

Fuel for Your Meeting Catering Menu

Delta Hotels by Marriott® Toronto





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Breakfast Buffet

Groups fewer than 10 people are subject to a surcharge of \$5 per attendee.
Prices below are per person.

High-Voltage Continental Breakfast

33

Banana Bread, Caramel Coffee Loaf
High-Fibre Organic Bran and Morning Glory Mini Muffins
Assorted Savory Pastries
Butter, Honey and Assorted Fruit Preserves
Antioxidant-Fresh Fruit Platter (V) (GF)
House-Made Sun-Dried Fruit and Nut Granola (V) (GF)
Organic Low- and Non-Fat Yoghurt (V) (GF)
Skim Milk
Assorted Fruit Juices
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

Continental Breakfast

32

Butter Croissants, Fruit Danish and Pain au Chocolat
Banana Bread, Mini Carrot Muffins, House-Made Mini Muffins
Butter, Honey and Assorted Fruit Preserves
Hot Oatmeal Crock with Brown Sugar and Sultanas (V) (GF)
Seasonal Fresh Fruit Platter (V) (GF)
Assorted Fruit Juices
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

South Core Power Breakfast

39

Butter Croissants, Assorted Fruit and Savory Pastries, Pain au Chocolat
Banana Bread, Marble Loaf
House-Made Mini Muffins and Apple Turnovers
Butter, Honey and Assorted Preserves
Scrambled Farm-Fresh Ontario Eggs with Spring Onions (GF)
Smoked Bacon (GF)
Country Pork Sausages
Roasted Breakfast Potatoes with Caramelized Onions and Fresh Herbs (V) (GF)
Seasonal Fresh Fruit Platter (V) (GF)
Assorted Fruit Juices
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

Hot Breakfast

37

Butter Croissants, Assorted Fruit and Savory Pastries, Pain au Chocolat
Baked Mexican Ranch Style Eggs (GF)
Goat Cheese, Scallion and Potato Hash (V) (GF)
Chicken Sausages
Bacon (GF)
Seasonal Fruit Platter (V) (GF)
Assorted Fruit Juices
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

Breakfast Buffet Add-Ons

Prices below are per person.

Scrambled Eggs with Green Onions (V) (GF)	5
Baked Mexican Ranch Style Eggs (V) (GF)	5
Italian Herb and Cheese Omelette (V) (GF)	7
Breakfast Meats (choose one)	7
Country Pork Sausage, Chicken Sausage, Peameal Bacon (GF) or Lamb Merguez (GF)	
Banana Bread French Toast or Buttermilk Pancakes (choose one)	8
Seasonal Fruit Compote, Whipped Cream and Maple Syrup	
Eggs Benedict (choose one)	8
Choice of Smoked Atlantic Salmon, Canadian Back Bacon or Florentine	
Assorted Bagels, Whipped Cream Cheese	54 per dozen
Turkey Sausage, Cheddar and Egg English Muffin	9
Boxed Cereal with Milk	6
Vector™, Special K™, Raisin Bran™ or Rice Krispies™	
Hot Oatmeal (V) (GF)	8
Brown Sugar, Maple Syrup, Sultanas	
Seasonal Fruit and Berries (V) (GF)	8
Individual Fruit Yoghurts (V) (GF)	5
Individual Yoghurt Parfaits (V) (GF)	7
Whole Fruit	4 per piece
Apples, Oranges and Bananas	
House-Made Sun-Dried Fruit and Nut Granola (V) (GF)	7
2% or Skim Milk	
Charcuterie and Cheese Board (GF)	9
Mustard and Pickles	
Fruit Skewers (V) (GF)	7
With Berry Yoghurt	
Chia Seed, Yoghurt and Fruit Parfait (V) (GF)	7
Chef-Attended Omelette Station*	14
Free-Range Eggs, Chef's Inspired Farm-Fresh Ingredients	

*Minimum 50 people. \$50 per hour labour charge. Minimum of 1 hour; one cook per 50 people.

Coffee Break Add-Ons

SALTY SNACKS AND SWEET TREATS

Prices are per person.

Assorted Mixed Nuts (V) (GF)	6
Cajun-Spiced Bar Nuts (V) (GF)	6
Assorted Granola and Nut Bars	4
Potato Chips (Individual Bags) Assorted Types (V) (GF)	5
Pretzels (Individual Bags) (V)	5
Popcorn (Individual Bags) (V) (GF)	6
Assorted Häagen-Dazs™ Ice Cream Bars	7
Nestlé Oreo™ Cookie Ice Cream Sandwich	5
Chocolate Bars	4
Grilled Flatbread (V)	6
Hummus and Eggplant Dip	
Tortilla Chips (V) (GF)	6
With Fresh Guacamole and Salsa	

BAKED GOODS AND SWEETS FROM OUR PASTRY SHOP

Fresh from our pastry kitchen. Prices below are per dozen.

Freshly Baked Cranberry Scones (V)	44
Chantilly Cream and Jam	
Freshly Baked Apple Turnovers (V)	45
Assorted French Pastries (V)	50
(For PM breaks only) Macaroons, Opera Cake, Choux Pastry	
Assorted Cupcakes (V)	50
Assorted Coffee Cakes (V)	45
Banana, Caramel Coffee and Marble Cake	
Assorted Breakfast Pastries (V)	48
Variety of Croissants, Danishes and Muffins	
Cinnamon Apple or Savory Strudel (V)	45
Freshly Baked Cookies (V)	45
Chocolate Chip, Oatmeal Raisin, Biscotti and White Chocolate Macadamia Nut	
Fudge and Nut Brownies and Cake Pops (V)	48
Warm Homemade Cinnamon Buns (V)	46
With Icing	

Themed Coffee Breaks

Groups fewer than 15 people are subject to a surcharge of \$5 per attendee. Prices below are per person.

Spadina Street	22
Vegan Vegetable Rolls, Chili Tamarind Dip (V) (GF) Steamed Pork Shumai, Scallion Soy Sauce Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Assorted Tazo® Teas	
From the Sandwich Shop	20
Assorted Mini Quiche Mini Vegetable and Mint Chutney Sandwiches (V) Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Assorted Tazo® Teas	
The Healthy Energizer	20
Assorted Bottled Fruit Smoothies (two types) House-Made Date and Chocolate Energy Bar (V) (GF) Assorted Mixed Nuts and Seeds (V) (GF) Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Assorted Tazo® Teas	
Chip and Dip	18
Tortilla Chips and Crispy Fried Kettle Chips (V) (GF) Guacamole, Tomato Salsa, and Chive Sour Cream (V) (GF) Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Assorted Tazo® Teas	
The Delta Charger	21
Low GI Trail Mix (V) (GF) Fruit Kabob with Low Fat Berry Yoghurt (V) (GF) Bottled Kale and Green Apple Smoothie Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Assorted Tazo® Teas	
The Doughnut Shoppe	14
Filled and Regular Doughnuts (V) Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Assorted Tazo® Teas	
The Cookie Break	20
Assorted Fresh Baked Cookies (V) Milk 2 Go (200 mL) 2%, Chocolate Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Assorted Tazo® Teas	

Beverage Options

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Assorted Tazo® Teas	7 per person
Milk 2 Go® (200 mL) 2%, Chocolate	5 per bottle
Soft Drinks Pepsi®, Diet Pepsi®, Ginger Ale®, 7 Up® and Brisk Iced Tea®	6 per can
Bottled Tropicana® Fruit or Vegetable Juice (300 mL) Apple, Orange, Grapefruit, Cranberry, V8® and Tomato	6 per bottle
Bottled Fruit Juice Smoothies Assorted Flavours	7 per bottle
San Pellegrino® Sparkling Mineral Water (250 mL)	6 per bottle
Bottled Water (500 mL)	6 per bottle
Infused Water	85 per gallon (serves 20)
Energy Drinks Assorted Flavours	8 per bottle
BioSteel®	8 per bottle
VitaminWater®	8 per bottle

Lunch

Groups fewer than 20 people are subject to a surcharge of \$5 per attendee.
Prices below are per person.

