



Catering and Convention Menus

Delta Beauséjour proudly presents its Catering and Convention menus.

Each menu has been carefully designed by our Executive Chef to combine flavours and colours that please the eye and satisfy the most delicate palate.

Because there lies a hidden Chef in each of us, we thought that you would like to personalize your meal by selecting dishes you prefer. To assist you in your selections, our professional Catering and Conference Service Managers will be pleased to suggest items that will fit the occasion.

All prices are in Canadian Funds and do not include HST or the gratuity.

To receive more information, please do not hesitate to contact our Catering and Conference Services Department.

All prices are subject to change without notice.



750 Main Street, Moncton, NB (Canada) E1C 1E6
Telephone: (506) 854-4344 Fax: (506) 852-3878



PLATED BREAKFAST

*Selection of freshly baked Muffins, Croissants and fruit filled Danish,
Basket of Texas Toast served Family Style, Coffee / Tea and Orange Juice*

Choose one of the following:

| | | |
|--------------------------------------|---|--------------|
| Scrambled Eggs | 3 Creamy scrambled Eggs with Chive Clippings and Bacon / Ham / Sausage (choose two), pan-fried Baby Red Potatoes, Herb Grilled Tomato | 12.95 |
| French Toast | Choose between traditional French Bread, crunchy Sunflower Bread or Multi Grain, dipped in our Signature Vanilla Batter and cooked golden brown, Local Maple Syrup or Seasonal Berry Compote (choose one) | 13.95 |
| Moncton's Best Pancakes | Buttermilk or Blueberry (choose one), Local Maple Syrup / Seasonal Berry Compote or Maple Pecan Butter (choose one) | 13.95 |
| Croissant Eggwich | 2 mini French Croissants filled with Scrambled Eggs and topped with locally crafted Gouda Cheese, Fresh Fruit Garnish | 15.95 |
| Frittata Three Different Ways | Baked with: Smoked Salmon, Black Forest Ham and Mushroom/fresh Herbs, served with Grilled Fresh Tomato and Fresh Fruit Garnish | 16.95 |
| The Acadian Breakfast | Traditional Fish Cake, Scrambled Eggs and pan fried Baby Red Potatoes | 15.95 |



BUFFET BREAKFAST

All Breakfasts are served with Coffee and selection of Teas, assorted Fruit Juices

| | | |
|------------------------------|---|--------------|
| Continental | In-House Baked Muffins, Danishes, & Buttery Croissants Butter and Fruit Preserves Variety of Cereals Fresh Diced Seasonal Fruit Sliced medium Cheddar and Brie Cheese Assorted Yogurts Selection of N.B. Apples | 12.95 |
| The Healthy Start | In-House Baked Low-fat Muffins Butter and Fruit Preserves Variety of Cereals Freshly diced Fruit with Honey Mint and Orange Poppy Seed Yogurt Dips Gluten free Granola Blueberry Parfaits | 13.95 |
| Deluxe Continental | In-House baked Muffins, Danishes, & Buttery Croissants Toaster Station with Bagels and Assorted Breads Butter, Cream Cheese and Locally Produced Fruit Preserves Variety of Cereals Locally Handcrafted Gouda Hot Smoked Salmon Twists Freshly Diced Fruit with Honey Mint and Orange Poppy Seed Yogurt Dips | 16.95 |
| Full Breakfast Buffet | In-House Baked Muffins, Danishes & Buttery Croissants Toaster Station with Bagels and assorted Breads Butter, Whipped Cream Cheese and Fruit Preserves Fresh diced Fruit with Honey Mint and Orange Poppy Seed Yogurt Dips Scrambled Eggs with fresh Chive Clippings Grated Canadian Cheddar on the side Bacon, Ham and Sausages (choose two) New Brunswick Baby Red Potatoes Variety of Cereals | 17.95 |

Continued on next page



BUFFET BREAKFAST

East Coast Breakfast

| | |
|--|--------------|
| In House Baked Muffins, Danishes, & Buttery Croissants | 19.95 |
| Toaster Station with Bagels and Assorted Breads | |
| Butter and locally produced Fruit Preserves | |
| Fish Cakes | |
| Hot and Cold Smoked Salmon | |
| Golden French Toast on Molasses Bread | |
| Scrambled Eggs with Fresh Chive Clippings | |
| Grated Canadian Cheddar on the side | |
| Bacon, Ham and Sausages (choose two) | |

