

REIGN







PRIVATE  
DINING ROOMS

Seats up to 12 guests



RESTAURANT  
DINING ROOM

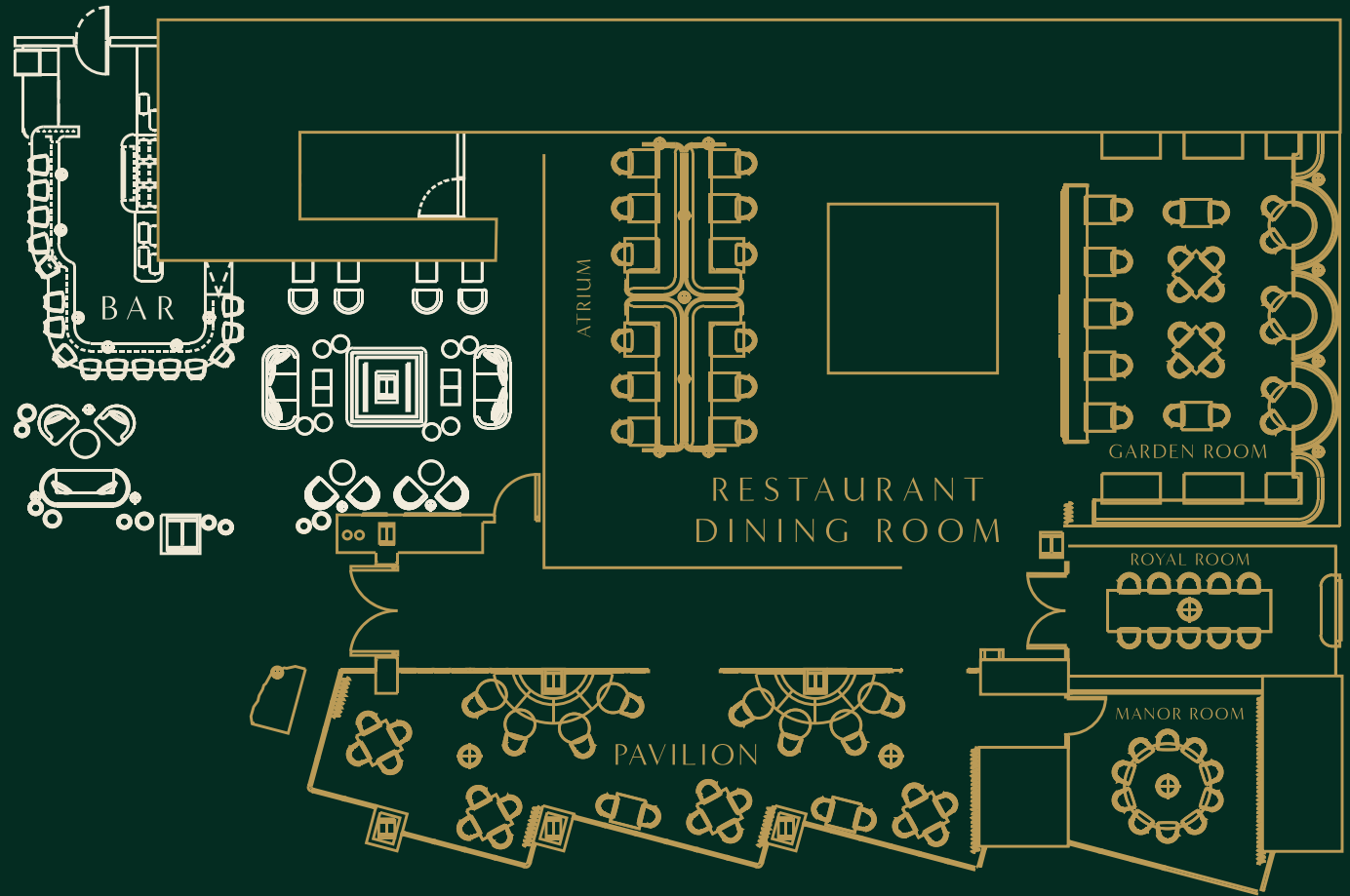
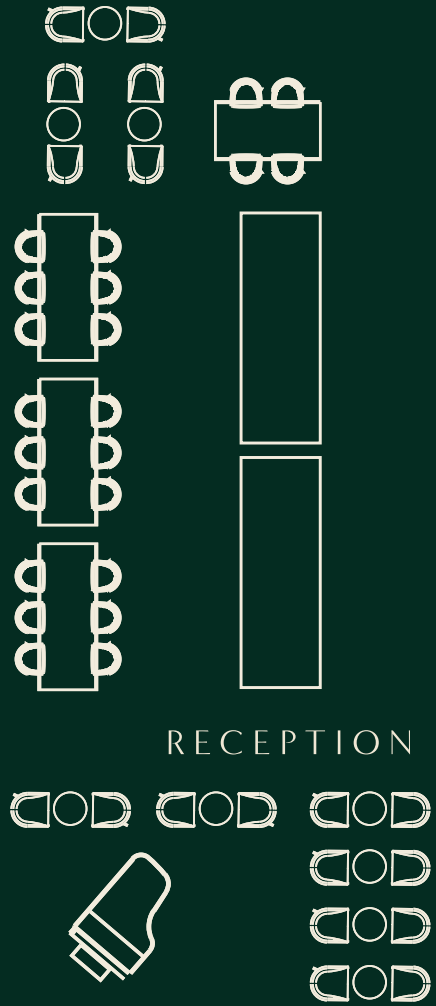
Seats up to 114 guests



EVENTS &  
RECEPTIONS

Reception for up to 170 guests

# REIGN



LOBBY



# PRIVATE DINING ROOMS

CAPACITY: 10 – 12 guests



## ROYAL ROOM

**Commanding and exclusive presence.**

Cobalt blue leather lined room with boardroom-style oak table. The Royal Room is equipped with a hidden 55" inch LCD TV, ceiling speakers with HDMI connection, USB port and Mersive Solstice Pod for content sharing.

Capacity: 12



## MANOR ROOM

**Focused and secluded.**

Warm walnut room with round table, stately murals and floor to ceiling windows draped with cascading curtains. The Manor Room is equipped with a 55" inch LCD TV, ceiling speakers with HDMI connection, USB port and Mersive Solstice Pod for content sharing.

Capacity: 10

# RESTAURANT DINING ROOM



## GARDEN ROOM

### **Richly debonaire ensemble dining.**

Sleek leather banquettes and rich Canadian walnut wood finishing, REIGN's dining room is the ideal venue for a grand dining affair.

Capacity: 50



## ATRIUM

### **Timeless elegance.**

With its gold filigree, emerald velvet banquettes and warm lighting, the Atrium offers elegance to your private dining experience. Reserve for an intimate affair, or combine with the Garden Room for a grand event.

Capacity: 28



## PAVILION

### **Open and inviting.**

Ideal for welcome receptions, the Atrium is characterized with warm and inviting features. Floor to ceiling windows that look out onto the hotel's east lobby are draped with luxe curtains that can be drawn for added privacy.

The Pavilion is available only when the Garden and Atrium Rooms are booked.

Capacity: 36



# EVENTS & RECEPTIONS

CAPACITY: 170 guests



## Charming Art Deco speakeasy.

An inviting and intimate space equipped with LCD TVs for programming and streaming, a grand piano for live entertainment, and a dedicated bartender - after all, when it REIGNS, it pours.



# BREAKFAST & LUNCH GROUP PRIX FIXE MENU

## THE ROYAL BREAKFAST

*Onsite Selection. 45 per person*

FOR THE TABLE  
SEASONAL FRUIT & BERRIES  
SELECTION OF VIENNOISERIE

*Choice of*

### EGG WHITE SCRAMBLE

Spinach, Tomato, Goat Cheese, House Potatoes

### FARMHOUSE BREAKFAST

Heritage Eggs, House Potatoes, Toast

Choice of Traditional Bacon, Peameal Bacon or Farmhouse Sausage

### BREAD & BUTTER PUDDING

Local Maple Syrup, Blueberry Compote, Vanilla Yogurt

### OVERNIGHT OATS

Blueberries, Rolled Oats, Hemp Seed, Chia Seeds, Goji Berries, Oat Milk

### REIGN BENEDICT

Peameal Bacon, Poached Heritage Eggs, Citrus Hollandaise,

Rustic English Muffin

### ADDITIONAL ACCOMPANIMENTS *10 each*

Farmhouse Sausage

Traditional Bacon

Peameal Bacon

Chicken Sausage

## THE ROYAL LUNCH

*Onsite Selection. 75 per person*

### STARTERS

*Choice of*

#### SUNCHOKE SOUP

Sage, Chive Oil, Crispy Sunchoke, Truffle

#### ESCAROLE SALAD

Mighty Harvest Greens, Radicchio, Mustard Vinaigrette,  
Pistachio, Smoked Provolone

#### PANZANELLA SALAD

Heirloom Tomato, Cherry Tomato, Sourdough, Basil, Balsamic Vinaigrette

### MAINS

*Choice of*

#### ARCTIC CHAR

Cauliflower Purée, Sautéed Spinach, Wild Mushroom, Parsley Sauce

#### 6 OZ PRIME CANADIAN FLATIRON STEAK

Asparagus, Jus, Whipped Potato

#### WILD MUSHROOM GNOCCHI

Spinach, Green Peas, Vegan Butter, Herbs, Salsa Verde

### DESSERT

*Choice of*

#### CARAMELIZED APPLE CHEESECAKE

Baked Cheesecake, Vanilla Sour Cream, Apple Compote,  
Rosemary & Lavender

#### CHOCOLATE LAYER GÂTEAU

Araguani 72%, Manjari 65%, Equatoriale 55% Rich Truffles,  
Bourbon Vanilla Ice Cream



# DINNER GROUP PRIX FIXE MENU

## THE SIGNATURE DINNER

*Onsite Selection. 99 per person*

### STARTERS

*Choice of*

#### SUNCHOKE SOUP

Sage, Chive Oil, Crispy Sunchoke, Truffle

#### ESCAROLE SALAD

Mighty Harvest Greens, Radicchio, Mustard Vinaigrette, Pistachio, Smoked Provolone

#### ASPARAGUS SALAD

Marinated Artichoke Hearts, Pickled Rhubarb, Parsley Sauce, Prosciutto

### MAINS

*Choice of*

#### CAPE D'OR SALMON

Roasted Cauliflower, Sautéed Kale, Charred Onion, Salmon Roe Velouté

#### 6 OZ PRIME CANADIAN FLAT IRON STEAK

Glazed Mushrooms, Broccoli, Green Peppercorn Jus, Whipped Potato

#### CORNISH HEN

Peas and Carrots, Carrot Butter, Chicken Jus

#### WILD MUSHROOM RISOTTO

Truffle, English Peas, Vegan Butter, Parsley

### DESSERT

*Choice of*

#### CHOCOLATE LAYER GÂTEAU

Araguani 72%, Manjari 65%, Equatoriale 55% Rich Truffles,  
Bourbon Vanilla Ice Cream

#### CARAMELIZED APPLE CHEESECAKE

Baked Cheesecake, Vanilla Sour Cream, Apple Compote, Rosemary & Lavender

## THE LUXURY DINNER

*Onsite Selection. 115 per person*

### STARTERS

*Choice of*

#### SUNCHOKE SOUP

Sage, Chive Oil, Crispy Sunchoke, Truffle

#### ESCAROLE SALAD

Mighty Harvest Greens, Radicchio, Mustard Vinaigrette, Pistachio, Smoked Provolone

#### ASPARAGUS SALAD

Marinated Artichoke Hearts, Pickled Rhubarb, Parsley Sauce, Prosciutto

### MAINS

*Choice of*

#### CAPE D'OR SALMON

Roasted Cauliflower, Sautéed Kale, Charred Onion, Salmon Roe Velouté

#### 6 OZ PRIME CANADIAN TENDERLOIN STEAK

Glazed Mushrooms, Broccoli, Green Peppercorn Jus, Whipped Potato

#### CORNISH HEN

Peas and Carrots, Carrot Butter, Chicken Jus

#### WILD MUSHROOM RISOTTO

Truffle, English Peas, Vegan Butter, Parsley

### DESSERT

*Choice of*

#### CHOCOLATE LAYER GÂTEAU

Araguani 72%, Manjari 65%, Equatoriale 55% Rich Truffles,  
Bourbon Vanilla Ice Cream

#### CARAMELIZED APPLE CHEESECAKE

Baked Cheesecake, Vanilla Sour Cream, Apple Compote, Rosemary & Lavender



# DINNER GROUP PRIX FIXE MENU

## THE GOLD DINNER

*Onsite Selection. 145 per person*

### STARTERS

*Choice of*

#### POACHED SHRIMP COCKTAIL

Green Yuzu Kosho Cocktail Sauce, Lemon

#### REIGN STEAK TARTARE

Gherkins, Grainy Mustard, Pickled Onion, Farm Egg, Crostini

#### ASPARAGUS SALAD

Marinated Artichoke Hearts, Pickled Rhubarb, Parsley Sauce, Prosciutto

### MAINS

*Choice of*

#### SEABASS MEUNIÈRE

Creamed Leeks, Brown Butter, Capers, Lemon

#### 6 OZ PRIME CANADIAN TENDERLOIN STEAK

Glazed Mushrooms, Broccolini, Green Peppercorn Jus, Whipped Potato

#### ONTARIO DUCK BREAST

Roasted Parsnips, Charred Radicchio, Poached Pears, Preserved Saskatoon Berries

#### WILD MUSHROOM RISOTTO

Truffle, English Peas, Vegan Butter, Parsley

### DESSERT

*Choice of*

#### CHOCOLATE LAYER GÂTEAU

Araguani 72%, Manjari 65%, Equatoriale 55% Rich Truffles,  
Bourbon Vanilla Ice Cream

#### CARAMELIZED APPLE CHEESECAKE

Baked Cheesecake, Vanilla Sour Cream, Apple Compote, Rosemary & Lavender



# RECEPTION MENU

## CANAPÉS

### VEGETARIAN *82 per dozen*

PARMESAN CHEESE SHORTBREAD  
Roasted Garlic and Oven Dried Tomato

VEGETABLE RATATOUILLE  
Filo Cups with Goat Cheese Pearl

STRAWBERRY  
Whipped Brie & Red Pepper Jelly

BRAISED LEEK & GOAT CHEESE TART  
Cherry Tomato

WILD MUSHROOMS & FRICASSÉE  
Grilled Polenta

MINI CORNMEAL MUFFIN  
Whipped Mascarpone and Maple Glazed Walnut

ASPARAGUS & BRIE MINI QUICHE

RED WINE POACHED MINI PEAR  
Mascarpone & Toasted Pumpkins Seeds

TORCHED BRIE  
Pear on Crostini

### FOR MEAT LOVERS *82 per dozen*

BEEF CARPACCIO & WHIPPED GOAT  
CHEESE CROUTONS  
Balsamic Reduction

MINI CORNMEAL MUFFIN  
Smoked Turkey and Honey Mustard Glaze

ROAST BEEF ROLLS  
Horseradish Cream Cheese & Asparagus

SMOKED DUCK BREAST  
& MANGO SKEWERS

CHICKEN SATAY SKEWERS  
Sweet Chili Sauce

BEEF SATAY SKEWERS  
Sweet Chili Sauce

MINI BEEF WELLINGTON  
Montreal Beef Pie and Puff Pastry

MINI TOURTIERE  
Smoked Beef and Puff Pastry

### FROM THE SEA *82 per dozen*

DILL SCONES  
Smoked Trout & Horseradish Cream

GRILLED POLENTA  
WITH SMOKED OYSTERS  
Dill Cream Cheese

MINI CRAB CAKES  
Lemon & Tarragon Aioli

SEARED SCALLOP  
Braised Leeks and Mango Chutney on Toast

SMOKED SALMON  
Steamed Shrimp with Saffron Aioli

SESAME CRUSTED TUNA TATAKI  
Wonton Chip with Wasabi Mayo

### VEGAN *82 per dozen*

RED PEPPER HUMMUS ON PITA  
Cherry Tomato, Radish, Cilantro Cress

TOMATO & BASIL BRUSCHETTA  
Crostini



# RECEPTION MENU

## STATIONS

*Prices noted are per person.*

### CRUDITÉ STATION 25

Red Pepper Hummus, Spinach and Artichoke Dip, Assorted Crudité, Marinated Olives, Pepperoncini

### DIPS & CHIPS STATION 25

Avocado Mash, Corn Tortilla Chips, Pico De Gallo, Marinated Olives, Pepperoncini

### CRUDITE AND DIPS STATION 34

Red Pepper Hummus, Avocado Mash, Corn Tortilla Chips, Assorted Crudité, Marinated Olives, Pepperoncini

### SEAFOOD STATION 55

Shucked East Coast Oysters, Smoked Steelhead Trout, Marinated PEI Mussels, Poached Shrimp, Cucumber Mignonette, Horseradish, Tabasco, Yuzu Kosho Cocktail Sauce, Capers, Pickled Red Onions, Lemon, Baguette

### CAVIAR ENHANCEMENT

(Accompanied by Crème Fraîche, Chives, Brunoised Shallots, Mini Brioche Buns)

SUSTAINABLE STURGEON CAVIAR 250G 2000 per tin

SUSTAINABLE STURGEON CAVIAR 500G 4000 per tin

### CHEESE & CHARCUTERIE STATION 35

Selection of Locally Cured Meats and Cheese, Apricot Chutney, Wildflower Honey, Pickled Mustard Seeds, Assorted Pickles, Pepperoncini, Baguette

Option to only serve cheese or only charcuterie is available for the same price.

### STEAK & FRITES STATION 55

Prime Flat Iron Steaks Sliced, Peppercorn Jus, and House Cut Fries

## SLIDER STATION

*Prices noted is per dozen. A minimum of four dozen per selection is required.*

*Choice of:*

### ROYALE WITH CHEESE 90

Mini Sliders with Ontario Beef Patties, Cheddar Cheese, B&B Pickle, Royale Sauce, Sesame Brioche Bun

### FRIED CHICKEN SLIDERS 90

Mini Sliders with Chili Maple Glazed Fried Chicken, Shredded Lettuce, B&B Pickle, Garlic Aioli, Sesame Brioche Bun

### CHICKPEA SLIDERS 90

Mini Naan bread with Fried Chickpea Fritters, Cucumber Raita, Pickled Red Onion

### NOVA SCOTIA LOBSTER & SHRIMP ROLLS 170

Poached Lobster and Shrimp, Root Vegetable Slaw, Tabasco Aioli, Chives, Black Tobiko

### BUFFALO MOZZARELLA & TRUFFLE GRILLED CHEESE 90

Grilled Cheese made with Ontario Mozzarella, Truffle Paste

## CARVING STATION

*Chef attendant required - \$50 per hour, minimum 3 hours. One station per function.*

*Pricing per station.*

*Choice of:*

### ONTARIO PRIME RIB 1085 Serves 30

Assorted Mustards, Horseradish, Peppercorn Jus, Mini Brioche Bun

### MUSTARD & MAPLE PORCHETTA 875 Serves 40

Apple Chutney, Assorted Mustards, Red Wine Jus, Mini Brioche Bun



# BEVERAGE MENU

## WINES BY THE BOTTLE

	BOTTLE
SPARKLING	
Santomè Prosecco, Veneto, Italy	90
Christophe Mignon, Champagne, France	160
WHITE	
Dissegna, Pinot Grigio, Veneto, Italy	105
Pascal Jolivet, Sauvignon Blanc, Loire, France	115
Gérard Tremblay, Chablis, Loire, France	125
RED	
Trail Estates, Cabernet Franc, Niagara, Ontario	95
Rosewood, Pinot Noir, Niagara, Canada	110
Catel Noha, Cabernet Merlot, Italy	120
Buehler, Cabernet Sauvignon, Napa Valley, California	150

## COCKTAILS

*Parties may select two of the following eight cocktails:*

SALT + SMOKE MARGARITA	22
Blanco Tequila, Mezcal, Cucumber, Lime, Habanero, Salt	
APRICOT SOUR	22
Bourbon, Apricot, Cinnamon, Lemon	
ESPRESSO MARTINI	22
Vodka, Cold Brew, Coffee Liqueur, Vanilla	
COCONUT DAIQUIRI	22
White Rum, Coconut, Lime	
DUKE OF MANHATTAN	22
Rye Whiskey, Curaçao, Sweet & Dry Vermouth, Bitters	
GRAND SIDECAR	22
Cognac, Orange Liqueur, Black Tea, Lemon, Nutmeg	
SUNSET SPRITZ	22
Aperol, Elderflower, Orange, Sparkling Wine, Rosemary	
CROWN VESPER	22
Gin, Vodka, Fortified Wine, Salt, Lemon	

*For an additional cost, parties may select one of the following cocktails:*

EARL GREY NEGRONI	24
Gin, Campari, Sweet Vermouth, Earl Grey Tea	
ROYAL YORK OLD FASHIONED	24
Bourbon, Rye, Sugar, Bitters, Orange	
OAXACAN OLD FASHIONED	24
Reposado Tequila, Mezcal, Agave, Mole, Grapefruit	
FREEZER MARTINI	24
Gin, Fino Sherry, Dry Vermouth, Grapefruit	