



# LORD ELGIN HOTEL

Banquet Menu



2024



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# DAILY CATERING PACKAGES

## PACKAGES

## BREAKFAST

## AM BREAK

## LUNCH

## PM BREAK

## DINNER

## RECEPTION

## BEVERAGES

All catering packages include the following:

- Breakfast
- AM Break
- Lunch
- PM Break

All catering must be ordered a minimum 10 days before your event. Prices and fees are subject to change without notice.



# Bytown Package \$95.00

Minimum 10 people | Prices are per person

## PACKAGES

## BREAKFAST

### Quick Start Breakfast

Selection of breakfast pastries, croissants, danishes and muffins

Selection of breads, preserves, and butter

Seasonal fruit salad

Assorted yogurts

Assorted fruit juices

Freshly brewed coffee and teas

*Decaffeinated coffee available upon request*

### Buffet Lunch

*Choice of one buffet lunch package:*

Taste of Thailand

Mexico

The Canuck

Indian Spice

## AM BREAK

## LUNCH

### Morning Refresh

Replenishment of your continental breakfast

Freshly brewed coffee and assorted teas

### Afternoon Break

*Choice of two cold platters:*

Charcuterie board

100 Elgin cheese platter

Plowman's board

Plunge

Served with coffee and assorted teas

## PM BREAK

## DINNER

## RECEPTION

## BEVERAGES

*Upgrade your coffee to organic, Indigenous-owned*

*Birchbark coffee*

*+ \$5.00 per person*

*Upgrade your breakfast to Restaurant Forty One*

*Classic Breakfast*

*+ \$10.00 per person*



All prices subject to change without notice. Prices do not include 18% service and 13% HST.



# Confederation Park Package \$101.00

Minimum 10 people | Prices are per person

## PACKAGES

## BREAKFAST

### Late Start Breakfast

Warm steel-cut oats with brown sugar, maple syrup, and dried fruit  
Individual yogurt parfaits with granola and berries  
Mixed variety of muffins  
Assorted fruit juices  
Freshly brewed coffee and teas  
*Decaffeinated coffee available upon request*

## AM BREAK

## LUNCH

### Buffet Lunch

*Choice of one buffet lunch package:*

Taste of Thailand  
Mexico  
The Canuck  
Indian Spice

## PM BREAK

### Morning Refresh

Replenishment of your continental breakfast  
Freshly brewed coffee and assorted teas

### Afternoon Break

*Choice of two cold platters:*

Charcuterie board  
100 Elgin cheese platter  
Plowman's board  
Plunge

## DINNER

*Choice of one hot platter:*

Baked brie  
Mini corn dog platter

## RECEPTION

Served with coffee and assorted teas

## BEVERAGES

*Upgrade your coffee to organic, Indigenous-owned Birchbark coffee  
+ \$5.00 per person  
Upgrade your breakfast to Restaurant Forty One Classic Breakfast  
+ \$10.00 per person*

All prices subject to change without notice. Prices do not include 18% service and 13% HST.



# Wellington Package \$114.00

Minimum 10 people | Prices are per person

## PACKAGES

## BREAKFAST

Scrambled eggs  
Crispy bacon and farmers' sausage  
Steel-cut oats with brown sugar, maple syrup,  
and dried fruit  
Selection of breakfast pastries, croissants,  
danishes and muffins  
Seasonal fruit salad  
Assorted dried cereal  
Assorted fruit juices  
Freshly brewed coffee and teas  
*Decaffeinated coffee available upon request*

## AM BREAK

## LUNCH

## PM BREAK

### Morning Refresh

Replenishment of your continental breakfast  
Freshly brewed coffee and assorted teas

## DINNER

## RECEPTION

## BEVERAGES

*Upgrade your coffee to organic, Indigenous-owned  
Birchbark coffee  
+ \$5.00 per person  
Upgrade your breakfast to Restaurant Forty One  
Classic Breakfast  
+ \$10.00 per person*

### Buffet Lunch

*Choice of one buffet lunch package:*

Taste of Thailand  
Mexico  
The Canuck  
Indian Spice  
Lady Elgin lunch

### Afternoon Break

*Choice of two cold platters:*

Charcuterie board  
100 Elgin cheese platter  
Plowman's board  
Plunge

*Choice of one hot platter:*

Baked brie  
Mini corndog platter  
Golden palace egg rolls

Served with coffee and assorted teas



All prices subject to change without notice. Prices do not include 18% service and 13% HST.





