



hockley.com
519-942-0754

SPA
SKI / BOARD
GOLF
TEAM BUILDING
LOBBY LOUNGE
CASUAL DINING

CORPORATE MENUS

CORPORATE PACKAGE

Included in your Corporate Package

BREAKFAST

Served in R85 Dining Room

Fresh Fruit Sliced assorted seasonal fruit platters

House Granola House made granola with natural yogurt & Adamo Estate Winery honey

Breakfast Pastries Fresh baked assorted pastries served with Ontario preserves

Continental Offerings Assorted artisanal Ontario cheeses with crackers

& preserves / maple glazed ham / smoked salmon with capers, quick pickled red onions, cream cheese & fresh lemons

Cereal Variety of cereals / milk

Frittata Oven baked Ontario eggs / spinach / tomatoes / onions / ricotta cheese

Bacon & Sausage Crispy Ontario bacon / 100km Farm sausage

Breakfast Potatoes Oven roasted & marinated potatoes / onions & peppers

From the Griddle Buttermilk pancakes or French toast / maple syrup

whipped cream / mixed berry compote

Fruit Juices Assorted fruit juices

Locally Roasted Coffee and Assorted Tea

Guests joining your meeting for breakfast who are not on the corporate package billed at \$33 per person plus taxes and gratuities.

MORNING REFRESHMENT

Served outside your meeting room

Fruit Cup Fresh assorted cut fruit / mint / Adamo Estate Winery honey

Bakers Board Assorted muffins or cinnamon roll or danish pastries

or mini croissants or banana oatmeal bread

Locally Roasted Coffee and Assorted Tea

REGIONAL & LOCALLY INSPIRED LUNCH BUFFET

Served in Restaurant 85 Dining Room

Driven by the season, the region & changes daily.

Breads & Spreads House made focaccia & locally sourced bread, whipped butter, olive tapenade

Composed Salads Daily themed composed salads

Daily Hot Entrées & Sides Daily themed entrées seasonal vegetables / sides

Daily Desserts Fresh daily pastries or cakes or composed dessert from our bakery

Seasonal Fruit

Fresh Seasonal Cut Fruit Platter

Locally Roasted Coffee and Assorted Tea

Guests joining your meeting for lunch who are not on the corporate package billed at \$35 per person plus taxes and gratuities.

AFTERNOON REFRESHMENT

Served outside your meeting room

Whole Fruit Fresh daily selection of whole fruit

Bakers Board Assorted house made cookies or squares

Locally Roasted Coffee and Assorted Tea

Assorted Soft Drinks

RESTAURANT 85 DINING ROOM

3 COURSE PLATED DINNER

Served in Restaurant 85 Dining Room

1-30 PERSONS

Choice of starters and entrées when seated.
Only if the upgraded entrée is requested, will it be added to menu and surcharge will apply.

31 PERSONS AND OVER

Choose a set menu on behalf of group
(1 starter, 1 entrée, chef's dessert)
Menu choices must be confirmed pre-selected in advance, 14 days prior to arrival.

Menus subject to change based on availability and seasonality.

Custom menus can be arranged upon request. Additional charges may apply.

Guests joining your dinner who are not on the corporate package are billed at \$65 per person + taxes and gratuities

SAMPLE

RESTAURANT 85 DINNER MENU

Starters

BACON AND LENTIL SOUP

Green lentil / carrot / celery / onion / smoked bacon / potato

HERB CHICKEN SALAD

Herb chicken / basil dressing / artisan lettuce / avocado / baby radish

ARUGULA SALAD

Shaved carrot & baby beets / radish / goat cheese / Hockley honey vinaigrette

Entrees

PENNE BOLOGNESE

Signature bolognese sauce / buffalo mozzarella / shallots / parmesan cheese

STUFFED CHICKEN SUPREME

Basil & ricotta filling / baby potato / smoked pepper crème / Hockley garden vegetable / jus

PESCE

Jumbo shrimp / calamari / lemon herb couscous / Hockley garden vegetable / buerre blanc

ROOT VEGETABLE TARRIES

Beets / sweet potato / potato / sautéed leeks & spinach / Hockley garden vegetable / saba reduction

Optional Upgrade Entrée \$17 per person

VEAL CHOP

Pomme purée / Hockley garden vegetable / shallot jus

Dessert

APPLE & BERRY CRUMBLE JAR

Vanilla ice cream / caramel sauce

Locally roasted coffee and tea service

PRIVATE BANQUET ROOM

3 COURSE PLATED DINNER

Served in a private banquet room, private room rental fees apply

SAMPLE

PRIVATE BANQUET ROOM MENU

HOCKLEY BREADS AND SPREADS

House tapenade and butter

BOSTON LETTUCE & BEETS

Torn lettuce / roasted heirloom beets / pine nuts / pickled onions / quinoa / feta cheese / champagne vinaigrette

