

OAG
GAO



**MENUS AND
FLOOR PLANS**

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BREAKFAST

CONTINENTAL BREAKFAST BUFFET

Minimum 12 people

Assorted butter croissants
Danish muffins
Orange or grapefruit juice
Fresh brewed coffee, decaf, and teas \$19/pp

Add fruit salad and assorted yogurts \$3/pp
Add whole fruits \$2/pp
Add house granola with dried fruits & nuts \$4/pp
Add hard boiled eggs \$2/pp

HOT BREAKFAST BUFFET

Minimum 20 people

Farm fresh scrambled eggs
Breakfast sausages
Maple smoked bacon
Skillet home fries
Sliced tomato & cucumber
Assorted mini Danishes
Butter croissants
Assorted bread and toast
with jams & preserves
Orange or grapefruit juice
Fresh brewed coffee, decaf,
& teas \$25/pp

Add smoked ham \$3/pp
Add smoked salmon & dill cream cheese \$5/pp



* Prices are exclusive of HST (13%) and gratuity (18%)

BREAKS

Minimum 12 people, create your own

BEVERAGES

Fresh brewed coffee, decaf, & teas	\$4.50/pp
Juices: apple, orange, grapefruit, cranberry	\$4/pp
San Pellegrino or Perrier	\$4.50/ea.
Soft drinks, regular & diet	\$4/ea.

SNACKS

Assorted house baked muffins	\$4/pp
Assorted mini Danishes	\$40/dz.
Mini butter croissants	\$40/dz.
Fresh baked cookies & brownies	\$38/dz.
House made energy bars	\$42/dz.
Whole fruits	\$38/dz.
Assorted yogurts	\$4/ea.
Sliced fresh fruit & berries	\$8/pp
Kettle potato chips	\$3/pp
Buttered popcorn	\$3/pp
Candied popcorn	\$4/pp
White corn tortilla chip & salsa	\$5/pp



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LUNCH BUFFET

Minimum 20 people

COLD TABLE

Simple greens, watermelon radish, micro sprouts
Arugula, tomato, goat feta, toasted nuts & seeds
Roasted cauliflower, haloumi cheese, turmeric tahini
& pistachio

HOT TABLE

Soup of the day
Piri Piri chicken, lemon cilantro mojo
Rainbow trout, edamame & chive salsa
Market vegetables
Roasted mini potatoes

DESSERTS

Lemon squares
Carrot cake
Fresh fruit & berries

\$43/pp

DINNER BUFFET

Minimum 40 people

COLD TABLE

Simple greens, watermelon radish, micro sprouts
Arugula, tomato, goat feta, toasted nuts & seeds
Roasted cauliflower, haloumi cheese, turmeric tahini
& pistachio
Roasted beet & arugula
Smoked salmon, capers, onion, lemon
House made paté, mustard, pickled veggies

HOT TABLE

Roasted beef striploin, horseradish, Dijon
bordelaise sauce
Piri Piri chicken, lemon cilantro mojo
Ontario pickerel, swiss chard, pine nut butter
Roasted Adobo pork loin, green peppercorn sauce
Market vegetables
Roasted mini potatoes

DESSERTS

Canadian cheeses, honey, mustard, local fruit
chutney
Maple butter tart
Lemon mascarpone cheesecake
Flourless chocolate squares
Fresh fruit & berries

\$69/pp

WORKING LUNCH

Minimum 20 people

COLD TABLE

Simple greens, watermelon radish, micro sprouts, lemon shallot dressing

Arugula, tomato, goat feta, toasted nuts & seeds, balsamic vinaigrette

Potato & egg salad, chive Dijon dressing

Quinoa, chickpea, & grilled vegetables, green vinaigrette

SANDWICHES

Grilled vegetable wrap

Grilled chicken, lettuce, & tomato, basil mayo on focaccia

Roast beef & smoked cheddar wrap

Roasted tomato & bocconcini, arugula pesto

Honey ham & swiss cheese on ciabatta

DESSERTS

Lemon squares

Mini brownies

Fresh fruit & berries

\$31/pp

Add daily soup \$5/pp

Add assorted beverages (pop, juice, bottled water) \$4/pp



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SET DINNER MENUS

Minimum 40 people

Dinner menus are named after, and inspired by members of the iconic Group of Seven artists, whose works are featured throughout the OAG.

