



MILL RIVER

Mill River Experience

Banquet Menu



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Breakfasts

Something Hearty Plated Breakfast

Chilled Juice

Choice of: Scrambled Eggs/Pancakes/French Toast

Bacon or Sausage

Home Fries, Toast

\$10 per person

The Continental Buffet

Selection of Chilled Juices

Fresh Muffins/Pastry

Fresh Basket of Fruit

Assorted Cereals

Coffee/Tea

\$10 per person

Executive Continental Buffet

Selection of Chilled Juice

Assortment of Muffins

Freshly Baked Croissants

House Made Cinnamon Rolls

Butter & Preserves

Bagels & Cream Cheese

Assorted Fruit Yogurts

Sliced Fresh Fruit

Coffee & Tea

\$14 per person

The Canadian Buffet

(Minimum 30 people)

*If number is below the minimum a surcharge of \$1 per person will apply

Selection of Chilled Juices

Scrambled Eggs, Homemade Beans

Choice of 2 (Bacon/Ham/Sausage)

Home Fries, Toast

\$14 per person

Prices are subject to applicable taxes and gratuities.

The Healthy Way Buffet

Selection of Chilled Juices
Assorted Yogurt/Nutrition Bars
Fresh Fruit Basket
House Made Granola or Hot Oatmeal
Cheese Tray
Coffee/Tea
\$15 per person

The Mill River Breakfast Buffet

(Minimum 30 people)

**If number is below the minimum a surcharge of \$1 per person will apply*

Selection of Chilled Juices
Fresh Fruit Salad
Home Fries, Toast, Assorted Pastries
Scrambled Eggs
Bacon and Sausage
Pancakes or French Toast
Assorted Cereals
Coffee/Tea
\$16 per person

Breakfast Buffet Enhancements (Priced per person)

Individual Flavoured Yogurts	\$2.00
Sliced Fresh Fruit	\$4.00
Buttermilk Pancakes with Maple Syrup	\$5.00
Assorted Cold Cereals and Milk	\$3.00
Hot Oatmeal Porridge with Brown Sugar, Milk	\$3.00
Bagels with Cream Cheese	\$4.00
Fresh Baked Miniature Danish Pastries (2 per person)	\$3.00
Selection of Fresh Whole Fruit	\$1.50
Omelette Station (Minimum 30 people)	\$8.00

Prices are subject to applicable taxes and gratuities

Coffee & Nutrition Breaks

The Mill River

Choice of 2 assorted pastries
(Scones/Muffins/Cinnamon Rolls/Mini Danish/Donuts)
Choice of 2 Chilled Juices
Coffee/Tea
\$6.00 per person

Nutritional Energy Break

Assorted Whole Fruit Basket
Nutritional Bars/ Assorted Yogurt
Bottled Water/Bottled Juice
Coffee/Tea
\$7.00 per person

Afternoon Delights

Assorted Sweets
Bottled Water/Bottled Juice/Soft Drinks
Coffee/Tea
\$7.00 per person

Assorted Accompaniments

Coffee/Tea	\$3.00
Herbal Tea	\$2.00
Soft Drinks	\$2.00
Bottled Water	\$3.00
Bottled Juices	\$2.00
Assorted Sweets (2 per person)	\$2.50
Assorted Pastries (2 per person)	\$4.00
Blueberry or Cinnamon Scones	\$2.00
Assorted Muffins	\$2.50
Yogurt (individual)	\$2.00
Fruit and Yogurt Parfaits	\$4.00
Fruit Kabobs	\$3.00
Assorted Cookies (per dozen)	\$12.00
Jugs of Juice	\$10.00

Prices are subject to applicable taxes and gratuities

Plated Luncheon Suggestions

Appetizers

Caesar Salad	\$7.00
House Salad (Choice of dressing)	\$6.00
Spinach Salad	\$7.00
Pesto and Sundried Tomato Pasta Salad	\$6.00
Greek Salad with Feta Oregano Vinaigrette	\$7.00
Soup du Jour	\$5.00
Seafood Chowder (<i>Best in the West</i>)	\$8.00

Entrées

Traditional Cold Plate	\$15.00
Lobster Cold Plate	Seasonal Price
Grilled Chicken Caesar	\$13.00
Pan Fried Haddock* with lemon caper cream sauce	\$15.00
Baked Chicken Parmesan*	\$16.00
BBQ 6oz Hand Cut Beef Striploin*	\$25.00
Homemade Quiche (served with choice of salad)	\$14.00
(Roasted Vegetable/Pesto Chicken & Bacon/Spinach Mushroom and Ham/Seafood & Goat Cheese)	
Lasagna & Caesar Salad	\$15.00
Shepherds Pie (served with choice of salad)	\$13.00
Chicken Fettuccini Alfredo	\$10.00

