

events made easy



COFFEE BREAKS

Coffee and Tea

100% Colombian coffee, regular and herbal teas \$3.75 per guest/per break

Cold Beverages

Assorted fruit juices \$3.75 each
 Assorted soft drinks \$3.75 each
 Fruit juice (serves 10) \$19 per pitcher
 Iced tea (serves 10) \$19 per pitcher
 Chilled milk (serves 10) \$19 per pitcher
 Bottled water \$3.75 each
 Bottled sparkling water \$3.75 each
 Assorted vitamin water/energy drinks \$4.50 each

Fresh from the Bakery

Assorted pastries \$34 per dozen
 Assorted muffins \$34 per dozen
 Croissants with butter, preserves \$34 per dozen
 Assorted bagels with cream cheese, butter, preserves \$21 per half dozen
 Assorted dessert squares \$33 per dozen
 Freshly baked jumbo cookies \$27 per dozen
 Assorted breakfast breads \$34 per dozen
 Gluten free baked goods \$31 per half dozen

Breakfast Items

Assorted fruit yogurt \$3.50 per guest
 Sliced seasonal fresh fruit \$6.25 per guest
 Whole fresh fruit \$2.50 per guest
 Assorted cereal and milk \$4 per guest
 Overnight oats \$3 per guest
 Waffle station (minimum of 15 guests) \$7 per guest

Munchies and Snacks

Vegetable crudité's with ranch dressing \$5 per guest
 Imported and domestic cheese with crackers \$8 per guest
 Assorted chocolate bars \$15 per dozen/\$1.25 each
 Assorted individual potato chip bags \$30 per dozen/\$3 each
 Pretzel bowl (serves 8-10) \$15 per bowl
 Trail mix with dried fruit \$4.50 per guest
 Popcorn with flavor shakers \$5 per guest
 'Chicago Style' popcorn (cheese and caramel mixed) \$5 per guest
 Assorted cereal / granola bars \$3 each

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Banquet Manager.

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BUILD YOUR OWN BREAKS (MINIMUM 15 GUESTS*, pricing is per guest)

\$13 per guest

- Beverage (choice of 1)
- Snacks (choice of 2)

\$15 per guest

- Beverage (choice of 1)
- Snacks (choice of 3)

Choose a beverage

- 100% Colombian coffee, regular and herbal teas
- Assorted fruit juices
- Iced tea

Choose your snacks

- Freshly baked jumbo cookies
- Assorted gourmet desserts and squares
- Assorted breakfast breads
- Assorted cereal/granola bars
- Assorted chocolate bars
- Vegetable crudités with ranch dressing
- Sliced seasonal fresh fruit
- Whole fresh fruit
- Trail mix with dried fruit
- Red pepper hummus with pitas
- Tortilla chips with fresh salsa and guacamole
- Assorted individual potato chip bags
- Popcorn with flavor shakers
- 'Chicago Style' popcorn (cheese and caramel mixed)

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BREAKFAST BUFFETS (MINIMUM 15 GUESTS*, pricing is per guest)

Continental Breakfast | \$15

- Chilled fruit juice
- A selection of pastries and baked goods with butter and preserves
- Fresh fruit salad
- 100% Columbian coffee, regular and herbal teas

Deluxe Healthy Breakfast | \$18

- Chilled fruit juice
- Heart-smart muffins
- Multi-grain bagels with cream cheese, butter and preserves
- Vegetarian frittata
- Fresh fruit salad
- 100% Columbian coffee, regular and herbal teas

Hot Morning Buffet | \$21

- Chilled fruit juice
- A selection of pastries and baked goods with butter and preserves
- Scrambled eggs (substitute egg enhancements below + \$3)
- Bacon and sausages
- Breakfast potatoes
- Fresh fruit salad
- 100% Columbian coffee, regular and herbal teas

ENHANCEMENTS TO BREAKFAST BUFFETS

Eggs Benedict | \$5 Poached egg, crisp pancetta, toasted English muffin, classic hollandaise sauce

Breakfast Sandwich | \$5 Fried egg, crisp pancetta, fresh tomato and cheddar cheese, toasted English muffin

Vegetarian Frittata | \$5 Italian baked omelette, sautéed spinach, peppers, asparagus, crumbled feta

