



BANQUET & MEETING MENU

Whether you invite a small gathering or host a large event, E&C has the right menu option to make your event a great one.

Before placing your order, please inform your event planner if a person in your party has a food allergy.

PLATTERS

CRISPY CHICKEN SLIDERS \$60

WEE PIES

choice of 1 - Shepherd's Pie, Chicken Pot Pie, Steak & Mushroom Pie, Cheesy Leek & Potato Pie. \$45

FALAFEL BALLS \$40

MEDITERRANEAN FLATBREAD \$45

PRETZEL BITES

with Beer Cheese & Bacon \$45

CHICKEN WINGS

Buffalo, BBQ or Naked with Ranch \$55

MINI SAUSAGE ROLLS \$55

CRISPS & DIP \$40

FRIED PICKLES \$40

BEER BATTERED SHRIMP \$55

HUMMUS with Naan & Veggies \$45

FRIED CHICKEN TENDERS

with Honey Mustard \$45

STANDARD BURGER SLIDERS \$60

ROASTED TOMATO

& WHIPPED FETA TOAST \$45

CRUDITÉ & DIP \$40

ASSORTED CHEESE & CRACKERS \$60

SHRIMP COCKTAIL \$55

ASSORTED DESSERTS \$45

BUFFETS

BREAKFAST BUFFETS

QUICK PICK \$14/person

- Fresh brewed coffee & selection of teas.
- Fresh cut seasonal fruit & assorted muffins.

THE CONTINENTAL \$18/person

- Fresh brewed coffee, selection of teas & assorted juices.
- Fresh cut seasonal fruit & assorted muffins with butter & preserves.
- Selection of yogurts & cereals.

THE AMERICAN \$24/person

- Fresh brewed coffee, selection of teas & assorted juices.
- Fresh cut seasonal fruit, toast & bagels with cream cheese, butter & preserves.
- Scrambled eggs, crisp bacon, breakfast sausages & potatoes.

POWER BREAKS

PICK 4 Options from the right ... \$10/person

PICK 6 Options from the right ... \$13/person

PICK 8 Options from the right ... \$17/person

Each additional item \$3/person

- Fresh brewed coffee & assorted teas
- Assorted juices
- Bottle water & assorted sodas
- Red Bull +\$2/person
- Cookies

- Granola bars
- Hummus, naan & veggies
- Seasonal fruit
- Crisps & dip
- Pretzel bites with beer cheese & bacon

MEETING DRINKS SERVICE

Coffee, tea, water & sodas

1 service \$8/person

2 services \$15/person



LUNCH BUFFETS

All lunch buffets include coffee, water & soda.

THE GEORGE 1 Salad . . . 1 Entrée 1 Side	\$23/person
THE WILLIAM . . . 1 Salad . . . 2 Entrées . . . 1 Side	\$28/person
THE CHARLES . . . 2 Salads . . . 2 Entrées . . . 2 Sides	\$32/person
Each additional Salad or Side	\$3/person
Each additional Entrée	\$6/person
Add Dessert Bites	\$4/person (brownies, cheesecake & bread pudding)

SALADS

NOBLE HOUSE mixed greens, almonds, cucumbers, dried cranberries tossed in red wine vinaigrette

CAESAR romaine, crisp croutons, chopped bacon & shaved parmesan

ENTRÉES

CRISPY CHICKEN SLIDERS chicken tenders, slaw & pickle slices on a potato roll with creamy dill sauce

FALAFEL WRAP falafel balls, onions, pickled turnips, shredded romaine, diced pickles, garlic marinated tomatoes, tahini sauce & a hint of sriracha in a tomato tortilla

CHEESE TOASTIE swiss cheese, shaved parmesan, caramelized onions, crispy prosciutto, garlic cheese spread & creamy dijon grilled on sourdough bread

MEDITERRANEAN FLATBREAD flatbread, garlic butter, tomato sauce, garlic marinated tomatoes, mixed cheese, feta, onion, red bell pepper & kalamata olives

