

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 | \$78

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 India

- Butter chicken
- Beef vindaloo
- Jasmine rice
- Aloo gobi
- Kachumber salad
- Mango chutney
- Raita
- Sambal
- Garlic naan bread
- 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 | \$74

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 | \$84

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
 Chef's soup of the day

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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