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the TORONTO CONGRESS CENTRE

BEVERAGES

Upfront guarantee required for all beverages. Beverages consumed over and above the guarantee will be charged on actual consumption. Beverages are priced per unit except where otherwise indicated.

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Freshly Brewed Starbucks Regular & Decaffeinated Coffee (25 servings) <i>Includes Milk and Cream</i>		110
Selection of TEAVANA Teas (25 servings) <i>Includes Lemon, Honey, Milk & Cream</i>		110
Barista Experience <i>Enjoy a made-to-order Cappuccino, Latte, Espresso or Hot Chocolate prepared by a trained Barista w/ choice of toppings</i>	Inquire with your ELM	
Orange Juice		4 1/2
Chilled 2% White Milk (250 ml)		4 1/2
Chilled 2% Chocolate Milk (250 ml)		4 1/2
Still Can. Water™		5
Sparkling Can. Water™ 5		
Soft Drinks		5
Individual Smoothie: Strawberry Banana or Mango <i>8oz. individual bottles – minimum one dozen per selection</i>	Vegan GF	8
Smoothie Bar – <i>Served by the litre</i> <i>Varieties include:</i> - Coconut Milk & Strawberry - Mango, Banana, Orange & Spinach - Turmeric, Carrot, Ginger, Orange, Mango Yogurt	Vegan GF Vegan GF Vegetarian GF	12
All-Natural Flavour Infused Water Station <i>2.5-gallon dispenser – serves 50 ppl</i> Lemon Lime or Cucumber Mint		120
Water Station, Filtered & Purified <i>Per station – serves 150 ppl – includes all refreshes</i>		229
Water Station, Filtered & Purified (Multi-Function Space) <i>Per station – serves 150 ppl – includes all refreshes</i>		319

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BREAKFAST BUFFETS

Breakfast is available from 6:00am - 9:00am. Maximum service timeline is 2 hours.

All Breakfast Buffets include:

Freshly Brewed Starbucks Regular Roast & Decaffeinated Coffee

Selection of TEAVANA Teas w/ Fresh Lemon, Honey, Milk & Cream

Self-Serve Still Water Stations

Chilled Orange Juice, Fruit Preserves and Salted Butter

Additional condiments are available at a charge.

Minimum of 25 guests except where otherwise indicated. Prices are per person.

Additional Enhancements must meet full breakfast buffet guarantee.

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Loaded Blueberry Crumble Muffin	Vegetarian
Vegan & Gluten Free Cornmeal Muffin	Vegan GF
Butter Croissants	Vegetarian
Custard Fruit Danish	Vegetarian
Pain au Chocolate	Vegetarian
House Made Peach Compote	Vegan GF
Ginger Marinated Strawberries	Vegan GF
Orange & Grapefruit Segments, Fresh Mint	Vegan GF
Honeydew	Vegan GF
Coconut Water Overnight Oats	Vegan GF
w/ Chia Seeds, House Made Slow Dried Fruits	
Mango Purée & Pomegranate Seeds, Toasted Honey Granola	Vegan GF

Suggested Enhancements

Cottage Cheese w/ Golden Raisin Syrup	Vegetarian GF	3
Parmesan Scrambled Eggs & Cracked Black Pepper	Vegetarian GF	5
Jars of Greek Yogurt, Sundried Blueberries, Toasted Pumpkin & Sunflower Seeds & Honey	Vegetarian GF	6

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Warm Pre-Toasted Bagels

Varieties include:

- Everything	Vegetarian DF
- Cheddar Cheese	Vegetarian
- Whole Wheat	Vegetarian DF

Flax Seed Toast	Vegetarian GF
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Philadelphia Cream Cheese	Vegetarian GF
Cold Smoked Salmon	GF DF
Tuna & Celery Salad	GF DF
Pickled Capers	Vegan GF
Shaved Sweet Red Onion	Vegan GF
Sliced English Cucumber	Vegan GF
Warm Deli Corned Beef	GF DF
Oven Dried Heirloom Cherry Tomato Vegetable Caponata	Vegan GF
Sliced White Cheddar	Vegetarian GF
Grain Mustard	Vegetarian GF

Melon & Orange Salad	Vegan GF
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Suggested Enhancements

Pork Sausages & Crisp Sage	GF DF	4
Grilled Peameal Bacon	GF DF	5
Parmesan Scrambled Eggs w/ Cracked Black Pepper	Vegetarian GF	5
Plant Based Breakfast Sausage	Vegan GF	6

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Shaved Pastrami Turkey Breast	GF DF
Hard Boiled Omega Egg	Vegetarian GF
White Beans & Tomato	Vegan GF
Cottage Cheese	Vegetarian GF
Marinated Red Cabbage	Vegan GF
Cucumber Salad	Vegan GF
Guacamole	Vegan GF
Spinach	Vegan GF
Roasted Sweet Potato	Vegan GF
Seeded Multi Grain Loaf	Vegetarian DF

Suggested Enhancements

Toast (Vegetarian) & Gluten-Free Toast (Vegan GF)	5
Assorted Whole Fruit	Vegan GF 5
Chia Seed Pudding w/ Toasted Coconut	Vegan GF 5
Low Sodium Smoked Streaky Bacon	GF DF 5

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Mini Loaded Blueberry & Cream Cheese Muffin	Vegetarian
Cinnamon Roll w/ Warm Pistachio Cream Cheese	Vegetarian
Cornmeal Muffin	Vegan GF
Avocado Toast w/ Mascarpone, Smashed Avocado, Cilantro, Cayenne Pepper, Lemon Zest, Chia Seeds	Vegetarian
<i>Individual Jars:</i>	
- Fruit Salad & Berries w/ Raw Ginger	Vegan GF
- Overnight Oats w/ Chia Seeds & Mango	Vegan GF
<i>Warm Omelette in Porcelain:</i>	
Peppers, Onion, Mushroom, Tomato	Vegetarian GF
Cheddar & Turkey Apple Sausage	GF
Sweet Potato & Yukon Gold Hash Brown	Vegan GF
Mango Smoothie	Vegan GF
Peach Smoothie	Vegan GF

Suggested Enhancements

Fig & Brie	Vegetarian	6
Prosciutto & Melon	GF DF	6

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Japanese Shokupan French Toast	Vegetarian
Warm Canadian Blackberry Maple Syrup	Vegetarian
Berry Compote	Vegan GF
Parmesan Scrambled Eggs w/ Cracked Black Pepper	Vegetarian GF
Yukon Gold Potatoes & Caramelized Onion	Vegan GF
Double Smoked Bacon	GF DF
Black Bean Vegetable Crumble	Vegan GF
Sliced Melon, Pineapple w/ Strawberries	Vegan GF

Suggested Enhancements

Cornmeal Muffin	Vegan GF	4
Pork Sausage & Crisp Sage	GF DF	4
Blueberry Yogurt Bowl w/ House Made Honey Granola	Vegetarian GF	5
Plant Based Breakfast Sausage	Vegan GF	6

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Carrot, Cinnamon Muffin	Vegetarian
Cornmeal Muffin	Vegan GF
Butter Croissants, Jams & Preserves	Vegetarian
Custard Fruit Danish	Vegetarian
Pain au Chocolate	Vegetarian
Toast	Vegetarian
Gluten-Free Toast	Vegan GF
Sliced Melon, Pineapple w/ Strawberries	Vegan GF
Soft Scrambled Eggs	Vegetarian GF
<i>Select one of the following:</i>	
- Griddled Yukon Gold & Sweet Potato Hash Brown	Vegan GF
- Yukon Gold Potatoes & Caramelized Onions	Vegan GF
- Patatas Bravas, Tomato Aioli	Vegan GF
<i>Select one of the following:</i>	
- Low Sodium Smoked Streaky Bacon	GF DF
- Turkey Apple Breakfast Sausage	GF DF
- Pork & Sage Sausage w/ Dried Apricot	GF DF
<i>Select one of the following:</i>	
- Herb Crusted Roasted Tomato	Vegan GF
- Sautéed Onion & Sweet Pepper Ratatouille	Vegan GF
- Balsamic Roasted Portobello Mushrooms	Vegan GF

Suggested Enhancements

Blueberry Yogurt Bowl w/ Homemade Honey Granola	Vegetarian GF	5
Plant Based Breakfast Sausage	Vegan GF	6
Griddled Japanese Milk Bread Custard French Toast w/ Warm Canadian Blackberry Maple Syrup	Vegetarian	7
Lemon, Ricotta & Blueberry Buttermilk Pancake w/ Warm Sliced Banana, Maple Syrup	Vegetarian	7

