

Showers Menus packages include coffee & tea station, non-alcoholic beverages, set up, ivory table linens & gift table. Based on minimum of 35 guests.

Room rental of \$125 applies for smaller groups.

Buffet Brunch Menu

Yogurt Parfait
Assorted Breakfast Breads
Bacon & Sausage
Home Fries

Crudit  platter with dips
Green Salad with choice of dressings

Choice of Entr e
Maple & Honey Glaze Ham
Sliced Oven Roasted Turkey
Roasted Herbed Chicken
Omelette Bar (additional \$3 pp)
French toast with Fruit Compote

Fresh Fruit
Sweets Board
Fresh Brewed Coffee, Tea and Juice Station

One Entr e \$26 per person
Two Entr es \$31 per person
Three Entr es \$36 per person
Plus taxes and gratuities

Shower Lunch Buffet

Green Salad with Assorted Dressings

Vegetable & Dip Board
Flat Breads with Hummus
Assorted Wraps & Sandwiches
House Made Kettle Chips
Fresh Fruit & Sweets
Coffee, Tea, Juice Station

\$20 per person
Plus taxes and gratuities

Plated Brunch Menu

Assorted Breakfast Breads with Butter

Choice of Entrée
French Toast with Berry Compote served with Peamal Bacon
OR
Red Pepper, Onions, Baby Spinach & Feta Quiche served
with House Salad

Dessert
Yogurt Parfait with Granola & Berries
or
Cheesecake with Seasonal Berries
Fresh Brewed Coffee & Tea

\$25 per person plus taxes and gratuities

Plated Lunch Menu

Field greens with cherry tomato, cucumber, peppers and Riesling vinaigrette

Patio 9 Honey Mustard Glazed Chicken Breast with Roasted Potatoes and Seasonal Vegetables

Or

Pan Seared Rainbow Trout with Double Smoked Bacon Cream served with Roasted Potatoes and Seasonal Vegetables

Choice of Dessert

Cheesecake with Seasonal Berries

Or

Chocolate Torte with Late Harvest Soaked Berries

\$26 per person

Plus taxes and gratuities