



Package A

(Minimum 20 people required, \$10 surcharge for less than 20).

Morning Break:

Assortment of Muffins

Assortment of Toast with Preserves.

Fresh Fruit

Freshly brewed regular and decaffeinated Coffee and selection of specialty Tea

Lunch:

Choose one of three themed lunch breaks*

Build Your Own Sandwich

or

Red Mile Luncheon

or

Build Your Own Salad Buffet

Audio Visual Package

Wireless Internet

One Flip Chat

One Projector Screen

One Extension Cord

One Power Bar

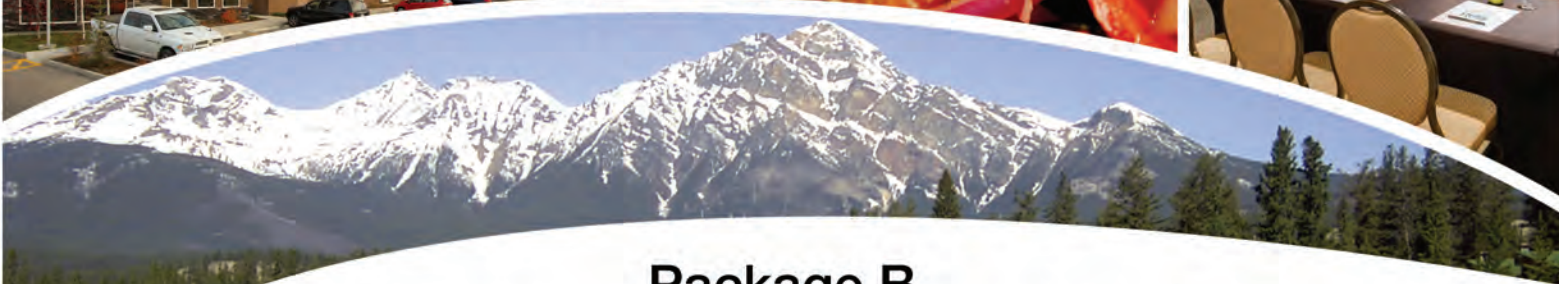
\$29 per person

Cost Includes room rental

(Not including GST, Gratuity)

* Lunch buffet Includes 3 course meal: Soup, Salad, Main and Dessert.





Package B

(Minimum 20 people required, \$10 surcharge for less than 20).

Morning Break:

Assortment of Muffins

Assortment of Toast with Preserves.

Fresh Fruit

Freshly brewed regular and decaffeinated Coffee and selection of specialty Tea

Lunch:

Choose one of four themed lunch breaks*

Tour of the Mediterranean

or

Burger Bar

or

Working Lunch Buffet

or

Southern Lunch Buffet

Audio Visual Package

Wireless Internet

One Flip Chat

One Projector Screen

2 Extension Cord

4 Power Bar

\$35 per person

Cost Includes room rental

(Not including GST, Gratuity)

* Lunch buffet Includes 3 course meal: Soup, Salad, Main and Dessert.





Package C

(Minimum 20 people required, \$10 surcharge for less than 20).

Morning Break:

Assortment of Muffins

Assortment of Toast with Preserves.

Fresh Fruit

Freshly brewed regular and decaffeinated Coffee and selection of specialty Tea

Lunch:

Choose one of seven themed lunch breaks*

Build Your Own Sandwich

or

Red Mile Luncheon

or

Build Your Own Salad Buffet

or

Tour of the Mediterranean

or

Burger Bar

or

Working Lunch Buffet

or

Southern Lunch Buffet

Audio Visual Package

Wireless Internet

One Flip Chat

One Projector Screen

One Projector

4 Extension Cord

4 Power Bar

\$45 per person

Cost Includes room rental

(Not including GST, Gratuity)

* Lunch buffet Includes 3 course meal: Soup, Salad, Main and Dessert.





Build Your Own Sandwich

Soup of the Day, Garden Green Salad with Assorted House Dressings Herb Croutons & Grated Reggiano Cheese, Assorted Grilled Vegetable Platter in Red Wine Garlic & Italian Parsley Marinade, Assorted Cold Cuts & Fillings, Cheeses, Sliced Tomatoes, Cucumbers, Onion, Lettuce Traditional Sandwich Condiments, Fresh Daily Breads
Mini Bars & Squares Assorted French Pastries

Red Mile Luncheon

Soup of the Day, Garden Green Salad with Assorted House Dressings , Country Red Skin Potato Salad with Pommery Mustard Dressing, Vine Tomato Bocconcini & Olive Salad with Extra Virgin Olive Oil & Balsamic Syrup, Gourmet Potato Chips, Assorted Hearty Sandwiches
Made on Whole Grain Buns, Kaisers & Fresh Baked Daily Bread
Choose 4 Fillings for Sandwiches
Tuna Salad Chicken Salad , Grilled Vegetables & Humus Ham & Cheese,
Pastrami, Slow Roasted Beef
Country Apple Pie Whiskey Maple Tarts Butter Tarts

Build Your Own Salad Buffet

Soup of the Day, Lettuces - Spring Mix • Romaine • Spinach • Iceberg
Condiments - Tomatoes • Onions • Assorted Cheeses • Peppers • Sprouts • Assorted Nuts
Dressings - Balsamic • Raspberry • Ranch • Blue Cheese • Italian
Compound Salads Choice of 2
Broccoli, Walnut Raisin Salad with Lemon poppy Seed Dressing
Oriental Noodle Salad
Potato Salad
Pasta Salad

Tour of the Mediterranean

Ripe Roma Tomato, Bocconcini & Olive Salad with Virgin Olive Oil & Balsamic Syrup, Caesar Salad with Focaccia Croutons, Reggiano Cheese, Baked Chicken Breast with Fire Roasted Red Pepper Sauce & Provolone, 4 Cheese & Spinach Tortellini, Grilled Focaccia & Olive Bread, Pan Roasted Vegetables, Assorted Napoleon Slices, Classic Tiramisu

Burger Bar

Garden Salad & Potato Salad, Charbroiled Patties with House Made BBQ Sauce Freshly Baked Kaisers
Bacon, Lettuce, Tomato, Onion, Pickles & Assorted Cheeses, Fried Onions, Ketchup, Relish, Assorted Mustards, Mayo, Herb Mayo & Garlic Aioli, Bags of Potato Chips
Cookies, Fruit Tartlets & Squares

Working Lunch Buffet

Spinach Salad with Sliced Mushrooms, Red Onion & Malted Vinaigrette, Marinated Beet Salad with Orange & Fresh Dill
Beef Stroganoff, Sauteed Tenderloin of Beef with Mushrooms & Paprika Cream Jus, Herb Fettuccine Noodles,
Fresh Steamed Asparagus, Sugar Dusted Apple Strudel Fresh Baked Cookies

Southern Lunch Buffet

Ham Pasta Salad, Coleslaw, Fried Chicken, Mashed Potatoes, Buttered Carrots, Peas & Corn, Gravy
Apple Crumble Pie, Peach Strudel

