



AMBASSADOR

CONFERENCE RESORT

The Ambassador offers an excellent selection of meeting and dining facilities plus food and beverage options.

Our professional conference and catering department is eager to help you co-ordinate every detail of your function whether a meeting, conference, or social event.

Our friendly, competent and dedicated team is the final key to ensuring that your function is a success.

Prices and menus listed in effect until December 31, 2012.

*Ambassador Conference Resort
1550 Princess Street, Kingston, Ontario, Canada K7M 9E3 Tel: 613-548-3605, Fax: 613-548-1613
ambassadorhotel.com*

General Information

- Appropriate space has been reserved for your function. The Ambassador Hotel reserves the right to allocate an alternative room suitable for your group's size.
- Menu selection must be submitted at least two weeks in advance of your function.
- Our menus are only a sampling of the possibilities available to you. Distinctive and unique menus may be arranged. Alternative menus due to dietary requirements may be arranged with prior notice.
- Buffets will be offered for a 1-hour period. Should you wish to extend your buffet service time to 1½ hours please advise your catering contact prior to arrival. For further extensions, additional charges will apply:
 - For Breakfast \$1.00 per person for each additional ½ hour
 - For Lunch \$1.50 per person for each additional ½ hour
 - For Dinner \$2.00 per person for each additional ½ hour
- All food and beverage selections are subject to applicable taxes and gratuities.
- A guaranteed number of guests attending must be received at least 3 business days prior to the function. If this guaranteed number is not received the billing will be made out for the number of persons for which the function was originally booked or if higher, the number of attendees. The Ambassador will not be responsible for the quality of service or the quantity of food prepared when the number of guests exceeds 3% of the guaranteed or estimated number of guests.
- Billing will be made for the guaranteed number or if greater, the actual number of attendees.
- The hotel will provide 5% additional seating except in the event of full capacity of the function room.
- Rental charges apply and are negotiable. Kindly contact our office for further details. Rental fee includes one set-up. Labour fees will apply for re-sets.
- The Ambassador Conference Resort must provide all food and beverages.
- A cancellation fee will apply once confirmation is received in writing, verbally or with deposit.
- Audio-visual equipment is available upon request with advance notice. Rates are quoted upon request.
- Unless otherwise specified, all invoices are due and payable upon receipt.
- The Hotel will take all necessary care, however we cannot assume responsibility for the loss or damage to property left in the Hotel prior, during or after an event.
- Social Functions: Advance payment is required. A deposit is required upon confirmation of your reservation. Fifty percent of the estimated cost of the function is due 30 days prior. A credit card number is required 7 days prior for pre-authorized payment of the balance.
- All deposits received are non-transferable and non-refundable.
- The Hotel will not permit the affixing of anything on the walls, floors or ceilings of the rooms with nails, staples, tape or any other substance unless approval is given. In the event this is done and any damage is suffered, the patron responsible for the booking will be billed for the cost of the repair or replacement.
- For events with music (live or recorded) a SOCAN (Society of Composers, Authors, and Music Publishers of Canada) fee will apply. Kindly contact our sales office for further information.

Breakfast Buffets

All Buffets include Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Wake Up at the Ambassador

Selection of Chilled Juices
Seasonal Fresh Fruit
Hot Oatmeal with Assorted Dried Fruits & Nuts
Selection of Fat Free Fruit Bottom Yogurts
Farm Fresh Scrambled Eggs
Home Fried Potatoes
Assorted Freshly Baked Mini Muffins
Toasted Breakfast Breads
Fruit Preserves and Butter

Choice of Two of the Following Selections:

Crispy Bacon, Breakfast Sausages
Smoked Back Bacon **OR** Maple Glazed Ham
\$16
(minimum 25 people)

The Continental Breakfast

Selection of Chilled Juices
Freshly Baked Mini Breakfast Pastries
Fruit Preserves and Butter
\$8.50
With Whole Fresh Fruit \$10
(minimum 6 people)