CHICKEN SUPREME

Marinated in our seasoning spice and oven roasted / cheddar & pea polenta / seasonal vegetables / tarragon jus

APPLE CRUMBLE

Baked apples / oats / streusel / whipped Chantilly cream

Locally roasted coffee and tea

ADDITIONAL BREAKFAST SELECTIONS

All prices are plus taxes and service charge

FULL CONTINENTAL BREAKFAST

Corporate package + \$11 per person

Served outside your meeting room

Fresh Fruit Sliced assorted seasonal fruit platters

House Granola House made granola with natural yogurt & Adamo Estate Winery honey

Breakfast Pastries Fresh baked assorted pastries served with Ontario preserves

Continental Offerings Assorted artisanal Ontario cheeses with crackers & preserves / maple glazed ham
smoked salmon with capers, quick pickled red onions, cream cheese & fresh lemons

Fruit Juices Assorted fruit juices

Locally Roasted Coffee and Assorted Tea

Additions to your Breakfast

Scrambled Eggs \$6 per person

Bacon \$9 per person

BAGGED CONTINENTAL BREAKFAST

Corporate package + \$5.00 per person

Breakfast Parcel Served "TO GO"

Yogurt and fruit parfait

Daily baked breakfast pastry, preserves, butter

Whole fruit

Fruit juices

Locally roasted coffee and assorted tea

REFRESHMENT BREAK ENHANCEMENTS

All prices are plus taxes and service charge

House Made Granola Bars	\$4.50 piece
Yogurt & Fruit Parfaits	\$6.50 each
Assorted Cookies	\$3.50 each
Jumbo Chocolate Chip Cookies	\$4.75 each
House Made Biscotti	\$4.50 each
Mixed Roasted Nuts	\$35 bowl – serves 15
Crudit� & Dips	\$52 platter – serves 15
House Nachos, Chili & Dips	\$128 bowl – serves 15
Basket of Kettle Chips & Dips	\$35 – serves 15
Mixed Candy Bowls	\$35 bowl – serves 15
Chocolate Covered Strawberries	\$6 piece
Local Artisan Cheese Board	\$144 – serves 15
Salumi Board	\$160 – serves 15
Salumi & Cheese Board	\$149 – serves 15
Buttered Popcorn	\$25 bowl – serves 15
Fruit Skewers	\$3 each
Coffee/Tea	\$4.50 per person
House Made Lemonade	\$29 pitcher – serves 12
House Made Ice Tea	\$29 pitcher – serves 12
Mulled Hot Apple Cider & Hot Chocolate Station	\$14 per person
Bottled Still or Sparkling Water	\$6.90 bottle 750 ml
Assorted Soft Drinks	\$3.75 each
Bottled Juice	\$4.80 each (apple juice, orange juice, lemonade)

WORKING LUNCH

All prices are plus taxes and service charge

TO-GO PACKED LUNCH BAG

Corporate Package +\$7.50 per person

SELECTION OF SANDWICHES

Roast Beef Sauerkraut / triple crunch mustard / mayonnaise / lettuce / provolone

Caprese Hot house tomato / Ontario buffalo mozzarella / basil pesto / arugula

Smoked Ham Tomato / sautéed onion / lettuce / maple mustard / mayonnaise / fontina

Turkey Tomato / cranberry jam / lettuce / herb mayonnaise / brie

Tossed Salad One daily tossed seasonal salad

Comes with Jumbo chocolate cookie / whole fruit / bag of chips / assorted pop

SANDWICHES & WRAPS

Corporate Package +\$17 per person

Minimum 20 ppl

BREADS & SPREADS

House made focaccia & locally sourced bread, whipped butter, olive tapenade

SALAD

Cucumber & Chickpea Salad Red onion / peppers / goat cheese / balsamic vinaigrette

Quinoa Salad Grilled zucchini / tomatoes / shredded cabbage / fava beans / mustard dressing

ANTIPASTI

Prosciutto Di San Daniele Compressed melon / saba / olive oil

Pickled Vegetables Adamo Estate Winery honey

Marinated Olives Crostini

SANDWICHES & WRAPS

Roast Beef Sandwich Sauerkraut / triple crunch mustard / mayonnaise / lettuce / provolone

Caprese Sandwich Hot house tomato / Ontario buffalo mozzarella / basil pesto / arugula

