



The ROYAL SONESTA

THE YORKVILLE ROYAL SONESTA TORONTO

BANQUET MENU

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INFORMATION



BREAKFAST

BREAKFAST BUFFETS

Breakfast is served between 5:00am and 10:00am. A surcharge of \$7 per person will apply for breakfast served after 10:00am. A minimum surcharge of \$21 per person will apply for 14 or less guests.

CONTINENTAL

40 per person

Fresh orange & grapefruit juice

Selection of freshly made danishes, butter croissants & muffins

Assorted low-fat fruit yogurt ^{GF}

Seasonal sliced fresh fruits with orange and grapefruit segments

Assorted breads with preserves & creamery butter

Freshly brewed coffee & selection of fine teas

ROYAL SONESTA BREAKFAST

50 per person

Select one of the following:

scrambled eggs with kale or poached eggs ^{GF}

Select two of the following: Turkey bacon, chicken sausage, country sausage, nuremberg bratwurst sausage, black forest ham, applewood smoked bacon

Roasted sweet potatoes ^{VG} ^{GF}

Assorted low-fat fruit yogurt

Fresh fruit salad

Assorted breads with preserves & creamery butter

Freshly brewed coffee & selection of fine teas

MORNING ENERGIZER

50 per person

Fresh orange juice & carrot juice

Granola station with greek yogurt

Cottage cheese

Steel-cut oatmeal with accompaniments ^{VG}

Vegetable egg white omelettes ^{GF}

Tropical fruit salad

Carrot loaf, multigrain & rye toast

Preserves & creamery butter

Freshly brewed coffee & selection of fine teas

BREAKFAST SANDWICH SELECTIONS

16 per sandwich

Minimum one dozen per sandwich. No more than three types per order.

Smoked salmon, avocado & cream cheese on a bagel

BLT on a croissant

Sausage & egg on an english muffin

Vegan wrap with chickpeas, tomato, cucumber, alfalfa sprouts, avocado & hummus ^{VG}

Western sandwich on a brioche

Brie, pear & walnut on a ciabatta bun ^V

Open-faced egg salad with chives on dark rye

CANADIAN BREAKFAST

51 per person

Fresh orange juice & apple juice

Ontario scrambled farm-fresh eggs ^{GF}

Canadian peameal bacon & low-fat turkey sausage ^{GF}

Yukon gold hash browns ^{VG} ^{GF}

Homemade buttermilk pancakes & belgian waffles with maple syrup & blueberry coulis

Seasonal diced fresh fruit with strawberries

Assorted breads with preserves & creamery butter

Freshly brewed coffee & selection of fine teas

^{DF} Dairy-Free

^V Vegetarian

^{VG} Vegan

^{GF} Gluten-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All Prices are subject to a 15% Service Charge, 13% Harmonized Sales Tax & 7% Administration Fee



BUFFETS

Breakfast is served from 5am to 10am. A \$7 per person surcharge applies after 10am. A minimum surcharge of \$21 per person will apply for 14 or less guests. Buffets include freshly brewed coffee & selection of fine teas.

WELLNESS BREAKFAST

50 per person

Cucumber & mint-infused water (V) (GF)

Fresh orange juice & cranberry juice

Homemade protein bars

Blueberries, blackberries & sliced pineapple

Whole wheat granola pancakes with maple syrup

Chia seed porridge with strawberry compote (V) (GF)

SELECT YOUR OWN BREAKFAST

56 per person

Includes all of the below plus one accompaniment, two breakfast entrées & two breakfast proteins

Fresh orange juice & grapefruit juice

Freshly made danishes, butter croissants & muffins

Assorted breads with preserves & creamery butter

Assorted low-fat fruit yogurt

SELECT ONE ACCOMPANIMENT

Yukon gold hash browns, sautéed peppers, onions (V) (GF)

Roasted sweet potatoes (V) (GF)

Lentil stew (V)

Hash browns potato patties

Pesto roasted tomatoes

Sautéed mushrooms or Sautéed spinach

Chana masala

Oatmeal with apple compote, raisins, brown sugar, cinnamon & whole milk

Fresh fruit salad | orange & grapefruit segments, seasonal sliced fresh fruit +\$10 per person

SELECT TWO PROTEINS

Country sausage

Chicken sausage

Nuremberg bratwurst sausage

Sausage patty

Turkey bacon or Applewood smoked bacon or Canadian peameal bacon (GF)

Black forest ham (GF)

Corned beef hash (GF)

Falafel (V)

SELECT TWO ENTRÉES

Scrambled eggs with kale (GF)

Scrambled eggs with spinach (GF)

Akuri with sautéed diced peppers, mushrooms & onion (GF)

Whole-egg omelette (GF)

Vegetarian egg white omelette (GF)

Hard-boiled eggs (GF)

Poached eggs (GF)

Breakfast wrap with scrambled eggs, goat cheese & spinach

Homemade buttermilk pancakes or Belgian waffles with maple syrup & blueberry coulis

Vanilla french toast with maple syrup

Eggs benedict†

Eggs florentine†

Yorkville breakfast sandwich with egg, cheese & peameal bacon in a croissant (V) (GF)

Scrambled tofu made with almond milk

Vegan wrap with chickpeas, hummus, tomato, cucumber & alfalfa sprouts (V)

†Additional charge of \$5 per person

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PLATED BREAKFAST

Breakfast is served between 5am to 10am. A surcharge of \$7 per person will apply for breakfast served after 10am.

PLATED BREAKFAST

53 per person

Our plated breakfast includes all of the items listed below plus one accompaniment, one breakfast entrée & one breakfast protein.

Fresh orange & grapefruit juice

Basket of freshly made danishes, butter croissants & muffins

Preserves & creamery butter

Freshly brewed coffee & selection of fine teas

SELECT ONE ACCOMPANIMENT

Yukon gold home fries with sautéed peppers & onions (VG) (GF)

Roasted sweet potatoes (VG) (GF)

Savory cornbread muffin

Pesto roasted tomatoes

Homemade tea biscuit

SELECT ONE PROTEIN

Country sausage

Low-fat chicken sausage

Roasted Canadian peameal bacon (GF)

Applewood smoked bacon (GF)

Turkey bacon

Grilled black forest ham (GF)

Corned beef hash (GF)

Falafel (VG)

Garden vegetable patty (VG) (GF)

Marinated pan-seared tofu

SELECT ONE BREAKFAST ENTRÉE

Scrambled eggs with kale (GF)

Vegetable whole egg omelette (GF)

Vegetable egg white omelette (GF)

Breakfast wrap with scrambled eggs, goat cheese & spinach

†Eggs benedict

†Eggs florentine

Scrambled tofu made with almond milk (VG) (GF)

Smoked salmon bagel

†Additional charge of \$5 per person

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ENHANCEMENTS

Please note that breakfast enhancements are only available to compliment the purchase of your desired breakfast menu. Chef attendant required at \$60 per hour (minimum of 4 hours). Please note that one chef is available per 50 guests.

