



CONFERENCE BREAKFAST

CHEF RANDY DUPUIS

FULL BREAKFAST BUFFET

Chef's Daily Selection of Farm Fresh Eggs
Crisp Bacon and Pork Link Sausage
Buttermilk Pancakes and Cinnamon French Toast
Skillet Potatoes with Peppers
"Made to Order" Omelette Bar
Sliced Seasonal Fruits
Selection of Dry Cereals
Assorted Yogurt and Cottage Cheese
Freshly Baked Muffins, Danish Pastries and Croissants
Preserves and Marmalade
Toast and English Muffins
Fruit Juices, Coffee and Tea

WORKING CONTINENTAL BREAKFAST (Served in your meeting room)

Sliced Seasonal Fruit
Cottage Cheese and Yogurt
Selection of Individually Packaged Dry Cereal with Milk
Freshly Baked Muffins, Danish, and Croissants
House-made Niagara Preserves
Toast and English Muffins
New York Style Bagels and Cream Cheese
Fruit Juices, Coffee and Tea

\$19 per person for non-package guests. The full breakfast buffet is available in Cannery Restaurant between 7:00am and 11:00am. Private rooms may be arranged based on availability. "Made to Order" Omelette Bar is not available in private rooms. For groups under 30 in a Private Room, a surcharge of \$5 per person will apply. Prices are subject to taxes and gratuities. Prices in effect from May 1, 2008 until April 30, 2009.



CONTINUOUS COFFEE BREAKS

Morning breaks available from 7:30 am to 11:00 am

Afternoon breaks available from 2:00 pm to 4:30 pm

MORNING BREAK

Monday

Date Nut Bread, Diced Pineapple and Granola Bars

Tuesday

Raisin Scones with Greaves Jam, Diced Cantaloupe and Granola Bars

Wednesday

Lemon Loaf, Sliced Watermelon and Granola Bars

Thursday

Chelsea Buns, Strawberries and Granola Bars

Friday

Apple Turnovers, Sliced Honeydew Melon and Granola Bars

Saturday & Sunday

Chef's Choice

Fruit Juice, Bottled Water, Soft Drinks

Coffee and Tea

AFTERNOON BREAK

Monday

House-made Cookies, Whole Fruit and Yogurt

Tuesday

Cereal Bars, Whole Fruit and Crudites with Dip

Wednesday

House-made Cookies, Whole Fruit and Yogurt

Thursday

Cereal Bars, Whole Fruit and Crudites with Dip

Friday

House-made Cookies, Whole Fruit and Yogurt

Saturday & Sunday

Chef's Choice

Fruit Juice, Bottled Water, Soft Drinks

Coffee and Tea

\$22 per person for non-package guests. Served in private meeting room. Prices are subject to taxes and gratuities. Prices in effect from May 1, 2008 until April 30, 2009.



SUNDAY BRUNCH

CHEF · RANDY DUPUIS

FROM THE BAKERY

Assortment of Freshly Baked Breakfast Breads and Pastries

SEASONAL GARDEN SALADS AND ANTIPASTO

Crudités with Garlic Buttermilk Dip and Roasted Red Pepper Hummus

Selection of Deli Meats

Imported and Domestic Cheeses

Marinated Mushrooms, Olives, Pepperoncini, Sweet and Sour Pickles, Relishes and Preserves

Smoked Salmon

Pickled Onions, Chopped Egg, Capers

ENTRÉES

Traditional Hot Breakfast Favourites

Chilled Seafood

Chef's Choice of Meat Entrée

Potato or Rice Dish

Seasonal Fresh Vegetables

FROM THE HEARTH

Carving Station Featuring Chef's Selected Roast of the Day

Fire Roasted Thin Crust Pizzas

Made to Order Omelettes and Belgian Waffles

PASTRIES

A Fine Selection of Desserts

\$27.95 per person. Served in Cannery Restaurant between 10:30 a.m. and 2:00 p.m. on Sunday. Prices are subject to taxes and gratuities. Prices in effect from May 1, 2008 until April 30, 2009.



