

InterContinental Toronto Centre

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Banquet Menu 2026

InterContinental Toronto Centre
225 Front Street West, Toronto, ON M5V 2X3
Direct: 416-597-1400 or 1-800-235-4670

salestorontocentre@ihg.com
intercontinental.com/torontocentre

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
VG	Vegan
DF	Dairy Free
GF	Gluten Free



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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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)
$39 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)
$42 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
$8 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
$9 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
$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)
Choose 1 of the following:
Strip Bacon **OR** Maple Pork Sausage
Home Fried Potatoes (V) (GF)
$52 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)
$48 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

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.

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)
$54 per person

ON THE RUN – TO GO (minimum 20 guests)
Our commuter boxed breakfast 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 with To Go Cups and Lids
$36 per person

Prices are subject to 13% HST and 18.5% gratuities.

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 Breakfast (minimum 25 guests)
Scrambled Eggs, Home Fried Potatoes, Bacon and Maple Pork Sausage, Roasted Tomato
$47 per person

Vegetable and Goat Cheese Quiche
Home Fried Potatoes, Roasted Tomato, Chicken and Apple Sausage
$47 per person

Eggs Benedict
English Muffin, Poached Eggs, Breakfast Potatoes, Hollandaise Sauce
$47 per person

Cheddar Omelet (V)
Home Fried Potatoes, Roasted Tomato, Buttered Asparagus
$47 per person

ENHANCEMENTS (minimum 25 guests)

Overnight Oats Jars (V) (GF)
Oats, Milk, Greek Yoghurt, Chia Seeds, Maple Syrup, Fresh Berries and Raisins
$9 per person

Fresh Pressed Juice (VG) (GF)
Beet Apple Ginger, Natural Energy Boost, Turmeric Elixir
$12 per person

Yogurt Parfait (V) (GF)
Greek Yogurt, Honey, Granola, Berry Compote
$8 per person

Prices are subject to 13% HST and 18.5% gratuities.



THEMED BREAKS

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

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

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

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All themed 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
$27 per person

ENERGY
Cold Pressed Juice - Beet Apple Ginger, Natural Energy Boost, Turmeric Elixer (VG)
Dried Fruit and Nuts, Bananas
$27 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
$29 per person

LEMON-AID
Lemon Poppyseed Coffee Cake, Lemon Meringue Tarts
Strawberry Lemonade
$27 per person

CANDY STORE
M&M's, Cherry Nibs, Fuzzy Peaches, Skittles
Mini Chocolate Bars, Caramel Popcorn
Individual Bags of Chips
$27 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
$30 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
$34 per person

CHEESECAKE BREAK
Mini Individual Cheesecakes - New York, Cherry, Key Lime, Caramel
$26 per person

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.

Fruit Kebabs with Greek Yogurt Dip (GF) (V)
$11 per kebab (minimum 1 dozen)

Fruit Platter with Berries (GF) (V) (DF)
$12 per person

Individual Greek Yogurt (GF)
$7 per piece

Canadian & Imported Cheese, Dried Fruits, Nuts, Assorted Crackers, Artisan Breads (V)
$26 per person

Market Fresh Vegetables and Dip (V) (GF)
$12 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)
$11 per person

Granola Bars (V)
individually packaged
$76 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.
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
$60 per dozen

Assortment of Bagels and Cream Cheese
$68 per dozen

Warm Cinnamon Buns with Cream Cheese Icing
$68 per dozen

Mini Sugar Doughnuts
$36 per dozen

House Baked Assorted Cookies
$58 per dozen

Assorted Biscotti
$74 per dozen (minimum 3 dozen)

Gourmet Mini French Pastries
$96 per dozen

French Macarons
$76 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.
Breaks are based on 15-30 minutes of continuous service.