CAJUN CAESAR WRAP cajun chicken, romaine, caesar dressing, chopped bacon & shaved parmesan in a tomato tortilla

FRENCH DIP thinly sliced roasted beef with sautéed mushrooms, onions, horseradish mayo & swiss cheese

STANDARD SLIDERS house made burger sauce, lettuce, tomato, onion, pickle & american cheese

FISH & CHIPS crispy haddock, lightly beer battered & served with fries & tartar sauce

SIDES

- Garlic mashed potatoes
- Seasonal vegetables
- French fries
- Sweet potato fries
- Potato crisps
- Basmati rice

BOXED LUNCH \$18/person
wrap, chips, fruit, cookie & beverage

CAJUN CAESAR WRAP cajun chicken, romaine, caesar dressing, chopped bacon & shaved parmesan in a tomato tortilla

DINNER BUFFETS

All dinner buffets include dinner rolls, coffee, water & soda.

THE KATE 1 Salad . . . 1 Entrée 1 Side	\$28/person
THE DIANA 1 Salad . . . 2 Entrées . . . 1 Side	\$32/person
THE ELIZABETH . 2 Salads . . . 3 Entrées . . . 2 Sides	\$36/person
Each additional Salad or Side	\$3/person
Each additional Entrée	\$7/person
Grilled salmon entrée option an additional	\$6/person
Add Dessert Bites	\$4/person (brownies, cheesecake & bread pudding)

SALADS

NOBLE HOUSE mixed greens, almonds, cucumbers, dried cranberries tossed in red wine vinaigrette

CAESAR romaine, crisp croutons, chopped bacon & shaved parmesan

ENTRÉES

SUNDAY ROAST sliced tender roast beef with rich beef gravy, served with horseradish aioli

FRIED CHICKEN TENDERS buttermilk brined & hand breaded chicken tenderloins, served with honey mustard

MEDITERRANEAN FLATBREAD flatbread, garlic butter, tomato sauce, garlic marinated tomatoes, mixed cheese, feta, onion, red bell pepper & kalamata olives

LEMON HERB CHICKEN lemon herb marinated roasted chicken

BANGERS & MASH british bangers with garlic mashed potatoes & rich beef gravy

BUTTER CHICKEN curried tomato cream sauce with cashew butter topped with chopped cilantro & lightly spiced yogurt

SHEPHERD'S PIE seasoned ground beef, lamb & vegetables topped with garlic mashed potatoes, crisps onions & rich beef gravy

GRILLED SALMON salmon with garlic herb butter, fresh dill & sliced lemon

FISH & CHIPS crisp haddock, lightly beer battered & served with fries & tartar sauce

SIDES

- Garlic mashed potatoes
- Seasonal vegetables
- French fries
- Sweet potato fries
- Basmati rice

FALAFEL WRAP falafel balls, onions, pickled turnips, shredded romaine, diced pickles, garlic marinated tomatoes, tahini sauce & a hint of sriracha in a tomato tortilla

CORNED BEEF WRAP corned beef, cheddar cheese, romaine, red onions, pickles, garlic marinated tomatoes & burger sauce in a tomato tortilla.

PRESET GROUP MENUS

CHOOSE FROM ONE OF THE PRESET MENUS. MENUS ARE PRICED PER PERSON.

PRICE INCLUDES CHOICE OF COFFEE, TEA OR SODA, TAX, SERVICE CHARGE AND GRATUITY.

THE STANDARD - \$22

THE STANDARD BURGER

house made burger sauce, lettuce, tomato, onion, pickle & american cheese. served with fries.

BAJA FISH TACOS

two crispy fried haddock tacos served in grilled flour tortillas with shredded cabbage, pico de gallo, chipotle aioli, cilantro & a side of hot sauce. served with a noble house salad.

CAJUN CHICKEN CAESAR WRAP

cajun chicken, crisp romaine, creamy caesar dressing, chopped bacon & shaved parmesan cheese. served with fries.

