



Party Planner

MENU



**Holiday Inn
& Suites**

AN IHG® HOTEL

OAKVILLE @ BRONTE



OAKVILLE CONFERENCE CENTRE

THE
Party Planner
A La Carte Offerings

SALADS | APPETIZERS

MIXED GREENS | Shaved Vegetables | White Balsamic Vinaigrette | **\$8**

ARUGULA SALAD | Roasted Shallots | Beets | Feta | Tangy Orange Vinaigrette | **\$10**

KALE & BRUSSEL SPROUT CAESAR | House Smoked Bacon | Asiago | Lemon Chia
Yogurt Dressing | **\$10**

WEDGE SALAD | Pancetta | Blue Cheese | Tomato | Crouton Crumble | Buttermilk Ranch | **\$10**

WALDORF SALAD | Deconstructed | Classic | **\$12**

ANTIPASTO "MODERNO" | Prosciutto di Parma | Melon-Mint Salsa | Seared Yellow Beets
Marinated Asparagus | Truffle Ricotta | **\$14**

GREEK COMPOSITION | Feta | Tomato | Tapenade | Cucumber | Red Pepper | Frisee
Kalamata Drizzle | **\$14**

BURRATA & BEET CARPACCIO | Arugula | Blistered Tomato | Chive | Olive Oil | Dukkah | **\$15**

HIERLOOM TOMATO & FIORE DI LATTE CHEESE NAPOLEON | Aged Balsamic | Pesto Drizzle
Prosciutto | **\$15**

SPICE-CRUSTED BEEF TENDERLOIN CARPACCIO | Baby Arugula | Grana Padano | Pesto
Truffle Oil | **\$15**

VODKA-CURED SALMON GRAVADLAX | Bagel Chips | Pickled Shallots | Dill Cream Cheese | **\$16**

AHI TUNA TIAN | Crispy Leeks | Avocado | Nori | Yuzu Vinaigrette | **\$18**

SEAFOOD "POT-AU-FEA" | Smoked Bacon | Scallops | Shrimp | Mussels | Whitefish
Sauce Normande | **\$20**

SOUPS

CHICKEN NOODLE | Balkan Style | **\$8**

FARM-HARVEST VEGETABLE MINISTRONI | Potpourri Seasonal Mixed Vegetables
Fragrant Tomato-Herb Broth | **\$8**

BUTTERNUT SQUASH & APPLE BISQUE | Curried Apples | Raita | **\$8**

ITALIAN WEDDING SOUP | Meatballs | Spinach | Orzo | Chicken Broth | **\$8**

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SOUPS

CHEESE TORTELLINI IN "BRODO" | Your Choice of Vegetable, Veal or Chicken Broth | Grated Parmigiana Parsley | **\$10**

VEGAN MUSHROOM BISQUE | Porcini Dust | **\$10**

BISQUE DUO | Seafood Bisque | Asparagus Bisque | Chive Cream | Brioche | **\$15**

PASTA | RISOTTO

PENNE A LA VODKA | Sweet Peas | Prosciutto | Tomato Cream | **\$12**

FARFALLE | Asiago Blush Sauce | **\$12**

RIGATONI BOLOGNESE | Rich Tomato Ragu | Parmesan | **\$14**

ORECHIETTI & SAUSAGE RAGU | Diced Tomato | Rapini | Fresh Herb | Asiago | **\$16**

CHEESE TORTELLINI "ALA FUNGHI" | Boursin Alfredo | Spinach | Chive Drizzle | **\$16**

GNOCCHI | Butternut Squash | Oka Cheese | Pancetta | Sage Cream | Tomato Bruschetta | **\$18**

WILD & TAME MUSHROOM RISOTTO | Porcini | Asparagus | Pancetta | Shaved Parmesan | **\$16**

ARANCINI | Carnaroli | Smoked Mozzarella Mornay | Tomato Coulis | Basil Oil

Micro Greens | **\$16**

SEAFOOD RISOTTO | Arborio | Scallop | Shrimp | Mussels | Cioppino Broth
Crispy Leeks | **\$18**

ENTREES

Beef | Steaks

STRIPLOIN ROAST | Red Wine Jus | **\$25**

GRILLED FLAT IRON STEAK 6oz | Chimichurri | **\$26**

BRAISED SHORT RIB | Crispy Shallots | Hoisin | Pan Juices | **\$28**

PRIME RIB ROAST | Crispy Onions | Horseradish Jus | **\$28**

BEEF TENDERLOIN 5oz | Canadian AAA | Brandy Peppercorn Reduction | **\$30**

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ENTREES

Pork | Veal | Lamb

- PANCETTA WRAPPED PORK TENDERLOIN | Maple-Thyme | Smoked Apples Jus | **\$22**
VEAL STEAKETTE 5oz | Humanely Raised | Marsala Mushroom Jus | **\$26**
VEAL CHOP | 12oz Grain-Fed | Humanely Raised | Porcini Jus | **\$36**
HERB-CRUSTED RACK OF LAMB | Ontario Lamb | Sweet Pea Puree | Mint Jus | **\$38**

