



LIVING WATER
RESORTS

ATOKA HOUSE

Menu



Savour & Share Hors d'oeuvres

Falafel Bites | Cucumber & Tomato Salsa

Tzatziki \$33/dozen 🌱🌾

Bocconcini Skewers | Heirloom Cherry Tomatoes |

Fresh Basil | Reduced Balsamic | \$33/dozen 🌾

Spring Rolls | Sweet Chili lime Dip | \$25/dozen 🌱

Hors d'oeuvres Haven

Shrimp Cocktail | Cocktail Sauce \$35/dozen 🌾🏠

Coconut Shrimp | Sweet Chili Dip | \$26/dozen

Sesame Seared Ahi Tuna | Seaweed Salad | Crisp Wonton | Chipotle Aioli | Scented Soy | \$36/dozen

Smoked Salmon | Cucumber Rounds | Capers | Dill Sour Cream | Red Onion | \$28/dozen 🏠



RECEPTION

Hors d'oeuvres

25 People — 2 Selections

26-50 People — 4 Selections

51+ People — 6 Selections

Minimum 2 Dozen per selection



MORNING & AFTERNOON

Breaks

Sunrise Buffet— \$19/person

(min 10 people)

- Fresh Seasonal Whole Fruit (V)(W)
- Assorted Breakfast Pastries & Muffins
- Flavored Yogurt with Granola

Morning Classic \$12/person

- Fruit Salad (V)(W)
- Assorted Cookies

Pick Me Up \$14/person

- Fruit Salad (V)(W)
- Assortment of Flavored Yogurt
- Granola
- Chef's Choice Baked Good

The New Yorker \$16/person

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

Charcuterie Platters \$20/person

- Assorted Cheeses & Cured Meats

Afternoon Classic \$12/person

- Vegetable Crudité with Ranch (V)(W)
- Assorted Cookies

Health Nut \$20/person (25 person min)

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

The Snacker \$20/person (25 person min)

- Assorted Chips & Popcorn
- Assorted Chocolate Bars
- Assorted Candies

Continuous Coffee Service \$5/person

- 3 Hours

Add Whole Fruit \$2/person (V)(W)

All breaks comes with Coffee & Tea

Build Your Own Deli Sandwich Buffet

\$27/person (min 12 people)

- Farmer's Blend Salad | choice of Balsamic Dressing, Poppy Seed Vinaigrette (V) (W)
- Broccoli Salad | Dried Cranberries | Red Onion | Cheddar Cheese Toasted Pumpkin Seeds
- Assorted Deli Meats, Sliced Cheese, Gourmet Fresh Bread Selection
- Assorted Mayo's & Mustards
- Egg & Tuna Salad (W) (G)
- Assorted Dessert Squares
- Fresh Whole Fruit (V) (W)

Build Your Power Bowl Buffet \$32/person (min 25 people) Offered Daily

- Choice of Salads -Heritage Greens Salad | Tuscan Kale and Tri-Coloured Quinoa | Chef's Choice Salad
- Chef Choice of 3 Dressings
- Assorted Topping and Proteins for Your Power Bowl:
(Meat is Chef-Manned if there are 25 people or more)

Grilled Chicken | Grilled Sirloin | Falafel Bites | Marinate Chickpeas | Fresh Tomatoes | Cucumbers | Julienned Carrots | Olives | Corn | Black Beans | Assorted Cheeses | Guacamole | Assorted Nuts | Couscous | Dried Apricots | Roasted Beets | Shredded Purple Cabbage | Julienned Peppers | Edamame

- Assorted Desserts

***Check with your event coordinator about specific allergens

LUNCH Buffet



All buffets offer the option of a coffee station or table-side coffee service

BBQ Lunch \$32/person (minimum 25 people)

(Chef Manned BBQ Outdoors-Fee of \$250. Not available as a BBQ experience during the winter, or inclement weather)

- Farmer's House Salad — Heritage Mixed Greens | Fresh Assorted Veggies | Choice of Balsamic Dressing, Poppy Seed Vinaigrette (🌾) (🌿) (🏠)
- Potato Salad — Dijonaise | Bacon | Hard Boiled Eggs | Cheddar Cheese | Green Onion | Dill (🌿) (🏠)
- Grilled Beef Burgers (Veggie Burgers available upon requests)
- Nathan's All Beef Hot Dogs (🌾)
- All Accompaniments for Burgers & Hot Dogs
- Assorted Dessert Platters
- Coffee & Tea included

Fire Side Station \$24 /person (minimum 25 people)

