



 **INTERCONTINENTAL**[®]
TORONTO CENTRE

InterContinental Toronto Centre **Banquet Menu 2023**

InterContinental Toronto Centre
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Our Commitment to You Meet with Confidence

Whenever and wherever you travel, IHG® Hotels & Resorts is ready to meet you there. When you are ready to plan your next meeting or group event, you can book with confidence with our new flexible meeting offer.

Providing a safe, healthy, and clean stay for every traveler has always been important to us. Our new Meet with Confidence program allows you to stay focused on your meeting objectives.

Giving you the additional confidence in our approach is more critical to us than ever before. IHG will continue to refine and update the plan as guidance continues to evolve from global health organizations including the World Health Organization (WHO) and Centers for Disease Control (CDC), and state and local authorities.



Confirmation of attendance

A final confirmation of your anticipated number of guests is required by 9:30am, three (3) business days prior to each function. This number may not be reduced.

If numbers on-site are more than the guarantee, the higher number will be charged.

Gratuities and Taxes

An 18.5% gratuity and 13% HST will be added to all food, beverage and alcohol prices.

An 18.5% administrative fee and 13% HST will be added on all room rentals.

Please note that the HST is also applied to the gratuity.

Alcoholic Beverages

InterContinental Toronto Centre is governed under the laws of the LCBO and therefore, is precluded from permitting alcoholic beverages to be brought onto the property from any outside source.

Kosher & Halal Meals

Please see your catering representative regarding Kosher and Halal meals.

Flowers

The hotel will be pleased to help you arrange your floral requirements.

Ice and Fruit Carvings

With advanced notice, ice and fruit carvings can be provided for your occasion at an additional cost.

Entertainment, Special Linens and Décor

The hotel will be pleased to help you arrange your entertainment, special linens and décor. Details must be discussed with your catering representative.

Coat Checking Services

Coat checking services can be arranged for your guests through your catering representative.

Parking

Valet parking is available at the hotel at daily rates.

Keys

| | |
|-------|-------------|
| V | Vegetarian |
| Vegan | Vegan |
| DF | Dairy Free |
| GF | Gluten Free |

A collection of breakfast buffet items including croissants, omelets, fruit, and coffee. The items are arranged on a white surface, with a pitcher of orange juice and a glass of milk in the background.

BREAKFAST MENU

All breakfast buffets are served with freshly brewed Starbucks regular & decaffeinated coffee and Teavana teas

All buffet pricing is based on 90 minutes of continuous service

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All buffet pricing is based on 90 minutes of continuous service.

IHG CONTINENTAL (V)

Orange and grapefruit juice (VG) (GF)

Fruit platter (VG) (GF)

Freshly baked croissants, Danish and muffins (V)

Variety of breads and bagels with preserves, butter and cream cheese (V)

Selection of individual Greek yogurt (V) (GF)

\$35 per person

IHG EUROPEAN (minimum 10 guests)

Orange and grapefruit juice (VG) (GF)

Fruit platter (VG) (GF)

Selection of individual Greek yogurt (V) (GF)

Baguette, rye bread, pretzel bread, croissants with preserves

Nutella and butter (V)

Charcuterie and cheese, smoked salmon (GF)

Hard boiled eggs (V) (GF)

\$40 per person



prices are subject to 13% HST and 18.5% gratuities

All breakfast buffets are served with freshly brewed Starbucks regular & decaffeinated coffee and Teavana teas.

All buffet pricing is based on 90 minutes of continuous service.

ENHANCEMENTS (minimum 10 guests)

Yogurt Parfait (V) (GF)

Greek yogurt, honey, granola, berry compote parfait

\$6 per person with a buffet / \$10 per person à la carte

Oatmeal Station (V) (GF)

Dried fruit, nuts and seeds, brown sugar, maple syrup

\$6 per person with a buffet / \$10 per person à la carte

Overnight Oats Jars (V)(GF)

Oats, milk, Greek yogurt, chia seeds, maple syrup, fresh berries and raisins

\$8 per person with a buffet / \$12 per person à la carte

Eggs Benedict

English muffin, peameal bacon, hollandaise sauce

\$10 per person with a buffet / \$15 per person à la carte

Belgian Style Waffles (V)

Whipped cream, maple syrup, fresh berries, Nutella

\$10 per person with a buffet / \$15 per person à la carte

Warm Savoury Danish (V)

Spinach feta, leek parmesan, tomato, olive

\$10 per person with a buffet / \$15 per person à la carte

Fresh Pressed Juices (VG) (GF)

Beet Apple Ginger, Natural Energy Boost, Turmeric Elixir (VG)

\$10 per person with a buffet / \$15 per person à la carte

prices are subject to 13% HST and 18.5% gratuities



All breakfast buffets are served with freshly brewed Starbucks regular & decaffeinated coffee and Teavana teas.

All buffet pricing is based on 90 minutes of continuous service.

CLASSIC BUFFET (minimum 20 guests)

Orange and grapefruit juice (VG) (GF)

Fruit platter (VG) (GF)

Freshly baked croissants, Danish and muffins with preserves & butter

Sliced bread and bagels with preserves, butter and cream cheese (V)

Selection of individual Greek yogurt (V) (GF)

Scrambled eggs, cheddar, chives (V) (GF)

Strip bacon or maple pork sausage

Home fried potatoes (V) (GF)

\$45 per person

CHEF ATTENDED EGG AND OMELET STATION (minimum 20 guests)

Cheddar, ham, bacon, green onion, mushrooms, tomato,
sweet bell peppers

\$18 per person with a buffet

Chef Attendant at \$150 (1 chef per 50 guests)

IHG HEALTHY CHOICE (minimum 20 guests)

Orange and grapefruit juice (VG) (GF)

Fruit platter (VG) (GF)

Bran muffins, sliced bread and bagels, preserves, low fat cream cheese, butter
and margarine (V)

Oatmeal station, dried cranberries, dried apricots, raisins, nuts and seeds,
brown sugar, maple syrup toasted, walnuts, toasted coconut (V) (GF)

Baby kale and avocado smoothie - honeydew melon, banana,

almond milk (V) (GF) (DF)

Vegetable and goat cheese frittata (V) (GF)

Chicken and apple sausages

Oven roasted tomatoes (V) (GF)

\$45 per person

ADD A WARM SANDWICH - \$12 per person

Choose 1 of the following:

Fried egg, maple sausage patty, cheddar cheese, tomato, English muffin

OR Scrambled egg burrito, sauteed peppers and onions, cheddar cheese

All breakfast buffets are served with freshly brewed Starbucks regular & decaffeinated coffee and Teavana teas.

All buffet pricing is based on 90 minutes of continuous service.

IHG BUILD YOUR OWN (minimum 20 guests)

Orange and grapefruit juice (VG) (GF)

Fruit platter (GF) (DF) (V)

Freshly baked croissants, Danish and muffins with preserves and butter (V)

Sliced bread and assorted bagels with preserves, butter and cream cheese (V)

Selection of individual Greek yogurt (V) (GF)

Choose 1 of the following:

Maple pork sausage (DF)

Maple pork patty (DF)

Strip bacon (DF) (GF)

Canadian peameal bacon (DF) (GF)

Chicken & apple sausage (DF)

Corned beef hash (DF)

Charcuterie Platter, cured meats, gherkins, pickled vegetables, grainy mustard (GF)

Choose 1 of the following:

Scrambled eggs with cheddar cheese and chives (V) (GF)

Hard boiled eggs in the shell (V) (GF) (DF)

Vegetable quiche with goat cheese (V)

Cheddar cheese omelets (V)

Cheese platter, cheddar, gouda, brie, dried fruit, biscuits, bread (GF)

Choose 1 of the following:

Sautéed mushrooms, goat cheese and fresh herbs (V) (GF)

Oatmeal, dried fruit, maple syrup, brown sugar, seeds and nuts (V) (GF)

Baked beans (VG) (GF)

Roasted tomatoes with herbs and parmesan (V) (GF)

Choose 1 of the following:

Home fried potatoes (VG) (GF)

Roasted mini new potatoes (VG) (GF)

Hash brown potatoes (VG) (GF)

O'brien potatoes (VG) (GF)

Spiced potato wedges (VG) (GF)

\$50 per person

ON THE RUN – TO GO (minimum 20 guests)

Our commuter boxed lunches are individually packaged and available for take-away only.

