

Fairmont
ROYAL YORK

FAIRMONT ROYAL YORK

BANQUET MENU



For 95 years, Fairmont Royal York has stood as the social epicentre of Toronto. From hosting esteemed dignitaries and heads of state, to royal families and world-renowned entertainers, Fairmont Royal York is a storied hotel and the esteemed place of occasion for your conferences, meetings, and grand social events. We proudly welcome you and await the opportunity to turn moments into memories for our valued guests.

Fairmont Royal York Champions Sustainability in North America

Fairmont Royal York's sustainability initiatives are laying the groundwork for luxury hotels in Canada. Cultivating a menu inspired by the rich and lush farmlands of Ontario, our Executive Chef Paul Shewchuk partners with 100km Radius Foods to ensure our fresh produce is locally and ethically sourced, contributing to the greater ecosystem of our vendors and the optimal health of our guests.

Exemplified in Chef's sustainable leadership is his innovative Tomato Tartare, a dish that exemplifies the rich flavours and textures of our province's bountiful harvest, devised with expert craftsmanship and refined presentation for our guests.

In 2023, Fairmont Royal York achieved the esteemed Zero Carbon Building — Performance Standard(TM) certification by the Canada Green Building Council, recognizing our hotel as a North American leader in sustainability. A steward for our local community, Fairmont Royal York is the first heritage hotel to introduce our rooftop garden and apiary, housing over 500,000 honeybees and we share the fresh honey with guests in our Fairmont Gold Lounge and in our guestroom amenities.

Through inspiring connections and vibrant events, we look forward to welcoming you to Fairmont Royal York.



EXECUTIVE CHEF, PAUL SHEWCHUK

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR



BREAKFAST





BREAKFAST

When the sun rises to gently greet the day, a new chapter has begun.

*Hearty grains, fresh fruit and elevated comfort classics awaken the senses,
one delicious bite at a time—it's going to be a great day and it's yours for the taking.*



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

BREAKFAST BUFFET

All breakfasts are served with a selection of chilled juices, freshly brewed regular and decaffeinated coffee & Lot 35 Teas.
Our breakfast buffets are designed for a minimum of 20 guests. For events with fewer than 25 guests, an additional labour charge of \$250 will be applied.
All pricing is per person.

CONTINENTAL | 46

- Seasonal Fruit & Berry Salad
- Greek Yogurt, Pumpkin Seed Granola
- Assorted Mini Muffins and Croissants – Almond, Butter and Chocolate, Preserves & Butter

HEALTHY MORNING | 56

- Seasonal Fruit & Berry Salad
- Greek Yogurt, Pumpkin Seed Granola
- Bran Muffins, White and Multigrain Bread
- Steel Cut Oatmeal, Maple Syrup, Brown Sugar, Dried Fruit Mix
- Egg White, Mushroom, Spinach and Goat Cheese Strata
- Ontario Chicken Apple Sausage
- Thyme Roasted Sweet Potatoes

ROYAL YORK BREAKFAST | 56

- Seasonal Fruit & Berry Salad
- Greek Yogurt, Pumpkin Seed Granola
- Assorted Mini Muffins and Croissants - Almond, Butter and Chocolate Preserves & Butter
- Smoked Ontario Bacon
- Scrambled Eggs with Chives
- Herb Roasted Potatoes
- Sautéed Button Mushrooms

BREAKFAST BUFFET ENHANCEMENTS

These items are exclusive additions to our Breakfast Buffets, not for à la carte ordering.

- Individual Strawberry, Banana and Yogurt Smoothie | 12
- Individual Coconut and Mango Smoothie | 12
- Seasonal Whole Fruit | 10
- Seasonal Sliced Fruit & Berries | 12
- Bagels, Cream Cheese and Preserves | 11
- Ontario Pork Sausage | 11
- Spicy Plant Sausage | 10
- Ontario Chicken Apple Sausage | 11
- Smoked Ontario Bacon | 11
- Hash Brown Patties | 9
- Fire Roasted Pepper and Goat Cheese Frittata | 12
- Steel Cut Oatmeal, Maple Syrup, Brown Sugar, Dried Fruit Mix | 10
- Waffles, Berry Compote, Maple Syrup | 12



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

PLATED BREAKFAST À LA CARTE

Plated breakfasts are served with a selection of chilled juices, freshly brewed regular and decaffeinated coffee & Lot 35 Teas. For events with fewer than 25 guests, an additional labour charge of \$150 will be applied. All pricing is per person.

CHOICE OF PRE-SET & MAIN

PRE-SET

Assorted Pastries, Mini Muffins, Croissants
Preserves & Butter

Seasonal Fruit & Berry Salad

ALL PLATED MAINS | 52

Scrambled Eggs with Chives

Ontario Smoked Bacon and Pork Sausage,
Blistered Campari Tomato, Herb Roasted Potatoes

Spinach, Tomato & Feta Quiche

Ontario Chicken Apple Sausage, Sautéed Button Mushrooms,
Herb Roasted Potatoes

Eggs Benedict

Ontario Peameal Bacon, Lemon & Chive Hollandaise,
Blistered Tomato, Herb Roasted Potatoes





BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

BREAKFAST TO GO

Our Breakfast On The Run is designed for a minimum of 20 guests. For events with fewer than 25 guests, an additional labour charge of \$250 will be applied. All pricing is per person. If boxed breakfasts are required to be set up as buffet style, an additional \$20 per guest will apply.

ON THE RUN | 50

- Apple
- Bran Muffin

SELECT ONE

- Flow Water
- Individual Bottled Juice
- Freshly Brewed Regular and Decaffeinated Coffee & Lot 35 Teas

SELECT ONE

- Honey Ham and Swiss Cheese Croissant
- Roasted Tomato, Spinach and Cheddar English Muffin Sandwich





BRUNCH

What is brunch without maple syrup?

Come ready to indulge and taste the best that the land of the maple leaf has to offer.



