FAIRMONT ROYAL YORK

BANQUET MENU 2019

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BREAKFASTS	3
BREAKS	7
LUNCHES	11
RECEPTIONS	17
DINNERS	24
BEVERAGES	30

Welcome to Fairmont Royal York - a landmark event destination in Toronto for more than 85 years.

Our commitment to service excellence shows - we've proudly hosted Toronto's most distinctive events since 1929. Fairmont Royal York's award-winning culinary team combined with the city's most historic and elegant ballrooms, deliver events that are remembered for years to come.

Meetings and events at Fairmont Royal York feature uniquely local themes with inventive cuisine and classic décor. Our Executive Chef jW Foster and his brigade of banquet chefs helm the largest hotel culinary operation in Canada. The size and diversity of this team of experts allows access to the country's finest food and beverage products. Banquet menus feature authentic recipes showcasing cuisine and cooking methods from around the world.

It is our pleasure to offer you custom menus, featuring local, organic and sustainable ingredients or dietary preferences. Our Conference Services and Catering Managers would be pleased to provide you with further information on these selections. Quality beverages are the finishing touch of any event. Fairmont Royal York is a proud supporter of VQA wines – Ontario's Vintner Quality Alliance. We continue to recognize quality wines from Ontario and across Canada, and recently received the VQA Award of Excellence. The breadth of our beverage program allows a compliment to every event, from a casual beer-tasting dinner to the most elegant champagne toast.

For more than 85 years, great food, wine and exemplary service has been central to the mandate of Fairmont Royal York. We're pleased that you are considering our renowned banquet venue and look forward to working with you to create a distinctive and memorable event.

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BREAKFAST

BREAKFAST BUFFET

All breakfasts are served with a selection of chilled juices, regular and decaffeinated coffee, and LOT 35 Teas. Our breakfast buffets are designed for a minimum of 10 guests. For events with fewer than 20 guests, an additional labour charge of $120 per meal period will be applied. All pricing is per person.

ROYAL YORK CONTINENTAL | *27*

Muffins, Butter Croissants & Danishes,
Preserves & Butter

CONTINENTAL BREAKFAST ENHANCEMENTS

These additional items are exclusively for the ROYAL YORK CONTINENTAL Buffet

Cold Cereal & Milk | *5 per person*

Seasonal Whole Fruit | *5 per person*

Assorted Fruit Yogurt | *5 per person*

Seasonal Sliced Fruit & Berries | *5 per person*

Seasonal Fruit, Berry & Yogurt Smoothie | *5 per person*

Coconut & Berry Smoothie | *5 per person*

Assorted Bagels, Cream Cheese
& Preserves | *5 per person*

All prices are subject to surcharge of 18% plus 13% HST and are valid for all events through December 2019. Subsequent years will be subject to an increase of approximately 5%. Please contact your Catering Manager for more details. Menu items may contain nuts and nut by-products. Hotel will not be responsible for the gluten and nuts contained in pre-packaged products. Please advise your Catering Manager of any allergies.

BREAKFAST BUFFET CONTINUED

ROYAL YORK BREAKFAST BUFFET | *40*

Includes Muffins, Butter Croissants & Danishes, Preserves & Butter and your selection of 3 Cold & 4 Hot items
Additional items | 5

COLD
Sliced White & Multigrain Bread
Cold Cereal & Milk
Seasonal Whole Fruit
Seasonal Fruit Salad
Assorted Fruit Yogurt
Greek Yogurt
Cottage Cheese
Bagels & Cream Cheese

HOT
Hot Oatmeal, Brown Sugar, Dried Fruit
Smoked Bacon
Ontario Peameal Bacon
Chicken Apple Sausage
Pork Sausage
Scrambled Eggs, Chive
Bell Pepper, Asiago & Onion Frittata
Waffles, Maple Syrup, Berry Compote
French Toast, Maple Syrup, Berry Compote
Herb Roasted Fingerling Potatoes
Hash Brown Patties
Sautéed Mushrooms
Blistered Little Tomatoes

BREAKFAST STATION

Chef Attendant required at $150. Minimum charge is for 25 persons.

Omelet Station | *15*
Cheddar Cheese, Ham, Mushrooms, Bell Peppers
Baby Spinach, Scallions, Bacon

Carved Ham | *15*
Maple Glazed Ham, Kozlik's Mustard

Carved Peameal Ham & Pork Belly | *16*
Whole Peameal Ham & House Smoked Pork Belly
Kozlik's Mustard, Soft Rolls

LIVE HEALTHY BUFFET | *40*

Coconut & Berry Smoothie
Low Fat Berry Muffins
Seasonal Fruit Salad
Build Your Own Parfait, Greek Yogurt, Granola, Dry Fruit, Fruit Compote
Cottage Cheese
Hot Oatmeal, Maple Syrup, Assorted Dried Fruit
Egg White, Mushroom, Spinach & Goat Cheese Strata
Chicken Apple Sausage
Thyme Roasted Sweet Potatoes

BREAKFAST BUFFET ENHANCEMENTS

These items are exclusively for adding to our Breakfast Buffets – not for à la carte ordering.

Seasonal Sliced Fruit & Berries | *5 per person*
Assorted Bagels, Cream Cheese & Preserves | *5 per person*
Bagels & House Smoked Steelhead, Cream Cheese, Lemon, Red Onion, Capers | *8 per person*
Breakfast Charcuterie Board. Locally Cured Meats & Canadian Cheese, Local Mustard, Baguette, serves 10 guests | *10 per person*
Seasonal Fruit, Berry & Yogurt Smoothie | *5 per person*
Coconut & Berry Smoothie | *5 per person*
Traditional Eggs Benedict Ontario Peameal Bacon, Lemon Hollandaise Herb Roasted Ontario Potatoes, Little Tomatoes | *8 per person*
Ontario Peameal, Egg & Cheese Sandwich | *8 per person*

BREAKFASTS

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BREAKFAST

All breakfasts are served with regular and decaffeinated coffee, and LOT 35 Teas. All pricing is per person.

BREAKFAST ON THE RUN | *30*

Breakfast On The Run is prepared for offsite consumption only & will not be served in Meeting Rooms.

Muffin, Apple, Yogurt, Cheese & Crackers

Chilled juices, freshly brewed coffee, decaffeinated coffee & LOT 35 teas

Condiments & Cutlery

YOUR SELECTION OF

Ham & Cheese, Brioche, Mustard, Butter (cold)

Or

Tomato Chutney & Aged White Cheddar, Brioche

PLATED BREAKFAST

All breakfasts are served with regular and decaffeinated coffee, and LOT 35 Teas. For events with fewer than 20 guests, an additional labour charge of $120 per meal period will be applied. All pricing is per person.

Price includes your selection of 1 preset item & 1 breakfast entrée.

