



A. All-Day Meeting Menu Packages

For groups of 25 or more

The Italian Job: \$35.95 pp

Breakfast

- Scrambled eggs
- Frittata (Italian-style omelette with asparagus, mushrooms, onions and red peppers)
- Crisp bacon
- Country style potatoes and Italian sausages
- Fresh whole and sliced fruit

Refreshment Station

- Fresh brewed coffee, espresso bar, and an assortment of decaf coffee, herbal and regular teas
- Variety of soft drinks, juices and bottled water

Mid-Morning Break

- Granola and yogurt bars
- Biscotti
- Coffee, tea and juices

Lunch Buffet

- Homemade focaccia squares
- Penne rigate in a plum tomato and garden basil sauce
- Grilled chicken piccata
- Veal scaloppini with authentic Sicilian Marsala sauce
- Seasonal mixed steamed vegetables
- Mini red roasted potatoes
- Tomato and cucumber salad with olive oil

Mid-Afternoon Break

- Chocolate chip cookies and nut-free brownies

Desserts:

- Assorted fresh-baked Italian pastries

Risky Business: \$29.95 pp

Breakfast

- Assorted hot oatmeal, choose two selections: apples and cinnamon, maple and brown sugar, cinnamon and spice
- Fresh-baked muffins, Danish pastries and croissants with whole and sliced fruit,



RIVIERA

P A R Q U E

Dining, Banquet & Convention Centre Inc.

yogurts and granola bars

Refreshment Station

- Fresh brewed coffee, espresso bar, and an assortment of decaf coffee, herbal and regular teas
- Variety of soft drinks, juices and bottled water

Mid-Morning Break

- Double chocolate chip and oatmeal raisin cookies
- Fresh loaf of Italian bread with Nutella spread
- Coffees, teas and juices

Lunch Buffet

- Marinated New York steak strip wraps served with gorgonzola cheese and barbeque sauce
- Smoked Atlantic salmon with onion, cream cheese and lettuce on focaccia
- Tuna salad
- California mixed salad tossed in a light balsamic vinaigrette
- Assorted veggie platter with ranch dip

Mid-Afternoon Break

- Energy boosting sweets platter of brownies, homemade cookies and fruit bars

Desserts

- Platter of mini-pastries, assorted New York cheese cakes, sliced fruit cocktail and seasonal berries

The Executive Decision: \$ 39.95 pp

Breakfast of Champions

- An assortment of mini-muffins, Danish pastries, sweet breads and croissants, with butter and preserves

Refreshment Station

- Fresh brewed coffee, espresso bar, and an assortment of decaf coffee, herbal and regular teas
- Variety of soft drinks, juices and bottled water

Mid-Morning Break

- Yogurt and granola bars, macadamia nut cookies and nut-free brownies
- Coffees, teas and juices

Lunch Buffet

- Soup of the day
- Chicken souvlaki



RIVIERA P A R K Q U E E

Dining, Banquet & Convention Centre Inc.

- Rice and potatoes
- Grilled pita triangles and dip (hummus, tzatziki) with marinated olives
- Mediterranean bow tie pasta (feta cheese, olive oil, garlic, red and green peppers)
- Greek salad (mixed sweet peppers, tomatoes, olives, red onions and cucumbers, tossed in a Mediterranean herb dressing with feta cheese)

Mid-Afternoon Break

- Energy boosting platter of oatmeal raisin cookies and cupcakes
- Coffee, tea and juice

The Bottom Line: \$37.95 pp

Breakfast

- Scrambled eggs
- Pancakes with maple syrup
- Bacon, sausage and country-fried potatoes
- Assorted mini-muffins, Danish pastries, sweet breads and croissants with butter and preserves

Refreshment Station

- Fresh brewed coffee, espresso bar, and an assortment of decaf coffee, herbal and regular teas
- Variety of soft drinks, juices and bottled water

Mid-Morning Break

- Doughnuts
- Muffins
- Fresh fruit

Lunch Buffet

- Slow-roasted prime rib of beef cooked to medium, served plain or on a French stick with pan jus and horseradish.

Add or substitute:

- Seasonal vegetables
- Oven roasted potatoes
- Grilled cheese sandwiches
- Macaroni and cheese pasta
- Choice of two salads: house, Caesar, coleslaw

Mid-Afternoon Break

- Energy boosting platter of double-chocolate chip and oatmeal cookies
- Coffees, teas and juices

Dessert

- Make-your-own sundaes station



RIVIERA
P A R Q U E

Dining, Banquet & Convention Centre Inc.

Additional Information

All-Day Meeting packages from \$29.95 + taxes and gratuities

Duration for special events maximum 8 hours**

*** A surcharge will apply when maximum duration is exceeded*

Customized menus, special dietary requests and vegetarian dishes available upon request.

Customized menus require a minimum seven days notice.

Buffets are priced per person and are based on 25 or more confirmed guests.

Prices are subject to change and do not include applicable taxes or gratuities.

Room rentals may apply.

Please contact Jamie Leitch, Director, Corporate Sales and Marketing for details:

jamie@rivieraparque.com, 416-987-4400 ext. 206 or direct 416-302-9450