







2026

Banquet Menus

FREDERICTON CONVENTION CENTRE

PALAIS DES CONGRÈS DE FREDERICTON

Breakfast

Our kitchen brigade is comprised of 10 Red Seal chefs, with supporting staff working towards professional designations. Embracing young, aspiring chefs is a core value.

QUEEN STREET CONTINENTAL — $29.00

Fresh Fruits & berry salad

Individual assorted yogurts to include: Greek, probiotic and fat-free

Individual Overnight Oats

Choose 2 of the following:

Sour Cream Glazed Donuts

Assorted Muffins

Maple Danish

Spinach and Feta Danish

Croissant

Apple Turnover

Assorted bottled juices

Fresh brewed coffee and assorted teas

FREDERICTON CONVENTION CENTRE CUSTOM BREAKFAST BUFFET — $36.00

Sliced fruit tray

Choose 2 of the following:

Sour Cream Glazed Donuts

Breakfast

Assorted Muffins

Maple Danish

Spinach and Feta Danish

Croissant

Apple Turnover

Choose1 of the following

Scrambled eggs served with green onion and cheese on the side

Roasted vegetable and herb frittata with goat cheese

Individual ham and cheddar quiche

Spinach, blister tomato and onion tofu scramble

Western omelet

Egg bites, spinach, ricotta and caramelized onion

(Upgrade: Eggs benedict +$4.00)

Choose 2 of the following:

Applewood smoked bacon

Golden pork sausage

Turkey sausage

New Brunswick maple glazed ham

Turkey bacon

Maple smoked tofu bacon

Choose 1 of the following

Herb roasted hash browns

Mini potato cakes

Nice Family Farms kale, pepper and potato hash

Tater puffs

Herb, panko and asiago roasted tomatoes

Crosby molasses baked beans

VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE EGG FREE HALAL NUT FREE SOY FREE KOSHER SUSTAINABLY SOURCED

Breakfast

Assorted premium bottled juice

Upgrade to freshly squeezed orange juice for $4.50

Fresh brewed coffee and assorted teas

All eggs served at the FCC are produced in the Atlantic Provinces and distributed through local co-ops.

ON THE GO BREAKFAST — 31.00

On the Go Breakfast

Choose 2 of the following:

Ham and cheese croissant

Classic breakfast sandwich: fried egg, cheese, sausage patty on an English muffin

Breakfast sandwich with egg: brioche bun, fried egg, bacon, cheese

Breakfast wrap: scrambled eggs, chorizo crumble, black bean salsa and cheddar cheese

Tofu scramble wrap: roasted vegetables, with vegan cheese

Selection of fresh whole fruit

Individual yogurts, to include Greek, probiotic and fat-free

Assorted premium bottled juice

Fresh brewed coffee and assorted teas served with travel cups

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GROUP BREAKFAST BUFFET ENHANCEMENTS

French toast served with NB maple syrup, butter and local blueberry compote — $8.00

Breakfast

Sugar crusted waffles served with NB maple syrup, butter, local blueberry compote and whipped cream	$8.00
Buttermilk pancakes with NB maple syrup, butter and local blueberry compote	$8.00
Fruit smoothies: seasonal selection by the pitcher (serves 8)	$15.00

Capacity to serve plated dinners for up to 1,000 guests using a modern on-site kitchen with traditional and combitherm technology.



VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE EGG FREE HALAL NUT FREE SOY FREE KOSHER SUSTAINABLY SOURCED

Breaks

A LA CARTE ITEMS

Individual yogurt to include: Greek, probiotic and fat free	$5.00
Sliced fresh fruit display	$14.00
Selection of fresh whole fruit	$4.50
Bakers basket: Choose 1 of the following: Muffin - Apple turnover - Spinach & Feta Danish Croissant - Maple Danish - Sour Cream Glazed Donuts	$38.00/Dozen
Assorted bagels with cream cheese	$7.00
Assorted sweets	$6.00
Assorted granola bars	$4.50
Build your own parfait: Includes vanilla yogurt, mixed berries, seasonal compote, maple granola, dried fruit, nuts and seeds	$12.00
Vegetable crudité with ranch and hummus	$12.00
Selection of house baked cookies	$3.50/ea. or $34/dozen
Cheese Board Including Canadian and International cheeses, crackers and sliced baguette	$15.00
Charcuterie Board Board selection of cheese, cured meats, crackers and baguette	$18.00
Dip Platters - Choose 1:	$15.00
Warm Nice Family Farm spinach and feta dip	
Herb and garlic hummus	
7 layer dip	
Salsa, guacamole and queso cheese	

VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE EGG FREE HALAL NUT FREE SOY FREE KOSHER SUSTAINABLY SOURCED

Breaks

Each served with a selection of pita points, tortilla chips, and baguette

Fresh brewed regular and decaffeinated Whitney coffee with assorted teas We proudly serve coffee that is roasted locally by Whitney Coffee Company - find them at the Fredericton Boyce Farmer's Market!	**$5.50**
Assorted premium bottled juice	**$5.00**
Assorted soft drinks	**$5.00**
Bottled water	**$5.00**
Bottled Perrier	**$6.00**
Flavoured sparkling water	**$6.50**

Our focus has been to bring the best coffee beans from around the world to our community and to give our customers a coffee experience like no other. Our beans are fresh roasted weekly and are ground to order. ~ Whitney Coffee Company Ltd



VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE EGG FREE HALAL NUT FREE SOY FREE KOSHER SUSTAINABLY SOURCED

Breaks

REFRESHMENTS PACKAGES

RISE & SHINE BREAK — $7.50

Fresh brewed regular and decaffeinated Whitney coffee with assorted teas

Choose 2 of the following:

Sour Cream Glazed Donuts

Assorted Muffins

Maple Danish

Spinach and Feta Danish

Croissant

Apple turnover

HEALTHY START — $17.00

French vanilla yogurt

Dried fruit, nuts and seeds

New Brunswick maple granola

Fresh seasonal compote and berries

Assorted premium bottled juice

Fresh brewed coffee and assorted teas

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Breaks

ENERGIZER — $18.00

Trio of seasonal smoothies by the pitcher: to include a vegan option

Assorted granola bars

Selection of whole fruit

Fresh brewed coffee and assorted teas

COFFEE WITH A KICK — $16.50

Fresh brewed coffee, hot chocolate and assorted teas

Trio of flavour shots

Whipped cream, cinnamon and chocolate shaking

Baker's selection of cookies and square

ALL THINGS DIP — $23.00

Choose 2 of the following:

- Warm Nice Family Farm spinach and feta
- Herb and garlic hummus
- 7 layer dip
- Black bean dip
- Lemon dill pickle dip
- Salsa, guacamole, and queso cheese

All served with a selection of pita points, corn tortilla chips, kettle chips, baguette, carrot and celery sticks

Assorted soft drinks

VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE EGG FREE HALAL NUT FREE SOY FREE KOSHER SUSTAINABLY SOURCED

Breaks

SWEETS & TREATS — $16.00

Trio of donut holes (Plain, sugared, and powder sugared)

Fresh fruit salad

Fresh brewed coffee and assorted teas

SNACK ATTACK — $12.00

Theatre style popcorn -rolled into your meeting room!

