Catering and Banquet Menus

Delta Hotels by Marriott, Toronto East
2035 Kennedy Road | Toronto, ON M1T 3G2 | Tel: 416.299.1500 | Web: Marriott.com/YYZSB
Facilities

Our hotel features 20 function rooms with over 26,000 square feet of meeting and banquet facilities to accommodate groups of all sizes. Whether you’re hosting a small meeting for ten or planning an event for 800 guests, let us be your host. Plus, our catering and conference services team will take care of all the details to guarantee your event is a success. Ask about our unique meeting packages or catering options to make your event dynamic and fun!

Attached you will find a selection of menus suitable for a wide range of tastes created by our talented culinary team. This team specializes in preparing cuisine showcasing Toronto’s cultural diversity while featuring the regional flavours of Ontario. Items such as Cookstown Greens, Ontario wild mushrooms, and a bounty of fruits and vegetables from the Niagara peninsula are featured in our menus. If there is something you desire that is not in here, please remember, "Our Kitchen is Your Kitchen". We would be pleased to customize a menu for you.

We are also pleased to offer a selection of fine Ontario Vintners Quality Alliance (VQA) wines that have been specially selected to complement our menus.

Thank you for considering our facilities. Our team of dedicated Catering Specialists are here to assist you in planning a distinctive event that will leave a lasting impression to all your attendees.

Facilities
Breakfast
Breaks
Lunch
Dinner
Reception
Bar List
Terms & Conditions
Audio Visual - Stagevision

Prices are subject to a 15% gratuity and applicable taxes and are subject to change without notice.
# Cold Breakfast Buffet

Cold breakfast buffets include freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas.  
*Priced per person.*

<table>
<thead>
<tr>
<th></th>
<th>Campbell (Continental Breakfast)</th>
<th>$18</th>
<th>Kennedy (Continental Breakfast)</th>
<th>$23</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Orange, Apple and Grapefruit Juices</td>
<td></td>
<td>Orange, Apple and Grapefruit Juices</td>
<td></td>
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<tr>
<td></td>
<td>Seasonal Fresh Fruit Salad</td>
<td></td>
<td>Boiled Eggs</td>
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<tr>
<td></td>
<td>Low Fat Fruit Yogurt</td>
<td></td>
<td>Seasonal Fresh Fruit Salad</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Selection of Freshly Baked Mini Croissants, Danish Pastries, Assorted Mini Muffins and Mini Scones</td>
<td></td>
<td>Canadian Artisanal Cheese Selection</td>
<td></td>
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<tr>
<td></td>
<td>Butter, Preserves and Honey</td>
<td></td>
<td>Bircher Muesli</td>
<td></td>
</tr>
<tr>
<td></td>
<td>(Rolled oats mixed with low fat yogurt, blueberries, dried fruit and nuts)</td>
<td></td>
<td>Selection of Freshly Baked Mini Croissants, Danish Pastries, Assorted Mini Muffins and Mini Scones</td>
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</tbody>
</table>

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Hot Breakfast Buffet

Hot breakfast buffets include freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas.

Priced per person.

Rouge (Hot Breakfast Buffet)  $26
(Minimum 15 guests)
Orange, Apple and Grapefruit Juices
Seasonal Fresh Fruit Salad
Selection of Freshly Baked Mini Croissants, Danish Pastries, Assorted Mini Muffins and Mini Scones
Butter, Preserves and Honey
Bircher Muesli
(Rolled oats mixed with low fat yogurt, blueberries, dried fruit and nuts)
Farm Fresh Scrambled Eggs
Country Style Baby Red Skin Potatoes
Cinnamon Brioche French Toast with Maple Syrup

Choice of one:
Smoked Crispy Bacon
OR
Savory Breakfast Pork Sausages

York (Hot Breakfast Buffet)  $30
(Minimum 15 guests)
Orange, Apple and Grapefruit Juices
Seasonal Fresh Fruit Salad
Selection of Freshly Baked Mini Croissants, Danish Pastries, Assorted Mini Muffins and Scones
Butter, Preserves and Honey
Bircher Muesli
(Rolled oats mixed with low fat yogurt, blueberries, dried fruit and nuts)
Olive Oil and Oregano Roast Plum Tomatoes
Farm Fresh Scrambled Eggs
Country Style Baby Red Skin Potatoes
Cinnamon Brioche French Toast with Maple Syrup
Smoked Crispy Bacon

Choice of one:
Savory Breakfast Pork Sausages
OR
Cured Canadian Peameal Bacon
### Breakfast Enhancements

*Priced per person unless otherwise stated.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Low Fat Fruit Smoothies</td>
<td>$4</td>
</tr>
<tr>
<td>Low Fat Yogurt</td>
<td>$3</td>
</tr>
<tr>
<td>Hot Oatmeal</td>
<td>$4</td>
</tr>
<tr>
<td>Sliced Fresh Fruit</td>
<td>$6</td>
</tr>
<tr>
<td>Buttermilk Pancakes</td>
<td>$6</td>
</tr>
<tr>
<td>Buttermilk Pancakes with amber maple syrup</td>
<td>$6</td>
</tr>
<tr>
<td>With fresh fruit compote</td>
<td></td>
</tr>
<tr>
<td>French Toast</td>
<td>$6</td>
</tr>
<tr>
<td>French Toast with amber maple syrup</td>
<td></td>
</tr>
<tr>
<td>Assorted Bagels and Cream Cheese</td>
<td>$36</td>
</tr>
<tr>
<td>Assorted Breakfast Breads</td>
<td>$36</td>
</tr>
<tr>
<td>Assorted Low Fat Muffins</td>
<td>$36</td>
</tr>
<tr>
<td>Assorted Breakfast Pastries/Danishes</td>
<td>$40</td>
</tr>
<tr>
<td>Assorted Whole Fruit</td>
<td>$30</td>
</tr>
<tr>
<td>Mini Scones</td>
<td>$35</td>
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</tbody>
</table>

### Low Fat Breakfast Items

- **Low Fat Fruit Smoothies**: $4
- **Low Fat Yogurt**: $3
- **Hot Oatmeal**: $4
- **Sliced Fresh Fruit**: $6
- **Buttermilk Pancakes**: $6
- **Scrambled Eggs**: $3.25
- **Maple Baked Beans**: $3.75
- **Smoked Bacon**: $4
- **Savory Breakfast Pork Sausages**: $4
- **Cured Canadian Peameal**: $5

The following items are priced by the dozen:

- Assorted Bagels and Cream Cheese: $36
- Assorted Breakfast Breads: $36
- Assorted Low Fat Muffins: $36
- Assorted Breakfast Pastries/Danishes: $40
- Assorted Whole Fruit: $30
- Mini Scones: $35
## Beverage Selection

*Priced per person unless otherwise stated.*

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Coffee (Minimum of 10 cups per order)</strong></td>
<td>$4</td>
</tr>
<tr>
<td>Freshly brewed Starbucks® coffee, regular and decaffeinated</td>
<td></td>
</tr>
<tr>
<td><strong>Tea (Minimum of 10 cups per order)</strong></td>
<td>$4</td>
</tr>
<tr>
<td>An assortment of Tazo® tea</td>
<td></td>
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<tr>
<td><strong>Hot Chocolate</strong></td>
<td>$4</td>
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<tr>
<td><strong>Milk (250 ml)</strong></td>
<td>$4</td>
</tr>
<tr>
<td>2%, 1%, Skimmed</td>
<td></td>
</tr>
<tr>
<td>The following beverages are priced by the pitcher.</td>
<td></td>
</tr>
<tr>
<td>Lemonade</td>
<td>$28</td>
</tr>
<tr>
<td>Serves approx. 10 people</td>
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</tr>
<tr>
<td>Ice Tea</td>
<td>$28</td>
</tr>
<tr>
<td>Serves approx. 10 people</td>
<td></td>
</tr>
<tr>
<td>Fruit Punch</td>
<td>$28</td>
</tr>
<tr>
<td>Serves approx. 10 people</td>
<td></td>
</tr>
</tbody>
</table>

