

The Place to Meet

The minute you enter The Crowne Plaza Ottawa, you will be impressed by the attention to detail and décor of our facility. Our commitment is to the finest service in the tradition that only Crowne Plaza can.

Our Executive Chef, Christopher Marz, and his culinary team prepare sumptuous cuisine that dazzles both the eye and pallet.

The team of dedicated Catering and Convention specialists are available to guide you through every detail. We offer you assistance in coordinating every step of your event to ensure a successful completion.

To schedule an appointment, please contact us at (613) 237-3600.

Food and Beverage

In addition to our enclosed menu, our Executive Chef and Director of Catering would be delighted to design creative and personalized menus for your function. From coffee breaks to dinners, we are pleased to meet your each and every need.

It is recommended that menu selections and contracts be finalized thirty (30) days prior to the function.

The number of people must be guaranteed 72 hours (3 working days) before the event for groups of 300 and less, and 96 hours (4 working days) before the event for groups of over 300 people. When no guarantee is given, the estimated number of people at the time of booking is taken as a guarantee for billing.

The Client agrees to pay the number guaranteed or in attendance, whichever is greater. The Hotel is prepared to serve 2% above the guarantee up to a maximum of 20 persons, provided this does not exceed the capacity of the room.

Menu prices will be confirmed 3 months prior to the function. All prices quoted for food and beverage are subject to applicable provincial and federal taxes and a 15% service charge.

Governed by the Ontario liquor laws, no beverage service will be permitted after 2:00 a.m.

Food on buffets can only be left out for a maximum of 2 hours due to Food Safety Regulations.

Children 12 years and under will receive a 50% discount on meals or a children's menu is available.

Dietary Constraints and Food Allergies

The Crowne Plaza Ottawa is pleased to offer alternative meals for those guests with special dietary constraints. Special requests must be made 3 business days prior to your event.

In the event that any of the guests in your group has food allergies, you shall inform us of the names of such persons and the nature of their allergies, in order that we can take the necessary precautions when preparing their food. Your Crowne Meeting Manager will be happy to answer any questions you have.

Service Charges

All food and beverage requirements to be served in the function rooms are exclusively supplied by the Crowne Plaza Ottawa Catering Department. The only exception to this is wedding cakes, where a \$50.00 service charge is applicable.

A \$50.00 labour charge is applicable for food functions of less than 25 persons.

A labour charge of \$20.00 per hour for a minimum of four (4) hours per each bartender and cashier will apply when the minimum net consumption of that bar is less than \$375.00.

When the services of a Chef are required, a minimum of four (4) hours service charge, at \$25.00 per hour is applicable.

Music

For functions hiring a disc jockey or live music, a SOCAN licensing fee of \$59.17 plus GST applies.

Telephone/Internet Access

A dedicated phone line is available, which allows you to make or receive calls directly.

*Dedicated telephone line (with long Distance available upon request)
@ \$25.00 plus long distance charges per line*

*All our rooms have high-speed Internet access.
Cost for one high-speed line is \$325.00 for the duration of the stay.*

Security Requirements

For certain events, the Hotel may require that security guards be provided at the client's expense (\$19.00 per hour plus GST per security guard, minimum of 2 security guards). Only Hotel approved security firms may be utilized.

Material Delivery and Pick-up / Handling Charges

Delivery of materials for meetings will only be accepted 72 hours prior to the function (storage space is subject to availability). The material must clearly show the following information:

Name of event:

Date of Event:

Name of Event Contact:

Room Name:

Catering Representative:

Number of items:

Attention: Banquet Department

A Handling Charge of \$1.00 per box (in and out) will apply when more than 10 boxes are expected.

The Hotel does not provide storage or handling services for exhibit material.

All material and exhibits must be removed from the Hotel premises on the last day of the event. The client is responsible to make arrangements for the pick-up of all material.

The Hotel assumes no liability for loss or damage to materials while stored on Hotel premises.

Our receiving dock business hours are 7:00AM - 3:30PM Monday through Friday. Please make alternative arrangements with your Crowne Meeting Manager outside of these times. Labour charges for weekend deliveries/pick ups may apply.

Function Rooms

The Crowne Plaza Ottawa reserves the right to charge allocated function space should the number of guests exceed the maximum capacity of the room or not meet the minimum required number of guests for that room.

In accordance with fire regulations, no fire exits are to be blocked. Candles with an open flame are not permitted.

Nails, tacks and tape are strictly forbidden. Easels and corkboards are available. Kindly make arrangements with us beforehand if you have anything to affix.

Cloak Room

Coat check facilities are available on a host or cash basis. The Hotel assumes no responsibility for loss or theft.

Floral and Decor

Your Catering Representative will be pleased to assist you with any floral, entertainment and décor recommendations.

Entertainment should cease by 2:00 a.m. in order to vacate the function by 2:45 a.m.

Audio Visual



Our in-house supplier is Presentation Services Audio Visual Corp. Please contact Mr. Robert Yaworski at Presentation Services directly for a quotation at their on site office at (613) 236-32292 or by email at ryaworski@ps-av.ca, and he will be happy to assist you. Presentation Services offers the latest in presentation technology at competitive rates, and because of their on-site status and facility expertise, provide an unmatched level of service to our clients. All services and/or equipment ordered through Presentation Services Inc. will be invoiced through the Hotel billing system.

Use of alternative audio-visual supplier will require clearance from the Hotel in order to ensure that the necessary insurance documents are filed. Additionally, applicable user fees will be charged to cover the additional cost of the use of Hotel resources in the course of executing you event. Schedules of these costs are available upon request.

