



2019 BANQUET MENUS

GENERAL INFORMATION

CONFIRMATION OF ATTENDANCE

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

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

GRATUITIES AND TAXES

An 18% gratuity and 13% HST will be added to all food, beverage and alcohol prices.

An 18% administrative fee and 13% HST will be added on all room rentals.

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

ALCOHOLIC BEVERAGES

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

KOSHER & HALAL MEALS

Please see your catering representative regarding Kosher and Halal meals.

FLOWERS

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

ICE AND FRUIT CARVINGS

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

ENTERTAINMENT, SPECIAL LINENS AND DECOR

The hotel will be pleased to help you arrange your entertainment, special linens and decor.

Details must be discussed with your catering representative.

COAT CHECKING SERVICES

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

PARKING

Valet parking is available at the hotel at daily rates.

KEY

L Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

W World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.

V Vegetarian

BREAKFAST

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

All buffet pricing is based on 90 minutes of continuous service

CONTINENTAL BREAKFAST

Orange and grapefruit juice

Fruit platter

Freshly baked croissants, danishes and muffins with preserves and butter

Variety of breads served with preserves and butter

Selection of individual fruit yogurts
\$30 per person

INTERCONTINENTAL BREAKFAST

Orange and grapefruit juice

Fruit platter

Freshly baked croissants, danishes and muffins with preserves and butter

Granola parfait with Greek yogurt and honey

Assorted boxed cereals with milk

Assorted bagels, cream cheese and traditional accompaniments

Variety of breads served with preserves and butter
\$33 per person

ENHANCEMENTS

minimum of 10 guests required

Oatmeal Bar

cranberries, raisins, toasted coconut, brown sugar, flax seeds, cinnamon and milk

\$6 per person with a buffet

\$10 per person à la carte

Charcuterie

prosciutto, salami, pancetta, gherkins, marinated olives, mustards, bread sticks, flat bread

\$10 per person with a buffet

\$14 per person à la carte

Cheese

cheddar, brie, chèvre, gouda, dried fruit, nuts
bread sticks, flat bread

\$10 per person with a buffet

\$14 per person à la carte

English Muffin Sandwich

fried egg, sliced bacon, cheddar, tomato

\$6 per sandwich with a buffet

\$10 per sandwich à la carte

Eggs Benedict (one choice for group)

your choice of:

peameal bacon or smoked salmon or sautéed spinach
with soft poached egg on a toasted English muffin
with hollandaise sauce

\$8 each with a buffet

\$12 each à la carte

Smoked Salmon Plate

red onion, capers, parsley, lemon

\$12 per person with a buffet

\$16 per person à la carte

BREAKFAST

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

All buffet pricing is based on 90 minutes of continuous service

EXECUTIVE BUFFET

minimum 15 guests

Orange and grapefruit juice

Fruit platter

Freshly baked croissants, danishes and muffins with preserves and butter

Sliced bread and assorted bagels served with preserves, butter and cream cheese

Selection of individual fruit yogurts

Belgian waffles with strawberries and maple syrup

Scrambled eggs with cheddar and chives

Strip bacon and maple pork sausage

Home fried potatoes with caramelized onion and sweet peppers

Oven roasted tomatoes

\$36 per person

EGGS BENEDICT BUFFET

minimum 15 guests

Orange and grapefruit juice

Fruit platter

Freshly baked croissants, danishes and muffins with preserves and butter

Sliced bread and assorted bagels with preserves, butter and cream cheese

Selection of individual fruit yogurts

Roasted fingerling potatoes with fresh herbs

Turkey sausage

Oven roasted tomatoes

Choice of:

Soft poached eggs with Canadian peameal bacon, English muffin and hollandaise sauce

OR

Soft poached eggs with spinach, English muffin and hollandaise sauce

OR

Soft poached eggs with smoked salmon, English muffin and hollandaise sauce (\$5.00 surcharge)

\$42 per person

BREAKFAST

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

All buffet pricing is based on 90 minutes of continuous service

INTERNATIONAL BUILD YOUR OWN minimum 15 guests

Orange and grapefruit juice

Fruit platter

Freshly baked croissants, danishes and muffins with preserves and butter

Sliced bread and assorted bagels served with preserves, butter and cream cheese

Selection of individual fruit yogurts

Choose 2 of the following:

Maple pork sausage

Strip bacon

Canadian peameal bacon

Turkey sausage

Chicken and apple sausage

Corned beef hash

Choose 1 of the following:

Scrambled eggs topped with cheddar

Hard boiled eggs in the shell

Cheddar cheese omelettes

Vegetarian omelettes

Breakfast quiche Lorraine

Vegetarian quiche

Choose 1 of the following

Baked beans

Sautéed mushrooms

Pancakes with maple syrup

Waffles with berry compote and maple syrup

Cinnamon French toast with maple syrup

Oatmeal, raisins, brown sugar and cinnamon

Choose 1 of the following:

Home fried potatoes

Roasted fingerling potatoes

Hash brown potatoes

\$39 per person

"TO GO" BREAKFAST minimum 10 guests

Individual bottled fruit juice

Whole seasonal fresh fruit

Individual fruit yogurt

Freshly baked muffin

Granola bar

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

\$32 per person

Enhance Your Breakfast with: minimum 15 guests

Chef attended omelette station

made to order omelettes with fillings of:

emmental, cheddar, black forest ham, bacon, spinach,

scallions, mushrooms, tomato, asparagus, sweet bell

peppers, fresh chopped herbs

\$16 per person with a buffet

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



PLATED BREAKFAST

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

INTERCONTINENTAL PLATED BREAKFAST

minimum 25 guests

Cheddar cheese omelette
Strip bacon and maple pork sausage
Home fried potatoes
Roasted tomato with herbs
\$40 per person

EXECUTIVE PLATED BENEDICT

minimum 25 guests

Granola parfait of yogurt, berries and honey

Home fried potatoes with caramelized onion and sweet peppers

Grilled asparagus

Roasted tomato with herbs

Choose 1

Soft poached eggs with Canadian peameal bacon,
English muffin and hollandaise sauce

Or

Soft poached eggs with spinach, English muffin
and hollandaise sauce

Or

Soft poached eggs with smoked salmon,
English muffin and hollandaise (\$5.00 surcharge)

\$45 per person

ENHANCE YOUR BREAKFAST WITH:

minimum of 15 guests

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

Waffles
berry compote and maple syrup

Pancakes
berry compote and maple syrup

Cinnamon French toast fresh berries,
maple syrup

Granola Parfait
Greek yogurt, berries, honey



THEMED BREAKS

Minimum 15 guests

Breaks are based on 15—30 minutes of continuous service

ALL BREAK STATION FOOD ITEMS MUST BE ORDERED FOR TOTAL GROUP GUARANTEE

COOKIES AND MILK

Biscotti and house baked cookies
Chilled chocolate and white milk
Starbucks regular & decaffeinated coffee,
Selection of Tazo teas
\$18 per person

