

MUSKOKA LIFESTYLE EVENT MENUS

MEET | EAT | RETREAT | CONNECT
WEEK | EVL | WEEKL | CONNECT



taboo
MUSKOKA
MUSKOKA

Consider Taboo Muskoka for your next Event!

Fresh ideas start with a great venue. In this planner you will find the information you need to host the perfect event from light meals, coffee breaks, golf dining, dinner receptions to late night snacks.

Remember when you host your event with Taboo Muskoka, our passionate coordinators will be with you every step of the way, making sure that every detail is taken care of and that all you and your guests have to do is enjoy the day.

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SIMPLE START

BREAKFAST SUGGESTIONS

BOXED BREAKFAST TO GO

Chef Selection of Seasonal Whole Fruit
Home Made Cultured Yogurt Berry Parfait
Butter Croissant
Mini Quiche Bites
Power Bar
Orange Juice | Bottled Water
\$18

IN ROOM CONTINENTAL BREAKFAST

Minimum 10 Guests

Chef's Selection of Juice
French Viennoiserie
Artisan Breads | English Muffins | Bagels
Butter | Local Preserves | Drizzle Raw Honey | Hazelnut Spread | Nut Butters
Sliced Seasonal Fruits
Home Made Cultured Yogurt
Deli Meat & Sliced Cheese Platter
Assorted Cereals
2% Milk, Skim Milk
Reunion Island Coffee
Selection of TWG Luxury Teas
\$20

IN ROOM BISTRO BREAKFAST

Minimum 10 Guests

Chef's Selection of Juice
French Bistro Bites
Artisan Breads | English Muffins | Bagels
Butter | Local Preserves | Drizzle Raw Honey | Hazelnut Spread | Nut Butters
Sliced Seasonal Fruits & Whole Fruit Bowl
Home Made Cultured Yogurt & Fruit Parfaits
Peameal Breakfast Sandwich | Garden Vegetable Scrambled Egg Wrap
Reunion Island Coffee
Selection of TWG Luxury Teas
\$24



SIMPLE START

BREAKFAST SUGGESTIONS

HOT BREAKFAST BUFFET

Minimum 20 Guests

Live Stations

Juice & Smoothie Bar
Sliced Seasonal Fruits
Whole Fresh Fruit
Fresh Berries

From The Bakery

Muffins
French Viennoiserie
Artisan Breads | English Muffins | Bagels
Butter | Local Preserves | Drizzle Raw Honey | Hazelnut Spread | Nut Butters

Cereal & Parfait Bar

Home Made Cultured Yogurt
Assorted Nuts & Dried Fruits
Assorted Cereals & Granolas
2% Milk | Skim Milk | Almond Milk | Chocolate Milk | Lactose Free Milk

Delicatessen

Deli Meat
Sliced & Whole Cheeses

A la Carte Egg Menu

Hot Breakfast

Chive Scrambled Eggs
Grilled Tomatoes
Chefs Selection of Hash Brown
Farmers Breakfast Sausage | Pork Bacon
Chefs Selections of Belgian Waffles, Pancakes, or Banana Loaf French Toast
Slow Cooked Beans
Porridge

Hot Beverage

Reunion Island Coffee
Selection of TWG Luxury Teas

\$28



TAKE A BREAK

COFFEE BREAK SUGGESTIONS

MORNING

30 Minute Breaks

MIND & FOCUS

Selection of Energy & Granola Bars
Blue Berry & Acai Lassi
Spinach & Broccoli Smoothie
Mini Avocado Toast
Home Made Trail Mix
Reunion Island Coffee
Selection of TWG Luxury Teas
\$16

AYURVEDA

Blueberry Yogurt Parfait
Matcha Chia Pudding
Apple + Ginger + Beetroot Smoothie
Bowls of Berries
Crystalized Ginger
Roasted Walnuts & Almonds
Reunion Island Coffee
Selection of TWG Luxury Teas
\$16

FRUIT STAND

Sliced Exotic Fruits
Sliced Seasonal Melons
Bowls of Berries
Mini Fruit Salad
Seasonal Whole Fruits
Strawberry + Banana Smoothie
Reunion Island Coffee
Selection of TWG Luxury Teas
\$16

SECOND BREAKFAST

Mini Quiche Bites
Smoked Salmon with Crème Fraiche + Blinis
French Viennoiserie
Freshly Baked Muffins
Fruit Brochettes
Home Made Cultured Yogurt Berry Parfait
Reunion Island Coffee
Selection of TWG Luxury Teas
\$18

AFTERNOON

30 Minute Breaks

COOKIE BREAK

Chocolate Chip Cookie
Double Chocolate Cookie
Sugar Cookie
Oat Cranberry Cookie
Oreo Cookie
Maple Cookie
Chocolate Milk | Whole Milk | Almond Milk
Reunion Island Coffee
Selection of TWG Luxury Teas
\$16

DIRECTORS BREAK

Buttered Popcorn
Cheddar Popcorn
Salted Pretzels + Chocolate Pretzels
Assorted Chocolate Bars
Cotton Candy
Original M&Ms + Peanut M&Ms
Soft Drinks
Reunion Island Coffee
Selection of TWG Luxury Teas
\$18

MUSKOKA BREAK

Assorted Butter Tarts
Maple Pecan Butter Danish
Oat Cranberry Cookie
Interactive S'mores
Valrhona Chocolates | Marshmallows | Graham Crackers
Seasonal Sliced Fruit Platter
Reunion Island Coffee
Selection of TWG Luxury Teas
\$18



