All Breakfast Buffets are accompanied by a selection of Chilled Juices (Apple & Orange Juice), Seattle’s Best Coffee, Decaffeinated Coffee & Tazo Teas

<table>
<thead>
<tr>
<th>RISE &amp; SHINE CONTINENTAL</th>
<th>24</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Sliced Fruits &amp; Berries</td>
<td></td>
</tr>
<tr>
<td>Freshly Baked Assorted Muffins</td>
<td></td>
</tr>
<tr>
<td>Mini Decadent Pastries</td>
<td>Mini Butter Croissants</td>
</tr>
<tr>
<td>Assorted Individual Yogurts</td>
<td></td>
</tr>
<tr>
<td>Honey</td>
<td>Butter</td>
</tr>
<tr>
<td>Assorted Breakfast Cereals</td>
<td>Skim</td>
</tr>
<tr>
<td>Breakfast Loaves</td>
<td>Spice</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>THE MARRIOTT BREAKFAST</th>
<th>29</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Sliced Fruits &amp; Berries</td>
<td></td>
</tr>
<tr>
<td>Freshly Baked Assorted Muffins</td>
<td></td>
</tr>
<tr>
<td>Mini Decadent Pastries</td>
<td>Mini Butter Croissants</td>
</tr>
<tr>
<td>Honey</td>
<td>Butter</td>
</tr>
<tr>
<td>Assorted Breakfast Cereals</td>
<td>Skim</td>
</tr>
<tr>
<td>Scrambled Eggs</td>
<td>Cream Cheese</td>
</tr>
<tr>
<td>Crispy Bacon</td>
<td>Pork Sausage</td>
</tr>
<tr>
<td>Seasoned Breakfast Potatoes</td>
<td>Caramelized Onions &amp; Peppers</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Eat Smart for a Great Start Breakfast</th>
<th>28</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Smoothies</td>
<td></td>
</tr>
<tr>
<td>Sliced Fruits &amp; Berries</td>
<td></td>
</tr>
<tr>
<td>Mini Yogurt Parfait</td>
<td>Granola</td>
</tr>
<tr>
<td>Freshly Baked Assorted Muffins</td>
<td>Multi-Grain Croissants</td>
</tr>
<tr>
<td>Steel Cut Oatmeal</td>
<td>Maple Syrup</td>
</tr>
<tr>
<td>Crushed Pistachio</td>
<td>Apricots</td>
</tr>
<tr>
<td>Feta Cheese Frittata</td>
<td>Roasted Red Pepper</td>
</tr>
<tr>
<td>Applewood Smoked Turkey Sausage</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ENHANCEMENTS – ADDITIONS TO YOUR BREAKFAST PER PERSON</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Breakfast Cereals</td>
</tr>
<tr>
<td>Steel Cut Oatmeal</td>
</tr>
<tr>
<td>Assorted Bagels</td>
</tr>
<tr>
<td>Assorted Canadian Cheese Display</td>
</tr>
<tr>
<td>Assorted Individual Yogurts</td>
</tr>
<tr>
<td>Mini Yogurt Parfait</td>
</tr>
<tr>
<td>Seasonal Smoothie</td>
</tr>
<tr>
<td>Blueberry Buttermilk Pancakes</td>
</tr>
<tr>
<td>Cinnamon Sugar Brioche French Toast</td>
</tr>
<tr>
<td>Traditional Eggs Benedict</td>
</tr>
<tr>
<td>Scrambled Eggs</td>
</tr>
<tr>
<td>Omelette</td>
</tr>
<tr>
<td>Crispy Bacon or Pork Sausage</td>
</tr>
<tr>
<td>Egg Muffin Sandwich</td>
</tr>
<tr>
<td>Gluten Free Muffins</td>
</tr>
<tr>
<td>Chocolate Vegan Loaf</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Chef Attended Stations</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eggs your way with all the fixings;</td>
</tr>
<tr>
<td>Heirloom Cherry Tomato, Sweet Peppers, Mushroom,</td>
</tr>
<tr>
<td>Shredded Cheddar, Asparagus, Spinach, Bacon, Chorizo, Red Onion,</td>
</tr>
<tr>
<td>Crumbled Goat’s Cheese, Pico de Gallo &amp; Hollandaise</td>
</tr>
<tr>
<td>Carved Peameal Bacon OR Maple &amp; Smoked Paprika glazed Ham</td>
</tr>
<tr>
<td>Assorted Mustards &amp; Relishes, Apple Butter</td>
</tr>
</tbody>
</table>

