The Westin Harbour Castle, Toronto
1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600

Nourish Your Well-Being

At Westin, we believe that feeling good starts with getting the nourishment that is right for you. That’s why we aim to provide numerous options that contribute to your overall well-being.
**BREAKFAST TABLE**

All breakfasts include naturally squeezed orange & grapefruit juice, sweet creamery butter, fruit preserves, marmalade, peanut butter and honey, freshly brewed Starbucks regular, decaffeinated coffee and Tazo teas.

**BREAKFAST TABLE - MINIMUM OF 25 GUESTS**

- Selection of sliced breads toasted in room
- House baked muffins and pastries
- Grains and cereals with 2% milk and skim milk
- Mini berry pancakes with Quebec maple syrup
- Harbour signature potato hash
- Stirred eggs with scallions
- Rashers of crisp double smoked bacon
- Mini chicken and sage sausages

**SUPERFOOD BREAKFAST - MINIMUM 25 GUESTS**

- Assorted breads with low fat cream cheese
- Sliced brown, multigrain and rye breads, toasted in room
- Exotic fresh fruit coupe
- Breakfast loaf and power food mini muffins
- Lemon poppy seed coffee cake
- Homemade granola bars

**GIVE IT A STIR COFFEE HOUSE**

- Seasonally inspired whole fruit display
- Build your own organic granola bircher muesli
- Chef's inspired breakfast counter featuring a selection of fresh baked morning pick me ups

**ENHANCEMENTS**

- Assorted cereals whole and skim milk 6
- Basket of buttered croissants, assorted mini pastries and danish - per dz 56
- Toast your own artisan bagels with cream cheese 6
- Pre and pro-biotic low fat fruit yogurts 5
- Traditional hot oatmeal with roasted fruit compote, whole and skim milk, honey and brown sugar 7
- Seasonal fresh fruit plate 9
- Individual bircher muesli with fresh berries 7
- Select one: Buttermilk pancakes, traditional waffles or mini French toast with assorted toppings to include: whipped cream, churned butter, Quebec maple syrup, berry compote and toasted nuts 9
- Harbour signature potato hash 3
- Atlantic smoked salmon platter with traditional toppings - low fat cream cheese, Spanish onion, capers, fresh dill, served on assorted bagels 12
- Infused water station (cranberry and orange, lemon and mint or cucumber and basil) 7

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**WESTIN CONTINENTAL BREAKFAST**
build your own oatmeal cup, featuring: vanilla scented cooked rolled oats with assorted toppings (molasses brown sugar, skim milk, almond milk, toasted coconut, almonds, dark chocolate mini chips and whipped cream)
assorted morning breakfast pastries
seasonal fresh fruit platter
assorted individual yogurts
32

**TRADITIONAL BREAKFAST BUFFET – MINIMUM OF 25 GUESTS**
selection of morning breakfast pastries with local ontario jam, churned butter and low-fat cream cheese
exotic fresh fruit salad
baby spinach, berries, roasted pear salad with toasted pecans
roasted sweet potato with leeks and fresh sage
select one of the following: whole wheat blueberry hotcakes with quebec maple syrup, citrus glazed crepes with fruit or cinnamon and vanilla french toast
ontario stirred eggs with snipped chives
classic griddled bacon
mini pork sausages
39

Additional fee for guarantees less than 25 ~ 10 per person

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PLATED BREAKFAST
All breakfasts include naturally squeezed orange juices, sweet creamery butter, fresh fruit preserves, baker’s basket of morning made pastries, freshly brewed starbucks® regular, decaffeinated coffee and tazo teas

CLASSIC
stirred eggs with ontario cheddar and chives
applewood smoked bacon
mini chicken and sage sausages
harbour signature potato hash
roasted tomatoes and caramelized onions 35

WESTIN EGGS BENEDICT
westin eggs benedict with one of the following: house smoked salmon, shaved turkey breast, pancetta, wilted spinach or tomato 36

STEAK AND EGGS
angus beef steak
coddled egg and lemon dressed watercress 36

QUICHE
spinach, bacon and leek quiche
harbour signature potato hash 34

FRITTATA
turkey and egg white frittata
sun-dried tomatoes and kale 30

ENHANCEMENTS
mini fresh fruit skewer 7
hard boiled, poached or scrambled 4
buttermilk pancakes, traditional waffles or mini french toast with assorted toppings to include: whipped cream, churned butter, quebec maple syrup, berry compote and toasted nuts 9

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BREAKS
All breaks include freshly brewed starbucks® regular, decaffeinated coffee and tazo teas. All breaks are based on maximum of one hour.

APPLE ORCHARD
red delicious, honey crisp and granny smith apple trellis
salted caramel apple muffin served with apple butter
warm spiced ontario apple cider 19

HARBOUR CAFÉ
assorted mini sweets
iced coffee
flavoured san pellegrino 21

RENEW
blueberries, purple grapes, blackberries
whole raw almond 18

RECHARGE
chocolate chip cliff bars
peanut power bar
fresh fruit and vegetable smoothies
energy vitamin water 19

POUTINE BREAK
build your own classic canadian indulgence, crispy frites, quebec cheese curds, chopped tomatoes, scallions and beef gravy
(add butter chicken- additional 6 dollars per person)
fruit infused water 18

SWEET AND SALTY GUILTYPLEASURES
assorted mini chocolate bars, licorice, nuts, chips and pretzels
fruit infused water 13

ENHANCEMENTS
seasonal whole fresh fruit display 5
build your own granola muesli coupe 7
assorted morning pastries and fresh baked breads and loaves (per dozen) 56
COOKIE JAR
oatmeal raisin, cranberry and orange and coconut macaroon (per dozen) 56
superfood greek yogurt parfait with chia seeds and pomegranate 8

