

FALLSVIEW[®]

CASINO RESORT



BANQUET MENUS












BREAKFAST

All breakfast buffets include assorted fruit juices, freshly brewed regular/decaffeinated coffee & tea.
Breakfast buffets are priced based on a 60-minute service.

CONTINENTAL BREAKFAST

\$30 per person


(Groups of 25 or less)

- Fresh Sliced Fruit, Bananas & Berries    
- Individual Assorted Fruit, Plain & Greek Yogurts  
- Hard Boiled Eggs  
- House-made Granola Oats, Dried Fruits, Maple, Almonds  
- Fresh Baked Mini Breakfast Pastries, Danishes, Croissants, Muffins 







BREAKFAST BUFFET

\$42 per person

Toaster Station

- White & Whole Wheat Breads 
- Butter & Niagara Preserves



Cold Selections

- Individual Assorted Yogurts (Fruit, Plain & Greek)  
- Fresh Sliced Seasonal Fruit & Berries    

Egg Selection (Choice of One)

- Scrambled Eggs with Fresh Chives 
- Scrambled Eggs with Roasted Red Peppers, Onions & Havarti 
- Scrambled Eggs with Country Ham & Aged Cheddar
- Mushroom & Goat Cheese Frittata (Vegetarian) 

Protein Selection (Choice of One / Second Choice + \$7.00 per person)

- Crispy Applewood Smoked Bacon 
- Ontario Peameal Bacon 
- Maple Pepper Pork Sausage
- Turkey Cranberry Sausage
















Side One (Choice of One)

- Cinnamon French Toast, Canadian Maple Syrup
- Waffles, Canadian Maple Syrup
- Breakfast Breads Blueberry Yogurt, Banana Chocolate Chip, Lemon Poppy Seed, Toffee Apple

Side Two (Choice of One)

- Shredded Breakfast Potato Cakes
- Breakfast Potatoes, Caramelized Onions
- Sweet Potato Hash, Roasted Red Pepper, Caramelized Onion, Kale
- Sautéed Mushrooms, Herbs





BREAKFAST ENHANCEMENTS

Traditional & Seeded Bagels  Whipped Plain & Strawberry Cream Cheese, Niagara Preserves	\$60 per dozen
Assorted Muffins  Blueberry, Carrot, Chocolate Chunk, Raisin Bran, Lemon Cranberry	\$48 per dozen
Breakfast Breads  Blueberry Yogurt, Banana Chocolate Chip, Lemon Poppy Seed, Toffee Apple	\$36 per dozen
Fresh Baked Croissants 	\$60 per dozen
Fresh Baked Chocolate Croissants 	\$96 per dozen
Individual Overnight Oats    Rolled Oats, Non-Dairy Milk, Chia Seeds, Berries & Canadian Maple Syrup	\$60 per dozen
Farm Fresh Hard-Boiled Eggs (Shelled)   	\$24 per dozen
Norwegian Steelhead Salmon   Classic Condiments including Sliced Red Onion, Capers, Tomatoes & Lemon	\$18 per person
Traditional Eggs Benedict Fresh Farm Poached Eggs, Ontario Peameal Bacon, English Muffin, Hollandaise Sauce	\$9 per person
Chef Attended Omelet Station, Prepared to Order <i>(For a Maximum of 250 ppl, additional costs may apply for a guarantee above)</i> Farm Fresh Eggs, Black Forest Ham, Spring Onions, Cremini Mushrooms, Vine Ripened Tomatoes, Bell Peppers, Sharp Cheddar, Feta Cheese	\$18 per person
Breakfast Sandwiches with Fresh Farm Eggs (Choice of Two) <i>(Minimum order of 2 dozen each)</i> Fresh Farm Fried Egg, Sharp Cheddar Cheese, Toasted English Muffin  Fresh Farm Fried Egg, Applewood Smoked Bacon, Sharp Cheddar Cheese, Toasted English Muffin Scrambled Egg, Breakfast Sausage, Chives, Sharp Cheddar Cheese, Wrap Scrambled Egg Whites, Spinach & Tomato, Wrap 	\$14 per person
Infused Water (Seasonal Selection)	\$50 per station

BREAKS

All breaks include assorted fruit juices, soft drinks, freshly brewed regular/decaffeinated coffee & tea.
Breaks are priced based on a 30-minute service.



SNACK ATTACK **\$22 per person**

Whole Fruit    

Individual Bags of Kettle Chips & Smart Food Popcorn, Pretzels



Individual Chocolate Bars, Twizzlers Licorice, Packaged Candies

PARFAIT BREAK **\$26 per person**





Whole Fruit  

Assorted Fruit, Plain & Greek Yogurts, Cottage Cheese

Toppings Featuring Berries, Almonds, Dried Apricots & Apples

Raisins, Cranberries, Granola & Honey (all toppings served separately)  

COFFEE SHOP BREAK **\$22 per person**


Whole Fruit    

Bakery & Sweet Selections (Choice of Two)

Mini Assorted Doughnuts

Assorted Cookies

Assorted Muffins

Rice Krispie Squares 



Mini Classic Croissants

Mini Pain Au Chocolat

Wildberry Coffee Cake

Cinnamon Coffee Cake

KERNELS POPCORN BREAK **\$18 per person**



Whole Fruit  

Snack Selections
(Choice of Two Savoury & One Sweet Option)



Savoury Options: Buttersalt, Say Cheese Cheese, Whalin' White Cheese, Thai Sweet Chili, Salt & Vinegar, Dilled Out, Jalapeño Jack

Sweet Options: Double Hit, Creamy Caramel, Super Kids, Double Butter, Chicago Style

HARVEST BREAK **\$26 per person**

Crudité Platter, Carrots, Celery, Cucumber, Red Peppers, Cauliflower  



Ranch Dressing

Baba Ghanoush & Hummus  






Pita









BREAKS (continued)

All breaks include assorted fruit juices, soft drinks, freshly brewed regular/decaffeinated coffee & tea.
Breaks are priced based on a 30-minute service.

