



All Inclusive Meeting Packages

Your team deserves a beautiful and inspiring space to reconnect and do their best work, while feeling safe and comfortable. Our All Inclusive Meeting Packages make it easy! Minimum of 15 people required. Menu options available to accommodate for a variety of dietary preferences. Packages include Meeting Room Rental and Audio Visual Equipment Setup, Paper and Pencils, Flip Charts, Water Station, and Wi-Fi.

LIGHT AND BRIGHT

Breakfast

- Selection of Pastries
- Local and Seasonally Inspired Sliced & Whole Fruit
- Granola and Yogurt Parfait
- Coffee, Decaffeinated Coffee & Tea

Lunch

- Salad or Soup of the Day
- Chef Selection of Sandwiches + Wraps (2 proteins with a vegetarian option)
- Dessert Board and Cookies
- Coffee, Decaffeinated Coffee & Tea

Selection of Juices or Soft Drinks | \$3.50 Additional

\$89 *Per Guest*

THE CLASSIC

Full Breakfast

- Selection of Pastries
- Local and Seasonally Inspired Sliced & Whole Fruit
- Granola and Yogurt Parfait
- Scrambled Eggs
- Bacon + Sausage + Home Fries
- Coffee, Decaffeinated Coffee & Tea

Morning Break

- Morning Break of the Day
- Coffee, Decaffeinated Coffee & Tea Refresh

Lunch

- Salad or Soup of the Day
- Chef Selection of Sandwiches + Wraps (2 proteins with a vegetarian option)
- Dessert Board and Cookies
- Coffee, Decaffeinated Coffee & Tea

Afternoon Break

- Afternoon Break of the Day
- Coffee, Decaffeinated Coffee & Tea Refresh

Selection of Juices or Soft Drinks | \$3.50 Additional

\$109 *Per Guest*

THE NEXT STEP

Full Breakfast

- Selection of Pastries
- Local and Seasonally Inspired Sliced & Whole Fruit
- Granola and Yogurt Parfait
- Scrambled Eggs
- Bacon + Sausage + Home Fries
- Waffles, Maple Syrup, + Chantilly Cream
- Coffee, Decaffeinated Coffee & Tea

Morning Break

- Morning Break of the Day
- Coffee, Decaffeinated Coffee & Tea Refresh

THE WORKS

Full Breakfast

- Selection of Pastries
- Local and Seasonally Inspired Sliced & Whole Fruit
- Granola and Yogurt Parfait
- Scrambled Eggs
- Bacon + Sausage + Home Fries
- Waffles, Maple Syrup, + Chantilly Cream
- Coffee, Decaffeinated Coffee & Tea

Morning Break

- Morning Break of the Day
- Coffee, Decaffeinated Coffee & Tea Refresh

Lunch: Team Builder <ul style="list-style-type: none"> • Mixed Green Salad and Freshly Baked Rolls + Butter • Choose 1: <ul style="list-style-type: none"> ◦ Homemade Chicken Pot Pie ◦ Homemade Lasagna ◦ Homemade Shepherd's Pie • Chef's Choice Vegetarian and Vegan Options Available • Dessert Board and Cookies • Coffee, Decaffeinated Coffee & Tea
Afternoon Break <ul style="list-style-type: none"> • Afternoon Break of the Day • Coffee, Decaffeinated Coffee & Tea Refresh
Selection of Juices or Soft Drinks \$3.50 Additional
\$119 <i>Per Guest</i>

Lunch: Creativity <ul style="list-style-type: none"> • Mixed Green Salad and Freshly Baked Rolls + Butter • Choose 2 Proteins: <ul style="list-style-type: none"> ◦ Beef Short Rib with Crispy Onions ◦ Herb Marinated Chicken ◦ Lemon Roasted Salmon • Chef's Choice Vegetarian and Vegan Options Available • Choose 1 Side: <ul style="list-style-type: none"> ◦ Wild Rice Pilaf ◦ Roasted Fingerling Potatoes • Chef's Choice Seasonal Vegetables • Dessert Board and Cookies • Coffee, Decaffeinated Coffee & Tea
Afternoon Break <ul style="list-style-type: none"> • Afternoon Break of the Day • Coffee, Decaffeinated Coffee & Tea Refresh
Selection of Juices or Soft Drinks \$3.50 Additional
\$145 <i>Per Guest</i>

