Nourish Your Well-Being

At Westin, we believe that feeling good starts with getting the nourishment that is right for you. That’s why we aim to provide numerous options that contribute to your overall well-being.
BREAKFAST TABLE
All breakfast tables include:
- Chilled orange juice and cranberry juice, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments, sweet butter, fruit preserves and jams

Based on 60 minutes of continuous service

HEALTHIER ESSENTIALS
Seasonal sliced fresh fruit
Low fat greek yogurt parfait with honey, sundried fruits and nuts
Carrot and zucchini bread
Whole grain bagels with low fat and regular cream cheese
Freshly baked acorn creek garden farm's wild blueberry and bran muffins

SUNRISE
Seasons best sliced fruits and berries
Assorted bagels with low fat and regular cream cheese
Breakfast muffins
Freshly baked breakfast sandwiches on English muffins Variety - choose one:
- bacon & egg
- sausage & egg
- ham & cheese (with or without egg)
- spinach, feta, & tomato

*WESTIN CLASSIC (MINIMUM OF 15 PEOPLE)*
Seasons best sliced fruit and berries
Assorted miniature muffins
Selection of bagels with low fat and regular cream cheese
Farm fresh scrambled eggs with chives
Choose one of crisp smoked or peameal bacon
Choose one of sweet pork sausage or chicken apple sausage
Breakfast potatoes

ENHANCEMENTS
- fresh array of sliced fruit 6.50
- steel cut oatmeal with sundried fruit, walnuts, brown sugar and honey 8
- eggs benedict - soft poached eggs on a bed of wilted spinach, sweet paprika hinted hollandaise 10
- assorted cold cereals with whole, 2% and skim milk~per item 5
- selection of home baked breakfast pastries~per dozen 45
- assorted bagels with low fat and regular cream cheese~per dozen 42
- individual fruit yogurt~per item 4
- house created smoothies with a blend of mango, pineapple, orange and strawberry ~per guest 9
- traditional quiche lorraine or spinach, tomato and goat cheese quiche 9
- frittata - egg white, lean turkey and spinach folded with roasted pepper and asparagus 8
- open face breakfast sandwich with scrambled egg, roasted pesto, provolone and prosciutto on white panini 10

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**BREAKFAST TABLE**

**SUSTAINABLE APPROACH (MINIMUM OF 15 PEOPLE)**
Seasons best sliced fruit and berries
Crunch Nature Valley® granola with 2%, skim and Soy milk
Bran muffins, 7 grain or multigrain bread
Free range scrambled egg whites with Lanark County grown spinach, Temiskaming Ontario cheddar

OR

Orange and sunflower seed pancakes
Blueberry & banana, maple syrup

Atlantic smoked salmon, sliced juicy tomatoes, diced red onions, capers, cream cheese and mini bagels
Breakfast burrito station
Scrambled eggs, roasted peppers, onions, black beans, homemade chorizo, flour tortillas, salsa fresca, guacamole

*Additional fee of 5 per person for groups less than 15 guests (for groups with 10 or less attendees, see plated breakfast options) *Consuming raw or undercooked eggs, meat or seafood may increase your risk of foodborne illnesses. The Westin Prince, Toronto works with a large variety of foods created both internally and provided by outside suppliers. Hotel does make reasonable effort to ensure identified nut allergies are accommodated. Hotel however, does not have a nut-free kitchen, and makes no certifications that products have not been exposed to nuts or nut products.

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PLATED BREAKFAST
All breakfasts include freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments, chilled orange juice, bakery basket of pastries, individual seasonal fresh fruit, sweet butter, fruit preserves and jams

INDULGE
Reduced fat muffins and bagels
Home baked spinach, tomato, arugula and goat cheese Quiche with balsamic drizzle 27

CLASSIC
Farm fresh scrambled eggs with chives
Choice of pork sausage links, peameal bacon, apple chicken Sausage or veal sausage
Home made breakfast potatoes
Cured roma tomatoes 27

SUSTAINABLE
Cage free soft egg white scramble
All natural chicken breast, cured tomatoes, Tamiskaming, Ontario cheddar
Lanark county grown baby spinach 29

ENHANCEMENTS

• all natural muesli with organic granola, locally grown fruit and berries 8
low fat greek yogurt parfait with honey, sundried fruits and nuts 7
assorted cold cereals, skim, 2% and whole milk 5
array of hand cut seasons best fruit and berries 6.50
individual plain, low fat or fruit yogurt ~ per item 4
whole fresh fruit 3
bottled mineral water 4.50
bottled still water
Aquafina 4.50
Fiji 5
individual soft drinks
Pepsi products 4.50

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BRUNCH
Brunch includes chilled orange and cranberry juices, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas

Minimum of 30 guests

Based on 90 minutes of continuous service

LAZE AROUND
Fresh baked danish pastries, fruit muffins, flaky croissants
Selection of bagels with low fat and regular cream cheese

Farm fresh scrambled eggs with chives
Choose one of crispy smoked bacon or peameal bacon
Choose one of sweet pork or chicken apple sausages
Homemade rosemary and lemon infused potatoes

Seasonal mixed greens, grape tomatoes, cucumbers with Italian vinaigrette or creamy ranch dressing
Moroccan cous cous salad, sun dried cranberries, lemon, oregano and olive oil dressing

Choose two entrées from:
Caraway rubbed slow roasted pork loin, apple calvados glaze
Oregano rubbed chicken breast, mediterranean vegetable ragout with spicy harissa jus
Native sugar cured atlantic salmon, key lime emulsion
Tri colour tortellini, wilted spinach, sundried tomatoes

Seasons best herb basted vegetables
Freshly cut seasonal fruit

Choose three desserts from:
Lemon or mini fruit tart, apple cranberry strudel, cheesecake bites, sweet ricotta cannoli or traditional tiramisu

*Brunch items are for a minimum of 30 people* 48

ENHANCEMENTS

BREAKFAST INSPIRED
smoked salmon display, capers, sliced red onions, chopped tomato, cream cheese and mini bagels 12
farm fresh poached eggs benedict, hollandaise sauce 10
freshly prepared belgian waffles with whipped cream, mixed berry compote, whipped butter and warm quebec maple syrup 8
steel cut oatmeal, sundried fruit, walnuts, brown sugar and honey 8
low fat greek yogurt parfait with honey, sun dried fruits and nuts 7

LUNCH INSPIRED
Chef's kettle soup of the day 5
panzanella salad:
tuscan bread, juicy tomato, cucumber, olive, onion, basil and fresh mozzarella, red wine vinaigrette 4

replace an entrée with ricotta cheese and spinach rotolo, smoked tomato coulis, shaved parmesan 4
replace an entrée with slow oven roasted cornish hen, orange sauce 6

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CARVING STATIONS*

Cinnamon rubbed hickory smoked strip loin, meyer lemon herb aioli ~ serves 30 ~ each 375

Wellington county corn fed beef strip loin, sustainable approach ~ serves 30 ~ each 450

Maple and mustard basted boneless ham, balsamic apricot fig chutney ~serves 50~ each 300

ENTEES

replace an entrée with fresh sustainable catch of the day, vodka lime sauce 6

SWEET INSPIRATION

mango or cranberry or coconut cheesecake
raspberry mousse cake
traditional opera cake
(choose one to add to buffet) 4

BEVERAGES (Alcohol service after 11:00AM)

sparkling berry mimosa 6
traditional bloody mary 6
iced tea 4.50

* Culinary attendant fee of 25 per hour, per attendant will be applied with a minimum of four hours if adding omelette station or carving station. Consuming raw or undercooked eggs, meat or seafood may increase your risk of foodborne illnesses. Hotel Nut Allergy Policy — Westin Prince, Toronto works with a large variety of foods created both internally and provided by outside suppliers. Hotel does make reasonable effort to ensure identified nut allergies are accommodated. Hotel however, does not have a nut-free kitchen, and makes no certifications that products have not been exposed to nuts or nut products.

