



## **Breakfast Buffets**

### **Continental**

Senses baked miniature croissants, danish pastries & muffins  
Assorted bagels and cream cheese  
Selection of preserves and creamy butter  
Sliced fresh seasonal fruit platter  
Fresh orange and grapefruit juice  
Senses blend coffee and tea  
\$20 person

### **European Continental**

Senses baked miniature croissants, danish pastries & assorted muffins  
Selection of preserves and creamy butter  
Individual assorted fruit yogurts  
Assorted dry cereals with 2% and skim milk  
Sliced fresh seasonal fruit platter and seasonal berries  
Selection of fine canadian cheeses  
Assortment of cold deli meats and condiments including roast beef, gourmet ham,  
genoa salami, smoked turkey breast, gherkins & pickled pearl onions  
Whole wheat and multi-grain breads  
Fresh orange and grapefruit juices  
Senses blend coffee and tea  
\$28 person

### **SoHo Breakfast**

Senses baked miniature croissants, danish pastries & muffins  
Assorted bagels, thinly sliced smoked salmon and cream cheese  
Selection of preserves and creamy butter  
Senses granola parfait with fresh raspberries and creamy yogurt  
Farm fresh scrambled eggs  
Crispy maple-smoked bacon, farmer's pork sausage  
Camp-fried potatoes with caramelized onion  
Chinese steamed dim sum  
Assorted dry cereals with 2% and skim milk  
Sliced fresh seasonal fruit platter and seasonal berries  
Fresh orange, grapefruit and exotic fruit juices  
Senses blend coffee and tea  
\$29 person



## Breakfast Buffets

### Gourmand Breakfast

Senses scones, cinnamon danish and butter croissants  
Assorted white, whole wheat & multigrain breads, toasted bagels  
Selection of preserves, cream cheese and creamy butter  
Senses style eggs benedict ~ smoked salmon & peameal bacon with  
herb hollandaise on english muffins  
Crispy maple-cured bacon, Farmer's country grilled ham  
Camp-fried redskin potatoes with caramelized onion  
Assorted individual fruit yogurts  
Senses house-made granola parfait, creamy yogurt & raspberries  
Sliced fresh seasonal fruit platter and seasonal berries  
Fresh orange, grapefruit and exotic fruit juices  
Senses blend coffee and tea  
\$34 person

(minimum guarantee of 20 people required)

Menu is available for groups of less than 20 people for \$39 person

### Add an Omelet Buffet station to your breakfast

Private chef preparing omelets to your liking  
Fillings include diced ham, smoked salmon, diced turkey breast,  
shredded cheddar cheese, diced tomato, bell pepper, onions & spinach  
\$8 person  
\$100 station chef fee

### Traditional Chinese Breakfast

Dim sum basket, individually served to your guests ~  
Beef siu mai, pork and shrimp siu mai, chicken dumpling & vegetarian spring rolls  
Congee of shredded chicken, shiitake mushroom & scallion  
Beijing dumplings with chive and sesame oil  
Hard boiled free-range egg  
Soya bean milk & chinese green tea  
\$24 person



## Breakfast Buffets

### Take-away Boxed Breakfast

One Senses baked croissant and one danish pastry  
Slice of brie, proscuitto & chilled asparagus  
Piece of seasonal whole fruit & banana  
Senses house-made granola bar  
Bottled Tropicana orange juice  
\$20 person

### Additions to Breakfast Buffets

Two farm fresh scrambled eggs  
\$4.50 person

Assorted miniature 4" quiche, fillings including Ham, onion & cheese, Spinach, bell pepper & mushroom and Salmon, tomato & goat cheese  
\$10 person

Assorted cold cereals with 2% milk  
\$4 person

Peameal bacon or farmer's pork sausages  
\$7 person

Assorted dim sum, two pieces  
\$3 person

Seasonal berries, honey yogurt  
\$6.50 person

Tray of sliced fresh tropical fruit  
\$9.50 person

Marinated bocconcini cheese & cherry tomatoes  
\$4.50 person



## Brunch Buffets

### Brunch One

Fresh orange, grapefruit and seasonal fresh fruit juices  
Freshly sliced golden pineapple, watermelon, cantaloupe & honeydew melon  
Exotic fruit platter and seasonal berries  
Dried peaches, apricots, cranberries, blueberries & wild cherries  
Assortment of dry cereals with 2% & soya milk  
Assortment of individual fruit yogurts  
Selection of smoked salmon, roast beef, maple ham, smoked turkey,  
fine selected canadian cheeses  
Mesclun greens with cherry tomatoes, segments of citrus and cucumber, served with  
oil & balsamic vinegar or french dressing  
Senses baked miniature croissants, danish pastries, muffins & assorted bagels  
Selection of preserves, cream cheese and creamy butter