Individual bottled fruit juice (VG) (GF)

Whole seasonal fresh fruit (VG) (GF)

Individual Greek yogurt (V) (GF)

Muffin

Starbucks coffee regular and decaffeinated coffee with to go cups and lids

\$36 per person

Plated Breakfast

All plated breakfasts are served with freshly brewed Starbucks coffee, decaffeinated coffee and Teavana teas, choice of orange or grapefruit juice, basket of freshly baked breakfast pastries served with preserves and butter.

CLASSIC (minimum 25 guests)

Scrambled eggs, home fried potatoes, bacon and maple pork sausage, roasted tomato

\$45 per person

Vegetable and Goat Cheese Quiche

Home fried potatoes, roasted tomato, chicken and apple sausage

\$45 per person

Eggs Benedict

English muffin, poached eggs, breakfast potatoes, hollandaise sauce

\$45 per person

Cheddar Omelet (V)

Home fried potatoes, roasted tomato, buttered asparagus

\$45 per person

ENHANCEMENTS (minimum of 25 guests)

Overnight Oats Jars (V) (GF)

Oats, milk, Greek yoghurt, chia seeds, maple syrup, fresh berries and raisins

\$8 per person

Fresh Pressed Juice (VG) (GF)

Beet Apple Ginger, Natural Energy Boost, Turmeric Elixir

\$10 per person

Yogurt Parfait (V) (GF)

Greek Yogurt, honey, granola, berry compote

\$6 per person



A buffet table with various food items including breads, pastries, fruit, and drinks. The table is set with a white tablecloth and features several glass carafes of beverages, a basket of breads, a plate of pastries, and a plate of fruit. The background is a light-colored wall with a subtle pattern.

THEMED BREAKS

**All break station food items must be ordered for total group guarantee
and a minimum of 20 people**

**All breaks are served with freshly brewed Starbucks regular &
decaffeinated coffee and Teavana teas**

Breaks are based on 15-30 minutes of continuous service

All break station food items must be ordered for total group guarantee and a minimum of 20 people.
All breaks are served with freshly brewed Starbucks regular & decaffeinated coffee and Teavana teas.
Breaks are based on 15-30 minutes of continuous service.

COOKIES AND MILK

Chocolate chip, oatmeal raisin, white chocolate macadamia
Macaron, macaroons, biscotti
Chilled chocolate and white milk

\$25 per person

ENERGY

Cold pressed juice - Beet Apple Ginger, Natural Energy Boost, Turmeric Elixer (VG)
Dried fruit and nuts, bananas

\$25 per person

TEA AND SCONES

Orange cranberry and blueberry white chocolate scones
Strawberry preserves, Nutella, Chantilly cream, butter

\$25 per person

CHEESE AND FRUIT

Canadian and imported cheese, dried fruit, fresh berries
Assorted crackers, flat bread

\$26 per person

LEMON-AID

Lemon poppyseed coffee cake, lemon meringue tarts
Strawberry lemonade

\$26 per person

CANDY STORE

M&M's, cherry Nibs, fuzzy peaches, Skittles
Mini chocolate bars, caramel popcorn
Individual bags of chips

\$25 per person

CANTINA

Tortilla chips, salsa, guacamole (VG)
Chicken empanadas, spicy mayo (GF)

\$27 per person

MEDITERRANEAN

Grilled pita, hummus, baba ghanoush
Marinated olives, feta cheese
Crème Brûlée tarts

\$28 per person

SUSHI BREAK

Display of assorted sushi and California rolls
Tuna, salmon, shrimps, squid, octopus and mackerel - served with soya sauce, wasabi,
pickled ginger, chop sticks, green tea, ginger tea

\$31 per person

CHEESECAKE BREAK

Mini individual cheesecakes - New York, cherry, key lime, caramel

\$24 per person

A la Carte Break Items

All break station food items must be ordered for total group guarantee and a minimum of 20 people. All breaks are served with freshly brewed Starbucks regular & decaffeinated coffee and Teavana teas. Breaks are based on 15-30 minutes of continuous service.

Fruit Kebabs with Greek Yogurt Dip (GF) (V)

\$10 per kebab (minimum 1 dozen)

Fruit Platter with Berries (GF) (V) (DF)

\$11 per person

Individual Greek Yogurt (GF)

\$7 per piece

Canadian & Imported Cheese, Dried Fruits, Nuts, Assorted Crackers, Artisan Breads (V)

\$24 per person

Market Fresh Vegetables and Dip (V) (GF)

\$11 per person

Whole Fruit (V) (GF)

Apples and bananas

\$6 per piece

Greek Yogurt, Honey, Granola, Berry Compote Parfait (V)

\$10 per parfait

Hummus, Grilled Pita (V)

\$10 per person

Granola Bars (V)

individually packaged

\$72 per dozen



A la Carte Break Items

All break station food items must be ordered for total group guarantee and a minimum of 20 people. All breaks are served with freshly brewed Starbucks regular & decaffeinated coffee and Teavana teas. Breaks are based on 15-30 minutes of continuous service.

BAKERY & PASTRY

Banana Loaf

\$60 per dozen

Chocolate Marble

\$60 per dozen

Apple Cinnamon

\$60 per dozen

Lemon Poppy Seed Loaf

\$60 per dozen

Blueberry and Lemon Loaf

\$60 per dozen

Assorted Danish, Croissants, Muffins

\$55 per dozen

Assortment of Bagels and Cream Cheese

\$65 per dozen

Warm Cinnamon Buns with Cream Cheese Icing

\$65 per dozen

Mini Sugar Doughnuts

\$36 per dozen

House Baked Assorted Cookies

\$55 per dozen

Assorted Biscotti

\$72 per dozen (minimum 3 dozen)

Gourmet Mini French Pastries

\$90 per dozen

French Macarons

\$72 per dozen

prices are subject to 13% HST and 18.5% gratuities



A la Carte Break Items

All break station food items must be ordered for total group guarantee and a minimum of 20 people.

Breaks are based on 15-30 minutes of continuous service.

BEVERAGES

Starbucks Regular & Decaffeinated Coffee, Selection of Teavana Teas

\$8 per person (per 30 minute break period)

OR \$140 per gallon, \$70 per half gallon

Coffee/tea must be ordered for the full group guarantee

Hot Chocolate

Whipped cream, chocolate shavings, marshmallows

\$8 per person

Smoothie

Bananas, strawberries, almond milk, honey

\$8 per person with a buffet / \$12 per person à la carte

Assorted Regular & Diet Soft Drinks

Coca-Cola products served on consumption

\$7 each

Assorted Bottled Juices

Orange, apple, cranberry

\$7 each

Bottled Flat and Sparkling Water

\$7 each

prices are subject to 13% HST and 18.5% gratuities

SNACKS

Bar Mix - 250 grams (serves 10)

\$15

Kettle Chips - 450 grams (serves 10 - 15)

\$15

Pretzels - 450 grams (serves 10 - 15)

\$15

Nachos & Salsa - 450 grams (serves 10 - 15)

\$22

Mixed Nuts - 250 grams (serves 10)

\$25

Individual Packaged Deluxe Mixed Nuts

\$12 each

Individual Packaged Miss Vikies's Chips

\$6 each

Individual Packaged Smartfood Popcorn

\$6 each

Chocolate Bars - Kit-Kat, Coffee Crisp, Caramilk, Mars

\$6 each

Haagen-Dazs Ice Cream Bars

\$12 each

DAY OF THE WEEK LUNCH BUFFET

Day of The Week Lunches at \$65.00 per person

All lunches are served with freshly brewed Starbucks regular & decaffeinated coffee and Teavana teas

All buffet pricing is based on 90 minutes of continuous service

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MONDAY - INDIA (minimum 20 guests)

Garlic butter Naan

Chickpea salad, tomato, cucumber, red onion, coriander, chaat masala

Mango salad, sweet chili dressing (V) (GF) (DF)

Chicken tikka masala, boneless thigh, yogurt tomato sauce

Tandoori marinated Atlantic salmon (GF)

Aloo gobi, cauliflower, potatoes, cilantro, tomato, spices (V) (GF)

Vegetable biriyani, basmati rice, vegetables, spices, garam masala (V) (GF)

Mango mousse cake

\$65 per person

TUESDAY - CANADA (minimum 20 guests)

Potage St. Germain

Quinoa and wild rice salad, dried cranberry, raisins, scallions, toasted pumpkin seeds, parsley, citrus gastrique (VG) (GF)

Iceberg lettuce salad, cherry tomatoes, cucumber, carrot, radish, blue cheese, green goddess dressing (V) (GF)

Hot Montreal smoked meat, Reuban style, sauerkraut, Swiss cheese, thousand island dressing, rye bread, yellow mustard, dill pickles

Maple glazed Atlantic salmon, mushroom sauté (DR) (GF)

Poutine - French fries, cheddar curds, rich gravy (GF)

Medley of green vegetables, broccoli, French beans, edamame, celery, asparagus, peas, brussels sprouts (GF) (V)

Butter tarts (V)

\$65 per person

prices are subject to 13% HST and 18.5% gratuities



All lunches are served with freshly brewed Starbucks regular & decaffeinated coffee and Teavana teas.
All buffet pricing is based on 90 minutes of continuous service.

