



Pre-Select Plated Breakfast

Executive Chef ~ Jean Paul Comte

Guest pre-selection of entrée required 14 days prior to arrival

Conference Package Breakfast Includes:

Choice of 1 Main + Juice (Orange, Apple, Cranberry or Grapefruit) + House Brewed Coffee or Tea

MAIN SELECTION

Yoghurt & Granola

Seasonal local fresh fruit, mixed nuts & Niagara wild flower honey

Nutritious Oatmeal Bowl

Dried wild blueberries & cherries, cashew butter

Chocolate Chip Buttermilk Pancakes

Chantilly cream, 100% pure Canadian maple syrup

Butter Croissants & Fresh Fruit Plate

Local preserves, sliced fresh fruit

Traditional Two-Egg Breakfast

Two country fresh eggs, farmers sausage **or** smoked bacon, fried potatoes
Choice of toast (*white, whole wheat or rye*)

Canadian Cheddar Cheese Omelet

Roasted tomatoes, mushrooms, scallions, fried potatoes
Choice of toast (*white, whole wheat or rye*)

Toasted Everything Bagel & Atlantic Smoked Salmon

Dill cream cheese, pickled red onions, shaved cucumber

COFFEE & TEA SERVICE

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

Maximum 25 persons

Non-package guests - \$29 per person

Pre-selection of entrée required 14 days prior to arrival

Available in Noble Dining Room (Subject to Availability)

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