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MORNING
Breaks include freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments

All breaks are based on 30 continuous minutes of service

HEALTHY & INDISPENSABLE
- Organic fruit yogurts
- Ontario grown whole fruits
- Locally grown vegetables with dip
- Sustainable seasonal fruit fresca
- Fair trade/shade grown Starbucks® coffee and tea

RENEW
- Whole fresh fruit
- Make your own trail mix station: granola, dried apricot, dried cherries, walnuts, cranberries, pumpkin seeds, Chocolate chips, toasted pine nuts, toasted almond flakes
- Tyrrells® vegetable chips
- Renewal beverage (smoothie)

REBOOST
- Assorted biscotti
- Chocolate covered espresso beans shots
- Bottled Starbucks® frappucino

ENHANCEMENTS

- ham and gruyere cheese panini sticks on sourdough
- array of sliced seasonal fruit
- organic Kashi® bars
- assorted heart healthy granola bars
- home baked cookies, per dozen
- chocolate fudge brownies, per dozen
- Sustainable coffee loaves: oak ridge moraine apple lemon, nourse farm raspberry and lemon poppy ~each cake serves 10 ~ per cake
- Soothe
- Antioxidant rich blueberry and banana smoothies (pitcher - serves 8)
- Stress Reducer
- Assorted dried fruits and nuts
- Granola yogurt muesli with apples and berries
- freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas

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AFTERNOON
Breaks include freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments

All breaks are based on 30 continuous minutes of service

CITRUS
Key lime tarts and luscious lemon bars
Tropical sliced papaya, mango, orange and grapefruit segments
Chilled lemonade  18

CONSTANT CRAVINGS
Home baked cookies
Chocolate brownies
Pretzel crusted salted caramel brownies  15

STRUDEL CORNER
Prepared with locally grown fruit and delicately hand rolled sweet and savoury strudel.

Choose three from:
apple, strawberry, wild blueberry, rhubarb (seasonal), apple & cranberry, mixed vegetable & goat cheese and spinach & feta
~ minimum 20 guests required to order  19

ENHANCEMENTS

home baked cookies, per dozen  36
red velvet cupcakes ~ per dozen  48
tri-coloured corn tortilla chips, fresh salsa, guacamole, jalapeño peppers, sour cream  8
haagen Dazs® ice cream bars ~ per item  7
miss Vickie's® potato chips  4
Ontario's seasonal cheese with dried fruit  10
Body Balance
Freshly baked oat bran walnut muffin  5
bottled iced and green teas ~ per bottle  6
freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas  5.75
bottled still water
Aquaflina  4.50
Fiji  5
bottled Perrier® ~ per bottle  4.50
assorted bottled juices ~ per bottle  4.50
individual soft drinks (Pepsi) ~ per can  4.50

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AFTERNOON

ENHANCEMENTS
ALL DAY BREAKS
Breaks include freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments.

All breaks are based on 30 continuous minutes of service.

Minimum requirement of 10 guests

REVAMP
Raspberry infused lemonade
Freshly baked cookies
Individual bags of chips 16

UPLIFT
Orange, mango, cranberry smoothie
Smoked salmon, avocado, and chives on whole grain bread
Red and green apple wedges with honey yogurt dip
Whole skin-on almonds 22

RESPITE
Broccoli, tomato, and field crudites, roasted red pepper hummus
English style cucumber and herb cream cheese finger sandwiches
Oatmeal and raisin cookies 15

*Service anytime during the day
all day breaks require a minimum of 10 guests to order

ENHANCEMENTS

Assorted cannoli and macarons ~ per dozen 48
Locally grown crudites with dips 6
Bottled still water ~ per bottle
Aquafina 4.50
Fiji 5
Individual soft drinks (Pepsi) ~each 4.50

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ALL DAY BREAKS

have not been exposed to nuts or nut products.

ENHANCEMENTS

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CHILLED LUNCH TABLE

Lunch tables include freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments

Based on 60 continuous minutes of service

Minimum of 15 guests*

EXECUTIVE DELI
~Mixed baby field greens with blueberries, raisins, sliced apples, herb vinaigrette
~Israeli cous cous and roasted vegetables, tomato vinaigrette
~Fresh garden crudité and dip

What are you craving now? pick three from:
~ Shawarma chicken with pickled turnip garlic sauce and tabbouleh
~ Citrus poached shrimp and dill mayo in bianco roll
~ Bbq pulled pork, brioche roll
~ Vietnamese spicy beef sub with pickled carrot, tender cilantro, sliced jalapeños and avocado
~ Virginia ham, butter lettuce, tomato, gruyere cheese, grainy mustard aioli, on multigrain
~ Smoked turkey breast, lettuce, tomato, country style mustard, cranberry focaccia
~ Slow oven roasted juicy beef top sirloin, boursin crispy onions and horseradish spread served on french baguette
~ Grilled sustainable vegetable wrap with roasted red pepper hummus and kalamata olive spread, baby greens

Kettle chips

Miniature cheesecake and french pastries  43

ENHANCEMENTS

chef’s kettle soup of the day  5
roasted carrot and ginger soup with parsnip curls  5
Sustainable Antipasto - balsamic macerated roasted vegetables, cumin & garlic cured olives, marinated artichokes, pesto macerated fior di latte, cured tomatoes, sliced ficelle  12
gourmet pasta salad with herb basted roasted vegetables, balsamic vinaigrette  4
French and yellow bean with fire roasted cherry tomatoes, and citrus vinaigrette  5
warm potato salad with bacon and chives  4
assorted mini cupcakes  4
assorted mini fruit tarts and flans  4
assorted mini butter tarts  4
bottled mineral water ~ per bottle  4.50
Individual soft drinks (Pepsi) ~ each  4.50

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**BUILD YOUR OWN DELI**

Young field greens, buttermilk ranch dressing or sundried tomato vinaigrette

Oregano and lemon roasted potato salad, folded mustard and light sour cream

It's your choice - select any three (3) from:

- Slow roasted angus roast beef
- Honey basted black forest ham
- Lester's montreal smoked meat
- Applewood smoked turkey breast
- Herb roasted chicken and sweet corn salad
- White albacore tuna salad, italian parsley, lemon aioli
- Traditional egg salad

Ontario aged cheddar and gruyere cheese

Mayonnaise, dijon mustard, lettuce, tomato, sweet bermuda onions, kosher dill pickles

Artesian bread and rolls to include multigrain, olive, classic brioche and cranberry focaccia

Kettle chips

Selection of three (3) items from:

- Date square
- Lemon lover's bar
- Assorted Macaroon
- Brownies
- Chocolate swirl cheesecake
- Strawberry swirl cheesecake

**HEALTHIER AFFAIR**

Fire roasted tomato veloute with fresh basil

Build your own sustainable salad bar which includes locally grown: mixed greens, romaine, spinach, iceberg lettuces, avocado, peameal bacon, heirloom cherry tomato, hard boiled eggs, cucumber, blueberries, apple slaw, crumbled blue cheese, sundried cranberries, sunflower seeds, quinoa salad blend, champagne vinaigrette and balsamic vinaigrette

Char grilled sliced chicken breast

Maple glazed wild salmon

Artisanal bread station

Fresh berries with grand marnier sabayon

Assorted mini cheesecakes, ricotta cannoli and macaroons

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HOT LUNCH TABLE
Lunch tables include freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas

Based on 60 minutes of continuous service

*Hot lunch options are based on the day of the week
**Minimum of 20 guests required

MONDAY - ASIAN FUSION
Traditional pho, coriander, bean sprout, thai basil and rice noodles
Glass noodle salad (angel hair) with bok choy, mandarins, bamboo, chili soy and sesame vinaigrette
Mixed green salad, vinaigrette
Beef or Chicken stir-fry - black bean sauce
Vegetable stir-fry - light soy sauce, Chinese broccoli, sweet peppers, and napa cabbage
Jasmine rice

Fortune cookies
Fruit salad, lychee, mangos and mint
Mango mousse  45

ENHANCEMENTS

Upgrade with an additional entrée selection for Mediterranean, Comfort Food or South "Westin" BBQ, Mercato  5

mexican sodas ~mango, fruit punch, lime, grapefruit ~ per bottle  4.50

Bottled still water ~ per bottle
Aqualina 4.50
Fiji  5

Individual soft drinks (Pepsi) ~per can  4.50

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### HOT LUNCH TABLE

**TUESDAY - COMFORT FOOD**
- Classic tomato soup with croutons
- Creamy coleslaw with cilantro and lemon dressing

Select one entree:
~ Braised short ribs and cremini mushroom stew ("Bouriginonne")
~ Chicken in white wine mushroom veloute ("Coq au vin")
~ Catch of the day with citrus butter sauce