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

BRUNCH

Brunch is served with a selection of chilled juices, freshly brewed regular and decaffeinated coffee & Lot 35 Teas.

Our brunch buffet is designed for a minimum of 25 guests. For events with fewer than 25 guests, an additional labour charge of \$250 will be applied. All pricing is per person.

BRUNCH | 105

PASTRIES

Assorted Fruit Danish Pastries
Butter Croissant and Pain Au Chocolat
White and Multigrain Breads
Whipped Butter
Fruit Marmalade, Preserves, Honey
Plain Cream Cheese,
Herb and Garlic Cream Cheese

SELECT TWO

Seasonal Sliced Fruit and Berries
Greek Yogurt, Berry and Granola Parfait
Banana and Bircher Muesli
Vegan Coconut, Mango, Chia Muesli

EUROPEAN COUNTER

Smoked Salmon and Accompaniments
Capers, Pickled Shallot, Egg, Cornichon
Four Canadian Cheeses
Crackers, Grissini, Baguette, Grapes,
Marinated Olives, Apricot Compote

BREAKFAST MARKET

Home Fries, Cheese, Smoked Ontario Bacon,
and Green Onion Skillet
Sweet Potato, Feta, Rosemary and Caramelized Onion Quiche
Brioche French Toast, Candied Walnuts, Berry Compote
Country Pork Sausage and Smoked Ontario Bacon
Steel Cut Oatmeal, Brown Sugar, Raisins,
Cinnamon, Pecans, Agave Syrup

ADDITIONS

Your Eggs, Just The Way You Like It | 18

Chef attendant required at an additional \$150 per chef per 50 guests.

Whole Free-Range Eggs and Egg Whites

Fillings: Tomato, Onion, Scallion, Ham,
Mushroom, Cheddar Cheese, Spinach

Accompaniments: Crushed Avocado,
Pico de Gallo, Pickled Red Onion

Carving Station | 25

Prime Rib, Natural Jus, Yorkshire Pudding

Chef attendant required at an additional \$150 per chef for 50 guests,
minimum 3 hours.

FROM THE GARDEN

Iceberg Wedge, Tomato, Blue Cheese, Bacon,
Quinoa Pangrattato, Pink Peppercorn Ranch
Quinoa, Avocado, Grilled Corn Salad,
Arugula and Frisée, Lemon Dressing

ENTRÉES

Pan Steelhead Trout, Tarragon Velouté,
Colcannon Potato with Shaved Brussels Sprout

Lightly Smoked Chicken, Double Smoked Ontario Bacon,
Wild Mushroom, Hunter Sauce

Potato Gnocchi, Fried Garlic Tomato Sauce,
Pine Nuts, Parmesan

Seasonal Roasted Vegetable Medley

DESSERT

Yuzu Meringue Tart
Manjari Chocolate Brownie
Vanilla Cheesecake
Strawberry Tart
Assorted French Macaron
Mango Mousse Cake
Truffle Cake



BREAKS



BREAKS

*Our Breaks menu signals the arrival of a momentary indulgence
and a sweet escape from the routine.*

*Let the mind wander and the palate savour, with options ranging from
childhood-dreams-come-true Candy Store to healthful smoothies, juices and mezze platters.*

Whether it's the boardroom or dance floor, return energized and unstoppable.



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

THEMED BREAKS

All themed breaks are served with freshly brewed regular and decaffeinated coffee & Lot 35 Teas. Our themed breaks are designed for a minimum of 20 guests. For events with fewer than 25 guests, an additional labour charge of \$250 will be applied. All pricing is per person.

HEALTH BREAK | 36

- Seasonal Whole Fruit
- Greek Yogurt, Pumpkin Seed Granola, Mixed Berries
- Strawberry, Banana and Yogurt Smoothie
- Coconut and Mango Smoothie

JUICE BAR | 38

- Fresh Squeezed Juices:
- Apple, Cucumber, Kale, Swiss Chard
- Carrot, Sweet Potato, Lemon, Apple, Fresh Turmeric
- Pear, Beet, Apple, Ginger, Lemon
- Infused Water

MEZZE | 38

- Hummus, Baba Ghanoush, Red Pepper Dip
- Pita Chips, Marinated Olives, Pepperoncini

COOKIE SHOP | 34

- Chocolate Chip
- Shortbreads
- Oatmeal & Raisin
- Biscotti

CHIPS & "CORN" | 34

- Smoked BBQ Kettle Chips
- Sea Salt Kettle Chips
- Cheddar & Chili Spiced Popcorn
- Corn Tortilla Chips, Pico de Gallo

DONUTS | 34

- Assorted Donuts
- Cinnamon Sugar Churros, Spicy Chocolate Dip

CANDY STORE | 35

- Red & Black Licorice
- Chocolate Covered Raisins
- Sour Peaches
- Gummy Worms
- Caramel Popcorn
- Jelly Beans
- Smarties

ROYAL SWEETS | 36

- Traditional Scones
- Vanilla Cream, Jam & Marmalade
- Vanilla Shortbread
- Chocolate Biscuit Cake
- Lamingtons
- Royal York 1929 Coconut Macaroons



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

À LA CARTE BREAK OFFERINGS

FROM THE BAKERY | 80

Minimum order of one dozen per selection.
All pricing is per dozen.

Assorted Croissants

Assorted Muffins

Assorted Cookies

Royal York 1929 Coconut Macaroons

White Chocolate Walnut Brownies

Dark Chocolate Brownies

Classic Maple Butter Tarts

Limoncello Meringue Tarts

Housemade Granola Bars

FROM THE PANTRY

Serves 8-10 people | 24 per bowl

BBQ Chips

Sea Salt Chips

Dill Pickle Chips

Butter Popcorn

Jalapeño Cheddar Popcorn

Serves 8-10 people | 55 per bowl

Trail Mix

Serves 8-10 people | 35 per bowl

House Fried Corn Tortilla and Tajin

Pico de Gallo

House Made Tahini Hummus

Sumac and Sea Salt Pita Chips

BREAK ENHANCEMENTS

These items are exclusively offered as Break enhancements and designed for a minimum order of 12 guests. All pricing is per person.

