



CONFERENCE PACKAGE

# BREAKFAST

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## ZEES WORKING HOT BREAKFAST

(Served as a buffet outside the meeting room)

Farm Fresh Scrambled Eggs

Bacon OR Sausage

Home Fried Potatoes

Freshly Baked Breakfast Pastries

Butter, Honey, Fruit Preserves

*Coffee and Tea Included*

*Upgrade to Bacon AND Sausage for \$5.00 per person ++*

**Minimum 12 people**



## ZEES WORKING CONTINENTAL BREAKFAST

(Served as a buffet outside the meeting room)

Freshly Baked Breakfast Pastries, Danishes, and Croissants

Butter, Honey, and Fruit Preserves

Selection of Yogurt

Dried Fruit Granola

Fresh Fruit, Berries, and Bananas

Coffee and Tea



## ZEEES À LA CARTE BREAKFAST MENU

(Served plated in Zees Dining Room at the Shaw Club Hotel)

### **Zees Traditional Breakfast**

2 free run eggs any style, potato galette & toast with your choice of bacon, sausage, Canadian back bacon or fresh fruit

### **Zees House Made Parfait**

Maple & cinnamon infused yogurt, house preserves, house made granola, small fruit bowl, fresh local berries

### **Omelette of the Day**

Chef inspired omelette of the day served with your choice of bacon, sausage or back bacon & potato galette

### **Caramelized Peach and Bacon Pancakes**

fluffy buttermilk pancakes topped with caramelized maple peaches and double smoked bacon

### **Canadian Style Eggs Benedict**

2 free run poached eggs, Canadian back bacon, 3-year Ontario cheddar, English muffin, fresh-made hollandaise & potato galette

LUNCH

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## ZEES WORKING LUNCH

Working lunches are served just outside the meeting room and enjoyed within the meeting space.  
Dessert is a selection of chef selected cookies, squares, and bars that are seasonally inspired.  
Minimum 12 people

Please select 2 Soup & Salad options AND 2 Sandwich options (either Standard or Premium)

### SOUP & SALAD

#### Seasonally Inspired Soup

Created Daily from Niagara's Bounty of Seasonal Produce

#### Garden Vegetable Salad

With Choice of Dressing

#### Caesar Salad

Crisp Romaine Hearts, Bacon Lardons, Rosemary Focaccia Croutons, Shaved Parmesan, Lemon & Garlic Dressing

#### Potato Salad

Sweet Bell Peppers, Grape Tomatoes, Grainy Dijon Aioli

#### Pasta Salad

Goat Cheese, Oven-Roasted Tomatoes, Onions, Balsamic Glaze

#### Spicy Bean Salad

Avocado, Corn, Peppers, Oven-Roasted Cherry Tomatoes

### SANDWICHES

#### Slow-Roasted Beef

On Rosemary Focaccia with Greens, Sautéed Onions & Horseradish Cream

#### Smoked Salmon

On Baguette with Boston Leaf Lettuce, Red Onion & Tarragon Aioli

#### 92 Picton Shaved Turkey

House Brined Turkey Breast, Cranberry Aioli & Arugula Served on Cranberry Focaccia

#### Black Forest ham & Brie

Served on Ciabatta with Greens & Honey Dijon

#### Fire Grilled Vegetable Wrap (V) (VE)

With Sweet Onions & Hummus

*All Sandwiches are Made on Freshly Baked Bread*

### PREMIUM SANDWICHES

\$5.00 Extra Per Person

#### Slow Roasted Beef

Caramelized Onion Aioli, Aged Ontario Cheddar & Arugula

#### Lemon Herb Chicken

Vine Ripened Tomatoes, Double Cream Brie & Roasted Red Pepper Aioli

#### Smoked Salmon

Pickled Red Onion, Lemon Dill Cream Cheese, Capers & Greens

#### Grilled Vegetable

Spicy Mustard, Goat Cheese, Pickled Onions & Greens



## ZEES WORKING HOT LUNCH (UPGRADE)

Minimum 12 people

### ITALIAN

\$12 per person

Caesar Salad

Artisan Breads & Butter

Cheese Stuffed Tortellini with Sundried  
Tomato Pesto

Basil Roasted Chicken with Sweet Peppers

Sicilian Vegetarian Caponata

Tiramisu & Assorted Biscotti

### MEDITERRANEAN

\$12 per person

Greek Salad with Olives, Onion, Tomato, &  
Feta

Pita Bread, Hummus, & Tzatziki

Baked Chicken with Sundried Tomato Pesto

Baked Sea Bream with Roasted Cherry  
Tomato Salsa & Olives

Rigatoni with Zucchini Caponata

Roasted Potato with Oregano & Olive Oil

Baklava & Fresh Fruit

### OH CANADA

\$12 per person

Chop Salad with Hard Boiled Egg, Cheddar, Ham, &  
Tomatoes

Maple Brined Chicken with Field Mushroom Demi

Cranberry Glazed Salmon with Quinoa Pilaf

Wild Mushroom Pasta with Sweet Peas, Truffle Oil,  
& Garlic Cream

Ontario Butter Tarts, Fresh seasonal Ontario Fruit





## ZEES GROUP À LA CARTE LUNCH MENU

(Served plated in Zees Dining Room at the Shaw Club Hotel)

