



# EVENTS MENU



## **BREAKFAST BUFFET**

## Continental Breakfast | \$27

Freshly Baked Breakfast Pastries

Whipped Butter, Honey & Fruit Preserves

**Dried Fruit Granola** 

Fresh Fruit & Berry Platter

Selection of Probiotic Fruit Yogurt

Orange & Cranberry Juices

Freshly Brewed Coffee & a Selection of Teas

## Healthy Start Breakfast | \$33

Freshly Baked Bran Muffins & Banana Loaf

Honey & Fruit Preserves

Fresh Fruit & Berry Platter & Whole Bananas

Build Your Own Yogurt Parfait with Seasonal Berries, Diced Dried & Fresh Fruit, & Granola

Finish Your Own Smoothie: Banana Strawberry with Choice of Seasonal Berries, Mint and Cinnamon

Lychee Hibiscus Juice, Kale Apple Juice & Pineapple Lemon Juice

Freshly Brewed Coffee & a Selection of Teas

## Classic Hot Breakfast | \$36

Freshly Baked Breakfast Pastries

Whipped Butter, Honey & Fruit Preserves

Fresh Fruit & Berry Platter

Selection of Probiotic Fruit Yogurt

Farm Fresh Scrambled Eggs, Bacon, Farmer's Breakfast Sausage,

Home Fried Potatoes

Orange & Cranberry Juices

Freshly Brewed Coffee & a Selection of Teas



## **BREAKFAST** continued

## **BREAKFAST | ENHANCEMENTS**

only available as an add-on to existing buffets

Yogurt Parfait with Dried Fruit & Granola | \$7

Assorted Bagels with Preserves or Cream Cheese | \$7

Belgian Waffles | \$7

Farm Fresh Scrambled Eggs or Egg Whites | \$6

Selection of Breakfast Sandwiches on English Muffin | \$8

Egg, Cheddar Cheese & Back Bacon

Egg, Cheddar Cheese & Turkey Sausage

Egg, Cheddar Cheese & Spinach

Scrambled Egg on French Croissant with Pistachio Hummus, Arugula, Avocado & Tomato | \$8

**Eggs Benedict** 

Poached Eggs, Peameal Bacon & Hollandaise Sauce I \$9

Mini Vegetable Quiches | \$7

Breakfast Meats | \$8 Choice of: Bacon, Country Sausage, Canadian Peameal Bacon, Turkey Sausage | \$10

Oatmeal with Demerara Sugar & Fruit Compote | \$5

(Min. 25 guests - service charge applies for groups less than 25)

Surcharge applies for groups of less than 15 people on hot breakfast.

Prices are based per person unless otherwise noted. 14.5% taxable service charge, 3.5% taxable admin fee and 13% HST will apply. Prices and menu items are subject to change without notice.



## THEMED BREAKS

Coffee & Tea | \$18

Mini Custard Tart

Almond Croissant

Almond Biscotti

**Chocolate Croissant** 

Freshly Brewed Coffee & a Selection of Teas

Tutti Frutti | \$18

Selection of Sliced Seasonal Fruits

Fruit Tartlets

Fruit Flavoured Dacquoise

Freshly Brewed Coffee & a Selection of Teas

Cookies & Milk | \$16

Assorted Home-style Cookies Chocolate Chip, Macadamia White Chocolate, Oatmeal Raisin

Chocolate, Skim & 2% Milk

Assorted Chilled Soft Drinks

Freshly Brewed Coffee & a Selection of Teas

Recharge | \$21

Selection of LÄRABAR® & KIND® Energy Bars

Power Balls

High Protein Yogurt Smoothie

Thai Chili Lemonade

Freshly Brewed Coffee & a Selection of Teas

Renew Cheese & Nut | \$19

**Domestic & Imported Cheese** 

**Dried Fruit** 

Crackers (Gluten Free on request)

Artisan Flat Breads

Blend of Almonds. Cashews & Walnuts

Freshly Brewed Coffee & a Selection of Teas

Surcharge applies for groups of less than 10 people.

Prices are based per person unless otherwise noted. 14.5% taxable service charge, 3.5% taxable admin fee and 13% HST will apply. Prices and menu items are subject to change without notice.



## **THEMED BREAKS continued**

## 500 Level | \$22

Tortilla Chips, Chive Sour Cream

Mild Salsa, Black Bean Garlic Dip

Deluxe Sweet & Salty Mixed Nuts

Potato Skins with Mozzarella Cheddar Blend,

Bacon with Chive Sour Cream

Assorted Chilled Soft Drinks & Iced Tea

Freshly Brewed Coffee & a Selection of Teas

## Chocolate Lover's | \$20

**Chocolate Eclairs** 

**Deep Dutch Brownies** 

**Chocolate Chip Cookies** 

Individual Chocolate Milk

Freshly Brewed Coffee & a Selection of Teas

## **BREAKS | BEVERAGE ITEMS**

Assorted Soft Drinks - Pepsi® Products | \$5.00

Freshly Brewed Coffee & a Selection of Teas | \$6.50 per person or by the gallon (serves 16) | \$104

Assorted Tropicana® Bottled Juices | \$5.00

Bottled Spring Water | \$5.00

San Pellegrino | \$5.00

Chilled Iced Tea (can) | \$5.00

Pitchers of Fruit Juice (Cranberry or Orange) | \$24

Surcharge applies for groups of less than 10 people.

