



RECEPTIONS & HOSPITALITY ROOM

EXECUTIVE CHEF • CHRIS SMYTHE

Seasonal Vegetable Crudités

Traditional Hummus & Blue Cheese Dip

\$12++ per person

Canadian Cheese Board

Assorted Premium Canadian Cheeses, Dried Fruits & Honey,
Premium Crackers & Salted Nuts

\$19++ per person

Deluxe Imported Cheese Board

Assorted Imported Cheeses, Dried Fruits & Honey,
Premium Crackers & Salted Nuts

\$23++ per person

Artisanal Charcuterie Board

Assorted Local and Imported Cheeses and Fine Cured Meats

\$32.00 ++ per person

Executive Party Pizza

Housemade Pizza with Choice of Toppings:

Goat's Cheese, Mozzarella, Grated Parmesan, Cheddar, Roasted Peppers, Artichokes,
Onions, Mushrooms, Tomatoes, Olives, Pepperoni, Bacon

\$19++ per pizza (8 Slice)

Seasonal Fruit & Berries

Sliced Seasonal Fruit & Berries with House Made Biscotti

\$18++ per person

Munchies

Assorted Pringles Potato Chips (BBQ, Sour Cream, Regular), Salted Deluxe Nuts,
Pretzels & White Cheddar Popcorn

\$14++ per person

Chilled Tiger Prawns

Traditional Cocktail Sauce & Lemon Wedges

\$ - Market Price / per Dozen

Late Night Sweet Table

A Selection of Deluxe Pastries & Confections &
Chocolate Dipped Strawberries from our Pastry Kitchen

\$19++ per person

Individual Pots of Premium Coffee & Tea

\$16++ per pot (10 ppl)

All prices are subject to HST Taxes & 15% Gratuity
Prices in effect May 1, 2021 until April 30, 2023