

Christmas Dinner Selections

DINNER BUFFET #1

(Minimum 30pple)

Choose 4 of the Following Salads:

Assorted Baked Breads and Butter

Mixed Organic Greens with our House Vinaigrette

Shrimp Thai Noodle Salad

Mediterranean Pasta Salad

Roasted Vegetable Root Salad

Spinach Salad with Red Onions and Mushrooms

Caesar Salad

Beet Salad

Grilled Portobello and Mushroom Salad

Cous Cous Salad

Orzo Salad

Broccoli Salad

Red Nugget Potato Salad

Crudite Platter with Fresh Herb Dip

IN THE CHAFING DISH:

Seasonal Vegetables

Garlic Mashed Potatoes

Spiced 7 Grain Rice

Roasted Red Pepper Sauce served on choice of penne, whole wheat penne or fettuccini noodles

Choose one of the following:

Roasted Turkey with Herb Stuffing

Honey Glazed Ham

Baron of Beef with Mustards and Au Jus

Marinated Pork Tenderloin with a Wild Mushroom Demi

Basa topped with a Ginger and Green Onion Tapanade

Chef's Selection of Christmas Desserts with a Fresh Fruit Platter

Freshly Brewed Coffee and Tea

\$35.95 per person

DINNER BUFFET #2

(Minimum 30pple)

Choose 5 of the Following Salads:

Assorted Baked Breads and Butter

Mixed Organic Greens with our House Vinaigrette

Shrimp Thai Noodle Salad

Mediterranean Pasta Salad

Roasted Vegetable Root Salad

Spinach Salad with Red Onions and Mushrooms

Caesar Salad

Beet Salad

Grilled Portobello and Mushroom Salad

Cous Cous Salad

Orzo Salad

Broccoli Salad

Red Nugget Potato Salad

Crudités Platter with Fresh Herb Dip

IN THE CHAFING DISH:

Seasonal Vegetables

Garlic Mashed Potatoes

Spiced 7 Grain Rice

Roasted Red Pepper Sauce served on choice of penne, whole wheat penne or fettuccini noodles

Marinated Pork Tenderloin with a Wild Mushroom Demi

Choose one of the following:

Roasted Turkey with Herb Stuffing

Honey Glazed Ham

Baron of Beef with Mustards and Au Jus

Basa topped with a Ginger and Green Onion Tapanade

Chef's Selection of Christmas Desserts with a Fresh Fruit Platter

Freshly Brewed Coffee and Tea

\$40.95 per person

DINNER BUFFET #3

(Minimum 30pple)

Choose 5 of the Following Salads:

Assorted Baked Breads and Butter

Mixed Organic Greens with our House Vinaigrette

Shrimp Thai Noodle Salad

Mediterranean Pasta Salad

Roasted Vegetable Root Salad

Spinach Salad with Red Onions and Mushrooms

Caesar Salad

Beet Salad

Grilled Portobello and Mushroom Salad

Cous Cous Salad

Orzo Salad

Broccoli Salad

Red Nugget Potato Salad

Crudités Platter with Fresh Herb Dip

Assorted European Meats and Cheese Platter

IN THE CHAFING DISH:

Seasonal Vegetables

Garlic Mashed Potatoes

Spiced 7 Grain Rice

Roasted Red Pepper Sauce served on choice of penne, whole wheat penne or fettuccini noodles

Marinated Pork Tenderloin topped with a Wild Mushroom Demi

Roasted Turkey with Herb Stuffing

Choose one of the Following:

Honey Glazed Ham

Baron of Beef with Au Jus and assorted mustards

Basa topped with a Ginger and Green Onion Tapanade

Chef's Selection of Christmas Desserts with a Fresh Fruit Platter

Freshly Brewed Coffee and Tea

\$45.95 per person

TO ENHANCE YOUR BUFFET:

*Cheese Tray of Canadian and International Cheese
Served with Crackers and Grapes
\$2.95 per person*

