



## Breakfast Menu

### Continental Breakfast Buffet

\$19.95 per person

- Sliced Fruit | Berries
- House Baked Croissants | Bagels | Danishes | Muffins
- Butter | Honey | Preserves | Cream Cheese

### Novotel Vaughan's Breakfast Buffet

\$24.95 per person

- Sliced Fruit | Berries
- Cage-Free Scrambled Eggs
- Accompaniments:**  
**Choose One**
- Hash Brown
- Roasted Potatoes
- Breakfast Meats:**  
**Choose Two**
- Pork Link Sausage
- Grilled Ham
- Smoked Bacon
- Turkey Bacon
- Bakeries:**  
**Choose Two**
- House Baked Croissants
- Bagels & Cream Cheese
- Danishes
- Muffins
- Toast:**
- Sourdough and Multigrain
- Butter | Honey | Preserves

### Bagel Box

\$19.95 each

- Everything Bagel | Cream Cheese | Smoked Salmon
- Red Onion | Capers | Lemon Wedge

### Breakfast Enhancements

- Individual Cold Cereals | Milk \$5.95
- Individual Greek & Low-Fat Flavoured Yogurt \$6.95
- Greek Yogurt Parfait \$11.95
- Honey | Homemade Granola | Berries
- Coffee Cakes \$9.95
- Double Chocolate | Blueberry | Lemon Poppyseed | Apple Cinnamon
- Buttermilk Pancakes \$7.95
- Butter | Maple Syrup
- Housemade Mini Quiches \$14.95
- (2 quiches per Person)
- Choice of: Broccoli & Cheddar | Swiss & Ham
- Spinach, Tomato & Cheese

All meals include freshly brewed Lavazza coffee, Lavazza decaffeinated coffee, a selection of teas, assorted chilled juice and water. Additional labour charges will be levied on Statutory Holidays. Less than a minimum of 10 people, an \$8.50 per person surcharge to apply. All menu prices and items are subject to change until such time as banquet event orders have been signed and returned.

Novotel Toronto Vaughan Centre | 200 Bass Pro Mills Drive, Vaughan • 905-660-0212 • 23-0101

# Brunch Menu

## NOVOTEL VAUGHAN Brunch Buffet \$42.95 Per Person

Assorted Deli Meats  
Cheeses and Traditional Accompaniments  
Cage-Free Scrambled Eggs

**Breakfast Meats:**  
*Choose One*

Pork Link Sausage  
Grilled Ham  
Smoked Bacon  
Turkey Bacon

**Mains:**  
*Choose Two*

Bourbon BBQ Chicken  
Pan Seared Chicken Supreme Onion Marmalade  
Roast Beef Pearl Onion au jus  
Baked Salmon Mustard Caviar Butter Sauce  
Rainbow Trout with a Red Pepper Chutney  
Cheese Ravioli with a Roasted Tomato & Basil Sauce  
Fettuccini Alfredo with Pecorino Cheese  
Eggplant Parmigiana

**Accompaniments:**

Freshly Baked Artisan Breads, Seasonal Vegetables, and Potatoes or Rice

**Dessert:**

Chef's Selection of Decadent Desserts  
Sliced Fruit

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# Lunch Menu

## Build-Your-Own Artisan Sandwich Board \$36.95 per Person

### **Salads:**

Chef's Selection of Freshly Prepared Salad and Composed Salad

### **Deli Board:**

Smoked Ham	Cheddar Cheese
Smoked Turkey	Swiss Cheese
Egg Salad	Lettuce   Tomato   Onion
Tuna Salad	Traditional Accompaniments
Salami   Mortadella	
Assorted Bread Display	

### **Dessert:**

Chef's Selection of Decadent Desserts

## Slice of Italy \$39.95 per Person

### **Salads:**

Trio Caesar Salad  
Caprese Salad

### **Wood Oven Baked Pizza:**

Margarita Pizza  
Pepperoni Pizza  
Prosciutto & Arugula Pizza

### **Dessert:**

Chef's Selection of Decadent Desserts

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## Hot Central Buffet \$45.95 per Person