To enhance your Breakfast Buffet we offer the following items, price per person:

| | |
|--|-------------|
| Nova Scotia cold Smoked Salmon, Cream Cheese, Bagels, Lemon, Onion, and Capers | 4.95 |
| Yogurt Bar with low fat Fruit Yogurt, Fresh Berries, variety of chopped Nuts, Granola and Sun-dried Apricots | 6.25 |
| Fruit Smoothies | 5.25 |
| A selection of three different flavours | |

Labour Charge of 65.00 for fewer than 50 people for the following items:

| | |
|---|---------------|
| Carved Maple Glazed Ham (serves approx. 100 guests) | 200.00 |
| Omelettes prepared in front of your guests: | |
| Mushrooms, Onions, Tomatoes, Salsa, Peppers, | |
| Ham, Baby Shrimp, Smoked Salmon and Cheese (per person) | 5.95 |



PLATED LUNCH

A quick way to have Lunch with our two course meal

*Choice of one appetizer **OR** one dessert with one main course, Prices are per person and include Coffee/Tea. Rolls and Butter*

A surcharge of \$4.95 per person will apply if Lunch Menu is served after 3:30 pm. For a three-course lunch, add \$5.45 per person.

Appetizer

Chef's Soup of the Day

Vegetarian Corn Chili

Broccoli and Three Cheese Soup

Golden Potato and Double Smoked Bacon Soup

Oven roasted Tomato Soup with Italian Herb Crouton

Curried Cauliflower and Pumpkin Seed Bisque

Maritime Clam Chowder (*\$1.95 surcharge*)

Traditional Greek Salad with Calamata Olives and Greek Dressing

Garden Salad with Blueberry/Maple Dressing

Traditional Caesar Salad with Homemade Dressing

Baby Spinach Salad with Crispy Bacon, Mushrooms, Red Pepper and a Zesty Creole Dressing

Main Course

All Pasta Entrées are served with Garlic Bread

Pasta Duo: Three Cheese Manicotti, baked in Tomato Sauce, Mushroom Ravioli, Julienne of Vegetables **18.95**

Build your own Pasta Creation: Linguini, Penne, Whole Wheat Penne or Cheese Tortellini/Oven-roasted

Vegetables/Roasted Garlic Cream or Tomato Sauce **17.95**

add Grilled or Blackened 4 oz Breast of Chicken **2.95**

add Pan Seared Shrimp or Scallops **3.95**

Chef Seafood Salad - Apple Poached Salmon, Shrimp and Scallops chilled, Smoked Salmon on a bed of Greens, Orange/Cranberry Vinaigrette and garnished with Grape Tomatoes, Cucumbers and Angel Hair Carrots **19.95**

Continued on next page



PLATED LUNCH

The following Main Dishes are served with your choice of Milled or Oven-roasted New Brunswick Red Potatoes, Rice Pilaf or Buttered Noodles, and Market Vegetables

| | |
|---|--------------|
| Maple and Dijon brushed slow roasted Pork Loin, Herb Jus | 19.95 |
| Mild Chicken or Vegetarian Curry, crispy Cauliflower | 18.95 |
| Grilled Breast of Chicken, Three Mushroom Ragout | 18.95 |
| New Brunswick raised Buffalo Ragout, Parsnips, Carrots and finished with Blueberries and Dark Chocolate | 19.95 |
| Atlantic Canadian Farm Raised Roast Beef, Red Wine Jus | 19.95 |
| Fillet of Atlantic Salmon – your choice: poached and chilled served over a bed of Baby Greens, Citrus Vinaigrette <i>or</i> Pan Seared with Apple Wine and Chive Butter Sauce | 20.95 |
| Herb and Pistachio Crusted Atlantic Haddock, Cranberry and Apricot Chutney | 19.95 |
| Tofu and Black Beans in Rice Paper served warm over a bed of Citrus Couscous and Fire Roasted Red Pepper Coulis (suitable for vegans) | 17.95 |

Desserts

| | |
|--|--|
| Crème Caramel | |
| Crème Brûlée with Bourbon Vanilla Bean specks | |
| Acadian Maple/Sugar Pie | |
| Triple Chocolate tower, Crème Anglaise and Berry Garnish | |
| Milk and White Chocolate Mousse in a crispy Wafer Shell | |
| Poutine à trou with Maple Syrup | |
| Lemon Tart with New Brunswick Blueberry Compote | |

Why not let our Chef and his talented team choose your two-course menu for you and your guests. Please specify if you would prefer Appetizer or Dessert.

| | |
|------------------|--------------|
| Chicken | 17.95 |
| Catch of the Day | 18.95 |



BUFFET LUNCH

All prices are per person and include Coffee and a selection of Teas.