### Choose one egg option ~

Senses style eggs benedict on english muffins  
or  
Farm fresh scrambled eggs with fresh herbs

Turkey sausages, crispy bacon, pea meal bacon

Camp-fried potatoes, Grilled tomatoes

Senses blend coffee and tea

\$38 person

(minimum guarantee of 25 people required)

### Add an Omelet Buffet station to your breakfast

Private chef preparing omelets to your liking

Fillings include diced ham, smoked salmon, diced turkey breast, shredded cheddar  
cheese, diced tomato, bell pepper, onions & spinach

\$8 person

\$100 station chef fee

Prices are subject to 13% HST and a 16% Gratuity  
May 2010



## Brunch Buffets

### Brunch Two

Fresh orange, grapefruit and exotic fruit juices

Freshly sliced tropical fruit platter with seasonal berries

Dried peaches, apricots, cranberries, blueberries & wild cherries

Assortment of dry cereals and Senses granola parfait with 2% & soya milk

Assortment of individual low-fat fruit yogurts



Selection of air-dried beef, salami, gourmet ham, roast beef, smoked turkey and  
smoked salmon

Selection of fine cheeses with grapes, dried fruits, water crackers and sliced baguette

Mixed mesclun greens, cherry tomatoes, cucumber, citrus segments served with  
virgin olive oil, aged balsamic vinegar and lemon/honey dressing

Senses baked rolls, miniature croissants, danish pastries and assorted bagels

Selection of preserves, honey, cream cheese and creamy butter



Soft poached egg, proscuitto, grilled portobello on english muffins topped with  
Senses hollandaise sauce

Maple cured crispy bacon, farmer's pork sausages, grilled mini turkey burgers

Home fried potatoes, Grilled tomatoes with pesto

Assorted steamed Lai Wah Heen dim sum in bamboo baskets

Senses blend coffee, chinese green tea and assorted breakfast teas

\$42 person

(minimum guarantee of 25 people required)



## Refreshments

### VIP Meeting Set-up

Set your meeting table with San Pellegrino & Evian Water,  
whole fruit in the morning and a Senses treat in the afternoon  
\$18.50 person

### Beverages

|  |                   |
|--|-------------------|
| Assorted soft drinks   | \$3.75 each       |
| San Pellegrino mineral water                                   | \$4.00 each       |
| Senses spring water  | \$3.25 each       |
| Lemonade & Iced tea  | \$3.75 each       |
| Bottled Tropicana juices                                       | \$4.75 each       |
| Milk (homogenized, skim or 2%)                                 | \$10.00 per litre |
| Fresh squeezed fruit juices & exotic blends                    | \$28.00 per litre |
| Fruit smoothies, strawberry, banana, pineapple or peach        | \$32.00 per litre |
| Senses aromatic hot chocolate                                  | \$5.00 per person |
| Fresh brewed regular & decaffeinated coffee, selection of teas | \$4.50 per cup    |

### Snacks

|  |                   |
|--|-------------------|
| Seasonal whole fruit (six pieces)                          | \$12.00           |
| Sliced fresh fruit & berries with riesling sabayon         | \$9.50 person     |
| Fresh fruit skewers  | \$4.00 each       |
| Miniature croissant, muffin or danish pastry               | \$2.00 each       |
| Selection of bagels, cream cheese and preserves            | \$55.00 per dozen |
| Assorted fruit yogurts (175 g)                             | \$3.00 each       |
| Häagen Dazs premium frozen ice cream bars                  | \$6.00 each       |
| Fresh baked home style cookies                             | \$22.00 per dozen |
| Senses biscotti  | \$20.00 per dozen |
| Decadent chocolate brownie squares                         | \$30.00 per dozen |
| Valrhona chocolate espresso cookies                        | \$24.00 per dozen |
| Assorted miniature fruit tartlets                          | \$28.00 per dozen |
| Senses whole grain granola bars                            | \$3.95 each       |
| House roasted almonds, cashews & walnuts (serves 5 people) | \$25.00 per bowl  |
| Senses dried fruit (serves 5 people)                       | \$20.00 per bowl  |
| Assorted dim sum, three varieties                          | \$32.00 per dozen |
| Individual chinese noodle cup                              | \$3.00 per cup    |