Breakfast on the Go

Selection of Chilled Juices
Breakfast Sandwiches:
Farm Fresh Egg, Maple Glazed Ham,
Canadian Cheddar Cheese on a Toasted Thintini Bun **OR**
Scrambled Eggs, Peppers, Onions and
Diced Chouriço Sausage Wrapped in a Tortilla **OR**
Freshly Baked Croissant Filled with Farm Fresh Eggs and Monterey Jack Cheese
One Sandwich per person \$12
Two Sandwiches per person \$14
Add Whole Fresh Fruit \$1.25
(minimum 10 people)

Additional Breakfast Selections

Omelet Station \$4	Huevos Rancheros \$4
Mini Belgian Waffles \$4	Quiche \$4
Cold Assorted Cereals with 2% Milk \$3	Vegetarian Frittata \$4
Whole Wheat or Buttermilk Pancakes \$4	

Price per person. Prices subject to applicable tax and gratuity

Break Time

Themed Breaks

Minimum 10 people, unless otherwise stated

Eat Healthy

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Selection of Chilled Juices
Create Your Own Parfait (French Vanilla Yogurt, Dried Fruits, Nuts and Maple Honey Granola),
Fresh Seasonal Fruit, Berries

\$11

Trail Mix Break

Create Your Own Trail Mix (Granola, Shredded Coconut, Dried Cranberries,
Raisins, Chopped Walnuts, Peanuts, M&M's), Whole Fresh Fruit
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Assorted Juices, Soft Drinks

\$10

Up At Dawn

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Selection of Chilled Juices,
Freshly Baked Mini Muffins, Seasonal Fruit Skewers

\$10

Chill'n On Sundaes

Scooped Vanilla Ice Cream, Sundae Garnishes and Sweet Sauces, Wafer Cups,
Selection of Old Fashioned Bottled Sodas

\$12 (minimum 25 people)

At the Doughnut Shop

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Selection of Chilled Juices,
Assorted Doughnuts, Sugar Cookies and Scones

\$9

Put Your Hand in the Cookie Jar

White and Chocolate Milk, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas
Freshly Baked Gourmet Cookies

\$6

Make It A "C" Plus Day

Tropicana Premium Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas,
Orange Poppy Seed Loaf, Citrus Fruit Salad

\$10

Hit It Out of the Ball Park

Cajun Party Mix, Hot Pretzels with a Trio of Mustards, Mini Chocolate Bars, Selection of Old Fashioned Bottled Sodas

\$12

Social Tea at the Ambassador

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Freshly Baked Mini Scones and Lemon Squares

\$8

À La Carte Selections

Sweets

(per dozen)

Coffee, Decaffeinated Coffee & Selection of Teas \$2.50
Assorted Bottled Fruit Juices \$2.75 Each
Assorted Soft Drinks \$2.50 Each
Bottled Water \$2.50 Each
Fresh Fruit Tray \$4
Fresh Whole Fruit \$2.50 Each
Fruit Yogurt \$2.75 per Cup

Assorted Mini Breakfast Pastries \$21
Assorted Tarts \$22
Brownies and Squares \$20
Gourmet Cookies \$14
Sugar Cookies \$16
Assorted Granola Bars \$15
Assorted Fruit Breads (per loaf – 12 slices) \$12

Price per person, unless otherwise stated. Prices subject to applicable tax and gratuity

Luncheon Buffets

Minimum 10 people, unless otherwise stated

All Buffets include Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Teas, Bottled Water and Soft Drinks

The Business Lunch

Soup from the Chef's Kettle
Mixed Field Greens
Ranch and Italian Dressings
Garden Pasta Salad
Assorted Cold Sandwiches on European Crusty Buns
Sweet Gherkins
Seasonal Fresh Fruit and Domestic Cheeses
Fresh Baked Gourmet Cookies
Coffee, Tea, Bottled Water, Soft Drinks
\$22

