



Socials

MENU



**Holiday Inn
& Suites**

AN IHG® HOTEL

OAKVILLE @ BRONTE



OAKVILLE CONFERENCE CENTRE

Simply Elegant

COCKTAIL PARTY

PASSED HORS D'OEUVRES

CHOOSE 12 **\$39.99 / PP**

MEAT

PULLED PORK WONTONS | Hoisin BBQ

MINI YORKIES | Shaved Prime Rib | Blue Cheese
Crispy Onions

SWEDISH MEATBALLS | Gravy

MOROCCAN LAMB SKEWERS | Moroccan | Spice Dusted
Spiced Yogourt

MEATBALL SLIDERS | Brioche | Tomato | Smoked Mozzarella

KIELBASA SLIDERS | Warm Buns | Coleslaw | Spicy Mustard

PULLED PORK POUTINE | BBQ Sauce | Cheddar Curds
Caramelized Onions | Jus

MINI BEEF WELLINGTONS | Puff Pastry | Taragon Aioli

STEAMED BAO BUNS | Korean Pulled Pork | Asian Slaw

CHICKEN

CHICKEN SATAYS | Thai Glaze

SOUTHWESTERN CHICKEN SALAD | Tortilla Basket | Pico de Gallo
Guacamole

CHICKEN DRUMETTES | Buffalo | Blue Cheese

CHICKEN EMPANADAS | Chimichurri

FRIED CHICKEN & WAFFLES | Thyme Honey Slaw

STATIONARY CHOOSE 3

CANADIAN CHEESE BOARD | Mingling Grapes | Accompaniments

FLOWER BOX CRUDITES | Yogourt Dip

PATE DU CHEF | House Pickles | Mustards | Preserves

MEDITERRANEAN DIPS & SPREADS | Crisp Breads

CHARCUTERIE BOARD | Assorted Deli Meats | Salumi | Assorted Acrouments

SEAFOOD

SHRIMP SATAYS | Thai Sweet & Spicy

SMOKED SALMON ROSTI | Herbed Cream Cheese | Chives

CRAB BITES | Chipotle Aioli

BACON-WRAPPED SCALLOPS | Jalapeno Jam

COCONUT SHRIMP | Pineapple Ginger Dip

SHRIMP SHOOTERS | Gazpacho Cocktail Sauce

VEGETARIAN

SPRING ROLLS | Asian Dip

WILD MUSHROOM RAGOUT | Brie Croute | Thyme

FALAFEL SPOONS | Tzatziki | Tabouleh

SPANAKOPITA | Cheese & Spinach | Tzatziki

TOMATO CROSTINI | Bocconcino | Balsamic Reduction

PORCINI ARANCINI | Truffled Lemon Aioli

*Applicable Taxes & Administration Fees Extra \ Facility Rental Charges Extra Where Applicable
Minimum Guest Count Applicable \ Prices Subject to Change Without Notice.*

Simply Elegant

COCKTAIL PARTY

ENHANCEMENT | STATIONS

SAVOURY

ANTIPASTO BAR | Signature | **\$15**

SEAFOOD ACTION STATION | Scallops | Mussels | Shrimp | Squid | **Market Price**

OYSTERS & CAVA | Ice Tray | Fresh Shucked Seasonal Oysters | Cava | **Market Price**

ITALIAN PAN PIZZA | Assorted | **\$6**

MUFFULETTA BOARDS | Assorted Italian Breads | Deli Meats | **\$8**

POUTINE & ONION RING BAR | Cheese Curds | Gravy | Assorted Toppings | House Ketchups | **\$10**

CARNIVAL CORNER | Popcorns | Honey Roasted Peanuts | Pretzel Bar | Kielbasa | Mustards | **\$12**

TACO STATION | Hard & Soft Tacos | Fixings | **\$10**

SLIDER BAR | Pulled Pork | Meatballs | House-Smoked Brisket | Mini Kielbasa | **\$10**