The following beverages are charged on consumption:

- Assorted Bottled Juices: $2.75
- Chilled Soft Drinks (355 ml): $3.75
- Bottled Water: $3.50
- San Pellegrino Sparkling Water (250 ml): $4

The following beverages are charged on consumption:

- Assorted Bottled Juices: $2.75
- Chilled Soft Drinks (355 ml): $3.75
- Regular and Diet Bottled Water: $3.50
- San Pellegrino Sparkling Water (250 ml): $4
### Themed Breaks

Themed breaks include freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas. *Priced per person.*

<table>
<thead>
<tr>
<th>Break</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Smooth and Crunchy</strong></td>
<td>$14</td>
</tr>
<tr>
<td>Smoothie Shooters</td>
<td></td>
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<tr>
<td>Strawberry banana, blueberry peach, mango raspberry</td>
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<tr>
<td>Granola Bars</td>
<td></td>
</tr>
<tr>
<td>Homemade Peanut Butter Crunch Truffles</td>
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<tr>
<td>Whole Fresh Fruit</td>
<td></td>
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<tr>
<td><strong>Take Me Out to the Movies</strong></td>
<td>$12</td>
</tr>
<tr>
<td>Freshly Popped Caramel Popcorn</td>
<td></td>
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<tr>
<td>Soft Baked Pretzels</td>
<td></td>
</tr>
<tr>
<td>Variety of Tortilla Chips</td>
<td></td>
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<tr>
<td>Queso Sauce and Red Salsa</td>
<td></td>
</tr>
<tr>
<td>Assorted Soft Drinks and Bottled Water</td>
<td></td>
</tr>
<tr>
<td><strong>Grandma’s Pies</strong></td>
<td>$14</td>
</tr>
<tr>
<td>Mini Granny Smith Apple Pies</td>
<td></td>
</tr>
<tr>
<td>Mini Lemon Meringue Pies</td>
<td></td>
</tr>
<tr>
<td>Mini Chocolate and Strawberry Pies</td>
<td></td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
<td></td>
</tr>
<tr>
<td>Lemonade</td>
<td></td>
</tr>
<tr>
<td><strong>Say Cheese</strong></td>
<td>$14</td>
</tr>
<tr>
<td>Assortment of International and Domestic Cheese, Seedless Grapes, Selection of Crackers and Mixed Nuts</td>
<td></td>
</tr>
<tr>
<td>Bottled Water</td>
<td></td>
</tr>
<tr>
<td><strong>How the Cookie Crumbles</strong></td>
<td>$12</td>
</tr>
<tr>
<td>Freshly Baked Homemade Cookies</td>
<td></td>
</tr>
<tr>
<td>Mini Cartons of Milk and Chocolate Milk</td>
<td></td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
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</tbody>
</table>
Cold Lunch Buffet - The Toronto Deli | $28

Cold lunch buffets include freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas.

Priced per person. Minimum 10 guests.

Chef’s Soup Creation

Salad (Choice of two)
Organic Field Greens Salad
Organic field lettuces, shaved carrot, radish, cherry tomato, cucumber, balsamic vinaigrette

Chopped Caesar Salad
Romaine lettuce, crispy bacon, focaccia croutons, grated Parmesan, creamy Caesar dressing

5 Healthy Grains Mixed Salad
Ripe avocado, raisins, toasted almond flakes, cumin oregano dressing

Insalata di Caprese
Greenhouse grown medley tomatoes, bocconcini cheese, basil pesto, balsamic caramel

Old School Baby Red Potato Salad
Hand cut potatoes, smoked bacon, scallions, parsley, wholegrain aioli dressing

Watermelon and Feta Salad
Fresh mint, lime, maldon salt, plum tomatoes, extra virgin olive oil

Rice Noodle "Su No Mono" Salad
Cucumber, shrimp, wakame, toasted sesame seeds, sweet rice wine vinaigrette

Orzo Pasta "Tabbouleh" Salad
Chopped tomato, chopped cucumber, dried cranberries, provençal herbs, lemon cumin dressing

Curried Couscous Salad
Shredded carrots, scallions, snow peas, toasted cashew nuts, dried apricots, sultanas, honey curry dressing

Cold lunch buffet menu continues...
Cold Lunch Buffet - The Toronto Deli Continued

Cold lunch buffets include freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas. 

Priced per person. Minimum 10 guests.

Deluxe Sandwiches (Choice of three)

Hammie Croissant
Black forest ham, mature cheddar cheese, tossed salad leaves, honey mustard dressing

T.W.’s Wrap
Chicken, smoked bacon, tomato, lettuce, cheddar cheese, chipotle aioli

Little Philly Wrap
Shaved roast beef, fried onions, smoked gouda, wholegrain aioli, tortilla wrap

The Italian Stallion
Italian spicy salami, rocket salad, grilled onions and peppers, mozzarella cheese, pesto aioli, focaccia bread

"ZLT" Baguette
Grilled zucchini, romaine lettuce, sliced tomato, emmental cheese, sundried tomato pesto, mini baguette

Grecian Pita
Grilled chicken, feta cheese, English cucumber, black olives, quinoa, hummus dressing, pita bread

Eggs in a Blanket
Diced farm egg, chives aioli, cheddar cheese, fresh parsley and lettuce, tortilla wrap

T.K.Y Skinny
Thinly sliced turkey, lettuce, tomato, mozzarella cheese, cranberry pesto, marbled bread

The Mighty Shroom
Portobello mushroom, Swiss cheese, sundried tomato aioli, arugula salad, kaiser bun

Sweet Endings
Fresh Baked Cookies and Chocolate Brownie Bites
Infused Flavoured Water
Lemonade or Fruit Punch
Hot Lunch Buffet - Little Italy Lunch | $32
Hot lunch buffets are served with assorted breads and rolls with creamery butter and include freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas. Priced per person. Minimum 10 guests.

Salad (Choice of two)
Organic Field Greens Salad
Organic field lettuces, shaved carrot, radish, cherry tomato, cucumber, balsamic vinaigrette
Chopped Caesar Salad
Romaine lettuce, crispy bacon, focaccia croutons, grated Parmesan, creamy Caesar dressing
5 Healthy Grains Mixed Salad
Ripe avocado, raisins, toasted almond flakes, cumin oregano dressing
Insalata di Caprese
Greenhouse grown medley tomatoes, bocconcini cheese, basil pesto, balsamic caramel
Old School Baby Red Skin Potato Salad
Hand cut potatoes, smoked bacon, scallions, parsley, whole grain aioli dressing

Watermelon and Feta Salad
Fresh mint, lime, maldon salt, plum tomatoes, extra virgin olive oil
Rice Noodle "Su No Mono" Salad
Cucumber, shrimp, wakame, toasted sesame seeds, sweet rice wine vinaigrette
Orzo Pasta "Tabbouleh" Salad
Chopped tomato, chopped cucumber, dried cranberries, provençal herbs, lemon cumin dressing
Curried Couscous Salad
Shredded carrots, scallions, snow peas, toasted cashew nuts, dried apricots, sultanas, honey curry dressing

Little Italy lunch buffet menu continues...
Hot Lunch Buffet - Little Italy Lunch Continued

Hot lunch buffets are served with assorted breads and rolls with creamery butter and include freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas. Priced per person. Minimum 10 guests.