WEDNESDAY - FRENCH RIVIERA (minimum 20 guests)

Vegetable potage (V) (GF)

Niçoise style salad, green beans, tomato, olives, potato, egg, onion (V) (GF)

La salade vert, iceberg, spring mix, romaine, tomato, cucumber, carrot, French vinaigrette (VG) (GF)

Poulet Basquaise, braised with tomato, peppers, garlic, paprika (GF) (DF)

Beef bourguignonne (GF) (DF)

Buttered noodles (V)

Barigoule of vegetables, carrots, artichoke hearts, onions, soy beans, asparagus, turnip, garlic, olive oil (VG) (GF)

Grand Marnier chocolate gateaux (V)

\$65 per person

THURSDAY - LITTLE ITALY (minimum 20 guests)

Minestrone soup (V) (GF) (DF)

Mixed greens and arugula salad, balsamic vinaigrette (VG) (GF)

Caprese di Farro, tomato, bocconcini, basil, farro, black olives, scallions, olive oil (V) (GF)

Roasted chicken with lemon, garlic and rosemary (GF) (DF)

Rigatoni bolognese, rich meat sauce, parmesan cheese, fresh chopped herbs

Oven roasted seasonal vegetables with olive oil (VG) (GF)

Cannoli's with mascarpone cream (V)

\$65 per person

prices are subject to 13% HST and 18.5% gratuities



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All buffet pricing is based on 90 minutes of continuous service.

FRIDAY - MEDITERRANEAN (minimum 20 guests)

Vegetable Soup (V) (DF) (GF)

Grilled pita, Tzatziki (V)

Village Salad, Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Feta Cheese, Greek Dressing (V) (GF)

Pearl cous cous, roasted vegetables, pine nuts, parsley, lemon vinaigrette (V) (DF)

Marinated grilled chicken thighs, fresh bell pepper, onion, artichoke heart, and parsley sauté (GF) (DF)

Ricotta and spinach cannelloni, tomato, parmesan, fresh herbs (V)

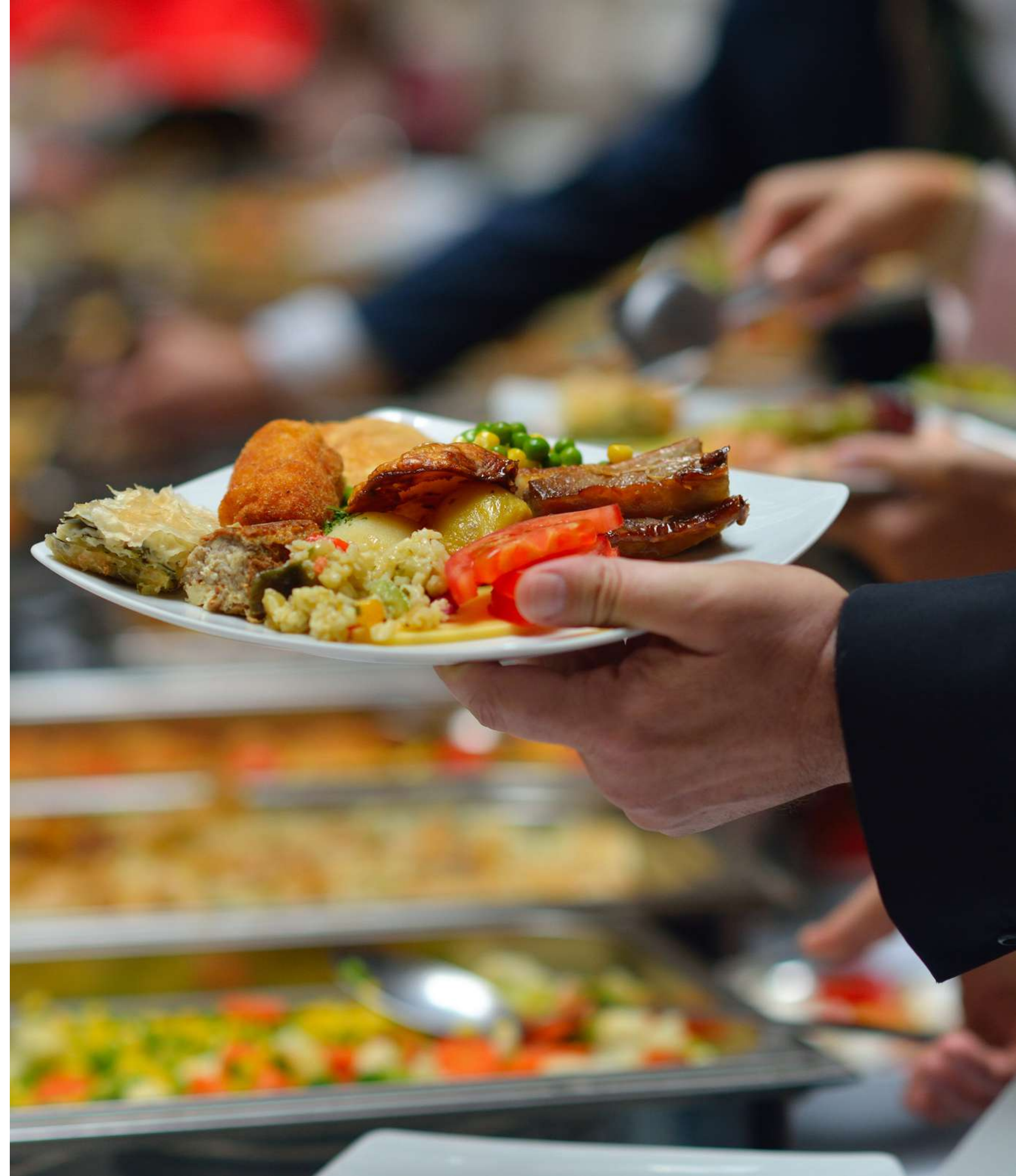
Roasted potatoes with lemon and oregano (VG) (GF)

Red beets, onions, goat cheese, toasted pecans, herbs (V) (GF)

Individual cheesecake, fruit coulis (V)

\$65 per person

prices are subject to 13% HST and 18.5% gratuities





COLD & HOT LUNCH BUFFET

All lunches are served with freshly brewed Starbucks regular & decaffeinated coffee and Teavana teas

All buffet pricing is based on 90 minutes of continuous service

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COLD SANDWICH BUFFET (minimum 10 guests)

Chef's soup of the day (V) (GF)

Caesar salad, bacon, croutons, garlic dressing, grated parmesan cheese

Antipasto salad, roasted peppers, artichoke hearts, olives, cherry tomato, red onion, basil, bocconcini, rotini pasta, vinaigrette (V)

Variety of assembled sandwiches on gourmet bread

Tuna and Swiss cheese, tomato and lettuce

Roast beef, creamed horseradish, onion Jam, tomato, lettuce

Roasted turkey breast, cranberry relish, tomato, lettuce

Roasted vegetables, hummus, lettuce, tomato, wrap (VG)

Mini French pastries (V)

\$58 per person



HOT SANDWICH BUFFET (minimum 20 guests, maximum 50 guests)

Chef's soup of the day (V) (GF)

Creamy coleslaw, mustard, horseradish, carrot, cider vinegar dressing (V) (GF)

Potato salad, Yukon gold, mayo, pickles, boiled eggs, green onion, celery, dill (V) (GF)

Hot sandwiches

Short rib beef roll, tangy aioli, pickles, onions, sesame seed bun

Grilled turkey, Brie, cran-apple mayo, arugula, multi-grain

Onion rings and sweet potato fries, ancho dip (V)

Pickle tray, dill, bread and butter, beets, olives, onions (VG)

Red Velvet Cake (V)

\$65 per person



prices are subject to 13% HST and 18.5% gratuities

All lunches are served with freshly brewed Starbucks regular & decaffeinated coffee and Teavana teas.
All buffet pricing is based on 90 minutes of continuous service.

