

A group of people are seated at a long wooden table in a restaurant, engaged in conversation and dining. The restaurant features large windows with dark wood frames, each displaying a different landscape painting. The scene is warmly lit, with a soft glow from the windows and a small lamp on the table. The word "REIGN" is overlaid in a large, white, serif font in the center of the image, with a small crown icon above the letter 'I'.

REIGN



RESTAURANT DINING ROOM

Seats up to 114 guests



PRIVATE DINING ROOMS

Seats up to 12 guests



EVENTS & RECEPTIONS

Reception for up to 170 guests

PRIVATE DINING ROOMS

CAPACITY: 10 – 12 guests



ROYAL ROOM

Commanding and exclusive presence.

Cobalt blue leather lined room with boardroom-style oak table. The Royal Room is equipped with a hidden 55" inch LCD TV, ceiling speakers with HDMI connection, USB port and Mersive Solstice Pod for content sharing.

Capacity: 12



MANOR ROOM

Focused and secluded.

Warm walnut room with round table, stately murals and floor to ceiling windows draped with cascading curtains. The Manor Room is equipped with a 55" inch LCD TV, ceiling speakers with HDMI connection, USB port and Mersive Solstice Pod for content sharing.

Capacity: 10

RESTAURANT DINING ROOM



GARDEN ROOM

Richly debonaire ensemble dining.

Sleek leather banquettes and rich Canadian walnut wood finishing, REIGN's dining room is the ideal venue for a grand dining affair.

Capacity: 50



ATRIUM

Timeless elegance.

With its gold filigree, emerald velvet banquettes and warm lighting, the Atrium offers elegance to your private dining experience. Reserve for an intimate affair, or combine with the Garden Room for a grand event.

Capacity: 28



PAVILION

Open and inviting.

Ideal for welcome receptions, the Atrium is characterized with warm and inviting features. Floor to ceiling windows that look out onto the hotel's east lobby are draped with luxe curtains that can be drawn for added privacy.

The Pavilion is available only when the Garden and Atrium Rooms are booked.

Capacity: 36

EVENTS & RECEPTIONS

CAPACITY: 170 guests



Charming Art Deco speakeasy.

An inviting and intimate space equipped with LCD TVs for programming and streaming, a grand piano for live entertainment, and a dedicated bartender - after all, when it REIGNS, it pours.

BREAKFAST & LUNCH GROUP PRIX FIXE MENU

THE ROYAL BREAKFAST

Onsite Selection. 45 per person

FOR THE TABLE

SLICED FRUIT PLATTER
ASSORTED MINI CROISSANTS AND DANISHES

Choice of

EGG WHITE SCRAMBLE

Spinach, Tomato, Goat Cheese, House Potatoes

FARMHOUSE BREAKFAST

Heritage Eggs, House Potatoes, Toast,

Choice of Traditional Bacon, Peameal Bacon or Farmhouse Sausage

BANANA FOSTER FRENCH TOAST

Caramelized Bananas, Whipped Vanilla Mascarpone,

Banana Ice Cream, Hazelnut Crumb

OVERNIGHT OATS

Blueberries, Rolled Oats, Hemp Seeds, Chia Seeds, Goji Berries,

Oat Milk, Coconut Yogurt, Agave Syrup

REIGN BENEDICT

Peameal Bacon, Poached Heritage Eggs, Citrus Hollandaise,

Rustic English Muffin

ADDITIONAL ACCOMPANIMENTS | add 10

Farmhouse Sausage

Traditional Bacon

Peameal Bacon

Chicken Sausage

THE ROYAL LUNCH

Onsite Selection. 75 per person

STARTERS

Choice of

SPRING GREEN MINISTRONE

Leeks, Peas, Spinach, White Beans, Light Herb Broth

RADICCHIO SALAD

New Farm Greens, Handeck Comté Cheese, Strawberries,
Toasted Almonds, Champagne Vinaigrette