- Vegetable fricassee with mixed beans and mushrooms ("Ratatouille")

- Glazed baby carrots
- Whipped potatoes

Mini lemon meringue & apple crumble tarts $45

**WEDNESDAY - MEDITERRANEAN**
- Traditional fattoush salad with crisp romaine hearts, cucumber, tomato, peppers, crumbled feta, olives, lemon mint vinaigrette
- Hummus, baba ghanoush, toasted pita chips
- Hand rolled stuffed wine leaves, olives
- Mini vegetable samosa

Select one entrée:
~ Moroccan style lamb stew
~ Chicken kabobs with tzatziki sauce
~ Beef kabobs with tzatziki sauce
~ Chicken and chickpea tagine with apricots
~ Catch of the day with spinach, olives, and grilled lemon

Moroccan couscous with roasted vegetables
Assorted Baklava $45

### ENHANCEMENTS

- Traditional fattoush salad with crisp romaine hearts, cucumber, tomato, peppers, crumbled feta, olives, lemon mint vinaigrette
- Hummus, baba ghanoush, toasted pita chips
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Select one entrée:
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Moroccan couscous with roasted vegetables
Assorted Baklava $45

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The Westin Prince Toronto
900 York Mills Road . Toronto . Ontario M3B 3H2 . Canada . Phone: (416) 444-2511

HOT LUNCH TABLE

THURSDAY - MERCATO
Traditional minestrone, parmigiano reggiano
Grilled vegetarian flat breads
Panzanella salad with tuscan bread, juicy tomatoes, cucumbers, olives, onion, basil and mozzarella, red wine vinaigrette
Shaved fennel and orange salad with basil and red onions
Choice of: (select one)
Chicken cacciatore, traditionally braised chicken in plum tomato sauce
OR
Chicken piccatta with lemon
OR
Veal parmesan with tomato basil sauce
Tri colour zita a la putanesca (vegetarian)
Traditional tiramisu
Sicilian cannoli 45

FRIDAY - SOUTH "WESTIN" BBQ
Tossed garden salad, sliced cucumbers, tomato, garlic croutons, creamy ranch dressing and herb vinaigrette
Potato salad with scallions, cheddar cheese, and bacon bits on the side
Select one entree:
~ Jumbo beef foot long hotdog, baked beans on the side
~ Slow roasted Kansas City beef brisket, smokey barbeque sauce
~ Oklahoma style BBQ chicken breast
~ Jack Daniels BBQ pulled pork
~ Steamwhistle pilsner beef and vegetable chili
Grilled Portobello mushrooms
Brioche burger buns or hotdog buns (pending selection)
Cinnamon dusted churros with chocolate sauce
Fresh fruit skewers 45

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PLATED LUNCH

Plated lunches are 3 courses and include oven baked rustic bread and sweet butter, choice of one soup or salad, choice of one dessert, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments.

SOUPS AND SALADS—SELECT ONE

<table>
<thead>
<tr>
<th>Soups and Salads</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fire roasted tomato veloute</td>
<td></td>
</tr>
<tr>
<td>Wild mushroom cappuccino, thyme foam</td>
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<tr>
<td>Silky butternut squash, maple crème fraîche</td>
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<tr>
<td>Baby field greens with asparagus tips dressed with orange segments and sundried cranberries, herb vinaigrette</td>
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<tr>
<td>Iceberg lettuce salad with sliced, vine ripened tomatoes and creamy tarragon dressing</td>
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<tr>
<td>Traditional golden romaine hearts, grana padano toasted crostini, caesar dressing</td>
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<tr>
<td><strong>FLAT IRON STEAK COBB SALAD</strong></td>
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<tr>
<td>Grilled flat iron steak, juicy tomatoes, hard boiled eggs, baby green lettuce, avocado chimichurri</td>
<td>40</td>
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<tr>
<td><strong>GRILLED CHICKEN CAESAR SALAD</strong></td>
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<tr>
<td>Hearts of romaine, herb croutons, shaved parmesan, caesar dressing</td>
<td>38</td>
</tr>
<tr>
<td><strong>SEARED AHI TUNA NICOISE SALAD</strong></td>
<td></td>
</tr>
<tr>
<td>Golden potatoes, green beans, roasted peppers, hard boiled eggs, olives, mesclun mix, lemon basil emulsion</td>
<td>40</td>
</tr>
<tr>
<td><strong>OVERNIGHT BRAISED BEEF SHORT RIBS</strong></td>
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<tr>
<td>Truffle infused mashed potatoes, seasonal market vegetables, espresso red wine jus</td>
<td>48</td>
</tr>
<tr>
<td><strong>BUTTER CHICKEN</strong></td>
<td></td>
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<tr>
<td>Jasmine rice, Asian stir fry vegetables</td>
<td>42</td>
</tr>
</tbody>
</table>

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<table>
<thead>
<tr>
<th>PLATED LUNCH</th>
<th>ENHANCEMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHURRASCO MARINATED GRILLED SKIRT STEAK</td>
<td></td>
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<tr>
<td>Meyer lemon and paprika roasted potatoes, seasonal market vegetables, chimichurri and red wine jus</td>
<td>49</td>
</tr>
<tr>
<td><strong>RICOTTA CHEESE AND SPINACH ROTOLO</strong></td>
<td></td>
</tr>
<tr>
<td>Roasted tomato coulis, shaved parm, balsamic drizzle</td>
<td>41</td>
</tr>
<tr>
<td>ROAST SQUASH</td>
<td></td>
</tr>
<tr>
<td>Ratatouille roses, braised red cabbage, butter poached asparagus and yellow pepper coulis</td>
<td>41</td>
</tr>
<tr>
<td>NATIVE SUGAR CURED ATLANTIC SALMON</td>
<td></td>
</tr>
<tr>
<td>Dill and mustard basted baby potatoes, seasonal market vegetables, caper butter sauce and fennel pollen</td>
<td>46</td>
</tr>
<tr>
<td>SLOW OVEN ROASTED CORNISH HEN</td>
<td></td>
</tr>
<tr>
<td>Herb roasted fingerling potatoes, roasted vegetables, orange thyme sauce</td>
<td>48</td>
</tr>
<tr>
<td>QUEBEC MAPLE SYRUP BASTED PORK CHOP</td>
<td></td>
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<tr>
<td>Quinoa and thyme infused ratatouille, apple cranberry chutney</td>
<td>44</td>
</tr>
<tr>
<td>SUSTAINABLE CATCH OF THE DAY</td>
<td></td>
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<tr>
<td>Dill and mustard basted baby potatoes, seasonal vegetables, vodka lime sauce</td>
<td>47</td>
</tr>
<tr>
<td>DESSERT - SELECT ONE</td>
<td></td>
</tr>
<tr>
<td>Chocolate marble cheesecake, fresh fruit coulis</td>
<td></td>
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<tr>
<td>Tiramisu rustica, espresso anglais</td>
<td></td>
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<tr>
<td>Apple Blossom, caramel sauce</td>
<td></td>
</tr>
</tbody>
</table>

If offering two pre-selected entrées, the higher price prevails

Consuming raw or undercooked meat, poultry, fish, shellfish, or eggs may increase your risk of food-borne illnesses

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GRAB AND GO
All grab and go lunch boxes include disposable utensils, individual mixed baby field greens salad, potato chips, 1 piece of whole fruit and a Coca Cola® soft drink

SANDWICH SELECTIONS
Select three fillings:
- Slow roasted black angus roast beef & balderson's aged cheddar on baguette
- Honey basted black forest ham & springbank Swiss emmenthal on bianco bun
- Lester's montreal smoked meat on brioche
- Applewood smoked turkey breast on cranberry focaccia
- Traditional egg salad on multi-grain panini

Select one dessert:
- Date square
- Lemon lover’s bar
- Jumbo chocolate chip cookie
- Double fudge brownie

ENHANCEMENTS
- granola bars ~per item 4
- vegetable crudités ~per item 6
- grapes or fresh berries 6
- Soft drinks ~ Pepsi products 4.50
- bottled sparkling or still water ~per bottle 4.50
- Fiji water 5
- bottled juice 4.50

