





BLUE MOUNTAIN | BUSINESS

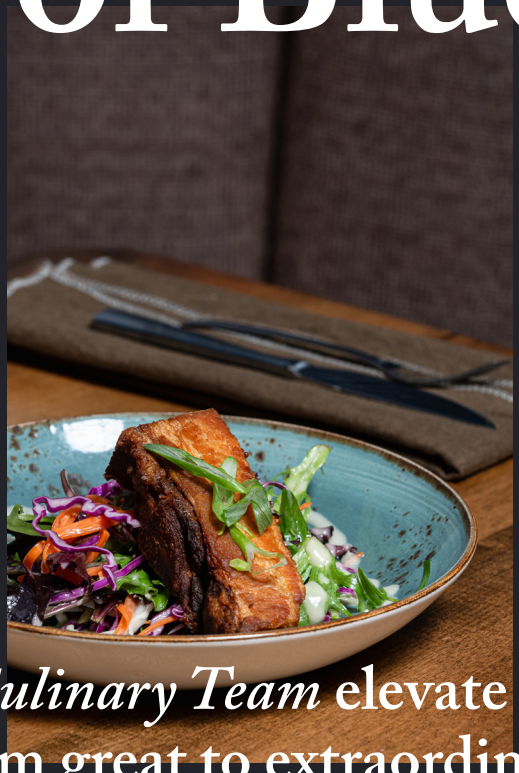
GreenStep Sustainable Tourism
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BUSINESS 2025-2028

Menus

Crafted Menus for *Unforgettable* Events.

BLUE MOUNTAIN | BUSINESS

The Taste of Blue



Let our *Culinary Team* elevate your next event from great to extraordinary. Our carefully curated menus will leave a lasting impression on your guests, ensuring they remember every moment.

Please contact your Account Manager for more details.

BLUE MOUNTAIN RESERVE

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.







Grand Central EATERY

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 apres 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.

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7 Morning
Breakfast

10 Breaks
Refreshment Breaks

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Sandwiches

15 Midday
Bowls | *Build Your Own*

16 Midday
Pasta

17 Midday
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Lunch To-Go

20 Midday
Plated Lunch

21 Midday
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Reserve Lunch

25 Evening
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Booking Information

BLUE MOUNTAIN | BUSINESS

Start Your Day Right



Morning

Available for service between 7:00am – 8:30am

Service duration not to exceed 1.5 hours
Minimum number of guests is 20

BLUE MOUNTAIN | BUSINESS

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 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 Coffee, Decaffeinated Coffee, and Tea
Herbal teas included

Bottled Juice & Water

Hot Buffet

Chef's Daily Egg & Vegetable Selection

Bacon & Breakfast Sausages or Canadian Bacon

Chef's Daily Potato Selection

Fresh Baked Goods
Muffins and croissants served with butter and preserves

Yogurt Selection & House Made Granola

Fresh Fruit Cocktail

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea
Herbal teas included

Chilled Fruit Juices

Breakfast Enhancements

Bacon or Sausage

Canadian Bacon

Turkey Sausage

Turkey Bacon & Sausage

Toast and Bagels
with cream cheese and preserves

Pancakes

French Toast

Chef's Daily Potato Selection

Chef's Daily Egg Selection

Hot Cereal

Smoothies

Parfait Station
Build Your Own

Omelette Station
Chef live station | minimum 50 guests

Eggs Benedict
Maximum 300 guests



BLUE MOUNTAIN | BUSINESS

Refresh Your Meeting



Breaks

Refreshment Breaks

Continuous Coffee

Freshly Brewed Van Houtte Coffee, Decaffeinated Coffee, and Tea
Herbal teas included

