

CULINARY IS TABOO



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# CONFERENCES

<b>BREAKFAST</b>	
Buffet .....	3
Themed buffet .....	4
<b>LUNCH</b>	
Working .....	5
Themed buffet .....	6
Boxed .....	8
Buffet .....	9
<b>RECEPTION</b>	
Hors d'oeuvres .....	10
Platters .....	11
<b>DINNER</b>	
À la carte starters .....	12
À la carte entrées .....	13
Dessert .....	14
Buffet .....	15
Themed buffet .....	16
Action stations .....	19
COFFEE BREAKS .....	20
BEVERAGES .....	21
WINE .....	22
GENERAL INFORMATION .....	23



# BREAKFAST

## Daily Breakfast Buffet

Assorted fruit juices  
Bakery fresh croissants, bagels & assorted muffins  
Sweet breads & Danish pastries  
Greaves fruit preserves, honey, butter & cream cheese

Milk bread french toast or buttermilk pancakes & maple syrup  
Chef's choice of daily egg presentation  
Crisp bacon & pork link sausages  
Roasted tomatoes with garden herbs  
Hash brown potatoes & roasted mushrooms

Seasonal fruits & field berries  
Individual light cottage cheese & flavoured yogurts  
Assorted cold cereals & rolled oats with vanilla sugar

## Continental Breakfast

Assorted fruit juices  
Bakery fresh croissants, bagels & assorted muffins  
Sweet breads & Danish pastries  
Cream cheese, fruit preserves & honey  
House made granola with dried cranberries & almonds  
Seasonal fruits & field berries  
Individual flavoured yogurts

All breakfasts are served with coffee & tea.

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# BREAKFAST

## Spa Breakfast

Assorted fruit juices  
Bran, cranberry & carrot muffins  
Cantaloupe & honeydew melon wedges  
Low fat yogurt with toasted granola  
Oatmeal with flaxseed, blueberries & almonds  
Fruit smoothies of apple, strawberry, yogurt & banana  
Scrambled egg whites with fresh herbs

## European Breakfast

Assorted fruit juices  
Viennoiseries: pain au chocolate, croissant, pain aux raisins  
Muesli or organic granola, low fat milk  
Mini bagels with smoked salmon, herb cream cheese & onions  
Israeli salad of tomato, cucumber & lemon  
Individual flavoured yogurts

## Grab & Go Breakfast

Assorted fruit juices  
Seasonal whole fruits  
Yogurt tubes & jumbo muffins  
Buttermilk biscuits with sausage, egg & cheddar  
Western burritos of scrambled eggs, peppers, onions & jack cheese  
Crispy hash brown potatoes

All breakfasts are served with coffee & tea.

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# LUNCH

## Sandwich Lunch Buffet

Chef's choice seasonal soup

Crisp garden vegetable crudités with yogurt & lime dip

Chef's choice of two fresh salads

Choose three of the following:

- Smoked turkey club tortilla with shredded jack cheese & mayo
- Philly cheese steak with barbecued onions on a hoagie
- Italian deli meats with provolone & Asiago pesto on classic sub bun
- Tuna salad with lemon, olive oil & sprouts on a whole wheat pita
- Egg salad with green onions & dill on soft bread
- Honey ham with swiss cheese, watercress & mild mustard
- Cobb salad wrap with chicken, blue cheese, tomato & avocado
- Chilled Atlantic salmon with lemon mayo & pickle on marble rye bread
- Marinated eggplant & zucchini with spinach on focaccia
- Vegetarian falafel on pita with tzatziki & shredded iceberg
- Vegan pesto tofu with avocado, tomato & sprouts on baguette

An assortment of freshly baked cookies & squares

Seasonal fruit salad

## The Deli Counter Lunch Buffet

"Build your own sandwich"

Chef's choice vegetarian soup

Chopped salad of romaine & iceberg with grape tomatoes, sweet pickle, crisp shallots, blueberries & light avocado vinaigrette

Grilled vegetable & rigatoni salad with red onion, arugula, Parmesan, roasted pimento & basil dressing

Hummus & harissa with crisp vegetable chips & garlic naan

An assortment of fresh breads, rolls, wraps & bagels

European style deli meats & cheeses to include: Salami, Black Forest ham, pastrami, smoked turkey, roast beef, provolone, cheddar, Swiss & havarti

Creamy egg & dill salad

Tuna with lemon & pickle salad

Condiments to include:

Tomatoes, lettuces, cucumbers, sprouts, dill pickles, marinated tofu & tahini

Roasted garlic mayo, Provençal herb oil, trio of mustards & roasted pepper puree

Pastry Chef's selection of light desserts and fruit



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\*All lunches are served with coffee & tea, except boxed lunches.

