

Best Western Plus Lamplighter Inn &
Conference Centre

CATERING MENU



[www.lamplighterinn.ca /](http://www.lamplighterinn.ca/)
[@lamplighterinnlondon](#)

591 Wellington Road
London, ON N6C 4R3

All prices are subject to 13% HST and a 15% service charge

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AUDIO VISUAL EQUIPMENT

Complimentary high speed wireless internet

Podium and microphone	Complimentary
In-room screen (includes AV table and extension cord)	Complimentary
LCD projector, 5000 lumen	195.00
42" plasma screen television with DVD player	75.00
4 channel mixer (required when more than one input is ordered)	40.00
8 channel mixer (required when more than four inputs are ordered)	60.00
Portable bluetooth speaker	40.00
Shure wireless handheld microphone	75.00
Shure wireless lapel microphone	75.00
Polycom sound station	65.00
Flip chart with markers	25.00



rondavis@pashoppro.com
(519) 268-1555 ext. 107



musiccentral@musiccentral.ca
(519) 680-0698

*Get a 10% discount when you reference your
booking number with the Lamplighter Inn*

MEETING PACKAGE

Minimum of 50 guests

Includes

LCD projector, podium with microphone, powered speakers
4 channel mixer and DI box for sound from laptops, tablets or phones
High speed wireless internet
Display table, iced water
Pens, notepads and mints
Complimentary parking

Continental Breakfast

Chilled hard boiled eggs
Assorted individual Greek yogurts
Assorted pastries; *muffins, danishes, croissants*
Assorted whole fruit
Pure premium orange juice, apple juice, cranberry juice
Fresh brewed coffee
Assortment of herbal teas
Homemade Granola Bites *wow butter, oats, dried fruit, nuts, flaxseed, maple syrup*

Morning Refresh

Freshly brewed coffee
Assortment of herbal teas

Lunch

Please select an option from our "*Working Luncheons*" catering menus

Afternoon Break

Freshly brewed coffee
Assortment of herbal teas
Assorted soft drinks
Premium fruit juices

Choice of:

Oven-fresh cookies OR individual snack packages OR doughnuts

67.00

A LA CARTE

Beverages

Coffee or tea (10 cup silex)	34.00
White or chocolate milk (Individual, 473 ml)	3.75
Fruit juice (Individual, 355 ml)	3.75
Fruit juice (60oz pitcher) <i>orange, apple, cranberry, lemonade</i>	29.00
Bottle of mineral water	3.75
Flavored sparkling water	3.75
Soft drinks	3.75
Infused water station <i>cucumber lemon mint OR seasonal lemon ginger</i> (20 Servings)	20.00

Additions

Price per each item

Assorted artisan bagel <i>cream cheese, peanut butter, jam, honey</i>	4.25
Sweet assorted pastries <i>danishes, croissants, muffins, gluten-free muffins</i>	4.00
Grande savory assorted pastries <i>tomato olive & butter, spinach feta & butter, leek parmesan & butter</i>	6.00
Oven-fresh cookies <i>assorted</i>	3.75
House-made Granola bites <i>wow butter, oats, dried fruit, nuts, flaxseed, maple syrup</i>	3.50
Doughnuts <i>chocolate glazed, apple fritter, sour cream glazed</i>	3.75
Granola bars	4.00
Dessert squares <i>white chocolate cappuccino, Irish cream, caramel swirl, brownie, lemon, nanaimo</i>	3.75
Butter Tart <i>classic butter, lemon</i>	3.75
Portuguese Custard Tart <i>pastel de nata tart</i>	4.25
Snack packages <i>smart popcorn, chips, trail mix, root vegetable chips</i>	4.50
Chip snack baskets <i>classic potato chips, nacho chips with salsa</i>	12.00
Individual assorted Greek yogurt	4.50
Assorted whole fruit	3.50
Fresh fruit platter (25 people)	162.00
Tartufo <i>limon-cello, pistachio, cocoa nero</i>	7.00
Chocolate bars assorted	3.75
Haven's Local Ice Creamery <i>individual ice cream cup small batch, hand crafted real ingredients, assorted gourmet flavors</i>	6.50

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BREAKFAST MENU



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BREAKFAST SUGGESTIONS

Minimum of 15 guests

Continental Breakfast

Chilled hard boiled eggs

Assorted individual Greek yogurts

Assorted pastries; *muffins, danishes, croissants*

Assorted whole fruit, Granola Bites *wow butter, oats, dried fruit, nuts, flaxseed, maple syrup*