Chicken

- CHICKEN BALLOTINE | Bacon Wrap | Forest Mushrooms | Maple Bourbon Jus | **\$22**
CRISPY CHICKEN SUPREME | San Marzano Tomato | Smoked Mozzarella | Basil Jus | **\$25**
PROSCIUTTO-WRAPPED ROAST SUPREME | Herbs | Ricotta | Rosemary Jus | **\$25**
SESAME-CRUSTED CHICKEN | Shiitake Mushrooms | Miso | Potato-Rice Wild Cake | **\$25**

Fish

- POACHED SOLE | Julienned Vegetables | Saffron Butter Sauce | **\$22**
GRILLED SALMON | Maple Beurre Blanc | **\$25**
CORNMEAL-CRUSTED BRANZINO | Sauce Vierge | **\$26**
MISO-GLAZED BLACK COD | Wakame Salad | Toasted Sesame | Wasabi Oil | **\$30**

FRENCH SERVED 2ND ENTREES

Meat

- ROAST BEEF STRIPLON | Red Wine Jus | **\$10**
VIENNA SCHNITZEL | Piperade | **\$10**
VEAL MARSALA | Marsala Mushroom Jus | **\$10**
ROAST STRIPLON OF VEAL | Tarragon Reduction | **\$12**
ROSEMARY ROAST LAMB | Salsa Verde | **\$12**
HERB CRUSTED LAMB CHOPS | Mint Jus | **\$16**

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FRENCH SERVED 2ND ENTREES

Chicken

- ROTISERIE CHICKEN | Mojo Spices | **\$8**
- CHICKEN ROULADE | Brie | Sundried Tomato | Thyme Jus | **\$8**
- VIENNA SCHNITZEL | Piperade | **\$8**
- CHICKEN PARMESAN | Classic Preparation | **\$8**
- CHICKEN PICCATA | Salmoriglio | **\$8**

Fish

- POACHED SOLE | Tarragon Beurre Blanc | **\$6**
- PAN-SEARED SALMON | Sauce Vierge | **\$8**
- GARLIC SHRIMP | Butter Sauce | **\$12**
- ROCK LOBSTER TAILS | Garlic Butter Sauce | **\$22**

DESSERTS

Ice Cream

- TARTUFO | Choice of Flavours | **\$10**
- ICE CREAM CREPES | Fruit Coulis | **\$10**

Signature | Cakes

- CHEF'S CRÈME BRULEE | Biscotti | Berries | **\$10**
- MASON-JAR TIRAMISU | Mascarpone | Mocha Mousse | Savoiardi | **\$10**
- NUTELLA-MASCARPONE MOUSSE PARFAIT | Limoncello-Spiked Berries | Ginger Snap | **\$10**
- GATEAUX TRIO | Genoise Cake | Fresh Berry Topping | **\$10**
- CHOCOLATE PATE | Dark Chocolate | Macerated Berries | Ginger Crème Anglaise | **\$12**
- NEW YORK STYLE CHEESECAKE | Choice of Flavours | **\$14**

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DESSERTS

Individuals

SALTED CARAMEL CHOCOLATE MOUSSE | Salted Caramel Corn | Bourbon Caramel Sauce | **\$15**
CHEF'S PANNA COTTA | Mango or/ Raspberry | Fresh Berries | Fruit Puree | Lemon Mousse | **\$15**
CHEESECAKE SAMPLER | Raspberry | Vanilla | Chocolate | **\$16**

Enhancements / Stationary

PRE-DINNER

ANTIPASTO PLATTERS | European Deli Meats | Grilled Vegetables | Cheeses | Marinated Vegetables | **\$6**
ANTIPASTO BAR | Signature | **\$15**
HORS D'OEUVRES | Stationary | Hot Passed | Pre-Dinner | **\$10**
SEAFOOD ACTION STATION | Scallops | Mussels | Shrimp | Squid | **Market Price**
OYSTERS & CAVA | Ice Tray | Fresh Shucked Seasonal Oysters | Cava | **Market Price**

MERCATO ANTIPASTO UPGRADE

Market Price

FLOWER BOX CRUDITE | Mediterranean Dips | Grilled Vegetables | Marinated Vegetables
SEAFOOD ACTION STATION | Scallops | Mussels | Shrimp | Squid
HEIRLOOM TOMATO & FIORE DI LATTE CHEESE NAPOLEON STATION | Aged Balsamic | Pesto Drizzle
FOCACCIA & CROSTINI STATION | Assorted Gourmet Toppings
SALUMI & PROSCIUTTO CARVERY STATION | Assorted Deli Meats | Fresh Breads | Pickled Vegetables

