



Holiday Menus 2025

LWR
LIVING WATER
RESORTS

Holiday Hors d'oeuvres

Vegetarian

Spring Rolls | Sweet Chili Lime Dip | \$27/dozen
Arancini | Panko Crusted | Mozzarella | Basil |
Tomato Chutney | \$28/dozen
Mini Bruschetta Crostini | Tomatoes | Red
Onion | Basil Balsamic Reduction | Parmesan
Cheese \$34/dozen

From the Land

Candied Bacon Lollipops | Dijon & Brown Sugar Glaze
\$28/dozen
Chicken Satays | Herb Marinated | Tzatziki \$39/dozen
Marinated Beef Satays | AAA Beef | Soya Sauce | Ginger |
Garlic Green Onions \$52/dozen

From the Sea

Shrimp Cocktail | Cocktail Sauce \$38/dozen
Coconut Shrimp | Bang Bang Sauce | \$28/dozen
Sesame Seared Ahi Tuna | Seaweed Salad | Crisp Wonton
| Siracha Aioli | Scented Soy | \$38/dozen
Smoked Salmon Blini | Fried Capers | Dill | Sour Cream |
Pickled Red Onion \$30/dozen
Oysters | Lemon Segments | Fresh Horseradish |
Mignonette | Cocktail Sauce | \$22/half dozen or \$44
/dozen (Minimum 6 dozen)

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Holiday Buffet Lunch

Traditional Holiday Lunch Buffet

\$55/person Minimum 60 People

- Roasted Turkey and Gravy
- Garlic Mashed Potatoes
- Vegetable Medley
- Traditional Turkey Stuffing
- Cranberry Sauce
- Mini Cakes and Dessert Squares

ENHANCEMENTS:

Maple Roasted Squash and Root Vegetable Soup – Additional \$2/person

Butternut Squash | Parsnip | Carrot | Maple | Chive Creme Fraiche
Roasted Squash Salad | Roasted Squash | Heritage Greens | Goat Cheese | Hazelnuts | Dried Cranberries | Balsamic Dressing – Additional \$2/person



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Holiday Buffet Dinner



Roasted Turkey Holiday Dinner

\$65/person Minimum 60 people

- Maple Roasted Squash and Root Vegetable Soup
Butternut Squash | Parsnip | Carrot | Maple | Chive Creme Fraiche
- Caesar Salad or Garden Salad
- Roasted Turkey & Gravy
- Garlic Mashed Potatoes
- Traditional Turkey Stuffing
- Garden Vegetable Medley
- Cranberry Sauce
- Mini Cakes and Squares
- Fresh Sliced Seasonal Fruit

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Holiday Buffet Dinner



Roasted Turkey & Roast Beef Holiday Dinner \$85/person Minimum 60 people

- Maple Roasted Squash and Root Vegetable Soup
Butternut Squash | Parsnip | Carrot | Maple | Chive Creme Fraiche
- Caesar Salad or Garden Salad
- Roasted Turkey & Gravy
- Roast Beef & Gravy
- Garlic Mashed Potatoes
- Traditional Turkey Stuffing
- Garden Vegetable Medley
- Cranberry Sauce
- Mini Cakes and Squares
- Fresh Sliced Seasonal Fruit

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Holiday Plated Dinner

3 COURSE DINNER \$65/person

Your Choice of Soup or Salad

4 COURSE DINNER \$75/person

Your Choice of Soup *and* Salad

Choice of One Entrée Included

Offer an additional choice of Entree for \$5 /person

For planners offering more than one entree, place cards with coding are required. These can be provided by your coordinator:

- * Groups less than 30 - \$60
- * Groups 31- 100 - \$100
- * Groups 101 and over - \$150

Customized seating charts available for \$35 per set

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Holiday Plated Dinner

SOUP

MAPLE ROASTED SQUASH AND ROOT
VEGETABLE

Butternut Squash | Parsnip | Carrot | Maple |
Chive Creme Fraiche

SALAD

ROASTED SQUASH SALAD

Roasted Squash | Heritage Greens | Goat
Cheese | Hazelnuts |
Dried Cranberries | Balsamic Dressing