Pure premium orange juice, apple juice, cranberry juice

Fresh brewed coffee, assortment of herbal teas

23.00

The Wellington

Maple cured strip bacon, turkey breakfast sausage

Fresh Ontario scrambled eggs

Crispy home fries, buttermilk pancakes

Assorted pastries; muffins, danishes, croissants

Seasonal chopped fruit

Pure premium orange juice, apple juice, cranberry juice

Freshly brewed coffee, assortment of herbal teas

29.00

The Fiesta

Build-your-own breakfast burritos, flour tortillas

Garden fresh scramble, meat lovers scramble

Cheese, lettuce, tomato, salsa, guacamole, black beans

Mexi-style potatoes, assorted pastries, seasonal chopped fruit

Pure premium orange Juice, apple juice, cranberry juice

Freshly brewed coffee, assortment of herbal teas

29.00

La Dolce Mattina

Frittata florentine with parmesan & ricotta cheese

Sausage and bacon frittata with mozzarella

Spinach salad with fresh berries, candied walnuts, feta cheese, pickled red onion
with a poppy seed dressing

Caprese salad with vine ripened tomatoes, bocconcini, red onion, chives, balsamic reduction

Assorted whole fruit, homemade Granola Bites

Pure premium orange juice, apple juice, cranberry juice

Freshly brewed coffee, assortment of herbal teas

32.00

***Gluten free muffins available upon request**

BREAKFAST ENHANCEMENTS

Must be purchased in addition to our Breakfast Suggestions Menus

Omelette Station

Minimum of 30 guests

Chef preparing omelettes to order

Assorted fillings of cheese, ham, bacon, sausage

Mushrooms, sweet peppers, spinach, Spanish onion, tomatoes

16.00

Belgian Waffle Station

Minimum of 30 guests

Chef preparing waffles to order

Selection of toppings including whip cream, warm berry compote

Chocolate chips, maple syrup

11.00

7.00 Pre-made waffles with toppings as outlined

Build your own

Minimum of 15 guests

Vanilla yogurt parfait **OR** *Steel cut oats*

Selection of toppings include berries, granola, flaxseed

Maple syrup, brown sugar, dried fruit

8.00

Egg Benedict

Minimum of 15 guests

English muffin, medium poached eggs, peameal bacon

Hollandaise, garnished with paprika and chives

10.00

BREAK TIME

Minimum of 15 guests

Gelateria La Romana 15.00

3 Flavours of Tartufo *limon-cello, cocoa nero, pistachio* with almond biscotti
Chocolate sauce, caramel sauce, chocolate chips, candied walnuts, pretzels
Whipped cream and Amarena cherries
Freshly brewed coffee, assortment of herbal teas

Milk and Cookies 14.50

Assorted oven-fresh gigantic cookies
Chocolate chip, double chocolate, oatmeal raisin, white chocolate macadamia
Served with individual white milk, freshly brewed coffee, assortment of herbal teas

Pretzels and Corndogs 20.50

Soft pretzels, corn dogs, honey dijon mustard
Toasted sweet & salty nuts
Nacho chips, salsa, jalapeno queso
Root beer

The Chocolate Lover 18.00

Classic chocolate brownies
Assorted chocolate truffles, white chocolate cappuccino squares
Double chocolate chip cookies, assorted chocolate bars
Freshly brewed coffee, assortment of herbal teas

Power-Up Pause 19.00

House made granola bites *wow butter, oats, dried fruit, nuts, flaxseed, maple syrup*
Fresh sliced fruit assortment topped with yogurt & granola crumble
Za'atar spiced hummus & guacamole with vegetable crudités
Trio of cold pressed juice **(Choose 2)**
Seasonal berries, oranges, fresh beet & ginger root
Apple, lime, spinach, watermelon & mint with Macha
Carrot, orange, ginger & turmeric

Sweet Table 20.00

An exquisite selection of tantalizing dessert items
Tortes, fruit flans, cheesecakes, cakes, individual dessert squares, tarts
Seasonal fresh fruit
Freshly brewed coffee, assortment of herbal teas

Candy Store 19.25

Glass jars filled with a variety of your favourite candy store items
Including candy, snacks, chocolate, confections, soft drinks

Haven's Local Ice Creamery 15.00

Small batch, hand crafted real ingredients, individual 6oz cups of assorted gourmet flavors
Warm fudgy brownies
Freshly brewed coffee, assortment of herbal teas

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LUNCH MENU



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WORKING LUNCHEONS

Working luncheons are served buffet-style in your meeting room
Minimum of 15 guests

Ready Made

Choice of: Sensei Farms mixed green salad, assorted dressings **OR** Soup du jour

Crisp vegetable crudités, herb dip

Assorted sandwiches prepared on a selection of artisanal baguettes, buns and wraps

Choice of 4 Protein: *corned beef, roast beef, turkey, ham, Italian deli trio, turkey salad, egg salad, tuna salad, salmon salad*

