

BREAKFAST
MENU

BREAKFAST + BREAKS

RIVIERA

EVENT SPACE

CONTINENTAL BREAKFAST

Chilled Orange, Grapefruit, Cranberry + Apple Juice
Assorted Mini Danishes, Muffins, Breakfast Breads + Croissants
Granola/Cereal Bars
Assorted Yogurts
Sliced fresh seasonal Fruits + Berries
Jam, Marmalade + Butter
Coffee (regular + decaffeinated)
Selection of Fine + Herbal Teas

SUNRISE BREAKFAST

Chilled Orange, Grapefruit, Cranberry + Apple Juice
Assorted Mini Danishes, Muffins, White & Whole Wheat Toast + Croissants
Sliced fresh seasonal Fruits + Berries
Jam, Marmalade + Butter
Fluffy fresh Scrambled Eggs with Herbed Tomato
Smoked Bacon + Country Link Sausages
Home-style Potatoes with Rosemary + Chives
Coffee (regular + decaffeinated)
Selection of Fine + Herbal Teas

MEETING
BREAK
SUGGESTIONS

RIVIERA

EVENT SPACE

BREAKFAST + BREAKS

A LA CARTE

Coffee (regular + decaffeinated)
120 Cup Urn - 65 Cup Urn
Selection of Fine + Herbal Teas
Hot Chocolate
Assorted Bottled Fruit Juices:
Orange, Apple, Cranberry - 1 L Carafe
Soft Drinks (355 mL Can)
Bottled Water (500 mL)
Sparkling Water (750 mL)

BAKERY

Assorted Bagels with Assorted
Flavoured + Plain Cream Cheese
Danish Pastries
Freshly baked Muffins
Croissants
Scones + Tea Biscuits
Assorted homemade Cookies
Chocolate + Pistachio Biscotti
Assorted Brownies + Squares
Breakfast Loaves: Banana, Spiced
Carrot, Lemon Poppy Seed or
Cranberry - ½ Loaf (5 people)
Whole Loaf (10 people)

ALTERNATIVES

Low fat Yogurts + Greek Yogurt
Fresh seasonal Whole Fruit (1 pc)
Sliced Fruit Tray (10 people / 35 people)
Garden crisp Vegetables + Dips (approx. 25 people / approx. 50 people)
Imported + Domestic Cheese Tray (approx. 25 people)
Whole Grapes, Berries, Dried Fruit + Biscuits
Mini Pizza + Focaccia Squares
Pita Wedges, Flatbreads + Spreads
Potato Chips or Pretzels (per basket - approx. 5 people)
Candy platter of Gummy Bears, Jujubes, Jelly Beans, Smarties, Skittles

*All breaks are arranged Buffet Style (minimum 10 people)
Includes Coffee (regular + decaffeinated), selection of Fine + Herbal Teas

HEALTH BREAK

Sliced seasonal Fruit Tray
Granola + Health Bars
Low fat Yogurts + Greek Yogurts
Assorted Fruit Juices

COMFORT BREAK

Lemon, Blueberry, Banana
+ Poppy Seed Loaf
Freshly baked Mini Muffins
Scones with Preserves + Marmalade
Sliced Fruit Tray

SWEET BREAK

Freshly baked Gourmet Cookies:
Chocolate Chip, Oatmeal Raisin,
White Chocolate Fudge, Macadamia Nut
Chocolate Dipped Strawberries + Cream
Sliced Fruit Tray

FROSTY BREAK

Assorted Ice Cream Bars
Make your own Sundae
Assorted Soft Drinks



WORKING
LUNCHES
MENU

RIVIERA

EVENT SPACE

DELI DELIGHT

Seasonal Mixed Greens with Cherry Tomatoes, Onion,
Celery in a well-aged Balsamic Vinaigrette

Penne Pasta Salad Primavera

Assorted Deli Sandwich selection: Albacore Tuna, Egg Salad,
Smoked Turkey, Prosciutto on Onion Buns, Focaccia + Multi-Grain Breads

Medley of Grilled Vegetables, Pesto, Sun Dried Tomato

Pecan Butter Tarts + Lemon Meringue Tartlets

WRAP IT UP

Romaine + Radicchio Salad with Olive Oil + Red Wine Vinegar

Nappa and Red Cabbage Salad, Julienned Carrots + Apple Slices tossed
in a Creamy Vinaigrette

