

MENU 2024



RBC PLACE
LONDON

Slegers Organic Greens Salad
with Blonde Frisée, Ontario Chèvre,
Marinated Beets, Candied Walnuts
and Raspberry Vinaigrette

LOCALLY SOURCED INGREDIENTS, EXPERTLY MADE MEALS

Executive Chef David Van Eldik and Executive Sous-Chef Kent Phillips are both Certified Chefs de Cuisine (CCC). The CCC designation is the highest professional culinary recognition and accreditation in Canada. It represents the culmination of the highest standards of managerial and administrative responsibilities, culinary skills and dedication to the cooking profession.

The RBC Place London team is committed to supporting our neighbours, our local farmers and our community by sourcing seasonal, regional and sustainable ingredients. We work with suppliers who are committed to purchasing ingredients from within a 100-mile radius, reducing our carbon footprint while supporting local food systems. We are committed to buying local first.

Our culinary team can turn many of your menu selections into vegan, vegetarian, gluten-free or dairy-free dishes. Use the symbols in the menus to identify options that are Vegan(V) or Gluten-Free(GF). Many of our menu items are made without gluten-containing ingredients. However, these items are made in an environment where gluten is present and cross-contamination may occur despite our best efforts. Ask your Event Planner for more information.



Left: Executive Sous-Chef Kent Phillips (CCC), Right: Executive Chef David Van Eldik (CCC)



**RBC PLACE
LONDON**

BREAKFAST

Continental

min. 25 guests

Chilled Orange, Cranberry, and Apple Juice

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

Basket of Assorted Freshly Baked-in-House Scones, Croissants, Danishes and Breakfast Breads (*includes half-dozen gluten-free muffins per 100 people* V GF)

Preserves and Creamery Butter

\$19 per person (Buffet)

\$23 per person (Table Service - rounds of 10)

Baked goods based on 1.5 pieces per person. Add sliced fresh fruit (V GF) or individual yogurt parfaits with house-made granola (GF) - ask your Event Planner for details.

V Vegan GF Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).

BREAKFAST

Buffet

min. 50 guests

This buffet includes:

Chilled Apple, Cranberry, and Orange Juice

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

Strawberry and Vanilla Yogurt with House-Made Maple Granola GF

Selection of Sliced Fresh Fruit (local when available) V GF

Basket of Assorted Freshly Baked-in-House Scones, Croissants, Danishes and Signature Muffins (*includes half-dozen gluten-free muffins per 100 people* V GF)

Preserves and Creamery Butter

Plus select one of the following selections:

Farm-Fresh Scrambled Eggs* GF, Naturally Smoked Ontario Bacon GF,

Country-Style Pork Sausages** and Diced Home-Fried Potatoes with Sautéed Onions V GF

**Substitute plant-based eggs (V GF) for farm-fresh eggs for \$6 per person*

***Substitute turkey sausage or peameal bacon (GF) for pork sausage at no additional cost*

\$32 per person

or

Chèvre and Shogun Maitake Mushroom Quiche, Mediterranean Potato Hash with Sweet Peppers, Onions and Fresh Herbs V GF, and Sliced Peameal Bacon GF

\$32 per person

or

Breakfast Burrito with Egg, Cheddar Cheese, Onions, Sweet Peppers and Black Beans, Side Salsa Picante V GF, Turkey Sausage, and Baja-Seasoned Potato Wedges V GF

\$32 per person

or

Euro Breakfast of Farm-Fresh Scrambled Eggs GF, Cheese Perogies in a Chive Butter Sauce, Side Crumbled Bacon and Sour Cream, Debrezini Sausage, Heirloom Tomato and Feta Carpaccio GF, Prosciutto GF, Salami, Triple Cream Brie GF and Sliced Gouda GF

\$42 per person

V Vegan GF Gluten-Free

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BREAKFAST

Enhancements

min. order of 12

Smoked Salmon and Cream Cheese GF, Capers V GF, Bermuda Onions V GF,
Bagels and Toaster

Add \$8 per person

Power Smoothie Bar (3 flavours): Mango-Banana with Chia V GF, Blueberry-Pineapple GF
and Red Berry with Yogurt GF

Add \$7 per person

Almond Milk Overnight Oats (3 flavours): Pina Colada V GF, P.B. & J. V GF, Banana Bread V GF

Add \$7 per person

Tofu Scramble Wrap, Plant-Based Eggs, Tofu, Sautéed Sweet Peppers and Onions, Vegan
Cheese V

Add \$9 per person

V Vegan GF Gluten-Free

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BREAKFAST

Plated Hot Breakfast

min. 50 guests

This breakfast includes the following:

