



## **BREAKFAST**

### CONTINENTAL BREAKFAST (MINIMUM 10 PEOPLE)

SELECTION OF FRUIT JUICES  
TOAST, BAGELS, CROISSANTS, ASSORTED MUFFINS, DANISHES & CINNAMON ROLLS  
SELECTION OF CEREAL & MILK  
FRESH BREWED COFFEE & TEA SELECTION

### THE V.I.P. BREAKFAST (MINIMUM 10 PEOPLE)

SELECTION OF FRUIT JUICES  
SCRAMBLED EGGS, BACON, SAUSAGES & HASH BROWNS  
ASSORTED MUFFINS, CROISSANTS & TOAST  
SEASONAL SLICED FRUIT  
SELECTION OF CEREAL & MILK  
FRESH BREWED COFFEE & TEA SELECTION

### THE CANADIAN (MINIMUM 10 PEOPLE)

ADD SEASONAL SLICED FRUIT - \$3.50 PER PERSON  
FRENCH TOAST WITH MAPLE SYRUP  
SMOKED HAM STEAK WITH HASH BROWNS  
APPLE CINNAMON MUFFINS & RYE TOAST  
ORANGE JUICE & APPLE JUICE  
FRESH BREWED COFFEE, TEA SELECTION & MILK

### HEALTHY (MINIMUM 10 PEOPLE)


ORANGE JUICE & GRAPEFRUIT JUICE  
SELECTION OF CEREAL  
INDIVIDUAL GRANOLA BARS & RICE CRISPY BARS  
SEASONAL SLICED FRUIT  
WHOLE WHEAT & RYE TOAST  
HONEY, FRESH PRESERVES & MARGARINE  
FRESH BREWED COFFEE, TEA SELECTION & MILK

### MEGA WRAP BREAKFAST (MINIMUM 10 PEOPLE)

SELECTION OF FRUIT JUICES  
WRAPS FILLED WITH SCRAMBLED EGGS, SAUSAGE, CHEDDAR CHEESE,  
MUSHROOMS, GREEN PEPPERS, CELERY & ONIONS  
SALSA ON THE SIDE  
HASH BROWNS  
SEASONAL SLICED FRUIT  
FRESH BREWED COFFEE, TEA SELECTION & MILK

### BIG BEN BREAKFAST (MINIMUM 10 PEOPLE)

SELECTION OF FRUIT JUICES  
TOASTED ENGLISH MUFFINS WITH EGG, SAUSAGE ROUND & CANADIAN CHEESE  
HASH BROWNS  
SEASONAL SLICED FRUIT  
FRESH BREWED COFFEE, TEA SELECTION & MILK



*Prices exclusive of applicable taxes and gratuity.  
Prices are subject to change without notice.  
September 2008*



## REFRESHMENT BREAKS

### BEVERAGES

FRESH BREWED COFFEE  
(DECAFFEINATED AVAILABLE UPON REQUEST)  
URN OF FRESH BREWED COFFEE (50 CUPS)  
SELECTION OF HERBAL TEAS  
URN OF TEA WITH HERBAL SELECTION (50 CUPS)  
ASSORTED SOFT DRINKS (BASED ON CONSUMPTION)  
BOTTLED SPRING WATER (BASED ON CONSUMPTION)  
PERRIER WATER (BASED ON CONSUMPTION)  
ASSORTED BOTTLED JUICES (BASED ON CONSUMPTION)  
CHILLED JUICES – ORANGE, APPLE (1.75 L)  
2% MILK OR CHOCOLATE MILK (1.75L)

### LIGHT SNACKS

FRESH BAKED COOKIES  
WHOLE FRESH FRUIT  
ASSORTED CEREAL  
FRESH MUFFINS, CROISSANTS, DANISHES OR CINNAMON ROLLS  
BAGEL & CREAM CHEESE  
    TO ADD SMOKED SALMON  
HOMEMADE BANANA, APPLE OR CARROT BREAD (8 PIECES)  
INDIVIDUAL FRUIT YOGURT  
BROWNIES OR NANAIMO BARS  
INDIVIDUAL POTATO CHIP  
INDIVIDUAL RICE CRISPY SQUARES  
INDIVIDUAL GRANOLA BARS  
CHEESE & CRACKERS