*Mirror Display of Fine European Meats includes:
Turkey, European Sausage, Roast Beef and Assorted Pate
\$2.95 per person*

*Combination of Cheese and Deli Meat Platter
\$3.95 per person*

*Chilled Seafood Platter includes
A Selection of Salmon, Shellfish and Smoked Fish
\$4.95 per person*

*Chocolate Fountain Fondue served an assortment of
Seasonal Fresh Fruits for Dipping
\$3.95 per person*

ADD TO YOUR CARVERY

*Carved Honey Glazed Ham
\$2.95 per person*

*Carved Baron of Beef with Au Jus
\$2.95 per person*

*Carved Roasted Leg of Lamb
\$3.95 per person*

Platter Style Turkey Dinner

(Minimum 20 pple)

Assorted Baked Breads Butter

Choose 3 of the following served platter salads:

Mixed Organic Greens with our House Vinaigrette

Shrimp Thai Noodle Salad

Mediterranean Pasta Salad

Roasted Vegetable Root Salad

Spinach Salad with Red Onions and Mushrooms

Caesar Salad

Beet Salad

Grilled Portobello and Mushroom Salad

Cous Cous Salad

Orzo Salad

Broccoli Salad

Red Nugget Potato Salad

Assorted Pickle Platter

*Roasted Red Pepper Sauce served on choice of penne, whole wheat penne or
fettuccini noodles*

Main Course served platter style

Seasonal Vegetables

Garlic Mashed Potatoes

Roasted Turkey with stuffing

Gravy and Cranberry sauce

Dessert Buffet

Chef's Selection of Christmas Desserts

Fresh Fruit Platter

Freshly Brewed Coffee and Tea

\$34.95 per person

PLATED DINNER

(Minimum 20pple)

*Assorted Baked Breads and Butter
Mixed Organic Greens with our House Dressing*

Choose One of the Following:

Roasted Turkey with Herb Stuffing

Braised Beef Short Ribs with Au Jus

Basa topped with a Ginger and Green Onion Tapanade

Marinated Pork Tenderloin topped with a Wild Mushroom Demi

Chicken Breast topped with a Tarragon Cream Sauce

Sirloin Steak topped with a Blue Cheese Sauce

\$29.95 per person

***All plated dinners are served with
Seasonal Vegetables and Chefs Choice Potatoes***

Chef's selection of assorted desserts

Freshly Brewed Coffee and Tea

Dinner Buffet with Plate Service

(Minimum 20pple)

Salad Buffet

Choose 4 of the Following Salads:

Assorted Baked Breads and Butter

Mixed Organic Greens with our House Vinaigrette

Shrimp Thai Noodle Salad

Mediterranean Pasta Salad

Roasted Vegetable Root Salad

Spinach Salad with Red Onions and Mushrooms

Caesar Salad

Beet Salad

Grilled Portobello and Mushroom Salad

Cous Cous Salad

Orzo Salad

Broccoli Salad

Red Nugget Potato Salad

Crudités Platter with Fresh Herb Dip

Choose One of the Following Served Entrees:

Roasted Turkey with Herb Stuffing

Braised Beef Short Ribs with Au Jus

Basa topped with a Ginger and Green Onion Tapanade

Marinated Pork Tenderloin topped with a Wild Mushroom Demi

Chicken Breast topped with a Tarragon Cream Sauce

Sirloin Steak topped with a Blue Cheese Sauce

All dinners are served with

Seasonal Vegetables and Chefs Choice Potatoes

Dessert Buffet

Chef's Selection of Christmas Desserts and Fruit Platter

Freshly Brewed Coffee and Tea

\$32.95 per person

Receptions

(Minimum 3 dozen of each)

COLD

- * Roasted Red Pepper and Garlic puree spread on a Crostini*
- * Thin Sliced Roast Beef and Horseradish mayo on a Crouton*
- * Vegetarian Rice Roll, crisp Vegetable tossed with a spicy Thai Dressing*
- * Roma tomatoes, Fresh Basil, Onions and Olive Oil Bruchetta on Fresh olive Bread*
- * Stuffed Eggs topped with Caviar*

