

# CHELSEA *Hotel*

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## TORONTO

***Chelsea Hotel, Toronto***

***Banquet and Event Menu***

All prices and services including 15% gratuities are subject to 13% Harmonized Sales Tax (HST).  
Pricing, Taxes and Gratuities are subject to change. All Prices are in Canadian Dollars.

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## Breakfast

### Breakfast Buffets

Breakfast buffets include Starbucks coffee, tea and juice.

#### **Essential Continental**

*Baked fresh each morning for your event*

Muffins baked from scratch

Assorted croissants

Assorted Danish pastries

Butter, honey and preserves

Sliced fruit, berries

Individual Greek-style yogurt

**\$21**

#### **Enhanced Continental**

*Expand the Essential Continental with*

Norwegian smoked salmon

Black forest ham

Gruyere cheese

English cucumber, tomato

Mini bagels

Condiments – cream cheese, capers, onion

**\$29**

#### **Healthy Start**

*Help your team have a lighter start to the morning*

Wheat pullman toasting loaves

Individual Greek-style yogurts

Whole grain cereals with skim milk

Sliced fruit, berries, cottage cheese

Honey, preserves and margarine

**\$21**

#### **Gluten Free Start**

*Offered to your gluten sensitive guests*

Gluten free muffins and cereals

Gluten free toasting breads and bagels

Individual Greek-style yogurts

Sliced fruits, berries

**\$21**

#### **Essential Canadian Breakfast**

*Welcome your group with a home-style breakfast*

Assorted croissants with preserves

Assorted Danish pastries

Muffins Baked from Scratch

Whole grain cereals, milk

Scrambled eggs

Hash brown potatoes

Sausage links, smoked bacon

Sliced fruit, berries

**\$31**

#### **Enhanced Canadian Breakfast**

*Full traditional hot breakfast*

Scrambled eggs

Hash brown potatoes

Sausage links, crisp bacon

Cinnamon brioche French toast, syrup

Roasted roma tomatoes

White and wheat pullman toasting loaves

Sliced fruit, berries

**\$33**

#### **Executive Breakfast**

*Our very best to greet your guests*

Mini muffins, Danishes and croissants

Locally produced preserves and butter

Berries in ginger snap basket

Mini yogurt parfaits

Mini eggs benedict

Herb sausage with roquette, tomato and spinach

-OR-

Mini potato rösti with smoked salmon and dill

Home-style pancakes with cinnamon apples

**\$37**

*Each breakfast buffet menu requires a minimum guarantee of 10 guests. Hot breakfast buffets under 15 people will be plated.*

*A \$10 per person surcharge will apply to all breakfasts under 10 guests.*

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## Breakfast Enhancements

Personalize your breakfast by adding from our  
Breakfast enhancement menu

\$8	Sliced fruit
\$5	Greek yogurts
\$7	Berry and granola parfait bar
\$5	Country pancakes
\$5	French toast
\$8	Eggs Benedict
\$3	Regular/Gluten free bread for toasting
\$4	Regular/Gluten free muffins
\$3	Apples, banana, oranges

## Beverage Enhancements

Personalize your breakfast by adding from our  
beverage enhancement menu

\$32.00	Pitcher of orange, grapefruit, apple juice
\$32.00	Pitcher of iced tea, lemonade
\$4.75	Individual Tropicana juices
\$4.75	Fresh squeezed orange juice
\$4.75	YOP yogurt drink
\$5.25	Smoothies
\$4.75	Eska water
\$5.25	Vitamin water
\$4.95	Coconut water
\$5.25	Gatorade
\$5.25	Rockstar energy drink
\$5.25	Starbuck's frappucino

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## Plated Breakfasts

Plated breakfasts include Starbucks coffee, tea, and juice

### The Essential Plated Breakfast

Coupe of fresh diced melon, pineapple and grapes

Fluffy scrambled eggs with fresh chives

Hash brown potatoes

Sausage links and crisp bacon

Grilled roma tomato

Rosemary sautéed mushrooms

Warm country biscuits

\$33

### The Executive Plated Breakfast

Coupe of fresh berries

Breakfast pastries

Classic Eggs Benedict

Red skin skillet potatoes

\$36

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## Breaks

Each themed break requires a minimum guarantee of 15 guests. All themed Breaks are designed for a maximum duration of 45 minutes of service to ensure quality and safety of our products. A \$10 per person surcharge will apply to all themed breaks under 15 guests.

### Morning Breaks

All breaks include Starbucks coffee and Tazo tea

\$4.75 *Essential*

Starbucks coffee, Tazo tea

\$6.75 *Essential Plus*

Starbucks coffee, Tazo tea, Tropicana juices, Eska water

\$7 *The Muffin Man*

Five flavours of our baked from scratch muffins

\$7 *Paris Please*

Butter croissants, pain au chocolate, iced cinnamon danish

\$9 *Fruity Fun*

Sliced fruit, melons, berries

\$11 *Stick It*

Mini skewers of melon, pineapple, grapes and berries, dipping honey yogurt

\$9 *Smooth and Crunchy*

Individual yogurt parfaits, toasted granola, fresh berries

\$9 *Cereal Bars*

Nutrigrain cereal bars, granola bars

### Morning Break Enhancements

Personalize your breakfast by adding from our break enhancement menu

\$8 Sliced fruit

\$5 Greek yogurts

\$4 Regular/Gluten free muffins

\$4 Butter and chocolate croissants

\$7 Berry and granola parfait bar

\$3 Apples, banana, oranges

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## Essential Afternoon Breaks