### **Salads:**

Chef's Selection of Freshly Prepared Salad and Composed Salad

### **Main:**

**Choose Two plus One Vegetarian**

Pan Seared Chicken Supreme – Grainy Mustard Demi au jus  
Bourbon BBQ Chicken – Dark Meat  
Roast Beef au Jus  
Chicken Chow Mein – Hoisin Sauce  
Roasted Pork Loin – Pineapple Salsa  
Filet of Sole – Lemon & Caper Beurre Blanc  
Pan Seared Atlantic Salmon – Tarragon Compound Butter  
Baked Rainbow Trout – Dill Cream Sauce  
Eggplant Parmigiana  
Mushroom Ravioli – Cherry Tomato, Garlic Wine Sauce  
Pasta Primavera

### **Dessert:**

Chef's Selection of Decadent Desserts



# Lunch Menu

## Plated 3 Course Lunch

\$42.95 per Person

Personalized menu to be provided day of function  
3 Course Meal

### ***Appetizer:***

#### ***Choose One***

Trio Caesar Salad

Romaine Lettuce, Artisan Garlic and Herb Croutons, Pecorino Cheese

Trio Salad

Mixed Greens, Tomato, Cucumber, Red Onion, and Balsamic Vinaigrette

Greek Salad

Romaine Lettuce, Tomato, Cucumber, Red Onion, Red Pepper, Feta Cheese, and an Oregano Vinaigrette

Arugula Salad

Baby Arugula, Frise, Endive, Cherry Tomatoes, Candied Pecans, and Lemon Thyme Vinaigrette

### ***Main:***

#### ***Choose One***

Pan Seared Chicken Supreme

Grainy Mustard au jus

Pan Seared Atlantic Salmon

Tarragon Compound Butter

Roast Beef

Herb Crusted Natural Demi

Chef's Vegetarian Selection

### ***Dessert:***

#### ***Choose One***

Apple Blossom

Lava Cake

New York Cheesecake

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# Reception

## Gold Reception Station \$39.95 per Person

Signature House Hors D'oeuvres  
totaling Six (6) Pieces Per Person

*Choose Three from below*

- Vegetable Spring Rolls
- Bruschetta
- Baked Spanakopita
- Assorted Mini Quiche
- Vegetable Samosa

Assorted Deli Sandwiches Salami, Ham & Cheese, Smoked Turkey,  
Tuna, and Egg Salad.

Fresh Fruit Platter

Vegetable Crudité with Avocado Dip

Imported and Domestic Cheeses

# NOVOTEL

## Passed Hors D'oeuvres \$55 per Person

*Choose Four*

Indonesian Chicken Satays

Coconut Shrimp

Sausage Stuffed Mushroom Cap

Meatballs with Pomodoro Sauce

Bacon Wrapped Scallops

Prosciutto & Arugula Crostini

Crab & Cucumber Canapé

Assorted Dim Sum

Fresh Oysters on the ½ Shell with Mignonette

Sliced Beef Caramelized Onions Crostini

Duck Confit Crostini

Shrimp Cocktail

# Plated Dinner

## Plated Four Course Menu

### *Antipasto Platter*

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

### *Soup or Salad:*

#### *Choose One*

Butternut Squash & Sage Soup  
Oven Roasted Butternut Squash, Cinnamon, Nutmeg, Brown Sugar, Sage

Cream of Mushroom Soup  
Assorted Ontario Mushrooms, White Wine, Garlic, Heavy Cream

Roasted Red Pepper Bisque  
Fire Roasted Red Peppers, Garlic, Thyme, Rosemary, Basil

Italian Wedding Soup  
Miniature Meatballs, Swiss Chard, Acini De Pepe, Chicken Broth

*or*

Insalata Mista  
Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onion with Balsamic Vinaigrette

Arugula Salad  
Baby Arugula, Frisee, Endive, Cherry Tomatoes, Candied Pecans, and Lemon Thyme Vinaigrette

Greek Salad  
Romaine Lettuce, Cherry Tomatoes, Cucumbers, Red Onion, Kalamata Olives, and Feta Cheese with Oregano Vinaigrette

Caprese Salad  
Bocconcini Cheese, Roma Tomatoes, Fresh Basil, Extra Virgin Olive Oil, Balsamic Reduction

Classic Caesar Salad  
Romaine Lettuce, Garlic & Herbs, Croutons, Shaved Pecorino Cheese

