



That's Northern Hospitality



**Valhalla**  
INN



at [www.valhallainn.com](http://www.valhallainn.com)

2018 Banquet Menu





Welcome food lovers

~~~~~ That's Northern Hospitality



**It's time for you to enjoy the finest our celebrated chefs have to offer!**

Whether you're planning a small breakfast meeting, lunch for 25 or a gala dinner event, the Valhalla Inn provides traditional and innovative menus for you and your guests.

The finest glassware, stemware and china accompany the excellent cuisine. Linen tablecloths and napkins are synonymous with the quality of food and service the Valhalla Inn is so well known for.

And whether one of these menu options is the right one for you, or you want something with a little more personal flair, the Valhalla Inn is here to accommodate.





## PLATED BREAKFASTS

### Breakfast Wrap

\$13.95 per person

Egg Breakfast Wrap & Salsa  
Fresh Fruit Cup

### Butler's Plate

\$14.95 per person

Raisin Bran Muffin (1)  
Cold Hard Boiled Eggs (2)  
Cheddar Cheese Slices  
Freshly Sliced Seasonal Fruit  
Preserves & Butter

### Odin's Breakfast

\$16.95 per person | Maximum 50

Scrambled Eggs  
Bacon & Maple Smoked Sausage (2 pcs each)  
Pancakes with Syrup & Whipped Butter (2 each)  
Pan Fried Potatoes

## BREAKFAST ADD-ONS

"Add-On" to any Plated or Buffet Breakfast

|                                                           |                   |
|-----------------------------------------------------------|-------------------|
| French Toast or Pancakes with Syrup & Whipped Butter..... | \$2.50 per person |
| Buttered Toast & Preserves.....                           | \$2.50 per person |
| Eggs Benedict.....                                        | \$3.50 per person |
| Waffles with Syrup.....                                   | \$3.50 per person |
| Breakfast Wrap.....                                       | \$4.50 per person |
| Oatmeal.....                                              | \$3.50 per person |



All Breakfasts are served with Chilled Fruit Juice and Freshly Brewed Coffee & Tea

## BUFFETS

### Continental Buffet

\$13.95 per person | Minimum 10

Bakers Basket filled with Danish, Muffins & Croissants  
Greek Yogurt  
Freshly Sliced Seasonal Fruit

### The Day Breaker Buffet

\$15.95 per person | Minimum 10

Scrambled Eggs  
Hash Brown Potatoes  
Bacon or Maple Smoked Sausage  
Freshly Sliced Seasonal Fruit  
Freshly Baked Muffins  
Butter & Preserves

### The Executive Buffet

\$19.95 per person | Minimum 10

Sliced Seasonal Fresh Fruit  
Fruit Danish & Croissants  
Assorted Muffins  
Butter & Preserves  
Ham & Mushroom Quiche  
Smoky Bacon & Maple Sausage  
Hash Brown Potatoes

## BRUNCH BUFFET

Our Catering Team and Chef will gladly design the perfect Brunch Buffet for your event.



Ask us how!

Gluten Free options available, add \$2.50 per order  
All prices subject to 15% facility charge and applicable tax



**Brownie Whipped Sundae Bar**

\$6.50 per person | Minimum 10

Assorted Whipped Toppings, Sprinkles & a variety of Sauces plus Freshly Brewed Coffee & Tea

**Late Starter**

\$6.50 per person | Minimum 10

Fingerling French Toast dusted in Sugar  
Freshly Brewed Coffee & Tea

**Sweet & Salty**

\$6.95 per person | Minimum 10

Cookies & Mini Cupcakes  
Ripple Chips  
Nuts & Bolts  
Iced Tea

**Chips, Dips & Sips**

\$6.95 per person | Minimum 10

Housemade Potato & Root Vegetable Chips tossed in Sea Salt & Cracked Pepper, served with our housemade dip  
Lemonade

**Pop It Up**

\$7.00 per person | Minimum 10

Kernels Popcorn  
Soft Drinks  
Freshly Brewed Coffee & Tea

**Loafing Around**

\$7.25 per person | Minimum 10

Freshly Baked Assorted Loaves  
Butter & Preserves  
Chilled Orange Juice  
Freshly Brewed Coffee & Tea

**Healthy Nut**

\$7.95 per person | Minimum 10

Assorted Dried Fruits, Dark Chocolate, Almonds, Cubed Marble Cheese, Assorted Crackers  
Freshly Brewed Coffee & Tea

Gluten Free options available, add \$2.50 per order  
