliced Fruit Display
Assorted Fruit Yogurt
Granola
Bars
Assorted Fruit Juices
Coffee, Decaf and a Selection of Teas

\$12.75/person

Pricing is subject to applicable tax and service charge.



BUFFET BREAKFAST

*Choose from two delicious full Breakfast Buffet options. Served from 7:00 am – 11:00 am.
Buffets require a minimum of 25 people.*

Wine Country Breakfast Buffet

Assorted Breakfast Pastries
Selection of Preserves and Butter
Fresh Sliced Fruit Display
Freshly Scrambled Eggs
Pan Fried Potatoes with Peppers and Onions
Sliced Bacon
(Substitute sliced Bacon with Peameal Bacon for \$1.50/person more)
Breakfast Sausage
Assorted Fruit Juices
Coffee, Decaf and a Selection of Teas

\$17.25/person

Brunch

*Enjoy a delicious assortment of Breakfast and Lunch items, served Buffet style from 11:00 am – 3:00 pm.
Brunch requires a minimum of 25 people.*

Assorted Breakfast Pastries
Selection of Preserves and Butter
Fresh Sliced Fruit Display
Scrambled Eggs
Fried Potatoes with Peppers and Onions
Breakfast Sausage
Sliced Bacon (Sub with Peameal Bacon for \$1.50/person more)
Waffles with Fresh Fruit and Real Whipped Cream
Mixed Lettuce House Salad with Trio of Dressings
Grilled Chicken tossed with Lemon and fresh Herbs
Penne with blistered Cherry Tomatoes
Fresh Vegetables with Roasted Garlic
Chef's Dessert Selection
Assorted Fruit Juices
Coffee, Decaf and a Selection of Teas

\$26.75/person

Pricing is subject to applicable tax and service charge.



PLATED LUNCH

Create the perfect Menu for your special event by choosing your favorite Salad, Entree and Dessert in advance for your guests. Pricing is based on your Entrée Selection. Upgrade your Lunch by adding Soup and Pasta courses. The choice is yours! Served from 11:00 am – 3:00 pm

Appetizer

Choose one in advance for all guests

Mixed Green Salad with Julienne of fresh Vegetables and Fine Herb Vinaigrette

Classic Caesar Salad with Roasted Garlic and Parmesan Dressing, Croutons, fresh squeeze of Lemon and Bacon Twist

Mixed crisp Greens with cubed Brie, sliced Apples, crushed Walnuts and dried Cranberries under a Maple Apple Cinnamon Vinaigrette

Warm Rolls and Breads

ENTRÉE

Choose one in advance for all guests

Pan Seared Boneless Chicken Breast with Maple Thyme Jus - **\$25.50/person**

Slow Roasted Slices of Beef with Mushroom Infused Jus - **\$26.50/person**

Grilled Fillet of Salmon with Lemon Dill Butter Sauce - **\$25.50/person**

Grilled Vegetable Strudel with Goat Cheese & Basil Pesto Cream Sauce (Vegetarian) - **\$25.50/person**

SERVED WITH

Fresh Seasonal Vegetables

Your Choice of the Following Potato or Rice: (One selection chosen for all guests)

Mashed Potatoes – Garlic or Rustic Smashed or Oven Roasted Potatoes with Fine Herbs



PLATED LUNCH CONTINUED

DESSERT

Choose one in advance for all guests

Dessert Options differ based on seasonality. Ask your consultant for this seasons menu.

Served with Coffee, Decaf and a Selection of Teas

Additional Lunch Course Options

SOUPS - Add \$4/person

Choose one in advance for all guests

Roasted Red Pepper and Tomato Soup with Basil Puree
Minestrone
Country Corn Chowder
Potato and Leek with Stilton Cheese
Hearty Chicken Harvest Vegetable
Cream of Broccoli and Cheddar
Roasted Butternut Squash with Maple Crème Fraiche

PASTA - Add \$4/person

Choose one in advance for all guests

Pasta Pomodoro with snipped Chives and shredded Asiago Cheese
Creamy Garlic Alfredo Penne

STUFFED PASTA - Add \$5/person

Choose one in advance for all guests

Five Cheese Tortellini with Pomodoro or Alfredo Sauce
Spinach and Ricotta stuffed Cannelloni in Pomodoro Sauce, finished with Mozzarella
Meat or Vegetable Lasagna

**** Vegetarian, Gluten, Vegan and Lactose Free Entrees available by request.****

Pricing is subject to applicable tax and service charge.



