

**FOUR**   
**POINTS**  
BY SHERATON

.....  
**St. Catharines  
Niagara Suites**

*Wedding & Special Occasion Menus*

2018



# *On-Site Wedding Ceremony*

Elegant Chapel atmosphere for up to 120 People  
Choice of our Outdoor Patio, Atrium or Newman Room.

Complete with a Beautiful Arbour,  
Signing Table and Carpeted Entrance.

You will have full access to our Radiant Facility  
with Lobby Fountain and Outdoor Landscaped Areas, ideal for Wedding Photos.

Please contact one of our Wedding Specialists for Pricing and Availability.  
905-984-8484 x 1822

*\*Patio ceremonies are weather permitting.*



In an effort to support sustainability, we use locally sourced ingredients that are grown using environmentally and socially responsible methods based on seasonal availability.  
Please add appropriate taxes & 15% gratuities to menu selections. Prices are subject to change without notice.

# Wedding Packages

Thank You for Your Interest in Four Points by Sheraton St. Catharines Niagara Suites  
as the location for your wedding.

We offer a wide variety of menus for you to choose from to customize your Wedding Package.  
Our Catering Professionals are happy to work with you to create a package  
that will meet your specific needs.

## Wedding Package Consists of:

- (1) Entrée Selection from Wedding Menus
- (2) Standard or Deluxe Bar Package
- (3) Late Night Buffet

With Each Wedding Package, you will receive the following special touches:

### Banquet Hall

Head table and cake table decorated with white Tulle and mini lights

Complimentary King Suite with champagne and chocolate covered strawberries for the  
Bride and Groom on their wedding night

### PLEASE NOTE:

All 3 components of the Wedding Package are required to qualify for the special touches.  
Food and Beverage minimums apply for all Friday, Saturday and Sunday Functions.

Our Events Department can be reached at 905-984-8484 ext. 1822  
E-Mail: [catering@fourpointsstcatharines.com](mailto:catering@fourpointsstcatharines.com)



*Weddings are a Time to Come Together with Family and Friends to Celebrate Your Love!*

In an effort to support sustainability, we use locally sourced ingredients that are grown using environmentally and socially responsible methods based on seasonal availability.  
Please add appropriate taxes & 15 % gratuities to menu selections. Prices are subject to change without notice.

# *Family Style Dinner*

*(Minimum Of 35 Guests)*

Assorted Artisan Breads  
Soup

\*

Garden Green Salad tossed in Italian vinaigrette  
Traditional Antipasto

\*

Penne pasta tossed in tomato, basil & garlic marinara sauce  
with house made jumbo meatballs

\*

Roasted Sirloin of Beef with Rosemary Mushroom Sauce  
Lemon Herb Marinated Grilled Chicken Breast

\*

Green Beans / Carrots and  
Roasted Garlic Mashed Potatoes

\*

Dessert  
Coffee and Tea

**\$39 / person**



In an effort to support sustainability, we use locally sourced ingredients that are grown using environmentally and socially responsible methods based on seasonal availability. Please add appropriate taxes & 15 % gratuities to menu selections. Prices are subject to change without notice.

# Four Course Plated Dinner Selections

Dinner selections are served with assorted rolls and butter, soup, salad, vegetables, starch, dessert, coffee & tea

<b>Roast Prime Rib of Beef</b> <i>(minimum 10)</i> AAA beef, served with natural juices and Yorkshire pudding.	<b>\$45</b>
<b>New York Strip Steak</b> 10 oz. AAA Angus beef, served with sautéed garlic mushrooms.	<b>\$45</b>
<b>Mushroom Chicken Supreme</b> Served with roast garlic cream.	<b>\$39</b>
<b>Baked Salmon</b> Served with lemon thyme butter	<b>\$39</b>
<b>Roasted Pork Loin</b> <i>(minimum 10)</i> Served with maple whiskey glaze	<b>\$39</b>
<b>Chicken Parmesan</b> Served with penne in tomato basil sauce.	<b>\$37</b>
<b>Eggplant Parmesan</b> Served with penne in tomato basil sauce.	<b>\$37</b>

## Accompaniments

### Soups (choose one)

Sweet Potato and Cheddar  
Wild Mushroom  
Apple and Butternut Squash  
Chicken Vegetable

