

## All Inclusive Packages (MINIMUM 20 GUESTS\*, pricing is per guest)

Every All Inclusive Package includes the following:

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

## Deluxe Themed | All Inclusive Package | \$70

### 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
- Freshly baked jumbo cookies

#### 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
- Freshly baked jumbo cookies

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

- Freshly baked jumbo cookies
- Vegetable crudité 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
- 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 | \$65**

**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

**Executive | All Inclusive Package | \$76**

**Hot Morning Buffet**

- Chilled fruit juice
- Selection of pastries and baked goods with butter & 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 Working Lunch**

- 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

**Soups/Salads**

- Caesar salad
- Mixed greens with house vinaigrette
- Mediterranean pasta salad
- Marinated vegetable salad
- Country potato salad
- Kale and quinoa salad
- Greek salad
- Spinach salad

**Main Entrées**

- Baked Salmon
- Roast beef with mini Yorkshire pudding, au jus
- Grilled chicken breast in wild mushroom cream sauce
- Grilled chicken breast in lemon sun-dried tomato herb sauce
- Ricotta stuffed ravioli

**Sides**

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

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