Fuel for Your Meeting
Catering Menu

Delta Hotels by Marriott® Toronto
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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 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
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
- 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)
- (For PM breaks only) Macaroons, Opera Cake, Choux Pastry
Assorted Cupcakes (V)  50
Assorted Coffee Cakes (V)
- Banana, Caramel Coffee and Marble Cake
Assorted Breakfast Pastries (V)
- Variety of Croissants, Danishes and Muffins
Cinnamon Apple or Savory Strudel (V)  45
Freshly Baked Cookies (V)
- 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
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**

<table>
<thead>
<tr>
<th>Option</th>
<th>Price per Person/Bottle</th>
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<tbody>
<tr>
<td>Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Assorted Tazo® Teas</td>
<td>7 per person</td>
</tr>
<tr>
<td>Milk 2 Go® (200 mL) 2%, Chocolate</td>
<td>5 per bottle</td>
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<tr>
<td>Soft Drinks</td>
<td>6 per can</td>
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<tr>
<td>Pepsi®, Diet Pepsi®, Ginger Ale®, 7 Up® and Brisk Iced Tea®</td>
<td>6 per bottle</td>
</tr>
<tr>
<td>Bottled Tropicana® Fruit or Vegetable Juice (300 mL)</td>
<td>6 per bottle</td>
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<tr>
<td>Assorted Flavours</td>
<td></td>
</tr>
<tr>
<td>San Pellegrino® Sparkling Mineral Water (250 mL)</td>
<td>6 per bottle</td>
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<tr>
<td>Bottled Water (500 mL)</td>
<td>6 per bottle</td>
</tr>
<tr>
<td>Infused Water</td>
<td>85 per gallon (serves 20)</td>
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<tr>
<td>Assorted Flavours</td>
<td>8 per bottle</td>
</tr>
<tr>
<td>BioSteel®</td>
<td>8 per bottle</td>
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<tr>
<td>VitaminWater®</td>
<td>8 per bottle</td>
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</tbody>
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**Themed Coffee Breaks Beverage Options**

- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Assorted Tazo® Teas
- Milk 2 Go® (200 mL) 2%, Chocolate
- Soft Drinks (Pepsi®, Diet Pepsi®, Ginger Ale®, 7 Up® and Brisk Iced Tea®)
- Bottled Tropicana® Fruit or Vegetable Juice (300 mL)
- Assorted Flavours
- San Pellegrino® Sparkling Mineral Water (250 mL)
- Bottled Water (500 mL)
- Infused Water
- Energy Drinks
- BioSteel®
- VitaminWater®
Groups fewer than 20 people are subject to a surcharge of $5 per attendee. Prices below are per person.

WORKING LUNCHES

Sandwich Bar
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
(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)
(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
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
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
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)
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)

Add a third entrée to lunch for $6 per person

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)

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)
With Crackers and House-Made Fruit Preserves 9
Build Your Own Poutine Station (GF) 12
Crispy Fries, St-Albert's Cheese, Sliced Scallions, Rich Chicken Gravy

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

**Asian Lunch Buffet**
- 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**
- Traditional Greek Salad (V) (GF)
- Dolmades (V) (GF)
- Tzatziki (V) (GF)
- Greek Style Potato Salad (V) (GF)
- Grilled Lemon and Herb-Marinated 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**
- 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 a 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**
- 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) 550 (serves 35-40 people)
Cabernet Jus, Horseradish and Mustards, Sea Salt, Kimchi, Yorkshire Pudding

Slow Roasted Mustard Rubbed Strip Loin of Canadian Beef (GF) 500 (serves 35-40 people)
Cabernet Jus, Horseradish and Mustards, Sea Salt, Kimchi, Yorkshire Pudding

Roasted Whole CAB Top Round of Beef (GF) 450 (serves 35-40 people)
Cabernet Jus, Horseradish and Mustards, Sea Salt, Kimchi, Yorkshire Pudding

Apple Tarragon and Mustard Rubbed Roast Chicken (GF) 20 each
Tarragon Cider Gravy

Roasted Vegetables and Potatoes (V) (GF) 8 per person

Chinatown Style Pulled BBQ Pork 12 per person
Hoisin and Scallion Sauce, Sambal Oelek, Pickled Vegetables, Steamed Bun

Taco Bar 22 per person
Flour and Corn Tortillas, Pulled Chili Beef, Baja Fish, Refried Beans, Pico de Gallo, Sour Cream, Guacamole, Simple Slaw

BUFFET ENHANCEMENTS

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.

