

# ALL DAY MEETING PACKAGES



est 1982

**PETER & PAULS**<sup>®</sup>

hospitality group

**UNIVERSAL**  
EVENTSPACE

**PARAMOUNT**  
EVENTSPACE

**BELLAGIO**  
BOUTIQUE EVENT VENUE



EVENT VENUE

*Eaton Hall*  
COUNTRY INN & SPA - EST. 1910

*THE VUE*  
EVENT VENUE

**CLUBHOUSE**  
EVENTSPACE

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# BELLAGIO

BOUTIQUE EVENT VENUE

## ALL DAY MEETING PACKAGE

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January through October | Monday - Thursday

### CONTINENTAL BREAKFAST

Assorted Mini Muffins  
Decadent Danishes  
Fresh Baked Butter Croissants  
Freshly Brewed Coffee and Assorted Teas  
Bottled Water and Assorted Juices

### AM BREAK

Breakfast Loaves

### HOT WORKING LUNCH BUFFET

Main Course

- Cornish Hen served Peter and Paul's style
- Oven Roasted Salmon Filet in a Lemon Butter Sauce
- Rice Pilaf
- Seasonal Vegetables
- Fresh Baked Focaccia with "My Mother's" Olive Oil imported from Greece

Sides

- Chef's Select Soup
- Garden Salad
- Mediterranean Pasta Salad

Dessert

- Decadent Dessert Squares & Mini Powdered Donuts

### PM BREAK

Freshly Baked Cookies

### BEVERAGES

Freshly Brewed Coffee, Decaf and Assorted Teas  
Bottled Water, Assorted Juices & Soft Drinks

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

## PLATED RECEPTION PACKAGE

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7 Hour Reception | January through October | Monday - Thursday

### COCKTAIL RECEPTION

A Selection of Gourmet Hot & Cold Hors D'Oeuvres (Choice of 5 Selections)

### DINNER SERVICE

Specialty Breads & Fresh Baked Focaccia, Basket per table  
 "My Mother's Olive Oil" Imported from Greece

### FIRST COURSE OPTIONS

*(choice of one)*

- Roasted Butternut Squash Soup
- Cauliflower, Leek and Fennel Soup
- Penne alla Vodka with Fried Pancetta Crisp
- Fusilli Pasta in a Creamy Pesto Sauce with Fire Roasted Cherry Tomatoes
- Baby Arugula, Mixed Greens & Fennel Salad with Marinated Beets & Goat Cheese Crème in Citrus Vinaigrette

### MAIN ENTRÉE OPTIONS

*(choice of one)*

- AAA 10oz New York Striploin drizzled with a Chimichurri Sauce
- AAA 6oz Beef Tenderloin topped with roasted Shallots and Fried Pancetta
- Peter & Paul's Style Lemon and Herb ½ Cornish Hen
- 8oz Atlantic Salmon Filet with Mango Salsa
- 10oz French Cut Veal Chop with a Cognac Mushroom Sauce
- Red Wine Braised Bone-In Beef Short Rib

### MAIN COURSE ACCOMPANIMENTS

*(choice of one)*

- Mini Red Roasted Potatoes
- Yukon Gold Mashed Potatoes
- Fingerling Potatoes

*(choice of one)*

- Sautéed Brussel Sprouts with Balsamic Glaze and Crispy Pancetta
- Red Pepper & Green Beans
- Heirloom Carrot & Asparagus
- Seasonal Mixed Vegetables

### DESSERT

*(choice of one)*

- Warm Apple Blossom with Fresh Berries and Caramel Sauce
- Warm Sticky Toffee Pudding with Crème Anglais
- New York Style Cheesecake with Fruit Topping
- Vanilla Crème Brule