PRESET

Seasonal Fruit Salad
Greek Yogurt Parfait, Organic, Granola, Fruit Compote
Seasonal Fruit, Berry & Yogurt Smoothie

BREAKFAST ENTRÉE

Scrambled Eggs, Bacon & Pork Sausage | *42*
Herb Roasted Ontario Potatoes, Little Tomatoes

Spinach, Tomato & Feta Quiche | *42*
Herb Roasted Ontario Potatoes, Mushrooms
Chicken Apple Sausage

Traditional Eggs Benedict | *44*
Ontario Peameal Bacon, Lemon Hollandaise
Herb Roasted Ontario Potatoes, Little Tomatoes

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BREAKS

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BREAKS

All breaks are served with regular and decaffeinated coffee, and LOT 35 Teas. For events with fewer than 20 guests, an additional labour charge of $120 per meal period will be applied.

MORNING COFFEE BREAKS

FROM THE BAKERY | *60 per Dozen*

Chocolate Chip, Shortbread Cookies,
Oatmeal & Raisin Cookies

Banana Bread, Lemon & Blueberry Bread

Assorted Donuts

Large Muffins, Preserves

Large Danishes, Preserves

Cheese Scones & Raisin Scones, Preserves

Chocolate Dipped Biscotti

Sticky Cinnamon Buns

HEALTHY OPTIONS | *60 per Dozen*

Seasonal Whole Fruit

Individual Fruit Yogurt

Individual Greek Yogurt

Seasonal Fruit, Berry & Yogurt Smoothie

Coconut & Berry Smoothie

MILK & COOKIES | *20*

Chocolate Chip, Shortbread Cookies,
Oatmeal & Raisin Cookies

2% & Chocolate Milk

Regular and decaffeinated coffee, and LOT 35 teas

D & M | *23*

Assorted Donuts

Banana & Strawberry Milkshake

Chocolate & Caramel Milkshake

Regular and decaffeinated coffee, and LOT 35 teas

CHOCOLATE | *24*

Triple Chocolate Brownies

Belgian Chocolate Mousse Shooters

Double Chocolate Cookies &
Chocolate Dipped Biscotti

Chocolate Cherry Cake

Regular and decaffeinated coffee, and LOT 35 teas

JUICE BAR | *22*

House-Pressed Vegetable & Fruit Juices:

Carrot & Ginger

Watermelon & Mint

Cucumber, Kale, Honeydew & Apple

Low-Fat Granola Bars

Regular and decaffeinated coffee, and LOT 35 teas

AFTERNOON COFFEE BREAKS

FROM THE BAKERY | *60 per Dozen*

Chocolate Chip, Shortbread Cookies,
Oatmeal & Raisin Cookies

Brownies & Blondies

Assorted Donuts

Nanaimo Bars

Royal York 1929 Coconut Macaroons

GRAB & GO | *60 per Dozen*

Seasonal Whole Fruit

Assorted Chocolate Bars

Clif Bars

Assorted Organic Granola Bars

Assorted Ice Cream Bars

Potato Chips

Mini Pretzels

ICE CREAM BREAK | *18*

Assorted Ice Creams Bars & Popsicles

Assorted Soft Drinks

Regular and decaffeinated coffee, and LOT 35 teas

BALL PARK | *25*

Large Stadium Pretzels, Kozlik's Mustard

Mini Corn Dogs, Ballpark Mustard

Nacho Chips & Salsa

Mini Donuts

Barq's Root Beer

Regular and decaffeinated coffee, and LOT 35 teas

CANDY STORE | *23*

Red & Black Licorice, Almond Bark

Sour Peaches, Gummy Worms, Caramel Popcorn

Cola Bottles, Assorted Lollipops,
Jelly Beans & Nerds

Assorted Soft Drinks

Regular and decaffeinated coffee, and LOT 35 teas

QUEEN'S SNACK | *24*

Scones, Devonshire Cream, Jam & Marmalade

English Trifle, Vanilla Sponge, Lemon Curd, Berries

Raspberry Lamington

Passion Fruit Cream Puff

Gateau Opera

Assorted Soft Drinks

Regular and decaffeinated coffee, and LOT 35 teas

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BREAKS CONTINUED

BREAK ENHANCEMENTS

All pricing is per person. Minimum charge is for 25 persons.

Seasonal Sliced Fruit & Berries | *7*

Local Cheese Board | *24*
Small Producer Cheeses, Chutney,
Grapes, Baguette

Artisan Meat Board | *23*
Locally Cured Smoked Meats, Mustard,
Pickled Vegetables, Baguette

Vegetable Crudité | *12*
Seasonal Vegetables, Hummus & Buttermilk Ranch

DRY SNACKS | *18*

Price per bowl

House Ketchup Kettle Chips
House Sea Salt Kettle Chips
Butter Popcorn
Truffle Popcorn
Corn Tortilla Chips, Salsa
Pita Chips, Hummus

BEVERAGES

Regular and Decaffeinated Coffee |
100 per gallon each / 50 per half gallon each

LOT 35 Teas | *100 per gallon each / 50 per half gallon each*

Royal York Hot Chocolate, served with
Whipped Cream, Chocolate Shavings,
Mini Marshmallows | *7 each*

Individual Orange, Pink Grapefruit Juice,
Apple Juice, Cranberry Juice | *6 each*

Individual House-made Strawberry,
Banana & Yogurt Smoothie | *6 each*

Soft Drinks including:
Coke, Diet Coke, Sprite, Ginger Ale,
Nestea Iced Tea, Barq's Root Beer | *6 each*

2% Milk, Skim Milk, Soy Milk | *22 per litre*

Freshly Brewed Sweetened Iced Tea
with Lemon | *27 per litre*

Royal York Lemonade | *27 per litre*

WATERS:

ESKA Bottled | *6 each*

San Pellegrino Sparkling | *7 each*

Evian | *7 each*

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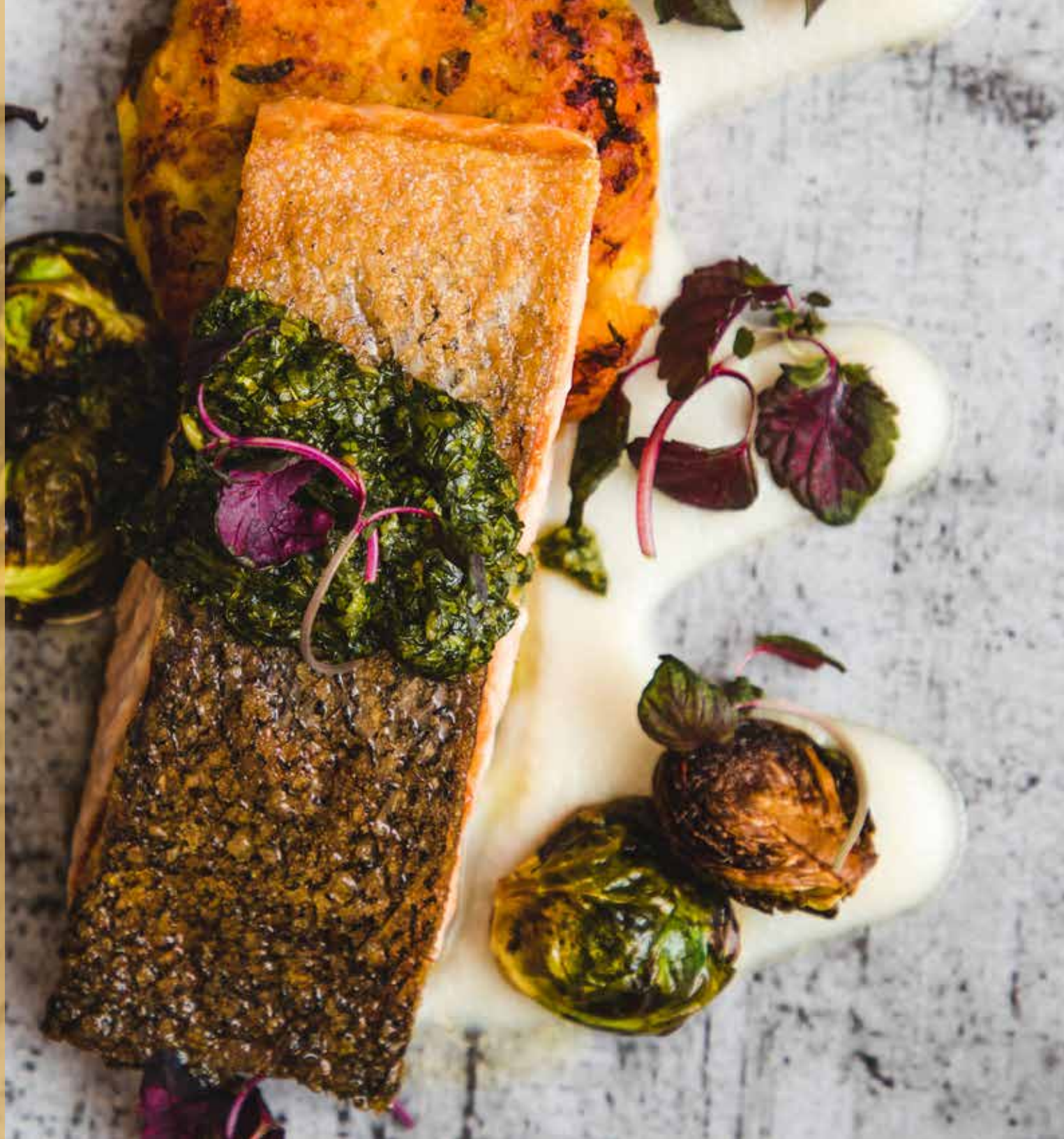
LUNCH



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LUNCH BUFFETS

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THE SALAD BAR | *64*

Garlic Bread Stick, Naan, Pita & Butter

Baby Greens, Arugula, Romaine, Spinach

Little Tomato, Cucumber, Pickled Onion, Charred Corn, Radish

Parmesan Cheese, Goat Cheese, Feta Cheese

Double Smoked Bacon, Black Beans, Croutons, Pumpkin Seeds

White Balsamic Dressing, Caesar Dressing, Citrus Vinaigrette

Potato Salad, Cornichons, Parsley, Shallots, Grainy Mustard Dressing

Lentil Salad, Cucumber, Diced Squash, Tomato, Sherry Vinaigrette

House Smoked Trout

Herb & Lemon Chicken Breast

Thyme Salt Rubbed Flatiron Steak

Charred Portobello Mushrooms

Pavlova

Assorted Mini Donuts

Seasonal Fruit Salad

ROYAL YORK SANDWICH LUNCHEON | *58*

Soup of the Day

Mixed Baby Greens, Tomato, Pickled Onion, Radish, Balsamic Dressing

Roasted Carrot Salad, Pumpkin Seeds, Parsley, Yogurt Dressing

Quinoa Tabbouleh, Tomato, Parsley, Citrus Vinaigrette

YOUR SELECTION OF 4 SANDWICHES:

Herb Roasted Chicken Salad, Fresh Celery, Raisins, Apples, Citrus Aioli, Ciabatta

Montreal Smoked Meat, Sauerkraut, Local Mustard, Pretzel Loaf

Grilled Chicken, Romaine, Sun-dried Tomatoes, Shredded Parmesan, Pepper Dressing, Tortilla

Egg Salad, Herb Mayo, Watercress, Sour Dough

Heirloom Tomato, Buffalo Mozzarella, Pesto, Arugula, Focaccia

Smoked Turkey, Cranberry Sauce, Sage Aioli, Ciabatta

Roasted Vegetables, Hummus, Quinoa, Artichoke, Tortilla

Roast Beef, Horseradish, Caramelized Onion, Crème Fraîche, Pickle, Rye Bread

Muffaletta, Mortadella, Salumi, Capicola, Olive Salad, Artichoke Aioli, Provolone, Focaccia