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# LUNCH

## Dockside Barbecue Lunch Menu

Chef's choice chilled soup of the season

- Grilled asparagus, peppers & zucchini, shaved Parmesan & red wine vinegar
- Whole leaf Caesar salad with creamy Caesar dressing, focaccia crostini, prosciutto & shaved Parmesan
- Pasta salad, sundried tomato & basil, toasted pine nuts & arugula pesto
- Baby gold potato salad with sour cream, chives & garlic dressing

Please select two of the following entrées:  
(One portion of each selected entrée will be provided per person)

- All beef 8oz Muskoka burgers
- Grilled Debreziner sausage with caramelized onions
- Whole barbecued chicken, smoky maple barbecue sauce
- Cast iron fried lake pickerel, gherkin & lime Aioli
- New York striploin steak, housemade Montreal style steak spice
- Smoked pork back ribs, sticky honey garlic & chili sauce
- Grilled Caprese kabobs of tomato & basil bocconcini
- Lamb kofta with cucumber lime & coriander yogurt
- Gai yang (Thai barbecued chicken) lime, tamarind, toasted peanut & shoots
- Vegan chickpea & pulse burger, green tomato pickle

A variety of fresh breads, buns & appropriate condiments

Grilled stone fruits in rosemary syrup

Pastry Chef's selection of light desserts

## The Southern Coast Lunch Menu

Chicken & andouille sausage gumbo with honey brushed cornbread biscuits

Chopped iceberg salad with butter beans & blue cheese

Creamy chipotle coleslaw

Pea salad with cucumber, celery & mint

Fried green tomatoes with cornmeal & tarragon

Creamy macaroni & cheese

Creole catfish with red beans & rice, green goddess tartar sauce

Buttermilk fried chicken with white gravy

Cajun style barbecued pork ribs with sweet chili dry rub

Mashed sweet potatoes with brown sugar & pecans

Grilled corn on the cob

Pastry Chef's selection of Southern inspired desserts



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# LUNCH

## Marché Lunch Menu

Housemade soup creation

The salad bar (build your own):

Farmer's market local lettuces, chickpeas, pickles, radish, carrot, peppers, cucumber, grated cheddar, blue cheese, croutons, tomatoes & candied walnuts

Chef's choice of vinaigrettes & creamy dressings

The pasta bar with chef in attendance:

- Penne & capellini pasta
- Rustic tomato sauce & roasted garlic cream
- Accompaniments

A selection of house made pizzas

Warm panini sandwich station:

Sharp cheddar with Roma tomato & bacon

Asparagus & prosciutto with mozzarella

Spinach with roasted peppers & goat cheese

Pastry Chef's selection of light desserts

## Italian Lunch Buffet

Rustic minestrone soup with olive & Parmesan pistou

Caprese salad of vine tomatoes, fresh mozzarella, torn basil, extra virgin olive oil & balsamic vinegar

Romaine heart Caesar salad with prosciutto, crostini & creamy Reggiano dressing

Antipasto of grilled & marinated vegetables, cheese & olives

Choice of 2 entrées

- Chicken cacciatore with peppers & onions, sage tomato jus
- Mozzarella stuffed meat balls with chunky garlic tomato sauce
- Veal Parmesan with mozzarella & marinara sauce
- Baked cannelloni of cheese with artichoke & sundried tomato cream
- Vegetable lasagna with thyme infused ricotta & provolone
- Chicken or Eggplant parmesan, basil infused Parmesan crumbs

Pastry Chef's selection of light desserts



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# LUNCH

## Boxed Lunch Menu

Please select from the following sandwiches:

French bread, Muesli, marble rye or Texas toast

- Assorted Italian deli meats with provolone & pesto mayo
- Montreal smoked meat, grainy mustard & kosher dill pickle
- Thai chicken salad with sweet & sour cabbage, cilantro mayo
- Slow roasted turkey with lemon sage mayo
- Thick sliced ham & Swiss with english mustard
- Salmon salad with pickle & onion
- Roast chicken salad, bacon & tomato mayo

Vegetarian Option:

- Grilled eggplant with roasted peppers & Brie
- Marinated chickpeas with spinach leaf & beefsteak tomato
- Herbed goat cheese with cucumber & sprouts

Boxed lunches to include:

- Yogurt tube
- Individual Baby Bel cheese
- Apple, orange or banana
- Trail mix
- Jumbo cookie
- Sunchips
- Sandwich
- Water



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boxed

# LUNCH

## Lunch Buffet

House made soup creation

An assortment of Artisan breads, rolls & crisp breads

Chef's choice of three salads

Please select one entrée & one pasta:

### Fish

- Roasted halibut, tomato, feta & olive Pico de Gallo
- Atlantic salmon, orange dill & fennel cream
- Georgian Bay whitefish with watercress butter

### Chicken

- Whole roasted free range chicken, thyme butter & onion jus
- Thai curried chicken, lime toasted peanut & tamarind sauce
- Indian butter chicken, tomato yogurt sauce & toasted cashews

### Beef

- Beef & broccoli stir fry with bamboo shoots & jasmine scented vegetables, toasted sesame & hoisin sauce
- Certified Angus striploin and Stilton bread pudding, Cabernet Franc jus
- Grilled cowboy steaks with bourbon barbecue sauce

### Pasta

- Whole wheat ravioli of asparagus, leek & peppers with an Asiago cheese cream
- Baked spinach & cheese cannelloni with a sweet pepper marinara sauce
- Farfalle pasta with arugula, roasted cauliflower, diced tomatoes & extra virgin olive oil

Buffet lunch will be served with Chef's choice of fresh seasonal vegetables, potatoes or rice

Pastry Chef's selection of desserts & fresh fruit

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# RECEPTION

## Savory Passed Hor D'oeuvres

Optional items at additional cost above conference meal package

### Cold Hor D'oeuvres \$42 per dozen

Smoked salmon with cucumber, Camembert & pear chutney

Carpaccio of beef tenderloin with a blue cheese & olive oil vinaigrette

Shrimp shooter with horseradish, tomato and gin dip

Asparagus bruschetta, goat cheese & fresh sprouts

Rice paper tuna hand roll, daikon wasabi & togarashi dip

Thai chicken with lemon grass in crisp wonton cups

Seared sea scallop with yuzu & pickled ginger nam pla

Antipasto brochette of salami, grape tomato & basil bocconcini

Rolled crêpe of smoked duck with spring onion & hoisin

Chilled white truffle polenta with Gorgonzola & candied walnut

Lobster & papaya, Thai spiced coconut cream

Venison tataki with Belgian endive & bitter chocolate

Sweet corn blini with lox, red onion & crème fraîche

Peekytoe crab & mango chutney on toasted milk bread

### Hot Hor D'oeuvres \$42 per dozen

Mediterranean lamb kofta with lemon mint yogurt

Crisp pork wontons with sweet soy & tamarind dip

Baked Camembert & raspberry in puff pastry

Garam masala pea & potato samosas with yogurt raita

Tempura of pickled artichoke & sundried tomato aioli

Vegetable spring rolls with tamari, plum sauce & hot chili dip

Lobster arancini with Reggiano & maple smoked tomato

Filet of beef with mushrooms on bamboo with salsa verde

Chicken satay with Malaysian spice & peanut sauce

Crisp crab cakes with tartar sauce sabayon

Rack chops of lamb, yogurt infused with a lemon mint dip

Warm Parmesan biscotti, topped with pesto mascarpone

Toasted brioche with truffled wild mushrooms & Gorgonzola cheese

Forked black sesame scallops with cauliflower & raisin purée

Panko crumbed king prawn with celery salt & tobiko aioli (\$2 surcharge per piece)



# RECEPTION

Optional items at an additional cost – not included in Conference Meal Package

Crisp vegetable crudité, mascarpone & cream cheese dipping sauce.....	\$10 / person
Chicken liver pâté with Cognac, toasted melbas & Cumberland sauce.....	\$15 / person
Antipasto platter of prosciutto, grilled eggplant, artichoke hearts, olives, roasted sweet peppers & Asiago cheese.....	\$16 / person
Imported cheese presentation to include: Aged cheddar, French chèvre, Stilton, Brie & Camembert, maple pecans, grissini, & seasonal fruit preserve.....	\$18 / person
Domestic cheese presentation to include: Havarti, cheddar, blue, Monterey Jack, grissini, crostini & seasonal fruit preserve.....	\$15 / person
Seasonal sliced fruits & field berries with honey vanilla infused yogurt dip.....	\$14 / person
An assortment of mini open-faced sandwiches to include: Egg salad with radish, ham with balsamic strawberry, smoked salmon with cucumber relish, Brie with grilled pear, asparagus, tomato & goat cheese (50 pieces per tray).....	\$150 / tray
Chilled black tiger prawns, lemon, horseradish tomato dipping sauce (priced per piece).....	market price
Warm triple cream Brie in puff pastry, toasted baguette, wild honey Chardonnay syrup & candied pistachios (serves 25).....	\$140
Smoked Atlantic salmon, trout & mackerel, mini bagel chips, wildberry cream cheese, capers & onions.....	\$14 / person
Variety of seasonal oysters on the half shell, ice wine & green peppercorn, vodka & melon Tabasco & lime sauces (priced per piece).....	market price