Cancellation

In the event of cancellation within nine (9) weeks prior to the function date, a cancellation fee equal to the deposit will be charged. Should the function be cancelled within six (6) weeks prior to arrival, the full value of the regular meeting room rental and the estimated food value will be charged. If the function is cancelled three (3) weeks or less prior to the function, full food and beverage and rental costs will be charged.

Deposit and Credit Billing

A deposit of \$1000.00 is required to confirm all bookings. This deposit is non-refundable unless the Hotel is able to re-book the space with comparable business at least thirty (30) days prior to the function date.

All social functions will be required to pay 100% of estimated charges 72 hours prior to the event by credit card, certified cheque or cash.

Groups who wish to request direct billing should complete a credit application four (4) months prior to the event to allow sufficient time to receive approval from our Credit Manager. All payments are due within thirty days of receipt of invoices.

Coffee Break

Beverages

| | |
|---|---------------------------------|
| Individual Milk | \$1. ⁹⁵ (each) |
| Coffee and Tea | \$3. ²⁵ (per cup) |
| Assorted Soft Drinks (<i>Coke, Sprite, Ginger Ale and Diet Coke</i>) | \$3. ⁰⁰ (per bottle) |
| Assorted Chilled Juices | \$3. ⁰⁰ (per bottle) |
| Jug of White or Chocolate Milk (<i>12 x 5oz Glasses</i>) | \$16. ⁵⁰ (per jug) |
| Jug of Ice Tea (<i>6 x 5oz Glasses</i>) | \$16. ⁰⁰ (per jug) |
| Assorted Jugs of Soft Drinks (<i>12 x 5oz Glasses – Coke, Sprite, Ginger Ale & Diet Coke</i>) | \$16. ⁹⁵ (per jug) |
| Assorted Jugs of Chilled Juices (<i>12 x 5oz Glasses</i>) | \$19. ⁹⁵ (per jug) |

Water Menu

| | |
|--|---------------------------------|
| S.Pellegrino Water 500ml | \$5. ²⁵ (per bottle) |
| S.Pellegrino Water 1 Litre | \$7. ⁷⁵ (per bottle) |
| Perrier Water 500ml | \$5. ²⁵ (per bottle) |
| Perrier Water 750ml | \$7. ²⁵ (per bottle) |
| Nestle Pure Life Natural Water 500ml | \$1. ⁷⁵ (per bottle) |

From our Bakery

| | |
|---|---------------------------------|
| Warm Cinnamon or Plain Scones with Preserves | \$2. ⁹⁵ (each) |
| Cranberry and White Chocolate Scones | \$3. ⁵⁰ (each) |
| Assorted Cereal Bars | \$2. ⁵⁰ (each) |
| Cereal and Cold Milk | \$2. ⁹⁵ (per person) |
| Assorted Cookies | \$23. ⁹⁵ (per dozen) |
| Assorted Squares | \$24. ⁹⁵ (per dozen) |
| Assorted Market Turnovers | \$29. ⁹⁵ (per dozen) |
| Bagels with Flavoured Cream Cheese | \$26. ⁵⁰ (per dozen) |
| Baker's Basket of Danish Pastries, Croissants and Muffins | \$29. ⁹⁵ (per dozen) |

Healthy Snacks

| | |
|---|---------------------------------|
| Whole Fresh Fruit | \$1. ⁹⁵ (each) |
| Assorted Yogurts | \$2. ⁹⁵ (each) |
| Fresh Fruit Salad | \$3. ⁹⁵ (per person) |
| Sliced Fresh Fruit | \$4. ⁹⁵ (per person) |
| Add Chocolate Fondue to Sliced Fresh Fruit | \$2. ⁹⁵ (per person) |
| Assorted Fruit Breads (<i>12 slices per loaf</i>) (<i>Banana Nut, Apple & Spice, Vanilla, Carrot, Cranberry & Nuts, or Zucchini</i>) | \$18. ⁰⁰ (per loaf) |
| Canadian Yellow and White Cheddar Cubes with Fruit Garnish and Crackers (<i>1.5 oz/ per person</i>) | \$3. ⁹⁵ (per person) |

Prices subject to change without notice.

Taxes and gratuities not included.

Revised December 2007

Introduction - Page 5 of 19

Coffee Break

Themed Breaks

The Casual

Orange Juice, Sliced Fresh Fruit, Assorted Squares, Coffee, Tea \$7.⁵⁰ (per person)

Fun at the Movies

Popcorn, M&M's, Energy Bars, Mrs. Vicky Potato Chips and Soft Drinks \$7.⁷⁵ (per person)

The Iceberg

Ice Cream Bar Novelties and Frozen Juice Bars, Coffee, Tea..... \$7.⁹⁵ (per person)

Health Break

Mediterranean Vegetable Platter with Hummus and Pita Chips, Whole Fresh Fruit, V8 Juice..... \$7.⁹⁵ (per person)

Tropical Island

Banana Loaf, Brown Sugar and Rum Soaked Pineapple, Fruit Smoothies \$8.⁵⁰ (per person)

Preston Street Break

Assorted Italian Biscotti, Sfogliatelle and Stuffed Canolli, Flavored Coffee, Selection of Tea \$8.⁹⁵ (per person)

Byward Market

Assorted Cookies and Squares, Fresh Fruit with Velvety Melted Chocolate, Cold Milk or Hot Chocolate \$8.⁹⁵ (per person)

Quebec Connection

Brie with Baguette and Grapes, Strawberries Marinated with Maple and Grand Marnier, Toasted Croissant with Flavored Cream Cheese, Mineral and Spring Water \$9.⁹⁵ (per person)