ENERGIZE

Bowl of fresh berries, almond milk green smoothie
Banana bread and sparkling ESKA water
Starbucks regular & decaffeinated coffee,
selection of Tazo teas
\$22 per person

PROTEIN BREAK

Canadian and imported cheese garnished with dried fruit,
assorted crackers and flat breads
Individual packages of assorted nuts
Starbucks regular & decaffeinated coffee,
selection of Tazo teas
\$22 per person

CHILL OUT

(one per person)
Häagen-Dazs ice cream bars and individual
gelato cups
Starbucks regular & decaffeinated coffee,
Selection of Tazo teas
\$15 per person

CANTINA

Guacamole, Corn and black bean salsa, tortillas
Starbucks regular & decaffeinated coffee,
Selection of Tazo teas
\$22 per person



THEMED BREAKS

Minimum 20 guests

Breaks are based on 15—30 minutes of continuous service

ALL BREAK STATION FOOD ITEMS MUST BE ORDERED FOR TOTAL GROUP GUARANTEE

CHOCOLATE ALL THE WAY

Chocolate coconut macaroons, chocolate dipped biscotti
Chocolate covered almond
Starbucks regular & decaffeinated coffee,
selection of Tazo teas
\$22 per person

SMOKED SALMON TOAST

Build your own - Atlantic Smoked Salmon
Avocado spread, cream cheese, rye bread
Starbucks regular & decaffeinated coffee,
selection of Tazo teas
\$24 per person

CANDYLAND

M&M's, cherry Nibs, Fuzzy Peaches, Skittles,
Mini chocolate bars, caramel popcorn and
individual bags of chips
Starbucks regular & decaffeinated coffee,
selection of Tazo teas
\$21 per person

PÂTISSERIE

Cheddar croissant, brie cheese with
walnuts and honey, mini eclairs
Starbucks regular & decaffeinated coffee,
selection of Tazo teas
\$22 per person

AFTERNOON TEA

Sandwiches of ham and brie
Smoked salmon, and tuna Swiss on mini baguette
Mini French pastries, macarons
Starbucks regular & decaffeinated coffee,
selection of Tazo teas
\$22 per person

MORNING FITNESS

Smoothies – strawberry/banana and pineapple/orange
Assorted granola and cereal bars
Whole Fruit
Starbucks regular & decaffeinated coffee,
selection of Tazo teas
\$18.00 per person



A LA CARTE BREAK ITEMS

LIFESTYLE

Fruit kebabs with yogurt dip
\$9 per person
(minimum 3 dozen)

Fruit platter
\$9 per person

Individual fruit yogurt
\$4 each

Canadian and imported cheese display garnished with dried fruits and nuts, assorted crackers and artisan breads
\$19 per person

Market fresh vegetables with dip
\$10 per person

Whole fruit
apples and bananas
\$3.5 per piece

Guacamole & corn tortillas
\$5 each

Chia & peanut butter granola bites
\$60 per dozen

Hummus and grilled pita
\$9 each

BAKERY & PASTRY

BREAKFAST LOAVES

Banana loaf	\$48 per dozen
Lemon cranberry loaf	\$48 per dozen
Apple cinnamon loaf	\$48 per dozen
Carrot Loaf	\$48 per dozen
Lemon poppy seed loaf	\$48 per dozen
Blueberry loaf	\$48 per dozen

Assorted danishes, croissants and muffins
\$45 per dozen

Assortment of bagels and cream cheese
\$50 per dozen

Warm Cinnamon buns with cream cheese icing
\$45 per dozen

Mini sugar doughnuts
chocolate hazelnut and berry fillings
\$25 per dozen

House baked assorted cookies
\$48 per dozen

Assorted gourmet biscotti
\$55 per dozen
(minimum 3 dozen)

Cocktail vanilla & chocolate cupcakes
\$50 per dozen
(minimum 3 dozen)

Gourmet French Pastries
\$90 per dozen

French Macaroons
\$60 per dozen

A LA CARTE BREAK ITEMS

BEVERAGES

Starbucks regular and decaffeinated coffee and Tazo teas

\$7 per person (per 30 minute break period)

OR

\$120 per gallon, \$60 per half gallon

Coffee/tea must be ordered for the full group guarantee

Hot chocolate

whipped cream, chocolate shavings and marshmallows

\$7 per person

Smoothies (Choose 1)

Strawberry banana or pineapple orange or mixed berry

\$7 per person

Assorted regular and diet soft drinks

Coca-Cola products served on consumption

\$5 each

Assorted bottled juices

orange, apple, cranberry

\$5 each

Iced tea or lemonade

\$25.00 per 1.5 litre

(serves up to 8)

Bottled flat/sparkling water

\$5 each

Revived H2O

Cucumber and lemongrass lime and basil,

pineapple mint and ginger

\$5 per person



SNACKS

Azure bar mix - 250 grams (serves 10)

\$15

Kettle chips - 450 grams (serves 10 - 15)

\$15

Pretzels - 450 grams (serves 10 - 15)

\$15

Nachos and salsa - 450 grams (serves 10 - 15)

\$20

Mixed nuts - 250 grams (serves 10)

\$23

Individual packaged deluxe mixed nuts

\$5 each

Chef's Signature Potato Chips (serves 10—15)

\$30

Individual Packaged Miss Vikies's Chips

\$5 each

Individual Packaged Smartfood Popcorn

\$5 each

Chocolate Bars - kit-kat, coffee crisp, caramilk, mars

\$5 each

Haagen-Dazs Ice Cream Bars

\$9 each

DAY OF THE WEEK LUNCH BUFFET

DAY OF THE WEEK LUNCHES AT \$56.00 PER PERSON

All buffet pricing is based on 120 minutes of continuous service

MONDAY

TAVERNA

minimum 15 guests

Pita bread with hummus and baba ghanoush

Traditional Greek salad, tomatoes, cucumber, onion, black olives, feta

Orzo pasta salad, peppers, artichoke, cherry tomatoes

Oregano marinated chicken souvlaki with tzatziki

Baked salmon drizzled with olive oil and lemon juice

Charred zucchini, peppers and red onions
balsamic vinaigrette

Oven roasted rosemary potatoes
Steamed basmati rice

Lemon tarts

Starbucks regular & decaffeinated coffee,
selection of Tazo teas

TUESDAY

CANADIAN "EH"

minimum 15 guests

Assorted rolls and butter

Leaves of butter lettuce, baby spinach, arugula, dried fruit and pecans, balsamic vinaigrette