Smoked Ham, Gruyère Cheese, Butter, Kozlik's Mustard, Baguette

Brownies & Blondies, Cookies, Seasonal Fruit Salad

LUNCH BUFFETS CONTINUED

YORKVILLE | *62*

Lavosh & Pita, Olive Oil

Baby Arugula, Parmesan, Fennel, Pickled Onion, Citrus Vinaigrette

Lentil Salad, Cucumber, Diced Squash, Tomato, Sherry Vinaigrette

Roasted Carrot Salad, Pumpkin Seeds, Parsley, Yogurt Dressing

Vegetable Crudité, Hummus & Buttermilk Ranch

Lemon & Herb Chicken Breast, Red Onions & Bell Peppers, Chicken Jus

Herb Crusted Steelhead, Citrus Emulsion

Orzo, Artichokes, Charred Tomato, Preserved Lemon, Sundried Tomato Pesto

Cauliflower & Blistered Tomatoes, Herbs

Seasonal Fruit Salad

Coconut & Lemon Panna Cotta

Oatmeal Cookies

LITTLE ITALY | *62*

Garlic Bread

Tuscan White Bean Salad, Artichokes, Fennel, Tomato, Herb Vinaigrette

Caesar Salad, Cherry Tomatoes, Focaccia Croutons, Grana Padano

Tomato & Bocconcini Salad, Basil, Balsamic Dressing, Sea Salt

Cured Meats, Pickled Mushrooms, Olives, Artichokes, Pepperoncini

Chicken Puttanesca, Tomato & Basil Sauce, Capers, Olives, Oregano

Potato Gnocchi, Cream Sauce, Parmesan, Parsley

Charred Squash & Ricotta Tortellini

Roasted Seasonal Vegetables, Olive Oil, Parsley & Thyme

Lemon Squares

Vanilla Bean Panna Cotta

Seasonal Melon Salad

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LUNCH BUFFETS CONTINUED

SPADINA | *62*

Flat Bread & Butter

Chicken Sweet & Sour Soup, Shitake Mushrooms

Baby Greens, Heart of Palm, Bean Sprouts, Carrots, Ginger Vinaigrette

Cabbage Salad, Carrots, Arugula, Sweet Peppers, Lime Dressing

Balinese Spiced Chicken Breast

Bulgogi Spiced Beef, Sautéed Red Peppers, Green Onions

Jasmine Rice

Mie Goreng Noodles, Spicy Tofu, Cabbage, Sesame, Garlic Soy Sauce

Bok Choy, Sweet Soy, Sesame

Egg Tarts

Watermelon Salad

Mango Sticky Pudding

Fortune Cookies

FRONT STREET | *62*

Fresh Bread Rolls & Butter

Soup of the Day

Mixed Baby Greens, Tomato, Pickled Onion, Radish, Balsamic Dressing

Lentil Salad, Cucumber, Diced Squash, Tomato, Sherry Vinaigrette

Potato Salad, Cornichons, Parsley, Shallots, Grainy Mustard Dressing

Picnic Chicken, Chasseur Sauce

Smoked Beef Brisket, Little Onions & Rosemary Jus

Scalloped Yukon Gold Potato, White Cheddar

Seasonal Vegetables

Brownies & Blondies

Chocolate Bread & Butter Pudding, Salted Caramel Toffee

Seasonal Fruit Salad

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LUNCHEON À LA CARTE

All lunches are served with regular and decaffeinated coffee, and LOT 35 Teas. Our lunches are designed for a minimum of 2 courses and must include an entrée. For events with fewer than 20 guests, an additional labour charge of $120 per meal period will be applied. All pricing is per person.

SOUPS | *16*

Mushroom & Rosemary

Roasted Tomato & Poblano Pepper

Roasted Heirloom Squash & Apple Cider

SALADS | *17*

Arugula & Radicchio
Dried Cherries, Manchego, Pickled Onions, Lemon Vinaigrette

Baby Greens & Spinach
Little Tomato, Cucumber, Shaved Radish, Citrus Vinaigrette

Caesar
Romaine, Smoked Bacon, Crouton, Parmesan, Garlic & Lemon Dressing

Watercress & Frisée
Feta, Pumpkin Seeds, Cranberries, Chickpeas, Herb Vinaigrette

ENTRÉES

Herb & Garlic Chicken Supreme | *47*
Roasted Ontario Potatoes, Heirloom Vegetables, Lemon Cream

Maple & Mustard Glazed Steelhead | *47*
Fingerling Potatoes, Heirloom Vegetables, Citrus Butter Sauce

Herb Roasted Beef Striploin Steak | *51*
Lemon & Herb Potatoes, Ontario Vegetables, Pinot Noir Jus

Braised Beef Short Rib | *49*
Crushed Thyme Potatoes, Seasonal Vegetables, Pan Jus

Cobb Salad | *46*
Grilled Chicken Breast, Seasonal Greens, Watercress, Egg, Tomato, Avocado, Double Smoked Bacon, Buttermilk Dressing

Niçoise Salad | *49*
Albacore Tuna Loin, Spinach, Baby Frisée, Beans, Ontario Potato, Tomato, Olives, Egg, Herb Vinaigrette

Roast Eggplant Bruschetta | *44*
Smoked Tomatoes, Charred Squash, Crème Fraîche, Preserved Lemon, Pickled Onions, Parsley

Orecchiette Pasta | *44*
Tomato, Charred Artichoke, Spinach, Olives, Basil Pesto, Arugula, Parmesan

DESSERTS

Royal York Classic Lemon Cheesecake | *15*
Blueberry Compote, Lemon Curd Mousse

Espresso Flourless Chocolate Cake | *15*
Bailey's Anglaise, Cherry Compote

Tiramisu in Mason Jar | *15*
Lady Finger Cookies, Italian Cream, Amaretto

Family Style Dessert Platter | *16*
French Macaroons, Lemon Slice, Mini Apple Pies, Double Chocolate Cookies

LUNCHES TO-GO

All lunches are served with regular and decaffeinated coffee, and LOT 35 Teas. Lunch To-Go require a minimum of 20 persons. If the minimum is under 20 persons, the box lunch will contain Chef's Choice items that reflect the contents of the below. All pricing is per person.

This To-Go Lunch is prepared for offsite consumption only & will not be served in Meeting Rooms.

ON THE RUN | *45*

Chocolate Chip Cookie

Cheese & Crackers

Apple

Potato Chips

Soft Drink Beverage

Condiments & Cutlery

Create your own menu by selecting from the following categories:

PRESELECT ONE SALAD

Lentil Salad, Cucumber, Diced Squash, Tomato, Sherry Vinaigrette

Potato Salad, Cornichons, Parsley, Shallots, Grainy Mustard Dressing

Roasted Carrot Salad, Pumpkin Seeds, Parsley, Yogurt Dressing

PRESELECT 3 SANDWICHES

Herb Roasted Chicken Salad, Fresh Celery, Raisins, Apples & Citrus Aioli, Ciabatta

Montreal Smoked Meat, Sauerkraut, Kozlik's Mustard, Pretzel Loaf

Roasted Vegetables, Hummus, Quinoa, Artichoke, Spinach Wrap

Roast Beef, Horseradish, Caramelized Onion, Crème Fraîche, Pickle, Rye Bread

Smoked Ham, Gruyère Cheese, Butter, Kozlik's Mustard, Baguette

Smoked Turkey, Cranberry Sauce, Sage Aioli, Ciabatta

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RECEPTION ITEMS

CANAPÉS

Prices are per dozen

COLD | *62*

Smoked Mushroom Pâté, Chèvre, Crostini

Candied Steelhead, Maple Lacquered, Micro Greens

Charred Butternut Bruschetta, Citrus Ricotta, Pumpkin Seeds

Scallop Ceviche, Lime, Radish Salad

Smoked Duck Wrapped Dates, Cress

Chicken Pâté, Baguette, Berry Chutney, Sea Salt Gravlax, Blinis, Crème Fraîche, Chive

