

KIMPTON

SAINT GEORGE

MEETINGS & EVENTS



BREAKFAST



CONTINENTAL BREAKFAST - \$30

Includes Coffee, Tea & Fresh Fruit Juices

ASSORTED PASTRIES + BREADS
FRUIT PLATTER
WHIPPED BUTTER + PRESERVES
COTTAGE CHEESE

ENHANCE YOUR CONTINENTAL BREAKFAST

Per Person

BAGEL + \$3
YOGURT PARFAIT + \$5
FRESH BERRY BOWL + \$6
CURED MEATS + \$8

HOT BREAKFAST BUFFET - \$36

Includes Coffee, Tea & Fresh Fruit Juices

Minimum of 14 People

ASSORTED BREADS
BUTTERMILK PANCAKES
Strawberries + Vanilla Crème Fraiche + Maple Syrup
SCRAMBLED EGGS
POACHED EGGS
BACON
SAUSAGE
POTATOES

ENHANCE YOUR BREAKFAST BUFFET

Per Person

YOGURT PARFAIT + \$5
COTTAGE CHEESE + \$5
FRESH BERRY BOWL + \$6
SMOKED SALMON + \$8



PLATED BREAKFAST - \$36

Includes Coffee, Tea & Fresh Fruit Juices

*Pre-selection of menu is required for groups of 40 people or more.
Groups of less than 40 people may order at the time of the event.*

FRESH PASTRIES WITH WHIPPED BUTTER + PRESERVES

YOUR CHOICE OF:

BUTTERMILK PANCAKES

Strawberries + Vanilla Crème Fraiche + Toasted Almonds + Maple Syrup

SALMON SCRAMBLED EGGS

Horseradish Crème Fraiche + Capers + Dill + Crisp Potatoes + Grilled Sourdough

BRISKET HASH

Slow Cooked Brisket + 2 Poached Eggs + Sour Cream Hollandaise + House Dill Pickles + Crisp Potatoes + Grilled Sourdough

CLASSIC BREAKFAST

Scrambled Eggs + Black Pepper Bacon + Sausage + Grilled Tomato + Crisp Potatoes + Grilled Sourdough

ENHANCE YOUR HOT BREAKFAST

Per Person

COTTAGE CHEESE + \$5

YOGURT PARFAIT + \$5

FRESH BERRY BOWL + \$6

SIDE OF BACON / HAM / SAUSAGE + \$6

SMOKED SALMON + \$8



BREAKS



BREAK PACKAGES

Includes Coffee & Tea

MORNING - \$22 per person

Selection of 3 Options

PASTRY BASKETS WITH WHIPPED BUTTER & PRESERVES
SELECTION OF BAGELS WITH CREAM CHEESE & PRESERVES
FRESH FRUIT
GREEK YOGURT WITH HONEY
ENERGY & GRANOLA BARS
COOKIE PLATTER

AFTERNOON & EVENING - \$22 per person

Selection of 3 Options

VEGGIES & DIP
FRESH FRUIT
HOUSE POTATO CHIPS
TRUFFLE POPCORN
SELECTION OF CHOCOLATE BARS
COOKIE PLATTER

ENHANCE YOUR BREAK

Per Person

FRESHLY SQUEEZED JUICES - \$5
SPECIALTY COFFEE - \$5
SOFT DRINKS - \$4



LUNCH



BOX LUNCH - \$40

Includes a Water or Pop, Vegetable Crudit , Ranch Sauce, Potato Chips & Seasonal Fruit Tart

SANDWICH

Choice of One

PORTOBELLO MUSHROOM WRAP

Marinated Mushroom + Red Onion + Feta + Balsamic + Basil

WOOD OVEN ROAST TURKEY SANDWICH

Lettuce + Tomato + Avocado + Lemon Mayo

PRIME RIB

Shaved Roast Beef + Caramelized Onions + Crispy Onions + Cheddar + Horseradish

PASTRAMI REUBEN

Smoked Pastrami + Swiss Cheese + Sauerkraut + Russian Dressing



PLATED LUNCH OPTION 1 - \$45

Includes Coffee, & Tea

*Pre-selection of menu is required for groups of 40 people or more.
Groups of less than 40 people may order at the time of the event.*

