

# Conference Package Lunch

(subject to change seasonally)

Non-package guest \$39.00 plus gratuity and hst

Served in our main dining room only. Maximum 20 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