

CHELSEA *Hotel*

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^{^*}
Roasted red skin potatoes, rosemary, cracked pepper^{^*}
Rice pilaf, herbs, scallion^{*}
Chef's pasta selection (to match entrée)[^]
Steamed mini potatoes, whole butter, parsley, chives^{^*}
Roasted Yukon gold wedges^{^*}
White and wild rice, herbs

Vegetables, select one

Field beans, olive oil, toasted almonds^{^*}
Roasted zucchini, white onions^{^*}
Steamed asparagus, cherry tomatoes^{^*}
Yellow beans, carrot batonnets, scallion^{^*}

Entrées, select one

Herb and butter roasted chicken, natural jus reduction
Egg-battered scaloppini of turkey, tomato olive broth^{*}
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^{*}
Atlantic salmon, lemon cranberry beurre blanc^{*}
Roast turkey breast, sage gravy, cranberries

Vegetarian Entrées, select one

Chana masala[^]
Spinach and feta strudel, tomato olive salsa[^]
Cheese tortellini, rustic tomato sauce, basil
Grilled vegetable and chèvre strudel, tomato olive salsa[^]

Desserts

Crisp green apples and Country squares included with all buffets

* gluten free selection

[^] 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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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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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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CHELSEA
Hotel

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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 crême, 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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