

CORPORATE BBQ PACKAGE

Minimum Of 55 People Or More. Additional Room Rental Fees May Apply Based On Size Of Room Required

Included:

- Room Setup
- Podium
- Floor Length linen per table
- Complimentary Parking

SALADS AND SIDES

(Choice of Four)

- Mixed Field Greens With Cucumbers & Cherry Tomatoes. Aged Balsamic Vinaigrette
- Supreme Potato Salad
- Garden Vegetable Pasta Salad
- Traditional Coleslaw
- Corn and Cob Salad with Compound Butter

ENTRÉE

All Are Served With Traditional Condiments: Ketchup, Mustard, Relish, Tomatoes, Onion, Lettuce

- Traditional All Beef Hamburgers Served On a Brioche Bun With Cheese
- Traditional Hot Dogs
- Grilled Chicken Thigh with BBQ Sauce
- Veggie Burger

DESSERT

- Assorted Pastries and Squares

BEVERAGES

- Assorted Juices & Soft Drinks, Coffee & Tea, Bottled Water

Biodegradable Plates, Cups, Napkins and Cutlery Will Be Provided

**Note Audio Visual is not included and must be contracted through S4 Audio Visual separately*

EXECUTIVE MEETING PACKAGE

Minimum Of 10 People Or More. Additional Room Rental Fees May Apply Based On Size Of Room Required

Included:

- Meeting Room Setup
- Podium
- Floor Length linen per table
- Complimentary Parking
- Coat Check with Attendant

MORNING COFFEE BREAK

- Breakfast loafs
- Assorted granola bars
- Freshly brewed coffee, tea, juice and water

WORKING LUNCH

- Mixed green salad with balsamic vinaigrette
- Grilled Vegetable and pasta salad with a pesto vinaigrette
- Assorted Deli and Dairy Sandwiches served on Peter and Paul's herbed focaccia, Ace Bakery buns,
- Italian Paninis and tortilla wraps to include:
 - Ham and Swiss
 - Roast beef and crispy onions
 - Oven roasted turkey breast
 - Grilled Vegetables, pesto and goat cheese
- Assorted homemade tarts, squares and brownies
- Freshly brewed coffee, tea, juice and water

AFTERNOON COFFEE BREAK

- Fresh baked cookies
- Assorted granola bars
- Freshly brewed coffee, tea, juice and water

**Note Audio Visual is not included and must be contracted through S4 Audio Visual separately*

HAPPY VALLEY MEETING PACKAGE

Minimum Of 25 People Or More. Additional Room Rental Fees May Apply Based On Size Of Room Required

Included:

- Meeting Room Setup
- Podium
- Floor Length linen per table
- Complimentary Parking
- Coat Check with Attendant

HOT BREAKFAST

- Fresh baked butter croissants
- Farm fresh scrambled eggs with chives
- Bacon, sausage and home fries
- Fresh sliced fruit arrangement
- Freshly brewed coffee, tea, juices and water

MORNING COFFEE BREAK

- Breakfast loafs
- Assorted granola bars
- Freshly brewed coffee, tea, juice and water

HOT LUNCH

- Mixed green salad with balsamic vinaigrette
- Green & Yellow bean salad tossed with heirloom cherry tomatoes, feta cheese in a lemon and an oregano emulsion
- Coq Au Vin: Boneless chicken breast with mushrooms and onions in a white wine sauce
- Gourmet hand rolled meatball poached in a fresh tomato sauce
- Penne in fresh tomato and basil sauce
- Seasonal vegetables
- Assorted homemade tarts, squares and brownies
- Freshly brewed coffee, tea, juice and water

AFTERNOON COFFEE BREAK

- Fresh baked cookies
- Assorted granola bars
- Freshly brewed coffee, tea, juice and water
- Wellness shots: A Dose of nutrients with our fast-acting wellness shots. Each Shot is loaded with cold pressed superfoods to flush toxins, fight inflammation, support your immune system or improve overall wellbeing.

**Note Audio Visual is not included and must be contracted through S4 Audio Visual separately*

BELLS LAKE MEETING PACKAGE

Minimum Of 25 People Or More. Additional Room Rental Fees May Apply Based On Size Of Room Required

Included:

- Meeting Room Setup
- Podium
- Floor Length linen per table
- Complimentary Parking
- Coat Check with Attendant

CONTINENTAL BREAKFAST

- Fresh baked butter croissants
- Homemade muffins and fruit Danishes
- Assorted fruit yogurt
- Fresh sliced fruit arrangement
- Freshly brewed coffee, tea, juices and water

MORNING COFFEE BREAK

- Breakfast loafs
- Assorted granola bars
- Freshly brewed coffee, tea, juice and water

WORKING LUNCH

- Mixed green salad with balsamic vinaigrette
- Grilled Vegetable and pasta salad with a pesto vinaigrette
- Assorted Deli and Dairy Sandwiches served on Peter and Paul's herbed focaccia, Ace Bakery buns,
- Italian Paninis and tortilla wraps to include:
 - Ham and Swiss
 - Roast beef and crispy onions
 - Oven roasted turkey breast
 - Grilled Vegetables, pesto and goat cheese
- Assorted homemade tarts, squares and brownies
- Freshly brewed coffee, tea, juice and water

AFTERNOON COFFEE BREAK

- Fresh baked cookies
- Assorted granola bars
- Freshly brewed coffee, tea, juice and water

**Note Audio Visual is not included and must be contracted through S4 Audio Visual separately*

CORPORATE HOLIDAY PARTY PACKAGE

HORS D'OEUVRES

- 3 Types of chef's choice of Gourmet Canapes
- Antipasto Bar
 - Pickled Eggplant, Marinated Homemade Roasted Red Peppers, Fried Zucchini, Bruschetta, Hot Banana Peppers, Marinated Mushrooms, Giardiniera, Fior di Latte a la Caprese, Home Seasoned Kalamata Olives, Beetroot Salad, Greek Village Salad, Far East Salad with Sweet & Soya Vinaigrette, Beer Battered Codfish with Garlic Dip, Smoked Salmon with Lemon & Capers Fried Shrimp & Calamari Rings, Freshly Sliced Prosciutto, Carved Parmigiano Padano Wheel, Oven Roasted Italian Sausage with Bell Peppers & Onions, Homemade Focaccia, and Specialty Breads

PLATED FIRST COURSE

(choice of one)

- Radicchio Frisée Salad
 - Fiji Apple, Grilled Artichoke, Goat Cheese Brulé, Pineapple Chips, Aged Balsamic
- Candy Cane Beets Carpaccio
 - Chicory, Crispy Kale, Quinoa, Squash, Avocado, Root Chips, Preserved Lemon

PLATED MAIN COURSE

(choice of one)

Vegetarian option available upon request (Chef's Choice)

- 9oz Bourbon Molasses Chicken Supreme, Butter Broccolini
- Eggplant Wrapped Black Cod with White Bean Rague, Charred Tomato, French Beans
- 12oz AAA Beef Rib Eye with Celery Root, Sunchoke Puree, Brussel Sprout Hash, Au Jus
- 7oz AAA Beef Tenderloin Chateau Briand Style with Root Veggie, Pomme Puree

PLATED DESSERT

(choice of one)

- NY Cheesecake Baklava
 - Served warmed in Phyllo Crust, Chocolate dipped Strawberry, with Pistachio Sprinkles
- Italian Crostata filled with Jam dressed in Assorted berries and Fresh mint
- Crème Brulee served with Gooseberries and Fresh mint
- Chef's Choice Surprise Treat

**Note Audio Visual is not included and must be contracted through S4 Audio Visual separately*