# DINNER

Included in Conference Meal Package; your choice of soup or salad, one entrée & dessert  
a \$12pp surcharge will apply to have both soup & salad

## Soups

Roasted plum tomato soup with melted mozzarella  
biscotti

Wild mushroom soup with soy roasted tofu &  
soy beans

Butternut squash soup with maple cream &  
snipped chives

Sweet pepper bisque with balsamic &  
black olive croutons

Chilled gazpacho with fresh lime & cilantro

Iced cantaloupe soup with sweet sherry gastrique

Yukon & sweet potato bisque with toasted  
brioche crouton

Chicken & orzo soup with baby tomatoes,  
zucchini & carrot

Sweet pea & mint, chilled lobster & scallion chantilly

Shrimp consommé, water chestnut,  
oyster mushroom & prawn

## Salads

Caesar salad of baby romaine, sourdough croutons,  
pancetta, shaved Parmesan & creamy Caesar dressing

Artisan lettuce salad, cucumber, carrot, mango, poppy  
seed goat cheese, sprouts & scallion honey vinaigrette

Chilled iceberg wedge salad with toasted baguette,  
Maytag blue cheese, maple & shallot dressing

Toasted couscous & marinated bean salad, arugula  
leaves, crisp leek & tagine spiced currant dressing

Baby spinach & oyster mushroom salad,  
toasted sesame tofu, rice wine & ginger vinaigrette

Composed Caprese salad of buffalo mozzarella,  
golden vine tomato, prosciutto, basil oil,  
roasted garlic & aged balsamic vinegar

## Palate Cleansers - \$7 per person

Green apple & star anise sorbet  
Pomegranate & Cointreau sorbet  
Limoncello sorbet

Mango & orange granité  
Watermelon granité  
Grapefruit & Campari granité

\*All dinners are served with coffee & tea.



# DINNER

Choice of one entrée\*

## Beef

- Dry aged certified Angus ribeye, rosemary Yorkshire pudding & natural veal jus
- Tenderloin of beef with a goat cheese & Merlot emulsion
- Striploin of Canadian beef , caramelized onions, mushrooms & Cabernet jus
- Roasted veal chop saltimbocca
- Grilled ribeye steak with a melted garlic & horseradish jus (enhance with lobster \$26pp or king prawns \$18pp)

## Pork

- Centre cut pork chop with anise, cinnamon & Fuji apple sauce
- Pork tenderloin "Wellington", mushrooms duxelles & sauce Béarnaise

## Lamb

- Australian lamb rack chops & minted Cabernet mustard jus
- Braised lamb shank with lemon, oregano & artichoke pan drippings

## Game (surcharge of \$10pp)

- Striploin of bison, Muskoka blueberry & wild honey jus
- Short loin of venison, crisp pancetta, elderflower, honey & pepper jus
- Breast of pheasant, apricot, prune & Armagnac reduction
- Boar chop with ginger, coffee & maple sauce

## Poultry

- Poached chicken breast with thyme, tarragon & lemon butter
- Chicken with prosciutto, melted mozzarella cheese & sauce vierge
- Panko & fine herb crusted chicken, Sambuca rosé sauce
- Chicken with rosemary honey & roasted garlic jus
- Miso chicken with sweet soya & sesame butter

## Fish & Seafood

- Pan roasted fillet of halibut with red grapefruit & vanilla nage
- Chilean sea bass, roasted sweet peppers & Chardonnay butter sauce
- Grilled tuna loin with carrot, ginger & lime sauce
- Fillet of Arctic char, pickled onion beurre noisette
- Pan roasted sea scallops, bacon rémoulade & sauce escabèche
- Soy roasted Atlantic salmon fillet with a kaffir lime butter

## Combination (surcharge of \$10pp)

- Certified Angus beef tenderloin with crispy king prawn & sauce vierge
- Australian lamb rack chop with roasted quail, tarragon jus
- Grilled & marinated breast of chicken with lump crab cake & garlic aioli

