

BANQUET & RECEPTION MENUS



MILL RIVER

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

902-859-3555 FAX 902-859-2486
TOLL-FREE 844-375-3555 MILLRIVER.CA



To Begin

OUR COCKTAIL MENU

Mill River Resort can provide a buffet and/or tray service for your guests to enjoy your selections

TRAYS

Vegetable tray **GF** **V**
\$7/person

Cheese tray **V**
Served with crackers and grapes
\$10/person

Fruit tray **GF** **V**
\$10/person

Assorted cocktail sandwiches and wraps
\$10/person – can include vegetarian and gluten free

Charcuterie board
Assorted cured meats, pickles, olives, and mustards.
Accompanied by baguette slices and garnish
\$14/person

SEAFOOD

Bacon wrapped scallops **GF**
\$45 (doz)

Crab cakes with roasted red pepper aioli
\$46 (doz)

Shrimp spring rolls **GF**
\$40 (doz)

PEI steamed mussels **GF**
Garlic and white wine, beer, or tomato basil; choose any or all
\$8/lb.

PEI oysters **GF**
Freshly shucked and served with lemon wedges and cocktail sauce
\$3 each

Mini lobster rolls
market price

BEEF

Mini beef wellington bites
\$9/person

BBQ meatballs **GF**
With our house made whiskey sauce
\$25 (doz)

Pulled beef sliders
With crispy slaw on a fresh mini molasses bun
\$39 (doz)

GF Gluten Free Option **V** Vegetarian or Vegan Option

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

CHICKEN

Thai chicken skewers **GF**
\$39 (doz)

Chicken wings **GF**
\$18/lb.

Phyllo wrapped chicken
With mushrooms
\$5/person

VEGETARIAN

Goat cheese stuffed mushrooms
\$25 (doz)

Vegetarian spring rolls **GF**
\$35 (doz)

Bruschetta
\$32 (doz)

Plated Dinner Selections

ALL PLATED MEALS INCLUDE A FRESH ROLL AND BUTTER, STARTER, MAIN AND DESSERT

CHOOSE A SOUP OR SALAD TO START YOUR MEAL
Cream of mushroom
Butternut squash
House salad with candied apple vinaigrette
Caesar salad

PRIME RIB
10 oz prime rib with au jus, yorkshire pudding, whipped potato, seasonal vegetables
\$70

CHICKEN SUPREME
A tender 7 oz chicken breast roasted in a rosemary lemon glaze, whipped potato, seasonal vegetables
\$46

ROAST TURKEY
Roast turkey served with our cranberry sauce, pan gravy, savory dressing, whipped potato, and seasonal vegetables
\$39

GRILLED PORK TENDERLOIN
With fresh chimichurri, whipped potato, and seasonal vegetables
\$35

SALMON FILLET
7 oz salmon fillet with lemon butter sauce, whipped potato, and seasonal vegetables
\$50

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BAKED HADDOCK

8 oz baked haddock served with house made tartar sauce, whipped potato, and seasonal vegetables
\$38

HALIBUT

7 oz baked halibut fillet topped with a black garlic buere blanc sauce, whipped potato, and seasonal vegetables
Market price

LOBSTER DINNER

1¼-lb fresh PEI lobster served classic cold with hot melted butter, potato salad and house made coleslaw
Market Price

SEAFOOD DINNER

Fresh steamed mussels, homemade clam chowder, 1¼-lb lobster served classic cold with hot melted butter, fresh corn on the cob, potato salad, house made coleslaw
Market Price

VEGETARIAN STIR FRY

Choice of ginger teriyaki or mango sauce, served on a bed of rice
\$38

VEGETABLE VINDALOO CURRY

Cauliflower, mushrooms, potatoes, zucchini, masala on rice
\$36

PLATED CHILDREN'S SELECTIONS, FOR CHILDREN TEN AND UNDER

A smaller version of the main choice, or
Gourmet mac and cheese, or
Chicken tenders and fries
\$2 x age of child

To Finish

Lemon poundcake with fresh strawberries and sauce
German chocolate fudge cake
Homestyle carrot cake
Chocolate, vanilla, or lemon mousse
Lemon squares
Fresh fruit salad

Cheesecake of any flavor can be included for an additional \$4.50/person

We can also collaborate with you to provide a family favorite (additional fees may apply)

Coffee and tea service

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Buffet Selections

ALL BUFFET SELECTIONS INCLUDE:

Fresh roll and butter

Choice of whipped potato or potato salad

A choice of up to three house made desserts served as a dessert buffet table, or let us serve a choice of two desserts, plated

Our dessert selections include lemon poundcake with fresh strawberries and sauce, German chocolate fudge cake, carrot cake, chocolate, vanilla, or lemon mousse, lemon squares, or fresh fruit salad

Cheesecake of any flavor can be included for an additional \$4.50/person

We can also collaborate with you to provide a family favorite (additional fees may apply)

Coffee and tea service

Note: If you have vegetarian/vegan guests, we can serve them a plated selection from the options above

A CHOICE OF TWO SALADS

Fresh house salad with caramel vinaigrette
Traditional Caesar salad
Pasta salad
Crispy coleslaw

CLASSIC ROAST TURKEY BUFFET

Carved roast turkey with homemade savoury dressing, pan gravy and cranberry sauce, served with choice of potato and fresh vegetables in season
\$39/person

ROAST HIP OF BEEF BUFFET

Carved tender Atlantic roast beef with au jus and horseradish, served with choice of potato and fresh vegetables in season
\$40/person

BAKED HAM

Carved tender baked ham in a brown sugar glaze and Dijon and mustard pickles on the side, served with choice of potato, fresh vegetables in season
\$38/person