Assorted Pita + Wrap selection: Roast Beef, Ancho BBQ Chicken,
Smoked Black Forest Ham, Grilled Eggplant

Fresh cut Carrot, Cucumber, Celery + Pepper Crudités with
Blue Cheese or Ranch Dip

Baked Cheesecake, New York style with choice of Sour Cherry,
Blueberry or Strawberry garnish

THE MEDITERRANEAN

Greek Salad with Feta Cheese, Tomatoes, Cucumbers, Onions + Black Olives

Herb roasted Chicken Supreme

Oven roasted new Red Potato Wedges

Lightly seasoned Steamed Vegetables

Traditional Panna Cotta

BY THE SEA

Classic Caesar Salad

Pan Seared Filet of Sole in a Mediterranean Sauce

Multi-Grain Rice Pilaf

Green + Yellow Beans with Baby Carrots

Chocolate Tartuffo topped with Berries

LUNCH

BUFFET
LUNCHEON
MENU

RIVIERA

EVENT SPACE

LUNCH

SALADS + ANTIPASTO PLATTERS

Baby Lettuces with Romaine + Radicchio, Cherry Tomatoes,
Shaved Cucumbers, Julienned Carrots + Assorted Dressings
Orzo Pasta Salad, Artichokes, Red Peppers, Mushrooms
+ Feta Cheese in Shallot Vinaigrette

Tuscan White Bean Salad, Olives, Sun Dried Tomatoes + Parsley
in Lemon Vinaigrette

White + Red Cabbage, Carrot, Pear "Slaw" with Buttermilk Dressing

Mixed Antipasto Platter: Genoa Salami, Provolone Cheese,
Grilled Eggplant, Peppers + Mushrooms, Artichokes and Olives

Caprese Platter: Roma Tomatoes, Bocconcini, fresh Basil
+ Extra Virgin Olive Oil

ENTREES

Ricotta + Spinach Tortellini with Basil, Garlic + Plum Tomato Sauce

Penne Alla Vodka

Grilled Chicken Breast, Lemon + Caper Butter (Picata)

Beef Medallion in a Cognac Mushroom Gravy

Roasted Whitefish, Fresh Ginger, Chives in Chardonnay Sauce

Herb Roasted Mini Potatoes

Vegetable Medley

SWEETS

Seasonal selection of Fruits + Berries

Create your own Sundaes – Vanilla, Strawberry + Chocolate

Ice Cream along with a selection of Sauces, Specialty Candies,

Nuts + fresh Whipped Cream

Assortment of homemade Cookies – Chocolate Chip, White Chocolate

Fudge + Oatmeal Raisin

*Variety of Rolls + Butter

Coffee (regular + decaffeinated), selection of Fine + Herbal Teas

Pitchers of Soft Drinks, Sparkling Water + Juices

BUSINESS
BUFFET
LUNCHEON

RIVIERA

EVENT SPACE

SALADS

Romaine + Radicchio Salad with Balsamic Vinaigrette
Pasta Salad, Basil, Sweet Peppers + Bocconcini
Tuscan White Bean Salad, Olives, Sun Dried Tomatoes + Parsley
in Lemon Vinaigrette
White + Red Cabbage, Carrot, Pear "Slaw" with Buttermilk Dressing

ENTREES

Ricotta + Spinach Tortellini with Basil, Garlic + Plum Tomato Sauce
Penne Alla Vodka
Grilled Chicken Breast in a Cognac Mushroom Sauce
Grilled Atlantic Salmon Fillet in a Mediterranean Sauce
Herb roasted Mini Potatoes
Vegetable Medley

SWEETS

Seasonal selection of Fruits + Berries
European style Cakes + Pastries
Freshly baked Brownies + Cookies

*Variety of Rolls + Butter

Coffee (regular + decaffeinated), selection of Fine + Herbal Teas
Pitchers of Soft Drinks, Sparkling Water + Juices

LUNCH

BUSINESS
LUNCHEON
SUGGESTIONS

RIVIERA

EVENT SPACE

FR
NCH

GOURMET GREEK

Greek Salad, Cherry Tomatoes, Cucumbers, Kalamata Olives, Red Onions, Feta Cheese with Herb + Garlic Vinaigrette
Grilled Pita Triangles + Dip (Hummus, Tzatziki) with Marinated Olives
Lemon + Oregano Basted Chicken Souvlaki
Greek Rice Pilaf
Garlic Green Beans, Peppers + Onions
Assorted Pastries + Baklava

