

Celebrate
the most wonderful
time of the year
with us!

CHELSEA
Hotel
TORONTO



ONE CALL DOES IT ALL!

Our gift to you this holiday season is the gift of superior comfort, succulent cuisine, impeccable service and cost saving solutions all wrapped into one. From celebrating your company's accomplishments to reuniting with friends or holding an intimate gathering with family; let our team provide you with unique, budget-conscious ideas for your large or small, formal or informal gathering.

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TORONTO'S BEST HOLIDAY PARTY

Looking for a great place to hold your annual holiday party and your current space looks a bit small? Jingle all the way to Toronto's Best Holiday Party!

Join us Thursday, December 14, 2017 at 11:30am

Enjoy our all-you-can-eat offerings — featuring five chef-served buffet stations, live entertainment and everyone is entered into a draw for a chance to win a two-night stay at Chelsea Hotel, Toronto!

Reservations of 25+ guests will receive a gift certificate for a one-night stay at Chelsea Hotel, Toronto for your group's personal raffle draw.

\$39 per person. Book before November 1, 2017 for only \$35* per person.

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FESTIVE CELEBRATIONS

From intimate celebrations to grand affairs, Chelsea Hotel, Toronto is the ideal location for your catered lunch, VIP reception or congratulatory gala. Featuring over 24,000 square feet of versatile event space, the hotel offers innovative menu planning, discounted accommodation rates and cost saving solutions in one ideal location.

We understand that everyone celebrates differently; be it a casual small gathering or a large group, the Chelsea has the perfect fit for all events accommodating 25-400 guests.

- Beautifully remodeled ballrooms offer elegant reception facilities
- Bb33 Bistro & Brasserie with a gas fireplace is great for intimate gatherings
- Unique event ideas, from Canada's Best Caesar Station with hand crafted Caesars, to an onsite potato chip cart
- Relish in the classic pub ambiance of Monarchs, complimented by modern décor. Enjoy traditional fare platters or a pub-inspired buffet menu

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PLATED LUNCHES



PLATED DINNERS



HOLIDAY RECEPTION



LUNCH BUFFET



DINNER BUFFET



CHILDREN'S BUFFET



TORONTO'S BEST HOLIDAY PARTY



MONARCHS' FESTIVE PUB NIGHT

TAKE THE ELEVATOR HOME

Book now for only \$99 per night

After your holiday party, why venture out into the cold when you can take the elevator home?

Chelsea Hotel, Toronto is walking distance from your holiday party and is looking forward to providing you with the gift of superior comfort, free Wi-Fi and impeccable service at a discounted rate.

TO BOOK:



Step 1: Visit chelseatoronto.com
Step 2: Choose your travel dates and click Search for Rooms
Step 3: Under 'Your Stay' click Edit



Step 4: Click on Optional Fields
Step 5: Under corporation/promotion code type **99HOL**

Step 6: Click Modify
Holiday Party Rate will then show up



Or call our In-house Reservations at 1-800-CHELSEA (243-5732) and refer to the "99HOL" preferred rates.

*This rate is valid for dates between Friday, November 3rd – Sunday, January 7th. Subject to availability – blackout dates apply.

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CHRISTMAS DINNER IN TIBAR

It's the most wonderful time of the year. Between all the running around, cooking and entertaining, it's easy to miss the 'holiday' part of Christmas. This year do something about that. Let us take care of the details so you can take care of the relaxing.

Join us in T|bar Monday, December 25th from 5pm-7pm or 7:30pm-9:30pm Enjoy impeccable service and a specially prepared five-course prix fixe dinner featuring traditional festive dishes.

Menu

\$50 per person, reservation required.

