

MENU 2025



GENERAL INFORMATION

You may select from the Food and Beverage choices presented in our menus, or we would be happy to customize and create special menus to suit your tastes and needs!

All catering selections require a minimum of 25 people to order.

All Food and Beverage must be prepared and presented by the EY Centre.

Remaining Food and Beverages cannot be removed from the facility.

Alcohol beverages will be served in accordance with the laws and regulations of the Alcohol and Gaming Commission of Ontario.

Food and beverage requests must be submitted in writing at least 30 days before the event.

All final catering changes and guaranteed attendance numbers should be communicated to your event coordinator no later than 7 days prior to the event.

Please be aware that any reduction in guaranteed attendance or catering numbers within 7 days of the event will incur a full cancellation fee based on the original catering order. Additionally, any alterations to your catering requirements made within 7 days leading up to the event will be subject to a 20% surcharge and will require approval from the venue.

Food and Beverage prices are subject to a 15% administrative charge and 13% HST (harmonized sales tax).

Menu prices cannot be guaranteed more than 90 days out.

A surcharge may apply for small groups.



BREAKFAST

CENTRE



CENTRE



A 15% administrative charge and all applicable taxes will apply.

EARLY MORNINGS

BREAKFAST BITES V..... \$24 per person

- Vegetable Egg Bites
- Mini Quiche
- Micro Muffins
- No Bake Energy Bites
- Espresso Cup Parfaits

TRAIL BLAZER V.....\$18 per person

- Whole Fruit
- Fresh Baked Granola & Energy Bars
- House Baked Breakfast Breads
- Starbucks® Brewed Coffee
- Teavana Tea Selection

EY CONTINENTAL V.....\$19.25 per person

- Variety of Fruit Juices
- Pastries
- Preserves
- Seasonal Fruit Platter
- Individual Yogurts
- Harvest Granola
- Starbucks® Brewed Coffee
- Teavana Tea Selection

COMPLIMENT YOUR BREAKFAST

- Butter Croissant **V**.....\$4.00 each
- Scones & Preserve **V**.....\$4.00 each
- Chocolate Croissant **V**.....\$4.00 each
- House Baked Muffin Variety **V**.....\$4.00 each
- Fruit Danish **V**.....\$6.25 each
- Yogurt Parfait **V**.....\$8.00 each
- Mini Pancake Skewers.....\$48.00 per dozen
- French Toast Sticks.....\$48.00 per dozen

Flavoured Water Towers.....\$34.00 (20 CUPS)

- Mixed Berry
- Lemon Cucumber

V Vegetarian
V+ Vegan
GF Gluten Free
DF Dairy Free

A 15% administrative charge and all applicable taxes will apply.

BREAKFAST BUFFET

CLASSIC MORNING.....\$26 per person

*Farm Fresh Scrambled Eggs
Smoked Bacon
Country Sausage
Herb Breakfast Potato
Seasonal Fresh Fruit
Orange Juice
Starbucks® Brewed Coffee
Teavana Tea Selection*

CANADIAN SUGAR SHACK.....\$29 per person

*Farm Fresh Scrambled Eggs
Local Maple Syrup
Belgian Sugar Waffles
Smoked Bacon
Country Sausage
Herb Breakfast Potatoes
Seasonal Fresh Fruit
Orange Juice
Starbucks® Brewed Coffee
Teavana Tea Selection*

BRUNCH VIBES.....\$32 per person

*Parmesan Leek Eggs en Cocotte
Individual Blueberry Lemon Dutch Baby
Whipped Lebna with Berries
Local Maple Syrup
Starbucks® Brewed Coffee
Teavana Tea Selection*

TREAT YOURSELF.....\$36 per person

*Chicken and Waffles
Maple Sausage Gravy
Pineapple and Cheddar Cheese Skewers
Poblano Pepper and Shallot Potato Hash
Starbucks® Brewed Coffee
Teavana Tea Selection*



A 15% administrative charge and all applicable taxes will apply.

