

# 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 and Garnishes*

Maple Syrup, Nutella Sauce, Whipped Cream, Wild Berry Compote, Powdered Sugar, Assorted Nuts

# NOVOTEL



## Breakfast Enhancements

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

### ***Beverages***

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 & Formaggio 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.

### Beverages

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



## Brunch Enhancements

- 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

# Lunch Menu

## 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 and Veggies

Arugula | Baby Spinach | Heirloom Tomatoes | Cucumbers | Roasted Peppers

Pickled Onions | Shredded Carrots | Microgreens

### Spreads and 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

### 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 | 26-0601

# Signature Lunch Buffet

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  
Assorted Roasted Root Vegetables  
Steamed Jasmine Rice  
Saffron Rice  
French Fries  
Sweet Potato Fries

### CHOICE OF ONE

#### Dessert

Chef's Selection of Decadent Desserts  
Freshly Sliced Fruits



# Small Group Plated Lunches

Less than 25 people

Personalized menu to be provided day of function  
Menu selection must be completed before 10:00 am

## **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 French Fries*

Chicken Avocado Wrap

*Grilled Chicken, Lettuce, Tomato, Bacon, Garlic Mayo served with French Fries*

Vegetarian Wrap (V)

*Roasted Mixed Vegetables, Avocado, Lettuce, Tomato, Mayo served with French 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

### **Beverages**

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

## Beverages

All Day Beverages

2 Hour 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, Popcorn

Peanuts, Candies, Baked Pretzels,

Mustard, Marinara Sauce

### Sweet Treat Break

Assorted Danish Pastries

Cinnamon Rolls

Mini Eclairs, Biscotti & Tea Cookies

### Sweet & Fruity Break

Seasonal Fruit Platter

Chocolate Éclair

French Macarons

### Mediterranean

Falafel Bites, Hummus, Tzatziki, Pita,

Kalamata Olives, Cucumbers,

Extra Virgin Olive Oil

### Savoury Snack Break

Assorted Tea Sandwiches

Mixed Nuts & Olives

Crudité 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 Chocolat & Almond Croissants

Freshly Baked Scones with Clotted Cream & Jam

Seasonal Fruit Platter

# Dinner Menu

## Signature Dinner Buffet

Minimum 30 people required

### Salad

#### CHOICE OF ONE

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

### Sides

#### CHOICE OF TWO

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

### Dessert

#### CHOICE OF ONE

- Chef's Selection of Decadent Desserts
- Freshly Sliced Fruits

#### **Beverages**

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

### Main Entrees

#### CHOICE OF ONE

#### **Vegetarian**

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

#### CHOICE OF TWO

#### **Beef**

- Roast Beef Au Jus
- Classic Beef Bourguignon
- Braised Brisket

#### **Chicken**

- Churrasco Portuguese Chicken
- Chicken Cordon Bleu
- Chicken Supreme

#### **Fish**

- Herb Crusted White Fish
- Seared Salmon
- Arctic Char



# Signature Dinner Plated

## Salad or Soup

### CHOICE OF ONE

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

## Sides

### CHOICE OF TWO

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

## Dessert

### CHOICE OF ONE

- Chef's Selection of Decadent Desserts
- Freshly Sliced Fruits

### **Beverages**

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

## Main Entrees

### CHOICE OF ONE

#### **Vegetarian**

- Penne alla Vodka
- Paella Verdura
- Saffron & Sweet Pea Risotto

#### **Vegan**

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

### CHOICE OF TWO

#### **Beef**

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

#### **Chicken**

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

#### **Fish**

- Arctic Char
- Seared Atlantic Salmon
- Tarragon Halibut

#### **Pork**

- Pork Loin
- Grilled 8oz Pork Chop
- Pork Tenderloin

# Evening Fare Station

## Ramen Station

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

## Poutine Station

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

## Asian Street Market

Chow Mein | Chicken Satay | Dim Sum

## All Time Favourites

Beef Sliders | Chicken Fingers | Margarita Pizza | French Fries

## Taco Station

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

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# 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



# Celebration Package

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 Two

Served with Roasted Fingerling Potatoes and Seasonal Vegetables

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*

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

## Beverages

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Selection of Teas, Assorted Chilled Fruit Juices and Soft Drinks

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# Team Fuel

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 Favourites**

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)**

Garden Salad

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

Caesar Salad

*Romaine, Parmesan, croutons, Caesar dressing*

## **Beverages**

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# NOVOTEL



## 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

## 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

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.





# NOVOTEL

## Premium Host Bar

- Standard Host Bar +
- Premium Liquors (per oz.)
- Premium Wine (per glass)
- Premium Wine Bottle
- Imported Beers
- Cocktail

## 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. 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.

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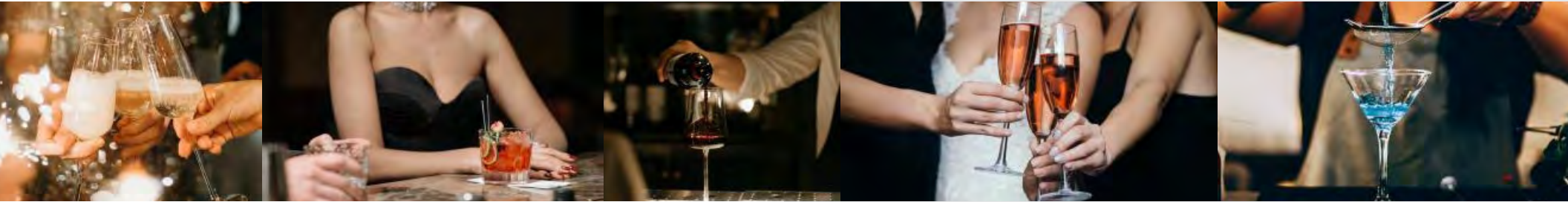
# Standard Open Bar

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

Mocktail  
Cocktail  
Bottled Water  
Soft Drinks

# Standard Ticket Bar

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



# Premium Open Bar

Standard Open Bar +  
Premium Liquors (per oz.)  
Premium Wine (per glass)  
Imported Beers

# Premium Ticket 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.  
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