PACKAGES

BREAKFAST

AM BREAK

LUNCH

PM BREAK

DINNER

RECEPTION

BEVERAGES

## Breakfast

Minimum 10 people | Prices are per person

### Light Start \$33.00

Warm steel-cut oats with brown sugar, maple syrup, and dried fruit

Individual yogurt parfaits with granola and berries

Mixed variety of muffins

Assorted fruit juices

Freshly brewed coffee and teas

*Decaffeinated coffee available upon request*

### Quick Start \$30.00

Selection of breakfast pastries, croissants, danishes and muffins

Selection of breads, preserves, and butter

Seasonal fruit salad

Assorted yogurts

Assorted fruit juices

Freshly brewed coffee and teas

*Decaffeinated coffee available upon request*

### Restaurant Forty One Hot Breakfast \$39.00

Scrambled eggs

Crispy bacon and farmers' sausage

Steel-cut oats with brown sugar, maple syrup, and dried fruit

Selection of breakfast pastries, croissants, danishes and muffins

Seasonal fruit salad

Assorted dried cereal

Assorted fruit juices

Freshly brewed coffee and teas

*Decaffeinated coffee available upon request*

*Upgrade your coffee to organic,  
Indigenous-owned Birchbark  
coffee  
+ \$5.00 per person*

All prices subject to change without notice. Prices do not include 18% service and 13% HST.

## PACKAGES

## BREAKFAST

## AM BREAK

## LUNCH

## PM BREAK

## DINNER

## RECEPTION

## BEVERAGES

# Custom Breakfast Additions

Prices are per person

Lavazza Barista Machine | \$100 per meal charged on consumption

Breakfast meats:

Bacon or farmer's breakfast sausage | \$9.00

Turkey sausage or turkey bacon | \$10.00

Meatless breakfast sausage | \$11.00

Buttermilk pancakes | \$10.00

Waffles | \$10.00

French toast | \$10.00

Eggs benedict with a choice of caramel bacon, sauteed spinach, or smoked salmon | \$16.00

Assorted muffins | \$4.00

Assorted pastries and croissants | \$4.00

Warm steel-cut oats with brown sugar and dried fruit | \$6.00

Seasonal sliced fruit | \$9.00

Whole fruit | \$4.00

Assorted yogurts | \$3.00

Greek yogurt parfaits with honey, crunchy granola, and fresh berries | \$10.00

Lord Elgin original cornflake cornbread with vanilla icing | \$5.00

All prices subject to change without notice. Prices do not include 18% service and 13% HST.





# Morning Breaks

Minimum 10 people | prices are per person

PACKAGES

BREAKFAST

AM BREAK

LUNCH

PM BREAK

DINNER

RECEPTION

BEVERAGES

## Late Start \$19.00

Assorted freshly baked muffins, croissants, and danishes with butter and preserves  
Selection of fruit yogurts  
Assorted fruit juices  
Freshly brewed coffee and teas

*Decaffeinated coffee available upon request*

## Revive \$21.00

Build your own yogurt parfaits  
Greek yogurt, seasonal berries, crunchy granola  
Lord Elgin original cornflake cornbread with vanilla icing  
Assorted fruit juices  
Freshly brewed coffee and teas

*Decaffeinated coffee available upon request*

## Freshly Baked \$24.00

Assorted baked scones  
Cream cheese, preserves, butter  
Freshly sliced fruit  
Lord Elgin original cornflake cornbread with vanilla icing  
Assorted fruit juices  
Freshly brewed coffee and teas

*Decaffeinated coffee available upon request*

*Upgrade your coffee to organic, Indigenous-owned Birchbark coffee + \$5.00 per person*



All prices subject to change without notice. Prices do not include 18% service and 13% HST.

PACKAGES

BREAKFAST

AM BREAK

**LUNCH**

PM BREAK

DINNER

RECEPTION

BEVERAGES



## Cold Buffet Lunch

Minimum 10 people | Prices are per person

### Market Deli Buffet \$46.00

Chef's daily inspired soup

Creamy red potato salad tossed with Caesar, crisp bacon, green onions and parmesan cheese

100 Elgin cheese platter

A collection of domestic and imported cheeses served with fresh berries, sundried stone fruit and thinly sliced crostini

Canadian smoked salmon platter with caper berries, honey mustard, lemon wedges and thinly sliced crostini

Market crudite platter with crisp vegetables and buttermilk ranch

Sliced fruits

Chef's selection of daily desserts

Assorted bottled soft drinks and juices

Freshly brewed coffee and teas

All prices subject to change without notice. Prices do not include 18% service and 13% HST.



