



# Celebrate

THE MOST WONDERFUL TIME  
OF THE YEAR WITH US!  
2023 SEASON

**CHELSEA**  
*Hotel*  
TORONTO

# FESTIVE CELEBRATIONS



PLATED SEASONAL LUNCH



CELEBRATION LUNCH BUFFET



PLATED SEASONAL DINNER



CELEBRATION DINNER BUFFET



TRADITIONAL DINNER BUFFET



HOLIDAY RECEPTION



FESTIVE BAR MENU



CHILDREN'S FESTIVE BUFFET



TORONTO'S BEST HOLIDAY PARTY



CHRISTMAS DINNER IN ELM STREET BAR AND LOUNGE



MARKET GARDEN CHRISTMAS BUFFET

We understand the importance of bringing your team together to celebrate a successful year and have a little bit of fun doing so. From intimate celebrations to grand affairs, Chelsea Hotel, Toronto is the ideal location for your catered event, VIP reception, congratulatory gala or holiday party of any type. Featuring over 24,000 square feet of versatile event space, the hotel offers innovative menu planning, special room rates and cost-saving solutions in one ideal location.

Everyone celebrates differently; whether it's a casual small gathering or a large group, we have the perfect fit for all events accommodating 25-400 guests.

- Beautiful ballrooms offer versatile reception facilities.
- Bb33 Bistro & Brasserie is a great space for intimate gatherings, completed with the cozy touch of a gas fireplace.
- Make your event stand out with our unique add-ons: signature cocktails, craft beer station, poutine and slider station and more!

## TERMS & CONDITIONS

2023 Season

33 Gerrard Street West, Toronto M5G 1Z4 | [chelseatoronto.com](http://chelseatoronto.com) | 416-585-4340 | [cstor.sales@chelseatoronto.com](mailto:cstor.sales@chelseatoronto.com)

# PLATED SEASONAL LUNCH

3 COURSE



## PLATED Seasonal Lunches

*Includes soup or salad, selection of two entrées, dessert, white and grain rolls, coffee and specialty teas*

### Soup

- Purée of Roasted Autumn Squash  
Toasted almonds and maple drizzle
- Roasted Bone Broth  
Pulled turkey, pearl pasta and root vegetables
- Cream of Tomato and Fennel Soup  
Chèvre and torn basil

### Salad

- Salad of Heritage Greens  
Dried cranberries, mandarin segments and noodle crisps
- Salad of Rustic European Greens  
Asiago, roasted onion and sweet drop peppers
- Classic Caesar Salad  
Bacon, parmesan cheese and croutons

### Entrées

- Traditional Christmas Turkey Celebration** 58  
Hand-carved turkey presented with sage and onion stuffing, simmered herb gravy, stewed Northern Ontario cranberries, country mashed potatoes, fine beans and candied carrots
- Classic Roast Striploin Feast** 62  
Alberta prime beef striploin partnered with crisp onion strings, shallot accented jus, roasted fingerling potatoes, asparagus and mini peppers
- Festive Cranberry-Crusted Salmon Banquet** 60  
Delicate filet of Atlantic salmon crusted with panko, honey, orange and cranberry, offered with chive beurre blanc, roasted red skin potatoes, asparagus, and grape tomatoes.

### Vegetarian Entrées *(gluten free and dairy free)*

- Roasted Vegetable Wellington**  
Onion, peppers, zucchini, goat cheese, torn basil, and duo bell pepper coulis
- Magi-style Chickpea Tagine with Apricot**  
Roasted Middle-Eastern stew on jasmine rice

### Desserts

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

*Menus require a minimum guarantee of 15 guests. A surcharge of \$10 per person will apply to all guarantees under 15 guests.*



# Celebration Lunch Buffet

## CELEBRATION LUNCH BUFFET

**\$58**  
per person

*Selection of freshly baked Ace Bakery rolls with Stirling Creamery butter balls*

### **Salad**

Heritage blend of baby greens with dried cranberries, mandarins and noodle crisps  
Classic Caesar salad with bacon, parmesan cheese and croutons  
Roasted sweet potato and pear salad  
Tomato and bocconcini salad with fresh basil, balsamic vinaigrette

### **Entrées**

Roasted Ontario Tom turkey breast with traditional accompaniments  
Penne pasta with antipasto vegetables and tomato garlic sauce

### **Accompaniments**

Thyme-roasted jacketed mini potatoes  
Late season beans decorated with pepper confetti

### **Desserts**

Collection of mini brownies  
Gathering of mini artisan cookies  
Selection of mini raspberry, lemon and butter tarts  
Platter of sliced tropical fruits

Coffee/tea

*Menus require a minimum guarantee of 30 guests. A surcharge of \$10 per person will apply to all guarantees under 30 guests.*

