



MEMBERTOU
TRADE & CONVENTION CENTRE

CATERING MENU 2026

membertoutcc.com



BREAKFAST MENU

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TRADE & CONVENTION CENTRE

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Breakfast Menu

Breakfast Buffet Options

All buffets include coffee, decaf coffee, tea, and assorted juices – *Minimum 20 people*

The Continental

Seasonal sliced fruit and berries (VG, DF, GF), freshly baked muffins (V), breakfast pastries (V), and yogurt (V, GF). **22.00/person**

Morning Comfort

Scrambled eggs (GF), bacon and sausage (GF, DF), hash browns (V), seasonal fresh sliced fruit (VG, DF, GF), oatmeal (V, DF), cold cereals (V), baked granola (V), freshly baked sweet loaves (V), French toast with maple syrup (V), and milk. **26.00/person**

Treaty Table

Scrambled eggs (GF), bacon and sausage (GF, DF), hash browns (V), fruit salad (GF, VG), oatmeal (GF, VG), and assorted juices. **24.00/person**

** Buffet breakfast options set up with manned stations, minimum and maximums may apply.*

Plated Breakfast Options

All plated meals include coffee, decaf coffee, tea, and assorted juices – *Minimum 20 people*

Classic Morning Plate

Fluffy scrambled eggs (GF), hashbrowns (V, DF), fresh fruit (V, VG, DF, GF).

Client to choose one of the following proteins to accompany the plate:

Bacon, Ham or Sausage. **23.00/person**

The Sweet & Savoury Plate

French toast with maple syrup, crisp bacon (GF, DF) and fruit cup (GF, DF). **22.00/person**

Our Food and Beverage team would be more than happy to customize a breakfast buffet or plated service to meet your needs. Reach out to your sales associate to discuss.

Minimum of 20 people. All of the above include coffee, decaf and tea and assorted juices.

Current pricing as at – May 5, 2026.

Pricing will be locked in 6-months prior to event date to reflect current costs. Prices subject to 18% gratuity.

V = Vegetarian, VG = Vegan, DF = Dairy Free, GF = Gluten Free



LUNCH & DINNER MENU

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LUNCH MENU

LUNCH BUFFETS

All buffets include coffee, decaf coffee, tea, and assorted juices – *Minimum 20 people*

Traditional East Coast Buffet

Freshly made biscuits & rolls, corn chowder with potato & bacon, mango coleslaw, east coast potato salad with dill aioli and roasted baby red bliss potatoes, salt cod fish cakes, house made baked beans, freshly in-house baked cookies, Nova Scotia blueberry grunt. **29.00/person**

Just Like Ma's

Chicken noodle soup with root vegetables, freshly baked biscuits & rolls with butter and molasses, penne pasta primavera with sun dried tomato parmesan dressing, crisp local greens salad with cucumber, tomatoes, shredded carrot, Bermuda onion and sprouts served with our house maple dressing, classic Sheppard's pie with a creamy potato crust, house made cookies, warm chocolate chip bread pudding with our caramel sauce. **32.00/person**

Viva Italia

Assorted bread and rolls with whipped butter, olive oil and balsamic dip, classic Caesar salad, crisp local greens salad with cucumber, tomato, shredded carrots, Bermuda onion and sprouts, served with our house maple dressing, Penne pasta salad primavera with sun dried tomato parmesan dressing, Minestrone Florentine with fresh basil and spinach, deep dish meat or vegetable lasagna, garlic bread, and chef's dessert tray. **32.00/person**

Mexican Inspired

Nacho chips & salsa and chili con carne topping, crisp local greens and sprouts salad with cucumber, tomatoes and shredded carrots, Bermuda onion, and tortilla crisps with a roast garlic dressing. Mexican rice with corn, black beans and cumin, spicy black bean napa coleslaw with chili coriander dressing. Build your own fajita with flour tortillas and classic toppings of lettuce, tomato, cheddar, scallions, sour cream and salsa, bell peppers, and jalapenos. Finish off with a chef's dessert feature.