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PLATED FESTIVE LUNCHES

Includes soup or salad, entrée, dessert, white and grain rolls, Lavazza coffee and specialty teas

Soup

Purée of roasted autumn squash decorated with toasted almonds and maple drizzle
Roasted broth soup with turkey, pearl pasta and root vegetables
Cream of mushroom soup with cognac and fresh chives

Salad

Salad of baby kale and arugula with dried cranberries, mandarin segments and noodle crisps
Salad of tender baby greens with egg mimosas, raspberries and candied pecans
Classic Caesar salad

Entrées

Traditional Christmas Turkey Celebration **\$46**

Hand-carved breast and leg of slow roasted turkey presented with sage and onion stuffing, simmered herb gravy, stewed northern Ontario cranberries, country mashed potatoes and winter vegetables

Classic Roast Striploin Feast **\$52**

Generously portioned striploin roast of Alberta prime beef partnered with crisp onion strings, shallot accented jus, roast fingerling potatoes and roasted winter vegetables

Cranberry Crusted Salmon **\$49**

Delicate filet of Canadian salmon crusted with orange and cranberry offered with chervil beurre blanc, roasted red skin potatoes and winter vegetables

Vegetarian Entrées

Pasta Bowties with Sage and Pine Nuts **\$45**

Farfalle pasta tossed with winter sage oil, tomato concasse, roasted pine nuts and asparagus tips

Roasted Portobello Mushroom **\$45**

Roasted portobello cap with chèvre, olives, zucchini and herbed tomato broth



Desserts

New York cheesecake with braised winter cherries
Apple pecan crumble tart
Classic lemon tart
Double chocolate tart
Tiramisu with espresso cream

Menus require a minimum guarantee of 10 guests, a \$10 per person surcharge will apply to all guarantees under 10 guests

HOLIDAY LUNCH BUFFET

Selection of freshly baked Ace Bakery rolls with Stirling Creamery butter balls

Salad

Heritage blend of greens seasonally dressed with dried cranberries, mandarins and noodle crisps

Classic Caesar salad

Roasted sweet potato and pear salad

Salad of English cucumber and roma tomatoes accented with a dill yogurt dressing

Entrées

Roasted young Ontario turkey with full traditional accompaniments

Rigatoni with grilled vegetables, rosemary and garlic herb oil

Accompaniments

Thyme-roasted jacketed mini potatoes

Late season beans decorated with pepper confetti

Desserts

Collection of mini cupcakes

Gathering of seasonally inspired cookies

Selection of mini raspberry, lemon and butter tarts

Platter of sliced tropical fruits

Coffee and tea

\$49

Menus require a minimum guarantee of 30 guests, a \$10 per person surcharge will apply to all guarantees under 30 guests

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PLATED FESTIVE DINNERS

Includes soup or salad, entrée, dessert, white and grain rolls, Lavazza coffee and specialty teas

Soup

Velouté of late autumn corn, completed with fresh cream and chives
Grilled pepper and smoked tomato bisque with glassed basil
Cream purée of brandied mushrooms and leeks with onion crisps
Bisque of sweet potato and apple with toasted pepita and kale crisps

Salad

Phyllo cup of mixed seasonal greens with dried cranberries, mandarins and candied pecans
Baby kale leaves dressed with chilled poached pear, chèvre, walnuts and Niagara vinaigrette
Classic Caesar salad

Entrées

Traditional Christmas Turkey Celebration **\$56**

Hand-carved breast and leg of slow roasted turkey presented with sage and onion stuffing, simmered herb gravy, stewed northern Ontario cranberries, rustic mashed potatoes and roasted vegetables

Classic Prime Rib Feast (minimum 20 guests) **\$63**

Generously portioned rib roast of Alberta prime beef partnered with Yorkshire pudding, shallot accented jus, garlic mashed potatoes and roasted vegetables

Candied Arctic Char (gluten free) **\$59**

Cranberry and orange crusted filet offered with chervil beurre blanc, roast fingerling potatoes and roasted vegetables

Vegetarian Entrées

Squash Cappelletti with Sage **\$50**

Cappelletti filled with roast Ontario squash fortified with winter sage oil, pine nuts and kale

Portobello Mushroom Tree (gluten free) **\$50**

Grilled vegetables towered on a portobello mushroom base accented with herb tomato broth