WORKING LUNCHES

Sandwich Bar 47

Chef's Seasonally Inspired Soup

Medley of Baby Salad Leaves, Seasonal Fresh Vegetables and Fruit (V) (GF)

Potato and Egg Salad, Mustard Mayonnaise, Dill Pickles, Flat Leaf Parsley (GF)

Sun-Rise Blend Grain, Roast Chicken, Squash and Baby Kale, Apple Cider Vinaigrette

Assorted Dressings, Pickles and Smoked Olives (V) (GF)

Pulled BBQ Chicken, Crisp Apple, Aged Cheddar, Lettuce, Tomato, Whole Wheat Wrap

Pastrami, Swiss Cheese, Pickles, Grainy Mustard Mayonnaise, Marble Rye

Sockeye Salmon, Celery, Scallion and Caper Mayonnaise, Artisan Bread

Balsamic Marinated Mushroom, Roast Pepper and Arugula Salad, Boursin Cheese, Pesto Mayonnaise, Focaccia Loaf (V)

Italian Deli Meats, Roasted Peppers and Artichoke, Tomato, Mayonnaise, Artisan Bread

House-Made Assorted Dessert Buffet Selections

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee

Assorted Tazo® Teas

Box It For 44 (Cannot be consumed on site)

Choice of One Salad and Three Sandwiches, a Bag of Chips, Brownies, Choice of Cold Beverage

Genius Bar (minimum 30 people) 52 (Groups fewer than 30 are subject to a surcharge of \$5 per attendee)

Chef's Assorted Smoothies (two types)

Organic Greens and Romaine Hearts (V) (GF)

Roasted Curried Cauliflower (V) (GF)

Baked Sweet Potatoes (V) (GF)

Roast Butternut Squash (V) (GF)

Diced Tomatoes and Cucumbers (V) (GF)

Heirloom Carrots (V) (GF)

Marinated Artichokes (V) (GF)

Quinoa (V) (GF)

Dried Fruit, Nuts and Seeds (V) (GF)

Chickpea Hummus (V) (GF)

Feta (V) (GF)

Pico di Gallo (V) (GF)

Fresh Guacamole (V) (GF)

Marinated Tofu (V) (GF)

Black Beans (V) (GF)

Pickled Vegetables (V) (GF)

Chilled and Marinated Poached Salmon (GF)

Chilled Herb-Roasted Chicken Breast (GF)

Toasted Garlic Croutons (V)

Grilled Pita Bread (V)

Assorted Dressing and Vinaigrettes(V) (GF)

Selection of Smart Sweets from Our Pastry Kitchen

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee

Assorted Tazo® Teas



Lunch (continued)

South Core Sandwich Bar

49

Chef's Seasonally Inspired Soup

Red Quinoa and Broccoli Salad, Roast Peppers, Cilantro (V) (GF)

Compressed Watermelon Salad with Cucumber, Feta, Olives and Lemon Oregano Dressing (V) (GF)

Baby Iceberg Wedge Salad, Crisp Prosciutto, Blue Cheese, Hard-Boiled Egg, Tomato, Red Wine and Shallot Vinaigrette (V) (GF)

Braised Beef, Grilled Onion, Arugula, BBQ Mayonnaise, Baguette

Classic Egg Salad, Pain Au Lait

Chicken Caesar Wrap, Shredded Romaine, Roasted Chicken, Bacon, Parmesan Cheese

Smoked Salmon, Caper Cream Cheese, Red Onion, Poppy Seed Bagel

Grilled Vegetable and Marinated Tofu, Whole Wheat Wrap (V)

Assortment of House-Made Pickles and Olives (V) (GF)

Assorted House-Made Sweets from Our Pastry Kitchen

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee

Assorted Tazo® Teas

BBQ Burger Lunch

50

Potato and Egg Salad, Mustard Mayonnaise, Dill Pickles, Flat Leaf Parsley (V) (GF)

Traditional Creamy Cabbage Slaw (V) (GF)

Grilled Beef Burger Patty (GF), Breaded Chicken Breast, Veggie Patty (V) (GF)

Fresh Tomatoes (V) (GF), Sliced Cheese (V) (GF), Onions (V) (GF), Pickles (V) (GF), Lettuce (V) (GF) and Sauerkraut (V) (GF)

Mayonnaise, Ball Park Mustard, Frank's® RedHot® Sauce

Ketchup, Relish, Cabbage Kimchi (V) (GF)

Burger Buns

House-Made Assorted Dessert Buffet Selections

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee

Assorted Tazo® Teas

Lunch (continued)

Have the Chef Grill the Burger (outdoor booking only) 50 per hour

Build Your Own Warm Rice Bowl 55

Steamed Jasmine Rice (V) (GF)

Bulgogi Beef (GF)

Shredded Omelette (GF)

Marinated Tofu (V) (GF)

Seared Chilled Albacore Tuna (GF)

Diced Carrot (V) (GF)

Diced Zucchini (V) (GF)

Roast Edamame Beans (V) (GF)

Shredded Romaine Lettuce (V) (GF)

Kimchi (V) (GF)

Seaweed Strips (V) (GF)

Sliced Scallions (V) (GF)

Toasted Sesame Seeds (V) (GF)

Crushed Peanuts (V)

Korean Chili Paste (V) (GF)

Crispy Shallots (V) (GF)

Soy Sauce (V) (GF)

Japanese Mayonnaise (V) (GF)

Sesame Ginger Dressing (V) (GF)

House-Made Assorted Dessert Buffet Selections

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee

Assorted Tazo® Teas

WORKING ADDITIONS

Seasonally Inspired Soup with Assorted Breads and Rolls 7

Fresh Vegetable Crudités with Herb Dip (V) (GF) 7

House-Made and Artisan Charcuterie Display (V) (GF) 12

Grainy Mustard and House-Made Pickles

International and Canadian Artisan Cheese Display (V) 9

With Crackers and House-Made Fruit Preserves

Build Your Own Poutine Station (GF) 12

Crispy Fries, St-Albert's Cheese, Sliced Scallions, Rich Chicken Gravy

Groups fewer than 20 people are subject to a surcharge of \$5 per guaranteed attendee.

CREATE YOUR OWN \$58 per person

Lunch includes choice of three salad items and two main courses.

