



BISHA

HOTEL



BREAKFAST BUFFET

MORNING & AFTERNOON BREAKS

LUNCH BUFFET

BREAKFAST & LUNCH ENHANCEMENTS

PLATED LUNCH

PASSED HORS D'OEUVRES

AKIRA BACK FOOD STATION

FOOD STATIONS

LIVE STATIONS

SWEET STATIONS

DINNER BUFFET

PLATED DINNER

BAR PACKAGES & BEVERAGE OPTIONS



45

CONTINENTAL BREAKFAST

Priced per guest. Available for a Minimum of 15 guests.
Groups fewer than 15 are subject to a surcharge of \$20 per guaranteed attendee.

BANANA BREAD

MINI BUTTER & CHOCOLATE CROISSANTS

SEASONAL FRESH FRUIT BOWLS

MINI YOGURT PARFAITS

NIAGARA PROSCIUTTO W/ OLIVES & ROSEMARY

SMOKED SALMON W/ FRIED CAPERS & RED ONIONS

ASSORTED BREAD & BAGELS

MARMALADE, BUTTER, CREAM CHEESE & HONEY

FRESHLY BREWED DE MELLO COFFEE

SELECTION OF SLOANE FINE TEAS

ASSORTED FRESH FRUIT JUICES

57

HOT BREAKFAST

Priced per guest. Available for a Minimum of 20 guests.
Groups fewer than 20 are subject to a surcharge of \$20 per guaranteed attendee.

SOFT SCRAMBLED FRESH EGGS

BREAKFAST POTATOES W/ OLD BAY

GRILLED TOMATO W/ OLIVE OIL, OREGANO

choose one: CRISPY SMOKED BACON OR PEAMEAL BACON

choose one: CHICKEN SAUSAGE OR TURKEY SAUSAGE

SEASONAL FRESH FRUIT BOWLS

BANANA BREAD

MINI BUTTER & CHOCOLATE CROISSANTS

ASSORTED BREAD

MARMALADE, BUTTER, CREAM CHEESE & HONEY

FRESHLY BREWED DE MELLO COFFEE

SELECTION OF SLOANE FINE TEAS

ASSORTED FRESH FRUIT JUICES



THE FRENCH MADE BAKERY

Featuring house made pastries. Priced per dozen.

MADLINE | 48

BLUEBERRY SCONE | 60

CHEESE SCONE | 60

CHOCOLATE CHIP COOKIES | 60

WALNUT AMARETTI | 60

BUTTER CROISSANT | 72

CHOCOLATE CROISSANT | 78

ALMOND CROISSANT | 96

MORNING & AFTERNOON BREAK

Priced per dozen.

SEASONAL FRESH WHOLE FRUITS | 50

ASSORTED KIND GRANOLA BAR | 60

ASSORTED CLIF PROTEIN BAR | 60

ASSORTED CHOCOLATE BAR | 60

ASSORTED FLAVOURED CHIPS | 60

SEASONAL FRESH FRUIT CUPS | 60

VEGETARIAN SPRING ROLL W/ SWEET CHILI SAUCE | 72

CHICKEN SPRING ROLL W/ HOISON SAUCE | 72

RED BEET SPICED HUMMUS, SESAME, NAAN BREAD | 84

VEGETABLE CRUDITÉS W/ RANCH | 96

HOUSE SPICED CASHEW, WALNUTS & PECANS | 96

CHICKPEA FRIES, CUMIN & MINTED SOUR CREAM, SALSA ROJA | 96

MINI YOGURT PARFAITS | 96

MINI MANGO CHIA PUDDING WITH TOASTED COCONUT | 100

MINI BIRCHER MUESLI WITH COCONUT MILK | 100

All menu prices and surcharges are subject to change for up to 60 days before your event.



60

BLUE JAYS WAY SANDWICH BAR

Priced per guest. Minimum of 20 guests.
Groups fewer than 20 are subject to a surcharge of \$20 per guaranteed attendee.

