



HOLIDAY INN BURLINGTON HOTEL & CONFERENCE CENTRE CATERING MENU

Holiday Inn Burlington Hotel & Conference Centre
Hotel Phone # (905) 639-4443 or Toll Free 1-888-987-4888
Sales and Catering Fax # (905) 333-0477
3063 South Service Road, Burlington, Ontario, L7N 3E9, Canada
www.hiburlington.ca

IMPORTANT INFORMATION

FOOD & BEVERAGE

- Any Food & Beverages consumed in your meeting or banquet room must be solely supplied by the Holiday Inn Burlington Hotel & Conference Centre. All Food & Beverage supplied by the hotel must remain on hotel property. Food items not consumed during the event are to remain at the hotel.
- We are pleased to offer a variety of allergen friendly options on our food and beverage menu for all of our guests. **We are NOT an allergen-free hotel** and cannot ensure that cross contamination will never occur. We have processes in place to minimize cross contamination from happening but due to the amount of individual guests in the hotel we can not take responsibility. Your Catering Manager will be providing you a form for attendees to fill in if they require special care with any highly sensitive allergies. Please advise that we will do our best to avoid cross contamination but cannot make any guarantees.
- We are governed by Provincial Liquor Laws & the Department of Health. No liquor services will be permitted outside normal licensing hours. All Liquor must be distributed by the hotel.
- All details concerning food & beverage must be finalized at least two (2) weeks prior to the function date. Our Catering staff will be happy to assist with menu selection, floor plans and room arrangements.

METHOD OF PAYMENT

- A method of payment must be provided at time of contract signing.
- Method of payment will commensurate with the function and the number of guests in attendance. This will be outlined in each individual Function Contract.
- Permissible methods of payment include an approved credit card, advance deposit or pre-approved billing by our Accounting Department.
- Full Payment is due prior to event date.
- At the discretion of management, some groups will be required to provide a security deposit to be held until after the departure. This will be refunded providing no damage has been done to property and contents.

CONFIRMATION & GUARANTEE

- Upon confirmation of your booking, the Holiday Inn Burlington Hotel & Conference Centre requires one copy of the signed Function Contract.
- A guarantee number of guests is required three (3) business days prior to the start of the function.
- This guarantee or the actual number of guests served, whichever number is greater, will be the number for which you will be charged for.
- Should final numbers not be provided to the Catering Sales Department, Contracted numbers will be billed. If final numbers should decrease more than 50% from the signed contract a minimum charge of the 50% of original contracted number will be charged.

S.O.C.A.N. AND RE-SOUND FEES

- Tariff License Fees are payable for entertainment of live or recorded music and background music. The entire fee is remitted by the hotel to the "Society of Composers, Authors & Music Publishers of Canada".
- SOCAN Fee is as outlined by the Society of Composers, Authors & Music Publishers of Canada.
- For more information please visit SOCAN's website at www.socan.ca or call (416) 445-8700.
- Re-Sound Fees are payable for entertainment of live or recorded background music. Please inquire with Hotel for proper Re-Sound Fee Capacity Chart.

AUDIO VISUAL SERVICES

- Audio visual services are provided by StageVision Rentals at an additional cost.
- Your Catering and Events Specialist will get you in touch with StageVision to provide a proper quote for your event.
- An additional cost will be incurred for electrical requirements if above hotel's normal use.

ROOM SET-UPS

- A buffet set-up, refreshment table or Audio Visual equipment may reduce the maximum dining/seating capacity for the specific function room. Please consult our Catering Department.
- Any changes to the room set-up style with less than 24 hours notice, will be subject to a Room Reset charge of a minimum of \$100.00, based on the set-up and amount of labour involved.



- EARLY RISERS -

EXPRESS CONTINENTAL

Assorted Muffins, Croissants and Danishes
Fruit Preserves and Butter
Whole Fruit (Apples, Oranges and Bananas)
Apple, Orange and Cranberry Juice
Freshly Brewed Coffee and a Selection of Teas

\$8.95 PER PERSON

SUNRISE CONTINENTAL

Assorted Muffins, Croissants and Danishes
Fruit Preserves and Butter
Sliced Fresh Fruit and Berries
Collection of Fruit Yogurts and Granola
Chilled Apple, Orange and Cranberry Juice
Freshly Brewed Coffee and a Selection of Teas

