

www.bonnieviewinn.com

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Menu for Groups

- The dining room can be booked exclusively with 50+ people
- Any group of 10+ people would need to eat early before regular guests (sit between 4-5) or after (sit between 7:30-8:30) This is for the comfort of other guests & for the kitchen service to be smooth.
- Any group who would like to be in the lounge past 10PM would need to book all of the 5 inn rooms that night
- Drinks/wine/draught beer are available for purchase from our bar
- Bring your own wine for a \$12 per bottle corkage fee – OR we can bring in the wine you want at cost + \$12 per bottle. We can serve a 30L keg of beer at cost + \$75 per keg corkage/serving fee.
- Dietary needs to be known in advance.
- The casual regular menu & pricing can be offered for up to 20 people, any more we discuss to make the menu smaller depending on staff at that time; if 15-20 people off of the entire menu pre ordering is needed
- if a different menu is wanted, we can discuss it & price with the chef!!!

Subject to 13% HST and 18% gratuity

Each entree price includes the menu below & is a sit down table served meal

each spot will have a fresh bun with butter

each person served a plate with side soup and salad

each person served pre chosen entree choice (choosing one of each item from below in advance)

 \$37—one of the chicken choices with veg & potato

 \$35—one of the pasta choices with veg

 \$39—one of the beef choices with veg & pot

each person served a plate with assorted bite size desserts

coffee or tea

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### **OR ALL THE SAME MEAL....**

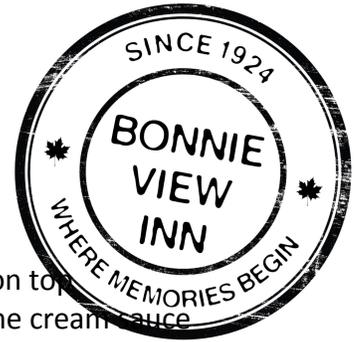
Bun and butter

Chicken dish - chefs choice served with vegetables & potato

Dessert bite plate

\$30 + 13% HST and 18% gratuity

Sample Entrees To Choose from...  
Chef Mike Merritt will be adding to this list!



Chicken dishes

Chicken aioli - baked chicken breast with a caper lemon mayo crisped on top  
BV baked chicken - breaded chicken baked and served with a white wine cream sauce

Pasta

Tortellini with a tomato sauce & side veg  
Butternut ravioli with a cream sauce

Beef

Beef medallions with a caramelized onion cream sauce  
Roast beef au jus with yorkshire