**Pizza’s served on Garlic Brushed Flatbread (Choice of three)**

- **Margarita Flat Bread**
  Pomodoro sauce, mozzarella cheese, basil

- **French Dip Flatbread**
  Horseradish beef gravy, mozzarella and smoked gouda cheese, roast sliced beef, caramelized onions

- **Caliente Flatbread**
  Pomodoro sauce, mozzarella cheese, Italian spicy salami, sliced pepperoni, spicy jalapenos

- **Campagnolla Flatbread**
  Basil pesto, mozzarella cheese, zucchini, mushroom, cherry tomato, balsamic caramel

- **Chicken Barnie Flatbread**
  BBQ chicken, red onions, peppers, mozzarella cheese, BBQ sauce

- **Hawaiian Flatbread**
  Pomodoro sauce, mozzarella cheese, ham, pineapple

- **Au Fromage Flatbread**
  Béchamel sauce, mozzarella cheese, smoked gouda, cheddar cheese, Swiss cheese

- **Macellaiio Flatbread**
  Pomodoro sauce, mozzarella cheese, smoked bacon, spicy Italian salami, pork sausage, jalapeno, Parmesan cheese

**Sweet Endings**

- Lemon Meringue Slices
- Infused Flavoured Water
- Lemonade or Fruit Punch
Hot Lunch Buffet - The Taste of Toronto | $36

Hot lunch buffets are served with assorted breads and rolls with creamery butter and include freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas. Priced per person. Minimum 15 guests.

Salad (Choice of two)

- **Organic Field Greens Salad**
  Organic field lettuces, shaved carrot, radish, cherry tomato, cucumber, balsamic vinaigrette
- **Chopped Caesar Salad**
  Romaine lettuce, crispy bacon, focaccia croutons, grated Parmesan, creamy Caesar dressing
- **5 Healthy Grains Mixed Salad**
  Ripe avocado, raisins, toasted almond flakes, cumin oregano dressing
- **Insalata di Caprese**
  Greenhouse grown medley tomatoes, bocconcini cheese, basil pesto, balsamic caramel
- **Old School Baby Red Potato Salad**
  Hand cut potatoes, smoked bacon, scallions, parsley, wholegrain aioli dressing

- **Watermelon and Feta Salad**
  Fresh mint, lime, maldon salt, plum tomatoes, extra virgin olive oil
- **Rice Noodle “Su No Mono” Salad**
  Cucumber, shrimp, wakame, toasted sesame seeds, sweet rice wine vinaigrette
- **Orzo Pasta “Tabbouleh” Salad**
  Chopped tomato, chopped cucumber, dried cranberries, provençal herbs, lemon cumin dressing
- **Curried Couscous Salad**
  Shredded carrots, scallions, snow peas, toasted cashew nuts, dried apricots, sultanas, honey curry dressing

*The Taste of Toronto lunch buffet menu continues...*
Entrées (Choice of two)

- Slow Roasted Ontario Pork Shoulder
  Caramelized apple, red cabbage slaw, cider gravy
- Char Grilled Boneless Chicken Thighs
  Smoked BBQ sauce
- Slow Cooked Butter Chicken
  House made butter gravy, coriander salsa verde
- Thai Style Roast Red Curry Chicken
  Coconut milk, ginger, coriander, lime leaves
- Pan-Seared Trout "Bruschetta"
  Roasted cherry tomato, pickled red onions, basil oil
- Cornmeal Crusted Tilapia
  Smokey sweet corn and red pepper relish, lemon gremolata
- Grilled Escalope of Salmon
  Wild rice, fennel and cucumber salsa, balsamic caramel
- Slow Roast Certified Angus Beef
  Grainy dijon mustard demi-glace, caramelized brussels sprouts
- Little Yorkie
  Sliced roast beef au jus, Yorkshire pudding, horseradish sauce, rosemary
- Dark Ale Ontario Braised Boneless Short Ribs
  Garlic broccolini, crispy tobacco onions

Aglio Olio e Pepperoncini Orecchiette
Garlic chili oil, preserved lemon broccoletti, Parmesan cheese

Chickpea and Kale Fritters
Pickled English cucumber ribbons, yogurt tzatziki sauce

Wok Pad Thai (Vegan option)
Rice noodles, garlic ginger paste, Asian vegetables, peanut sauce

Accompanying Starch (Choice of One)

- Rosemary and Garlic Roast Baby Red Skin Potatoes
- Buttermilk and Chives Smooth Mash Potatoes
- Saffron Rice Pilaf
- Risotto Milanese

Chef’s Choice of Seasonal Vegetables

Sweet Endings

- Chocolate Brownie Bites and Mini Square Cake Treats
- Infused Flavoured Water
- Lemonade or Fruit Punch
Three Course Plated Lunch | $40

Plated lunches are served with assorted breads and rolls with creamery butter and include freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas. Priced per person.

**Appetizer (Choice of one)**

- **Organic Field Greens Salad**
  Organic field lettuces, shaved carrot, radish, cherry tomato, cucumber, balsamic vinaigrette

- **Insalata di Caprese**
  Greenhouse grown medley tomatoes, bocconcini cheese, basil pesto, balsamic caramel

- **Chopped Caesar Salad**
  Romaine lettuce, crispy bacon, focaccia croutons, grated Parmesan, creamy Caesar dressing

- **5 Healthy Grains Mixed Salad**
  Ripe avocado, raisins, toasted almond flakes, cumin oregano dressing

- **Mushroom on Toast**
  Lemon and garlic forest mushrooms, grated fresh Parmesan truffle oil, toasted brioche

- **Creamy Potato and Leek Soup**
  Crumbled smoked bacon, chives oil, watercress

- **Slow Cooked Wild Mushroom Chowder**
  Crispy fried shiitake, chive sour cream, black truffle drizzle

- **Minestra di Verdura**
  Slow cooked tomato minestrone, Mediterranean vegetables, orzo pasta, rosemary pesto

- **Butternut Squash and Silky Coconut Soup**
  Crumbled goat cheese, toasted pumpkin seeds, curried oil

*Plated lunch menu continues...*
Three Course Plated Lunch Continued

Plated lunches are served with assorted breads and rolls with creamery butter and include freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas. Priced per person.

**Entrée (Choice of one)**
- Sweet Soy Glazed Chicken Supreme
  Baby bok choy, sushi style rice cake, sesame cashew nut brittle
- Pan Fried Chicken alla Saltimbocca
  Prosciutto and sage wrapped chicken breast, olive oil mash potatoes, broccolini, sage pesto, rustic tomato demi
- Dark Guinness Braised Boneless Short Ribs
  Buttermilk mash, garlic broccolini, crisp onions, pan jus
- Trio of Peppercorn Crusted Sirloin of Beef
  Potato Fondant, mushroom and kale ragu, rosemary au jus
- Seafood Risotto Stew
  Assortment of seafood, green peas, deep fried capers, parmigiano
- Pan Seared Filet of Salmon
  Piri-piri crushed red skin potatoes, grilled asparagus, poppy seeds, citrus sauce vierge
- Mediterranean Style Lasagna
  Marinated roast vegetables, pesto bechamel, olive tapenade, crispy Parmesan
- Harissa Marinated Roasted Portobello Steak
  Tricolor quinoa, mint, feta cheese, black olives, lemon wedges

**Dessert (Choice of one)**
- Espresso Chocolate Cake
  Bittersweet chocolate cake with espresso cream
- Lemon Meringue Tart
  Forest fruit compote, Chantilly cream, lemon candies
- Sticky Toffee Pudding Cake
  Poached apples, Irish whisky caramel
- Hazelnut Nutella Panna Cotta
  White chocolate mousse, agave honey sauce, crunch muesli
- New York City Cheesecake
  Whipped crème anglaise, mixed berry compote, chocolate lace
Lunch Enhancements
_Priced per person unless otherwise stated._

Soup of the Day $3
Additional Salad $5
Additional Entrée $8
Low Fat Yogurt $3
Seasonal Fresh Sliced Fruit $7
Fresh Vegetable Crudités with Dip $6

_The following items are priced by the dozen._

- Assorted Whole Fruit $30
- Fresh Baked Cookies $36
- Chocolate Bites $36
- Assorted Sweets $36
  Such as tarts, brownies, squares, mini French pastries

**Individual Snacks:**
- Granola Bars $3
- Trail Mix $4.50
- Potato Chips $3
- Pretzels $3
- Popcorn $3
- Assorted Chocolate Bars $3.50
- Assorted Ice Cream Bars $4.50

Ice cream sandwiches, drumsticks, Oreo bars

_Domestic and Imported Cheese Board (serves 12 people) $97_

Assorted fresh fruit, toasted nuts, crackers
Beverage Selection
Priced per person unless otherwise stated.