HARRIS MENU

APPETIZER

Arugula, tomato, goat feta, toasted nuts & seeds (V)

OR

Leek & 3 mushrooms soup (V)

MAIN COURSE

Adobo glazed chicken suprême, lemon cilantro mojo

OR

Miso salmon filet, heart of palm, lime & basil salsa

OR

Chef's Vegetarian Selection

DESSERT

Seasonal crème brûlée

OR

Flourless chocolate torte

\$60/pp

LISMER MENU

APPETIZER

Diced tuna sashimi, yuzu, gingered jalapeño

OR

Arugula, tomato, goat feta, toasted nuts & seeds (V)

OR

Leek & 3 mushroom soup (V)

MAIN COURSE

Adobo glazed chicken suprême, lemon cilantro mojo

OR

Miso salmon filet, heart of palm, lime & basil salsa

OR

Triple "A" beef tenderloin, Dijon bordelaise sauce

OR

Chef's vegetarian selection

DESSERT

Flourless chocolate torte

OR

Seasonal crème brûlée

\$70/pp

VARLEY MENU

APPETIZER

Leek & 3 mushroom soup (V)

OR

Arugula, tomato, goat feta, toasted nuts & seeds (V)

OR

Shrimp Tom Yum, enoki, scallion, shiitake, lime

MAIN COURSE

Duck leg confit, verjus, onion & gooseberry jam

OR

Triple "A" beef tenderloin, Dijon bordelaise sauce

OR

BC ling cod, leeks & mushroom duxelle

OR

Chef's vegetarian selection

DESSERT

Local cheese plate

OR

Seasonal crème brûlée

OR

Flourless chocolate torte

\$90/pp

* Prices are exclusive of HST (13%) and gratuity (18%)
(V) indicates vegetarian dish

COCKTAIL RECEPTIONS

CANAPÉ MENU

All canapés are priced by the dozen
Minimum 3 dozen per order

VEGETARIAN \$35/doz.

Roasted beet, feta & seeds spoon
Lemon mushroom & arugula flatbread
Black bean & quinoa sliders
Vegetarian spring rolls with ginger plum sauce
Mushroom duxelle & grilled pepper quesadillas
Goat cheese & heirloom tomato crostini
Flax seed & chickpea “meat balls”
Avocado, tomato cilantro ceviche, sesame crisp

SEAFOOD \$40/doz.

Fresh shucked oysters, shallot mignonette
Crab cake with Créole aioli
Tuna tartare, wasabi crème fraîche
Trout & chive tartare on corn tortilla
Shrimp tempura with cilantro Mojo
Smoked salmon, tobiko, chive cream
Shrimp cocktail, horseradish sauce

MEAT \$45/doz.

Balinese chicken satay
Beef tartare, herb crostini
Beef & cheddar sliders
Pulled pork & apple chutney
Crispy chicken sliders, dill mayo
Korean spiced beef skewers
Herb crusted lamb “popsicle” salsa verde (\$70/doz.)

PLATTERS

Minimum 20 people

Canadian artisanal cheese board, house made chutney, preserves	\$15/pp
Charcuterie, pickled vegetables, mustards, assorted breads	\$12/pp
Smoked salmon, capers, onions, lemon, mustard, assorted breads	\$10/pp
Shrimp cocktail, cocktail sauce, lemon minimum 10 (3pc/person)	\$9/pp
Sushi: assorted maki rolls (3pc/person)	\$10/pp
Vegetables & dips	\$7/pp
Assorted fruit	\$8/pp