BEHIND BARS
quinoa, chocolate and coconut bar
lemon shortbread
puffed rice, marshmallow and honey dates and oatmeal(per dozen) 56

HANDS IN THE COOKIE JAR
mini shortbread, gingersnaps, mini biscotti, crunchy peanut butter and mini chocolate chip
lemon bars, chocolate brownies, date squares, nanaimo bars and cookies (per dozen) 56

CHIPS & DIP
CT kettle chips with parmesan & chives, crispy tortilla chips - assorted dips to include: buttermilk, french onion, spicy guacamole, pico de gallo and spinach, chive and yogurt

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BREACKS

STRESS REDUCER
assorted dried fruits
assorted bottled smoothies
selection of mineral waters  19

TASTE OF NIAGARA
warmed apple cider
whole fresh apples
mini apple cinnamon muffins
mini caramel apple tarts
apple nut bread with cream cheese and orchard fruit butter  20

CHOCOHOLIC
chocolate dipped pretzel rods
nanaimo bars
mini brownie bites
chocolate dipped fruit
superfood chocolate bark  22

HEALTH SMART BREAK
assorted fruit yogurt
seasonal whole fresh fruit
vegetable crudité and dip
fresh squeezed juices  20

ENHANCEMENTS

(minimum 20 orders)  8
assorted mini cupcakes: chocolate, caramel, vanilla and red
caramel apple velvet (per dozen)  56
mini decadent doughnuts with assorted toppings (per
dozens)  56
assorted mini whoopee pies (per dozen)  56
soft pretzels with amsterdam stout cheddar sauce and classic
honey mustard  7
whole milk, 2% or skim milk  6
assorted Pepsi® soft drinks and bottled juices
(consumption)  7

WESTIN FRESH BY THE JUICERY
Offers a menu of nourishing, revitalizing juices and smoothies
curated by the experts at The Juicery.
freshly made and served in individual bottles must be pre-
ordered by the dozen
beet, pineapple and ginger
almond milk, almond butter, banana, dates and
maca smoothie
carrot, orange, ginger, tumeric and mango juice
strawberry and banana smoothie  7
freshly brewed starbucks® coffee and selection of tazo
teas (per person)  7

assorted Gatorade thirst quenchers  8
LUNCH TABLE
All tables include starbucks® regular and decaffeinated coffee and a selection of black and tazo teas.

CANTINA, SOUP AND SALAD COUNTER ~ MINIMUM 25 PEOPLE
chef’s daily inspired soup offering
harbour mixed green salad, with shaved fennel, de puy lentils, red wine vinaigrette and daily superfood topping
assorted deli sandwiches featuring:
classic roast beef baguette; caramelized onion mayonnaise, tomatoes, arugula and blue cheese
italian stallion; salami, capicolla and mortadella with basil pesto and provolone
turkey club; shaved turkey breast, bacon, garlic mayonnaise, chopped pimento, baby spinach and goat cheese
eggplant parmesan; sun-dried tomato pesto, kale, grilled zucchini and spanish onions
something sweet: assorted bars and squares  56

THAT’S A WRAP LUNCH ~ MINIMUM 25 PEOPLE
chef’s daily inspired soup offering
harbour mixed green salad, with shaved fennel, de puy lentils, red wine vinaigrette and daily superfood topping
kettle chips with parmesan and chives
assorted wrap sandwiches:
cobb salad with bacon, avocado, chicken, blue cheese and tomato
egg salad with sunflower seeds and capers with fresh tarragon
solid albacore tuna with lemon mayonnaise, tomato and water chestnut
honey ham, gruyere cheese with spinach and mustard mayonnaise
hot wrap philly cheese steak with peppers and onions, grilled vegetables with pesto
something sweet: warm house-baked assorted cookies  56

ENHANCEMENTS

bakery rack: assorted house baked scones, mini danish, breakfast pastries and mini muffins (per dozen)  52
assorted low fat greek yoghurts  5
individual muesli with yoghurt and berries  7
chocolate and salted caramel dipped pretzel rods  5
kettle corn  5
seasonal fresh fruit platter  9
seasonal whole fresh fruit  5
seasonal vegetable crudité and dips  6
assorted Pepsi® soft drinks and bottled juices (consumption)  7
selection of natural and sparkling waters (consumption)  7
pitchers of iced tea infused with citrus and cane sugar or fresh squeezed lemonade, blueberries, torn lemon balm (per table)  40
curried basmati rice salad with dried fruit and nuts  6
warm potato bacon salad  7
pesto orecchiette with roasted summer squash and parmesan cheese  7
maple roasted butternut squash and seedlings salad with goat cheese  7

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### LUNCH TABLE

**SOUP, SALAD AND SANDWICH LUNCHEON BUFFET – MINIMUM 25 PEOPLE**

- Soup bar, served with classic bread sticks, featuring: tomato and pesto bisque, cream of potato and leek with fresh parsley
- Assorted salads featuring: baby spinach and mushroom salad with crispy bacon; boiled egg and sweet sherry vinaigrette; traditional greek vegetable salad with fresh mint, kalamata olives and cow’s feta; three cabbage and root vegetable slaw
- Assorted in-house artisan bread sandwiches featuring: sunflower seed and egg salad with fresh tarragon; solid albacore tuna with black olive tapenade; classic curried chicken with mango chutney and granny smith apple; honey ham and gruyere cheese;
- Assorted pressed paninis cherry mozzarella, roasted tomato and aioli; grilled mixed vegetables with skim milk mozzarella, roasted chicken, bacon and brie
- Something sweet: warm fresh baked cookies, assorted mini bars: date crumble, walnut brownie and lemon bar, fresh fruit salad

