



2025 Catering Menu

In knowing one of the hallmarks of a successful event is the food and beverage selection, our team has worked diligently to raise the bar with exciting new offerings. Local Ontario flavour and original recipes serve as the basis for our diverse range of items created in-house, including fine pastry and an assortment of house cured sausages and charcuterie.



At the MTCC, we are proud to be a 100km Foods partner. We source approximately 65% of our ingredients from local farms and suppliers and 100% of our wine and beer. Our team is dedicated to increasing local sourcing every year to support Canadian businesses and showcase the best Ontario has to offer.

We look forward to working with you as you plan your event, and as always we are happy to customize your menu to suit your needs.

For your reference, our Catering Menu Guidelines have been included in this document to supplement our menu information.

CATERING MENU GUIDELINES

EXCLUSIVITY

The Metro Toronto Convention Centre (MTCC) retains the exclusive right to provide, control and retain all food and beverage services throughout the facility for events.

All food and beverage items must be supplied and prepared by the MTCC Food & Beverage Department.

No food and/or beverage will be permitted to be brought into or removed from the MTCC's facility by the licensee or any of the licensee's guests or invitees without the written approval of the Food & Beverage Department. This includes any "food sponsorship" and/or "food vendors" within the premises.

Sample food or beverage products may be distributed within an exhibit area with written authorization. Please contact the Catering department for further information.

MENUS

A knowledgeable catering representative will assist you in selecting the proper menu items and arrangements to ensure a successful event. Menu selections and other details pertinent to your event are required to be submitted at least six (6) weeks prior to the first function date. At this time, the set minimum food and beverage spend must be met. Current menus are available on MTCC's website at www.mtccc.com/food-beverage.

All menus & pricing are valid up to March 31, 2026. Below any of the minimums outlined in this package, a catering surcharge will apply.

PRICES

Prices provided on our menus are net of 18% administrative charge and 13% Harmonized Sales Tax (HST). An administrative charge (18%) is added to your invoice for this catered event/function (or comparable service). 6.65% of the total amount of this charge is used to defray the cost of house expenses and will be maintained by the MTCC. 11.35% of the total amount of this administrative charge is distributed to employees providing the service including servers, bartenders and porters. Prices are subject to change without notice. Guaranteed prices will be confirmed sixty (60) days prior to the event.

A surcharge of 15% applies to all menu items for functions scheduled on statutory holidays.

AVAILABILITY

In the event an order, item or items are not reasonably or readily obtainable on the open market or appears inferior to the quality standards, MTCC shall have the right to make substitutions.

GUEST GUARANTEES

A guaranteed number of attendees and/or quantities of food is required for all functions.

Please submit to your Catering Manager:

- Preliminary number of guests four (4) weeks prior to the first function date.
- Minimum number of guests guaranteed no less than three (3) weeks prior to the first function date. If the number of guests guarantee are not received by this time, MTCC reserves the right to charge based on the preliminary numbers.
- A final number of guests guaranteed no less than two (2) weeks prior to the first function date. Reductions or cancellations are subject to full charges after this date.

OVERSET

MTCC does not provide for overset, over and above the guaranteed number of guests. The guaranteed number of guests or actual number of guests served (whichever is greater) will be charged.

FOOD ALLERGIES AND DIETARY RESTRICTIONS

In the event that any of the guests in the Licensee's group have food allergies or dietary restrictions, Licensees are responsible to inform Licensor of the names of the guests and the nature of their allergies or dietary restrictions so that the necessary precautions can be taken when preparing their food. The Licensor requires an initial allergy & dietary list three (3) weeks prior to the function date. Final allergy & dietary list with the guarantee are required two (2) weeks prior to the function date. Upon request, Licensor undertakes to provide full information regarding the ingredients of any food served to your group.

The Licensor's Catering will confirm the quantity of alternate meals required based on your dietary list. The Licensor will deduct this amount from the guarantee to determine the number of regular meals required. If at the time of service the number of alternate meals exceeds the number on the dietary list, additional meals will be charged at \$40.00 for lunch and \$60.00 for dinner.

COMMUNITY OUTREACH

The MTCC team is passionate about sustainability and fighting hunger in the local community. To help those in need and reduce food waste, our Centre operates a food donation program that provides healthy food to local charities. These local charities include the Toronto District School Board's (TDSB) student nutrition program. The TDSB student nutrition program provides healthy, nutritious food to Toronto students who may not have access to healthy food at home due to circumstances beyond their control. To date, our facility has donated over 340,000 meals to food rescue organizations in Toronto.

Please contact your Catering Manager to learn more about our food donation program.

EVENT TIMELINES

Understanding that program timelines vary, outlined below are service time parameters based on a 1 to 1.5 hour reception followed by a served meal. It is assumed that meal service would begin within 45 minutes of reception end time.

Service times are based on:

Breakfast	2 hours, starting at 6:00am
Lunch	2 hours
Dinner	3 hours

Timelines falling outside of these parameters will be subject to labour charges.

Should a function start or end time deviate from the pre-approved timeline, additional labour charges will apply.

ALCOHOLIC BEVERAGE SERVICE

MTCC is dedicated to ensuring a positive experience for our clients and guests. MTCC offers a complete selection of beverages to complement your function. Please note that alcoholic beverages and services are regulated by the Alcohol and Gaming Commission of Ontario (AGCO) and MTCC. The Licensee is responsible for the administration of these regulations.