Chicken Caesar Wrap Romaine lettuce / buttermilk Caesar dressing / parmigiano

DESSERT

Mixed Berry Panna Cotta Chocolate mousse in petite mason jars / assorted cookies

Locally roasted coffee and tea

WORKING LUNCH

All prices are plus taxes and service charge

BURGER LUNCH

Corporate Package +\$16 per person

Minimum 20 ppl

BREADS & SPREADS

House made focaccia & locally sourced bread, whipped butter, olive tapenade

LOCAL ARTISAN CHEESE BOARD

Selection of Ontario cheeses / preserves / pickles / crostini / Adamo Estate Winery honey

SALADS

Tabbouleh Parsley / Tuscan kale / tomatoes / bulgur / lemon juice / olive oil

Potato & Celery Red skin potatoes / mustard / mayonnaise / celery / chives

Artisanal Lettuce Trio of vinaigrettes / chickpeas / shredded carrots / cheddar cheese / cucumber / marinated mushrooms / tomatoes

BURGER

Vegetarian & vegan options available on request

Grilled Burgers House ground & seasoned burgers / Ontario cheddar cheese / sliced tomato / pickles / lettuce / ketchup / mayonnaise / Ontario mustard

DESSERT

Chocolate Brownie Vanilla ice cream / caramel sauce

Locally roasted coffee and assorted tea

Assorted soft drinks

WORKING LUNCH

All prices are plus taxes and service charge

ITALIAN SPIRIT

Corporate package + \$17 per person
Minimum 20 ppl

BRUSCHETTA

Marinated cherry tomato & pesto
White bean & truffle
Sautéed mushroom & ricotta

SALADS

Kale caesar salad
Chopped salad with balsamic vinaigrette

ANTIPASTI

Ontario mozzarella & marinated tomatoes
Grilled & marinated vegetables

PASTA

Penne in our signature Roma tomato sauce
Meat lasagna
Orecchiette with bacon & parmigiano cream
(Vegetarian pasta available on request)

GARLIC BREAD BASKETS

Housemade and artisan breads olive oil and balsamic

ITALIAN PASTRIES

Assorted pastries served centre table
Locally roasted coffee and tea service

Menu Enhancements

Eggplant Parmigiano	+ \$6.50 per person
Half Baked Chicken	+ \$8.50 per person
Veal Scallopini	+ \$13 per person

SIGNATURE BBQ LUNCH

Minimum 20 guests

Vegetarian & vegan options available on request.

Selection of Salads

Iceberg Salad Tomatoes / crispy bacon bits / croutons / shaved radish / ranch dressing

Coleslaw Shredded assorted cabbage / carrots & celery / mustard mayonnaise / sherry vinegar

Artisanal Lettuce Trio of vinaigrettes / chickpeas / shredded carrots / cheddar cheese / cucumber / marinated mushrooms / tomatoes

Customize Your BBQ Lunch Entrée

Burgers & Hot Dogs

Corporate Package +\$19.50 per person

House ground & seasoned burgers / Ontario cheddar cheese / sliced tomato / pickles / lettuce / ketchup / mayonnaise / Ontario mustard

or

BBQ Chicken

Corporate Package +\$18.50 per person

Slow roasted & grilled whole chicken / finished on our bbq with house made smokey bbq sauce

or

BBQ Chicken & Ribs

Corporate Package +\$22 per person

Slow roasted & grilled whole chicken / slow cooked ribs / finished on our bbq with house made smokey bbq sauce

Dessert

Jumbo Chocolate Chip Cookies

Fresh Fruit Platter

Locally roasted coffee and tea

Assorted soft drinks

SIGNATURE BBQ DINNER

Minimum 20 guests

BREADS & SPREADS

House made focaccia & locally sourced bread,
whipped butter, olive tapenade

Selection of Salads

Iceberg Salad Tomatoes / crispy bacon bits
croutons / shaved radish / ranch dressing

Coleslaw Shredded assorted cabbage / carrots
& celery / mustard mayonnaise / sherry vinegar

Artisanal Lettuce Trio of vinaigrettes / chickpeas
shredded carrots / cheddar cheese / cucumber
marinated mushrooms / tomatoes

Potato & Celery Red skin potatoes / mustard
mayonnaise / celery / chives

BBQ SIDES

Seasonal vegetables

Roast potatoes

Customize Your BBQ Dinner Entrée

BBQ Chicken

Corporate Package +\$19 per person

Slow roasted & grilled whole chicken / finished on our bbq with house made smokey bbq sauce
or

