



**Sheraton**<sup>®</sup>

PARKWAY TORONTO NORTH  
HOTEL & SUITES

# Conference Menu

## 2017



**Sheraton**  
PARKWAY TORONTO NORTH  
HOTEL & SUITES

## **General Information**

### **Menu Selection**

The Sheraton Parkway's creative staff will assist you in designing your own menu should the attached not suit your particular needs. Your menu choice is appreciated at least three weeks prior to your function. Meals served after 9:00 pm and on statutory holidays are subject to an additional charge. Meals not served within ½ hour of scheduled time are subject to an additional charge.

### **Guarantee for Food and Beverage**

The final guaranteed number of people is required at least 3 business days prior to your function date. When no guarantee is given the estimated number of people at the time of booking will be taken as a guarantee for service and billing purposes.

### **Prices**

Prices are current and guaranteed for 45 days from the contract date. All prices quoted for food and beverage are subject to 13% Harmonized Sales Tax (HST) and a 15% service charge. Menu prices are subject to change based on market conditions.

### **Food, Beverage and Bar Services**

Ontario Laws do not permit any food or beverage to be brought into a licensed room. Bar service and entertainment must end by 2:00 am in order to clear the room by 2:30 am. The hotel cannot serve liquor to any person under the age of 19 nor to any intoxicated person.

### **S.O.C.A.N. / Re: Sound Fee**

Sheraton Parkway Hotel is required by law to collect fees on behalf of the Society of Composers, Authors and Music Publishers of Canada (SOCAN) and Re: Sound. Prices are subject to HST.

### **Shipping Materials**

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

Organization and Contact Name  
c/o Sheraton Parkway Toronto North Hotel  
600 Highway 7 East, Richmond Hill, Ontario, L4B 1B2  
Attention: Organization and Contact Name  
Hold for Arrival Date/Function Room Name  
Box \_\_\_ of \_\_\_

The Hotel will not accept shipments of materials further than 48 hours prior to the scheduled function date. Should any of your shipments deliver to the hotel prior to 48 hours to your event date, hotel has the right to charge for a storage fee.

### **Method of Payment**

Prepayment of estimated costs is due 5 days prior to your function, unless specific arrangements have been made with our Credit Department. Payments can be made via certified cheque, money order, cash, debit or credit cards. Deposits are non-refundable.

### **Audio Visual Services**

The Sheraton Parkway Hotel's recommended supplier is Presentation Services Audio Visual (PSAV). All AV equipment and services will be quoted directly. Please contact PSAV at 905-709-6117 or by e-mail at [sheratonparkway@psav.com](mailto:sheratonparkway@psav.com).



# Breakfast

All breakfasts are served with assorted fruit juices, coffee and a selection of teas

## Continental

Fresh sliced fruit with berries  
Assorted yogurts  
Fresh baked butter croissants, fruit Danishes and assorted muffins  
Fruit preserves, honey and butter 20.00

## Deluxe Continental

Fresh sliced fruit with berries  
Assorted yogurts  
Warm baked egg lattice Danish  
Tomato and olive lattice Danish  
Spinach and cheese lattice Danish  
Freshly baked cracked wheat croissant  
Fruit preserves, honey and butter 21.00

## The Jogger's Breakfast

Fresh orange segments, kiwi halves and melon  
Assorted yogurts  
Granola cereal and corn flakes with low fat and regular milk  
Selection of low fat bran, cinnamon apple, banana and lemon cranberry muffins 21.00

## Build Your Own Oatmeal & Yogurt Bar

Fresh sliced fruit with berries  
Assorted Yogurts  
Homemade oatmeal and Cream of Wheat  
Brown sugar, raisins, dried cranberries, shredded coconut, wheat germ, toasted sliced almonds and dried apricot toppings  
Blueberry scones with fruit preserves and whipped cream 23.00

## Energy Starter

Fresh sliced fruit with berries  
Sunrise parfait; blend of Peruvian quinoa flakes, bulgur wheat, flax seed, Greek yogurt and fresh berries  
Fresh baked butter croissants  
Fruit preserves, honey and butter  
Poached eggs 23.00

## Open Faced Waffle Sandwich

Trio of melons  
Belgian waffle, topped with shaved forest ham, Emmental cheese and Dijon aioli  
Sautéed mushrooms with sweet peppers  
Crisp fried breakfast potatoes 23.00



# Breakfast

All breakfasts are served with assorted fruit juices, coffee and a selection of teas

## Healthy Start Breakfast

Mango granola yogurt parfait  
Cottage cheese  
Whole wheat artisan bread  
Fruit preserves, honey and butter  
Sous vide poached eggs  
Quinoa with hand cut peameal bacon pieces  
Grilled tomatoes 26.00

## Express Breakfast

Fresh sliced fruit with berries  
Assorted yogurts  
Fresh baked butter croissants, fruit Danishes and  
assorted muffins  
Fruit preserves, honey and butter  
Country fresh scrambled eggs  
Rashers of broiled bacon and pork sausages  
Crisp fried breakfast potatoes 27.00

## Build Your Own Breakfast Wrap

Fresh watermelon  
Oven roasted golden pineapple  
Assorted yogurts  
Gourmet muffins  
Country style scrambled eggs  
Chorizo sausage with roasted tomatoes  
Cheddar cheese, sour cream and tomato salsa  
Flour tortillas  
Crisp fried breakfast potato 29.00

## Build Your Own Omelet

Fresh sliced fruit with berries  
Fresh baked butter croissants, fruit Danishes and  
assorted muffins  
Fruit preserves, honey and butter  
Plain egg omelet  
Assorted toppings including sautéed mushrooms,  
black beans with caramelized onions, tomato salsa  
and grated cheddar cheese  
Crisp fried breakfast potatoes 29.00



# Breakfast

All breakfasts are served with assorted fruit juices, coffee and a selection of teas

## **Executive Breakfast Buffet**

Fresh sliced fruit with berries  
Assorted yogurts  
Fresh baked butter croissants, fruit Danishes and assorted muffins  
Fruit preserves, honey and butter  
Eggs benedict; poached egg on English muffin with peameal bacon and hollandaise sauce  
Crisp fried breakfast potatoes 30.00

## **VIP Breakfast**

(Maximum 100 guests)  
Fresh sliced fruit with berries  
Chilled fresh orange and grapefruit juice  
Sunrise parfait; blend of Peruvian quinoa flakes, bulgur wheat, flax, Greek yogurt and fresh berries  
Selection of mini plain and filled croissants  
Fried eggs with grilled peameal bacon, sautéed spinach and hollandaise sauce  
(Served in a mini skillet)  
Toasted cinnamon Manoucher bread, topped with macerated berries, Greek yogurt and honey  
Potato latkes 35.00



