



GOOD MORNING

Freshly brewed coffee and a selection of teas served with jumbo muffins, butter and preserves.

3.75

DUNDAS VALLEY CONTINENTAL

Assorted freshly baked muffins, croissants and Danish pastries with sliced seasonal fruits and berries, butter and preserves, coffee, a selection of teas and chilled juices.

8.00

LEFT COAST CONTINENTAL

Fresh sliced seasonal fruits and berries with organic granola, low fat yogurt, zucchini and banana walnut breads with sweet butter, coffee, a selection of teas and chilled juices.

9.50

ALL CANADIAN BREAKFAST

Country fresh scrambled eggs with Spanish sauce, your choice of two breakfast meats, Valley home fries, assorted muffins, croissants and Danish pastries with sweet butter and preserves, coffee, a selection of teas and chilled juices.

12.75

DUNDAS EXECUTIVE

Poached eggs Benedict with Valley home fries and broiled tomatoes Provençal, freshly sliced seasonal fruits and berries, zucchini and banana walnut breads with sweet butter, coffee, a selection of teas and chilled juices.

13.50

BYO OMELETTE

Custom built omelettes cooked to order in room with Valley home fries, tomatoes Provençal, broiled bacon, freshly sliced seasonal fruits and berries, zucchini and banana walnut breads with sweet butter, coffee, a selection of teas and chilled juices.

14.00

~ Breakfast Enhancements ~

Assorted Breakfast Loaves

15.00 PER LOAF

Hot Cereal

2.00 PER PERSON

Chocolate Brioche French Toast

3.00 PER PERSON

Indian River Grapefruit

3.00 PER PERSON

*Assorted Muffins, Croissants
or Danish Pastries*

23.00 PER DOZEN

Fresh Fruit Cocktail

2.50 PER PERSON

Buttermilk Pancakes or French Toast

2.25 PER PERSON

Bagels with Cream Cheese

24.00 PER DOZEN

Individual Boxed Cereal with Milk

1.50 PER PERSON

Smoked Atlantic Salmon

With baby bagels and herbed cream cheese

115.00 PER SIDE



~ Beverages ~

COFFEE, TEA, DECAF
1.75 PER PERSON

MILK
13.00 PER PITCHER

ICED TEA / LEMONADE
12.00 PER PITCHER

SOFT DRINKS
1.50 PER

CHILLED JUICE
13.00 PER PITCHER

BOTTLED WATER:
FLAT & SPARKLING
1.50 PER

~ Baked Goods and Snacks ~

ASSORTED FRENCH PASTRIES
30.00 PER DOZEN

FRESH FRUIT TARTS
30.00 PER DOZEN

ASSORTED SQUARES OR BROWNIES
25.00 PER DOZEN

FRESHLY BAKED COOKIES
14.00 PER DOZEN

INDIVIDUAL YOGURTS
1.50 PER PIECE



Served Buffet Style

Minimum 20 people

A QUICK BREAK

Chef's Daily Soup

Market greens with seasonal garnish and a selection of dressings

Freshly made sandwiches on assorted breads including egg salad with scallion, sockeye salmon and cucumber, roast beef, Black Forest ham and Swiss, tuna salad and house roasted turkey.

Freshly baked cookies

Coffee and tea

| 2.50

DUNDAS DELICATESSEN

Chef's Daily Soup

Market greens with seasonal garnish and a selection of dressings

Deli style coleslaw, new potato salad and kosher dill pickles

Sliced deli presentation including house roasted beef, turkey breast and corned beef, Genoa salami, Black Forest ham, Bierwurst sausage, Swiss and Canadian cheddar