The Häagen Dazs Extreme Chill Out Break

Assorted Häagen Dazs bars and Nestle novelties presented in a unique ice cream cart with umbrella, served with Premium Dark Roast Gevalia Coffee \$9.⁹⁵ (per person)

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Revised December 2007

Introduction - Page 6 of 19

Breakfast Buffet

The Continental

Chilled Orange and Grapefruit Juice, Fresh Fruit Salad, Bakers Basket of Traditional Croissants, Danish Pastries, Muffins, Toast, Bagels, Fruit Bread *or* Scones (*Choice of 3*), Butter and Preserves, Coffee and Tea (Regular and Herbal)..... \$13.⁵⁰ (per person)

The Jogger

Chilled Orange, Apple and Grapefruit Juice, Low Fat Yogurt, Cold Cereal and Milk, Sliced Fresh Fruit, Cinnamon Scones, Assorted Turnovers, Margarine and Preserves, Coffee and Tea (Regular and Herbal)..... \$13.⁹⁵ (per person)

Rise & Shine Ottawa

Chilled Orange and Grapefruit Juice, Fresh Fruit Salad, Baker's Basket of Croissants, Danish Pastries, Scones, Muffins, Toast, Bagels *or* Fruit Bread (*Choice of 3*), Cold Cereal and Milk, Scrambled Eggs with Sausage, Ham *or* Crisp Bacon (*Choice of 2 Meats*), Country Style Potatoes, Butter and Preserves, Coffee and Tea.... \$16.²⁵ (per person)

The Canadian

Chilled Orange and Grapefruit Juice, Fresh Fruit Salad, Bakers Basket of Traditional Croissants, Danish Pastries, Muffins, Toast, Bagels, Fruit Bread *or* Scones (*Choice of 3*), Scrambled Eggs with Havarti and Herbs Cheese, Ham, Chorizo Sausage *or* Canadian Back Bacon (*Choice of 2 Meats*), Mini Potato Pancakes, Butter and Preserves, Coffee and Tea \$16.⁵⁰ (per person)

Enhancements

| | |
|--|--|
| Canadian Cheese Tray (<i>1.5 oz per person</i>)..... | additional \$3. ⁹⁵ (per person) |
| Sliced Fresh Fruit..... | additional \$2. ⁹⁵ (per person) |
| French Toast with Pure Canadian Maple Syrup | additional \$2. ⁹⁵ (per person) |
| Ham and Pepper Omelet..... | additional \$2. ⁹⁵ (per person) |
| Cheese Omelet..... | additional \$2. ⁹⁵ (per person) |
| Mango and Raspberry Fruit Smoothie..... | additional \$2. ⁹⁵ (per person) |

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Revised December 2007

Introduction - Page 7 of 19

Lunch

Working Luncheons

Make Your Own Deli Sandwich

Soup of the Day, Chef's Choice of One Salad, Selection of Deli Cold Cuts, Tuna Salad, Egg Salad Served with a Variety of Breads and Baguettes, (*Served with Hot Peppers, Shredded Lettuce, Tomatoes, Mustard, Pickles, Onions and Olives*), Dessert of the Day, Coffee and Tea \$19.⁹⁵ (per person)

Additions

Crisp Garden Vegetables with Herb and Mayonnaise Dip \$1.⁵⁰ (per person)
Assortment of Canadian Cheeses \$1.⁹⁵ (per person)
Chef's Choice of Salad Selection \$2.²⁵ (per person)

Crowne Hero Buffet

Soup of the Day, Crisp Garden Vegetables with Herb and Mayonnaise Dip, Chef's Choice of Two Salads, Assorted Baguettes Garnished and Stacked with Sliced Deli Cold Cuts or Roasted Vegetables and Sliced Provolone Cheese (*2 pieces per person*), Fresh Fruit Salad, Dessert of the Day, Coffee and Tea \$20.⁹⁵ (per person)

GG Express

Soup of the Day, Crisp Garden Vegetables with Herb and Mayonnaise Dip, Chef's Choice of Two Salads, Grilled Vegetable and Ancho Chipote Wrap, Chicken Caesar Wrap and Tangy Tuna and Sundried Tomato Wrap (*2 halves per person*), Fresh Fruit Salad, Dessert of the Day, Coffee and Tea \$20.⁹⁵ (per person)

Business Subwich

Soup of the Day, Crisp Garden Vegetables with Herb and Mayonnaise Dip, Chef's Choice of Two Salads, Chef's Choice of Two Sandwiches: Warm Deli Sandwiches: Roast Turkey and Montreal Style Smoked Meat with Swiss Cheese or Warm Chicken Panini with Pesto Mayonnaise and Mozzarella or Roasted Vegetables and Goat Cheese Foccacia, (*Based on One Sandwich per person and Served with Hot Peppers, Shredded Lettuce, Tomatoes, Mustard, Pickles, Onions and Olives*) Fresh Fruit Salad, Dessert of the Day, Coffee and Tea..... \$23.⁹⁵ (per person)

Foccacia Club

Soup of the Day, Crisp Garden Vegetables with Herb and Mayonnaise Dip, Chef's Choice of Two Salads, Selection of Foccacia Clubs, Dessert of the Day, Coffee and Tea \$22.⁹⁵ (per person)
Choice of Two Clubs (2 halves per Person)

Western - Roast Beef, Turkey, Ham with Lettuce and Tomato

Italian – Capicollo, Genoa Salami, Provolone Cheese, Roasted Red Peppers with Tomatoes

Vegetarian – Hummus, Feta Cheese with Mediterranean Vegetables and Basil Pesto

Canadian Seafood – Smoked Salmon with Baby Shrimp, Cream Cheese and Baby Spinach

Pasta Lunch (Minimum of 20 people)

Soup of the Day, Chef's Choice of Two Salads, Vegetarian Pizza topped with Mozzarella Cheese, Beef Lasagna, Dessert of the Day, Coffee and Tea..... \$24.⁹⁵ (per person)

Prices subject to change without notice.

