



Kingbridge Centre

BANQUET MENUS



The Kingbridge Centre is a premier residential conference and events destination, renowned for fostering creativity, collaboration, and transformation. Beyond hosting off-site meetings and skills development, our nature-based campus offers a tranquil retreat for relaxing weekend getaways with family, friends, or colleagues.

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THE KINGBRIDGE CULINARY EXPERIENCE



JASON OSZOLI

EXECUTIVE CHEF
DIRECTOR OF FOOD & BEVERAGE



KUSAL WICKRAMASINGHE

EXECUTIVE SOUS CHEF

At The Kingbridge Centre, we believe that what happens beyond the meeting room is as impactful as the work within. Guided by our mission to foster sustainability and reduce waste, we embrace regenerative systems and innovative practices to deliver exceptional experiences while safeguarding the future.

Our culinary offerings reflect this commitment by showcasing the region's agricultural heritage and prioritizing locally sourced, sustainable ingredients. Led by Executive Chef Jason Oszoli and Executive Sous Chef Kusal Wickramasinghe, our culinary team partners with local vendors committed to regenerative farming, transparent supply chains, and ethical practices. By sourcing the finest ingredients, they craft dishes that delight the palate, support the community, and protect the environment.

Chef Jason is further elevating our culinary experience by crafting nutritious, science-driven menus that optimize both physical and cognitive performance. These menus highlight the authentic flavours of York Region, celebrating the excellence of its produce.

The Kingbridge Centre is more than a destination—we are a community dedicated to creating meaningful experiences that merge innovation and holistic well-being. By combining our commitment to regenerative practices, local partnerships, and culinary excellence, we strive to nourish both people and the planet. Together, we are working to help shape a future where food supports both our well-being and the health of the planet, one plate at a time.

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Kingbridge Centre

BREAKFAST



BREAKFAST MENU

All buffet-style breakfasts include freshly brewed Lavazza coffee and a selection of herbal teas.

A DAY IN THE COUNTRY

\$40 à la carte / \$15 package surcharge

Chilled orange, apple and cranberry juices

Bakery basket of Danish pastries, croissants, muffins, selection of breads and bagels

Fruit preserves, marmalade, honey, cream cheese and butter

Freshly sliced seasonal fruits

Locally sourced scrambled eggs and heirloom potatoes with fresh herbs

Select Two: Maple cured bacon, country sausage, Canadian bacon

KING RANCH BREAKFAST

\$50 à la carte / \$17 package surcharge

Chilled orange, apple and cranberry juices

Bakery basket of Danish pastries, croissants, muffins, selection of breads and bagels

Fruit preserves, marmalade, honey, cream cheese and butter

Freshly sliced seasonal fruits

Locally sourced scrambled eggs and heirloom potatoes with sautéed onions

Select Two: Maple cured bacon, country sausage, Canadian bacon

Select One: Eggs Florentine or eggs benedict

KBC BREAKFAST

\$60 à la carte / \$25 package surcharge

This menu varies daily in conjunction with the Dining Room Menu

Chilled orange, apple and cranberry juices

Bakery basket of Danish pastries, croissants, muffins, Selection of breads and bagels

Cured salmon, everything cream cheese, onions, cucumbers, tomatoes, daily fruit smoothies, fruit preserves, marmalade, honey, cream cheese and butter

Freshly sliced seasonal fruits

Locally sourced scrambled eggs and heirloom potatoes with sautéed onions

Select Two: Maple cured bacon, country sausage, Canadian bacon

Select One: Eggs Florentine or eggs benedict

GF - Gluten Free

D - Contains Dairy

VG - Vegan

V - Vegetarian



PLATED BREAKFAST

\$45 à la carte | \$9 package surcharge

All breakfast packages include freshly brewed Lavazza coffee and a selection of herbal teas.

Choose 2 of the following options -

Additional selections are available @ \$8.00 per item.