ACTION STATIONS

Minimum 30 people

Piri Piri leg of lamb, Moroccan couscous, chimichurri	\$18/pp
Spicy glazed beef short rib, watermelon radish slaw	\$15/pp
Roasted beef striploin, miso potato, horseradish jus	\$13/pp
Lemongrass ling cod, coconut lime scented rice	\$12/pp
Orecchiette pasta, marinara or truffle cream sauce	\$10/pp
*add grilled chicken or shrimp	\$5/pp
Soba noodle, sesame cabbage & bok choy, candied peanuts	\$10/pp
Poutine: candied bacon or pulled pork or smoked chicken	\$12/pp
Taco: rotisseries chicken or pulled pork or vegetarian “meat ball”	\$9/pp
Sliders: beef and cheddar, crispy chicken, quinoa and flaxseed	\$11/pp

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BEVERAGES

SPARKLING WINES

Nua Brut, Spumante, Italy, NV	\$45
La Poema, Cava, Spain NV	\$50
Belstar, Prosecco, Rosé, Italy, NV	\$57
Majolini, Franciacorta Brut, Lombardia Italy, 2009	\$100
Beaumont des Crayères, Grand Prestige, Champagne France, NV	\$150

WHITE WINES

Ara Pathway Sauvignon Blanc, Marlborough, NZ, 2017	\$42
Luigi Righetti, Pinot Grigio, Veneto, Italy, 2017	\$45
Cave Spring, "Estate" Riesling, Niagara, 2016	\$50
Lost Angel, Chardonnay, California, 2016	\$60
Feudi di San Gregorio, Greco di Tufo, Campania, Italy, 2017	\$65

RED WINES

Bouchard Ainé & Fils, Pinot Noir, France, 2017	\$45
Fattoria di San Quintino, Chianti DOCG, Tuscany, Italy, 2014	\$50
Kingston Estate, Shiraz, Clare Valley, Australia 2016	\$50
Viña Bujanda, Crianza, Rioja, Spain 2014	\$52
Lost Angel, Cabernet Sauvignon, California, 2016	\$60
Whispering Tree, Syrah, Columbia, Wahsington, 2015	\$65

BEER

Beau's Lugtread	\$8
Mad Tom IPA	\$9
Innis & Gunn Original Lager	\$7
Cameron's Cream Ale	\$9
Draft (only available for groups in Jackson)	\$7.50

LIQUOR (BASIC BAR RAIL)