The Deli Corner

Fresh Baked Rolls and Butter
Ambassador's Award Winning Chili Con Carne
Cobb Salad
Ranch Dressing and Balsamic Vinaigrette
Shaved Deli Meats, Egg and Tuna Salad
Deli Style Potato Salad
Crisp Deli Pickle Spears
Seasonal Fresh Fruit, Cubed Domestic Cheeses
Assorted Squares
Coffee, Tea, Bottled Water, Soft Drinks
\$22

The California Lunch

Crisp Baby Spinach and Watercress Salad
Dijon Honey Mustard Dressing and Classic Herbed Vinaigrette
Chef Made Coleslaw in a Light California Style Vinaigrette
Flour Tortilla Wraps Filled with Assorted Meats and Spreads
Jardinière-Marinated Vegetables
Seasonal Fresh Fruit
Assorted Fruit Tarts and Fruit Squares
Coffee, Tea, Bottled Water, Soft Drinks
\$22

Enhance Your Buffet with a Hot Sandwich

Chicken Fajita Wrap, Vegetable Wrap, Grilled Cheese,
Hot Reuben, Open Faced Beef Melt
\$3

For groups fewer than 10 people, please join us in JM's Restaurant & Lounge.
For service of these buffets after 3:00pm, please add \$4.00 per person.

Price per person. Prices subject to applicable tax and gratuity

Luncheon Buffets

Minimum 25 people, unless otherwise stated

All Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas
Bottled Water and Assorted Soft Drinks

The Roman

Garlic Bread Sticks
Italian Wedding Soup **OR**
Tomato Basil Soup with Meatballs
Create Your Own Caesar Salad **OR**
Italian Blend of Salad Greens
Classic Italian and Caesar Dressings
Vine Ripened Tomato, Provolone Cheese,
Prosciutto and Sweet Basil Salad
Baked Bocconcini Pasta Bolognese

Choose One of the Following Pastas:
Spinach and Ricotta Cheese Filled
Cannelloni Alfredo **OR**
Cheese Tortellini in Pesto **OR** Marinara Sauce

Seasonal Fresh Fruit Display
Tiramisu Torte
\$23

Additional Hot Selections

Baked Chicken Parmesan **OR**
Veal Scaloppine
Roasted Garlic and Parmesan Cream Sauce
\$3

Take a Wok Through China

Create Your Own Asian Salad
A Blend of Salad Greens and Assorted Garnishes
Toasted Sesame Dressing and
Raspberry Vinaigrette
Oriental Styled Coleslaw
Asian Style Vegetable Salad
Chicken **OR** Beef Stir-fry
With Citrus and Ginger Enhanced Teriyaki Glaze
Fried Chicken Balls with Plum **OR**
Sweet & Sour Sauce
Vegetable Fried Rice **OR**
Steamed Soya Flavoured Cantonese Noodles
Mini Egg Rolls
Seasonal Fresh Fruit
Fortune Cookies and Assorted Citrus Tarts
\$23

Step Into Our Pizzeria

Baked Italian Herb and Garlic Pizza Fingers
A Blend of Italian Salad Greens
Classic Italian and Sundried Oregano Dressings
Jardinière – Marinated Vegetables

Assorted Pizza

(choose two of the following)
All Dressed, Pepperoni and Cheese, Four Cheese,
Roasted Piri Piri Chicken, Hawaiian,
Philly Cheese Steak

Oven Baked Cinnamon and Sugar Dessert Sticks
With Assorted Dipping Sauces **OR**
Fruit Filled Mini Dessert Panzarotti
\$22

Additional Hot Selection

Baked Chicken and Tortellini Alfredo
\$2

Cruising in the Mediterranean

European Breads with Assorted Spreads
Tossed Mediterranean Greens
Garnished with Feta Cheese and Black Olives
Red Wine Vinaigrette
Greek Oregano and Feta Cheese Dressing
Artichoke, Sweet Bell Pepper,
Vine Ripened Tomato and Cucumber Salad

Hot Entrées

(choose one of the following)
Seared Chicken Souvlaki **OR**
Pork Souvlaki **OR**
Roasted Lemon Oregano Chicken
Finished with a Greek Velouté

Mini Spanokopita
Mediterranean Rice Pilaf
Seasonal Fresh Fruit, Mini Baklava
\$23

For groups fewer than 25 people, please see previous page or join us in JM's Restaurant & Lounge.
For service of these buffets after 3:00pm, please add \$6.00 per person.