**HEALTH AND WELLNESS – MINIMUM 25 PEOPLE**

- Artisan freshly baked breads & rolls
- Spiced black bean soup with crispy tortillas
- White bean lentil, baby spinach and grilled vegetables with roasted shallot vinaigrette
- Quinoa and squash salad with mint, pistachios and lime dressing
- Kale, arugula, radish granola salad; toasted sunflowers seeds, sun-dried cranberries, low fat feta cheese and chia seed, citrus yogurt dressing
- Brown rice pilaf with edamame, charred vegetables and fresh herbs
- Grilled lemon and herb chicken breast
- Steamed atlantic salmon with bonito broth, daikon and carrots
- Something sweet: mini fresh fruit skewers, westin nut and seed granola bars, honey yoghurt panna cotta

**MID-WEST** IN BBQ

- Artisan freshly baked breads & rolls
- Chipotle vegetable chili with homemade cornbread
- Loaded baked potato salad, with scallions, bacon and cheddar cheese
- Triple threat cabbage slaw with caraway and horseradish
- Creamy macaroni and cheese
- Popcorn cauliflower with lime and cumin
- 8-way bbq chicken
- Smoked beef brisket with corn, pepper and tomato succotash
- Something sweet: s’more brownies, white chocolate bread pudding, assorted mini cupcakes (red velvet, double chocolate and vanilla)

### ENHANCEMENTS

- Assorted mini squares, brownies and bars ~ per dz 52
- Assorted mini cupcakes (per dozen) 52
- Apple streusel (per dozen) 52
- Chocolate dipped biscotti ~ per dz 40
- Dark chocolate mousse with fresh berries 8

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**Pricing and Menus Subject to Change**

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## Little Italy
- Artisan freshly baked breads & rolls
- Tuscan bean and mixed vegetable bisque served with garlic and herb crostini
- Grilled antipasto vegetable salad with artichokes, basil and balsamic vinaigrette
- Italian garden salad with mixed greens, radicchio, shaved fennel, vine tomatoes, red onion and shaved pecorino with Italian herb vinaigrette and gorgonzola creamy dressing
- Sicilian roasted cauliflower with capers and sultanas
- Traditional chicken and mushroom marsala served with roasted bell peppers and tortiglioni
- Traditional Italian meatballs with tomato, basil and bocconcini
- Grilled tomato and asiago agnolotti with Italian parsley and puttanesca sauce
- Something sweet: mini citrus cannoli, assorted mini biscotti and traditional amaretti cookies, mini tiramisu

## Best of Toronto - Minimum 75 People
### Greek Town
- Cucumber and orzo pasta salad with sun-dried tomatoes, roasted summer squash, black olive vinaigrette and feta cheese
- Greek chicken souvlaki skewers, with warm pita bread and tzatziki sauce
- Lemon grilled salmon with oregano rosewater baklava

### Taste of India
- Saffron rice pilaf with toasted pistachios and garden vegetables
- Tandoori shrimp skewers
- Traditional aloo gobi
- Coconut panna cotta with fruit puree

### China Town
- Traditional vegetable pho with coriander, sprouts, basil and rice noodles
- Soba noodle salad with spun carrots and sesame dressing
- Sweet basil, ginger, garlic and chili marinated mussels
- Mango and banana spring rolls with cinnamon sugar

### Little Italy
- Parmigianino reggiano turkey meatballs with traditional pesto sauce and roasted artichokes
- Build your own salad bar: fresh Italian mixed greens, roasted garlic and balsamic vinaigrette, extra virgin olive oil, fresh shaved fennel, roasted mini peppers, sliced cucumbers, fresh figs, toasted walnuts, cherry tomato, shaved pecorino cheese
- Grilled vegetable antipasto with marinated olives, flatbreads and spreads
- Assorted mini Italian cookies and biscuits

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**“FOOD TRUCK” LUNCHEON - MINI FOOD TRUCK FOOD STATIONS**  
~ MINIMUM 150 PEOPLE

**latin america**
- mini grilled spicy ahi-tuna taco with salsa verde and spicy tomato & cilantro relish
- ancho chili spiced chicken tostada with black bean hummus and pickled onions
- mini pulled pork burritos with pico de gallo, shredded cheese and spicy rice
- crispy corn tortillas with jalapeno cheese sauce

**spud shack featuring small baked potatoes with assorted toppings**
- classic broccoli and cauliflower with cheese sauce
- smoked bacon, caramelized onions and sour cream
- turkey and black bean chili
- plum tomato bruschetta with spanish onions, fresh basil

**slider ville**
- spicy angus beef with ontario aged cheddar
- mini falafel and creamy tahini sauce
- bbq chinook salmon with pickled onions and daikon salad
- shrimp po' boy with sambal aioli and three cabbage slaw
- kettle chips with parmesan and chives

**raw bar**
- harbour chopped vegetable salad
- 10-vegetable slaw and sprout box with wheat berries
- kale caesar salad with low-fat yoghurt dressing and classic croutons

**sweet truck**
- mini cupcakes: torched marshmallow and milk chocolate, pb&j, vanilla buttercream & strawberries, double chocolate with mexican chili, red velvet with coconut cream cheese frosting
- ice cream floats; vanilla bean ice cream topped with choice of old fashioned root beer or orange soda  
  70

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HOT PLATED LUNCH
Lunches to be a minimum of 3 courses

lunch menu prices include ace breads, starbucks® regular and decaffeinated coffee and a selection of tazo teas.