PANCAKE

Lemon ricotta blueberry pancakes with peaches, berry compote, Kingbridge honey, mint, sliced seasonal fruits, and berries. (V)(D)

AVOCADO TOAST

Creamy avocado with two poached eggs on grilled ciabatta bread, topped with cherry tomatoes, radish, and hollandaise, served with a garden salad, sliced seasonal fruits, and berries. (V)(D)

SHAKSHUKA

Two eggs poached medium in a sauce of tomatoes, olive oil, peppers, onion, and garlic, served with olive bread, sliced seasonal fruits, and berries. (V)

QUICHE

Red pepper, candied tomatoes, and whipped feta, served with a garden salad, sliced seasonal fruits, and berries. (V)(D)

BEVERAGES

Orange juice, grapefruit juice, apple juice

BUTTER & FRUIT PRESERVES (GF)(D)

ON-THE-GO BREAKFAST BAG

\$45 à la carte / \$9 package surcharge

CHEF'S GOURMET EGG SANDWICH

Each bag includes a sandwich and one of each of the following:

Muffin
Yogurt
Fruit cup
Cookie
Whole fruit
Bottled juice
Bottled water
Coffee or tea

GF - Gluten Free

D - Contains Dairy

VG - Vegan

V - Vegetarian



BREAKS



REFRESHMENTS

MORNING BREAK

\$27 per person | 7:30 am - 11:30 am

Freshly sliced seasonal fruit, breakfast bakery basket with assorted muffins, bagels, croissants, and pastries

Accompaniments: fruit preserves, marmalade, honey, cream cheese, and butter. Assorted individual yogurts. Freshly brewed Lavazza coffee and a selection of herbal teas, water and assorted fruit juices

AFTERNOON BREAK

\$21 per person | 1:00 pm to 5:00 pm

Local and seasonal fresh whole fruit, vegetable crudités with chef-inspired dip, Artisan-baked sweets and bars, granola bars and assorted candies. Selection of assorted chips, crackers, and savoury items. Freshly brewed Lavazza coffee and a selection of herbal teas, water and soft drinks

EVENING BREAK

\$18 per person | 5:00 pm to 9:00 pm

Vegetable crudités with a chef-inspired dip, a selection of chips, crackers, and savory items, as well as freshly brewed Lavazza coffee, a selection of teas, water, and soft drinks

BREAK ENHANCEMENTS

HUMMUS WITH A SELECTION OF CRACKERS | \$6

BAGEL BAR | \$9

Specialty cream cheeses, smoked salmon, cucumber and onion

KBC FRESH PRESSED JUICE & SMOOTHIES | \$10

CAPPUCCINOS & LATTES | \$6

Maximum 20ppl, Based on Consumption



Kingbridge Centre

LUNCH



PLATED LUNCH

All entrées include your choice of soup or salad and dessert.

Freshly brewed Lavazza coffee and herbal teas, local artisan baked bread and rolls



SOUP

To add an additional 4th course of soup or salad, please add \$9 per person.

CHEF'S SEASONAL INSPIRED DAILY SOUP (GF)(VG)

MUSHROOM

Forest mushrooms and truffle (GF)(VG)(D)

TOMATO

Mutti mushroom and basil (GF)(VG)

ROASTED SQUASH

Butternut squash and maple syrup (GF)(VG)

THAI PUMPKIN

Lemongrass and coconut (GF)(VG)

SALAD

CAESAR SALAD

Romaine lettuce, Parmigiano, crispy herb croutons and Caesar vinaigrette (D)

GARDEN SALAD

Lettuce blend, heirloom carrots, radishes, beets and white balsamic dressing (GF)(VG)

GREEK SALAD

Cucumber, tomato, olive, feta cheese, pickled onion, dill and red pepper dressing (GF)(V)(D)

SPINACH SALAD

Whipped goat cheese, candied pecans, radishes and blackberry dressing (GF)(V)(D)

ENTRÉE

For a pre-selected choice of two entrées, please add \$8 per person, per meal.