CHIPS & DIP BREAK 	\$22 per person
Whole Fruit    	
Apple Chip    	
Kettle Chips    	
Creamy Onion, Dill Dip  	
Tortilla Chips  	
Guacamole, Salsa    	

NIAGARA CHEESE BREAK 	\$32 per person
Whole Fruit & Grapes    	
Selection of Niagara Cheeses & Preserves 	
Selection of Crostini, Crackers & Nuts	

NIAGARA SEASONAL BREAK 	\$26 per person
Seasonal Whole Fruit & Berries (<i>seasonal when available</i>)    	
Mini Tarts & Danishes (<i>fruit selection may vary due to seasonality</i>)	
Fresh Baked Scones, Local Preserves	

FRUIT BREAK 	\$22 per person
Sliced Fresh Fruit Platter    	
Granola Bars	
Lara Bars 	
Assorted Individual Fruit, Plain & Greek Yogurts    	

FRENCH PASTRY BREAK 	\$26 per person
Whole Fruit    	
Madeleines, Croissants, Cream Puffs, Pain au Chocolate	

A-LA-CARTE

Freshly Brewed Regular/Decaffeinated Coffee & Tea	\$5 per person
Individual Bottles of Orange, Apple, & Cranberry Juice	\$5 each
Chilled Soft Drinks 	\$4 each
Bottled Spring Water	\$4 each
Sparkling Water	\$5 each
Fruit Smoothies (Strawberry Banana, Mixed Berry, Mango)  	\$12 per person
Whole Fruit (Apples & Bananas)    	\$3.50 each
Fresh Sliced Fruit    	\$14 per person
Individual Assorted Yogurts  	\$4.50 each
Granola Bars Nature Valley, Nutri-grain, Quaker, etc.	\$5 each
Premium Granola Bars & Bites Made Good, Kind Bar	\$7 each
CLIF Energy Bars	\$8 each
Assorted Mini Fruit Danishes 	\$38 per dozen
Chocolate Danishes 	\$76 per dozen
Freshly Baked Cookies 	\$36 per dozen
Fresh Baked Scones with Local Preserves 	\$48 per dozen
Vegan Baked Goods (Pre-Packaged)	
Muffins – Chocolate Zucchini,  Apple Cinnamon, Banana   	\$60 per dozen
Scones – Cinnamon, Blueberry, Cranberry, Chocolate Raspberry   	\$60 per dozen
Individual Bags of Chips Miss Vicki's, Pretzels & Smart Food, etc.	\$4 each
Individual Chocolate Bars Snickers, M&M's, Skor, Twix, etc.	\$5 each

PLATED LUNCH

Served with artisan rolls, filtered water, freshly brewed regular/decaffeinated coffee & tea.


FIRST COURSE (Choice of One)

* If a pre-set salad is chosen, a surcharge will apply for all dietary accommodations

Tomato Basil Bisque House Croutons 

Potato & Leek Chowder  




Butternut Squash Soup Roasted Apple    

Wild Mushroom Soup Fresh Thyme & Truffle Oil    

Vegetable Minestrone Vegan & Wheat Free    

Classic Caesar Salad Romaine Hearts, Bacon Lardon, Herb Crouton, Parmesan Cheese

Wedge Salad Crispy Iceberg, Sun Dried Tomato, Smoked Bacon, Shaved Red Onion & Buttermilk Ranch Dressing GF

Fennel & Apple Salad Leaf Lettuce, Pickled Onion, Apple Dijon Vinaigrette    

Purple & Golden Beet Salad Goat Cheese, Arugula, Candied Walnut, Sherry Vinaigrette  

Field Greens Salad, Carrot Ribbons, Cherry Tomato, Radish, Sherry Vinaigrette    

SECOND COURSE (Choice of One)

GRILLED STRIPLOIN STEAK 

Roasted Potatoes, Haricots Verts, Bordelaise Sauce

\$74 per person

BRAISED SHORT RIB

Sautéed Spinach, Whipped Potato, Roasted Baby Carrots, Cabernet Demi

\$69 per person

HERB ROASTED CHICKEN BREAST

Potato Puree, Seasonal Vegetable, Jus

\$60 per person

PAN SEARED SALMON 

Wild Rice Pilaf, Grilled Asparagus, Citrus Herb Vinaigrette

\$66 per person

VEGETARIAN/VEGAN OPTION (Choice of One)

GARDEN RATATOUILLE

Grilled Polenta, Mushrooms, Eggplant, Zucchini, Tomatoes, Peppers, Onions, Tomato Basil Pesto

VEGETABLE TERRINE

Lentils, Chickpea Puree, Tomato Vinaigrette, Micro Herb

CAULIFLOWER STEAK


Lentils, Sundried Tomato Vinaigrette with same accompaniment as selected main course

THIRD COURSE – PLATED DESSERT *(Choice of One)*

*A dietary-appropriate dessert will be provided based on individual needs.

