

M E N U



E V E N T M R K T

2026

CONTENTS

COCKTAIL

3 - 10

Grazing Boards
Passed Appetizers
Food Stations

BRUNCH

11 - 16

Plated & Cocktail Brunch Options
Wedding Weekend Breakfast Pick-Up/Delivery Options
Sandwiches & Wraps

DINNER

17 - 22

First Courses
Entrées
Plated Desserts

ENHANCEMENTS

23

Bread Service
Starter Courses

GRAZING BOARDS

small (40ppl)
\$450

medium (80ppl)
\$900

large (120ppl)
\$1,350

BRUNCH BOARD

*Fresh fruit, butter croissants, pain au chocolat,
whipped cream cheese, fruit preserves, prosciutto,
yellow cheddar, devilled eggs*

OR

CHARCUTERIE

cheese & charcuterie

*herb goat, smoked gouda, old cheddar, double cream
brie, prosciutto, calabrese soppressata, genoa salami*

*bread, dips, spreads & accompaniments
toasted crostini, gluten-free crackers, olive hummus,
baba ganoush, grainy mustard, fruit preserves, olives,
fruits & vegetables*

FRUIT BOARD

small (40ppl)
\$250

medium (80ppl)
\$500

large (120ppl)
\$750

*watermelon, cantaloupe, honeydew, strawberries, red
& green grapes, dragonfruit, blackberries, pineapple*

PASSED APPETIZERS

Package 1
6 apps
\$40 pp

Package 2
9 apps
\$55 pp

Package 3
12 apps
\$65 pp

*All appetizers portioned at 1.5-2 pieces,
per person, per appetizer*



Vegetarian



Vegan



Gluten Free



*Gluten
Free
Available*

LIVE FOOD STATIONS

Add a live food station to a plated dinner package
\$25 per person
Each guest gets 1 & 1/2 servings

Add a live food station to your cocktail food service
\$30-\$37 per person
Each guest gets 2 & 1/2 servings

*see page 10 for all
live food station selections*

LAND & SEA

chicken & waffles | buttermilk fried chicken or crusted cauliflower, house made maple drizzle, green apple, served on a Belgian waffle

sirloin bites |  grilled medium, truffle aioli, fresh parmigiano

pork belly bao | slow roasted pork belly, bao, sesame slaw, hoisin glaze

little yorkies | braised beef, monterey, fresh herbs, horseradish cream

meatballs | 
house made beef meatball, choose between:
• Swedish: dill infused creamy beef jus
• Italian: tomato sauce & parmigiano
• Asian: sticky hoisin glaze & sesame

prosciutto wrapped 
melon | balsamic & basil

oysters | east coast 
oysters, mignonette, horseradish, lemon, hot sauce
*upgrade \$3 pp

ceviche | fresh seasonal 
fish, cilantro, Thai chilli, lime juice, house made tostada

spicy salmon tostada | 
marinated salmon, sriracha aioli, lime zest, fresh avocado

california tostada | 
crab, cucumber, avocado, tobiko

ahi tuna poké | soy 
marinated, togarashi chilli, cucumber, sriracha aioli, house made tostada

bacon wrapped shrimp | 
black tiger shrimp, smoked bacon, lemon aioli, chives

kimchi crab cakes | blue crab, kimchi, lime crema

shrimp roll | tossed with brown butter lemon aioli, chives, dill, served in a toasted potato roll

caviar crisps |  Osetra caviar, crème fraîche, house-made tostada, dill
*upgrade \$15 pp

GARDEN

**strawberry goat cheese
bruschetta** | macerated
strawberries, goat cheese,
balsamic, basil

brie & fig | warm brie, wine
roasted fig, crostini

heirloom tomato bruschetta |
heirloom tomatoes, basil,
garlic, extra virgin olive oil,
crostini

avocado toast | smashed
avocado, roasted grape
tomatoes, lemon, olive oil,
crostini

watermelon poké | 
soy marinated watermelon,
chilli, cucumber, sesame,
sriracha aioli, chives, house
made tostada

risotto arancini | mushrooms,
mozzarella, house made
tomato sauce, basil &
pecorino

crispy cauliflower | lightly
breaded cauliflower, buffalo
seasoning, garlic crema

mini yogurt parfait | 
greek yogurt, maple syrup,
seasonal fruit, granola

mini grilled cheese |
brioche, old cheddar,
brie, parmigiano, wine
poached fruit,
caramelized onions

mini mac & cheese |
elbow macaroni
smothered in creamy
cheese sauce, topped
with olive oil toasted
crumb

caprese skewer | 
bocconcini cheese,
grape tomato, fresh
basil,
balsamic glaze

greek skewer | 
grape tomato,
cucumber, feta,
kalamata olives, red
onion, oregano, olive oil

zucchini rolls | thin
sliced grilled zucchini
rolled & stuffed with
house made herb goat
cheese

pizza frita | mini fried
doughs, topped w fresh
mozzarella, basil and
tomato sauce

