

# Bonnie View Group

## Dinner & Lunch Menu Ideas



### FAQ NOTES~~

- ❖ These are our main most popular group menu options. If you are looking for different let me know!!!!
- ❖ If you have 50+ people the dining room would be yours exclusively
- ❖ If less then 50 people please expect others to be served
- ❖ Buffets need a minimum 35 person charge
- ❖ Due to past experiences; numbers told 3 days prior to the party are what we will have to charge for. ☹️
- ❖ All the dinner prices are per person 13% HST & 15% gratuity—this total shows at each menu. Please feel free to tip more if you feel our service was awesome!!
- ❖ All menus include Coffee or Tea
- ❖ A vegan or Vegetarian option is available when told in advance
- ❖ Gluten or Dairy free option is available when told in advance. (There may be a gluten free surcharge depending on our cost for certain items)
- ❖ ADD ON: Non alcoholic Punch--\$20+ for a large service jug
- ❖ ADD ON: Two hot Horderves served on arrival--\$3 ++ per person
- ❖ **BAR:** We have a great wine list or you can bring your own for a \$10 corkage fee. We can have a regular priced bar (\$6-15 each) or set up a domestic bar (\$6 each) It can be a cash bar, tally bar or you can give your staff tickets, we only charge for what is actually used.

❖ PLEASE NOTE: If none of these appeal to you message me!! The Bonnie View truly is a great location for a get together!! We are super flexible & happy to work with you on different options!! Andrea ☺️

[bonnieview.inn@symptico.ca](mailto:bonnieview.inn@symptico.ca)

[www.bonnieviewinn.com](http://www.bonnieviewinn.com)

Inn number 705 457 2350 Andrea's Cell 705 457 6752



**ONE \$33++=\$43**

**PLATED MENU**

Bun & Butter



\*Butternut Squash SOUP

\*Baby mixed Greens with Julienne Peppers & Onions with Zesty House Vinaigrette



\*Oven Roasted Turkey with Mashed Potatoes, Gravy, Stuffing, Steamed Vegetables & Cranberry Orange Sauce

\*Roast Beef with Mashed potatoes & Gravy, Steamed Vegetables & Horseradish



\*Warm Apple Pie a La Mode

\*Pumpkin Pie with Whipped Cream



**TWO \$40++=\$51**

**PLATED MENU**

Bun & Butter



\*Cream or Potato Leek Soup

\*Caesar Salad with Bacon, Grana Padano and a Tomato Bruschetta Crustini

\*Escargot Au Gratin with Cheesestick



\*Grilled Angus Striploin in House Demi Glaze

\*Herb Breaded Chicken Supreme in a White wine cream sauce

\*Oven Baked Salmon with House Aioli  
***Each is served with Vegetables & Potato***



\*Berry Crumble

\*Pecan Pie



**THREE \$48++=\$61.50**

**PLATED MENU**

Bun & Butter



\*Two Tone Potato Tomato Soup

\*Caesar Salad with Bacon, Grana Padano and a Tomato Bruschetta Crustini



\*Bake Brie with Blueberry Compote

\*Escargot Au Gratin



\*Oven Roasted Turkey with Mashed Potatoes, Gravy, Stuffing, Steamed Vegetables & Cranberry Orange Sauce

\*Herb Breaded Chicken Supreme Stuffed with Spinach & Feta in a White Wine cream sauce

\*Tarragon Roasted Prime Rib, Demi Glaze, Yorkshire Pudding & Horseradish

\*Pan Seared Rainbow Trout with Roasted Almonds in Nut Butter

\*Butternut Squash Ravioli with Peppers & Onions in a tomato Sauce



\*Cheese Cake with Caramel Sauce

\*Warm Apple Pie a La Mode

Crème Brulee



**FOUR \$28++=\$**

**PLATED**

All served the same~

Bun & butter

\*Turkey meal with the fixings-mashed potato, stuffing, vegetables, gravy & Cranberry sauce

\*Pumpkin Pie with Whip Cream

## **BUFFET ONE~~\$37++ =\$48**

- Served at arrival
  - Crudités Platter
  - Assorted Cheese Mirror
  - Assorted Olive, Pickle Platter
  - Focaccia Bites
- Fresh Baked Assorted Dinner Breads
- Three assorted Salads
- Roast Beef with Demi Glaze
- Chicken Caper Aioli in a Tomato Sauce
- Penne Noodles with House Alfredo
- Potato & Hot Vegetable Medley
- Decadent Dessert Platters