Coffee (Minimum of 10 cups per order) $4
Freshly brewed Starbucks® coffee, regular and decaffeinated

Tea (Minimum of 10 cups per order) $4
An assortment of Tazo® tea

Hot Chocolate $4

Milk (.250 ml) $4
2%, 1%, Skimmed

The following beverages are charged on consumption.

Assorted Bottled Juices $2.75
Chilled Soft Drinks (355 ml) $3.75
Regular and Diet
Bottled Water $3.50
San Pellegrino Sparkling Water (250 ml) $4
### Metropolitan at Night Dinner Buffet | $55

Dinner buffets are served with assorted breads and rolls with creamery butter and include freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas. *Priced per person. Minimum 35 guests. (Add $8 per person if number falls below the 35 person minimum.)*

<table>
<thead>
<tr>
<th>Soup (Choice of one)</th>
<th>Salad (Choice of two)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Creamy Potato and Leek Soup</strong></td>
<td><strong>Insalata di Caprese</strong></td>
</tr>
<tr>
<td>Crumbled smoked bacon, chives oil, watercress</td>
<td>Greenhouse grown medley tomatoes, bocconcini cheese, basil pesto, balsamic caramel</td>
</tr>
<tr>
<td><strong>Slow Cooked Wild Mushroom Chowder</strong></td>
<td><strong>Old School Baby Red Skin Potato Salad</strong></td>
</tr>
<tr>
<td>Crispy fried shiitake, chive sour cream, black truffle drizzle</td>
<td>Hand cut potatoes, smoked bacon, scallions, parsley, wholegrain aioli dressing</td>
</tr>
<tr>
<td><strong>Minestra di Verdura</strong></td>
<td><strong>Watermelon and Feta Salad</strong></td>
</tr>
<tr>
<td>Slow cooked tomato minestrone, Mediterranean vegetables, orzo pasta, rosemary pesto</td>
<td>Fresh mint, lime, maldon salt, plum tomatoes, extra virgin olive oil</td>
</tr>
<tr>
<td><strong>Butternut Squash and Silky Coconut Soup</strong></td>
<td><strong>Rice Noodle &quot;Su No Mono&quot; Salad</strong></td>
</tr>
<tr>
<td>Crumbled goat cheese, maple pumpkin seeds, curried oil</td>
<td>Cucumber, shrimp, wakame, toasted sesame seeds, sweet rice wine vinaigrette</td>
</tr>
<tr>
<td><strong>Salad (Choice of two)</strong></td>
<td><strong>Orzo Pasta &quot;Tabbouleh&quot; Salad</strong></td>
</tr>
<tr>
<td><strong>Organic Field Greens Salad</strong></td>
<td>Chopped tomato, chopped cucumber, dried cranberries, provençal herbs, lemon cumin dressing</td>
</tr>
<tr>
<td>Organic field lettuces, shaved carrot, radish, cherry tomato, cucumber, balsamic vinaigrette</td>
<td><strong>Couscous Curried Salad</strong></td>
</tr>
<tr>
<td><strong>Chopped Caesar Salad</strong></td>
<td>Shredded carrots, scallions, snow peas, toasted cashew nuts, dried apricots, sultanas, honey curry dressing</td>
</tr>
<tr>
<td>Romaine lettuce, crispy bacon, focaccia croutons, grated Parmesan, creamy Caesar dressing</td>
<td><strong>Metropolitan at Night dinner buffet menu continues...</strong></td>
</tr>
<tr>
<td><strong>5 Healthy Grains Mixed Salad</strong></td>
<td></td>
</tr>
<tr>
<td>Ripe avocado, raisins, toasted almond flakes, cumin oregano dressing</td>
<td></td>
</tr>
</tbody>
</table>
Metropolitan at Night Dinner Buffet Continued

Entrées (Choice of two)
- Mongolian Marinated Grilled Chicken Thighs
  Sauteed bok choy, sweet chili gravy
- Roast Free Range Chicken Breast
  Eggplant pepper ratatouille, roasted shallot demi-glace
- Roast Chicken Supreme
  Lemon, cumin and saffron marinade
- Vine Leaves Wrapped Salmon
  Yogurt tandoori marinade, kachumber salsa
- Citrus Glazed Pan Seared Tilapia
  Broccoli florets salsa, sesame sauce vierge
- Peppercorn Mustard Crosti Beef Striplion
  With crispy tobacco onions
- Dark Ale Ontario Braised Boneless Short Ribs
  Garlic broccolini, crispy tobacco onions
- Little Yorkie
  Sliced roast beef au jus, Yorkshire pudding, horseradish sauce, rosemary
- Pan-Seared Steelhead Trout
  Duxelle of shiitake mushroom, red wine gravy

Mediterranean Style Lasagna
Marinated roast vegetables, pesto Béchamel, freshly grated Parmesan

Indian Style Curried Spinach and Lentil Ragout
Coconut milk, garbanzo beans, masala spices, coriander oil, crispy papadum chips (on the side)

Gnocchi Alla Parissienne
Wild mushrooms, wild spinach, Parmesan cheese, basil cream

Add an additional entrée for $10 per person.

Accompanying Starch (Choice of one)
- Rosemary and Garlic Roast Baby Red Skin Potatoes
- Buttermilk and Chives Smooth Mash Potatoes
- Saffron Rice Pilaf
- Risotto alla Milanese

Chef’s Selection of Market Fresh Vegetables

Metropolitan at Night dinner buffet menu continues...
Metropolitan at Night Dinner Buffet Continued

Dinner buffets are served with assorted breads and rolls with creamery butter and include freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas. *Priced per person. Minimum 35 guests. (Add $8 per person if number falls below the 35 person minimum.)*

### Platter (Choice of one)

Grilled Vegetable Platter
Button mushroom, eggplant, zucchini, asparagus, peppers, tomatoes, hummus dressing, marinara aioli

Antipasto Platter
Classic Italian cured meats, marinated artichokes and zucchini, pickled pearl onions, roasted peppers, olives and bocconcini

Cheese Platter
Assorted soft and hard, imported and domestic cheese, assorted fresh fruit, toasted nuts, crackers, market fresh vegetables

### Dessert

Sliced Seasonal Fresh Fruit Platter
Chocolate Brownie Bites
Mini Square Cake Treats
Mini Grandma Pies
Apple, lemon meringue, chocolate and strawberry
**Cosmopolitan Dinner Buffet with Carvery | $65**

Dinner buffets are served with assorted breads and rolls with creamery butter and include freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas. *Priced per person. Minimum 50 guests. (Add $8 per person if number falls below the 50 person minimum.)*