Minimum guarantee of 15 people required for all buffets.
Menu price will increase by $5.00 per person when guarantee is less than the minimum requirement. Prices are subject to 18% service charge & 13% HST.
**THE MARRIOT BRUNCH**

- Freshly Baked Muffins | Mini Decadent Pastries | Mini Butter Croissants
- Honey | Butter | Preserves
- Sliced Fresh Fruit & Berries
- Mini Yogurt Parfait | Granola | Berries
- Smoked Fish Platter
- Lemon | Capers | Red Onion Jam
- Roasted Beet Salad
- Pickled Onion | Mandarin | Maple
- Heirloom Tomato & Bocconcini
- Basil Chiffonade | Balsamic Glaze | Olive Oil
- Classic Eggs Benedict
- Cinnamon Sugar Brioche French Toast
- Maple Syrup | Berry Compote
- Crispy Bacon | Pork Sausage
- Breakfast Potato
- Caramelized Onion | Sweet Peppers
- Chef’s Spiced Roasted Striploin
- Marsala Sauce | Grainy Mustard
- Chef’s Pasta
- Pesto | White Wine | Zucchini | Heirloom Tomato | Confit Garlic
- Citrus Crusted Baked Lake Trout
- Lemon Dill Sauce | Sautéed Spinach

- Assorted Sweets Table
  Our finest from our Pastry Chef

- Chilled Juices including: Orange | Apple | Grapefruit
- Seattle’s Best Coffee | Decaffeinated Coffee | Tazo Teas
Build your own Break

Be Unique

Customize your menu to meet your specific needs!
MARRIOTT MEETINGS

**Pick one for $9, Two for $13, Three for $17, or Four for $21**

*All Breaks are accompanied with Seattle’s freshly brewed Coffee, Decaffeinated Coffee & Tazo Teas*

<table>
<thead>
<tr>
<th>Seasonal Smoothies</th>
<th>Hummus</th>
<th>Roasted Red Pepper</th>
<th>Spinach Artichoke</th>
<th>Greek Pita</th>
<th>Heirloom Vegetable Crudités</th>
<th>House made Lattice Cut Potato Chips</th>
<th>Siracha Lime Aioli</th>
<th>Bacon Chive Dip</th>
<th>Guacamole</th>
<th>Pico de Gallo</th>
<th>Cilantro Lime Crema</th>
<th>Tri Coloured Corn Chips</th>
<th>Caramel Spicy Pecan Popcorn</th>
<th>House Made Dark Chocolate Cherry Granola Bars</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dark Chocolate Drizzled Banana Bread</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>White Chocolate Drizzled Lemon Poppy Seed</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Stay Awake Chocolate Caffeine Bites</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Assorted Muffins</td>
<td>Mini Assorted Pastries</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chocolate Vegan Loaf</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mini Yogurt Parfait</td>
<td>Granola</td>
<td>Berries</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sliced Fresh Fruit &amp; Berries</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mini Chive Cream Cheese Bagels</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mini Sicilian Cannoli</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gluten free Macaroon Squares</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mini Artisan Suzie Q Doughnuts</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Assorted Dessert Squares</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mini Assorted Cupcakes</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lemon Drop</td>
<td>Red Velvet</td>
<td>Tahitian Vanilla</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>House Made Dark Chocolate Cherry Granola Bars</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Beverages**

| Seattle’s freshly brewed Coffee, Decaffeinated Coffee & Selection of Tazo Teas | 4.5 | Hot Cocoa, Whipped Cream & Marshmallows 5 |
| Assortment of Juices, soft drinks, Perrier & Bottled water | 4.5 | Hot Orchard Apple Cider, Cinnamon Sticks 5 |

*Charged on consumption*

*Minimum Guarantee of 10 people required on coffee break package or a $2.50 per guest will apply. Prices are subject to 18% service charge & 13% HST.*
MARRIOTT MEETINGS

WORKING LUNCH BUFFET
Minimum Guarantee of 15 people required for all buffets.