Sweet selection, seasonal fresh fruit

Freshly brewed coffee, assortment of herbal teas, soft drinks

36.00

Build Your Own

Sensei Farms mixed green salad, assorted dressings

Baked potato salad, Mediterranean couscous salad

Selection of assorted Kaiser Buns

Choice of 4 Protein: *corned beef, roast beef, turkey, ham, turkey salad, egg salad, tuna salad*

Sliced domestic & imported cheese, mayonnaise, mustard, horseradish

Sweet selection, seasonal fresh fruit

Freshly brewed coffee, assortment of herbal teas, soft drinks

36.00

Tex Mex

Choice of: *Southwest chopped salad; cilantro lime dressing* **OR**

White cheddar; pablano, black bean & corn soup

Build your own flour tortillas, housemade nacho chips

Grilled chicken & beef, sautéed bell peppers and onions, shaved iceberg lettuce,

Diced tomatoes, shredded cheese, salsa, sour cream, guacamole, Mexi-style rice

Sweet selection, seasonal fresh fruit

Freshly brewed coffee, assortment of herbal teas, soft drinks

38.00

The Olympian

Sensei Farms mixed green salad; assorted dressings

Greek salad; romaine, red pepper, cucumbers, red onion,

Olives, feta, cucumber, tomato, Greek dressing

Build your own souvlaki & gyros

Grilled marinated chicken, sliced lamb and beef, falafel, warm pita rounds

Choice of: *Lemon and herb roasted potatoes* **OR** *Rice pilaf*

Diced tomato, lettuce, cucumber, red onion, tzatziki sauce and garlic aioli

Sweet selection, seasonal fresh fruit

Freshly brewed coffee, assortment of herbal teas, soft drinks

39.00

WORKING LUNCHEONS

Working luncheons are served buffet style in your meeting room
Minimum of 25 guests

Mama Mia

Crispy Caesar salad, parmesan, bacon bits herb croutons
Pizza style focaccia bread, 3 ways; mozzarella and marinara
Pepperoni, Genoa Salami, mozzarella, marinara sauce
Pesto, diced tomato, roasted red pepper, artichoke and bocconcini cheese
Penne pasta tossed in sundried tomato pesto cream sauce with
Grilled chicken, diced tomatoes, spinach, parmesan cheese
Traditional lasagna **Choice of: meat OR vegetarian**
Sweet selection, seasonal fresh fruit
Freshly brewed coffee, assortment of herbal teas, soft drinks

38.00

Southern Comfort

Choice of: *Creole shrimp and sausage gumbo soup OR Baked potato salad*
Cajun pulled chicken and BBQ smoked pulled beef sliders
Grandma's baked mac & cheese, maque choux Cajun corn, Louisiana baked beans
Creamy coleslaw, fried onions, tomatoes, pickles, sliced cheese, condiments
Sweet selection, seasonal fresh fruit
Freshly brewed coffee, assortment of herbal teas, soft drinks

39.00

Hot & Cold

Choice of: *Sensei Farms mixed green salad; assorted dressings OR crispy Caesar salad*
Crisp vegetable crudités, herb dip
Mediterranean couscous salad, Italian pasta salad, baked potato salad,
Roasted beet salad, assortment of European rolls
Choice of two mains:

- *Oriental stir fry (chicken OR beef OR vegetable) ginger tamari sauce with rice*
- *Traditional style lasagna (meat OR vegetarian)*
- *Steak & Stout Pie Guinness beef stew, root vegetables & puff pastry*
- *Grilled lemon and herb chicken citrus glaze*
- *Slow roasted Ontario top sirloin of beef house seasoning and au jus - \$3 Upcharge*

Sweet selection, seasonal fresh fruit
Freshly brewed coffee, assortment of herbal teas, soft drinks

39.00

Boxed Lunch/To-Go

Crudités and Dip, Assorted Deli Meats on a Kaiser, Assorted Whole Fruit, Snack Package and Cookie
Choice of Soft Drink, Coffee/Tea To-GO Cups

32.00

All working luncheon menu items can be served for dinner with an additional charge of \$6 per person

THREE COURSE LUNCHEON SUGGESTIONS

Soup

Creamy market vegetable

Moroccan vegetable

Roasted red pepper & tomato bisque
balsamic crème

Roasted butternut squash & apple *spiced pumpkin seeds*

or

Salad

Spinach frisee salad *strawberries, almonds, shaved red onion, cherry tomato, cucumber, goat cheese, sweet onion poppy seed dressing*

Arugula & quinoa salad *chickpeas, feta cheese, roma tomato, cucumber, apples, candied walnuts, dried cranberries, Moroccan vinaigrette*

Caesar salad *artisan croutons, parmesan cheese, lemon, garlic dressing*

Sensei Farms mixed green salad *cucumber, carrot, pickled red onion, riesling vinaigrette*