**Soup (Choice of one)**
- **Creamy Potato and Leek Soup**
  - Crumbled smoked bacon, chives oil, watercress
- **Slow Cooked Wild Mushroom Chowder**
  - Crispy fried shiitake, chive sour cream, black truffle drizzle
- **Minestra di Verdura**
  - Slow cooked tomato minestrone, Mediterranean vegetables, orzo pasta, rosemary pesto
- **Butternut Squash and Silky Coconut Soup**
  - Crumbled goat cheese, maple pumpkin seeds, curried oil

**Salad (Choice of two)**
- **Organic Field Greens Salad**
  - Organic field lettuces, shaved carrot, radish, cherry tomato, cucumber, balsamic vinaigrette
- **Chopped Caesar Salad**
  - Romaine lettuce, crispy bacon, focaccia croutons, grated Parmesan, creamy Caesar dressing
- **5 Healthy Grains Mixed Salad**
  - Ripe avocado, raisins, toasted almond flakes, cumin oregano dressing
- **Insalata di Caprese**
  - Greenhouse grown medley tomatoes, bocconcini cheese, basil pesto, balsamic caramel
- **Old School Baby Red Potato Salad**
  - Hand cut potatoes, smoked bacon, scallions, parsley, whole grain aioli dressing
- **Watermelon and Feta Salad**
  - Fresh mint, lime, maldon salt, plum tomatoes, extra virgin olive oil
- **Rice Noodle "Su No Mono" Salad**
  - Cucumber, shrimp, wakame, toasted sesame seeds, sweet rice wine vinaigrette
- **Orzo Pasta "Tabbouleh" Salad**
  - Chopped tomato, chopped cucumber, dried cranberries, provençal herbs, lemon cumin dressing
- **Curried Couscous Salad**
  - Shredded carrots, scallions, snow peas, toasted cashew nuts, dried apricots, sultanas, honey curry dressing

*Cosmopolitan dinner buffet menu continues...*
**Entrées (Choice of one)**

- Mongolian Marinated Grilled Chicken Thighs
  - Sautéed bok choy, sweet chili gravy
- Roast Free Range Chicken Breast
  - Eggplant pepper ratatouille, roast shallot demi-glace
- Vine Leaves Wrapped Salmon
  - Yogurt tandoori marinade, kachumber salsa
- Citrus Glazed Pan Seared Tilapia
  - Broccoli florets salsa, sesame sauce vierge
- Pan Seared Steelhead Trout
  - Duxelle of shiitake mushroom, red wine gravy

*Add an additional entrée for $10 per person.*

**Vegetarian Entrée (Choice of one)**

- Mediterranean Style Lasagna
  - Marinated roast vegetables, pesto Béchamel, freshly grated Parmesan
- Harissa Marinated Roasted Portobello Steak
  - Tricolor quinoa, mint, feta cheese, black olives, lemon wedges
- Indian Style Curried Spinach and Lentil Ragout
  - Coconut milk, garbanzo beans, masala spices, coriander oil, crispy papadum chips (on the side)
- Gnocchi alla Parissienne
  - Wild mushrooms, wild spinach, Parmesan cheese, basil cream
- Aglio, Olio e Pepperoncini Orecchiette
  - Garlic chili oil, preserved lemon, broccoletti, Parmesan cheese

**Carvery - Carved by the Chef (Choice of one)**

- Slow Roast Certified Angus Rib Eye Beef
  - Béarnaise sauce, Yorkshire pudding, horseradish sauce
- Roast Ontario Turkey
  - White and dark meat, traditional gravy, cranberry mint stuffing
- Roast Maple Mustard Canadian Pork Loin
  - Chilli roasted apple wedges, onion soubise gravy

*Cosmopolitan dinner buffet menu continues...*
Cosmopolitan Dinner Buffet with Carvery Continued

Dinner buffets are served with assorted breads and rolls with creamery butter and include freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas. Priced per person. Minimum 50 guests. (Add $8 per person if number falls below the 50 person minimum.)

Accompanying Starch (Choice of one)
Rosemary and Garlic Roast Baby Red Skin Potatoes
Buttermilk and Chives Smooth Mash Potatoes
Green Peas and Saffron Rice Pilaf
Risotto alla Milanese

Dessert
Seasonal Fresh Sliced Fruit Platter
Chef’s Choice of Cakes, Pies and Tortes

Chef’s Selection of Market Fresh Vegetables

Platter (Choice of one)
Grilled Vegetable Platter
Button mushroom, eggplant, zucchini, asparagus, peppers, tomatoes, hummus dressing, marinara aioli

Antipasto Platter
Classic Italian cured meats, marinated artichokes and zucchini, pickled pearl onions, roasted peppers, olives and bocconcini

Cheese Platter
 Assorted soft and hard, imported and domestic cheese, assorted fresh fruit, toasted nuts, crackers, market fresh vegetables
Prices are subject to a 15% gratuity and applicable taxes and are subject to change without notice.

02/2018

Prices are subject to a 15% gratuity and applicable taxes and are subject to change without notice.

Four Course Plated Dinner | $60

Plated dinners are served with assorted breads and rolls with creamery butter and include freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas. *Priced per person. Minimum 50 guests. (Add $8 per person if number falls below the 50 person minimum.)*

**Soup (Choice of one)**
- Wild Mushroom Velouté
  - Sour cream, chargrilled forest mushroom, truffle oil
- Minestra di Verdura
  - Slow cooked tomato minestrone, Mediterranean vegetables, orzo pasta, rosemary pesto
- Butternut Squash and Silky Coconut Soup
  - Crumbled goat cheese, maple pumpkin seeds, curried oil
- Oven Dried Tomato Bisque
  - Garlic and herbs focaccia croutons, olive tapenade, fennel oil
- Miso Chicken Noodles Broth
  - Young onions, julienne of vegetables, seaweed pesto

**Salad (Choice of one)**
- Organic Field Greens Salad
  - Organic field lettuces, shaved carrot, radish, cherry tomato, cucumber, balsamic vinaigrette
- Chopped Caesar Salad
  - Romaine lettuce, crispy bacon, focaccia croutons, grated Parmesan, creamy Caesar dressing
- 5 Healthy Grains Mixed Salad
  - Ripe avocado, raisins, toasted almond flakes, cumin oregano dressing
- Insalata di Caprese
  - Greenhouse grown medley tomatoes, bocconcini cheese, basil pesto, balsamic caramel
- Curried Couscous Salad
  - Shredded carrots, scallions, snow peas, toasted cashew nuts, dried apricots, sultanas, honey curry dressing
- Organic Gather Greens Salad
  - Baby spinach, arugula, raisins, red onions, blue cheese, walnuts, sherry vinaigrette

*Four course plated dinner menu continues...*
Four Course Plated Dinner Continued

Plated dinners are served with assorted breads and rolls with creamery butter and include freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas. Priced per person. Minimum 50 guests. (Add $8 per person if number falls below the 50 person minimum.)