## Theme breaks

### West coast

Regular and decaffeinated coffee, tazo teas  
Fresh orange or ruby red grapefruit juice  
Trail mix, fruit and berries, honey yogurt  
Senses fresh baked banana pecan mini loaves  
\$18 person

### Prairies

Regular and decaffeinated coffee, tazo teas  
Aromatic hot chocolate  
Buttermilk and chocolate waffles,  
Saskatoon berry compote, crème fraiche  
Fruit salad, passionfruit syrup  
\$22.50 person

### Asia

Selection of citrus flavored sparkling and still waters  
Chilled bubble tea  
Banana pancakes  
Ginger & walnut mini loaves  
Exotic fruit salad  
\$22.50 person  
(Requires 48 hours notice to prepare)

### Energize

Protein shake, choice either berry, mango, banana, exotic fruit  
**please select one flavour of shake**  
Senses whole grain granola bars  
Fresh fruit  
San Pellegrino mineral water & Senses spring water  
\$21.50 person



## Plated Lunches

### Served in a Senses Private Room

#### Plated Lunch One

Starters, choose one of the following ~

Chicken noodle soup with root vegetables & fine herbs

or

Charred romaine heart with finely sliced prosciutto, charred portobello mushroom and classic caesar dressing

or

Charcuterie platter with parmesan, gherkins, pearl onions and assorted mustards

■

Mains, choose one of the following ~

Slow roasted free-range chicken breast with rosemary & garlic confit, grilled asparagus and tofu with a sweet sage jus

or

Penne pasta with torched marinated salmon sashimi, cherry tomatoes, grilled vegetables, fine herbs & virgin olive oil

■

Individual Senses chocolate pastry with fresh berries

Rolls and creamy butter, Coffee and tea

\$39 person

#### Plated Lunch Two

Starters, choose one of the following ~

Healthy chopped salad of shredded grilled chicken breast, feta cheese & olives

or

Lobster bisque with tarragon oil and lobster bolognaise

■

Mains, choose one of the following ~

Pan-roasted grouper fillet, clam & mussel risotto, white wine & fine herb cream sauce

or

Seared beef tenderloin, steamed green asparagus, honey & cumin glazed carrots, cherry tomato confit, grilled tofu, shiitake mushroom jus

■

Senses tasting of individual desserts

Rolls and creamy butter, Coffee and tea

\$43 person

Prices are subject to 13% HST and a 16% Gratuity

May 2010



SOHO METROPOLITAN  
HOTEL

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## Calorie Light Plated Lunches

Served in a traditional chinese luncheon tiffan tin tower

### Light Lunch One

Minestrone soup with basil oil

■

AAA mini steak on roasted fingerling potatoes, grilled vegetables,  
creamy peppercorn jus

■

Individual apple crumble tart

Coffee and tea

Evian Water & San Pellegrino Mineral Water

\$33.50 person

### Light Lunch Two

Grilled prawn cocktail with citrus salsa, curried mango yogurt dressing

■

Fried chicken with chinese 5 spices, asparagus, celeriac and jicama slaw

■

Senses individual dessert pastry

Coffee and tea

Evian Water & San Pellegrino Mineral Water

\$34.50 person

### Light Lunch Three

Classical dim sum selection from Lai Wah Heen, three varieties

■

Peking duck breast with fine vegetable julienne in rice wrappers, hoisin sauce

■

Stir-fried chinese greens with ginger and garlic confit

Coffee and chinese tea

Evian Water & San Pellegrino Mineral Water

\$35.50 person

Prices are subject to 13% HST and a 16% Gratuity

May 2010



## Buffet Lunches

### Buffet Lunch One

Roasted apple, onion and fennel soup with fresh sage

Marinated shrimps, scallops, mussels and calamari with lemon, herbs & olive oil  
Charred asparagus, eggplant, bell pepper, tomatoes & zucchini, balsamic vinaigrette  
Vietnamese vermicelli salad with shredded spicy chicken, mint & fine vegetables  
Caesar salad, sourdough croutons, bacon, grated parmesan & chopped red onion



