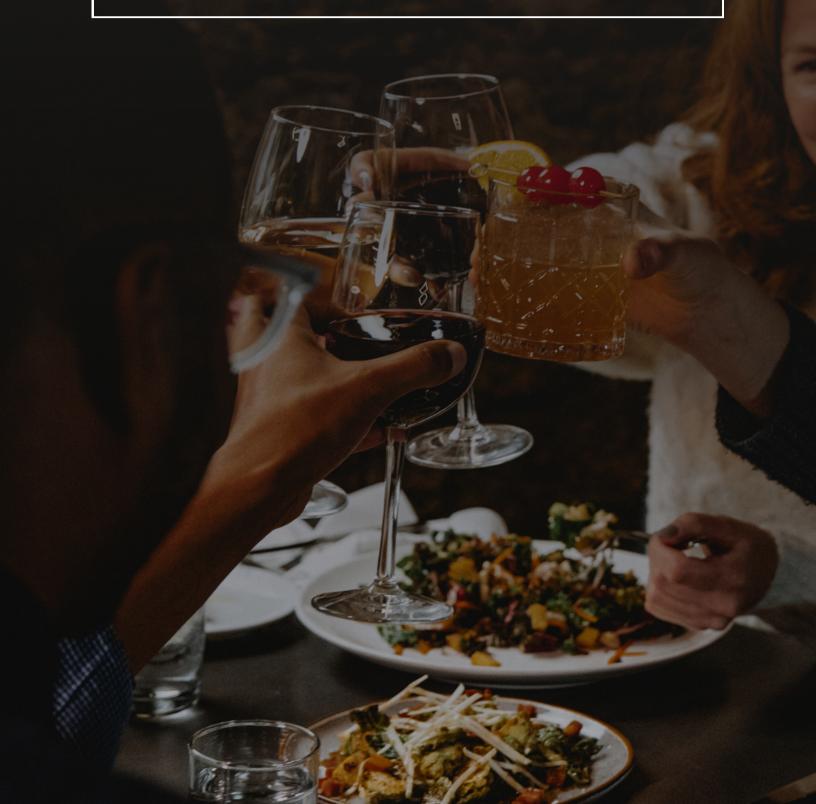
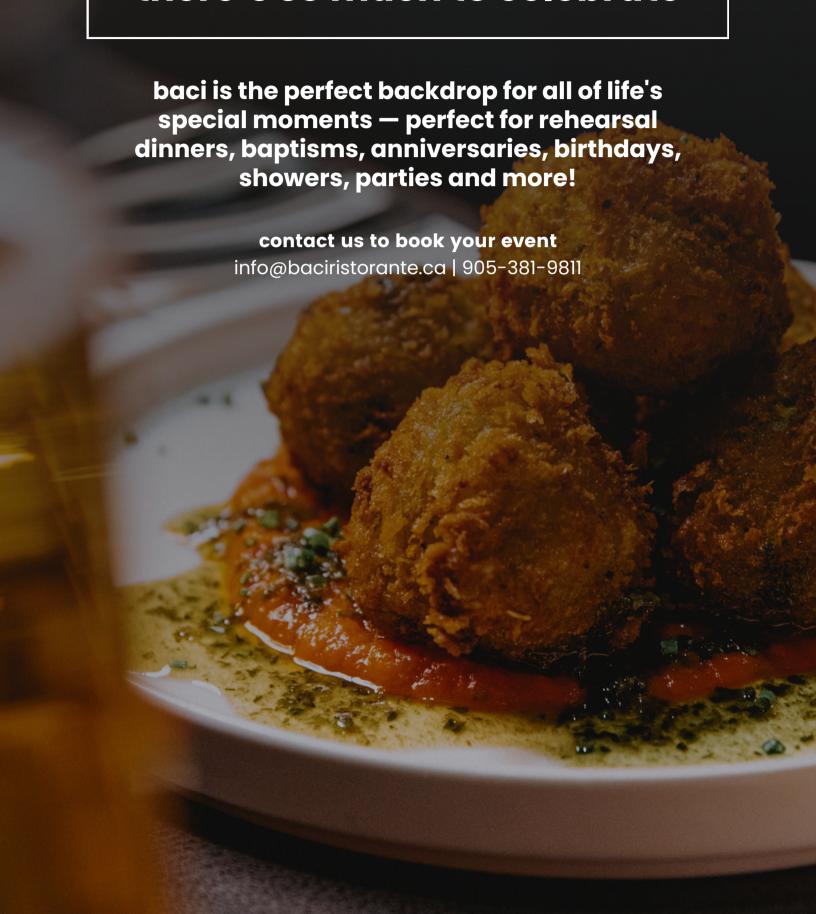