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Mini Muffins - Morning Muffin, Dark Bran Cornmeal Muffin	Vegetarian Vegan GF
Mini Danishes - Apple, Raspberry, Maple Nut, Cinnamon Brioche	Vegetarian
<i>Baked Egg Custards:</i> Pecorino & Summer Truffle Roasted Sunburst Tomatoes & Leek	Vegetarian Vegetarian GF
Yukon Gold Potatoes & Caramelized Onion	Vegan GF
Breakfast Wrap w/ Egg, Ontario Cheddar, Smoked Chicken w/Balsamic Red Onions	
Yogurt & Berry Compote Parfait	Vegetarian GF
Berry Bowl	Vegan GF
Genoa Salami	
Sliced Brie Cheese	Vegetarian GF

Suggested Enhancements

Pork Sausages & Crisp Sage	GF DF	4
Low Sodium Smoked Streaky Bacon	GF DF	5
Plant Based Breakfast Sausage	Vegan GF	6
Warm Bagels: Everything & Multi-Grain w/ Philadelphia Cream Cheese, Butter & Fruit Preserves	Vegetarian	8

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Additional Enhancements

Enhancements are available to build on to your breakfast buffet at full guarantee per item.

Warm Hard Boiled Egg	Vegetarian GF	3
Individual IOGO Fruit Vanilla Yogurts	Vegetarian GF	4
Berry Bowls w/ Raspberry, Blueberry, Blackberry	Vegan GF	5
Hot Oatmeal - Coconut Cream & Cinnamon, Currants Hemp Seeds, Brown Sugar, Mango	Vegan GF	5
Sliced Melon, Pineapple w/ Strawberries (Priced in increments of 50 servings)	Vegan GF	5
Turkey Apple Breakfast Sausage 5	GF DF	
Coconut Water Overnight Oats, Chia Seeds & House Made Slow Dried Fruits	Vegan GF	8
Popular Breakfast Cereals w/ 2%, Lactose Free & Oat Milks <i>Varieties may include: Special K, Corn Flakes, All Bran, Rice Krispies, Fruit Loops, Frosted Flakes, Corn Pops</i>		10
Egg & Canadian White Cheddar Burrito w/ Spinach & Spicy Salsa	Vegetarian	11
English Muffin Breakfast Sandwich w/ Oven Cured Tomato, Fried Organic Egg, White Cheddar	Vegetarian	11
Smoothies & Juices <i>Each served by the litre. Varieties include:</i> - Orange Juice - Lychee Hibiscus Pear Juice - Strawberry Coconut Milk - Pineapple Ginger Spinach Banana Smoothie	Vegan GF	16

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BREAKS & SNACKS

Breaks available from 9:30am - 11:00am, and 2:30pm - 4:00pm.
Maximum service timeline is 1.5 hours.

All Breaks include:

Freshly Brewed Starbucks Regular Roast & Decaffeinated Coffee
Selection of TEAVANA Teas w/ Fresh Lemon, Honey, Milk & Cream

Minimum of 25 guests except where otherwise indicated. Prices are per person.

Additional Enhancements must meet full break guarantee.

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Brewed Iced Tea & Lemonade Self Serve Bar

12

A 'Create Your Own' flavour experience. Iced Tea & Lemonade each served by the litre.

Iced Tea Bar – Naturally Brewed

Vegan | GF

Classic

Peach

Garnishes include:

- Mango Puree
- Dried Lemon
- Simple Syrup

Lemonade Bar

Vegan | GF

Classic

Charcoal Himalayan Salt

Garnishes include:

- Fresh Mint
- Crushed Raspberries & Puree
- Muddled Peaches
- Simple Syrup

Chips & Dips

13

House Fried Tortilla Chips

Vegan | GF

Tagine Dusted Potato Chips

Vegan | GF

Sour Cream & Chive

Vegetarian | GF

Tomato Curry Dip

Vegan | GF

The Snack Bar

13

Individually Packaged

Fresh Popcorn

Vegan | GF

Chocolate Covered Pretzels

Vegetarian

Jerk Spiced Kettle Chips

Vegan | GF

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Cookie Jar

16

Old Fashioned White Milk Bottles

Vegetarian | GF

Assortment of Cookies includes:

- Macadamia Nut
- Double Chocolate
- Oatmeal Raisin
- Chocolate Chip
- Plant Based Nut Free Chocolate Chip Cookie

Vegetarian

Vegetarian

Vegan

Vegan

Vegan | GF

Oven Dried Pineapple Chunks

Vegan | GF

Smoothies & Juices

16

Per selection. Selections served by the litre.

Varieties include:

- Orange Juice
- Lychee Hibiscus Pear Juice
- Strawberry Coconut Milk
- Pineapple Ginger Spinach Banana Smoothie

Vegan | GF

Vegan | GF

Vegan | GF

Vegan | GF

Toasts

18

House Made Sourdough Toasts

Garnishes include:

- Smoked Eggplant & Salsa
- White Bean Bruschetta
- Egg & Celery Salad

Vegan | DF

Vegan | DF

Vegetarian | DF

Shaved House Smoked Chicken

GF | DF

Vegan Protein Yogurt Shots w/ Berries

Vegan | GF

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Individually Wrapped Toasted Everything Bagel
w/ Spicy Ratatouille, Cracked Egg, Swiss Cheese & Turkey Bacon

Individually Wrapped English Muffin Breakfast Sandwich
w/ Oven Cured Tomato, Fried Organic Egg, White Cheddar

Vegetarian

Greek Yogurt Parfait w/ Blueberry & Granola

Vegetarian | GF

Suggested Enhancements

Assorted Whole Fruit

Vegan | GF

5

Sliced Melon, Pineapple w/ Strawberries
(Priced in increments of 50 servings)

Vegan | GF

5

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The Bodega

*Build on your break package with a selection of enhancement items, each at full guarantee per item.
If you opt to create an à la carte break, a minimum of two items are required at full guarantee per item.
Coffee & tea are not included.*

Mikes Family Recipe Homemade Spicy Bits & Bites (Individually packaged)	Vegetarian	48/doz
Kellogg's Nutri-Grain, Mixed Berry Bars	Vegetarian	48/doz
Nature Valley, Oats 'n Honey Bars	Vegetarian	48/doz
Chapmans Ice Cream Bars (<i>per selection</i>)		48/doz
- Fudge Ice Milk	GF	
- Chocolate Coated Vanilla	GF	
- Lactose Free Fruity Ice Lolly	Vegan GF	
Miss Vickie's Chips (<i>per selection</i>)		48/doz
- Salt & Vinegar	Vegan GF	
- BBQ	Vegan GF	
- Sour Cream & Onion	GF	
- Plain	Vegan GF	
Biscotti (<i>contains nuts</i>)	Vegetarian	49/doz
Assortment of Cookies (<i>per selection</i>)		54/doz
- Macadamia Nut	Vegetarian	
- Double Chocolate	Vegetarian	
- Oatmeal Raisin	Vegan	
- Chocolate Chip	Vegan	
- Plant Based Nut Free Chocolate Chip Cookie	Vegan GF	
Custard Fruit Danish	Vegetarian	58/doz
Warm Apple Turnovers	Vegetarian	58/doz

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The Bodega (cont'd)

Mini Two Bite Danishes (<i>per selection</i>)		58/doz
- Decadent Cinnamon Brioche	Vegetarian	
- Raspberry Crown	Vegetarian	
- Maple Pecan	Vegetarian	
- Apple Coronet	Vegetarian	
Mini Two Bite Muffins w/ Fruit Preserves (<i>per selection</i>)		58/doz
- Loaded Blueberry Crumble Muffin	Vegetarian	
- Carrot, Cinnamon Muffin	Vegetarian	
- Bran & Raisin Muffin	Vegetarian	
- Cornmeal Muffin	Vegan GF	
Pain au Chocolat	Vegetarian	58/doz
Butter Croissants w/ Fruit Preserves & Butter	Vegetarian	78/doz
Croissant w/ Warm Brie, Shaved Smoked Turkey & Grainy Mustard		132/doz

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PLATED LUNCH

Lunch available from 11:30am - 2:00pm. Maximum service timeline is 2 hours.