All meals come as a buffet. Make it plated for \$8/person. Prices are per person (unless stated otherwise) and exclude applicable taxes and facility fees. Prices are subject to change at any time.

Breakfast of the Day

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items. Minimum of 15 people required.

SUNRISE SCRAMBLE
Selection of Pastries
Local and Seasonally Inspired Sliced & Whole Fruit
House-Made Granola + Berries + Yogurt Parfaits
Cage Free Scrambled Eggs with Bacon and Home Fries
Coffee, Decaffeinated Coffee & Tea
Daily Infused Water Station
Selection of Juices \$3.50 Additional

SIGNATURE FRITTATA & SAUSAGE
Selection of Pastries
Local and Seasonally Inspired Sliced & Whole Fruit
House-Made Granola + Berries + Yogurt Parfaits
Cage Free Egg Frittata with Farmer's Sausage and Home Fries <ul style="list-style-type: none"> • Vegetarian option available
Coffee, Decaffeinated Coffee & Tea
Daily Infused Water Station
Selection of Juices \$3.50 Additional

\$30 *Per Guest*

EGG BITE BOOST WITH TURKEY BACON

- Selection of Pastries
- Local and Seasonally Inspired Sliced & Whole Fruit
- Steel Cut Oatmeal with Brown Sugar and Seeds
- Cage Free Egg Bites with Turkey Bacon and Home Fries
- Coffee, Decaffeinated Coffee & Tea
- Daily Infused Water Station
- Selection of Juices | \$3.50 Additional

\$30 *Per Guest*

BREAKFAST SANDWICH WITH HOME FRIES

- Selection of Pastries
- Local and Seasonally Inspired Sliced & Whole Fruit
- House-Made Granola + Berries + Yogurt Parfaits
- Breakfast Sandwich with Home Fries
- Sausage or Bacon Breakfast Sandwiches made with cage-free eggs served on a variety of croissants or English muffins.
- Coffee, Decaffeinated Coffee & Tea
- Daily Infused Water Station
- Selection of Juices | \$3.50 Additional

\$30 *Per Guest*

\$30 *Per Guest*

"BENNY" BAR

- Selection of Pastries
- Local and Seasonally Inspired Sliced & Whole Fruit
- House-Made Granola + Berries + Yogurt Parfaits
- Cage Free Eggs Benny Bar with Home Fries
- Coffee, Decaffeinated Coffee & Tea
- Selection of Juices | \$3.50 Additional
- Daily Infused Water Station

\$30 *Per Guest*

Prices are subject to a service charge and current Ontario sales tax of 13%.Menu pricing may change based on availability and market conditions.

Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

BREAKFAST ENHANCEMENTS

Cold Cereal | \$6 Additional
Fresh Berries, 2% & Skim Milk

Waffles with whipped cream + seasonal compote | \$9 Additional

Euro Style Platter | \$14 Additional
Prosciutto, Turkey Ham, Brie, Swiss, Cornichons, Mustard, Butter, Freshly Baked Baguettes & Sliced Bread

- Extra Proteins | \$5 Each
- Sausage
 - Bacon
 - Peameal Bacon
 - Turkey Bacon

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Morning Break of the Day

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. Minimum of 15 people required. Break packages served for up to 1 hour.