All prices subject to 15% facility charge and applicable tax

**Make Your Own Parfait**

\$8.95 per person | Minimum 10

Greek Vanilla or Field Berry Yogurt  
Toppings include Honey, Granola, Almonds, Cranberries, Raisins, Toasted Coconut & Sunflower Seeds  
Variety of Berry Compote  
Granola Bars  
Freshly Brewed Coffee & Tea

**Mayan Fiesta**

\$8.95 per person | Minimum 10

Fresh Raw Vegetables  
Grilled Flatbread  
Housemade Guacamole & Hummus  
Freshly Brewed Coffee & Tea

**Cheese & Apple Tray**

\$9.95 per person | Minimum 10

An arrangement of great Canadian Cheeses served with Apples, Caramel Sauce & Assorted Almonds  
Freshly Brewed Coffee & Tea





## COFFEE BREAKS À la carte

### Fresh Baked Goods

\$2.95 each

Freshly Baked Croissants with Preserves

Freshly Baked Muffins

Assorted Danish

Homestyle Cinnamon Buns

Baked Bannock with Preserves & Butter

Triple Chocolate & White Brownies

Housemade Rice Krispie Squares

Granola Bars

### Nutritious Items

Fresh Sliced Seasonal Fruit \$4.95 per person

Cheese & Cracker Tray \$6.50 per person

Assorted Fresh Vegetables & Dip \$4.50 per person

Fresh Whole Fruit Pieces \$1.25 each

Individual Yogurt \$2.95 each (Min. 12)

### By the Dozen

Gourmet Jumbo Cookies \$19.95

Assorted Squares & Tarts \$18.95

Freshly Baked & Sliced Assorted Loaves \$20.00

Gluten Free options available, add \$2.50 per order

All prices subject to 15% facility charge and applicable tax

## À la carte Beverage Options

### Seattle's Best Coffee

\$99.00 50 cup Urn

\$19.95 10 cup Pot

### Tazo Tea

\$19.95 10 cup Pot

### Individual Bottled Juices

\$3.25 per bottle, charged on consumption

### Chilled Soft Drinks

\$3.25 per can, charged on consumption

### Bottled Water

\$3.00 per bottle, charged on consumption

### White Milk or Chocolate Milk (125 mL)

\$2.95 each | 32 min order

### Perrier Mineral Water (330 mL)

\$4.50 per bottle, charged on consumption

### By the Pitcher

\$18.95 per pitcher

Juice (Apple, Orange, Grapefruit, Cranberry)

White Milk or Chocolate Milk

Iced Tea

Lemonade

### Fruit Punch

\$32.00 per gallon





**FEATURE LUNCH MENUS**

**Pizza Buffet**

\$22.00 per person | Minimum 10

- Grilled Bread Sticks with Marinara Sauce
- Caesar Salad
- Freshly Baked 12" (2 slices per person)
- Includes Chef's choice of 3 different 2-topping pizzas
- Seasonal Vegetables & Dip
- Assorted Squares
- Freshly Brewed Coffee & Tea

**Pasta Bar**

\$22.95 per person | Minimum 15

- French Baguette & Italian Focaccia
- Mixed Green Salad with House Dressing
- Greek Salad Platter
- Flavoured Whipped Butters
- Tiramisu Truffle
- Assorted Squares
- Freshly Brewed Coffee & Tea

**CHOOSE 2:**

- Blackened Chicken & Garlic Bow Tie Pasta with Herbs & Olive Oil
- Mushroom Ravioli with Roasted Tomato Sauce
- Traditional Lasagna, Chicken Lasagna OR Vegetarian Lasagna
- Three Cheese Tortellini with Pesto Cream Sauce

**VALHALLA SIGNATURE LUNCH BUFFET**

One Entree \$24.95 per person | Minimum 20

Two Entree \$28.95 per person | Minimum 20

**BUFFET ITEMS:**

- Fresh Baked Rolls & Butter
- Mixed Green Salad with House Vinaigrette
- Chef's Selection of 2 Additional Salads
- Crisp Vegetables & Dip
- Pickles & Olive Tray
- Domestic Cubed Cheese Board
- Comes with Chef's Potato Selection & Seasonal Fresh Vegetables

**ENTRÉE CHOICES (Choose):**

- Sliced Herbed Roast Pork Loin with Rosemary Jus
- Sliced Roast Beef with Mushroom Demi-Glace
- Butter Chicken
- Sweet & Sour Meatballs with Rice
- Beef & Mushroom Ragout with Horseradish Cream
- Traditional Beef, Chicken or Vegetarian Lasagna
- Salmon with Lemon Dill Cream
- Grilled Chicken Pieces with Rosemary Thyme

**DESSERT:**

- Bread Pudding with Caramel
- Assorted Squares
- Sliced Fresh Fruit
- Freshly Brewed Coffee & Tea

Gluten Free options available, add \$2.50 per order  
All prices subject to 15% facility charge and applicable tax



### Boxed Lunch

\$16.95 per person

#### Choice of 1:

Shaved Roast Beef & Cheddar Wrap  
Chicken Salad Club & Wrap  
Smoked Turkey & Swiss Wrap  