All Plated Lunches include:

Freshly baked artisan bread with sweet butter (Vegetarian).

Vegan | GF Naan Bread can be substituted for an additional \$1.50 per person.

Freshly Brewed Starbucks Regular Roast & Decaffeinated Coffee

Selection of TEAVANA Teas w/ Fresh Lemon, Honey, Milk & Cream

Two bottles of Sparkling and Still water per banquet table.

Minimum of 25 guests except where otherwise indicated. Prices are per person.

Refer to Menu Guidelines for service timelines for plated service.

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Hot Lunch

Tuscan Chicken Tomatoes, Lemon & Parmesan, Creamy Risotto	GF	40
White Miso & Sweet Sake Baked Salmon Bok Choy & Wasabi Marinade, Jasmine Rice	GF DF	44
Black Pepper Crusted Chuck Flat w/ Braising Jus, Zucchini, Orzo		52

Hot Lunch Alternatives

Priced per main entrée selection

Cornmeal Crusted Chickpea Steak Wild & Brown Rice Pilaf, Tomato Jam, Roasted Vegetables	Vegan GF
Saffron Risotto Cauliflower, Broccoli & Cabbage Steaks House Dried Sweet & Sour Tomatoes	Vegan GF

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Cold Bowls

Grilled Carne Asada Flank Steak Cilantro Lime Rice, Guacamole Crema, Black Beans Roasted Corn & Jalapeno, Fajita Vegetables, Cotija Cheese Wedge Lettuce	GF	36
Oven Seared Tandoori Marinated Chicken Basmati Rice, Pickled Cumin Spiced Red Onion Cucumber, Raita & Mango Chutney	GF	36
Shawarma Spiced Chicken Hummus, Pickles, Saffron Rice, Romaine Cucumber, Cherry Tomato, Garlic Sauce	GF DF	36
Slow Cooked Lamb Gyro Danforth Rice, Village Greek Salad w/Red Onion Cucumber, Cherry Tomato, Feta, Tzatziki, Olives EVOO & Vinegar Dressing	GF	40

Cold Bowl Alternatives

Priced per main entrée selection

Chili House Blend Ratatouille Cornmeal Crusted Griddled Chickpea Vegetable Slider Cumin Roasted Florets	Vegan GF
Chimichurri Roasted Sweet Potato Danforth Rice, Village Greek Salad, "Feta," Olives Lemon Dressing	Vegan GF

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Family Style Dessert Platter

9

Assortment includes:

Apple Cinnamon Crisp w/ Oat Topping	Vegan GF
Blueberry Streusel Squares	
Lemon Coconut Bar	Vegan GF
Salted Caramel Chocolate Tart	
Toffee Blondes	Vegetarian GF

Mason Jar Desserts

14

Dark & White Chocolate Mousse Cake	
English Peach Trifle	
Espresso Crème Brûlée	Vegan GF
Red Velvet Delight	
Sour Cherry Panna Cotta	Vegan GF
Strawberry Shortcake	Vegan GF

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LUNCH BUFFETS

Lunch is from 11:30am - 2:00pm. Maximum service timeline is 2 hours.

All Lunch Buffets include:

Freshly Brewed Starbucks Regular Roast & Decaffeinated Coffee

Selection of TEAVANA Teas w/ Fresh Lemon, Honey, Milk & Cream

Self-Serve Still Water Stations

Minimum of 25 guests except where otherwise indicated. Prices are per person.

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Includes Spiced House Made Kettle Chips (Vegan | GF)

Salads - *Select three of the following:*

Roasted Zucchini, Rosemary, Sea Salt, EVOO	Vegan GF
Crisp Arugula, Radicchio & Romaine Hearts, Creamy Garlic Dressing	Vegan GF
Raw Salad w/ Shaved Red Cabbage, Chickpeas & Cauliflower Balsamic Dressing	Vegan GF
Roasted Sweet Red Onions & Broccoli, Garlic Dressing	Vegan GF
Creamy Mediterranean Pasta Salad, Sundried Tomatoes, Garlic & Olives	Vegan
Tender Greens & Shaved Carrots, Italian Style Dressing	Vegan GF
Potato & Celery Salad, Cornichon Dressing	Vegan GF
Grains, Smoked Eggplant & Lemon	Vegan GF

Mains - *Select three of the following:*

Mortadella, Buffalo Mozzarella

Crushed Pistachio Crema on Sesame Baguette

Smoked Turkey

Smoked Provolone, Banana Pepper Aioli & Arugula on Focaccia

Grilled Banh Mi Chicken

Coriander Slaw & Chili Aioli on Sesame Baguette

DF

Chicken Souvlaki Caesar Wrap w/ Coffee Maple Bacon

Roasted Canadian Striploin of Beef

Balsamic Sticky Onions & Kewpie Mayo on Tuscany Schiacciata

DF

Fully Loaded Italian Super Sub

Salami, Capicola, Shaved Lettuce, Sliced Olives, Tomatoes
Hot Peppers & Italian Vinaigrette

DF

Seeded Grain Loaf Mediterranean

Marinated Eggplant, Roasted Zucchini
Crushed Oven Dried Tomato Bruschetta, Spanish Peppers

Vegan

Roasted Vegetables and Tapenade Wrap

Grilled Portobello Mushroom, Arugula w/ Pesto

Vegan | GF

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Butcher Block (cont'd)

Desserts

Lemon Coconut Bar	Vegan GF
Salted Caramel Chocolate Tart	
Sliced Melon, Pineapple & Strawberries	Vegan GF

Suggested Enhancements - Lunch Buffet Soups

Soup enhancements are available on all lunch buffets at full guarantee.

Butternut Squash w/ Apple Purée Roasted Squash, Crispy Sage Leaf	Vegan GF	12
Cauliflower Bisque w/ Wild Rice & Mushroom	Vegan GF	12
Celeriac w/ Truffle & Mushroom	Vegetarian	12
Green Curry Bisque w/ Toasted Coconut, Shrimp, Bamboo, Hearts of Palm & Sprouts	GF DF	12

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Includes freshly baked artisan bread with sweet butter (Vegetarian).

Vegan | GF Naan Bread can be substituted for an additional \$1.50 per person.

Crisp Iceberg, Arugula & Romaine Hearts w/ Balsamic Dressing	Vegan GF
Rosemary Roasted Sweet Potato	Vegan GF
Wild Rice Ancient Grains & Lentil w/ Citrus	Vegan GF
Balsamic Roasted Red Onions	Vegan GF
Hard Boiled Sliced Eggs	Vegetarian GF
Chickpeas & Steamed Cauliflower, Lemon Zaatar (Contains Sesame)	Vegan GF
House Cured Cherry Tomatoes, Raw Brown Sugar & Balsamic	Vegan GF
Sliced English Cucumber	Vegan GF
Crumbled Feta	Vegetarian GF
Sprouts & Seedlings	Vegan GF
Jalapeno Roasted Corn	Vegan GF
Thyme & Zucchini Roast	Vegan GF
Guacamole	Vegan GF

Warm Selections

EVOO & Lemon Roasted Shrimp	GF DF
Montreal Spice Chicken Supreme	GF DF
Warm Tofu & Miso Broccoli	Vegan GF

Desserts

Apple Cinnamon Crisp w/ Oat Topping	Vegan GF
Melon & Pineapple Salad	Vegan GF

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the TORONTO CONGRESS CENTRE

Mulligatawny Soup	Vegan GF
Spicy Tomatoes & Cilantro	Vegan GF
Coconut Water Braised Sweet Potato w/ Sultans	Vegan GF
Pickled Red Onion, Cumin & Roasted Pineapple Spears	Vegan GF
House Made Roasted Butter Chicken	GF
Tandoori Paneer	GF
Slow Braised Lamb Biryani, Mango-Tamarind Sauce	GF DF
Shrimp Curry w/ Dried Mint Raita	GF
Lentil & Cauliflower Curry	Vegan GF
Indian Rice w/ Saffron & Toasted Cashews	Vegan GF
Papadum	Vegan GF
Buttered Garlic Naan Bread	Vegetarian

Desserts

Coconut Rice Pudding	Vegan GF
Mango Mousse	Vegetarian GF
Spiced Chai Panna Cotta	Vegetarian GF

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Includes freshly baked artisan bread with sweet butter (Vegetarian).

Vegan | GF Naan Bread can be substituted for an additional \$1.50 per person.