WRAPS (minimum 10 guests)

Chef's soup of the day

Chop salad, iceberg, romaine, tomato, cucumber, chick peas, roasted peppers, carrot, egg, balsamic vinaigrette (V) (GF) (DF)

Orzo salad, vegetables, scallions, feta cheese, olives, fresh herbs, lemon vinaigrette (V) (GF)

Variety of assembled flour tortilla wraps

Smoked ham, Gruyere cheese and apple chutney, lettuce, tomato

Roasted vegetables, hummus, lettuce, tomato (VG)

Mesquite smoked turkey, roasted bell peppers, Chipotle Ranch, lettuce, tomato

Lemon meringue tarts (V)

\$58 per person

THE COMMUTER BOXED LUNCH (minimum of 10 guests)

Our commuter boxed lunches are individually packaged and available for take-away only.

Bottled water or soft drink

Potato chips, jumbo cookie

Antipasto salad (V)

Choose from a variety of fresh sandwiches:

Roast beef, creamed horseradish, onion jam, tomato, lettuce

Roast turkey breast, cranberry relish, tomato, lettuce

Roasted vegetables, hummus, lettuce, tomato, wrap (VG)

All served on a variety of breads

Condiments and cutlery

\$48 per person

prices are subject to 13% HST and 18.5% gratuities



PLATED LUNCH

All lunches include an assortment of rolls and butter, freshly brewed regular & decaffeinated Starbucks coffee and Teavana teas

Entrée prices are based on 3 courses, additional \$16 for 4 courses

Minimum 20 people

All lunches include an assortment of rolls and butter, freshly brewed regular & decaffeinated Starbucks coffee and Teavana teas.

Entrée prices are based on 3 courses, additional \$16 for 4 courses. Minimum 20 people.

SOUP - CHOOSE ONE

Asparagus with Lemon Cream Drizzle (GF) (V)

Plum Tomato, Basil Oil (GF) (V)

Roasted Root Vegetable (GF) (V)

Cream of Mushroom, Chopped Parsley (GF) (V)

Caramelized Vidalia Onion (GF)

Mulligatawny with Apples, Raisins and Almonds

SALAD - CHOOSE ONE

Mixed Green Salad (GF) (VG)

Dried cranberries, granny smith apple, toasted pumpkin seeds, apple cider vinaigrette

Boston Bibb, Baby Spinach and Romaine (GF) (V)

Chopped egg, tomatoes, radish, pears, Citrus honey vinaigrette

Iceberg Wedge (GF) (V)

Tomato, bacon, blue cheese, chives, red onion, Ranch dressing

ENTRÉE - CHOOSE ONE

Horseradish Crusted Pan Seared Fillet of Atlantic Salmon (GF) \$78

Stir fried Shanghai baby bok choy with orange and ginger wild mushrooms, fingerling potatoes, dill butter sauce

Lemongrass and Ginger Curry Chickpea Bowl (VG) (GF) \$70

Jasmine rice, baby bok choy, citrus slaw, coconut curry sauce, cashews

Grilled Breast of Chicken (GF) \$76

Pan jus, fingerling potatoes, green beans, plum tomato

Butter Chicken \$76

Basmati rice, raita, pickled red onion, cilantro, naan

Roasted Wellington County Striploin (GF) \$80

Roasted garlic whipped potatoes, honey roasted squash, sauteed green beans

Ricotta and Spinach Ravioli \$70

Tomato sauce, Grana Padano, fresh basil

DESSERT - CHOOSE ONE

Mango Passion Charlotte (V)

Fresh berries, strawberry coulis

Lemon Meringue Tart (V)

Raspberries, berry coulis

Raspberry Charlotte (V)

Raspberry Gel, Yuzu Pearls, Fresh Berries

Individual Brooklyn Cheesecake (V)

Strawberry compote

Belgium Chocolate Truffle Cake (V)

Raspberry sauce

prices are subject to 13% HST and 18.5% gratuities

HORS D'OEUVRES

A photograph showcasing a variety of hors d'oeuvres. In the foreground, several small, square sandwiches with white cream cheese and fillings are neatly arranged on a dark wooden surface. To their right, there are small glass cups containing golden-brown fried items, possibly shrimp or calamari. In the background, more hors d'oeuvres are visible, including small salads or dips in glass cups, some with tortilla shells. The overall scene is set in a kitchen or catering area, with a clean and professional appearance.

COLD SELECTION (Minimum 3 dozen per selection)
\$72 per dozen

Salmon gravlax, edamame mousse, potato blini

Tuna (Sashimi Grade), soft taco, guacamole salsa

Cambozola and fig lollipop, fresh herbs (V)

Shrimp cilantro on cucumber

Honey glazed buffalo mozzarella, pistachio charred beet root (V)

New Hampshire style lobster salad roll

Ratatouille Blini (V)

Smoked Duck on Spicy Maki Petite with Papaya Chutney

Tabbouleh Taco Cup (Vegan)

California rolls

Prosciutto rosette, foie gras fig chutney, waffle cup

Maple apple walnut goat cheese rosette (V)

Grilled Vegetable and Feta on Skewer (V) (GF)

Smoked Duck Fig & Asiago Skewer

HOT SELECTION (Minimum 3 dozen per selection)
\$72 per dozen

Vegetable samosa, Tamarind chutney (V)

Chicken samosa, mango chutney

Bacon wrapped scallop, lemon caper, Remoulade (GF)

Mushroom arancini, marinara sauce (V)

Crispy shrimp wonton, sweet chili sauce

Vegetable pakora, Tamarind chutney (VG)

Smoked salmon bundles

Mango and shrimp spring rolls, plum sauce

Vegan bean empanada, chimichurri sauce (VG)

Vegetable spring rolls, Thai sweet chili sauce (V)

Marinated chicken skewer with tzatziki

GOURMET COMFORT FOOD (Minimum 3 dozen per selection)
\$84 per dozen

Falafel slider, lettuce, tomato, herb mayo, pickled red onion (V)

Beef Empanada, spicy mayo

Beef sliders, fried onions, chipotle mayo, mini rolls

Braised short rib in mini Yorkshire pudding, horseradish cream

Crisply chicken slider, cabbage slaw, sweet pickles, spicy mayo

Chicken empanada, honey mustard sauce

RECEPTION STATIONS

All À La Carte food items must be ordered for a minimum of 80% of the total group guarantee

All stations pricing is based on 120 minutes continuous service

Minimum 25 guests per station

All À La Carte food items must be ordered for a minimum of 80% of the total group guarantee.
All stations pricing is based on 120 minutes continuous service. Minimum 25 guests per station.

COCKTAIL SHRIMP (GF) (DF)

cocktail sauce, lemon wedges

\$60 per dozen (minimum 5 dozen)

MEZZE (VG)

Hummus, tzatziki, baba ghanoush, artichoke dips, marinated olives, pickled vegetables, pita, breadsticks

\$25 per person

CRUDITE (VG)

Market fresh vegetable display, ranch and blue cheese dip

\$11 per person

CANADIAN AND IMPORTED CHEESE DISPLAY (V) (GF)

Dried fruits, nuts, assorted crackers, bread sticks, baguette

\$25 per person

SWEET STREET STATION (V)

Assorted French pastries, tarts, mini sugar donuts, French macarons

\$30 per person

CHARCUTERIE STATION (GF)

Display of cured meats, grain mustard, marinated olives, gherkins

Artichoke dip, baguette, bread sticks, crackers

\$30 per person (minimum of 20 guests)

Smoked Atlantic Salmon

Traditional Condiments of Lemon, Capers, Chopped Egg, Flatbread, bread sticks

\$200 per side (serves approximately 15 Guests)

ANTIPASTO STATION (V) (GF)

Vine ripened tomatoes, marinated baby bocconcini, marinated artichokes, kalamata olives, roasted vegetables

\$20 per person (minimum of 20 guests)