Scramblers Scrambled eggs or egg whites

Western | \$4 Crisp bacon, green onions, red peppers, cheddar cheese

Canadian | \$4 Crisp bacon, mushrooms, cheddar cheese

Meat Lovers | \$7 Crisp bacon, sausage, ham, cheddar cheese

Vegetarian | \$7 Red peppers, mushrooms, diced tomatoes, wilted spinach, feta cheese

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LUNCH BUFFETS (MINIMUM 20 GUESTS*, pricing is per guest)

Taste of Italy | \$32

- Minestrone soup
- Tomato panzanella salad
- Golden beet, quinoa and kale salad
- Chicken parmesan
- Ricotta stuffed ravioli
- Penne beef bolognese
- Garlic toast
- Assorted dessert squares
- 100% Columbian coffee, regular and herbal teas

Taste of Athens | \$30

- Lemon chicken breasts
- Beef kebabs
- Rice pilaf
- Greek potatoes
- Greek salad
- Pitas
- Tzatziki
- Assorted dessert squares
- 100% Columbian coffee, regular and herbal teas

Taste of Asia | \$31

- Asian inspired soup
- California chicken salad
- Black bean steamed cod
- Wok seared chicken
- Braised udon noodles with vegetables
- Coconut and kaffir lime leaf scented jasmine rice
- Miso honey zucchini
- Assorted dessert squares
- 100% Columbian coffee, regular and herbal teas

Additions:

- Assorted soft drinks and juices | \$3.75 each
- Sliced seasonal fresh fruit | \$6.25 per guest

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LUNCH BUFFETS CONTINUED (MINIMUM 20 GUESTS*, pricing is per guest)

Taste of Mexico | \$30

- Seasoned lean ground beef
- Fajita chicken
- Taco chips
- Hard taco shells and soft corn tortillas (lettuce cups available as gluten-free option)
- Chopped tomatoes, lettuce, cilantro
- Shredded cheddar
- Fresh cut jalapeños
- Sour cream, salsa, guacamole
- Caesar salad
- Rice and beans
- Assorted dessert squares
- 100% Colombian coffee, regular and herbal teas

Addition:

Vegan ground beef | \$5 per guest

Canadian Pub Experience | \$30

- Thinly sliced beef with au jus
- Fresh sliced pretzel buns
- Sliced tomatoes, red onions, dill pickles, caramelized onions
- Dijon mustard, mayonnaise, horseradish, house-made barbecue sauce
- Country potato salad
- Mixed greens with house vinaigrette
- Assorted dessert squares
- 100% Colombian coffee, regular and herbal teas

Classic Working Lunch | \$23 (minimum charge is for 15 guests)

- Chef's soup of the day
- Mixed greens with house vinaigrette
- Assorted sandwiches on artisan breads and assorted wraps:
 - Chef's selection of ham, turkey, roast beef, tuna, egg salad, chicken salad, vegetarian
- Sliced seasonal fresh fruit
- Assorted dessert squares
- 100% Colombian coffee, regular and herbal teas

Additions:

- Assorted soft drinks and juices | \$3.75 each
- Sliced seasonal fresh fruit | \$6.25 per guest

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LUNCH BUFFETS CONTINUED (MINIMUM 20 GUESTS*, pricing is per guest)

Executive Lunch Buffet Served 10:30am - 2:00pm only

Baked Salmon | \$30

Fresh baked rolls with butter
 Soup / Salads (choice of 2)
 Side (choice of 1)
 Fresh seasonal vegetables
 Sliced seasonal fresh fruit
 Assorted gourmet desserts and squares

Roast Beef | \$30

Fresh baked rolls with butter
 Soup / Salads (choice of 2)
 Side (choice of 1)
 Fresh seasonal vegetables
 Horseradish and au jus
 Sliced seasonal fresh fruit
 Assorted gourmet desserts and squares

Grilled Chicken Breast | \$29

Choice of wild mushroom cream sauce or lemon sun-dried tomato herb sauce

Fresh baked rolls with butter
 Soup / Salads (choice of 2)
 Side (choice of 1)
 Fresh seasonal vegetables
 Sliced seasonal fresh fruit
 Assorted gourmet desserts and squares

Ricotta Stuffed Ravioli | \$31

Fresh baked rolls with butter
 Soup / Salads (choice of 2)
 Side (choice of 1)
 Fresh seasonal vegetables
 Sliced seasonal fresh fruit
 Assorted gourmet desserts and squares

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Soup/Salads

Chef's soup of the day
 Caesar salad
 Mixed greens with house vinaigrette
 Mediterranean pasta salad
 Marinated vegetable salad
 Country potato salad
 Kale and quinoa salad
 Greek salad
 Spinach salad with house-made dressing