Choose one protein of chicken, beef, or bean and tofu for **30.00/person**

Two proteins **32.00/person** or three proteins **33.00/person**

Deli Soup & Sandwich Buffet – one sandwich per person

An assortment of deli sandwiches on artisan breads.

Start with a chef's seasonally inspired soup of the day and an east coast potato salad with dill aioli.

Choose three sandwich options for the group from the following offerings:

Tuna salad with apple and ginger aioli; Egg salad with chives and mayonnaise; Roast beef with horseradish aioli, tomato and lettuce; Roast turkey with cranberry aioli, greens and Swiss cheese; Black-forest ham with sweet mustard and cheddar cheese; or Roasted vegetables and hummus with sprouts. Then finish off with house-baked cookies for dessert.

28.00/person (gluten free options available for an additional **2.00/person**)

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Lunch Menu

Build Your Own Burger Buffet

Includes coffee, decaf coffee, tea, assorted soft drinks and bottled water
Minimum 20 people, Maximum 50 people

30.00/person

Includes Two Salads

Each additional salad, add \$4 per person.

Please choose from the following:

- Potato salad (V, GF)
- Greek salad (V, GF)
- Green salad (VG, DF, GF)
- Coleslaw (V, GF)
- Pasta salad (V)

Burger

Please choose Beef OR Chicken for entire group.

To offer both, add \$2 per person.

- 8oz beef patty (DF, GF)
- Chicken breast (DF, GF)
- * Veggie burger (V)

** Veggie burger will be available as a vegetarian option, at no additional charge with advance numbers provided.*

Buffet also includes

- Basket of assorted buns and condiments.
- Basket of cookies (V).

Build your own Sandwich Buffet

Includes coffee, decaf coffee, tea, assorted soft drinks and bottled water
Minimum 20 people, Maximum 50 people

30.00/person

Includes Two Salads

Each additional salad, add \$4 per person.

Please choose from the following:

- Potato salad (V)
- Coleslaw (V)
- Green salad (VG, DF, GF)
- Greek salad (V, GF)
- Pasta salad (V)

Buffet also includes

- Basket of freshly baked breads, rolls and wraps.
- Tray of ham, roast beef and turkey, tuna & egg salad.
- Shaved vegetable garnish, mustards, mayo, cheeses and pickles (V, GF).
- Chef's soup selection.
- Basket of assorted cookies (V).

Lunch on the go

19.00/person

Includes the following items

Please choose two from sandwich selections for the entire group:

- Sandwich – ham and Swiss, turkey and sprouts, roast beef, egg salad, tuna salad, roasted vegetables & hummus.
- Fresh whole fruit (VG, DF, GF) – chef's choice of apples, oranges, bananas, or pears.
- Snack (V) – potato chips or granola bar.
- Dessert (V) – two cookies.
- Beverage – bottled water.

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LUNCH & DINNER MENU

At the Membertou Trade & Convention Centre, we take reasonable efforts to accommodate dietary requests. Due to many diverse allergies, restrictions and personal preferences, we cannot guarantee that we will be able to meet all requests.

Your dining experience must include an entrée selection with either starter, dessert or both (minimum two courses).

One selection from each category must be chosen for entire group. Vegan substitutes are permitted for the entrée and dessert categories with numbers provided in advance.

PLATED LUNCH & DINNER – Minimum 20 people.

À la carte – Choose one starter, one entrée and one dessert for the group.

Includes fresh rolls and butter, coffee, decaf coffee, and tea.
Assorted soft drinks are included with lunch buffets only.

