

REIGN





PRIVATE DINING ROOMS

Seats up to 12 guests



RESTAURANT DINING ROOM

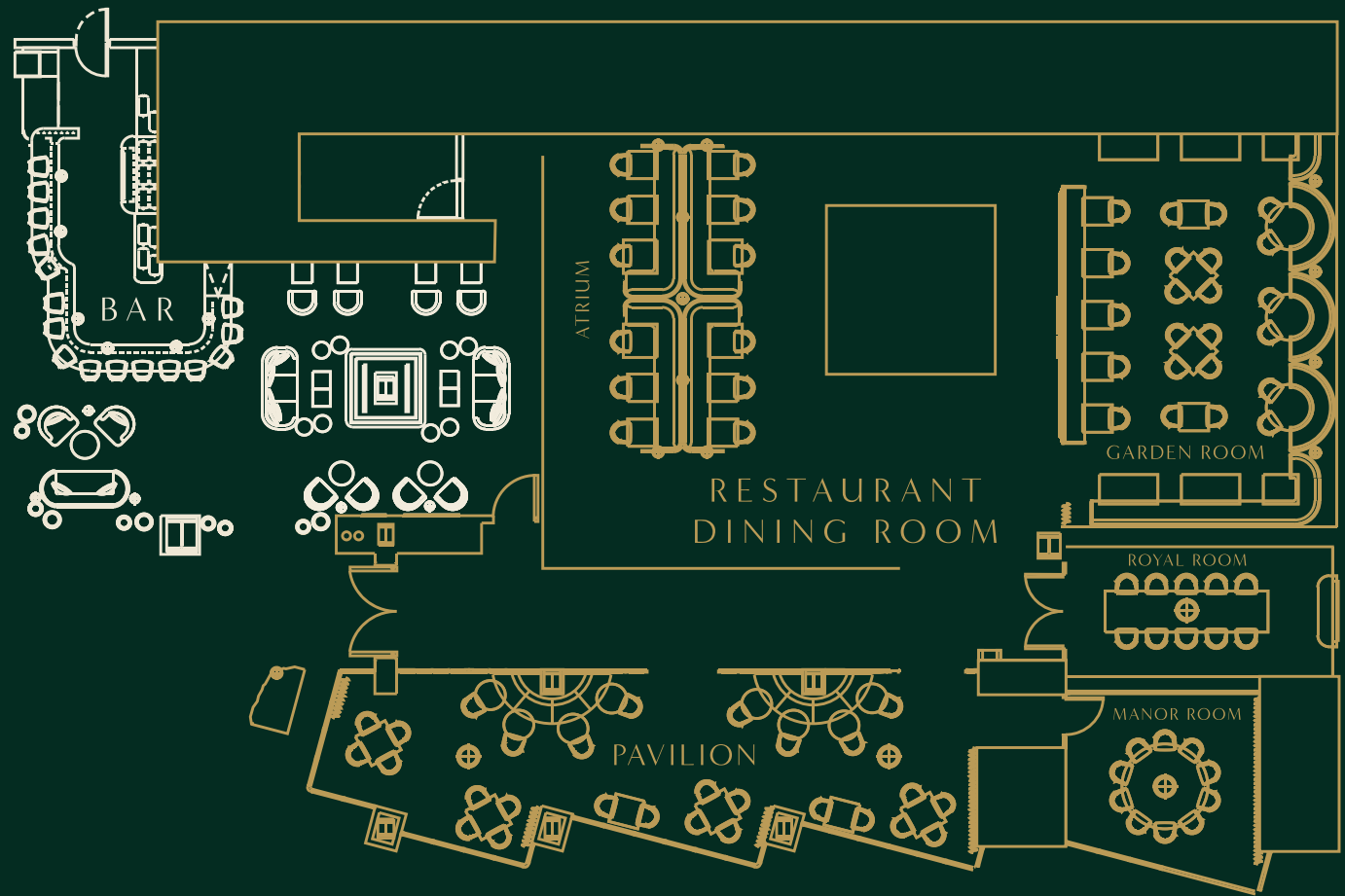
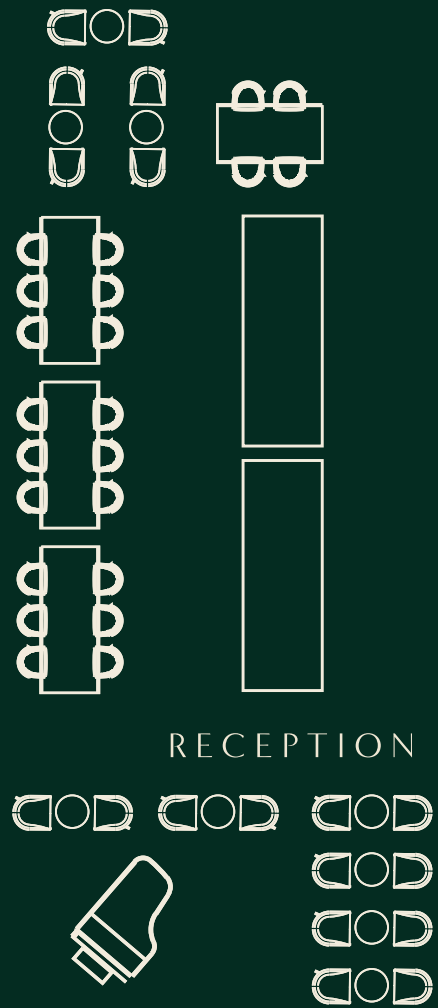
Seats up to 114 guests



EVENTS & RECEPTIONS

Reception for up to 170 guests

REIGN



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

SUNCHOKES SOUP

Sage, Chive Oil, Crispy Sunchoke, Truffle

REIGN CAESAR

Baby Gem, Boar Bacon, Sourdough Croutons, Niagara Gold Cheese

MAINS

Choice of

STEELHEAD TROUT

Roasted Cauliflower, Sautéed Kale, Charred Onion, White Wine Velouté

6 OZ PRIME CANADIAN FLAT IRON STEAK

Carrot Purée, Fingerling Potatoes, Heirloom Carrots,
Green Peas, Chimichurri

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 SIGNATURE DINNER

Onsite Selection. 99 per person

STARTERS

Choice of

SUNCHOKES 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

SUNCHOKES 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	