Pepperonata stuffed chicken supreme *sundried tomato pesto cream sauce* 45.00

Lemon & herb roasted chicken *pan jus* 45.00

Butterflied chicken schnitzel *lemon caper butter* 45.00

6oz Brazilian top sirloin steak *chimichurri* 49.00

Old Bay seasoned rainbow trout *warm pineapple salsa, grilled lemon wheel* 50.00

Pan seared Atlantic salmon *maple grapefruit mustard sauce, citrus gremolata* 49.00

Chef's seasonal vegetables, Artisanal European rolls with whipped butter and choice of one of the following:

Garlic mashed potatoes / Herb roasted mini new potatoes / Rice pilaf

Upgraded side (\$3 per person): Gunn's Hill 5 brothers cheese & potato croquettes / Potato dauphinoise / Fondant potatoes / Couscous, quinoa & chickpea pilaf (recommended with fish)

Dessert

New York Cheesecake *strawberry & blueberry compote*

Flourless Chocolate Torte *berry coulis* (GF)

Classic carrot cake with walnuts *spiced rum butterscotch*

Turtle Cheesecake *salted caramel* (GF)

Chocolate Decadence (Vegan, GF)

Freshly brewed coffee, assortment of herbal teas

LUNCHEON BUFFET

Minimum of 30 guests

Salads

Sensei Farms mixed green salad, assorted dressings
Caesar salad, Mediterranean couscous salad
Italian pasta salad, baked potato salad

Antipasto

Genoa Salami, prosciutto, beef salami
Vine ripe tomatoes, bocconcini cheese, roasted vegetables
Artichokes, olives and mustards
Local and domestic cheese board, dried fruit, crackers
Assorted artisan rolls, vegetable crudités and herb dip

Hot Selections

Choose two:

Oriental chicken OR beef OR Tofu stir fry *toasted sesame seeds, ginger tamari sauce*

Seared grain-fed chicken breast *hunter's sauce*

Tortellini *sundried tomato pesto cream, spinach, tomatoes, parmesan cheese*

Roasted Atlantic salmon fillet *maple grapefruit mustard sauce, citrus gremolata*

Breaded chicken cutlet *Tonkatsu sauce, pickled cucumber, carrot, cabbage and onion slaw*

Slow roasted Ontario top sirloin of beef *wild mushroom demi glaze* *\$3 upcharge*

*Served with oven-roasted mini new potatoes **OR** rice pilaf and chef's seasonal vegetables*

Dessert

Chef's selection of tortes, cakes, cheesecakes
Seasonal fresh fruit

Freshly brewed coffee, assortment of herbal teas
Assorted soft drinks

47.00

***Add a third HOT Selection for \$6.00 per person**

RECEPTION SELECTIONS

Cold assorted canapes (30 pieces)	169.00
Choose 3:	
<i>Crab and shrimp cucumber cup with dill (GF)</i>	
<i>Caprese skewers (GF)</i>	
<i>Smoked salmon, cream cheese, caper and dill on rye toast</i>	
<i>Prosciutto, olive tapenade, cream cheese, melon & cranberry salsa on toast</i>	
<i>Cucumber avocado rainbow rolls (V, GF)</i>	
<i>Shrimp and salsa fresca shooters with cilantro lime dressing (GF)</i>	
<i>Goat cheese stuffed endive with pecans, strawberry salsa, scallions with honey balsamic drizzle (GF)</i>	
Assorted hot hors d'oeuvres (50 pieces)	169.00
Choose 3:	
<i>vegetable spring rolls (V), Swedish meatballs, spanakopita (VT), crab rangoon, beef wellington, chicken satays (GF), beef satays (GF), sweet Thai chili cauliflower bites with sesame seeds (V)</i>	
Charcuterie Board <i>bresola, prosciutto, genoa salami, Gunn's Hill cheese assortment, mustard, dried fruits, pickles, olives, berries, grapes, crackers</i> (25 people)	195.00
Antipasto Platter <i>genoa salami, beef salami, prosciutto, vine ripe tomatoes, bocconcini, marinated artichokes, olives, roasted peppers, balsamic reduction</i> (25 people)	163.00
Vegan antipasto platter <i>marinated and grilled eggplant, zucchini, peppers, red onion, vine ripe tomatoes, vegan mozzarella, artichokes and olive blend with balsamic reduction and grilled baguettes, beet stained hummus, grainy mustard</i> (25 persons)	183.00
Imported & domestic cheese platter (25 people)	195.00
Southwestern Ontario "Gunns Hill" cheese platter (25 people)	225.00
Artisan sandwich platter <i>assorted variety of meats and breads</i> (serves 15 people)	225.00
Assorted sushi (30 pieces)	132.00
Sliders <i>choice of pulled pork, beef OR fish and served with assorted accompaniments</i> (25 pieces)	150.00
Pizza <i>choice of assorted oven fresh extra-large pizza</i> (10 slices)	32.00
Chicken wings <i>Choice of traditional wings OR breaded wings</i>	130.00
<i>Applewood dry rub, Cajun dry rub, mild, hot, honey garlic</i> (50 pieces)	
Crab rangoons <i>red Thai curry sauce</i> (50 pieces)	110.00
Swedish meatballs <i>all beef, barbeque pommery parmesan cream</i> (50 pieces)	80.00
Three dip trio <i>house made corn tortilla chips, hummus, garlic & lemon, artichoke & asiago</i> (25 people)	135.00
Vegan dip trio <i>house made corn tortilla chips, hummus, chunky guacamole & black bean dip</i> (25 people)	150.00
Smoked salmon <i>lemon wedges, red onion, dill, capers & wasabi crème fraiche</i> (25 people)	165.00
Poached tiger shrimp <i>retro vodka martini seafood sauce</i> (50 pieces)	190.00

