# PARK TOWN HOTEL 

## CATERING MENU


parktownhotel.com

## AVAILABLE BANQUET ROOMS

Cedar room - 200 guests (maximum)
Oak Room - 140 guests (maximum)
Maple Room - 60 guests (maximum)
South Dining Room - 48 guests (maximum)
Poplar Room - 40 guests (maximum)
Boardroom A - 32 guests (maximum)
Boardroom B - 16 guests (maximum)
Executive Boardroom - 12 guests (maximum)

The maximum number of guests per banquet room depends on room set up, numbers cannot be guaranteed.


Beverages
Coffee and tea
Bottled juice and canned soft drinks
Pitchers of fruit juice
Bottled water
Fruit punch
Individual cartons of milk
Mixed berry smoothies

## Baked Goods

Assorted muffins
Assorted pastries
Mini cupcakes
Bagels and cream cheese
Assorted fresh baked cookies
Mini fruit tarts
Mini cinnamon rolls
Homemade doughnuts
Mini banana bread loaves
Pretzels

## Healthy © Savory Choices

Seasonal fresh sliced fruit
Seasonal fresh vegetables and dip
Whole seasonal fruit
Individual fruit yogurt
Trail mix
Power bars
Nature Valley granola bars
Nutri-Grain bars
Fruit kabobs with low fat yogurt dip
Individual bags of potato chips
Fresh popped popcorn
Yogurt parfait
$\$ 3.00$ per person
\$3.50 each
$\$ 20.00$ each
$\$ 3.50$ each
$\$ 30.00$ per gallon
$\$ 3.00$ each
$\$ 25.00$ per pitcher
\$3.25 each
$\$ 4.00$ each
$\$ 22.00$ per dozen
$\$ 4.00$ each
$\$ 20.00$ per dozen
$\$ 22.00$ per dozen
$\$ 25.00$ per dozen
$\$ 25.00$ per dozen
$\$ 3.50$ each
$\$ 5.00$ each
$\$ 5.50$ per person
$\$ 5.25$ per person
$\$ 2.00$ each
$\$ 3.00$ each
$\$ 4.00$ per package
$\$ 4.00$ each
$\$ 3.00$ each
$\$ 3.00$ each
$\$ 5.50$ per person
$\$ 3.00$ each
$\$ 3.00$ per basket
$\$ 5.00$ each

## BREAKFAST BUFFETS

Breakfast buffets include orange juice, apple juice, coffee and tea. Prices are on a per person basis.

## Traditional Continental (\$16)

Seasonal fresh fruit salad
Assorted muffins, danishes \& croissants
Butter \& assorted preserves
Oatmeal
Sumrise (\$22)
Seasonal fresh fruit slices
Assorted pastries
Scrambled eggs
Sausage
Bacon
Home style hash browns
*Minimum of 15 people required

## Gourmet Breakfast Buffet (\$25)

Eggs Benedict
Quiche Lorraine
Bacon potato and cheese croquettes
Waffles or French toast
Smoked salmon with dill cream cheese
Cinnamon rolls
Assorted fruit platter with yogurt dip
*Minimum of 15 people required

## Down to Earth (\$25)

Seasonal fresh fruit slices
Assorted pastries
Scrambled eggs
Bacon
Home style hash browns
Pancake
French toast
Assorted yogurt
Cereal with milk

## BREAKFAST ENHANCEMENTS

Enhancements must be purchased in conjunction with a breakfast buffet or plated breakfast. Prices are on a per person basis

## A la Carte Enhancements

Pancakes or French toast
Bacon
Hard boiled eggs
Sausage
Cottage cheese
Individual yogurt
Individual cold cereal
Oatmeal
Eggs Benedict
White and whole wheat toast
Canadian back bacon
Home style hash browns
Waffles
Waffle/pancake strawberry topping
Waffle/pancake blueberry topping
$\$ 4.00$
$\$ 4.00$
$\$ 3.00$
$\$ 4.00$
$\$ 3.00$
$\$ 3.00$
$\$ 3.00$
$\$ 4.00$
\$5.00
$\$ 2.00$
$\$ 4.00$
$\$ 3.00$
$\$ 3.00$
$\$ 2.00$
\$2.00


## PLATED BREAKFAST SERVICE

Breakfast buffets include orange juice, apple juice, coffee and tea. Prices are on a per person basis.

## Classic (\$18)

## Fresh fruit cocktail

Scrambled eggs
Home style hash browns
Choice of: bacon, Canadian back bacon or sausage
Daylight (\$18)
Fresh fruit cocktail
Quiche Lorraine
Home style hash browns
Eggs Benedict (\$19)
English muffin topped with a poached egg
Your choice of: Canadian back bacon or smoked ham
Hollandaise sauce
Home style hash browns
Belgian Waffle ( $\mathbf{\$ 1}_{17}$ )
Belgian waffle
Candied pecans
Powdered sugar
Fresh seasonal fruit
Whipped cream
Grilled Canadian back bacon

## CLASSIC LUNCH BUFFETS

Lunch buffets include coffee and tea. Prices are on a per person basis. Minimum of 15 people is required.