CHICKEN SUPREME

\$60 à la carte / \$15 package surcharge

Carrot purée, garlic greens, pickled beets, crispy carrots, jus (GF)

BRAISED BEEF SHORT-RIB

\$65 à la carte / \$17 package surcharge

Ontario creamed corn, mustard greens, cipollini onion, chimichurri (GF)(D)

COHO SALMON

\$60 à la carte / \$15 package surcharge

Cauliflower purée, asparagus, green peas, fennel slaw, maple mustard seeds (GF)(D)

BOLOGNESE WITH CHEESE

\$55 à la carte / \$15 package surcharge

Ground beef and veal braised in house red sauce, rigatoni noodles, Grana Padano, basil oil (D)

POTATO GNOCCHI

\$55 à la carte / \$15 package surcharge

Garlic cream sauce, green peas, pea shoots, parsley oil, micro cress (D)

DESSERT

NEW YORK CHEESECAKE

With strawberry sauce (D)(V)

CHOCOLATE MOUSSE

With caramel sauce and mint (D)(V)(GF)

FLOURLESS CHOCOLATE CAKE

With cherry puree and whipped cream (GF)(D)(V)

STRAWBERRY SHORTCAKE

With white chocolate and vanilla cream (D)(V)

APPLE CRUMBLE

With spiced apples and toffee sauce (D)(V)

GF - Gluten Free

D - Contains Dairy

VG - Vegan

V - Vegetarian



WORKING LUNCH

MARKET DELI SANDWICH SPREAD

\$55 à la carte / \$9 package surcharge

CHEF'S SELECTION OF SEASONALLY INSPIRED GOURMET SANDWICHES

Includes meat, seafood, and vegetarian options on
assorted artisan breads and loaves

CHEF'S SEASONAL INSPIRED DAILY SOUP

(GF)(VG)

HEIRLOOM POTATO SALAD

Egg, celery, dill, Dijon vinaigrette (GF)(V)

CABBAGE MEDLEY COLESLAW

Fresh herbs, creamy dressing (GF)(V)

SEASONAL GREENS

Served with a selection of dressings (GF)(VG)

CRISP VEGETABLES & DIP

Hummus and Chef's spread (GF)(V)

ASSORTED PICKLED VEGETABLES AND MUSTARDS

(GF)(VG)

KETTLE COOKED CHIPS (GF)(VG)

ASSORTED MINI PASTRIES, COOKIES & FRESH SLICED FRUIT

FRESHLY BREWED LAVAZZA COFFEE & A SELECTION OF HERBAL TEAS

THINK TANK LUNCH BUFFET

\$55 à la carte / \$9 package surcharge

Add fresh pressed juice for \$10 per person
to enhance your lunch offerings.

*(This menu varies daily in conjunction with
the dining room lunch menu and includes:)*

Salad greens, one prepared salad,
dressings and condiments

Hot selection of daily soup, two proteins,
vegan protein and fresh pasta

Daily garden vegetable and starch

Dessert selection

GF - Gluten Free

D - Contains Dairy

VG - Vegan

V - Vegetarian

ON-THE-GO LUNCH BAGS

CHEF'S SELECTION OF SEASONALLY INSPIRED GOURMET SANDWICHES AND WRAPS

\$55 à la carte / \$5 package surcharge

INCLUDES ONE SANDWICH OR WRAP PER BAG

Our lunch bag is available as a pre-selected option and cannot be combined with other menu packages

Meat, seafood, vegetarian sandwiches or wraps on assorted artisan breads and loaves or wrapped in your choice of soft white or whole grain wrap

Choice of one: Beef, Chicken, Ham, Tuna, Veggie

ACCOMPANIMENTS

Carrot and Celery Sticks
Potato chips
Fruit cup

Cookie
Bottled Water
Fresh Pressed Juice

THE NOURISHMENT BOWL BAGGED LUNCH

\$65 à la carte | \$15 package surcharge | All bowls served at room temperature.