Farmers Market:

A Celebration of local Food

*95 % of the items on this Lunch
have been produced within
250km of the Delta Beauséjour
(some items may change
depending on availability)*

Sandwich Lunch

Taste of Italy

*A minimum of
10 people is required*

Vegetarian Lunch

*A minimum of
10 people is required*

| | |
|--|--------------|
| Maple Roasted Squash Bisque Market Greens with Blueberry and Maple Vinaigrette Belle Baie Baby Shrimp and Wild Rice Salad Choice of one: Apple Poached Breast of Chicken <i>or</i> Salmon Cranberry and Apple Chutney Scalloped Potatoes, Seasonal Vegetables Warm Memramcook Apple and Maple Crisp Poutine à trou | 23.95 |
| Homemade Soup of the Day Market Salad, Cucumbers, Carrots, Tomatoes and assorted Dressings Creamy Tuna Salad, Egg Salad, Chicken Salad and Vegetarian on Wraps Slow-Roasted Atlantic Beef with Horseradish, Turkey Tomato/ Cheese and Ham with Crispy Fried Onions, on Assorted Breads Dessert of the Day | 19.75 |
| Minestrone Caesar Salad Cheese Ravioli in Tomato Sauce, Parmesan Cheese Pizza with the Works and Vegetarian <i>Choice of:</i> Beef Lasagna <i>or</i> Penne Pasta Chicken Casserole <i>or</i> Chicken Cacciatore with Tomatoes, Onions, Mushrooms and Peppers Tiramisu | 21.95 |
| Black Bean and Coriander Soup Lentil, Orange and Black Olive Salad Vegetarian Curry, crispy Cauliflower and Raita Dulse scented Basmati Rice Bing Cherry Flan | 19.95 |

Continued on next page



BUFFET LUNCH

The Kitchen Classic
*A minimum of
 10 people is required*

Soup of the Day **22.95**
 Market Salad, Carrots, Tomatoes, Cucumbers and two Dressings
 Pasta of the Day
 Your choice of one of the following main dishes
 with appropriate sides: Grilled Breast of Chicken, Herb jus
 Fillet of Atlantic Salmon Blackened,
 Lemon Pepper or Poached, White Wine Cream
 Locally Raised Beef slow simmered in its own juices
 with Farmed Root Vegetables
 Dessert of the Day

The Executive

Homemade Seafood Chowder **26.95**
 Create your own Salad with an assortment of Condiments
 Individual open-faced Sandwiches:
 Locally Smoked Salmon on Herbed Citrus Cream Cheese,
 garnished with Capers
 Hand carved Italian Prosciutto, Asparagus and Port Melon garnish
 Hummus and Black Olive Tapenade
 Cajun Chicken Breast, with Sweet Creole Butter
 Atlantic farm raised slow Roasted Beef with
 Horseradish Butter and Pickle Garnish
 Homemade Mini Pastries

Boxed Lunch To Go

Coleslaw or Pasta Salad **18.95**
 Please chose one: Ham and Cheese,
 Grilled Breast of Chicken *or* Roast Beef
 Cheddar Cheese
 Whole Fruit
 House Baked Cookie
 One Bottle of Water



PLATED DINNER

Prices include choice of one Appetizer, one Main Course and one Dessert for all guests, Coffee and Tea.

Appetizer

Mild Curried Cauliflower and Pumpkin Seed Bisque,
Blackened Baby Shrimp

Brie and Champagne Cream with Parmesan Brittle
(add 1.95 for baby shrimp or Smoked Salmon)

Hot Smoked Salmon Bisque with Maple Cream garnish

Oven roasted Tandoori Root Vegetable Purée,
Lime and Chili Crème Fraîche

Vanilla scented Salmon Broth with Poached Salmon and Baby Shrimp

Chick Pea and Roasted Red Pepper soup, crispy Won Ton garnish

Baby Greens with Fresh Grated Parmesan, Sundried Cherries,
Caper Crisps and Blueberry/Honey Vinaigrette

Arugula and Strawberry Salad, Vanilla/Orange Vinaigrette

Heart of Romaine, shaved Parmesan, Double Smoked Bacon
and Caper/Lemon Vinaigrette, or Traditional Caesar Salad
served with Focaccia Crostini

