

2024



Group Menus

Elevate Your Agenda

Let our Culinary Team take your next event from great to extraordinary. These menus will leave your attendees satisfied and ready for whatever comes next.

*Please contact your Group Services Account Manager
or Sales Representative for more details.*

Blue Mountain Group Menus

2024

5/6	Morning	19	Evening
Breakfast		Canapes	
8/9/10/11	Breaks	20	Evening
Refreshment Breaks		Big Dipper	
13	Midday	21/22	Evening
Bowls <i>Build Your Own</i>		Plated Dinner	
14	Midday	23/24/25/26	Evening
Salads <i>Build Your Own</i>		Buffet Dinner & BBQ	
15	Midday	27/28	Evening
Pasta		Reception Dinner	
16	Midday	29	Evening
Sandwiches		Late Night	
17	Midday	31/32/33/34/35	Drinks
Lunch To-Go		Wine, Bar & Caesars	
		37/38	
		Booking Information	

Contents

Morning

Service starts between 7:00AM-8:30AM

Duration not to exceed 1.5 hours

Minimum 20 guests

Breakfast

BMR Continental

Fresh Baked Goods

Muffins, danishes and croissants served with butter and preserves

Yogurt Selection & House Made Granola

Fresh Fruit Cocktail

Cheese Platter

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Tea

Herbal teas included

Chilled Fruit Juices

To-Go

Fresh Baked Goods

Muffins and danishes

Yogurt Selection & Breakfast Cereal Bars

Fresh Fruit Cocktail & Whole Fruit

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Tea

Herbal teas included

Bottled Juice & Water

Hot Buffet

Chef's Daily Egg & Vegetable Selection

Bacon & Breakfast Sausages or Peameal

Chef's Daily Potato Selection

Fresh Baked Goods

Muffins and croissants served with butter and preserves

Yogurt Selection

Fresh Fruit Cocktail

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Tea

Herbal teas included

Chilled Fruit Juices

Breakfast Enhancements

Bacon or Sausage

Canadian Bacon

Turkey Sausage

Turkey Bacon & Sausage

Bagels

with cream cheese

Pancakes

French Toast

Chef's Daily Potato Selection

Chef's Daily Egg Selection

Hot Cereal

Smoothies

Toast

Parfait Station

Build Your Own

Omelette Station

Chef live station | minimum 50 guests

Eggs Benedict

Maximum 300 guests



Breaks

Service not to exceed 2 hours

Minimum 10 guests

8

Refreshment Breaks

Continuous Coffee

Available for 4 hour or 8 hour service

Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, and Tea

Herbal teas included

Culinary Gift Baskets

*Ask your Group Services Account Manager
for more details.*

Seasonal Fruit & Bottled Water

Seasonal Fruit, Sparkling Water & Wine

Seasonal Fruit, Chocolate, Cheese, Crackers,
Sparkling Water & Wine

Minimum 10 guests

Morning Breaks

Coffee, Coffee, Coffee

Includes 4 hour continuous coffee service

Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, and Tea

Herbal teas included

Coffee Crunch Cake

Coffee Crisp Chocolate Bars

Whole Seasonal Fruit

Assorted Mixed Nuts

Individual bags

Apple Harvest

Includes 4 hour continuous coffee service

Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, and Tea

Herbal teas included

Apple Fritters

Apple Cinnamon Bars

Apple Cranberry Juice

Green & Red Apples

Chocolate

Includes 4 hour continuous coffee service

Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, and Tea

Herbal teas included

Chocolate Twist Pastries

Aero & Dark Chocolate Sea Salt Bars

Assorted Nuts with Chocolate

Individual bags

Oranges

Fruitful

Includes 4 hour continuous coffee service

Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, and Tea

Herbal teas included

Peach Danishes

Fresh Pineapple & Watermelon

Trail Mix & Welch's Fruit Gummies

Individual bags

Mango Juice

Energy Boost

Includes 4 hour continuous coffee service

Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, and Tea

Herbal teas included

Smoothie Shots

Cinnamon Loaf

Bananas

High Energy Trail Mix & Assorted Mixed Nuts

Individual bags

Refreshment Breaks

Minimum 10 guests

Afternoon Breaks

Lemon & Blueberry

Includes 4 hour continuous coffee service

Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, and Tea

Herbal teas included

Lemon Squares & Lemon Pudding Cake

Blueberry Granola Bars

Fresh Blueberries

Hitchhiker Lemonade

Always Room for Cookies

Includes 4 hour continuous coffee service

Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, and Tea

Herbal teas included

Assorted Cookies

Triple Chocolate Chunk, Oatmeal Raisin, Chocolate
Chip, and Caramel Sea Salt

Red and Green Grapes

The Corner Store

Includes 4 hour continuous coffee service

Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, and Tea

Herbal teas included

Chewy & Sour Candy

Assorted Licorice

Assorted Chips

Whole Fruit

Canadian Eh!