BEVERAGES

Starbucks Regular & Decaffeinated Coffee, Selection of Teavana Teas
$9 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
$9 per person

Smoothie
Bananas, strawberries, almond milk, honey
$10 per person with a buffet / $12 per person à la carte

Assorted Regular & Diet Soft Drinks
Coca-Cola products served on consumption
$8 each

Assorted Bottled Juices
Orange, apple, cranberry
$8 each

Bottled Flat and Sparkling Water
$8 each

SNACKS

Bar Mix - 250 grams (serves 10)
$16

Kettle Chips - 450 grams (serves 10 - 15)
$16

Pretzels - 450 grams (serves 10 - 15)
$16

Nachos & Salsa - 450 grams (serves 10 - 15)
$24

Mixed Nuts - 250 grams (serves 10)
$28

Individual Packaged Deluxe Mixed Nuts
$12 each

Individual Packaged Miss Vikies's Chips
$8 each

Individual Packaged Smartfood Popcorn
$8 each

Chocolate Bars - Kit-Kat, Coffee Crisp, Caramilk, Mars
$8 each

Haagen-Dazs Ice Cream Bars
$12 each



DAY OF THE WEEK LUNCH BUFFET

Day of The Week Lunches at $78.00 per person.

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

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MONDAY - GERMANY (minimum 20 guests)

Warm Soft Pretzel Rolls and Butter

Kartoffelsalat
German Potato Salad - Fingerling Potato with Onions Fresh Herbs and Mustard Vinaigrette

Gurkensalat
Cucumber Salad with Dill and Vinegar

Chicken Schnitzel
Mushroom Cream Sauce

Weisswurst
Bavarian Veal Sausage with Sauerkraut, Grainy and Dijon Mustards

Spaetzle
Soft Egg Noodles with Butter and Fresh Herbs

Rotkohl
Braised Red Cabbage with Apple

Apple Crumble Tart

$78 per person

TUESDAY - LITTLE ITALY (minimum 20 guests)

Soup (V) (DF)
Pasta E Fagioli

Roasted Vegetable Salad (VG) (GF)
Zucchini, Eggplant, Peppers, Fresh Herbs, Lemon, Balsamic, Olive Oil, Lemon

Caprese Salad (V) (GF)
Tomato, Fresh Bocconcini, Basil, Parsley, Extra-Virgin Olive Oil

Chicken Marsala (GF) (DF)
Mushrooms, Marsala Wine Sauce

Rotolo with Ricotta Cheese and Spinach (V)
Pomodoro Sauce, Parmesan and Fresh Herbs

Rosemary Roasted Potatoes with Garlic and Olive Oil

Artichokes And Mushrooms Alla Romana - Garlic, Herbs, Olive Oil (VG) (GF)

Pistachio Cannoli (V)

$78 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 - MEDITERRANEAN/AFRICAN
(minimum 20 guests)

Soup Of The Day (V) (GF)

Moroccan Carrot Salad
Tossed with Cumin, Garlic, Citrus, and Olive Oil

Kachumbari Greens Salad
Fresh Mixed Greens Tossed with Tomatoes, Red Onion, and Herbs, Lightly Dressed with Lemon Juice, Olive Oil, and a Hint of Warm African Spices

Zaalouk with Grilled Pita
Slow-Cooked Eggplant and Tomatoes Blended with Garlic, Spices and Olive Oil

Roasted Sea Bream
Flavourful Sauce of Tomatoes and Chickpeas

Peri-Peri Chicken
Chili-Marinated Grilled Chicken Thighs with Peppers and Onions

Rice Pilaf with Dried Fruit, Apricots and Crunchy Nuts

Green Beans with Cherry Tomatoes

Crème Brûlée Tarts

$78 per person

THURSDAY - CANADIAN INDIGENOUS–INSPIRED
Buffet Menu (minimum 20 guests)

Three Sisters Soup
Corn, Beans, Squash, Vegetable Broth

Smoked Salmon Platter
Pickled Onion, Lemon, Fresh Herbs

Roasted Mushroom & Grain Salad
Fresh Herbs, Cider Vinaigrette

Mixed Greens
Tomato, Cucumber, Herbs, Berry Vinaigrette

Cedar Planked Salmon Fillet
Baked and Finished with Maple Glaze

Beef And Bison Stew
Slow-Braised, Mushrooms, Carrot, Turnip, and Onion

Wild and White Rice Pilaf

Roasted Root Vegetables
Carrot, Parsnip, Turnip, Onions

Warm Maple Pudding Cake

$78 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.

