

BANQUET & RECEPTION MENUS



MILL RIVER

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

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 (priced per person)

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

Cheese tray \$12 **V**

Served with crackers and grapes.

Fruit tray \$12 **GF** **V**

Assorted cocktail sandwiches and wraps \$10

Can include vegetarian and gluten free.

Charcuterie board \$16

Assorted cured meats, pickles, olives, and mustards. Accompanied by baguette slices and garnish.

SEAFOOD

Bacon wrapped scallops \$45 **GF**

Crab cakes with roasted red pepper aioli \$46

Shrimp spring rolls \$40 **GF**

PEI steamed mussels \$12 **GF**

Garlic and white wine, beer, or tomato basil; choose any or all.

PEI oysters **GF**

Freshly shucked and served with lemon wedges and cocktail sauce.

Mini lobster rolls

Market Price.

BEEF

Mini beef wellington bites \$27

BBQ meatballs \$25 **GF**

With our house made whiskey sauce.

Pulled beef sliders \$39

With crispy slaw on a fresh mini molasses bun.

**Pricing may be adjusted based on market conditions or availability.*

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

CHICKEN

Thai chicken skewers \$39 **GF**

Chicken wings \$18 **GF**

Phyllo wrapped chicken \$5
With mushrooms.

VEGETARIAN

Goat cheese stuffed mushrooms \$25

Vegetarian spring rolls \$25 **GF**

Bruschetta \$30

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 \$75

10 oz prime rib with au jus, yorkshire pudding, whipped potato, seasonal vegetables.

CHICKEN SUPREME \$46

A tender 7 oz chicken breast roasted in a rosemary lemon glaze, whipped potato, seasonal vegetables.

ROAST TURKEY \$39

Roast turkey served with our cranberry sauce, pan gravy, savory dressing, whipped potato, and seasonal vegetables.

GRILLED PORK TENDERLOIN \$35

With fresh chimichurri, whipped potato, and seasonal vegetables.

SALMON FILLET \$50

7 oz salmon fillet with lemon butter sauce, whipped potato, and seasonal vegetables.

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BAKED HADDOCK \$38

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

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 \$38

Choice of ginger teriyaki or mango sauce, served on a bed of rice.

VEGETABLE VINDALOO CURRY \$36

Cauliflower, mushrooms, potatoes, zucchini, masala on rice.

PLATED CHILDREN'S SELECTIONS, FOR CHILDREN TEN AND UNDER \$14 (seafood excluded)

A smaller version of the main choice, or Gourmet mac and cheese, or Chicken tenders and fries.

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 per person.

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

Coffee and tea service.

**Pricing may be adjusted based on market conditions or availability.*

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

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 cost.

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 \$39

Carved roast turkey with homemade savoury dressing, pan gravy and cranberry sauce, served with choice of potato and fresh vegetables in season.

ROAST HIP OF BEEF BUFFET \$40

Carved tender Atlantic roast beef with au jus and horseradish, served with choice of potato and fresh vegetables in season.

BAKED HAM \$38

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.

PASTA BUFFET \$36

Includes 3 pastas: rotini, linguini, penne
3 of our homemade sauces: alfredo, marinara, and rosé
Served with grilled chicken, meatballs, roasted vegetables.





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 \$42

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.

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

LATE NIGHT SNACKS (CAN BE SERVED AT ANY TIME THROUGH THE EVENT) (priced per person)

GOURMET ARTISAN PIZZA \$14 V

Vegetarian available.

POUTINE BAR \$10 V

With all the fixings.

SLIDERS ON THE GRILL \$39

With all the fixings.

MINI FISH & CHIPS \$14

Served in bamboo cones with tartar sauce and a wedge of lemon.

TACO STATION \$12

With soft tacos, salsa, sour cream, battered fish, pulled pork and spicy ground beef, lettuce, and cheese.

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

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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 \$14

Fresh muffins, cinnamon buns, scones
Yogurt parfaits
Coffee, tea, and juice

HEALTHY AND SMART \$16

Fresh fruit
Greek yogurt
Grain toast with butters and avocado
Coffee, tea and juice

ISLANDER BREAKFAST \$18

Scrambled eggs
Bacon and beans
Home fries
Toast selection and butters
Coffee, tea and juice





Lunches

RESORT BUFFET \$20

Vegetable soup, sandwiches, and salad
Assorted squares
Tea and coffee

PASTA BUFFET \$30

Three pastas (linguine, penne, and rotini)
Three sauces (marinara, rosé, alfredo)
Served with grilled chicken, meatballs and roasted vegetables
Garlic toast
Caesar salad

PLATED LUNCH \$24

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.

Take a Break (priced per person/piece)

COFFEE AND TEA INCLUDED

FRESH BAKED MUFFINS AND SCONES \$3

FRESH WHOLE FRUIT \$2

VEGETABLE TRAY \$10

MILL RIVER POWER BAR \$15

Made in house, priced per dozen

CHEESE TRAY \$12

ASSORTED SWEETS \$3

MINI COOKIE BAKER \$2

**Pricing may be adjusted based on market conditions or availability.*

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

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.

