



Quality
INN

BY CHOICE HOTELS

Conference Centre
Kingston Central

CATERING
MENU



BREAKFAST

Breakfast is traditionally the most important meal of the day. Following this tradition, our Breakfast Menu focuses on the most important things for your diet: fresh fruit, lean protein and whole grains.

Pastry Basket

- Butter croissants, pain au chocolate, muffins
- Greek yogurt 🌱
- Fresh cut fruit 🍏
- Assorted, chilled 100% fruit juices
- Freshly brewed coffee
- Pure leaf tea

\$15.00 per person

Energize Breakfast

- Butter croissants, pain au chocolate, muffins
- Greek yogurt parfait with house muesli & fresh berries 🌱
- Hard-boiled eggs 🌱
- Fresh cut fruit 🍏
- Oatmeal cups with milk & brown sugar 🌱
- Assorted, chilled 100% fruit juices
- Freshly brewed coffee
- Pure leaf tea

\$18.00 per person

Rise & Shine Breakfast

- Butter croissants, pain au chocolate, muffins
- Greek yogurt 🌱
- Herb & scallion diced potato
- Scrambled eggs with cheddar & snipped chives 🌱
- Thick-cut bacon and country sausage links 🌱
- Fresh cut fruit 🍏
- Assorted, chilled 100% fruit juices
- Freshly brewed coffee
- Pure leaf tea

\$22.00 per person

All prices within this menu are subject to applicable taxes & service fees.

BREAKS

Breaks are a key part of every meeting. Staying focused and retaining information can be easily assisted with the extra energy that comes from nutritious food.

Pastry Basket

- Butter croissants, pain au chocolate, vegan morning power muffins
- Greek yogurt 🌱
- Fresh cut fruit 🍏
- Assorted, chilled 100% fruit juices
- Freshly brewed coffee
- Pure leaf tea

\$15.00 per person

Healthy Break

- Fresh fruit with yogurt dip 🍏
- Crudités with dip 🍏
- Selection of yogurts 🌱
- Assorted, chilled 100% fruit juices
- Freshly brewed coffee
- Pure leaf tea

\$13.00 per person

Mezze Break

- Grilled pita 🍏
- Hummus & baba ghanoush 🍏
- Roasted peppers & grilled vegetables 🍏
- Fresh cut fruit 🍏
- Assorted, chilled 100% fruit juices
- Freshly brewed coffee
- Pure leaf tea

\$17.00 per person

Sweet Tooth (May contain nuts)

- Fresh baked cookies
- Double chocolate brownies
- Fresh fruit with yogurt dip 🍏
- Assorted, chilled 100% fruit juices
- Freshly brewed coffee
- Pure leaf tea

\$13.00 per person

Chips & Dip

- Tortilla chips
- Kettle chips
- Guacamole, salsa & caramelized onion dip
- Assorted, chilled 100% fruit juices
- Freshly brewed coffee
- Pure leaf tea

\$16.00 per person

Substitution for pop available

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LUNCHES

Boost your mid-day energy with one of our Lunch options. Includes coffee, tea & pop. Choose crowd-pleasing classics or enjoy one of our international flavours.

The Market

- Chef's daily soup
- Baby greens with shaved vegetables, crispy rice noodles & orange miso vinaigrette 🌱
- Medley of grains with sun dried tomato, kalamata olives, cucumbers & lemon herb vinaigrette 🌱

Choose 3 (2 + 1 veg / under 20 people choose 1)

- **The Club:** shaved turkey, hot house tomato, Boston bibb lettuce, & bacon aioli 🍷
- **The Ballpark:** smoked meat, whole grain mustard aioli & dill pickle 🍷
- **Classic Trio:** shaved ham, genoa, calabrese, cheddar, red onion, hot house tomato & pesto aioli
- **Garden Wrap:** roasted vegetables with black garlic hummus, baby greens & pickled carrots 🌱
- **Tomato Mozzarella:** hot house tomato, buffalo mozzarella, pickled onion, Boston bibb lettuce, pesto aioli & balsamic gastrique 🌱
- Assorted desserts