BAKED & BIRRIA TACOS

puff pastry bites | baked crisp in a puff pastry, topped with everything bagel seasoning:

choose from:

- 🌿 • **peach:** bruléed peaches, brie
- 🌿 • **vegetable:** asparagus, mushrooms, scallion, monterey jack
- **sausage:** breakfast style sausage crumble, caramelized onion, sage, provolone

focaccia menu |

rosemary | 🌿 olive oil, rosemary, cracked black pepper

neopolitan | 🌿 crushed san marzano tomatoes, basil

muffuletta | 🌿 topped with a variety of chopped olives and olive oil

smoked salmon | dill cream cheese, red onion, capers, and shaved smoked salmon

all birria tacos are all folded and seared crisp |

beef barbacoa | tender braised beef, monterey jack, scallions

adobo chicken | slow roasted adobo chicken, monterey jack, scallions

charred poblano | 🌿 poblano, monterey jack, scallions

gochujang shrimp | black tiger shrimp, gochujang glaze, monterey jack, scallions

carnita | slow roasted pork, monterey jack, scallions

🌿 gluten-free corn
GFA tortillas available
for \$1 pp

SLIDERS

smash slider | 
smashed beef patty,
mustard, caramelized
onions, old cheddar, garlic
aioli, dill pickles, served
on a mini potato roll

**bacon & cheese
burger** | 
beef patty, old cheddar,
dill pickles, bacon, served
on a mini potato roll

little mac | 
beef patty, special sauce,
onion, shredded lettuce,
dill pickles, cheddar,
served on a mini potato
roll

pulled pork | slow
roasted pork, bourbon bbq
sauce, purple slaw, served
on a mini potato roll

classic chicken |
buttermilk fried chicken,
garlic aioli, dill pickles,
served on a mini potato
roll

nashville |
buttermilk fried chicken,
Nashville hot sauce,
garlic aioli, dill pickles,
served on a mini potato
roll

smoked mushroom | 
grilled & smoked
mushroom, bourbon bbq
sauce, purple slaw, served
on a mini potato roll

mini breakfast slider |
fluffy egg, smoked bacon,
yellow cheddar,
dijonnaise, served on a
mini potato roll

SWEETS

apple cinnamon fritters | 
house made fritters,
roasted apples, cinnamon
glaze. other flavours
available: peach, blueberry,
pineapple

fruit skewer |  
seasonal fruit, drizzled in
honey or chocolate

pancake bites | 
bruléed banana, maple
drizzle

mini carrot cake | 
brown butter cream cheese
frosting, fresh orange zest

cheesecake shot |  
whipped cheese cake with
strawberry compote, graham
cracker crumb

brownie bites | 
bite sized chocolate
brownies, caramel drizzle,
flaky salt

mini smores | 
graham cracker, chocolate
hazelnut, toasted
marshmallow

snickerdoodle ice cream 
sandwich | vanilla ice
cream, two house
made snickerdoodle
cookies, rolled in sprinkles

beignets | 
new orleans-style, vanilla
infused, dusted with
powdered sugar, cinnamon
sugar or cocoa powder

cannoli | 
crunchy Italian pastry
shell, your choice
of ricotta filling:
choose from: citrus spiked,
chocolate chip, chocolate
hazelnut, orange pistachio,
peanut butter and jam or
strawberry cream

mini pear donuts | 
lightly battered pear slice,
fried and glazed

mini key lime |  
lime infused cream filling,
topped with graham crumb

french toast bites | 
cubes of french toast
seared & dusted with
cinnamon sugar

LIVE FOOD STATIONS

standard stations

tacos |

grilled tortillas, braised beef barbacoa, adobo chicken & vegetarian charred brussel sprouts. includes an assortment of taco accompaniments

chicken parmigiana sandwiches |

breaded chicken breasts & eggplant, mozzarella & tomato sauce. includes an assortment of toppings

pulled pork sandwiches |
slow braised, pulled pork & smoked mushrooms, served with a variety of toppings

poutine |

extra thin fries, gravy, cheese curds, & an assortment of toppings

premium stations + \$7pp

pasta bar |

sautéed live, linguine, pomodoro sauce, bechamel sauce, garlic oil, & various pasta accompaniments

live shucked oysters |

east coast oysters, mignonette, horseradish, lemon & hot sauce

noodle bar |

stir-fried live, chow-mein, vegetables, soy-oyster sauce, scallion oil, Gochujang glaze, with various accompaniments

kebab grill |

marinated chicken, beef, shrimp & veggie skewers. served with grilled pita & various sauces