PLATED BREAKFAST

Served with Starbucks® Brewed Coffee and Teavana Tea Selection

CLASSIC BREAKFAST.....\$28 per person

Farm Fresh Scrambled Eggs
Smoked Bacon
Country Sausage
Herbed Breakfast Potatoes
Mixed Berries

THE HOMESTEAD.....\$28 per person

Frittata
Wild Mushroom | Spinach | Garlic
Country Sausage
Sliced Fresh Fruit

PERSONAL SIZED QUICHE....\$29 per person

House Made Quiche
Bacon | Cheddar | Broccoli
Cajun Fingerling Potatoes
Tomato Jam
Sliced Fresh Fruit

CAFÉ FRANÇAIS.....\$30 per person

Local Free-Run Poached Eggs Mornay
Butter Croissant
Charred Roma Tomato
Lyonnaise Bacon Potatoes

BIG SMOKE.....\$32 per person

Pepper and Curd Stuffed Omelette
Chives
Brined Smoked Brisket
Potato Galette
Asiago





BREAK TIME

CENTRE



CENTRE

A 15% administrative charge and all applicable taxes will apply.

SNACKS & BREAKS

Minimum order of 25 people

SIGNATURE SQUARES V.....\$10 per person

Assorted Dessert Squares

REFRESHMENT BREAK V.....\$10 per person

Variety of Fruit Juices

Fresh Pastries & Muffins

THEATER STYLE V.....\$11 per person

House Made Kettle Chips and Spice Dip

Nachos with Smoked Cheese Sauce

Flavoured Popcorn

ENERGIZE V.....\$12 per person

Homemade Energy Bars

Fresh Fruit

House Trail Mix

Individual Yogurts

Minimum order of 12 people

Sweet | Savory

Assorted Cookies..... \$3 per person

Salted Caramel Beignets.....\$4 per person

Assorted Gourmet Donuts.....\$7 per person

Strawberry Cream Napoleons.....\$7 per person

House Made Italian

Cream Pastries.....\$7 per person

House Made Cinnamon Buns,

Maple Cream Cheese Icing..... \$8 per person

Giant Cast Iron Cookies.....\$8 per person

Sweet Chipotle Popcorn (500ml).....\$5 per person

Cheddar Cheese Twists (10").....\$5 per person

Bocconcini Caprese

Skewers (2x5" skewers)..... \$7 per person

Seasoned Kettle Chips.....\$5 per person

House Made Honey Garlic

Beef Jerky(125ml mason jar).....\$12 per person

V Vegetarian

V+ Vegan

GF Gluten Free

DF Dairy Free





LUNCH

CENTRE



CENTRE

A 15% administrative charge and all applicable taxes will apply.

LUNCH BUFFET

All lunch buffets include fresh baked dinner rolls with whipped butter, Starbucks® Brewed Coffee & Teavana Tea Selection.

PASTA BAR.....\$26 per person

Caesar Salad
Garlic Baguette
Sausage Rigatoni in Chunky Marinara
Pesto Gnocchi
House-made Italian Cream Pastries

ASSORTED SANDWICHES...\$28 per person

EY Garden Salad
House Dressings
In-House Roasted & Sliced Meats
(Turkey, Chicken, Brisket etc.)
Falafel Veggie Sandwich
Rustic Breads
House Spreads
Artisanal Cheeses
Brownies & Cream

CHALET BBQ.....\$29 per person

EY Garden Salad
Fresh Baked Dinner Rolls
Slow Roasted 9-Cut Chicken
Pan Jus
Seasonal Garden Vegetables
Garlic and Herb Roasted Potato
Carrot Cake with Cream Cheese Icing

BURGER BAR.....\$30 per person

Caesar Salad Bar
Brioche & Onion Buns
Beef Burgers
Beyond Meat Burger
Breaded Chicken Burgers
Gourmet Sauces & Aioli
Assorted Garnishes
Artisanal Cheese
Spiced Potato Wedges

