

AMBASSADOR® Banquet & Conference CENTRE

RECEPTIONS





HORS D'OEUVRES

COLD HORS D'OEUVRES

\$19.99 per dozen (minimum 3 dozen)

Stuffed Queen Olive, Bocconcini Cheese and Salami Antipasto Skewer

Hummus and Pita

Watermelon Bites with Fresh Basil, Balsamic Vinegar and Cashews

Cherry Tomatoes stuffed with Crab & Shrimp Mousse

Deviled Eggs "Dijonnaise"

Tiger Prawn with a Spicy Cocktail Sauce

Fresh Asparagus & Cheddar Twists

Southwestern Rolls - Surimi, Cream Cheese, Red Onion, Pepper and fresh Dill

Cajun Shrimp Resting on Guacamole and Fried Tortilla

Cucumber Basket with Chives and Cream Cheese

Grilled Vegetable, Tomato and Feta Bruschetta

Chicken Salad with Cranberries and Cashews on a Breaded Stuffing Crisp

Avocado Crostini with Tomato Mozzarella Cheese

Parmesan Cheese Crisps with Tomato Dipping Sauce

HOT HORS D'OEUVRES

Price per dozen (minimum 3 dozen)

Deep Fried Cheese Curds \$20.49

Smokey Mountain BBQ Meatballs \$15.49

Picante Vegetable and Cheese Quesadilla and Salsa \$12.99

Mini Quiche with Asparagus and Cheddar \$11.99

Mini Spring Rolls with Plum Sauce \$22.99

Scallops Wrapped in Bacon \$31.99

Breaded Fantail Shrimp with Brandy Cocktail Sauce \$13.99

Chicken Satay in Peanut Sauce \$18.49

Breaded Risotto Balls \$13.49



CHEF'S SIGNATURE HORS D'OEUVRES

Price per dozen (minimum 3 dozen)

Bacon Cheeseburger Meatballs \$15.99

Beet and Potato Latkes with Sriracha Sour Cream \$18.99

Buffalo Chicken Pops \$13.99

Cheese Stuffed Mushroom Caps \$15.99

Pulled Pork on a Potato Crisp \$13.99

Golden Fried Cheese Stuffed Queen Olives with Marinara Sauce \$23.99

Asparagus wrapped in Bacon with Sweet Chili Lime Sauce \$17.49

Teriyaki Beef Tips \$13.99

Vegetarian Sushi served with Soy Sauce, Wasabi and Pickled Ginger \$10.49

Perogies with Sour Cream \$9.99

Smoked Winnipeg Goldeye & Lemon Mayonnaise on Whole Wheat Triangles \$11.49

Mini Beef Wellington \$23.49

Panko and Pistachio Breaded Chicken Strips with Tangy Blueberry Sauce \$31.49

Tempura Shrimp with Sweet Chili Sauce \$29.99

Jumbo Shrimp Cocktail with fresh Lemon and Dill \$29.99

Wonton Prawns sautéed and served in crispy Wonton cups, topped with Beansprout and Avocado salad, with Korean Chili and Sesame Vinaigrette \$33.99



RECEPTION PLATTERS AND DISPLAYS

Minimum 25 people • Prices per person

CRUDITÉS WITH DIP

Assortment of Seasonal Fresh Vegetables with Dip \$3.99 # V

CRUDITÉS WITH HUMMUS

Assortment of Seasonal Fresh Vegetables with Dip \$5.49 # V

RELISH AND PICKLE DISPLAY

Stuffed Olives, Gherkin Pickles, Pickled Onions, Sweet Mix, Banana Peppers, Elman's Dill Pickles and Elman's Pickled Beets \$3.99 V V

DOMESTIC CHEESE DISPLAY

Cheddar, Marble, Pepper Jack, Swiss, Mozzarella, Danish Blue, and Brie, garnished with Grapes and assorted Crackers \$4.99

FRESH SEASONAL FRUIT DISPLAY

Seasonal Fresh Fruit with Yogurt \$2.99 # V U

V Omit yogurt

DELI SANDWICHES

One Traditional Deli-style Sandwich with Condiments \$6.49 # Lettuce wraps available on request

TEA SANDWICHES

Elegant open faced, Triple Decker and Pin Wheel Rolled Sandwiches \$7.49

THE UND SOCIAL SPECIAL

Elman's Dill Pickles, Garlic Sausage, Salami, Ham, Rye Bread, Cheddar Cheese, Marble Cheese, Old Dutch Potato Chips and Condiments \$9.99



SIGNATURE RECEPTION STATIONS AND LATE NIGHT

Minimum 40 people • Prices per person

SEAFOOD DISPLAY

Arrangement of Chilled Seafood including Poached Salmon, Tiger Prawns, Mussels, Surimi, Oysters, fresh Lemons, and Specialty Sauces \$ Market Price
Enhance with an ice display featured in our ice carving section

NOODLE BAR

Made to order individualized noodle boxes. Seasonal Stir-fried Vegetables with Fresh Garlic, Ginger and Steam Fried Noodles, Teriyaki Beef and Hoisin Chicken, served with a Selection of Sauces \$7.99