All Lunch Buffets to Include

Chef's Selection of Baked Breads and Rolls with Butter

Chef's Seasonally Inspired Soup

Potatoes and Vegetables Prepared in the Style of the Season (V) (GF)

Sweet Ending Dessert Buffet from Our Pastry Shop

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee

Assorted Tazo® Teas

Salads (choose three)

Medley of Baby Salad Leaves, Seasonal Fresh Vegetables and Berries, Assorted Dressings (V) (GF)

Crisp Romaine and Kale, Smoked Bacon Crumb, Grana Padano and Caesar Dressing (GF)

Traditional Potato Salad, Seeded Mustard, Shallots (GF)

Roasted Butternut Squash, Arugula, Goat Cheese, Toasted Pumpkin Seeds (V) (GF)

Red Quinoa and Broccoli Salad, Roast Peppers, Cilantro (V) (GF)

Macaroni Salad, Fresh and Sun-Dried Tomatoes, Roasted Peppers, Torn Basil, Olives, Tomato Vinaigrette (V)

Hot Lunch Entrée Selections (choose two)

Butter Chicken, Fragrant Basmati Rice (GF)

Baked Oscar Style Atlantic Salmon, Tarragon Vin Blanc (GF)

Baked Five-Mushroom and Spinach and Ricotta Lasagna (V)

Casareccia Pasta, Meat Sauce, Rapini, Grana Padano

Braised Beef with Burgundy Wine, Roast Baby Onion, and Bacon Lardons (GF)

Slow-Cooked Red Beans with Vegetables and Tomatoes (V) (GF)

Grilled Lemongrass Chicken, Nuoc Cham, Pickled Carrots (GF)

Grilled Moroccan Spiced Chicken Thighs, Cucumber Labneh (GF)

Ontario Lamb Ragout, Rich Tomato Sauce, Spring Vegetables (GF)

Add a third entrée to lunch for \$6 per person

Themed Lunch Buffet

Groups fewer than 20 people are subject to a surcharge of \$5 per guaranteed attendee. Prices below are per person.

Asian Lunch Buffet 54

Sweet Corn and Vegetable Soup (V) (GF)
Yam Noodle Salad with Cold Water Shrimp, Crisp Vegetables, Ginger Sesame Vinaigrette (GF)
Simple Green Salad, Cherry Tomatoes, Crisp Vegetables, Citrus Vinaigrette (V) (GF)
Chicken Cucumber and Bean Sprout Salad, Chili Tamarind Dressing (GF)
Schezwan Style Chili Chicken
Baked Tilapia, Basil, Chili, Cilantro Soy Glaze (GF)
Stir-Fried Asian Greens, Tofu, Ginger Soy (V) (GF)
Steamed Jasmine Rice (V) (GF)
Asian Inspired Desserts from Our Pastry Kitchen
Seasonal Sliced Fresh Fruits (V) (GF)
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

Mediterranean Menu 56

Traditional Greek Salad (V) (GF)
Dolmades (V) (GF)
Tzatziki (V) (GF)
Greek Style Potato Salad (V) (GF)
Grilled Lemon and Herb-Marinaded Chicken (GF)
Eggplant Moussaka (V) (GF)
Braised Green Beans with Tomato, Crumbled Feta (V) (GF)
Lemon and Oregano Roast Potatoes (V) (GF)
Grilled Pita Bread
Mediterranean Desserts (contains nuts)
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

Mexican Lunch Buffet 55

Tortilla Soup (V) (GF)
Ensalada Azteca, Romaine, Tomato, Cucumber, Onions, Tortilla Chips (V) (GF)
Mexican Style Potato Salad (V) (GF)
Pico de Gallo, Guacamole, Grated Cheese, Pickled Jalapeños (V) (GF)
Chicken Fajitas (GF)
Baked Vegetable Enchiladas (V)
Stewed Black Beans (V) (GF)
Arroz à la Mexicana (V) (GF)
Warm Corn Tortillas (V)
Tres Leches Cake, Arroz con Leche (V) (GF), Churros
Freshly Sliced Fruit (V) (GF)
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

Pranzo Italiano 56

Minestrone Genoise (V)
Insalata Panzanella (V)
Hot House Tomato, Fior di Latte, Basil Pesto, Balsamic Gel (V) (GF)
Heritage Greens, Crisp Vegetables, Balsamic Dressing (V) (GF)
Baked Spinach and Ricotta Cannelloni, Tomato Ragout (V)
Chicken Cacciatore (GF)
Baked Mozzarella and Garlic Focaccia Loaf (V)
Italian Style Roast Vegetables (V) (GF)
Italian Style Desserts from Our Pastry Kitchen
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

Buffet Enhancements

\$50 labour charge for chef per hour, minimum two hours.

CHEF-ATTENDED ACTION STATIONS

Mustard Roasted CAB Prime Rib (GF) Cabernet Jus, Horseradish and Mustards, Sea Salt, Kimchi, Yorkshire Pudding	550 (serves 35-40 people)
Slow Roasted Mustard Rubbed Strip Loin of Canadian Beef (GF) Cabernet Jus, Horseradish and Mustards, Sea Salt, Kimchi, Yorkshire Pudding	500 (serves 35-40 people)
Roasted Whole CAB Top Round of Beef (GF) Cabernet Jus, Horseradish and Mustards, Sea Salt, Kimchi, Yorkshire Pudding	450 (serves 35-40 people)
Apple Tarragon and Mustard Rubbed Roast Chicken (GF) Tarragon Cider Gravy	20 each
Roasted Vegetables and Potatoes (V) (GF)	8 per person
Chinatown Style Pulled BBQ Pork Hoisin and Scallion Sauce, Sambal Oelek, Pickled Vegetables, Steamed Bun	12 per person
Taco Bar Flour and Corn Tortillas, Pulled Chili Beef, Baja Fish, Refried Beans, Pico de Gallo, Sour Cream, Guacamole, Simple Slaw	22 per person

Lunch

BUILD YOUR OWN PLATED LUNCHES

Three Courses

Minimum three courses. On-site selection of two main entrée choices

\$20 surcharge per person.

Cost Includes Chef's Selection of Baked Breads and Rolls with Butter and Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Assorted Tazo® Teas.

SOUP

Wild Mushroom Velouté (V) Seasonal Mushroom Sauté, Ontario Feta Cheese, Brioche Croutons	14
Puréed Heirloom Tomato Soup (V) Garlic Croutons, Basil Oil	14
Thai-Spiced Squash Soup (GF) Organic Chicken, Bean Shoots and Cilantro	14
Potato and Leek Soup (GF) Grilled Leek Heads, Bacon Crumble	14

Lunch (continued)

SALADS

Boston Bibb and Smoked Salmon (GF) Organic Egg, Heirloom Baby Tomatoes, Pickled Onion, Pasteurized Egg Yolk and Garlic Emulsion	16
Fresh Ontario Garden Greens (V) (GF) Crisp Vegetables, Mixed Nut and Seed Granola, Apple Cider Vinaigrette	15
Baby Kale, Roast Butternut Squash (V) (GF) Goats' Feta Crumble, Balsamic Glaze, Toasted Pumpkin Seeds	17
Vine-Ripened Tomato and Buffalo Mozzarella Stack (V) (GF) Basil Pesto, Balsamic Gel, Micro Basil	17