APPETIZERS

Choice of One

SCOTCH EGG

Curried Ketchup

CAESAR

Romaine + Bacon + Crouton + Parmesan + Creamy Caesar Dressing

MARGHERITA PIZZETTE

Tomato + Mozzarella + Basil

MAIN COURSE

Choice of One

Served with Fries or Salad

HOUSE BURGER

Cheddar + Russian Dressing + Iceberg Lettuce + Pickles

CRISPY CHICKEN SANDWICH

Buffalo Hot Sauce + Ranch + Lettuce + Tomato + Pickles

EGGPLANT PARM SANDWICH

Breaded Eggplant + Tomato Sauce + Mozzarella + Basil + Parmesan

DESSERT

Choice of One

WARM APPLE CRUMBLE

Vanilla Ice Cream

STRAWBERRY RHUBARB PIE

Vanilla Custard

KEY LIME PIE

Chocolate Crust + Lime Whip



PLATED LUNCH OPTION 2 - \$55

Includes Coffee & Tea

*Pre-selection of menu is required for groups of 40 people or more.
Groups of less than 40 people may order at the time of the event.*

APPETIZERS

Choice of One

SOUP OF THE DAY

SPICY FARRO PIZZETTE

Avocado + Corn + Red Onion + Chili

CHOP SALAD

Shredded Greens + Spinach + Crispy Shallots + Avocado + Cucumber + Corn + Feta Dill Dressing

MAIN COURSE

Choice of One

Served with Fries or Salad

PRIME RIB SANDWICH

Shaved Rib + Caramelized Onions + Crispy Onions + Cheddar + Horseradish

GRILLED SALMON

Crushed Herb Potatoes + Salsa Verde + Pickled Fennel

WOOD OVEN ROAST TURKEY SANDWICH

Lettuce + Tomato + Avocado + Lemon Mayo

¼ HERB-LEMON ROAST CHICKEN

Roasted Vegetables + Fries

DESSERT

Choice of One

PECAN PIE

Salted Caramel

KEY LIME PIE

Chocolate Crust + Lime Whip

DOUBLE CHOCOLATE CAKE

Chocolate Icing



COLD BUFFET LUNCH - \$42

Includes Coffee & Tea
Minimum of 14 People

CHARCUTERIE STATION

A Selection of Meats and Cheeses with Grilled Bread

SALAD STATION

CAESAR

Romaine + Bacon + Crouton + Parmesan + Creamy Caesar Dressing

GREEK SPINACH

Baby Spinach + Feta + Olive + Cucumber + Red Onion + Tomato + Oregano Dressing

CHOP SALAD

Shredded Greens + Spinach + Crispy Shallots + Avocado + Cucumber + Corn + Feta Dill Dressing