OMELETTE STATION

28 per person | minimum 20 people

Aged cheddar cheese ^{GF}
Feta cheese ^{GF}
Diced ham ^{GF}
Diced chicken sausage ^{GF}
Herb sautéed mushrooms ^{VG} ^{GF}
Spinach
Scallions
Tri-colored peppers
Freshly diced roma tomatoes

BAGEL STATION

28 per person

Mini bagels
Plain, pesto and citrus cream cheeses ^{GF}
Smoked salmon ^{GF}
Pickled onions
Lettuce
Tomato
Capers
Cucumber



À LA CARTE BREAKFAST

Scrambled Eggs ^{GF}

9 per person

Two Hard-Boiled Eggs ^{GF}

9 per person

Whole-Egg Omelette ^{GF}

9 per person

Vegetarian Egg White Omelette ^{GF}

12 per person

Eggs Benedict

12 per person

Eggs Florentine ^{GF}

12 per person

Traditional Swiss Muesli

Apples, citrus juice & yogurt

9 per person

Individual Cereals

Served with regular & almond milk

8 per person

Selection of Three Domestic Cheeses with
Baguettes, Crackers, Grapes, Apples & Honey

24 per person

Selection of Regular & Low Fat Yogurt ^{GF}

9 per person

Assorted Bagels & Cream Cheese

10 per person

Oatmeal

Apple compote, raisins, brown sugar, cinnamon & whole milk

9 per person

Individual Yogurt Parfaits

12 per person

Sliced Seasonal Fresh Fruit & Berries

16 per person

Seasonal Fresh Fruit Salad

14 per person

Select One Fresh Smoothie

Strawberry-banana, orange-mango-banana, berry-berry or
tropical treat

47 per litre

Buttermilk Pancakes

Quebec maple syrup, chef's selection of seasonal fruit
compote & whipped cream

10 per person

Vanilla French Toast

Quebec maple syrup, chef's selection of seasonal fruit
compote & whipped cream

10 per person

Belgian Waffle

Quebec maple syrup, chef's selection of seasonal fruit
compote & whipped cream

10 per person

Low-Fat Chicken Sausage

8 per person

Country Sausage

8 per person

Roasted Canadian Peameal Bacon ^{GF}

8 per person

Applewood Smoked Bacon ^{GF}

8 per person

Turkey Bacon

8 per person

Grilled Black Forest Ham ^{GF}

8 per person

Corned Beef Hash

8 per person

Falafel ^{VG}

8 per person

Garden Vegetable Patty ^{VG}

8 per person

Marinated Pan Seared Tofu ^{VG} ^{GF}

8 per person

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BRUNCH

All brunches are accompanied with freshly brewed coffee & a selection of fine teas. A minimum surcharge of \$21.00 per person will apply for 14 or less guests.

THE ANNEX

75 per person

Fresh orange & grapefruit juice

Assorted pastry selection of butter croissants, muffins, french baguettes

Assorted low-fat plain & fruit yogurt

Mixed green salad with tomatoes, cucumber, radish & honey balsamic vinaigrette

Smoked salmon with mini bagels, cream cheese, capers & red onion

Scrambled eggs with spinach

Arctic char fillet with dill beurre blanc

Market medley of steamed vegetables

Granny smith apple strudel

Add Homemade Waffles or French Toast | Chef's choice of compote, warm maple syrup & whipped cream + \$8 per person

THE BLOOR STREET

86 per person

Fresh orange & grapefruit juice

Assorted pastry selection of butter croissants, muffins, bagels

Spears of honeydew, cantaloupe & pineapple

Roasted red & gold beet salad with shaved red onion

Tossed organic cookstown greens with balsamic vinaigrette

Grilled vegetables with sautéed garlic & fresh rosemary

Smoked salmon with mini bagels, cream cheese, capers & red onion

Eggs florentine with lemon hollandaise

Country sausage & applewood smoked bacon

Penne pasta with grilled vegetables and lemon olive oil

Grilled breast of chicken with wild mushrooms & natural jus

Market medley of steamed vegetables

Lemon cheesecake with sour cherry compote

Crème caramel



BREAKS

THEMED BREAKS

All breaks may contain nuts.

BERRY OBSESSED

30 per person

Berry-berry smoothie (V) (GF)

Strawberries with whipped cream

Mini berry tarts

Blueberry streusel muffin

Freshly brewed coffee and selection of fine teas

THE POWER UP

30 per person

Cucumber & mint-infused water (V) (GF)

Green apple, cucumber,
kale & grape smoothie (V) (GF)

Fresh vegetable crudité with hummus (V) (GF)

Individually packaged housemade nut mix (V) (GF)

Whole fresh fruit

Freshly brewed coffee & selection of fine teas

AU CHOCOLAT

30 per person

Double-chocolate cookies

Brownies

Chocolate-dipped strawberries (GF)

Mini chocolate croissants

Hot cocoa with mini marshmallows (GF)

Freshly brewed coffee & selection of fine teas

TEA TIME

40 per person

Lemon & orange scones, blueberry scones

Devonshire cream & preserves

Ham & cheese on white finger sandwiches

Cucumber & mint on whole wheat finger
sandwiches

Smoked salmon on dark rye finger sandwiches

Mini fruit tartelettes

Assorted tea breads

Freshly brewed coffee & selection of fine teas

SONESTA SWEETS AND TREATS

34 per person

Chocolate bars, assorted potato chips, licorice,
sour peaches, gummy bears, chocolate-covered
peanuts, housemade popcorn with salt, white
cheddar & ketchup seasoning

Freshly brewed coffee & selection of fine teas

Assorted soft drinks

CUPCAKE BREAK

30 per person | minimum 10 guests

Chocolate & vanilla milkshake shots (GF)

Mini fruit skewers

Chocolate cupcake with chocolate frosting

Red velvet cupcake with cream cheese frosting

Freshly brewed coffee & selection of fine teas

COOKIE JAR

30 per person

Dark chocolate & oatmeal-raisin cookies

Chocolate milk & regular milk

Freshly brewed coffee & selection of fine teas

SEAFOOD BREAK

42 per person | minimum 15 guests

House-poached shrimp cocktail, mary rose sauce

Miniature smoked salmon sandwich with dill and
caper butter

Olives, cornichon, fried pickles

À LA CARTE BREAKS

* - Beverage selections are charged on consumption.

BEVERAGE SELECTIONS

Freshly Brewed Coffee & Selection of Fine Teas

9 per person

Fresh Orange Juice & Grapefruit Juice

40 per litre

Hot Chocolate

Mini marshmallows

8 per person

* Individual Fruit Juices

8 each

* Assorted Soft Drinks

8 each

* Assorted Mineral Waters (330 ml)

8 each

* Assorted Mineral Waters (750 ml)

14 per person

Hot Apple Cider

7 per person

* Iced Tea (330 ml)

8 each

* Organic Kombucha Drink (355 ml)

8 each

Fresh Fruit Smoothies

Berry blast or tropical treat

47 per litre

FRESH SELECTIONS

Whole Fresh Fruit

4 each

Assorted Danishes, Muffins & Butter Croissants

7 each

Individual Yogurt Parfait

12 each

Chef's Selection of Assorted Muffins

7 each

Assorted Low-Fat Fruit Yogurt ^{GF}

8 each

Edamame with Sea Salt ^{VG} ^{GF}

8 each

Crudités Platter of Market Vegetables ^{GF}

Hummus & ranch dip

14 per person

Seasonal Fresh Fruit Salad

14 per person

Sliced Seasonal Fresh Fruit

16 per person

Deviled Eggs ^{GF}

Chives & paprika

55 per dozen

Melon & Pineapple Skewer ^{VG} ^{GF}

Mango coulis

60 per dozen



À LA CARTE BREAKS CONTINUED...