Sliced tomatoes, Bermuda onion and leaf lettuce

Assorted sliced breads and rolls, sweet butter, mayonnaise and mustards

Freshly baked cookies

Coffee and Tea

| 5.50

THE CALIFORNIA CONNECTION

Fresh market greens with seasonal garnish and a selection of dressings

Tomato, bocconcini and marinated vegetable salad

Pasta salad Primavera

Smoked loin of pork, house roasted turkey breast, provolone cheese,

sliced tomato and organic sprouts on a freshly baked croissant

Fresh fruit salad with melon syrup and whipped cream

Coffee and Tea

| 4.50



Served Buffet Style

Minimum 20 people

ROMAN HOLIDAY

Minestrone soup

Tradition Caesar salad and marinated tomato salad

Meat lasagna al forno with three cheeses

Zucchini Italienne

Freshly baked rolls with butter

Tiramisu cake

Coffee and Tea

17.25

ORIENT EXPRESS

Sweet and sour soup

Shanghai noodle salad and Singapore slaw

Chicken stir fry with Oriental vegetables and orange ginger glaze

Seven jewel fried rice

Freshly baked rolls with butter

Mandarin orange rice pudding

Coffee and Tea

16.75

MEXICAN FIESTA

Market greens with seasonal garnish and a selection of dressings

Marinated tomato salad and Mexican corn and black bean salad

Build your own Fajita bar with warm flour tortillas, spiced chicken or beef

with sautéed onions and peppers, salsa, sour cream, Jack cheese,

lettuce and tomatoes and hot peppers

Fresh fruit cocktail with spiced rum syrup and whipped cream

Coffee and Tea

16.75

TEXAS HOAGIE

Sweet corn chowder

Market greens with seasonal garnish and a selection of dressings

Lone star potato salad and picnic coleslaw

Slow roasted shaved prime beef tossed in BBQ sauce and

served on a garlic grilled torpedo bun with hot fries

Milk chocolate brownies

Coffee and Tea

15.25



All Plated Lunches and Dinners come complete with your choice of Soup or Salad,
Freshly Baked Rolls and Butter, Dessert and Coffee and Tea Service.

Add an additional Soup or Salad course to any meal for 5.00

~ Suggested Soups ~

*Classic minestrone
Sweet corn chowder
Red pepper and tomato bisque
Asparagus velouté with smoked chicken
Roasted apple and turnip with maple syrup
Curried butternut squash with apple and pumpkin seed oil*

~ Suggested Salads ~

(\$1.00 supplemental for the Mediterranean and California salads)

VALLEY SALAD

Market greens with seasonal garnishes and choice of dressing

TRADITIONAL CAESAR

*Crisp romaine leaves tossed with house made croutons, smoked bacon, Parmesan and creamy
garlic peppercorn dressing*

CALIFORNIA

*Organic baby greens with toasted pine nuts, grape tomatoes, sweet peppers, cucumber and citrus segments with a white
balsamic raspberry vinaigrette*

BABY SPINACH

*Tender baby leaves garnished with sweet peppers, Bermuda onion, grape tomatoes, sliced mushrooms and citrus
segments and served with a sun-dried tomato vinaigrette*

MEDITERRANEAN

*Chopped hearts of romaine topped with Kalamata olives, ripe tomato, cucumber, sweet peppers, onion, crumbled Feta
cheese and served with a lemon oregano vinaigrette*

~ Suggested Desserts ~

*Granny smith apple tart with French vanilla ice cream
Chocolate truffle tart with raspberry coulis
Classic crème caramel with fresh berry garnish
Peach Melba
Belgian chocolate mousse cake
Chocolate truffle cake
White chocolate strawberry cheesecake
Mango berry cheesecake
Fresh lemon curd tart*



MELON COCKTAIL

Balls of ripe honeydew and cantaloupe in a Madeira wine syrup with fresh mint
4.25

APPLEWOOD SMOKED SALMON

*Cold smoked Atlantic salmon with a crisp salad of fennel, Bermuda onion
and peppercress dressed with mustard seed vinaigrette*
9.00

PROSCIUTTO WITH MELON

*Pingue's artisan prosciutto ham served with ripe melon, marinated baby
boconcini and cracked peppercorns*
9.50