RECEPTION SELECTIONS

Sensei Farms mixed green salad <i>with assorted dressing</i> (25 people)	125.00
Crispy Caesar salad (25 people)	145.00
Southwest chopped salad , <i>Lime Cilantro Dressing</i> (25 people)	160.00
Baked potato salad (25 people)	125.00
Mediterranean pasta salad (25 people)	125.00
Crisp vegetable crudité s <i>herb dip</i> (25 people)	145.00
Fresh fruit platter (25 people)	162.00
Grande savory assorted pastries <i>tomato olive & butter, spinach feta & butter, leek parmesan & butter</i>	6.00
Doughnuts <i>chocolate glazed, apple fritter, sour cream glazed</i>	3.75
Dessert squares <i>white chocolate cappuccino, Irish cream, caramel swirl, brownie, lemon, Nanaimo</i>	3.75
Butter tart <i>classic butter, lemon</i>	3.75
Portuguese custard tart <i>Pastel de nata tart</i>	4.25
Chocolate bars assorted	3.75
Snack packages <i>smart popcorn, chips, trail mix, root vegetable chips</i>	4.50
Chip snack baskets <i>classic potato chips, nacho chips with salsa</i>	12.00
Chocolate fountain <i>dark chocolate, strawberries, fresh cut fruit, wafers, pretzels, marshmallows</i>	600.00
Tartufo <i>limon-cello, Pistachio, cocoa nero</i>	7.00
Haven's Local ice cream cups <i>hand crafted real ingredients, individual 6oz cups of assorted gourmet flavors</i>	6.50
Individual SoulGood Popcorn Packages (50 g) <i>Locally sourced Coconut Kiss, Midnight Cocoa, Caramel Latte, Strawberry Cream, Birthday Cake, Lemon Pie, Chocolate Peanut Butter, Cookies and Cream, and Real Butter Caramel</i>	4.95



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DINNER MENU



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THREE COURSE DINNER SUGGESTIONS

Soup

Wild mushroom bisque *duxelle & goat cheese crostini*

Roasted cauliflower, apple and aged cheddar

Lobster bisque *gremolata crème fraîche*

Red Thai coconut curry & lentil

Zuppa Toscana *chorizo bacon, potato, kale*

Roasted garlic, apple & butternut squash
maple crème fraîche

or

Salad

Sundried beet & butter blend salad *shaved fennel, mandarin oranges, carrot & red onion, whipped pistachio chevre, turmeric lime vinaigrette*

Thai crunch salad *Napa cabbage, sesame seeds, cucumber, carrot, edamame, red onion, iceberg lettuce, crispy rice noodles, sesame mango vinaigrette*

Sensei Farms mixed green salad *pears, candied walnuts, roasted root vegetables, harvest riesling vinaigrette*

Spinach & frisee salad *strawberries, almonds, shaved red onion, goat cheese, sweet onion poppy seed dressing*

Caesar salad *artisan croutons, parmesan cheese, lemon, garlic dressing*

Slow Roasted AAA Ontario 10oz Prime rib of beef *Yorkshire pudding, au jus*

Market
Price

Old Bay seasoned rainbow trout *warm pineapple salsa, grilled lemon wheel*

66.00

Seared 7oz beef tenderloin *cognac peppercorn sauce*

76.00

Grilled 8oz top sirloin steak *cognac peppercorn sauce*

66.00

Chicken pepperonata supreme *roasted peppers, asiago & mozzarella cheese, sundried tomato pesto cream sauce*

