

GROUP BREAKFAST



BREAKFAST BUFFET

20 or more guests.

\$27 per adult

\$16 per child (12 years and under)

Inclusions

Breads & spreads

Pastries, croissants and muffins

Fruit salad

Cereal, granola, apple sauce, yogurt

Scrambled eggs

Breakfast potatoes

Baked beans

Waffles or French toast

Chef's choice of bacon & sausage or bacon & ham

Assorted juices, coffee & tea

BREAKFAST TO GO

\$27 per adult

\$16 per child (12 years and under)

Breakfast Sandwich

Egg, ham cheese, tomato and green onions

Also Includes

Granola bar

Whole fresh fruit

Cheese portion

Juice

Buffet or plated service will be provided at the discretion of the restaurant dependant on group numbers and season. Please add 18% gratuity and 5% GST to all prices.

We are committed to accommodating the dietary needs of our guests. Please inform us of any allergies or dietary requirements at the time of booking. All menu modifications and substitutions will be made at the chef's discretion. We can accommodate the following: GF – Gluten Free, DF – Dairy Free, V – Vegetarian, VG – Vegan

Menu items are subject to change based on availability. Final menu selections and pricing will be confirmed at the time of signing the Banquet Event Order.

PLATED BREAKFAST

\$27 per adult

\$16 per child (12 years and under)

Farmers Breakfast

Scrambled eggs, breakfast potatoes, bacon, sausage, fruit salad

Also Includes

Breads & spreads

Choice of coffee/tea and juice

GROUP BREAKFAST



FIT PLATED BREAKFAST

\$27 per adult

\$16 per child (12 years and under)

Inclusions

Breads & spreads

Choice of coffee/tea or juice

One item from the breakfast menu*

* Excludes specialty coffee, smoothies and super brunch.

Any add on will be paid by the guest on-site.

Buffet or plated service will be provided at the discretion of the restaurant dependant on group numbers and season.
Please add 18% gratuity and 5% GST to all prices.

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