



Informal Party ~ Dinner Options

The Concept

The idea behind this series of menus is to have an offering of something that is of the highest quality, while maintaining a more relaxed, casual atmosphere, in a lower price range.

Notes to help you plan:

- Service time ~ In order to keep the prices low, these menus are designed with a 60 minute serve time. We will have the dinner set up for approximately 6 p.m. and maintain it until 7 p.m.
- Minimum numbers ~ are in place, to cover the cost of running these style of dinner. If you have rented the entire Inn and would like to have one of these dinner options but you are below the minimum number, we would require a supplement of $\frac{1}{2}$ the price of the missing number of guests in addition to the cost of the attending guests at full price. Please remember we do require final confirmation of numbers, 3 p.m. the day before the dinner or your last email confirmed number will stand.
- Maximum numbers ~ with these menus the capacity is limited due to seating and buffet configurations. During summer months, ask about raising it for outdoor dining.

- Self Served dinners ~ these are buffet style, with the service during dinner being, the clearing of tables, and clean up. If you would like to upgrade these to full service please ask for the additional costs (linens, table settings, table service, beverage service, coffee tea, desserts, etc.)
- Upgrades are available ~ designed to take these menus to another level while still maintaining great value. Upgrades vary depending on the base menu, please ask.
- Coffee & Tea service is available for \$1.75 per person and can be added to any menu.
- Can we use these menus for our main wedding dinner? Yes. If you are considering this option for a wedding or celebration meal please ask for details as this is not what these menus were originally planned for and taking the time to clarify some of the details would be good for organizing. As a rough budget guideline it could be possible to bring these menus to a table served standard for approximately \$5.00 per person extra.
- (V) symbolizes options that are suitable for Vegetarians and or even Vegans (most times) with minor changes made to the individual's dish. Please ensure that we know ahead of time, who and how many vegetarians or vegans you have in your group



Gourmet Pizza night

minimum 12, max 28 person

choose your favourite 5 pizza's ~ \$22.95 per person

choose your favourite 8 pizza's ~ \$28.95 per person

served with Caesar Salad topped with Crumbled Feta, Kalamata Olives and Crispy Bacon.

- Seven Cheese Pizza with a mildly spicy kick, Mozzarella, Brie, Havarti, Stilton, Cheddar, Feta and Parmesan topped with Feta stuffed jalapenos (V)
- Seafood Pizza Greek Style, Shrimp, Scallop, Smoked Salmon with Kalamata Olives, Caramelized Onions, Roasted Garlic, Spinach, Red Bell Peppers and Feta
- Real Hawaiian, 3 types of Cheese & 3 types of Bacon and fresh cut Pineapple
- Grilled Marinated Mediterranean Vegetable made with basil pesto, and topped with balsamic marinated Peppers, Zucchini Eggplant and roasted Garlic (V)
- Great Canadian Back Bacon, Alder smoked Bacon and Portabella Mushroom (V)
- Pepperoni and Salami with 3 types of Mushrooms, locally cured Pepperoni and Salami with in season Wild Mushrooms (V)
- Baby Shrimp, Ham, Stop light red, yellow and green Peppers, Black olives (V)
- Crispy Focaccia based flatbread with Smoked Chicken, Artichokes, Spinach and Goats Cheese (V)
- Crispy Focaccia based Creamy Pesto, fresh, smoked and candied Salmon, with herb garlic Boursin cheese and fresh Asparagus (V)
- Crispy Focaccia based, Bocancini cheese and Roma tomatoes finished with Black and white Balsamic syrup, extra virgin olive oil, fresh basil and fresh ground pepper
- Crispy Focaccia based with Smoked Duck Breast, Asparagus and Caramelized Onion (V)

Kids section (one kids pizza selection can be added free of charge)

- Pepperoni and Mozza (V)
- Plain cheese and tomato (V)
- Kids Hawaiian (V)

Upgrade with all the following items for \$7.50 per person

- Fresh cut Fruit tray, Fresh Seasonal Vegetable tray with dip (V)
- Chef's Green Salad, with fresh lettuces and grilled, marinated, Mediterranean Vegetables (V)
- Chef's House salad, made using the days freshest ingredients and the chef's creativity (V)
- Fresh from the oven Brownies and Whipped Cream (V)



Casual BBQ ~ \$22.95 per person

minimum 20 persons, maximum 28 persons

higher numbers can be available for last half of June, July, August and the first half of September

The months of availability are as follows: May, June, July, August, Sept and October.