MAIN COURSES

Oven-Roasted Organic Chicken Breast (GF) Corn and Goat Cheese Roesti, Roasted Vegetables, Spiced Chicken Jus	42
Grilled Moroccan Spiced Chicken Thighs (GF) Warm Quinoa, Apricot and Spinach Pilaf, Spiced Chicken Gravy	42
Baked Oscar Style Atlantic Salmon (GF) Asparagus and Fennel Salad, Lemon-Scented New Potatoes, Tarragon Vin Blanc	45
Braised Angus Beef Short Rib (GF) Yukon Gold and Garlic Purée, Confit Cippolini Onions, Garden Peas, Juniper Jus	50
Grilled 6 oz. Angus Beef Tenderloin (GF) Parsnip Purée, Caramelized Onion, Potato Pave, Cabernet Jus	50
Veggie Chickpea and Beet Sausage (V) (GF) Stewed Lentils, Quinoa Pilaf	43
Crispy Arancini (V) Caponata, Pumpkin Seed Pesto, Parmesan	43

DESSERT

Coconut Panna Cotta (V) Fresh Mango, Berries, Butter Crumble	14
Mille-Feuille of Berries (V) Vanilla Mousseline, Fresh Cream, Berries	14
Lemon-Yuzu Brûlée Tart (V) Crème Fraîche, Strawberry Ice Cream	14
Chocolate Cheesecake (V) Raspberry Salsa, Brown Butter Streusel	14
Apple Rhubarb Tart (V) Vanilla Ice Cream, Salted Caramel Sauce	14
Double Chocolate Mousse Verrine (V) Raspberry Gel, Fresh Berries, Shortbread Cookie	14

Chef Recommends:

Add your company logo to any dessert plate for an additional \$4 per guest. Minimum 72 hours' notice.

Hot Dinner Buffet

CREATE YOUR OWN

82 per person

Groups fewer than 20 people are subject to a surcharge of \$5 per guaranteed attendee. Dinner includes choice of four salad items and three main courses.

All Dinner Buffets to Include

Chef's Selection of Baked Breads and Rolls with Butter

Chef's Seasonally Inspired Soup

Potatoes and Vegetables Prepared in the Style of the Season

Sweet Ending Dessert Buffet from Our Pastry Shop

Sliced Fresh Fruits, Seasonal Berries

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee

Assorted Tazo® Teas

Salads (choose four)

Medley of Baby Salad Leaves, Seasonal Fresh Vegetables and Berries, Assorted Dressings (V) (GF)

Crisp Romaine and Kale, Smoked Bacon Crumb, Grana Padano (GF)

Traditional Potato Salad, Seeded Mustard, Shallots and Dill Pickles (V) (GF)

Roasted Butternut Squash, Arugula, Goat Cheese, Toasted Pumpkin Seeds (V) (GF)

Red Quinoa and Broccoli Salad, Roast Peppers, Cilantro, Toasted Sunflower Seeds (V) (GF)

Wild Rice, Roast Cauliflower, Almond and Dried Cranberry Salad (V) (GF)

Macaroni Salad, Fresh and Sun-Dried Tomatoes, Roasted Peppers, Torn Basil, Olives, Tomato Vinaigrette (V)

Smoked Chicken Waldorf (GF)

Yam Noodle Salad with Cold Water Shrimp, Crisp Vegetables, Ginger Sesame Vinaigrette (GF)

Compressed Watermelon, Cucumber and Olive Salad, Feta Crumble, Citrus Oregano Dressing (V) (GF)

Each additional salad \$4 per person.

Hot Dinner Buffet (continued)

Main Courses (choose three)

Chicken Korma, Fragrant Basmati Rice (GF)

Baked Oscar Style Atlantic Salmon, Tarragon Vin Blanc (GF)

Baked Vegetable Lasagna (V)

Fragrant Dried Fruit and Nut Pilaf (GF)

Mushroom Bauletti, Truffle-Scented Mushroom Ragout, Fresh Baby Spinach (V)

Casareccia Pasta, Meat Ragout, Rapini, Grana Padano

Braised Beef with Burgundy Wine, Roasted Baby Onion, Mushrooms and Bacon Lardons (GF)

Slow-Cooked Red Beans with Vegetables and Tomato (V) (GF)

Grilled Lemongrass Chicken, Nuoc Cham, Pickled Carrots (GF)

Pan-Roasted Chicken Breast, Green Peppercorn Gravy (GF)

Moroccan-Spiced Grilled Chicken Thighs, Cucumber Labneh (GF)

Ontario Lamb Ragout, North African Spices, Dried Apricots (GF)

Each additional entrée \$8 per person.

Themed Dinner Buffet

MEDITERRANEAN MARKETPLACE

79 per person (minimum 50 people)

Groups fewer than 20 people are subject to a surcharge of \$5 per guaranteed attendee.

Minestrone Broth, Fresh Tomato, Cannellini Beans (V)

Medley of Garden Greens, Fresh Tomatoes, Crisp Vegetables, Apple Cider Vinaigrette (V) (GF)

Baked Beets, Arugula, Goats' Cheese, Toasted Almonds, Red Wine Vinaigrette (V) (GF)

Fusilli Salad, Fresh and Sun-Dried Tomatoes, Roasted Peppers, Torn Basil, Olives, Tomato Vinaigrette (V)

Traditional Greek Salad with Kalamata Olives and Feta (V) (GF)

Mediterranean Platter of Cured Meats, Grilled Vegetables, Olives, Chickpea Hummus, Flatbread and Extra Virgin Olive Oil

Baked Atlantic Salmon, Fresh Tomatoes, Capers, Olives and Parsley (GF)

Pan-Seared Chicken Breast, Green Peppercorn Gravy (GF)

Grilled Lamb Sausage, Charred Onions, Mint Yoghurt

Roasted Baby Potatoes Bravas (V) (GF)

Oven-Roasted Vegetables with Garlic and Oregano (V) (GF)

Sweet Mediterranean Treats from Our Pastry Shop (contains nuts)

Sliced Fresh Fruits, Seasonal Berries (V) (GF)

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee

Assorted Tazo® Teas

Hot Dinner Buffet

Groups fewer than 50 people are subject to a surcharge of \$5 per guaranteed attendee.
Prices are per person.

Asian Dinner Buffet

Sweet Corn Vegetable Soup (V) (GF)

Yam Noodle Salad with Cold Water Shrimp, Crisp Vegetables, Ginger Sesame Vinaigrette (GF)

Simple Green Salad, Cherry Tomatoes, Crisp Vegetables, Citrus Vinaigrette (V) (GF)

Pawpaw and Mango Salad, Candied Peanuts, Hot Herbs, Tamarind Dressing (V) (GF)

Edamame, Scallion, Spinach and Roasted Pepper Salad, Lime and Ginger Vinaigrette (V) (GF)

Thai Red Chicken Curry, Fried Eggplant (GF)

Steamed Sea Bass, Basil, Chili, Cilantro Soy Glaze (GF)

Deep-Fried Tofu, Bok Choy, Garlic Soy (V) (GF)

Stir-Fried Egg Noodles, Deep-Fried Shallots

Lemon-Scented Jasmine Rice (V) (GF)

Asian Inspired Desserts from Our Pastry Kitchen

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee

Assorted Tazo® Teas

Indian Dinner Buffet

Tomato Coriander Shorba (V) (GF)

Simple Tossed Cucumber, Tomato and Red Onion Salad, Toasted Peanuts (V) (GF)

Puffed Rice, Spiced Lentils Potato and Red Onion Chaat (V) (GF)

Medley of Greens, Cherry Tomatoes, Crisp Vegetables, Citrus Vinaigrette (V) (GF)

Minted Potato and Red Bean Salad Cucumber Raita (V) (GF)

Butter Chicken (GF)

Chickpea and Vegetable Stew, Coconut Cream (V) (GF)

Goan Fish Curry (GF)

Vegetable Samosas, Date and Tamarind Chutney (V)

Fragrant Basmati Pilaf (V) (GF)

Naan Bread (V)

Indian-Inspired Desserts from Our Pastry Kitchen

Seasonal Sliced Fresh Fruit (V) (GF)

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee

Assorted Tazo® Teas

76

Buffet Enhancements

Prices below are per person.

