

ALL DAY WORKSHOPS



INCLUDED IN ALL PACKAGES

- ❖ Room Rental Included in Per-Person Pricing (Minimum of 20 guests)
- ❖ Your Choice of Set-up (Banquet, Theatre or Classroom Style)
- ❖ Complimentary High Speed Wireless Internet Access, Podium & Microphone
- ❖ Built-in State of the Art LCD Projector
- ❖ All Day Workshops over 100 guests include free on-site sound technician from Party Source Entertainment
- ❖ Continuous All Day Refreshment Station
 - ✓ 100% Premium Gourmet Colombian Coffee & Decaf
 - ✓ Variety of Herbal & Regular Teas
 - ✓ Assorted Soft Drinks
 - ✓ Chilled Fruit Juice
 - ✓ Fruit Infused Water Station

Minimum of 15 guests for any package



ALL DAY WORKSHOPS

BRONZE

MORNING OPTIONS (Buffet Style – Select One)

Continental Breakfast

Assorted Breakfast Pastries
Low Fat Muffins
Butter, Marmalade and Raspberry Preserves

Broadway Bagel Bar

Premium Assorted New York Style Bagels...
Whipped Cream Cheese, Sliced Old Cheddar
Flavoured Butters, Fruit Spreads,

LUNCH OPTIONS (Buffet Style – Select One)

California Lunch

Local Grown Salad Greens

Fresh Local 100km greens with your choice
dressing; House-made Balsamic,
Raspberry & Pomegranate, Honey Mustard or
Greek

California Grilled Chicken Panini Sandwich

Basil Pesto, Roasted Red Pepper, Avocado slices,
Balsamic Roasted Tomato

Turkey Club Wrap

Roasted Turkey Breast with Crispy Prosciutto
Bacon, Roma Tomatoes, Sliced Avocado, Boston
Lettuce & Classic Aioli

Dessert: Fresh Berry Parfait with Vanilla Bean
Mousse dessert

Tuscan Lunch Buffet

Baby Kale Caesar Salad

Crisp Baby Kale, Shaved Fennel, House Made
Herbed Breadcrumbs, Parmesan, Roasted Garlic
Dressing

Grilled Vegetable Penne

Tossed in our Famous Roasted Red Pepper Sauce
Assorted Flatbreads

Dessert: Fresh Fruit Kebob Trio with Salted
Caramel Sauce

\$25.95++ per person

*Prices do not include 15% Service Charge or Applicable Taxes
Room Rental Charges may apply for certain setup requirements
Prices are subject to change without notice*



THE WATERFRONT
BANQUET & CONFERENCE CENTRE

Eat Good... Feel Good...

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ALL DAY WORKSHOPS

SILVER

MORNING OPTIONS (Buffet style –Select One)

Continental Breakfast

Assorted Breakfast Pastries
Low Fat Muffins
Butter, Marmalade and Raspberry Preserves

Broadway Bagel Bar

Assorted Premium New York Style Bagels...
Whipped Cream Cheese, Sliced White Cheddar
Flavoured Butters, Fruit Spreads,

LUNCH OPTIONS (Buffet Style)

Salad/Soup – Select Two

Baby Kale Caesar Salad

Crisp Baby Kale, Shaved Fennel, House Made
Herbed Breadcrumbs, Parmesan, Roasted Garlic
Dressing

Local Grown Salad Greens

Fresh Local 100km Greens with your choice of
dressing; House-made Balsamic, Raspberry &
Pomegranate, Honey Mustard or Greek

Individual Crudités & Dip

Organic Heirloom Carrots, Crisp Celery, Broccoli,
Grape Tomato & Lemon Cream Dressing

Award Winning Carrot Ginger Soup

Roasted Organic Carrots, Fresh Ginger & Crème
Swirl

Garden Vegetable & Lentil Soup

Aromatic Root Vegetables, Green Lentils in a
Vegetable Broth

Asian Noodle Salad

Noodles tossed with Scallions, Peppers, Carrots,
Red Onion in our Homemade Low-Fat Rice Wine
Vinaigrette

