

THREE COURSE PLATED DINNER

\$49.00 per person*

STARTERS

Caesar Salad

Heritage Greens, Double Smoked Bacon, Local Parmesan, Black Pepper Olive Oil Croutons

Wild Mushroom & Goat's Cheese Polenta

Herb Infused Crispy Polenta, Balsamic Reduction, Fresh Arugula, Spiced Nuts

Thai Sweet Potato Soup

Spiced Crema, Fresh Herb And Smoked Paprika

MAINS

Pan Roasted Trout

Roasted Garlic And Herb Whipped Potato
Confit Little Tomatoes, Daily Vegetables, Citrus Cream Reduction

Free Range Chicken Breast

Sage Natural Jus, Red Wine Braised Pearl Onions,
Roasted Garlic And Herb Whipped Potato, Maple Roasted Heirloom Carro

Sous Vide Stuffed Chicken

Garden Pesto Cream Sauce, Locally Cured Chorizo,
Artichokes, Baby Spinach, Red Onions Fresh Arugula and Grilled Garlic Bread

DESSERTS

Apple & Cinnamon Cobbler

French Vanilla Gelato, Fresh Whip, Spiced Nuts & Berries

Dark Chocolate Mousse Napoleon

72% Callebaut Chocolate,
Strawberry Whip, Dark Cherry Cake

THREE COURSE PLATED DINNER

\$59.00 per person*

STARTERS

Sunburst Salmon Gravlax

Beet And Citrus Cured, Dill Crème Fraiche, Crispy Capers, Fresh Arugula, Pomegranate

Wild Mushroom & Goat's Cheese Polenta

Herb Infused Crispy Polenta, Balsamic Reduction, Fresh Arugula, Spiced Nuts

Warm Mushroom & Spinach

Heritage Greens, House Pickled Beets, Hemp Hearts, Feta,
Dried Cranberries, Pumpkin Seed, Spiced Nuts, Dill & Mint Vinaigrette

MAINS

Red Wine Braised Beef

Wild Mushroom Mousse, Roasted Garlic And Herb Whipped Potatoes,
Smoked Carrot Puree, Braised Daikon, Merlot And Rosemary Jus

Roasted Red Snapper

Saffron Risotto, Fennel, Little Tomatoes, Caper Berries, Smoked Corn And Red Pepper Veloute, Daily Vegetables

Wild Mushroom, Lentil & Walnut Loaf

Charred Onion, Rosemary And Fig Chutney, Roasted Wild Mushrooms, Carrot & Beet Puree, Daily Vegetables

Sous Vide Stuffed Chicken

Brie, Roasted Apple, Thyme Stuffing, Pink Peppercorn & Marsala Jus,
Pistachio Crumb, Dauphinoise Potatoes, Daily Vegetables

DESSERTS

Caramel Cappuccino Crème Brulee

Macaron & Fresh Berries

Dark Chocolate Brownie

72% Callebaut Chocolate, Butterscotch Gelato, Spiced Caramel Sauce & Cookie Crumb

THREE COURSE PLATED DINNER

\$79.00 per person*

AMUSE BOUCHE

Beet Cured Salmon Gravlox, Lemon Balm Mousse, Truffled Potato Blini

APPETIZERS

Seared Ahi Tuna

Agrodulce Salsa, Braised Daikon, Sesame Seaweed Salad, Mango Wasabi Aioli, Micro Greens

Wild Boar, Pistachio & Duck Country Pate

House Pickles, Gewurztraminer Jelly, Roasted Plums, Brioche Crostini, Edible Flowers

Beet & Buffalo Mozzarella Salad

Ontario Water Buffalo Cheese, Beet Stardust, Fresh Oregano,
Pickled Red Beets, Arugula, Spiced Nuts, Tarragon & Sherry Reduction, Crispy Golden Beets

MAINS

Lobster Gnocchi

Layers of Butter Chicken and Blackened Shrimp with Aged Cheddar Whipped Potato

Rack of Lamb

Australian White Strip, Dark Cherry Peppercorn Sauce,
Maple Roasted Heirloom Carrots, Roasted Garlic & Herb Mash Potato, Red Wine Braised Pearl Onions, Green Cream

Alberta AAA Beef Tenderloin

Wild Mushroom Mousse, Black Truffle Butter, Celeriac Puree,
Butternut Squash, Charred Onion Tulips, Potato and Gruyere Croquette, Rosemary Beef Jus

Roasted Brome Duck

Quebec Heritage Duck Breast, Cardamom Steak Spice,
Smoked Carrot Puree, Ginger & Cranberry Jus, Red Wine Braised Pearl Onions, Roasted Garlic And Herb Mash Potato

DESSERT

Maple and Pecan Semifredo

Pomegranates, Roasted Pumpkin Seeds, Lemon Curd, Shortbread

Caramel Cuppucino Crème Brulee

Fresh Berries, Chocolate Dipped Biscotti, Garden Fresh Spearmint

HORS D'OEUVRES

With Dinner Following | 4-6 pieces per person

In Lieu of Dinner | 8-16 pieces per person

Minimum 4 dozen per Item. Prices are per dozen.

