MEETINGS AND EVENTS
CATERING MENU

CHELSEA Hotel TORONTO

chelseatoronto.com | 416-585-4340 | cstor.sales@chelseatoronto.com

OUR PHILOSOPHY

We have always used the flavours of wholesome ingredients to inspire the food we make. For over 40 years we have offered classic dishes that have kept customers returning year after year. As we reach back in time for our inspiration, we are always pushing forward to create quality combinations for modern tastes.

- We keep our recipes simple because we believe that you should taste every ingredient.
- We source locally because we believe the best food comes from home.
- We present our food with creativity because we believe you eat with your eyes first.
- We make it right because we believe that you deserve our best.

We invite you to experience today's Chelsea Hotel, Toronto

- Breakfast
- Lunch
- Dinner
- Breaks
- Receptions
- Beverages
- Policies

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BREAKFAST

Ease into your morning with menu options that start your event on the right track. From home-style breakfasts to baked-from-scratch muffins or diet conscious alternatives, all breakfasts include Lavazza coffee, tea and juice.

Buffet

ESSENTIAL CONTINENTAL — 29
- Assorted muffins
- Assorted croissants
- Assorted danish pastries
- Individual greek-style yogurts
- Sliced fruit and berries
- Butter, honey and preserves

HEALTHY START — 26
- Wheat pullman bread
- Wholegrain cereals with skim milk
- Individual greek-style yogurts
- Sliced fruit, berries and cottage cheese
- Butter, honey and preserves

ESSENTIAL CANADIAN BREAKFAST — 37
- Scrambled eggs
- Hash brown potatoes
- Smoked bacon
- Wholegrain cereals with milk
- Assorted muffins
- Assorted croissants and danish pastries
- Sliced fruit and berries
- Butter, honey and preserves

ENHANCED CANADIAN BREAKFAST — 37
- Scrambled eggs
- Hash brown potatoes
- Sausage links, crisp bacon
- Cinnamon brioche french toast with syrup
- White and wheat pullman bread
- Roasted roma tomatoes
- Sliced fruit and berries
- Butter, honey and preserves

QUICK GRAB — 30
- A selection of bacon and sausage english muffin sandwiches
- Individual greek-style yogurts
- Nutrigrain cereal bars
- Whole fruit: apples, bananas and oranges
- Bottled tropicana juices

Plated

THE ESSENTIAL PLATED BREAKFAST — 36
- Scrambled eggs with fresh chives
- Hash brown potatoes
- Smoked bacon
- Grilled roma tomato
- Rosemary sautéed mushrooms
- Buttered english muffin
- Fresh diced melon, pineapple and grapes

THE EXECUTIVE PLATED BREAKFAST — 38
- Classic eggs benedict
- Red skin skillet potatoes
- Breakfast croissants and mini muffins
- Fresh berries

THE COTTAGE BREAKFAST — 32
- Hard-boiled egg
- Hash brown potatoes
- Sausage links
- Pancakes with syrup

BREAKFAST ENHANCEMENTS

Personalize your breakfast by adding any of the following menu items

Hard boiled eggs	3.50
Sliced fruit	9
Greek-style yogurts	4.50
Garnished yogurt parfait bar	8
Country pancakes and syrup	7
French toast with apple compote	7
Eggs benedict *(1 piece)*	9
White/brown bread for toasting	4
Muffins *(carrot, blueberry, chocolate banana)*	4.75
Assorted danish pastries *(raspberry, blueberry, cinnamon)*	4.75
Assorted croissants *(chocolate, butter)*	4.75
Whole fruit: apples, banana, oranges	4.25
Oatmeal with brown sugar and raisins	6.50
Hot breakfast english muffin sandwich	8
Mini bacon and egg lattice pastry	4.25
Savoury euro lattice pastries *(leek/ parmesan, tomato/olive, spinach/feta)*	6.50
Sliced canadian cheddar and emmental cheese	9
Collection of european-style meats	13

Each hot breakfast buffet menu requires a minimum of 15 guests. Plated breakfasts will be served to groups under 15 guests. A $10 surcharge will apply to breakfasts under 10 guests, per person. See policies for additional terms and conditions.

LUNCH

Our lunch menus provide groups with a selection of items to keep attendees energized. From lunch on the run, to customizable buffets all lunch options include Lavazza coffee and tea.