Individual Apple or Orange Juice

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

Individual Greek Yogurt Parfait with Berries and House-Made Granola **GF**

Freshly Baked Pastry Basket of Assorted Signature Muffins, House-Made Seasonal Scones and Flaky Pastries with Creamery Butter (*one basket per table of 8-10 people*)

Plus select one of the following plated main options:

Cheddar Cheese Omelette with Mushroom Morney Sauce **GF**, Naturally Smoked Ontario Bacon **GF**, Country-Style Pork Sausage*, and Celeriac Potato Rosti **GF**

or

Farm-Fresh Scrambled Eggs **GF**, Naturally Smoked Ontario Bacon **GF**, Country-Style Pork Sausage*, and Celeriac Potato Rosti **V GF**

\$36 per person

**Substitute turkey sausage or peameal bacon (GF) for pork sausage at no additional cost.*

Plant-Forward Plated Breakfast

min. 50 guests

Individual Apple or Orange Juice

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas, Soy Milk

Fresh Berries **V GF**

Banana Chocolate Chip Muffins **V GF**

Plant-Based Herb Frittata, Beyond Meat Breakfast Sausage Patty, and Golden Shredded Potato Hash **V GF**

\$39 per person

V Vegan **GF** Gluten-Free

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LUNCH

Farmers Market

min. 25 guests

Assorted Salads and Soup (select three)

Seasonal Chef Inspired Soup **V GF**

Mixed Greens **V GF**

Quinoa Salad **V GF**

Caesar Salad

Home-Style Potato Salad **GF**

Creamy Picnic Style Coleslaw **GF**

Mediterranean Pasta Salad* **V**

**Can be made gluten-free upon request*

Trays and Platters

Charcuterie Platter of Salami, Smoked Artisan Meats, Sliced Turkey and Roast Beef

Selection of Canadian Cheeses

Assorted Artisan Pickles **V GF**

Fresh Pretzel and Ciabatta Rolls

Lemon-Scented Hummus **V GF** and Pita Wedges

Desserts

Fresh Sliced Seasonal Fruit **V GF**

Assorted Mini Cheesecakes and Tarts

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$35 per person

Gluten-Free Rolls (GF) are available by pre-order.

V Vegan **GF** Gluten-Free

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LUNCH

Tuscan

min. 50 guests

Buffet

Roasted Vegetable Platter, Grilled Artichoke and Marinated Olives **V GF**

Green Bean & Sweet Pepper Salad, Toasted Pepitas with Balsamic Glaze **V GF**

Italian Greens, Roasted Garlic Dressing **V GF**, with Rustic Croutons (on Side)

Cheese Cannelloni with Charred Tomato Sauce

Tuscan Chicken Breast with White Wine, Capers, Olives and Fresh Basil **GF**

Gluten-Free Pesto Penne Flageolet **V GF** with Parmesan (on Side)

Fresh Seasonal Vegetables **V GF**

Assorted Bakery Rolls with Butter

Desserts

Tiramisu

Profiterole and Chocolate Sauce

Fresh Sliced Fruit **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$40 per person

Gluten-Free Rolls (GF) are available by pre-order.



V Vegan **GF** Gluten-Free

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LUNCH

Middle Feast

min. 25 guests

Buffet

Fattoush Salad: Fresh Greens and Vegetables Tossed in Lemon and Olive Oil **V GF**
with Crisp Pita on Side

Chicken 'Shish' and Tzatziki **GF**

Falafel with Shredded Lettuce, Sliced Tomato and Red Onion **V GF**

Apricot Rice Pilaf **V GF**

Cumin-Scented Roasted Vegetable Medley **V GF**

Pita and Rolls, Creamery Butter

Desserts

Baklava

Date Squares

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$32 per person

Pacific Rim

min. 25 guests

Buffet

Chop Salad with Carrot-Ginger Vinaigrette **V GF**

Honey-Sesame Chicken Breast **GF**

Jump Fried Chow Mein

Steamed Broccoli, Sweet Peppers, Edamame and Water Chestnuts **V GF**

Assorted Bakery Rolls with Butter

Desserts

Wild Berry Macaroons

Yuzu Lemon Tarts

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$32 per person

*Add Sliced Fresh Fruit (**V GF**) or Gluten-Free Brownies (**GF**).*

*Gluten-Free Rolls (**GF**) are available by pre-order. Ask your Event Planner for details.*

V Vegan **GF** Gluten-Free

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LUNCH

Burger Bar

min. 25 guests

Buffet

Green Salad with House-Made Vinaigrette **V GF**

Sundried Tomato and Vegetable Pasta Salad **V**

Signature 5oz Steak Spice Burger on a Brioche Bun

Salt and Pepper Roasted Red Skin Potatoes Wedges* **V GF**

**Substitute individual packages of chips for potato wedges at no additional cost.*

Toppings Bar:

Lettuce, Sliced Tomato, Red Onion, Sliced Pickles, Frizzled Onions, Smoked Cheddar, Ketchup, Mustard, and Secret Sauce

Desserts

Dark Chocolate Brownies and Assorted Squares

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$32 per person

Ask your Event Planner for details on adding the following options (by pre-order only):

Beyond Burger Patties (V), Gluten-Free Burger Buns (GF), Gluten-Free Pasta Salad (GF)

Sliced Fresh Fruit (V GF) or Gluten-Free Brownies (GF)

V Vegan **GF** Gluten-Free

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LUNCH

Soup, Salad, Sandwich

min. 25 guests

Soup & Salads

Chef's Daily Inspired Soup* with Crackers

**Soup can be made Gluten-Free and/or Vegan upon request*

Local Slegers Chef's Organic Blend, Crisp Vegetables and House-Made Vinaigrette **V GF**

Red Lentil Rotini Pasta Salad, Tomato, Bocconcini, Fresh Basil, with Lemon Vinaigrette **GF**

Sandwiches

Gourmet Egg Salad with Slegers Micro Sprouts on a Butter Croissant

Shaved Roast Beef with Aged Cheddar, Lettuce, and Horseradish Mayo on a Pretzel Bun

Roast Turkey with Brie, Lettuce and Cranberry Aioli on a Ciabatta Bun

Grilled Vegetables with Hummus in a Spinach Tortilla Wrap **V**

Desserts

Dulce de Leche Chocolate Bread Pudding with Vanilla Crème Anglaise

Assorted Fresh-Baked Cookies

Fresh Sliced Fruit **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$37 per person

Sandwiches are portioned to 1.25 pieces per guest. Gluten-Free Rolls (GF) are available by pre-order. Add a crudité platter (V GF) or Gluten-Free Brownies (GF). Ask your Event Planner for details.

V Vegan **GF** Gluten-Free

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LUNCH

Forest City Plant-Forward Buffet

min. 25 guests

Salads

Organic Baby Greens, Crisp Vegetables and House-Made Vinaigrette **V GF**

Garbanzo and Bean Salad with a Fresh Herb and Sherry Vinaigrette **V GF**

Grilled Vegetable Presentation **V GF**

Mains

Plant Forward Shepherd's Pie: Fresh Vegetables and Lentils stewed, and topped with Smashed Potato **V GF**

"Beyond Meat" Meatballs with Penne and Marinara Sauce **V GF**

Jerk Tofu and Brown Rice with Red Cabbage and Roasted Cauliflower **V GF**

Pineapple Salsa **V GF**

Desserts

Warm Seasonal Fruit Cobbler **V GF**

Carrot Cake **V GF**

Scooped Sorbet **V GF**

Fresh-Sliced Fruit **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$48 per person

V Vegan **GF** Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%)

LUNCH

Plated

min. 25 guests

Starter (select one)

Tomato-Basil Bisque **V GF**

Smoked Cauliflower Potage, EVOO Drizzle **GF** *(Can be made vegan upon request)*

Local Butter Lettuce, Baby Spinach, Belgium Endive, Sundried Cranberries and Toasted Almonds with a Strawberry Poppyseed Vinaigrette **V GF**

Composed Hearts of Romaine, Crispy Pancetta, Shaved Parmesan, House-Made Oven-Fired Croutons and Creamy Garlic Dressing

Entrée (select one)

All entrées are served with Chef's choice of starch and vegetables

Provençale Herb Roasted Chicken with a Golden Tomato Purée **GF**

Sustainable East Coast Salmon with a Lemon Butter Sauce **GF**

Beef, Bacon and Cheddar Torchon with a Mushroom Gravy **GF**

Wild Rice and Shogun Maitake Mushroom Cabbage Roll with Red Pepper Sauce **V GF**

Dessert (select one)

Baton of Carrot Cake with Cream Cheese Icing

Flourless Chocolate Torte with Crème Chantilly and Strawberry Sauce **GF**

Chocolate Pecan Cheesecake

Chocolate Crème Brûlée and Berries **GF**

Lunch Also Includes:

Assorted Bakery Rolls with Creamery Butter

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$43 per person with Soup Appetizer

\$45 per person with Salad Appetizer

Add Sliced Fresh Fruit Platters (V GF). Ask your Event Planner for details.

V Vegan **GF** Gluten-Free

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LUNCH

Grab & Go Lunch Box

min. 25 guests

For the attendee on the run...

