



Corporate Group Pricing

2025-26

Corporate Group Rates*

Adult (Lift only)	\$100.00	\$93.80	\$88.50
Student & Child (Lift only)	\$80.53	\$75.22	\$70.80

*Plus HST

If, after confirmation, the final group number falls to below 50, pricing will be adjusted to <50 on the invoice. Groups of 50+ will be invoiced, participants cannot go through ticket window.

For Rental Pricing, see page 3. For Corporate Group Food & Beverage Options, see page 4.

Activities to add to your Day

Fun Race*

\$475 (+HST)

An opportunity to play together and have some friendly competition! Our race centre is suitable for every skill level. Helmets are required for anyone participating in the Fun Race (available for rent through Squire John's).

*No minimum required

Group Ski or Snowboard Lesson* **\$475 (+HST)**

Groups can be up to 6 people for a 2-hour session. All participants must be over 11 years old and be of similar ability and the same discipline.

*Pre-registration required

Specialty Experience

Pricing available upon request

Specialty Experience **Pricing available upon request**
We can design the perfect Après to your day by providing a Wine/Cider/Beer Tasting event accompanied by tasty appetizers.

Non-Skier Activities

Yoga Class

\$30 per person (incl HST) minimum 6 people

Join one of our qualified Yoga instructors for a 1.5 hr yoga class of your choosing: Flow/Vinyasa; Stretch & Relax; Restorative; Stillness & Meditation; Pilates/Core. Mats and props provided.

Therapeutic Bodywork*

\$150 per person (incl HST) for 45 minutes

Therapeutic Bodywork \$100 per person (instructor) for 45 minutes
Choose from Thai Yoga Massage, Reflexology or Reiki. All sessions are private with one of our qualified instructors.

*No cancellations less than 1 week prior to your Group Day

(continued)

Snowshoe Hike **\$25 per person (incl HST)**, minimum 6 people
Join us for a guided hike through the Kimberley Forest on our well-maintained trails. Make it as challenging or gentle as you wish! Add on Wine Tasting or Specialty Cocktails for the perfect end to the day! (pricing upon request)

Wellness Workshop **Pricing available upon request**
We can design a fun and educational workshop on a variety of wellness topics such as: Nutrition; Mental Health; DIY products. Speaker/Facilitator included.

We look forward to hosting you at Beaver Valley Ski Club!

Dean Rutty
Groups Coordinator
Beaver Valley Ski Club
519-986-2520 ext 23
groups@beavervalley.ca

Rental Participant Information SheetRental Rates (All rates are daily. Taxes extra)

Skis, Boots, Poles	Package: \$65 Adult, \$45 Junior (Under 10) Individual Items – Adults: Skis \$40, Boots \$40 and Poles \$15 Individual Items – Junior: Skis \$25, Boots \$25 and Poles \$15
Snowboards & Boots	Package: \$55 Adult, \$40 Junior (Under 10) Individual Items – Adults: Boots \$35, Board \$35 Individual Items – Junior: Boots \$30, Board \$30
Snowshoes	\$30
Helmets	\$15
High Performance Rentals (Adult)	Package: \$75 (Skis, Boots & Poles) – Not Available Online – In-Store Only Skis Only: \$50
Demo Skis	\$70 – Atomic, Dynastar, Head, Rossignol, Salomon, Stockli, Blizzard and Volkl Refundable if you purchase new skis from us before March 15, 2026 – In-Store Only

To Book Rental Equipment:

1. Log on to the rental website at <https://www.squirejohns.com/pages/rentals-login>
2. Choose the type of Rental you wish to book.
3. Select which Ski Club you will be attending and the event date.
4. **Fill out all the required information to complete your order.** Please ensure your **Group Name** is filled out (i.e. School or Company Name).
5. Add additional rentals if needed, and ensure all required information is complete for each user.
6. Once all rentals are added to cart, please proceed to the checkout.
7. If you have been provided with a Group Payment Code, please enter it as a Discount Code during checkout.

Please note payment is processed at the time of booking.

Rental Bookings need to be completed at least 1 full day before your scheduled ski date.

Example, if your ski day is on a Friday, your rentals need to be booked **by Midnight Wednesday**. We are unable to guarantee any rentals after this cut-off time.

Equipment will be picked up and dropped off at the rental shop located at each Ski Club.

Equipment is to be returned by 4:00 pm.