Vegetarian Wrap with Herb Cream Cheese  
Fresh Baked Cookies & Whole Fruit  
Canned Juice OR Pop

### Build-Your-Own Soup & Sandwich Deli Buffet

\$21.50 per person | Minimum 15

Soup of the Day and Mixed Green Salad  
Pickles & Olive Tray  
Seasonal Vegetables & Dip  
Assorted Sandwich Breads, Croissants, Focaccia & Wraps  
Shaved Canadian Roast Beef, Smoked Turkey, Black Forest Ham, Pastrami, Tuna Salad, Egg Salad  
Whipped Butter, Dijon Mustard, Mayo & Horseradish  
Domestic Cheese Slices  
Lettuce, Sliced Tomatoes, Onions  
Assorted Squares  
Freshly Brewed Coffee & Tea



### Premium Sandwich Buffet

\$22.00 per person | Minimum 10  
(1 1/2 sandwiches each)

Soup of the Day  
Mixed Green Salad with Housemade Dressing  
Traditional Potato Salad  
Seasonal Raw Vegetables & Dip  
Pickles & Olive Tray  
Shaved Roast Beef on Rosemary Ciabatta  
Egg Salad in a Sundried Tomato Wrap  
Italian Salami on Baguette  
Shaved Roast Turkey on Focaccia  
Honey Ham, & Roast Pork Loin on Ciabatta  
Cucumber, Tomato, Lettuce & Herb Cream Cheese Wrap  
Assorted Squares  
Fresh Fruit Tray  
Fresh Brewed Coffee & Tea

### Mexican Fiesta

\$22.50 per person | Minimum 20

#### BUFFET ITEMS:

Chili & Lime Coleslaw  
Roasted Corn & Black Bean Salad  
Fire Roasted Salsa  
Sour Cream  
Guacamole  
Tortilla Chips  
Spanish Rice  
Strawberry Mango Milk Cake  
Cinnamon Churros  
Freshly Brewed Coffee & Tea

#### ENTRÉE ITEMS (Choose 1):

Make-Your-Own Chicken or Beef Fajitas  
Chicken or Beef Quesadillas  
Chicken or Beef Enchiladas  
Pork Mole in a Wrap

Gluten Free options available, add \$2.50 per order  
All prices subject to 15% facility charge and applicable tax

## Quick-Serve Plated Lunch



Quick-Serve Lunches include a platter of Dessert Squares on each table and Freshly Brewed Coffee & Tea. Upgrade to a single plated Dessert (Apple Pie or Cheesecake) for an extra \$1.95 per person.

### Housemade Fish & Chips

\$16.95 per person | Minimum 20

Blue Cod Fish dredged in an Ale Batter, served with housemade Fries, Tartar Sauce & Coleslaw

### Quesadilla

\$15.95 per person

Sauteed Peppers & Onions mixed with your choice of Chicken or Chipotle Beef on a Grilled Tortilla with Melted Cheese Blend, sided with Sour Cream & Salsa, served with your choice of Tossed Salad or Fries

### Chef's Salad

\$15.95 per person

Mixed Market Salad topped with Julienne of Ham & Turkey, crowned with strips of Cheddar & Provolone Cheese and 2 Deviled Eggs; sided with Chipotle Ranch Dressing & Garlic Toast

### Philly Cheesesteak Sandwich

\$15.95 per person

Sliced Prime Rib served on a Ciabatta Bun with Sauteed Onion, Peppers and lots of Cheese served with Au Jus for dipping and your choice of Tossed Salad or Fries

### Chicken Caesar Salad

\$15.95 per person

Roasted Garlic Caesar Salad with Grilled Chicken Breast and Garlic Bread

### Lasagna Florentine

\$15.50 per person

Layers of Mafalda Noodles with Meat Sauce, Spinach & Ricotta Cheese topped with Béchamel Sauce & Provolone accompanied by Garlic Toast and served with Tossed Salad *Vegetarian Lasagna also available*

### Personal Pan Pizza

\$14.95 per person

Caesar Salad served with your choice of 1:

- Margherita (Fresh Tomatoes & Mozzarella)
- Smoked Bacon with Chicken & Mozzarella

### Chicken Club

\$14.95 per person

Charbroiled Chicken on a Grilled Freshly Baked Kaiser with Sliced Pepper Jack Cheese, Lettuce, Tomato, Smoked Bacon & Chipotle Mayo served with your choice of Tossed Salad or Fries

### Bistro Burger

\$13.95 per person

Grilled Sirloin served on our Freshly Baked Kaiser Bun, crowned with Cheddar Bacon, Crispy Onion Rings, Lettuce & Tomato served with your choice of Tossed Salad or Fries

Gluten Free options available, add \$2.50 per order  
All prices subject to 15% facility charge and applicable tax





That's Northern Hospitality



Our Executive Chef and his culinary team have selected recipes that incorporate regional ingredients using fresh produce, flavourful herbs and premium meats.

