



2024/2025 CONFERENCE MENU

Menu prices are subject to change
without notice. Applicable taxes
and service charges apply.

BREAKFAST

CONTINENTAL BREAKFAST \$16

Buffet Service

*Orange Juice, Apple Juice, and Cranberry Juice
Assorted Muffins, Croissants, and Danish Pastries,
Preserves and Butter
Coffee, Decaffeinated Coffee, and Tea*

PEAKS CONTINENTAL \$22

Buffet Service

*Orange Juice, Apple Juice, and Cranberry Juice
Seasonal Fruit with Low Fat Yogurt
Mini Danish Pastries, Muffins, and Croissants
Preserves and Butter
Coffee, Decaffeinated and Tea*

CALABOGIE BUFFET BREAKFAST \$30

Buffet Service. Minimum 30 People

*Orange Juice, Apple Juice, and Cranberry Juice
Seasonal Fruit with Low Fat Yogurt
Scrambled Eggs, Sausages, Bacon, Ham and Home Fries
Mini Danish Pastries, Muffins, and Croissants
Preserves and Butter
Coffee, Decaffeinated, and Tea*

MEETING BREAKS

COFFEE BREAK \$12

*Freshly Brewed Coffee, Decaffeinated and a
Selection of Fine Teas and Soft Drinks with Assorted
Cookies*

CORPORATE MORNING BREAK \$16

*Assorted Soft Drinks and Bottles Juices
Mini Muffins and Mini Croissants, Butter and Preserves
Coffee, Decaffeinated, and Tea*

LUNCH BUFFETS

PEAKS LUNCHEON \$30

Choice of Two

*Chef's Home-Made Soup of the Day
Garden Salad with Assorted House Dressings
Caesar Salad with Herbed Croutons, Imported Parmesan
and Bacon Bits*

Make Your Own Sandwich Buffet

*Assorted Cold Cuts, Sandwich Salads, Sliced Cheeses
Variety of Breads, Spreads, and Condiments to
complement your creation*

Dessert Squares and Cookies

Coffee, Decaffeinated Coffee, Tea, and Soft Drinks

PEAKS LUNCH BUFFET \$35

Minimum of 30 People

Choice of Two

*Chef's Home-Made Soup of the Day
Garden Salad with Assorted House Dressings
Caesar Salad with Herbed Croutons, Imported Parmesan
and Bacon Bits*

Hot Selection. Choice of Two

*Pommery Mustard Crusted Striploin of Beef with Red
Wine Sauce*

*Cuban Spice Rubbed Ontario Pork Loin, Cumin Scented
Jus*

*Oven-baked Atlantic Salmon with Citrus Beurre Blanc
Pink Peppercorn Chicken Breast, Natural Pan Jus*

*Fusilli with Grilled Chicken, Sun dried Tomato Pesto,
Parmesan Cream*

*Includes a Medley of Seasonal Vegetables, Potato or Rice
selection. Assorted Dinner Rolls and Butter*

Dessert Squares and Cookies

Coffee, Decaffeinated Coffee, Tea, and Soft Drinks

CALABOGIE LUNCH BUFFET \$35

Minimum of 30 People

Choice of Two

*Chef's Home-Made Soup of the Day
Garden Salad with Assorted House Dressings
Caesar Salad with Herbed Croutons, Imported Parmesan
and Bacon Bits*

Hot Selection. Choice of Two

*Breaded Chicken Breast, House Tomato Sauce, Mozzarella
and Parmesan Cheese*

*Oven Roasted Chicken, Peppers, Onions, Mushrooms with
a Robust Tomato Sauce*

*Fusilli with Grilled Vegetables, Sun-dried Tomato Pesto,
Parmesan Cream*

*Mixed Vegetable, Lasagna Noodles, Mixed Cheeses with a
Rose Sauce*

Assorted Dinner Rolls and Butter

Dessert Squares and Cookies

Coffee, Decaffeinated Coffee, Tea, and Soft Drinks

DINNER BUFFETS

PEAKS DINNER BUFFET \$55

Buffet Service. Minimum 30 People

Choice of Two

*Chef's Home-Made Soup of the Day
Garden Salad with House Dressings
Caesar Salad with Herbed Croutons, Imported Parmesan,
and Bacon Bits
Garden Crisp Vegetables and Dips*

Hot Selection. Choice of Two

*Pommery Mustard and Herb Crusted Striploin of Beef,
Red Wine Peppercorn Jus
Cumin and Rosemary Roasted Pork Loin, Calvados Jus
Canadian Maple Glazed Ham, Macintosh Apple Chutney*

Pan Seared White Fish, Citrus Butter Sauce

Steamed Atlantic Salmon with Asian Sesame Glaze

*Chicken Supreme with Rosemary and Coarse Salt, Herb
jus*

*Wild Mushroom Gnocchi, White Wine Sundried Tomato
Broth*

*Tri-Coloured Tortellini with Sun-dried Tomato Pesto,
Wine Cream*

*Fusilli with Grilled and Roasted Vegetables, Roasted
Garlic Infused Olive Oil*

*Includes a Medley of Seasonal Vegetables and
Potato or Rice selection*

*Assorted Dinner Rolls, European Breads, Flat
Breads and Creamy Butter*

*Presentation of Finger Fruits, Assorted Cakes
and Pie, Coffee, Decaffeinated Coffee, and Tea*

*Add \$8 Per Person International and
Domestic Cheese Selection with
Crackers*

HOLIDAY DINNER BUFFET \$55

Buffet Service. Minimum 30 People

*Butternut Squash soup
Garden Salad, Assorted Dressings*

Hot Selection. Choice One From Each Category

*Oven Roasted Turkey, Maple Glazed Ham
Traditional Stuffing, Gravy & Cranberry Sauce
Roasted Garlic Mashed Potatoes
Honey Glazed Carrots, Brown Butter Turnip*

*Assorted Dinner Rolls, European Breads, Flat Breads and
Creamy Butter*

*Pumpkin Pie with Whipped Cream & Apple Pie Coffee,
Decaffeinated Coffee
And Tea*

THE GRAND DINNER BUFFET \$65

Buffet Service. Minimum 50 People

Choice of Three

Chef's Home-Made Soup of the Day
Garden Salad with House Dressings
Caesar Salad with Herbed Croutons, Imported Parmesan,
and Bacon Bits
Garden Crisp Vegetables and Dips

Hot Selection. Choice One From Each Category

Pommery Mustard and Herb Crusted Striploin of Beef,
Red Wine Peppercorn Jus

Cumin and Rosemary Roasted Pork Loin, Calvados Jus

Canadian Maple Glazed Ham, Macintosh Apple Chutney

Pan Seared White Fish, Citrus Butter Sauce

Steamed Atlantic Salmon with Asian Sesame Glaze

Chicken Supreme with Rosemary and Coarse Salt, Herb
jus

*Wild Mushroom Gnocchi, White Wine Sundried Tomato
Broth*

*Tri-Coloured Tortellini with Sun-dried Tomato Pesto,
Wine Cream*

*Fusilli with Grilled and Roasted Vegetables, Roasted
Garlic Infused Olive Oil*

*Includes a Medley of Seasonal Vegetables and
Potato or Rice selection
Assorted Dinner Rolls, European Breads, Flat
Breads and Creamy Butter*

*Presentation of Finger Fruits, Assorted Cakes
and Pie, Coffee, Decaffeinated Coffee, and Tea*

*Add \$8 Per Person International and
Domestic Cheese Selection with
Crackers*

****Plated dinner packages available upon request****