SOUP & SANDWICH

House Made Soup of the Day

House Mixed Salad Greens
Assorted Dressings and Garnishes
Heirloom Tomato & Cucumber Salad
Basil Chiffonade | Balsamic Glaze | Olive Oil
Moroccan Couscous Salad
Dried Cherries | Apricots | Red Onion | Curried Dressing

Slow Roasted Canadian Beef on an Artisan Baguette
Caramelized Onion | Horseradish Aioli | Arugula
Piri Piri Spiced Chicken Wrap
Shaved Cucumber | Charred Lemon & Minted Yogurt
California Grilled Zucchini Wrap
Avocado Spread | Roma Tomato | Smoked Gouda
House Blend Tuna Salad on a Multigrain Croissant
Butter Lettuce | Dill
Hungarian Salami on an Artisan Baguette
Pickled Eggplant | Havarti Cheese | Cracked Pepper Mayo

House made Lattice Cut Potato Chips | Chef’s Secret Spice

Fresh Fruit Salad & Berries
Assorted Sweets Table
Our finest from our Pastry Chef

Menu price will increase by $5.00 per person when guarantee is less than the minimum requirement. Prices are subject to 18% service charge & 13% HST.
MARRIOTT MEETINGS

DAILY LUNCH BUFFET

Minimum Guarantee of 15 people required for all buffets. Menu price will increase by $5.00 per person when guarantee is less than the minimum requirement.

MONDAY

Winter Inspired

Wild Mushroom Bisque infused with Truffle Oil
Freshly Baked Bread Buns | Butter

Roasted Cauliflower & Curry Salad
Pumpkin Seeds | Dried Cranberry | Lemon
Yellow & Red Beet Salad
Pickled Red Onion | Mandarin | Quebec Maple Syrup Vinaigrette

Bourguignon
Slowly Braised Beef | Burgundy Wine | Bouquet Garni
Pearl Onions | Sautéed Mushrooms
Orange & Rosemary Grilled Chicken Breast
Mashed Potato
Roasted Root Cellar Vegetables | Honey Glaze

Dark Chocolate | Pistachio | Candy Cane Crushed Bark
Cream Cheese Iced Spice Cake

Seattle’s Best Coffee | Decaffeinated Coffee | Tazo Teas

TUESDAY

Spring Inspired

Spring Onion Potato Bisque
Freshly Baked Bread Buns | Butter

Spring Panzanella
Radicchio | Baby Spinach | Radish | Sweet Pea | Fennel | Rye Bread
Lemon Oregano Vinaigrette
Grilled Asparagus Salad
Balsamic Glaze | Strawberries | Red Onion | Cucumber | Feta

Mustard Glazed Lake Trout
Melted Spring Leeks | White Wine | Roasted Garlic
Chicken Gratin
Gruyere | Ramps | Sweet Pea
Seven Grain Rice Pilaf
Market Vegetables

Strawberry Rhubarb Crumble
Lemon Dessert Squares

Seattle’s Best Coffee | Decaffeinated Coffee | Tazo Teas

Menu price will increase by $5.00 per person when guarantee is less than the minimum requirement. Surcharge of $5.00 per guest will apply for buffets chosen on alternate day. Prices are subject to 18% service charge & 13% HST.
# DAILY LUNCH BUFFET

## WEDNESDAY

**Italian Inspired**

- Minestrone Soup  
- Freshly Baked Garlic Mini Baguettes | Butter

**Classic Caesar Salad**
- Parmesan Cheese | Croutons | Bacon | Lemon  
- Heirloom Tomato & Bocconcini  
- Basil Chiffonade | Balsamic Glaze | Olive Oil

- Charred Herb & Garlic Chicken  
- Caper | Lemon White Wine Sauce  
- Stuffed Shells  
- Rose Sauce | Ricotta | Wilted Spinach  
- Rosemary Focaccia Flatbread;  
- Salami | Roasted Red Pepper | Kalamata Olive  
- Portobello Mushroom | Sun-Dried Tomato Pesto | Grilled Asparagus

**Mini Sicilian Cannoli**  
- Tiramisu

Seattle’s Best Coffee | Decaffeinated Coffee | Tazo Teas

---

## THURSDAY

**Autumn Inspired**

- Butternut Squash Apple Bisque  
- Freshly Baked Bread Buns | Butter

**Peruvian Quinoa Salad**
- Lime | Cilantro | Jalapeno  
- Shaved Brussel Sprout Fennel Slaw  
- Dried Cherry | Pumpkin Seed | White Balsamic