## Vegetarian

- Mushroom curry with galangal
- Ricotta gnocchi with sundried tomatoes, kale & pistachio
- Pad Thai with tofu, tamarind, bean sprouts & green onions
- Vegetable biryani with paneer, yam & broccoli
- Warm terrine of compressed vegetables & sweet pepper sauce
- Tortellini of wild mushrooms, fricassee & charred onion cream

Entrées will be served with fresh seasonal vegetables & starch

\*Additional charges may apply for more than one entrée or duet plate - please ask your planner for pre-selection options



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## DESSERTS

Pastry Chef's sample of desserts

Tart au citron  
Vodka & vanilla macerated blueberries

Flourless chocolate cake  
English toffee sauce & raspberry preserve

Traditional crème brûlée  
Peanut brittle ice cream, arrowroot crumble

Coconut cheesecake  
Pineapple sorbetto & buttermilk cookie

Empire apple tart  
Cinnamon ice cream & cheddar tuile

Mousse Trio  
White chocolate, dark & milk chocolate mousse  
Strawberry & passionfruit salad

Composed exotic fruits with Sambuca sabayon



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# DINNER

Assorted loaf breads & rolls

Chef's soup creation

Salads

- Village Greek salad of vine tomato, cucumber, olive, red onion & feta marjoram vinaigrette
- Field lettuce salad, seasonal greens, grilled asparagus, pickled beets, walnuts, crumbled goat cheese & wild blueberry vinaigrette
- Orecchiette pasta salad with shrimp, grilled fennel, roasted peppers & sundried tomato pesto
- New potato salad, crispy bacon, sour cream & grainy mustard dressing

Vegetable crudité to include:

Carrots, cucumbers, broccoli, cauliflower, peppers, green onions, grape tomatoes & seasonal dip

Canadian & imported cheese presentation to include:

Sharp cheddar, chèvre, Maytag blue cheese, Brie, Camembert, grapes, fruit preserve, candied nuts & toasted crostini

Please select two entrées & one pasta:

Fish/Seafood

- Steelhead trout with artichoke & tomato relish
- Atlantic salmon with crisp rice noodles & Szechuan sauce
- Fillet of tilapia with red grapefruit & ginger butter
- Steamed mussels, clams, prawn & calamari in a tomato fennel broth
- Pacific halibut, parsley & white balsamic pesto sauce

Pork

- Grilled pork chop, roasted apple & Stilton jus
- Pork tenderloin "Wellington" with mushrooms duxelles & sauce Béarnaise

Poultry

- Slow roasted cornish hen, caramelized onion & cider glaze
- Red wine braised breast of chicken "coq au vin"
- Parmesan crusted chicken with lemon sage & Asiago cream sauce
- Tandoori spiced chicken, green cardamom & cinnamon sauce
- Simple whole roasted chicken with tarragon & mustard demi glaze

Beef

- Carved Angus ribeye, mini Yorkshire puddings & natural jus
- Tenderloin of Canadian beef with crispy shallots & porcini mushroom sauce
- Sliced striploin of beef with fine herbs & pommery mustard jus
- Slow braised brisket of beef & chili barbecue sauce
- Beef Bourguignonne, pearl onions, mushrooms & double smoked bacon

Pasta

- Orecchiette with rapini, spinach & garlic infused olive oil
- Fusilli with shrimp, grilled tomato, arugula, toasted pine nuts, Parmesan pesto
- Eggplant lasagna with stewed tomato, basil & melted provolone
- Rigatoni with garlic & pepper cream sauce

All entrées served with Chef's choice of fresh seasonal vegetables & starch

Pastry Chef's selection of desserts

Fruit salad



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# DINNER

## BBQ Dinner Buffet

Assorted loaf breads & rolls

Crisp vegetable crudité to include:  
Carrots, cucumbers, broccoli, cauliflower, peppers, green onions, grape tomatoes & seasonal dip

Romaine leaf Caesar salad, balsamic croutons, shaved Parmesan & creamy Caesar dressing

Mashed potato salad with gherkin, green onion & chive sour cream

Savoy cabbage "coleslaw" with carrot & currants

Please select two of the following entrées:  
(1 portion of each entrée per person will be served)

- Grilled 8oz New York striploin steak with Montreal steak spice
- Grilled 8oz rib eye steak with maître d'hôtel butter
- Slow smoked brisket of beef, maple honey & chili barbecue sauce
- Dry rubbed pork back ribs with rosemary mesquite sauce
- Grilled chicken breast with espresso ginger & maple sauce
- Halibut & prawn brochettes with lemon dill sweet butter
- Grilled leg of Ontario lamb with lemon garlic & yogurt marinade
- Barbecued plank salmon, passionfruit & green pepper glaze
- Grilled swordfish loin, strawberry salsa & jalapeño butter
- Mushroom, purple potato, red onion & pepper kabobs

