

HOLIDAY LUNCH MENU

\$40 PER PERSON

All prices are inclusive of gratuities/service charges.

LUNCH MENU

- Freshly Baked Artisan Breads

Appetizers (Select One of the Following)

- Cauliflower Soup with Mountain Oak Smoked Gouda and Truffle Gremolata
- Kale Salad with Clementine, Maple-Roasted Walnuts and Cranberry Vinaigrette
 - Butter Lettuce Salad with Pickled Shallot, Pecorino Romano, Aged Sherry and “Kozlik’s” Mustard Vinaigrette

Main Entrées (Select One of the Following)

Served with Mashed Potatoes and Rosemary Roasted Root Vegetables

- Traditional Turkey Dinner with all the Fixings
- Allspice and Honey Glazed Ham with Ginger and Pineapple Chutney and Bourbon Jus
 - Roasted Chicken Supreme with Black Truffle Madeira Jus
- Portobello Mushroom Stuffed with Goat Cheese and Wrapped in Puff Pastry
 - Pan Seared Salmon with Salsa Verde

Desserts (Select One of the Following)

- Dark Chocolate Torte with Hazelnut Mousse and Salted Caramel
- Baked Cheesecake with Citrus and Mint Salad, Candied Zest and Orange Cream
 - Trio of Sorbet with Fruit Compote and Meringue
- Tropical Fruit Trifle, Mango Mousse, Pineapple and Kiwi Salad, Vanilla Bean Chantilly and Sponge Cake

- Coffee and Selection of Tealeaves Tea

MENU UPGRADES

- Roast Sirloin of Angus Beef with Creamy Fresh Horseradish and Natural Jus . . . \$5.00 per person

ADDITIONAL OPTIONS

- Choice of Two Appetizers \$3.00 per person
- Choice of Three Entrées \$6.00 per person
- Choice of Two Desserts. \$6.00 per person
- Wine Service (Unlimited pour throughout lunch) \$14.00 per person
- Cold Hors d’Oeuvres (Tray served by our staff) \$10.00 per person per hour
- Hot and Cold Hors d’Oeuvres (Tray served by our staff) \$15.00 per person per hour

Holiday inspired. Selections may vary depending on availability.

HOLIDAY LUNCH PACKAGE

\$68 PER PERSON *Includes Room Rental. Includes Holiday Décor in Room and Centrepieces.
All prices are inclusive of gratuities/service charges.*

COLD HORS D'OEUVRES

Tray served by our staff.

- Seasonally Inspired Chef Creations

NON-ALCOHOLIC BAR SERVICE

- Coffee and Selection of Tealeaves Tea
- Selection of Juices, Still and Sparkling Water

LUNCH MENU

- Freshly Baked Artisan Breads

Appetizers (Select One of the Following)

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- Kale Salad with Clementine, Maple-Roasted Walnuts and Cranberry Vinaigrette
 - Butter Lettuce Salad with Pickled Shallot, Pecorino Romano, Aged Sherry and “Kozlik’s” Mustard Vinaigrette

Main Entrées (Select One of the Following)

Served with Mashed Potatoes and Rosemary Roasted Root Vegetables

- Traditional Turkey Dinner with all the Fixings
- Allspice and Honey Glazed Ham with Ginger and Pineapple Chutney and Bourbon Jus
 - Roasted Chicken Supreme with Black Truffle Madeira Jus
- Portobello Mushroom Stuffed with Goat Cheese and Wrapped in Puff Pastry
 - Pan Seared Salmon with Salsa Verde

Desserts (Select One of the Following)

- Dark Chocolate Torte with Hazelnut Mousse and Salted Caramel
- Baked Cheesecake with Citrus and Mint Salad, Candied Zest and Orange Cream
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- Tropical Fruit Trifle, Mango Mousse, Pineapple and Kiwi Salad, Vanilla Bean Chantilly and Sponge Cake

- Coffee and Selection of Tealeaves Tea

MENU UPGRADES

- Roast Sirloin of Angus Beef with Creamy Fresh Horseradish and Natural Jus . . . \$5.00 per person

ADDITIONAL OPTIONS

- Wine Service (Unlimited pour throughout lunch) \$14.00 per person
- Update to Hot and Cold Hors d'Oeuvres \$5.00 per person per hour

Holiday inspired. Selections may vary depending on availability.

HOLIDAY DINNER MENU

\$67 PER PERSON

All prices are inclusive of gratuities/service charges.

DINNER MENU

- Freshly Baked Artisan Breads

Appetizers (Select One of the Following)

- Cauliflower Soup with Mountain Oak Smoked Gouda and Truffle Gremolata
- Kale Salad with Clementine, Maple-Roasted Walnuts and Cranberry Vinaigrette
 - Butter Lettuce Salad with Pickled Shallot, Pecorino Romano, Aged Sherry and “Kozlik’s” Mustard Vinaigrette

Main Entrées (Select Three of the Following - guests choose their entrée night of) Served with Mashed Potatoes and Rosemary Roasted Root Vegetables

- Traditional Turkey Dinner with all the Fixings
- Allspice and Honey Glazed Ham with Ginger and Pineapple Chutney and Bourbon Jus
 - Roasted Chicken Supreme with Black Truffle Madeira Jus
- Portobello Mushroom Stuffed with Goat Cheese and Wrapped in Puff Pastry
 - Pan Seared Salmon with Salsa Verde

Desserts (Select One of the Following)

- Dark Chocolate Torte with Hazelnut Mousse and Salted Caramel
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 - Trio of Sorbet with Fruit Compote and Meringue
- Tropical Fruit Trifle, Mango Mousse, Pineapple and Kiwi Salad, Vanilla Bean Chantilly and Sponge Cake

- Coffee and Selection of Tealeaves Tea

MENU UPGRADES

- Roast Sirloin of Angus Beef with Creamy Fresh Horseradish and Natural Jus . . . \$5.00 per person

ADDITIONAL OPTIONS

- Choice of Two Appetizers \$3.00 per person
- Choice of Two Desserts. \$6.00 per person
- Wine Service (Unlimited pour throughout dinner) \$14.00 per person
- Cold Hors d’Oeuvres (Tray served by our staff) \$10.00 per person per hour
- Hot and Cold Hors d’Oeuvres (Tray served by our staff) \$15.00 per person per hour

Holiday inspired. Selections may vary depending on availability.

HOLIDAY DINNER PACKAGE

\$120 PER PERSON *Includes Room Rental. Includes Holiday Décor in Room and Centrepieces.
All prices are inclusive of gratuities/service charges.*

HOT AND COLD HORS D'OEUVRES *(Tray served by our staff)*

- Seasonally Inspired Chef Creations

WINE SERVICE *(Unlimited pour throughout dinner)*

- Red and White Wine

NON-ALCOHOLIC BAR SERVICE

- Coffee and Selection of Tealeaves Tea
- Selection of Juices, Still and Sparkling Water

DRINK TICKETS *(1 per person)*

- Rye, Rum, Vodka, Gin, Scotch, Bourbon and Brandy
- A Selection of Premium Local and Imported Beers
 - Holiday Seasonal Cocktail
 - Red and White Wine

DINNER MENU

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 - Coffee and Selection of Tealeaves Tea

ADDITIONAL OPTIONS

- Add a Second Appetizer starting at \$8.00 per person
- Full Host Bar Commencing with Cocktail Reception *(5 hours)*. \$30.00 per person
- Additional Hours for Bar Service. \$10.00 per person per hour

Holiday inspired. Selections may vary depending on availability.