





BLUE MOUNTAIN | BUSINESS

GreenStep Sustainable Tourism
Gold Certified
BUSINESS 2025-2028

Menus

Reserve Lounge & Grand Central After Hours

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.

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

BLUE MOUNTAIN RESERVE

This menu is served exclusively
in the Reserve Lounge.
Contact Your Acount 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 & House Made Granola

Whole Fruit

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

Chilled Fruit Juices

Service duration not to exceed 45 minutes

minimum number of guests 10
maximum number of guests 100

BLUE MOUNTAIN BUSINESS

BLUE MOUNTAIN RESERVE

This menu is served exclusively
in the Reserve Lounge.
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Breaks

Morning Refresh

Tru Bar

Smoothie Shots

Chef's daily pastry

Bananas

Candy Bar and Veggie Break

Assorted sweet and salty snacks displayed in jars

Kettle chips

Carrots & Celery with Dip

Continuous Coffee

8 hour

4 hours

2 hour

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 30
Maximum number of guests is 100

BLUE MOUNTAIN BUSINESS

BLUE MOUNTAIN RESERVE

This menu is served exclusively in the Reserve Lounge.
Contact Your Acount 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

BLUE MOUNTAIN | BUSINESS

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

BLUE MOUNTAIN RESERVE

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







Available for service between 3:00pm – 5:00pm and 9:00pm – 11:30pm

Service duration not to exceed 1.5 hours

Minimum number of guests is 30

Maximium number of guests is 100

BLUE MOUNTAIN BUSINESS

BLUE MOUNTAIN RESERVE

This menu is served exclusively in the Reserve Lounge.
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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

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

Service duration not to exceed 2 hours
Minimum number of guests is 30
Maximum number of guests is 100

BLUE MOUNTAIN BUSINESS

BLUE MOUNTAIN RESERVE

This menu is served exclusively
in the Reserve Lounge.
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Reserve Dinner

Option 1

Pasta

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

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

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

Chicken Scallopini
with lemon parsley pan sauce

Braised Italian Beef Ragout
with tomato & red wine sauce

Fresh Cut Fruit

Tiramisu

Option 2

BBQ

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

BBQ Beef Skewers
with BBQ Sauce

Chicken Skewers
with sticky sweet glaze

Vegetable Skewers
roasted gold and sweet potato

Fresh Cut Fruit

Cupcakes

Reserve Dinner

BLUE MOUNTAIN | BUSINESS

Option 3

Item

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

Grilled Vegetable Platter
Fennel, cherry tomato, red onion, zucchini, mushrooms

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

Gochjang Roasted Chicken
with maple and sesame

Mahi Mahi Creole
with Andouille sausage

Seasonal Market Vegetables

Rice and Vegetable Jambalaya

Fresh Cut Fruit

Strawberry Shortcake
Maple Chocolate Cake



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Bar

Beer & Coolers

Coors Light

Creemore Lager

Heineken

Sol

Local Craft Beer

Apple Crusher Cider

Athletic Brewing N.A

1858 Canned Caesar

Gin Smash

Side Launch Seltzer

Simply Spiked Lemonade

Wine

Creekside Syrah

Creekside Sauvignon Blanc

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 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.

Available for service between 5:00pm – 10:00pm

Service duration not to exceed 2 hours
Minimum number of guests is 75

BLUE MOUNTAIN | BUSINESS

Grand Central EATERY

AFTER•HOURS

This menu is served exclusively
in Grand Central Eatery.
Contact Your Acount 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

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

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

Apple Strudel

Fried Rice Station

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

Add Coffee Service ++

Available for service between 5:00pm – 10:00pm

Service duration not to exceed 2 hours
Minimum number of guests is 75

BLUE MOUNTAIN | BUSINESS

Grand Central EATERY

AFTER•HOURS

This menu is served exclusively
in Grand Central Eatery.
Contact Your Acount 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

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

Flatbreads Station

Chicken Bacon Alfredo
with confit garlic and fried basil

Caprese
with burrata, marinated heirloom tomatoes, arugula and olive oil

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

Assorted Death Cookies

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 ++

Grand Central EATERY

AFTER•HOURS

This menu is served exclusively in Grand Central Eatery.
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BLUE MOUNTAIN | BUSINESS

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

Side Launch Seltzer

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

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.

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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 showcase 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.