



BREAKFAST MENU

CONTINENTAL BREAKFAST

Croissant Au Beurre
Pan au Chocolat
Mixed Danish Pastries
Greek Yogurt
Seasonal Fresh Fruits

ALL CANADIAN BREAKFAST

Buttermilk Pancake with Canadian Maple Syrup
Variety of Toast with Butter and Preserves
Greek Yogurt
Scrambled Farm-Fresh Eggs
Smoked Bacon
Herb Roasted Breakfast Potatoes

SIGNATURE GRIDDLE STATION

Buttermilk Pancake with Canadian Maple Syrup
Cinnamon Vanilla French Toast
Golden Belgian Waffles
Signature Sweet Crepes
Home-made Cinnamon Buns

*Toppings & Garnishes: Maple Syrup, Nutella
Sauce, Whipped Cream, Wild Berry Compote,
Powdered Sugar, Assorted Nuts*

BREAKFAST ENHANCEMENT

Canadian Peameal Bacon
Overnight Chia & Stone-Cut Oats
Assorted Mini Donuts
Roasted Vegetable Egg Bites
Eggs Benedict
Smoked Salmon, Capers and Cream Cheese

Non-Alcoholic Beverages Included

Freshly Brewed Lavazza Coffee, Lavazza Decaffeinated Coffee,
Selection of Teas, Assorted Chilled Fruit Juices, and Soft Drinks



SIGNATURE BRUNCH BUFFET
MINIMUM 30 PEOPLE REQUIRED

MORNING DELIGHTS

Seasonal Fruit Platter | Assorted Morning Pastries (Croissant, Danishes and Muffins) | Buttermilk Pancakes and Greek Yogurt
Canadian Bacon | Country Style Sausage | Breakfast Potatoes and Farm-Fresh Scrambled Eggs

MID-DAY FEAST

A curated assortment of premium cured meats | imported and local cheeses | complemented by seasonal fruits | nuts | olives | and artisanal breads.

Choice of Two (2)

Herb-Roasted Chicken Supreme, juicy chicken breast roasted to perfection with a medley of fresh herbs and garlic

Pan Seared Atlantic Salmon, finished with a lemon beurre blanc

Roast Beef and Wild Mushrooms Demi

Choice of One (1)

Butternut Squash & Mascarpone Agnolotti, Sage & Brown Butter (V)

Mushroom & Fromaggio Ravioli, Pomodoro Sauce (V)

Eggplant Parmigiana, Mozzarella Cheese, Tomato Sauce with Fresh Basil

Seasonal Roasted Potatoes and Vegetables with a hint of olive oil, sea salt, and aromatic herbs

SWEET INDULGENCES

A variety of sweet desserts, including cakes, pastries, and other treats

BRUNCH ENHANCEMENT

Chef's Special French Toast Casserole
Italian Sausage with Peppers and Onion Mix
Smoked Salmon, Capers and Cream Cheese
Build-Your-Own Waffle & Fried Chicken

Non-Alcoholic Beverages Included

Freshly Brewed Lavazza Coffee, Lavazza Decaffeinated Coffee,
Selection of Teas, Assorted Chilled Fruit Juices, and Soft Drinks



SMALL GROUP PLATED LUNCHES LESS THAN 25 PEOPLE

Personalized Menu to Be Provided Day of Function - Menu Selection Must Be Completed Before 10AM

CHEF'S CLASSICS

House Garden Salad

Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions served with House Made Dressing

8 oz Aged Beef Burger - Cheddar Cheese, Lettuce, Tomato, Garlic Mayo served with Fries

Chicken Avocado Wrap Grilled Chicken, Lettuce, Tomato, Bacon, Garlic Mayo served with Fries

Vegetarian Wrap (V) Roasted Mixed Vegetables, Avocado, Lettuce, Tomato, Mayo served with Fries

SATISFYING PLATES

House Garden Salad

Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions served with House Made Dressing

Chicken Kabob - Garlic Sauce served with Thyme Scented Rice and Seasonal Vegetables

Blackened White Fish - Creole Sauce served with Thyme Scented Rice and Seasonal Vegetables

Tortellini Primavera - Zucchini, Red Pepper, Broccoli, Eggplant, Basil in a Tomato Sauce