Pulled Duck and Sundried Apricot Salad, Orange Vinaigrette,
bouquet of Baby Greens (add 2.95)

Seafood appetizer: Smoked Salmon, Maple Glazed Bay Scallop and Baby
Shrimp-mango Salad, Fennel scented Grilled Vegetable Tapenade (add 3.95)

Vine Ripened Tomato and Boccacini Salad, Curly Endive and Fresh Basil
(seasonal availability)

Main Course

For your Main Course please choose one of the following side dishes: Three Mushroom Risotto, Prosciutto and Basil Risotto, Quark cheese or Roasted Shallot Yukon Gold Milled Potatoes

Beauséjour Land and Sea: Atlantic Beef Tenderloin,
Digby Scallop, a jumbo Tiger Prawn and Red Current au Jus **47.95**

Grilled Atlantic Beef Tenderloin, Red Wine and Pear Ragout **45.95**

Ancho Chili and Blueberry braised Short Ribs,
Flash seared Shiitake Mushrooms

Pan seared Rack of Lamb, Blueberry and Bleu Cheese Jus **39.95**

Pork Tenderloin and Chicken Duo, Brandy glazed Apples **37.95**

Maple glazed Duck Breast, pulled Duck Confit & Cranberry Jus **36.95**

Continued on next page



PLATED DINNER

| | |
|---|---------------------|
| Cream Cheese and Green Onion centered Breast of Chicken, Panko crusted, Herb Jus | 36.95 |
| Oven roasted Breast of Chicken with Atlantic Lobster Ragout and Sambuca flamed Shrimp | 39.95 |
| Grilled Breast of Chicken, Three Mushroom Ragout | 36.95 |
| Fillet of Atlantic Salmon, Mango glazed, candied Ginger and Orange Cream <i>or</i> Flame-grilled and served with caramelized Onion and Apple Wine Cream | 36.95 |
| Pecan Crusted Fillet of Atlantic Halibut, roasted Red Pepper coulis | 40.95 |
| Traditional Atlantic Lobster Dinner | Market Price |

Dessert

| |
|--|
| Triple Chocolate Tower, Crème Anglaise and Berry garnish |
| New Brunswick Apple Tart with Vanilla Sauce and Apple Chip garnish |
| Whiskey soaked Blueberry Crème Brûlée, Almond Biscotti |
| Chocolate & Ginger Cake with Memramcook Pear Ragout |
| Pastry Chef McGuire's Cheesecake |
| Chef's Dessert Trio (surcharge of \$2.50) |
| Milk Chocolate and Honey Terrine, Lemon thimble and Memramcook Apple Brulée |



BUFFET DINNER

A minimum of 50 guests is required for Dinner Buffets or an additional charge of 10.00 per person will apply.

Maritimer

| | |
|---|--------------|
| Seafood Chowder | 43.95 |
| Mesclun Greens, traditional Condiments and assorted Dressings | |
| Caesar Salad | |
| Island Potato Salad | |
| Fiddlehead and Cranberry Salad | |
| Hot PEI Mussels cooked in Garlic Butter | |
| Baked fillet of Salmon | |
| Scallop Casserole | |
| Maple roasted Root Vegetables | |
| Chicken Ragout with Peppers and Mushrooms | |
| Whipped New Brunswick Potatoes | |
| Apple and Blueberry Crisp | |
| Acadian Maple/Sugar Pie | |
| Cheesecake | |

Traditional

| | |
|---|--------------|
| Chef's Soup of the Day | 38.95 |
| Broccoli, Carrot and Raisin Salad | |
| Pasta Salad | |
| Market and Caesar Salad | |
| Slow Cooked Atlantic Roast Beef in Red Wine Jus | |
| Maritime Catch of the Day | |
| Chef's Potato and Fresh Market Vegetables | |
| Dessert Buffet prepared by our Pastry Chefs | |

Intercontinental

| | |
|--|--------------|
| Mulligatawny | 48.95 |
| Assorted European Breads | |
| Traditional Greek Salad, Peppers, Cucumber, Olives and Capers | |
| Newfoundland baby Shrimp and wild Rice Salad | |
| Grilled Asparagus with toasted Almond Dressing | |
| Baby Greens with a Variety of Condiments and Dressings | |
| Three varieties of Fish fresh from the wharf, including | |
| Fillet of Atlantic Salmon with candied Ginger and Orange Cream | |
| Oven Roasted New Brunswick Lamb with Dates and Honey Jus | |
| Grilled Breast of Chicken, Papaya and Mango Salsa | |
| Vegetarian Stir fry | |
| Assorted Desserts | |