PACKAGES

BREAKFAST

AM BREAK

LUNCH

PM BREAK

DINNER

RECEPTION

BEVERAGES

# Cold Buffet Lunch

Minimum 10 people | Prices are per person

## Lady Elgin Lunch \$50.00

Chef's daily inspired soup  
Caesar salad with savory croutons, crisp bacon, and shaved parmesan

*Choice of two wraps:*

- Caramel bacon and chicken club wrap with mayonnaise, tomato, and greens
- Roast turkey with guacamole, shredded cheddar, thin sliced red onions and greens
- Roast beef with grainy Dijon mustard, sharp cheddar, baby arugula, mayonnaise, and tomato
- Ham and turkey with pesto, sliced bocconcini, chopped heirloom tomatoes and greens
- Ham and Swiss with yellow mustard, mayonnaise, thin sliced red onions, and greens
- Lemon and herb grilled chicken with thin sliced red onions, Caesar dressing, shaved parmesan, and crisp romaine

*Choice of one vegetarian wrap:*

- Honey-roasted carrots and grilled artichoke with guacamole, shaved parmesan, and greens
- Pesto marinated portabello mushroom cap, roasted red peppers, thin sliced red onion, sliced bocconcini, baby arugula
- Roasted artichoke and sweet potato, black beans, shredded cheddar, Memphis spice and greens

Sliced fruits  
Chef's selection of daily desserts  
Assorted bottled soft drinks and juices  
Freshly brewed coffee and teas



All prices subject to change without notice. Prices do not include 18% service and 13% HST.

PACKAGES

BREAKFAST

AM BREAK

LUNCH

PM BREAK

DINNER

RECEPTION

BEVERAGES

# Hot Buffet Lunch

Minimum 10 people | Prices are per person

## Indian Spice \$55.00

Katchumber salad with fresh cucumbers, diced tomato, red onions, carrots, cilantro, fresh lemon

Curry potato salad tossed with Eastern spices, green onion and fresh cilantro

Traditional butter chicken  
Roasted vegetable korma

Lime-scented jasmine rice  
Garlic naan

Vegetable samosa and cucumber riata

Sliced fruit with cardamom and vanilla yogurt drizzle

Assorted soft drinks and bottled juices  
Freshly brewed coffee and tea

## The Canuck \$55.00

Canadian harvest soup with apple, maple and squash

Cavendish potato salad with hard boiled eggs, celery and chives

Market greens salad with beet and carrot whips, cucumber and cherry tomatoes served with a variety of dressings

Classic Quebec tortiere made with pork, beef and potatoes topped with our signature butter crust

Seasonal vegetables  
Dinner rolls

Nanaimo bars and butter tarts

Assorted soft drinks and bottled juices  
Freshly brewed coffee and teas



All prices subject to change without notice. Prices do not include 18% service and 13% HST.



# Hot Buffet Lunch

Minimum 10 people | Prices are per person

## PACKAGES

## BREAKFAST

## AM BREAK

## LUNCH

## PM BREAK

## DINNER

## RECEPTION

## BEVERAGES

### Taste of Thailand \$53.00

Coconut, lime and green curry soup  
Garlic roti

Thai chop salad with a fresh mix of carrots, green onion, sweet peppers, red cabbage, and cilantro topped with a roasted cashew and Thai vinaigrette

Tamarind BBQ chicken stir-fry with notes of sour apple, stir-fried with seasonal vegetables

Lime-scented jasmine rice

Sliced fruit and dessert variety

Assorted soft drinks and bottled juices  
Freshly brewed coffee and tea

### Mexico \$55.00

Roasted street corn and pico de gallo salad  
Fresh guacamole and tortilla chips with salsa and sour cream

Puebla spiced group beef and chorizo  
Warm tortillas and hard taco shells  
Diced tomato, grated cheese, sour cream, shaved lettuce and salsa  
Spanish rice  
Fajita sauteed peppers and onions

Tres leches cake platter with sliced fruit and berries

Assorted soft drinks and bottled juices  
Freshly brewed coffee and tea



All prices are subject to change without notice. Prices do not include 18% service and 1.5% tip.

