



Everything you need ~ all in one place.

Thank you for considering Casablanca Winery Inn as the ideal location for your Corporate or Social Event. We welcome the opportunity to provide a personal consultation, discuss your requirements in detail and prepare a no-obligation proposal.

Nestled in the picturesque town of Grimsby, this charming Boutique Inn overlooks 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've got the room to suit your specifications.

The Inn has 79 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 High Speed Internet access, Telephone with Voicemail, In-Room Safe, Hair Dryer, Iron with Ironing Board and Coffee Maker.

For your enjoyment, we are proud to offer a choice of two Restaurants, a Lobby Bar and private Dining Rooms on-site. Our first floor *Lobby Bar* and *Bogey's Grillhouse* with outdoor Patio both open early and stay open late 7 days a week to serve you the best in casual fare, including Sunday Brunch. *Casablanca Steak & Seafood*, our 8th floor upscale Dining Room showcases a panoramic view of Lake Ontario and features mouth-watering Appetizers, Gourmet Soups and Salads, tantalizing Entrees and delectable Desserts, evenings from Tuesday to Sunday. *Vintages and Traditions*, our Private Dining Rooms, are available 7 days a week for private functions. Simply choose a menu from this Package and we'll serve it with style.

Our guests are invited to enjoy our The Spa Boutique at Casablanca. Services include facials, manicures and pedicures, 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!

Your Gateway to Gracious Hospitality

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GENERAL INFORMATION

ACCOMMODATIONS

Preferred Accommodation rates can be arranged for your group in advance of your event. We offer a wide variety of Guest Room Types for your guests – ranging from Standard Doubles to Luxury Suites. 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, food and beverage requirements to linen choices and accommodations. Menu selections can be customized to suit your event and dietary concerns, including Vegetarian and Gluten-Free options.

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 is also required to be on file at all times. 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 72 hours prior to your function. You will be charged for your guaranteed number or guests in attendance, whichever is greater.

SOCAN FEE

A SOCAN Fee will be applied to all functions with music and dancing. With 1-100 guests, the fee is \$41.13. For 101-300 guests, the fee is \$59.17. A fee of \$29.56 will be applied to all functions with music only. This fee is collected by Casablanca Winery Inn on behalf of the Society of Composers, Authors and Music Publishers of Canada. This fee is mandated under the copyright laws of Canada and cannot be waived by any individual or company.

Ours Sales Department is pleased to assist you with your booking requirements.

BANQUET AND CONFERENCE FACILITIES

We have the ideal room for your Corporate or Social event, whatever your attendance numbers. Please see our capacity chart below to determine which room(s) and set up style best suits your needs.

| ROOM | SQ. FOOTAGE | BOARD ROOM SET UP | CLASSROOM SET UP | U-SHAPE SET UP | THEATRE SET UP | ROUNDS SET UP |
|------------------------|-------------|-------------------|---------------------|----------------|----------------|-----------------------------------|
| GRAND BALLROOM | 4,644 | — | 170 | — | 400 | 265 w/dancing, 300 w/o dancing |
| LAKESIDE BALLROOM | 2,680 | 40 | 80 | 30-40 | 200 | 120 w/dancing, 150 w/o dancing |
| CELEBRATIONS BALLROOM | 733 | 20 | 20 | 20 | 40 | 40 |
| REFLECTIONS BALLROOM | 1,231 | 20 | 40 | 30 | 90-100 | 50-60 (5-6 tables) |
| PRESS ROOM | 810 | 25 | 25 | 20 | 70 | 30-40 (5 tables) |
| COMMITTEE ROOM | 378 | 20 | 14 | — | 25 | 20 |
| PRESS & COMMITTEE ROOM | 1,188 | 25 | 25 | 20 | 80 | 30-40 (5 tables) |
| BOARD ROOM | 378 | 20 | 14 | — | 25 | 20 |
| CELLAR ROOM & BAR | 1,188 | 25 | 30 | 25 | 60 | 50 |
| VINTAGES | 700 | 16 | 12 (3 rows of 4) | 16 | 20 | 40 (Square Tables) |
| TRADITIONS | 920 | 22 | 18 (3 rows of 6) | 20 | 60 | 25-35 (5 small rounds) |

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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/person

EXECUTIVE CONTINENTAL

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

\$11/person

HEALTHY CHOICE

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

\$11.50/person

Pricing is subject to applicable tax and gratuity

BREAKFAST BUFFET

Choose from two delicious full Breakfast Buffet options. Served from 7:00 am – 11:00 am.

WINE COUNTRY BREAKFAST BUFFET

Danish Pastries, Muffins and Croissants
Selection of Preserves and Butter
Fresh Sliced Fruit Display
Freshly Scrambled Eggs
White, Rye and Whole Wheat Toast
Pan Fried Potatoes with Peppers and Onions
Sliced Bacon (Substitute with Peameal for \$1/person more)
Breakfast Sausage
Assorted Fruit Juices
Coffee, Decaf and a Selection of Teas

\$16/person

CASABLANCA CLASSIC BUFFET

Fruit Breads, Berry Strudels and Coffee Cake
Fresh Sliced Fruit Display
Freshly Scrambled Eggs with Cheese
White, Rye and Whole Wheat Toast
Selection of Preserves and Butter
Pan Fried Potatoes with Peppers and Onions
Sliced Bacon
Peameal Bacon
Breakfast Sausage
Waffles with Fruit Toppings and Whipped Cream
Assorted Fruit Juices
Coffee, Decaf and a Selection of Teas

\$20.50/person

Buffets require a minimum of 25 people.