THE PRAIRIE.....\$36 per person

EY Garden Salad
Fresh Baked Dinner Rolls
Rosemary & Dijon Roasted Alberta Beef
Bone Demi
Roasted Garlic Whipped Potato
Seasonal Vegetables
Chef's Gourmet Desserts



V Vegetarian
V+ Vegan
GF Gluten Free
DF Dairy Free

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PLATED LUNCH

Served with fresh-baked dinner rolls, whipped butter, Starbucks® Brewed Coffee & Teavana Tea Selection

SMOKE HOUSE..... \$38 per person

Smokey Kale Caesar

Pork Belly | Toasted Pepitas | House Crouton

Chorizo & Manchego Stuffed Cannelloni

Ricotta | Chunky Marinara | Basil

Garlic Ciabatta

Mason Jar Tiramisu Trifles

MUSHROOM GRUYERE

GALETTE V..... \$40 per person

Zesty Apple & Fennel Coleslaw

Garlic Herbed Wild Mushroom Medley Galette

Gruyere Cheese | Parmesan Cheese | Puff Pastry Tartlet

Lemon Mousse Mason Jar

CHICKEN POT PIE..... \$40 per person

Garden Salad

Lemon Chimichurri Vinaigrette

Chicken Pot Pie

Potato Dauphinois Gratin

Cinnamon Apple Tart

LAMB CURRY..... \$42 per person

Mint Farrow Salad

Curried Lamb

Basmati Rice

Daal

Naan Bites

Mango Custard Tart

SMOKED BBQ MEATLOAF.. \$42 per person

Layered Caprese Salad

Balsamic Reduction

Local Grass Fed Beef

Smoked BBQ Glaze | Sweet Tomato Jam |

Caramelized Onions

Garlic Confit Red Skin Mashed Potatoes

Seasonal Vegetables

Strawberry Rhubarb Cheesecake Cups

PORTSIDE..... \$42 per person

Arugula Mandarin Salad

Baked Cod Loin

Lemon Butter Sauce

15 Hour Potato Baton

Asparagus Spears

Maple Tart

V Vegetarian

V+ Vegan

GF Gluten Free

DF Dairy Free

A 15% administrative charge and all applicable taxes will apply.

TIER 1..... \$25 per person

- 1 Sandwich Choice
- 1 Dessert Choice
- 1 Beverage

TIER 2..... \$27 per person

- 1 Salad Choice
- 1 Sandwich Choice
- 1 Dessert Choice
- 1 Beverage

TIER 3..... \$30 per person

- 1 Salad Choice
- 1 Sandwich Choice
- 1 Dessert Choice
- 1 Piece of Seasonal Fresh Fruit
- 1 Beverage

SANDWICH OPTIONS (2 Choices/group)

Brined and Smoked Beef

Brisket

Swiss Cheese | Horseradish Aioli | Pickled Red Onion | Arugula | Brioche Bun

Muffaletta Italian

Spicy Genoa Salami | Black Forest Ham | Mortadella | Provolone Cheese | Chipotle Aioli | Pickled Vegetable Mix | Pickles | Rosemary Focaccia Bun

Chipotle Chicken

Braised Chipotle Chicken | Cheddar Cheese | Tomato | Leaf Lettuce | Lime Crema | Jalapeno Cheddar Triangle Bun

Grilled Mushroom and Goat Cheese **V**

Grilled Portabella | Roasted Red Pepper | Goat Cheese | Herb Pesto | Arugula | Herb Panini Bun

Smoked Salmon

Smoked Salmon | Lemon Dill Cream Cheese | Pickled Red Onion | Leaf Lettuce | Fried Capers | Everything Bagel

Falafel **V+ GF**

Herb Falafel | Roasted Red Pepper | Hummus | Red Onion | Tomato | Arugula | Gluten Free Bread

Turkey Club

Deli Turkey | Smoked Bacon | Cranberry Aioli | Leaf Lettuce | Tomato | Multigrain Bread

SALAD OPTIONS (1 Choice/group)

Country Potato

Classic Slaw

Greek

Caesar

Garden

DESSERTS (1 Choice/group)

Salted Caramel Chocolate Chip Cookie **V**

Double Fudge Brownie **V**

Butter Tart **V**

Portuguese Custard Tart **V**

Apple **V+ GF**

BEVERAGES

Canned Pop

Canned Juice

Water Bottle

LUNCH BOX

V Vegetarian

V+ Vegan

GF Gluten Free

DF Dairy Free



A 15% administrative charge and all applicable taxes will apply.



