catering menu

meetings & events  >
catering menu
for meetings 
& events

FOUR SEASONS HOTEL TORONTO
60 Yorkville Avenue M4W 0A4
416 964 0411

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contact a sales manager >
MORNING

- breakfast buffet
- breakfast à la carte
- breakfast a go go

MIDDAY

BREAKS

RECEPTION

DINNER

NEW & NOTABLE

Beverage

HOTEL INFORMATION

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**morning selection**

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**breakfast buffet** >

29.00 - 40.00

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**breakfast à la carte** >

39.00

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**breakfast a go go**>

39.00

Your breakfast is packaged in a bio degradable to-go container, perfect for your departure day.

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*all morning selections include: Torrefazione Italia coffee and Tea Leaves tea*

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Our culinary team is committed in supporting the use of sustainable and local products. Menu prices are per person (unless otherwise noted) and exclusive of 13% HST, 12.5% service charge and 9.5% administration fee. Service charge and administration fee also subject to 13% HST.
breakfast buffet

All breakfast buffets include brewed Torrefazione Italia coffee, selection of "T" teas, freshly squeezed juices including orange, grapefruit and the juice of the day, local seasonal fruit preserves and Artisanal butter.

**Early Bird  29.00**

From our bakery:
- Croissants, chocolate croissant, assorted muffins, danishes, Artisanal toast
- Seasonal sliced fruit

Enhancements:
- Bagels and cream cheese 6.00

**High Voltage  31.00**

Anti-oxidant mock tail:
- Carrot and wheatgrass juice
- Blueberry and pomegranate juice
- Celery and apple juice

Protein smoothies:
- Banana-strawberry, flaxseed
- Low fat honey mango lassi

Fresh fruit brochettes
- Low fat carrot flaxseed muffins

Choice of:
- Individual goat milk yogurt and muesli with apple and honey roasted pecans
- OR Individual granola parfaits

Chef’s Recommendations
- Egg white burrito, spinach, Ontario goat cheese and homemade salsa  9.00
- Mini egg white frittata, oven cured tomato and baby spinach  8.00
- Peameal bacon sandwich on a kaiser bun with apple-pommery mustard  10.00

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Over the Pond  34.00
From our bakery:
Croissants, danishes and assorted muffins
Seasonal sliced fruit
Selection of individual fruit flavoured yogurt
Beet and green apple salmon gravlax
Selection of bagels, flavoured cream cheese and condiments
Steel cut Irish oatmeal bar:
Dried cranberries, sultana raisins, coconut flakes, flaxseed, wheat germ, fresh berries, sliced banana and assorted milk

Eggs Gone Wild  38.00
"Eating an egg is like taking a multivitamin pill. Packed with 14 essential nutrients and only 70 calories, an egg is a nutrient dense food."
Artisanal toast
Seasonal sliced fruit
Soft scrambled eggs with herbs and honey mushrooms
House-made chipolata breakfast sausage and applewood smoked bacon
Country style Yukon gold potatoes with green onion
Poached egg, baked bean and double smoked bacon cassolette

Not Far From the Tree  37.00
“The Niagara Peninsula is known as a major producer of fruits and vegetables in Ontario. Combine this with internationally award winning wines it’s no wonder gourmets and Chefs alike flock to Niagara to harvest all the goodies this lush landscape has to offer.”
Niagara orchard fruit skewers
Brioche French toast, warm Ontario maple syrup, seasonal fruit compote
Lemon ricotta pancakes
Mushroom and Artisanal goat cheese quiche

Chef’s Recommendations
Broccoli and aged Ontario cheddar quiche 9.00
House made Parisian ham and aged cheddar sandwich on butter croissant with apple-pommery mustard 9.00

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**breakfast buffet page 3**

**Off to the Market  40.00**

“Founded in 1803 the St. Lawrence Market has recently been ranked the world’s greatest! Come see why...there’s so much to taste and discover.”

- Seasonal sliced fruit
- St. Lawrence Market peameal bacon sandwich with aged Ontario cheddar, apple-pommery mustard and kaiser buns
- Sweet potato and Muskoka venison pastrami hash, poached egg, smoked paprika hollandaise
- Artisanal bagels, smoked salmon and chive cream cheese

Chef’s Recommendations

From our bakery:
- Croissants, chocolate croissants, assorted muffins, apple turnovers 6.00

+ Enhancements

- Barista bar featuring assorted specialty coffee*: 10.00
  - Espresso, cappuccino, macchiato, latte

- Specialty Tea Cart: 8.00
  - A selection of loose “Tea Squared” Teas including white, black, oolong,ooloo, fruit, green and herbal teas. Tea Squared brings you the most uncompromising quality of super-premium full leaf teas

**+ Enhancements**

- Cereal bar: assorted condiments, fat free, soy and whole milk 5.00
- Hot steel cut Irish oatmeal with brown sugar, sultana raisins 6.00
- Selection of individual fruit flavoured yogurt or low fat plain yogurt 5.00
- Bagel and cream cheese 6.00
- Artisanal toast 4.00
- Protein or vitamin packed smoothies 5.00
- Belgian pearl sugar waffles, bourbon whipped cream, shaved chocolate, seasonal fruit compote, warm Ontario maple syrup 10.00
- Assorted organic seasonal whole fruit 7.00

**Selection of Artisanal cold cuts:**
- House made chutney, local Kozlik’s flavoured mustard, bread crisps 11.00
- Domestic sliced cheese board, dried fruit, nuts, fig jam, fresh baguette 10.00

**Artisanal breakfast meat selection: (select one)**

- Caraway turkey and apple sausage
- St. Jacob’s maple cured ham
- Venison and blueberry sausage
- Applewood smoked bacon
- Chicken bacon
- House chipolata sausage
- Canadian back bacon

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breakfast à la carte

All plated breakfasts include brewed Torrefazione Italia coffee, selection of T’s teas, table side choice of freshly squeezed orange juice, grapefruit juice or the juice of the day, breakfast pastry basket with House baked croissants, danishes and assorted muffins, local seasonal fruit preserves and Artisanal butter.

39.00

Starters (select one)
- House made granola parfait, low fat Greek yogurt with nuts + fresh berries
- Melon ball cocktail, ginger lemongrass syrup and goji berries
- Applewood smoked salmon, lemon, capers, shaved red onion, dill cream cheese and pumpernickel bagel chips
- Seasonal sliced fruit and berry plate, minted cottage cheese
- Steel cut oatmeal with sundried cranberries

Entrées (select one)
- Savoury green onion waffle with duck pastrami and tomato fondue with poached egg
- Egg white frittata, mushroom, oven cured tomato, grilled asparagus, herb pesto
- Whole wheat omega 3 egg burrito, caramelized onion, roasted peppers and chorizo sausage, fire roasted tomato salsa
- Free range scrambled eggs, herb and garlic crusted tomato, roasted baby Yukon gold potatoes, applewood smoked bacon
- Brioche French toast, Niagara orchard apple and vanilla compote with sultana raisins, cinnamon mascarpone cream

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breakfast a go go

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39.00

Starters (select one)

- Fresh fruit skewer
- Low fat cottage cheese
- Individual fruit flavoured yogurt or low fat plain yogurt
- Mini granola parfait
- Whole fresh seasonal fruit

Entrées (select one)

- Whole wheat omega 3 egg burrito, caramelized onion, roasted peppers, chorizo sausage and fire roasted tomato salsa
- Maple cured ham and Swiss cheese croissant, apple butter mustard
- House applewood smoked salmon bagel sandwich, herb cream cheese, bibb lettuce, sliced tomato and shaved red onion
- House baked croissant or danish, local seasonal fruit preserves and Artisanal butter

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# Meetings & Events Menu

## Midday

### Deli Lunch Buffet
- 47.00 - 49.00

### Hot Lunch Buffet
- 49.00 - 54.00

### Lunch Plated
- 52.00 - 58.00

### Brunch
- 60.00

### Notes:
- 40 guests minimum
- All midday selections include: Torrefazione Italia coffee and Tea Leaves tea

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deli lunch buffet

Between the Bread  47.00
Roasted mushroom with baby arugula salad, crumbled Quebec blue cheese and aged balsamic
PEI country potato salad
Creamy coleslaw
Baby spinach with green apple and goat cheese salad with citrus dressing
Caesar salad
Hickory smoked turkey sandwich, cranberry aïoli and brie cheese on mini baguette
Rare roast beef, caramelized onions, Kozlik's grainy mustard and horseradish mayo on a soft pretzel bun
Smoked salmon wrap with hydroponic baby watercress, lemon-dill cream cheese
Portobello and parmesan shavings with caper aïoli on focaccia bread
House kettle chips
Seasonal sliced fruit
Double chocolate fudge cakes
Strawberry cheesecake

Chef's Recommendations
Chef's soup of the day 8.00
Nova Scotia lobster rolls, citrus mayonnaise, celery and watercress salad 10.00
Warm corner beef reuben with Swiss cheese, marinated pepper, whole grain mustard on rye bread 8.00
St. Lawrence Market peameal bacon sandwich with aged Ontario cheddar and apple-pommery mustard on a kaiser Bun 8.00
House made all beef wiener, maple mustard, Carmelized onion, tomato-horseradish relish, on a soft pretzel bun 9.00
Prosciutto, baby arugula, shaved parmesan, Kozlik's fig mustard and cracked black pepper on ciabatta bread 9.00

Upper Crust  49.00
Orzo salad with baby arugula and pepper confit
Endive salad with gorgonzola and orange segments
Garden mix greens salad with shaved baby vegetables
Green bean salad with toasted almonds and oven dried tomatoes
Sundried tomato and Kalamata olive chicken salad on rosemary sea salt focaccia
House ham and Swiss cheese sandwich with baby arugula and maple mustard on a mini baguette
Truffled egg salad pinwheel with chives and crispy bacon on potato bread
Vietnamese rolls with crunchy veg, marinated tofu, rice vermicelli and cilantro
Freshly baked cookies
Seasonal fruit salad with goji berries
Butter tarts

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All lunch buffets include brewed Torrefazione Italia coffee and selection of “T” teas

**Refresh 53.00**

“Our Executive Chef is delighted to offer the following spa inspired cuisine dishes. Selected for their nutritional qualities, this lighter and healthier dining option provides wonderful flavours featuring local and sustainable ingredients.”