GRILLED CHEESE STATION | Assorted Gourmet Cheese Melts | Harvest Breads | Tomato Bisque | **\$10**

MAC & CHEESE BAR | Lobster | Pulled Pork | Wild Mushrooms | **\$10**

NOODLE BAR | Assorted Noodles | Pho | Ramen | Toppings | **\$12**

PIEROGI BAR | Choice of Savoury & Sweet | Accompaniments | **\$12**

RISOTTO & PASTA BAR | Chef's Choice | **\$12**

THE DELI SHOPPE | Smoked Meat Carvery | Salami & Prosciutto Station | Rustic Breads | Mustards | Preserves | **\$12**

MIDNIGHT MUNCHIES | Porketta | Pulled Pork | Kielbasa | Rustic Breads | Fixings | **\$14**

THE CARVERY | Striploin Roast | Tenderloin | Porchetta | Roast Turkey Leg | Leg of Lamb | Salmon Gravlax Brisket | *Includes Chef Selection of Seasonal Potato & Vegetables.* **ONE CHOICE: \$15 \ ADDITIONAL CHOICES: \$8**

SEAFOOD BOUNTY STATION | Cod Cakes | Lobster | Crab | Mussels | Poached Sole | Rice Peel & Eat Shrimp | **Market Price**

SWEET

CLASSIC SWEET TABLE | Assorted Pastries | Fruit | Cakes | Tortes | **\$10**

SMORES & MORE | Chocolate Fondue | Toppings | Build-Your-Own | **\$12**

CHOCOLATE GANACHE PANACHE | Chocolate Fondue | Strawberries & Fruit | **\$12**

DESSERT PARFAIT & CAKE POP STATION | Assorted | Toppings | Sweet Sauces | **\$14**

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The Social

LUNCHEON

SIT-DOWN MENU PACKAGE

\$44.95

SALADS | SOUP

CHOOSE 1

MIXED GREENS | Shaved Vegetables | White Balsamic
KALE & BRUSSEL SPROUT CAESAR | House Smoked Bacon | Asiago | Lemon Chia | Yogourt Dressing
HIERLOOM BEET SALAD | Arugula | Feta | Roasted Shallots | Orange Vinaigrette
CHICKEN NOODLE | Balkan Style
BUTTERNUT SQUASH & APPLE BISQUE | Curried Apples
ITALIAN WEDDING SOUP | Meatballs | Spinach | Orzo | Chicken Broth
VEGAN MUSHROOM BISQUE | Porcini | Cream

/OR

PASTA | RISOTTO

CHOOSE 1

PENNE A LA VODKA | Sweet Peas | Prosciutto | Tomato Cream
FARFALLE | Asiago Blush Sauce
CHEESE TORTELINNI | Spinach | Sautéed Mushrooms | Boursin Cream
ARANCINI | Carnaroli | Smoked Mozzarella Mornay | Tomato Coulis | Basil Oil | Micro Greens

ENTREES

CHOOSE 1

STRIPLOIN ROAST | Red Wine Jus
PANCETTA WRAPPED PORK TENDERLOIN | Thyme Jus
CHICKEN BALLOTINE | Bacon Wrap | Forest Mushrooms | Maple Bourbon Jus
CRISPY CHICKEN SUPREME | San Marzano Tomato | Smoked Mozzarella | Basil Jus
GRILLED SALMON | Sauce Vierge

DESSERTS

CHOOSE 1

TARTUFO | Choice of Flavours
ICE CREAM CREPES | Fruit Coulis
CHEF'S CRÈME BRULE | Biscotti | Berries
CHOCOLATE PÂTÉ | Dark Chocolate | Macerated Berries | Ginger Crème Anglaise
MASON JAR TIRAMISU | Mascarpone | Mocha Mousse | Savoiardi

BAR

HOUSE WINE | On Consumption
*SPARKLING WINE TOAST | Spumante | Prosecco | Cava
*SHOWER PROMOTION ONLY