POWER BOWLS

THE FIESTA GF.....\$30 per person

Diced Chorizo Sausage
Mango Chipotle Pulled Chicken
Arroz Rojo Rice
Street Corn Salad
Black Beans
Pico de Gallo
Guacamole
Tex Mex Cheese
Tequila & Lime Coleslaw
Cilantro & Limes
Sour Cream

CANADIANA GF.....\$30 per person

Chopped Montreal Smoked Meat
Shaved Alberta Roast Beef
Navy Beans
Whole Grain Rice Pilaf
Roasted Corn
Potato Hash
Fried Onions
Demi Jus & BBQ Sauce
Maple Mustard

ASIAN INSPIRED GF.....\$30 per person

Sweet Chili Shrimp
Hoisin Glazed Pork Shoulder
Sesame Rice Noodles
Wild Rice Pilaf
Julienne Seasonal Vegetables
Steamed Broccoli Amandine
Pickled Red Cabbage
Cilantro & Limes
Honey Ponzu Sauce
Sweet Chili & Sriracha

GREEN MACHINE V+.....\$30 per person

Smoked Tofu
Cashew Ricotta
Tomato Oregano Rice Pilaf
Sweet Pickled Cucumbers
Roasted Egg Plant
Roasted Zucchini
Matchstick Carrots
Shredded Salted Cabbage
Green Onions

THE DOCK.....\$30 per person

Maple Soaked Salmon
Garlic Bay Scallops
Citrus Farro
Herbed Quinoa
Edamame Beans
Pickled Cucumber
Tabbouleh
Fried Capers
Sprouts
Ponzu Sauce
Citrus Yogurt Dressing
Ginger Jus

AFRICAN INSPIRED.....\$30 per person

Moroccan Dusted Chicken
Cumin Lamb Meatballs
Turmeric Couscous
Ginger Sautéed Onions & Peppers
Golden Sultana Quinoa
Lentils and Apricots
Fried Chickpeas
Green Onions
Sprouts
Marissa Sauce
Spiced Sour Cream
Curried Masala Sauce

V Vegetarian
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A 15% administrative charge and all applicable taxes will apply.

12" GOURMET FLATBREADS



NAPOLITANO V.....\$16.00 each

House Tomato Sauce
Mozzarella
Parmesan

FARMER V.....\$17.00 each

Basil
Heirloom Tomato
Red Onion
Provolone

GARDEN V.....\$17.00 each

Roasted Beets
Cherry Tomatoes
Arugula
Herb Pesto
Goat Cheese
Balsamic Reduction

ITALIANO.....\$19.00 each

Prosciutto
Fig
Roasted Garlic Spread
Buffalo Mozzarella
Arugula

SMOKED SALMON.....\$20.00 each

Curry Spread
Smoked Salmon
Cream Cheese
Red Onion
Chives

CARBONARA.....\$20.00 each

Herbed Chicken
Bacon Strips
Mushroom Medley
Alfredo Parmesan Sauce

SOUTHERN.....\$21.00 each

Smoked Beef
House BBQ Glaze
Jalapeño
Guacamole Creme
Pepper Jack Cheese

BUTCHER.....\$22.00 each

Spicy Chorizo Sausage
Bacon Bits
Red Onion
Chili Pomodoro Sauce

V Vegetarian
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RECEPTION

CENTRE



CENTRE

A 15% administrative charge and all applicable taxes will apply.

