



# Catering Menu

In knowing one of the hallmarks of a successful event is the food and beverage selection, our team has worked diligently to raise the bar with exciting new offerings. Local Ontario flavour and original recipes serve as the basis for our diverse range of items created in-house, including fine pastry and an assortment of house cure sausages and charcuterie. We look forward to working with you as you plan your event, and as always we are happy to customize your menu to suit your needs.

For your reference, our Catering Menu Guidelines have been included in this document to supplement our menu information.

# CATERING MENU GUIDELINES

## EXCLUSIVITY

---

The Metro Toronto Convention Centre (MTCC) retains the exclusive right to provide, control and retain all food and beverage services throughout the facility for events.

All food and beverage items must be supplied and prepared by the MTCC Food & Beverage Department. This includes bottled water.

No food, beverage or alcohol will be permitted to be brought into or removed from the MTCC facility by the licensee or any of the licensee's guests or invitees without the written approval of the Food & Beverage Department; this includes any "food sponsorship: and/or "food vendors" within the premises.

## MENUS

---

Menu selections and other details pertinent to your event are required to be submitted to the Food & Beverage Department a minimum of four (4) weeks prior to the first function date. The catering representative handling your event will assist you in selecting the proper menu items and arrangements to ensure a successful event.

## PRICES

---

Prices quoted on our menus are net of 18% administrative charge and 13% Harmonized Sales Tax (HST). An administrative charge (18%) is added to your bill for this catered event/function (or comparable service). 6.65% of the total amount of this charge is used to defray the cost of house expenses and will be maintained by the MTCC. 11.35% of the total amount of this administrative charge is distributed to employees providing the service including servers, bartenders and porters. Prices are subject to change without notice. Guaranteed prices will be confirmed sixty (60) days prior to the event.

Current menus are available on the MTCC website at [www.mtccc.com/food-beverage/menu](http://www.mtccc.com/food-beverage/menu).

A surcharge of 15% applies to all menu items for functions scheduled on statutory holidays.

## AVAILABILITY

---

The MTCC shall have the right to make substitutions to any order or any item or items which are not reasonably or readily obtainable on the open market or appears inferior to the quality standards of the MTCC.

## **GUARANTEES AND OVERSET**

---

A guaranteed number of attendees and/or quantities of food is required for all functions.

The guarantee must be submitted to your Catering/Event Manager by 12:00 noon EST Monday through Friday.

For functions taking place on Saturday, Sunday or Monday, the guarantee is required by 12:00 noon of the preceding Wednesday.

Functions less than 2000 people

- 72 hours prior to the function (3 business days)

Functions greater than or equal to 2000 people

- Initial guarantee is due three (3) weeks or fifteen (15) business days prior to the function
- Final guarantee is due ten (10) days prior to the event

If the guarantee is not received, the MTCC reserves the right to charge for the number of persons/quantities specified on the Banquet Event Order (BEO). Cancellations and reductions of the guarantee are subject to full charge within fourteen (14) days of the first day of the event.

The MTCC will prepare, provide service staff and have seats available for three (3) percent over the guaranteed number of attendees to a maximum of thirty (30) people. Buffet and family style meals are excluded from the overset.

The actual number served or guaranteed attendance will be charged, whichever is greater.

## **FOOD ALLERGIES AND DIETARY RESTRICTIONS**

---

In the event that any of the guests in your group have food allergies or dietary restrictions, you are responsible to inform us of the names of the guests and the nature of their allergies or dietary restrictions so that the necessary precautions can be taken when preparing their food. We require an initial list ten (10) business days prior to the function and a final list with the guarantee, three (3) business days prior to the function. Upon request, we undertake to provide full information regarding the ingredients of any food served to your group.

Your Catering/Event Manager will confirm the quantity of alternate meals required based on your dietary list. We will deduct this amount from the guarantee to determine the number of regular meals required. If at the time of service the number of alternate meals exceeds the number on the dietary list, additional meals will be charged at \$25.00 for lunch and \$45.00 for dinner.

## KOSHER MEALS

---

PR Creative Caterers provide kosher meals to the MTCC. They are a full service kosher catering and special events company specializing in social and corporate events. They provide top of the line food combined with exquisite presentation. PR Creative Caterers pride themselves on using the freshest ingredients and food products.

## EVENT TIMELINES

---

Understanding that program timelines vary, outlined below are service time parameters based on a 1 to 1.5 hour reception followed by a served meal. It is assumed that meal service would begin within 45 minutes of reception end time.

Service times are based on:

Breakfast 2 hours, starting at 6:00am

Lunch 2 hours

Dinner 3 hours

Timelines falling outside of these parameters may be subject to labour charges.

Should a function start or end time deviate more than thirty (30) minutes from the scheduled time, additional labour charges may apply.

## ALCOHOLIC BEVERAGE SERVICE

---

The Metro Toronto Convention Centre (MTCC) is dedicated to ensuring a positive experience for our clients and their guests. The MTCC offers a complete selection of beverages to compliment your function. Please note that alcoholic beverages and services are regulated by the Alcohol and Gaming Commission of Ontario (AGCO) and the MTCC as a licensee is responsible for the administration of these regulations.

- Hours of Operation: 11:00am to 1:00am
- Alcohol is permitted in licensed areas only. Alcohol is not permitted on escalators or in elevators.
- A maximum of 2 alcohol drinks (single pour per drink) will be served to each patron at any one time.
- We reserve the right to limit the quantity of drinks sold.
- Cash bar ticket sales close 30 minutes prior to bar closing.
- MTCC and contract security guards will be required. The MTCC's Security Manager will provide the necessary ratios.
- For ordering of non-list items, please speak with your Catering/Event Manager.

## **CHINA OR PAPER SERVICE**

---

In all carpeted meeting rooms, china service will automatically be used for all meal services unless paper service is requested.

In all exhibit halls, paper service will be used for all coffee and meal services unless china service is requested. Additional charges may apply.

## **LINEN SERVICE**

---

The MTCC provides in house white linen for all meal functions. Fees will apply for specialty linens or linens required for meetings. Your catering representative can offer suggestions for your consideration and quote corresponding fees.

## **CANCELLATIONS**

---

Any function cancelled less than 72 hours prior to the function date, will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may apply. This is determined on an event basis.

## **PAYMENT & DEPOSITS**

---

Pre-payment of the FULL ESTIMATED CHARGES is required two (2) weeks prior to the first function date. Payment can be made in cash, certified cheque or wire transfer. For additions, a major credit card may be required as guarantee of payment of any replenishment or new orders requested during the event, pending arrangements with our Credit Department. Event pre-payments of less than \$5,000.00 can be processed by credit card. Full payment of the invoice is required within thirty (30) days of the invoice date.

## **RETAIL FOOD SERVICES**

---

The MTCC offers Retail Food Services (RFO) through a selection of vendors operating mobile carts as well as a “built-in” outlet on the 700 Level. Contact your Catering or Event Manager to discuss your requirements to develop a proposal and hours of operation.

## **RETAIL FOOD MEAL TICKETS**

---

Meal tickets can be purchased from the MTCC, which may be distributed to event staff, volunteers and delegates for redemption at a MTCC retail food outlet.

