



BREAKFAST PRIVATE DINING

BUFFET PACKAGES

CONTINENTAL BREAKFAST

\$25 per person

HOT BREAKFAST

\$32 per person

ENHANCEMENTS

SMOKED SALMON *Red Onion, Cream Cheese, Capers, Cucumber, Mini Bagels*
+\$6 per person

BELGIAN WAFFLES *Maple Syrup, Whipped Mascarpone (V)*
+\$3 per person

FRENCH TOAST *Powdered Sugar, Maple Syrup (V)*
+\$3 per person

(V) Vegetarian
(V+) Vegan
(GF) Gluten-Free

We offer a wide range of culinary options for guests with food allergies or dietary requirements. Please inquire with your sales manager for options.

CONTINENTAL BREAKFAST

HOUSE-MADE GRANOLA WITH YOGURT & BERRIES
Rolled Oats, Honey Dried Fruit, Mixed Nuts, Five Spice & Coconut (V)

ASSORTED BREAKFAST BREADS & PASTRIES (V)

ASSORTED MINI BAGELS & CREAM CHEESE (V)

FRESH SEASONAL FRUIT SALAD (V+)(GF)

HOT BREAKFAST

HOUSE-MADE GRANOLA WITH YOGURT & BERRIES
Rolled Oats, Honey Dried Fruit, Mixed Nuts, Five Spice & Coconut (V)

ASSORTED BREAKFAST BREADS & PASTRIES (V)

FRESH SEASONAL FRUIT SALAD (V+)(GF)

YUKON GOLD HOME FRIED POTATOES (V+)(GF)

EGGS *select one*
Scrambled With Crème Fraiche & Chives (V)(GF)
Egg & Vegetable Frittata (V)(GF)

BREAKFAST MEAT *select one*
Link Sausage
Smoked Applewood Bacon
Turkey Bacon

BEVERAGES

SERVED WITH ALL BUFFETS

ASSORTED FRESH FRUIT JUICES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & ASSORTED INTERNATIONAL TEAS

Culinary attendants may be added for an additional fee of \$150 per attendant. One attendant is required per 100 guests.

Buffet prices are based on 90 minutes of service. Not inclusive of 10% sales tax and 22% service charge.