MENU PACKAGE INCLUDES

SEASONALLY INSPIRED SOUP

ASSORTED MINI SWEET TREATS

FRESHLY BREWED DE MELLO COFFEE

SELECTION OF SLOANE FINE TEAS

SALADS

Choice of two

MIXED GREENS

shaved vegetables, assorted berries,
pumpkin seed granola, citrus-miso vinaigrette

BROCCOLI CAESAR

shaved cabbage, smoked bacon bits, herb croutons,
classic caesar dressing, grated parmesan

FARRO

roasted squash, arugula, cranberry,
pine nuts, maple vinaigrette

ORZO PASTA

sundried tomato pesto, spinach, black olives,
cherry tomato, feta, fresh basil

PANZANELLA

cucumber, red & yellow peppers, cherry tomato,
marinated olives, herb crouton, olive oil

SANDWICHES

Choice of three

CHICKEN WRAP

sundried tomatoes, pesto, bacon bits,
baby kale, parmesan, caesar dressing

VEGAN SLIDER

vegan patty, coleslaw,
smashed avocado

VEGGIE GRILLED CHEESE

roasted red pepper, sautéed mushroom,
scallion, three cheese

MEDITERRANEAN CHICKEN

roasted chicken, mediterranean mayo,
spinach, havarti, focaccia

TURKEY BLT

bacon, boston bibb lettuce, smoked turkey,
tomato, Havarti, lemon mayo, focaccia

All menu prices and surcharges are subject to change for up to 60 days before your event.



75

HOT LUNCH BUFFET

Priced per guest. Available for a Minimum of 20 guests.
Groups fewer than 20 are subject to a surcharge of \$20 per guaranteed attendee.

MENU PACKAGE INCLUDES

BAKED BREAD ROLLS
SEASONALLY INSPIRED SOUP
ASSORTED MINI SWEET TREATS
FRESHLY BREWED DE MELLO COFFEE
SELECTION OF SLOANE FINE TEAS

SALADS HOT ITEMS

Choice of three

Choice of two

MIXED GREENS

shaved vegetables, assorted berries,
pumpkin seed granola, citrus-miso vinaigrette

BROCCOLI CAESAR

shaved cabbage, smoked bacon bits, herb croutons,
classic caesar dressing, grated parmesan

FARRO

roasted squash, arugula, cranberry,
pine nuts, maple vinaigrette

ORZO PASTA

sundried tomato pesto, spinach, black olives,
cherry tomato, feta, fresh basil

PANZANELLA

cucumber, red & yellow peppers, cherry tomato,
marinated olives, herb crouton, olive oil

LEMONGRASS CHICKEN

green curry, pickled red chilli,
green onions, rice

ROASTED CHICKEN BREAST

pan roasted wild mushrooms, mini potatoes,
pearl onions, jus

BAKED SALMON

white wine cream sauce, lemon,
olives, capers, cherry tomato, fresh herbs

BAKED PENNE

bolognese, spicy tomato sauce, cheese,
fresh basil

VEGETABLE STIR-FRY (V)

seasonal vegetables, tofu, garlic, ginger, soy,
sesame, rice

EGGPLANT LASAGNA (V)

rich tomato sauce, semi dried tomatoes,
fresh basil, ricotta, mozzarella

All menu prices and surcharges are subject to change for up to 60 days before your event.



BREAKFAST ENHANCEMENTS

Available as an add on to the Breakfast Buffet. Priced per dozen.

OVERNIGHT OATMEAL CUP WITH BERRIES | 120

BAKED BEANS | 84

HASH BROWNS | 96

FRITTATA | 144

HARD BOILED EGGS | 60

LUNCH ENHANCEMENTS

Available as an add on to the Lunch Buffet. Priced per person.

COUSCOUS WITH SPICE TOMATO SAUCE | 13

FUSILLI PASTA WITH WHITE SAUCE | 13

ROASTED SEASONAL VEGETABLES | 10

All menu prices and surcharges are subject to change for up to 60 days before your event.



