

MENU

Ottawa Marriott

100 Kent St | Ottawa, ON

catering@ottawamarriott.com

613 238 1122



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

RISE & SHINE CONTINENTAL

Seasonal Sliced Fruits & Berries
 Freshly Baked Assorted Muffins
 Mini Decadent Pastries | Mini Butter Croissants
 Assorted Individual Yogurts
 Honey | Butter | Preserves
 Assorted Breakfast Cereals | Skim | 2% Milk
 Breakfast Loaves | Spice | Blueberry | Carrot

THE MARRIOTT BREAKFAST

Seasonal Sliced Fruits & Berries
 Freshly Baked Assorted Muffins
 Mini Decadent Pastries | Mini Butter Croissants
 Honey | Butter | Preserves
 Assorted Breakfast Cereals | Skim | 2% Milk
 Scrambled Eggs | Chives
 Crispy Bacon | Pork Sausage
 Seasoned Breakfast Potatoes | Fresh Herbs

Eat Smart for a Great Start Breakfast

Seasonal Smoothies
 Sliced Fruits & Berries
 Mini Yogurt Parfait | Granola | Berries
 Freshly Baked Assorted Muffins | Multi-Grain Croissants
 Steel Cut Oatmeal | Maple Syrup | Skim Milk
 Crushed Pistachio | Apricots | Dried Cranberries | Pumpkin Seeds
 Feta Cheese Frittata | Roasted Red Pepper | Baby Kale
 Applewood Smoked Turkey Sausage

24

29

28

ENHANCEMENTS – ADDITIONS TO YOUR BREAKFAST PER PERSON

Assorted Breakfast Cereals | Skim | 2% Milk | **3**
 Steel Cut Oatmeal | Brown Sugar | Raisins | Skim Milk **3**
 Assorted Bagels | Cream Cheese **3**
 Assorted Canadian Cheese Display **7**
 Assorted Individual Yogurts **3**
 Mini Yogurt Parfait | Granola | Berries **4**
 Seasonal Smoothie | Mango | Berry | Strawberry Banana | Peach **4**
 Blueberry Buttermilk Pancakes | Maple Syrup | Whipped Cream **6**
 Cinnamon Sugar Brioche French Toast | Maple Syrup | Berry Compote **6**
 Traditional Eggs Benedict **8**
 Scrambled Eggs | Chives **6**
 Omelette | Country Ham | Sautéed Leek | Smoked Cheddar **6**
 Crispy Bacon or Pork Sausage **6**
 Egg Muffin Sandwich | Back Bacon | Swiss Cheese **8**
 Gluten Free Muffins **3**
 Chocolate Vegan Loaf **3**

Chef Attended Stations

Eggs your way with all the fixings;
 Heirloom Cherry Tomato, Sweet Peppers, Mushroom,
 Shredded Cheddar, Asparagus, Spinach, Bacon, Chorizo, Red Onion,
 Crumbled Goat's Cheese, Pico de Gallo & Hollandaise **15**

Carved Peameal Bacon OR Maple & Smoked Paprika glazed Ham
 Assorted Mustards & Relishes, Apple Butter **15**

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.

NETWORKING BREAKFAST

34

Fresh Fruit Martini
 Seasonal Smoothie Shooters
 Mini Decadent Pastries | Mini Butter Croissants
 Mini Smoked Salmon Bagels
 Mini Yogurt Parfait | Granola | Berries

Feta Cheese Frittata Bites
 Roasted Red Pepper | Baby Kale | Chorizo
 Breakfast Potato Bowls | Fresh Herbs
 Mini Fried Chicken & Waffle Bites | Honey Mustard
 Cinnamon French Toast Sticks | Maple Butter
 Mini Buttermilk Pancake & Maple Bacon Skewers
 Mini Breakfast Burritos
 Pico de Gallo | Black Bean | Cilantro

Chilled Juices including: Orange | Apple | Grapefruit
 Seattle's Best Coffee | Decaffeinated Coffee | Tazo Teas



THE MARRIOT BRUNCH

42

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 | Fresh Herbs
 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

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Build your own Break

Be Unique

Customize your menu to meet your specific needs!