January – February

Forty Creek Cream Cheesecake, Toasted White Chocolate & Mascarpone Pudding, Salted Caramel Sauce & Fresh Berries

Vanilla Bean Mascarpone Mousse, Whipped Honey, Amaretto Anglaise, Fresh Figs & Raspberries 

Caramelized Apple Cheesecake, Cinnamon Pudding, Walnut Crumble, Caramel Sauce

March – May

Dark Chocolate Mousse, Strawberry Salsa, Brownie Crisp, Hibiscus Anglaise

Banana Cheesecake, Dark Chocolate Toffee Crèmeux, Caramel Rum Sauce, Fresh Cream & Berries

Mascarpone Cheesecake, Rhubarb Pudding, Strawberry Coulis, Fresh Berries

June – August

Vanilla Bean Mascarpone Cheesecake, Blueberry Gel, Blood Peach, Lime Coulis

Peach Whiskey Cake, Candied Pistachios, Citrus Anglaise, Fresh Blueberries & Raspberries

Dark Chocolate Brownie, Amarena Cherries, Almonds, Lemon Anglaise

September – December

Gingerbread Cheesecake, Orange Pudding, Grand Marnier Anglaise

Dark Chocolate Mousse, Caramel Chocolate Praline Pudding, Raspberry Coulis & Fresh Fruit

Pumpkin Cheesecake, Vanilla Bean Pudding, Candied Pumpkin Seeds, Brown Butter Crumble, Spiced Rum Caramel Sauce

BUFFET LUNCH

All lunch buffets include assorted fruit juices, soft drinks, freshly brewed regular/decaffeinated coffee & tea.
Lunch buffets are priced based on a 60-minute service.

FALLSVIEW LUNCH BUFFET

\$64 per person

Artisan Rolls

Chef's Vegetarian Soup du Jour (Vegan, GF upon request)

Field Greens Salad Assorted Seasonal Dressings, Oil & Vinegar


SALADS (Choice of Two)

Pear & Gorgonzola Salad Organic Greens, Champagne Sherry Vinaigrette 




Farro Salad Tomato, Broccolini, Dried Cranberries, Honey Mustard Dressing  

Pasta Salad Artichoke Hearts, Mushrooms, Tomato, Fresh Herbs



Caprese Salad Marinated Yellow & Red Tomato, Mini Bocconcini, Balsamic Vinegar, Olive Oil, Fresh Basil 

Red Skin Potato Salad Capers, Roasted Peppers, Spring Onion, Fresh Herbs, Dijon Dressing   

Niçoise Salad Green Beans, Fingerling Potatoes, Black Olives, Cherry Tomato, Red Wine Vinaigrette  

Southwest Quinoa Salad Zesty Chili Lime Vinaigrette   

MAINS (Choice of Two) +Third Choice for \$9.00


Sliced Beef Tenderloin Tender Mushrooms, Fresh Herbs, Baco Noir Reduction  

Chicken Supreme Niagara Cabernet, Baby Carrots, Button Mushrooms, Pearl Onion  

Creamy Butter Chicken 

Pan Seared Atlantic Salmon Leek Confit, Niagara Pinot Blanc Creamy Fumet, Chives 

Penne Bolognese Beef Ragu, Parmesan Cheese

Three Cheese Ravioli Parmesan Cream Sauce, Sage 

Vegetarian Shepherd's Pie 

Grilled Ratatouille Mushrooms, Eggplant, Zucchini, Tomatoes, Peppers & Onions, Basil Pesto    

Penne, Roasted Vegetables    

VEGETABLES (Choice of One)

Seasonal Roasted Heirloom Vegetables  

Green Bean Almandine  

Roasted Cauliflower Parmesan Cheese, Parsley

Steamed Broccoli  

SIDES (Choice of One)

Roasted Mini Potatoes Fresh Herbs  

Roasted Garlic Mashed Potatoes

Wild & Long Grain Rice Pilaf  

Roasted Sweet Potatoes Caramelized Onion, Fresh Thyme  

Lemon Roasted Potatoes Lemon, Garlic, Oregano, Olive Oil  

Basmati Rice  

DESSERT

Chef's Selection of Mini Pastries & Dessert Bars

Sliced Fresh Fruit   

BUFFET LUNCH

All lunch buffets include assorted fruit juices, soft drinks, freshly brewed regular/decaffeinated coffee & tea.
Lunch buffets are priced based on a 60-minute service.

SANDWICH & WRAP LUNCH BUFFET

\$44 per person


Chef's Vegetarian Soup du Jour (Vegan, GF upon request)

Field Greens Salad Assorted Seasonal Dressings, Oil & Vinegar

SALADS (Choice of Two)





Deconstructed Classic Caesar Salad Romaine Hearts, Bacon Lardon, Herb Crouton, Parmesan Cheese





Farro Salad Tomato, Broccolini, Dried Cranberries, Honey Mustard Dressing  

Pasta Salad Artichoke Hearts, Mushrooms, Tomato, Fresh Herbs  

Caprese Salad Marinated Yellow & Red Tomato, Mini Bocconcini, Balsamic Vinegar, Olive Oil, Fresh Basil  

Red Skin Potato Salad Capers, Roasted Peppers, Spring Onion, Fresh Herbs, Dijon Dressing    

Niçoise Salad Green Beans, Fingerling Potatoes, Black Olives, Cherry Tomato, Red Wine Vinaigrette    

Southwest Quinoa Salad Zesty Chili Lime Vinaigrette    

SANDWICHES/WRAPS (Choice of Four)

Prosciutto Di Parma Fresh Mozzarella, Heirloom Tomato, Basil Pesto on a Baguette


Smoked Turkey Double Smoked Bacon, Boston Bibb Lettuce, Vine Tomato, Mayonnaise on a Ciabatta Bun

Roasted Chicken Breast Arugula, Vine Tomato, House Balsamic, Onion Jam, Aioli on a Ciabatta Bun