BUTTERNUT SQUASH AGNOLOTTI

Served with fresh herbs, parmesan and a sun-dried tomato cream sauce
8.00

CLASSIC SHRIMP COCKTAIL

Cold poached tiger shrimp served with traditional cocktail sauce and lemon
11.00

FRUITS DE MER

*Selected shellfish and fresh fish in season including black tiger shrimp, sea scallops,
calamari, salmon and mussels dressed with EVO, champagne vinegar,
fresh herbs and organic baby greens*
13.00



CANNELLONI

Oven baked spinach and cheese cannelloni topped with a fresh tomato basil sauce, Buffalo mozzarella and Italian vegetable medley.

22.00

CHEESE TORTELLINI

Fresh tortellini tossed in white wine and cream with fresh asparagus, sun-dried tomatoes, herbs and smoked chicken.

22.00

WARM SALADE NOUVELLE

A composed salad of organic baby greens, orange and Indian River grapefruit segments, seasonal berries, grape tomatoes, cucumber and candied pecans topped with a grilled herbed chicken breast or Atlantic salmon fillet (choice of one.)

20.00

CHICKEN BALLONTINE

Grain fed breast of chicken stuffed with wild and white rice risotto with dried apricots and cherries, slivered almonds and fresh herbs. Served with whipped Yukon gold potatoes, medley of seasonal vegetables and a candied Grand Marnier sauce.

23.50

SUPREME OF GRAIN FED CHICKEN

Pan roasted and served with a ragout of Tobacco belt mushrooms, shallots and natural juices on garlic whipped potatoes with fresh seasonal vegetables.

24.50

ROAST FILLET OF ATLANTIC SALMON

Herb crusted and pan roasted fillet served with fondue of fennel and leeks, steamed baby new potatoes and a tomato rosemary beurre blanc.

25.00

PETITE FILLET

Grilled fillet of AAA Alberta beef wrapped in double smoked bacon with roasted new potatoes, fresh vegetables and sauce Madeira.

28.00

YELLOWFIN TUNA

Grilled and dressed with a minted mango relish served on seven grain pilaf with julienne of fresh vegetables.

24.00

ROAST LOIN OF ONTARIO PORK

Oven roasted spice rubbed loin with grainy mustard and fresh herbs served with whipped Yukon gold potatoes, fresh vegetables and pan gravy.

23.00



MY ROAST CHICKEN

Crisp skinned pan roasted semi boneless half chicken served on whipped Yukon gold potatoes with seasonal vegetables, Tobacco belt mushrooms, natural juices and Marsala wine.

30.00

CHICKEN ANNETTA

Supreme of grain fed chicken stuffed with leaf spinach, ricotta cheese and sun-dried tomatoes served with polenta, sautéed Italian vegetables and oven roasted tomato sauce.

32.50

CHICKEN MONTMORENCY

Supreme of grain fed chicken stuffed with sun-dried cherries, pine nuts and fresh herbs on whipped Yukon gold potatoes with fresh vegetables and a candied Grand Marnier sauce.

32.50

BEEF TENDERLOIN

Roast filet of Alberta beef tenderloin with double smoked bacon served with whipped potatoes, seasonal vegetables and a demi glace enriched with Madeira and foie gras.

44.50

CORNISH HEN

Roast game hen wrapped with double smoked bacon and stuffed with a risotto of wild rice and arborio rices, sun-dried cherries, apricots, fresh herbs and pine nuts. Served with smashed sweet potato, fresh vegetables and Grand Marnier sauce.

37.25

ROAST PORK CHOP

Centre cut Ontario pork chop pan roasted with grainy mustard, fresh herbs and maple syrup, served with whipped potatoes, seasonal vegetables and Calvados sauce.

32.00

ROAST FILLET OF ATLANTIC SALMON

Herb crusted fillet served with a fondue of fennel and leeks, steamed baby new potatoes and a tomato rosemary beurre blanc.