How to contact us:

Contact: rentals@squirejohns.com

Rental Hotline: 519-599-1228

Cancellations:**How to cancel your Rental Booking:**

To cancel your rental booking, please contact rentals@squirejohns.com. Please provide your Name, Group Name, Ski Club you are attending, and the Date of your rental booking.

Cancellations must be submitted by 8am the day before your rental booking date. Once the cancellation is completed, you will receive a confirmation email. Please note refunds will take 2-3 business days to appear on your credit card. **All cancellations made after the 8am cut-off will not be refunded.**

No Show Policy: If you do not attend your ski day, and fail to cancel your rental booking, **you will not be eligible to receive a refund.**

BRUCE



Corporate Group Menus

2025/2026 Season

Bruce @ Beaver Valley Ski Club
100 Pioneer Drive
Markdale, ON N0C 1HO
beavervalley@brucewinebar.ca

Overview

Thank you for considering our catering services for your group's visit to Beaver Valley Ski Club. Bruce Wine Bar is the Food & Beverage Operator for the Club and we have prepared several menu options with varying price points for you to choose from for your group. Our team strives to provide a high quality experience for you and your guests, from the food, to the bar to the friendly service staff.

Ordering Guidelines

All prices are per person plus tax & 15% gratuity, unless otherwise specified. All food orders and final numbers for guests, including dietary restrictions, must be submitted to the Groups Coordinator for BVSC no later than 7 days prior to your event date. After that date, numbers may be able to be increased (subject to availability) but are not able to be decreased and will be billed for the amount submitted at the 7 day mark. All confirmed orders must be accompanied by a valid credit card number.

Cancellation Policy

While we understand that schedules change as does the weather, due to the in-house preparation of most items and the lead time required to produce quality products, any cancellations within 3 days of the event will result in full payment for food being required. If your event is cancelled by the Club due to inclement weather no payment will be required. If your event is rescheduled due to inclement weather within 3 days of the event, you will not be charged for cancellation as long as the event proceeds.

Note: In addition to these packages, it is also possible to offer a wristband system for your group if you would prefer your group to order a la carte from the cafeteria/bar.

Breakfast

Continental

(minimum 15 people)
\$19/pp

Coffee & Tea

Choose 3 of the following (add more for \$4/pp)

- Vanilla macerated fruit, granola & yogurt parfait
- Fresh assorted sweet pastries & muffins
- Mushroom Quiche Royale Tarts
- Mini Bagels & Cream Cheese
- Belgian style waffle bites with maple syrup & butter
- Savoury mixed pastries & strudel
- Fruit Salad with fresh mint

Hot Breakfast Buffet

(minimum 15 people)
\$24/pp

Coffee, Tea & Orange Juice

Choice of Scrambled eggs **or** Frittata (gf)

potatoes, ham & leek / spinach, mushroom & leek (v)

Potato hash with scallions (gf)

Bacon & Breakfast Sausages

Choose 2 items from the Continental Breakfast menu

Add-On Options:

Smoked salmon & capers \$8/pp

Fresh fruit platter \$8/pp

Eager Beaver Breakfast Sandwich on Croissant Bun \$8/pp

Farmer's Wrap \$8/pp

Fresh Fruit Platter (minimum 10pp) \$8/pp

Juice Bar: \$5/pp

Fresh Smoothie Bar: \$8/pp

Lunch

Sandwich Lunch Buffet

(minimum 15 people)

\$25/pp

Soups & Salads (choose 2)

Seasonally Inspired Soup (df, v, gf)

Garden Salad with apple, veggies, toasted seeds, house vinaigrette (df, gf, v)

Caesar salad with bacon, parmesan, croutons & creamy garlic dressing

Apple & Lentil Salad with mixed greens, house vinaigrette, goat cheese

Roasted squash with quinoa, toasted seeds, feta

House-Made Sandwiches (choose 3):

All proteins roasted & thinly sliced in-house

Roast Beef with pickled onion & horseradish aioli

Mixed Deli with malt aioli & provolone

Turkey & Cheddar

Curried Chicken & Apple Wrap

Veggie & Hummus Wrap

All sandwiches served on a selection of buns/wraps. GF option available

Selection of Dessert Bites

Coffee & Tea Bar: Add \$3/pp

All prices are plus tax & 15% gratuity unless otherwise specified.