Essential afternoon breaks include Starbucks coffee, Tazo tea and assorted soft drinks

**\$12 Cookie Monster** – Chefs selection of fresh bakery cookies, minimum of four varieties,

**\$12 Break Squared** - Mini cut chocolate and fruit squares

**\$12 More Than Melons** - Sliced fruits, melons and berries

**\$12 Mom's Kitchen** - Home-made butter tarts, raisin tarts, pecan tarts

**\$14 Go Nuts** - Selection of mix and match peanuts, cashews, almonds, pecans, walnuts and hazelnuts

## Enhanced Afternoon Breaks

Premium afternoon breaks include Starbucks coffee, Tazo tea, soft drinks and mini cookies

### Nutritional Kick

Tomato juice, V8 juice  
Crudités, hummus, tzatziki  
Melon trio  
Honey, cottage cheese  
Granola bar  
**\$15**

### Chocolate Explosion

Chocolate milkshake  
Brownie assortment  
Chocolate dipped rice krispy treats  
**\$15**

### Downtown Deli

2% milk, chocolate milk  
Black forest ham, turkey, pastrami, salami  
Rye bread  
Mustards  
Dill pickle spears  
**\$15**

### Essential Elegance

Sparkling cranberry punch  
Quebec artisan cheeses  
Whole grain crisps  
Sliced fruits, local honey, toasted walnuts  
**\$16**

### Border Cantina

Lemonade  
White nacho chips, dipping cheese, salsa, guacamole, sour cream  
Cinnamon and sugar churros  
**\$15**

### Wimbledon Delight

Iced tea  
Cream scones  
Macerated strawberries  
Devonshire cream  
**\$15**

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## Deluxe Interactive Themed Breaks

Include Starbucks coffee, Tazo tea, assorted soft drinks and Eska water

### **The Chip Wagon** *\*only available for groups on the second floor*

Make your own snack bag of warm kettle cooked potato chips from our Spudniks Potato Chip cart. Spudniks are the guys famous for their crunch, freshness and great taste. Choose your mix and match snack from four sensational flavours.

**\$16.00**

### **The Popcorn Theatre** *\*only available for groups on the second floor*

Allow your guests to fill their snack bag at our Spudniks popcorn cart – four great flavours to choose from.

**\$16.00**

### **The Chill Out**

Stroll up to our ice cream cart and cool off with a mini tube of Gelato Fresco's most popular flavours. Five to choose from – lemon sorbet, mango sorbet, Lindt milk chocolate, raspberry devil's chocolate and vanilla caramel.

**\$16.00**

### **The Candy Man**

We bring all the best treats of your local confectionary directly to your guests. Enjoy our lavish assortment of your childhood candy favourites.

**\$17.00**

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## Daily Luncheon Buffet - \$39

*Includes White and Wholegrain rolls, Starbucks coffee and Tazo tea*

Please inquire with your Eaton Event Expert for the menu served on the day of your event.

## Make It My Way Luncheon Buffet - \$44

*Includes White and Wholegrain rolls, Starbucks coffee and Tazo tea*

**Each Luncheon Buffet requires a minimum guarantee of 15 guests. All Luncheon Buffets are designed for a maximum duration of two hours of service to ensure quality and safety of our products. A \$10 per person surcharge will apply to all Luncheon Buffets under 15 guests.**

### **Soup, select one**

Roasted red pepper and roma tomato bisque\*  
Carrot and orange purée, fresh coriander^\*  
Chicken noodle soup  
Country cut vegetables, tomato rosemary broth\*  
Tom yum chicken soup\*  
Kale and cheddar soup  
Hot and sour soup, tofu^\*  
Lemon and coriander broth, garden vegetables^\*

### **Leafy Greens, select one**

Mixed kale and rocket leaves, carrots, peppers^\*  
Fine spinach leaves, prosciutto, roasted tomatoes, chives\*  
European blend lettuces, shaved red onion, carrot, grape tomato^\*  
Lettuce hearts, mandarins, crisp noodles, strawberries^  
Iceberg lettuce, tomato wedges, carrot, purple cabbage^\*  
Caesar salad  
Tender arugula leaves, dried cranberries, Bermuda onion, mandarins^\*  
Heritage greens, roasted pearl onion, tomatoes, torn local herbs^\*

### **Crafted Salad, select one**

Canadian barley, dried cranberries, herbs^  
Shredded beet salad, ginger, sweet/sour dressing^\*  
Roasted sweet potato and pear salad, lemon/lime vinaigrette^\*  
Shaved fennel salad, apple, cider vinaigrette^\*  
Tuscan bean salad^\*  
Quinoa salad, grilled vegetables, curry spice^\*  
Grilled zucchini salad, grape tomatoes, roasted onions, balsamic vinaigrette^\*  
Greek salad, feta cheese, fresh oregano^\*