Taxes and gratuities not included.

Revised December 2007

Introduction - Page 8 of 19

Lunch

Pending the menu selection and the season, our Executive Chef will choose the freshest vegetables and most appropriate starch to compliment your meal. All buffet and plated meals include bread, butter, coffee and a selection of teas.

Lunch Buffet

Starters

Chef's Fresh Soup of the Day

Salads (Chef's Choice of Two)

Hot Selections (Choice of Two)

Grilled Breast of Skinless, Boneless Chicken with Lemon and Leek Sauce

Bootleggers Beef Stew with Whisky and Peppercorn Sauce

Penne Pasta with Spinach, Sun Dried Tomatoes, Green Onion and Gouda Cheese Sauce

Roast Pork with Brown Sugar and Grain Mustard Glaze au Jus

Atlantic Salmon Escallops with Creamy Pesto Sauce

Vegetarian, All Dressed or Spicy Chicken and Sausage Pizza (Choice of One Pizza)

Dessert

Dessert Table

\$27.⁹⁵ (per person)

Additions

| | |
|--------------------------------|---------------------------------|
| Additional Salad | \$2. ⁵⁰ (per person) |
| Additional Hot Selection | \$3. ⁵⁰ (per person) |

Pricing based on a minimum of 40 people.
Less than 40 people, additional charges will be applied.

Lunch a la Carte

All of our lunch entrées are served with choice of fresh garden salad or soup of the day, daily dessert, tea or coffee.

| | |
|--|----------------------------------|
| Roast Turkey Breast with Cranberry and Grape Chutney | \$25. ⁷⁵ (per person) |
| Thai Style Chicken Breast on Bok Choy Mixed Vegetables with Pineapple Basmati Rice | \$26. ⁹⁵ (per person) |
| Brown Sugar and Maple Glazed Pork Loin with Mustard Tarragon Sauce | \$26. ⁷⁵ (per person) |
| Poached Atlantic Salmon Escalope with Creamy Pesto Sauce | \$26. ⁹⁵ (per person) |
| Creole-Style Chicken with Barbecue Glaze and Mango Chutney | \$26. ⁷⁵ (per person) |
| Slow Roast Alberta Roast Beef with Drunken Thyme Whiskey Sauce | \$30. ⁵⁰ (per person) |
| Vegetable Curry with Basmati Pilaf and Herbed Tofu | \$24. ⁵⁰ (per person) |
| Penne Pasta with Creamy Tomato and Spinach Sauce | \$24. ⁷⁵ (per person) |
| Three Cheese Tortellini with Rose Sauce | \$25. ⁵⁰ (per person) |

Prices subject to change without notice.

Taxes and gratuities not included.

Revised December 2007

Introduction - Page 9 of 19

Dinner

Pending the menu selection and the season, our Executive Chef will choose the freshest vegetables, and the most appropriate starch to compliment your meal. All meals include bread, butter, coffee and a selection of teas.

Buffet Dinner

Buffet #1

Soup of the Day, Delicatessen Cold Cuts with Cheese and Crackers,

Salads (*Choice of Four*) - Crispy Garden Vegetables with Herb and Mayonnaise Dip, Greek Style Salad, Texas Style Caesar Salad, Italian Grilled Vegetable Salad, Mexican Kidney Bean and Chick Pea Salad with Cilantro and Tequila Dressing, Fusilli Salad with Sun Dried Tomato and Pesto Dressing, *or* Baby Potato Salad with Grain Mustard Dressing,

Hot Entrées (*Choice of Two Entrees*) – Poached Salmon Filet with Fresh Herb Cream Sauce, Roast Chicken Breast with Red Chili and Gouda Cheese, Roast Beef with Green Peppercorn Sauce, Pork Loin with Caramelized Apple and Calvados Jus, Penne Pasta Tossed in Pesto with Spinach and Tomato Sauce

Dessert - Assorted Cakes, Pies and Fresh Sliced Fruits \$38.⁹⁵ (per person)

Buffet #2

Soup of the Day, Delicatessen Cold Cuts with Cheese and Crackers,

Salads (*Choice of Four*) – Crispy Garden Vegetables with Herb and Mayonnaise Dip, Spinach and Romaine Salad with Creamy Lemon Dressing, Mediterranean Chick Pea Salad, Roma Tomatoes, Red Onion, Olive and Oregano Salad, Grilled Seafood and Rice Noodle Salad with Herbed Olive Oil and Sea Salt, *or* Pickled Mushroom Salad

Hot Entrées (*Choice of Two Entrées*) – Roast Chicken Breast with Sun Dried Tomato and Pesto Cream, Roast Strip Loin of Beef with Shallot and Red Wine Sauce, Pan Fried Pickerel with Brown Butter and Lemon, Herb Rubbed Roast Leg of Lamb with Fresh Herb Stuffing and Port Jus, Three Cheese Tortellini with Spinach and Tomato Cream, *or* Sauteéd Veal Strips in a Mushroom and Tarragon Sauce,

Dessert – Assorted Cakes and Pies, Chocolate Fondue with Fresh Fruit..... \$42.⁹⁵ (per person)

Additions

Additional Salads..... \$2.⁹⁵ (per person)

Additional Hot Entrees \$3.⁹⁵ (per person)

Pricing based on a minimum of 50 people.