TAKE A BREAK

COFFEE BREAK SUGGESTIONS

ALL DAY

Refreshed Twice Daily

FRUITS

Sliced Seasonal Sliced Fruit Platter

Seasonal Whole Fruit Bowl

\$18

BERRY BOWLS

Strawberries | Blueberries | Raspberries | Blackberries

\$18

COOKIES

Chocolate Chip Cookie

Double Chocolate Cookie

Sugar Cookie

Oat Cranberry Cookie

\$18

CANDY BAR

Ju Jubes | Jelly Beans | Gummy Bears | Fuzzy Peaches

Sour Cherry Slices | Nibs | Finnish Berries

Reeces Pieces | Original M&Ms | Peanut M&Ms | Chocolate Pretzels | Cotton Candy

\$22

COFFEE & TEA

Reunion Island Coffee

Selection of TWG Luxury Teas

2% Milk | Cream | Almond Milk | Skim Milk

White Sugar | Sugar In The Raw | Stevia

\$12

JUICES

Apple

Orange

Daily Juice Blend

\$12

SOFT DRINKS

Iced Tea | Pepsi | Diet Pepsi

7 Up | Ginger Ale

\$12



LAKE SIDE

LUNCH SUGGESTIONS

BOXED LUNCH TO GO

SANDWICHES

Select Two

Chicken Caesar Wrap - Parmesan | Crumbled Bacon | Romaine | Caesar Dressing

Grilled Chicken Sandwich - Brie | Mission Fig Jam | Balsamic | Baby Spinach

Ham & Cheese – Black Forest Ham | Tomato | Lettuce | Dill Pickle | Roasted Garlic Aioli

Sicilian - Baby Arugula | Prosciutto | Spicy Eggplant Spread | Ricotta Cheese

Tuna - Tomato | Broccoli Sprouts | Dill Pickle

Mediterranean Grilled Vegetable Wrap – Grilled Vegetables | Artichoke | Goats Cheese | Olive Tapenade

Egg - Tomato | Broccoli Sprouts

SALAD

Select One

Garden Salad

Potato

Quinoa

DESSERT

Butter Tart

SNACK

Mrs. Vickie's Kettle Chips

FRUIT

Apple

BEVERAGES

Bottled Water

\$32



LAKE SIDE

LUNCH SUGGESTIONS

19th HOLE LUNCH

Minimum 10 Guests & Available Only At The 19th Hole Gastro Pub

Hearts of Romaine

Smoked Bacon | Parmesan Croutons | Creamy Garlic Dressing

WOOD FIRED PIZZA

The Classic - Buffalo Mozzarella | Basil | Polish Linguisa Tomato Sauce

The Heavy Hitter - Mozzarella Cheese | Pepperoni | Smoked Bacon | Wild Mushrooms | Roasted Garlic Aioli

The Caddy Pizza - Goats Cheese | Prosciutto | Arugula | Basil Almond Pesto

CHICKEN WINGS

Buffalo | Spicy BBQ | Naked

Reunion Island Coffee

Selection of TWG Luxury Teas

Soft Drinks

Juice

\$34

AFTERNOON TEA

Minimum 10 Guests

Freshly Baked Scones

Local Fruit Preserves, Devonshire Cream & Whipped Butter

Sliced Seasonal Fruit Platter

Chef's Finest Collection of Mini Open-Faced Sandwiches & Wraps

Assorted Squares & Tarts

Reunion Island Coffee

Selection of TWG Luxury Teas

Still & Sparkling Water

\$34



LAKE SIDE

LUNCH SUGGESTIONS

CREATE YOUR OWN POWER BOWL

Minimum 20 Guests

LEAFY GREENS

Heritage Mix Green
Baby Spinach
Baby Arugula

MARKET VEGGIES

Broccoli
Cauliflower
Squash
Julienne Carrots
Julienne Beetroot

WARM GRAINS

Quinoa
Brown & Wild Rice

DAIRY

Feta Cheese
Goats Cheese
Blue Cheese

SUPERFOODS

Avocado
Wild Blueberries
Chia Seed
Almonds

PROTEINS

Grilled Chicken
Seared Yellow Fin Tuna
Falafel
Hard Boiled Egg

DRESSINGS

Sweet Sesame
Lemon Thyme
Poppy Seed
Assorted Oils
Assorted Vinegars

SOMETHING SWEET

Sliced Seasonal Fruit Platter
Reunion Island Coffee
Selection of TWG Luxury Teas
\$38



LAKE SIDE

LUNCH SUGGESTIONS

DELICATESSEN WORKING LUNCH

Minimum 10 Guests

Heritage Mix Green Salad

Toasted Pumpkin Seeds | Heirloom Cherry Tomatoes | Cucumber | Watermelon Radish | IP8 Vinaigrette

SANDWICHES

Select Three

Chicken Caesar Wrap - Parmesan | Crumbled Bacon | Romaine | Caesar Dressing

Grilled Chicken Sandwich - Brie | Mission Fig Jam | Balsamic | Baby Spinach

Ham & Cheese – Black Forest Ham | Tomato | Lettuce | Dill Pickle | Roasted Garlic Aioli

Sicilian - Baby Arugula | Prosciutto | Spicy Eggplant Spread | Ricotta Cheese

Tuna - Tomato | Broccoli Sprouts | Dill Pickle

Mediterranean Grilled Vegetable Wrap – Grilled Vegetables | Artichoke | Goats Cheese | Olive Tapenade

Egg - Tomato | Broccoli Sprouts

SOMETHING SWEET

Sliced Seasonal Fruit Platter

Cookies

Reunion Island Coffee

Selection of TWG Luxury Teas

\$38

WELLNESS WORKING LUNCH

Minimum 10 Guests

Crudité

Assorted Market Vegetables with Smoked Ranch Dip

POWER BOWLS

Pre Order Required

Mediterranean

Falafel | Broccoli | Cauliflower | Goats Cheese | Almonds | Brown & Wild Rice | Lemon Thyme Dressing

Niçoise

Seared Yellow Fin Tuna | Edamame | Egg | Cherry Tomato | Cucumber | Avocado | Kalamata Olive | Quinoa
Poppy Seed Dressing

Grilled Chicken

Carrot | Beetroot | Spinach | Edamame | Chia Seeds | Brown & Wild Rice | Sweet Sesame Dressing

SOMETHING SWEET

Sliced Seasonal Fruit Platter

Cookies

Reunion Island Coffee

Selection of TWG Luxury Teas

\$38



LAKE SIDE

LUNCH SUGGESTIONS

MARKET LUNCH

Minimum 20 Guests

Daily Hand Crafted Soup

Heritage Mix Green Salad

Toasted Pumpkin Seeds | Heirloom Cherry Tomatoes | Cucumber | Watermelon Radish | IP8 Vinaigrette