Zuppa di Verdure	Vegan GF
Crisp Romaine Leaf w/ Creamy Garlic Dressing	Vegetarian GF
Chicken Limone	GF DF
Roasted Orata, Cracked Olives, Lemon & EVOO	GF DF
Beef Meatballs w/ Sugo	
Penne, Pomodoro Sauce, Basil Puree	Vegan
Steamed Broccoli w/ Garlic & Olive Oil	Vegan GF

Desserts

Custard & Cherry Choux Pastry Rolls	Vegetarian
Tiramisu Tarts	Vegetarian
Sliced Melon, Pineapple & Strawberries	Vegan GF

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Includes freshly baked artisan bread with sweet butter (Vegetarian).

Vegan | GF Naan Bread can be substituted for an additional \$1.50 per person.

Beet & Apple Salad, Cider Dressing Vegan | GF

Iceberg Lettuce, Pickled Red Onions, Pumpkin Seeds
w/ Avocado Crema Dressing Vegan | GF

Heirloom Tomatoes & Basil Vegan | GF

Char Siu Breast of Chicken GF | DF

12 Hour Braised Chuck Flat w/ Onion Gravy GF | DF

Slow Roasted Salmon, Jalapeno & Corn Cream GF

Roasted Sweet Peppers & Broccoli
w/ Sea Salt & EVOO Vegan | GF

Rice Pilaf Vegan | GF

Desserts

Toffee Blondes Vegetarian | GF

WOW Butter Nanaimo Bar Vegetarian | GF

Sliced Melon, Pineapple & Strawberries Vegan | GF

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Crumbled Feta, Cucumber & Black Olives	Vegetarian GF
Tomato & Onion Salad w/ Oregano House Made Red Wine Dressing	Vegan GF
Lemon Hummus	Vegan GF
Griddled Chicken Skewers, Lemon Sauce	GF DF
Roasted Vegetable Kebabs, Oregano	Vegan GF
Lemon & Saffron Rice	Vegan GF
Basa Filets, Capers & Onion Confit	GF DF
Roasted Creamer Potatoes w/ Garlic Oil	Vegan GF
Tzatziki	Vegetarian GF
Warm Flat Bread	Vegetarian

Desserts

Baklava	Vegetarian
Lemon Coconut Bar	Vegan GF
Sliced Melon, Pineapple & Strawberries	Vegan GF

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the TORONTO CONGRESS CENTRE

BOXED LUNCHES TO GO

Lunch is from 11:30am - 2:00pm. Maximum service timeline is 2 hours.

All boxed lunches are served in convenient-to-carry containers

Coffee/tea & water stations are not included

Boxed lunches are exclusively served for consumption off-site

Minimum of 25 guests except where otherwise indicated. Prices are per person.

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the TORONTO CONGRESS CENTRE

Boxed Lunches To Go

43

Minimum 25 per selection. Served in a to-go format. Coffee/Tea & Water Stations are not included.

Smoked Turkey Sandwich on Focaccia

Smoked Provolone & Arugula w/ Banana Pepper Aioli

OR

Roasted Canadian Striploin of Beef on Tuscany Schiacciata DF
Balsamic Sticky Onions & Kewpie Mayo

OR

Roasted Vegetables & Tapenade Wrap Vegan | GF
Arugula Pesto & Grilled Portobello Mushrooms

All Boxed Lunches include:

Can. Water™
Potato & Celery Salad w/ Cornichon Dressing Vegan | GF

Plus your choice of:

Rice Noodle Salad w/ Snap Peas, Scallions Vegan | GF
Roasted Sweet & Spicy Peppers, Ginger Teriyaki Dressing

OR

Kettle Chips

Sweeten The Lunch

Additions are priced per person.

Sweet Earth Vegan & Gluten, Nut Free Chocolate Cookie	Vegan GF	4
House Made Double Chocolate & Orange Fudge Cake	Vegetarian	8

Suggested Enhancement:

Assorted Whole Fruit	Vegan GF	5
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the TORONTO CONGRESS CENTRE

DINNER BUFFETS

Dinner buffets available from 5:00pm - 8:00pm. Maximum service timeline is 2 hours.

All Dinner Buffets include:

Freshly baked artisan bread with sweet butter (Vegetarian).

Vegan | GF Naan Bread can be substituted for an additional \$1.50 per person.

Freshly Brewed Starbucks Regular Roast & Decaffeinated Coffee

Selection of TEAVANA Teas w/ Fresh Lemon, Honey, Milk & Cream

Self-Serve Still Water Stations

Minimum of 25 guests except where otherwise indicated. Prices are per person.

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the TORONTO CONGRESS CENTRE

Portobello & Chestnut Soup	Vegetarian GF
Wild Rice Salad w/ Dried Fruits & Toasted Nuts	Vegan GF
Spinach Salad, Fried Shallots, Honey Yogurt Dressing	Vegetarian
House Smoked Trout & Arctic Char Fillets w/ Horseradish Cream	GF DF Vegetarian GF
Grilled Lamb Sausage w/ Chickpeas & Lentil Harissa Stew	GF DF
Prawn Red Curry w/ Bean Sprouts & Cilantro	GF DF
Roasted Beef Short Ribs w/ Sweet Corn	GF DF
Garlic Baby Bok Choy, Black Sesame Seed	Vegan GF
Basmati Rice	Vegan GF

Desserts

Blueberry Cobbler	Vegetarian
Cornmeal Bread w/ Apple Chutney	Vegetarian
Dark Chocolate Mousse	Vegetarian
Walnut Cheesecake	Vegetarian
Sliced Melon, Pineapple & Strawberries	Vegan GF

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Parsnip Bisque w/ Charred Smoked Duck Breast	GF
Roasted Zucchini, Tomato & Onion Salad, Ricotta Salata	Vegetarian GF
Spicy & Sour Chickpea Salad, Tomato & Cilantro	Vegan GF
Cumin Roasted Sweet Potato w/ Dried Fruit	Vegan GF
Plancha Seared Chicken & Eggplant Caponata	GF DF
Roasted Sweet & Sour Pork Loin	GF DF
Spinach & Cheese Tortellini, Sundried Tomato Sauce w/ Arugula Pesto	Vegetarian
Moroccan Vegetable & Olive Tagine	Vegan GF
Vegetable Fried Rice	Vegan GF
Green Onion Rolls	Vegetarian

Desserts

Chocolate Pudding	Vegetarian
Mango Tapioca Pudding	Vegetarian
Pomegranate Greek Yogurt Panna Cotta	Vegetarian
Sliced Melon, Pineapple & Strawberries	Vegan GF

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the TORONTO CONGRESS CENTRE

PLATED DINNERS

Dinner available from 5:00pm - 8:00pm

All Plated Dinners include:

Freshly baked artisan bread with sweet butter (Vegetarian).

Vegan | GF Naan Bread can be substituted for an additional \$1.50 per person.

Freshly Brewed Starbucks Regular Roast & Decaffeinated Coffee

Selection of TEAVANA Teas w/ Fresh Lemon, Honey, Milk & Cream

Two bottles of Sparkling and Still Water per banquet table.

Minimum of 25 guests except where otherwise indicated. Prices are per person.

Refer to Menu Guidelines for service timelines for plated service.

