

\$45.00 PER PERSON
(MUST PRE-ORDER, CHOICE OF: 1 STARTER, 1 MAIN & 1 DESSERT)

STARTERS

WHITE BEAN SAGE SOUP   

or

GREEN SALAD   

CHERRY TOMATOES, CUCUMBER, ENDIVE BALSAMIC DRESSING

MAINS

CANADIAN CARVED BEEF STRIPOIN  

SMASHED MINI RED POTATOES WITH HERBS & SEASONAL VEGETABLES

or

ROAST PICKEREL FILLET 

BROWN BUTTER, CAPERS, LEMON, PARSLEY, WILD RICE PILAF & SEASONAL VEGETABLES

or

GRILLED CHICKEN BREAST  

ROAST MINI RED POTATOES, SEASONAL VEGETABLES & GRAINY MUSTARD SAUCE

or

RICOTTA & SPINACH CANNELLONI 

IN SMOKED TOMATO MARINARA SAUCE

DESSERTS

STICKY TOFFEE PUDDING & VANILLA CRÈME ANGLAISE

or

MAPLE CRÈME BRÛLÉE

All plated meals are served with Fresh Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Specialty & Herbal Teas
All food & beverage charges are subject to 18% service charge (15% gratuity and 3% administrative fee) & 13% HST



GLUTEN FREE



DAIRY FREE



VEGAN



VEGETARIAN



group menu

cedar restaurant



\$65.00 PER PERSON

(MUST PRE-ORDER, CHOICE OF: 1 STARTER, 1 MAIN & 1 DESSERT)

STARTERS

CAESAR SALAD

ROMAINE LETTUCE, HOUSE CROUTONS, LEMON & PARMESAN SHAVINGS

or

TOMATO BASIL BISQUE

PESTO & CRÈME FRAÎCHE

MAINS

RICOTTA & SPINACH STUFFED CHICKEN BREAST

MASHED MINI RED POTATOES, SEASONAL VEGETABLES & BURGUNDY WINE SAUCE

or

CANADIAN BRAISED BEEF SHORT RIB

CARAMELIZED ONION MASHED POTATO, SEASONAL VEGETABLES, ROSEMARY & RED WINE SAUCE

or

SEARED SALMON

IN SMOKED TOMATO MARINARA SAUCE

or

CRISPY POTATO GNOCCHI

BITTER GREENS, ROAST FOREST MUSHROOMS, CHERRY TOMATOES, GARLIC, FRESH HERBS & OLIVE OIL

DESSERTS

APPLE RHUBARB CRUMBLE

WITH VANILLA ICE CREAM

or

FLOURLESS CHOCOLATE CAKE

WITH RASPBERRY COULIS

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All food & beverage charges are subject to 18% service charge (15% gratuity and 3% administrative fee) & 13% HST



GLUTEN FREE



DAIRY FREE



VEGAN



VEGETARIAN

group menu

Cedar Restaurant



\$85.00 PER PERSON

(MUST PRE-ORDER, CHOICE OF: 1 STARTER, 1 MAIN & 1 DESSERT)

STARTERS

GREEN SALAD

FRESH BERRIES, CRUMBLED FETA, RASPBERRY VINAIGRETTE

or

SEAFOOD CHOWDER

MAINS

MAPLE GLAZED 1/2 CORNISH HEN

PARSNIP, POTATO MASH, SEASONAL VEGETABLES, & BLUEBERRY CHUTNEY

or

CARVED BEEF TENDERLOIN

TWICE BAKED POTATO, SEASONAL VEGETABLES & PORCINI JUS

or

ROAST BLACK COD

FORBIDDEN RICE, ASIAN GREENS, MISO SAUCE & TOGARASHI

or

GRILLED CAULIFLOWER STEAK

BUTTERNUT SQUASH PUREE, ROAST POTATOES & BASIL PESTO

DESSERTS

GÂTEAU OPERA

WITH VANILLA ICE CREAM

or

FRUTTI DI BOSCO CAKE

WITH STRAWBERRY COULIS

All plated meals are served with Fresh Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Specialty & Herbal Teas
All food & beverage charges are subject to 18% service charge (15% gratuity and 3% administrative fee) & 13% HST



GLUTEN FREE



DAIRY FREE



VEGAN



VEGETARIAN