\$11.95 PER PERSON

RISE N SHINE

**MINIMUM OF 15 GUESTS.
FOR GROUPS WITH LESS THAN 15 PEOPLE PLEASE ADD \$3.00 PER PERSON**

Country Fresh Scrambled Eggs
Redskin Potato Home Fries
Crispy Bacon and Pork Breakfast Sausage
Texas Style Bread (Toaster Provided)
Fruit Preserves & Butter
Chilled Apple, Orange and Cranberry Juice
Freshly Brewed Coffee and a Selection of Teas

\$14.95 per person

FARMHOUSE BUFFET

**MINIMUM OF 15 GUESTS.
FOR GROUPS WITH LESS THAN 15 PEOPLE PLEASE ADD \$3.00 PER PERSON**

Assorted Muffins, Croissants and Danishes
Texas Style Bread (Toaster Provided)
Fruit Preserves & Butter
Country Fresh Scrambled Eggs
Crispy Bacon and Pork Breakfast Sausage Links
Redskin Potato Home Fries
Seasonal Sliced Fresh Fruit and Seasonal Berries
Collection of Fruit Yogurts
Chilled Apple, Orange and Cranberry Juice
Freshly Brewed Coffee and a Selection of Teas

\$19.95 per person

BREAKFAST ADD ONS To be ordered in conjunction with one of the above menus

Freshly Made Breakfast Wraps-Minimum of 12 Tortilla Wrap with Country Fresh Scrambled Eggs, Sausage, Peppers, Onion and Cheddar Cheese	\$3.95 each
Yogurt Parfaits - Minimum of 12 Vanilla Yogurt Parfaits with Granola and Seasonal Berries	\$2.95 each
Fresh Fruit Platter Seasonal Sliced Fruit	\$5.95 per person
Chef Manned Omelet Station Minimum of 30 Guests - To be combined with the Rise N Shine or Farmhouse Buffet Country fresh eggs, bell peppers, tomatoes, mushrooms, onions, diced ham, bacon, sausage and cheddar cheese	\$7.95 per person



- TAKE A BREAK -

TAKE FIVE

Fresh Oven Baked Cookies
Soft Drinks
Freshly Brewed Coffee and a Selection of Teas

\$5.95 per person

COLD AS ICE

Vanilla Ice Cream Sundae Bar with Assorted Toppings & Syrups
Fresh Oven Baked Cookies
Basket of Whole Fruit (Bananas, Oranges & Apples)
Freshly Brewed Coffee and a Selection of Teas

\$8.95 per person

SMOOTH OPERATOR

Refreshing Smoothies
* Banana Berry Almond Milk Smoothie
* Country Refresher
Fresh Granola Bars (Trail Mix and 3 Berry)
Freshly Brewed Coffee and a Selection of Teas

\$9.95 per person

GO NUTS FOR DONUTS

Donut Holes Dusted with Icing Sugar and Cinnamon Sugar
Mini Powdered Donuts
Basket of Whole Fruit (Bananas, Oranges & Apples)
Freshly Brewed Coffee and a Selection of Teas

\$9.95 per person

BREAK ADD ON

Freshly Baked Cookies

\$17.95 dozen

Dessert Squares and Bars

\$23.95 dozen

Fresh Sliced Fruit Platter

\$5.95 per person

CHOCOLATE ATTACK

Chocolate Fudge Brownies - **GF**
Double Chocolate & White Chocolate Macadamia Nut Cookies
Soft Drinks
Freshly Brewed Coffee and a Selection of Teas

\$8.95 per person

CAROUSAL

Homemade Pretzel Bites with Mustard
Individual Bags of Assorted Chips
Penny Candy Bar
Soft Drinks and Individual Juices
Freshly Brewed Coffee and a Selection of Teas

\$9.95 per person

WELLNESS

Fresh Vegetable Crudités
Flatbread with Hummus & Tzatziki
Assorted Cheese and Crackers
Basket of Whole Fruit (Bananas, Oranges & Apples)
Assorted Juice
Freshly Brewed Coffee and a Selection of Teas

\$11.95 per person



- LUNCH COUNTER -

Unless otherwise stated, buffet lunches require a guaranteed minimum of 15 guests.

