



STATION RECEPTION & LATE NIGHT (1/3)

Minimum 30 persons per selection

STATIONS:

The Canadian Coasts

Canadian Coastal Oysters, Old Bay Poached Prawns, Marinated Mussels & Clams, Smoked Salmon with Pickled Red Onions, Cocktail Sauce, Capers, Citrus

\$45++ per person

The Prairies

Alberta Beef Tartare with Crostini, Striploin Carpaccio, Braised Beef Short Ribs, Lamb Kofta Skewers with Minted Yogurt Dip

\$40++ per person

Lower Canada

Hand Cut Potato Fry Poutine Station, Smoked Meat Sliders, Tourtière Mini Meat Pies, Pork Pâté with Crostini & Preserves

\$35++ per person

The Niagara

Niagara Region Vegetable Crudit  Platter with White Bean hummus, Niagara Regional Cheeses & Charcuterie with Pickled Vegetables & Preserves, Roasted & Marinated Vegetables

\$35++ per person

Menu items subject to change based on ingredient availability & Chef's discretion

All prices are subject to HST Tax & 18% Gratuity

Prices in effect until April 30, 2027



STATION RECEPTION & LATE NIGHT (2/3)

Minimum 30 persons per selection

STATION ENHANCEMENTS:

East Canada Cheese Board

Locally & Regionally Sourced Fine Cheese, Seasonal Fruit, Crackers & Crostini, House Made Preserves & Dried Fruits

\$38 per person

Artisanal Charcuterie Board

Assorted Locally & Regionally Produced Cured Meats, Housemade Preserves, Triple Crunch Mustard, Pickled Vegetables and Crostini

\$42 per person

BBQ Skewers

Honey Chili Marinated Tofu, Old Bay Spiced Shrimp, Chimichurri Chicken, Lamb Kofta, Ancho Spiced Beef & Pepper, Sauces and Dips

\$35 per person

Chef's Forno-style Baked Pizza (8 Slices per Pizza)

Honey-Blue Cheese & Arugula, Pepperoni & Mozzarella, Antipasto Vegetable Pizza, Chicken & Red Pepper with Feta

\$19 per person

Wings, Fingers & Fries

House Cut French Fries, Hot Sauces, BBQ Sauce, Honey Garlic, Ketchup, Ranch Dressing, Blue Cheese Dip, Crudit 

\$32 per person

Chef's Salad Bar

Baby Greens, Spinach, Arugula, Romaine & Radicchio Lettuces, Gem Tomatoes, Cucumber, Radish, Hardboiled Hens Eggs, Feta, Double Smoked Bacon, Pecans with Assorted Dressings (Blue Cheese, Red Wine Vinaigrette, Caesar Dressing & Buttermilk Citrus)

\$30 per person

Menu items subject to change based on ingredient availability & Chef's discretion

All prices are subject to HST Tax & 18% Gratuity

Prices in effect until April 30, 2027



STATION RECEPTION & LATE NIGHT (3/3)

Minimum 30 persons per selection

DESSERT STATIONS:

Housemade Cakes & Petit Fours

\$28 per person

Cupcake Station

Pastry Chef Kim's Assorted Gourmet Cupcakes & Garnishes

\$25 per person

✓ Fruits & Berries

Sliced Seasonal Fruit & Berries with Housemade Biscotti

\$26 per person

After Glow Sweets Table

A Selection of Pastries, Confections & Chocolate Dipped Strawberries

\$30++ per person

Menu items subject to change based on ingredient availability & Chef's discretion

All prices are subject to HST Tax & 18% Gratuity

Prices in effect until April 30, 2027