

Banquet Breakfast Menu

Traditional Buffet Breakfast

Scrambled Eggs, Hash Browns, Yogurt, Cottage Cheese,
your choice of Bacon, Ham or Sausage.

Croissants or Bagels. Assorted Danishes or Muffins.

\$9.95 per person

International Buffet Breakfast

The distinct and succulent flavor of French Toast, Pancakes,
assorted Cold Cereals, Croissants, and choice of Ham or Sausage.

\$10.95 per person

Add any of the following items to the above menu (priced per person):

Bacon	1.50
Ham	1.95
Sausage.	1.50
Cottage Cheese	1.50
Yogurt.	1.50
Croissants	1.50
Danishes.	1.50
Muffins.	1.50
Bagels & Cream Cheese.	2.50
Assorted Mini Quiche.	3.00
Assorted Cold Cereals	1.50
Pancakes	1.50
French Toast	1.95
Fresh Fruit Platter:	Seasonal price

Hot & Cold Beverages

Coffee or Tea Carafe (serves approx. 10) **\$8.00**

Orange, Apple, Raspberry Lemonade, Cranberry or Iced Tea. . . . **\$9.95/jug**

All prices subject to applicable taxes & 15% gratuity.

Appetizers & Hors' d'oeuvres

Breaded Chicken Balls
Chicken Wings
Mini Seafood Spring Rolls
Mini Vegetable Spring Rolls
Breaded Shrimp with Cocktail Sauce
Moza Sticks
Battered Mushrooms
Calamari Rings
Dry Ribs
Salmon & Cream Cheese Wraps
Shrimp Cocktail
Mussels in White Wine & Garlic Sauce
Cheese Balls
Crab Dip with crackers
Bacon Wrapped Scallops
Shrimp Cocktail
Fresh Fruit Platter: Seasonal price

Deluxe Cheese & Pickle Tray

An assortment of 5 imported & domestic Cheeses, Pickles, Olives,
Sweet Pickled Onions, Crackers, Melba Toast & Breadsticks

Add any of the above as a side dish to your entrée!

Hot & Cold Beverages

Coffee or Tea Carafe (serves approx. 10) **\$8.00**

Orange, Apple, Raspberry Lemonade,

Cranberry or Iced Tea **\$9.95/jug**

Soft Drinks (per can) **\$1.50**

All prices subject to applicable taxes & 15% gratuity.

Luncheons & Meetings

Fresh Assorted Muffins

\$1.50 each

Assorted Cookies - \$1.25/2 cookies

Platter of Assorted Sandwiches - \$6.95/person

Platter of Assorted Sandwiches & choice of 2 Soups

\$8.95/person

Lasagna Buffet

Caesar Salad, Garlic Toast Lasagna served buffet-style.

\$11.95/person

Platter of Assorted Fancy Sandwiches

(Served already prepared or as a 'self serve' cold platter)

\$8.95/person

Vegetable Platter with Assorted Dips

15 people: **\$24.95**, 25 people: **\$39.95**, 50 people: **\$64.95**

Basic Cheese & Pickle Tray

Small: (serves up to 15) **\$39.95**, Medium: (serves up to 25) **\$79.95**,

Large (serves up to 50): **\$139.95**

Assorted Dainty Platter (serves up to 25 people) \$50.00

Pizza Buffet

Assorted Pizzas served with Caesar Salad **\$11.95**

Build Your Own Buffet or Add-On to Your Entrée

(4) Chicken Wings \$2.95

(3) Potato & Cheese Perogies: \$2.50

(3) Cabbage Rolls \$3.95

(5) Sweet & Sour Meatballs: \$2.95

Creamy Potato Salad \$1.95

Broccoli & Cheese Salad: \$3.95

Thai Chicken Salad: \$4.95

Coleslaw: \$1.95

Pasta Salad: \$1.95

Soup (Ask for selection): \$2.00

All above prices – per person.

Please add \$2.00 per person for a buffet

All prices subject to applicable taxes & 15% gratuity.

Dinner Menu

Roast Beef Dinner

Tender shaved Roast Beef
with Hunter Sauce, Mushrooms, diced Tomatoes, Onions & Parsley.