Artisan Charcuterie Board | 36

Locally Cured Meats, Canadian Cheeses, Mustard Chutney, Pickled Vegetables, Baguette

Artisan Cheese Board | 21

Local Small Producer Cheeses, Chutney, Grapes, Baguette

Artisan Meat Board | 21

Locally Cured & Smoked Meats, Mustard, Pickled Vegetables, Baguette

Whole Fruit | 10

Seasonal Sliced Fruit & Berries | 12

Vegetable Crudités | 24

Seasonal Fresh Vegetables, Hummus and Buttermilk Ranch



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

À LA CARTE BREAK OFFERINGS

BEVERAGE OFFERINGS

Based on Guarantee Guest Count.

**Freshly Brewed Regular and Decaffeinated Coffee
& Lot 35 Teas | 9**

Royal York Hot Chocolate | 12
Whipped Cream, Chocolate Shavings,
Mini Marshmallows

**Individual House-made Strawberry
Banana and Yogurt Smoothie | 12**

**Individual House-made Coconut
and Mango Smoothie | 12**

**Freshly Brewed Sweetened Iced Tea
with Lemon | 11**

Royal York Lemonade | 12

Based on Consumption.

Individual Bottled Juices | 10

Soft Drinks | 9

Lark Sparkling Spring Water | 10

Lark Still Spring Water | 10

Flow Water | 10





LUNCH





LUNCH

*Just as each neighborhood of Toronto enjoys its own vibrant atmosphere,
each day of the week presents new possibilities.*

*Throughout the week, lunches draw inspiration from Spadina Avenue's multicultural flair,
St. Clair's verdant serenity, the herbaceous energy of Little Italy,
the Toronto waterfront's elegance and the diverse zest of Liberty Village.
Plated lunches boast an array of beloved classics.*



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

LUNCH BUFFET

All lunch buffets are served with fresh bread and butter (with exception of Liberty Village), freshly brewed regular and decaffeinated coffee & Lot 35 Teas. Our lunch buffets are designed for a minimum of 20 guests. For events with fewer than 25 guests, an additional labour charge of \$250 will be applied. All pricing is per person.

MONDAY

SPADINA - INTERNATIONAL MARKET | 82

90 when Buffet of the Day is not selected

Salad

Vermicelli, Charred Peppers, Red Onion, Cashew Chili Crunch, Lime and Mint Vinaigrette

Rainbow Thai Salad, Cabbage, Roasted Peanuts, Carrot, Kale, Cilantro, Crushed Peanuts, Thai Dressing

Baby Greens, Mango, Bell Pepper, Mint, Sesame, Ginger Vinaigrette

Soup

Royal York Seasonal Soup

or

Carrot, Ginger and Coconut Soup | *Additional 4*

Hot Selections

Massaman Beef, Potato, Green Cardamom

Butter Chicken, Tomato, Cream, Yogurt

Green Vegetable Curry, Eggplant, Carrot, Zucchini, Mini Corn

Jasmine Rice with Scallions

Buttered Naan

Dessert

Roasted Pineapple Cubes, Butter, Palm Sugar

Pandan Panna Cotta

Mango Cheesecake

TUESDAY

SOUTHWEST ST. CLAIR | 82

90 when Buffet of the Day is not selected

Salad

Southwestern Chicken Salad with Tomato, Turtle Beans, Cilantro Lime Dressing

Quinoa, Avocado and Grilled Corn Salad with Pico de Gallo

Chorizo and Sweet Potato Salad, Cilantro, Smoked Paprika Vinaigrette

Mixed Baby Greens and Romaine, Avocado-Lime Vinaigrette

Pico de Gallo, Guacamole, Corn Chips

Soup

Royal York Seasonal Soup

or

Tortilla Soup, Mildly Spiced Tomato, Pasilla Pepper with Tortilla Chips | *Additional 4*

Hot Selections

Pan Seared Ruby Trout, Grilled Pineapple and Chipotle Mango Salsa

Marinated Arrachera and Char-Grilled Flank Steak, Pickled Onions

Michoacán Style Grilled Zucchini, Onions and Peppers

Arroz Mojado, Black Bean Rice

Dessert

Creamy Caramel Flan

Yucatan Lemon Cream Tarts

Churros, Dulce de Leche

Tropical Fruit Salad with Guava Lime Dressing



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

LUNCH BUFFET CONTINUED

WEDNESDAY

COLLEGE STREET WEST LITTLE ITALY | 82

90 when Buffet of the Day is not selected

Ciabatta, Focaccia, Grissini

Antipasti

Caprese, Tomato, Red Onion, Fior di Latte, Basil Dressing

Panzanella, Arugula, Charred Bread, Tomatoes, Cucumber, Red Onions, Pesto and Balsamic Glaze

Orzo Pasta Salad with Sundried Tomatoes, Spinach, Pecorino and Fresh Herbs

Caesar Salad, Parmesan, Herb Pangrattato, Caesar Dressing

Soup

Royal York Seasonal Soup

or

Tuscan White Bean Soup, Truffle Oil, Herb Focaccia Croutons | *Additional 4*

Mains

Roasted Sea Bass, Cannellini Bean and Pepper Ragout, Olive-Caper Tapenade

Citrus-Garlic Rotisserie-Style Chicken Supreme, Rosemary Jus

Potato Gnocchi, Roasted Peppers, Mushrooms, Semi-Dried Tomatoes

Marinated Artichoke, Tomato, Olive and Goat Cheese Flatbread

Dessert

Cannoli Siciliana

Tiramisu

Limoncello Meringue Tarts

Seasonal Fruit Salad, Vanilla Syrup

THURSDAY

FRONT STREET 1976 | 82

90 when Buffet of the Day is not selected

Salad

Baby Spinach, Cranberries, Candied Pecans and Blue Cheese

Apple, Celery Root Salad with Toasted Walnuts and Pickled Raisins

Creamy Potato Salad with Bacon, Capers, Herbs, Pommery Mustard, Eggs

Selection of Two Cured Meats and Two Ontario Cheeses, with House Preserves, Crostini