### OPEN "SOFT" BAR

Spring & Mineral Water

Assorted Pop & Juice

Coffee, Tea & Espresso

1 Deluxe Drink Ticket per person

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

## HOR D'OEUVRES MENU

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Selection Of 5

- Wild Mushroom Crostini With Goat Cheese Spread ✓
- Mini Focaccia Sandwich With Proscuitto, Bocconcini & Tomato ✓
- Spring Rolls With Plum Sauce ✓
- Greek Salad Bites - Cucumber Round, Black Olive, Tomato & Feta Cream ✓
- Beef Sliders Topped With Carmelized Onions, Cheese And Chipotle Mayo
- Jerk Chicken Satays
- Mini Boneless Jerk Chicken With Rice And Peas
- Chicken Satays Topped With Lemon Oregano
- Braised Beef Slider With Carmelized Onions
- Spanakopita (*Phyllo Pastry Stuffed With Cheese And Spinach*) ✓
- Mini Vegetarian Samosas With Sweet Chili Sauce ✓
- Mac And Cheese Triangles Served With A Three Cheese Dipping Sauce ✓
- Bocconcini And Cherry Tomato Skewers With A Balsamic Glaze ✓
- Homemade Bruschetta Served On Crostini And Topped With Goat Cheese Spread ✓
- Fish And Chips Served In Takeout Boxes With Homemade Tartar Sauce
- Homemade Italian Meatballs Served In Bbq Sauce & Green Onion
- Traditional Poutine
- Roasted Butternut Squash Soup Sips With French Stick ✓
- Mini Rice Balls Served With Spicy Marinara Sauce ✓
- Tempura Asparagus With Ginger Soy Dipping Sauce ✓

### UPGRADES

- Grilled Marinated Lamb Chops Topped With Lemon Herbed Oregano - **\$6 Pp**
- California Rolls Served With Wasabi And Soya Sauce - **\$2.50 Pp**
- Raw Oysters With Tobasco And Horseradish - **\$8 Pp (2pcs Pp)**
- Mini Crab Cakes - **\$3 Pp**

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

*Eaton Hall*

COUNTRY INN & SPA • EST. 1940

## **CORPORATE BBQ PACKAGE**

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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

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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*

## BELLS LAKE MEETING PACKAGE

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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*

## HAPPY VALLEY MEETING PACKAGE

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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*



**THE VUE**

EVENT VENUE

**CLUBHOUSE**

EVENTSPACE ●

## DAY MEETING PACKAGE

Based on Minimum 40 Guests | Room Rental \$500

### CONTINENTAL BREAKFAST

- Freshly Brewed Hot and Fresh Coffee, Decaf and Assorted Herbal Teas
- Orange & Apple Juices
- Lemon Poppy Seed & Banana Bread Loafs
- Assorted Fruit Danishes

### POWER BREAK 1

- Coffee, Tea and Espresso
- Freshly Baked Scones

### HOT LUNCH BUFFET SERVICE

*Includes Warm Focaccia & Artisan Breads*

*Choice of 2*

- Butternut Squash Soup
- Tortellini Soup
- Grilled Vegetables - zucchini, eggplant and peppers
- Garden Salad
- Caesar Salad
- Green Bean Salad

*Choice of 1*

- Rotisserie Style Chicken Quarters in a Chalet Sauce
- Chicken Milanese (Italian Breaded Chicken Cutlets)
- Atlantic Salmon Filet with Lemon Oregano or Light Teriyaki Glaze
- Breaded Basa Filet with Lemon Oregano or Charred Cherry Tomatoes
- Thinly Sliced Top Sirloin Au Jus

*(Upgrade \$5 per person)*

*Choice of 2*

- Seasonal Vegetables
- Roasted Potatoes or Mashed Potatoes
- Penne in Classic Tomato Basil Sauce
- Mediterranean Farfalle with Olive Oil, Garlic & Arugula

### DESSERT

*Choice of 1*

- Assorted Mini Sweet Bites & Squares
- New York Style Cheesecake
- Warm Fudge Brownies & Cookies
- Classic Sticky Toffee Pudding with Creme Anglais