Beef bourguignon with pappardelle pasta  
Japanese glazed salmon fillet, teriyaki soya sauce & pickled ginger  
Charred chicken breasts on mediterranean potato salad  
Medley of seasonal vegetables tossed in olive oil



Senses seasonal fruit tart and Chef's selection of cheesecake  
Sliced fresh seasonal fruit  
Senses blend coffee and tea

\$42 person  
(minimum guarantee of 20 people required)  
Menu is available for groups of less than 20 people for \$52 person



## Buffet Lunches

### Buffet Lunch Two

Chicken noodle soup with root vegetables

Pasta salad with mediterranean scallops, asparagus & basil pesto

Shrimp cocktail with lemon wedges & spicy tomato salsa

Vietnamese beef on rice vermicelli salad

Mixed organic baby greens with assorted dressings

Variety of sliced deli meats, pommery & dijon mustards



Senses mini turkey burgers with cranberry compote

Pan-roasted market-fresh white fish, vongole sauce

Spaghetti with meatballs, spicy tomato sauce

Pan-seared chicken breast with spicy barbecue sauce

Steamed seasonal medley of vegetables



Senses miniature french pastries

Senses decadent chocolate blackout cake

Sliced fresh seasonal fruit

Senses blend coffee and tea

\$44 person

(minimum guarantee of 20 people required)

Menu is available for groups of less than 20 people for \$54 person

May 2010



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HOTEL

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## Buffet Lunches

### Buffet Lunch Three

Provençal vegetable soup

Charred shrimp salad, curried mango yogurt sauce, grapefruit and orange segments

Pasta salad with scallops, calamari, mussels, tomato concassee, garlic & olive oil

Sliced lemon roasted chicken on a tuna sauce

Roasted mushrooms with asparagus and parmesan

Baby romaine lettuce, caesar dressing, sourdough crouton, crispy bacon & onion



### Senses sandwiches including:

Curried chicken and mango salad on ciabatta,

Smoked salmon & cream cheese on assorted bagels

Mozzarella, vine-ripened tomatoes & arugula on focaccia

Smoked ham and swiss cheese on sourdough, Roast beef & portobello on multigrain

Grilled vegetables and tofu with pesto on olive bread

Individual bags of potato chips



### Dim sum basket including:

Pork and shrimp dumplings, deep-fried vegetarian spring rolls,  
chicken dumplings, beef sui mai



Seasonal fruit tart, chocolate & raspberry cake

Sliced fresh seasonal fruit

Senses blend coffee and tea

\$40 person

Prices are subject to 13% HST and a 16% Gratuity

May 2010



SOHO METROPOLITAN  
HOTEL

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## Buffet Lunches

### Buffet Lunch Four

Corn and fennel chowder with mussels & dill

Spinach salad, sautéed mushrooms, pancetta, hard boiled egg & shallot vinaigrette

Caesar salad, sourdough croutons, bacon, grated parmesan & chopped red onion

Fusilli pasta salad with shrimp and tomato-basil dressing

Chopped salad with scallop nicole, feta cheese & herb olive oil



#### Open-faced sandwiches including:

Smoked salmon & cream cheese on a bagel, Mango & curried chicken on ciabatta

Smoked ham & swiss on multigrain, Lobster & bell pepper salad on baguette,

Grilled eggplant, zucchini, mozzarella cheese & tomato on sourdough

Individual bags of potato chips

#### Lai Wah Heen dim sum including:

Pork and shrimp dumplings, chicken sui mai, vegetarian dumplings,  
vegetarian spring roll



Tuscany cake with chocolate artwork, Chocolate dipped strawberries

Sliced fresh exotic fruit

Senses blend coffee and tea

\$44 person

(minimum guarantee of 15 people required)