HANDHELD FAVOURITES

House Garden Salad

Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions served with House Made Dressing

Korean Chicken Sandwich - Creamy Coleslaw, Hot Honey served with French Fries

Fish & Chips - Battered Haddock, Tartar Sauce served with French Fries

Falafel Wrap - Lettuce, Tomato, Garlic Sauce, Pickled Onion served with French Fries

DESSERT ADD ON

Chef's Selection of Dessert

Non-Alcoholic Beverages Included

Freshly Brewed Lavazza Coffee, Lavazza Decaffeinated Coffee,
Selection of Teas, Assorted Chilled Fruit Juices, and Soft Drinks



ARTISAN SANDWICH CREATIONS

MINIMUM 25 PEOPLE REQUIRED

SALADS

Classic Garden Salad - Mixed greens, cherry tomatoes, cucumbers, red onion, and shredded carrots with dressing on the side

BREADS AND ROLLS

Multigrain | Brioche | Focaccia | Sourdough

PROTEINS

Mortadella | Genoa Salami | Prosciutto | Smoked Ham | Smoked Turkey
| Tuna Salad | Egg Salad | Marinated Tofu

CHEESES

Aged Cheddar | Swiss | Provolone | Brie | Goat Cheese

TOPPINGS & VEGGIES

Arugula | Baby Spinach | Heirloom Tomatoes | Cucumbers | Roasted Peppers
| Pickled Onions | Shredded Carrots | Microgreens

SPREADS & SAUCES

Basil Pesto | Honey Mustard | Chipotle Mayo | Herb Oil

DESSERT BOARD

A Colorful Selection of Fresh, Seasonal Fruits, Hand-Sliced and Ready to Enjoy

OR

A Variety of Sweet Desserts, Including Cakes, Pastries, and Other Treats

Non-Alcoholic Beverages Included

Freshly Brewed Lavazza Coffee, Lavazza Decaffeinated Coffee,
Selection of Teas, Assorted Chilled Fruit Juices, and Soft Drinks



TEAM FUEL MENU
MINIMUM 25 PEOPLE REQUIRED

PIZZA

Margherita - Fresh mozzarella, basil, and tomato sauce
Pepperoni & Cheese - Classic pepperoni with mozzarella
Veggie Delight - Bell peppers, mushrooms, olives, and onions

PASTA

Penne with Marinara Sauce - Classic tomato basil sauce
Fettuccine Alfredo - Creamy Parmesan sauce

PLAYER'S FAVORITES

Crispy Chicken Fingers - Served with honey
mustard, BBQ, and ranch dipping sauces
Golden French Fries - Crispy on the outside, fluffy inside

FRESH SALAD SELECTION

Choice of One (1)

Garden Salad

Mixed greens, cherry tomatoes, cucumber, shredded carrots with choice of dressing

Caesar Salad

Romaine, Parmesan, croutons, Caesar dressing

Non-Alcoholic Beverages Included

Freshly Brewed Lavazza Coffee, Lavazza Decaffeinated Coffee,
Selection of Teas, Assorted Chilled Fruit Juices, and Soft Drinks



SIGNATURE LUNCH BUFFET MENU

MINIMUM 30 PEOPLE REQUIRED

CHOICE
OF
ONE

SALAD OR SOUP

Classic Caesar Salad
Mediterranean Salad
Heritage Organic Green Salad
Butternut Squash Soup
Cream of Mushroom Soup
Red Pepper Bisque Soup

CHOICE
OF
TWO

MAIN ENTREE (BEEF)

Roast Beef Au Jus
Classic Beef Bourguignon
Mexican Birria
Broccoli & Beef Stir Fry

MAIN ENTREE (CHICKEN)

Churrasco Portuguese Chicken
Coq Au Vin
Tandoori Chicken
Country Fried Chicken

MAIN ENTREE (FISH)

Herb Crusted White Fish
Seared Salmon
Soy & Ginger Crispy Fish
Arctic Char - Charred Tomato Compote

MAIN ENTREE (PORK)

Herb Crusted Pork Tenderloin
Kansas City Dry Rub Ribs
Honey Garlic Pork Chop
Szechuan Pork

CHOICE
OF
ONE

MAIN ENTREE (VEGETARIAN)