Pricing is subject to applicable tax and gratuity.

VINEYARD BRUNCH

Enjoy a delicious assortment of Breakfast and Lunch items, served Buffet style from 11:00 am – 3:00 pm.

Breakfast Pastries, White, Rye and Whole Wheat Toast
Selection of Preserves and Butter
Fresh Sliced Fruit Display
Scrambled Eggs
Fried Potatoes with Peppers and Onions
Breakfast Sausage
Sliced Bacon (Substitute with Peameal for \$1/person more)
Waffles with Fruit Toppings and Whipped Cream
Mixed Lettuce House Salad with Trio of Dressings
Honey Roasted Chicken with Lemon
Fusilli Pasta Pomodoro with snipped Chives and Trio of Peppers
Fresh Seasonal Vegetables
Chef's Dessert Selection
Assorted Fruit Juices
Coffee, Decaf and a Selection of Teas

\$26.95/person

Brunch requires a minimum of 25 people. Pricing is subject to applicable tax and gratuity

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.

Warm Scones

Served Individually with Chantilly Cream and Fruit Preserves

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

Smoked Salmon with Cucumber
Shaved Turkey with Brie and Cranberry Mayo
Tomato and Provolone
Egg Salad

Delectable Dessert Tiers

Miniature Pastries
Dainty Berry Tarts
Freshly Baked Cookies
Chocolate Covered Strawberries

Coffee, Decaf and a Selection of Teas

\$24.95/person

High Tea requires a minimum of 25 people. Pricing is subject to applicable tax and gratuity

LUNCH

INDIVIDUALLY PLATED LUNCHES

Create the perfect Menu for your special event by choosing your favourite Salad, Entrée 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

Warm Rolls and Breads

SALAD – Choose one in advance

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 Pancetta Crisp

Baby Spinach, fresh Strawberries and Candied Pecans tossed in our House Made Honey Mustard Dressing

Mandarin Almond Salad with Romaine, Purple Onion, Oranges, Almond Vinaigrette and shaved toasted Almonds

Greek Salad with Hearts of Romaine, Cucumbers, Tomatoes and Red Onions under Kalamata Olives and crumbled Feta with Greek Dressing

ENTRÉE – Choose one in advance

Boneless Breast of Chicken with Fine Herb Natural Jus - \$22/person

Chicken Parmigiana with Penne Marinara and Garlic Toast - \$21/person

Top Sirloin Steak with Onion and Leek Frites under Sherry Mushroom Sauce - \$24/person

Slow Roasted Slices of Beef with Pinot Noir Jus- \$22/person

Grilled Atlantic Salmon with Lemon Pepper Cream Sauce - \$22/person

SERVED WITH

- Fresh Seasonal Vegetables
- Your Choice of the Following Potato or Rice (excluding Chicken Parmigiana):
 - Steamed Baby Potatoes Tossed in Parsley Butter
 - Mashed Potatoes – Garlic, Home Style or Rustic Smashed
 - Roasted Mini Red Potatoes
 - Rice Pilaf

DESSERT – Choose One in Advance

Fruit and Custard Flan with Fruit Compote

Pecan Tart

Strawberry Shortcake

Frozen Chocolate Raspberry Soufflé

Served with Coffee, Decaf and a Selection of Teas

Continued on next page...

UPGRADE YOUR LUNCH WITH ADDITIONAL COURSES

SOUPS – Add \$3/person - Choose One in Advance

Roasted Red Pepper and Tomato Basil

Tuscan Chowder

Minestrone

Home Style Chicken Noodle

Potato and Leek with Leek Frites

Wild Mushroom and Sherry

Cream of Broccoli and Cheddar

Butternut Squash

Chilled Strawberry and Champagne with a Hint of Mint

PASTA – Add \$4/person - Choose One in Advance

Fusilli Pomodoro with snipped Chives and a Trio of Peppers

Creamy Garlic Alfredo Pasta

STUFFED PASTA – Add \$5/person - Choose One in Advance

Five Cheese Tortellini with Pomodoro or Alfredo Sauce

Spinach and Ricotta stuffed Cannelloni in Pomodoro Sauce

Meat Lasagna or White Vegetable Lasagna

Pricing is subject to applicable tax and gratuity.

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

SELECT A LA CARTE PLATED LUNCHES

Every person is unique – so give your guests the freedom to choose their own Entrée and Dessert at your event. A personalized Menu will be created and presented to your guests once seated for Lunch.
Served from 11:00 am – 3:00 pm.

Warm Rolls and Breads

SALAD

Mandarin Almond Salad with Romaine, Purple Onion, Oranges, Almond Vinaigrette and shaved toasted Almonds

GUEST'S CHOICE OF ENTREE

Boneless Breast of Chicken with Fine Herb Natural Jus

Top Sirloin Steak with Onion and Leek Frites under Sherry Mushroom Sauce

Grilled Atlantic Salmon with Lemon Pepper Cream Sauce

SERVED WITH

- Fresh Seasonal Vegetables
- Your Choice of the Following Potato or Rice (One selection chosen for all guests)
 - Steamed Baby Potatoes Tossed in Parsley Butter
 - Mashed Potatoes – Garlic, Home Style or Rustic Smashed
 - Roasted Mini Red Potatoes
 - Rice Pilaf

GUEST'S CHOICE OF DESSERT

Fruit and Custard Flan with Fruit Compote

Pecan Tart

Strawberry Shortcake

Frozen Chocolate Raspberry Soufflé

Served with Coffee, Decaf and a Selection of Teas

\$29/person

Select a la Carte Lunch requires a minimum of 20 people.