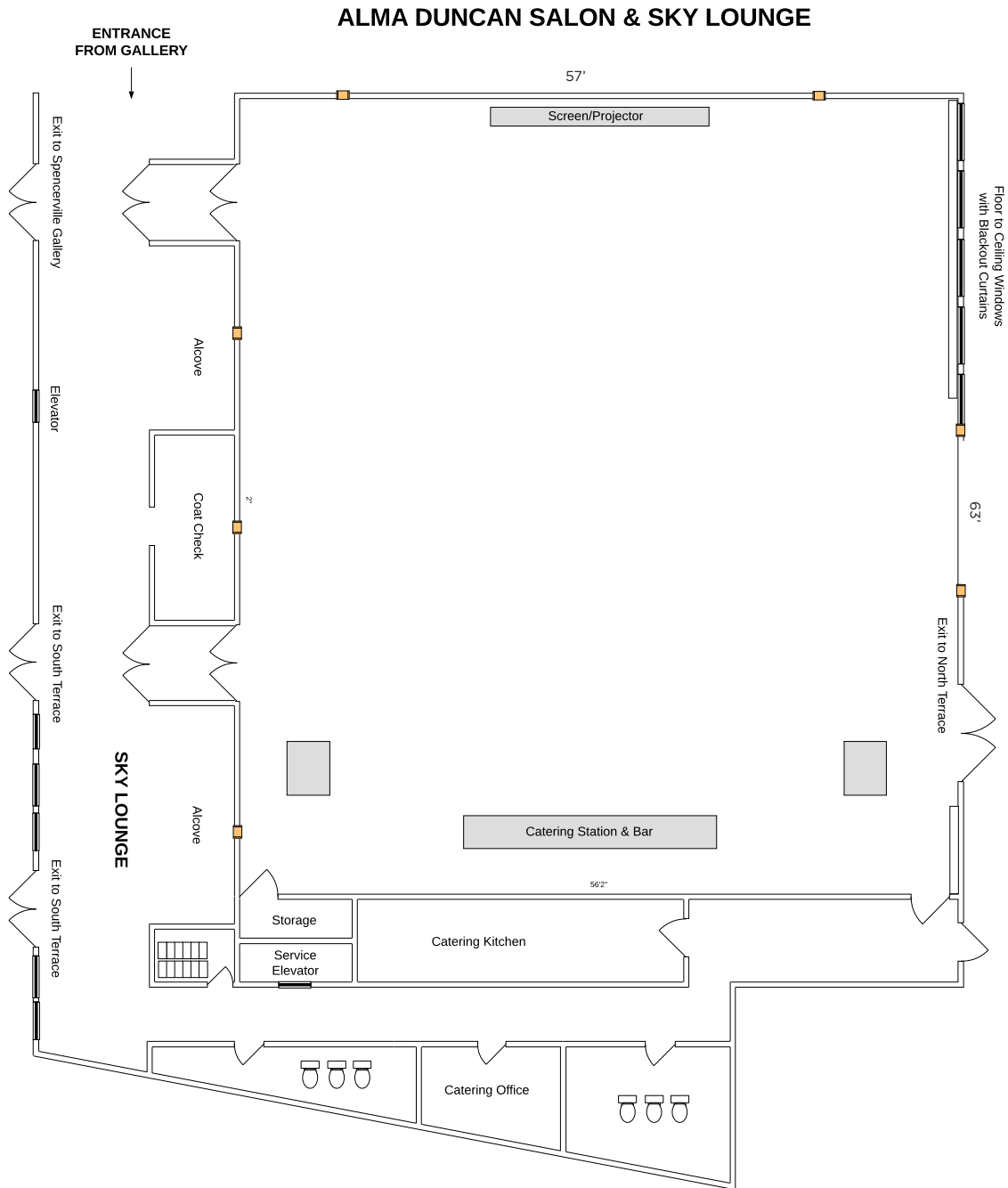
Includes standard mixes: cola, soda, tonic, juice etc.	\$6.50
Top Shelf Vodka	
Top Shelf Gin	
Havana Club Rum	
Altos Tequila	
Ballantine's Scotch	
Wisers Rye	
Chic Choc Spiced Rum	

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ALMA DUNCAN SALON

Ample natural light, full-service audio visual equipment with a dedicated technician, and more than 3,600 sq ft of event space. An ideal space for a banquet, plenary session, lecture or cinema style screening with retractable theatre seating.