BBQ Chicken & Steak

Corporate Package +\$23 per person

Slow roasted & grilled whole chicken with smokey house made bbq sauce / herb & spice
marinated & grilled Wellington County New York striploin steak
or

Steak & Shrimp 'Surf & Turf'

Corporate Package +\$30 per person

Herb & spice marinated & grilled Wellington County New York striploin steak,
olive, capers & cured tomato marinated shrimp

Dessert

Apple Crumble

Baked apples / oats / streusel / vanilla ice cream

Fresh Fruit Platter

Locally roasted coffee and tea

Assorted soft drinks

RECEPTIONS & DINNERS

GARDEN MENUS

All prices are plus taxes and service charge

Served in our garden (weather permitting) under our marquis tent.
Minimum 15 guests, \$500 rental fee will apply.

GARDEN PIZZA RECEPTION

\$33 per person

WOOD FIRED PIZZAS

Served center table as they come out of our wood fired oven

Pomodoro House made tomato sauce / fresh basil / Ontario mozzarella

Salsiccia House made tomato sauce / fennel sausage / peppers / onions / Ontario mozzarella

Garden Inspired House made tomato sauce / vegetables inspired by the garden harvest

Assorted Soft Drinks

GARDEN DINNER MENU

PIZZA, SALADS & DESSERTS

Corporate Package +\$17 per person

SALADS

Caprese Ontario buffalo mozzarella / farm tomatoes / basil / arugula / saba / olive oil

Farm Salad Shaved root vegetables / pickled beans / artisan lettuce / frisée / snow peas / balsamic vinaigrette

Panmolle Tuscan chopped salad / baguette bread / onions / tomatoes / olive oil / sherry vinegar / shaved reggiano

WOOD FIRED PIZZAS

Served center table as they come out of our wood fired oven

Pomodoro House made tomato sauce / fresh basil / Ontario mozzarella

Salsiccia House made tomato sauce / fennel sausage / peppers / onions / Ontario mozzarella

Garden Inspired House made tomato sauce / vegetables inspired by the garden harvest

DESSERTS

Tiramisu Lady fingers dipped in coffee / mascarpone crema / cocoa dust

Fruit Platter

Locally roasted coffee and tea

Assorted soft drinks

RECEPTIONS & DINNERS

GARDEN MENUS

All prices are plus taxes and service charge

THE ITALIAN GARDEN WAY

Corporate Package +\$63 per person

Family style, sit down

Served in our garden (weather permitting) under our marquis tent.

Minimum 15 guests, \$500 rental fee will apply.

BREADS & SPREADS

House made focaccia & locally sourced bread, whipped butter, olive tapenade

WOOD FIRED PIZZAS

Served center table as they come out of our wood fired oven

Pomodoro House made tomato sauce / fresh basil / Ontario mozzarella

Salsiccia House made tomato sauce / fennel sausage / peppers / onions / Ontario mozzarella

Garden Inspired House made tomato sauce / vegetables inspired by the garden harvest

PRIMI TO SHARE

Salumi Board Our choice of house made salumi / house preserves / pickles / Adamo Estate Winery honey

Formaggi Board Our choice of selected cheeses / house preserves / pickles / Adamo Estate Winery honey

Olives Citrus / chilies / herbs

Selection of Bruschetta Tomato & basil / grilled mortadella / mushroom & truffle

Classic Arugula Salad Shaved parmigiano / fresh tomatoes / olive oil / lemon

SECONDI TO SHARE

Grilled Lamb T Bone Chops Rosemary & smoked paprika marinade

Wood Fired Oven Baked Chicken Herb & spice marinade

Wood Fired Oven Roasted Branzino Stuffed with fresh garden herbs & lemon

Pipi e Patati Roasted peppers & potatoes

Seasonal Vegetables From our garden, roasted, sautéed or steamed

DOLCE

Apple Crumble Baked apples / oats / streusel / whipped Chantilly cream

Fruit Platter With fresh shaved fennel

Locally roasted coffee and tea

CANAPÉS & HORS D'OEUVRES

All prices are plus taxes and service charge

CHEF'S SELECTION

\$14 PER PERSON, SEASONAL SELECTION
BASED ON 4 PIECES PER PERSON

Additional Canapés & Hors d'Oeuvres

\$/dozen

PEA & CHEESE QUICHE

\$29

Pastry crust tart / savoury custard
with peas & Ontario cheddar

MEATBALL

\$34.50

House made meat dumplings
basil pesto / reggiano

MELON & PROSCIUTTO

\$37.50

Honeydew melon / prosciutto
di San Daniele saba / olive oil

SHRIMP COCKTAIL

\$42.50

House made cocktail sauce
butter & wine poached shrimp
herb & olive oil marinade

BOCCONCINI & TOMATO SKEWER

\$35

Pesto marinated bocconcini / saba & olive
oil marinated fresh cherry tomato

MUSHROOM ARANCINI

\$29

House made rice croquettes / toasted local
mushrooms & herbs / truffle aioli / pecorino
romano