### DRY SNACKS (SERVING FOR 10)

PRETZELS  
POPCORN  
PEANUTS  
TORTILLA CHIPS SERVED WITH SALSA  
POTATO CHIPS  
DELUXE MIXED NUTS



*Prices exclusive of applicable taxes and gratuity.  
Prices are subject to change without notice.  
September 2008*



## **THEMED BREAKS**

(MINIMUM OF 10 PEOPLE)

### JUICY FRUITS

SEASONAL SLICED FRUIT  
FRUIT SALAD  
ASSORTED FRUIT JUICES  
FRESH BREWED COFFEE & TEA SELECTION

### TEA TIME

ASSORTED TEA BISCUITS  
BAGELS & TOAST WITH PRESERVES  
SUGAR COOKIES  
ASSORTMENT OF TEAS (HERBAL & REGULAR)

### SPORTS FAN

ASSORTED NUTS & PRETZELS  
ASSORTED INDIVIDUAL POTATO CHIPS  
BAKED NACHOS WITH CHEESE SERVED WITH SALSA AND SOUR CREAM  
ASSORTED SOFT DRINKS  
FRESH BREWED COFFEE & TEA SELECTION

### CHOCOHOLICS

BROWNIES, NANAIMO BARS, CHOCOLATE CHIP COOKIES  
CHOCOLATE SILK PIE  
CHOCOLATE MILK – 2% MILK AVAILABLE UPON REQUEST  
FRESH BREWED COFFEE & TEA SELECTION



*Prices exclusive of applicable taxes and gratuity.  
Prices are subject to change without notice.  
September 2008*



## WORKING BUFFET LUNCHES

(MINIMUM OF 15 PEOPLE)

AN ADDITIONAL PER PERSON FEE FOR WORKING DINNERS (MINIMUM 15 PERSONS)

AN ADDITIONAL PER PERSON FEE FOR GROUPS OF 10-14 PEOPLE

### MAKE YOUR OWN SANDWICH

MIXED GREENS SALAD WITH CHOICE OF DRESSING  
COLESLAW & POTATO SALAD  
ASSORTED DELI MEATS WITH  
BUNS & CONDIMENTS  
CHEF'S CHOICE OF DESSERT  
FRESH BREWED COFFEE & TEA SELECTION

### THE EUROPEAN DELI

SOUP DU JOUR  
MIXED GREENS SALAD WITH CHOICE OF DRESSING  
PASTA SALAD & POTATO SALAD  
ASSORTED SANDWICHES & CHEESE TRAY  
CHEF'S CHOICE OF DESSERT  
FRESH BREWED COFFEE & TEA SELECTION



### CIABATTA CORNER

MIXED GREEN SALAD WITH CHOICE OF DRESSING  
VEGETABLE SOUP  
WARM SANDWICHES WITH ASSORTED TOPPINGS  
(ROAST BEEF, HAM, TURKEY, CORNED BEEF) WITH  
MELTED CAMEMBERT AND SWISS CHEESE ON  
CIABATTA BREAD  
CHEF'S CHOICE OF DESSERT  
FRESH BREWED COFFEE & TEA SELECTION

### ORIENTAL CAFÉ

ORIENTAL CHICKEN NOODLE SOUP  
MIXED GREENS SALAD WITH ASIAN SESAME DRESSING  
VEGETABLE SPRING ROLLS  
CHICKEN & VEGETABLE STIR-FRY  
SERVED WITH SCENTED STEAMED RICE  
CHEF'S CHOICE OF DESSERT  
FRESH BREWED COFFEE & TEA SELECTION

### TEX-MEX!

CHICKEN GUMBO SOUP  
MIXED GREENS SALAD WITH CHOICE OF DRESSING  
ASSORTED WRAPS WITH CHICKEN & STEAK  
BAKED NACHOS WITH CHEESE  
SERVED WITH SALSA, SOUR CREAM & GUACAMOLE  
CHEF'S CHOICE OF DESSERT  
FRESH BREWED COFFEE & TEA SELECTION

### LITTLE ITALY

MINISTRONE SOUP  
GARLIC BREAD  
FRESH TOSSED CAESAR SALAD  
TOMATO & ONION SALAD  
LINGUINI MEATBALL & MARINARA SAUCE  
TIRAMISU  
FRESHLY BREWED COFFEE & TEA SELECTIONS