33.25

PRIME RIB OF BEEF

Slow roasted prime rib of AAA Alberta beef served with natural jus, herbed Yorkshire pudding, roast potatoes and seasonal vegetables.

38.50

ROAST STRIPLIN OF VEAL

Milk fed striploin of Quebec veal with Tobacco belt mushrooms and Marsala wine, spun gold potatoes and fresh vegetables.

43.00

ROAST TURKEY

Oven roasted Ontario tom turkey served with gibley gravy, cranberry sauce, sage dressing, roast potatoes and seasonal vegetables.

33.25

RACK OF LAMB

Dijon, rosemary, parsley and roast garlic crusted rack of lamb with a balsamic pan reduction served with whipped Yukon gold potatoes and roasted vegetables.

45.00



~ The Valley Buffet ~

*Fresh market greens with seasonal garnish and a selection of dressings
Your choice of traditional Caesar or Greek salad
European Potato salad, seven grain salad, marinated tomato salad,
picnic coleslaw, oriental noodle salad, marinated cucumber and carrot salad
Marinated olives and assorted relish*

YOUR CHOICE OF TWO (2) ENTRÉES

*Honey Dijon crusted roast loin of Ontario pork
Carved baron of Alberta beef
Roast chicken with smoked bacon and Parisienne mushrooms
Grilled breast of chicken with peaches and sun-dried cherries
Lasagna Al Forno
Cheese tortellini Prima Vera
Poached Atlantic salmon with tomato fennel beurre blanc
Grilled blue marlin with an asparagus, tomato and Bermuda onion relish*

*Medley of seasonal vegetables
Oven roasted new potatoes dressed with fresh herbs
Penne Pasta Prima Vera*

Freshly baked breads and rolls with sweet butter

Chef's Sweet Table featuring an assortment of freshly baked pies, flans, gâteau and cheesecake

Coffee and Tea

33.75



~ The Grand Buffet ~

*Fresh market greens with seasonal garnish and a selection of dressings
Your choice of traditional Caesar or Greek salad
European Potato salad, seven grain salad, marinated tomato salad, picnic coleslaw,
Oriental noodle salad, marinated cucumber and carrot salad
Marinated olives and assorted relish
Smoked Atlantic Salmon presentation / Peel and eat shrimp with cocktail sauce*

YOUR CHOICE OF THREE (3) ENTRÉES

*Prime rib Alberta beef carved in room with Yorkshire puddings
Honey Dijon crusted roast loin of Ontario pork
Roast chicken with smoked bacon and Parisienne mushrooms
Grilled breast of chicken with peaches and sun-dried cherries
Poached Atlantic salmon with tomato fennel beurre blanc
Grilled blue marlin with an asparagus, tomato and Bermuda onion relish*

*Medley of seasonal vegetables
Oven roasted new potatoes dressed with fresh herbs*

Freshly baked breads and rolls with butter

*Chef's Deluxe sweet table featuring a variety of freshly baked pies, flans,
gâteau, cheesecake, freshly sliced fruits and a domestic and imported cheese board.*

Coffee and Tea

43.75



~ Personal Carving ~

Carved by our Chefs in the room for your pleasure.

PONDEROSA HIP OF BEEF

*Served with horseradish, Dijon and grainy mustards and mini Kaisers
Serves approx. 90 people.*

575.00

PEPPER CRUSTED STRIPLOIN

*Served with a Marsala mushroom sauce and crusty rolls
Serves approx. 25 people*

295.00

GLAZED HAM

*Bone-in Virginia smoked ham with a honey mustard glaze and mini Kaisers
Serves approx. 40 people*

295.00

~ Hot Stations ~

A hot table manned by one of our Chefs. Minimum 30 people.