FRIDAY - GREECE (minimum 20 guests)

Hummus and Baba Ganoush with Grilled Pita Bread

Spanakopita Triangles
Phyllo Pastry Filled with Spinach and Feta

Marinated Olives & Feta
Lemon, Oregano, Olive Oil

Village Salad
Tomato, Cucumber, Red Onion, Feta, Olives

Chicken Souvlaki
Marinated and Grilled Chicken Skewers, Tzatziki Sauce

Greek Baked Fish and Seafood
White Fish Fillets and Shrimp, Cherry Tomatoes, Peppers, Onions, and Herbs

Lemon & Herb Roasted Potatoes

Goat Cheese & Seasonal Vegetable Casserole

Baklava (V)

$78 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

Chickpea Salad (V)
Cucumber, Tomatoes, Red Onion, and Fresh Parsley Lemon–Olive Oil Vinaigrette

Variety of Assembled Sandwiches on Gourmet Bread

Italian Hero Sandwich
Old World Salami, Capicola, Mortadella, Provolone on Italian Baguette

Shaved Roasted Beef Sandwich
Caramelized Onions and Leek, Arugula, Pepper Jack Cheese, Horseradish Mayo on Pretzel Bun

Spicy Grilled Vegetable Sandwich
Crushed Avocado, Sprouts, Grilled Vegetables, Spicy Chili Hummus on Artisan Bread

Tuna Salad Sandwich
White Albacore Tuna Salad, Caper Berry and Lemon on Artisan Bread

Assorted Mini French Pastries (V)

$68 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.

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

Chef's Soup of The Day (V) (GF)

Red Beet Salad (V) (GF)
Goat Cheese & Pistachios

Dill Potato Salad (V) (GF)
Creamy, Lightly Tangy Dressing with Fresh Dill and a Hint of Lemon

Hot Sandwiches
Shaved Pastrami
Swiss Cheese Lettuce, Tomato, Grainy Mustard, Mayo, Artisan Bread

Smoked Chicken and Brie Panini

Pressed Roasted Sweet Potato and Butternut Squash
Caramelized Onions, Cheddar Cheese, Rosemary Apple Compote, Micro Greens, Sage Mayo on Artisan Bread

Onion Rings and Sweet Potato Fries, Ancho Dip (V)

Pickle Tray, Dill, Bread and Butter, Beets, Olives, Onions (VG)

Key Lime Cheesecake (V)

$72 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.

WRAPS (minimum 10 guests)

Chef's Soup of The Day (V) (GF)

Chop Salad (V) (GF) (DF)
Iceberg, Romaine, Tomato, Cucumber, Chickpeas, Roasted Peppers, Carrot, Egg, Balsamic Vinaigrette

Pesto Pasta Salad with Artichokes (V)
Al Dente Pasta Tossed with Basil Pesto, Artichoke Hearts and a Touch of Parmesan

Variety of Assembled Flour Tortilla Wraps

Smoked Ham & Swiss Wrap
Alderwood Smoked Ham, Gruyere Cheese And Spy Apple Chutney

Roasted Vegetables (VG)
Hummus, Lettuce, Tomato

Cracked Black Pepper Grilled Chicken Caesar Wrap

Dulce De Leche Tarts (V)

$68 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:

Italian Hero Sandwich
Old World Salami, Capicola, Mortadella, Provolone on Italian Baguette

Shaved Roasted Beef Sandwich
Caramelized Onions and Leek, Arugula, Pepper Jack Cheese, Horseradish Mayo on Pretzel Bun

Spicy Grilled Vegetable Sandwich
Crushed Avocado, Sprouts, Grilled Vegetables, Spicy Chili Hummus on Artisan Bread

Condiments and Cutlery

$53 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 OR SALAD - 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

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

Prices are subject to 13% HST and 18.5% gratuities.