Coffee, Coffee, Coffee

Coffee Crunch Cake

Coffee Crisp Chocolate Bars

Whole Seasonal Fruit

Assorted Mixed Nuts
Individual bags

Chocolate

Chocolate Twist Pastries

Aero & Dark Chocolate Sea Salt Bars

Assorted Nuts with Chocolate
Individual bags

Oranges

Energy Boost

Smoothie Shots

Cinnamon Loaf

Bananas

High Energy Trail Mix & Assorted Mixed Nuts
Individual bags

Fruitful

Peach Danishes

Fresh Pineapple & Watermelon

Trail Mix & Welches Fruit Gummies
Individual bags

Mango Juice

Apple Harvest

Apple Fritters

Apple Cinnamon Bars

Apple Cranberry Juice

Green & Red Apples

The Corner Store

Chewy & Sour Candy

Assorted Licorice

Assorted Chips

Whole Fruit

Crisp & Crunch

Kettle Chips & Kettle Corn

Twix Chocolate Bars

Carrots & Celery with Dip

Lemon & Blueberry

Lemon Squares & Lemon Pudding Cake

Blueberry Granola Bars

Fresh Blueberries

Hitchhiker Lemonade

Always Room for Cookies

Assorted Cookies

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

Red and Green Grapes

Canadian Eh!

Maple Donuts

Miss Vickie's Chips

Assorted Nuts

Individual bags

Hitchhiker Raspberry Lemonade

Local Apples

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

Additional Enhancements

All items are billed on consumption unless noted.
Whole fruit and yogurt are billed per guaranteed quantity.

Beverages

Hot Apple Cider

Hot Chocolate

Iced Coffee Station
with caramel, chocolate and whipped cream

Infused Water
Orange basil, 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

Death Cookies
Available December 15- April 1 and July 1-Thanksgiving

Healthy Options

Whole Fruit

Assorted Fruit Yogurt

Assorted Granola Bars

TRUBAR

Made Good Granola Bars

Made Good Granola Bites

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

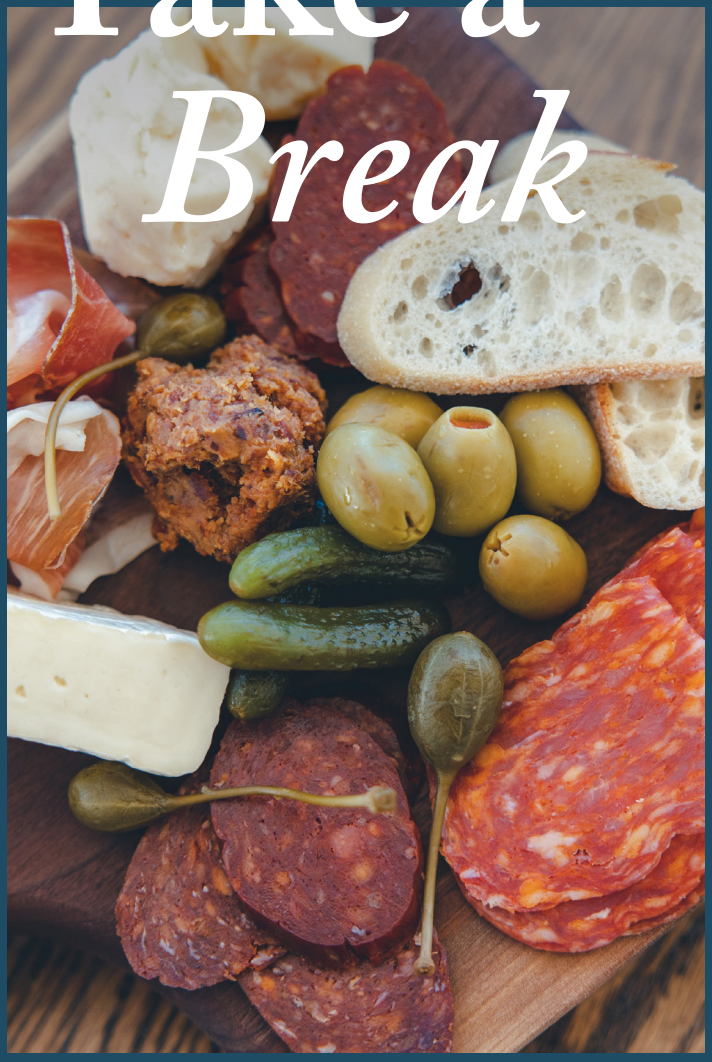
S'mores
Only available as an enhancement to a campfire