PASTA BAR

** Please choose two pasta dishes **

Penne Arrabiata

Tortellini Alfredo

Linguini with clam sauce

Potato gnocchi with tomato vodka cream

Fusilli Primavera

Penne Bolognese

Served with grated parmesan, chiles and breadsticks

11.00 PER PERSON

MUSSEL BAR

*Fresh cultivated PEI Blue Point mussels steamed in white wine, cream,
oven roasted tomato sauce, julienne of vegetables, fresh herbs and garlic.*

8.50 PER PERSON

MUSHROOMS EN VOL-AU-VENT

*Selected field and forest mushrooms flambéed in cognac with a
rich Marsala cream and served in warm vol-au-vent shells.*

9.00 PER PERSON

JUMP-UP SHRIMP

*Cold water tiger shrimp marinated with Caribbean spices and flambéed
in the room with sweet peppers, herbs and spice rum.*

11.00 PER PERSON



KAISER ROLL PLATTER

Fresh baked Kaiser rolls stuffed with House roasted beef and turkey, Corned beef, Black Forest ham and Swiss, Tuna and egg salads.

72.00 PER DOZEN

COCKTAIL SANDWICH PLATTER

Assorted sandwich on white, whole wheat and multigrain breads including: House roasted beef and turkey, Ham and Swiss, Tuna, egg and salmon salads.

48.00 PER TRAY (48 QUARTERS)

ITALIAN ANTIPASTO PLATTER

Prosciutto ham / Genoa salami / Cappicola / Marinated baby bocconcini olives and Roasted peppers / Artichokes and Grilled vegetables served with EVO and sliced olive and Calabrese breads.

9.00 PER PERSON (MINIMUM 25 PEOPLE)

FRUITS DE MER

Seared sea scallops / Grilled jumbo shrimp / Marinated calamari / Mussels on the half shell, Smoked peppered mackerel / Grilled seasonal fish served cool with lemon, fresh herbs and seafood sauce.

12.00 PER PERSON (MINIMUM 25 PEOPLE)

FRESH FRUIT DISPLAY

Peeled and sliced fruits and berries in season.

4.25 PER PERSON

DOMESTIC AND IMPORTED CHEESE BOARD

With fruit showpiece and water biscuits.

5.00 PER PERSON

GARDEN CRUDITÉS AND RELISH

Fresh cut veggies and assorted relish served with ranch dip.

3.25 PER PERSON

COLD TIGER SHRIMP

Freshly poached, peeled and iced jumbo shrimp with seafood sauce and lemon

220.00 PER 100 PIECES

APPLE WOOD SMOKED SALMON

Sliced side of smoked Atlantic salmon traditionally garnished and served with fresh breads and melba.

130.00

BAKED CAMEMBERT

Full wheel of ripe camembert cheese wrapped in filo pastry with autumn fruit compote and baked golden. Served with water biscuits.

75.00

PITA PLATTER

Hummus, baba gannoujh and sun-dried tomato olive tapenade dips with fresh pita points for dipping.

3.25 PER PERSON



CANAPÉS

Smoked Salmon pinwheel with herbed cream cheese, leek and fennel
Foie gras mousseline en bouchée with pear
Smoked Magret duck breast croustade with Italian plum chutney
Sun-dried tomato bruschetta in filo cups
Caribbean tiger shrimp with mango
Beef tenderloin on sweet potato and acorn squash roesti
| 50.00 PER 60 PIECES

Hot Hors d'oeuvre à la Carte

Priced per 60 pieces.

*Swedish Meatballs / Sausage Rolls /
Baby Quiche*
| 00.00

*Pekin Duck Bundle / Spanakopitta /
Monsoon Spring Rolls*
| 10.00

*Indonesian chicken satay / Beef Teriyaki Skewers /
Baby Crab Cakes / Chennai Shrimp / Bacon Wrapped Scallops*
| 20.00

The Stanley Thompson Hors D'oeuvre Tray

60 pieces consisting of

Chennai Shrimp / Indonesian Chicken Satay
Monsoon Spring Rolls / Five Mushroom Tart
Swedish Meatballs / Spanakopitta
| 10.00

