

UPPER CANADA VILLAGE


TM

Alight at Night FESTIVAL

GROUP BANQUET MENU

COMPLETE 3-COURSE DINNERS

All include soup, entree,
dessert, plus tea or coffee!



THE
**UPPER
CANADIAN**
Cookhouse

*Relaxed Candlelit dining across the
road from Upper Canada Village at
the Upper Canada Golf Course*

Roast Turkey with dressing

Roasted turkey served with home-style dressing, your choice of potato, the vegetable of the day and real cranberries.

\$19.95

Prime Rib Dinner (Black Angus)

Tender, slow-roasted beef that melts in your mouth, served with your choice of potato and the vegetable of the day.

\$25.95

Chicken or Veal Parmesan

lightly breaded and seasoned, smothered in our home-style meat sauce and topped with mozzarella cheese, served with potato & vegetable.

\$19.95

Baked Lasagna or Cheese Manicotti

Egg noodles baked in our home-style meat sauce and topped with mozzarella cheese.

\$16.95

Baked Virginia Ham with pineapple

Slow roasted Virginia ham served with pineapple sauce, your choice of potato and the vegetable of the day.

\$19.95

Vegetarian Stir Fry

Seasoned and tossed medley of vegetables, served on a bed of rice.

\$17.95

Fresh Atlantic Salmon Fillet

served on a bed of rice with your choice of potato and the vegetable of the day.

\$19.95

Prices do not include taxes or gratuities

Banquet meals are prepared for reserved groups of 20 or more. Full bar service with wine selection is available on a host or cash basis. More elaborate service for reserved groups is available upon request. Proposals and estimates will be provided within 48 hours of requests. Vegetarian and vegan options are available with notice.

Smaller parties & walk-in guests to Alight at Night may order from an a-la-carte menu offered during the Alight at Night Festival.

Banquet/group dinners must be reserved ahead by calling:
Upper Canadian Cookhouse at 613-543-2035