

events made easy



COFFEE BREAKS

Coffee and Tea

100% Colombian coffee, assorted regular and herbal teas \$3.75 per guest/per break

Cold Beverages

Assorted fruit juices \$3.75 each
 Assorted soft drinks \$3.75 each
 Fruit juice (serves 10) \$19 per pitcher
 Iced tea (serves 10) \$19 per pitcher
 Chilled milk (serves 10) \$19 per pitcher
 Still water \$3.75 per bottle
 Sparkling water \$3.75 per bottle
 Assorted vitamin water/energy drinks \$4.50 each

Fresh from the Bakery

Assorted pastries \$33 per dozen
 Assorted muffins \$33 per dozen
 Croissants \$33 per dozen
 Assorted bagels with cream cheese, butter, preserves \$19 per half dozen
 Assorted dessert squares \$30 per dozen
 Freshly baked jumbo cookies \$26 per dozen
 Assorted breakfast breads \$31 per dozen

Breakfast Items

Assorted fruit yogurt \$3.25 each
 Assorted cereal/granola bars \$2.75 each
 Sliced seasonal fresh fruit \$6.25 per guest
 Whole fresh fruit \$2.50 per guest
 Overnight oats \$3 each
 Waffle station with seasonal berry compote, shaved chocolate, pecans, fresh whipped cream \$7 per guest

Munchies and Snacks

Vegetable crudité's with ranch dressing \$5.50 per guest
 Imported and domestic cheese with crackers \$8 per guest
 Assorted mini chocolate bars \$15 per dozen/\$1.25 each
 Assorted individual potato chip bags \$24 per dozen/\$2.75 each
 Pretzel bowl (serves 8-10) \$15 per bowl
 Trail mix with dried fruit \$4.50 per guest

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Banquet Manager.

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THEMED BREAKS (MINIMUM 15 GUESTS*, pricing is per guest)

Here's to Your Health | \$12

Trail mix with dried fruit
Vegetable crudités with ranch dressing
Assorted fruit juices

Traditional Coffee Break | \$12

Freshly baked jumbo cookies
Sliced seasonal fresh fruit
100% Colombian coffee, regular and herbal teas

Sweet Indulgence | \$12

Assorted gourmet desserts and squares
Sliced seasonal fresh fruit
100% Colombian coffee, regular and herbal teas

The Refresher | \$15

Pitas
Tortilla chips with fresh salsa and guacamole
Spinach and artichoke dip
Red pepper hummus
Vegetable crudités with ranch dressing
Iced tea

Power Break | \$16

Assorted cereal/granola bars
Whole fresh fruit
Assorted breakfast breads
Assorted fruit juices
100% Colombian coffee, regular and herbal teas

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BREAKFAST BUFFETS (MINIMUM 15 GUESTS*, pricing is per guest)

Breakfast buffets are served with chilled fruit juice, fresh fruit salad, 100% Colombian coffee and regular and herbal teas.

Continental Breakfast | \$14

A selection of pastries and baked goods with condiments and preserves

Deluxe Healthy Breakfast | \$17

Heart-smart muffins and multigrain bagels
Vegetarian frittata
Overnight oats

Hot Morning Buffet | \$20

A selection of pastries and baked goods with condiments and preserves
Scrambled eggs (substitute egg enhancements below +\$3)
Bacon and sausages
Breakfast potatoes

ENHANCEMENTS TO BREAKFAST BUFFETS

Eggs Benedict | \$5 Poached egg, crisp pancetta, toasted English muffin, classic hollandaise sauce

Breakfast Sandwich | \$5 Fried egg, crisp pancetta, fresh tomato and cheddar cheese, toasted English muffin

Vegetarian Frittata | \$5 Italian baked omelette, sautéed spinach, peppers, asparagus, crumbled feta

Scramblers Scrambled eggs or egg whites

Western | \$4 crisp bacon, green onions, red peppers, cheddar cheese

Canadian | \$4 crisp bacon, mushrooms, cheddar cheese

Meat Lovers | \$7 crisp bacon, sausage, ham, cheddar cheese

Vegetarian | \$7 red peppers, mushrooms, diced tomato, wilted spinach, feta cheese

Omelette Station | \$7

Waffle Station | \$7

Bagels | \$19 per half dozen

Assorted fruit yogurt | \$3.25

Overnight oats | \$3

Assorted cereals | \$4

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THEMED LUNCH BUFFETS (MINIMUM 15 GUESTS*, pricing is per guest)

Themed lunch buffets are served with a selection of dessert squares, 100% Colombian coffee, and regular and herbal teas).