CONFERENCE WORKING LUNCH

CHEF RANDY DUPUIS

MONDAY: THE SANDWICH BOARD

Tossed Salad with Two Vinaigrettes
Relish Platter
Creamy Coleslaw
Shaved Turkey Breast on Cranberry Focaccia with Honey Mustard
and Watercress Sprouts
Tomato and Bocconcini with Arugula and Basil Pesto on Black Olive Bread
Atlantic Salmon Salad on a Swiss Bun
Assorted Pastries and Squares
Fresh Sliced Fruit

TUESDAY: SOUTHWESTERN CANTINA

Tossed Salad with Two Vinaigrettes
Relish Platter
Nacho Salad
Assorted Tortillas
Spanish Rice and Refried Beans
Sliced Chicken with Cajun Spice
Sliced Beef with Chili Spice
Roasted Sweet Peppers and Onions
Tomato Salsa, Guacamole, Sour Cream, Grated Cheddar, Shredded Lettuce
Diced Tomatoes, Diced Scallions, Black Olives and Pickled Jalapenos
Mango Mousse cake and Nanaimo Bars
Fresh Sliced Fruit

WEDNESDAY: THE SANDWICH BOARD

Tossed Salad with Two Vinaigrettes
Relish Platter
Greek Salad
Shaved Virginia Ham, Aged Cheddar and Grainy Dijon on Organic Sunflower Bread
Roasted Chicken, Smoked Provolone, Roasted Red Peppers and Sundried Tomato
Mayonnaise on Rosemary Focaccia
Roasted Portabello Mushroom, Shaved Red Onion and Porcini Mayonnaise on French
Baguette
Assorted Pastries and Squares
Fresh Sliced Fruit

\$27 per person for non-package guests. Price includes coffee, tea, fruit juice, bottled water and soft drinks. Additional charge of \$5 per person will be applied for groups of less than 15 people. Private rooms may be arranged based on availability. Prices are subject to taxes and gratuities. Prices in effect from May 1, 2008 until April 30, 2009.



CONFERENCE WORKING LUNCH

THURSDAY: LITTLE ITALY

Tossed Salad with Two Vinaigrettes
Relish Platter
Balsamic Grilled Vegetable Platter
Thin Crust Pizza - Veggie, Cheese and Pepperoni
Cheese Cannelloni with Rose Sauce
Lasagna with Meat Sauce
Garlic Bread with and without Cheese
Bruschetta
Tiramisu and Assorted Pastries
Fresh Sliced Fruit

FRIDAY: THE SANDWICH BOARD

Tossed Salad with Two Vinaigrettes
Relish Platter
Potato Salad
Italian Deli Meat, Oregano Marinated Roasted Red Peppers and Mozzarella Cheese on a Paposeco Roll
Roast Beef, Sweet Pea Shoots and Horseradish Aioli on a Multigrain Bun
Grilled Vegetables Twisted in a Sundried Tomato Wrap
New York Cheesecake and Assorted Pastries
Fresh Sliced Fruit

BOXED LUNCH TO GO

Creamy Coleslaw
Celery and Carrots with Dip
Pringles
Choice of the Following Prepared Sandwiches:
Shaved Virginia Ham, Aged Cheddar and Grainy Dijon on Organic Sunflower Bread
Tomato and Bocconcini with Arugula and Basil Pesto on Black Olive Bread
Shaved Turkey Breast on Cranberry Focaccia with Honey Mustard and Watercress Sprouts
Fresh Seasonal Whole Fruit
Assorted Cookies
Mini Baby Bell Cheese
Choice of Soft Drink, Bottled Water or Fruit Juice

\$27 per person for non-package guests. Price includes coffee, tea, fruit juice, bottled water and soft drinks. Additional charge of \$5 per person will be applied for groups of less than 15 people. Private rooms may be arranged based on availability. Prices are subject to taxes and gratuities. Prices in effect from May 1, 2008 until April 30, 2009.



CONFERENCE LUNCH BUFFET

CHEF RANDY DUPUIS

For specific buffet items, please ask your coordinator for the seasonal menu created by the Chef.

STARTERS

Rolls and Flavored Butters

Crudités with Garlic Dip and Roasted Vegetable Hummus

Selection of Deli Meats

Relish, Pickles and Olive Tray

A Selection of our Unique Salads

ENTREES

“Made to Order” Pasta Station

Fire Roasted Thin Crust Pizzas

Chef’s Choice Meat Selection (Beef, Chicken, Pork or Lamb)

Catch of the Day

House-made Pasta Dish

Potato or Rice Dish

Seasonal Fresh Vegetable

DESSERTS

Seasonal Fruit

Assorted Cakes and Pastries

Squares and Cookies

Coffee or Tea

\$27 per person for non package guests. The lunch buffet is available in the Cannery Restaurant between 11:30am and 2:00pm, and is included in the Conference Package. Private Rooms can be arranged based on availability without a Pizza or Pasta Bar and with a minimum of 30 guests. All prices are subject to taxes and gratuities. Price in effect May 1, 2008 until April 30, 2009.