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

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

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 <i>Charged on consumption</i>	4.5	Hot Orchard Apple Cider, Cinnamon Sticks	5

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.

WORKING LUNCH BUFFET

Minimum Guarantee of 15 people required for all buffets.

SOUP & SANDWICH

38

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



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

38

TUESDAY

38

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

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DAILY LUNCH BUFFET

WEDNESDAY

38

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

38

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

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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



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

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DINNER BUFFET

Coast to Coast Canadian Buffet

60

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

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 | Capers 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

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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

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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



INDULGENCE COCKTAIL RECEPTION

30 Minute Reception Package 2 Hot & 2 Cold	16
1 Hour Reception Package 3 Hot, 2 Cold	20
1.5 Hour Reception Package 4 Hot, 3 Cold & 1 Dessert	28
2 Hour Reception Package 5 Hot, 4 Cold & 1 Dessert	37
Additional Canapé Items (Per item, per person)	4
Mix “N” Match – Per Dozen	38

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

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

18

A minimum guarantee of 15 people required.

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INDULGENCE COCKTAIL RECEPTION

Reception Favourites

Sliced Fresh Fruit Display Cantaloupe Honeydew Pineapple Watermelon	7
Crisp Vegetable Crudités Carrots Celery Broccoli Cauliflower Florets Bell Peppers Baby Grape Tomatoes House Dip	7
Artisanal Cheese Display Assorted Canadian & International Cheeses Savoury Preserves Strawberries Grapes Fresh Baguette Crackers	14
Antipasto Display Sundried Tomato Bocconcini Salad Assorted Artisanal Cured Meats Marinated Vegetables Olives French Baguette Grissini Sticks	14
Pizzeria (per slice) Pepperoni Vegetarian All Dressed Margherita	6
Assorted Finger Sandwiches (by the dozen)	22



INDULGENCE COCKTAIL RECEPTION

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

BEVERAGE MENU

CASH BAR

Domestic Beer	8.00
Imported & Premium Beer	9.00
Domestic White Wine by the Glass Open Smooth White VQA	9.00
Domestic Red Wine by the Glass Open Smooth Red VQA	9.00
Liquor & Liqueurs	8.00
Premium Liquor & Liqueurs	9.00
Non - Alcoholic Beverages	4.00

**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.*

HOST BAR

Domestic Beer	7.00
Imported & Premium Beer	7.50
Domestic White Wine by the Glass Open Smooth White VQA	8.50
Domestic Red Wine by the Glass Open Smooth Red VQA	8.50
Liquor & Liqueurs	7.00
Premium Liquor & Liqueurs	8.25
Non- Alcoholic Beverages	4.5

Marriott Fruit Punch (serves approximately 30 persons per bowl)
Non-Alcoholic 95 | Alcoholic 135

WINE LIST

WHITE WINE- PREMIUM SELECTIONS

Woodbridge Chardonnay California	43
Inniskillin Pinot Grigio VQA Ontario	43
Vintage Ink Sauvignon Blanc VQA Ontario	45
Ruffino Pinot Grigio Italy	47
Mallee Rock Pinot Grigio Australia	47
Inniskillin Pinot Grigio VQA Ontario	43
The Dreaming Tree Chardonnay California	53
Kim Crawford Sauvignon Blanc New Zealand	59

RED WINE- PREMIUM SELECTIONS

Woodbridge Cab Merlot California	43
Inniskillin Pinot Noir VQA Ontario	43
Vintage Ink Merlot Cab VQA Ontario	45
Marcus James Malbec Argentina	45
Ruffino Chianti Italy	47
Mallee Rock Shiraz Cabernet Sauvignon Australia	47
The Dreaming Tree Cabernet Sauvignon California	53
Kim Crawford Pinot Noir New Zealand	59

ONTARIO HOUSE POURS

Jackson Triggs Chardonnay VQA	41
Jackson Triggs Cabernet Sauvignon/Cabernet Franc	41

SOMMELIER SERVICES

Private Sommelier services available

- Customized private tastings, small or large groups
- Food and wine/beer pairing descriptions
- Spirit, beer or wine education classes