Taste of Athens | \$29

- Lemon chicken breasts
- Beef kebabs
- Rice pilaf
- Greek potatoes
- Greek salad
- Pitas
- Tzatziki

Taste of Mexico | \$28

- Seasoned lean ground beef
- Fajita chicken
- Taco chips
- Hard taco shells and soft corn tortillas (lettuce cups available as gluten-free option)
- Chopped tomatoes, lettuce, cilantro
- Shredded cheddar
- Fresh cut jalapeños
- Sour cream, salsa, guacamole
- Caesar salad
- Rice and beans | \$2 per guest

Canadian Pub Experience | \$29

- Thinly sliced beef with au jus
- Fresh sliced pretzel buns
- Sliced tomatoes, red onions, dill pickles
- Caramelized onions, Dijon mustard, mayonnaise, horseradish, house-made barbecue sauce
- Country potato salad
- Mixed greens with dressing

Additions:

- Assorted soft drinks and bottled juices | \$3.75 each
- Sliced seasonal fresh fruit | \$6.25 per guest
- Caesar salad | \$4 per guest

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LUNCH BUFFETS (MINIMUM 15 GUESTS*, pricing is per guest)

Lunch buffets are served with Chef's soup of the day, mixed greens with dressing, sliced seasonal fresh fruit, 100% Colombian coffee, and regular and herbal teas.

Classic Working Lunch | \$22

Assorted sandwiches on artisan breads and assorted wraps:

Chef's selection of ham, turkey, roast beef, tuna, egg salad, chicken salad, vegetarian

Selection of dessert squares

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LUNCH BUFFETS CONTINUED (MINIMUM 15 GUESTS*, pricing is per guest)

Executive Lunch Buffet Served 10:30am - 2:00pm only

Fresh baked buns with butter
 Soup/Salad (Choice of 2)
 Side (Choice of 1)
 Fresh Seasonal Vegetables
 Main Entrée (Choice of 1)
 Sliced Seasonal Fresh Fruit
 Selection of Dessert Squares
 100% Colombian Coffee, Regular and Herbal Teas

Choose from:

Soup/Salads

- Chef's soup of the day
- Classic Caesar salad
- Mixed greens with dressing
- Mediterranean pasta salad
- Marinated vegetable salad
- Country potato salad
- Kale and quinoa salad
- Greek salad

Sides

- Herb roasted potatoes
- Jasmine rice
- Mashed potatoes
- Wild rice medley
- Garlic toast

Main Entrées

- Penne primavera with chicken | \$27
- Vegetarian penne primavera | \$25
- Lasagna | \$27
- Vegetarian lasagna | \$26
- Baked salmon fillet | \$29
- Roast beef with horseradish and au jus | \$29
- Grilled chicken breast in wild mushroom cream sauce | \$28
- Grilled chicken breast in lemon sundried tomato herb sauce | \$27

Additions

- Soup/Salad | \$4 per guest
- Side | \$4 per guest
- Main Entrée | \$7 per guest
- Assorted soft drinks and bottled juices | \$3.75 each

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PLATTERS & APPETIZERS

Platters | platters for 30

Fresh fruit kebabs with yogurt dip	\$160
Vegetable crudités with ranch dressing	\$120
Vegetable crudités with hummus	\$130
Charcuterie platter	\$210
Imported and domestic cheese with crackers	\$250
Warm roasted garlic naan bread with olive tapenade	\$90
Spinach and artichoke dip with corn tortillas	\$90
Jumbo shrimp	\$210
Assorted bruschetta – traditional, sweet red pepper, tomato goat cheese	\$90
Mini assorted sandwiches	\$160
Roasted vegetable platter	\$140

Cold Appetizers | priced per dozen | minimum of 3 dozen per selection

Smoked salmon and cream cheese canapés	\$30
Tomato and goat cheese bruschetta on herb crostinis	\$20
Tuna tataki on crisps	\$30
Tomato, basil, bocconcini skewers	\$22
Charcuterie skewer	\$30
Southwest chicken tortilla rolls	\$27
Crisp vegetable crudités shots	\$23
Open faced mini sandwiches – choice of:	\$36
Calypso shrimp salad	
Chicken salad with toasted almonds and jalapeños	
Smoked salmon with lemon herb cream cheese	
Roast beef and swiss cheese	

Hot Appetizers | priced per dozen | minimum of 3 dozen per selection

Greek style meatballs with tzatziki	\$27
Beef satay with peanut sauce	\$30
Chicken souvlaki	\$30
Spanakopita	\$25
Tandoori chicken skewers with mango chutney	\$30
Tequila prawns	\$30
Shrimp spring rolls with wasabi aioli	\$30
Vegetarian spring rolls	\$27

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DINNER BUFFETS (MINIMUM 30 GUESTS*, pricing is per guest)

Dinner buffets are served with freshly baked buns, butter, 100% Colombian coffee, and regular and herbal teas.