Less than 50 people, additional charge will be applied.

Children's Menu

Crudités with Herb Dip, Pizza, Chicken Fingers *or* Beef Burger (*Choice of 1*)

Ice Cream with Chocolate Sauce

Milk or Pop

\$15.⁹⁵ (per person)

Prices subject to change without notice.

Taxes and gratuities not included.

Revised December 2007

Introduction - Page 10 of 19

Dinner

Pending the menu selection and the season, our Executive Chef will choose the freshest vegetables, and the most appropriate starch to compliment your meal. All meals include bread, butter, coffee and a selection of teas.

Plated Dinner

Dinner #1

Yukon Gold Potato and Leek Soup, Asparagus, Cherry Tomato, Bell Peppers and Olive Salad with Lemon Yogurt Dressing, Supreme of Grain-Fed Chicken with Crispy Panko and Grain Mustard Crust, Chocolate Mousse Cake with Orange and Grand Marnier Sauce \$37.⁹⁵ (per person)

Dinner #2

Roast Red Pepper and Apple Bisque, Mixed Seasonal Greens and Fresh Herb Salad with Balsamic Vinaigrette, Brown Sugar and Grainy Mustard Glazed Pork Loin with Pineapple and Green Peppercorn Sauce, Pear and Chocolate Clafoutis with White Rum Vanilla Sauce..... \$37.⁹⁵ (per person)

Dinner #3

Clam and Corn Chowder with Sweet Potato, Roma Tomato Salad with Goat Cheese Dressing and Fresh Basil, Roast Leg of Lamb with Garlic and Portobello Mushroom Sauce, French Apple and Cottage Cheese Flan with Crème Anglais..... \$38.²⁵ (per person)

Dinner #4

Smooth French Tomato Soup with Gin Chantilly, Baby Spinach Salad with Mandarin Segments, Crumbled Feta, Sun Dried Cranberries and Raspberry Dressing, Cedar Plank Baked Maple and Dijon Glazed Atlantic Salmon served with Chive Cream Sauce, Carrot Cake with Rich Iced Topping and Walnuts \$38.⁹⁵ (per person)

Dinner #5

Brandied Onion Soup with Fresh Thyme and Gruyere Cheese Crouton, Smoked Salmon Curls with Baby Shrimp Salad, Capers and Lemon, Alberta Prime Rib with Cabernet Shallot Sauce, Lemon Cheese and Almond Mousse Cake with Duo of Fresh Fruit Sauces \$44.⁹⁵ (per person)

Vegetarian Options available upon request

Prices subject to change without notice.

Taxes and gratuities not included.

Revised December 2007

Introduction - Page 11 of 19

Dinner

Pending the menu selection and the season, our Executive Chef will choose the freshest vegetables, and the most appropriate starch to compliment your meal. All meals include bread, butter, coffee and a selection of teas.

A la Carte Dining

Zucchini, Roast Red Pepper and Potato Soup

Arugula and Frisée Salad with Crab, Grapefruit and White Balsamic Emulsion

Main Entrée (choice of one, please see below)

Cedar Smoked Atlantic Salmon Filet with a Maple and Dijon Glaze and Chive Cream.....\$38.⁹⁵ (per person)

10 oz Herb Marinated Alberta Rib Eye Steak with a Portabello Mushroom and Onion Sauce... \$41.⁹⁵ (per person)

Supreme of Chicken with Crispy Panko and Grain Mustard Crust, Lemon Scented Jus.....\$37.⁵⁰ (per person)

Triple Chocolate Mousse with Raspberry Coulis and Fresh Seasonal Fruit Garnish.

Enjoy our à la Carte Dining Menu, where upon arrival you can choose one of the three main entrées offered. An additional \$6.00 per person surcharge will be applied to the menu price.

Pricing based on a maximum of 100 people.

Prices subject to change without notice.

Taxes and gratuities not included.

Revised December 2007

Introduction - Page 12 of 19

Dinner

Pending the menu selection and the season, our Executive Chef will choose the freshest vegetables, and the most appropriate starch to compliment your meal. All meals include bread, butter, coffee and a selection of teas.

A la Carte Selections (minimum 3 course meal)

Soups

| | | |
|---|--------------------|--------------|
| Mushroom and Tarragon Soup | \$6. ²⁵ | (per person) |
| Orange Scented Carrot and Ginger Soup..... | \$6. ²⁵ | (per person) |
| Garden Vegetable and Red Bean Soup..... | \$6. ²⁵ | (per person) |
| Yukon Gold Potato and Leek Soup | \$5. ⁹⁵ | (per person) |
| Chicken and Corn Chowder with Sweet Potato..... | \$6. ⁵⁰ | (per person) |
| Creamy Green Asparagus Soup with Pernod Essence..... | \$6. ²⁵ | (per person) |
| French Tomato Soup with Gin Chantilly..... | \$5. ⁹⁵ | (per person) |
| Brandied Onion Soup with Fresh Thyme and Gruyère Cheese Crouton | \$6. ⁵⁰ | (per person) |
| Zucchini, Roasted Red Peppers and Potato Soup | \$6. ²⁵ | (per person) |
| Roast Red Peppers and Apple Bisque..... | \$6. ⁵⁰ | (per person) |