Soup

Royal York Seasonal Soup

or

Mushroom Bisque with Truffle Essence | *Additional 5*

Mains

Pan Seared Salmon with Maple Mustard Glaze, Lemon Butter Velouté

Spice-Rubbed Alberta Flat Iron with Niagara Merlot Jus

Herb Roasted New Potatoes with Fennel Pollen

Thyme and Maple Roasted Baby Carrots

Dessert

Strawberry Shortcake

Classic Maple Butter Tart

Nanaimo Cake



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

LUNCH BUFFET CONTINUED

FRIDAY

LIBERTY VILLAGE | 80

90 when Buffet of the Day is not selected

Salad

Greek Salad, Kalamata, Feta, Cucumber, Tomato, Oregano Dressing

Quinoa Salad with Peppers, Cucumbers, Pickled Red Onions, Edamame, Toasted Almonds, Goat Cheese

Pasta Salad, Adobo Chicken, Jalapeños, Sweet Corn, Chipotle Dressing

Artisan Greens, Shaved Seasonal Vegetables, Sherry Vinaigrette Dressing

ENHANCEMENTS TO ABOVE SALADS

Shrimp | *Additional 16*

Chicken | *Additional 14*

Flat Iron Steak | *Additional 22*

Crushed Avocado, Cilantro, Lime | *Additional 8*

Soup

Royal York Seasonal Soup

or

Roasted Smoked Tomato Soup | *Additional 4*

Sandwiches

SELECT 3 FROM BELOW SANDWICH OFFERINGS

Spinach Tortilla Falafel Wrap, Heirloom Tomatoes, Pickled Red Onion, Shaved Lettuce, Tahini Spread

Smoked Salmon, Herb Cream Cheese, Pickled Red Onion, Picante Greens, Radish, Rye Bread

Pesto Turkey Club, Tomato Jam, Bacon, Avocado, Basil Aioli, Gruyere Cheese, Ciabatta

Slow Roast Beef Sandwich, Smoked Cheddar, Horseradish Aioli, Caramelized Onion and Mushroom Marmalade, Baguette

Dessert

White Chocolate Walnut Brownies

Vanilla Cheesecake

Strawberry Panna Cotta

LUNCH BUFFET DESSERT ENHANCEMENTS

Add Fruit Skewer with Mint Yogurt Dip | 13

Add Fruit Salad | 9



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

PLATED LUNCH

All plated lunches are served with fresh bread and butter, freshly brewed regular and decaffeinated coffee & Lot 35 Teas. Our lunches are designed for a minimum of 3 courses and must include a Main. We will accommodate up to 3 choices of Mains – 2 proteins and 1 vegetarian option. The highest priced main will apply for the per person charge. For events with fewer than 25 guests, an additional labour charge of \$150 per meal period will be applied. All pricing is per person.

SOUP | 21

Tuscan White Bean Soup

Truffle Oil, Herb Focaccia Croutons

Roasted Smoked Tomato

Herb Marinated Tomatoes, Tomato Jam

Mushroom Bisque

Roasted Mushroom Marmalade, Truffle Oil

Butternut Squash Bisque

Squash Hash, Maple Caviar

Carrot and Ginger Soup

Carrot Hash, Coconut-Lime Pudding

SALAD | 23

Caesar Salad

Romaine, Smoked Ontario Bacon, Croutons, Parmesan, Creamy Caesar Dressing

Quinoa

Avocado and Charred Corn Salad, Arugula and Frisée, Lemon Dressing

Kale and Romaine Salad

Parmesan, Lemon Vinaigrette

Iceberg Wedge

Tomato, Blue Cheese, Smoked Ontario Bacon, Quinoa Pangrattato, Pink Peppercorn Ranch

Organic Lettuce

Shaved Seasonal Vegetables, Toasted Pecans, Aged Sherry Vinaigrette

Tomato and Watermelon Salad*

Olives, Basil, Arugula, Toasted Pumpkin Seeds, Agave Vinaigrette

*Seasonal - May 1 to September 20

MAIN

Wild Mushroom-Stuffed Chicken Breast | 72

Quinoa, Green Asparagus*, Olive Jus

Grilled Salmon | 72

Sofritto Fregola, Cauliflower and Potato Purée, Green Asparagus*, Lemon Butter Velouté

Maple and Mustard Glazed Steelhead | 70

Carrot Purée, Haricot Verts, Polenta, Brown Butter Velouté

5oz Beef Flat Iron Steak | 74

Green Onion Potato Purée, Oven-Roasted Tomato, Spiced Haricot Verts, Chimichurri Jus

Eggplant Parmesan | 64

Tomato Marinara, Ratatouille, Black Olive, Arugula and Fennel

Mushroom Ravioli | 66

Sautéed Mushrooms, Gorgonzola Cream, Walnuts, Herb Pangrattato

*Please Note: Asparagus is only available May 25 to September 20 and will be changed to Baby Carrots for the other months of the year.



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

PLATED LUNCH CONTINUED

DESSERT | 21

Bourbon Vanilla Cheesecake

Cherry Glazed Fromage Blanc Dome,
Surrounded by Crème Brûlée, Mixed Berry Compote

Strawberry Shortcake

Chiffon Sponge, Cream Cheese Mousse, Vanilla Chantilly,
Strawberry Jam, Sablé Breton

Flourless 54% Dark Chocolate Cake

Flourless Sponge, Chocolate Mousse, Strawberry Compote,
Mascarpone Chantilly

Red Velvet

Beetroot Sponge, Cream Cheese Mousse, Velvet Crumble





RECEPTION





RECEPTION

*The clink of Champagne flutes, the inviting waltz of the dance floor.
Fairmont Royal York has been a celebrated place of occasion since 1929,
inviting moments that create nights to remember. Allow us to wow your guests,
while you work the crowd, effortlessly as always.*



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

CANAPES + APPETIZERS

Prices noted below are per dozen. A minimum order of two dozen per order is required.