Grilled Chicken Caesar Wrap Chopped Romaine Lettuce, Bacon Lardon, Shredded Parmesan, Caesar Dressing




Shaved Black Forest Ham Swiss Cheese, House Dijon Mayo, Boston Bibb Lettuce, Vine Tomato on Multigrain Bread

Egg Salad Wrap Mayonnaise, Boston Bibb Lettuce

Tuna Wrap Mayonnaise, Sliced Avocado 

Hand Sliced Roast Beef Provolone Cheese & House Horseradish on a Brioche Bun

Grilled Eggplant Roasted Peppers, Charred Tomato, Parmesan Cheese, Arugula on Focaccia 

Grilled Zucchini & Portobello Wrap Boston Bibb Lettuce, Fire Roasted Peppers, Hummus Spread   

SIDE

Kettle Chips

DESSERT

Chef's Selection of House Baked Cookies & Confections 

Fresh Sliced Fruit    

BUFFET LUNCH

All lunch buffets include assorted fruit juices, soft drinks, freshly brewed regular/decaffeinated coffee & tea.
Lunch buffets are priced for a 60-minute service period.

ROLL IN LUNCH

\$38 per person

(Groups of 25 or less)

Coleslaw    

Field Greens Assorted Dressings

Caprese Salad Marinated Yellow & Red Tomato, Mini Bocconcini, Balsamic Vinegar, Olive Oil, Fresh Basil  

Assorted Sandwiches, Artisan Breads, Roast Beef, Grilled Zucchini & Portobello Wrap, Turkey Breast, Ham & Cheese & Egg Salad

Chef's Selection of House Baked Cookies & Confections 




Sliced Fresh Fruit    

FAJITA LUNCH BUFFET

\$59 per person

SOUP & SALADS 

Mexican Soup

Field Greens Salad Assorted Seasonal Dressings, Oil & Vinegar   

Roasted Corn, Black Bean & Cilantro Salad   

Flour Tortillas & Tortilla Chips  

MAINS  

Seasoned Strips of Chicken and Beef

Sliced Portobello Mushrooms  

SIDES    

Caramelized Onions & Peppers

Spanish Rice, Tomato, Garlic, Onion

Refried Beans

Homemade Tomato Salsa, Guacamole, Sour Cream, Lime Wedges, Jalapenos, Hot Sauce

DESSERTS 

Chef's Selection of Mini Pastries & Dessert Bars

Warm Churros Mexican Chocolate Sauce & Caramel Sauce

Sliced Fresh Fruit   

BUFFET LUNCH

All lunch buffets include assorted fruit juices, soft drinks, freshly brewed regular/decaffeinated coffee & tea.
Lunch buffets are priced for a 60-minute service period.

MEDITERRANEAN MARKET LUNCH BUFFET



\$64 per person

Grilled Pita   
Hummus    
Tzatziki  

SALADS

Deconstructed Greek Salad Romaine Lettuce, Tomatoes, Onions, Cucumbers, Feta, Kalamata Olives, Greek Dressing
Mediterranean Quinoa Salad Quinoa, Peppers, Zucchini, Eggplant, Red Onions, Green Onions, Broccoli, Parsley

MAINS

Lemon & Herb Marinated Chicken Breast Artichoke, Garlic, Oregano
Balsamic Glazed Salmon Fennel, Capers, Sundried Tomatoes
Grilled Ratatouille Mushrooms, Eggplant, Zucchini, Tomatoes, Peppers & Onions, Basil Pesto  

SIDES

Basmati Rice
Basmati Rice Saffron, Dried Fruit, Almonds
Lemon Roasted Potatoes Lemon, Garlic, Oregano, Olive Oil

DESSERTS

Chef's Selection of Mini Pastries & Dessert Bars
Baklava
Sliced Fresh Fruit   

BUFFET LUNCH

All lunch buffets include assorted fruit juices, soft drinks, freshly brewed regular/decaffeinated coffee & tea.
Lunch buffets are priced for a 60-minute service period.

BURGER BAR BUFFET

\$59 per person

SALADS

Field Greens Salad Assorted Seasonal Dressings, Oil & Vinegar

Pasta Salad Artichoke Hearts, Mushrooms, Tomato, Fresh Herbs

Apple Fennel Coleslaw  

MAINS

Chicken Burger

Beef Burger

Beyond Meat Burger   

Accompaniments Brioche Buns, Cheddar Cheese, Applewood Smoked Bacon, Caramelized Onions, Mayonnaise, Mustard, Ketchup, Relish, Leaf Lettuce, Sliced Tomato, Sliced Onion, Pickles

SIDES

Green Beans    

Macaroni & Cheese

Roasted Mini Potatoes Fresh Herbs    

DESSERTS

Sliced Fresh Fruit    

Brownies

Butter Tart Squares

Cookies

BUFFET LUNCH

All lunch buffets include assorted fruit juices, soft drinks, freshly brewed regular/decaffeinated coffee & tea.
Lunch buffets are priced for a 60-minute service period.

ITALIAN BUFFET



\$62 per person

Artisan Rolls

Minestrone Soup   

Italian Sliced Cold Cuts  

SALADS

Insalata Caprese, Sliced Fresh Mozzarella, Tomatoes, Sweet Basil, Olive Oil & Balsamic  

Field Greens Salad Assorted Seasonal Dressings, Oil & Vinegar



MAINS

Breaded Chicken Breast, Pomodoro Sauce

Beef Meatballs, Tomato and Basil Sauce

Baked Eggplant Parmesan 

SIDES

Traditional Penne, Tomato Sauce  

Parmesan-Roasted Potatoes 

Mixed Vegetables, Garlic Olive Oil   

DESSERTS

Cannoli

Tiramisu Cream Puffs

Biscotti

Panna Cotta 



Sliced Fresh Fruit   

BUFFET LUNCH

All lunch buffets include assorted fruit juices, soft drinks, freshly brewed regular/decaffeinated coffee & tea.
Lunch buffets are priced for a 60-minute service period.

