

# Summerhill Manor

## Special Events Menu



Spring 2019

### 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)

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## Coffee & Refreshment Breaks

Freshly Brewed Regular & Decaffeinated Coffee

1.75 per person

Selection of Regular Teas

1.75 per person

Selection of Specialty Teas

2.75 per person

Sparkling Fruit Beverages

10 / 750 mL bottle

Assorted Soft Drinks

2 / can

Sparkling Water

8.50 / 750mL bottle

Punch Bowl

Non-Alcoholic

60

Corkage Policy

A corkage charge will be applied for any wines brought into our facility.

10 / 750 mL

15 / 1.5 L

## Room Rentals

If your event includes food and beverage  
we will waive the room rental fees

**Private Dining Room**

\$75

**Library**

\$50

**Parlour**

\$100

**Tea Room**

\$100

**Tea Room Plus Patio**

\$150

**Backyard Fountain Garden**

\$100

**Special Events Liquor License**

\$300

(Prices do not include applicable taxes and gratuities)

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## **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.

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