PACKAGES

BREAKFAST

AM BREAK

LUNCH

PM BREAK

DINNER

RECEPTION

BEVERAGES

## Custom Lunch Additions

Prices are per person

Chef's daily soup | \$9.00

Specialty soup | \$10.00

Minimum 10 people

- Canadian harvest soup with apple, maple and squash
- Corn, bacon, and leek chowder
- Wild mushroom soup
- Jalapeno and cheddar soup
- Broccoli and spinach cream soup
- Rich tomato bisque

Chef's daily salad | \$9.00

Garden salad with beet and carrot whisps, cucumber, and cherry tomatoes served with a variety of dressings | \$10.00

Caesar salad with savory croutons, crisp bacon and shaved parmesan | \$11.00

Elevated salads | \$12.00

Minimum 10 people

- Katchumber salad with fresh cucumbers, diced tomato, red onions, carrots, cilantro, fresh lemon
- Curry potato salad tossed with Eastern spices, green onion and fresh cilantro
- Cavendish potato salad with hard-boiled eggs, celery and chives
- Thai chop salad with a fresh mix of carrots, green onion, sweet peppers, red cabbage and cilantro topped with a roasted cashew and Thai vinaigrette
- Roasted street corn and pico de gallo salad

All prices subject to change without notice. Prices do not include 18% service and 13% HST.





# Custom Lunch Additions

Prices are per person

PACKAGES

BREAKFAST

AM BREAK

LUNCH

PM BREAK

DINNER

RECEPTION

BEVERAGES

Naan | \$2.00  
Tortilla chips, guacamole, and sour cream | \$8.00

Seasonal vegetables | \$3.00  
Fajita sautéed peppers and onions | \$3.00  
Vegetable samosas | \$4.00

Starch | \$2.00  
Minimum of 10 people

- Lime-scented jasmine rice
- Spanish rice
- Garlic mashed potatoes
- Horseradish mash potatoes
- Herb-roasted mashed potatoes

Vegetarian Add-On Entree | \$18.00  
Minimum of 10 people

- Gnocchi tossed with Gatineau mushrooms and rich rose sauce with wilted greens (Make it vegan with slow-stewed tomato sauce)
- Grilled vegetable pave with portabello mushroom, onion, zucchini, squash and eggplant
- Eggplant parmesan breaded and seasoned with slow-stewed tomato sauce, baked with parmesan cheese

## Desserts

Chef's choice dessert platter | \$8.00

Sliced fruit and cardamom vanilla yogurt | \$10.00  
Nanaimo bars and butter tarts | \$10.00  
Tres leches cake | \$10.00  
Assorted Brownies | \$8.00  
French pastries and macarons | \$11.00  
Cheesecake platter | \$11.00



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# Afternoon Breaks

Minimum 10 people | prices are per person

## PACKAGES

## BREAKFAST

## AM BREAK

## LUNCH

## PM BREAK

## DINNER

## RECEPTION

## BEVERAGES

### Quick Snack \$22.00

Assorted freshly baked cookies  
Assorted soft drinks and fruit juices  
Freshly brewed coffee and teas

### Afternoon Plunge \$36.00

Hummus and pita chips  
Guacamole, salsa and tortilla chips  
Crudite platter with buttermilk ranch  
Assorted soft drinks and fruit juices  
Freshly brewed coffee and teas

### Refresh \$40.00

Assorted soft drinks and fruit juices  
Freshly brewed coffee and teas  
*Choice of two platters:*  
Market crudite platter  
Plowman's board  
100 Elgin cheese platter  
Charcuterie board

### Rideau Refresh \$50.00

Assorted soft drinks and fruit juices  
Freshly brewed coffee and teas

*Choice of two platters:*

Market crudite platter  
Plowman's board  
100 Elgin cheese platter  
Charcuterie board

*Choice of one hot platter:*

Baked brie  
Golden palace egg rolls  
Mini corn dog platter

### Log Runners \$60.00

*A meal to complete your meeting!*

Assorted soft drinks and fruit juices  
Freshly brewed coffee and teas

*Choice of three platters:*

Market crudite platter  
Plowman's board  
100 Elgin cheese platter  
Charcuterie board  
Plunge

*Choice of one hot platter:*

Baked brie  
Golden palace egg rolls  
Mini corn dog platter

*Upgrade your coffee to organic, Indigenous-owned Birchbark coffee + \$5.00 per person*



All prices subject to change without notice. Prices do not include 18% service and 13% HST.



