

SPIRALE

BANQUET &
CONVENTION CENTRE

Breakfast Menus

(50ppl minimum required for Breakfast Buffets)

Continental Breakfast

Chilled Orange & Grapefruit Juice
Bakery Basket of Danish Pastries,
Croissants and Muffins
Fruit Preserves, Marmalade & Butter
Sliced Fresh Seasonal Fruit
Brewed Coffee, Decaffeinated Coffee
and Selected Teas

\$10.95 per person

American Breakfast

Chilled Orange & Grapefruit Juice
Sliced Fresh Seasonal Fruit
Farm Fresh Scrambled Eggs
Choice of Bacon or Country Sausages
Homefried Potatoes
Bakery Basket of Danish Pastries,
Croissants, Muffins and Toast
Fruit Preserves, Marmalade and Butter
Brewed Coffee, Decaffeinated Coffee
and Selected Teas

\$14.95 per person

Executive Breakfast

Chilled Orange & Grapefruit Juice
Sliced Fresh Seasonal Fruit
Choice of Eggs Benedict or Florentine
Homefried Potatoes
Bakery Basket of Danish Pastries,
Croissants and Muffins
Fruit Preserves, Marmalade & Butter
Brewed Coffee, Decaffeinated Coffee
and Selected Teas

\$16.95 per person

Healthy Choice Breakfast

Chilled Orange & Grapefruit Juice
Basket of Whole Fresh Fruit
Assorted Cereals to include:
Muesli, Granola and All-Bran
Individual Fruit Yogurts
All-Bran, Cranberry & Carrot Muffins
Brewed Coffee, Decaffeinated Coffee
and Selected Teas

\$14.95 per person

Enhance your menu with one of the following:

Priced per Person

Assorted Fruit Yogurts	\$1.50	French Toast	\$1.50
Bagels & Cream Cheese	\$2.00	Pancakes & Syrup	\$2.00
Sliced Ham or Bacon	\$1.50	Raisin Scones	\$1.59

Prices are subject to 15% service charge and applicable taxes

SPIRALE

BANQUET &
CONVENTION CENTRE

Coffee Break & Themed Break Menus

Beverages:

<i>Freshly Brewed Coffee, Decaffeinated Coffee and Selected Teas</i>	<i>\$50.00/1/2 urn (serves 40 cups)</i>
<i>Assorted Fruit Juices</i>	<i>\$1.95/person</i>
<i>Assorted Soft Drinks</i>	<i>\$1.95/person</i>
<i>Bottled Water</i>	<i>\$2.49 each 330ml</i>

Snacks:

<i>Assorted Bagels and Cream Cheese</i>	<i>\$24.95/dozen</i>
<i>Danish Pastries, Muffins and Croissants</i>	<i>\$19.95/dozen</i>
<i>Homemade Cookies</i>	<i>\$12.00/dozen</i>
<i>Granola and Energy Fruit Bars</i>	<i>\$2.45/each</i>
<i>Sliced Fresh Fruit</i>	<i>\$3.50/person</i>

“Breakfast Break”

Assorted Fruit & Nut Breads
Assorted Chilled Juices
Brewed Coffee, Decaffeinated
Coffee and Selected Teas
\$6.95 per person

“Afternoon Break”

Delicious Homemade Cookies
Assorted Soft Drinks
Brewed Coffee, Decaffeinated
Coffee and Selected Teas
\$6.50 per person

“Chocolate Break”

Chocolate Chip and
Double Chocolate Cookies
Chocolate Fudge Brownies
Hot Chocolate or
Chocolate Milk
\$6.95 per person

Prices are subject to 15% service charge and applicable taxes



**BANQUET &
CONVENTION CENTRE**

Business Luncheon Buffets

(75ppl minimum required for Luncheon Buffets)

Delivered to your meeting room/foyer and served on a buffet

Keeping it Light

*Garden Salad in a Balsamic Vinaigrette
Continental Potato Salad
Traditional Sandwiches and wraps to include:
Roast Beef, Turkey Breast, Tuna Salad
Egg Salad and Ham & Cheese
Fresh Fruit Platters
Brewed Coffee, Decaffeinated Coffee
and Selected Teas
\$19.95 per person*

Taste of Italy

*Garden Salad with Balsamic Vinaigrette
Fettuccini with Breast of Chicken,
Tri-Colour Tortellini, Tomato Basil Sauce
Penne Rosa with Garden Vegetables
Garlic Bread
Fresh Fruit Platters
Brewed Coffee, Decaffeinated Coffee
and Selected Teas
\$21.95 per person*

Hearty American

*Caesar Salad with Creamy Dressing
Garden Salad with Balsamic Vinaigrette
Grilled Breast of Chicken
Sliced Prime Rib of Beef
Garden Fresh Vegetables & Potatoes
Rolls and Butter
Italian Pastries & Fresh Fruit Platters
Brewed Coffee, Decaffeinated Coffee
and Selected Teas
\$26.95 per person*

Asian Delight

*Garden Salad, Teriyaki & Citrus Dressing
Chicken or Beef Stir Fry
Stir Fried Vegetables
Steamed Rice
Rolls and Butter
Fresh Fruit Tartlets
Brewed Coffee, Decaffeinated Coffee
and Selected Teas
\$23.95 per person*

Enhance your menu with one of the following:

Priced per guest

<i>Fresh Garden Crudite & Dip</i>	<i>\$1.50</i>	<i>Homemade Cookies</i>	<i>\$1.50</i>
<i>Italian Bruschetta</i>	<i>\$1.50</i>	<i>Sliced Fresh Fruit</i>	<i>\$1.50</i>

Prices are subject to 15% service charge and applicable taxes



Plated Luncheon Menus

Prices Quoted for Monday to Friday Event Dates

Luncheon entrees include same choice of appetizer and dessert, chef's selected vegetables and potatoes, fresh rolls & butter, coffee and tea.