SPIRE PIZZA BUFFET

Classic Caesar Salad
Baby Green Salad with a Honey Lemon Vinaigrette
Pizza Baked Fresh On Site (Vegetarian Option Included)
Penne Primavera
Dessert Squares and Bars
Soft Drinks
Freshly Brewed Coffee and a Selection of Teas

\$17.95 per person

LITTLE ITALY

Fresh Garlic Bread
Roasted Garlic & Tomato Soup
Classic Caesar Salad
Orzo Pasta Salad with Feta Cheese in a Balsamic Vinaigrette
Oven Baked Beef Lasagna
Penne Primavera
Dessert Squares and Bars
Soft Drinks
Freshly Brewed Coffee and a Selection of Teas

\$17.95 per person

FIESTA BUFFET

Baby Spinach & Arugula Salad in a Lemon Pepper Vinaigrette
Corn Tacos & Soft Flour Tortillas
Chipotle Three Bean Salad
Mexican Lime Rice
Chipotle Beef OR Chicken with Vegetables - **GF**
Toppings of: Lettuce, Cheddar Cheese, Tomatoes,
Green Onions, Salsa, Sour Cream & Guacamole
Dessert Squares and Bars
Soft Drinks
Freshly Brewed Coffee and a Selection of Teas

\$17.95 per person

NIAGARA PICNIC BASKET

Chef's Daily Soup Selection
Fresh Vegetable Crudit  with Ranch Dip
Quinoa Salad in a Coriander Lime Dressing
Baby Green Salad with a Honey Lemon Vinaigrette
Selection of Wraps and Sandwiches with Bakery Breads
- Tuna Salad
- Tomato, Cucumber and Hummus
- Traditional Egg Salad
- Sliced Roast Beef
- Smoked Ham with Aged Cheddar
- Slow Roasted Turkey with Swiss
Dessert Squares and Bars
Soft Drinks
Freshly Brewed Coffee and a Selection of Teas

\$17.95 per person

MORE BUFFET OPTIONS CONTINUE ON NEXT PAGE

LUNCH ADD ON

Freshly Baked Cookies	\$17.95 dozen
Fresh Vegetable Crudit�s	\$4.95 per person
Fresh Sliced Fruit Platter	\$5.95 per person
Assorted Cheese & Cracker Board	\$6.95 per person



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- LUNCH COUNTER CONTINUED -

Unless otherwise stated, buffet lunches require a guaranteed minimum of 15 guests.

GOOD FOR YOU

Quinoa Salad in a Balsamic Vinaigrette
Baby Spinach & Arugula Salad in a Lemon Pepper Vinaigrette
Fresh Vegetable Crudités with Hummus & Tzatziki
Tofu Vegetable Stir-Fry
Roasted Chicken Breast
Brown Rice
Gluten Free Cheesecake and Sliced Fruit
Soft Drinks
Freshly Brewed Coffee and a Selection of Teas

\$18.95 per person

TAILGATE BUFFET

Guaranteed minimum of 20 Guests

Redskin Potato Salad
Three Bean Chipotle Salad
Baby Green Salad with a Honey Lemon Vinaigrette
Mini Pulled Pork Sliders with Fried Onions
Beef Burger Sliders Accompanied by Cheese and Pickles
Tater Tot Poutine with Vegetarian Gravy and Cheese Curds
Dessert Squares and Bars
Soft Drinks
Freshly Brewed Coffee and a Selection of Teas

\$19.95 per person

BUILD YOUR OWN LUNCH BUFFET

Guaranteed Minimum of 25 Guests

Assorted Rolls with Butter

Your Choice of three (3) of the following:

Roasted Garlic & Tomato Soup
Chef's Soup du Jour
Baby Spinach and Arugula Salad with a Lemon Pepper Vinaigrette
Quinoa Salad in a Balsamic Vinaigrette

Baby Green Salad with a Honey Lemon Vinaigrette
Classic Caesar Salad
Chipotle Three Bean Salad

Your Choice of two (2) of the following entrées:

Southern Fried Chicken
Asian Chicken Stir-Fry
Butter Chicken
BBQ Chicken
Herb Crusted Roasted Chicken
Apple Stuffed Pork Loin in a Mild Peppercorn Sauce

Traditional Beef Lasagna
Beef Stroganoff
Poached Tilapia with a Citrus Butter Sauce
Asian Vegetable Stir-Fry
Wild Mushroom Ravioli in a Roasted Garlic Cream Sauce
Vegetarian Lasagna
Penne Primavera

Includes Roasted Potatoes and Seasonal Vegetables

Dessert Squares, Bars and Cupcakes
Soft Drinks
Freshly Brewed Coffee and Selection of Teas