Choice of one. Our Nourishment Bowl is available as a pre-selected option and cannot be combined with other menu packages

THE POWER SALAD

Couscous, saffron, dried fruits, peppers, onion, parsley

Choice of one: Poached salmon, grilled chicken, beetroot cake,
Grilled Flank steak (+\$5)

THE FRESH SALAD (GF)

Kale, leafy greens, cucumber, radish, tomatoes, carrot, crispy lentils, sumac dressing

Choice of one: Poached salmon, grilled chicken, beetroot cake,
Grilled Flank steak (+\$5)

GRAIN BOWL (GF)

Za'atar-Spiced quinoa, pickled cauliflower, edamame beans, beet hummus, cucumber

Choice of one: Poached salmon, grilled chicken, beetroot cake,

Grilled Flank Steak (+\$5)

ACCOMPANIMENTS

Carrot and Celery Sticks, Potato chips, Fruit Cup, Cookie, Bottled Water, Fresh Pressed Juice

GF - Gluten Free D - Contains Dairy VG - Vegan V - Vegetarian



Kingbridge Centre

DINNER



PLATED DINNER

All entrées include your choice of soup or salad and dessert.

Freshly brewed Lavazza coffee and herbal teas, local artisan baked bread & rolls



SOUP

To add an additional 4th course of soup or salad, please add \$9 per person.

CHEF'S SEASONAL INSPIRED

DAILY SOUP (GF)(VG)

MUSHROOM

Forest mushrooms and truffle (GF)(VG)(D)

TOMATO

Mutti mushroom and basil (GF)(VG)

ROASTED SQUASH

Butternut squash and maple syrup (GF)(VG)

THAI PUMPKIN

Lemongrass and coconut (GF)(VG)

SALAD

CAESAR SALAD

Romaine lettuce, Parmigiano, crispy herb croutons and Caesar vinaigrette (D)

GARDEN SALAD

Lettuce blend, heirloom carrots, radish, beets and white balsamic dressing (GF)(VG)

GREEK SALAD

Cucumber, tomato, olive, feta cheese, pickled onion, dill and red pepper dressing (GF)(V)(D)

SPINACH SALAD

Whipped goat cheese, candied pecans, radish and blackberry dressing (GF)(V)(D)

ENTRÉE

For a pre-selected choice of two entrées, please add \$9 per person, per meal.

CHICKEN BALLOTINE

\$80 à la carte / \$17 package surcharge
King oyster mushrooms, forest mushrooms, cipollini onion, truffle gnocchi, mushroom wine Sauce (D)

TANDOORI CORNISH HEN

\$90 à la carte / \$27 package surcharge
½ Roasted chicken, bombay potatoes, chaat cabbage and onion slaw, basil gastrique (GF)

MISO BAKED COD

\$80 à la carte / \$17 package surcharge
Miso-marinated cod, bokchoy, edamame beans, corn, coconut-creamed rice, Asian slaw (GF)

SPRING HILL TROUT

\$80 à la carte / \$17 package surcharge
Trout, patatas bravas, fingerling potato, asparagus, pickled cauliflower, toum sauce (GF)(D)

ALBERTA BEEF TENDERLOIN

\$99 à la carte / \$33 package surcharge
Truffle whipped potatoes, carrots, mustard greens, truffle emulsion (GF)(D)

KALBI BEEF SHORT RIB

\$90 à la carte / \$27 package surcharge
Korean style braised beef, mustard greens, pickled carrot slaw, living mizuna (GF)

BEEF RIBEYE

\$105 à la carte / \$37 package surcharge
Purple potato salad, corn purée, pickled onion, black garlic jus (GF)(D)

VEGAN ENTRÉES (VG)(GF)

SWEET CORN RISOTTO

\$80 à la carte / \$17 package surcharge
Ontario corn, saffron, caramelized onion, crispy onions, pickled chilies

GREEN PEA RISOTTO

\$80 à la carte / \$17 package surcharge
Green pea purée, pickled asparagus, pea shoots, fresh peas

STUFFED SQUASH

\$80 à la carte / \$17 package surcharge
Quinoa, roasted root vegetables, seared grapes, pickled onions, toum sauce

GRAIN BUDDHA BOWL

\$80 à la carte / \$17 package surcharge
Quinoa, cucumber, cherry tomatoes, edamame, pomegranate, pickled cauliflower, green hummus, falafel, parsley