DESSERTS

BROWNIE TRIFLE Double Fudge Brownie |
White Chocolate Honeycomb

LOCAL APPLE CRUMBLE

Caramel | Vanilla Ice Cream

ENTRÉE

MAPLE CRANBERRY GLAZED ATLANTIC SALMON
Pan Seared | Jasmine Rice | Seasonal Vegetables

8OZ BEEF STRIPLOIN

Seasonal Seasonal Vegetables | Port Jus |
Chive Mashed Potatoes

BUTTERNUT SQUASH RAVIOLI

Rosemary Cream Sauce | Sundried Tomatoes |
Spinach Parmesan

*Ciabatta Buns and House Flavoured Butter on
Tables*

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Holiday Plated Dinner

ENTRÉE ENHANCEMENTS

10 OZ PRIME RIB \$15/person

Dijon and Herb Crusted | Roasted Fingerling Potatoes | Seasonal Vegetables | Port Jus

PAN SEARED HALIBUT \$9/person

Maple Apple Bourbon Glazed | Roasted Fingerling Potatoes | Seasonal Vegetables | Balsamic Drizzle

BRAISED LAMB SHANKS \$5/person

Braised New Zealand Lamb Shank | Hoisin Glaze | Sesame Seeds | Chive Mashed Potatoes | Seasonal Vegetables

DESSERT ENHANCEMENT

CHEF'S INSPIRED CRÈME BRÛLÉE \$4/person

Brûlée Sugar | Almond Biscotti | Fresh Berries



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Standard Bar

BOTTLED DOMESTIC \$8.50 each

Mill Street Organic
Alexander Keith's
Budweiser
Bud Light

IMPORTED BEER \$9.75 each

Corona
Heineken
Stella Artois

CRAFT BEER \$10.25 each

Rotating Local Craft Beers –
based on seasonal availability

CIDER \$10.25 each

Queen Street
Brick Works 1904
Rotating Local Ciders –
based on seasonal availability

STANDARD CAESAR 10.25 each

Clamato | Vodka | Celery Salt |
Lemon | Spicy Bean Garnish

STANDARD WINE

\$10.50 per glass (5oz) | \$45.50/bottle

Terre Passeri Blanco (White)
Terre Passeri Rosso (Red)

PREMIUM WINE \$55/bottle

Redstone Bistro Chardonnay (White)
Redstone Bistro Cabernet (Merlot)

SPARKLING WINE \$74.50/Bottle

Masi Modello Prosecco

SPIRITS \$8.50/1oz

Phoenix Vodka
Crown Royal Whiskey
Beefeater Gin
Johnnie Walker Red Scotch
Bacardi White Rum
NUTRL Vodka Soda

PREMIUM SPIRITS \$10/1oz

Georgian Bay Vodka
Collingwood Whiskey
Bombay Sapphire Gin
Jose Cuervo Reposado Tequila
Bacardi Gold Rum



SIGNATURE DRINK ENHANCEMENTS | Choice of One
Elevate your event with a signature drink!
\$10.75/drink

MOSCOW MULE | Vodka | Lime Juice | Ginger Beer
CUCUMBER LEMONADE | Beefeater Gin | Cucumber |
Lemon Juice | Simple Syrup
MOJITO | Lamb's White Rum | Mint | Lime | Simple Syrup
RED SANGRIA | Red Wine | Triple Sec | Seasonal Fruit |
Orange Juice | Soda
WHITE SANGRIA | White Wine | Triple Sec | Seasonal Fruit |
Orange Juice | Soda

13% HST including in the listed beverage price; Taxes and administration fees are subject to change with out notice.

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Build-Your-Own Caesar Station

Our bartender will get you started so you can garnish to perfection!

Tequila, Vodka, or Gin | 1oz.
Clamato Juice
Spiced Rimmer

\$40/hour for bar service
\$10.75 per drink

Garnish Options:

Celery
Olives
Lime
Spicy Green Beans
Quartered Dill Pickles
Pickled Peppers
Pepperoni Sticks
Bacon

Asparagus
Cocktail Onions
Cucumber
Mini Corn on the Cob (on a skewer)
Lemon
Horseradish
Worcestershire
Red Hot Tobasco Sauce



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