Quinoa and wild rice salad
orange segments, pine nuts, raisins, parsley vinaigrette

Maple syrup glazed baked Atlantic salmon
cucumber and tomato relish

Herb and dijon roasted turkey breast
sage jus, apple and cranberry compote

Macaroni and cheese au gratin

Honey roasted butternut squash, asparagus
goat cheese, balsamic glaze

Tarte au sucre

Starbucks regular & decaffeinated
coffee, selection of Tazo teas

DAY OF THE WEEK LUNCH BUFFET

DAY OF THE WEEK LUNCHES AT \$56.00 PER PERSON

All buffet pricing is based on 120 minutes of continuous service

WEDNESDAY

EURO
minimum 15 guests

Assorted rolls and butter

Taragon infused mushroom soup

Savoy cabbage, pickled beets, cucumber
buttermilk dill dressing

Potato salad, gherkins, grain mustard,
scallions, chopped eggs

Chicken provencal, tomato and olive
ragout

Juniper braised beef sauerbraten, pickled red
Cabbage caramelized apples

Butternut squash ravioli, sage cream sauce
lemon ricotta

Ratatouille of vegetables

Hungarian cherry strudel

Starbucks regular & decaffeinated
coffee, selection of Tazo teas

THURSDAY

TUTTI A TAVOLA
minimum 15 guests

Rosemary focaccia

Zucchini soup with basil and pancetta crisps

Leaves of arugula and radicchio, green apple
gorgonzola, balsamic vinaigrette

Farro and bulgur wheat salad
asparagus, sundried tomatoes, olives, oregano dressing

Lemon and rosemary marinated roasted chicken
bell pepper and eggplant caponata

Garganelli pasta, cremini mushroom ragout
mascarpone cream, goat cheese

Pan seared orata, caramelized fennel, cherry tomatoes
capers, parsley

Garlic rapini, cipollini onions, olive oil

Sfogliatella con Ricotta

Starbucks regular & decaffeinated coffee
selection of Tazo teas

FRIDAY

BBQ IN THE 6IX
minimum 15 guests

Garlic bread

Leaves of spring greens, jicama, carrots, watermelon
radish, herb vinaigrette

Corn and black bean salad, tomato, green onion

Lime and cajun marinated chicken breast
grilled pineapple salsa

Mini beef burgers, BBQ mayo, jalapeno tomato relish

brioche slider buns

Sweet potato fries, avocado sour cream,
charred peppers, mushroom and red onions

Individual packaged Miss Vickie's Chips

S'mores cookies

Starbucks regular & decaffeinated coffee,
selection of Tazo teas

WORKING COLD LUNCH BUFFET

All buffet pricing is based on 120 minutes of continuous service

INTERCONTINENTAL SANDWICH BUFFET

minimum 10 guests

Chili roasted tomato soup

Leaves of baby kale, endive, citrus fruit, raspberry vinaigrette

Ancient grains salad, sweet potatoes, dried cranberries, pumpkin seeds, maple tahini

Variety of assembled sandwiches on gourmet bread with assorted lettuces and sliced tomato

Smoked turkey, chipotle & caramelized onion mayo white cheddar

Fior di latte mozzarella, roasted peppers, basil and sundried tomato aioli

Black forest ham, pineapple honey mustard, spiced gouda

Tuna salad with scallion remoulade

Apple cider tart

Starbucks regular & decaffeinated coffee, selection of Tazo teas

\$48 per person

ENHANCE YOUR LUNCH BUFFET WITH A WARM SANDWICH:

minimum of 10 guests,
one choice for the entire group

Grilled Chicken on a Bun

oka cheese, herb mayo, onion bun

\$8 per person

Peameal Bacon Sandwich

with cheddar pommery mustard on a Kaiser

\$8 each

Beef Slider

with caramelized onion and cheddar

\$8 each

French Dip

on baguette with jus

\$8 each

Roasted Turkey and Swiss

apple dijon aioli, ciabatta bun

\$8



WORKING LUNCH BUFFET

All buffet pricing is based on 120 minutes of continuous service

WRAP IT UP!

minimum 10 guests

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

Chickpea salad, purple cabbage, charred corn, edamame beans, champagne vinaigrette

Variety of assembled flour tortilla wraps filled with assorted lettuce leaves and tomato

Ancho chili chicken wrap, avocado, havarti, herb mayo

Hummus and garden veg wrap, zucchini, eggplant, peppers

Beef wrap, caramalized onions, smoked mozzarella buttermilk dill sauce

Swiss chocolate caramel gâteaux

Starbucks regular & decaffeinated coffee, selection of Tazo teas

\$50 per person

BBQ IN THE 6IX

minimum 20 guests

Garlic bread

Leaves of spring greens, jicama, carrots, watermelon radish, herb vinaigrette

Corn and black bean salad, tomato, green onion

Lime and cajun marinated chicken breast
grilled pineapple salsa

Mini beef burgers, BBQ mayo, jalapeno tomato relish
brioche slider buns

Sweet potato fries, avocado sour cream
charred peppers, mushroom and red onions

Individual packaged Miss Vickie's chips

S'mores cookies

Starbucks regular & decaffeinated coffee, selection of Tazo teas

\$58 per person

WORKING HOT LUNCH BUFFET

All buffet pricing is based on 120 minutes of continuous service

TUTTI A TAVOLA minimum 20 guests

Rosemary focaccia

Zucchini soup with basil and pancetta crisps

Leaves of arugula and radicchio, green apple
gorgonzola, balsamic vinaigrette

Farro and bulgur wheat salad, asparagus, sundried tomatoes
olives, oregano dressing

Lemon and rosemary marinated roasted chicken
bell pepper and eggplant caponata

Garganelli pasta, cremini mushroom ragout
mascarpone cream, goat cheese

Pan seared orata, caramelized fennel, cherry tomatoes
capers, parsley

Garlic rapini, cipollini onions, olive oil

Sfogliatella con Ricotta

Starbucks regular & decaffeinated coffee
selection of Tazo teas
\$59 per person

CANADIAN "EH" minimum 20 guests

Assorted rolls and butter

Leaves of butter lettuce, baby spinach, arugula, dried fruit
and pecans, balsamic vinaigrette

Quinoa and wild rice salad
orange segments, pine nuts, raisins,
Parsley vinaigrette