- Hours of Operation: 9:00 a.m. to 1:00 a.m.;
- Alcohol is permitted in licensed areas only. Alcohol is not permitted on escalators or in elevators;
- A maximum of 2 alcohol drinks (single pour per drink) will be served to each patron at any one time;
- We reserve the right to limit the quantity of drinks sold;
- Drink ticket sales close 30 minutes prior to bar closing;
- MTCC and contract security guards will be required. Your Catering Manager will provide the necessary ratios;
- For ordering of non-list items, please speak with your Catering Manager.

CHINA OR SUSTAINABLE RECYCLABLE SERVICE

In our continued determination to further our green efforts, sustainable recyclable ware will be used for all meal services (except plated services).

Additional charges will apply to any exhibit hall functions approved by the MTCC to switch to china service.

LINEN SERVICE

MTCC provides in house white linen for all hot meal functions. Fees will apply for specialty linens or linens required for meetings. Your Catering Manager can offer suggestions for your consideration and quote corresponding fees.

CANCELLATIONS

Any function cancelled within two (2) weeks of the function date, will incur 100% of the estimated charges. Please note, for any customized menu or specialty products/items, a longer window of cancellation may apply. This is determined on an event basis.

PAYMENT & DEPOSITS

Pre-payment of the FULL ESTIMATED CHARGES is required two (2) weeks prior to the first function date. Any further balance or additional charges incurred will be due one (1) week prior to the first function date. Payment may be made in cash, certified cheque or wire transfer. For additions, a major credit card may be required as guarantee of payment of any replenishment or new orders requested during the event, pending arrangements with our Credit Department. Event pre-payments of less than \$10,000.00 can be processed by credit card.

RETAIL FOOD SERVICES

The availability of MTCC Retail Food Services will depend on the size and scope of catering menus and services being offered to attendees, the total number of attendees each day, the desired hours of service and the service opportunity potential.

If Retail Food Services is approved by the building, minimum daily revenue requirements will apply to all programs. These minimums are determined based on the details above.

Food trucks are not permitted in the building.

Please contact your Catering Manager to discuss your Retail Food requests further.

SERVICE AREAS

We approach each event with care and consideration in the area it is being serviced. Your Catering Manager will act as your consultant to provide and recommend the appropriate service areas for your event. Your Catering Manager may recommend additional service areas that may be necessary to successfully execute a function in your unique space. Together, we will create a floorplan that best reflects the required size and locations for food services, as well as retail food outlet areas. The cost of draping associated with these areas is the responsibility of the Licensee.

Working together, all service areas will be indicated on your floorplan for final building approval. At this time, any additional requirements or fees will be communicated to the Event Organizer i.e. any draping for service areas. All preliminary food and beverage floorplans with service areas indicated are due six (6) weeks prior to first function date for building approval. Final food and beverage floorplans are due three (3) weeks prior to first function date.

AUDIO VISUAL AND PRODUCTION

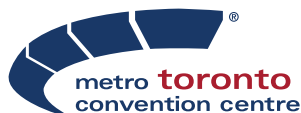
- When overhead work is being done, the area is considered a construction zone and hard hats, high visibility vest and safety shoes are required.
- Floor supported drape lines must be sand bagged.
- All service corridors, guest and food service entrances and exits are to remain clear of all obstructions, including floor run cables. Cables must be flown in these areas. Cable mats are NOT permitted.
- Illuminated exit signs are required if permanent signs are obstructed and draping is higher than 8'.
- All drape or fabric shall meet the requirements of CAN/ULC-S109, "Flame Tests of Flame Resistant Fabrics and Films", NFPA-701 "Standard Methods of Fire Tests for Flame Propagation of Textiles and Films" or equivalent.
- No exit doors or fire hose cabinets are to be obstructed.
- Clear access is to be maintained to exhibit halls, concession stands and restrooms at all times.
- Floor plans are to be submitted six (6) weeks prior to move-in. Floor plans that have extensive production or logistical components will be required earlier in the planning process.
- All special effects / pyrotechnics will require proper permits and pre-approvals from the City of Toronto and Toronto Fire Department. A fire watch and certificate of comprehensive general liability will be required.
- Dismantling of truss to commence one hour after the public has exited the premise in order for banquet and event services staff to clear and remove tables.

WATER STATIONS/WATER SERVICE

Complimentary self service stations are provided in meeting rooms, using coolers and biodegradable cups. One (1) complimentary refresh is provided per day.

NOTE: complimentary water stations are not provided on the show floor for trade consumer shows. If required, charges will be assessed based on specific requirements.

- Water cooler rental - \$85.00 each.
- Water bottles (18 litres) - \$30.00 each.
- General labour rates apply. 4 hour minimum.



BREAKFAST | BREAK | LUNCH | RECEPTIONS | DINNER
DINNER RECEPTIONS | BEVERAGE | WINE

BREAKFAST

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Prices subject to change without notice.

**BREAKFAST PACKAGES ARE AVAILABLE FROM
6:00AM – 9:00AM. MAXIMUM 2 HOURS SERVICE TIME.**

V Vegetarian **NF** Nut Friendly **GF** Gluten Friendly **LF** Lactose Friendly

CONTINENTAL | \$36 PER PERSON

100 GUESTS MINIMUM ORDER

Orange, apple & cranberry juices

(choice of 2 juice selections for 50 people & under)

Breakfast loaves **V** **NF**

- Dulce peach
- Raspberry espresso chocolate

Skyr lemon curd yogurt cup **V** **NF** **GF**

Honey baked fruit & nut granola clusters **V**

Superfood smoothie bowl **V** **NF** **GF**

Vanilla super seed, green smoothie, mixed berry protein

Whole fruit

Apples, bananas, fresh cut orange wedges

Freshly brewed Starbucks regular/decaffeinated coffee & specialty teas

DELUXE CONTINENTAL | \$41 PER PERSON

100 GUESTS MINIMUM ORDER

Freshly squeezed orange, grapefruit & apple raspberry juices

(choice of 2 juice selections for 50 people & under)