Appetizers

*Garden Salad in a Honey Balsamic Vinaigrette
Caesar Salad
Traditional Greek Salad
Cream of Mushroom or Asparagus Soup
Consommé of Fresh Vegetable Soup*

Entrees

*Grilled Breast of Chicken, Wild Mushroom Sauce \$22.95 per person
N.Y Striploin, Cognac Peppercorn..... \$25.95 per person
Grilled Atlantic Salmon, Lemon Herb..... \$23.95 per person
Supreme of Chicken, Tomato Milanaise\$22.95 per person
Veal Scaloppini, Marsala Mushroom\$23.95 per person
Penne Pasta, Tomato Basil Sauce \$19.95 per person*

Desserts

*Cheesecake pastry with Fruit Topping
Tartufo (Choice of Flavours)
Spirale Crepes
Tiramisu with Mocha Sauce
Spirale Gelato*

*Prices are subject to 15% service charge and applicable taxes
Plated Luncheon Menus available for Monday to Friday functions*



**BANQUET &
CONVENTION CENTRE**

Dinner Menus

Prices Quoted for Monday to Friday Event Dates

Dinner entrees include soup or pasta, salad and dessert, chef's selected vegetables and potatoes, fresh rolls & butter, coffee and tea.

Soups or Pastas

Cream of Mushroom or Asparagus

Consommé of Fresh Vegetable Soup

Penne a la Vodka

Tri-Colour Cheese Tortellini in Cream Sauce

Salads

Garden Salad with Balsamic Vinaigrette

Classic Caesar with Country Croutons & Parmesan Cheese

Greek Salad: Romaine Lettuce, Tomatoes, Cucumbers, Red Peppers, Black Olives

& Feta Cheese with a Herb Vinaigrette

Mixed Baby Greens & Romaine Lettuce, Field Tomatoes, English Cucumbers, Assorted Bell Peppers

& Bermuda Onions in a Lemon Vinaigrette

Entrees

Grilled Breast of Chicken, Wild Mushroom Sauce \$39.95 per person

N.Y Striploin, Cognac Peppercorn..... \$43.95 per person

Grilled Atlantic Salmon, Lemon Herb..... \$41.95 per person

Roast Prime Rib of Beef, au Jus,.....\$42.95 per person

Provimi Veal Scaloppini in a Marsala Mushroom \$41.95 per person

Filet Mignonin a Wild Mushroom Cognac \$45.95 per person

Desserts

Marble or Grand Marnier Cheesecake

Tartufo (Choice of Flavours)

Spirale Crepes

Tiramisu with Mocha Sauce

Spirale Gelato

Prices are subject to 15% service charge and applicable taxes



**BANQUET &
CONVENTION CENTRE**

Reception Menus

Prices Quoted for Monday to Friday Event Dates

Spirale Standard Reception Menu – 2 Hour Service

*Assortment of Hors D'Oeuvres to include:
Vegetarian Spring Rolls, Mini Quiche & Cheese Balls,
Beef & Chicken Satays, Breaded Chicken Strips
Sausage Diamonds, Swedish Meatballs,
Breaded Baby Shrimp, Bruschetta,
Quarter Sandwich Platters
Domestic Cheese Trays with Crackers
Fresh Garden Crudités & Dips
Seasonal Fruit Trays
\$19.95 per person*

*Add Antipasto Platters of Grilled Vegetables, Bocconcini & Tomatoes, Prosciutto & Melon,
Olives and Marinated Mushrooms - \$24.95 per person (2 hour service)*

Spirale Deluxe Reception Menu – 2 Hour Service

*Salad Station to include Garden Balsamic,
Caesar Salad & Garden Vinaigrette
Pasta Station to include Fusilli, Penne & Tortellini
Accompanied by Tomato Basil, Cream & Rose Sauces
Garlic Bread & Fresh Parmesan Cheese
Antipasto Station to include Platters of
Grilled Vegetables, Bocconcini & Tomatoes, Prosciutto & Melon
Assorted Vegetables, Poached & Smoked Salmon, Olives & Marinated Mushrooms
Entrée Station of
Carved Hip of Beef au Jus and served with Dollar Buns
\$49.95 per person*

*Add Sweet & Fresh Fruit Table of French & Italian Cakes and Pastries, Fresh
Fruit Platters, Coffee and Tea - \$54.95 per person (2 hour service)*

Prices are subject to 15% service charge and applicable taxes