## Fresh Soup 8 Sandwiches (\$22)

Chef's soup of the day
Spring mix salad and assorted dressings
Sandwiches served on artisan breads:
Turkey, ham, roast beef, egg salad, and tuna salad
Fresh vegetables \& dip
Assorted pickles
Assorted dessert squares
*Vegetarian sandwiches available on request
Wrap It Up (\$22)

Chef's soup of the day
Spring mix salad and assorted dressings
Fresh vegetables \& dip
Assorted pickles
Spinach, sun-dried tomato, whole wheat \& cheddar wraps
Turkey, ham \& roast beef fillings
Tuna salad and egg salad fillings
Assorted dessert squares
*Vegetarian wraps available on request

## Your Choice (\$26)

## Choice of Two:

Chef's soup of the day Caesar salad
Mixed greens salad
Pasta salad
Greek salad

## Choice of One:

Beef pot roast
Beef Stroganoff
Baked pork medallions
Chicken Parmigiano

Choice of One:
Glazed carrots \& parsnips Seasonal vegetables

Choice of One:
Fried rice
Whipped potatoes
Rice pilaf
Roasted baby potatoes
Finish With:
Dessert squares
Seasonal fresh fruit slices

## THEMED BUNCH BUFFETS

Lunch buffets include coffee and tea. Prices are on a per person basis. Minimum of 15 people is required.


Assorted rolls
Beet salad
Tomato \& cucumber salad
Sour cream dill dressing
Cabbage rolls
Perogies with sautéed onions
Kolbassa with sauerkraut
Apple strudel

## Southern (\$26)

Cornbread
Potato salad
Chili (beef or vegetarian)
Southern fried chicken
Cajun corn \& red pepper
Peach Betty

Persian (\$26)
Assorted rolls
Lentil soup
Cucumber \& yogurt salad
Baked fish or beef kabobs
Rice pilaf
Roasted vegetables
Baklava

East Indian (\$27)
Mulligatawny soup
Vegetarian samosas
Butter chicken
Coconut basmati rice
Curried vegetables
Naan bread
Rice pudding

## Italian (\$25)

Focaccia bread
Caprese salad (tomato, bocconcini, basil, balsamic vinegar)
Baked chicken breast with Parmigiano cheese and granulated almonds Baked fettuccine Alfredo with bacon
Roasted zucchini and tomatoes
Tiramisu

## PLATED LUNCH SERVICE

All entrées are served with butter and rolls, and include coffee and tea. Prices are on a per person basis. Minimum of 15 people is required.

## Starter (choose 1)

Spring mix salad with orange segments, feta, sliced almonds and citrus vinaigrette dressing
Chef's soup of the day
Caesar salad
Broccoli and cheese cream soup
Roasted corn chowder
Tomato orzo soup

## Entrée (choose 1)

## Sundried Tomato Chicken (\$28)

Marinated boneless chicken breast topped with sundried tomato cream sauce. Served with rice pilaf and seasonal vegetables.

## Peppercorn Roast Beef (\$26)

Slow roasted and thinly sliced roast beef topped with a peppercorn demiglaze. Served with herb whipped potatoes and seasonal vegetables.

## Roast Pork Loin (\$29)

Pork loin with figs and port sauce. Served with herb whipped potatoes and seasonal vegetables.

## Oven Baked Basa Filet (\$29)

Oven baked basa filet with cilantro and coconut cream sauce. Served with rice pilaf and seasonal vegetables.

## Dessert (choose 1)

Strawberry shortcake
Carrot cake
Raspberry white chocolate mousse
Chocolate torte (GF)
Red velvet cake

## CLASSIC DINNER BUFFET

All entrées are served with butter and rolls, and include coffee and tea. Prices are on a per person basis. Minimum of 15 people is required.

Salad (choose 2)
Caesar salad
Greek salad
Pasta salad
Chickpea salad
Vegetable salad

## Vegetable (choose 1)

Mixed seasonal vegetables
Baked cauliflower au gratin Zucchini and roasted tomatoes

Beets salad
Apple coleslaw
Potato salad
Mixed green salad

Garlic brussel sprout Stir fry vegetables

Scalloped potatoes
Lemon roasted potatoes

## Entrée

Roasted pork loin with peach mango chutney
Roast pork loin stuffed with fresh herbs
Grilled chicken breast with sweet chili lime sauce
Baked chicken piccata with parmigiano breading
Roasted turkey with savory dressing
Grilled salmon with coriander sauce
Baked salmon in herb crust
Ginger beef

## Carved choices

Baron of beef with pan gravy Country style ham glazed with peach reduction

## One entrée \$40 | Two entrées \$50

A $\$ 75$ service fee will be added to all carver options for groups under 40 persons.