CHILLED CANAPÉS | 82

Beef Carpaccio and Whipped Goat Cheese Croutons
Balsamic Reduction

Smoked Salmon Wrapped Steamed Shrimp
Saffron Aioli

Mini Blini
Smoked Salmon and Crème Fraîche

Beef Tartare Cones, Truffle Aioli | *Additional 8*

Tuna Tartare Cones, Avocado, Tajin | *Additional 6*

CHILLED VEGETARIAN | 82

Vietnamese Vegetarian Rice Paper Roll
Five Spices Marinade

Caprese Salad on Bamboo Skewers

Roasted Fennel and White Beans Bruschetta

Tomato and Olive Bruschetta
Parmesan, Basil, Crostini

Tomato Tartare Cones
Roasted Garlic Aioli | *Additional 8*

HOT CANAPÉS | 84

Mini Crab Croquettes
Sriracha Aioli

Jamaican Beef Empanadas
Curry Aioli

Mini Smoked Duck Tourtière

24 Hour Pork Belly
Cauliflower, Blue Cheese | *Additional 6*

Curry Chicken Croquettes
Black Pepper Dip | *Additional 6*

HOT VEGETARIAN | 83

Spanakopita

Vegetable Spring Roll
Sweet and Sour Thai Chili Sauce

Mini Vegetable Tourtière

Chickpea Fritters
Curry Aioli | *Additional 5*

Parmesan Polenta
Mushroom Marmalade | *Additional 5*

Truffle and Béchamel Mac and Cheese Bites | *Additional 5*

SLIDERS | 95

All-Canadian Beef
Pickle, Bacon, Cheddar, Garlic Aioli

Pulled Pork
Bourbon BBQ Sauce, Coleslaw

Buttermilk Fried Chicken
Sriracha Aioli, Dill Pickle

Chickpea Fritters
Cilantro Mayonnaise, Tomato Jam

DRY SNACKS

Serves 8-10 people | 24 per bowl

BBQ Chips

Sea Salt Chips

Dill Pickle Chips

Butter Popcorn

Jalapeño Cheddar Popcorn

Serves 8-10 people | 55 per bowl

Trail Mix

Serves 8-10 people | 25 per bowl

House Fried Corn Tortilla and Tajin
Pico de Gallo

House Made Tahini Hummus
Sumac and Sea Salt Pita Chips



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

RECEPTION STATIONS

Our Reception Stations are designed for a minimum of 25 guests. Reception Stations are exclusively to be ordered in conjunction with a Dinner Buffet or minimum of 3 other Reception items. Chef attendant optional at an additional \$150 per chef, minimum 3 hours. All pricing is per person.

CHEESE BAR DISPLAY | 34

Three Canadian Cheese
Two International Cheese
Rooftop Honey, Grilled Sour Dough
Tomato Jam, Apricot Preserve, Dried Fruits, Grapes, Olives
Selection of Bread and Grissini
Add Selection of Three Locally Cured Meats | *Additional 15*

CHOWDER BAR | 36

Served with Goldfish Crackers, Crostini and Oyster Crackers
Traditional East Coast White Clam Chowder
Manhattan Red Chowder with Chili
Roasted Corn Chowder and Cilantro

THE ULTIMATE NACHO BAR | 34

Tortilla Chips, Blue Corn Chips
Grilled Chicken Breast, Pulled Pork, Spiced Tofu
Black Beans, Refried Beans
Cheddar Cheese Sauce, Pepper Jack Cheese Sauce
Olives, Shredded Lettuce, Diced Tomato, Cilantro, Jalapeños, Sour Cream

QUEBEC CHEESE CURD AND ONTARIO CHEDDAR MAC AND CHEESE STATION | 36

SELECT 3 OPTIONS
Fogo Island Shrimp
Kimchee, Gruyère and Herb Pangrattato
Mushrooms and Spinach with Blue Cheese Crumble
Chorizo and Spicy Peppers

RISOTTO LIVE STATION | 45

Seasonal Risotto finished in a Parmesan Wheel minimum 100 people. Chef attendant required at an additional \$150 per chef, minimum 3 hours. All pricing is per person.

VEGETARIAN | SELECT ONE

Milanese Risotto, Saffron, White Vermouth
Porcini & Cultivated Mushrooms, Truffle, Parsley | *Additional 5*

NON-VEGETARIAN | SELECT ONE

Roasted Chicken, King Oyster Mushroom, Thyme and Rosemary
Pork Ragout, Parmesan, Italian Five Spice, Chives, Truffle



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

RECEPTION STATIONS CONTINUED

ANTIPASTI BAR DISPLAY | 38

Marinated Green and Black Olives,
Grilled Artichoke Hearts

Balsamic-Roasted Portobello Mushrooms,
Grilled Asparagus, Lemon Gremolata

Soppressata, Salami, Prosciutto Ham

Selection of Ontario and International Cheeses

Hummus, Fire-Roasted Eggplant Baba
Ghanoush, Black Olive Tapenade

Focaccia Crostini, Flatbread, Pita Chips,
Grilled Bread

TACO CITY | 38

Tacos and Tostadas

Corn Tortilla and Flour Tortilla

Tortilla Chips, Lime Wedges, Pico de Gallo,
Cilantro, Cholula Sauce, Guacamole,
Jalapeños, Cilantro, Sour Cream, Cotija

SELECT THREE

Additional Selection | 8

Pork “Al Pastor” with Grilled Pineapple

Carna Asado Grilled Beef with Rooftop Herb
Salsa Verde

Shrimp Tostadas with Adobo Sauce

Fried Cauliflower with Adobo Spice

POUTINERIE DISPLAY STATION | 38

Double Coated Fries, Tater Tots, OR Sweet Potato Fries

SELECT TWO SAUCES

Classic Gravy

Butter Chicken Gravy

Cheese Sauce

Additional Sauce | 5

Fresh Cheese Curds, Cilantro Crema, Scallions,
Diced Tomatoes, Sour Cream, Fried Onions,
Pickled Jalapeños, Chopped Bacon