Signature Lunch Buffet

(Minimum 25 people)

\$34/pp

Appetizer*(Choose two for the group)*

Seasonally Inspired Soup (df, v, gf)

Garden Salad with toasted seeds, house vinaigrette (df, gf, v)

Caesar salad with bacon, parmesan, croutons & creamy garlic dressing

Beet & Apple Salad with ginger vinaigrette, crumbled goat cheese (gf)

Entrées*(choose 2 proteins for the group)*

Roasted pork loin with hard cider jus (gf, df)

Herb brined & roasted Chicken (gf, df)

Lemon & butter poached Salmon (gf)

Quinoa & vegan "chorizo" stuffed squash (gf, df)

Sides

Honey roasted seasonal vegetables

Lemon & thyme roasted fingerling potatoes

Garlic bread knots

Selection of Dessert Bites/Squares

Coffee & Tea Bar: Add \$3/pp

Hot Buffet Options

(minimum 20 people)

\$26/pp

Option #1

Warm Naan Bread (v)

Thai Vegetable Curry (df, gf, v)

Butter Chicken with cumin yogurt (gf)

Cumin roasted cauliflower with green onion & golden raisin dressing (gf, v)

Basmati Rice (df, gf, v)

Option #2

Potato Scallion Bread & Whipped Butter

Caesar Salad with bacon, parmesan, croutons & creamy garlic dressing

Homestyle Beef & Mushroom Stew with root vegetables

Mushroom & lentil cottage pie with sweet potato mash (vegan)

Option #3

Daily Soup - seasonally inspired (df, gf, v)

Marinated carrot, mixed greens, toasted seeds, house vinaigrette (gf, df, v)

Herb roasted Turkey & Cranberry Pot Pie with puff pastry

Curried Vegetable Pot Pie with puff pastry (v)

Dessert Add-On:

Fruit Tarts, Brownies (gf) & Squares: \$5/pp

Coffee & Tea: \$3/pp

Apres Menu

Canapés

Pick any three for \$19/pp

- Vegetarian samosas with mint chimichurri
- Mushroom & goat cheese tarts
- Perogi bites with garlic butter & sour cream
- Sweet pea & onion pakoras
- Beaver Balls (cinnamon sugar or garlic parmesan)
- House-made puff pastry sausage roll with dijon
- Breaded chicken bites with maple gochujang & sesame seeds
- Shrimp Phyllo Bundles with thai chili sauce
- Rosemary chicken skewers with lemon herb pesto

Flatbreads

\$16

Flavour options:

- Pepperoni, hot honey, parmesan
- Fungi mushroom, garlic thyme cream, caramelized onions
- Curry chicken, smoked squash & coriander
- Caramelized onion, goat cheese, fig jam

Poutine Station

\$11/pp

french fries / white cheddar cheese curds / poutine gravy

Platters

*Minimum 10 ppl. **Can also be added to lunch*

- Combined board of charcuterie, pate, terrine & cheese selections \$20/pp
- Selection of cheeses, local honey, preserves & crackers \$13/pp
- Mixed charcuterie, cured meats, pickled vegetables & crostini \$18/pp
- Mezze platter -hummus, tzatziki & white bean spreads, veggies, breads & crackers
\$11/pp

Apres Tasting Flight

\$28/pp

Choose a Wine, Local Beer or Cider Flight

4 options with tasting notes

Includes cheese & crackers for the group

Beverage Service Coffee/Tea/Hot

Chocolate Bar (3hrs) : \$4/pp Coffee & Baileys

Bar: \$8/pp

Bottled Water/Pop: \$3/pp

Drink tickets (domestic draft, rail spirits, house white/red wine): \$10/ticket

Drink tickets (non-alcoholic pop/water/hot chocolate/coffee): \$3/ticket

Open Bar: All guests must have a wristband & purchases can be made at any open bar.

Beverages will be charged as consumed to account.

Dedicated Bar: If your group would like their own bar & bartender for apres service, there will be a \$50 set up charge plus a \$25/hr fee for a bartender.



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BRUCE



Corporate Group Menus

2025/2026 Season

Bruce @ Beaver Valley Ski Club
100 Pioneer Drive
Markdale, ON N0C 1HO
beavervalley@brucewinebar.ca

Overview

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Ordering Guidelines

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Cancellation Policy

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Note: In addition to these packages, it is also possible to offer a wristband system for your group if you would prefer your group to order a la carte from the cafeteria/bar.