Mushroom & Cheese Ravioli
Asian Noodle Stir Fry
Penne alla Vodka
Chana Masala

MAIN ENTREE (VEGAN)

Buddha Quinoa & Vegetable
Vegan Paella
Vegan Jambalaya
Penne Pasta with Pesto Sauce

CHOICE
OF
TWO

SIDES

Garlic Mashed Potatoes
Roasted Potatoes
Seasonal Vegetables
Roasted Root Assorted Vegetables
Steamed Jasmine Rice
Saffron Rice
French Fries
Sweet Potato Fries

CHOICE
OF
ONE

DESSERT

Chef's Selection of Decadent Desserts
Freshly Sliced Fruit

BEVERAGES

Freshly Brewed Lavazza Coffee, Lavazza
Decaffeinated Coffee, Selection of
Teas, Assorted Chilled Fruit Juices, and
Soft Drinks



BREAKS SELECTION

Non-Alcoholic Beverages Included in Themed Breaks

CLASSIC BREAK

Assorted Cookies & Brownies
Mini Biscotti
Chocolate-Covered Pretzels

MOVIE NIGHT

Kettle Chips, Baked Pretzels, Popcorn,
Peanuts, Candies, Mustard, Marinara Sauce

SWEET TREAT BREAK

Assorted Danish Pastries & Cinnamon Rolls
Mini Eclairs, Biscotti & Tea Cookies

SWEET & FRUITY BREAK

Seasonal Fruit Platter
Chocolate Éclair
Macarons

MEDITERRANEAN

Falafel Bites, Hummus, Tzatziki, Pita,
Kalamata Olives, Cucumbers,
Extra Virgin Olive Oil

SAVORY SNACK BREAK

Assorted Tea Sandwiches
Mixed Nuts & Olives
Crudit  with Hummus and Herb Dip

HEALTH BREAK

Smoothie Shots (mango, berry, green)
Overnight Chia Cups with Toppings
Mini Bagels with Cream Cheese & Lox

EUROPEAN INSPIRED MORNING BREAK

Assorted Mini Pain au Chocolate & Almond Croissants
Freshly Baked Scones with Clotted Cream & Jam
Seasonal Fruit Platter

BEVERAGES SELECTION

ALL DAY BEVERAGES

2 HOUR BEVERAGES

Freshly Brewed Lavazza Coffee, Lavazza Decaffeinated Coffee, Selection of Teas,
Assorted Chilled Fruit Juices, and Soft Drinks

*All items are per person, subject to 18% gratuities, 13% tax and subject to change without notice.
Novotel Vaughan Centre | 200 Bass Pro Mills Drive, Vaughan | 905-660-0212*



EVENING FARE STATION

RAMEN STATION

Noodles | Sliced Pork Loin | 24 Hour Egg | Green Onion | Bean Sprout | Cilantro

POUTINE STATION

Quebec Cheese Crud | Pulled Pork | Bacon | Tomato | Red Pepper | Green Onion | Gravy

ASIAN STREET MARKET

Chow Mein | Chicken Satay | Dim Sum

ALL TIME FAVORITES

Beef Sliders | Chicken Fingers | Margarita Pizza | French Fries

TACO STATION

Beef OR Chicken OR Fish

Vegetables in Mexican Spices | Tortillas | Shredded Lettuce | Diced Tomatoes | Sauteed Peppers | Sauteed Onions | Monterey Jack Cheese | Salsa | Sour Cream | Guacamole | Tortilla Chips



ELEGANT BITES & HORS D'OEUVRES

CLASSIC ELEGANCE

minimum order two (2) dozen

Vegetable Spring Rolls - Plum Sauce (V)
Spanakopita Triangles - Garlic Sauce (V)
Vegetable Samosa - Coriander Salsa (V)
Coconut Shrimp - Thai Chili Sauce

MEDITERRANEAN INSPIRED

minimum order two (2) dozen

In House Ricotta and Basil Crostini (V)
Meatball Bites - Pomodoro Sauce
Caprese Skewers - Balsamic Glaze
Classic Tomato Basil Bruschetta

MODERN INDULGENCE

minimum order two (2) dozen

Crab and Cucumber Canapé
Chicken Moroccan Lollipop
Duck Confit Crostini - Onion Marmalade
Peppered Beef Crostini - Truffle Crème