On assorted breads

\$28.00 per person

Mediterranean

- **Greek Salad:** chopped romaine, tomato, kalamata olives, cucumber, shaved red onion, crumbled feta & lemon herb vinaigrette 🌱🌿
- Chicken souvlaki with tzatziki 🌱
- Falafel with tahini sauce 🌱
- Artichoke & chick pea basmati 🌱
- Honey cookies & baklava 🍪

\$28.00 per person

Italian

- **Caesar Salad:** lemon garlic croutons, double smoked bacon, parmesan & house dressing
- **Meat Lasagna:** broad noodles, bolognese sauce, mozzarella & parmesan
- **Eggplant Parmesan:** fried eggplant, pomodoro sauce, mozzarella, basil & olive oil
- Toasted garlic baguette with parmesan 🌱
- Sicilian cannolis

\$28.00 per person

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LUNCHES

Boost your mid-day energy with one of our Lunch options. Choose crowd-pleasing classics or enjoy one of our international flavours. Includes coffee, tea & pop.

Grab & Go Boxed Lunch

(Choose 1)

- **Ham & Cheese** on a croissant
- **Garden Wrap:** roasted vegetables with black garlic hummus, baby greens & pickled carrots 🌱
- **Classic Trio:** shaved ham, genoa, calabrese, cheddar, red onion, hot house tomato & pesto aioli
- Whole fruit 🌱
- Fresh baked cookies
- Vegetable sticks with buttermilk 🌱 ranch
- Potato chips 🌱 🥤 🌱

\$30.00 per person

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PLATED DINNER PRIX FIXE

Plated dinners are served with freshly baked bread and whipped butter, your choice of soup or salad, fresh steamed vegetable medley, potato or rice, your choice of dessert, freshly brewed coffee, decaffeinated coffee, tea and herbal teas. **\$50 per person.**

Appetizers (Choose 1)

- **Tomato Bisque:** pistou & lemon garlic croutons, hojiblanca olive oil 🌿
- **Butternut Squash Soup:** spiced crème fraiche & toasted pepitas 🌿🌱
- **Mushroom Velouté:** smoked olive oil & truffle parsnip chips 🌿🌱
- **Caesar Salad:** romaine, double smoked bacon, focaccia crumble & parmesan
- **Baby Greens:** orange miso vinaigrette, shaved vegetables & crispy rice noodles 🌿
- **Roasted Beets:** baby frisée, crumbled chèvre, almond granola & sherry vinaigrette 🌿🌱

Mains (Choose 3 / 2+1 veg)

- **Certified Angus Top Sirloin Steak:** roasted garlic crushed fingerlings, green beans, porcini demi-glace 🌱
- **Chicken Supreme:** herb & preserved lemon crust, smoked almond romesco, fingerling potato, julienne vegetable mélange 🌱🌿
- **Chinook Salmon:** pecan & panko crust, fingerling potato, vegetable mélange & tarragon cream 🌱

Mains (continued)

- **Celeriac Steak:** carrot purée, fingerling potato, vegetable mélange, umami demi-glace 🌿
- **Prime Rib** (+\$9 per person): roasted garlic crushed potato, green beans, Yorkshire pudding, rosemary natural jus 🌱
- **Gnocchi:** butternut squash, squash velouté, spinach & vegan parmesan 🌱

Desserts (Choose 1)

- **7 Layer Chocolate Torte:** chocolate genoise, hazelnut feuilletine, ganache buttercream, amareno cherries 🌱
- **Crème Brûlée:** almond espresso biscotti & berries 🌱
- **Lemon Bergamont Tart:** toasted meringue & frosted blueberries
- **Double Chocolate Cheesecake:** caramel sauce and candied pecans

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DINNER BUFFET

Buffet-style service is a useful alternative to plated meals and offers guests the opportunity to customize their own plates. Perfect for any event, casual or formal. Includes freshly baked herb focaccia & whipped butter, seasonally inspired potato & vegetables, sweet ending selection of pastries & tarts, sliced fresh fruit & berries, freshly brewed coffee & pure leaf tea.