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) $76
Jasmine Rice, Baby Bok Choy, Citrus Slaw, Coconut Curry Sauce, Cashews

Grilled Breast of Chicken (GF) $79
Pan Jus, Fingerling Potatoes, Green Beans, Plum Tomato

Butter Chicken $79
Basmati Rice, Raita, Pickled Red Onion, Cilantro, Naan

Roasted Wellington County Striploin (GF) $86
Roasted Garlic Whipped Potatoes, Honey Roasted Squash, Sauteed Green Beans

Ricotta and Spinach Ravioli $78
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



HORS D'OEUVRES

COLD SELECTION (Minimum 3 dozen per selection)
$78 per dozen

Gravlax Salmon Rosti Sashimi Grade

Japanese Shrimp Salad on Cucumber (GF)

Pâté Maison & Berries on Crostini

Pesto Shrimp & Smoked Salmon/Caperberry

Smoked Beef/Fig/Asiago Skewer

Seared Tuna (Sashimi Grade) on Cucumber (GF)

Tropical Shrimp Salad on Cucumber (GF)

Antipasto Skewer (GF) (V)

Bocconcini Tomato Pesto Skewer (V)

Goat Cheese & Fig Truffle in Tulip (V)

Wild Mushroom Goat Cheese Crostini (V)

Assorted Vegetable Sushi (GF) (V)

Vegan California Roll (GF) (VG)

GOURMET COMFORT FOOD (Minimum 3 dozen per selection)
$90 per dozen

Falafel Slider, Lettuce, Tomato, Herb Mayo, Pickled Red Onion (V)

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

HOT SELECTION (Minimum 3 dozen per selection)
$82 per dozen

Smoked Salmon Phyllo

Chicken Satay, Peanut Sauce

Korean Short Ribs Skewer, Peanut Sauce

Szechuan Chicken Spring Roll

Shrimp Spring Roll, Plum Sauce

Vegetarian Spring Roll, Thai Sweet Chili Sauce (VG)

Beef Empanada, Salsa

Chicken Empanada, Salsa

Vegetable Empanada, Chimichurri Sauce (VG)

Lentil & Corn Croquette (GF) (VG)

Wild Rice Mushroom Croquette (VG)

Falafel Balls (GF) (VG)

Potato Samosa (V)

Beef Samosas, Peri Peri Sauce

Chicken Samosas, Mango Chutney

Beef Meatball (Kofta), Mint Yogurt

Lamb Meatball (Kofta), Mint Yogurt

Vegetable Kofta (V)

Vegetable Samosas, Tamarind Chutney (V)

Vegetable Pakoras, Tamarind Chutney (VG)

Prices are subject to 13% HST and 18.5% gratuities.



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
$65 per dozen (minimum 5 dozen)

MEZZE (VG)
Hummus, Tzatziki, Baba Ghanoush, Artichoke Dips, Marinated Olives, Pickled Vegetables, Pita, Breadsticks
$28 per person

CRUDITE (VG)
Market Fresh Vegetable Display, Ranch And Blue Cheese Dip
$12 per person

CANADIAN AND IMPORTED CHEESE DISPLAY (V) (GF)
Dried Fruits, Nuts, Assorted Crackers, Bread Sticks, Baguette
$26 per person

SWEET STREET STATION (V)
Assorted French Pastries, Tarts, Mini Sugar Donuts, French Macarons
$32 per person

CHARCUTERIE STATION (GF)
Display of Cured Meats, Grain Mustard, Marinated Olives, Gherkins
Artichoke Dip, Baguette, Bread Sticks, Crackers
$32 per person (minimum 20 guests)

SMOKED ATLANTIC SALMON
Traditional Condiments Of Lemon, Capers, Chopped Egg, Flatbread, Bread Sticks
$220 per side (serves approximately 15 guests)