PLATED LUNCH

Minimum of 20 guests. Groups fewer than 20 are subject to a surcharge of \$50 per guaranteed attendee.

Your lunch will include one (1) appetizer, two (2) choice of entrées and one (1) dessert.

Offering additional menu choices can be available upon request, please inquire within, additional fees will apply.

Pricing is based on selections. Vegetarian entrée option upon request.

Lunch includes Bread Rolls, De Mello Drip Coffee & Sloane Fine Tea.

Pre-selection of total menu is required. Alternatively, on-site selection can be available at \$50 per guest, please inquire within for details.

APPETIZER

One type for all

ROASTED TOMATO SOUP | 17
parmesan croutons, herb oil,
fresh basil

BROCCOLI CAESAR SALAD | 20
romain, smoked bacon bits, herb croutons,
caesar dressing, shaved parmesan

BUTTERNUT SQUASH SOUP | 17
roasted squash, coconut cream,
fried sage

ARUGOLA | 20
candied nuts, apple, pomegranate,
shaved parmesan, lemon vinaigrette

CORN CHOWDER | 17
grilled corn, espelette,
cilantro oil

MIXED GREENS | 20
shaved vegetables, blueberries, raspberries,
pumpkin seed granola, citrus-miso vinaigrette

ENTRÉES

Choice of two

STEAK & SAUTÉED VEG | 53
8oz striploin, seasonal sautéed veg,
roasted potato, chimichurri,
red wine shallot jus

GRILLED SALMON | 49
herb polenta, seasonal sautéed veg,
salsa, shellfish emulsion

CHICKEN BREAST SUPREME | 48
vegetable fricassée, baby potatoes,
chicken jus

DESSERTS

One type for all

BLACK FOREST | 18
dark chocolate mousse, filled with ontario tart
cherry preserves and chocolate sponge cake
on a spiced linzer biscuit

BASQUE CHEESECAKE | 18
vanilla bean burnt basque-style cheesecake,
local berry compote, toasted bronte pistachio

TRES LECHE | 18
soft milk cake, almond crumble,
salted caramel & gelato

PARIS-BREST | 18
crunchy choux pastry filled with
hazelnut mousseline, milk chocolate caramel
and house-made praline

All menu prices and surcharges are subject to change for up to 60 days before your event.



PASSED HORS D'OEUVRES

Priced per dozen. Choice of up to six (6) different hors d'oeuvres.

Please inquire within for more types to be available.

VEGETARIAN

ROASTED EGGPLANT TARTARE | 80
pomegranate, mint, parsley, sesame cone

VEGETABLE SPRING ROLL | 80
sweet chili sauce

BRAISED CURRIED CHICKPEA | 83
corn tostada, coconut yogurt,
cucumber, mint

THREE CHEESE GRILLED CHEESE | 83
smoked ketchup, basil

ARANCINI | 87
wild mushroom, mozzarella,
tomato sauce, parmesan, basil

VEGAN

ENDIVE AND RADICCHIO | 80
sumac hummus, almond,
pomegranate, parsley

BULGOGI MUSHROOM & TOFU | 80
deep fried tofu, bulgogi mushroom,
pickled cucumber, scallion

