

The background is a dark green gradient. It is decorated with numerous white snowflakes of various sizes and small white dots, resembling stars or snow. At the bottom, there is a white silhouette of a city skyline, including several rectangular buildings and a prominent tower with a circular observation deck. The text 'FESTIVE' is in a small, white, all-caps sans-serif font, and 'Menu' is in a large, white, serif font.

FESTIVE
Menu

chelsea
Toronto

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lunch

4-COURSE SEASONAL PLATED LUNCH

*Selection of freshly baked rolls with Stirling Creamery butter, soup, salad, entree, dessert,
Lavazza coffee and specialty tea*

APPETIZER

(select two)

- | | |
|--|---|
| Maple scented roasted Ontario butternut squash soup,
toasted papita seeds | Ontario heritage greens, poached pear and Cambridgeshire
stilton and candied Pecans |
| Parsnip and honeycrisp apple soup with fresh thyme | Hearty super greens with fennel and Ontario apples |
| Winter vegetable minestrone with white beans and herbs | Classic caesar with crispy kale, garlic dressing, focaccia
crouton and shaved parmesan |

ENTRÉE

(select one)

Herb Marinated Turkey Dinner | 65

Slow-roasted Ontario turkey, mirepoix stuffing, sage and apple gravy, cranberry compote

Braised Alberta Beef Short Rib | 77

Slowly braised Alberta prime beef short rib partnered with, roasted shallot jus

Orange Scented Atlantic Salmon | 73

Delicate filet of oven roasted Atlantic salmon, passionfruit beurre blanc

Vegetarian Entrées | 65

(select one)

- Roma tomato braised tofu steak on caramelized shallots with toasted almonds and basil shoots
or
Curried wintersquash with lentil puree

ACCOMPANIMENTS

(select one)

- Herb roasted fingerling potatoes, asparagus, roasted peppers
Yukon gold mashed potatoes, French beans, glazed carrots
Roasted baby potatoes, creamed spinach, sweet corn
Wild rice and roasted root vegetables

DESSERTS

(select one)

- Crème brûlée cheesecake | Apple crumble tart | Lemon meringue tart
Pumpkin tart with whipped cream | Triple chocolate mousse

lunch

TRADITIONAL CELEBRATION LUNCH BUFFET | 65

*Selection of freshly baked rolls with Stirling Creamery butter
Warm mulled apple cider*

APPETIZER

Apple and parsnip soup with fresh thyme
Heritage greens with raspberry vinaigrette
Roasted root vegetable salad

ENTRÉE

Roasted Ontario turkey with sage stuffing, herb gravy and cranberry sauce
Pumpkin ravioli with roasted tomato and basil broth
Roasted mini potatoes with thyme
Seasonal green beans with pepper confetti

DESSERTS

Chef's assortment of festive desserts
Freshly brewed Lavazza coffee and premium specialty teas

dinner

4-COURSE SEASONAL PLATED DINNER

*Selection of freshly baked rolls with Stirling Creamery butter, soup, salad, entree, dessert,
Lavazza coffee and specialty tea*

APPETIZER

(select two)

Roasted butternut squash velouté with Ontario maple syrup

Fire roasted tomato & red pepper bisque with
toasted almonds

Wild mushroom velouté with cheese baci pasta

Tomato, ricotta with cracked pepper basil with
balsamic reduction

Ontario hearty greens, poached pear, chèvre, walnuts
and Niagara vinaigrette

Classic caesar with roasted brussels sprouts

ENTRÉE

(select one)

Traditional Ontario Turkey Dinner | 79

Hand-carved slow roasted turkey, with mirepoix stuffing, sage and apple gravy, northern Ontario cranberry compote

Prime Rib of Alberta Beef | 91 *(minimum 20 guests)*

Generously portioned rib roast of Alberta prime beef partnered with yorkshire pudding, sauce au poivre

Seared Filet of Halibut | 85

Pan seared halibut with braised olive and grape tomatoes, with braised fennel with thyme

Upgrade with: Garlic shrimp skewer | 17 | Butter poached Atlantic lobster tail | 26

Vegetarian Entrées | 79

(select one)

Roma tomato braised tofu steak on caramelized shallots with toasted almonds and basil shoots

or

Curried wintersquash with dal puree, cilantro and yogurt raita

ACCOMPANIMENTS

(select one)

Herb roasted fingerling potatoes with asparagus

Yukon mashed potatoes, glazed carrots and beans

Roasted baby potatoes with creamed spinach

Wild rice with roasted Ontario vegetables

DESSERTS

(select one)