Includes 4 hour continuous coffee service

Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, and Tea

Herbal teas included

Maple Donuts

Miss Vickie's Chips

Assorted Nuts

Individual bags

Hitchhiker Raspberry Lemonade

Local Apples

Crisp & Crunch

Includes 4 hour continuous coffee service

Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, and Tea

Herbal teas included

Kettle Chips & Kettle Corn

Twix Chocolate Bars

Carrots & Celery with Dip

Refreshment Breaks

Additional Enhancements

Beverages

Hot Apple Cider

Hot Chocolate

Iced Coffee Station

with caramel, chocolate and whipped cream

Infused Water

Orange lime, watermelon strawberry or cucumber mint

Assorted Soft Drinks

Bottled Juice

Powerade

Bottled Water

Small Sparkling Water

Large Sparkling Water

Baked Goods

By the dozen

Croissants

Cinnamon Buns

Assorted Baked Muffins

Assorted Baked Danishes

Nanaimo Bars

Dutch Brownies

Colossal Cookies

Assorted Fresh Fruit Tarts

Healthy Options

Whole Fruit

Fruit Kabobs

Assorted Fruit Yogurt

Assorted Granola Bars

Fruit & Seed Power Bars

Cheese and Cracker Tray*

Vegetable Crudite with Dip*

Sliced Fruit*

**Minimum 10 guests*

Snacks

Chocolate Bars

Ice Cream Novelties

Premium novelties available

Assorted Potato Chips, Popcorn, or Pretzels

Individual bags

Nachos & Salsa

Assorted Mixed Nuts

Individual bags

S'mores

Only available as an enhancement to a bonfire

Special Occasion Services

If you are celebrating with us, and would like to bring your own cake, we will provide plates and cutlery.

Midday

Service starts between 11:30AM-12:30PM

Duration not to exceed 1.5 hours

Minimum 20 guests

Bowls

Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, and Tea

Herbal teas included

Build Your Own

Bases

Lemongrass basmati rice, whole wheat noodles,
tri-coloured quinoa

Greens

Chopped romaine

Vegetables

Julienned red peppers, julienned red onions, cherry
tomatoes, roasted corn, edamame beans, roasted
beets, roasted squash

Toppings

Pea shoots, green onions, peanuts, roasted chickpeas

Dressings

Lime cilantro, lemon tahini, carrot honey,
peanut honey

Dessert

Assorted squares

Protein

Choose Two

Garlic Lemongrass Roasted Chicken

Chipotle Pulled Chicken

Crispy Falafels

Sesame Tofu

Ginger Soy Glazed Salmon

Chili Garlic Shrimp*

Braised Beef Short Ribs*

Balsamic Garlic Sirloin Steak*

Additional Enhancements

Tomato Basil Bisque

Moroccan Vegetable Soup

Grilled Vegetable Platter

Crudite and Dip

Cheese Platter

Sliced Fruit and Berries

Apple Topped Cheesecake

Inspired by The Pottery Alpine Restaurant

Baklava

Vanilla Tres Leche

**Surcharge*

Service starts between 11:30AM-12:30PM

Duration not to exceed 1.5 hours

Minimum 20 guests

Salads

**Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, and Tea**

Herbal teas included

Build Your Own

Greens

Mixed greens, spinach, arugula, chopped romaine

Vegetables

Julienned red peppers, cherry tomatoes, cucumbers,
roasted beets, roasted squash, edamame beans

Toppings

Crumbled feta, crumbled goat cheese, roasted quinoa,
boiled eggs, roasted chickpeas, sunflower seeds,
pumpkin seeds, dried cranberries

