

2019 Turkey Dinner Menu

Caramelized Red Onion and Roasted Pumpkin Bisque
finished with Basil pesto and house browned Pumpkin seed Croutons (V)

Market Greens with a light Southern Date Vinaigrette (V)

Platter served Canadian Turkey Dinner with Pan Gravy
Seasonal Kitchen Sink Stuffing (V)

Buttermilk Mashed Potatoes (V) Candied Yams (V)
Bacon-Buttered Brussel Sprouts (V)
Cinnamon Glazed Carrots (V) Cranberry Sauce (V)

Sticky Apple Pudding with Vanilla bean Ice cream and caramel sauce
served fresh from the oven (V)

Coffee & Tea and Chocolate Truffles by Le Chocolatier

At Christmas the Inn is decorated with traditional décor
as well as a decorated Christmas tree.

Some options to consider might be having a mulled wine cocktail hour before dinner.

Using the tree area for a gift exchange after dinner, and don't forget to ask about
downhill tubing, dog sledding and other winter activities.

\$59.95 per person

plus gst and applicable Service charges and gratuities

Formal Seated Dinner

The Concept

The idea behind this menu series is to provide the most options for a relaxing seated dinner whilst still providing the highest quality service and food we are able to offer. The finest local ingredients are used in our dishes wherever possible.

Items Included ~ access to our in-house stock of table linens and napkins, candelabras, tea light candles, vases, crystal, china.

Service ~ is designed to be easy flowing.

There when you need it but not intrusive.

Food service will start approx. 12-15 minutes after your scheduled dinner time.

The length of service is approximately 2 hours, dependent upon how the dinner progresses.

The seated dinners are fully served and will include the correct number of serving staff to ensure your dinner service is exceptional.

Minimum numbers ~ 20 adults with a full Inn rental. If you are below the minimum number, we would require a supplemental charge of ½ the price of the missing number of guests required to bring the total to 20.

Please note that dinner is only offered to groups that rent the entire Inn.

Maximum number ~ 46 adults (or less) can be served with this menu. Children age 11 and below can be counted separately if a private party is arranged for them. Please see below for children's options.

*Please remember for all menu's, we do require final confirmation of numbers by 3 p.m. the day before!

Table configurations ~ will change dependent upon your number of guests. We find that your numbers will change right up until check in, and usually the numbers drop from your initial guest list, often by as much as 15%. Groups up to 28 people will be served on one long table

- Groups from 29 to 33 will be served either on two tables, (see below) or on an L shaped table.
- Groups from 33 to 38 will be served on two tables, for 38 chairs we would do 28 on one table and 10 on another for our maximum of 38
- Groups of 39 to 46 will require 38 on the main level and a table of 8 in the mezzanine overlooking the main room.

Upgrades are available ~ designed to take these menus to another level while still maintaining great value. Upgrades are limited only to what you have in mind. If there is something you do not see on the menu, just let us know and we'll be sure to work something out for you!

(V) symbolizes options that are suitable for Vegetarians and/or Vegans (most times) with minor changes made to the individual's dish. Please ensure that we know ahead of time who and how many Vegetarians or vegans you have in your group and if they bend the rules (i.e. the vegetarian who, eats fish) as this will help us out greatly when it comes to serving them the best possible alternatives.

Options for Children ~ Children (11* and under) are always hard to figure out especially when they are not your own! We have 2 good options:

- 1) Eat off the adult menu for half the price per child
- 2) We can prepare a kid's party for \$15.75 per child and include the following items: veggie platter, fruit platter, cheese pizza, and an ice cream treat.

When your numbers are approaching 46 and you have a bunch of kids, we suggest taking the kids party option and locating it in either the library or Rooms #7 or #8. Having the children in a separate party allows the children to be counted as additional to our maximum number. In theory you could have 46 adults and 8 kids (as long as they eat separately).

*12 years and older are billed as adults, unless you wanted them to eat from the kid's party then the price would vary based on age.

Bon Appétit
Lonny (Owner and Chef)