Consuming raw or undercooked meat, poultry, fish, shellfish, or eggs may increase your risk of food-borne illnesses
RECEPTION TABLE
Based on 90 minutes of continuous service

SUSHI STATION
Nigiri sushi and sashimi which includes yellowtail, salmon, eel, shrimp and sole
California, spicy tuna, crab, salmon and vegetable rolls
Soy sauce, pickled ginger and wasabi
~based on five pieces per person ~
minimum 15 people required  25

MIDDLE EASTERN MEZZA DISPLAY
Hummus, baba ganoush, lebene, hand rolled stuffed grape leaves
House marinated olives and pepperoncini, pita crisps and flat breads  12

DOMESTIC CHEESE DISPLAY
Ontario cheddar, aged provolone, smoked gouda, havarti
Crackers and lavash  10

ARTISAN CHEESE DISPLAY
Variety of Ontario’s Bruce County Farmhouse and imported cheese, garnished with fresh and dried fruits, water crackers, lavash and ficelle  14

RAW BAR
Three poached shrimps, three atlantic oyster on the half shell, three pei mussels
Horseradish tomato sauce, lemon, tabasco and mignonette lemons  24

ENHANCEMENTS
baked brie in puff pastry
Dried fruit and nuts with golden orchard’s blossom honey, grapes, strawberry and crispy ficelle ~serves 25 ~ per order  190

vegetable crudités, crisp raw vegetables, blue cheese and ranch dips  8

gourmet open faced sandwiches~smoked turkey and havarti cheese, smoked salmon and caper cruda, ham and kalamata olive, gherkin salsa, roasted beef and horseradish cream, small pickles, grainy mustard, artisanal breads ~ per dz  72

Assorted Finger Sandwiches ~ per dz  60
poutine corner
Make your own with crispy fries, cheese curds, tomatoes, green onions and beef gravy  15

Italian pastry display
Tiramisu, sweet ricotta cannoli, assorted biscotti, chocolate covered espresso beans and almonds  13
dead by chocolate
Chocolate mousse, chocolate crème brûlée, chocolate cannoli, chocolate cupcake, chocolate sponge cake layered with ganache and chocolate dipped strawberries ~ based on 4 pieces per person ~ minimum 25 guests required  20

Chocolate crème brûlée in demitasse cup  6

All pricing is per person unless otherwise noted. prices are exclusive of 12% service charge and 3.5% administrative fee, and applicable taxes.
<table>
<thead>
<tr>
<th>RECEPTION TABLE</th>
<th>ENHANCEMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ANTIPASTO</strong></td>
<td>chocolate dipped marshmallow lollipops 4</td>
</tr>
<tr>
<td>Balsamic roasted vegetables, cumin and garlic cured olives, marinated grilled</td>
<td>chocolate dipped strawberries ~ per dz 54</td>
</tr>
<tr>
<td>artichokes, balsamic macerated buffalo mozzarella, sundried tomatoes, genoa</td>
<td></td>
</tr>
<tr>
<td>salami, cappricola, prosciutto, herb focaccia, home baked ficelle</td>
<td></td>
</tr>
<tr>
<td>17</td>
<td></td>
</tr>
<tr>
<td><strong>CHOCOLATE FOUNTAIN</strong></td>
<td></td>
</tr>
<tr>
<td>Sustainable melon, juicy pineapple, strawberries, marshmallows, sea salted</td>
<td></td>
</tr>
<tr>
<td>pretzels, rice krispie® treats, pound cake, bananas, white and milk chocolate</td>
<td></td>
</tr>
<tr>
<td>~minimum 100  25</td>
<td></td>
</tr>
</tbody>
</table>

Consuming raw or undercooked eggs, meat or seafood may increase your risk of foodborne illnesses

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All pricing is per person unless otherwise noted. Prices are exclusive of 12% service charge and 3.5% administrative fee, and applicable taxes.
COLD CANAPÉS
Minimum 3 dozen per selection
Priced per dozen

Guests choice of stationary or butler passed

- Smoked chicken and spicy mango cruda on pesto crostini  $54
- Prosciutto and fig skewer with feta  $54
- California rolls or avocado maki rolls  $54
- Buffalo mozzarella with tomato basil on olive bruschetta  $54
- Vegetarian vietnamese rice roll, sweet chili dipping sauce  $54

Smoked salmon, ginger and scallion marinade, tortilla tuille  $54
Peking duck moo-soo crepe  $60
Sushi rolls - spicy tuna, spicy salmon, tempura shrimp, futomaki  $60
Nigiri - tuna, salmon, yellowtail, shrimp, sole  $72

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HOT CANAPÉS
Minimum 3 dozen per selection
Priced per dozen
Guests choice of stationary or butler passed

- Tandoori chicken skewers, cilantro chutney 54
- Wild mushroom tourtiere, gorgonzola 54
- Korean kalbi beef on skewer 54
- Nova Scotia scallop and bacon 54
- Vegetarian spring rolls, plum orange glaze 54
- Vegetarian samosa with curry aioli 54
- Chicken or vegetables potstickers 54
- Mini mac n' cheese bites 54
- Crispy vegetables wonton 54

Consuming raw or undercooked eggs, meat or seafood may increase your risk of foodborne illnesses

ENHANCEMENTS

- crab cake, wilted spinach, chipotle mayo 60
- mini lamb kebabs, tzatziki sauce 60
- hokkaido shrimp 54
- BBQ duck wraps, hoisin sauce 54
- baby lamb chop, harissa aioli 72
- soup shooters ~ each 3

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STATIONS
FROM THE WOK
Stir fried beef and broccoli with glazed onions, tender bamboo shoots, baby corn, oyster sauce
Stir fried chicken tossed with oriental vegetables, water chestnuts and scallions, orange sauce
Sweet chili and plum sauce
Sticky rice, egg rolls, fortune cookies  20

SLIDER AND FRIES
Open faced sliders served on soft brioche, assorted cheese shavings and vegetarian gravy
Select two:
Alaskan crabmeat, chipotle mayo
Juicy beef with caramelized onions, kalamata aioli drizzle
Lean turkey slider, cranberry mango mojo
Salmon slider, caper aioli
Select one:
Classic french fries, garlic fries or sweet potato fries  22

PASTA STATION
Select two:
penne or farfalle
fresh made ziti or cheese ravioli
Select two:
Marinara, Rose, Alfredo,
Putanesca, Bolognese, Primavera
Shaved parm
Herb focaccia  24

ENHANCEMENTS
salmon filet carving station -
Aromatic spice infused tandoori salmon, fried dough, mint raita
~serves 25 ~ 300
herb marinated turkey carving station -
Cranberry mojo, brioche rolls
~serves 25 ~ 275
slow roasted beef rib eye carving station
Horseradish cream, grain mustard, pan au jus, brioche rolls
~serves 40 ~ 400
quebec maple and mustard basted boneless ham
Balsamic apricot fig chutney and brioche rolls
~serves 50 ~ 350
Atlantic clam chowder made to order - bursting with fresh atlantic littleneck sea clams, potato, onion, leeks, celery, carrots, dairy cream and butter, salt pork, sea salt and spices, oyster crackers  16
Nova Scotia lobster ravioli ~ two pieces per person  7
new brunswick crab meat, poblano chili and manchego cheese quesadilla ~ one per person  7
cumin and cilantro marinated beef fajitas, tossed with peppers, onions, and tomatoes ~ one per person  6

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## STATIONS

### POTATO BAR
Select two:
- Yukon gold mash or sweet potato mash or fresh hand cut fries

Toppings to include:
- Mushroom sauté, caramelized onions, crisp bacon, roasted asparagus, scallions, wasabi peas, sour cream, gorgonzola, parmesan and cheddar cheese and vegetarian gravy  19

### DIM SUM STATION
- Pork dumplings
- Vegetable pot stickers
- Shrimp shu mai
- Chicken wonton
- Vegetarian wonton

Soy ginger dipping sauce, sweet chilli garlic sauce, plum sauce ~
based on 5 pieces per person    25

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**Chef Attendant Fee required for Carving Stations (Salmon, Turkey, Beef & Ham) at $140.00 each plus HST Consuming raw or undercooked eggs, meat or seafood may increase your risk of foodbourne illnesses**
DINNER TABLE
Dinner tables includes freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments

Based on maximum 90 minutes of continuous service

THAT’S AMORE
Display of assorted rolls
Panzanella salad, tuscan bread salad with juicy tomatoes, cucumbers, olives, onion, basil, mozzarella and red wine vinaigrette
Caesar salad, focaccia croutons, shaved reggiano cheese
Veal or chicken breast, parmigiana
Pan seared catch of the day, tomato and fennel ragout, virgin olive oil
Tri coloured ziti a la putanesca
Balsamic glazed grilled vegetables, crushed red pepper, shaved parmesan cheese
Tiramisu, Sicilian cannoli, biscotti  
minimum 20 guests required

ENHANCEMENTS
white bean salad, fresh sage and thyme  
antipasto display
Dried and cured meats, roasted vegetables, marinated olives and charred peppers, freshly baked herb focaccia
char grilled 10 oz new york sirloin steak
sliced sirloin of beef, marsala and mushroom ragout
medley of atlantic shrimps, scallops, mussels and calamari in saffron broth
rigatoni with sicilian sausage, baby spinach and tomato cream
roasted red pepper infused mashed potatoes
sustainable poached Nova Scotia lobster, drawn butter ~1.5 pound per person

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DINNER TABLE

O’CANADA

Atlantic clam chowder, oyster crackers
Farmers salad - a blend of spinach, cranberries, crispy smoked bacon, shaved celery and creamy ranch dressing
Green bean feta and red pepper salad, spiced black olives, basil and lemon vinaigrette
Quebec maple basted chicken breast dressed with pan jus
Sustainable catch of the day, vegetable succotash
Canadian braised beef short ribs, espresso red wine jus
Steamed baby potatoes with parsley
Butter basted tender vegetable medley
Freshly baked cheddar corn bread with sweet butter

Select any three:
Chocolate mousse shooters, crème brulee, limencello mousse, apple studel, mini cheesecake
Seasonal sliced fresh fruit

minimum 30 guests required

SOMETHING SPECIAL

Beefsteak tomato caprese salad, aged balsamic vinegar and extra virgin olive oil
Haricot vert, bell peppers and citrus segments, raspberry vinaigrette
Mixed baby greens, cucumber and carrot curls, lemon thyme vinaigrette

Herb roasted chicken breast served with edamame, roasted tomato coulis
Ontario leg of lamb with swiss chard and feta cheese, rosemary pan jus
Native cured bay of fundy salmon, kafir lime sauce
Artichoke, sundried tomatoes, wild mushroom and spinach tossed in fresh pasta, roasted garlic
Steamed tender vegetables, extra virgin olive oil
Roasted baby yukon gold potatoes with garlic, lemon and oregano

Selection of pies, tarts, miniature European pastries, baklava, custard tarts and sliced fruit

minimum 30 guests required

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ENHANCEMENTS

Sustainable poached nova scotia lobster, drawn butter ~1.5 pound per person
Delicately hand rolled spinach and ricotta rotolo

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PLATED DINNER
Plated dinners are 4 courses and include Westin bread basket, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments

SOUP - SELECT ONE
Wild mushroom bisque, thyme cream
Silky butternut squash soup, maple crème fraîche
Fire roasted tomato veloute, fresh basil
Roasted red pepper bisque, fresh herbs

SALADS - SELECT ONE
Baby field greens and asparagus tips dressed with orange segments and sundried cranberries, herb vinaigrette
Beet and roasted butternut squash salad, crumbled goat cheese, tarragon cider vinaigrette
Heritage greens with blueberries, raisins, sliced apples, lemon herb dressing
Traditional golden romaine hearts, grana padano toasted crostini, caesar dressing

FONTINA AND CHORIZO STUFFED CHICKEN BREAST
Green garlic, yellow and red tomato mojo, oregano basted fingerling potatoes, farmers market vegetables, sage au jus 66

NATIVE SUGAR CURED ATLANTIC SALMON FILLET
Dill and mustard basted baby potatoes, seasonal market vegetables 68

ENHANCEMENTS
chipotle infused chicken corn chowder 3

north atlantic clam chowder, oyster crackers 4
cyramy nova scotia lobster bisque, cognac cream 5
Caprese salad with Fiore di latte 5
baby greens blend with roasted shiitake mushrooms, asparagus, thai sesame dressing 3
organic greens salad with smoked salmon, quinoa 5
Kalamansi tart 2

flourless chocolate torte, maple anglaise 2
grand marnier white and dark chocolate volcano 3

khalua marscapone chocolate tower 2
warm lava cake, raspberry coulis 3
Crème brûlée - choose one from espresso, mango-cardamom OR Madagascar vanilla served with fresh berries 3

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PLATED DINNER

AAA CANADIAN RUBBED BEEF TENDERLOIN
Caramelized onion & potato gratin, roasted baby vegetables, merlot scented au jus 76

AGED RIB EYE OF BEEF
Horseradish infused potato mash, seasonal baby vegetable, tarragon bordelaise sauce, tomato basil relish 69

DUO GRILLED FILET OF BEEF AND ROSEMARY TRUSSED SHRIMP
Roasted garlic mash potatoes, farmers market vegetables, tarragon bordelaise sauce, tomato basil relish 80

DUO OF BEEF AND MADEIRA CHICKEN
Beef tenderloin with madeira sauce and pan seared chicken breast, wild mushroom sauce, roasted fingerling potatoes, seasonal vegetable 73

⅓ RICOTTA CHEESE AND SPINACH ROTOLO
Roasted tomato coulis, shaved parm, balsamic drizzle 64

ESPRESSO BRAISED BEEF SHORT RIBS
White truffle oil infused mashed potatoes, seasonal market vegetables, espresso chianti jus 68

SLOW OVEN ROASTED CORNISH HEN
Herb roasted potatoes, roasted vegetables, orange thyme sauce 65

GRILLED MAHI MAHI
Roasted potatoes, tomato and grilled corn salsa, ginger infused tequila lime sauce 61

*SUSTAINABLE CATCH OF THE DAY
Dill and mustard basted baby potatoes, butter poached vegetables, vodka lime sauce 65

DESSERT - SELECT ONE:
Apple cranberry strudel, vanilla bean infused cream

Ice wine and maple cheesecake

Tiramisu rustica, espresso anglaise

Milk chocolate pyramid

Home style crème brulee

If offering two pre-selected entrées, the higher price prevails

Additional fee for guarantees less than 35 ~per guest 5

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We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions.

PLATED DINNER

ENHANCEMENTS

All pricing is per person unless otherwise noted. Prices are exclusive of 12% service charge and 3.5% administrative fee, and applicable taxes.
HOST
Host bar prices are per drink. All drinks come with appropriate garnish.

HOUSE BRANDS
Vodka: Absolut
Gin: Tanqueray
Rum: Bacardi Superior
Tequila: Jose Cuervo Gold
Scotch: Dewar’s White Label
Bourbon: Maker’s Mark
Whiskey: Canadian Club 8

PREMIUM BRANDS
Vodka: Tito’s Handmade Vodka
Gin: Bombay Sapphire
Rum: Bacardi Superior
Tequila: Cazadores Blanco
Scotch: Johnnie Walker Black Label
Bourbon: Jack Daniel’s
Blended Whiskey: Crown Royal 9.50

COGNAC
Hennessey v.s 12
Hennessey v.s.o.p. 18

IMPORTED BEER
Stella Artois
Heineken
Corona 7.25

DOMESTIC BEER
Alexander Keiths
Coors Light
Labatt Blue
Blue Light 6.25

ENHANCEMENTS
fruit punch ~per gal 64
wine punch made with two bottles of house wine ~per gal 100
liquor punch made with 20oz of liquor ~per gal 130
martini bar
Traditional gin and vodka and contemporary to include cosmopolitan and green apple ~ per drink 12
ice vodka luge ~priced to order

All pricing is per drink unless otherwise noted. Prices are exclusive of 12% service charge and 3.5% administrative fee, and applicable taxes.
## Micro Brews
Steam Whistle 6.25