SALAD

harbour mixed green salad with shaved fennel, de puy lentils and red wine vinaigrette  11
whole leaf salad with spun carrots, cucumber, and sesame soy ginger vinaigrette  11
classic wedge salad with tomato, egg, feta and green goddess dressing  12
vegetable nicoise salad with green beans, fingerling potatoes, tomato, black olives, basil and red wine vinaigrette  13
baby kale salad with roasted pears, goat cheese, dried cranberries, sunflower seeds, candied pecans and maple balsamic vinaigrette  12

SOUP

minestrone soup with fresh herbs and parmesan  9
potato leek chowder with dill and corn  9
wild mushroom cappuccino with puffed wild rice and rosemary  9
carrot and juniper berry bisque with caraway cream  9
tomato and coriander with lemon biscotti  9

ENTRÉES
(all featured with chef's choice seasonal vegetables)

ENHANCEMENTS

platter of gourmet tea cookies & italian biscotti  5
platter of sliced fresh fruit  9
enhance your dessert with a scoop of homemade white chocolate ice cream  3
upgrade to a custom designed sampler dessert  4
mocktail bar, event with virgin margaritas, daiquiri and the canadian caesar  7
pitcher of ice tea or lemonade  30
assorted soft drinks and bottled juices  6

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<table>
<thead>
<tr>
<th>HOT PLATED LUNCH</th>
<th>ENHANCEMENTS</th>
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</thead>
<tbody>
<tr>
<td><strong>POULTRY</strong></td>
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<tr>
<td>charmoula roasted chicken breast with eggplant &amp; chickpea relish, charred tomato vinaigrette</td>
<td>30</td>
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<tr>
<td>lemon chicken picatta with saffron poached potato coins and preserved olives</td>
<td>32</td>
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<tr>
<td><strong>PORK</strong></td>
<td></td>
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<tr>
<td>lorraine inspired quiche - smoked bacon and leeks with french dressed mixed green</td>
<td>30</td>
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<tr>
<td><strong>FISH</strong></td>
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<tr>
<td>potato crusted atlantic salmon with wilted kale, creamed corn and leeks</td>
<td>32</td>
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<tr>
<td>honey and pepper glazed cod filet with caramelized onion agnolotti and golden raisin &amp; caper vinaigrette</td>
<td>32</td>
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<tr>
<td><strong>BEEF</strong></td>
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<tr>
<td>beef bourguignon short rib with onions, mushroom and bacon served with red skin smashed potatoes</td>
<td>34</td>
</tr>
<tr>
<td>california cut beef steak and warm potato salad with grilled scallions</td>
<td>35</td>
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<tr>
<td><strong>VEGETARIAN ENTREES</strong></td>
<td></td>
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<tr>
<td>mixed vegetable strudel with roasted pepper coulis topped with pesto dressed micro-green salad</td>
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<tr>
<td>crispy falafel with wilted kale and traditional hummus and cucumber mint salad</td>
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<tr>
<td><strong>DESSERTS</strong></td>
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<tr>
<td>classic lemon tart with fresh berries</td>
<td>12</td>
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<tr>
<td>ontario apple cobbler cake with caramel custard sauce</td>
<td>11</td>
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<tr>
<td>mixed berry new york style cheesecake with white chocolate sauce</td>
<td>12</td>
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<tr>
<td>traditional carrot and rum-soaked raisins topped with whipped cream cheese frosting</td>
<td>13</td>
</tr>
<tr>
<td>🍫 chocolate s'more torte with shaved milk chocolate</td>
<td>12</td>
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GRAB AND GO
This lunch is for groups having quick buffet lunches with meetings in various rooms. Should you be going off property the price is $44++
all lunches include one soft drink, mustard, mayonnaise, disposable utensils, and paper napkins

WESTIN HARBOUR CASTLE LUNCH TOTE
52

choice of sandwich:

solid, white albacore tuna salad, with toasted pecans and lemon on multi-grain panino bread
grilled chicken club, with pancetta, avocados, roma tomato and aioli on sourdough
honey ham and gruyere cheese, with spinach and mustard mayonnaise on a french baguette
italian vegetable wrap - breaded eggplant, roasted red pepper, grilled zucchini and onions, with basil pesto and chevre

also includes:
edamame, mint and lemon hummus with vegetable crudité
vegetarian nicoise salad, with boiled egg and red wine vinaigrette
individual bags of smartfood
fresh baked oatmeal & raisin cookie

ENHANCEMENTS

seasonal sliced fruit 9
individual bags of potato chips 4
seasonal whole fruit 5
homemade granola bar 6

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RECEPTION TABLE
Stimulate social exchange with these lite bites and revitalizing beverages.

TACO WAGON - BUILD YOUR OWN ~ MINIMUM 35 PEOPLE
soft shell and crispy fried tortillas, with your choice of:
- crispy pork belly
- chipotle bbq beef
- ancho-chili chicken mole
- roasted portobello mushrooms
- mixed grill onions
- three cabbage slaw
- lime crème fraiche
- fresh cilantro
- pickled peppers and onions
- fresh tomatoes
- queso fresco  28

SUSTAINABLE SEAFOOD BAR ~ MINIMUM 35 PEOPLE
Westin ice trough, showcasing:
- lemon prawn cocktail with traditional horseradish cocktail sauce
- fresh shucked oysters with red wine shallot mignette
- grilled squid salad with basil dressing
- ginger chili and cilantro dressed mussels  35

LATE NIGHT STREET SNACK ~ MINIMUM 35 PEOPLE
5 layer vegetable dip with crispy nachos
quebec style poutine with cheese curds and beef gravy
mini hot dogs
mini beef cheeseburger sliders  34

ENHANCEMENTS
- fresh vegetable display with crisp and grilled vegetables, root chips, onion and chive dipping sauce and sundried tomato garlic dipping sauce  10
- seasonal exotic fruit and berry platter  10