Special Occasion Services

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

BLUE MOUNTAIN | BUSINESS

Take a *Break*



Midday

Available for service between 11:30am – 12:30pm

Service duration not to exceed 1.5 hours
Minimum number of guests is 20

BLUE MOUNTAIN | BUSINESS

Sandwiches

Sandwiches

Choose Three

Coronation Chicken Salad

with curried mayonnaise, dried apricots, cherries, pea shoots on brioche

Classic Egg Salad Wrap

Italian Grinder

with hot salami, genoa salami mortadella, capicola, provolone, chopped iceberg lettuce, sliced onion, tomato, oil and vinegar and pepperoncini aioli

Pastrami

with sauerkraut, sliced pickles, Swiss cheese and mustard aioli on a pretzel bun

Caprese Sandwich

with tomato, buffalo mozzarella, red onion, fresh basil balsamic glaze and pesto on a ciabatta bun

Sides

Heritage Mixed Greens Salad

Spring mix, baby spinach, heirloom radishes, red cabbage, cucumbers and heirloom cherry tomatoes

Dressings

Balsamic, ranch, Italian, wild honey

Pasta Salad

with sundried tomato pesto, black olives, feta, red onion and basil

Deli Style Slaw

Shredded green cabbage, onions and carrots, with mustard and caraway dressing

Dessert

Assorted Cupcakes

Available for service between 11:30am – 12:30pm

Service duration not to exceed 1.5 hours
Minimum number of guests is 20

BLUE MOUNTAIN | BUSINESS

Build Your Own

Bowls

Bases

Rice & Beans
with coconut milk and fresh herbs

Warm Ancient Grain Salad
with quinoa, farro, barley, wheat berries, wild rice with white balsamic dressing

Greens
Chopped romaine, baby kale, iceberg lettuce

Vegetables
Julienned red peppers, cherry tomatoes, roasted corn, edamame beans, roasted beets

Dressings

Lime cilantro, wild honey, berry vinaigrette

Protein
Choose Two

BBQ Jackfruit
with chipotle and guajillo barbeque sauce

Chili Roasted Chicken
with fresh cilantro and grilled lime

Coconut Curry Salmon

Braised Beef Chimichurri

Jerk Pork

Dessert

Strawberry Shortcake

Maple Chocolate Cake

Available for service between 11:30am – 12:30pm

Service duration not to exceed 1.5 hours
Minimum number of guests is 20

BLUE MOUNTAIN | BUSINESS

Pasta

Salad

Heritage Mixed Greens Salad
Spring mix, baby spinach, heirloom radishes, red cabbage, cucumbers & heirloom cherry tomatoes

Dressings

Balsamic, ranch, Italian, wild honey

Caprese Salad
with tomato, buffalo mozzarella, red onion, fried basil with olive oil and balsamic glaze

Kale Caesar Salad

Pasta

Baked Orecchiette
with confit garlic, onions, peppers, vodka rose sauce and a mozzarella, Parmesan and bread crumb crust

Pesto & Cheese Tortellini
with artichokes, onions, roasted mushrooms and cherry tomatoes

Protein
Choose Two

Gilled Sausage
with sautéed onion and peppers

Chicken Scallopini
with lemon parsley pan sauce

Braised Italian Beef Ragout
with tomato and red wine sauce

Salmon Puttanesca
with tomato, olives, capers and anchovies

Vegetable Ratatouille

Dessert

Tiramisu

Available for service between 11:30am – 12:30pm

Service duration not to exceed 1.5 hours
Minimum number of guests is 20

BLUE MOUNTAIN | BUSINESS

Hot Sandwiches

Sandwiches

Choose Three

Prosciutto & Pear
with Brie and fig jam

Hot Honey Fried Chicken
with bacon, ranch, lettuce and tomato

Chimichurri Braised Beef
with grilled broccolini, confit garlic and fresh queso

Roasted Mushroom
with sundried tomato, grilled red onion, fontina and pesto

Sides

Heritage Mixed Greens Salad
Spring mix, baby spinach, heirloom radishes, red cabbage, cucumbers and heirloom cherry tomatoes