events + group dining



there's so much to celebrate



group menu one

APPETIZER

choice of one

INSALATA DI CECI 🕖 🕸

arugula | roasted chickpeas + tomatoes | pickled onions | radish | cucumber | honey lemon dressing

SIGNATURE CAESAR

gem romaine | pancetta | parmesan | house caesar dressing | toasted rosemary focaccia

ARANCINI @

ricotta | spinach | pomodoro | parmesan

CAVOLETTI DI BRUXELLES (\$)

brussels sprouts | crisp pancetta | sweet apple | bourbon dijon dressing

ENTRÉE

choice of one

PENNE ALFREDO @

parmesan cream sauce | peas | chives

CHICKEN PARMESAN

ontario chicken breast | house pomodoro | mozzarella | garlic rapini

PAN-ROASTED ATLANTIC SALMON (\$)

green pea purée | blistered cherry tomatoes | lemon herb crema | yellow zucchini | baby watercress

PIZZA CALABRESE

mozzarella | spicy calabrese salami | basil purée | parmesan crust

DESSERT

served with coffee + tea

CHOCOLATE MOUSSE

smooth + rich dark chocolate

\$45 per person

*Prices are subject to HST and an 18% service fee. Available for groups of 20 guests or more. Small room rental fee may apply. Menu items are subject to change according to seasonality and availability.

group menu two

APPETIZER

choice of one

INSALATA DI CECI 🕢 🎚

arugula | roasted chickpeas + tomatoes | pickled onions | radish | cucumber | honey lemon dressing

SIGNATURE CAESAR

gem romaine | pancetta | parmesan | house caesar dressing | toasted rosemary focaccia

ARANCINI @

ricotta | spinach | pomodoro | parmesan

CAVOLETTI DI BRUXELLES (3)

brussels sprouts | crisp pancetta | sweet apple | bourbon dijon dressing

PASTA

choice of one

PENNE ALFREDO @

parmesan cream sauce | peas | chives

RAVIOLI CAPRESE @

ricotta | mozzarella | garlic | pomodoro | fresh basil

ENTRÉE

choice of one

PEPPERONI PIZZA

mozzarella | pepperoni | oregano | hot honey drizzle

CHICKEN PARMESAN

ontario chicken breast | house pomodoro | mozzarella | garlic rapini

PAN-ROASTED ATLANTIC SALMON ③

green pea purée | blistered cherry tomatoes | lemon herb crema | yellow zucchini | baby watercress

EGGPLANT PARMESAN @

breaded eggplant | house pomodoro | mozzarella | garlic rapini

DESSERT

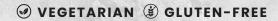
served with coffee + tea

CHOCOLATE MOUSSE (#)

smooth + rich dark chocolate

\$60 per person

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brunch menu

BRUNCH BUFFET

includes coffee, tea, juice, and pop

FRESHLY BAKED BREAD + PASTRIES @

croissants | danishes | muffins | rolls | butter | jams | spreads

THE BACI BENNY

poached eggs | peameal bacon | hollandaise

POTATOES FORESTIÈRE 🕢 🕃

roasted potatoes | mushrooms | garlic | basil

SCRAMBLED EGGS @ (\$)

with chives

BACON OR SAUSAGE

choice of one

WAFFLE BAR @

syrup | fruit topping

\$35 per person

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