Pricing is subject to applicable tax and gratuity.

PLATTER STYLE LUNCH

This Lunch is served on platters and passed around the table like a traditional sit-down family meal. Your Meal includes Salad, Pasta, Entrée and Dessert. Served from 11:00 am – 3:00 pm.

Warm Rolls and Breads

SALAD – Choose One in Advance

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 Pancetta Crisp

Baby Spinach, fresh Strawberries and Candied Pecans tossed in our House Made Honey Mustard Dressing

Mandarin Almond Salad with Romaine, Purple Onion, Oranges, Almond Vinaigrette and shaved toasted Almonds

Greek Salad with Hearts of Romaine, Cucumbers, Tomatoes and Red Onions under Kalamata Olives and crumbled Feta with Greek Dressing

PASTA

Fusilli Pomodoro with Snipped Chives and a Trio of Peppers

ENTRÉE – Choose Two in Advance

Boneless Breast of Chicken with Fine Herb Natural Jus

Slow Roasted Slices of Beef with Pinot Noir Jus

Lemon Pepper Grilled Atlantic Salmon with Cream Sauce

Herbed Pork Loin with Apple Brandy Cream

SERVED WITH

- Fresh Seasonal Vegetables
- Your Choice of the Following Potato or Rice
 - Steamed Baby Potatoes Tossed in Parsley Butter
 - Mashed Potatoes – Garlic, Home Style or Rustic Smashed
 - Roasted Mini Red Potatoes
 - Rice Pilaf

DESSERT

Assorted Cookies and Bite Sized Pastries

Coffee, Decaf and a Selection of Teas

\$28/person

Pricing is subject to applicable tax and gratuity.

Platter Style Lunches require a minimum of 25 people.

BUFFET LUNCHES

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

EXECUTIVE DELI BUFFET

Chef's Daily Soup Kettle

Salads

Mixed Lettuce House Salad with trio of Dressings

Potato and Bacon Salad

Pasta Salad

Warm Sandwiches

Mile High Montreal Style Corned Beef on Melted Swiss and Toasted Rye

Pulled Pork in Southern Homemade BBQ Sauce on a fresh Kaiser Bun with Creamy Coleslaw

Slow Roasted Beef au Jus with Mushrooms, Onions and Cheddar Cheese on a fresh Kaiser Bun

Desserts

Fresh Sliced Fruit Display

Assorted Pastries and Squares

Coffee, Decaf and a Selection of Teas

\$22/person

PRIME MINISTER'S BUFFET

Chef's Daily Soup Kettle

Warm Rolls and Breads

Mixed Lettuce House Salad with trio of Dressings

Potato and Bacon Salad

Roasted Vegetable and Extra Virgin Olive Oil Salad

Entrees

Slow Roasted Beef au Jus with Yorkshire Pudding, Mustards and Horseradish

Breast of Chicken with Fine Herb Natural Jus

Roasted Potatoes

Fresh Seasonal Vegetables

Desserts

Fresh Sliced Fruit Display

Chef's Sweet Table

Coffee, Decaf and a Selection of Teas

\$28/person

Buffet Service requires a minimum of 25 people.

Pricing is subject to applicable tax and gratuity.

EXPRESS WORKING BUFFET LUNCHES

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

NEW YORK DELI

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

- Turkey and Swiss with Cranberry Mayo
- Ham and Cheddar on Kaiser
- Roast Beef with Mustard
- Tuna and Apple Salad
- Grilled Vegetable Wrap

Pickle Tray
Fresh Sliced Fruits
Chef's Desserts
Coffee, Tea and Soft Drinks
\$18/person

TOUCH OF TUSCANY

Tuscan Chowder Soup Kettle
Warm, Crispy Garlic Focaccia
Classic Caesar Salad with Shaved Parmesan
Chicken Cacciatore
Penne Baked in Tomato and Mozzarella
Crushed Chilies, Cheese, Oregano and Oil
Fresh Sliced Fruits
Chef's Dessert
Coffee, Tea and Soft Drinks
\$19/person

STIR-FRY

Rolls and Butter
Hot and Sour Soup Kettle
Mixed Lettuce House Salad with Trio of Dressings
Wok Fired Chicken and Vegetable Stir-Fry
Rice Pilaf
Fresh Sliced Fruits
Chef's Dessert
Coffee, Tea and Soft Drinks
\$18/person

GREAT CANADIAN

Fresh Kaiser Buns, Mustard & Horseradish
Mixed Lettuce House Salad with Trio of Dressings
Creamy Coleslaw
Warm Slices of Roasted Beef au Jus
Spiced Potato Wedges
Fresh Sliced Fruits
Chef's Dessert
Coffee, Tea and Soft Drinks
\$16.50/person

BUILD YOUR OWN SANDWICH COUNTER

Soup of the Day
Mixed Lettuce House Salad with Trio of Dressings
White, Wheat and Rye Breads
European Deli Meats
Sliced Cheeses and Spreads
Pickles, Tomato Slices and Green Leaf Lettuce
Fresh Sliced Fruits
Chef's Dessert
Coffee, Tea and Soft Drinks
\$16.50/person

Working Lunch Buffets require a minimum of 15 people.

Pricing is subject to applicable tax and gratuity.

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 on a Kaiser
- Chicken Wrap with Grilled Vegetables
- Turkey Wrap with Cranberry Cream Cheese
- Grilled Vegetable Wrap (Vegetarian)

Packaged with

- Plain Potato Chips
- Fresh Whole Fruit
- Freshly Baked Cookie
- Bottled Water

\$15.95/person

Pricing is subject to applicable tax and gratuity.