Dressings

Lemon tahini, carrot honey, ranch, balsamic

Bread Rolls

Dessert

Assorted brownies

Protein

Choose Two

Lemon Herb Chicken Skewers

Spice Rubbed Chicken

BBQ Pork Skewers

Crispy Falafels

Maple Glazed Salmon

Cajun Lime Shrimp*

Braised Beef Short Ribs*

Red Wine Marinated Sirloin Steak*

Additional Enhancements

Tomato Basil Bisque

Moroccan Vegetable Soup

Grilled Vegetable Platter

Crudite and Dip

Cheese Platter

Sliced Fruit and Berries

Apple Topped Cheesecake

Inspired by The Pottery Alpine Restaurant

Baklava

Vanilla Tres Leche

**Surcharge*

Service starts between 11:30AM-12:30PM

Duration not to exceed 1.5 hours

Minimum 20 guests

Pasta

**Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, and Tea**

Herbal teas included

Freshly Baked Focaccia

Heritage Mixed Greens Salad

Spinach, arugula, cherry tomatoes, cucumbers, carrot,
with assorted dressings

Dill & Pommery Mustard Potato Salad

Caesar Salad

Penne Primavera

with zucchini, tomatoes, onion, lemon, garlic

Fusilli

with fire roasted vegetables, pomodoro basil sauce

Assorted Toppings

Shredded asiago, dried chilies, balsamic glaze

Dessert

Chocolate truffle squares

Protein

Choose Two

Beef Meatballs in Caramelized Onion Jus

Roasted Herb Chicken

Chicken Parmesan

Tofu Tomato Ragout

Honey Citrus Salmon

Garlic Butter Shrimp*

Braised Beef Short Ribs*

Herb Marinated Sirloin Steak*

Additional Enhancements

Tomato Basil Bisque

Moroccan Vegetable Soup

Grilled Vegetable Platter

Crudite and Dip

Cheese Platter

Sliced Fruit and Berries

Apple Topped Cheesecake

Inspired by The Pottery Alpine Restaurant

Baklava

Vanilla Tres Leche

**Surcharge*

Service starts between 11:30AM-12:30PM

Duration not to exceed 1.5 hours

Minimum 20 guests

Sandwiches

**Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, and Tea**

Herbal teas included

Choose Three

Chicken & Bacon on Italian Bun

with Parmigiano, garlic aioli, and romaine lettuce

Smoked Turkey on Croissant

with cheddar, arugula, and cranberry aioli

Roast Beef on Multigrain

with onion jam, lettuce, and sliced tomato

Grilled Vegetable on Italian Bun

with fresh mozzarella, pesto, and arugula

Egg Salad on Croissant

with green onion and lettuce

Roasted Seasonal Vegetables on Italian Bun

with hummus and arugula

Black Forest Ham & Swiss on Multigrain

with grainy dijonnaise and lettuce

Lemon Pepper Chicken on Whole Wheat Wrap

with romaine lettuce, cucumber, carrot, and lime honey garlic aioli

Heritage Mixed Greens Salad

Spinach, arugula, cherry tomatoes, cucumbers, carrot

Dressings

Lemon za'atar, balsamic, ranch, Italian

Greek Salad

Tomatoes, cucumbers, olives, feta

Quinoa Tabbouleh

Quinoa, parsley, tomatoes, mint

Spreads

Horseradish mayo, mustards

Dessert

Cake bites

Additional Enhancements

Tomato Basil Bisque

Moroccan Vegetable Soup

Grilled Vegetable Platter

Crudite and Dip

Cheese Platter

Sliced Fruit and Berries

Apple Topped Cheesecake

Inspired by The Pottery Alpine Restaurant

Baklava

Vanilla Tres Leche

Minimum 20 guests

*Must be taken to go, not to be
consumed in meeting rooms*

Lunch To-Go

Assorted Sandwich Selection

Chicken & Bacon on Italian Bun
with parmigiano, garlic aioli, and romaine lettuce