## EXHIBIT HALL SERVICE AREAS

---

When food service takes place in an exhibit hall, it may be necessary to create back of house service areas to successfully execute a function. Your Catering/Event Manager will provide information on size and required locations that are to be factored in to your production plan. The draping associated with these areas is the responsibility of the event organizer.

## AUDIO VISUAL AND PRODUCTION

---

- When overhead work is being done, the area is considered a construction zone and hard hats and safety shoes are required.
- Floor supported drapes lines must be sand bagged.
- All guest and service entrances must be cable free. Cables must be flown over all guest and service entrances. Cable mats or cable protectors are NOT permitted.
- Illuminated exit signs are required if permanent signs are obstructed.
- All drape or fabric shall meet the requirements of CAN/ULC-S109, Flame tests of flame-resistant NFPA-701 or equivalent.
- No exit doors or fire hose cabinets are to be obstructed.
- Floor plans are to be submitted six (6) weeks prior to move-in.
- All special effects/pyrotechnics will require proper permits and approvals.
- Banquets require a minimum of one (1) hour after the last guest leaves before Event Services can remove tables and chairs. There can be absolutely no overhead dismantling during this time

## WATER STATIONS/WATER SERVICE

---

Complimentary self service stations are provided in meeting rooms, using coolers and biodegradable cups. One (1) complimentary refresh is provided per day.

NOTE: complimentary water stations are not provided on the show floor for trade consumer shows. If required, charges will be assessed based on specific requirements.

- Water cooler rental - \$85.00 each
- Water bottles (18 litres) - \$30.00 each
- General labour rates apply. 4 hour minimum



BREAKFAST | BREAK | À-LA-CARTE | LUNCH | RECEPTIONS  
DINNER | DINNER RECEPTIONS | BEVERAGE | WINE

# BREAKFAST

Prices subject to 13% HST and 18% administrative charge pursuant to your contractual agreement. An administrative charge (18%) is added to your bill for this catered event/function (or comparable service). 6.65% of the total amount of this charge is used to defray the cost of house expenses and will be maintained by the MTCC. 11.35% of the total amount of this administrative charge is distributed to employees providing the service including servers, bartenders and porters.

Prices subject to change without notice.

**V** Vegetarian   **NF** Nut Friendly   **GF** Gluten Friendly   **LF** Lactose Friendly

## CONTINENTAL | \$28 PER PERSON

minimum 10 people per order

### Orange, apple & cranberry juices

(choice of 2 juice selections for 50 people & under)

### Breakfast loaves **V**

Pecan maple, matcha mandarin, whole-wheat raspberry

### Skyr lemon curd yogurt cup **V** **NF** **GF**

### Honey baked fruit & nut granola clusters **V**

### Superfood smoothie bowl **V** **GF**

Vanilla super seed, green smoothie, mixed berry protein

### Whole fruit

Apples, bananas, fresh cut orange wedges

### Freshly brewed Lavazza regular/decaffeinated coffee & Tea Squared specialty teas



## DELUXE CONTINENTAL | \$31 PER PERSON

minimum 10 people per order

---

### Freshly squeezed orange, grapefruit & apple raspberry juices

(choice of 2 juice selections for 50 people & under)

### Freshly baked 'coffee house' breakfast selections

- Tray bakes (blueberry oat, banana cream cheese, digestive fruit bar coconut banana trifle, muesli pot de crème) V NF
- Assorted superfood protein energy bites (apple pie, matcha bliss, double chocolate) V GF LF
- Assorted baby loaves (cherry lime with vanilla custard, banana with dark chocolate ganache) V NF

### Selection of smoked & cured meats, Canadian smoked salmon, cheeses, fresh brioche NF GF LF

### Build your own Skyr station V

Fresh cut fruit, berry compote, granola

### Fresh cut orange wedges

### Freshly brewed Lavazza regular/decaffeinated coffee & Tea Squared specialty teas

## CROSS FIT CONTINENTAL | \$33 PER PERSON

minimum 10 people per order

---

### Low-fat yogurt power smoothies and superfood juices (select 2 of the following)

- Lactose friendly MTCC matcha smoothie V NF GF LF
- Banana mango power shake V NF GF
- Freshly squeezed orange juice V NF GF LF

### Coconut mango chia pudding V NF GF

### Overnight oats with almonds, chocolate & dried fruits V

### Peanut butter & jam brioche fingers V

### Fresh berries

### Seasonal cut fruit shards

### Build your own protein power breakfast:

- Cheese selection V NF GF
- Shaved smoked turkey, hard boiled eggs NF GF
- Vine tomato, bean salad, chopped kale & baby spinach, edamame hummus V NF GF LF

### Freshly brewed Lavazza regular/decaffeinated coffee & Tea Squared specialty teas

## BUILD YOUR OWN BUFFET BREAKFAST | \$36 PER PERSON

minimum 40 people | \$5 surcharge per person

---

### Selection of orange, apple & cranberry juices

### House baked seasonal strudel and breakfast loaves V NF

### Fruit shard platters

#### Select one (1) of the following:

- Scrambled eggs, fresh herbs V NF GF LF
- Scrambled eggs, Brie & roasted red pepper V NF GF
- Rustic Mediterranean frittata cups V NF GF

#### Select two (2) of the following:

- Thick cut Ontario bacon NF GF LF
- Canadian back bacon NF LF
- Chicken sage sausage NF GF
- Artisan sausages NF GF

#### Select one (1) of the following:

- Caramelized onion & new potato sauté V NF GF LF
- Smokey cheddar & herb shredded potato cakes V NF GF
- Rustic red skin skillet potatoes V NF GF LF
- Roasted sweet potato wedges, sea salt & scallions V NF GF LF

### Freshly brewed Lavazza regular/decaffeinated coffee & Tea Squared specialty teas

## PLATED BREAKFAST | \$38 PER PERSON

minimum 50 people

---

### Orange juice

### Berry yogurt cups V NF GF

### Selection of 'coffee house' breakfast pastries V

### MTCC breakfast bowl NF GF LF

Farm fresh local poached eggs, roasted cluster tomatoes, asparagus, kale & spinach sauté, rustic red skin potatoes, chicken sage sausages, olive oil chive hollandaise

### Freshly brewed Lavazza regular/decaffeinated coffee & Tea Squared specialty teas

## BREAKFAST ENHANCEMENTS

**Breakfast bundle** (minimum 10 people) ..... **\$19 per person per break period**

- Croissants & Danish
- Juice (choice of 2 juice selections: orange, apple, cranberry)
- Freshly brewed Lavazza regular/decaffeinated coffee & Tea Squared specialty teas

**Breakfast hors d'oeuvres**..... **\$48 per dozen**

- Spiced maple bacon, fig & prune skewers NF LF
- Vine tomato, leek & goat cheese tarts V NF
- Mini peanut butter & jam stuffed French toast on cranberry loaf V LF

**Mini muffins** (minimum 1 dozen per flavour)..... **\$44 per dozen**

- Banana pecan V
- Cinnamon streusel V NF
- Apple bran V NF
- Chocolate espresso V NF