\$17.95/person

Smothered Chicken Dinner

Roasted Chicken Breast topped with Green & Red Peppers,
Onions, Mushrooms, Mozzarella Cheese and smothered with Hollandaise Sauce.

\$19.95/person

Traditional Turkey & Stuffing Dinner

Traditional Roast Turkey dinner accompanied by
a Garlic Stuffing, Gravy, and Cranberry Sauce.

\$17.95/person

Manitoba Pickerel Dinner

In-house specialty! Our chef's own succulent breading done to perfection
to bring out the best of this Manitoba delicacy.

\$17.95/person

The above meals include your choice of:

Garden Salad or Soup with fresh Bread.

Rice Pilaf, Mashed, Baked or Seasoned Roasted Potatoes.

Vegetable: Honey Glazed Carrots, Beans Almandine, or Prince Edward Island Mix.

Dessert: Chocolate, Strawberry or Vanilla Mousse, Warm Apple Crisp with Ice Cream,
or Black Forest Trifle or Fruit Trifle for \$1 more.

Add something special on the side:

Stuffed Baked Potato: **\$1.00**

Soup (& salad): **\$2.00**

Replace the included dessert with something from our tantalizing dessert menu!

All prices subject to applicable taxes & 15% gratuity.

Elegant Banquet Entrees

(\$20.00 - \$30.00)

Veal or Chicken Cordon Bleu

Tender Veal or Chicken with Swiss Cheese, Ham and wrapped in a flaky Pastry.

Poached Atlantic Salmon with Honey Dill Sauce

Juicy and fresh Salmon Fillets covered with a tangy creamy Dill Sauce.

Chicken Wellington

Tender baked Chicken Breast, Mushrooms and a light Gravy wrapped in a flaky Pastry.

Roast Pork Tenderloin

Roast Pork Tenderloin topped with a light gravy.

Turkey Tenderloin

A 5 oz. Turkey Tenderloin topped with a fresh tomato sauce.

The above meals include your choice of;

Soup or Salad with an assortment of fresh Breads & Rolls,

Stuffed Baked Potato or Rice Pilaf, Mashed, Baked or Seasoned Roasted Potatoes

Vegetable: Honey Glazed Carrots, Beans Almandine or Prince Edward Island Mix

Dessert: Chocolate, Strawberry, or Vanilla Mousse, Warm Apple Crisp with Ice Cream,
or Black Forest or Fruit Trifle or Dainty Assortment.

Add something special on the side:

Sauteed Garlic Shrimp

Bacon Wrapped Scallops

Replace the included dessert with something from our tantalizing dessert menu!

All prices subject to applicable taxes & 15% gratuity.

Snacks & Tantalizing Desserts

Hot Chocolate Fudge Cake

A divinely rich dessert with thick fudge ganache flowing from the centre of a decadent moist chocolate cake studded with chocolate chips.

\$3.75/person

French Cream Cheesecake

Smooth & creamy indulgence is yours with this rich and creamy cheesecake topped with strawberry preserves.

\$3.50/person

Silk Chocolate Truffle Cake

A layer of silken, melt-in-your-mouth truffle elevated over a chocolate shortbread crust loaded with chocolate chips & topped with white & dark chocolate

\$3.00/person

Strawberry or Lemon & Cream Shortcake

Three scrumptious layers of the best shortcake you ever tasted decorated with dairy fresh whipping and strawberry or lemon preserve.

\$2.95/person

White Chocolate Raspberry Cream Cake

Three layers of superb sponge cake filled with a robust raspberry preserve and dairy fresh whipped cream accented with white chocolate. An outstanding combination!

\$3.50/person

Butter Pecan Fudge Cake

A swirl of moist chocolate marble cake topped with textured white chocolate butter pecan icing further enhanced with crunchy pecan pieces & topped with milk chocolate shavings and dark chocolate drizzle.

\$2.75/person

Country Carrot Cake

Tender & moist, perfectly spiced carrot cake just the way you like it. Topped with a delicious cream cheese icing.

\$1.50/person

All prices subject to applicable taxes & 15% gratuity.