**Served with your choice of starch: baked, mashed, rice or fries and vegetables*

Desserts

Fruit Cup	\$4.00
Assorted Fruit Pies	\$4.00
Coconut Cream Pie	\$5.00
Lemon Meringue Pie	\$4.00
Cheesecake with Assorted Toppings	\$6.00
In Season Fruit Crisp	\$5.00

Specialty Desserts

Carrot Cake	\$6.00
Triple Chocolate Mousse	\$7.00
Chocolate Lava Cake	\$7.00
Chocolate Fantasy Cake	\$6.00
Apple Blossom with Ice Cream	\$7.00
Black Forest Cake	\$6.00

Prices are subject to applicable taxes and gratuities.

Luncheon Buffets

Mill River Picnic

(Minimum 25 people)

*If number is below the minimum, a surcharge of \$2 Per person will apply

Hot or Cold Crispy Fried Chicken

Potato Salad

Macaroni Salad

Sliced Watermelon

Assorted Fruit Pie

Tea Biscuits and Butter

Lemonade or Iced Tea

\$18.00 per person

Soup & Sandwich Buffet

Chef's Choice of Soup

Fresh Made Assorted Sandwiches

Assorted Squares

Assorted Soft Drinks

Tea/Coffee

\$15.00 per person

Italian Pasta Buffet

(Minimum 20 people)

*If number is below the minimum, a surcharge of \$2 Per person will apply

Choice of Two Pastas:

Lasagne (Meat or Vegetarian), Baked Macaroni and Cheese, Spaghetti & Meatballs,

Chicken Fettuccini Alfredo, or Sausage and Pepper Penne

Caesar Salad and Tossed Salad

Garlic Bread

House Made Fruit Trifle

Soft Drinks

Coffee/Tea

\$19.00 per person

Prices are subject to applicable taxes and gratuities.

Complete Buffet

(Minimum 30 people)

**If number is below the minimum a surcharge of \$2 per person will apply.*

Choice of two Salads:

Caesar, Tossed, Spinach, Potato, Coleslaw, Macaroni, Greek, Marinated Vegetables

Choice of two hot items:

Lasagne (meat or vegetarian), Pan Fried Haddock, BBQ Chicken, Southern Fried Chicken, Sliced Roast Beef with gravy, Sliced Roast Turkey, Shepherd's Pie, Quiche, Seafood Casserole, Chicken or Vegetarian Stir Fry

(Includes rolls, pickles, coffee/tea, assorted sweets)

\$25.00 per person

Build your own Sandwich Carvers Corner:

Chefs Soup de Jour*

Tossed Salad, Caesar Salad and Potato Salad

Assorted Sandwich Breads

Assorted Toppings and Condiments

Choose Your Protein:

Glazed Ham, Dijon Rosemary Roast Beef, Butter & Herbed Roasted Turkey

Soft Drinks

Assorted Sweets and Squares

Coffee/Tea

\$21.00 per person

**To substitute Seafood Chowder, add an additional \$4.00 per person*

**To add Seafood Chowder to your selection, add an additional \$6.00 per person*

Upgrade your Dessert selection; ask for pricing

Golfer's Boxed Lunch to Go

Fresh made Sandwich

Bottled Juice

Granola Bar

Fresh Fruit

\$15.00 per person

Choose three of the following:

Ham and Cheddar
Curry Chicken Salad

Chicken and Bacon

Club

Tuna Salad

Egg Salad

Vegetarian

Prices are subject to applicable taxes and gratuities.

Receptions

Hot Hors d'oeuvres

(All prices are per Dozen)

Bacon wrapped Pineapple	\$10.00
Sweet & Spicy Meatballs	\$14.00
Assorted Mini Quiche	\$10.00
Assorted Asian Bites	\$14.00
Date & Red Wine Beef Skewers	\$19.00
Curry Coconut Chicken Sauté	\$14.00
Crab Stuffed Mushrooms	\$13.00
Coconut Shrimp	\$16.00
Shrimp & Vegetable Phylo	\$20.00
Lobster Stuffed Shrimp	\$21.00
Bacon Wrapped Scallops	\$22.00
Lobster, Bacon & Red Pepper Puff Pastry	\$20.00

Cold Hors d'oeuvres

(All prices are per Dozen)

Devilled Eggs	\$10.00
Prosciutto Wrapped Melon	\$12.00
Bruschetta	\$14.00
Vegetable Pinwheels	\$13.00
Lobster Stuffed Cucumber	\$25.00
Smoked Salmon Canapés	\$19.00