- Earthy vegetable minestrone soup
- Organic crudité bar
- Hummus dip with smoked paprika fresh pressed olive oil and baked pita crisps
- Roasted beet salad, maple candied walnuts, light cider dressing
- Quinoa salad with black bean Ancho chili and bell peppers
- Roasted wild mushroom salad with oven cured tomato and green onion, aged balsamic
- Whole wheat penne with roasted tomato and garlic sauce, fresh torn basil
- Grilled lemon chicken on a bed of sautéed spinach
- Cilantro-lime seared salmon, lemon relish, ancient grain pilaf
- Greek yogurt berry parfait
- Oatmeal cranberry bars
- Butter tarts
- Blueberry pistachio chocolate bark

### Chef's Recommendations

- Flavoured water bar 4.00
- Beet, orange and Jicama salad, maple vinaigrette 7.00
- Red pepper bisque (dairy free) 8.00
- Individual butternut squash, spinach and feta cheese frittata 9.00
- Baked striped bass, fennel and orange confit papillote 18.00
- Coffee house biscotti 5.00

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Toronto Neighbourhoods 52.00

- Portugal village grilled octopus salad, white bean, chorizo, toasted marcona almonds
- Kensington Market roasted artichoke salad, vine ripened cherry tomatoes, goat cheese, black olive tapenade dressing
- The Beaches house made hot dogs and mini burgers with smoked ketchup and aged Ontario cheddar, assorted condiments, French fries
- Crab cakes, lemon-saffron aioli
- Yorkville organic mixed green salad, baby heirloom vegetables, champagne vinaigrette
- College Street West antipasti, assorted cold cuts, focaccia and marinated vegetables
- The Danforth lemon oregano lamb souvlaki with tzatziki sauce
- Gerard India bazaar chicken tikka masala, naan, saffron and cashew nut rice
- The Annex cherry clafoutis crostada, marsala cream
- Roncesvalles sticky toffee pudding

Chef’s Recommendations

- Little Italy classic caesar salad bar $6.00
- Chinatown fried tofu and Peking duck lo mein with green onion $6.00
- Vanilla bourbon crème brûlée $6.00
- Caramelized chocolate fudge cake $6.00

Mediterranean 51.00

- First press olive oil and aged balsamic vinegar, assorted flat breads, fresh pita
- Marinated labneh cheese with za’atar
- Meze: Tabbouleh, fattoush, babaganoush, hummus, tzatziki, pita crisps
- Lebanese chickpea and curry salad
- Grilled octopus salad with almonds, baby arugula and Jerez vinegar
- Plancha seared chicken, eggplant caponata
- Moroccan lamb stew
- Grilled Italian sea bream, lemon olive oil, Israeli couscous with green onion and dates
- Arabic sweet delights: Baklava, assorted whole fruit display, dried fruit, assorted mixed nuts
- Greek yogurt pomegranate panna cotta
- Makrout and coconut sablé cookies

Chef’s Recommendations

- Greek farro salad $8.00
- Moroccan vegetable Tagine $12.00
- Spinach and cheese tortellini, sundried tomatoes, arugula pesto $13.00
- Orange blossom and cinnamon stuffed dates $5.00
- Om Ali (Egyptian bread pudding) $5.00

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**Comfort Zone 49.00**
Caramelized sweet onion velouté with sherry, focaccia croutons
Panzanella salad
Wedge bibb salad with roasted mushrooms, blue cheese, crispy shallots, white balsamic dressing
Baby spinach salad with feta and raisins, roasted garlic vinaigrette
Braised beef short rib shepherd’s pie
Individual vegetarian pot pie

**Assorted whole quiche:**
Lorraine, smoked salmon and leek, mushroom and Asiago cheese
Lemon meringue pie
Warm apple crumble
Fresh seasonal fruit tartlets

**Chef’s Recommendations**
Quebec’s own pheasant tourtière, cranberry relish 12.00
Bittersweet chocolate tarts 5.00

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**Taste of Asia** 54.00

Green curry, lemongrass broth with smoked chicken, shiitake mushrooms and coriander chutney

Green papaya and Szechuan duck salad, baby cilantro chutney

**Dim sum bar:**
- Pot stickers, siu mai, char siu, spring rolls, har Gow with assorted sauces and condiments
- EDO’s assorted sushi and California rolls with soy sauce and condiments
- Braised BBQ pork belly with fried rice
- Vegetarian pad Thai with roasted peanuts and bean sprouts
- Miso glazed black cod, lemongrass scented basmati rice, roasted bok choy, ginger chili beurre blanc
- Mango tapioca pudding
- Dragon cookies
- Watermelon jelly with toasted coconut

**Chef’s Recommendations**

- Marinated spicy tuna summer rolls, peanut sauce 10.00
- Chinatown fried tofu and green onion lo mein with black sesame seeds 10.00
- Banana nut cake 5.00
- Matcha green tea mousse 4.00

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hot lunch buffet

**Oh Canada** 53.00

- Traditional savoury cornmeal bread
- Chestnut soup, dried apple and herb relish
- Smoked trout, maple candied salmon belly and smoked white fish platter
- Wild rice salad with dried fruit and nuts
- Organic greens and roasted wild mushrooms
- Cedar planked maple glazed arctic char
- Roasted bison short ribs, sweet corn and northern white bean succotash
- Venison and blueberry sausages with cabbage, apples and cider jus
- Rye whiskey and walnut cheesecake
- Blueberry cobbler
- Dark chocolate marquise, Saskatoon berry jam

**Chef’s Recommendations**

- Smoked duck breast salad with apples, cranberries and spiced pumpkin seeds
- Pheasant tourtière, cranberry relish
- Honey glazed quail with sweet potato hash
- Roasted Indian corn pudding pot-de-crème
- Mini cranberry cakes, maple cream
- Birch syrup pecan tart

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**Appetizer (select one)**

**Soup**
- Caramelized sweet onion soup with Fino sherry, aged guyère crouton
- Roasted tomato and fennel bisque, fennel pollen, goat cheese, arugula pesto
- Green curry, lemongrass broth with smoked chicken, shiitake mushrooms and coriander chutney
- Dungeness crab and juniper berry chowder, green onion, potato, parmesan cheese biscuits

**Hot**
- Pan seared diver scallop, granny smith and double smoked bacon vinaigrette, celery heart salad
- Dungeness crab griddle cake, fennel and Asian pear slaw, citrus aioli

**Cold**
- Roasted organic baby heirloom beets, house made goat cheese yogurt, aged balsamic, baby basil, toasted pistachios
- Baby arugula salad, roasted mushrooms, cherry tomatoes, crumbled blue cheese, aged balsamic dressing
- Cauliflower panna cotta, chili marinated shrimp, herbed citrus salad
- Sweet garlic-chili tuna tartare, avocado and coriander terrine, black sesame seeds, ponzu emulsion, taro chips
- Country style pâté, house made pickled vegetables, grilled whole wheat ciabatta
- Ontario venison carpaccio, apple and beet salad, honey-walnut vinaigrette

**Salad**
- Baby spinach salad, green apples, roasted candy cane beets and goat cheese
- Heirloom tomato salad, baby basil, red onion, shaved truffled pecorino cheese, sherry vinaigrette
- Roasted Bosc pear, frisée and watercress salad, pomegranate seeds, crumbled Quebec blue cheese, champagne vinaigrette

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**Entrées (select one)**

- Herb and ricotta ravioli, grilled artichokes, cured kalamata olives, rosemary jus
- Roasted rosemary-lemon chicken supreme, panzanella salad, tomato vinaigrette
- Warm tuna nicoise salad, poached egg, tarragon vinaigrette
- Grilled pacific halibut, cherry tomatoes, roasted artichoke hearts and orange salad, grain, mustard vinaigrette
- Grilled sea bass, edamame and double smoked bacon ragout, crispy leeks, pine nut oil
- Slow roasted salmon, Israeli couscous with green onions and cranberries, lemon-sunflower relish, herb oil
- Lobster cobb salad, aged Ontario cheddar, creamy citrus-ranch dressing
- Rib eye steak and frites, green peppercorn sauce, roasted mushrooms, garlic roasted fingerling potatoes
- Fennel roasted Berkshire pork, braised cabbage, honey roasted apple, pommery mustard jus
- Braised Ontario lamb shank, five bean ragout, rosemary jus

**Chef’s Recommendations**

Spreads and dips for your table:

- Smoked goat cheese and white bean, extra virgin olive oil and fresh cracked pepper
- Artichoke and lemon, aged balsamic
- Olive tapenade with roasted garlic
- Maple roasted butternut squash and ginger

One selection 3.00
Two selections 5.00
Three selections 7.00

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**Dessert (select one)**

- Dark chocolate fondant, black currant sorbet, pistachio dust
- Profiterole ice cream trio: Salted toffee, chocolate orange confit, raspberry crunch, chocolate Devonshire sauce
- Coconut Bavarian cream, chocolate sablé, salted caramel ganache
- Mixed fruit salad, apple cider gelée, clementine sorbet
- Mascarpone cheesecake with roasted figs and caramelized almonds
- Raspberry chocolate tart with raspberry tuile and Chantilly crème

**Gluten free desserts:**

- Lemon cream Pavlova, seasonal fruit and strawberry coulis
- Almond marjolaine with bittersweet chocolate sauce

**3 course Poultry and Vegetarian entrees**  $2.00
**3 course Fish entrees**  $3.00
**3 course Beef, Pork and Lamb entrees**  $5.00
**3 course Shellfish entrees**  $8.00
**On-site choice of entrees**  Add 15.00

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**Yorkville 60.00**
- Seasonal sliced fruit
- Mini croissants, danishes and assorted muffins
- Fresh baked breakfast loaves
- Individual house made granola parfait with berries
- House applewood smoked salmon, assorted bagels, flavoured cream cheese, and condiments

**Antipasto selection:**
- Pickled baby vegetables including carrots, beets, pickles, olives, red onions, marinated bocconcini, mushrooms and feta
- Artisanal cold cuts, flavoured mustards and bread crisps
- Ontario farmers' cheese platter

**Salad and starter section (select two)**
- Roasted Bosc pear, frisée and watercress salad, candied pecans and crumbled blue cheese, champagne vinaigrette
- Baby spinach with green apple and goat cheese salad with citrus dressing
- Mediterranean orzo with squid and shrimp, baby basil
- Soba noodle salad, sweet Chinese sausage, scallions, sweet sesame and black bean dressing
- Quinoa salad with black bean ancho chili and bell peppers
- King City farmed smoked duck, cranberry vinaigrette
- Roasted mushrooms, aged balsamic vinegar, toasted walnuts, shaved parmesan