DAILY LUNCHEON BUFFET 46.50

Designed to optimally combine quality and value using locally sourced products, the Chelsea Hotel is proud to offer our unique centralized value lunch buffets to all of our groups. This novel approach provides a creative way for your group to be cost effective while still ensuring the great variety, quality and service for which the Chelsea buffets have become known for. Please inquire with your Chelsea Event Expert for the menu served on the day of your event.

MAKE IT MY WAY LUNCHEON BUFFET 51

Design your own custom lunch buffet. Inquire with your Chelsea Event Expert to learn more about your options.

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.

NEW DELHI DELIGHT 44

- Classic butter chicken with asparagus, basmati rice, papadum and naan crisps
- Strawberry rhubarb strudel with chantilly cream and fruit coulis

PENNE FOR YOUR THOUGHTS 44

- Penne pasta with grilled chicken breast, roasted tomatoes, rosé crème, parmesan and garlic flatbread
- Apple strudel with chantilly cream and caramel drizzle

ASIAN ENTANGLEMENT 44

- Beef flank and asian-style vegetables with jasmine rice, soy ginger glaze and sesame seeds
- Vegetable spring rolls
- Strawberry and Rhubarb strudel with chantilly cream and fruit coulis

Cold Luncheon Buffets

ST LAWRENCE DELI 45

- Soup of the day
- Tossed salad of seasonal greens
- Chef's selection of two crafted salads
- Selection of deluxe ciabatta sandwiches
- Relish tray: pickles, beets, olives and balsamic onions
- House-made lattice potato chips
- Condiments: dijon mustard, yellow mustard, mayonnaise, horseradish
- Butter tarts and nanaimo bars

PLOWMAN'S PICNIC LUNCH 45

- Rye and multigrain bread with artisan rolls
- Selection of crafted salads: shaved fennel and apple, greek, tuscan bean, quinoa and curry grilled vegetable
- Selection of country meats: ham, turkey, salami, kielbasa, cured sausages and prosciutto
- Selection of artisan cheeses: le cendrillon, bleubry, le triple crème, cantonnier, sir laurier and le saint raymond
- Relish tray: pickles, hard boiled eggs, olives and balsamic onions
- House-made lattice cut potato chips
- Condiments: dijon and yellow mustards, cranberry sauce, mayonnaise, butter
- Mini desserts: apple streusel cakes and chocolate brownies

GRAB AND GO 45

Choice of pre-boxed or choose your own

- Selection of individually packaged, freshly prepared sandwiches:
  - Roast beef and caramelized onion
  - Herb-roasted chicken and red pepper,
  - Applewood smoked ham and swiss cheese
  - Roasted vegetables and hummus
- Selection of individually packaged salads:
  - Chef's selection of our daily crafted salads
  - Crudités of carrot, celery and tomato with dip
- Fresh whole fruit
- Assorted local artisan cookies
- Selection of bottled beverages:
  - Soft drinks, juice, Eska water

BEVERAGE ENHANCEMENTS

Personalize your luncheon by adding any of the following menu items

Pitcher of fruit juice	38
Pitcher of iced tea or lemonade	38
Assorted soft drinks	5.50
Individual tropicana juices	5.50
Fresh squeezed Juices	5.50
Eska water *(still and sparkling)*	5.50
Gatorade	5.85
Rockstar energy drink	5.85
Starbuck's frappuccino	5.85
Lavazza coffee, specialty tea	5.50

Each lunch buffet requires a minimum guarantee of 15 guests, except where noted.
All lunch buffets are designed for a maximum duration of two hours of service to ensure quality and safety of our products. Lunch for under 15 people will be served, as family style plated. A $10 per person surcharge will apply to all groups under 15 guests. See policies for additional terms and conditions.

DINNER

End your meeting with Dinner menus that delight your guests and leave them feeling satisfied. From buffets to 4-course meals each menu includes Lavazza coffee and tea.