# Breakfast

## A La Carte

Whole fruit 3.50

Assorted yogurt 3.50

Individual granola parfait 5.50

Fresh sliced fruit with berries 7.00

Domestic & Imported Cheese Selection 9.00

Granola and Special K bar 3.50

Assorted fruit bread 4.50

Danishes, muffins, croissants 4.50

Fresh baked cinnamon buns 4.50

Bagels with cream cheese 4.50

Congee, served warm with crisp noodles and scallions 5.00

Buttermilk pancakes with syrup 5.25

Raisin French toast with syrup 5.25

Scones with whipped cream, butter and fruit preserves 5.50

Toasted Manoucher cinnamon raisin bread topped with berries and Greek yogurt 7.00

Belgian waffle with macerated strawberries and warm syrup 9.50

Hard-boiled egg 2.00

Scrambled egg white 3.50

Chicken sausage 6.00  
(3 pieces)

Add an omelet station\* to your breakfast  
9.00

\*Chef Fee: 120.00 per station

Hot breakfasts must have a minimum of 20 people. Cold breakfasts must have a minimum of 10 people  
Additional \$5 per person for group under minimum number of people



# Break

All breaks are served with assorted soft drinks, coffee and a selection of teas

## **Corporate Break**

Assorted fresh baked chocolate chip, macadamia white chocolate chip, oatmeal and raisin cookies and mini biscotti 14.00

## **Fruit Bread Break**

House baked sliced banana bread, cranberry loaf and blueberry streusel fruit breads 14.00

## **Nacho Break**

Corn tortilla chips, salsa, guacamole and sour cream 14.00

## **Doughnut Break**

Mini apple fritter, Boston Cream and lemon filled doughnuts 14.00

## **Cereal Bar Break**

Individual granola, Special K, Kashi 7 grains with quinoa and gluten free bars 14.00

## **Movie Break**

A selection of chips and popcorn with Cajun dip and salsa 15.00

## **Thin Crust Pizza Break**

Tomato sauce, buffalo mozzarella, grilled yellow pepper and basil leaf 16.00

## **Healthy Break**

Hand-cut vegetables with sour cream & chive dip, ancho sweet pepper & tomato aioli 16.00

## **The Granola Break**

Build-your-own granola parfait with toasted granola, raisins, dried cranberries, chocolate chips blueberry compote and Greek yogurt 16.00

## **Warm Cheese Break**

Warm baked brie with blueberry or rhubarb compote with toasted almonds served in saké cups (two portions per person) 17.50



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# Pairing Break

All breaks are served with assorted soft drinks, coffee and a selection of teas

## **Michael's Cold Brew & Banana Bread Sandwich**

### **Pairing Break**

Banana bread finger sandwich with peanut butter and dried blueberry served with cold brew iced coffee 16.00

## **Mini Grilled Cheese Sandwich Pairing Break**

Mini grilled cheese sandwich with aged cheddar served with house blended tomato vegetable juice in a mason jar 16.00

Breaks must have a minimum of 10 people  
Additional \$5 per person for group under minimum number of people



# Break

## A La Carte

Whole fruits 3.50  
Fresh sliced fruit with berries 7.00  
Granola and Special K bars 3.50  
Vegetable chips 4.50  
Mini doughnuts 4.50  
Assorted cookies 4.50  
Bag of popcorn 4.50  
Bag of chips 4.50  
Mini French pastries 4.75  
Assorted squares and brownies 4.75  
Warm pretzel with gourmet mustards 4.75  
Individual yogurt parfait 5.50  
Häagen-Dazs ice cream bars 7.00  
Toasted Manoucher cinnamon raisin bread topped with berries and Greek yogurt 7.00

## Beverage

Parkway coffee and tea 4.25  
Soft drink 4.60  
Bottled fruit juice 4.60  
Dasani water 4.60  
Perrier water 330 mL 4.60  
Hot chocolate 4.75  
Carton of milk 4.75  
(Chocolate, 2%, Homo)  
Tazo Tea 4.75  
Starbucks premium coffee and tea 6.00  
Wild berry yogurt smoothie 8.00  
Evian water 750 mL 8.25  
San Pellegrino water 750 mL 8.25  
Chilled fruit juice by the jug 30.00

Breaks must have a minimum of 10 people  
Additional \$5 per person for group under minimum number of people



# Brunch

Chilled orange, apple and grapefruit juices  
Assorted yogurt  
Bagels with cream cheese  
Fresh baked muffins, Danishes and croissants  
Fruit preserves, honey and butter

Baby spinach with roasted beets, grape tomatoes  
and English cucumbers with assorted dressings  
Grilled sweet peppers with fresh basil, parmesan  
and olive oil

## Hot Entrées

Fresh country scrambled eggs  
Eggs benedict  
Rashers of bacon  
Banana bread French toast with grated coconut  
and warm syrup  
Pan seared beef tenderloin morsels with button  
mushrooms, sweet peppers and red wine sauce  
Panko crusted catch of the day with lemon, capers  
and field tomatoes  
Vegetable lasagna  
Ratatouille of vegetables  
Skillet fried potatoes

## Sweet Table

Selection of French pastries  
Mini individual desserts, crème brûlée,  
strawberries in balsamic glaze with caramelized  
pain au lait, Chocolate lava cake  
Fresh sliced fruit with berries  
Parkway blend coffee and selection of teas 45.00

## Enhancements

Omelet station 9.00\*

Crepe station with berries, whipped cream, mango,  
chocolate and berry sauces, toasted almonds and  
Grand Marnier 13.00\*

Carved prime rib of beef with au jus 16.00\*

Mimosas (with champagne and orange juice)  
150.00 per bowl (serves 50 people)

\*Chef Fee: \$120 per station

Minimum of 50 people  
Additional \$5 per person for group under minimum number of people



# Brunch

## Kosher Style Brunch Buffet

*Please be advised that Sheraton Parkway Hotel does not have a kosher kitchen*

Chilled orange, apple and grapefruit juices  
Fresh baked croissants, assorted bagels with Becel margarine

Smoked lox (1 side per 20 people - 1 kg)  
Plain and chive cream cheese, whipped butter  
Fresh sliced tomatoes, cucumbers and Bermuda onion

### Hot Entrées

Scrambled eggs  
Eggs Florentine; poached egg served on an English muffin with sautéed spinach and hollandaise sauce  
Cheese blintz filled with cream cheese, raisins and orange zest

