



HORSESHOE
a
SKYLINE RESORT

Barrie

Corporate Menus

Breakfast

Your package includes: Dinner the night you arrive, breakfast, meeting room, 2 continuous breaks and lunch for \$104.00 per person

Light Breakfast

Fresh Fruit Platter
Chef's Assortment of Pastries

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Assorted Juices  
Freshly Brewed Coffee and Flavoured Teas  
(Served in your meeting room)

### Boxed

Muffins, Breakfast Bar, Yogurt, Whole Fruit and Juice

### Buffet

Served in Silks Dining Room from 7:30am to 10:30am and based on Hotel Occupancy  
\$5.00 surcharge applies if served as a working breakfast in the meeting room

An Array of Breakfast Pastries, Breads and Preserves  
Bagels & Cream Cheese  
Selection of Yogurts and Cottage Cheese  
Cereals and Granola  
Whole Fresh Fruit  
Scrambled Eggs, Crisp Bacon, Maple Sausage  
Thick Cut French Toast, Cajun Home Fries

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Apple, Orange, Grapefruit Juices
Freshly Brewed Coffee or Flavoured Teas



Horseshoe Resort
1101 Horseshoe Valley Road
Comp. 10
RR#1 Barrie Ontario L4M 4Y8
Local: 705.835.2790
Toll Free: 800.461.5627

*Prices subject to change. Taxes
and gratuities not included.



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Breaks

BREAKS

Morning

Faye's Selection of European Pastries and Kashi Bars
 Whole Fresh Fruit

Fruit Juices
 Freshly Brewed Coffee and Flavoured Teas

Afternoon

Faye's Selection of Tempting Treats
 Whole Fruit

Soft Drinks
 Freshly Brewed Coffee and Flavoured Teas

SPECIALTY BREAKS

English

Assortment of Regular and Herbal Teas
 Scones with Devonshire Cream & Preserves, Assorted Finger Sandwiches
 Seasonal Berries

Power

Granola, Fresh Fruit Platter, Assorted Yogurts, Dried Fruit, Mineral Water

Health

Freshly Squeezed Orange Juice
 Natural Fruit Muffins, Granola Bars & Whole Fruit

Chocolate Sensation

Chocolate and 2% Milk, Fresh Baked Chocolate Chip Cookies, Double Chocolate Chip Cookies, Hot Chocolate & Marsh Mellowes, Milk Chocolate Fondue with Seasonal Fruit and Biscotti

\$4.00 surcharge
 (Price includes morning and afternoon break)



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Brunch Menu

(Minimum 40 people in a private room)

Crusty Breads and Continental Pastries

Tropical Fresh Cut Fruit

Strawberry Salad

Eggs Benedict

Local Farmers Sausage

Crisp Smoked Bacon

Buttermilk Pancakes,

Gourmet French Toast

Tailor Made Omelettes

Bio Yogurts, Grain Cereals,

Cottage Cheese, Dried Fruit & Nuts

Salad of Mesclun Leaves

with House Made Vinaigrettes

Ice Chilled Black Tiger Shrimp

Tomato Cocktail, lemon Aioli

Spinach and Ricotta Cannelloni

Roasted Garlic Marinara Sauce

Carved Berkshire Ham

Marsala Pan Gravy

Thyme Roasted New Potatoes

Seasonal Vegetable Gathering

Short Crust Apple Pie

Vanilla Cheesecake,

Assorted Tortes and Squares

Import and Domestic Cheeses, Grapes & Biscuits

Coffee and assorted Tea

\$15.50 surcharge or use your breakfast, break and lunch portion from your package



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Lunch

Served in Silks Dining Room 12 noon – 2pm Monday to Saturday
(Fewer than 15 people will be a la carte in the Crazy Horse).

