



Lakeside Menu 2025



Breakfast Buffet

All buffets come with Coffee & Tea

Farmhouse Breakfast Buffet

\$32/person (min 20 people)









Offered Monday, Thursday, Sunday

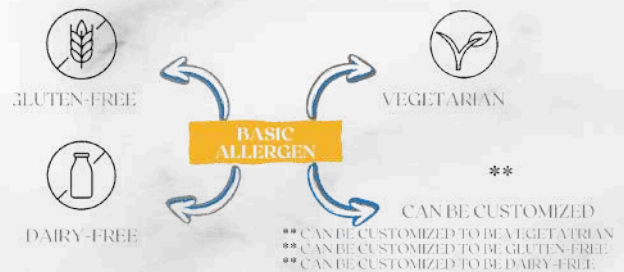
- Scrambled Eggs with Chives   
- Crispy Bacon
- Turkey Sausages  
- Herb Spiced Home Fries 
- Yogurt with Granola
- Assorted Freshly Baked Pastries & Danishes
- Fresh Seasonal Fruit Platter  

Southwest Breakfast Buffet

\$32/person (min 20 people)

Offered Tuesday & Friday

- Scrambled Eggs with Pico & Monterey Jack Cheese   ** 
- Crispy Bacon  
- Peameal Bacon 
- Herb Spiced Home Fries
- Yogurt with Granola
- Assorted Freshly Baked Pastries & Danishes
- Fresh Seasonal Fruit Platter  



Note: Menus outside of the daily rotation are available for an additional \$5 per person

Please be advised that menu items and prices may change. At Living Water Resorts, our Food and Beverage Service aims to cater to all guest allergies and dietary needs. While we strive to ensure a safe dining experience, we cannot guarantee a completely allergen-free environment. Changes and substitutes to menu items are available at additional charge. Please note that the pictures displayed are for illustration purposes only and may not reflect the actual portion size or presentation of the items.

Breakfast Buffet




All buffets come with Coffee & Tea

Living Water Fusion

Breakfast Buffet

\$32/person (min 20 people)





Offered Wednesday & Saturday

- Scrambled Eggs with Spinach and Asiago   ** 
- Crispy Bacon  
- Belgium Waffles with Maple Syrup
- Herb Spiced Home Fries 
- Yogurt with Granola 
- Assorted Freshly Baked Pastries & Danishes
- Fresh Seasonal Fruit Platter   

Sunrise Buffet

\$21/person (min 10 people)



Offered Daily

- Seasonal Fruit Platter   
 - Assorted Breakfast Pastries & Muffins
 - Yogurt with Granola 
- ***Add extra \$10 / person for Bacon and Egg



Enhance your Breakfast Buffet with:

Turkey Sausage - \$3/person

Home-made Chipotle   
Baked Bean Medley - \$2/person

Crème Brûlée French Toast 
with Dulce De Leche - \$6/person

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MORNING & AFTERNOON Breaks

All buffets come with Coffee & Tea



Morning Classic

\$13/person

- Fruit Platter   
- Assorted Cookies

Pick Me Up

\$15/person

- Fruit Platter   
- Yogurt 
- Granola
- Chocolate Chip Banana Bread

The New Yorker

\$17/person

- Smoked Salmon | Multigrain & Plain Bagels |
- Lemon Dill Cream Cheese & Regular Cream Cheese |
- Pickled Onions | Guacamole | Spinach | Sliced Cucumbers | Capers

Charcuterie Platters

\$22/person

- Assorted Cheeses and Cured Meats |
- Cornichons | Fruits | Assorted Nuts |
- Kalamata & Stuffed Olives |
- Variety of Chutneys & Compotes |
- Pickled Vegetables |
- French Baguette & Assorted Crackers

Afternoon Classic

\$13/person

- Vegetable Crudit  with Ranch
- Brownies

Health Nut

\$22/person

- Roasted Garlic Hummus | Guacamole | Tzatziki |
- Falafel Bites | Warm Assorted Olives | Mini Naan |
- Corn Chips | Kind Bar

The Snacker

\$16/person

- Assorted Chips & Popcorn
- Assorted Chocolate Bars and Candies

Continuous Coffee Service for 3 hours

\$5/person

Add Whole Fruit

\$2/person

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GOURMET SANDWICHES BOXED LUNCH

