



BEAR ESTATE

Group Menus



Farmhouse Breakfast Buffet

\$30/person (min 16 people)

Offered Monday, Thursday, Sunday

- . Scrambled Eggs with Chives (V)(GF)(D)
- . Crispy Bacon
- . Turkey Sausages (GF)(D)
- . Herb Spiced Home Fries (V)
- . Flavored Yogurt with Granola
- . Assorted Freshly Baked Pastries & Danishes
- . Fresh Assorted Seasonal Fruit Platter (V)(GF)

Southwest Breakfast Buffet

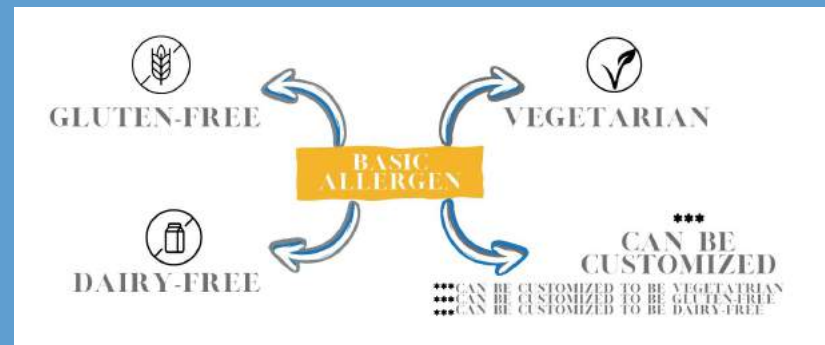
\$30/person (min 16 people)

Offered Tuesday & Friday

- . Scrambled Eggs with Pico and Monterey Jack Cheese (V)(GF)(D)**(GF)
- . Crispy Bacon (GF)(D)
- . Peameal Bacon (D)
- . Herb Spiced Home Fries
- . Flavored Yogurt with Granola
- . Assorted Freshly Baked Pastries & Danishes
- . Fresh Assorted Seasonal Fruit Platter (V)(GF)

All buffet comes with Coffee & Tea

BREAKFAST Buffet



Changes and substitutes to menu items are available at additional charge.

Living Water Fusion Breakfast Buffet

\$30/person (min 16 people)

Offered Wednesday & Saturday

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

Sunrise Buffet— \$19/person

(min 10 people)

Offered Daily

- . Fresh Seasonal Whole Fruit 🍴🌱
- . Assorted Breakfast Pastries & Muffins
- . Flavored Yogurt with Granola

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 🍴🌱

BREAKFAST Buffet



All buffet comes with Coffee & Tea

Note: Choosing another menu outside of the daily rotation is available for an additional \$5 per person.

MORNING & AFTERNOON

Breaks

Morning Classic \$12/person

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

Pick Me Up \$14/person

- Fruit Salad (V)(U)
- 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 (V)(U)

- Vegetable Crudité with Ranch
- 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)(U)

All breaks comes with Coffee & Tea set-up for 2 hours

Changes and substitutes to menu items are available at additional charge.

GOURMET SANDWICHES

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

***All available with gluten-free buns

LUNCH *Boxes*

\$25/person

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



**Changes and substitutes to menu items are available
at additional charge.**

Farmhouse Lunch Buffet \$32/person (min 25 people)

Offered Monday, Thursday, Sunday

(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 | A Pair of Dressing Selections (V) (D)
- Potato Salad — Served with Hard Boiled Eggs | Cheddar Cheese | Bacon Bites
- Grilled Beef Burgers (*Impossible Meat Burgers available upon requests*)
- Mild Italian Sausages (A)
- All Accompaniments for Burgers & Sausages
- Assorted Dessert Platters

Southwest Buffet \$32/person (min 25 people)

