



Waterfront
EVENT & CONFERENCE CENTRE

ALL DAY WORKSHOPS





OUR ALL DAY WORKSHOP PACKAGES INCLUDE:

ROOM RENTAL INCLUDED IN PER-PERSON PRICING

(MINIMUM OF 35 GUESTS)

YOUR CHOICE OF SET-UP

(BANQUET, THEATRE OR CLASSROOM STYLE)

COMPLIMENTARY HIGH SPEED WIRELESS INTERNET ACCESS

PODIUM & MICROPHONE

BUILT-IN STATE OF THE ART LCD PROJECTOR

CONTINUOUS ALL DAY REFRESHMENT STATION:

100% PREMIUM GOURMET COLOMBIAN COFFEE & DECAF

VARIETY OF HERBAL & REGULAR TEAS

ASSORTED SOFT DRINKS

CHILLED FRUIT JUICE

FRUIT INFUSED WATER STATION

MINIMUM OF 35 GUESTS FOR ANY PACKAGE



BRONZE

ALL DAY WORKSHOP PACKAGES

MORNING OPTIONS

(BUFFET STYLE – SELECT ONE)

CONTINENTAL BREAKFAST

ASSORTED BREAKFAST PASTRIES LOW FAT MUFFINS
BUTTER, MARMALADE & RASPBERRY PRESERVES

- OR -

AVOCADO TOAST & EGG BITE BAR

AVOCADO SOURDOUGH TOAST
ASSORTED TOPPINGS
BACON & WHITE CHEDDAR, SAUTÉED SPINACH & 3 CHEESE EGG BITES
BUILD YOUR OWN YOGURT PARFAITS



BRONZE

ALL DAY WORKSHOP PACKAGES

GOURMET BUFFET LUNCH

INCLUDES BAG OF KETTLE CHIPS & HOMEMADE COOKIE

SOUPS/SALADS

(CHOICE OF ONE)

CALIFORNIA MIXED GREENS

CUCUMBERS, JULIENNE CARROTS, GRAPE TOMATOES,
SERVED WITH BALSAMIC OR RASPBERRY DRESSING

CHOPPED GREEK SALAD

BLACK OLIVES, RED ONIONS, CUCUMBER, CHERRY TOMATO,
FETA CHEESE, RED WINE & OLIVE OIL DRESSING

ASIAN NOODLE SALAD

CHOW MEIN NOODLES, CILANTRO, GREEN ONIONS, DICED RED PEPPERS, DICED YELLOW PEPPERS,
JULIENNE CARROTS, BALSAMIC VINEGAR, SOY SAUCE, TOASTED SESAME SEEDS

THREE BEAN

CHERRY TOMATOES, ROASTED CORN, PEPPERS,
FRESH PARSLEY & CITRUS VINAIGRETTE

LENTIL & QUINOA

TOMATOES, CUCUMBER, KALE, PARSLEY,
CRANBERRY, WITH LEMON CILANTRO OLIVE OIL DRESSING

ROASTED CARROT GINGER SOUP

BUTTER, ROASTED ORGANIC CARROTS, WHITE ONIONS, GINGER, CINNAMON,
NUTMEG, BROWN SUGAR, VEGETABLE STOCK

CLASSIC VEGETABLE SOUP

DICED RED PEPPERS, YELLOW PEPPERS, POTATOES, CARROTS, CELERY,
ONIONS, CHOPPED MUSHROOMS, TOMATOES, VEGETABLE STOCK & HERBS

