



Menus

Reserve Lounge &
Grand Central After Hours



New Reserve Lounge

Blue Mountain's exclusive slope-side Reserve Lounge is now available for group bookings.



RESERVE LOUNGE EXCLUSIVE MENUS

Three chef-designed lunch menus, featuring hearty Italian favorites, deli-inspired classics, and bold Asian-inspired dishes.

Après menu starring sharables and individual bites for groups of all sizes.

Additionally, most menus are now available to be served in the Reserve Lounge.

Please contact your Account Manager for more details.

Duration not to exceed 1.5 hours

Minimum 20 guests



This menu is available to be served in the Reserve Lounge.
Contact Your Account Manager for more details

Breakfast

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

Whole Fruit

Freshly Brewed Van Houtte Coffee,
Decaffeinated Coffee, and Tea

Herbal teas included

Chilled Fruit Juices

Served in the Reserve Lounge

Minimum 30 guests, Maximum 100



This menu is served exclusively
in the Reserve Lounge.
Contact Your Account Manager for more details

Reserve Lunch

Option 1

Re: Italian

Chef's Soup of the Day

Caesar Salad

with garlic dressing, grated parmesan and croutons

Hot Sandwich Station

*Sandwiches are served on fresh buns, with
sautéed onions, peppers and mushrooms*

Breaded Chicken Cutlet

with vodka rose sauce topped with melted provolone

Eggplant Parmesan

with New York style tomato gravy

Spaghetti with Meatballs

classic tomato sauce and beef meatballs with fresh
herbs and grated parmesan

Assorted Gourmet Cookies

Option 2

Re: German

Chef's Soup of the Day

Coleslaw

with caraway vinegar

Hot Sandwich Station

*Sandwiches are served on rye bread, with Russian
dressing, spicy mustard and a side of sauerkraut*

House-made Pastrami

Beer Brined Turkey

Grilled Vegetable

with poblano peppers, portabella mushrooms, grilled
red onions, mozzarella cheese and garlic parsley mayo

French Fries

Assorted Gourmet Cookies

Reserve Lunch



Option 3

Re: Chinese

Chef's Soup of the Day

Chicken Lemongrass Dumplings

Vegetarian Dumplings

tossed in a soy and chili oil glaze and topped with green onion and sesame seeds

Vegetable Chow Mein

enhance with crispy ginger beef

Thai Basil Chicken

with garlic fried rice

Soy Glazed Tofu

with garlic and ginger gai lan (Chinese broccoli)

Assorted Gourmet Cookies

Add Coffee Service

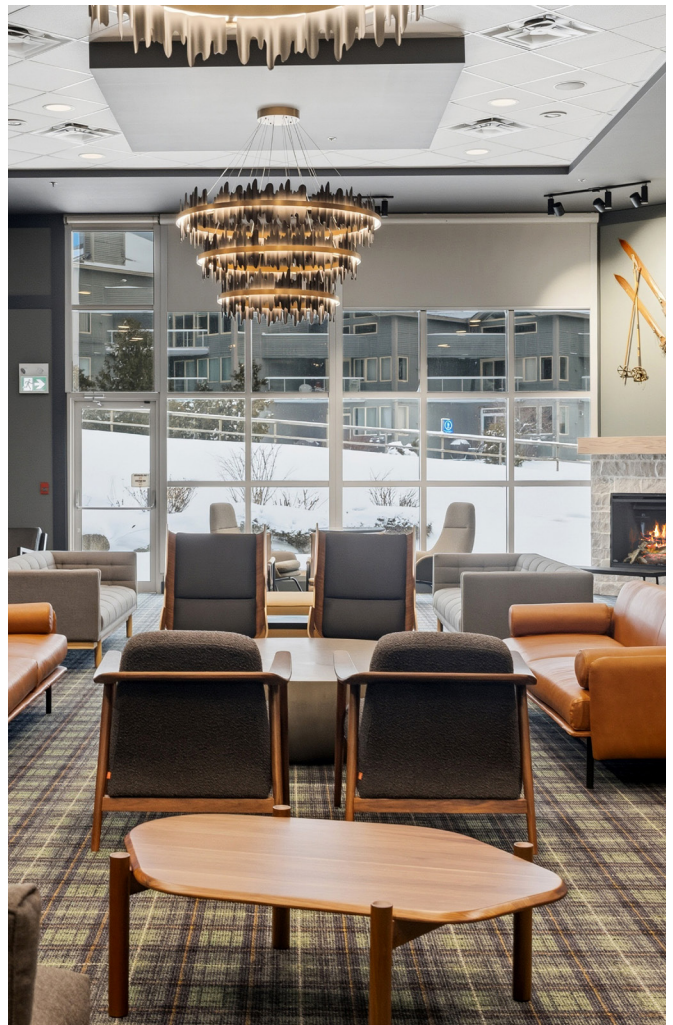
Freshly Brewed Van Houtte Coffee,
Decaffeinated Coffee, and Tea