CAESAR SALAD STATION

Romaine, freshly grated asiago, bacon, croutons, creamy garlic dressing

\$20 per person (minimum of 20 guests)

JAPANESE (GF)

Display of assorted sushi, sashimi, California roll including tuna, salmon, shrimp, squid, mackerel - served with soya, wasabi, pickled ginger

\$36 per person (based on 4 pieces per person)

BUILD YOUR OWN POUTINE

French fries, cheese curds, gravy, braised short ribs

\$28 per person

RODNEY'S OYSTERS

Seasonal selection of oysters, served on the half shell, cocktail sauce, mignonette, horseradish, hot sauce, lemon (GF)

Market Price (minimum 5 dozen)

FISH AND SEAFOOD BAR (GF)

Cocktail shrimp with seafood sauce

Oysters on the half shell with shallot mignonette

Smoked salmon with capers, red onion, lemon, rye bread

\$45 per person (based on 6-7 pieces per person)

PASTA STATION

Choice of two pastas:

Cheese tortellini, baby kale, vodka cream

Gemelli Mac & Cheese, aged cheddar, panko crust

Mushroom Bauletti, baby spinach, marinara, parmigiana

Fusilli, chicken, asparagus, tomatoes, peppers

Cavatappi, Bolognese, grana panado

\$30 per person

Chef Attended

Labour cost of \$200 per chef. All À La Carte food items must be ordered for a minimum of 80% of the total group guarantee. All stations pricing is based on 120 minutes continuous service. Minimum 25 guests per station.
All served with roasted garlic aioli, mustards, horseradish, beef jus, mini rolls.

Herb Roasted Turkey Breast

Orange and cranberry compote, mini rolls, turkey jus

\$300 (serves 20 guests)

BBQ Atlantic Salmon (GF)

Lemon crème fraiche, sweet & sour onions, capers, apple slaw

\$450 (serves 20 guests)

Baked Honey and Mustard Glazed Leg of Ontario Ham

cocktail onions, olives and pickles, assorted mustards, mini rolls

\$500 (serves 50 guests)

Roasted Loin of Ontario Pork

Apple and apricot compote, pork jus, mustards, mini rolls

\$400 (serves 40 guests)

Rotisserie Style Chicken (GF)

Creamy coleslaw, spicy dipping sauce

\$300 (serves 20 guests)

Roasted Leg of Lamb (GF)

Stuffed with roasted garlic and herbs, goat cheese cream, port jus

\$400 (serves 20 guests)

prices are subject to 13% HST and 18.5% gratuities

BEEF CARVERY

Wellington County Roasted Striploin

\$700 (serves 40 guests)

Slow Roasted AAA Rib Eye

\$850 (serves 50 guests)

AAA Tenderloin

\$600 (serves 20 guests)





PLATED DINNER

All dinners include an assortment of rolls and butter, freshly brewed regular & decaffeinated Starbucks coffee and Teavana teas

Minimum of 20 guests.

Entrée prices are based on 3 courses, additional \$16 for 4 courses.

Pre-selected entrée choices, add \$8 surcharge per entrée choice (e.g. 3 choices of entrée is \$24 surcharge based on highest entrée choice).

On-site selection of entrée, add a \$15 surcharge per entrée choice (e.g. 3 choices of entrée is \$45 surcharge based on highest priced entrée choice including vegetarian option).

All dinners include an assortment of rolls and butter, freshly brewed regular & decaffeinated Starbucks coffee and Teavana teas. Minimum of 20 guests. Entrée prices are based on 3 courses, additional \$16 for 4 courses. Pre-selected entrée choices, add \$8 surcharge per entrée choice. On-site selection of entrée, add a \$15 surcharge per entrée choice.

SOUP - CHOOSE ONE

Curry Roasted Butternut Squash and Apple (GF)

Cinnamon cream

Maple Roasted Sweet Potato Puree (GF)

Maple cream drizzle

Roasted Cauliflower, Pear and Ginger Soup (GF)

Toasted almonds

Plum Tomato with Essence of Flambéed Gin (V)

Basil drizzle and crumbled goat cheese

Roasted Root Vegetable (V) (GF)

Tomato cream drizzle

Cream of Wild and Button Mushroom (V)

Chives and goat cheese drizzle

Cream of Leek and Potato (GF)

Stilton cheese

Thai Carrot and Ginger Soup with Coconut Milk (GF) (V)

Fresh cilantro

Sweet Yellow Corn and Black Bean Chowder (GF)

Tomato crème and fresh cut chives

Tomato and Shellfish Bisque

Tarragon oil drizzle

SALAD - CHOOSE ONE

Boston Bibb and Spinach Salad (V) (GF)

Candied pecans, pears, cambozola cheese, roasted shallot vinaigrette

Mediterranean Salad (V) (GF)

Greens, cherry tomato, cucumber, kalamata olives, Feta cheese, lemon-thyme vinaigrette

Red and Golden Beets with Goat Cheese (V) (GF)

Orange sections, greens, red onion, balsamic vinaigrette

Vine Ripened Tomatoes and Burrata (V) (GF)

Basil pesto, herb olive oil and balsamic reduction

Roasted Vegetable Salad (V) (GF)

Sweet Bell Peppers, aubergine, red onion, asparagus, Greens, goat cheese, herb infused olive oil, balsamic reduction

prices are subject to 13% HST and 18.5% gratuities



All dinners include an assortment of rolls and butter, freshly brewed regular & decaffeinated Starbucks coffee and Teavana teas.

Minimum of 20 guests. Entrée prices are based on 3 courses, additional \$16 for 4 courses. Pre-selected entrée choices, add \$8 surcharge per entrée choice.

On-site selection of entrée, add a \$15 surcharge per entrée choice.

ENTRÉE - CHOOSE ONE

POULTRY

Grilled Breast of Chicken (GF) \$89

Port jus, maple roasted sweet potatoes, green beans, golden beet and Granny Smith apple slaw

Mediterranean Breast of Chicken \$90

Stuffed with feta cheese and Roasted Red Peppers

Warm pearl cous cous with tomato, green onion, cucumber, parsley

Roasted vegetable medley, pan jus

Asiago, Spinach and Mushroom Stuffed Chicken Supreme (GF) \$90

Gratin potatoes, roasted carrots and parsnips, herb jus

BEEF

Wellington County Tenderloin of Beef (GF) \$110

7oz filet, gratin potato, baby carrot, haricot vert, port glace

Pinot Noir Braised Beef Short Ribs (GF) \$95

Roasted garlic whipped potatoes, honey roasted squash, baby carrot, asparagus

Slow Roasted Prime Ribeye & Yorkshire Pudding (GF) \$100

Leek infused mashed potatoes, buttered asparagus, charred red & yellow peppers, merlot jus

Sous Vide Wellington County Tenderloin with Braised Short Rib (GF) \$125

Mushroom Fricassée, dauphine potatoes, asparagus, olive oil poached campari tomato

FISH, SEAFOOD AND DUO'S

Citrus and Soy Glazed Atlantic Salmon (GF) \$92

Chablis beurre blanc, tomato cucumber gari ginger salsa, edamame

Baby bok choy, basmati rice

Honey Ginger Glazed Fillet of Artic Char (GF) \$90

Coconut rice, stir fried vegetables

Grilled Atlantic Salmon, Pan Seared Scallops and Tiger Shrimp (GF) \$100

Lemon rice pilaf, green asparagus, lime beurre blanc

Roasted Wellington County Tenderloin (GF) \$125

with Butter Poached Gigantic Tiger Shrimp

Roasted garlic mash, green asparagus, butternut squash

VEGETARIAN

Lemongrass and Ginger Curry Chickpea Bowl (VG) (GF) \$80

Jasmine rice, baby bok choy, citrus slaw, coconut curry sauce, cashews

Ricotta and Spinach Ravioli (V) \$75

Tomato sauce, grana Padano, fresh basil

prices are subject to 13% HST and 18.5% gratuities

All dinners include an assortment of rolls and butter, freshly brewed regular & decaffeinated Starbucks coffee and Teavana teas. Minimum of 20 guests. Entrée prices are based on 3 courses, additional \$16 for 4 courses. Pre-selected entrée choices, add \$8 surcharge per entrée choice. On-site selection of entrée, add a \$15 surcharge per entrée choice.