BUFFET LUNCHESES

Give your guests the freedom to choose their own meals by setting up a Lunch Buffet. Served from 11:00am – 3:00 pm. Buffet Service requires a minimum of 25 people.

Executive Deli Buffet

Chef's Daily Soup Kettle

Salads

Mixed Lettuce House Salad with Trio of Dressings
Potato and Egg Salad
Greek Pasta Salad
Coleslaw

Build Your Own Warm Sandwiches

Pulled Pork in House Made BBQ Sauce
Grilled Breast of Chicken
Slow Roasted Beef au Jus
Spiced Potato Wedges

Served with assorted Breads, Buns and toppings including Cheddar Cheese, Caramelized Onions, Sautéed Mushrooms, Tomato, Lettuce, BBQ Sauce and Mustard

Desserts

Assorted Pastries and Squares
Coffee, Decaf and a Selection of Teas

\$24.95/person

Pricing is subject to applicable tax and service charge.



BUFFET LUNCHESES CONTINUED

Prime Minister's Buffet

Chef's Daily Soup Kettle served with Warm Rolls and Breads

Salads

Mixed Lettuce House Salad with Trio of Dressings
Potato and Egg Salad
Slow Roasted Vegetable and Pasta Salad

Entrees

Slow Roasted Beef Au Jus with Mustard and Horseradish
Grilled Chicken with Maple Thyme Jus
Oven Roasted Potatoes
Fresh Vegetables

Desserts

Fresh Sliced Fruit Display
Chef's Sweet Table
Coffee, Decaf and a Selection of Teas

\$30.95/person

Pricing is subject to applicable tax and service charge.



WORKING LUNCHES

Select one of three Express Working Buffet Lunches, served right in your meeting room.

New York Deli

Chef's Daily Kettle Soup
Mixed Lettuce House Salad with Trio of Dressings
Creamy Coleslaw
Assorted Sandwiches:

- Shaved Turkey with Cranberry Mayo
- Ham and Swiss with Honey Mustard
- Roast Beef with Horseradish Mayo
- Tuna Salad
- Grilled Vegetable Wrap

Pickle and Fresh Vegetable Tray
Fresh Sliced Fruits
Chef's Desserts
Coffee, Tea and Soft Drinks

\$19.50/person

Mexican Fiesta

Mexicali Soup Kettle
Mixed Lettuce House Salad with Trio of Dressings
Vegetable Quesadillas with Black Beans
Build Your Own Tacos - Mexican Spiced Beef and Chicken accompanied by diced Tomatoes, Shredded Lettuce, Monterey Jack Cheese, Salsa, Sour Cream and Green Onions
Fresh Whole Fruits
Chef's Dessert
Coffee, Tea and Soft Drinks

\$19.25/person

Touch of Tuscany

Hearty Minestrone Soup (Vegetarian)
Focaccia Bread
Rolls
Classic Caesar Salad with Shaved Parmesan
Chicken Parmigiana with Mozzarella and Pomodoro
Farfalle tossed with roasted Garlic and Basil Oil
Meat or Vegetable Lasagna
Fresh Sliced Fruits
Chef's Dessert
Coffee, Tea and Soft Drinks

\$20.50/person

Pricing is subject to applicable tax and service charge



BOXED LUNCHES

Taking an off-site excursion and require a quick lunch? We can provide your Lunch "to go" as a Boxed Lunch. Provide an assortment of Sandwich types or choose in advance based on your guest preferences.

