

Events at



printer-friendly



Lunch

Lunch A

Cod Sandwich, Fried Chicken Sandwich, Betula Burger, or Veggie Burger

Served with guest's choice of:

Green Salad or Fries

\$18

Lunch B

COURSE 1

Seasonal Soup or Green Salad

COURSE 2

Cod Sandwich, Fried Chicken Sandwich, Betula Burger, or Veggie Burger

Served with guest's choice of:

Green Salad or Fries

DESSERT

Dark Chocolate Terrine topped with Seasonal Fruit and Whipped Cream

Coffee & Tea included

\$28

Lunch C

COURSE 1

Seasonal Soup or Green Salad

COURSE 2

7oz Striploin Steak, Roasted Chicken, Arctic Char, or Cherry Tomato Tagliatelle

Proteins Served with

Green Salad, Fingerling Potatoes, Seasonal Vegetables

DESSERT

Dark Chocolate Terrine topped with Seasonal Fruit, and Whipped Cream, or Sticky

Toffee Pudding with Miso Caramel and Whipped Cream

Coffee & Tea included

\$38



Dinner

Dinner A

7oz Striploin Steak, Roasted Chicken, Arctic Char, or Cherry Tomato Tagliatelle
Proteins Served with Green Salad, Fingerling Potatoes, and Seasonal Vegetables

Coffee & Tea included
\$28

Dinner B

COURSE 1

Seasonal Soup or Green Salad

COURSE 2

7oz Striploin Steak, Roasted Chicken, Arctic Char, or Cherry Tomato Tagliatelle
Proteins Served with Green Salad, Fingerling Potatoes, Seasonal Vegetables

DESSERT

Dark Chocolate Terrine topped with Seasonal Fruit, and Whipped Cream, or Sticky
Toffee Pudding with Miso Caramel and Whipped Cream

Coffee & Tea included
\$38

Dinner C

COURSE 1

Seasonal Soup or Green Salad or Mushroom Brie Pastry

COURSE 2

7oz Striploin Steak with hollandaise, Roasted Chicken with mushroom gravy, Arctic
Char with caper brown butter, or Cherry Tomato Tagliatelle
Proteins Served with Gratin and Seasonal Vegetables

DESSERT

Dark Chocolate Terrine topped with Seasonal Fruit, and Whipped Cream, or Sticky
Toffee Pudding with Miso Caramel and Whipped Cream

Coffee & Tea included
\$55



Buffet

Brunch Buffet

Scrambled Eggs
Waffles with fruit and whipped cream
Rye toast
Bacon
Sausages
Homefries
Coffee, Tea, Juice, and Soda included

\$28

Continental Buffet

Green Salad
Alfredo Penne Pasta
Roasted Chicken
Roasted Potatoes
Green Beans
Fruit Platter
Fresh Rolls
Coffee, Tea, Juice, and Soda included

\$32

Southern Buffet

Pork Ribs
Fried Chicken
Pulled Pork
Mac & Cheese Pasta
Roasted Potatoes
Green Beans
Cornbread
Coffee, Tea, Juice, and Soda included

\$36



Drink & Dessert

Add a Dessert to your menu choice

\$2.50/person

Bring your favourite dessert

Plating and Service fee for cake at \$2.50/person



Add coffee & tea service

\$2.50/person

Add unlimited juice & soda

\$75

Add a set of our house wines to the table

\$40/bottle

Coastal Vines Cabernet Sauvignon & Chardonnay

Bring your favourite wine

\$30/bottle corkage fee

Cocktail Package

Contact us for a quote

Sparkling White Wine for a toast

\$30/bottle

8 small glasses of sparkling white wine per bottle

Drink Tickets

\$10/ticket

this covers any beers, cocktails, and glasses of wine

Open Bar

\$40/person

this covers any beers, cocktails, and glasses of wine



Platters and Cocktail Service

Fruit Platter

\$40 (12-14 people)

Seasonal Fruits and Berries

Crudite

\$40 (12-14 people)

Vegetables served with Dip (Chef's Choice)

Pastry

\$40 (12-14 people)

Cinnamon Buns, Pain du Chocolat, Cookies

Cheese and Charcuterie

\$65 (8-10 people) OR \$120 (18-20 people)

Served with Pickles, Condiments, and Crackers



Cocktail Apps

Arancini with Marinara

Oysters

Sliders

Finger Sandwiches

Mushroom Toast with Brie

Falafel with Red Pepper Hummus Dip

Meatballs with Marinara

Ahi Tuna with Kimchi Mayo on Wonton Chips

Summer Rolls with Peanut Sauce

Breaded Coconut Shrimp

Bruschetta

Scallop with Charred Green Onion Relish

prices vary based on availability