Maple syrup glazed baked Atlantic salmon
cucumber and tomato relish

Herb and dijon roasted turkey breast
sage jus, apple and cranberry compote

Macaroni and cheese au gratin

Honey roasted butternut squash, asparagus
goat cheese, balsamic glaze

Tarte au sucre

Starbucks regular & decaffeinated coffee,
selection of Tazo teas
\$62 per person



WORKING HOT LUNCH BUFFET

All buffet pricing is based on 120 minutes of continuous service

COMFORT

minimum 20 guests

Assorted rolls and butter

Onion soup, croutons, gruyere

Iceberg lettuce, crisp vegetables, assorted dressings

Broccoli salad, bacon, cheddar, almond, blue cheese

BBQ chicken

Braised beef pot roast

Buttermilk and roasted garlic mash potatoes

Green beans, cauliflower, peppers

Mini donuts and brownies

Starbucks regular & decaffeinated coffee, selection of Tazo teas

\$60 per person

EURO

minimum 20 guests

Assorted rolls and butter

Taragon infused mushroom soup

Savoy cabbage, pickled beets, cucumber
buttermilk dill dressing

Potato salad, gherkins, grain mustard, scallions,
chopped eggs

Chicken provencal, tomato and olive ragout

Juniper braised beef sauerbraten, pickled red cabbage
caramelized apples

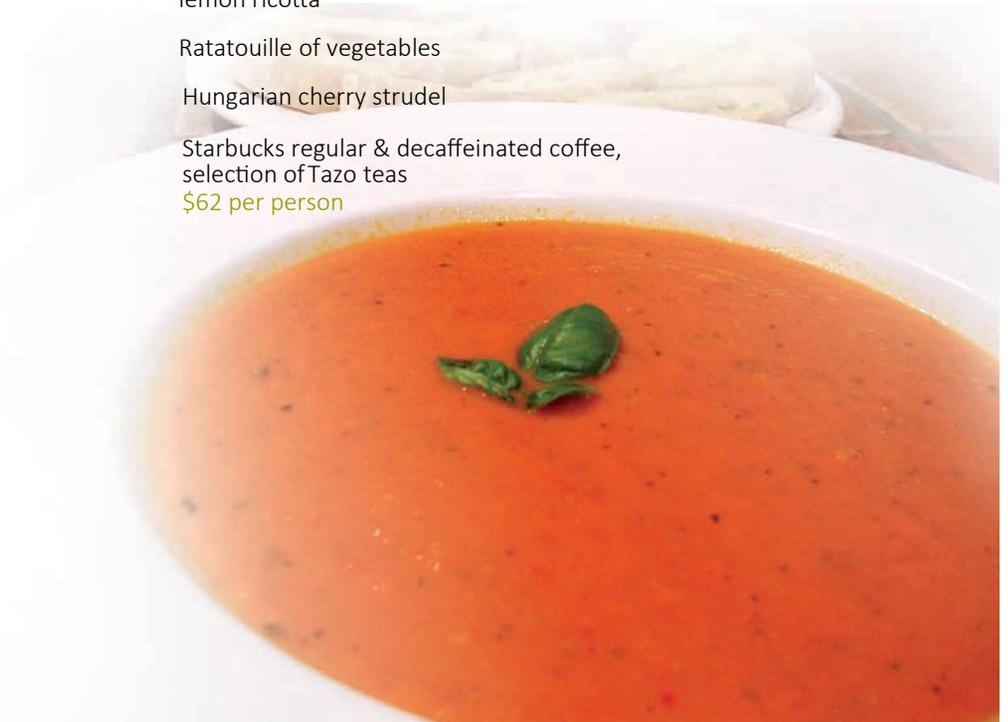
Butternut squash ravioli, sage cream sauce
lemon ricotta

Ratatouille of vegetables

Hungarian cherry strudel

Starbucks regular & decaffeinated coffee,
selection of Tazo teas

\$62 per person



WORKING HOT LUNCH BUFFET

All buffet pricing is based on 120 minutes of continuous service

TAVERNA minimum 20 guests

Pita bread with hummus and baba ghanoush

Traditional Greek salad, tomatoes, cucumber, onion, black olives, feta

Orzo pasta salad, peppers, artichoke, cherry tomatoes

Oregano marinated chicken souvlaki with tzatziki

Baked salmon drizzled with olive oil and lemon juice

Charred zucchini, peppers and red onions
balsamic vinaigrette

Oven roasted rosemary potatoes

Steamed basmati rice

Lemon tarts

Starbucks regular & decaffeinated coffee,
selection of Tazo teas
\$60 per person

Our boxed lunches are individually packaged and available for take-away only.
Minimum of 10 guests

BOXED LUNCH

Bottled water or soft drink

Potato chips

Jumbo cookie

Pasta salad

Choose from a variety of roasted beef and provolone, turkey and brie, roasted vegetables with goat cheese

All served on a variety of breads

Condiments and cutlery

\$42.00



PLATED LUNCH

All lunches include an assortment of rolls and butter, freshly brewed Starbucks coffee, decaffeinated coffee and Tazo teas.
Entrée prices are based on 3 courses.
4 courses add \$13 per entrée price

Table Starters

Selection of Spiced Olives with Feta Cheese \$60.00 per table
Armenian, Tuscany Olive, Parmesan and Cayenne, Polish Flat Breads \$65.00 per table
Antipasto Platter of Prosciutto, Pancetta, Salamis, Melon, Olives and Bocconcini \$200.00 per table
Fresh Cut Crudités and Dip \$100.00 per table
Mezze – Hummus, Baba Ghanoush, Pita and Flat breads \$180.00 per table

SOUP - CHOOSE ONE

Cream of asparagus, dill and lemon cream

Mushroom and leek puree
coriander yoghurt

Maple roasted sweet potato purée
maple cream drizzle

Carrot and ginger soup
coconut whip, chia seed

Roasted apple and butternut squash
cinnamon cream

Roasted vegetable and tomato,
basil oil, crumbled chèvre

Vegan red lentil and coconut milk

Lemongrass and ginger corn chowder
fried leeks

Zucchini with basil and pancetta crisps

Chili roasted tomato, cilantro yoghurt

Tarragon infused mushroom, brioche croutons

Chipotle roasted red pepper, corn and black bean salsa

SALAD - CHOOSE ONE

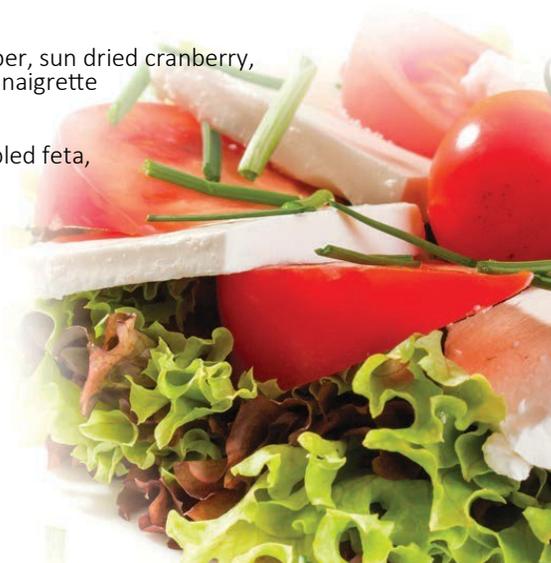
Boston bibb and baby spinach salad
toasted pecans, pears, cambozola cheese, roasted
shallot vinaigrette