Served with 3 types of flavour boosters

Assorted soft drinks

UPGRADE TO SIGNITURE MOCKTAILS FOR $6

Lunch

LUNCH BUFFETS

ULTIMATE SALAD BAR — $40.00

Fresh baked rolls and butter

Chef's soup selection of the day

Ultimate salad made your way:

Lettuce:

Market greens, spinach and iceberg lettuce

Proteins:

Citrus chicken breast and spiced roasted chickpeas

Dressings:

Maple curry ranch, FCC signature green goddess, and herb and garlic vinaigrette

Fresh sliced fruit

Chocolate layer cake

Fresh brewed coffee and assorted teas

THE WRAP ATTACK — $40.00

Chef's soup selection of the day

Broccoli salad:

Broccoli, shredded cheddar, sunflower seeds, dried cranberries, red onion with NB maple curry ranch

Artisan greens, cherry tomatoes, carrots and cucumbers:

With choice of buttermilk ranch dressing, lemon dill vinaigrette

Assorted wrap creations:

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Lunch

Roast beef:

Shaved roast beef with horseradish aioli, lettuce, tomato

Buffalo Chicken Caesar:

Hot sauce tossed chicken, romaine, asiago, garlic citrus dressing

Black Bean Burrito:

Black beans, brown rice, shredded carrot, guacamole, cilantro, Pico de Gallo

Turkey club:

Shaved turkey breast with cranberry aioli, lettuce, tomato and bacon

Vegan Chocolate Chip Cookie

Chocolate layer cake

Fresh brewed coffee and assorted teas

MAD GREEK

$37.00 / 1 ITEM
$40.00 / 2 ITEMS
$43.00 / 3 ITEMS

Herb and garlic hummus and tzatziki with pita points

Build your own Caesar salad

Served with buttered croutons, bacon bits, Asiago cheese with lemon wedges

Traditional Greek salad

Served with feta cheese, marinated olives, Roma tomatoes and cucumbers

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Lunch

Choose from the following:

Pastitsio: baked pasta with traditional Greek bolognese and bechamel

Chicken souvlaki: marinated chicken thighs

Salmon Plaki: baked salmon with braised tomato, onions and olives

Briam: layers of Greek vegetables in a rich tomato sauce

Spinach pie: flaky pastry with a spinach and feta filling

Oregano tossed roasted vegetables

Lemon and garlic rice pilaf

Loukoumades: Greek donut holes tossed in honey and cinnamon

Lemon burst cookies

Fresh brewed coffee and assorted teas

LITTLE BIG ITALY

$40.00 / 2 ITEMS
$44.00 / 3 ITEMS

Garlic cheese toast

Build your own Caesar salad

Served with buttered croutons, bacon bits and Asiago cheese with lemon wedges

Caprese platter:

Sliced tomato, bocconcini, basil, balsamic reduction

Choice of pastas:

Meat Lasagna:

Bolognese, cheese, noodles

Vegetable lasagna:

Bechamel, cheese, noodles

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Lunch

Gluten Free Fusilli

Marinara, fresh basil, roasted vegetable

Mushroom ravioli:

Pesto cream sauce, tomato bruschetta

Chicken and broccoli tortellini:

Roasted garlic and asiago cream sauce

Cavatappi

Bacon, mushroom, cherry tomatoes and basil

Lemon berry tarts and squares

Fresh brewed coffee and assorted teas

THE "ELITE" SANDWICH — $40.00

Chef's soup selection of the day

Artisan greens, cherry tomatoes, carrots and cucumbers:

With choice of maple balsamic or FCC signature green goddess dressing

Creamy herbed coleslaw

Assorted sandwich creations:

Montreal-style smoked meat:

Montreal-style smoked meat, with sauerkraut, swiss cheese on rye

Roasted vegetable:

Roasted vegetables, with herb and garlic hummus

Ham and cheese:

Ham, cheese with lettuce and mayonaise on a croissant

Roast Beef:

Shaved roast beef, julienned onion, peppers, lettuce, sundried tomato and cumin aioli

Lunch

Turkey Club:

Shaved turkey breast, lettuce, tomato, bacon, mayonnaise

Strawberry and cream layer cake

Fresh fruit salad to include: melons, pineapple, grapes and berries

Fresh brewed coffee and assorted teas

KEEPING UP WITH THE "JONESES" BAGGED LUNCH

$40.00

Choose 1 of the following:

Market salad with cucumber:

carrot and cherry tomatoes with FCC signature green goddess dressing

Classic Caesar salad:

served with buttered croutons, and Asiago cheese with lemon wedges on the side

Covered Bridge Kettle Chips

Lunch

Choose 1 of the following:

Ham and Cheese Sandwich:

Ham, cheese with lettuce and mayonaise on a croissant

Egg Salad Sandwich:

With scallions and lettuce on artisan bread

Chicken Salad Sandwich:

Shredded chicken, celery, apple, brie with lettuce

Roast Beef Club Sandwich:

Shaved roast beef, with lettuce, tomato, bacon, cheddar cheese and mayonaise

Raw Vegetable Club Sandwich:

Cucumber, tomato, carrot, pea shoots and hummus

Rice Bowl:

Brown rice with black beans, roasted corn, peppers, tomato and guacamole

Orchard apple

Oreo cookies

Bottle of water

Fresh brewed coffee and assorted teas served with travel cups

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NB is home to a plethora of apple orchards - when in season, we serve apples harvested from the region.

POWER LUNCH **$40.00**

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Lunch

Fresh baked rolls and butter

Chef's soup selection of the day

Power bowls made your way:

Starch:

Brown rice and rice noodles

Toppings:

Broccoli, carrot, green onion, peppers, pickled red onion, julienned lettuce, tomato, roasted corn, cucumber, shredded cheddar, olives, radish, lime

Proteins:

Seasoned bean medley and herb and garlic chicken

Dressings:

Guacamole, sweet chili soy, BBQ ranch or herb and garlic vinaigrette

Fresh fruit salad

Assorted home baked cookies to include vegan chocolate chip

Fresh brewed coffee and assorted teas

MEET ME AT THE MARKET

$40.00 / 2 ITEMS
$42.00 / 3 ITEMS
$45.00 / 4 ITEMS

Inspired by the famous local Boyce Farmers Market

Fresh baked white rolls with butter

Vegetable spring rolls with plum sauce

Pork and chicken dumplings with sweet chili sauce

Vegetable samosas

Lunch

Artisan greens with seasonal toppings

julienned carrots, peppers, onions, sliced mushrooms and cucumber with duo of dressings

Choose from the following:

Donair

Pita, donair sauce, tomato, lettuce and onion

Chicken shawarma:

Pita, marinated chicken, pickled red onion, lettuce, tomato, onion

Butter chicken:

With peppers, onions, basmati rice

Cheeseburger

Burger patty and cheese on bun with traditional toppings served on the side – ketchup, mustard, relish and lettuce

Vegan Burger

Impossible burger on bun with traditional toppings served on the side – ketchup, mustard, relish and lettuce

Octoberfest sausage:

Sauerkraut, caramelized onion, bun

Oven roasted flatbread pizza:

margarita

Chicken fried rice noodles:

Soy sauce, hot sauce, and sweet chili

Pepperoni and Cheese Pizza

BLT:

Thick cut bacon, tomato, lettuce, gluten free bread, mayonnaise

New Brunswick blueberry pie

Sugared donut holes

Fresh squeeze orange juice (by the pitcher)

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Lunch

Fresh brewed coffee and assorted teas

Recognized as one of Canada's top 10 community markets, the Fredericton Boyce Farmers Market is the city's traditional Saturday morning gathering spot, located 1 block from FCC. Find fresh, healthy foods, crafts, creativity and conversation from 7am-1pm.