Freshly baked 'coffee house' breakfast selections

- Wild blueberry buttermilk scone (V) (NF)
- Assorted croissants (V) Plain (NF), Chocolate (NF), Almond
- Danishes (V)

Selection of smoked & cured meats, Canadian smoked salmon, cheeses, fresh brioche (NF)

Skyr yogurt cup (V)

Fresh cut fruit, berry compote, granola

Fresh cut orange wedges

Freshly brewed Starbucks regular/decaffeinated coffee & specialty teas

CROSS FIT CONTINENTAL | \$43 PER PERSON

100 GUESTS MINIMUM ORDER

Low-fat yogurt power smoothies and superfood juices (select 2 of the following)

- Lactose friendly MTCC matcha smoothie (V) (NF) (GF) (LF)
- Banana mango power shake (V) (NF) (GF)
- Freshly squeezed orange juice (V) (NF) (GF) (LF)

Protein bites (V) (GF) (LF)

- Green Matcha
- Dark Chocolate almond

Golden milk chia pudding vegan (V) (NF) (GF) (LF)

Strawberries and cream overnight oat (V)

Individual fresh berries & seasonal cut fruit shards (V) (NF) (GF) (LF)

Protein Bowl (NF) (GF)

Shaved turkey, hard boiled eggs, Balderson cheese, cherry tomato salad, white beans hummus, quinoa salad, stuffed Roma tomato corn pepper, bean salsa

Freshly brewed Starbucks regular/decaffeinated coffee & specialty teas

HOT BUFFET BREAKFAST | \$46 PER PERSON

100 GUESTS MINIMUM ORDER

Selection of orange, apple & cranberry juices

Assorted puff pastry strudels and breakfast loaves (V) (NF)

Fruit shard platters

Select one (1) of the following:

- Scrambled eggs, fresh herbs (V) (NF) (GF) (LF)
- Scrambled eggs, Brie & roasted red pepper (V) (NF) (GF)
- Rustic Mediterranean frittata cups (V) (NF) (GF)
- BLT frittata cups, bacon, leek, tomato, Jack cheese (NF) (GF)

Select two (2) of the following:

- Thick cut Ontario bacon (NF) (GF) (LF)
- Canadian back bacon (NF) (GF) (LF)
- Chicken sage sausage (NF) (GF) (LF)
- Artisan sausages (NF) (GF)

Select one (1) of the following:

- Baby Yukon hash, trio of peppers and onions, fresh herbs (V) (NF) (GF) (LF)
- Smokey cheddar & herb potato cakes (V) (NF) (GF)
- Russet potato wedges, sea salt's herbs, aged cheddar (V) (NF) (GF)

Freshly brewed Starbucks regular/decaffeinated coffee & specialty teas

PLATED BREAKFAST | \$52 PER PERSON

100 GUESTS MINIMUM ORDER

Orange juice

Berry yogurt cups (V) (NF) (GF)

Freshly baked 'coffee house' breakfast pastries (V)

Select one (1) of the following:

Crispy soft boiled egg, spinach & leek, kale sauté (NF) (GF)

Pea meal bacon, stuffed Roma tomato, twice baked sweet potato maple thyme glaze, butternut squash emulsion

Protein Bowl (NF) (GF)

Shaved turkey, hard boiled eggs, Balderson cheese, cherry tomato salad, white bean hummus, quinoa salad, stuffed Roma tomato corn pepper, bean salsa

Freshly brewed Starbucks regular/decaffeinated coffee & specialty teas

BREAKFAST ENHANCEMENTS

100 GUESTS AND 2 PIECES PER GUEST MINIMUM ORDER

- Muffins** V NF (minimum 2 dozen per selection) **\$54 per dozen**
- Lemon blueberry oat streusel
 - Chai pear
- Vegan & gluten friendly Jakeman's maple spice muffins** V NF GF LF (min. 1dz.) **\$54 per dozen**
- Breakfast loaf** V NF (minimum 2 loaves) **\$48 per loaf**
- Raspberry rosewater
- Scones** V NF (minimum 2 dozen) **\$62 per dozen**
- Wild blueberry buttermilk scone, Devonshire cream, mixed berry compote
- Artisan bagels** V NF (minimum 2 dozen) **\$66 per dozen**
- Cream cheese, fruit preserves & butter
- Danish pastries** V NF (minimum 2 dozen per selection) **\$68 per dozen**
- Greek yogurt and cherries
 - Blueberry cream cheese
- Fresh baked croissants, butter & preserves** V (minimum 2 dozen per selection) **\$64 per dozen**
- Plain NF
 - Chocolate NF
 - Almond
- Mini breakfast pastries** V (minimum 2 dozen) **\$68 per dozen**
- Whole fruit** (minimum 1 dozen) **\$4.30 each**
- Fresh fruit & berry sangria cups** V NF GF LF (minimum 2 dozen) **\$65 per dozen**
- Individually bottled pure squeezed juices (250ml)** (minimum 2 dozen per selection) **\$8 each**
- Hard boiled egg in shell** V NF GF LF (minimum 2 dozen) **\$40 per dozen**
- Individual oatmeal cup** V LF (minimum 2 dozen) **\$72 per dozen**
- Greek yogurt station** V (minimum 24 guests) **\$13 per person**
- Fresh fruits, berries, muesli, local honey
- Breakfast bundle** (minimum 24 guests) **\$25 per person**
- Croissants (plain, chocolate & almond) V
 - Danish pastry (Greek yogurt and cherries & blueberry cream cheese) V NF
 - Juice (choice of 2 juice selections: orange, apple, cranberry)
 - Freshly brewed Starbucks regular/decaffeinated coffee & specialty teas
- On-the-move breakfast with farm fresh eggs** (minimum 2 dozen per selection) **\$17 each**
- **BREAKFAST PANINI** with charred red peppers, oven dried vine tomato, pancetta, fontina cheese & onion jam NF
 - **BREAKFAST FRITTATA CUPS** zucchini, peppers, tomatoes & mozzarella cheese V NF GF
 - **BREAKFAST MONTE CRISTO** sundried tomato & red pepper foccacia, shaved ham, Swiss cheese, stewed leeks NF



