



RECEPTIONS & REFRESHMENTS



COLD PLATTERS

Cheese Platter

Assorted Domestic & Imported Cheeses.
Served with assorted crackers
\$7.00 per person

Fruit Tray

Assorted Fresh Fruit
\$6.00 per person

Vegetables & Dip

Freshly cut vegetables & home-made dip
\$6.00 per person

Shrimp Cocktail

Chilled Black Tiger Shrimp with a zesty martini cocktail sauce
\$7.00 per person

HOT PLATTERS

Prime Rib Sliders

Shaved fresh off the roast. Served on an Artisan bun with a mild Dijon horseradish sauce and an herb & garlic au jus
\$6.00 per person

Baked Brie

Baked to perfection with basil pesto & red pepper jelly
Served with crostini
\$6.00 per person

Calamari

Lightly fried, with red peppers, jalapenos and a spicy sweet ginger garlic sauce
\$7.00 per person

Scallops & Bacon

Bacon-wrapped scallops with a zesty martini cocktail sauce
\$6.00 per person

Garlic Shrimp

Baked shrimp with garlic, herbs, Jack & cheddar cheeses
\$12.00 per serving of six

Mushroom Neptune

Wine simmered mushroom caps with crab & cream cheese
\$13.00 per serving of six

Escargot

Escargot stuffed mushroom caps with garlic & herbs
\$13.00 per serving of six

Loaded Nachos

\$5.00 per person

PARTY PLATTERS

Wine & Cheese Party

Domestic & Imported Cheeses & assorted crackers.
House red & house white wine
(Two glasses per person)
\$26.00 per person

Seafood & Wine Party

Shrimp cocktail, Chef's seafood creation, scallops & bacon, calamari, tuna tartar.
House red & house white wine (Two glasses per person)
\$35.00 per person

Beer & Slider Party

Prime Rib Slider - shaved fresh off the roast
Served on an Artisan bun with a mild Dijon horseradish sauce and an herb and garlic au jus dip and a Beer.
(Two bottles per person)
\$26.00 per person

Please add 18% gratuity and 5% GST to above prices.

Menus and prices subject to change without notice.

Prices and menus will be confirmed at time of the signing of the final BEO

We strive to meet the dietary restrictions of our guests.

Many menu items can be modified to accommodate those needs.

Please advise us of any dietary requirements at time of booking.

GF – Gluten Free DF – Dairy Free VG – Vegetarian V – Vegan



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REFRESHMENTS

Full Day Coffee and Tea

Includes three refreshes

\$8.00 per person

Juice 350 ml bottle

\$4.50 per each

Based on consumption

Seasonal Fruit Tray

\$5.00 per person

Water (750 ml)

\$7.50 per each, based on consumption

Coffee and Tea

Single service

\$5.00 per person

Pop

\$3.50 per each

Based on consumption

Dessert Squares

\$3.00 per person

Bakery Basket

\$3.00 per person

Cookies

\$3.00 per person

(2 per person)

Sparkling Water (750 ml)

\$7.50 per each

Based on consumption

Continental Breakfast

Fresh baked pastries, croissants, muffins, assorted fresh fruit, and yogurt

\$14.00 per person

Add **\$5.00** per person for scrambled eggs, hash browns, bacon or sausage

Healthy Heart

Keg's own fruit parfaits with berry blend, yogurt & granola. Bagels with cream cheese.

\$14.00 per person

Chocolate Delight

Freshly baked chocolate chip cookies, brownies & sliced fruit with chocolate sauce

\$8.00 per person

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