## Entrée Enhancements (\$5)

Fettuccine with pesto cream sauce
Cheese ravioli
Spaghetti seafood Putanesca
Dessert
Sliced fresh fruit tray
Choose two of the following:
Assorted squares
Carrot cake
Mocha cake
Raspberry white chocolate mousse
Caramel apple cheesecake

Chocolate torte (GF)
Red velvet cake
Chocolate cake
Mango vanilla mousse
Cheesecake


## PLATED DINNER BUFFET

All entrées are served with butter and rolls, and include coffee and tea. Prices are on a per person basis. Minimum of 15 people is required.

## Starter (choose 1)

Spring mix salad with orange segments, feta, sliced almonds and citrus vinaigrette dressing
Traditional Caesar salad
Mixed greens with cherry tomatoes, cucumbers, carrots and red pepper vinaigrette dressing
Chef's soup of the day
Hearty lentil soup
Roasted corn chowder
Tomato orzo soup

## Entrée (choose 1)

## Prime Rib (\$44)

Slow roasted 8 oz . slice of Prime Rib served with red wine jus, mini Yorkshire pudding, roasted potato and seasonal vegetables.

## Pork Tenderloin Medallions (\$37)

Seasoned and roasted pork tenderloin served with a mango peach chutney, duchess potatoes and seasonal vegetables.

## Baked Lemon Basil Salmon Filet (\$38)

Marinated salmon baked to perfection with rice pilaf and seasonal roasted vegetables. Substitute rice for risotto $\$ 4.00 /$ person.

## Baked Mediterranean Chicken Supreme (\$36)

Bone in chicken breast stuffed with spinach, roaster red pepper and Chévre cheese, with pesto cream sauce, roasted garlic mashed potatoes and seasonal vegetables.

## Dessert (choose 1)

Vanilla Créme Brulée
Chocolate torte (GF)
Red velvet cake
Mango vanilla mousse cheesecake

## GOURMET PLATED DINNER BUFFET

All entrées are served with butter and rolls, and include coffee and tea. Prices are on a per person basis. Minimum of 15 people is required.

## Starter (choose 1)

Spring mix salad with orange segments, feta, sliced almonds and citrus vinaigrette dressing
Traditional Caesar salad
Mixed greens with cherry tomatoes, cucumbers, carrots and red pepper vinaigrette dressing
Chef's soup of the day
Hearty lentil soup
Roasted corn chowder
Tomato orzo soup

## Entrée (choose 1

## Ratatouille Stuffed Portobello Mushroom (\$32)

Bake portobello mushroom stuffed with Ratatouille vegetables, served with rice pilaf.

## Filet Mignon (\$55)

Bacon wrapped filet mignon with red wine jus, served with parsnip whipped potato and season roasted vegetables.

## Rack of Lamb (\$58)

Herb crusted Canadian rack of lamb served with baked potato flan, mint demiglaze and root vegetables.

## Baked Salmon in Herb Crust (\$55)

Baked salmon in herb crust with whipped potato and broccoli.

## Dessert (choose 1

Vanilla Créme Brulée
Chocolate torte (GF)
Red velvet cake
Cheesecake Brulée with vanilla ice cream

## HORS D'OEUVRE

Minimum of two dozen per item.
Hot (\$23 per dowen)
Mini quiche
Vegetarian mini quiche
Bacon wrapped scallops
Vegetarian spring rolls
Spanakopita
Coconut shrimp
Greek style baby back ribs
Jalapeño poppers
Honey garlic chicken drumettes
Dry ribs
Mozza sticks

Cold (\$22 per dozen)
Prosciutto wrapped melon
Crab stuffed mushroom caps
Cream cheese and sundried tomato crostini
Bruschetta
Sweet (\$22 per dozen)
Chocolate dipped strawberries
Mini lemon meringue tarts
Chocolate truffles
Cheesecake bites
Wedge of Brie on crostini with onion and garlic jam
Garlic hummus with roasted red pepper relish served on a crostini Deviled eggs

## Profiteroles

Homemade mini donuts
Mini butter tarts
Mini fruit tarts

## RECEPTION PLATTERS

Fresh Fruit (\$160 per platter)
Serves approximately 25 people
Fresh sliced fruit
Classic yogurt dip

## Crudites (\$140 per platter)

Serves approximately 25 people
Fresh vegetables
Roasted red pepper dip

## Sweetness (\$55 per platter)

25 pieces of assorted:

Homemade fruit tarts
Homemade butter tarts

Dainties
Assorted squares

## Sandwiches (\$135 per platter)

Serves approximately 25 people. Assortment of the following sandwiches on an assortment of artisan breads:
Turkey
Roast beef
Ham

## From the Deli (\$170 per platter)

Serves approximately 25 people. Includes the following assorted deli meats and accompaniments:

Turkey
Roast beef
Ham

Domestic cheeses
Fresh buns
Pickles
Condiments

## Deluxe Cheese Display (\$185 per platter)

Serves approximately 25 people.
Domestic cheeses
Imported cheeses
Assorted crackers
Fruit garnishes
Crudités

Our bar services includes the following amenities:

Soft Drinks<br>Orange Juice<br>Clamato Juice<br>Bar Lime<br>Garnishes<br>Cocktail Napkins<br>Ice \& Glassware

Only Park Town Hotel staff may serve as bartenders
Mandatory $\$ 75$ bartender fee with apply should bar sales not exceed $\$ 300$
Host Bar
For those occasions when you want to treat your guests, charges will only apply to the amount of liquor consumed.

Host bar purchases are subject to gratuity

Cash Bar
Soft Drinks
Liquor
Domestic Beer
Import Beer
House Wine (glass)
$\$ 3.00$
$\$ 7.50$
\$7.25
\$7.75
$\$ 7.50$
WINE MENU
Red Wine
Yellow Tail Shiraz(Australia)$\$ 32.00$
Alamos Malbec (Argentina) ..... $\$ 33.00$
Fat Bastard Merlot (France) ..... $\$ 35.00$
Santa Julia Cabernet Sauvignon(Argentina)$\$ 36.00$
Kim Crawford Pinot Noir (New Zealand)
White WineJacobs Creek Moscato$\$ 33.00$(Australia)
Wolf Blass Chardonnay$\$ 34.00$(Australia)
Dr. Loosen Riesling ..... $\$ 35.00$
(Germany)
Yellow Tail Pinot Grigio ..... $\$ 36.00$
(Australia)
Kim Crawford Sauvignon Blanc ..... $\$ 44.00$
(New Zealand)

## FOOD \& BEVERAGE

Due to city and provincial health regulations, the Park Town Hotel does not permit any outside food and beverage. The Hotel cannot guarantee nut free meals or desserts.

## GUARANTEES

A guaranteed number of guests attending your event is required three full business days prior to the event. If the guaranteed number has not been received, the billing will be made out for the number of persons for which the function was originally booked, or the number in attendance, whichever is greater.

## DEPOSITS \& CANCELLATIONS

All social or private events require a $\$ 750.00$ advanced deposit and a credit card within 30 days of booking. An additional deposit for $80 \%$ of the remaining balance will be required two (2) weeks prior to the date of the function, with the remaining balance due the night of the event. In the event of a cancellation all deposits are non-refundable and require a written cancellation letter directed to the Catering department.

## DAMAGES

The Park Town Hotel reserves the right to inspect and control all private functions. Liability for any damages to the premises will be charged accordingly. The conveners of any function are held responsible for any damages to the premises by their guests.

## START \& END TIMES

All start and end times are strictly adhered to. The space is only booked for the time indicated. Set-up and dismantle times are to be specified at the time of booking. All personal materials must be removed from the function space at the end of each day unless reserved on a 24 hour basis.

## SHIPPING, RECEIVING \& STORAGE

The Catering Department must be notified of any material or rental items being delivered during your function. All materials or rental equipment are subject to prior arrangements and space availability. The Hotel assumes no responsibility for personal property or equipment prior to or during the function.

## SECURITY

The Park Town Hotel will not be responsible for damage or loss of any personal property and/or rental equipment left in the hotel prior to, during, or following an event.

## AUDIO VISUAL

Your equipment requirement can be reserved through the Catering Department directly. Rental fees apply to most equipment and are subject to 5\% GST and 6\% PST.

## BAR SERVICE TIMES

Service of alcohol will cease at 12:30AM.

## DECORATING

The Park Town Hotel does not permit the use of sparklers or confetti in the function space. Use of these products will result in a labour charge for clean up. The Hotel does permit decoration to be hung or attached to ceiling tiles and or bulkheads based on Hotels approval. The Hotel cannot guarantee decorating can be done the night before your event. Decorating will be accommodated based on room availability.

## MENUS \& PRICING

All menu prices and room rental charges are subject to change without notice; however we will honour our prices here on month from date of contract. All food \& beverage is subject to 5\% GST and 6\% PST and 17\% gratuities. All liqour is subject to 5\% GST and 10\% LCT. All room rentals are subject to $5 \%$ GST and $17 \%$ gratuities.


