

REIGN





PRIVATE DINING ROOMS

Seats up to 12 guests



RESTAURANT DINING ROOM

Seats up to 114 guests



EVENTS & RECEPTIONS

Reception for up to 170 guests

LOBBY

PRIVATE DINING ROOMS

CAPACITY: 10 – 12 guests



ROYAL ROOM

Commanding and exclusive presence.

Cobalt blue leather lined room with boardroom-style oak table. The Royal Room is equipped with a hidden 55" inch LCD TV, ceiling speakers with HDMI connection, USB port and Mersive Solstice Pod for content sharing.

Capacity: 12



MANOR ROOM

Focused and secluded.

Warm walnut room with round table, stately murals and floor to ceiling windows draped with cascading curtains. The Manor Room is equipped with a 55" inch LCD TV, ceiling speakers with HDMI connection, USB port and Mersive Solstice Pod for content sharing.

Capacity: 10

RESTAURANT DINING ROOM



GARDEN ROOM

Richly debonaire ensemble dining.

Sleek leather banquettes and rich Canadian walnut wood finishing, REIGN's dining room is the ideal venue for a grand dining affair.

Capacity: 50



ATRIUM

Timeless elegance.

With its gold filigree, emerald velvet banquettes and warm lighting, the Atrium offers elegance to your private dining experience. Reserve for an intimate affair, or combine with the Garden Room for a grand event.

Capacity: 28



PAVILION

Open and inviting.

Ideal for welcome receptions, the Atrium is characterized with warm and inviting features. Floor to ceiling windows that look out onto the hotel's east lobby are draped with luxe curtains that can be drawn for added privacy.

The Pavilion is available only when the Garden and Atrium Rooms are booked.

Capacity: 36

EVENTS & RECEPTIONS

CAPACITY: 170 guests



Charming Art Deco speakeasy.

An inviting and intimate space equipped with LCD TVs for programming and streaming, a grand piano for live entertainment, and a dedicated bartender - after all, when it REIGNS, it pours.

LUNCH GROUP PRIX FIXE MENU

*Choice of 3 Courses, Minimum 10 people, 79 per person
Add an additional starter for 18 per person*

STARTERS

LEEK & POTATO SOUP

Roasted Mushroom, Coconut, Hazelnut

ESCAROLE SALAD

Mighty Harvest Greens, Radicchio, Mustard Vinaigrette,
Pistachio, Smoked Oka

ALBACORE TUNA CRUDO

Citrus Vinaigrette, Gooseberries, Chili, Cilantro

MAINS

CAPE D'OR SALMON

Roasted Cauliflower, Sautéed Kale, Charred Onion, Salmon Roe Velouté

STEAK FRITES

6 oz Marinated Flat Iron, House Cut Fries, Peppercorn Jus, Garlic Aioli

WHEAT BERRY RISOTTO

Squash, Salsa Verde, Baby Fennel, Roasted Pearl Onions, Sage

DESSERT

CHOCOLATE LAYER GÂTEAU

Araguani 72%, Manjari 65%, Equatoriale 55% Rich Truffles,
Bourbon Vanilla Ice Cream

CARAMELIZED APPLE CHEESECAKE

Baked Cheesecake, Vanilla Sour Cream, Apple Compote, Rosemary & Lavender

DINNER GROUP PRIX FIXE MENU

*Choice of 3 Courses, Minimum 10 people, 99 per person
Add an additional starter for 18 per person*

STARTERS

LEEK & POTATO SOUP
Roasted Mushroom, Coconut, Hazelnut

ESCAROLE SALAD
Mighty Harvest Greens, Radicchio, Mustard Vinaigrette,
Pistachio, Smoked Oka

BEETROOT SALAD
Orange, Puffed Quinoa, Lindsay Goat Cheddar, Citrus Vinaigrette

MAINS

CAPE D'OR SALMON
Roasted Cauliflower, Sautéed Kale, Charred Onion, Salmon Roe Velouté