Desserts

Vanilla crumble cheesecake with meringue
Apple pecan crumble tart with vanilla gelato and caramel
Lemon tart with meringue brûlée
Double chocolate tart with Chantilly cream
Tiramisu with espresso cream

Menus require a minimum guarantee of 10 guests, a \$10 per person surcharge will apply to all guarantees under 10 guests

HOLIDAY DINNER BUFFET

Selection of freshly baked Ace Bakery rolls with Stirling Creamery butter balls, flat bread with hummus duo

Salad

Tender leaves of baby arugula and kale seasonally dressed with dried cranberries, mandarins and noodle crisps

Classic Caesar salad

Mixed bean and quinoa salad

Greek salad with peppers, onion, tomato and olives dusted with feta cheese

Collection of mixed pickles and olives

Entrées (Choose two)

Roast young Ontario turkey with full traditional accompaniments

Chef-carved roast prime rib of Alberta beef with Yorkshire pudding and roasted thyme jus

Chef-carved honey and currant glazed presentation of naturally-smoked Ontario ham

Teriyaki and citrus-glazed Atlantic salmon

Accompaniments

Charcuterie display of cured and smoked artisanal meats

Presentation of smoked salmon with full garnishes

Chilled gathering of poached black tiger shrimp with cocktail sauce

Cheese and spinach tortellini with rustic tomato and basil sauce

Roasted potatoes with sweet onion and thyme

Garlic-sautéed corn with chives and fresh cream

Asparagus tips decorated with mini sweet peppers

Desserts

Collection of festive cakes, flans and yule logs

Presentation of mini cupcakes

Gathering of seasonally inspired cookies

Tableau of local and international cheese with crisp wafers

Platter of sliced tropical fruits

Coffee and tea

\$65



Menus require a minimum guarantee of 30 guests, a \$10 per person surcharge will apply to all guarantees under 30 guests

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CHILDREN'S LUNCH BUFFET

Entrées (Choose two)

Cheese and/or pepperoni pizza
Chicken fingers with dipping sauce
Macaroni and cheese
Mini beef hamburgers with full condiments
Mini corn dogs with ketchup

Accompaniments

Carrot and celery sticks with Caesar dip
French fries

Desserts

Chocolate and vanilla pudding cups
Mini cupcakes with sprinkles

Drinks

Soft drinks
Milk

\$24

Menus require a minimum guarantee of 25 guests

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HOLIDAY RECEPTION

Your choice of hors d'oeuvres
Chef's choice of hors d'oeuvres

44/dozen
40/dozen

Hot Hors d'oeuvres Selection

Antipasto croissant
Duckling turnover with mango and peppercorns
Mushroom and leek puff
Mini beef Wellington
Crab and brie phyllo
Feta and sun dried tomato phyllo
Shrimp spring roll with sweet and sour sauce

Vegetable spring roll with plum sauce
Chicken empanada
Brie and leek quiche
Crisp Peking duck bundle
Jamaican chicken firecracker
Duck confit croquette
Brie and pumpkin arancini
Wild mushroom and gorgonzola tortière

Cold Canapés Selection

Smoked turkey with fruit chutney on corn blinis
Tomato with bocconcini with olive tapenade
Smoked salmon pinwheel with roe on cucumber
Air dried beef with gorgonzola in phyllo tulip
Antipasto with bocconcini on crostini

Duck confit on pastry tulip
Prosciutto and fig on polenta cake
Fresh Thai spring roll
Peking duck on green onion pancake
German salami rosette with cream cheese
Herb chèvre barquette
Crab meat in crepe purse
Shrimp with salsa on cucumber



Festive Package @ \$37

Crudités with hummus trio (roasted pepper, roasted garlic, caramelized onion)
Assorted focaccia sandwiches or collection of sweet mini cupcakes and cookies
Platter of local and international cheese with wafer crisps
Selection of 4 types of hot hors d'oeuvres (4 pieces per person)

Minimum order of 24 pieces of any single hors d'oeuvres

2017 TIBAR CHRISTMAS DAY TABLE D'HÔTE

Christmas Day Dinner 5pm and 7:30pm seatings
Regular T|bar menu not available this evening.