DESSERT - CHOOSE ONE

Mango Passion Dome (V)

Mango passionfruit bavaois, mango fruit centre, passionfruit sable, fresh berries, strawberry coulis

Chocolate Truffle Cake (V)

Hazelnut Frangelico, ganache filling, glazed with dark chocolate ganache

Black Forest Dome (V)

Chocolate mousse, cherry mousse centre, chocolate sable, raspberry coulis, fresh berries

Tropical Charlotte (V)

Passionfruit and mango chilled soufflé wrapped in sponge, berry coulis, fresh berries

Gateaux Opera (V)

Joconde biscuit, coffee buttercream, chocolate ganache, fresh berries, raspberry sauce

Individual Chocolate and Caramel Cheesecake (V)

Chocolate sauce, fresh fruit and berries

Lemon Curd Tart (V)

Pâte sucrée with French meringue, berries, strawberry coulis

prices are subject to 13% HST and 18.5% gratuities

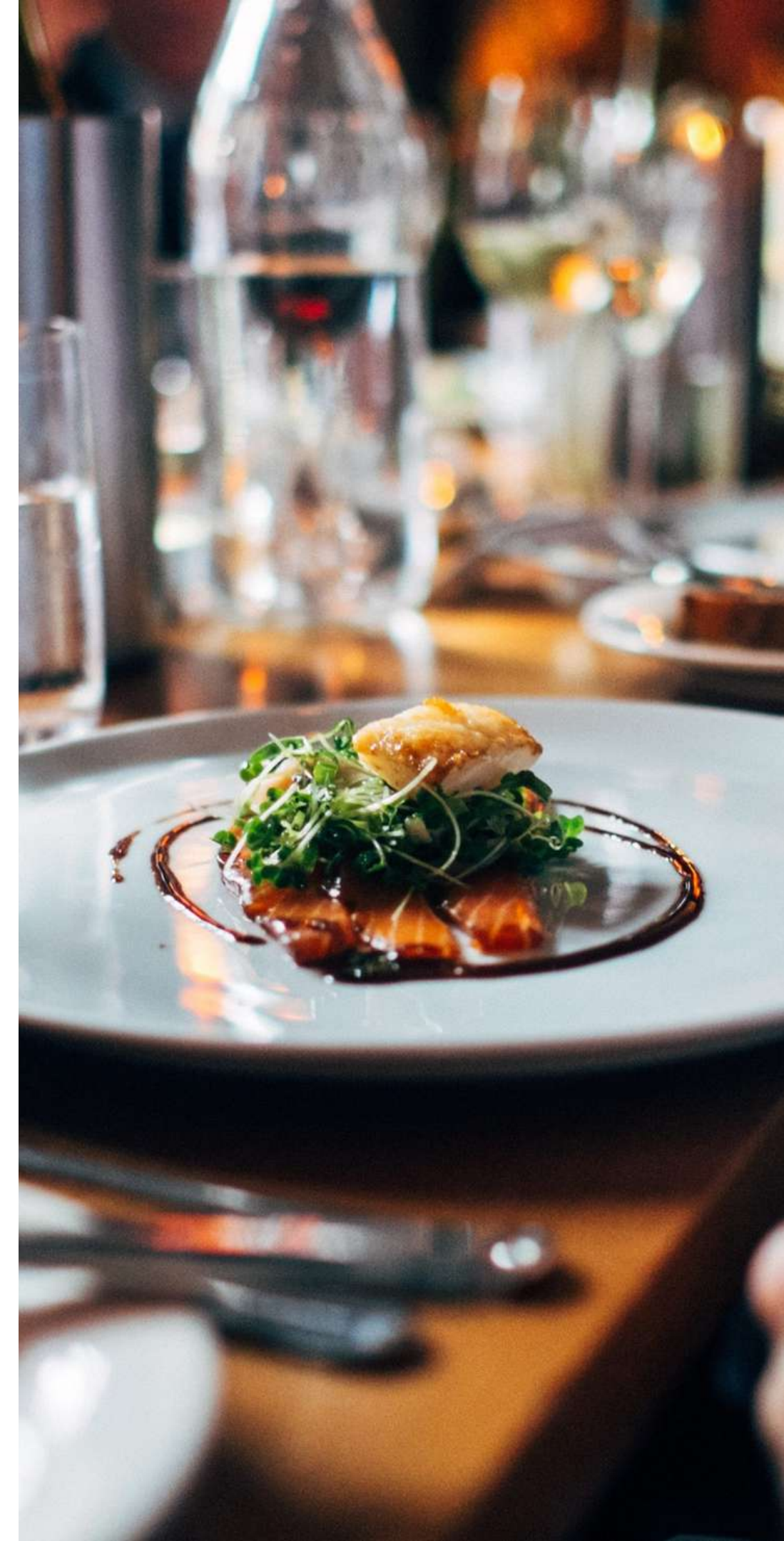
ENJOY A REFRESHING SORBET BETWEEN COURSES: \$10

Pink Grapefruit with Campari (VG) (GF)

Mango Sorbet with Champagne (VG) (GF)

Lime with Candied Ginger (VG) (GF)

Lemon with Mandarin Vodka (VG) (GF)



A buffet table with various food stations including seafood, appetizers, and desserts. The table is covered with a white tablecloth and features several glass trays and bowls filled with food. In the foreground, there are skewers of grilled meat, small glass bowls of salad, and a large glass bowl of shrimp. In the background, there are trays of fried appetizers, including onion rings and breaded items, and a tray of seafood. The text "DINNER BUFFET" is overlaid in the center of the image.

DINNER BUFFET

All dinners include an assortment of rolls and butter, freshly brewed regular & decaffeinated Starbucks coffee and Teavana teas

\$110 per person, minimum of 50 guests

All stations pricing is based on 120 minutes continuous service

All dinners include an assortment of rolls and butter, freshly brewed regular & decaffeinated Starbucks coffee and Teavana teas.

\$110 per person, minimum of 50 guests. All stations pricing is based on 120 minutes continuous service.

SOUP - CHOOSE ONE

Maple Roasted Sweet Potato Puree (GF)

Maple cream drizzle

Roasted Cauliflower, Pear and Ginger Soup (GF)

Toasted almonds

Plum Tomato with Essence of Flambéed Gin (GF)

Basil drizzle and crumbled goat cheese

Roasted Root Vegetable (V) (GF)

Tomato cream drizzle

Cream of Wild and Button Mushroom (GF)

Chives and goat cheese drizzle

Cream of Leek and Potato (GF)

Stilton cheese

COLD DISPLAY - CHOOSE THREE

Charcuteries and cheese, cured meats, grain mustard, marinated olives, gherkins, baguette, bread sticks

Greek salad, tomato, cucumber, red onions, olives, feta (GF) (V)

Boston bibb and spinach salad, Candied pecans, pears, cambozola cheese, roasted shallot vinaigrette (GF) (V)

Caesar salad, bacon, croutons, garlic dressing, parmesan cheese

Iceberg lettuce salad, cherry tomatoes, cucumber, carrot, radish, blue cheese, green goddess dressing (V) (GF)

Pearl cous cous, roasted vegetables, pine nuts, parsley, lemon vinaigrette (V) (DF)

Antipasto salad, roasted peppers, artichoke hearts, olives, cherry tomato, red onion, basil, bocconcini, rotini pasta, vinaigrette (V)

All dinners include an assortment of rolls and butter, freshly brewed regular & decaffeinated Starbucks coffee and Teavana teas. \$110 per person, minimum of 50 guests. All stations pricing is based on 120 minutes continuous service.

HOT SELECTION - CHOOSE TWO

Chicken tikka masala, boneless thigh, yoghurt tomato sauce (GF)

Rigatoni bolognese, rich meat sauce, parmesan cheese, fresh chopped herbs

Guinness braised beef short ribs (GF)

Maple glazed Atlantic salmon (GF)

Ice Wine Beurre Blanc

Pan Seared Sea Bream Spinach, cherry tomatoes, saffron cream (GF)

Apple, cranberry & apricot stuffed chicken breast (GF) (DF)

Thai shrimp stir fry, coconut curry sauce (DF) (GF)

Ricotta and spinach cannelloni, tomato, parmesan, fresh herbs (V)

Herb marinated chicken thighs, caramelized onions, Tzatziki sauce (GF)

CARVERY - CHOOSE ONE

Rotisserie Style Chicken (GF)

Creamy coleslaw, spicy dipping sauce

Herb Roasted Turkey Breast (GF)

Orange and cranberry compote, turkey jus

Baked Honey and Mustard Glazed Leg of Ontario Ham (GF)

Cocktail onions, olives and pickles

Slow Roasted AAA Rib Eye (GF)

Au jus, horseradish

prices are subject to 13% HST and 18.5% gratuities



All dinners include an assortment of rolls and butter, freshly brewed regular & decaffeinated Starbucks coffee and Teavana teas.

