



SUMMERLAND

• Waterfront Resort & Spa •

TOTAL MEETING PACKAGE MENU

\$139 PER PERSON + SERVICE CHARGE AND GST

BREAKFAST

All Breakfast Options include:

- Toaster station with an assortment of fresh breads, bagels, English muffins and a variety of spreads
- Fresh fruit display

Classic Canadian

- Choice of bacon, ham, or sausage
- Scrambled eggs smothered in cheese
- Oven-roasted baby potato hash browns

Breakfast Croissant

- Freshly baked croissant with egg smothered in cheese and your choice of bacon, ham, or sausage
- Homemade muffins and assorted pastries

Mediterranean Vegetable Frittata

- Perfectly whisked gold and fluffy eggs, with seasonal vegetables
- Choice of bacon, ham, or sausage
- Oven-roasted baby potato hash browns

Breakfast Board - Beautifully displayed on a handcrafted board

- Selection of bagels, pastries, and muffins
- Accompanied by peanut butter, almond butter, jams, and cream cheese
- Cottage cheese topped with chives
- Assortment of vegetables: tomatoes, cucumbers, onions, avocado
- Hard-boiled eggs, bacon, and sausage

NUTRITION BREAK

Choose one included in the package, your choice of morning or afternoon service.

Add an additional break for \$15 per person

- Fresh fruit served with a coconut yogurt dip
- Fresh veggies with our favorite umami dip
- Charcuterie served individually or in a grand display
- Assorted cookies, vegan and gluten-free options with milk and milk alternatives
- Brownies and dessert squares
- Assorted muffins and pastries



LUNCH

Lunch Togo

- Turkey, ham or roast beef on multi grain bread topped with cheese, lettuce and tomato with house made dill honey mustard. Served with a side salad, whole fruit, a cookie and bottle of water/can of soft drink.

All the below lunch options are buffets and include your choice of soup or salad and chef's choice dessert.

- Soup of the day – Creamy tomato basil - Fall and Winter Only
- Arugula blackberry and butternut with goats' cheese
- Yam and dill potato
- Mixed summer greens with tomatoes and cucumbers
- Sun dried tomato and roasted red pepper pasta

Build Your Own Sandwich

- Assortment of meats, cheeses, and breads (including vegan and gluten-free options)
- Variety of condiments and fresh toppings: lettuce, tomato, onions, pickles, avocado spread, and sprouts
- Signature chickpea salad for vegan/vegetarian option

Greek Delight

- Warmed pita and assortment of pickled vegetables
- Perfectly seasoned chicken souvlaki with tzatziki - Add beef for an additional \$6 per person
- Cumin honey carrots
- Lemon potatoes

Taco Al Pastor

- Seasoned slow roasted thinly sliced pork tacos - Add chicken for an additional \$5 per person
- Served with pineapple, topped with cilantro tequila crema
- Traditional toppings and choice of corn and flour tortillas
- Accompanied by tangy black bean salad

Build Your Own Salad Bar

- Grilled chicken and marinated tofu - Add beef for an additional \$6 per person
- Assorted grains and greens with an abundance of seasonal toppings, cheeses, and dressings

SWR Individual Chicken Pot Pie

- Loaded with locally sourced fresh vegetables and herbs, topped with puff pastry and baked to perfection
- Succulent pieces of chicken breast, cooked to perfection
- Vegan, vegetarian and gluten free options available

Chorizo Ricotta Spinach Lasagna

- Perfect layers of chorizo, ricotta and spinach in a creamy rose sauce
- Served with garlic toast and Caesar salad