

Healthy is Wealthy

Assorted Low-Fat Yogurts
Granola
Assorted Fresh Berries
Orange and Apple Juices
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Tea and Assorted Herbal Teas
\$8.95 per person

Continental Breakfast

Assorted freshly Baked Muffins
Butter Croissants
Assorted Danish Pastries
Bagels with Cream Cheese
Fresh Fruits Salad
Assorted Jams and Butter
Orange and Apple Juices

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Tea and Assorted Herbal Teas

\$12.95 per person

Presentation Breakfast

Chef Attended Omlette Station
Plain and Fruit Yogurt
Granola
Butter Croissants
Assorted Danish Pastries
Assorted Muffins
Assorted Fresh Seasonal Fruit
Orange and Apple Juice
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Tea and Assorted Herbal Teas

\$15.95 per person



Breakfast Selections The Apollo Breakfast Selection

Fresh Scrambled Eggs
Bagels with Cream Cheese
Assorted Danishes
Assorted Muffins
White Toast
Crisp Bacon
Breakfast Sausage
Butter Croissants
Fruits Salad
Assorted Jams and Butter
Orange and Apple Juice

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Tea and Assorted Herbal Teas
\$18.50 per person

Choose From Our Pre Package Breakfast Selections Above Or Customize Your Breakfast

Assorted Muffins \$20.95 per dozen Assorted Danish Pastries \$20.95per dozen \$20.95per dozen **Butter Croissants** Assorted Bagels with Flavored Cream Cheese \$2.50 each Assorted Gourmet Cookies \$2.50 each Apple Strudel \$18 per dozen Assorted Fresh Seasonal Fruit \$3.25 per person Assorted Yogurt \$2.50 each \$2.25 each Assorted Boxed Cereals with Milk Kellogg's Nutri Grain Bars \$2.00 each

Coffee Break

Freshly Brewed Regular Coffee, Decaffeinated Coffee Tea and Assorted Herbal Teas Apple and Orange Juice

\$3.95 per person



Working Lunch Buffet

The Working Buffet

Cold Pasta Salad Cold Rice Salad Bean Salad Chic Pea Salad Green Salad

Assortment of 1/4 Cut Sandwiches to include:

(Corned Beef, Ham & Swiss, Smoked Turkey, Tuna, Eggs Salad & Vegetarian) Soft Drinks, Juices, Bottled Water, Freshly Breed Regular Coffee, Decaffeinated Coffee, Tea and Herbal Teas

\$15.95 per person

Sandwich or Wrap It

This Table Will Have An Assortment of wraps and Sandwiches To Include:
Prosciutto, Salami, Capicolo, Mortadella, Pastrami, Roasted Turkey, Roaste Beef, Black Forest
Ham, Provolone, Swiss Cheese, Cheddar Cheese, Tuna Salad, Chicken Salad
Soft Drinks, Juices, Bottled Water, Freshly Breed Regular Coffee, Decaffeinated Coffee, Tea and
Herbal Teas

\$18.95 per person

Taste of Italy

Prosciutto, Provolone, Swiss Cheese, Cheddar Cheese, Grilled Eggplant and Zucchini, Roasted Red Peppers, Bocconcino & Tomato, Marinated Black and Green olives, Pasta and Rice salads, Chic Pea Salad, Bean Salad, Seafood Salad, Bruschetta, Assorted Italian Buns, Assorted Pizza Squares and Foccaccia

Soft Drinks, Juices, Bottled Water, Freshly Breed Regular Coffee, Decaffeinated Coffee, Tea and Herbal Teas

\$20.95 per person



Lunch Buffet

Assortment of Bread to include Pizza, Focaccia and Olive Bread

Antipasto Table

Prosciutto, provolone, grilled eggplant, zucchini, Roasted Red Peppers, black and green olives, Bruschetta

Salad Choice of Three:

Spring Mix Salad with a Balsamic Vinaigretta Green Salad, Tomato, Cucumber and Onions with Balsamic Vinaigrette Caesar Salad with our Homemade Dressing

Pasta Salad

Rice Salad

Tomato & Cucumber

Potatoe Salad

Bean Salad

Seafood Salad

Main Entrees Choice of two:

Beef Tenderloin in a Demi Glaze Veal Parmigana Chicken Stuffed with Sun-Dried Tomatoes and Feta Chess New York Steak in a Cognac Sauce Baked Atlantic Salmon Veal Piccata

All Entrees Served with a Choice of Potato or Rice Medley of Seasonal Vegetables

Desserts Choice of two:

French & Italian Pastries, Fresh Seasonal Fruit, Waffle Station, Cake Station Soft Drinks, Juices, Bottled Water, Freshly Breed Regular Coffee, Decaffeinated Coffee, Tea and Herbal Teas

\$30.95 per person



Sit Down Lunch

Price Include of one Starter, Entrée and Desert Your meal is accompanied by Medley o Vegetables and Roasted Potatoes Fresh Baked Olive Oil Bread Soft Drinks, Juices, Bottled Water, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Tea and Herbal Teas

Choice of One Soup:

Cream of Mushrooms Lobster Bisque Cream of Leak and Potato Soup

Or

Choice of One Salad:

Caesar Salad Spring Mix Salad in a Balsamic Vinaigrette Romaine and Radicchio Salad Greek Salad

Choice of One Entrée Selection:

Stuffed Chicken with Spinach and Ricotta Cheese
Garlic and Herb crusted Rack of Lamb
New York Steak Grilled with a Cognac Sauce
Grilled Atlantic Salmon
Veal Tenderlon with a Demi Glaze
Pork Loin with Red Wine Jus
Grilled Top Sirloin with Peppercorn Sauce

Choice of One Dessert Selection:

Chocolate Caramel Bombetta Raspberry Sherbet in a Martini Glass Tartufo Zabajone

\$37.95 per person



Sit Down Dinner

Price Include of one Starter, Entrée and Desert Your meal is accompanied by Medley o Vegetables and Roasted Potatoes Fresh Baked Olive Oil Bread Soft Drinks, Juices, Bottled Water, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Tea and Herbal Teas

Choice of One Pasta:

Rigatone Tomato Basil Tortellini alla Panna Penne alla Vodka

Or

Choice of One Salad:

Caesar Salad Spring Mix Salad in a Balsamic Vinaigrette Romaine and Radicchio Salad Greek Salad

Choice of One Entrée Selection:

Filet Mignon with Red Wine Reduction
Supreme of Chicken Stuffed with Asiago and Spinach
Veal Tenderloin Stuffed with Fresh Basil, Rosemary, and Oregano
Orange Roughy with a Lemon Cream Sauce
Grilled 80z AAA Rib eye Steak
Garlic and Herb crusted Rack of Lamb

Choice of One Dessert Selection:

Chocolate Caramel Bombetta Raspberry Sherbet in a Martini Glass Tartufo Zabajone

\$45.95 per person



Dinner Buffet

Antipasto Table

Prosciutto, Provolone, Swiss Cheese, Cheddar Cheese, Grilled Eggplant and Zucchini, Roasted Red Peppers, Bocconcino & Tomato, Marinated Black and Green olives, Pasta and Rice salads, Chic Pea Salad, Bean Salad, Seafood Salad, Bruschetta, Assorted Pizza Squares and Foccaccia

Choice of One Pasta

Rigatone Tomato Basil Tortellini alla Panna Penne alla Vodka Caesar Salad\

Or

Choice of One Salad

Spring Mix Salad in a Balsamic Vinaigrette Romaine and Radicchio Salad Greek Salad

Choice of One Main Entrée:

Veal Scallopini in a Mushroom Sauce Chicken Breast Stuffed with Goat Cheese and Spinach Chicken Parmigiana Veal Picata Roasted Potatoes and Medley of Seasonal Vegetables

Roasted Potatoes and Medley of Seasonal Vegetables Vegetable Carving Display to Enhance your Buffet

Dessert

Fresh Seasonal Fruit, Assorted Pastries, Apple Strudel Soft Drinks, Juices, Bottle Water, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Tea and Herbal Teas

\$36.95 per person



Cocktail Reception

Standard Reception

Hot Items

Beef and Chicken Sate, Mini Potato Croquettes, Assorted Mini Quiche, Stuffed Mushrooms Caps, Crab Cakes, Spring Roles, Rice Balls, Mini Beef Wellington

Cold Items

California Roles, Assorted Cold Canapés, Bruschetta \$18.00 per person

Premium Reception

Hot Items

Beef Tenderloin Carving Station, Chicken Skewers, Teriyaki Salmon Skewers, Crab Cakes, Kiwi Mussels Gratinate, Shrimp Tempura, Stuffed Mushrooms Caps, Crab Cakes

Cold Items

Assorted Sushi, Sashimi, Maki, Shrimp Cocktail, Crab Claws, Assorted Cheese Squares,
Assorted Cold Canapés
\$26.00 per person

Wine and Cheese

Domestic and International Cheeses

Brie, Cheddar, Swiss, Havarti, Asiago, Parmigiano, Goat Cheese

Assortment of Freshly Baked Breads

French Baguette, Foccaccia, Crackers, Bread Sticks

Accompaniments

Walnuts, Red and White Grapes, Assorted Berries, Black Figs \$32.00



Specialty Items

Carving Stations

AAA Alberta Prime Rib of Beef Served with Horseradish, Mustard and Kaisers (Serves 100 People) \$650.00

Roasted Turkey Breast
Served with Cranberry Sauce, and Kaisers
(Serves 20-30 People)
\$290.00

Leg of Lamb Carving
Served with Assorted Mustards
(Serves 10-15 People)
\$225.00

Reception Stations

Freshly Shucked Malpec Oyster Bar Served with Tabasco Sauce and Lemon \$3.50 per piece

Chef Attended Beef and Chicken Satay Station \$6.25 per person

Scallops Sauteed in a Creamy Lemon Sauce \$13.00 per person

Shrimp Sauteed in a Garlic Butter Pernod Sauce \$13.00 per person

Sushi Bar **\$8.95 per person**



Specialty Items

Items A La Carte

Assorted Sushi & California Rolls (Includes Wasabi, Pickled Ginger, Soya Sauce \$34.00 per dozen

