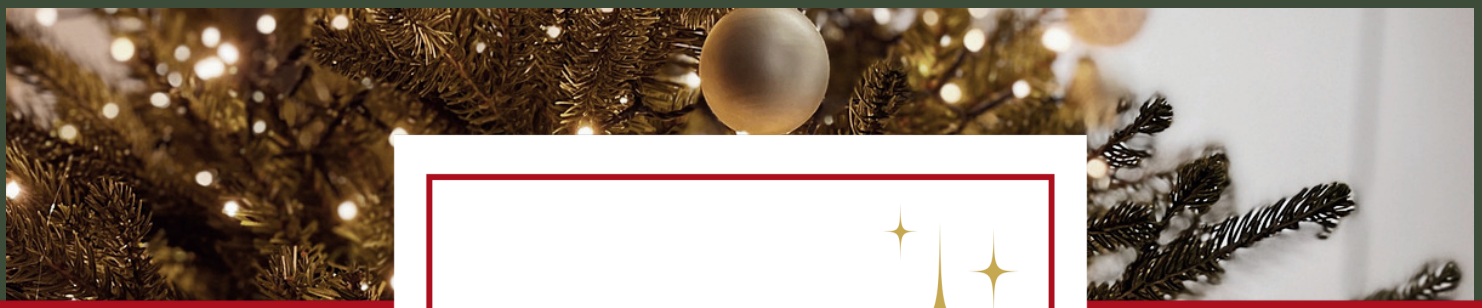


Holiday 2026



519-720-2771

EVENTS@BAWAGROUP.CA

AFFINITY CONFERENCE CENTRE



Choose from a selection of thoughtfully prepared entrées, accompanied by seasonal sides, rolls & butter.

Includes freshly baked rolls & butter, brewed coffee & tea, and an assortment of house-made desserts.

SALADS

Chop Salad with Sun-dried Blueberries, Carrot, Cucumber, Radish, and Candied Pumpkin Seeds, cranberry-maple vinaigrette (GF | VG)

Greek Salad with Oregano and Feta Vinaigrette (V)

Sundried Cranberry and Apple Coleslaw (GF | VG)

SPECIALTY SALADS

Choice of Two (2)

Caesar Salad – Crips Romaine, Maple Bacon Bits, Shaved Parmesan, Herb Croutons, Roasted Garlic Dressing (Bacon on the Side)

Cinnamon Poached Pear and Frisee Salad with Arugula, Candied Pecans and Crumbled Blue Cheese, Blackberry Dressing (V)

Roasted Root Vegetable and Potato Salad with Grain Mustard and Cider Vinaigrette, Fresh Herbs, and Spinach (GF | VG)

Tri Color Orzo Pasta with Sun-Dried Tomatoes, Goat Cheese, Bell Pepper, Olives, Frisee (V)

Kale and Beet Ribbon Salad with Crisp Vegetables, Crumbled Feta, Blackberry Dressing (V | GF)

Maple Roasted Squash, Brussel Sprout, Kale and Pomegranate Salad (GF | VG)

Asian Noodle Salad with Sesame Vinaigrette, and Cilantro (V | DF)

Mixed Grain and Wild Rice Salad with Corn, Zucchini, Fresh Herbs, Dried Fruit and Raspberry Vinaigrette (V | DF)



GF GLUTEN FREE | DF DAIRY FREE | V VEGETARIAN | VG VEGAN | H HALAL

All pricing plus HST and 20% facility fee.

ENTREES

Buffetincludesgarlicmashed potatoes, and seasonal vegetable medley with butternut squash

Choices of:

Slow Roasted B&B Farms Ltd. Turkey with Turkey Gravy & Cranberry Sauce Herb Bread Stuffing (included with turkey) (GF | DF)

Mediterranean Style Pan Seared Ontario Chicken Breast with Kalamata Olive & Vegan Feta Bruschetta (GF | DF | H)

Lemon-Dill Baked Pickerel Fillet with Citrus Cream (GF | H)

Penne Pasta with Roasted Mediterranean Vegetables, White Bean and Chickpea Rose Sauce topped with Vegan Parmesan (VG)

Baked Penne Pasta and Roasted Mediterranean Vegetable Casserole, White bean and Chickpea Rose Sauce topped with Vegan Parmesan (GF | VG)

Garden Vegetable Lasagna with Ricotta Cheese, Broccoli, Spinach and Parmesan Cream Sauce (V)

Slow Roasted AAA Prime Rib Au Jus (GF | DF), Horseradish Cream



DESSERTS

Assorted House-MadeCakes, Tortes, Seasonal Minis and Finger Desserts

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

GF GLUTEN FREE | DF DAIRY FREE | V VEGETARIAN | VG VEGAN | H HALAL

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