Minimum 10 people in Winter Months

### ENTRÉES

#### **92 Picton Turkey Sandwich**

Herb & Five Peppercorn Brined Turkey Breast, Cranberry Infused Aioli,

Local Rocket, Vine Ripened Tomato, Herbed Focaccia Bread

**Served with choice of Fries, Soup or Green Salad**

#### **Brisket Grilled Cheese**

Slow Roasted Brisket, Horseradish Aioli, Pickled Red Onion

**Served with choice of Fries, Soup or Green Salad**

#### **Lobster Poutine**

Cheese Curds, Lobster Gravy

#### **Power Bowl**

**(Vegetarian/Vegan)**

Spinach, Boiled Egg, Wild Rice, Brussel Sprouts, Watermelon Radish,

Spiced Chick Peas, Heirloom Tomato, Maple Tarragon Dressing

### DESSERT

**Chef's Choice**

# NIAGARA'S FINEST *Thai*

H O M E C O O K I N G

## NIAGARA'S FINEST THAI GROUP LUNCH

(Served plated in Niagara's Finest Thai Dining Room)  
Closed on Mondays (All year round)  
Closed on Mondays & Tuesdays (November through April)

### APPETIZERS

#### **Tom Kha (Coconut Soup) Gluten Free | Vegan**

Thai soup in rich coconut broth, enhanced flavours with galangal, lemongrass, kaffir lime leaves, coconut meat and Thai spices. Served with your choice of organic chicken, shrimp, or vegetables

#### **Por Pia Tod (Spring Rolls)**

House rolled classic deep-fried Spring Rolls served with our House-made Thai Chili Sauce

### ENTRÉES

#### **Pad Thai**

Classic Thai dish of rice noodles stir-fried with egg, tofu, preserved radish and bean sprouts. Served with crushed peanuts, green onions, lime wedge. Served with your choice of organic chicken, beef tenderloin, shrimp or vegetables.  
\*can be made gluten free\*

#### ***Pad Pak Ruam (Stir-fried Mixed Vegetables)***

Fresh Vegetables with garlic and sesame. Served with Jasmine rice.  
Served with your choice of organic chicken, beef tenderloin, shrimp, or vegetables

#### ***Gang Kiew Wa (Green Curry) Gluten Free***

Green curry sauce with coconut milk and fresh seasonal Thai vegetables. Served with Jasmine Rice.  
Served with your choice of organic chicken, beef tenderloin, shrimp, or vegetables

### DESSERT

**Chef's Choice**



MASAKI SUSHI

まさき寿司

## MASAKI SUSHI LUNCH MENU

(Served plated in Masaki Sushi Dining Room)

(Minimum 10 people in January)

Closed on Tuesdays (All year round)

Closed on Mondays & Tuesdays (November through April)

### APPETIZERS

#### Miso Soup

House blended Miso Paste Soup

#### House Salad

Fresh greens with house ginger dressing

### ENTRÉES

#### Maki and Nigiri Style Sushi Plate

Chefs choice of Maki style rolls and nigiri style sushi

#### Chirashi Lunch

Chef's choice of fresh fish served over bowl of sushi rice

#### Tempura Udon

Udon noodle soup, bonito broth, assorted tempura

### DESSERT

Chefs Choice Dessert

DINNER

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## ZEES GROUP À LA CARTE DINNER MENU

(Served plated in Zees Dining Room at the Shaw Club Hotel)

### APPETIZERS

#### Green Salad

Local Heritage Greens, Toasted Pepitas, Cider Vinaigrette,  
Dried Cranberries, Carrots, Heirloom Tomato

#### Soup Du Jour

Chef's Daily Creation

#### "Zees" Caesar Salad

Freshly Chopped Romaine, Parmesan, Lemon Balsamic Dressing,  
Crispy Peameal Bacon, Herbed Garlic Croutons

### ENTRÉES

#### Almond Crusted Arctic Char

Orzo, Winter Squash, Lemon Leek Sauce

#### Chicken Marsala

Grilled Bone in Chicken Suprême, Wild Rice, Seasonal Vegetables,  
Mushroom and Shallot Sauce

#### Pistachio Pesto Pasta (Vegan)

Wild mushrooms, Roasted Brussel Sprouts, Sundried Tomato, Pistachio Pesto

#### AAA Beef Striploin

6 oz Striploin, Sautéed Potatoes, Seasonal Vegetables, Jus

### DESSERT

Chef's Choice



*Restaurant + Wine Bar*

## HOBNOB GROUP À LA CARTE DINNER MENU

(Served plated in HOBNOB Restaurant at the Charles Hotel)

### **APPETIZERS**

#### **Soup Du Jour**

Chef's Daily Creation

#### **Beet Cured Salmon Gravlax**

North Atlantic salmon, beet chips, horseradish crème fraîche,  
caperberries, orange supreme

