

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](http://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)

### 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

...



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

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



...

#### 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

1 1/4-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, 1 1/4-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

### 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 rose  
Served with grilled chicken, meatballs, roasted vegetables  
\$36/person

**GF** Gluten Free Option

**V** Vegetarian or Vegan Option

\*Prices are subject to applicable taxes.

Prices subject to change. Gratuities not included.





## 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

\$10/person - vegetarian available

#### POUTINE BAR

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.

 Gluten Free Option

 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

\*Prices are subject to applicable taxes.

Prices subject to change. Gratuities not included.

