

BREAKFAST & BREAK MENUS

W O O D B I N E E N T E R T A I N M E N T

CONTINENTAL BREAKFAST

**ASSORTMENT OF FRESHLY BAKED MINI
BREAKFAST PASTRIES**
MUFFINS - BUTTER CROISSANTS - DANISHES

BANANA & CARROT BREAD
SERVED WITH BUTTER & PRESERVES

**CHILLED APPLE - CRANBERRY - GRAPEFRUIT
ORANGE JUICES**
FRESHLY BREWED COFFEE - SELECTION OF
TEAS

\$19 PER PERSON
MINIMUM 12 PEOPLE

ADD ON

FRESH SLICED FRUIT
WILDFLOWER HONEY YOGURT DIP
\$6.50 PER PERSON

FIT FOR YOU BREAKFAST

YOGURT PARFAIT
HOUSE MADE GRANOLA - FRESH BERRIES
DRIED FRUIT - NUTS

FRESHLY BAKED MINI MUFFINS
SERVED WITH BUTTER - PRESERVES

BANANA & CARROT BREAD

BREAKFAST BURRITO WRAP
EGG WHITE - AVOCADO - TOMATOES
CHEDDAR

SLICED FRESH FRUIT
WILDFLOWER HONEY YOGURT DIP

**CHILLED APPLE - CRANBERRY
GRAPEFRUIT - ORANGE JUICE**

**FRESHLY BREWED COFFEE - A
SELECTION OF TEAS**

\$24 PER PERSON
MINIMUM 12 PEOPLE



AT THE WIRE BREAKFAST

ASSORTMENT OF FRESHLY BAKED MINI BREAKFAST PASTRIES

MUFFINS - BUTTER CROISSANTS
DANISHES

BANANA & CARROT BREAD

TOAST STATION

FARMERS WHITE & WHOLE WHEAT BREAD
SERVED WITH BUTTER - PRESERVES

FARM FRESH SCRAMBLED EGGS WITH CHIVES

NEW POTATO HOME FRIES - CARAMELIZED
ONIONS - SCALLIONS

SLICED FRESH SEASONAL FRUIT
WILDFLOWER HONEY YOGURT DIP

CHILLED APPLE - CRANBERRY
GRAPEFRUIT & ORANGE JUICES

FRESHLY BREWED COFFEE & SELECTION
OF TEAS

CHOICE OF TWO (2):

GRILLED LOCAL HAM
ROASTED ONTARIO PEAMEAL
APPLEWOOD SMOKED BACON
LOCAL COUNTRY MAPLE PORK SAUSAGE
COUNTRY CHICKEN APRICOT SAGE
SAUSAGE

