

FOR YOUR MEETING OR SEMINAR CHOOSE

est 1982 **PETER & PAULS**[®]
hospitality group

JUNE 29TH - AUGUST 29TH 2026

UNIVERSAL
EVENTSPACE

PARAMOUNT
EVENTSPACE

the Winner
EVENT VENUE

Eaton Hall
COUNTRY INN & SPA - EST. 1940

THE CLUBHOUSE

BLACK CREEK
EVENTSPACE

Kortright
EVENTSPACE

GET READY
TO
FALL IN
LOVE

CONTINENTAL BREAKFAST SERVICE

Fresh baked butter croissants
Assorted Biscotti
Homemade muffins and fruit Danishes
Freshly sliced fruit
Freshly brewed coffee, tea, juice, and bottled water

CONTINUOUS COFFEE BREAK

Coffee, tea, bottled water, soft drinks and juice set for duration of day

HOT WORKING LUNCH BUFFET *Alternative Options Available*

Main Course

- Cornish Hen served Peter and Paul's style
- Oven roasted salmon in a lemon butter sauce
- Basmati rice
- Chef's choice potatoes
- Seasonal vegetables
- Fresh baked focaccia with whipped butter and olive oil

Salad

- Mixed greens with pears and roasted tomato in a lemon vinaigrette
- Baby spinach salad with cucumber, cherry tomatoes, radish, pumpkin seeds, sun dried cranberries, in an herb vinaigrette

Dessert

- Mini pastry and tarts

**Includes use of the room, in house tables/chairs/linen, parking, coat check and full event coordination*

*** Room rentals may apply should client not meet the minimum guest count per room*

****Audio Visual Extra*

*****All pricing is plus administration and tax (18%) + (13%)*



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DAY MEETING PACKAGE \$89.00 pp

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