Silks Signature Lunch Buffet

Freshly Baked Breads
House Crafted Soup- Composed Daily
Chef's choice of Tossed Salad and Fresh Prepared Salad
A selection of Hot and Cold Dishes
Pickles, Olives, Hot Peppers
Ontario and Quebec Cheese Board with Crackers
Faye's House made Dessert Selection
Fresh Fruit

Freshly Brewed Coffee, Flavoured Tea and Assorted Soft Drinks

Crazy Horse Group Lunch

Crazy Horse Market Salad **or** Chef's Daily Soup Creation

The Horseshoe Burger
A 1/2 lb. Burger grilled to perfection.
Add swiss or cheddar cheese

Half Pound Haddock and Chips
Served with house made tartar sauce and coleslaw

Crispy Buffalo Chicken Caesar Wrap
Tangy spicy, creamy, crunchy delight

Ginger-Honey Thai Noodle Bowl
Julienne Vegetables, rice noodles, fresh cilantro, chilies, green onions, coriander and roasted peanuts
(This dish is not served with a side option)

Bean Salad Platter
Tofu and bean salad, beet salad, and cauliflower potato and green pea salad
(This dish is not served with a side option)

All lunch entrees are served with fries or Valley salad

Seasonal Patio BBQ on Thursdays all summer

6 oz Hamburgers, Debreziner Sausage, Chicken Breast and Vegetarian Burgers
Fresh Market Salad, Potato Salad, Crudit , Whole Fresh Fruit, Dessert Squares

Freshly Brewed Coffee, Flavoured Tea and Assorted Soft Drinks



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Lunch

WORKING LUNCHES

Lunches below are served in your meeting room with a \$5 surcharge per person.

Lunches served in the conference area may be shared buffets.

Seasonally Inspired Hot Lunch Buffet (on Silks Patio)

- Freshly Bakes Artisan Breads
- House Crafted Soup-Composed Daily
- Chef's Choice of Leaf Salad and Fresh Prepared Salad
- Inspired Pasta
- Appropriate Potato or Rice
- Seasonal Freshly Prepared Vegetables
- Ontario and Quebec Cheese Board with Crackers
- Faye's Creative Dessert Selection
- Freshly Brewed Coffee, Flavoured Tea and Assorted Soft Drinks

Healthy Lifestyle Buffet

- Freshly Baked Artisan Breads
- House Crafted Soup-Composed Daily
- Quinoa and Chickpea Salad with Almonds
- Hand Picked Field Greens with Lemon-Oregano Vinaigrette
- Baby Spinach Salad with Strawberries and Maple Vinaigrette
- Create your Wrap Station
- Selection of fresh Vegetables, Beans, Legume/Vegetable based Spreads
- Eggs, Tuna, Grilled Chicken and Vegetable, Whole Grain and Gluten Free and lettuce Filet
- Wraps and Sandwiches
- Assorted Pickles, Antipasto, Olives
- Fresh Fruit Platter
- Honey-Wheat Cookies
- Bottles of Water

Country Garden Buffet

- Chef Inspired Soup of the Day
- Chef's choice of Leaf Salad and Fresh Crafted Prepared Salad
- Fresh Array of Gourmet Sandwiches and Healthy Wraps
- Pickles, Olives, Hot Peppers
- Cajun Kettle Chips
- Cheese Board with Crackers
- Faye's Dessert Squares or Fresh Fruit Platter
- Freshly Brewed Coffee, Flavoured Tea and Assorted Soft Drinks

Boxed Lunch (no surcharge applies)

- Deli Sandwich, Individual Prepared Salad
- Bag of Chips, Whole Fruit, Granola Bar and Juice



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Hors D'Oeuvres

When having a cocktail party it is recommended that you order 9 to 10 pieces per person, if having a pre-dinner selection then 3 to 4 pieces are recommended.

Gourmet Package

- Smoked Salmon Tartare
- Moroccan Spiced Chicken Satay
- Goat Cheese & Truffle Mousse
- Asian Inspired Vegetarian Spring Rolls
- Prosciutto, Strawberry and Tarragon Canapé
- Escargots with Brandy Cream
- Charred Lemon Jumbo Prawns with Sriracha Mayo
- Mini Brie and Apple Grilled Cheese with Smoked Honey Mustard
- Pulled Pork Tartlet
- Heirloom Cherry Tomato and Marinated Bocconcini Skewer

\$300.00, 120 piece assortment

(All selections are available a la carte by the dozen for \$30.00)

By the Dozen

- Meatballs with Spicy BBQ Sauce
- Horseshoe Signature Bbq Sauce Chicken Wings
- Cocktail Sausage Rolls
- Miniature Quiche Lorraine
- Deep Fried Mushrooms with Sauce Tartar
- Smoked Salmon Tartare
- Prosciutto, Strawberry and Tarragon Canapé
- Baby Shrimp and Dill Tartlets
- Marinated Artichoke Hearts with Feta Cheese
- Red Pepper and Goat Cheese Mousse