Salads (Choose 3)

- **Caesar Salad:** romaine, double smoked bacon, focaccia crumble & parmesan
- **Baby Greens:** orange miso vinaigrette, shaved vegetables & crispy rice noodles 🌱
- **Roasted Beets:** baby frisée, crumbled chèvre, almond granola & sherry vinaigrette 🌱🌱
- **Spinach Salad:** pecan praline, Jack Daniels vinaigrette & shaved red onion 🌱🌱
- **Medley of Grains:** sun dried tomato, kalamata olives, cucumbers & lemon herb vinaigrette 🌱
- **Caprese (add \$5 per person):** hot house tomato, buffalo mozzarella, basil, balsamic gastrique, olive oil & preserved onion 🌱

Mains

(Choose 1 \$45, Choose 2 \$50, Choose 3 \$55)

- **Butter Chicken:** yogurt marinated chicken, silky tomato gravy, scented basmati rice 🌱 & naan bread
- **Mushroom Ravioli:** roasted butternut squash, soubise, toasted walnut, parmesan & truffle oil 🌱🌱
- **Roasted Chicken:** brined whole birds, lemon & thyme glaze 🌱🌱
- **Beef Burgundy:** heirloom carrots, double smoked bacon, pearl onion & cremini mushroom 🌱
- **Chinook Salmon:** braised leeks, charred corn & tarragon cream 🌱
- **Gnocchi:** butternut squash, squash velouté, spinach & vegan parmesan 🌱

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CANAPÉS + ENHANCEMENTS

Perfect for any season, our menu offers hot & cold options.

Hot

- Vegetarian spring rolls & nuoc cham 🌱 🥗
- Chicken satay & peanut sauce 🌱 🥗 🍵
- Beef Wellingtons & horseradish cream
- Caramelized onion & brie tartlette 🌱
- Pork kimchi gyoza + sesame soy 🌱 🍵

\$31.00 per dozen

Cold

- Cold water shrimp waldorf 🌱 🥗
- Honey blistered tomato & whipped parmesan cream 🌱
- Ahi tuna poke & fried sushi rice 🌱 🍵
- Blackened chicken, apple butter & torched brie
- Anitipasti tapenade & smoked almond romesco 🌱 🍵

\$31.00 per dozen

Enhancements

- **Crudité:** fresh-cut vegetables, house-made dip & hummus 🌱
\$5 per person
- **Local Artisan Cheeses:** fruit & nuts, dried fruit, chutney, crackers & baguette 🌱 🍵
\$12 per person
- **Local Charcuterie Board:** cured meats, baguette, gherkins, house-pickled vegetables, Mrs. McGarrigle's grainy dijon mustard
\$16 per person
- **Fruit Platter:** fresh sliced fruit, Biemond yogurt & honey dip 🌱
\$5 per person
- **Mezze Bar:** fresh focaccia & ciabatta, hummus, antipasto tapenade, caramelized onion dip, marinated olives 🌱
\$12 per person
- **Carne Asada Tacos:** marinated grilled beef skirt, avocado, cilantro relish, cotija
\$55 per dozen
- **Enright Cattle Co. Sliders:** brioche bun, double cream brie, truffle aioli
\$55 per dozen

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CASH BAR

Our bartenders can always recommend the perfect pairing of cocktails, wine and beverages for your event.

White & Sparkling

- House Peller Chardonnay
\$9 / \$40 BTL
- Pinot Grigio, Terre Gaie
\$10 / \$44 BTL
- Sauvignon Blanc, Vic, Languedoc, France
\$11 / \$48 BTL
- Riesling, Trius
\$10 / \$46 BTL
- House Sparkling Spunmate Brut, NUA (6oz) **\$11 / \$48 BTL**

Red

- House Peller Cabernet Merlot
\$9 / \$40 BTL
- Pinot Noir, Racine, France
\$13.50 / \$52 BTL
- Malbec, Septima
\$12 / \$48 BTL
- Cabernet Sauvignon, Coastal Vines, California
\$13.50 / \$52 BTL