SMOOTHIE BREAK

Selection of Smoothies

Fresh Whole Fruit

Berries + Sliced Fruit

Coffee, Decaffeinated Coffee & Tea

\$22 *Per Guest*

START YOUR DAY "PARFAIT"

Choose Between:

- Chia Seed Parfait with Berries, Slivered Almonds & Local Maple Syrup
- Housemade Granola and Yogurt Bar

Selection of Seasonal Whole Fruit

Coffee, Decaffeinated Coffee & Tea

\$19 *Per Guest*

RISE AND SHINE

Assorted Bagels

Breakfast Spreads

- Peanut Butter
- Selection of Jams
- Whipped Butter

MORNING MINGLE

Selection of Seasonal Fruits

Selection of Pastries

Coffee, Decaffeinated Coffee & Tea

- Assorted Cream Cheeses

Smoked Salmon | \$5 Additional

Coffee, Decaffeinated Coffee & Tea

\$18 *Per Guest*

\$20 *Per Guest*

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Afternoon Break of the Day

A part of Hyatt's menu of the day program, our morning break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. Minimum of 15 people required. Break packages served for up to 1 hour.

MOVIE BREAK

Fresh Popped Popcorn with Selection of Flavour Toppings

Selection of Classic Candies + Chocolates

Assortment of Soft Drinks

\$18 *Per Guest*

SWEET TOOTH

Freshly Baked Cookies

Selection of Smoothies

Strawberries and Cream

Assortment of Soft Drinks

\$18 *Per Guest*

PICNIC BOX

Trio of House Dips

Individual Veggies and Dip

Assorted Breads

Assortment of Soft Drinks

\$18 *Per Guest*

CHIP FIESTA

House-Made Nacho Chips

Salsa and Queso Cheese

Refried Beans

Assortment of Soft Drinks

\$18 *Per Guest*

AFTERNOON TEA

Selection of Assorted Teas

Selection of Finger Sandwiches

Scones
Savoury and sweet options. Served with whipped butter and house made jam.

Dessert Board

Assortment of Soft Drinks

\$22

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Lunch of the Day

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. Minimum of 15 people required.

SANDWICHES AND WRAPS

Chef's Selection of Sandwiches and Wraps

- 2 proteins with a vegetarian option available

Build Your Own House Salad

Seasonal Soup

Assorted Dessert Board

Coffee, Decaffeinated Coffee & Tea

Assortment of Soft Drinks | \$3.50 Additional

\$38 *Per Guest*

GRILLED CHEESE SANDWICH BAR

Build Your Own Mixed Green Salad

Grilled Cheese Sandwich Bar

Traditional Grilled Cheese and choice of 2 gourmet options:

- Brie and Apricot
- Mushroom and Goat Cheese
- Chicken and Feta

Seasonal Soup

Freshly Baked Cookies

Coffee, Decaffeinated Coffee & Tea

Assortment of Soft Drinks | \$3.50 Additional

\$38 *Per Guest*

GRAINS AND GREENS

Grain Bowl

Ancient Grains, Marinated Tomato, Spinach, Spiraled Carrots, Beets, Balsamic Vinaigrette Add one: grilled chicken, shrimp, or crispy tofu

Seasonal Soup

BUILD YOUR TACO

Taco Station | \$6 Add Protein | \$4 Add Tofu

Corn and flour tortillas, Lettuce, Onion + Pepper Saute, Pico de Gallo, Sour Cream, Guacamole, and Cheese Choose one protein: chipotle pulled chicken, ancho pulled pork, chipotle ground beef, chimichurri tofu

Build Your Own Salad

Assorted Dessert Board

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Coffee, Decaffeinated Coffee & Tea

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Assortment of Soft Drinks | \$3.50 Additional

.....

\$38*Per Guest*

Rice and Beans

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Assorted Dessert Board

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Coffee, Decaffeinated Coffee & Tea

.....

Assortment of Soft Drinks | \$3.50 Additional

.....

\$38*Per Guest*

FLATBREAD SPREAD

Gourmet Flatbreads

Choice of 2:

- Cheese
- Cured Meat
- Chicken
- Vegetarian

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Build Your Own Caesar Salad

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Seasonal Soup

.....