CANADIAN BBQ



\$64 per person

Corn Chowder Soup 
Corn Bread with Jalapenos 




SALADS

Coleslaw
Roasted Sweet Potato and Dried Cranberry Tossed with Fresh Greens
Field Greens Salad Assorted Seasonal Dressings, Oil & Vinegar




MAINS

BBQ Chicken Breast 
Carved Smoked Brisket (Chef Attended) 
Steamed Corn on the Cob Lime Aioli, Cilantro 

SIDES

Baked Potato Sour Cream, Cheddar, Chives
Steamed Green Beans Crispy Shallots   
Mac & Cheese

DESSERTS

Nanaimo Bars
Butter Tarts Squares
Carrot Cake Squares
Sliced Fresh Fruit   





TO-GO! BOXED LUNCH

*Additional \$7 per person will be added for a dine – in option.

TO-GO! SANDWICH & WRAP

\$42 per person

Bottled Spring Water & Apple

SALAD (Choice of One)    

Pasta Salad Balsamic-Glazed Grilled Vegetables

Greek Salad Tomato, Cucumber, Kalamata Olives, Feta, Red Wine Oregano Dressing

Roasted Fingerling Potato Salad Vinaigrette, Capers, Onion & Sundried Tomato

SANDWICHES & WRAPS (Choice of One)


Smoked Turkey White Cheddar Cheese, Butter Lettuce, Honey Mustard on Multigrain Bread

Roasted Chicken Breast Arugula, Vine Tomato, House Balsamic, Onion Jam, Aioli on a Ciabatta Bun

Grilled Chicken Caesar Wrap Chopped Romaine Lettuce, Bacon Lardon, Shredded Parmesan, Caesar Dressing in a Wrap

Shaved Black Forest Ham Swiss Cheese, House Dijon Mayo, Boston Bibb Lettuce, Vine Tomato on Multigrain Bread

Hand Sliced Roast Beef Provolone Cheese & House Horseradish on a Brioche Bun

Grilled Zucchini & Portobello Wrap Boston Bibb Lettuce, Fire Roasted Peppers, Hummus Spread  

SIDE (Choice of One, Individually Packaged) 

Kettle Chips   

Granola Bar

Salted Peanuts  

Chocolate Chip or Oatmeal Raisin Cookies



TO-GO! POWER BOWL

\$36 per person

Bottled Spring Water & Apple

BOWL OPTIONS (Choice of One)  

+ Chicken (3oz) for \$8 per person

Veggie Power Butternut Squash, Root Vegetables, Spring Mix, Quinoa, Walnuts, Dried Cranberries, Tahini Dressing  

Sweet Potato Sweet Potatoes, Sauteed Green Peas, Spring Mix, Quinoa, Radishes, Green Onions, Tahini Dressing  

Cauliflower Bowl Quinoa, Roasted Cauliflower, Asparagus, Sweet Potato, Beets, Feta Cheese

Cajun Bowl Spring Mix, Black Beans, Roasted Red Peppers, Corn Kernels, Dressing  

SIDE (Choice of One, Individually Packaged) 

Kettle Chips   

Granola Bar





Salted Peanuts  

Chocolate Chip or Oatmeal Raisin Cookies

PLATED DINNER













Served with artisan rolls, filtered water, freshly brewed regular/decaffeinated coffee & tea.

FIRST COURSE (Choice of One)











- Five-Onion Soup**, Smoked Gouda & Crouton 
- Wild Mushroom Soup, "En Croute"** Truffle Essence  
- Butternut Squash Soup** Crème Fraiche, Spiced Roasted Pumpkin Seeds & Chives  
- + \$5 Roasted Mushroom Ravioli** Chard Tomato Emulsion, Shaved Parmesan, Baby Basil 
- + \$8 Shrimp Cocktail** Tomato Horseradish Dipping Sauce  
- + \$8 Pan Seared Crab Cake** Creole Remoulade, Baby Herb Salad 
- + \$8 Lobster Ravioli** Smoked Red Pepper Sauce, Limoncello, Beurre Blanc, Shaved Parmesan

SECOND COURSE (Choice of One)

* If a pre-set salad is chosen, a surcharge will apply for all dietary accommodations

- Roasted Beet Salad** Whipped Goat Cheese, Walnuts Praline, Frisee Lettuce, Maple Cider Vinaigrette  
- Caesar Salad** Focaccia Crouton, Smoked Bacon, Lemon, House Dressing
- Fresh Mozzarella Heirloom Tomato Salad** Basil, Organic Olive Oil  
- Baby Spinach & Frisée Salad** Maple Glazed Apple, Dried Cherries, Crumble Cheddar, Lemon Vinaigrette  
- Crispy Iceberg Wedge Salad** Sun Dried Tomatoes, Cucumber, Shaved Red Onion, Buttermilk Ranch Dressing  
- Field Greens Salad**, Carrot Ribbons, Cherry Tomato, Radish, Sherry Vinaigrette    

THIRD COURSE (Choice of One)