Price per person. Prices subject to applicable tax and gratuity

Executive Luncheon Buffets

European Rolls and Butter
Chef's Daily Soup
Tossed Garden Greens
Balsamic Vinaigrette & Creamy Italian Dressing
Chef's Choice of Potato or Grains and Fresh Seasonal Vegetables
Selection of Desserts from Our Baker's Table
Seasonal Fresh Fruit
Coffee, Decaffeinated Coffee, Assorted Teas, Bottled Water, Soft Drinks

Choice of the Following Hot Entrées:

Roasted Fresh Italian Herbed Chicken

Roasted Garlic and Red Pepper Glaze

Galinha Churrasco a Moda Portuguesa

Portuguese Style Chicken in Piri Piri BBQ Sauce

Portuguese Styled Pork Bifana

Marinated Pork Loin in a Crusty Bun

Pan Fried Local Lake Trout Almandine

Lemon Infused Beurre Blanc Sauce, Almonds

Poached Atlantic Salmon

Lemon Caper Beurre Blanc Sauce

Baked Spinach and Ricotta Cheese Filled Cannelloni

Hearty Marinara Sauce

AAA Chef Carved Oven Roasted New York Striploin

Baco Noir Infused Pan Sauce

(Please add \$3 per person)

One Entrée: \$23

Two Entrées: \$26

Three Entrées: \$29

(minimum of 25 people)

For service of these buffets after 3:00pm, please add \$6.00 per person.

Price per person. Prices subject to applicable tax and gratuity

Dinner Accompaniments

Entrées Include: European Bread & Butter, Soup **OR** Salad, Chef's Selection of Seasonal Fresh Vegetables and Potatoes or Grains, Dessert, Coffee, Decaffeinated Coffee, Assorted Teas
Soup **AND** Salad \$3.50

Soups

Italian Wedding Soup

Classic Style Portuguese Caldo Verde

Flavoured with Chouriço Sausage, Chiffonade of Collard Greens and a Drizzle of Portuguese Olive Oil

Sweet Sherry and Thyme Infused Onion Soup, Garlic Parmesan Crostini

Cream of Spiced Pumpkin Soup, Caramel Molasses

Fired Roasted Red Pepper Bisque, Roasted Asparagus and Parmesan Mousse

Purée of Curried Roasted Heirloom Carrot Soup, Ginger Infused Crème Fraîche

Salads

Chef's Selected Salad Greens

Mixed Greens, Shredded Carrot, Vine Ripened Tomato, English Cucumber,
Red Radishes, Aged Balsamic Vinaigrette

Mexican Salad

Peppery Baby Arugula, Roasted Corn Kernels, Sliced Avocados,
Chili Flavoured Tortilla Sticks, Cilantro Lime Vinaigrette

Sicilian Style Garden Salad

Crisp Romaine Hearts and Radicchio, Pan Fried Pancetta, Red Grape Tomatoes,
Pickled Pepperoncini, Black Olives, Parmesan, Roasted Red Pepper Dressing

Caesar's Twist

Chef Cut Crisp Romaine Hearts, Chiffonade of Italian Prosciutto,
Garlic Flavoured Croutons, Sharp Asiago, Creamy Caesar Dressing

Autumn's Flavours

Bitter Chicory Greens and Cut Radicchio, Toasted Pecans,
Local Sliced McIntosh Apples, Raisins, Cheddar, Spiced Nutmeg Cinnamon Dressing

Desserts

Classic Cheesecake on an Oatmeal Cookie Crust with Cherry, Blueberry or Strawberry Topping

