

BLACK CREEK

• EVENTSPACE •

TEAM BUILDING PROGRAMS

It's been a while since you've seen your colleagues, plan a team building activity at Black Creek EventSpace today!

AMAZING CHASE

min 25
people per game

60
minute game

VICTORIAN SECRETS

min 25
people per game

30-90
minute game

HAPPY HOUR AT THE VILLAGE

min 25
people per game

60
minute game

Build an UNFORGETTABLE team building package to include the Amazing Chase, Victorian Secrets and Happy Hour! (25 people minimum registration, 50 people maximum). Please let your Sales Manager know if you are interested in this package & we will be sure to provide further information!

HAUNTED WALK

min 25
people per game

30
minute game

AMAZING CHASE: On your mark, get set, GO! Teams try to beat the clock as they complete mental & physical challenges that test their problem-solving, leadership, and communication skills. Challenges take participants throughout the heritage buildings and gardens for a unique experience that is both exciting and empowering!

VICTORIAN SECRETS: Why didn't Victorians smile in photographs? Did they really drink beer for breakfast? Just how tight were those corsets? Uncover the truth behind the Victorian era's biggest myths while exploring the heritage village on an interactive tour where you will learn everything you never knew you wanted to know!

HAPPY HOUR AT THE VILLAGE: Discover the delicious world of Victorian drinks! In this hands-on workshop, we will be mixing up "dry" drinks such as old-fashioned soda pop and a harvest time punch plus learning the recipes for traditional cocktails that you can make at home. It's time to discover the scandalous stories hidden in the histories of these ingredients!

HAUNTED WALK: Enjoy a guided ghost tour with Haunted Walk featuring some of the oldest buildings in the city! Black Creek Pioneer Village is the perfect, creepy backdrop for spine-tingling ghost stories.

BOOK YOUR NEXT EVENT!

905 326 2000 OR
CORPORATE@BYPNP.COM

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MENUS

OPTION 1: BOXED LUNCH MENUS

\$70.00 per person + Administration Fee & Tax
(Pricing includes Team Building Activity & Lunch)
25 people minimum

Choice of one:

SUPREME OF CHICKEN

- Signature Salad: Romaine Hearts, Radicchio, Candied Cashews, Heard of Palm, Carrots, Sautéed Mushrooms, Berries, Cherry Tomatoes & Cucumber with Roasted Garlic & Honey Lemon Dressing
- Herb Marinated Supreme of Chicken
- Chocolate Dipped Strawberries
- Fruit Salad

ASIAN

- Soya Ginger Glazed Salmon
- Soba Noodle Salad with Carrots, Snow Peas, Green Onions, Bean Sprouts & Watercress with Sweet Chili Dressing
- Fruit Salad
- Almond Tart

GREEK

- Lemon Grilled Chicken Souvlaki
- Greek Pasta Salad with Feta Cheese & Oregano
- Fruit Salad
- Baklava

BEVERAGES

Bottled Water & Assorted Juices available

OPTION 3: SAMPLE PLATED LUNCH MENU

\$95.00 per person + Administration Fee & Tax
(Pricing Includes Team Building Activity & Lunch)
25 people minimum

STUFFED SUPREME BREAST OF CHICKEN

Accompanied with Asparagus Spears, Roasted Heirloom Carrots & Lemon Roasted Potatoes

BABY ARUGULA & FENNEL SALAD

Roasted Beets, Green Beans & Light Feta Cheese in Citrus Vinaigrette (Bowl per person)

WARM APPLE BLOSSOM

Served with Crème Anglaise and garnished with fresh berries & mint leaf

Non-Alcoholic Beverages, Coffee & Tea Available

OPTION 2: BBQ LUNCH MENU

\$85.00 per person + Administration Fee & Tax
(Pricing includes Team Building Activity & Lunch)
25 people minimum

SALAD

Choice of two:

LOCAL MIXED GREENS

Grape tomato, Hot house cucumber, Shredded red beet and carrot, Organic sprouts, House-made balsamic vinaigrette

CLASSIC CAESAR

Smoked bacon, Creamy house-made garlic dressing, Garlic croutons

COLESLAW

Julienne cabbage, Carrot, Red onion, Oil & vinegar dressing

GREEK PASTA SALAD

Grape tomatoes, Hot house cucumbers, Julienne red onion, Kalamata olives, Local feta cheese, House-made Greek dressing

ENTRÉE

Choice of three:

- Grilled Chicken Breast
- House-made barbeque sauce
- All Beef Burgers
- All Beef Hot Dogs
- Vegetarian Burgers

ENTRÉE ACCOMPANIMENTS

Choice of three:

- Garden New Potatoes
- Fresh Herbs and Garlic, Olive oil
- Grilled Vegetables
- Hot house peppers, Spanish onion, Green zucchini,
- Fresh herbs, Olive oil
- Corn on the Cob
- Local butter, Lime, Chili powder
- Baked Beans and Rice

DESSERT

Assorted Squares, Tarts, Pastries and Fresh Fruit