### ULTIMATE HOT SANDWICH

VEGETABLE SOUP  
MIXED GREENS SALAD WITH CHOICE OF DRESSING  
OPEN FACED ROAST BEEF AND TURKEY BREAST WITH  
STUFFING  
SERVED ON SOURDOUGH BREAD  
TOPPED WITH BEEF AND TURKEY GRAVY  
ACCOMPANIED WITH MASHED POTATOES  
CRANBERRY AND HORSERADISH SAUCE  
CHEF'S CHOICE OF DESSERT  
FRESH BREWED COFFEE & TEA SELECTION



### OPAH!

BEAN SOUP  
GREEK SALAD  
GREEK STYLE CHICKEN  
SERVED WITH RICE & ROASTED POTATOES  
PITA BREAD & TATZIKI SAUCE  
CHEF'S CHOICE OF DESSERT  
FRESH BREWED COFFEE & TEA SELECTION



*Prices exclusive of applicable taxes and gratuity.  
Prices are subject to change without notice.  
September 2008*



## WORKING LUNCH A LA CARTE

(FOR GROUPS OF 10 OR LESS)

### CHOICE OF ONE ENTRÉE:

QUESADILLA SERVED WITH FRENCH FRIES OR SIDE OF GARDEN SALAD  
(GRILLED TORTILLA WITH CHOICE OF PEPPER STEAK, BLACKENED CHICKEN OR CHEESE & VEGETABLES,  
SERVED WITH SOUR CREAM & SALSA)



New

BUFFALO CHICKEN WRAP SERVED WITH FRENCH FRIES OR SIDE OF GARDEN SALAD  
(CRUNCHY CHICKEN TENDERS COATED IN BUFFALO HOT SAUCE WITH LETTUCE, CELERY, TOMATOES,  
PEPPER JACK CHEESE AND BLUE CHEESE DRESSING SERVED IN A TORTILLA)



New

HAM & TURKEY BLT WRAP SERVED WITH FRENCH FRIES OR SIDE OF GARDEN SALAD  
(THINLY SLICED HONEY HAM, TURKEY, SMOKED BACON, LETTUCE, TOMATOES & RANCH DRESSING  
SERVED IN A TORTILLA)

SUPREME BURGER SERVED WITH FRENCH FRIES OR SIDE OF GARDEN SALAD  
(BEEF PATTY, CHEDDAR CHEESE, BACON, LETTUCE, TOMATOES, BBQ SAUCE & ONIONS)

BBQ CHICKEN BURGER SERVED WITH FRENCH FRIES OR SIDE OF GARDEN SALAD  
(GRILLED CHICKEN BREAST, BACON, CHEESE, LETTUCE, TOMATOES & BBQ SAUCE)

CLUB HOUSE SANDWICH SERVED WITH FRENCH FRIES OR SIDE OF GARDEN SALAD  
(TURKEY, LETTUCE, TOMATO & BACON)

CHICKEN TENDER MELT SERVED WITH FRENCH FRIES OR SIDE OF GARDEN SALAD  
(CRISPY CHICKEN TENDERS, BACON, ZESTY PEPPER JACK CHEESE  
& TOMATO ON SOURDOUGH BREAD)

GRILLED SALMON SALAD ON A BED OF CALIFORNIA MIXED GREENS  
(WITH A BALSAMIC VINAIGRETTE DRESSING)

HONEY MUSTARD CHICKEN CRUNCH SALAD ON A BED OF GARDEN GREENS  
(BITE-SIZED CHICKEN TENDERS WITH RED ONIONS, RED & GREEN PEPPERS, TOMATOES, SHREDDED  
CHEESE, CROUTONS, BACON CRISPS & HONEY MUSTARD DRESSING)



New


CHICKEN CAESAR SALAD ON A BED OF ROMAINE LETTUCE  
(LEMON-PEPPERED CHICKEN BREAST, GRILLED AND TOSSED WITH PARMESAN CHEESE, CROUTONS AND  
CAESAR DRESSING)

CHOICE OF ONE BEVERAGE INCLUDED:  
FRESH BREWED COFFEE, TEA OR SOFT DRINK

### ADD A DESSERT FOR ONLY \$1.50 PER PERSON

APPLE PIE  
PECAN PIE  
LEMON MERINGUE PIE

**\*\*MENU SELECTION CAN BE TAKEN ON THE DAY OF THE FUNCTION\*\***



*Prices exclusive of applicable taxes and gratuity.  
Prices are subject to change without notice.  
September 2008*



## LUNCH A LA CARTE

(MINIMUM 10 PEOPLE)