\$30.00 a dozen

Seafood Bar

- Oysters, Shrimp Pyramid, Snow Crab legs and Drawn Butter,
- Steamed Mussels and Clams

\$20.00 per person

Jumbo Shrimp Pyramid

- With Traditional Cocktail Sauce and Lemon Wedges

\$5.00 per person

Oyster Bar

- Freshly Shucked Malpeque Oysters
- with Traditional Garnishes and Accompaniments (minimum 25 people)

\$3.25 per person

Antipasta Station

- Antipasto Plate consisting of Prosciutto, Marinated Eggplant, Hardboiled Egg, Roast Peppers, Salami, Mozzarella, Tomato and Aged Balsamic Vinegar

\$11.00 per person



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Hors D'Oeuvres



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Mash Potato Bar

Garlic Mashed Potatoes served with chives, sour cream, bacon bits, cheese and butter

\$5.00 per person

Baked Brie in a Pastry

With Lingonberry Preserve and Crackers

\$3.00 per person

Ontario and Quebec Cheese Board

With Fresh Fruit and Assorted Crackers (minimum 20 people)

\$8.00 per person

Crudités

Assorted Crisp Vegetables with Dip

\$4.00 per person

Assorted Finger Sandwiches

Smoked Salmon & Cucumber, Black Forest Ham & Aged Cheddar, Roast Beef with Dijon

\$5.00 per person

Assorted Wraps and Deli Sandwiches

Smoked Turkey, Black Forest Ham, Roast Beef, Egg Salad, Tuna Salad and Vegetarian

\$6.00 per person

Savoury Items

Party Mix, Potato Chips and Pretzels or Taco Chips with Salsa and Guacamole

\$3.00 per person

Fruit Platter

An arrangement of Fresh Seasonal Fruits

\$6.00 per person

Tuxedo Strawberries

\$30.00 per dozen

Chocolate Fountain

Strawberries, Pineapple, Melon, Marshmallows and Wafers

\$5.00 per person

Candy Station

Assorted Candies, Chocolates packaged in pretty bags

\$5.00 per person

Cookie Station

An Array of Assorted House Made Cookies

\$3.00 per person

Customized Cupcake Station

Assorted flavors and colors are Available

\$6.00 per person



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Corporate Menus

Executive Chef's Reception

Served as a meal cocktail party style – minimum 40 people

Assortment of Artisan Breads, Flat Breads and Pita

Roasted Garlic Hummus, Red Pepper Goat Cheese, Black Olive Tapenade

Ontario Butternut Squash Soup Station

Antipasti Station

Cured Meats, Prosciutto, Salami, Marinated Olives, Artichokes, Roasted Peppers, Marinated Vegetables

Vegetable Crudités and House Crafted Dip

Ontario and Quebec Cheese Board

With Fruit and Assorted Crackers

Tiger Prawns with Cocktail Sauce and Lemon Wedges

Chilled Seafood Salad with Chilies and Cilantro

Smoked Salmon with Dill Mayo and Toasts

Steamed Mussels with Creemore Springs and Leeks

Fresh Herb Grilled Veggie Kabobs

Grilled Chicken Souvlaki with Tzatziki Sauce

Carved Top Sirloin au Jus

Mini Rolls, Dijon and Horseradish

Faye's Assorted Dessert Squares and Pastry Selection



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Dinners



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**** Your Meeting Planner**
Package includes three courses.
Anything in brackets is an added
surcharge.

Coffee and tea is included with all dinners.

PLATED

Soups

- Gazpacho - Chilled Spanish Tomato Soup
- Maine Lobster Bisque with Scallions and Cream
- Ontario Sugar Pumpkin Soup with Maple Cream
- Forest Mushroom and Fresh Herb Soup

Salads

- Bouquet of Salad Greens with Carrot, Radish, Cherry Tomatoes and Cucumber
- California Field Greens with Toasted Pine Nuts, Herbed Goat Cheese Crouton and Mango Vinaigrette
- Classic Caesar Salad
- Baby Red Oak Greens, Whole Grain Croutons, Dried Cranberries Lemon-Oregano Vinaigrette
- Vine Ripened Tomato and Parmesan Salad with Basil Vinaigrette