\$27/person

Includes Bottle of Water, Piece of Fresh Fruit, Bag of Chips & Snacks

Prime Rib

Horseradish Aioli | Dijon | Cheddar | Lettuce | Ciabatta Bun

Oven Roasted Turkey

Roasted Garlic Aioli | Lettuce | Tomato | Swiss Crisp Bacon | Ciabatta Bun

Black Forest Ham

Swiss | Dijon Mustard | Roasted Garlic Aioli | Lettuce | Ciabatta Bun

Caprese



Arugula | Pesto | Roasted Garlic Aioli | Bocconcini Cheese | Reduced Balsamic Tomato | Ciabatta Bun



Grilled Veggie Sandwich

Eggplant | Zucchini | Roasted Pepper | Vegan Pesto | Balsamic Reduction | Ciabatta Bun

Note: All available with gluten-free buns

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\$36 LAKESIDE LUNCH MENU

FIRST COURSE

Board for Sharing

Veggie Spring Rolls and Tempura Shrimp Platter

2 Pieces Spring Roll per Person |
2 Piece Per Person | Sweet Chili Sauce

SECOND COURSE

CAB Burger

Served with Fries or Side House Salad
Lettuce | Tomato | Pickles | Smoked Gouda |
Brioche Bun | Roasted Garlic Aioli

OR

Tofu Stir Fry

Marinated Tofu | Coconut Jasmine Rice | Mixed
Vegetables | Chilies | Cilantro

OR

Chicken Pesto Flatbread

Pesto Base | Grilled chicken | Cherry
Tomatoes | Grilled Red Onion | Mozzarella
with House Salad

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\$45 LAKESIDE LUNCH MENU

FIRST COURSE

Chef's Soup of the Day

Please Ask Your Server for Details

OR

Veggie Spring Rolls

4 pc Spring Rolls | Sweet Chili Sauce

OR

House Salad

Heritage Greens | Roasted Sweet Potato |
Roasted Beets | Goat Cheese | Almonds |
Pickled Red Onions | Citrus Vinaigrette

SECOND COURSE

CAB Burger

Served with Fries or Side House Salad
Lettuce | Tomato | Pickles | Smoked Gouda |
Brioche Bun | Roasted Garlic Aioli

OR

Smoked Trout Salad

Butter Lettuce | Red Oak | Cucumbers | Pomegranate
| Soft Boiled Egg | Pickled Red Onions | Dill |
Avocado | Broccoli Shoots | Lemon Dill Vinaigrette

OR

Buttermilk Fried Chicken Sandwich

Crisp Lettuce | Sliced Pickles | Tomatoes | Sriracha
Aioli | Brioche Bun Served with Fries or Soup

OR

Tofu Stir Fry

Marinated Tofu | Coconut Jasmine Rice | Mixed
Vegetables | Chilies | Cilantro

DESSERT

Chocolate Truffle Cake

OR

Crème Brûlée

Fresh Berries | Almond Biscotti

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\$65 LAKESIDE DINNER MENU

TO START

House Salad

Heritage Greens | Roasted Sweet Potato | Roasted Beets | Goat Cheese | Almonds | Pickled Red Onions | Citrus Vinaigrette

OR

Kale Caesar Salad

Romaine | Tuscan Kale | Shaved Asiago | Crouton | Crispy Pancetta | Roasted Garlic Dressing | Lemon Wedge

OR

Soup of the Day

ENTRÉE

8oz. Striploin

Yukon Gold Garlic and Chive Mashed Potatoes
Seasonal Vegetables | Port Jus

OR

Chicken Supreme

House Brine Supreme | Sautéed Mushroom | Artichokes | Cream Sauce | Sautéed Greens

OR

Red Snapper

Blackened Fillet | Coconut Jasmine Rice | Garlic Sautéed Broccoli | Pineapple Salsa

OR

Vegetable Risotto

Arborio Rice | Mixed Vegetables | Arugula | Green Peas | Lemon Marscapone | Asiago