BREAKFAST | BREAK | LUNCH | RECEPTIONS | DINNER
DINNER RECEPTIONS | BEVERAGE | WINE

BREAK

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BREAK PACKAGES ARE AVAILABLE FROM
9:30AM – 11:00AM OR 2:00PM – 4:00PM
MAXIMUM 1 HOUR SERVICE TIME.

V Vegetarian **NF** Nut Friendly **GF** Gluten Friendly **LF** Lactose Friendly

MID-MORNING BREAK | \$22 PER PERSON

100 GUESTS MINIMUM ORDER

Smoked cheddar scones **V** **NF**

Fresh whole fruit

Superfood smoothie bowls **V** **NF** **GF**
Strawberry banana, pineapple kale, blueberry yogurt

Bottled juice

Freshly brewed Starbucks regular/decaffeinated coffee & specialty teas.

ORCHARD BREAK | \$22 PER PERSON

100 GUESTS MINIMUM ORDER

Poached pear tart **V**

Apple turnovers, **V** **NF**

Cherry linzer bar **NF**

Freshly brewed Starbucks regular/decaffeinated coffee & specialty teas.

Menus & pricing are valid up to March 31, 2026.
Below the minimum specified, a catering surcharge will apply per menu, per service.

T-BAR | \$24 PER PERSON

100 GUESTS MINIMUM ORDER

Mini gourmet sandwich selection:

- Chicken salad, apple & celery, tarragon mayo, mini brioche NF LF
- BLT on rosemary focaccia NF

Plain and raisin scones V NF

Raspberry chocolate profiteroles V

Yuzu strawberry opera cake V

Berry financier V

Vanilla sable V NF

Freshly brewed Starbucks regular/decaffeinated coffee & specialty teas

HEALTH BREAK | \$25 PER PERSON

100 GUESTS MINIMUM ORDER

Chewy granola power bars V

Brookside dark chocolate covered sundried fruits, acai-blueberry, goji-raspberry V NF GF

Individual crudité, red pepper hummus cup V NF GF

Lactose friendly matcha smoothie V NF GF LF

Superfood orchard sangria mocktail V NF GF LF

T.O. SNACK BAR | \$25 PER PERSON

100 GUESTS MINIMUM ORDER

Kettle chips, selection of vinegars, salts & dips V NF

Mini Toronto cheese steak hoagie NF

Shaved beef, pepper and mushrooms sauté, melted mozz, grain mustard mayo and fresh brioche bun

Gourmet popcorn

(choice of 2 selections for 50 people & under)

- Sea salt & thyme V NF
- Raspberry & white chocolate V NF
- Maple pecan V

Oreo Brookies V NF

Local craft sodas

BREAK ENHANCEMENTS

Decadent chocolate brownies & blondies V NF (minimum 2 dozen)	\$56 per dozen
Homestyle cookies V (minimum 2 dozen).....	\$53 per dozen
Chewy homestyle power bars V (minimum 2 dozen)	\$46 per dozen
Granola bars V (minimum 2 dozen)	\$46 per dozen
Individual yogurt V NF GF (minimum 2 dozen).....	\$64 per dozen
Retro ice creams V (minimum 2 dozen)	\$72 per dozen
Artisan popsicle V NF GF LF (minimum 2 dozen)	\$72 per dozen
Chocolate bars V (minimum 2 dozen)	\$46 per dozen
Individual potato chips & pretzels V NF LF (minimum 2 dozen)	\$46 per dozen
Kettle chips, chive & sour cream dip V NF (minimum 24 guests)	\$6.30 per person
Individual bag of dried fruits & nuts V GF LF (minimum 2 dozen)	\$58 per dozen
Homemade dessert tarts (minimum 2 dozen per selection).....	\$58 per dozen
- Mixed berry crumble V NF	
- Chocolate espresso V NF	
- Raspberry yuzu NF	

BEVERAGES*

Freshly brewed Starbucks regular/decaffeinated coffee	\$104 per gallon (20 servings)
Specialty teas	\$104 per gallon (20 servings)
Juice carafe (minimum 2 carafes per selection)	\$55 per carafe (10 servings)
- Orange	
- Grapefruit	
- Apple	
Infused water station	\$63 per 2 gallons
Orange lemon-lime, cucumber mint	
Bottled juices	\$5.80 each
Chilled soft drinks/iced tea	\$5.80 each
Still water	\$5.80 each
Sparkling water	\$6 each

*Cold beverages ordered for functions 100 guests or more will be charged on consumption

BREAKFAST | BREAK | LUNCH | RECEPTIONS | DINNER
DINNER RECEPTIONS | BEVERAGE | WINE

LUNCH

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LUNCH*

100 GUESTS MINIMUM ORDER

SELECT 1 FIRST COURSE, 1 SECOND COURSE & 1 DESSERT

*All plated lunches are served with rustic breads, freshly brewed Starbucks coffee & specialty teas.