**Mini cronuts** V NF ..... **\$56 per dozen**

**Vegan & gluten friendly pumpkin spice mini muffins** V NF GF LF ..... **\$44 per dozen**

**Individual oatmeal cup** LF ..... **\$5.50 per person**

**Fresh fruit & berry sangria cups** V NF GF LF ..... **\$56 per dozen**

**On-the-move breakfast with farm fresh eggs** (minimum 10 per item) ..... **\$14 each**

- **BREAKFAST PANINI** with charred red peppers, oven dried vine tomato, pancetta, fontina cheese & onion jam NF
- **VEGETARIAN BREAKFAST WRAP** Brie, leek, tomato V NF
- **BREAKFAST FRITTATA CUPS** zucchini, peppers, tomatoes & mozzarella cheese V NF GF
- **BREAKFAST MONTE CRISTO** sundried tomato & red pepper foccacia, shaved ham, Swiss cheese, stewed leeks NF

**Build your own cross fit breakfast bowl** (minimum 2 dozen) ..... **\$12 each**

- Cheese selection V NF GF
- Shaved smoked turkey, hard boiled eggs NF GF LF
- Vine tomato, bean salad, chopped kale & baby spinach, edamame hummus V NF GF LF

**Gourmet benny station** (with chef attendant | minimum 30 people) ..... **\$16 per person**

- Farm fresh poached eggs, house made pancetta, mushroom sauté, wilted kale, summer squash hollandaise, rosemary foccacia NF GF LF
- Farm fresh poached eggs, lobster salad, shaved asparagus, red pepper, wilted spinach, toasted brioche, tarragon calamansi hollandaise NF GF

**Greek yogurt station** V (minimum 20 people) ..... **\$9.75 per person**

- Fresh fruits
- Berries
- Muesli
- Local honey

## BREAKFAST ENHANCEMENTS (continued)

---

<b>Fresh fruit platter</b> (minimum 10 people) .....	<b>\$11.75 per person</b>
<b>Whole fruit</b> .....	<b>\$4 each</b>
<b>Individually bottled pure squeezed juices (250ml)</b> .....	<b>\$7 each</b>
<b>Breakfast loaves</b> .....	<b>\$39 per loaf</b>
- Bergamot lavender V NF	
- Pineapple coconut passionfruit V NF	
- Double chocolate chip V NF	
<b>Filled baby loaves</b> (minimum 1 dozen per flavour) .....	<b>\$56 per dozen</b>
- Cherry lime, vanilla custard V NF	
- Banana, dark chocolate ganache V NF	
<b>Scones</b> (minimum 1 dozen per flavour) .....	<b>\$49 per dozen</b>
- Citrus ginger, Devonshire cream & berry compote V NF	
- Chai pear, Devonshire cream & berry compote V NF	
- Coconut vanilla, Devonshire cream & berry compote V NF	
<b>Artisan bagels</b> NF .....	<b>\$57 per dozen</b>
Cream cheese, fruit preserves & butter	
<b>Assorted superfood protein energy bites</b> V GF LF .....	<b>\$48 per dozen</b>
Super berry, matcha bliss, apple pie protein	
<b>Hard boiled egg in shell</b> NF GF LF (minimum 2 dozen) .....	<b>\$3 each</b>
<b>Fresh baked croissants</b> V .....	<b>\$56 per dozen</b>
Butter & preserves	



BREAKFAST | BREAK | À-LA-CARTE | LUNCH | RECEPTIONS  
DINNER | DINNER RECEPTIONS | BEVERAGE | WINE

# BREAK

Prices subject to 13% HST and 18% administrative charge pursuant to your contractual agreement. An administrative charge (18%) is added to your bill for this catered event/function (or comparable service). 6.65% of the total amount of this charge is used to defray the cost of house expenses and will be maintained by the MTCC. 11.35% of the total amount of this administrative charge is distributed to employees providing the service including servers, bartenders and porters.

Prices subject to change without notice.

**BREAK PACKAGES ARE AVAILABLE FROM  
9:30AM – 11:30AM OR 2:00PM – 5:00PM. 1 HOUR SERVICE TIME.**

**V** Vegetarian   **NF** Nut Friendly   **GF** Gluten Friendly   **LF** Lactose Friendly

## **MID-MORNING BREAK | \$19 PER PERSON** minimum 20 people

---

**Assorted superfood protein energy bites** **V GF LF**  
Apple pie, matcha bliss, dark chocolate ganache

**Fresh whole fruit**

**Superfood smoothie bowls** **V GF**  
Strawberry banana, pineapple kale, blueberry yogurt

**Bottled juice**

**Freshly brewed Lavazza regular/decaffeinated coffee &  
Tea Squared specialty teas**

BREAK PACKAGES ARE AVAILABLE FROM  
9:30AM – 11:30AM OR 2:00PM – 5:00PM. 1 HOUR SERVICE TIME.

## ORCHARD BREAK | \$19 PER PERSON

minimum 20 people

---

**Stonefruit buckle** V NF

**Apricot clafoutis** V NF GF

**Vanilla sour cherry verrine** V NF

**Apple oat bar** V NF

**Freshly brewed Lavazza regular/decaffeinated coffee & Tea Squared specialty teas**

## CHOCOLATE BREAK | \$21 PER PERSON

minimum 20 people

---

**Satilia chocolate stone** V

**Passion fruit rocher** V

**Chocolate orange pavé** V

**Peanut butter crunch bar** V

**Freshly brewed Lavazza regular/decaffeinated coffee & Tea Squared specialty teas**

## T-BAR | \$20 PER PERSON

minimum 20 people

---

### **Mini gourmet sandwich selection:**

- Chicken salad, apple & celery, tarragon mayo, mini brioche NF LF
- BLT on rosemary focaccia NF
- Mini seafood rolls NF LF

**Selection of local tonics & Tea Squared specialty teas**

**Coconut vanilla scone** V NF

**Bakewell tarts** V

**Irish shortbread** V NF

**Freshly brewed Lavazza regular/decaffeinated coffee**

BREAK PACKAGES ARE AVAILABLE FROM  
9:30AM – 11:30AM OR 2:00PM – 5:00PM. 1 HOUR SERVICE TIME.

## HEALTH BREAK | \$21 PER PERSON

minimum 20 people

---

**Chewy granola power bars** V

**Fresh fruit soft spring roll, citrus sauce** V NF GF LF

**Brookside dark chocolate covered sundried fruits, acai-blueberry, goji-raspberry** V NF GF

**Vegetarian maki selection** V NF GF LF

Wakame, pickled ginger, wasabi

**Lactose friendly matcha smoothie** V NF GF LF

**Superfood orchard sangria mocktail** V NF GF LF

## T.O. SNACK BAR | \$22 PER PERSON

minimum 20 people

---

**Kettle chips, selection of vinegars, salts & dips** V NF GF

**Mini gourmet hotdogs**

Charred peppers, caramelized onions, tomato chimichurri,  
artisan mustards, shredded cheese

**Retro ice cream selection**

**Miss Dior fingers** V NF

Strawberry, pistachio, white chocolate

**Flavoured popcorn** V GF

Sea salt & thyme, raspberry, white chocolate, maple pecan

**Rocky road squares** V

**Local craft sodas**



BREAKFAST | BREAK | À-LA-CARTE | LUNCH | RECEPTIONS  
DINNER | DINNER RECEPTIONS | BEVERAGE | WINE

# À-LA-CARTE

Prices subject to 13% HST and 18% administrative charge pursuant to your contractual agreement. An administrative charge (18%) is added to your bill for this catered event/function (or comparable service). 6.65% of the total amount of this charge is used to defray the cost of house expenses and will be maintained by the MTCC. 11.35% of the total amount of this administrative charge is distributed to employees providing the service including servers, bartenders and porters.