Pear & Spinach Salad  
Baby Spinach, Endive, Candied Walnuts, Blue Cheese, Citrus Vinaigrette

# NOVOTEL

### *Main:*

#### *Choose One*

Jerk Chicken   24 hour Marinated with Pineapple Salsa	\$50.95
Herb Marinated Chicken Supreme   with Grainy Mustard Demi-Glace	\$55.95
Pork Tenderloin   Sage & Apricot Compote	\$50.95
AAA New York Striploin   Red Pearl Onion Demi-Glace	\$59.95
Slow Roasted Prime Rib   Au Jus	\$65.95
Braised Lamb Shank   Sage & Apricot Compote	\$59.95
Herb Crusted Rack of Lamb   with Gremolada	\$65.95
Grilled 8oz Pork Chop   with Apple & Brandy Reduction	\$50.95
Seared Atlantic Salmon   with Lemon & Tarragon Bueurre Blanc	\$59.95
Filet of Sole   with Almond Brown Butter	\$54.95

### *Accompaniments:*

All Main Courses are served with Freshly Baked Artisan Breads, Seasonal Vegetables and Potatoes or Rice

### *Dessert:*

#### *Choose One*

Apple Blossom  
Chocolate Lava Cake  
New York Cheesecake

### *Vegetarian Options:*

Penne Primavera with fresh Basil & Pecorino Cheese	Summer Pea & Spinach Risotto With Pecorino Cheese
Butternut Squash Ravioli Brown Butter & Sage Sauce	Goat Cheese Stuffed Campbellsport Mushroom
Cauliflower Steak Cajun Spiced and Charbroiled	Vegetables Kabob

Continues....

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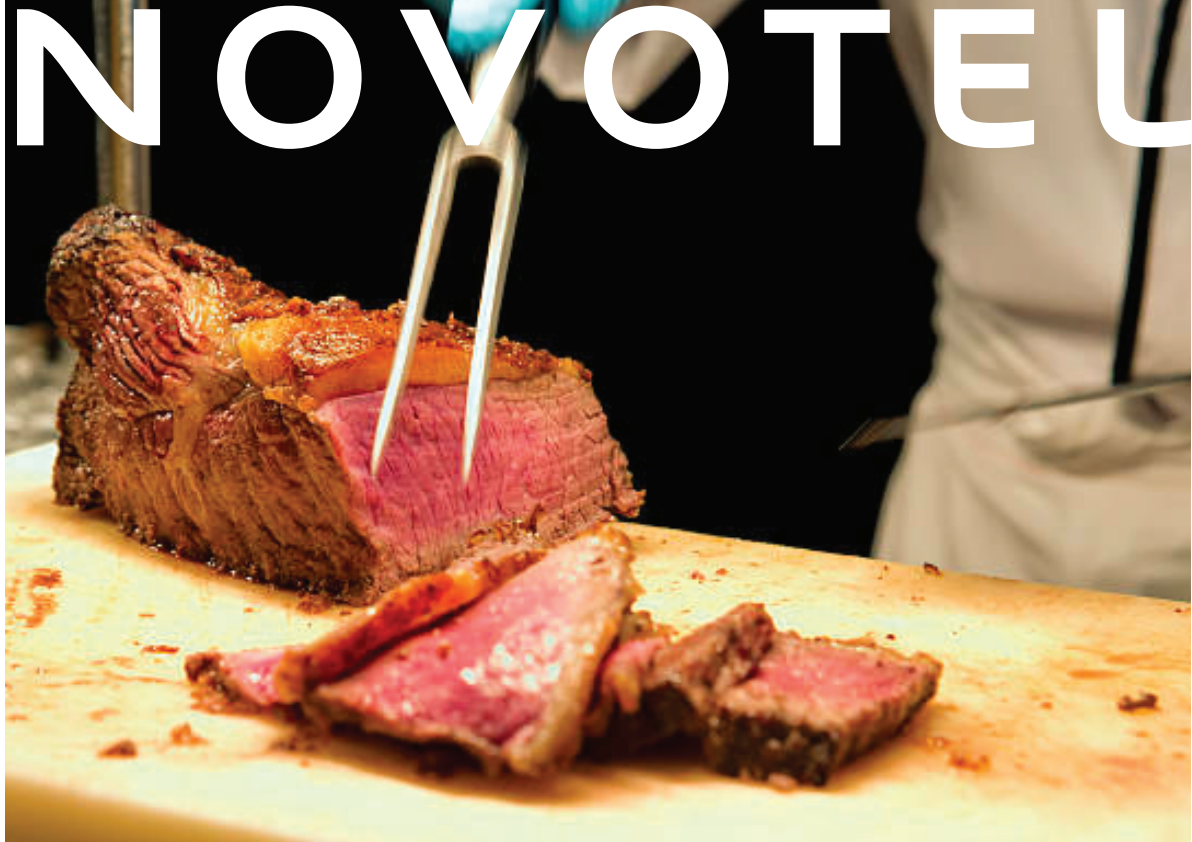
# Plated Dinner