FIRST COURSE

Baby greens **V** **NF** **GF**

Herbs & sprouts, roasted apples, shaved beets, crumbled local goat cheese, sangria vinaigrette

Vine tomato salad **V** **NF** **GF**

Fior di latte, crushed basil EVOO, white balsamic dressing

Ontario Cobb salad **NF**

Local lettuces, roasted apples & grapes, maple spiced crisp bacon, smoked Blue Haze cheese, cranberry focaccia crisps, sangria dressing

LUNCH* (CONTINUED)

SELECT 1 FIRST COURSE, 1 SECOND COURSE & 1 DESSERT

*All lunch buffets served with rustic breads, freshly brewed Starbucks coffee & specialty teas.

SECOND COURSE

Corn-fed Ontario chicken NF	\$63
Smoked Gouda Provençal crust, crushed potato, Tuscan kale, seasonal vegetables, caramelized onion jus	
Atlantic Seafood and Boursin leek ravioli NF	\$70
Seared scallops, shrimp, salmon, wilted greens, oyster mushroom, chive cream	
Braised Ontario beef NF GF	\$72
Seared mushrooms, spinach, charred red pepper & tomato, goat cheese & fresh herb polenta, natural reductions	
Beef medallions NF GF	\$75
Leek & mushroom sauté, roasted garlic spun potato, market vegetables, natural reductions	
Braised Short rib medallion NF	\$72
Mushroom sauté, wilted kale, whipped parsnip, house made stuffed pasta, cabernet thyme jus, goat cheese cream drizzle	

DESSERT

- Ube cheesecake, coconut cream, caramelized bananas** V NF
- Salted maple tart, cinnamon chantilly peach compote** V NF
- Sans Rival cake, cashew meringue, French buttercream, fresh mango**

SET BUFFETS*

100 GUESTS MINIMUM ORDER

*All lunch buffets served with rustic breads, freshly brewed Starbucks coffee & specialty teas. Add-on options available at full guaranteed guest number:

Soup \$3 per person

Charcuterie platter \$6 per person

PACIFIC RIM | \$63 PER PERSON

100 GUESTS MINIMUM ORDER

Thai coconut curry soup

* Available as an add on

Vegetable chow mein noodle salad V LF

White shoyu sesame dressing

Asian greens & shredded vegetable salad V GF LF

Mango & red chili dressing

Selection of maki rolls LF

Wasabi & soy

Seared sticky rice cakes V GF

Pacific mushroom sauté, sautéed of gailan, baby peppers, braised bamboo and lotus, black bean, garlic sauce

Five spice braised beef NF GF LF

Charred peppers & baby bok choy

Seared salmon NF GF

Ginger scallion salsa, organic carrot sauce, green bean & red pepper sauté

Vegetarian spring rolls V LF

Black sesame rice ball V NF

Leche flan V NF GF

Coconut sticky rice with fresh mango (vegan) V NF GF LF

SET BUFFETS (CONTINUED)

TUSCAN | \$63 PER PERSON

100 GUESTS MINIMUM ORDER

Rustic white bean & sundried tomato soup NF GF LF

* Available as an add on

Italian greens NF

Herbs, chicories, olives, focaccia croutons, crisp pancetta, Parmesan shards, roasted garlic, capers, lemon vinaigrette

Green bean & charred vegetable salad V NF GF LF

Sundried olives, herb vinaigrette

Italian inspired mushroom risotto V NF GF

Roasted garlic, baby spinach, aged Parmesan

Roasted Italian squash, peppers & fennel V NF GF LF

Tuscan chicken NF GF

Cavolo, vine tomato, garlic cream

Braised beef 'Peposo' red pepper & Pecorino polenta NF GF

Lemoncello panna cotta, cherry compote NF GF

Chocolate almond biscotti V

Tiramisu NF

TASTE OF CANADA | \$63 PER PERSON

100 GUESTS MINIMUM ORDER

Nova Scotia seafood chowder NF

Cheddar cheese biscuits

* Available as an add on

Artisan cheese board & local charcuterie

Rustic breads, spreads, pickled vegetables

* Available as an add on

Cookstown greens V NF GF

Roasted grapes, Niagara Gold cheese, shaved heirloom beets, Minus 8 vinaigrette

Crushed smoked cheddar & leek potatoes V NF GF

Greenbelt market vegetables V NF GF LF

Roasted local free-run chicken thigh NF GF LF

Seasonal local vegetables, roast fingerling potatoes, natural reductions

Seared Ontario beef medallion NF GF LF

Caramelized cipollini onion & mushroom ragout

Muskoka maple butter tarts V NF

Classic date squares V NF

Maple tiramisu NF

WORKING LUNCH BUFFET

100 GUESTS MINIMUM ORDER

OPTION #1 | \$48 PER PERSON

- Choice of one (1) salad
- Choice of three (3) sandwiches
- Dessert
- Coffee & tea

OPTION #2 | \$50 PER PERSON

- Choice of two (2) salads
- Choice of three (3) sandwiches
- Dessert
- Coffee & tea

OPTION #3 | \$52 PER PERSON

- Choice of two (2) salads
- Choice of four (4) sandwiches
- Dessert
- Coffee & tea

BOXED LUNCH | \$36 PER PERSON

- Choice of one (1) salad*
- Choice of three (3) sandwiches
- Dessert

SEASONAL SOUP STATION

Available as an add-on \$3 per person
(at full guaranteed numbers)