Oven roasted salmon fillet with champagne, vanilla, fresh tarragon, cured grape tomatoes and spring leeks  
Bucatini pasta with roasted tomato sauce, grilled vegetables and pesto  
Potato latkes

### Sweet Table

(3 pieces per person combined)  
Assortment of French pastries  
Mason jar cheesecake with strawberries  
Mini mason jar s'mores  
Individual cappuccino mousse cups  
Warm sticky toffee pudding with Chantilly cream  
Fresh sliced fruit with berries

Parkway blend coffee and selection of teas 46.00

Minimum of 50 people  
Additional \$5 per person for group under minimum number of people



# Working Lunch

All working lunches are served with assorted soft drinks, coffee and a selection of teas  
Chef's soup of the day can be added for \$2 per person  
Soup of your choice can be added for \$4 per person

## Artisan Filled Sandwiches\*

Couscous salad with herbs, peas and tahini, balsamic dressing  
Baby spinach salad with chick peas, mushrooms and red peppers, ranch dressing  
Basil and roasted red pepper bread  
Roasted Cajun turkey breast with cranberry chutney  
Tuna salad with green leaf lettuce  
Roasted pork loin with apple compote  
Grilled eggplant, zucchini, tzatziki sauce, roasted tomato compote  
Blackout chocolate cake 33.00

## Warm Panini Sandwich\*

Smoked edamame and beet salad  
Caesar salad with crisp romaine lettuce, parmesan cheese, herb croutons and house-made Caesar dressing  
Swiss cheese, black forest ham, pommery mustard and baby arugula  
Chicken with mushrooms and truffle, herb pesto  
Grilled vegetables with roasted tomatoes and basil  
Cookies & cream square 34.00

## Build-Your-Own Salad Bowl

Assorted dinner rolls with butter  
Chef's soup of the day  
Sweet peppers, grape tomatoes, English cucumbers, scallions with goat cheese tossed in an aged balsamic dressing  
Organic spring mix, baby arugula, baby spinach and Iceberg lettuce  
Chick peas, roasted cashews, black beans, boiled eggs and fried tofu toppings  
Grilled warm sliced chicken breast  
Thai coconut-lime dressing and apple cider vinaigrette  
Individual yogurt with fresh fruits and balsamic syrup 36.00  
Add shrimp skewer 6.00

\* Gluten free bread is available upon request.

Hot lunches must have a minimum of 20 people. Cold lunches must have a minimum of 10 people  
Additional \$5 per person for group under minimum number of people



# Working Lunch

All working lunches are served with assorted soft drinks, coffee and a selection of teas

## **Pasta Buffet**

Caesar salad with crisp romaine lettuce, parmesan cheese, herb croutons, house-made Caesar dressing

Tomato and feta salad with English cucumber and red onions, basil vinaigrette

Creste Di Gallo pasta with boneless grilled chicken, fresh basil, kale, grilled sweet peppers and roasted tomato sauce

Cheese tortellini with leeks, scallions, zucchini in a baked butternut squash sauce

Baked peach flan squares 36.00

## **Asian Rice Bowl**

Vegetable spring rolls

Thai coconut curried beef with scallions, carrots, bamboo shoots and sweet peppers

Bok choy and napa cabbage in an oyster sauce

Udon noodles stir-fry

Steamed jasmine rice

Condiments including crisp noodles, Sriracha sauce and soy sauce

Lychee mousse with fruit pearls 37.00

## **Taste of India**

Kale salad with organic spring mix, iceberg lettuce, quinoa, roasted pineapple, Dijon vinaigrette

Field tomato salad with bocconcini cheese, English cucumber and red onion

House-made butter chicken

Basmati rice with cardamom and black pepper

Steamed vegetables

Grilled naan bread

Individual rice pudding with rose water 37.00

## **Flavors of Mexico**

California leaf salad with grape tomatoes, English cucumbers, Mandarin orange segments, house vinaigrette

Red and golden beet salad with Granny Smith apples and red onions

Black bean salad

Pan fried strips of chicken with ancho, sweet peppers and onions

Mexican tomato rice and beans

Sweet corn with feta, jalapeno and cheddar

Individual cinnamon and cayenne spiced chocolate mousse 37.00



# Working Lunch

All working lunches are served with assorted soft drinks, coffee and selection of teas

## **Build-Your-Own Mini Burger**

Caesar salad with crisp romaine lettuce, parmesan cheese, herb croutons and house-made Caesar dressing

Mexican corn salad

Seared house-made ground brisket burger topped with mushrooms and truffle essence

Turkey burger with feta cheese and spinach

Tzatziki sauce, cranberry ketchup, caramelized red onions in maple syrup and thyme

Grated cheddar, sliced tomatoes, diced red onion, lettuce, pickles, Dijon, prepared mustard, ketchup

Fresh baked Brioche and whole wheat buns

Kettle Chips

Caramel Blondie 37.00

## **Slow Roasted Beef**

California leaf salad with grape tomatoes, English cucumbers, Mandarin orange segments and house vinaigrette

Red and golden beet salad with Granny Smith apples and red onions

Shaved slow roasted beef with chimichurri sauce

Roasted garlic mashed potatoes

Medley of seasonal vegetables

Strawberry Romanoff squares 40.00



# Light and Healthy

All working lunches are served with assorted soft drinks, coffee and selection of teas

## **Grilled Chicken Breast**

California leaf salad with apple cider vinaigrette  
Watermelon salad with mint, Sriracha and sweet peppers  
Grilled skinless chicken breast with fresh herbs  
Quinoa with heirloom carrots  
Steam broccoli florets  
Individual lemon scented yogurt with roasted pineapple and honey balsamic glaze 38.00

## **Grilled Beef Tenderloin Skewers**

Arugula salad with roasted pineapple  
Sweet pea salad with mint, yogurt and caramelized onions  
Grilled beef tenderloin skewers with sweet peppers, onions, grape tomatoes and chimichurri sauce  
Steamed basmati rice  
Roasted mushroom ragout  
Baked apple crumble in a saké cups 40.00

## **Steamed Atlantic Salmon**

Baby spinach salad  
Chick pea salad with roasted peppers, balsamic dressing  
Steamed Atlantic salmon fillet  
Steamed jasmine rice  
Edamame beans with caramelized red onions  
Baked pear crumbles in a saké cup 42.00



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# Boxed Lunch

Vegetable crudité with ancho roasted garlic dip

Freshly made sandwiches with a choice of:

- Roast beef chimichurri
- Smoked turkey with Swiss cheese, green leaf lettuce and Dijon mayo
- Grilled sweet peppers with hummus

Whole fruit

Kettle chips

Fresh baked cookie

Assorted soft drink 34.00

Minimum of 20 people

Additional \$5 per person for group under minimum number of people





# Parkway Lunch Buffet

Assorted fresh baked rolls with dairy butter

## Salads

Mixed organic lettuce with daikon radish, sweet peppers, chick peas, honey Dijon vinaigrette  
Roasted new and sweet potatoes with basil, capers and parsley  
Roasted pineapple and quinoa salad  
Field tomatoes, bocconcini cheese, English cucumber and red onion salad  
Vegetable crudité and dip

## Hot Entrées

Chicken Tikka  
Grilled beef tenderloin with sweet peppers, onions, grape tomatoes and chimichurri sauce  
Shrimp massaman curry with scallions, sweet peppers and Asian eggplant

Steamed tilapia with ginger, scallions and soy sauce

Tubetti pasta with green and yellow zucchini, sweet peas and roasted tomatoes

Steamed basmati rice

Roasted garlic smashed potatoes

Medley of seasonal vegetables

## Desserts

Mini French pastries

Fresh sliced fruit with berries

Assorted soft drinks

Parkway blend coffee and a selection of teas  
49.00

Minimum of 20 people

Additional \$5 per person for group under minimum number of people



# Lunch

All lunches are served with your choice of soup or salad, entrée, dessert, coffee and tea

## **Stuffed Agnolotti Pasta**

Vegetable filled agnolotti pasta with squash coulis, roasted celeriac, Portobello mushrooms and pine nuts 38.00

## **Supreme of Chicken**

Pan seared supreme of chicken with asparagus, red peppers, scallions, dried apricot, herbs, honey Dijon sauce  
Wheat berry, red and wild rice blend with aromatic herbs  
Seasonal vegetables 40.00

## **Roasted Pork Tenderloin**

Balsamic and maple glazed pork tenderloin medallions with apple and apricot chutney, roasted garlic, caramelized onion  
Smashed potatoes  
Roasted Brussel sprouts and root vegetables  
40.00

## **Fresh Atlantic Salmon**

Roasted salmon with leeks, field tomatoes and lemon herb Labneh cheese  
Steamed jasmine rice  
Heirloom carrots with sautéed leaf spinach, kale and Vidalia onions 42.00

## **Petite Filet Mignon**

Two pieces of pan seared bacon wrapped petite filet mignon with garlic and pommery mustard, compound butter and Ravine Farms' mushrooms  
Roasted new potatoes  
Sweet pepper ragout 44.00



# Lunch

## Soup

Roasted tomato soup with ancho cream and smoked cheddar

Ravine Farms' wild mushroom soup with truffle cream essence

Local squash and heirloom carrot soup with candied ginger and chives

Corn bisque with sweet red peppers, jalapenos and zucchini

Minestrone soup with vegetables, pasta and tomatoes in a clear aromatic broth

Roasted garlic and zucchini soup with carrot and sweet pepper julienne

Kale and white bean soup with ancho cream

Parsnip and Yukon gold potato soup with sourdough croutons and leeks

## Salad

Kale salad with frisee, radicchio, local beets and grainy mustard vinaigrette

Arugula and frisee salad with tabbouleh, grape tomatoes and tahini herb dressing

California leaf salad with grape tomatoes, Mandarin orange segments, English cucumbers and balsamic vinaigrette

Caesar salad with crisp romaine lettuce, parmesan cheese, herbed croutons and house-made Caesar

## Dessert

Crème brûlée

Warm apple galette with vanilla sauce

Mason jar cheesecake with fresh sliced strawberries and mint

Beavertail with vanilla ice cream, toasted almonds and maple glaze

Petite chocolate lava cake with berry compote

White chocolate mousse, macerated fruit and berries

# Sustainable Menu

Local. Regional. Sustainable.

At Sheraton Parkway Hotel, we make an effort to source products within a one hundred kilometer radius.

## Lunch Menu

(Buffet style)

### Grilled Supreme of Chicken

Baby spinach salad with Ravine Farms' mushrooms and herbs, maple mustard vinaigrette

Beet salad

Grilled supreme of chicken

Locally grown creamy mashed potatoes

Medley of seasonal Holland Marsh's vegetables

Apple and pear crumble with whipped cream

Assorted soft drinks

Parkway blend coffee and selection of teas 38.00

### Beef Tenderloin Medallions

Baby spinach salad with hot house tomatoes and Leamington cucumbers

AAA Ontario beef tenderloin medallions wrapped in smoked bacon topped with Ravine Farms' mushrooms and natural juices

Roasted new potatoes

Medley of seasonal Holland Marsh's vegetables

Caramel bread pudding with dried cranberries

Assorted soft drinks

Parkway blend coffee and selection of teas 42.00

## Dinner Menu

(Served dinner)

### Roasted Chicken Breast

Selection of dinner rolls and dairy butter

Ravine Farms' wild mushroom soup with chives

Baby arugula salad with blueberry vinaigrette

Slow roasted chicken breast with natural juices and Niagara white wine

Celery and white potato mash with roasted garlic

Roasted local carrots with honey

Panna cotta with honey glazed cranberries and plum coulis

Parkway blend coffee and selection of teas 56.00

### Ontario Beef Striploin

Selection of dinner rolls and dairy butter

Roasted Holland Marsh squash soup with chives

Baby spinach salad with hot house tomatoes and cucumbers with apple vinaigrette

Roasted Ontario beef striploin with Niagara red wine and natural juices

Roasted sweet and white potatoes

Medley of seasonal vegetables

Roasted pear with mascarpone cheese and honey

Parkway blend coffee and selection of teas 64.00

Minimum of 25 people

Additional \$5 per person for group under minimum number of people



# Reception Packages

(Minimum of 50 people)

## **A Night at the Carnival**

Asian spicy melon salad  
Hot dogs with bacon, macaroni and cheese  
Pulled beef brisket sundae with roasted garlic  
mashed potatoes and Texas barbeque sauce  
Bacon wrapped grilled cheese sandwich with aged  
cheddar and house-made ketchup  
Poutine; hand cut fries with house-made gravy and  
cheese curds  
Doughnut milkshakes

Parkway blend coffee and selection of teas 32.00

## **International Food Truck**

Mason jar arugula salad with grape tomatoes and  
English cucumbers, Dijon and honey lime dressing  
Bean burrito accompanied by guacamole, salsa,  
scallions and house made chipotle sauce  
Fried chicken on a waffle with buttermilk dip  
Jerk spiced beef tenderloin morsels  
Poutine; hand cut fries with house-made gravy and  
cheese curds  
Red velvet squares