Appetizers

- Wild Mushroom Risotto with Truffle Oil
- Parma Prosciutto with Fresh Melon
- Oven Roast Chicken & French Crepe in a Basil Cream Sauce
- Jumbo Shrimp with Traditional Cocktail Sauce (\$3.00 surcharge)
- Antipasto Plate consisting of Prosciutto, Marinated Eggplant, Hardboiled Egg, Roast Peppers, Salami, Mozzarella, Tomato and Aged Balsamic Vinegar (\$3.00 surcharge)

Entrees All entrées served with Fresh Seasonal Vegetable Gatherings & Chef Inspired Potato Composition

- 8 oz. Roast Alberta Prime Rib of Beef au jus with Yorkshire Pudding
- Oven Roasted Chicken Breast Stuffed with Prosciutto, Swiss Cheese and Sage Parmesan and Herb Cream Sauce
- Pan Seared Chicken Supreme with Pancetta, Oyster Mushrooms, Pearl Onions with a Merlot Reduction

Maple Glazed Atlantic Salmon with Citrus Beurre Blanc

Grilled 8 oz. AAA Alberta Striploin Steak with Maître d'hôtel Butter

Pan Seared AAA Beef Tenderloin with Red Wine Jus, Wild Mushrooms (\$6.00 surcharge)

The following items are available as a plated duo.

Please choose two of the following:

- Pan Seared Bacon Wrapped Beef Tenderloin,
- Grilled Chicken Breast,
- Maple Glazed Atlantic Salmon



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VEGETARIAN OPTIONS

Prices are the same and include the same starter and dessert.
Please choose one of the following options as your main course:

Wild Rice and Warm Quinoa

Baby Spinach, Roasted Red Pepper Coulis, Harvest Vegetables
or

Egg Plant Parmesan

Breaded Egg Plant, Roasted Garlic Tomato Sauce, Smoked Mozzarella Cheese
or

Honey Thai Noodle Bowl

Rice Noodles, Julienne Vegetables, Fresh Cilantro and Chilies

PLATED

Desserts

Double Swiss Chocolate and Amaretto Mousse
In a Chocolate Cup with a Raspberry Coulis

Decadent Chocolate Truffle Torte with a Caramel Sauce

Horseshoe's Signature Sticky Toffee Pudding with a Caramel Sauce

Baked New York Cheesecake
Raspberry Coulis, Mint and Crème Chantilly

Classic Crème Brûlée, with a Brandy Snap

Grand Marnier Macerated Fresh Fruit and Berries
With Vanilla Ice Cream & Gaufrette Wafer

GOURMET PLATED

This is a 7 course plated dinner. (Minimum 20 people)

Ontario Butternut Squash Soup with Ginger Cream

Atlantic Lobster and Mango Salad

Cookstown Micro Greens, Passion Fruit Vinaigrette, Chive Pesto

Sautéed Escargots

Chartreuse Cream, Sweet Potato Roesti

Raspberry Sorbet with Champagne and Mint

Herb Roasted AAA Beef Tenderloin
Fresh Fine Herb Sauce, Seasonal Vegetables,

Truffle Whipped Potatoes

Dark and White Chocolate Torte with Berries and Fruit Coulis

Freshly Brewed Coffee or Flavoured Teas

Tuxedo Strawberries

\$23.00 surcharge



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Buffet Selections

HOME STYLE

(Minimum 25 people)

Your guests will have the following items served family Style:

Freshly Baked Breads
Bouquet of Fresh Market Greens
With Homemade Vinaigrette
Crisp Crudités and Dip

Your guests will enjoy the following buffet selections:

Herb and Garlic Grilled 8oz Sirloin Steak
With Sautéed Mushrooms and Onions
Hickory Barbecue Chicken
Baked Potato with Butter and Sour Cream
Local Peaches and Cream Corn on the Cob (Seasonal)

Fresh Strawberries and Whipped Cream
Home Style Apple Pie
Sticky Toffee Pudding with Caramel Sauce
Faye's Desserts

Coffee and Tea

ST. ANDREWS

(Minimum 25 people)

Freshly Baked Breads
Chef's Soup of the Day
Fresh Market Salad
New Potato and Dill Salad
Coleslaw and Tomato Basil Salad

Roast Top Sirloin of Beef au Jus
Rosemary Roast Potatoes
Fresh Seasonal Vegetables

Choice of:

Barbecued Chicken or
Pasta Primavera

Seasonal Fruit with Whipped Cream
Faye's Desserts
Home Style Apple Pie

Coffee and Tea



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Buffet Selections

ITALIAN BUFFET

(Minimum 50 people)

Minestrone Soup

Freshly Baked Italian Breads with Virgin Olive Oil and Balsamic Vinegar Antipasto Station
Prosciutto and Italian Cured Meats Caesar Salad Cherry Tomato and Bocconcini Salad
with Arugula Pesto Mediterranean Seafood Salad

Create your own Pasta Station

Chicken Parmesan
Oregano Roasted New Potatoes
Fresh Seasonal Vegetables
Carved Top Sirloin
Vegetarian Lasagna

Tiramisu

Cannoli

Espresso Cheese Cake

Fresh Fruit Platter

Coffee and tea

BARBEQUE

(Minimum 25 people)

Appetizers

Freshly Baked Breads, Garden, New Potato and Dill, Coleslaw,
Tomato and Basil, Mushrooms a la Greque and Tuscany Pasta

Entrees

Please select TWO items

Grilled 8 oz. Striploin Steak

Hickory Barbecue Chicken

Atlantic Salmon with Spicy Fruit Chutney

Horseshoe Signature Bbq Pork Side Ribs

Accompaniments

Baked Potato with Butter and Sour Cream,
Local Peaches and Cream Corn on the Cob

Desserts

Fresh Strawberries, Home Style Apple Pie, Strawberry Rhubarb Pie,
Baked New York Cheesecake

Coffee and Tea



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MARCHE COCKTAIL STATIONS

Stations will be set up in different areas of the room.
(Minimum 50 people)

Breads and Dips

Selection of Armenian Flat Breads, Artisan Breads and Rolls,
and Grilled Naan Bread
Hummus Tahini, Roast Red Pepper and Goat Cheese Dip, Flavoured Butter,
Olive Oil and Aged Balsamic

Garden

Traditional Caesar Salad
Grilled Marinated Vegetables
Assorted Crudit e
Mushrooms a la Greque
Broccoli Cheddar and Bacon Salad

Antipasto

Marinated Artichoke Hearts, Roasted Peppers, Soppresata, Smoked Provolone
Baby Bocconcini, Olives, Hot Peppers and Pickled Vegetables

Sea

Smoked Norwegian Salmon
Capers, Lemon Cilantro Aioli,
Spiced Red Onion Marmalade Crostini
Poached Tiger Shrimps with Cocktail Sauce and Lemon
Cold Steamed Mussels with Raspberry Vinaigrette and Herbs

Pasta

Create your own Pasta Prepared by our Culinary Team
Selection of Pastas, Sauces, and Fresh Ingredients

Carvery and Hot Selections

Slow Roasted Top Sirloin Beef with Horseradish Jus
Horseshoe Signature Bbq Pulled Pork
Selection of Artisan Rolls
Grain and Dijon Mustards
Rosemary Roasted New Potatoes

Sweet

Sticky Toffee Pudding
Assorted Mini Pastries by Faye
Chocolate Dipped Cream Puffs
Selection of Domestic Cheese with Fruit and Crackers
Fresh Fruit with Honey Yogurt

Coffee and Tea

\$6.00 surcharge



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HORSESHOE BUFFET (Minimum 50 people)

Freshly Baked Breads and Soup of the Day

Please select ONE of the following:

Fresh Fruit Platter

Crisp Crudité with Dip

Included in Salad Station

Caesar Salad

California Field Greens with Mango Vinaigrette

New Potato with Buttermilk-Dill Dressing

Tuscany Pasta Salad

Old Fashioned Coleslaw

Peel and Eat Shrimp with Cocktail Sauce

Assorted Cold Cuts

Please select ONE item from the Carving Station

Roast Beef au Jus with Yorkshire Pudding

Maple-Pommery Glazed Ham with Sherry Sauce

Roast Porkloin with an Armagnac and Mushroom Sauce

Please select ONE item from the Poultry Station

Roast Chicken with a Tropical Island Salsa

Chicken Chasseur (Roast chicken with mushrooms, shallots, bacon and white wine in a demi glaze)

Hickory Barbecue Chicken

Please select ONE item from the Pasta Station

Fusilli Primavera (Medley of garden vegetables in a cream sauce)

Rigatoni with Olive Oil, Roast Garlic, Plum Tomatoes, with White Wine and Shiitake Mushrooms