Classic Dinner Buffet | \$38

- Classic Salad (choice of 1)
- Gourmet Salad (choice of 1)
- Seasonal Vegetable Medley Side (choice of 1)
- Main Entrée (choice of 1)
- Sliced Seasonal Fresh Fruit
- Selection of Dessert Squares

Deluxe Dinner Buffet | \$44

- Classic Salad (choice of 1)
- Gourmet Salad (choice of 2)
- Vegetable Crudités with Ranch Dressing
- Seasonal Vegetable Medley
- Sides (choice of 2)
- Main Entrées (choice of 2)
- Sliced Seasonal Fresh Fruit
- Assorted Gourmet Desserts and Squares

Executive Dinner Buffet | \$52

- Classic Salad (choice of 1)
- Gourmet Salad (choice of 2)
- Vegetable Crudités with Ranch Dressing
- Seasonal Vegetable Medley
- Sides (choice of 2)
- Main Entrées (choice of 3)
- Domestic and Imported Cheese Platter
- Sliced Seasonal Fresh Fruit
- Assorted Gourmet Desserts and Squares

Classic Salads

- Classic Caesar salad
- Mixed greens with dressing

Gourmet Salads

- Mediterranean pasta salad
- Marinated vegetable salad
- Country potato salad
- Kale and quinoa salad with lemon vinaigrette
- Greek salad
- Spinach salad with house-made dressing

Sides

- Herb roasted potatoes
- Jasmine rice
- Mashed potatoes
- Wild rice medley

Main Entrées

- Vegetarian penne primavera
- Lasagna
- Vegetarian lasagna
- Baked salmon fillet
- Roast baron of beef with mini Yorkshire pudding, rosemary au jus
- Grilled chicken breast in wild mushroom cream sauce
- Grilled chicken breast in lemon sundried tomato herb sauce
- Mushroom ravioli with pesto cream sauce

Upgrade Main Entrée

- Herb crusted Prime Rib with Yorkshire pudding, red wine reduction | \$6

Additions

- Main Entrée | \$7.50
- Salad | \$4
- Side | \$3
- Baileys chocolate bread pudding | \$4

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THEMED DINNER BUFFETS (MINIMUM 30 GUESTS*, pricing is per guest)

Themed dinner buffets are served with freshly baked buns, butter, 100% Colombian coffee and regular and herbal teas.

Taste of Athens | \$37

- Lemon chicken breasts
- Beef kebabs
- Rice pilaf
- Greek potatoes
- Greek salad
- Pitas
- Tzatziki

Taste of Mexico | \$36

- Seasoned lean ground beef
- Fajita chicken
- Taco chips
- Hard taco shells and soft corn tortillas (lettuce cups available as gluten-free option)
- Chopped tomatoes, lettuce, cilantro
- Shredded cheddar
- Fresh cut jalapeños
- Sour cream, salsa, guacamole
- Caesar salad
- Rice and beans | \$2 per guest

Canadian Pub Experience | \$33

- Thinly sliced beef with au jus
- Fresh sliced pretzel buns
- Sliced tomatoes, red onions, dill pickles
- Caramelized onions, Dijon mustard, mayonnaise, horseradish, house-made barbecue sauce
- Country potato salad
- Mixed greens with dressing

Additions:

- Assorted soft drinks and bottled juices | \$3.75 each
- Sliced fresh fruit | \$6.25 per guest
- Caesar salad | \$4 per guest
- Gourmet dessert squares | \$30 per dozen

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PLATED DINNERS (MINIMUM 30 GUESTS*, pricing is per guest)

All plated dinners are served with freshly baked buns, butter, 100% Colombian coffee, and regular and herbal teas plus Chef's choice of dessert.