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# PLATED SEASONAL DINNER

4 COURSE

*Includes soup and salad, selection of two entrées, dessert, white and grain rolls, coffee and specialty teas*

## Soup

- Velouté of Butternut Squash  
Canadian maple essence
- Fire-roasted Pepper and Fennel Bisque  
Basil chiffonade
- Winter Corn Chowder  
With fine herbs
- Bisque of Sweet Potato and Apple  
Toasted pepita and kale crisps

## Salad

- Tomato and Bocconcini Salad  
Fresh basil, balsamic vinaigrette
- Baby Artisan Greens  
Chilled poached pear, chèvre, walnuts and  
Niagara vinaigrette
- Classic Caesar Salad  
Bacon, parmesan cheese and croutons

## Festive Entrées

- Traditional Christmas Turkey Celebration** 62  
Hand-carved turkey presented with sage and onion stuffing, simmered herb gravy, stewed Northern Ontario cranberries, rustic mashed potatoes, carrots and fine beans with almonds
- Classic Prime Rib Feast (minimum 20 servings)** 72  
Generously portioned Alberta prime rib partnered with Yorkshire pudding, shallot accented jus, garlic mashed potatoes, asparagus and cipollini onions
- Festive Seared Filet of Halibut Banquet** 72  
Seared Atlantic halibut filet with cranberry beurre blanc, roast fingerling potatoes, brussels sprouts and blistered tomatoes

## Vegetarian Entrées

- Squash Cappelletti with Sage**  
Cappalletti filled with roasted Ontario squash fortified with winter sage oil, pine nuts and kale
- Baked Pepper Bundle (gluten free)**  
Leek-trussed roasted pepper with garlic, tomato, olives, basil, onion and couscous

## Desserts

- Crème brûlée cheesecake with fresh berries
- Chocolate ganache dome with meringue base (gluten free)
- Tiramisu with macerated strawberries
- Vanilla crumble cheesecake with stewed cherries
- Lemon tart with meringue brûlée

*Menus require a minimum guarantee of 20 guests. A surcharge of \$10 per person will apply to all guarantees under 20 guests.*

# CELEBRATION DINNER BUFFET

**\$85**  
per person



## Celebration Dinner Buffet

*Selection of freshly baked Ace Bakery rolls with Stirling Creamery butter balls, flatbread with hummus duo*

### Salad

- Tender Leaves of Baby Arugula and Kale
  - Dried cranberries, mandarins and noodle crisps
- Classic Caesar Salad
  - Bacon, parmesan cheese and croutons
- Mixed Bean and Quinoa Salad
- Greek Salad
  - Peppers, onion, tomato, olives and feta
- Collection of Mixed Pickles and Olives

### Choose any two entrées

- Roasted Ontario turkey with full traditional accompaniments
- Chef-carved Alberta prime rib with Yorkshire pudding and roasted thyme jus
- Chef-carved smoked Ontario ham with honey and current glaze
- Atlantic salmon filet with buttered onion, lemon and dill

### Accompaniments

- Charcuterie display of cured and smoked artisanal meats
- Presentation of smoked salmon with full garnishes
- Chilled gathering of poached black tiger back shrimp with cocktail sauce
- Three cheese cannelloni with rustic tomato and basil sauce
- Roasted potatoes with sweet onion and thyme
- Honey-glazed baby carrots
- Asparagus tips decorated with mini sweet peppers

### Desserts

- Collection of festive cakes and Yule logs
- Presentation of mini cupcakes
- Artisan cookies
- Tableau of local and international cheese with crisp wafers
- Platter of sliced tropical fruits

Coffee/tea

*Menus require a minimum guarantee of 40 guests. A surcharge of \$10 per person will apply to all guarantees under 40 guests.*

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# Traditional DINNER BUFFET

# TRADITIONAL DINNER BUFFET

**\$59**  
per person

*Selection of freshly baked Ace Bakery rolls with Sterling Creamery butter balls*

Heritage greens seasonally dressed with dried cranberries, mandarins and noodle crisps

Roasted sweet potato and pear salad

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

Roasted Ontario turkey with full traditional accompaniments

Golden mashed potatoes

Farmer green beans with almonds

Cavatappi pasta with tomato garlic sauce and basil

Presentation of mini cupcakes

Coffee/tea

Minimum 40 guests

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# HOLIDAY RECEPTION

## Holiday Reception

### Festive Reception

\$47

Warm apple cider

Crudités with hummus trio (roasted red pepper, roasted garlic, parsley)

Assorted cocktail sandwiches or a collection of sweet mini cupcakes, brownies and cookies

