



Weekend Social Brunch

Our brunch menu is perfect for any special occasion, from baby and bridal showers to birthdays and baptisms! This package includes four interactive stations, host pop & juice bar and 5 hours of hall rental.

BREAKFAST STATION

Artisan breads & bagels
Flavoured cream cheese
Fresh baked muffins, Danish & croissants
Sliced bacon & breakfast sausage
Valley home fries
Waffle bar with whipped cream & season fruit

LUNCH STATION

Lasagna Bolognese
House-made chicken scallopini (choice of parmesan or lemon caper butter)
Caesar salad
Keto mixed cobb salad

LIVE ACTION OMELETTE BAR

Chef attended station serving omelette's with guest's choice of fillings
*minimum of 15 ppl – maximum of 35 ppl

DESSERT & BEVERAGE

Chef's choice – sweets, squares & pastries
Seasonal fruit
Fresh chilled juices
Flavoured water (choice of spa or citrus)
Coffee & tea

*Packages can be customized with your event planner and any dietary restrictions can be accommodated.

BAR SERVICE

Full open bar + \$10 per person per hour

WINE SERVICE

Prices per bottle, based on consumption

Bottles of VQA Valley red or white wine from Vineland Estates + \$32

Bottles of imported wine + \$36 & up

CASH OR CONSUMPTION BAR IS AVAILABLE

Prices per unit or glass, based on consumption with a required minimum of \$450 in bar sales.

BALLROOM CAPACITY

200 seated

220 cocktail

LOUNGE CAPACITY

60 seated

100 cocktail

VALLEY ROOM CAPACITY

40 seated

50 cocktail

AMENITIES & SERVICES

Five hours of room rental

Professional Maître D'

Complimentary parking

Use of outdoor terrace*

Catering services

Coat check

DECOR

Chiavari Chairs*

Table Linens

Napkins

Centerpiece

PRICING: \$48*

*All prices subject to a 15% service fee & 13% HST. Pricing is per person and based on a minimum of 85 guests in the ballroom and 50 guests in the lounge, Sunday through Thursday. If minimum numbers are not met, Room Rental Fee may apply. Prices subject to change without notice.