# Platter Selections

PACKAGES

BREAKFAST

AM BREAK

LUNCH

PM BREAK

DINNER

RECEPTION

BEVERAGES

## COLD

### Market Crudite Platter

*Crisp vegetables with buttermilk ranch*

### Plowman's Board

*Domestic and imported cheeses and cured meats with dried fruits, nuts and thinly sliced crostini*

### 100 Elgin Cheese Platter

*Domestic and imported cheeses served with fresh berries, sun-dried stone fruit and thinly sliced crostini*

### Charcuterie Board

*A selection of artisan salami and cured meats with mustard, compote and thin sliced crostini*

### Afternoon Plunge

*Hummus, guacamole, salsa and sour cream served with seasoned pita and tortilla chips*

## HOT

### Baked Brie

*Double cream brie baked with butter pecan and brown sugar streusel melted on top. Served with thin sliced crostini*

### Golden Palace Egg Roll

*Ottawa's favourite and uniquely local Golden Palace open-ended egg rolls with their signature plum sauce*

### Mini Corn Dog Platter

*Miniature corn battered hot dogs served with ketchup and queso dip*



All prices subject to change without notice. Prices do not include 18% service and 13% HST.

## PACKAGES

## BREAKFAST

## AM BREAK

## LUNCH

## PM BREAK

## DINNER

## RECEPTION

## BEVERAGES

# Afternoon Add Ons:

Prices are per person

Lavazza Barista Machine | \$100 per meal charged on consumption

Assorted muffins | \$4.00

Assorted pastries and croissants | \$4.00

Seasonal sliced fruit | \$9.00

Whole fruit | \$4.00

Assorted yogurts | \$3.00

Greek yogurt parfaits with honey, crunchy granola and fresh berries | \$10.00

Lord Elgin original cornflake cornbread with vanilla icing | \$5.00

Individual bags of popcorn or chips | \$5.00

Individual chocolate bars | \$4.00

Freshly baked assorted cookies | \$3.00

# Beverages A La Carte

Coffee and tea | \$4.50

Upgrade to Birch Bark organic, Indigenous-owned coffee and Pluck teas | + \$5.00 per person

Soft drinks, bottled juices, sparkling water, bottled water | \$5.00

All-day beverage package | \$20.00

Includes unlimited coffee, tea, soft drinks, bottled juices and sparkling water

Refreshed throughout the day and upon request

All prices subject to change without notice. Prices do not include 18% service and 13% HST.





PACKAGES

BREAKFAST

AM BREAK

LUNCH

PM BREAK

DINNER

RECEPTION

BEVERAGES

## 4 Course Plated Dinner \$77.00

Minimum 10 people | Prices are per person

### Choice of One Soup:

- Canadian harvest soup with maple, apple and squash
- Corn, bacon and leek chowder
- Rich tomato bisque
- Wild mushroom soup
- Jalapeno and cheddar soup

### Choice of One Salad:

- Market green salad with beet and carrot whisps, cucumber and citrus viniagrette
- Caesar salad with crisp bacon, shaved parmesan and savory croutons
- Baby spinach salad with dried cranberries, sunflower seeds and apples with apple reduction and cider viniagrette

### Add \$3.00 per person

- Baby arugula with roasted beets, feta crumble and passionfruit viniagrette
- Caprese salad with layered tomato, boconcinni drizzed with balsamic reduction



All plated dinners must be pre-selected. Please send your selections to your Catering Manager minimum 10 days in advance.

Plated dinners require place cards with selections, contact your Catering Manager for more information.

All prices subject to change without notice. Prices do not include 18% service and 13% HST.

# 4 Course Plated Dinner Cont.

Minimum 10 people | Prices are per person

## Choice of 3 Mains:

- Lemon roasted chicken breast served with whipped herb ricotta feta and red pepper relish. Served with roasted fingerling potatoes and seasonal vegetables
- Herb roasted chicken with mascarpone and mushroom cream sauce. Served with rice pilaf and seasonal vegetables
- Cedar baked salmon overnight brined with mustard cream sauce, Served with lime basmati and seasonal vegetables
- Roasted salmon brined overnight with spinach cream sauce served on turmeric rice and seasonal vegetables
- Grilled pork rib-eye with an apple reduction, saffron risotto, and seasonal vegetables

## Add \$6.00 per person

- Roasted AAA Angus Striploin with mushroom duxelles and pan jus. Served with horseradish mashed potatoes and seasonal vegetables
- Grilled AAA Angus baseball cut striploin served with gorgonzola butter and pan jus. Serve with garlic mashed potatoes and seasonal vegetables

## Vegetarian Options:

- Gluten free-gnocchi tossed with Gatineau mushroom, rich rose sauce, and wilted greens
- Grilled vegetable pave with portabello mushroom, onion, zucchini, squash, and eggplant served over risotto

All plated dinners must be pre-selected. Please send your selections to your Catering Manager minimum 10 days in advance.

Plated dinners require place cards with selections, contact your Catering Manager for more information.