Braised Beef and Mushrooms | *Additional* 8

Fried Porchetta | *Additional* 6

Vadouvan and Chill Tossed Fried Tofu | *Additional* 5

Montreal Smoked Meat | *Additional* 7



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

RECEPTION STATIONS CONTINUED

FRESH AND CRISP

VEGETABLE DISPLAY | 36

Asparagus, Endive, Celery, Carrots,
Cherry Tomato, Cucumber, Romaine Spear,
Radish, Cauliflower

Buttermilk Ranch, Hummus,
Piquillo Pepper Aioli, Tzatziki

INDIVIDUAL SALAD SENSATION

Maximum 250 people | If greater than 250 people,
items will be in large bowls

SELECT THREE | 30

SELECT FOUR | 36

Kale, Raisins, Crispy Quinoa,
Toasted Almonds, Champagne Vinaigrette

Hearts Of Romaine, Garlic Croutons,
Shaved Parmesan, Caesar Dressing

Spinach, Pears, Candied Pecans,
Goat Cheese, Sherry Vinaigrette

Iceberg Lettuce, Local Blue Cheese,
Smoked Ontario Bacon, Cherry Tomato,
Ranch Dressing

MIDDLE EASTERN MEZZE | 36

Hummus, Fire-Roasted Eggplant Baba Ghanoush,
Beetroot Mutabal

Dolmas, Tabouleh, Marinated Olives

Marinated Eggplant with Parsley Lemon Vinaigrette

Grilled Zucchini and Charred Peppers

Lavosh, Grilled Pita, Crostini



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

RECEPTION STATIONS CONTINUED

SEAFOOD STATION

From Coast to Coast, our local suppliers select the freshest and highest quality products. All seafood served is sustainable.

We cook all our seafood with no additives to preserve the natural flavour and quality of the product. Recommended portion of 6-8 pieces per guest.

ADD YOUR FAVOURITES

Lobster Tail (3 oz) | 30 per piece

Oysters | 8 per piece

Crab Claw | 12 per piece

Shrimp 16/20, 5 pieces | 18 per portion

Mussels (¼ lb) | 9 per portion

Clams (1 lb) | 12 per portion

ACCOMPANIMENTS

Lemon & Lime Wedges

Mignonettes

Cocktail Sauce

Marie Rosé Sauce

Tabasco, Horseradish

SUSHI DISPLAY | 105 per dozen

Price noted below are per dozen. A minimum order of two dozen per order is required.

ACCOMPANIMENTS

Wasabi, Pickled Ginger, Soy Sauce

Avocado Roll

Fresh Avocado, Sushi Rice, Nori

California Roll

Crab Stick, Masago Roe, Avocado, Cucumber, Sushi Rice, Nori

Vegetarian Roll

Cucumber, Carrot, Red Pepper, Avocado, Sushi Rice, Nori

Salmon Roll

Atlantic Salmon, Cucumber, Sushi Rice, Nori, Sesame Seeds

Spicy Tuna Roll

Red Tuna, Cucumber, Tempura-Bits, Dynamite Sauce, Sushi Rice, Nori, Sesame Seeds

Spicy Shrimp Roll

Shrimp, Cucumber, Tempura-Bits, Dynamite Sauce, Sushi Rice, Nori

GET SHUCKED DISPLAY | 800 per 100 oysters

Oyster Market

CLASSIC ACCOMPANIMENTS

Lemon Wedges

Fresh Horseradish

Hot Sauce

Seasonal Accompaniments





BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

CARVING STATIONS

Chef attendant required at an additional \$150 per chef, minimum 3 hours.
Carving Stations are exclusively to be ordered in conjunction with a Dinner Buffet or minimum of 3 other Reception Items. All pricing is per station.

Beef Prime Rib | 1095

Serves 25 guests

Café de Paris Sauce, Soft Rolls, Kozlik's Mustard, Horseradish Cream, Sea Salt

Slow Roast Porchetta | 885

Serves 30 guests

Chimichurri, Mini Ciabatta, Celeriac Remoulade

Herbed Roasted Lamb Leg | 850

Serves 20 guests

Mint Herb Gremolata, Pomme Purée, Natural Jus

Whole Roasted Beef Tenderloin | 850

Serves 20 guests

Truffle Jus, Béarnaise, Pomme Purée, Mushroom Ragout

Whole Roasted California Cut Striploin (Carved) | 850

Serves 20 guests

Bourbon BBQ Jus, Fred's Cheesy Garlic Pull Apart Breads, Horseradish Mustard

Smoked BBQ Brisket | 750

Serves 20 guests

Whiskey BBQ Sauce, Assorted Mustards, Horseradish Cream, Pickles, Coleslaw, Jalapeño, Ontario Cheddar Corn Bread

Maple Cured and Smoked Salmon | 750

Serves 20 guests

Dill Hollandaise, Fennel and Citrus Salad, Saffron Fregola

Lemon and Rosemary Spatchcock Chicken | 625

Serves 20 guests

Salsa Verde, Chicken Jus, Jalapeño and Ontario Cheddar Corn Bread

Coffee Rubbed Whole Ontario Beef Hip | 2900

Serves 100 guests

Assorted Mustards, Horseradish Cream, Café de Paris Butter, Natural Jus, Mini Soft Bun

Roasted Whole Cauliflower Carvery | 25 per person

Serves 20 guests

Chimichurri Sauce, Citrus Cumin Yogurt and Puffed Quinoa Crust





BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

SIGNATURE DESSERT STATIONS

Our signature dessert stations are designed for a minimum of 25 guests. All pricing is per person. For events with fewer than 25 guests, an additional labour charge of \$250 will be applied.

Chef attendant required at an additional \$150 per chef, minimum 3 hours. Dessert Stations are exclusively to be ordered in conjunction with a Dinner Buffet or minimum of 3 other Reception Items.