DAY CONFERENCE PACKAGE

Your guests will enjoy a tasty Continental Breakfast, Morning Break, 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.

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/person more.

MORNING BREAK

Coffee, Tea and Fruit Juices refreshed

EXPRESS LUNCH BUFFET - Choose one of the following 5 selections:

New York Deli

Chef's Daily Soup Kettle

Mixed Lettuce House Salad with trio of Dressings

Creamy Cajun Coleslaw

Assorted Sandwiches:

- Turkey and Swiss with Cranberry Mayo
- Ham and Cheddar on Kaiser
- Roast Beef with Mustard
- Tuna and Apple Salad
- Grilled Vegetable Wrap

Pickle Tray

Fresh Sliced Fruits

Chef's Desserts

Coffee, Tea and Soft Drinks

Touch of Tuscany

Tuscan Chowder Soup Kettle

Warm, Crispy Garlic Focaccia

Classic Caesar Salad with Shaved Parmesan

Chicken Cacciatore

Penne Baked in Tomato and Mozzarella

Crushed Chilies, Cheese, Oregano and Oil

Fresh Sliced Fruits

Chef's Dessert

Coffee, Tea and Soft Drinks

Stir-Fry

Rolls and Butter

Hot and Sour Soup Kettle

Mixed Lettuce House Salad with trio of Dressings

Wok Fired Chicken and Vegetable Stir-Fry

Rice Pilaf

Fresh Sliced Fruits

Chef's Dessert

Coffee, Tea and Soft Drinks

Great Canadian

Fresh Kaiser Buns, Mustard and Horseradish

Mixed Lettuce House Salad with trio of Dressings

Warm Slices of Roasted Beef au Jus

Spiced Potato Wedges

Fresh Sliced Fruits

Chef's Dessert

Coffee, Tea and Soft Drinks

Build Your Own Sandwich Counter

Soup of the Day

Mixed Lettuce House Salad with trio of Dressings

White, Wheat and Rye Breads

European Deli Meats

Sliced Cheeses and Spreads

Pickles, Tomato Slices and Green Leaf Lettuce

Fresh Sliced Fruits

Chef's Dessert

Coffee, Tea and Soft Drinks

AFTERNOON BREAK

Freshly Baked Cookies, Coffee, Tea and Soft Drinks

\$41.95/person

Pricing is subject to applicable tax and gratuity.

Minimum of 25 people required.

An additional room rental will apply to groups with less than 25 people.

REFRESHMENT BREAKS

Looking to impress and refresh your guests through the day? Our Refreshment Breaks are available to rejuvenate your guests and keep your event spirited.

| | Per Person |
|--|-------------------|
| Coffee, Decaf and a Selection of Teas | \$3 |
| Coffee, Decaf, Tea and Assorted Fruit Juices | \$4 |
| Coffee, Decaf, Tea, Assorted Soft Drinks and Bottled Water | \$4 |
| Add a Beverage Refresh | \$2 |
| Danishes, Muffins and Croissants | \$4 |
| Fruit Breads (Banana, Cranberry and Poppy Seed) | \$2 |
| Cinnamon Buns with Cream Cheese Icing | \$3 |
| Berry Strudels | \$2 |
| Bagels and Cream Cheese | \$3 |
| Coffee Cake | \$2 |
| Assorted Freshly Baked Cookies | \$3 |
| Fresh Sliced Fruit Display | \$7.50 |
| Whole Fruit | \$1 |
| Assorted Fruit Yogurt with Honey Almond Granola | \$1.50 |
| Domestic Cheese Display with Crackers and Grapes (Cheddar, Canadian Swiss, Blue Cheese, Brie and Havarti) | \$8 |
| Domestic and Imported Cheese Display with Crackers and Grapes (Cheddar, Canadian Swiss, Brie, Havarti, Smoked Provolone, Danish Blue, Gouda and Goat Cheese) | \$11 |
| Seasonal Selection of Fresh Vegetables and Dip | \$4 |

Pricing is subject to applicable tax and gratuity.

THEMED BREAKS

Looking for some fun and exciting break ideas? Try one of our ever-popular selections.

Per Person

Health Break

\$10

Crispy Vegetable Sticks with Buttermilk Ranch Dip, Sliced Island Fruits and Berries, Assorted Individual Yogurt, Honey Almond Granola and Fresh Fruit Punch

Candy Land

\$13

Milk Chocolate Candy Bars, Licorice Wands, Gummy Bears, Suckers, Gumballs and Assorted Soft Drinks

Ice Cream Parlour

\$8

Vanilla Ice Cream with an Assortment of Toppings

Humpty Dumpty

\$9

Crispy Potato Chips, Crunchy Pretzels, Puffy Buttered Popcorn and Assorted Soft Drinks

Wine and Cheese Break

\$17

A Glass of Wine per Person and a Selection of Domestic and Imported Cheese Served with Crackers and Grapes

Cascading Chocolate

\$11

Chocolate Fountain with warm Milk Chocolate, Fresh Fruit & Dipping Treats

Themed Breaks require a minimum of 12 people.

Pricing is subject to applicable tax and gratuity.