Assorted Cold Cut Platter (Prosciutto, Smoked Turkey, Black Forest, Salami) \$4.25 per person

Swiss Cheese, Cheddar Cheese with Crackers & French Baguettes \$3.75 per person

Humus, Taziki, Baba Ghanoush Served with Pita Bread \$4.00 per person

The Apollo Sweet Stations

Assorted Fresh Seasonal Fruit \$2.50 per person

Chocolate Fountain with Assorted Fruit \$4.50 per person

Attended Waffle Station with Vanilla Ice Cream, Whipped Cream, Chocolate & Strawberry Sauce \$4.25 per person

Chef Attended Crepe Station Vanilla Ice Cream, Whipped Cream, Chocolate & Strawberry Sauce \$4.25 per person



Beverage & Alcohol Selections

Standard Bar Selection

Red & White Wines, Domestic Beer, Rye, Rum, Vodka, Gin, Scotch, Tropical Drinks, Soft Drinks, Mineral Water, Spring Water, Juice \$15.00 per person

Deluxe Bar Selection

Red & White Wines, Domestic Beer, Rye, Rum, Vodka, Gin, Scotch, Cognac, Grappa, Sambuca, Irish Cream, Grand Marnier, Tequila, Khalua, Peach Scnapps, Appertivi, Campari, Sweet Vermouth, Spumante, Tropical Drinks, Soft Drinks, Mineral Water, Spring Water, Juice \$20.00 per person

Non-Alcoholic Beverages (All Prices are for Individual Portions)

Fresh Brewed Coffee, Tea & Herbal Tea	\$2.25 per person
Hot Chocolate	\$2.00 per person
Chocolate Milk	\$2.00 per carton
Milk	\$2.00 per carton
Bottled Juice	\$2.50 per bottle
San Pellegrino Sparkling Water	\$3.50 per bottle
Bottled Natural Spring Water	\$2.25 per bottle
Assorted Canned Soft Drinks	\$2.25 per can
Fountain Soft Drinks	\$1.00 per person
Non Alcoholic Punch	\$1.50 per glass
V8 Juice	\$2.25 per bottle

Alcoholic Beverages	Cash Bar	Host Bar
Mixed Drinks	\$6.00	\$4.50
Domestic Beer	\$6.25	\$4.75
Imported Beer	\$7.50	\$5.50
Liqueurs	\$7.25	\$5.50
Liquor Shot	\$6.25	\$4.75
House Wine (Glass)	\$6.25	\$4.75
House Wine (Per Bottle)	\$31.25	\$24.95
Sparkling Wine (Per Bottle)	\$21.00	\$18.50
Alcoholic Punch (Punch Fountain)	\$2.25	\$1.75
Pre Purchased Drink Tickets	\$4.75	

Cash bar (Prices Include 13% HST) Host Bar (Prices are Subject to 13% HST)



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Con	ference	Accesso	ries

Contended incomments			
Speaker Timer			\$50.00 each
Laser Pointer			\$25.00 each
Flipchart with Markers			\$25.00 each
Display Easel			\$15.00 each
3` X 4` White Board			\$40.00 each
4` X 6` Cork Board			\$75.00 each
Wireless Microphone			\$150.00 each
Wireless Lapel Microphone			\$150.00 each
LCD Televisions with Stand			\$225.00 each
DVD, BLU-RAY and CD Player		7	\$40.00 each
VCR			\$40.00 each
4 Channel Mixer			\$40.00 each
16 Channel Mixer			\$125.00 each
Podium and Microphone			Complimentary
All Standard Staging			Complimentary

Sound

P.A. System		Complimentary
Upgraded Sound		\$300.00

Lighting

Follow Spot	\$400.00 each
Built in Martin Mac 250	\$200.00 each
On Site Technician (Light Jockey)	\$400.00
Pin Spots	\$50.00 per table

Video Screens (Built In)

Built in Screen (Comes with projector)	\$250.00 each
Portable Screen	\$100.00 each
Projector	\$150.00 each



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Area Square Feet	_	5580
Dimensions	-	90' x 62
Banquet	-	428
Reception	-	539
Theatre	-	575
Class Room	-	233
U-Shaped	-	122
Room Rate	- /	\$4,464

Hall B & C

Area Square Feet -

	- · ·
-	90' x 36'
-	249
_	313
-	334
-	135
_	71
-	\$2,592
	-

3240

Hall D

Area Square Feet	-	4140
Dimensions	-	90' x 46
Banquet	-	318
Reception	-	400
Theatre	-	427
Class Room	-	173
U-Shaped	-	91
Room Rate	-	\$3,312

Board Room

Area Square Feet	-	150
Dimensions	-/	10' x 15'
Board Room	-	10 - 20
Hollow Square	-	10 - 20
U-Shaped	-	10 - 20
Room Rate	-	\$100 / Hour

All Our Banquet Rooms Offer State of The Art Sound, Lighting, and Video Projection Equipment, As Well As Wireless High Speed Internet Connection.

Please Note That Room Rental Rates Are Quoted For Dates On Monday To Thursday. For Friday To Saturday Pricing, Please Contact Your Representative