Assorted Dessert Board

.....

Coffee, Decaffeinated Coffee & Tea

.....

Assortment of Soft Drinks | \$3.50 Additional

.....

\$38*Per Guest*

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Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad or soup, entrée, and dessert. Minimum of 15 people required.

OPTION ONE

Choose One:

- Mixed Green Salad
- Seasonal Soup

Served with Fresh Baked Rolls and Butter.

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Choose One:

- Chicken Pot Pie

OPTION TWO

Choose One:

- Mixed Green Salad
- Seasonal Soup

Served with Fresh Baked Rolls and Butter.

.....

Choose One:

- Chicken Supreme

.....

- Lasagna
- Shepherd's Pie

Vegetarian and vegan options available.

Choose One:

- Chocolate Torte
- White Chocolate Cheesecake

\$50 Per Guest

Choose One:

- Chocolate Torte
- White Chocolate Cheesecake

\$65 Per Guest

OPTION THREE

Choose One:

- Mixed Green Salad: Heritage greens, shaved vegetables, balsamic vinaigrette
- Kale and Quinoa Salad: Roasted Goat Cheese, candied walnuts, earl grey marinated cranberries, sherry vinaigrette

Choose One:

- Beef Short Ribs with Roasted Fingerling Potatoes and Seasonal Vegetables
- Lemon Roasted Salmon with Rice Pilaf and Seasonal Vegetables
- Vegetarian option available

Choose One:

- Chocolate Torte
- White Chocolate Cheesecake

\$80 Per Guest

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Hors D’oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 12 pieces per selection.

COLD SELECTIONS

- Prosciutto and Bocconcini with Tomato Jam | \$5.50 Per Piece
- Endive Boats with Cirtus Relish **VGN V** | \$4 Per Piece
- Goat Cheese + Roasted Red Pepper Bruschetta | \$4 Per Piece
- Smoked Salmon + Dill Goat Cheese | \$4 Per Piece
- Smoked Mushroom Pate **VGN V** | \$4 Per Piece

WARM SELECTIONS

- Smoked Chicken + Sweet Potato Croquette | \$5.50 Per Piece
- Crab and Potato Croquette | \$5.50 Per Piece
- Coconut Shrimp and Red Pepper Jelly | \$5.50 Per Piece
- Arancini with spiced marinara | \$4 Per Piece
- Braised Beef meatballs | \$4 Per Piece

with Sage

Compressed Cucumber with Lemon **VGN** | \$4 Per Piece
Mint and Fennel

Marinara and grana Padano

Brie Croquettes with a chili jam | \$4 Per Piece

Grilled Moroccan Chicken Skewer | \$4 Per Piece

Lamb Kofta | \$4 Per Piece
With cumin and creme fraiche

Chickpeas + Coriander Fritter with Mint Yogurt **V** | \$5.50 Per Piece

Braised Beef + Onion Croquette with Horseradish | \$5.50 Per Piece

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 15 guests or more. For options for groups less than 15, please contact your Event Planning Manager for menu selections.

MEAT BOARD

Dry Italian Salami, Sopressata & Prosciutto

Marinated Parmesan & Mozzarella Cheese

Roasted Peppers, Zucchini, Tomatoes, Artichokes & Assorted Olives & Olive Oil

Cheese Block | \$7 Additional

\$25 Per Guest

CHEESE BLOCK

Domestic & International Cheeses

Seasonal Jams, Seasonal Dried Fruits & Nuts

Assorted Breads & Crackers

\$25 Per Guest

SEASONAL CRUDITE

Seasonal Fresh Vegetables

Trio of Dips

- Pesto Hummus
- Parmesan Spinach Dip
- Ranch Dip

Assorted Breads

\$18 Per Guest

CREATE YOUR OWN SALAD

Heritage Greens, Romaine, Tomatoes, Cucumber, Carrots, Seasonal Vegetables

Choice of Cheese:

- Feta
- Goat
- Cheddar

Balsamic, & Ceasar Dressing

\$13 Per Guest

CLASSIC POUTINE

Hand-Cut Fries

Cheese Curds

Classic Brown Gravy

Ketchup and Aioli

\$16*Per Guest*

BUFFALO CHICKEN + WAFFLES

Buttermilk Fried Chicken

Belgian-Style Waffles

Buffalo Sauce, Maple Sriracha

\$20*Per Guest*

SLIDER STATION

Choose One:

Beef - pickle, aioli, lettuce

Crispy or Grilled Chicken - aioli, cabbage slaw

Veggie Patty - pickle, aioli, lettuce

\$18*Per Guest*

GRILLED CHEESE SANDWICH BAR

Traditional Grilled Cheese and Choice 2 Gourmet Gourmet Options:

- Mushroom + Goat Cheese
- Brie + Apricot
- Chicken + Feta

\$16*Per Guest*

PIEROGIS

Pan-Fried Potato + Onion

Caramelized Onion, and Fresh Chives

Sour Cream and Salsa

\$15*Per Guest*

PASTA STATION

Warmed Focaccia

Choose One: | \$4 One Additional Option

- Mac + Cheese
- Beef Ravioli, Marinara + Grana Padano
- Penne with Marinara or Cream Sauce
- Chef's Choice: Hearty Pasta

\$18*Per Guest*

GOURMET FLATBREADS

Choice of Two:

- Cheese
- Pepperoni
- Chicken
- Vegetarian

\$18*Per Guest*

TACO STATION

Corn + Flour Tortillas

Lettuce

Onion + Pepper Sauté

Pico de Gallo

Sour Cream

Cheese

Choose One Protein | \$6 Additional Protein | \$4 Additional Tofu

- Chipotle Pulled Chicken
- Ancho Pulled Pork
- Chipotle Ground Beef
- Chimichurri Tofu

\$18 *Per Guest*

ADD PROTEINS

Chicken | \$6 Add On

Beef | \$8 Add On

Bacon | \$5 Add On

Pulled Pork | \$6 Add On

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Plated Dinner

Chef has hand selected a three or four course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee's taste buds. Minimum of 15 people required.

STARTER - CHOOSE 1-2 OPTIONS

Seasonal Soup

House Greens

Mixed greens, shaved carrot, cucumber, tomato, and balsamic vinaigrette

Walper Caesar

Romaine, bacon, croutons, grana padano

Pear + Blue Cheese Salad

Arugula, blue or goat cheese, candied walnuts, cranberries, poached pear, and balsamic vinaigrette

DESSERT - CHOOSE 1 OPTION

ENTREE - CHOOSE 1 OPTION

Braised Beef Short Rib | \$75 Three Course | \$85 Four Course

Pomme Purée, Seasonal Vegetables, Beef Jus

Chicken Supreme | \$75 Three Course | \$85 Four Course

Pomme Anna, Seasonal Vegetables, Mustard Sauce

Lemon Roasted Salmon | \$75 Three Course | \$85 Four Course

Rice Pilaf, Seasonal Vegetables, Citrus Beurre Blanc

Gnocchi **V** | \$75 Three Course | \$85 Four Course

Basil pesto, Parmesan

Thai Red Curry **VGN** | \$75 Three Course | \$85 Four Course

Coconut Rice, Crispy Tofu, Seasonal Vegetables

White Chocolate Cheesecake

Chocolate Torte

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Tasting Dinner

Guests will embark on a culinary journey, savouring a selection of expertly crafted dishes that cater to a variety of tastes and preferences. Each course is thoughtfully prepared to showcase diverse flavours, textures, and ingredients, ensuring a memorable dining experience.

CUSTOM TASTING DINNER

Custom Tasting Dinner
Ask for more information.