## Wine
- House wine chardonnay, Peller Estates
- House wine cabernet/merlot, Peller Estates
  ~per glass 8

## Liqueurs
- Baileys Irish Cream
- Kahlua
- Grand Marnier 9

## Martinis
- Traditional gin and vodka, contemporary cosmopolitan and green apple 12

## Other Beverages
- Soft drinks ~per glass 4
- Fruit juice ~per glass 4
- Water ~per bottle 4.50

If host bar consumption is less then 400 a charge of 35 per hour ~minimum of 4 hours ~will apply for each bartender, plus 13% hst

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All pricing is per drink unless otherwise noted. Prices are exclusive of 12% service charge and 3.5% administrative fee, and applicable taxes.
CASH
Cash bar prices are per drink, all drinks come with appropriate garnish and are inclusive of tax and service charge

Minimum revenue required*

HOUSE BRANDS
Vodka: Absolut
Gin: Tanqueray
Rum: Bacardi Superior
Tequila: Jose Cuervo Gold
Scotch: Dewar's White Label
Bourbon: Maker's Mark
Whiskey: Canadian Club 10.50

PREMIUM BRANDS
Vodka: Tito's Handmade Vodka
Gin: Bombay Sapphire
Rum: Bacardi Superior
Tequila: Cazadores Blanco
Scotch: Johnnie Walker Black Label
Bourbon: Jack Daniel's
Blended Whiskey: Crown Royal 12.50

COGNAC
Hennessey V.S. 15.75
Hennessey V.S.O.P. 23.50

IMPORTED BEER
Stella Artois
Heineken
Corona 9.50

*All pricing is per drink unless otherwise noted. Prices are inclusive of 12% service charge and 3.5% administrative fee, and applicable taxes
DOMESTIC BEER
Alexander Keiths
Labatt Blue
Coors Light
Blue Light 8.25

MICRO BREW
Steam Whistle 8.25

LIQUEURS
Baileys Irish Cream
Kahlua
Grand Marnier 11.75

WINE
House wine chardonnay, Peller Estates
House wine cabernet/merlot, Peller Estates—per glass 10.50

MARTINIS
Traditional gin and vodka, contemporary
cosmopolitan and green apple 15.75

OTHER BEVERAGES
Soft drinks—per gl 5.25
Fruit juice—per gl 5.25
Mineral water—per gl 5.75

*If cash bar consumption is less then 400, a charge of 35 per hour—minimum of 4 hours—will apply for each bartender, plus hst. a charge of 35 per hour—minimum of 4 hours—will also apply for each ticketseller, plus 13% hst
SPECIALTY BAR

Revive with an artisanal elixir from our Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

VODKA BAR
Belvedere, Grey Goose ~ per drink 10.75

ENHANCEMENTS

vodka ice luge—priced to order

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Prices are per drink unless otherwise noted. Prices are exclusive of 12% service charge and 3.5% administrative fee, and applicable taxes.
WINE
Revive with an artisanal elixir from our Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

- Chardonnay, Peller Estates Family Series, VQA, Canada 40
- Sauvignon Blanc, Trius, VQA, Canada 50
- Riesling, Cave Springs, VQA, Canada 48
- Pinot Grigio, Giorgio & Gianni, Italy 40
- Chardonnay, Woodbridge, Robert Mondavi, USA 50
- Chardonnay, Canyon Road, USA 41
- Pinot Grigio, Copper Moon, Canada 40
- Sauvignon Blanc, Santa Carolina, Chile 41

SPARKLING WINES
- Fiol Prosecco, Italia 46
- La Marca Prosecco 54
- Pinot Grigio Sparkler, Peller Estate French Cross 40

CHAMPAGNE
- Moet & Chandon, Brut, France 150
- Veuve Clicquot Ponsardin, Brut, France 170

ROSE WINE
- White Zinfandel, Beringer, USA 40

A more extensive wine list is available upon request.
HOLIDAY - PACKAGE INFO.
WESTIN HOLIDAY PARTIES
Celebrate the joys of the season in one of our beautiful function rooms.

Our 2019 Holiday Season Package includes the following:

MAKE IT A NIGHT WITH US, OUR 2019 HOLIDAY RATES ARE:

Monday - Thursday $159.00 per night + applicable taxes & fees
Friday - Sunday $139.00 per night + applicable taxes & fees

1 nights accommodation gift certificate

Holiday themed menus

Floor length white linen

Mirrors & tea lights per table
HOLIDAY - PLATED LUNCH

FESTIVE PLATED LUNCHEON
Plated lunches are 3 courses and include a Westin bread basket, freshly brewed Starbucks regular and decaffeinated coffee, assorted Tazo teas

BEGINNINGS - SELECT ONE
Mixed baby field greens salad, English cucumbers, cherry tomatoes, Tuscan olive, chianti vinegar
Traditional golden romaine hearts, grana padano, toasted crostini, Caesar dressing
Beet and roasted butternut squash salad, crumbled goat cheese, blood orange vinaigrette
Wild mushroom & chestnut bisque
Silky butternut squash soup, maple crème fraîche
Tomato gin bisque with basil foam

ENTREE - SELECT ONE

SLOW ROASTED HERBED TURKEY BREAST
Whipped yukon gold potatoes, cranberry triple sec relish and pan gravy, french beans, brussel sprout leaves, honey glazed baby carrots  56

GRILLED ATLANTIC SALMON
Black olive and caper sauce, steamed new potatoes, baby vegetables  57

6 OZ AAA ALBERTA BEEF TENDERLOIN STEAK
Caramelized onion potato gratin, seasonal vegetables, crushed peppercorn  62

ENHANCEMENTS
Upgraded beginnings; substitute course with one of the following:
Roma tomato and avocado Caprese with buffalo mozzarella, micro greens, extra virgin olive oil and aged balsamic  3
Seedlings, grilled asparagus spears, sundried tomato and artichoke salsa, herb vinaigrette  3
Creamy nova scotia lobster bisque, cognac cream  3
Cognac scented nova scotia lobster bisque, dome crust  5
North atlantic clam chowder, oyster crackers  4
Potato leek soup with roasted garlic croutons  3

Upgrade desserts ; substitute course with one of the following:
Chocolate coffee cream panna cotta, fruit garnish  3
Double chocolate charlotte  3
Chocolate candy cane creme brulee  3

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<table>
<thead>
<tr>
<th>HOLIDAY - PLATED LUNCH</th>
<th>ENHANCEMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>SOUS VIDE ROASTED CHICKEN</td>
<td>Artichoke, cremini mushrooms, grape tomato, edemame, squash puree</td>
</tr>
<tr>
<td>ORGANIC RAINBOW TROUT</td>
<td>Forked yam, maple glazed carrots, compound butter</td>
</tr>
<tr>
<td>AGED PRIME RIB OF BEEF</td>
<td>Horseradish mash, roasted heirloom carrots, cipollini, pan dripping</td>
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<tr>
<td>V VEGETARIAN PEPPERS</td>
<td>Stuffed with quinoa, mushrooms, zucchini and eggplant served on a bed of heirloom roasted tomato coulis</td>
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<tr>
<td>DESSERT - SELECT ONE</td>
<td>Warm apple cranberry strudel, vanilla bean infused cream</td>
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<td>gf Flourless chocolate torte, maple anglaise</td>
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<tr>
<td></td>
<td>Cranberry brioche bread pudding with traditional crème anglaise</td>
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<tr>
<td></td>
<td>Caramel apple cinnamon cheesecake</td>
</tr>
</tbody>
</table>

Additional fee for guarantees less than 20 - per person 5
HOLIDAY - LUNCH TABLE

LUNCH TABLE
Lunch tables include freshly brewed Starbucks regular and decaffeinated coffee, assorted Tazo teas and condiments

Based on maximum 90 minutes of continuous service

Minimum 35 guests required

FESTIVE DELIGHT
Mixed organic greens, spiral vegetables, cranberry focaccia croutons, herb vinaigrette

Traditional Caesar salad, crispy croutons, creamy dressing, shaved parmesan

Fusilli pasta salad with roasted vegetables and balsamic dressing

SELECT ANY TWO ENTREES
Herb roasted tom turkey with traditional sage stuffing and pan gravy

Quebec maple rubbed pork loin, caramelized apples and calvados glaze

Slow oven roasted sliced top sirloin of beef, herb jus

Pan seared Atlantic salmon filet, caper beurre blanc

Grilled breast of chicken, Hunter’s sauce

SERVED WITH
Sustainable roasted harvest vegetables, tarragon butter

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HOLIDAY - LUNCH TABLE

Penne pasta with a roasted tomato coulis

SWEET ENDING TO INCLUDE:

Pastry Chef's signature warm bread pudding with vanilla anglaise, cranberry apple strudel, traditional shortbreads, selections of French pastries, sliced fresh fruit  60
**HOLIDAY - RECEPTION**

**PACKAGE RECEPTION**

Select two:

- Field green crudités, crisp tender raw vegetables, blue cheese and ranch dips

- Middle eastern mezza display, hummus, baba ghanoush, tabbouleh, lebene, hand rolled stuffed vine leaves, assorted olives, toasted pita chips

- Domestic cheese display, ontario cheddar, aged provolone, smoked gouda, havarti, crackers and lavash crackers

  - minimum 25 guests ~maximum 70 guests  
  - 20

**COLD CANAPES**

Minimum 3 dozen per selection

- Caprese Skewer - per dz 54

- Wild mushroom & goat cheese bruschetta - per dz 54

- Tuna (sashimi grade) on soft taco - per dz 60

- Caramelized red cabbage and brie tartlet - per dz 54

- Fig & prosciutto skewers with feta & balsamic - per dz 54

- Antipasto on polenta - per dz 54

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**ENHANCEMENTS**

- Antipasto platter, fresh sliced prosciutto di-parma, spicy sopressatta, caprese salad with balsamic, grilled and marinated zucchini, roasted red peppers, marinated mushrooms, shaved grana padano cheese, smoked provolone, fresh figs, clementines - per person 17

- Smoked salmon, ginger and scallion marinade, phyllo tuille - per dz 60

- Mini lamb kebabs, tzatziki sauce - per dz 60

- Chicken lollypop, black bean sauce - per dz 54

- Crab cake, crispy pickles, chipotle mayo - per dz 60

**DESSERT DISPLAY**

Selection of four:

- Assorted individual holiday pies and cakes

- Hot Christmas pudding with rum eggnog sauce

- Classic yule log

- Pumpkin cake

- Apple cinnamon cake

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HOLIDAY - RECEPTION

HOT CANAPES
Minimum 3 dozen per selection
Teriyaki glazed chicken skewer - per dz 54

✈ Crispy vegetarian wonton, sweet chili sauce - per dz 54
Salmon wellington, hollandaise - per dz 54
✈ Vegetable samosa with mint yogurt - per dz 54
Chicken empanada, chimichurri sauce - per dz 54
Deep fried short rib ravioli, marinara sauce - per dz 54
✈ Lentil and corn croquette - per dz 54

CARVING STATIONS, CHEF ATTENDED**

HERB MARINATED WHOLE TURKEY*
cranberry mojo and brioche rolls ~ serves 25 325

SALMON FILET
Aromatic spices infused tandoori salmon with fried dough, mint raita ~ serves 25 - 2 sides 350

SLOW ROASTED PRIME RIBEYE OF BEEF*
Horseradish cream, grain mustard, pan au jus and yorkshire pudding ~ serves 40 500

HONEY MUSTARD HAM
Honey & mustard basted boneless ham ~ serves 50 350

FOOD BARS

POTATO BAR
SELECT TWO: Yukon gold mash, sweet potato mash
OR fresh hand cut fries

TOPPINGS TO INCLUDE:
mushroom sauté, caramelized onions, crisp bacon, roasted asparagus, scallions, wasabi peas, sour cream, gorgonzola, parmesan and cheddar cheese & vegetarian gravy* 24

ENHANCEMENTS

Carrot cake
Apple cranberry strudel
Caramelized pecan chocolate tart
Freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas 25

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HOLIDAY - RECEPTION

SLIDER BAR
SELECT TWO:

Caribbean spice rubbed pulled jerk chicken

Traditional BBQ pulled pork

Spicy beef slider

TOPPINGS TO INCLUDE:
chopped onion, cilantro, lime wedges, pineapple & mango salsa,
creamy coleslaw, caramelized onions

Spicy potato wedges  22

*Chef attendant fee of 140 per station required Consuming raw or undercooked eggs, meat or seafood may increase your risk of foodborne illnesses
HOLIDAY - PLATED DINNER

Plated dinners are 4 courses and include Westin bread basket, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas

Minimum of 35 guests*

FESTIVE DINNER

SOUP - SELECT ONE

Creamy roasted broccoli soup with toasted croutons
Wild mushroom & chestnut bisque
Silky butternut squash soup, cinnamon crème fraîche
Sweet potato and leek bisque, vanilla crème fraîche
Roasted carrot & ginger soup, parsnip curls
Beet & red cabbage borscht, sour cream swirl

ENHANCEMENTS

UPGRADED SOUP ~ substitute course with one of the following:

Roma tomato and avocado Caprese with buffalo mozzarella, micro greens, extra virgin olive oil and aged balsamic 2

Seedlings, grilled asparagus spears, sundried tomato and artichoke salsa, herb vinaigrette 2

Creamy nova scotia lobster bisque, cognac cream 2
Cognac scented nova scotia lobster bisque, dome crust 4
North atlantic clam chowder, oyster crackers 3
Potato leek soup with roasted garlic croutons 2

UPGRADED SALAD ~ substitute course with one of the following:

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HOLIDAY - PLATED DINNER

SALAD - SELECT ONE
Candy beet salad, watercress, honey yogurt & poppy seed dressing
Baby field greens with sliced green apples and sundried cranberries, citrus vinaigrette
Frisée and spinach salad with roasted pears and crumbled blue cheese, port wine vinaigrette
Traditional golden romaine hearts, grana padano, toasted crostini, caesar dressing
Mixed organic greens, spiral vegetables, cranberry focaccia croutons, herb vinaigrette

ENTREE - SELECT ONE
SLOW BRAISED BEEF SHORT RIBS
Garlic mashed potatoes, festive vegetables, pan jus 72
PAN SEARED RAINBOW TROUT
Forked yams, beets, rapini, maple honey glaze 71
STUFFED CHICKEN BREAST
with spinach and goat cheese, baby red potatoes, seasonal vegetable medley, herb jus 70
7 OZ AAA ALBERTA BEEF TENDERLOIN
horseradish mash, market vegetables, madagascar peppercorn sauce 85
AGED RIB EYE OF BEEF
mini double baked potato with aged cheddar & chives, festive vegetables, pan au jus 76
GRILLED ATLANTIC SALMON
arugula, basil & citrus pesto, steamed new red potatoes, baby vegetables 70
TRIO OF MINI STUFFED PEPPERS
with wild rice medley & roasted vegetables, served on butternut squash coulis 68
PAN SEARED BLACK COD
butter poached fingerling potatoes, harvest heirloom vegetables, pernod butter sauce 74

ENHANCEMENTS

Arugula lettuce, shaved apple and fennel slaw served on a bed of herb polenta cake, crumbled goat cheese, lime vinaigrette 4
Boston bibb, belgian endive, watercress salad with brie, pear vinaigrette 2
Antipasto cocktail with grilled artichokes, sundried tomatoes, haricot vert and marinated mozzarella dumplings, balsamic glaze drizzle, stirred with prosciutto cheese stick 11
Pineapple carpaccio, ricotta cheese with poached gulf shrimps, saffron oil emulsion, micro greens, shaved crispy fennel slaw 10

UPGRADED ENTREE
Two jumbo herb marinated shrimp 8

UPGRADED DESSERT ~ substitute course with one of the following:
Lemon meringue spike tart 3
Dark chocolate pyramid with ganache 3
Dessert trio, pick (1) from each section:
~section 1: creme brulee or coconut lime panna cotta
~section 2: mini apple crumble, mini lemon meringue, chocolate dip strawberry or key lime tart
~section 3: cannoli, mini caramel chocolate tart, mini tiramisu, or mini cheesecake
5
### HOLIDAY - PLATED DINNER

**SLOW ROASTED HERB TURKEY BREAST**  
traditional stuffing, late harvest vegetables, mashed potatoes, festive pan jus  69

**LEEK AND MUSHROOM AGNOLOTTI**  
roasted tomato sauce, shaved parm, balsamic drizzle, market vegetables  68

### DESSERT - SELECT ONE

- Traditional carrot cake, cream cheese frosting
- Raspberry charlotte
- Caramel apple cinnamon cheesecake
- Double chocolate truffle cake
- Raspberry lime terrine

Additional fee for guarantees less than 35 ~ 5 per guest
HOLIDAY - DINNER TABLE

DINNER TABLE
Dinner tables includes freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments

Based on maximum 90 minutes of continuous service
Minimum 45 guests required.

