



MEETING PACKAGE 1

\$79.00 per person

Minimum 15 persons - Taxes + gratuities extra

CONTINENTAL BREAKFAST

Chilled Assorted Fruit Juices

Freshly Baked Muffins, Croissants and Danishes

Freshly Brewed Starbucks Coffee and Select Herbal Teas

MORNING BREAK

Freshly Brewed Starbucks Coffee and Select Herbal Teas

WORKING LUNCH – ASSORTED WRAPS & SANDWICHES

Assortment of freshly Cut Veggies with Dip

Pasta Salad with Olives and Sundried Tomatoes

Tossed Green Salad with a Selection of Dressings

Assortment of Wraps and Sandwiches on a Selections of breads with Tuna, Chicken, Ham & Cheese, Turkey, Grilled Vegetables & Egg Salad

Chef's Selection of Pastries

Freshly Brewed Starbucks Coffee and Select Herbal Teas

AFTERNOON BREAK

Freshly Brewed Starbucks Coffee and Select Herbal Teas

Freshly Baked Assorted Cookies **OR** Salted Popcorn

OR Chocolate Brownie **OR** Assorted Mini Pastries

OR Individual Bags of Potato Chips **OR** Individual Bags of Pretzels

OR Selection of Chocolate Bars



MEETING PACKAGE 2

\$85.00 per person

Minimum 15 persons - Taxes + gratuities extra

CONTINENTAL BREAKFAST

Chilled Assorted Fruit Juices

Freshly Baked Muffins, Croissants and Danishes

Freshly Brewed Starbucks Coffee and Select Herbal Teas

MORNING BREAK

Freshly Brewed Starbucks Coffee and Select Herbal Teas

WORKING LUNCH – DAILY THEMED BUFFET LUNCH MENU

The seasonal lunch of the day. Please refer to the seasonal menus included in this document on pages 17 & 18.

AFTERNOON BREAK

Freshly Brewed Starbucks Coffee and Select Herbal Teas

Freshly Baked Assorted Cookies **OR** Salted Popcorn

OR Chocolate Brownie **OR** Assorted Mini Pastries

OR Individual Bags of Potato Chips **OR** Individual Bags of Pretzels

OR Selection of Chocolate Bars



MEETING PACKAGE 3

\$89.00 per person

Minimum 15 persons - Taxes + gratuities extra

HOT BREAKFAST

Chilled Assorted Orange, Apple and Grapefruit Juices

Freshly Baked Danish, Muffins and Croissants with Creamy Butter and Preserves

Seasonal Sliced Fresh Fruit

Cage Free Scrambled Eggs

Assorted Cereals with Warm Milk

Crisp Canadian Bacon and Pork Sausage

Herb and garlic roasted breakfast Potato

Assorted Flavored Yogurts

Freshly Brewed Starbucks Coffee and Select Herbal Teas

MORNING BREAK

Freshly Brewed Starbucks Coffee and Select Herbal Teas

WORKING LUNCH – DAILY THEMED BUFFET LUNCH MENU

The seasonal lunch of the day. Please refer to the seasonal menus included in this document on pages 17 & 18.

AFTERNOON BREAK

Freshly Brewed Starbucks Coffee and Select Herbal Teas

Freshly Baked Assorted Cookies **OR** Salted Popcorn

OR Chocolate Brownie **OR** Assorted Mini Pastries

OR Individual Bags of Potato Chips **OR** Individual Bags of Pretzels

OR Selection of Chocolate Bars



WORKING LUNCH MENU

SPRING / SUMMER MENUS

MARCH 19, 2023 – JUNE 22, 2023

JUNE 25, 2023 – SEPTEMBER 07, 2023

Please note that working lunches are pre-selected. You may choose to select another lunch, however a \$8.00 per person fee will apply. Weekend events can select any lunch menu preferred. Assorted Soft Drinks, Bottled Fruit Juices and Bottled Water can be added to any lunch at \$4.00 each, charged on consumption.