DINNERS

INDIVIDUALLY PLATED DINNER

Create the perfect Dinner Menu for your Event by choosing your favourite 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! Served from 5:00 pm – 9:00 pm

SALAD – Choose One in Advance

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 Pancetta Crisp

Baby Spinach, fresh Strawberries and Candied Pecans tossed in our House Made Honey Mustard Dressing

Mandarin Almond Salad with Romaine, Purple Onion, Mandarin Oranges, Almond Vinaigrette and shaved toasted Almonds

Greek Salad with Hearts of Romaine, Cucumbers, Tomatoes and Red Onions under Kalamata Olives and crumbled Feta with Greek Dressing

ENTRÉE - Choose One in Advance

Pan Seared Chicken Supreme served in Late Harvest Pan Jus with Spring Onion and Thyme - \$32/person

Herb and Panko crusted Chicken Supreme stuffed with roasted Red Peppers, Spinach and Havarti - \$34/person

Slow Roasted Prime Rib Au Jus with Yorkshire Pudding (8oz) - \$37/person

Charbroiled Strip Loin with Onion and Leek Frites (7oz) - \$37/person

Seared Beef Tenderloin with Cracked Pepper and Meritage Demi-glaze - \$41/person

Duo Plate - Charbroiled Beef Tenderloin and Pan Seared Boneless Breast of Chicken with Pinot Noir Reduction - \$46/person

Beef Wellington with seared Tenderloin of Beef and a Duxelle of Wine reduced Mushrooms wrapped in a light Puff Pastry, served with Sherry Mushroom Sauce. - \$49 /person
Substitute for Chicken Wellington - \$38/person or Salmon Wellington - \$43/person

Grilled Salmon with Lemon Dill Cream Sauce - \$32/person

DESSERT – Choose One in Advance

Choose from a wide variety of Desserts available, as listed on Dessert Selections - page 24.

Served with Coffee, Decaf and a Selection of Teas

Continued on Next Page...

ALL INDIVIDUALLY PLATED DINNERS INCLUDE:

- Warm Rolls and Breads
- Salad
- Entrée
- Fresh Seasonal Vegetables
- Your Choice of the Following Potato or Rice:
 - Steamed Baby Potatoes Tossed in Parsley Butter
 - Mashed Potatoes – Garlic, Home Style or Rustic Smashed
 - Roasted Mini Red Potatoes
 - Rice Pilaf
- Dessert (See Page 24)
- Coffee, Decaf and a Selection of Teas

UPGRADE YOUR DINNER WITH ADDITIONAL COURSES

SOUPS – Add \$4/person - Choose One in Advance

Roasted Red Pepper and Tomato Basil

Tuscan Chowder

Minestrone

Home Style Chicken Noodle

Potato and Leek with Leek Frites

Wild Mushroom and Sherry

Cream of Broccoli and Cheddar

Butternut Squash

Chilled Strawberry and Champagne with a Hint of Mint

PASTA – Add \$5/person - Choose One in Advance

Fusilli Pomodoro with snipped Chives and a Trio of Peppers

Creamy Garlic Alfredo Fusilli

STUFFED PASTA – Add \$6/person - Choose One in Advance

Five Cheese Tortellini with Pomodoro or Alfredo Sauce

Spinach and Ricotta stuffed Cannelloni in Pomodoro Sauce

Meat Lasagna or White Vegetable Lasagna

Pricing is subject to applicable tax and gratuity.

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

SELECT A LA CARTE DINNER

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 from 5:00 pm – 9:00 pm.

Warm Rolls and Breads

SALAD

Baby Spinach, fresh Strawberries and Candied Pecans tossed in our House Made Honey Mustard Dressing

PASTA

Fusilli Pomodoro with snipped Chives and a trio of Peppers

GUEST'S CHOICE OF ENTREE

Pan Seared Chicken Supreme served in Late Harvest Pan Jus with Spring Onion and Thyme

Charbroiled Beef Tenderloin, Cracked Pepper and Meritage Reduction

Grilled Salmon with Lemon Dill Cream Sauce

SERVED WITH

- Fresh Seasonal Vegetables
- Your Choice of Potato or Rice (One selection chosen for all guests)
 - Steamed Baby Potatoes Tossed in Parsley Butter
 - Mashed Potatoes – Garlic, Home Style or Rustic Smashed
 - Roasted Mini Red Potatoes
 - Rice Pilaf

DESSERT - Choose One in Advance

Choose from a wide variety of Desserts available, as listed on Dessert Selections - page 24. One Dessert will be selected for all guests to enjoy.

Served with Coffee, Decaf and a Selection of Teas

\$49/person

Pricing is subject to applicable tax and gratuity.

PLATTER STYLE DINNER

Nothing says "Family" like a Platter Style Dinner with your choice of Salad, Fusilli 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. Served from 5:00 pm – 9:00 pm.

SALAD - Choose One in Advance

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 Pancetta Crisp

Baby Spinach, fresh Strawberries and Candied Pecans tossed in our House Made Honey Mustard Dressing

Mandarin Almond Salad with Romaine, Purple Onion, Oranges, Almond Vinaigrette and shaved toasted Almonds

Greek Salad with Hearts of Romaine, Cucumbers, Tomatoes and Red Onions under Kalamata Olives and crumbled Feta with Greek Dressing

PASTA

Fusilli Pomodoro with snipped Chives and a trio of Peppers

ENTREES - Choose Two in Advance

Roasted Strip Loin of Beef under Shiraz Glace

Pan Seared Boneless Breast of Chicken with Rosemary and caramelized Onion Jus

Herb Crusted Pork Loin with Apple Brandy Cream

Shrimp and Scallop Brochette on Rice Pilaf

Grilled Salmon with Lemon Dill Cream Sauce

DESSERT - Choose One in Advance

Choose from a wide variety of Desserts available, as listed on Dessert Selections - page 24.