Continued on next page



BUFFET DINNER

The Ocean Express

| | |
|---|-------|
| Curried Atlantic Lobster Chowder | 47.95 |
| Market Salad, Caesar Salad | |
| Baby Shrimp and Rice Salad with Mango Vinaigrette | |
| Cold Seafood Table: | |
| Crab Legs, Mussels, Smoked Seafood | |
| One Half Lobster per Person (served by our Serving Staff) | |
| Three varieties of Fish fresh from the wharf, including Atlantic Salmon nestled on a Tomato & Zucchini Slaw | |
| Black Olive and Tomato Salsa | |
| Sole Roulade with Lemon Ginger Vinaigrette | |
| Citrus infused Basmati Rice | |
| Market Vegetables | |
| Pastry Chef's Creations | |

Buffet Enhancements, all Prices are per person

| | |
|---|------|
| Sweet Apple Wine poached Atlantic Salmon | 5.25 |
| Slow Roasted Atlantic Hip of Beef, with natural Jus (minimum 100 guests) | 8.95 |
| Atlantic Striploin, Green Peppercorn Sauce | 6.95 |
| Blackened and Southern Comfort marinated Pork Loin | 5.95 |
| Smoked Salmon | 7.95 |

Buffet enhancements requiring a Chef in the room, please add 35.00 per hour per Chef (minimum of 3 hours per Chef)

RECEPTIONS



Dignitary Reception

Reception

Let our Chef and his talented team create a reception with a variety of Stations according to your specifications to enhance your event.

| | |
|--|---------------|
| Hummus with Grilled Pita with Black Olives, Grilled Vegetables, Fire Roasted Pepper Tapenade, Tortilla Crisps <i>(for 10 people)</i> | 24.95 |
| Roasted Pepper Dip with Grilled Pita <i>(for 10 people)</i> | 24.95 |
| Smoked Salmon Dip with Grilled Pita <i>(for 10 people)</i> | 26.95 |
| Spinach and Cream Cheese Dip with Grilled Pita <i>(for 10 people)</i> | 25.95 |
| Sliced Fresh Fruit Tray, assorted Yogurt Dips <i>(per person)</i> | 4.95 |
| Vegetables and Dip <i>(for 10 people)</i> | 27.95 |
| Canadian Cheese Tray <i>(for 10 people)</i> | 59.95 |
| Bruschetta with ripe Tomatoes, Basil, Garlic, Parmesan Cheese and Grilled Focaccia <i>(for 10 people)</i> | 26.95 |
| New Brunswick Beausoleil Oysters on the Half-Shell <i>(per dozen)</i> | 31.95 |
| Shrimp Boat (easy to peel) – 5 pounds | 59.95 |
| Steamed Mussels cooked in N.B. Apple Wine | 7.95 |
| Local Smoked Salmon with Traditional Condiments <i>(for 30 people)</i> | 177.95 |
| Assorted Sandwich Platter based on 1.5 Sandwiches <i>(per person)</i> | 5.95 |
| Assorted Deli Cold Cuts with Cheese <i>(per person)</i> | 5.95 |
| <i>Basket of:</i> | |
| Warm Homemade Potato Chips with sour Cream/Dill dip | 6.95 |
| Peanuts | 5.95 |
| Louisiana Cajun Snack Mix | 7.95 |

Continued on next page

RECEPTIONS



Reception Enhancements

| | |
|---|---------------|
| Shrimp Flambé (<i>per pound, serves approximately 10</i>) | 30.95 |
| Scallop Flambé (<i>per pound, serves approximately 10</i>) | 30.95 |
| Slow Roasted Atlantic Hip of Beef au Jus (<i>minimum 175 guests</i>) | 795.00 |
| Atlantic Striploin, Green Peppercorn Sauce (<i>minimum 15 guests</i>) | 79.00 |
| Jack and Jim marinated grilled Pork loin (<i>for 10 guests</i>) | 60.00 |
| Fajita Station with traditional Condiments (<i>for 10 guests</i>) | 51.95 |

Reception enhancements requiring a chef in the room please add \$35.00 per hour per Chef (minimum of 3 hours per Chef)