Select from the menu items we've listed, or speak with our Catering Specialists to customize a menu for your event. Our flexible catering options allow you to develop a menu that meets your needs and budget.



**Mix Business With Pleasure**

at [www.valhallainn.com](http://www.valhallainn.com)

All dinner menus include your choice of soup, salad, entrée and dessert, as well as Calabrese buns, whole grain Panini and freshly brewed Seattle's Best Coffee, decaffeinated coffee and a selection of teas.

Prices are based on a single entrée selection for all guests. Multiple entrée selections are available at an additional cost of \$3.75 per person. A limit of three choices applies and your guaranteed number of each entrée is required 72 hours prior to your event.

The client agrees to provide a colour coded place card for each guest to identify their entrée selection.



**APPETIZERS**

**Antipasto**

Spicy Soppressata, Genoa Salami, Capicola and Mortadella, Marinated Artichoke Hearts, Roasted Red Pepper, Marinated Olives, Bocconcini Cheese, Cantaloupe Wedge

\$12.50 per person

**Seafood Antipasto**

In-house Smoked Salmon, Poached Scallops and Jumbo Shrimp, Herbed Cream Cheese, Capers, Sliced Red Onion, Dark Rye Crouton, Ontario Pear Salsa, Lemon Wedge

\$19.50 per person

**Penne Marinara**

Penne Pasta with Classic Marinara sauce garnished with Shaved Parmesan Cheese and Chiffonade of Basil

\$12.00 per person

**Bow Tie with Roasted Garlic Cream**

Bow Tie Pasta with Roasted Garlic Cream sauce garnished with Shaved Parmesan Cheese and Sun-dried Tomato

\$13.00 per person

**SOUPS**

**Steak and Potato Soup**

**Fresh Tomato Basil Soup**

**Cream of Asparagus with Lemon and Asiago**

**Woodland Mushroom Soup**

**Minestrone**

**Roasted Butternut Squash Soup**

**Roasted Red Pepper Soup**

**Hearty Beef Barley and Vegetable Soup**

Gluten Free options available  
Add \$2.50 per order

All prices subject to 15% facility charge and applicable tax





**SALADS**

**Valhalla Cobb Salad**

With Romaine Lettuce, Avocado, Tomato, Bacon Bits with Creamy Herb Dressing

**Arugula Roasted Apple Salad**

With Candied Pecans, Blue Cheese and Raspberry Vinaigrette

**Tomato & Bocconcini Salad**

Presented with Fresh Basil and Extra Virgin Olive Oil Drizzle

**Traditional Greek Salad**

With Feta Cheese and Oregano Dressing

**Caesar Salad**

With Romaine Lettuce, Croutons, Bacon Bits, Parmesan Cheese Creamy Caesar Dressing

**Spinach, Strawberry and Basil Salad**

With Chef's Olive Oil Emulsion

**Kale and Cabbage Salad**

With Dried Cranberries, Sesame Seeds and Apple Cider Vinaigrette

**SORBETS**

**Champagne Sorbet**

\$3.00 per person

**Limoncello Sorbet**

\$3.00 per person

**Pear Ginger Riesling**

\$3.00 per person

Gluten Free options available  
Add \$2.50 per order

All prices subject to 15% facility charge and applicable tax







**Lemon Chicken Picatta**

Stuffed with Green and White Asparagus

\$39.95 per person

**Baked Chicken Parmesan**

with Sun-Dried Tomato and Basil Sauce

\$38.95 per person

**Supreme Breast of Chicken**

Stuffed with Double Smoked Bacon, Spinach, Peppers and Chives

\$38.95 per person

**Chicken Florentina**

Stuffed with Grilled Mushrooms, Smoked Aged Cheddar, sautéed Spinach and Roasted Red Peppers

\$38.95 per person

**Roasted Sage Turkey Dinner**

Prairie Sage Turkey Slow Roasted Fresh Grade A Turkey rubbed with Sage and Garlic, slow roasted and sided with Dressing, Vegetables, Mashed Potato, Pan Gravy and Cranberries

\$36.95 per person

**British Columbia Steelhead Salmon**

with Fresh Bruschetta and Balsamic Glaze

\$38.95 per person

**Coconut Breaded Tilapia**

with Chili Aoili

\$36.95 per person

**Pan Seared Salmon**

served with Lemon Dill Yogurt Sauce

\$38.95 per person

**Pecan Crusted Pickerel**

with Honey Lemon Glaze

\$37.95 per person

**Roast Pork Tenderloin**

with Wild Mushroom Merlot au Jus

\$38.95 per person

**Pan Seared Pork Medallion**

with Apricot Glaze

\$37.95 per person

**Oven Roasted Porkloin**

rubbed with Thyme and Mustard with Apple Raisin Sauce