Specialty Items

Oyster Bar (Per Dozen)	\$36.00
Steamed Mussels by the pound	\$10.00
Steamed Clams by the pound	\$11.00
Vegetable Tray with Dip	\$5.00 per person
Cheese & Cracker Tray	\$6.00 per person
Imported Cheese & Cracker Tray	\$8.00 per person
Fresh Fruit Tray with Dip	\$5.00 per person
Assorted Sandwich Tray (1 per person)	\$5.00 per person
Deluxe Sandwich Tray	\$7.00 per person

***Try our Chocolate Fountain served with Seasonal Fruit and Cake
\$9.00 per person

Prices are subject to applicable taxes and gratuities.

Plated Dinner Suggestions

Appetizers

Caesar Salad	\$7.00
House Salad (Choice of Dressing)	\$6.00
Spinach Salad	\$7.00
Greek Salad with Feta Oregano Vinaigrette	\$7.00
Soup du Jour	\$5.00
Seafood Chowder (Best in the West)	\$8.00
Bacon Wrapped Scallops (6)	\$14.00
Jumbo Shrimp Cocktail (6)	\$14.00
Steamed Mussels (1 lb)	\$10.00

Entrées

Prosciutto Wrapped Chicken Breast, Pesto Cream Sauce	\$21.00
Chicken Supreme Stuffed with Asparagus and Brie	\$23.00
Roast Turkey Dinner	\$21.00
Roasted Prime Rib of Beef (starting at 8oz portion)	\$30.00
Oven Baked Salmon (Maple Sriracha Glaze or Roasted Red Pepper)	\$22.00
Marinated Pork Tenderloin with Apple Cranberry Chutney	\$20.00
Apple, Tart Cherry and Sausage Stuffed Pork Loin With Spiced Apple Cider Brandy Sauce	\$22.00
Fresh PEI Lobster	Market Price

Starch Add Ons:

Twice Bake Potato	Add \$3.00
Duchesse Potato	Add \$1.00
Rosemary Infused Mashed	Add \$1.00
Roasted Garlic Mashed	Add \$2.00
Sweet Potato	Add \$2.00

**Entrées include: Choice of starch (baked, mashed, roasted or rice), vegetables, rolls, butter & Coffee/Tea

Desserts

NY Style Cheesecake	\$6.00
Assorted Fruit Pie	\$4.00
Coconut Cream Pie	\$5.00
Lemon Meringue Pie	\$4.00
Chocolate Fantasy Cake	\$6.00
Black Forest Cake	\$6.00
Carrot Cake	\$6.00
Chocolate Lava Cake	\$7.00
Apple Blossom with Ice Cream	\$7.00

Prices are subject to applicable taxes and gratuities

Mill River Bountiful Buffets

(Minimum 30 people)

Choice of Three Salads
Choice of Two Hot Items
Choice of Starch
Choice of Vegetables
Pickle Tray
Rolls & Butter
Assorted Desserts Station
Coffee/Tea
\$34.00 per person

Salad Options:

Caesar
Tossed
Potato
Coleslaw
Macaroni Salad
Pesto & Sundried Tomato Pasta Salad
Spinach

Starch Options:

Baked Potato
Roasted Potato
Mashed Potato
Italian Potato Wedges
Boiled New PEI Potatoes (in season)
Basmati Rice

Hot Items:

Sliced Roast Beef in Pan Gravy
Meat or Vegetarian Lasagna
Baked Salmon in Citrus Dill Cream
BBQ Chicken Breast
Sliced Roast Turkey
Seafood Casserole
Honey Ginger Pork Chops

Vegetable Options:

Carrots
Turnip
Broccoli
Cauliflower
Corn
Peas

Make your Buffet a Carvers Corner

Replace one of your Hot Items for a choice of One Carved Item:

Roast Beef with Gravy
Glazed Baked Ham
Stuffed Pork Loin
Roasted Turkey & Stuffing

Add an additional \$4.00 per person

Prices are subject to applicable taxes and gratuities

Lobster Buffet

(Minimum of 30 people)

*If number is below the minimum a surcharge of \$2.00 per person will apply

Mandarin Orange, Strawberry Spinach Salad

Potato Salad

Coleslaw

Macaroni Salad

Seafood Chowder

Steamed Mussels

Pickle Tray

Drawn Butter

Bread Station

Assorted Dessert Station

Coffee/Tea

\$35.00 per person

(Plus the Cost of Lobster)

You May provide the lobster, cooked. With proof of purchase from a reputable fish market or we will order them from our local supplier and provide you with the invoice at cost price. We will crack and display the lobster for you and serve with all the condiments.