WATERMELON & GOAT CHEESE SPOONS

\$23

Fresh cubed watermelon / crumbled goat
cheese / mint

CHICKEN TIKKA

\$39.50

Oven roasted boneless chicken pieces
Indian spices & yogurt marinade
mint chutney

PANEER TIKKA

\$33

Oven roasted Indian cottage cheese pieces
Indian spices & yogurt marinade
mint chutney

BBQ CHICKEN SKEWERS

\$35

Marinated bbq chicken / sweet chili sauce

POTATO & MOZZARELLA CROQUETTES

\$29

Potato & cheese dumplings / spicy tomato sugo / reggiano

POUTINE BOXES

\$36

House cut fries / Canadian cheese curds / scallions
classic gravy

GAZPACHO

\$23

Cold soup shots / cucumber & seasonal
vegetable blend / celery sticks

MINI GRILLED CHEESE

\$29

Locally sourced artisan bread / Canadian cheddar
ketchup

VEGETABLE SPRING ROLLS

\$31

Seasonal vegetable filling / sweet chili dip

PETITE SAMOSAS

\$34

Pea & potato stuffing / tamarind & mint chutney

LIVE CARVING STATIONS

All prices are plus taxes and service charge

SLOW ROASTED WHOLE PORCHETTA

\$19.50 per person

Fully deboned porchetta / our seasoning / slow roasted & carved to order / roasted onions & banana peppers / Italian style bread / grilled rapini hot bomba / selection of mustards

ONTARIO TOP SIRLOIN

\$23 per person

Wellington County top sirloin / triple crunch mustard crust / red wine jus / classic Yorkshire pudding on the side / horseradish

ONTARIO BEEF TENDERLOIN

\$35 per person

Wellington County beef tenderloin / triple crunch mustard crust / red wine jus / horseradish

ONTARIO BEEF STRIPLOIN

\$29 per person

Wellington County beef striploin / triple crunch mustard crust / red wine jus / horseradish

ONTARIO PRIME RIB

\$31 per person

Wellington County beef rib eye / triple crunch mustard crust / local beer & herb marinade / red wine jus / classic Yorkshire pudding on the side / horseradish

WHOLE ROASTED CHICKEN

\$18.50 per person

Herb & spice marinade / fresh herbs & lemon stuffed / natural pan gravy

SALMON WELLINGTON

\$17 per person

Herb & lemon marinade / onion, spinach & ricotta filling / puff pastry crust / fresh lemons / dill crème fraîche

LATE NIGHT STATIONS

All prices are plus taxes and service charge

LIVE ACTION STATIONS

RISOTTO STATION

\$19 per person

Seasonal vegetable risotto
grated parmigiano / butter / olive oil

PASTA STATION

\$17 per person

Fresh house made pasta / choice of
pappardelle, fettucine, spaghetti
or penne / choice of our signature
tomato sugo & cream sauce

SAVOURY STATIONS

PIZZA STATION

\$15 per person

Pomodoro House made tomato sauce
fresh basil / Ontario mozzarella

Salsiccia House made tomato sauce / fennel
sausage / peppers / onions / Ontario mozzarella

Seasonal Vegetable Inspired house made
tomato sauce / vegetables inspired by the season

LOADED POUTINE BAR

\$19 person

House cut Yukon gold fries / Ontario cheese
curds / our house gravy / loaded adds on
with sour cream / bacon bits / pulled pork
scallions / salsa fresco / Ontario cheddar cheese

SLIDER BAR

\$21 per person

BBQ Pulled Pork Our smokey bbq sauce
coleslaw / soft milk bun

Meatball Tomato sugo / basil pesto
reggiano / soft milk bun

Mushroom Herb marinated & roasted
caramelized onion / soft milk bun

*Add poutine to slider bar for
an additional \$5 per person*

TACO BAR

\$23 per person

Soft & hard shells / chipotle lime chicken
grilled flank steak / classic ground beef
Canadian cheddar cheese / guacamole
sour cream / scallions / shredded iceberg lettuce
sliced olives / salsa fresca / fresh limes

SALUMI DISPLAY

\$29 per person

Our choice of house made salumi sliced in front of you
house preserves / pickles / Adamo Estate Winery honey
house made focaccia / crostini