PLANT BASED

House made Falafels, Sundried Tomato Hummus, Pickled Vegetable and Grilled Pita | 33

Garden Bruschetta with Local Tomatoes, Kalamata Olives, Feta, Fresh Basil & Balsamic Reduction | 34

Beyond Meat & Black Bean Slider with Guacomole, Smoked Garlic and Aged Cheddar | 40

Veggie Samosa with Mango Tamrin Yogurt Dip | 33

FROM THE LAND

Mini East Coast Donair, Feta, Tomato, Arugula on Pita Crisp | 40

Grilled Moroccan Beef Kebab, Saffron Tahini Sauce, Pickled Vegetable and Sundried Tomato Hummus | 46

Thai Satay Chicken, Green Onions, Sesame Seeds with Lemongrass Peanut Sauce | 44

Steamed Bao with BBQ Pulled Pork, Cucumber, Kimchi & Cilantro | 42

Grilled Cheeseburger Slider, Aged Cheddar, Cherry Whiskey BBQ Sauce, Caramelized Onion | 42

FROM THE SEA

Smoked Salmon Mousse, Preserved Lemon, Dill Crème Fraiche on Potato Blinis | 44

Bay Scallops wrapped in Double Smoked Bacon, Galzed with Maple & Soy | 48

Prawn Gyoza, Sesame Seeds, Cilantro and Citrus Ponzu Sauce | 44

Ahi Tuna Tartar, Crisp Basil, Dill Crème Fraiche in a Black Sesame Cone | 48

Mini Fish Cakes, Mango & Lime Remoulade, Kimchi Slaw | 43

PLATTERS AND LATE NIGHT OFFERINGS

CHEESE & CHARCUTERIE

Small - 10/12 People (\$145) | Large - 20/24 People (\$225)

Local and international Cheese, Artisan Cured Meats, Pickled Vegetables, Assorted Olives, House Made Mustards, Chutney and Grapes with a mix of Fresh Breads, Crostini and Crackers.

FROM THE SEA

Small - 10/12 People (\$175) | Large - 20/24 People (\$325)

Chilled, Cured and Raw Selection of Canadian Ocean and River Treats. Lemon Poached Prawns, Smoked Salmon, Bacon Wrapped Scallops, Ahi Tuna Tartar, Tarragon and Pinot Grigio Chilled PEI Mussels. Accompanied by Remoulade, House Cocktail Sauce, Fresh Lemons and Hot Sauces.

TASTE OF THE ORIENT

Small - 10/12 People (\$145) | Large - 20/24 People (\$225)

Colourful Assortment of Steamed and Fried Appetizers. Seafood Dim Sum, Pork Gyoza, Vegetarian Spring Rolls, Thai Chicken Satays, Curried Samosa and BBQ Pork Bao with Dips and Sauces.

MEDITERRANEAN TABLE

Small - 10/12 People (\$165) | Large - 20/24 People (\$245)

Caprese Salad Skewers with Balsamic Reduction, Parmesan and Herb Crispy Tortellini Bites with Marinara Sauce, Margherita and Gypsy Salami Flatbreads, Spinach and Feta Spanakopita with Tzatziki & Braised Meatball Sliders with Warm Mozzarella.

THE SWEETS TABLE

Small - 10/12 People (\$150) | Large - 20/24 People (\$250)

Dark Chocolate Molten Cake with White Chocolate Lava, Mini Lemon Meringues, Baked Apple Blossoms, Sicilian Cannoli Pistachio and Rum Raisins, and Assorted Cheesecakes.

BUILD YOUR OWN TACO BAR

Small - 10/12 People (\$165) | Large - 20/24 People (\$300)

El Pastor Grilled Chicken, BBQ Pulled Pork, Black Bean & Beyond Meat Sofritas, Guacamole, Shredded Cheese, Pico de Gallo, Tomatillo Salsa House Made Hot Sauce, Sour Cream, Chipotle Ranch, Green Onion, Cilantro & Lettuce served with Hard & Soft Shell Taco.

LATE NIGHT PUB GRUB

Small - 10/12 People (\$175) | Large - 20/24 People (\$300)

Make your own Poutine, Crispy Wings, Fried Pickles, Fresh Baked Pretzels, Vegetarian Spring Rolls and Curried Samosa. Served with Assorted Sauces, Dips and Hot Sauces.

ROOM ENHANCEMENTS

CHAMPAGNE & CHOCOLATE STRAWBERRIES

A bottle of chilled champagne and six (6) decadent chocolate covered strawberries awaits in your room upon arrival. A luxurious welcome to begin a pleasant stay | \$60

CHARCUTERIE PLATTER

A luxurious Charcuterie Platter for two and a 375ml bottle of Wolf Blass Yellow Label Chardonnay or Cabernet Sauvignon awaits you in your room upon arrival. A nice snack upon your arrival to help you begin to unwind for your relaxing stay | \$38

SNACKS & BEER

Two (2) chilled bottles of Locally Crafted Beer and Munchies Bar Snacks await you in your room upon arrival. A snack while you unpack and settle in for your luxurious weekend | \$21

SWEETS & TEAS

A unique arrangement of Chef's Dessert accompanied by a selection of Premium Tea Blends. A great way to start your stay or to unwind at the end of the day | \$23