### Starches (choose one)

Garlic Mashed Potatoes  
Twice Baked Potato  
Herbed Buttered Mini Red Potatoes  
Yukon Gold Roasted Wedges  
Rice Pilaf

### Salads (choose one)

Garden Greens  
Baby Spinach  
Tomato Bocconcini  
Mediterranean

### Vegetables (choose two)

Buttered Carrots with Dill  
Green Beans  
Broccoli Florets

### Desserts (choose one)

NY Style Strawberry Cheesecake  
Caramel Glazed Apple Blossom  
Red Velvet Cake  
Triple Chocolate Torte  
Seasonal Fruit Crepe

# *Build Your Own Buffet*

*( Minimum Of 50 Guests )*

**Assorted Artisan Breads & Butter**

**Garden Greens with Assorted House Made Dressings**

**Mini Red Potato Salad with Roasted Garlic Mayo**

**Sundried Tomato & Olive Oil Bowtie Pasta Salad**

**Sweet Mixed Bean & Bacon Salad**

**Buttered Broccoli**

**Glazed Carrots**

**Herb Mini Red Potatoes**

**Carving Station:**

**Chef Carved Pepper Crusted Sirloin of Beef**

**One Choice from the Following Pasta Selections:**

**Penne with Tomato Basil Sauce**

**Cheese Ravioli with Spinach & Sundried Tomato Cream**

**Tortellini with Spring Vegetables in a Pesto Sauce**

**Hot Entrée Selections:**

**Choose 1 Entrée \$35**

**Choose 2 Entrées \$38**

**Choose 3 Entrées \$41**

**Lemon Herb Roasted Chicken**

**Stuffed Chicken with Goat Cheese, Roasted Peppers & Caramelized Onions**

**Chicken Parmesan**

**Sweet & Sour Pork Loin**

**Honey Dijon Baked Ham**

**Atlantic Salmon with Thyme Butter**

**Sole Florentine with Lemon Hollandaise**

\*\*\*

**Seasonal Fruit**

**Assorted Pastries**

**Selection of Cakes / Squares**

**Coffee, and Tea**

\*\*\*

**Enhancements**

**Poached Atlantic Salmon Display.....\$85**

**Chilled Tiger Shrimp.....\$5 pp**

**BBQ Shrimp & Pineapple Skewers.....\$5 pp**

**Cheese & Cracker Platter.....\$6 pp**

**Antipasto Display.....\$6 pp**

**In an effort to support sustainability, we use locally sourced ingredients that are grown using environmentally and socially responsible methods based on seasonal availability.  
Please add appropriate taxes & 15 % gratuities to menu selections. Prices are subject to change without notice.**

# *The Italian Dinner Buffet*

*(Minimum Of 50 Guests)*

**Baked Artisan Breads & Butter**

\*

**Caesar Salad**

**Tomato, Cucumber & Bocconcini Salad**

\*

**Antipasto Display**

\*

**Garlic Green Beans**

**Roasted Balsamic Vegetables**

**Marinated Mushrooms**

**Rosemary & Garlic Roasted Potatoes**

\*

**Chef Carved Pepper Crusted Sirloin of Beef**

**Chicken Parmesan**

\*

**Penne with Meatballs & Sausage**

**Cheese Ravioli in Portabella Mushroom Cream**

\*

**Cheesecake**

**Lemon Yogurt Torte**

**Coffee, Tea**

**\$34/ person**



In an effort to support sustainability, we use locally sourced ingredients that are grown using environmentally and socially responsible methods based on seasonal availability. Please add appropriate taxes & 15 % gratuities to menu selections. Prices are subject to change without notice.

# *The Preferred Afternoon*

*celebration concluding no later than 5:00 pm*



## **4 Hour Open Bar with Champagne Toast**

Half Hour Cocktail Reception with Butler Served Hors D' Oeuvres  
Seated Luncheon  
Cutting and serving of your Cake  
Coffee and Tea

White floor length table linens & white napkins  
Head table & Cake table decorated with Tule and mini lights

\*

### **Luncheon**

Assorted Artisan Breads  
Spinach Salad with Strawberries & Pecans  
*tossed in Raspberry Vinaigrette*

\*

Goat Cheese & Sundried Tomato Stuffed Chicken Breast  
*with White Wine Cream Sauce*

\*

Herb Buttered Mini Red Potatoes  
Glazed Carrots

\*

NY Style Strawberry Cheesecake  
Coffee and Tea

**\$80 per Guest**

**a minimum of 25 guests is required**

In an effort to support sustainability, we use locally sourced ingredients that are grown using environmentally and socially responsible methods based on seasonal availability.  
Please add appropriate taxes & 15 % gratuities to menu selections. Prices are subject to change without notice.