## *Enhancements:*

Spaghetti Bolognese	\$7.95
4 Cheese Tortellini	\$6.95
Penne Alla Vodka	\$5.95
Shrimp Cocktail	\$15.95
Gnocchi with Gorgonzola Cream Sauce	\$7.95
P.E.I Mussels White Wine Garlic Broth	\$8.95
Live Oyster Station	Market Price
Live Prime Rib Carving Station	\$15.95
Live Pasta Station	\$10.95

\* An additional fee of \$150 to apply for Live Station.  
Station to be included as one (1) selection with Main Course.

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# Plated Dinner

\$64.95 per Person

## *Signature Non-alcoholic Welcome Beverage*

### *Antipasto Platter*

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

### *Pasta*

Classic Pasta served with:  
Alfredo, Tomato, Rose Sauce, Vodka Sauce

### *Main Entrée:*

#### *Choose One*

Grilled AAA New York Striploin  
au jus

Pan Seared Chicken Supreme  
Grainy Mustard au jus

Pan Seared Atlantic Salmon  
Tarragon Compound Butter

*Above entrées served with choice of Roasted Potatoes and Seasonal Vegetables*

### *Salad:*

Insalata Zucca Seasonal Heritage Blend with Freshly Sliced Vegetables with House-made Dressing

### *Dessert Platter*

Freshly Sliced Fruits

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# Buffet Dinner

\$65.95 per Person

## **Soup:**

### **Choose One**

Butternut Squash & Sage Soup  
Oven Roasted Butternut Squash, Cinnamon,  
Nutmeg, Brown Sugar, Sage

Cream of Mushroom Soup  
Assorted Ontario Mushrooms, White Wine,  
Garlic, Heavy Cream

Roasted Red Pepper Bisque  
Fire Roasted Red Peppers, Garlic, Thyme, Rosemary, Basil

Italian Wedding Soup  
Miniature Meatballs, Swiss Chard,  
Acini De Pepe, Chicken Broth

## **Salad:**

### **Choose One**

Insalata Mista  
Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onion with  
Balsamic Vinaigrette

Arugula Salad  
Baby Arugula, Frise, Endive, Cherry Tomatoes, Candied Pecans,  
and Lemon Thyme Vinaigrette

Greek Salad  
Romaine Lettuce, Cherry Tomatoes, Cucumbers, Red Onion,  
Kalamata Olives, and Feta Cheese with Oregano Vinaigrette

Classic Caesar Salad  
Romaine Lettuce, Garlic & Herbs Croutons, Shaved Pecorino Cheese

Pear & Spinach Salad  
Baby Spinach, Endive, Candied Walnuts, Blue Cheese, Citrus Vinaigrette

Waldorf Salad  
Granny Smith Apple, Candied Walnuts, Red Seedless Grapes, Celery,  
Red Oak and Bib Lettuce, with a creamy lemon dressing

Asian Salad  
Asian Greens, Onions, Radish, Carrots, Cucumber, Cherry Tomatoes,  
Crispy Noodles, Edamame, Soy Vinaigrette

# NOVOTEL

## **Main:**

### **Choose Two**

Chimichurri Marinated Chicken

Jerk Chicken

Chicken Supreme Grainy Mustard Demi-Glace

Chicken Cacciatore

Beef Bourguignon

Roast Beef au Jus

New York Striploin Pearl Onion Demi-Glace

Flat Iron Steak – Bourbon BBQ Sauce

Braised Brisket

Rosemary Roasted Pork Loin with Apple & Brandy Gastrique

Premium Prime Rib au Jus – *add \$19.95*

## **Vegetarian Options:**

### **Choose One**

Eggplant Parmigiana

Penne Mushroom & Truffle Cream Sauce

Pasta Primavera

Summer Pea & Spinach Risotto

## **Accompaniments:**

*Served with Specially Selected Breads, Seasonal Vegetables and  
choice of Roasted Potatoes or Rice*