Prices are subject to applicable taxes and gratuities

Mill River Barbeque

(Minimum of 30 people)

**If number is below the minimum, a surcharge of \$2.00 per person will apply

Our Buffet Includes:

Caesar Salad
Creamy Coleslaw
Macaroni Salad
Potato Salad
Vegetables and Dip Platter
Pickle Tray
Rolls & Butter
Assorted Desserts
Coffee/Tea

Choose One BBQ Selection:

Hot Dog	\$16.00
Hamburger	\$19.00
Oktoberfest Sausage	\$19.00
Chicken Breast 6 oz.	\$25.00
Chicken Breast & ½ Rack of Ribs	\$38.00
½ Rack of Ribs	\$28.00
Salmon Fillet	\$28.00
6 oz. NY Striploin	\$32.00
8 oz. NY Striploin	\$36.00

Mill River Combo:

6 oz. Striploin, Chicken Breast and Atlantic Salmon \$48.00

Add ½ lb. of Mussels for an additional \$5.00 per person

Add Seafood Chowder for an additional \$8.00 per person

Prices are subject to applicable taxes and gratuities

Terms and Conditions

- Mill River Experience is the exclusive provider of all food and beverage items with the exception of Wedding Cakes and Candy Bars (no cupcakes). Mill River Experience is the only licensed authority to serve and sell wines, beer, liquor and other beverages on the premises.
- Provincial Liquor laws do not allow guests to bring or consume their own alcohol in licensed food and beverage areas of the Resort. Alcohol is not permitted within the lobby, halls or outside of the Resort.
- All dances require security from 8:00pm to 3:00am. Security will be arranged by Mill River Experience and the cost will be shared between the client and Hotel (\$200 each).
- Events booked greater than six months in advance are subject to a price increase no greater than the CPI (Consumer Price Index) for the previous year to a maximum of 5%.
- A non-refundable deposit of \$500 is required at the time of booking.
- Mill River Experience will guarantee access to your function room by 8:00am on the day of your event. Should the room not be in use the day prior, you are welcome to access it earlier. Please contact the Sales and Catering Department 48 hours prior to the date of the wedding to confirm availability of the room for earlier access.
- Check in time for accommodation is 3:00pm. Although we do our best to have rooms available earlier, we cannot guarantee them prior to 3:00pm. You are able to inquire at the Front Desk (TF: 1-844-375-3555)
- Mill River Experience reserves the right to provide an alternative function room for the group should the number of guests attending the function differ from the original number.
- Signage must be of a professional nature and is restricted to certain areas of the Hotel. Authorization must be obtained prior to the function from the Catering Department.
- Mill River Experience reserves the right to inspect and control private functions. Liability for damage to the premises will be charged accordingly. The convenor for any function is held responsible for the damages incurred by their group or independent contractors on their behalf. Mill River Experience will not be responsible for damage or loss to any personal property or equipment left in the facility prior to, during or after the function.
- Should the minimum consumption on a cash or host bar be less than \$300 net taxes, a charge will be applied for the bartender at \$11.00 an hour for a maximum of 8 hours)
- Wedding ceremonies held on our property will be subject to a \$400 + HST set-up charge.
- Choice of Menu: Menu Selection should be submitted at least one month prior to your function.
- Guaranteed number is required one full week prior to your function.
- Should there be electrical requirements above and beyond the normal usage of the outlets, you will be assessed a service charge.
- Cancellation Charges: If meeting space is cancelled one month prior to the event, 50% of the rental fee will be charged. Should space be cancelled less than one week prior to the event, 100% of the rental fee will be charged.

- Under the Copyright of Canada and in accordance with the S.O.C.A.N. and ReSound (the association responsible for the copyrights of live and recorded music), any event with either live or recorded music is subject to the following fees as per tariff No. 8 and tariff No. 5. Of the copyright of Canada:

Tariff No. 8

With Dancing	1-100 Guests	\$41.13 + HST
	101-300 Guests	\$59.17 + HST
	301-500 Guests	\$123.38 + HST

Without Dancing	1-100 Guests	\$20.56 + HST
	101-300 Guests	\$29.56 + HST
	301-500 Guests	\$61.69 + HST

**This amount will be billed to your account by the hotel.*

Tariff No. 5

With Dancing	1-100 Guests	\$18.51 + HST
	101-300 Guests	\$26.63 + HST
	301-500 Guests	\$55.52 + HST

Without Dancing	1-100 Guests	\$9.25 + HST
	101-300 Guests	\$13.30 + HST
	301-500 Guests	\$27.76 + HST

**This amount will be billed to your account by the hotel.*