Menu is available for groups of less than 15 people for \$54 person

Prices are subject to 13% HST and a 16% Gratuity  
May 2010



## Buffet Lunches

### Buffet Lunch Five

Lentil soup with finely diced vegetables and smoked ham



#### **Make your own salad bar ~ choose 4 items**

Mixed seasonal baby greens, balsamic vinegar & tomato basil dressing

Grilled tofu with pesto salad

Goat cheese, walnuts and vine-ripened tomato slices

Roasted shiitake and portobello mushroom salad

Baby romaine hearts with garlic croutons, caesar dressing

Mediterranean pasta salad



#### **Assorted sliced deli-style meats including:**

Thinly sliced smoked ham, curried chicken and mango salad,  
grilled flank steak, deli turkey breast  
gruyere cheese, genoa salami, smoked salmon & shrimps waldorf

Condiments including:

Assorted pickles, sliced onion, lettuce and tomato, guacamole,  
grainy & dijon mustards

Assorted breads and rolls, creamy butter



#### **Assortment of superior dim sum including:**

Scallop & pork sui mai, beef sui mai, vegetarian spring roll, chicken dumpling



Sliced fresh seasonal fruit

Senses brownies, assorted cookies & french macarons

Senses blend coffee and tea

\$38 person

(minimum guarantee of 10 people required)

Menu is available for groups of less than 10 people for \$48 person



SOHO METROPOLITAN  
HOTEL

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## **Plated Dinners**

### **Plated Dinner One**

#### **Starters, choice of ~**

Seared sea scallops, grilled asparagus & tofu, fine herb vinaigrette and sprout salad

or

Provençal vegetable soup with fine herbs & croutons, spicy red bell pepper coulis

#### **Mains, choice of ~**

Slow-roasted marinated chicken breast on a navy bean puree, baby vegetables and mushroom jus

or

Pan-seared cured salmon fillet on wasabi mash, pickled cucumber and crispy prosciutto

or

Tagliatelle pasta with pearls of vegetables, asparagus and mushroom pesto

#### **Dessert ~**

Senses tasting of individual desserts

Rolls and creamy butter  
Senses blend coffee and tea  
\$78 person

Prices are subject to 13% HST and a 16% Gratuity  
May 2010



SOHO METROPOLITAN  
HOTEL

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## **Plated Dinners**

### **Plated Dinner Two**

#### **Starters, choice of ~**

Dungeness crabmeat salad, mango & curried yogurt dressing,  
exotic fruit salsa, micro greens

or

Grilled romaine heart, portobello mushroom and prosciutto, fine herb vinaigrette

#### **Mains, choice of ~**

Roasted prime beef tenderloin, truffle mashed potatoes, asparagus bundle, baby  
carrots, crispy bacon and shallot red wine jus

or

Pan-seared saffron marinated sea bass fillet, clam & mussel risotto,  
charred scallop

or

Tiffan tin tower of mushroom risotto with truffle oil, asparagus and sautéed  
shiitake mushroom, charred vegetables with pesto

#### **Dessert ~**

Quartet of crème brulee ~  
Vanilla, mocha, chocolate & ginger

Rolls and creamy butter  
Senses blend coffee and tea  
\$85 person

Prices are subject to 13% HST and a 16% Gratuity  
May 2010



SOHO METROPOLITAN  
HOTEL

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## Plated Dinners

### Plated Dinner Three

#### Starters, choice of ~

Wasabi soya dressing ahi tuna tartar, avocado, tomato concassee and pickled cucumber, lotus root chips and micro sprouts salad

or

Crab bisque with tarragon and lime cappuccino

#### Mains, choice of ~

Charred Kobe rib-eye steak, trio of anna potatoes, steamed asparagus, cherry tomato confit, peppercorn jus

or

Linguine pasta with half lobster, cherry tomatoes, pesto and fine beans

or

Vegetarian bento box ~ Trio of anna potatoes, caramelized root vegetables, sautéed wild mushrooms, steamed asparagus on grilled tofu

#### Dessert ~

Warm chocolate tart, mini molten chocolate cake,  
espresso ice cream, fresh mint

Rolls and creamy butter  
Senses blend coffee and tea  
\$90 person

Prices are subject to 13% HST and a 16% Gratuity  
May 2010



## Buffet Dinner

Select a minimum of three menus to create your buffet

### China

Chef attended peking duck station with duck, rice pancakes, cucumber, scallions and hoisin sauce