61.00

Roasted Ontario turkey *turkey gravy, traditional stuffing, cranberry sauce*

61.00

Tandoori marinated salmon *pineapple, peach & mint chutney*

66.00

Seared 4oz beef tenderloin, herb roasted chicken supreme *chardonnay, roasted garlic & wild mushroom demi*

72.00

Grilled 5oz Brazilian spiced beef tenderloin *red chimichurri, chili lime tiger shrimp*

75.00

Chef's seasonal vegetables, Artisanal European rolls with whipped butter and choice of one of the following:

Garlic mashed potatoes / Herb roasted mini new potatoes / Gunn's Hill 5 brothers cheese & potato croquettes
Potato dauphinoise / Fondant potatoes / Rice pilaf/ Couscous, quinoa & chickpea pilaf

Dessert

New York Cheesecake *strawberry & blueberry compote*

Warm Chocolate Lava Cake *Vanilla crème Anglaise*

Classic carrot cake with walnuts *spiced rum butterscotch*

Frutta Di Bosco *Maple apricot mango compote*

Turtle Cheesecake *salted caramel (GF)*

Chocolate Cadillac Cheesecake *Bailey's crème Anglaise*

Deep Key Lime Pie *berry coulis*

Chocolate Decadence, (Vegan, GF)

Freshly brewed coffee, assortment of herbal teas

Enhancements

- Mushroom ragout *sautéed creamy wild mushrooms with herb de Provence, white wine & Grana Padano cheese* \$9
- Bacon wrap 7oz BT OR 8oz TS \$6
- Lemon garlic shrimp skewer \$9
- Seared Digby scallops [market price](#)
- Bacon wrapped scallops *Sweet chili sauce x 3* \$12
- Lobster & chive mashed potato \$10
- Béarnaise sauce *family style* \$26

***ALL beef served medium unless otherwise specified**

DINNER BUFFET

Minimum of 30 guests

Salads

Marinated beet salad
Roasted mushroom and root vegetable salad
Caesar salad, Sensei Farms market green salad
Baked potato salad
Mediterranean couscous salad

Antipasto

Genoa salami, prosciutto, beef salami
Vine ripe tomatoes, bocconcini cheese
Roasted vegetables, artichokes, olives and mustards

In Addition

Domestic cheese board, dried fruit, crackers
Assorted artisan rolls with whipped butter
Vegetable crudité with herb dip

Savoury Affair

Choose two:

Slow roasted Ontario top sirloin of beef *pearl onions, wild mushroom demi-glace*

Grilled top sirloin steak *creamy cognac peppercorn sauce*

Seared grain fed chicken *roasted garlic pommery sauce*

Roasted Atlantic salmon filet *fire roasted red pepper & white wine coulis, citrus gremolata*

Breaded chicken cutlet *rustic tomato sauce, arugula and pistachio pesto, scallion*

Slow-Roasted Prime Rib of Beef *upgrade available at market price*

Accompaniments

Oven roasted mini new potatoes, rice pilaf, Chef's seasonal vegetables

Choose one:

Tortellini al Pomodoro *blistered tomatoes, basil & parmesan Romano cheese blend*

Penne pasta *sundried tomato pesto cream sauce, spinach, roasted red peppers, diced tomato, parmesan Romano cheese blend*

Desserts

Assorted tortes, cakes, cheesecakes
Seasonal fresh fruit
Freshly brewed coffee
Assortment of herbal teas

68.00

FIVE COURSE EXECUTIVE DINNER MENU

Option One

Includes Chef's selection of passed hors d'oeuvres

Zuppa Toscana-chorizo soup, bacon, potato, kale

Sundried beet & butter blend salad, shaved fennel, mandarin oranges, carrot & red onion,

Whipped pistachio chevre, turmeric lime vinaigrette

Mango sorbet with ginger mint jus

Prosciutto wrapped chicken roulade, sundried tomato, spinach & chicken mousseline, butternut squash puree, apple sage chutney, fondant potato, pan jus, Seasonal vegetables

Frutta Di Bosco, Maple apricot mango compote

83.00

Option Two

Includes Chef's selection of passed hors d'oeuvres

Wild mushroom bisque, duxelle & chevre crostini

Butter blend lettuce salad, pears, candied walnuts, roasted root vegetables, dried cranberries

Crumbled chevre, harvest Riesling vinaigrette

Mango sorbet with honey balsamic jus

6oz Beef tenderloin, celeriac puree, amarena cherry demi, parsnip chips, duck tallow & rosemary roasted fingerling potatoes, Seasonal vegetables

Chocolate Cadillac cheesecake, Bailey's crème anglaise

93.00

Option Three

Includes Chef's selection of passed hors d'oeuvres

Roasted red pepper and tomato bisque, Gouda crostini

Spinach frisee salad, strawberries, almonds, shaved red onion, goat cheese,

Sweet onion & poppy seed dressing

Raspberry sorbet with maple lime jus

Braised bison short ribs, espresso rub, onion & fig jam, dark chocolate Amaretto jus, aged cheddar polenta cake, Seasonal vegetables