Herbal teas included



This menu is served exclusively
in the Reserve Lounge.

Contact Your Account Manager for more details



Served in the Reserve Lounge

Minimum 30 guests, Maximum 100

Service between 2:00PM-5:00PM

Service not to exceed 1.5 hours



This menu is served exclusively
in the Reserve Lounge.
Contact Your Account Manager for more details

Reserve Après

Shareables

Platter for 12

Pretzel Bites

with beer cheese and hot mustard dip

Chicken Bacon Ranch Loaded Fries

with roasted chicken, bacon, cheese sauce,
buttermilk ranch sauce and ranch powder

Shrimp Fritters

with creamy curry dip

Wings

By the dozen

Hot Honey

Authentic Jerk

grilled with toasted cashews

Gochujang

grilled with toasted sesame seeds

Flatbread

12 pieces

Mushroom & Goat Cheese

with assorted wild mushrooms, goat cheese
and shiitake cream sauce

Sausage & Pepper

with hot peppers, onions, black olives and
tomato sauce

Sliders

By the dozen

Mortadella

with provolone & roasted pistachio and honey

Eggplant Parmesan

with New York style tomato gravy and
melted mozzarella

Sweet Treats

By the dozen

Assorted Gourmet Cookies

brought to you by Death Cookies

Served in the Reserve Lounge



This menu is served exclusively
in the Reserve Lounge.
Contact Your Account Manager for more details

Bar

Beer & Coolers

Coors Light

Creemore Lager

Heineken

Sol

Local Craft Beer

Apple Crusher Cider

Athletic Brewing N.A

1858 Canned Caesar

Gin Smash

White Claw

Simply Spiked Lemonade

Wine

Creekside Syrah

Creekside Sauvignon Blanc



AFTER•HOURS

The fun doesn't have to end when the sun goes down. Grand Central Lodge & Eatery is now available as a slope-side venue to host your next après meeting party, guest reception or teambuilding event.

Choose from two tiers of menu featuring a three hour service of small bites made to order for your guests to enjoy.

1858 Caesar Bar will be open and available for service.

Cash and Host Bar options are available.

Please contact your Account Manager for more details.

Duration not to exceed 2 hours

Minimum 75 guests



AFTER•HOURS

This menu is served exclusively in Grand Central Eatery.
Contact Your Account Manager for more details

Night Market Reception

Tier 1

Fryer Station

Corn Dogs

with house-made catsups

Assorted Tempura Veggies

with ponzu

Funnel Cakes

with cardamom strawberry jam

Flatbreads Station

Fungi

with assorted wild mushrooms, goat cheese and shiitake cream sauce

Mortadella

with fresh mozzarella, honey, pistachios and arugula

Italian Sausage

with hot peppers, onions, black olives and tomato sauce

Grill Station

Jerk Chicken Sandwich

with boozy grilled pineapple and slaw

Beef Sliders

with cheddar, lettuce, tomato, onion and pickle

Pork Loin Banh Mi

with pickled vegetables, chili aioli and fresh herbs

Apple Strudel

Fried Rice Station

Classic Fried Rice

with Choice of classic Mapo Tofu, Thai Basil Chicken or Crispy Ginger Beef

Add Coffee Service ++

Duration not to exceed 2 hours

Minimum 75 guests



AFTER•HOURS

This menu is served exclusively in Grand Central Eatery.
Contact Your Account Manager for more details