Ice Cream Sundae | 32

Vanilla Ice Cream, Chocolate Ice Cream, Raspberry Sorbet
Chocolate Sauce, Caramel Sauce, Strawberry Sauce
Oreo Cookie Crumble, Assorted Sprinkle Pearls

Crêpes Flambé | 34

Handcrafted with Guest's Choice of Toppings

Grand Marnier

Salted Caramel Sauce, Dark Chocolate Sauce

Fresh Berries, Mango, Orange

Chocolate Sprinkles, Toasted Almonds





DINNER





DINNER

As the sun sets at the end of the day's chapter, the dinner table awaits.

Indulge in the best of Canada's land and sea.

*Chef Shewchuck celebrates sustainable produce,
fish and meat to curate familiar favourites and inventive new flavours.*



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

DINNER BUFFET

All dinner buffets are served with fresh bread and butter, freshly brewed regular and decaffeinated coffee & Lot 35 Teas. Our dinner buffets are designed for a minimum of 100 guests. All pricing is per person.

Build Your Own Dinner Buffet

THE ROYAL | 150

Selection of 1 Soup, 3 Salads, 3 Mains, 4 Accompaniments, 4 Desserts

THE YORK | 135

Selection of 1 Soup, 3 Salads, 3 Mains, 3 Accompaniments, 3 Desserts

SOUP

Tortilla Soup

Mildly Spiced Tomato, Pasilla Pepper,
Served with Tortilla Crisps

Wild and Cultivated Mushroom Bisque

Roasted Smoked Tomato

Pesto, Parmesan

East Coast Chowder | *Additional 8*

Butternut Squash Bisque

Squash Hash, Maple Caviar

Carrot and Ginger Soup

Herb Croutons

Smoked Leek and Potato Soup

Truffle Essence

SALAD

Niçoise Salad | *Additional 8*

Potato, Green Beens, Egg

Roasted Beetroot Salad

Fennel, Candied Walnut, Goat Cheese, Sherry Vinaigrette

Asian Slaw

Red Cabbage, Napa Cabbage, Carrot, Red Onion, Bean
Sprouts, Scallion, Ginger Miso Dressing

Heirloom Tomato Salad

Cucumber, Basil, Fior di Latte, Balsamic

Kale & Grains Salad

Ancient Grains, Avocado, Cherry Tomato, Cucumber,
Chickpeas, Tahini Dressing

Caesar Salad

Romaine Lettuce, Torn Crouton, Parmesan,
Signature Dressing

Gathered Greens and Shaved Crudité Salad

Fennel, Carrot, Radish, Beet, Rooftop Honey Vinaigrette

MAIN

Roasted Steelhead

Lemon Butter Velouté

Oven Baked Salmon

Miso Brown Butter Velouté

Ancho Rubbed and Roasted Striploin

Port Wine Jus

Chicken Supreme

Porcini Infused Jus

Seared Flat Iron

Chimichurri

24 Hour Porchetta

Salsa Verde



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

DINNER BUFFET CONTINUED

ACCOMPANIMENT

Herb Roasted New Potatoes
Fennel Pollen

Thyme and Citrus Roasted Baby Carrots
Roasted Broccolini
Calabrian Chili and Fried Garlic

Potato Gnocchi
Roasted Peppers, Mushrooms,
Semi-Dried Tomato

Fine French Beans
Brown Butter, Toasted Almonds

Buttermilk Whipped Yukon Gold Potato
Chives

Roasted Root Vegetables
Maple and Herbs

Spice Chickpea Stew
Tomato, Garlic, Onion, Masala

DESSERT

Yuzu Meringue Tart

Manjari Truffle Cake

Linzer Cake

White Chocolate Walnut Brownies

Vanilla Cheesecake

Strawberry Panna Cotta

Assorted French Macarons

Mixed Berry Tart

Sticky Toffee Pudding

Mango Mousse Cake





BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

PLATED DINNER À LA CARTE

All plated dinners are served with fresh bread and butter, freshly brewed regular and decaffeinated coffee & Lot 35 Teas. Our dinners are designed for a minimum of 3 courses and must include a Main. We will accommodate up to 3 choices of Mains – 2 proteins and 1 vegetarian option. The highest priced main will apply for the per person charge. For events with fewer than 25 guests, an additional labour charge of \$150 per meal period will be applied. All pricing is per person.

Onsite Choice of a Main is an option for up to a maximum of 200 guests. A surcharge of \$25 per person will be applied to the highest priced Main to accommodate the Onsite Choice. We will accommodate up to 3 choices of Mains Onsite – Choice of 2 Proteins and 1 Vegetarian Option.

SOUP | 24

Roasted Cauliflower and Aged White Cheddar Bisque
Roasted Cauliflower, Pickled Raisin, Crostini

Butternut Squash and Roasted Pear Soup
Squash, Sage and Potato Hash, Maple-Brandy Caviar, Vadouvan Pepitas

Lightly Smoked Tomato Bisque
Pangrattato, Cherry Tomato

Cultivated and Wild Mushroom Velouté
Mushroom Fricassee, Fried Caper

SALAD | 25

Local Organic Greens
Cured Tomatoes, Shaved Crudit , Aged Gouda, Lemon Dressing

Spinach and Fris e
Compressed Watermelon, Cucumber, Tomato, Goat Cheese, Aged Sherry Vinaigrette

Arugula, Kale and Spinach Salad
Toasted Pecans, Blue Cheese, Caramelized Pears, Red Wine Vinaigrette

Kale and Romaine Salad
Puffed Quinoa, Pecorino, Toasted Almonds, Sumac and Lemon Dressing

Arugula, Fris e and Endive Salad
Sundried Cherries, Roasted Apples, Hazelnut Brittle, Calamansi and Thyme Vinaigrette

Roasted Beet Salad
Arugula, Kale and Fris e, Candied Walnuts, Radish, Fennel, Rooftop Honey, Kozlik's Vinaigrette



