



# RECEPTION & REFRESHMENT MENU



## Hot Hors D'oeuvres

(per dozen – minimum 2 dozen)

- |  |   |  |
|--|---|--|
| BBQ Chicken wings - <b>\$19.00</b>                             | Duck Spring Rolls - <b>\$22.00</b>                  | Sautéed Garlic Prawns - <b>\$26.00</b> |
| Bacon Wrapped Scallops - <b>\$26.00</b>                        | Vegetable Spring Rolls - <b>\$19.00</b>             | BBQ Chicken Skewer - <b>\$22.00</b>    |
| Mini Quiche Lorraine - <b>\$15.00</b>                          | Salmon Cake with Smoked Tomato Jam - <b>\$22.00</b> |  |
| Roasted Vegetable Tarts with Herb Goat Cheese - <b>\$19.00</b> |   |  |

## Cold Hors D'oeuvres

(Per dozen – minimum 2 dozen)

- |  |  |
|--|--|
| Tea Smoked Tiger Prawns - <b>\$26.00</b>               | Mushroom Duxelle with shaved Parmesan on Crostini @ <b>\$16.00</b>   |
| Smoked Ham & Asparagus - <b>\$19.00</b>                | House Smoked Salmon Roll Ups with Herb Cream Cheese - <b>\$26.00</b> |
| Cucumber Cups with Roasted Corn Salsa - <b>\$16.00</b> | Roasted Vegetable Rolls with Goat Cheese - <b>\$19.00</b>            |

## Sandwich Platter - \$8.00 per person

Finger sandwiches with assorted fillings on assorted bread (4 finger sandwiches per person)

## Crudités Platter - \$6.00 per person

Assortment of fresh raw vegetables with two dips

## Cheese Platter - \$9.50 per person

Selected imported & domestic cheeses (100 gr. per person) garnished with fresh fruit and crackers

## Fresh Fruit Tray - \$7.00 per person

Seasonal fresh fruit

## Snack Basket - \$8.00 per person

Chips & Pretzels

## ORGANIC FLATBREAD PIZZA \$19.00 per each

(12 inch, 6 slice pizzas)

- |                               |               |                 |                   |
|-------------------------------|---------------|-----------------|-------------------|
| Hawaiian with Ham & Pineapple | Three Cheese  | Pizza Margarita | Grilled Vegetable |
|                               | Mediterranean |                 |                   |

(Onions, peppers, artichokes, black olives, sundried tomato, goat cheese, pesto drizzle)

Please Add 18% Gratuity and 5% GST.

Menus and prices subject to change without notice.

Prices and menus will be confirmed at time of the signing of the final BEO.



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## REFRESHMENTS

### BREAK SUGGESTIONS

Chef's Choice Freshly Baked Bakery Basket - **\$4.25** per person

Freshly Baked Banana Bread, Sliced - **\$3.25** per person

Baked in House Granola Bars - **\$3.50** per person

Freshly Baked Assorted Cookies - **\$2.50** per person  
(Item can be modified to accommodate - GF)

Fresh Seasonal Fruit Salad - **\$5.00** per person

Fresh Whole Fruit - **\$2.25** per each

Assorted Flavored Yogurt Cups - **\$2.25** per each

Assorted Dessert Squares - **\$3.75** per person

### BEVERAGES

All Day Coffee & Tea - **\$6.99** per person  
(Includes 3 refreshes - Regular and Decaffeinated Coffee)

Single Service of Coffee & Tea - **\$2.99** per cup  
(Regular and Decaffeinated Coffee)

Hot Chocolate - **\$2.50** per cup

Iced Tea - **\$2.50** per can

Bottled Water - **\$3.00** per bottle

Assorted Juice - **\$3.50** per bottle

Assorted Soft Drinks - **\$3.00** per can

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We strive to meet the dietary restrictions of our guests. Many menu items can be modified to accommodate those needs.

**Please advise us of any dietary requirements at time of booking.**

GF – Gluten Free   DF – Dairy Free   VG – Vegetarian   V – Vegan