



~Plated Breakfast
~Buffet Breakfast
~Breakfast Additions
~Brunch

Plated Breakfasts

The following entrées are served with orange juice, fresh fruit, croissants, assorted muffins, mini Danish pastries, freshly brewed coffee & specialty teas.

For your convenience these items will be pre-set on your table.

Canadian Breakfast

Farm Fresh Scrambled Eggs, Sausages & Bacon
Sautéed Mushrooms, Baked Cherry Tomato
Home Style Potatoes
\$25.00 per person

Tortilla Breakfast Wrap

Farm Fresh Scrambled Eggs & Bacon
Chorizo Sausage, Green Onions
Monterey Jack Cheese, Tomato Salsa
\$26.00 per person

Spa Breakfast

Scrambled Egg Whites
Turkey Sausage
Asparagus
Fresh Herb Baked Roma Tomato
\$26.00 per person

LURE Breakfast

Farm Fresh Scrambled Eggs
Baked Salmon
Asparagus Spears, Puff Pastry
Tomato Hollandaise
\$26.00 per person

West Coast Breakfast

Poached Eggs, Prawn & Bell Pepper Potato Hash
Citrus Hollandaise
Bacon & Portabella Mushrooms
\$27.00 per person

Victorian Breakfast

Traditional Benedict
Canadian Back Bacon
Toasted English Muffin
Hollandaise Sauce
Home Style Potatoes
\$26.00 per person

Signature Club Breakfast

Grilled 5oz New York Striploin Steak
Poached Egg, Grilled Tomato
Sautéed Mushrooms
Home Style Potatoes
\$28.00 per person

Hot Buffet Breakfasts

Canadian Buffet

Selection of Fruit Juices
Sliced Fresh Fruit Platter
Selection of Plain & Fruit Yogurts
Freshly Baked Croissants & Muffins
Assorted Mini Danish Pastries
Butter & Fruit Preserves
Selection of Cold Cereals
Farm Fresh Scrambled Eggs
Country Style Sausage & Bacon
Home Style Potatoes
Freshly Brewed Coffee & Specialty Teas

\$26.00 per person
(Minimum 15 persons)

Ocean Pointe Buffet

Selection of Fruit Juices
Sliced Fresh Fruit Platter
Selection of Plain & Fruit Yogurts
Freshly Baked Croissants & Muffins
Assorted Mini Danish Pastries
Butter & Fruit Preserves
Eggs Benedict with Canadian Back Bacon
Country Style Sausage, Home Style Potatoes
Freshly Brewed Coffee & Specialty Teas

\$27.00 per person
(Minimum 15 persons)

European Breakfast Buffet

Selection of Fruit Juices
Sliced Fresh Fruit Platter
Freshly Baked Fruit Loaves & Croissants
Assorted Sliced Breads (toaster available)
European Deli Meat Platter & Cheese Platter
Butter & Fruit Preserves
Farm Fresh Scrambled Eggs
Country Style Sausage & Bacon
Home Style Potatoes
Freshly Brewed Coffee & Specialty Teas

\$27.00 per person
(Minimum 15 persons)

Light Buffet Breakfast

Continental Buffet

Selection of Fruit Juices
Sliced Fresh Fruit Platter
Freshly Baked Croissants & Muffins
Assorted Mini Danish Pastries
Butter & Fruit Preserves
Freshly Brewed Coffee & Specialty Teas

\$20.00 per person

Spa Buffet

Fresh Orange & Grapefruit Juice
Selection of Cold Cereals & Granola
Skim & Soy Milk
Oatmeal, Brown Sugar, Raisins, Cranberries & Maple Syrup
Raspberry & Blueberry Whole Wheat Muffins
Assorted Low Fat Yogurts & Cottage Cheese
Sliced Fresh Fruit Platter
Freshly Brewed Coffee & Specialty Teas

\$22.00 per person
(Minimum of 15 people)

Executive Buffet

Selection of Fruit Juices
Freshly Baked Croissants & Assorted Muffins
Assorted Mini Danish Pastries
Butter & Fruit Preserves
Sliced Fresh Fruit Platter
Selection of Plain & Fruit Yogurts
Selection of Cold Cereals & Granola
Freshly Brewed Coffee & Specialty Teas

\$21.00 per person

Westcoast Buffet

Selection of Fruit Juices
Assorted Muffins & Blueberry Scones
Montreal Style Bagels & Cream Cheese
Butter & Fruit Preserves
Build Your Own Parfait:
Homemade Granola, Dried Fruit, Fresh Fruit, Yogurt, Maple Syrup
Freshly Brewed Coffee & Specialty Teas

\$21.00 per person
(Minimum of 15 people)

Toast & Coffee Station

Assorted Sliced Breads, Montreal Style Bagels, English Muffins
Cream Cheese, Butter & Preserves (toasters available)
Freshly Brewed Coffee & Specialty Teas

\$10.00 per Person
(Minimum 15 persons)

Hot Buffet Breakfast Additions

Vegetarian Eggs Benedict, Spinach, Mushrooms, Roasted Tomatoes,
Hollandaise Sauce

Oven Roasted Tomatoes, Fresh Herbs, Asiago Cheese

Pancakes, Blueberry Compote, Maple Syrup & Whipped Cream

Waffles, Fresh Fruit Compote, Maple Syrup & Whipped Cream

French Toast, Fresh Fruit Compote, Maple Syrup & Whipped Cream

Warm Bread Pudding, Fresh Fruit Compote

Fresh Fruit Crepes, Maple Syrup & Whipped Cream

Ricotta Cheese, Apple & Raisin Crepe, Vanilla Sauce

Hot Oatmeal, Brown Sugar, Raisins, Cranberries & Maple Syrup

Birchermuesli, (Oats, Apple, Cranberries, Blueberries, Apricot & Orange)

**Add any of the above items to your breakfast buffet
for \$3.00 per person**

Tex-Mex Scramble, Chorizo Sausage, Bell Peppers, Cilantro,
Monterey Jack Cheese

Breakfast Sandwich, English Muffin, Scrambled Eggs, Smoked Salmon,
Chive Cream Cheese

Breakfast Croissant, Scrambled Egg, Green Onion, Back Bacon,
Asiago Cheese

**Add any of the above items to your breakfast buffet
for \$3.50 per person**

Crab Cakes Benedict

English Muffin, Hollandaise Sauce

Addition to Buffet \$5.00 per Person

Smoked Salmon Platter

Cream Cheese, Capers, Onions & Lemons

Addition to Buffet \$5.00 per Person