FORMAGGI DISPLAY

\$26.50 per person

Our choice of cheeses / house preserves
pickles / Adamo Estate Winery honey
house made focaccia / crostini

ANTIPASTO STATION

\$32 per person

Selection of Vegetarian Antipasti

Marinated mushrooms / grilled & marinated vegetables
fire roasted & marinated red pepper / caponata
fried cauliflower & zucchini / stuffed eggplant
marinated tomatoes & bocconcini cheese

Selection of Bread House made fresh stuffed focaccia
artisan locally sourced bread / crostini

From Our Cellar Prosciutto di San Daniele
capocollo / soppressata / cured sausages

From Our Cheese Cave Our choice of cheeses
preserves & pickles from our cantina
Adamo Estate Winery Honey

STATIONS

All prices are plus taxes and service charge

FRESH FRUIT BAR

\$15 per person

Assorted fresh fruit & berries / exotic fruits

CANDY BAR

\$16 per person

Selection of candy / wine gums / gummies / smarties / m&m's / chocolate bars
marshmallows / sweets & more

CUPCAKE BAR

\$17 per person

Variety of cupcakes with different flavours

SUNDAE BAR

\$20.50 per person

Selection of ice cream (vanilla, chocolate & strawberry) candy / chocolate fudge / strawberry compote
caramel sauce / sprinkles / marshmallows / chocolate shavings / maraschino cherries / assorted cut fruit

Live Action Station

CANNOLI BAR

\$21 per person

Made to order in view of your guests / four different flavours (classic / chocolate / pistachio / mocha)

WAFFLE BAR

\$21.50 per person

Vanilla waffles / strawberry compote / fresh cut seasonal fruit & berries
whipped cream / maple syrup / maraschino cherries / chocolate fudge / caramel sauce

HOCKLEY SWEET DISPLAY

\$24.50 per person

Cakes / pastries / tortes / candy / macaroons / cupcakes / seasonal pies / fresh fruits
mini sundae bar / Italian desserts in mason jars

BUFFET DINNER

THE ITALIAN WAY

All prices are plus taxes and service charge

Corporate Package +\$31 per person
Minimum 20 guests

BREADS & SPREADS

House made focaccia & locally sourced bread, whipped butter, olive tapenade

Antipasti

Caprese Ontario buffalo mozzarella / farm tomatoes / basil / arugula / saba / olive oil

Roman Salad Frisée / toasted walnut / shaved radish / anchovy dressing

Chopped Salad Radicchio / endives / romaine / aged balsamic vinaigrette

Artisanal Lettuce Trio of vinaigrettes / chickpeas / shredded carrots / cheddar cheese / cucumber / marinated mushrooms / tomatoes

Warm Olives Citrus / chilies / herbs

Caponata Stewed & pickled seasonal vegetables / olives

Prosciutto Di San Daniele Compressed melon / saba / olive oil

Formaggi Board Our choice of selected cheeses / house preserves / pickles / Adamo Estate Winery honey

Pasta & Soup

Minestrone Seasonal vegetables / tomato broth

Lasagna Meat bolognese / ricotta & spinach filling / béchamel / tomato sugo / reggiano

Entrée

Chicken Cacciatore Braised chicken / tomatoes / peppers / onions

Cozze e Vongole Bianca Steamed mussels & clams / fennel / cannellini beans / white wine / herbs

Pipi e Patati Roasted peppers & potatoes

Rapini Rendered pancetta / steamed with chili & garlic

Dessert

Tiramisu Lady fingers dipped in coffee / mascarpone crema / cocoa dust

Cannoli Classic / chocolate / mocha

Locally roasted coffee and assorted tea

Corporate Package +\$24.50 per person

Minimum 20 guests

Starter

Orzo Salad Beans / cucumber / onion / olives / goat cheese / lemon vinaigrette

Falafel Chickpeas / kale / parsley / tahini dip

Roasted Red Pepper Hummus Crudité

Tabbouleh Parsley / Tuscan kale / tomatoes / bulgur / lemon juice / olive oil

Tzatziki Greek yogurt / cucumbers / garlic / dill / mint / parsley

Artisanal Lettuce Trio of vinaigrettes / chickpeas / shredded carrots / cheddar cheese / cucumber / marinated mushrooms / tomatoes

Entrée

Sumac Spiced Salmon Oven roasted / fresh orange slice / olive oil

Lemon & Za'atar Chicken Oven baked and pulled chicken / pita bread

Cilantro & Lime Rice Peas / corn / olives

Seasonal Vegetables Roasted, steamed or sautéed

Dessert

Polenta Cake Caramel sauce / whipped Chantilly cream

Fruit Platter

Locally Roasted Coffee and Assorted Tea

BANQUET DINNER MENUS

All prices are plus taxes and service charge

BREADS & SPREADS

House made focaccia & locally sourced bread, whipped butter, olive tapenade

Appetizer Selection

Included in your menu.

