CHELSEN HONE, ORONTO

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CHELSEA HOXI, LORONTC

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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)

Purée of roasted autumn squash soup decorated with toasted almonds and maple drizzle

Thyme infused roasted parsnip and apple soup

Root vegetable minestrone soup with cannellini beans

Salad of crispy heritage greens with dried cranberries, ricotta and toasted almonds

Salad of winter vegetable and citrus wedges with fennel

Caesar salad with roasted brussel sprouts

ENTRÉE

(select one

Traditional Christmas Turkey Celebration | 60

Hand-carved slow roasted turkey with sage and onion stuffing, simmered herb gravy, stewed northern ontario cranberries

Beef Chuck-Short Rib Feast | 70

Slowly braised Alberta prime beef short rib partnered with crisp onion strings, kozlik's mustard, accented jus

Cranberry-Crusted Salmon | 65

Delicate filet of atlantic salmon crusted with orange and cranberry offered with chive beurre blanc

Vegetarian Entrées | 57

(select one)

Mediterranean vegetable and tofu shashlik, za'atar spiced vegetables with garlic hummus

or

Vegetable and chickpea curry stuffed in winter squash with puffed lotus seeds

ACCOMPANIMENTS

(select one)

Fingerling noisette, asparagus and roasted mini peppers
Country mashed potatoes, fine beans and candied carrots
Roasted hassle back creamers, creamed spinach and corn, rainbow peppers
Beetroot pilaf with maple scented root vegetables

DESSERTS

(select one)

Crème brûlée cheesecake | Apple pecan crumble tart | Classic lemon tart | Classic pumpkin pie | Triple chocolate mousse

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CELEBRATION LUNCH BUFFET | 59

Selection of freshly baked rolls with stirling creamery butter Warm mulled apple cider

APPETIZER

Butternut squash soup with maple accents

Caesar salad with roasted brussel sprouts

Roasted root vegetable and citrus wedges

Salad of roma tomatoes with ricotta cheese, honey, torn basil and balsamic accents

ENTRÉE

Roast Ontario tom turkey breast with winter cranberry and orange sauce, sage and onion stuffing, simmered herb gravy
Penne pasta with antipasto vegetables and tomato garlic sauce
Thyme-roasted jacketed mini potatoes

Late season beans decorated with pepper confetti

DESSERTS

Mini brownies | Seasonally inspired cookies | Mini raspberry, lemon and butter tarts | Tropical fruits platter

Lavazza coffee and specialty tea

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)

Velouté of butternut squash with Canadian maple essence Fire roasted pepper and tomato bisque with basil Cream purée of brandied mushrooms and leeks Salad of roma tomatoes with ricotta cheese, honey, torn basil and balsamic accents

Baby artisan leaves dressed with chilled poached pear, chèvre, walnuts and Niagara vinaigrette

Classic caesar salad with roasted brussel sprouts

ENTRÉE

(select one)

Traditional Christmas Turkey Celebration | 70

Hand-carved slow roasted turkey with sage and onion stuffing, simmered herb gravy, stewed northern Ontario cranberries

Classic Prime Rib Feast | 85 (minimum 20 guests)

Generously portioned rib roast of Alberta prime beef partnered with yorkshire pudding, shallot accented jus

Festive Seared Filet of Halibut Banquet | 68

Seared atlantic halibut filet offered with cranberry beurre blanc

Upgrade with shrimp skewer | 15 | Upgrade with butter poached lobster tail | 25

Vegetarian Entrées | 65

(select one)

Mediterranean vegetable and tofu shashlik, za'atar spiced vegetables with garlic hummus

0

Vegetable and chickpea curry stuffed in winter squash with puffed lotus seeds

ACCOMPANIMENTS

(select one)

Fingerling noisette, asparagus and roasted mini peppers
Country mashed potatoes, fine beans and candied carrots
Roasted hassle back creamers, creamed spinach and corn, rainbow peppers
Beetroot pilaf with maple scented root vegetables

DESSERTS

(select one)

Apple crumble cake with vanilla gelato and caramel | Chocolate ganache dome with meringue base Lemon tart with meringue brûlée | Vanilla crumble cheesecake with stewed cherries Sticky toffee pudding with vanilla gelato



CELEBRATION DINNER BUFFET | 95

Selection of freshly baked rolls with stirling creamery butter
Flat bread with hummus duo
Warm mulled apple cider

SALAD

Super greens with cucumber, tomato and balsamic dressing
Crisp romaine hearts, focaccia croutons, prosciutto crisps, parmesan reggiano shavings
Tricolour quinoa salad with parsley, tomato, onion and lemon
Roasted sweet potato, mandarin, heirloom carrot, parsnip and red onion salad with honey and cider

APPETIZER

Charcuterie display of cured and smoked artisanal meats
Presentation of smoked salmon with cream cheese, capers and pickled onion
Chilled gathering of poached black tiger back shrimp with cocktail sauce
Herb, cranberry and orange festive cheese balls with crackers and chips

ENTRÉE

(select two)