ANTIPASTO STATION (V) (GF)
Vine Ripened Tomatoes, Marinated Baby Bocconcini, Marinated Artichokes, Kalamata Olives, Roasted Vegetables
$22 per person (minimum 20 guests)

CAESAR SALAD STATION
Romaine, Freshly Grated Asiago, Bacon, Croutons, Creamy Garlic Dressing
$22 per person (minimum 20 guests)

JAPANESE (GF)
Display of Assorted Sushi, Sashimi, California Roll Including Tuna, Salmon, Shrimp, Squid, Mackerel - Served with Soya, Wasabi, Pickled Ginger
$38 per person (based on 4 pieces per person)

BUILD YOUR OWN POUTINE
French Fries, Cheese Curds, Gravy, Braised Short Ribs
$29 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
$48 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
$34 per person

Prices are subject to 13% HST and 18.5% gratuities.

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 STATION
Cranberry-Orange Relish, Pan Gravy, Rolls and Butter
$300 (Serves 15 Guests)

SALMON CARVING STATION
Choose One – BBQ Salmon, Cedar-Plank Salmon, Or House Smoked Salmon
Lemon Wedges, Red Onion, Capers, Slaw
$450 (Serves 20 Guests)

MUSTARD AND BROWN SUGAR GLAZED LEG OF HAM
Olives and Pickles, Mustards, Mini Rolls, Apple Compote
$500 (Serves 80 Guests)

PROSCIUTTO STATION
Thin-Sliced Italian Prosciutto, Olives, Pickled Vegetables, Melon Wedges
$600 (Serves 50 Guests)

BRAISED LAMB SHOULDER
Mint Jelly, Red Wine Jus, Chimichurri, Roasted Vegetables
$500 (Serves 40 Guests)

MOROCCAN-SPICED CARVED LEG OF LAMB
Harissa Yogurt And Couscous
$400 (Serves 15 Guests)

HOUSE SMOKED TURKEY BREAST
Cran-Apple Compote, Honey Mustard, Rolls
$400 (Serves 15 Guests)

LOIN OF VEAL
Mushroom Cream Sauce, Small Rolls
$600 (Serves 20 Guests)

CAJUN-SPICED ROAST CHICKEN STATION
Whole Roasted Chicken with Cajun Spice Rub
Spicy Aioli, Slaw
$300 (Serves 20 Guests)

WARM MELTED OKA CHEESE STATION
Thinly Sliced Cured Meats Prosciutto, Salami, Bresaola
Mini boiled potatoes, Pickled Cornichons, Baguette Slices, Crackers, Mustards
$300 (Serves 20 Guests)

BEEF CARVERY

Wellington County Roasted Striploin
$900 (Serves 40 guests)

Slow Roasted AAA Rib Eye
$1600 (Serves 80 guests)

AAA Tenderloin
$900 (Serves 30 guests)

Prices are subject to 13% HST and 18.5% gratuities.





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) $110
Port Jus, Maple Roasted Sweet Potatoes, Green Beans, Golden Beet And Granny Smith Apple Slaw

Mediterranean Breast of Chicken $110
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) $110
Gratin Potatoes, Roasted Carrots and Parsnips, Herb Jus

BEEF

Wellington County Tenderloin of Beef (GF) $120
7oz Filet, Gratin Potato, Baby Carrot, Haricot Vert, Port Glace

Pinot Noir Braised Beef Short Ribs (GF) $115
Roasted Garlic Whipped Potatoes, Honey Roasted Squash, Baby Carrot, Asparagus

Slow Roasted Prime Ribeye & Yorkshire Pudding (GF) $120
Leek Infused Mashed Potatoes, Buttered Asparagus, Charred Red & Yellow Peppers, Merlot Jus

Sous Vide Wellington County Tenderloin with Braised Short Rib (GF) $130
Mushroom Fricassée, Dauphine Potatoes, Asparagus, Olive Oil Poached Campari Tomato

FISH, SEAFOOD AND DUO'S

Citrus and Soy Glazed Atlantic Salmon (GF) $110
Chablis Beurre Blanc, Tomato Cucumber Gari Ginger Salsa, Edamame Baby Bok Choy, Basmati Rice