Pan fried minced chicken dumplings

Deep fried spring rolls

Steamed pork and shrimp sui mai, Steamed beef dumplings

Deep-fried shrimp wontons

\$50 per person

\$125 station chef fee



### England

Roasted prime sirloin of beef with yorkshire pudding

Chef's fish and chips

English clam chowder

Spinach and parmesan quiche

Seared caramelized salmon fillet with herbed fingerling potatoes

\$45 per person



### Japan

Chef attended sashimi station of salmon, red tuna, octopus & hamachi including wasabi, pickled ginger and soy sauce

Crabstick maki rolls of teriyaki choy sum, cucumber, avocado, fine fish roe and shiso salad

Chilled soba with julienne of nori, asparagus, baby corn & cherry tomatoes

Green tea ice cream, red bean ice cream

\$50 per person

\$125 station chef fee



## Buffet Dinner

### Italy

Penne rigatte pasta with hot Italian sausages,  
roasted garlic, arugula and tomato sauce  
Fusili pasta with roasted bell peppers, charred vegetables and herbed olive oil  
Roasted sea bass with fennel, oregano and tomatoes  
Caesar salad with garlic croutons and roasted garlic dressing  
Bruschetta with basil and vine-ripened tomatoes  
Mozzarella cheese with vine-ripened tomatoes and basil  
Beef carpaccio with arugula and shaved parmesan  
Grilled marinated portobello mushrooms with fresh herbs & extra virgin olive oil  
White navy bean salad with grilled seafood  
\$45 per person



### North America

Roast prime rib of beef, creamed horseradish, dijon mustard & peppercorn jus  
Sliced smoked salmon garnished with sour cream mixed with chopped  
eggs, capers, chives and lemon  
Fine canadian cheeses with sliced baguette, crackers and dried fruit  
Mesclun baby greens, marinated vegetables, citrus segments and  
balsamic vinaigrette  
Chilled shrimp cocktail with cocktail dressing and lime wedges  
Mini turkey burgers, cranberry compote  
Beef meatballs on spaghetti and spicy tomato sauce  
Garden vegetable crudities with assorted dips  
\$45 per person



### Dessert station

Sliced fresh seasonal fruit  
Seasonal berries with devonshire cream  
Tiramisu, assortment of Senses cheesecakes  
Gateau st. honore, Assortment of french macarons  
Senses individual pastries  
Thomas Haas pralines  
Senses blend coffee or tea  
\$20 per person



## Reception

### Chilled Selection - \$50 per dozen

- Goat's cheese and tapenade in a cherry tomato
- Boconccini cheese and cherry tomato on a skewer
- Smoked salmon rolled with cream cheese, capers & dill on a crouton
- Prosciutto ham on a trio of melon slices
- Asparagus tips with roast beef and tartar sauce
- Shrimp and curried mango & avocado tomato salsa
- Torched cured salmon on pickled cucumber & dill
- Smoked salmon & cream cheese parcel with dill and fennel
- Spicy salmon tartar in cucumber rolls
- Red tuna tartar in mango rolls
- Beef tenderloin tartar on hard-boiled egg slices
- Ceviche of sea scallop with saffron dill & capers

### Hot Selection - \$52 per dozen

- Boneless quail breast wrapped with double smoked pancetta and truffle
- Sautéed prawn on a goat cheese tapenade
- Pan roasted marinated sea scallop in parma ham
- Dungeness crab cake with spicy mango & avocado, tomato salsa
- Prime beef rolled with grilled asparagus, garlic & soy dip
- Grilled chicken satay, spicy dipping sauce
- Steamed chinese dim sum ~ siu mai and chicken dumpling
- Roasted lamb chop with carrot & turmeric glaze
- Foie gras crème brulee
- Diced beef tenderloin and button mushrooms on a skewer



## Reception

### Stationary selections

Fresh vegetable crudités with guacamole, red pepper dip and pita chips  
\$102.00 tray, serves 15 people

Selection of imported and fine canadian cheeses with crackers, french stick,  
walnuts and Senses dried fruits  
\$158 tray, serves 15 people

Jumbo shrimp cocktail with lemon wedges and cocktail dressing  
\$55 dozen

King prawn in a martini glass, lime, endive, radicchio & spicy tomato coulis  
\$10 each