Chocolate Truffle Royale Cake

Chocolate Raspberry Mousse Torte

Medley of Fresh Seasonal Fruit

Nouvelle Trifle

Grand Marnier Torte

Rich Chocolate Extravaganza Torte

Apple Streusel Torte

Price per person. Prices subject to applicable tax and gratuity

Dinner Entrées

AAA Oven Roasted Prime Rib of Beef

Fresh Thyme Crusted, Field Mushroom Ragout
\$36

Seared Buttery Tarragon Supreme Breast Chicken

Oaked Chardonnay Cream Sauce
\$32

AAA Oven Roasted New York Striploin of Beef

Baco Noir Pan Sauce
\$36

Asparagus and Chèvre Cheese Stuffed Supreme Breast of Chicken

Roasted Garlic and Yellow Pepper Cream Sauce
\$32

Fine Espresso Crusted AAA Filet Mignon

Rich Chocolate Demi-Glace
\$40

White Wine and Citrus Flavoured Court-Bouillon Poached Atlantic Salmon

Lemon Scented Beurre Blanc Sauce
\$32

Sizzling Tasteful Duet

Medallion of AAA Filet Mignon Accompanied by
An Oven Roasted Supreme Breast of Chicken **OR**
Seared Atlantic Salmon, Maltaise Sauce
\$42

Pan Seared Local Fresh Water Filet of Trout Almandine

Lemon Infused Beurre Blanc Sauce, Almonds
\$32

Vegetarian Selections

Grilled Herbed Tofu on Winter Squash Risotto Cakes

Garden Tomato Sauce
\$32

Braised Baby Spinach and Ricotta Cheese Filled Cannelloni

Roasted Garlic Parmesan and Basil Tomato Sauce
\$32

Pan Fried Eggplant and Zucchini Parmesan

On Tossed Flavoured Vegetable Fettuccine, Pine Nuts,
Hickory Yellow Tomato Sauce
\$32

Entrées include: European Bread & Butter, Soup **OR** Salad, Chef's Selection of
Seasonal Fresh Vegetables and Potatoes or Grains, Dessert, Coffee, Decaffeinated Coffee, Assorted Teas
Please refer to Dinner Accompaniments (previous page)
Soup **AND** Salad \$3.50

We request that menu selection (one starter, entrée and dessert) be the same for all guests
in attendance. All split meals (more than one entrée), excluding a maximum of one
vegetarian selection, are subject to a \$3.00 per person surcharge in addition to the quoted
menu prices. Accompaniments are limited to one.

Price per person. Prices subject to applicable tax and gratuity

Gala Package

Package Includes

Votive Candle Light for Each Table
Podium and Microphone, Menu Card for Each Table, Easel for Seating Chart
White Chair Covers, Round Floor-Length White Table Linen, Overlays and Napkins in an Array of Colours

Cocktail Reception Including:
Fresh Crudités, Assorted Domestic Cheese & Crackers, Hot Hors D'Oeuvres-3 Pieces per Person
Dinner Wine Service-2 Glasses of House Wine per Person

European Bread and Butter

Choice of One of the Following Salads

True Blue Summery Salad

Chef's Selection of Fine Salad Greens, Sweet Local Blueberries in Season, Toasted Walnuts, Brie,
In a Cucumber Cup, White Balsamic Vinaigrette

Summer Loves Strawberry Salad

Romaine Hearts and Radicchio, Local Strawberries in Season, Toasted Pecans,
Chèvre Cheese, In a Parmesan Cup, Strawberry Mint Vinaigrette

Vine Ripened Tomato Provolone Salad

Yellow and Red Tomatoes, Provolone, On Bright Green Spinach,
Pan Fried Julienned Italian Pancetta, Cellar Aged Balsamic Vinaigrette

Choice of One of the Following Entrées

Served with Chef's Choice of Seasonal Market Fresh Vegetables And Potatoes or Grains

Oven Roasted AAA Prime Rib of Beef

Chef's Blend of Aromatic Spices, Rich Field Mushroom Ragout

Supreme French Style Chicken Cordon Bleu

Buttery Tarragon and Chardonnay Sauce

Grilled Summery Supreme Breast of Chicken

Fresh Pico de Gallo

Pan Fried Local Fresh Water Trout Fillet

Lemon Infused Beurre Blanc Sauce, Toasted Almonds

Choice of One of the Following Desserts

Tuxedo Mousse Filled Chocolate Cup

A Duo of Rich Chocolate Mousse and Vanilla Bean Mousse in a Victorian Chocolate Cup