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<table>
<thead>
<tr>
<th>RECEPTION TABLE</th>
<th>ENHANCEMENTS</th>
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<tbody>
<tr>
<td>TAKE-OUT SINGAPORE NOODLE BAR - &quot;BUILD YOUR OWN&quot; ~ MINIMUM 35 PEOPLE</td>
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<tr>
<td>stir fry chow mein egg noodles, with your choice of:</td>
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<td>chinese bbq pork</td>
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<td>sesame, soy and ginger beef</td>
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<td>chili chicken</td>
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<td>bean sprouts</td>
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<td>stir fried vegetables</td>
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<tr>
<td>crispy tofu</td>
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<tr>
<td>cilantro, hoisin sauce and sweet chili garlic sauce</td>
<td>14</td>
</tr>
<tr>
<td>STREETS OF SHANGHAI ~ MINIMUM 35 PEOPLE</td>
<td></td>
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<tr>
<td>traditional dim sum including:</td>
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<td>sui mai</td>
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<td>har gow</td>
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<td>vegetable spring rolls</td>
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<tr>
<td>pork pot stickers with hoisin sauce</td>
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<tr>
<td>salt and pepper squid with worcestershire sauce</td>
<td>12</td>
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<tr>
<td>ANTIPASTO STATION - A TASTE OF ITALY ~MINIMUM 35 PEOPLE</td>
<td></td>
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<tr>
<td>assortment of grilled and roasted italian mixed vegetables sliced,</td>
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<tr>
<td>house made charcuterie marinated olives, pickles, artichokes and</td>
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<tr>
<td>peppers</td>
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<tr>
<td>italian cheeses</td>
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<td>assorted crisps, flatbreads, focaccia and breadsticks</td>
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<tr>
<td>olive tapenade, red pepper hummus, and balsamic vinaigrette</td>
<td>16</td>
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<tr>
<td>ARTISAN CHEESE BOARDS</td>
<td></td>
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<tr>
<td>showcasing local and international cheese varieties served with</td>
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<tr>
<td>fresh fruit</td>
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<tr>
<td>assorted breads and crisps</td>
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<tr>
<td>dried fruit and nuts</td>
<td></td>
</tr>
<tr>
<td>assorted chutneys and compotes</td>
<td>16</td>
</tr>
<tr>
<td>SHARE STATION</td>
<td></td>
</tr>
<tr>
<td>vegetable crudité, crispy tortillas, assorted flatbreads, focaccia,</td>
<td></td>
</tr>
<tr>
<td>pretzel rods and bread sticks</td>
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<tr>
<td>herb and garlic buttermilk dip</td>
<td></td>
</tr>
<tr>
<td>warm spinach, artichoke and brie dip</td>
<td></td>
</tr>
<tr>
<td>red pepper hummus</td>
<td></td>
</tr>
<tr>
<td>traditional olive tapenade</td>
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</tbody>
</table>

** Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage is subject to applicable taxes and a 18% gratuity charge. Prices and menus subject to change.**
COLD CANAPÉS
Minimum 3 dozen orders per canapés selection
Prices per dozen unless otherwise indicated

VEGETARIAN
- mini roasted beet tart with micro greens and chèvre 58
- mini potato and herb latkes with apple chutney and sour cream 58
- wild mushroom and goat cheese tartlet 58

FISH AND SEAFOOD
- ginger and chili salmon gravlax on crispy wonton chip 58
- smoked trout toast with crème fraiche and caviar 58
- smoked salmon profiterole with lemon and dill 58
- sashimi tuna tartare in endive boats 60
- scallop, cucumber and cilantro ceviche 60
- classic shrimp cocktail with seafood sauce 60
- mini crab cakes with saffron aioli 60

MEAT, POULTRY AND GAME
- fresh spring roll with duck, glass noodles and coriander 58
- mini chipotle chicken taco 60
- gaufrette potato chip with classic beef tartare 65
HOT CANAPÉS
Minimum 3 dozen orders per canapés selection
Prices per dozen unless otherwise indicated
VEGETARIAN
baked parmesan gougière with basil and ricotta 58
mini tomato and grilled cheese with roasted pepper ketchup 58
mini vegetable spring roll with sweet chili dipping sauce 58
crispy chickpea and vegetable fritters with coconut ginger chutney 58
MEAT, POULTRY AND GAME
stuffed mini potato with sour cream, chorizo and chives 58
virginia ham and smoked paprika croquettes with fruit chutney 58
thai chicken satays 58
mini open-faced beef pot pie with micro green salad 58
mini beef and yorkshire pudding with horseradish cream 58
tandoori beef satay 58
mini buttermilk fried chicken and waffle chip and honey mustard 60
bacon wrapped dates stuffed with bleu cheese 60
mini beef slider with aged ontario cheddar 72
moroccan spiced and pistachio crusted lamb lollipop with strained yogurt mint sauce 74
ACTION STATIONS

All carving stations include chef attendant

**SLOW ROASTED BEEF STRIPLOIN**
mini yorkshire puddings
trio of mustards
horseradish
garlic herb butter
mayonnaise
beef jus ~ feeds 35 people    675

**WHOLE HIP OF BEEF, SLOW ROASTED**
assorted mini rolls and breads
trio of mustards
horseradish
garlic herb butter
mayonnaise
beef jus ~ feeds 100 people    1300

**BRINED, SLOW ROASTED TURKEY**
mini onion kaiser rolls
honey mustard
cranberry mayonnaise
traditional turkey gravy ~ feeds 30 people    425

**ROASTED PORK CROWN**
sliced baguette
pan drippings
grainy dijon mustard
onion marmalade ~ feeds 30 people    450

**FIVE SPICE ROASTED SUCKLING PIG**
mini steam buns
pickled onions
fresh cilantro
sambal aioli
hoisin sauce ~ feeds 25 people    475

ENHANCEMENTS

- cheddar and chive mashed potatoes    7
- kettle chips    9
- apple, sage and celery stuffing    6

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HOUSE SMOKED SALMON
- dill and chive scones
- herbed cream cheese
- red pepper puree
- capers
- marinated onions ~ feeds 20 people 275

DESSERT RECEPTION STATIONS ~ MINIMUM 25 PEOPLE
- candy bar: assorted mini chocolate bars, licorice, bags of chips, pretzels and mixed nuts 9
- mini cupcake & whoopee pie bar 7
- mini doughnut station 7
- waffle station with assorted cakes, bars and fresh fruit (chef attended) 12
- liquid nitrogen ice cream bar with fresh baked mini desserts (chef attended) 12
* chef attendant fee 100 per chef*

*culinarian attendant fee
*price per rack
** Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.
DINNER BUFFET

Each menu selection is a high-end theme table and will impress all guests in attendance. All menus include freshly brewed Starbucks® regular and decaffeinated coffee and selection of Tazo teas.