Dinner Buffets

ESSENTIAL DINNER BUFFET 58

(minimum 15 guests)

- Heritage lettuce leaves
- Crisp romaine hearts
- Roasted sweet potato and pear salad
- Vegetarian penne pasta
- Country mashed potato
- Rice pilaf
- Locally sourced vegetables
- Selection from our classic entrée features (One)
- Mini brownies
- Mini cupcakes
- Sliced fruit and berries

ENHANCED DINNER BUFFET 68

(minimum 25 guests)

- Heritage lettuce leaves with raspberries, mandarins and toasted almonds
- Crisp romaine hearts with focaccia croutons, prosciutto crisps and parmesan reggiano shavings
- Mixed kale and napa cabbage leaves with peppers, carrot and sweet and sour dressing
- Grilled harvest vegetables with balsamic reduction and olive oil
- Shaved fennel salad with mandarins and orange cider vinaigrette
- Cheese filled tortellini with caramelized onions, peppers and garlic herb oil
- Roasted mini red skin potatoes with olive oil and chives
- Ancient grain pilaf with fresh herbs
- Locally sourced vegetables
- Selection from our chef-carved entrée features (One)
- Selection from our classic entrée features (One)
- Assortment of deluxe cakes
- Sliced fruit and berries

EXECUTIVE DINNER BUFFET 90

(minimum 60 guests)

- Hummus trio with flatbread
- Marinated Roma tomatoes with bocconcini
- Heritage lettuce leaves
- Crisp romaine hearts
- Curried chick pea salad
- Traditional greek salad
- Norwegian smoked salmon with shaved red onion, capers and lemon
- Chilled poached black tiger shrimp with cocktail sauce
- Cured and smoked meats
- Steamed dim sum dumplings
- Chef-carved beef tenderloin au jus with horseradish
- Smoked duck breast with onions and pepper crust
- Filet of great lakes pickerel with lemon chervil sauce
- Cheese and spinach cannelloni with tomato sauce
- Roasted fingerling potatoes
- Ancient grain pilaf with fresh herbs
- Locally sourced vegetables
- Fine french pastries
- Assorted mini verrines
- Sliced fruit with berries
- Quebec artisan cheeses with whole grain crisps

ENHANCEMENTS

Personalize your dinner by adding any of the following menu items

CLASSIC ENTRÉE FEATURES 7 EA

- Chicken breast with sauce chasseur
- Filet of ocean perch, panko crust with lemon lime sauce
- Escallop of pork loin, herb crumb with roasted mushroom jus
- Braised chicken with onion, garlic, grape tomato and basil
- Sliced beef flank with cabernet jus and horseradish
- Atlantic salmon in lemon and dill sauce with bermuda onion
- Chicken breast with sundried tomato crème

CHEF-CARVED ENTRÉE FEATURES 10 EA

(minimum 20 guests)

- Roast prime rib of alberta beef with natural jus
- Roast striploin of AAA beef with dijon herb crusting and thyme jus
- Roast hip of beef with roasted garlic jus (minimum 120 guest count required)
- Roast turkey with sage stuffing, onion gravy and cranberry sauce
- Naturally smoked ontario ham with orange and currant glaze
- Cabernet-marinated leg of lamb with mint demi-glace
- Baked sided of atlantic salmon with chardonnay beurre blanc and chives

Each buffet includes, white and grain dinner rolls, sweet butter, Lavazza coffee, specialty tea and mini cookies. Each dinner buffets is 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. See policies for additional terms and conditions.