DESSERT

Chocolate Truffle Cake

Crème Brûlée

Cinnamon Bun Cheesecake

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\$75 LAKESIDE DINNER MENU

TO START

House Salad

Heritage Greens | Roasted Sweet Potato | Roasted Beets | Goat Cheese | Almonds | Pickled Red Onions | Citrus Vinaigrette

OR

Kale Caesar Salad

Romaine | Tuscan Kale | Shaved Asiago | Crouton | Crispy Pancetta | Roasted Garlic Dressing | Lemon Wedge

OR

Lakeside's Signature Creamy Seafood Chowder

Whitefish | Bay Scallops | Fresh Mussels | Red Potatoes | Ontario Corn | Warm Bread

ENTRÉE

10oz. Striploin

Yukon Gold Garlic and Chive Mashed Potatoes | Seasonal Vegetables | Port Jus

OR

Chicken Supreme

House Brine Supreme | Sautéed Mushroom | Artichokes | Cream Sauce | Sautéed Greens

OR

OR

Seared Salmon

Seared Fillet | Roasted Fingerling Potatoes | Garlic Sautéed Greens | Braised Purple Cabbage | Lemon Butter Sauce

OR

Vegan Curry Bowl

Tofu | Thai Curry Sauce | Coconut Jasmine Rice | Mixed Vegetables | Marinated Chickpeas | Cucumber | Lime Wedge | Chilies | Cilantro

DESSERT

Berry Crumble

French Vanilla Ice Cream | Berry Compote | Icing Sugar

Crème Brûlée

Almond Biscotti | Fresh Berries

Chocolate Truffle Cake

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Culinary Theatre Dinner Experience 2025

DELICIOUS & INTERACTIVE

The Culinary Theatre is an interactive culinary experience, a perfect dining experience for those looking for more than just a mouth watering dish.

In this presentation style kitchen, Living Water Resort's Executive Chef Joseph Naether prepares a customized, 6 course seasonal menu. While guiding participants through the preparation and execution of each course,



Chef Joseph gives his tips and tricks for his custom 6 course seasonal menu, while you watch and learn first hand how it's made.

This makes for an intimate experience for a small group—dining like you never have before.

This unique experience can be further enhanced with local wine and craft beer pairings.

Ask your Event Coordinator about our Master-Chef Style Team Building Activity in the Culinary Theatre



Culinary Theatre Dinner Experience 2025



SAMPLE MENU

First Course

SUMMER SALAD | Heritage Mixed Greens | Granny Smith Apples | Fresh Berries | Feta Cheese |
Candied Walnuts | Pomegranate Vinaigrette

Second Course

FRESH ASPARAGUS RISOTTO | Arborio Rice | Sauteed Local Asparagus | Fresh Peas |
Mascarpone Cheese | Parmesan Cheese

Third Course

RICOTTA GNOCCHI POMODORO | House Made Hand Rolled Ricotta Gnocchi | Pomodoro Sauce |
Parmesan Cheese | Fresh Basil

Fourth Course & Palette Cleanser

RASPBERRY SORBET

Fifth Course

6oz BEEF TENDERLOIN AND GARLIC PRAWN | Grilled AAA Certified Canadian Beef Tenderloin |
Garlic Herb Marinated Shrimp | Yukon Gold Garlic Chive Mashed Potatoes | Seasonal
Vegetables | Port Jus

Sixth Course

BROWNIE TRIFLE | Dark Chocolate Mousse | Brownie Pieces | Whipped Cream

Culinary Theatre Experience 2025

COOK OFF - LUNCH

Choice of Beef Chili or Red Thai Curry
Chicken

Each group will prepare their own recipe for Chili using their own flare and techniques. Each group will start at the same time and have two hours to complete their dish. At the end of the competition, the Living Water culinary team will judge. At the end of the competition the Living Water culinary team will prepare a buffet with gourmet toppings for the Chili & Curry. This buffet will include a Seasonal Salad & Sweet Table. Each team member will have a chance to taste each other's dishes and to vote on their favourite dish.

Ask your event coordinator how to include this into your meeting schedule.

Groups of 12-16 people

Teams of 4-6

Available in the Culinary Theatre at Lakeside Seafood & Grill

\$48/person plus taxes & gratuity

Teams under 12 people will require a Chef fee of \$200

Ask the Event Coordinator for Seasonal Offerings