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### **Starch, select one**

Mashed Yukon gold potatoes<sup>^\*</sup>  
Roasted red skin potatoes, rosemary, cracked pepper<sup>^\*</sup>  
Rice pilaf, herbs, scallion<sup>\*</sup>  
Chef's pasta selection (to match entrée)<sup>^</sup>  
Steamed mini potatoes, whole butter, parsley, chives<sup>^\*</sup>  
Roasted Yukon gold wedges<sup>^\*</sup>  
White and wild rice, herbs

### **Vegetables, select one**

Field beans, olive oil, toasted almonds<sup>^\*</sup>  
Roasted zucchini, white onions<sup>^\*</sup>  
Steamed asparagus, cherry tomatoes<sup>^\*</sup>  
Yellow beans, carrot batonnets, scallion<sup>^\*</sup>

### **Entrées, select one**

Herb and butter roasted chicken, natural jus reduction  
Egg-battered scaloppini of turkey, tomato olive broth<sup>\*</sup>  
Roast chicken breast, pesto and mushroom crème  
Chicken Chasseur, shallots, tarragon, mushrooms, tomato concassée, chardonnay  
Shaved beef eye of round, cabernet jus, horseradish  
Chicken thighs, smoked sausage, onion, tomato, chipotle spice<sup>\*</sup>  
Atlantic salmon, lemon cranberry beurre blanc<sup>\*</sup>  
Roast turkey breast, sage gravy, cranberries

### **Vegetarian Entrées, select one**

Chana masala<sup>^</sup>  
Spinach and feta strudel, tomato olive salsa<sup>^</sup>  
Cheese tortellini, rustic tomato sauce, basil  
Grilled vegetable and chèvre strudel, tomato olive salsa<sup>^</sup>

### **Desserts**

Crisp green apples and Country squares included with all buffets

\* gluten free selection

<sup>^</sup> vegetarian selection

### **Gluten Free or Vegetarian Alternatives**

**Plated main course and dessert items can be offered to your gluten sensitive guests**

Gluten free pasta, grilled chicken breast, mushrooms, peppers, tomato basil sauce

Gluten free butter chicken, steamed rice

Gluten free pizza, grilled chicken, onion, peppers, fior de latte cheese

Gluten free brownies, cookies, black forest cake

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## Luncheon Buffet Enhancements

Personalize your meal by adding additional selections from our full luncheon buffet menu

- \$3.00 Soup
- \$3.00 Salad
- \$2.00 Starch or vegetable
- \$6.00 Entrée
- \$4.00 Vegetarian Entrée
- \$3.00 Dessert Upgrade – choose from the following:
  - Royal Chocolate Cake, apple strudel
  - Carrot cake, strawberry rhubarb strudel
  - Lemon Vanilla Cake, cherry strudel
  - Mocha Cake, raspberry peach strudel

## Make It My Way Plated Lunch

Tailor your menu to your guests' taste by choosing from any of our buffet menu items.

Each Plated Luncheon requires a minimum guarantee of 10 guests. A \$10 per person surcharge will apply to all Plated Luncheons under 10 guests.

- \$42.00 **3 Course Menu**  
Choice of soup or salad, entrée with starch and vegetable, dessert
- \$47.00 **4 Course Menu**  
Choice of soup, salad, entrée with starch and vegetable, dessert

## Beverage Enhancements

Complete your luncheon by adding from our beverage refreshments

- \$32.00 Pitcher of dispensed orange, grapefruit, apple juice
- \$32.00 Pitcher of iced tea, lemonade
- \$5.25 Pop Shoppe soft drinks
- \$4.75 Individual Tropicana juices
- \$4.75 Eska water (still and sparkling)
- \$4.75 YOP yogurt drink
- \$5.25 Planet E smoothies
- \$5.25 Vitamin water
- \$5.25 Gatorade
- \$4.95 Coconut water
- \$5.25 Rockstar energy drink
- \$5.25 Starbuck's frappucino

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## Cold Luncheon Buffets

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### **St Lawrence Deli**

*Enjoy a selection of our deluxe sandwiches made on our fresh daily baked bread*

Soup of the day

Tossed salad of seasonally garnished greens

Chef's selection of two crafted salads

Selection of house-prepared sandwiches:

Smoked salmon, wasabi cream cheese, tomato, cucumber, mixed wrap

Roast beef striploin, arugula pesto mayo, radicchio, caramelized onion, cherry tomato chutney, onion bun

Grilled peppers, eggplant, zucchini, guacamole, lettuce, balsamic dressing, focaccia bread

Grilled chicken breast, pommery mustard, grilled red onion, feta cheese, spring mix, pretzel bun

Black forest ham, gruyere cheese, tomato, cucumber, dijon mayo, arugula, whole wheat bun

Egg salad, tomato, radicchio, arugula, herb may, brioche bun

Tuna salad, radicchio, tomato, arugula, herb mayo, brioche bun

Salami, turkey, ham, arugula pesto, tomato, spring mix, mini baguette

Roast Turkey with swiss cheese, tomato, cucumber, dijon mayo, arugula, mixed wrap