SPICED EGGPLANT

\$80 à la carte / \$17 package surcharge
Stewed chickpeas, pickled turnips, tomatoes, chilies, mojo verde, tofu garlic sauce

GF - Gluten Free

VG - Vegan

D - Contains Dairy

V - Vegetarian



PLATED DINNER

DESSERT

NEW YORK CHEESECAKE

With strawberry sauce (D)(V)

CHOCOLATE MOUSSE

With caramel sauce and mint (D)(V)(GF)

FLOURLESS CHOCOLATE CAKE

With cherry puree and whipped cream (GF)(D)(V)

STRAWBERRY SHORTCAKE

With white chocolate and vanilla cream (D)(V)

APPLE CRUMBLE

With spiced apples and toffee sauce (D)(V)

DINNER ENHANCEMENTS

MARINATED OLIVES | \$14 per person

Mixed olives, lemon, fine herbs, garlic (GF)(VG)

CHARCUTERIE | \$31 per person

Cured meats, Ontario cheeses, marinated vegetables, house pickles, olive bread (D)

CHEESE PLATES | \$21 per person

Chef's selection of Canadian cheeses, fruit chutney and compote, nuts, artisan breads (D)

GRILLED VEGETABLE PLATTER | \$24 per person

Sweet peppers, red onion, artichokes, roasted garlic, eggplant, zucchini, cherry tomatoes (GF)(VG)

PASTA COURSES

Gluten free option available for an additional \$3 per portion

GNOCCHI | \$21 per person

Truffle cream sauce, forest mushroom mix, walnut, parsley (V)(D)

PENNE À LA POMODORO | \$17 per person

Black olives, fennel, roasted peppers (VG)

PASTA ARRABBIATA | \$12 per person

Tomatoes, garlic, pickled chili, basil, grana padano (V)(D)

GF - Gluten Free

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VG - Vegan

V - Vegetarian

FARM-TO-TABLE DINNER BUFFET

\$91 à la carte / \$27 package surcharge | Minimum 25 guests

Platters of hot and room-temperature items

BREAD

Sterling Ontario butter, chef's in-house-made spread

CHEF'S SEASONALLY INSPIRED VEGETARIAN SOUP

Hot and room-temperature options available (GF)(VG)

SWEET & BITTER GREENS

Heirloom shaved crudités, balsamic dressing (GF)(VG)

SPINACH SALAD

Spinach, candied pecans, whipped feta cheese, blackberry vinaigrette (GF)(V)

ANCIENT GRAIN SALAD

Dried fruit, tomatoes, edamame, toasted pumpkin seeds, beet hummus, citrus herb dressing (GF)(VG)

MARINATED SLOW-ROASTED WHOLE CHICKEN

Roasted fennel, potatoes & onions, chimichurri sauce (GF)

ONTARIO BEEF STRIP LOIN

Kale, horseradish crème, pickled onions, jus (GF)(D)

SPRINGHILL FARM TROUT

Capers, olives, tomato, charred lemon (GF)

ROASTED ROOT VEGETABLES

Maple glaze, fine herbs (GF)(V)

PASTA PRIMAVERA

Blistered tomato, parmigiano reggiano, basil (V)(D)

ASSORTED DESSERTS

Artisan cakes, mini pastries, sliced seasonal fruit (V)(D)

FRESHLY BREWED LAVAZZA COFFEE & A SELECTION OF HERBAL TEAS

GF - Gluten Free

D - Contains Dairy

VG - Vegan

V - Vegetarian



BBQ MENU

Outdoor spaces available from May 24th - September 30th
 Chef-Curated Experience | \$50.00 per hour, per Chef | Minimum 3 hours
 Freshly brewed Lavazza coffee and a selection of herbal teas
 Minimum 50 guests

KBC BBQ BUFFET

\$75 à la carte / \$23 package surcharge

COFFEE RUB BRISKET

House BBQ sauce, onions, pickle (GF)

SMOKED PULLED CHICKEN

Carolina sauce (GF)