Choice of Sandwich

Roast Beef with Cheddar
Tuna Salad
Turkey with Cranberry Mayo
Grilled Vegetable Wrap

Packaged with

Plain Potato Chips
Fresh Whole Fruit
Granola Bar or Cookie

Bottled Water or Soft Drink

\$18.50/person

Pricing is subject to applicable tax and service charge



CONFERENCE PACKAGE

Your guests will enjoy a tasty Continental Breakfast, Morning Break, and a choice of one Express Working Lunch Buffet and an Afternoon Break to rejuvenate the senses and spirit. Your package also includes Room Rental with Set Up and Service, Linens, Pads, Pens, Mints and Water. Minimum of 15 people required. An additional room rental will apply to groups with less than 15 people.

CONTINENTAL BREAKFAST

Assorted Breakfast Pastries
Selection of Preserves and Butter
Assorted Fruit Juices, Coffee, Decaf and a Selection of Teas
Add Fresh Sliced Fruit to
your Continental Breakfast for just \$2.50/person more.

MORNING BREAK

Coffee, Tea and Fruit Juices refreshed

Mexican Fiesta

Mexicali Soup Kettle
Mixed Lettuce House Salad with Trio of Dressings
Vegetable Quesadillas with Black Beans
Build Your Own Tacos - Mexican Spiced Beef and
Chicken accompanied by diced Tomatoes, Shredded
Lettuce, Monterey Jack Cheese, Salsa, Sour Cream and
Green Onions
Fresh Sliced Fruits
Chef's Dessert
Coffee, Tea and Soft Drinks

Touch of Tuscany

Hearty Minestrone Soup (Vegetarian)
Focaccia Bread Rolls
Classic Caesar Salad with Shaved Parmesan
Chicken Parmigiana with Mozzarella and
Pomodoro
Farfalle tossed with roasted Garlic and Basil Oil
Meat or Vegetable Lasagna
Fresh Sliced Fruit
Chef's Dessert

New York Deli

Chef's Daily Soup Kettle
Mixed Lettuce House Salad with Trio of Dressings
Creamy Coleslaw
Assorted Sandwiches:

- Shaved Turkey with Cranberry Mayo
- Ham and Swiss with Honey Mustard
- Roast Beef with Horseradish Mayo
- Tuna Salad
- Grilled Vegetable Wrap

Pickle Tray
Fresh Sliced Fruits
Chef's Desserts
Coffee, Tea and Soft Drinks

AFTERNOON BREAK

Freshly Baked Cookies, Coffee, Tea and Soft Drinks

\$45.95/person

Pricing is subject to applicable tax and service charge.

PLATED DINNER MENU

Create the perfect Dinner Menu for your Event by choosing your favorite Salad, Entrée and Dessert, in advance, for your guests. Pricing is based on your Entrée Selection. Upgrade your Dinner by adding Soup and Pasta courses. The choice is yours! Can be served between 5:00 pm – 9:00 pm.

Served with warm rolls and breads

APPETIZER

Choose one in advance for all guests

Mixed Green Salad with Julienne of fresh Vegetables and Fine Herb Vinaigrette

Classic Caesar Salad with Roasted Garlic and Parmesan Dressing, Croutons, fresh squeeze of Lemon and Bacon Twist

Mixed crisp Greens with cubed Brie, sliced Apples, crushed Walnuts and dried Cranberries under a Maple Apple Cinnamon Vinaigrette

ENTREE

Choose one in advance for all guests

Pan Seared Boneless Chicken Breast with Maple Thyme Jus - **\$36/person**

Slow Roasted Prime Rib Au Jus with Yorkshire Pudding (10oz) - **\$41/person**

Charbroiled New York Steak with Onion Frites and Mushroom Marsala Jus (10oz) - **\$41/person**

Seared Beef Tenderloin with Red Wine Reduction (8oz) - **\$45/person**

Duo Plate - Charbroiled Beef Tenderloin (5oz) and Pan Seared Boneless Breast of Chicken (6oz) with Maple Thyme Jus - **\$49/person**

Grilled Salmon with Lemon Dill Butter Sauce - **\$36/person**

Grilled Vegetable Strudel with Goat Cheese & Basil Pesto Cream Sauce (Vegetarian) - **\$32/person**

All entrees served with fresh vegetables

CHOICE OF SIDE

Choose one in advance for all your guests

Mashed Potatoes – Garlic or Rustic Smashed
or

Oven Roasted Potatoes with Fine Herbs

DESSERT

Chef Selected Desserts

Served with Coffee, Decaf and a Selection of Teas

ADDITIONAL COURSES

SOUP-ADD \$4 PER PERSON

Choose one in advance for all guests.