SWEET SELECTIONS

Chef's Selection of Fresh Tea Breads

Banana-chocolate chip, carrot-pineapple, lemon-poppy seed

10 per person | two slices per order

Assorted Cookies

Dark chocolate, oatmeal & raisin and white chocolate & macadamia nut

72 per dozen

Orange & Almond Biscotti Dipped in White Chocolate

42 per dozen

Chocolate-Dipped Strawberries ^{GF}

72 per dozen

Mini Ice Cream Cups ^{GF}

6 each

Buttermilk Scones | Devonshire cream

8 per person

Individually Packaged Dried Fruit ^{VG} ^{GF}

10 each

Chef's Selection of Homemade French Pastries

81 per dozen

Brownies

72 per dozen

Assorted Granola Bars

55 per dozen

Housemade Dark & White Chocolate Truffles ^{GF}

72 per dozen

Assorted Cupcakes

Chocolate, vanilla, red velvet, lemon or carrot

72 per dozen

SAVORY SELECTIONS

Individual Bags of Potato Chips ^{GF}

8 each

Homemade Potato Chips ^{VG} ^{GF}

32 per basket

Vegetable Samosas ^{VG}

Mango chutney

78 per dozen

Sea Salt-Crusted Warm Jumbo Pretzels

Mustard & ketchup

84 per dozen

Individual Bags of Popcorn

Plain, caramel & cheese

10 each

Nacho Chips ^{VG}

Hot tomato salsa & homemade guacamole

16 per person

Artisanal Cheese Display

Crackers, grapes & baguettes

26 per person

Gourmet Nut Mix ^{VG} ^{GF}

32 per basket

Chicken Empanadas

Salsa verde

76 per dozen

Pigs in a Blanket

Ketchup, mustard & relish

76 per dozen



INSIDER BREAKS

All breaks may contain nuts.

CANADIAN, EH?

28 per person

Traditional poutine with french fries, cheese curds & gravy

Popcorn with ketchup seasoning ^{GF}

Maple mini donut holes

Freshly brewed coffee & selection of fine teas

THE FASHIONISTA

34 per person

Assorted finger sandwiches

Mini bite-sized desserts

Fresh berries

Selection of fine herbal teas

Sparkling water with lemon, lime or mint

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LUNCH



PLATED LUNCH

All lunches are accompanied with freshly brewed coffee & a selection of fine teas. On-site choice menu will be a \$15 surcharge per entrée (based on highest entrée choice). For groups of 25 people or more, on-site choice entrées must have the same accompaniments. Pre-selected entrée choices, \$7 surcharge per entrée.

OUR THREE-COURSE LUNCH

Includes soup or salad, entrée & dessert

78 per person

OUR FOUR-COURSE LUNCH

Includes soup, salad, entrée & dessert

82 per person

SOUP SELECTION

Caldo verde

Red lentil bisque with ginger crisps ^{GF}

Vegan tomato & fennel soup ^{VG} ^{GF}

Lemongrass chicken soup ^{GF}

Italian wedding soup

SALAD SELECTIONS

Classic greek salad, feta cheese, grilled pita, oregano lemon dressing

Romaine salad, parmigiano-reggiano shavings, herb crostini, roasted garlic dressing

Mesclun mix, assorted crisp vegetables, aged balsamic dressing ^{VG} ^{GF}

Boston bibb, citrus segments, dill, yogurt vinaigrette ^{GF}

Roasted beet & spinach salad, pommery mustard dressing ^{VG} ^{GF}

DESSERT SELECTIONS

Assorted sorbets with strawberry coulis & almond brittle

Chocolate salted caramel cake & spun sugar

Vanilla crème brûlée

Individual berry tart with goat cheese ice cream

Apple tarte tatin with vanilla ice cream

COLD ENTRÉE SELECTIONS

Classic cobb salad ^{GF}

Rare tuna niçoise salad ^{GF}

Ginger shrimp & mango salad ^{GF}

HOT ENTRÉE SELECTIONS

Seared supreme of chicken stuffed with parsley butter served with creamy mashed potatoes, roasted baby carrots, sesame green beans ^{GF}

Roasted mushroom ravioli, white wine cream sauce

Teriyaki salmon, jasmine rice, steamed baby bok choy, fried shishito chili ^{GF}

Beef bourguignon, parsley buttered noodles, crispy onions

Roasted branzino, fingerlings potatoes, artichoke, olives, fresh tomato, piquillo pepper, mushroom, green beans ^{GF}

Chicken souvlaki, lemon rice, paprika potatoes, tzatziki sauce ^{GF}

Jerk-marinated chicken breast, mango salad, roasted Caribbean yams ^{GF}

†Steak & frites with truffle mayo ^{GF}

Forbidden rice, roasted & steamed vegetables ^V

† additional charge of \$10 per person

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HOT LUNCH BUFFET

All lunches are accompanied with freshly brewed coffee & fine tea selection. a minimum surcharge of \$21 per person will apply for 14 or less guests. Chefs and culinary attendants are required for some menu items and are charged at \$60 per hour (minimum of 4 hours). Please note that one chef is available per 50 guests.

ONE ENTRÉE BUFFET

Includes three starters, one entrée, two sides & one dessert

72 per person

TWO ENTRÉES BUFFET

Includes three starters, two entrées, two sides & two desserts

78 per person

SOUP SELECTIONS

Wild forest mushroom soup ^{GF}

Chicken noodle soup

Corn chowder with potatoes, leeks & carrots

Minestrone soup

Carrot & ginger soup ^{VG} ^{GF}

Vegan roasted tomato & fennel soup ^{VG} ^{GF}

Butternut squash puree

SALAD SELECTIONS

Cookstown salad greens with shaved carrots, cucumber, radish & light Italian dressing ^{VG} ^{GF}

Quinoa salad with crispy chickpeas, cucumbers, cranberries & pumpkin seeds ^{VG} ^{GF}

Greek salad, feta cheese, pita crisp, lemon oregano dressing

Roasted beet & Quebec chèvre, toasted almonds & grainy mustard dressing ^{GF}

Penne pasta with roasted peppers, eggplant & pesto olive oil

Shaved napa cabbage, edamame, snow peas with cashews & sesame dressing ^{VG} ^{GF}

Yukon gold & sweet potato salad with pommery mustard mayonnaise ^{GF}

Traditional Caesar salad with creamy garlic dressing & parmigiano-reggiano cheese

Caprese salad with feta cheese, roma tomatoes & pesto olive oil ^{GF}

Tomato, watermelon, olive oil, lemon zest ^{VG} ^{GF}

Baby arugula salad, fresh figs, grated pecorino cheese, roasted maple squash & walnuts ^{GF}

Spinach & endive salad, slivered apples, cremini mushrooms & strawberries with honey mustard dressing ^{VG} ^{GF}

SIDE SELECTIONS

Garlic mashed potatoes ^{VG} ^{GF}

Olive oil roasted fingerling potatoes ^{VG} ^{GF}

Root vegetables with orange glaze ^{VG} ^{GF}

Maple glazed sweet potato wedges ^{VG} ^{GF}

Steamed rice ^{VG} ^{GF}

Vegetable fried rice ^{GF}

Roasted spaghetti squash ^{VG} ^{GF}

Penne with tomato cream sauce

Seasonal vegetable medley ^{VG} ^{GF}

Vichy carrots ^{VG} ^{GF}

Eggplant ratatouille ^{VG} ^{GF}

Pesto roasted tomatoes ^{GF}

Steamed broccoli ^{VG} ^{GF}

Corn on the cob ^{VG} ^{GF}

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HOT LUNCH BUFFET CONTINUED...