ALL PLATTER STYLE DINNERS INCLUDE:

- Warm Rolls and Breads
- Salad
- Pasta
- Two Entrees
- Fresh Seasonal Vegetables
- Your Choice of the Following Potato or Rice:
 - Steamed Baby Potatoes Tossed in Parsley Butter
 - Mashed Potatoes – Garlic, Home Style or Rustic Smashed
 - Roasted Mini Red Potatoes
 - Rice Pilaf
- Dessert – Served Individually Plated
- Coffee, Decaf and a Selection of Teas

\$44/person

Pricing is subject to applicable tax and gratuity.

40 MILE CREEK DINNER BUFFET

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.

Served from 5:00 pm – 9:00 pm.

Warm Rolls and Breads

FIVE SALADS

Mixed Green Salad with trio of Dressings

Classic Caesar Salad with Bacon, Parmesan and Croutons on the side

Mediterranean Cous Cous Salad with Olives, Peppers, Purple Onions and Feta Cheese

Caprese Salad with Tomato and Bocconcini

Marinated Fusilli with grilled Vegetables in a light Vinaigrette

THREE ENTREES

Slow Roasted Beef au Jus Hand Carved at the Buffet Table

Seared Chicken Breasts in Fine Herb Natural Jus

Grilled Salmon with Lemon Dill Cream Sauce

PASTA

Fusilli Pomodoro with snipped Chives and a trio of Peppers

VEGETABLES

Roasted Mini Red Potatoes

Fresh Seasonal Vegetables

DESSERTS

Fresh Sliced Fruit Display

Chef's Sweet Table

Coffee, Decaf and a Selection of Teas

\$42/person

Buffet service requires a minimum of 25 people.

Pricing is subject to applicable tax and gratuity.

LAKESIDE BARBEQUE DINNER BUFFET

For a more casual style Buffet, the Lakeside Barbeque offers traditional Summer favourites.
Served from 5:00 pm – 9:00 pm.

STARTERS

Warm Rolls and Breads

Fresh Vegetables and Dips

Crostini, Crackers and Spreads

FOUR SALADS

Mixed Green Salad with trio of Dressings

Greek Pasta Salad with Tomatoes, Cucumbers, Olives and Feta Cheese

Classic Potato and Egg Salad

Creamy Coleslaw

ENTREES - Choose Two in Advance

Barbeque Chicken Breast

Eye of Round Steaks with Sautéed Mushrooms and Peppers

Pulled Pork in a Zesty Barbeque Sauce

Maple Glazed Grilled Salmon

VEGETABLES

Corn on the Cob

Baked Potato Served with Sour Cream, Chives, Bacon Bits and Cheddar Cheese

DESSERTS

Fresh Sliced Fruit Display

Chef's Sweet Table

Coffee, Decaf and a Selection of Teas

\$39/person

Buffet service requires a minimum of 25 people.

Pricing is subject to applicable tax and gratuity.

DESSERT SELECTIONS

We offer a wide variety of delectable House Made Desserts to sweeten your occasion. If you don't see your favourite Dessert, please inquire and we will do our best to accommodate your request.

CHOCOLATE ROYAL

Chocolate Sponge Cake, light Chocolate Mousse and Chocolate Ganache.

LEMON TART

Lemon Curd with Blueberry Coulis Swirl in a sweet Pastry Crust.

CHOCOLATE RASPBERRY SOUFFLE

Layered frozen Soufflé with Shortbread, Raspberry Coulis, whipped Crème Anglaise, Raspberry Chambord and Meringue, topped with Chocolate Shavings.

TIRAMISU

Espresso dipped Lady Fingers, Mascarpone Cheese, fresh Cream and Marsala Wine with Chocolate Curls and Cocoa Powder.

CLASSIC NEW YORK STYLE CHEESECAKE

Freshly prepared and topped with your choice of Chocolate, Caramel, Strawberry, Cherry or Blueberry.

HOMESTYLE PECAN TART

Individually prepared Maple Pecan Tart served with French Vanilla Ice Cream.

APPLE PIE GALETTE

Caramelized Sweet Red Apples wrapped in a Puff Pastry Bundle with Red Wine Caramel and French Vanilla Ice Cream.

DESSERT DUO

Your choice of Mousse (Chocolate, French Vanilla, Passion Fruit, Mango, Raspberry, Chocolate Grand Marnier or Raspberry and White Chocolate), served in a Martini Glass and accompanied by a Puff Pastry Napoleon – layers of Puff Pastry filled with flavoured Crème Anglaise and topped with a rich, Cream Cheese Frosting.

CRÈME BRULEE

Vanilla Crème Brulee with cracked Sugar and a Shortbread Cookie

TIERS OF TEMPTATION – ADD \$3/PERSON

A delectable assortment of Chocolate Éclairs, French Macaroons, Lemon Meringue Tarts, Cheesecake Bites, assorted Squares, Chocolate Dipped Strawberries and fresh Sliced Fruit served on a two-tiered Platter.

HORS D'OEUVRES & SPECIALTY STATIONS

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.

