

St. George Banquet Hall

Conference & Events Centre



Social Packages

Menu | Bar | Linens

Hot & Cold Hors d'oeuvres and Canapé's

Chicken Wings with Assorted Dips

Scallops wrapped in Bacon (G.F.)

Spiced Meat Balls

Melon Wrapped with Prosciutto (G.F.)

Smoked Salmon Canapés

Spinach in Philo Pastry

Chicken Kebobs (G.F.)

Shrimp Kebobs (G.F.)

Minced Pork in Puff Pastry

Cocktail Sausage Rolls

Mini Quiche Loraine

Spring Roll & Plum Sauce

Crab Cakes

Shrimp Puffs

Beef Teriyaki (G.F.)











(Gratuity- 15% and HST- 13% to follow)



À La Carte Reception

Assorted Cheese Tray with Fresh Fruit (Serves 50 People)
Assorted Cheese Tray & Crackers (Serves 50 People)

Crisp Vegetables with Sour Cream & Herb Dip (Serves 50 People)

Fresh Sliced Fruit (Pieces)

Assorted Cakes (Pieces)

Assorted Sandwiches (Pieces)





(Gratuity- 15% and HST- 13% to follow)



Deluxe Cocktail Reception

(Cascade of Bread and Mini Kaisers)

Cold Selection

Note: Cold selection based on 4 pieces per Person

Crudités and Dips
Assorted Relish Tray
Grilled Vegetables and Calamari
Shrimp Cocktail, Salami Cornets with Creamed Cheese
Smoked Salmon Pinwheel Sandwiches

Hot Selection

Note: Hot selection based on 4 pieces per Person

Chicken Satay Creole
Spicy Meatballs
Breaded Scallops
Minced Pork in Puff Pastry
Mushroom Puffs
Chicken Wings







Dinners - Plated or Country Style

Soups

Chicken Gumbo

Chicken Noodle

Cream of Broccoli

Cream of Vegetable

Beef & Barley

Minestrone

Wild Mushroom with Herbs

Potato Leak Soup

Salads

Tossed Salad with Cucumber & Tomato

Spinach with Citrus & Pecans

Caesar Salad

Greek Salad

(Gratuity- 15% and HST- 13% to follow)









ENTREES

Wiener Schnitzel

Served with Kartoffel and Cucumber Salad

New York Sirloin Steak (8oz)

Served with Onion Rings, French Fries, Vegetables

Prime Rib of Beef

Served with Yorkshire Pudding, Backed Potatoes & Vegetables

Chicken Cordon Bleu (baked)

Served with Mashed Potatoes & Vegetables (Stuffed with ham and cheese & served with mushroom sauce)

Pan Seared Veal Scallopini

Served with a Port Wine and Mushroom Sauce

Seared Salmon

Served with Citrus/Melon Salsa, Wild Rice & Seasoned Vegetables

Roasted Loin of Pork

Served with Oven Roasted Potatoes & Mixed Vegetables

Roasted Turkey (dark and white meat)

Served with Cranberry Stuffing and Gravy on the side.

Stuffed Breast of Chicken

Stuffed with Spinach and Feta, Long Grain Rice & Mixed Vegetables

Chicken Breast Amaretto

Served with Parsley Potatoes & Mixed Vegetables









DESSERTS

St. George Special Ice Cream Crêpes

Assorted Cakes

Assorted Cheese Cakes

Chocolate Mousse (G.F.)