SMOKED EGGPLANT

Cajun butter, feta cheese, sumac, scallions (GF)(D)

VEGGIE BURGERS (GF)(VG)

CAESAR SALAD

Focaccia croutons, bacon bits and shaved parmesan (D)

HEIRLOOM TOMATO SALAD

Radish, red onion, beets, balsamic (GF)(VG)

TRI-COLOURED POTATO SALAD

Kozlik's triple crunch mustard, celery, chilies, crispy shallots (GF)(VG)

APPLE & CRANBERRY COLESLAW

Napa and green cabbage, heirloom carrots, red onion (GF)(VG)

ASSORTED CONDIMENTS

Shredded lettuce, tomatoes, dill pickles, onions, cheese, buns

FRUIT COBBLER & ICE CREAM BARS (D)

BACKYARD BBQ BUFFET

\$49 à la carte / \$19 package surcharge
 Minimum 25 guests

BARBECUED ONTARIO BEEF & CHICKEN BURGERS (GF)

ALL BEEF HOT DOGS (GF)

VEGGIE BURGERS (GF)(VG)

CAESAR SALAD

Focaccia croutons, bacon bits and shaved parmesan (D)

HEIRLOOM TOMATO SALAD

Radish, red onion, beets, balsamic (GF)(VG)

TRI-COLOURED POTATO SALAD

Kozlik's triple crunch mustard, celery, chilies, crispy shallots (GF)(VG)

APPLE & CRANBERRY COLESLAW

Napa and green cabbage, heirloom carrots, red onion (GF)(VG)

ASSORTED CONDIMENTS

Shredded lettuce, tomatoes, dill pickles, onions and cheese, buns

FRUIT COBBLER & ICE CREAM BARS (D)

GF - Gluten Free D - Contains Dairy VG - Vegan V - Vegetarian

BBQ MENU

THE GRAND BBQ BUFFET

\$95 à la carte | \$27 package surcharge

Minimum 50 guests

LOW-SMOKED PULLED PORK

Barbecue sauce (GF)

GRILLED PORTOBELLO

Tomato and mozzarella (GF)(V)(D)

HERB-MARINATED CHICKEN SKEWERS

Grilled summer vegetables (GF)

SMOKED TROUT

Tzatziki sauce, dill mint salad, lemon (GF)(D)

GRILLED BEEF BAVETTES

Scallion ginger dressing (GF)

CHOPPED KALE SALAD

Radish, pecans, dried cranberries, pumpkin seeds, goat cheese, apple cider dressing (GF)(V)(D)

BROCCOLI & CARROT SLAW

Corn nuts, scallions, creamy chipotle (V)

MACARONI SALAD

Celery, peppers, cherry tomatoes (V)

CRISP RAW VEGETABLES

Chipotle dip (GF)(V)(D)

ASSORTED CONDIMENTS

Shredded lettuce, tomatoes, dill pickles, onions, cheese, buns

JALAPEÑO CORNBREAD (V)

FRUIT COBBLER & ICE CREAM BARS (D)

GF - Gluten Free

D - Contains Dairy

VG - Vegan

V - Vegetarian




Kingbridge Centre

RECEPTION



RECEPTION

Priced per dozen · Minimum one dozen per selection

Minimum 25 guests

GARDEN

\$49 per dozen

VEGETABLE SPRING ROLL

Sweet chili Thai sauce (VG)

VEGETABLE SAMOSA

Mint, coriander coulis (VG)

TRIPLE CRÈME BRIE CHEESE

Fruit preserve, almond, radish (V)(GF)(D)

CHILE CON QUESO MAC & CHEESE

Pickled jalapeño, crema (V)(D)

ROASTED BEET TARTARE

Goat cheese, crisp (V)(D)

CUCUMBER CUP

Tomatoes, olive, feta (V)(GF)(D)

LAKE & OCEAN

\$53 per dozen

SHRIMP DUMPLING

Yuzu mayo, sesame seeds (GF)

SMOKED SALMON

Crème Fraîche, cucumber chip (GF)(D)

