

WINTER  
MAGIC  
BY  
CARMENS  
GROUP

MAKE THE SEASON  
**Magical**

 **ARLINGTON**  
— HOTEL • PARIS —

**River's Edge**  
AT THE ARLINGTON





# Celebrate in *style*

Our enchanting venue provides the perfect backdrop for a flawless holiday celebration. Rest assured, our dedicated team is here every step of the way as we bring your vision to life!

Choose from one of two distinctive holiday menus served in a warm and inviting event space and enjoy the convenience of on-site hotel rooms so your guests can dance the night away worry-free.

Contact us to book your event:  
[events@arlingtonhotel.ca](mailto:events@arlingtonhotel.ca) | 905-746-5524

**AVAILABLE UNTIL FEBRUARY 2024**  
*New bookings only.*



## WINTER MAGIC

# Buffet

**\$60 PER PERSON**

Chef's selection of passed hors d'oeuvres included

### APPETIZER STATION

*choice of two*

#### HERITAGE GREENS

with cranberry, pumpkin seeds, pickled onion, and goat cheese

#### CAESAR SALAD

with romaine hearts, fried prosciutto, garlic crostini, shaved asiago, and creamy lemon garlic dressing

#### BUTTERNUT SQUASH PURÉE

with apple chips and herbed whipped cream

#### SMASHED POTATO & CORN CHOWDER

#### TANGY CABBAGE SLAW

### ENTRÉE STATION

*choice of two*

#### SLOW-ROASTED TURKEY

with sage gravy and spiced cranberries

#### MAPLE GLAZED HAM

with assorted artisanal mustards

#### SLOW-ROASTED BRISKET

with red wine mushroom jus

#### GROUND CHUCK MEATLOAF

with caramelized onion and chipotle jus

#### GRILLED CHICKEN SUPREME

with tomato salsa

### SIDE STATION

*choice of three*

#### CLASSIC STUFFING

#### CORNBREAD STUFFING

#### GARLIC CONFIT MASH

#### SWEET POTATO MASH

#### HERB-ROASTED POTATOES

#### ROASTED ROOT VEGETABLES

#### CREAMED CORN & SPINACH

#### BAKED MAC 'N CHEESE

### DESSERT STATION

*choice of two*

#### WARM BREAD PUDDING

#### APPLE CRUMBLE

#### PEACH COBBLER

#### ASSORTED SEASONAL PIES

#### ASSORTED CAKES, SQUARES, AND COOKIES

\*Based on a minimum of 25 guests for Arlington Hotel and 85 guests for River's Edge. Prices subject to Facility Fee (18%) and HST (13%) and subject to change without notice. Room rental fee applies to groups under 50 guests. Dietary accommodations available.

## WINTER MAGIC

# Plated

**\$65 PER PERSON**

Chef's selection of passed hors d'oeuvres and artisan breads and rolls included

### SALAD

*choice of one*

#### HERITAGE GREENS

with cranberry, pumpkin seeds, pickled onion, and goat cheese

#### CAESAR SALAD

with romaine hearts, fried prosciutto, garlic crostini, shaved asiago, and creamy lemon garlic dressing

### SOUP

*choice of one*

#### BUTTERNUT SQUASH PURÉE

with apple chips and herbed whipped cream

#### SMASHED POTATO & CORN CHOWDER

### ENTRÉE

*choice of one*

#### SLOW-ROASTED TURKEY

with sage gravy and spiced cranberries

#### MAPLE GLAZED HAM

with assorted artisanal mustards

#### SLOW-ROASTED BRISKET

with red wine mushroom jus

#### GROUND CHUCK MEATLOAF

with caramelized onion and chipotle jus

#### GRILLED CHICKEN SUPREME

with tomato salsa

### SIDES

*choice of two*

#### CLASSIC STUFFING

#### CORNBREAD STUFFING

#### GARLIC CONFIT MASH

#### SWEET POTATO MASH

#### HERB-ROASTED POTATOES

#### ROASTED ROOT VEGETABLES

#### CREAMED CORN & SPINACH

#### BAKED MAC 'N CHEESE

### DESSERT

*choice of one*

#### WARM BREAD PUDDING

#### APPLE CRUMBLE

#### PEACH COBBLER

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# Elegant Extras

## UPGRADES

*priced per person*

### APPETIZER - \$3

- Caprese salad with tomato, buffalo mozzarella, fresh basil, garlic-infused olive oil
- Caramelized onion and roast squash tart with heritage greens and infused olive oil
- Smoked chicken consommé with jalapeno cheddar dumplings

### ENTRÉE - MARKET PRICE

- Slow-roasted prime rib with rosemary jus and Yorkshire pudding
- Smoked Cornish game hen with cornbread and southern-style gravy
- California cut striploin with herb and chilli chimichurri

### SIDE - \$5

- Vegetable quinoa pilaf
- Pototo and onion gratin
- Truffle risotto

## ADD-ONS

*priced per person*

### APPETIZER ENHANCEMENTS

- Family-style charcuterie boards - \$6

### PASTA COURSE

*choice of one, served between appetizer and entrée*

- Penne with tomato basil sauce - \$5
- Penne with creamy roasted garlic - \$6
- Potato gnocchi with mushrooms and parmesan, in garlic olive oil - \$7
- Lasagna bolognese - \$7.50
- Butternut squash ravioli with caramelized onion cream and toasted walnuts - \$7.50

### ENTRÉE ENHANCEMENTS

- Guest meal choices - \$3
- Warm biscuits, Yorkshire pudding, or cornbread - \$5
- Four-ounce lobster tail and drawn butter - market price
- Chili glazed jumbo shrimp - market price

### DESSERT ENHANCEMENTS

- Add a scoop of vanilla ice cream to any cobbler or crumble - \$2

### BAR PACKAGES

Please inquire for a custom quote

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