Torched Brie, Stone Fruit, Raisin Cranberry Crostini

POTTED | *65*

Steelhead Poke, Rice, Nori, Sesame

Smoked Tune Tartar, Wonton, Little Greens

Heirloom Tomato, Basil, Buffalo Mozzarella, Olive Oil

Compressed Watermelon, Chili, Fetta, Spiced Rum

Charred Octopus, Kalamata Dust, Sundried Tomato, Capers

HOT | *62*

Sesame Hoisin Glazed Chicken Skewer

Chicken Spring Roll, Chili Sauce

Chicken Tandoori Skewer, Riata

Smoked Bacon & Gruyère Gougere

Shrimp Spring Roll, Sweet Chili Sauce

Lamb Samosa, Tamarind Chutney

Beef Yakitori Lollipop, Garlic Dipping Sauce

Vegetable Spring Roll, Chili Sauce

Leek, Goat Cheese & Chive Tart

Spiced Vegetable Pakora, Tamarind Chutney

Lemon & Thyme Savory Donuts, Sea Salt

SLIDERS | *72*

Ontario Beef, White Cheddar, Pickle, Mustard Aioli

Chorizo Sausage, Chimichurri, Queso

Pulled Pork, Jalapeño, Garlic Aioli

Falafel Fritter, Hummus, Mini Pita, Pickled Onions

Pulled Chicken, Smoked Tomato, Lemon Mayonnaise

SWEET | *62*

RYH 1929 Coconut Macaroons

Mini Strawberry Shortcakes

Chocolate Truffles

Pâte de Fruits

DRY SNACKS | *18*

Price per bowl

House Ketchup Kettle Chips

House Sea Salt Kettle Chips

Butter Popcorn

Truffle Popcorn

Corn Tortilla Chips, Salsa

Pita Chips, Hummus

BENIHANA INSPIRED SUSHI

Price per dozen

Wasabi, Pickled Ginger, Soy Sauce and
Chopsticks accompany all displays

SUSHI ROLLS | *68*

California Roll
Crab Stick, Masago Roe, Avocado, Cucumber

Spicy Tuna Roll
Tuna, Cucumber with Benihana Creamy Spicy Sauce

Dynamite Roll
Shrimp Tempura, Cucumber, Avocado,
Ginger Mayo with Sweet Soya Sauce

Crispy Spicy Salmon Roll
Salmon, Avocado, Tempura Bits,
Benihana Spicy Sweet Sauce

Cucumber Avocado Roll
Avocado, Cucumber, Chili Lime Mayo

DELUXE SUSHI ROLLS | *72*

Dragon Roll
Masago Roe, Crabstick, Avocado, Cucumber,
BBQ Eel

Rainbow Roll
California Roll Topped with Kona Kampachi,
Tuna, Salmon

Spider Roll
Soft Shell Crab, Cucumber, Avocado, Ginger Mayo,
Sweet Soy Drizzle

NIGIRI | *74*

Yellow Tail, Salmon, Tuna, Shrimp,

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CHEF ATTENDED RECEPTION ACTION STATIONS

Chef attendant required at an additional $150 per chef. Minimum charge is for 25 persons. Action Stations are exclusively to be ordered in conjunction with a Dinner Buffet or minimum of 3 other Reception items. All pricing is per station.

SALAD MIXOLOGIE | *25*

Baby Greens, Spinach, Romaine, Frisée, Radicchio, Arugula

Little Tomato, Cucumber, Radish, Pickled Onion, Egg, Crouton, Parmesan,

Feta, Blue Cheese, Pumpkin Seeds, Double Smoked Bacon

Balsamic Dressing, Caesar Dressing, Citrus Vinaigrette, Buttermilk Dressing

EAST COAST MUSSELS | *26*

Sautéed East Coast Mussels

White Wine, Leek, Onion, Garlic, Parsley, Lemon

Smoked Tomato Sauce, Garlic, Chili Flakes, Parsley Garlic Bread, Lemon

LAMB PITA | *25*

Carved Rosemary & Garlic Leg of Lamb

Tzatziki, Tahini Sauce, Garlic Sauce, Hot Sauce

Shredded Lettuce, Cucumber, Tomato, Red Onion, Pita Bread

CHINATOWN STIR FRY | *25*

Garlic Chili Prawns, Ginger Chicken, Chow Mein Noodles, Bok Choy, Broccoli, Onion, Garlic, Ginger, Bean Sprouts, Green Onions, Cilantro, Sesame Soy, Sweet Soy, Chili Sauce

PASTA | *25*

Spinach Cheese Tortellini, Penne Pasta, Red Onion, Garlic, Mushrooms, Bell Peppers, Artichokes, Black Olives, Sun-dried Tomatoes, Baby Spinach, Fire Roasted Tomato & Basil Sauce, Roasted Garlic Alfredo Cream Sauce, Parmesan, Chili Flakes

Add Smoked Chicken Breast or Sautéed Shrimp | *9*

EAST COAST OYSTERS | *72 per dozen*

Shucked Local Oysters, Cocktail Sauce, Mignonette, Horseradish, Tabasco, Lemon

(Minimum order of 4 dozen)

CARVING STATIONS

Chef attendant required at an additional $150 per chef. Minimum charge is for 25 persons. Carving Stations are exclusively to be ordered in conjunction with a Dinner Buffet or minimum of 3 other Reception Items. All pricing is per station.

BBQ SMOKED BEEF BRISKET | *400*

Soft Rolls, Assorted Local Mustards, Horseradish, House BBQ Sauce, Hot Sauce, Southern Style Slaw

Serves 20

ROAST ONTARIO STRIPLOIN | *575*

Soft Rolls, Assorted Local Mustards, Horseradish, Pan Jus

Serves 25

ROASTED GARLIC & ROSEMARY CRUSTED PRIME RIB | *750*

Soft Rolls, Assorted Local Mustards & Horseradish, Port Jus

Serves 30

WHOLE ROAST HIP OF BEEF | *1700*

Soft Rolls, Assorted Local Mustards, Horseradish, Rosemary Jus

Serves 95

ROASTED WHOLE ONTARIO TURKEY | *300*

Soft Rolls, Royal York Cranberry Sauce, Savory Gravy

Serves 20

HERB & GARLIC PORCHETTA | *450*

Soft Rolls, Chimichurri, Assorted Mustards

Serves 20

ROTISSERIE CHICKEN | *400*

Soft Rolls, Charred Lemon, Chimichurri

Serves 20

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RECEPTION STATIONS

All pricing is per person. Minimum number of persons per station is 25.

MEZE | *20*

Hummus, Babaghanoush, Red Pepper Dip

Pita Chips, Naan, Marinated Olives, Pepperoncini

KENSINGTON MARKET | *24*

Squash & Mushroom Empanadas, Mini Jamaican Beef Patties, Jerk Chicken Skewers

Chipotle Aioli, Cilantro Chutney, Marinated Olives, Cabbage Pepper & Cilantro Slaw

TACO BAR | *25*

Chili Pulled Trout

Chipotle Spiced Ground Beef

Crispy Tofu, Chili Salt

Sautéed Peppers, Onions

Warm Flour Tortillas, Pico de Gallo Salsa, Fresh Limes

Queso, Sour Cream, Guacamole

DIM SUM STATION | *33*

Pork & Shrimp Siu Mai, Shrimp Har Gau

Vegetable Spring Roll, BBQ Pork Bun, Chicken Spring Roll

Sriracha, Soy Sauce, Black Vinegar & Sweet Chili

POUTINE | *24*

Yukon Potato & Sweet Potato Fries

Cheese Curds, Homemade Gravy

Montreal Smoked Meat

Ketchup, Herb Mayonnaise, Green Onions

ST. LAWRENCE SEAFOOD MARKET | *45*

Chilled Jumbo Shrimp, Smoked Steelhead Trout

East Coast Oysters on the Half Shell

Chilled PEI Mussels, Tarragon Vinaigrette

Mignonette, Horseradish, Remoulade, Tabasco Sauce, Cocktail Sauce

Capers, Red Onions, Lemon, Crispy Baguette

SWEET THING | *26*

Little Pecan Tarts

Chocolate Truffles

1929 Coconut Macaroons

Chocolate Dipped Honeycomb

Pâte de Fruits

Mini Apple Pies

Lemon Tarts

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RECEPTION ENHANCEMENTS

Minimum charge is for 25 persons

Local Cheese Board | *24 per person*
Small Producer Cheeses, Chutney, Grapes, Baguette