Boxed lunch includes all of the following individually packaged items:

Jumbo Chocolate Chip Cookie

Carrot and Celery Sticks **V GF** with Ranch Dip **GF**

Bag of Chips **GF**

Apple Slices **V GF**

Granola Bar

Choice of Bottled Water, Canned Soft Drink or Juice

Napkin

And a selection of wraps:

Roasted Bruce County Beef Striploin, and Aged Cheddar, Horseradish Aioli on a Soft Tortilla Wrap

Shaved Roasted Turkey Breast, Swiss Gruyère and Cranberry Aioli on a Soft Tortilla Wrap

Roasted Mediterranean Vegetable Medley with Red Pepper Hummus on a Soft Tortilla Wrap **V**

All wraps are available on a gluten-free roll by pre-order only. Selection to be provided in advance.

\$32 per person

RBC Place London makes every effort to minimize our environmental impact and will use minimal and/or biodegradable packaging whenever possible. The boxed lunch is designed for your attendees to pick up and go from a station set inside your event space. Client may wish to have an RBC Place London team member manage the lunch station for an additional charge. Lunch attendants are \$50.00 per attendant. Attendant availability to be confirmed in advance with your Event Planner.

V Vegan **GF** Gluten-Free

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DINNER

Plated

min. 50 guests

Starters

Baby Spinach and Lake Erie Farms Bibb Lettuce, Local Pea Tenders and Edible Flower Confetti, Blood Orange Vinaigrette V GF	\$15
Local Slegers Organic Greens, Blonde Frisée, Ontario Chèvre, Marinated Beets and Candied Walnuts, Raspberry Vinaigrette GF	\$16
Composed Hearts of Romaine, Pancetta, Parmesan Crisp, Fire-Roasted Croutons, Charred Lemon and Roasted Garlic Vinaigrette	\$18
Beef Bresaola, Horseradish Mousse, Blond Frisée, Shaved Reggiano, Balsamic Reduction, Crispy Crostini	\$20
Cold Smoked Salmon, Dill Cream Cheese, Capers and Bagel Chips	\$20

Soups

Roasted Heirloom Carrot and Ginger Soup GF	\$10
Butternut Squash Bisque Scented with Martin's Maple, Chive Crème, Toasted Pepitas GF	\$10
Maritime Lobster Ravioli Bisque <i>(Vegan options are available. Ask your Event Planner for details.)</i>	\$18

Entrées

All entrées are served with Chef's choice of starch and vegetables.

Roasted Chicken Breast, Artichoke, Spinach and Ricotta Filling, Piquillo Pepper Sauce GF	\$36
Roasted Supreme of Local Chicken, Mushroom Marsala Sauce GF	\$34
Dry Aged AAA Centre Cut Filet Mignon (6oz), Stilton Cabernet Reduction GF	\$58 <i>(Halal \$10)</i>
Combination Plate of Roasted Filet-Mignon (4oz), VQA Red Wine and Thyme Reduction, Roasted Chicken Supreme (5oz), Harissa Sauce (Side)	\$60 <i>(Halal \$10)</i>
Atlantic Salmon Fillet, Pink Peppercorn Fennel Sauce GF	\$39
Masala Roasted Acorn Squash, Edamame Rice, Vegetable Pakora, Tamarind Sauce V GF	\$36

Desserts

Belgian Chocolate Mousse with Vanilla Anglaise	\$18
Turtle Cheesecake with Chocolate and Caramel Sauce	\$18
Gluten-Free Decadent Chocolate Fudge Cake with a Strawberry Compote GF	\$17
Lemon Curd Cheesecake with a Raspberry Sauce	\$18
Raspberry Crème Brûlée with Toasted Coconut Bark GF	\$17
Chocolate Pecan Flan Wedge, Crème Chantilly and Berries	\$18
Chocolate Trio: Chewy Brownie, Chocolate Cheesecake, Chocolate Macaron	\$21

Three-course meals accompanied by bakery fresh rolls and butter, coffee and tea.

Gluten-Free Rolls (GF) are available by pre-order. Add custom menu items to your dinner.

Ask your Event Planner for details.

V Vegan **GF** Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).

DINNER

Buffet

min. 50 guests

Salads

Traditional Caesar Salad **GF** with Fire Roasted Croutons (on the side)

Slegers Chef's Blend Organic Greens, Crispy Vegetables with House-Made Dressing **V GF**

Picnic Style Potato Salad **GF**

Greek Pasta Salad

Entrées

Roasted Breast of Ontario Chicken with Roasted Mushroom Sauce **GF**

Penne Marinara with Roasted Vegetables **V** and Parmesan (on Side)

Roasted Local Mini Potatoes **V GF**

Sautéed Fresh Vegetable Medley **V GF**

Wild Rice and Bean Chaufa **V GF**

Desserts

Fresh Fruit Display **V GF**

Selection of Cakes, Flans and Pies

Gluten-Free Chewy Chocolate Cake **GF**

Buffet Also Includes:

Assorted Bakery Rolls with Creamery Butter

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$60 per person

Gluten-Free Rolls (GF) are available by pre-order.