Relish tray

*Pickles, beets, olives, pickled onions*

Spudniks kettle cooked potato chips

Mini desserts

*Strudel*

*French pastries*

Starbucks coffee and Tazo tea

**\$39**

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## **Soup and Salad Bar**

Allow your guests to personalize their lunch with our full range of lettuces, garnishes and dressings

Soup of the day with crusty rolls

Selection of fresh lettuces

*Kale and roquette blend, Heritage blend, romaine, Tuscan blend*

Selection of fresh garnishes

*Black forest ham, grilled chicken, bacon albacore tuna, boiled egg, chick peas, cheddar, parmesan*

*Tomato, onion, cucumber, broccoli, scallion, peppers, zucchini, carrot*

*Croutons, toasted almonds, dried cranberries, mandarin segments*

*Vinaigrette and creamy dressings*

Relish tray

*Pickles, beets, olives, pickled onions*

Spudniks kettle cooked potato chips

Mini desserts

*Tarts*

*French pastries*

*Cookies*

Starbucks coffee and Tazo tea

**\$38**

## **Grab and Go – Lunch on the Run**

Allow your group to choose from our freshly packaged items to take back to the room or to carry off site

Choice of pre-boxed or choose your own

Selection of individually packaged, freshly prepared sandwiches

*Black forest ham, deli sub, tuna salad with onion, egg salad with scallion*

Selection of individually packaged salads

*Chef's selection of our daily prepared leaf and crafted salads (minimum of 3 selections)*

*Crudités of carrot, celery and tomato with dip*

Selection of wholesome snacks

*Fresh whole fruit, flavoured Greek yogurt, granola/fruit bars, assorted cookies*

Selection of bottled beverages

*Soft drinks, juice, Eska water*

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\$38

### **Plowman's Picnic Lunch**

Share our hearty and rustic "build your own" themed lunch with your guests

Selection of crusty rolls

Selection of crafted salads

*Shaved fennel and apple, Greek, Tuscan bean, quinoa and curry grilled vegetable*

Selection of country meats

*pâtés, kielbasas, cured sausages, smoked meats*

Selection of artisan cheeses

*Le Cendrillon, Bleubry, Le Triple Crème, Cantonnier, Sir Laurier, Le Saint Raymond*

Relish tray

*Pickles, hard boiled eggs, olives, pickled onions*

Spudniks kettle cooked potato chips

Mini desserts

*Tarts*

*French pastries*

*Cookies*

Starbucks coffee and Tazo tea

\$38

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## Plated Express Luncheon Sets

Each Plated Express Luncheon requires a minimum guarantee of 10 guests. A \$10 per person surcharge will apply to all Express Luncheon Sets under 10 guests.

**All sets include white and grain rolls, Starbucks coffee, tea and Q water**

### **French Repas**

Classic Quiche Lorraine

*onion, ham, emmental cheese*

Salad of country mixed greens

Strawberry rhubarb strudel, chantilly cream, fruit coulis

\$35

### **Penne for Your Thoughts\***

Penne pasta, grilled chicken breast, mushrooms

*Alfredo crème, pesto, parmesan*

Apple strudel, chantilly cream, caramel drizzle

\$35

### **Pasta Perfection\***

Rotini pasta, grilled chicken breast, marinated grilled vegetables

*roasted garlic and rosemary oil*

Cherry strudel, chantilly cream, fruit coulis

\$35

### **Asian Entanglement\***

Beef loin, Asian vegetables, jasmine rice

*soy ginger glaze, sesame seeds*

Raspberry peach strudel, chantilly cream, fruit coulis

\$35

**\*can be prepared to suit gluten free and vegetarian diets, some substitutions required**

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## Plated Luncheon Sets

All sets include freshly baked white and grain rolls, roast fingerling potatoes, mini vegetables, Starbucks coffee, Tazo tea and Q water

### **Hearts and Sole**

Romaine hearts, caesar dressing, smoked bacon, croutons

Baked filet of sole, herb crust

*Fresh tomato, Bermuda onion and scallion salsa*

Lemon tartlet, raspberries

\$42

### **Pesto Chicken**

Minestrone soup, rotini pasta, parmesan

Baked chicken supreme

*Pesto cream with asiago finish*

Chocolate tartlet, sweetened whipped cream

\$42

### **Peaches and Cream Pork**

Carrot and ginger purée, coriander infusion

Seared pork tenderloin medallions

*Peach cream, dijon, chives*

Citrus meringue tartlet, fruit coulis

\$42

### **Traditional Coq-au-Vin**

Artisan leaves, seasonal vegetables, chardonnay peach vinaigrette

Roast chicken supreme

*Pearl onion, mushrooms, smoked lardoons*

Lemon brûlée tartlet, stewed cherries

\$42

### **Classic New York Striploin**

Roasted mushroom soup, fresh cream, chives

6oz Alberta beef striploin steak

*Natural jus reduction*

Chocolate tartlet, fresh raspberries

\$42

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*Hotel*

Chelsea Hotel, Toronto, 33 Gerrard St, West, Toronto, ON, M5G 1Z4 For Inquiries call 416-585-4340

TORONTO

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## Reception Menus

Each menu requires a minimum guarantee of 25 guests. A \$10 per person surcharge will apply to all Reception Buffets under 10 guests. All Reception Stations are designed for a maximum duration of two hours of service to ensure quality and safety of our products.