**Breakfast corner (select two)**
- Classic eggs Benedict with hollandaise sauce
- Free range scrambled eggs with herbs and honey mushrooms
- Brioche French toast, warm Ontario maple syrup
- Belgian sugar pearl waffles, bourbon whipped cream and seasonal compote
- Buttermilk pancakes, seasonal compote, Ontario maple syrup
- Applewood smoked bacon
- Turkey and apple breakfast sausages

**Carving station* (select one)**
- Sea salt roasted prime beef tenderloin, red wine jus
- Farmers' market coil sausage, mini kaiser buns, Kozlik's fig balsamic-pommary, mustard
- Lemon-dill salt crusted Atlantic salmon, shallot beurre blanc
- Halibut and Dungeness lump crab Wellington, caponata
- Maple bone-in ham with soft pretzel buns and apple pommery mustard

*All served with horseradish, Dijon mustard, Kozlik's whole grain mustard and ketchup

*1 Chef Attendant required for every 50 guests @ 50.00/hour, minimum 4 hours

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Market sides (select two)
Sea salt baked Ontario mini red bliss potatoes, chive sour cream
Yukon gold Lyonnaise potatoes with thyme
Herbed steamed asparagus with lemon sabayon
Ratatouille Provençale, five bean ragoût
Truffled mac and cheese gratin

Pastry chef’s selection (select three)
Maple caramel bread pudding
Dark chocolate marquis and raspberries
Rye whiskey and walnut cheesecakes
Apple tartlets with apricot glaze
Lemon cream profiteroles
Bittersweet chocolate tarts, cabernet cherries
Buttermilk panna cotta shots, vanilla blueberry jam
Assorted cookies, biscotti
Mini seasonal fruit tarts
French macaron pyramid
Coconut pecan cake with marsala mascarpone

Chef’s Recommendations
Shrimp cocktail bar 15.00
Free range farm eggs omelet station with choice of fillings* 14.00

*1 Chef Attendant required for every 50 guests @ 50.00/hour, minimum 4 hours

+ Enhancement
Mimosa, margarita, bloody mary, caesar 10.00/drink
Barista bar featuring assorted specialty coffee*: 10.00
Espresso, cappuccino, macchiato, latte

Specialty Tea Cart: 8.00
A selection of loose “Tea Squared” Teas including white, black, oolong, rooibos, fruit, green and herbal teas. Tea Squared brings you the most uncompromising quality of super-premium full leaf teas.

*1 Attendant required for every 25 guests @ 120.00/attendant, maximum 50 guests

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breaks

themed breaks

25 guests minimum
18.00 - 25.00

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themed breaks page 1

All breaks include brewed Torrefazione Italia coffee and selection of "T" teas. Minimum of 25 guests required unless otherwise specified

**The Morning Boost** 23.00

- Anti-oxidant mocktail: Wheat grass and carrot, celery and apple
- Vitamin packed smoothies: Acai-passion fruit, orange-guava, pomegranate-blueberry
- Muffins: Low fat banana-flax seed, carrot with walnuts and raisins
- House made honey almond and oat bars

**Maple** 22.00

- Maple lollipops
- House made maple toffee
- Maple butter tarts
- Mini maple glazed donuts

**The Afternoon Booster** 20.00

- Fruit brochettes with low fat yogurt dip
- House made trail mix with dried fruit and nuts
- Flavoured water: Lime-mint leaf, mulled apple-cranberry, pear-ginger
- Vegetable crisps with smoked paprika hummus

**Candy Land** 50 guests minimum - 18.00

To include:
- Homemade marshmallows, chocolate truffles, assorted toffees, mini cookies and an assortment of candy favourites

**A World of Coffee** 20.00

Barista bar featuring assorted specialty coffee*:
- Espresso, cappuccino, macchiato, latte
- Assorted biscotti and cookies
- Assorted chocolates and truffles

*1 Attendant required for every 25 guests @ 120.00/attendant, maximum 50 guests

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themed breaks page 2

Apple Picking  22.00
Warm mulled apple cider (fall / winter),
apple-cranberry lemonade (spring / summer)
Niagara organic whole apple selection
Candy apples
Apple pâté de fruit
Spiced apple upside down cake
Chef's Recommendations
Dried apple rings  3.00

“A La Mode” Cupcake and Macaron  21.00
Assorted house made bite size cupcakes:
Chocolate, carrot, vanilla
Assorted house made macarons
Chef's Recommendations
Barista bar featuring assorted specialty coffee*:  10.00
Espresso, cappuccino, macchiato, latte
*1 Attendant required for every 25 guests @ 120.00/attendant,
maximum 50 guests

Cookies and Milk  18.00
Individual flavoured milk:
Strawberry, vanilla, coffee, chocolate, mocha
House baked cookies:
Chocolate chip, raisin-oatmeal, peanut butter, shortbread, biscotti

So Glad Those Meetings Are Over  18.00
Assorted spiced nuts
Mini peanut butter and jelly sandwiches
Flavoured popcorn
Candy bars

Health Nut Bar  18.00
Assorted nuts
Assorted dried fruits
Coconut water

Warm and Toasty  22.00
Hot chocolate bar, whipped cream, marshmallows, chocolate shavings
Hot spiced apple cider with cinnamon sticks
Pumpkin spiced loaf
Cranberry-walnut loaf
Cinnamon shortbread and chocolate biscotti

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themed breaks

Smooth Operator  18.00
Assorted seasonal fruit smoothies blended to your liking
*1 Attendant required for every 25 guests @ 50.00/hour, maximum 50 guests

Parfait Sil vous Plait  19.00
Greek yogurt with blueberry and granola
Honey yogurt with banana and walnuts
Yogurt with apple, cinnamon and butter streusel
Cottage cheese with pomegranate and mint

Snack Attack  18.00
Assorted flavor house kettle chips
Freshly popped popcorn and caramel corn
Yogurt covered pretzels and chocolate covered pretzels
Local bottled root beer

Build your own Trail Mix Bar  19.00
House made granola
Chocolate chips
Dried fruits and nuts
Assorted nuts

Raw Juice Bar  17.00
Selection of five seasonal freshly squeezed fruit and vegetable juice
*1 Attendant required for every 25 guests @ 50.00/hour, maximum 50 guests

A la Carte breaks!

- Assorted low fat mini muffins  42.00 per dozen
- House made honey-almond oat bars  36.00 per dozen
- Fruit brochettes with low fat yogurt dip  48.00 per dozen
- Assorted organic seasonal whole fruit basket  7.00 per person
- Assorted house baked cookies and biscotti  36.00 per dozen
- Bite size cupcakes  42.00 per dozen
- Mixed nuts  5.00 per pound
- House made kettle chips  4.00 per person

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**MEETINGS & EVENTS MENU**

**MORNING**

**MIDDAY**

**BREAKS**

**RECEPTION**

- passed hors d’oeuvres
- reception stations
- late night sweets
- late night comfort food

**DINNER**

**NEW & NOTABLE**

**BEVERAGE**

**HOTEL INFORMATION**

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**RECEPTION SELECTIONS**

**PASSED HORSES D’OEUVRES**

- Items priced per dozen
- 52.00 - 70.00

**LATE NIGHT SWEETS**

- 24.00 (select 8 items)

**RECEPTION STATION**

- 25 guests minimum
- 20.00 - 39.00

**LATE NIGHT COMFORT FOOD**

- 20.00 (select 3 items)

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**passed hors d’oeuvres**

*Items priced per dozen*

**Cold**

- Marinated bocconcini pearls and basil skewers with vine ripened tomato consommé  
  $52.00
- Tomato marshmallow with goat cheese snow, baby basil, extra virgin olive oil  
  $54.00
- Fresh burrata crostini with baby basil and marinated peppers  
  $54.00
- Savoury herb macarons with quince gelée and chicken liver mousse  
  $56.00
- Thai chicken salad with baby cilantro, black sesame seed in a curry cone  
  $54.00
- Smoked scallop with green apple and bacon vinaigrette, red shiso salt, baby cilantro  
  $60.00
- Classic tiger shrimp cocktail shooter, brandy Marie-Rose sauce with lemon confit  
  $58.00
- Blackened tuna tataki with wasabi aioli, pickled daikon radish  
  $58.00
- EDO’s assorted hand rolled sushi  
  $60.00
- Niagara prosciutto, grilled asparagus and Thunder Oak gouda wrap  
  $54.00
- Duck confit rillettes with fig jam on a sweet potato blini  
  $56.00
- Duck liver parfait, iced apple cider jelly, green apple, savoury biscotti  
  $58.00
- Smoked salmon pinwheel with crab, crème fraîche and salmon caviar  
  $58.00
- Beef tartar on almond and parmesan crisp with cranberry aioli  
  $60.00
- Basil watermelon confit with ricotta salata and mint seedling  
  $54.00
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<table>
<thead>
<tr>
<th>Items priced per dozen</th>
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</thead>
<tbody>
<tr>
<td><strong>Hot</strong></td>
</tr>
<tr>
<td>Tempura spicy tuna rolls with wasabi aioli and red shiso salt</td>
</tr>
<tr>
<td>Brie quiche, cranberry relish, chervil</td>
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<tr>
<td>Porcini mushroom and parmesan risotto balls, smoked basil salt</td>
</tr>
<tr>
<td>Crispy eggplant ravioli stuffed with goat cheese and black olive tapenade</td>
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<tr>
<td>Trevor’s vegetarian samosas</td>
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<tr>
<td>Mini mushroom and caramelized onion tart tatin, truffled goat cheese</td>
</tr>
<tr>
<td>Warm parmesan-basil and sea salt madeleines, tomato-fennel marmalade</td>
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<tr>
<td>Warm smoked maple salmon, sweet corn griddle cakes, horseradish sour cream, chopped chives</td>
</tr>
<tr>
<td>Seared Gaspé scallop with caramelized cauliflower, caper and raisin salsa, baby cilantro</td>
</tr>
<tr>
<td>Mini lobster pot pie, tarragon brioche crumbs</td>
</tr>
<tr>
<td>Jumbo lump crab popcorn, lemon-saffron aioli, bulls blood seedling</td>
</tr>
<tr>
<td>White coco bean bisque, Iberian chorizo salsa</td>
</tr>
<tr>
<td>Jerk spiced chicken satays, peanut sauce</td>
</tr>
<tr>
<td>Thai chicken and water chestnut lollipops</td>
</tr>
<tr>
<td>Mini pulled pork and Monterey Jack cheese quesadilla with pickled slaw</td>
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<tr>
<td>Mini brioche grilled cheese sandwich with house ham and Ontario aged cheddar</td>
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<tr>
<td>Chicken dim sum, ponzu and green onion sauce</td>
</tr>
<tr>
<td>Vegetarian dim sum, ponzu and green onion sauce</td>
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<tr>
<td>Deep fried mac and cheese squares</td>
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</tbody>
</table>
Minimum of 25 guests required unless otherwise specified.