SANDWICH STATION

Choice of Two

A Selection of Sandwiches served on platters

WOOD OVEN ROAST TURKEY

Lettuce + Tomato + Avocado + Lemon Mayo

EGG SALAD

Pickles + Celery

PASTRAMI REUBEN

Smoked Pastrami + Swiss Cheese + Sauerkraut + Russian Dressing

GRILLED VEGETABLE

Char Grilled Vegetables + Goat Cheese + Basil Pesto

DESSERTS

Choice of Two

STRAWBERRY RHUBARB PIE

Vanilla Custard

PECAN PIE

Salted Caramel

KEY LIME PIE

Chocolate Crust + Lime Whip

DOUBLE CHOCOLATE CAKE

Chocolate Icing



HOT BUFFET LUNCH - \$49

Includes Coffee & Tea
Minimum of 14 People

SALAD BAR

A Selection of Greens, Dressings & Toppings to Build Your Own Salad

PIZZETTE

Choice of Two

A Selection of House Made Pizzette Freshly Baked

ROAST GARLIC

Olive Oil + Parmesan + Cheddar + Chives + Black Pepper

MARGHERITA

Tomato + Mozzarella + Basil

SPICY FARRO

Avocado + Corn + Red Onion + Chili

SPICY PEPPERONI

Mozzarella + Black Olive + Tomato Sauce + Honey

HOT ITEMS

Choice of Two

CHICKEN TIKKA MASALA CURRY

Basmati Rice + Garlic Naan + Poppadum + Raita

MAC AND CHEESE

Gruyere + Cheddar + Parmesan + Pimento + Garlic Bread

BANGERS AND MASH

English Style Sausages + Mashed Potato + Peas + Onion Gravy

FISH AND CHIPS

Beer Battered Haddock + Chips + Minted Mushy Peas + Tartar Sauce

DESSERTS

Choice of Two

STRAWBERRY RHUBARB PIE

Vanilla Custard

PECAN PIE

Salted Caramel

KEY LIME PIE

Chocolate Crust + Lime Whip

DOUBLE CHOCOLATE CAKE

Chocolate Icing



DINNER



PLATED 3-COURSE DINNER OPTION 1 - \$65

Includes Coffee & Tea

Pre-selection of menu is required for groups of 25 people or more.

Groups of less than 25 people may order at the time of the event.

4-COURSE DINNER OPTION (ADD \$10 PER PERSON)

APPETIZERS

Choice of One

SOUP OF THE DAY

SCOTCH EGG

Curried Ketchup

GREEK SPINACH

Baby Spinach + Feta + Olive + Cucumber + Red Onion + Tomato + Oregano Dressing

MAIN COURSE

Choice of One

FISH AND CHIPS

Beer Battered Haddock + Chips + Minted Mushy Peas + Tartar Sauce

½ HERB-LEMON ROAST CHICKEN

Roasted Vegetables + Fries

HOUSE BURGER

Cheddar + Russian Dressing + Iceberg Lettuce + Pickles

DESSERT

Choice of One

WARM APPLE CRUMBLE

Vanilla Ice Cream

STRAWBERRY RHUBARB PIE

Vanilla Custard

PECAN PIE

Salted Caramel



PLATED 3-COURSE DINNER OPTION 2 - \$75

Includes Coffee & Tea

Pre-selection of menu is required for groups of 25 people or more.

Groups of less than 25 people may order at the time of the event.

4-COURSE DINNER OPTION (ADD \$10 PER PERSON)

APPETIZERS

Choice of One

SPICY FARRO PIZZETTE

Avocado + Corn + Red Onion + Chili

CALAMARI

Pickled Chili + Old Bay Mayo

CHOP SALAD

Shredded Greens + Spinach + Crispy Shallots + Avocado + Cucumber + Corn + Feta Dill Dressing

MAIN COURSE

Choice of One

GRILLED SALMON

Crushed Herb Potatoes + Salsa Verde + Pickled Fennel

TIKKA MASALA CURRY

Available with Chicken, Shrimp or Vegetables

Basmati Rice + Garlic Naan + Poppadum + Raita

BRAISED SHORT RIB

Mashed Potato + Peas + Carrots + Jus

DESSERT

Choice of One

PECAN PIE

Salted Caramel

KEY LIME PIE

Chocolate Crust + Lime Whip

DOUBLE CHOCOLATE CAKE

Chocolate Icing



PLATED 3-COURSE DINNER OPTION 3 - \$85

Includes Coffee & Tea

*Pre-selection of menu is required for groups of 25 people or more.
Groups of less than 25 people may order at the time of the event.*

4-COURSE DINNER OPTION (ADD \$10 PER PERSON)

APPETIZERS

Choice of One

CRAB CROQUETTES

Coconut Green Curry

CHOP SALAD

Shredded Greens + Spinach + Crispy Shallots + Avocado + Cucumber + Corn + Feta Dill Dressing

TUNA TARTARE

Yuzu Hot Sauce + Avocado + Celery + Carrot + House Crackers

MAIN COURSE

Choice of One

GRILLED SALMON

Crushed Herb Potatoes + Salsa Verde + Pickled Fennel

½ HERB-LEMON ROAST CHICKEN

Roasted Vegetables + Fries

TIKKA MASALA CURRY

Available with Chicken, Shrimp or Vegetables
Basmati Rice + Garlic Naan + Poppadum + Raita