Deep key lime pie, berry coulis

90.00

Option Four

Includes Chef's selection of passed hors d'oeuvres

Red Thai coconut curry & lentil soup, duck confit crostini

Thai crunch salad, Napa cabbage, sesame seeds, cucumber, carrot, edamame, red onion, iceberg

Lettuce, crispy rice noodles, sesame mango vinaigrette

Raspberry sorbet with lemon thyme jus

Citrus gremolata crusted Atlantic salmon, maple grapefruit mustard sauce, grapefruit segments, sweet potato, pecan and scallion flapjack, Seasonal vegetables

Classic carrot cake with walnuts, spiced rum butterscotch

86.00

All dinners served with a selection of artisanal European rolls and whipped butter

Freshly brewed coffee, tea

COCKTAIL RECEPTION

Minimum of 50 guests

Includes

Hot hors d'oeuvres (2 per person) / Cold Canape (1 per person)
Imported & domestic cheese, Southwestern Ontario "Gunns Hill" cheese platter
Charcuterie Board, Vegetable crudités, buttermilk ranch dip
Fresh Japanese Sushi, pickled ginger, soya sauce, wasabi
Vegan pan seared mushroom potstickers, szechuan sauce
Poached shrimp with retro vodka martini seafood sauce & dill
Hummus, olive tapenade, artichoke & asiago dip, baked pita points
BBQ pommery parmesan beef meatballs
Mini spinach & parmesan arancini in marinara sauce
Premium sliders on toasted brioche
Shaved roast beef, cheddar cheese, sautéed mushrooms, pickled onion, horseradish aioli
Chicken parmesan, marinara, mozzarella cheese, parmesan cheese, green onions, garlic aioli
Fire roasted tomato, sautéed fennel & onion, olive tapenade, roasted red pepper, pesto aioli

Live Chef Action Station

Choose one:

Top Sirloin of Beef on a Bun

Slow roasted top sirloin of beef cut to order, mini buns, mustards, horseradish, and condiments
(Upgrade to pepper crusted tenderloin of beef for \$14 pp)

Hot & Cold Salmon

Whiskey & tamari marinated cedar plank salmon, apple ginger chutney, house cured vodka salmon
gravlax carved to order, mini savory corn & scallion rice pancakes, maple grapefruit sauce

Chuka Experience

Dojo street food containers and chopsticks with general Tao chicken, marinated bulgolgi beef,
cantonese style chow mein noodles & vegetables, green onions, sesame seeds, crunchy fried chow
Mein noodles, sriracha

Bourbon Street Heat

Spicy seafood creole flambé station with shrimp, scallops, haddock, vegetables, served with hoppin
John rice and sausage gumbo with jalapeno cornbread

New York to Texas

Classic house made corned beef and southern style smoked brisket served with assorted rolls, rye
bread sliced cheeses, mustards, fried onions, 1000 Islands sauce, sauerkraut and garlic aioli

Dessert Table & Chocolate Fountain

Assortment of cakes, tortes, dessert bars, tarts, fresh cut fruit
Dark chocolate fountain with strawberries, wafers, pretzels, marshmallows
Freshly brewed coffee, assortment of herbal teas

68.00

***Add an additional action station for \$7.00 per person**

LATE NIGHT SUGGESTIONS

Priced per person based on 80% of guest attendance

Nacho & Taco Fiesta

Taco beef, warm flour tortillas, house made nacho chips
Salsa, sour cream, Canadian cheese blend, nacho cheese sauce
Guacamole, diced tomatoes, shredded lettuce

18.00

Canadian Spud Emporium

Crispy French fries, baked potato halves,
Cheese curds, Canadian cheese blend, bacon bits
Sausage bits, green onion, sour cream, gravy

18.00

Pretzels and Corndogs

Soft pretzels, corndogs, honey dijon mustard, ketchup
Toasted sweet & salty nuts
Caramel popcorn, salt and butter popcorn

18.00

Chuka Express

Dojo street food containers with chop sticks
General Tao chicken, marinated bulgolgi beef
Cantonese style chow mein & vegetables, green onions
Sesame seeds, crunchy fried chow Mein noodles, sriracha

20.00

Nonna's Kitchen

A combination of classic and speciality pizzas,
Arancini, fried spinach and parmesan rice balls served on marinara sauce
Nonna's all beef meatballs simmered in pomodoro sauce with parmesan cheese

20.00

Slider Bar

Choose two: *beef, pulled pork, fish, corn dogs*
Brioche buns, creamy coleslaw, sliced cheese, sliced tomatoes, condiments
Macaroni & cheese bites