Salads

| | | |
|---|--------------------|--------------|
| Mixed Seasonal Greens & Fresh Herb Salad with Balsamic Vinaigrette | \$5. ⁹⁵ | (per person) |
| Asparagus, Cherry Tomato, Bell Peppers and Olive Salad with a Lemon Yogurt Dressing | \$6. ⁵⁰ | (per person) |
| Roma Tomato Salad with Red Onion and Mariposa Goat Cheese Dressing..... | \$5. ⁹⁵ | (per person) |
| Tender Green Leaves with Mustard Sprouts and Oregano Vinaigrette | \$6. ⁵⁰ | (per person) |
| Baby Spinach Salad with Mandarin Segments, Crumbled Feta, Sun Dried Cranberries and Poppy Seed Dressing | \$7. ⁰⁰ | (per person) |
| Arugula & Frisée Salad with Flaky Blue Crab, Grapefruit and White Balsamic Emulsion | \$8. ⁹⁵ | (per person) |

Appetizers

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|--|--------------------|--------------|
| Lemon Marinated Tiger Prawns on Avocado and Tomato Salsa with Cajun Remoulade | \$8. ⁵⁰ | (per person) |
| Roasted Vegetable and Goat Cheese Tart on Baby Spinach Salad with Maple Balsamic Drizzle | \$7. ⁵⁰ | (per person) |
| Forest Mushroom and Port Ragout in Flaky Puff Pastry | \$7. ⁵⁰ | (per person) |
| Smoked Salmon Curls with Baby Shrimp Salad, Capers and Lemon | \$7. ⁹⁵ | (per person) |
| Spinach Fettuccine with Gorgonzola Cream Sauce and Fresh Herbs..... | \$8. ⁵⁰ | (per person) |
| Crispy Breaded Camembert on Spinach and Pear Salad with a Red Currant and Orange Glaze ... | \$7. ⁵⁰ | (per person) |
| Sautéed Crab Cakes with Corn and Pepper Salsa and Fresh Herb Salad..... | \$8. ⁵⁰ | (per person) |

Palate Cleansers

| | | |
|---|--------------------|--------------|
| Choice of Lemon, Mango or Raspberry Sorbets | \$2. ⁷⁵ | (per person) |
| Cranberry and Vodka Granite..... | \$2. ⁹⁵ | (per person) |
| Create your own flavour granite (<i>starting at</i>)..... | \$2. ⁹⁵ | (per person) |

Prices subject to change without notice.

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Revised December 2007

Introduction - Page 13 of 19

Dinner

Pending the menu selection and the season, our Executive Chef will choose the freshest vegetables, and the most appropriate starch to compliment your meal. All meals include bread, butter, coffee and a selection of teas.

Entrees

| | | |
|---|---------------------|--------------|
| Grilled Skinless Breast of Chicken with Mushroom and Fresh herb Sauce | \$19. ⁵⁰ | (per person) |
| Supreme of Chicken with a Grain Mustard Crust, Lemon Scented Jus | \$21. ⁹⁵ | (per person) |
| Bacon Wrapped Chicken Supreme with Forest Mushroom Stuffing and Rosemary Scented Jus | \$22. ⁹⁵ | (per person) |
| Roast Breast of Turkey with Savory Fresh Herb Stuffing, Cranberry and Grape Chutney | \$19. ⁹⁵ | (per person) |
| Cedar Smoked Salmon Filet with a Maple and Dijon Glaze and Chive Cream | \$20. ⁹⁵ | (per person) |
| Sautéed Snapper Filets with Creole Spices and Mango Chutney | \$21. ⁹⁵ | (per person) |
| Honey and Brown Sugar Glazed loin of Pork with Pineapple and Green Peppercorn Sauce | \$20. ⁵⁰ | (per person) |
| Herb Rubbed Roast Leg of Lamb with Garlic and Portobello Mushroom Sauce..... | \$20. ⁹⁵ | (per person) |
| Slow Roast Alberta Prime Rib with Cabernet and Shallot Sauce..... | \$25. ⁹⁵ | (per person) |
| 10 oz Marinated Albert Rib Eye Steak with a Mushroom and Onion Sauce..... | \$25. ⁹⁵ | (per person) |
| Herb Rubbed Alberta Beef Tenderloin with Madeira and Morel Sauce..... | \$25. ⁹⁵ | (per person) |

Main Course Dinner Enhancements

| | | |
|---|--------------------|---|
| Jumbo Shrimp Skewer..... | \$5. ⁹⁵ | (per person) |
| Choice of Main Course (Prior to Event)..... | \$2. ⁷⁵ | (per person additional to the price of entree) |

Vegetarian Entrees

| | | |
|---|---------------------|--------------|
| Vegetable Curry on Basmati Pilaf with Herbed Tofu (<i>Vegan Option</i>) | \$17. ⁹⁵ | (per person) |
| Polenta and Goat Cheese Tower with Red Pepper Coulis | \$17. ⁹⁵ | (per person) |
| Vegetable and Feta Cheese Strudel with Spicy Tomato Sauce..... | \$17. ⁹⁵ | (per person) |
| Portobello Mushroom Ravioli with Stewed Tomato and Oka Cheese Ragout | \$19. ⁹⁵ | (per person) |

Dessert

| | | |
|---|--------------------|--------------|
| Pear and Chocolate Clafoutis with White Rum and Vanilla Sauce | \$5. ²⁵ | (per person) |
| French Apple and Cottage Cheese Flan with Crème Anglaise | \$5. ²⁵ | (per person) |
| Triple Chocolate Mousse with Raspberry Coulis | \$5. ⁹⁵ | (per person) |
| Lemon Cheese and Almond Mousse Cake with Duo of Fruit Sauces | \$5. ²⁵ | (per person) |
| French Crepe Filled with Vanilla Ice Cream, Fruit Compote and Duo of Fruit Sauces | \$4. ⁹⁵ | (per person) |
| New York Style Cheese Cake with Fresh Berries in a Mango Sauce..... | \$5. ⁹⁵ | (per person) |
| Praline Mousse with Seasonal Berries served in a Tulip Cup | \$6. ²⁵ | (per person) |
| Chocolate Mousse Cake with Orange and Grand Marnier Sauce..... | \$5. ²⁵ | (per person) |