SALMON TARTARE

Pickled ginger, lemon, wasabi mayo, taro (GF)

SHRIMP ROLL

Brioche, horseradish cream, lettuce, radish

TUNA TARTARE

Avocado, ponzu, rice paper (GF)

CRISPY SHRIMP

Sweet tamarind sauce, cilantro

FARM

\$55 per dozen

BEEF SKEWER

Grilled striploin, chimichurri aioli (GF)

CRISPY CHICKEN SLIDER

House pickle, lettuce, classic mayo

CHICKEN & LEEK DUMPLING

Ponzu, cilantro, sesame seeds

AJÍ AMARILLO BEEF TARTARE

Cilantro, garlic crisp

DUCK CONFIT

Ginger scallion sauce, rice chip (GF)

KBC BEEF SLIDER

Pickle, cheese, house black garlic aioli (D)

GF - Gluten Free

D - Contains Dairy

VG - Vegan

V - Vegetarian



RECEPTION STATIONS

* Chef manned stations: \$50 per hour per chef (minimum 3 hours).

Minimum 25 guests | Priced per person

ANTIPASTO | \$21

Prosciutto, vine-ripened tomato, basil and buffalo mozzarella platters, Cured meats, salami, Ontario cheeses, mushrooms, pickled eggplant, sun-dried tomatoes, grilled peppers, herbed olives, artichokes, artisan breads (D)

VEGGIES IN THE GARDEN | \$17

Heirloom carrots, watermelon radish, celery, cucumbers, cherry tomatoes, beets, hummus, baba ghanoush, avocado green goddess dressing, fine olive oil, seeds and crunchy stuff, sea salt (GF)(V)

NACHO BAR | \$17

Chipotle sour cream, black bean and charred corn salsa, pico de Gallo, queso jalapeno cheese

Sauces: scallion, guacamole, tortilla chips (GF)(D)

CHICKEN BAH MI SANDWICH STATION | \$19

Lemongrass chicken, pickled daikon and carrots, Thai basil aioli, cilantro

(Plant-based option lemon grass tofu)

TUNA & SALMON POKE BOWL | \$21

Sushi rice, edamame, pickled ginger, avocado, mango pearls, grilled pineapple, nori, sesame, pickled cucumber, taro crisps (GF)

SLIDER STATION | \$21

Fried Chicken - House pickle, lettuce, classic mayo

Beef & Cheese - Pickles, lettuce, tomato, cheddar, KBC sauce

Beer Battered Fish - Coleslaw, tartar sauce, pickle

Falafel - Hummus, avocado, pickled onion

(based on 3 sliders per person)

MONTREAL SMOKED MEAT | \$22

Kosher dill pickle, thousand island dressing, pretzel bread

BEEF SHAWARMA | \$24

Lemon garlic yogurt sauce, parsley, tomato, onion, lettuce, pickle, pita

ASSORTED FISH, SEAFOOD & VEGETARIAN, SASHIMI, NIGIRI | \$24

Maki rolls, pickled ginger, soy, wasabi (GF)

(minimum 50 guests, 3 pieces per person)

GF - Gluten Free

D - Contains Dairy

VG - Vegan

V - Vegetarian



RECEPTION STATIONS | CHEF MANNED

* Chef manned stations: \$50 per hour per chef (minimum 3 hours)

Minimum 25 guests | Priced per person

* CARVED DRY-AGED BEEF STRIP LOIN | \$26

Yukon gold mash dusted onions, Yorkie bread

Sauces: Gravy, chimichurri, grainy mustard, horseradish (D)

* MUSHROOM RISOTTO | \$19

Arborio rice, porcini mushrooms, pickled beech mushroom, truffle mushroom espuma (GF)(D)

* JERK CHICKEN RISOTTO | \$22

Coconut creamed corn, rice, chicken thigh, fruit pearls, scallions, slaw (GF)

* YUKON GOLD POTATO GNOCCHI | \$21

Sweet pea nage, pecorino, toasted pine nuts, preserved lemon, parmigiano reggiano (D)