Artisan Meat Board | *22 per person*
Locally Cured & Smoked Meats, Mustard, Pickled Vegetables, Baguette

Charcuterie & Cheese | *26 per person*
Locally Cured Smoked Meat, Small Producer Cheese, Mustard, Chutneys, Pickled Vegetables, Grapes, Baguette

Vegetable Crudité, Seasonal Vegetables | *12 per person*
Hummus & Buttermilk Ranch

House Smoked Steelhead Trout | *22 per person*
Capers, Red Onions, Lemon, Baguette

Chilled Jumbo Shrimp | *68 per dozen*
Remoulade, Cocktail Sauce and Lemon Wedges

East Coast Oyster on the Half Shell | *72 per dozen*
Lemon, Mignonette, Horseradish, Tabasco Sauce

DRY SNACKS | *18*

Price per bowl

House Ketchup Kettle Chips
House Sea Salt Kettle Chips
Butter Popcorn
Truffle Popcorn
Corn Tortilla Chips, Salsa
Pita Chips, Hummus

TEA SANDWICHES | *66 per dozen*

Minimum of 4 dozen

Cucumber, Dill Cream Cheese, Watercress
Egg Salad & Scallions
Black Forest Ham, Red Currant Jelly
Smoked Turkey, Cranberry Aioli

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DINNER

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DINNER BUFFET

All dinners are served with fresh bread and butter, regular and decaffeinated coffee, and LOT 35 Teas. Our dinner buffets are designed for a minimum of 10 guests. For events with fewer than 20 guests, an additional labour charge of $120 per meal period will be applied. All pricing is per person.

BUILD-YOUR-OWN DINNER BUFFET | *90*

Build Your Own Dinner Buffets include:

Local Charcuterie & Cheese, Chutney, Mustard, Pickled Vegetables
Seasonal Vegetable Crudité, Hummus & Buttermilk Ranch
Roasted Ontario Potatoes & Seasonal Heirloom Vegetables

Plus your Selection of 1 Soup, 4 Salads, 4 Hot Items and 5 Desserts

Additional Items | *5*

SOUPS

Forest Mushroom & Rooftop Rosemary

Cauliflower & Parmesan

Heirloom Squash & Apple Cider

White Bean & Truffle

Traditional Seafood Chowder

SALADS

Lentil Salad, Cucumber, Diced Squash, Tomato, Sherry Vinaigrette

Roasted Carrot Salad, Pumpkin Seeds, Parsley, Yogurt Dressing

Cabbage Salad, Carrots, Arugula, Sweet Peppers, Lime Dressing

Mixed Baby Greens, Tomato, Pickled Onion, Radish, Balsamic Dressing

Quinoa Tabbouleh, Tomato, Parsley, Citrus Vinaigrette

Fingerling Potato Salad, Gherkins, Chive, Whole Grain Mustard Vinaigrette

Caesar, Romaine, Smoked Bacon, Crouton, Parmesan, Garlic & Lemon Dressing

HOT ITEMS

Lemongrass & Ginger Chicken Breast, Coconut Green Curry Sauce

Lemon & Thyme Brined Picnic Chicken, Preserved Lemon, Natural Chicken Glaze

Slow Roasted Ontario Striploin, Mushroom Ragout, Cabernet Glaze

Wine Braised Beef Short Ribs, Portobello Mushrooms, Caramelized Onions

Smoked Ontario Brisket, Bourbon BBQ Sauce

Mustard Torched Pork Loin, Apple & Rosemary Chutney, Mustard Jus

Herb Roasted Arctic Chard, Parsley & Citrus Cream Sauce, Charred Lemon

House Smoked Steelhead Trout, Mustard & Maple Glaze, Herb Crème Friache

Artichoke & Ricotta Cannelloni, Tomato & Roast Pepper Sauce, Parmesan

Orecchiette Pasta, Charred Artichokes, Smoked Tomatoes, Spinach, Olives, Fresh Basil Pesto, Parmesan

DESSERTS

Chocolate & Sour Cherry Sponge Cake

Red Velvet Cupcakes, Cream Cheese Icing

Seasonal Fruit Cobbler

Royal York Warm Sticky Toffee Pudding

Berry & Vanilla Verrines

Little Carrot Cakes

Lemon Tarts

Profiteroles

Mini Apple Pies

CANADA COAST TO COAST | *98*

All pricing is per person. Minimum charge is for 100 persons.

PACIFIC COAST

House Smoked Steelhead Trout, Capers, Red Onions, Lemon, Baguette

Poached Shrimp, Lemon Zest, Herbs

Asian Vegetable & Soba Noodle Salad, Sesame Ginger Vinaigrette

Sautéed Mussels, White Wine, Lemon, Leek, Garlic, Parsley

Fresh Seasonal Fish, Charred Lemon, Parsley, Citrus Crème Fraîche

Peach Cobbler

Nanaimo Bars

THE PRAIRIES

Chef attendant required at an additional $150 per chef. Minimum charge is for 25 persons.

Lentil Salad, Cucumber, Diced Squash, Tomato, Sherry Vinaigrette

Fingerling Potato Salad, Gherkins, Chive, Whole Grain Mustard Vinaigrette

Locally Cured, Smoked Meats, Mustard, Pickled Vegetables, Baguette

Smoked Pork Belly, Apple Chutney, Mustard Jus

Carved Beef Striploin, Peppercorn Thyme Jus, Mustard, Horseradish

Saskatoon Berry & Chocolate Cake

Mini Apple Pie

CENTRAL CANADA

Local Small Producer Cheeses, Chutney, Grapes, Baguette

Rotisserie Chicken, Charred Lemon, Citrus Butter Sauce

Seasonal Local Vegetables

Lemon & Parsley Roasted Ontario Potatoes

Rooftop Honey Cake

Lemon Tarts

MARITIMES

Mixed Greens, Shaved Fennel, Candied Pecans, Raspberry Vinaigrette

East Coast Seafood Chowder

Shrimp Rolls, Lemon Zest, Parsley

East Coast Oysters, Lemons, Cocktail Sauce, Mignonette, Tabasco

Traditional Beef & Pork Tourtière

Maple Tarts

Molasses Cookies

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DINNER À LA CARTE

All dinners are served with fresh bread and butter, regular and decaffeinated coffee, and LOT 35 Teas. Our dinner buffets are designed for a minimum of 3 courses and must include an Entrée. For events with fewer than 20 guests, an additional labour charge of $120 per meal period will be applied. All pricing is per person.

Onsite Choice of Entrée is an option for up to a maximum of 200 guests.