First Course – Starter

Lunch or Dinner Selections

- 6.00 Seasonal Soup Selection
- 10.00 Caesar Salad: romaine lettuce, house dressing, croutons, bacon crumble, asiago cheese.
- 9.00 House Greens: a combination of greens and sprouts with cherry tomatoes, cucumber, shredded carrots, Bermuda onions and our house maple dressing (GF, V).
- 9.00 Spinach Salad: baby greens, Bermuda onions, mandarin oranges, bacon crumble and sun-dried cranberries with house maple dressing (GF).
- 11.00 Grilled asparagus salad with grape tomatoes, Vidalia onions and Meyer lemon dressing (GF, V, VG).
- 12.00 Seafood Chowder: creamy fennel velouté with potatoes, carrots, celery, haddock, mussels, shrimp, scallops and fresh herbs (GF).
- 10.00 Corn Chowder: roasted corn and bacon chowder with potatoes and cream (GF).

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LUNCH & DINNER MENU

Second Course – Entrée

Entrées – Lunch Selections Only

- 20.00 Chicken tenderloins in a rich curry reduction over steamed basmati rice with warm Naan bread.
 - 20.00 Chicken and penne pasta in a creamy pesto sauce with sautéed peppers and shitake mushrooms.
 - 19.00 Roasted vegetable and tomato curry over steamed basmati rice with warm Naan bread.
 - 21.00 Deep dish lasagna (choice of meat or vegetable), served with garlic bread.
 - 20.00 Deconstructed chicken pot pie; a hearty bowl of chicken and root vegetables and roast baby potatoes in a creamy velouté sauce and served with a home baked puff pastry.
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Entrées – Dinner Selections Only (each entrée is complete with chef's seasonal vegetables)

- 34.00 Grilled beef tenderloin with shallot jus (GF) and brown butter whipped potatoes.
 - 29.00 Roast pork loin stuffed with apricot, black cherry & ricotta cheese, Pommery mustard jus with brown butter whipped potatoes.
 - 26.00 Roasted chicken supreme with a wild mushroom ragout (GF) with roasted baby red potatoes (GF).
 - 30.00 Brie & pear stuffed chicken with sweet potato purée and pan jus with roasted baby red potatoes.
 - 27.00 Slow roasted Angus beef with pan jus and Yorkshire pudding with buttermilk whipped potatoes (V).
 - 26.00 Classic turkey dinner with savoury dressing, pan gravy, and house made cranberry sauce with buttermilk whipped potatoes.
 - 32.00 Pan blackened Atlantic salmon with an orange and green peppercorn reduction (GF) with balsamic rice and vegetable pilaf. *Salmon is limited to a maximum of 100 people.
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Vegan Entrées – Lunch or Dinner Selections

- 26.00 Vegan Florentine (VG): pan seared red rice with spinach, carrots, mushrooms, tofu, and scallions.
- 26.00 Vegan Tofu Skillet (VG): cauliflower, Brussels sprouts and red rice with tofu.
- 25.00 Vegan Stir-fry (VG): warm chickpea, green bean and radish stir-fry with scallions and aioli.
- 25.00 Vegan Risotto (VG): lentil and sweet potato risotto with tofu.

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LUNCH & DINNER MENU

Third Course – Dessert

Lunch or Dinner Selections

- 10.00 Double chocolate brownie with French vanilla ice cream, raspberry coulis, mint & whipped cream (V).
- 10.00 Sticky toffee pudding, crème Anglaise, whipped cream & fresh mint (V).
- 10.00 New York style cheesecake, fresh berries & Chantilly cream (V).
- 10.00 Traditional strawberry shortcake, moist vanilla sponge cake, lemon curd, marinated strawberries, Chantilly cream (V).
- 10.00 House made apple crisp, French vanilla ice cream, caramel sauce & whipped cream (V).
- 10.00 Triple chocolate mousse, raspberry sauce, Chantilly cream & fresh mint (V).
- 11.00 Strawberry ganache layer cake, white chocolate ganache, whipped cream & strawberry filling with fresh mint (V, GF).
- 11.00 Lemon Layer Cake with white chocolate and lemon curd.
- 12.00 Gluten-free chocolate ganache torte with strawberry coulis, fresh whipped cream & mint (GF, V).
- 12.00 Coconut brownie with strawberry mint salad (GF, DF, VG)

Our Food and Beverage team would be more than happy to customize a dinner buffet or plated service to meet your needs. Reach out to your sales associate to discuss.