\$38.95 per person

Gluten Free options available  
Add \$2.50 per order

All prices subject to 15% facility charge and applicable tax





**Roast Prime Rib of Beef**

AAA Prime Rib served with Traditional Yorkshire Pudding and a natural Beef au Jus

\$54.00 per person

**Beef Tenderloin**

8 oz. AAA Tenderloin cooked to perfection and served with a Blackberry Mustard Sauce

\$52.00 per person

**Beef Scaloppini**

AAA Beef Scaloppini served with a Saskatoon Berry Reduction

\$38.95 per person

**Beef Short Ribs**

AAA Ribs simmered in a Red Wine reduction seared to perfection along with a Root Vegetable and Pinot Noir Sauce

\$44.95 per person

**Vegetarian Tart**

Savory Crust filled with Roasted Root Vegetables, Beans, Zucchini and Cheddar accompanied with Eggplant and Asparagus Cennelloni

\$36.95 per person

**SIDE CHOICES**

(Choose 2 sides to accompany your entrée):

- Baked Goat Cheese Scallop Potato
- Sliced Lyonnaise Potato
- Mashed Yukon Gold Potatoes
- Boiled Baby Potatoes
- Caramelized Onion and Horseradish Mashed Potato
- Roasted Baby Red Potatoes
- Wild and White Rice Pilaf
- Basmati Rice
- Roasted Broccolini with Olive Oil drizzle
- Maple Glazed Heirloom Carrots and Parsnips
- Roasted Root Vegetables
- Herbed Medley of Fresh Vegetables
- Lemon Asparagus
- Mixed Green and Yellow Beans



Gluten Free options available  
Add \$2.50 per order

All prices subject to 15% facility charge and applicable tax



**Berry Cheesecake**  
with Strawberry Coulis

**Crème Brûlée**  
with Caramel Glaze

**Chocolate Raspberry Mousse**  
with a White Chocolate Sauce

**Tira Misu**  
with fresh Strawberries

**Honey Cake**  
with Saskatoon Coulis

**Salted Caramel Cheesecake**  
garnished with Pecans

**Orange Cream Cheesecake**  
with Bitter Chocolate Sauce

**Key Lime Cheesecake**  
with Coconut Coulis

**Chocolate Truffle Mousse**  
with Crème Anglaise



Gluten Free options available  
Add \$2.50 per order

All prices subject to 15% facility  
charge and applicable tax





|| \$35.95 per person ( 2 Hot Entreeé)  
|| Add \$4.00 per person for each extra Entreeé

**25 Person Minimum**

### Cold Buffet Items

Freshly Baked Assorted Rolls with Whipped Butter Mixed Market Greens with Vinaigrette **OR** Caesar Salad with our house-made dressing Chef's Assorted Freshly Prepared Salads (5) Platter of Fresh Vegetables & Cucumber Dill Dip Domestic Cheese Tray with Crackers & Baguette Assorted Pickle & Olive Display

### Entreeé Items

Sliced Rosemary & Garlic Pork Tenderloin  
Roasted Lemon Herb Chicken Breast  
Southern Fried Chicken Pieces  
Tarragon Salmon with Creme Reduction  
Red Wine Pot Roast  
Fall-Off-The-Bone Pork Ribs in Bourbon BBQ Sauce  
Hand-Pinched Perogies  
Naturally-Smoked Ham sided with Grainy Mustard  
Turkey Galantine with Cranberry Demi Glaze & Sage Dressing  
Vegan Tart, Fresh Spinach, Caramelized Onion, Fennel, Sundried Tomato, Mushrooms & Roasted Garlic  
Penne Pasta Marinara

### Side Dishes

Fresh Seasonal Vegetables  
Choice of **ONE (1)** Starch

- Baby Oven Roast Potatoes
- Seven Grain Rice Pilaf
- Creamy Whipped Potatoes

### Dessert

Our Pastry Chef's Dessert Buffet  
Bread Pudding with Caramel Sauce  
Fresh Seasonal Fruit Tray

### Chef-Attended Carved Beef

|| Add \$4.00 per person for Baron of Beef  
|| Add \$8.95 per person for Prime Rib of Beef



All Dinner Buffets are served with Calabrese Buns and Whole Grain Panini & Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee and a selection of Tazo Teas

Gluten Free options available  
Add \$2.50 per order

All prices subject to 15% facility charge and applicable tax



**HOT HORS D'OEUVRES**

\$30.00 per Dozen | Minimum 2 Dozen

- Mini Beef Wellington stuffed with Wild Mushrooms
- Tender Sea Scallops wrapped in Bacon and glazed with Teriyaki Sauce
- Traditional Spanakopita with Spinach and Feta Cheese wrapped in delicate Phyllo Pastry
- Vegetable Spring Rolls with Thai Chili Sauce
- Mini Pork Souvlaki with fresh Mint Tzaziki Dip
- Tender Mozzarella Ravioli lightly breaded and served with Marinara Dipping Sauce