Honey Ginger Glazed Fillet of Artic Char (GF) $110
Coconut Rice, Stir Fried Vegetables

Grilled Atlantic Salmon, Pan Seared Scallops and Tiger Shrimp (GF) $115
Lemon Rice Pilaf, Green Asparagus, Lime Beurre Blanc

Roasted Wellington County Tenderloin with Butter Poached Gigantic Tiger Shrimp (GF) $130
Roasted Garlic Mash, Green Asparagus, Butternut Squash

VEGETARIAN

Lemongrass and Ginger Curry Chickpea Bowl (VG) (GF) $95
Jasmine Rice, Baby Bok Choy, Citrus Slaw, Coconut Curry Sauce, Cashews

Ricotta and Spinach Ravioli (V) $95
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 Bavarois, 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)



DINNER BUFFET

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

$120 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.
$120 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)

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.
$120 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 Bolognaise, 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. $120 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.





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.

Pinot Grigio, Corte Vigna, Italy, $56
Light fresh nose and palate that exhibits citrus, green apple and a light body for versatile food pairing.

Pinot Grigio, Bolla, Italy, $45
Extra-dry with a slightly more body than its northern counterparts. Aromas and flavours evoke green apple, melon and lemony citrus.

Sauvignon Blanc, Tarapaca Reserva, 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.

Chardonnay, Smoky Bay Buttery, Australia, $53
Rich tropical fruit, vanilla and toasted aromas burst from the nose, while the sumptuous palate delights with its rich texture and flavours of apple, peach and melon.

Sauvignon Blanc, Trius, Canada, $56
Clear and bright with a fresh clean aroma of gooseberry, tropical fruit, white peach, and grapefruit. A light, fresh and lively Sauvignon Blanc.

Grenache Blanc, M. Chapoutier Bellaruche, France, $61
Very pale straw colour with aromas and flavours of grapefruit, pear, honey, red fruit and cantaloupe; bone dry and medium in body.

Chardonnay, 11th Hour, USA, $68
The stonefruit and tropical citrus flavours are enhanced by an extended cool fermentation and pleasant acidity. Long and mouth-filling.

Sauvignon Blanc, Villa Maria, 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.

prices are subject to 13% HST and 18.5% gratuities

RED WINE

Cabernet Merlot, Peller Estates, Canada, $45
Clear ruby/purple colour; cassis, blackberry and toasty oak aromas; dry, medium body; smooth blackberry flavour with soft tannins.

Cabernet Nero D'Avola, Barone Montalto, Italy, $46
The earthy tannins of the Cabernet Sauvignon support the ripe fruit character of the Nero d'Avola. On the palate, expect notes of coffee, plum and spice. This wine will pair well with pasta in a beefy sauce.

Cabernet Reserva, Las Mulas, Chile, $57
Balanced acidity, supple tannins, and a fine, elegant texture add layers of complexity to this wine. The aromas of coffee, cassis, cedar, and spice complement the palate's ripe fruit and mint flavours.

Cabernet Sauvignon, Trius, Canada, $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.

Malbec, Trapiche Reserve, Argentina $55
Deep ruby red colour; aromas of rich black cherry, spice and plum; dry, full bodied, with ripe cherry fruit centre; good length.

Grenache / Shiraz, M. Chapoutier Cotes-du-Rhone, 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.

Pinot Noir, Leyda, Chile $63
Aromas of red cherries, raspberries and blueberries with light notes of herbs and spices. Fresh fruit flavours on the palate are creamy and juicy with balanced acidity and gentle tannins.

Valpolicella, Bolla, 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.

Cabernet Sauvignon, 11th Hour, USA, $68
Warm and smooth blackberry, ripe plum and black cherry notes, supple mouthfeel. Medium body with a round finish.

prices are subject to 13% HST and 18.5% gratuities

SPARKLING WINE

Prosecco, Blu Giovello, Canada, $67
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.