Sides

Herb roasted potatoes
 Jasmine rice
 Mashed potatoes
 Wild rice medley
 Garlic toast

Additions

- Soup/Salad | \$4 per guest
- Side | \$4 per guest
- Main Entrée | \$7 per guest
- Assorted soft drinks and juices | \$3.75 each

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PLATTERS & APPETIZERS

Platters | suitable for 30 guests

Fresh fruit kebabs with yogurt dip	\$160
Vegetable crudités with ranch dressing	\$120
Vegetable crudités with hummus	\$130
Charcuterie platter	\$210
Imported and domestic cheese with crackers	\$250
Warm roasted garlic naan bread with olive tapenade	\$90
Spinach and artichoke dip with corn tortillas	\$90
Jumbo shrimp display	\$210
Assorted bruschetta – traditional, sweet red pepper, tomato and goat cheese	\$90
Mini assorted sandwiches	\$190
Roasted vegetable platter	\$150

Cold Appetizers priced per dozen | minimum of 3 dozen per selection

Smoked salmon and cream cheese canapés	\$33
Tomato and goat cheese bruschetta on herb crostinis	\$22
Tuna tataki on crisps	\$33
Tomato, basil, bocconcini skewers with balsamic drizzle	\$22
Charcuterie skewer	\$32
Crisp vegetable crudités shots	\$25

Hot Appetizers priced per dozen | minimum of 3 dozen per selection

Greek style meatballs with tzatziki	\$28
Beef satay with peanut sauce	\$32
Chicken souvlaki with tzatziki	\$32
Tandoori chicken skewers with mango chutney	\$32
Tequila prawns	\$33
Shrimp spring rolls with wasabi aioli	\$30
Vegetarian spring rolls with plum sauce	\$28
Spanakopita with tzatziki	\$25

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DINNER BUFFETS (MINIMUM 25 GUESTS*, pricing is per guest)

Classic Dinner Buffet | \$40

Fresh baked rolls with butter
 Classic salad (choice of 1)
 Gourmet salad (choice of 1)
 Seasonal vegetable medley
 Side (choice of 1)
 Main entrée (choice of 1)
 Sliced seasonal fresh fruit
 Assorted desserts squares
 100% Columbian coffee, regular and herbal teas

Deluxe Dinner Buffet | \$47

Fresh baked rolls with butter
 Classic salad (choice of 1)
 Gourmet salads (choice of 2)
 Vegetable crudités with ranch dressing
 Seasonal vegetable medley
 Sides (choice of 2)
 Main entrées (choice of 2)
 Sliced seasonal fresh fruit
 Assorted gourmet desserts and squares
 100% Columbian coffee, regular and herbal teas

Executive Dinner Buffet | \$54

Fresh baked rolls with butter
 Classic salad (choice of 1)
 Gourmet salads (choice of 2)
 Vegetable crudités with ranch dressing
 Seasonal vegetable medley
 Sides (choice of 2)
 Main entrées (choice of 3)
 Domestic and imported cheese platter
 Sliced seasonal fresh fruit
 Assorted gourmet desserts and squares
 100% Columbian coffee, regular and herbal teas

Classic Salads

Caesar salad
 Mixed greens with house vinaigrette

Gourmet Salads

Mediterranean pasta salad
 Marinated vegetable salad
 Country potato salad
 Kale and quinoa salad
 Greek salad
 Spinach salad with house-made dressing

Sides

Herb roasted potatoes
 Jasmine rice
 Mashed potatoes
 Wild rice medley

Main Entrées

Baked salmon
 Roast beef with mini Yorkshire pudding, au jus
 Grilled chicken breast in wild mushroom cream sauce
 Grilled chicken breast in lemon sun-dried tomato herb sauce
 Ricotta stuffed ravioli

Additions

- Main Entrée | \$8
- Salad | \$5
- Side | \$5
- Baileys chocolate bread pudding | \$5

Upgrade Main Entrée

Herb crusted Prime Rib with mini Yorkshire pudding and red wine reduction - \$5 per guest

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PLATED DINNERS (MINIMUM 25 GUESTS*) - \$49 per guest

All plated dinners are served with freshly baked rolls with butter, 100% Colombian coffee, regular and herbal teas and Chef's choice of dessert.

