

Classic MENU | PLATED

Minimum of 10 persons, based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm.
Applicable for select Bells & Whistles events.

INCLUDES:

Premium Bar

APPETIZER:

Please select ONE from the following options for the group

Chef's Soup of the Day

Traditional Caesar salad, herb croutons, creamy dressing 🌿

Mixed greens salad, balsamic vinaigrette 🌿 🍷

Freshly baked bread rolls, butter

ENTRÉE:

Please select TWO of the following for the group

Ricotta Cheese Cannelloni

Creamy Alfredo, basil tomato sauce 🌿

Grilled Snapper Fillet

Buttermilk mashed potato, mustard dill sauce

Pineapple Glazed Chicken Breast

Buttermilk mashed potato, herb oil

Grilled Sirloin Steak

Rosemary potatoes, creamed horseradish

All of the above entrées are served with market fresh vegetables.

DESSERT:

Please select ONE from the following options for the group

Marble Cheesecake

Crème anglaise

Chocolate Mousse Cake

Raspberry coulis, Brandy snaps

Freshly brewed Blue Mountain coffee, decaffeinated coffee, selection of teas

SET-UP FEE: US \$14.00 PER PERSON

All rates are in US dollars and are subject to change. Please be advised that the Chef may make suitable substitutions to the above menus. All food and beverage taxes and gratuities are included in prices indicated. Set-up fee applies to group bookings of 5 rooms or more booked with Unique Travel Corp. Group Department under Group Code or Group Contract. All menu selections need to be made in advance at a minimum of 60 days prior to arrival.