# Four Points Market

Sectioned Display Tables of Antipasto Specialties Including:

Chef's Selections of Hot Hors D'Oeuvres  
& Cold Canapes (*Butler served*)

Vegetable & Dip Display

Assorted Cheese & Cracker Display

A Unique Chef's Carving Station

Pasta Station

Dessert Station

Punch Fountain Display

Coffee, Tea



## **Chef's Station**

Pulled Pork Sliders  
Chef Carved Sirloin of Beef  
Mini Buns  
Caramelized Onions  
Mustard, Horseradish

## **Pasta & Antipasto Station**

Deli Meats  
Artichokes, Peppers & Olives  
Tomato Bocconcini Skewers  
Focaccia Bread  
Cheese Ravioli in mushroom cream sauce  
Penne Primavera in Tomato Basil Sauce

## **Dessert Station**

Fresh Fruit Skewers  
Assorted Mini Cheesecake Wedges  
Coffee, Tea

**\$60 per guest**  
**a minimum of 50 guests is required**

In an effort to support sustainability, we use locally sourced ingredients that are grown using environmentally and socially responsible methods based on seasonal availability.  
Please add appropriate taxes & 15 % gratuities to menu selections. Prices are subject to change without notice.

# *Gold Package*

**5 Hour Open Bar**  
**Unlimited wine served with dinner**  
**Non Alcoholic Punch Fountain at Cocktail Hour**

**Buffet Dinner**  
**Cutting & Plating of Your Wedding Cake**  
**Coffee and Tea**

**White Floor Length Table linens & White Napkins**  
**Head Table & Cake Table Decorated with Tulle and Mini Lights**

**Complimentary King Suite for the Bride and Groom**

## **Buffet Includes:**

**Baked Artisan Breads & Butter**

\*

**Caesar Salad**

**Tomato, Cucumber & Bocconcini Salad**

\*

**Antipasto Display**

\*

**Garlic Green Beans**

**Roasted Balsamic Vegetables**

**Marinated Mushrooms**

**Herb buttered red potatoes**

\*

**Chef Carved Pepper Crusted Sirloin of Beef**

**Chicken Parmesan**

\*

**Penne with Meatballs & Sausage**

**Cheese Ravioli in Portabella Mushroom Cream Sauce**

\*

**Cheesecake**

**Lemon Yogurt Torte**

**Coffee, Tea**

**\$95 per guest**  
**a minimum of 70 guests is required**

In an effort to support sustainability, we use locally sourced ingredients that are grown using environmentally and socially responsible methods based on seasonal availability.  
Please add appropriate taxes & 15 % gratuities to menu selections. Prices are subject to change without notice.

# *Platinum Package*

**5 Hour Open Bar with Champagne Toast**  
Unlimited wine served with dinner  
**Non Alcoholic Punch Fountain at Cocktail Hour**  
**Pre-Reception with Butler Served Hors D' Oeuvres**  
(3 pieces per person)

**Four Course Plated Dinner**  
**Cutting & Plating of Your Wedding Cake**  
**Coffee and Tea**

**White Floor Length Table linens & White Napkins**  
**Head Table & Cake Table Decorated with Tulle and Mini Lights**

**Complimentary King Suite for the Bride and Groom**  
with Champagne and Chocolate Dipped Strawberries

## **Selection of One Soup or Salad**

### **SOUPS**

Sweet Potato and Cheddar Soup  
Wild Mushroom Soup  
Apple and Butternut Squash Soup  
Chicken Vegetable Soup

### **SALADS**

Garden Greens Salad  
Baby Spinach Salad  
Tomato Bocconcini Salad  
Mediterranean Salad

## **Selection of Entrée**

Each Entrée is served with starch, Chefs Choice of Vegetable, Artisan Breads and Butter

**8 oz AAA New York Grilled Steak with Sautéed Garlic Mushrooms**  
**Mushroom Chicken Supreme served with Roast Garlic Cream**  
**Baked Salmon Served with Lemon Thyme Butter**  
**Chicken or Eggplant Parmesan served with Penne in Tomato Basil Sauce**

## **Selection of One Dessert**

NY Style Cheesecake  
Caramel Glazed Apple Blossom  
Red Velvet Cake  
Seasonal Fruit Crepe

**Coffee and Tea**

**\$110 per guest**  
**a minimum of 70 guests is required**

In an effort to support sustainability, we use locally sourced ingredients that are grown using environmentally and socially responsible methods based on seasonal availability.  
Please add appropriate taxes & 15 % gratuities to menu selections. Prices are subject to change without notice.

# *Ultimate Package*

5 Hour Open Bar with Champagne Toast  
Unlimited wine served with dinner  
Non Alcoholic Punch Fountain at Cocktail Hour  
Vegetable and Dip Tray  
Pre-Reception with Butler Served Hors D' Oeuvres  
(3 pieces per person)

## Four Course Plated Dinner

Decorated head table with glow lighting. Beautiful backdrop embellished with fabric overlays or crystal panels, chair covers with coloured band of your choice, decorated cake table, signing table and podium with draping, floor length white linen and white napkins.

Complimentary King Suite for the Bride and Groom  
with Champagne and Chocolate Dipped Strawberries

## Selection of One Soup and One Salad

Sweet Potato and Cheddar Soup  
Apple and Butternut Squash Soup

Garden Greens Salad  
Baby Spinach Salad

## Selection of Entrée

Each Entrée is served with starch, Chefs Choice of Vegetable, Artisan Breads and Butter

Chicken Breast  
stuffed with Black Forest Ham, Asparagus and Provolone Cheese, served with a White Wine Sauce  
New York Grilled Steak  
8 oz AAA with Sautéed Garlic Mushrooms  
Baked Salmon  
Served with Lemon Thyme Butter  
Eggplant Parmesan  
served with Penne in Tomato Basil Sauce

## Selection of One Dessert

Caramel Glazed Apple Blossom  
NY Style Cheesecake  
Raspberry Chocolate Mousse Cake  
Coffee and Tea

## Late Night Buffet

Cut & Serve Wedding Cake  
Fruit Display  
Fresh Baked Cookies  
Coffee and Tea

**\$130 per guest**  
**minimum of 100 guests required**

# For Your Cocktail Party

## Platters

### Assorted Hot Hors D' Oeuvres

Broccoli Poppers  
Mini Quiche  
Breaded Shrimp  
Honey Garlic Meatballs  
Spanakopitas

Tray (100 Pieces) \$140

### Deluxe Hot Hors D' Oeuvres

Mini Sausage Rolls  
Bacon Wrapped Scallops  
Fried Brie  
Mini Beef Wellington  
Marinated Chicken Skewers

Tray (100 Pieces) \$160

### Cold Canapés

Roma Tomato & Bocconcini on Pesto Toast  
Caramelized Onions & Cream Cheese on Crostini  
Smoked Salmon with Dill Cream Cheese on Cucumber Rounds  
Brie & Strawberry on Wheat Crackers  
Ham & Goat Cheese Spirals

Tray (100 Pieces) \$155

## By The Dozen

### Hot Hors D' Oeuvres

Mini beef wellingtons.....	\$23
Chicken satays.....	\$25
Mini quiche.....	\$17
Spanakopita.....	\$17
Sweet & sour meatballs.....	\$17
Bacon wrap scallops.....	\$27
Coconut shrimp.....	\$17
Fried brie.....	\$17
Mini crab cakes.....	\$23
Lobster phyllo rolls.....	\$23

### Cold Canapés

Caramelized onions & cream cheese on crostini.....	\$17
Smoked salmon with dill cream cheese on cucumber.....	\$23
Ham & asparagus goat cheese spirals.....	\$17
Tomato bocconcini skewers.....	\$17
Brie & strawberry on wheat crackers.....	\$17
Crab salad on sundried tomato pesto crostini.....	\$23
Truffled mushroom and asparagus.....	\$19
Mango beef canapé .....	\$23
Marinated mushroom with garlic cream cheese on rye crostini.....	\$19
Mini red skins potato stuffed with grainy mustard, cheddar & smokey bacon.....	\$23

In an effort to support sustainability, we use locally sourced ingredients that are grown using environmentally and socially responsible methods based on seasonal availability.  
Please add appropriate taxes & 15 % gratuities to menu selections. Prices are subject to change without notice.

# For Your Cocktail Party

## Pizza

24 slice pizza with cheese and choice of any 2 toppings:  
Mushrooms, Pepperoni, Bacon, Pineapple, Hot Peppers, Black or Green Olives,  
Sweet Peppers, Sundried Tomatoes, Feta, Extra Cheese ( cheddar or mozzarella)

\$29

### Garden Vegetables with Maple Ranch Dip

Small (20 Guests)     \$35  
Medium (30 Guests)   \$65  
Large (50 Guests)     \$115

### Fruit Display with Caramel Yogurt Dip

Small (30 to 40 Guests)     \$100  
Large (50 to 75 Guests)     \$200

### Assorted Domestic & Imported Cheese Tray with Crackers

Small (30 to 40 Guests)     \$125  
Large (50 to 75 Guests)     \$225

### Sandwich Platter

(Served on Assorted Wraps and Breads)

Egg Salad, Tuna Salad, Roast Beef, Turkey & Swiss, Ham & Cheddar

Small (20 Guests)     \$60  
Medium (30 Guests)   \$95  
Large (50 Guests)     \$135

### Gourmet Sandwich Platter

(Served on Assorted Wraps and Breads)

Prosciutto, Swiss & Pesto,  
Roast Beef with Caramelized Onion & Dijon Mayo,  
Maple Chicken Salad with Grilled Vegetable & Feta,  
Turkey with Paprika Mayo & Roasted Peppers

Small (20 Guests)     \$85  
Medium (30 Guests)   \$110  
Large (50 Guests)     \$150

# Late Night Buffet

Cut & Serve Wedding cake  
Fruit Display  
Coffee, Tea  
**\$5 per person**



[www.cakebycheryl.com](http://www.cakebycheryl.com)

## Enhancements

Sweet Treat Bar: Assorted Candy.....	\$ 6
Chocolate Fudge Brownies.....	\$ 3
Fresh Baked Cookies.....	\$ 2
Old Fashioned Popcorn.....	\$ 3
Chocolate Dipped Strawberries.....	\$ 5
Tortilla Chips with Salsa.....	\$ 4
Mini Cheesecake Pops.....	\$ 4
Butter tarts & Nanaimo Squares .....	\$ 5

In an effort to support sustainability, we use locally sourced ingredients that are grown using environmentally and socially responsible methods based on seasonal availability.  
Please add appropriate taxes & 15 % gratuities to menu selections. Prices are subject to change without notice.

# *Bar Packages*

## Option 1

5 hour bar

Unlimited House Wine served with dinner

Bar includes basic bar brands, house wine, domestic beer, liqueurs (Amaretto, Bailey's, Sambuca, Drambuie and Kahlua) and soft drinks

Bar opens one hour prior to dinner and reopens after dinner for four hours

**\$40 / person**

## Option 2

6 hour bar

Unlimited House Wine served with dinner

Bar includes basic bar brands, house wine, domestic beer, liqueurs (Amaretto, Baileys, Sambuca, Drambuie or Kahlua) and soft drinks

Bar opens one hour prior to dinner and reopens after dinner for five hours

**\$45 / person**

**Champagne toast add \$4 / person**



In an effort to support sustainability, we use locally sourced ingredients that are grown using environmentally and socially responsible methods based on seasonal availability. Please add appropriate taxes & 15 % gratuities to menu selections. Prices are subject to change without notice.