Night Market Reception

Tier 2

Fryer Station

Fried Enoki Mushrooms

with spicy bang bang sauce

Fried Chicken Lolipops & Waffles

with hot honey

Shrimp & Salt Cod Fritters

with curry crème dip

Fried Cheesecake Bites

with powdered sugar and anise blueberry sauce

Flatbreads Station

Chicken Bacon Alfredo

with confit garlic and fried basil

Caprese

with burrata, marinated heirloom tomatoes, arugula and olive oil

Prosciutto Pesto Pizza

with shaved parmesan, roasted figs, artichoke, black olives and chili oil

Assorted Death Cookies

Grill Station

Lamb Kofta Sliders

with goat cheese, pickle, tzatziki and hot sauce

Mini Pork Belly Sandwiches

with ginger and gochujang glaze, toasted sesame seeds and pickled veggies

Steak Frites

with truffle fries and peppercorn sauce

Noodle Station

Chow Mein

with crispy ginger beef, green onion, sliced chilies and ginger soy glaze

Chicken & Shrimp Pad Thai

with egg and lime

Add Coffee Service ++

1858 Bar

Beer & Coolers

Coors Light

Creemore Lager

Sol

Local Craft Beer

Apple Crusher Cider

Athletic Brewing

355ml (non-alcoholic)

1858 Canned Caesar

Gin Smash

White Claw

Simply Spiked Lemonade

Liquor

Rye, Rum, Vodka, Whiskey, Tequila

Premium Liquor

Fireball, Jagermeister, Baileys

Margarita

Spicy Margarita

House Red Wine

House White Wine

Groups up to 75 people – minimum spend of \$750

Groups of 75 people or more – minimum spend of \$1000.

*If minimum spend is not met the difference will be charged
to the master account.*

On Tap

Canadian

Coors Light

Creemore

Local Craft Beer

Signature Caesars

***2 seasonal signature Caesars will be part of this menu that
will change throughout the year***

Feeling Dill

1858 Mild OneShot Elixir, 1858 Vodka, 1858 pickle
brine, Mott's Clamato

Rimmer-1858 Bold and Savory

Garnish -2 garlic dill pickle spears

Stay Classy

1858 OneShot Elixir (choice of – mild, medium, hot),
1858 Vodka, Mott's Clamato

Rinner – 1858 celery salt

Garnish – lime wedge and celery stalk

Spicy Dill

1858 Spicy Dill OneShot Elixir, 1858 Vodka, Habanero
Tabasco, dill brine, Mott's Clamato

Rimmer – 1858 Spicy Dill

Garnish – 2 pickle spears with 1858 Spicy Dill Rimmer

Bean'r

1858 Mild OneShot Elixir, 1858 Vodka, bean brine,
Mott's Clamato

Rimmer – 1858 Cajun Cowboy

Garnish – 2 pickled spicy beans

Please contact your Account Manager 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.

Complimentary Services

Included with conference room rental

- Service staff
- All existing tables and chairs

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
- Lunch : 90 minutes
- Après: 90 minutes
- Night Market: 3 hours

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 (min 3 hours) 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.

Meal numbers must represent full group size for all menus.

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

All food and beverage enhancements will be applied to the full group count regardless of individual participation.

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.

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.



MORE SIGNATURE DINING EXPERIENCES

Pottery Alpine Restaurant

Located inside the Blue Mountain Inn, The Pottery Alpine Restaurant is a fixture of the Blue Mountain experience showcasing a fusion of the bounty of the Georgian Bay region with the flavours of Jozo's ancestral home in Eastern Europe.

Jozo's Original Après

Just down the hall from the Pottery Alpine Restaurant, Jozo's offers a friendly atmosphere where you can enjoy delicious pub fare while watching the game on big screens. Plan your post-adventure meal in the cozy atmosphere and tradition of the Resorts first post-prohibition bar.

Summitview Mountaintop Family Barbeque

When the warm weather hits the Georgian Bay region, Blue Mountain takes "dining with a view" to the next level with Summitview, a mountaintop dining experience. Share a meal and the views with a dinner that includes a ride up the Open-Air Gondola!

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 Account Manager for more details.