FROM THE SEA

FISH TACO | 85
coleslaw, avocado purée

TUNA TARTARE | 90
miso vinaigrette, black garlic, pickled onion, sesame cones

LOBSTER AND SHRIMP | 90
mayo, fresh herbs, toasted brioche

FROM THE LAND

CHICKEN SPRING ROLLS | 82
hoisin sweet spicy chili sauce

NUBIANI | 90
ground beef, bulgogi marinade, pine nut, kimchi salsa

STEAK BEEF TARTARE | 90
brioche, horseradish mayo

MISTER C SLIDER | 95
cheddar, secret sauce, iceberg lettuce,
tomato, pickle

GRILLED BABY LAMB CHOPS | 100
soy mustard glaze, chimichurri



AKIRA BACK FOOD STATION

Available from the hours of 6PM - 10PM

TUNA PIZZA (8pcs) | 50
micro shiso, truffle oil

MUSHROOM PIZZA (8pcs) | 45
micro shiso, truffle oil

AB WAGYU TACOS (4pcs) | 48
bulgogi sauce, tomato ponzu

AB SASHIMI TACOS (4pcs) | 45
sashimi poké, spicy ponzu aioli

ROCK SHRIMP (16pcs) | 45
sriracha ranch

FUTO MAKI ROLL (6pcs) | 50
maguro, shrimp, salmon, egg castella, fried tofu

HOT MESS ROLL (5pcs) | 45
sashimi poké, screaming O sauce

SHOW ME THE ROLL (8pcs) | 45
shrimp tempura, salmon belly aburi, chipotle sauce

SALMON SUSHI (2pcs) | 24

TUNA SUSHI (2pcs) | 28



FOOD STATIONS

Priced per guest. Minimum of 20 guests. Station served time is up to 3 hours.

ANTIPASTO | 25

grilled asparagus, zucchini, seasonal vegetable, sweet drop peppers, marinated olives, cornichons, niagara prosciutto, whipped ricotta, bread sticks, fruit & nut crostini

MEZZE BAR | 27

hummus, spiced beet hummus, roasted eggplant, tabouleh
organic greens with vegetables, citrus dressings, mini pita bread

POUTINE STATION | 29

medium cut french fries, cheese curds, rich gravy,
double smoked bacon bits, kimchi, chopped herbs, sour cream

add braised beef | 15 per person
add grilled chicken | 15 per person

CHARCUTERIE | 30

selection of local cured meat, marinated olives, cornichons,
pickled vegetables, spiced nuts, homemade preserves, bread sticks, fruit & nut crostini

CANADIAN CHEESES | 36

selection of four Canadian cheeses, berries, spiced nuts, marinated olives,
homemade preserves, grapes, fruit & nut crostini, bread sticks

SEAFOOD DISPLAY | 55

butter poached lobster tails, shrimp, fresh oysters, smoked salmon,
fresh lemon, mignonette, cocktail sauce, horseradish

OYSTER STATION (100 pcs) | 550

freshly shucked seasonal oysters, seasonal mignonette, cocktail sauce
tabasco, horseradish, fresh lemon



LIVE STATIONS

Priced Per guest. Available for a minimum of 30 guests. Station served time is up to 3 hours.

A Chef fee of \$200 applies for Live Stations.

A Chef fee of \$400 applies for Stations 100+ guests.

ROASTED CANADIAN BEEF PRIME RIB | 78

green peppercorn jus, Yorkshire pudding, roasted heirloom carrot, pomme fourchette, steamed broccoli, creamy, grainy mustard, sea salt

ROASTED LAMB LEG | 80

blueberry jus, roasted herbed garlic potatoes, fried brussels sprouts, roasted heirloom carrot, confit garlic, dijon mustard, sea salt

CRISPY PORK BELLY | 80

chimichurri, roasted root vegetables, grilled pineapple salad, grilled red onion, grainy mustard, dijon, sea salt

WHOLE SMOKED BBQ CHICKEN | 68

roasted root vegetables, pomme fourchette, rich chicken gravy, horseradish, grainy mustard, sea salt

MINI TACO STATION | 50

TUNA TACO

red onion, sos sauce, avocado puree, micro cilantro

BEEF TACO

Korean bbq sauce, kimchi relish, chipotle sauce, micro cilantro

VEGAN TACO

black bean, corn, peppers, avocado purée, chives



SWEET STATIONS

Priced Per guest. Available for a minimum of 20 guests. Station serve time is up to 3 hours.
Sweets are available as Stationary or Passed. A Live Sweet Station with a Pastry Chef is available upon request,
a Chef fee of \$200 applies.