### POWER BREAK 2

- Fresh Lemonade or Hot Apple Cider
- Decadent Fresh Baked Cookies or Cinnamon Donuts

## UPGRADES

### HOT BREAKFAST

*Minimum of 75 Guests or Room Rental will Apply*

- Scrambled Eggs and Toast with a choice of any 2 additional items: Applewood
- Smoked Bacon, Turkey Sausage, Crispy Shredded Hashbrowns, Buttermilk Pancakes
- or French Toast
- Fried Eggs and Bacon or Ham Breakfast Wraps
- Assorted Mini Omelettes

### POWER BREAK

*Minimum of 40 Guests*

- Whole Fruit
- Yogurt Parfait
- Assorted Cheese and Cracker Platters
- Crudité Platters with Ranch Dip
- Fresh Sliced Fruit Platter
- Assorted Mini Cheesecakes
- Warm Brownies

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## COCKTAIL MIXER

Based on Minimum 60 Guests | Monday-Thursday January - November 2025 3:00-5:00pm

**Includes One Drink Ticket Per Person  
Unlimited Soft Beverage Service**

### CANAPES

*Choice Of 6 (Based On 3-4 Pcs Per Person)*

- Spring Rolls with Plum Sauce ✓
- Cheese Tortellini in a Rose Sauce ✓
- Burger Bites
- Mini Philly Cheesesteak Sliders
- Chili Lime Chicken or Fish Soft Tacos
- Jerk Chicken Satays with Spicy Jerk Mayo GF
- Chicken Satay with Lemon Oregano- GF
- Spanakopita (*Phyllo Pastry Stuffed with Cheese and Spinach*) ✓
- Min Vegetarian Samosas with Sweet Chili Sauce -Vegan
- Mac and Cheese Squares ✓
- Soft Pretzel Bites with Honey Mustard Dipping Sauce ✓
- Bocconcini and Cherry Tomato Skewers with a Balsamic Glaze ✓ GF
- Fish and Chips with Homemade Tartar Sauce
- Homemade Italian Meatballs served in a Tomato Sauce
- Roasted Butternut Squash Soup Sips
- Crispy Buffalo Cauliflower Bites ✓
- Mini Rice Balls Served with Spicy Marinara Sauce ✓

### FOOD STATION

*Choice of 1*

- Breaded Chicken Cutlets and Brio Station
  - Breaded Chicken Cutlets in a Homemade Tomato Sauce with choice of toppings to include Hot Peppers, sautéed Mushrooms & Onions, Provolone Cheese w/ Iced Cold Brio
- Savory Treats Station
  - Beef Sliders, French Fries, Onion Rings & Poutine with toppings to include Pickles, sliced Tomatoes, Ketchup, Mustard, Cheddar Cheese and Sautéed Onions
- Wood Oven Style Pizza
  - Gourmet thin crust pizza prepared fresh with a selection of toppings for guests to create their desired pizza to include classic Marguerita, Calabrese and Vegetarian
- Jerk Chicken Station
  - Authentic Jerk Chicken, Rice and Peas w/Coleslaw served with Ice Cold Red Stripe Beer
- Fajita Station
  - Carne Asada, Chicken & Sautéed Vegetables Served on Warm Tortillas with Pico de Gallo, Sour Cream Shredded Lettuce, Cheddar Cheese and Jalapenos
- Asian Fusion Station
  - Teriyaki Chicken, Szechuan Shrimp and a Vegetable Medley Served with Singapore Noodles Includes Vegetarian Spring Rolls Mini Sweet Treats Authentic Golden Churros and Ms. Vickie Chips (circulated butler style optional)

### UPGRADES

- Open Bar
- Shrimp Cocktail Shooters with Cocktail Sauce
- Bacon Wrapped Scallops
- Grilled Lamb Spiedini
- 2oz Grilled Marinated Lamb Chops (1 per person)
- California Rolls & Assorted Sushi
- Crab Cakes
- Mini Lobster Rolls