\$26 PER PERSON

ADD ON TO YOUR BREAKFAST BUFFET

VEGETARIAN BURRITO WRAP

EGG WHITE - AVOCADO - TOMATOES
ALMOND - KALE

STUFFED FRENCH TOAST

SPICED APPLES - MAPLE SYRUP
CINNAMON SUGAR

BREAKFAST SANDWICH WRAP

DOUBLE SMOKED BACON

BUTTERMILK PANCAKES

MAPLE SYRUP - BERRY COMPOTE

SCRAMBLED EGGS

CARAMELIZED ONION - CHEDDAR CHEESE

\$6 EACH PER PERSON



WOODBINE EXECUTIVE BREAKFAST

CHILLED SELECTION OF JUICES

APPLE - CRANBERRY - ORANGE

ASSORTMENT OF FRESHLY BAKED MINI PASTRIES

CINNAMON RAISIN BUNS - STRAWBERRY MUFFIN - VERY BERRY DANISH
CHOCOLATE ALMOND CROISSANT
BANANA - CARROT BREAD

ASSORTED JAMS AND JELLIES

GOOSEBERRY GINGER JELLY - ORANGE MARMALADE - NIAGARA STONE FRUIT BUTTER - ROASTED APPLE BUTTER

SMOKED SALMON TORTILLA PICKLED RED

ONIONS - CAPERS - DILL MASCARPONE

FRESH FRUIT - BERRIES - HONEY WHIPPED GREEK YOGURT

PANCAKES

STRAWBERRIES - BLUEBERRIES - MAPLE SYRUP

FRESH MADE TO ORDER EGG STATION

EGGS YOUR WAY - SCRAMBLED - OVER EASY - SUNNY SIDE UP - MADE TO ORDER OMELETTES

FRENCH TOAST CASSEROLE

PECAN - APPLES - SEASONAL SPICES - MAPLE SYRUP

POTATO - KALE - CHORIZO HASH

SMOKED PORK SAUSAGE - MAPLE SMOKED BACON

SPICY CHICKEN SAUSAGE

SAUTEED PEPPERS - ONIONS

FRESHLY BREWED COFFEE - A SELECTION OF TEAS

\$42 PER PERSON

MINIMUM OF 40 PEOPLE

BREAK MENUS

THE SOCIAL

FRESH SLICED FRUIT - HONEY YOGURT DIP
FRESH BAKED COOKIES - ASSORTED SQUARES

\$12 PER PERSON

TO YOUR HEALTH

FRUIT & MELON SKEWERS - HONEY YOGURT DIP - ASSORTED CRUDITE - ONION RANCH DIP & GRANOLA BARS

\$13 PER PERSON

TIME OUT

ASSORTED CRUDITE - ONION RANCH DIP
PARMESAN POPCORN - FRENCH PASTRIES

\$14 PER PERSON

CROSTINI & DIPS

BUTTERNUT SQUASH HUMMUS - BLACK OLIVE TAPANADE - BABA GHANOUSH
BASIL - TOMATO - ASSORTED BREAD STIX CROSTINI

\$12 PER PERSON

THE WRAP UP

VEGETABLE CRUDITE - ONION RANCH DIP
SPICY HUMMUS - ROOT CHIPS - TWO BITE BROWNIES

\$13 PER PERSON

THE TREE HUGGER

GRANOLA BARS - WHOLE FRUIT INDIVIDUAL TRAIL MIX - SPICED PEANUTS

\$12 PER PERSON

ADDITIONAL SNACK SELECTIONS

INDIVIDUAL YOGURT PARFAITS
\$5 EACH

WHOLE FRESH SEASONAL FRUITS
\$36 PER DOZEN

FRESH SLICED FRUITS
WILDFLOWER HONEY YOGURT
\$6.50 PER PERSON

FRESHLY BAKED COOKIES
\$36 PER DOZEN

POTATO CHIPS
INDIVIDUAL BAGS - ASSORTED
\$36 PER DOZEN

CHOCOLATE BARS
ASSORTED
\$36 DOZEN

FRESHLY BAKED MUFFINS, DANISHES & CROISSANTS
\$42 PER DOZEN

INDIVIDUAL BAGS OF TRAIL MIX
\$36 PER DOZEN

SALTED PEANUTS
INDIVIDUAL BAGS
\$36 PER DOZEN

TWO BITE BROWNIES
INDIVIDUAL BAGS
\$36 PER DOZEN

PREMIUM ICE CREAM BARS
ASSORTED
\$6 EACH

DOMESTIC CHEESE
CRACKERS & GRAPES
\$16 PER PERSON

BEVERAGE SELECTIONS

FRESHLY BREWED COFFEE & A SELECTION OF TEA
(10 CUP MINIMUM)
\$3.32 PER PERSON

MILK
2%, SKIMMED OR CHOCOLATE (250 ML)
\$3.76 EACH

ASSORTED SOFT DRINKS (591 ML)
\$3.76 EACH

ASSORTED BOTTLED FRUIT JUICES
(450 ML)
\$3.76 EACH

ICED TEA OR LEMONADE (591 ML)
\$4.20 EACH

MONTELLIER SPARKLING MINERAL WATER
(330 ML)
\$3.76 EACH

BOTTLED AQUAFINA WATER (591 ML)
\$3.76 EACH





MENU SELECTIONS

FINALIZATION OF MENU SELECTION AND SERVICE DETAILS MUST BE COMPLETED NO LATER THAN 10 DAYS PRIOR TO THE SCHEDULED DATE OF YOUR FUNCTION.

BEVERAGE

IN ACCORDANCE WITH WOODBINE ENTERTAINMENT GROUP'S POLICY, WOODBINE ENTERTAINMENT GROUP AND THE EVENT ORGANIZER SHARE A JOINT RESPONSIBILITY TO ENSURE THE RESPONSIBLE CONSUMPTION OF ALCOHOLIC BEVERAGES.