Parkway blend coffee and selection of teas 35.00



# Reception Packages

## **Richmond Hill Reception Package**

(Minimum of 50 people)

Smoked salmon with capers, red onions, triple crunch mustard sauce

(1 side for every 50 guests)

Domestic and imported cheese board with crackers and grapes

Mediterranean dip platter; hummus, baba ghanouj, tzatziki and tapenade with mini pita and diced ciabatta bread

## **Cold hors d'oeuvres (3 pieces per person)**

Thai salad bundle

California roll

Mini pita stuffed with vegetables and feta

Cucumber roll

## **Hot hors d'oeuvres (3 pieces per person)**

Bacon wrapped scallop with garlic and herb butter

Mini fish and chip cup with spicy tartar sauce

Wonton crusted shrimp with cocktail sauce

Fried cheese filled potato dumpling with sour cream and chives

Individual Arborio rice pudding cooked in coconut milk with date compote and pistachios

Chocolate dipped apricots

Parkway blend coffee and selection of teas 42.00



# Reception

## Choice of Passed or Station

### Hot Hors D'oeuvres

(72 pieces per platter)

Chicken crusted with maple and panko  
Open faced grilled beef tenderloin medallions with mushroom truffle purée and garlic  
Vegetable spring roll with plum sauce  
Falafel with tahini and David's home-made hot sauce  
Brie and olive Provençale phyllo pastry pocket  
Korean kalbi beef skewer 185.00

### Cold Canapés

(72 pieces per platter)

Hummus in mini phyllo cup, baby arugula, oven dried tomatoes and tahini  
Baby shrimp with mango and French beans in a mini pita  
Prosciutto, melon and bocconcini cheese skewer  
Brie crostini with dried cranberry compote  
Thai salad bundle  
Vegan California rolls 215.00

### Japanese Sushi Selection

(72 pieces per platter)

Selection of seasonal sashimi  
California roll  
Smoked salmon temaki 245.00



# Reception

## **Antipasto Mountain**

(Minimum of 20 people)

Individual plated and displayed antipasto plates featuring air cured prosciutto, genoa salami, honeydew and cantaloupe melons, Kalamata olives, baby bocconcini and teardrop tomatoes, assorted bread sticks 10.00

## **Deluxe Antipasto Station\***

(Minimum of 50 people)

Live action sliced charcuterie, featuring air dried prosciutto, genoa salami, spicy soppressata, smoked turkey and beef Bündnerfleisch, provolone, baby bocconcini, American parmesan wheel shards (for group over 150), imported Kalamata olives, grilled red peppers with fresh herbs, marinated button mushrooms with caramelized red onions, honeydew and cantaloupe melons, baby arugula, apple cider and Dijon vinaigrette, David's home-made hot sauce, olive oil, bread sticks and crusty French sticks 15.00

\*Chef Fee: 120.00 per station

## **Add-Ons**

### **Seafood**

Cold marinated shrimp with aromatics, scallops with red pepper vinaigrette and mussels with white wine marinade, cocktail sauce and Mary-Rose sauce 8.00

### **Chilled Jumbo Shrimp**

Jumbo gulf shrimp with horseradish spiked cocktail sauce 40.00 per dozen

### **Shucked Oysters\***

(Minimum order of 5 dozen)

Fresh oysters served with lemons, horseradish and cocktail sauce 72.00 per dozen

### **Side of Smoked Salmon**

(Serves 20-30 people – 1 kg)

Smoked Atlantic salmon with capers, red onions, crostini and mustard sauces 195.00

### **Seafood Antipasto Platter**

(Serves 25 people)

Shrimp, scallops, crab leg clusters and mussels, served with spiced aioli and cocktail sauce 250.00





# Reception Enhancements

## **Vegetable Crudité and Dip**

A selection of fresh hand-cut vegetables with dip  
7.50

## **Dips and Breads**

Ancho pepper hummus, labneh with citrus and herbs, spinach tzatziki, with tortilla chips, baked spiced mini pitas and naan bread wedges 8.50

## **Domestic & Imported Cheese Selection**

A selection of soft and firm cheeses with flatbreads, crackers and fruit garnish 11.00

## **Reception Sandwich Platter**

(50 pieces per platter)

A selection of artisan breads filled with smoked meats, tuna salad with green apple and cornichon, egg salad with dried cranberries and sweet peppers, black forest ham with Dijon mayo, smoked turkey breast with cranberry chutney, roasted beef with horseradish aioli 100.00

## **Mediterranean Platter**

(Serves 30-35 people)

Baba ghanouj, hummus, tzatziki, marinated tomatoes, tapenade, grilled sweet peppers, eggplant and zucchini, with flatbreads and mini pitas 105.00



# Reception Enhancements

## **Deluxe Poutine Station**

(Minimum of 25 people)

Crisp hand-cut fries, sweet potato fries served with cheese curds, chipotle mayo, malt vinegar, sea salt and gravy 8.25

## **Build-Your-Own Bruschetta**

Sliced multigrain and French stick crostinis with tomato and basil, green olive paste, black olive tapenade, crumbled feta cheese, green tomato with garlic and parmesan 8.50

## **Charcuterie Board**

Artisanal cured meats, spiced olives, marinated artichokes, melon wedges, imported mustards, flat breads and sliced French sticks 10.00

## **Mini Hot Dogs**

(50 pieces per platter)

Mini hot dogs served with prepared mustard, Dijon, caramelized onions, relish and ketchup 150.00

## **Mini Beef Sliders**

(50 pieces per platter)

Mini beef sliders topped with cheddar & bacon, and grilled portobello mushrooms with salsa 225.00

## **Sampler of the Sea**

(50 pieces per platter)

Seared ahi tuna slices on sushi rice with candied ginger  
Salmon tartar with green apple, capers, chayote and lime zest on sliced English cucumber 250.00



# Reception Enhancements

## Tasting Plates

(Minimum of 20 people)

### **Crisp Falafels** (2pc)

Served with tzatziki, tabbouleh salad, red pepper hummus and fresh baked pita 7.00

### **Tandoori Spiced Chicken** (3oz)

Served with basmati rice, matar paneer and crisp papadums 8.00

### **Beef Kebab**

Ras el hanout spiced ground beef kebab with warm pita bread and labneh with coriander and lemon 8.00