Hazelnut crunch mousse | Mont blanc | Whisky and toffee cake | Eggnog cheesecake |

Trio of mousse cakes with raspberry coulis

dinner

CELEBRATION DINNER BUFFET | 110

Selection of freshly baked rolls with Stirling Creamery butter

Flat bread with hummus duo

Warm mulled apple cider

SALAD

Heritage greens with balsamic vinaigrette

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

Tricolour quinoa salad with parsley, tomato, onion and lemon

Roasted sweet potato, oranges, heirloom carrot, parsnip and red onion salad with honey vinaigrette

SEAFOOD & CHARCUTERIE

Smoked Atlantic salmon with traditional accompaniments including capers, red onion, lemon, and fresh dill

Chilled black tiger shrimp served with classic cocktail sauce and fresh lemon

Chef's selection of artisan cured meats featuring premium charcuterie with house accompaniments

Handcrafted Québec artisan cheeses served with gourmet crackers

MAIN COURSES

(select two)

Roasted Ontario turkey with mirepoix stuffing, sage and apple gravy

Honey glazed Ontario smoked ham

Oven roasted Atlantic salmon with passionfruit beurre blanc

Upgrade with: Slow roasted Alberta prime rib with Yorkshire pudding and sauce au poivre | 12

ACCOMPANIMENTS

Butter chicken stuffed bouletti pasta

Cheddar Yukon gold gratin

Honey and cinnamon glazed baby carrots

Seasonal asparagus with roasted peppers

DESSERTS

Selection of cakes | Festive yule logs | Holiday cookies | Fresh fruit platter | Mini cupcakes and brownies

Upgrade with: A display of cheeses with wafers | 12

Lavazza coffee and specialty tea

dinner

TRADITIONAL DINNER BUFFET | 75

Selection of freshly baked ace bakery rolls with Stirling Creamery butter

Salad of rocket, baby spinach and heritage blend of lettuces with maple vinaigrette and roasted vegetables

Roasted beets, sweet potato pear salad with Cabridgshire stilton and caddied pecans

Greek salad with feta and olives

Roasted Ontario turkey with sage and onion stuffing, simmered herb gravy, stewed northern Ontario cranberries

Pumpkin ravioli with roasted tomato and basil sauce

Yukon gold mashed potatoes

Green beans with pepper confetti

Assorted mousse cake, tarts, cupcakes and squares

Festive yule logs

Lavazza coffee and specialty teas

CHILDREN'S FESTIVE BUFFET | 40

(minimum 15 children under 12 years)

Carrot and celery sticks with ranch dip

French fries

Mini chocolate brownie

Mini cupcakes

Milk and soft drinks included

ENTRÉE

(select two)

Cheese or pepperoni pizza

Fish and chips

Chicken fingers with dipping sauce

Macaroni and cheese

Mini beef hamburgers with full condiments

reception

FESTIVE RECEPTION | 64

Warm mulled apple cider
Chef's selection of hot hors d'oeuvres (4 pieces per person)
Fresh vegetable crudités with hummus
Charcuterie display
Display of local cheese with wafer crisps
Seasonal fresh fruit

DELI SANDWICHES (select three)

Egg salad | Tuna salad | Ham and butter | Turkey sandwich

DIAMOND COCKTAIL RECEPTION | 48

Chef-selected passed canapés
(5 pieces per person)
Fresh vegetable crudités with roasted garlic hummus
Quebec artisan cheeses
Seasonal fresh fruit
Lavazza coffee and premium teas

RUBY COCKTAIL RECEPTION | 86

Chef-selected passed canapés
Poached black tiger shrimp
Atlantic smoked salmon display
Fresh Malpeque oysters on the half shell
Tomato and burrata salad with rocket leaves
Artisan cheeses
Charcuterie selection
Chef's international meatball station- traditional and BBQ
Seasonal fresh fruit
Assorted desserts
Lavazza coffee and premium teas

SAPPHIRE COCKTAIL RECEPTION | 63

Chef-selected passed canapés (3 pieces per person)
Crudités with roasted garlic hummus
Artisan cured meats with artisan crisps
Quebec cheeses with fruit and nuts
Baked brie wellington with cranberry maple compote
Mini festive cupcakes, cheese cake, brownies
Lavazza coffee and premium teas