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LATE NIGHT

ITALIAN PAN PIZZA | Assorted | **\$6**

MUFFULETTA BOARDS | Assorted Italian Breads | Deli Meats | **\$8**

POUTINE & ONION RING BAR | Cheese Curds | Gravy | Assorted Toppings
House Ketchups | **\$10**

CARNIVAL CORNER | Popcorns | Honey Roasted Peanuts | Pretzel Bar | Kielbasa
Mustards | **\$12**

TACO STATION | Hard & Soft Tacos | Fixings | **\$12**

SLIDER BAR | Pulled Pork | Meatballs | House-Smoked Brisket | Mini Kielbasa | **\$12**

GRILLED CHEESE STATION | Assorted Gourmet Cheese Melts | Harvest Breads
Tomato Bisque | **\$12**

MAC & CHEESE BAR | Lobster | Pulled Pork | Wild Mushrooms
Assorted Gourmet Cheeses | **\$12**

"CACIO E PEPE" PASTA BAR | Live Chef-Tender Station | Pecorino | Traditional Pastas | **\$12**

SALUMI & PROSCIUTTO CARVERY | Assorted Deli Meats | Fresh Breads | Pickled Vegetables | **\$12**

NOODLE BAR | Assorted Noodles | Pho | Ramen | Toppings | **\$12**

PIEROGI BAR | Choice of Savoury & Sweet | Accompaniments | **\$12**

THE DELI SHOPPE CARVERY | Smoked Meat | House-Cured Pastrami | Rustic Breads
Mustards | Preserves | **\$12**

MIDNIGHT MUNCHIES | Porketta | Pulled Pork | Kielbasa | Rustic Breads
Fixings | **\$14**

THE CARVERY | Striploin Roast | Tenderloin | Porchetta | Roast Turkey Leg
Leg of Lamb | Salmon Gravlox | Brisket | **ONE CHOICE: \$18 \ ADDITIONAL CHOICES: \$6**
Includes Chef Selection of Seasonal Potato & Vegetables.

SEAFOOD BOUNTY STATION | Cod Cakes | Lobster | Crab | Mussels | Poached Sole
Rice | Peel & Eat Shrimp | **Market Price**

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SWEET

- CLASSIC SWEET TABLE | Assorted Pastries | Fruit | Cakes | Tortes | **\$8**
WAFFLE & CHURRO STATION | Freshly Made | Toppings | Sweet Sauces |
Build-Your-Own | **\$10**
BOMBOLINI & ZEPPOLE BAR | Assorted | Fruit Compotes | **\$10**
SMORES & MORE | Chocolate Fondue | Toppings | Build-Your-Own | **\$15**
DESSERT PARFAIT & CAKE POP STATION | Assorted | Toppings | Sweet Sauces | **\$16**

CHOOSE YOUR BAR

CASH & CONSUMPTION BARS | House Selections | Cash Bar Pricing

HOST BAR 5.5HR | \$25

4 Choices of Selection of Domestic Beers
2 Choices of Selection of House Wines (White & Red)
3 Bottles of Table Wine
During Dinner Service
Premium Brand Bar Rail (Vodka, Rum, Gin, Rye, Brandy)
All Mixes, Juices & Pop Included
Extra Hour of Service +\$10/hr

HOST BAR 6.5HR | \$32

3 Choices of Selection of Domestic Beers + 1 Imported
2 Choices of Selection of House Wines (White & Red)
Unlimited Bottles of Table Wine
During Dinner Service
Premium Brand Bar Rail (Vodka, Rum, Gin, Rye, Scotch, Brandy)
3 Choices of Dinner Liqueurs
All Mixes, Juices & Pop Included
Extra Hour of Service +\$12/hr

HOST BAR 7.5HR | \$40

3 Choices of Selection of Domestic Beers + 2 Imported
2 Choices of Selection of House Wines (White & Red)
Unlimited Bottles of Table Wine
During Dinner Service
Premium Brand Bar Rail (Vodka, Rum, Gin, Rye, Scotch, Brandy)
Includes 1 Ultra Premium Brand (Grey Goose, Johnny Walker Black, Crown Royal, Cognac VS)
3 Choices of Selection of Pre & Post Dinner Liqueurs
Includes a Signature Drink
All Mixes, Juices & Pop Included
Extra Hour of Service +\$15/hr

BAR ENHANCEMENTS

- SPARKLING WINE TOAST | Spumante | Cava | **\$6**
SIGNATURE COCKTAILS | Choice of 3 | **\$10**
DINNER LIQUEURS | Pre & Post | Choice of 3 | **\$10**
MOJITO BAR | Fresh Fruit | Havana Club | Assorted Flavors | **\$10**
SANGRIA FOUNTAIN | Pour Your Own | Macerated Fruits | Ice Display | **\$10**
SPRITZ BAR | Prosecco | Aperol | Ice Bar | **\$14**
MARTINI BAR | Ice Luge | Signature Martini | **\$15**

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