Offered Tuesday & Friday

- Roasted Corn Salad — Roasted and Charred Corn | Red Onions | Cilantro | Chilies | Queso Fresco | Lime Vinaigrette (V) (D) *** (A)
- Fiesta Salad — Romaine | Corn Black Bean & Mango Salsa | Crispy Corn Tortilla Strips | Red Onions | Guacamole | Chipotle Lime Dressing (V) *** (A)
- Mexican Beef
- Chipotle Braised Chicken
- Sauteed Peppers and Onions
- Red Beans and Rice
- Soft Flour Tortilla and Hard Corn Shells
- All Accompaniments for Taco and Fajita Bar
- Cinnamon Sugar Churros – Dulce De Leche and Chocolate Sauce

LUNCH *Buffet*

Living Water Fusion Buffet \$32/person

(min 25 people)

Offered Wednesday & Saturday

- Thai Chicken Soup (D) (A)
- Sesame Ginger Chopped Salad – Napa & Purple Cabbage | Bell Peppers | Carrots | Edamame | Green Beans | Bean Sprouts (D) (A)
- Coconut Thai Curry Chicken (D) (A)
- Fried Tofu (D) (A) (V)
- Bao Steam Buns with Assorted Toppings (D) (A) ** (V)
- Soy and Garlic Sauteed Baby Bok Choy
- Assorted Dessert Platters

All buffet comes with Coffee & Tea

Note: Choosing another menu outside of the daily rotation is available for an additional \$5 per person.

****Changes and substitutes to menu items are available at additional charge.****

Build Your Own Deli Sandwich Buffet

\$27/person (min 12 people)

Offered Daily

- Farmer's Blend Salad | choice of Balsamic Dressing, Poppy Seed Vinaigrette (V)(G)
- 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 (G)(V)
- Assorted Dessert Squares
- Fresh Whole Fruit (V)(G)

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 buffet comes with Coffee & Tea

Vegetarian ***

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

Arancini | Panko Crusted | Mozzarella | Basil | Tomato Chutney |
\$26/dozen

From the Land

Candied Bacon Lollipops | Dijon & Brown Sugar Glaze | \$26/dozen  

Chicken Satays | Herb Marinated | Tzatziki | \$36/dozen 

Marinated Beef Satays | AAA Beef | Soya Sauce | Ginger | Garlic
Green Onions | \$48/dozen  

From the Water

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 

Oysters | Lemon Segments | Fresh Horseradish | Mignonette | Cocktail
Sauce | Market Price/dozen  



RECEPTION

Hors d'oeuvres

25 People — 2 Selections

26-50 People — 4 Selections

51+ People — 6 Selections

Minimum 2 Dozen per selection



**Changes and substitutes to menu items are available
at additional charge.**

Farmhouse Dinner Buffet \$48/person (minimum 25 people)

Offered Monday, Thursday, Sunday

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

- Warm Ciabatta Buns with butter
- Caesar Salad — Romaine Lettuce | Bacon Bits | Garlic Croutons | Asiago | Creamy Garlic Dressing
- Berry Salad – Mixed Greens | Fresh Berries | Goat Cheese | Toasted Almonds | Balsamic Dressing (V)(GF)
- Barbecued Pork Back Ribs with BBQ Sauce (GF)(D)
- Cajun Marinated Thigh & Drum Sticks
- **Vegetable Kabobs (available upon request) (V)(GF)
- Seasonal Vegetables (V)(GF)
- Black Bean Dirty Rice
- Assorted Pies (V)



DINNER Buffets

Southwest Dinner Buffet \$48/person (minimum 25 people)

Offered Tuesday & Friday

- Cheddar Biscuits
- Black Bean and Corn Soup (V) *** (GF)
- White Cheddar Macaroni and Cheese
- Blackened and Baked Salmon (GF)(D)
- Buttermilk Fried Chicken
- Garlic Mashed Potatoes (GF)
- Seasonal Vegetables (V)(GF)(D)
- Sweet Table

All buffet comes with Coffee & Tea.

Note: Choosing another menu outside of the daily rotation is available for an additional \$5 per person.

Changes and substitutes to menu items are available at additional charge.