Smoked Turkey on Croissant
with cheddar, arugula, and cranberry aioli

Roast Beef on Multigrain
with onion jam, lettuce, and sliced tomato

Grilled Vegetables on Italian Bun
with fresh mozzarella, pesto, and arugula

Includes

Packaged Dessert

Potato Chips

Whole Fruit

Pop & Water

Evening

Service starts between 5:00PM-9:00PM

Duration not to exceed 1 hour

We Recommend 4-5 pieces per person

Canapes

By the Dozen

Cold

Smoked Salmon

on herb flatbread with cream cheese, capers, and dill

Tomato & Bocconcini Skewers

with balsamic vinegar

Chilled Jumbo Prawns

with red pepper and onion marmalade

Smoked Chicken

on toasted baguette with pineapple salsa

Strawberry Bruschetta

on baguette with balsamic glaze

Stuffed Sweet Peppers

with whipped goat cheese and chives

Truffled Mushrooms

on toasted baguette with arugula and goat cheese

By the Dozen

Hot

Goat Cheese & Leek Mini Quiche

Smoked Salmon & Leek Mini Quiche

Mini Beef Wellington

Tandoori Chicken Skewers

with yogurt cilantro dip

Skewered Steak

with chimichurri

Herb Crusted Lamb Lollipop

Sweet Butter Corn Ribs

Mini Spring Rolls

with sweet chili sauce

Mini Vegetables Samosas

with mango chutney

Sweet Chili Cauliflower Wings

Service between 5:00PM-9:00PM

Duration not to exceed 2 hours

Stations on large central table

Minimum 25 guests



Big Dipper

Charcuterie

Portioned Charcuterie

Cheese Skewer: Fontina, marbled cheddar, smoked Gouda

Italian Skewer: Genoa salami, Calabrese, and berries with assorted pickles and fresh grapes

Sliced French Bread

Antipasti

Marinated olives, artichoke hearts, portobello mushrooms and grilled Roma tomatoes

Butter Board

Roasted garlic, caramelized onions, and fresh herbs

Bacon jam, toasted pecans, and chives

Mixed berries, almonds, and honey

Breads & Crackers

Assorted bread, crackers, baguette, ciabatta, and vegan potato rolls

Dips

Roasted beet hummus, edamame hummus, classic hummus, artichoke tapenade, whipped feta

The Pottery Alpine Restaurant Cheese Fondue*

with assorted baguette

**Surcharge*

Service starts between 5:00PM-8:00PM

Duration not to exceed 2 hours

Minimum 30 guests

Plated Dinner

*Choose One Appetizer | Salad, Soup, or Hot Appetizer |
Served Individually*

Assorted Baked Rolls & Creamery Butter

Salad

Beet Carpaccio

Thin sliced red beet with pistachio goat cheese, honey, and truffle

Optional Vegan preparation

Antipasti Salad

Arugula, roasted zucchini, mushroom, red peppers, red onion, and feta, with balsamic dressing

Roasted Apple Salad

Mixed greens, roasted local apple, toasted pecan, raisins, and blue cheese, with caramelized shallot vinaigrette

Mixed Berry Salad

Spinach, arugula, seasonal mixed berries, and sunflower seeds, with pomegranate dressing

Caprese Salad*

Heirloom tomato, cherry tomato, basil pesto oil and Burrata

Soup

Creamy Mushroom Wild Rice Soup

Cajun Chicken Corn Chowder

Butternut Squash Soup

with maple sour cream

Tomato Basil Soup

Hot Appetizer

Jalapeno Corn Fritters

with avocado and cilantro aioli and pea shoots

Pan Fried Paprika Shrimp on Baguette*

with red pepper, caramelized onion jam topped with lemon butter and chives

**Surcharge*

Entrée

Choose Two Entrées | Add Additional Entrée ++

Herb Crusted Chicken

with wild mushroom sage cream sauce, roasted fingerling potato confit and seasonal vegetables

