

***Sheridan Park
Conference Centre
Menu***

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Event Planning Check List

Below are a few simple tips that should assist you in ensuring that your event is perfect!

- (1) Have you sent out notices/invitations to your event at least one month in advance?
- (2) Is your RSVP date set for two weeks prior to the event date? You will note on your contract with the Conference Centre that your final head count is required **no later than the Tuesday one week prior to your event.** It is critical to the success of your event that you keep this date in mind!
- (3) Have you asked your guests if there are any special dietary/allergy restrictions?
- (4) Will you need a bartender, floral arrangements, a disc jockey, a commemorative cake, special audio visual equipment, special communications equipment?
- (5) What type of seating configuration will your event require? Do you want buffet or plated service? Would you like to have your clients dine in the Club Cafe at lunch?
- (6) Will you require access to the room more than one hour in advance of the start time for your event?
- (7) What name do you want your event posted as at the Conference Centre.
- (8) Will you want to be invoiced for your event on the day of the event? If so, you should notify the Conference Centre in advance.

Beverages

Freshly Brewed Regular or Decaffeinated Coffee (*12 cups per pot*)

Assorted Tea

Assorted Regular Fruit Juices /Soft Drinks

2%, Skim, Chocolate Milk

Premium Fresh Juices - 100% Juice (*not from concentrate*)

Breakfast Items

Continental Breakfast

*an assortment of freshly baked muffins, croissants and cinnamon rolls***

Fresh Fruit Platter

a selection of market fresh seasonal fruit

Fresh Fruit Salad

marinated fresh seasonal fruit highlighted with a mint chiffonade

Fresh Bagels with Cream Cheese

*****All muffins and croissants are baked fresh daily in the Conference Centre kitchen. 1.5 pieces per person are provided.***

Break Snacks

Vegetable and Dip Tray

Fruit Tray

Fruit and Cookie Tray

Fruit and Cheese Tray

Cheese Tray

Premium Cheese Tray

Assorted Cookie Tray

Assorted Sweets Tray



Working Lunch

Assorted Sandwich Platter

a variety of deli meats, tuna and egg filling, roast beef on a selection of fresh baked breads and baguettes

Supreme Sandwich Platter

Minimum of 15 People

A variety of choice grilled and roasted meats, smoked salmon, seafood salad, grilled vegetable wraps, steak fajita, rare roast beef on baguette

Triple "S"

Minimum of 15 People

Choose our daily soup and salad to accompany your sandwich platter or choose one of your favourites from the menu

LUNCHEON BUFFET MENU

(All served in the dining room only)

Minimum of 15 People

Lemon Caper Chicken with Seasoned Rice

Served with Mixed Field Greens Salad, Buttered Corn, rolls and butter

Grilled Cajun Chicken Breast with Roasted Potatoes

Served with Mixed Field Greens Salad, Maple-Glazed Carrots, rolls and butter

Grilled Asian-Style Flank Steak with Seasoned Rice

Served with Coleslaw, Vegetarian Stir Fry, rolls and butter

Mighty Meaty Lasagna

Served with Caesar Salad, Italian Mixed Vegetables, rolls and butter

Maple Chili Salmon with Seasoned Wild Rice

Served with Mixed Field Greens Salad, Buttered Corn, rolls and butter

Special Occasions
Cocktail Party/Appetizer Menu
Dips & Chips
(a choice of two)

Hummus and grilled Pita
Bruchetta on Crostini
Black Bean Salsa or Fresh Tomato Salsa with Tortilla Chips
Herbed Polenta grilled with Smoked Tomato Jam

Hot & Cold Hors d'oeuvre
(a choice of six)

(limited to 1 seafood choice or 3 meat choices, please add \$2.00 per person for any additional choices over 6)

Exotic Mushroom Phyllo Triangles
Herb Marinated Grilled Shrimp & Scallops Skewers
Spinach Feta Cigars
Vegetarian Spring Rolls
Port Marinated Grapes with Brie Cheese and Roasted Garlic on Crostini
Miniature Quiches
Cocktail Shrimp
Chicken Fingers with Plum Sauce
Curried Chicken Skewers
Poached Salmon with Mustard Dill Sauce
Beef Satay with Peanut Sauce
Cold Rare Roast Beef on Baguette
Roasted Mini Red Potatoes with Blue Cheese & Walnut Cream Cheese
Pizza Blanca
Seasonal Fruit & Cheese Platter
Smoked Salmon on Potato Rosti
Grilled Portebello Mushroom on Herbed Polenta