CINCO DE YUMMY

$40.00/ FOR 2
$42.00/ FOR 3
$46.00/ FOR 4

Salsa and tortilla chips

Choose 1:

Vegetable Chili

Chicken tortilla soup

Caldo de Quesi (cheese soup)

Albondiagas Soup (meatball and vegetable soup)

Choose 2:

Sweet corn and cumin creamy coleslaw

South of the border quinoa salad

Black bean and pepper potato salad

Creamy Texmex pasta salad

Elote (Mexican street corn) (Hot)

Southwestern chopped salad

Choose from the following

Build your own soft and hard beef taco

Chicken and cheese quesadilla

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Lunch

Loaded vegetable quesadilla

Baja fish taco

Chicken fajitas

Beef fajitas

Black bean and tofu burrito

Choose 1:

Mexican fried rice

Cilantro and lime quinoa

Tomato and bean couscous

Cinnamon fruit salad

Churros with caramel dipping sauce

Freshly brewed coffee and assorted teas

Toppings:

Cucumber, tomato, onions, carrots, peppers, broccoli, cauliflower, mushrooms, olives, eggs, bacon bits, goat cheese, asiago, shredded cheddar and croutons

Dinner

PLATED DINNER

Customize your own gourmet plated dinner from the selections below. All plated dinners are served with fresh baked rolls and butter, fresh brewed coffee and tea

CHOICE OF FIRST COURSE:

New Brunswick artisan greens with Chef's selection of elite seasonal fruits, vegetables, nuts, seeds and cheeses to create an elevated NB experience	$15.00
Market greens salad with cherry tomato, cucumber, carrot and a maple balsamic vinaigrette	$13.00
Caesar salad with romaine lettuce, asiago, croutons and lemon wedges vinaigrette	$13.00
Chef's seasonal soup selection	$11.00
Butternut squash and apple bisque, with pepita and sun kissed cranberry gremolata	$12.00
Potato leek potage, with a chive oil and oven dried leek strings	$12.00

CHOICE OF ENTREES:

All entrees are served with seasonal vegetables and Chef's matched potato

Pan seared chicken supreme with white wine and mushroom cream sauce	$32.00
Sundried tomato and spinach stuffed chicken supreme with red wine jus	$34.00
California cut beef striploin with rosemary jus	$48.00
Roasted pork loin with maple Dijon jus	$32.00

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Dinner

Cajun rubbed Atlantic salmon with citrus gremolata	$36.00
Mushroom and lentil Wellington, mushroom gravy	$32.00
Black bean and roasted corn stuffed sweet potato	$32.00

CHOICE OF DESSERT:

Carrot cake	$13.00
Decadent chocolate cake with blueberry compote	$13.00
Lemon mousse cake	$13.00
Pumpkin spice creme brulee	$14.00
Strawberry shortcake cake	$14.00

*Prices listed are based on a 3-course menu, for variances and enhancements, please see below;

PLATED DINNER ENHANCEMENTS

Upgrade to guest choice:

Choices must be made in advance, ask your event manager for full details

Entree (2 protein options and 1 vegetarian/vegan)	$8.00
Alternate desserts	$6.00
Custom pre-set seasonal amuse-bouche	$10.00

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Dinner

BUILD YOUR OWN DINNER BUFFET — $60.00

Assorted rolls and butter, fresh brewed coffee and teas

CHOOSE 1 OF THE FOLLOWING

Chef's seasonal selection

Maritime clam chowder

Tomato basil bisque

Curried coconut and carrot soup

Maple squash and apple bisque

Upgrade to seafood chowder for $4

CHOOSE 3 OF THE FOLLOWING

Garden greens with Chef's selection of seasonal toppings and vinaigrette

Garden greens with cherry tomato, cucumber, carrot, and a duo of dressing

Caesar salad with Romaine, croutons, asiago, lemon wedges and dressing

Creamy herb coleslaw

Maple curry broccoli salad: broccoli florets, sunflower seeds, sundried cranberries and cheddar cheese

Classic potato salad with green onion and hard boiled eggs

Marinated vegetable salad with herb and garlic vinaigrette

Vegetable crudité with hummus and ranch

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Dinner

CHOOSE ONE OF THE FOLLOWING:

Sour cream and chive mashed potatoes

Herb roasted potatoes

Creamy scalloped potatoes

Basmati rice pilaf

Baked potatoes, sour cream and butter

Herb and cream cheese smashed baby red potatoes

Vegetable and herb quinoa

CHEF'S CHOICE SEASONAL VEGETABLES

CHOOSE 1 OF THE FOLLOWING CHEF CARVED ITEMS:

Roasted inside round of beef, rosemary jus

Roasted ham, NB maple and pineapple glaze

Roasted pork loin, apple and thyme jus

Roast tom turkey, pan gravy, cranberry sauce



We've prepared and served more than 750 lobsters in our kitchen at the same time!