- Sage & Garlic Roasted Chicken Breast  
- Traditional Stuffing | Cranberry Sauce  
- Grainy Mustard Roasted Pork Loin  
- Apple Bacon Chutney | Cabernet Jus  
- Baked Diced Sweet Potato  
- Market Vegetables

**Mini Pumpkin Pies**  
- Apple Caramel Cheesecake

Seattle’s Best Coffee | Decaffeinated Coffee | Tazo Teas

---

*Menu price will increase by $5.00 per person when guarantee is less than the minimum requirement.*  
*Surcharges of $5.00 per guest will apply for buffets chosen on alternate day. Prices are subject to 18% service charge & 13% HST.*
DAILY LUNCH BUFFET

FRIDAY

38

Summer Inspired

Sweet Corn Chowder
Freshly Baked Bread Buns | Butter

Garden Greek
Heirloom Tomato | Field Cucumber | Kalamata Olive | Feta
Picnic Basket Broccoli Salad
Smoked Cheddar | Dried Cranberries | Red Onion | Toasted Sunflower Seed

Smoky BBQ Chicken Leg
Hickory Smoked | Memphis BBQ Sauce
Pan Seared Lake Trout
Mango Jalapeno Salsa
Roasted Red Jacket Potato | Garlic Red Pepper Shake
Market Vegetables

Mini Fruit Tarts
Macaroon Dessert Squares

Seattle’s Best Coffee | Decaffeinated Coffee | Tazo Teas

Menu price will increase by $5.00 per person when guarantee is less than the minimum requirement.
Surcharge of $5.00 per guest will apply for buffets chosen on alternate day. Prices are subject to 18% service charge & 13% HST.
DINNER BUFFET

Buffets include freshly Baked Bread Buns & Butter, Seattle’s freshly brewed Coffee, and Decaffeinated Coffee & Tazo Teas

The Wellington Buffet 55

Wild Mushroom Soup | Truffle Oil
Freshly Baked Bread Buns | Butter

House mixed Salad Greens
Assorted Dressings and Garnishes
Roasted Beet Salad
Mandarin | Spicy Pecan | Maple Vinaigrette
German Potato Salad
Grainy Mustard Vinaigrette | Red Onion
Roasted Cauliflower & Curry Salad
Pumpkin Seeds | Dried Cranberry | Lemon

Pan Seared Lake Trout
Lemon & Herb Crusted | Melted Leeks
Slow Roasted Canadian Beef
Dijon & Roasted Garlic Rubbed | Pan Jus
Sundried Tomato Pesto Chicken Breast
Caramelized Onion | Wilted Swiss Chard
Butternut Squash Ravioli | Brown Butter Sage
Roasted Trio of Potato | Roasted Garlic Red Pepper Shake
Seasonal Market Vegetables

Assorted Sweets Table
Our finest from our Pastry Chef

The Rideau Buffet 58

Smoked Tomato Bisque
Freshly Baked Bread Buns | Butter

House mixed Salad Greens
Assorted Dressings and Garnishes
Heirloom Tomato & Bocconcini
Basil Chiffonade | Balsamic Glaze | Olive Oil
Moroccan Couscous Salad
Dried Cherries | Apricots | Red Onion | Curried Dressing
Shaved Brussel Sprout Slaw
Dried Cherry | Pumpkin Seed | White Balsamic

Charcuterie & Assorted Canadian Cheese
Assorted mustards & Savoury Preserves

Seared Herb Roasted Black Cod
Sage | Corn & Leek Chowder
Slow Roasted Canadian Beef
Dijon & Roasted Garlic Rubbed | Pan Jus
Herb Roasted Chicken Breast
Feta Cheese | Sweet Pepper Sauce | Kalamata Olive
Chef’s Pasta
Confit Garlic | Roasted Mushroom Medley | Pesto Alfredo
Yukon Gold Whipped Potato
Seasonal Vegetables

Assorted Sweets Table
Our finest from our Pastry Chef

Menu price will increase by $5.00 per person when guarantee is less than the minimum requirement.
Surcharge of $5.00 per guest will apply for buffets chosen on alternate day. Prices are subject to 18% service charge & 13% HST.
DINNER BUFFET

Coast to Coast Canadian Buffet

**Pacific Coast**
- Rice Noodle Salad | Red Onions | Bean Sprout | Cilantro | Sesame
- Cashew Crusted Halibut | Coconut Curry
- Pacific Crab Cakes | Siracha Cilantro Lick

