

CELEBRATIONS

PACKAGE

 **ARLINGTON**
— HOTEL · PARIS —

River's Edge
AT THE ARLINGTON



CELEBRATIONS PACKAGE

The perfect package for all of life's special moments. From corporate retreats to family milestones, we have got you covered.

FEATURES:

- Choice of buffet or plated three-course meal
- Complimentary non-alcoholic bar
- Decorated event space
- Available Sunday-Thursday

Contact us to book your event!

events@arlingtonhotel.ca | 905-746-5524

BUFFET MENU

SALAD STATION

artisan bread and butter included

HERITAGE GREEN SALAD

blistered tomatoes, oven-dried mushrooms, red wine pickled onions, goat cheese, and white balsamic vinaigrette

ENTRÉE STATION

choice of one

add a second choice for \$3.50 per guest

ROASTED CHICKEN SUPREME

served with your choice of sauce:

smoked bacon dijon cream – field mushroom and thyme demi-glace – caramelized onion cream

BEEF MEDALLION

seared petit tenders served with your choice of sauce:

red wine demi-glace – green peppercorn demi-glace

BAKED COD

served with your choice of sauce:

pico de gallo – béarnaise

SIDE STATION

choice of two

ROASTED GARLIC MASHED POTATOES

HERB ROASTED POTATOES

RICE PILAF

ROASTED SEASONAL VEGETABLES

DESSERT STATION

includes coffee & tea station

BAKERY TABLE

selection of freshly baked pastries, cookies, and dessert squares

ADD ONS

BAR PACKAGES

please inquire for a custom quote

PASTA STATION

priced per person

- Penne with tomato basil sauce - \$5
- Penne with creamy roasted garlic or creamy pesto sauce - \$6
- Lasagna bolognese - \$7.50
- Ricotta and spinach lasagna - \$7.50

\$47* / per person

*Based on a minimum of 25 guests for Arlington Hotel and 85 guests for River's Edge. Prices subject to Facility Fee (18%) and HST (13%) and subject to change without notice. Dietary accommodations available. Available Sunday-Thursday.

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PLATED MENU

APPETIZER

choice of one, artisan bread and butter included

HERITAGE GREEN SALAD

blistered tomatoes, oven-dried mushrooms, red wine pickled onions, goat cheese, and white balsamic vinaigrette

CAESAR SALAD

romaine drizzled with housemade lemon garlic dressing, garlic crostini, prosciutto chip, and shaved asiago

SEASONAL SOUP

ENTRÉE

choice of one

Add a choice of two entrées for \$5 per person.

ROASTED CHICKEN SUPREME

served with your choice of sauce:
smoked bacon dijon cream – field mushroom and thyme demi-glace – caramelized onion cream

BEEF MEDALLION

seared petit tenders served with your choice of sauce:
red wine demi-glace – green peppercorn demi-glace

BAKED COD

served with your choice of sauce:
pico de gallo – béarnaise

SEASONAL VEGETARIAN MEAL

chef-curated based on the season's freshest offerings, can be made vegan upon request

All entrées are accompanied by seasonal vegetables and your choice of side:
herb roasted potatoes – garlic confit mashed potatoes – seasonal rice pilaf

DESSERT

choice of one, includes coffee + tea service

NEW YORK STYLE CHEESECAKE

CHOCOLATE GANACHE TART

ADD ONS

BAR PACKAGES

please inquire for a custom quote

PASTA COURSE

priced per person

- Penne with tomato basil sauce - \$5
- Penne with creamy roasted garlic or creamy pesto sauce - \$6
- Lasagna bolognese - \$7.50
- Ricotta and spinach lasagna - \$7.50

\$53* / per person

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