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Social Buffets

THE GRAND SOCIAL LUNCH BUFFET

\$32.95 // PP Minimum 50 People

SALADS

CHOOSE 2

SPINACH SALAD | Niagara Strawberries | Almonds & Vincotto

ROMAINE | Garlic & Lemon Dressing | Local Pancetta | Black Pepper Croutons | Shaved "Thornloe" Asiago

CHOPPED SALAD | Romaine Hearts | Tomatoes | Cucumbers | Radish | Peppers | Quebec Blue Cheese | Bacon Bits
Sprout Medley | Buttermilk Dill Ranch

WELLNESS CHOPPED SALAD | Julienne of Kale & Chard | Beets | Quinoa | Pumpkin Seeds | Avocado | Dried Cranberries
Apples | Cider Vinaigrette

ISRAELI COUSCOUS SALAD | Parsley | Tomato | Cucumber | Black Olive | Ontario Feta | Lemon Oregano Dressing
Pepperonata

GERMAN POTATO SALAD | Double Smoked Bacon | Red Onion | Mustard | Parsley | Oil & Vinegar Dressing

ICEBERG SALAD | Canadian Sheep's Milk Blue Cheese | Tomato | Smoked Bacon | Chicken Skin | Carrot

PASTA

CHOOSE 1

RIGATONI BOLOGNESE | Roasted Portobello Mushroom | Garlic Bread

PENNE ALFREDO | Foraged and Grown Mushrooms

MACARONI & MANY CHEESES | Roasted Cauliflower Crumb

BOWTIE A LA VODKA | Pancetta | Sweet Peas | Tomato | Vodka-Cream

MAINS

CHOOSE 2

Served with Seasonal Vegetables & Complimenting Potatoes

CANADIAN BEEF AU JUS | Horseradish Cream | Red wine Jus

GLAZED & GRILLED CHICKEN THIGHS | Avocado Salsa Fresca

FRIED CHICKEN FILLET | Nashville Hot Butter

CHICKEN PARMIGIANA | Classic Preparation

GRILLED BREAST OF FREE-RANGE CHICKEN | Grilled Niagara Peach Gastrique | Basil

BLACK BEAN & CORN CAKES | Pico di Gallo | Avocado

PAN SEARED ATLANTIC SALMON | Sauce Vierge

WHOLE BONELESS BRANZINO | Fennel | Tarragon & Chili | Sicilian Olive Oil

BAKED LAKE HURON WHITEFISH | Miso Butter Sauce | Fresh Chives

DESSERT

FRESH FRUIT DISPLAY | Seasonal

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Social Buffets

THE MADISON DINNER BUFFET

\$39.95 // PP Dinner Only // Minimum 50 People

INCLUDES

Chef's Choice Hot Passed Hors D'Ouevres | Country Bread Station & Butter

SALADS | PLATTERS

CHOOSE 3

Roasted Beet & Blue Cheese | Kale Crunch Caesar | Mixed Greens & Shaved Vegetables
Arugula, Prosciutto & Pears | Greek Village | Pasta Salad | Asian Glass Noodle Salad
Mediterranean Dips & Spreads | Antipasto Vegetables | Crudite Vegetables & Herb Dip
Cheese Board | Chef's Soup de Jour

MAINS

CHOOSE 2

Served with Seasonal Vegetables & Potatoes

Grilled Mojo-Rubbed Boneless Breast of Chicken & Pineapple Relish | Butter Chicken & Basmati Rice
Seared Beef au Jus & Crispy Onions | Pork Tenderloin & Smoked Apple Jus | Braised Sole & Saffron Beurre Blanc
Pan-Fried Branzino & Miso Broth | Roast Salmon & Sauce Vierge

DESSERT

Fresh Fruit | Assorted Pastries

BEVERAGE STATION

Brewed Coffee | Decaffeinated Coffee | Tea

BUFFET ADD-ONS

CHOOSE EXTRA

SALAD

+\$2.50 // PP

CHOOSE EXTRA

PASTA

+\$4.00 // PP

CHOOSE EXTRA

MAIN

+\$6.00 // PP

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