Dressings

Balsamic, ranch, Italian, wild honey

German Potato Salad
with red onion, pickle, capers and grainy mustard dressing

Chickpea Salad
with lemon and za'atar

Dessert

Assorted Gourmet Cookies

Lunch Enhancements

Cream of Mushroom Soup

Butternut Squash Soup

Broccoli Cheddar Soup

Antipasto Platter

Crudité and Dip Platter

Cheese Platter

Sliced Fruit and Berries

Assorted Death Cookies *

Assorted Macarons

Assorted Cheesecake Bites

Assorted Soft Drinks

Bottled Juice

Powerade

Bottled Water

Small Sparkling Water

Large Sparkling Water

Add Coffee Service

Freshly Brewed Van Houtte Coffee, Decaffeinated Coffee, and Tea

Herbal teas included

2 Hour
4 Hour
8 Hour

**Available December 15- April 1 and July 1-Thanksgiving*



This menu must be taken "to go"
and may not be consumed in meeting rooms

Minimum number of guests is 20

BLUE MOUNTAIN | BUSINESS

Lunch To-Go

Assorted Sandwich Selection

Coronation Chicken Salad

with curried mayonnaise, dried apricots, cherries and pea shoots on brioche

Pastrami

with sauerkraut, sliced pickles, Swiss cheese and mustard aioli on a pretzel bun

Caprese Sandwich

with tomato, buffalo mozzarella, red onion, fresh basil balsamic glaze and pesto on a ciabatta bun

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Includes

Packaged dessert

Whole fruit

Made Good bar

Bottled water and assorted soft drink

Available for service between 11:30am - 12:30pm

Service duration not to exceed 1.5 hours
Minimum number of guests is 20

BLUE MOUNTAIN | BUSINESS

Plated Lunch

Appetizers

Choose One

Potato & Leek Soup

Tomato Basil Soup
with Parmesan croutons

Tomato & Goat Cheese Salad
with basil, balsamic and olive oil

Greek Salad
with red onion, tomato, cucumber, feta, kalamata olives and oregano dressing

Soup & Salad

Entrée

Choose One

Meatloaf
Stuffed with roasted fennel and mushrooms, topped with caramelized onions and mushroom gravy, served with mashed potato, glazed carrots and green beans

Chicken Supreme
Orange glazed chicken with garlic fried rice, bok choy and ginger soy jus

Roasted Salmon
with quinoa pilaf, creamed leeks and broccolini

Vegetarian Entrée

Choose One

Butternut Squash Ravioli
Roasted squash, walnuts, sage and brown butter

Tofu Power Bowl
with quinoa pilaf, edamame, cucumber, tomato, shredded carrots, avocado, cilantro dressing

Dessert

Choose One

Chocolate Lava Cake
with fruit coulis

Lemon Lavender Cheesecake
with berries

Apple Blossom
with caramel sauce and whipped cream

Freshly Brewed Van Houtte Coffee, Decaffeinated Coffee, and Tea
Herbal teas included

Available for service between 11:30am – 12:30pm

Service duration not to exceed 1.5 hours
Minimum number of guests is 20

Enhanced Lunch

Option 1

Canadian

Cobb Salad Platter
with hard boiled eggs, avocado, tomato, bacon, blue cheese iceberg buttermilk ranch dressing

Pasta Salad
with feta cheese, roasted red peppers, sundried tomato, basil, black olives and balsamic dressing

Purée of White Bean Soup

Roasted Beef Striploin
with pearl onions, double smoked bacon, wild mushrooms and red wine jus

Salmon
with saffron cream sauce

Roasted Fingerling Potatoes
with dill & chive butter

Chefs' Seasonal Vegetables

Assorted Desserts

Option 2

Mexican

Mexican Street Corn & Black Bean Salad

Potato Salad
with red onion, cilantro & creamy chipotle dressing

Mixed Greens Salad
with red and green cabbage, pickled onions, avocado

Assorted Dressings

Charred Tomato & Tortilla Soup

Chicken Tinga

Braised & Pulled Mexican Beef Ribs
with chili gravy

Rice & Beans

Charred Onions & Peppers

Warm Tortillas

Assorted Desserts

Option 3

Mediterranean

Greek Salad
with chopped romaine, red onion, peppers, olives and oregano dressing

