

BANQUET &
RECEPTION MENUS



MILL RIVER

180 MILL RIVER RESORT RD, WOODSTOCK, PE C0B 1V0

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Breakfast Options

BRONZE

muffins, individual flavored yogurts, fruit, granola bars, coffee, tea, and juices.

\$11 per person

SILVER – MILL RIVER BREAKFAST

scrambled eggs, bacon or sausage, home fries, toast, coffee, tea, and juices.

\$15 per person

GOLD

scrambled eggs, bacon & sausage, home fries, fresh pastries, yogurt, and fruit parfaits, coffee, tea, and juices.

\$17 per person

Coffee Breaks

OPTION 1

muffins, cookies, cinnamon rolls, fruit skewers, coffee, tea, and juices.

\$11 per person

OPTION 2

croissants, date squares, yogurt and granola parfaits, strawberry rhubarb squares, house made protein balls, cheese plate, fruit skewers and yogurt dip, coffee, tea, and juices.

\$15 per person

Lunch at Mill River

OPTION 1 – BUFFET LUNCH

includes chef's choice of soup, fresh sandwiches, assorted squares, tea, and coffee.

\$15 per person

OPTION 2 – PLATED LUNCH

includes soup or salad, and choice of shepard's pie, hot turkey sandwich, hot hamburger sandwich, lasagna.

\$19 per person

OPTION 3 – PLATED LUNCH

includes soup or salad, and choice of seafood chowder, lobster rolls, steak sandwich, baked salmon on spring greens, roast turkey with mashed potatoes, vegetarian penne pasta.

\$25 per person

*Prices are subject to applicable taxes.
Prices subject to change. Gratuities not included.

Plated Dinner at Mill River

BRONZE

3 COURSE PLATED DINNER

soup or salad, choice of entrée, and dessert (strawberry shortcake with vanilla whipped cream or vanilla crème brulee).

entrée options: roast turkey dinner or grilled pork tenderloin with seasonal vegetables and mashed potatoes.

\$38 per person

SILVER

4 COURSE PLATED DINNER

bread board: sourdough focaccia & rolls, served with in-house pickles & herb butter (gf av).

butternut squash soup or cobb salad.

choice of entrée, and dessert (NY cheesecake or tiramisu)

entrée options: maple & spice baked salmon with roasted potatoes and seasonal vegetable, or slow roasted beef sirloin with rosemary jus and Island mash, or chicken supreme stuffed with roasted red peppers, basil and brie cheese and risotto.

\$49 per person

GOLD

5 COURSE PLATED DINNER

bread board: sourdough focaccia & rolls, served with in house pickles & herb butter (gf av).

shuck in sampler: 3 PEI oysters with mignonette & virgin Caesar shot.

seafood chowder, wild mushroom risotto or lobster cobb salad.

choice of entrée, and dessert (toffee pudding, NY cheesecake or carrot cake trifle).

entrée options: slow braised beef short rib with red wine demiglace, wonton crust, mashed Island potatoes & seasonal vegetables.

or halibut filet with sundried tomato relish, mashed Island potatoes & seasonal vegetables.

or Tuscan chicken: bone-in breast wrapped in prosciutto and served with truffle gnocchi, creamy spinach and tomatoes and balsamic glaze.

\$65 per person



Buffet Dinner at Mill River

ROAST TURKEY

stuffing, mashed potatoes, green beans and carrots, turkey gravy and cranberry sauce.

\$34 per person.

ROAST BEEF

pan gravy, mashed potatoes, seasonal vegetables, horseradish.

\$36 per person

HONEY HAM

sweet pineapple sauce, mashed potatoes, vegetables.

\$30 per person

BRONZE BBQ BUFFET

includes grilled chicken, hamburgers, sausages, hot dogs, and a variety of salads (macaroni, potato, coleslaw). includes buns, condiments, and coffee/tea.

\$32 per person

GOLD BBQ BUFFET

includes grilled chicken, ribs, sausages, brisket, and a variety of salads (macaroni, potato, coleslaw) and mini-donuts and watermelon. includes buns, condiments, and coffee/tea.

\$43 per person

Desserts

BREAD PUDDING

with bourbon sauce.

\$6 per person

STRAWBERRY SHORTCAKE

with whipped cream.

\$6 per person

LEMON MERINGUE PIE

\$7 per person

COCONUT CREAM PIE

\$7 per person

NEW YORK CHEESECAKE

with fresh fruit topping.