- Herb Crusted Chicken Breast**   **\$85 per person**
Roasted Fingerling Potato, Poached Root Vegetables, Grainy Mustard Jus
- Panko Crusted Chicken Breast** **\$88 per person**
Fresh Mozzarella, Tomato Basil Sauce, Parmesan, Roasted Potatoes, Broccolini
- Beef Tenderloin**  **\$116 per person**
Parmesan Whipped Potatoes, Broccolini, Baco Noir Sauce
- Persillade Crusted Grilled AAA Striploin Steak**  **\$99 per person**
Garlic Mashed Potatoes, Heirloom Beets, Broccolini, Cabernet Reduction
- Slow Roasted Prime Rib**  **\$118 per person**
Whipped Potatoes, Horseradish, Seasonal Vegetables, Yorkshire Pudding, Au Jus
- Rack of Lamb**   **\$120 per person**
Minted Mini Potatoes, French Beans, Pan Reduction
- Pan Seared Salmon**   **\$88 per person**
Wild Rice Pilaf, Ratatouille, Citrus Herb Vinaigrette
- Chicken Breast & Braised Short Rib Duet**  **\$128 per person**
Root Vegetables, Whipped Potatoes, Jus

THIRD COURSE – DIETARY OPTION (*Choice of One*)  

Garden Ratatouille  

Grilled Polenta, Mushrooms, Eggplant, Zucchini, Tomatoes, Peppers, Onions, Tomato Basil Pesto

Vegan Pasta Bolognese 

Savory Sauce, Sundried Tomatoes, Onions, Garlic, Herbs

Vegetable Terrine  

Lentils, Chickpea Puree, Tomato Vinaigrette, Micro Herb

Cauliflower Steak  

Lentils, Sundried Tomato Vinaigrette, and accompaniments from main course

FOURTH COURSE – PLATED DESSERT (*Choice of One*)


**A dietary-appropriate dessert will be provided, consisting of either a specialty dietary dessert or a fruit plate, based on individual needs.*

January – February 

Forty Creek Cream Cheesecake, Toasted White Chocolate & Mascarpone Pudding, Salted Caramel Sauce & Fresh Berries

Vanilla Bean Mascarpone Mousse, Whipped Honey, Amaretto Anglaise, Fresh Figs & Raspberries 

Caramelized Apple Cheesecake, Cinnamon Pudding, Walnut Crumble, Caramel Sauce

March – May 

Dark Chocolate Mousse, Strawberry Salsa, Brownie Crisp, Hibiscus Anglaise

Banana Cheesecake, Dark Chocolate Toffee Crèmeux, Caramel Rum Sauce, Fresh Cream & Berries

Mascarpone Cheesecake, Rhubarb Pudding, Strawberry Coulis, Fresh Berries

June – August 

Vanilla Bean Mascarpone Cheesecake, Blueberry Gel, Blood Peach, Lime Coulis

Peach Whiskey Cake, Candied Pistachios, Citrus Anglaise, Fresh Blueberries & Raspberries

Dark Chocolate Brownie, Amarena Cherries, Almonds, Lemon Anglaise

September – December 

Gingerbread Cheesecake, Orange Pudding, Grand Marnier Anglaise

Dark Chocolate Mousse, Caramel Chocolate Praline Pudding, Raspberry Coulis & Fresh Fruit

Pumpkin Cheesecake, Vanilla Bean Pudding, Candied Pumpkin Seeds, Brown Butter Crumble, Spiced Rum Caramel Sauce

BUFFET DINNER





All dinner buffets include assorted soft drinks, freshly brewed regular/decaffeinated coffee & tea. Dinner buffets are priced for a 60-minute service period.

FALLSVIEW DINNER BUFFET

\$84 per person



Artisan Rolls

Chef's Vegetarian Soup du Jour (Vegan, GF upon request) 

Field Greens Salad Assorted Seasonal Dressings, Oil & Vinegar    

SALADS (Choice of Two)



Deconstructed Caesar Salad Romaine Hearts with Bacon Lardons, Herb Croutons & Parmesan

Caprese Salad Marinated Yellow & Red Tomato, Mini Bocconcini, Balsamic Vinegar, Olive Oil, Fresh Basil  

Fennel & Apple Salad Frisée Lettuce, Candied Walnut, Blue Cheese, Champagne Vinaigrette  

Yukon Potato Salad Roasted Red Peppers, Fresh Herbs, Pommery Mustard Dressing    

Garden Vegetable Salad Feta Cheese, Olives, Oregano, Lemon Vinaigrette  

Mediterranean Fregola Salad Tomatoes, Cucumber, Niçoise Olives, Mint, Feta, Red Wine Vinaigrette  

Fattoush Salad Baby Romaine, Radish, Cucumber, Tomato, Onion, Peppers, Olives, Pita Chips, Sumac Lemon Vinaigrette  



MAINS (Choice of Two + One Vegetarian) + Fourth Choice for \$12 pp

Sliced Rosemary & Garlic Infused Alberta Beef Striploin Merlot Jus  

Braised Beef Short Rib Cabernet Demi  

Herb Crusted Supreme Chicken Breast Rosemary Jus  

Creamy Butter Chicken

Grilled Atlantic Salmon Bok Choy, Ginger Citrus Vinaigrette  

Arctic Char Capers, Charred Cherry Tomatoes  

VEGETARIAN MAINS

Roasted Mushroom Ravioli Shaved Parmesan, Tomato Basil Puree

Penne Pasta Roasted Portobello Mushrooms, Artichokes, Peppers, Rose Sauce

Eggplant Parmesan Pomodoro

VEGETABLES (Choice of One)



Steamed Seasonal Vegetables Fresh Herbs

Roasted Root Vegetables Ontario Maple Syrup, Crushed Pepper

Sautéed Green Beans & Bell Peppers Sea Salt & Olive Oil

Steamed Cauliflower Lemon, Herb

SIDES (Choice of One)