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the TORONTO CONGRESS CENTRE

Breads & Spreads

8 1/2

Select *one* bread:

Extra Virgin Olive Oil Grilled Rosemary Focaccia Vegetarian

Roasted Garlic, Feta & Sundried Tomato Bread Vegan | GF

Select *one* spread:

House Made Chickpea, Lemon & Dòu Miáo Puree Vegan | GF

Mascarpone & Ricotta, Fresh Basil, Aged Balsamic Reduction Vegetarian | GF

Starters

19 1/2

TCC Caesar

Crisp Romaine Hearts, Beef Bacon, Focaccia Croutons,
Shredded Parmesan w/ House Made Creamy Caesar Dressing Vegan | GF Option Available

Caprese

Balsamic Marinated Heirloom Tomatoes, Shallots
English Cucumber, Burrata Cheese & Basil Puree Vegetarian | GF

Frisée

Blonde Frisée, Belgian Endive, Red Leaf,
Raw Sugar & Ginger Roasted Delicata Squash
w/ Creamy Shallot Dressing Vegan | GF

Asparagus

Braised White Asparagus, Red Beet Carpaccio
Honey Figs & Horseradish "Cream Cheese"
w/ Spicy Pepper Crema Vegan | GF

Wedge

Iceberg Salad, Pickled Red Onions,
Roasted Butternut Squash, Toasted Sunflower
& Pumpkin Seeds w/ Avocado Ranch Vegan | GF

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Butternut Squash w/ Apple Purée Roasted Squash, Crispy Sage Leaf	Vegan GF
Cauliflower Bisque w/ Wild Rice & Mushroom	Vegan GF
Celeriac w/ Truffle & Mushroom	Vegetarian
Green Curry Bisque w/ Toasted Coconut, Shrimp, Bamboo Hearts of Palm & Sprouts	GF DF

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Mains

Stuffed Grain Fed Chicken Supreme w/ Leek & Ricotta Filling, Gratin Potato, Heirloom Carrot Grainy Mustard Jus	GF	51
Harissa Roasted Ontario Chicken Saffron Risotto, Braised Cipollini Onions, Sautéed Haricot Vert, King Oyster Mushroom Natural Jus	GF	53
Panko Crusted Breast of Chicken Roasted Garlic & Pesto Marinade, Truffle and Portobello Mash Buttered Asparagus, Oven Dried Tomatoes Cracked Pepper Pan Jus		53
Chuck Flats Braised w/ Sangiovese, Creamy Polenta, Roasted Peppers Cipollini Onion	GF	64
Orata 70 Cracked Black Olives, Rice Pilaf, Lemon Potatoes Green Beans, Lemon, EVOO	GF DF	
Beef & Chicken Duo Green Peppercorn Slow Braised Short Rib of Beef Black Pepper Roasted Chicken Breast, Pan Jus Hen of the Woods & Mascarpone Risotto Heirloom Carrots	GF	86
Seared Filet of Beef w/ Pinot Noir Sauce, Roasted Garlic Yukon Mash Roasted Zucchini, Braising Sauce	GF	89

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Main Alternatives

Priced per main entrée selection

Acorn Squash w/ Ancient Grain Ratatouille	Vegan GF
Butternut Squash Risotto w/ Crispy Leeks	Vegan GF
Cornmeal Crusted Chickpea Steak w/ Wild & Brown Rice Pilaf, Tomato Jam, Roasted Vegetables	Vegan GF

Dessert Selections

20

Blackberry Chocolate Tower Chocolate Mousse & Muddled Blackberries, Raspberry Sauce	Vegan GF
Carrot Cake Crumble w/ Blackberries & Chocolate Cream Cheese	
Cardamom & Ginger Poached Pear Buckwheat Honey Crema Filling, Chocolate Sauce & Raspberries	Vegan/ GF
Coconut Pineapple Gateau Roasted Pineapple, Soft Sponge Cake	Vegetarian
Extreme Chocolate Double Chocolate Mousse	Vegan GF
Flourless Chocolate Cake, Soft Chocolate Ganache Soft Chocolate Ganache, Orange Marinated Berries	GF
Gianduja Milk Chocolate Mousse	Vegetarian

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the TORONTO CONGRESS CENTRE

RECEPTIONS - STATIONED

Reception self serve stationed items are available from 11:00am - 9:00pm

Minimum of 25 guests except where otherwise indicated. Prices are per person.

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the TORONTO CONGRESS CENTRE

The Cheese Board

15

Selection may change based on availability

Le Cendrillon

Semi-soft Surfaced Ripened Ash covered Goat Cheese

Cantonier

Firm Surface Ripened Cheese w/ Washed Rind

Bleubry

Triple Cream Brie Cheese w/ Blue Vein

Sir Laurier d'Arthabaska

Washed Rind – Soft Surface Ripened Cheese

Cendré de Lune

Triple Cream Brie Cheese – Vegetable Ash

Caprano Vieilli Aged

Firm 18-month Goat Cheese

Seedless Grapes

Water Crackers

French Baguette

Truffle Honey

Rainforest Crisps

Vegan | GF

Vegan

Vegan

Vegetarian | GF

GF

Charcuterie

15

Genoa Salami, Mortadella, Bresaola, Prosciutto, Capicola

House Smoked Pastrami Turkey Breast

Grain Mustard, Cranberry Mustard, Pickled Onions

Crostini & Soft Rolls

Rainforest Crisps

GF | DF

GF | DF

Vegan | GF

GF

Suggested Enhancements

Individual Crudites w/ Hummus (*minimum of 10*)

Vegan | GF

8

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the TORONTO CONGRESS CENTRE

The Veggie Bar

19

Crudités w/ House Made Chickpea, Lemon & Dòu Miáo Purée (Served in shot glasses)	Vegan GF
Heirloom Carrots	Vegan GF
Celery Hearts	Vegan GF
Icicle Radishes	Vegan GF
Nigiri Sushi & Maki from the Garden, Tamari Soy	Vegan GF
White Bean, Tomato & Radicchio	Vegan GF
Iceberg, Pickled Red Onion & Toasted Seeds w/ Avocado Dressing	Vegan GF

Mini Sweet Table

20

Coffee & Tea are not included.

Cheesecake Lollipops	Vegetarian
Chocolate Bark	Vegan GF
Classic Butter Tarts	Vegetarian
Chocolate & Cardamom Brownies	Vegan GF
Double Iced Mini Cupcakes	Vegetarian
Lemon Squares	Vegetarian
Melon, Pineapple & Strawberry Kebabs	Vegan GF
Strawberry & Custard Tarts	Vegetarian

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Grilled Flour Tortillas	Vegan
Warm Corn Tortillas	Vegan GF
Pulled Chicken Breast & Red Chillies	GF DF
Lime & Jalapeno Dressed Basa Fillets	GF DF
Slow Braised Zucchini & Eggplant	Vegan GF
Creamy Slaw	Vegetarian GF
Guacamole	Vegan GF
Salsa	Vegan GF
Pickled Red Onion	Vegan GF
Monterey Jack White Cheddar	Vegetarian GF
Crema	Vegetarian GF

Suggested Enhancements

Nacho Chips	Vegan GF	4
Jarritos Sodas (<i>Increment order of 24 per flavour is required</i>)		7
<i>Flavours: Mandarin, Lime</i>		

Nigiri

Salmon	GF DF
Tuna	GF DF
Shrimp	GF DF
Egg	Vegetarian GF
Tamari Soy	Vegan GF
Wakame Seaweed Salad	Vegan GF
Teriyaki Tofu & Sugar Snaps	Vegan GF
Glass Noodles Dressed w/Ginger & Scallion	Vegan GF

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Wing flavours:

Red Hot Drenched

GF | DF

Honey Garlic

GF | DF

Montreal Spice

GF | DF

Celery Sticks

Vegan | DF

Blue Cheese Dip

Vegetarian | GF

Ranch Dip

Vegetarian | GF

Lime & Citrus Dusted Corn Nachos

Vegan | GF

Salsa

Vegan | GF

Guacamole

Vegan | GF

Nathans Coney Island All Beef Steamed Dogs w/ Potato Buns

Cocktail Sausages w/ Ketchup

GF | DF

Garnish Bar:

Ketchup, Mustard, Relish, Banana Peppers, Onions

Vegan | GF

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the TORONTO CONGRESS CENTRE

Toronto Congress Fried Chicken (CFC) 

Jalapeno Gravy

GF | DF

Cornmeal Breaded Zucchini & Parmesan Goujons

Vegan | GF

Beer House Steak Chips w/ Caesar Dressing Dip

Vegetarian | GF

Pizza

Mozzarella, Roasted Vegetable, Tomato Basil Sauce

Vegetarian

Confit Heirloom Cherry Tomatoes, Olives & Artichoke

Vegan | GF

Slider Burgers

- Beef Chuck, Caramelized Onions & Secret Sauce

DF

- Turkey & Apple, Cranberry & Grainy Mustard

DF

- Chickpea, Mayo & Fennel Seed Zucchini

Vegan

Macaroni & Cheddar Bites, Sriracha Ketchup

Vegetarian

Individual Crudités w/ Hummus

Vegan | GF

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the TORONTO CONGRESS CENTRE

ACTION STATIONS

Action stations are available from 11:00am – 9pm

To create a complete experience for your guests, please inquire with your ELM.

Each action station requires two culinary and/or banquet attendant except where otherwise indicated.

Labour fee applies for a culinary and/or banquet attendant at \$67/hour per attendant per station (minimum four hours) and must include one hour for setup/dismantle. Number of stations are based on agenda timelines and expected attendance.