Platter of local and international cheeses with wafer crisps

Display of sliced fruits with berry garnish

Selection of 4 types of hot hors d'oeuvres (4 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

Minimum 40 guests

### 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





# FESTIVE Bar MENU

# FESTIVE BAR MENU

## 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.

## 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
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## Sparkling & Champagne

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

## Punch Selection (serves 40 people)

Cranberry Punch	90/115
Warm Apple Cider	90/115



# Children's Festive Buffet

## CHILDREN'S FESTIVE BUFFET

**\$32**  
per person

### EVENT ENHANCEMENT

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#### Choose any two items

- Cheese and/or pepperoni pizza
- Chicken fingers with dipping sauce
- Macaroni and cheese
- Mini beef hamburgers with full condiments
- Mini corn dogs with ketchup

#### Accompaniments

- Carrot and celery sticks with caesar dip
- French fries

#### Desserts

- Mini cupcakes with sprinkles
- Chocolate and vanilla pudding cups
- Soft drinks and milk

*Menus require a minimum guarantee of 20 children, 12 years old and under.*

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# TORONTO'S BEST HOLIDAY PARTY

**\$52**  
per person

Join us Thursday, December 14, 2023 at 11:30am

## Soup and Salad Bar

Flatbread with hummus trio  
White and whole-grain ciabatta with butter  
Roasted butternut squash soup  
Roasted red pepper and sweet potato bisque  
Kale and mushroom broth  
Caesar salad  
Heritage greens with cranberries, mandarin segments and toasted almonds  
Greek salad with feta cheese and fresh oregano  
Couscous salad with dried fruit and citrus essence  
Grilled vegetable and artichoke salad with balsamic reduction  
Tomato and cucumber salad with dill yogurt dressing  
Platter of antipasto vegetables  
Arrangement of cured and smoked meats with mustards  
Chilled poached shrimp with cocktail sauce and lemon

## Turkey Buffet

Chef-carved Canadian turkey  
Sage and onion stuffing  
Gravy  
Mashed Yukon Gold potatoes  
Green beans with almonds  
Honey and orange glazed carrot  
Baked cheese and spinach cannelloni

## Roast Beef Buffet

Chef-carved herb-crust beef striploin with Yorkshire pudding  
Thyme jus, horseradish, mustards  
Roasted mini red potatoes  
Winter asparagus  
Mini Ontario peppers  
Penne with grilled vegetables and herb garlic oil

## Carved Salmon Buffet

Chef-carved salmon with cranberry and orange crust  
Dill and lemon tilapia filets  
Lemon, onion and caper crème  
Ancient grain pilaf  
Moroccan chick pea tagine  
Steamed broccoli with pecans  
Curried cauliflower

## Dickens' Dessert Buffet

Ontario apple cobbler with vanilla custard  
Grand array of festive cakes, flans and pies  
Home-style tarts, cupcakes and brownies  
Sliced seasonal fruit, berries  
Artisan cookies  
Coffee, tea

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# Christmas Dinner

# CHRISTMAS DINNER IN ELM STREET BAR AND LOUNGE

**\$69**  
per person

**December 25, 2023, 5:00pm & 7:30pm seatings**

*Enjoy exceptional service and a specially prepared five-course prix fixe dinner, featuring traditional festive dishes*

### Table D'Hôte Menu

*Reservation Required  
416-277-5025*

#### Warm Focaccia

Fresh rosemary, cold pressed olive oil

#### Roasted Carrot and Maple

Crème fraîche, candied pecan,  
fresh thyme leaves

#### Organic Seedlings

Chevre, candied pcans and cranberry  
balsamic reduction, chive oil

#### Cranberry Sorbet

Gngered brandy crisp

#### Chef-Carved Leg and Breast of Festive Canadian Turkey

Sage and onion stuffing, giblet gravy, cranberry citrus sauce  
golden mashed potatoes, fine french beans, citrus and  
honey-glazed carrots

or

#### Roasted Vegetable Wellington

Tomato, onion, peppers, zucchini and mushrooms  
pepper coulis duo

#### Crème Brûlée Cheesecake

Macerated Ontario berries

or

#### Sticky Toffee Pudding

Whip cream, macerated berries

Petite Fours

Coffee/Tea

*Regular Elm Street Bar and Lounge menu is not available this evening.*

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# TERMS AND CONDITIONS

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## Terms & Conditions

All prices stated within the brochure are per person and do not include applicable taxes and gratuities. All rates are subject to availability; conditions/restrictions apply and are subject to change without notice. Group reservations of 8 or more people and Christmas Day reservations will require a credit card guarantee, and is subject to a 16% gratuity. A cancellation fee of 50% of the total charge will be applied to cancellations received within 72 hours of the appointed time.