Add custom menu items to your dinner. Ask your Event Planner for details.

V Vegan **GF** Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).

DINNER

Deluxe Buffet

min. 50 guests

Starters

Live Edge Charcuterie and Local Cheese, Ontario Artisan Smoked and Cured Meats, Mustard and Pickled Gherkins **GF**, Baked Crostini and Crisps

Tomato and Chèvre Salad with Micro Basil and Balsamic Glaze **GF**

Slegers Chef's Blend Organic Greens with House-Made Dressing **V GF**

Roasted Mushroom and Tarragon Salad **V GF**

Greek Gazpacho Salad, Fresh Vegetables, Feta, Kalamata Olives, Lemon and Olive Oil **GF**

Entrées

Slow Roasted AAA Striploin of Beef with VQA Red Wine Glaze **GF**

Butternut Squash Ravioli with Squash and Sage Sauce

Roasted Breast of Ontario Chicken with Charred Tomato Cacciatore Sauce, Capers, Tomato and Basil **GF**

Roasted Local Mini Potatoes **V GF**

Sautéed Fresh Vegetable Medley **V GF**

Black Bean Rice Pilaf **V GF**

Desserts

Fresh Display of Local and International Fruits **V GF**

Selection of Cakes, Flans and Cheesecakes

Gluten-Free Chewy Chocolate Cake **GF**

Assorted French Pastries

Macarons **GF**

Buffet Also Includes:

Assorted Bakery Rolls with Creamery Butter

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$70 per person

Gluten-Free Rolls (GF) are available by pre-order.

V Vegan **GF** Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).

REFRESHMENTS

Beverages

Locally Roasted Custom-Blend Coffee, Decaffeinated Coffee and Assorted Teas

Carafe/6 Mugs	\$27
Half Urn/20 Mugs	\$85
Full Urn/40 Mugs	\$170
Assorted Soft Drinks, Regular and Diet (355ml can)	\$4 each
Assorted Juice (340ml can)	\$4 each
Eska Still Water (500ml plastic bottle)	\$4 each
Individual Sparkling Water (250ml glass bottle)	\$4 each
Hydration Station	\$11 / jug
Lemon-Lime, Cucumber-Mint, Orange-Rosemary, Pineapple-Ginger	\$50 / urn

Break Items

All break items are available as individually packaged items. If you require additional break item selections, please speak with your Event Planner for additional item availability and pricing.

Selection of Freshly Baked Seasonal Muffins, Low-Fat Muffins	\$42 / dozen
Banana Chocolate Chip Gluten-Free Muffins V GF (Individually Wrapped)	\$48 / dozen
Bagels Served with Cream Cheese and Assorted Preserves (Separate toaster provided on request)	\$44 / dozen
Assorted Homestyle Cookies (min. 1 dz)	\$36 / dozen
Novelty Ice Cream Bars, assorted and individually packaged (min. 4 dz)	\$40 / dozen
Chocolate Chip Granola Bars (Nut-free option available upon request)	\$25 / dozen
Personal Candy Shots of Jujubes or Jellybeans (min. 4 dz)	\$36 / dozen
Spiced Cashew Shots (min. 4 dz) V GF	\$48 / dozen
Vegan House-Made Trailmix (min. 4 dz) V GF	\$48 / dozen
Individual House-Made Beef Jerky Shot (min. 4 dz) GF	\$48 / dozen
Individual Bags of Chips, Assorted (min. 4 dz) GF	\$48 / dozen
Individual Bags of Smart Popcorn (min. 4 dz) GF	\$48 / dozen
Individual Yogurt Parfait with House-Made Granola and Berries (min. 4 dz) GF	\$72 / dozen
Individual House-Made Fresh Fruit Cup (min. 4 dz) V GF	\$72 / dozen
Individual Crudit� and Dip Cup (min.1 dz) GF	\$72 / dozen
Individual Local Picard's Peanuts Chip Nuts: BBQ, Salted, Dill (min. 4 dz) GF	\$84 / dozen
Sliced Seasonal Fresh Fruit (serves 40) V GF	\$220 / platter
Breakfast Breads: Wild Berry, Chocolate, Lemon Poppy (min. 4 loaves)	\$42 / loaf (12 slices)
Mini pretzel bites, Queso Sauce, Honey Dijon, Grainy Mustard (min. 4 dz)	\$12 / dozen

RBC Place London is committed to sourcing sustainable, biodegradable packaging whenever possible.

