

# BREAKFAST MENU

## CONTINENTAL BREAKFAST

*\$35 per person*

Mini Muffins, Croissants, Danish Pastries,  
Choice of Sandwiches - Chef's Choice  
Platters of Seasonal Fresh Fruit / Fruit Bowl

## HOT BREAKFAST BUFFET

*\$45 per person*

Scrambled Eggs with Ham or Scallions  
Hash Brown Potatoes, Bacon, Breakfast Sausage  
Freshly Baked Mini Muffins, Croissants, Danish Pastries,  
Platters of Seasonal Fresh Fruit  
Cream Cheese, Butter & Assorted Preserves

Add Waffles  
Add Espresso  
Add Working Omelet Station

*\$250 per station*  
*\$250 per station*  
*\$350 per station*

## AM BREAK

*\$12 per person*

Coffee, Tea, Juice & Chef's Choice Breakfast Breads  
*Substitution Opinions: Single-Serve Yogurt, Trail Mix, Nature Valley Bar*

## PM BREAK

*\$12 per person*

Coffee, Tea, Soft-Drinks & Whole Fruits/Granola Bars  
*Substitution Opinions: Hummus & Vegetables, Fruit Platter, Pretzels,  
Kettle Chips, Cookies*

## BEVERAGES

Coffee or Tea  
Hot Chocolate  
Espresso  
Bottled Juice  
Sparkling & Still Water

*\$4*  
*\$4*  
*\$4.25*  
*\$4.50*  
*\$8*

- Taxes (13% HST) and gratuity are applicable on all packages and services.
- Pricing is subject to change based on event details, guest count, and specific requirements.
- A minimum spend may apply based on the event space, day, and time of booking.
- Customizations are available upon request – our team will be happy to tailor a package for your special occasion.