Prosciutto & Sage Baked Chicken

with garlic mashed potato, and seasonal vegetables

AAA Prime Rib & Yorkshire Pudding

with buttermilk mashed potatoes and seasonal vegetables

Beef Tenderloin

with red wine demi-glace, roasted fingerling potatoes and seasonal vegetables

Braised Red Wine Beef Short Ribs

with butternut squash mash and roasted carrots

Seafood Stuffed Sole Fillets

with pea puree, quinoa rice pilaf and seasonal vegetables

Chili Garlic Lime Atlantic Salmon

with pineapple salsa, beet rice, and seasonal vegetables

Vegetarian

Roasted Cauliflower & Fennel

with red lentils, butternut squash puree and crispy chickpeas

Maple Glazed Butternut Squash

with roasted cherry tomatoes, and white bean and spinach cassoulet

Pan Fried Gnocchi

with brown butter sage, roasted mushrooms, Brussels sprouts and pumpkin seeds

Dessert

Choose One

Lemon Meringue Tart

Flourless Chocolate Cake ^{GF}

with salted caramel and sea salt

New York Cheesecake ^{GF}

with dark fruit coulis

Citrus Cake

with orange and grapefruit glaze

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Tea

Herbal teas included

Service starts between 5:00PM-8:00PM

Duration not to exceed 2 hours

Minimum 30 guests

Buffet Dinner

Assorted Baked Rolls & Creamery Butter

Salad

Heritage Mixed Greens Salad

with assorted dressings

Choose Two

Build Your Own Caesar Salad

Kumar Potato & Yam Salad

Watermelon Radish Salad

Mixed Berry & Red Quinoa Vinaigrette

Beet & Arugula Salad

Fennel & Orange Salad

Three Sisters Salad

Platters

Grilled Vegetable Platter

Fennel, cherry tomato, red onion, zucchini, mushrooms

Cheese Platter

with crackers, dried fruits and assorted pickles,
blue cheese, white cheddar, crusted goat cheese,
and mild Gouda

Entrée

Choose Two Protein and One Vegetarian

Apple Butter Chicken

with caramelized onion jus

Oven-baked Chicken Breast

with garlic butter sauce

Marinated Maple Dijon Salmon

Tuscan Garlic Salmon

with sun-dried tomato and spinach

Oven-baked Cod Fillet

with white wine basil sauce

Roasted Baron of Beef

with blackberry demi

Roasted Striploin*

with red wine demi

Vegetarian

Mushroom Ravioli

with spinach and garlic cream sauce

Quinoa & Wild Rice Stuffed Peppers

Gnocchi & Roasted Vegetables

with goat cheese and sun-dried tomato

Vegetable

Fresh Seasonal Market Vegetables

Side

Choose One

Roasted Garlic Mashed Potatoes

Sweet Potato & Cauliflower Mash

Butternut Squash & Yam Scalloped Potato

Roasted Rosemary Mini Potatoes

Quinoa & Wild Rice Pilaf

Dessert

Fresh Cut Fruit

Assorted Cakes

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Tea

Herbal teas included

**Surcharge*

25

Service starts between 5:00PM-8:00PM

Duration not to exceed 2 hours

Minimum 30 guests

BBQ Buffet Dinner

Cornbread & Cajun Butter

Salad

Heritage Mixed Greens Salad

with assorted dressings

Traditional Coleslaw

Fire Roasted Corn Salad

Potato Salad

Entrée Selection

Choose One

Burgers and Dogs

Marinated Chicken Burgers

Beef Steak Spice Burgers

Black Bean Veggie Burgers

Jumbo Beef Hot Dogs

European Debrazzini Sausages

Assorted toppings: tomato, sliced onion, and green leaf lettuce

Herb Mix Potato Wedges

Skewers

Marinated Beef Skewers

Hawaiian Teriyaki Chicken Skewers

Maple Whiskey BBQ Pork Skewers

Vegetable Skewers

Assorted dipping sauces: cilantro lime, mustard, and garlic herb aioli

Sweet Potato Wedges

From the Grill*

Grill Sirloin Steak

with chimichurri

Marinated Maple Dijon Salmon

Marinated Garlic Herb Chicken thigh

Loaded Grill Eggplant Steak

with creamy herb sauce

Baked Potatoes

with sour cream, and green onion

Dessert

Fresh Cut Fruit

Assorted Cakes

Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, and Tea

Herbal teas included

**Surcharge*

Service starts between 5:00PM-8:00PM

Duration not to exceed 2 hours

Minimum 30 guests

Reception Dinner

Smoke House

Featuring: chef live carving station

Baron of Beef | Carving Station

with red wine demi-glace

Sweet & Sticky Chicken Kabob

Maple garlic marinated chicken thigh served with fresh parsley and whiskey glaze

Braised Pork Baby Back Ribs

Slow braised in house with house made dry rub

Beef Kabob

with cowboy butter sauce

Warm Cornbread

with whipped maple-bacon butter

Classic Baked Potato

with assorted toppings: bacon, chives, roasted corn, sour cream, butter, and cheese mix