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## PLATED MENU

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Based on Minimum 50 Guests | Monday - Thursday January - October  
 Available for Lunch & Dinner 11:00-3:00pm or 5:00-9:00pm

### Specialty Bread Basket to include Homemade Focaccia and Artesian Breads

#### STARTER

*Choice of 1*

- Bocconcini & Tomato drizzled with Basil Infused Olive Oil & Balsamic Glaze, Prosciutto & Grilled Zucchini
- Baby Arugula & Fennel Salad with Marinated Beets & Goat Cheese in a Citrus Vinaigrette
- Roasted Butternut Squash Soup or Cream of Mushroom Soup 1 Type of Pasta with a Choice of Sauce

#### MAIN

*Choice of 1*

All entrees served with roasted potatoes and seasonal vegetables

- 4oz Petit Filet served in a Cognac Mushroom Sauce
- 6oz Supreme Breast of Chicken in a Sundried Tomato and Amaretto Jus
- 6oz Atlantic Salmon Filet with Mango Salsa
- Boneless Beef Short Ribs in Au Jus

#### DESSERT

*Choice of 1*

- Classic Warm Sticky Toffee Pudding with Creme Anglaises
- New York Style Cheesecake with Fruit Topping
- Warm Apple Blossom drizzled with Caramel

### UPGRADES

- Bottle of House Wine
- Open Bar
  - Lunch (2 hours)
  - Dinner (3 hours)

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## STATIONS MENU

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Based on Minimum 50 Guests | Monday - Thursday January - October  
 Available for Lunch & Dinner 11:00-3:00pm or 5:00-9:00pm

### Specialty Bread Basket to include Homemade Focaccia and Artesian Breads

#### SOUP AND SALAD BAR

- Mixed Field Greens with Balsamic Vinaigrette
- Caesar Salad with Shaved Parmigianino & Croutons
- Far East Salad with Sweet Soya Vinaigrette & Crispy Noodles
- Chef's Soup of the Day

#### ENTRÉE STATION

- Roasted Top Sirloin Au Jus
- Oven Roasted Chicken Breast with White Wine Mushroom Sauce or Sundried Tomato Amaretto Jus OR Grilled Atlantic Salmon with Mango Salsa or Lemon Oregano
- Creamy Mashed Potatoes OR Mini Roasted Potatoes Seasonal Mixed Vegetables OR Singapore Noodles Stations

#### PASTA STATION

- Cheese Tortellini in a Creamy Rose Sauce
- Penne in a Classic Tomato Basil Sauce
- Accompanied by Hot Peppers and Grated Parmesan Cheese

#### MINI DESSERTS

- Warm Golden Churros
- Mini Sweet Bites

#### UPGRADES

- Bottle of House Wine
- Open Bar
  - Lunch (2 hours)
  - Dinner (3 hours)

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



**UNIVERSAL**

 **EVENTSPACE**

## ALL DAY MEETING PACKAGE

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

### INCLUDED:

- Meeting room set-up
- Bottled water per place setting
- Podium
- Floor length linen per table
- Coat check
- Complimentary parking

### CONTINENTAL BREAKFAST

Assorted Mini Muffins  
 Decadent Danishes  
 Fresh Baked Butter Croissants  
 Freshly Brewed Coffee and Assorted Teas  
 Bottled Water and Assorted Juices

### AM BREAK

Breakfast Loaves

### COLD WORKING LUNCH

Main Course

- Crunch Hour Sandwich (Focaccia & Ciabatta Sandwiches)
- Roast Beef, Swiss Cheese, Crispy Onions, Thousand Island Dressing
- Deli Porchetta, Cotto, Banana Peppers, Dijonnaise
- Deli Turkey, Provolone, Sundried Tomato Pesto
- Rapini, Bufala Mozzarella