Minimum of 25 guests except where otherwise indicated. Prices are per person.

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the TORONTO CONGRESS CENTRE

Mustard and Sugar Baked Ham

GF | DF

14

Priced in increments of 160 servings

Toasted Sandwich Buns
Warm Peach & Onion Compote
House Made Red Wine Mustard

Vegetarian | DF
Vegan | GF
Vegan | GF

Brined Roasted Turkey Supreme

GF | DF

19

Priced in increments of 50 servings

Sage & Rosemary Bread Stuffing
Old Fashioned Apple Compote
Cranberry Sauce
Gravy

Vegetarian
Vegan | GF
Vegan | GF
GF | DF

Alberta Grass Fed Beef Striploin

GF | DF

28

Warm Martin's Potato Buns
Caramelized Onions, Oven Cured Tomatoes
House Made Red Wine Grainy Mustard
Horseradish
Pan Jus
Buttermilk Onion Rings
Creamy Cole Slaw

Vegetarian
Vegan | GF
Vegan | GF
Vegan | GF
GF | DF
Vegetarian
Vegetarian | GF

Paisano

21

Penne
Ricotta Tortellini

Vegan
Vegetarian

*Select **two** of the following pasta sauces:*

- House Made Tomato Pomodoro Sauce
- Garlic, Olives, Crushed Black Peppercorns, EVOO
- Goat Cheese Crema Sauce

Vegan | GF
Vegan | GF
Vegetarian | GF

Shredded Parmesan

Vegetarian | GF

Garlic Bread

Vegetarian

Bomba

Vegan | GF

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the TORONTO CONGRESS CENTRE

Hot Chocolate Station

15

*One attendant included per 100 ppl. \$265 station setup fee applies per 100 ppl.
Maximum service time is two hours.*

Fine Roasted Cocoa Beans Grounded Live

Selection of Liqueur Infused Creams:

- Baileys
- Tia Maria
- Mozart Chocolate Cream

Garnishes include:

Whipped Cream

Vegetarian | GF

Mini Marshmallows

Chocolate Shavings

Vegan | GF

Gelato Shop

16

Vanilla Bean & Chocolate Gelato

Vegetarian | GF

Garnishes include:

Warm Caramel Sauce & Chocolate Sauce

GF

Crumbled Biscotti

Vegetarian

Shaved Chocolate

Vegan | GF

Whipped Cream

Vegetarian | GF

Donuts

18

Filled Mini Donuts - Chocolate Hazelnut, Berry, Caramel

Vegetarian

Served w/ Warm White Chocolate Sauce

GF

Chocolate Shavings

Vegan | GF

Maple Toffee Station

26

One attendant included per 100 ppl. Maximum service time is two hours.

Molten Toffee on Ice

Vegan | GF

Blue Cheese & Toffee

Vegetarian | GF

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the TORONTO CONGRESS CENTRE

HORS D'OEUVRES

Reception hors d'oeuvres are available from 11:00am - 9:00pm

Minimum of 25 guests. Prices are per dozen per item – minimum two dozen per item.

Labour applicable for passed items.

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the TORONTO CONGRESS CENTRE

Cold Selections

72/doz

Minimum two dozen per selection

Antipasto Kebab w/ Chimichurri	Vegan GF
Curried Chicken w/ Phyllo Crisp	DF
Pear & Butternut Squash Crostini, Crisp Sage	Vegan
Prosciutto Wrapped Melon	GF DF
Roasted Polenta, Truffle Cream Cheese & Portobello	Vegan GF
Smoked Eggplant & Lemon, Toasted Brioche	Vegetarian

Stationed Only:

Maki Roll – Cucumber & Avocado <i>Sauces: Tamari Soy, Wasabi & Pickled Ginger</i>	Vegan GF GF
Nigiri Sushi – Tuna, Shrimp, Salmon <i>Sauces: Tamari Soy, Wasabi & Pickled Ginger</i>	GF DF GF

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the TORONTO CONGRESS CENTRE

Warm Selections

78/doz

Minimum two dozen per selection

Aged Cheddar Mac & Cheese, Sriracha	Vegetarian
Black Sesame Chicken Lollipop, Spicy Honey Garlic Sauce	GF DF
Butternut Squash & Brie Arancini, Chillies & Tomato	Vegetarian
Coconut Crusted Shrimp, Spicy Pineapple Dip	DF
Montreal Steak Spice Prime Beef Fritters	GF DF
Porcini Mushroom & Parmesan Arancini	GF
Prime Steak & Green Peppercorn Hollandaise	GF
Seared Foie Gras & Peach	DF
Sesame & Sweet Chilli Chicken Drums	GF DF
Truffle & Mushroom Tartlet	Vegetarian
Tempura Avocado Mahi, Wasabi Crema	Vegan GF

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the TORONTO CONGRESS CENTRE

THE BAR

Alcohol service can be arranged from 9am to 1am and 7 days a week in TCC licensed areas.

Bar items are priced per unit and purchased on either host or pay service basis. Should net bar sales consumption be less than \$650.00 per bar, a bartender and/or cashier labour fee of \$67.00/hour per attendant will apply (minimum 5 hours).

Please refer to Menu Guidelines for further information on Alcohol Service.

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the TORONTO CONGRESS CENTRE

PAY BAR *

Wine by the glass	12 ³ / ₄
Domestic Beer	12
Imported Beer	12
Premium Liquor (1oz.)	19
Standard Liquor (1oz.)	12
Premium Liqueurs (1oz.)	14
Non-Alcoholic Beer – Heineken O.O	11
Non-Alcoholic Beer – Guinness O.O	15
Soft Drink	6
Can.Water™	6
Sparkling Can.Water™	6
Juice	6

** Pay Bar prices are inclusive of 13% HST and 22% facility and admin fee*

** Debit & Credit Card Only*

HOST BAR

Domestic Beer	10
Imported Beer	10
Standard Liquor (1oz.)	10
Premium Liquor (1oz.)	16
Premium Liqueurs (1oz.)	12
Wine by the glass	11
Non-Alcoholic Beer – Heineken O.O	11
Non-Alcoholic Beer – Guinness O.O	13
Soft Drink	5
Still Can.Water™	5
Sparkling Can.Water™	5
Juice	5

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WINE

Please refer to Menu Guidelines for further information on Alcohol Service.

Red

Santa Carolina Merlot - Chile	58
Jackson Triggs Merlot Reserve - VQA Ontario	58
Jackson Triggs Cabernet Sauvignon - VQA Ontario	60
Pelee Island Lighthouse Cabernet Franc - VQA Ontario	62
Big Head Big Red #11	68
Yellow Tail Merlot - Australia	68
Kim Crawford Pinot Noir - New Zealand	73
Masi Campofiorin IGT - Italy	73

White

Jackson Triggs Chardonnay - Ontario Reserve VQA	58
Wyndham Estate Bin 222 Chardonnay - Australia	60
Pelee Island Pinot Grigio - Ontario VQA	62
Ruffino, Lumina Pinot Grigio IGT - Italy	62
Big Head White #2	62
Pelee Island Lighthouse Sauvignon Blanc - Ontario VQA	68
Villa Antinori Bianco	73
Kim Crawford Sauvignon Blanc - New Zealand	73

Sparkling

Martini Prosecco - Italy	62
Val D'Oca Prosecco DOCG - Italy	68
Champagne Victoire Brut Prestige - France	108
Moet & Chandon Brut Imperial - France	160

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TCC SIGNATURE COCKTAILS & FREE SPIRITED

Upfront guarantee required for each item. Minimum of 25 per selection. Bar set-up fee applicable.