- Crab Cakes fried golden brown and topped with Chipotle Aioli
- Smoky Pulled Pork Sliders with housemade BBQ Sauce and our Red Slaw
- Chicken Peanut Satay
- Vegetarian Samosas with Hammer Sauce
- Mini Beef Sliders with Smoked Gouda and Caramelized Onion
- Coconut Shrimp with Chili Sauce
- Salmon Profiteroles with Lemon Dill Hollandaise
- Cranberry Brie & Bacon Turnovers
- Mini Jerk Chicken Quesadillas

**COLD CANAPES**

\$26.00 per Dozen | Minimum 2 Dozen

- Fresh Red Tomato Bruschetta topped with Balsamic Creme served with Sliced Baguette
- Roasted Pineapple on Charred Shrimp
- Buffalo Mozzarella with Cherry Tomato Skewer
- Beef Carpaccio on Sage Crostini with Horseradish Aioli
- Vanilla Poached Shrimp in a Gin Gazpacho Shooter
- Traditional Deviled Eggs topped with Fresh Dill
- Smoked Salmon & Red Pepper Chutney Pin Wheel
- Vegetarian California Rolls with Wasabi Aioli
- Chef's Canapé Assortment (3 varieties)
- Half Jumbo Shrimp with Dilled Mayonnaise & Red Pepper on a Cucumber crown
- Smoked Chicken Sour Cherry Compote and Blue Cheese on a Crostini
- Smoked Salmon & Cream Cheese Rosette on Pumpernickel with Capers, Dill and Lemon

48 hours notice required for the above

Gluten Free options available  
Add \$2.50 per order

All prices subject to 15% facility charge and applicable tax



**PLATTERS**

**Deli Meat Platter**

\$345.00 per platter | Serves 25 people approx

A selection of Deli Meat with Rolls, Butter, Condiments, Sliced Cheese & Pickles

**Pumpernickel Platter**

\$275.00 per platter | Serves 50 people approx

A loaf of Pumpernickel Bread filled with Creamy Spinach & Roasted Red Pepper Dip baked in the oven. Served with Freshly Baked Baguette, Fried Tortillas and Grilled Flatbread and platter of Fresh Vegetables

**Bruschetta Platter**

\$150.00 per platter | Serves 30 people approx  
 \$250.00 per platter | Serves 50 people approx

Traditional Italian Bruschetta of Tomato, Onion, Basil & Garlic drizzled with Virgin Olive Oil and Balsamic Vinegar, served with Grilled Baguette & Flatbread

**The Big Dipper**

\$125.00 per platter | Serves 25 people approx  
 \$225.00 per platter | Serves 50 people approx

A great snack platter of Housemade Chips, Crackers, Balsamic Roasted Baguette & Seasonal Vegetables. Served with three delicious Housemade Dips

**Imported Cheese Display**

\$11.95 per person | Minimum 15

Cheese platter accompanied with Chocolate Garnish, Fresh Baguette & Assorted Crackers

**Iced Jumbo Shrimp Pyramid**

\$275.00 per order

100 pieces of Black Tiger Shrimp served with Lemon Wedges & Cocktail Sauce

**ACTION STATIONS**

1 Action Station \$8.95 per person  
 2 Action Stations \$15.95 per person

**Shrimp Action Station**

Pan-Seared with Butter, Fresh Herbs, Garlic & White Wine

**Scallops Action Station**

Seared with Honey Chipotle & Deglazed with White Wine & Cream

**Bananas Foster Station**

Bananas, Brown Sugar Butter, Cinnamon and Spiced Rum Liquor flambéed at the station and served over Vanilla Ice Cream



Gluten Free options available  
 Add \$2.50 per order

All prices subject to 15% facility charge and applicable tax





**ULTIMATE RECEPTION (Minimum 50 people)**

**Classic Reception**

\$27.95 per person | 1 piece per person

- Choose 3 Cold & 4 Hot hors D’oeuvres (varieties)
- Crisp Vegetables & Dip
- Domestic Cubed Cheese Board
- Fresh Sliced Fruit

**Deluxe Reception**

\$35.95 per person | 1 piece per person

- Choose 3 Cold & 4 Hot hors D’oeuvres (varieties)
- Choose 1 Chef-attended Action Station
- Aztec Dip with Tortillas & Crostinis
- Crisp Vegetables & Dip
- Domestic & Imported Cubed Cheese Board
- Fresh Sliced Fruit
- Chef’s Selection of Squares

**Premium Reception**

\$42.95 per person | 1 piece per person

- Choose 3 Cold & 4 Hot hors D’oeuvres (varieties)
- Choose 2 Chef-attended Action Stations
- Chef’s Antipasto Station with Cured Meats, Dips, Spreads, Olive Tapenade, Flatbread, Tortillas & Crostinis
- Domestic & Imported Cubed Cheese Board with Preserves and Roasted Nuts
- Fresh Sliced Fruit

Gluten Free options available  
Add \$2.50 per order