Roasted New Potatoes Olive Oil & Thyme  

Garlic Whipped Potato

Steamed Mini Red Potatoes Caramelized Onion, Garlic  

Wild & Long Grain Rice Pilaf  

DESSERTS

Chef's Selection of House Baked Cookies & Confections   

Fresh Sliced Fruit

RECEPTION & BUFFET ENHANCEMENTS

Reception stations are priced based on a 60-minute service (minimum 50 guests per station)
 Chef Attended - \$150/station (max 2 hours)

EUROPEAN DELI & CHEESE BOARD \$40 per person

European Style Deli Meats, Grilled Vegetables, Imported & Domestic Cheese, Marinated Olives, Hummus, Spinach Artichoke Dip, Red Pepper Asiago Dip, Charred Breads, Crackers

SUSHI DISPLAY \$42 per person

House-made California Rolls, Spicy Tuna Rolls, Salmon Rolls, Vegetarian Rolls, Nigiri, Seaweed Salad, Wasabi

RAW BAR \$90 per person

Shrimp Cocktail, Fresh Shucked Oysters, Mussels & Clams in a Tomato Vinaigrette, Smoked Steelhead Salmon

MEZZE PLATTER \$28 per person

Marinated Artichokes, Herbed Feta Cheese, Olives, Hummus, Grilled Pita, Tzatziki, Crispy Carrots & Cucumber, Marinated Olives, Dolmades

CHEESE-BOARD \$32 per person

Domestic & Imported Cheese, Grapes, Crostini, Crackers

CLASSIC CRUDITE PLATTER \$16 per person

Carrots, Celery, Cucumber, Red Peppers, Cauliflower, Ranch Dressing

UPGRADED CRUDITE PLATTER \$19 per person

Carrots, Celery, Radishes, Cherry Tomatoes, Cauliflower, Broccoli Florets, Cucumbers, Sweet Peppers Served, Creamy Ranch Dressing & Hummus

PITA CRISPS & DIPS \$18 per person

Hummus & Baba Ghanoush, Grilled Pita

FRESH SLICED FRUIT \$14 per person

RECEPTION & BUFFET ENHANCEMENTS

Reception stations are priced based on a 60-minute service (minimum 50 guests per station)
 Chef Attended - \$150/station (max 2 hours)

MAC & CHEESE STATION

\$22 per person

Shredded Cheese, Mushrooms, Broccoli, Bacon Pieces, Chives, Tomatoes, Ketchup, Hot Sauce, Truffled Panko

NACHO STATION

\$22 per person

Tortillas, Warm Queso Sauce

Toppings: Sour Cream, Salsa, Guacamole, Shredded Cheese, Corn Salsa, Jalapenos, Hot Sauce

POUTINE STATION

\$22 per person

Regular & Sweet Potato Fries

Cheese Curds

Beef Gravy / Vegan Gravy

Selection of Vinegars

Ketchup, Aioli

Enhance with Chili, Shredded Cheddar Cheese & Sour Cream \$6 per person

PASTA STATION (Choice of Two)

\$22 per person

Penne Pasta, Grilled Vegetables, Basil Pesto, Parmesan

Mushroom Ravioli, Tomato Basil Sauce, Parmesan

Pasta Bolognese

FAJITA STATION

\$36 per person

Tortillas (Soft & Corn Chips)

Seasoned Strips of Chicken and Beef

Warm 7 Bean Medley

Sautéed Peppers & Onions

Salsa, Guacamole, Sour Cream, Shredded Lettuce, Pickled Onions, Hot Sauce

STATION ENHANCEMENTS

+ \$10 Shrimp

+ \$6 BBQ Pulled Beef









+ \$6 BBQ Pulled Pork

+ \$6 Roasted Chicken

+ \$6 Gorgonzola

CARVING STATIONS



















Carving Stations are priced for a 60-minute service period.

PONDEROSA HIP OF BEEF		\$2000 each
Served with Au Jus, Fresh Baked Brioche Buns, Horseradish, Grainy Mustard (Serves 125 ppl)		
CARVED CANADIAN BEEF TENDERLOIN		\$850 each
Rosemary & Garlic Crust, Red Wine Jus, Mini Brioche Buns, Horseradish, Grainy Mustard (Serves 50 ppl)		
MINTED RACK OF LAMB	 	\$850 each
Persillade Crust, Jus Naturel, Niagara Pear Chutney (Serves 50 ppl)		
HERB ROASTED TURKEY	 	\$850 each
Mustard Sage Reduction, Cranberry Orange Jam (Serves 50 ppl)		
PORCHETTA CARVING STATION	 	\$850 each
(Serves 50ppl)		








HORS D'OEUVRES

Minimum order is three dozen per item.

COLD

- Mini Vegetable Maki    
- Blackened Salmon, Lime Ginger Vinaigrette, Radish, Avocado, Rice Cracker  
- Golden Tomato Bruschetta, Micro Basil, Crostini 
- Double Brie, Mango Chutney, Lavash, Candied Walnut 
- Melon, Goat Cheese, Fig Balsamic, Lemon Balm
- Veggie Sushi Roll – Tofu, Carrots, Red Cabbage Cucumbers    
- Fresh Mozzarella, Wrapped in Prosciutto, Aged Balsamic, Basil 
- Bite Sized Caprese  
- Smoked Salmon, Citrus Crème Fraiche, Dill, Served on Cucumber 
- Crudité Cup, Assorted Dips    
- Fresh Crab Salad Mini Cone  
- Fresh Oysters on Half Shell, Niagara Pears Mignonette  
- Blackened Ahi Tuna, Cucumber Ceviche, Wasabi  
- Chickpea Bruschetta, Sundried Tomatoes 