Taste of the Sea Display (GF)

Chilled Snow Crab Claws and Legs, Marinated Mussels and Clams, Poached Prawns, Smoked Salmon, Albacore Tuna Tartare, Fresh Lemon, Capers, Cocktail Sauce and Lemon Aioli

Add Alaska King Crab

Market price

Add Lobster Tails

Market price

Fresh Vegetable Crudités (V) (GF)

Crisp Farm-Fresh Vegetables, House-Made Ranch Dressing

12

Domestic Cheese Platter (V)

With Appropriate Accompaniments

16

House-Made and Artisan Charcuterie Platte

Grainy Mustard, Cornichons, House Pickles, Grilled Bread

16

Antipasto Platter

Grilled and Roasted Vegetables, Marinated Olives, Prosciutto Salami, Crisp Flatbread

16

Mezze Bar (V)

Chickpea Hummus, Roast Eggplant Dip, Marinated Olives, Marinated Feta, Grilled Flatbread

15

Japanese Sushi

Assorted Sushi, Sashimi and Maki Rolls, Pickled Ginger, Soy Sauce, Wasabi

60 per dozen

Custom-Designed and Carved Ice Sculptures

Market price

76



Dinner

BUILD YOUR OWN PLATED DINNER

Minimum Three Courses

On-site selection of two entrée choices at \$20 surcharge per person. Groups fewer than 20 people are subject to a surcharge of \$8 per guaranteed attendee. Prices below are per person.

SEASONALLY INSPIRED SOUPS (CHOOSE ONE)

- Wild Mushroom Velouté (V)** 14
Seasonal Mushroom Sauté, Ontario Feta Cheese, Brioche Croutons
- Purée Heirloom Tomato Soup (V)** 14
Garlic Croutes, Basil Oil
- Thai-Spiced Squash Soup (GF)** 14
Organic Chicken, Bean Sprouts, Cilantro
- Potato and Leek Soup (GF)** 14
Grilled Leek Heads, Bacon Crumble

SALAD (CHOOSE ONE)

- Boston Bibb and Smoked Salmon (GF)** 16
Organic Egg, Heirloom Baby Tomatoes, Pickled Onion, Pasteurized Egg Yolk and Garlic Emulsion
- Fresh Ontario Garden Greens (V) (GF)** 15
Crisp Vegetables, Mixed Seed and Nut Granola, Apple Cider Vinaigrette
- Baby Kale, Roast Butternut Squash, Goats' Feta Crumble, Balsamic Glaze (V) (GF)** 17
Toasted Pumpkin Seeds
- Vine-Ripened Tomato and Buffalo Mozzarella Salad (V) (GF)** 17
Black Olive Purée, Compressed Melon, Crispy Bread, Balsamic Gel, Micro Basil

HOT APPETIZERS (CHOOSE ONE)

- Southern Style Crab Cakes** 17
Creole Rémoulade, Cabbage Slaw
- Wild Mushroom, Spinach and Feta Strudel (V)** 15
Arugula, Pickled Onions, Verjus Gastrique

COLD APPETIZERS (CHOOSE ONE)

- Rice-Crusted Albacore Tuna (GF)** 18
Avocado Purée, Compressed Watermelon, Dungeness Crab Salad, Soy Gel
- Roast Beetroot Terrine (V) (GF)** 17
Goat Cheese Fritter, Orange, Pine Nut Butter
- House-Made Pâté de Campagne (GF)** 17
Applewood-Smoked Muscovy Duck Breast, Rillettes of Confit Leg, Orange Curd, Preserved Apple and Baby Mizuna Salad, Apple Balsamic Gastrique

Dinner (continued)

MAIN COURSES

Oven-Roasted Organic Chicken Breast (GF) 42
Corn and Goat Cheese Roesti, Roast Vegetables, Spiced Chicken Jus

Truffled Mushroom and Boursin Stuffed Organic Chicken Breast (GF) 45
Caramelized Onion and Potato Pave, Celeriac Purée, Roast Vegetables, Chicken Jus

Baked Atlantic Salmon Oscar Style (GF) 45
Asparagus and Fennel Salad, Dressed New Potatoes, Tarragon Vin Blanc

24-Hour Braised Angus Short Rib (GF) 50
Yukon Gold Purée, Confit Cipollini Onions, Garlic and Peas, Juniper Jus

Grilled 7 oz. Angus Tenderloin and Jumbo Shrimp (GF) 55
Carrot Purée, Caramelized Onion and Potato Pave, Roast Vegetables, Cabernet Jus

Herb and Garlic Crusted Lamb Sirloin (GF) 47
Wilted Spinach, Parisienne Potatoes, Roast Pepper and Tomato Stew, Spiced Lamb Jus

VEGETARIAN

Veggie Chickpea and Beet Sausage (V) (GF) 43
Stewed Lentils, Quinoa Pilaf

Baked Corn and Yucca Tart (V) (GF) 43
Tomato Coulis, Roast Vegetables, Arugula Salad

Grilled Cauliflower Steak, Lentil Du Puy (V) (GF) 43
Coconut Curry Sauce, Snow Pea Tendril Salad

DINNER DESSERT OPTIONS (CHOOSE ONE)

Molten Chocolate Cake (V) 14
Raspberry Sorbet, Dulce de Leche, Honeycomb

Roasted Rhubarb Apple Tart (V) 14
Vanilla Ice Cream, Salted Caramel Sauce

Tiramisu in a Rock Glass (V) (GF) 14
Fresh Mascarpone Cream, Coffee, Flourless Dark Chocolate Sponge

Chocolate Tart (V) 14
Passion Fruit Sorbet, Cocoa Crumble, Mandarin Yuzu Gel

Delta Whisky Caramel Signature Cake (V) 14
Caramel Spread, Mocha Ice Cream, Honeycomb

Maple Crème Brûlée (V) 14
Chocolate Feuilletine, Fresh Berries

Lemon Yuzu Brûlée Tart (V) 14
Crème Fraîche, Strawberry Ice Cream

Vanilla Raspberry Bavaois (V) 14
Fresh Raspberries, Passion Fruit, Marshmallows, Pistachio Crèmeux

Double Chocolate Mousse Verrine (V) 14
Raspberry Gel, Fresh Berries and Shortbread Cookie

CHEF RECOMMENDATIONS (CHOOSE ONE)

Finish the Meal with House-Made Chocolates, Truffles or Macaroons 4 per person

Reception

Served Reception Suggestions
Minimum order of 2 dozen per item.

