



GROUP SELECT BREAKFAST MENU

EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'

Organic Yogurt and Granola

Dried Seasonal Fruit, Mixed Nuts with Fresh Berries & Wild Flower Honey

House Made French Toast (Gluten Free)

Vanilla Braised Peaches, Chantilly Cream

Canadian Cheddar & Hot House Tomato Omelet

Three Egg Omelet or Egg White Omelet, Crispy Bacon Strips, Fried Potatoes & Choice of Toast

The "Prince of Wales" Eggs Benedict

Soft Poached Eggs, Peameal Bacon, Rosemary Focaccia & Hollandaise Sauce

Traditional Two-Egg Breakfast

Two Country Fresh Eggs, Farmers Sausage, Smoked Bacon, Fried Potatoes & Choice of Toast

French Croissant Breakfast

Assorted Mini Croissants, Seasonal Fresh Fruit & Niagara Preserves

Coffee or Tea and Juice included.

All additional beverages will be billed on consumption.

**Non conference package guests \$19.00 ea plus gratuity and tax
Menu subject to change**