ASSORTED ROLLS AND BUTTER  
FRESH BREWED COFFEE AND TEA SELECTION

CHOICE OF ONE

### CHICKEN PARMAGIANA

LIGHTLY BREADED CHICKEN BREAST OVER TOP A BED OF LINGUINE  
SERVED WITH GARLIC BREAD AND CAESAR SALAD

### MUSHROOM SWISS CHICKEN

GRILLED CHICKEN BREAST TOPPED WITH SAUTÉED MUSHROOMS AND SWISS CHEESE  
SERVED WITH SEASONED RICE AND GARDEN SALAD

### ATLANTIC SALMON

8OZ GRILLED TERIYAKI SALMON  
SERVED ON A BED OF SEASONED RICE AND GARDEN SALAD

### POT ROAST

HOMESTYLE PORTABELLO POT ROAST WITH ONIONS, MUSHROOMS, GREEN & RED PEPPERS  
SERVED WITH MASHED POTATO AND GARDEN SALAD

### 7OZ TOP SIRLOIN

GRILLED TOP SIRLOIN STEAK  
SERVED WITH BAKED POTATO AND SOUR CREAM AND GARDEN SALAD

### SURF & TURF

GRILLED CHICKEN BREAST WITH CAJUN SPICE & GARLIC SHRIMP  
SERVED WITH SEASONED RICE AND GARDEN SALAD

CHOICE OF ONE DESSERT

PECAN PIE  
OLD FASHIONED APPLE PIE  
NEW YORK STYLE CHEESECAKE  
SIMPLE CHOCOLATE CAKE

**\*\*MENU SELECTION REQUIRED BEFORE THE FUNCTION DATE\*\***

*Prices exclusive of applicable taxes and gratuity.  
Prices are subject to change without notice.  
September 2008*





**LUNCH BUFFET**  
(MINIMUM OF 40 PEOPLE)

HOLIDAY INN LUNCH BUFFET

ASSORTED ROLLS & BUTTER

**SALAD PRESENTATION**

GARDEN FRESH CRUDITÉS WITH HERB DIP  
TOMATO SALAD, CAESAR SALAD, PASTA SALAD  
TOSSED FIELD GREENS WITH ASSORTED DRESSINGS

**HOT SELECTION**

(CHOICE OF TWO)

SWEET & SOUR CHICKEN WITH JASMINE RICE  
PORTABELLO POT ROAST WITH ONIONS, MUSHROOMS, GREEN & RED PEPPERS WITH LINGUINI  
JERK CHICKEN WITH BLACK BEAN RICE  
CHICKEN BALLS WITH SWEET & SOUR SAUCE WITH JASMINE RICE  
COCONUT CRUSTED TILAPIA WITH SAFFRON RICE  
VEGETARIAN CURRY WITH JASMINE RICE  
LEMON BUTTER COD WITH SAFFRON RICE  
BATTER FRIED COD WITH FRENCH FRIES  
OVEN ROASTED TURKEY WITH DRESSING WITH MASHED POTATOES

**ACCOMPANIMENTS**

SERVED WITH SEASONAL MARKET VEGETABLES  
PENNE WITH SUN-DRIED TOMATO PESTO

**DESSERT**

ASSORTED CAKES  
FRESH BREWED COFFEE & TEA SELECTION

\*FOR GROUPS OF 25-40, ADD AN ADDITIONAL PER PERSON FEE APPLIES



*Prices exclusive of applicable taxes and gratuity.  
Prices are subject to change without notice.  
September 2008*



## DINNER BUFFET

(MINIMUM OF 50 PEOPLE)

HOLIDAY INN DINNER BUFFET

ASSORTED ROLLS AND BUTTER

### SALAD PRESENTATION

GARDEN FRESH CRUDITÉS WITH HERB DIP  
TOMATO SALAD, PASTA SALAD, POTATO SALAD, CARROT SALAD  
TOSSED FIELD GREENS WITH ASSORTED DRESSINGS

DECORATED PLATTER OF ROAST BEEF, CURED HAM, SMOKED TURKEY  
SALAMI AND PASTRAMI  
ASSORTED CONDIMENTS

### HOT SELECTION

(CHOICE OF TWO)