BRUNCH SERVICE

Plated Service

Package 1

*\$50 per person
choice of 1 first course
choice of 2 mains +
1 vegan option*

Package 2

*\$60 per person
choice of 4 passed appetizers
choice of 1 first course
choice of 3 mains +
1 vegan option*

Package 3

*\$80 per person
brunch grazing board
choice of 4 passed appetizers
choice of 1 first course
choice of 3 mains +
1 vegan option*

Cocktail Style

Package 1

*\$50 per person
4 passed appetizers
2 brunch food stations*

Package 2

*\$60 per person
6 passed appetizers
2 brunch food stations*

Package 3

*\$80 per person
brunch grazing board
choice of 4 passed
appetizers
2 brunch food stations*

*See next page for all
food station selections*

KIDS BRUNCH

*\$35 per child – includes soft drinks
children up to 12 years of age*

See page 14 for kids menu selections

FIRST COURSE

yogurt parfait | 
greek yogurt, maple syrup,
seasonal fruit, granola

citrus arugula |  
arugula, citrus vinaigrette,
grape tomatoes, red onion,
shaved parmigiano

strawberry arugula |  
candied walnuts,
strawberries, goat cheese,
maple sherry vinaigrette

fennel salad |  
radicchio, mandarin oranges,
olives, white wine
vinaigrette

peach tartlet | 
roasted sliced peaches, brie,
puff pastry

prosciutto tartlet | fresh
sliced prosciutto, shaved
parmigiano, olive-oil tossed
arugula, puff pastry

BRUNCH STATIONS

crepes | sweet & savoury
sweet: nutella, compote,
strawberries, whipped
cream, macerated
blueberries, banana, peanut
butter, maple syrup
savoury: ham, havarti
cheese, green onion,
arugula, caramelized onion,
mushrooms

waffles | sweet & savoury
sweet: nutella, compote,
strawberries, whipped
cream, macerated
blueberries, banana, maple
syrup
savoury: fried chicken,
shaved apple, whipped
butter, crispy bacon bits, hot
sauce

fresh bagels |
fresh Bagel World bagels,
whipped cream cheese, dill,
smoked lox, capers,
cucumber, onion, greens,
arugula, radish, tomato,
strawberry jam, butter

brunch taco |
eggs, bacon, avocado,
arugula, hot sauce, black
beans, pico de gallo, sour
cream, green onion, pickled
jalapeños, roasted peppers,
lime crema, sautéed
mushrooms

MAIN COURSE

classic benedict | soft poached eggs, canadian bacon, toasted english muffin, fresh hollandaise

salmon benedict | soft poached eggs, smoked salmon, toasted english muffin, fresh hollandaise

avocado benedict |  soft poached eggs, fresh sliced avocado, toasted english muffin, fresh hollandaise

florentine |  soft poached eggs, sautéed spinach, toasted english muffin, fresh hollandaise

avocado toast |   smashed avocado, charred grape tomatoes, sliced radish & cucumber, micro greens, lemon thyme olive oil drizzle, toasted sourdough

french toast |  thick cut challah, soaked in maple custard, topped with seasonal fruit compote

vegan banana  **pancakes** | coconut milk pancakes, infused with ripe banana, topped with bruléed bananas

chicken & waffles | crispy buttermilk fried chicken, served on a Belgian waffle with house made maple brown butter sauce

caprese sandwich | buffalo mozzarella, roasted tomatoes, fresh basil, olive oil, on toasted sourdough

pesto chicken panini | grilled chicken, pesto, parmigiano, arugula, on toasted sourdough

roasted vegetable  **panini** | charred, grilled and roasted seasonal vegetables, toasted sourdough, herb goat cheese
(vegan cheese available)

all mains accompanied by homestyle potatoes & seasonal fruit

MAIN COURSE UPGRADES

*swap 1 brunch main for any plated dinner
main for +\$12 per quantity selected*

see page 20 for list of dinner mains

KIDS BRUNCH MENU

*Kindly select one main course for all
children in attendance*

first course

mini yogurt parfait served with a mini croissant

main courses

Banana Pancakes

served with home fries & fruit

French Toast

served with home fries & fruit

Classic Breakfast

scrambled eggs, toast, bacon, home fries & fruit

WEDDING WEEKEND BREAKFAST

DELIVERY OR PICK-UP

SANDWICH PLATTERS

Ham and Cheese Baguette |
*black forest ham, swiss,
caramelized onions, arugula,
dijonnaise, served on a
sliced ciabatta baguette*