### **Executive Cocktail Reception**

Host's choice of passed canapés and hot hors d'oeuvres, 3 pieces/person  
Petite open-faced sandwiches, 2/person  
Deluxe tower of poached black tiger shrimp, 2/person  
Norwegian smoked salmon with full garnishes  
Large Malpeque oysters served on the half shell with sauces, 2/person  
Belgian chocolate fountain with full garnishes  
Host selection of Chef-prepared flambé dessert  
Fruit, berries  
Quebec artisan cheeses, whole grain crackers  
French mignon pastries  
Starbucks coffee, Tazo tea  
\$65

### **Enhanced Cocktail Reception**

Host's choice of passed canapés and hot hors d'oeuvres, 4 pieces/person  
Cocktail triangle sandwiches, 3/person  
Crudités, hummus, blue cheese dip  
Fruit, berries  
Quebec artisan cheeses, whole grain crackers  
French mignon pastries  
Starbucks coffee, Tazo tea, soft drinks  
\$45

### **Essential Cocktail Reception**

Chef's choice of passed canapés and hot hors d'oeuvres, 6 pieces/person  
Crudités, hummus, blue cheese dip  
Quebec artisan cheeses, whole grain crackers  
\$32

### **Passed Hors d'Oeuvres Cocktail Reception**

Choice of chef's canapés and hot hors d'oeuvres, 6 pieces/person  
\$21

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## Cold Canapés & Hors d'Oeuvres Selection

### Cold Canapés Selection

*order by 3 dozen*

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

**\$42 per dozen**

### Hot Hors d'Oeuvres Selection

*order by 3 dozen*

Chicken chow mein chopsticks  
Chicken pot pie  
Chicken quesadilla trumpet  
Dragon shrimp dumpling  
Feta cheese and sundried tomato phyllo  
Mac and cheese fritter with truffle  
Margherita risotto balls  
Mediterranean vegetable tulip  
Raspberry and brie tulip  
Sante Fe smoked chicken spring roll  
Shepherds pie  
Spanakopita  
Szechuan beef spring roll  
Vegetable samosa

**\$42 per dozen**

## Premium Mini Hot Sandwich Selection - \$46/dozen

*order by 3 dozen*

Brie and apple grilled cheese  
Classic grilled cheese  
Kobe beef slider  
Philly cheese steak  
Pulled pork slider  
Turkey with stuffing and cranberry on biscuit

## Premium Skewer and Satay Selection - \$46/dozen

*order by 3 dozen*

Indonesian beef satay  
Fire grilled Asian chicken satay  
Southern butter pecan shrimp skewer  
Candied hot smoked salmon skewer

## Maki and Sushi

**All maki and sushi are presented with soy, ginger and wasabi**

**\$39/doz** Assorted maki rolls

**\$45/doz** Assorted sushi

**\$42/doz** Combination of maki rolls and sushi

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## Grand Sweet Table

Crêpes Grand Marnier, sun-dried cranberries  
French mignon pastries  
Deluxe iced cakes, fruit flans, nut flans, cheesecakes  
Fruit, berries  
Quebec artisan cheeses, whole grain crackers  
Starbucks coffee, Tazo tea  
\$21

## Chocolate Fountain

Belgian chocolate, strawberries, pineapple, melon, rice crispy treats, marshmallows  
\$21 per person

## Reception Enhancements

- \$8 Sliced fruit
- \$9 Canadian Artisan cheese, whole grain crackers
- \$7 Crudités, blue cheese dip, hummus
- \$14 Combination of two of fruit/cheese/crudités
- \$16 Combination of three of fruit/cheese/crudités
- \$150 Snack Collection – salted peanuts, pretzels, bar mix, potato chips (serves 25)
- \$3 Bite-sized snack cookies (6 flavours including gluten free)
- \$3 Bakery-style cookies (3 flavours)
- \$7 Assorted home-style mini tart collection (butter, pecan, raisin, chocolate pecan)
- \$8 Combination of squares and home-style mini tarts

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## Reception Action Stations

Each Reception Action Station a minimum guarantee of 50 guests. A \$10 per person surcharge will apply to all Reception Buffets under 10 guests. All Reception Stations are designed for a maximum duration of two hours of service to ensure quality and safety of our products.

Any single action station can be added to a buffet or reception menu. Please inquire about pricing.

### **Orient Express**

Carving Chef

Selection of seamed dim sum dumplings

Vegetarian spring rolls

Thai rice paper rolls

Peking duck carving station with pancakes, scallion, cucumber and hoisin

Shrimp chips with peanut sauce

### **Mashed Potato Martini Bar**

Serving Chef

Country spun Yukon gold potatoes

Southern gravy, vegetarian chilli, braised bangers

Butter, sour cream, shredded cheddar, chèvre,

danish blue, Caramelized onion, scallion, dried chillies

### **Hip Hip Hooray**

Carving Chef

Chef-carved hip of beef (min 100 guests) or striploin

Selection of local mustards and horseradish

Mini Kaiser buns

### **Fajita Fiesta**

Carving Chef

Chef-carved chicken breast, sautéed onions and peppers, tortilla shells

Lettuce, shredded cheddar, shredded jack cheese, tomato, salsa, guacamole

Nacho chips

### **Fire and Ice Cream**

Flambé Chef

Brandy flamed selection of sugared local fruit (strawberries, peaches, cherries)

All-natural vanilla gelato, citrus zest

Hazelnut biscuit

\$55 any 3 stations

\$70 any 4 stations

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**CHELSEA**  
*Hotel*

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## Dinner

All Dinner Buffets are designed for a maximum duration of two hours of service to ensure quality and safety of our products. A \$10 per person surcharge will apply to all Dinner Buffets under the stated minimums.