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Free Spirited versions are available upon request

Cosmo

Dirty Devil Vodka, Cointreau, Lime Juice, Cranberry Juice
Lime for Garnish

Espresso Martini

Dirty Devil Vodka, Coffee Liquor, Cold Brew, Simple Syrup
Whole Coffee Beans for Garnish

Floradora

Botanist Gin, Lime Juice, Simple Syrup, Ginger Beer
Raspberries for Garnish

Margarita

Cazadores Tequila, Cointreau, Lime Juice
Salt for Garnish

Mimosa

Grapefruit, Orange or Pineapple Juice, Prosecco
Orange for Garnish

St-Rémy Sangria

St-Rémy VSOP, Lime Juice, Grape Juice, Red Wine, Ginger Ale
Orange and Berries for Garnish

Santorini Punch

Metaxa, Simple Syrup, Lime Juice, Bitters
Lime for Garnish

Southside

Botanist Gin, Lemon Juice, Simple Syrup, Soda
Mint for Garnish

The Bennett

Botanist Gin, Lime Juice, Simple Syrup, Bitters
Lime for Garnish

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Blood Orange Spritz

Blood Orange Juice, Caramelized Clementine, Soda
Sage Leaf for Garnish

Mango Mule

Cucumber, Honey Syrup, Mango Puree, Lime Juice, Ginger Beer
Lime for Garnish

Mint Basil Limeade

Lime Juice, Soda, Simple Syrup
Basil & Mint for Garnish

White Tea Lemonade & Passion Fruit

Lemonade & Passion Fruit Juice, White Tea, Honey Syrup, Soda
Salt / Brown Sugar / Chili Powder, for Rim
Mint Leaf for Garnish

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MENU GUIDELINES

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Exclusivity and HACCP

TCC is exclusive to supply, control, and secure all food and beverage at the facility for events. TCC is the only event facility in Canada with the HACCP accreditation. TCC has established stringent quality and safety control measures through HACCP – adopted by the U.S Food and Drug Administration.

Due to exclusivity and HACCP safety protocol, food and beverage arranged through TCC may not be taken off the premises unless pre-packaged. Outside food and beverage is not permitted into the facility, and any food and beverage not consumed may not be removed from the facility.

Food and non-alcoholic beverage sampling for designated events may be distributed in exhibit space with advance written authorization by TCC. TCC reserves the right to restrict any outside food and beverage not formerly approved, including food sponsorship.

Food and Beverage Availability

TCC has the right to make substitutions without notice based on supply and demand for unavailable items and/or if items no longer meet our quality standards.

Food Waste

Under HACCP guidelines, donating leftover food from events is prohibited to ensure food safety. However, TCC is committed to environmental responsibility and operates as a certified zero-waste facility, ensuring that all organic food waste is properly disposed of accordingly.

Menu Pricing, Fees and Surcharges

Menu selections are based on a minimum of 25 guests except where otherwise indicated in the Banquet Menu. A menu surcharge may apply if minimum is not met. The menu is valid until August 31, 2026. Menu prices cannot be guaranteed more than 90 days prior to the Event.

All food and beverage are subject to a 22% facility and administrative fee, and 13% Harmonized Sales Tax (HST). HST is charged on top of the facility and administrative fee. For deposit payment schedules and/or applicable food minimum, please refer to License Agreement. Actual food and beverage served onsite will be billed by TCC if higher than the guarantee(s) provided by the Licensee.

TCC allows up to a 3% onsite overage on final guarantee(s) to a maximum of 30 guests for last minute orders onsite and/or special dietary meals. If the onsite guarantees exceed the final guarantee and the excess is accommodated, a 20% surcharge will be applied to the menu price and charged per person (per cover). A 20% surcharge also applies as follows:

- New food and beverage orders within the seven-day guarantee deadline, if accommodated
- Special meal requests
- Food and beverage arranged on statutory holidays

Preliminary Event and Menu Planning

Preliminary menu selections, estimate guarantees and high-level event details are required three months prior to the first contracted date. This allows sufficient time for the event to be properly planned and organized to ensure its overall success.

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Minimum Food and Beverage Guarantees

To finalize event orders, confirmed menu selections, minimum food and beverage guarantees, and event details are required one month prior to the first contracted date. If these minimum guarantees are not provided by this time, TCC reserves the right to charge based on the estimated attendance as outlined in the License Agreement.

If a food minimum is specified in the License Agreement, the Licensee is responsible for meeting that minimum. Any shortfall will be billed to cover the difference. Menu selections are specific to each function and cannot be transferred to other food functions onsite.

Event Agenda and Meal Timelines

Detailed event agenda timelines are essential for the successful execution of all food and beverage services. The Licensee must provide an agenda that includes start and end times for each food and beverage function, specific timing for serving and clearing each course, and any room clearance by for service staff (if applicable). An initial event agenda and/or run of show is required no later than one month prior to the event. A finalized agenda must be submitted no later than two weeks prior to the event start date. All food and beverage service timelines are subject to pre-approval by TCC to ensure appropriate staffing and service delivery.

Confirmation of Event Orders

The signed event orders, which are an integral part of the License Agreement, must be provided to TCC no later than two weeks prior to the first contracted date.

Final Food and Beverage Guarantees

Increases to minimum guarantees must be submitted in writing to TCC seven days prior to the start of each function. If the actual food and beverage consumption onsite exceeds the guaranteed amount, TCC will bill accordingly.

Reduction in Food and Beverage Guarantees

TCC reserves the right to charge the full guaranteed amount if any reductions to the guaranteed numbers are made within two weeks of the first function date.

Preset Entrées for Plated Service

Vegan and gluten free preset entrées are highly recommended. Otherwise, the substituted plates for dietary will be billed on top of the final guarantee.

Choice Menus for Plated Service

Choice menus can be accommodated for up to 700 ppl. Additional labour fees will apply for choice menu selections for plated service. The Licensee must provide an assigned table list with corresponding guest names / table number / main entrée selections per guest. The dietary list with corresponding table numbers must be received no later than three weeks prior to the function date. The final table and dietary list are required no later than seven days prior to the function date with final guarantees.

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Choice Menus for Plated Service (cont'd)

The Licensee or TCC to arrange tent cards with guest name and a vivid colour dot corresponding with choice main entrée selection. Tent card arranged by Licensee must be approved prior to print by TCC. The Licensee is to preset all tent cards on guest tables for meal function as required. Guests to also present a dietary card to server arranged by the Licensee.

Service Areas

To facilitate the smooth delivery of food and beverage services, internal service areas may be required alongside the contracted event space. The Licensee and Event Logistics Manager must review the size and location of these areas before finalizing the event floor plan. The Licensee is responsible for ensuring service areas are properly masked off as needed. The floor plan review must be completed at least one month prior to the event.

Tastings for Plated Meals

Tastings can be scheduled up to three months before the event for plated meals at events with 800+ attendees. A maximum of 10 guests including TCC representation can be accommodated. Tasting is limited to two selections per course. Buffet selections, breaks, and reception hors d'oeuvres are not available at menu tastings.

Plated Meal Menu Cards

For plated meals, TCC offers two custom-printed menu cards per table at a cost of \$6.00 per table, plus HST. Menu cards are printed on white stock (11" H x 5.5" W), featuring black text and one colored logo.

If the Licensee opts to provide menu cards, a sample must be submitted to TCC in advance for the menu approval. The logistics of menu card delivery and table placement to be discussed and confirmed prior to the event with your Event Logistics Manager

Dietary Lists

TCC recognizes guests may have special dietary needs and allergies and is committed to offering alternative menu options for all guests with advance notice. TCC is not a certified nut-free or gluten-free facility. Therefore, there is a possibility of cross contamination. Guests with severe allergies are advised to make informed decisions based on this information.

TCC requires a dietary list for each food and beverage function no later than two weeks prior to the first function date. The final dietary list along with final guarantees is due seven days prior to the event. The dietary list must include guest first and last names with corresponding dietary restrictions. The Licensee is responsible for preparing and providing dietary meals cards for guests with a sample provided to TCC in advance of event. For plated meals, assigned table seating with guest names is highly recommended, along with a table-by-table dietary list to support efficient service. TCC cannot guarantee dietary requests within seven days of the event. Dietary list additions within the seven day final guarantee mark are subject to the menu price plus a 20% surcharge, if accommodated.

For special meals arranged per dietary list, TCC will deduct this count from the final guarantee to determine the number of regular meals required. If the number of special meals onsite exceeds the advance dietary list, each additional special meal will be subject to the standard menu price plus a 20% surcharge. TCC will make every effort to accommodate onsite dietary requests, but cannot guarantee special meals not included in the advance list.

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Dietary Lists (cont'd)

Kosher meal requests cannot be accommodated onsite and require a minimum of two weeks notice to arrange at an additional fee. For halal meals, a surcharge fee applies to the full guarantee when halal beef entrée is requested. The halal entrée must coincide with the main entrée offering, otherwise, an alternative vegan entrée will be served to guests requesting halal. For plated meals, both the main entrée and alternative vegan main entrée are to be selected to accommodate the dietary list.

Milk Alternatives

Milk alternatives include soy, oat, almond and lactose free. A fee of \$1.50 per person applies, and the charge is calculated based on 30% of the total guest guarantee per function.