PACKAGES

BREAKFAST

AM BREAK

LUNCH

PM BREAK

DINNER

RECEPTION

BEVERAGES



PACKAGES

BREAKFAST

AM BREAK

LUNCH

PM BREAK

**DINNER**

RECEPTION

BEVERAGES



## 4 Course Plated Dinner Cont.

Minimum 10 people | Prices are per person

### Choice of One Dessert:

- Triple chocolate mousse tower
- Rich cheesecake with berries and fruit coulis
- Fruit sorbet and berries

### Add \$2.00 per person

- LE signature creme brule in your choice of flavour
- Individual tarte tatin with a dollop of chantilly cream

### Creme Brule Flavours:

- Chocolate
- Baileys
- Baileys and chocolate
- Grand Marnier
- Bay leaf and vanilla
- White chocolate

All plated dinners must be pre-selected. Please send your selections to your Catering Manager minimum 10 days in advance.  
Plated dinners require place cards with selections, contact your Catering Manager for more information.

All prices subject to change without notice. Prices do not include 18% service and 13% HST.

PACKAGES

BREAKFAST

AM BREAK

LUNCH

PM BREAK

DINNER

RECEPTION

BEVERAGES

## Cold Platters

Prices are per dozen

### Market Crudite Platter \$82.00

Crisp vegetables with buttermilk ranch

### Plowman's Board \$130.00

Domestic and imported cheeses and cured meats with dried fruits, nuts, and thinly sliced crostini

### 100 Elgin Cheese Platter \$127.00

Domestic and imported cheeses served with fresh berries, sun-dried stone fruit and thinly sliced crostini

### Plunge \$120.00

Hummus, guacamole, salsa and sour cream served with seasoned pita and tortilla chips

### Smoked Salmon Platter \$216.00

Canadian smoked salmon with caper berries, honey mustard, lemon wedges and thinly sliced crostini

### Charcuterie Board \$132.00

A selection of artisan salami and cured meats with mustard, compote and thin sliced crostini



All prices subject to change without notice. Prices do not include 18% service and 13% HST.



## PACKAGES

## BREAKFAST

## AM BREAK

## LUNCH

## PM BREAK

## DINNER

## RECEPTION

## BEVERAGES

# Hot Platters

Prices are per dozen

### Baked Brie \$126.00

Double cream brie baked with butter pecan and brown sugar streusel melted on top. Served with thin sliced crostini.