Dill Lox |
*whipped dill cream cheese,
smoked salmon, fresh
capers, thinly sliced red
onion, served on freshly
made focaccia*

Frittata Sandwich | 
*mushroom and spinach
frittata, garlic roasted
tomatoes, goat cheese,
arugula, served on brioche*

Hot Honey |
*whipped cream cheese, hot
honey, shaved apple, thick-
cut bacon, served on freshly
made focaccia
(vegetarian options
available)*

*choose 1 or an
assortment of 2 or 4
sandwiches:*

*12 pieces | \$100
24 pieces | \$200
48 pieces | \$390
72 pieces | \$575
96 pieces | \$750*

BRUNCH BOARD

*Small | 40 ppl \$450
Medium | 80 ppl \$900
Large | 120 ppl \$1,350*

*Fresh seasonal fruit,
butter croissants, pain
au chocolate, fruit
preservers, prosciutto,
old cheddar, deviled
eggs*

HANDHELDS

SANDWICHES & WRAPS

\$25 per person
3 per person
Served on platters

Includes a variety of:

prosciutto sandwich |
*thinly sliced prosciutto,
mozzarella, pesto, arugula*

beef sandwich |
*corned beef, havarti, sliced
pickles, grainy mustard,
mayonnaise*

bbq chicken wrap |
*grilled chicken, bourbon
bbq sauce, cheddar,
rainbow coleslaw*

**roasted vegetable
wrap |** 
*zucchini, eggplant, bell
peppers, vegan cheese,
rainbow coleslaw*

HOUSE-MADE FOCACCIA SANDWICHES

\$25 per person
2 per person
Served on platters

Includes a variety of:

mortadella |
*shaved mortadella, fior di
latte, mozzarella, pistachio
pesto*

hot calabrese |
*spicy soppressata and
capocollo sliced thin,
bomba calabrese, arugula,
parmigiano cream*

heirloom tomato | 
*heirloom tomatoes,
whipped ricotta, dill &
basil*

herb turkey |
*shaved turkey breast,
roasted peppers, aged
cheddar, garlic aioli, baby
arugula*

DINNER PACKAGES

package 1 - \$90 per person

*choice of 1 soup or salad first course
choice of 2 main courses + 1 vegan option
choice of 1 dessert*

package 2 - \$110 per person

*choice of 4 passed appetizers
choice of 1 soup or salad first course
choice of 2 main courses + 1 vegan option
choice of 1 dessert*

package 3 - \$130 per person

*choice of 8 passed appetizers
choice of 1 soup or salad first course
choice of 2 main courses + 1 vegan option
choice of 1 dessert*

package 4 - \$140 per person

*grazing board
choice of 8 passed appetizers
choice of 1 soup or salad first course
choice of 2 main courses + 1 vegan option
choice of 1 dessert*

KIDS DINNER PACKAGE

*\$35 per child – includes soft drinks
children up to 12 years of age*

See page 22 for kids menu selections

FIRST COURSE

Salads

strawberry arugula |  

candied walnuts, sliced strawberries, goat cheese & maple sherry vinaigrette

emerald |  

mixed greens, cucumber, diced avocado, sliced scallion & green goddess vinaigrette

heirloom caprese |  

mixed seasonal tomato varieties, mozzarella di buffalo, basil & olive oil

raviolo di zucchini |  

grilled zucchini formed into a ravioli shape, filled with herb infused ricotta, with pomodoro sauce & fresh basil

caesar | 

chopped romaine hearts, olive oil toasted crumb, bacon lardons & grana padano

Soups

butternut bisque |  

sour cream & grana padano

wild mushroom |  

sour cream & herb garnish

roasted red pepper |  

sour cream & parsley

roasted carrot |  

blended with thyme oil

roasted cauliflower |  

with herb goat cheese

charred broccoli |  

with aged cheddar

PASTA COURSE

spicy rigatoni |

*calabrian chilli infused rosé sauce, topped
with basil, parmigiano*

pasta primavera |

*linguine, basil cream sauce & seasonal
green vegetables*

orecchiette all panna |

*simmered in a creamy white sauce with
green peas & parmigiano*

penne alla vodka |

*tomato sauce infused with fresh cream,
spiked with vodka & topped with basil
add pancetta + \$1pp*

linguine pomodoro |

with tomato sauce, fresh basil

BREAD SERVICE

*focaccia with olive oil and balsamic
\$7 pp*

*dinner rolls with whipped herb butter
\$6 pp*

MAIN COURSE

chicken supreme | 
skin on breast seared crisp,
basil cream pesto, crispy
shallots