**Central Canada**
- Carved Peppercorn rubbed Alberta Beef | Thyme Jus
- Wild Rice | Roasted Root Vegetables | Acidulated Blueberry | Duck Confit
- Rustic Bison Chili | Lentils
- Freshly Baked Bread Buns | Butter

**Ontario**
- Maple Grainy Mustard Glazed Roasted Ontario Pork Loin | Apple & Double Smoked Bacon Jus
- Little Italy Mushroom Ravioli | Pesto Parmesan Cream Sauce | Confit Garlic
- Local Ontario Market Vegetables

**Quebec**
- Habitant Split Pea Soup | Ham Hock
- Array of Quebec Artisan Cheeses served with Crackers & Baguette
- Roasted Beet & Chevre Salad | Pickled Onions | Maple Vinaigrette

**Maritimes**
- Chilled PEI Mussels | Roma Tomatoes | Garden Parsley
- Roasted Prince Edward Island Red Potato | Garlic | Herbs
- Maritime Cod Chowder

**Desserts**
- Nanaimo Squares
- Maple Mousse Martini
- Butter Tarte
- Warm Ontario Apple Crumble
- Ontario Summer Berry Cheesecake

*Prices are subject to 18% service charge & 13% HST.*
MARRIOTT MEETINGS

PLATED LUNCH | DINNER
Includes freshly Baked Bread Buns & Butter, Seattle’s Best Coffee, Decaffeinated Coffee & Tazo Teas

3 Courses of Your Choice  49
4 Courses of your Choice  57

Salads
Roasted Beet | Crumbled Goat Cheese | Frisee
Maple Roasted Walnuts | Orange Segments | Tarragon Crème
Moroccan Couscous Salad
| Dried Cherries | Apricots | Red Onion Grilled Eggplant & Zucchini |
Curried Dressing | Feta Cheese
Vine Ripened Heirloom Tomatoes | Pearl Bocconcini
Pesto EVO Oil Drizzle | Balsamic Reduction
House Mixed Greens | Strawberries | Red Onion | Spicy Pecans
Cucumber | Double Cream Brie
Classic Caesar | Shaved Parmigiano | Olive Oil Toasted Crostini
Pancetta Crisp | Caper Berry
Maple Roasted Sweet Potato | Shaved Brussel Sprout | Radicchio
Dried Cherries | Toasted Pumpkin | Feta | Kale | Maple Vinaigrette

Soups
Smoked & Charred Tomato | Pesto Oil
Wild Mushroom | Truffle Essence | Parmesan Cream
Sweet Corn & Roasted Shallot Chowder | Paprika Oil
Sweet Potato & Parsnip Bisque | Chipotle Oil

A minimum guarantee of 15 people required.
Menu price will increase by $5.00 per person when guarantee is less than the minimum requirement. Prices are subject to 18% service charge & 13% HST.
PLATED LUNCH/DINNER

Main Courses
All main courses are served with seasonal vegetables

Marriott Favourites
Chicken Breast Supreme
Herb & Chevre Potato Pave | Carrot Puree | Cabernet Jus
Red Wine Braised Pearl Onions | Asparagus

Chef’s Spiced Roasted Striploin
Roasted Mushroom Medley | Sautéed Pearl Onion
Creamy Dijon Whipped Potato | Espresso Marsala Demi
Upgrade to Beef Tenderloin for $4

Fennel Gremolata crusted Lake Trout
Lemon Zest Beurre Blanc | Butternut Squash Puree
Barley Risotto | Red Wine Braised Pearl Onions

Pistachio Crusted Black Cod
Melted Leeks | Charred Lemon Gel | Acorn Squash
Roasted Sweet Potato | Dried Cranberry | Caramelized Onion

4oz Fennel Gremolata crusted Lake Trout & 4oz Peppercorn Chef’s
Spiced Roasted Striploin | Creamy Dijon Whipped Potato
Upgrade to Beef Tenderloin for $4

Vegetarian
Butternut Squash Ravioli | Brown Butter | Sage
Toasted Pumpkin seed | Grilled Asparagus

Vegan
Indian Spiced Vegetable Pyramid
Coconut Curry Sauce | Basmati Rice

Roasted Carrot & Mushroom Ragout
Parsnip Puree | Pistachio Pistou

Herb Crusted Cauliflower Steak
Black Garlic Chimichurri | Seven Grain Pilaf

A minimum guarantee of 15 people required.
Menu price will increase by $5.00 per person when guarantee is less than the minimum requirement. Prices are subject to 18% service charge & 13% HST.
**PLATED LUNCH/DINNER**