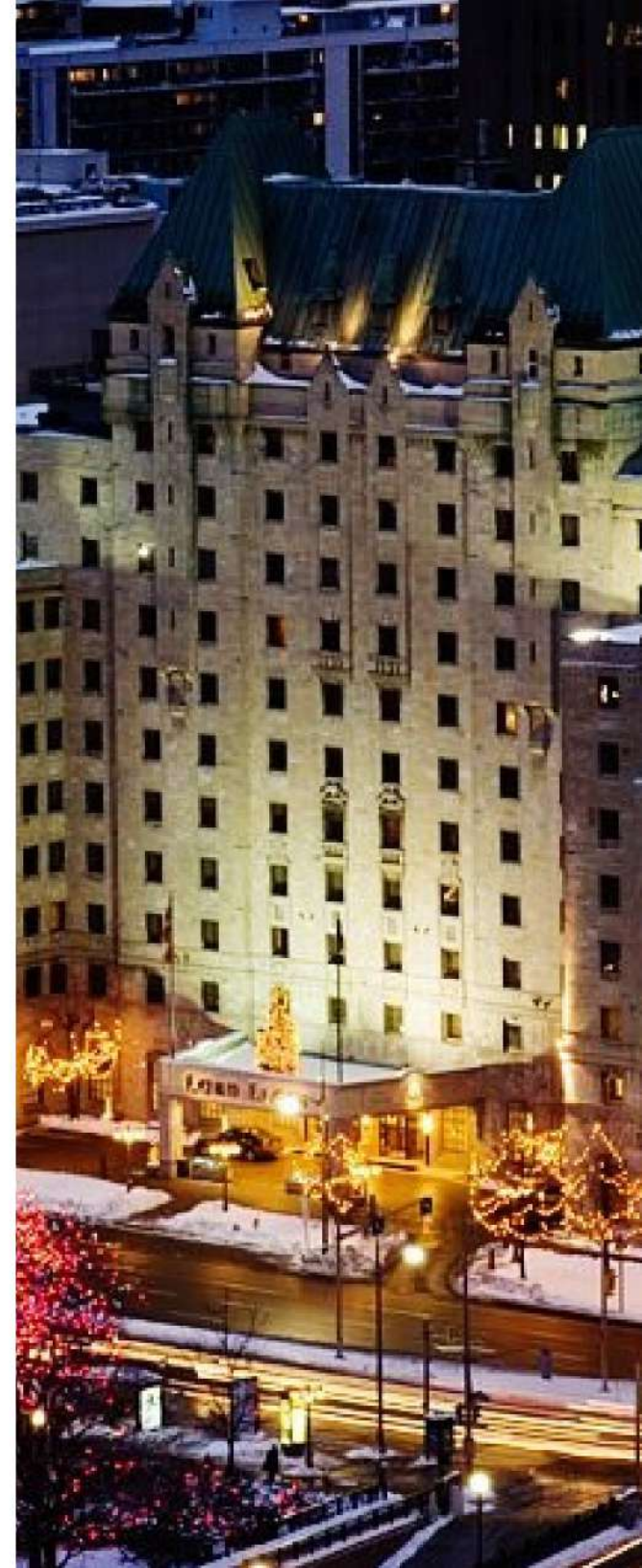
### Golden Palace Egg Rolls \$192.00

Ottawa's favourite and uniquely local Golden Palace open ended egg rolls with their signature plum sauce

### Mini Corn Dog Platter \$82.00

Miniature corn battered hot dogs served with ketchup and queso cheese dip

All prices subject to change without notice. Prices do not include 18% service and 13% HST.



PACKAGES

BREAKFAST

AM BREAK

LUNCH

PM BREAK

DINNER

RECEPTION

BEVERAGES

## Canapes

Prices are per dozen

Standard \$39.00

### HOT

Monsoon rolls with plum sauce

Tomato bruschetta and brie cheese en croute

Spanakopita with green herb bomb dip

Assorted mini quiche

Vegetable samosas with mint yogurt dip

Pork and kimchi gyoza with wasabi soy sauce

### COLD

Smoked salmon and dill cream roulade on a blini

Melon and prosciutto with basil cream cheese

Asparagus tart with hollandaise



All prices subject to change without notice. Prices do not include 18% service and 13% HST.



# Canapes

Prices are per dozen

Elevated \$47.00

## HOT

Famous golden palace egg rolls with their signature plum sauce

Miniature crab cakes with mango slaw

Tempura shrimp with miso mayo dip

Beef wagu gyoza with soy sauce

## COLD

Shrimp tower with chef's choice dips

Fresh oysters served on the half shell with traditional garnishes

*Minimum 4 dozen*

All prices subject to change without notice. Prices do not include 18% service and 13% HST.

PACKAGES

BREAKFAST

AM BREAK

LUNCH

PM BREAK

DINNER

RECEPTION

BEVERAGES



# Chef Attended Action Stations

Minimum 10 people | Prices are per person

Minimum 2 hours with \$40.00 labour charge per hour

## PACKAGES

## BREAKFAST

## AM BREAK

## LUNCH

## PM BREAK

## DINNER

## RECEPTION

## BEVERAGES

### Pasta Station \$23.00

Chef's choice of 2 pastas  
Tomato sauce, alfredo sauce and nut-free pesto  
Field mushrooms, grilled vegetables, spinach, pulled chicken

### Shrimp Pernod \$20.00

Sautéed shrimp in garlic, shallot, Pernod and tomato  
Served with rice pilaf

### Carving Station \$32.00

Roasted AAA Angus beef striploin cooked medium rare  
Served with Dijon, horseradish, pan jus and mini Yorkshire puddings

### Caesar Salad Skewers \$17.00 per person

Savory croutons, caramel bacon, mini romaine wedges and hard-boiled egg  
Garnished with shaved parmesan and rich Caesar dressing dip

### Grilled Pineapple and Sausage Skewers \$17.00

Topped with a smoky, maple sauce

### Stewed Mini Meatballs \$16.00

LE signature meatballs prepared with gluten-free toasted breadcrumb stewed in a tomato gravy  
Served with savoury angel hair pasta

### Chorizo Tacos \$17.00

Stewed chorizo sausage in a taco crumbled with feta, mixed greens and pico de gallo

### Poutine Station \$13.00

Shoestring fries, cheese curds and gravy

*Add \$4.00 per person*

*Pulled chicken*

*Savoury chorizo crumble*

*Caramel bacon bits*

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PACKAGES

BREAKFAST

AM BREAK

LUNCH

PM BREAK

DINNER

RECEPTION

BEVERAGES

## Chef Attended Action Stations

Minimum 10 people | Prices are per person

Minimum 2 hours with \$40.00 labour charge per hour

### Panini Station \$26.00

Choose one of the following:

Chicken Cordon Bleu

Grilled chicken with French smoked ham, swiss cheese and lemon aioli  
Pressed between two slices of sourdough and served with buttermilk ranch dip

Tuna Melt

Flaky yellowfin tuna mixed with Eastern spices and yogurt  
Pressed with sharp cheddar and served with pineapple salsa

Caramel Bacon Grilled Cheese

Our signature caramel bacon and sharp cheddar cheese  
Served with house-made ketchup

All prices subject to change without notice. Prices do not include 18% service and 13% HST.