Orzo Salad
with cucumber, oregano, mint, feta and lemon dressing

Chickpea Salad
with sumac, za'atar and lemon dressing

Greek Lentil Soup

Roasted Lamb Leg
with lemon, oregano, mint and lamb jus

Chicken Souvlaki

Roasted Eggplant & Zucchini

Pita , Tzatziki & Hummus

Assorted Desserts

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Partake Together



Evening

Available for service between 4:00pm -9:00pm

Service duration not to exceed 2 hours
Recommend 4-5 pieces per person

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Canapes

By the Dozen

Cold

Beet and Grilled Halloumi Napoleon
with fresh chopped herbs and champagne dressing

Crab Salad
with creamy citrus, chili dressing and crispy wonton crackers

Smoked Salmon Toast
with whipped ricotta, capers, red onion and cured egg yolk

Mediterranean Tofu Lettuce Wraps
with black olives, feta, roasted red peppers and pickled olives

Mexican Chicken Pinwheel
with refried beans, sour cream, shredded lettuce, Pico de Gallo and chipotle

Chicken & Avocado Salad on Brioche

By the Dozen

Hot

Mini Grilled Cheese
with brie, pear and bacon jam

Mini Beef Wellington

Korean Chicken Lollipop
with gochujang glaze, maple and toasted sesame

Lamb Kofta
with tzatziki and pickled turnip

Shrimp & Salmon Fritter
with curry dip

Vegetable Samosas
with mango chutney

Spanakopita

Pork Spring Roll
with sweet and sour sauce

Available for service between 5:00pm – 9:00pm

Service duration not to exceed 2 hours
Minimum number of guests is 25
Stations on large central table

Big Dipper

Charcuterie

Portioned Charcuterie

Cheese Skewer: Fontina, marbled cheddar, smoked Gouda

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

Sliced French Bread

Antipasti

Marinated olives, artichokes, portobello mushrooms and grilled Roma tomatoes

Whipped Ricotta Board

with marinated artichokes, olives, fried basil and Collingwood honey

Whipped Goat Cheese Board

with caramelized onions, figs, balsamic glaze and fresh herbs

Breads & Crackers

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

Dips

Classic Chickpea Hummus

Mexican Black Bean

Crab Rangoon

served with crispy wontons

Availability for service between 5:00pm – 9:00pm

Service duration not to exceed 2 hours
Minimum number of guests for two stations is 30–60
Minimum number of guests for three stations is 60–100
Minimum number of guests for four stations is 100+

Reception Dinner

Canadian Station

Classic Poutine
with cheese curds and gravy

Add your own toppings: bacon, green onions, pickled jalapeño and caramelized onions

East Coast Oyster Bar
Chef live station

with mignonette, tabasco and lemon

Lobster Roll
with creamy lemon tarragon dressing

Butter Tarts

Charcuterie Station

Portioned Charcuterie
Cheese Skewer: Fontina, marbled cheddar, smoked Gouda

Italian Skewer: Genoa salami, Calabrese, with assorted pickles

Sliced French Bread

Antipasti

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

Chinese Station

Beef & Broccoli

Chicken & Vegetable Fried Rice

Crab Rangoon
with sweet & sour sauce

Bok Choy with Garlic & Ginger

Reception Dinner

Mexican Station

Chipotle Chicken Tostadas
with shredded lettuce, tomato, jalapeño and avocado crema

Black Bean & Corn Quesadilla
with melted cheese, cilantro and salsa

Taco Supreme
with seasoned ground beef, sour cream, shredded lettuce, tomato and cheese

Tres Leches Cake
with whipped cream and strawberries

Indian Station

Lamb Vindaloo
with a blend of chilies and garlic

Butter Chicken
with tomato curry gravy

Vegetable Pakora
with coriander cream

Vegetable Biryani

Nann bread

Jamaican Station

Beef Patties

Jerk Chicken Wings
with wild honey and green onion

Chickpea & Potato Curry
with rice and peas

Corn Fritters
with jerk aioli

Italian Station

Fried Cheese Ravioli
with marinara sauce

Sausage Flatbread
with tomato sauce, mushrooms, onions and peppers

Mushroom Flatbread
with caramelized onion, sundried tomato and basil pesto

Meatball Sliders
with New York gravy and melted mozzarella

German Station

Sausage Rolls
wrapped in puff pastry and served with mustard cream sauce

Mini Chicken Schnitzel Sandwiches
with fried onions and mushroom sauce

Soft Pretzels
with mustard

Loaded Spaetzle
with double smoked bacon, confit garlic, cheese and sour cream

Dessert Station

Chef's choice of assorted desserts

Freshly Brewed Van Houtte Coffee, Decaffeinated Coffee, and Tea
Herbal teas included