Roasted Red Pepper and Tomato Soup with Basil Puree
Minestrone
Country Corn Chowder
Potato and Leek with Stilton Cheese
Wild Mushroom with Hazelnut Butter
Cream of Broccoli and Cheddar
Roasted Butternut Squash with Maple Crème Fraiche

PASTA -ADD \$5 PER PERSON

Choose one in advance for all guests

Pasta Pomodoro with snipped Chives and shredded Asiago Cheese
Creamy Garlic Alfredo Penne

STUFFED PASTA-ADD \$6 PER PERSON

Choose one in advance for all guests

Five Cheese Tortellini with Pomodoro or Alfredo Sauce
Spinach and Ricotta stuffed Cannelloni in Pomodoro Sauce, finished with Mozzarella
Meat Lasagna or Vegetable Lasagna

* Vegetarian, Gluten, Vegan and Lactose Free Entrees available by request.

Pricing is subject to applicable tax and service charge



SELECT A LA CARTE

Every person is unique – so give your guests the freedom to choose their own Entrées at your Event. A personalized Menu will be created and presented to your guests once seated for Dinner. Served between 5 pm – 9 pm.

Warm Rolls and Breads

SALAD

Choose one in advance for all guests

Mixed Green Salad with Crisp Vegetables and Basil Balsamic Drizzle

Classic Caesar Salad with Roasted Garlic and Parmesan Dressing, Croutons, fresh squeeze of Lemon and Bacon Twist

Mixed crisp Greens with cubed Brie, sliced Apples, crushed Walnuts and dried Cranberries under a Maple Apple Cinnamon Vinaigrette

PASTA

Pasta Pomodoro with snipped Chives and shredded Asiago Cheese

ENTREE

Choose one in advance for all guests

Crisp pan-seared Chicken Supreme served with Dijon Mustard Cream Sauce

Charbroiled Beef Tenderloin (8oz) with Mushroom and Shallot Marsala Jus

Oven Roasted Salmon with Port Wine Butter Sauce

Grilled Vegetable Strudel with Goat Cheese & Basil Pesto Cream Sauce (Vegetarian)

All entrees served with fresh vegetables

CHOICE OF SIDE

Choose one in advance for all your guests

Mashed Potatoes – Garlic or Rustic Smashed
or

Oven Roasted Potatoes with Fine Herbs

DESSERT

Chef;s Selected Desserts

Served with Coffee, Decaf and a Selection of Teas

\$51/person

Pricing is subject to applicable tax and service charge.

FAMILY STYLE DINNER

Nothing says "Family" like a Platter Style Dinner with your choice of Salad, Pasta and your choice of Entrée accompanied by Potatoes and Vegetables served on platters and bowls and passed around the table like a traditional sit-down family Dinner. Finish with a delectable Dessert, served individually plated. Can be served between 5:00 pm – 9:00 pm.

Warm Rolls and Breads

SALAD

Choose one in advance for all guests

Mixed Green Salad with Julienne of fresh Vegetables and Basil Balsamic Vinaigrette
Classic Caesar Salad with Roasted Garlic and Parmesan Dressing, Croutons, fresh squeeze of Lemon and Bacon Twist
Mixed crisp Greens with cubed Brie, sliced Apples, crushed Walnuts and dried Cranberries under a Maple Apple Cinnamon Vinaigrette

PASTA

Choose one in advance for all guests

Pasta Pomodoro with snipped Chives and shredded Asiago Cheese

ENTREES

Choose Two in Advance

Roasted Strip Loin of Beef with Red Wine Reduction
Crisp pan-seared Chicken Breast with Tarragon Cream Sauce
Herb and Mustard Crusted Pork Loin with Cranberry and Apple Chutney
Grilled Salmon with Lemon Dill Butter Sauce

All entrees served with fresh vegetables

CHOICE OF SIDE

Choose one in advance for all your guests
Mashed Potatoes – Garlic or Rustic Smashed
or
Oven Roasted Potatoes with Fine Herbs

DESSERT

Chef;s Selected Desserts
Served with Coffee, Decaf and a Selection of Teas

\$48/person



40 MILE CREEK BUFFET DINNER

Give your guests the freedom to choose their own Meals by setting up a Dinner Buffet with a vast assortment of colourful Salads, savory Entrées and delectable Sweets. Can be served between 5:00 pm – 9:00 pm. Buffet service requires a minimum of 25 people.