ASPARAGUS & EGG SALAD

Parmesan, Dijon Caper Vinaigrette

MAINS

Choice of

FLAT IRON STEAK

Onion Lyonnais, Broccolini, Peppercorn Jus

PAN-SEARED STEELHEAD TROUT

Lemon, Shaved Fennel, Parsley, Warm Potato Salad

PAPPARDELLE WITH PEAS & MINT

Whipped Ricotta, Lemon Pangrattato

DESSERT

Choice of

BLUEBERRY CHEESECAKE

Blueberry Compote, Dehydrated Meringue, Biscoff Crumbs

CHOCOLATE LAYER GÂTEAU

Araguani 72%, Manjari 65%, Equatoriale 55% Truffles,
Single Malt Scotch Ice Cream

DINNER GROUP PRIX FIXE MENU

THE SIGNATURE DINNER

Onsite Selection. 99 per person

STARTERS

Choice of

SPRING PEA VELOUTÉ

Mint, English Peas, Pea Shoots

REIGN CAESAR SALAD

Baby Gem, Ontario Boar Bacon, Pangrattato,
Gunn's Hill Handeck Comté Cheese

MAINS

Choice of

CAPE D'OR SALMON

Potato Gnocchi, Spring Vegetables, Champagne Velouté,
Salmon Roe, Chive Oil

FLAT IRON STEAK

Glazed Mushrooms, Asparagus, Green Peppercorn Jus, Whipped Potatoes

CORNISH HEN

Carrot Butter, Roasted Kohlrabi, Heirloom Carrots,
Spring Agrodolce, Jus

TRUFFLED ARTICHOKE & LEMON RISOTTO

Artichoke Hearts, Lemon Zest, Confit Fennel, Truffle, Toasted Pine Nuts

DESSERT

BLUEBERRY CHEESECAKE

Blueberry Compote, Dehydrated Meringue, Biscoff Crumbs

THE LUXURY DINNER

Onsite Selection. 115 per person

STARTERS

Choice of

SPRING PEA VELOUTÉ

Mint, English Peas, Pea Shoots

NEW FARM GREENS SALAD

Radicchio, Strawberries, Goat Cheese, Toasted Almonds, Champagne Vinaigrette

REIGN CAESAR SALAD

Baby Gem, Ontario Boar Bacon, Pangrattato, Gunn's Hill Handeck Comté Cheese

MAINS

Choice of

CAPE D'OR SALMON

Potato Gnocchi, Spring Vegetables, Champagne Velouté, Salmon Roe,
Chive Oil

6 OZ PRIME CANADIAN TENDERLOIN STEAK

Glazed Mushrooms, Asparagus, Green Peppercorn Jus, Whipped Potatoes

CORNISH HEN

Carrot Butter, Roasted Kohlrabi, Heirloom Carrots, Spring Agrodolce, Jus

TRUFFLED ARTICHOKE & LEMON RISOTTO

Artichoke Hearts, Lemon Zest, Confit Fennel, Truffle, Toasted Pine Nuts

DESSERT

Choice of

BLUEBERRY CHEESECAKE

Blueberry Compote, Dehydrated Meringue, Biscoff Crumbs

STRAWBERRY RHUBARB PIE

Strawberry Sauce, Brandy Snaps, Vanilla Ice Cream

DINNER GROUP PRIX FIXE MENU

THE GOLD DINNER

Onsite Selection. 145 per person

STARTERS

Choice of

POACHED SHRIMP COCKTAIL

Brandy Marie Rose Sauce, Espelette, Furikake, Lemon

REIGN STEAK TARTARE

Creeside Farms Beef, Hazelnut, Chives, Preserved Egg Yolk, House Preserves, Truffle, Crostini

SPRING PEA VELOUTÉ

Mint, English Peas, Pea Shoots

MAINS

Choice of

ROASTED SEABASS

Artichoke Hearts, Wilted Spinach, Sunchoke Purée, Prosciutto Chips, Red Wine Jus

6 OZ PRIME CANADIAN TENDERLOIN STEAK

Glazed Mushrooms, Asparagus, Green Peppercorn Jus, Whipped Potatoes

SEARED DUCK BREAST

Charred Endive, Celery Root Purée, Honey Vinegar, Lavender, Jus

TRUFFLED ARTICHOKE & LEMON RISOTTO

Artichoke Hearts, Lemon Zest, Confit Fennel, Truffle, Toasted Pine Nuts

DESSERT

Choice of

BLUEBERRY CHEESECAKE

Blueberry Compote, Dehydrated Meringue, Biscoff Crumbs

STRAWBERRY RHUBARB PIE

Strawberry Sauce, Brandy Snaps, Vanilla Ice Cream

CHOCOLATE LAYER GÂTEAU

Araguani 72%, Manjari 65%, Equatoriale 55% Rich Truffles, Single Malt Scotch Ice Cream