Prices are based per person unless otherwise noted. 14.5% taxable service charge, 3.5% taxable admin fee and 13% HST will apply. Prices and menu items are subject to change without notice.



## **BREAKS | SNACKS**

Seasonal Individual Whole Fruit | \$3

Trail Mix (60 gram Bags) | \$5

Selection of Probiotic Fruit Yogurt | \$5

Sweet & Salty Granola Bars | \$6

Assorted Bagels & Cream Cheese | \$7

Chicago Mix Popcorn | \$6

Home Made Potato Chips with Smoked Bacon & Caramelized Onion Dip | \$7 per person

Vanilla Fudge Drumstick Ice Cream Bars | \$60 per dozen

Häagen-Dazs® Ice Cream Bars | \$94 per dozen

Sliced Seasonal Fruit | \$8 (min. 12pp)

Selection of Chips (40 Gram Bags) | \$26 per dozen

Assorted Homestyle Cookies | \$39 per dozen

Snickers, Coffee Crisp & Kit Kat Bars | \$42 per dozen

Assorted Fruit Filled Breakfast Pastries (Includes Croissants & Muffins) | \$37 per dozen

Breakfast Breads (Banana, Lemon Poppy Seed, Apple Cinnamon, Blueberry) | \$36 per loaf

Chocolate or Almond Croissants | \$37 per dozen

French Macarons (Gluten-Free) | \$32 per dozen (minimum order of 4 dozens)



## **LUNCH | WORKING LUNCHES**

### Sandwich Lunches Include:

Chef's Soup of the Day Two Composed Salads of Your Choice Freshly Brewed Coffee & a Selection of Teas

### Your Choice of Two Composed Salads:

- Garden Green Salad with a Choice of Dressings
- Caesar Salad with Romaine, Focaccia Croutons, Asiago Cheese & Creamy Garlic Dressing
- Greek Salad with Heritage Blend, Cucumber, Feta, Red Onion, Tomato & Greek Dressing
- Lemon Scented Couscous with Fresh Herbs & Dried Fruit
- Orzo Salad with Goat Cheese & Oven-Roasted Tomatoes with Pesto Oil
- Tomato & Bocconcini tossed in Olive Oil, Balsamic Drizzle with Fresh Basil
- Red Skin Potato with Sweet Bell Pepper, Celery, Grape Tomato Medley, Grainy Dijon Aioli
- Spicy Three Bean Salad with Avocado, Corn, Green Pepper & Oven Roasted Cherry Tomatoes
- Napa Salad Slaw with Rice Noodle, Green Onion, Mandarin Segment, Toasted Sesame & Light Sesame Dressing

## Sandwich & Wrap – choice of three | \$52

- Marinated Tofu with Asian Slaw in a Garlic Spinach Wrap
- Fire Grilled Vegetable Wrap with Sweet Onion & Masala Hummus
- Jerk Chicken on Sourdough Bâtard with Arugula, Bermuda Onion & Mango Mayo
- Black Forest Ham & Brie on Ciabatta with Leafy Greens & Honey Dijon
- Smoked Turkey on Cranberry Focaccia with Boston Leaf & Tarragon Mayo
- Roast Beef on Rosemary Sea Salt Focaccia with Greens, Sautéed Onion & Horseradish Cream
- Smoked Salmon on Pretzel Baguette with Boston Leaf, Red Onion & Lemon Tarragon
- Home-style Cookies & Assortment of Lays Chips

## Gourmet Sandwiches – choice of three | \$55

Served on Olive, Sourdough or Focaccia Roll:

- Slow Roasted Beef with Caramelized Onion Aioli, Aged Ontario Cheddar & Arugula
- Lemon Thyme Roasted Chicken Breast with Heirloom Tomato, Havarti & Red Pepper Aioli
- Smoked Salmon with Pickled Red Onion, Heritage Blend & Lemon Caper Cream Cheese
- Vegetarian Cubano with Spicy Mustard, Goat Cheese, Grilled Vegetables and Pickled Onions
- Deep Dutch Brownies & Lemon Crunch



## **LUNCH | WORKING LUNCHES**

### Italian | \$47

- Artisan Bread, Rolls & Butter
- Tortellini with Roasted Red Pepper & Baby Kale Pesto
- Basil Roasted Chicken with Grilled Sweet Peppers & Fried Capers
- Rustic Vegetable Caponata
- Tiramisu & Almond Biscotti
- Freshly Brewed Coffee & a Selection of Teas

### Indian Delight | \$50

- Naan Bread
- Butter Chicken
- Red Curry Mahi Mahi
- Potato & Chick Pea Curry
- Lemongrass Scented Jasmine Rice
- Mango Mousse & Fruit Salad
- Freshly Brewed Coffee & a Selection of Teas

### Mediterranean Coast | \$49

- Pita Bread, Hummus & Tzatziki
- Baked Breast of Chicken with Sundried Tomato & Artichoke
- Baked Sea Bream with Oven Roasted Cherry Tomatoes & Kalamata Olives
- Rigatoni with Eggplant & Zucchini Caponata
- Roast Potato with Oregano & Olive Oil Drizzle
- Baklava & Fresh Fruit
- Freshly Brewed Coffee & a Selection of Teas