Hot Canapés

Chef's Choice Packages:

| | |
|--|--------------|
| Package A offers 3 pieces of Hot and Cold Canapés per person | 4.95 |
| Package B offers 5 pieces of Hot and Cold Canapés per person | 8.30 |
| Package C offers 7 pieces of Hot and Cold Canapés per person | 11.60 |

Per dozen:

| | |
|--|--------------|
| Mushroom Risotto Fritters with Balsamic Glaze | 16.95 |
| Beauséjour Signature bite size Fish and Chip | 21.95 |
| Mini Quiche with Swiss Cheese & Onions Spinach and Sun-dried Tomatoes | 19.25 |
| Crab Cakes | 22.95 |
| Acadian Style Buffalo Tourtière | 22.95 |
| Vegetarian Curry Mushroom Caps | 18.75 |
| Dijon/Pistachio Crusted Lamb Chops | 33.25 |
| Coconut Shrimp | 22.00 |
| Spanakopita | 21.25 |
| Mozza Sticks | 17.95 |
| Traditional Spiced Meatballs | 11.95 |
| Chicken Wings, breaded (Medium, Hot, Honey Garlic, BBQ or Teriyaki Sauce) | 21.95 |
| Bacon-wrapped Scallops | 22.95 |
| Breaded Calamari with Tzatziki | 17.95 |

Continued on next page

RECEPTIONS



Cold Hors d'oeuvres

Per dozen:

| | |
|--|-------|
| Smoked Ham with Apricot Confit | 21.95 |
| Marinated Baby Shrimp on Herb Crostini | 22.95 |
| Genoa Salami with Herbed Cream Cheese | 21.95 |
| Smoked Salmon Pinwheel | 21.95 |
| Smoked Salmon Rosette | 23.75 |
| Scallop Ceviche in Wine Glass | 25.95 |
| Seafood Mousse on a WonTon Crisp | 22.25 |
| Green Asparagus wrapped in Prosciutto | 19.95 |
| Lobster Medallion on Cucumber Slice | 22.95 |

Sweet Endings (per person)

| | |
|---|------|
| Assorted Squares: Nanaimo Bars, Brownies, Nut Squares | 3.25 |
| Petit Fours: Chocolate petit cups, Lemon tarts, Cream filled Profiteroles | 3.95 |



THEME BREAKS

Snack Bar

Warm Popcorn
Basket of M&M's
Rice Krispie Squares
Date Squares
Chili spiced Maple Nuts
Coffee/Tea

8.95

Tapas Break

Roasted Pepper Dip, Tzatziki, and Hummus
Basket of Pita Chips
Raw Vegetables
Marinated Olives
Chili spiced Maple Pecans
Assorted Cheese and Crackers
Coffee/Tea

10.95

Caribbean

Non Alcoholic Pina Colada
Banana Smoothies
Tropical Trail Mix
Fresh sliced Fruit
Lemon Coconut Squares

On The Lighter Side

Diced Seasonal Fresh Fruit skewers and Berries
Orange/Poppyseed and Honey/Vanilla Yogurt Dips
Individual Yogurts
Trail Mix
Fruit Smoothies
Coffee/Tea

10.95



BREAKS 'À LA CARTE'

| | |
|--|-----------------|
| Coffee/Tea | 2.75 |
| Assorted Juices | 2.60 each |
| Soft Drinks | 2.60 each |
| Mineral Water | 2.60 each |
| Fruit Punch | 2.65 each |
| Rock Star Energy Drink | 4.95 each |
| In-House Baked Muffins, Danishes and Croissants | 2.95 each |
| Cinnamon Rolls | 2.65 each |
| Freshly diced Fruit, Orange/Poppyseed and Honey/Vanilla Yogurt Dips (<i>per person</i>) | 4.95 |
| Signature Berry and Chocolate Cookies (<i>per dozen</i>) | 21.95 |
| Assorted Cookies: Peanut Butter, White Chocolate, Oatmeal Raisin and Chocolate Chunk (<i>per dozen</i>) | 13.95 |
| Bagels (with Toaster) assorted individual Cream cheeses | 3.95 per person |
| Home made Rice Krispie Squares | 2.75 per person |
| Savoury Biscuits with Butter | 3.75 per person |
| Whole Fresh Fruit Basket | 1.05 per person |
| Assorted Squares | 3.25 per person |