### Essential Dinner Buffet

White and grain dinner rolls, sweet butter

Heritage lettuce leaves

*Raspberries, mandarins, toasted almonds*

Crisp romaine hearts

*Focaccia croutons, prosciutto crisps, parmesan reggiano shavings*

Roasted sweet potato and pear salad

*Lemon & lime dressing*

Penne pasta, caramelized onions, peppers, garlic herb oil

Country mashed potato, whole butter, cream

White and wild rice pilaf, fresh herbs

Chef's locally sourced vegetables (based on availability)

One selection from our Classic Entrée features

Deluxe cake assortment

Sliced fruit, berries

Mini cookies

Starbucks coffee, tea, Q water

**\$48 – minimum 15 guests**

### Classic Entrée Features

Chicken breast, Niagara peaches, dijon crème

Beef tenderloin tips, chipotle spice, onion, mushrooms

Chicken breast, pesto chardonnay crème

Escallop of pork loin, herb crumb, roasted mushroom jus

Filet of tilapia, panko crust, tomato olive broth

Shaved beef eye of round, cabernet jus, horseradish

Atlantic salmon, lemon caperberry beurre blanc

**\$4.50 for each additional Classic Entrée selection**

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## Enhanced Dinner Buffet

White and grain dinner rolls, sweet butter

Heritage lettuce leaves

*raspberries, mandarins, toasted almonds*

Crisp romaine hearts

*focaccia croutons, prosciutto crisps, parmesan reggiano shavings*

Mixed kale and napa cabbage leaves

*peppers, carrot, sweet and sour dressing*

Grilled harvest vegetables

*roasted garlic, balsamic reduction, olive oil*

Shaved fennel Salad

*mandarins, orange cider vinaigrette*

Cheese filled tortellini, caramelized onions, peppers, garlic herb oil

Roasted mini red skin potatoes, olive oil, chives

White and wild rice pilaf, fresh herbs

Chef's locally sourced vegetables (based on availability)

One selection from our Chef-Carved Entrée features

One selection from our Classic Entrée features

Deluxe cake assortment

Sliced fruit, berries

Mini cookies

Starbucks coffee, tea, Q water

**\$58 – minimum 25 guests**

### **Chef-Carved Entrée Features**

Roast prime rib of Alberta beef, natural jus

Roast Striploin of AAA beef, Dijon herb crusting, thyme jus

Roast hip of beef, roasted garlic jus (minimum 120 guest count required)

Roast turkey, sage stuffing, onion gravy, cranberry sauce

Naturally smoked Ontario ham, orange and current glaze

Cabernet-marinated leg of lamb, mint demi glace

Baked side of Atlantic salmon, chardonnay beurre blanc, chives

**\$6.00 for each additional Chef Carved Entrée selection**

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## Executive Dinner Buffet

White and grain dinner rolls, flat breads  
*butter balls, white bean dip, hummus*

Marinated roma tomatoes  
*basil leaves, pearl bocconcini, balsamic drizzle*

Heritage lettuce leaves  
*raspberries, mandarins, toasted almonds*

Crisp romaine hearts  
*focaccia croutons, prosciutto crisps, parmesan reggiano shavings*

Curried chick pea salad  
*sultanas, garam masala*

Traditional Greek salad  
*kalamata olives, fresh oregano, feta cheese*

Norwegian smoked salmon, full garnishes  
Chilled poached black tiger shrimp, cocktail sauce, lemon,  
Cured and smoked meats, local mustards  
Steamed dim sum dumplings, chilli, soy, worcestershire sauces

Chef-carved Wellington of beef tenderloin  
*natural jus reduction*

Seared breast of chicken  
*forest mushrooms, truffle oil accents*

Filet of Great Lakes pickerel  
*dried cranberries, champagne sauce*

Cheese and spinach cannelloni, tomato basil sauce  
Roasted fingerling potatoes, rosemary  
White and wild rice pilaf  
Chef's locally sourced vegetables (based on availability)

Warm Ontario apple crumble, cinnamon oat topping  
Deluxe cake assortment  
Sliced fruit, berries  
Quebec artisan cheeses, whole grain crisps  
Mini cookies

Starbucks coffee, tea, soda, Eska water

**\$72 – minimum 50**

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## Essential Dinner Menu Sets

Each Dinner Menu Set requires a minimum guarantee of 10 guests. A \$10 per person surcharge will apply to all Dinner Menu Sets under 10 guests.