The “Urban Spoon”  20.00
Organic crudités bar with assorted condiments:
Pita, organic multi grain baguette, organic whole bread loaves, Hummus, green goddess, lemon-artichoke, smoked goat cheese and white bean dips
Organic cucumber and mint juice sip
Quinoa salad, toasted seeds and green onion salad
Garbanzo bean cakes with chipotle aioli, garlic chips
Sea salt edamame

The Street Food  24.00
Marinated manchego cheese with black olives, green onion, pickled red pepper with marcona almonds
Crispy calamari with tartar sauce
Chicken and Monterey Jack cheese quesadilla
Quebec poutine with smoked cheese curd, red wine jus
Chorizo and chicken empanadas, chimichurri sauce
Grilled octopus salad with artichokes and kalamata olives
Panino Parmigiano

All Canadian Charcuterie and Cheese Bar  21.00
Niagara Artisanal cheese board with condiments:
Fresh grapes, assorted spiced nuts, quince paste, fig jam, walnut raisin crisps, fresh sliced baguette
Assorted Artisanal cold cut board:
House made pickled vegetables, pickled spiced red bell pepper, pear chutney, Ontario Artisanal flavoured mustard, grissini, herb flat bread

Chef’s Recommendations
Our wine director would be pleased to pair wines with this station. Additional charges will apply.

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Minimum of 25 guests required unless otherwise specified

**Hops, Malt and Barley  24.00**

"Using only four natural ingredients – spring water, malted barley, hops and yeast, Steam Whistle Beer has quickly become a local favourite. Named after the whistle signaling the end of the workday in the 1950’s, not only does this beer take us back to an era of progress and prosperity, it reminds us to enjoy the simpler things in life."

Pulled pork nachos and condiments:
Salsa, guacamole, cheese, sour cream
Crispy onion ring stacks
Mini beef sliders with jalapeño ketchup
Beer battered fish and chips
Mini chicken pot pies with toasted brioche crumbs and fresh tarragon
Spicy Buffalo wings, celery sticks, blue cheese dressing
Mini grilled Italian sausages on brioche loaf, caramelized onion, flavoured mustard
House made meatballs, marsala marinara sauce, fontina cheese, garlic bread

Chef’s Recommendations
Craft brewed beer  9.00

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Minimum of 25 guests required unless otherwise specified

**Champagne and Caviar Bar**  39.00

*Indulge yourself in a selection of decadent Caviar from across Canada served in style on ice with freshly prepared blini and traditional accompaniments.*

- Sustainable New Brunswick Acadian sturgeon caviar
- St. Jacobs trout caviar
- Buckwheat blini, brioche toast points
- Chopped eggs, capers, red onion, chives
- Great Lakes golden white fish caviar
- BC Keta salmon caviar
- Crème fraîche, sour cream

**Chef’s Recommendations**

Our wine director would be pleased to pair champagne/sparkling wines with this station. Additional charges will apply.

**Little Italy**  22.00

- Assorted focaccia, ciabatta, grissini, olive oil bread, extra virgin olive oil and aged balsamic vinegar
- Salumi misti:
  - Assorted salumi and olives
  - Burrata and mozzarella
  - Cheese tortellini with mushrooms and prosciutto
  - Grilled chicken cacciatora with chunky tomato sauce and fresh torn basil
  - Roasted red pepper and portobello lasagna

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Under the Sea  30.00
Seasonal selection of east and west coast shucked oysters on ice with traditional condiments of lemon, mignonette sauce, Tabasco and horseradish
Shrimp cocktail shooters with vodka and Marie-Rose sauce
Snow crab claws with cocktail sauce and tartar sauce
Green mussels with bacon and green apple vinaigrette

+ Enhancements*
Ice sculpture (pricing based on size and design)
Ahi tuna poke with lime-jalapeno-coconut relish  9.00
Bay scallop ceviche with baby cilantro and grapefruit gélee  5.00
Stone crab claws served with lemon saffron aioli  12.00
Nova Scotia lobsters (market price)  8.00
H.Hot smoked maple cured salmon fillet, fennel and citrus salad, crispy pita crisp, salsa verde

Carving Stations
Whole baked Ontario brie in brioche with cranberry and orange chutney (minimum 25 persons)  6.00
House made sausages served with sea salt soft pretzel buns, maple mustard and a celery apple slaw  8.00
Slow roasted beef tenderloin, assorted flavoured Kozlik’s mustards mini kaiser buns, crispy onion rings tower (450.00 each, serves 20)

+ Enhancements*
Whole roasted suckling pig with assorted flavoured Kozlik’s mustard and mini kaiser buns (800.00 each, serves 85)
Whole salt baked salmon with fennel and citrus slaw, pumpernickel crisp, lemon aïoli (425.00 each, serves 20)
Whole roasted bison tenderloin, soft pretzel rolls, house made pickled vegetables, béarnaise sauce (475.00 each, serves 20)
Hot maple smoked St. Jacobs bone in ham, green onion buttermilk biscuits, coleslaw, cranberry chutney (400.00 each, serves 35)

*1 Chef Attendant required for every 25 guests @ 50.00 /hour, maximum 50 guests

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# Late Night Sweets

Sweet table includes brewed Torrefazione Italia coffee and selection of “T” teas.

## Late Night Sweet Table

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Mini cupcakes (assorted flavours)</td>
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<tr>
<td>Caramel, chocolate fudge cakes</td>
<td></td>
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<tr>
<td>Almond frangipane with Grand Marnier cream</td>
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<tr>
<td>Tapioca pudding shots</td>
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<tr>
<td>Seasonal fruit skewer</td>
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<tr>
<td>Chocolate marquise with raspberry</td>
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<tr>
<td>Rice crispy pops</td>
<td></td>
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<tr>
<td>Marshmallow skewers</td>
<td></td>
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<tr>
<td>Macaron pyramid</td>
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<tr>
<td>Assorted cheesecake pops</td>
<td></td>
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<tr>
<td>Seasonal fruit tarts</td>
<td></td>
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<tr>
<td>Vanilla and maple pot de -crème</td>
<td></td>
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<tr>
<td>Spiced apple tarte and sweet mascarpone</td>
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<tr>
<td>Apricot linzers</td>
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<tr>
<td>Mini chocolate éclairs</td>
<td></td>
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<tr>
<td>Strawberry profiteroles</td>
<td></td>
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<tr>
<td>Lemon cream cakes and wild blueberry jam</td>
<td></td>
</tr>
<tr>
<td>Raspberry cones with vanilla cream</td>
<td></td>
</tr>
<tr>
<td>Mini strawberry cheesecake</td>
<td></td>
</tr>
<tr>
<td>Caramelized lemon tartlets</td>
<td></td>
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<tr>
<td>Butter tarts</td>
<td></td>
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<tr>
<td>Assorted chocolate bark</td>
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</tbody>
</table>

## Late Night Sweet Stations

### Candy Corner
- Classic hard and soft candies, caramel popcorn, candy bars
- + Enhancements*
  - Flavoured milk 6.00

### Cookie Jar
- Freshly baked cookies from the pastry shop:
  - Chocolate chunk with walnuts, pecan mudslides, peanut butter, oatmeal raisin, almond sablé
- + Enhancements*
  - Flavoured milk 6.00

### Ice Cream Sundae Bar
- 3 types of ice cream with assorted condiments
- + Enhancements*
  - Add a custom ice sculpture with specialty logo (prices upon request)

### Crépe Station*
- Made à la minute with toppings:
  - Cinnamon sugar, bananas foster, suzette, nutella, whipped cream and caramel sauce, house made flavoured seasonal ice cream
- + Enhancements*
  - Flavoured milk 6.00

### Macaron Tower*
- Choice of flavours (approximately 140 macarons)
  - Lemon, strawberry, raspberry, chocolate, guava, passionfruit, salted caramel, lavender, pistachio, hazelnut, mint
- Requires minimum 2 weeks’ notice

### Croquembouche
- Chocolate mousse or pastry filing
  - Approximately 100 profiteroles

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*1 Chef Attendant required for every 50 guests @ 40/hour, minimum 4 hours

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late night comfort food

20.00 (select up to three items)

- Crispy calamari with tartar sauce
- Chicken and Monterey Jack cheese quesadilla
- Mini croque monsieur sandwiches with apple and pommery mustard butter
- Quebec poutine with smoked cheese curd, traditional gravy
- Pulled pork nachos with traditional condiments
- Mini grilled cheese sandwiches on brioche with aged Ontario cheddar
- Crispy onion ring stacks
- Mini beef sliders with jalapeño ketchup
- Mini chicken pot pies with toasted brioche crumbs and fresh tarragon
- Mini grilled Italian sausages on brioche loaf with flavoured mustards and caramelized onion
- Individual sweet potato or Yukon gold fries, with house smoked ketchup

Sweet and Savoury Empanadas Station  16.00

- Warm sweet empanadas: quince paste and cream cheese hazelnut and chocolate
- Warm savoury empanadas: chorizo and chicken braised short rib with condiments of sour cream, chimichurri and pickled vegetables

Chicken Wings Station  18.00

- Molé, butter chicken, BBQ, or American spiced wings
- Crudites
- Blue cheese and ranch dips

6 Foot Long Sandwich Station  20.00

- Minimum 50 people
- Select up to 3:
  - Hickory smoked turkey
  - Rare roast beef
  - Smoked salmon
  - Portobello and parmesan
  - Corned beef

- 1 Chef Attendant required for every 35 guests
  @ 50/hour, minimum 4 hours

Bagel Bites Station  14.00

- Assorted mini bagels sandwiches:
  - Smoked salmon sandwiches with pickled red onion, caper aïoli and watercress
  - Hickory smoked turkey sandwich, cranberry aïoli and brie cheese
  - Rare roast beef, caramelized onions, Kozlik’s grainy mustard and horseradish mayo