MAC N CHEESE BAR

Elbow Noodles, Cheddar Cheese Sauce, Creamy Blue Cheese Sauce, Newburg Sauce complemented with Assorted Shredded Cheeses, Panko Crumbs, Bacon, Caramelized Onions, Smokey BBQ Beef, Jalapenos, Crushed Chilies, Sriracha, Ranch and Ketchup \$10.99

NACHO BAR

Crisp Nacho Chips, Doritos style Taco in a bag, spicy Nacho Cheese Sauce, shredded Cheese, Pico de Gallo, Red, Green and Jalapeño Peppers, fresh Cilantro, Black Olives, crisp shredded Lettuce, spicy Beef, Tequila Lime Chicken, Guacamole, Refried Beans, Salsa and Sour Cream \$9.99

POTATO BAR

Baked Potato, Mashed Potatoes and Perogies accompanied with Specialty Sauces, complemented with fresh toppings including Butter, Sour Cream, Salsa, Corn Niblett's, Bacon, Green Onions, Caramelized Onions, Onion Crisps, Traditional Chili or Plant-Based Chili, Shredded Cheese \$14.99

FLIGHTS OF FRIES DIPPING BAR

Kettle Chips, Tater Tots, Pub Fries, Waffle Fries, SPF, Stealth Fries and Assorted Dips \$8.49

POUTINE BAR

Golden French Fries, Bothwell Cheese Curds and Shredded Cheese, Bacon, Green Onions, sautéed Onions, Sour Cream, rich Beef Gravy, Queso Sauce and Chili \$12.99

SEAFOOD COCKTAIL BAR

Marinated Mussels, Shrimp, Sea Scallops and an Olive Garnished with a Lobster Claw made to order and served to you in a martini glass \$ Market Price

OYSTER BAR

Oysters, Lemons and Sauces sold by the dozen \$ Market Price

SUSHI DISPLAY

Assorted Japanese style Sushi Rolls with Kikkoman Soy Sauce, Wasabi and Pickled Ginger \$12.99



CHEF ATTENDED CARVERY STATIONS

SERVED WITH ROLLS AND CONDIMENTS

Culinary staff charge of \$20/hour will apply with a minimum of 3 hours

Minimum 50 people • Prices per person

BEEF TENDERLOIN

Marinated in fresh Rosemary, Garlic and Grainy Mustard \$19.99

PORK TENDERLOIN

Fresh Herb Seasoned and Oven Roasted \$7.49

BEEF INSIDE ROUND

Fresh Herb Seasoned and Oven Roasted \$9.99

DESSERT DISPLAYS AND SPECIALTY STATIONS

Prices per person

AMBASSADOR DAINTY PLATTER

Nanaimo Bar, Carrot Cake, Brownie and Butter Tart Slice \$3.99

V Available on request \$9.99

CHOCOLATE COVERED STRAWBERRIES

Fresh chilled Strawberries dipped in Chocolate \$5.49

ASSORTED PASTRIES, CHEESECAKES AND TORTE DISPLAY (minimum 40 people) \$3.99

CHOCOLATE FOUNTAIN

With fresh Fruit Kabobs, Cream Puffs and Marshmallow (minimum 40 people) \$7.99

ICE SCULPTURES

Make your function one to remember with an Ambassador Ice Sculpture.

Hand carved to your specifications. Pricing varies based on size and sculpture detail. Please ask our

Sales Coordinator for a customized quotation.

Full Block • Martini • Champagne Fountain



PRODUCTION & AUDIO-VISUAL INFORMATION

VIDEO PROJECTION, SCREENS AND MULTIMEDIA DEVICES

Super bright high definition LCD video projector(s) with zoom and variable focus

- Projection screens: Insta-Theatre, Fast-Fold and pull-down screens available in various sizes
- Portable Television cart systems
- Remote-controlled high-quality Pan/Tilt/Zoom colour camera systems add live video to your event (Live camera services available at select properties)
- Windows based notebook computer with Office software loaded (PowerPoint, Word & Excel)
- Cordless presenter mic available upon request

PROFESSIONAL SOUND

- Wireless microphones: handheld, lapel and headset
- Tech support for PMZ Mic and USB mixer
- Portable sound and evenly distributed in-house systems
- DMX satellite music systems provide a multitude of background music options
- Professional computer-based Disc Jockey Services

INTERNET CONNECTIVITY

- Wired and wireless high-speed internet connectivity
- Attendee WIFI access

LIGHTING

- LED lighting fixtures add customizable colour wash to walls
- Stage lighting wash and spotlight fixtures

PROFESSIONAL TECHNICIAN AND TECHNICAL SERVICES AVAILABLE

For pricing and a complete listing of all Production and Audio-Visual Equipment, please inquire with your Sales Representative.

PLANNING A MEETING, CONFERENCE OR SEMINAR?

Your room rental includes:

- 2 6' or 8' skirted registration tables with house linens
- Hand Sanitizing stations at each room entrance
- Small garbage can for registration table
- Podium with tissue box
- Individual Water and Mints
- Canad Inns Pens (maximum 75 people)

EASELS AND WHITEBOARDS

Easels, Paper Pads, Markers, and Whiteboard with stand