BRONZE

ALL DAY WORKSHOP PACKAGES

GOURMET BUFFET LUNCH

SANDWICH SELECTION

ONE SANDWICH PER PERSON
MAXIMUM 2 SANDWICH CHOICES- MINIMUM OF 10 PIECES

CALIFORNIA GRILLED CHICKEN CIABATTA BUN

BASIL PESTO, ROASTED RED PEPPERS, BALSAMIC GLAZED TOMATOES, SLICED AVOCADO & ROMAINE

CHICKEN PARMESAN

BREADED CHICKEN TOPPED WITH MARINARA & MELTED MOZZARELLA ON A CIABATTA BUN

CHICAGO BEEF & DIP FRENCH STICK

SHAVED ITALIAN ROAST BEEF, GRILLED PEPPERS, PORTOBELLO MUSHROOMS,
SPICY JARDINIÈRE, FONTINA CHEESE

IN HOUSE ROASTED TURKEY CLUB CIABATTA BUN

ROASTED TURKEY BREAST, BACON, ROMA TOMATOES,
CRANBERRY SPREAD, FONTINA CHEESE. GARLIC AIOLI

MEDITERRANEAN WRAP

GRILLED CHICKEN, CRISP LETTUCE, TOMATOES, CUCUMBER, RED ONION, FETA, CREAMY TZATZIKI

CLASSIC CHICKEN SALAD WRAP

DICED CHICKEN, CELERY, RED ONION, RED PEPPERS, SLICED ROMA TOMATOES,
FRESH ARUGULA, HOMEMADE MAYO

CHICKEN CAESAR WRAP

GRILLED CHICKEN BREAST, CRISP ROMAINE, SHAVED PARMESAN & CREAMY CAESAR DRESSING

GRILLED SUMMER VEGETABLE WRAP

RATATOUILLE, RED PEPPERS, YELLOW PEPPERS, EGGPLANT, ZUCCHINI,
ROASTED RED PEPPER SAUCE & CREAMY FETA CHEESE

*VEGETARIAN, CAN BE MADE VEGAN

\$39.95 PER PERSON

PRICES DO NOT INCLUDE 15% SERVICE CHARGE OR APPLICABLE TAXES ROOM RENTAL CHARGES MAY APPLY FOR CERTAIN SETUP REQUIREMENTS PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE



SILVER

ALL DAY WORKSHOP PACKAGES

MORNING OPTIONS

(BUFFET STYLE – SELECT ONE)

CONTINENTAL BREAKFAST

ASSORTED BREAKFAST PASTRIES LOW FAT MUFFINS
BUTTER, MARMALADE & RASPBERRY PRESERVES

- OR -

AVOCADO TOAST & EGG BITE BAR

AVOCADO SOURDOUGH TOAST
ASSORTED TOPPINGS
BACON & WHITE CHEDDAR, SAUTÉED SPINACH & 3 CHEESE EGG BITES
BUILD YOUR OWN YOGURT PARFAITS



SILVER

ALL DAY WORKSHOP PACKAGES

LUNCH OPTIONS

SERVED BUFFET STYLE
INCLUDES BAG OF KETTLE CHIPS & HOUSEMADE MONSTER COOKIE

STARTERS

(CHOICE OF TWO)

CALIFORNIA MIXED GREENS

CUCUMBERS, JULIENNE CARROTS, GRAPE TOMATOES,
SERVED WITH BALSAMIC OR RASPBERRY DRESSING

CHOPPED GREEK SALAD

BLACK OLIVES, RED ONIONS, CUCUMBER, CHERRY TOMATO,
FETA CHEESE, RED WINE & OLIVE OIL DRESSING

ASIAN NOODLE SALAD

CHOW MEIN NOODLES, CILANTRO, GREEN ONIONS, DICED RED PEPPERS, DICED YELLOW PEPPERS,
JULIENNE CARROTS, BALSAMIC VINEGAR, SOY SAUCE, TOASTED SESAME SEEDS

THREE BEAN

CHERRY TOMATOES, ROASTED CORN, PEPPERS,
FRESH PARSLEY & CITRUS VINAIGRETTE

LENTIL & QUINOA

TOMATOES, CUCUMBER, KALE, PARSLEY,
CRANBERRY WITH LEMON CILANTRO OLIVE OIL DRESSING

ROASTED CARROT GINGER SOUP

BUTTER, ROASTED ORGANIC CARROTS, WHITE ONIONS, GINGER, CINNAMON,
NUTMEG, BROWN SUGAR, VEGETABLE STOCK

CLASSIC VEGETABLE SOUP

DICED RED PEPPERS, YELLOW PEPPERS, POTATOES, CARROTS, CELERY, ONIONS,
CHOPPED MUSHROOMS, TOMATOES, VEGETABLE STOCK & HERBS

SILVER

ALL DAY WORKSHOP PACKAGES

LUNCH OPTIONS

MAIN ENTRÉE

(CHOICE OF ONE)