The Pottery Alpine Restaurant Cheese Fondue

with assorted baguette

Salad Bar

Mason Jar Salads, Self-Topped

*Chef live station with surcharge**

Lettuce

Mixed greens, arugula, spinach, diced romaine lettuce

Dressing

Blueberry balsamic, green goddess, citrus vinaigrette

Assorted Toppings

Red quinoa, wild rice, tofu, boiled eggs, pumpkin seeds, sunflower seeds, edamame, chickpeas, cherry tomatoes, diced cucumber, diced beets, roasted corn

Dessert

Assorted sweets

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Tea

Herbal teas included

**Surcharge*

Seafood Bar*

Live Oysters Shucker

with mignonette, gin and tonic, and classic Tabasco and lemon

Seafood Boil

with shrimp, mussels, potatoes, corn, and sausage

Clams & Mussels

with sweet chili vinaigrette

Mini Lobster Rolls

Global Bar*

*Chef live station with surcharge**

Risotto Bar

Green pea risotto and wild mushroom risotto with assorted toppings, Grana Padano, chili flakes, and pesto

Noodle Bar

Rice noodles with miso broth and assorted toppings: chicken, sliced pork belly, tofu, spinach, sprouts, boiled egg, roasted sweet potato and roasted corn

Charcuterie & Dips*

Portioned Charcuterie

Cheese Skewer: Fontina, marbled cheddar, smoked Gouda

Italian Skewer: Genoa salami, Calabrese, and berries with assorted pickles and fresh grapes

Sliced French Bread

Antipasti

Marinated olives, artichoke hearts, portobello mushroom and grilled Roma tomatoes

*Surcharge

Requires minimum 75% dinner guest count

Max 1 hour service | End time 11:30PM

Late Night

All Late Night menus include

**Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, and Tea**

Herbal teas included

Sliders

Shaved Beef Slider

with caramelized onion and Swiss cheese

BBQ Chicken Slider

with chipotle aioli and shaved lettuce

Caprese Slider

with basil pesto

Tempura Sweet Potato Slider

with avocado aioli and red onion

Flatbread Pizza

Classic Pepperoni

Margherita

Chicken & Artichoke

with bacon and spinach

Roasted Vegetable

with zucchini, red onion, broccoli, and bell peppers

Poutine Station

**Seasoned fries topped with cheese curds, gravy and
cheese sauce**

Served with green onion, chili flakes, Parmesan cheese

Two Bite Sandwiches

Chicken, Fig & Brie Ciabatta

with arugula and Dijon mustard aioli

Roasted Vegetable Baguette

with pesto mayo and fresh mozzarella

Salumi Rosemary Ciabatta

with pesto mayo, assorted salami, sliced tomato,
and arugula

Roast Beef Baguette

with roast tomato chutney, arugula, and crumbled
blue cheese

Drinks

Wine

House

Sauvignon Blanc	Creekside	Niagara, ON
Syrah	Creekside	Niagara, ON

White

Chardonnay	13th Street	Niagara, ON
Chardonnay	Strewn	Niagara, ON
Chardonnay	Vineland Estates	Niagara, ON
Into the Light White	Coffin Ridge	Grey County, ON
Local Squeeze Riesling	Megalomaniac	Niagara, ON
Pinot Grigio	Cantina di Bertiollo	Italy
Pinot Grigio	Masi Masiatico	Italy
Pinot Grigio	Salvalai	Italy
Pinot Gris	The Roost	Grey County, ON
Sauvignon Blanc	Les Jamelles	France
Sauvignon Blanc	Lilly Pilly	Australia
Sauvignon Blanc	Yealands Estates	New Zealand

Rosé & Sparkling

Bunch' a Trouble Sparkling Rose	The Roost	Grey County, ON
Champagne	Veuve Cliquot	France
Cuvee Catharine, Rose Brut	Henry of Pelham	Niagara, ON
Ladybug Rosé	Malivoire	Niagara, ON
Rose Brut	Bottega	Italy
Prosecco	Villi Sandi	Italy
Prosecco	Ruffino	Italy
Siegerrebe Sparkling	The Roost	Grey County, ON

Non-Alcoholic

Available selection may vary. Please ask your Group Services Account Manager or Sales Representative for more details.