\$8.50 per person

CARROT CAKE

with cream cheese frosting.

\$8 per person

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Sports Teams Menus

GROUPS OF 24 OR MORE. PRE-ORDER REQUIRED.

lasagna and Caesar salad.

\$20

chicken fingers and fries.

\$15

chicken Caesar salad.

\$20

fries with the works.

\$17

beef stir fry with basmati rice.

\$18

Add-Ons & Upgrades

LATE-NIGHT SNACKS

poutine bar – cheese curds, fries and gluten free gravy.

\$150 per 20-25 guests

pizza station – works pizza, bbq pizza, pepperoni.

\$170 per 20-25 guests

taco station – pulled pork, chicken, salsa & sauces.

\$200 per 20-25 guests

fryer platter – mozza bites, fries, sweet chili chicken.

\$300 per 20-25 guests

vegan options – penne with pesto & roasted vegetables or chickpea curry with basmati rice.

\$19 per plate.

extras – seafood add-ons available.

SAVORY BOARDS

cheese and cracker board – a selection of local and imported cheeses, assorted crackers, crostini, and flatbreads, garnishes like grapes, dried fruits, and nuts.

\$225 per 20-25 guests

charcuterie board – assorted cured meats (prosciutto, salami, chorizo), pickles, olives, and mustards, accompanied by baguette slices or lavash.

\$350 per 20-25 guests

Mediterranean platter – hummus, baba ghanoush, and tzatziki, pita bread, lavash, and crispy flatbread, marinated vegetables and olives.

\$200 per 20-25 guests





Add-Ons & Upgrades (continued)

SWEET BOARDS

dessert grazing board – mini brownies, cookies, and tarts, fresh berries, dried fruits, and chocolate chunks, served with whipped cream or fruit dips.

\$250 per 20-25 guests

fruit and cheese platter – seasonal fruits (grapes, melons, berries), brie, goat cheese, and cheddar, honey drizzle and toasted nuts.

\$350 per 20-25 guests

ENHANCED BEVERAGE PACKAGES

wine pairings – we offer wine pairing packages with the gold, silver, and bronze menus for an additional fee per person. a crafted selection of wines can enhance the dining experience.

signature cocktails – custom created cocktails for weddings and corporate events that can be branded or themed to match the event i.e. his and hers cocktails.

mocktail packages – our non-alcoholic options, providing creatively named and colorful mocktail packages.

INTERACTIVE FOOD STATIONS

live chef stations – add a carving station, pasta bar, or live seafood options (like shucking oysters) for an interactive experience. guests enjoy seeing the chefs in action.

dessert stations – we offer a “build-your-own” dessert station, such as a sundae bar or mini donut station, as a fun and memorable add-on for events.

LATE-NIGHT SNACK PACKAGES

customized snack stations – expand your late-night offerings with customizable packages. you could add themed options, like a “taste of the Island” featuring local flavors, or mini comfort foods such as sliders, mac and cheese, and popcorn chicken.

beverage pairings – pair late-night snacks with craft beers, milkshakes, or coffee/tea service.

SEASONAL AND LOCAL INGREDIENT MENUS

seasonal upgrades – we offer seasonal specialties that guests can upgrade to in each package (for example, pumpkin or cranberry-themed items in fall, or local seafood in summer).

local tasting menu – we feature a menu showcasing local ingredients for corporate events, promoting sustainability and supporting local vendors.

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ADDITIONAL RECEPTION OPTIONS

canapé packages – a creative and tiered selection of passed appetizers for cocktail hour. upgrade to include a set number of premium canapés like lobster rolls or oysters.

champagne or sparkling toasts – we offer a sparkling wine package for a toast to add a sense of celebration to weddings or corporate milestone events.

HOLIDAY OR SPECIAL EVENT PROMOTIONS

holiday packages – for seasonal events (e.g., New Year's, Valentine's Day), we have creative themed banquet packages that include specialty menus and décor, appealing to both corporate gatherings and private parties.

Reception Menu

- pulled pork sliders
- Montreal meat slides
- polenta bites
- cheeseburger slider
- mini lobster roll
- bbq meatballs
- smoked salmon crostini
- bacon wrapped with scallops.
- fried vegetable wontons
- shrimp cocktail shooters
- tuna tartar cones
- curry chicken skewers
- oysters on ice with mignonette

\$42 per dozen