Carbonara (Prosciutto, bacon and sage in a cream sauce)

Please select ONE item from the Seafood Station

Poached Atlantic Salmon with Champagne Dill Sauce

Rainbow Trout with Baby Shrimp, Capers and Lemon Butter Sauce

Cajun Catfish with Cilantro Beurre Blanc

Included in dinner station

Seasonal Market Vegetables

Rosemary Roasted Potatoes

Desserts

Fresh Fruit Salad, Baked New York Cheesecake

Faye's Pastry Selection, Sticky Toffee Pudding with Caramel Sauce

Home Style Apple Pie, Strawberry Rhubarb Pie

Domestic Cheese Board with Crackers

Coffee and Tea

\$5.00 surcharge



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Buffet Selections

DESSERT TABLES

Regular

- Baked New York Cheesecake
- Horseshoe's Signature Sticky Toffee Pudding & Caramel Sauce
- Home Style Apple Pie
- Strawberry Rhubarb Pie
- Fresh Strawberries and Whipped Cream
- Faye's Homemade desserts

\$9.99 per person

Deluxe

- Baked New York Cheesecake
- Horseshoe's Signature Sticky Toffee Pudding & Caramel Sauce
- Home Style Apple Pie
- Strawberry Rhubarb Pie
- Chocolate Mousse in a Chocolate Cup
- Fresh Fruit Salad
- Fresh Strawberries and Whipped Cream
- Faye's Homemade desserts

\$12.99 per person



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Late Night Pub Grub

LATE NIGHT PUB GRUB

Poutine Station

Crispy Golden Fries and Spiced Potato Wedges
Natural Beef Jus, Gravy, Three Cheese Pub Blend, Smoked Mozzarella
Diced Tomatoes, Green Onions and Sour Cream

Horseshoe's Signature Pulled Beef on Cheddar Side Buns
Housemade Fiery Salsa, Crispy Fire Onions and Horseradish Mayo

Cumin and Chili Seasoned Housemade Tri-Colour Nacho Chips
With Layered Herb Cream Cheese, Bacon, Sour Cream, Salsa and Triple Jack Cheese
Dip

Chive and Cheese Loaded Potato Skins
Jalapeno Stuffed Breaded Chicken Balls

\$14.99 per person



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BANQUET BEVERAGES

Please note that prices are subject to change without notice.

House Brands	\$5.50 per drink
Premium Brands	\$6.00 per drink
Cocktails	\$6.00 per drink
Liqueurs	\$7.00 per drink
Soft Drinks	\$2.00 per glass
House Wine (6 oz. glass)	\$7.50 per glass
Premium Glass of Wine (6 oz. glass)	\$8.50 per glass
Premium Martini (2 oz. glass)	\$9.00 per glass
Domestic Beer	\$5.50 per bottle
Imported Beer	\$6.00 per bottle
Coolers	\$7.00 per bottle
Individual Mineral or Sparkling Water	\$2.75 per bottle
Mineral or Sparkling Water for your Table	\$6.95 per bottle
Champagne for toasting	\$5.00 per person
Freshly Brewed Coffee or Flavoured Tea	\$2.00 per person
Punch - non alcoholic	\$50.00 per bowl
Punch - alcoholic	\$95.00 per bowl
Bartender Fee (minimum 3 hours for net sales below \$250)	\$16.50 per hour

White Wine

Peller Estates Family Series	\$35 per bottle
Folonari Pinot Grigio	\$37 per bottle
Peller Estates, Reislung	\$40 per bottle
Baron Philippe de Rothschild Chardonnay	\$35 per bottle
Wolf Blass Chardonnay	\$45 per bottle
Wayne Gretsky Pinot Grigio	\$37 per bottle
Echeverria Sauvignon Blanc	\$36 per bottle

Red Wine

Peller Estates Family Series	\$35 per bottle
Folonari Valpolicella	\$37 per bottle
Peller Estates, Private Reserve Cabernet Sauvignon	\$45 per bottle
Baron Philippe de Rothschild Merlot	\$37 per bottle
Wolf Blass Yellow Label Cabernet Sauvignon	\$45 per bottle
Rosemount Shiraz Cabernet	\$37 per bottle
Black River Malbec	\$37 per bottle

Champagne

Trius Brut VQA Sparkling	\$56 per bottle
French Cross Sparkling	\$35 per bottle



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Bar Packages



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BAR PACKAGES

No discounts apply, available only under the catering venues
Please note that prices are subject to change without notice.