Prices subject to change without notice.

**V** Vegetarian   **NF** Nut Friendly   **GF** Gluten Friendly   **LF** Lactose Friendly

## À-LA-CARTE

<b>Decadent chocolate brownies &amp; blondies</b> <b>V</b> <b>NF</b> ...	<b>\$45 per dozen</b>
<b>Homestyle cookies</b> <b>V</b> .....	<b>\$43 per dozen</b>
<b>Mini French pastries</b> .....	<b>\$62 per dozen</b>
<b>Cupcakes</b> <b>V</b> <b>NF</b> .....	<b>\$59 per dozen</b>
<b>Cupcakes with logo</b> <b>V</b> <b>NF</b> .....	<b>\$83 per dozen</b>
<b>Chewy homestyle power bars</b> <b>V</b> .....	<b>\$37 per dozen</b>
<b>Granola &amp; cereal bars</b> <b>V</b> .....	<b>\$4 each</b>
<b>Individual yogurt</b> <b>V</b> <b>NF</b> <b>GF</b> .....	<b>\$57 per dozen</b>
<b>Retro ice creams</b> <b>V</b> .....	<b>\$60 per dozen</b>
<b>Artisan popsicle cart</b> <b>V</b> <b>NF</b> <b>GF</b> <b>LF</b> .....	<b>\$4.75 each</b>
<b>Chocolate bars</b> <b>V</b> .....	<b>\$46 per dozen</b>
<b>Individual potato chips &amp; pretzels</b> <b>V</b> <b>NF</b> <b>LF</b> .....	<b>\$45 per dozen</b>



## À-LA-CARTE (continued)

---

<b>Kettle chips, chive &amp; sour cream dip</b> V NF GF .....	<b>\$4.75 per person</b>
<b>Individual bag of dried fruits &amp; nuts</b> V GF LF .....	<b>\$57 per dozen</b>
<b>Homemade dessert squares</b> V NF (minimum 1 dozen per flavour) .....	<b>\$45 per dozen</b>
- Apple oatmeal squares	
- Salted caramel & dark chocolate	
- Mini assorted tarts (sugar, strawberry rhubarb, key lime, lemon)	

## BEVERAGES À-LA-CARTE

Cold beverages ordered for meetings of 50 people+ will be charged on consumption

---

<b>Freshly brewed Lavazza regular/decaffeinated coffee</b> .....	<b>\$88 per gallon</b>
<b>Tea Squared specialty teas</b> .....	<b>\$88 per gallon</b>
<b>Orange, grapefruit &amp; apple juices</b> (6 x 200ml portions) .....	<b>\$34 per carafe</b>
<b>Bottled juices</b> .....	<b>\$4.75 each</b>
<b>Chilled soft drinks/iced tea</b> .....	<b>\$5 each</b>
<b>Still water</b> .....	<b>\$4.50 each</b>
<b>Sparkling water</b> .....	<b>\$5 each</b>
<b>Infused water station</b> .....	<b>\$44 per 2 gallons</b>
Orange lemon-lime, cucumber mint	
<b>Hot chocolate station</b> V GF (minimum 50 cups) .....	<b>\$325 per 50 portions</b>
Local organic 2% milk infused with dark cocoa/chocolate & topped with marshmallows, chiselled chocolate & spun cream	



BREAKFAST | BREAK | À-LA-CARTE | LUNCH | RECEPTIONS  
DINNER | DINNER RECEPTIONS | BEVERAGE | WINE

# LUNCH

Prices subject to 13% HST and 18% administrative charge pursuant to your contractual agreement. An administrative charge (18%) is added to your bill for this catered event/function (or comparable service). 6.65% of the total amount of this charge is used to defray the cost of house expenses and will be maintained by the MTCC. 11.35% of the total amount of this administrative charge is distributed to employees providing the service including servers, bartenders and porters.

Prices subject to change without notice.

**V** Vegetarian   **NF** Nut Friendly   **GF** Gluten Friendly   **LF** Lactose Friendly

## LUNCH\*

**SELECT 1 FIRST COURSE, 1 SECOND COURSE & 1 DESSERT |**

\*All plated lunches are served with rustic breads, freshly brewed Lavazza coffee & Tea Squared specialty teas

### FIRST COURSE

- **Seasonal soup**  
Ask your catering professional for our current selections.
- **Baby greens** **V** **NF** **GF**  
Herbs & sprouts, roasted apples, shaved beets, crumbled local goat cheese, sangria vinaigrette
- **Vine tomato salad** **V** **NF** **GF**  
Fior di latte, crushed basil EVOO, white balsamic dressing
- **Trio of lettuces wedges** **NF** **GF**  
Chicories, fresh fig, caramelized onion, pancetta cracklings, local blue cheese, Minus 8 vinaigrette

## LUNCH\* (continued)

**SELECT 1 FIRST COURSE, 1 SECOND COURSE & 1 DESSERT** | \*All plated lunches served with rustic breads, freshly brewed Lavazza coffee & Tea Squared specialty teas

### SECOND COURSE

- **Roast chicken orecchiette** <sup>NF</sup> ..... **\$50**  
Charred peppers, baby spinach, grape tomatoes, braised garlic Parmesan cream
- **Braised Ontario beef** <sup>NF GF</sup> ..... **\$59**  
Seared mushrooms, spinach, charred red pepper & tomato, goat cheese & fresh herb polenta, natural reductions
- **Corn-fed Ontario chicken** <sup>NF GF</sup> ..... **\$52**  
Smoked Gouda Provençal crust, crushed potato, Tuscan kale, seasonal vegetables, caramelized onion jus
- **Roasted Ontario chicken** <sup>NF GF</sup> ..... **\$54**  
Leek & goat cheese stuffing, seasonal vegetables, wilted greens, preserved vine tomato, thyme jus
- **Seared Atlantic salmon** <sup>NF GF</sup> ..... **\$56**  
East Coast seafood risotto, braised tomato fennel ragout, lemon infused basil olive oil
- **Short rib rigatoni** <sup>NF</sup> ..... **\$51**  
Seared mushrooms, spinach, charred red pepper & tomato, crumbled goat cheese & fresh herbs
- **Fire roasted beef brochette** <sup>NF GF LF</sup> ..... **\$56**  
Sous vide beef, chimichurri marinade, charred pepper confit, garlic spun potato, roasted squash, cabernet reduction
- **Seared lentil cake** <sup>V</sup> ..... **\$50**  
Fior di latte gratinee, eggplant caponata, Tuscan kale, charred red pepper, cannellini bean & vine tomato stew

