



GLADSTONE HOUSE

ROBINSON ROOM

**ALL DAY MEETING
PACKAGE**



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\$3500

(Up to 24 People)

CONTINENTAL BREAKFAST

AM BREAK SNACKS

LUNCH BUFFET

PM BREAK SNACKS

WATER, COFFEE & TEA

Additional beverages charged based on consumption

ADDITIONAL INCLUSIONS:

- **Exclusive Access From 9:00am - 4:00pm**
- **Hotel Tables & Chairs**
- **Hotel Cutlery, China & Glassware**
- **Hotel Linens & Napkins**
- **Dedicated service staff**

Additional charges for AV as required





CONTINENTAL **BREAKFAST** BUFFET

Freshly baked pastries,
baked goods and breads (V)

Served with sterling butter and
house made jams

Fresh sliced fruit and berries (V)(GF)(DF)

Greek yogurt, wildflower honey,
house-made granola

A variety of fresh juices (V)(GF)(DF)

Barocco locally roasted coffee &
selection of teas

LUNCH BUFFET

Choose: 1 soup, 2 salads, 2 sandwiches, 2 desserts
Served with a selection of Barocco coffee, teas, and freshly baked breads and cultured butter

SOUPS

MULLIGATAWNY

red lentils, coconut, curry leaf

MINISTRONE

zucchini, tomato, eggplant

KALE AND WHITE BEAN

smoked sausage, parmesan

SALADS

CAESAR SALAD

garlic croutons, bacon, chopped eggs

MOROCCAN CHICKPEA SALAD

chickpea, carrot, golden raisins, feta cheese, toasted pepitas

QUINOA

Ontario corn, pomegranate, red onion, chili-lime dressing

NEW POTATO SALAD

dill, red onion, celery, creamy mustard dressing

ASIAN SLAW

cabbage, bean sprout, carrot, fried shallot, spicy sesame dressing

Artisanal Greens

Cherry Tomato, Easter Egg Radish, baby cucumber, Champagne vinaigrette

SANDWICHES

SMOKED TURKEY

black truffle mayo, cucumber, watercress, Ontario cheddar

SICILIAN TUNA (DF)

olive oil packed Italian tuna, salsa verde, fresh lemon, arugula

AVOCADO & WHITE BEAN (VG)

white bean mash, green onion, avocado puree, marinated zucchini, arugula

CORNED BEEF (DF)

homemade corned beef, mustard, sauerkraut on rye bread

HUMMUS & PEPPERS (V)

hummus, pequillo peppers, cucumber, arugula

BLTA (DF)

double smoked bacon, bibb lettuce, tomato, black truffle mayo, avocado puree

DESSERT

SALTED CARAMEL PECAN TART

chocolate ganache, chocolate pecan streusel

MARBLE CHEESECAKE MOUSSE BAR

fig compote, salted chocolate

LEMON YUZU TART

toasted meringue, raspberry gel

CARDAMOM PANNA COTTA (GF)

rosewater, pistachio praline

BLACKBERRY AND MAPLE CHIA PUDDING (GF)(V)

Gladstone House granola

BREAKS

Choose 2 options for each break

FRUIT PLATTER

Assortment of sliced fruit and berries (VG)

CRUDITES AND DIP

served with a variety of flatbreads, crisps and fresh vegetables (V)

HOUSE MADE GRANOLA BARS

served with fruit yogurts (V)

FRESHLY MADE SMOOTHIES

chef's selection of seasonal fruit (V)(GF)

POPCORN

(chef's selection of flavours)

ROOT CHIPS

House made (GF)(V)

BISCOTTI

CHOCOLATE CHIP BANANA BREAD

COOKIES

(chef's selection of flavours) (V)

ASSORTMENT OF CANDIES