Entrées (Choice of one)
- Lemon Cumin and Saffron Marinated Chicken Supreme
  Spiced potatoes brava, seasonal bundle vegetables, onion soubise sauce
- Cornmeal Crusted Tilapia
  Parmesan-lemon arancini, broccoli florets salsa, sesame sauce vierge
- Roast Sliced Certified Angus Beef
  Buttermilk mash potatoes, shiitake mushroom duxelle, seasonal bundle vegetables, sauce au poivre
- Three Cheese Tortellini alla Genovese
  Basil pesto cream, zucchini, black olives and Parmesan cheese
- Pan-Fried Chicken alla Saltimbocca
  Smoked bacon and sage wrapped chicken breast, quinoa and smoked cheese polenta, season vegetable bundles, sage pesto, red wine gravy
- Olive Oil-Poached and Pan-Seared Halibut
  Brie scallion champ potatoes, sweet onion and sundried tomato ragout, caramelized leek vinaigrette
- Slow Roast AA Canadian Rib Eye Beef
  Farmed mushroom duxelle stuffed Yorkshire pudding, parsnip potato purée, seasonal bundle vegetables with truffle merlot pan jus
- Brie, Red Onion and Potato Tart
  Baby frisée, herb salad, rosemary salsa verde

Dessert (Choice of one)
- Lemon Tart
  Lemon curd, lemon granite, poppy seeds shortbread biscuits
- Raspberry Cheesecake
  White chocolate crème anglaise, meringue crisp, fresh berries
- Flourless Double Chocolate Brownies
  White chocolate ganache, raspberry coulis, almond brittle
- Valrhona Cocoa Tiramisu
  Tia Maria mascarpone cheese, crushed amaretti cookies, chocolate disc, crisp meringue
- Mango Panna Cotta
  Mango and mint relish, mixed berry coulis, mango donut bite
- Chocolate Mousse Bombe
  Roasted banana cream, cocoa sponge, caramel anglaise

Three course plated dinner available for $52 per person.
Four Course Premium Plated Dinner | $70

Premium plated dinners are served with assorted breads and rolls with creamery butter and include freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® teas. *Priced per person.*

**Soup (Choice of one)**
- Wild Mushroom Velouté
  - Sour cream, chargrilled forest mushroom, truffle oil
- Irish Cream of Leek and Potato Soup
  - Chives crème fraîche, crispy fried onions, garlic herb croutons
- Thai Sweet Potatoes and Carrot Soup
  - Red Thai curry, peanuts-pistou, carrots, coriander slaw

**Salad (Choice of one)**
- Organic Field Greens Salad
  - Organic field lettuces, shaved carrot, radish, cherry tomato, cucumber, balsamic vinaigrette
- Parmesan Crème Brulée
  - Crispy pana ham, caramelized cherry tomato, basil oil
- Atlantic Salmon Tartare
  - Avocado, ponzu dressing, salmon caviar, sesame tuile

**Entrées (Choice of one)**
- Chicken Supreme Stuffed
  - Wild mushroom and brie cheese risotto stuffing, rosemary potato cake, seasonal bundle vegetables, red wine demi-glace
- Surf n' Turf
  - Grilled 4 oz. beef medallion, garlic chili prawns, lobster pomme purée, seasonal bundle vegetables, au poivre jus
- Lobster and Scallop Stuffed Salmon
  - Seafood couscous paella, grilled seasonal vegetables, sun-dried tomato butter sauce
- Gnocchi alla Parisienne
  - Asparagus, wild spinach, Parmesan cheese, basil cream

**Dessert (Choice of one)**
- Dark and White Chocolate Dome
  - Raspberry coulis, chocolate lattice, mélange of berries
- Black Forest Cheesecake
  - Oreo cookie crust, sour cherries, chocolate mousse, cherry coulis
- Praline Hazelnut Charlotte Mousse
  - Sponge cake, chocolate ganache, hazelnut mousse, mélange of berries

*Premium three course plated dinner available for $65 per person.*
## Reception Menu

*Priced per dozen. (Minimum of two dozen each)*

<table>
<thead>
<tr>
<th>Cold Canapés</th>
<th>Hot Hors d’oeuvres</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy Fried alla Milanese</td>
<td>Confit Pork Belly Char Siu Style</td>
</tr>
<tr>
<td>Spice arrabiata aioli</td>
<td>Crisp Asian slaw on coconut crème puffs</td>
</tr>
<tr>
<td>Tomato Bruschetta</td>
<td>Mini Ontario Beef Wellington</td>
</tr>
<tr>
<td>Sundried tomato pesto, Parmesan flakes</td>
<td>Truffle mushroom aioli</td>
</tr>
<tr>
<td>Deviled Eggs</td>
<td>Crispy Fried Mini Crab Cakes</td>
</tr>
<tr>
<td>Olive tapenade, chives cream cheese</td>
<td>Guacamole aioli</td>
</tr>
<tr>
<td>Potato Blinis</td>
<td>Chicken Satay</td>
</tr>
<tr>
<td>Smoked salmon, lemon cream cheese, tobiko</td>
<td>Peanut sauce</td>
</tr>
<tr>
<td>Chicken Waldorf Shooters</td>
<td>Pork Siu Mai</td>
</tr>
<tr>
<td>Roast chicken, apple and walnut toast in celery aioli</td>
<td>Traditional Chinese pork dumpling served with sesame ponzu dip</td>
</tr>
<tr>
<td>Charred Grilled Beef Tataki Skewers</td>
<td>Chorizo Empanada</td>
</tr>
<tr>
<td>Avocado sesame ponzu dipping sauce</td>
<td>House made chipotle dipping sauce</td>
</tr>
<tr>
<td>Crab Cucumber Cannelloni</td>
<td>Gourmet Mushroom Bundle</td>
</tr>
<tr>
<td>Whole grain mustard vinaigrette</td>
<td>Mushroom duxelles wrapped in phyllo</td>
</tr>
</tbody>
</table>

*Reception menu options continued...*
### Reception Menu

**Platters – Priced per platter. (Serves 25 guests)**

**Carvery Stations – Priced per person. Chef attended and based on two hours of continuous service. (Minimum 40 guests)**

<table>
<thead>
<tr>
<th>Platters</th>
<th>Carvery Stations</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>In The Garden</strong></td>
<td>Slow Roast Certified Angus Rib Eye Beef</td>
</tr>
<tr>
<td>Button mushroom, eggplant, zucchini, asparagus, peppers, tomatoes, hummus dressing, marinara aioli</td>
<td>$400 Carved by the chef: Béarnaise sauce, Yorkshire pudding, horseradish sauce</td>
</tr>
<tr>
<td><strong>The Deli Shop</strong></td>
<td>Roast Ontario Turkey</td>
</tr>
<tr>
<td>Selection of cured meats and local charcuterie with selection of mustards, tomato chutney, pickled vegetables, flatbreads</td>
<td>$350 Carved by the Chef: white and dark meat, traditional gravy, cranberry mint stuffing</td>
</tr>
<tr>
<td><strong>Cheese Please</strong></td>
<td>Roast Maple Mustard Canadian Pork Loin</td>
</tr>
<tr>
<td>Imported and domestic cheese, assorted fresh fruit, toasted nuts, crackers</td>
<td>$350 Carved by the Chef: chilli roasted apple wedges, onion soubise gravy</td>
</tr>
<tr>
<td><strong>Dip It</strong></td>
<td></td>
</tr>
<tr>
<td>Various dips and spreads from around the globe with flatbreads, crisps and assorted artisanal breads</td>
<td></td>
</tr>
<tr>
<td><strong>Crudite and Dip</strong></td>
<td></td>
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<tr>
<td>Assorted chilled vegetables with housemade creamy ranch dip</td>
<td></td>
</tr>
<tr>
<td><strong>Fruit Platter</strong></td>
<td></td>
</tr>
<tr>
<td>Sliced fresh fruit and berries</td>
<td></td>
</tr>
</tbody>
</table>

Prices are subject to a 15% gratuity and applicable taxes and are subject to change without notice.
Reception Stations
Priced per person. Minimum 25 guests.