Wine List

Canadian	Per Glass	Per Litre	1/2 Litre
House Wine: Sawmill Creek – White or Red (0)	\$3.75	\$14.75	\$7.50
Ernest & Julio Gallo White Zinfandel:	\$3.75	\$16.50	\$8.50
Mission Hill White Chardonnay (0)		\$19.95	\$10.75
Mission Hill Cabernet Sauvignon (0)		\$20.75	\$10.95
Peller Estates Proprietor's Reserve Dry White (1)		\$17.75	\$9.75
Peller Estates Proprietor's Reserve Dry Red (1)		\$17.75	\$9.75
 American			
Robert Mondavi Coastal Merlot (1)		\$60.75	\$30.50
Robert Mondavi Coastal Sauvignon (1)		\$45.95	\$25.95
Woodbridge by Robert Mondavi White Zinfandel (1)		\$25.75	\$14.50
 French			
Mouton Cadet White Bordeaux (0)		\$27.20	\$14.75
Mouton Cadet Bordeaux Red (0)		\$30.75	\$16.50
 Australian			
Lindemans Bin 50 Red Shiraz (0)		\$31.50	\$16.75
Lindemans Bin 65 white Chardonnay (1)		\$28.75	\$16.50
 South Africa			
Two Oceans Cabernet Sauvignon Merlot Red (0)		\$25.84	\$14.00
Two Oceans Cape Sauvignon Blanc (0)		\$25.84	\$14.00
 Sparkling & Champagne			
Tott's Brut California Sparkling Wine (1)		\$24.50	\$12.75
Mumm's Extra Dry Champagne (2)		\$95.00	\$55.00

All prices subject to applicable taxes & 15% gratuity.

Liquor Menu

Domestic Beer \$3.79

Labatts Lite, Budweiser, Bud Light, Blue, Club, Kokanee, Canadian 67
Coors Light, O.V., Canadian, Molson Dry

Premium Beer \$4.29

Sleeman, Keiths Red, Fort Garry Dark, M.G.D., Moosehead, Rickards White

Ultra Premium \$4.99

Corona, Brahma, Heineken

Coolers \$5.25

Tropical Orange Breezer, Wildberry Vodka, Smirnoff Twisted Wild Grape, Pinapple Breezer,
Strawberry Breezer, Mikes Lemonade, Smirnoff Ice

Speciality Drinks \$2.59

.50 Beer

Imports \$4.49

Bud Light Lime, Dos Equis, Sol

Draft	Mug	Schooner	Pitcher (60oz)	Team Pitcher (128oz)
Budweiser	\$3.49	\$4.25	\$12.99	\$23.99
Bud Light	\$3.49	\$4.25	\$12.99	\$23.99
Keiths	\$3.49	\$4.69	\$13.79	\$24.99
Stella	\$3.49	\$5.49	\$14.99	\$28.99

All prices subject to applicable taxes & 15% gratuity.

Additional Banquet Services

The following equipment is available upon request (charges may apply):

Screen Rental: \$15.00
TV / VCR / DVD: 35.00
Overhead Projector: \$15.00
Flipchart w/paper: \$10.00
Flipchart without paper: \$5.00
Podium & Microphone available at no charge.

Speak with the banquet coordinator regarding charges for the following:

Linens & Napkins (your choice of colors)
Mirror Tile & Candle Centerpieces: \$1.00 per table

Tables available for banquet use include:

Rounds of 6-8, Rectangle Banquets of 8-10, and Squares for 4-6.

We will be happy to recommend any additional products or services required for your event, such as; music, entertainment, décor, florists, and other details.

Banquet Room Specifications & Maximum Capacities

PRIVATE DINING ROOM

Regular Set up: 34
Horseshoe: (outside seating) 18
Horseshoe: (both side seating) 28
Room Rental: \$50.00
Non-Profit: \$25.00

SALON A

10 Rounds of 8: 80
Theatre Style: 125
Room Rental: \$150.00
Non-Profit: \$100.00

SALON B

7 Rounds of 8: 56
Theatre Style: 60
Room Rental: \$125.00
Non-Profit: \$75.00

SALONS A & B

Combination of Rounds & 8' banquets: 155
With Head Table & Dance Floor: 155
Rounds only: 120
Theatre Style 155
Room Rental: \$250.00
Non-Profit: \$200.00

All prices subject to applicable taxes & 15% gratuity.