ARTISANAL BOARDS



CRUDITE V\$18 per person

Seasonal Vegetable Selection
Roasted Garlic & Chive Dip
Fried Pita
Soft Naan Bread

THE DIP V\$18 per person

Roasted Garlic & Parmesan
Cheddar, Artichoke & Spinach
Roasted Red Pepper Hummus
House Made Kettle Chips
Pita Chips

DELI COUNTER GF\$18 per person

Black Forest Ham
Roast Beef
Spicy Salami
Mortadella

SIMPLY CHEESE V\$24 per person

Smoked Mozzarella
Applewood Cheddar
Creamy Camembert
Floral Goat Cheese
Red Pepper Jelly
Toasted Baguette

CHARCUTERIE\$24 per person

Cured & Smoked Meats
Local Artisanal Cheeses
Fresh Seasonal Crudite
Mustards Preserves, & Chive Dip

SUSHI BOARD GF\$24 per person

California Roll
Sashimi
Pickled Ginger
Wasabi
Soya Sauce
Asian Mayo

DEEP SEA\$26 per person

Poached Prawns
Calamari
White Wine Mussels
House Cocktail

THE COAST GF\$26 per person

Bang Bang Shrimp
Lobster Croquettes
Citrus Julienne Vegetable Slaw

V Vegetarian
V+ Vegan
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A 15% administrative charge and all applicable taxes will apply.

