

# B R E A K F A S T M E N U

## *CONTINENTAL BREAKFAST*

*\$35 per person*

Mini Muffins, Croissants, Danish Pastries,  
Choice of Sandwiches - Chef's Choice  
Platters of Seasonal Fresh Fruit / Fruit Bowl  
Assorted Juices, Coffee & Tea

## *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  
Assorted Juices, Coffee & Tea

Add Waffles

*\$250 per station*

Add Espresso

*\$250 per station*

Add Working Omelet Station

*\$350 per station*

## *AM BREAK*

*\$11 per person*

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

## *PM BREAK*

*\$11 per person*

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

## *BEVERAGES*

Coffee or Tea	<i>\$4</i>
Hot Chocolate	<i>\$4</i>
Espresso	<i>\$4.25</i>
Bottled Juice	<i>\$4.50</i>
Sparkling & Still Water	<i>\$8</i>

- 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.