**Desserts**

Poached Bosc Pear | Frangipane Tart | Thyme Caramel

Lemon Cheesecake Mousse | Cranberry Compote

Fresh Fruit Tart | Custard | Chocolate Paint

Traditional Tiramisu Mousse | Summer Berries

White Chocolate Grand Marnier Cheesecake | Chocolate Sand

Dark Chocolate Hazelnut Dome | Berry Coulis | Hazelnut Crunch

Gluten Free Dark Chocolate Almond Torte

*Prices are subject to 18% service charge & 13% HST*
# Indulgence Cocktail Reception

<table>
<thead>
<tr>
<th>Package</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>30 Minute Reception Package</strong></td>
<td>16</td>
</tr>
<tr>
<td>2 Hot &amp; 2 Cold</td>
<td></td>
</tr>
<tr>
<td><strong>1 Hour Reception Package</strong></td>
<td>20</td>
</tr>
<tr>
<td>3 Hot, 2 Cold</td>
<td></td>
</tr>
<tr>
<td><strong>1.5 Hour Reception Package</strong></td>
<td>28</td>
</tr>
<tr>
<td>4 Hot, 3 Cold &amp; 1 Dessert</td>
<td></td>
</tr>
<tr>
<td><strong>2 Hour Reception Package</strong></td>
<td>37</td>
</tr>
<tr>
<td>5 Hot, 4 Cold &amp; 1 Dessert</td>
<td></td>
</tr>
<tr>
<td><strong>Additional Canapé Items</strong></td>
<td>4</td>
</tr>
<tr>
<td>(Per item, per person)</td>
<td></td>
</tr>
<tr>
<td><strong>Mix “N” Match – Per Dozen</strong></td>
<td>38</td>
</tr>
</tbody>
</table>

## Cold Canapés

- Atlantic Lobster Mousseline | Mini Vol-au-Vent
- Smoked Lake Trout | Lemon Chive Crème Fraiche | Blini
- Sesame Seared Tuna | Mango | Cilantro | Rice Crisp
- Smoked Duck | Sour Cherry Jam | Brioche
- Assorted Sushi | Pickled Ginger | Soya | Wasabi
- Basil Ricotta | Sundried Tomato Pesto | Grilled Bruschetta
- Caprese Skewer | Basil | Balsamic Glaze
- Marinated Mushrooms | Lemon Parsley Pistachio Cream
- Smoked Cheddar Biscuit | Red Pepper Pimento Cheese

A minimum guarantee of 15 people required. Menu price will increase by $5.00 per person when guarantee is less than the minimum requirement. Prices are subject to 18% service charge & 13% HST.
INDULGENCE COCKTAIL RECEPTION

Hot Canapés
Panang Shrimp | Mango Rice Wine Vinegar Dipping Sauce
Pear & Brie Phyllo Purse
Crab Cakes | Cilantro Chipotle Lick
Mini Pulled Chicken Con Queso Taco | Guacamole
Bacon Wrapped Beef Tenderloin Gorgonzola
Chicken Drumettes | Memphis BBQ Sauce
Truffled Mac & Cheese Fritter | Chipotle Ketchup
Sundried Tomato Spanakopita | Tzatziki Dipping Sauce
Steak | Mushroom | Horseradish en Croute
Bacon Cheeseburger Meatballs
Candied Hot Smoked Salmon | Maple Rosemary
Mini Spinach & Feta Empanadas

Desserts
Mini Fruit Tarts
Mini Red Velvet | Lemon Drop | Tahitian Vanilla Cupcakes
Assorted Mini Cheesecakes
Melon Ball | Blueberry Skewers
Baklava Bites

Snack Bowls – Each
Serves 12 people

House made Lattice Cut Potato Chips
Siracha Lime Aioli | Bacon Chive Dip
House Blend of Mixed Nuts and Dried Fruit
Caramel Spicy Pecan Popcorn
Guacamole | Pico de Gallo | Cilantro Lime Crema
Tri Coloured Corn Chips
Spinach & Artichoke | Hummus | Roasted Red Pepper
Greek Pita Bread

A minimum guarantee of 15 people required.
Menu price will increase by $5.00 per person when guarantee is less than the minimum requirement. Prices are subject to 18% service charge & 13% HST
INDULGENCE COCKTAIL RECEPTION