Crudité

Assorted Market Vegetables with Smoked Ranch Dip

SANDWICHES

Select Four

Chicken Caesar Wrap - Parmesan | Crumbled Bacon | Romaine | Caesar Dressing

Grilled Chicken Sandwich - Brie | Mission Fig Jam | Balsamic | Baby Spinach

Ham & Cheese – Black Forest Ham | Tomato | Lettuce | Dill Pickle | Roasted Garlic Aioli

Tuna - Tomato | Broccoli Sprouts | Dill Pickle

Montreal Smoked Meat Sandwich – Schwartz's Famous Smoked Brisket | Lemon Dill Mustard

Souvlaki – Grilled Chicken | Grilled Halloumi | Red Onion | Tomato | Lettuce | Cucumber | Garlic Tzatziki

Sicilian - Baby Arugula | Prosciutto | Spicy Eggplant Spread | Ricotta Cheese

Steak– Shaved Striploin | Caramelized Onions | Sautéed Peppers | Horseradish Remoulade | Swiss Cheese

Grilled Cheese – Aged Cheddar | Caramelized Onion | Truffle Ketchup

Mediterranean Panini – Garlic + Spinach Ricotta | Kalamata Olive | Oven Bell Pepper | Artichoke

Mediterranean Grilled Vegetable Wrap – Grilled Vegetables | Artichoke | Goats Cheese | Olive Tapenade

Egg - Tomato | Broccoli Sprouts

SOMETHING SWEET

Sliced Fruit of The Moment

Selection of Pastries

Reunion Island Coffee

Selection of TWG Luxury Teas

\$42



LAKE SIDE

LUNCH SUGGESTIONS

MUSKOKA LAKE LUNCH

Minimum 20 Guests

Daily Hand Crafted Soup

Assorted Breads & Butter

Roasted Beetroot Salad

Spiced Pecans, Goats Cheese, Arugula

Pasta Salad

Feta Cheese | Tomato | Basil | Cucumber | Lemon Thyme Dressing

MAIN COURSE

Select Two

Grilled Lake Muskoka Pickerel, Beurre Blanc, Pumpkin Seed Gremolata

Maple Hot Smoked Scottish Salmon, Bacon Braised Lentils, Spinach

NY Striploin, Roasted Herb Potatoes, Truffle Jus

Potato Gnocchi, Roasted Mushrooms, Polish Linguisa Tomato Sauce

Vegetable Lasagna, Market Vegetables, Ricotta, Mozzarella

SIDE

Sautéed Gravenhurst Market Vegetables, Herb Butter

SOMETHING SWEET

Sliced Fruit of The Moment

Selection of Pastries

Daily Fruit Cobbler with Vanilla Bean Chantilly

Reunion Island Coffee

Selection of TWG Luxury Teas

\$48



STYLISH BBQ'S

BBQ SUGGESTIONS

Barbecues are a great option for a casual and relaxed dining experience, whether for lunch or dinner. All barbecue suggestions are available at the Boathouse or the 19th Hole Gastro Pub

SLIDER LUNCH

Minimum 10 Guests

Hearts of Romaine

Smoked Bacon | Parmesan Croutons
Creamy Garlic Dressing

A Play On Tomatoes

Cherry Tomatoes | Heirloom Tomatoes
Bocconcini | Basil Pesto

SLIDERS

Mini Beef with Cheddar Cheese & Melted Onions
Grilled Chicken with Smoked Dijonnaise, Tomato &
Sprouts

Grilled Arctic Char with Dill & Horseradish
Remoulade, Avocado & Pickled Red Onion

SOMETHING SWEET

Sliced Fruit of The Moment
Selection of Cookies
Reunion Island Coffee
Selection of TWG Luxury Teas

\$38

CLASSIC BBQ

Minimum 10 Guests

Heritage Mix Green Salad

Toasted Pumpkin Seeds | Heirloom Cherry
Tomatoes | Cucumber | Watermelon Radish
IP8 Vinaigrette

Creamy Pasta Salad

Macaroni | Bell Pepper | Lemon | Garden Herbs

FROM THE GRILL

Prime Rib Beef Burgers
Beyond Meat Burger
Nathans Coney Island Frankfurter
Brioche Buns | Lettuce | Tomato | Onion | Pickles
Mayonnaise | Ketchup | Assorted Mustards
Cheddar Cheese | Swiss Cheese

Kettle Chips

SOMETHING SWEET

Sliced Fruit of The Moment
Apple Crumble with Vanilla Chantilly
Reunion Island Coffee
Selection of TWG Luxury Teas

\$40



STYLISH BBQ'S

BBQ SUGGESTIONS

NORTHERN BBQ

Minimum 10 Guests

Heritage Mix Green Salad

Toasted Pumpkin Seeds | Heirloom Cherry
Tomatoes | Cucumber | Watermelon Radish | IP8
Vinaigrette

Watermelon Salad

Feta Cheese | Fresh Mint | Cucumber | Lemon
Olive

FROM THE GRILL

Cedar Planked Scottish Salmon With Maple Crust
Herb & Yogurt Marinated Grain-Fed Range Chicken
Thighs

SIDES

Rosemary & Garlic Roasted Potatoes
Sautéed Gravenhurst Market Vegetables, Herb Butter

SOMETHING SWEET

Sliced Fruit of The Moment
Selection of Pastries
Interactive S'mores
Reunion Island Coffee
Selection of TWG Luxury Teas
\$48

BACK YARD BBQ

Minimum 10 Guests

Heritage Mix Green Salad

Toasted Pumpkin Seeds | Heirloom Cherry
Tomatoes | Cucumber | Watermelon Radish | IP8
Vinaigrette

Fregola

Feta Cheese | Tomato | Basil | Cucumber | Lemon
Thyme Dressing

FROM THE GRILL

Grain-Fed Range Chicken Breast Marinated in
Oatmeal Stout BBQ Sauce
Smoked Pork Spare Ribs with Bourbon Dry Rub

SIDES

Roasted Garlic Mashed Potatoes
Grilled Gravenhurst Market Vegetables, Herb Butter

SOMETHING SWEET

Sliced Fruit of The Moment
Selection of Pastries & Tarts
Reunion Island Coffee
Selection of TWG Luxury Teas
\$48



STYLISH BBQ'S

BBQ SUGGESTIONS

SURF & TURF BBQ

Minimum 20 Guests

Heritage Mix Green Salad

Toasted Pumpkin Seeds | Heirloom Cherry
Tomatoes | Cucumber | Watermelon Radish | IP8
Vinaigrette