\$110 per person, minimum of 50 guests.

All stations pricing is based on 120 minutes continuous service.

ACCOMPANIMENTS - CHOOSE TWO

Roasted garlic mash potatoes (GF) (V)

Au gratin potatoes (GF) (V)

Roasted mini new potatoes (VG) (GF)

Medley of seasonal vegetables (GF) (V)

Red beets, onions, goat cheese, toasted pecans, herbs (V) (GF)

Sautéed green beans with almonds (GF) (V)

Sautéed baby bok choy with sesame oil (VG) (GF)

Cauliflower au gratin (V) (GF)

Roasted root vegetables (V) (GF)

DESSERT SELECTION

**Mini French pastry, macarons, mini cheesecake
Red velvet cake, lemon meringue tarts (V)**

prices are subject to 13% HST and 18.5% gratuities



A close-up photograph of several wine glasses filled with red wine, held by hands with red nail polish. The text "WINE LIST" is overlaid in the center.

WINE LIST

WHITE WINE

Chardonnay, Peller Estate VQA, Canada, \$45

Medium straw colour; floral, apple and lemon aromas with a hint of oak; dry, medium bodied, crisp acidity, with green apple/pear flavours.

Corte Vigna, Pinot Grigio, Italy, \$46

Light fresh nose and palate that exhibits citrus, green apple and a light body for versatile food pairing.

Finca Las Moras, Pinot Grigio, Argentina, \$46

Bright with yellow and green hues this Pinot Grigio from Argentina has an abundance of peach, apricot and pear fruit. With a fresh, crisp, and lively palate the balanced flavours of sweetness and acidity. Perfect with white meats, creamy pasta and spicy dishes.

Tarapaca Reserva, Sauvignon Blanc, Chile \$46

Deep yellow; Aromas of butterscotch vanilla and baked apple fruit; Dry, medium to full bodied, with tropical notes, apple, pear fruit flavours; medium length on crisp finish.

California Roots, Chardonnay, USA, \$50

Fresh and fruity characters of farmers' market ripe peaches are masterfully balanced by barrel. Ageing, resulting in a full and creamy mouthfeel.

Trius, Sauvignon Blanc, Canada, \$60

Clear and bright with a fresh clean aroma of gooseberry, tropical fruit, white peach, and grapefruit. A light, fresh and lively Sauvignon Blanc.

M. Chapoutier Bellaruche, Grenache Blanc, France, \$61

Very pale straw colour with aromas and flavours of grapefruit, pear, honey, red fruit and cantaloupe; bone dry and medium in body.

11th Hour, Chardonnay, USA, \$68

The stonefruit and tropical citrus flavours are enhanced by an extended cool fermentation and pleasant acidity. Long and mouth-filling.

Villa Maria, Sauvignon Blanc, New Zealand, \$70

Pale straw color; intense aromas of grapefruit, herbs, gooseberry with a mineral streak; extra dry, medium-plus bodied, fresh acidity, and flavours of grapefruit, green gooseberry leaf and berry; clean, fresh finish.

RED WINE

Peller Estates, Cabernet Merlot, Canada, \$45

Clear ruby/purple colour; cassis, blackberry and toasty oak aromas; dry, medium body; smooth blackberry flavour with soft tannins.

Corte Vigna, Merlot, Italy, \$46

A soft, well balanced Italian expression of a merlot with juicy texture and vibrant cherry, raspberry and vanilla on the nose. Medium body with a round finish.

California Roots, Cabernet Sauvignon, USA, \$50

Pouring ruby red, enjoy enticing red and black fruit with underlying tones of vanilla, spice and toasted oak. This palate is juicy with a pleasant and lingering finish.

Trius, Cabernet Sauvignon, USA, \$58

Purple garnet colour with a wonderful a wonderful bouquet of black currant, blackberry, tobacco leaf, oak and spice. A medium-bodied, fruit-forward Cabernet Sauvignon with soft yet drying tannins and flavours of blueberry, black currant and sweet spice.

Trapiche Reserve, Malbec, Argentina, \$55

Deep ruby red colour; aromas of rich black cherry, spice and plum; dry, full bodied, with ripe cherry fruit centre; good length.

M. Chapoutier Cotes-du-Rhone, Grenache / Syrah, France, \$60

This wine is juicy, powerful and fruit on the palate, with lovely roasted notes. Intense, fruit (blackcurrant/raspberry) and complemented by notes of white pepper.

Carpineto Dogajolo, Sangiovese, Italy, \$63

Fruit and intense, with hints of cherry, coffee, vanilla and spice. Full, soft on the palate, complex, well developed.

Bolla, Valpolicella, Italy, \$64

Made from hand harvested grapes, and aged for two months in oak. Enjoy aromas and flavours of toasted oak, spice, plum and other red fruit notes.

11th Hour, Cabernet Sauvignon, USA, \$68

Warm and smooth blackberry, ripe plum and black cherry notes, supple mouthfeel. Medium body with a round finish.

SPARKLING WINE

Blu Giovello, Presecco, Canada, \$57

Mendoza, Argentina

Bright aromas and flavours of white fruit—quince, starfruit, with a touch of nuts, honey and fresh pear. The palate is dry and refreshing with lively bubbles and Asian pear and tangy quince notes on the finish.

Bellinio, Prosecco, Italy, \$63

A balance array of fruit and flower as the two meld together for an integrate palate, complimented with a delectable bubble and a medium dry finish.

Segura Viudas Brut Reserva, Cava, Spain, \$65

Staw yellow colour; lifted citrus and nutty nose with savory/honey notes; extra dry, rich, light to medium-bodied, with flavours of citrus, nuts and biscuits; long and creamy finish on palate.

prices are subject to 13% HST and 18.5% gratuities





HOST BAR LIST

Host bar prices subject to 13% HST and 18.5% gratuities.

If host bar consumption falls below \$500.00, a \$40.00 labour fee will be assessed per bartender per hour, for a minimum of 4 hours.

Prices per drink are exclusive of taxes and gratuities.

PREMIUM BAR SERVING

Serving Size - 1 ounce

LIQUOR

| | |
|-----------------------------|---------------|
| Vodka Skyy | \$8.00 |
| Rum Bacardi White | \$8.00 |
| Gin Tanqueray | \$8.00 |
| Rye Canadian Club | \$8.00 |
| Bourbon Jack Daniels | \$8.00 |
| Scotch Dewar's | \$8.00 |

LIQUEURS

| | |
|----------------------|----------------|
| Hennessy VSOP | \$11.00 |
| Grand Marnier | \$11.00 |
| Kahlua | \$11.00 |
| Baileys | \$11.00 |
| Amaretto | \$11.00 |

WINE

| | |
|---|---------------|
| Peller Estates Cabernet Merlot (glass) | \$9.50 |
| Peller Estates Chardonnay (glass) | \$9.50 |

BEER (Please select up to 5 choices)

| | |
|-------------------------|---------------|
| Budweiser | \$7.00 |
| Canadian | \$7.00 |
| Bud Light | \$7.00 |
| Corona | \$8.00 |
| Heineken | \$8.00 |
| Alexander Keiths | \$8.00 |
| Steam Whistle | \$8.00 |

EXECUTIVE BAR SERVING

Serving Size - 1 ounce

LIQUOR

| | |
|-----------------------------|---------------|
| Vodka Stolichnaya | \$9.00 |
| Rum Captain Morgan | \$9.00 |
| Gin Bombay Sapphire | \$9.00 |
| Rye Crown Royal | \$9.00 |
| Bourbon Maker's Mark | \$9.00 |
| Scotch Chivas Regal | \$9.00 |

LIQUEURS

| | |
|----------------------|----------------|
| Hennessy VSOP | \$11.00 |
| Grand Marnier | \$11.00 |
| Kahlua | \$11.00 |
| Baileys | \$11.00 |
| Amaretto | \$11.00 |

WINE

| | |
|-------------------------------------|----------------|
| Bolla Valpolicella (glass) | \$10.50 |
| Bolla Soave Classico (glass) | \$10.50 |