Reception Favourites

Sliced Fresh Fruit Display 7
Cantaloupe | Honeydew | Pineapple | Watermelon

Crisp Vegetable Crudités 7
Carrots | Celery | Broccoli | Cauliflower Florets | Bell Peppers
Baby Grape Tomatoes | House Dip

Artisanal Cheese Display 14
Assorted Canadian & International Cheeses |
Savoury Preserves | Strawberries | Grapes | Fresh Baguette | Crackers

Antipasto Display 14
Sundried Tomato Bocconcini Salad | Assorted Artisanal Cured Meats
Marinated Vegetables | Olives | French Baguette | Grissini Sticks

Pizzeria (per slice) 6
Pepperoni | Vegetarian | All Dressed | Margherita

Assorted Finger Sandwiches (by the dozen) 22

A minimum guarantee of 15 people required. Menu price will increase by $5.00 per person when guarantee is less than the minimum requirement.
Prices are subject to 18% service charge & 13% HST
Private Chef Collection

Take your cocktail event to the next level with our selection of live chef cooking stations or a build your own bar.

*Each offering is priced per person.*

You may also upgrade your buffet lunch or dinner with any of the options listed below.
DIY Stations

**Potato Bar** 12
Lemon Thyme Crushed Fingerling Potato | Whipped Yukon Gold Potato
Double Smoked Bacon | White Cheddar | Scallions | Sour Cream | Chorizo | Braised Beef | Mushroom Medley | Black Garlic Sauce

**Build your own Caesar** 9
Romaine | Arugula | Grilled Chicken | Caesar Dressing | Balsamic
Double Smoked Bacon | Capers | Lemon Wedges | Parmesan Garlic & Herb Croutons

**Beef Sliders** 12
Aged Cheddar | Smoked Gouda | Butter Lettuce | Sliced Roma Tomato
Corn Relish | Double Smoked Bacon | Chipotle Ketchup | Pickles
Red Onion Jam | Assorted Mustards

**Poutine Bar** 12
Sweet Potato Fries | Crispy Yukon Fries | Kettle Chips
Québec Cheese Curd | Pulled Pork | Jalapeño Jack
Classic Dark Gravy | Sour Cream | Green Onion

**South of the Border Fajita and Taco Bar** 12
Ancho Chili Chicken Breast | Pulled Beef | Warm Flour Tortilla
Bell Peppers | Black Bean, Cilantro & Corn | Shredded Monterey Jack
Shredded Mozzarella | Jalapeños | Sour Cream | Salsa | Guacamole

**Chocolate Dipped Fruit** 9
Melon Balls | Strawberries | Marshmallows | Chocolate Sauce

Chef Attended Cooking Stations

**Little Italy Pasta** 17
Two choices of Pasta | Fire Roasted Tomato Basil Marinara | Roasted Garlic Alfredo Sauce | Freshly Grated Grana Padano | Bell Peppers Basil Pesto | Confit Garlic | Mushroom Medley | Roasted Zucchini
Heirloom Cherry Tomatoes | Pulled Chicken | Chorizo | Meatballs

**Shrimp & Scallop** 22
Classic Seafood Sauce | Lemon wedges | Tarragon Aioli | Chermoula
| Smoked Tomato Relish | Fennel Seed Savoury Caramel

**Carved Alberta Beef Striploin** 19
Assorted Mustards | Red Onion Jam | Gherkins | Pickled Beets
Dinner Rolls | Yorkshire Puddings | Cabernet Jus

**Build your own Risotto** 17
Mushroom Medley | Fresh Herbs | Shaved Parmesan Cheese
White Truffle Oil | Heirloom Beets | Duck Confit | Pesto Chicken
Applewood Smoked Cheddar | Asparagus | Roasted Red Pepper

**Asian Noodle Stir Fry** 17
Braised Pork Belly | 5 Spiced Chicken | Crushed Cashews | Ginger Hoisin
Sweet Chili | Edamame | Scallion | Bok Choy | Bean Sprouts | Broccoli
Spicy Peanut Sauce