UPGRADE YOUR CARVING STATION:

VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE EGG FREE HALAL NUT FREE SOY FREE KOSHER SUSTAINABLY SOURCED

Dinner

Prime rib with horseradish jus	$14.00
Beef striploin with mushroom and onion demi	$12.00
Beef tenderloin with Merlot jus	$18.00

CHOOSE 1 OF THE FOLLOWING ENTREES:

Crusted chicken breast with marinara and parmesan

Herb and garlic marinated chicken with roasted corn and black bean salsa

Lemon pepper haddock with a dill cream sauce

Roasted tom turkey with pan gravy, cranberry compote and sage & savory stuffing

Baked ham with pineapple glaze

Atlantic salmon with a Crosby molasses glaze & tomato chutney

CHOOSE 1 OF THE FOLLOWING VEGETARIAN ENTREES:

Mushroom ravioli with roast garlic and asiago cream sauce topped with tomato bruschetta

Black bean and quinoa loaf with mushroom gravy

Vegetarian lasagna, cheese, noodle

Basil pesto, spinach, mushroom and onion gnocchi

Red bean and rice jambalaya

Eggplant parmesan

ADD AN ADDITIONAL ENTRÉE FOR $9.00

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Dinner

CHOOSE 3 OF THE FOLLOWING DESSERT OPTIONS:

Assorted squares

Baker's selection of cookies

Decadent chocolate cake

Fresh fruit display

New Brunswick blueberry pie

Cheesecake with blueberry compote

Lemon mousse cake

Chocolate and cream layer cake

Peanut butter mousse layer cake

VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE EGG FREE HALAL NUT FREE SOY FREE KOSHER SUSTAINABLY SOURCED

Reception

CHEF ATTENDED STATIONS

All stations include personal Chef unless otherwise stated

RISOTTO STATION — $22.00



Risotto made to order

Roasted mushrooms, asparagus, peas, sundried tomato, scallop, bacon lardons, asiago, cream, vegetable stock, oat milk

MUSSEL STATION — $20.00

PEI mussels sauteed two ways;

White wine with tomatoes and garlic

Picaroons beer and garlic

BEEF SLIDERS

California cut striploin of beef — $21.00

Choice of roast garlic and blue cheese aioli, caramelized onions and bacon jam on a mini brioche bun

Black bean and pepper slider — $20.00

Roasted garlic vegan aioli, lettuce, tomato on a mini bun

SCALLOP STATION — $25.00

Pan seared Fundy scallops

Double smoked bacon in white wine Served on sweet potato mash in a martini glass



Reception

DESSERT STATION (SELF-SERVE): $25.00

Decadent chocolate cake

Cheesecake

Individual warm apple crumble

Vanilla white chocolate brulee

Served with caramel sauce, seasonal compote, chocolate sauce, cookie crumbs, berries, and whipped cream

Includes fresh brewed coffee, decaf and assorted teas

HOT (PER DOZEN)

Spanakopita	$30.00
Vegetable spring roll served with plum sauce	$30.00
Mini corndogs with sriracha ketchup	$35.00
Bacon wrapped Digby scallop	$45.00
Jalapeno poppers	$34.00
Coconut shrimp with sweet chili sauce	$38.00
Quiche duo: Florentine and Lorraine	$33.00
Handmade honey garlic meatballs	$35.00
Mini cheeseburgers	$40.00
Crab rangoon with sweet chili sauce	$38.00
Bird Hill farm Waygu beef slider	$55.00

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Reception

COLD (PER DOZEN)