TASTE OF ITALY

Classic Caesar Salad, Herbed Focaccia Croutons, Reggiano Cheese in a Creamy Garlic Dressing
Penne Bolognese
Veal Bolognese, Portobello Mushrooms, Roasted Peppers + Aged Parmesan
Tiramisu with fresh Whipped Crème + Chocolate Sauce

THE PRIME CHOICE

Field Greens Mix, Cherry Tomatoes, Shaved Cucumbers + Carrots in a Sun Dried Tomato Vinaigrette
Slow roasted Prime Rib of Beef Au Jus
Thyme oven Roasted New Potatoes
Garlic infused Roasted Parsnips, Carrots + Green Beans
Lemon, Mango + Raspberry Sorbet in a Martini Glass

ATLANTIC COAST

Baby Spinach, Toasted Almonds, Mandarin Oranges + Shaved Red Onions tossed in a Citrus Vinaigrette
Basil + Panko crusted Atlantic Salmon Filet
Basmati Rice Pilaf with Raisins
Market fresh Vegetables
Chocolate Tartufo topped with Fresh Berries

VEGETARIAN

Eggplant Parmigiana
Fettuccini with Fresh Tomato + Basil Sauce
OR Filet of Sole with Seasonal Mixed Vegetables
Basmati Rice Pilaf with Raisins

VEGAN

Tofu + Beans on a Mixed Green Salad
OR Penne with Grilled Vegetables Sautéed in Garlic Olive Oil

*All business lunches are French Plated Service and include choice of: Freshly prepared Soup of the Day OR the described Salad + assortment of fresh Baked Breads + Flat Breads
Coffee (regular + decaffeinated), selection of Fine + Herbal Teas



THE BIG
BUFFET LUNCH
MENU

RIVIERA

EVENT SPACE

SALADS + ANTIPASTO PLATTERS

Baby Lettuces with Romaine + Radicchio, Cherry Tomatoes, Shaved Cucumbers, Julienned Carrots + Assorted Dressings
Orzo Pasta Salad, Artichokes, Red Peppers, Mushrooms + Feta Cheese in Shallot Vinaigrette
Tuscan White Bean Salad, Olives, Sun Dried Tomatoes + Parsley in Lemon Vinaigrette
White + Red Cabbage, Carrot, Pear "Slaw" with Buttermilk Dressing
Mixed Antipasto Platter: Genoa Salami, Provolone Cheese, Grilled Eggplant, Peppers + Mushrooms, Artichokes and Olives
Caprese Platter: Roma Tomatoes, Bocconcini, fresh Basil + Extra Virgin Olive Oil

ENTREES

Ricotta + Spinach Tortellini with Basil, Garlic + Plum Tomato Sauce
Penne Alla Vodka
Grilled Chicken Breast, Lemon + Caper Butter (Picata)
Beef Medallion in a Cognac Mushroom Gravy
Roasted Whitefish, Fresh Ginger, Chives in Chardonnay Sauce
Herb roasted Mini Potatoes
Vegetable Medley

SWEETS

Seasonal selection of Fruits + Berries
Create your own Sundaes – Vanilla, Strawberry + Chocolate Ice Cream along with a selection of Sauces, Specialty Candies, Nuts + fresh Whipped Cream.
Assortment of homemade Cookies – Chocolate Chip, White Chocolate Fudge + Oatmeal Raisin

*Variety of Rolls + Butter

Coffee (regular + decaffeinated), selection of Fine + Herbal Teas

Pitchers of Soft Drinks, Sparkling Water + Juices

LUNCH

APPETIZERS SELECT ONE

Seasonal Mixed Greens in a well-aged Balsamic Vinaigrette
Romain + Radicchio Salad with Olive Oil + Red Wine Vinegar
Roasted Red Pepper Soup with Garlic Herb Crostini
Homemade Minestrone Soup
Prosciutto, Melon, Bocconcini Caprese, Grilled Vegetables + Seafood Salad

ENTREES SELECT ONE

Filet Mignon wrapped with Hickory Smoked Bacon (Bacon optional)
Grilled Supreme Breast of Chicken
Stuffed Chicken (Cordon Bleu - Cheese + Ham or Asiago + Spinach)
Prime Rib of Beef Au Jus
Grilled Atlantic Salmon Filet in a Mediterranean Sauce
Pan Seared Filet of Sole in a Mediterranean Sauce