HOT HORS D'OEUVRES

55 per dozen

1. Salt Clay Baked Potatoes, Paprika and Lime Sour Cream (V) (GF)
2. Thai Chicken Spring Rolls, Nuoc Cham
3. Vegetable Samosas, Date and Tamarind Chutney (V)
4. New England Style Crab Cakes, Creole Rémoulade
5. Mini Beef Tacos, Avocado Cream
6. Spiced Sausage Rolls, Smoky Tomato Ketchup
7. Spinach and Feta Empanada, Tomato Chutney
8. Penang Style Shrimp Spring Rolls, Lime and Chili Dip
9. Crispy Shrimp and Scallion Purses, Sweet Chili
10. Mini Beef Sliders, Aged Cheddar, SOCO Secret Sauce, Brioche Bun
11. Mini Gruyère Grilled Cheese, Tomato Soup (V)
12. Wild Mushroom and Feta Arancini (V)

COLD HORS D'OEUVRES

55 per dozen

1. Smoked Salmon and Dill Cream Cheese Rolled Crepe
2. Misty Apple Cider, Smoked Cheddar, Chorizo and Persimmon (GF)
3. Surface-Smoked Duck Breast, Brioche Crostini, Mostarda
4. Tomato, Confit Onion and Olive Crostini, Crumbled Feta (V)
5. Mini Caesar Salad Cups, Candy Bacon, Grana Padano, Pasteurized Egg Yolk and Garlic Emulsion
6. Coconut-Marinaded Shrimp, Onion and Tomato Salad (GF)
7. Albacore Tuna Poke, Sesame Cone, Dressed Radish
8. Chicken and Apple Salad Tartlets
9. Mini East Coast Lobster Rolls
10. Laos Vegan Salad Rolls, Chili Tamarind Dip (V) (GF)
11. Burrata and Mango Salad, Almond Praline, Balsamic Gel, Micro Basil (V)

Reception Station

Chinatown Dim Sum Station Har Gow (Shrimp)/ Shumai (Pork)/ Beef Ball/ Vegetable Dumplings Sambal Oelek, Soy Scallion Dip, Sriracha and Hot Mustard	55 per dozen
Japanese Sushi Assorted Sushi, Sashimi and Maki Rolls, Pickled Ginger, Soy Sauce, Wasabi	60 per dozen
Display of Imported and Domestic Cheeses (V) Accompaniments, Nuts, Dried Fruit, Selected Crackers and Breads	16 per person
Fresh Vegetable Crudités (V) (GF) Crisp Farm-Fresh Vegetables, House-Made Ranch Dressing	12 per person
House-Made and Artisan Charcuterie Platter Grainy Mustard, Cornichons, House Pickles, Grilled Bread	16 per person
Antipasto Platter Grilled and Roasted Vegetables, Marinated Olives, Prosciutto, Salami, Crisp Flatbread	16 per person
Taste of the Sea Display (GF) Chilled Snow Crab Claws and Legs, Marinated Mussels and Clams, Poached Prawns, Smoked Salmon, Albacore Tuna Tartare, Fresh Lemon, Capers, Cocktail Sauce, Lemon Aioli	22 per person
Add Alaskan King Crab	Market price
Add Lobster Tails	Market price
Lemon and Tarragon Poached Prawn (GF) Cocktail with Traditional Cocktail Sauce, Tarragon Aioli	16 per person
Mezze Bar (V) Chickpea Hummus, Roast Eggplant Dip, Marinated Olives, Feta Cheese, Grilled Flatbread	15 per person
Build Your Own Poutine (GF) Crispy Fries, St-Albert Cheese, Sliced Scallions, Rich Chicken Gravy	15 per person
ADD	
Butter Chicken (GF)	4 per person
Candied Bacon Bits (GF)	2 per person
Pulled Peking Duck (GF)	5 per person
Chorizo Crumble (GF)	4 per person
Mini Cubano Sandwiches	55 per dozen
An Assortment of Pulled Pork, Smoked Meat, Ham and Cheese in Mini Brioche Buns, Assortment of Condiments and Toppings	



Chef-Attended Action Stations

\$50 labour charge per chef per hour; minimum two hours.

Mustard Roasted CAB Prime Rib (GF) Cabernet Jus, Horseradish and Mustard, Sea Salt and Kimchi, Yorkshire Pudding	550 (serves 35-40 people)
Slow Roasted Mustard Rubbed Strip Loin of Canadian Beef (GF) Cabernet Jus, Horseradish and Mustard, Sea Salt and Kimchi, Yorkshire Pudding	500 (serves 35-40 people)
Roast Whole Cab Top Round of Beef Cabernet Jus, Horseradish and Mustard, Sea Salt and Kimchi, Yorkshire Puddings	450 (serves 35-40 people)
Apple Tarragon and Mustard Rubbed Roast Chicken (GF) Tarragon Cider Gravy	20 each
Roast Vegetables & Potatoes (V) (GF)	8 per person
Chinatown Style Pulled BBQ Pork Hoisin and Scallion Sauce, Sambal Oelek, Pickled Vegetables, Steamed Bun	12 per person
Taco Bar Flour and Corn Tortillas, Pulled Chili Beef, Baja Fish, Refried Beans, Pico de Gallo, Fresh Guacamole, Sour Cream, Mexican Slaw	22 per person
Slider Burger Bar An Assortment of Mini Prime Beef, Wild Salmon and Buttermilk Fried Chicken Burgers, Brioche Buns, Assorted Condiments	22 per person (minimum 15 people)
Oyster Bar (GF) Live Shucked Oysters, Hot Sauce, Lemon, Mignonette, Yuzu Cloud	60 per dozen (minimum 6 dozen)
Indian Street Chaat Station (V) (all gf except samosa) Vegetable Samosas, Pakoras and Potato Cakes, Spiced Chickpea Stew, Mint Chutney, Date and Tamarind Chutney, Sweetened Yoghurt, Puffed Rice, Fried Lentil Vermicelli, Red Onion, Tomato and Cilantro Salad	22 per person
Warm Noodle Bowl Fresh Egg Noodles, Rice Noodles (GF), Chicken Wontons, Rich Chicken Broth (GF) Assorted Vegetables (GF), Meats (GF), Sauces, Scallions (GF), Crispy Shallots	22 per person
Cold Dressed Noodle Bar Egg, Rice and Yam Noodles (GF), Topped with Peking Duck (GF), Shrimps or Marinated Tofu (GF), Vegetables (GF), Assorted Dressings, Toppings	22 per person

Dessert Action Stations

Flamed Bananas Foster (minimum 30 people) (Live Station) (V) (GF) Vanilla Ice Cream, Caramel Sauce, Cherry Compote, Whipped Cream, Candied Walnuts	14 per person
Virtual Nitro Ice Cream Sundae Station (Live Station) (minimum 30 People) Instant Ice Cream Made with Liquid Nitrogen Served with a Selection of Accompaniments	15 per person
Cronut and Apple Fritters (Live Station) Assorted Ice Cream, Sauces and Toppings	14 per person
S'mores Station (Live Station) Assorted Marshmallow, Graham Crackers and Chocolates	14 per person
Truffles, Macaroons, French Pastries	10 per person

For Live Stations

If you would like a themed reception, the chef is happy to work with you to create a customized menu to fit your vision. \$50 labour charge per chef per hour; minimum two hours.