The Salad Bar  $14
Romaine, iceberg and radicchio with tomato, cucumber, red onion, carrots, garbanzo beans, hearts of palm, grilled chicken, shrimp, diced ham, hard boiled eggs, bacon and shredded cheddar; tossed to order with balsamic dressing, Italian vinaigrette or buttermilk ranch dressing; served with selection of artisan buns and croutons

Land and Sea Sliders  $13
Guinness beef burger, falafel patties, crab cake with mix and match sauces and condiments: house chipotle aioli, tartar aioli, confit garlic aioli, honey mustard, sweet spicy ketchup, red onion jam, roasted red peppers, sautéed shiitake mushrooms, watercress, bibb lettuce, sliced roma tomato, cabbage slaw and dirty potato chips; served with mini warmed brioche bun

Build-Your-Own Poutine  $12
Roast beef, grilled chicken, grilled portobello mushroom, bacon bits, pulled pork, potato french fries or sweet potato fries, white cheddar cheese curds, homemade gravy, Béarnaise sauce, smokey bourbon BBQ sauce and herb mayonnaise; served in a modern fry cup with wooden fork

Street Taco Station  $12
Shrimp ceviche, red chile chicken al pastor, shredded pork, pico de gallo, guacamole, shredded Mexican cheese, cabbage slaw and sour cream; served with flour and corn tortillas

Greek Isles Station  $15
Ground lamb kafta skewers, lemon herb chicken skewers, harissa salmon skewers, Lebanese style stuffed grape leaves with herbed rice filling, lemon hummus with kalamata olives and paprika, roasted eggplant baba ganoush, tavern Greek salad, couscous tabbouleh salad, cucumber mint yogurt dip; served with pita wedges

Reception Station options continued...
Prices are subject to a 15% gratuity and applicable taxes and are subject to change without notice.

Reception Stations
Priced per person. Minimum 25 guests.

Al Dente Station
$12

Chef’s action station only*
Choice of fresh pasta: gnocchi, fettuccine, tortellini; choice of sauce: fragrant marinara, Genovese cream sauce, alfredo, Bolognese sauce; toppings: pancetta, shrimp, chicken, mushrooms, bell peppers, sun dried tomatoes, spinach, black olives, diced tomatoes, caramelized onions; served with Parmesan cheese, chili flakes

*Chef’s service fee to create an action station is $45 per hour for a minimum of 4 hours

Gua-Ca-Taco Station
$12

Fresh made guacamole with authentic mix-ins and toppings including pico de gallo, roasted tomato and black bean salsa, spicy chiles, fresh cilantro, pickled onions, fresh lime; served with tortilla tacos, fresh tortilla chips

The Candy Store
$8

Assorted candies such as M&M’s, Nibs, Smarties, gummy bears, miniature chocolates

Build Your Own Cheesecake Station
$14

Whipped homemade cheesecake filling piped into martini glasses displayed with delicious garnishes to include: (please choose four toppings) bittersweet chocolate sauce, dulce de leche, fresh raspberry, blueberry, strawberry sauce, chocolate shavings, crushed Oreos, toasted almonds, coconut shavings and whipped cream

Sweet Table
$14

Mini french pastries, crème caramel, pecan pie, strawberry shortcake, chocolate tuxedo, truffle cake and pineapple chunks with strawberries

The Red Dragon
$16

Lo mein noodles with cabbage, carrots and ginger soy sauce topped with guest’s choice of chicken, shrimp and tofu; served in a to-go box with chopsticks
Bar Options

All prices include ice and bar mix. Host Bars and Cash Bars are subject to the following consumption clause:

If consumption is less than $400 excluding taxes and gratuities, a labour fee of $35/hour, minimum of 4 hours, will apply for each cashier and/or bartender.

### Beverage Selections

<table>
<thead>
<tr>
<th></th>
<th>Host Bar</th>
<th>Cash Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Brand Liquor (1 oz.)</td>
<td>$5.95</td>
<td>$7.75</td>
</tr>
<tr>
<td>Deluxe Brand Liquor (1 oz.)</td>
<td>$6.95</td>
<td>$9</td>
</tr>
<tr>
<td>House Wine (5 oz. glass)</td>
<td>$6.50</td>
<td>$8.50</td>
</tr>
<tr>
<td>Domestic Beer (12 oz. bottle)</td>
<td>$5.25</td>
<td>$7</td>
</tr>
<tr>
<td>Imported Beer (12 oz. bottle)</td>
<td>$6.25</td>
<td>$8</td>
</tr>
<tr>
<td>Liqueurs (1 oz.)</td>
<td>$6.95</td>
<td>$9</td>
</tr>
<tr>
<td>Cognac VS (1 oz.)</td>
<td>$9.95</td>
<td>$12.95</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$3.50</td>
<td>$3.95</td>
</tr>
</tbody>
</table>

**Cash Bar prices include applicable taxes and gratuities.**

### Punch Selections (Serves approximately 40 people)

- Non-Alcoholic Fruit Punch: $90
- Wine Punch: $109
- Dark Rum Punch: $128

**Prices do not include applicable taxes and gratuities.**
## Wine Selection

### White Wine

- **Canadian Wines**
  - Chardonnay, Family Series, Peller Estates, VQA Niagara: $32
  - Chardonnay, Black Reserve, Jackson Triggs, VQA Niagara: $34
  - Chardonnay, Unoaked, Inniskillin, VQA Niagara: $36

- **International Wines**
  - Pinot Grigio, Bolla, Italy: $38
  - Pinot Grigio, Barefoot, Gallo, California USA: $39
  - Chardonnay, Riverstone, J. Lohr, California USA: $62

### Red Wine

- **Canadian Wines**
  - Cabernet Merlot, Family Series, Peller Estates, VQA Niagara: $32
  - Cabernet Franc/Cabernet Sauvignon, Black Reserve, Jackson Triggs, VQA Niagara: $36
  - Merlot, Inniskillin, VQA Niagara: $38

- **International Wines**
  - Merlot, Barefoot, Gallo, California USA: $40
  - Valpolicella, Bolla, Italy: $44
  - Shiraz, Diamond Series, Rosemount Estates, Australia: $50
  - Cabernet Sauvignon, Seven Oaks, J. Lohr, California USA: $68

### Sparkling Wine

- Pinot Grigio Sparkler, French Cross, Peller Estates, Niagara: $35
- Freixenet, Cordon Negro Brut, Spain: $43

### Champagne

- Moët & Chandon, Brut Imperial, France: $165

*Inquire with our Catering Department for additional wine selections.*
Our Hotel
Welcome to the ideal location for your next meeting or event in Toronto. The minute you enter Delta Hotels by Marriott Toronto East, you will be impressed by the attention to detail and decor of our facility. Only a short drive from downtown Toronto, this hotel puts you in the centre of all there is to see and do. Enjoy the nearby championship golf courses, the Ontario Science Centre, Toronto Zoo and much more.

Let Us Cater To Your Needs
At Delta Hotels by Marriott Toronto East, you will find much more than your standard array of hotel services. Our dedicated team of hotel professionals will ensure that your meeting runs smoothly, from the quality of the audiovisual equipment to the refreshments and everything in between. Whatever your event, our hotel will deliver more than you expect. To schedule an appointment, please contact us at 416-299-1500, ext. 6100.

Signage / Exhibit Information
All signage must be approved in advance by your conference service manager 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 hotel can provide a wide range of equipment rentals to help facilitate your event, including easels, flipcharts, electrical cords, tables, etc.

Please consult your conference service manager for pricing.

Shipping Materials
In the event that your meeting or function requires materials to be shipped and held at the hotel, please address and ship as follows:

Organization and Contact Name
c/o Delta Hotels by Marriott Toronto East
2035 Kennedy Road
Toronto, ON M1T 3G2
Attention: Name of Organization and Contact Name
Hold for Arrival
Date/Room of Function

Please note that the hotel will not accept shipments of material for functions further than 48 hours prior to the scheduled function.