6 OZ PRIME CANADIAN TENDERLOIN STEAK
Glazed Mushrooms, Broccolini, Green Peppercorn Jus, Whipped Potato

CORNISH HEN
Peas and Carrots, Carrot Butter, Chicken Jus

WHEAT BERRY RISOTTO
Squash, Salsa Verde, Baby Fennel, Roasted Pearl Onions, Sage

DESSERT

CHOCOLATE LAYER GÂTEAU
Araguani 72%, Manjari 65%, Equatoriale 55% Rich Truffles,
Bourbon Vanilla Ice Cream

CARAMELIZED APPLE CHEESECAKE
Baked Cheesecake, Vanilla Sour Cream, Apple Compote, Rosemary & Lavender

*Choice of 4 Courses, Minimum 10 people, 139 per person
Add an additional starter for 18 per person*

STARTERS

LEEK & POTATO SOUP
Roasted Mushroom, Coconut, Hazelnut

ESCAROLE SALAD
Mighty Harvest Greens, Radicchio, Mustard Vinaigrette, Pistachio, Smoked Oka

BEETROOT SALAD
Orange, Puffed Quinoa, Lindsay Goat Cheddar, Citrus Vinaigrette

SECOND COURSE

POACHED SHRIMP COCKTAIL
Green Yuzu Kosho Cocktail Sauce, Lemon

TRUFFLE GNOCCHI
King Oyster & Maitake Mushrooms, Kale, Parmesan

MAINS

CAPE D'OR SALMON
Roasted Cauliflower, Sautéed Kale, Charred Onion, Salmon Roe Velouté

6 OZ PRIME CANADIAN TENDERLOIN STEAK
Glazed Mushrooms, Broccolini, Green Peppercorn Jus, Whipped Potato

CORNISH HEN
Peas and Carrots, Carrot Butter, Chicken Jus

WHEAT BERRY RISOTTO
Squash, Salsa Verde, Baby Fennel, Roasted Pearl Onions, Sage

DESSERT

CHOCOLATE LAYER GÂTEAU
Araguani 72%, Manjari 65%, Equatoriale 55% Rich Truffles, Bourbon Vanilla Ice Cream

CARAMELIZED APPLE CHEESECAKE
Baked Cheesecake, Vanilla Sour Cream, Apple Compote, Rosemary & Lavender

RECEPTION MENU

STATIONED CANAPÉS

A minimum of four dozen per selection is required.

MINI YORKSHIRE PUDDING STATION *77 per dozen*
Parsnips Mash, Smoked Beef and Caramelized Onion

BEETROOT & CITRUS SALAD STATION *77 per dozen*
Citrus Dressing, Lindsey Goat Cheddar, Puffed Quinoa,
Red Vein Sorrel

ASSORTED DESSERT BITES (CHEF'S SELECTION) *77 per dozen*
Meringue, Cheesecake, Chocolate Cake, Lemon Curd

CANAPÉS & HORS D'ŒUVRES

PARMESAN CHEESE SHORTBREAD *77 per dozen*
Roasted Garlic & Cherry Tomato

TUNA TATAKI *77 per dozen*

POACHED SHRIMP *77 per dozen*
Wrapped in Smoked Salmon & Saffron Aioli

MINI TOURTIÈRE *77 per dozen*
Smoked Beef & Puff Pastry

MINI BEEF WELLINGTON *77 per dozen*
Montreal Beef Pie & Puff Pastry

CHICKEN SATAY SKEWERS *77 per dozen*
Marinated & Served Sweet Chili Sauce

BEEF SATAY SKEWERS *77 per dozen*
Marinated & Served Sweet Chili Sauce

TOMATO SALSA *77 per dozen*
Garlic & Basil, Crostini

TORCHED BRIE *77 per dozen*
Pear & Jam on Crostini

LOBSTER SALAD *77 per dozen*
On Savory Scone

RECEPTION MENU

STATIONS

Prices noted are per person.