Soups

Cream of Broccoli
Cream of Mushroom
Butternut Squash
Southwestern Black Bean
Minestrone
Lemon Chicken
Carrot Jalapeno
Roasted Corn Chowder
Hearty Vegetable
Roasted Onion and Garlic
Hot and Sour
Salmon Chowder
Shrimp Bisque
Potato Leek
Chicken Tortellini
Beef Barley
Gazpacho

Salads

Organic Field Greens

*With Balsamic Vinaigrette and Toasted Pine Nuts,
Or Raspberry Vinaigrette and Berries,
Or Blue Cheese and Toasted Walnuts,
Or Charred Red Onion Vinaigrette and Orange Segments*

Classic Caesar Salad

With crisp Romaine leaves; also available in a Vegetarian preparation

Club Cafe Chopped Salad

With fresh market Vegetables and Romaine and Raddicchio leaves

Baby Spinach with Buttermilk Dressing and Orange Segments

Traditional Greek Salad

With Tomato Wedges, Feta cheese, Kalamata Olives, Peppers, on crisp Romaine leaves

Garden Pasta Salad

With fresh market Vegetables and a zesty Italian vinaigrette

Tabbouleh

Traditional bulgur wheat with Parsley, Mint, Tomato, Red Onion, Lemon, and Olive Oil

Seafood Pasta Salad

With a crisp vegetable garnish and creamy Herb dressing

Tomato and Onion Salad

With Balsamic Vinaigrette, Parsley, Kalamata Olives and toasted Pine Nuts

Dinner

*Grilled, herb marinated prawns and giant scallops on lemon risotto with
Charred tomatoes and sautéed button mushrooms*

*Herb roasted rack of lamb served on roasted garlic mashed potatoes with a red
Wine reduction and grilled Tuscan vegetables*

*Crispy pan roasted duck breast with a cranberry and jalapeno glaze served on
Potato rosti with roasted root vegetables*

*Beef tenderloin with a mustard herb crust and roasted garlic and shallot jus
Served with roasted sage potatoes and steamed cauliflower with tarragon*

*Salmon fillet, sautéed leeks and red peppers in phyllo with saffron cream
Accompanied by saffron rice and maple glazed baby carrots*

*Prime rib of beef with a red wine jus and Yorkshire pudding served with
roasted sage potatoes and broccoli florets*

*Salmon fillet with a chili and maple glaze accompanied by a
wild rice medley and glazed baby carrots*

*Salmon fillet with a sesame and panko crumb crust served with scented
rice and an Asian vegetable stir-fry*

Dinner

(Continued)

Chicken breast supreme stuffed with ricotta cheese and spinach served with sage roasted potatoes and a steamed vegetable medley

Traditional, rare roast of beef served au jus with sage roasted potatoes and a steamed vegetable medley