SALADS

Seven grain lentil salad V NF LF

Sundried fruits & currants, cider vinaigrette

Baby greens salad V NF GF

Roasted grapes, smoked Gouda, shaved vegetables, sangria dressing

*Not available for boxed lunches

Vine tomato salad V NF GF LF

Cucumber & heirloom radish, white balsamic dressing

SANDWICHES

Roast turkey NF

Smoked cheddar, rosemary apple compote, micro greens, sage mayo, artisan cranberry bread

Ham & cheese NF

Shaved black forest ham, Niagara Gold cheese, caramelized onion & spicy sprouts, herb focaccia

Roasted chicken NF

Chicken salad, apple, celery, tarragon mayo, soft brioche

Pressed Italian picnic sandwich NF

Cured and smoked meats, charred red pepper, preserved tomato, fior di latte cheese, basil mayo, rustic Italian pan bread

VEGETARIAN VERSION AVAILABLE

New Orleans vegetarian muffuletta sandwich

V NF

Vine tomato, eggplant, pickled vegetables, olive salsa, artichokes, mozzarella, rustic grain bun

DESSERT

Fruit shards & cookie V

BREAKFAST | BREAK | LUNCH | RECEPTIONS | DINNER
DINNER RECEPTIONS | BEVERAGE | WINE

RECEPTIONS

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**RECEPTIONS ARE AVAILABLE FROM
4:00PM – 8:00PM. MAXIMUM 2 HOURS SERVICE TIME.**

V Vegetarian **NF** Nut Friendly **GF** Gluten Friendly **LF** Lactose Friendly

STATIONARY PRESENTATIONS

MINIMUM 100 PORTIONS TOTAL PER ORDER

Selection of Canadian cheeses **V** **NF** **GF** (20 portions)\$440

**Local handcrafted artisan
cheese station** **V** **NF** **GF** (20 portions)\$550

Seasonal market vegetables **V** **GF** (20 portions)\$220

Choice of 2 dips & spreads:

edamame hummus, roasted garlic & white navy bean fennel,
buttermilk chive, charred red pepper aioli

Rustic bread display **V** (20 portions).....\$130

Selection of spreads, compotes & dips

Antipasto platter **V** **NF** **GF** **LF** (20 portions).....\$315

Grilled & marinated vegetables, kalamata olives

Charcuterie platter **NF** **LF** (20 portions).....\$525

Assorted salamis, cured meats, pickled vegetables
& artisan breads

Gourmet snack bar **V** (minimum 20 guests)\$12 per person

Fresh kettle chips, chive & sour cream dip,
roasted sea salt & Muskoka fireweed honey bar nuts,
pretzel rods, wasabi peas

HORS D'OEUVRES: COLD SELECTIONS | \$75 PER DOZEN

MINIMUM 4 DOZEN PER SELECTION

Compressed apple, braised grapes, onion confit on torched brie V NF

Mini open face Atlantic smoked salmon lemon scone, Boursin cheese NF

Beef carpaccio, Parmesan feather, caramelized onion & truffle crostini NF

Mini caprese tomato salads, fior di latte, basil dressing V GF

Fresh figs, prosciutto cracklings, chocolate dipped walnuts,
mascarpone cheese, honey drizzle GF

Fresh spring roll wraps Asian slaw, mayo, red pepper Julienne, beetroot shoyu dip
(min order 6 dz) V GF

STATIONED ONLY:

Shrimp Caesar, spicy clamato mayo, celery salt GF LF

Vegan forest mushroom salad, white bean hummus, Wasa grain V NF GF

HORS D'OEUVRES: HOT SELECTIONS | \$75 PER DOZEN

MINIMUM 4 DOZEN PER SELECTION

Asian chicken ball pops, roasted sweet & sour plum sauce NF LF

Buttermilk fried chicken bite with Jack cheese, Creole mayo on mini brioche bun NF

Asian Pork Boneless riblets, roasted pineapple skewers,
hoisin glaze toasted sesame seeds

Local smoked duck skewer, five spice orange maple glaze NF GF LF

Kefta beef kebabs, curry mayo dip NF

Braised short rib, leeks, smoked Gouda micro Yorkie, pepper scallion salsa NF

Shrimp pogo creole, mayo gazpacho NF

Vegetarian spring rolls, Thai chili sauce V NF LF

Vegetable samosas, tamarind chutney V

STATIONED ONLY:

Dim sum with sauces

- Shrimp har gow NF GF LF
- Shumai NF LF
- Vegetarian Pot Stickers V NF LF

Toronto cheese steak, mini baguette, mushroom pepper sauté,
horseradish mayo, melted blue cheese NF

Vegan mini fish & chips, vegan tartar sauce V NF LF



BREAKFAST | BREAK | LUNCH | RECEPTIONS | DINNER
DINNER RECEPTIONS | BEVERAGE | WINE

DINNER

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V Vegetarian **NF** Nut Friendly **GF** Gluten Friendly **LF** Lactose Friendly

DINNER*

100 GUESTS MINIMUM ORDER

SELECT 1 FIRST COURSE, 1 SECOND COURSE & 1 DESSERT

*All plated dinners are served with rustic breads, freshly brewed Starbucks coffee & specialty teas.

FIRST COURSE

Seasonal soup

Ask your catering professional for our current selections

Heirloom tomato carpaccio **V** **NF** **GF**

Local burrata cheese, micro cress, celery vinaigrette

Tossed baby greens **V** **NF** **GF**

Sprouts, herbs, figs & roasted apples, shaved beets, crumbled Woolwich goat cheese, sangria dressing

DINNER* (CONTINUED)

SELECT 1 FIRST COURSE, 1 SECOND COURSE & 1 DESSERT

*All plated dinners are served with rustic breads, freshly brewed Starbucks coffee & specialty teas.