## Canadian | \$48

- Maple Brined Chicken with Field Mushroom Demi
- Cranberry Glazed Salmon with Wild Rice & Dried Fruit Pilaf
- Wild Forest Mushroom Farfalle with Sweet Peas, Truffle Oil & Garlic Cream
- Butter Tarts & Ontario Apples
- Freshly Brewed Coffee & a Selection of Teas

## Spadina | \$48

- Roast 5 Spice Chicken Breast with Shitake Mushroom
- Hoisin Glazed Snapper with Ginger & Scallion
- Vegetable Fried Rice
- Mini Custard Tart
- Freshly Brewed Coffee & a Selection of Teas



## **LUNCH | WORKING LUNCHES**

## Lunch By Design | \$49

Choose any two Entrees:

- Baked Turbot in a Light White Wine & Tomato Broth
- Oven Roasted Breast of Chicken with Wild Mushroom Jus
- Pan Seared Salmon with Brown Butter Sauce
- Slow Roasted Roast Beef Au Jus with Mini Kaisers, Mustard & Horseradish
- Pork Piccata Medallions with Capers & Citrus, White Wine Reduction
- Baked Cheese & Spinach Agnolotti with Marinara Sauce & Melted Mozzarella
- Rainbow Tortellini with Garlic Cream Sauce
- Rigatoni in Home-made Bolognese Sauce

All Choices Will Be Paired with Seasonal Vegetables & Starch

French Pastries & Seasonal Fruit Freshly Brewed Coffee & a Selection of Teas

### **LUNCH | GRAB & GO**

### Grab & Go Lunch | \$45

- Chef's Selection of Composed Salad using Seasonal Ingredients
- Chef's Selection of Sandwiches (One sandwich per person; vegetarian available upon request)

## choose two to accompany Grab & Go:

- Seasonal Individual Whole Fruit
- Home-style Jumbo Cookie
- Granola Bar
- Individual Potato Chips (40 grams)
- Chilled Bottled Juice or Chilled Soft Drink

## Grab & Go - Low Carb & Keto Friendly Lunch | \$45

- Spinach & Kale with Broccoli, Cucumber & Tomatoes
- Chicken BLT on Keto Bun
- Assorted Mixed Nuts
- Whole Fruit
- Chilled Bottled Water & Unsweetened Ice Tea



## LUNCH | PLATED

### Plated Lunch | \$52

Includes:

Artisan Bread Rolls & Butter A Choice of Appetizer, Entrée & Dessert Freshly Brewed Coffee & a Selection of Teas

### **Choice of One Appetizer:**

#### Soups

- Carrot & Ginger
- Roasted Cauliflower & Fennel
- Potato, Leek & Sweet Apple

#### **Salads**

- Arugula, Pear, Goat Cheese, Toasted Walnuts with Balsamic Vinaigrette
- Tossed Romaine Hearts with Bacon Bits, Focaccia Croutons, Asiago & Creamy Garlic Dressing
- Heritage Blend with Cherry Tomato, Cucumber, Red Onion & Chef's Choice Dressing

### Choice of One Entree:

- Grilled 7oz AAA Sirloin Steak with Garlic Smashed Potatoes, Caramelized Onion French Beans & Demi Glace
- Lemon Roasted Breast of Chicken with Herb Fingerling Potatoes, Broccolini, Olive & Tomato Caponata
- Pan Seared Salmon Fillet with Citrus Emulsion Rice, Garlic Butter Kale & Lemon Brown Butter
- Butternut Squash Ravioli, Wild Mushrooms with Creamy Garlic Sauce
- Roasted Vegetable Lasagna with Chunky Homemade Tomato Sauce
- All Lunch Entrées May Be Adjusted To Be Low Fat, Low Carb or Low Cholesterol (on request basis) -

#### Choice of One Dessert:

- Chocolate Pecan Tart with Fresh Berries
- Home-made Dark Chocolate & Raspberry Bread Pudding with Bourbon Salted Caramel
- Fresh Seasonal Berries with Whipped Cream in a Tulip Cup
- Lemon Meringue Tart with Raspberry Coulis
- New York Style Cheesecake with House-made Berry Compote



## LUNCH | BBQ

## Picnic In The Park | \$48

Individual Bags of Assorted Chips

#### Choose Two:

- Garden Green Salad with House Vinaigrette
- Summer Pasta Salad
- Charred Corn & 3 Bean Salad

#### Choose Three:

- Jerk Chicken on Muesli Baguette, Arugula, Bermuda Onion & Mango Mayo
- Black Forest Ham & Brie on Ciabatta, Leafy Greens & Honey Dijon
- Smoked Turkey on Country Wheat Baguette with Boston leaf & Cranberry Mayo
- Roast Beef on Feta Focaccia with Greens, Sautéed Onion & Horseradish Cream

Watermelon Wedges

**Drumsticks & Fresco Gelato** 

### BBQ In The Park | \$60

Garden Green Salad with House Vinaigrette Red Skin Potato with Sweet Bell Pepper, Celery, Grape Tomatoes, Grainy Dijon Aioli

Country Coleslaw

**BBQ Chicken Breast** 

All Beef Hamburgers on Brioche Bun

All Beef Hot Dogs on Sesame Seed Buns

Fresh Corn On The Cob with Cilantro & Jalapeno Butter

**Baked Potatoes** 

Selection of Sour Cream, Chives, Ketchup, Diced Onions, Tomatoes, Ballpark & Gourmet Mustards

Watermelon Wedges

**Drumsticks & Fresco Gelato** 

Surcharge applies for groups of less than 50 people. A \$1,000.00 rental fee plus a minimum spend of \$3,000 in food will apply. Rental fee includes chairs, tables, buffet and BBQ set-up. A backup location in the hotel will also be placed on hold in the event of inclement weather.