PROFITEROLES | 15

a selection of crunchy choux pastry filled with preserves, caramels,
sweet cream – featuring local seasonal fruits & the finest French chocolate

THE FRENCH MADE PATISSERIE | 15

a variety of petit-fours from our French pastry shop - some options include lemon meringue tartlets,
a variety of macaron flavors, hazelnut-mango gateau

S'MORES | 15

an assortment of house-made marshmallows, Valrhona Fine French Chocolates and
biscuits from our pastry shop

ICE CREAM SAMMIES | 15

delicious gelato and sorbetto from Death In Venice accompanied by triple chocolate chunk,
ginger molasses and lemon shortbread cookies

specialty choices available upon on request | based on seasonal availability



115

HOT DINNER BUFFET

Priced per guest. Minimum of 20 guests.

Groups fewer than 20 are subject to a surcharge of \$50 per guaranteed attendee. Additional main course \$45 per guest.

MENU PACKAGE INCLUDES

ASSORTED BREAD ROLLS

SEASONALLY INSPIRED SOUP

ROASTED HERBED GARLIC POTATOES

SEASONAL VEGETABLES

ASSORTED MINI SWEET TREATS

FRESHLY BREWED DE MELLO COFFEE

SELECTION OF SLOANE FINE TEAS

SALADS

Choice of three

PANZANELLA

cucumber, red peppers, fresh tomatoes, olives,
sourdough croutons, olive oil, sea salt

BROCCOLI CAESAR

shaved cabbage, smoked bacon bits, herb croutons,
caesar dressing, grated parmesan

FARRO

roasted squash, arugula, cranberry,
pine nuts, maple vinaigrette

MIXED GREENS

seasonal shaved vegetables, fresh blueberries,
pumpkin seed granola, citrus miso vinaigrette

POTATO & CORN

mayo, red onion, garlic pangrattato, egg, chives, celery

ORZO PASTA

sundried tomato pesto, chopped spinach,
black olives, cherry tomato, fresh basil

MAIN COURSE

Choice of two. Additional main course \$45 per guest.

BRAISED SHORT-RIB

red wine sauce, roasted baby onions,
wild mushrooms, smoked bacon bits

FIVE CHEESE MAC & CHEESE

gruyère, white cheddar, parmesan,
blue cheese, brie, herbed toasted crumbs

SMOKED BBQ CHICKEN

pan roasted mushroom, baby new potatoes,
chicken gravy

BAKED SALMON

cherry tomatoes, capers, herbs, olives,
lemon cream sauce

EGGPLANT LASAGNA (V)

rich tomato sauce, semi dried tomatoes,
fresh basil, ricotta, mozzarella

All menu prices and surcharges are subject to change for up to 60 days before your event.



PLATED DINNER

THREE COURSE MEAL | 140 FOUR COURSE MEAL | 165

Minimum of 20 guests. Groups fewer than 20 are subject to surcharge.

Offering additional menu choices can be available upon request, please inquire within, additional fees will apply.

Pre-Selection of total menu is required. Alternatively, on-site selection can be available
at \$50 per guest, please inquire within for details.

Three Course Meal includes: one type of first course. Three choices of main course (one type being the
vegetarian or vegan option). One type of dessert.

Four Course Meal includes: one type of salad. One type of soup. Three choices of main course (one type being the
vegetarian or vegan option). One type of dessert.

Dinner includes Bread Rolls & Bread Sticks, De Mello Coffee & Sloane Fine Teas.

SALAD

CHOPPED KALE & GEM

preserved tomato, grated parmesan,
herb crouton, confit garlic dressing

BULGUR & CHICKPEA

radicchio, toasted almonds, roasted squash,
raisin, parsley, walnut vinaigrette

BEET SALAD

whipped goat cheese, strawberries, pinenuts,
watercress, aged balsamic

SOUP

SMOKED TOMATO

blistered cherry tomato,
black olive oil, fresh basil

BUTTERNUT SQUASH

roasted squash, toasted hazelnut,
fried sage

CORN CHOWDER

butter poached lobster, grilled corn,
jalapeño, micro cilantro

MAIN COURSE

You may offer up to three choices of Main Course (one type being the vegetarian or vegan option).