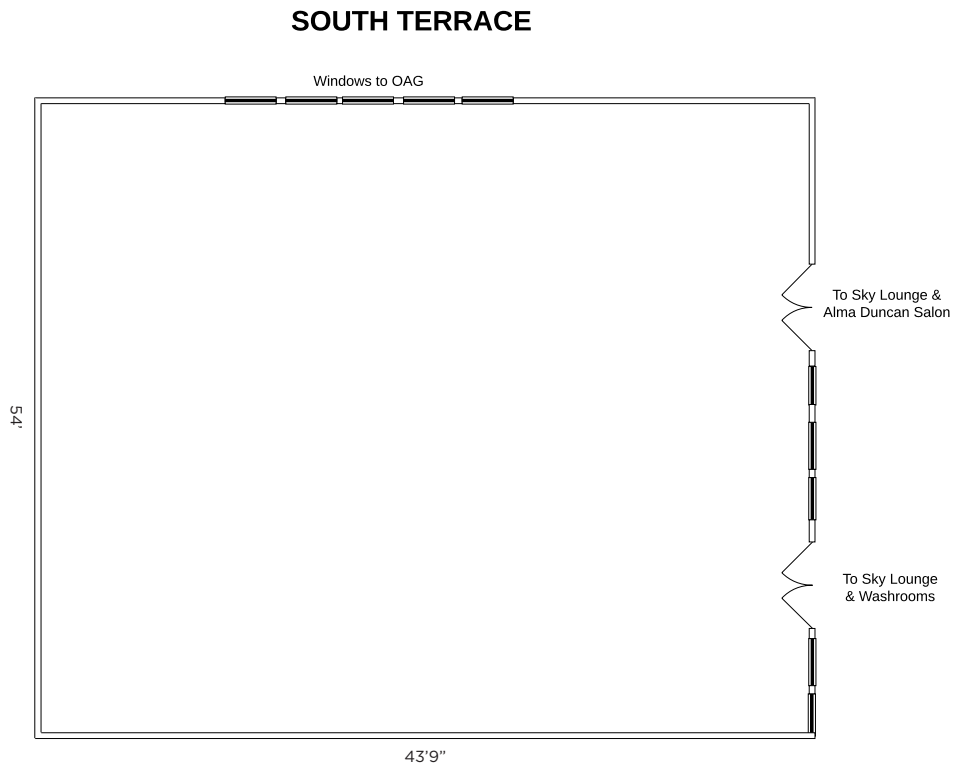
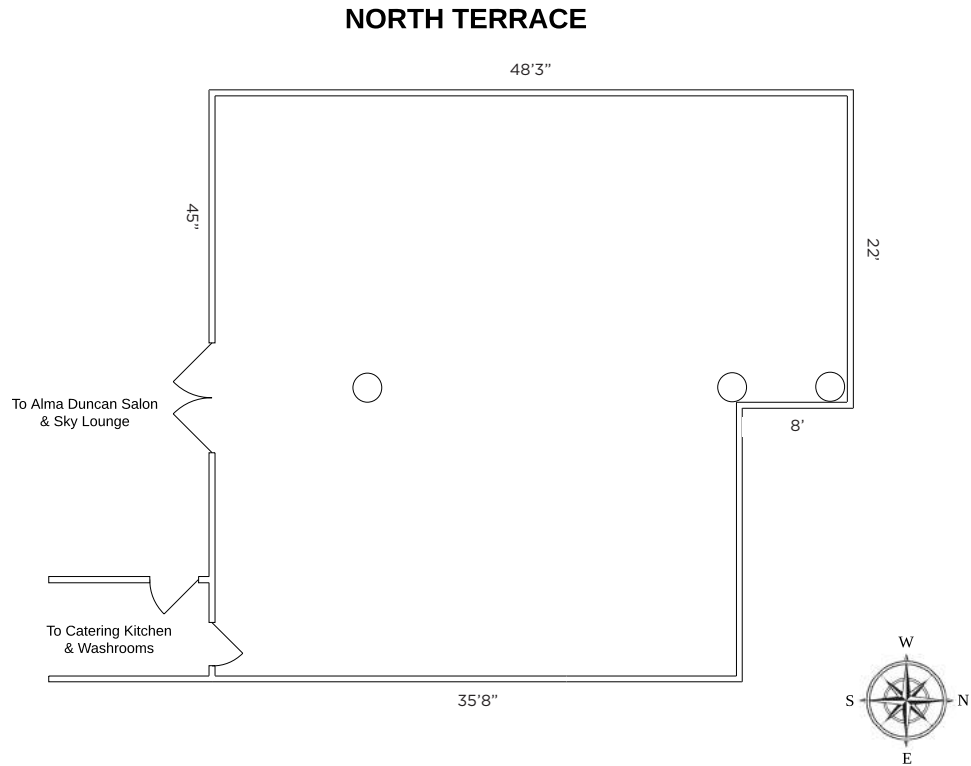


AUDIO VISUAL

Basic AV services can be added to Alma Duncan Salon rentals at a rate of \$73.45/hr. Includes microphone, podium, 35 ft screen, projector, and on-site technician. Additional AV services for other spaces are available upon request (extra cost may apply).

TERRACES

The North Terrace offers views of the Parliament, and partial overhead coverage allowing guests to enjoy the outdoors regardless of weather. Appreciate full sun on the South Terrace during the day, or the colours of OAG's signature exterior mesh wall in the evening.



Sample floor plans with seating options available upon request.