SOUTHERN FARE – MINIMUM 25 PEOPLE

- Black turtle bean and lentil soup with cilantro cream, served with warm cornbread
- Southwestern salad - mixed greens, bell peppers, red onion, cucumbers, crispy tortilla strips and cilantro lime vinaigrette
- Jicama, tomato, avocado and corn salad with ancho chili vinaigrette
- Pigeon peas and rice
- Cast iron blackened hangar steak with grilled onions, peppers and wilted greens
- Honey drizzled chicken and waffles with jalapeño and corn
- Grilled whitefish Vera Cruz with peppers, tomatoes and fresh herbs
- Pan roasted green beans and Swiss chard
- Something sweet, featuring: Bourbon pecan butter tarts, caramelized banana foster, dulce de leche cheesecake

SOUThERN FARe

FAR EAST – MINIMUM 25 PEOPLE

- Singapore hot and sour egg-drop soup served with crispy wontons
- Five-spice napa cabbage and mixed vegetable salad with sesame vinaigrette
- Baby spinach with sweet soy vinaigrette, crisp rice noodles, julienne vegetables, mandarin orange and bean sprouts
- Classic butter chicken with naan bread
- Miso and sake glazed salmon filet
- Jasmine steamed rice
- Sautéed bok choy and Asian mushrooms
- Desserts: mango and coconut custard cake, coconut and green tea brûlée, sweet milk and passion fruit pudding, cardamom sugar cookies

ENHANCEMENTS

75

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<table>
<thead>
<tr>
<th>DINNER BUFFET</th>
<th>ENHANCEMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Additional fee for guarantees less than 25 ~ 10 per person</td>
<td></td>
</tr>
</tbody>
</table>
PLATED DINNER

Dinners to be a minimum of 3 courses

all dinners include artisan breads, starbucks® regular and
decaffeinated coffee and a selection of tazo teas

**Choice of pre-selected entrees (2 entrees plus vegetarian) -
additional $10 per person**

APPETIZERS AND STARTERS

pan-seared scallops with smoked parsnip puree and candied
bacon brittle 17

pastrami style cured atlantic salmon with pickled daikon carpaccio,
pomelo salad and crispy wonton confetti 16

classic beef carpaccio topped with pecorino and truffle salad 16

Mediterranean grilled vegetable tart with torched ash goat cheese
and crispy leek 15

SOUP

spring or winter squash purée with cardamom cream 12

double smoked bacon and potato leek chowder 13

green pea and asparagus purée with mint and crispy shallots
(spring and summer only) 12

wild mushroom cappuccino with crispy mushroom bacon and
Cinnamon cream 13

carrot and juniper berry bisque with caraway cream 12

white onion (fondue) and gewurztraminer soup 13

lobster bisque with cognac and lobster pillows 15

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PLATED DINNER

SALAD
whole leaf salad with spun carrots, cucumber, and house dressing 14

spinach and prosciutto salad with roasted red peppers and black olive vinaigrette 15

smoked salmon nicoise salad with green beans, fingerling potatoes, tomato, black olives, basil and red wine vinaigrette 15

lobster baby gem caesar salad with smoked cheddar and olive crouton 16

baby kale salad with roasted pears, goat cheese, dried cranberries, sunflower seeds, candied pecans and maple balsamic vinaigrette 14

roasted beetroot and goats cheese salad with hazelnut vinaigrette 14

boston lettuce salad with smoked shrimp, spun carrots, pickled onions and sesame soy dressing 15

ENTREES
all featured with chef's choice seasonal vegetables

poultry
sea salt brick chicken with wilted kale, confit fingerling potato 42
mushroom duxelle stuffed chicken breast with maple bourbon jus and potato duchess 42
newburg crusted chicken breast with celeriac mash 40
pea, parmesan and truffle stuffed chicken thigh with porcini braised chicken leg and potato - onion rosti 42

fish and seafood
potato crusted atlantic salmon with butter poached vegetables and tarragon cream 48
olive oil poached halibut with potato, olive, tomato and caper salad with bacon corn vinaigrette 49
honey and pepper glazed cod filet with caramelized onion agnolotti and golden raisin & caper vinaigrette 49

beef, pork, lamb and game
grilled beef sirloin with smoked potato puree 54
pepper crusted smoked beef striploin with potato gratin 56
beef tenderloin topped with goats cheese crust, served with spinach spaetzle 58
moroccan lamb rack with de puy lentils, dried fruit and chef's choice vegetable 59
petit beef filet surf and turf, served with potato galette; select

ENHANCEMENTS

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DESSERTS
from:
- garlic and herb shrimp brochette 65
- cold water lobster tail 68
- panko crusted crab and corn cake 58
- citrus butter baked scampi 65

vegetarian
lemon arrancini stuffed with bocconcini with wilted greens, tomato basil cream
grilled tomato and asiago agnolotti with Italian parsley and classic puttanesca sauce
winter or summer squash lasagna with de puy lentils and ricotta

DESSERTS
flourless chocolate cake with tiramisu cream 15
classic lemon tart with fresh berries and torched meringue 15
fruit and oat crumble tart with salted caramel ice cream 15
espresso and chocolate pot de crème with hazelnut biscotti 15
strawberry almond cake with berry balsamic ice cream 17

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DINNER STATION
Eat local. From casual eats to farm-to-table dining, you’ll find the perfect nourishing menu for every meal.