Warm Apple Blossom and Vanilla Sauce

Crème Brule with Nut Crackle

Rocky Mountain Cheese Cake





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Appetizers

Cascade of Assorted Breads and Rolls, Crudités with Dip, Assorted Relish Tray

Salads (Choose 3)

Potato Salad, Three Bean Salad, Cole Slaw, Tossed Greens, Rice Salad, Pomegranate Quinan Salad, Pasta Salad, Cucumber and Dill Salad

Rice and Potatoes (Choose 1)

Oven Roasted Potatoes, Garlic Mashed Potato, Boiled Parsley Potato, Root Vegetables, Rice Pilaf, Herb Rice, Oriental Fried Rice, Curried Rice, Bean and Coconut Rice

Vegetables (Choose 1)

Green Beans Almondine, Seasonal Medley, Baked Pumpkin with Cinnamon, Carrots in Honey

Pasta (Choose 1)

Penne, Rigatoni, Bow Tie, Macaroni Pie Sauces Spicy Tomato, Alfredo, Primavera, Pesto

Entrees (Choose 1)

Roasted Chicken, Wiener Schnitzel, Roasted Turkey, Baked Salmon, Top Sirloin of Beef, Roasted Pork, Veal Marsala, Cordon Bleu, Lamb Stew

Sweets Table

Chef's Selection of Fine Local Pastries, Cakes, Pies, Flans and Fruit Presentation

Coffee and Tea



(Gratuity- 15% and HST- 13% to Follow)

Appetizers

Cascade of Assorted Breads and Rolls, Crudités with Dip, Assorted Relish Tray

Salads (Choose 3)

Potato Salad, Three Bean Salad, Cole Slaw, Tossed Greens, Rice Salad, Pasta Salad, Pomegranate Quinan Salad, Cucumber and Dill Salad

Rice and Potatoes (Choose 1)

Oven Roasted Potatoes, Garlic Mashed Potato, Boiled Parsley Potato, Root Vegetables, Rice Pilaf, Herb Rice, Oriental Fried Rice, Curried Rice, Bean and Coconut Rice

Vegetables (Choose 1)

Green Beans Almondine, Seasonal Medley, Baked Pumpkin with Cinnamon, Carrots in Honey

Pasta (Choose 1)

Penne, Rigatoni, Bow Tie, Macaroni Pie Sauces Spicy Tomato, Alfredo, Primavera, Pesto

Entrees (Choose 2)

Roasted Chicken, Wiener Schnitzel, Roasted Turkey, Top Sirloin of Beef, Roasted Pork, Chicken Cordon Bleu, Breaded Filet of Sole

Sweets Table

Chef's Selection of Fine Local Pastries, Cakes, Pies, Flans and Fruit Presentation

Coffee and Tea



(Gratuity- 15% and HST- 13% to follow)

Appetizers

Cascade of Assorted Breads and Rolls, Crudités with Dip, Assorted Relish Tray

Salads (Choose 2)

Three Bean Salad, Oriental Salad, Tossed Field Greens, Cucumber Yogurt and Roasted Garlic, Pomegranate Quinan Salad, Carrot Salad, Classic Greek, Cucumber & Tomato

Rice and Potatoes (Choose 2)

Oven Roasted Potatoes, Garlic Mashed Potato, Boiled Parsley Potato, Root Vegetable Medley, Rice Pilaf, Oriental Fried Rice, Curried Rice, Bean and Coconut Rice

Vegetables (choose 1)

Garden Medley, Buttered Three Bean, Carrots in Orange Sauce, Green Beans, Buttered Squash, Baked Pumpkin

Pasta (Choose 1)

Penne, Rigatoni, Bow Tie, Macaroni Pie, Vegetarian Lasagna, <u>Sauces</u> Spicy Tomato, Alfredo, Primavera, Seafood Sauce, Pesto

Entrees (Choose 2)

Chicken Creole, Roasted Chicken, Roasted Turkey, Roast of Top Butt, Honey Glazed Ham, Grilled Salmon

Sweets Table

Chef's Selection of Fine Local Pastries, Cakes, Pies, Flans and Fruit Presentation

Coffee and Tea



(Gratuity- 15% and HST- 13% to follow)

Appetizers

Cascade of Assorted Breads and Roll, Crudités with Dip, Assorted Relish Tray, Sliced Tomatoes, Mixed Greens, Cucumber, Onion, Sweet Peppers, Seafood Mirror, Smoked Salmon Display, Morsels from The Sea, Grilled Vegetables and Calamari