SECOND COURSE

- Roasted Ontario chicken thigh** (NF) (GF) \$87
Basil gremolata, garlic herb polenta, braised cipollini onions,
grilled vegetables, natural reductions
- Ontario chicken breast** (NF) (GF) \$92
Brie & leek herb stuffing, roasted maitake mushrooms,
soufflé potato, seasonal vegetables, herb jus
- Seared Jail Island Atlantic salmon** (NF) (GF) \$97
Saffron risotto, steamed shellfish in tomato mussel broth,
wilted greens, sofrito salsa
- Braised beef short rib** (NF) (GF) \$103
Rosemary, caramelized onion Brie potato, red pepper confit,
market vegetables, cracked pepper thyme demi-glace
- MTCC dry-aged beef tenderloin** (NF) \$107
Charred pepper & tomato sofrito, crushed garlic potato,
seasonal vegetables, cabernet jus
- Short rib bourguignon & chicken confit duo** (NF) (GF) \$118
Leek & mushroom saute, garlic spun potato, seasonal vegetables, natural reductions

DESSERT

- Earl grey mousse, pear confit, blackberry gastrique** (NF)
- Guanaja dark chocolate mousse, caramel cremeux, citrus salsa** (NF)
- Madagascar vanilla Brulé tart, white chocolate chantilly, fresh berries**



BREAKFAST | BREAK | LUNCH | RECEPTIONS | DINNER
DINNER RECEPTIONS | BEVERAGE | WINE

DINNER RECEPTIONS

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V Vegetarian **NF** Nut Friendly **GF** Gluten Friendly **LF** Lactose Friendly

SAMPLE RECEPTIONS CURATED TO YOUR EVENT

100 GUESTS MINIMUM ORDER

HIGHLIGHTING THE TORONTO STREET FOOD MARKETS

100 GUESTS MINIMUM ORDER

**Vine tomato, cucumber, mint & za'atar spiced
couscous salad** **V** **NF**

Thai coconut paneer curry **V** **GF**

Asian vegetable noodle salad **V** **NF** **LF**
California rolls, chili lime dressing

Buttermilk chicken **NF**
Spun potatoes, roasted corn salsa, summer slaw

Mac & cheese **V** **NF**
Balderson smoked cheddar, sundried tomato, herb panko crust

Smoked local duck skewers **NF** **GF**
Five spice orange glaze, pomme paille & crispy onions

Beef brochette, garlic chive pepper sauce **NF** **GF** **LF**

Menus & pricing are valid up to March 31, 2026.
Below the minimum specified, a catering surcharge will apply per menu, per service.

NIAGARA WINE COUNTRY

100 GUESTS MINIMUM ORDER

Artisan bread display V NF

Local cheese boards V NF GF

Local Niagara & house cured charcuterie NF GF LF

Grilled & chilled vegetable antipasto V NF GF LF

Roasted garlic, fennel white bean hummus V NF GF LF

Olive oil braised rosemary lentils V NF GF LF

MUSKOKA: ONTARIO COTTAGE COUNTRY

100 GUESTS MINIMUM ORDER

Build your own Muskoka salad bar

Artisan Canadian beef striploin, dry-aged in house NF

Sea salt & pepper roasted beef, shaved on onion brioche, cracked pepper & thyme jus

MTCC brined & smoked Ontario Tom turkey NF

Cranberry thyme scones, maple mustard, sage onion gravy

Cottage burger bar NF LF

3 bite chuck burgers, soft brioche buns, rustic toppings

Crispy spiced Canadian pickerel bites, chive aioli NF GF LF

CANADIAN SEAFOOD/FISH MARKET

100 GUESTS MINIMUM ORDER

Chilled seafood & Canadian oyster bar NF GF LF

East Coast seafood chowder cups NF GF

P.E.I. lobster & seafood rolls NF

Individual rustic P.E.I. potato salads

Seared Atlantic salmon NF GF

Steamed mussels & clams, new parsley potatoes, tarragon citrus cream

BBQ GRILL SAMPLER STATION

100 GUESTS MINIMUM ORDER

House smoked beef brisket NF

Mini pretzel buns, chipotle mayo, crispy onions, Bourbon BBQ sauce

Sous vide ribs & grilled sausage NF

Smoky BBQ sauce, coleslaw, rye bread

Charred red pepper polenta V NF GF

Heirloom tomato ragout, kale sauté, forest mushrooms & crumbled goat cheese

ASIAN PACIFIC RIM

100 GUESTS MINIMUM ORDER

Chopped Asian vegetable noodle salad V LF

Hoisin chili dressing in mini takeaway containers

Smoked salmon NF GF LF

Five spice glaze, green onion & pickled ginger salad

Dim sum selection LF

Sweet chili sauce, soy ponzu sesame sauce

Maki rolls V

Chicken ball pop, sweet & sour glaze NF LF

Sous vide Peking duck wraps & garnishes LF

Fortune cookies V NF

LITTLE ITALY STATION

100 GUESTS MINIMUM ORDER

Individual mini Caesar shaker salads NF

Build your own mini Italian bowls:

- Polenta, risotto, fresh pasta V NF
- Variety of ragouts, Mediterranean inspired toppings, sauces & cheeses V NF

FRENCH CANADIAN

100 GUESTS MINIMUM ORDER

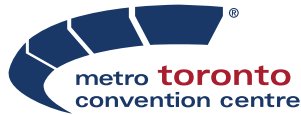
Canadian pea soup, smoked ham & bacon NF LF

Mini Mason jar layered vegetable salads V NF GF LF

Poutine, fresh curds, sea salt & thyme, rich gravy V GF LF

Mini Montreal smoked meat sandwiches NF

Kettle chips, kosher dill pickles



BREAKFAST | BREAK | LUNCH | RECEPTIONS | DINNER
DINNER RECEPTIONS | BEVERAGE | WINE

BEVERAGE

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HOST BAR*

*Host bar prices are subject to 13% HST & 18% administrative charge pursuant to your contractual agreement.