ENTRÉE SELECTIONS

- Mediterranean style boneless half chicken ^{GF}
- Ginger scallion salmon filet ^{GF}
- Panko hand-coated ginger marinated chicken breast with sweet chili sauce
- Rotisserie style chicken ^{GF}
- Arctic char on a bed of lentil stew ^{GF}
- Chicken thigh with mango pico de gallo ^{GF}
- Lime ginger grilled shrimp skewers ^{GF}
- Veal piccata with capers & parsley butter
- Braised beef bourguignon with roasted scallions
- Beef souvlaki with tzatziki sauce ^{GF}
- Chicken souvlaki with tzatziki sauce ^{GF}
- Ginger stir-fried beef tenderloin tips with scallions ^{GF}
- Penne with asparagus & mushrooms in a sundried tomato cream sauce
- Wild forest mushroom risotto ^{GF}
- Vegetable protein stir-fry with baby bok choy ^{VG GF}
- Fusilli pasta with baby spinach & shrimp in a pesto cream sauce

DESSERT SELECTIONS

- Pear flan with crème anglaise
- Chocolate éclairs
- Crème caramel ^{GF}
- Chocolate salted caramel cake
- Seasonal fruit salad ^{GF}
- Berry tartelettes
- Mango mousse
- Traditional carrot cake
- Homemade butter tarts
- Double chocolate cake
- Tiramisu
- Assorted French pastries

LUNCH BUFFETS

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ST. LAWRENCE MARKET BBQ

72 per person | chef attendant optional

Traditional caesar salad with creamy garlic dressing & parmigiano-reggiano cheese

Fresh tomato salad with olive oil & ground black peppercorn (VG) (GF)

Charbroiled mini striploin steak (GF)

Rosemary & thyme-marinated cornish hen (GF)

Corn on the cob (VG) (GF)

Baked potato with condiments (VG) (GF)

Market medley of freshly steamed vegetables (VG) (GF)

Marinated berries with orange yogurt sauce (GF)

Mini ice cream cups (GF)

GERRARD STREET

72 per person

Mulligatawny soup (GF)

Tomato, cucumber, onion & chili (VG) (GF)

Grilled naan bread

Fish tikka masala (GF)

Butter chicken with cashews (GF)

Basmati rice (VG) (GF)

Cardamom-infused crème caramel (GF)

Tropical fruit salad (VG) (GF)

COLLEGE STREET

72 per person

Minestrone with acini di pepe

Caesar salad

Tomato bocconcini (GF)

Vegetable antipasto with prosciutto (GF)

Whitefish with olive gremolata

Veal osso buco

Farfalle pasta with sweet peas & mint

Chocolate-dipped orange biscotti

Tiramisu

YORKVILLE

72 per person

Assorted breads with a selection of hummus, tapenade & avocado dip (VG) (GF)

Yellow & red cluster tomato salad with torn basil (VG) (GF)

Quinoa salad with chickpeas, cucumbers & tomatoes (VG) (GF)

Baby arugula & cranberries with clementine vinaigrette (VG) (GF)

Rosemary-infused grilled boneless half chicken (GF)

Herb-crusted west coast salmon filett (GF)

Roasted broccoli and cauliflower with olive oil (VG) (GF)

Assorted berries infused with vanilla essence (VG) (GF)

Chocolate-dipped biscotti

SPADINA AVENUE

72 per person

Corn & chicken egg drop soup (GF)

Napa cabbage salad (VG) (GF)

Asian slaw with mango (VG) (GF)

Thai green chicken curry (GF)

Scallion & ginger grilled shrimp (GF)

Chow mein noodles

Jasmine rice (VG) (GF)

Mango mousse (GF)

Coconut custard pudding (GF)

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DANFORTH AVENUE

72 per person

Greek salad ^{GF}

Orzo pasta salad

Marinated eggplant ^{VG} ^{GF}

Choice of one:

Chicken, pork or lamb souvlaki with tzatziki sauce ^{GF}

Rice pilaf ^{VG} ^{GF}

Lemon & oregano potatoes ^{VG} ^{GF}

Baklava

Custard tarts

TASTE OF TORONTO

83 per person

One soup, two salads, two entrées, one side & two desserts from our Toronto neighborhood menus (St. Lawrence Market, Yorkville, College Street, Gerrard Street, Spadina Avenue & Danforth Avenue)

OPEN-FACED SANDWICHES

72 per person

Roasted tomato soup ^{VG} ^{GF}

Baby arugula salad with pecorino & figs ^{GF}

Beet salad with crispy onion

Smoked salmon, capers & cream cheese on dark rye

Ham, cheese & honey mustard on a baguette

Organic egg salad with scallions

Mixed roasted vegetable ^{VG}

Mini cheesecakes

Key lime tartelettes

DELI BAR

70 per person | includes the following:

Chicken noodle soup

Mixed greens with balsamic vinaigrette

Sweet potato with pommery mustard

Sandwich garnishes | mustards, olives, lettuce, onion, tomato, mayo, pickles & butter balls

Assorted breads & rolls with creamery butters

Fruit salad

Éclairs

BUILD YOUR OWN SANDWICH:

Black forest ham ^{GF}

Smoked turkey ^{GF}

Genoa salami ^{GF}

Montreal smoked meat ^{GF}

Brie cheese ^{GF}

Swiss cheese ^{GF}

Tuna salad

Hard boiled eggs



TO-GO LUNCH

Surcharges may apply should you wish to select more than two options.

THE YORKVILLE TRAVELLER

63 per person

Marinated vegetable salad (VG) (GF)

Turkey & brie cheese on a ciabatta bun

Chocolate brownie

Fruit salad

Yogurt (GF)

MEDITERRANEAN TRAVELLER

63 per person

Greek salad with feta cheese & olives (GF)

Cajun chicken wrap with avocado & chipotle mayo

Sliced pineapple

Granola bar

VEGETARIAN TRAVELLER

63 per person

Pasta salad with pesto, olives & artichoke

Hummus, cucumber, tomatoes, lettuce & sprouts in a flour tortilla OR Falafel & hummus on a whole wheat pita

Fruit salad

Granola bar

ITALIAN TRAVELLER

63 per person

Tomato & bocconcini salad (GF)

Prosciutto, provolone cheese with baby arugula & pesto on focaccia bread

Chocolate-dipped orange biscotti

Anjou pear (VG) (GF)

INTERNATIONAL TRAVELLER

63 per person

Red bliss potato salad (GF)

Crudités with hummus (VG) (GF)

Poached chicken OR Salmon on a bed of greens (GF)

Carrot loaf

Fruit salad

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All Prices are subject to a 15% Service Charge, 13% Harmonized Sales Tax & 7% Administration Fee



DINNER



PLATED DINNER

Dinner menus are offered as a 3-course minimum with choice of soup or salad, entrée & dessert. Create a 4-course menu with soup, salad, entrée & dessert for +\$15 per person.