Beef Tataki

Bell Pepper | Cucumber | Red Onion | Ginger Soya
Dressing | Toasted Sesame Seeds

FROM THE GRILL

Beef Tenderloin Sous Vide Medium
Grilled Herb & Garlic Tiger Prawns

SIDES

Truffle Roasted Fingerling Potatoes
Grilled Gravenhurst Market Vegetables, Herb Butter

SOMETHING SWEET

Sliced Fruit of The Moment
Selection of Pastries & Tarts
Reunion Island Coffee
Selection of TWG Luxury Teas

\$54

ULTIMATE BBQ

Minimum 20 Guests

Heritage Mix Green Salad

Toasted Pumpkin Seeds | Heirloom Cherry
Tomatoes | Cucumber | Watermelon Radish | IP8
Vinaigrette

Fregola

Feta Cheese | Tomato | Basil | Cucumber | Lemon
Thyme Dressing

A Play On Tomatoes

Cherry Tomatoes | Heirloom Tomatoes
Bocconcini | Basil Pesto

Beef Tataki

Bell Pepper | Cucumber | Red Onion | Ginger Soya
Dressing | Toasted Sesame Seeds

FROM THE GRILL LIVE

Beef Tenderloin Sous Vide Medium
Lamb Rack Medium
Grilled Herb & Garlic Tiger Prawns
Vanilla Scented Lobster Tail

SIDES

Boursin Potato Gratin
Grilled Asparagus with Sauce Béarnaise
Sautéed Gravenhurst Market Vegetables, Herb Butter

SOMETHING SWEET

Sliced Fruit of The Moment
Selection of Cakes
Selection of Tarts
Selection of Squares
Interactive S'mores
Reunion Island Coffee
Selection of TWG Luxury Teas

\$82



TEAM BUILDING BREAK

BAR 19 FOOD TRUCK SUGGESTIONS

Take your event outside, hit some balls at the upper tee deck! Bar 19 offers a unique team building atmosphere where you and your guests can sample the delicious offerings from our very own food truck in a relaxed and playful environment.

CANADIANA

Minimum 10 Guests

Poutine - Guernsey Girl Cheese Curds, Hand Cut Fries, Traditional Gravy
Mini Pea Meal On A Bun – Thick Cut Pea Meal, Brioche Bun, Caramelized Onions, Roasted Garlic & Herb Aioli
Grilled Cheese Sandwich – Smoked Cheddar Cheese, Caramelized Onions, Truffle Ketchup
Assorted Mustards
Locally Produced Hot Sauces
Soft Drinks
Juice
\$26

MEXICAN

Minimum 10 Guests

Pulled Mole Chicken Taco
Grilled Chimichurri Fish Taco
Acapulco Steak Quesadilla, Pepper Jack Cheese,
Jalapeno, Tomato, Melted Red Onion
Sour Cream, Guacamole, Assorted Salsas
Locally Produced Hot Sauces
Soft Drinks
Juice
\$28

AMERICAN

Minimum 10 Guests

Chicken Wings
Beef Sliders - Cheddar Cheese & Melted Onions
Beyond Meat Sliders - Smoked Dijonnaise | Tomato
& Sprouts
Mac & Cheese
Assorted Mustards
Locally Produced Hot Sauces
Soft Drinks
Juice
\$28

Timing 6:00pm - 9:00pm
Bar 19 Rental Rate \$ 800.00
Minimum Beverage Spend After 9:00pm \$400



BEFORE WE GET STARTED

COCKTAIL RECEPTION SUGGESTIONS

When serving passed hors d'oeuvres, plan for three per guest, per hour.

To add some extra pizzazz, opt for a fun signature cocktail for guests to sip on during the reception.

COLD CANAPES

Minimum order of 2 dozen per selection

Tomato & Mozzarella Tart - Basil Pesto | Cold Pressed Olive Oil Snow
Grilled Asparagus Tartlet - Whipped Brie | Crisp Pancetta
Tuna Tataki - Macha Wasabi Cream | Wakame | Won Ton Chip
Smoked Salmon - Green Apple Caviar | Crème Fraîche | Blini
Beef Tartar - Apple Mustard | Parmesan Essence | Truffle Coral
Arctic Char Tartar - Green Apple | Pickled Red Onion | Pretzel Crustini
Smoked Duck Breast - Buttered Pastry | Goats Cheese | Rum & Cherry Chutney
Avocado Toast - Edamame | Pomegranate | Radish

\$46/Dozen

HOT CANAPES

Minimum order of 2 dozen per selection

Truffle Mac & Cheese Croquettes
Arancini - Mushroom | Edamame | Roasted Garlic & Herb Aioli
Savory Baklava - Spinach | Feta | Sundried Tomatoes | Pine Nuts
Hot Smoked Arctic Char Fritters - Crystalized Maple | Spruce Tip Yogurt
Shrimp Po' Boy - Lettuce | Coriander | Mango | Chipotle Aioli
Chili Lime Shrimp Tartlet - Mint | Watermelon Tartar
Shrimp & Chorizo Kebabs
Crab Cakes - Passion Fruit Salsa
Coffee & Chocolate Rubbed Beef Satay - Chipotle Chocolate Dip
Maple Spice Chicken Satay - Smoked Honey Dijon
Pulled Pork Tartlet - Oka | Pickled Shallot
Mushroom Caps - Goats Cheese | Gremolata
Beef Wellington - Mushroom Duxelle

\$48/Dozen

CHEF'S CANAPE SELECTION

One Dozen Of Each, Save 15%

Avocado Toast - Edamame | Pomegranate | Radish
Arctic Char Tartar - Green Apple | Pickled Red Onion | Pretzel Crustini
Truffle Mac & Cheese Croquettes
Maple Spice Chicken Satay - Smoked Honey Dijon

\$160



BEFORE WE GET STARTED

COCKTAIL RECEPTION SUGGESTIONS

RECEPTION DISPLAYS

CRUDITE

Cucumber | Radish | Heirloom Carrot | Bell Peppers | Asparagus Tips | Garden Cherry Tomatoes
Smoked Ranch Dip | Hummus