Dungeness crabcake with a mango & avocado tomato chili salsa  
\$5 piece

Chilled lobster medallion with a trio of melons  
\$10 each

Freshly shucked seasonal oysters with lemon wedges, mignonette dressing,  
shaved horseradish and tabasco  
\$55 dozen

### Carvery selections

Roasted rack of lamb with mustard, mint sauce and pan natural jus  
\$20 person, two chops each (minimum of 15 people)

Pan-seared filet mignon with ragout of mushrooms & merlot jus  
\$16 person, 2 slices each (approx 3oz. total, minimum of 15 people)

Honey mustard glazed pork tenderloin with apple sauce  
\$80 each, serves approximately 10 people

USDA prime rib of beef crusted with spicy sea salt and black pepper  
Brandied pepper sauce and pommery mustard  
\$365 each, serves approximately 20 people

Peking duck crepes with cucumber, scallions and hoisin sauce  
\$130 each, serves approximately 8 people



## Beverage List

### Hosted Bar

#### LIQUOR

|                        |               |
|------------------------|---------------|
| Premium brands – 1 oz  | \$ 7.50 drink |
| Premium martini – 2 oz | \$14.00 drink |

#### BEER

|                |               |
|----------------|---------------|
| Domestic       | \$7.00 bottle |
| Imported       | \$7.50 bottle |
| Imported Draft | \$9.50 pint   |

#### WINE

|                          |                |
|--------------------------|----------------|
| House wines, red & white | \$38.00 bottle |
|--------------------------|----------------|

#### AFTER DINNER

|                         |               |
|-------------------------|---------------|
| Liqueurs – 1 oz         | \$ 9.00 drink |
| Cognac, vsop – 1 oz     | \$12.00 drink |
| Cognac, xo – 1 oz       | \$26.00 drink |
| Sherries & ports – 2 oz | \$ 9.00 drink |

#### NON ALCOHOLIC

|                 |               |
|-----------------|---------------|
| Mineral water   | \$4.00 bottle |
| Soft drinks     | \$3.75 each   |
| Assorted juices | \$4.75 each   |

#### PUNCH

|                      |               |
|----------------------|---------------|
| Fruit punch          | \$20.00 litre |
| Liquor punch         | \$38.00 litre |
| Sparkling wine punch | \$30.00 litre |

*One litre serves approximately 8 guests*

Please note:

- Should bar sales not exceed \$350, a labour charge of \$25.00/hour, minimum of 4 hours will apply in private function rooms.
- Ontario liquor laws do not allow the service of alcohol prior to 11:00am or after 2:00am



## Banquet Wine List

### White

|  |             |
|--|-------------|
| Chardonnay, Non-Oaked, Henry of Pelham, Niagara    | \$45 bottle |
| Pinot Grigio, Salvalai, delle Venezie, Italy       | \$50 bottle |
| Pinot Grigio, Tiefenbrunner, Alto Adige, Italy     | \$55 bottle |
| Chardonnay, R.H. Phillips Toasted Head, California | \$60 bottle |
| Riesling, Cave Spring, Niagara                     | \$50 bottle |
| Sauvignon Blanc, Hunters, Marlborough, New Zealand | \$60 bottle |
| Chablis, William Fevre, Burgundy, France           | \$70 bottle |

### Red

|   |             |
|---|-------------|
| Raimat, Crianzia, Spain                     | \$55 bottle |
| Malbec, Domiciano de barrancas, Argentina   | \$60 bottle |
| Cabernet Sauvignon, Castle Rock, Washington | \$65 bottle |
| Merlot, Kenwood, California                 | \$60 bottle |
| Sangiovese, Querciabella, Italy             | \$67 bottle |
| Pinot Noir, Forest Estate, New Zealand      | \$75 bottle |
| Merlot, McManis, California                 | \$65 bottle |
| Shiraz, Beresford, Australia                | \$85 bottle |

### Sparkling & Champagne

|  |              |
|--|--------------|
| Segura Viudas, Cava, Spain                       | \$50 bottle  |
| Mumm Cuvee Napa, Brut, California                | \$75 bottle  |
| Veuve Clicquot, Brut, Champagne, France          | \$125 bottle |
| Dom Perignon, Moët et Chandon, Champagne, France | \$425 bottle |