PLANNING TO SERVE YOUR WEDDING CAKE AS DESSERT?

Membertou Trade and Convention Centre staff are pleased to assist you; however, we are not responsible for storage, set up or moving of wedding cakes.

As many wedding cakes may not adequately serve a large group*, we recommend choosing an alternate dessert from our menu and having the wedding cake portioned and available for the reception, or having a slab cake dessert.

Surcharge of \$150 will apply for cake cutting services.

** The average 12" wedding cake serves 40-50 people.*

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MI'KMAQ INSPIRED

THE INDIGENOUS CULINARY EXPERIENCE

At the Membertou Trade & Convention Centre, we take reasonable efforts to accommodate dietary requests. Due to many diverse allergies, restrictions and personal preferences, we cannot guarantee that we will be able to meet all requests.

Your dining experience must include an entrée selection with either starter, dessert or both (minimum two courses).

One selection from each category must be chosen for entire group. Vegan substitutes are permitted for the entrée and dessert categories with numbers provided in advance.

PLATED DINNER – Minimum 20 people.

À la carte – Choose one starter, one entrée and one dessert for the group.

Includes fresh rolls and butter, coffee, decaf coffee, and tea.

First Course – Starter

- 8.00 Luskinikn baked in-house and served with whipped Wabanaki maple butter and molasses.
- 12.00 Three sisters salad with roasted corn, beans, butternut squash, locally sourced artisan greens & sprouts with a sweetgrass vanilla dressing (GF, VG, DF).
- 9.00 Three sisters soup with a tomato & sage broth and fresh green beans, roasted corn and butternut squash (GF, VG, DF).

Second Course – Entrée

- 34.00 Pan seared Muscovy Duck Breast, served medium with a mighty maroon port jus, roasted baby potatoes, raspberry onions and Wabanaki maple glazed turnip (GF).
- 45.00 Roast venison loin with a juniper crust, Haskap berry jus, smashed new potatoes, green beans and locally foraged mushrooms (GF). * Requires a minimum of two weeks notice due to specialty ordering.
- 36.00 Cedar Planked Atlantic Salmon, roasted on a cedar slab and lacquered with Wabanaki maple and baby potatoes (GF).
- 45.00 Elk Striploin with blackberry compote, whipped potatoes, local mushrooms and squash sauté and chef's vegetables

Third Course – Dessert

- 10.00 Whycocomagh Wild Blueberry Streusel Cake with a lemon curd, wild blueberry sauce, whipped cream and fresh mint (V).
- 10.00 Four Cent Bread Pudding, a traditional biscuit style bread baked in a sweet egg custard with fresh seasonal berries and fruit and served with whipped cream (V).

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RECEPTION MENU

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Reception Menu

Hot Hors d'oeuvres

Priced per dozen (minimum of 2 dozen per selection).

Recommended Hors d'Oeuvre pieces per person:

For a cocktail reception 30-45 minutes before dinner (4-6 pieces per person).

For a one-to-two-hour reception, preceding dinner (6-10 pieces per person).

For a two plus hour reception only (10-15 pieces per person).

For a four plus hour event or as a dinner replacement (15-20 pieces per person).

20.00/doz

Honey Garlic Meatballs: Pan roasted meatballs in a honey & garlic glaze with fresh parsley.

Tomato & Basil Bruschetta: Herbed baguette toasted with tomato, garlic, basil, peppers and mozzarella (V).

Spanakopita: Crisp phyllo purses stuffed with spinach, feta and garlic (V).