Strawberry Dream Cake

An Orange Flavoured Biscuti, Layers of Strawberry Compote and Vanilla Mousse Topped with Whipped Cream

Chocolate Truffle Royale Cake

Layers of Chocolate Truffle, White Chocolate Truffle and Devil's Food Cake
Under a Blanket of Rich Dark Chocolate Indulgence

Coffee, Decaffeinated Coffee, Assorted Teas and Chocolate Truffles

\$84 per person

Prices subject to applicable tax and gratuity

Traditional Dinner Buffet

European Rolls and Butter
Blend of Hand Picked Greens **OR** Build Your Own Caesar Salad with Garnishes
A Selection of Flavourful Salad Dressings
Prince Edward Island Potato Salad
Cheesy Cavatappi Pasta Salad
Seasonal Garden Vegetable Salad
Assorted Relish Tray
Display of Hand Shaved Deli Meats and Smoked Salamis
Seasonal Array of Sliced Fresh Fruit and a Display of International Cheeses
Sweets Display from Our Baker's Table
Chef's Choice of Potato or Grains and Fresh Seasonal Vegetables
Coffee, Decaffeinated Coffee, Assorted Teas

Choice of the Following Hot Entrées:

Galinha Churrasco a Moda Portuguesa

Portuguese Style Chicken in Piri Piri BBQ Sauce

Roasted Lemon Tarragon Breast of Chicken

Chardonnay Cream Sauce

Poached Atlantic Salmon

Lemon Scented Beurre Blanc Sauce

Braised Spinach and Ricotta Cheese Filled Cannelloni

Roasted Garlic Parmesan and Basil Tomato Sauce

Oven Baked Bocconcini Pasta Bolognese

Zesty Meat Sauce

Chef Carved AAA Top Sirloin of Beef

Encrusted with Fresh Aromatic Spices and Infused Pan Gravy

AAA Chef Carved Alberta Hip of Beef

Chef Selected Spices, Caramelized Pearl Onions and a Baco Noir Demi-Glace
(minimum 100 people, add \$3 per person)

Chef Carved AAA Oven Roasted Prime Rib of Beef

Fresh Aromatic Spices, Field Mushroom Ragout
(please add \$3 per person)

One Entrée: \$35

Two Entrées: \$37

Three Entrées: \$39

(minimum 50 people)

Price per person. Prices subject to applicable tax and gratuity

Reception Menu

Deluxe Mini Sandwiches

Egg Salad, Tuna Salad, Ham and Swiss,
Oven Roasted Beef and Canadian Cheddar,
Oven Roasted Turkey Breast and Pepper Jack
Cheese, Pastrami and Provolone On Assorted
Rolls, Accompanied by Assorted Spreads
(20 sandwiches)
\$100

International and Domestic Cheese Board

Cheddar, Brie, Camembert, Gouda and Swiss
Cheeses Garnished with Seasonal Fresh Fruit
And Assorted Trio Crackers
(serves approximately 50 people)
\$150

Chilled Assorted Crudités with Dip

Seasonal Market Fresh Vegetables,
Nicely Displayed with a Creamy Garden Dip
(serves approximately 25 people)
\$65

Antipasto Platter

Selection of European Cured Meats,
Pickled Zucchini, Eggplant and Red Pepper,
An Assortment of Italian Cheeses and
Rustic Tomato Bruschetta,
Accompanied by Sliced Baguette
(100 Slices)
\$155

Piquante Chicken Wings

Flavoured in a Zinger Sauce
\$22 per dozen
(minimum 4 dozen)

Slider Bar

Angus Mini Burgers with Cheese,
Assorted Spreads and Garnishes
(25 mini burgers)
\$100