All dinners are accompanied with rolls & creamery butter, freshly brewed coffee & a selection of fine teas.

On-site choice menu will be a \$15 surcharge per entrée (based on highest entrée choice).

For groups of 25 people or more, on-site/pre-select choice entrées must have the same accompaniments.

Pre-selected entrée choices, \$7 surcharge per entrée. Dinner events under 20 incur a \$125 surcharge.

SOUP SELECTIONS

Lemongrass & Coconut Soup ^{GF}

Lobster Broth ^{GF}
Saffron & vegetables

Leek & Yukon Gold Potato Soup ^{GF}
Scented saffron

Three-Onion Soup ^{GF}
Gruyère croutons

Wild Forest Mushroom Soup

Vegetarian Roasted Tomato & Fennel Soup
Basil

Roasted Yam & Butternut Squash Puree
Parmigiano-reggiano shavings & herb oil

SALAD SELECTIONS

Organic Mixed Greens ^{GF}
Caramelized granny smith apples, maple roasted butternut squash with icewine vinaigrette

Boston Bibb Salad ^{GF}
Confit of fennel, orange segments & yogurt dressing

Heirloom Carrot Salad ^{VG} ^{GF}
Cherry tomatoes & watermelon vinaigrette

Cookstown Mixed Greens ^{GF}
Green asparagus with quail eggs & truffle vinaigrette

Parma Ham Ribbons
Herb roasted winter squash, open fire chestnuts, avocado & crispy onions

Lettuce Sampling ^{VG} ^{GF}
Baby red leaf, endive & lollo rosso & niagara pears with shallot & walnut vinaigrette

Slow Oven-Roasted Cherry Tomatoes, Mushroom
Confit, Lollo Rosso & Frisée ^{VG} ^{GF}
Pommery mustard vinaigrette

Roasted Beet Salad
Goat cheese yogurt

SELECT ONE HORS D'OEUVRES ENHANCEMENT

20 per person

Hot Smoked Salmon on a Bed of Lentil Ragu ^{GF}

Honey-Glazed Quail
Black barley risotto & braised radicchio

Classic Shrimp Provençal ^{GF}

Mediterranean Chilled Seafood Plate ^{GF}

Vegetarian Antipasto ^{VG} ^{GF}

^{DF} Dairy-Free

^V Vegetarian

^{VG} Vegan

^{GF} Gluten-Free

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PLATED DINNER CONTINUED...

ENTRÉE SELECTIONS

Black Angus Beef Tenderloin & Butter-Poached Jumbo Shrimp ^{GF}

Braised fennel, roasted brussels sprouts & cauliflower, truffle potato gratin & cranberry-orange compote

139 per person

Mint Crusted Rack of Lamb ^{GF}

Parsnip & rutabaga terrine, braised red cabbage, heirloom carrot & natural jus

130 per person

Grilled Cali Cut Striploin Steak

Double-baked potato, yorkshire pudding & chimichurri sauce

125 per person

Roasted Chicken Supreme

Pan-fried polenta, turnip, carrot, mushroom & chicken jus

115 per person

10 oz. Pork Chop

Buttermilk yukon gold potato mash, olive oil roasted vegetables & cipollini jus

110 per person

Pan-Seared Arctic Char ^{GF}

Sautéed spinach, sweet potato mash & tomato chutney

115 per person

Horseradish-Rubbed Canadian Beef Tenderloin ^{GF}

Braised fennel, roasted brussels sprouts & cauliflower with truffle potato gratin, cranberry-orange compote

126 per person

Atlantic Salmon ^{GF}

Green pea purée, mixed bean fricassee & tarragon beurre blanc

115 per person

Teriyaki-Glazed Halibut ^{GF}

Sautéed spinach, sticky rice, grilled scallion & ginger salsa

116 per person

Glazed Beef Short Rib ^{GF}

Cauliflower purée, roasted cauliflower, king oyster mushroom, soya gastrique & chopped scallions

125 per person

Red Lentil Dal ^V

Roasted cauliflower, roasted vegetables & goat cheese strudel

89 per person

Portobello Mushroom ^{VG}

Warm soba noodle salad in miso broth

89 per person

Mushroom Risotto ^V ^{GF}

Parmigiano-reggiano

89 per person

Grilled Vegetable Stack ^{VG}

Quinoa salad

89 per person

DESSERT SELECTIONS

Dark Chocolate Mousse

Seasonal berries, chocolate sauce & vanilla sauce

Quebec Butter Tart

Chantilly cream & black mission fig

Caramel Cheesecake

English toffee sauce

Classic Crème Brûlée

Berry tuile

Ontario Apple Crumble

Cinnamon, maple syrup & vanilla ice-cream

Trio of Desserts

Chocolate pâté, caramel cheesecake & tiramisu

Semi-Sweet Chocolate Cake

Exotic fruit coulis

Tiramisu in a Mason Jar

Banana Split in a Mason Jar

^{DF} Dairy-Free

^V Vegetarian

^{VG} Vegan

^{GF} Gluten-Free

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HOT DINNER BUFFET

All dinners are accompanied with rolls & creamery butter, freshly brewed coffee & a selection of fine teas. A minimum surcharge of \$21 per person will apply for 14 or less guests. For dinner events less than 20 people, an additional surcharge of \$125 will apply.

HOT DINNER BUFFET ONE

120 per person

Three starters, two entrées, two sides & two desserts

HOT DINNER BUFFET TWO

128 per person

One soup, two salads, two entrées, three sides & three desserts

HOT DINNER BUFFET THREE

137 per person

One soup, three salads, three entrées, three sides & three desserts

SOUP SELECTIONS

Vegan butternut squash soup (VG) (GF)

West coast seafood chowder

Vegan roasted fennel & tomato soup with fennel confit (VG) (GF)

Beef barley soup

Italian wedding soup

Wild forest mushroom soup

Lemongrass, coconut & ginger soup (VG) (GF)

SALAD SELECTIONS

Frisée with toasted pecans & roasted pear (VG) (GF)

Roasted tricolor peppers & corn salad (VG) (GF)

Fennel & roasted granny smith apples (VG) (GF)

Grilled vegetable pasta salad with feta cheese

Mixed greens with cranberry vinaigrette (VG) (GF)

Baby arugula with parmigiano-reggiano shavings, pine nuts & fig balsamic (GF)

Traditional caesar salad with creamy garlic dressing & parmigiano-reggiano cheese

Caprese salad of marinated bocconcini cheese & roma tomatoes with pesto drizzle

Baby arugula & julienned mango with cilantro (VG) (GF)

Canadian wild rice with corn niblets (VG) (GF)

Marinated artichoke & mushroom (VG) (GF)

SIDE SELECTIONS

Garlic mashed potatoes or potato gratin (GF)

Olive oil roasted fingerling potatoes (VG) (GF)

Maple-glazed sweet potato wedges or sweet potato mash (VG) (GF)

Bacon brussels sprouts (GF)

Steamed rice (VG) (GF)

Seasonal fresh vegetable medley (VG) (GF)

Sautéed rapini with roasted sliced garlic (VG) (GF)

Steamed broccoli (VG) (GF)

Steamed green beans (VG) (GF)

Corn on the cob (VG) (GF)

Vegetable curry (VG) (GF)

Stewed lentils (GF)

Sautéed chickpeas with onions (GF)

Maple roasted butternut squash wedges (VG) (GF)

Root vegetable gratin (GF)

Saffron rice (GF)

Rice pilaf (GF)

Roasted cauliflower (VG) (GF)

Asparagus & baby carrots (VG) (GF)



HOT DINNER BUFFET CONTINUED...

