

BRUNCH

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- wine list
- general info



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Brunch

Minimum 50 persons.

THE CLASSIC

Fruit juices
Baker's basket including jams, preserves and sweet butter
Soup of the day
Scrambled eggs
Bacon and sausages
Potato salad
Caesar salad
Penne served with sun dried tomatoes and goat cheese
Salmon medallions with coriander and pistachio pesto
Roasted beef sirloin, Pinot Noir and red peppercorn sauce
Choice of roasted potatoes
Market vegetables
Buttermilk pancakes
Sliced fresh fruit
Our Pastry Chef's delights
Coffee, decaffeinated coffee and a selection of teas
\$39.95

THE RENAISSANCE

Soup of the day
Rice duo, wild and basmati
Eggs Benedict
Scrambled eggs with cheese and chives
Tri-color tortellini, with artichoke, olive and caper sauce
Leg of lamb roasted with cumin
Supreme of chicken, Arôme spices
Fish of the day, Chardonnay pesto sauce
Choice of roasted potatoes
Market vegetables
Sweet table
Coffee, decaffeinated coffee and a selection of teas
\$39.95

*Prices are per person.
Taxes and gratuities
not included.
2011-05-25*