RECEPTION MENU

CANAPÉS

VEGETARIAN *82 per dozen*

PARMESAN CHEESE SHORTBREAD
Roasted Garlic and Oven Dried Tomato

VEGETABLE RATATOUILLE
Filo Cups with Goat Cheese Pearl

STRAWBERRY
Whipped Brie & Red Pepper Jelly

BRAISED LEEK & GOAT CHEESE TART
Cherry Tomato

WILD MUSHROOMS & FRICASSÉE
Grilled Polenta

MINI CORNMEAL MUFFIN
Whipped Mascarpone and Maple Glazed Walnut

ASPARAGUS & BRIE MINI QUICHE

RED WINE POACHED MINI PEAR
Mascarpone & Toasted Pumpkins Seeds

TORCHED BRIE
Pear on Crostini

FOR MEAT LOVERS *82 per dozen*

BEEF CARPACCIO & WHIPPED GOAT
CHEESE CROUTONS
Balsamic Reduction

MINI CORNMEAL MUFFIN
Smoked Turkey and Honey Mustard Glaze

ROAST BEEF ROLLS
Horseradish Cream Cheese & Asparagus

SMOKED DUCK & FIG SKEWER

CHICKEN SATAY SKEWERS
Sweet Chili Sauce

BEEF SATAY SKEWERS
Sweet Chili Sauce

MINI BEEF WELLINGTON
Montreal Beef Pie and Puff Pastry

MINI TOURTIÈRE
Smoked Beef and Puff Pastry

FROM THE SEA *82 per dozen*

DILL SCONES
Smoked Trout & Horseradish Cream

GRILLED POLENTA
WITH SMOKED OYSTERS
Dill Cream Cheese

MINI CRAB CAKES
Lemon & Tarragon Aioli

SEARED SCALLOP
Braised Leeks and Mango Chutney on Toast

POACHED SHRIMP SMOKED SALMON
Saffron Aioli

SESAME CRUSTED TUNA TATAKI
Wonton Chip with Wasabi Mayo

VEGAN *82 per dozen*

RED PEPPER HUMMUS ON PITA
Cherry Tomato, Radish, Cilantro Cress

TOMATO & BASIL BRUSCHETTA
Crostini

RECEPTION MENU

STATIONS

Prices noted are per person.

CRUDITÉ STATION 25

Red Pepper Hummus, Spinach and Artichoke Dip, Assorted Crudité, Marinated Olives, Pepperoncini

DIPS & CHIPS STATION 25

Avocado Mash, Corn Tortilla Chips, Pico De Gallo, Marinated Olives, Pepperoncini

CRUDITE AND DIPS STATION 34

Red Pepper Hummus, Avocado Mash, Corn Tortilla Chips, Assorted Crudité, Marinated Olives, Pepperoncini

SEAFOOD STATION 55

Shucked East Coast Oysters, Smoked Steelhead Trout, Marinated PEI Mussels, Poached Shrimp, Cucumber Mignonette, Horseradish, Tabasco, Yuzu Kosho Cocktail Sauce, Capers, Pickled Red Onions, Lemon, Baguette

CAVIAR ENHANCEMENT

(Accompanied by Crème Fraîche, Chives, Brunoised Shallots, Mini Brioche Buns)

SUSTAINABLE STURGEON CAVIAR 250G 2000 per tin

SUSTAINABLE STURGEON CAVIAR 500G 4000 per tin

CHEESE & CHARCUTERIE STATION 35

Selection of Locally Cured Meats and Cheese, Apricot Chutney, Wildflower Honey, Pickled Mustard Seeds, Assorted Pickles, Pepperoncini, Baguette

Option to only serve cheese or only charcuterie is available for the same price.