ELEGANT BITES

minimum order two (2) dozen

Mini Beef Wellington Bites
Ahi Tuna - Pomme Gaufrettes Wasabi Kewpie
Shrimp Cocktail Shooter
Mini Crab Cakes with Lemon Aioli



SIGNATURE DINNER PLATED MENU

CHOICE
OF
ONE

SALAD OR SOUP

Classic Caesar Salad
Mediterranean Salad
Heritage Organic Green Salad
Butternut Squash Soup
Cream of Mushroom Soup
Red Pepper Bisque Soup

CHOICE
OF
ONE

MAIN ENTREE (VEGETARIAN)

Penne alla Vodka
Paella Verdura
Saffron & Sweet Pea Risotto

MAIN ENTREE (VEGAN)

Cauliflower Steak
Spinach, Sweet Potato & Lentil Dhal
Penne Pasta with a Pesto Sauce

CHOICE
OF
ONE

MAIN ENTREE (BEEF)

AAA NY Striplion
Roast Beef Au Jus
Slow Roasted Prime Rib
Filet Mignon

MAIN ENTREE (CHICKEN)

Churrasco Portuguese Chicken
24 Jerk Chicken
Lemon & Caper Chicken
Stuffed Chicken Supreme

MAIN ENTREE (FISH)

Arctic Char
Seared Atlantic Salmon
Chilean Seabass
Tarragon Halibut

MAIN ENTREE (PORK)

Pork Loin
Grilled 8oz Pork Chop
Pork Tenderloin

CHOICE
OF
TWO

SIDES

Garlic Mashed Potatoes
Roasted Potatoes
Seasonal Vegetables
Roasted Root Assorted Vegetables
Steamed Jasmine Rice
Saffron Rice
French Fries
Sweet Potato Fries

CHOICE
OF
ONE

DESSERT

Chef's Selection of Decadent Desserts
Freshly Sliced Fruit
Chocolate Lava Cake, Creme Anglaise
New York Cheesecake, Wild Berry Compote

BEVERAGES

Freshly Brewed Lavazza Coffee, Lavazza
Decaffeinated Coffee, Selection of
Teas, Assorted Chilled Fruit Juices, and
Soft Drinks



SIGNATURE DINNER BUFFET MENU

MINIMUM 30 PEOPLE REQUIRED

CHOICE
OF
ONE

SALAD

Classic Caesar Salad
Mediterranean Salad
Heritage Organic Green Salad
Waldorf Salad
Greek Salad
Insalata Mista
Arugula Salad

CHOICE
OF
TWO

SIDES

Garlic Mashed Potatoes
Roasted Potatoes
Seasonal Vegetables
Roasted Root Assorted Vegetables
Steamed Jasmine Rice
Saffron Rice
French Fries
Sweet Potato Fries

CHOICE
OF
TWO

MAIN ENTREE (BEEF)

Roast Beef Au Jus
Classic Beef Bourguignon
Braised Brisket

MAIN ENTREE (CHICKEN)

Churrasco Portuguese Chicken
Chicken Cordon Blu
Chicken Supreme

MAIN ENTREE (FISH)

Herb Crusted White Fish
Seared Salmon
Arctic Char

CHOICE
OF
ONE

DESSERT

Chef's Selection of Decadent Desserts
Freshly Sliced Fruit

CHOICE
OF
ONE

MAIN ENTREE (VEGETARIAN)

Butternut Squash & Sage Ravioli
Eggplant Parmesan
Pasta al Forno
Tikka Masala Lentil
Ratatouille
Chicken & Vegetable Tagine

BEVERAGES

Freshly Brewed Lavazza Coffee, Lavazza
Decaffeinated Coffee, Selection of
Teas, Assorted Chilled Fruit Juices, and
Soft Drinks



CELEBRATION PACKAGE (PLATED)

WELCOME MOCKTAIL SERVED UPON ARRIVAL

CHARCUTERIE STATION

Specially Selected Artisan Breads | Cured Meats | Imported Cheeses |
Grilled Vegetables | Traditional Accompaniments

SALAD

Insalata Mista

Mixed Greens with Heirloom Tomatoes, Cucumbers, and Balsamic Vinaigrette

PASTA

Penne alla Vodka served with grated Parmigiano Reggiano

MAIN ENTREE (CHOICE OF ONE)

Herb-Crusted Roast Beef

Roast Beef encrusted with fresh herbs, slow-roasted to perfection, and served with a rich, velvety red wine jus.