Whole Baked Brie Station  12.00

- Minimum 50 people
- Warm Artisanal brie baked in brioche, served with cranberry sauce, dried fruits and spiced candied nuts

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dinner selections

plated dinner >

| 3 course Poultry and Vegetarian entrees | 80.00 |
| 3 course Fish, Shellfish entrees         | 87.00 |
| 3 course Beef, Pork and Lamb entrees     | 95.00 |
| 3 course Veal and Venison entrees        | 98.00 |

On-site choice of entrees - add 15.00
Add a fourth course to your dinner at 18.00

89.00 - 95.00

dinner buffet >

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plated dinner page 1

All plated dinners include brewed Torrefazione Italia coffee, selection of “T” teas, Artisanal breads and butter

Appetizer

Hot
- Ontario goat cheese fritter, shallot and blueberry marmalade, green apple julienne
- Warm wild mushroom and caramelized sweet onion tart tatin, truffled goat cheese, aged port wine glaze, baby mâche salad
- Parmesan crème brûlée, caramelized cherry tomato, prosciutto crisps
- Pan seared diver scallop with granny smith apple and double smoked bacon vinaigrette, celery heart salad
- Lobster and fennel parfait, tomato and vanilla broth
- Maple-pommyard mustard glazed Arctic char with caramelized cauliflower mousseline, caper-grenal raisin salsa
- Hot smoked salmon, sweet corn blini with shallot and leek fondue, fennel caviar cream

Cold
- Roasted organic baby heirloom beets with house made goat cheese yogurt, aged balsamic vinegar, baby basil, toasted pistachios
- Dungeness crab salad with crunchy fennel and frisée, grapefruit gelee, citrus dressing
- Smoked salmon and crab savoy, lime-dill créme fraiche, New Brunswick Acadan caviar
- Cauliflower panna cotta, chili marinated shrimp, herbed citrus salad
- Sweet garlic-chili tuna tartar, avocado and herbed citrus salad
- Duck liver parfait with iced cider gelee, radish and roasted vidalia onion salad, toasted mini brioche
- Country style pâte, house made pickled vegetables, grilled whole wheat ciabatta
- Foie gras torchon, Niagara stone fruit chutney, fleur de sel brioche (Add 5.00)

On-site choice of entrées Add 15.00
Fourth course Add 18.00

Soups
- Caramelized sweet onion soup with fino sherry, aged gruyère crouton
- Wild mushroom consommé with enoki mushrooms
- Roasted tomato and fennel bisque, fennel pollen, goat cheese, arugula pesto
- Curried sweet potato and coconut soup, raita
- Apple celery soup
- Green curry-lemongrass broth with smoked chicken, shiitake mushrooms and coriander chutney
- Dungeness crab and juniper berry chowder, green onion and parmesan cheese biscuit

Salads
- Baby arugula endive and radicchio salad with avocado, ricotta salata and white balsamic vinaigrette
- Baby spinach salad with green apple, roasted candy cane beets and fresh goat cheese
- Heirloom tomato salad with fresh baby basil, red onion, shaved truffled pecorino cheese, sherry vinaigrette
- Roasted Bosc pear with frisée and watercress salad, Quebec blue cheese and champagne vinaigrette

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plated dinner page 2

Entrées (select one)

From the garden
Herb and ricotta ravioli, grilled artichokes, cured kalamata olives, rosemary jus
Curried lentil and garbanzo bean ragoût, grilled paneer, crispy shallots
Wild mushroom risotto, baby arugula and tomato confit, aged Thunder Oak gouda

From the sea
Crispy skin arctic char, tomato confit, lemon-thyme risotto
Grilled sea bass, edamame and double smoked bacon ragoût, crispy leeks, pinot noir jus
Red shiso and seaweed crusted black cod, lemongrass scented jasmine rice, garlic roasted bok choy, Szechuan jus
Seared jumbo shrimp a la plancha, fennel and oven dried tomato risotto, orange-saffron nage
Oven roasted halibut, creamy rosemary-parmesan polenta, grilled broccoli, olive-caper and baby basil relish
Grilled diver scallops with white bean and chorizo stew, spice saffron nage
Seabream with baby fennel confit, orange oil emulsion, zucchini caponata
Slow roasted salmon with maple-pommery mustard glaze, leek and potato hash brown, tarragon beurre blanc

From the farm
Chicken supreme, Israeli couscous, green onion, cranberry and red wine jus
Maple-pommery mustard roasted chicken suprême, herbed mushroom ragoût, panfried goat cheese polenta, sundried tomato and olive relish
Herb crusted chicken suprême, parsnip puree, crispy shallots, truffled brussels sprouts, grilled king mushroom, herb oil
Roasted King City farmed Muscovy duck breast, duck leg confit Parmentier, braised red cabbage, bing cherry infusion
Braised boneless beef short ribs, green lentil du puy ragoût, carrot vichy, pommery mustard sauce
Sea salt and black pepper basted beef tenderloin, anna potato, haricots verts, green peppercorn jus
Slow roasted Berkshire pork loin, caramelized apple, braised red cabbage, cider jus
Grilled Provimi veal chop, fig confit, grilled king mushroom, lemon-ricotta gnocchi, fig jus
Ontario lamb chops with Provence ratatouille and grilled artichokes with aged truffled balsamic glaze
Rib eye tournedos with boulangère potatoes, grilled asparagus shallot confit jus

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### Dessert (select one)

- **Chocolate praline torte, toasted pine nuts, port mousse, citrus confit, port reduction**
- **Dark chocolate fondant, blackcurrant sorbet, pistachio dust**

**Unbold profiterole ice cream trio:**
- Salted toffee, chocolate orange conffit, raspberry crunch, chocolate Devonshire sauce
- Raspberry macaron tart, vanilla panna cotta, raspberry caramel (gluten free)
- Tiramisu martini, mocha gelato, chocolate pistachio cantucci di prato
- Coconut Bavarian cream, Grand Marnier créme legere, caramel pears
- Caramelized pear Pavlova, vanilla brûlée, cointreau chantilly
- Mascarpone cheesecake with roasted figs and caramelized almonds
- Raspberry chocolate tart, raspberry tuille and crème chantilly
- Spiced apple walnut cake, citrus and whisky crème chiboustè, toasted marshmallow ice cream
- Chocolate grand cru torte with toasted hazelnut and passion fruit caramel
- Almond marjolaine with bittersweet chocolate sauce (gluten free)
- Chocolate Chanel cake, caramelized hazelnut streusel and Irish whiskey caramel (gluten free)
- Raspberry chocolate tart, raspberry tuille and crème chantilly
- Spiced apple walnut cake, citrus and whisky crème chiboustè, toasted marshmallow ice cream
- Chocolate grand cru torte with toasted hazelnut and passion fruit caramel
- Almond marjolaine with bittersweet chocolate sauce (gluten free)
- Chocolate Chanel cake, caramelized hazelnut streusel and Irish whiskey caramel (gluten free)

### Chef's Recommendations

**Flavoured butter selection: (select one)**
- Garlic-rosemary butter
- Parmesan cheese-basil butter
- Jalapeno-cilantro lime butter
- Truffle-chive butter

**Spreads and dips for your table: (select one)**
- Smoked goat cheese and white bean, extra virgin olive oil and fresh cracked pepper
- Artichoke and lemon, aged balsamic
- Olive tapenade with roasted garlic
- Maple roasted butternut squash and ginger

- One selection 3.00
- Two selections 5.00
- Three selections 7.00

**Intermezzo course**
- Add 7.00
- Heirloom tomato, basil and aged balsamic sorbet
- Passion fruit raspberry sorbet, candied rose petals
- Ice-wine sorbet
- Lavender-red wine sorbet

### Artisanal cheese selection:

- Warm bleu bénédictrin “pain perdu”, salted apple cider caramel, roasted Bosc pear 12.00
- Saint-Honoré triple crème cheese, pickled king mushroom, honey comb, candied pecans 16.00
- Grey owl ashed goat cheese, grilled white asparagus, sliced almonds, cherry glaze 14.00
- Tête-de-moine cheese with warm potato and leek salad, bacon powder, pistachio oil 14.00
- Comté and Ontario prosciutto terrine, endive and candied walnut salad, champagne vinaigrette 12.00

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All dinner buffets include brewed Torrefazione Italia coffee and selection of "T" teas

**Canada’s Roots 89.00**
- Savoury commeal bread
- Chestnut soup, dried apple and herb relish
- Smoked trout, maple candied salmon belly and smoked white fish platter
- Wild rice salad with dried fruits and nuts
- Smoked duck breast salad with apple, cranberry and spiced pumpkin seeds
- Honey glazed quail with sweet potato hash
- Cedar planked maple glazed arctic char
- Roasted bison short ribs, sweet corn and northern white bean succotash
- Cider braised cabbage
- Blueberry cobbler
- Rye whiskey and walnut cheesecake
- Dark chocolate marquise, Saskatoon berry jam
- Birch syrup pecan tart
- Roasted Indian corn pudding pot-de-crème

**Chef’s Recommendations**
- Mini cranberry cakes, maple cream  4.00
- Fried pumpkin bread, wild flower honey  4.00

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**The Orient Express 95.00**
Dashi-miso soup with braised daikon and enoki mushrooms
Green papaya and Szechuan duck salad, baby cilantro chutney
Marinated spicy tuna summer rolls, peanut sauce
Crunchy vegetable Vietnamese rolls, sweet chili sauce
**Dim sum bar**: Potstickers, siu mai, char siu, spring rolls, hargow with assorted sauces and condiments
Assorted sushi and California rolls with sauce and condiments
Braised sweet and sour pork belly with fried rice
Vegetarian pad Thai
Miso glazed black cod, lemongrass scented jasmine rice, garlic baby bok choy, black sesame seed
Prawn red curry with bean sprouts and cilantro
Matcha green tea mousse
Dragon cookies
Watermelon jelly with toasted coconut
Mango tapioca pudding
Ginger almond cake, milk chocolate chantilly
Asian fruit salad with acai and ginger syrup