\$115*Per Guest*

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Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

HOUSE WINES

Montalto Pino Grigio, Italy | \$50 Bottle

Montalato Cabernet Nero D'Avola, Italy | \$50 Bottle

PREMIUM WINE - RED

Amalaya Malbec, Mendoza, Argentina | \$65 Bottle

Leaping Horse Cabernet Saugvinon, California | \$65 Bottle

Caposaldo Chianti, Italy | \$65 Bottle

Illicit Cabernet Saugvignon, California | \$65 Bottle

Earthworks Shiraz, Australia | \$65 Bottle

PREMIUM WINE - WHITE

Leaping Horse Chardonnay, California | \$65 Bottle

Casposado Pinot Grigio, Italy | \$65 Bottle

SPARKLING

Poema Cava | \$60 Bottle

- Chalk Hill Chardonnay, Sonoma County | \$75 Bottle
- Echeverria Reserva Sauvignon Blanc, Chile | \$65 Bottle

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Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we’ve combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

PASSION FRUIT MULE

Vodka, passion fruit + earl grey syrup, ginger beer

\$13Per Drink

CUCUMBER BASIL G+T

Gin, cucumber basil syrup-tonic

\$13Per Drink

MIXED BERRY MOJITO

White rum, mint syrup, mixed berries, soda

\$16Per Drink

ROSEMARY DERBY

Rye, rosemary-honey syrup, grapefruit juice

\$16Per Drink

PIMMS + LEMONADE

Pimms, house-made lemonade, muddled fruit

\$16Per Drink

DARK + STORMY

Spiced rum, lime juice, ginger beer

\$16Per Drink

DIAMOND FIZZ

Sparkling wine gin, lemon juice, simple syrup

\$16

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice. Prices do not include tax or gratuity.

HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

PREMIUM BAR

Flor de Cana (4 years), Belvedere Vodka, Tanqueray 10, Lot 40 Rye, Bacardi Rum (8 years), Glenfiddich Whisky

One Hour | \$5 Per person

Two Hour | \$5 Per person

Three Hour | \$5 Per person

Four Hour | \$5 Per person

GUEST PAY PER DRINK

Includes full bar set ups. Credit card or room charge only.

SIGNATURE BAR

Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch

One Hour | \$30 Per person

Two Hour | \$42 Per person

Three Hour | \$50 Per person

Four Hour | \$60 Per person

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

Signature Cocktails | \$13

Premium Cocktails | \$16

Hand Crafted Cocktails | \$18

Domestic Beer | \$10

Mill Street Organic Lager, Steamwhistle Pilsner, Waterloo Dark, Coors Light

Premium and Imported Beer | \$12

Stella Artois, Corona Extra, Sol, Heineken

Mocktails | \$11

Coolers | \$11

White Claw (Mixed), Cottage Springs (Mixed)

House Wine | \$11

Bottled Water | \$3.50

Featured Seasonal Select & Premium Wines | \$14

Liqueurs | \$11

Soft Drinks | \$3.50

LABOR CHARGES

Bartender | \$50

Signature Cocktails \$14	Up to three hours
Premium Cocktails \$17	Cocktail Servers/Tray Passers, each \$250
Hand Crafted Cocktails \$19	Up to three hours
Mocktails \$12	Additional Hours for Bartenders or Servers, each, per hour \$50
Coolers \$12	
White Claw (Mixed), Cottage Springs (Mixed)	
Domestic Beer \$11	
Mill Street Organic Lager, Steamwhistle Pilsner, Waterloo Dark, Coors Light	
Premium and Imported Beer \$13	
Stella Artois, Corona Extra, Sol, Heineken	
House Wine \$12	
Featured Seasonal, Select & Premium Wines \$15	
Liqueurs \$12	
Kahlua, Bailey's Irish Cream, Limoncello, Chambord	
Bottled Water \$3.50	
Soft Drinks \$3.50	

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DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian