

Menu for the Hamilton Diocesan AMM/Convention May 29 – May 31, 2026

(Prices include all taxes and gratuities)

Friday - \$61 (*Sit Down Plated Dinner*) Presidents & Spiritual Advisors Dinner – ALL ARE WELCOME!

(Includes, Soft Drinks)

Bread Basket & Butter

Mediterranean Salad with feta cheese & Olive Tapenade and Basil Vinaigrette (*Served Family Style*)

Vegetable Rice Pilaf

Seasonal Vegetables

Main Course (*Please select one*)

- 1) French Bistro Chicken Breast with Roasted Garlic Potatoes with Roasted Garlic Balsamic Pan Jus

OR

- 2) Fresh Atlantic Salmon with Pumpkin Seed Crust & Maple Pomegranate Glaze

OR

- 3) Vegetarian Option: Spinach and Cheese Ravioli with Roasted Vegetables & tomato basil Asiago Cream

Finger Sweets and Tarts (dietary restrictions will be accommodated with an alternative) (*Served Family Style*)

Freshly Brewed Coffee & Tea

Saturday

Breakfast Buffet (Complimentary for Hotel Guests)

OR

\$18 (All In) Breakfast Buffet (Our Special Group Rate for Guests Not Staying at Hotel)

Morning Break \$7.00

Assorted Pastries

Fresh Seasonal Fruit (DF) (GF)

Fresh Coffee / Assorted Teas / Assorted Fruit Juices

Lunch (Hot Lunch Buffet) \$36.00

(includes soft drinks)

Baguette & Butter

Classic Caesar Salad

Vegetable Rice Pilaf DF GF V

Main Course (*Please select one*)

- 1) Asiago Chicken – Cream Based

OR

- 1) Vegetarian Option: Vegetable Stir Fry, Teriyaki Portobello Steak and Fried Rice

Finger Sweets and Tarts

Fresh Coffee / Assorted Teas

Afternoon Break \$10.00

Freshly Baked Cookies Assorted

Individual Bags of Chips

Includes Assorted Soft Drinks / Bottled Water / Fresh Coffee / Assorted Teas

Saturday - \$61 (Buffet Dinner)

Soft drink are included

(Cash Bar for alcohol – see price list below)

Bread & Butter
Cheese and Cracker Board
Cobb Salad - *build your own*
Creamy Mac N Cheese (*optional bacon on the side*)
Herb Roasted Mini Potatoes
Seasonal Vegetables
Roasted Maple Mustard Glazed Pork Loin with Rosemary Garlic Pan Jus
Vegetarian Protein Option for Buffet: Plant Based Burger Patty
Assorted Freshly Baked Pies and Cakes
Coffee/Tea Station

Sunday

Morning Break \$7.00

Assorted Pastries
Fresh Seasonal Fruit (DF) (GF)
Fresh Coffee / Assorted Teas / Assorted Fruit Juices

Lunch (Buffet) \$36

Classic Garden Salad
Cream of Broccoli Cheddar Soup V
Mediterranean Chicken Wrap – Tomato, Cucumber, Lettuce, Red Onion, Feta Cheese, and Tzatziki Sauce
Roasted Vegetable Wrap – Arugula, Goat Cheese and Pesto V
Roast Beef – Arugula, Red Onion, and Horseradish Mayo
Ham & Cheese – Honey Mustard and Baby Greens
Pickles and Olives
Assorted Sweet Tray
Soft Drinks
Fresh Coffee / Tea

Sunday - \$75

(Cash Bar)

Sit Down Plated Gala Dinner

Bread Basket & Butter
Luxurious Cream of Mushroom Soup
Creamy Mashed Potatoes with Rosemary
Seasonal Vegetables
Main Course (*Please select one*)
Herb Crusted Road AAA Canadian Angus Beef Sirloin with Garlic Pan Jus

OR

Vegetarian Option: Mushroom and local Asparagus Risotto
Golden Baby Truffle Cake with “Sparkle”
Freshly Brewed Coffee & Assorted Tea Service
Beverages

Bar Pricing

(All Bar prices are subject to 13% HST and 20% Facility Fee)

Glass of Wine	\$7
Domestic Beer Bottle	\$7
Premium Beer Bottle	\$9
Twisted Tea	\$7
Soft Drinks / Juice	\$3 (included with most of the meals)
Non-Alcoholic Beer	\$6.00
Corkage (per bottle)	\$10.00 (If you bring your wine)

Jackson Triggs Wine by the bottle

- Sauvignon Blanc \$30
- Cabernet Franc / Cabernet \$30
- Pinot Grigio \$30

Standard Liquor	\$7.00
Premium Liquor	\$9.00