Living Water Fusion Dinner Buffet

\$48/person (minimum 25 people)

Offered Wednesday & Saturday

- Farmer's House Salad — Heritage Mixed Greens | Fresh Assorted Veggies | A Pair of Dressing Selections (V)(GF)
- Thai Rice Noodle Salad — Cilantro | Bell Peppers | Cucumber | Red Onion | Shredded Carrot | Sesame Soy Vinaigrette (V)(GF)(DF)
- Crispy Vegetable Spring Rolls | Sweet Chili Sauce | Chives (V)
- General Tsao Chicken — Sesame Seeds | Green Onion | Chili (DF)
- Baked Salmon | Honey Soy Glaze | Sesame | Scallions (GF)
- Jasmine Lemongrass Steamed Rice (V)(GF)(DF)
- Garlic Sauteed Vegetables (V)(GF)(DF)
- Sweet Table

Hurontario Mills Buffet

\$70/person (minimum 50 people)

Offered Daily

- Warm Ciabatta Buns with butter
- Soup Of The Day
- Caesar Salad | Crisp Romaine Lettuce | Parmesan Reggiano | Bacon | Croutons | Creamy Garlic Dressing
- Seasonal Chef Inspired Salad (V)(GF)
- **Roast Beef Carving Station** (GF)(DF)
- Homemade Yorkshire Puddings and Au Jus
- Maple Soy Glazed Salmon (GF)(DF)
- Vegan Pasta Primavera (V)(GF)
- Lemongrass Scented Rice (V)(GF)
- Roasted Garlic Mashed Potatoes (GF)
- Steamed Vegetables with Vegan Pesto (V)(GF)
- Gourmet Pies & Cakes

DINNER Buffets



All buffet comes with Coffee & Tea

PLATED | *Dinner*

SOUPS

WILD MUSHROOM | Puff Pastry Croutons | Chives

MAPLE ROASTED BUTTERNUT SQUASH | Crème Fraiche | Chives
| Parsnip | Pear 🌱

CREAM OF LEAK & POTATO | Crispy Leeks

ROASTED RED PEPPER & TOMATO | Feta | Chives 🌱

SALADS

FARMERS BLEND | Heritage Greens | Roasted Pear | Dried
Cranberries | Goat Cheese | Toasted Pumpkin Seeds 🌱

BERRY | Heritage Greens | Assorted Fresh Berries | Goat Cheese |
Toasted Almonds | Raspberry Vinaigrette 🌱

CAESAR | Asiago Cheese | Bacon | Romaine | Croutons |
Lemon Wedge | Roasted Garlic Dressing

SALAD ENHANCEMENTS – Additional \$4/Person

CAPRESE | Heirloom tomatoes | Cherry Tomatoes | Bocconcini
Cheese | Basil Pesto | Olive Oil | Arugula | Balsamic Glaze 🌱

ROASTED HEIRLOOM BEET | Heritage Greens | Roasted Beets |
Beet Paint | Goat Cheese | Radish | Candied Walnuts |
Blood Orange Balsamic Vinaigrette 🌱

3 COURSE DINNER \$60/person

- Choice of One Soup **OR** One Salad
- Choice of One Protein Entrée **AND** One Vegetarian Entrée
- Choice of One Dessert

4 COURSE DINNER \$65/person

- Choice of One Soup **AND** One Salad
- Choice of One Protein Entrée **AND** One Vegetarian Entrée
- Choice of One Dessert



****Changes and substitutes to menu items are available at additional charge.****

PLATED | *Dinner*

ENTREES

CHICKEN SUPREME | Double Creme Brie | Wild Mushroom Jus | Chive Mashed Potatoes | Seasonal Vegetables *** 🍷

BLACKENED SALMON | Cajun Spiced | Mediterranean Salsa | Grilled Lime | Basmati Rice | Seasonal Vegetables 🍷🍷

VEGETARIAN OPTIONS

FALAFEL BOWL | Homemade Falafel | Tzatziki | Shredded Carrot | Edamame | Cucumber | Quinoa | Tomatoes | Beet Hummus | Microgreen Salad | Olive Oil 🍷