SALADS

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 Nut and Seed Granola, Apple Cider Vinaigrette

Baby Kale, Roast Butternut Squash (V) (GF) 17
Goats’ Feta Crumble, Balsamic Glaze, Toasted Pumpkin Seeds

Vine-Ripened Tomato and Buffalo Mozzarella Stack (V) (GF) 17
Basil Pesto, Balsamic Gel, Micro Basil

MAIN COURSES

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

Grilled Moroccan Spiced Chicken Thighs (GF) 42
Warm Quinoa, Apricot and Spinach Pilaf, Spiced Chicken Gravy

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

Braised Angus Beef Short Rib (GF) 50
Yukon Gold and Garlic Purée, Confit Cippolini Onions, Garden Peas, Juniper Jus

Grilled 6 oz. Angus Beef Tenderloin (GF) 50
Parsnip Purée, Caramelized Onion, Potato Pave, Cabernet Jus

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

Crispy Arancini (V) 43
Caponata, Pumpkin Seed Pesto, Parmesan

DESSERT

Coconut Panna Cotta (V) 14
Fresh Mango, Berries, Butter Crumble

Mille-Feuille of Berries (V) 14
Vanilla Mousseline, Fresh Cream, Berries

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

Chocolate Cheesecake (V) 14
Raspberry Salsa, Brown Butter Streusel

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

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

Chef Recommends:
Add your company logo to any dessert plate for an additional $4 per guest. Minimum 72 hours’ notice.
### CREATE YOUR OWN

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

Each additional salad $4 per person.

### HOT DINNER BUFFET

**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 Ballotti, 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.**

### 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)**
- **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**

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## 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

**Domestic Cheese Platter (V)**

- With Appropriate Accompaniments

**House-Made and Artisan Charcuterie Platte**

- Grassy Mustard, Cornichons, House Pickles, Grilled Bread

**Antipasto Platter**

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

**Mezze Bar (V)**

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

**Japanese Sushi**

- 60 per dozen

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

**Custom-Designed and Carved Ice Sculptures**

- Market price
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 Remoulade, 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, Rillette of Confit Leg, Orange Curd, Preserved Apple and Baby Mizuna Salad, Apple Balsamic Gastrique
### Served Reception Suggestions

**Minimum order of 2 dozen per item.**

#### HOT HORS D’OEUVRES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salt Clay Baked Potatoes, Paprika and Lime Sour Cream (V) (GF)</td>
<td>55</td>
</tr>
<tr>
<td>Thai Chicken Spring Rolls, Nuoc Cham</td>
<td></td>
</tr>
<tr>
<td>Vegetable Samosas, Date and Tamarind Chutney (V)</td>
<td></td>
</tr>
<tr>
<td>New England Style Crab Cakes, Creole Remoulade</td>
<td></td>
</tr>
<tr>
<td>Mini Beef Tacos, Avocado Cream</td>
<td></td>
</tr>
<tr>
<td>Spiced Sausage Rolls, Smoky Tomato Ketchup</td>
<td></td>
</tr>
<tr>
<td>Spinach and Feta Empanadas, Tomato Chutney</td>
<td></td>
</tr>
<tr>
<td>Penang Style Shrimp Spring Rolls, Lime and Chili Dip</td>
<td></td>
</tr>
<tr>
<td>Crispy Shrimp and Scallion Purses, Sweet Chili</td>
<td></td>
</tr>
<tr>
<td>Mini Beef Sliders, Aged Cheddar, SOCO Secret Sauce, Brioche Bun</td>
<td></td>
</tr>
<tr>
<td>Mini Gruyère Grilled Cheese, Tomato Soup (V)</td>
<td></td>
</tr>
<tr>
<td>Wild Mushroom and Feta Arancini (V)</td>
<td></td>
</tr>
</tbody>
</table>

