SUNDAY, APRIL 5, 2026 | BALLROOM | 11:00 AM - 1:30 PM

EASTER BRUNCH

$46 per adult | **$3** per child 12 & under | **Free** for children under 3
Prices include 15% gratuity | Taxes and fees excluded

THE BAKERY

Assorted Baked Goods
Selection of Italian Breads, Mini Fruit Danishes, Assorted Croissants, and Assorted Muffins

Spreads
Butter, Preserves

SALADS

Field Greens & Selected Spring Vegetables

Devilled Egg Potato Salad

Roasted Corn & Black Bean Salad
with Edamame

Sundried Tomato & Orzo Salad
with Kalamata Olives & Feta Cheese

Caesar Salad
with Croutons, Bacon Bits, Lemon, and Parmesan

CHARCUTERIE, CHEESE, AND SEAFOOD

Meats
Salami, Capicola, Prosciutto, Black Forest Ham, Kielbasa, and Montreal Smoked Meat

Cheeses
Smoked Gouda, Havarti, Provolone, Marble, Swiss, and White Cheddar

Seafood
Poached Shrimp & Cocktail Sauce

Antipasti
Olives, Pickles, Crudites, and Dips

HOT BREAKFAST

Scrambled Eggs

Savoury Potatoes

Bacon & Sausage

Blueberry French Toast & Maple Syrup

HOT ITEMS

Piri-Piri Roasted Chicken
on the Bone

Orange and Rosemary Roasted Pork Loin
with Mustard Jus

Swedish Meatballs
with Mushroom Sauce

Penne Marinara
with Fresh Basil and Roasted Tomatoes

Steamed Spring Potatoes
with Olive Oil & Cracked Black Pepper

Perogies
with Caramelized Onions & Sour Cream

Roasted Root Vegetables
with Herb Butter

Green Beans & Crispy Shallots

OMELET STATION

Omelet
Whole Egg, Ham, Bacon, Blended Cheese, Mozzarella, Green Onion, Red Onion, Mushrooms, Tomatoes, Spinach, Salsa, Peppers

CARVING STATIONS

Whole Roasted Turkey
with Sage Gravy

Brown Sugar & Spice Glazed Ham
On the Bone

DESSERTS & SWEETS

Classic Layer Cakes

Freshly Baked Pies

Brownies

Pastries

Tarts

Fresh Cut Fruit

Scan to
Get Tickets

Valhalla
HOTEL & CONFERENCE CENTRE