V Vegan **GF** Gluten-Free

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REFRESHMENTS

Food Stations

min. 25 guests for each food station

PASTRY BREAK

Large Almond Croissant

Mini Filled Donuts

Fresh Fruit Salad (local when available) **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

Lemon-Thyme Water Hydration Station

\$18 per person

MORNING TEA

Lemon Poppyseed Loaf

Chocolate Tea Cake

Sliced Fresh Fruit (local when available) **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

Orange-Tarragon Water Hydration Station

\$18 per person

PM PICK ME UP

Chocolate and Vanilla Cupcakes

Carrots, Cucumber and Celery with Hummus **V GF**

Individual House Made Beef Jerky Shot **GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

Cucumber-Mint Water Hydration Station

\$18 per person

C & C

Fresh Baked Cookies

Jujubes and Jellybeans **GF**

Whole Apples or Bananas **V GF**

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

Pineapple-Rosemary Water Hydration Station

\$18 per person

V Vegan **GF** Gluten-Free

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RECEPTION

Hot Hors D'Oeuvres

min. 4 dozen per item

Maple Candied Salmon Skewer **GF**

Asian Vegetable Spring Rolls with Scallion Plum Sauce

Truffle-Kissed Mac and Cheese Croquette

Mini Beef Wellington with Mushroom Duxelles

Feta and Spinach Spanakopita with Charred Lemon Tzatziki

Forest Mushroom Tartlet

Vegetable Samosa **V** with Minted Yogurt Dip (on side)

Vegetarian Mini Quiche

Bulgogi Beef Tenderloin Skewer **GF**

Brie and Raspberry Purse

Honey Sesame Chicken Skewer with Coriander Chutney **GF**

Vegetable Pakora with Tamarind Sauce **V GF**

East Coast Crab Cakes with Chipotle Mayo

Applewood Smoked Cheddar Stuffed Meatball with a Molasses BBQ Sauce **GF**

“Bang Bang” Crispy Spiced Chicken Tart

Chicken and Vegetable Gyoza with Dumpling Vinegar Sauce

Tempura Shrimp with a Thai Chili Sauce

Falafel Bite with Coriander Chutney **V GF**

\$40/dozen | stationary \$46/dozen | butlered

Additional vegan options available. Ask your Event Planner for details.

V Vegan **GF** Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).

RECEPTION

Canapés

min. 4 dozen per item

Tuna Poke Cone

Tomato and Basil Bruschetta on Rustic Crostini or Vegan Cucumber Base **V GF**

Asian-Style Fresh Rolls with Thai Chili Sauce **V GF**

Smoked Duck Breast with a Cranberry Relish in a Waffle Cone

Cold Smoked Salmon and Dill Cream Cheese Tart

Poached Shrimp, Bloody Mary Cocktail Shot

Beef Bresaola on Crostini with Horseradish Cream and Daikon Sprouts **GF Available**

Kalamata Olive Tapenade, Shaved Parmesan on Toasted Crostini **GF Available**

Bocconcini, Tomato and Basil Loli with Balsamic Drizzle **GF**

White Bean Lemon Hummus on a Corn Chip **V GF**

Sundried Tomato Tapenade on a Rice Crisp **V GF**

Mojito, White Balsamic Compressed Watermelon and Pistachio **V GF**

\$40/dozen | stationary | \$46/dozen | butlered

Platters

Chilled Jumbo Shrimp with Lemon and Cocktail Sauce **GF** \$440 (100 pieces)

Charcuterie Platter featuring Assorted Local Cured and Smoked Artisanal Meats, Prosciutto, Salami, Dried Beef \$350 (serves 40)

Sliced Side of Cold Smoked North Atlantic Salmon with Bagel Chips and Traditional Garnishes \$250 (serves 40)

Greek Spinach, Artichoke Dip with Feta-Cream Cheese, Sliced Baguettes and Pita Chips for Dipping \$200 (serves 40)

Fresh and Locally Sourced Crudité **V GF**, with House-Made Buttermilk Ranch Dipping Sauce **GF** or Hummus **V GF** \$220 (serves 50)

Cheese Board featuring the finest Domestic and Imported Cheeses and some International Favourites with Seedless Grapes, Berries, Water Biscuits, French Bread, and Gluten-Free Crackers **GF** \$395 (serves 40)

Breads and Spreads: Baba Ghanoush **GF**, Red Pepper Hummus **V GF**, Artichoke and Asiago Dip **GF**, Crispy Pita Chips, Artisan Baguette, Gluten-Free Crackers **GF** and Naan Bread \$250 (serves 40)

Choice of 18" Pizzas (8 large slices)
Three Cheese \$30 (min. 5 of each)
Pepperoni
Canadian (pepperoni, bacon, onion and mushroom)
Grilled Vegetables and Feta

Pretzels, Potato Chips **GF**, or Tortilla Chips with Salsa **GF** \$10/basket

V Vegan **GF** Gluten-Free

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RECEPTION

Action Food Stations

Appetizer portions are offered for a maximum of two hours and a minimum of 75 guests. Food Stations are meant to enhance your reception in combination with other reception items. Dinner size portions are available. Please ask your Event Planner for pricing.