\$23.95 per person



- SUNSET DELIGHTS -

RECEPTION ENHANCERS

HORS D'OEUVRES

Items below have a minimum of 2 dozen

Mini Beef Wellingtons
Crispy Battered Fish on a Potato Crisp with Tarter Sauce
Yukon Gold Potato with Cheddar Cheese, Sour Cream and Bacon Bits
Mini Crab Cakes with Ginger and Lime Mayo

Pork Dumplings
Sweet Chili Chicken Skewers
Beef Satay with Chipotle Glaze
Cherry Tomato, Mozzarella and Fresh Basil Skewers

\$22.95 per dozen

ESSENTIALS PACKAGE

Guaranteed Minimum of 30 people

Sliced Fresh Fruit and Seasonal Berries
Fresh Vegetable Crudit  with Ranch Dip
Dessert Squares & Bars
Freshly Brewed Coffee and a Selection of Teas

Please choose three (3) items from below

1. Bruschetta
2. Shaved Beef Crostini with Beer Braised Onions
3. Diced Mexican Seasoned Chicken, Peppers, Onions, Guacamole Stuffed Crispy Tortilla Cup
4. Sweet and Sour Pork Egg Rolls accompanied with Plum Sauce
5. Vegetable Samosa

\$24.95 per person



- EVENING OCCASIONS -

PLATED DINNER

Guaranteed minimum of 30 guests for Groups with less than 50 people please add \$500 per person

If you wish to add a second entrée as an option please add \$300 per person

All Plated Dinner Menus include Baked Rolls, Appetizer, Main Course, Dessert & Freshly Brewed Coffee & a Selection of Teas

APPETIZER OPTIONS

Please choose one (1) of the following:

Baby Green Salad with a Honey Lemon Vinaigrette
Greek Village Salad with Feta in a Lemon Oregano Vinaigrette
Classic Caesar Salad with Bacon Crisps and Herbed Croutons

Roasted Garlic & Tomato Soup
Cream of Asparagus Soup with a Crème Fraiche Drizzle
Italian Minestrone Soup
Wild Mushroom Bisque

Additional Course Option

Antipasto Plate (Grilled Vegetable, Bocconcini, Capicola, Olives, Salami)
Mushroom Ravioli with Spinach in a Truffle Cream Sauce
Smoked Salmon & Shrimp Duo

add \$6.95 per person
add \$7.95 per person
add \$9.95 per person

ENTREE OPTIONS

Main Courses are served with Seasonal Vegetables and Your Choice of Steamed Rice or Roasted Potatoes

Please choose one (1) of the following:

Roast Pork Loin with an Apple Stuffing drizzled with a Mild Pink Peppercorn Sauce	\$25.95 per person
Ginger Soya Honey Glazed Atlantic Salmon in a Citrus & Dill Cream Sauce	\$26.95 per person
Traditional Turkey Roulade with English Dressings	\$27.95 per person
Slow Roasted Sliced Roast Beef with Red Wine Demi Glace	\$27.95 per person
Herb Crusted Roasted Chicken Supreme with Wild Mushroom Sauce	\$28.95 per person
Stuffed Chicken Breast with Goat Cheese, Peppers, Spinach with Tomato Coulis	\$29.95 per person
Oven Roasted Prime Rib of Beef with Yorkshire Pudding & Creamy Horseradish	\$37.95 per person
Filet Mignon with Two Sautéed Garlic Jumbo Shrimp	\$42.95 per person

DESSERT OPTIONS

Please choose one (1) of the following:

Apple Crumble with Vanilla Ice Cream	Cheesecake with Seasonal Berry Coulis
Carrot Cake with a Cream Cheese Frosting	Vanilla Ice Cream Crepes with Chocolate
Chocolate Mousse in a Chocolate Cup	

ADDITIONAL ENTREE SAUCE OPTION

Chicken Options: Hunter Sauce, White Wine Cream Sauce, Mushroom Sauce, Sundried Tomato Cream Sauce, Basil Cream Sauce, Rosemary Demi Glaze, Pesto Sauce

Beef Options: Hunter Sauce, Demi Glaze, Red Wine Demi Glaze, Green Peppercorn Sauce, Rosemary Demi Glaze

Fish Options: Pesto Sauce, Mango Relish, Lemon Pepper Sauce, Cilantro Cream, Fresh Salsa, Dill Cream Sauce, Pineapple Salsa