PAN SEARED SALMON

garlic-herb polenta, fricassée, shellfish emulsion,
salmon roe

CHICKEN BREAST SUPREME

truffle & brioche stuffing, warm baby new potato salad,
fricassée, chicken gravy

MUSHROOM RISOTTO

tomato concassé, seasonal veg,
shaved parmesan

BRAISED BONELESS SHORT RIB

corn bread, buttered seasonal vegetables,
crispy shallots, fried parsley, caramelized onion jus

8oz BEEF TENDERLOIN

hasselback potato, asparagus,
maitake mushroom, red wine jus

DESSERT

BLACK FOREST

dark chocolate mousse, filled with ontario tart cherry preserves
and chocolate sponge cake on a spiced linzer biscuit

PARIS-BREST

ring of crunchy choux pastry filled with hazelnut
mouseline, milk chocolate caramel and house-made praline

BASQUE CHEESECAKE

vanilla bean burnt Basque-style cheesecake,
local berry compote, toasted bronte pistachio

TRES LECHE

soft milk cake, toasted almond crumble, salted caramel &
vanilla bean gelato

All menu prices and surcharges are subject to change for up to 60 days before your event.



BISHA HOST BAR PACKAGES

Charged to host, on consumption. All packages include fruit juices & canned soft drinks.

Individual water bottles charged by consumption.

STANDARD HOST BAR

Spirits: \$14 per (1) ounce

Wine: \$20 per (5) ounce

Domestic & Imported Beer: \$12

KETEL ONE

TANQUERAY GIN

JOHNNIE WALKER RED

CROWN ROYAL

CAPTAIN MORGAN SPICED RUM

1800 BLANCO

HOUSE RED & WHITE WINE

DOMESTIC & IMPORTED BEERS

PREMIUM HOST BAR

Spirits: \$18 per (1) ounce

Wine: \$20 per (5) ounce

Domestic & Imported Beer: \$12

CIROC

TANQUERAY 10

JOHNNIE WALKER BLACK

BULLEIT BOURBON

BULLEIT RYE

BACARDI 8YRS

1800 REPOSADO

AGUAMIEL BLANCO

PREMIUM RED & WHITE WINE

HOUSE RED & WHITE WINE

DOMESTIC & IMPORTED BEERS

ELITE HOST BAR

Spirits: \$21 per (1) ounce

Wine: \$22 per (5) ounce

Domestic & Imported Beer: \$12

GREY GOOSE

BRUICHLADDICH ISLAY DRY GIN

JOHNNIE WALKER GOLD

GLENFIDDICH 12YRS

LAGAVULIN 8 YRS

HENNESSY VS COGNAC

RON ZACAPA CENTENARIO 23YRS

1800 ANEJO

PATRON SILVER

PATRON GOLD

PREMIUM RED & WHITE WINE

HOUSE RED & WHITE WINE

DOMESTIC & IMPORTED BEERS

Priced per consumption.



BISHA OPEN BAR PACKAGES

Priced per person (valid for 4 continuous hours).

100 STANDARD BAR PACKAGE

Each additional hour is \$15 per person.

KETEL ONE
TANQUERAY GIN
JOHNNIE WALKER RED
CROWN ROYAL
CAPTAIN MORGAN SPICED RUM
1800 BLANCO
1 HOUSE RED & WHITE WINE
DOMESTIC & IMPORTED BEERS

125 PREMIUM BAR PACKAGE

Each additional hour is \$20 per person.
Includes Standard package.

CIROC
TANQUERAY 10
JOHNNIE WALKER BLACK
BULLEIT BOURBON
BULLEIT RYE
BACARDI 8YRS
1800 REPOSADO
1 PREMIUM RED & WHITE WINE
PROSECCO

150 ELITE BAR PACKAGE

Each additional hour is \$25 per person.
Includes Standard & Premium package.