Lightly grilled corn on the cob

Baked jacket potatoes with cheddar, bacon, sour cream & scallions

Grilled seasonal vegetables

Pastry Chef's choice of desserts

Grilled & macerated stone fruits

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# DINNER

An additional surcharge may apply per person above Meal Package

## A Taste of the East

Sesame crisps, wontons & spring rolls

Dashi with miso, seaweed, tofu & green onions

Cucumber mango & crab salad, pickled ginger & sake vinaigrette

Japanese cabbage salad with crisp rice noodles, honey sesame dressing

Bacon & shiitake salad, mizuna leaves, wasabi honey dressing

Please select two of the following entrees:

- Braised black cod with bok choy, mirin & tamari
- Steamed sesame chicken, hot sesame & white teriyaki
- Cast iron seared beef with garlic soy jus
- Grilled pork chops with enoki mushrooms & tonkotsu broth
- Crispy duck with red miso sauce
- Beef & broccoli stir fry, XO & oyster sauce
- Tempura tiger prawns on stir fried bamboo shoot & sprouts

Fried rice with peas, sesame, egg, scallion & light soy

Wok fried vegetables, crisp rice noodles & togarashi mayonnaise

## Desserts

- Green tea mousse with candied lemon
- Ginger & white chocolate pound cake
- Egg custard tarts
- Mango pudding

Minimum of 50 people.  
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# DINNER

Optional themed menus at an additional surcharge may apply per person above Meal Package

## Savour Muskoka Dinner Buffet

Farmer's market inspired soup creation

100-mile raw vegetable platter with buttermilk dipping sauce

Locally cured & smoked trout with red onion marmalade & Artisan toasts

Chef's choice of four market fresh seasonal salads

Please select three protein entrées:

- Pan roasted Gerogian Bay whitefish with pure maple & sumac butter
- Grain fed local chicken with Huntsville shiitake mushroom stuffing
- Roasted Winding Fences Berkshire pork & Bala cranberry sauce
- Pancetta wrapped venison loin with pear & juniper chutney

Savour Muskoka buffet is served with Chef's choice of fresh local seasonal vegetables & starch

Pastry Chef's choice of dessert, locally inspired

Fresh fruit in season

\$15pp

Minimum of 50 people.  
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# DINNER

Attended by a Taboo Chef  
Optional items at an additional cost - not included in Meal Package

## Italian Pasta Station:

Chef's choice of two pastas & two sauces  
Chorizo, onions, peppers, olives, sundried tomatoes,  
herbs, Parmesan cheese  
(serves maximum 40)  
\$350

## Pad Thai Station:

Rice noodle stir fry with chicken or shrimp, tamarind,  
bean sprouts, toasted peanuts, coriander, Sriracha sauce  
(serves maximum 40)  
\$375

## Seafood Cioppino Station:

Littleneck clams, prawns, mussels, squid, light tomato  
broth, green onions, olive oil, garlic rouille  
(serves maximum 40)  
\$650

## Raw bar:

Malpeque Bay oysters with vodka, ice wine &  
lemon mignonettes  
Market price per piece

## Risotto Station:

Arborio risotto with mushrooms, asparagus, tomato, peas,  
chicken, shrimp, Asiago & Parmesan cheese  
(serves maximum 40)  
\$300

## Spring Roll & Wonton Station:

Vegetable spring rolls & pork wontons, sweet chili &  
black plum dip, Vietnamese style nam pla  
(serves maximum 40)  
\$350

## Seafood Station:

Iced tiger prawns, clams, mussels & oysters, lemon aioli,  
Tabasco & Worcestershire sauces  
(serves maximum 40)  
\$750

## Carving Stations:

Roasted tenderloin of beef & red wine jus  
Mini buns, mustard, horseradish & pickles  
(serves maximum 40)  
\$450

Whole roasted Virginia ham  
Multigrain buns & honey mustard mayonnaise  
(serves maximum 40)  
\$350

Whole fillet of Atlantic salmon coulibiac  
Wild rice, chopped egg & sauce Hollandaise  
(serves maximum 15)  
\$200

Sage roasted breast of turkey  
Cranberry pan bread, natural turkey jus  
(serves maximum 20)  
\$195

