

Wedding Brunch Menu

Minimum 40 guests

\$21.95 per person

Price includes...

Beverage Station

Hot Beverages

Freshly brewed coffee, hot water with tea selections

Cold Beverages

Pitchers of apple, orange & cranberry juice

Brunch Menu

Readymade scrambled eggs

Spinach and goat cheese strata

Breakfast Sausage & Bacon

Breakfast Roast Potato

Waffles with maple syrup

Smoked salmon platter with dill sour cream, capers, and red onion

Baby Spinach Salad

With orange segments, toasted almonds and sundried cranberries in a yoghurt dressing

Garden Salad with cherry tomatoes, shredded carrot, cucumber and sprouts

Tossed in a cider dressing

Fresh Fruit Display

Assorted breakfast breads

Thickly sliced honey grain bread

Croissants, Pain au Chocolat, Scones

Chef's choice assorted pastry trays

Brunch buffet items to add on...

Chef carved Maple glazed Virginia bone in ham Add \$3.50

Chef carved Roast Prime Rib au jus Add \$6.00

Rustic rotisserie chicken with natural jus Add \$3.50

Cheese tortellini in rose sauce Add \$2.00

Penne primavera in garlic cream sauce Add \$2.00

Cheese display with grapes and crackers Add \$3.50

Omelette Station prepared by uniformed chefs Add \$5.00

Fresh farm eggs and egg white option available

Selection of Mushrooms, Sliced peppers, Diced tomato, Diced ham,

Smoked salmon, Aged Cheddar, Fine Herbs & Shallots

Sparkling wine for Morning Glories \$27.00/bottle

Prices include event staff for duration of event as well as set up and clean up

Standard white linens, tables, chairs, dinner and glassware

Prices do not include soft drinks or alcoholic beverages

Prices are subject to room rental fee

Minimum 40 adult guests or \$5.00 surcharge per guest applies

13% HST and 15% service charge