Food and Beverage Service Timelines

Menu pricing includes standard service timelines for each food and beverage function. According to HACCP food safety guidelines and an optimal guest experience, food and beverage service must comply with the following timelines:

Breakfast (6:00am – 9:00am)

- Buffet Breakfast: 2 hours
- Served Plated Breakfast (Main Entrée / Coffee & Tea): 1hr 15min

Breaks (9:30am – 11:00am, and 2:30pm – 4:00pm)

- 1 to 1.5 hours

Lunch (11:30am – 2:00pm)

- Buffet Lunch: 2 hours
- Plated Lunch: Up to 3 hours. Please contact your Event Logistics Manager to discuss specific timing and service options.

Dinner (5:00pm – 8:00pm)

- Buffet Dinner: 2 hours
- Plated Dinner: Up to 3-4 hours. Please contact your Event Logistics Manager to discuss specific timing and service options.

Receptions (11:00am – 11:00pm)

- 1 to 1.5 hours

Action Stations (11:00am – 9pm):

- Please refer to Banquet Menu for further details.

Notes:

- Standard buffet capacity: 1 double-sided buffet serves 100 guests depending on guest arrival flow and timelines.
- Additional labour fees may apply for service timelines falling outside of these guidelines or due to onsite agenda delays are subject to additional labour fees. Requests for shortened service timelines may be accommodated but will incur additional labour fees.

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Food and Beverage Service Timelines (cont'd)

- Plated Service:
 - Continuous and uninterrupted service can save time.
 - Extended service timelines may be necessary based on the event location and proximity to service areas.
 - Pre-setting entrées, including vegan and gluten-free options, will help reduce service timelines. Choice menus require additional service time and additional labour fees.

Alcohol Service

Alcohol service is permitted in licensed areas from 9:00 AM to 1:00 AM, seven days a week. In accordance with the TCC's liquor license and the regulations set by the Alcohol and Gaming Commission of Ontario (AGCO), all alcoholic beverages served at events must be purchased through the TCC. Alcohol supply and/or sampling from any outside distributor is strictly prohibited under the terms of the TCC's liquor license.

TCC reserves the right to regulate and limit the quantity of alcohol served to guests to ensure responsible service and full compliance with all applicable laws and guidelines.

TCC provides table wine service based on the number of guaranteed bottles of wine purchased per table. Wine service is allocated specifically to each table and cannot be transferred between tables.

TCC offers host and/or pay bar services staffed by Smart Serve certified bartenders. All bars operate on a cashless basis. A bar set-up fee of \$265.00 applies per host/pay bar plus HST. If net bar sales are less than \$650.00 per bar, a labour fee of \$67.00/hour per bartender and/or cashier will apply (minimum 5 hours). Drink ticket sales will close 30 minutes prior to the scheduled close of pay bar(s). Additional labour fees may apply if extra bartenders or cashiers are required due to shorter event timelines and/or if passed wine service is requested.

Host drink tickets can be supplied by the Licensee or TCC. If TCC provides host drink tickets, estimated consumption is charged upfront based on the number of tickets provided. Licensee must meet the following guidelines if arranging host drink tickets:

- Tickets dated if branded
- Tickets numbered consecutively
- Number of tickets distributed to guests is provided to the Event Logistics Manager in advance of bar function
- Sample ticket provided to Event Logistics Manager in advance of bar function
- Actual host bar consumption provided on final invoice.

Requests for specialty cocktails, mocktails, or specialty liquor require an upfront consumption guarantee. Additional on-site consumption or last-minute additions are not permitted. All specialty alcohol orders must be confirmed no later than three (3) weeks prior to the event date.

When alcohol is served, security coverage is mandatory and must remain in place until all guests have left the facility. If arranged by TCC, security is provided at the Licensee's expense with a five (5) hour minimum requirement.

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Labour Fees

TCC has set labour ratios for standard service timelines for food and beverage and room setups.

Additional labour fees may apply, including but not limited to:

- Extension of standard service timelines by 30 minutes
- Room set changeovers on the same day
- Room set revisions requested within a 24-hour window
- Food and beverage services including water service, bar service, action stations, hot chocolate station. Please contact your Event Logistics Manager for labour fees related to menu items.

Water Stations and Water Service

Water service is required at every meal offering and throughout the day. Event organizers are responsible for ensuring water is available for both staff and attendees.

Water service is included for the following:

- Buffet Meals (Breakfast, Lunch, Dinner) - Self-serve Still Water Stations are available.
- Plated Meals - Each banquet table will be provided with two bottles of sparkling water and two bottles of still water.
- Water stations are not included for breaks, meeting room functions, or common areas.

Water service fees as follows (plus HST):

- Self-serve Still Water Station per 150 people including water refreshes between 7am to 6pm: \$229 plus HST for meeting space; and \$319 plus HST for multi function space (i.e., exhibit floor, lobby area)
- Self-serve Infused Water Station per 50 people including water refreshes between 7am to 6pm- \$120 plus HST. Full water station fee will apply for extended service timelines.
- Vivreau Filtered Flat Water Service - \$1.00 per person plus HST. This service includes 750ml glass bottles of filtered flat water with glassware per banquet table. Additional fees apply for subsequent water refreshes, sparkling water, and labour for water refreshes with limited agenda timelines between sessions.

For above noted offerings, full water station fee per station will apply for extended service timelines.

Water coolers

- The Licensee is responsible for coordinating water cooler arrangements in the exhibit space through an external supplier.

Café Service

Café service and meal vouchers are available for trade and consumer shows only and operate at the discretion of TCC. A flat fee of \$1,600.00 plus HST per location per day applies for Café & Sketch service. A flat fee of \$800.00 plus HST per location per day applies for Starbucks. Additional cashiers required over and above our standard can be arranged at a rate of \$67.00/hr plus HST (minimum five hours per staff). Standard Café Menu is available and may be adjusted based on scope of the event. The Licensee is to provide demographics and expected attendance per day to assist with a smooth operation. Food trucks are not permitted inside the building. Café sales are not applied to the contracted food minimum.

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Café Vouchers

Café vouchers can be arranged by TCC for a predetermined quantity and dollar amount inclusive of taxes in advance of the event. There is no cash value for vouchers if retail purchase is less than face value. Vouchers are not applied to the contracted food minimum and not valid for alcoholic beverages. TCC can print vouchers on white stock paper, or the Licensee may produce vouchers with a sample provided to TCC for approval prior to the event.

Linens and Napkins

TCC provides standard white or black napkins, and 90" x 90" linens on 60" and 66" round tables for food and beverage functions. For plated meal functions, floor length linens are included. Additional fees apply for requests for floor length linens at other types of functions. The Licensee is responsible for arranging specialty linens directly with a décor provider.

Décor / Production / Live Flames

The Licensee must advise TCC no later than one month prior to event on any outsourced décor related items that may affect setup timelines for food and beverage functions such as staging/production, linens, napkins, table runners, centerpieces, chairs, menu cards, table favours, charger plates, dance floor, etc. Table décor setup is subject to TCC review for plated meal service. TCC and the Licensee to prearrange a production schedule with setup and tear down timelines and details in advance of the event. Additional labour may apply if assistance is required by TCC for setup and tear down of décor related items.

Advance approval is required by TCC for use of fireworks, pyrotechnics, and special effects.

Water-based and oil-based haze, fireworks, pyrotechnics, and special effects require a fire watch. Fire watch requires two security guards arranged by TCC at the Licensee's expense.

Upon approval, the Licensee must obtain a Display Fireworks, Pyrotechnic or Special Effects permit through the City of Toronto via a licensed pyrotechnics technician. The Licensee is required to provide TCC with the approved permit and the technician's license prior to the event.

Live candles must be enclosed within a holder, with the candle no higher than 1" from the top of the holder. Any other open flames used for display or decorative purposes are not permitted.

Rules and Regulations

The TCC Menu Guidelines and License Agreement outline the required timelines and key details to support the successful execution of your event. For additional rules and regulations, please refer to the TCC Operational Guidelines. Please note that all guidelines are subject to change.

SOCAN

TCC holds a license with SOCAN (Society of Composers, Authors and Music Publishers of Canada) and Re:Sound. If the Licensee includes events with music and/or music with dancing that require SOCAN and/or Re:Sound fees, the required fees will be billed accordingly. Please refer to www.socan.ca and www.resound.ca for further information.

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