

A festive holiday scene featuring two large, frosted white Christmas ornaments with intricate white scrollwork patterns. They are surrounded by smaller gold and silver ornaments, green pine branches, and a silver tinsel ribbon, all resting on a bed of white snow. The text "Holiday Menus" is written in a green, cursive font across the middle of the scene.

Holiday Menus

Cocktail Reception Packages



Minimum 25 guests

Deck the Halls

\$21 per person | 4 pieces per person | one hour

Chef's selection of passed canapés to include meat, seafood & vegan hors d'oeuvres

Tis the Season

\$29 per person | 4 pieces per person | one hour

Chef's selection of passed canapés to include meat, seafood & vegan hors d'oeuvres

Assorted marinated pickles & olives

Hummus & flatbreads

Mingle All the Way

\$38 per person | 4 pieces per person

Food stations & passed canapés (one hour)

Stationed vegetarian antipasto platters:

Grilled peppers, mushrooms, zucchini & eggplant, tomato, fresh mozzarella, basil oil, marinated olives, house made assorted pickles, prosciutto & melon

Artisan bread & crackers

*Menu items may contain nuts and nut by-products.
Please advise your Conference Planning Manager of any allergies.*

Holiday Plated Dinner

Kingbridge Centre

Minimum 25 guests

Additional \$9 per person, per meal for a pre-selected choice of two entrées

Soup

Choice of one

ROASTED CARROT & PARSNIP
crème fraîche

BUTTERNUT SQUASH
parsley oil

FOREST MUSHROOM POTATO
pickled mushrooms & crispy potatoes

Salad

Choice of one

SPINACH SALAD
Candied pecans, drunken berries with
cranberry dressing

KB CAESAR SALAD
Baby gem, kale, prosciutto, parm crisp
with garlic dressing

RED WINE POACHED PEAR
Fine lettuce, sweet onions, spiced
walnuts and whipped blue cheese

Entrée

Choice of one

CORNISH HEN
Served with beets three ways, Jerusalem
artichoke purée, garlic greens & cherry sauce
\$85 à la carte
\$25 surcharge to applicable package

ALBERTA BEEF TENDERLOIN
Served with beets three ways, Jerusalem
artichoke purée, garlic greens & bone
marrow jus
\$95 à la carte
\$35 surcharge to applicable package

BLACK COD
Served with Tokyo turnip, bok choy, miso
fume, cranberry gastric & tuxedo rice
\$80 à la carte
\$20 surcharge to applicable package

Dessert

Choice of one

GINGERBREAD CHEESECAKE
candy cane (mint)

BLACK FOREST CAKE
cherry sauce (milk chocolate)

EGGNOG CHEESE CRÈME BRÛLÉE
(white chocolate)

Festive Dinner Buffet

Minimum 50 guests

\$30 surcharge to applicable package | \$95 à la carte

Kingbridge Centre

Soup

BUTTERNUT SQUASH & ROASTED APPLE

Salad

KALE & SPINACH SALAD

Pears, blue cheese, radish, candied pecans with red wine vinaigrette

ROASTED FENNEL SALAD

Roasted fennel, endive, frisse, arugula with KB dressing

BEET SALAD

Pickled onion, pomegranate, arugula, fried goat cheese with white balsamic vinaigrette

Entrée

ONTARIO TURKEY BREAST & LEG

with miso gravy

ROASTED BEEF STRIPLOIN

Horseradish mustard & red wine jus

CAULIFLOWER

Garlic greens and vegan cheese sauce

ROASTED VEGETABLE MEDLEY

Maple & herbs

HERB ROASTED FINGERLING POTATOES

Lemon gastric

Dessert

*Chef's selection of cakes & pastries,
imported & local cheeses, sliced fruits*

*Freshly brewed coffee, selection of
herbal teas*



Prices are per person and subject to HST, availability and market pricing

Holiday Cheer

Additions to Your Reception or Late Night Sweets

Poutine

Fresh cut potato fries, Quebec cheese curds, herbs & gravy

\$125 per order | Serves 25 guests

Sliders

Beef & cheese with pickles, lettuce, tomato and cheddar

Beer battered fish with coleslaw, pickles and tartar sauce

Beet falafel with hummus, avocado and pickled onion

\$275 per order | 40 sliders

Late Night Sweet Table

ASSORTED CAKES

Assorted cakes, French pastries, cookies, coffee & tea

\$45 per person | minimum 50 guests

FRESH SLICED FRUITS AND BERRIES

\$165 per order | serves 20 guests

SANTA'S COOKIES & CIDER

Home baked selection of holiday cookies and warm spiced apple cider

\$165 per order | serves 20 guests