Chicken breast with a lemon caper sauce accompanied by lemon-scented rice and parslied baby carrots

~~~~~

# *Pasta*

## *Mighty Meaty Lasagna*

*Traditional meat filling with herbed ricotta and sliced mushrooms*

## *Grilled Vegetable Lasagna*

*Grilled marinated vegetables, herbed ricotta cheese in a zesty tomato sauce*

## *Exotic Mushroom Lasagna*

*Portobello, white and cremini mushrooms with caramelized onions and herbed ricotta cheese in a rich bechamel sauce*

## *Cheese Tortellini with Rose Sauce*

## *Spinach and Ricotta Agnolotti with Rose Sauce*

## *Walnut and Ricotta Agnolotti with Blue Cheese Cream Sauce*

## *Fettuccini Alfredo*

## *Mushroom Ravioli with Blue Cheese Cream Sauce*

## *Smoked Tomato Sauce and Garlic Sautéed Prawns on Fettuccini*

## *Veal Ravioli with Smoked Tomato Sauce*

# ***Desserts***

*(Options are not limited to the following; however, the favourites are listed)*

*Marinated fresh fruit in phyllo cups with fresh, whipped cream*

*Chocolate flourless cake with raspberry coulis*

*Mango Tear Drop*

*Fresh Fruit Tartlets*

*Chocolate Eclairs*

*Cream Napoleons*

*Chocolate, Strawberry or Hazelnut Mousse Cup*

*Assorted Pastry Tray*

*Tartufo, Gelato or Sorbet Plate*

*Assorted Truffle Plate*

*Custom Commemorative Cakes*

# ***Wine and Spirits***

## ***Red Wine***

|                            |              |
|----------------------------|--------------|
| KWV Cabernet Sauvignon     | South Africa |
| Errazuriz Merlot           | Chile        |
| Wolf Blass Shiraz Cabernet | Australia    |
| Beaujolais Villages        | France       |

## ***White Wine***

|                                  |       |
|----------------------------------|-------|
| Stoney Ridge Chardonnay Niagara  |       |
| Concha Y Toro Sunrise Chardonnay | Chile |
| Pasqua Soave                     | Italy |

*These are stock wines and are subject to change depending on availability. Through the year we also introduce new vintages periodically.*

## ***Domestic Beer***

Molson Dry  
Molson Export  
Molson Canadian  
Labatts Blue  
Labatts Blue Lite  
Labatts Classic  
Coors Lite

## ***Premium Beer***

Rickards Red  
Sleeman's Honey Brown Ale  
Boddingtons  
Upper Canada Lager  
Corona  
Heineken

*We also stock a variety of spirits and aperitifs.*

## Sheridan Park Conference Centre Meeting Space

| ROOM        | SEATING STYLE |         |             |                      |                |             |            |                      |
|-------------|---------------|---------|-------------|----------------------|----------------|-------------|------------|----------------------|
|             | PRICE         | THEATRE | CLASS ROOM  | SPECIAL CLASS ROOM** | OPEN "U" SHAPE | OPEN SQUARE | BOARD ROOM | DINNER DANCE WEDDING |
| ABC         | \$500.00      | 110     | 54          | 90                   | N/A            | N/A         | N/A        | 100                  |
| AB          | \$350.00      | 50      | 40          | 60                   | 30             | 40          | 32         | 30                   |
| BC          | \$350.00      | 65      | 50          | 60                   | 30             | 40          | 32         | 30                   |