Polenta: Creamy polenta squares baked with chives, basil pesto, parmesan and goat cheese (V, GF).

Vegetable Spring Rolls: Crispy spring rolls with cabbage, onions, sprouts & celery served with a sweet pineapple curry glaze (VG).

21.00/doz

Strawberry Bruschetta: Honey glazed toasted baguettes topped with sweet strawberries, goats cheese and chives (V).

Panko Shrimp: Coldwater shrimp in a panko crusting with lemon chive remoulade sauce.

Three Cheese Bacon Quiche: Flavoured with mozzarella, parmesan and asiago cheeses with bacon in a savoury pastry crust.

Mini Pita Pizzas: Mini pitas with roasted peppers, scallions, basil and mozzarella (V).

Mini Fishcakes: Panfried with a house mustard chow

25.00/doz

Prosciutto Asparagus: Asparagus spears wrapped in prosciutto, baked and served with a lemon aioli (GF).

Beef Skewers: Angus striploin strips in a Thai marinade and cilantro (GF, DF).

Chicken Skewers: Thai marinated chicken breast with sesame seeds and cilantro (GF, DF).

Pork & Lotus Dumplings: House made pork & lotus dumplings with a ginger soya dipping sauce.

Lamb Meatballs: Moroccan lamb meatballs in a piquant herb sauce (GF).

30.00/doz

Pulled Pork Sliders: Braised pork in a honey barbeque sauce on a mini brioche bun with apple coleslaw and cheddar cheese.

Angus Beef Sliders: Charbroiled Angus beef burgers on a mini brioche bun with aged cheddar, parmesan aioli and a tomato salsa.

Smoked Salmon Fritters: Crisp fried pea fritters with smoked salmon with caraway crème fraiche.

Wrapped Scallops: Sea scallops wrapped in bacon with charred lemon (GF, DF).

42.00/doz

Scottadito: Lamb loin chop with a minted chimichurri (GF).

Seared Scallops: Pan seared sea scallops with corn and bacon cassoulets (GF).

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Reception Menu

Cold Hors d'Oeuvres

Priced per dozen (minimum of 2 dozen per selection).

Recommended Hors d'Oeuvre pieces per person:

For a cocktail reception 30-45 minutes before dinner (4-6 pieces per person).

For a one-to-two-hour reception, preceding dinner (6-10 pieces per person).

For a two plus hour reception only (10-15 pieces per person).

For a four plus hour event or as a dinner replacement (15-20 pieces per person).

21.00/doz

Gazpacho Shooters: Cilantro & coriander scented chilled tomato soup with cucumber and roasted peppers (GF, VG, DF).

Cherry Tomatoes: Stuffed with cream cheese, fresh basil and dill (GF, V).

Nacho Rounds: Corn tortilla rounds with pulled chicken, pico de gallo, cheddar and scallions.

Mini Caesar Salad Cups: Crisp romaine, asiago cheese, house Caesar dressing, bacon crumble & crouton served in a bite size asiago tulle.

Goat Cheese Balls: Fresh goats cheese rolled in a sesame crust with blueberry coulis (GF, V).

25.00/doz

Thai Shrimp: Thai shrimp & jasmine rice cups with cilantro & lime (GF, DF).

Smoked Salmon: Smoked salmon and cucumber rounds with caraway crème fraiche (GF).

Halibut Ceviche: Point Aconi halibut ceviche spoons with cilantro, chillis and shallots (GF, DF).

Salmon Mousse: Smoked Salmon Mousse on pumpernickel rounds.

Scallop & Watermelon: Bay scallops and watermelon spoons with a ginger dressing (GF, DF).

Market Priced Specialties

Crab Cakes: Snow crab cakes with a mango relish.

Lobster Stuffed Mushrooms: Lobster & parmesan stuffed cremini mushrooms with fresh basil and fermented black garlic (GF).