Soup

- Chef's Choice

Salads

- Mediterranean Salad To Include Cucumber, Kalamata Olives, Red Onions, Cherry Tomatoes, Chickpeas & Feta In A Light Greek Yogurt Dressing
- Crisp Romaine Greens Tossed In A Creamy Caesar Dressing Topped With Freshly Grated Parmesan Cheese And Home-Baked Croutons

Dessert

- Assorted Homemade Tarts, Squares And Brownies

### PM BREAK

Freshly Baked Cookies

### BEVERAGES

Freshly Brewed Coffee, Decaf and Assorted Teas  
 Bottled Water, Assorted Juices & Soft Drinks

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

## DELUXE ALL DAY MEETING PACKAGE

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

### INCLUDED:

- Meeting room set-up
- Bottled water per place setting
- Podium
- Floor length linen per table
- Coat check
- Complimentary parking

### CONTINENTAL BREAKFAST

Assorted Mini Muffins  
 Decadent Danishes  
 Fresh Baked Butter Croissants  
 Freshly Brewed Coffee and Assorted Teas  
 Bottled Water and Assorted Juices

### AM BREAK

Breakfast Loaves

### HOT WORKING LUNCH BUFFET

Main Course - *Italian Fare*

- Chicken Parma
- Nonna Meatballs, Rustic Tomato Sauce
- Maltagliati Pasta With Slow Oven Roasted Cherry Tomatoes In A Garlic And Genovese Pesto (Vegetarian Option)
- Seasonal Vegetables
- Chef's Choice Potatoes
- Fresh Baked Focaccia With Whipped Butter And Olive Oil

Salads

- Classic Caesar Salad With Heart Of Romaine, Croutons, Parmesan Cheese And Caesar Dressing
- Cucumber, Vine Tomatoes And Shaved Fennel With Bermuda Onions In A Citrus Vinaigrette

Dessert

- Traditional Italian Cannoli

### PM BREAK

Freshly Baked Cookies

### BEVERAGES

Freshly Brewed Coffee, Decaf and Assorted Teas  
 Bottled Water, Assorted Juices & Soft Drinks

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

# PARAMOUNT

EVENTSPACE ●

## ALL DAY MEETING PACKAGE

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

### INCLUDED:

- Meeting room set-up
- Bottled water per place setting
- Podium
- Floor length linen per table
- Coat check
- Complimentary parking

### CONTINENTAL BREAKFAST

Assorted Mini Muffins  
 Decadent Danishes  
 Fresh Baked Butter Croissants  
 Freshly Brewed Coffee and Assorted Teas  
 Bottled Water and Assorted Juices

### AM BREAK

Breakfast Loaves

### COLD WORKING LUNCH

Main Course

- Crunch Hour Sandwich (Focaccia & Ciabatta Sandwiches)
- Roast Beef, Swiss Cheese, Crispy Onions, Thousand Island Dressing
- Deli Porchetta, Cotto, Banana Peppers, Dijonnaise
- Deli Turkey, Provolone, Sundried Tomato Pesto
- Rapini, Bufala Mozzarella

Soup

- Chef's Choice

Salads

- Mediterranean Salad To Include Cucumber, Kalamata Olives, Red Onions, Cherry Tomatoes, Chickpeas & Feta In A Light Greek Yogurt Dressing
- Crisp Romaine Greens Tossed In A Creamy Caesar Dressing Topped With Freshly Grated Parmesan Cheese And Home-Baked Croutons

Dessert

- Assorted Homemade Tarts, Squares And Brownies

### PM BREAK

Freshly Baked Cookies

### BEVERAGES

Freshly Brewed Coffee, Decaf and Assorted Teas  
 Bottled Water, Assorted Juices & Soft Drinks

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## DELUXE ALL DAY MEETING PACKAGE

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

### INCLUDED:

- Meeting room set-up
- Bottled water per place setting
- Podium
- Floor length linen per table
- Coat check
- Complimentary parking