## **DINNER | PLATED DINNER**

#### **Plated Dinner Includes:**

Artisan Bread Rolls & Butter
Freshly Brewed Coffee & a Selection of Teas

## Soup Selections | \$10

- Charred Tomato & Red Pepper Soup with Basil Cream
- Roasted Parsnip & Pear Soup with Shaved Aged Ontario Cheddar
- Wild Mushroom Soup with Truffle Oil & Parmesan Crisp
- Bean Medley Soup with Sautéed Chorizo

### Salad Selections | \$12

- Baby Spinach Salad with Crispy Shallots, Dried Cranberries, Blueberry & Buttermilk Blue Cheese Dressing
- Field Greens Salad with Grape Tomatoes, Toasted Almonds, Crumbled Goat Cheese & Roasted Shallot Vinaigrette
- Hot House Tomato Salad with Basil Bocconcini, Maldon & Basil Reduction
- Romaine Hearts Salad with Bacon bits, Asiago Cheese, Focaccia Croutons with Creamy Garlic Dressing



## **DINNER | PLATED DINNER**

## Poultry Selections | \$36

Maple Brined Roasted Chicken Breast with Garlic Smashed Potatoes & Grilled Asparagus

Spinach & Goat Cheese Stuffed Chicken Breast with Champ & Garlic Sautéed Rapini

Garlic & Rosemary Capon with Scalloped Potatoes & Wilted Greens

### Veal, Lamb & Pork Selections | \$37

Roast Loin of Ontario Pork with Sweet Potato Mash & Sundried Tomato French Beans with Apple Cider Whiskey Jus

Rosemary Grilled Veal Chop with Porcini Mash & Honey Roasted Heirloom Carrots

Slow Braised Lamb Shoulder Au Jus with Moroccan Spiced Roasted Red Mini Potatoes & Spicy Broccolini

## Beef Selections | \$43

Slow Roasted Prime Rib Au Jus with Caramelized Onion Mash Potatoes & Roasted Brussel Sprouts

Grilled 10oz AAA Striploin Steak with Baked Potato, Seasonal Vegetables & Crispy Fried Shallots

Whole Roasted Beef Tenderloin with Garlic Smashed Red Mini Potatoes & Wilted Swiss Chard

<sup>-</sup> All dinner entrées may be adjusted to be low fat, low carb or low cholesterol (on request basis) – Prices are based per person. 14.5% taxable service charge, 3.5% taxable admin fee and 13% HST will apply. Prices and menu items are subject to change without notice.



## **DINNER | PLATED DINNER**

## Fish Selections | \$38

Chardonnay Braised Fennel Atlantic Salmon with Citrus Wild Rice & Cauliflower Purée

Honey Dijon Pan Seared Arctic Char with Lemon Herb Basmati Rice & Garlic Sautéed Kale

Lemon Garlic Baked Mahi-mahi with Coconut Jasmine Rice & Ginger Garlic Asparagus

## Vegetarian Selections | \$34

Spinach & Cheese Agnolotti with Garlic Cream Sauce & Fresh Basil

Shitake & Sweet Pea Risotto with Oil & Shaved Asiago

Vegetarian Stir Fry with Forbidden Rice

#### **Dessert**

Assorted Fresh Berries with Whipped Cream in a Tulip Crêpe | \$11

Caramel Pecan Cheesecake with Chocolate drizzle | \$11

Home-made Dark Chocolate & Raspberry Bread Pudding with Bourbon Salted Caramel Sauce | \$11

Silky Passion Curd Tart with Fruit Coulis | \$11

Swiss Chocolate Dome with Berries | \$11

Trio of Fruit Sorbet: Mango, Raspberry & Strawberry | \$14



## **DINNER | DINNER BUFFET**

## **Aurora Dinner Buffet | \$58**

Artisan Bread Rolls & Fresh Butter Collection of Field Greens with Cherry Tomato Medley, Toasted Almonds & Crumbled Goat Cheese

## Composed Salads - choice of two:

Caesar Salad with Romaine, Focaccia Croutons, Asiago Cheese & Creamy Garlic Dressing Greek Salad with Heritage Blend, Cucumber, Feta, Red Onion, Tomato & Greek Dressing Lemon Scented Couscous with Fresh Herbs & Dried Fruit

Orzo Salad with Goat Cheese & Oven-roasted Tomatoes with Pesto Oil

Tomato & Bocconcini tossed In Olive Oil, Balsamic Drizzle with Fresh Basil

Potato Salad with Hard Boiled Eggs, Green Onion & Pickles with Pommery Mayo Dressing Spicy Three Bean Salad with Avocado, Corn, Green Pepper & Oven-roasted Cherry Tomatoes

Napa Salad Slaw with Rice Noodle, Green Onion, Mandarin Segment, Toasted Sesame & Light Sesame Dressing

#### Entrées - choice of three:

Lemon Brown Butter Baked Atlantic Salmon with Herb Basmati Maple Glazed Pork Loin with Rosemary & Honey Couscous Roast Beef Au Jus with Garlic Smashed Mini Reds

Spinach & Cheese Filled Agnolotti with Wild Mushroom & Home-made Tomato Sauce Vegetable Stir Fry with Sweet Chili Soy & Ginger Scented Jasmine Rice (Available with Chicken)

Selection of Cakes, Tarts & Fresh Sliced Seasonal Fruit Freshly Brewed Coffee & a Selection of Teas

Surcharge applies for groups of less than 25 people Prices are based per person. 14.5% taxable service charge, 3.5% taxable admin fee and 13% HST will apply. Prices and menu items are subject to change without notice.