Salads (Choose 4)

Macaroni Salad, Green Bean, Tossed Greens, Cucumber, Yogurt and Dill Salad, Oriental Salad, Classic Greek Salad, Cucumber & Tomato Salad, Pomegranate Quinan Salad, Three Bean Salad, Caesar Salad

Rice and Potatoes (Choose 2)

Oven Roasted Potatoes, Garlic Mashed Potato, Boiled Parsley Potato, Root Vegetable Medley, Rice Pilaf, Turmeric Rice, Oriental Fried Rice, Curried Rice, Bean and Coconut Rice

Vegetables (Choose 1)

Buttered Green Bean, Garden Medley of Fresh Seasonal Vegetables, Carrots in Orange Sauce, Green Beans Almondine, Buttered Squash, Baked Pumpkin

Pasta (Choose 1)

Penne, Rigatoni, Bow Tie, Macaroni Pie, Vegetarian or Meat Lasagna Sauces Spicy Tomato, Alfredo, Primavera, Seafood Sauce, Pesto

Entrees (Choose 2)

Chicken Creole, Baked Chicken, Lamb, Loin of Pork, Roasted Turkey, Roast of Top Butt, Honey Glazed Ham, Grilled Chicken, Roast Strip Loin of Beef, Pork Leg, Leg of Lamb, Steamship Hip of Beef

Sweets Table

Chef's Selection of Fine Local Pastries, Cakes, Pies, Flans and Fruit Presentation Coffee and Tea



Vegetarian Substitutes

Vegetable Kebabs (G.F.)

Skewers of Hot House Tomatoes, Onions, Red and Green Peppers, Mushrooms and Zucchini, marinated in Fresh Herbs and grilled. Served on a bed of Rice Pilaf.

Three Cheese Cannelloni

Cannelloni filled with a Puree of Ricotta, Parmesan and Mozzarella Cheeses, blended with Fresh Herbs and Fresh Tomato Sauce.

Stuffed Peppers

Stuffed with Zucchini, Mushrooms, Red Onions, Rice and Baked to Perfection. (Gluten- Free)

Stir-Fried Vegetables Provençal

Selection of Fresh Seasonal Vegetables (Onions, Green and Red Peppers, Zucchini, Mushrooms, and Eggplant) tossed with Fresh Herbs, and sautéed in Virgin Olive Oil and Sun-dried Tomatoes.

Vegetables in Phyllo

Grilled Vegetables with our Roasted Red Pepper Puree in a flaky Phyllo Pastry







Special Wedding Package

(Gratuity- 15% and HST- 13% to Follow) Open to CUSTOM Options

Appetizers

Traditional Serbian Meza Platter - Sliced Smoked Meat, Sausages and Cheese

Soups (Choose 1)

Chicken Noodle, Cream Potato, Wild Mushroom, Minestrone, Tomato

Salads (Choose 1)

Tossed Greens, Classic Greek, Shopska Salad, Caesar Salad, Coleslaw

Rice and Potatoes (Choose 1)

Oven Roasted Potatoes, Garlic Mashed Potato, Boiled Parsley Potato, Vegetable Rice Pilaf, Tomato Rice Pilaf

Vegetables (Choose 1)

Buttered Green Bean, Garden Medley of Fresh Seasonal Vegetables, Carrots in Orange Sauce, Green Beans Almondine, Buttered Squash, Baked Pumpkin

Entrees (Choose 2- One Plated & other Country Style)

Wiener Schnitzel, Chicken Breast, Cordon Bleu, Pork Loin, Roast Beef, Roasted Turkey, New York Steak, Karadjorje Schnitzel, Prime Rib of Beef

Dessert (Choose 1)

Ice Cream Crepes, Krempita, Baklava and Assorted Cakes (Coffee and Tea)

Open Bar (6pm - 1am)

Domestic Beer, Canadian Club, Rum, Brandy, Scotch Whiskey, Gin, Schnapps, Fireball, 3 Bottles of House Wine on each Table

Deluxe Bar (\$4 extra) – Heineken, Corona, Cognac, Jägermeister, Baileys, Johnny Walker



Bar Options

Cash Bar

Liquor (shot and mix drinks)

Deluxe Spirits (Cognac, Tequila, Etc.)