HOT HORS D' OEUVRES

Mini Crab Cakes with Plum and Pepper Slaw
Bacon Wrapped Shrimp
BBQ Beef Brochettes
Mini Pizza Margheritas
Brie en Croute with Fruit
Sage-dusted Maple Glazed Chicken
Crispy Spring Rolls with Hoisin Plum Dip
Coconut Shrimp
\$22/dozen

ASSORTED COCKTAIL CANAPÉS

5 Spiced Duck with Plum Sauce
Focaccia Toast and Roast Garlic Bruschetta
Mini Shrimps with Cocktail Sauce
Smoked Salmon on Pumpernickel
Herbed Tomato and Bocconcini
Grilled Asparagus Wrapped in Prosciutto
Mushroom and Gorgonzola Tartlette
Melon Ball and Prosciutto Horn
Salami and Olive Horn
\$21/dozen

CHEF'S SELECTION OF HORS D'OEUVRES & CANAPES - \$18/dozen

SPECIALTY STATIONS

Antipasto Bar - \$13/person

Black and Green Olives
Grilled Vegetables, Artichokes
Marinated Bocconcini, Parmigiano Reggiano
Prosciutto wrapped Bread Sticks
Salami and Olive Horns
Genoa Salami

Add Seafood to Antipasto Bar - \$7/person

Shrimp, Mussels and 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 - **\$10/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

Leg of Ham - \$13/person

Above are served with applicable condiments and Spiced Potato Wedges

Pasta Cookery - \$10/person

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

Gourmet Snack Table - \$12/person

House Root Vegetable Chips and Dip
Sage-dusted Maple Glazed Chicken Satays
Focaccia Toast and Roast Garlic Bruschetta
BBQ Beef Brochettes
Mini Pizza Margheritas
Breaded Mushrooms
Cheese Balls, Spring Rolls

Seafood Station - \$18/person

(Minimum of 50 people)
Chilled Shrimp with Cocktail Sauce
Cold Mussels tossed
with Tomato Garlic Vinaigrette

Breaded Calamari with Aioli Dip
 Bacon Wrapped Scallops
 Hot Shrimp and Crab Dip
 served in Pumpernickel Loaf

Add Fresh Fruit for \$2.00 per person

Stations require a minimum of 25 people.

Sweet Sensations Table - \$10/person

Assorted House made Pastries
 Chocolate Dipped Strawberries
 Assorted Cakes, Pies and Flans

Pricing is subject to applicable tax and gratuity.

MENU ENHANCEMENTS

Customize your Meal with additional Menu Enhancements.

PER PERSON

| | |
|---|--------------|
| Fresh Vegetables with Dip | \$4 |
| Domestic Cheese Display with Crackers and Grapes (Cheddar, Canadian Swiss, Blue Cheese, Brie and Havarti) | \$8 |
| Domestic and Imported Cheese Display with Crackers and Grapes (Cheddar, Canadian Swiss, Brie, Havarti, Smoked Provolone, Danish Blue, Gouda and Goat Cheese) | \$11 |
| Selection of Cold European and Domestic Meats (Prosciutto, Capicola, Calabrese, Genoa Salami, Mortadella, Ham, Turkey, Summer Sausage, and Roast Beef) | \$10 |
| Gourmet Thin Crust Pizza | \$4 |
| Chef's Antipasto Platter (Grilled Vegetables, Olives, Cheddar and Canadian Swiss Cheese) | \$6 |
| Traditional Antipasto Platter (Domestic Meats and Cheeses, Olives, Grilled Vegetables) | \$11 |
| Classic Antipasto Platter (Prosciutto, Melons, Bocconcini, Olives and Grilled Vegetables) | \$11 |
| Shrimp Tree with Cocktail Sauce (Minimum of 25 people) | \$10 |
| Fresh Sliced Fruit Display | \$7.50 |
| Assorted Freshly Baked Cookies | \$3 |
| Mini Pastries and Tarts | \$4 |
| Chocolate Fountain with Fresh Sliced Fruit & Dipping Treats | \$10 |
| Chilled Shrimp with Cocktail Sauce | \$16/dozen |
| Assorted Sandwiches and Wraps | \$25/dozen |
| Chocolate Dipped Strawberries | \$24/dozen |
| Roasted Pig with Traditional Chutney, Spiced Applesauce and fresh Rolls | Market Price |

Lobster Tail with Drawn Butter

Market Price

Pricing is subject to applicable tax and gratuity.

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 | CASH BAR |
|--|--------------------|-----------------|
| | (+ Tax & Gratuity) | (Includes Tax) |
| SPIRITS | | |
| 1 oz with Mix & Garnish (Rye, Rum, Gin, Vodka, Scotch & Brandy) | \$4.95 | \$5.75 |
| Specialty Spirits (Martini, Manhattan, Cosmopolitan) | \$6.95 | \$7.75 |
| BEER | | |
| Domestic Beer (Canadian, Coors Light, Blue, Blue Light, Budweiser, Bud Light) | \$4.50 | \$5.00 |
| Imported Beer (Stella, Heineken, Corona) | \$5.10 | \$5.75 |
| Draught Beer (Alexander Keith's) - May not be available in all Banquet areas | \$4.35 | \$4.75 |
| WINE | | |
| House Wine - By the Bottle | \$25.00 | \$28.25 |
| House Wine - By the Glass | \$5.53 | \$6.25 |
| <i>See our Wine List for additional selections and prices.</i> | | |
| LIQUEURS & SPECIALTY ITEMS | | |
| Bailey's, Kahlua, Drambuie, Sambuca, Schnapps, Amaretto, Tequila Rose | \$4.95 | \$5.75 |
| Courvoisier, Glenfiddich, Glenlivet, Johnny Walker Red | \$5.65 | \$6.50 |
| Coolers (Bacardi Breezer, Woody's Pink Grapefruit, Smirnoff Ice, Mike's Hard Cranberry & Lemonade) | \$4.95 | \$5.75 |
| Frozen Cocktails (Strawberry Daiquiri, Lime Margarita, Pina Colada) | \$6.95 | \$7.75 |
| Champagne Toast | \$4.85 | \$5.50 |
| NON-ALCOHOLIC BEVERAGES | | |
| Soft Drinks (Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Iced Tea) | \$2.00 | \$2.25 |
| Virgin Frozen Cocktails (Strawberry Daiquiri, Lime Margarita, Pina Colada) | \$2.95 | \$3.50 |
| Fruit Juices (Orange, Apple, Grapefruit, Pineapple, Cranberry, Clamato, Tomato) | \$2.95 | \$3.50 |
| Spring Water | \$2.00 | \$2.25 |
| Perrier Bottled Mineral Water | \$2.50 | \$3.00 |
| Freshly Brewed Coffee & Tea | \$2.25 | \$2.50 |