ENTRÉE SELECTIONS

- Spicy bbq chicken breast ^{GF}
- Boneless grilled cornish hen with dried cranberries ^{GF}
- Teriyaki-glazed west coast salmon with grilled scallions ^{GF}
- Salmon wellington
- Ginger & scallion spiced tilapia ^{GF}
- Pan-fried orange roughy with citrus beurre blanc
- Maple-glazed pommery mustard-crusting pork loin ^{GF}
- Butter chicken ^{GF}
- Mushroom ravioli with cream sauce
- Blackened roast beef striploin with natural jus ^{GF}
- Gnocchi with buffalo mozzarella
- Beef bourguignon ^{GF}
- Penne with asparagus & peppers
- Tandoori chicken with raita salad ^{GF}
- Seafood paella ^{GF}
- Moroccan lamb stew

DESSERT SELECTIONS

- Crème caramel
- Mango mousse
- German cheesecake with strawberry compote & mint
- Chef's selection of french pastries
- Chocolate cake
- Key lime tart
- Pecan pie
- Strawberry shortcake
- Tiramisu



RECEPTION

HORS D'OEUVRES

COLD HORS D'OEUVRES

78 per dozen

Peking Duck Crêpe
Pea shoots & hoisin sauce

Vegetarian or Crab California Rolls ^{GF}
Wasabi & pickled ginger

Rice Paper Mango Salad ^{VG}
Sweet lemongrass dipping sauce

Mini Bruschetta
Cambozola cheese & tomato chutney

Gorgonzola & Prosciutto-Wrapped Fig ^{GF}

Mushroom & Port Onion Relish Tart with Chèvre

Smoked Salmon Tartare on a Baguette

Niagara Prosciutto & Melon ^{GF}

COLD HORS D'OEUVRES

108 per dozen

Beef Tartare with Quail Eggs on a Crostini

Tuna Tartare on a Toasted Baguette

Cocktail Shrimp Shooters ^{GF}

Foie Gras Mousse
Red currant jelly

Tomato, Beet, Feta Cheese & Fresh
Mint Skewers ^{GF}

HOT HORS D'OEUVRES

78 per dozen

Southern Chicken & Waffles

Duck Spring Rolls
Sweet chili sauce

Chickpea Fritters ^{VG}
Tzatziki sauce

Breaded Calamari Rings
Spicy garlic dip

Andouille Sausage & Grilled Pineapple Skewers

Vegetable Samosas with Mango Chutney

Mac & Cheese Lollipops

Maple Salmon Skewers ^{GF}
Sesame seeds

Tender Chicken Satays ^{GF}
Cumin yogurt drizzle

Pulled Pork & Gruyère on a Crostini

Crispy Mushroom Risotto Balls

Golden Crab Cakes with Lemon Ginger Dip

Vegetarian Spring Rolls ^V

HOT HORS D'OEUVRES

90 per dozen

Sautéed Shrimp Dipped in Guacamole ^{GF}

Coconut Shrimp
Ginger soya dipping sauce

Korean BBQ Mini Spare Ribs ^{GF}

BBQ Chicken Lollipops ^{GF}

Lobster Mac & Cheese Croquettes

Roasted Tandoori Quail ^{GF}
Raita sauce

Baked Oysters
Spinach & mornay sauce

86 per dozen

SWEET HORS D'OEUVRES

72 per dozen

Mini Cupcakes
Select one flavour per dozen | vanilla, chocolate or red velvet

Tiramisu Shot Glass

Fruit Tartlets

Lemon Meringue Tarts

Chocolate Cream Puffs

Vanilla Brûlée ^{GF}

Mini Black Forest Cakes

Mini Chocolate Éclairs

Chocolate-Dipped Strawberries ^{GF}

Fruit Cheesecakes

Cheesecake Pops

^{DF} Dairy-Free

^V Vegetarian

^{VG} Vegan

^{GF} Gluten-Free

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RECEPTION À LA CARTE

RECEPTION SPECIALTIES

Freshly Shucked Oysters on the Half Shell
Lemon, tabasco, fresh shaved horseradish, mignonette & cocktail sauce

8 per piece | one dozen minimum

Mini Pulled Pork Sliders

8 per piece

Mini Vegetarian Burgers [Ⓥ]

Lettuce, tomato & onion

8 per piece

Crudités Platter of Market Vegetables ^{GF}

Blue cheese & hummus

15 per person

Selection of Artisanal Breads

Sun-dried tomato tapenade, roasted garlic spread & pesto goat cheese spread

14 per person

Applewood Smoked Salmon

Red onion, capers & pumpernickel bread

26 per person

Trio of Beef, Lamb & Chicken Mini Burgers

Lettuce, tomato & onion (3 pieces per person)

For orders of 20 or more, a "Make Your Own Mini Burger" Station is suggested

29 per person

Charcuterie Platter

Montreal smoked meat, niagara prosciutto, black forest ham & smoked turkey, mustard, assorted rolls & pickles

36 per person

Antipasto Platter

Tricolor peppers, mushrooms, zucchini, roasted artichokes, olives, tomatoes & bocconcini

24 per person

Canadian Cheese and Charcuterie Platter

Canadian cheeses, cured canadian meats, baguette, crackers, honey & grapes

36 per person

Artisanal Cheese Display

Crackers, grapes & baguettes

34 per person

Bar Snacks

25 per bowl | serves 10

Homemade Cheese Popcorn ^{GF}

25 per bowl | serves 10

Homemade Potato Chips ^{VG} ^{GF}

32 per basket | serves 10

Selection of the Finest Grade Sushi & Sashimi

84 per dozen

Poached Jumbo Black Tiger Shrimp

Cocktail sauce & lemon

72 per dozen

Chargrilled Lamb Chop ^{GF}

Mint jus market price

Oven Baked French Brie in Puff Pastry

Balsamic reduction, red pepper jelly, assorted breads, dried fruit & toasted nuts

300 each | serves 30

FINGER SANDWICHES

60 per dozen

Minimum three dozen per sandwich; no more than three types per order

SANDWICHES

Traditional cucumber & watercress

Chicken piquillo pepper puree

Smoked salmon with dill cream cheese on pumpernickel rounds

Rare roast beef with horseradish cream on whole grain bread

^{DF} Dairy-Free

^V Vegetarian

^{VG} Vegan

^{GF} Gluten-Free

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STATIONS

Minimum 20 guest per station.