YOUR CHOICE BY THE DOZEN.....\$39 *minimum 4 dozen of each selection

CHILLED

DEHYDRATED FIG

Goat Cheese
Balsamic Glaze
Smoked Paprika Crisp

SHAVED BEET CARPACCIO

Goat Cheese
Pine Nuts
Dill Avocado

TUNA POKE SPOONS

Avocado
Red Onion
Asian Mayo
Toasted Sesame

PROSCIUTTO WRAPPED DATES

Cured Ham
Dried Dates
Goat Cheese

PINEAPPLE CHEDDAR SKEWERS

Fresh Cubed Pineapple
Cubed Medium Cheddar

TOGAROSHI WATERMELON SALAD SPOONS

Feta
Mint
Lime

JALAPENO POPPER CHEESE BALLS

Cream and Cheddar Cheeses
Crushed Pecans
Crostini

CREOLE SHRIMP

Guacamole
Cucumber

LOBSTER ROLL

Split Top Bun
Lemon Aioli
Chive

SESAME TUNA

Togarashi Seared Tuna
Honey Ponzu Glaze
Green Onion

SMOKED SALMON

Cucumber
Citrus Cream Cheese
Onion
Capers

COCKTAIL SHRIMP

Poached Tiger Shrimp
Cocktail Sauce

WHIPPED FETA CUPS

Feta
Whipping Cream
Tomato Jam

RUBEN SANDWICH PICKLE BITES

Corned Beef
Russian Dressing
Pickles

SALMON MOUSSE CUCUMBERS

Cream Cheese
Pickled Red Onion
Fried Caper

SHRIMP AND CRAB DIP CUPS

Cream and Mixed Cheeses

HOT

WELLINGTON

Shaved Beef
Blue Cheese
Black Pepper Puff

LOBSTER CROQUETTE

Lobster Claw
Sweet Pepper
Roasted Corn
House Spice
Cajun Dip

GRILLED CHEESE

Double Brie
Date Jam
Artisan Bread

SKEWER TRIO

Beef
Chicken
Shrimp
Mojito Sauce

HOUSE MADE SPRING ROLLS

Ground Pork
Cabbage
Carrot

CHICKEN SHAWARMA BITES

Marinated Thigh Meat
Pickled Turnip
Red Onion
Garlic Toun

ANTOJITOS

Cream and Mixed Cheeses
Jalapeno
Green Onion

BANG BANG SHRIMP

Julienne Vegetable Slaw
Sriracha Lime Sauce

ASIAN DUMPLING

Lemon grass Chicken
Veggie
Pork
Citrus Soy Glaze

HALLOUMI BRUSCHETTA

Pico de Gallo
Fried Cheese
Crostini
Balsamic Glaze

MINI DUCK QUESADILLAS

Shredded Duck
Monterey Jack Cheese
Sambal Oelek

GRUYERE AND MUSHROOM ARANCINI

Shiitake
Calrose Rice
Porcini Powder

LIL' (BIG) MAC BITES

Grass Fed Beef
Mac Sauce
Lettuce and Onion
Brioche Bun

LOADED TWICE BAKED POTATO BITES

Cheddar Cheese
Bacon Bit
Sour Cream
Chive

BANH MI ROLL

Pork Belly
Pickled Carrot &
Cucumber
Cilantro & Mint Blend
Steamed Bao Bun

CANAPES

V Vegetarian
V+ Vegan
GF Gluten Free
DF Dairy Free

A 15% administrative charge and all applicable taxes will apply



INTERACTIVE FOOD STATIONS

POUTINE BAR

YOUR CHOICE OF:

- Straight Cut Fries
- Tater Tots
- Country Diced **GF**
- Potatoe Wedges
- Sweet Potato **GF** (Add \$4.00 per person)

REGULAR **V**.....\$13 per person

- St. Albert's Curds
- Cracked Pepper Gravy

BREAKFAST FRIES.....\$13 per person

- Diced Bacon
- Mozzarella
- Hollandaise Sauce

SHREDDED DUCK CONFIT.....\$16 per person

- Shredded Duck Confit
- Applewood Smoked Cheddar
- Dark Cherry Demi

SHAWARMA.....\$17 per person

- Marinated Chicken
- Garlic Tourn
- Pickled Red Onion

NOVA SCOTIA LOBSTER.....\$18 per person

- Lobster Meat
- Jalapeno Havarti
- Dill Chowder Sauce

TACO BAR

HARISSA CHICKEN.....\$15 per person

- Harissa Marinated Chicken
- Pickled Red Cabbage
- Lime Crema
- Cilantro Leaves
- Red Pepper Hot Sauce

SMOKED BEEF.....\$15 per person

- Slow Braised BBQ Beef
- Pickled Jalapenos
- Crispy Onions
- Adobo Lime Slaw

WHITE FISH.....\$15 per person

- Haddock
- Tequila Lime Pico De Gallo
- Dill Slaw
- Tartar Sauce

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INTERACTIVE FOOD STATIONS

ASIAN FUSION

KUNG POW VEGGIES V.....\$15 per person

Lo Mein Noodle
Matchstick Vegetables
Peanuts
Sweet Sesame Sauce

KIMCHI FRIES.....\$15 per person

Spicy Pulled Pork
Kimchi
Curried Aioli
Green Onion
Straight Cut Fry

BANH MI SANDWICH.....\$15 per person

Pork Belly
Pickled Carrot & Cucumber
Cilantro & Mint Blend
Steamed Bao Bun

GENERAL TAO'S CHICKEN.....\$15 per person

Tender Breaded Chicken
Peppers & Onions
Fried Rice
Cilantro
Tao Sauce

SLIDER STATIONS

STICKY PONZU

PORK BELLY.....\$14 per person

Glazed Pork Belly
Pickled Red Onion
Arugula
Garlic Aioli
Steamed Bao Bun

CRISPY WHITE FISH.....\$14 per person

Beer Battered Haddock
Citrus Slaw
Tartar Sauce
Brioche Roll

BLT BISCUITS.....\$14 per person

Smoked Bacon
Tomato Jam
Garlic Confit Aioli
Cheddar Cheese Scone

GRASS FED BEEF.....\$14 per person

Local 80/20 Chuck
Black Garlic Aioli
Brie Cheese
Bacon Jam
Brioche Roll

CHIPOTLE CHICKEN.....\$15 per person

Crispy Chicken Tender
Cheddar Cheese
Maple Syrup
Ancho Chipotle Lime
Sugar Waffle

CHICKEN PARMESAN.....\$15 per person

Panko Breaded Chicken Thigh
Marinara
Mozzarella
Brioche Roll

SMOKED BRISKET.....\$16 per person

Pepper Jack Cheese
Caramelized Onion
Korean BBQ Sauce
Rosemary Roll

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DINNER

CENTRE

EY

CENTRE

A 15% administrative charge and all applicable taxes will apply.