Warm Rolls and Breads

FOUR SALADS

Mixed Garden Green Salad with trio of Dressings
Classic Caesar Salad with Smoked Bacon Crisps, Parmesan and Croutons on the side
Broccoli Salad with Bacon and Cheddar Cheese
Farfalle Pasta with slow-roasted Vegetables in a light Vinaigrette

THREE ENTREES

Slow Roasted Beef Au Jus (Hand carved at the Buffet Table with a minimum of 50 people)
Grilled Chicken with Mushroom Tarragon Cream Sauce
Baked Fillet of Salmon with Lemon Dill Butter Sauce

PASTA

Pasta Pomodoro with snipped Chives and shredded Asiago Cheese

SERVED WITH

Vegetables Oven Roasted Potatoes with Fine Herbs or Steamed Baby Potatoes tossed with fresh Herbs and Garlic
Fresh Vegetables

DESSERTS

Fresh Sliced Fruit Display

Chef's Sweet Table

Coffee, Decaf and a Selection of Teas

\$46/person

Pricing is subject to applicable tax and service charge.



MENU ENHANCEMENTS

Customize your Meal with additional Menu Enhancements.

Fresh Vegetables with Dip (Crudites)	\$3.25/per person
Domestic Cheese Display with Crackers and Grapes (Cheddar, Canadian Swiss, Blue Cheese and Brie)	\$7.25/per person
Domestic and Imported Cheese Display with Crackers and Grapes (Cheddar, Canadian Swiss, Blue Cheese and Brie)	\$11.25/per person
Gourmet Thin Crust Pizza	\$3.75/per person
Classic Antipasto Platter (Prosciutto, Capicola, Spiced Olives, Melons, Bocconcini, Pepperoncino's and Marinated Green Beans)	\$10.95/per person
Shrimp Tree with Cocktail Sauce (Minimum 25 People)	Market Price
Fresh Sliced Fruit Display	\$4.75/per person
Assorted Freshly Baked Cookies	\$3.25/per person
Mini Pastries and Tarts	\$4.95/per person
Chocolate Fountain with Fresh Sliced Fruit & Dipping Sauce (Minimum 20 people)	\$8.95/per person
Chilled Shrimp with Cocktail Sauce	Market Price
Assorted Sandwiches and Wraps	\$36/Dozen
Chocolate Dipped Strawberries	\$24/Dozen
Lobster Tail with Drawn Butter	Market Price

Pricing is subject to applicable tax and service charge

HORS D'OEUVRES

Host an elegant and sophisticated Cocktail Reception. We have many delicious Hot Hors d'Oeuvres to choose from, as well as a large selection of assorted Cocktail Canapés which can be displayed on large platters or Butler-served to your guests. Customize your event by adding Specialty Food Stations, set up for your guests to explore and enjoy.

Assorted Cold Cocktail Canapés

Focaccia Toast and Roast Garlic Bruschetta
Smoked Salmon on Pumpernickel
Herbed Tomato and Bocconcini
Grilled Asparagus Wrapped in Prosciutto
Black Pepper Crusted Beef Tenderloin
on Garlic Crouton
\$21/dozen

Hot Hors d' Oeuvres

Bacon wrapped Scallops
Brie and Cranberry Bundles
Teriyaki Beef Skewers
Vegetable Spring Rolls with Dipping Sauce
Grilled Shrimp & Pineapple Skewers
Chicken Satays with Sesame Dipping Sauce
Mini Quiches
Sweet Italian Sausage in Pastry
Pear and Stilton Cheese Tart
\$22/dozen

CHEF'S SELECTION of HORS D'OEUVRES & CANAPES **\$18/dozen**

Pricing is subject to applicable tax and service charge



SPECIALTY STATIONS

Stations require a minimum of 25 people.