Bar Menu

WHITE WINE BY THE BOTTLE

Peller Estates Sauvignon Blanc (ON)	43
Montalto Pinot Grigio (ITA)	45
Trius Sauvignon Blanc (ON)	48
Sinopie Chardonnay (ITA)	54
Gretzky Pinot Grigio (ON)	58
Vinedos Terranoble Sauvignon Blanc (CHI)	65

SPARKLING WINE

Villa Sandi, Prosecco	45
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RED WINE BY THE BOTTLE

Peller Estates, Cabernet Merlot (ON)	43
Trivento Fair Trade, Malbec (ARG)	45
Trius Cabernet Sauvignon (ON)	48
Luigi Righetti Valpolicella (ITA)	55
Kingston Estate Shiraz (AUS)	60
Estrada Creek Cabernet Sauvignon (USA)	65

Host Bar

HOUSE BAR RAIL

LIQUORS

Vodka	8
White Rum	
Gin	
Rye Whisky	
Scotch	

WINE

House White	9 per glass
House Red	9 per glass

BOTTLED BEER

Steam Whistle, Miller Lite	8
Stella Artois, Sapporo	9

LOCAL CRAFT TALL CANS

Lost Craft Lagered Ale Can	10
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CIDER

Strongbow Original	9
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SOFT DRINKS

	5
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PREMIUM BAR RAIL

LIQUORS

Vodka	11
White Rum	
Gin	
Rye Whisky	
Scotch	

WINE

House Import White	10.50 per glass
House Import Red	10.50 per glass
Sparkling	10 per glass

BOTTLED BEER

Steam Whistle, Miller Lite	8
Stella Artois, Sapporo	9

LOCAL CRAFT TALL CANS

Lost Craft Lagered Ale Can	10
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LIQUEURS

Frangelico, Baileys, Grand Marnier	11
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CIDER

Strongbow Original	9
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SOFT DRINKS

	5
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Host Bar prices are subject to a 13% HST and a 20% Service Charge. If Host Bar consumption falls below \$500, a \$40 labour fee will be assessed per bartender per hour, for a minimum of four hours, per bar.

Cash Bar

HOUSE BAR RAIL

LIQUORS 11

Vodka
White Rum
Gin
Rye Whisky
Scotch

WINE 12 per glass

House White
House Red

BOTTLED BEER

Steam Whistle, Miller Lite 11
Stella Artois, Sapporo 12

LOCAL CRAFT TALL CANS

Lost Craft Lagered Ale Can 13

CIDER

Strongbow Original 12

SOFT DRINKS 6

PREMIUM BAR RAIL

LIQUORS 15

Vodka
White Rum
Gin
Whisky
Tequila
Scotch

WINE 14 per glass

House Import White
House Import Red

BOTTLED BEER

Steam Whistle, Miller Lite 11
Stella Artois, Sapporo 12

LOCAL CRAFT TALL CANS

Lost Craft Lagered Ale Can 13

LIQUEURS

Frangelico, Baileys, Grand Marnier 15

CIDER

Strongbow Original 12

SOFT DRINKS 6



If Cash Bar consumption falls below \$500, a \$40 labour fee will be assessed per bartender and per cashier per hour, for a minimum of four hours, per bar. Prices per drink are inclusive of taxes and gratuities.

Catering Conditions

OUR KITCHEN IS YOUR KITCHEN

Should you wish for an item not found on our menu, please let our Events Department know, and we will be happy to meet with you to design a menu specific to your function.

SIGNED BANQUET EVENT ORDERS

Clients must sign and initial each Banquet Event Order prior to the start of the event/conference.

MEETING AND FUNCTION ROOM REQUIREMENTS AND CHARGES

Function space for the event booked is only for the times indicated on the function detail document, the Banquet Event Order (BEO). Setup and dismantle times, if required, are not indicated and should be specified at time of booking. Otherwise, access to your function space will be provided 15 minutes prior to the stated arrival time on your function agreement. The hotel reserves the right to relocate function space (within the hotel) and notification will be provided in writing in advance should such a change be required. The hotel requires at least 48 business hours' notice of any changes to the setup of your function room. If changes are requested less than 48 business hours prior to your function, an additional labour charge of a minimum \$250 will apply.

Outside vendors are responsible for all trash removal associated with their areas. If trash removal is not completed, the client will be charged a cleaning fee of no less than \$500.

MENU SELECTION

Please submit your menu selections to the Events Department at least one month prior to your event so that we may guarantee your selections. Menu prices are guaranteed for two months from date of issue of the Banquet Event Order.

CHOICE MENU

An additional charge of \$20 per guest, per entrée is applicable for a choice menu when offered to your guests once seated the night of the event. Maximum 100 guests.

FOOD AND BEVERAGE

All food and beverage must be provided by Delta Hotels by Marriott® Toronto. Any outside food requests must be authorized by the catering office in advance. A service charge will be levied if approved by the hotel.

SPECIAL MEALS AND VEGETARIAN REQUESTS

Please note that for our vegetarian guests, we will custom-design a special plated meal for their needs. For our guests with allergies, we will do our best to ensure their allergy/dietary restrictions are met. However, some items we use come from outside suppliers over which we have no control in terms of cross-contamination issues. This is particularly important for our guests with nut allergies. For those guests who have inhalation or contact allergies, we must remind them that we cannot guarantee that their event will ever be 100% nut-free.

PRICES AND TAXES

Menu prices and items are subject to change based on market conditions. Final prices may be confirmed two months prior to your function. A 20% Service Charge including gratuities and applicable 13% HST will be applied on all food, alcoholic beverages and rentals.

HOST/CASH BAR

Host Bar prices are subject to a 13% HST and a 20% Service Charge. Cash Bar prices include all taxes and gratuity. If consumption is less than \$500 net per bar setup, a labour charge of \$40 per hour will apply for each bartender and cashier (if applicable) for a minimum rate of four hours. On statutory holidays, the labour rate is \$50.

GUARANTEED ATTENDANCE

Please notify the Events Department of the number of guests by 10:00 a.m., three business days (72 hours) prior to your function. This number shall constitute a guarantee, not subject to reduction. For functions held on Mondays and Tuesdays, the Events Department requires notification by 10:00 a.m. on the Thursday prior to your event. The hotel is prepared to set up to 5% over the guarantee for food functions to a maximum of 10 people. Your guarantee number or attendance will be charged, whichever is larger.

Catering Conditions

METHOD OF PAYMENT

Payment can be made by certified cheque, money order or credit card. If credit billing is required, a credit application must be filled out, and this has to be approved by our Credit Department. Credit applications will need to be received minimum one month prior to the event.

INTEREST STATEMENT

Payment of any outstanding charges on the master account (subject to pre-approved credit) shall be made upon receipt of the statement. It is agreed that should payment not be made within 30 days of the date of the final statement, interest charges in the amount of 1.5% per month will apply.

LABOUR CHARGES

There will be a \$250 labour charge to move any of the hotel's existing furniture, for example, sofas, side tables and lounge chairs. In the event that a meal function requires complete table setup more than 90 minutes prior to meal service time, or there is a delay due to the organizer's event timing, a labour charge will be applied based on the number of staff affected. Labour fee applies to room setup changes 48 hours prior to event.

CREDIT INFORMATION

Deposits and full prepayment may be required for corporate accounts not set up on credit terms. All private and social functions will require full prepayment by cash, credit card or certified cheque, minimum two weeks prior to the event. Direct billing is available for corporate clients, upon approval, and all new accounts must be established with our Credit Department prior to your event date.

