



Royal Ambassador

EVENT CENTRE



Menu

Standard prices include Classic Cocktail-Style Hors D'oeuvres, 1st Course, Entrée, Dessert, One Station, and Premium Bar.

Classic Cocktail-Style Hors D'oeuvres

Assortment of all the following, circulated for 1 hour.

- Lamb Chops
- Beef Wellington
- Caprese Skewers
- Red Beet Hummus Bites
- Butter Phyllo Salmon Cups

Classic Antipasto Bar

- All Classic Cocktail-Style Hors D'oeuvres
- Cheese Platter
- Deli Platter
- Bruschetta & Focaccia
- Caprese Salad
- Grilled zucchini, eggplant, and peppers
- Olives, Artichokes, Sundried Tomato, & Marinated Mushrooms
- Parmigiano Baked Polenta Fries
- Vermouth sautéed mini sausage
- Two Chef's Selection Signature Hot Dishes

Minimum 50 Adults

Premium Antipasto Bar

- All Classic Antipasto Items
- Fish Salad
- Fried Shrimp, Calamari, and Scallops
- Sautéed Mussels and Clams in Spicy Thai Sauce
- Shrimp Cocktail
- Smoked Salmon
- Zuppa di Pesce (shrimp, calamari, scallops, and crab legs) in a white wine garlic sauce

Minimum 50 Adults



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Cocktail Stations

Martini Bar with Ice Luge

Chocolate, apple, cosmo, classic, and dirty.

Cognac Station (Cocktail or Late Night)

Remy Martin VSOP, Courvoisier VS
Cognac, Hennessy VSOP

Domestic Beer Station

Molson Canadian, Labatt's Blue, Budweiser,
Coors Light.

Imported Beer Station

Heineken and Corona.

Wine and Beer Stationhouse

House wine and domestic beer.

Sangria Station

Red and Gold Sangria served in decanters
with fresh fruit.

Prosecco Station

Prosecco with berries.

Appetizers

Plated

Rustic

Prosciutto, cantaloupe, grilled zucchini and
eggplant, olives, artichokes, Fior Di Latte,
marinated tomato, bruschetta.

Seaside

Prosciutto, grilled zucchini, eggplant, seafood
salad, olives, artichokes, marinated tomato,
and Fior Di Latte, bruschetta.

Shrimp Cocktail

Three perfectly boiled shrimp, married with
a delicious cocktail sauce, served in a
champagne glass.

Wrapped Beets

Prosciutto-wrapped beets sprinkled with Feta
cheese.



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Salad

Plated (If served as 1st course)

Ambassador House

Specialty Ambassador House Salad with spring mix, shredded carrots, chopped cucumbers and fresh cut onions, tossed in a honey balsamic vinaigrette.

Caesar

Romaine lettuce with croutons, lemon juice, olive oil, freshly chopped garlic, grated parmesan cheese, and bacon bits.

Summer

A signature salad from The Consulate Dining Lounges Menu at the time of your event.

Winter

A signature salad from The Consulate Dining Lounges Menu at the time of your event.

Rice & Risotto

French Service

Asparagus and Wild Mushroom

Risotto with cut asparagus and mushrooms.

Red Beet

Red beet risotto with basilico and feta cheese.

Quattro Formaggi

Four cheese mix.

Rice Primavera

With mixed vegetables

Porcini and Truffle Prosecco

Cooked in Royal Ambassador house Prosecco and mixed with Porcini mushrooms and truffle oil.

Rice Portuguese Style

With baby shrimp.



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Soup

French Service

Roasted Butternut Squash

Royal Ambassador's signature roasted butternut squash soup.

Caldo Verde

Potato puree with authentic Portuguese sausage and fresh collards.

Pasta

French Service

Agnelotti

Stuffed with cheese



Penne

Grilled chicken (Additional Fee)



Cannelloni (choice stuffing)

Meat or cheese.



Rigatoni



Casarecce



Rotolo

Stuffed with spinach and ricotta.



Linguini

With shrimp (Additional Fee)

Alle Vongole (with Clams) (Additional Fee)



Lasagna (choice filling)

Bolognese (meat filled)

Verdure (Vegetable filled)



Sauces

- Tomato 
- Rose 
- Alla Vodka 
- Pesto 
- Alfredo 



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Entrée

French Service

Red Meat

Rack of Lamb, 4 Bone

In a Red wine demi glazed.

Frenched Veal chop, 8oz

Grilled and served with gravy.

