

Summerhill Manor

Special Events Menu



Fall 2018

Luncheon Buffet Selections

A selection of sandwiches served with pickles

\$6.50/ person

Raw Seasonal vegetables with dip du jour

\$3.50/ person

Seasonal fruit platter

\$4.00 /person

Mixed Garden Salad / with assorted dressings

\$6.00 / person

Cheeseboard– selection of local artisan cheese, fruit confiture and crostini

\$7.00/ person

Seasonal grilled Italian vegetable platter with and balsamic / olive oil drizzle

\$4.50/ person

Full Italian grilled vegetables, sliced prosciutto, caprese, balsamic / olive oil

\$9.95/ person

Charcuterie– cured meat selections produced in–house, pickles, condiments and crostini

\$8.00/ person

Assorted sweets and treats

\$5.00/ person

Summerhill Scones with Clotted Cream and Jam

\$3.00 / scone

Assorted canned pop

\$2.00/ ea. on consumption

Assorted bottled juices

\$2.50/ ea. on consumption

Coffee & tea Break

\$2.50/ person

(Prices do not include applicable taxes and gratuities)

Price subject to change

Receptions

Hors D'oeuvres Passed or Stationed

- 4 pieces per person \$8.00/ person (choose 4 options below)
 - 6 pieces per person \$12.00/ person (choose 6 options below)
 - 8 pieces per person \$16.00/ person (choose 8 options below)
 - 10 pieces per person \$20.00/ person (choose 10 options below)
- (Minimum of 10 guests)**

Cold

- Caprese bites with fresh mozzarella, basil, tomato and a balsamic reduction
- Strawberry, local honey ricotta, pea shoot on crostini
- Watermelon and feta skewer with chervil and plum dressing
- Smoked salmon, cucumber, beetroot crisp on rye

Hot

- Zucchini pancake of shredded zucchini with scallions and herbed crème fraiche
 - Grilled Cheese with crispy fried baguette, three cheeses and fresh basil
 - Asparagus, smoked bacon, artisan cheese in puff pastry
 - Applewood smoked turkey meatball with chipotle blueberry and pomegranate glaze
 - Pesto chicken skewer with chili spiked aioli
 - Mini beef Wellingtons with pink peppercorn demi-glace
 - Mongolian ginger beef skewer with scallion and sticky sweet soy glaze
 - Cedar glazed pork tenderloin with brandy soaked cherries on crostini
- (Above items subject to seasonal availability)**

(Prices do not include applicable taxes and gratuities)

Price subject to change

Room Rentals

Private Dining Room

\$75

Library

\$50

Parlour

\$100

Tea Room

\$100

Tea Room Plus Patio

\$150

Back Yard Fountain Garden

\$100

Special Events Liquor License

\$300

If your event exceeds 15 people
we will waive the room rental fees

(Prices do not include applicable taxes and gratuities)

Price subject to change

Terms & Conditions

Full payment of the estimated balance is due on the event date.

All quoted prices are guaranteed for 60 days.

We are happy to accommodate special dietary requirements or food allergies. Please let us know of any specialty meal requests a minimum of five days prior to the event date.

Liability for damages to the premises will be billed to the event host accordingly.

Summerhill Manor B&B and Tea Room cannot assume responsibility for personal property or equipment brought into function spaces or onto the property not limited to and including the parking lots.

With the exception of Wedding and Celebratory cakes, ABSOLUTELY NO OUTSIDE FOOD is permitted into the facility.

Arrangements to bring in wine to be served at your event may be done under the following conditions:

The arrangement is made in advance and on contract.

The wine is commercially produced (homemade wine is not permitted).

The host understands a corkage fee will be applied to each bottle of wine opened.

(Prices do not include applicable taxes and gratuities)

Price subject to change