Chef’s Recommendations
Banana-nut cake 4.00

**Under the Olive Tree 85.00**
First press olive oil and aged balsamic vinegar, assorted flat breads, fresh pita
**Assorted dips**: Tabbouleh, fattouch, babaganoush, hummus, tzatziki, pita crisps
Marinated labneh cheese with za’atar
Falafel and stuffed vine leaves
Grilled octopus salad with almonds, baby arugula and Jerez vinegar
Greek farro salad
Moroccan vegetable tagine
Spinach and cheese tortellini, sundried tomatoes, arugula pesto
Plancha seared chicken, eggplant caponata
Lamb sausage with chickpeas and lentil harissa stew
Grilled Italian branzino, lemon olive oil
**Arabic sweet delights**: Baklava, assorted whole fruit display, dried fruit platter, assorted mixed nuts
Greek yogurt pomegranate panna cotta
Makrout and coconut sablé cookies
Pistachio stuffed dates with orange blossom and cinnamon

Chef’s Recommendations
Om Ali (Egyptian bread pudding) 5.00


**Indian Spice Market** 92.00

- Chai tea made with Indian spices and milk
- Naan and paratha bread
- Mulligatawny soup
- Spicy and sour chickpea salad with tomato and cilantro
- Cumin roasted sweet potato and nut salad with dried fruit
- Spinach salad, fried shallots, honey yogurt dressing
- Butter chicken
- Tandoori paneer
- Lamb biryani
- Hand made vegetable and meat samosas, mango-tamarind sauce
- Shrimp curry with house made raita and pappadum
- Lentil and cauliflower curry
- Indian rice with saffron, sultana golden raisins, toasted cashews
- Coconut rice pudding
- Mango mousse
- Carrot halva
- Rasgulla and gulab jamun

**Chef's Recommendations**

- Tandoori roti bread 4.00

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**Power without Flour (Gluten free buffet)**  88.00

- Wild mushroom bisque
- Three quinoa salad with toasted almonds, dried cranberries, feta cheese and green onion, fresh herb pesto
- Baby heirloom beet, arugula and endive salad with Quebec bleu Elizabeth cheese, champagne vinaigrette
- Glass noodle salad with rare seared ahi tuna, edamame, black sesame seeds and baby cilantro
- Grilled zucchini, tomato and onion salad with ricotta salata
- Marinated artichoke heart and vine ripened cherry tomato salad, cured black olives, baby basil, aged balsamic vinegar and first press olive oil
- Saffron risotto with grilled tiger shrimp, mussels and green peas, parmesan cheese and fresh basil
- Seared salmon, chickpea, tomato and shaved fennel salad, citrus and sunflower seed relish
- Seaweed crusted halibut, lemongrass scented basmati rice and roasted baby bok choy
- Lemon-garlic grilled chicken suprême, lentil and Indian style wild rice
- Almond marjolaine
- Passion fruit panna cotta
- Blueberry and pistachio chocolate bark
- Lemon cream Pavlova

**Chef’s Recommendations**

- Garlic confit stuffed lamb saddle, Provençale ratatouille, rosemary jus  15.00
- Apple cider gelée, clementine sorbet  6.00

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new & notable

family style menu >
93.00

.tapas style menu >
98.00

à la carte >
150 guests maximum 150.00

pop-up restaurant concept >
150 guests maximum

all new & cool selections include: Torrefazione Italia coffee and Tea Leaves tea

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family style menu

Give your guests the selection and benefit of a buffet along with the comfort and convenience of a sit-down dinner. Platters of each dish are served at the tables, help yourself and pass the food to your neighbour! It's a warm family dinner all together, just like home.

All family style dinners include brewed Torrefazione Italia coffee, selection of "T" teas, Artisanal breads and butter

98.00

Appetizer / Soup (select three)

| Caramelized sweet onion velouté with fino sherry, aged gruyère crouton |
| Green curry-lemongrass broth with smoked chicken, shitake mushrooms, coriander chutney |
| Dungeness crab and juniper berry chowder, green onion and potato-parmesan cheese biscuits |
| Baby spinach salad with green apple, roasted baby heirloom beets and goat cheese, cider dressing |
| Vine ripened tomato salad with baby basil, red onion, shaved truffled pecorino cheese, sherry vinaigrette |
| Grilled vegetable and Niagara salumi antipasti board with assorted breads |
| Smoked trout Waldorf salad with cranberry and pickled fennel |
| Quinoa and King City farmed smoked duck salad with dehydrated pomegranate seeds and green onion |

Entrées (select three)

| Steak frites - grilled Ontario prime beef strip loin, house fries, glazed green beans with toasted almonds and crispy shallots, béarnaise sauce |
| Honey-cumin roasted St. Jacob's pork loin, roasted organic carrots and maple roasted sweet potatoes |
| Provençale Ontario lamb chops, provençale ratatouille, roasted garlic and first press olive oil fork mashed potatoes |
| Honey-pommery mustard roasted chicken breast, herb and sundried tomato polenta cakes, grilled rapini, pinot noir jus |
| Cedar planked roasted salmon, green lentil du puy ragout with double smoked bacon, asparagus, lemon beurre blanc |
| Pan seared smoked paprika jumbo shrimp, saffron and chorizo risotto with sweet peas, braised fennel, herb oil |
| Ricotta and spinach tortellini, creamy leeks, roasted mushrooms, basil pesto |
| Sweet chili marinated tofu pad Thai, green onion and black sesame seeds |

Desserts (select three)

| Gâteau St. Honoré |
| Tropical fruit tart with passion fruit and caramelized bananas |
| Chocolate torte praline, milk chocolate chantilly, cocoa nib crunch |
| Seasonal fruit trifle, Grand Marnier cream, toasted almonds |
| Caramel cream filled donuts, pecan sugar |
| Double chocolate cake, vanilla bean salted caramel ganache |
| Apple and almond frangipane tart, lemon verbena caramel |
| Caramelized pear Pavlova, vanilla brûlée, cointreau chantilly |

Fourth course to add 18.00

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tapas style menu

More a style of eating rather than a form of cooking, tapas is all about sociability. People of a like mind talking and drinking in a relaxed atmosphere while nibbling away on little bites of intense flavour. Keep it simple or make it as complicated as you like but whichever way you prefer it, tapas is best served with an early evening drink among friends and lively company.

All family style dinners include brewed Torrefazione Italia coffee, selection of “T” teas, Artisanal breads and butter

98.00

Appetizer / Soup (select five)

Marinated manchego cheese with black olives, green onions, pickled red peppers with marcona almonds

Meze table with tabbouleh, fattoush, babaganoush, hummus, tzatziki, marinated labneh cheese with za’atar, pita crisps and flat bread

Marinated octopus salad with kalamata olives, pickled peppers and grilled artichokes

Garbanzo bean and grilled chorizo salad, Jerez vinaigrette

Five bean salad with marinated anchovies, baby arugula and tomato confit

Tuna escabeche with pickled fennel and citrus salad

Grilled mushroom salad with cabrales blue cheese and aged balsamic vinegar

Lobster ceviche

Dim sum: Pot sticker, siu mai, char siu, spring rolls, har gow with assorted sauces and condiments

Entrées (select five)

Spanish style meatballs with spicy sofrito sauce

Sweet and sour glazed baby back ribs

Garlic shrimp à la plancha, sundried tomato and roast garlic aioli

Smoked goat cheese and lamb empanadas, chimichurri sauce

Mixed grilled sausages with marinated roasted peppers, dried figs, prunes and assorted Kozlik’s mustards

PEI black mussels marinière, white wine and shallots

Salt cod and potato cakes, lemon-caper aioli

Tortilla española with grilled potato and prosciutto

Desserts (select three)

Almond cakes with coconut and lemon

Rice pudding

Turrón

Crema catalana

Spiced pine nut fritters with wild flower honey

Dark chocolate tarts, dulce de leche glaze

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Would you like a wider choice of menu options to offer your guests? As individual tastes differ, this à La Carte menu will allow your guests to be in control of their dinner selection. There's something delicious for all palates!

All à la carte dinners include brewed Torrefazione Italia coffee, selection of "T" teas, Artisanal breads and butter.

Maximum of 150 guests

Ontario Terroir  150.00

Appetizer (select three)
- Parmesan crème brûlée, caramelized cherry tomato, prosciutto crisps
- Warm wild mushroom and caramelized sweet onion tart tatin, Ontario truffled goat cheese, aged port wine glaze, baby mâche salad
- Roasted organic Cookstown baby heirloom beets with house made goat cheese yogurt, aged balsamic vinegar, baby basil, toasted pistacio
- King City farmed duck liver parfait with iced cider gelée, radish and roasted vidalia onion salad, toasted mini brioche
- Ontario venison carpaccio, crisp apple and beef salad, Kozlik's mustard, honey-walnut vinaigrette
- Northern woods wild mushroom consommé, oxtail and Thunder Oak gouda ravioli

Entrées (select three)
- Berkshire pork loin, caramelized apple, braised red cabbage, cider jus
- Sea salt and black pepper basted beef tenderloin, haricots verts and anna potatoes, green peppercorn jus
- Maple-pommery mustard roasted chicken suprême, haricots verts and honey mushroom ragoût, goat cheese and sundried tomato polenta, micro arugula
- Slow roasted organic arctic char, creamy leek and potato "risotto", lemon-thyme chicken jus
- Oven roasted halibut, creamy rosemary-parmesan polenta, grilled broccoliini and olive caper and baby basil relish, roasted heirloom cherry tomatoes
- Herb and mushroom ravioli, tomato confit, grilled stuffed artichokes, rosemary nage

Dessert (select three)
- Mascarpone cheesecake with roasted figs and caramelized almonds
- Raspberry chocolate tart, raspberry tuile and crème chantilly
- Raspberry macaron tart, vanilla panna cotta, raspberry caramel
- Unbold ice cream trio: Salted toffee, chocolate-orange confit, raspberry crunch, chocolate Devonshire sauce
Flavours of the World  150.00

Appetizer (select three)

Dungeness crab salad, crunchy fennel and frisée salad, grapefruit gelée, citrus dressing
Sweet garlic-chili tuna tartar, avocado terrine, black sesame seed, ponzu emulsion, taro chips
Green curry-lemongrass broth with smoked chicken, shitake mushrooms, coriander chutney
Cauliflower panna cotta, house smoked salmon, lemon relish, baby herb salad

Entrées (select three)

Red shiso and seaweed crusted black cod, lemongrass scented jasmine rice, garlic roasted bok choy, Szechuan jus
Seared jumbo shrimp a la plancha, fennel and oven dried tomato risotto, orange-saffron nage
Grilled diver scallops with white bean and chorizo stew, spice saffron nage
Braised boneless beef short rib, green lentil du puy ragoût, carrots vichy, pommery-mustard sauce
Ontario lamb chops with Provençale ratatouille and grilled artichokes with aged truffled balsamic glaze
Curried lentil and garbanzo bean ragoût, grilled paneer, crispy shallots

Sweets (select three)

Chocolate grande cru torte with toasted hazelnuts and passion fruit caramel
Spiced apple walnut cake, citrus and whisky crème chiboustes toasted marshmallow ice cream
Dark chocolate fondant, blackcurrant sorbet, pistachio dust
Caramelized pear Pavlova, Grand Marnier crème légere, caramel pears

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Catch it while you can! Why go off site when we can bring the restaurant to you? Expect the evening to entice your senses and palate and offer a new exciting dining experience that is fun, intriguing and unique.