ATTRITION POLICY

Should it become necessary for you to decrease the number of attendees to any and/or all of the functions above and beyond the Attrition Policy noted in your signed agreement, the client will be liable for liquidated damages. This will be calculated on the number of people in excess of the Attrition Policy for each meal period and then multiplied by the lowest retail price in that meal period. This minimum does not include meeting room rental, gratuity, labour charges or audiovisual. Planned banquet food and beverage revenue is noted in your booking agreement. This minimum does not include meeting room rental, gratuity, tax, labour charges or audiovisual. Should your revenues appear to be dropping below the minimum revenue listed in the signed agreement, we will be happy to advise you of additional alternatives in food and beverage, which will bring you back up to the agreed-upon food and beverage banquet revenue required. At the conclusion of your function, we will subtract the banquet food and beverage revenue derived from your meeting from the anticipated banquet food and beverage revenue figure, less the allowable reduction set forth above. Any remaining amount will be applied to your function.

STATUTORY HOLIDAYS

Labour charges will apply should your event fall on a Statutory Holiday.

CANCELLATION POLICY

The arrangements as outlined in the signed booking agreement are to be protected on a definite basis upon receipt of the signed confirmation. In the event that the client cancels the entire program between the confirmation of the letter of agreement and your function dates, a loss of revenue charge will be billed to the client as per the schedule in your signed agreement.

AUDIOVISUAL SERVICES

Delta Hotels by Marriott® Toronto partners with a state-of-the-art audiovisual company, Freeman Audio Visual, for event staging and web/video conferencing. Their office is conveniently located in the hotel, complete with management and technical staff to assist with your needs. A full range of audiovisual rental equipment, sound systems, stage lighting, tradeshow services, etc., is available. The hotel must be notified in advance if any outside company will be on property to service your event. A \$500 fee, per day, will be applied for the use of an external audiovisual supplier. This fee incorporates the use of our loading dock, receiving area, service elevator, regular hotel power and banquet personnel to supervise load-in and -out. (Plus applicable taxes and a 3% administration fee.)

Catering Conditions

POWER SUPPLY

Standard 110 V, 15A power supplies are available in all our banquet rooms. Additional power requirements can be supplied at a nominal cost through Freeman Audio Visual. We recommend that you check prior to installing any electrical equipment such as photocopiers, computers, etc., to ensure adequate power is available.

SOCAN AND RE:SOUND MUSIC LICENSE FEES

A tariff is charged by law for events that include musical entertainment, live or recorded, and is paid to the Society of Composers, Authors and Music Publishers of Canada (SOCAN) and Re:Sound Music Licensing Company for your right to use music that is copyrighted. These fees will be charged to your master account and paid on your behalf by the hotel to SOCAN and Re:Sound.

Copyright Board Tariff No. 8 – SOCAN

Events with Dancing:

1-100 people: \$41.13 plus tax
101-300 people: \$59.17 plus tax
301-500 people: \$123.38 plus tax
500+ people: \$174.79 plus tax

Events without Dancing:

1-100 people: \$20.56 plus tax
101-300 people: \$29.56 plus tax
301-500 people: \$61.69 plus tax
500+ people: \$87.40 plus tax

Copyright Board Tariff No. 5 – RE: SOUND

Events with Dancing:

1-100 people: \$18.51 plus tax
101-300 people: \$26.63 plus tax
301-500 people: \$55.52 plus tax
500+ people: \$78.66 plus tax

Events without Dancing:

1-100 people: \$9.25 plus tax
101-300 people: \$13.30 plus tax
301-500 people: \$27.76 plus tax
500+ people: \$39.33 plus tax

SHIPPING MATERIALS

The hotel will not accept any shipment more than 24 hours prior to the date of an event unless prior arrangements are made with the hotel.

All materials shipped to the hotel should be addressed as follows:

c/o Delta Hotels by Marriott® Toronto
75 Lower Simcoe Street
Toronto, ON | M5J 3A6
Canada

With DELIVERY TO: 18 York Shipping/Receiving Garage

(Entrance is off Bremner just west of York Street)

Attention: Name of Organization and Contact Name

Hold for Arrival

Date/Room of Function

If arrangements for advance shipping are made with the hotel, a handling fee of \$5.00 per box for five or more boxes and \$75 per skid fee will be applicable. All out-of-country materials should be shipped via a custom broker arranged by the client. The hotel will not become responsible for materials held in customs. If any charges are incurred by the hotel for retrieving materials, the costs will be added to the master account. The hotel will not accept any shipment sent C.O.D. (cash on delivery).

Catering Conditions

SIGNAGE

All signage must be approved in advance by the Events Department and must be of a professional design. The hotel has the right to remove any signage that does not meet hotel standards. The uses of tape, nails, staples or tacks is prohibited for mounting posters or banners on walls, and all such posters or banners are restricted to function rooms only (no public areas of hotel). The services required for mounting posters or banners or other labour-related services are available at an additional cost. The hotel can provide a wide range of equipment rentals to help facilitate your event, including easels, flip charts, electrical cords, tables, etc. Communication of such requirements to the conference delegates and/or exhibitors is the responsibility of the meeting or conference organizer.

LINEN, DECOR AND FLOWERS

The hotel will provide standard white and black linen only. The hotel would be pleased to assist with the rental of linen, room decor or flowers through our pre-approved vendors. The hotel prohibits open flames produced by candles. The hotel must pre-authorize any special effects for an event within our event space or on our property. All room decor must be approved in advance and must meet minimum fire code regulations. The hotel restricts the use of nails, tacks or tape to affix decor on walls, ceiling, etc., unless approved in advance. All room decor must be removed within one hour after the completion of an event, and failure to do so may result in removal and storage charges. The hotel is not responsible for items left in a function room unattended. A labour charge may be imposed if refuse left behind after an event is considered excessive, as deemed by the hotel.

If all items are not removed, the group will be charged a cleaning fee of no less than \$500.

DAMAGES

Delta Hotels by Marriott® Toronto reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The hotel will hold the convener of any function responsible for any damages to the premises by their guests or independent contractors on their behalf. The hotel will not be responsible for damage or loss of any personal property and equipment left in the hotel prior to, during or following any functions.

SECURITY

The hotel does not provide security in the meeting and function space and all personal property left in the meeting or function space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for the safekeeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and function space, and/or the hotel reserves the right based on its reasonable judgment to require you to retain security personnel in order to safeguard guests or property in the hotel. Any security personnel retained by you must be at your own expense and from a licensed security company that meets the minimum standards established by the hotel, including insurance and indemnification requirements, and at all times remains subject to the hotel's advance approval. Security personnel are not authorized to carry firearms without advance hotel approval. The hotel reserves the right to inspect and control all private functions. You agree to begin your function at the scheduled time and agree to have your guests, invitees and other persons vacate the designated function space at the closing hour indicated. You agree to reimburse the hotel for any overtime wage payments or other expenses incurred by the hotel because of your failure to comply with these requirements. You are responsible for any damage to the hotel or hotel property caused by your attendees, vendors, contractors or agents. You agree to comply with all applicable federal, provincial and local laws and hotel rules and policies (copies of which are available from the Catering Department) governing the contract and event. The hotel reserves the right to refuse service to any persons or prohibit any activity that in the sole judgment of the hotel may be harmful or cause an unreasonable disruption to the property, its guests or its employees.

OUTSIDE SERVICES

An administration charge (plus applicable taxes) will apply to all outside services ordered by the hotel and will be posted to the master account.

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Delta Hotels by Marriott® Toronto

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