GREY GOOSE
BRUICHLADDICH ISLAY DRY GIN
JOHNNIE WALKER GOLD
GLENFIDDICH 12YRS
LAGAVULIN 8 YRS
RON ZACAPA CENTENARIO 23YRS
PATRON GOLD

All packages include fruit juices & canned soft drinks | Individual water bottles charged by consumption.
Bar extension up to 8hrs total | Selection of cocktails available to an additional fee; please inquire in advance.



STANDARD HOUSE RED & WHITE WINE

KEINT-HE VOYAGEUR CHARDONNAY | 80

HAUT GRELOT BORDEAUX BLANC | 80

KEINT-HE PORTAGE PINOT NOIR | 80

COTES DE RHONES BORDEAUX | 80

PREMIUM RED & WHITE WINE

PEARCE PREDHOMME, CHENIN BLANC 2021 | 100

TESSARI SOAVE CLASSICO, GARGANEGA 2020 | 100

PEARCE PREDHOMME, CINSAULT-SYRAH 2021 | 100

MARCO ZUNINO, MALBEC ESTANCIA MENDOZA 2019 | 100

ELITE RED & WHITE WINE

ZUANI, PINOT GRIGIO 2021 | 120

PEARCE PREDHOMME, PINOT GRIS 2021 | 120

PUNSET LANGHE ROSSO, DOLCETTO-BARBERA-NEBBIOLO 2018 | 120

CAPPONE CHIANTI CLASSICO, SANGIOVESE 2019 | 120

SPARKLING WINE & CHAMPAGNE

LA MARCA | PROSECCO | 100

LA MARCA ROSÉ | PROSECCO | 100

CREMANT DE BOURGOGNE ROSÉ” LOUIS BOULLOT | FRANCE | 100

“BRUT” MOËT & CHANDON | CHAMPAGNE | 235

“BRUT” VEUVE CLIQUOT | CHAMPAGNE | 235

“ROSÉ” MOËT & CHANDON | CHAMPAGNE | 290

“ROSÉ” VEUVE CLIQUOT | CHAMPAGNE | 310

“NECTOR” MOËT & CHANDON | CHAMPAGNE | 265

“RICH” VEUVE CLIQUOT | CHAMPAGNE | 270

“CUVÉE ROSÉ” LAURENT PERRIER | CHAMPAGNE | 300

“BRUT” ARMAND DE BRIGNAC ACE OF SPADES | CHAMPAGNE | 800

Specialty choices on request | Based on availability



COFFEE & TEA ONLY PACKAGE | 8

Priced per person.

FRESHLY BREWED DE MELLO DRIP COFFEE

SELECTION OF SLOANE TEAS

COFFEE & TEA REFRESH | 5

Priced per person.

CANNED SOFT DRINKS | 5

Priced per can.

COKE, DIET COKE, COKE ZERO,

SPRITE, GINGER ALE, CLUB SODA, NESTEA

INDIVIDUAL SMALL BOTTLED WATER | 6

Priced per bottle.

VELLAMO SPRING WATER (330ML)

VELLAMO SPARKLING WATER (330ML)

INDIVIDUAL LARGE BOTTLED WATER | 12

Priced per bottle.

VELLAMO SPRING WATER (750ML)

VELLAMO SPARKLING WATER (750ML)

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INDIVIDUAL SMALL COLD PRESSED JUICES & SMOOTHIES | 12

Priced per bottle (minimum 12 total).

ORANGE JUICE

GRAPEFRUIT JUICE

TUMERIC SUNSHINE

pineapple, apple, orange, turmeric, lime

BE NOURISHED

granny smith apple, cucumber, gala apple,
kale, swiss chard

BE ACTIVE

pear, beet, apple, ginger lemon

ANTIOXIDANT SMOOTHIE

mango, carrot, pineapple, dragon fruit, orange, turmeric root,
schizandra berry, camu camu and goji berries

MAQUI BERRY

banana, blueberries, apple, kale, flax seeds,
lemon, maqui, filtered water