\$14

ARTISANAL BREAD & SPREAD SELECTION

Smoked Trout Spread | Hummus | Olive Tapenade | Baba Ghanoush
Selection of Breads, Baguette, Focaccia, Grissini

\$14

CHEESE SELECTION

Oka | Rondoux | Chevre | Champfleury | Aged Cheddar | Devils Rock Blue
Grilled Baguette | Assorted Crackers
Local Preserves
Drizzle Raw Honeys

\$18

OYSTER BAR

Lemon, Beer & Horseradish, Mignonette, Small Batch Maple Verjus
Assorted Tabasco
Assorted Hot Sauces
3 Piece Per Person

\$18

MUSKOKA CHARCUTERIE SELECTION

Smoked Duck Breast | Wild Boar Sopessa | Salami Felino | Elk Pepperetts | Prosciutto | Foie Gras Terrine
Assorted Pickles & Olives
Assorted Local Mustards

\$20

CHILLED SEAFOOD SELECTION

Arctic Char Tartar - Green Apple | Pickled Red Onion | Pretzel Crustini
Shrimp Cocktail - Mary Rose Sauce | Lemons | Cocktail Sauce (*3 pcs per person*)
Lobster Skewers
Oysters (*2 pcs per person*)
Scallop Ceviche, Coriander, Pickled Red Onion, Cucumber, Tomato

\$28



TEAM BUILDING DINNER

19th HOLE GASTRO PUB SUGGESTIONS

Experience the Muskoka life style first hand! 19th Hole Gastro Pub offers a unique interactive team building concepts where you and your guests can have fun grilling your own meats over an open wood grill, or toss a few pizzas and learn how to bake in a wood oven.

No event is complete without having this experience as one of your dining choices!

PIZZAIOLO

Minimum 10 Guests

Heritage Mix Green Salad

Toasted Pumpkin Seeds | Heirloom Cherry Tomatoes | Cucumber | Watermelon Radish | IP8 Vinaigrette

A Play On Tomatoes

Cherry Tomatoes | Heirloom Tomatoes | Bocconcini | Basil Pesto

CREATE YOUR OWN PIZZA

Buffalo Mozzarella | Goats Cheese

Smoked Bacon | Grilled Chicken | Prosciutto

Wild Mushrooms | Bell Peppers | Cherry Tomatoes | Arugula | Basil

Almond Pesto | Polish Linguisa | Tomato Sauce | Pepperoni | Roasted Garlic Aioli

SOMETHING SWEET

Sliced Watermelon Platter

Selection of Squares & Tarts

Reunion Island Coffee

Selection of TWG Luxury Teas

Soft Drinks

Juice

\$42

Timing 6:00pm - 9:00pm

19th Hole Gastro Pub Rental Rate \$ 800.00

Minimum Beverage Spend After 9:00pm \$400



TEAM BUILDING DINNER

19th HOLE GASTRO PUB SUGGESTIONS

THE NEW YORKER

Minimum 10 Guests

Selection of Rolls

Sweet Butter

Caesar Salad

Romaine | Parmesan | Herb & Olive Oil Croutons | Crispy Bacon | Caesar Dressing

Heritage Mix Green Salad

Toasted Pumpkin Seeds | Heirloom Cherry Tomatoes | Cucumber | Watermelon Radish | IP8 Vinaigrette

GRILL YOUR OWN STEAK ON THE CHARCOAL GRILL

10oz Prime NY Striploin

Horseradish Cream

SIDES

Baked Potato Bar - Whipped Butter | Sour Cream | Grated Cheddar | Bacon | Scallions

Grilled Market Vegetables

Assorted Local Hot Sauces

Assorted Mustards

SOMETHING SWEET

Sliced Watermelon Platter

Selection of Squares & Tarts

Reunion Island Coffee

Selection of TWG Luxury Teas

Soft Drinks

Juice

\$52



Timing 6:00pm - 9:00pm

19th Hole Gastro Pub Rental Rate \$ 800.00

Minimum Beverage Spend After 9:00pm \$400

TEAM BUILDING DINNER

19th HOLE GASTRO PUB SUGGESTIONS

GOLDEN TEE

Minimum 10 Guests

Selection of Rolls

Sweet Butter

Caesar Salad

Romaine | Parmesan | Herb & Olive Oil Croutons | Crispy Bacon | Caesar Dressing

Heritage Mix Green Salad

Toasted Pumpkin Seeds | Heirloom Cherry Tomatoes | Cucumber | Watermelon Radish | IP8 Vinaigrette

GRILL YOUR OWN STEAK ON THE CHARCOAL GRILL

8oz Prime Tenderloin

Or

8oz Wagyu Striploin (+\$50.00)

SIDES

Garlic & Herb Tiger Prawns

Potato Gratin

Sautéed Market Vegetables

Assorted Local Hot Sauces

Assorted Mustards

SOMETHING SWEET

Sliced Watermelon Platter

Selection of Cakes

S'mores By The Fire

Reunion Island Coffee

Selection of TWG Luxury Teas

Soft Drinks

Juice

\$68

Timing 6:00pm - 9:00pm

19th Hole Gastro Pub Rental Rate \$ 800.00

Minimum Beverage Spend After 9:00pm \$400

CUSTOM DINING

CUSTOM PLATED DINNER EXPERIENCE

Enjoy the culinary creations of our team and experience an unforgettable dinner.

Our Culinary Director and Events Manager look forward to meeting with you to create a one of a kind custom tailored menu that will leave your guests pleasantly surprised!

THREE COURSE

Starting at \$80/Guest

FOUR COURSE

Starting at \$98/Guest

All Menus Include

Selection of Rolls
Amuse Bouche

Beverage Included

Reunion Island Coffee
Selection of TWG Luxury Teas
Soft Drinks
Juice

Minimum 20 guests

Numbers will need to be provided one week prior to event for menus with two main course options

\$100 late fee applicable if numbers are not provided one week prior to event manager for menus with two main course options



SUNSET

DINNER SUGGESTIONS

Family style dining is a great way to socialize with smaller groups! Put the phones away, this is an opportunity to connect and laugh with friends.