Optional: Chefs and culinary attendants are required for some menu items and are charged at \$60 per hour (minimum of 4 hours). Please note that one chef is available per 50 guests.

CHINA TOWN

40 per person

Vegetable fried rice with scallion, eggs & asian vegetables ^{GF}

Shrimp chow mein noodles

Indonesian-style chicken thighs

Korean beef ribs ^{GF}

QUEBEC

32 per person

French fries & sweet potato fries ^{VG}

Cheese curds & cheddar cheese

Duck confit, braised beef, chicken velouté & beef jus ^{GF}

MEXICAN STATION

38 per person

Mexican rice ^{VG} ^{GF}

Refried beans ^{VG} ^{GF}

Hard & soft taco shells

Shredded chicken & sautéed ground beef ^{GF}

Julienned lettuce, jalapeño, grated cheddar cheese, diced tomatoes

Salsa, sour cream & guacamole

LITTLE INDIA

40 per person

Naan & garlic naan bread

Raita sauce ^{GF}

Tandoori chicken ^{GF}

Chickpea pakoras ^{VG}

Samosas with mango chutney

FROM THE COAST

40 per person

Chilled seafood salad ^{GF}

Smoked atlantic salmon with caper berries & red onion ^{GF}

Golden crab cakes with picante remoulade sauce

Fish tempura & shishito peppers

White wine-steamed mussels ^{GF}

THE STAMPEDE

40 per person

Pommery mustard & horseradish-crusted striploin ^{GF}

Sliced mini brioche & assorted rolls

Dill pickles, horseradish, beef jus ^{GF}



STATIONS

Minimum 20 guest per station.

Optional: Chefs and culinary attendants are required for some menu items and are charged at \$60 per hour (minimum of 4 hours). Please note that one chef is available per 50 guests.

BRAISED BEEF & PULLED PORK

34 per person

Bbq pulled pork & braised beef ^{GF}

Mini kaisers & brioche buns

Pickles, sliced onions, tomatoes & lettuce

LITTLE ITALY

38 per person

Hearts of romaine with classic caesar dressing

Penne pasta carbonara

Fusilli pasta bolognese

Cheese ravioli with classic tomato sauce

Chili flakes, parmesan, olive oil, olives, pesto & goat cheese

Chicken & Italian sausage ^{GF}

STREET FOOD STATION

38 per person

Mini hot dogs with ketchup & mustard

Nacho chips with salsa, guacamole & sour cream

Chicken empanadas

Macaroni salad or coleslaw

COMFORT FOOD

40 per person

Fried chicken

Lobster mac & cheese

Poutine ^{GF}

Caesar salad ^{GF}

Truffle grilled cheese

SWEET STATION

36 per person | select three

Devil's chocolate cake

Brownies

Assorted french pastries

Butter tarts

Salted caramel cheesecake

Chocolate mousse ^{GF}

Chocolate-filled cream puffs

Strawberry shortcake shots

Tiramisu shots

^{DF} Dairy-Free

^V Vegetarian

^{VG} Vegan

^{GF} Gluten-Free

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BARS & BEVERAGE



BAR PACKAGES

Bartenders are required with 1 bartender per 100 guests. If bar consumption is less than \$600 net sales, a \$75 labour charge per bartender and an additional \$50 gratuity will apply.

SIGNATURE

Selection of spirits: Lazuli Vodka, Beefeater Gin, Bacardi White Rum, Ballantine's Scotch, Wiser's Special Blend Rye

Selection of beer: Imported Beer: Stella Artois, Heineken, Corona
Domestic Beer: Sleeman's Cream Ale, Molson Canadian, Coors Light, Steam Whistle Pilsner

Selection of wine: Peller Estates Cabernet Merlot, Peller Estates Sauvignon Blanc, Crisp Chardonnay (Good Natured, Canada), Red Blend (Good Natured, Canada).

PREMIUM

Selection of spirits: Absolut Vodka, Tanqueray Gin, Bacardi Dark Rum, Chivas Regal Scotch, Wiser's Deluxe Rye

Selection of beer: Imported Beer: Stella Artois, Heineken, Corona
Domestic Beer: Sleeman's Cream Ale, Molson Canadian, Coors Light, Steam Whistle Pilsner

Selection of wine: Pinot Grigio Giulio Straccali, Sangiovese Donna Laura Ali

ULTRA-PREMIUM

Selection of Spirits: Spring Mill Distillery Vodka, Laneway No. 11 Gin, Havana Club 7 Year, Crown Royal XO, Spring Mill Distillery The Cooper's Rye 100%, Spring Mill Sherry Finished Single Malt, Don Julio Blanco

Selection of Beer: Imported Beer: Stella Artois, Heineken, Corona
Domestic Beer: Sleeman's Cream Ale, Molson Canadian, Coors Light, Steam Whistle Pilsner

Selection of Wine: Bruno Lafon Chardonnay, Faustino Crianza Tempranillo, Terre Gaie Prosecco

SIGNATURE BAR

One Hour	45 per person
Two Hours	75 per person
Three Hours	95 per person
Four Hours	115 per person
Five Hours	135 per person

PREMIUM BAR

One Hour	50 per person
Two Hours	85 per person
Three Hours	110 per person
Four Hours	130 per person
Five Hours	150 per person

ULTRA-PREMIUM BAR

One Hour	60 per person
Two Hours	100 per person
Three Hours	125 per person
Four Hours	150 per person
Five Hours	175 per person

BEVERAGES

For Proof Bar & Signatures Restaurant beverage pricing, please contact your Catering Manager. If the consumption is less than \$600.00 net sales per bar, a \$75.00 labor charge per bartender and an additional \$50.00 gratuity will apply.

HOST BAR

Spirits

Signature	14 per drink
Premium	16 per drink
Ultra-Premium	18 per drink

Wine by the Glass

Signature	15 per glass
Premium	17 per glass
Ultra-Premium	21 per glass

Beer

Imported	14 per bottle
Domestic	12 per bottle

Non-Alcoholic

Evian Water	8 each
Soft Drinks	8 each

CASH BAR

Spirits

Signature	17 per drink
Premium	20 per drink
Ultra-Premium	24 per drink

Wine by the Glass

Signature	20 per glass
Premium	22 per glass
Ultra-Premium	27 per glass

Beer

Imported	16 per bottle
Domestic	14 per bottle

Non-Alcoholic

Evian Water	9 each
Soft Drinks	9 each

WHITE WINES

All prices are per bottle.

CHAMPAGNE & SPARKLING WINE

Terre Gaie Prosecco, Italy 76 per bottle

Veuve Clicquot Brut Champagne, France 190 per bottle

CANADA

Sauvignon Blanc, Peller Estates 60 per bottle

Crisp Chardonnay, Good Natured 60 per bottle

Dry Riesling, Trius, Niagara 68 per bottle

NEW ZEALAND

Sauvignon Blanc, Torrent Bay, Motueka 92 per bottle

FRANCE

Chablis, Domain Dampt, Burgundy 98 per bottle

Bruno Lafon Chardonnay, Languedoc 89 per bottle

ITALY

Pinot Grigio, Giulio Straccali, Lombardy 72 per bottle

Verdicchio Classico, Velenosi Marche 84 per bottle

SOUTH AFRICA

Chenin Blanc, Beaumont, Western Cape 84 per bottle

ROSE WINE

Gamay, Pinot Gris, Syrah Blend, Trius, Niagara, Canada 70 per bottle

RED WINE

All prices are per bottle.

