

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 Ficzere, 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 owever, the banquet hall will remain pen."

The new restaurant will bring a muchanticipated 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 lining 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, painting 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. Wednesday, November 11.

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"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 t tempt the kids with a nutritiou dinner they'll actually eat? Tr this high fibre pasta dish dis guised as a pizza.

Ingredients:

• 1 pkg (454 g) Catelli Smart Spaghetti

 375 mL (1-1/2 cups) slice deli pepperoni

 50mL (1/4 cup) finel hopped onion

 1 green pepper, chopped 500mL (2 cups) sliced mush rooms ontional

• 5 mL (1 tsp) each dried

• 500 mL (2 cups) pizza sauce (lapproxl)

• 500 mL (2 cups) shredded nozzarella cheese

• 2 eggs, beaten

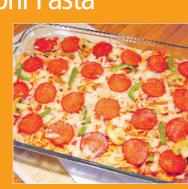
• 50 mL (1/4 cup) Parmesan heese

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 mir utes

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

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