THE GATHERING

Family Style Maximum 20 guests

Baked Focaccia

Heritage Mix Green Salad

Toasted Pumpkin Seeds
Heirloom Cherry Tomatoes | Cucumber
Watermelon Radish | IP8 Vinaigrette

Tomato Caprese

Buffalo Mozzarella | Heirloom Tomatoes | Basil
Cold Pressed Olive Oil

MAINS

Flattened Chicken
Seared Pickerel
Grilled Zucchini & Marinated Mushrooms
Daily Hand Made Pasta Creation
Tzatziki

SOMETHING SWEET

Gâteaux De Voyage
Reunion Island Coffee
Selection of TWG Luxury Teas
Soft Drinks
Juice
\$52

THE RENDEZVOUS

Family Style Maximum 20 guests

Baked Focaccia

Heritage Mix Green Salad

Toasted Pumpkin Seeds | Heirloom Cherry
Tomatoes | Cucumber | Watermelon Radish
IP8 Vinaigrette

Beef Tartar

Capers | Parsley | Dijon | Shallot | Gherkin Crostini's

Tomato Caprese

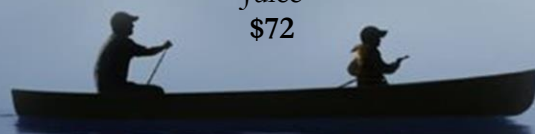
Buffalo Mozzarella | Heirloom Tomatoes | Basil
Cold Pressed Olive Oil

MAINS

Tomahawk Steak Medium
Or
Wagyu Striploin Medium (+\$40.00)
Grilled Tiger Prawns
Grilled Asparagus
Truffle Parmesan Fingerling Potatoes
Sauce Béarnaise

SOMETHING SWEET

Gâteaux De Voyage
Reunion Island Coffee
Selection of TWG Luxury Teas
Soft Drinks
Juice
\$72



SUNSET

DINNER SUGGESTIONS

Take the stress out of creating a buffet menu and choose from some of our pre-arranged menus.

COTTAGE LIFE

Minimum 10 guests

Selection of Rolls

Sweet Butter

Garden Salad

Cucumber | Tomato | Red Onion | Bell Peppers
Radish
Assorted Oils & Vinegars

Chopped Mediterranean

Heirloom Tomatoes | Cucumber | Chick Peas
Red Onion | Feta Cheese | Basil
Cold Pressed Olive Oil

MAINS

Cedar Planked Scottish Salmon - Grilled Fennel
Tarragon + Mustard Crème Fraîche Sauce

Roasted Free Run Chicken - Roasted Tomato | Kale
Mushrooms | Sage | Pine Seed

Baked Penne - Roasted Vegetables | Goats Cheese

SOMETHING SWEET

Sliced Seasonal Fruits
Selection of Squares & Tarts
Reunion Island Coffee
Selection of TWG Luxury Teas
Soft Drinks
Juice
\$52

RELAXED

Minimum 20 guests

Smoked Tomato Soup

Selection of Rolls

Sweet Butter

Seared Halloumi

Glazed Walnuts, Pomegranate Molasses

Garden Salad

Cucumber | Tomato | Red Onion | Bell Peppers
Radish
Assorted Oils & Vinegars

Mango Sesame Shrimp Salad

Edamame | Mango | Avocado | Poached Shrimp
Spinach | Sesame Dressing

MAINS

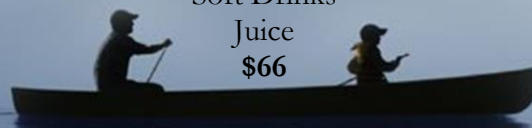
NY Striploin Medium - Parmesan Fingerling Potatoes

Maple Crusted Arctic Char - Sautéed Spinach &
Roasted Beetroot

Roasted Mushroom Ravioli - Gorgonzola Cream Sauce

SOMETHING SWEET

Sliced Seasonal Fruits
Selection of Cakes
Reunion Island Coffee
Selection of TWG Luxury Teas
Soft Drinks
Juice
\$66



SUNSET

DINNER SUGGESTIONS

If you are looking to create your own buffet then we have you covered!
Make it casual or go all out and make it a gala.

KEEPING IT CASUAL

Minimum 10 guests

Selection of Rolls

Sweet Butter

Garden Salad

Cucumber | Tomato | Red Onion | Bell Peppers | Radish
Assorted Oils & Vinegars

Daily Hand Crafted Salad

MAINS

Select Two

Cedar Planked Scottish Salmon with Mustard Crème Fraîche Sauce
Seared Pickerel with Lemon Olive Oil
Grilled White Fish with Brown Butter & Capers
Truffle Roasted Free Run Chicken
Herb & Garlic Crispy Chicken Thighs
Butter Chicken
Flank Steak with Chimichurri
Baked Penne - Roasted Vegetables | Goats Cheese
Vegetable Lasagna

SIDES

Select Two

Sautéed Market Vegetables
Grilled Zucchini & Mushrooms
Cheesy Cauliflower
Herb Roasted Potatoes
Roasted Garlic Mash Potatoes
Quinoa Pilaf

SOMETHING SWEET

Sliced Seasonal Fruits
Selection of Squares & Tarts
Reunion Island Coffee
Selection of TWG Luxury Teas
Soft Drinks

Juice

\$54



SUNSET

DINNER SUGGESTIONS

SEGWUN

Minimum 20 guests

Hand Crafted Daily Soup

Selection of Rolls

Sweet Butter

Garden Salad

Cucumber | Tomato | Red Onion | Bell Peppers | Radish
Assorted Oils & Vinegars

Northern Niçoise

Marinated Arctic Char | Cucumber | Dill | Olives | Edamame | Bitter Greens | Creamy Dill Dressing

MAINS

Select Two

NY Striploin Medium with Red Wine Jus
Picanha Steak with Chimichurri
Maple Crusted Arctic Char
Hot Smoked Rainbow Trout with Citrus Beurre Blanc
Pork Tenderloin with Herbs & Mustard
Red Wine Braised Chicken Thighs with Chorizo
Prosciutto Wrapped Chicken Breast
Murgh Malai Tikka
Eggplant Cannelloni with Ricotta Cheese
Potato Gnocchi - Braised Pork Ragout
Baked Cheese Tortellini with Spinach & Garlic Cream Sauce

SIDES

Select Two

Sautéed Market Vegetables
Grilled Zucchini & Mushrooms
Grilled Vegetable Kebabs
Cauliflower Couscous
Herb Roasted Potatoes
Potato Gratin
Roasted Garlic Mash Potatoes
Ancient Grain Medley