ACCOMPANIMENTS SELECT ONE

Penne with Plum Tomato + fresh Basil Sauce
Fusilli Primavera
Wild Mushroom + Asparagus Risotto
Yukon Mashed Potatoes with Butter + Chives
Balsamic Marinate Asparagus + Baby Carrots
Seasonal fresh Steamed Vegetables

DESSERTS SELECT ONE

Chocolate Tartufo topped with Berries
Lemon, Mango + Raspberry Sorbet in a Martini Glass
Ice Cream Crepe topped with Strawberry Coulis + Assorted Berries
Traditional Cheesecake with choice of Raspberry, Strawberry
or Blueberry topping

*French Plated Dinner Service
Assortment of fresh Baked Breads + Flat Breads
Coffee, Tea + Espresso

RECEPTION
SUGGESTION
MENU

RIVIERA

E V E N T S P A C E

HORS D'OEUVRES

COLD HORS D'OEUVRES

California Vegetable Rolls with Soya Dipping Sauce
Celery Stick filled with Gorgonzola Cheese + Walnuts
Smoked Salmon Pinwheels on Pumpernickel Bread
Cherry Tomatoes stuffed with Crab Meat + Chives
Shrimp Cocktail served with Cocktail Sauce
Bruschetta on Melba or Crostini
Fresh Vegetables wrapped in Rice Paper
Devilled Eggs
Asparagus wrapped with Prosciutto
Assorted Finger Sandwiches
Pita + Wrap selection
Garden crisp Vegetables + Dips
Domestic + Imported Cheese presentation with assortment
of Crackers + Olives (approx. 25 people)

HOT HORS D'OEUVRES

Mini Meatballs in Mild BBQ Sauce
Stuffed Mushroom Caps
Mini Italian Pizza Squares
Homemade Rice Balls
Scallops wrapped in Bacon
Chicken + Beef Satays
Spinach + Feta Phyllo
Mini Beef Burgers
Cheddar Cheese Balls
Zucchini Sticks
Mozzarella Sticks
Baked Baby Clams
Fried Cauliflower
Mini Spring Rolls with Plum Sauce
Fried Calamari with spicy Dipping Sauce (approx. 25 people)

SALADS + ANTIPASTO PLATTERS

Baby Lettuces with Romaine + Radicchio, Cherry Tomatoes,
Shaved Cucumbers, Julienned Carrots + Assorted Dressings
Tuscan White Bean Salad, Olives, Sun Dried Tomatoes + Parsley
in Lemon Vinaigrette

White + Red Cabbage, Carrot, Pear "Slaw" with Buttermilk Dressing
Penne Pasta Salad, Black Olives, Artichoke, Feta Cheese, Cherry Tomato
+ Sweet Onion

ENTREES

Penne Alla Vodka
Slow roasted Turkey Breast
Maple roasted Loin of Pork
Roasted Whitefish, fresh Ginger, Chives in Chardonnay Sauce
Traditional homemade Stuffing + Cranberry Compote
Herb roasted Mini Potatoes

SWEETS

Christmas Yule Log
Festive themed Cookies + Pastries
Sliced seasonal Fruit Platter

*Includes: Coffee (regular + decaffeinated), selection of Fine + Herbal Teas
Pitchers of Soft Drinks, Sparkling Water + Juices
Specialty Bread Basket
Room Rental (room minimums apply)

DINNER
BUFFET
MENU

RIVIERA

EVENT SPACE

SALADS + ANTIPASTO PLATTERS

Baby Lettuces with Romaine + Radicchio, Cherry Tomatoes, Shaved Cucumbers, Julienned Carrots with Assorted Dressings
Orzo Pasta Salad, Artichokes, Red Peppers, Mushrooms + Feta Cheese in Shallot Vinaigrette

Tuscan White Bean Salad, Olives, Sun Dried Tomatoes, Parsley in Lemon Vinaigrette

White + Red Cabbage, Carrot, Pear "Slaw" with Buttermilk Dressing

Mixed Antipasto Platter: Genoa Salami, Provolone Cheese, Grilled Eggplant, Peppers + Mushrooms, Artichokes and Olives

