



Event MENU



SIGNATURE BUFFETS

Cost Per Person

Slow-Roasted Brisket \$39

Beef brisket, mashed potatoes, seasonal vegetables, gravy, garden salad, dinner rolls

Traditional Turkey \$39

Roasted Turkey, mashed potatoes, seasonal vegetables, gravy, garden salad, dinner rolls

Homestyle Lasagna \$28

Beef or veggie lasagna, garden salad, dinner rolls

Tex-Mex Chili \$24

Beef or veggie chili, garden salad, dinner rolls

Chef's Soup & Sandwich \$22

Chef's homestyle soup, garden salad, mini assorted sandwiches - egg salad, tuna salad, chicken salad

BBQ Pulled Pork on a Bun \$21

Slow roasted pork, brioche buns, kettle chips with house dip, garden salad

FOOD STATIONS

Slider Station - per person \$13

Build your own slider includes - mini beef burgers, slow roasted pork, slider buns, assorted toppings
(one of each - per person)

Nacho Station - per person \$14

Tortilla chips (6oz), queso, guacamole, assorted nacho toppings

Popcorn Bar \$54

Includes 3 assorted flavours. Your choice of butter-flavoured, dill pickle, all dressed, or white & Canadian cheddar (48oz)

Gluten free & vegetarian options available.

SWEET SELECTIONS

Order Per Dozen

Muffins & Loaves \$32

Fresh muffins and loaf slices

Fresh Baked Cookies \$28

Assorted cookies

Dessert Cups \$35

Seasonal dessert cups

Assorted Finger Sweets \$45

Squares, cakes and seasonal treats

Celebration Cake Starting at \$75

Serves a minimum of 16 guests.

Specialty cakes and seasonal desserts available upon request. Please inquire by email.

BAR OPTIONS

Host Bar

Open Bar

Host leaves credit card on deposit.
Easily customizable.

Drink Tickets \$8

Host pre-purchases tickets provided by the GCC and distributes them to their guests upon arrival.

Includes 16oz draft beer; 6oz glass of house red or white wine; 1oz well spirits; 355ml bottles/cans beer or coolers

Non-Alcoholic Drink Tickets \$3

Fountain Pop, Bottled Water, Coffee, Tea, Hot Chocolate

No-Host Bar

Cash bar. Standard prices per individual drink order.



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SHARING DISHES, SNACKERS & PLATTERS

Seasonal Fruit - Medium \$75
Seasonal fruit, vanilla yogurt dip

Fresh Veggies - Medium \$60
Carrots, celery, cucumber, cherry tomatoes, broccoli, jalapeno ranch

Wing Platter \$45
Assorted wings - salt & pepper, Korean BBQ, house hot, jalapeno ranch - 3lbs

Pub Platter \$65
Riblets, deep fried pickles, chicken fingers, kettle chips, veggie spring rolls, fresh veggies, house dips

Pinwheel Sandwiches \$30
Assorted pinwheels - ham & cheese, tuna salad, chicken salad, egg salad - 40 per order

Butcher & Cheese Board \$150
Chef's selection of meats & assorted cheeses, crostini, pickles, mustard, berry compote

Kettle Chips & Dip \$16
Seasoned chips served with house dip (10oz)

Tortilla Chips & Salsa \$16
Tri-coloured tortilla chips, house salsa (10oz)

Popcorn Basket \$18
Large butter flavoured popcorn (16oz)

Korean BBQ Riblets \$36
Korean style riblets - 2lb per order

Veggie Spring Rolls \$33
Served with sweet chili - 40 per order

Fried Brothers Pepperoni \$32
Mild pepperoni, honey mustard - 1.5lb per order.

Caprese Skewers \$38
Cherry tomato, bocconcini, basil - 24 per order

Chicken Fingers \$40
Breaded chicken tenders with plum sauce - 20 per order

Homestyle Fries \$20
Served with ketchup

Deep Fried Pickles \$24
Served with jalapeño ranch

FOOD ALLERGY NOTICE

We offer several delicious and safe alternatives to our popular dishes. Please let us know about any dietary restrictions and/or allergies during your booking.

Gluten free & vegetarian options available.