All prices subject to 15% facility charge and applicable tax





## Open House Reception

\$20.00 per person

Fruit Punch  
Garden Fresh Crudité's & Dips  
Assorted Sandwiches  
Valhalla Pastries  
Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee & a Selection of Teas

## Spud Heaven

\$12.00 per person

Build-your-own Mashed Potato Martini with Yukon Gold Mashed Potatoes  
Top it off with your choice of Bacon Bits, Chives, Crispy Onions, Shredded Cheddar, Mushroom Cream Sauce or Garlic Demi Glace

## South of Santa Fe

\$15.00 per person

Chili Chicken Breast, Spicy Beef, Taco Shells, Warm Flour Tortillas, Bell Peppers, Shredded Jack Cheese, Jalapenos, Sour Cream, Salsa, Lettuce, Diced Tomatoes, & Guacamole

## Beef on a Bun

\$15.00 per person

Roast round of Black Angus Beef with Garlic Jus, Variety of Mustards, Horseradish & Assorted Rolls served in Chafing Dish (Add \$75.00 for Carver)

## Poutine Bar

\$15.00 per person

French Fries & Sweet Potato Fries with Cheese Curds, Shredded Cheddar, Shredded Mozzarella, Gravy, Tomatoes, Green Onions & Crumbled Bacon

## Late Night Sweet Table

\$15.00 per person

Assorted Cakes, Squares, Cookies & Chocolate Dipped Fruit  
Freshly Brwed Seattle's Best Coffee, Decaffeinated Coffee & a Selection of Teas

## Antipasto Table

\$20.50 per person

Sliced Proscuitto, Salami, Mortadella, Sautéed Mushrooms, Italian Cheeses, Selection of Melons, Olives, Cold Grilled Vegetables

## Sandwich Bar

\$15.00 per person

Sliced Ham, Turkey, Roast Beef, Assorted Cheeses, Olives, Fresh Buns & Condiments

## Wing Station

\$18.00 per person (6 pieces per person)

Selection of Wing Flavours, French Fries, Carrot & Celery Sticks with Blue Cheese Dip

## Slider Station

\$15.00 per person

Choice of Mini Beef Sliders on Silver Dollars Buns with all the appropriate condiments served with French Fries

## Late Night Pizza Station

\$20.00 per pizza

12" Pizzas

Choose from Pepperoni, Hawaiian, Meat Lovers or Vegetarian



Gluten Free options available  
Add \$2.50 per order

All prices subject to 15% facility charge and applicable tax

## Wines



### Red Wines

Donini Merlot *Italy*  
\$29.00 per bottle (1 litre)

JP Azeitao Red *Portugal*  
\$30.00 per bottle

Tremonte Cara Sur Cabernet  
Sauvignon/Carmenere/Merlot *Chile*  
\$30.00 per bottle

Two Oceans Cabernet Sauvignon/  
Merlot *South Africa*  
\$32.00 per bottle

Two Oceans Shiraz *South Africa*  
\$32.00 per bottle

Tremonte Centauro Cabernet  
Sauvignon/Syrah/Carmenere  
*Chile*  
\$32.00 per bottle

Solaz Cabernet Sauvignon/  
Tempranillo *Spain*  
\$33.00 per bottle

Bodega Norton Barrel Select  
Malbec *Argentina*  
\$33.00 per bottle

Fleur du Cap Cabernet  
Sauvignon *South Africa*  
\$35.00 per bottle

Nugan Alfredo Second  
Pass Shiraz *Australia*  
\$40.00 per bottle

Penninsula Ridge  
Estate VQA *Ontario*  
\$44.00 per bottle

Novas Gran Reserva Organic  
Carmenere Cabernet Sauvignon  
*Chile*  
\$48.00 per bottle

### Sparkling & Champagne

Bright's President *Canada*  
\$28.00 per bottle

Martin & Rossi  
Asti Spumante *Italy*  
\$37.00 per bottle

Henkell Trocken *Germany*  
\$39.00 per bottle

Mionetto Prestige Prosecco  
Treviso Doc Brut *Italy*  
\$52.00 per bottle

### White Wines

Donini Trebbiano/Chardonnay  
*Italy*  
\$29.00 per bottle (1 litre)

JP Azeitao White *Portugal*  
\$30.00 per bottle

Two Oceans Pinot Grigio  
*South Africa*  
\$32.00 per bottle

Two Oceans Sauvignon Blanc  
*South Africa*  
\$32.00 per bottle

Flat Roof Manor Pinot Grigio  
*South Africa*  
\$34.00 per bottle

Nugan Third Generation  
Chardonnay *Australia*  
\$34.00 per bottle

Tremonte Sauvignon Blanc/  
Viognier *Chile*  
\$35.00 per bottle

Folonari Pinot Grigio *Chile*  
\$37.00 per bottle

Lamberti Santepietre Pinot Grigio  
*Italy*  
\$38.00 per bottle

Nugan Alfredo Annelise Pinot  
Grigio *Australia*  
\$44.00 per bottle

Saint Clair Family Estates  
*New Zealand*  
\$49.00 per bottle



Product availability  
is subject to change

All prices subject to 15% facility  
charge and applicable tax