SOMETHING SWEET

Sliced Seasonal Fruits
Selection of Pastries
Reunion Island Coffee
Selection of TWG Luxury Teas
Soft Drinks

Juice

\$66



SUNSET

DINNER SUGGESTIONS

DARK SKY RESERVE

Minimum 20 guests

Selection of Rolls

Sweet Butter

Garden Salad

Cucumber | Tomato | Red Onion | Bell Peppers | Radish
Assorted Oils & Vinegars

Avocado Salad

Cucumber | Pumpkin Seeds | Pomegranate Seeds | Watermelon Radish | Arugula | Herb Vinaigrette

Shrimp Cocktail

Mari Rose Sauce | Lemon

MAINS

Select Three

Chateaubriand Medium with Stilton & Red Wine Jus

Wagyu Striploin Medium (+\$40.00)

Wild Turbot with Sautéed Cherry Tomatoes & Capers

Grilled Tiger Prawns with Herb & Garlic Butter

Lamb Chops Medium with Juniper Jus

Roasted Cornish Hen

Herb Marinated Chicken Supreme

Raspberry Glazed Duck Breast Medium

Roasted Mushroom Ravioli - Gorgonzola Cream Sauce

Hand Made Cavetelli - Wilted Spinach & Garlic

SIDES

Select Two

Sautéed Market Vegetables

Grilled Asparagus & Sautéed Wild Mushrooms

Heirloom Cauliflower Gratin

Truffle Roasted Mini Heirloom Potatoes

Dauphinoise Potatoes

Truffle Mash Potatoes

Creamy Polenta with Mascarpone Cheese

SOMETHING SWEET

Sliced Exotic Fruit Platter

Selection of Pastries & Cakes

Reunion Island Coffee

Selection of TWG Luxury Teas

Soft Drinks

Juice

\$82



LIGHTS ACTION

LIVE ACTION STATION SUGGESTIONS

Minimum 20 Guests

RISOTTO

Carnaroli

Spinach | Forest Mushrooms | Heirloom Cherry Tomatoes | Scallions | Peas
Parmigiano-Reggiano Cheese

\$16/Guest

PASTA

Gnocchi

Roasted Mushroom Ravioli

Cheese Tortellini

Tagliatelli

Gluten Free Penne

Polish Linguisa Tomato Sauce | Roasted Garlic Alfredo Sauce | Basil Almond Pesto | Fresh Garden Basil
Parmesan Cheese | Spinach | Artichoke Hearts
Grilled Chicken Breast | Hot Italian Sausage

\$16/Guest

ROSEMARY & MUSTARD CRUSTED STRIPLOIN

Truffle Jus

\$14/Guest

CHATEAUBRIAND “TENDERLOIN”

Horseradish | Truffle Jus

\$18/Guest

TOMAHAWK STEAK

Horseradish, Assorted Mustards

\$18/Guest

AUSTRALIAN RACK OF LAMB

Dukkha Spice Rubbed, Spruce Tip Yogurt Sauce

\$18/Guest

CEDAR PLANKED ORGANIC ARCTIC CHAR

Absinth Beurre Blanc

\$17/Guest

WHOLE ROASTED PIG

Carolina BBQ Sauce, Smokey BBQ Sauce, Assorted Mustards

Serves 50- 60 Guests

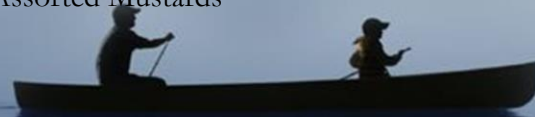
\$1300

WHOLE ROASTED LAMB

Mint Sauce | Assorted Mustards

Serves 40-50 Guests

\$1550



THE PARTY NEVER DIES

LATE NIGHT SUGGESTIONS

Minimum 20 Guests

FRESH FRUITS

Sliced Fruit Platter
Watermelon | Cantaloupe | Pineapple
Honeydew Melon | Grapes | Berries
\$6

EXOTIC FRUITS

Sliced Fruit Platter
Dragon Fruit | Kiwi | Papaya | Mango
Cantaloupe | Pineapple
\$8

BERRY BAR

Strawberries | Blueberries | Raspberries
Blackberries | Golden Berry
\$10

CHIPS & DIPS

Assorted Chips & Popcorn
Guacamole | Salsa | Ranch Sour Cream | Smoked
Onion Dip | Spinach Artichoke
\$10

CRUDITE

Cucumber | Radish | Heirloom Carrot | Bell
Peppers | Asparagus Tips | Garden Cherry
Tomatoes
Smoked Ranch Dip | Hummus
\$14

CANDY BAR

Ju Jubes | Jelly Beans | Gummy Bears
Fuzzy Peaches | Sour Cherry Slices | Nibs
Finnish Berries | Reese Pieces | Original M&Ms
Peanut M&Ms | Chocolate Pretzels | Cotton Candy
\$22

GOURMET POTATO BAR

Hand Cut - Truffle Ketchup
Sweet Potato - Herb & Garlic Aioli
Poutine- Cheese Curds | Hand Cut French Fries
\$14

SANDWICH PLATTER

Assorted Sandwiches
Black Forest Ham & Cheddar | Roasted Turkey &
Swiss | Roast Beef & Horseradish | Tuna | Egg
\$14

GRILLED CHEESE BAR

Classic -Oka Cheese | Caramelized Onion
Cheese Burger - Melted Mushrooms | Cheddar
Bacon Jam
Croque monsieur - Ham | Béchamel | Swiss cheese
\$16

PUB GRUB

Chicken Wings - Ranch Dressing
Battered Cod Bites - Tartar Sauce
Chicken Tenders - Plum Sauce
Onion Rings
\$18

CHEESE SELECTION

Oka | Rondoux | Chevre | Champfleury | Aged
Cheddar | Devils Rock Blue
Grilled Baguette | Assorted Crackers
Local Preserves
Drizzle Raw Honey
\$18

MUSKOKA CHARCUTERIE SELECTION

Smoked Duck Breast | Wild Boar Sopressa | Salami
Felino | Elk Pepperettes | Prosciutto | Foie Gras
Terrine
Assorted Pickles & Olives
Assorted Local Mustards
\$20



JE NE SAIS QUOI

SERVICE ENHANCEMENTS

If you want to exceed your guest's expectations and create a luxury Muskoka atmosphere then you may want to consider having a private Chef for one of your dinners or a butler service for your meeting.