*Prices are subject to 18% service charge & 13% HST.*
**BEVERAGE MENU**

<table>
<thead>
<tr>
<th>CASH BAR</th>
<th>HOST BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Domestic Beer</strong></td>
<td><strong>Domestic Beer</strong></td>
</tr>
<tr>
<td></td>
<td>7.50</td>
</tr>
<tr>
<td><strong>Imported &amp; Premium Beer</strong></td>
<td><strong>Imported &amp; Premium Beer</strong></td>
</tr>
<tr>
<td></td>
<td>8.25</td>
</tr>
<tr>
<td><strong>Domestic White Wine by the Glass</strong></td>
<td><strong>Domestic White Wine by the Glass</strong></td>
</tr>
<tr>
<td>Open Smooth White VQA</td>
<td>Open Smooth White VQA</td>
</tr>
<tr>
<td></td>
<td>9.50</td>
</tr>
<tr>
<td><strong>Imported White Wine by the Glass</strong></td>
<td><strong>Imported White Wine by the Glass</strong></td>
</tr>
<tr>
<td>Inniskillin Estate Select Pinot Grigio VQA</td>
<td>Inniskillin Estate Select Pinot Grigio VQA</td>
</tr>
<tr>
<td></td>
<td>10.50</td>
</tr>
<tr>
<td><strong>Domestic Red Wine by the Glass</strong></td>
<td><strong>Domestic Red Wine by the Glass</strong></td>
</tr>
<tr>
<td>Open Smooth Red VQA</td>
<td>Open Smooth Red VQA</td>
</tr>
<tr>
<td></td>
<td>9.50</td>
</tr>
<tr>
<td><strong>Imported Red Wine by the Glass</strong></td>
<td><strong>Imported Red Wine by the Glass</strong></td>
</tr>
<tr>
<td>Inniskillin Estate Select Pinot Noir VQA</td>
<td>Inniskillin Estate Select Pinot Noir VQA</td>
</tr>
<tr>
<td></td>
<td>10.50</td>
</tr>
<tr>
<td><strong>Liquor &amp; Liqueurs</strong></td>
<td><strong>Liquor &amp; Liqueurs</strong></td>
</tr>
<tr>
<td></td>
<td>7.75</td>
</tr>
<tr>
<td><strong>Premium Liquor &amp; Liqueurs</strong></td>
<td><strong>Premium Liquor &amp; Liqueurs</strong></td>
</tr>
<tr>
<td></td>
<td>8.75</td>
</tr>
<tr>
<td><strong>Marriott Fruit Punch</strong> <em>(serves approximately 30 persons per bowl)</em></td>
<td><strong>Non- Alcoholic Beverages</strong></td>
</tr>
<tr>
<td>Non-Alcoholic 95</td>
<td>Alcoholic 135</td>
</tr>
<tr>
<td><strong>Non- Alcoholic Beverages</strong></td>
<td><strong>Non- Alcoholic Beverages</strong></td>
</tr>
<tr>
<td></td>
<td>4.5</td>
</tr>
</tbody>
</table>

*A labor charge of $25 per hour for a minimum 4 hours will apply if total beverage sales do not reach $500.00 per bar, excluding applicable taxes and gratuities. This applies to either a Host Bar or a Cash Bar.*

*Prices are subject to 18% service charge and 13% HST*
# WINE LIST

## WHITE WINE - PREMIUM SELECTIONS
- **Woodbridge Moscato | California** 45
- **Ruffino Pinot Grigio | Italy** 45
- **Mallee Rock Pinot Grigio | Australia** 47
- **Clos Du Bois Chardonnay | California** 50
- **Dreaming Tree Chardonnay | California** 53
- **Kim Crawford Sauvignon Blanc | New Zealand** 60

## RED WINE - PREMIUM SELECTIONS
- **Cliff 79 Shiraz Cabernet | Australia** 45
- **Blackstone Syrah | California** 45
- **Woodbridge Merlot | California** 45
- **Ruffino Chianti | Italy** 47
- **Mallee Rock Shiraz Cabernet Sauvignon | Australia** 47
- **The Dreaming Tree Cabernet Sauvignon | California** 50
- **Ravenswood Vintners Blend Zinfandel | California** 53
- **Kim Crawford Pinot Noir | New Zealand** 60

## ONTARIO HOUSE POURS
- **Jackson Triggs Chardonnay VQA** 40
- **Jackson Triggs Cabernet Sauvignon/Cabernet Franc** 40

## SOMMELIER SERVICES
Private Sommelier services available:
- Customized private tastings, small or large groups
- Food and wine/beert pairing descriptions
- Spirit, beer or wine education classes

*Prices are subject to 18% service charge & 13% HST*