

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

EASTER BRUNCH

\$46 per adult | \$23 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