# Host Bar

## Bar Brands– 40 oz. Bottle

Rye, Rum, Gin, Vodka, Scotch \$140

## Premium Brands – 40 oz. Bottle

Canadian Club Whiskey \$160

Absolute Vodka \$160

Bacardi Rum \$160

Beefeater Gin \$160

## Cognacs & Liqueurs

Sambuca \$85

Schnapps \$85

Amaretto \$85

Kahlua \$125

Baileys \$140

Drambuie \$140

Grand Marnier \$160

Courvoisier or Remy VS \$160

## Punch Fountain (Serves 80)

Non Alcoholic \$75

Rum or Vodka \$125

## Non Alcoholic Beverages

Molson Exel \$3.50

Perrier \$3.50

Bottled Water \$2.50

Soft Drinks \$2.00

## Beer

Domestic \$5.50

Imported Beer \$6.50

## House Wine

Glass \$7

Bottle \$29

Host Bar charges are based on consumption and are subject to applicable taxes and service gratuity  
If bar receipts are less than \$250.00 a bartender charge of \$15.00 per hour (minimum 4 hours) will apply  
There is a set up fee of \$50.00 for all Host Bars

# Cash Bar

Rye, Rum, Gin, Vodka, Scotch \$5.75

Peppermint & Peach Schnapps \$6.50

Baileys, Kahlua \$6.50

Drambuie \$6.50

Cointreau \$6.50

Grand Marnier \$7.00

Courvoisier or Remy Martin \$7.00

House Wine by the Glass \$7.00

Domestic Beer \$5.75

Imported Beer \$6.75

There is a Set Up Charge of \$50.00 for All Cash Bars  
If bar receipts are less than \$250.00, a bartender fee of \$15.00 per hour (minimum 4 Hours) will apply  
Cash Bar prices include all applicable taxes

All Prices Subject to LCBO Price Increases

In an effort to support sustainability, we use locally sourced ingredients that are grown using environmentally and socially responsible methods based on seasonal availability.  
Please add appropriate taxes & 15 % gratuities to menu selections. Prices are subject to change without notice.

## Red Wines

<b>Vineland Estates Cabernet Franc</b> Aromas of black fruit, dried herbs, plum & pepper	<b>\$33</b>
<b>Peller Family Series Cabernet Merlot</b> Black cherry, tobacco, pepper, black tea & blueberry.	<b>\$33</b>
<b>Red House Wine Company</b> Cabernet Shiraz	<b>\$33</b>
<b>Inniskillin—Niagara Series Pinot Noir</b> Blackberry fruit, smoke & white pepper aromas.	<b>\$31</b>
<b>Trius Cabernet Sauvignon</b> Blackcurrent, cedar & vanilla with a touch of pepper	<b>\$33</b>
<b>Megalomaniac Homegrown Red</b> A Bordeaux styled red with blackberry and subtle spices	<b>\$33</b>

## White Wines

<b>Vineland Estates Semi Dry Riesling</b> Delicate floral citrus, apple & peach aroma	<b>\$33</b>
<b>Vineland Estates Unoaked Chardonnay</b> Concentrated citrus & green apple aroma	<b>\$33</b>
<b>Peller Family Series Chardonnay</b> Bouquet of sweet apple, tropical fruits and a hint of toasted oak.	<b>\$33</b>
<b>Inniskillin—Niagara Series Pinot Grigio</b> Clean, fresh, with passion & green tropical fruit.	<b>\$31</b>
<b>White House Wine Company</b> Riesling Pinot Grigio	<b>\$33</b>
<b>OPEN Riesling Gewurztraminer</b> Clear, pale straw colour, floral & hints of peach	<b>\$31</b>
<b>Trius Sauvignon Blanc</b> Citrus, green apple, spring blossoms & grassy notes	<b>\$33</b>
<b>Megalomaniac Homegrown White</b> A fruity wine with melon, lemon, honey suckle, peach and orange	<b>\$33</b>

### Open Sparkling \$33

Baked apple cinnamon, pear & a hint of citrus

### Megalomaniac Pink Slip Rose \$38

Aromatic strawberry, mint and subtle spice notes with lavender

## House Wines

**\$29**

### OPEN Sauvignon Blanc

Fresh citrus, floral aromas & flavours of tropical fruit

### OPEN Merlot

Lush aroma of dark fruit & spice with a smooth finish

### Jackson Triggs Shiraz

Vibrant red colour & bouquet of berries and herbs

### Jackson-Triggs Chardonnay

Light vanilla, oak & fruit aroma, with ripe apple

In an effort to support sustainability, we use locally sourced ingredients that are grown using environmentally and socially responsible methods based on seasonal availability.  
Please add appropriate taxes & 15 % gratuities to menu selections. Prices are subject to change without notice.

