



Dinner Buffet

Executive Chef ~ Jean Paul Comte

Available with Conference Packages for \$10 per person supplement

STARTER

Fresh Baked Breads

Butter accompaniment

Chef's Selection of Salads

Two variety of salads served with Housemade vinaigrettes & garnishes

Seasonal Vegetable Crudités

Roasted garlic hummus

ENTRÉE SELECTION

(Served with Chef's choice of seasonal vegetables)

Maple-Herb Roasted Ontario Pork Loin

Local cider braised cabbage, roasted baby potatoes

Ontario Free Range Chicken Breast

Fine herb & root vegetable rice pilaf

St. Thomas Rainbow Trout

Roasted corn, tomato-caper relish

Butternut Squash Ravioli

Toasted Pumpkin Seeds, Sage Cream Sauce

DESSERT

Pastry Chef's Decadent Selection of Desserts

COFFEE & TEA

We use RO filtered water + premium roasted beans, grounded fresh daily

\$85 for Non-Package Guests with selection of 2 Entrées

Minimum 25 persons

Under 25 people, a \$12 per person supplement for will apply

Conference Packages are subject to \$12 per person supplement & will have choice of 2 Entrées

Additional Entrée selection for \$12 per person supplement

Pre-selection of entrée required 14 days prior to arrival

Available in meeting room

Menu Selections are subject to change seasonally

All prices are subject to HST Tax & 18% Gratuity

Prices in effect from May 01, 2026 - April 30, 2027