Veal, 3oz

Choice:

- Parnigiana
- Scaloppini (mushroom sauce)

Venison 8oz

Served with blackberry wine sauce centre table.

Prime Rib 8oz

Served with gravy and horseradish centre table.

Striploin Steak 8oz

Grilled with herb butter and served with gravy.

Rib-Eye 8oz

Grilled with herb butter and served with gravy.

Filet Mignon 8oz

Wrapped in bacon with sautéed onions and mushrooms. Served with gravy. *(Available with red wine demi glaze, peppercorn sauce, or cognac jus)*

Beef Tenderloin 8oz

Sautéed with onions and mushrooms. Served with gravy. *(Available with red wine demi glaze, peppercorn sauce, or cognac jus)*

Poultry

Chicken Supreme 8oz

Choice of:

- Blackberry glazed
- Cordon Bleu (ham and cheese stuffed)
- Grilled with Lemon Sauce
- Honey Baked Garlic Chicken
- Peppers and Asiago Stuffed
- Parnigiana

Duck Breast 6oz

Roasted and served in a melted asiago or soy sauce.

All Entrées are served with roasted potatoes and seasonal vegetables. Red meat finished medium for all guests. Salad center table.



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Seafood

French Service

All seafood prices are subject to managers review prior to booking. Please note that certain options are seasonal and may not be available during certain times.

Salmon, 6oz

Served in a maple glaze.

Filet of Sole, 6oz

Flash fried, lightly floured, and sprinkled with parsley. Served with lemon wedge.

Seabass, 6oz

In a lemon garlic herb sauce or cornmeal crusted.

Fried Shrimp and Calamari Platter

Shrimp, and calamari, served with lemon wedges and R.A signature sauce (center table).

Lobster Tail Gratin, 4oz

Baked with a covering of buttered breadcrumbs and grated cheese, in a white wine lemon, sauce.

Zuppa Di Pesce Platter

Shrimp, calamari, scallops, clams, mussels, and king crab legs, in a tomato broth or a white wine garlic sauce (center table).

Shrimp Jumbo, 4oz

Sautéed in garlic, butter, white wine, and lemon juice, Drizzled with Pesto, or Breaded Coconut (2).



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Dessert

Apple Blossom

Royal Ambassador signature. Prepared in house and served with vanilla ice cream and drizzled with caramel.

Berries soaked in Dubonnet

Served with vanilla ice cream in a champagne glass.

Crème Brulee

Rich custard base, topped with caramelized sugar, and berries.

Lava Cake

Served warm with vanilla ice cream.

Lemon Sorbet

Lemon sorbet in the shell, served in a champagne glass.

Tartufo

Blend of chocolate and vanilla and served in a champagne glass with whipped cream and a mint leaf.

Crepes

Stuffed with vanilla ice cream and topped with berry sauce.

New York Cheesecake

Slice of NY cheesecake drizzled with strawberry sauce and caramel.



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Late Night Stations

Savoury Station

Sliders and Poutine

Mini hamburgers, crispy French fries, gravy, mozzarella cheese curds lettuce, tomatoes, sour cream, bacon bits, scallions, pulled pork, and condiments.

Porchetta Carving Station

Whole or shoulder, with hot peppers, onions, and buns.

Pizza on the Terrace

Prepared live in authentic Calabrese Pizza ovens on the terrace.

BBQ on the Terrace

Lamb, chicken, and beef spegetti turned, live, over a state-of-the-art BBQ, on the terrace.

Grand Charcuterie Board

Assorted cheeses, Italian cold cuts, compotes, sea salt and nuts.

Popcorn Station

Butter drizzled, caramel, cheesy cheddar dusted, apple cinnamon, and dill popcorn, served in mason jars.

Live Pasta Station

Chef's choice pasta and your choice of two pasta sauces.

Macaroni and Cheese Station

Macaroni drenched in melted cheddar cheese.

Live Grilled Cheese Station

Cheddar, smoked maple, provolone, and mozzarella cheese pressed between white or whole wheat, on butter seared peasants' bread.

Live Taco Bar

Warm tortillas, nachos, ground chicken and beef, pico de gallo, guacamole, shredded cheese, lettuce, salsa, sour cream, beans, tomatoes, ceviche, and onions.

