



Comfortable Stays. Memorable Gatherings. Timeless Tobermory.

2026

Event Menus



Breakfast - Plated

Beverages

- Coffee
- Black & Herbal Teas
- Selection of Juices

Breakfast Entrees – Select 2 Options for Your Guests

- Scrambled Eggs, with choice of bacon or sausage, home fries, toast
- Greek 2 Egg Omelette - Onions, Tomato, Feta Cheese, home fries, toast
- Western 2 Egg Omelette - Onions, Ham, home fries, toast
- Breakfast Burrito – scrambled eggs with black eyed peas braised with tomatoes, spinach, onions, mushrooms and green peppers in a tortilla wrap
- French Toast, with choice of bacon or sausage, maple syrup



Preorder Required

Breakfast - Buffet

Scrambled eggs, with choice of bacon or sausage
Home fries
Toast station, butter and preserves

Selection of Pastries
Croissants
Butter, Jam and Marmalade

Selection of Cereals
With 2% milk and Oat Milk

Fresh Fruit Platter
Cantaloupe, watermelon, grapes, pineapple and berries

Selection of Juices, Coffee and Tea



Breakfast - Continental

Assorted Pastries and Muffins, Butter, Preserves
Plain Greek Yogurt
Whole Fruit – Apples and Bananas
Orange Juice, Apple Juice and Milk
Coffee/Tea

Add Ons

- Assorted Pastries, Muffins, Croissants, Butter, Preserves \$4 Per Person
- Breakfast Buddy – Egg, Ham and Cheese served on an English Muffin \$7.00 Each
- Eggs Benedict \$7.00 Per Person
- Fresh Seasonal Sliced Fruit \$3.50/Person
- Assorted Cereals \$4.00 Per Person
- Chilled Fruit Juices \$3.75 Per Person
- Milk Oat Milk \$3.50 Per Person



Lunch Boxes

Individually Boxed for each Guest

Sandwich Options - Ham & Cheese, Tuna Salad, Salmon Salad, Egg Salad, Veggie Wrap

Granola Bar

Piece of Fresh Fruit

Beverage - Choice of Juice or Pop



Sandwich Option Preorder Required

Please select One Sandwich Option Per Box

Lunch - Plated

Soup of the Day or Garden Salad with Balsamic Dressing – Select One for Group
Upgrade to Caesar or Greek Salad \$3.00 Per Person

Entrees – Please select 3 options for your Group to Choose From

- Fish Taco Wrap - Hand battered Haddock crisp lettuce, tomato, fresh onion and our house spicy mayo in a tortilla wrap
- Western Sandwich - Ham, onions and eggs, omelette style, on toasted bread
- Grilled Tuna Melt- Tuna mixed with creamy mayo, grilled with cheese
- Chicken Caesar Wrap - Breast of chicken, crisp romaine, parmesan, bacon bits house made Caesar dressing in a tortilla wrap
- Falafel Wrap - House made hummus, lettuce, tomato, fresh onion wrapped in tortilla



Homemade Cinnamon Bread Pudding - drizzled with caramel sauce, cinnamon & whipped cream

Coffee or tea or pop

Preorder Required 7 Days Prior

Lunch - Buffet

Choice of Salads – Please Select 2 Options

Garden Salad with Balsamic Dressing

Pasta Salad with

Vegetable Crudit  with Dip

Upgrade to Caesar or Greek Salad \$3.00 Per Person

Soup of the Day, Crackers

Build Your Own Sandwich - Cold Cuts, Selection of Fillings

Variety of Breads, Butter

Garnish – Lettuce, Tomato, Sliced Onion

Condiments

Dessert Squares

Coffee and Tea



Dinner Buffet

Soup of the Day, Crackers

Broccoli Salad

Mixed Greens, Balsamic Dressing

Beet Salad

Upgrade to Caesar or Greek Salad \$3.00 Per Person

Please Select 3 of the Above

Dinner Entrees – Please Select 2 for your Guests

- Lemon Garlic Chicken Breast - Marinated with Mediterranean Seasoning, Lemon Butter Sauce
- Georgian Bay Whitefish - Lightly breaded, Lemon Butter Sauce
- Bang Bang Salmon Fillet – Sweet Chili, Garlic and Soy Sauce
- Braised Beef Short Ribs – Additional \$10 Per Person
- Roasted Prime Rib, au Jus – Additional \$18 Per Person

Roasted Potatoes

Fresh Seasonal Vegetables

House Made Desserts- Pastries, Bread Pudding and Rice Pudding

Coffee/Tea/Pop



Dinner - Plated

Soup du Jour or Garden Salad with Balsamic Dressing

Upgrade to Caesar or Greek Salad \$3 Per Person

Please Select 1 of Above

Entrée Options – All Served with Roasted Potatoes & Seasonal Vegetables – Please Select 2 For Your Guests

- Lemon Garlic Chicken Breast - Marinated with Mediterranean Seasoning, Lemon Butter Sauce
- Georgian Bay Whitefish - Lightly breaded, Lemon Butter Sauce
- Bang Bang Salmon Fillet – Sweet Chili, Garlic and Soy Sauce
- Braised Beef Short Ribs – Additional \$10 Per Person
- Roasted Prime Rib, au Jus – Additional \$18 Per Person
- Vegetable Curry - Medley of Vegetables with Black Beans & Rice in a Spiced Coconut Milk Sauce



House Made Dessert

Coffee/Tea/Pop

Preorder Required 7 Days Prior

Notes

- Vegetarian, Vegan and Gluten Free Options available
- Customized menus available.
- Please contact us directly about pricing.
- All charges are subject to applicable taxes and 18% gratuity
- Confirmed number of guests for meals must be received 14 days prior to event

Dining

- All groups of 20 or more Guests will be served in our banquet facilities
- Groups of less than 20 Guests will be served in Pharos Restaurant