\$19.00 per dozen

HOT

- * Breaded Shrimp with Cocktail Sauce*
- * Assorted Mini Quiche*
- * Jumbo Teriyaki Meat Balls*
- * Feta and Spinach stuffed Tartlet's*
- * Chicken or Beef Mini Samosa*

\$19.00 per dozen

COLD

- * Prosciutto wrapped with Fresh Melon*
- * Peppered Goat Cheese wrapped in a Phyllo Pastry*
- * Smoked Salmon and Dill cream cheese spread on Marble Rye*
- * Grilled Zucchini topped with Red Onion and Bocconcini*

\$21.00 per dozen

HOT

- * Choice of Prawn or Scallops wrapped with smokey Bacon served with Cocktail Sauce*
- * Mushroom Caps stuffed with Dungeness crab and baby dill*
- * Mediterranean Spiced Chicken Souvalki*
- * Chicken Satay in a Spicy Peanut Sauce*

\$21.00 per dozen

DIPS AND SPREADS

(serves 25pple)

Nine Layer Mexican Dip

Refried Beans, Guacamole, Sour Cream, Salsa, Tomatoes, Green Onions, Black Olives, Jack Cheese and Marble Cheese served with Tortilla Chips

\$65.00

Baked Artichoke Dip

Full Artichokes baked in Parmesan Cheese topped with Baby Shrimp and green onions served with Baked Breads

\$85.00

Black Bean Dip

Slow cooked Black Beans with Hickory Smoked Bacon and Onions smothered in three cheeses

\$65.00

Baked Wheel of Brie

A Full wheel of Brie cheese spilt in half and stuffed with Roasted Garlic then slowly baked and served with Fresh Baguettes

\$85.00

Chocolate Fondue

Melted Belgium Chocolate served with an assortment of Seasonal Fresh Fruits for dipping

\$95.00

RECEPTION PLATTERS

Crudite Platter with Fresh Herb Dip
\$2.95 per person

Seasonal Fresh Fruit Mirror
\$3.95 per person

*Cheese Tray of Canadian and International Cheeses served with Crackers
and Grapes*
\$5.95 per person

*Mirror Display of Fine European Meats includes:
Turkey, European Sausage, Roast Beef and Assorted Pate*
\$5.95 per person

Combination of Cheese and Deli Meat Platter
\$5.95 per person

*Seafood Platter includes
A Selection of Smoked and BBQ Salmon, Chilled Shellfish and
Peppered Fish*
\$6.95 per person

An assortment of Finger Sandwiches with a variety of fillings
\$5.95 per person

An assortment of Dessert Squares
\$2.95 per person

Eagle Creek House Baked Cookies
\$20.00 per dozen

Sushi Platters

Minimum of 3 platters per order

Platter A

52 pieces

Contains NO Raw Fish

12 – California Rolls, 10 – Futo Maki, 6 – Spicy BBQ Salmon, 6 – Cucumber Rolls, 12 – Vegetarian Rolls, 6 – Avocado & Cucumber Rolls

\$79.95 per platter

Platter B

58 pieces

Contains Some Raw Fish

12 – California Rolls, 10 – Futo Maki, 6 – Spicy BBQ Salmon, 6 – Veggie Maki, 6 – Fresh Tuna Rolls, 6 – Fresh Salmon Roll, 3 – Tuna Nigiri, 4 – Salmon Nigiri, 2 – Tamago, 3 – Cooked Shrimp Nigiri

\$99.95 per platter

Platter C

76 pieces

Contains NO Raw Fish

24 – California Rolls, 10 – Futo Maki, 6 – Spicy BBQ Salmon, 6 – Cucumber Rolls, 6 – Avocado & Cucumber Rolls, 6 – Cooked Shrimp Rolls, 18 – Vegetarian Rolls