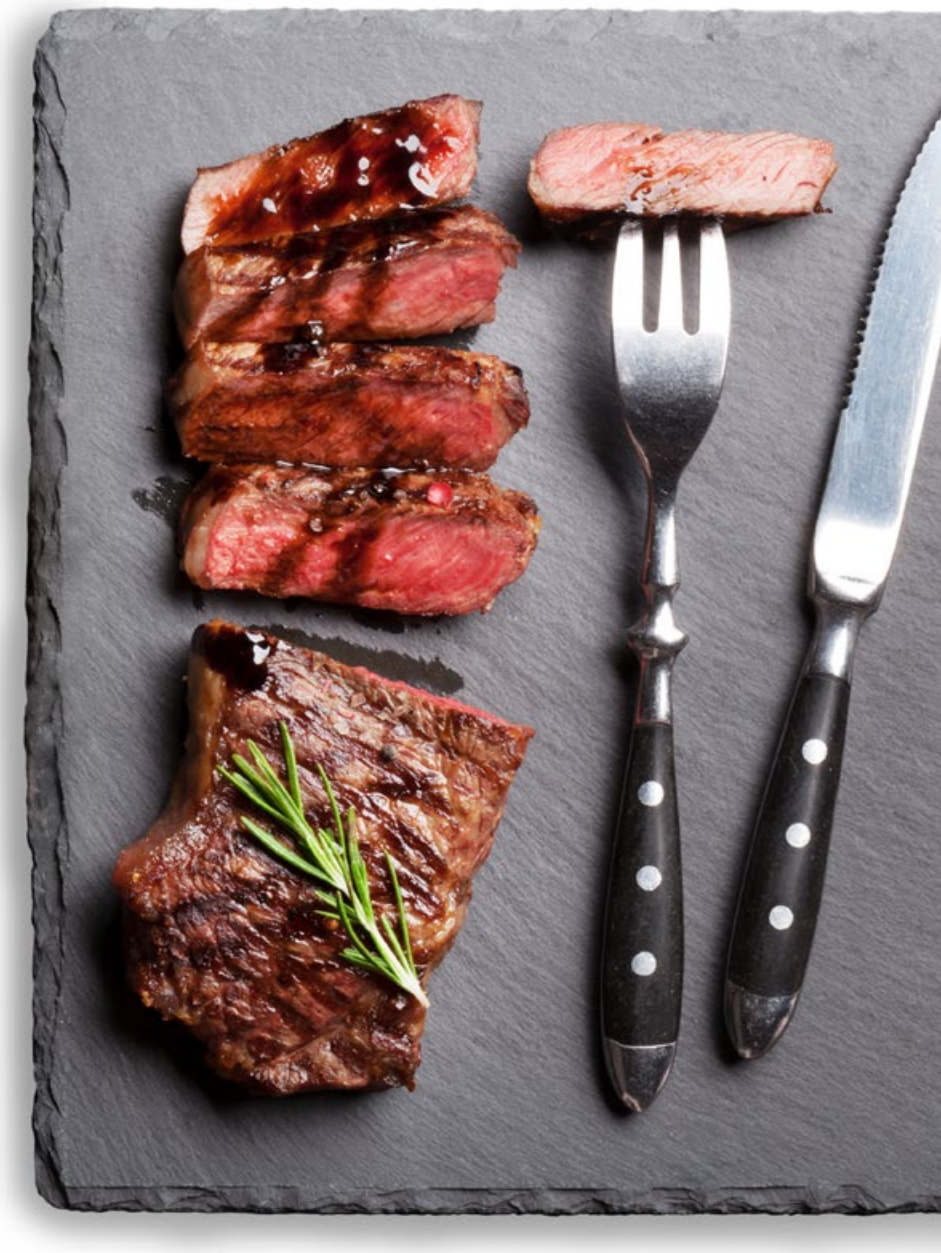
DINNER

End your meeting with dinner menus that delight your guests and leave them feeling satisfied. From buffets to 4-course meals each menu includes Lavazza coffee and tea.

Essential Dinner Menu Sets

Create your own 3 or 4 course dinner menu. Each menu includes a choice of appetizer(s), entrée and dessert.

3 - COURSE	**$58**
4 - COURSE	**$62**



APPETIZER OPTIONS *(choice of 1 or 2)*

- Barley and mushroom soup
- Ontario carrot soup with honey accents
- Red pepper and sweet potato bisque
- Roasted tomato and fennel soup
- Chicken and corn chowder

- Salad of heritage leaves, grape tomato, bermuda onion
- Romaine heart salad, focaccia croutons, parmesan, prosciutto crisps
- Tender arugula leaves, toasted pecans, raspberries

ENTREE OPTIONS *(choice of 1 or 2)*

- Jumbo black tiger shrimp with mild chili crème, peppers, garlic and onion
- Seared filet of Arctic char in cranberry and lemon sauce
- Baked chicken supreme filled with chèvre, pine nuts and arugula, tomato and olive salsa
- Herb and dijon-crusted beef striploin with horseradish and roasted shallot jus
- Breaded medallions of pork tenderloin in mushroom and shallot crème with tarragon
- Baked Magi pepper with chick peas, onions, tomato, olives and Moroccan spices with couscous (vegan)
- Charred eggplant and coconut curry with jasmine rice (vegan)
- Cappalletti of roasted Ontario squash with winter sage oil, garlic, lemon zest, pine nuts and kale (vegetarian)

DESSERT OPTIONS *(choice of 1)*

- Triple chocolate mousse with fresh raspberries
- Strawberry rhubarb tart
- Milk chocolate and salted caramel tart
- Apple crumble tart
- Lemon lavender cheesecake
- Chocolate ganache dome with meringue base

Dinner menu sets include a selection of local vegetables, white and grain rolls, Lavazza coffee and specialty tea. 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. See policies for additional terms and conditions.