#### COLD HORS D’OEUVRES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Salmon and Dill Cream Cheese Rolled Crepe</td>
<td>55</td>
</tr>
<tr>
<td>Misty Apple Cider, Smoked Cheddar, Chorizo and Persimmon (GF)</td>
<td></td>
</tr>
<tr>
<td>Surface-Smoked Duck Breast, Brioche Crostini, Mostarda</td>
<td></td>
</tr>
<tr>
<td>Tomato, Confit Onion and Olive Crostini, Crumbled Feta (V)</td>
<td></td>
</tr>
<tr>
<td>Mini Caesar Salad Cups, Candy Bacon, Grana Padano, Pasteurized Egg Yolk and Garlic Emulsion</td>
<td></td>
</tr>
<tr>
<td>Coconut-Marinated Shrimp, Onion and Tomato Salad (GF)</td>
<td></td>
</tr>
<tr>
<td>Albacore Tuna Poke, Sesame Cone, Dressed Radish</td>
<td></td>
</tr>
<tr>
<td>Chicken and Apple Salad Tartlets</td>
<td></td>
</tr>
<tr>
<td>Mini East Coast Lobster Rolls</td>
<td></td>
</tr>
<tr>
<td>Laos Vegan Salad Rolls, Chili Tamarind Dip (V) (GF)</td>
<td></td>
</tr>
<tr>
<td>Burrata and Mango Salad, Almond Praline, Balsamic Gel, Micro Basil (V)</td>
<td></td>
</tr>
</tbody>
</table>

### Dinner (continued)

#### MAIN COURSES

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oven-Roasted Organic Chicken Breast (GF)</td>
<td>42</td>
</tr>
<tr>
<td>Corn and Goat Cheese Roesti, Roast Vegetables, Spiced Chicken Jus</td>
<td></td>
</tr>
<tr>
<td>Truffled Mushroom and Boursin Stuffed Organic Chicken Breast (GF)</td>
<td>45</td>
</tr>
<tr>
<td>Caramelized Onion and Potato Pave, Celeriac Puree, Roast Vegetables, Chicken Jus</td>
<td></td>
</tr>
<tr>
<td>Baked Atlantic Salmon Oscar Style (GF)</td>
<td>45</td>
</tr>
<tr>
<td>Asparagus and Fennel Salad, Dressed New Potatoes, Tarragon Vin Blanc</td>
<td></td>
</tr>
<tr>
<td>24-Hour Braised Angus Short Rib (GF)</td>
<td>50</td>
</tr>
<tr>
<td>Yukon Gold Puree, Confit Cipollini Onions, Garlic and Peas, Juniper Jus</td>
<td></td>
</tr>
<tr>
<td>Grilled 7 oz. Angus Tenderloin and Jumbo Shrimp (GF)</td>
<td>55</td>
</tr>
<tr>
<td>Carrot Puree, Caramelized Onion and Potato Pave, Roast Vegetables, Cabernet Jus</td>
<td></td>
</tr>
<tr>
<td>Herb and Garlic Crusted Lamb Sirloin (GF)</td>
<td>47</td>
</tr>
<tr>
<td>Wilted Spinach, Parsleyine Potatoes, Roast Pepper and Tomato Stew, Spiced Lamb Jus</td>
<td></td>
</tr>
</tbody>
</table>

#### VEGETARIAN

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veggie Chickpea and Beet Sausage (V) (GF)</td>
<td>43</td>
</tr>
<tr>
<td>Stewed Lentils, Quinoa Pilaf</td>
<td></td>
</tr>
<tr>
<td>Baked Corn and Yucca Tart (V) (GF)</td>
<td>43</td>
</tr>
<tr>
<td>Tomato Coulis, Roast Vegetables, Arugula Salad</td>
<td></td>
</tr>
<tr>
<td>Grilled Cauliflower Steak, Lentil Du Puy (V) (GF)</td>
<td>43</td>
</tr>
<tr>
<td>Coconut Curry Sauce, Snow Pea Tendril Salad</td>
<td></td>
</tr>
</tbody>
</table>