IN ACCORDANCE WITH THE LAW, WOODBINE ENTERTAINMENT WILL NOT SERVE ANYONE IF THEY ARE, OR APPEAR TO BE INTOXICATED AND THE INDIVIDUAL MUST BE REMOVED FROM THE PROPERTY FOR A PERIOD OF 24 HOURS.

FOOD SAFETY

TO ENSURE FOOD SAFETY AND QUALITY OF PRODUCTS, WOODBINE ENTERTAINMENT GROUP HAS INITIATED ITS OWN INTERNAL FOOD SAFETY PROGRAM. THROUGH THE APPLICATION OF HACCP PRINCIPLES OUR INTERNAL FOOD SAFETY MANAGER INSPECTS AND ENSURES THE INTEGRITY OF THE SUPPLY CHAIN. ALL FOOD AND BEVERAGE MUST BE PROVIDED BY WOODBINE ENTERTAINMENT GROUP. DUE TO HEALTH REGULATIONS UNDER THE ONTARIO HEALTH ACT, WOODBINE ENTERTAINMENT GROUP DOES NOT PERMIT THE REMOVAL OF FOOD AND BEVERAGE FROM ITS FACILITIES.



GUARANTEE

A GUARANTEED NUMBER OF ATTENDEES IS DUE TO THE EVENT SALES OFFICE 10 BUSINESS DAYS PRIOR TO YOUR EVENT.

YOU WILL ONLY BE ABLE TO INCREASE NUMBERS, SUBJECT TO AVAILABILITY, UP TO THREE BUSINESS DAYS PRIOR TO YOUR EVENT. ON THE EVENT DATE YOU WILL BE BILLED THE GUARANTEE OR ACTUAL NUMBER OF ATTENDANCE WHICHEVER IS GREATER.

ENVIRONMENTAL SUSTAINABILITY

ENVIRONMENTAL SUSTAINABILITY IS A KEY BUSINESS STRATEGY REFLECTED THROUGHOUT THE ORGANIZATION. WE ARE COMMITTED TO SHRINKING OUR ENVIRONMENTAL FOOTPRINT BY MINIMIZING ENVIRONMENTAL RISK WHILE MAXIMIZING ENERGY AND WATER CONSERVATION AND WASTE MANAGEMENT. OUR EFFORTS TO MAXIMIZE FINANCIAL PERFORMANCE HAVE INCLUDED IMPLEMENTING ENVIRONMENTAL PROGRAMS THAT REDUCE OUR ENERGY AND WATER CONSUMPTION, DIVERT ORGANIC WASTE FROM LANDFILL EVERY MONTH AND REDUCE OUR CARBON FOOTPRINT AT ALL OUR FACILITIES.

WE ARE PROUD TO BE A FOUNDING BUSINESS PARTNER AND AMBASSADOR IN "PARTNERS IN PROJECT GREEN,"

A GROWING COMMUNITY OF BUSINESSES WORKING TOGETHER TO GREEN THEIR BOTTOM LINE BY CREATING AN INTERNATIONALLY-RECOGNIZED "ECO-BUSINESS ZONE" AROUND TORONTO'S PEARSON INTERNATIONAL AIRPORT.



FOOD SERVICE TIMES

FOOD SERVICE IS BASED ON 2½ HOURS; LONGER SERVICE TIMES WILL RESULT IN ADDITIONAL LABOUR CHARGES (INCREASE SERVICE TIMES ONLY ON PRIVATE EVENT).

DIETARY RESTRICTION

OUR EVENT SPECIALISTS IN CONJUNCTION WITH OUR CHEF WILL WORK WITH YOU TO MEET SPECIAL DIETARY REQUIREMENTS FOR ANY EVENT. PLEASE ADVISE AT LEAST 10 BUSINESS DAYS PRIOR TO YOUR EVENT OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

TAXES & GRATUITIES

UNLESS OTHERWISE LISTED ON THE INDIVIDUAL MENUS, ALL FOOD AND BEVERAGE IS SUBJECT TO 15% GRATUITIES AND APPLICABLE TAXES.

EVENT ADD-ONS

OUR EVENT SPECIALISTS KNOW HOW TO MAKE YOUR DAY UNFORGETTABLE. ASK US ABOUT ADDING BETTING VOUCHERS, VALET PARKING OR OUR SIGNATURE RACE CALL EXPERIENCE TO YOUR NEXT EVENT.