The Woodley Cocktail Reception

Smoked Atlantic Salmon presentation with traditional garniture
Imported and domestic cheeses with fruit garnish, nuts and water biscuits
Marinated Olives and relish
Cognac pâté with Italian plum chutney
Indonesian chicken satay with spicy peanut sauce
Chennai shrimp with minted chutney yogurt dip
Monsoon spring rolls with zesty orange ginger sauce
Swedish meatballs
Kitchener county sausage rolls
Spanakopita
Baby Quiche Lorraine
| 7.50 PER PERSON (MINIMUM OF 25)

*~ White Wines ~*

<i>Valley White Vidal, Tintern Ridge Vineland Estates, Niagara, Canada</i>		22.50
<i>Chardonnay, Santa Carolina, Maipo, Chile</i>	1/2L	16.25
<i>Pinot Grigio, Bolla, Veneto, Italy</i>		30.25
<i>Chardonnay, Deakin Estates, Victoria, Australia</i>		27.30
<i>Unoaked Chardonnay, EastDell Estates, Niagara, Canada</i>		23.75
<i>White Zinfandel, Sutter Home, California USA</i>		24.50
<i>Sauvignon Blanc, Deakin Estates, Niagara, Canada</i>		27.25
<i>Semi-dry Riesling, Vineland Estates, Niagara, Ontario</i>		27.75
<i>Sauvignon Blanc / Semillon, Astica Cuyo, Trapiche, Argentina</i>		22.50

~ Red Wines ~

<i>Valley Red Tintern Ridge Vineland Estates, Niagara, Canada</i>		22.50
<i>Cabernet / Merlot, Santa Carolina, Maipo, Chile</i>	1/2L	16.25
<i>Cabernet / Shiraz, Dan Aykroyd, Niagara, Canada</i>		25.75
<i>Valpolicella Classico, Bolla, Veneto, Italy</i>		29.50
<i>Merlot Deakin Estates, Victoria, Australia</i>		28.00
<i>Shiraz, Deakin Estate, Victoria, Australia</i>		31.00
<i>Malbec, Mistero, Finca Flichman, Argentina</i>		24.00
<i>Fonte Al Sol, Ruffino, Toscana, Italy</i>		28.75
<i>Malbec Reserve, Traipiche, Argentina</i>		26.50
<i>Mazzei Poggio Badiola, Chianti, Italy</i>		34.50
<i>Perrin Reserve, Vignobles Perrin, Côtes du Rhone, France</i>		32.50
<i>Cabernet Sauvignon Reserva, Perez Cruz, Maipo, Chile</i>		34.00

~ Champagne & Sparkling Wine ~

<i>Freixenet Brut, Gordon Negro, Spain</i>		31.95
<i>Pol Roger Brut, Extra Cuvee Reserve, Champagne, France</i>		105.00

Note: Bottles served are 750 ml. We would be pleased to order special wines on request; however a minimum of 14 days notice is required. There will be a 10% restocking charge on special orders. Prices may change without notice.



The following prices include bartender, mix, and bar supplies.
Liquor consumption is calculated to the nearest tenth of a bottle.

<i>Beer (Domestic)</i>	4.65 PER
<i>Beer (Premium)</i>	4.70 PER
<i>Beer (Imported)</i>	5.55 PER
<i>Aperitifs (Dubonnet, Cinzano, Vermouths)</i>	3.50 PER
<i>Vodka Coolers</i>	5.60 PER
<i>Rye, Rum, Gin, Vodka, Scotch (Premium Brands)</i>	4.85 PER
<i>Liqueurs (Bailey's, Kahlua)</i>	4.75 PER
<i>Perrier</i>	1.50 PER
<i>Soft Drinks</i>	1.25 PER
<i>Non-Alcoholic Punch (serves approximately 50 people)</i>	75.00 PER BOWL
<i>Alcoholic Punch (serves approximately 50 people)</i>	100.00 PER BOWL

Specialty items can be priced according to your needs.

Prices are subject to applicable taxes and service charge.
Prices are subject to change without notice.