Audiovisual Services
The on-site Stagevision audiovisual company is pleased to provide our guests with a complete selection of up-to-date equipment. Arrangements can be made through our conference services department with billing through the hotel. The hotel must be notified in advance if any outside company will be on property to service your event. Should the outside company utilize the hotel sound system, a patch fee will apply.
Terms and Conditions

Menu Selection
The menus were developed with creativity in mind. They are merely suggestions; should you have something special in mind that you do not see listed, your conference services manager would be happy to meet with you to design a menu specific to your function.

Food and Beverage
Menu selections and contracts must be finalized 30 days prior to the function. The number of people must be guaranteed by 10:00 a.m., 72 business hours before the event. For functions held on Mondays and Tuesdays, the Catering Department requires notification by 10:00 a.m. on the Thursday prior to your event.

When no guarantee is given, the estimated number of people at the time of booking is taken as a guarantee for billing.

The client agrees to pay the number guaranteed or in attendance, whichever is greater. The hotel is prepared to serve 5% above the guarantee, up to a maximum of ten persons, provided this does not exceed the capacity of the room. Increases over 10% on food and beverage with 72 hours notification will be subject to approval from the hotel and cannot be guaranteed.

Dietary Constraints and Food Allergies
Delta Hotels by Marriott Toronto East is proud to have a well-established food allergy and restriction policy. We are pleased to offer alternative meals for guests with special dietary constraints. Special requests must be made three business days prior to your event.

Labour Charges
Food and beverage functions of fewer than 15 people will be subject to a labour charge of $75.00. In the event that a meal function requires complete table set-up more than one and a half hours prior to meal service time, or if there is a delay due to the organizer’s event timing, a labour charge will be applied based on the number of staff affected. Functions held on statutory holidays are subject to a surcharge of $5.00 per person.

Prices and Taxes
Menu prices and items are subject to change based on market conditions. Final prices may be confirmed 45 days prior to your function. A 15% service charge will be levied to all food and beverage prices. Applicable sales taxes and service charges will be applied on food, alcoholic beverages and rentals.

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Stagevision Audio Visual

Audio Visual Equipment
Stagevision is the Hotel’s official supplier providing on-site audio-visual support. A complete line of audio visual equipment and services is available upon request. Please contact Stagevision directly by calling 416.299.0562 ext. 6069 or e-mailing ghackett@stagevision.com

Stagevision Inc. opened its doors in 1984 and has supplied daily equipment rental and in-house audio visual services ever since. We are proud to be partnered with the Delta Hotels by Marriott Toronto East in providing audio visual equipment and services for your next corporate, association or social event.

Our industry is one of continually changing technologies. At Stagevision, we keep ahead of this change by monitoring industry trends and client demands. We continually add and upgrade our inventory of state of the art equipment.

Our focus on flexibility and service is unparallel in the industry. We have a dedicated team based at the hotel to assist you with all of your requirements from the planning stage to the day of the event ensuring that your message is presented and received clearly and effectively. Please call us to discuss your next event and requirements.
### Stagevision Audio Visual
### Rental Price List

<table>
<thead>
<tr>
<th>Facilities</th>
<th>Daily Rates from</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Computer Projection</strong></td>
<td></td>
</tr>
<tr>
<td>LCD Projector Portable</td>
<td>$165</td>
</tr>
<tr>
<td>LCD Projector 2500-3000 Lumens</td>
<td>$300</td>
</tr>
<tr>
<td>LCD Projector 5500 Lumens</td>
<td>$600</td>
</tr>
</tbody>
</table>

| **Computer Display Monitors**     |                  |
| 19" LCD Monitor                   | $80              |
| 32" LCD Monitor                   | $165             |
| 42" LCD Monitor with Stand        | $495             |
| 55" LCD Monitor with Stand        | $450             |
| Monitor Stand - 15 Degrees        | $25              |
| Monitor Stand - Floor             | $75              |

| **Computer Display Accessories**  |                  |
| Laptop Computer with Windows 7 Office | $165          |
| Seamless Switcher                 | $440             |
| Wireless Computer Presenter       | $30              |
| Perfect Cue Remote Control        | $60              |

| **Video Playback Devices**        |                  |
| 26" LCD TV with DVD               | $165             |
| Blu-ray Player                     | $75              |

| **Video Cameras & Accessories**   |                  |
| Camera GL2 Digital Video with Tripod Stand | $325         |
| 9" Colour Preview Monitor         | $85              |
| Sony NX Camera with Tripod Stand  | $475             |

| **Audio Player & Recorders**      | Daily Rates from |
| Computer Audio Patch              | $20              |
| CD Player                         | $45              |
| Digital Recorder                  | $160             |

| **Computer Display Monitors**     |                  |
| 1 Speaker Kit with Stand          | Starting from $85 |
| 2 Speaker Kits with Stands        | $135             |
| 4 Speaker Kits with Stands        | $265             |

| **Meeting Support Equipment**     |                  |
| Flipchart with Pad and Markers    | $30              |
| Easel                             | $20              |
| Aluminum/Plexi Podium with Mics   | $210             |
| Black Velour Drapery (16 ft. high - per linear foot) | $10         |
| LED Pars                          | $75              |
| Podium Lighting Kit               | $375             |
| Media Pool Feed                   | $110             |
| 16 Channel Audio Snake            | $75              |

| **Screens**                       |                  |
| Tripods                           | Starting from $35 |
| 6"x8" Fastfold Screen with Dresskit | $135        |
| 7.5'x10' Fastfold Screen with Dresskit | $180       |
| 9'x12' Fastfold Screen with Dresskit | $200        |

*Rental price list continues...*
### Stagevision Audio Visual Rental Price List

**Microphones**
- Podium, Table, Floor with Stand: $35
- Wireless Microphone - Lapel or Handheld: $165
- Conference Microphone Systems: Call

**Mixers**
- 4 Channel Mixer: $50
- 8 Channel Mixer: $85
- 12 Channel Mixer: $95
- 16 Channel Mixer: $105
- 24 or 32 Channel Mixer: $140
- Graphic Equalizer: $55

**Sound Reinforcement Systems**
- 1 Speaker Kit with Stand: Starting from $85
- 2 Speaker Kits with Stands: $135
- 4 Speaker Kits with Stands: $265

**Audio Conferencing**
- Conference Phones: $165
- Telephone Interface: $165

**Meeting Packages**
- **Built-In Monitor Package** $200
  - Wall mounted 60" LED monitor available in West Hill, Leaside and Unionville rooms, includes cables and connectivity
- **Support Package for Customer’s Projector** $120
  - Includes tripod screen, all cables, delivery, setup & dismantle
- **Basic LCD & Screen Package** $350
  - Includes LCD projector, tripod screen, all cables, delivery, setup & dismantle
- **3K LCD & Screen Package** $675
  - Includes LCD projector, fastfold screen, all cables, delivery, setup & dismantle
- **5K LCD & Screen Package** $995
  - Includes LCD projector, fastfold screen, all cables, delivery, setup & dismantle
- **Small Sound System Package** $350
  - Includes 2 speaker kit w/stands, 4 channel mixer, podium microphone, computer audio patch kit, setup & dismantle

**Labour Charges**
- Stagevision will provide Technical Support tailored to your needs. Your Stagevision Representative will be happy to provide a quotation specific to your event.

Setup, dismantle and operating charges will apply at the following rates:
- 0600 - Midnight: $60 per hour
- Midnight - 0600: $90 per hour
- Statutory Holidays: $100 per hour
- 10 Hours or more: $90 per hour

**Operator rates:**
- Half Day Rate (5 hour max): $325
- Day Rate (10 hour max): $650