Potato Bar

Yukon Mashed or PEI Baked Potato with Gravy,
Shredded Cheese, Green Onions,
Bacon and Sour Cream
(serves approximately 25 people)
\$75

Chef Rolled European Cured Meat Pinwheel Wrap Sandwiches

Chouriço Sausage and Herb and Garlic Cream
Cheese, Genoa Salami and Pesto Flavoured
Goat Cheese, Prosciutto and Sun Dried Tomato
Olive Paste, Capocollo and Parmesan
Sweet Basil Spread
(30 mini wraps)
\$110

Assorted Breads and Spreads

Roasted Garlic and Fresh Aromatic Hummus
Creamy Roasted Red Pepper Dip and
Italian Bruschetta with a Variety of Breads,
Fried Tortilla Chips and Baked Pita Chips
(serves approximately 25 people)
\$95

Reception Style Bite Size Pizza

All Dressed, Pepperoni and Cheese,
Mediterranean Style Vegetarian, Hawaiian
Smokey BBQ Chicken, and Philly Cheese Steak
(maximum of 2 choices-24 squares per pizza)
\$23 each pizza

Chicken Tenders

With Plum Sauce
\$27 per dozen
(minimum 2 dozen)

European Styled Meatballs

50 Meatballs Stewed in a Rich and Flavourful
Spanish Sauce, Garnished with
Pan Fried Chouriço Sausage
\$70

Sweets from Our Baker

(per dozen)
Assorted Tarts \$22
Brownies and Squares \$20
Gourmet Cookies \$14
Biscotti or Sugar Cookies \$16
Fresh Fruit Tray \$4 – per person

Munchies

Potato Chips \$6.50 per basket
Nachos and Salsa \$8.50 per basket

Beverages

Coffee, Decaffeinated Coffee, Assorted Teas \$2.50 per cup
Assorted Soft Drinks, Bottled Water \$2.50 each

Prices subject to applicable tax and gratuity

Reception Menu

Cold Canapés

Paté Maison

Pan Fried Chouriço and Honey Glazed Fig Chèvre Cheese Spread on Toasted Garlic Crostini

Tropical Mango Shrimp on Coconut Flavoured Pita Chip

Fiery Cherry Tomato Ricotta Cheese and Sweet Basil

Smoked Salmon on Pumpernickel with Balsamic Red Onion and Chèvre Cheese

Shaved St. Jorge with Raspberry Port Compote

Pesto Stuffed Field Mushroom Cap on Pumpernickel Cookie

Curried Smoked Duck Mousse on a Seasoned Flat Bread Cookie

\$26 per dozen

(minimum order 2 dozen)

Hot Hors D'Oeuvres

Mini Spring Rolls with Spicy Plum Sauce

Cheese Batonnets with Marinara Sauce

Southwestern Snakebites with Creole Mustard

Coconut Shrimp with Pina Colada Sauce

Assorted Quiches

Crab and Shrimp Stuffed Field Mushroom Caps

Fried Four Cheese Ravioli with Garden Tomato Sauce

Perogies with Bacon Chive Aioli

Mushroom Duxelle Tarts

Cod Croquettes

Caribbean Chicken Satays with Tropical Mango Chutney

\$27 per dozen

(minimum order 2 dozen)

Action Stations

Prices include Chef for 1.5 hours. A charge of \$25 for each additional half hour will apply.

AAA Chef Carved Alberta Hip of Beef

Accompanied by Caramelized Pearl Onion and Forest Mushroom Ragout, Assorted Rolls

\$1250 (serves 250)

Chouriço Sausage

Portuguese Smoked Sausage Flambéed by Our Chef

\$350 (160 oz)

Pasta Station

Choice of Penne or Rotini Tossed by Our Chef With your Choice of Alfredo and Marinara Sauces

Parmesan, Green Onions, Chili Flakes and Sundried Tomatoes

\$10 per person (minimum 25 people)

Add Grilled Chicken and Grilled Vegetables \$5 per person

Fire Cracker Shrimp

Jumbo Black Tiger Shrimp Sautéed With Cajun Seasonings and Flambéed With Brandy

(serves 50 people)