Minimum of 30 guests with a maximum of 150 guests

Each pop up restaurant concept will include:
- Table-side orders for each course
- Custom menu card
- Custom table-side wine selection
- Themed music
- Mood lighting
- Restaurant style seating options
- Maitre’d to seat your guests
- To further enhance your experience speak to your catering manager for entertainment and décor options including linens, florals and furniture.

Le Bistro 135.00
Warm baguettes with garlic rosemary butter

Appetizer (select three)
- Country style pâté, house made pickled vegetables, grilled whole wheat ciabatta
- Caramelized sweet onion velouté with fino sherry, aged gruyère crouton
- House applewood smoked salmon rillette, lemon and dill aïoli
- Braised leek with shallot and champagne vinaigrette
- Ontario beef tenderloin tartar, crispy capers and grilled baguette

Entrées (select three)
- Chicken suprême coq-au-vin, Lyonnaise potatoes
- Veal blanquette with glazed pearl onion and button mushrooms, rice pilaf
- Grilled snapper with Provençale ratatouille and grilled lemon
- PEI mussel marinière, shallots and white wine cream sauce

Dessert (select three)
- Mille-feuille, vanilla sauce
- Salted caramel rice pudding
- White chocolate pot-de-crème
- Opera chocolate cake
- Seasonal fruit tart

+ Enhancements
- French cheese tasting 14.00

Also consider...
- Signature champagne cocktail
- Entertainment and themed décor

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pop-up restaurant concept

**Italian Trattoria @ Vinci  135.00**

Artisanal breads with extra virgin olive oil and balsamic vinegar

**Appetizer (select three)**
- Minestrone soup with acini di pepe
- Sicilian orange and Belgian endive salad, sweet onion and medjool dates, fresh mint
- Local burrata, torn basil, aged balsamic vinegar glaze, sea salt
- Grilled artichoke hearts, cured black olive and shaved ricotta salata salad
- Prosciutto di Parma, watercress shaved pear and parmesan

**Entrées (select three)**
- Grilled cornish hen, creamy lemon-ricotta polenta, sherry tomato confit salsa
- Pan seared branzino with cannellini bean and rosemary ragoût
- Wild mushroom risotto, baby arugula, tomato confit and garlic chips
- Tagliatelle with marinated Sicilian tomatoes, marinated bocconcini, baby basil
- Grilled pork loin, sautéed greens, toasted pine nuts, golden raisins

**Sweets (select three)**
- Amaretto crème caramel
- Torta caprese
- Biscotti misti
- Vanilla panna cotta with berry compote
- Chocolate pistachio bombonni
- Seasonal fruit tart

**The Fat Chef Gastro Pub  115.00**

**Appetizer (select three)**
- Potato and ale soup, garlic sour cream, chili oil
- Artisanal charcuterie board with daily gastro condiments
- Beet, butter lettuce and grapefruit salad, Ontario goat cheese, sherry dressing
- Fish cakes, celery root remoulade, lemon aioli
- Aged cheddar and caramelized sweet onion dip, toasted bagel chips

**Entrées (select three)**
- Braised short rib poutine, smoked cheese curd, red wine gravy
- Angus burger, fresh cut fries, house spicy ketchup and condiments
- Beer battered cod n’ chips, tartar sauce, radish coleslaw
- Grilled salmon, cauliflower pureé, apple and fennel salad
- Wild mushroom pot pie, pearl onion, baby spinach salad, truffle vinaigrette

**Sweets (select three)**
- Lemon curd tart
- Butterscotch verrine milk caramel, fleur de sel
- Sticky toffee pudding
- Quadruple chocolate tower
- Pear and stilton cheesecake with salted caramel
- Warm chocolate cookies

**+ Enhancements**
- Local brewed beer on tap
- Personalized chef’s hot sauce bottles for sale
- Pub style seating at high top tables and bar stools
- A pool table / dart boards
- Plasma TV’s showing your favourite sporting event

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Our culinary team is committed in supporting the use of sustainable and local products. Menu prices are per drink (unless otherwise noted) and exclusive of 13% HST, 12.5% service charge and 9.5% administration fee. Service charge and administration fee also subject to 13% HST.
## Bar Selections

### Pricing on consumption

<table>
<thead>
<tr>
<th>Deluxe (1.25 oz)</th>
<th>Hosted bar</th>
<th>Non-hosted bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vodka</td>
<td>10.00</td>
<td>14.00</td>
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<tr>
<td>Gin</td>
<td>Absolut</td>
<td>Tanqueray</td>
</tr>
<tr>
<td>Rum</td>
<td>Bacardi Superior</td>
<td>Wisers Deluxe</td>
</tr>
<tr>
<td>Rye</td>
<td>Johnny Walker Red Label</td>
<td>Jack Daniels</td>
</tr>
<tr>
<td>Scotch</td>
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<td>El Jimador</td>
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<tr>
<td>Bourbon</td>
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<td></td>
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<tr>
<td>Tequila</td>
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</tbody>
</table>

### Premium Select (1.25 oz)

| Vodka | Grey Goose | 15.00 | 20.00 |
| Gin | Hendricks | | |
| Rum | Bacardi 8 | Crown Royal | |
| Rye | Johnnie Walker Black | | |
| Scotch | Glenfiddich 12 year | Woodford reserve | |
| Single Malt Scotch | | | |
| Bourbon | | | |
| Tequila | | | |

### Cognac

| Remy Martin VSOP | 17.00 | 23.00 |
| Remy Martin XO | 42.00 | 58.00 |

### Sherry Aperitif (200)

| Liqueurs | 12.00 | 16.00 |
| Craft beer | 12.00 | 16.00 |
| Imported beer | 10.00 | 14.00 |
| Domestics beer | 10.00 | 14.00 |
| House wine | 9.00 | 12.00 |
| | priced per bottle | 14.00 per glass |

### Soft drinks

| | 6.50 | 9.00 |
| | Juices | 6.50 | 9.00 |
| | Large still or sparkling water | 10.00 | --- |
| | Small still or sparkling water | 6.50 | 9.00 |
| | Coffee/tea | 6.50 | 9.00 |

### Hosted Bar

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### Non-hosted Bar

Prices are per drink (unless otherwise noted) and inclusive of 13% HST, 12.5% service charge, and 9.5% administration fee. A cashier fee is applicable per 100 guests @ $30.00 per hour, minimum of 4 hours.

### Barista Bar*

10.00 per person

*Featuring a selection of coffees including: Espresso, cappuccino, latte and macchiato

### Specialty Tea Cart

8.50 per person

A selection of loose "Tea Squared" Teas including: White, black, oolong, rooibos, fruit, green and herbal teas

Tea Squared brings you the most uncompromising quality of super-premium full leaf teas

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bar enhancements

Be on the cutting edge of the cocktail scene...

**Stations***

*1 bartender required for every 50 guests @ 200.00 per attendant

**Caesar station** 16.00
Vodka, clamato, house clamato and condiments of bacon, horseradish, celery, shrimps, spicy long beans and pickles

**Barrel Aged Cocktail** 14.00
Niagara cherry infused Manhattan aged to perfection in boutique barrels. Garnished with house-made sweet pickled cherries

**Martini station deluxe / premium select** 14.00 / 18.00
Select up to 4 of the following:
Bellini martini, melon martini, dirty martini, chocolate martini, apple martini, lychee martini, French martini, cosmoopolitan

**Beer!** 10.00
Beer-tender will have a display of 6 - 10 Artisanal beer options each with a different style of beer: Pilsner, heffevisen, bock, stout, lager, pale ale, IPA, trapist, Belgium triple, porter, cask ale

**Yorkville barista bar*** 14.00
Gourmet coffee, flavoured Italian syrups, shaved chocolate, whipped cream
With a selection of Sambuca, Baileys, Kahlua

*1 barista required for every 50 guests @ 120.00 per attendant

**Signature Drinks** 12.00
Start the evening off right... Welcome your guests with butler passed cocktails.

**SPRING AND SUMMER**

**Watermelon mojito**
White rum, smashed watermelon, mint leaves and minted simple syrup topped with soda

**Lavender mimosa**
Prosecco, fresh grapefruit juice, lavender infused syrup

**FALL AND WINTER**

**Autumn gold**
Spiced rum and pear purée shaken over ice and topped with apple juice and a touch of Prosecco

**Apple and gingerbeer collins**
Vodka or gin, with apple juice, ginger beer and a pinch of nutmeg

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## Wine List

### White

<table>
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<tr>
<th>Wine Type</th>
<th>Wine Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>Chardonnay</td>
<td>Peller Estates Family Select Chardonnay VQA</td>
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<tr>
<td></td>
<td>Vineland Chardonnay</td>
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<tr>
<td></td>
<td>Rodney Strong Chardonnay</td>
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<td></td>
<td>Louis Latour Bourgogne Chardonnay</td>
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<td>Grayson Chardonnay</td>
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### Riesling

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<tr>
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<td>Thirty Bench Riesling</td>
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### Pinot Grigio and Pinot Gris

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<td></td>
<td>Matto Pinot Grigio Veneto IGT</td>
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<td></td>
<td>Forichir Pinot Grigio Lamis Friuli DOC</td>
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### Sauvignon Blanc

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<td>Trius Sauvignon Blanc VQA</td>
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<td></td>
<td>Woolshed Sauvignon Blanc Victoria Australia</td>
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<td></td>
<td>Oyster Bay Sauvignon Blanc New Zealand</td>
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### Red