# Breakfast

## *The Continental* ( No Minimum )

Fresh Sliced Fruit Display  
Flavoured Yogurts  
Assorted Cold Cereals  
Bakery Fresh Muffins & Pastries  
Butter and Fresh Fruit Preserves  
Assorted Fruit Juices  
Coffee and Tea

\$12

## *The All Canadian Buffet* ( Minimum Of 15 Guests )

Scrambled Eggs  
Peameal Bacon  
Country Sausage  
Breakfast Potatoes  
Fresh Sliced Fruit Display  
Assorted Cold Cereals  
Bakery Fresh Muffins & Pastries  
Toast  
Butter, Fresh Fruit Preserves and Jams  
Assorted Fruit Juices  
Coffee and Tea

\$16

## *Four Points Breakfast Buffet* ( Minimum Of 15 Guests )

Tomato & Spinach Eggs Benedict  
Toast  
Belgian Waffles  
Buttermilk Pancakes  
Crisp Bacon Strips  
Breakfast Potatoes  
Oatmeal with raisins & Brown Sugar  
Sliced Seasonal Fruit  
Bakery Fresh Muffins & Pastries  
Flavoured Yogurts  
Butter and Fruit Preserves  
Assorted Fruit Juices  
Coffee and Tea

\$21



In an effort to support sustainability, we use locally sourced ingredients that are grown using environmentally and socially responsible methods based on seasonal availability.  
Please add appropriate taxes & 15 % gratuities to menu selections. Prices are subject to change without notice.

# *Special Occasions*

*Bachelorette, Showers, Rehearsals, etc.*

## *Brunch*

*(Minimum Of 25 Guests)*

Assorted Fruit Juices  
Garden Salad With Assorted Dressings  
Potato Salad, Pasta Salad  
Muffins, Danishes And Scones  
Scrambled Eggs  
Bacon  
Home Fried Potatoes  
Fluffy Pancakes And French Toast  
Butter, Fruit Preserves And Jams

\*

Roast Top Sirloin Of Beef  
Beef Or Vegetable Lasagna  
Vegetable Medley  
Fruit Display  
Assorted Pastries  
Coffee, Tea

**\$25**

## *Tea Party*

*(Minimum Of 15 Guests)*

A Selection of Bigelow Tea  
*served with sugar cubes, lemon slices, milk*  
Coffee and Assorted Soft Drinks

\*

Fresh Seasonal Fruit  
Petit Four Pastries  
Chocolate Strawberries  
Shortbread Cookies

\*

Assorted Tea Sandwiches:  
Egg Salad Croissant  
Smoked Salmon & Cucumber  
Crab Salad  
Pesto Chicken  
Roasted Vegetable & Goat Cheese

**\$17**

## *Family Style*

*(Minimum Of 15 Guests)*

Assorted Artisan Breads with Butter  
House Salad with Balsamic Vinaigrette

\*

Rice Pilaf  
Roasted Balsamic Vegetables

\*

Grilled Herb Marinated Chicken Breast

\*

Chef Selected Seasonal Dessert  
Assorted Soft Drinks  
Coffee and Tea

**\$21**

# *Special Occasions*

## *Pizza & Wings* (Minimum Of 12 Guests)

24 Slice Pizza with choice  
of 2 toppings

\*

Buffalo Wings

\*

Vegetable Tray  
with Maple Ranch Dressing

\*

Caesar Salad

\*

Assorted Soft Drinks

**\$18**

## *BBQ* (Minimum Of 12 Guests)

Mixed Greens Salad  
Dill Cucumber Salad  
Greek Pasta Salad

\*

BBQ Chicken Breasts  
Beef Burgers  
Corn on the Cob  
Baked Potatoes

\*

Fresh Sliced Fruit  
Pecan Pie  
Strawberry Shortcake

**\$24**

## *Pasta* (Minimum Of 15 Guests)

Assorted Artisan Breads and Butter  
Caesar Salad  
Roma Tomato & Bocconcini  
Marinated Roasted Vegetables

\*

Chicken Parmesan

\*

Penne in Tomato Basil Sauce  
Tortellini with Mushroom Cream Sauce

\*

Tiramisu  
Coffee and Tea

**\$31**