BREAKS

Delight your attendees with a mid-morning or afternoon break that provides a quick "pick me up" during your meeting. All breaks include Lavazza coffee and specialty tea.

Morning Breaks

THE MUFFIN MAN 13
Three flavours of our baked from scratch muffins: carrot, blueberry bran and chocolate banana

FRUITY FUN 14.50
Sliced fruit, melons, berries

LOAF ME TENDER 13
Iced lemon, carrot crumble and banana

EURO LATTICE 15
Savoury lattice pastries: leek/parmesan, tomato/olive and spinach/feta

PERFECT PARFAIT 16
Build your own yogurt parfait with berries and garnishes

CEREAL BARS 14
Nutrigrain cereal bars and granola bars

Afternoon Breaks

COOKIE MONSTER 15.50
Chef's selection of bakery cookies, minimum of two varieties

MORE THAN MELONS 15.50
Sliced fruits, melons and berries

MOM'S KITCHEN 15.50
Home-made butter tarts, raisin tarts and pecan tarts

DIP TRIP 16
Garlic hummus, red pepper hummus and parsley hummus with crisp naan bites

SWEET TREAT 16
Selection of mini cupcakes: chocolate and vanilla

BLACK AND WHITE 16
Selection of mini chocolate brownies with chocolate and vanilla cream

CLUB MED 16
Delicate fresh baked lattice savouries (leek/parmesan, tomato/olive, spinach/feta)

MEZES MAGIC 19
- Lemonade
- Prosciutto, salami, ham and parmesan salad
- Roasted artichokes and cippolini onions
- Cured Italian tomatoes
- Antipasto vegetables
- Black and green olives
- Pita chips and hummus

NUTRITIONAL KICK 19
- Tomato juice, V8 juice
- Crudités, hummus trio, pita chips
- Melon trio
- Honey, cottage cheese
- Granola bar

CHOCOLATE EXPLOSION 19
- Chocolate milkshake
- Brownie assortment
- Artisan chocolate chip cookies
- Chocolate macaroon squares

DOWNTOWN DELI 19
- 2% milk, chocolate milk
- Black forest ham, turkey, pastrami, salami
- Rye bread
- Mustards
- Dill pickle spears
- Mini cookies

ESSENTIAL ELEGANCE 19
- Sparkling cranberry punch
- Quebec artisan cheeses
- Whole grain crisps
- Sliced fruits with local honey and toasted walnuts

WIMBLEDON DELIGHT 19
- Iced tea
- Cream scones
- Macerated strawberries
- Devonshire cream
- Mini cookies

Essential afternoon breaks include Lavazza coffee, specialty tea and assorted soft drinks. Each themed break requires a minimum guarantee of 15 guests. A $10 per person surcharge will apply to all themed breaks under 15 guests. All themed Breaks are designed for a maximum duration of 45 minutes of service to ensure quality and safety of our products. See policies for additional terms and conditions.

RECEPTION

ENHANCED COCKTAIL RECEPTION 49

Choice of passed canapés and hot hors d'oeuvres (4 pieces per person)

- Cocktail triangle sandwiches (3 per person)
- Hummus trio with crudités
- Fruit and berries
- Quebec artisan cheeses with whole grain crackers
- French mignon pastries
- Lavazza coffee, specialty tea and soft drinks

ESSENTIAL COCKTAIL RECEPTION 37

Chef's choice of passed canapés and hot hors d'oeuvres (6 pieces per person)

- Crudités and hummus duo
- Quebec artisan cheeses with whole grain crackers

PASSED HORS D'OEUVRES COCKTAIL RECEPTION 30

Choice of chef's canapés and hot hors d'oeuvres (6 pieces per person)

HOT HORS D'OEUVRES SELECTION 50

Order by the dozen, minimum 3 dozen per item

- Brie and leek quiche
- Brie and pumpkin arancini
- Chicken empanada
- Jamaican chicken firecracker
- Mini beef wellington
- Mini piggy in a blanket
- Chicken satay
- Korean short rib skewer
- Southern fried chicken skewer
- Szechuan chicken spring roll
- Chicken quesadilla
- Duck and jalapeno pot pie
- Crab meat croquette
- Chicken Samosa
- Northern woods mushroom turnover
- Vegetable spring roll with plum sauce
- Feta sundried tomato phyllo spanakopita
- Vegetable samosa