416.341.5003

## **DINNER | DINNER BUFFET**

## Northern Lights Dinner Buffet | \$70

Artisan Bread Rolls & Fresh Butter

White Wine Poached Black Tiger Shrimp Assorted Sushi & California Rolls with Wasabi & Pickled Ginger Collection of Field Greens with Cherry Tomatoes, Toasted Almonds & Crumbled Goat Cheese

## Composed Salads - choice of three:

Caesar Salad with Romaine, Focaccia Croutons, Asiago Cheese & Creamy Garlic Dressing Greek Salad with Heritage Blend, Cucumber, Feta, Red Onion, Tomato & Greek Dressing Lemon Scented Couscous with Fresh Herbs & Dried Fruit Orzo Salad with Goat Cheese & Oven-roasted Tomatoes with Pesto Oil

Red Skin Potato with Sweet Bell Pepper, Celery, Grape Tomato Medley, Grainy Dijon Aioli Spicy Three Bean Salad with Avocado, Corn, Green Pepper & Oven-roasted Cherry Tomatoes Napa Salad Slaw with Rice Noodle, Green Onion, Mandarin Segment, Toasted Sesame & Light Sesame Dressing

#### Entrées - choice of three:

Slow Roasted Beef Striploin with Caramelized Shallot Jus
Braised Leek & Goat Cheese Stuffed Chicken with a Wild Mushroom Jus
Rosemary Crusted Roast of Strip Loin with Jus
Butternut Squash Ravioli with Basil & Parmesan Cream Sauce
Maple Glazed Arctic Char with Jicama & Mango Slaw
Thai Coconut Vegetable Curry with Lemon Grass & Coriander

Tomato & Bocconcini tossed In Olive Oil, Balsamic Drizzle with Fresh Basil

Selection of Cakes, Mini French Pastries & Fresh Sliced Seasonal Fruit Freshly Brewed Coffee & a Selection of Teas

Surcharge applies for groups of less than 25 people Prices are based per person. 14.5% taxable service charge, 3.5% taxable admin fee and 13% HST will apply. Prices and menu items are subject to change without notice.



## RECEPTION

#### Hot Hors d'oeuvres

Vegetarian Spring Rolls | \$40

Braised Beef with Mango Chutney on Crostini | \$51

Aged Cheddar Grilled Cheese Slider on Brioche | \$49

Moroccan Marinated Spiced Shrimp | \$47

Chicken Satays | \$45

Beef Satays | \$48

Southern Fried Chicken Skewers | \$45

Vegetable Samosas | \$40

Fried Mac & Cheese Bites | \$40

#### Cold Hors d'oeuvres

Smoked Salmon Tartare Savoury Tartlets with Dill Cream Cheese | \$45

Tomato Bruschetta on Focaccia | \$42

Thai Salad Bundle with Noodle, Carrot, Basil & Greens in Rice Paper | \$41

Cold Poached Black Tiger Shrimp & Salsa | \$46

California Rolls | \$48

Assorted Sushi | \$54

Hoisin Duck Crêpes | \$46

Tofu Pickled Vegetable Wrap (V) (G/F) | \$41

Prices are based per dozen. Minimum order of 3 dozen per item. 14.5% taxable service charge, 3.5% taxable admin fee and 13% HST will apply. Prices and menu items are subject to change without notice.



## RECEPTION STATION

## Reception Serving | \$58

(3 Stations of Your Choice including 1 Chef Attended)

## Dinner Serving | \$78

(3 Stations of Your Choice including 2 Chefs Attended)

- 3 Stations require a minimum of 50 people
- 4 Stations require a minimum of 100 people
- 5 Stations require a minimum of 150 people

### **Antipasto Station**

Prosciutto & Salami with Melon Marinated Tomato & Bocconcini Platter with Basil Caesar Salad, Citrus Olives Grilled Vegetables & Artichokes Italian Bread with Olive Oil & Balsamic

#### **Gourmet Cheese Station**

An Assortment of International & Domestic Cheese Presented with Fresh Fruit Display Dried Fruits & Nuts. Artisan Bread Rolls

### **Organic Bar**

Cookstown Crudités
Roasted Heirloom Beet with Chèvre & Watercress Salad
Heirloom Tomato Salad
Spring Mix with Organic Balsamic Dressing
Wild Smoked Salmon on Grain Crostini



## RECEPTION STATION

### **Curry Station**

Mango Salad with Coriander & Cashews Golden Chicken Curry with Potatoes & Coconut Milk Tamarind Beef Curry with Peppers, Onions & Roasted Peanuts Vegetable Curry with Tofu in Red Curry Sauce Naan Bread