- BUFFET DINNER SUGGESTION -

ATRIUM BUFFET

Guaranteed Minimum of 25 Guests

Freshly Baked Assorted Rolls with Butter

Salad Display

Fresh Vegetable Crudités with Ranch Dip
Tossed Baby Green Salad with a Honey Lemon Vinaigrette
Redskin Potato Salad
Creamy Tri-Colour Pasta Salad

Entrées

Apple Stuffed Pork Loin in a Mild Pink Peppercorn Sauce
Herb Crusted Roasted Chicken
Penne Primavera

Seasonal Vegetables & Herb Roasted Potatoes

Sweet Table

Dessert Squares and Bars
Freshly Brewed Coffee and a Selection of Teas

\$29.95 per person (over 50 people)
\$34.95 per person (under 50 people)

GREAT LAKES BUFFET

Guaranteed Minimum of 25 Guests

Freshly Baked Assorted Rolls with Butter

Salad Display

Fresh Vegetable Crudités with Ranch Dip
Baby Green Salad with a Honey Lemon Vinaigrette
Redskin Potato Salad
Quinoa Salad with Apricot, Cranberries and Mango in a Coriander Lime Dressing
Creamy Tri-Colour Pasta Salad

Decorated Platters

Devilled Eggs & Tiger Shrimp

Entrée Selections

Chef Carved Roast Beef with Horseradish and Au Jus
Herb Crusted Roasted Chicken
Penne Primavera

Seasonal Vegetables
Herb Roasted Potatoes

Plus Choice of one (!) of the Following:

Apple Stuffed Pork Loin with a Mild Pink Peppercorn Sauce
Poached Tilapia in a Citrus Butter Sauce with Mango Salsa
Ginger Soya & Honey Glazed Atlantic Salmon in a Dill Cream Sauce
Tuscan Mussels

Sweet Table

Dessert Squares & Bars
Fresh Seasonal Sliced Fruit
Freshly Brewed Coffee and a Selection of Teas

\$36.95 per person (over 50 people)
\$41.95 per person (under 50 people)

MORE BUFFET OPTIONS CONTINUE ON NEXT PAGE



All prices are subject to applicable gratuities and taxes. Prices Valid Until December 31, 2018

- BUFFET DINNER SUGGESTION CONTINUED -

GARDEN BUFFET

Guaranteed Minimum of 30 Guests

Freshly Baked Assorted Rolls with Butter

Salad Display

Fresh Vegetable Crudités with Ranch Dip
Baby Green Salad with a Honey Lemon Vinaigrette
Greek Village Salad with Feta in a Lemon Oregano Vinaigrette
Quinoa Salad with Apricot, Cranberries and Mango in a
Coriander Lime Dressing
Creamy Tri-Colour Pasta Salad

Decorated Platters

Antipasto Platter
Devilled Eggs and Smoked Salmon & Shrimp

Entrée Selections

Chef Carved Top Sirloin Roast with Horseradish and Au Jus
Herb Crusted Roasted Chicken
Ginger Soya and Honey Glazed Atlantic Salmon in a Citrus
Cream Sauce

Seasonal Vegetables
Herb Roasted Potatoes and Steamed Rice Pilaf

plus choice of one (!) of the following:

Apple Stuffed Pork Loin with a mild Pink Peppercorn Sauce
Mushroom Ravioli with Spinach in a Truffle Cream Sauce
Tuscan Mussels
Penne Primavera

Sweet Table

Dessert Squares & Bars, Fresh Fruit Tarts, Cakes and Pies
Fresh Seasonal Sliced Fruit
Freshly Brewed Coffee and a Selection of Teas

\$39.95 per person (over 50 people)
\$44.95 per person (under 50 people)

GRANDE BUFFET

Guaranteed Minimum of 30 Guests

Freshly Baked Assorted Rolls with Butter

Salad Display

Fresh Vegetable Crudités with Ranch Dip
Baby Green Salad with a Honey Lemon Vinaigrette
Greek Village Salad with Feta in a Lemon Oregano Vinaigrette
Classic Caesar Salad with Bacon Crisps and Herbed Croutons
Quinoa Salad with Apricot, Cranberries and Mango in a
Coriander Lime Dressing
Roasted Beet Salad

Decorated Platters

Antipasto Platter
Devilled Eggs and Smoked Salmon & Shrimp
Selection of Cold Cuts with European Pickles
International & Continental Cheese Display