House Specialties

| | | |
|---|--------------------|--------------|
| Fresh Fruit Pavlova with Cream and Seasonal Fruits, Raspberry Coulis | \$5. ⁵⁰ | (per person) |
| Vanilla and Raspberry Panna Cotta with Peach and Mint Chutney..... | \$5. ⁵⁰ | (per person) |
| Chocolate Brownie and Roast Pecan Tart with Caramel Sauce | \$6. ²⁵ | (per person) |
| Caramelized Apple Tart with Tahitian Vanilla Ice Cream and Calvados Butterscotch..... | \$5. ⁹⁵ | (per person) |

Prices subject to change without notice.

Taxes and gratuities not included.

Revised December 2007

Blueberry and Apple Crumble with a Cinammon Infused Crème Anglaise \$5.⁵⁰ (per person)

Reception

Chef's Choice of Hot and Cold Canapés..... \$24.⁷⁵ (per dozen)

Cold Hors D'oeuvres

Halved Giant New Zealand Mussels with Tomato Cilantro Mayonnaise

Savory Shrimp Puffs with Fresh Dill and Chili Mayo

Proscuitto and Palm Hearts Rolls with Green Olives

Smoked Salmon Rolls with Cream Cheese on Pumpnickel Rounds

..... \$25.⁷⁵ (per dozen)

Hot Hors D'oeuvres

Marinated Chicken Brochettes with Satay Sauce

Golden Baked Spinach and Feta in Crispy Phyllo Pastry

Mini Vegetarian Spring Rolls with Plum Sauce

Spiced Chicken and Chili Bites

Assorted Mini Quiche

Caramelized Onion Crepes

..... \$25.⁷⁵ (per dozen)

Deluxe Cold Appetizers

Lemon and Herb Marinated Shrimp with Melon

Stuffed Cucumber with Lobster Salad

Proscuitto Flowers on Crispy Rounds with Cranberry Sauce

Cold Seafood Canapé Assortment

..... \$27.⁵⁰ (per dozen)

Deluxe Hot Appetizers

Asian Style Beef Brochettes with Teriyaki Sauce

Bacon Wrapped Scallops

Assorted Crispy Seafood Dim Sum Dumplings

Crab and Brie Cheese in Crisp Phyllo Pastry

Baked Mushroom Tarts

Blackbean Quesadillas Rolls

Mini Shrimp Skewers with Cocktail Sauce

Mini Beef and Mushroom Pastry Parcels

..... \$27.⁵⁰ (per dozen)

Minimum Order of 5 Dozen (2 Dozen of One Kind)

Prices subject to change without notice.

Taxes and gratuities not included.

Revised December 2007

Introduction - Page 15 of 19

Reception

A la Carte Reception

| | |
|--|---------------------------------|
| Cocktail Sandwiches: Salmon Salad, Tuna Salad, Turkey Salad and Egg Salad (3 Pieces per Person) | \$4. ⁰⁰ (per person) |
| Assorted Deli Sandwiches on Whole Grain Hearty and Italian Style Bread: Smoked Salmon and Cream Cheese, Roast Turkey with Cranberry Mayo, Black Forest Ham with Swiss Cheese and Dijonaise, Chunky Roast Vegetable and Feta (2 Pieces per person) | \$6. ⁵⁰ (per person) |
| Platter of Canadian and Imported Cheese with Fresh Fruit Garnish and Crackers (3 ounces per person) | \$8. ⁷⁵ (per person) |
| Warm Baked Brie with Cranberries Wrapped in Crispy Puff Pastry with Assorted Crackers (Minimum 25 people)..... | \$4. ⁹⁵ (per person) |
| Crisp Seasonal Garden Vegetable Assortment with Herb and Mayonnaise Dip | \$3. ⁷⁵ (per person) |
| Roasted Garlic Hummus in a Pumpernickel Bread Bowl with Baked Pita Chips and Crisp Garden Vegetables | \$4. ⁵⁰ (per person) |
| Seasonal Sliced Fresh Fruit Platter | \$4. ⁹⁵ (per person) |
| Basket of Chips or Pretzels or Nachos with Salsa and Sour Cream (Serves 10 people)..... | \$9. ²⁵ (per basket) |
| Basket of Assorted Nuts (Serves 10 People) | \$10. ⁹⁵ (per bowl) |
| Freshly Diced Tomato Bruschetta served with Crispy Olive Oil Brushed Crustini | \$3. ²⁵ (per person) |
| All Dressed (Pepperoni, Peppers, Mushrooms, Red Onion) or Vegetarian Pizza (Red Onion, Mushroom, Peppers, Artichoke Hearts and Black Olives) Squares (Based on 2 pieces per person)..... | \$3. ⁵⁰ (per person) |
| Crowne Tiger Shrimp Palm Tree with Condiments (15 dozen per tree) | \$600. ⁰⁰ (per each) |
| Atlantic Smoked Salmon with Capers, Red Onions, Lemon and Cream Cheese (serves 15 people)..... | \$125. ⁰⁰ |
| Risotto Station with Sautéed Mushrooms, Roasted Peppers and Fresh Herbs Served in a Parmesan Wheel | \$7. ⁹⁵ (per person) |
| <i>(Chef Labour Charge of \$25.00/Hour – Minimum 4 Hours will apply, One Chef per 100pp)</i> | |