CHEF'S SEASONAL SELECTION

A ROTATING FEATURE HIGHLIGHTING THE FRESHEST SEASONAL INGREDIENTS,
THOUGHTFULLY PREPARED BY OUR CHEFS

GRILLED GREEK CHICKEN SKEWERS

GRILLED VEGGIE KABOBS

HOUSEMADE PITAS, ROASTED LEMON POTATOES
& OUR HOUSEMADE GREEK YOGURT MINT SAUCE

DETROIT STYLE GOURMET PIZZA

CLASSIC PEPPERONI, MARGHERITA & PLANT BASED
SERVED WITH HOUSEMADE ROASTED GARLIC AIOLI, CHIPOTLE AIOLI
& ROASTED JALAPEÑO FETA DIP

BUILD YOUR OWN POWER BOWLS

ROMAINE LETTUCE, BROWN RICE, QUINOA, CHICKPEAS, ROASTED SWEET POTATOES,
SLICED RADISHES, GRILLED CORN, DICED CHERRY TOMATOES,
SLICED CUCUMBERS, PICKLED RED ONIONS, CRUMBLLED FETA
RED WINE VINAIGRETTE, APPLE GINGER VINAIGRETTE, BALSAMIC VINAIGRETTE
SLICED CHICKEN BREAST ON THE SIDE

\$42.95 PER PERSON

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GOLD

ALL DAY WORKSHOP PACKAGES

MORNING OPTIONS

(BUFFET STYLE - SELECT ONE)