Available for service between 5:00pm – 8:00pm

Service duration not to exceed 2 hours and is dependent on group size
Minimum number of guests is 30

Plated Dinner

Choose One Appetizer | Salad or Soup

Assorted Baked Rolls & Creamery Butter

Soup & Salad

Salad

Roasted Beet Salad
with roasted and raw beets, whipped goat cheese, baby lettuce, spiced and sweet roasted pecans, Collingwood honey and champagne dressing

Wedge Salad
with heirloom baby tomato, cucumber, blue cheese, toasted breadcrumbs and buttermilk dressing

Kale & Watermelon Salad
with baby kale, compressed watermelon, blueberry, feta, mint and pomegranate dressing

Tomato & Artichoke Salad
with heirloom tomato, marinated artichoke, whipped ricotta, fried basil and balsamic glaze

Heritage Greens
with heirloom radish, peppers, cucumbers and balsamic dressing

Soup

Roasted Cauliflower
with truffle oil and Parmesan croutons

Curried Carrot and Ginger
with mint cream

Butternut Squash
with maple cream

Roasted Red Pepper
with goat cheese

Plated Dinner

BLUE MOUNTAIN | BUSINESS

Entrée

Choose Two Entrées | Add Additional Entrée ++

Roasted Hen

Lemon and herb marinated boneless half Cornish hen with goat cheese garlic confit and lemon dauphinoise potato, seasonal vegetables and thyme jus

Roasted Chicken Supreme

with fondant potato, seasonal vegetables, crispy pancetta and jus

Roasted Pork Loin

with braised red cabbage, creamed green cabbage, salsify and potato purée, roasted apple and grainy mustard jus

Beef Tenderloin

with cauliflower and parsnip purée, seasonal vegetables and demi glaze

Lamb Shank

Braised lamb shank with mashed potato, seasonal vegetables and red wine jus

Chicken & Beef

Chicken breast and braised beef with mashed potato, seasonal vegetables and red wine jus

Grilled Mahi Mahi

with rice and beans, broccoli and curry coconut sauce

Ontario Trout

with rice and beans, pineapple salsa, and red curry beurre blanc

Vegetarian Entrée

Choose One Entrée | Add Additional Entrée ++

Grilled Eggplant Steak

with black bean sauce, garlic fried rice, peppers and black bean glaze

Mediterranean Roasted Tofu

with quinoa, sundried tomato, kalamata olives and roasted red pepper sauce

Portabella Mushroom Ravioli

with roasted mushrooms, pearl onions and pesto

Dessert

Choose One

Chocolate Strawberry Mousse

served in a chocolate cup with a chocolate dipped strawberry

Creamsicle Tart

with mascarpone orange cream and dark chocolate shavings

New York Cheesecake

with salted caramel and berries

Crème Brulé Pie

with fresh fruit and mint

Freshly Brewed Van Houtte Coffee, Decaffeinated Coffee, and Tea

Herbal teas included

Available for service between 5:00pm – 8:00pm

Service duration not to exceed 2 hours
Minimum number of guests is 30

BLUE MOUNTAIN | BUSINESS

Buffet Dinner

Assorted Baked Rolls & Creamery Butter

Heritage Mixed Greens Salad
with assorted dressings

Salad

Choose Two

Build Your Own Caesar Salad

Smashed Cucumber Salad
with Korean chili, soy and sesame oil

Charred Broccoli Salad
with charred broccoli, red cabbage, baby kale and garlic dressing

Jamaican Sweet Potato Salad
with red onions, peppers, allspice, cilantro and curry dressing