Sushi Station (Additional Fee)

(Minimum 100 adults)

Shrimp tempura rolls, tuna rolls, California rolls, cucumber rolls, king crab rolls, served with wasabi, and soy sauce. (Subject to change)

Portuguese Style Seafood Buffet (Additional Fee) *(Minimum 100 adults)*

Baby boy lobster, clams in a white wine sauce, Dungeness crab, fried and steamed calamari and shrimp, mussels in a spicy onion sauce, shrimp and cod patties, assorted Portuguese and Italian pastries, fruit platters, assorted cakes, and a grand ice sculpture.

Live Oysters Rockefeller Station (Additional Fee) *(Minimum 100 adults)*

Oysters, regular and Rockefeller, served with hot sauce, chipotle mignonette, ginger-lime relish, and horseradish sauce. (Subject to change)



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Late Night Stations (Continued)

Sweet Stations

Crepe Waffle Ice Cream Bar

Crepes and waffles prepared live, and served with ice cream, whip cream, sauces, and condiments as well as Neapolitan ice cream, waffle baskets, and ice cream cones.

Chocolate Fountain

Pineapples, bananas, strawberries, biscotti, and marshmallows, served under a cascading chocolate waterfall.

Royal Ambassador Sweet Table

Seasonal fresh fruit platters, assorted European pastries, and a variety of delectable cakes.

Churro Station (Additional Fee)

Live authentic Mexican Churros freshly made for premium sugary softness and crunch.

Ice Sculpture (Additional Fee)

Wedding Ice Sculpture to accompany a late-night station. (Ask a sales representative about custom ice sculptures)

Bars and Alcohol

Additional bottle upgrades must be purchased under Royal Ambassador Liquor License and are subject to a 20% fee above the LCBO cost. Beer upgrades must be purchased under Royal Ambassador Liquor License and are subject to a 10% fee above the Beer Store cost.

Standard and Premium Bar options include unlimited French served wine and a champagne toast.

For the safety of guests and staff, after the hours of 10:00pm (EST), wine will only be available at the bar by the glass and all wine bottles will be removed from tables. Royal Ambassador reserves the right to refuse service to patrons who do not abide by Royal Ambassador policies or display signs of intoxication.

Bars adhere to a strict 7.5-hour time limit. Extensions are subject to a \$500.00 per 0.5-hour fee. All alcohol must be provided by Royal Ambassador. Any alcohol not provided by Royal Ambassador will be confiscated. All items in bars are subject to change based on item availability.

See Next Page for Bar Packages



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Standard Bar (Unlimited)

- Polar Ice Vodka
- Beefeater London Dry Gin
- Lamb's White Rum
- Balentines Blended Scotch
- House Red Wine
- House White Wine
- House Champagne

Molson Canadian, Labatt's Blue, Budweiser, Coors Light.

Premium Bar (Unlimited)

(Included for Weddings)

- Nonino Quintessentia Amaro
- Aperol
- Campari
- Belvedere
- Grey Goose
- Beefeater London Dry Gin
- Crown Royal
- Jameson Whiskey
- Maker's Mark Kentucky Bourbon
- Chivas Regal 12 Year Old Scotch Whisky
- Glenfiddich 12 Year Old Single Malt Scotch Whisky
- Johnnie Walker Black Label Scotch Whisky
- Hennessy VSOP
- Grand Marnier
- St-Germain Elderflower Liqueur
- Southern Comfort
- Malibu Coconut Rum
- Jack Daniel's Tennessee Whiskey
- Baileys Original Irish Cream
- Sour Puss Apple
- Sour Puss Raspberry
- Kahlua
- Sambuca Ramazzotti
- Martini Sweet Vermouth Red
- Martini Dry Vermouth White
- Bacardi Superior White Rum
- Captain Morgan Original Spiced Rum
- McGuinness Peach Schnapps
- McGuinness Crème de Cacao
- McGuinness Blue Curacao
- Rossi D'Asiago Limoncello
- McGuinness Crème de Menthe White
- McGuinness Melon
- McGuinness Banana
- McGuinness Triple Sec
- Dr. McGillicuddy's Intense Butterscotch
- Ciroc
- Ciroc Pineapple
- 1800 Reposado Tequila
- Jagermeister
- Disaronno Originale Amaretto
- Sandro Bottega Club Grappa
- Goldschlager
- Frangelico
- Soho Lychee Liqueur
- Fireball
- House Red Wine
- House White Wine
- House Champagne

Molson Canadian, Labatt's Blue, Budweiser, Coors Light, Corona, Heineken. Add Stella \$5.00
Add Caledon Hills \$5.00.