STEAK & FRITES STATION 55

Prime Flat Iron Steaks Sliced, Peppercorn Jus, and House Cut Fries

SLIDER STATION

Prices noted is per dozen. A minimum of four dozen per selection is required.

Choice of:

ROYALE WITH CHEESE 90

Mini Sliders with Ontario Beef Patties, Cheddar Cheese, B&B Pickle, Royale Sauce, Sesame Brioche Bun

FRIED CHICKEN SLIDERS 90

Mini Sliders with Chili Maple Glazed Fried Chicken, Shredded Lettuce, B&B Pickle, Garlic Aioli, Sesame Brioche Bun

CHICKPEA SLIDERS 90

Mini Naan bread with Fried Chickpea Fritters, Cucumber Raita, Pickled Red Onion

NOVA SCOTIA LOBSTER & SHRIMP ROLLS 170

Poached Lobster and Shrimp, Root Vegetable Slaw, Tabasco Aioli, Chives, Black Tobiko

BUFFALO MOZZARELLA & TRUFFLE GRILLED CHEESE 90

Grilled Cheese made with Ontario Mozzarella, Truffle Paste

CARVING STATION

Chef attendant required - \$50 per hour, minimum 3 hours. One station per function. Pricing per station.

Choice of:

ONTARIO PRIME RIB 1085 Serves 30

Assorted Mustards, Horseradish, Peppercorn Jus, Mini Brioche Bun

MUSTARD & MAPLE PORCHETTA 875 Serves 40

Apple Chutney, Assorted Mustards, Red Wine Jus, Mini Brioche Bun

BEVERAGE MENU

WINES BY THE BOTTLE

	BOTTLE
SPARKLING	
Giusti 'Rosalia' Prosecco, Veneto, Italy	97
13th Street Winery, Premier Cuvée, Niagara, Ontario	120
Veuve Clicquot, Reims, France	225
WHITE	
La Giustiniana 'Lugarara' Gavi, Piedmont, Italy	98
Hidden Bench 'Felseck' Riesling, Beamsville Bench, Ontario	108
Domaine du Salvard 'Cheverny' Sauvignon Blanc, Loire, France	120
Dobbin Estate Chardonnay, Beamsville Bench, Ontario	148
RED	
Reign Cabernet Merlot, Vinemont Ridge, Ontario	95
Hollick Cabernet Sauvignon, Coonawara, Australia	108
Maison Roche de Bellene Pinot Noir, Burgundy, France	125
Castello di Montepò 'Sassoalloro' Maremma, Italy	155

SIGNATURE COCKTAILS

ROYAL YORK SPECIAL #2	26
14th in Line Gin by Royal York, Civil Pours x RYH Hesperidium Citrus Liqueur, Grapefruit Cordial, Lemon, Eucalyptus	
ESTATE OLD FASHIONED	28
Gooderham & Worts 4 Grain Canadian Whiskey, Lot 40 Dark Oak Rye, Smoked Vanilla Syrup, Bitters	
STRAWBERRY DAIQUIRI	22
Planteray 3 Stars Rum, Flor de Caña 4 Year Rum, Strawberry Sugar, Lime, Calamansi	
SALON SLING	21
Tanqueray London Dry Gin, Civil Pours x RYH Hesperidium Citrus Liqueur, Black Tea Benedictine, Cherry & Caraway Cordial, Cinnamon, Pineapple & Star Anise Bitters, Lime, Grapefruit, Soda	
GOLDEN CADILLAC MARGARITA	24
El Tequileño Reposado Tequila, Pierre Ferrand Dry Curaçao, Vanilla, Saffron, Lime, Salt	
TRUFFLED AMARETTO SOUR	25
Disaronno Amaretto, Lot 40 Rye Whisky, Apricot, Lemon, Orgeat, Vegan Foamer, Truffle Salt	
<i>*Contains Almonds</i>	
CROWN NEGRONI	27
Plymouth Gin, Pink Peppercorn, Campari, Cacao, Cherry Vermouth, Fennel	