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<td>Pinot Noir</td>
<td>Mission Hill Bin 88 Pinot Noir</td>
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<td></td>
<td>Oyster Bay Pinot Noir New Zealand</td>
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<td></td>
<td>Belle Glos Meiommi Pinot Noir</td>
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### Merlot

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Stimson Merlot Columbia Valley</td>
<td>$51.00</td>
</tr>
<tr>
<td></td>
<td>Rodney Strong Merlot</td>
<td>$57.00</td>
</tr>
</tbody>
</table>

### Malbec

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Bodegas Carelli Latitude 34 Malbec Argentina</td>
<td>$50.00</td>
</tr>
<tr>
<td></td>
<td>Fina Agostino Reserva Malbec Mendoza Argentina</td>
<td>$59.00</td>
</tr>
</tbody>
</table>

### Shiraz/Syrah

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Hunt Shiraz South Australia</td>
<td>$50.00</td>
</tr>
<tr>
<td></td>
<td>Jaboulet Paralleie 45 Cotes-du-Rhone</td>
<td>$56.00</td>
</tr>
<tr>
<td></td>
<td>Jean Luc Colombo Cotes Du Rhone Les Abeilles</td>
<td>$58.00</td>
</tr>
</tbody>
</table>

### Sparkling/Champagne

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Giusti Rosalia Prosecco DOC</td>
<td>$51.00</td>
</tr>
<tr>
<td></td>
<td>Hi Prosecco</td>
<td>$51.00</td>
</tr>
<tr>
<td></td>
<td>Piper Hiedsieck Brut</td>
<td>$120.00</td>
</tr>
<tr>
<td></td>
<td>Perrier Jouet Grand Brut Champagne</td>
<td>$140.00</td>
</tr>
</tbody>
</table>

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Our culinary team is committed in supporting the use of sustainable and local products. Menu prices are per drink (unless otherwise noted) and exclusive of 13% HST, 12.5% service charge and 9.5% administration fee. Service charge and administration fee also subject to 13% HST.
coffee & tea

Torrefazione Italia Coffee
PISA BLEND™

This well-balanced blend has a rich aroma, smooth velvety texture and delicious, nutty flavor.

Celebrate your coffee through the rich experience of Italian artistry, tradition and sophistication with Torrefazione Italia premium coffee.

In Italian, Torrefazione means place where coffee is roasted. ‘Italia’ refers to the origin, in this case Italy. Torrefazione Italia’s logo represents its Italian heritage.

The Italian flag is in the background and a griffon is in the center. The griffon, a mythological creature with the forebody of an eagle and the hind of a lion, is the city symbol of Perugia, the hometown of Torrefazione Italia founder.

Since first roasting our coffee in Seattle in 1986, we have provided coffee to an ever-growing audience of coffee lovers who prefer our full-bodied and intensely flavorful coffee to all others.

Our rich and authentic roasting style and expert blending create a coffee experience that is truly unforgettable. Torrefazione Italia coffees are smooth and well-balanced while still offering a variety of character.

Tea Leaves Tea

T embodies our freedom to choose the very best for ourselves. Through the act of making a cup of tea and taking a moment to appreciate its aroma before taking a sip, we learn to value the simple luxuries of life. By recognizing art and beauty in everyday life, we are in harmony with our world and discover that peace can be found in a teacup.

GREEN TEAS
Green tea has a more subtle, delicate flavor and has only 1/5 of the caffeine of coffee and is said to be medicinally beneficial.
  
Floral jasmine
Health & well-being green

BLACK TEAS
Black tea is grown in China, India, Sri Lanka and Africa, and is the most common type of tea in the western world. The leaves range in color from brown to black, often with golden or silver tips. The bright copper liquor has a full, round aroma and a flavor ranging from malty to flowery.

English breakfast
Decaf English breakfast - co2 processed
Imperial earl grey

HERBAL INFUSIONS (no caffeine)
A collection of herbs, flowers, fruits, berries or spices from around the world. Herbal infusions are naturally caffeine-free.

Chamomile flowers (from Egypt)
Organic peppermint leaves

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menu pricing
Menu selections and all other details of your event(s) are to be finalized a minimum of three (3) weeks in advance in order to guarantee availability.
A 12.5% service charge and a 9.5% administration fee will be applied on all food, beverage and room rental fees.
13% Harmonized sales tax (HST) applies on food, beverage, service charge and administration fee.
All government tax rates are subject to change, and will be applied in strict accordance with tax regulations on all charges.
No food or beverage of any kind can be brought into the hotel by the patron without the written permission of the hotel and is subject to such service and/or labour charges deemed necessary by the hotel.
We are pleased to offer your guests a choice of two entrees when serving a three or four course dinner. Orders will be taken tableside the evening of your event. The price per person will reflect the higher priced entree selection listed, plus an additional service fee.

special meals
The hotel will gladly provide special meals for guests with dietary needs not met by the event menu, including but not limited to vegan, vegetarian and specific food allergies. Guests may choose a children's menus for those under 12 years of age.

labour charges
Should additional labour be required, charges are as follows:
Chef @ $50.00 per hour (minimum 4 hours)
Server/Bartender @ $50.00 per hour (minimum 4 hours)
Barista @ $30.00 per hour (minimum 4 hours)
Cashier @ $30.00 per hour (minimum 4 hours)

guest guarantee
The catering department will require the guaranteed number for your event 72 hours (3 business days, Monday through Friday, excluding holidays), prior to the function.
If you are hosting a social or kosher event the catering department will require the guaranteed number for your event (5) business days prior to the event.
A 5% allowance in food preparation over the guaranteed number will be given on all events with 100 people or more. Final charges will be based on the guaranteed number of attendees (or the number of persons for which the event was originally booked, if no guaranteed number is provided) or the total number served, whichever is greater.
lIquor laws
Ontario Liquor Laws permit the service of liquor from 11:00 a.m. to 2:00 a.m., at which time all entertainment should cease in order to clear the event space by 2:30 a.m.

socan & resound fees
A fee is paid to the Society of Composers, Authors and Music Publishers of Canada (SOCAN) and (REOUND) for your right to use music which is copyright. This fee varies depending on the room capacity.

rental charges
Rental charges apply to all rooms. The Hotel reserves the right to charge a service fee for set-up of rooms with extraordinary requirements. A 22% administration fee applies to all room rental charges.

signage
No signage of any kind is permitted in the lobby of the hotel. Signage can be used outside meeting rooms. The hotel reserves the right to remove signage which is deemed inappropriate.

parking
The Four Seasons Hotel Toronto offers valet parking at a daily rate of $40.00 or overnight rate of $50.00 per vehicle (includes HST). Should you wish to cover the cost of valet parking for your event guests, a reduced rate of $30.00 or $40.00 overnight (includes HST).

electrical power
Please submit a complete list of your requirements prior to arrival. Additional power sources may be rented through the hotel.

access to meeting room
Vendor information
A receiving dock provides access to a service elevator for delivering materials to and from meeting rooms.

All vendors will use loading dock off of Scollard St. Once trucks are emptied at the loading dock, they are to be moved IMMEDIATELY and parked elsewhere. The Hotel is not responsible for tickets issued for illegal parking. Should you wish to park in hotel valet parking the clearance is 8’10”. Regular Valet parking rates would apply. Access to the Hotel is through Scollard St. receiving dock and must be pre-arranged with the catering manager handling the event. Front of the House elevators are for guest use and hotel staff only. Deliveries are based on a first come first served basis. We do not schedule any times for deliveries. Due to the hotel’s heavy delivery schedule, instructions are as follows:

- Weekdays (Monday through Friday)
  Deliveries can commence between 12noon to 6pm. Any deliveries outside of this time are subject to approval by your catering representative.

- Weekend (Saturday’s, Sunday’s and Holidays)
  Deliveries can commence between 7am to 4pm.

There is an intercom located beside the receiving entrance on the west side to contact security for entry. The receiving dock provides access to two (2) SERVICE elevators for delivering materials to and from meeting rooms.

- Loading door: Maximum height 13 ft
- Service elevator: 5000 lbs
- Entrance: Height 84” x width 48”
- Cab: Height 120” x width 63” x length 102”

Receiving is not responsible for taking materials off trucks nor delivering to various departments of the Hotel. Receiving does not offer carts/skids/pallets or any moving equipment. Companies are responsible to provide their own equipment.

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hotel information page 3

shipping material

All material should be addressed to:
Organization and Contact's Name
c/o Four Seasons Hotel Toronto
60 Yorkville Avenue
Toronto, Ontario
M4W 0A4

ATTENTION BANQUET DEPARTMENT: HOLD FOR ARRIVAL
(Name of Event, Date of Event, Contact Name for the Event)
We are pleased to receive and assist in the handling of boxes and packages.
Please notify your catering or conference services manager prior to shipping materials. Please coordinate the pick-up of items immediately following your event as the hotel is not responsible for damage to or loss of any articles left on premises during or following an event.

reservations

Individual reservations may be made by via phone, fax, or email. For our in-House reservations department please:
Call (416) 964-0411   Fax (416) 963-6902
Email: reservations.toronto@fourseasons.com
Internet: www.fourseasons.com/toronto
Group rates for guest rooms of 10 or more are available through our sales department. Subject to availability.

audio visual

PSAV Audio Visual is our exclusive in-House audio visual provider. PSAV which is conveniently located on-site can be contacted directly at 416-928-7336.

payment terms

The estimated outstanding balance is due ten (10) days in advance of the event if payment is made by approved personal cheque or forty-eight (48) hours in advance if payment is made by cash, approved credit card, approved certified or cashier's cheque or bank draft. A signed credit card authorization form is required for any remaining account balance for which a final account will be remitted at the completion of your Event and is payable upon receipt.

coat check

We are pleased to provide a hosted coat check with two (2) attendants at a rate of $400.00, plus applicable tax for the duration of your event. This is based on a minimum of 75 guests to a maximum of 200 guests. An additional attendant is required at $200.00, plus HST for each additional 100 guests. For guests less than 75 guests we can provide coat racks at no additional charge.

damages

Four Seasons Hotel Toronto reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The conveners for any function are held responsible for the members of their group. The hotel cannot assume responsibility for personal property or equipment brought into the function. Personal effects and equipment must be removed from the event space at the end of each day, unless reserved on a twenty-four (24) hour basis.
Open flames are prohibited in all of our event spaces. All candle flames must be protected by glass encasements.
Smoking is prohibited at all times in all banquet and hotel areas.