Beer

- **Domestic:** Budweiser, Bud Lite, Molson Canadian, Alexander Keith's
\$7.50
- **Imported:** Corona, Stella Artois
\$9
- **Craft:** MacKinnon Brothers 8 Man, Spreadhead Lighter Lager, Skeleton Amber 6.6, Riverhead Tropical IPA
\$9.50 (special request order)

Coolers & Cider

- Smirnoff Ice **\$8**
- Tawse Cider **(by request)**

Cocktails

- **Martini:** Vodka or Gin, dry vermouth (2oz) **\$15**
- **Cosmopolitan:** Vodka, triple sec, cranberry, lime (2oz) **\$15**
- **Tom Collins:** Gin, lemon, simple syrup, soda (1.5 oz) **\$13**
- **Bloody Caesar:** Vodka, clamato juice, hot sauce, worcestershire, lime (1.5 oz) **\$13**
- **Tropical Punch:** Vodka, peach schnapps, malibu rum, orange & pineapple juice, soda (1.5 oz) **\$13**

Standard Liquor

- **Standard Liquor:** Iceberg Vodka, Bacardi White Rum, Beefeater Gin, Canadian Club Rye, Sauza Silver Tequila, Evan Williams Bourbon
\$9
- **Premium Liquor:** Grey Goose Vodka, Appleton's Rum, Bombay Gin, Lot 40 Rye, Makers Mark Bourbon, Tequila Tromba
\$11
- **Single Malt Scotch & Blended Scotch:** Glenfiddich 12, Glenlivet 12, Johnnie Walker Red Label, Chivas Regal
\$14

All prices within this menu are subject to applicable taxes & service fees.

Cash Bar prices are subject to a 13% HST. If Cash Bar consumption falls below \$350, a \$40 labour fee will be assessed per bartender per hour, for a minimum of four hours, per bar. Note prices are subject to change.

HOST BAR

White & Sparkling

- House Peller Chardonnay
\$8 / \$39 BTL
- Pinot Grigio, Terre Gaie
\$9 / \$43 BTL
- Sauvignon Blanc, Vic, Languedoc, France
\$10 / \$47 BTL
- Riesling, Trius
\$9 / \$45 BTL
- House Sparkling Spunmate Brut, NUA (6oz) **\$10 / \$45 BTL**

Red

- House Peller Cabernet Merlot
\$8 / \$39 BTL
- Pinot Noir, Racine, France
\$12.50 / \$51 BTL
- Malbec, Septima
\$11 / \$47 BTL
- Cabernet Sauvignon, Coastal Vines, California
\$12.50 / \$51 BTL

Beer

- **Domestic:** Budweiser, Bud Lite, Molson Canadian, Alexander Keith's **\$6.50**
- **Imported:** Corona, Stella Artois **\$8**
- **Craft:** MacKinnon Brothers 8 Man, Spreadhead Lighter Lager, Skeleton Amber 6.6, Riverhead Tropical IPA **\$8.50 (special request order)**

Coolers & Cider

- Smirnoff Ice **\$7**
- Tawse Cider **(by request)**

Standard Liquor

- **Standard Liquor:** Iceberg Vodka, Bacardi White Rum, Beefeater Gin, Canadian Club Rye, Sauza Silver Tequila, Evan Williams Bourbon **\$8**
- **Premium Liquor:** Grey Goose Vodka, Appleton's Rum, Bombay Gin, Lot 40 Rye, Makers Mark Bourbon, Tequila Tromba **\$10**
- **Single Malt Scotch & Blended Scotch:** Glenfiddich 12, Glenlivet 12, Johnnie Walker Red Label, Chivas Regal **\$13**

Cocktails

- **Martini:** Vodka or Gin, dry vermouth (2oz) **\$14**
- **Cosmopolitan:** Vodka, triple sec, cranberry, lime (2oz) **\$14**
- **Tom Collins:** Gin, lemon, simple syrup, soda (1.5 oz) **\$12**
- **Bloody Caesar:** Vodka, clamato juice, hot sauce, worcestershire, lime (1.5 oz) **\$12**
- **Tropical Punch:** Vodka, peach schnapps, malibu rum, orange & pineapple juice, soda (1.5 oz) **\$12**

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To book your event at the
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