Caprese Platter: Roma Tomatoes, Bocconcini, fresh Basil + Extra Virgin Olive Oil

ENTREES

Penne Alla Vodka

Slow roasted Turkey Breast

Maple roasted Loin of Pork

Roasted Whitefish, fresh Ginger, Chives in Chardonnay Sauce

Traditional homemade Stuffing + Cranberry Compote

Herb roasted Mini Potatoes

Honey roasted Root Vegetables, Green Beans + Sweet Peppers

SWEETS

Christmas Yule Log

Christmas Shortbread Cookies

Gingerbread Cookies

Mini French Pastries

Panettone

Sliced seasonal Fruit Platter

*Includes: Two Bottles of House Wine per table

Standard Cash Bar

Soft Drinks, Coffee + Tea

Specialty Bread Basket

Room Rental (room minimums apply)

FESTIVE

APPETIZERS SELECT ONE

Seasonal Mix Greens in a well-aged Balsamic Vinaigrette
Baby Spinach + Arugula, Cranberries + Honey roasted Pecans
with Cranberry Vinaigrette
Roasted Red Pepper Soup with Garlic Herb Crostini
Butternut Squash Soup

ENTREES SELECT ONE

Prosciutto, Melon, Bocconcini Caprese, Grilled Vegetables, Seafood Salad
6oz Oven roasted Turkey with traditional Stuffing, Cranberry Compote + Gravy
5oz Stuffed Cranberry + Brie Chicken
6oz Prime Rib of Beef Au Jus
5oz Grilled Atlantic Salmon Filet in a Mediterranean Sauce

ACCOMPANIMENTS SELECT ONE

Yukon Mashed Potatoes
Seasonal festive Vegetables
Wild Mushroom Risotto
Candied Mashed Sweet Potatoes

DESSERTS SELECT ONE

Eggnog Cheesecake with fresh Berry Compote
Spice Apple Pecan Cranberry Strudel with Crème Anglaise
Traditional Yule Cake

*Includes: French Plated Service
Soft Drinks, Coffee + Tea
Specialty Bread Basket
Room Rental (room minimums apply)

APPETIZERS SELECT ONE

Seasonal Mixed Greens in a well-aged Balsamic Vinaigrette
Baby Spinach + Arugula, Cranberries + Honey roasted Pecans
with Cranberry Vinaigrette
Roasted Red Pepper Soup with Garlic Herb Crostini
Butternut Squash Soup
Prosciutto, Melon, Bocconcini Caprese, Grilled Vegetables
+ Seafood Salad
Short or Long Pasta with choice of Sauce (Tomato + Basil Sauce,
Rose Sauce, Vodka Sauce, Alfredo Sauce, Bolognese or Aglio e Olio)

ENTREES SELECT ONE

Oven roasted Turkey with traditional Stuffing, Cranberry
Compote + Gravy
Maple Glazed Holiday Ham with Sliced Pineapple
Filet Mignon wrapped with Hickory Smoked Bacon (Bacon optional)
Stuffed Cranberry + Brie Chicken
Grilled Supreme Breast of Chicken
Prime Rib of Beef Au Jus

ACCOMPANIMENTS SELECT ONE

Grilled Atlantic Salmon Filet in a Mediterranean Sauce
Pan Seared Filet of Sole in a Mediterranean Sauce
Yukon Mashed Potatoes
Seasonal festive Vegetables
Wild Mushroom Risotto
Candied Mashed Sweet Potatoes

DESSERTS SELECT ONE

Eggnog Cheesecake with fresh Berry Compote
Spice Apple Pecan Cranberry Strudel with Crème Anglaise

*Includes: French Plated Service
Two Bottles of House Wine per table
Standard Cash Bar
Soft Drinks, Coffee + Tea

CHILDREN'S
MENU

RIVIERA

E V E N T S P A C E

FESTIVE

REINDEER SNACKS

Popcorn
Potato Chips
Pretzels

NORTH POLE FAVOURITES

Chicken Fingers
French Fries
Cheese/Pepperoni Pizza Squares
Mac + Cheese

SANTA'S SWEETS

Shortbread, Sugar + Gingerbread Cookies
Add a make your own Sundae Bar - \$5.00 per person
Vanilla, Strawberry + Chocolate Ice Cream along with a selection
of Sauces, Specialty Candies, Nuts, fresh Fruit + Whipped Cream

*Includes: Soft Drinks, Milk + Juice
Can be added to any Festive Menu (Lunch or Dinner)