

A company cherishes its Christmas party stories. Can we help you write your next ones?



Consult with one of our professional party planners to create the event that fun festive memories are made of!

All prices are subject to 13% HST and 15% gratuity. Prices are subject to change for bookings made beyond 90 days.

Festive Menu Selections

Festive season selections include a choice of one appetizer or salad, entrée and dessert, fresh baked rolls with butter, coffee, tea or milk

Choice of Appetizers or Salad

Please add \$7 for an additional appetizer

Seafood Bisque with cream, brandy, roasted red pepper and chives

Smoked Chicken Consommé with carrot & spinach bow tie pasta

Roasted garlic & red pepper bisque with smoked gouda

Smoked Salmon and Red Onion Tart with Swiss Cheese and Capsicum

Medley of proscuitto, smoked salmon and smoked chicken with red onion salsa and pea sprouts

Crisp Boston leaves and Romaine hearts, grape tomatoes, Slice peppers, poached pears, blue cheese & Apple Balsamic Reduction

Assorted Winter Fresh Greens with Marinated Carrots, Tomatoes Julienne vegetables, Sun-dried Cranberries, Red Onions, Sunflower Seeds and Choice of Homemade Dressing

Baby Spinach, Fresh Sliced Strawberries, Mandarin Oranges and Sun Dried Cranberries. Served with Papaya Balsamic Reduction

Choice of Desserts

Warm Festive Plum Pudding

With rum sauce and glazed fruits

Double Chocolate Mousse with festive coulis

Individual Chocolate Mocha Yule Log

Festive dessert sampler including cheese cake, tart and mousse with a berry coulis and crushed candy canes



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Festive Menu Selections

Christmas Dinner I

Breast of Chicken Supreme

Pan seared chicken breast with orange sauce.

Served with Cranberry risotto with sun dried mango and a festive vegetable medley

\$40 per person

Christmas Dinner II

Roasted Ontario Turkey

Herb dressing, whipped potatoes, honey glazed carrots, and Brussels sprouts with chestnuts

\$42 per person

Christmas Dinner III

Grilled Chicken Breast and Beef Tenderloin

In a red currant Malbec reduction, served with chive crusted mashed potatoes & vegetable medley

\$50 per person

A Festive Touch

Cheese Platter

A selection of International cheese garnished with fruit

\$7 per person

Crudit  Platter with roasted red pepper dip and assorted flat breads

\$5 per person

Sweet Table (minimum 40 people)

Croquebouche, Assorted mini cheesecake

Assorted tortes, mousse, French pastries & fruit tarts

Christmas Cookies, Chocolate Truffles

Coffee & Tea

\$14.50 per person

A Selection of Hot Hors D'oeuvres

\$7 per person

Assorted Deluxe Hot Hors D'oeuvres

\$7.50 per person

Assorted Cold Canap s

\$7.50 per person

Sliced Fresh Fruit Platter

\$6 per person



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Festive Menu Selections

Christmas Dinner Buffet

Minimum 50 people

Jumbo shrimp peeled and deveined, presented on ice with a spicy cocktail sauce

Seafood display including smoked salmon

Platter of marinated grilled vegetables and preserved vegetables

Baby spinach with red onion, feta cheese and snow white mushrooms

Marinated penne pasta with wild mushrooms & red onions

Traditional Caesar salad

Tomato & chives with goat cheese

Winter green salad with choice of homemade dressings

Selection of three of the following:

Roast Ontario Turkey

Carved in the room, with sage and onion stuffing

Roast Prime Rib of Beef au Jus

Carved in the room

Grilled Salmon

with pineapple cranberry glaze

Grilled Breast of Chicken

with wild mushrooms, shallots and sun dried tomatoes

Roast Leg of Lamb

Served with a red current mint glazed

Roasted parisienne potatoes

Festive vegetable medley

Fresh baked rolls & butter

Selection of International cheese

Platter of sun ripened fresh fruits with berries

Assorted Yule Logs

Christmas Pudding with rum sauce

Assorted cakes and pastries

Coffee & Tea

\$54 per person



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Wines Selection

RED

Jackson Triggs, Proprietor's Edition Cab-Franc/Cab-Sauvignon VQA, Niagara, CANADA	\$34
Jackson Triggs, Okanagan Estate Merlot VQA, BC, CANADA	\$40
Inniskilin, Pinot Noir VQA, Niagara, CANADA	\$39
Robert Mondavi, Woodbridge Cabernet Sauvignon, USA	\$42
Concho y Toro, Cabernet Sauvignon, USA	\$34
Lindemans, Cawarra Shiraz-Cabernet Sauvignon, AUSTRALIA	\$32
Robert Mondavi, Private Selection Cabernet Sauvignon, USA	\$42
Hardy's, Nottage Hill Shiraz, AUSTRALIA	\$39
Ruffina, Chianti, ITALY	\$40
Santa Carolina, Merlot, CHILE	\$39
Rosemount Estate, Diamond Blended Shiraz-Cabernet, AUSTRALIA	\$37

ROSE

Robert Mondavi, Woodbridge White Zinfandel, 2005 USA	\$35
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WHITE

Jackson Triggs, Proprietor's Edition Chardonnay VQA, Niagara, CANADA	\$33
Pilliteri Estates, Unoaked Chardonnay VQA, Niagara, CANADA	\$39
Inniskilin, Pinot Grigio VQA, Niagara, CANADA	\$38
Jackson Triggs, Okanagan Estate Sauvignon Blanc VQA, BC, CANADA	\$40
Fetzer, Valley Oaks Chardonnay, USA	\$39
R.H. Philips, Sauvignon Blanc, USA	\$38
J Lohr Estates, Riverstone Chardonnay, USA	\$49
Rosemount Estate, Diamond Blended Sauvignon Blanc, AUSTRALIA	\$39
Kim Crawford, Marlborough, Sauvignon Blanc, NEW ZEALAND	\$54
Robert Mondavi, Private Selection Sauvignon Blanc, USA	\$38
Lindemans, Bin 65 Chardonnay, AUSTRALIA	\$37
Santa Carolina, Chardonnay Reserve, CHILE	\$37
Wolf Blass, Yellow Label Sauvignon Blanc	\$46

DESSERT

Pilliteri Estates, Vidal Ice Wine, 200ml, Niagara, CANADA	\$48
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CHAMPAGNE & SPARKLING

Mumm's, Carte Classique Extra Dry, FRANCE	\$150
Bright's President Dry, CANADA	\$31
Henkell Trocken, GERMANY	\$39

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Bar Selections

HOST BAR

Premium Brands	\$6.00
Deluxe Brands	\$6.50
Domestic Beer	\$5.00
Imported Beer	\$6.00
Premium Liqueurs	\$6.50
Cognac V.S.	\$7.00
Cognac V.S.O.P.	\$7.50
Aperitifs & Sherries	\$6.00
Glass of Wine	\$6.00
Soft Drinks	\$3.50

PUNCHES

(Serves approximately 25 persons)

Tropical Fruit Punch	\$59.00
Alcoholic Fruit Punch	\$99.00
Champagne Fruit Punch	\$99.00

(All Prices above are subject to applicable taxes and gratuities)

CASH BAR

Premium Brands	\$8.00
Domestic Beer	\$7.00
Imported Beer	\$7.50
Liqueurs	\$8.50
Glass of Wine	\$7.50
Soft Drinks	\$4.00

(All Cash Bar Prices include applicable taxes and 15% Gratuity)

If consumption is less than \$300 net per bar, a fee of \$25.00 per hour (min. 4 hours) will apply for the Bartender and/or Cashier. (\$40.00 per hour on stat holidays)

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Take our elevators home...

Special Guestroom rates starting at \$89.00

Offer expires December 30, 2010



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