### CONTINENTAL BREAKFAST

Assorted Mini Muffins  
 Decadent Danishes  
 Fresh Baked Butter Croissants  
 Freshly Brewed Coffee and Assorted Teas  
 Bottled Water and Assorted Juices

### AM BREAK

Breakfast Loaves

### HOT WORKING LUNCH BUFFET

Main Course - *Italian Fare*

- Chicken Parma
- Nonna Meatballs, Rustic Tomato Sauce
- Maltagliati Pasta With Slow Oven Roasted Cherry Tomatoes In A Garlic And Genovese Pesto (Vegetarian Option)
- Seasonal Vegetables
- Chef's Choice Potatoes
- Fresh Baked Focaccia With Whipped Butter And Olive Oil

Salads

- Classic Caesar Salad With Heart Of Romaine, Croutons, Parmesan Cheese And Caesar Dressing
- Cucumber, Vine Tomatoes And Shaved Fennel With Bermuda Onions In A Citrus Vinaigrette

Dessert

- Traditional Italian Cannoli

### PM BREAK

Freshly Baked Cookies

### BEVERAGES

Freshly Brewed Coffee, Decaf and Assorted Teas  
 Bottled Water, Assorted Juices & Soft Drinks

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

# the Manor



● EVENT VENUE ●

## CORPORATE BBQ PACKAGE

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

### Included:

- Room Setup
- Podium
- Floor Length table liner
- Complimentary Parking
- All Plates, Cutlery & Glassware as required
- Paper Napkins

### SALADS AND SIDES

*(Choice of Four)*

- Mixed Field Greens With Cucumbers, Cherry Tomatoes julienne carrots. Aged Balsamic Vinaigrette
- Homestyle Potato Salad
- Chef's Signature Pasta Salad
- Traditional Creamy Coleslaw
- Fresh Mixed Bean Salad
- Caesar Salad

### ENTRÉE

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

- All Beef Hamburgers Served On a Brioche Bun With Cheese
- Traditional Hot Dogs
- Grilled Chicken Burgers
- Veggie Burger

### DESSERT

- Assorted Fresh Baked Cookies & Assorted Tarts

### BEVERAGES

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

**Biodegradable Plates, Cups, Napkins and Cutlery Will Be Provided**

*\*Note Parking may be limited and is not guaranteed*

*\*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 table liner
- Complimentary Parking
- All Plates, Cutlery & Glassware as required
- Paper Napkins

### MORNING COFFEE BREAK

- Assorted Fresh Baked Muffins & Butter Croissants, With Whipped Butter & Preserves
- 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, brownies and fresh baked cookies
- Freshly brewed coffee, tea, juice and water

### AFTERNOON COFFEE BREAK

- Cinnamon swirl coffee cake loaf
- Freshly brewed coffee, tea, juice and water

*\*Note Parking may be limited and is not guaranteed*

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

## ALEXANDER MEETING PACKAGE

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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 table liner
- Complimentary Parking
- All Plates, Cutlery & Glassware as required

### 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

- Assorted Fresh Baked Muffins, With Whipped Butter & Preserves
- 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 a Rose sauce
- Seasonal vegetables
- Assorted homemade tarts, brownies and fresh baked cookies
- Freshly brewed coffee, tea, juice and water

### AFTERNOON COFFEE BREAK

- Cinnamon swirl coffee cake loaf
- Fresh popped buttery popcorn
- Freshly brewed coffee, tea, juice and water
- Home-made granola bars

*\*Note Parking may be limited and is not guaranteed*

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

## VICTORIA MEETING PACKAGE

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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 table liner
- Complimentary Parking
- All Plates, Cutlery & Glassware as required

### 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

- Home-made granola bars & Biscotti
- 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, brownies and fresh baked cookies
- Freshly brewed coffee, tea, juice and water

### AFTERNOON COFFEE BREAK

- Cinnamon swirl coffee cake loaf
- Fresh popped buttery popcorn
- Freshly brewed coffee, tea, juice and water

*\*Note Parking may be limited and is not guaranteed*

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