Starter Options (choice of 1)
 Chef's soup of the day
 Mixed greens with house vinaigrette
 Caesar salad

Main Entrées (choice of 2)

Pan Roasted Salmon with green beans, fingerling potatoes, garlic parmesan butter, citrus beurre blanc

Herb Crusted Prime Rib with mini Yorkshire pudding, au jus, mashed potatoes, seasonal vegetables

Ricotta Stuffed Ravioli with arugula pesto, marinara sauce

Oven Roasted Chicken with sweet potato and cheddar gratin, golden beets, snap peas

New York Steak with seasonal vegetables, mashed potatoes *(available at select locations)*

*Ricotta Stuffed Ravioli will be offered to any vegetarian guests.

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LATE-NIGHT THEMED STATIONS (MINIMUM 25 GUESTS*, pricing is per guest)

Available after 8:00 PM

Canadian Pub Experience | \$17

- Thinly sliced beef with au jus
- Fresh sliced pretzel buns
- Sliced tomatoes, red onions, dill pickles, caramelized onions
- Dijon mustard, mayonnaise, horseradish, house-made barbecue sauce

Poutine Station | \$15

- Seasoned yam fries
- Cheese curds
- Bacon bits
- Green onions
- Beef gravy

Waffle Station | \$15

- Belgian waffles
- Seasonal berry compote
- Shaved chocolate
- Syrup
- Pecans
- Fresh whipped cream

Taco Station | \$18

- Seasoned lean ground beef
- Fajita chicken
- Taco chips
- Hard taco shells and soft corn tortillas (lettuce cups available as a gluten-free option)
- Chopped tomatoes, lettuce, cilantro
- Shredded cheddar
- Fresh cut jalapeños
- Sour cream, salsa, guacamole

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BEVERAGE SERVICE

Host Bar | when the host pays for all liquor consumption

House liquor – 1oz	\$5.99
Premium liquor – 1oz	by selection
House wine	\$5.99
Premium wines	by selection
Domestic beer	\$5.99
Craft/Premium beer	\$6.49
Import beer	\$6.49
Coolers	\$6.49
Cider	\$6.49
Soft drinks/juices	\$3.75
Bottled water	\$3.75

***Host bar prices do not include taxes.**

Champagne toast (per guest)	\$5.00
Non-alcoholic punch (serves 30)	\$60.00
Adult punch (serves 30) (where applicable)	\$100.00

Cash Bar | when guests purchase tickets from a cashier

House liquor – 1oz	\$6.75
Premium liquor – 1oz	by selection
House wine	\$6.75
Premium wine	by selection
Domestic bottled beer	\$6.75
Craft/Premium beer	\$7.50
Import beer	\$7.50
Coolers	\$7.50
Cider	\$7.50
Soft drinks/juices	\$3.75
Bottled water	\$3.75

***Cash bar prices include taxes.**

All bars include the following standard items: rye, gin, white rum, dark rum, vodka, scotch, domestic beer, and house wine. Bar mixes include: orange juice, clamato juice, lime juice, cranberry juice, regular and diet soft drinks, and water. Please ask for pricing on premium products.

Note: The bartender charge of \$25 per hour (minimum of four (4) hours) will be waived if sales meet or exceed \$400 per bar. In addition, a ticket seller charge of \$15 per hour (minimum of four (4) hours) will apply to cash bars.

Alcohol Service Policy

It is our policy to serve alcoholic beverages in a responsible and professional manner at all times. We shall adhere to all applicable laws and regulations as they pertain to the service of alcohol to under age or intoxicated persons.

The hours of beverage service varies by location. Please speak with the Banquet Manager about details for your location.

We are happy to bring in wine from established suppliers for your event. Please inquire with the Banquet Manager. We are unable to accommodate requests for home brew/U-brew.

ask to see our extended wine list



Equipment (per day)

Flip Chart – includes paper and markers	\$35
Whiteboard – includes markers	\$30
Easel	\$15
LCD Projector	\$175
Screen – 6 foot	\$40
Screen – 8 foot	\$55
Speakerphone	\$99
Podium	no charge
Wired Microphone	\$35
Cordless Microphone	\$125
Lapel Microphone	\$125
Extension Cord	\$7
Power Bar	\$5

All audio visual pricing is subject to change and based on availability.

Please ask the Banquet Manager for pricing on any audio visual equipment you may require that is not listed. We would be happy to secure a quote for you.

We are proud to offer wireless Internet in our meeting rooms. Should you require any more than our standard Internet service (light surfing for multiple users), please speak with the Banquet Manager.

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