Nicoise Salad
with green beans, boiled mini potato, boiled eggs, black olives, tomato and red wine dressing

Panzanella Salad
with tomato, cucumber, red onion, basil, balsamic glaze, Italian dressing and fried focaccia

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

Buffet Dinner

BLUE MOUNTAIN | BUSINESS

Entrée

Choose Two Protein and One Vegetarian

Peri Peri Half Hen
marinated in roasted garlic and peppers

Lemon Herb Roasted Chicken
with jus

Salmon and Clams
with pancetta and white wine cream

Mahi Mahi Creole
with Andouille sausage

Black Cod
with soy hoisin

Braised Beef
with pearl onions and Guiness gravy

Beef Striploin
Baseball cut with red wine demi

Spinach and Ricotta Rotolo
rolled pasta baked in roasted red pepper sauce

Mushroom Wellington
with mushroom gravy

Gnocchi
with roasted squash tossed in squash purée topped with brown butter, toasted walnuts and Parmesan

Vegetables

Seasonal Market Vegetables

Side

Choose One

Roasted Garlic Mashed Potatoes

Rice & Vegetable Jambalaya

Roasted Sweet & Golden Potato

Warm Quinoa Salad

Dessert

Fresh Cut Fruit

Assorted Cakes

Freshly Brewed Van Houtte Coffee, Decaffeinated Coffee, and Tea
Herbal teas included

Available for service between 5:00pm – 8:00pm

Service duration not to exceed 2 hours
Minimum number of guests is 30

BBQ Buffet Dinner

Entrée Selection

Choose Four

Honey Garlic Chicken Burger

Beef Steak Spiced Burger

Beyond "Beef Burger"

Jumbo Beef Hot Dog

Italian Sausage

Vegetables Skewers

Portobello Mushroom Burger
with caramelized onions and goat cheese

Tofu Steak

Chilli Lime Sirloin Steak

Hoisin BBQ Salmon Steak

Lamb Chops
with mint gremolata

Lemon Herb Chicken Legs

Dessert

Fresh Cut Fruit

Assorted Cakes

Sides

Comes with Seasonal Vegetables
and Corn Bread & Cajun Butter

Choose one

Baked Potato with Sour Cream and Onion

Roasted Gold & Sweet Potatoes

Rice & Peas

Fried Potato Wedges

Salad

Heritage Mixed Greens Salad
with assorted dressings

Traditional Coleslaw

Fire Roasted Corn Salad

Potato Salad

Freshly Brewed Van Houtte Coffee, Decaffeinated Coffee, and Tea
Herbal teas included

Available for service up to 11:30pm

Service duration not to exceed 2 hours
Minimum number of guests needs to be 75% of dinner guest count

BLUE MOUNTAIN | BUSINESS

Late Night

All Late Night menus include

Freshly Brewed Van Houtte Coffee, Decaffeinated Coffee, and Tea
Herbal teas included

Sliders

Beef Mushroom Melt
Beef patty, Swiss cheese, sautéed mushrooms, and truffle aioli