HORS D'OEUVRES

EXECUTIVE CHEF · RANDY DUPUIS

HOT ITEMS

Crab Cakes with Chipotle Aioli

Mushroom and Cheese Quiche

Bacon Wrapped Scallops with Basil Pesto or BBQ Glazed

Coconut Shrimp with Hot and Sour Dipping Sauce

Vegetable Spring Rolls

Thai Curried Coconut Chicken

Virginia Ham and Aged Cheddar Quiche

Spanakopita

COLD ITEMS

Roasted Strip Loin, Asparagus and Horseradish Cream Cheese

Goats' Cheese with Black Olive Tapanade

Smoked Chicken and Avocado

Smoked Salmon Cream Cheese

Pulled Lobster and Avocado with Smoked Jalapeno

Westphalian Ham wrapped Sun Dried Tomato Bocconcini

Prosciutto & Parmesan Puffed Pastry

**\$28.00 per dozen. Prices are subject to taxes and gratuities.
Prices in effect from May 1, 2008 until April 30, 2009.**



CONFERENCE SET DINNER

CHEF RANDY DUPUIS

This menu is included in the Conference Package.

Please select one Soup or Salad or Appetizer, one Entrée and one Dessert.

SOUPS

Stracciatella (Italian Wedding Soup)

Cauliflower Puree with Smoked Pepper Coulis

Roasted Eggplant and Tomato with Oka Rusk

Sweet Corn and Chili Chowder

Potato and Leek Frites

Asparagus with Preserved Lemon Chantilly

SALADS

Baby Romaine with Multigrain Melba, Grana Padano, Double Smoked Bacon and Roasted Garlic Aioli

Vine Ripened Tomato, Buffalo Mozzarella and Baby Rocket with Aged Balsamic and Chive Drizzle

Composition Salad of Belgium Endive and Daniel's Seedlings with Raspberry Infused Featherstone Verjus

Potato Salad Nicoise with Pinque Artichokes, Quail Egg, Haricot Vert and Black Olives Mesclun Mixed Greens and Julienne Vegetables with Vidala Onion Vinaigrette

\$50 per person for non package guests. Served in Cannery Restaurant or upon request, in a private room. All prices are subject to taxes and gratuities. Prices in effect May 1, 2008 until April 30, 2009.



CONFERENCE SET DINNER

APPETIZERS

VQA Poached Pear on Walnut Crustini with Cambozola and Blonde Frisee

Panko Crusted Jumbo Prawn with Crisp Noodles and Asian Drizzle

Soya Roasted Quail and Sweet Pea Salad with In-house Peach Chutney Preserves

Woolwich Goat's Cheese Souffle and Chervil Salad with Pistachios and Niagara Blueberry Vinaigrette

Louisiana Style Crab Cake with Tropical Fruit Salsa and Smoked Jalapeno Aioli

ENTRÉES

Fine Herb Rubbed Chicken Supreme with Fingerling and Sweet Onion Gallet, Tomato Provençal, Summer Squash and Thyme Jus

Slow Roasted AAA Prime Rib with Garlic Whipped Potatoes, Green Top Carrots, Broccoli and Red Wine Jus

Carved Beef Striploin with Truffle Polenta, Grilled Asparagus, Portobella Mushroom and Rosemary Glace de Viande

Baked Atlantic Salmon, Basmati Rice with Vine Ripened Tomato, Asparagus and Salsa Verde

Chilean Sea Bass with Cappellini Noodles, Spinach, Tomato Supreme and Ginger Broth

Potato Gnocchi Tossed with Mushrooms and Porcini Cream Sauce Topped with Parmesan (Vegetarian)

Grilled Vegetable Polenta Napoleon with Tomato Coulis and Basi Drizzle (Vegetarian)

DESSERTS

Café Royale

Oreo Chunk Cheesecake

Warm Apple Crumble

Lemon Mousse

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