Chardonnay

Sparkling

Cabernet Sauvignon

Merlot

Red

Back from the Dead Red	Coffin Ridge	Grey County, ON
Baco Noir	Henry of Pelham	Niagara, ON
Baco Noir	The Roost	Grey County, ON
Cabernet Franc	Vineland Estates	Niagara, ON
Cabernet Sauvignon	Bogle	California
Cabernet Sauvignon	McManis	California
Cabernet Sauvignon	Sterling Vintner's Collection	California
Cabernet Sauvignon	Woodbridge by Robert Mondavi	California
Chianti	Ruffino	Italy
Cotes du Rhone	Domaine Saint-Michel	France
Malbec	Black River	Argentina
Merlot	Les Jamelles	France
Merlot	Sterling Vintner's Collection	California
Petite Syrah	McManis	California
Pinot Noir	Les Jamelles	France
Pinot Noir	Oyster Bay	New Zealand
Shiraz	Earthworks	Australia
Shiraz	Kingston Estates	Australia
Valpolicella (Bonacosta)	Masi	Italy
Zinfandel	Francis Ford Coppola	California

Bar

Bar Offerings

Premium Liquor

Rye, Rum, Gin, Vodka, Scotch

Domestic Beer

Molson Canadian, Coors Light

Premium Beer

Creemore Premium Lager

Cider

Strongbow

Imported Beer

Heineken

Local Craft Beer

House Wine by the Glass

White Claw

Non-Alcoholic Beer

Craft Non-Alcoholic Beer

Non-Alcoholic Wine

Minimum spend of \$500. If minimum spend is not met, the difference will be charged to master account.

Bar Enhancements

Grand Marnier

Amaretto

Crown Royal

Captain Morgan Spiced Rum

Jack Daniel's Tennessee Whiskey

Jameson Irish Whisky

Appleton Estate Reserve

Jose Cuervo Tequila

Bailey's Irish Cream

Kahlua

Courvoisier VS Cognac

Glenfiddich 12 Year Old

Grey Goose

Cocktails

Maximum choice of 2 custom cocktails per group

Local Raspberries

Junction 56 Black Raspberry Gin, raspberry rose syrup, lemon juice, rose petal to garnish

Merlot Meltdown

Merlot, Junction 56 Hand Crafted Rye Whiskey, Kinsip County Cassis, simple syrup, cherries, grated lemon zest to garnish

Hanging with Blue

Beatties Blueberry and Lemongrass Vodka, Hanging Belay Sparkling Tea (oolong, blueberry, lemon), mint to garnish

Butterfly Flower

Junction 56 Purple Gin, Arroyo Sparkling Botanical (hibiscus, cranberry, apple), prosecco, mint to garnish

Minimum 50 guests

Build Your Own

Caesar Bar

Choose

Tequila, Vodka, or Gin | 1oz.

Motts Clamato or Tomato Juice

Spiced Caesar Rimmer or Sea Salt Rimmer

Add One

Horseradish Sauce
Worchestershire Sauce
Sweet Chili Sauce
Red Hot Tobasco Sauce
Dijon Mustard
Liquid Hickory Smoke
BBQ Sauce
Hot Sriracha Sauce

Garnish

Carrot
Green Olive
Celery
Sweet Gherkin Pickles
Extreme Bean
Pickled Pearl Onion
Dill Pickle Spears
Sliced Bacon
Lemon
Lime

Bookking

Please contact your Group Services Account Manager or Sales Representative for more details.

Booking Information

Blue Mountain Meeting Room Rental Fees

- Use of Blue Mountain meeting spaces is subject to a rental fee as determined by Blue Mountain Resort and is exclusive of applicable tax.
- Room rental fees include charges for setup, labour, administration, and standard cleaning/maintenance. If excessive garbage, recycling or decor is left behind, group is subject to a minimum cleaning fee of \$150 **.
- Extending service times past the agreed upon meeting times may result in a service fee of \$150 for every additional hour.
- Statutory holidays are subject to a minimum \$2,000 surcharge.

Complimentary Services

Included with conference room rental

- Service staff
- All standard table linens
- All existing 72" and 60" round tables, 8ft tables, padded banquet chairs
- Standard table flatware and glassware
- Votive tea light holders
- Table numbers

Enhanced Services

and additional charges

Your Group Services Account Manager can assist you with arranging the final touches to the event. They are happy to advise on music, entertainment, floral, decorations and photography.

Service Times

Menu prices include services based on standard service times for each meal period. Standard service time maximums for each meal period is defined below. Function times exceeding the standard service time by more than thirty minutes for a meal period are subject to additional labour charges.