Roasted leg of Ontario lamb  
Housemade mint jelly & rosemary jus  
(serves maximum 20)  
\$175

Wellington of ribeye  
Mushrooms duxelles, sauce Béarnaise & rich Cabernet jus  
(serves maximum 40)  
\$225



# COFFEE BREAKS

Our corporate guests enjoy a continuous (automatically replenished) daily coffee break, set up directly outside or inside the meeting room. All breaks include coffee, tea, juice / soft drinks & whole fruit. If you would like to vary or upgrade the following selections please discuss with your conference planner

## MORNING

### Monday: Sunrise

A selection of individual coffee cakes to include carrot crumble & banana

### Tuesday: Brain Energy

Assorted fruit smoothies, banana, mango, blueberry, fruit satays with vanilla bean dip & power energy bars

### Wednesday: Bakery Bar

Assorted mini muffins, mini bagels & flavoured cream cheese with smoked salmon, capers & red onions

### Thursday: The Spa

Freshly made carrot juice, sliced tomatoes, hard boiled eggs, low fat cottage cheese, dried fruits & organic sprouts

### Friday: A taste of Switzerland

Raspberry cream cheese mini strudels, seasonal fruit & dark chocolate fondue

### Saturday: Parisian

Mini crêpes with vanilla mascarpone, fruit compote, almond, chocolate & traditional croissants, butter & preserves

### Sunday: Temptations

Cottage country chelsea buns, donut holes & fritters with cinnamon icing sugar.

## AFTERNOON

### Monday: Double Double

Chocolate chocolate chip cookies, double dipped assorted biscotti & chocolate covered espresso beans

### Tuesday: Chip & Dip

Pita chips with hummus, tortilla chips with salsa & housemade kettle chips with chive sour cream dip

### Wednesday: Mediterranean

Mini flat bread pizzas, marinated olives & pepperoni, mini mozzarella & grape tomato skewers with olive oil & sea salt

### Thursday: Candy Shoppe

Rockets, Tootsie Rolls, lollipops, Hershey's Kisses & jelly beans

### Friday: Grilled Cheese

Mini grilled cheese sandwiches, roasted pepper & goat cheese, pear & brie & canadian cheddar & housemade flavoured ketchup

### Saturday: A Taste of Home

Individual blueberry pies, whipped vanilla bean cream & raisin pecan butter tarts

### Sunday: Game Day

Hot Rods, cheese strings, jumbo pretzels with mustard, beer nuts & corn dogs



# ALCOHOL

Banquet Host Bar Price List\*

Domestic beer (Canadian, Coors Light, Bud) .....	\$7.35
Premium beer (Keith's, Sleeman, Muskoka Cream Ale, Rickards, Steamwhistle, Corona) .....	\$7.60
Imported beer (Heineken, Corona, Stella, Beck's) .....	\$8.00
House wine by glass (5oz) .....	\$7.60
Standard liquor (1oz) (Canadian Club Rye, Russian Stardard Vodka, Beefeater Gin, Ballentine Scotch & Bacardi Rum) .....	\$7.35
Coolers (Mike's Cranberry, Smirnoff Ice) .....	\$8.15
Single malt scotch (Maximum 12 years) .....	\$7.85
Standard liqueurs (Kahlua, Bailey's, Frangelico, Amaretto) .....	\$7.35
Premium liqueurs (Grand Marnier, Drambuie) .....	\$7.85
Cognac (Courvosier, Remy Martin) .....	\$7.85
Aperitifs (2oz) (Dubonnet, Vermouth, Campari, Sherry) .....	\$6.15
Soft drinks .....	\$3.50
Aquafina bottled water .....	\$3.50
Non-alcoholic punch (25 glasses) .....	\$75.00/bowl
Alcoholic punch (25 glasses) .....	\$195.00/bowl

\*All above prices are quoted per drink and INCLUDE all taxes and service charges.

Listed items above may vary. Specialty orders require a minimum of three weeks notice prior to function date. Taboo Resort operates according to AGCO Regulations.

