

Plated Dinner

3 COURSE DINNER \$66/person

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

4 COURSE DINNER \$71/person

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

Offer an additional choice of Entree for \$5 a 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

*Place cards with meal selection must be provided 14 days prior
to the event.*



Please be advised that menu items and prices may change. All prices are subject to HST and an 18% administration fee. Taxes and administration fees are subject to 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.

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

Plated Dinner




Please be advised that menu items and prices may change. All prices are subject to HST and an 18% administration fee. Taxes and administration fees are subject to 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.



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  

GRILLED 8oz NEW YORK STRIPLOIN

Served Medium Rare | Chive Mashed Potatoes | Seasonal

Vegetables | Garlic Herb Butter | Mushroom Jus



VEGETARIAN OPTIONS

FALAFEL BOWL - Homemade Falafel | Tzatziki |


Shredded Carrot | Edamame | Cucumber | Quinoa |

Tomatoes | Beet Hummus | Microgreen Salad | Olive Oil


Note: Can be Vegan with No Tzatziki and Cheese

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 

VEGAN OPTION

VEGAN CURRY BOWL - Thai Curry Sauce | Coconut

Jasmine Rice | Mixed Vegetables | Marinated Chickpeas

| Cucumber | Lime Wedge | Chilies | Cilantro




Please be advised that menu items and prices may change. All prices are subject to HST and an 18% administration fee. Taxes and administration fees are subject to 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.

Plated Dinner

ENTREE ENHANCEMENTS

BRAISED LAMB SHANK - \$5/person

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

BEEF SHORT RIBS - \$9/Person 

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

PAN SEARED HALIBUT - \$10/Person  

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

FILLET MIGNON 6oz - \$16/Person 

Served Medium Rare | Bacon-Wrapped | Chive Mashed Potatoes | Seasonal Vegetables | Port Jus



Please be advised that menu items and prices may change. All prices are subject to HST and an 18% administration fee. Taxes and administration fees are subject to 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.

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  



DESSERT ENHANCEMENTS

Additional \$3/Person

CRÈME BRÛLÉE


Almond Biscotti | Fresh Berries

S'MORE TART

Toasted Marshmallow Fluff | Dark Chocolate Pate

| Graham Cracker Crust | Dulce De Leche

VEGAN CHOCOLATE CAKE

Fresh Berries 

Please be advised that menu items and prices may change. All prices are subject to HST and an 18% administration fee. Taxes and administration fees are subject to 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.