**Host Bar**

|                                                                                                                                                                                            |        |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| Liquor (1 oz) .....                                                                                                                                                                        | \$4.25 |
| <i>(Luksusawa, Gordon's, Canadian Club, Captain Morgan's White, Lamb's Palm Breeze, Dewar's White Label, Sauza Gold)</i>                                                                   |        |
| Premium Liquor (1 oz) .....                                                                                                                                                                | \$4.50 |
| <i>(40 Creek, Stoli, Smirnoff, Bombay Sapphire, Beefeater, Bacardi Superior White &amp; Black, Captain Morgan Spiced &amp; Gold, Grant's, Crown Royal, Crown Royal Black, Jose Cuervo)</i> |        |
| Liquers (1 oz) .....                                                                                                                                                                       | \$5.75 |
| <i>(Baileys, Kahlua, Grand Marnier, Sambuca, Tia Maria, Ouzo, Drambuie, Frangelico, Dissarono, Marquis de Villard Brandy, Raynel Brandy, Harvey's Bristol Cream)</i>                       |        |
| Domestic Beer .....                                                                                                                                                                        | \$4.25 |
| <i>(Budweiser, Bud Light, Canadian, Labbat's Blue, Labatt's Blue Light, VO, Coors Light, Kokanee, Crystal, Export)</i>                                                                     |        |
| Premium Beer .....                                                                                                                                                                         | \$5.20 |
| <i>(Corona, Beck's, Innus &amp; Gunn, Heineken, Stella Artois, MGD, Alexander Keith's)</i>                                                                                                 |        |
| Local Craft Beer (473 mL) .....                                                                                                                                                            | \$8.00 |
| <i>(Northern Lager, 360, Steamwhislte, Firehouse Ale, Sultana)</i>                                                                                                                         |        |

**DOMESTIC & PREMIUM DRAFT** available upon request, ask your Consultant for details.

|                     |        |
|---------------------|--------|
| Non-Alcoholic ..... | \$3.75 |
| Fountain Pop .....  | \$2.00 |

**Cash Bar**

|                             |        |
|-----------------------------|--------|
| House Wine (6 oz) .....     | \$6.00 |
| Liquor (1 oz) .....         | \$5.25 |
| Premium Liquor (1 oz) ..... | \$6.00 |
| Liquers (1 oz) .....        | \$6.50 |
| Domestic Beer .....         | \$5.00 |
| Premium Beer .....          | \$6.00 |
| Local Craft Beer .....      | \$8.00 |
| Non-Alcoholic .....         | \$4.00 |
| Fountain Pop .....          | \$2.00 |

**Responsible Alcohol Service**

The Alcohol and Gaming Commission of Ontario regulations prohibit the service of alcoholic beverages after 2:00 am therefore all entertainment should cease at this time and the function room must be vacated by 2:45 am. Catering and Bar Services operate according to these regulations.

If bar sales fall below \$400.00, an additional charge of \$17.50 per bartender, per hour may apply for a minimum of 4 hours.

**HOST BAR**

When host is invoiced for all drinks consumed (subject to 15% facility charge & applicable taxes). Valhalla bars include mix and ice, the finest glassware and stemware and the services of a professionally trained bartender.

**CASH BAR**

When individual guests purchase from the hotel bar (incl. taxes)