This menu is designed for our outdoor buffet set up

Fresh off the Grill:

- BBQ Chicken
- BBQ Ribs
- Dry Ribs
- Burgers
- Cheese Burgers
- Hotdogs
- Cheese dogs
- Bratwurst
- Vegetarian options can be available if we know in advance

Served with:

- Potato salad, Coleslaw and Caesar salad (V)
- Buns, garlic bread, tomatoes, lettuce, onions, pickles (V)
- Condiments, ketchup, mustard, relish, mayonnaise (V)
- Potato chips, Cheesies, Pretzels (V)

Upgrades:

5 beautiful salads \$7.50 per person

- Fresh cut Fruit tray, Fresh Seasonal Vegetable tray with dip (V)
- Chef's Green Salad, with fresh lettuces and grilled, marinated, Mediterranean Vegetables (V)
- Chef's House salad, made using the days freshest ingredients and the chef's creativity (V)
- Pasta Salad, Sea shell Pasta with Sundried Tomatoes, Artichokes, Spinach and Basil
- Greek salad, Marinated Peppers, Red onions, Cucumbers, Feta and Black olives (V)

Upgrade:

Self-service Ice Cream Cone station \$3.50 per person

minimum 20 persons

- Vanilla, Strawberry and Chocolate ice cream

Upgrades from our Snack Menu:

Fire pit options ~ available during the hours when staff are on site and until 10.00 p.m. at the latest

- Fire pit set up with chairs and 1 hour worth of fire wood ~ \$30.00
- Weiner roast, good for 10-12 people ~ \$19.95.
- Smores Station, good for 10-12 people ~ \$19.95



Gourmet Hot Sandwich Evening ~ A Slider Bar

minimum 20 persons, max 40 persons

choose your favourite 5 Slider's ~ \$22.95 per person

choose your favourite 8 Slider's ~ \$28.95 per person

Available year round for 40, and up to 60 in the summer months ask for details

Sliders will be served on silver trays by our serving staff for the first 4 selections which will be the 2 most popular choices following by the next 2 most popular choices. After the servers have circulated the room with these we will go to the full selection on the buffet with our Chef's Taco Salad and Chef's Garden Salad. Mixed munchies and hot buttered Popcorn will be placed around the room.

Beef Options

- Cheese Burger Supreme with secret Sauce
- Caramelized Onion Blue cheese
- Baconator with hot Havarti Cheese
- Spicy Sloppy Joes with Monterey Jack
- Ancho Pepper Sauced Cheese Burgers ~ mildly hot, 6/10
- Mozza-shroom Burger

Bison Options

- Bison Burger slider with Red wine braised Scallions
- Charred Bison cheese burgers in paradise

Pork Options

- Fried Onion & Garlic Sausage
- Honey Garlic Pork Slider with Bacon jam and charred Pineapple

Fish Options

- Tuna Melter's
- Cajun grilled Salmon with Cilantro Salsa

Lamb option

- Lamb Burger with a Peppery Mint sauce, and marinated red pepper
- Lamb Burger with garlic herb goat's cheese

Chicken option

- Chicken Burger Club
- Grilled Chicken Teriyaki with Pineapple

Vegetable Options

- Grilled Portabella mushroom with brie cheese (V)
- Grilled Red Onion & Eggplant topped with Tzatsiki (V)
- Sliced Roma Tomato and Baby Mozza with Balsamic syrup and Virgin Olive oil (V)