747 Shrimp Brochette: Asian-battered jumbo shrimp skewers with ginger lemongrass jam.

Warm Lobster Mousse: A warm lobster & vanilla mousse with lion's mane mushroom and fermented garlic (GF).

Snow Crab: Snow crab sliders served on a mini brioche bun with Meyer lemon aioli.

Lobster: Asian lobster spoons with sesame and lime (GF, DF).

Scallops: Sundried tomato sea scallops with micro basil & balsamic syrup (GF, DF).

Oyster Shooters: Chilled oysters with Caesar granite and a pink peppercorn mignonette (GF, DF).

Our Food and Beverage team would be more than happy to customize your reception with other appetizer options to meet your needs. Reach out to your sales associate to discuss.

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Reception Menu

Chef Action & Late-night Reception Stations

Minimum 25 people.

Nacho Bar

Crisp tortilla chips with salsa, sour cream, tomatoes, red onions, jalapeños, shredded cheddar, black olives and our award-winning chili con carne topping and nacho cheese sauce (GF). **12.00/person**

Add pulled chicken 3.00/person

Pierogi Bar

The ultimate comfort food served to you by our culinary team with a choice of toppings including fried onions, locally sourced grilled sausages, scallions, bacon, salsa and sour cream. **12.00/person**

Whipped Potato Bar

Creamy mashed potatoes, served with a choice of seafood diablo, curried chicken or beef and jus with toppings of scallions, bacon, sour cream and cheddar cheese.

12.00/person (one sauce) 14.00/person (two sauces) 16.00/person (three sauces)

Ravioli Station

Meat and vegetarian ravioli cooked to order by our culinary team members and served with your choice of tomato, bolognese or Alfredo sauces with asiago cheese, scallions, bacon, chillis, tomatoes, red onion and mushrooms. **15.00/person**

Poutine Station

Home cut fries, drizzled with pan gravy, melted curds and scallions. **10.00/person**

Add pulled chicken 3.00/person Add pulled pork 3.00/person

Pulled Pork Slider Station

Slow roasted pulled pork with mango coleslaw and mozza blend, served on pretzel buns. **12.00/person**

Steamed Mussel Station

Atlantic blue mussels, mango, chilis, garlic, ginger, scallions, with Naan bread. **7.00/person**

Chef's Shellfish Table **Market Price**

Truffled lobster stuffed cremini mushrooms.

A prime selection of Nova Scotia lobster tails, prepared to order with an array of sauces and accompaniments (GF).

Digby sea scallops cooked in a cast iron skillet with parmesan compound butter (GF).

Chilled Neil's Harbour snow crab legs with charred lemon and warm butter. A selection of oysters with Caesar granite, pink peppercorn mignonette, tobasco & Worcestershire sauce (GF).

Flute of chilled champagne per person.

Our Food and Beverage team would be more than happy to customize your event with other food station options to meet your needs. Reach out to your sales associate to discuss.

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Reception Menu

Reception Platters & Offerings

Pricing is based on small, medium and large sizes as outlined in legend.

Small serves up to 12 people.
Medium serves up to 25 people.
Large serves up to 50 people.

Chef's selection of seasonal vegetables & dip (V, GF)

Small – 60.00, Medium – 110.00, Large – 210.00

Domestic cheeses with berries and crisps (V)

Small – 90.00, Medium – 170.00, Large – 330.00

International cheese tray with berries and crisps (V)

Small – 100.00, Medium – 190.00, Large – 370.00

Seasonal fruit & berries tray with yogurt dip (V, GF)

Small – 90.00, Medium – 170.00, Large – 330.00

Roasted garlic hummus with pita chips (V, GF)

Small – 60.00, Medium – 110.00, Large – 210.00

Smoked salmon tray

Small – 140.00, Medium – 270.00, Large – 530.00

Spinach & parmesan dip platter with naan bread (V)