20.00

WINE LIST

White Wine

Pillitteri Estates Lena's Bianco, Ontario (0)

40.00

A light, refreshing white wine with crisp notes of green apple, pear, and subtle tropical fruit. It has a smooth, easy-drinking style with a clean finish

East West White, Ontario (0)

40.00

Light and crisp with bright citrus, green apple, and pear flavours
Often finishes fresh and slightly fruity, making it easy-drinking and refreshing

Santa Carolina Sauvignon Blanc, Chile (0)

40.00

aromas of gooseberry, lemon and honey comb
dry, fresh acidity and light to medium-bodied
flavours of gooseberry, white pepper, melon and lime

Lindeman's Bin 65 Chardonnay, Australia (1)

45.00

light golden colour, floral with citrus and vanilla
aromas, ripe fruit flavours, soft clean finish

Mezzacorona Pinot Grigio, Italy (0)

48.00

pale straw colour, crisp mineral and floral nose with a touch of fennel,
light-bodied, crisp green apple flavours and an almond finish

Sparkling Wine

Pelee Island Secco, Ontario (2)

40.00

light and frothy while green apple and pear dance on the palate

Veuve Clicquot, France (0)

188.00

bright yellow straw colour, dry, fruity, citrus and mineral toasty aromas that
balance the acidity and complex flavours

Moet et Chandon Dom Perignon, France (0)

325.00

the ultimate celebration bubbly is only made in the greatest years, loaded with
stylish aromas of citrus, Artisanal bread, green apple, mineral and pear, quite dry
and vibrantly refreshing on the palate

Non-alcoholic Champagne, Ontario

15.00

WINE LIST

Red Wine

Pillitteri Estates Gary's rosso, Ontario (0)

40.00

notes of black cherry and currant with subtleties of sweet tobacco
candied plum, mint and black pepper

East West cabernet nero, Ontario (0)

40.00

medium garnet colour, lifted nuances of black fruits, tobacco and ripe black cherry
accompany the smoky, cedar and hickory characters, medium-bodied, rich in spicy
complexities such as black pepper and cloves run throughout

Santa Carolina cabernet sauvignon, Chile (1)

40.00

deep garnet colour, bell pepper and cassis on the nose with hints of leather
blackberry nuances, long and supple finish

Yellowtail shiraz, Australia (1)

48.00

deep garnet colour, bell peppers and cassis on the nose with hints of leather
blackberry nuances, long and supple finish

Folonari valpolicella, Italy (1)

45.00

ruby red colour, light cherry and spice aromas, light-bodied, soft berry flavours

Beer

Lamplighter Lager

8.00

A bright, sun-soaked tropical lager that pours a golden straw color with a crisp, refreshing sparkle. Each sip is light-bodied and clean, with a gentle sweetness balanced by a subtle hop bitterness. Served with a fresh orange slice, it adds a burst of juicy citrus that enhances the beer's tropical character and leaves a zesty, refreshing finish; like a beach day in every glass.



BEVERAGE SERVICES

Individuals

Coffee or tea (10 cup silex)	29.00
Fruit juice (60oz pitcher) <i>orange, apple, cranberry, lemonade</i>	29.00
Soft drink (60oz pitcher) <i>Pepsi products</i>	16.00
Soft drinks; fruit juice; sparkling water; bottled mineral water	3.75

Fruit Punch

Non-alcoholic punch (50 Servings)	75.00
Alcoholic punch <i>rum, vodka or sparkling wine</i> (50 Servings)	150.00

Mocktail Bar (Per Person)

Assortment of Pepsi Products Pepsi	7.00
Diet Pepsi, Pepsi Zero, Gingerale, 7-Up, Bubly	

Premium Mocktail Bar (Per Person)

Mocktails <i>shirley temple, lamplighter sunrise, lemon spritzer, caesar</i>	12.00
Unlimited assorted soft drinks, juices, flavored sparkling water	
Enhanced water station	
Two pitchers of <i>pop OR juice</i> per dinner table	

Host Bar

Host bar prices do not include taxes or service charge

Premium liquor (1oz)	8.00
Domestic beer	8.00
Coolers	8.00
House Wine	8.00
Soft drinks	3.00

Cash Bar

Cash bar prices include taxes

Premium liquor (1oz)	9.00
Domestic beer	9.00
Coolers	9.00
House wine	9.00
Soft drinks	3.00

Cash Bar with Host Tickets 8.00

Cash bar prices as outlined above. Hotel will supply tickets that can be redeemed at the bar for any alcohol beverage.

Should bar sales not average \$400.00 per hour for the duration that your bar is open a bartender fee of \$30.00 per hour will apply. This fee will be calculated based on the duration of your bar plus one hour set-up