CARVED TOP SIRLOIN OF BEEF AU JUS  
CARVED GLAZED HAM  
SLICED CHICKEN BREAST WITH WILD MUSHROOMS  
OVEN ROASTED HERB-MARINATED CHICKEN  
ATLANTIC SALMON WITH TERIYAKI GINGER GLAZE  
FILET OF COD WITH LEMON BUTTER CAPERS  
PENNE WITH SMOKED SALMON, SHRIMP & A LA VODKA SAUCE  
OVEN ROASTED TURKEY WITH DRESSING (WHITE MEAT ONLY)  
MUSHROOM SWISS GRILLED CHICKEN

### ACCOMPANIED BY:

SEASONAL MARKET VEGETABLES, POTATOES AND RICE  
VEGETARIAN PASTA WITH SUN-DRIED TOMATO PESTO


### DESSERT

SELECTION OF CHEESE & CRACKERS  
FRESH FRUIT PLATTER  
ASSORTED CAKES  
FRESH BREWED COFFEE & TEA SELECTION

### BUFFET ADDITIONS AT ADDITIONAL CHARGE

SMOKED SALMON  
SHRIMP COCKTAIL  
THIRD HOT SELECTION

\*FOR GROUPS OF 40-49, ADD AN ADDITIONAL PER PERSON FEE APPLIES



*Prices exclusive of applicable taxes and gratuity.  
Prices are subject to change without notice.  
September 2008*



## DINNER A LA CARTE

ALL DINNERS CONSIST OF FOUR COURSES AND INCLUDE ASSORTED ROLLS AND BUTTER,  
RELISH TRAY &  
FRESH BREWED COFFEE AND TEA SELECTION

CHOICE OF ONE SOUP  
CARROT & GINGER SOUP  
CHICKEN GUMBO  
BEEF & VEGETABLE  
MINISTRONE  
CREAM OF BROCCOLI

CHOICE OF ONE SALAD  
TOSSED GARDEN SALAD WITH CUCUMBER GARNISH AND RANCH DRESSING  
TRADITIONAL CAESAR SALAD WITH HERB CROUTONS AND BACON BITS  
CALIFORNIA MIXED GREENS WITH BALSAMIC VINAIGRETTE

CHOICE OF ONE ENTREE

MUSHROOMS GONE WILD GRILLED CHICKEN BREAST WITH WILD MUSHROOMS  
SERVED WITH RICE PILAF & GARLIC VEGETABLES

MARDI GRAS BLACKENED CHICKEN AND SHRIMP  
SERVED WITH BUTTERED MINI RED POTATOES & BROCCOLI ALMANDINE

THE RANCHER ROAST STRIP LOIN OF BEEF WITH CREAM PEPPERCORN SAUCE  
SERVED WITH ROASTED POTATOES & GARLIC VEGETABLES

BEEF IT UP ROAST PRIME RIB OF BEEF AU JUS  
SERVED WITH ROASTED POTATOES & GRILLED TOMATO

FROM THE SEA GRILLED FILLET OF ATLANTIC SALMON WITH TERIYAKI GINGER GLAZE  
SERVED WITH RICE, ASPARAGUS SPEERS AND RED PEPPERS

PORK WITH A TWIST GRILLED CENTRE-CUT PORK CHOPS IN AN APPLE CREAM SAUCE  
SERVED WITH ROASTED POTATOES & GARLIC VEGETABLES

SURF AND TURF GRILLED BEEF TENDERLOIN STEAK & GARLIC SHRIMP  
SERVED WITH ROASTED POTATOES, ASPARAGUS SPEERS AND BABY CARROTS

 THE TRIO GRILLED TOP SIRLOIN OF BEEF, CAJUN CHICKEN A LA VODKA AND SAUTÉED GARLIC  
SHRIMPS OVER TOP GARLIC MASHED POTATOES  
SERVED WITH GRILLED TOMATO & SAUTÉED MUSHROOMS

CHOICE OF ONE DESSERT  
ROLO CHOCOLATE CAKE  
NEW YORK CHEESECAKE WITH BERRY SAUCE  
DECADENT CHOCOLATE CAKE  
TIRAMISU  
BREAD PUDDING WITH PECAN AND CARAMEL SAUCE (HOT DESSERT)  
SEASONAL SLICED FRESH FRUIT – ADDITIONAL PER PERSON FEE APPLIES

*Prices exclusive of applicable taxes and gratuity.  
Prices are subject to change without notice.  
September 2008*