Honey Garlic Chicken Caesar
with bacon, romaine and Caesar dressing

Tempura Sweet Potato
with avocado aioli and red onion

Mini Vegan Italian Sausage
with sautéed onions and peppers

Flatbread Pizza

Salami
with mozzarella and tomato sauce

Classic Margherita

Chicken Bacon Ranch
with cream sauce

Potato
with cream sauce, chives and cracked black pepper

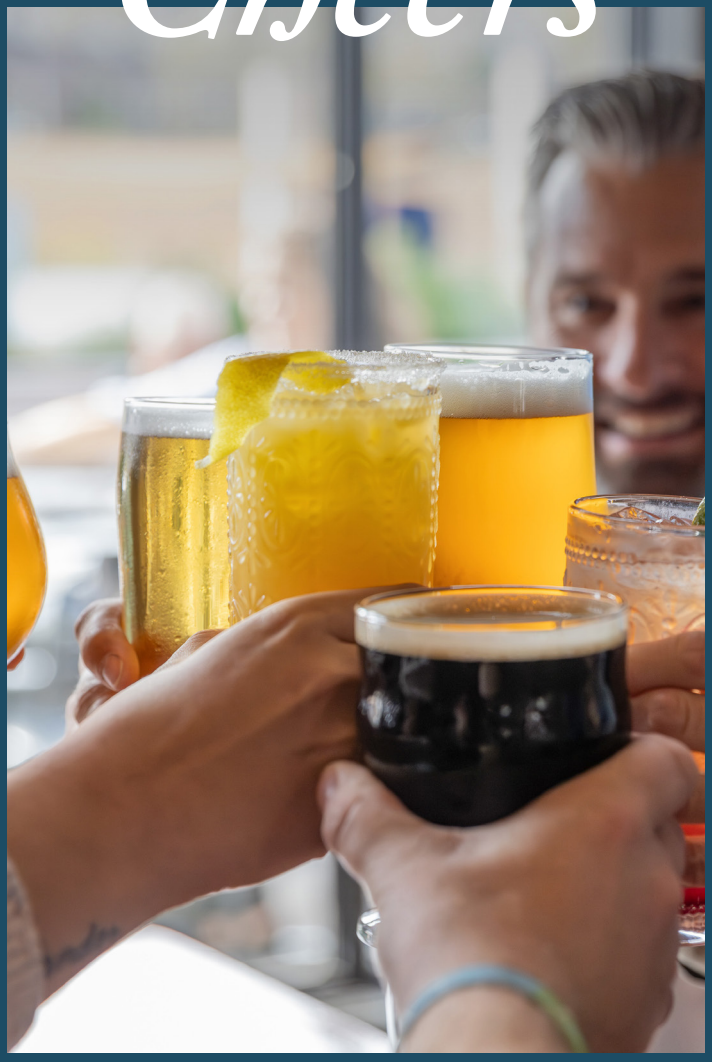
Poutine Station

Seasoned fries topped with cheese curds and gravy

Served with green onion, chili flakes, Parmesan cheese

BLUE MOUNTAIN | BUSINESS

Cheers



Drinks

Wine

House

Sauvignon Blanc	Creekside	Niagara, ON
Syrah	Creekside	Niagara, ON

White

Chardonnay	13th Street	Niagara, ON
Pinot Grigio	Salvalai	Italy
Pinot Grigio	Masi Masianco	Italy
Sauvignon Blanc	Yealands	New Zealand

Rosé & Sparkling

Prosecco	Villa Sandi	Italy
Rosé	Les Oliviers	France

Red

Baco Noir	The Roost	Grey County, ON
Cabernet Franc	Vineland Estates	Niagara, ON
Cabernet Sauvignon	Vina Cobos Felino	Argentina
Chianti	Antane	Italy
Malbec	Black River	Argentina
Merlot	Chateau Haut	France
Pinot Noir	Salvalai	Italy

Non-Alcoholic

Chardonnay
Sparkling
Cabernet Sauvignon
Merlot

Bar

Bar Offerings

Premium Liquor
Rye, Rum, Gin, Vodka, Scotch, Tequila

Domestic Beer
Molson Canadian, Coors Light

Premium Beer
Creemore Premium Lager

Cider
Thornbury

Imported Beer
Heineken

Local Craft Beer

House Wine by the Glass

Side Launch Seltzer

Non-Alcoholic Beer
Athletic Brewing

Craft Non-Alcoholic Beer

Non-Alcoholic 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.

Bar Enhancements

Amaretto
Captain Morgan Spiced Rum
Jameson Irish Whiskey
Appleton Estate Reserve
Bailey's Irish Cream
Kahlua
Grey Goose
Grand Marnier
Courvoisier VS Cognac
Glenfiddich 12 Year Old

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

BLUE MOUNTAIN | BUSINESS

Let Us *Wine & Dine You*



Booking

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 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 : 45 minutes
- Lunch : 90 minutes
- Dinner: 2 hours
- Canapes: 2 hours
- Late Night: 60 minutes
- Alcohol Service: 9:00am - 1:00am

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 <u>not</u> 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.

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See You Soon



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.

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GreenStep Sustainable Tourism
Gold Certified
BUSINESS 2025-2028

Menus

Crafted for that *Lasting* Impression.

Please contact your Account Manager for more details.