



Ryan Hunt
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Elk Lake Room Info

Dimensions

39.5' x 17.0' | 875' ft sq

Capacity and Seating Style:

"U" Shape x 30 ppl | Boardroom x 40 ppl | Classroom x 30 ppl | Theatre x 60 ppl | Meal x 50 ppl | Reception x 65 ppl

Audio Visual Equipment available:

Flip Chart | White Board | Full-HD 1080p Projector | Pull-down Screen

Beverage & Snack Bar

Coffee	2.5L Thermos	\$25
Tea (Assorted)	2.5L Thermos	\$20
Soft Drinks (Assorted)	355 ml	\$3
Bottled Juice (Assorted)	300 ml	\$4
Bottled Water	500 ml	\$3
Freshly Baked Cookies	per dozen	\$24
Assorted Danishes	per dozen	\$24
Assorted Dessert Squares	per dozen	\$39
Fruit Plate	10 ppl	\$80
Fruit Platter	30 ppl	\$140
Veggie Plate	10 ppl	\$90
Veggie Platter	30 ppl	\$160
Charcuterie Platter	20+ ppl	\$150
- (assorted cheeses, cured meats, pickles, & Crackers)		

Breakfast

Fresh Brewed Coffee & Specialty Tea included

Plated Early Riser Breakfast - \$17pp

Bacon or Breakfast Sausage | Scrambled Eggs | Breakfast Potatoes | Home Style Toast & Preserves

Lakes Breakfast Buffet - \$20pp

(20 people minimum)

Bacon or Breakfast Sausage | Scrambled Eggs | Yogurt & Granola | Breakfast Potatoes | Home Style Toast & Preserves

Additions

Fruit Salad - \$4pp

Orange juice or Apple juice - \$3 per person

Group Lunch - \$22pp

(Plated)

Bacon Cheddar Burger

Tomato, lettuce, burger sauce, french fries

Crispy Chicken Sandwich

Hand breaded chicken breast, house slaw, tomato, lettuce, chipotle mayo, bacon jam, french fries

Lakes Clubhouse Sandwich

Smoked turkey, bacon, avocado, tomato, lettuce, cranberry mayo, ciabatta bun, french fries

Spicy Thai Peanut Bowl

House peanut sauce, red peppers, bok choy, carrots, red onion, sprouts, green onion, lime Juice, rice

Choice of Garlic Prawns, garlic chicken or tofu

Blackened Chicken Caesar Salad

Grilled Blackened chicken, romaine, croutons, caesar dressing, parmesan, lemon

Afternoon Tea - \$27pp

Fresh Brewed Coffee & Specialty Tea

Sandwiches (Please select 4 sandwich choices)

Ham & Cheddar | Cucumber & Dill cream cheese | Egg Salad | House Roast Beef & Monterey Jack | Chicken Pesto Salad | Veggie Sandwich | House Roast Turkey & Cheddar

Salads (please select 1 salad choice)

Artisan Greens | Coleslaw | Greek Pasta | Macaroni | Potato | Caesar

Homemade Soups (please select 1 soup choice)

Chicken Coconut Curry | Turkey Vegetable | Hearty Beef & Potato | Chicken Noodle | Cream of Broccoli & Cheddar | Cream of Mushroom | Cream of Tomato Basil

Assorted Dessert Square Platter

Group Dinner Menu - \$32pp

(plated)

Steak Sandwich

6 oz. Canadian Sirloin served on garlic toast topped with chimichurri sauce and fried onions

Cajun Salmon

Cajun salmon topped with cucumber salsa, lime crème fraiche, served with rice and seasonal vegetables

Spicy Thai Peanut Bowl - *GF*

House peanut sauce, red peppers, bok choy, carrots, red onion, sprouts, green onion, lime Juice, rice
Choice of garlic prawns, garlic chicken or tofu

Hunter Chicken

Grilled ¼ chicken with red pepper, red onion, bacon and mushrooms sauteed in marinara gravy served with roasted potatoes and seasonal vegetables

Seafood Fettuccini

Grilled prawns, scallops, red pepper, red onion, spinach, lemon butter cream sauce, tarragon, garlic bread

Lakes Roast Dinner Buffet - \$40

(Minimum 20 people, please select 1 choice)

Slow Roasted Beef with Yorkshire Pudding

herb rubbed outside round with horse radish and gravy

Roast Turkey with Homestyle Stuffing

Delicately seasoned and oven basted, with turkey gravy and cranberry sauce.

Includes - mixed green salad or Caesar salad | chef's rice or potato | seasonal vegetables | assortment of fresh dinner rolls | assorted sweet dessert squares | coffee or specialty tea

Pasta Buffet - \$22pp

(Minimum 20 people, please select 2 choices)

Spaghetti with Meat Sauce

House made meat sauce and parmesan

Pesto Chicken Carbonara

Chicken with pesto, parmesan cheese and pesto cream sauce.

Fettuccini Marinara

Peppers and onions in a marinara sauce.

Bacon Mac & Cheese

Bacon, parmesan and cheddar cream sauce.

Includes - mixed green salad or caeser salad | garlic toast | assorted sweet dessert squares | fresh brewed coffee or specialty tea

Cocktail Party Menu

(prices are per dozen)

Spanakopita - \$15

Homemade Greek style savory pastries stuffed with spinach and goat cheese

Prawn Canapes - \$25

White wine & garlic butter sauteed prawns on a wonton crisp with lemon zest & dill cream cheese

Mini Sausage Rolls - \$16

Homemade pork sausage baked inside buttered puff pastry

Bruschetta on Crostini - \$21

Diced marinated tomatoes with fresh basil, Spanish onion, garlic, fresh olive oil & balsamic reduction drizzle

Tuna Tataki - \$25

Seared sesame crusted yellowfin tuna on a wonton crisp with wasabi-sesame-soy infused cream cheese

Deviled Eggs - \$15

Boiled eggs with whipped yolk filling and pickled onions

Pork Wontons - \$16 (20 per order)

Garlic & ginger wontons with sweet & spicy dipping sauce

Chicken Wings - \$20

Crispy battered wings with the flavor of your choice.

Lakes Nacho Platter - \$22

In house cooked red & white corn tortillas topped tomatoes, corn, black beans, jalapenos, and spring onions served with homemade salsa and sour cream

PLEASE NOTE:

All prices are subject to 5% GST & 18% Gratuity

Menu selections must be finalized seven days prior to your functions to guarantee product selections and availability. Guaranteed numbers are required for food selections seventy-two hours prior to function, you will be billed for the number of guests either confirmed or served, whichever is largest. Cancellation policy is 7 days prior to event.