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Revised December 2007

Reception

Assorted Pasta Station (fettuccini, penne, and cheese tortellini) tossed and served with choice of primavera, roma tomato and basil, or spinach and Oka rose Sauce. Served and garnished with Padano parmesan and fresh herbs\$6.⁹⁵ (per person)

(Chef Labour Charge of \$25.00/Hour – Minimum 4 Hours will apply, One Chef per 100pp)

Surcharge for Shellfish (Bay Scallops, Shrimp, Mussels)Additional \$2.⁹⁵ (per person)

(Chef Labour Charge of \$25.00/Hour – Minimum 4 Hours will apply, One Chef per 100pp)

Slow Roast Alberta Hip of Beef au Jus with Condiments and an Assortment of Breads and Baguette (*serves 150 people*) \$850.⁰⁰ (each)

(Chef Labour Charge of \$25.00/Hour – Minimum 4 Hours will apply, One Chef per 100pp)

Roasted Alberta Strip Loin of Beef au Poivre with Condiments and an Assortment of Breads and Baguettes (*serves 30 people*) \$275.⁰⁰ (each)

(Chef Labour Charge of \$25.00/Hour – Minimum 4 Hours will apply, One Chef per 100pp)

Brown Sugar and Grainy Mustard Glazed Ham with Condiments and an Assortment of Breads and Baguettes (*serves 40 people*) \$200.⁰⁰ (each)

(Chef Labour Charge of \$25.00/Hour – Minimum 4 Hours will apply, One Chef per 100pp)

Carved Breast of Turkey with Pan Gravy, Condiments and an Assortment of Breads and Baguettes (*serves 30 people*) \$200.⁰⁰ (each)

(Chef Labour Charge of \$25.00/Hour – Minimum 4 Hours will apply, One Chef per 100pp)

Dessert Table (*Assorted Cakes and Pies, Seasonal Sliced Fruit with velvety melted Chocolate Fondue and Coffee and Tea*) \$12.⁵⁰ (per person)

Sticky Maple Taffy on Ice Station \$6.⁹⁵ (per person)

(Chef Labour Charge of \$25.00/Hour – Minimum 4 Hours will apply, One Chef per 100pp)

Prices subject to change without notice.

Taxes and gratuities not included.

Revised December 2007

Bar List

Bar List

All prices are subject to taxes and 15% gratuity charge

| | |
|---|--------------------|
| House Wine | \$6. ⁰⁰ |
| Liquor (<i>Premium Brand</i>) | \$6. ⁰⁰ |
| Liquor (<i>House Brand</i>) | \$5. ¹⁵ |
| Canadian Beer | \$5. ¹⁵ |
| Imported Beer | \$6. ⁰⁰ |
| Liqueurs (<i>Regular – Amaretto, Crème de Menthe, Irish Cream, Kahlua, Schnapps, Tia Maria</i>) | \$5. ³⁰ |
| Liqueurs (<i>Deluxe – Grand Marnier, Drambuie, Cointreau, Cognac</i>) | \$6. ²⁵ |
| Soft Drinks..... | \$2. ⁴⁰ |

Prices for all Spirits are based on 29 ml (1oz)

Punch

Serves Approximately 60 People

| | |
|----------------------------|--|
| Sparkling Wine Punch | \$120. ⁰⁰ (<i>per bowl</i>) |
| Margarita Punch | \$130. ⁰⁰ (<i>per bowl</i>) |
| Sangria Punch | \$120. ⁰⁰ (<i>per bowl</i>) |
| Liquor Punch | \$120. ⁰⁰ (<i>per bowl</i>) |
| Fruit Punch | \$80. ⁰⁰ (<i>per bowl</i>) |

Draft

Minimum Order of 40 people

Labatt's Draft Machine..... available upon request

Prices subject to change without notice.

Taxes and gratuities not included.

Revised December 2007

Introduction - Page 18 of 19

Bar/Wine List

White Wines

Domestic House Wine

Pinot Grigio, Niagara Series, Inniskillin.....\$29.⁰⁰ (per bottle)

Australia

Stony Peak, Chardonnay.....\$33.⁰⁰ (per bottle)

Chile

Santa Carolina, Sauvignon Blanc\$33.⁰⁰ (per bottle)

Italy

Luna Di Luna, Chardonnay – Pinot Grigio.....\$38.⁵⁰ (per bottle)

France

Phillippe de Rothchild, Sauvignon Blanc\$32.⁰⁰ (per bottle)

South Africa

Kumala, Chardonnay\$30.⁰⁰ (per bottle)

Red Wines

Domestic House Wine

Pinot Noir, Niagara Series, Inniskillin.....\$29.⁰⁰ (per bottle)

Australia

Stony Peak, Shiraz Cabernet.....\$33.⁰⁰ (per bottle)

Chile

Santa Carolina, Cabernet Sauvignon\$33.⁰⁰ (per bottle)

United States

E. & J. Gallo Sierra Valley, Merlot\$34.⁰⁰ (per bottle)

France

Phillippe de Rothschild, Pinot Noir\$37.⁰⁰ (per bottle)

South Africa

Kumala, Merlot.....\$30.⁰⁰ (per bottle)

Sparkling Wines

South East Australia

Pink.....\$42.⁵⁰ (per bottle)

Prices subject to change without notice.

Taxes and gratuities not included.

Revised December 2007

Introduction - Page 19 of 19