New York Striploin

AAA New York striploin, grilled to perfection and served with a velvety king mushroom au jus

Pan-Seared Salmon with Lemon Beurre Blanc

Fresh Atlantic salmon, pan-seared to a delicate golden crust, finished with a silky lemon beurre blanc and garnished with micro herbs.

Pan-Seared Chicken Supreme

Tender, herb-marinated chicken breast, perfectly seared and finished with a velvety wild mushroom and tarragon cream sauce

Above Entrées served with Roasted Fingerling Potatoes and Seasonal Vegetables

Wild Mushroom Risotto with Truffle Oil

Creamy Arborio rice simmered with an assortment of wild mushrooms, finished with a drizzle of aromatic white truffle oil and a sprinkle of aged Parmesan.

DESSERT (CHOICE OF ONE)

Chocolate Lava | Crème Anglaise
New York Cheesecake | Wild Berry Compôte
Freshly Sliced Seasonal Fruits

Non-Alcoholic Beverages Included

Freshly Brewed Lavazza Coffee, Lavazza Decaffeinated Coffee, Selection of Teas, Assorted Chilled Fruit Juices, and Soft Drinks

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BEVERAGE & BAR EXPERIENCE

STANDARD TICKET BAR

Standard Liquors (per oz.)
Standard Wine (per glass)
Domestic Beer (per bottle)
Mocktail
Cocktail

PREMIUM TICKET BAR + STANDARD TICKET BAR

Premium Liquors (per oz.)
Premium Wine (per glass)
Imported Beers

STANDARD OPEN BAR

Standard Liquors (per oz.)
Standard Wine (per glass)
Domestic Beer (per bottle)
Mocktail
Cocktail
Sparkling Water
Bottled Water
Bottled Juices
Soft Drinks

PREMIUM OPEN BAR + STANDARD TICKET BAR

Premium Liquors (per oz.)
Premium Wine (per glass)
Imported Beers

Host Bar & Open Bar prices are subject to a 13% tax and 18% service fee.
Cash Bar & Ticket Bar prices include the applicable 13% tax and 18% service fee.

All bar sales totaling less than Four Hundred Fifty Dollars (\$450.00) in net revenue will incur a Bar Set-Up Fee of One Hundred Fifty Dollars (\$150.00) per hour, with a minimum charge of three (3) hours. Wine service is excluded from the calculation of the \$450.00 minimum net bar sales. The availability of specific alcoholic beverage brands is not guaranteed and is subject to current inventory and supplier availability.



BEVERAGE & BAR EXPERIENCE

STANDARD HOST BAR

Standard Liquors (per oz.)
Standard Wine (per glass)
Standard Wine Bottle
Domestic Beer (per bottle)
Mocktail
Cocktail
Sparkling Water
Bottled Water
Bottled Juices
Soft Drinks

PREMIUM HOST BAR + STANDARD HOST BAR

Premium Liquors (per oz.)
Premium Wine (per glass)
Premium Wine Bottle
Imported Beers
Cocktail

STANDARD CASH BAR

Standard Liquors (per oz.)
Standard Wine (per glass)
Standard Wine Bottle
Domestic Beer (per bottle)
Mocktail
Cocktail
Sparkling Water
Bottled Water
Bottled Juices
Soft Drinks

PREMIUM CASH BAR + STANDARD CASH BAR

Premium Liquors (per oz.)
Premium Wine (per glass)
Premium Wine Bottle
Imported Beers
Cocktail

Host Bar & Open Bar prices are subject to a 13% tax and 18% service fee.
Cash Bar & Ticket Bar prices include the applicable 13% tax and 18% service fee.

This bar menu is valid exclusively for events held in the Concord Banquet Room.

All bar sales totaling less than Four Hundred Fifty Dollars (\$450.00) in net revenue will incur a Bar Set-Up Fee of One Hundred Fifty Dollars (\$150.00) per hour, with a minimum charge of three (3) hours. Wine service is excluded from the calculation of the \$450.00 minimum net bar sales. The availability of specific alcoholic beverage brands is not guaranteed and is subject to current inventory and supplier availability.