Private Chef.....	\$200/hr.
Private Bartender.....	\$150/hr.
Butler Service.....	\$150/hr.
Private Security.....	\$200/hr



BEVERAGES

BEVERAGE SERVICE PACKAGES

STANDARD BEVERAGE SERVICE (FOUR HOURS)

House Bar Spirits | Red & White Wine By The Glass | Domestic Beer
Minerals | Juices

One-Hour Bar Service Prior To Dinner
Two Glasses of Wine per guest with dinner (House Domestic)
Three-Hour Bar Service Following The Start Of Dinner
\$48/Guest

SOFT BARS
Minerals | Juices
Reunion Island Coffee
Selection of TWG Luxury Teas
\$18

A LA CARTE BEVERAGE

Craft Beer.....	From \$8.75
Craft Ciders.....	From \$11.00
Cocktails (One Ounce).....	From \$10.50
Scotch Rye Rum Vodka Gin (One Ounce).....	From \$8.00
Wine, By The Glass.....	From \$14.00
Wine, By The Bottle.....	From \$48.00
Bubbly, By The Glass.....	From \$16.00
Bubbly, By The Bottle.....	From \$58.00
Champagne, By The Bottle.....	From \$175.00

Interested in serving single-malt scotches? Ask your Event Manager for details

Minimum Beverage Spend After 11:00pm \$500
Bartender Fee After 11:00pm \$150/Hr

The goal of Taboo is to be successful in providing responsible, courteous and professional service of alcohol. Staff is on hand to assist guests in their responsible consumption of alcoholic beverages and where appropriate, to avoid activities that put themselves or others at risk. Taboo reserves the right to remove any person who engages in conduct which is disruptive or compromises the safety of our staff, or guests.



GENERAL

INFORMATION & GUIDELINES

The preceding suggestions are only a few of the many exquisite items available. Our event coordinator looks forward to assisting you with your menu selection, and will be pleased to customize menus at your request. Prices are subject to change without notice.

Menu selections must be submitted four weeks prior to the function date. No food or beverage of any kind can be brought in or taken out of the property or grounds by the Client without the written permission of the resort and are subject to such service and/or labor charges as are deemed necessary.

GUARANTEES

The event coordinator requires notification of the guaranteed attendance by noon, seven days prior to the function date. If a guaranteed number is not provided before the requested date, the estimated number will be used as the guaranteed number.

We prepare all banquets based on the guaranteed number. We are unable to guarantee that we would be able to provide the agreed menu and seating for numbers exceeding the confirmed total attendance. In the event that the attendance is lower than the guarantee, the customer is responsible for payment for the guaranteed number.

Taboo reserves the right to move a function to another room if the guarantee has changed to the point where another room would better accommodate the function. Please be advised that rental and/or labor charges may be assessed for the function space and personnel involved.

FACILITY FEE

A facility fee will be levied for all events. The facility fee is additional to the function room. Facility fee is based on day and evening functions. Day functions must vacate the facility no later than 5 p.m. and evening functions cannot have possession of the room earlier than 5 p.m. Prior arrangements must be made if the room is required later or earlier.

BEVERAGES

The Alcohol and Gaming Commission/Régie des alcools, des courses et des jeux regulate the sale of alcoholic beverages. As a licensee, this property is responsible for the administration of these regulations. Therefore, no alcoholic beverages can be brought onto or taken out of our licensed establishment from any outside sources, which includes all donated alcohol products. It is the law that all alcohol products consumed at this property must be purchased through the L.C.B.O., Brewer's Retail. by this property.

The earliest bar service is 9 a.m. and the latest is 1 a.m. All entertainment should cease at that time in order to vacate all the function rooms by 1:30 a.m.

Taboo reserves the right to verify identification for any person who appears to be less than 25 years old.

DEPOSITS AND PAYMENT POLICY

An initial deposit is required to hold any event for a specific date. This deposit is non-refundable once the date is secured and will be credited toward the total charge of your event(s). Guests will be provided with personalized quotes with an estimate of their expenditures prior to their function. A second deposit is due prior to the event. All private and social functions will require full pre-payment seven days prior to the date of the event.

An itemized statement of your account will be forwarded and payment is due no later than seven business days from the completion of your event.

DAMAGE AND SECURITY

Taboo reserves the right to inspect and control all private functions held on the premises. Liability for damages to the premises will be charged accordingly.

The conveners for any functions are held responsible for the other members of their group. Taboo cannot assume responsibility for personal property or equipment brought into its facilities. Personal effects and equipment must be removed from the function room at the end of the function.

Taboo is committed to the responsible serving of alcohol because we aim to provide a safe and friendly environment for our guests and staff and want to abide by all municipal, regional, provincial and federal laws governing the sale, purchase, serving and consumption of alcohol. All our staff are trained in the responsible service of alcohol. We seek the co-operation of patrons to assist us in achieving our aim to provide the best possible experience for you and your guests.

DECORATIONS AND ENTERTAINMENT

Please advise us about your intentions of decorating the function room and what form of entertainment you will have for your function.

No confetti, rice or floral petals are permitted inside or outside the facilities. A minimum cleaning charge of \$150 will be levied against parties ignoring this rule.

STORAGE/ROOM SET UP

The facility must be advised as to any special deliveries and room set-up requirements prior to the function date. Delivery of materials will only be accepted 72 hours prior to the function (storage space dependent on availability). All deliveries must be clearly labeled with the name of the organization, contact name, date of the function and meeting room name.



A serene sunset scene over a calm lake. The sky is filled with soft, colorful clouds in shades of orange, yellow, and blue. The sun is low on the horizon, creating a warm glow. In the foreground, two people are silhouetted in a small canoe on the water. The background shows dark, silhouetted hills and islands. The text 'taboo MUSKOKA' is overlaid in the center, with 'taboo' in a large, white, lowercase font and 'MUSKOKA' in a smaller, white, uppercase font. Below the text, there is a faint, mirrored reflection of the word 'MUSKOKA' in a light blue color.

taboo MUSKOKA

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