GRAND SWEET TABLE | 36

Belgian waffles, warm berry compote
and whipped cream
Mini mousse cakes
Seasonal tarts and cheesecakes
Squares and cookies
Festive cakes
Fresh fruit and berries
Quebec artisan cheeses
Lavazza coffee and premium specialty teas

bar

HOST OR CASH BAR

Prices do not include applicable taxes and gratuities

Premium brand liquor | 10.50

Deluxe brand liquor | 12.50

House wine | 12.50

Cocktails | 18.00

Alcohol-free Cocktails | 10.50

Domestic beer | 10.50

Premium & Imported beer | 11.50

Liqueurs | 11.50

Soft drinks | 7.50

Hard Juice | 10.50

WHITE WINE

Pillitteri Pinot Grigio, Canada | 54.00

Mission Hill, Pinot Grigio, Canada | 74.00

Rief Classic Chardonnay, Canada | 78.00

Matua Sauvignon Blanc, New Zealand | 87.00

RED WINE

Pillitteri Cabernet / Merlot | 54.00

Mission Hill, Merlot | 74.00

Penfold Kanooga Hill Shiraz | 78.00

Funckenhausen Malbec | 87.00

SPARKLING & CHAMPAGNE

Mionetto Prosecco, Italy | 81.00

Mionetto Rose Prosecco, Italy | 76.00

Victoire Champagne, France | 143.00

PUNCH SELECTION (Serves 40 people)

Cranberry Punch | 115.00

Warm Apple Cider | 115.00

Rum punch | 150.00

Non-alcoholic fruit punch | 115.00

bar

BAR ENHANCEMENTS

SIGNATURE COCKTAILS | 16

Serve a signature cocktail at your event.

Please inquire about our seasonal selections. Your Chelsea Event Experts and the hotel's mixologist will gladly consult with you to personalize cocktails for your event

(Prices will vary depending on selection)

MARGARITA & ESPRESSO MARTINI ON TAP | 16

To kick start your event, enjoy a refreshing

Lime Skinny Margarita

with fresh lime juice and tequila

or

Savor the bold richness of an

Espresso Martini,

perfectly shaken with espresso and vodka

LOST CRAFT ON TAP | 10

Enjoy a selection of the following beer selections for your bar package

Rings of Saturn (IPA) & Rain Hard (Lager).

These 12oz draft pours will be included as domestic & premium options.

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 \$500.00 excluding taxes & service charge, a fee of \$30.00/hour (min. 4 hours) will apply for the cashier/s and/or bartender/s.

policies

TAX AND GRATUITIES

All prices, services charges and administrative fees are subject to 13 Harmonized Sales Tax (HST). Prices, taxes and administrative fees are subject to change. All prices are in Canadian dollars.

“OUR KITCHEN IS YOUR KITCHEN”

Should you not find a menu or item that suits your taste or budget exclusively for your event the hotel culinary team will work with you to design a menu

ALLERGIES AND SPECIAL DIETARY NEEDS

Menu items may contain nuts and/or nut by-products. Substitutions can be made for diets that are vegetarian, vegan, gluten free, dairy free and nut free. Advance notice is required, please advise your Chelsea Event Expert.

SAFE FOOD HANDLING PRACTICES

Provincial regulations require that the Hotel must supply any food and/or beverage brought into a function room. All food and/or beverages must be consumed on the premises and removal of any food and/or beverages from the function room is not permitted due to safe food handling practices. All menus are designed with an allotted length of service to ensure the quality and safety of our products.

SAFE BEVERAGE SERVICE

The Chelsea Hotel, Toronto is committed to providing responsible alcoholic beverage service to our guests.

The hotel is responsible for compliance with all bylaws and local regulations of the Liquor Control Board of Ontario Act. 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 ask for identification from anyone requesting or consuming alcohol at an event. The only acceptable forms of identification to confirm legal age are: Driver's 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.

LINEN, DÉCOR, ENTERTAINMENT

Please let us know if you need assistance in arranging specialty linen, decorations, flowers or entertainment.

AUDIO VISUAL EQUIPMENT & SERVICES

A complete line of audiovisual equipment is available on-site from Encore. Encore would be happy to provide a quotation for your audiovisual requirements.

COAT CHECK SERVICE

Seasonal coat Check service can be provided during any event. Arrangements can be made through your Chelsea Event Expert.

GUARANTEES

To make your event a success, please notify your Chelsea Event Expert with the guaranteed number of guests 72 hours or three (3) business days in advance. The guaranteed number of guests is not subject to reduction within the 72 hours prior to the event. If no guarantee is received at the appropriate time, the hotel will assume the expected count as outlined on the banquet event order to be the guarantee and will bill accordingly. Each menu requires a specific minimum and/or maximum of guests. If these are not met a surcharge and a change in service style will apply.

Please note the information on this page is of a general nature. Every event is different and as such the terms and condition for each event may be changed with agreement of the Chelsea Hotel, Toronto and the client.



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