Additional soup or salad course \$13 per person

Soups

ROASTED SQUASH

Honey & thyme marinated & roasted butternut squash
crème fraîche / buttered croutons

CAULIFLOWER & PEA

Crispy onion / petite seedlings

TRUFFLE MUSHROOM

Local mushrooms / toasted walnuts / garlic butter crostini

CREAM OF CELERIAC

Crispy bacon shards / croutons / chive oil / reggiano

CALDO VERDE

Collard greens / potatoes / crispy leeks

Salads

BOSTON LETTUCE & BEETS

Torn lettuce / roasted heirloom beets / pine nuts / pickled onions / quinoa
feta cheese / champagne vinaigrette

CAESAR SALAD

Romaine hearts / buttermilk Caesar dressing / crispy bacon shards
fresh lemon / parmigiano cheese

RAW SALAD

Artisanal lettuce / shaved watermelon & baby red radish / shredded carrot
sliced cucumber / fresh cherry tomatoes / balsamic vinaigrette

CHICORY SALAD

Radicchio / endives / toasted walnuts / grilled pears
crumbled goat cheese / maple & mustard vinaigrette

GREEN SALAD MIX

Arugula / frisée / spinach / shaved carrots / pomegranate seeds
pickled shaved fennel / parmigiano shards / dill vinaigrette

BANQUET DINNER MENUS

All prices are plus taxes and service charge

Entrées

Priced per person (one option selected for all guests – vegetarian meals provided).

CHICKEN SUPREME

Included in package

Our seasoning spice marinated & oven roasted / cheddar & pea polenta seasonal vegetables / tarragon jus

PAN SEARED SALMON

Included in package

Pan seared & oven baked / mascarpone pomme purée seasonal vegetables / carrot crisps / dill & caper beurre blanc

WILLOWGROVE PORK LOIN

Included in package

Cast iron pan seared / mustard & herb crusted sweet potato mash / seasonal vegetables / maple jus

STUFFED CHICKEN SUPREME

Package + \$6.50

Ricotta & spinach stuffing / herb pomme purée seasonal vegetables / confit garlic jus

HALIBUT

Package + \$11 (seasonal May – September)

Herb marinated & crusted oven baked halibut pea risotto / seasonal vegetable / shoestring potatoes lemon & olive cream sauce

GRILLED STRIPLOIN

Package + \$11

Our seasoning spice marinated & grilled Wellington County New York strip steak / oven roasted & smashed baby potatoes seasonal vegetables / port wine jus

CARVED BEEF TENDERLOIN & CHICKEN SUPREME

Package + \$15

Triple crunch mustard crusted Wellington County beef tenderloin & our seasoning marinated chicken supreme / mascarpone pomme purée or herb potato cake / seasonal vegetables / appassimento jus

CARVED BEEF TENDERLOIN

Package + \$17

Triple crunch mustard crusted Wellington County beef tenderloin / celeriac crema mushroom & fregola ragout / seasonal vegetables / porcini jus

PRIME RIB

Package + \$18

Triple crunch mustard crusted & slow roasted Wellington County beef rib eye classic Yorkshire pudding / whipped herb potatoes / seasonal vegetables green peppercorn jus

SURF & TURF

Package + \$19

Triple crunch mustard crusted & carved Wellington County beef tenderloin olive, capers & cured tomato marinated & grilled jumbo shrimp / mascarpone pomme purée / seasonal vegetables / crispy fried onion / double smoked bacon jus

DESSERT SELECTIONS

All prices are plus taxes and service charge

Included in your menu.

Desserts

Tiramisu Lady fingers dipped in coffee / mascarpone crema / cocoa dust

Polenta Cake Caramel sauce / whipped Chantilly cream

Apple Crumble Baked apples / oats / streusel / whipped Chantilly cream

Chocolate Brownie Vanilla ice cream / caramel sauce

Lemon Cheesecake Graham cracker crust / raspberry compote

Berry Panna Cotta Mixed berry compote / sweetened cream
chocolate shavings

Affogato Vanilla ice cream / marinated berries / espresso

Black Forest Trifle Chocolate sponge / maraschino cherry
whipped mascarpone cream layer