BUFFET DINNER

All buffets include fresh baked dinner rolls with whipped butter, Starbucks® Brewed Coffee & Teavana Tea Selection.

STANDARD \$65 per person	DELUXE \$75 per person	PREMIUM \$90 per person
2 Starters	2 Starters	3 Starters
1 Main Course	2 Main Courses	3 Main Courses
2 Sides	2 Sides	3 Sides
1 Dessert	2 Desserts	3 Desserts

MAIN COURSE:

Brined Chicken Supreme with a Thyme Cream Sauce
Chicken Breast with Pico De Gallo and Avocado Cream Sauce
Rosemary and Mustard Rubbed Alberta Roast Beef with Herbed Bone Jus
Braised Short Rib with a Bone Demi Reduction
Seared Salmon with a Maple Mustard Tahini Sauce
Confit Duck Leg with Orange Gochujang Sauce
Seared Celeriac Steak, Pea Puree **V+ GF**
Caprese Stuffed Ravioli with a Red Pepper Cream Sauce, Parmesan and Fresh Basil

STARTERS:

Garden Salad **V+**
Arugula Pear Salad **V GF**
Roasted Butternut Squash Soup **V GF**
Crudit  with Chive Dip **V GF**
Caesar Salad
Thai Peanut Salad **DF**
Greek Quinoa Salad **V GF**

SIDES:

Garlic Confit Redskin Mashed Potato **V GF**
Garlic and Herb Roasted Mini Potatoes **V+ GF**
Butternut Squash Puree **V+ GF**
Potato Dauphinois Gratin **V**
Roasted Asparagus **V+ GF**
Roasted Seasonal Mixed Vegetable **V+ GF**
Fall Medley Root Vegetable **V+ GF**
Caprese Ravioli with Red Pepper Cream Sauce **V**
Linguini Alfredo **V**
Wild Rice Pilaf with Edamame **V+ GF**

DESSERTS:

Seasonal Fresh Fruit **V+ GF**
Fudge Brownies with Cream **V**
Nanaimo Variety **V**
Carrot Cake with Icing **V**
Fresh Baked Cookie Assortment **V**
Portuguese Custard Tart **V**
Chocolate Peanut Mousse Cup **V**
Blueberry Peach Crumble Cup **V**
Apple Crumble Cake **V**

V Vegetarian
V+ Vegan
GF Gluten Free
DF Dairy Free

A 15% administrative charge and all applicable taxes will apply.

PLATED DINNER

All plated dinners include fresh baked dinner rolls with whipped butter, Starbucks® Brewed Coffee & Teavana Tea Selection

MAIN COURSE:

Brined Chicken Supreme, Thyme Cream Sauce GF	\$55	per person
Sumac Marinated Chicken Breast, Garlic Tourné GF	\$55	per person
Seared Celeriac Steak, Pea Puree V+ GF	\$58	per person
Seared Salmon, Maple Mustard Tahini Sauce GF	\$62	per person
Gochujang Duck Confit Leg, Honey Orange Glaze GF DF	\$70	per person
Sous Vide Pork Tenderloin, Apple Brandy Bacon Compote GF DF	\$70	per person
Braised Beef Short Rib, Bone Jus GF DF	\$75	per person

STARTERS:

Garden Salad V+
Arugula Pear Salad V GF
Caesar Salad
Greek Quinoa Salad V GF
Thai Peanut Salad DF
Waldorf Salad V
Smoked Tomato and Brie Soup V GF
Roasted Butternut Squash Soup V GF
Crudité with Chive Dip V GF

DESSERTS:

Salted Caramel Cheesecake V
Warm Ginger Spice Cake V
Maple Pot De Crème V GF
Chocolate Peanut Mousse V GF
Hibiscus Apple Spice Crème Brûlée V GF
Maple Poached Fig and Mascarpone Tart V
Black Bean Brownies, Coconut Whipped Cream V+ GF

SIDES:

Garlic Confit Redskin Mashed Potato V GF
Creamed Parsnip Puree V GF
Garlic and Herb Roasted
Mini Potatoes V+ GF
Butternut Squash Puree V+ GF
Potato Dauphinois Gratin V
Roasted Seasonal Mixed Vegetable V+GF
Fall Medley Root Vegetable V+ GF
Wild Rice Pilaf with Edamame V+ GF

V Vegetarian
V+ Vegan
GF Gluten Free
DF Dairy Free



BAR

CENTRE



CENTRE

A 15% administrative charge and all applicable taxes will apply.