FESTIVE DELIGHT
Traditional golden romaine hearts, grana padano, toasted croutons, Caesar dressing

Baby Field Greens with sliced green apples and sundried cranberries, citrus vinaigrette

Fusilli pasta salad with roasted vegetables and balsamic dressing

Grilled antipasto platter

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HOLIDAY - DINNER TABLE

SELECT ANY THREE ENTREES:
- Herb roasted Tom turkey with traditional sage stuffing and pan gravy
- Quebec maple rubbed pork loin, caramelized apples and calvados glaze
- Slow braised beef short ribs, pan jus
- Atlantic salmon, arugula, basil & citrus pesto
- Leek and mushroom agnolotti, roasted tomato sauce, shaved parmesan
- Roasted harvest vegetables, tarragon butter
- Herb roasted mini red potatoes

SWEET ENDINGS TO INCLUDE
- Pastry Chef's signature warm bread pudding with vanilla anglaise, mini peppermint chocolate mousse shooters, red velvet cupcakes, butter pecan tarts, assorted Christmas shortbreads, individual mini crème caramel, sliced fresh fruit

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HOLIDAY - BAR
HOST BAR
Host bar prices are per drink before 12% service, 3.5% administrative fee 13% hst. All drinks come with appropriate garnish

HOUSE BRANDS
Vodka: Absolut
Gin: Tanqueray
Rum: Bacardi Superior
Tequila: Jose Cuervo Gold
Scotch: Dewar's White Label
Bourbon: Maker's Mark
Whiskey: Canadian Club 8

PREMIUM BRANDS
Vodka: Tito's Handmade Vodka
Gin: Bombay Sapphire
Rum: Bacardi Superior
Tequila: Cazadores Blanco
Scotch: Johnnie Walker Black Label
Bourbon: Jack Daniel's
Blended Whiskey: Crown Royal 9.50

COGNAC
Hennessey v.s 12
Hennessey v.s.o.p. 18

WINE
House wine chardonnay, Peller Estates
House wine cabernet/merlot, Peller Estates
~ per glass
8

IMPORTED BEER
Stella Artois
Heineken
Corona 7.25

ENHANCEMENTS
fruit punch ~ serves 25 ~per gal 64

All pricing is per person unless otherwise noted, prices are exclusive of 12% service charge and 3.5% administrative fee, and applicable taxes.
<table>
<thead>
<tr>
<th>Category</th>
<th>Items</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>DOMESTIC BEER</strong></td>
<td>Alexander Keiths</td>
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<tr>
<td></td>
<td>Coors Light</td>
<td></td>
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<tr>
<td></td>
<td>Labatt Blue</td>
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<td></td>
<td>Blue Light</td>
<td>6.25</td>
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<tr>
<td><strong>MICRO BREWS</strong></td>
<td>Steam Whistle</td>
<td>6.25</td>
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<tr>
<td><strong>LIQUEURS</strong></td>
<td>Baileys Irish Cream</td>
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<tr>
<td></td>
<td>Kahlua</td>
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<tr>
<td></td>
<td>Grand Marnier</td>
<td>9</td>
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<tr>
<td><strong>MARTINI</strong></td>
<td>Traditional gin and vodka, contemporary</td>
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<tr>
<td></td>
<td>cosmopolitan and green apple</td>
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<tr>
<td><strong>OTHER BEVERAGES</strong></td>
<td>Soft drinks ~ per gl 4</td>
<td>4</td>
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<tr>
<td></td>
<td>Fruit juice ~ per gl 4</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td>Water ~ per gl 4.50</td>
<td>4.50</td>
</tr>
</tbody>
</table>

If host bar consumption is less than 400, a charge of 35 per hour ~ minimum of 4 hours ~ will apply for each bartender, plus 13% hst.

**CASH BAR**
Cash bar prices are per drink and include 12% Service Charge, Administrative Fee of 3.5% and 13% hst. All drinks come with appropriate garnish.

**HOUSE BRANDS**
- Vodka: Absolut
- Gin: Tanqueray
- Rum: Bacardi Superior
- Tequila: Jose Cuervo Gold
- Scotch: Dewar’s White Label
- Bourbon: Maker’s Mark
- Whiskey: Canadian Club 10.50

**PREMIUM BRANDS**
- Vodka: Tito’s Handmade Vodka
- Gin: Bombay Sapphire
- Rum: Bacardi Superior
- Tequila: Cazadores Blanco
- Scotch: Johnnie Walker Black Label
- Bourbon: Jack Daniel’s
- Blended Whiskey: Crown Royal 12.50

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HOLIDAY - BAR

COGNAC
Hennessey v.s 15.75
Hennessey v.s.o.p. 23.50

WINE
House wine chardonnay, Peller Estates
House wine cabernet/merlot, Peller Estates
~ per glass
10.50

IMPORTED BEER
Stella Artois
Heineken
Corona 9.50

DOMESTIC BEER
Alexander Keiths
Labatt Blue
Coors Light
Blue Light 8.25

MICRO BREW
Steam whistle 8.25

LIQUEURS
Baileys irish cream
Kahlua
Grand marnier 11.75

MARTINI
Traditional gin and vodka, contemporary
cosmopolitan and green apple 15.75

OTHER BEVERAGES
Soft drinks ~ per gl 5.25
Fruit juice ~ per gl 5.25
Mineral water ~ per gl 5.75

If cash bar consumption is less than 400, a charge of
35 per hour ~minimum 4 hours~ will apply for each bartender and
cashier, plus 13% hst

WINES

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HOLIDAY - BAR

WHITE
Chardonnay, Peller Estates Family Series, VQA, Canada 40
Riesling, Cave Springs, VQA, Canada 48
Pinot Grigio, Giorgio & Gianni, Italy 40
Chardonnay, Woodbridge, Robert Mondavi, USA 50
Pinot Grigio, Copper Moon, Canada 40
Sauvignon Blanc, Santa Carolina, Chile 41

RED
Cabernet/Merlot, Peller Estates, Family Series, VQA, Canada 40
Merlot, Woodbridge, Robert Mondavi, USA 55
Shiraz, Kingston Estates, Australia 56
La Vielle Ferme, Cotes du Ventoux, France 40
Cabernet, Canyon Road, USA 41
Merlot, Santa Carolina, Chile 41

SPARKLING WINES
Fiol Prosecco, Italia 46
La Marca Prosecco 54
Pinot Grigio Sparkler, Peller Estate French Cross 40

CHAMPAGNE
Moet & Chandon, Brut, France 150
Veuve Clicquot Ponsardin, Brut, France 170

ROSE WINE
White Zinfandel, Beringer, USA 40

A more extensive wine list is available upon request.

ENHANCEMENTS

All pricing is per person unless otherwise noted. Prices are exclusive of 12% service charge and 3.5% administrative fee, and applicable taxes.
Our trusted and talented Chefs provide an enriching and unique culinarian experience for any occasion. With a culture built around wellness, each Westin Chef has thoughtfully curated these menus to ensure our guests leave feeling better than when they arrived.

EXECUTIVE CHEF CHRIS CANHAM
Chris is a seasoned professional with over 25 years’ experience in the culinary field. He has worked throughout Ontario as Executive Chef with a number of well-known Hotels and most recently as Executive Chef at Bellagio Boutique Event Venue by Peter & Paul’s.

Chris is part of the Trillium Chefs Canada, winner of the Professional Chef’s Association Achievement Award. He has competed at the Culinary Olympics in 2016 in Germany, the World Culinary Cup Expo-Gast 2002, 2006 where he personally won a silver medal and was part of the team that won 5 gold medals, 9 silver and 3 bronze medals. He has also participated with the US World Master Chefs team in Budapest Hungary for the grand opening of Symbol Restaurant and Entertainment Complex in 2008. He has appeared on several occasions on Daytime Toronto and will soon be featured on the Food Stylist for Convert Affairs TV show that debuts on USA network in June 2018.