## COLD RECEPTION SELECTIONS

### BRUSCHETTA TIME

SMALL BOWL SERVES 15-25 MEDIUM BOWL SERVES 30-50  
LARGE BOWL SERVES 60-75

SIDE OF SMOKED SALMON WITH RYE BREAD & GARNISHES  
SERVES 15-25

TOSSED SALAD, POTATO SALAD, PASTA SALAD, COLESLAW,  
TOMATO SALAD OR CAESAR SALAD  
SERVES 15-25

SELECTION OF GARDEN CRUDITÉS WITH HERB DIP  
SMALL SERVES 15-25 MEDIUM SERVES 30-50 -  
LARGE SERVES 50-75

ASSORTED COCKTAIL SANDWICHES OR WRAPS  
48 PIECES

SHRIMP COCKTAIL  
50 PIECES

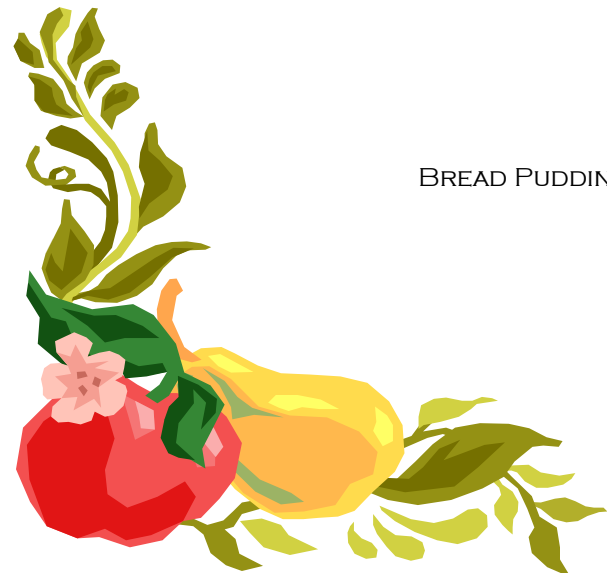
CHEESE DISPLAY WITH ASSORTED CRACKERS  
SMALL SERVES 15-25 MEDIUM SERVES 30-50  
LARGE SERVES 60-75

SLICED SEASONAL FRUIT  
MINI SERVES 8-10 SMALL SERVES 15-25  
MEDIUM SERVES 30-50 LARGE SERVES 60-75

### SWEET TABLE (MINIMUM OF 25 PEOPLE)

FRESH SLICED SEASONAL FRUIT  
PECAN PIE  
CHEESECAKE  
TIRAMISU  
BREAD PUDDING WITH PECAN AND CARAMEL SAUCE (HOT DESSERT)  
FEATURE CAKE

*Prices exclusive of applicable taxes and gratuity.  
Prices are subject to change without notice.  
September 2008*





## HOT RECEPTION SELECTIONS

### PIZZA PIZZAZZ

PIZZA WITH CHOICE OF THREE TOPPINGS:  
PEPPERONI, HAM, GREEN OR RED PEPPER, ONIONS,  
PINEAPPLE, MUSHROOMS, TOMATOES, BLACK OLIVES  
16" ROUND (12 SLICES)  
PARTY SIZE SQUARE (24 SLICES)

### ASSORTED APPETIZER PLATTER

COCONUT SHRIMP, MOZZARELLA STICKS, MINI VEGETABLE SPRING ROLLS,  
CHICKEN CRISPS & BUFFALO CHICKEN CRISPS  
SERVES 10

### INDIVIDUAL HORS D'OEUVRES PLATTER (MINIMUM OF 50 PIECES)

SWEDISH MEATBALLS IN A BURGUNDY SAUCE  
MINI SPRING ROLLS  
SPINACH & CHEESE SPANAKOPITA  
VEGETABLE SAMOSAS  
MINI BEEF WELLINGTON (BEEF & MUSHROOM)  
BUFFALO STYLE CHICKEN TENDERS WITH BLUE CHEESE DRESSING  
COCONUT SHRIMP OR BREADED SHRIMP  
MINI ASSORTED QUICHE – HAM, ONION & CHEESE, CHEESE, TOMATO, BROCCOLI & CHEESE

### HORS D'OEUVRES (SERVED) (MINIMUM OF 25 GUESTS)

ASSORTED HORS D'OEUVRES (3 PER GUEST)



*Prices exclusive of applicable taxes and gratuity.  
Prices are subject to change without notice.  
September 2008*

