

## ALL INCLUSIVE PACKAGES (MINIMUM 20 GUESTS\*, pricing is per guest)

Every **All Inclusive Package** includes the following:

- Unlimited 100% Columbian coffee, and regular and herbal teas
- Stationary box
- Flip chart
- Projector screen
- Extension cord
- Power bar
- Wireless Internet
- Room rental
- Set-up fee
- Water service throughout the day

## DELUXE THEMED | ALL INCLUSIVE PACKAGE | \$63

### Deluxe Breakfast

- Chilled fruit juice
- Fresh fruit salad
- Selection of pastries and baked goods with butter and preserves
- Vegetarian frittata

### THEMED LUNCHES (Choice of one themed lunch)

#### Taste of Athens

- Lemon chicken breast
- Beef kebabs
- Greek salad
- Rice pilaf
- Greek potatoes
- Pitas
- Tzatziki
- Assorted dessert squares

#### Taste of Mexico

- Seasoned lean ground beef
- Fajita chicken
- Caesar salad
- Hard taco shells
- Soft tortillas
- Taco chips
- Chopped tomatoes
- Lettuce
- Cilantro
- Shredded cheddar
- Fresh cut jalapeños
- Sour cream
- Salsa
- Guacamole
- Rice and beans
- Assorted dessert squares

#### Taste of Asia

- Wok seared chicken
- Black bean steamed cod
- Asian inspired soup
- California chicken salad
- Braised udon noodles with vegetables
- Coconut and kaffir lime leaf scented jasmine rice
- Miso honey zucchini
- Assorted dessert squares

#### Canadian Pub Experience

- Thinly sliced beef
- Fresh pretzel buns
- Country potato salad
- Mixed greens with dressing
- Sliced tomatoes
- Red and caramelized onions
- Dill pickles
- Dijon mustard, mayonnaise
- Horseradish
- House- made barbeque sauce
- Assorted dessert squares

#### Taste of Italy

- Chicken parmesan
- Ricotta stuffed ravioli
- Penne beef bolognese
- Minestrone soup
- Tomato panzanella salad
- Golden beet with quinoa and kale salad
- Garlic toast
- Assorted dessert squares

### Break-Time Options (Choice of 1)

- Freshly baked jumbo cookies
- Vegetable crudités with ranch dressing
- Trail mix with dried fruit
- Sliced seasonal fresh fruit
- Red pepper hummus with pita
- Assorted cereal/granola bars
- Assorted mini chocolate bars and chips
- Assorted pastries and breakfast breads
- Popcorn with flavour shakers
- 'Chicago Style' popcorn (cheese and caramel mixed)
- Tortilla chips with fresh salsa and guacamole

\*May be served to smaller groups; however, minimum charge is for 20 guests.

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.

**CLASSIC | ALL INCLUSIVE PACKAGE | \$57**
**Classic Continental Breakfast**

- Chilled fruit juice
- Selection of pastries and baked goods with butter and preserves
- Fresh fruit salad

**Classic Working Lunch**

- Chef's soup of the day
- Mixed greens with dressing
- Assorted sandwiches on artisan breads and assorted wraps: Chef's selection of ham, turkey, roast beef, tuna, egg salad, chicken salad, vegetarian

- Sliced seasonal fresh fruit
- Selection of dessert squares

**EXECUTIVE | ALL INCLUSIVE PACKAGE | \$69**
**Hot Morning Buffet**

- Chilled fruit juice
- Selection of pastries and baked goods with butter and preserves
- Fresh fruit salad
- Scrambled eggs (substitute eggs benedict, breakfast sandwich, or frittata + \$3)
- Bacon and sausages
- Breakfast potatoes

**Morning Break**

Choice of one Break-Time Option

**Executive Lunch Buffet**

- Fresh baked rolls with butter
- Soup/Salads (choice of 2)
- Side (choice of 1)
- Fresh seasonal vegetables

- Main Entrée (choice of 1)
- Sliced seasonal fresh fruit
- Assorted gourmet desserts and squares

**Afternoon Break**

Choice of one Break-Time Option

**Soup/Salads**

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

**Sides**

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

**Main Entrée**

- Baked salmon
- Roast beef with horseradish and au jus
- Grilled chicken breast in wild mushroom cream sauce
- Grilled chicken breast in lemon sun-dried tomato herb sauce
- Ricotta stuffed ravioli

**MAKE IT EVEN BETTER - ENHANCEMENTS pricing is per guest**
**BREAKFAST ENHANCEMENT OPTIONS**

- Assorted bagels with cream cheese, butter, preserves | **half dozen \$21**
- Assorted fruit yogurt | **\$3.50**
- Overnight oats | **\$3**
- Assorted cereals and milk | **\$4**
- Scrambled eggs, bacon, sausage, breakfast potatoes | **\$6**
- Eggs benedict | **\$5**
- Breakfast sandwich | **\$5**
- Vegetarian frittata | **\$5**

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