#### DINNER DESSERT OPTIONS (CHOOSE ONE)

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Molten Chocolate Cake (V)</td>
<td>14</td>
</tr>
<tr>
<td>Raspberry Sorbet, Dulce de Leche, Honeycomb</td>
<td></td>
</tr>
<tr>
<td>Roasted Rhubarb Apple Tart (V)</td>
<td>14</td>
</tr>
<tr>
<td>Vanilla Ice Cream, Salted Caramel Sauce</td>
<td></td>
</tr>
<tr>
<td>Tiramisu in a Rock Glass (V) (GF)</td>
<td>14</td>
</tr>
<tr>
<td>Fresh Mascarpone Cream, Coffee, Flourless Dark Chocolate Sponge</td>
<td></td>
</tr>
<tr>
<td>Chocolate Tart (V)</td>
<td>14</td>
</tr>
<tr>
<td>Passion Fruit Sorbet, Cocoa Crumble, Mandarin Yuzu Gel</td>
<td></td>
</tr>
<tr>
<td>Delta Whisky Caramel Signature Cake (V)</td>
<td>14</td>
</tr>
<tr>
<td>Caramel Spread, Mocha Ice Cream, Honeycomb</td>
<td></td>
</tr>
<tr>
<td>Maple Crème Brûlée (V)</td>
<td>14</td>
</tr>
<tr>
<td>Chocolate Feuilletine, Fresh Berries</td>
<td></td>
</tr>
<tr>
<td>Lemon Yuzu Brûlée Tart (V)</td>
<td>14</td>
</tr>
<tr>
<td>Crème Fraîche, Strawberry Ice Cream</td>
<td></td>
</tr>
<tr>
<td>Vanilla Raspberry Bavarois (V)</td>
<td>14</td>
</tr>
<tr>
<td>Fresh Raspberries, Passion Fruit, Marshmallows, Pistachio Crèmeux</td>
<td></td>
</tr>
<tr>
<td>Double Chocolate Mousse Verrine (V)</td>
<td>14</td>
</tr>
<tr>
<td>Raspberry Gel, Fresh Berries and Shortbread Cookie</td>
<td></td>
</tr>
</tbody>
</table>

#### CHEF RECOMMENDATIONS (CHOOSE ONE)

Finish the Meal with House-Made Chocolates, Truffles or Macaroons     | 4 per person |
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 Crudité (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  
Add Alaskan King Crab  
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)  
Candied Bacon Bits (GF)  
Pulled Peking Duck (GF)  
Chorizo Crumble (GF)  
Mini Cubano Sandwiches  
4 per person  
2 per person  
5 per person  
4 per person  
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.

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Quantity</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mustard Roasted CAB Prime Rib (GF)</strong></td>
<td>Cabernet Jus, Horseradish and Mustard, Sea Salt and Kimchi, Yorkshire Pudding</td>
<td>550 (serves 35-40 people)</td>
<td>$500</td>
</tr>
<tr>
<td><strong>Slow Roasted Mustard Rubbed Strip Loin of Canadian Beef (GF)</strong></td>
<td>Cabernet Jus, Horseradish and Mustard, Sea Salt and Kimchi, Yorkshire Pudding</td>
<td>500 (serves 35-40 people)</td>
<td>$450</td>
</tr>
<tr>
<td><strong>Roast Whole Cab Top Round of Beef</strong></td>
<td>Cabernet Jus, Horseradish and Mustard, Sea Salt and Kimchi, Yorkshire Puddings</td>
<td>450 (serves 35-40 people)</td>
<td>$350</td>
</tr>
<tr>
<td><strong>Apple Tarragon and Mustard Rubbed Roast Chicken (GF)</strong></td>
<td>Tarragon Cider Gravy</td>
<td>20 each</td>
<td>$200</td>
</tr>
<tr>
<td><strong>Roast Vegetables &amp; Potatoes (V) (GF)</strong></td>
<td></td>
<td>8 per person</td>
<td>$80</td>
</tr>
<tr>
<td><strong>Chinatown Style Pulled BBQ Pork</strong></td>
<td>Hoisin and Scallion Sauce, Sambal Oelek, Pickled Vegetables, Steamed Bun</td>
<td>12 per person</td>
<td>$120</td>
</tr>
<tr>
<td><strong>Taco Bar</strong></td>
<td>Flour and Corn Tortillas, Pulled Chili Beef, Baja Fish, Refried Beans, Pico de Gallo, Fresh Guacamole, Sour Cream, Mexican Slaw</td>
<td>22 per person</td>
<td>$220</td>
</tr>
<tr>
<td><strong>Slider Burger Bar</strong></td>
<td>An Assortment of Mini Prime Beef, Wild Salmon and Buttermilk Fried Chicken Burgers, Brioche Buns, Assorted Condiments</td>
<td>22 per person (minimum 15 people)</td>
<td>$220</td>
</tr>
<tr>
<td><strong>Oyster Bar (GF)</strong></td>
<td>Live Shucked Oysters, Hot Sauce, Lemon, Mignonette, Yuzu Cloud</td>
<td>60 per dozen (minimum 6 dozen)</td>
<td>$600</td>
</tr>
<tr>
<td><strong>Indian Street Chaat Station (V) (all gf except samosa)</strong></td>
<td>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</td>
<td>22 per person</td>
<td>$220</td>
</tr>
<tr>
<td><strong>Warm Noodle Bowl</strong></td>
<td>Fresh Egg Noodles, Rice Noodles (GF), Chicken Wontons, Rich Chicken Broth (GF) Assorted Vegetables (GF), Meats (GF), Sauces, Scallions (GF), Crispy Shallots</td>
<td>22 per person</td>
<td>$220</td>
</tr>
<tr>
<td><strong>Cold Dressed Noodle Bar</strong></td>
<td>Egg, Rice and Yam Noodles (GF), Topped with Peking Duck (GF), Shrimps or Marinated Tofu (GF), Vegetables (GF), Assorted Dressings, Toppings</td>
<td>22 per person</td>
<td>$220</td>
</tr>
</tbody>
</table>