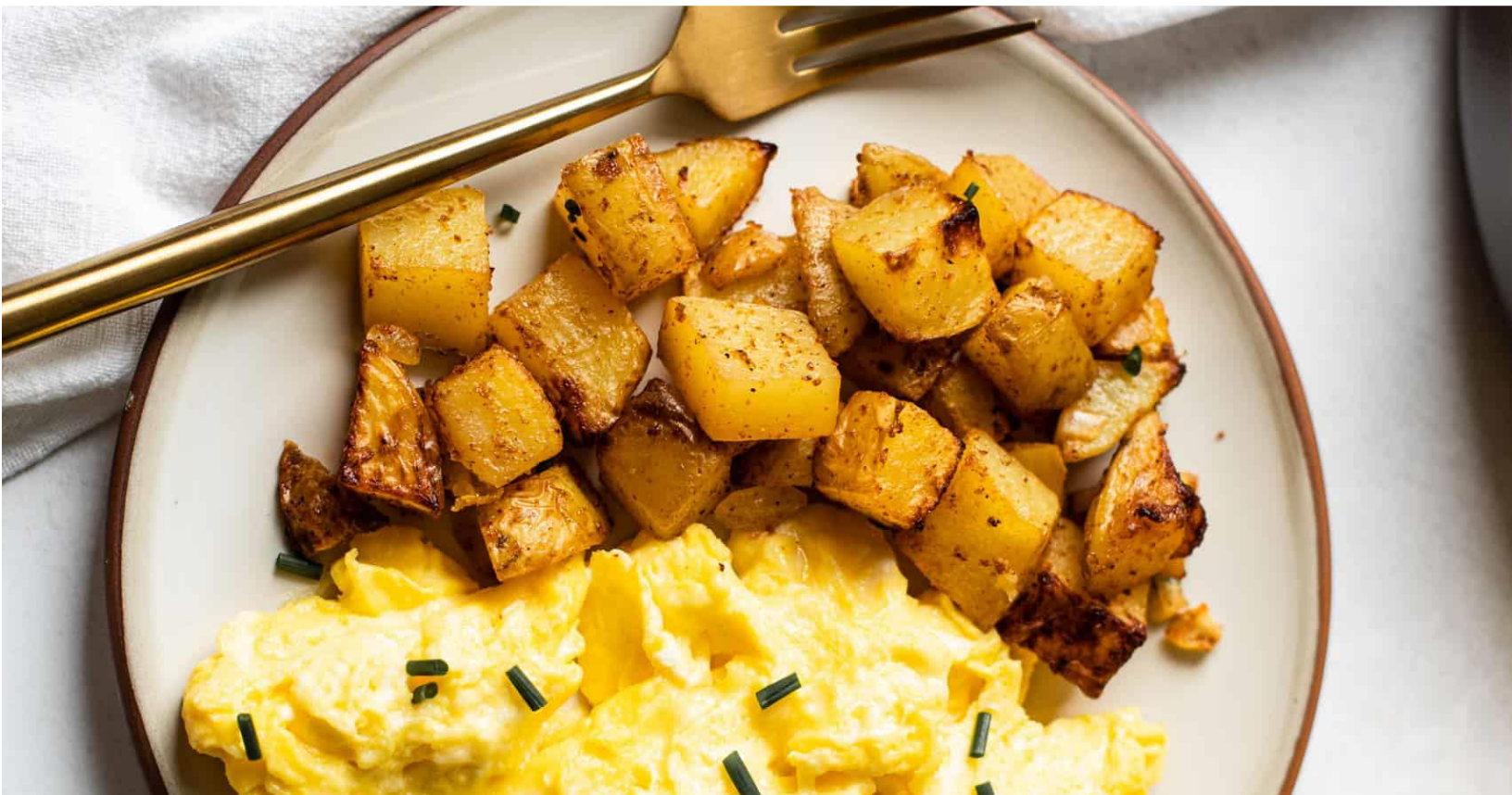
EARLY BIRD BREAKFAST BUFFET

FRESH SLICED & WHOLE FRUIT
SCRAMBLED EGGS WITH CHIVES, APPLEWOOD SMOKED BACON
BREAKFAST POTATOES OR SLICED LOCAL GROWN TOMATOES
DANISHES, CROISSANTS & MUFFINS
BUTTER, MARMALADE & RASPBERRY PRESERVES

- OR -

AVOCADO TOAST & EGG BITE BAR

AVOCADO SOURDOUGH TOAST
ASSORTED TOPPINGS
BACON & WHITE CHEDDAR, SAUTÉED SPINACH & 3 CHEESE EGG BITES
BUILD YOUR OWN YOGURT PARFAITS



GOLD

ALL DAY WORKSHOP PACKAGES

PLATED / BUFFET LUNCH

SOUPS/SALADS

(CHOICE OF ONE)

BABY KALE CAESAR SALAD

CRISP BABY KALE, SHAVED FENNEL, HOUSE MADE HERBED BREADCRUMBS,
PARMESAN CHEESE, ROASTED GARLIC DRESSING

LOCAL GROWN SALAD GREENS

FRESH LOCAL 100KM GREENS
WITH YOUR CHOICE OF DRESSING:
HOUSE MADE BALSAMIC, RASPBERRY & POMEGRANATE, HONEY MUSTARD OR GREEK

AWARD WINNING CARROT GINGER SOUP

ROASTED ORGANIC CARROTS, FRESH GINGER & CRÈME SWIRL

GARDEN VEGETABLE & LENTIL SOUP

AROMATIC ROOT VEGETABLES, GREEN LENTILS IN A VEGETABLE BROTH

CHOPPED KALE, BEET, WALNUT & GOAT CHEESE SALAD

CHOPPED KALE, SPRING MIX, GOLDEN BEET, WALNUTS, GOAT CHEESE,
APPLE CIDER VINAIGRETTE

GOLD

ALL DAY WORKSHOP PACKAGES PLATED / BUFFET LUNCH

MAIN ENTRÉE

(CHOICE OF ONE)

5 OZ. ROASTED SKIN-ON BONELESS CHICKEN

LEMON BASIL SAUCE

SERVED WITH SKIN-ON MASHED POTATOES & SEASONAL LOCAL VEGETABLES

GRILLED BEEF SIRLOIN TIPS

MUSHROOM & ROASTED ONION GRAVY

SERVED WITH WILD RICE & ROASTED CARROTS

MEDITERRANEAN CHICKEN KEMBOBS

FRESH GREEK YOGURT & MINT SPREAD SERVED WITH GREEK FRIES

ASIAN CHICKEN STIR FRY

NOODLES SERVED WITH A TOASTED CASHEW CRUMBLE

PANKO CRUSTED CHICKEN CUTLET

WITH LEMON HERBED GRAVY

CAJUN CHICKEN ALFREDO

WITH JULIENNE CAJUN CHICKEN BREAST & GARLIC STICK

DESSERT

(CHOICE OF ONE)

STRAWBERRIES & CREAM

LEMON THYME POUND CAKE

\$48.50 PER PERSON

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BREAKS

ALL DAY WORKSHOP PACKAGES

ADD ON TO ANY PACKAGE FOR ONLY
\$5.25 PER PERSON

SWEET & NAUGHTY

ASSORTED MONSTER COOKIES,
ITALIAN BISCOTTI & BROWNIE SQUARES

NAPA VALLEY

FRESHLY SQUEEZED HOMEMADE LEMONADE WITH MINT,
PROTEIN BARS & FRUIT KEBOBS

FRUIT & CHEESE BOARD

VARIETY OF CHEESES & FRESH FRUIT