Vine tomatoes and fresh mozzarella
balsamic glaze, basil infused oil, coarse pepper

Iceberg wedge, crumbled blue cheese,
buttermilk dressing, lightly smoked bacon, tomatoes
and green onion

Spring mix and frisée
cherry tomatoes, baby cucumber, sun dried cranberry,
signature, sherry clementine vinaigrette

Compressed watermelon
vine tomato, cucumber, crumbled feta,
balsamic syrup, micro greens



PLATED LUNCH

All lunches include an assortment of rolls and butter, freshly brewed Starbucks coffee, decaffeinated coffee and Tazo teas.
Entrée prices are based on 3 courses.
4 courses add \$13 per entrée price
Minimum 20 people

ENTRÉE - CHOOSE ONE

Cabernet Braised beef short ribs
smoked gouda whipped potatoes, honey roasted squash, balsamic pearl onions
\$75

Miso glazed Atlantic salmon
jasmine rice, bok choy, mango salsa, ginger orange nage
\$65

Cranberry and apricot stuffed chicken supreme
Sweet potato mash, asparagus, caramelized apples, au jus
\$75

Pickarel with grapefruit butter sauce
pernod fennel puree, fine green beans, charred red and yellow peppers
\$68

Supreme of chicken with porcini sherry jus
barley and wild rice risotto style, lemon mascarpone, buttered baby vegetables
\$65

Maple ginger glazed Arctic char
corriander scented pearl cous cous, shitake mushrooms, sesame roasted turnips, lime and parsley cream
\$65

7oz. Wellington county beef tenderloin
gratin potatoes dauphinoise, baby carrots, green asparagus, cognac wild mushroom jus
\$85

Rainbow trout with blood orange emulsion
caramelized cauliflower puree, shallot and tomato chutney, haricots verts
\$67

DESSERT - CHOOSE ONE

Tiramisu in a marble chocolate cup-
strawberry coulis and fresh berries

Dulce de leche cheesecake

Key lime curd tart with berry coulis

Mango raspberry tart mango and
raspberry coulis

Lemon curd tart with fresh raspberries
and berry coulis

Passion berry dome

Assorted platter of French Pastries per table



HORS D'OEUVRES

COLD SELECTION

Minimum 3 dozen per selection

\$60 per dozen

Salmon gravlax with edamame mousse on potato blini

Tuna (Sashimi Grade) on soft taco with guacamole salsa

Cambozola and Fig lollipop with fresh herbs

Pastrami Salmon with crab avocado mille-feuille

Honey glazed buffalo mozzarella and pistachio on carred beet root

New Hampshire style lobster salad roll

Ham and dijon croissant bites

Vegetable samosa, tamarind chutney

Tuna and mozzarella arancini

Bacon wrapped scallop, lemon caper remoulade

Tandoori chicken skewers, coriander chutney

Mushroom arancini

Crispy shrimp wonton, sweet chili sauce

Veggie lasagna croquette, tomato chutney

Marinated chicken skewer with tzatziki

Eggplant Provence tulip roll

Smoked duck and apple chutney on sweet potato Muffin

California rolls

Prosciutto rosette foie gras fig chutney on waffle cup

Maple apple walnut goat cheese rosette

Caprese salad on a skewer

HOT SELECTION

Minimum 3 dozen per selection

\$60 per dozen

Antipasto fritter (Vegan)

Mini Jamaican beef patty

Grilled vegetables & goat cheese empanaditas

Chicken samosas, mango chutney

Coconut curry chicken empanada, cilantro yoghurt

Smoked salmon bundles

Mushroom and leek turnover

Mango and shrimp spring rolls, plum sauce

Vegetable pakoras

Chilean beef empanaditas, chimichurri aioli

GOURMET COMFORT FOOD

Minimum 3 dozen per selection

\$70 per dozen

Peppercorn roast beef in a mini yorkshire pudding horseradish aioli

Mini beef burger, pickled shallots, truffle scented aioli

Chicken slider, ancho chili and lime mayo, smoked cheddar

Falafel slider, pickled cucumber onion slaw, tahini sauce

RECEPTION STATIONS

All À La Carte Food Items Must Be Ordered For A Minimum of 80% Of The Total Group Guarantee
All stations pricing is based on 120 minutes continuous service
Minimum 25 guests per station

FISH AND SEAFOOD BAR

Cocktail shrimp, seafood sauce
oysters on the half shell, shallot mignonette
smoked salmon, capers, red onion,
lemon, rye bread
\$35 per person
(based on 6-7 pieces per person)

JAPANESE

Display of assorted sushi, sashimi and California roll,
including tuna, salmon, shrimps, squid, octopus, and mackerel
served with soya, wasabi and pickled ginger
\$25 per person
(based on 4 pieces per person)

BUILD YOUR OWN POUTINE

French fries, cheese curds, gravy
braised short ribs and ketchup
\$20 per person

RODNEY'S OYSTERS

Seasonal selection of oysters
served on the half shell with cocktail sauce,
mignonette, horseradish, hot sauce and lemon
Market Price
(minimum 5 dozen)

Enhance your reception with one of Rodney's own
shuckers to open their own oysters while interacting
and educating your guests.
\$500 per shucker, up to 500 oysters
(not including the price of the oysters).

SLIDER STATION

Mini beef burger, pickled shallots, truffle scented aioli
Chicken slider, ancho chili and lime mayo, smoked cheddar
Falafel slider, pickled cucumber onion slaw, tahini sauce
Onion Rings
\$25 per guest
(based on 3 sliders per person)

PASTA STATION

Choice of two pastas:

Cheese tortellini au gratin, tomato sauce, mozzarella
Gemelli with bolognese ragout, parmigiano
Mushroom ravioli with sage and asiago cream
Penne al forno with chicken, vodka rose, smoke provolone
Cavatappi with pancetta, caramelized onions, cheddar cream
\$25 Per Guest

DANFORTH

Chicken souvlaki with tzatziki,
Pita and flatbreads with hummus and baba ghanoush
Greek salad of tomatoes cucumbers, olives and feta cheese
Spanakopita
\$26 per person
(based on 2 skewers per person)

STIR FRY STATION

Served with chopsticks and traditional take-out boxes

Choice of one:

Teriyaki chicken and veggie stir fry, chow mein noodles
Ginger beef and veggie stir fry, black bean sauce, rice noodles
Sesame soy shrimp and veggie stir fry, shanghai noodles
Honey miso tofu and veggie stir fry, steamed jasmine
\$25 per person

SMOKED SALMON DISPLAY

Side of smoked Atlantic salmon
Lime and avocado sour cream, pickled red onion and caper relish
chopped eggs with dill, lemon wedges
\$120 per side
(serves 10-15 people)

CHARCUTERIE STATION

Display of sliced prosciutto sopressata, salami, capicola
Bowls of pickled beets, grain mustard, marinated olives, gherkins
Artichoke spinach dip, crumbled goat cheese
Baguette, bread sticks, crackers and flatbread
\$35.00 Per Person

RECEPTION STATIONS

All À La Carte Food Items Must Be Ordered For A Minimum of 80% Of The Total Group Guarantee
All stations pricing is based on 120 minutes continuous service
Minimum 25 guests per station

DELI BAR

Variety of assembled sandwiches on gourmet breads
Smoked turkey, chipotle and caramelized onion mayo, white cheddar
Fior di latte mozzarella, roasted peppers, basil sundried tomato aioli
Black forest ham, pineapple honey mustard, spiced gouda cheese
Albacore tuna salad, scallion remoulade
\$15 per person

COCKTAIL SHRIMP

cocktail sauce and lemon wedges
\$40 per dozen
(minimum 5 dozen)

MEZZE

hummus, tzatziki, baba ghanoush and artichoke dips,
marinated olives, piquant pickled vegetables
pita and flatbreads
\$20 per person

CRUDITE

market fresh vegetable display, ranch and blue cheese dip
\$10 per person

CANADIAN AND IMPORTED CHEESE DISPLAY

garnished with dried fruits and nuts, assorted
crackers and artisan breads
\$19 per person

SWEET STREET STATION

Assorted French pastries and tarts, mini sugar donuts
French macaroons
\$28 per person

SNACKS

Azure bar mix - 250 grams (serves 10)	\$15
Kettle chips - 450 grams (serves 10 - 15)	\$15
Pretzels - 450 grams (serves 10 - 15)	\$15
Mixed nuts - 250 grams (serves 10)	\$23
Nachos and salsa - 450 grams (serves 10 – 15)	\$20
Chef's Signature Potato Chips (serves 10—15)	\$30



RECEPTION STATIONS

'CHEF ATTENDED'

Chef attended labour cost of \$200 per chef
All stations pricing is based on 2 hours continuous service

DRY AGED ROASTED STRIPLOIN OF BEEF

horseradish, beef jus, mini rolls
\$550
(serves 30-40)

ROASTED WELLINGTON COUNTY TENDERLOIN OF BEEF

horseradish, beef jus, mini rolls
\$550
(serves 15-20)

HERB ROASTED TURKEY BREAST

cranberry mayonnaise, mini rolls, traditional gravy
\$280
(serves 15-20)

MONTREAL STYLE SMOKED BRISKET STATION

mustards, pickled buns
\$400
(serves 20-30)

SLOW ROASTED PRIME RIB OF BEEF

mustards and mini rolls, mini yorkshire pudding,
served with horseradish and beef jus
\$650
(serves 40-45)



PLATED DINNER

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

Entrée prices are based on 3 courses.

4 courses add \$13 per entrée price

Minimum of 20 guests

Table Starters

Selection of Spiced Olives with Feta Cheese \$60.00 per table

Armenian, Tuscany Olive, Parmesan and Cayenne, Polish Flat Breads \$65.00 per table

Antipasto Platter of Prosciutto Pancetta, Salamis, Melon, Olives and Bocconcini \$200.00 per table

Fresh Cut Crudités and Dip – \$100.00 per table

Mezze – Hummus, Baba ghanoush, Pita and Flat breads – \$180.00 per table

Relishes of Pickles, Olives, Pickled Vegetables and Cheese – \$180.00 per table

SOUP - CHOOSE ONE

Cream of asparagus, Dill and lemon cream

Mushroom and leek puree, coriander yoghurt

Maple roasted sweet potato purée maple cream drizzle

Carrot and ginger, coconut whip, chia seed

Roasted apple and butternut squash cinnamon cream

Roasted vegetable and tomato basil oil, crumbled chèvre

Vegan red lentil and coconut milk

Lemongrass and ginger corn chowder, fried leeks

Zucchini with basil and pancetta crisps

Chili roasted tomato, cilantro yoghurt

Tarragon infused mushroom, brioche croutons

Chipotle roasted red pepper, corn and black bean salsa

OR

SALAD - CHOOSE ONE

Boston bibb and baby spinach salad
toasted pecans, pears, cambozola cheese
roasted shallot vinaigrette

Vine tomatoes and fresh moz-
zarella balsamic glaze, basil
infused oil, coarse pepper

Traditional Caesar salad with sourdough croutons
grated parmesan and classic dressing

Iceberg wedge
crumbled blue cheese, buttermilk dressing,
lightly smoked bacon, tomatoes and green onion

Spring mix and frisée
cherry tomatoes, baby cucumber, sun dried cran-
berry,
signature sherry clementine vinaigrette

Compressed watermelon
vine tomato, cucumber, crumbled feta
balsamic syrup, micro greens



PLATED DINNER

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

Entrée prices are based on 3 courses. 4 courses add \$13 per entrée price

Pre-selected entrée choices, add \$5 surcharge per entrée choice.

eg. 3 choices of entrée is \$15 surcharge

(based on highest entrée choice)

on-site selection of entrée, add a \$10 surcharge per entrée choice.

eg. 3 choices of entrée is \$30 surcharge

(based on highest entrée choice)

ENTRÉE - CHOOSE ONE

Miso Glazed Atlantic salmon

jasmine rice, bok choy, mango salsa, ginger orange nage
\$75

Asiago, spinach and mushroom stuffed chicken breast

barley and wild rice risotto style, buttered baby vegetables,
porcini sherry jus
\$75

Feta and roasted pepper stuffed chicken breast

gratin potato dauphinoise, fine green beans, baby beets,
turnips, natural jus
\$75

Maple Ginger Glazed Arctic Char

coriander scented pearl couscous, shiitake mushrooms,
sesame roasted turnips, lime and parsley cream
\$75

Rainbow trout with blood orange emulsion

caramelized cauliflower puree, shallot and tomato chutney
haricot verts
\$80

Slow roasted prime rib & Yorkshire Pudding

chevre whipped potatoes, buttered asparagus, charred red
and yellow peppers, pinot noir jus
\$90

Dried Cranberry and Rice Stuffed Chicken ballotine

sweet potato puree, caramelized apples, king mushroom
fricassee, haricot vert, calvados jus
\$80