1 hour host

Domestic beer, regular brand liquors, house wine by the glass
and fountain pop or juice

\$20.00 per person

4 hour host

Domestic beer, regular brand liquors, house wine by the glass
and fountain pop or juice

\$35.00 per person

Standard Evening

Available from 6pm to 1am in the same venue.
Includes domestic beer, regular brand liquor,
house wine by the glass and unlimited bottles of wine during dinner
fountain pop or juice

\$50.00 per person

Premium Evening

Available from 6pm to 1am in the same venue.
Includes domestic and premium beer, regular brand liquors
liqueurs and cocktails
house wine by the glass and unlimited bottles of wine during dinner
Champagne toast
fountain pop or juice

\$60.00 per person

Unlimited Non-Alcoholic

Available from 6pm to 1am in the same venue.
Unlimited fountain pop and juice

\$15.00 per person



HORSESHOE
a
 SKYLINE RESORT

Barrie

Corporate Menus

Decorations



Horseshoe Resort
 1101 Horseshoe Valley Road
 Comp. 10
 RR#1 Barrie Ontario L4M 4Y8
 Local: 705.835.2790
 Toll Free: 800.461.5627

DECORATIONS

Specialty Napkins	\$2.00 each
Chair Covers	\$4.50 each
Specialty Linen	\$25.00 each
Delivery for linens or covers	\$150.00 each
Dance Floor	\$400.00 each

Talk to your coordinator for candles, centerpieces and other ideas

Prices quoted above are subject to applicable taxes and gratuities.
 Specialty Linens require final numbers 1 week prior to the event date.

ROOM RENTALS

Après Deck	\$150.00
Silks Patio	\$150.00
Ellsmere or Leacock Room	\$150.00
Copeland Room	\$200.00
Simcoe Room	\$250.00
Keewatin Room	\$300.00
Chapel Rental	\$400.00
Fairway Room	\$500.00
Highlands Clubhouse	\$500.00
Crazy Horse Restaurant	\$500.00
Alpine Room	\$1,000.00
Valley View Tent	\$1,000.00
Outdoor Ceremony	\$1,000.00



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CATERING INFORMATION

Taxes and Service Charges

Food and beverage and function services are also subject to a taxable 15% service charge. The regular 13% HST also applies to all transactions.

Outside Food and Beverage

All food and beverage service for your group must be provided by Horseshoe Resort. To maintain the high food quality standards the resort has set, Horseshoe reserves the right to make changes and/or substitutions and cost adjustments based on availability of product and current market value. In accordance with health and safety regulations, food and beverage products may not be removed after a function. Wedding cakes are the only exception to this rule.

Special Meal Requests and Food Allergies

Please inform us of guests that have any food allergies and medical dietary restrictions so that the necessary precautions can be taken when preparing their meal. Please be aware that food in our kitchens may contain or have been in contact with peanuts, nuts, seafood or other possible allergens. Therefore we cannot guarantee a 100% allergy free environment.

Function Guarantees

Seventy-two (72) hours prior to the function a final guarantee of the number of attendees is due to your group coordinator/manager. This guarantee will be the minimum of covers charged to the client. If this guarantee is not given to your coordinator/manager, the estimated number of attendees given will be used for billing. If your guarantee is over by more than 5% the day of the event, then we will do our best to accommodate the extra and the client will be billed accordingly.

PACKAGE HANDLING

Receiving

All packages can be sent to our Shipping and Receiving Department which is open Monday to Friday from 8am to 3pm. Please give notice to your coordinator if anything is being shipped. Storage of packages is subject to space availability. Please label each package with the name of the group coordinator, date of event and number of boxes.

Posting and Decorations

All signage displayed in public areas must be professional and tasteful. Nothing is to be attached, in any manner, to the walls of the banquet rooms or in the hallways. All open flame candles must be enclosed in a glass container which exceeds the height of the flame.

Socan

All musical entertainment is subject to a SOCAN fee (Society of Composers, Authors and Music Publishers of Canada), we have a flat rate of \$100.00 plus applicable taxes.

Audio Visual Equipment

Please note that if you require any audio or visual equipment you will need to contact AV Canada for a quote or set up at 416.881.7391.



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