The Carvery

AAA Canadian Striploin of Beef, Creamed Horseradish, Pickled Red Onion on Mini Buns
\$15 per person

In-House Slow-Smoked Beef Brisket on a Mini Pretzel Roll with Bourbon Whiskey BBQ Sauce
\$14 per person

Arancini Bar

Italian Stuffed Rice Balls with your Choice of Sauces (Marinara and Alfredo)
\$15 per person

Potato Tot Poutine Station **GF**

Crispy Tots, Squeaky Cheese Curds and Gravy
\$9 per person

*Add Montréal Style Smoked Meat for \$6 per person
Vegan Gravy and Cheese available. Ask your Event Planner for details.*

Mini Beef Slider Station

Grilled Mini Beef Sliders Hand-Pressed In-House from our Signature Combination of Chuck, Brisket and Tri-Tip for Maximum Flavour. Served on Slider Roll with Traditional Condiments of Mustard, Dijon Mustard, Ketchup, Mayonnaise, Sweet Pickle Relish, Hot House Tomatoes and Red Onion
\$12 per person

Cauliflower Taco Bar

Cauliflower Tacos with Soft Tortillas and Traditional Taco Accompaniments
\$11 per person

Can be made Vegan upon request.

Fish Taco Bar

Beer Battered Cod with Soft Tortillas, Pickled Red Onion, Lemon Slaw, Caper Aioli
\$15 per person

Add Beef for \$5 per person

Add Cajun Shrimp for \$6 per person

Shrimp Flambé **GF**

Brandy Flambé of Shrimp (3 pp) served with traditional Cocktail Sauce, Retro Marie Rose Sauce, Lemon Aioli

\$21 per person

Southern Fried Chicken Station

Fried Chicken on a Fresh Roll, with Pickles, Mayonnaise and Lettuce
\$14 per person

V Vegan **GF** Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).

BEVERAGES

Standard Bar | Host

House Liquor - Canadian Club Rye, Top Shelf Vodka, Bacardi White Rum, Bombay Sapphire Gin, Johnnie Walker Red (1oz)	\$7.00
House Domestic Beer – Blue, Coors Light, Canadian, Bud Light	\$7.00
Signature Beer – Stella Artois, Featured Craft Beer	\$8.75
House Red or White Wine by the Glass (6oz)	\$7.00
Premium Red or White Wine by the Glass (6oz)	\$8.00
Non-Alcoholic Beer - Corona Sun Brew	\$4.50
Signature Mocktails	\$4.50
Juices – Motts Clamato, Ocean Spray Cranberry, Orange	\$4.00
Soft Drinks – Pepsi, Diet Pepsi, Ginger Ale, Tonic Water, Soda Water	\$4.00

A \$40.00 per hour labour charge per dedicated bartender (minimum 3 hours) will apply if bar sales are less than \$450.00 per dedicated bartender (excluding taxes and administrative fee) per consecutive 3-hour period.

Standard Bar | Cash

House Brand Liquor - Canadian Club Rye, Top Shelf Vodka, Bacardi White Rum, Bombay Sapphire Gin, Johnnie Walker Red (1oz)	\$9.00
House Domestic Beers – Blue, Coors Light, Canadian, Bud Light	\$9.00
Signature Beer – Stella Artois, Featured Craft Beer	\$11.00
House Red or White Wine by the Glass (6oz)	\$9.00
Premium Red or White Wine by the Glass (6oz)	\$10.00
Non-Alcoholic Beer - Corona Sun Brew	\$6.00
Signature Mocktails	\$6.00
Juices – Motts Clamato, Ocean Spray Cranberry, Orange	\$4.00
Soft Drinks – Pepsi, Diet Pepsi, Gingerale, Tonic Water, Soda Water	\$4.00

A \$40.00 per hour labour charge per dedicated bartender (minimum 3 hours) will apply if bar sales are less than \$450.00 per dedicated bartender (excluding taxes and administrative fee) per consecutive 3-hour period.

