



EVENT MENUS

Breakfast

On The Go – A tasty combination of scrambled egg, bacon or ham, pepper, onion and cheese in a fresh wholegrain wrap, assorted juices, coffee and tea station - **Minimum 30 people – includes 1 hour room rental** \$7.95

Early Riser – An array of fresh breakfast pastries, muffins and croissants, home made granola and yogurt, jellies and condiments, assorted juices, coffee and tea station – **Minimum 30 people – includes 1 hour room rental** \$10.95

Country Style Breakfast – A variety of fresh pastries, home fries, farmer’s sausage and bacon, scrambled eggs, French toast with assorted condiments, home made granola and yogurt, coffee and tea station – **Minimum 40 people – includes 1 hour room rental** \$12.95

Lunch

The Deli – Chefs soup of the day, crisp garden salad and assorted dressings, a variety of assorted pre-made sandwiches with deli style meats, tuna salad, chicken salad or egg salad, assorted cheeses, relish platter and fresh condiments, a soft drink or water, coffee and tea station – **Minimum 30 people – includes 1 hour room rental** \$12.95

*For groups exceeding 100, a build your own sandwich station will apply

The Crowd Pleaser – Fresh dinner rolls and butter, choice of crisp garden or classic Caesar salad, choice of garlic mash, roasted mini red potatoes or rice, Chef’s seasonal vegetable medley, carved hip of beef with carved ham or a 7 oz. BBQ steak plus a selection of home made desserts, coffee and tea station – **Minimum 40 people – includes 2 hour room rental** \$23.95

Add an additional protein - \$7

Add an additional salad - \$3

Add additional pasta - \$3

Add whole baked salmon - \$4

Dinner

The Ariss Original – Fresh dinner rolls and butter, crisp garden salad, classic Caesar salad, choice of: garlic mash, roasted mini red potatoes or rice, choice of: bow tie pasta with Bolognese sauce or penne with a vegetarian tomato sauce, Chef’s seasonal vegetable medley, carved hip of beef or California cut strip loin, carved ham, a selection of home made desserts, coffee and tea station – **Minimum 40 people – includes 3 hour room rental** \$34.95

Prices are per person and do not include HST and gratuities



RECEPTIONS

Passed hors d'oeuvres

Our fresh in-house prepared hors d'oeuvres are a delicious welcome and a compliment to any meal – **Minimum 30 people – 1-hour room rental is included.**

Meat & Seafood options: Please note that seafood pricing increases as market dictates.

- Steamed mussels with pernod and wine \$30.00 doz
- Jumbo shrimp cocktail with a spicy mayo or classic cocktail sauce \$30.00 doz
- Jumbo Portuguese shrimp in a garlic chili parsley butter \$ TBD
- Carpaccio of beef tenderloin with crostini \$30.00 doz
- Chicken liver pate and chutney on a toasted crostini \$30.00 doz
- Gravlax marinated salmon on a potato crisp with crème fraiche \$30.00 doz
- Swedish or Italian meatballs \$25.00 doz
- Choice of Teryaki chicken or beef skewers \$30.00 doz
- Choice of bacon wrapped asparagus or pineapple \$30.00 doz

Cold and Vegetarian options:

- Zucchini ribbons stuffed with goats cheese \$30.00 doz
- Crispy vegetable spring rolls with sweet chili sauce \$30.00 doz
- Roasted jumbo button mushrooms with fresh herbs \$30.00 doz
- Cheesy RBC – Ranch, bacon and cheese in a phyllo cup \$30.00 doz
- Thin crust pizza – veggie or meat \$25.00 doz
- Antonito's (jalapeno and cream cheese) pinwheels \$25.00 doz
- Pakoras – Cauliflower pea and onion fritters \$30.00 doz
- Samosas – beef or vegetable Indian pastries \$30.00 doz
- Bruschetta – classic tomato basil/olive and artichokes \$25.00 doz
- Stuffed Portobello mushrooms with blue cheese and garlic \$30.00 doz

If you wish to have your hors d'oeuvres served during the dinner hour – i.e. 5pm-7pm and or where hors d'oeuvres are the only food item served at your event – there is a minimum 40 people with 5-8 pieces per person. Please note that we only prepare and serve that which is ordered.

We recommend a mix of both hot and cold hors d'oeuvres and platters to satisfy your guests varied tastes and dietary needs

Prices do not include tax and gratuities

PLATTERS & STATIONS



Delicious Add on's

Platters are stationary and provide a wonderful compliment to any selection of hot or cold hors d'oeuvres. Each platter serves approximately 30 people. If your group exceeds 100, we will prepare larger platters and will charge \$1.50 to \$3.50 per person – **Minimum 40 people – Room rental is an additional charge**

- **Assorted gourmet cheese and cracker platter** \$75.00 per platter
- **Fresh seasonal fruit platter** \$75.00 per platter
- **Crisp garden crudité and assorted dips** \$75.00 per platter
- **Chef's own dessert display** \$75.00 per platter

Custom or themed menus such as antipasto, pasta, pizza or seafood stations are available. Our Chef is happy to sit down with you to create these and many more other delicious options for your event.

Room rental & booking details

All events will require a minimum guest count and menu order as stated above.

A specified room rental including linens, tables, chairs and set up is included with each event, however if you require more time for your event there will be an additional per hour charge – please speak to the Ariss Valley representative for these costs prior to your event.

Should your event exceed the time allotted without prior consent and or payment – a per hour room rental fee will be added to your invoice.

\$300 per hour before 9pm.

\$500 per hour after 9pm.

Menu selection is required minimum two weeks prior to your event if not sooner and final guest count one week before your event. Your final invoice will be based on this final guest count unless it increases whereby additional guests will be added

A deposit and mutually signed contract is required before any event is considered “secure”

Deposit can be made via cash, cheque, money order or credit card – note credit cards will include a 2% service fee

Prices do not include tax and gratuities

Prices do not include tax and gratuities