*Dinner menu sets include white and grain rolls, Starbucks coffee, Tazo tea and Q water*

### **Wine Simmered Beef Tips**

Cream of field mushroom soup,  
cracked pepper, herbs

Braised beef tenderloin tips  
*cabernet jus mushrooms, onions, garlic, thyme*

Brioche pudding, onion, herbs

Steamed fine green beans

Cherry strudel,  
chantilly cream, berries, fruit coulis

**\$49**

### **Chilli Garlic Shrimp**

Ontario carrot soup,  
orange zest, fresh coriander

Jumbo black tiger shrimp  
*mild chilli crème, peppers, garlic, onion*

Puff vol au vents

Steamed asparagus

Strawberry rhubarb strudel,  
chantilly cream, berries, fruit coulis

**\$49**

### **Chicken Blanquette**

Red pepper and tomato bisque,  
torn fresh basil

Morsels of Ontario chicken simmered in  
*dijon crème, mushrooms, pearl onions*

Couscous risotto, herbs

Butter-sautéed rainbow peppers

Apple strudel,  
chantilly cream, berries, fruit coulis

**\$49**

### **Chicken (or Tofu) and Cashew Stir Fry**

Mini spring rolls (no dinner rolls served)

Chicken soy broth  
wonton dumplings, green onions

Wok-fired chicken breast (or tofu)  
*Asian style vegetables, hoisin glaze*

Steamed jasmine rice

Cherry walnut strudel,  
chantilly cream, berries, fruit coulis

**\$49**

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## Enhanced Dinner Menu Sets

Dinner menu sets include white and grain rolls, Starbucks coffee, Tazo tea and Q water.

### Prairie Pride

(minimum 20 people)

Italian-style vegetable soup,  
tomato herb broth

Romaine heart salad  
focaccia croutons, parmesan, prosciutto crisps

Roast rib of prime Alberta beef  
Yorkshire pudding, natural jus reduction

Roast garlic mashed potatoes  
Roasted vegetables

Chocolate tartlet,  
fresh raspberries, fruit coulis

\$53

### Teriyaki Salmon

Ontario carrot soup,  
orange, ginger, parsley

Lettuce hearts,  
mandarins, crisp noodles

Atlantic salmon steak  
teriyaki glaze

Jasmine rice  
Steamed vegetables

Coconut custard tartlet,  
chantilly cream, fruit coulis

\$53

### Crusted Pork Tenderloin

Beef broth,  
diced vegetables, barley

Heritage lettuce leaves  
tomato, onion, carrot

Breaded medallions of pork tenderloin  
Mushroom and shallot crème, tarragon

Mashed potatoes  
Roasted vegetables

Lemon curd tart,  
fresh raspberries, fruit coulis

\$53

### Chicken Chasseur

Natural chicken broth,  
rotini pasta, vegetables

Tender arugula leaves,  
toasted pecans, raspberries

Roast chicken supreme  
Sauce Chasseur, tomato and shallots

Fingerling potatoes  
Roasted vegetables

Lemon curd tart,  
meringue brûlée

\$53

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## Executive Dinner Menu Sets

*Dinner menu sets include white and grain rolls, lemon sorbet with ginger snap wafer, Starbucks coffee, Tazo tea, Eska water and fine chocolate truffles*

### **Classic Seared Beef Filet**

Fire roasted pepper bisque, chèvre, glassed basil

Heritage lettuce bowtie leaves, Niagara baco noir vinaigrette

Seared medallion of Alberta beef tenderloin

*Classic sauce béarnaise*

Rösti potato

Sautéed mini vegetables

Mini cheesecake duo, shortbread biscuit, stewed Ontario cherries

**\$75**

### **Filet of Black Cod**

Butter lettuce velouté, French brie, spiced toasted pecans

Phyllo basket of fine lettuces, Chardonnay peach vinaigrette

Seasoned Premium filet black cod

*Chardonnay and chive beurre blanc*

Fingerling potatoes, whole butter

Sautéed baby vegetables

Mini cheesecake duo, shortbread biscuit, stewed Ontario cherries

**\$80**

### **Prime Rack of Lamb**

Roasted veal consommé, mushroom raviolini, fresh chives

Bouquet of artisan leaves, balsamic reduction, cranberry plum dressing

Prime roasted rack of Australian lamb

*Honey Dijon crust, natural reduction*

Pommes Alexandra

Sautéed mini vegetables

Mini cheesecake duo, shortbread biscuit, stewed Ontario cherries

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\$85

## Vegetarian and Gluten Free Dinner Selections

*If alternative dietary requirements are required, wow your guests with our vegetarian and gluten free selections.*

### **Soup**

Shitake and portobello soup  
Lentil and coconut soup with wilted spinach  
Tuscan bean soup with rosemary broth

### **Salad**

Heritage leaves, grape tomato, Bermuda onion  
Roquette lettuce, dried cranberries, blue cheese, toasted almonds  
Fine spinach, grilled peppers, vidalia onion,

### **Entrée**

Braised Belgian endive, leeks and lima beans  
Piedmontese pepper, barese olives, fresh basil  
Charred eggplant and coconut curry

### **Dessert**

Deluxe chocolate cake with gilded ruffle  
Carrot cake with cream cheese icing  
Fresh berry sabayon

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## Bar, Wine and more ...

### Host Bar

Host bar prices do not include applicable taxes and gratuities. Charged based on consumption.