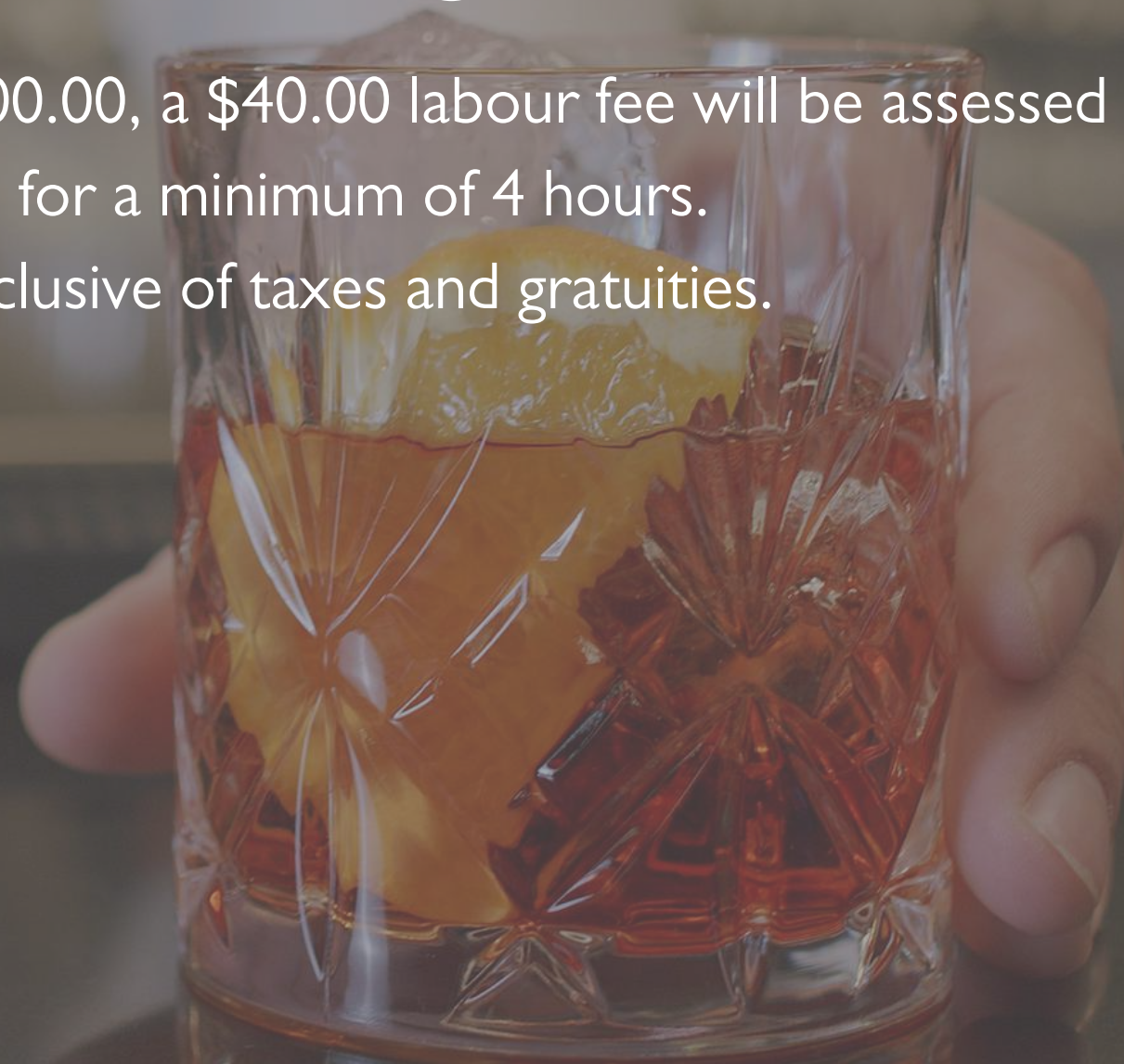
BEER

| | |
|-------------------------|---------------|
| Corona | \$8.00 |
| Heineken | \$8.00 |
| Alexander Keiths | \$8.00 |
| Steam Whistle | \$8.00 |

CASH BAR LIST

If cash bar consumption falls below \$500.00, a \$40.00 labour fee will be assessed per bartender per hour, for a minimum of 4 hours.

Prices per drink are inclusive of taxes and gratuities.



Premium Bar Serving
Serving Size - 1 ounce

LIQUOR

| | |
|-----------------------------|----------------|
| Vodka Skyy | \$11.00 |
| Rum Bacardi White | \$11.00 |
| Gin Tanqueray | \$11.00 |
| Rye Canadian Club | \$11.00 |
| Bourbon Jack Daniels | \$11.00 |
| Scotch Dewar's | \$11.00 |

LIQUEURS

| | |
|----------------------|----------------|
| Hennessy VSOP | \$15.00 |
| Grand Marnier | \$15.00 |
| Kahlua | \$15.00 |
| Baileys | \$15.00 |
| Amaretto | \$15.00 |

WINE

| | |
|---|----------------|
| Red Peller Estates Cabernet Merlot (glass) | \$12.50 |
| White Peller Estates Chardonnay (glass) | \$12.50 |

BEER (Please select up to 5 choices)

| | |
|-------------------------|----------------|
| Budweiser | \$9.50 |
| Canadian | \$9.50 |
| Bud Light | \$9.50 |
| Corona | \$11.00 |
| Heineken | \$11.00 |
| Alexander Keiths | \$11.00 |
| Steam Whistle | \$11.00 |

Executive Bar Serving
Serving Size - 1 ounce

LIQUOR

| | |
|-----------------------------|----------------|
| Vodka Stolichnaya | \$12.00 |
| Rum Captain Morgan | \$12.00 |
| Gin Bombay Sapphire | \$12.00 |
| Rye Crown Royal | \$12.00 |
| Bourbon Maker's Mark | \$12.00 |
| Scotch Chivas Regal | \$12.00 |

LIQUEURS

| | |
|----------------------|----------------|
| Hennessy VSOP | \$15.00 |
| Grand Marnier | \$15.00 |
| Kahlua | \$15.00 |
| Baileys | \$15.00 |
| Amaretto | \$15.00 |

WINE

| | |
|---|----------------|
| Red Bolla Valpolicella (glass) | \$13.00 |
| White Bolla Soave Classico (glass) | \$13.00 |

BEER

| | |
|-------------------------|----------------|
| Corona | \$11.00 |
| Heineken | \$11.00 |
| Alexander Keiths | \$11.00 |
| Steam Whistle | \$11.00 |

ENHANCEMENTS

Martini Luge (Bartender required)

Market Price

Local Beer Tasting (groups of 50 or more)

\$15 (per person)

Ice Bar Market Price (Bartender required)

Market Price

Enjoy a tasting of some of Toronto's most popular local micro brews. This interactive tasting isled by one of the brewery's very own masters.

Bloody Caesar Station (Bartender required)

\$12 (per drink)

Choice of three (3) 2oz. pours.

This Canadian classic features our executive brand spirits with a selection of flavoured rimmers, Garnishes and Clamato blends.

Bartender fee - per hour per bartender, minimum four (4) hours.

\$40

Martini Station (Bartender required)

\$16 (per drink)

Host Bar Package

Shaken or Stirred? Enjoy a Cosmopolitan, Apple, Lemon Drop or Classic martini mixed by one of our skilled bar tenders. Or have it your way: our staff will create any combination you fancy.

1st hour

\$18

each additional hour

\$14

Based on the Premium Bar Host items (Maximum five (5) hours bar service)

Single Malt Scotch Bar

\$25 (per drink)

Take your bar to the next level with the addition of our single malt scotch selection including Oban, Dalwhinnie, Highland Park, Laphroaig, Talisker, Glenfiddich and Glenlivet.

Wine Flight Tasting (groups of 75 or more)

\$20 (per person)

Sample wines from local wineries; featuring a collection of our connoisseur's best picks and presented by a knowledgeable winemaking representative.

Choice of Three (3) 2oz. pours.

Host bar package prices subject to 13% HST and 18.5% gratuities.

If host bar consumption falls below \$500.00, a \$40.00 labour fee will be assessed per bartender per hour, for a minimum of four (4) hours.

CONFERENCE CENTRE
UPPER LEVEL



LOWER LEVEL