Entrée Selections

Chef Carved Prime Rib with Horseradish and Au Jus
Herb Crusted Roasted Chicken
Mushroom Ravioli with Spinach in a Truffle Cream Sauce
Ginger Soya and Honey Glazed Atlantic Salmon in a Citrus
Cream Sauce
Tuscan Mussels

Seasonal Vegetables
Herb Roasted Potatoes and Steamed Rice Pilaf

plus choice of one (!) of the following:

Apple Stuffed Pork Loin with a mild Pink Peppercorn Sauce
Butter Chicken
Penne Primavera

Sweet Table

Dessert Squares & Bars, Fresh Fruit Tarts, Cakes and Pies
Fresh Seasonal Sliced Fruit
Freshly Brewed Coffee and a Selection of Teas

\$45.95 per person (over 50 people)
\$49.95 per person (under 50 people)



- A LA CARTE OPTIONS -

Freshly Brewed Coffee (regular and decaffeinated) and Tea (minimum of 10)	\$2.50 per person
Hot Chocolate	\$2.25 per cup
Individual Juices	\$2.75 each
Pitcher of Juice (Orange, Cranberry, Apple)	\$16.00 pitcher
Soft Drinks	\$2.25 each
Individual Bottled Water	\$2.50 each
Individual Sparkling Water	\$3.95 each
Breakfast Pastries (Danishes, Muffins and Croissants)	\$3.50 per person
Freshly Made Smoothies	\$3.95 each
Bagels with a Selection of Cream Cheeses	\$3.95 per person
Whole Fruit (Apple, Oranges & Bananas)	\$1.75 each
Fresh Seasonal Fruit Platter	\$5.95 per person
Individual Fruit Yogurts	\$2.00 each
Individual Fruit Parfaits	\$2.95 each
Sandwiches & Wraps	\$8.95 per person
Chocolate Brownies	\$20.95 per dozen
Cocktail Sandwiches	\$5.95 per person
Fresh Vegetable Crudités with Ranch Dip	\$4.95 per person
Fresh Oven Baked Gourmet Cookies	\$17.95 per dozen
Potato Chips OR Pretzels	\$5.95 per bowl
International & Domestic Cheese and Cracker Board	\$6.95 per person



All prices are subject to applicable gratuities and taxes. Prices Valid Until December 31, 2018

- BAR SERVICE -

The Holiday Inn Burlington Hotel & Conference Centre is pleased to host your reception. The following bar options are available to make your event enjoyable & memorable. We are happy to consider any special requests that you have concerning your event.

HOST BAR

This bar is recommended when the host pays for the drinks consumed by their guests.

If Bar Sales are less than \$25000, a bartender charge of \$10000 will apply. Liquor consumption is calculated to the nearest tenth of a bottle. Organizers are invited to delegate one person to verify the total beverage consumption with the Banquet Supervisor at the completion of the function.

Liquor (Call Brands)	1 oz	\$5.00	J&B Scotch, Banff Ice Vodka, Beefeater Gin, Canadian Club, Bacardi Rum
Liquor Specialty Liqueurs	1 oz	\$6.00	By Request Only
Domestic Beer	Bottle	\$5.00	
Import Beer	Bottle	\$6.00	
House Wine (Red or White)	6 oz	\$6.00	
Soft Drinks		\$2.25	

The above prices do not include applicable gratuities and taxes

CASH BAR

This bar is recommended when the individual guests pay for the drinks consumed by themselves.

If Bar Sales are less than \$25000, a bartender charge of \$10000 will apply.

Liquor (Call Brands)	1 oz	\$6.00	J&B Scotch, Banff Ice Vodka, Beefeater Gin, Canadian Club, Bacardi Rum
Specialty Liqueurs	1 oz	\$7.00	By Request Only
Domestic Beer	Bottle	\$6.00	
Import Beer	Bottle	\$7.00	
House Wine (Red or White)	6 oz	\$7.00	
Soft Drinks		\$2.25	

The above prices include applicable taxes

PUNCH SELECTIONS

Each Bowl serves approximately 40-50 people

Non-Alcoholic Tropical Fruit Punch	\$50.95
Sangria Punch	\$79.95
Champagne Punch	\$89.95
Alcoholic Tropical Fruit Punch	\$99.95

The above prices do not include applicable gratuities and taxes



- WHITE WINE SERVICE -

WHITE WINE OPTIONS - WINE IS PRICED PER BOTTLE (750ML)