## **BUFFET TWO~~\$44++ =\$56**

- Served at arrival
  - Crudités & Cheese Platter
  - Assorted Olive, Pickle Platter
  - Focaccia Bites, Mini Quiches
- Fresh assorted Dinner Breads
- 3 assorted salads
- Tarragon Roasted Prime Rib, Demi Glaze, Yorkshire Pudding & Horseradish
- Herb Breaded Chicken Supreme Stuffed with Spinach & Feta in a White Wine cream sauce Pasta Entrée
- Baked Salmon with Lemon Dill OR Maple Butter
- Garlic Butter Shrimp Skewers
- Potato & Hot vegetable Medley
- Decadent Dessert Table

## **BUFFET THREE~~\$35 ++ =\$45**

- Served at arrival
  - Crudités & Cheese Platter
  - Focaccia Bites
- Fresh Baked Assorted Dinner Breads
- Two Salads
- Bonnie Baked Breaded Chicken Breast
- Roast Beef with Demi Glaze
- Potato & Hot Vegetable Medley
- Decadent Dessert Platters



## **Friday December 7**

**All groups have the same timing and food! ☺**

**\$40 per person plus 13% HST and 15% GRATUITY= \$52**

6:00 PM Arrival-Punch & Light Horderves served

7:00 PM Buffet Dinner

9-12:00 AM DJ Dance

11:00 PM Assorted Snacks put out

\$6 Domestic bar drinks



# Group LUNCH Menu Ideas

Each comes with Coffee or Tea. We need a minimum charge Of 20 to open for a luncheon- BUT if you are less than 20 people.....you can join another small lunch group on a day they are booked; with the menu they chose!! Inquire!

## LUNCH ONE

**\$18++=\$23 pp**

Each is served with Chef's Soup & Salad on the plate

~~~~~

Choice of-

\*Veggie Wrap with Brie Cheese, Grilled Eggplant & Peppers, Sprouts

\*Quiche with Asparagus, Spinach, Sundried Tomatoes & Cheese

\*Grilled Chicken Breast with BBQ Sauce & Cheddar Cheese served on a Garlic Panini Bun

Assorted Dessert Squares

## LUNCH TWO

**\$22++=\$28 pp**

Everyone Served the Same—

\*Bun & Butter

\*Bonnie View Baked Chicken with Vegetables & potatoes

\*Dessert Squares

\$3--Add a choice of Chefs Soup or Salad

## LUNCH SIX

**\$19++=\$24.50 pp**

Bun & butter

Beef Bourguignon-tender beef stew served on rice

OR

Chicken Rotini Pasta with diced peppers served with a tomato or Alfredo sauce

(pre chosen)

\*Dessert Squares

## TURKEY PLATE

**\$23++= \$30 pp**

All served the same...

\*Bun & butter

\*Lunch portion size Turkey meal with the fixings-mashed potato, stuffing, vegetables, gravy & cranberry sauce

\*Pumpkin Pie with Whip Cream

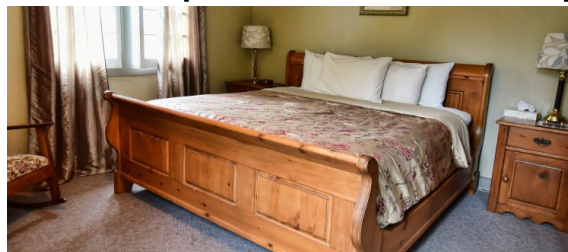
## Room Special to Stay over for your party!!!

Rooms upstairs in the main inn

#31, 32, 33,34 and 36

\$80+hst a night

They can sleep a maximum 2 people



# Function Sheet Info for staff & chef

DATE:

GROUP NAME:

CONTACT:

Phone:

email:

~~~~~  
# people:

TIME: Arrival: \_\_\_\_\_ Social: \_\_\_\_\_ Food

Menu Choice & Price:

Dietary & any NOTES:

## BAR??(circle or write beside)

- ~Domestic or Normal??
- ~Cash or billed to group??
- ~Specific time billed to group??
- ~Tickets??
- ~Wine?? Ours??
- ~Own wine & corkage??

## FOOD??

- ~Each their own bill?? \_\_\_\_\_
- ~All on one bill?? \_\_\_\_\_

## BILLING??

- ~pay night of?
- ~invoice?
- ~send to?
- ~who invoiced? Paid? Sent when?