Small – 60.00, Medium – 110.00, Large – 210.00

Chef's selection charcuterie boards

Small – 120.00, Medium – 230.00, Large – 450.00

Cocktail Sandwich platter

Small – 60.00, Medium – 110.00, Large – 210.00

Sweets & treats platter

Small – 70.00, Medium – 130.00, Large – 250.00

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COFFEE & NUTRITION BREAK

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Coffee & Nutrition Break

Themed Breaks Selections

All breaks include regular coffee, decaf and tea. *Add assorted soft drinks or bottled juices at 3.00 each, charged on consumption.*

The Traditional 20.00/person

Freshly baked Luskinikn with molasses & butter (V), sliced banana bread and freshly baked loaves (V), domestic cheese bites, seasonal berries and sliced fruit with yogurt dip (V, GF).

The Bistro Break 18.00/person

Apple crisp and Chantilly cream, charcuterie boards with deli meats, crackers and cheddar & grape kebobs.

The Mediterranean Sampler 16.00/person

Roast garlic hummus (V, GF), tzatziki and grilled vegetables (V, GF), grilled pita wedges (V), cheese & crackers.

The Sweeter Side 16.00/person

Sticky toffee pudding, double chocolate brownies (V), cheesecake bites (V).

Pastry Platter 8.00/person

Freshly baked muffins, croissants, assorted breakfast pastries with butter and preserves.

Bakery Break 10.00/person

Assorted cookies, squares, brownies and tarts.

Healthy Basket 12.00/person

Assorted whole fresh fruit, cereal, granola & protein bars, yogurt cups.

Beverage Breaks Selections

Coffee & Tea – *regular, decaf.*

4.00/person

Bottled Water, Juices and Soft Drinks.

4.00/each

Sparkling Water.

4.00/each



BAR MENU

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Bar Menu

Host Bar

Suited for functions where an individual or organization is hosting or assuming the total cost of beverages served to all attendees. Host bars are subject to a set up/service charge of \$200.00 per bar, per event, plus 18% gratuity and 15% HST.

Cash Bar

Available for non-sponsored functions where the attendees individually purchase their own refreshments. Cash bars are subject to a set up/service charge of \$200.00 per bar, per event, plus 18% gratuity and 15% HST.

Bar Setup

Includes domestic, imported and craft beers, house and other selected wines, coolers and sodas, local ciders and assorted spirits.

Advance Purchase Bar Tickets *

Beer, wine, well shots – 8.00 (includes HST/Gratuity)

Coolers, craft, imported, ciders, cocktails – 10.00 (includes HST/Gratuity)

Tickets must be paid in advance, and any refunds are issued based on consumption.

Host or Cash Bar Services

Liquor – 1 oz

Whiskey, Rye, Scotch, Gin, Vodka and Rum – 7.00

Beer

Domestic – 7.00, Imported – 8.00, Craft – 8.00

Wine – 5 oz / 8 oz

House Red or White – 7.00 / 10.00

Coolers

Smirnoff Ice, Blue Lobster or White Claw Sodas – 8.00, Local Ciders – 8.00

Cocktails

Signature Cocktails – 8.00

Non-Alcoholic

Soft Drinks (bottled water or bottled juice) – 4.00, Sparkling Water – 4.00, Non-Alcoholic Beer – 5.75

House Wine by the Bottle – 750 ml

Subject to change. Plus HST and 18% Gratuity.

White: Bask (0% Sugar) Pinot Grigio 35.00

Norton Sauvignon Blanc 32.00

Red: Bask Cabernet Sauvignon (0% sugar) 35.00

Trapiche Malbec 32.00

Wine Service

Should you wish to select a wine other than the house options, please contact the sales office a minimum of two weeks prior to the event date to make arrangements. Special order wines may require a guarantee and a non-refundable pre-payment.

Table wine, by the bottle, is available during your meal service. Bottles must be uncorked prior to placement and are charged accordingly.