A surcharge of $15 per person will be applied to the highest priced Entrée to accommodate the onsite choice. We can accommodate up to 3 choices of Entrées Onsite – Choice of 2 Proteins and 1 Vegetarian Option. For an additional charge of $5 per person.

SOUPS | *17*

Forest Mushroom Cream & Fresh Herbs

Chili Roasted Tomato & Caramelized Onions

Cauliflower & Pear, Rosemary

Honey Roasted Heirloom Squash & Apple Cider

White Bean & Truffle, Crème Fraîche

SALADS | *19*

Local Baby Greens
Little Tomato, Cucumber, Radish, Pickled Red Onion
Citrus Vinaigrette

Baby Arugula & Frisée Salad
Toasted Pumpkin & Sunflower Seeds, Grapes,
Sundried Cherries, Roast Heirloom Squash,
White Balsamic Dressing

Baby Spinach & Radicchio Salad
Caramelized Pear, Candied Pecans, Feta
Lemon Vinaigrette

Kale, Spinach & Arugula Salad
Roasted Ontario Apple, Candied Walnuts,
Smoked Blue Cheese, Sherry Vinaigrette

COLD APPETIZERS | *25*

Vine Ripened Heirloom Tomatoes
Buffalo Mozzarella, Cabbage Cress, Fresh Arugula,
Basil Pesto & Balsamic Reduction

Duck Tasting
Local Duck Rillette & Smoked Breast
Pear Chutney, Baguette, Baby Frisée,
Citrus Dressing

Trout Tasting
House Smoked Steelhead, Trout Rillette,
Citrus Aioli, Bannock Croutons, Little Greens

Ontario Cheese Tasting
Selection of Three Small Producer Chesses
Grapes, Seasonal Fruit Chutney, Baguette

DINNER À LA CARTE CONTINUED

HOT APPETIZERS | *25*

Mushroom & Ricotta Ravioli
Green Peas, Pumpkin Seeds, Sautéed Mushrooms, Butternut Squash Cream Sauce, Asiago

Slow Braised Beef Short Rib
Preserved Lemon & Thyme Corn Polenta, Pickled Mushrooms, Chimichurri

House Smoked Pork Belly
Pickled White Cabbage, Sautéed Kale, Mustard Jus

PALETTE CLEANSERS | *6*

Blood Orange Sorbet

Sparkling Wine Sorbet

Ginger & Mint Sorbet

Strawberry & Lemon Sorbet

ENTRÉES RANGE

The following Entrées are served with Seasonal Heirloom Vegetables

Honey Glazed Local Chicken Breast | *50*
Roasted Herb Potatoes, Merlot Chicken Glaze

Mushroom, Feta & Lemon Stuffed Chicken Breast | *55*
Potato & Caramelized Onion Rosti, Natural Jus

Coffee Rubbed Ontario Beef Tenderloin | *58*
Yukon Potato & Cauliflower Mash, Pickled Mushrooms, Cabernet Glaze

Rosemary Salt Rubbed Beef Striploin | *55*
Charred Local Potatoes, Rooftop Herb Jus

Cherry Wood Smoked Pork Chop | *50*
Brown Butter Mash Potatoes, Mustard & Thyme Glaze

SEA

The following Entrées are served with Seasonal Heirloom Vegetables

Fogo Island Cod | *54*
Potato & Leek Rosti, Lemon & Herb Cream Sauce

Mustard Torched Steelhead | *50*
Lemon & Herb Roasted Ontario Potatoes, Citrus Butter Sauce

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DINNER À LA CARTE CONTINUED

VEGETARIAN

Mascarpone, Preserved Lemon & Thyme Cappeletti | *48*
Swiss Chard, Wild Mushrooms,
Charred Heirloom Squash, Brown Butter, Parsley

Lentil & Chickpea Fritters | *47*
Smoked Tofu, Green Pea Puree, Charred Carrot,
Tahini, Arugula

Blackened Butternut Steak | *47*
Warm Lentil Salad, Pickled Mushrooms,
Smoked Tomato Salsa, Crème Fraîche, Arugula

COMBINATIONS | *65*

Combination Plates are served with Seasonal Heirloom Vegetables, Brown Butter Whipped Potatoes

Select Two of the Following Proteins:

Coffee Rubbed Ontario Beef Tenderloin

Lemon & Garlic Prawn

Slow Wine Braised Beef Short Rib

Honey Glazed Local Chicken Breast

Mustard Torched Steelhead

DESSERTS | *17*

Banoffe Tart
Caramel Mousse, Banana, Torched Meringue,
Ganache, Fleur de sel, Micro Mint

S'Mores
House Vanilla & Black Cherry Marshmallow,
Honey Graham Wafers, Dark Chocolate Ganache

Pecan Tart
Salted Caramel, Vanilla Whipping Cream,
Chocolate Curl

Family Style Dessert Platter | *19*
French Macaroons, Chocolate Dipped Honeycomb,
Lemon Slice Square, Pâte de Fruits,
Chocolate Truffles, Maple Shortbread Cookies

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BEVERAGES

WINE

RED

Jackson-Triggs, Niagara Estate Reserve Cabernet Franc/Cabernet Sauvignon, VQA, Niagara Peninsula, Ontario, Canada | *$49*
This wine is intensely aromatic, exhibiting a core of ripe plum, anise, black currant and bell pepper. Bold fruit flavours supported by firm leather tannins lead to a rich, extended finish.

Montalto Sicilia, Cabernet Sauvignon/ Nero D'Avola, Sicily, Italy | *$50*
Deep ruby in colour, with blackberry and blueberry aromas, merging with a palate of soft tannins, dry fruit and gentle notes of wood.

Smoking Loon, Cabernet Sauvignon, California, USA | *$57*
Brimming with ripe raspberry and blackberry with a touch of white pepper and dill; finishes with notes of currants and strawberry rhubarb pie filling.

Carmen, Gran Reserva Cabernet Sauvignon, Maipo Alto Valley, Chile | *$70*
Clear, deep ruby colour; moderate aromas of cassis, raspberry,plum and violets; extra dry and full bodied with flavours of cassis and plum that lead to a long finish.

J. Lohr 7 Oaks Cabernet Sauvignon, California, USA | *$79*
Full bodied and packed with black cherry, blackcurrant, cedar, vanilla and spice. Equally at home with a casual steak sandwich or a thick rib-eye steak.

Nespolino Rosso, Sangiovese/Merlot, Rubicone IGT, Italy | *$51*
With an intense ruby red colour, it's a fresh & easy-drinking wine. The main notes are cherry & violet, typical of Sangiovese, together with herbs & chocolate aromas from Merlot. Dry & harmonious, well-balanced wine perfect with pasta dishes.

Malivoire, Red, VQA, Niagara Peninsula, Ontario, Canada | *$51*
45% Merlot, 40% Cabernet Sauvignon, 15% Gamay. Nose of raspberry, cherry, vanilla and cedar. The palate greets you with flavours of plumb, black currant, dark chocolate and a long finish.