ENTRÉE - CHOOSE ONE

Pickarel with Grapefruit Butter Sauce

pernod fennel puree, fine green beans, charred red and yellow peppers
\$75

Cranberry and apricot stuffed chicken supreme

sweet potato mash, asparagus, caramelized apples, au jus
\$75

7oz. Wellington county beef tenderloin

gratin potato dauphinoise, baby carrots, green asparagus,
cognac morel jus
\$100

Cabernet Braised beef short rib

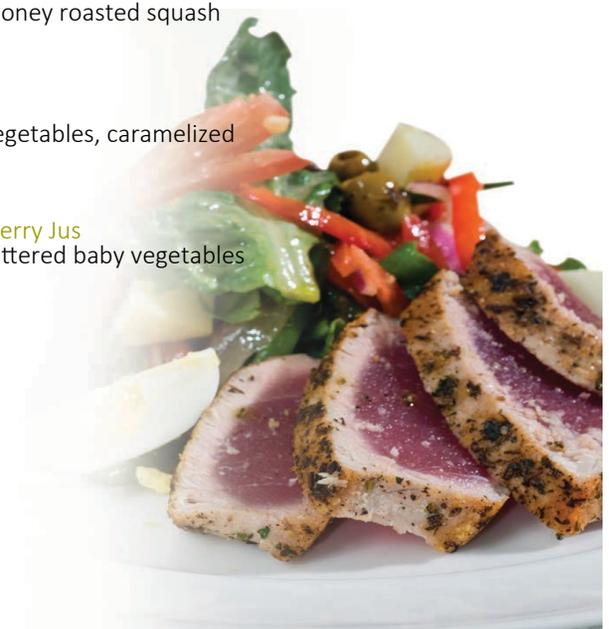
smoked gouda whipped potatoes, honey roasted squash
balsamic pearl onions
\$80

Roasted boneless half chicken

Fingerling potatoes, market baby vegetables, caramelized
leek jus
\$80

Supreme of Chicken with Porcini Sherry Jus

Barley and wild rice risotto style, buttered baby vegetables
\$75



PLATED DINNER

DESSERT - CHOOSE ONE

Lemon curd tart

with fresh raspberries and berry coulis

Passion fruit parfait in a white chocolate cup

fresh berries and strawberry coulis

Flourless chocolate cake

Rich chocolate with dark chocolate ganache centres

Hazelnut caramel caramel mousse dome

chocolate caramel crèmeux with hazelnut frangelico ganache filling, glazed with dark chocolate ganache

Key lime curd tart

with berry compote

Mango raspberry tart

with mango and raspberry coulis

Dulce de leche cheesecake

chocolate mascarpone cheesecake with swirls of chocolate ganache and dulce de leche caramel

Berry box parfait

bitter sweet chocolate mousse with fresh cream and berries wrapped in a white chocolate box

White chocolate symphony

orange scented white chocolate mousse with sour cherry compote wrapped in a white chocolate tower

Tiramisu in a marble chocolate cup

coffee flavoured cream with chocolate, strawberry coulis and fresh berries



DINNER BUFFET

InterContinental Dinner buffet is served with Starbucks regular and decaffeinated coffee and a selection of Tazo teas
Presentation of breads, rolls and butter
All stations pricing is based on 120 minutes continuous service
minimum of 50 guests

SOUP - CHOOSE ONE

Cream of asparagus, dill and lemon cream
Roasted apple and butternut squash, cinnamon cream drizzle
Lemongrass and ginger corn chowder
Chili roasted tomato
Tarragon infused mushroom soup

SALADS - CHOOSE THREE

Ancient grains salad, sweet potatoes, dried cranberries, pumpkin seeds, maple tahini
Chickpea salad, purple cabbage, charred corn, edamame beans, champagne vinaigrette
Leaves of spring greens, jicama, carrots, watermelon radish herb vinaigrette
Greek salad, tomatoes, cucumber, red onions, kalamata Olives feta cheese
Quinoa & wild rice salad, orange, pine nuts, raisins, parsley
Caesar salad, bacon, croutons, garlic dressing, parmesan cheese
Potato salad, gherkins, grain mustard, scallions, chopped egg
Leaves of arugula, radicchio, green apple, gorgonzola, balsamic vinaigrette
Orzo pasta salad, peppers, artichokes, cherry tomatoes

HOT SELECTION - CHOOSE THREE

Tandoori style chicken, coriander chutney, grilled naan
Lemon and rosemary marinated roasted chicken, bell pepper and eggplant caponata
Herb and dijon roasted turkey breast, sage jus, apple & cranberry compote
Pan seared orata, caramelized fennel, cherry tomatoes, capers, parsley
Maple syrup glazed baked Atlantic salmon, cucumber and tomato relish
Garganelli pasta, cremini mushroom ragout, mascarpone cream, goat cheese
Miso glazed rainbow trout, bok choy, grape tomatoes
Juniper braised beef sauerbraten, pickled red cabbage, caramelized apples
Butternut squash ravioli, sage cream sauce, lemon ricotta

ACCOMPANIMENTS

Roasted garlic mashed potatoes
Medley of seasonal vegetables

DESSERT SELECTION

Assorted French pastries and tarts
Cocktail size vanilla & chocolate cupcakes
Swiss chocolate caramel gâteaux
Hungarian cherry strudel
\$85 per person

WINE LIST

WHITE WINE

Aveleda "Quinta" \$45

Vino Verde, Portugal

Floral aromas complimented by tropical notes to please the palate.

The result is a complex, elegant wine with a long, persistent taste.

Chardonnay, Peller Estate VQA, \$45

Niagara Peninsula, Canada

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

Soave, Bolla \$52

Veneto, Italy

Soave means soft in Italian, and this wine stays true to that name. The nose is soft with notes of yellow apple and pear while the palate is dry with flavours of baked apple, pear, and a touch of lemon; light bodied and refreshing it finishes with a cleansing note of peach.

Chardonnay, Yellow Tail \$45.00

Australia

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

Pinot Grigio, Folonari \$55

Veneto, Italy

A pronounced bouquet of exotic fruit and wild flower, with a touch of honey. Dry-balanced fruit flavored with an attractive lingering aftertaste of apples.

Pinot Gris, Pfaff \$57

Alsace, France

Pale golden colour: aromas of honeyed peach and pear fruit with smoky, waxy notes and a touch of spice; off-dry and fruity with a mineral note and balancing acidity

Sauvignon Blanc, Villa Maria \$67

Marlborough Region, New Zealand

Pale straw colour: intense aromas of gooseberry, lime, grass and asparagus; dry, medium bodied, crisp acidity, and flavours of bell pepper, gooseberry, citrus; clean, crisp finish.