## **Dessert:**

Assorted Decadent Desserts Board and Fresh Fruit Platter

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## Host Bar

*Applicable taxes and 18% service fee are not included*

Premium Liquors (per oz.)	7.50
Deluxe Liquors (per oz.)	9.00
Mimosa	12.95
Premium Wine (5oz)	7.70
Deluxe Wine (5oz)	11.25
Premium Wine Bottle	38.00
Deluxe Wine Bottle	50.00
Domestic Beer (per bottle)	6.50
Imported Beer (per bottle)	7.80
Sparkling Water (per bottle)	5.00
Still Water (per bottle)	4.00
Juices	4.00
Soft Drinks	4.00

## Cash Bar

*Applicable taxes and 18% service fee are included*

Premium Liquors (per oz.)	11.50
Deluxe Liquors (per oz.)	13.50
Mimosa	16.95
Premium Wine (5oz)	10.50
Deluxe Wine (5oz)	17.50
Premium Wine Bottle	55.00
Deluxe Wine Bottle	70.00
Domestic Beer (per bottle)	10.00
Imported Beer (per bottle)	12.00
Sparkling Water (per bottle)	7.50
Still Water (per bottle)	6.00
Juices	6.00
Soft Drinks	6.00



Prices per person unless otherwise noted. In the event consumption is less than \$450 net, a bartender charge of \$150 per hour to apply (minimum 3 hours). Additional labour charges will be levied on Statutory Holidays. All menu prices and items are subject to change until such time as banquet event orders have been signed and returned.

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# Package Selections

## Premium Beverage Selection

\$55 per person

*(4 Hour Reception)*

Premium Liquors

Domestic Beers

Premium House Wine

# Ticket Packages

## Premium Ticket Package

\$15 per ticket

Premium Liquors

Premium House Wine

Domestic Beer



## Deluxe Beverage Selection

\$65 per person

*(3 Hour Reception)*

Deluxe Liquors

Domestic Beers

Imported Beers

Deluxe House Wine

Prosecco

Sparkling Water

Still Water

Juices

Soft Drinks

## Deluxe Ticket Selection

\$19.00 per ticket

Deluxe Liquors

Domestic Beer

Imported Beer

Deluxe House Wine

Prosecco

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# Non-Alcoholic Beverage Selection

\$15 per person  
*(Unlimited)*

- Sparkling Water
- Still Water
- Juices
- Soft Drinks

# Non-Alcoholic Ticket Package

\$6 per ticket

- Sparkling Water
- Still Water
- Juices
- Soft Drinks

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# Liquor Selection

## Premium Liquor

Vodka | *Polar Ice*  
Gin | *Gordon's*  
Rum | *Lamb's White*  
Whiskey | *JP Wiser's Rye*  
Scotch | *Ballantine's*  
Tequila | *Olmecca*

## Deluxe Liquor

Irish Cream | *Baileys*  
Vodka | *Grey Goose*  
Gin | *Bombay*  
Rum | *Bacardi White*  
Whiskey | *Crown Royal*  
Scotch | *Red Label*  
Tequila | *Jose Cuervo*

# Wine Selection

## Premium Sparkling Wine

Spumante Bambino

## Deluxe Sparkling Wine

Hi! Prosecco

## House Wines

Jackson Triggs *Merlot VQA*  
Jackson Triggs *Sauvignon Blanc VQA*  
Barone Montalto *Cabernet Sauvignon*  
Barone Montalto *Pinot Grigio*

## Deluxe Wines

Frescobaldi Remole *Toscana*  
Ruffino Lumina *Pinot Grigio*  
Kim Crawford *Sauvignon Blanc*  
Kim Crawford *Pinot Noir*

# Beer Selection

## Domestic Beers

Coors Light  
Molson Canadian  
Budweiser

## Imported Beers

Corona Extra  
Stella Artois  
Heineken



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