\$99.95 per platter

Platter D

62 pieces

Contains Some Raw Fish

12 – California Rolls, 10 – Futo Maki, 6 – Fresh Tuna Rolls, 6 – Fresh Salmon Rolls, 6 – Veggie Maki, 5 – Tuna Nigiri, 5 – Salmon Nigiri, 4 – Crab Meat Nigiri, 4 – Surf Clam Nigiri, 4 – Cooked Shrimp Nigiri

\$129.95 per platter

Banquet Bar

Host Bar Prices:

<i>Bar Brands</i>	<i>1 oz.</i>	\$ 4.50
<i>Premium Brands</i>	<i>1 oz.</i>	\$ 4.50
<i>Deluxe Brands</i>	<i>1 oz.</i>	\$ 5.50
<i>Domestic Beer</i>	<i>per bottle</i>	\$ 4.50
<i>Cider/Cooler</i>	<i>per bottle</i>	\$ 4.50
<i>Corona</i>	<i>per bottle</i>	\$ 5.25
<i>Heineken</i>	<i>per bottle</i>	\$ 5.25
<i>Domestic House Wine</i>	<i>6 oz. glass</i>	\$ 4.50
<i>Liqueurs</i>	<i>1 oz.</i>	\$ 5.50
<i>Cognac/Grand Marnier</i>	<i>1 oz.</i>	\$ 5.50
<i>Soft Drinks</i>		\$ 2.00
<i>Mineral Water</i>		\$ 3.00
<i>Non Alcohol Beer</i>		\$ 3.00
<i>Fruit Punch</i>	<i>per gallon</i>	\$ 45.00
<i>Liquor Punch</i>	<i>per gallon</i>	\$ 85.00
<i>Champagne Punch</i>	<i>per gallon</i>	\$ 80.00

Cash Bar:

Domestic Beer, Bar Brand Liquor, Domestic Wine (6 oz. Glass)
All drinks are \$5.25 each, including all taxes.

GENERAL INFORMATION

1. The guaranteed number of guests attending a function/banquet is required at least 48 hours in advance. Should no guarantee be received, we will prepare and charge for the original number contracted. You will be billed for the guaranteed number given, or attendance, whichever is greater. We reserve the right to change rooms should your numbers be significantly less than originally booked.
2. A non-refundable deposit and valid credit card are required to secure the reservation on a definite basis. Full payment is required on the day of the event based upon estimated attendance. Adjustments to the account will be either billed or refunded after the function. In the event there are additional charges, payment owing shall be settled within 5 working days.
3. Functions canceled less than 30 days prior to the event will be liable for 50% of the estimated food and beverage revenue based on the approximate guest number. No charges will occur if the space is rebooked. Cancellations made less than 7 days prior to the event will be charged 100% of the contracted food and beverage revenue. In the event of the cancellation, the notice must be received in writing and the deposit is non-refunded.
4. Eagle Creek must be notified at least three days prior to your function of any materials to be delivered to the facility for use during your function.
5. Eagle Creek cannot be held liable for items lost or stolen from our function rooms, nor for items not delivered intact either before, during, or after your function.
6. We reserve the right to inspect and control all private functions, including the conduct and performance of entertainers and audible level of music.
7. We reserve the right to charge the convenors for all damages incurred by the occupants and/or agents.
8. All menu prices and room rental charges are subject to change without notice. Prices can be confirmed no more than 60 days prior to the function date.
9. Eagle Creek does not permit nails, staples, tacks, etc. to be used on function room walls. Masking tape is permissible.
10. All convenors bringing bands or disco music into the facility will be charged \$59.17 in accordance with the SOCAN Performing Rights.
11. Food and/or beverage in a function/banquet room must be supplied by Eagle Creek.
12. Provincial Liquor Laws do not permit the service of alcohol prior to 11:00 a.m. and after 1:00 a.m.
13. Please note that all food and beverage prices are subject to applicable taxes (Beverage Sales Tax of 10%, GST of 6%) and a service charge of 15%