- S'mores packages: Graham | Marshmallow | Hershey's Chocolate
- Assorted individual bags of chips and pretzels
- Hot Chocolate



BARBEQUE *Specials*



BBQ Dinner \$36/person (minimum 25 people)

(Chef Manned BBQ Outdoors-Fee of \$250. Not available as a BBQ experience during the winter, or inclement weather)

- Farmer's House Salad — Heritage Mixed Greens | Fresh Assorted Veggies | Choice of Balsamic Dressing, Poppy Seed Vinaigrette (🌾) (🌿) (🏠)
- Potato Salad — Dijonaise | Bacon | Hard Boiled Eggs | Cheddar Cheese | Green Onion | Dill (🌿) (🏠)
- Grilled Beef Burgers (Veggie Burgers available upon requests)
- Assorted Sausages
- All Accompaniments for Burgers & Sausages
- Assorted Dessert Platters

Enhanced BBQ Dinner \$58/person (minimum 25 people)

(Chef Manned BBQ Outdoors-Fee of \$250. Not available as a BBQ experience during the winter, or inclement weather)

- Farmer's House Salad — Heritage Mixed Greens | Fresh Assorted Veggies | Choice of Balsamic Dressing, Poppy Seed Vinaigrette (🌾) (🌿) (🏠)
- Beef Sirloin
- BBQ Chicken Breasts
- Corn on the Cob (🌾) (🌿)
- Baked Potatoes — Sour Cream | Cheese | Butter | Chives | Bacon Bits (all on the side) (🌾) (🌿) (🏠)
- Chef's Choice of Assorted Desserts

BARBEQUE *Specials*



All the menus comes with Coffee & Tea

RECEPTION | *Menu*

Classic Menu \$21/person

- Coffee and Tea
- Flavoured Water Station
- Two Bite Sandwiches
(Egg Salad, Tuna Salad, Ham & Swiss, Chicken Salad)
- Crudité Platter
- Assortment of Cookies and Squares

Deluxe Menu \$26/person

- Flavoured Water Station
- Dipping Platter
(Fresh Crudité, Hummus, Ranch Dressing, Tzatziki, Fried Falafels, Warm Spinach and Artichoke Dip, Crostini's, Flatbreads)
- Two Bite Sandwiches
(Smoked Salmon & Cream Cheese Pinwheel, Caprese, Turkey & Swiss, Reubens)
- Seasonal Fruit Platter
- Assortment of Cookies and Squares

Minimum 25 People

Enhancement \$10/person

Available only in addition to the Reception Menu Choices

CHARCUTERIE

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



All the menus comes with Coffee & Tea

DRINK | *Menu*

BOTTLED DOMESTIC \$7.50

each

Mill Street Organic

Alexander Keith's

Budweiser

Bud Light

IMPORTED BEER \$8.50 each

Corona

Heineken

Stella Artois

CRAFT BEER \$9.00 each

Muskoka Brewery

Collingwood Brewery

Black Bellows White

CIDER \$9.00 each

Ardiel

Strongbow

SPIRITS \$7.25/1oz

Polar Ice Vodka

Wiser's Whiskey

Beefeater Gin

Ballantine's Scotch

Lamb's White Rum

PREMIUM SPIRITS \$8.50/1 oz

Ketel One Vodka

Crown Royal Whiskey

Tanqueray Gin

Appleton Rum

Johnnie Walker Red Label

CAESAR \$8.50/1oz

Clamato | Vodka | Celery Salt |

Lemon | Spicy Bean Garnish

WINE

Seasons Lakeview Cellars

Cabernet Merlot | \$8.50/Glass | \$36/Bottle

Pinot Grigio | \$8.50/Glass | \$36/Bottle

Leaping Horse

Cabernet Sauvignon, California | \$52/Bottle

Chardonnay California | \$52/Bottle

Riondo Garda Spumante, Italy | \$48/Bottle

For the full wine list, contact our Event Coordinator

SIGNATURE DRINK ENHANCEMENTS \$9.50/per drink

Elevate your event and treat your guests to a signature drink!

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

PREMIUM CAESAR | Vodka | Clamato Juice | Premium Rimmer | Fresh Horseradish | Celery | Lemon | Lime | Spicy Bean Garnish



*13% HST and 18% Administration Fees are not Included; Taxes and administration fees are subject to change with out notice.



LIVING WATER
RESORTS

Jessica Veldhuis

Senior Group Sales and Events Manager

705-446-3253

jveldhuis@livingwaterresorts.com

Lynn Bogoje

Weddings and Socials Sales Manager

705-445-6600 ext. 50635

lbogoje@livingwaterresorts.com