| A           | \$175.00      | 20      | 20          |                      | 15             | 14          | 12         | N/A                  |
| B           | \$175.00      | 20      | 20          |                      | 20             | 30          | 24         | 30                   |
| C           | \$175.00      | 30      | 20          |                      | 25             | 25          | 24         | 24                   |
| LOWER LEVEL | \$175.00      |         | 20<br>25*** |                      | 20             | 22          | 16         | N/A                  |

\*\* Additional Rental Charges apply

\*\*\* Beer Garden Style

To book a room at the Sheridan Park Conference contact Lorna Dawson at (T) 905-823-6160, ext.222 or (F) 905-823-6161 or by e-mail at [l.dawson@sheridanpark.ca](mailto:l.dawson@sheridanpark.ca)

**Audio – Visual Equipment Available (at no charge to SPA Members)**

|                                              |  |
|----------------------------------------------|--|
| <b>Overhead Projector</b>                    |  |
| <b>VCR/Monitor</b>                           |  |
| <b>Portable Projector Screens</b>            |  |
| <b>35mm Slide Projector</b>                  |  |
| <b>Flipcharts (1 Easel Pad Included)</b>     |  |
| <b>Easel Pads</b>                            |  |
| <b>Dry Erase White Boards</b>                |  |
| <b>LCD Projector (rental charge applies)</b> |  |
| <b>Conference Phone</b>                      |  |
| <b>Microphone &amp; Podium</b>               |  |
| <b>Cordless Microphone</b>                   |  |
| <b>High Speed Internet Access</b>            |  |

**Office Supplies & Services Available**

|                      |  |
|----------------------|--|
| <b>Photocopies</b>   |  |
| <b>Masking Tape</b>  |  |
| <b>Tent Cards</b>    |  |
| <b>Extra Markers</b> |  |
| <b>Faxes</b>         |  |
|                      |  |
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## **Important Information**

***This menu has been designed for your dining pleasure by our award-winning chef.***

***~~~ We are happy and able to accommodate special dietary requests ~~~  
with appropriate notice***

***~~~ For the health and safety of our guests we do not allow food or ~~~  
beverages brought in from other sources***

***~~ There is an additional labour charge for any function continuing into ~~  
the evening or that is held on a weekend.***

***~~ For those wishing a service upgrade ~~  
Please add \$5.00 per person***

***~~ There is a 15% gratuity added on all meals except for meals during ~~  
daytime meetings***

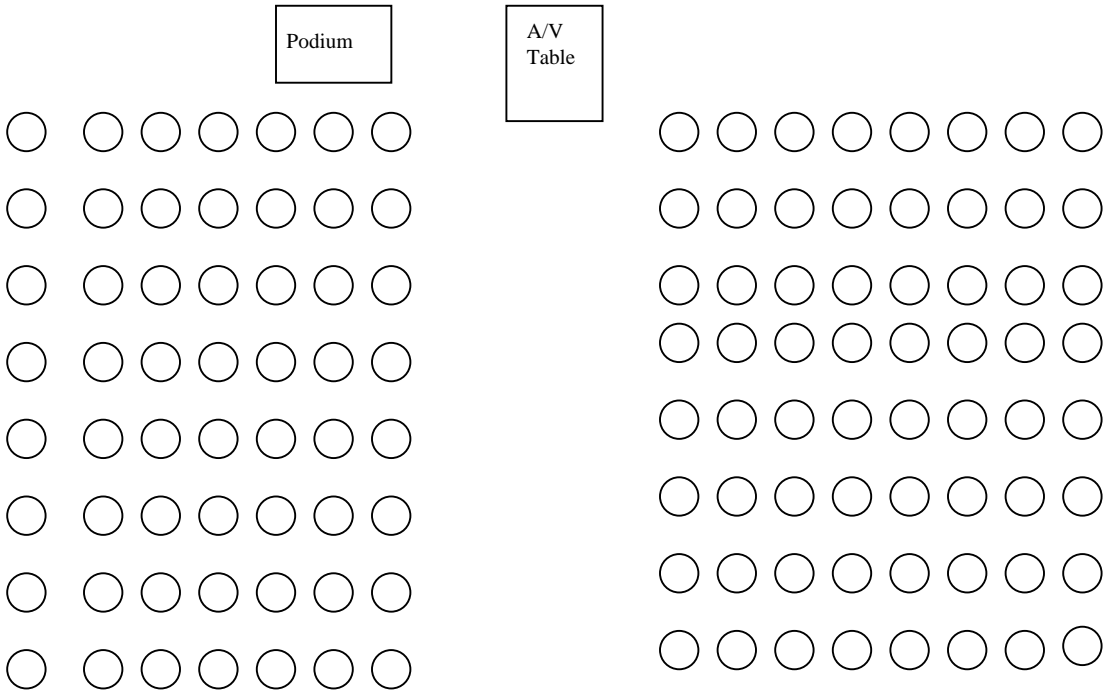
***The team at Sheridan Park Conference Centre wants your event to be perfect!  
Please contact any of the following members of the Conference Centre team  
(905-823-6160) with your questions or comments:***

***Lorna Dawson, ext. 222  
Nelia Ottnad, ext. 223***

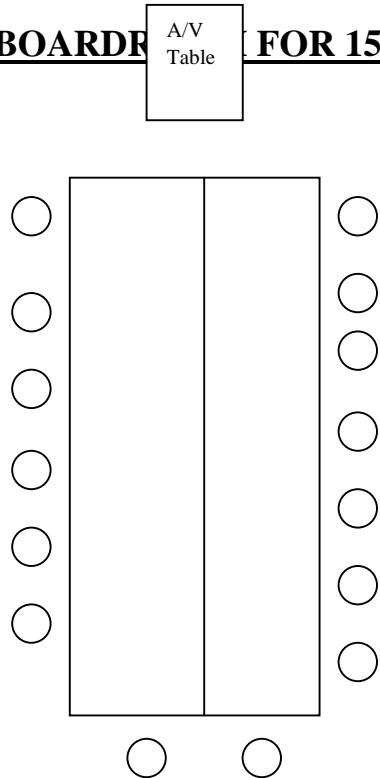
***Events Coordinator  
Chef***

**ROOM SETUP EXAMPLES**

**THEATER SEATING FOR 120**



**BOARDROOM FOR 15**



**OPEN U FOR 25 PEOPLE**