CRUDITÉ AND DIPS STATION 34

Red Pepper Hummus, Avocado Mash, Corn Tortilla Chips, Assorted Crudité, Marinated Olives, Pepperoncini

SEAFOOD STATION 55

Shucked East Coast Oysters, Smoked Steelhead Trout, Marinated PEI Mussels, Poached Shrimp, Cucumber Mignonette, Horseradish, Tabasco, Yuzu Kosho Cocktail Sauce, Capers, Pickled Red Onions, Lemon, Baguette

CAVIAR ENHANCEMENT

(Accompanied by Crème Fraîche, Chives, Brunoised Shallots, Mini Brioche Buns)

SUSTAINABLE STURGEON CAVIAR 500G 4000 per tin

SUSTAINABLE STURGEON CAVIAR 1000G 8000 per tin

CHEESE & CHARCUTERIE STATION 55

Selection of Locally Cured Meats and Cheese, Apricot Chutney, Wildflower Honey, Pickled Mustard Seeds, Assorted Pickles, Pepperoncini, Baguette

Option to only serve cheese or only charcuterie is available for the same price.

STEAK & FRITES STATION 55

Prime Flat Iron Steaks Sliced, Peppercorn Jus, and House Cut Fries

SLIDER STATION

Prices noted is per dozen. A minimum of four dozen per selection is required.

Choice of:

ROYALE WITH CHEESE 87

Mini Sliders with Ontario Beef Patties, Cheddar Cheese, Shredded Lettuce, B&B Pickle, Royale Sauce, Sesame Brioche Bun

FRIED CHICKEN SLIDERS 87

Mini Sliders with Chili Maple Glazed Fried Chicken, Shredded Lettuce, B&B Pickle, Garlic Aioli, Sesame Brioche Bun

ROAST BEEF SLIDERS 87

Prime Rib Roast, Mustard Horseradish Aioli, Caramelized Onion, Dill Pickle, Sesame Brioche Bun

NOVA SCOTIA LOBSTER & SHRIMP ROLLS 170

Poached Lobster and Shrimp, Root Vegetable Slaw, Tabasco Aioli, Chives, Black Tobiko

BEVERAGE MENU

WINES BY THE BOTTLE

	BOTTLE
SPARKLING	
Santomè Prosecco, Veneto, Italy	90
Christophe Mignon, Champagne, France	160
WHITE	
Dissegna, Pinot Grigio, Veneto, Italy	105
Pascal Jolivet, Sauvignon Blanc, Loire, France	115
Gérard Tremblay, Chablis, Loire, France	125
RED	
Trail Estates, Cabernet Franc, Niagara, Ontario	95
Rosewood, Pinot Noir, Niagara, Canada	110
Catel Noha, Cabernet Merlot, Italy	120
Buehler, Cabernet Sauvignon, Napa Valley, California	150

COCKTAILS

Parties may select two of the following eight cocktails:

SALT + SMOKE MARGARITA	22
Blanco Tequila, Mezcal, Cucumber, Lime, Habanero, Salt	
APRICOT SOUR	22
Bourbon, Apricot, Cinnamon, Lemon	
ESPRESSO MARTINI	22
Vodka, Cold Brew, Coffee Liqueur, Vanilla	
COCONUT DAIQUIRI	22
White Rum, Coconut, Lime	
DUKE OF MANHATTAN	22
Rye Whiskey, Curaçao, Sweet & Dry Vermouth, Bitters	
GRAND SIDECAR	22
Cognac, Orange Liqueur, Black Tea, Lemon, Nutmeg	
SUNSET SPRITZ	22
Aperol, Elderflower, Orange, Sparkling Wine, Rosemary	
CROWN VESPER	22
Gin, Vodka, Fortified Wine, Salt, Lemon	

For an additional cost, parties may select one of the following cocktails:

EARL GREY NEGRONI	24
Gin, Campari, Sweet Vermouth, Earl Grey Tea	
ROYAL YORK OLD FASHIONED	24
Bourbon, Rye, Sugar, Bitters, Orange	
OAXACAN OLD FASHIONED	24
Reposado Tequila, Mezcal, Agave, Mole, Grapefruit	
FREEZER MARTINI	24
Gin, Fino Sherry, Dry Vermouth, Grapefruit	