
BRUCE



Corporate Group Menus

2023/2024 Season

Bruce @ Beaver Valley Ski Club
100 Pioneer Drive
Markdale, ON
NOC 1H0
beavervalley@brucewinebar.ca

Overview

Thank you for considering our catering services for your group's visit to Beaver Valley Ski Club. Bruce Wine Bar is the Food & Beverage Operator for the Club and we have prepared several menu options with varying price points for you to choose from for your group. Our team strives to provide a high quality experience for you and your guests, from the food, to the bar to the friendly service staff.

Ordering Guidelines

All prices are per person plus tax & 18% gratuity, unless otherwise specified. All food orders and final numbers for guests, including dietary restrictions, must be submitted to beavervalley@brucewinebar.ca no later than 7 days prior to your event date. After that date, numbers may be able to be increased (subject to availability) but are not able to be decreased and will be billed for the amount submitted at the 7 day mark. All confirmed orders must be accompanied by a valid credit card number.

Cancellation Policy

While we understand that schedules change as does the weather, due to the in-house preparation of most items and the lead time required to produce quality products, any cancellations within 3 days of the event will result in full payment for food being required. If your event is cancelled by the Club due to inclement weather no payment will be required. If your event is rescheduled due to inclement weather within 3 days of the event, you will not be charged for cancellation as long as the event proceeds.

Breakfast

Continental

(minimum 15 people)

\$18/pp

Vanilla macerated fruit, granola & yogurt parfait

Fresh assorted sweet pastries & muffins

Mushrooms Quiche Royale Tarts

Bagels & Cream Cheese

Breakfast Buffet

(minimum 25 people)

\$23/pp

Frittata (gf)

potatoes, ham & leek / spinach, mushroom & leek (v)

Potato hash with scallions (gf) **or** Pancakes with maple syrup & whipped butter

Bacon & Breakfast Sausages

Choose 2 of the following:

Vanilla macerated fruit, granola & yogurt parfait

Fresh assorted sweet pastries & muffins

Mushrooms Quiche Royale Tarts

Bagels & Cream Cheese

Add-On Options:

Smoked Salmon with capers Platter with mini bagels (serves 25ppl) \$85

Fresh Fruit Platter (serves 25ppl) \$65

Coffee & Tea \$3/pp

Juice Bar: \$5/pp

Fresh Smoothie Bar: \$8/pp

Lunch

Sandwich Lunch Buffet

(minimum 20 people)

\$28/pp

Soup

Seasonally Inspired (df, v, gf)

Salad (choice of):

Garden Salad with apple, carrots & cucumber, toasted seeds, house vinaigrette
(df, gf, v)

or

Caesar salad with bacon, parmesan, croutons & creamy garlic dressing

Sandwich Buffet (choose 3):

All proteins roasted & thinly sliced in-house

Roast Beef with pickled onion & horseradish aioli

Mixed Deli with malt aioli & provolone

Turkey, Cucumber & Brie

Roast Pork, Apple & Swiss

Veggie with hummus, sprouts, marinated peppers & cucumber, herb aioli

All sandwiches served on a selection of buns/wraps. GF option available

Substitute Grain Salad for Garden/Caesar:

Apple & Lentil Salad with mixed greens, house vinaigrette, goat cheese

OR

Roasted squash with quinoa, toasted seeds, feta

\$3/pp

Add-On Options

Potato Scallion or Parker Rolls with compound butter: \$2/pp

Dessert

Fruit Tarts, Brownies & Squares: \$9/pp

Coffee & Tea: \$3/pp

All prices are plus tax & 18% gratuity unless otherwise specified.

Hot Lunch Buffet #1

(Minimum 25 people)

\$35/pp

Soup

Seasonally Inspired (df, v, gf)

Salad (choice of):

Garden Salad with apple, carrots & cucumber, toasted seeds, house vinaigrette
(df, gf, v)

or

Caesar salad with bacon, parmesan, croutons & creamy garlic dressing

Entrées

Roasted pork loin with hard cider jus (gf, df)

Lemon & butter poached Salmon

Honey roasted seasonal vegetables

Lemon & thyme roasted fingerling potatoes

Add-On Options

Potato Scallion or Parker Rolls with compound butter: \$2/pp

Dessert

Fruit Tarts, Brownies & Squares: \$7/pp

Beaver Valley Apple Crumble or Caramel Bread Pudding \$9/pp

Coffee & Tea: \$3/pp

Hot Buffet #2

(minimum 25 people)

\$39/pp

Appetizers**Soup**

Seasonally Inspired (df, v, gf)

Garlic Bread Knots

Salads

Beet & Apple Salad with ginger vinaigrette, crumbled goat cheese (gf, v)

Garden Salad with carrots, apples and cucumbers, toasted seeds, house vinaigrette
(gf, df, v)

Entrées

Herb Brined & Roasted Chicken (gf, df)

Crispy Cod with lemon beurre blanc (gf)

Lemon & thyme fingerling potatoes (gf, df)

Roasted squash & curry lentil ragu (v, df)

Dessert Option

Fruit Tarts, Brownies & Squares: \$7/pp

Beaver Valley Apple Crumble or Caramel Bread Pudding \$9/pp

Coffee & Tea: \$3/pp

Apres Menu

Canapés

Pick any three for \$19/pp

Vegetarian samosas with mint chimichurri
 24-Hour Brined Chicken Wings
 Mini Savoury Tarts
 Pulled Pork Sliders
 Sweet pea & onion pakoras
 Warm Pretzels with honey dijon mustard
 Mozzarella Sticks with spiced marinara
 House-made puff pastry sausage roll with dijon
 French Fries with Malt Aioli

Flatbreads

\$16

pepperoni & hot honey
 fungi mushroom, garlic thyme cream base, caramelized onions

Poutine Station

\$12/pp

french fries / white cheddar cheese curds / double roasted chicken gravy
 green onions / sour cream

Platters

(Serves 25 ppl)**Can also be added to lunch

Charcuterie \$120

Cured meats, paté, pickled vegetables, compote, breads & crackers

Antipasto \$95

Olives, tapenade, marinated vegetables, hummus, crackers

Domestic Cheese Board \$110

Selection of cheeses, honey, crackers, compote

Fine Cheese Board \$140

Selection of premium cheeses / honey / crackers / compote

All prices are plus tax & 18% gratuity unless otherwise specified.

Beverage Service

All Day Coffee/Tea/Hot Chocolate Bar: \$9/pp

Bottled Water/Pop: \$3.50/pp

Drink tickets (domestic draft, rail spirits, house white/red wine): \$9/ticket

Drink tickets (non-alcoholic pop/water/hot chocolate/coffee) \$3/ticket

Open Bar: All guests must have a wristband & purchases can be made at any open bar. Beverages will be charged as consumed to account.

Dedicated Bar: If your group would like their own bar & bartender for apres service, there will be a \$50 set up charge plus a \$25/hr fee for a bartender.