### DESSERT

- **Decadent fudge cake** <sup>V NF</sup>  
Cinnamon de leche Chantilly, bananas
- **Soleil Levant** <sup>V</sup>  
Coconut dacquoise, exotic crémeux, coconut cream
- **Satsuma orange tart** <sup>V</sup>  
White chocolate Chantilly, fresh raspberry
- **Baileys cheesecake** <sup>V NF</sup>  
Citrus salsa
- **Black currant & violet mousse tart** <sup>V</sup>  
Raspberry ganache, pinot noir foam

## SET BUFFETS\*

MINIMUM 40 PEOPLE / \$5 SURCHARGE PER PERSON |

\*All lunch buffets served with rustic breads, freshly brewed Lavazza coffee & Tea Squared specialty teas

---

### PACIFIC RIM | \$53 PER PERSON

**Thai coconut curry soup**

**Vegetable chow mein noodle salad**, white shoyu sesame dressing V LF

**Asian greens & shredded vegetable salad**, mango & red chili dressing V GF LF

**Vegetarian spring & maki rolls**, wasabi & soy V LF

**Seared salmon**, ginger scallion salsa NF GF LF

**Five spice braised beef**, charred peppers & baby bok choy NF GF LF

**Spicy kung pao stirfry** V NF LF

**Sticky rice**, Pacific mushroom sauté V NF LF

**Red bean mochi** V NF

**3D gelée cake** V NF

**Matcha green tea pot de crème** V NF GF

### GASTRO PUB | \$52 PER PERSON

**Muskoka cream ale & kale cheddar soup** NF

**Local greens**, roasted orchard fruits, smoked Gouda cheese,  
cider vinaigrette V NF

**Heirloom vegetable coleslaw**, tarragon dressing V NF GF LF

**Individual braised beef cottage pot pie cups** NF

**Rustic bangers & leek crushed potato**, caramelized onion gravy NF LF

**Housemade buttermilk fried chicken nuggets**, Bourbon BBQ sauce NF

**Roasted russet potato wedge poutine** NF GF

**Shoofly pie** V NF

**Banana pudding** V NF

**Mississippi mud cake** V NF

## SET BUFFETS\*

MINIMUM 40 PEOPLE / \$5 SURCHARGE PER PERSON |

\*All lunch buffets served with rustic breads, freshly brewed Lavazza coffee & Tea Squared specialty teas

---

### TUSCAN | \$53 PER PERSON

**Rustic white bean & sundried tomato soup** V NF GF LF

**Italian greens**, herbs, chicories, olives, focaccia croutons, crisp pancetta, Parmesan shards, roasted garlic, capers, lemon vinaigrette NF

**Green bean & charred vegetable salad**, sundried olives, herb vinaigrette V NF GF LF

**Tuscan chicken**, cavolo, vine tomato, garlic cream NF GF

**Braised beef 'Peposo' red pepper & Pecorino polenta** NF GF

**Italian inspired mushroom risotto**, roasted garlic, baby spinach, aged Parmesan V NF GF

**Roasted Italian squash, peppers & fennel** V NF GF LF

**Orange ricotta tart** V NF

**Panforte** V

**Sfogliatelle** V NF

### TASTE OF CANADA | \$56 PER PERSON

**Nova Scotia seafood chowder**, cheddar cheese biscuits NF

**Artisan cheese board & local charcuterie**, rustic breads, spreads, pickled vegetables

**Cookstown greens**, roasted grapes, Niagara Gold cheese, shaved heirloom beets, Minus 8 vinaigrette V NF GF

**Roasted local free-run chicken thigh**, seasonal local vegetables, roast fingerling potatoes, natural reductions NF GF LF

**Seared Alberta beef medallions**, caramelized cipollini onion & mushroom ragout NF GF LF

**Greenbelt market vegetables** V NF GF LF

**Crushed smoked cheddar & leek potatoes** V NF GF

**Blueberry oats squares** V NF

**Maple fudge** V NF

**Cranberry & vanilla pudding** V NF

## SET BUFFETS\*

MINIMUM 40 PEOPLE / \$5 SURCHARGE PER PERSON |

\*All lunch buffets served with rustic breads, freshly brewed Lavazza coffee & Tea Squared specialty teas

### IBERIAN PENINSULA | \$56 PER PERSON

**Rustic Spanish vegetable soup** V NF GF LF

**Vegetarian quinoa salad**, green beans, olives, preserved tomato, herb vinagreta V NF GF LF

**Fennel chicory salad**, fresh orange segments, manchego cheese, sherry dressing V NF GF

**Portuguese chicken**, roasted paprika potatoes, smokey tomato ragout NF GF LF

**Spanish seafood caldereta**, saffron risotto, grilled chorizo NF

**Charred Spanish vegetables** V NF GF LF

**Mini custard tarts** V NF

**Strawberry tres leches cupcake** V NF

**Torte de queso** V NF

## WORKING LUNCH

MINIMUM 30 PEOPLE ORDER / \$5 SURCHARGE PER PERSON

### OPTION #1 | \$44 PER PERSON

- Soup
- Choice of one (1) salad
- Choice of three (3) sandwiches
- Dessert
- Coffee & tea

### OPTION #2 | \$46 PER PERSON

- Soup
- Choice of two (2) salads
- Choice of three (3) sandwiches
- Dessert
- Coffee & tea

### OPTION #3 | \$48 PER PERSON

- Soup
- Choice of two (2) salads
- Choice of four (4) sandwiches
- Dessert
- Coffee & tea

### BOXED LUNCH | \$29 PER PERSON

- Choice of one (1) salad
- Choice of three (3) sandwiches
- Dessert

## WORKING LUNCH (continued)

MINIMUM 30 PEOPLE ORDER / \$5 SURCHARGE PER PERSON

---

### SOUP

- **Seasonal soup**  
Ask your catering professional for our current selections.

### SALADS

- **Rustic potato salad** V NF GF LF  
Grain mustard scallion dressing
- **Seven grain lentil salad** V NF LF  
Sundried fruits & currants, cider vinaigrette
- **Baby greens salad**<sup>†</sup> V NF GF  
Roasted grapes, smoked Gouda, shaved vegetables, sangria dressing
- **Vine tomato salad** V NF GF LF  
Cucumber & heirloom radish, white balsamic dressing

### SANDWICHES

- **Beef 'Banh Mi'** NF LF  
Marinated five spice beef, Asian slaw, ginger coriander lime dressing, sesame mayo, mini French loaf
- **Roast turkey** NF  
Smoked cheddar, rosemary apple compote, micro greens, sage mayo, artisan cranberry bread
- **Ham & cheese** NF  
Shaved black forest ham, Niagara Gold cheese, caramelized onion & spicy sprouts, herb focaccia
- **Roasted chicken** NF  
Chicken salad, apple, celery, tarragon mayo, soft brioche
- **Pressed Italian picnic sandwich**<sup>\*</sup> NF  
Cured and smoked meats, charred red pepper, preserved tomato, fior di latte cheese, basil mayo, rustic Italian pan bread  
**\*VEGETARIAN VERSION AVAILABLE**
- **Seafood salad** NF LF  
Shaved lettuce, citrus chive mayo, potato bread
- **Tex-Mex vegetable pita** V NF  
Charred vegetables, cumin hummus, jalapeño Jack cheese, corn & bean salsa
- **New Orleans vegetarian muffuletta sandwich** V NF  
Vine tomato, eggplant, pickled vegetables, olive salsa, artichokes, mozzarella, rustic grain bun