PUNCH BOWLS

| | | |
|---|--------------|-------|
| Fruit Punch Bowl (Serves 30 People) | \$65.00 | ----- |
| Champagne Punch Bowl (Serves 30 People) | \$95.00 | ----- |
| Fruit Rum Punch Bowl (Serves 30 People) | \$100.00 | ----- |
| Mimosas (Champagne & Orange Juice) | \$3.95 glass | |

Host Bar prices are subject to applicable taxes and gratuity. The above stated prices include Mix, Bartender and Bar Supplies. All Liquor beverages are served in one-ounce portions. A bartender fee of \$100.00 will be applied if net sales are less than \$500.00. Governed by Provincial Liquor Laws. Bar service concludes at 1:00 am at the latest.

BANQUETS WINE LIST

WHITE WINES

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

LOCAL SELECTIONS

BOTTLE

HOUSE WHITES

| | |
|-------------------------------|---------|
| Hernder Estates Riesling (1) | \$25.00 |
| Hernder Estates Vidal (2) | \$25.00 |
| 20 Bees Sauvignon Blanc (0) | \$25.00 |
| Peller Estates Chardonnay (0) | \$25.00 |
| Jackson Triggs Chardonnay (0) | \$25.00 |

DOMESTIC SELECTIONS

| | |
|---------------------------------|---------|
| Kittling Ridge Chardonnay (0) | \$28.00 |
| Inniskillin Pinot Grigio (0) | \$28.00 |
| Inniskillin Riesling (1) | \$28.00 |
| Peninsula Ridge Chardonnay (0) | \$33.00 |
| Hillebrand Trius Riesling (1) | \$30.00 |
| Hillebrand Trius Chardonnay (0) | \$40.00 |

IMPORTED SELECTIONS

| | | |
|------------------------------------|-----------|---------|
| Montalto Pinot Grigio | Italy | \$30.00 |
| Yellow Tail Sauvignon Blanc | Australia | \$33.00 |
| Wolf Blass Yellow Label Chardonnay | Australia | \$45.00 |
| Louis Latour Chardonnay | France | \$50.00 |

ROSE AND SPARKLING WINES

| | | |
|-----------------------------|--------|----------|
| Kittling Ridge Zinfandel | Canada | \$25.00 |
| Jackson Triggs White Merlot | Canada | \$29.00 |
| Martini Rossi | Italy | \$35.00 |
| Prosecco | Italy | \$45.00 |
| Jackson Triggs Methode C.C. | Canada | \$45.00 |
| Trius Brut | Canada | \$75.00 |
| Veuve Cliquot Brut | France | \$130.00 |

ICEWINE & BRANDY

| | | |
|------------------------------------|------------------------|---------|
| Kittling Ridge Icewine/Brandy (10) | Canada (2 oz Serving) | \$8.00 |
| Inniskillin Vidal Ice Wine | Canada (1 oz Serving) | \$9.95 |
| Inniskillin Vidal Ice Wine | Canada (200 ml Bottle) | \$45.00 |

Pricing is subject to applicable tax and gratuity.

BANQUETS WINE LIST

RED WINES

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

LOCAL SELECTIONS

BOTTLE

HOUSE REDS

| | |
|--|---------|
| Hernder Estates Baco Noir | \$25.00 |
| 20 Bees Cabernet Sauvignon | \$25.00 |
| Peller Estates Cabernet Merlot | \$25.00 |
| Peninsula Ridge Cabernet | \$25.00 |
| Jackson Triggs Cabernet Franc/Cabernet Sauvignon | \$25.00 |

DOMESTIC SELECTIONS

| | |
|-------------------------------------|---------|
| Kittling Ridge Merlot | \$28.00 |
| Inniskillin Pinot Noir | \$28.00 |
| Peninsula Ridge Shiraz | \$30.00 |
| Hillebrand Trius Cabernet Sauvignon | \$30.00 |
| Hillebrand Trius Merlot | \$30.00 |
| Hernder Estates Cabernet Franc | \$30.00 |

IMPORTED SELECTIONS

| | | |
|--|-----------|---------|
| Montalto Nero d'Avola Cabernet | Italy | \$30.00 |
| Yellow Tail Shiraz | Australia | \$33.00 |
| Masi Modello delle Venezie Rosso | Italy | \$33.00 |
| Wolf Blass Yellow Label Cabernet Sauvignon | Australia | \$45.00 |
| Louis Latour Pinot Noir | France | \$50.00 |

PORTS

| | | |
|------------------------------------|-------------------------|--------|
| Taylor Fladgate LVB | Portugal (2 oz Serving) | \$7.00 |
| Graham's Late Bottled Vintage Port | Portugal (2 oz Serving) | \$7.00 |

Pricing is subject to applicable tax and gratuity.