* BRAISED KOREANA BEEF SHORT RIB | \$24

Purple potato salad, black garlic sauce, kimchi (GF)

* OYSTER SHUCKING STATION | \$26 (3 per person)

Live shucking east coast oysters, shallot, lemon, horseradish, hot sauce (GF)

TACOS | \$21

CHICKEN TACOS

Braised chicken, ancho chili, lime dressed cabbage, chipotle crema, flour tortilla

SHRIMP TACOS

Poached shrimp, aji amarillo sauce, guacamole, radish, flour tortilla (D)

BARBACOA TACOS

Braised beef, cilantro, queso fresco, onions, pico de gallo, flour tortilla (D)

(Plant based option black bean)

RECEPTION PACKAGES

A selection of chef's choice canapés to include garden, farm, lake & ocean.

Priced per person

MIX AND MINGLE | \$24

Passed canapés based on four pieces per person

Chef's selection of hot and cold hors d'oeuvres

NETWORKING 101 | \$33

Food stations and passed canapés based on four pieces per person.

Assorted house-made marinated pickles and olives, hummus and

flatbreads and Chef's selection of canapés

INSPIRE INNOVATION | \$39

Food stations and passed canapés for an hour time frame

prior to a meal

GRILLED VEGETABLES

Grilled peppers, mushrooms, zucchini and eggplant (GF)(VG)

TOMATO BOCCONCINI PLATTER

Basil, fine olive oil (GF)(D)

MARINATED OLIVES & HOUSE-MADE PICKLES

Stationed flatbreads and crackers (GF)(VG)

ADD-ONS (OPTIONAL):

FRESHLY SLICED SEASONAL FRUITS & BERRIES | \$11 (VG)(GF)

FLATBREAD PIZZA | \$11

Selection of two pizzas: veggie or meat (D)

CHICKEN WINGS PER POUND | \$24

Tossed in Franks red hot sauce, carrot and celery sticks, blue cheese dip (D)

CHICKEN FINGERS & FRIES | \$21

Plum dipping sauce, potato fries

POUTINE | \$19

French fries, cheese curds and gravy (D)

BUTTERED POPCORN | \$15

4-litre bowl (GF)

DELUXE MIXED NUTS | \$95

1.5 kg bowl (GF)

MOVIE NIGHT PACKAGE | \$11

Popcorn bar, chips and a selection of candies

GF - Gluten Free

D - Contains Dairy

VG - Vegan

V - Vegetarian


Kingbridge Centre

BRIDGES LOUNGE



BRIDGES LOUNGE PACKAGE

\$230 (serves up to 6 people) inside Bridges Lounge (based on availability)

Minimum spend: \$500 in food and beverage

Choice of 10 items | \$20 per additional item

POTSTICKERS

Chicken dumplings, yuzu aioli, scallions

VEGETARIAN SPRING ROLLS

Served with pickled ginger aioli (V)

TEMPURA WHITE SHRIMP

Paired with gochujang sauce

CHICKEN FINGERS

Thunder crunch chicken strips

NACHOS

Cheese, pickled jalapeños, onion, salsa, sour cream, lettuce (GF)(D)(V)

CHICKEN WINGS (1 lb)

Tossed in garlic parmesan or buffalo sauce

Served with ranch dressing

FRENCH FRIES

Canadian potatoes, served with ketchup (GF)(VG)

TRUFFLE FRIES

Truffle oil, herbs, truffle aioli (GF)(D)

ONION RINGS

Battered onions, served with ketchup (V)

EDAMAME

Seasoned with tōgarashi and salt (GF)(VG)

CRUDITÉ

Heirloom vegetables with Chef's choice dip (V)(D)

CAESAR SALAD

Romaine lettuce, bacon, Caesar dressing, croutons, grana padano (D)

GREENS SALAD BOWL

Sweet and bitter greens, tomato, cucumber, sweet balsamic dressing (GF)(VG)

FLATBREAD PIZZA

Choice of veggie or meat pizza (D)

GF - Gluten Free

D - Contains Dairy

VG - Vegan

V - Vegetarian