### DESSERT

- **Fruit shards & cookie** V NF

<sup>†</sup>NOT AVAILABLE FOR BOXED LUNCHES

## WORKING LUNCH (continued)

MINIMUM 30 PEOPLE ORDER / \$5 SURCHARGE PER PERSON

---

### SANDWICH & SALAD UPGRADES

- **Smoked Atlantic salmon bagel** <sup>NF</sup> ..... **\$3 each**  
Chive cream cheese, shaved onions, lemon cress
- **Shaved beef tenderloin** <sup>NF</sup> ..... **\$4 each**  
Slow roasted Black Angus, charred red pepper salsa,  
5 year Balderson cheddar on pretzel bun
- **Lobster/shrimp salad sandwich** <sup>NF LF</sup> ..... **\$5 each**  
Low fat tarragon mayo, crunchy celery, peppers & sprouts

### SNACK ENHANCEMENTS

- **Artisan cheese wedges** <sup>V NF GF</sup> ..... **\$2 each**
- **7 layer wonder bar** <sup>V</sup> ..... **\$3.75 each**

BREAKFAST | BREAK | À-LA-CARTE | LUNCH | RECEPTIONS  
DINNER | DINNER RECEPTIONS | BEVERAGE | WINE

# RECEPTIONS

Prices subject to 13% HST and 18% administrative charge pursuant to your contractual agreement. An administrative charge (18%) is added to your bill for this catered event/function (or comparable service). 6.65% of the total amount of this charge is used to defray the cost of house expenses and will be maintained by the MTCC. 11.35% of the total amount of this administrative charge is distributed to employees providing the service including servers, bartenders and porters.

Prices subject to change without notice.

**V** Vegetarian   **NF** Nut Friendly   **GF** Gluten Friendly   **LF** Lactose Friendly

## CHEF STATIONS/PLATTERS

**Selection of Canadian cheeses** **V** **NF** **GF** (20 portions)..... **\$360**

**Local handcrafted artisan cheese station** **V** **NF** **GF** (20 portions)..... **\$420**

**Seasonal market vegetables** **V** **GF** (20 portions) ..... **\$180**  
CHOICE OF 2 DIPS & SPREADS: edamame hummus, roasted garlic & white navy bean fennel, buttermilk chive, charred red pepper aioli

**Rustic bread display** **V** (20 portions)..... **\$95**  
Selection of spreads, compotes & dips

**Antipasto platter** **V** **NF** **GF** **LF** (20 portions)..... **\$240**  
Grilled & marinated vegetables, kalamata olives

**Charcuterie platter** **NF** **LF** (20 portions) ..... **\$395**  
Assorted salamis, cured meats, pickled vegetables & artisan breads

**Gourmet snack bar** **V** (minimum 20 people) ..... **\$9 per person**  
Fresh kettle chips, chive & sour cream dip, roasted sea salt & Muskoka fireweed honey bar nuts, pretzel rods, wasabi peas



## CHEF STATIONS/PLATTERS (continued)

THE FOLLOWING INCLUDES A CHEF ATTENDANT, TWO (2) HOUR SERVICE  
(MINIMUM ORDERS MAY APPLY)

- 
- House smoked AAA beef brisket** NF (20 portions) .....\$365  
Mini pretzel bun, chipotle mayo, crisp onions, cracked pepper jus, Bourbon BBQ sauce
  - Artisan Canadian beef, dry-aged in house**
  - **DRY-AGED BONE IN PRIME RIB** NF (20 portions) .....\$695  
Garlic sea salt herb rub, slow roasted with fresh leek & smoked cheddar stuffed Yorkshires, natural reductions
  - **SOUS VIDE BEEF STRIPLOIN** NF (20 portions) .....\$675  
Olive oil herb marinade - 1000 degree charbroil finish, brioche buns, caramelized onions, garlic chive mayo - MTCC hot horseradish, cabernet jus
  - **SEARED BEEF TENDERLOIN** (20 portions) .....\$825  
Herb crust, seven mushroom ragout, soufflé potatoes, mini garlic toast wedges, ripasso jus
  - MTCC brined & smoked Ontario Tom turkey** NF (30 portions) .....\$395  
Cranberry thyme scones, maple mustard, sage onion gravy
  - Interactive oyster/caviar service by RAW Catering** .....Market Price  
Roaming hosts serving Canadian oysters and/or caviar with suitable condiments while engaging with the guests

## HORS D'OEUVRES: COLD SELECTIONS | \$60 PER DOZEN

minimum 3 dozen per item

- 
- **Local blue cheese, roasted apple & onion confit, toasted focaccia** V NF
  - **Marinated mushroom salad, charred vegetables, goat cheese, toasted brioche** V NF
  - **Asian soft spring roll selection & futomaki** NF GF LF
  - **Seafood salad, lemon thyme scone, tarragon mayo** NF
  - **Grilled asparagus, prosciutto, tomato, Parmesan, Caesar crostini** NF
  - **Mini open face Atlantic smoked salmon potato rösti, Boursin cheese** NF
  - **Beef carpaccio, Parmesan feather, caramelized onion & truffle crostini** NF
  - **Mini capresse tomato salads, fior di latte, basil dressing** V GF
  - **Shrimp Caesar, spicy clamato mayo, celery salt** GF LF
  - **Fresh figs, prosciutto cracklings, chocolate dipped walnuts, mascarpone cheese, honey drizzle** GF
  - **Mini charcuterie skewer, cured salami, olive, charred vegetables, baby mozzarella, gremolata** NF GF

## HORS D'OEUVRES: HOT SELECTIONS | \$62 PER DOZEN

minimum 3 dozen per item

---

- **Roasted mushroom, vine tomato & pepper confit, prosciutto, fresco cheese, Italian flatbread** NF
- **Braised short rib, leeks, smoked Gouda micro Yorkie, pepper scallion salsa** NF
- **Mediterranean vegetable phyllo tarts, roasted vegetables, goat cheese, spinach** V NF
- **Indian beef kebabs, curry mayo dip** NF GF
- **Roasted chicken gyros, red onions, preserved tomato, roasted garlic hummus, mini flatbread wrap** NF LF
- **Mini Hogtown peameal slider, red pepper salsa, Jack cheese, herb mayo** NF
- **Vegetarian spring rolls, Thai chili sauce** V NF LF
- **Vegetable samosas, tamarind chutney** V
- **Local smoked duck skewer, five spice orange maple glaze** NF GF LF
- **Choice of gourmet slider on mini soft brioche bun**
  - » Buttermilk fried chicken bite with Creole mayo NF
  - » Tempura pickerel, tarragon tartar sauce, white cheddar NF
  - » Spiced maple bacon cheese burger, caramelized onions, grain mustard aioli NF
- **Choice of dim sum with sauces**
  - » Shrimp har gow NF LF
  - » Shumai NF LF
  - » Vegetarian Pot Stickers V NF LF
- **Asian chicken ball pops, roasted sweet & sour plum sauce** NF LF
- **Vegan tempeh 'fish' taco, spicy slaw, pickled jalapeños, sesame vegan mayo** V NF LF
- **Spicy crab cake, panko herb crust, smoked tomato aioli** NF LF



BREAKFAST | BREAK | À-LA-CARTE | LUNCH | RECEPTIONS  
DINNER | DINNER RECEPTIONS | BEVERAGE | WINE

# DINNER

Prices subject to 13% HST and 18% administrative charge pursuant to your contractual agreement. An administrative charge (18%) is added to your bill for this catered event/function (or comparable service). 6.65% of the total amount of this charge is used to defray the cost of house expenses and will be maintained by the MTCC. 11.35% of the total amount of this administrative charge is distributed to employees providing the service including servers, bartenders and porters.