BAR

Cash Bar

Hotel will provide ice, glasses and mixes at no extra charge. These prices include HST. For groups of 35 persons or less, an extra charge of 45.00 per hour may be applicable.

| | |
|-----------------------|------------------------|
| Cognacs/Grand Marnier | 9.70 per drink |
| Liqueurs | 7.75 per drink |
| Alcoholic Beverages | 5.75 per drink |
| Domestic House Wine | 5.75 per glass |
| Imported House Wine | 7.50 per glass |
| Domestic Beer | 5.75 per bottle |
| Imported Beer | 6.75 per bottle |
| Perrier Water | 3.00 per bottle |
| Soft Drinks | 2.75 per glass |

Open Bar

Hotel will provide ice, glasses, mixes as well as bartender at no extra charge. These prices do not include tax or gratuity. For groups of 35 persons or less, an extra charge of 45.00 per hour may be applicable.

| | |
|-----------------------|------------------------|
| Cognacs/Grand Marnier | 8.50 per drink |
| Liqueurs | 6.85 per drink |
| Alcoholic Beverages | 5.10 per drink |
| House Wine | 5.10 per glass |
| Imported Wine | 6.65 per glass |
| Domestic Beer | 5.10 per bottle |
| Imported Beer | 5.95 per bottle |
| Mineral Water | 2.65 per bottle |
| Soft Drinks | 2.40 per glass |



WINE LIST

Whites

| | | 24.75 per litre |
|--------------------|---------------------------------|-----------------|
| | House Wine/Vin Maison | |
| Australia | Chardonnay, Nottage Hill | 36.50 |
| | Chardonnay/Semillon, Hardy's | 31.00 |
| | Sauvignon Blanc, Bin 95 | 32.50 |
| | Unwooded Chardonnay, Wolf Blass | 48.00 |
| | Unwooded Chardonnay, Goundrey | 37.50 |
| Canada | Chardonnay, Jackson Triggs | 31.50 |
| | Sauvignon Blanc, Jackson Triggs | 29.50 |
| California | Sauvignon Blanc, Woodbridge | 39.50 |
| | Valley Oaks Fumé Blanc, Fetzer | 39.50 |
| Chile | Chardonnay Reserva, Aresti | 33.50 |
| | Sauvignon Blanc, Santa Carolina | 35.00 |
| France | Pinot Blanc Reserve, Willm | 44.50 |
| | Sauvignon Blanc, George Duboeuf | 33.50 |
| | Sauvignon Blanc, Haut Poiteau | 34.50 |
| | Chardonnay, Libaio | 44.00 |
| | Riesling, Bishop | 32.50 |
| Germany | Orvieto Classico, Casasole | 36.00 |
| | Pinot Grigio, Zonin | 34.50 |
| Italy | Soave Classico, Bolla | 35.75 |
| New Zealand | Sauvignon Blanc, Kim Crawford | 55.00 |

Champagne/Sparkling Wine

| | |
|------------------------------|--------|
| Cuvée Dom Perignon | 295.00 |
| Brut Imperial Moët & Chandon | 125.00 |
| Mumm's Cordon Rouge | 115.00 |
| Henkell Trocken | 34.50 |
| Tott's Brut Reserve | 31.50 |



WINE LIST

Reds

| | House Wine/Vin Maison | 24.75 per litre |
|--------------------|---|-----------------|
| Australia | Cabernet Shiraz, Nottage Hill | 39.50 |
| | Cabernet Merlot, Goundrey | 38.50 |
| | Cabernet Sauvignon, Little Penguin | 37.50 |
| | Merlot, Wolf Blass | 55.00 |
| | Shiraz, Black Opal | 48.50 |
| Canada | Cabernet Sauvignon, Jackson Triggs | 31.50 |
| | Pinot Noir Five Vineyards, Mission Hill | 46.00 |
| | Merlot, Jackson Triggs | 31.50 |
| California | Cabernet Sauvignon, Woodbridge | 39.00 |
| | Zinfandel, Forestville | 36.00 |
| Chile | Cabernet Reserva, Aresti | 34.50 |
| | Pinot Noir, Cono Sur | 34.50 |
| France | Beaujolais Villages, Duboeuf | 44.00 |
| | Merlot, Laroche | 39.00 |
| Italy | Chianti, Ruffino | 46.50 |
| | Valpolicella Classico, Bola | 37.50 |
| New Zealand | Pinot Noir, Kim Crawford | 58.75 |