RED THAI CURRY BOWL | Mixed Vegetables | Coconut Thai Curry Sauce | Lemongrass Coconut Scented Rice | Cilantro | Grilled Lime 🍷🍷

BUTTERNUT SQUASH RAVIOLI | Rosemary Cream Sauce | Pecans | Spinach | Julienned Sundried Tomatoes 🍷



ENTREES ENHANCEMENTS

BRAISED LAMB SHANK - \$5/person

Braised New Zealand Lamb Shank | Chive Mashed Potatoes | Seasonal Vegetables | Port Jus 🍷

GRILLED 8oz NEW YORK STRIPLOIN - \$8/person

Served Medium Rare | Chive Mashed Potatoes | Seasonal Vegetables | Garlic Herb Butter | Mushroom Jus 🍷

BEEF SHORT RIBS - \$8/Person

Beer Braised | Chive Whipped Garlic Potatoes | Seasonal Vegetables | Port Jus

PAN SEARED HALIBUT - \$9/Person

Red Thai Coconut Curry Sauce | Fingerling Potatoes | Cilantro | Seasonal Vegetables 🍷🍷

FILLET MIGNON 6oz - \$15/Person

Served Medium Rare | Bacon-Wrapped | Garlic Herb Butter | Chive Mashed Potatoes | Seasonal Vegetables | Port Jus 🍷

***Enhancement Fees Subject to Change

PLATED | *Dinner*

DESSERTS

CHOCOLATE TRUFFLE CAKE | Chocolate Sauce | Fresh Berries

NEW YORK STYLE CHEESECAKE | Dulce De Leche | White Chocolate Honeycomb | Chocolate Pearls

TRIPLE MOUSSE CAKE | Dark Chocolate Mousse | Milk Chocolate | White Chocolate

RASPBERRY SORBET | Fresh Berries (V) (GF)

DESSERT ENHANCEMENTS – Additional \$3/Person

CRÈME BRULÉE | Almond Biscotti | Fresh Berries

S'MORE TART | Toasted Marshmallow Fluff | Dark Chocolate Pate | Graham Cracker Crust | Dulce De Leche

VEGAN CHOCOLATE CAKE | Fresh Berries (V)



All buffet comes with Coffee & Tea

SLIDER STATION \$18/person

Fried Chicken | Lettuce | Pickles | Spicy Aioli

Bacon Cheddar Burgers | Lettuce | Tomatoes | Roasted Garlic Aioli

Falafel | Tzatziki | Tomato | Cucumber Wrap 🌱

OYSTER STATION (Market Price) Chef Manned Station 🍷🍷

Fresh Horseradish | Tequila Lime Mignonette | Cocktail Sauce | Lemons

BUILD YOUR OWN POUTINE \$12/person

Quebec Cheese Curds | House-made Gravy | Assorted Garnishes

Add Pulled Pork - \$3/person

PIZZA STATION \$16/person

Pepperoni | Cheese | Grilled Vegetable | Tomato Sauce or Pesto Based

***Gluten-free dough available upon request*

TACO BAR \$14/person

Soft & Hard Shells | Shredded Chipotle Chicken | Classic Mexican-Style
Ground Beef With All Accompaniments

Braised Lentils available upon request 🌱

CHARCUTERIE \$20/person

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

VEGETABLE PLATTER \$6/person

Selection of Fresh Seasonal Vegetables 🌱🌱

LATE NIGHT Snacks

Served Between 9:00 —11:00pm



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

NUTRL Vodka

PREMIUM SPIRITS \$8.50/1 oz

Ketel One Vodka

Crown Royal Whiskey

Tanqueray Gin

Appleton Rum

Johnnie Walker Red Label

CAESAR \$8.50/1oz

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.

Changes and substitutes to menu items are available at additional charge.





LIVING WATER
RESORTS
GROUP SALES

Jessica Veldhuis

Senior Group Sales and Events Manager

705-446-3253

jveldhuis@livingwaterresorts.com