TASTE OF CANADA – MINIMUM 150 PEOPLE

East meets west seafood bar
- Fresh shucked oysters with classic toppings
- Bloody mary oyster shooters with smoked bacon swizzle stick
- Lemon dressed shrimp with traditional remoulade and cocktail sauce
- Ginger chili and cilantro dressed mussels
- Roasted garlic, tomato and basil topped littleneck clams
- Carved applewood smoked salmon with fresh dill scones and roasted pepper puree

Taste of the prairies
- 48-hour braised Alberta beef cheeks
- Southern Alberta buttermilk fried chicken, with Rocky Mountain honey
- Potato and onion puree
- Saskatoon wheat berry and mushroom pilaf
- Juniper and smoked pork sauerkraut

French Canadian
- Traditional tortiere with tomato chutney
- Classic coq au vin, with cremini mushrooms and pearl onions
- Mini seafood bouillabaisse, with red pepper rouille
- Harbor salad with de puy lentils, shaved fennel and mustard vinaigrette
- Mixed vegetable gratin

Green Belt
- Roasted pork crown roast with pan drippings and apple and thyme stuffing
- Grilled Ontario whitefish with confit fingerlings
- Charred kale and beetroot tops with gastrique
- Roasted squash and pomegranate salad with crumbled feta

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DINNER STATION

**coast to coast dessert station**
- beavertail beignets with cinnamon sugar
- traditional butter tarts with Ontario peach ice-cream
- arctic hazelnut icebergs with salted caramel chocolate sauce
- basmati rice pudding with cardamom and chai whipped cream
- lemon and thyme poached pears, graham crumble
- mini Nanaimo bars

**Latin America**
- mini grilled spicy ahi-tuna taco with salsa verde and spicy tomato & cilantro relish
- ancho chili spiced chicken tostada with black bean humus and pickled onions
- mini pulled pork burritos with pico de gallo, shredded cheese and spicy rice
- crispy corn tortillas with jalapeno cheese sauce

**Spud Shack, featuring small baked potatoes topped with assorted toppings:**
- classic broccoli and cauliflower with cheese sauce
- smoked bacon, caramelized onions and sour cream
- turkey and black bean chili
- plum tomato bruschetta with Spanish onions, fresh basil

**Slider Ville**
- spicy angus beef with Ontario aged cheddar
- mini falafel and creamy tahini sauce
- BBQ chinook salmon with pickled onions and daikon salad
- shrimp poor boy with sambal aioli and three cabbage slaw
- chef Chef Parmesan and chive kettle chips

**Raw Bar**
- harbour chopped vegetable salad
- 10 vegetable slaw and sprout box with wheat berries
- kale Caesar salad with low-fat yoghurt dressing and classic croutons

**Sweet Truck**
- ice cream floats: vanilla bean ice cream topped with either old fashioned root beer or orange soda
- mini cupcakes: torched marshmallow and milk chocolate, pb&j, vanilla buttercream & strawberries, double chocolate with Mexican chili, red velvet with coconut cream cheese frosting

ENHANCEMENTS

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**DINNER STATION**

**GASTRO PUB - MINIMUM 75 PEOPLE**

**mini pub favorites**
- baby kale and barley salad with asparagus, chevre and honey mustard vinaigrette
- classic mini jarred beet root borscht with fresh dill served with classic devilled eggs
- mini chicken liver pates with frisee salad and baguette crisps
- westin bangers and mash - merguez lamb sausages with mint scattered peas
- steamed PEI mussels with craft beer, chili, coconut and ginger root
- smoked arctic char boats with warm bacon vinaigrette
- flaming saganaki lamb sliders with heirloom tomato and basil aioli

**desserts**
- peanut butter & ontario jam grilled brioche
- bourbon berry and bread pudding with salted caramel gelato
- deconstructed coconut cream parfaits
- banoffee pie

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**ENHANCEMENTS**

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HOST
Select host bar to then select each item you want available

HOST BAR
appreciated brands ~ 1 1/4 oz per drink ~9.50 absolut,bombay sapphire,bacardi white,jose cuervo gold,johnnie walker black label,jack daniel's,crown royal
familiar brands ~ 1 1/4 oz per drink ~9. smirnoff, beefeater, bacardi white,sauza gold,johnnie walker red, jim beam white label,seagram's vo
wine by the glass 6 oz ~10.50
beer ~ domestic ~8.00
beer - local crafted 9.00
beer ~ imported ~9.00
non alcoholic beer ~ 6
soft drinks and mineral water ~7

ENHANCEMENTS
Scotch Station - let us create a special station of your favourite scotch
Niagara Wine Bar choose your favourites from the wine list
Martini bar - select your favorite cocktails 12.50
cognac 12
liqueurs 11

*Bartender required at all specialty bars for 100 for minimum of 4 hours
alcoholic beverages will be served in accordance with the ontario liquor control board. With a minimum consumption of less than $450, the charge per bartender (and cashier for cash bars only) will be 35 per hour for a minimum of 4 hours.
CASH
Revive with an artisanal elixir from our Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