STEAK FRITES

Sauce Poivre + Fries + Truffle Mayo

DESSERT

Choice of One

WARM APPLE CRUMBLE

Vanilla Ice Cream

STRAWBERRY RHUBARB PIE

Vanilla Custard

KEY LIME PIE

Chocolate Crust + Lime Whip

DOUBLE CHOCOLATE CAKE

Chocolate Icing



BUFFET DINNER OPTION - \$75

Includes Coffee & Tea
Minimum of 14 People

SALAD BAR

A Selection of Greens, Dressings & Toppings to Build Your Own Salad

PIZZETTE

Choice of Three

A Selection of House Made Pizzette Freshly Baked

ROAST GARLIC

Olive Oil + Parmesan + Cheddar + Chives + Black Pepper

MARGHERITA

Tomato + Mozzarella + Basil

SPICY FARRO

Avocado + Corn + Red Onion + Chili

SPICY PEPPERONI

Mozzarella + Black Olive + Tomato Sauce + Honey

MEXICAN

Chorizo + Queso Fresco + Jalapeño + Pico de Gallo + Jalapeño Crema

HOT ITEMS

Choice of Three

CHICKEN TIKKA MASALA CURRY

Basmati Rice + Garlic Naan + Poppadum + Raita

MAC AND CHEESE

Gruyere + Cheddar + Parmesan + Pimento + Garlic Bread

BANGERS AND MASH

English Style Sausages + Mashed Potato + Peas + Onion Gravy

FISH AND CHIPS

Beer Battered Haddock + Chips + Minted Mushy Peas + Tartar Sauce

BRAISED SHORT RIB

Mashed Potato + Peas + Carrots + Jus

SOUTHERN FRIED CHICKEN

Honey Hot Sauce + House Pickles + Ranch

GNOCCI POMODORO

Ricotta + San Marszano + Basil + Parmesan



SIDES

Choice of Three

TRIPLE COOKED CHIPS

Curried Ketchup

PICKLED ONION RINGS

Malt Vinegar Mayo

MASHED POTATOES

Buttermilk + Chives

SPINACH

Crispy Shallots + Olive Oil

ROASTED ROOT VEGETABLES

Carrots + Fennel + Red Onion + Celeriac

BUTTERED PEAS

Mint

DESSERT

Choice of Two

STRAWBERRY RHUBARB PIE

Vanilla Custard

PECAN PIE

Salted Caramel

KEY LIME PIE

Chocolate Crust + Lime Whip

DOUBLE CHOCOLATE CAKE

Chocolate Icing



RECEPTION
HORS D'OEUVRES + BEVERAGES



RECEPTION HORS D'OEUVRES

A Selection of Canapes
Minimum order of 1 dozen per canape

VEGETARIAN - \$50 per dozen

BEER BATTERED PICKLES | Ranch Dipping Sauce
WARM PRETZEL BITES | Beer Cheddar Sauce
TRIPLE COOKED CHIP CONES | Curry Ketchup
ROAST GARLIC MINI PIZZETTE | Cheddar + Roast Garlic + Parmesan
MARGHERITA MINI PIZZETTE | Mozzarella + Basil
SPICY FARRO MINI PIZZETTE | Avocado + Corn + Red Onion + Chili
MAC AND CHEESE BITES | Pickled Jalapeño

FISH AND SEAFOOD - \$60 per dozen

FRIED CALAMARI CONES | Pickled Chili + Old Bay Mayo
BAJA FISH TACOS | Red Cabbage Slaw + Lime Crema + Cilantro
SHRIMP COCKTAIL | Classic Cocktail Sauce
TUNA TARTARE | Yuzu Hot Sauce + Avocado
CRAB CAKES | Green Curry Mayo