Bruschetta	$34.00
Devilled eggs	$30.00
Peppered strawberry, goat cheese mousse, crostini	$33.00
Smoked salmon, dill cream cheese, balini	$38.00
Oysters with Nice Family Farm mignonette	$7.00/person
Shrimp cocktail skewer	$39.00
Roasted mushroom, red pepper and asparagus with herb and garlic hummus served on naan	$34.00
Prosciutto, melon and bocconcini skewer	$36.00

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Reception

STATIONARY ITEMS

Cheese display — $15.00 per person

Includes Canadian and International cheeses with crackers and sliced baguette

Charcuterie Board — $18.00 per person

Selection of cheese, cured meats and sauce, crackers, baguette and pickles

Fresh Fruit Display — $14.00 per person

Vegetable crudité with ranch and hummus — $12.00 per person

A personal chef at your beck and call. Okay, not exactly. But it will feel that way when our culinary team customizes your menu to reflect your event and wow your delegates.



LATE NIGHT SNACK

Ball park treat — $15.00/person

Hot Dog & sausage, with over 15 topping choices

Nacho Station — $16.00/person

Warm queso, tomato, green onion, jalapeños, salsa, sour cream & guacamole

Add on: chicken, ground beef, or spicy bean medley for $6.00/person

16" Pizza — $24.00/pizza

Classic - pepperoni & cheese

Canadian - bacon, pepperoni & mushrooms

Hawaiian - ham, pineapple & bacon

Vegetarian - tomato, onion, peppers & mushrooms

BBQ Chicken - BBQ chicken, onions & tomatoes

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Reception

Taco Bar

$18.00 for 1 item
$24.00 for 2 items

Soft shell tortillas served with guacamole, tomatoes, cheese, green onions, jalapeños, and sour cream

Choose from the following: Pulled chicken, spiced ground beef, or crispy buffalo tofu | additional protein $6.00

Bar & Wine

BANQUET BAR	Cash Bar	Host Bar
Domestic (Well) Spirits	$9.00	$7.83
Domestic Beer	$8.00	$6.96
Premium Spirits & Liqueurs	$11.50	$10.00
Glenlivet	$14.00	$12.17
Premium Scotch	$14.00	$12.17
Premium Beer/Coolers	$9.00	$7.83
House Wine by the glass (6oz serving)	$11.50	$10.00
Grimross	$14.00	$12.17
Rotating local beer feature		Prices vary
Pop/Juice/Perrier	$4.50	$3.91
Signature Cocktails	1 oz $11 / 2 oz $16	1 oz $9.57 / 2 oz $13.92

Your delegates can select from more than a dozen local craft beer, cider, wine or mead. We'll even create a signature drink for you or highlight a local provider that fits your event theme.



Rum Punch: rum, pineapple juice, lemon juice, orange juice, spiced simple syrup

FCC Mule: Vodka, simple syrup, ginger beer, lemonade

Grayhound: Gin, simple syrup, grapefruit juice, lime juice

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Bar & Wine

Mocktails	**$9.00**	**$7.83**
Social: Pineapple juice, orange juice, fever tree soda, grenadine stirred over ice		
FCC Twist: Lime juice, simple syrup, pink grapefruit, stirred over ice, lime wedge		

CASH WHITE WINE SELECTION

Jackson Triggs: Pinot Grigio, Sauvignon Blanc or Chardonnay	**$51.75**	**$45.00**
Seaside Chardonnay	**$70.00**	**$60.87**
SPY Valley Sauvignon Blanc	**$70.00**	**$60.87**
Rotating Selection of Regional Wine		

CASH RED WINE SELECTION

Carmen Gran Reserva	**$75.00**	**$65.22**
Jackson Triggs: Cabernet Sauvignon, Merlot or Shiraz	**$51.75**	**$45.00**
Patriarch Pinot Nair	**$65.00**	**$56.52**
Rotating Selection of Regional Wine		

Above prices are subject to 18% service charge and 15% HST

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