Prosecco, Folonari, Italy, $65
Delicate apple, melon and pear aromatics with light floral undertones. The palate is vibrant and fresh with balanced flavours.

Cava, Segura Viudas Brut Reserva, Spain, $67
Straw 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	$10.00
Rum Bacardi White	$10.00
Gin Tanqueray	$10.00
Rye Canadian Club	$10.00
Bourbon Jack Daniels	$10.00
Scotch Dewar's	$10.00

LIQUEURS

Hennessy VSOP	$12.00
Grand Marnier	$12.00
Kahlua	$12.00
Baileys	$12.00
Amaretto	$12.00

WINE

Peller Estates Cabernet Merlot (glass)	$11.00
Peller Estates Chardonnay (glass)	$11.00

BEER (Please select up to 5 choices)

Budweiser	$10.00
Canadian	$10.00
Bud Light	$10.00
Corona	$11.00
Heineken	$11.00
Alexander Keiths	$11.00
Steam Whistle	$11.00

EXECUTIVE BAR SERVING

Serving Size - 1 ounce

LIQUOR

Vodka Stolichnaya	$11.00
Rum Captain Morgan	$11.00
Gin Bombay Sapphire	$11.00
Rye Crown Royal	$11.00
Bourbon Maker's Mark	$11.00
Scotch Chivas Regal	$11.00

LIQUEURS

Hennessy VSOP	$12.00
Grand Marnier	$12.00
Kahlua	$12.00
Baileys	$12.00
Amaretto	$12.00

WINE

California Roots Chardonnay (glass)	$12.00
Trapiche Reserve Malbec (glass)	$12.00

BEER

Corona	$11.00
Heineken	$11.00
Alexander Keiths	$11.00
Steam Whistle	$11.00



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	$13.25
Rum Bacardi White	$13.25
Gin Tanqueray	$13.25
Rye Canadian Club	$13.25
Bourbon Jack Daniels	$13.25
Scotch Dewar's	$13.25

LIQUEURS	
Hennessy VSOP	$16.00
Grand Marnier	$16.00
Kahlua	$16.00
Baileys	$16.00
Amaretto	$16.00

WINE	
Red Peller Estates Cabernet Merlot (glass)	$14.50
White Peller Estates Chardonnay (glass)	$14.50

BEER (Please select up to 5 choices)	
Budweiser	$13.25
Canadian	$13.25
Bud Light	$13.25
Corona	$14.50
Heineken	$14.50
Alexander Keiths	$14.50
Steam Whistle	$14.50

EXECUTIVE BAR SERVING
Serving Size - 1 ounce

LIQUOR	
Vodka Stolichnaya	$14.50
Rum Captain Morgan	$14.50
Gin Bombay Sapphire	$14.50
Rye Crown Royal	$14.50
Bourbon Maker's Mark	$14.50
Scotch Chivas Regal	$14.50

LIQUEURS	
Hennessy VSOP	$16.00
Grand Marnier	$16.00
Kahlua	$16.00
Baileys	$16.00
Amaretto	$16.00

WINE	
California Roots Chardonnay (glass)	$16.00
Trapiche Reserve Malbec (glass)	$16.00

BEER	
Corona	$14.50
Heineken	$14.50
Alexander Keiths	$14.50
Steam Whistle	$14.50

ENHANCEMENTS

Martini Luge (Bartender required) — **Market Price**

Ice Bar Market Price (Bartender required) — **Market Price**

Bloody Caesar Station (Bartender required) — **$12 (per drink)**

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

Martini Station (Bartender required) — **$16 (per drink)**

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.

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.

Local Beer Tasting (groups of 50 or more) — **$15 (per person)**

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.
Choice of three (3) 2oz. pours.

Bartender fee - per hour per bartender, minimum four (4) hours. — **$40**

Host Bar Package

1st hour — **$18**

each additional hour — **$14**

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

Host bar package prices subject to 13% HST and 18.5% gratuities
If host bar consumption falls below $500.00, a $45.00 labour fee will be assessed per bartender per hour, for a minimum of four (4) hours