### **Buffalo Mozzarella & Prosciutto** (2 pc)

Oven roasted tomato compote, basil pesto with crisp flatbread wedges 8.00

### **Salmon Tempura** (3oz)

Wrapped in nori, yakitori sauce, scented rice with furikake spice, seafood cracker 9.00



# Action Stations

These items are designed to add to your reception or dinner buffet  
Chef Fee: 120.00 per station

## **Pasta Station**

(Minimum of 25 people)

Farfalle pasta and cheese tortellini with condiments including smoked black forest ham, mushrooms, sweet peppers, fresh basil, sweet peas, diced tomatoes, roasted tomato sauce and cream sauce, prepared fresh to order 14.00

## **Bibimbap Station**

(Minimum of 50 people)

Steamed jasmine rice, stir-fried vegetables and spiced ground beef, topped with a fried sunny side-up egg, gochujang sauce, sesame seeds and sesame oil 15.00

## **Mexican Station**

(Minimum of 50 people – 4 wedges pp)

Fajitas made with shrimp, chicken or beef on fried soft shell tortillas with guacamole, tequila lime crema, pico de gallo, and Mexican corn with feta cheese 15.00

## **Asian Noodle Bar**

(Minimum of 50 people)

Soba, chow mein and gluten free Pad Thai noodles with a selection of ingredients including shrimp, eggs, scallions, heirlooms carrot julienne, edamame and cashews, cooked with your choice of Pad Thai sauce or dry garlic and coconut massaman curry sauce 16.00



# Carving Stations

These items are designed to add to your reception or dinner buffet  
Chef Fee: 120.00 per station

## **Salmon Wellington**

(Serves 25 people – 5oz portion)

Fresh whole Atlantic salmon fillet with wild mushroom, spinach, barley risotto; encrusted in puff pastry served with tarragon sabayon  
180.00

## **Roasted Angus Striploin**

(Serves 25 people – 5oz portion)

Black garlic and rosemary rubbed striploin served with natural juices and Yorkshire pudding  
475.00

## **Berkshire Pork Loin**

(Serves 40 people – 5oz portion)

Locally raised hormone free, slow roasted pork loin, apple and prune compote and port wine jus  
475.00

## **Hip of Beef**

(Serves 200 portions)

Slow roasted AAA hip of beef served with natural juices, horseradish, selection of mustards and mini sourdough bun 1600.00



# Dinner Buffet

## **Parkway Dinner Buffet**

Assorted fresh baked rolls with butter

### **Salads**

Mixed and organic lettuces with daikon, sweet peppers and chick peas with honey Dijon vinaigrette  
Roasted new and sweet potatoes with basil, capers and parsley  
Roasted pineapple and quinoa salad  
Field tomato, bocconcini cheese, English cucumber and red onion salad  
Grilled vegetable platter

### **Hot Entrées**

Grilled supreme of chicken with a panko mushroom and truffle crust, aromatic herbs  
Niagara wine and natural juices  
Icelandic cod fillet with spinach, artichokes, oven roasted grape tomatoes, garlic, red onions, fresh herbs and citrus  
Roasted butternut squash agnoloti with sun-dried tomato pesto and roasted pine nuts  
Roasted potatoes  
Medley of seasonal vegetables

### **Sweet table**

Selection of French pastries  
Mini saké cup desserts including crème brûlée, chocolate lava cake and pear and apple crumble  
Fresh sliced fruit with berries

Parkway blend coffee and selection of teas 55.00



# Dinner Buffet

## The Grand Dinner Buffet

Assorted fresh baked rolls with butter

### Salads

Kale and arugula salad with daikon, grape tomatoes, English cucumbers, mango vinaigrette

Broccoli slaw with sunflower seeds, dried Bala cranberries, poppy seed vinaigrette

Quinoa salad with curried pineapple

New potatoes salad with gherkins, capers, red onions, red wine vinaigrette

Greek salad with cucumbers, tomatoes, sweet peppers, Kalamata olives, feta, red onion herb vinaigrette

Creste Di Gallo pasta with diced cheddar, jalapeno and zucchini

### Platters

Sliced prosciutto, spicy soppressata, genoa salami and capicola

Cured salmon with green apple, chayote, citrus dressing

Shelled shrimp with cocktail sauce

Hand-cut vegetables with baba ganoush and tahini dip

### Hot Entrees

Pan seared supreme of chicken with mango and jalapeno relish

Smoked bacon wrapped petite filet mignon with Ravine Farms' mushroom ragout

Roasted salmon fillet with capers, yuzu lemon, braised leeks, field tomatoes and chives

Spanish orzo risotto, parmesan, aromatic herbs and cream, Niagara white wine sauce

Roasted sweet potato and Yukon gold mash with coconut cream

Medley of seasonal vegetables

### Desserts

Selection of tortes, cakes and flans

Mini sake cup desserts including crème brûlée, chocolate lava cake, pear and apple crumble

Fresh baked cookies

Mini French pastries and assorted squares

Domestic and imported cheeses with assorted crackers

Fresh sliced fruit with berries

Parkway blend coffee and selection of teas 68.00

Minimum of 75 people

Menu can be customized based on your group size



# International Buffet

For minimum of 75 people – Choice of 3 stations + Sweet Finish 80.00

For minimum of 100 people – Choice of 4 stations + Sweet Finish 80.00

## Flavours of the Mediterranean

Italian antipasto platter with prosciutto, spicy soppressata, salami, baby bocconcini, grilled sweet peppers, Kalamata, green and black olives  
Seared medallion of chicken breast with olives, feta, sweet peppers, scallions and herbs  
Mushroom filled ravioli with sage butter, pine nuts and field tomatoes  
Vegetarian paella with peas, tomatoes, scallions, mushrooms and saffron

## East Coast Fair

Battered mini haddock pieces with remoulade sauce  
Oven roasted fresh Atlantic salmon with butter sauce, capers and parsley  
Steamed mussels with white wine, root vegetable julienne and tomatoes  
Seafood ragout with shrimp, scallops, squid and octopus in Newburg sauce

## North American Buffet

Kale and radicchio salad, roasted celeriac, honey roasted pecans, grape tomatoes and English cucumbers  
Quinoa salad with curried pineapple  
Grilled New York steak with Ravine Farms' mushrooms and Niagara white wine  
Buttermilk fried chicken  
Twice baked mini potatoes with bacon and chives  
Sweet corn with jalapeno and feta cheese

## Indian Flavours

Butter chicken; boneless chicken in mild Indian spiced tomato cream sauce  
Fish curry with coconut milk  
Matar paneer; curried sweet peas and cheese  
Rice pilau, basmati rice with cumin and cardamom  
Warm naan bread





