

Harbour Lighthouse Restaurant under new ownership and renovations

The Harbour Lighthouse Restaurant and Banquet Centre is proud to announce that it is now under new ownership and has become a part of the Oakville Conference and Banquet Centre family. New owners Morris and Lynn Mercanti along with their executive team could not be more excited. "I have always wanted a waterfront facility with breathing taking views that provides affordable packages and I am thankful that this is now a reality," Morris Mercanti says.

Now under new ownership, the Harbour Lighthouse Restaurant will be undergoing aesthetic style renovations to give the restaurant a more "funky, chic look," says Roberto Ficzer, Business Development and Marketing Director for both Oakville Conference Centre and the Harbour Lighthouse Restaurant and Banquet Centre.

"The restaurant is still open and is features an a la carte dining menu," he continues. "Renovations will start in early January in which the restaurant will then be closed

however, the banquet hall will remain open."

The new restaurant will bring a much-anticipated rejuvenation of the Lighthouse Restaurant, offering a lakeside patio and a breathtaking view overlooking the Bronte Harbour. "The restaurant will feature local sustainable fresh market foods, focusing on freshness and seasonality, bringing together a fusion of international food trends." The new restaurant will also feature Ontario wines, local artists and musicians. "We will be going full-throttle to make waves in Bronte!" award winning Food and Beverage Director and Executive Chef Antonio D'Anello explains.

With the Nouveau Chic restaurant in the works, the new Harbour Lighthouse team invites all customers, both past and present, to visit their website to express ideas for a new name. The winner of the Name the Restaurant Campaign will receive four VIP tickets to the Grand Re-Opening of the



Lighthouse Restaurant with a Chef's table dining experience this spring.

To celebrate the holiday season, the restaurant also has some exciting Holiday Pre-fixe menus starting from \$19.95 as well as a New Years Eve restaurant package to help you ring in 2010.

The banquet facilities will also see some updates including décor renovations, paint-

ing and new patio doors just to name a few. The prices and packages for all banquet events have been updated with more aggressive pricing. Many desirable dates are still available for both Corporate Holiday Parties and Upcoming Weddings. With specially priced introductory packages, all-inclusive Wedding packages from \$69.00, full catering and bar services and a professional staff, the Harbour Lighthouse will most certainly ensure an unforgettable experience.

"On behalf of Lynn and Morris and the entire Mercanti family we would like to invite you to join us for lunch, dinner or to celebrate a special occasion." For more information on the Harbour Lighthouse Restaurant and Banquet Centre call 905-827-1315, visit their website at www.harbourbanquet.ca or stop by the restaurant located at 2340 Ontario Street on Tuesdays to Thursdays and Sundays from 11:30a.m. to 9p.m. as well as Fridays and Saturdays from 11:30a.m. to 10p.m.

Get your kids approval on this easy to make pizza remake: Pepperoni Pasta

Looking for a new way to tempt the kids with a nutritious dinner they'll actually eat? Try this high fibre pasta dish disguised as a pizza.

Ingredients:

- 1 pkg (454 g) Catelli Smart Spaghetti
- 375 mL (1-1/2 cups) sliced deli pepperoni
- 50mL (1/4 cup) finely chopped onion
- 1 green pepper, chopped
- 500mL (2 cups) sliced mushrooms, optional
- 5 mL (1 tsp) each dried oregano and basil leaves
- 500 mL (2 cups) pizza sauce (approx)
- 500 mL (2 cups) shredded mozzarella cheese
- 2 eggs, beaten
- 50 mL (1/4 cup) Parmesan cheese

Preparation:

- Cook spaghetti according to package directions. Drain well. Preheat the oven to 350 degrees F (180 degrees C.)
- Slice all but 50 mL (1/4 cup) of the pepperoni into thin strips.
- Stir the pepperoni strips, onion, green pepper, mush-



rooms (if using), oregano, basil, pizza sauce, half of the cheese, eggs and Parmesan in a large bowl until well combined. Toss the sauce mixture with the cooked pasta.

- Transfer the mixture to a greased 9 x 13-inch (3L) baking dish. Sprinkle with the remaining cheese and dot with the reserved pepperoni slices. Bake for 30 minutes. Let the dish stand for 5 minutes; slice and serve with additional warmed pizza sauce if desired.

Serves: 8 / Prep time: 45 minutes

Tip: Make this casserole your own by stirring in your favourite pizza toppings.

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Harbour BANQUET & CONFERENCE CENTRE

NEW menus ownership packages prices

Under a new ownership and a new menu, we welcome you to experience the new wave hitting the Bronte shore - The Harbour Lighthouse Restaurant.

With a Nouveau Chic restaurant in the works, we will be undergoing renovations... but not until December 22nd! Come before then and get a sneak peek at our delicious menu.



Pre-Fixe
Holiday Menu
from
\$19⁹⁵



2340 Ontario St., Oakville

905.827.1315

www.harbourbanquet.ca