HOT

- Mini Spanakopita  
- Chicken Lollipops, Smoked Blue Cheese Dip 
- Vegan Samosa   
- Prime Rib Beef Slider, Stilton, Sesame Bun
- Vegetable Spring Roll, Tamarind Plum Sauce  
- Mini Beef Wellington
- Mini Truffle Mac & Cheese 
- Arancini, Marinara, Dusting of Cheese 
- Goat Cheese & Fig Tart, Balsamic Candied Onions 
- Vegetable & Chickpea Pakora, Green Chutney    
- Chicken Satay, Peanut Sauce  
- Clams Casino
- Seared Scallops, Local Pear Jam, Pancetta Chips  
- Mini Crab Cake, House Made Grainy Mustard Aioli, Chervil 
- Tempura Coconut Shrimp, Citrus Ponzu Sauce
- Roasted Maple Brussel Sprout Skewers    

\$60 per dozen

SIGNATURE DINNER STATION MENU


\$98 ++/ Per Person

Maximum Service Time Of 90 Minutes

Menu service starts when doors open; hors d'oeuvres may be served up to 30 minutes later








Passed Hors D'oeuvres – Hot

(Choice of four)

- Prime Rib Beef Slider**, Stilton, Sesame Bun
- Mini Crab Cake**, Grainy Mustard Aioli & Chervil
- Chicken Drumette**, BBQ Apricot Glaze, Smoked Blue Cheese Dip
- Jerk Spice Chicken & Pineapple Skewer**  
- Mini Vegetarian Spring Roll**, Nam Pla Plum Sauce 
- Mini Beef Empanadas**, Adobe Chipotle, Sour Cream, Cilantro
- Tempura Coconut Shrimp**, Citrus Ponzu Sauce 
- Cherry Wood Smoked Pulled Pork Sliders**, Fruit Slaw

Passed Hors D'oeuvres – Cold

(Choice of four)

- Rice Cracker Crusted Tuna**, Dashi Emulsion  
- Fried Prosciutto, Mozzarella**, Basil, Baguette Crouton
- Melon, Goat Cheese**, Fig Balsamic, Lemon Balm  
- Roasted Pears**, Roquefort, Pepper Caramel Ice Wine Sauce 
- Seared Blackened Salmon**, Avocado & Ginger Marinade  
- Golden Tomato Bruschetta**, Reggiano, Micro Basil 
- Fig Tartlets**, Goat Cheese, Onion Marmalade 

Carvery – Chef Attended (Choice of one)

- Carved Peppercorn & Herb Dusted Beef Tenderloin**, Jus Naturel, Savory Brioche 
- Roasted Turkey Breast**, Cheddar Biscuits, Apple Wine Jus, Cranberry Cherry Jam 
- Herb of Lamb**, Chili Crumb, Mulberry Bordelaise

Artisan Cheese Board

Five Hand Selected Cheeses from Southern Ontario & Regional Farmers, Local Fruit Preserve, Honey, Jam, Muesli Bread, Baguette, Crackers



Antipasto Platter

European Style Deli Meats, Market Grilled Vegetables, Assorted Olives, Hummus, Baba Ghanoush, Artichoke Dip, Red Pepper Dip & Charred Artisan Bread


Sushi

California Rolls, Salmon & Avocado Rolls, Tuna, Nigiri, Seaweed Salad, Wasabi

Flatbreads

- Pear, Arugula with Gorgonzola & Pesto 
- Pomodoro with Fresh Mozzarella, Basil & Olive Oil 
- Prosciutto, Fresh Figs with Mozzarella, Parmesan & Pesto

Dessert

- Assorted Petit Fours & Dessert Bars
- Fresh Sliced Fruit   

BANQUET BAR

STANDARD BAR PACKAGE

Selection of Domestic Beers	\$9 each
Selection of Imported & Local Beers, Ciders, and Coolers	\$10 each

Featured Bar Rail (1oz)	\$9 each
Premium Bar Rail (1oz)	\$11 each
Wine by the Glass (5oz)	\$11 each

FEATURED WINE

Featured White	\$52 per bottle
Featured Red	\$52 per bottle



We are delighted to feature Big Head Wines, a standout winery from the Niagara Wine Region, known for its bold, artisanal approach to winemaking. Big Head Wines focuses on small-batch, hand-crafted wines that reflect the unique character of the Niagara terroir. With a passion for innovation and quality, Big Head Wines delivers exceptional reds and whites that are as distinctive as they are refined.

Red ~ #11, Blend

Sommelier's Notes: This is the most generous Big Head Red to date and presents a complex blend of black raspberry, black cherry, blackberry, cassis, graphite, vanilla, sweet tobacco, and licorice on the nose. The pronounced black fruit notes are a hallmark of the Malbec influence. Round and supple tannins lead to a ripe, sweeter impression without residual sugar. The palate is layered and harmonious, with concentrated flavors balanced by vibrancy and structure.

White ~ #2, Blend

Sommelier's Notes: This wine presents a delicate and intricate bouquet with aromas of citrus, white flowers, and hints of stone fruits. The palate is crisp and refreshing, with a well-balanced acidity that enhances its vibrant character. Subtle oak integration adds layers of vanilla and a touch of toastiness, complementing the primary fruit flavors without overpowering them. The finish is clean, with fleeting notes of lemon, peach, and a hint of minerality.

Alongside these exceptional selections, we also offer a variety of domestic and international options.

A list of wines can be provided upon request. Please note that alternative wine selections may vary, as new releases and seasonal changes can affect their availability.