Roast young ontario turkey with sage and onion stuffing, simmered herb gravy, stewed northern Ontario cranberries
Slow-roasted prime rib of Alberta beef with yorkshire pudding and roasted thyme jus
Chef-carved honey and current glazed presentation of naturally smoked Ontario ham
Filet of atlantic salmon with buttered onion, lemon and dill

ACCOMPANIMENTS

Three cheese festive pasta with vegetables, atomic bomb tomato, basil shoots
Potato casserole with cheddar cheese, sour cream and scallions
Honey glazed baby carrots
Asparagus tips decorated with mini sweet peppers

DESSERTS

Festive cakes, tortes and yule logs | Mini cupcakes | Seasonally inspired cookies

Tableau of cheese with wafers | Tropical fruits platter

Lavazza coffee and specialty tea



TORONTO

TRADITIONAL DINNER BUFFET | 70

Selection of freshly baked ace bakery rolls with stirling creamery butter

Heritage greens seasonally dressed with dried cranberries, mandarins and noodle crisps, baco noir vinaigrette, roasted sweet potato and pear salad

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

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

Golden mashed potatoes farmer green beans with almonds

Cavatappi pasta with tomato garlic sauce and basil

Mini cupcakes

Lavazza coffee and specialty tea

CHILDREN'S FESTIVE BUFFET | 38

(minimum 15 children under 12 years)

Carrot and celery sticks with caesar dip French fries Mini cupcakes with sprinkles Chocolate and vanilla pudding cups Soft drinks and milk

ENTRÉE

(select 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



FESTIVE RECEPTION | 61

Warm mulled apple cider
Crudités with herb, cranberry and orange festive cheese balls with crackers and chips
Chef's selection of hot hors d'oeuvres (4 pieces per person)
Dsiplay of local and international cheese with wafer crisps
Sliced fruits

MINI HOT SANDWICHES

(select three)

Turkey and cranberry with swiss cheese on butter biscuit
Shaved beef and peppers and provolone on yorkshire pudding
Pulled bbq chicken and queso quesadilla
Mushroom bruschetta

DIAMOND COCKTAIL RECEPTION | 43

Chef's choice of passed canapés and hot hors d'oeuvres, (5 pieces per person)

Crudités, roasted garlic hummus and ranch Quebec artisan cheeses, whole grain crackers Lavazza coffee, specialty teas

RUBY COCKTAIL RECEPTION | 83

Host's choice of passed canapés and hot hors d'oeuvres (3 pieces per person)

Deluxe tower of poached black tiger shrimp (2 pieces per person)

Norwegian smoked salmon with garnishes

Large malpeque oysters served on the half shell with sauces (2 pieces per person)

Atomic tomato and bocconcini salad with Basil chiffonade and aged balsamic drizzle

Quebec artisan cheeses, whole grain crackers

Smoked and cured meats with mustard, pickles and baguette

International meat ball station
Rustic tomato and shredded parmesan, teriyaki, bbq

Sliced fruit, berries, chef's display of international desserts Lavazza coffee, specialty teas

SAPPHIRE COCKTAIL RECEPTION | 59

Host's choice of passed canapés and hot hors d'oeuvres (3 pieces per person)

Crudités, roasted garlic hummus and ranch

Smoked and cured meats with mustard, pickles and baguette

Quebec artisan cheeses, whole grain crackers

Puff pastry blanketed brie cheese with cranberry compote

Candied pecans, maple drizzle, crostini

Assorted mini cupcakes

Lavazza coffee, specialty teas

GRAND SWEET TABLE | 32

Warm belgian waffles with flambéed fruits, chantilly cream and praline pecans

Mini verrines, mini mousse cakes, tarts, squares, cookies

Deluxe iced cakes, fruit flans, nut flans, cheesecakes

Sliced fruit, berries

Quebec artisan cheeses, whole grain crackers

Lavazza coffee, specialty teas





HOST OR CASH BAR

Prices do not include applicable taxes and gratuities

Premium brand liquor | 9.50 | Domestic beer | 9.50

Deluxe brand liquor | 11.50 Premium & Imported beer | 10.50

RED WINE

PUNCH SELECTION (Serves 40 people)

House wine | 11.50 Liqueurs | 10.50

Cocktails | 18.00 Soft drinks | 6.50

Alcohol-free Cocktails | 9.50

WHITE WINE

Pilliterri Pinot Grigio, Canada | 49.00 Pilliterri Cabernet / Merlot | 49.00

Mission Hill, Pinot Grigio, Canada | 67.00 Mission Hill, Merlot | 67.00

Rief Classic Chardonnay, Canada | 71.00 Penfold Kanooga Hill Shiraz | 71.00

Matua Sauvignon Blanc, New Zealand | 79.00 | Funckenhausen Malbec | 79.00

SPARKLING & CHAMPAGNE

Mionetto Prosecco, Italy | 73.00 Cranberry Punch | 105.00

Mionetto Rose Prosecco, Italy | 69.00 Warm Apple Cider | 105.00

Victoire Champagne, France | 130.00 Rum punch | 135.00

Non-alcoholic fruit punch | 105.00





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 I2oz 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 the hotel culinary team will work with you to design a menu exclusively for your event.

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, diary 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 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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