#### **Kale Squash Salad**

Pickled cranberry, candied walnuts, roasted butternut squash,  
shaved Reggiano, sage cider vinaigrette

### **ENTRÉES**

#### **AAA Ribeye Steak**

6oz Ontario ribeye, pomme Robuchon, broccolini, king oyster mushroom, crispy shallots, veal jus

#### **Ontario Pickerel**

Crispy skin, butternut squash risotto, pancetta, brussels sprouts, pickled onion

#### **Organic Chicken Supreme**

Barley porridge, rapini, carrot dukkah, sauce robert

#### **Chef's Daily Vegetarian Creation**

### **DESSERT**

#### **Chef's Choice**

# NIAGARA'S FINEST *Thai*

H O M E C O O K I N G

## NIAGARA'S FINEST THAI GROUP À LA CARTE DINNER MENU

(Served plated in Niagara's Finest Thai Dining Room)  
Closed on Mondays (All year round)  
Closed on Mondays & Tuesdays (November through April)

### APPETIZERS

#### **Yum Ma Maung (Mango Salad)**

Julienned Green Mango, Red and Green Onion, Thai Coriander tossed with crushed peanuts and House Made Thai Vinaigrette, Garnished with Fried Shallots

#### **Tom Yum Soup**

Thai Lemongrass and Kaffir Lime Leaf Broth Garnished with Hot Chili's and Thai Coriander

#### **Goong Hor (Shrimp Roll)**

Black Tiger Shrimp Marinated with Lemon Grass Sauce Wrapped in Pastry with House Made Thai Chili Sauce

### ENTREES

#### **Gang Panang Nua (Panang Curry Beef or Vegetables)**

*Sliced Tenderloin Tips or Vegetables in Panang Curry sauce with Asian Long Beans, Red Peppers, Fresh Seasonal Thai Vegetables. Served with Jasmine Rice.*

#### **Pad Med Ma Muang (Cashew Nut Chicken or vegetables)**

Subtle blend of Thai seasonings creates an excellent base for tender morsels of meat and fresh roasted cashew nuts. Served with Jasmine rice.

#### **Chef's Signature Pad Thai**

*Prepared with house-made authentic sauce, Stir-Fried Noodles, Egg, preserved Radish, Tofu, Bean Sprouts with Shrimp and Organic Chicken. Garnished cucumber, lime, and crushed peanuts*

### DESSERT

#### **Chefs Choice**



MASAKI SUSHI

まさき寿司

## MASAKI SUSHI GROUP À LA CARTE DINNER MENU

(Served plated in Masaki Sushi Dining Room)

Closed on Tuesdays (All year round)

Closed on Mondays & Tuesdays (November through April)

### APPETIZERS

#### Ebi Mayo (3pcs)

Battered Shrimp, Sweet Chili, Spicy Mayo, Japanese Tartare Sauce

#### Tuna Avocado Tartar

Bluefin Tuna, Avocado, Ponzu, Garlic Oil

### ENTREES

#### Maki and Nigiri Style Sushi Plate

Chefs Choice of Maki Style Rolls and Nigiri Style Sushi

#### Chirashi Dinner

Chef's choice of fresh fish served over bowl of rice

#### Tempura Udon

Udon noodle soup, bonito Broth, assorted tempura

### DESSERT

Chefs Choice



# BREAKS

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## MORNING

HOUSE MADE COOKIES	FRESH BANANA BREAD
FRUIT PLATTER	CROISSANTS
BUILD-YOUR-OWN PARFAIT	ASSORTED DANISHES & PASTRIES
SELECTION OF GRANOLA BARS	WHOLE FRUIT

## AFTERNOON

LOCAL VEGETABLE CRUDITÉ PLATTER & DIP  
ASSORTMENT OF INDIVIDUAL BAGGED CHIPS  
HOUSE MADE CHOCOLATE BROWNIES  
TRI-COLOURED TORTILLA CHIPS & SALSA  
ROASTED RED PEPPER HUMMUS & CRISPY PAPPADUM CHIPS

## UPGRADE OPTIONS

MINI CUSTARD TARTS, ASSORTED COOKIES, ASSORTED PASTRIES	\$6.00 PER PERSON
SELECTION OF SEASONAL WHOLE FRUIT, FRUIT-FLAVOURED DACQUOISE, FRUIT TARTLETS, ASSORTED FRUIT JUICES	\$8.00 PER PERSON
LOCAL DOMESTIC CHEESES, HOUSE MADE JAM, FRESH BERRIES, CROSTINI, ASSORTED NUTS (GLUTEN-FREE UPON REQUEST)	\$11.00 PER PERSON

**ALL BREAKS INCLUDE COFFEE, TEA AND ASSORTED COLD SOFT BEVERAGES**

\*\*\* CUSTOMIZED OPTIONS ARE ALWAYS AVAILABLE; PLEASE INQUIRE WITH YOUR COORDINATOR\*\*\*