
PRIVATE PLATED DINNER MENU

Executive Chef – Andrew Loft

This Three Course menu is included in the Conference Package

*Appetizer, Entrée and Dessert – ***ONE CHOICE FOR THE ENTIRE GROUP TO ENJOY***

Non-Package Guests - \$75 per person

****For ANY Additional Course – there is a \$8 surcharge per person**

****For ANY Additional Entrée Selection – there is a \$8 surcharge per person**

SOUPS

Roasted Mushroom Bisque with Tamari

Smoked Tomato and Grilled Pepper Bisque

Spiced Butternut Squash and Bosc Pear

Loaded Baked Yukon Gold Potato Soup

Classic Minestrone or Root Vegetable Minestrone

UPGRADED SOUPS *8.00 surcharge per person

Atlantic Lobster Bisque

Seafood Chowder

SALADS

Classic Romaine Salad with House made Garlic Vinaigrette, Crisp Bacon, Butter Fried Croutons & Parmesan Cheese

Crisp Mixed Greens with House Cured Tomato, Pancetta Lardons, Shaved Pecorino and Olives with White Balsamic Vinaigrette

Baby Greens with Goats Cheese, Red Wine Poached Bosc Pears, Marcona Almonds with Roasted Shallot-Citrus Dressing

All prices subject to taxes and gratuities

Our Chef would be pleased to work on any custom menu suggestions you may have.

Our Culinary Team can work with all dietary restrictions.

Advance notice is preferred at time of submission of guaranteed numbers 72 hours prior to event



ENTREES

Rosemary Roasted California Cut AAA Striploin with Red Wine Jus
Honey and Thyme Glazed Breast of Chicken with White Wine Mustard Sauce
Pan-seared Atlantic Salmon Fillet with Citrus Beurre Blanc
Baked Garlic and Thyme Marinated Rib Eye with Sauce Bordelaise
Pan Seared Rainbow Trout Fillet, Beurre Rouge
Lemon and Herb Roasted Cornish Hen, Lemon-Thyme Jus

Choose any 2 Entrees as a Duo \$12

Please Choose 1 side below for ALL Entrées with Chef's Choice Seasonal vegetables

*Buttermilk and Roasted Garlic Whipped Potatoes
Herb and Garlic Roasted Fingerling Potatoes with Lemon Zest
Confit Smashed Baby Potatoes with Green Onions and Gremolata*

UPGRADED ENTREES

8oz Beef Tenderloin - \$16 per person
12oz Grilled Beef Rib Eye Steak - \$16 per person
Lamb Rack with Mustard and Rosemary Crumbs with Pinot Noir Jus - \$16 per person
Lobster Tail - - \$Market Price per person
Jumbo Tiger Prawn Topper (2) - \$12 per person

DESSERTS

Vanilla Bean Cheesecake with Sweet Cream and Fresh Fruit Compote
Death by Chocolate Cheesecake with Chocolate Glaze, Fresh Berries and Raspberry Coulis
Double Chocolate Toffee Cake with Tahitian Vanilla Carmel Sauce, Crushed Housemade Toffee and Crème Anglaise
White Chocolate Wildberry Mousse Cake with Sweet Cream, Fresh Berries and Fruit Coulis
Fruit Curd Tart with Sweet Cream, White Chocolate Sauce and Fresh Berries
(Choice of one fruit curd flavour: Lemon OR Passion Fruit)
Blueberry Ricotta Tart with Sweet Cream and Lemon Blueberry Compote
Crème Brulee with Sweet Cream and Seasonal Berries
(Choice of one of the following flavors: Vanilla, Maple, White Chocolate Orange OR Espresso)

UPGRADED DESSERTS *10.00 surcharge per person

Pastry's Chefs Seasonally Inspired Chocolate Trio served with Sweet Cream Berries and Fruit Coulis

COFFEE and TEA

All prices subject to taxes and gratuities

*Our Chef would be pleased to work on any custom menu suggestions you may have.
Our Culinary Team can work with all dietary restrictions.*

Advance notice is preferred at time of submission of guaranteed numbers 72 hours prior to event