\$360

Prices subject to applicable tax and gratuity

Wine List

White Wines

Dunes Vidal, Sandbanks Estate Winery, Ontario	\$29
Riesling, Sandbanks Estate Winery, Ontario	\$43
Chardonnay, Pelee Island, Ontario	\$34
Pinot Grigio, Citra, Italy	\$30
Chardonnay, Lindeman's Bin 65, Australia	\$34
Sauvignon Blanc, Trapiche, Argentina	\$29
Soave, Folonari, Italy	\$31
Sauvignon Blanc, Obikwa, South Africa	\$30

Red Wines

Baco Noir, Sandbanks Estate Winery, Ontario	\$29
Cabernet Franc, Sandbanks Estate Winery, Ontario	\$35
Merlot, Pelee Island, Ontario	\$32
Shiraz, Lindeman's Bin 50, Australia	\$35
Merlot, Trapiche, Argentina	\$29
Cabernet Sauvignon Yellow Label, Wolf Blass, Australia	\$45
Cabernet Sauvignon, Obikwa, South Africa	\$30
Valpolicella, Folonari, Italy	\$39

Blush/Sparkling Wines

White Zindandel, Robert Mondavi Woodbridge, USA	\$29
Carta Nevada Sparkling, Freixenet, Spain	\$38

The Ambassador is proud to support the Canadian Wine Industry. We have chosen wines that reflect the different grape varieties as well as the different styles that are offered by some of the wine regions of the world.

We will bring in wines listed with the L.C.B.O.

Please ask your Catering Representative for more details.

Bottles are 750ml

Bar

Cash Bar

(includes taxes)

Liquor (1oz)	\$5.75
Liqueurs/Cognacs	\$6.25-\$8.25
Cocktails	\$7
Coolers	\$6.50
Domestic Beer	\$5.75
Premium Beer	\$6-\$6.25
Wine (5oz)	\$6.25
Soft Drinks (14oz)	\$3

Host (Open) Bar

(includes taxes)

Liquor (1oz)	\$5.50
Liqueurs/Cognacs	\$6-\$8
Cocktails	\$6.75
Coolers	\$6.25
Domestic Beer	\$5.50
Premium Beer	\$5.75-\$6
Wine (5oz)	\$6
Soft Drinks (14oz)	\$2.75

Punches

(approximately 40, 5oz servings)

Fruit Punch	\$75	Liquor (Rum) Punch	\$125
Sangria Punch	\$125	Sparkling Wine Punch	\$125

A charge of \$30 per hour per bartender will apply when bar sales are less than \$350 per bar (minimum charge \$90)

Prices subject to applicable tax (unless otherwise stated) and gratuity

In House Equipment

LCD Projector/Screen (Mitsubishi) (2100 ANSI Lumens (1024 X 768) Resolution)	\$195	Flipchart (includes pad of paper, markers)	\$15
		Easel (stand only)	\$5
		Masking Tape (per roll)	\$5
LCD Projector/Screen (Panasonic PT-LB50U) (2000 ANSI Lumens (1024 X 768) Resolution)	\$195	Extension Cord	\$5
DVD Player or VCR (VHS format)/29" Monitor	\$60	Hook-up Fee	\$25
DVD Player or VCR (VHS Format)	\$30	(includes screen, extension cord and	
CD Player	\$30	4ft table or cart)	
Overhead Projector/Screen	\$50		
Laser Pointer	\$20	Black & White Copy/Printing (per page)	\$0.15
Speaker/Conference Phone	\$25	Colour Copy/Printing (per page)	\$0.75
		Fax: To Send	\$4 + \$1
		(First page + each additional page)	
Microphone (wired, with stand or podium)	\$25	Fax: To Receive (per page)	\$0.15
Wireless Microphone (lapel or handheld)	\$55		
Wireless High Speed Internet Access	Free	Water, Mints, Pens and Note Paper	Free

All equipment is booked on an availability basis only. Prices quoted are per day and subject to applicable taxes.

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