#### **Gourmet Mini-Sandwich**

Bacon Jam Sliders Grilled Vegetables with Garlic Chèvre Big Smoke Pulled Pork Sliders

#### **Gourmet Pizza Station**

Meat lovers Pizza with Spicy Sausage, Bacon & Prosciutto Smoked Chicken Arugula Pizza on Sun-dried Tomato Pesto Mushroom Lovers Pizza with Assorted Mushroom on Truffle Cream All Pizza come with Fresh Mozzarella Cheese

#### **Greek Mezes Station**

Pita & Focaccia Breads with Tzatziki Hummus & Red Pepper Dip Mini Chicken & Pork Souvlakis

#### **Mashed Potato Bar**

Cabrales & Roasted Garlic
Potatoes with Chef's Seasonal Garnishes

#### **Chef's Sweet Table**

Assorted Mini Pastries Cakes, California Strawberries Cheese & Fresh Fruit



## **RECEPTION ITEMS**

Fresh Crudités with Artichoke Dip | \$8 per person Carrots, Cucumber, Sweet Peppers, Tomatoes, Celery, Broccoli & Cauliflower

Pita Points with Hummus | \$8 per person Roasted Red Pepper & Tzatziki Dips

Imported & Domestic Cheese | \$10 per person Grapes, Seasonal Berries & Assorted Crackers

Black Tiger Shrimp | \$42 per dozen served with Cocktail Sauce

California Rolls | \$48 per dozen Wasabi & Pickled Ginger

Fresh Japanese Sushi Platter | \$54 per dozen

Deluxe Assortment of Rice & Raw Fish Delicacies served with Wasabi & Pickled Ginger

Warm Baked Brie & Ontario Peach Compote | \$129 (Serves 15-20 ppl) Royal Muesli Baguette & Fig Jam

Roasted Dijon Crusted Top Sirloin of Alberta Beef | \$13 (Min. 40 ppl) Mini Kaisers, Horseradish & Mustard

New Zealand Lamb Chops | \$20 (3 chops per person) Rosemary Dipping Jus

Side of Norwegian Smoked Steelhead | \$155 (Serves 15-20 ppl)
Capers, Cream Cheese, Sliced Bermuda Onion & Pumpernickel Bread



## **RECEPTION ITEMS continued**

Double Turkey Breast with Natural Gravy | \$309 (Serves 30 ppl) Cranberry Aioli & Mini Whole Wheat Kaisers

Slow Roasted Alberta Prime Rib of Beef | \$386 (Serves 40 ppl) Artisan Bread Rolls & Spreads

Bananas Foster | \$13 per person Rum & Brown Sugar Flambéed Banana with Crêpes & Vanilla Whipped Cream

Chocolate Fountain | \$16 per person Fresh Fruit & Pound Cake

Chocolate Covered Strawberries | \$39 per dozen (Min. 3 dozen)

Assorted French Pastries | \$43 per dozen

## Reception Package | \$31 per person

Fresh Crudités with Artichoke Herb Dip California Rolls (3 pieces per person) Chef's Selection of Hot Hors D'oeuvres (6 pieces per person)



## WINE LIST

#### **White Wines**

Chardonnay, Jackson-Triggs, Niagara, Canada VQA\* \$40

Chardonnay, Dreaming Tree, California \$54

Chardonnay, Kendall Jackson VR, California, USA \$51

Chardonnay, Wayne Gretzky, Canada \$48

Riesling, Stoney Ridge, Canada \$40

Sauvignon Blanc, Les Jamelles, France \$45

Sauvignon Blanc, Trius, Canada, VQA\*\* \$43

Sauvignon Blanc, Mike Weir, Canada \$51

Pinot Grigio, Ruffino, Italy \$51

Pinot Grigio, Stoney Ridge, Canada \$48

\*House Wine selection on Host/Cash Bar
\*\*Premium Wine selection on Host/Cash Bar

#### **Red Wines**

Cabernet Sauvignon/Cabernet Franc, Jackson-Triggs, Niagara, Canada VQA\* \$40

Cabernet Merlot, Wayne Gretzky, Canada \$51

Syrah, Les Jamelles, France \$45

Malbec, Marcus James, Mendoza, Argentina \$40

Merlot, Trius, Canada, VQA\*\* \$43

Merlot, The Velvet Devil, Washington, United States \$57

Shiraz, Earthworks, Barossa Valley, Australia \$57

Cabernet Sauvignon, Dreaming Tree, California, United States \$57

Pinot Noir, Murphy Goode, United States \$57

Pinot Noir, Stoney Ridge, Canada \$48

Zinfandel, Ravenswood, California, United States \$42

Pinot Noir, Mark West, California, United States, \$54



## **COCKTAILS**

#### **Host Bar**

Liquor (1 oz.) | \$8.00

Premium Liquor (1 oz.) | \$10.00

Domestic Bottled Beer | \$8.00

Micro Brew/Premium Bottled Beer | \$8.50

Imported Bottled Beer | \$9.00

Red / White House Wine (6 oz.) | \$9.00

Premium Wine (6 oz.) | \$11.00

Martini (2 oz.) | \$15.00

Liqueur (1 oz.) | \$11.00

Cognac / Single Malt Scotch (1 oz.) | \$14.00

Soft Drink | \$5.00

Assorted Chilled Bottled Juices | \$5.00

Bottled Mineral Water (Still / Sparkling) | \$5.00

If the host bar consumption fall below \$500.00CAD (excluding tax & service charge), a bartender labour fee of \$40/hr plus 13% HST will apply (4-hour minimum).