# Reception Stations

Minimum 10 people | Prices are per person

Self-Serve | No chef attendant

## Shrimp Pernod \$20.00 per person

Sautéed shrimp in garlic, shallot, Pernod and tomato  
Served with rice pilaf

## Caesar Salad Skewers \$17.00 per person

Savory croutons, caramel bacon, mini romaine wedges  
and hard-boiled egg  
Garnished with shaved parmesan and rich Caesar dressing  
dip

## Grilled Pineapple and Sausage Skewers \$17.00

Topped with a smoky, maple sauce

## Chorizo Tacos \$17.00

Stewed chorizo sausage in a taco crumbled with feta,  
mixed greens and pico de gallo

## Poutine Station \$13.00

Shoestring fries, cheese curds and gravy

*Add \$4.00 per person*

*Pulled chicken*

*Savoury chorizo crumble*

*Caramel bacon bits*

PACKAGES

BREAKFAST

AM BREAK

LUNCH

PM BREAK

DINNER

RECEPTION

BEVERAGES



All prices subject to change without notice. Prices do not include 18% service and 13% HST.



PACKAGES

BREAKFAST

AM BREAK

LUNCH

PM BREAK

DINNER

RECEPTION

BEVERAGES



## Non-Alcoholic Beverages

Soft drinks, bottled juices, bottled water, sparkling water | \$5.00

Pitcher of fruit juice | \$25.00

*Orange, apple, cranberry*

Coffee and tea | \$4.50 per person

Upgrade to organic, Indigenous-owned Birchbark coffee and Pluck tea | + \$5.00 per person

Fruit Punch | \$95.00

*Serves 40 people*

All prices subject to change without notice. Prices do not include 18% service and 13% HST.

# Alcoholic Beverages

## PACKAGES

All bars have a \$150.00 labour charge  
If \$400 in sales before taxes and gratuities are reached, the \$150.00 labour charge is waived

## BREAKFAST

Wine Service

*To review our complete wine list or customize your bar offerings, please contact our Catering Manager*

*Wine service starts at \$45.00 per bottle*

*Should you wish to bring your own wine, a corkage fee of \$15.00 per bottle will be charged and a liquor license obtained from the Alcohol and Gaming Commission of Ontario will be required*

## AM BREAK

## LUNCH

Punch

Serves 40 glasses

Wine punch | \$145.00

Sparkling wine punch | \$175.00

Tropical Rum Punch | \$150.00

## PM BREAK

## DINNER

## RECEPTION

## BEVERAGES



All prices subject to change without notice. Prices do not include 18% service and 13% HST.



# Alcoholic Beverages

## PACKAGES

All bars have a \$150.00 labour charge

If \$400 in sales before taxes and gratuities are reached, the \$150.00 labour charge is waived

## BREAKFAST

Domestic beer | \$8.00

Imported beer | \$9.00

Local / Craft beer | \$10.00

House wine by the glass | \$9.00

Sparkling wine by the glass | \$14.00

*On request only*

## AM BREAK

## LUNCH

Bar rail liquor | \$9.00

*Top shelf Vodka, Bacardi Rum, Capitan Morgan Spiced Dark Rm, Beefeater Gin, J&B Scotch, Canadian Cub Rye*

## PM BREAK

Premium Liquor | \$11.00

Grey Goose Vodka, Appleton Rum, Hendricks Gin, Crown Royal Rye, Jack Daniels

Tennessee Whiskey, Tromba Tequila

## DINNER

Host Bar-- All charges will be covered by the master account and charged on consumption

## RECEPTION

Cash Bar- All charges are covered by each individual. Gratuities are not included

Combination Bar- The host can determine a certain amount of drinks, either by tickets or dollar amount that will be covered by the master account. Any other charges are to be covered by the individual.

## BEVERAGES

All prices subject to change without notice. Prices do not include 18% service and 13% HST.