Starters

Christmas crackers
Warm focaccia with olive oil and rosemary
Roasted parsnip soup with clotted cream and fleur de sel walnuts
Salad of Canadian heritage greens
dried cranberries, mandarins and toasted almonds with Niagara plum vinaigrette
Cranberry sorbet

Mains

Chef-Carved Leg and Breast of Festive Turkey
Sage and onion stuffing, giblet gravy, cranberry sauce with citrus.
Creamy mashed potatoes, winter asparagus, orange and honey glazed carrots
or
Roasted Magi Pepper
Baked vegetarian pepper with chick peas, tomato, onion and Moroccan spice,
citrus couscous

Desserts

Merry cherry cheesecake
Candied clementine
Festive cookies and holiday treats
Coffee and tea

\$50

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2017 TORONTO'S BEST HOLIDAY PARTY

Soup and Salad Bar

Flatbread with hummus and baba ghanoush
White and whole grain ciabatta with butter
Roasted butternut squash soup
Roasted red pepper bisque
Kale and cheddar broth Caesar salad
Heritage greens with cranberries, mandarin segments and
toasted almonds
Greek salad with feta cheese and fresh oregano
Couscous salad with dried fruit and citrus essence
Grilled vegetable and artichoke salad with balsamic reduction
Tomato and cucumber salad with dill yogurt dressing
Platter of pickles and olives
Arrangement of cured and smoked meats with mustards
Chilled poached shrimp with cocktail sauce and lemon

Turkey Buffet

Chef-carved young Canadian turkey
Sage and onion stuffing
Giblet gravy
Grandma's mashed potatoes
Green beans with almonds
Honey and orange glazed carrot
Baked cheese and spinach cannelloni

Roast Beef Buffet

Chef-carved striploin of herb-crusted beef with Yorkshire
pudding
Thyme jus, horseradish, mustards
Roasted mini red potatoes
Winter asparagus
Mini Ontario peppers
Penne with grilled vegetables and herb garlic oil

Carved Salmon Buffet

Chef-carved salmon with tomato, scallion and olive stuffing
Multi-grain crusted tilapia filets
Lemon, onion and caper crème
Traditional rice pilaf
Chana masala
Steamed broccoli with pecans
Baked cauliflower au gratin

Dickens' Dessert Buffet

Ontario apple cobbler with vanilla custard
Grand array of festive cakes, flans and pies
Home-style tarts, cupcakes and squares
Sliced seasonal fruit, berries
Seasonal cookies

\$39.00 per person



MONARCHS' PUB

Monarchs' Festive Pub Night

Unlimited food platters delivered to each table (serves 4-6 people)

Medium chicken wings with blue cheese dip	Pepperoni pizza
Honey garlic wings with ranch dip	Vegetarian pizza
Carrot and celery sticks	Bruschetta
Chicken fingers with plum sauce	Mini cupcakes
French fries with citrus aioli	Mini fruit and butter tarts
Onion rings	Seasonal cookies
Jalapeño poppers	Mini donuts
Garlic bread	Coffee and tea

\$44

Monarchs' Festive Buffet Menu

(minimum 50 guests)

Salad of baby kale with mandarins, cranberries and toasted almonds	Turkey pot pie
Caesar salad	Steak and ale pie with mushrooms
Tomato and feta salad with Bermuda onion	Swedish meatballs
Quinoa and apricot salad with citrus	Sliced fruit
Devilled eggs	Festive cookies
Shepherd's pie	Apple strudel
	Yule logs
	Coffee and tea

\$54

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TERMS AND CONDITIONS

All prices stated within the brochure are per person and do not include applicable taxes and gratuities. All rates are subject to availability; conditions/restrictions apply and are subject to change without notice. Group reservations of 8 or more people and New Year's Eve reservations will require a credit card guarantee. A cancellation fee of 50% of the total charge will be applied to cancellations received within 48 hours of the appointed time.

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