- Breakfast : 90 minutes
- Break : 2 hours
- Lunch : 90 minutes
- Dinner: 2 hours
- Canapes: 2 hours
- Late Night: 60 minutes

Labour

Blue Mountain Resort has established labour standards for service times. Additional labour charges will be applied for services in excess of the established labour standards. Additional labour charges will be applied for services in excess of the standard service times by thirty (30) minutes. Client initiated extensions of programs causing delays in service timings will be subject to additional labour charges.

Additional labour charges will be applied for enhanced set up services (i.e. chair covers, rental linen, place settings).

Should the client change set-up within 24 hours of the start date, the client shall pay a labour charge for the re-setting of the room. For extra bar services, labour fees may apply.

Food & Beverage

Client must confirm food and beverage menu selections and expected number of people per meal with their Group Services Account Manager **30 days prior to the Food & Beverage event start date.**

Client must also supply a list of its members who have dietary restrictions and or allergies 30 days prior to event start date so menu substitutions can be created for them. Increases or decreases of 10 or more people after this deadline must be requested in writing and approved by the Group Services Account Manager. Minimum charges may apply.

Three business days prior to the first scheduled Food and Beverage event, client must confirm all menus and final event numbers with the Group Services Account Manager. If the client requires changes to group size within 3 business days of the first event, client agrees to pay the expected number for each service whether its minimum service fee or actual attendance whichever is higher.

All beverage costs, alcoholic and non-alcoholic, are based on consumption.

Please note that we are not a nut-free or wheat-free facility.

Blue Mountain Resort will supply all food and beverage needed for the function. No food or beverage is to be brought into any Blue Mountain Resort function space by any member of the client group at any time. If outside F&B is brought in you will be charged a minimum service fee of \$150.00**.

Menu items and prices are subject to change without notice. A 18% gratuity will be applied to all food and beverage items. All products, service fees and gratuities are subject to 13% HST.

Insurance

Outside vendors (i.e. bands, DJ) bringing equipment onto the premises require a copy of their Certificate of General Liability Insurance for bodily injury, personal injury and/or property damage valued at \$5,000,000.

Supplier insurance is a non-negotiable term and can be purchased through an insurance broker of client's choice and must be presented 30 days prior to event.

Deliveries

For deliveries to and from locations outside of our dedicated Food & Beverage areas on resort, a delivery fee may apply. For all events, a list of all deliveries and delivery time must be provided to the Group Services Account Manager at least three days prior to first event. Storage in our conference facilities is limited; if you require a large storage space arrangements must be made in advance and storage fees may apply; we are not responsible for loss, theft, or damages that may occur in these spaces. Deliveries to the Conference facilities outside of 72 hours prior to event or post event may be subject to storage fees.

Function Space Setup

To protect the safety and security of all Blue Mountain Resort guests and property, client will obtain Blue Mountain Resort's advance written approval before using items in event and function space that could create noise, noxious odours, or hazardous effects and before engaging in any activities outside of the reserved function space (i.e., registration table).

Client will obtain any required Fire Marshall or other safety approvals and will pay any expenses incurred by Blue Mountain Resort as a result of such activity, such as resetting smoke or fire alarms or unusual clean-up costs.

Intention to Smudge – Client must provide 2 weeks written notice of intention to smudge in conference spaces.

Blue Mountain Resort does not provide security in the event and function space.

All personal belongings and equipment must be removed from the function rooms at the end of each day unless the function space is reserved on a 24-hour basis. Any property left in event room space is as the sole risk of the owner.

Room set-up (including diagrams if applicable) must be confirmed. Changes to set-up within 72 hours of event must be approved by the Banquet Manager and may be subject to a set-up change fee.

For changeovers during event (i.e. meeting to dinner, room set changes) a set up change fee will apply.

Elevate Your Agenda

Menu items and prices subject to change without notice.

Taxes and an 18% taxable gratuity will be added.

Blue Mountain Resort LP's Food and Beverage Services do our utmost to accommodate any food related allergies, intolerance or sensitivities that are communicated to us by our guests. We do not however, assume responsibility for any reaction, illness or injury related to food allergies, intolerance or sensitivities and are unable to guarantee a 100% allergen-free environment.



*Please contact your Blue Mountain Meeting Planner
or Sales Representative for more details.*



Group Menus | 2024