Prices subject to change without notice.

**V** Vegetarian   **NF** Nut Friendly   **GF** Gluten Friendly   **LF** Lactose Friendly

## DINNER\*

**SELECT 1 FIRST COURSE, 1 SECOND COURSE & 1 DESSERT** | \*All plated dinners are served with rustic breads, freshly brewed Lavazza coffee & Tea Squared specialty teas

### FIRST COURSE

- **Seasonal soup**  
Ask your catering professional for our current selections.
- **Smoked Atlantic salmon** **NF** **GF** **LF**  
Asian pear & pickled ginger salad, edamame hummus, white shoyu sesame dressing
- **Heirloom tomato carpaccio** **V** **NF** **GF**  
Local burrata cheese, micro cress, celery vinaigrette
- **Tossed baby greens** **V** **NF** **GF**  
Sprouts, herbs, figs & roasted apples, shaved beets, crumbled Woolwich goat cheese, sangria dressing

## DINNER\* (continued)

**SELECT 1 FIRST COURSE, 1 SECOND COURSE & 1 DESSERT** | \*All plated dinners are served with rustic breads, freshly brewed Lavazza coffee & Tea Squared specialty teas

### SECOND COURSE

- **Ontario Rock hen** <sup>NF GF</sup> ..... **\$72**  
Brie & leek herb stuffing, roasted maitake mushrooms,  
soufflé potato, seasonal vegetables, herb jus
- **MTCC dry-aged beef tenderloin** <sup>NF</sup> ..... **\$92**  
Smoked Blue Haze Provençal crust, crushed garlic potato,  
seasonal vegetables, cabernet jus
- **Braised beef short rib** <sup>NF GF</sup> ..... **\$89**  
Rosemary, caramelized onion Brie potato, red pepper confit,  
market vegetables, cracked pepper thyme demi-glace
- **Ontario trio: lamb, beef & stuffed chicken** <sup>NF</sup> ..... **\$94**  
Crushed field potatoes, Greenbelt vegetables, Niagara VQA jus
- **Seared Jail Island Atlantic salmon** <sup>NF GF</sup> ..... **\$88**  
Saffron risotto, steamed shellfish in tomato mussel broth,  
wilted greens, sofrito salsa
- **Moroccan falafel kebabs** <sup>V NF GF</sup> ..... **\$72**  
Haloumi cheese, charred vegetables, toasted cumin cauliflower,  
potato tikka masala, grilled scallion

### DESSERT

- **Fieldberry cheesecake** <sup>V NF GF</sup>  
Lemon cream, fresh berries
- **Calamansi apple tart** <sup>V NF</sup>  
Blackberry compote, cinnamon cream
- **Black forest finger** <sup>V</sup>  
Raspberry kirsch confit, chocolate mousse
- **Parisian apple tartin** <sup>V</sup>  
Vanilla crèmeux, orange cranberry compote
- **Caramel mousse** <sup>V</sup>  
Dark chocolate Chantilly, soft toffee, orange segments
- **Flourless chocolate trio** <sup>V NF</sup>  
Raspberry Chantilly, compressed strawberries

BREAKFAST | BREAK | À-LA-CARTE | LUNCH | RECEPTIONS  
DINNER | DINNER RECEPTIONS | BEVERAGE | WINE

# DINNER RECEPTIONS

Prices subject to 13% HST and 18% administrative charge pursuant to your contractual agreement. An administrative charge (18%) is added to your bill for this catered event/function (or comparable service). 6.65% of the total amount of this charge is used to defray the cost of house expenses and will be maintained by the MTCC. 11.35% of the total amount of this administrative charge is distributed to employees providing the service including servers, bartenders and porters.

Prices subject to change without notice.

**V** Vegetarian   **NF** Nut Friendly   **GF** Gluten Friendly   **LF** Lactose Friendly

## SAMPLE RECEPTIONS

CURATED TO YOUR EVENT

### HIGHLIGHTING THE TORONTO STREET FOOD MARKETS

**Vine tomato, cucumber, mint & za'atar spiced  
couscous salad** **V** **NF**

**Thai coconut paneer curry** **V** **GF**

**Asian vegetable noodle salad** **V** **NF** **LF**  
California rolls, chili lime dressing

**Buttermilk chicken** **NF**  
Spun potatoes, roasted corn salsa, summer slaw

**Mac & cheese** **V** **NF**  
Balderson smoked cheddar, sundried tomato, herb panko crust

**Smoked local duck skewers** **NF** **GF**  
Five spice orange glaze, pomme paille & crispy onions

**Beef brochette, garlic chive pepper sauce** **NF** **GF** **LF**

## SAMPLE RECEPTIONS

CURATED TO YOUR EVENT (continued)

---

### NIAGARA WINE COUNTRY

**Artisan bread display** V NF

**Local cheese boards** V NF GF

**Local Niagara & house cured charcuterie** NF GF LF

**Grilled & chilled vegetable antipasto** V NF GF LF

**Roasted garlic, fennel white bean hummus** V NF GF LF

**Olive oil braised rosemary lentils** V NF GF LF

### MUSKOKA: ONTARIO COTTAGE COUNTRY

**Build your own Muskoka salad bar**

**Artisan Canadian beef striploin, dry-aged in house** NF

Sea salt & pepper roasted beef, shaved on onion brioche, cracked pepper & thyme jus

**MTCC brined & smoked Ontario Tom turkey** NF

Cranberry thyme scones, maple mustard, sage onion gravy

**Cottage burger bar** NF LF

3 bite chuck burgers, soft brioche buns, rustic toppings

**Crispy spiced Canadian pickerel bites, chive aioli** NF GF LF

### CANADIAN SEAFOOD/FISH MARKET

**Chilled seafood & Canadian oyster bar** NF GF LF

**East Coast seafood chowder cups** NF GF

**P.E.I. lobster & seafood rolls** NF

Individual rustic P.E.I. potato salads

**Seared Atlantic salmon** NF GF

Steamed mussels & clams, new parsley potatoes, tarragon citrus cream

### BBQ GRILL SAMPLER STATION

**House smoked beef brisket** NF

Mini pretzel buns, chipotle mayo, crispy onions, Bourbon BBQ sauce

**48-hour sous vide ribs & grilled sausage** NF

Smoky BBQ sauce, coleslaw, rye bread

**Charred red pepper polenta** V NF GF

Heirloom tomato ragout, kale sauté, forest mushrooms & crumbled goat cheese

## SAMPLE RECEPTIONS

CURATED TO YOUR EVENT (continued)