Chardonnay, Charles & Charles \$63

Washington, USA

A firm, juice wine with elegant power and depth. Aromas of green apples, jasmine and warm caramel. On the palate a balance of warmth and light tropical fruit lead to a medium finish.

WINE LIST

RED WINE

Cabernet Merlot, Peller Estate VQA \$45

Niagara Peninsula, Canada

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

Malbec, Trapiche Reserve \$48

Mendoza, Argentina

Deep ruby red colour; aromas of rich black cherry, spice and plum; dry, full bodied, with ripe cherry fruit centre; Velvety texture with a lengthy aftertaste.

Cabernet Sauvignon Merlot, 35 Degree South \$48

Chile

Bright ruby colour with aromas of cassis, soft fruits and subtle earthiness; dry, medium body

Valpolicella, Bolla \$50

Veneto, Italy

An intense ruby colour with garnet hues; a well-balanced perfume of black fruit; a dry, savory and harmonic taste with a traditional medium finish of well integrated fruit.

Cabernet Sauvignon, Stone Cellars \$56

California, USA

Bright ruby colour; full aromas of sweet dark fruit, chocolate, vanilla and cedar; dry palate with good acidity and a very fruity, rich, long finish, well balanced.

Chianti, Frescobaldi Chianti \$63

Toscana, Italy

A complex nose of intense fruity notes, cherry and strawberry blended with rose and violet hints. Smooth and balanced, the finish is persistent and aftertaste fruity.

Red Blend, Charles & Charles \$70

Washington, USA

Deep ruby; notes of cassis, dark chocolate and vanilla on the nose; the palate is dry and full bodied with moderate acidity and tannins; flavours of chocolate covered cherries, mocha and vanilla .

Red blend Barossa, Peter Lehmann Clancy's \$65

Barossa Valley, Australia

A deep cherry red colour leads to a bouquet of black currant, vibrant red fruits and integrated oak in the background. Long savory tannins bring balance and structure to this perfect wine lover's blend.

WINE LIST

SPARKLING

Brut, Trapiche \$54

Mendoza, Argentina

Ripe aromas of apples and pineapple combined with yeasty toasted bread.
Smooth mouth feel with a fine bubble and round finish.

Valdobbiadene Prosecco, \$72

Santa Margherita, Italy

A fresh, youthful expression of exotic fruit and wild flower, with a touch of honey.
Dry-balanced fruit flavored with an attractive lingering aftertaste of apples.

Bubbles Sparkling , Yellow Tail \$55

Australia

Pale lemon color; soft apple, pear and apricot aromas and flavors; light-bodied
and fruity with a soft finish.

Sparkling Sauvignon Blanc, Villa Maria \$67

New Zealand

This bubbly from New Zealand offers bold aromas of passion fruit, mango, and
fresh-cut grass; the palate is lively and flavorful with green pepper, citrus and
stone fruit flavors combined with a soft fizz that makes it a perfect refresher .



HOST BAR LIST

PREMIUM BAR SERVING SERVING SIZE: 1 OUNCE

LIQUOR

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

LIQUEURS

Hennessy VSOP	\$11
Grand Marnier	\$11
Kahlua	\$11
Baileys	\$11
Amaretto	\$11

WINE

Red	Peller Estates Cabernet Merlot	\$9.50 per glass
White	Peller Estates Chardonnay	\$9.50 per glass

BEER (Please select up to 5 choices)

Budweiser	\$7.00
Canadian	\$7.00
Bud Light	\$7.00
Corona	\$8.00
Heineken	\$8.00
Alexander Keiths	\$8.00
Stella Artois	\$8.00



EXECUTIVE BAR SERVING SERVING SIZE: 1 OUNCE

LIQUOR

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

LIQUEURS

Hennessy VSOP	\$11
Grand Marnier	\$11
Kahlua	\$11
Baileys	\$11
Amaretto	\$11

WINE

Red	Bolla Valpolicella	\$10.50 per glass
White	Bolla Soave Classico	\$10.50 per glass

BEER

Corona	\$8.00
Heineken	\$8.00
Alexander Keiths	\$8.00
Stella Artois	\$8.00

Host bar prices subject to 13% HST and 18% gratuities.

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

Prices per drink are exclusive of taxes and gratuities.

CASH BAR LIST

PREMIUM BAR SERVING

SERVING SIZE: 1 OUNCE

LIQUOR

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

LIQUEURS

Hennessy VSOP	\$15
Grand Marnier	\$15
Kahlua	\$15
Baileys	\$15
Amaretto	\$15

WINE

Red	Peller Estates Cabernet Merlot	\$12.50/gl
White	Peller Estates Chardonnay	\$12.50/gl

BEER (Please select up to 5 choices)

Budweiser	\$9.50
Canadian	\$9.50
Bud Light	\$9.50
Corona	\$11.00
Heineken	\$11.00
Alexander Keiths	\$11.00
Stella Artois	\$11.00



EXECUTIVE BAR SERVING

SERVING SIZE: 1 OUNCE

LIQUOR

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

LIQUEURS

Hennessy VSOP	\$15
Grand Marnier	\$15
Kahlua	\$15
Baileys	\$15
Amaretto	\$15

WINE

Red	Bolla Valpolicela	\$13/gl
White	Bolla Soave Classico	\$13/gl

BEER

Corona	\$11.00
Heineken	\$11.00
Alexander Keiths	\$11.00
Stella Artois	\$11.00

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

Prices per drink are inclusive of taxes and gratuities.

ENHANCEMENTS

Martini Luge
Bartender required

Market Price

Ice Bar
Bartender required

Market Price

Bloody Caesar Station
Bartender required

\$12 Per Drink

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

Martini Station
Bartender required

\$16 Per Drink

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

Single Malt Scotch Bar

\$25 per Drink

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

Wine Flight Tasting
Groups of 75 or more

\$20 Per Person

Sample wines from local wineries; featuring a collection of our connoisseur's best picks and presented by a knowledgeable winemaking representative.
Choice of Three (3) 2oz. pours.

Local Beer Tasting
Groups of 50 or more

\$15 Per Person

Enjoy a tasting of some of Toronto's most popular local micro brews. This interactive tasting is led by one of the brewery's very own masters.
Choice of three (3) 2oz. pours.

Bartender fee: \$40.00 per hour per bartender, minimum four (4) hours.

Host Bar Package
\$18 per person for the 1st hour
\$14 per person for each additional hour

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

**Host bar package prices subject to 13% HST and 18% gratuities
If host bar consumption falls below \$500.00, a \$40.00 labour fee will be assessed
per bartender per hour, for a minimum of four (4) hours.**