BAR SERVICES

BEER

DOMESTIC

Molson Canadian
Coors Light

PREMIUM BEER

Heineken
Creemore

CRAFT BEER

White Water Craft Beer
Calabogie Craft Beer

NON ALCOHOLIC BEVERAGES

Teavana Tea Selection.....	\$3.50
Starbucks® Brewed Coffee.....	\$3.50
Assorted Soft Drinks	\$4.00
Fruit Juices.....	\$4.50
Sparkling Water.....	\$4.50
Iced Tea.....	\$4.50
Energy Drinks.....	\$5.00

THE BAR

Wine by the Glass.....	\$7.00
Domestic Beer.....	\$7.50
Premium Beer.....	\$8.00
Craft Beer.....	\$9.00
Mixed Drinks.....	\$8.00

Based on availability.



A 15% administrative charge and all applicable taxes will apply.

WINE MENU

WHITE WINES *by the bottle

Jackson-Triggs Reserve VQA

Chardonnay.....\$32.00

Pale straw; oaky cedar, yellow pear, toast, vanilla and fresh fig aromas; soft, clean flavour with the fruit mirrored on the palate.

Inniskillin VQA Pinot Grigio.....\$35.00

Pale straw colour; waxy, delicate floral, pear, melon, peach and herbal aromas; dry, medium bodied with pear and melon fruit and herbal flavours; fresh, clean finish

Ruffino Pinot Grigio.....\$42.00

Pronounced aromas of fresh-cut lemon, gooseberry and a touch of herbs. Vibrant and fresh on the palate, with mineral notes on a clean finish.

Woodbridge Chardonnay.....\$44.00

The colour is a bright pale lemon; aromas of ripe pear and buttered toast are joined by hints of spicy vanilla; the wine is extra dry and medium-bodied with balanced acidity framing notes of ripe pear, toast and vanilla; a medium length finish, with honey and toasted oak notes balanced by lemony acidity

Kim Crawford Sauvignon Blanc.....\$48.00

Pale yellow, with aromas and flavours of passion fruit, guava, herb and citrus. It's light-bodied with a balanced and refreshingly clean finish

RED WINES *by the bottle

Jackson-Triggs Reserve VQA Cabernet

Sauvignon / Cabernet Franc.....\$32.00

Medium ruby colour; aromas of red fruit, toast, floral note, marmalade and berries; on the palate it is extra dry and medium-plus bodied with flavours of bright red fruit, toast and berries with medium tannins and medium finish.

Inniksillin VQA Cabernet Merlot.....\$35.00

Medium deep ruby; aromas and flavours of prune, flowers, caramel, herbs and spices; dry, medium bodied with good depth of fruit, structured tannins and good length.

Ruffino Chianti.....\$42.00

The wine is extra dry, medium-bodied and well-structured. Enjoy aromas and flavours of chestnut, leather, rye bread and red berry fruit, with spicy notes and a touch of pepper. Serve with wild boar ragu, grilled steak or roasted vegetables.

Woodbridge Cabernet Sauvignon.....\$44.00

The wine has hints of plum, wild berry and coffee aromas and flavours, with balanced acidity and supple tannins. Nutty, toasty notes reflect well-judged oak ageing. A superb choice for grilled meats or roasted vegetables.

Kim Crawford Pinot Noir.....\$54.00

Flavours of clove spice, blood orange, red fruit with herbal and berry notes. Shines with a range of foods