MEAT - \$60 per dozen

BEEF SLIDERS | Cheddar + Iceberg Lettuce + Pickles + Russian Dressing
REUBEN SLIDERS | Swiss Cheese + Sauerkraut + Mustard
SPICY PEPPERONI MINI PIZZETTE | Mozzarella + Black Olive + Tomato Sauce + Chili
MEXICAN MINI PIZZETTE | Chorizo + Queso Fresco + Jalapeño + Pico de Gallo + Jalapeño Crema
NASHVILLE HOT CHICKEN BITES | Dill Pickle + Honey
SCOTCH QUAIL EGG | Curried Ketchup
SAUSAGE ROLLS | Piccalilli
CURRIED CHICKEN SKEWERS | Raita + Lime + Cilantro

DESSERT - \$50 per dozen

MINI RED VELVET CUPCAKE | Cream Cheese Icing
MINI CHOCOLATE CUPCAKE | Chocolate Icing
KEY LIME PIE | Chocolate Crust + Lime Whip
STICKY TOFFEE PUDDING | Salted Caramel + Whipped Cream
PECAN TART | Caramel



CONSUMPTION BARS

Minimum bar spend required (outlined per event)
or
\$125 bartender fee will apply per 75 guests

PREMIUM BRANDS

\$12 per drink

PINNACLE VODKA
TANQUERAY GIN
JIM BEAM BOURBON
BRUGAL RUM
CANADIAN CLUB 100% RYE
EL JIMADOR TEQUILA
KILBEGGAN IRISH WHISKEY
JOHNNIE WALKER RED SCOTCH
HOUSE WINES

SUPER PREMIUM BRANDS

\$16 per drink

KETEL ONE VODKA
HAYMAN'S GIN
BULLEIT BOURBON
APPLETON'S RUM
1800 SILVER TEQUILA
COURVOISIER VS COGNAC
JOHNNIE WALKER BLACK SCOTCH
BOWMORE 12 YR SINGLE MALT SCOTCH
PREMIUM WINES



HOSTED BARS

Minimum bar spend required (outlined per event)
or
\$125 bartender fee will apply per 75 guests

2-HOUR HOSTED PREMIUM PACKAGE

\$36 per person
\$15 - 3rd Hour
\$11 - Each Additional hour

PINNACLE VODKA
TANQUERAY GIN
JIM BEAM BOURBON
BRUGAL RUM
CANADIAN CLUB 100% RYE
EL JIMADOR TEQUILA
KILBEGGAN IRISH WHISKEY
JOHNNIE WALKER RED SCOTCH
DOMESTIC AND IMPORTED BEER
HOUSE WINES
ASSORTED SOFT DRINKS

2-HOUR HOSTED SUPER PREMIUM PACKAGE

\$42 per person
\$17 - 3rd Hour
\$13 - Each Additional Hour

KETEL ONE VODKA
HAYMAN'S GIN
BULLEIT BOURBON
APPLETON'S RUM
1800 SILVER TEQUILA
COURVOISIER VS COGNAC
JOHNNIE WALKER BLACK SCOTCH
BOWMORE 12 YR SINGLE MALT SCOTCH
DOMESTIC AND IMPORTED BEER
PREMIUM WINES
ASSORTED SOFT DRINKS



BEER + WINE

Minimum bar spend required (outlined per event)

or

\$125 bartender fee will apply per 75 guests

BEER - \$10 per bottle

Assorted Domestic and Imported Beers, Seasonal Microbrews

HOUSE WINE - \$65 per 750ml bottle

Pinot Grigio, Merlot

PREMIUM WINES - \$75-85 per 750ml bottle

Chardonnay, Pinot Grigio, Cote du Rhone, Tempranillo

SUPER PREMIUM WINES - \$85-100 per 750 ml bottle

Chablis, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir

HOUSE SPARKLING WINE - \$65 per 750 ml bottle

Chardonnay, Pinot Grigio, Cote du Rhone, Tempranillo

NON-ALCOHOLIC BEVERAGES

ASSORTED SOFT DRINKS - \$6 per bottle

Pepsi, Diet Pepsi, 7-up, Ginger Ale, Tonic, Soda

BOTTLED STILL + SPARKLING WATER - \$6 per bottle

Eska 355ml – Still or Sparkling