Upgrade with all the following items for \$5.00 per person

- Fresh cut Fruit tray, Fresh Seasonal Vegetable tray with dip (V)
- Chef's House salad, made using the days freshest ingredients and the chef's creativity (V)
- Fresh from the oven assorted Cookies (V)

Mexican Fun night ~ \$23.95 per person
minimum 20 persons, maximum 28 persons
This menu is best suited as a buffet set up



Service starts 15 minutes before the buffet dinner service with Platters of Mile High Nachos, topped with Black Olives, Green Onions, Jalapeños, Refried Beans, Cheddar, Monterey Jack, Chilli flake Havarti, Tomatoes, Peppers

Self Serve buffet items:

- Build your own Taco bar ~ Spicy Taco Beef, Tomatoes, chopped Onions, Iceberg, Cheddar cheese, Sour cream, Salsa, Guacamole (V)
- Chicken Enchilada's with a Zingy Cheddar sauce (V)
- Pulled Pork Quesadilla's with a Sour cream Chive Sauce
- Beef Taco Salad with all of the trimming and then some
- Refried Beans (V)
- Roasted Pepper salad with Black Beans, Corn and fresh Cilantro (V)
- Seasonal Fresh cut Fruit with berries and grapes (V)
- Crisp Vegetable tray served with a spiced chipotle dip (V)

Upgrade with all of the following items for an additional \$7.50 per person

- Seafood Taco Salad with lots of Shrimp (V)
- 7 Cheese Pizza with feta stuffed Jalapenos (V)
- Taquitos made with Grilled chicken and Cheese
- Homemade Carrot cake with Cream cheese topping (V)

Notes: for added atmosphere for your Mexican party our bar will be set up with Margaritas and Coronas, which will be billed as consumed to the master account.

For a really fun extra Bash the Piñata Bring your own Piñata (free), or let us supply one for you for \$75.00, stuffed with treats for the adults too. We will supply the bat! Clean up too!



Indian Curry Night ~ \$25.95 per person
minimum 20 persons, maximum 28 persons

This menu is suitable for a family style dinner instead or a buffet set up, just let us know which option you would prefer

Self-Serve Curry Buffet

- Bombay Curried Chicken ~ 2 versions Smoking Hot and Regular (V)
- Caraway Seed Curried Fish with Lime Leaves (V)
- Curried Prawn and Scallop Stew with Green peas and Cilantro (V)
- Lemongrass Basmati Rice (V)
- Lamb Biryani ~ rice dish with lamb and vegetables (V)
- Spinach Curried Vegetables with attitude (V)
- Peppercorn Poppadums, Rice wine marinated Sultanas, Roasted Coconut, Pineapple (V)
- Fruit Trays with Melon and Berries (V)
- Kheere ~ Rice cooked in Milk with Vanilla and pistachios (V)
- Fresh Coconut bits straight from a whole Coconut



Mediterranean Night ~ \$23.95 per person
minimum 18 persons, maximum 28 persons

This menu is suitable for a family style dinner instead or a buffet set up, just let us know which option you would prefer

- Green salad with a peppered raspberry vinaigrette topped with fresh grated parmesan (V)
- Smoked Duck Cous Cous with feta and Sun-dried Tomatoes (V)
- Balsamic Marinated Mediterranean vegetables, served warm (V)
- Assorted Antipasto with Olives, Goats Cheese, Garlic Crisps (V)
- Mixed Vegetable and Spinach Cannelloni in a creamy béchamel (V)
- Chilli Honey Glazed Chicken Skewers
- Focaccia Flatbread Pizza ~ Medium rare roasted Lamb with sundried tomato pesto, Artichoke, Spinach, and Feta drizzled with reduced Balsamic vinegar (V)

Upgrade with all the following items for \$7.50 per person

- Fresh cut Fruit tray, Fresh Seasonal Vegetable tray with dip (V)
- Chef's Italian Kitchen Sink Pasta Salad (V)
- Chef's Special marinated Antipasto Salad
- Crispy Focaccia based flatbread with balsamic drizzled Roma tomato and Boccacini cheese with fresh basil (V)
- Bear & Bison Style Tiramisu (V)