# International Buffet

For minimum of 75 people – Choice of 3 stations + Sweet Finish 80.00

For minimum of 100 people – Choice of 4 stations + Sweet Finish 80.00

## Flavors of the Orient

Green papaya salad with Thai coconut and lime dressing  
Crisp vegetable spring rolls  
Beef in Massaman curry sauce  
Vegetarian Pad Thai with scallions, egg, mango and bean sprouts  
Glazed vegetable stir-fry

## Sweet Finish

A selection of mini sake cups including mocha tiramisu, maple mousse with crisp meringues and oatmeal raisin cookie, crème caramel, mixed berries with caramelized pain au lait croutons and honey Greek yogurt, warm sticky toffee pudding, warm chocolate lava cake  
Mini French pastries  
Fresh sliced fruit with berries  
Parkway blend coffee and a selection of teas



# Dinner

All dinners are served with your choice of soup, salad, entrée, dessert, coffee and tea

## Supreme of Chicken

Pan seared supreme of chicken; asparagus, red peppers, scallions, dried apricot, herbs, honey and Dijon salsa 55.00

## Chicken Tikka

Chicken breast marinated with yogurt, fresh lime, spices, caramelized onion and tomato sauce 55.00

## Stuffed Chicken Ballotine

Boneless leg of chicken filled with red and white rice, bulgur wheat and dried fruits 55.00

## Stuffed Supreme of Chicken

Choice of one of the following filling:

- Prosciutto, mozzarella and green olive tapenade
  - Wild mushroom and herbs
  - Spinach, red pepper and ricotta
- 57.00

## Cornish Hen

Roasted Cornish hen with a Dijon panko herb crust, Niagara wine and natural juices 60.00

## Roasted Fresh Atlantic salmon

Roasted salmon with capers, baby spinach, red peppers, parsnips and lemon butter sauce 60.00

## Veal Chop

Pan seared veal chop with Ravine Farms' mushrooms, Niagara wine and natural juices 65.00

## New York Steak

8 oz. California cut New York steak, grilled and topped with roasted tomatoes, smoked cheddar and caramelized onions 65.00

## Roasted Beef Striploin

8 oz. certified Angus striploin slow roasted with natural juices and reduced Niagara red wine, with roasted mushroom, herb and truffle pâté 68.00



# Dinner

All dinners are served with your choice of soup, salad, entrée, dessert, coffee and tea

## **Chicken and Shrimp**

Pan roasted supreme of chicken with caramelized grapes, Bala dried cranberries, Niagara white wine and natural juices, 3 jumbo shrimp in tomato cream sauce 68.00

## **Filet Mignon Trio**

Smoked bacon wrapped beef tenderloin medallions with three accompaniments; béarnaise sauce, mushroom and truffle, pommery mustard with garlic herb butter 69.00

## **Salmon and Chicken**

Fresh Atlantic salmon fillet in a light tempura batter, fried with yakitori sauce  
Pan seared breast of chicken with wild mushroom sauce 70.00

## **Filet Mignon and Chicken**

Smoked bacon wrapped filet mignon topped with roasted mushroom herb and truffle pâté  
Grilled Breast of chicken topped with sweet corn, feta and jalapeno relish, tequila and lime and natural juices 71.00

## **Steak and Lobster**

Grilled 6 oz. California cut Angus striploin with pink peppercorns, natural juices, wild mushroom and truffle pâté  
Broiled Canadian lobster tail with lemon butter sauce 79.00



# Dinner

## **Choice of Vegetables**

Local roasted vegetable mélange  
Medley of seasonal vegetables  
Green beans with garlic chips and balsamic glaze  
Honey roasted heirloom carrots and parsnips  
Chef's seasonal selection

## **Choice of Starch**

Roasted parisienne potatoes  
New potatoes roasted with garlic and herbs  
Fingerling potatoes with aromatic herbs  
Smashed Yukon gold and sweet potatoes with coconut milk  
Bulgur wheat, Israeli couscous, white and wild rice blend  
Herb rice  
Orzo with sun-dried tomatoes, chives, pesto and cream



# Dinner

## Soup

Roasted tomato soup with ancho cream and smoked cheddar

Ravine Farms' wild mushroom soup with truffle cream essence

Local squash and heirloom carrot soup with candied ginger and chives

Corn bisque with sweet red peppers, jalapenos and zucchini

Minestrone soup with vegetables, pasta and tomatoes in a clear aromatic broth

Roasted garlic and zucchini soup with carrot and sweet pepper julienne

Kale and white bean soup with ancho cream

Parsnip and Yukon gold potato soup with sourdough croutons and leeks

## Salad

Mesclun greens with edamame, lychee, grape tomatoes, English cucumbers, sesame vinaigrette

Kale salad with frisee, radicchio, local beets, grainy mustard vinaigrette

Arugula and frisee salad with tabbouleh, grape tomatoes, tahini herb dressing

California leaf salad with grape tomatoes, Mandarin orange segments, English cucumbers, balsamic vinaigrette

Mediterranean salad with crisp romaine lettuce, feta cheese, sweet peppers, olives, red onions, herb vinaigrette

Baby spinach salad with red peppers, mushrooms, grape tomatoes, English cucumbers, house vinaigrette

Caesar salad with crisp romaine lettuce, parmesan cheese, herbed croutons, house-made Caesar dressing



# Dinner

## Dessert

Individual cheesecake with strawberries, chocolate cigarillo, mango coulis and strawberry sauce

Peanut butter and jelly filled individual cheese cake with strawberry sauce and seasonal berries

Red velvet cream cheese cookie pie with berry compote and chocolate sauce

## Sampler Plate

Mini apple crumble tart

Lemon mousse cake

Pavlova with chocolate sauce, pastry cream and berries

## Tasting Trio

choice of 3 items:

- Crème brûlée
- Strawberry cheesecake
- Warm chocolate lava cake
- Pear and apple crumble
- Tiramisu mousse with lady finger and chocolate cocoa bean
- Strawberries macerated in Grand Marnier and citrus Greek yogurt
- Key lime pie with graham crumbs, whipped cream and lime candy
- Peanut butter and chocolate mousse with salty caramel sauce
- Mille-feuille baked puff pastry layered with peach and pastry cream with nougatine



# Sweet Late Night

All late night stations are served with coffee and selection of teas

## **Chocolate Fountain**

Milk or dark chocolate fountain with fresh berries hand-cut fruits, marshmallows and rice crispy squares 13.00