### Dessert Action Stations

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Flamed Bananas Foster (minimum 30 people) (Live Station) (V) (GF)</strong></td>
<td>Vanilla Ice Cream, Caramel Sauce, Cherry Compote, Whipped Cream, Candied Walnuts</td>
<td>14 per person</td>
</tr>
<tr>
<td><strong>Virtual Nitro Ice Cream Sundae Station (Live Station) (minimum 30 People)</strong></td>
<td>Instant Ice Cream Made with Liquid Nitrogen Served with a Selection of Accompaniments</td>
<td>15 per person</td>
</tr>
<tr>
<td><strong>Cronut and Apple Fritters (Live Station)</strong></td>
<td>Assorted Ice Cream, Sauces and Toppings</td>
<td>14 per person</td>
</tr>
<tr>
<td><strong>S’mores Station (Live Station)</strong></td>
<td>Assorted Marshmallow, Graham Crackers and Chocolates</td>
<td>14 per person</td>
</tr>
<tr>
<td><strong>Truffles, Macaroons, French Pastries</strong></td>
<td></td>
<td>10 per person</td>
</tr>
</tbody>
</table>

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

Host Bar

HOUSE BAR RAIL
LIQUORS
Vodka
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

CIDER
Strongbow Original 9

SOFT DRINKS

PREMIUM BAR RAIL
LIQUORS
Vodka
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

LIQUEURS
Frangelico, Baileys, Grand Marnier 11

CIDER
Strongbow Original 9

SOFT DRINKS

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

<table>
<thead>
<tr>
<th>LIQUORS</th>
<th>11</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vodka</td>
<td></td>
</tr>
<tr>
<td>White Rum</td>
<td></td>
</tr>
<tr>
<td>Gin</td>
<td></td>
</tr>
<tr>
<td>Rye Whisky</td>
<td></td>
</tr>
<tr>
<td>Scotch</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>WINE</th>
<th>12 per glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>House White</td>
<td></td>
</tr>
<tr>
<td>House Red</td>
<td></td>
</tr>
</tbody>
</table>

#### 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

<table>
<thead>
<tr>
<th>LIQUORS</th>
<th>15</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vodka</td>
<td></td>
</tr>
<tr>
<td>White Rum</td>
<td></td>
</tr>
<tr>
<td>Gin</td>
<td></td>
</tr>
<tr>
<td>Whisky</td>
<td></td>
</tr>
<tr>
<td>Tequila</td>
<td></td>
</tr>
<tr>
<td>Scotch</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>WINE</th>
<th>14 per glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Import White</td>
<td></td>
</tr>
<tr>
<td>House Import Red</td>
<td></td>
</tr>
</tbody>
</table>

#### 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 30 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.

ATTENTION 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: $93.17 plus tax
301-500 people: $123.38 plus tax
500+ people: $174.79 plus tax

Events without Dancing:
1-100 people: $29.56 plus tax
101-300 people: $61.69 plus tax
500+ people: $81.40 plus tax

Copyright Board Tariff No. 5 - RE:SOUND
Events with Dancing:
1-100 people: $18.51 plus tax
101-300 people: $50.52 plus tax
500+ people: $78.66 plus tax

Events without Dancing:
1-100 people: $9.25 plus tax
101-300 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 $15 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 use 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 décor 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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