Antipasto Bar - \$13/person

Black and Green Olives
Grilled Vegetables, Artichokes
Marinated Bocconcini
Prosciutto wrapped Bread Sticks
Salami and Olive Horns
Sliced Melon

Add Seafood to Antipasto Bar - \$7/person

Citrus poached Shrimp with Cocktail Sauce
Mussels with Red Curry, Tomato and Red Onion
Marinated Calamari

Farmer's Market - \$8/person

Wheat and White Dinner Rolls
Crispy Vegetable Sticks
Sour Cream Chive Dip
Mixed Green Salad with Trio of Dressings
Potato and Bacon Salad
Charbroiled Vegetable Pasta Salad

Chef's Carving Table

Hip of Beef - **\$9/person (Minimum of 75 people)**

Carved Top Sirloin of Beef - **\$13/person**

Roasted Strip Loin of Beef - **\$16/person**

Prime Rib of Beef - **\$16/person**

Leg of Lamb - **\$17/person**

Carved Pork Loin stuffed with Savoury Cranberry Stuffing -

\$13/person

Roasted Turkey with Stuffing & Cranberries - **\$13/person**

Maple Glazed Ham - **\$12/person**

Roasted Pig - **Market Price**

Above are served with applicable condiments and Spiced Potato Wedges.

Pasta Cookery - \$11/person

An assortment of Pastas and Toppings prepared fresh to order with Pomodoro and Alfredo Sauce

Gourmet Snack Table - \$12/person

Focaccia Toast and Roast Garlic Bruschetta
Beef Skewers and Chicken Satays
Bite Size Pizza Squares
Spring Rolls with Dipping Sauce
Spanakopita

Seafood Station - \$19/person (Min. of 50 people)

Citrus poached Shrimp with Cocktail Sauce
Mussels with Red Curry, Tomato and Red Onion
Marinated Calamari
Bacon Wrapped Scallops
Crab in Phyllo Pastry
Chilled Lobster

Slider Bar - \$11.75/person

Beef Burgers and Grilled Breast of Chicken on fresh Mini Buns with the following Toppings: Cheddar Cheese, BBQ Sauce, Chipotle Mayo, Ketchup, Mustard, Relish, Caramelized Onions, Lettuce, Pickles, Tomatoes and Sautéed Mushrooms on the side.

Poutine Station - \$8.25/person

Fresh cut Fries
Cheese Curds Hot Gravy, Sour Cream, Green Onions, Malt & White Vinegar, Ketchup

Sweet Sensations Table - \$10.50/person

Assorted House Made Pastries
Chocolate Dipped Strawberries
Assorted Cakes, Pies and Flans.

Pricing is subject to applicable tax and service charge



BEVERAGE SERVICE

Our on-site Consultants will work with you to select the Beverage Service that best suits the needs of you and your guests. We offer both Open Bar and Cash Bar options.