Featured spirit brands (1 oz.)	\$11
Local craft beer (473ml)	\$11
Local non-alcoholic beer.....	\$11
Wine by the glass	\$11
Sparkling water (300 ml)	\$6
Soft drinks	\$5.80

HOST BAR MINIMUMS:

Based on a maximum 2 hours service time.

A minimum host bar revenue of \$1,200 net (before HST & administrative charge) per bartender is required. Below this minimum, the difference will be paid by the client in catering surcharge.

GUEST PAID BAR*

*Guest paid bar prices include 18% administrative charge pursuant to your contractual agreement.
Prices include soft drinks used as mixes. Prices are subject to 13% HST.

Featured spirit brands (1 oz.)	\$13
Local craft beer (473ml)	\$13
Local non-alcoholic beer.....	\$13
Wine by the glass	\$13
Sparkling water (300 ml).....	\$7.10
Soft drinks	\$6.85

GUEST PAID BAR MINIMUMS:

Based on a maximum 2 hours service time.
A minimum guest paid bar sales revenue of \$1,200 net (before HST & administrative charge) per bartender is required. Below this minimum, the difference will be paid by the client in catering surcharge.



BREAKFAST | BREAK | LUNCH | RECEPTIONS | DINNER
DINNER RECEPTIONS | BEVERAGE | WINE

WINE

We are excited to announce the launch of our new wine list, showcasing an exquisite selection of local Ontario VQA wines. All the wines featured are sourced from wineries that are proud members of "Sustainable Winegrowing Ontario."

This new list reflects our commitment to sustainability and highlights the incredible quality and diversity of Ontario wines. Each bottle represents not only the unique terroir of our region but also the dedication of our local winemakers to sustainable practices.

Join us in celebrating the flavours of Ontario as we bring you wines that are as environmentally conscious as they are delightful. Whether you're a seasoned wine enthusiast or new to the world of wine, we invite you to explore our carefully curated selections.

Raise a glass to local excellence and sustainability—cheers to new adventures in taste!

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WHITE WINES

VALUE\$50

Peller Family Reserve Pinot Grigio, Niagara-on-the-Lake

Light and lively with vibrant acidity and stone fruit flavour.

Wayne Gretzky Sauvignon Blanc, Niagara Peninsula

Zesty and aromatic with citrus, melon, and a touch of herbal complexity.

Rosehall Run Chardonnay, Ontario

Rich and creamy, boasting tropical fruit and a touch of vanilla.

13th Street Expression Riesling, Niagara Peninsula

Fruity and refreshing, featuring ripe peaches and a lively finish.

SIGNATURE\$58

Henry of Pelham 'The Shadow Rock' Sauvignon Blanc,

Short Hills Bench, Niagara

Complex and layered with grapefruit, gooseberry, and herbal undertones.

Malivoire Estate Grown Chardonnay, Beamsville Bench, Niagara

Elegant and refined with bright acidity and notes of pear and butter.

PREMIUM\$65

Hidden Bench Bistro Chardonnay, Beamsville Bench, Niagara (organic)

Fresh and mineral-driven, showcasing citrus fruit and a touch of toast.

SOMMELIER SELECTION\$95

Closson Chase 'South Clos' Chardonnay, Prince Edward County

Richly textured with layers of ripe fruit, minerality, and balanced oak.

RED WINES

VALUE\$50

Trius Cabernet Sauvignon, Niagara Peninsula

Bold and structured with dark fruit, cocoa, and hints of spice.

Chateau des Charmes 'Cuvée Michèle' Pinot Noir, Niagara-on-the-Lake

Elegant and silky, displaying cherry, raspberry, and earth notes.

Vineland Cabernet Franc, Niagara Peninsula

Medium-bodied with red pepper, dark berry, and herbal character.

Henry of Pelham Baco Noir, Ontario

Fruit-forward and round with plum and black cherry mingling with spicy notes.

RED WINES (CONTINUED)

SIGNATURE\$58

Westcott 'Temperance', Ontario

A well-balanced Pinot Noir/Gamay blend with red fruit and earthy undertones.

Southbrook 'Triomphe' Merlot, Niagara Peninsula, (organic)

Rich and smooth with ripe plum, chocolate, and a hint of herbaceousness.

PREMIUM\$65

Stratus Alto, Niagara-on-the-Lake (vegan)

Intricate and layered with dark fruit, leather, and sophisticated tannins.

SOMMELIER SELECTION\$95

Le Clos Jordanne 'Grand Clos' Pinot Noir, Twenty Mile Bench, Niagara

Refined and elegant, featuring bright red fruit and a silky finish.

SPARKLING WINES

Lazzara Bianco Secco, Niagara\$55

Crisp and effervescent with notes of pear and white flowers.

Cave Spring Brut 'Dolomite', Beamsville Bench, Niagara (vegan)\$68

Fine bubbles and toasty notes complement bright citrus and green apple.

13th Street Cuvée Rosé, Niagara Peninsula\$68

Refreshing and fruity with strawberries and a hint of minerality.