Breakfast

Continental

(minimum 15 people)
\$19/pp

Coffee & Tea

Choose 3 of the following (add more for \$4/pp)

- Vanilla macerated fruit, granola & yogurt parfait
- Fresh assorted sweet pastries & muffins
- Mushroom Quiche Royale Tarts
- Mini Bagels & Cream Cheese
- Belgian style waffle bites with maple syrup & butter
- Savoury mixed pastries & strudel
- Fruit Salad with fresh mint

Hot Breakfast Buffet

(minimum 15 people)
\$24/pp

Coffee, Tea & Orange Juice

Choice of Scrambled eggs **or** Frittata (gf)

potatoes, ham & leek / spinach, mushroom & leek (v)

Potato hash with scallions (gf)

Bacon & Breakfast Sausages

Choose 2 items from the Continental Breakfast menu

Add-On Options:

Smoked salmon & capers \$8/pp

Fresh fruit platter \$8/pp

Eager Beaver Breakfast Sandwich on Croissant Bun \$8/pp

Farmer's Wrap \$8/pp

Fresh Fruit Platter (minimum 10pp) \$8/pp

Juice Bar: \$5/pp

Fresh Smoothie Bar: \$8/pp

Lunch

Sandwich Lunch Buffet

(minimum 15 people)

\$25/pp

Soups & Salads (choose 2)

Seasonally Inspired Soup (df, v, gf)

Garden Salad with apple, veggies, toasted seeds, house vinaigrette (df, gf, v)

Caesar salad with bacon, parmesan, croutons & creamy garlic dressing

Apple & Lentil Salad with mixed greens, house vinaigrette, goat cheese

Roasted squash with quinoa, toasted seeds, feta

House-Made Sandwiches (choose 3):

All proteins roasted & thinly sliced in-house

Roast Beef with pickled onion & horseradish aioli

Mixed Deli with malt aioli & provolone

Turkey & Cheddar

Curried Chicken & Apple Wrap

Veggie & Hummus Wrap

All sandwiches served on a selection of buns/wraps. GF option available

Selection of Dessert Bites

Coffee & Tea Bar: Add \$3/pp

All prices are plus tax & 15% gratuity unless otherwise specified.

Signature Lunch Buffet

(Minimum 25 people)

\$34/pp

Appetizer*(Choose two for the group)*

Seasonally Inspired Soup (df, v, gf)

Garden Salad with toasted seeds, house vinaigrette (df, gf, v)

Caesar salad with bacon, parmesan, croutons & creamy garlic dressing

Beet & Apple Salad with ginger vinaigrette, crumbled goat cheese (gf)

Entrées*(choose 2 proteins for the group)*

Roasted pork loin with hard cider jus (gf, df)

Herb brined & roasted Chicken (gf, df)

Lemon & butter poached Salmon (gf)

Quinoa & vegan "chorizo" stuffed squash (gf, df)

Sides

Honey roasted seasonal vegetables

Lemon & thyme roasted fingerling potatoes

Garlic bread knots

Selection of Dessert Bites/Squares

Coffee & Tea Bar: Add \$3/pp

Hot Buffet Options

(minimum 20 people)

\$26/pp

Option #1

Warm Naan Bread (v)

Thai Vegetable Curry (df, gf, v)

Butter Chicken with cumin yogurt (gf)

Cumin roasted cauliflower with green onion & golden raisin dressing (gf, v)

Basmati Rice (df, gf, v)

Option #2

Potato Scallion Bread & Whipped Butter

Caesar Salad with bacon, parmesan, croutons & creamy garlic dressing

Homestyle Beef & Mushroom Stew with root vegetables

Mushroom & lentil cottage pie with sweet potato mash (vegan)

Option #3

Daily Soup - seasonally inspired (df, gf, v)

Marinated carrot, mixed greens, toasted seeds, house vinaigrette (gf, df, v)

Herb roasted Turkey & Cranberry Pot Pie with puff pastry

Curried Vegetable Pot Pie with puff pastry (v)

Dessert Add-On:

Fruit Tarts, Brownies (gf) & Squares: \$5/pp

Coffee & Tea: \$3/pp

Apres Menu

Canapés

Pick any three for \$19/pp

- Vegetarian samosas with mint chimichurri
- Mushroom & goat cheese tarts
- Perogi bites with garlic butter & sour cream
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- Beaver Balls (cinnamon sugar or garlic parmesan)
- House-made puff pastry sausage roll with dijon
- Breaded chicken bites with maple gochujang & sesame seeds
- Shrimp Phyllo Bundles with thai chili sauce
- Rosemary chicken skewers with lemon herb pesto

Flatbreads

\$16

Flavour options:

- Pepperoni, hot honey, parmesan
- Fungi mushroom, garlic thyme cream, caramelized onions
- Curry chicken, smoked squash & coriander
- Caramelized onion, goat cheese, fig jam

Poutine Station

\$11/pp

french fries / white cheddar cheese curds / poutine gravy

Platters

*Minimum 10 ppl. **Can also be added to lunch*

- Combined board of charcuterie, pate, terrine & cheese selections \$20/pp
- Selection of cheeses, local honey, preserves & crackers \$13/pp
- Mixed charcuterie, cured meats, pickled vegetables & crostini \$18/pp
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Choose a Wine, Local Beer or Cider Flight

4 options with tasting notes

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How to contact us:

Contact: rentals@squirejohns.com

Rental Hotline: 519-599-1228

Cancellations:**How to cancel your Rental Booking:**

To cancel your rental booking, please contact rentals@squirejohns.com. Please provide your Name, Group Name, Ski Club you are attending, and the Date of your rental booking.

Cancellations must be submitted by 8am the day before your rental booking date. Once the cancellation is completed, you will receive a confirmation email. Please note refunds will take 2-3 business days to appear on your credit card. **All cancellations made after the 8am cut-off will not be refunded.**

No Show Policy: If you do not attend your ski day, and fail to cancel your rental booking, **you will not be eligible to receive a refund.**

BRUCE



Corporate Group Menus

2025/2026 Season

Bruce @ Beaver Valley Ski Club
100 Pioneer Drive
Markdale, ON N0C 1HO
beavervalley@brucewinebar.ca

Overview

Thank you for considering our catering services for your group's visit to Beaver Valley Ski Club. Bruce Wine Bar is the Food & Beverage Operator for the Club and we have prepared several menu options with varying price points for you to choose from for your group. Our team strives to provide a high quality experience for you and your guests, from the food, to the bar to the friendly service staff.

Ordering Guidelines

All prices are per person plus tax & 15% gratuity, unless otherwise specified. All food orders and final numbers for guests, including dietary restrictions, must be submitted to the Groups Coordinator for BVSC no later than 7 days prior to your event date. After that date, numbers may be able to be increased (subject to availability) but are not able to be decreased and will be billed for the amount submitted at the 7 day mark. All confirmed orders must be accompanied by a valid credit card number.

Cancellation Policy

While we understand that schedules change as does the weather, due to the in-house preparation of most items and the lead time required to produce quality products, any cancellations within 3 days of the event will result in full payment for food being required. If your event is cancelled by the Club due to inclement weather no payment will be required. If your event is rescheduled due to inclement weather within 3 days of the event, you will not be charged for cancellation as long as the event proceeds.

Note: In addition to these packages, it is also possible to offer a wristband system for your group if you would prefer your group to order a la carte from the cafeteria/bar.

Breakfast

Continental

(minimum 15 people)
\$19/pp

Coffee & Tea

Choose 3 of the following (add more for \$4/pp)

- Vanilla macerated fruit, granola & yogurt parfait
- Fresh assorted sweet pastries & muffins
- Mushroom Quiche Royale Tarts
- Mini Bagels & Cream Cheese
- Belgian style waffle bites with maple syrup & butter
- Savoury mixed pastries & strudel
- Fruit Salad with fresh mint

Hot Breakfast Buffet

(minimum 15 people)
\$24/pp

Coffee, Tea & Orange Juice

Choice of Scrambled eggs **or** Frittata (gf)

potatoes, ham & leek / spinach, mushroom & leek (v)

Potato hash with scallions (gf)

Bacon & Breakfast Sausages

Choose 2 items from the Continental Breakfast menu

Add-On Options:

Smoked salmon & capers \$8/pp

Fresh fruit platter \$8/pp

Eager Beaver Breakfast Sandwich on Croissant Bun \$8/pp

Farmer's Wrap \$8/pp

Fresh Fruit Platter (minimum 10pp) \$8/pp

Juice Bar: \$5/pp

Fresh Smoothie Bar: \$8/pp

Lunch

Sandwich Lunch Buffet

(minimum 15 people)

\$25/pp

Soups & Salads (choose 2)

Seasonally Inspired Soup (df, v, gf)

Garden Salad with apple, veggies, toasted seeds, house vinaigrette (df, gf, v)

Caesar salad with bacon, parmesan, croutons & creamy garlic dressing

Apple & Lentil Salad with mixed greens, house vinaigrette, goat cheese

Roasted squash with quinoa, toasted seeds, feta

House-Made Sandwiches (choose 3):

All proteins roasted & thinly sliced in-house

Roast Beef with pickled onion & horseradish aioli

Mixed Deli with malt aioli & provolone

Turkey & Cheddar

Curried Chicken & Apple Wrap

Veggie & Hummus Wrap

All sandwiches served on a selection of buns/wraps. GF option available

Selection of Dessert Bites

Coffee & Tea Bar: Add \$3/pp

All prices are plus tax & 15% gratuity unless otherwise specified.