Premium brand liquor	\$7.00/oz
Deluxe brand liquor	\$8.50/oz
House wine	\$7.50/glass
Martini	\$13.00/2oz
Apéritif	\$5.75/2oz
Domestic beer	\$5.50/bottle
Premium & Imported beer	\$6.25/bottle
Liqueurs	\$7.75/oz
Cognac	\$8.50/oz
Soft drinks	\$3.25/glass

### Cash Bar

Cash bar prices include all applicable taxes and gratuities.

Premium brand liquor	\$9.10/oz
Deluxe brand liquor	\$11.05/oz
House wine	\$9.75/glass
Martini	\$16.90/2oz
Apéritif	\$7.50/2oz
Domestic beer	\$7.15/bottle
Premium & Imported beer	\$8.10/bottle
Liqueurs	\$10.10/oz
Cognac	\$11.05/oz
Soft drinks	\$4.25/glass

### Bar Information

All prices include ice and bar mix.

Both cash & host bars are subject to the following consumption clause: if consumption is less than \$400.00 excluding taxes & service charge, a fee of \$25.00/hour (min. 4 hours) will apply for the cashier/s and/or bartender/s.

### Punch Selection

Non-alcoholic fruit punch	\$85.00 (serves approx. 40 - 45)
Champagne or wine punch	\$95.00 (serves approx. 40 - 45)
Dark rum punch	\$109.00 (serves approx. 40 - 45)

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## White Wine

### Locals

13th Street "13 White", Ontario	\$38/bottle
Cave Spring Chardonnay, Ontario	\$42/bottle
Stratus Riesling, Ontario	\$49/bottle

### World

Trapiche Astica Sauvignon Blanc/Semillon, Argentina	\$34/bottle
Bolla Pinot Girgio, Italy	\$36/bottle
Yellowtail Chardonnay, Australia	\$36/bottle
Rosemount Estates, Sauvignon Blanc, Australia	\$39/bottle
Kim Crawford, Sauvignon Blanc, New Zealand	\$42/bottle
Cuvaison Chardonnay, California	\$49/bottle

## Red Wine

### Locals

13th Street "13 Red", Ontario	\$38/bottle
Cave Spring Cabernet-Merlot, Ontario	\$42/bottle
Stratus Merlot, Ontario	\$49/bottle

### World

Trapiche Astica Merlot/Malbec, Argentina	\$34/bottle
Bolla Valpolicella, Italy	\$36/bottle
Yellowtail, Cabernet Sauvignon, Australia	\$36/bottle
Rosemount Shiraz, Australia	\$39/bottle
Kim Crawford Pinot Noir, New Zealand	\$42/bottle
Woodbridge Mondavi, Cabernet Sauvignon, California	\$49/bottle

## Sparkling & Champagne

Trapiche Sparkling Brut, Argentina	\$34/bottle
Henry of Pelham St. Catharines Rose, Ontario	\$49/bottle
Moet & Chandon, Brut Imperial Champagne, France	\$120/bottle

## Ice Wine

Inniskillin, Vidal Icewine, VQA, Canada	\$55/bottle
Tawse Riesling Ice Wine, VQA, Ontario	\$90/bottle

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## Different & Fun

### **Signature Cocktails (\$13 per drink, charged on consumption)**

Serve a signature cocktail at your event. Please inquire about our seasonal selections:

Summer Flings

Autumn Delights

Winter Warm Ups

Spring Into The Glass

In addition, our Eaton Event Experts and the hotel's bar manager will gladly consult with you in regards to personalized cocktails for your event (prices will vary depending on selection.)

### **Caesar Station (\$13 per drink, charged on consumption)**

The Caesar - a Canadian classic. Surprise your guests with the Eaton Chelsea's signature cocktail, made from scratch with fresh ingredients and our famous handcrafted Caesar mix. Your Eaton Event Experts and the hotel's bar manager will gladly consult with you in regards to seasonal variations that are available and will wow your guests.

### **Artisan Beer Station (\$6.75/bottle, charged based on consumption)**

Craft brewers have been emerging all over North America, especially in Canada. Amaze your guests with your selection of five different craft beers. Your Eaton Event Experts will provide suggestions of available seasonal and local brews.

### **The Kegger (\$375 per keg, one keg serves approx. 50-60 guests, charged based on consumption)**

Add freshly poured, cold draft beer to your host bar. Your choice of Sleeman Original, Sleeman Honey Brown, and Sleeman Light. Please inquire with your Eaton Event Experts for additional options.

### **Frozen**

Martini luge, ice bars and ice sculptures with your logo are available. Please ask your Eaton Event Experts for options and ideas – prices based upon design.

The Eaton Chelsea Hotel is committed to providing responsible alcoholic beverage service to our guests. The hotel is responsible for all compliance with all bylaws and local regulations of the Liquor License Act and the Alcohol and Gaming Commission of Ontario. As such, alcohol service may be denied to those guests who appear to be intoxicated or under the legal drinking age. The hotel reserves the right to demand identification from anyone requesting or consuming alcohol at an event. The only acceptable forms of identification to confirm legal age are: drivers license with picture, passport or BYID card. The hotel reserves the right to close the bar or cease alcohol service at anytime during a contracted event due to unforeseen circumstances.

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