CANADA

Red Blend, Good Natured 60 per bottle

Cabernet-Merlot, Peller Estates 60 per bottle

ITALY

Sangiovese, Donna Laura Ali, Tuscany 68 per bottle

Amarone Della Valpolicella Classico, Luigi

Righetti, Veneto 129 per bottle

FRANCE

Pinot Noir, Racine, Languedoc 82 per bottle

AUSTRALIA

Shiraz, Wakefield, Clare Valley 84 per bottle

Merlot, Kingston Estate, Clare Valley 82 per bottle

SPAIN

Grenache, Bodegas Atalaya, Alamansa 72 per bottle

Faustino Crianza Tempranillo, Rioja 70 per bottle

ARGENTINA

Malbec, Septima, Mendoza, Argentina 77 per bottle



INFORMATION

INFORMATION

Thank you for selecting Sonesta for your upcoming event. We are thrilled to offer you exceptional hospitality, cuisine, and service. Our culinary team prides itself on crafting nutritious and balanced options tailored to promote a positive lifestyle. As always, we will be delighted to create a custom menu tailored to your unique tastes and preferences. To ensure the success of your event, we kindly request your familiarity with the following details.

FOOD

The enclosed menus are an example of what our Culinary Team can create. If you have a specific menu in mind, the Chef and your Catering Manager will be happy to meet with you to design a customized menu for your event. Menus should ideally be finalized 4 weeks in advance of your function. No Food or Beverage of any kind can be brought into the Hotel by the Patron without written consent of the Hotel and will be subject to service and/or labour charges deemed necessary by the Hotel.

Dietary Requests: Specialty menus are available; please ask your Catering Manager for further details on customized menu option

Limited Menus: If an event is booked within ten (10) days of the function date, menu selection will be limited due to availability. This also applies to events that have not selected their menu within ten (10) days of the function date.

BEVERAGE

Alcoholic Beverages will be served in accordance with the Liquor License Act of Ontario. Hours of Alcoholic beverage service are 11:00am–1:00am Monday to Sunday. No Alcohol is permitted to be brought into any function room from any outside sources which includes donated liquor.

SECURITY

The hotel may require security officers for certain events. Security officer fee is \$50 per hour, four (4) hour minimum applies. Should security be required, contracting for these services by the hotel will be necessary at least thirty (30) days prior to arrival. Fees for services will be provided at time of request.

Permission to provide organization's own security must be obtained at least thirty (30) days prior to the event and will not be unreasonably withheld or delayed. The hotel may require that such vendor, if approved, provide the hotel proof of adequate insurance coverage naming hotel as an additional insured

AUDIO VISUAL

The Yorkville Royal Sonesta Hotel has partnered with Encore Global. Your Encore Global Manager can provide a complete list of audio-visual aids available and arrange rental. Current prices are subject to change without notice. The hotel cannot be responsible for audio-visual equipment brought into the Hotel by guests. Use of any audio-visual/production companies other than Encore Global is prohibited without consent. Where consent is authorized, a Certificate of Insurance will be required, and an outside audio-visual liaison fee will be charged to the group.

BOX HANDLING

A \$5.00 per box handling fee will apply for all boxes moved from our loading dock to the Conference room up to 15 boxes. A labour charge of \$40.00 per hour will apply to larger shipments. Please note that each company must provide its own labour to move any and all boxes 60 lbs or heavier. The hotel is not responsible for assembling any display or exhibit.

SERVICE CHARGES & ADMINISTRATIVE FEE

A 15% service charge and 7% administrative fee is added to all food & beverage charges. A portion of this combined charge is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the event. Current 13% Harmonized Sales Tax is added to the total. If you are a tax-exempt organization, please provide us with a copy of a valid Tax-Exempt Certificate.

LABOUR CHARGES

Host Bar:

If the consumption is less than \$600.00 net sales a \$75.00 labour charge per bartender, and an additional \$50.00 Gratuity will apply.

Cash Bar:

If the consumption is less than \$600.00 net sales a \$75.00 labour charge per bartender, an additional \$50.00 per cashier and a \$50.00 Gratuity will apply

GUARANTEE

A final attendance figure must be specified by 12:00pm, 7 business days prior to any catered function. This figure will be considered a guarantee and not subject to reduction.

HIGH SPEED INTERNET

High speed wired and wireless internet is available in all our meeting rooms at an additional cost per line. Please speak with your Catering Manager to discuss fees

PARKING

Should you wish to cover the cost of valet, please talk with your Catering Manager in advance in order for arrangements to be made.



INFORMATION

SOCAN

SOCAN (the Society of Composers, Authors and Music Publishers of Canada) is the Canadian copyright collective that administers the performing rights of more than 100,000 composer, author and music publisher members by licensing the use of their music in Canada. We collect license fees on their behalf and distribute royalties to them. The Hotel will make arrangements for this license on the clients' behalf and will be charged to the Master Account.

Room Capacity of 1 to 100 Guests:

Dancing

A charge of \$44.13 will apply

No Dancing

A charge of \$22.06 will apply

Room Capacity of 101 to 300 Guests

Dancing

A charge of \$63.49 will apply

No Dancing

A charge of \$31.72 will apply

RE:SOUND

Re:Sound is a company which collects and distributes royalties for artists and record companies for the public use of their music in Canada.

Room Capacity of 1 to 100 Guests:

Dancing

A charge of \$18.51 will apply

No Dancing

A charge of \$9.25 will apply

Room Capacity of 101 to 300 Guests:

Dancing

A charge of \$26.63 will apply

No Dancing

A charge of \$13.30 will apply

CONFERENCE MATERIALS

All Conference materials must be shipped to:

The Yorkville Royal Sonesta Hotel

220 Bloor Street West

Toronto, ON M5S 1T8

Attention: Banquet Manager: HOLD FOR
ARRIVAL(Name of Event, Date of Event, Contact
Name for the Event)

STORAGE

Due to the hotel's limited storage capability, we must restrict complimentary storage to a maximum of five (5) 2'6" x 2'6" boxes, to no more than two (2) business days prior to the function and no more than two (2) business days following its termination. Any boxes above and beyond this may be subject to a rental fee for a function room to be used as a storage room. Should a meeting room be required, and reserved in advance to store large shipments, the full meeting room rental will apply.

DAMAGES

Group/catering clients are responsible for all damage, loss, or theft, which occur during the period of time the function's guests, independent contractors or other agents are on site.

Promotional Material: Nothing shall be posted on, nailed, screwed, or otherwise attached to columns, walls, floors, furniture or other parts of the building. Any special measures taken in connection with affixing promotional material to hotel property, for the protection of equipment or furniture, will be at the Customer's expense and only with the hotel's prior approval.

INTERNATIONAL SHIPMENTS

The services of a customs brokerage firm are strongly recommended for any cross-border shipments. If the hotel is called upon to help clear a shipment through customs on a client's behalf, a 15% surcharge will apply.