	OPEN BAR (+ Tax & Gratuity)	CASH BAR (Includes Tax)
SPIRITS		
1 oz Alcohol with Soft Drink & Garnish (Rye, Rum, Gin, Vodka, Scotch & Brandy)	\$5.75	\$6.50
1 oz Alcohol with Fruit Juice & Garnish (Caesar, Bloody Mary, Screwdriver, Cape Cod)	\$6.64	\$7.50
BEER		
1 oz Alcohol with Soft Drink & Garnish (Rye, Rum, Gin, Vodka, Scotch & Brandy)	\$5.31	\$6.00
1 oz Alcohol with Fruit Juice & Garnish (Caesar, Bloody Mary, Screwdriver, Cape Cod)	\$5.75	\$6.50
Draught Beer (20 oz)	\$5.75	\$6.50
WINE		
House Wine - By the Bottle	\$5.75	\$6.50
House Wine - By the Glass	\$5.75	\$6.50
LIQUEURS & SPECIALTY ITEM		
Bailey's, Kahlua, Drambuie, Sambuca, Schnapps, Amaretto, Tequila Rose	\$6.64	\$7.50
Martinis (Martini, Manhattan, Cosmopolitan)	\$8.50	\$9.50
Coolers	\$5.75	\$6.50
Champagne Toast	\$4.90	\$5.50
NON-ALCOHOLIC BEVERAGES		
Soft Drinks (Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Iced Tea)	\$2.21	\$2.50
Virgin Frozen Cocktails (Strawberry Daiquiri, Lime Margarita, Pina Colada)	\$4.43	\$5.00
Fruit Juices (Orange, Apple, Grapefruit, Pineapple, Cranberry, Clamato)	\$3.10	\$3.50
Spring Water	\$2.21	\$2.50
Perrier Bottled Mineral Water	\$2.66	\$3.00
Freshly Brewed Coffee & Tea	\$2.66	\$3.00
PUNCH BOWL		
Fruit Punch Bowl (Serves 30 people)	\$65.00	
Champagne Punch Bowl (Serves 30 people)	\$95.00	
Rum & Fruit Punch Bowl (Serves 30 People)	\$100.00	
Mimosas (Champagne & Orange Juice)	\$3.95 per glass	
BARTENDER FEE		
Open Bar prices are subject to applicable taxes and service charge. The above stated prices include Mix, Bartender and Bar Supplies. All Liquor beverages are served in one-ounce portions. A bartender fee of \$35 per bartender per hour will be applied. Governed by Provincial Liquor Laws. Bar service concludes at 1:00 am at the latest.	\$35.00 per bartender per/hour	

Pricing is subject to applicable tax and service charge

WINE LIST

The following Wines are available for your event. If you don't see your favorite Wine, please inquire and we will do our best to accommodate your request.

Price Per Bottle

ONTARIO HOUSE WINES- WHITE

Hernder Estates Riesling	\$26.55
Peller Estates Family Selection Chardonnay	\$30.97
Jackson Triggs Black Reserve Sauvignon Blanc	\$30.97
Open Select Smooth White	\$26.55
Inniskillin Estate Select Pinot Grigio	\$30.97

ONTARIO HOUSE WINES - RED

Jackson Triggs Black Reserve Cabernet Franc/Cabernet Sauvignon	\$30.97
Peller Estates Family Series Cabernet Merlot	\$30.97
Hernder Estates Baco Noir	\$26.55
Open Select Smooth Red	\$26.55
Inniskillin Estate Select Cabernet Shiraz	\$30.97

IMPORTED SELECTIONS - WHITE

American - Robert Mondavi Pinot Grigio	\$41.00
Austailia - Wolf Blass Yellow Label Sauvignon Blanc	\$30.00
Chile - Santa Carolina Chardonnay Reserva	\$50.00
Italy - Santa Margherita Pinot Grigio	\$48.00

IMPORTED SELECTIONS - RED

America - Woodbridge by Mondavi Cabernet/Sauvignon	\$42.00
Australia - Wolf Blass Yellow Label Cabernet Sauvignon	\$38.00
Chile - Santa Carolina Cabernet/Sauvignon Reserva	\$32.00
Italy - Masi Modello Venezie Rosso	\$42.00

ROSE AND SPARKLING WINES

America Beringer White Zinfandel California	\$26.55
Canada - Henry of Pelham Cuvee Catharine Rose Brut	\$47.00
Germany - Henkel Trocken	\$95.00
Spain - Freixenet Cordon Negro Brut Cava	\$50.00

Pricing is subject to applicable tax and service charge



AFTERNOON TEA

*Set your event apart from all others with an elegant and sophisticated Afternoon Tea Service.
Served from 11:00 am – 4:00 pm. Afternoon Tea requires a minimum of 25 people.*

Warm Vanilla and Citrus Scented Scones
Served Individually with Chantilly
Cream and Fruit Preserves

Finger Sandwiches - An assortment of Finger Sandwiches served family-style including:

Black Forest Ham and Swiss
Grilled Chicken with Pesto Mayonnaise
Tomato and Provolone
Egg and Chive Salad

Delectable Dessert Tiers

Miniature Pastries
Assorted Tarts
Freshly Baked Cookies
Chocolate Covered Strawberries

Coffee, Decaf and a Selection of Teas

\$26.75/person

Pricing is subject to applicable tax and service charge.