Jackson-Triggs Black Reserve Chardonnay (Ontario VQA-House Wine) With aromas of green apple butter cream this wine is beautifully structured with a textured flavourful finish	\$28.00 per bottle
Woodbridge by Robert Mondavi White Zinfandel (California) Lovely raspberry and strawberry notes mingle with touches of honeysuckle and sweet spice	\$28.00 per bottle
Jackson Triggs Black Reserve Sauvignon Blanc (Ontario VQA) Ripe grapefruit and herbaceous aromas with fresh honey dew and citrus flavours	\$30.00 per bottle
Woodbridge by Robert Mondavi Lightly Oaked Chardonnay (California) A pleasing blend of green apple, vanilla and citrus notes on the nose with refreshing lemon, custard apple and mineral nuances	\$30.00 per bottle
Ruffino Lumina Pinot Grigio (Italy) Lush plum and black cherry aromas blend into flavours of blackberry and spice, producing a velvety smooth and full flavoured finish	\$35.00 per bottle
Nobilio Sauvignon Blanc (New Zealand) Aromas of citrus fruit and apricots with green apple, lemon and melon flavours	\$40.00 per bottle
Kim Crawford Sauvignon Blanc (Ontario VQA) Fragrant and tropical, displaying pineapple, grapefruit and melon flavours	\$45.00 per bottle
Jackson-Triggs Grand Reserve White Meritage (Ontario VQA) This wine displays aromas of melon, grapefruit, and pineapple. Lively fruit flavours are also expressed in perfect balance on the palate with soft, creamy texture and refreshing finish	\$49.00 per bottle
Robert Mondavi Napa Valley Chardonnay (California) Pale straw colour; pronounced tropical fruit with buttery notes; medium-bodied with tropical fruit, butter and toast flavours	\$59.00 per bottle

SPECIALTY BOTTLES

Should you wish to have a specific type of bar service at your event please feel free to let us know and we will customize to suit your request



- RED WINE SERVICE -

RED WINE OPTIONS - WINE IS PRICED PER BOTTLE (750ML)

Jackson-Triggs Cabernet Franc/Cabernet Sauvignon Blend (Ontario VQA-House Wine) A blend of Cabernet Franc and Cabernet Sauvignon, this is a medium-bodied wine with bold aromas of red raspberry, eucalyptus and bell pepper.	\$28.00 per bottle
Inniskillin Reserve Series Merlot (Ontario VQA) The Inniskillin Reserve Series Merlot displays rich flavours of blackberry, blueberry and coffee, and has a smooth, lingering finish.	\$38.00 per bottle
Marcus James Malbec (Argentina) A medium bodied, deep ruby wine with aromas and flavours of ripe black berry, currant, plum, cherry and coffee.	\$30.00 per bottle
Cliff 79 Shiraz-Cabernet (Australia) Boasts a deep red colour. On the nose there are aromas of berries, oak and a touch of spice. Medium-bodied, full of fruit flavours with a lingering finish.	\$32.00 per bottle
Ruffino Chianti (Italy DOCG) Delicate floral notes of violet and deep fruity hints of plum, leading a light spice finish.	\$38.00 per bottle
Dreaming Tree Cabernet Sauvignon (California) Classic aromas of blackberry, cherry, and dry herb notes are wrapped by toasted vanilla and soft, mouth-watering tannins.	\$41.00 per bottle
Kim Crawford Pinot Noir (New Zealand) A fine combination of dark cherries and red fruit abound. This is a fruit focused and velvety wine with rich flavours and soft tannins.	\$45.00 per bottle
Ravenswood Red Zinfandel (California) Selected from California vitners with notes of raspberry, blueberry, black cherry, and spicy hints of oak.	\$42.00 per bottle
Jackson-Triggs Grand Reserve Red Meritage (Ontario VQA) Smooth and full-bodied with notes of dark cherry, blueberry, cassis and mocha with velvety tannins on the finish.	\$49.00 per bottle
Ruffino Riserva Ducale, Chianti Classica (Italy) Fragrant notes of violet, cherries, wild berries and plums are complemented by spicy hints of tobacco and white pepper.	\$45.00 per bottle
Robert Mondavi Napa Valley Cabernet Sauvignon (California) Opens with aromas of juicy black cherries and plum, seamlessly transitioning to flavours of ripe dark fruit.	\$65.00 per bottle

SPECIALTY BOTTLES

Should you wish to have a specific type of bar service at your event please feel free to let us know and we will customize to suit your request.