14.5% taxable service charge, 3.5% taxable admin fee and 13% HST will apply. Prices and menu items are subject to change without notice. No charge for soft drinks used as mixers.



## **COCKTAILS**

#### Cash Bar

Liquor (1oz.)| \$11.00

Premium Liquor (1 oz.) | \$13.00

Domestic Bottled Beer | \$11.00

Micro Brew/Premium Bottled Beer | \$11.50

Imported Bottled Beer | \$12.00

Red / White House Wine (6 oz.) | \$12.00

Premium Wine (6 oz.) | \$15.00

Martini (2 oz.) | \$20.00

Liqueur (1 oz.) | \$15.00

Cognac / Single Malt Scotch (1 oz.) | \$19.00

Soft Drinks | \$7.00

Assorted Chilled Bottled Juices | \$7.00

Bottled Mineral Water (Still / Sparkling) | \$7.00

A cashier labour fee of \$100.00CAD (plus 13%HST) will apply on cash bars. If the cash bar consumption fall below \$500.00CAD (excluding tax & service charge), a bartender labour fee of \$40/hr plus 13% HST will apply (4-hour minimum).

Cash bar prices are inclusive of all taxes and service charge. No charge for soft drinks used as mixers.

Prices and menu items are subject to change without notice.



## **BAR ITEMS**

#### **Domestic Bottled Beer:**

Bud Light Budweiser

#### Imported Beer:

Stella Artois Corona

### Premium/Micro Beer:

Goose Island IPA Mill Street Organic Lager Mill Street Tankhouse Ale Alexander Keith's

### Cognac & Single Malt Scotch:

Macallan Gold Courvoisier V.S.

### Liquers:

Bailey's Irish Cream Cointreau Drambuie Grand Marnier Kahlua

### Regular Bar Brands:

Captain Morgan White Rum Gordon's Gin J&B Scotch Seagrams V.O. Rye Smirnoff Vodka

#### **Premium Bar Brands:**

Crown Royal Havana Club Anejo Johnny Walker Red Label Scotch Ketel One Vodka Tanqueray

### Also available upon request:

#### **Domestic Bottled Beer:**

Molson Canadian Coors Light Labatt Blue

### **Imported Beer:**

Heineken

Cash bar prices are inclusive of all taxes and service charge. No charge for soft drinks used as mixers.

Prices and menu items are subject to change without notice.



## **GUIDELINES AND SECURITY**

#### **Audio Visual**

Any audio visual equipment required for an event must be rented from the hotel in-house audio visual company, Freeman Audio Visual. If an outside audio visual company is used, a service charge of \$250.00/day will apply.

#### **Beverage**

Liquor service ends at 2:00 AM (last call at 1:15 AM). Entertainment should cease at this time in order to vacate all function rooms within 30 minutes. Toronto Marriott City Centre reserves the right to inspect and regulate all private parties, meetings, and receptions.

A labour charge may apply for a bartender on a cash bar or host bar. Should the consumption fall below \$500.00, an additional labour charge of \$40/hr per bartender/cashier (minimum 4 hours) plus 13%HST will apply.

#### **Carving /Cooking Stations**

Labour charges are applicable at \$40.00 per hour (minimum 4 hours). Buffets requiring chefs are assigned at a ratio of one chef for every seventy (70) guests.

#### **Coat Check**

Coat check facilities are available on a host or cash basis. The hotel assumes no responsibility for loss or theft.

#### Damage / Loss

The Toronto Marriott City Centre will not be responsible for the damage or loss of any personal property and equipment, displays, supplies, written materials or other valuable items left in the meeting rooms, conference areas or public areas prior to, during or following any Event. The client will be responsible for security of such materials and assumes responsibility for any loss or damage. The client is responsible for any damages to the hotel premises by their guests, agents or independent contractors acting on their behalf. The hotel will charge the client for all such damages caused to furniture, surfaces and doors.

#### **Deposit / Payment**

It is customary that a deposit is required at the time of booking in order to confirm social events. This deposit is non-refundable. A payment schedule will be provided 100% of the estimated amount is due two weeks prior to the event and is payable by cash, certified cheque or credit card. In order to make arrangements for direct billing, an application for credit must be completed and returned to the hotel for approval at least three weeks prior to the event date. All payments are due within 30 days of receipt of invoice.

#### **Event Details**

In order to ensure the accuracy of all information, signed and approved copies of Banquet Event Orders are required from the client prior to arrival.

#### **Delivery / Storage**

Due to storage space limitations, Hotel will not accept deliveries in advance of 48 hours of the event date. In order to reserve storage space and a timely delivery, please advise your Event Manager of ALL shipments arriving at the Hotel. All deliveries must be properly labelled. Include the name of the group, group contact, Hotel contact, and date of function. Shipments in access of five (5) boxes will be subject to labour charges of \$25.00 per hour (minimum 4 Hours).

Arrival and departure times for large set ups must be arranged in advance in order to ensure access to the loading dock which is open Mondays to Fridays between 8:00am-4:00pm.