Signature Lunch Buffet

(Minimum 25 people)

\$34/pp

Appetizer*(Choose two for the group)*

Seasonally Inspired Soup (df, v, gf)

Garden Salad with toasted seeds, house vinaigrette (df, gf, v)

Caesar salad with bacon, parmesan, croutons & creamy garlic dressing

Beet & Apple Salad with ginger vinaigrette, crumbled goat cheese (gf)

Entrées*(choose 2 proteins for the group)*

Roasted pork loin with hard cider jus (gf, df)

Herb brined & roasted Chicken (gf, df)

Lemon & butter poached Salmon (gf)

Quinoa & vegan "chorizo" stuffed squash (gf, df)

Sides

Honey roasted seasonal vegetables

Lemon & thyme roasted fingerling potatoes

Garlic bread knots

Selection of Dessert Bites/Squares

Coffee & Tea Bar: Add \$3/pp

Hot Buffet Options

(minimum 20 people)

\$26/pp

Option #1

Warm Naan Bread (v)

Thai Vegetable Curry (df, gf, v)

Butter Chicken with cumin yogurt (gf)

Cumin roasted cauliflower with green onion & golden raisin dressing (gf, v)

Basmati Rice (df, gf, v)

Option #2

Potato Scallion Bread & Whipped Butter

Caesar Salad with bacon, parmesan, croutons & creamy garlic dressing

Homestyle Beef & Mushroom Stew with root vegetables

Mushroom & lentil cottage pie with sweet potato mash (vegan)

Option #3

Daily Soup - seasonally inspired (df, gf, v)

Marinated carrot, mixed greens, toasted seeds, house vinaigrette (gf, df, v)

Herb roasted Turkey & Cranberry Pot Pie with puff pastry

Curried Vegetable Pot Pie with puff pastry (v)

Dessert Add-On:

Fruit Tarts, Brownies (gf) & Squares: \$5/pp

Coffee & Tea: \$3/pp

Apres Menu

Canapés

Pick any three for \$19/pp

- Vegetarian samosas with mint chimichurri
- Mushroom & goat cheese tarts
- Perogi bites with garlic butter & sour cream
- Sweet pea & onion pakoras
- Beaver Balls (cinnamon sugar or garlic parmesan)
- House-made puff pastry sausage roll with dijon
- Breaded chicken bites with maple gochujang & sesame seeds
- Shrimp Phyllo Bundles with thai chili sauce
- Rosemary chicken skewers with lemon herb pesto

Flatbreads

\$16

Flavour options:

- Pepperoni, hot honey, parmesan
- Fungi mushroom, garlic thyme cream, caramelized onions
- Curry chicken, smoked squash & coriander
- Caramelized onion, goat cheese, fig jam

Poutine Station

\$11/pp

french fries / white cheddar cheese curds / poutine gravy

Platters

*Minimum 10 ppl. **Can also be added to lunch*

- Combined board of charcuterie, pate, terrine & cheese selections \$20/pp
- Selection of cheeses, local honey, preserves & crackers \$13/pp
- Mixed charcuterie, cured meats, pickled vegetables & crostini \$18/pp
- Mezze platter -hummus, tzatziki & white bean spreads, veggies, breads & crackers
\$11/pp

Apres Tasting Flight

\$28/pp

Choose a Wine, Local Beer or Cider Flight

4 options with tasting notes

Includes cheese & crackers for the group

Beverage Service Coffee/Tea/Hot

Chocolate Bar (3hrs) : \$4/pp Coffee & Baileys

Bar: \$8/pp

Bottled Water/Pop: \$3/pp

Drink tickets (domestic draft, rail spirits, house white/red wine): \$10/ticket

Drink tickets (non-alcoholic pop/water/hot chocolate/coffee): \$3/ticket

Open Bar: All guests must have a wristband & purchases can be made at any open bar.

Beverages will be charged as consumed to account.

Dedicated Bar: If your group would like their own bar & bartender for apres service, there will be a \$50 set up charge plus a \$25/hr fee for a bartender.