



CONFERENCE PACKAGE SET DINNER MENU

EXECUTIVE CHEF - CHRIS SMYTHE

'Using the finest local and regional ingredients'

(Please select one appetizer & one entrée for the entire group to enjoy. All guests will enjoy the same meal. Dietary restrictions will be accommodated on an individual basis.)

FIRST COURSE

Roast Tomato Florentine Soup

Artisan bread croutons

~ or ~

Baby Spinach & Frisée Salad

Warm sautéed mushrooms, slivered red onions, crumbled Stilton & balsamic vinaigrette

MAIN COURSE

Grilled Ontario Beef Striploin Steak

Puréed sweet potatoes, brown buttered French beans & veal jus

~ or ~

BBQ Seasoned Roasted 1/2 Chicken

Roasted tender skin potatoes & seasonal vegetables

~ or ~

Porcini Mushroom Risotto

Butternut squash, braised leeks & salted butter

DESSERT

Pastry Chef's Selection of the Day

Coffee & Tea Service

Non- Package Guest \$65.00 plus 15% gratuity and hst

- Pre-select from two entrée choices for an additional \$6++ per guest.
- Entrée selections are required 14 days prior to arrival.

Prices in Effect from May 01, 2021 to April 30, 2023