*NOBLE HOUSE SALAD

mixed greens, almonds, goat cheese, cucumbers & dried cranberries. tossed in a red wine vinaigrette.

*FALAFEL WRAP

house made falafel balls, onions, pickled turnips, shredded romaine, diced pickles, garlic marinated tomatoes, tahini sauce & a hint of sriracha, wrapped in a tomato tortilla. served with fries.

PUB CLASSICS - \$23

SHEPHERD'S PIE

seasoned ground beef, lamb & vegetables, topped with garlic mashed potatoes & baked to a golden brown. garnished with crisp onions & side of beef gravy. served with a noble house salad.

BANGERS & MASH

english bangers, with garlic mashed potatoes & our rich beef dripping gravy.

MANTA'S BUTTER CHICKEN

curried tomato cream sauce with cashew butter topped with chopped cilantro & spiced yogurt. served with basmati rice & grilled garlic naan bread.

CHICKEN POT PIE

chicken, vegetables & fresh herbs in a light cream sauce, baked with a flaky puff pastry cap. served with a noble house salad.

*CHEESY LEEK & POTATO PIE

leeks, yellow onions, potatoes, cheddar, monterey jack & parmesan cheese baked with a light puff pastry cap. served with a noble house salad.

FAVORITES - \$26

FISH & CHIPS

crispy haddock, lightly beer battered & served with our signature tartar sauce & house made slaw.

GRILLED CHICKEN CAESAR

grilled chicken, romaine, crisp croutons, bacon bits, shaved parmesan & caesar dressing.

THE SUNDAY ROAST

sliced tender roast beef with mashed potatoes, rich beef gravy, seasonal vegetables & yorkshire pudding. served with a side of horseradish aioli.

GRILLED SALMON

with garlic butter, fresh dill & sliced lemon; served with mashed potatoes & seasonal vegetables.

*MEDITERRANEAN FLATBREAD

flatbread, garlic butter, tomato sauce, garlic marinated tomatoes, mixed cheese, feta, onion, red bell pepper & kalamata olives.

ADD SOUP OR SALAD.....\$3

CAESAR SALAD

romaine, crisp croutons, chopped bacon & shaved parmesan.

*NOBLE HOUSE

mixed greens, almonds, cucumbers, dried cranberries tossed in red wine vinaigrette.

MARKET SOUP

ADD DESSERT.....\$6

*HIGHLAND BREAD PUDDING

with raisins & custard, served warm with rum butter sauce & whipped cream.

*BAILEYS CHEESECAKE

cheesecake laced with baileys irish cream & drizzled with coffee chocolate sauce. baked in gluten-free graham crust.

*lacto-ovo vegetarian option

BAR MENU

OPEN BAR

	One Hour/pp	Two Hours/pp	Three Hours/pp	Four Hours/pp
STANDARD	\$22 / \$20**	\$26 / \$24**	\$34 / \$29**	\$40 / \$36**
PREMIUM	\$26 / \$24**	\$30 / \$28**	\$38 / \$32**	\$45 / \$39**
DELUXE	\$30	\$36	\$43	\$50

** Beer, wine & soft drinks only

DRINK TICKETS

Each drink ticket is valid for one drink. All tickets are non-refundable and only good for select items in the deluxe, premium, and standard options. Tickets are to be purchased in advance of your event and can be bought in any quantity 10-200. Tickets can only be purchased from one of the three options, standard, premium, or deluxe.

Drink tickets are bought in only one of the following denominations per event:

Standard Ticket Package: \$9

Premium Ticket Package: \$12

Deluxe Ticket Package: \$15

CONSUMPTION BARS

Consumption bars are paid for by the drink. Drinks are either purchased by the guests or by the host as a credit tab that must be settled at the end of the event. The host can also set a limit of how much they wish to spend prior to the event date by putting a cap on the open bar amount.

** ALL F&B PACKAGES ARE SUBJECT TO TAX, 20% GRATUITY, & 3% BANQUET SERVICE CHARGE**



#ELEPHANTCASTLE