

Conference Package Lunch

(subject to change seasonally)

Non-package guest \$39.00 plus gratuity and hst

Served in our main dining room only. Maximum 25 persons .

BEVERAGES – will be billed to the group master account
NON-ALCOHOLIC

Premium Bottled Water (750 ml)..... 10

Evian, Perrier Sparkling, San Pellegrino Sparkling

Kombucha.....7.50

Bermuda-Style Ginger Beer.....7.50

Naked Caesar.....7.50

Premium, Virgin & with only the Good Stuff

MAINS ~ (DF =dairy free GF= gluten free)

 Summer Garden Greens (GF/DF)

Vine Ripe Tomato, Cucumber, Radish, Carrot, Scallion, Croutons, Cabernet Vinaigrette

(** Add Chicken – please circle if required)

 NOTL Harvest Salad (GF)

Kale, Cabbage, Broccoli, Apples, Feta Cheese, Candied Pecans, Apple Cider Vinaigrette

(** Add Chicken – please circle if required)

Churchill's Ground Chuck Burger (can be GF / DF– please note on your menu if needed)

Vine Ripen Tomato, Lettuce, Red Onion, Dill Pickle, Roasted Garlic Aioli and Fries

 “My Fair Lady” Bowl (can be vegan – please note on your menu if needed)

Asparagus, Quinoa, Lentils, Hard Boiled Egg, Peas, Garden Greens,

Niagara Heritage Cheddar, Sherry Vinaigrette

 Fishwich Sandwich

Crispy Ale Battered Haddock, Brioche Bun, Red Cabbage Slaw, Gribiche Sauce and Fries

The Prince's Pizza

Pingue Prosciutto, Basil Pesto, Gorgonzola Cheese, Rocket-Balsamic Glaze

 Cellar Vegetable Frites Poutine (Vegan, DF/ GF)

Roast Garlic, Curried Coconut Cream, Salted Cashews, Crushed Aleppo Chilies, Chives

Coffee and Tea Service