Dona Paula, Malbec, Mendoza, Argentina | *$59*
Medium ruby colour; on the nose are notes of blackberry, raspberry, plum, spice and forest floor; on the palate, it is dry and medium-full bodied, with flavours that echo the aromas.

Angels Gate, Pinot Noir, VQA, Niagara Peninsula, Ontario, Canada | *$55*
Bouquet is rich with nutmeg, leather and white pepper. The tannins are still young and firm, subtle flavours of black plum, spices and a soft toasty finish.

Aquinas, Pinot Noir, North Coast, California, USA | *$69*
Rich and full flavours of raspberry, peach skin and roasted walnuts with burnt caramel notes. This wine is medium bodied and fruit forward with nice acidity creating a versatile wine.

Fontella Chianti DOCG, Tuscany, Italy | *$55*
A medium ruby colour, with aromas of red cherry, tomato leaf, leather and spice. The palate is extra dry, with a solid structure of tannin and acidity. Expect flavours of tart cherry, with earthy and vegetal notes.

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WINE

WHITE

Jackson-Triggs, Niagara Estate Reserve, Chardonnay, VQA, Niagara Peninsula, Ontario, Canada | *$49*
Luminous gold in colour, this vintage is beautifully structured with soft aromas of green apple, pineapple and butterscotch on the nose. Notes of vanilla, lemon and toasted oak complement the creamy textured finish.

Nespolino, Trebbiano Chardonnay Rubicone IGT, Italy | *$50*
Fresh and easy drinking, fresh flower and tropical fruit aromas. Pairs well with seafood, vegetarian dishes and white meat.

Château de Charmes Barrel Fermented Chardonnay Ontario, Canada VQA | *$56*
Light golden in colour with aromas of pear, apple, melon, mineral and a touch of smoke. Rich, creamy texture fills the palate, with a bright note of acidity that adds balance. The rich fruit flavours persist on the lengthy finish.

Ravenswood, Chardonnay, California, USA | *$60*
Big bold flavours with toasted oak and spice. Pairs well with white meats and fishes, mushroom gravies and citrus sauces.

Tolten By Carmen, Sauvignon Blanc, Central Valley Chile | *$51*
This wine has a light, refreshing taste with hints of tropical fruit,apples, gooseberries and honey. It has well-balanced acidity,a pleasant finish and mineral nuances.

Monkey Bay, Sauvignon Blanc, New Zealand | *$58*
Lifted aromas of gooseberry, bell pepper and newly mown grass, with some pineapple and melon notes. A fresh, lively, approachable wine with an excellent balance of fruit sweetness and juicy acidity. Vibrant presence on the palate with an exhilarating finish.

Kim Crawford Sauvignon Blanc, Marlborough, New Zealand | *$73*
This sets the benchmark for New Zealand's intensely flavourful style of Sauvignon Blanc: think gooseberry, pea pods and passion fruit. Vivid and refreshing, it pairs well with steamed clams or mussels with asparagus risotto, or grilled chicken.

Montalto Sicilia, Pinot Grigio, Sicily, Italy | *$50*
Sicily's warm climate has loaded this ripe Pinot Grigio with flavours of yellow peach, honey and toasty bread. Crisp and delicate, it is surprisingly full-bodied, with great length.

Angels Gate, Pinot Gris, VQA, Niagara Peninsula, Ontario, Canada | *$54*
2014 National Wine Awards Bronze. The palate has a bouquet of peach, honey, rose and green tea leaf. Also look for hints of vanilla. Flavours of peach and grapefruit come first, followed by a long finish with hints of melon, citrus and banana.

Angels Gate, Riesling VQA, Niagara Peninsula, Ontario, Canada | *$54*
Pale lemon in colour; moderate aromas of citrus, lemon and lime; palate is dry light body with light flavours of citrus and a medium finish.

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WINE

SPARKLING AND CHAMPAGNE

Angels Gate, Fairmont Private Label Sparkling, Niagara | *$56*
This dry lively wine crafted in the traditional method carries notes of green apple, pear and bread to your nose, along with flavours of citrus, apple, peach and pear.

Ruffino, Prosecco, Italy | *$66*
Produced in northeastern Italy. Creamy and crisp this sparkling wine has hints of peach and golden apples.

Piper Heidsieck, Champagne, France | *$125*
A juicy, fleshy pear and golden grape texture. The finish narrows to citrus and grapefruit flavours.

Möet and Chandon, Brut Impérial, Champagne, France | *$140*
The world leader in quality Champagne. Its aromas are radiant, the palate is seductive, the finish delicate with a fresh crispiness - revealing the magical balance of fine Champagne.

Dom Pérignon, Champagne, France | *$450*
Named after the “father” of Champagne, this is the top of the line Champagne from Möet and Chandon. Always a vintage Champagne, made only in years when the grapes are exceptional.

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BEVERAGE SERVICES

HOST OR CASH BARS

	HOST BARS Host Bar prices are subject to 13% HST and 18% administrative charge.	CASH BARS Cash Bar prices include all taxes and administrative charge.
Premium Brands (1 oz) Finlandia Vodka, Beefeater Gin, The Kraken Spiced Rum, Bacardi White Rum, Canadian Club Rye, Dewars Scotch, Jack Daniels Whiskey, Peach Schnapps, Sweet Vermouth, Dry Vermouth	9.50 per service	13 per service
Deluxe Brands (1 oz) Stolichnaya Vodka, Bombay Gin, Bacardi 8 Amber Rum, Pike Creek Rye, Famous Grouse Scotch, Gentleman Jack Whiskey, Peach Schnapps Sweet Vermouth, Dry Vermouth	10.50 per service	14 per service
Ultra Deluxe Brands (1 oz) Grey Goose Vodka, Plymouth Gin, Mount Gay Black Barrel, Lot 40 Rye, Chivas Regal 12yr Scotch, Makers Mark Whiskey, Peach Schnapps Sweet Vermouth, Dry Vermouth	12 per service	16 per service
Domestic Beer	8.50 per bottle	11.50 per bottle
Imported Beer	9.50 per bottle	13 per bottle
Soft Drinks	6 per service	8 per service
Glass of Wine (6 oz)	10.50 per service	14 per service
Liqueurs (1 oz)	12 per service	16 per service
Grand Marnier/Cognacs (1 oz)	13 per service	15.50 per service
Fruit Punch (non-alcoholic)	100 per gallon	N/A
Gin, Rye, Rum or Vodka Punch	175 per gallon	N/A

We follow smart serve guidelines - pour 1 oz drinks. If less than $500.00 net consumption per bar, the cost of each bartender and each cashier will be $50.00/hr. for a minimum of 3 hours.

We provide the following liquors on our bars - Gin, Rum, Rye, Scotch, Vodka, Bourbon, Dry and Sweet Vermouth. No charge for soft drinks used as mixers. Ontario Liquor regulations will not permit the sale of alcoholic beverages after 2:00 a.m.

All entertainment should cease at that time in order that the function room may be vacated by 2:30 a.m. Labour charges may be applicable in servicing a function until 2:00 a.m.