Warm Smashed Potato Salad

New Potatoes, Roasted Root Vegetables, Lemon
Herb Dressing

Main Entrée – Select One

Mediterranean Chicken Kebobs with Greek
Yogurt Dill Sauce

Chicken Bruschetta Flatbread

Slow Roasted Beef Brisket Sliders on House
Baked Pretzel Bun

Roasted Skin-on Chicken Breast with Lemon
Basil Sauce

House made Grilled Angus Beef Burgers with
Caramelized Onions & White Cheddar

Fresh Asparagus Risotto

Honey Rosemary Roasted Chicken Breast

Dessert – Select One

Assorted Gourmet Cookies

Platter of Fruit Kebobs with Caramel
Sauce

French Crepes with Berries with Vanilla
Bean Ice Cream & Whipped Cream

\$29.95++ per person

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ALL DAY WORKSHOPS



MORNING OPTIONS (Buffet Style – Select One)

Early Bird Breakfast Buffet

Fresh Sliced and Whole Fruit
Scrambled Eggs with Chives, Applewood Smoked Bacon
Breakfast Potatoes or Sliced Local Grown Tomatoes
Danish, Croissants and Muffins
Butter, Marmalade and Raspberry Preserves

Breakfast Burrito Bar

Assorted Tortillas to include Whole Wheat and Flour
Scrambled Eggs, Black Beans, Sliced Avocado, Roasted Corn, House made Pico De Gallo with Cilantro, Sour Cream Diced Pan Fried Chorizo Sausage and Shredded White Cheddar

Breakfast Wraps

Fresh Sliced & Whole Fruit
House Made Pico de Gallo
Eggs, Ham, Cheddar Cheese & Bacon Wraps
Eggs, Asparagus, Peppers & White Cheddar Wraps

Gourmet Breakfast Quiche

Selection of Two:

- Local Goat Cheese & Asparagus
 - Honey Ham & Smoked Cheddar
 - Rapini, Fresh Mozzarella, Crispy Prosciutto
 - Spinach, Roasted Mushrooms & Red Peppers
- House Made Pico de Gallo
Fruit Salad

LUNCH OPTIONS (Plated or Buffet Lunch)

*All Entree's are Served With Rolls & Butter and Chefs Choice Dessert
All Entrees must be the same other than Dietary Meals.*

Soups/Salads – choose one

Baby Kale Caesar Salad

Crisp Baby Kale, Shaved Fennel, House made Herbed Breadcrumbs, Parmesan Cheese, Roasted Garlic Dressing

Local Grown Salad Greens

Fresh Local 100km Greens with your choice of dressing; House made Balsamic, Raspberry & Pomegranate, Honey Mustard or Greek.

Main Entrée – choose one

Roasted Skin-On Boneless Chicken

Lemon Basil Sauce, Skin-On Mashed Potatoes, Seasonal Local Vegetables

Grilled Beef Sirloin Tips

Mushroom & Roasted Onion Gravy with Wild Rice & Roasted Carrots.

Mediterranean Chicken Kebobs

Fresh Greek Yogurt/Mint Spread with Warm Swiss Chard & Greek Fries

Asian Chicken Stir Fry

Noodles Served with a Toasted Cashew Crumble

Crusted Pork Loin

Whole Grain Mustard Sauce, Cauliflower Puree & Green Apple/Fennel Slaw

Shaved Brussels Sprout & Couscous Salad

Sweet California Raisins, Toasted Almonds, Lemon Cream Dressing

Award Winning Carrot Ginger Soup

Roasted Organic Carrots, fresh Ginger & Crème Swirl

Garden Vegetable & Lentil Soup

Aromatic Root Vegetables, Green Lentils in a Vegetable Broth

Maple Glazed Salmon Kebabs

Wild Rice & Citrus Salad

Chicken Bruschetta Flatbread

Grilled Chicken Breast, Grape Tomato & Balsamic Glaze, Shaved Parmesan Cheese

Beef Short Rib Flatbread

Caramelized Onions, Crumbled Goat Cheese, Julienne Scallions

Grilled Vegetable Flatbread

Roasted Tomato Salsa & Crumbled Feta, Cilantro Cream

California Grilled Chicken Panini Sandwich,

Basil Pesto, Roasted Red Peppers, Avocado Slices, Balsamic Roasted Tomato Served With Vegetable Chips

\$33.50++ per person

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ALL DAY WORKSHOPS

BREAKS

BREAK OPTIONS

Add on to any Package for Only \$3.95++ Per Person

Energy Break

Granola Bars
Protein Bars
Assorted Sundried Fruit & Nuts

Snacks & Dip

Pita Points with Hummus & Red Pepper Dip
House made Tortilla Chips & Pico De Gallo

Sweet & Naughty

Assorted Monster Cookies
Italian Biscotti
Brownie Squares

Napa Valley

Freshly Squeezed Homemade Lemonade with Mint
Mini Crudite & Dip
Fruit Kebobs