Availability and pricing is subject to change



## WINE LIST

### Sparkling

N.V Villa Sandi Prosecco, Veneto, ITA 40  
 N.V Codorniu Brut Classico, Penedes, ESP 36  
 2008 Huff "Cuvee Peter F. Huff", Blanc de Noir,  
 PEC/ONT 79  
 N.V Chiquet Champagne "Blanc de Blancs d'Ay" Brut,  
 FRA 109  
 N.V Moet & Chandon Champagne "Brut Imperial",  
 FRA 123  
 N.V Veuve Clicquot Ponsardin "Brut", Champagne,  
 FRA 141

### White

2010 Taboo "Trinity" White Blend, Niagara Peninsula  
 ...ONT Unoaked white Blend created for taboo 38  
 2009 Parallel Chardonnay, Monterey, USA  
 ...Our proprietary Chardonnay 48  
 2009 Mike Weir Sauvignon Blanc, Niagara Peninsula,  
 ONT 42  
 2009 Serenissima Pinot Grigio IGT, Veneto, ITA 38  
 2009 Hogue Pinot Grigio, Washington State, USA 46  
 2009 Aresti Chardonnay, Curico Valley, Chile 36  
 2010 Tiefenbrunner Pinot Grigio, Alto Adige, ITA 51  
 2009 Spy Valley Sauvignon Blanc, Marlborough, NZ 62  
 2007 Hunt Chardonnay, Southern Australia, AUS 40  
 2008 Geoff Merrill Sauvignon Blanc Semillon  
 "Pimpala Road", Southern Australia, AUS 46  
 2009 Woolshed Sauvignon Blanc, Victoria, AUS 40  
 2007 Parducci Chardonnay, Mendocino, USA 43  
 2007 Murphy-Goode Chardonnay, Sonoma, USA 62  
 2010 Rabl Gruener Veltliner, "Spiegel" Kamptal,  
 Austria 48

### Red

2009 Parallel Cabernet Sauvignon, Paso Robles, USA  
 ... Our proprietary Red blend 48  
 2008 Mike Weir Estate Winery Pinot Noir, ONT 62  
 2010 Geoff Merrill Cabernet-Merlot "Pimpala Road",  
 Southern Australia, AUS 46  
 2008 Geoff Merrill Shiraz "Pimpala Road", Southern  
 Australia, AUS 46  
 2009 Aresti Cabernet Sauvignon, Curico Valley, Chile 36  
 2010 Lailey Cabernet-Merlot, Niagara Peninsula, ONT 42  
 2008 J.Lohr Merlot "Los Osos", Paso Robles, USA 64  
 2008 Pirramimma Shiraz "Stocks Hill", McLaren Vale,  
 AUS 58  
 2009 Estrada Creek Merlot, California, USA 42  
 2007 Zardini Amarone della Valpolicella, Veneto,  
 ITA 88  
 2009 Poggio Amorelli "Gode II", Rosso di Toscana,  
 Tuscany, ITA 40  
 2007 Bodegas LAN Crianza, Rioja, ESP 58  
 2008 Stimson Estate Merlot, Washington State, USA 46  
 2009 Stimson Estate Cabernet Sauvignon,  
 Washington State, USA 46  
 2010 Jean Luc Columbo Cotes du Rhone, Rhone,  
 FRA 54  
 2009 Appleby Lane Pinot Noir, Nelson, NZ 62  
 2009 Laurent Miquel "Pere et Fils" Syrah/Grenache,  
 Languedoc, FRA 40  
 2009 Wakefield Shiraz, Clare Valley, AUS 62  
 2009 Ridge Zinfandel "Three Valleys", Sonoma, USA 94

Please note that all wines are subject to availability and  
 must be confirmed two weeks prior to your event.



## GENERAL INFORMATION

### Menu & Meeting Planning

All final meeting requirements and menu requests must be confirmed no later than 14 days prior to the function date. This confirmation will take the form of our "Banquet Event Order", a document created to outline your requests and requirements, and will be forwarded to you. Your authorization on this document is required one week prior to your arrival.

### Food & Beverage Services

All food and beverage items must be supplied and prepared by Taboo Resort, Golf & Spa. Dietary substitutions are available upon request. We request all alcohol choices be made at least three weeks prior to the event date to establish optimum availability with our supplier. Wines that are not on our list may be purchased through the LCBO on a guaranteed consumption basis. All Ontario liquor laws apply. The Resort permits the service of alcoholic beverages from 11:00am to 1:00am daily, and requires that all entertainment cease by 1:00am and that the function room is vacant no later than 1:30am.

### Taxes & Resort Fees

A gratuity charge of 15% and the Ontario Harmonized Sales Tax of 13% will be applied to all food and beverage items.

### Labour, Private Dining & Minimum Number of Guest Charges

A surcharge per person will apply to all private dining areas per day (subject to all taxes and service charge). A labour charge will also apply for set up changes required on site that differ from the function contract. The Resort reserves the right to charge a service fee for set up of rooms with extraordinary requirements.



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