



PW ~ Signature Menu (1/2)

EXECUTIVE CHEF ~ JEAN PAUL COMTE

'Using the finest local and regional ingredients.'

Please make one selection for each course for all guests to enjoy.

FIRST COURSE

Please select **ONE** Selection for your 1st course.

Heirloom Squash Velouté
with Maple Crème Fraiche

Roasted Cremini Mushroom Soup
with Herb Bread Crumbs

Rocket Salad
with Oranges, Niçoise Olives, Feta, Sherry Vinaigrette

Caprese Salad
with Heirloom Tomatoes, Fior De Latte, Arugula, Basil Pesto and Aged Balsamic Reduction

ADD A FOURTH COURSE

Truffle Mushroom Gnocchi
with Spinach and Pecorino Cream Sauce..... \$28++

Steak Tartare
Gherkins, Capers, Triple Crunch Mustard, Hens Yolk, Crostini\$30++

ENTRÉES: (All entrées are served with our Chef's selection of seasonal vegetables)

There is a **\$10** per person surcharge for additional entrée selections. Maximum 3 protein entrees plus 1 vegetarian entrée.

Select **one protein entrée and the vegetarian entrée** for all guests to enjoy.

AAA Beef Striploin,
Crème Fraiche Whipped Potato, Seasonal Vegetables with Niagara Whiskey Demi-Glace

Ontario Rainbow Trout,
Corn & Bean Succotash – Peppers- Arugula Pistou

Free Range Chicken Breast
Fingerling Potato, Heirloom Carrots, Green beans and Roasted Chicken Jus

Double Smoked Bacon Wrapped Pork Tenderloin
Braised Red Cabbage, Potato Rosti, Seasonal Vegetables, Sage Jus

Panisse Chickpea Cake
Kale, Peas, Beans, Sweet Onion Soubise Sauce (vegetarian/vegan)

Prices in effect until April 01, 2027



PW ~ Signature Menu (2/2)

EXECUTIVE CHEF ~ JEAN PAUL COMTE

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DESSERTS:

Please make **one** selection for each course for all guests to enjoy.

Vanilla Bean Cheesecake

With Sour Cherry Preserves

White Chocolate-Lemon Crème Brûlée

With Pistachio Palmier

Dark Chocolate Mousse

With Pinot Noir Blackberries

Apple-Berry Strudel

With Rum Anglaise

Lemon Shortbread Tart

with Raspberry Salsa (vegan/gluten free/dairy free)

Coffee and Tea Service/Station

Catering by The Prince of Wales Hotel and Spa

One Entrée and a vegetarian entrée for all guests to enjoy \$85.00 plus 18% gratuity and HST per Person

Two Entrées and a vegetarian entrée \$95.00 plus 18% gratuity and HST per person.

Three Entrées and a vegetarian entrée \$105.00 plus 18% gratuity and HST per person

Guest entrée selections and any corresponding dietary needs must be submitted **21 days** before your event.

Seating plan when more than one entrée option has been ordered, due **7 days before** your event. The Prince of Wales will prepare the identifier place cards

All beverage and bar items must be ordered through the Prince of Wales Hotel

Prices in effect until April 01, 2027