Crème Brûlée Vanilla custard / stone fruit compote

Nutella Chocolate Ganache Torta Short crust pastry / chocolate
ganache whipped Nutella crema / fresh seasonal berries

Chocolate Mousse Dark chocolate mousse / Chantilly cream
amaretti cookie / chocolate shavings

Dessert Enhancement

TRIO PLATE

+ \$7.50 per person

Petite chocolate trifle with amarena cherry / pistachio & mocha
cannoli / caramel cheesecake with berry compote

TRIO OF CHOCOLATE MOUSSE

+ \$10 per person

Dark chocolate mousse with maraschino cherry / white chocolate
mousse with blackberry compote / milk chocolate mousse with
macaroon & crumbled chocolate wafers

TRIO OF FRUIT & DESSERT

+ \$6 per person

Fresh seasonal sliced fruits / macerated seasonal fresh berries
with Chantilly cream / caramel panna cotta with chocolate cigars

MENU ENHANCEMENTS

All prices are plus taxes and service charge

Appetizers

Add as a course to any of our plated menus. Prices are per person.

ANTIPASTO BOARD

\$22

Prosciutto di San Daniele / stuffed eggplant / marinated mushrooms
house marinated olives / pickled beans / shaved & pickled fennel
basil pesto marinated bocconcini cheese / garlic & herb butter crostini
shaved parmigiano / oven roasted tomatoes / maple balsamic / olive oil

MISTA BOARD

\$21

Our choice of house made salumi & cheese / house preserves & pickles
from our cantina / Adamo Estate Winery honey / crostini

OLIVES & MANCHEGO RISERVA

\$19

Citrus / chilies / herbs / marinated manchego cheese / crostini
pickles & preserves from our cantina

TRIO OF CROSTONE PLATE

\$17

Toasted mushroom & herb ricotta / fire roasted & herb marinated
red pepper / saba marinated roasted figs with whipped goat cheese

BURRATINI PLATE

\$19.50

Baby arugula / pickled beans / garlic & herb butter crostini
aged balsamic / olive oil

COLD SEAFOOD PLATE

\$26

Petite octopus salad with potatoes / beans / roasted red pepper
confit garlic & fresh lemon juice / crab cakes with quick pickled fennel
spicy tomato jam

Pasta

Add as a course to any of our plated menus. Prices are per person.

MANICOTTI

\$18

House made pasta / ricotta & spinach filling / béchamel
our tomato sugo / parmigiano / basil

SPAGHETTI POMODORO

\$16

House made pasta / our tomato sugo / parmigiano / basil

FETTUCINE CON SALSICCIA

\$22.50

House made pasta / fennel sausage / local mushrooms / spinach
chilies / parmigiano cream

PAPPARDELLE AL CONIGLIO

\$21

House made pasta / braised rabbit ragu / herbs / our tomato sugo
reggiano

LASAGNA

\$23

House made pasta / meat bolognese sauce / ricotta & spinach filling
Ontario mozzarella / béchamel / our tomato sugo / reggiano

ORECCHIETTE

\$15

Short cut pasta / double smoked bacon / peas / choice of sauce from
our tomato sugo or parmigiano cream / spinach / rapini / reggiano

BEVERAGE SERVICE OPTIONS

HOST BAR

If a minimum of \$500 net is not met, a \$25/hour (minimum 4 hours) labour charge will apply. Below prices include ice, glasses, basic bar mix and garnishes. A pre authorization on a credit card of \$20 per guest is required prior to event start.

LIQUOR (1OZ)	\$9.00 per drink
DOMESTIC BEER	\$8.00 per bottle
IMPORTED BEER	\$9.00 per bottle
COOLERS	\$8.75 per bottle
SOFT DRINKS	\$4.00 per drink
HOUSE WINE	\$8.50 per glass \$43 per bottle

Pricing is excluding taxes and 18% service charge.
Charges will be incurred on consumption and bottles opened throughout the event. Bar service is offered up to 1am.

Additional selections available upon request.

CASH BAR

If a minimum of \$500 net is not met, a \$40/hour (minimum 4 hours) labour charge will apply. Below prices include ice, glasses, basic bar mix, garnishes, bartender and cashier.

LIQUOR (1OZ)	\$12.00 per drink
DOMESTIC BEER	\$10.75 per bottle
IMPORTED BEER	\$12.00 per bottle
COOLERS	\$11.75 per bottle
SOFT DRINKS	\$5.50 per drink
HOUSE WINE	\$11.50 per glass \$57.50 per bottle

Pricing is including taxes and 18% service charge. Bar service is offered up to 1am.

Additional selections available upon request.



HOCKLEY
VALLEY RESORT