PASTA BUFFET

Includes 3 pastas: rotini, linguini, penne
3 of our homemade sauces: alfredo, marinara, and rosé
Served with grilled chicken, meatballs, roasted vegetables
\$36/person





Backyard BBQ

ENJOY A MORE CASUAL STYLE MEAL WITH A BBQ ON OUR OUTDOOR GRILLS OVERLOOKING THE COURSE

GRILLED CHICKEN, PORK TENDERLOIN AND BEEF BRISKET, VEGETABLE KABOBS

This selection includes choice of two salads:

Fresh house salad
Traditional Caesar salad
Pasta salad
Crispy coleslaw

Served with a choice of whipped potatoes or potato salad
\$42/person

Note: If you have vegetarian or vegan guests, we can serve them a plated selection

LATE NIGHT SNACKS (CAN ALSO BE SERVED AT ANY TIME THROUGH THE EVENT):

GOURMET ARTISAN PIZZA GF
\$10/person - vegetarian available

POUTINE BAR V
With all the fixings
\$8/person - add bacon \$1/person

SLIDERS ON THE GRILL
With all the fixings
\$9/slider - add fries \$5/person

MINI FISH & CHIPS
Served in bamboo cones with tartar sauce and a wedge of lemon
\$10/person

TACO STATION
with soft tacos, salsa, sour cream, battered fish, pulled pork and spicy ground beef, lettuce, and cheese
\$12/person

**For every hour of food service after 9pm, an additional \$50 service fee will apply

All our selections are made from as local as possible ingredients, and entirely from scratch by professional chefs and cooks. This allows us to accommodate special diets and most special requests.

Prices quoted do not include taxes (HST) and gratuities (15%). Prices are subject to change.

Please note that Mill River Resort charges a handling fee for wedding cakes, \$2/person for the cake to be plated and served.

GF Gluten Free Option V Vegetarian or Vegan Option

Beverage Services

CUSTOMIZE YOUR DRINK SERVICE AS YOU WISH. MILL RIVER RESORT OFFERS PROFESSIONAL AND FRIENDLY BAR SERVICE INCLUDED IN YOUR BOOKING FEE. YOU CAN INCLUDE THE FOLLOWING FOR AN EVEN MORE ENJOYABLE EVENT FOR YOU AND YOUR GUESTS:

PUNCH, SANGRIA
(Price varies with selections) non-alcoholic available

TABLE WINE
Wine on each table for your guests. For this service, the wine must be from PEI LCC. Homemade wine or brought in wine is not permitted as per PEI LCC licencing policy

DRINK SPECIALS
Offer your guests a lower cost with a drink special on one of your favorite cocktails or variety of beer or wine (example, buck a beer, or two-dollar cocktails). You are charged after your event for the balance of the number of drinks purchased

DRINK TICKETS
We can provide you with any number of drink tickets and for whatever types of drinks you determine. They can be given out or placed at guest place settings. We charge you for the drink tickets handed in (used) after your reception

OPEN BAR
You determine the budget, time limit, and type of drinks for your complimentary bar and we can give you updated information at any time of the evening with our computer system. Our professionally trained bar staff ensure all guests are served responsibly so all can enjoy a wonderful time

Breakfasts

QUICK AND CLASSIC
Fresh muffins, cinnamon buns, scones
Yogurt parfaits
Coffee, tea, and juice
\$11/person

HEALTHY AND SMART
Fresh fruit
Greek yogurt
Grain toast with butters and avocado
Coffee, tea and juice
\$15/person

ISLANDER BREAKFAST
Scrambled eggs
Bacon and beans
Home fries
Toast selection and butters
Coffee, tea and juice
\$16/person





Lunches

RESORT BUFFET
Vegetable soup, sandwiches, and salad
Assorted squares
Tea and coffee
\$20/person - add protein to soup for \$2/person

PASTA BUFFET
Three pastas (linguine, penne, and rotini)
Three sauces (marinara, rosé, alfredo)
Served with grilled chicken, meatballs and roasted vegetables
Garlic toast
Caesar salad
\$30/person

PLATED LUNCH
Fresh vegetable stir fry with beef, chicken, or;
Broccoli, ham, and cheese quiche with a house salad, or;
Fish and chips with house made tartar and coleslaw
\$22/person

Take a Break

COFFEE AND TEA INCLUDED

FRESH BAKED MUFFINS AND SCONES
\$3/person

FRESH FRUIT
\$7/person

VEGETABLE TRAY
\$5/person

MILL RIVER POWER BAR (MADE IN HOUSE)
\$15/dozen

CHEESE TRAY
\$7/person

ASSORTED SWEETS
\$3/person

Sports Team Menu

ENJOY A HEALTHY AND HEARTY MEAL BEFORE OR AFTER THE GAME! PRESELECTION MUST BE SUBMITTED 24 HOURS PRIOR TO YOUR MEAL SO OUR KITCHEN CAN BE FULLY PREPARED TO SERVE YOU

ALL SELECTIONS \$19/PERSON, KIDS UNDER TEN \$14

SPAGHETTI AND MEATBALLS
With Caesar salad, garlic toast

BURGER AND FRIES
With cheese, lettuce, pickles

CHICKEN TENDERS AND FRIES
3 tenders served with a side of coleslaw

FRIES WITH THE WORKS
Waffle fries, seasoned ground beef, mushrooms, onions, and peas with our house gravy

LASAGNA
With Caesar salad, garlic toast

VEGETABLE STIR FRY
On rice



GF *Gluten Free Option* **V** *Vegetarian or Vegan Option*

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