Main Entrées

Baked salmon fillet served with rice pilaf and seasonal vegetables | \$43

Roast baron of beef with mini Yorkshire pudding, rosemary au jus, mashed potatoes, seasonal vegetables | \$44

Grilled chicken breast in a wild mushroom cream sauce, mashed potatoes, seasonal vegetables | \$36

Grilled chicken breast in a lemon sundried tomato herb sauce, rice pilaf, seasonal vegetables | \$36

Mushroom ravioli with pesto cream sauce | \$35

Additions | \$6

- Chef's soup of the day
- Mixed greens with dressing
- Classic Caesar salad
- Spinach salad with house-made dressing
- Kale and quinoa salad with lemon vinaigrette
- Greek salad
- Add an additional Entrée (maximum 3 choices) | \$7

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LATE-NIGHT THEMED STATIONS (MINIMUM 30 GUESTS*, pricing is per guest)

Canadian Pub Experience | \$17

- Thinly sliced beef with au jus
- Fresh sliced pretzel buns
- Sliced tomatoes, red onions, dill pickles
- Caramelized onions, Dijon mustard, mayonnaise, horseradish, house-made barbecue sauce

Poutine Station | \$14

- Seasoned yam fries
- Cheese curds
- Bacon bits
- Green onions
- Beef gravy

Waffle Station | \$15

- Belgian waffles
- Seasonal berry compote
- Shaved chocolate
- Syrup
- Pecans

Taco Station | \$17

- Seasoned lean ground beef
- Fajita chicken
- Taco chips
- Hard taco shells and soft corn tortillas (lettuce cups available as a gluten-free option)
- Chopped tomatoes, lettuce, cilantro
- Shredded cheddar
- Fresh cut jalapeños
- Sour cream, salsa, guacamole

Refresher Station | \$14

- Pitas
- Tortilla chips
- Vegetable crudité with ranch dressing
- Fresh salsa and guacamole
- Spinach and artichoke dip
- Red pepper hummus

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BEVERAGE SERVICE

Host Bar | when the host pays for all liquor consumption

House liquor – 1oz	\$5.99
Premium liquor – 1oz	by selection
House wine	\$5.99
Premium wines	by selection
Domestic beer	\$5.99
Craft/Premium beer	\$6.49
Import beer	\$6.49
Coolers	\$6.49
Cider	\$6.49
Soft drinks/juice	\$3.75
Bottled water	\$3.75

***Host bar prices do not include taxes.**

Champagne Toast (per guest)	\$5.00
Non-alcoholic Punch (serves 30)	\$60.00
Adult punch (serves 30) (where applicable)	\$100.00

Cash Bar | when guests purchase tickets from a cashier

House liquor – 1oz	\$6.75
Premium liquor – 1oz	by selection
House wine	\$6.75
Premium wine	by selection
Domestic bottled beer	\$6.75
Craft/Premium beer	\$7.50
Import beer	\$7.50
Coolers	\$7.50
Cider	\$7.50
Soft drinks/juice	\$3.75
Bottled water	\$3.75

***Cash bar prices include taxes.**

All bars include the following standard items: rye, gin, white rum, dark rum, vodka, scotch, domestic beer, and house wine. Bar mixes include: orange juice, clamato juice, lime juice, cranberry juice, regular and diet soft drinks, and water. Please ask for pricing on premium products.

Note: The bartender charge of \$25 per hour (minimum of four (4) hours) will be waived if sales meet or exceed \$400 per bar. In addition, a ticket seller charge of \$15 per hour (minimum of four (4) hours) will apply to cash bars.

Alcohol Service Policy

It is our policy to serve alcoholic beverages in a responsible and professional manner at all times. We shall adhere to all applicable laws and regulations as they pertain to the service of alcohol to under age or intoxicated persons.

The hours of beverage service varies by location. Please speak with the Banquet Manager about details for your location.

We are happy to bring in wine from established suppliers for your event. Please inquire with the Banquet Manager. We are unable to accommodate requests for home brew/U-brew.

ask to see our extended wine list



Equipment (per day)

Flip Chart - includes paper and markers	\$30
Whiteboard - includes markers	\$30
Easel	\$15
LCD Projector	\$175
Screen – 6 foot	\$40
Screen – 8 foot	\$55
Speakerphone	\$99
Podium	no charge
Wired Microphone	\$35
Cordless Microphone	\$125
Lapel Microphone	\$125
Extension Cord	\$7
Power Bar	\$5

All audio visual pricing is subject to change and based on availability.

Please ask the Banquet Manager for pricing on any audio visual equipment you may require that is not listed. We would be happy to secure a quote for you.

We are proud to offer wireless Internet in our meeting rooms. Should you require any more than our standard Internet service (light surfing for multiple users), please speak with the Banquet Manager.

Note that all music pre-recorded or live is to be independent of meeting room sound systems and subject to RESOUND and SOCAN as well as other applicable fees where required by law.

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