



Holiday Menus 2026

Holiday Hors d'oeuvres

Vegetarian

Falafel Bites | Cucumber & Tomato Salsa, tzatziki
\$37/dozen **

Bocconcini Skewers | Heirloom Cherry Tomatoes |
Fresh Basil | Reduced Balsamic | \$37/dozen 

Spring Rolls | Sweet Chili lime Dip | \$28/dozen



Arancini | Panko Crusted | Mozzarella | Basil | Tomato
Chutney | \$27/dozen

Mini Bruschetta Crostini | Tomatoes | Red Onion | Basil
Balsamic Reduction | Parmesan Cheese \$38/dozen

From the Land

Glazed Pork Belly |
Dijon & Brown Sugar Glaze \$29/dozen  


Chicken Satays | Herb Marinated | Tzatziki \$40/dozen **


Marinated Beef Satays | AAA Beef | Soya Sauce | Ginger |
Garlic | Green Onions \$54/dozen  


From the Water

Shrimp Cocktail | Cocktail Sauce \$39/dozen  

Coconut Shrimp | Sweet Chili Dip | \$30/dozen

Sesame Seared Ahi Tuna | Seaweed Salad | Crisp Wonton |
Chipotle Aioli | Scented Soy | \$40/dozen 

Smoked Salmon | Cucumber Rounds | Capers |
Dill | Sour Cream | Red Onion \$31/dozen 

Oysters | Lemon Segments | Fresh Horseradish |
Mignonette | Cocktail Sauce | \$46/dozen  

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Holiday Buffet Lunch

Traditional Holiday Lunch Buffet

\$59/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 \$3/person  

Butternut Squash | Parsnip | Carrot | Maple | Chive Creme Fraiche
Roasted Squash Salad | Roasted Squash | Heritage Greens | Goat
Cheese | Hazelnuts | Dried Cranberries | Balsamic Dressing –
Additional \$3/person

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Holiday Buffet Dinner



Roasted Turkey Holiday Dinner

\$70/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 \$92/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 \$70/person

Your Choice of Soup or Salad

4 COURSE DINNER \$76/person

Your Choice of Soup *and* Salad

Choice of One Entrée Included

Offer an additional choice of Entree for \$10 a person

To enhance the overall look and feel of your event, we offer the following setup upgrades to add a more polished and personalised touch:

- *Risers (8' x 4') – \$30 per piece*
- *Black Chair Covers – \$2 per piece*
- *Customized Place Cards (For planners offering more than one entree, place cards with coding are required.)*
 - *Less than 30 guests – starting at \$100*
 - *31–100 guests – starting at \$150*
 - *101+ guests – starting at \$200*
- *Customized Seating Chart – starting at \$50*

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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 \$19/person

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

PAN SEARED HALIBUT \$12/person

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

BRAISED LAMB SHANKS \$10/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 \$10 each

Mill Street Organic
Alexander Keith's
Budweiser
Bud Light

IMPORTED BEER \$10.75 each

Corona
Heineken
Stella Artois

CRAFT BEER \$11.25 each

Rotating Local Craft Beers –
based on seasonal availability

CIDER \$11.30 each

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

STANDARD CAESAR \$11.30 each

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

STANDARD WINE

\$63.25 per glass (5oz) | \$50.85/bottle
Terre Passeri Bianco (White)
Terre Passeri Rosso (Red)

PREMIUM WINE

\$74.50/bottle
Redstone Bistro Chardonnay (White)
Redstone Bistro Cabernet (Merlot)

SPARKLING WINE \$74.50/Bottle

Masi Modello Prosecco

SPIRITS \$10/1oz

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

PREMIUM SPIRITS \$12/1oz

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



SIGNATURE DRINK ENHANCEMENTS | Choice of One
Elevate your event and treat your guests to a signature drink!
\$15.25/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

\$14 per drink

Garnish Options:

Celery

Olives

Spicy Green Beans

Dill Pickles

Pickled Peppers

Bacon

Pickled Asparagus

Cocktail Onions

Lime

Lemon

Horseradish

Worcestershire

Red Hot Tobasco Sauce



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