

INNS OF AURORA

RESORT & SPA



Pondview Catering

FOR EIGHT TO SIXTEEN GUESTS

Make Pondview the setting of your special event, with on-site from-scratch catering.

Full Day Rental: \$1,000

Half Day (Four-Hour) Rental: \$500

One Hour Rental: \$250

A \$250 special use setup fee may apply.

CONTACT CAELYN AUGUSTINE: CAUGUSTINE@INNSOFAURORA.COM



Catering Menu

We require a minimum of two weeks’ notice, with finalized choices (including any allergen information) and guest numbers prior to rental date.

BREAKFAST

\$30 per person with three selections, additional items are \$10 per person

- Fruit salad (honeydew, cantaloupe, strawberries, blueberries, grapes, pineapple)
- Bagels (berry compote, cream cheese, butter)
- Danishes (raspberry, apple, cheese)
- Muffins (blueberry, banana nut, double chocolate chunk)
- Scones (blueberry, chocolate chip, apple cinnamon)
- Smoked salmon (whipped feta, pickled red onion, hard boiled egg, everything cracker)
- Smoothies (mixed berry, banana, vanilla almond milk, orange juice, yogurt)
- Egg and cheese on croissant (please select one: sausage, bacon, ham, cheese)

ALCOHOLIC BEVERAGES

\$50 per bottle

- Mimosa (Los Dos Cava Brut, orange juice)
- White sangria (Markham Sauvignon Blanc, honey dew, cantaloupe, pineapple, kiwi, lime)
- Red sangria (No Curfew Cabernet Sauvignon, apple, lemon, orange, strawberry, blueberry)
- Wölffer Estate Summer in a Bottle Rosé
- Forge Cellars Riesling
- Los Dos Cava Brut

NON-ALCOHOLIC BEVERAGES

\$30 per pitcher

- Dragonfruit lemonade (dragonfruit purée, agave, homemade lemonade)
- Berry chia refresher (dragon fruit, blackberry, raspberry, strawberry, black tea, chia seed)
- Virgin Bloody Mary (homemade tomato-vegetable juice, wasabi, lemon juice, hibiscus ginger lime kombucha)
- Spiced golden milk (almond milk, turmeric, cinnamon, cayenne, black pepper, ginger, agave, lemon) *hot or cold*
- Emerald solstice (cucumber juice, mint syrup, lemon juice, cucumber soda)

LUNCH

\$45 per person with three selections, additional items are \$10 per person

- Sandwich platter (please select two):
 - Tandoori grilled chicken wrap (chicken, spinach wrap, roasted red peppers, grilled red onion, arugula, whipped feta, roasted pepper hummus)
 - Turkey (focaccia, Swiss cheese, lettuce, tomato, grain mustard)
 - Roast beef (onion kaiser, cheddar, lettuce, tomato, steak sauce)
 - Vegetable wrap (chopped seasonal vegetables, field greens, vegan cheddar)
 - Smoked salmon BLT (pastrami-cured salmon, hard roll, field greens, tomato, bacon, cured lemon-dill cream cheese)
- Charcuterie platter (smoked blue cheese, peppercorn sheep’s milk cheese, Coppa ham, Sopressata, crackers, berry compote, pepper relish, focaccia)
- Vegetable crudités (roasted red pepper hummus, seasonal vegetables, pita bread)
- California sushi rolls (surimi, avocado, rice, nori, soy sauce, wasabi, pickled ginger)
- Greek salad (red onion, grape tomatoes, feta, peppers, cucumbers, olives, Greek vinaigrette)
- Cheese tortellini antipasto (pesto, olives, sopressata, fresh mozzarella, marinated peppers, tomatoes, artichokes)
- Broccoli salad (spiced pecans, raisins, red grapes, crumbled blue cheese, bacon, carrots, onion, lemon Dijon vinaigrette)
- Spinach salad (cheddar, bacon, pickled red onion, candied pecans, lemon vinaigrette)
- Garbanzo bean salad (roasted broccoli, zucchini, yellow squash, carrots, tomatoes, peppers, feta, lemon-dill vinaigrette)
- Caprese salad (burrata, prosciutto, heirloom tomatoes, pistachio pesto, lemon basil vinaigrette, focaccia)

CONTACT US AT
CAUGUSTINE@INNSOFAURORA.COM
Package is subject to a 23% service charge and 8% sales tax



..... PONDVIEW



RECEPTION



GALLERY TO PONDVIEW