

# HOLIDAY DINNER PACKAGE

\$160 PER PERSON *Includes room rental. Includes holiday décor in room and centrepieces.  
All prices are inclusive of gratuities/service charges.*

## COCKTAIL RECEPTION *(One Hour)*

- Passed Canapés *(Selection of Five)*
- Open Bar *(includes Festive Cocktail, Beer, Wine and Rail Spirits)*

## WINE SERVICE

*Unlimited Pour of Red and White Wine During Dinner*

## DINNER MENU

### *Appetizers (Select One of the Following)*

- Smoked Salmon with Red Onion Salsa, Capers, Dill Cream and Cress
  - Tomato Soup with Oxtail Tortellini and Thyme
  - Homemade Pumpkin Gnocchi with Local Goats Cheese, Toasted Pumpkin Seeds and Micro Arugula

### *Main Entrées (Select Three of the Following - guests choose their entrée night of)*

- Grilled Corn Fed Chicken Breast with Polenta, Wild Mushrooms and Madeira Jus
- Seared Char with Butternut Squash, Brussels Sprouts and Smoked Bacon Foam
  - Slow Cooked Beef Cheek with Creamy Mash, Glazed Turnip, Crispy Onions
- Tasting of Organic Winter Vegetables with Mushrooms, Maple and Pine Nuts
  - Traditional Turkey Dinner

*Vegetarian/vegan and other dietary options available upon request.*

### *Desserts (Select Two of the Following- guests choose their dessert night of)*

- Chocolate Cheesecake with Fresh Berries and Chantilly
- Christmas Pudding Parfait with Candied Ginger and Butterscotch
  - Cinnamon Poached Pear with Pistachio Croquant
  - Freshly Squeezed Naval Orange Sorbet on Vanilla Gelato

*Tab or cash bar following dinner.*