---

### ASIAN PACIFIC RIM

**Chopped Asian vegetable noodle salad** V LF

Hoisin chili dressing in mini takeaway containers

**Smoked salmon** NF GF LF

Five spice glaze, green onion & pickled ginger salad

**Dim sum selection** LF

Sweet chili sauce, soy ponzu sesame sauce

**Maki rolls** V

**Chicken ball pop, sweet & sour glaze** NF LF

**Sous vide Peking duck wraps & garnishes** LF

**Fortune cookies** V NF

### LITTLE ITALY STATION

**Individual mini Caesar shaker salads** V NF

**Build your own mini Italian bowls:**

- Polenta, risotto, fresh pasta V NF

- Variety of ragouts, Mediterranean inspired toppings, sauces & cheeses V NF

### FRENCH CANADIAN

**Canadian pea soup, smoked ham & bacon** NF LF

**Mini Mason jar layered vegetable salads** V NF GF LF

**Poutine, fresh curds, sea salt & thyme, rich gravy** V NF GF

**Mini Montreal smoked meat sandwiches** NF LF

Kettle chips, kosher dill pickles

## DESSERT STATION

---

### BRÛLÉE STATION

**Vanilla, lemon, mocha** V NF GF

Fresh berries, whipped cream, pearls, chocolate curls

### ICE CREAM FLOAT STATION

**Root beer, Irish cream, local craft beer** V NF

Whipped cream, chocolate curls, cherries

### S'MORES STATION

**Gluten friendly graham crackers, crème de ganache, gluten friendly chocolate cake** V NF GF

Toasted marshmallows, whipped cream, dark chocolate shavings



BREAKFAST | BREAK | À-LA-CARTE | LUNCH | RECEPTIONS  
DINNER | DINNER RECEPTIONS | BEVERAGE | WINE

# BEVERAGE

Prices subject to 13% HST and 18% administrative charge pursuant to your contractual agreement. An administrative charge (18%) is added to your bill for this catered event/function (or comparable service). 6.65% of the total amount of this charge is used to defray the cost of house expenses and will be maintained by the MTCC. 11.35% of the total amount of this administrative charge is distributed to employees providing the service including servers, bartenders and porters.

Prices subject to change without notice.

## HOST BAR\*

\*Host bar prices are subject to 13% HST & 18% administrative charge pursuant to your contractual agreement.

---

Featured brands (1 oz.).....	\$9.50
Selection of local craft beer (473ml) .....	\$9.50
Steam Whistle Pilsner, Ace Hill Pilsner, Ace Hill Vienna Lager, MacKinnon Brothers Crosscut Canadian Ale	
Coors Light (473ml) .....	\$9.50
Stella Artois (473ml) .....	\$9.50
Brickworks local cider (473ml) .....	\$9.50
Liqueurs (1 oz.) .....	\$11
Classic & curated cocktails.....	starting from \$10
Georgian Bay Vodka Smash .....	\$9.50
Wine by the glass .....	\$9.50
Sparkling water (300 ml) .....	\$5
Soft drinks.....	\$5



## CASH BAR\*

\*Cash bar prices include 13% HST & 18% administrative charge pursuant to your contractual agreement. Cocktails available upon request. Prices include soft drinks used as mixes.

---

Featured brands (1 oz.).....	\$12.50
Selection of local craft beer (473ml) .....	\$12.50
Steam Whistle Pilsner, Ace Hill Pilsner, Ace Hill Vienna Lager, MacKinnon Brothers Crosscut Canadian Ale	
Coors Light (473ml) .....	\$12.50
Stella Artois (473ml) .....	\$12.50
Brickworks local cider (473ml) .....	\$12.50
Liqueurs (1 oz.) .....	\$14.50
Classic & curated cocktails .....	starting from \$12.50
Georgian Bay Vodka Smash .....	\$12.50
Wine by the glass .....	\$12.50
Sparkling water (300 ml) .....	\$6.50
Soft drinks.....	\$6.50

### BARTENDER CHARGE:

With a minimum consumption of less than \$500 net per bar, the charge per bartender & per cashier will be \$55 per hour (minimum four (4) hours).



BREAKFAST | BREAK | À-LA-CARTE | LUNCH | RECEPTIONS  
DINNER | DINNER RECEPTIONS | BEVERAGE | WINE

# WINE

Prices subject to 13% HST and 18% administrative charge pursuant to your contractual agreement. An administrative charge (18%) is added to your bill for this catered event/function (or comparable service). 6.65% of the total amount of this charge is used to defray the cost of house expenses and will be maintained by the MTCC. 11.35% of the total amount of this administrative charge is distributed to employees providing the service including servers, bartenders and porters.

Prices subject to change without notice.

## CHAMPAGNE & SPARKLING

---

Calamus Estate Winery, Crackle Sparkling Wine, Niagara, Canada.....	\$50
Henry of Pelham Estate Winery, Cuvée Catharine Rosé Brut, Niagara, Canada .....	\$65
NV Perrier-Jouët Winery, Grand Brut Champagne, Épernay, France .....	\$140

## WHITE

---

### RIESLING

Greenlane Estate Winery, Riesling, Niagara, Canada.....	\$41
Redstone Winery, Bistro Riesling, Niagara, Canada.....	\$41

### CHARDONNAY

Henry of Pelham Estate Winery, Chardonnay, Niagara, Canada .....	\$41
Rosehall Run Vineyards, Liberated Unoaked Chardonnay, Prince Edward County, Canada .....	\$41
Tawse Winery, Chardonnay, Niagara, Canada.....	\$48
Hayes Valley, Chardonnay, California, USA.....	\$52

**WHITE** (continued)

---

**SAUVIGNON BLANC**

Creekside Estate Winery, Sauvignon Blanc, Niagara, Canada ..... \$42

**PINOT GRIGIO**

Sandbanks Estate Winery, Pinot Grigio, Prince Edward County, Canada..... \$41

**ROSÉ**

---

Henry of Pelham Estate Winery, Rosé, Niagara, Canada..... \$39

**RED**

---

**PINOT NOIR**

Cave Spring Cellars, Pinot Noir, Niagara, Canada ..... \$51

**MERLOT**

13th Street Winery, Merlot, Niagara, Canada ..... \$45

**CABERNET FRANC BLEND**

Foreign Affair Winery, The Embrace, Niagara, Canada ..... \$46

**CABERNET SAUVIGNON**

Trius Winery, Cabernet Sauvignon, Niagara, Canada ..... \$41

Santa Rita, Gran Hacienda Cabernet Sauvignon, Valle Central, Chile ..... \$41

**CABERNET SAUVIGNON - MERLOT BLENDS**

Angels Gate Winery, Cabernet Merlot, Niagara, Canada ..... \$41

Château des Charmes, Cabernet Merlot, Niagara, Canada..... \$41

Wayne Gretzky Estates, Cabernet Merlot, Niagara, Canada ..... \$43

**SYRAH, CABERNET SAUVIGNON, MERLOT, SANGIOVESE BLEND**

Santa Cristina, Rosso, Tuscany, Italy ..... \$41