## BAR PRICES



### HOST BAR

*RECOMMENDED WHEN THE HOST PROVIDES THE DRINKS.  
YOU PAY ONLY FOR THE AMOUNT OF LIQUOR CONSUMED NOT THE NUMBER OF BOTTLES OPENED.  
ICE AND MIX ARE INCLUDED IN THE PRICE.  
PRICES ARE SUBJECT TO ALL APPLICABLE TAXES AND SERVICE CHARGES.*

LIQUOR – HOUSE BRANDS (1 OZ)  
(RYE, GIN, VODKA, RUM, SCOTCH)

LIQUOR – PREMIUM BRANDS (1 OZ)  
LIQUEURS (1 OZ)  
HOUSE WINE (RED OR WHITE) - PER BOTTLE  
DOMESTIC BEER (MOLSON PRODUCTS ONLY)

PREMIUM BEER (MOLSON PRODUCTS ONLY)  
COOLERS  
SOFT DRINKS  
ASSORTED FRUIT JUICES  
BOTTLED SPRING WATER  
PERRIER MINERAL WATER

NON-ALCOHOLIC FRUIT PUNCH (50 SERVINGS)  
ALCOHOLIC FRUIT PUNCH (50 SERVINGS) – WITH HOST BAR

ALCOHOLIC FRUIT PUNCH (50 SERVINGS) – WITHOUT HOST BAR

UNLIMITED SOFT DRINKS – PER PERSON (MAX 6 HOURS)  
UNLIMITED SOFT DRINKS & FRUIT JUICES – PER PERSON (MAX 6 HOURS)

### CASH BAR

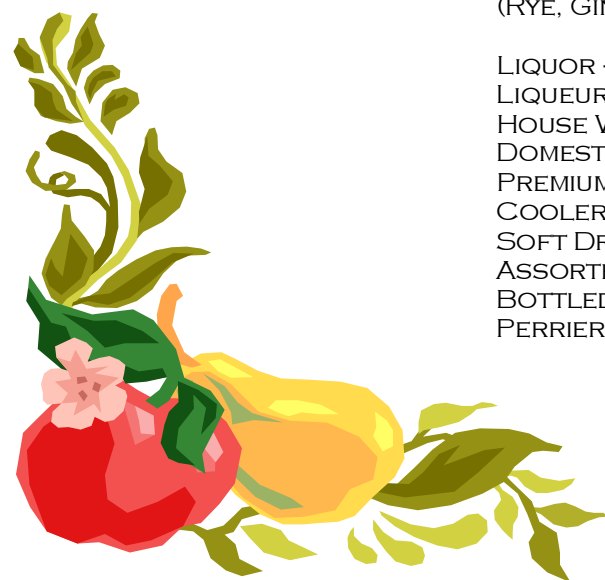
*RECOMMENDED WHEN THE GUEST WILL BE PURCHASING DRINKS INDIVIDUALLY.  
BARTENDER, CASHIER, ICE AND MIX PROVIDED.  
ALL APPLICABLE TAXES ARE INCLUDED IN THE PRICE.*

FOR CASH BAR SALES LESS THAN \$300.00, A BARTENDER CHARGE APPLIES  
(MINIMUM 4 HOURS)

LIQUOR – HOUSE BRANDS (1 OZ)  
(RYE, GIN, VODKA, RUM, SCOTCH)

LIQUOR – PREMIUM BRANDS (1 OZ)  
LIQUEURS (1 OZ)  
HOUSE WINE (RED OR WHITE) – PER GLASS  
DOMESTIC BEER (MOLSON PRODUCTS ONLY)  
PREMIUM BEER (MOLSON PRODUCTS ONLY)  
COOLERS  
SOFT DRINKS  
ASSORTED FRUIT JUICES  
BOTTLED SPRING WATER  
PERRIER MINERAL WATER

*Prices exclusive of applicable taxes and gratuity.  
Prices are subject to change without notice.  
September 2008*





## WINE LIST

### WHITE WINES

PELLER ESTATES CHARDONNAY  
REMY PANNIER (BLANC DE FRANCE)

### RED WINES

PELLER ESTATES CABERNET  
REMY PANNIER (ROUGE DE FRANCE)

### BLUSH WINES

PELLER ESTATES FRENCH CROSS BLUSH

### SPARKLING WINES

CORDON NEGRO  
CUVÉE NIAGARA BRUT



*Prices exclusive of applicable taxes and gratuity.  
Prices are subject to change without notice.  
September 2008*