coq au vin | 
chicken legs slow braised
in pinot noir

miso glazed salmon | 
broiled salmon, maple miso

haddock gratin |
haddock baked crisp,
bechamel, olive oil
toasted crumb

sirloin steak | 
chimichurri, seared
medium, crispy shallots

wine braised beef | 
slow braised, red wine jus

garden risotto |  
simmered with a medley of
vegetables

**blackened cauliflower
steak** | 
roasted cauliflower, lightly
charred cajun crust,
chimichurri

roasted pork loin | 
wine roasted pears &
caramelized onions

braised lamb shank | 
slow cooked, stout au jus

All mains are accompanied with
seasonal vegetables & a paired starch

PLATED DESSERT

cannoli duo | 
crunchy Italian pastry
shell, with your choice
of two ricotta fillings

choose from: citrus spiked,
chocolate chip, chocolate
hazelnut, orange pistachio,
peanut butter & jam,
strawberry cream, or,
inquire about custom
flavours

apple galette | 
cinnamon roasted apples,
dulce de leche, vanilla ice
cream

panna cotta |  
mixed berry compote,
lemon zest

wine poached pear |  
served with vanilla ice
cream

**burnt basque
cheesecake** |  
served with berry compote

café beignet | 
new orleans-style crisp
golden pastry, paired with
espresso chocolate mousse

**flourless chocolate
cake** |  
topped with whipped
cream, toasted pistachios,
flaky sea salt & an olive
oil drizzle

peanut butter blondie | 
vanilla ice cream, caramel
drizzle

key lime |  
lime infused cream filling,
topped with graham crumb

Option to swap your plated dessert for 2 passed sweets;
See page 9 for list of passed sweets

Can be passed or stationary

KIDS DINNER MENU

*Kindly select 1 first course, 1 side &
1 main course for all children in attendance*

first course

*veggies & dip
caesar salad*

sides

*french fries
mashed potatoes
cucumber coins
steamed vegetables*

mains

Chicken Tenders

lightly coated chicken strips served with dipping sauce

Mac & Cheese

cavatappi macaroni cooked in a creamy, cheesy sauce

Penne Pomodoro

penne pasta tossed in a tomato sauce

Cheese Quesadilla

crisp tortilla lightly grilled & stuffed with cheese

dessert

ice cream with sprinkles

ENHANCEMENTS

COCKTAIL

additional passed appetizers + \$5 per person
include oysters as an appetizer + \$3 per person
include caviar as an appetizer + \$15 per person

BRUNCH

*swap 1 brunch main for any plated dinner main for
+\$12 per quantity selected*

see page 20 for list of dinner mains

PLATED DINNER

additional passed appetizers + \$5 per person
add a late-night food station + \$25 per person
upgrade first course to pasta course + \$5 per person
add an extra course + \$10 per person

BREAD SERVICE

Focaccia with olive oil & balsamic \$7 pp
Dinner rolls with whipped herb butter \$6 pp

ELEVATE YOUR EVENT

COCKTAIL

additional passed appetizers +\$5 per person
include oysters as an appetizer +\$3 per person
include caviar as an appetizer +\$15 per person
include antipasto platter-served family style +\$\$\$ 8-10 portions

BRUNCH

swap 1 brunch main for any plated dinner main +\$12 per quantity ordered
see page 20 for list of dinner mains
add smoked salmon to your brunch board | small \$\$\$ medium \$\$\$ large \$\$\$

PLATED DINNER

add a food station +\$25 per person
upgrade first course to pasta course +\$5 per person
add an extra course + \$10 per person

- Upgrade soup/salad to pasta course | \$5*
- Add an extra starter | \$10*
- Add a pasta course | \$10*
- Add Pancetta to any Pasta or Salad | \$3*
- Lemon Sorbet palate cleanser | \$3*

SIDE UPGRADES

truffle mashed potatoes • \$4 per person
roasted seasonal vegetables • \$4 per person
white truffle mac & cheese • \$6 per person

ADDITIONAL COURSES

soup or salad course • \$8 per person
sorbet intermezzo • \$6 per person
cheese course • \$12 per person

BREAD SERVICE

focaccia with olive oil & balsamic \$7 pp
dinner rolls with whipped herb butter \$8 pp

LATE NIGHT

mini sliders \$10 pp
truffle fries \$8 pp
artisan cheese board \$12 pp
minimum order of 20 guests

WEDDING MORNING & NEXT-DAY

continental breakfast \$18 pp
brunch buffet \$32 pp
post-wedding lunch \$28 pp
all menus include coffee, tea & juice