Domestic Beer

Imported Beer

House Wine (glass)

House Wine (bottle)

Soft Drinks and Juices

Host Bar

Liquor (shot and mix drinks)

Deluxe Spirits (Cognac, Tequila, Etc.)

Domestic Beer

Imported Beer

House Wine (glass)

House Wine (bottle)

Unlimited Soft Drinks and Juices

Non-Alcoholic Punch

Alcoholic Punch



Bar Options

Package Bar

Includes Domestic Beer and Liquor, Unlimited Soft Drinks and Juices

Note: Does NOT include Wine Bottles on Tables

5 Hour Open Bar

6 Hour Open Bar

7 Hour Open Bar

8 Hour Open Bar

9 Hour Open Bar

Deluxe Package Bar

Includes Domestic Beer and Liquor, Unlimited Soft Drinks and Juices

Includes Deluxe Spirits (Cognac, Tequila, Etc.) and Imported Beers (Corona, Heineken, Etc.)

Note: Does NOT include Wine Bottles on Tables

5 Hour Open Bar

6 Hour Open Bar

7 Hour Open Bar

8 Hour Open Bar

9 Hour Open Bar





List of Available Linens

20x20 inch Napkins

White, White Damask, Red, Green, Wine, Black, Royal Blue, Seafoam, *Pink, *Mauve, Teal Ivory, Peach, Navy Blue, Gold, *Yellow, *Purple

35x35 inch

White, White Damask, Ivory, Green Damask, *Beige, *Wine Damask, *Purple, *Wine

42x42 inch

White, White Damask, Red, Green, Wine, Black, Royal Blue, Seafoam, *Pink, *Mauve, Teal Ivory, Peach, Navy Blue, Gold, *Yellow, *Purple

53x53 inch

White, White Damask, Red, Royal Blue, Tan, Ivory, Navy Blue, Wine, Green, Gold, Black, *Pink, *Mauve, *Seafoam Damask, *Teal, *Red/White Checker, *Chocolate Brown

53x69 inch

White, White Damask, Red, Tan, Ivory, Wine, Green, Gold, Black

53x114 inch

White, White Damask, Red, Royal Blue, Navy Blue, Ivory, Wine, Gold, Black

62x62 inch

White, *Wine, *Ivory Damask

71x71 inch

White, White Damask, Red, Royal Blue, Tan, Wine, Ivory, Gold, Green, Black

75x75 inch

White

81x81 inch

White

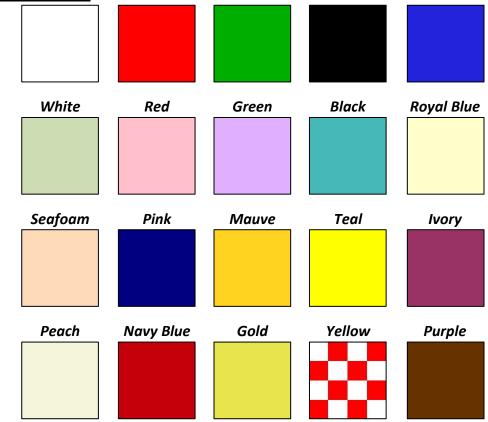
87x87 inch

White, *Royal Blue, Ivory, Wine, Black



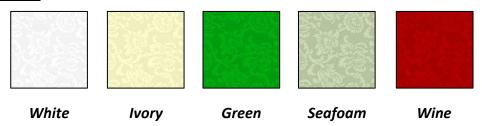
Color Reference

Solid Colours



Beige Wine Tan Red & White Chocolate Checker Brown

Damask



(*NOTE: Limited quantity items. Please ensure availability before ordering. Thank you.)

