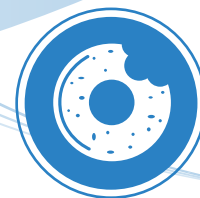


BREAKFAST MENU



CONTINENTAL

\$21
per person

Croissants, Danishes, Muffins

Two per person. (V)

Fresh Fruit

Melons, pineapples, and strawberries. (VE, GF)

Parfait

Greek yoghurt, granola, and berries. (V, GF)

Overnight Chai Oat (VE, GF)

Fresh Bottled Juices & Water (VE, GF)

HOT BUFFET

\$26
per person

Scrambled Eggs

Classic and fluffy, cream and chives. 3 eggs per person. (V, GF)

Sausages

Maple pork sausages, 2 per person. (GF)

Bacon

Crispy applewood smoked bacon, 2 per person. (GF)

Breakfast Potatoes

Yukon gold potatoes, sauteed onion and pepper. (VE, GF)

Sweet Potatoes & Black Bean Hash

Served with tortillas and avocado. (VE, GF)

Waffle

Served with berry compote and Chantilly. (VE)

Bread

Toasted English muffins and artisan rolls. (V)
(Vegan English muffin available on request)



All breakfasts served with condiments. (Maple syrup, honey, ketchup, mayonnaise, hot sauce, butter, plant-based butter, jams, and peanut butter)

Coffee and tea would be added to these breakfasts and charge as per our current price.

V|Vegetarian VE|Vegan GF|Gluten Free DF|Dairy Free

Our dishes do contain dairy, egg, and nuts. If there are dietary needs, we can definitely accommodate requests or custom menu items.
Menu prices are based on a 25 guest minimum. There will be a labour charge, if charters are less than 25 guest.