## **Caramel Apple Station**

Warm caramel and chocolate sauce to dip your apple along with a selection of toppings including mini marshmallows, white chocolate callets, crispy chocolate pearls, roasted almonds, M&M's, chopped nuts, candy and popcorn 14.00

## **Dunk Your Own Donuts!**

Skewered mini donuts with a selection of dipping sauces including vanilla glaze, maple glaze, chocolate glaze, sprinkles, coconut shavings and cinnamon sugar 15.00

## **Life is Better Around the Fire Pit!**

Make your own s'mores with milk, dark and white chocolate squares, Reese's Peanut Butter Cups, strawberries, marshmallows, caramel cubes, graham crackers and Ritz Crackers 15.00

## **Mini Mason Jar Delight**

(2 mason jars per person)

Balsamic strawberries with caramelized croutons and Greek yogurt

Classic cheesecake with strawberry compote

Espresso brownies and mocha mousse with salted caramel sauce

S'mores with graham cookies, molten lava cake and torched marshmallows 15.00

## **Cheesecake Bar**

Served in a martini glass with a scoop of New York style cheesecake

Toppings include strawberry sauce, blueberry compote, crushed Oreo cookies, mixed berries, whipped cream, chocolate sauce, caramel sauce, sour cherry sauce and chocolate shavings 17.00

## **Waffle Station\***

Chefs will present your guests with fresh made waffles for them to dress with strawberry compote, blueberry compote, whipped cream, bacon jam maple syrup and whipped butter 15.00

Add fried chicken bites 5.00

\*Chef Fee; 120.00 per station



# Savory Late Night

All late night stations are served with coffee and selection of teas

## **Poutine and Sliders**

Build your own poutine with hand-cut fries, homemade gravy, and cheese curds  
Mini sliders with assorted condiments 14.00

## **Tapas Station**

Spring rolls, quesadillas, pizza, French fries, chicken wings and nachos 15.00

## **Chili and Pulled Pork Bar**

Crisp slaw  
Beef and vegetarian chili  
Pulled pork  
Assorted bread and buns alongside caramelized onions, sliced green onions, jalapeno peppers, cheddar cheese, sour cream, salsa, BBQ sauce, David's homemade hot sauce  
Tri-colour nachos 17.00

## **Grilled Cheese Panini\***

Grilled cheese panini with your choice of cheddar, Swiss or spicy Havarti cheese. Top or stuff your grilled cheese with sautéed mushrooms, green onions, pickles, mustard, avocado and lime paste or roasted red pepper spread 15.00

\*Chef Fee; 120.00 per station





**Sheraton**  
PARKWAY TORONTO NORTH  
HOTEL & SUITES

# Late Night Enhancements

Fresh baked chocolate chip, macadamia white  
chocolate chunk, oatmeal and raisin cookies 4.50

Mini French pastries 4.50

Savory grabs of assorted chips, popcorn and  
pretzels 4.50

Fresh sliced fruit with berries 7.00

Domestic & Imported cheese selection 9.00

Thin crust pizza with tomato sauce, buffalo  
mozzarella, grilled yellow pepper and basil leaf 8.00

Mini grilled cheese sandwich with aged cheddar,  
served with house blended tomato vegetable juice in  
a mason jar 9.00

Special occasion cakes\* 6.25 per person  
(Minimum of 40 people)  
Minimum 3 days required



# Wine by the Bottle

## Red Wine

Santa Carolina Cabernet-Merlot, Chile 33.00

Peller Estates Cabernet-Merlot, Ontario 33.00

Jackson Triggs proprietors edition Cabernet Sauvignon, Ontario 34.00

McWilliams Harwood Shiraz, Australia 35.00

Woodbridge by Robert Mondavi Merlot, California 35.00

Copper Moon Shiraz, Ontario 37.00

Bolla Valpolicella, Italy 47.00

Sterling Vintners Merlot, California 57.00

## White Wine

Santa Carolina Chardonnay, Chile 33.00

Peller Estates Chardonnay, Ontario 33.00

Two Oceans Sauvignon Blanc, South Africa 33.00

Jackson Triggs proprietors edition Chardonnay, Ontario 33.00

Woodbridge by Robert Mondavi Chardonnay, California 33.00

Lindemans bin 95 Sauvignon Blanc, Australia 35.00

Ruffino Orvieto Classico, Italy 37.00

Copper Moon Pinot Grigio, Ontario 38.00

Monkey Bay Sauvignon Blanc, New Zealand 38.00

## Sparkling Wine and Champagne

Brights President, Niagara 28.00

Freixenet, Cordon Negro Brut, Spain 32.00

Henkell Trocken, Henkell, Germany 42.00

Moet & Chandon Brut Imperial, France 159.00

## Rose Wine

E & J Gallo White Zinfandel 38.00

## Non-alcoholic Sparkling Wine

St. Tropez, Colio, Niagara 21.00



# Host Bar

## Liquor

Standard brands (1oz) 5.90

Deluxe brands (1oz) 6.40

## House Wine

Red & white (per bottle) 33.00

## Beer and Cooler

Domestic (341ml) 4.85

Premium/imported (341ml) 6.40

Cooler (per bottle) 5.65

## Aperitif

Liqueurs (1oz) 7.25

Cognacs (1oz) 7.25

## Specialty Drink

Martinis (per drink) 7.25

## Alcohol-Free Beverage

Soft drinks and juice 3.00

Bottled water 3.50

## Punch

Fruit punch (serves 50 people) 130.00

Fruit punch with liquor (serves 50 people) 165.00

\*If consumption is less than 400.00 per bar for Host Bar, a bartender charge of 120.00 will be applied



# Cash Bar

## Liquor

Standard brands (1oz) 7.50

Deluxe brands (1oz) 8.25

## House Wine

Red & white (Glass) (5oz) 7.75

## Beer and Cooler

Domestic (341ml) 6.25

Premium/imported (341ml) 8.25

Cooler (per bottle) 7.25

## Aperitif

Liqueurs (1oz) 9.25

Cognacs (per 1oz. serving) 9.25

## Specialty Drink

Martinis (per drink) 9.25

## Alcohol-Free Beverage

Soft drinks and juice 3.75

Bottled water 4.25

\*If consumption is less than 400.00 per bar for Cash Bar, a bartender and a cashier charge of 120.00 per person will be applied



# Bar Snacks

Peanuts 12.00 per bowl

Potato chips 18.00 per bowl

Nacho chips and salsa 20.00 per bowl

Deluxe kettle chips 22.00 per bowl

Warm cashews 22.00 per bowl

Gluten free sweet potato nacho chips 30.00 per bowl

Deluxe mixed nuts 34.00 per bowl