All deliveries must be shipped to our receiving entrance located across from Gate 8 of the Rogers Centre. The following information must be clearly marked on each box:

#### Deliver to Attention:

Banquets Department
Toronto Marriott City Centre
1 Blue Jays Way, Toronto, ON M5V 1J4
\*\*\* THE RECEIVING DOCK IS LOCATED

**ACROSS FROM GATE 8\*\*\*** 

C/O
(Name of on-site contact)
(Name of Event)
(Name of function room)
(Date of Event)
BOX OF

Due to the layout of the Hotel, storage space is not available for display materials and/or show merchandise. At the conclusion of the set-up operation, all related equipment, crates, trash, etc., must be removed from the premises no later than the last day of the event.

The hotel will not be responsible for damage or loss of any items left on the premises prior to, during or following an event.

Should the client require assistance with boxes, packages, or freight, a labour charge will be assessed at \$25.00/hour (minimum 4 hours) and will be billed to the master account. The Hotel will not accept or sign for C.O.D. (Cash on Delivery) shipments. Boxes should not exceed 50lbs/each.

#### **Event Guarantees / Guest Count**

The hotel requires the exact number of guests attending each event 72 business hours prior to that event. The hotel will prepare for 5% above this guaranteed number, to a maximum of 20. In the event that the hotel has not received a guarantee, the number charged will be based on the original contracted number, or the actual number of guests served, whichever is greater. Guarantees for Sunday and Monday are required by noon the previous Wednesday.

#### Food

The Toronto Marriott City Centre is the only authorized licensee to sell and serve food, liquor, beer, and wine on the premises. This includes hospitality suites and food amenity deliveries. The only exception to this is made for wedding cakes.

Pricing for plated set menus is based on one set menu for all guests. For meals requiring a choice of entrée selections, a surcharge of \$10/person will apply, up to a maximum of 3 choices. Client must also provide color coded place cards indicating entrée selection to their Event Manager at time of guarantee.

Due to health and safety regulations, no leftover food or beverage can be taken from the premises.



## **GUIDELINES AND SECURITY**

#### **Function Rooms**

Function rooms are assigned by the hotel according to the final guaranteed number the facilitator anticipates. The hotel reserves the right to assign another room for a function in the event the room originally designated for such function shall become unavailable or inappropriate. Function space is booked only for the time indicated. Set up and dismantle times, if required, are not included and should be specified at the time of booking.

Function room rental charges include set up. Requests for adjustments or changes to an agreed meeting room set up 24 hours before the meeting, or any changes after the room has been completely set, will be subject to a labour charge of \$150.00.

#### **Menu Selection**

To ensure that every detail is handled in a professional manner, the hotel requires all menu selections and specific details be finalized two (2) weeks prior to the event date. Should menu selections not be received two (2) weeks prior to the function date, we will be pleased to select appropriate menus to suit your requirements.

#### Sales Tax and Service Charges

A 14.5% service charge, 3.5% administrative fee and 13% Harmonized Sales Tax will be added to all food and beverage items. The charges will be reflected on the Banquet Event Check. Note: 13% HST is applied on all surcharges.

#### Security

The Toronto Marriott City Centre reserves the right to require security guards for certain functions at the client's expense. Only hotel approved agencies may be used.

#### Signage

Promotional materials or signage must be of a professional nature and are subject to approval. Your signage may only be displayed directly outside your designated function room. The hotel reserves the right to remove signage that is not prepared in a professional manner, or is unsightly, or inappropriate. Such materials or signage shall not be posted on, nailed or screwed, or otherwise attached to columns, walls, floors, or other parts of the building or furniture. The hotel will charge the client for any damages caused accordingly. Distribution of promotional adhesive stickers or labels is strictly prohibited.

#### Music

For events with either live music or recorded music, royalty fees are to be paid. SOCAN (Society of Composers, Authors and Music Publishers of Canada) is an organization which upholds the rights of music creators and their publishers. RE-SOUND represents the rights of artists and record companies (the people who create sound recordings). Monies collected are submitted directly to these organizations; who in turn distributes the royalties to the entitled creators and publishers. The applicable fees to any event with music are as follows:

#### SOCAN FEE:

Room Capacity Without Dancing With Dancing 1-100 \$22.06 \$44.13 101-300 \$31.72 \$63.49

#### RE-SOUND FEE:

Room Capacity Without Dancing With Dancing
1-100 \$9.25 \$18.51
101-300 \$13.30 \$26.63

Entertainers must contact the hotel in order to receive instructions on entering the hotel and to make arrangements for electrical and staging requirements. Extra electrical requirements may result in additional charges.

#### **Price Guarantee**

All food and beverage prices are guaranteed ninety (90) days prior to the date of the function. All menu pricing is provided on a "per person" basis unless otherwise stated. Please note that all buffet style menus are offered with minimum order requirements (as stated) and are offered for a maximum of two (2) continuous hours. The hotel will assess a taxable service charge for each additional half hour. All prices are quoted in Canadian dollars, and are subject to change without notice in order to meet increased market costs; however, the hotel will honour all confirmed prices on function contracts signed and returned by the client.

#### **Telephone**

The hotel provides one house phone per function room with complimentary local access. Arrangements for additional phone lines, long distance access and high speed Internet access are available. Arrangements for access must be made in advance.

#### **National Holidays**

Additional labor fees will apply for any events that fall on a national holiday.