CASH BAR
click here to order

<table>
<thead>
<tr>
<th>appreciated brands</th>
<th>~ 1 1/4 oz</th>
<th>12.50</th>
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<tbody>
<tr>
<td>absolut,bombay sapphire,bacardi white,jose cuervo gold,johnnie walker black label,jack daniel's,crown royal</td>
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<tr>
<td>familiar brands</td>
<td>~ 1 1/4 oz 12.</td>
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<tr>
<td>absolut beefeater, bacardi white,sauza gold,johnnie walker red, jim beam white label,seagram's vo</td>
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</tr>
<tr>
<td>wine by the glass</td>
<td>6 oz</td>
<td>~13.25</td>
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<tr>
<td>beer ~ domestic</td>
<td>~10.50</td>
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<tr>
<td>beer ~ local crafted</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>beer ~ imported</td>
<td>~12</td>
<td></td>
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<tr>
<td>non alcoholic beer</td>
<td>~8</td>
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</tr>
<tr>
<td>soft drinks and mineral water</td>
<td>~8</td>
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</table>

ENHANCEMENTS

Niagara Wine Bar choose your favorites from the wine list

martini bar - select your favorite cocktails

Scotch Station - let us create a special station of your favorite scotch

liqueurs 14.60
cognac 15.85

Alcoholic beverages will be served in accordance with the Ontario liquor control board. With a minimum consumption of less than $450 net, the charge per bartender and cashier (cash bars only) will be $35 per hour for a minimum of 4 hours. Provincial Sales Tax 10% and 18% gratuity included in the prices.

All food and beverage is subject to applicable taxes and a 18% gratuity charge. Prices and menus subject to change.
**WINES**

Revive with an artisanal elixir from our Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

### SPARKLING WINES AND CHAMPAGNE

<table>
<thead>
<tr>
<th>Name</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottega Vinodie Poeti Prosecco, Italy</td>
<td></td>
<td>50</td>
</tr>
<tr>
<td>Henkell Trocken, Germany</td>
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<td>55</td>
</tr>
<tr>
<td>Cave Spring, NV Brut, Niagara Canada</td>
<td></td>
<td>70</td>
</tr>
<tr>
<td>Trius, Hillebrand Estates Winery, Sparkling, Brut, Niagara, VQA, Ontario, Canada</td>
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<td>75</td>
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<tr>
<td>Piper Heidsieck, NV Brut, Champagne, France</td>
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<td>146</td>
</tr>
<tr>
<td>Veuve Clicquot, NV Brut, Champagne, France</td>
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<td>162</td>
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### LIGHTER WHITE WINES

<table>
<thead>
<tr>
<th>Name</th>
<th>Origin</th>
<th>Price</th>
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<tbody>
<tr>
<td>Ironstone &quot;Obsession&quot; Symphony, California, USA</td>
<td></td>
<td>58</td>
</tr>
<tr>
<td>Torres &quot;Vina Esmeralda&quot; Moscatel/Gewuztraminer, Catalunya Spain</td>
<td></td>
<td>50</td>
</tr>
<tr>
<td>Tawse Riesling, Niagara Canada</td>
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<td>49</td>
</tr>
<tr>
<td>Gabbiano Pinot Grigio, Italy</td>
<td></td>
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</tr>
<tr>
<td>Santa Margherita, Pinot Grigio, Chile</td>
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### LIGHTER RED WINE

<table>
<thead>
<tr>
<th>Name</th>
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<th>Price</th>
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<tbody>
<tr>
<td>Cave Springs Pinot Noir, Niagara Canada</td>
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<td>59</td>
</tr>
<tr>
<td>Gabbiano Chianti Classico, Italy</td>
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<tr>
<td>Torres &quot;Ibericos&quot; Tempranillo, Rioja Spain</td>
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<tr>
<td>Woodbridge Merlot, California</td>
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<tr>
<td>Peller Estates, Cabernet Sauvignon/Merlot, &quot;Family Series&quot;, Niagara-On-The-Lake, VQA, Ontario, Canada</td>
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</table>

### DRY MEDIUM TO FULL INTENSITY WHITE WINES

<table>
<thead>
<tr>
<th>Name</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Trius, Sauvignon Blanc, Niagara, Canada</td>
<td></td>
<td>49</td>
</tr>
<tr>
<td>Monkey Bay Sauvignon Blanc, New Zealand</td>
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</tr>
<tr>
<td>WhiteHeaven Sauvignon Blanc, Marlborough New Zealand</td>
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<td>64</td>
</tr>
<tr>
<td>Peller Estates, Chardonnay, &quot;Family Series&quot;, Niagara-On-The-Lake, Ontario, Canada</td>
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</tr>
</tbody>
</table>

### DRY MEDIUM TO FULL INTENSITY RED WINES

<table>
<thead>
<tr>
<th>Name</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alamos Malbec, Mendoza Argentina</td>
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<td>52</td>
</tr>
<tr>
<td>Wolf Blass &quot;Red Label&quot; Shiraz/ Cabernet, Australia</td>
<td></td>
<td>54</td>
</tr>
<tr>
<td>Trius Cabernet Sauvignon, Niagara Canada</td>
<td></td>
<td>51</td>
</tr>
<tr>
<td>Beringer Stone Cellars Cabernet Sauvignon, California, USA</td>
<td></td>
<td>50</td>
</tr>
<tr>
<td>Cave Spring Cabernet Franc, Niagara Canada</td>
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<td>56</td>
</tr>
<tr>
<td>Dreaming Tree Cabernet Sauvignon, California</td>
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<td>65</td>
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<tr>
<td>Rodney Strong Cabernet Sauvignon, Sonoma Country</td>
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<td>69</td>
</tr>
<tr>
<td>Thirty Bench Blend, Beamsville Canada</td>
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<td>69</td>
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</tbody>
</table>

All food and beverage is subject to applicable taxes and a 15% gratuity charge. Prices and menus subject to change.
WINES

Cave Springs Chardonnay, Niagara Canada 54
Wolf Blass Chardonnay, "Yellow Label", South Australia 54
Beringer Stone Cellars, Chardonnay, California, USA 56
Grayson Chardonnay, California 64