COLD CANAPÉS SELECTION 50

Order by the dozen

- Beef carpaccio and truffle oil crostini
- Chipotle chicken taco cup
- Gravlax salmon röesti sashimi grade
- Lobster and apple in crepe purse
- Peking duck moo soo crepe
- Prosciutto fig asiago/cheese
- Pâté maison and berries on crostini
- Smoked salmon blini, caviar
- Japanese shrimp salad on cucumber
- Antipasto skewer (vegan)
- Bocconcini tomato pesto skewer
- Goat cheese baguette (thyme & tomato)
- Goat cheese and fig truffle in tulip
- Maple apple walnut & goat cheese crostini
- Wild mushroom goat cheese crostini

SLIDER SELECTIONS 60

Order by 5 dozen of any one item

- Beef sliders
- Chicken sliders
- Pulled pork sliders
- Gyros
- Mini philly steak sliders
- Mini nathan's famous beef hotdogs with traditional condiments

ENHANCEMENTS

Personalize your reception by adding any of the following menu items

Sliced fruit	11
Canadian artisan cheese with whole grain crackers	15
Crudités and hummus trio	10
Combination of two of fruit/cheese/ crudités *(minimum 25 people)*	15
Combination of three of fruit/cheese/ crudités *(minimum 25 people)*	17
Bowled snacks: salted peanuts, pretzels, potato chips *(per bowl)*	13
Bite-sized snack cookies: 4 flavours	6
Bakery-style cookies (per dozen)	42
Assorted home-style mini tart collection: butter, pecan and raisin	6
Assorted mini cupcakes and brownies	6

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. See policies for additional terms and conditions.

BEVERAGES

Bar

Prices do not include applicable taxes and gratuities.

Premium brand liquor	8.50/oz
Deluxe brand liquor	9.50/oz
House wine	9.50/glass
Domestic beer	8.00/bottle
Premium/Imported beer	9.00/bottle
Martini	14.00/2oz
Liqueurs	9.00/oz
Cognac	11.00/oz
Soft drinks	5.50/glass
Bottled water	5.50/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 $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.*

Punch Selection

(serves 40 people)

Non-alcoholic fruit punch	90
Prosecco or wine punch	110
Rum punch	115

White Wine

Colio Chardonnay, Canada	42
Inniskilin Pinot Grigio, Canada	46
Matua Sauvignon Blanc, New Zealand	50
Rodney Strong Chardonnay, USA	66
Ruffino Pinot Grigio, Italy	46

Red Wine

Colio Cabernet / Merlot, Canada	42
Inniskilin Pinot Noir, Canada	46
Penfold Kanooga Hill Shiraz, Australia	58
Rodney Strong Merlot, USA	68
Ruffino Chianti, Italy	52

Rose

Reif Estate Fortune Rose, Canada	50

Sparkling & Champagne

Jackson Triggs Reserve Cuve , Canada	52
Ruffino Prosecco, Italy	62
Ruffino Rose Prosecco, Italy	58
Victoire Champagne, France	118

Different & Fun...

SIGNATURE COCKTAILS 15

Serve a signature cocktail at your event. Please inquire about our seasonal selections or our Chelsea Event Experts and Bar Manager will gladly consult with you in regards to personalized cocktails for your event (prices will vary depending on selection.)

MIMOSA & SANGRIA STATION 15

Enjoy a classic mimosa prepared with a selection or fresh juices & garnishes paired perfectly with Prosecco & Rose Prosecco. Our mouthwatering sangria is the perfect complement and prepared with brandy soaked fruit, fresh juices and luscious wine.

SLEEMANS ON TAP 8 / 9

Enjoy a selection of any two of the following beer selections for your bar package. Sleeman Original, Sleeman Pier Point IPA & Sapporo. These 12oz draft pours will be included as Domestic & Premium options.

See policies for additional terms and conditions.

CHELSEA Hotel TORONTO

POLICIES

TAX AND GRATUITIES
All prices, services and gratuities are subject to 13 Harmonized Sales Tax (HST). Prices, taxes and gratuities 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.

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 Freeman Audio Visual Canada. Freeman Audio Visual Canada 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.

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.