Mondays

Minestrone Soup
Panzanella Salad
Vine-Ripened Tomatoes and Bocconcini Salad
Chicken Cacciatore (Bone-In)
Medley of Vegetables
Baked Spinach and Mozzarella Pasta
Vegetable Pilaf
Chef's Choice of Cakes and Pastries
Bread Rolls with Butter
Freshly Brewed Starbucks Coffee
Selection of Herbal Teas

Tuesday

Chicken & Wild Rice Soup
California Greens with Cherry Tomatoes and Mandarin Segments Salad
Avocado, Pineapple and Jalapeno Salad
Meatballs in Spicy Tomato Sauce
Cheese Ravioli in creamy Pesto
Medley of Vegetables
Mushroom Pilaf
Chef's Choice of Cakes and Pastries
Bread Rolls with Butter
Freshly Brewed Starbucks Coffee
Selection of Herbal Teas

Wednesday

Chicken Noodle Soup
Carrot and Raisin Salad
Baby Spinach with Goat Cheese and Sweet Onion Vinaigrette
Spring Rolls with Plum Sauce
Chicken and Vegetables in Thai Red Curry Sauce
Stir Fried Tofu & Vegetables in Burnt Garlic sauce
Lemongrass Scented Jasmin Rice
Chef's Choice of Cakes and Pastries
Bread Rolls with Butter
Freshly Brewed Starbucks Coffee
Selection of Herbal Teas

Thursday

Lentil Soup
Pickled Beetroot and Onion Salad
Couscous and Chickpeas Salad with Preserved Lemon
Roasted Ocean Fish with Mustard Sauce
Balsamic Flavored Grilled Vegetables
Penne in Sweet Basil Marinara Sauce
Tomato and Olive Pilaf
Chef's Choice of Cakes and Pastries
Bread Rolls with Butter
Freshly Brewed Starbucks Coffee
Selection of Herbal Teas

Friday

Beef and Barley Soup
Tossed Green Salad with Assorted Dressings
Greek Salad
Grilled Peri Peri Chicken
Butter Vegetables
Baked Vegetable Lasagna
Green Peas Pilaf
Chef's Choice of Cakes and Pastries
Bread Rolls with Butter
Freshly Brewed Starbucks Coffee



WORKING LUNCH MENU

WINTER / FALL MENUS

DECEMBER 22, 2023 – MARCH 16, 2024

SEPTEMBER 10, 2023 – DECEMBER 21, 2023

Please note that working lunches are pre-selected. You may choose to select another lunch, however a \$8.00 per person fee will apply. Weekend events can select any lunch menu preferred. Assorted Soft Drinks, Bottled Fruit Juices and Bottled Water can be added to any lunch at \$4.00 each, charged on consumption.

Mondays

Lentil and Vegetable Soup
Greek Orzo Salad
Chickpeas, Olives, Spring Onion and Sundried Tomato
Chicken & Cauliflower Stew with Olives, Tomatoes and Peppers
Balsamic Flavored Grilled Vegetables
Penne in Sweet Basil Marinara Sauce
Lemon and Chickpea Pilaf
Chef's Choice of Cakes and Pastries
Bread Rolls with Butter
Freshly Brewed Starbucks Coffee
Selection of Herbal Teas

Tuesday

Chicken & Wild Rice Soup
Tossed Green Salad with Assorted Dressings
African Spiced Cauliflower and Carrot Salad
Jamaican Jerk Chicken
Butter Vegetables
Baked Vegetable Lasagna
Green Peas Pilaf
Chef's Choice of Cakes and Pastries
Bread Rolls with Butter
Freshly Brewed Starbucks Coffee
Selection of Herbal Teas

Wednesday

Tomato & Basil Bisque
Caesar Salad with garlic croutons
Vine-Ripened Tomatoes and Bocconcini Salad
Roasted Ocean Fish with Mustard Sauce
Medley of Vegetables
Baked Spinach and Mozzarella Pasta
Vegetable Pilaf
Chef's Choice of Cakes and Pastries
Bread Rolls with Butter
Freshly Brewed Starbucks Coffee
Selection of Herbal Teas

Thursday

Chicken Noodle Soup
Glass Noodle Salad
Baby Spinach with Goat Cheese and Sweet Onion Vinaigrette
Spring Rolls with Plum Sauce
Chicken Teriyaki with Bok Choy
Stir Fried Tofu & Vegetables in Burnt Garlic sauce
Eggs and Vegetable Fried Rice
Chef's Choice of Cakes and Pastries
Bread Rolls with Butter
Freshly Brewed Starbucks Coffee
Selection of Herbal Teas

Friday

Squash Soup
California Greens with Cherry Tomatoes and Mandarin Segments Salad
Waldorf Salad
Meatballs in Spicy Tomato Sauce
Cheese Ravioli in Creamy Pesto
Seasoned Broccoli
Mushroom Pilaf
Chef's Choice of Cakes and Pastries
Bread Rolls with Butter