BEVERAGES

Draught Beer

Toboggan Blonde or Amber Ale (approx. 180 glasses)	\$725 / 50L keg
Toboggan Blonde or Amber Ale (30L Keg) (approx. 100 glasses)	\$450

Local Craft Beer

Selection varies by season and availability <i>By can, minimum order may apply</i>	\$8.75
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Signature Martinis

Baby Blue 1.75oz <i>Gin and Blue Curacao topped with grapefruit juice and garnished with a fresh lemon twist.</i>	\$8.75
Green Apple 1.75oz <i>Vodka and Sour Puss Sour Apple Liqueur garnished with a fresh lime twist.</i>	\$8.75
Chocolate 1.75oz <i>Vodka and Dark Creme de Cacao Liqueur garnished with a chocolate stick.</i>	\$8.75
Pink Sky 1.75oz <i>Vodka and Peach Schnapps with cranberry juice, fresh lemon wedge and soda with blueberries.</i>	\$8.75

Liqueurs

Bailey's Irish Cream (1oz)	\$8.75
Grand Marnier (1oz)	\$8.75
Drambuie (1oz)	\$8.75
Courvoisier V.S. Cognac (1oz)	\$8.75

Punch

Fruit Punch - Non-alcoholic, Stationary (Serves 10-1.9L)	\$25
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Food and beverage charges are subject to an administrative fee (18%) and HST (13%)

BEVERAGES

Regional Wines | White

750ml bottles

Pillitteri Pinot Grigio VQA, Ontario (0)	\$36
<i>A smooth, dry white wine that is light and refreshing with flavours of citrus and apple.</i>	
Pelee Island Pinot Grigio VQA, Ontario (0)	\$37
<i>Crisp and refreshing with a fruit, flower and mineral aroma. The flavour has a touch of lemon and citrus.</i>	
Bella Terra Chardonnay Sur Lie VQA, Ontario (0)	\$40
<i>This unoaked chardonnay starts off soft and tropical. Balanced in its delivery, and with solid structure.</i>	

International Wines | White

750ml bottles

Santa Rita 120 Reserva Sauvignon Blanc, Chile (0)	\$37
<i>Light, lively and refreshing on the palate, with flavours of gooseberry, herbs, chamomile, lemon and passionfruit.</i>	
Pavillion Chenin Blanc Viognier, South Africa (0)	\$39
<i>This wine shows an initial explosion of fruit flavours including melon, kiwi, and pear followed by haunting hints of spice.</i>	
Yellow Tail Pinot Grigio, Australia (0)	\$41
<i>Delightfully fresh, zesty and elegant with lots of super-ripe concentrated fruit. This wine has fragrant aromas of citrus fruits with delicate notes of green apples and pears.</i>	
Woodbridge Chardonnay, California (0)	\$44
<i>A dry, medium-bodied wine with notes of ripe apples, citrus, toasted vanilla; aromas of ripe apple, pear and citrus are joined by hints of spicy vanilla oak.</i>	

Champagne and Sparkling Wine

Moet and Chandon Dom Perignon (1) Champagne, France	\$400
Champagne Victoire Brut Prestige, France	\$69
Secco Sparkling (1) Ontario, Canada	\$47
Pillitteri Market Collection, Sparkling Brut (1) Ontario, Canada	\$55

Wine selection required 30 days in advance of the event start date. Wines are subject to availability.

BEVERAGES

Regional Wines | Red

750ml bottles

Pillitteri Cab Nero VQA, Ontario (0)	\$36
<i>A bright red blend that is dry, smooth and easy-drinking, with flavours of cherry and plum and no oak treatment.</i>	
Pelee Island Merlot VQA, Ontario (1)	\$37
<i>Medium ruby colour; dry and light-bodied with crisp acidity and very little tannin; berry fruit flavour with some plum notes.</i>	
Bella Terra Red VQA, Ontario (1)	\$40
<i>Our inaugural vintage of the Bella Terra Red marries together the three main red varietals that we grow in our estate vineyards: Merlot, Cabernet Franc, and Cabernet Sauvignon</i>	

International Wines | Red

750ml bottles

Santa Rita Cavanza Cabernet Sauvignon, Chile (0)	\$37
<i>Deep aromas of smoky oak and prune spread, with floral, cassis and coffee notes. The palate is extra dry, with medium body and ripe tannins. Enjoy prune and cassis flavours, and a hint of coffee.</i>	
Pavillion Shiraz Cabernet, South Africa (0)	\$39
<i>Full of dark red fruit aromas spiced up with subtle toasty vanilla oak tones. The palate is balanced and soft with a juicy dark berry centre.</i>	
Yellow Tail Shiraz, Australia (1)	\$41
<i>Berry and vanilla aromas subdued with earthy soft ripe sweetness in perfect harmony with fine tannins.</i>	
Woodbridge Merlot, California (0)	\$44
<i>Medium ruby colour; raspberry, blueberry and mocha aromas; medium-bodied & dry; ripe red berry, cassis fruit and supple tannins.</i>	
Masi Mondello Delle Venezie, Italy (1)	\$48
<i>Bright ruby-red with good intensity. Good balance of ripe fruit and violets with hints of vanilla. Good acidity, soft and long-finishing.</i>	

Wine selection required 30 days in advance of the event start date. Wines are subject to availability.