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

PLATED DINNER À LA CARTE CONTINUED

HOT APPETIZER

Ricotta and Spinach Cappellacci | 36
Truffle Crema, Mushroom Ragout,
Toasted Hazelnuts

4oz Gunpowder Green Tea Dusted Salmon | 41
Flavours of Chowder, Clam Velouté

Ultra Slow Roasted Pork Belly | 36
Umami Glazed, Cauliflower Purée,
Spicy Spinach, Chicharrón, Cider Jus

Wild and Cultivated Mushroom Agnolotti | 36
Gorgonzola Crema, Chili Pangrattato,
Roasted Walnuts, Parmesan

COLD APPETIZER

Togarashi Crusted Albacore Tataki | 39
Dressed Fingerlings, Haricot Vert, Cherry Tomato,
Black Olive Crumb, Banyuls Vinaigrette

Heirloom Tomato and Buffalo Mozzarella | 34
Sweet and Sour Cherry Tomato, Basil Pesto,
Tomato Jam, Balsamic Pearls

House Cured Citrus Salmon Crudo | 39
Radish, Chive, Citrus, Buttermilk Emulsion

Burrata | 34
Tomato Tartare, Heirloom Tomato, Petite Herbs,
Olive Tapenade, Basil Oil





BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

PLATED DINNER À LA CARTE CONTINUED

THE SEA

Pan Seared Salmon | 76

Carrot and Ginger Purée, Haricot Vert, Roasted Fennel Pollen Fingerling Potatoes, Citrus Velouté Sauce

Screech-Maple and Miso Glazed Black Cod | 84

Coconut Infused Squash Purée, Sesame Scallion Sticky Rice, Fried Garlic Yu Choy, Lemongrass Velouté

Herb and Butter Baked Steelhead Trout | 76

Parsnip Purée, Braised Savoy Cabbage with Smoked Ontario Bacon, Glazed Heirloom Carrots, Tarragon Infused Butter Velouté Sauce

Roasted Branzino | 81

Herb and Vegetable Couscous, Buttered Asparagus, Lemon Butter Velouté, Salsa Verde

THE LAND

Porcini Crusted Black Angus Filet Mignon (6 oz) | 85

Roasted Garlic Whipped Potatoes, Haricot Vert, Mushroom Ragout, Port Wine Reduction

Rooftop Honey-Lemon Glazed Chicken | 75

Carrot Purée, Beluga Lentil Stew, Haricot Vert, Roasted Chicken Jus

Slow Braised Black Angus Short Rib | 82

Parsnip and Potato Purée, Thyme and Citrus Carrots, Pearl Onions, Chianti Reduction

Grilled Beef Tenderloin (6 oz) | 85

Smashed Potatoes, Roasted King Oyster Mushrooms, Heirloom Carrots, Truffle Infused Jus

Roasted Chicken Supreme | 75

Sweet Potato, Spinach & Mushroom Ragout, Heirloom Carrot, Chicken Demi-Glace

Spinach, Herb and Mushroom Stuffed

Chicken Supreme | 78

Herb and Olive Crushed Potato, Butternut Purée, Haricot Vert, Chicken Jus

VEGETARIAN | 72

Cauliflower Steak

Caramelized Cauliflower Purée, Beluga Lentils Ragout, Roasted King Oyster Mushrooms, Green Beans, Puffed Quinoa, Marsala Jus

Wild Mushroom Ravioli

Gorgonzola Cream Sauce, Roasted Truffled Mushrooms, Herb Pangrattato, Toasted Walnuts, Parmesan Cheese

Parmesan Gnocchi

Potato Gnocchi, Parmesan Sauce, Tomato Jam, Olive Crumb, Cured Tomato Peperonata

Seared Marinated Tofu

Warm Quinoa and Pipérade Salad, Fine Green Beans, Roasted King Oyster Mushrooms, Thai Curry Coconut Sauce



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

PLATED DINNER À LA CARTE CONTINUED

PLATED DESSERT | 24

Bourbon Vanilla Cheesecake

Cherry Glazed Fromage Blanc Dome,
Surrounded by Crème Brûlée, Mixed Berry Compote

Vegan Butter Tart

Dark Chocolate Quenelle, Blackberry Gel, Wild Rice Cluster

Tarte au Chocolat

Manjari Chocolate Mousse, Valrhona Sablé Breton,
Mixed Berry Compote

Citrus Tart

Coconut Mousse, Yuzu Curd, Passionfruit Jelly,
Orange Compote

Strawberry Shortcake

Chiffon Sponge, Cream Cheese Mousse, Vanilla Chantilly,
Strawberry Jam, Sablé Breton

Flourless 54% Dark Chocolate Glass

Flourless Sponge, Chocolate Mousse,
Strawberry Compote, Mascarpone Chantilly

Red Velvet Glass

Beetroot Sponge, Cream Cheese Mousse, Velvet Crumble





BAR



BAR

Director of Beverage James Grant and Director of Wine Steven Karataglidis are dedicated to crafting a mixology program and wine list that evoke a sense of place, all while taking one's palate on a thoughtful voyage.

From cocktails with innovative ingredients to expert renditions of bar classics, alongside wine selections highlighting small producers and unexpected regions, Fairmont Royal York raises a glass to your occasion.



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

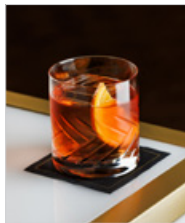
SIGNATURE COCKTAILS Limit to a maximum of 2 per function and a minimum guarantee of 25 required.



QUEEN'S CROWN | 22
Gin | Citrus Liqueur | Lemon | Sugar
A refreshing gin sour bursting with bright citrus notes of orange, grapefruit, lemon and lime.



PALOMA | 21
Tequila | Grapefruit | Sugar | Soda
A refreshing, crisp highball with blanco tequila, juicy grapefruit, and sparkling soda water. A perfect, easy-drinking cocktail.



ROYAL BOULEVARDIER | 26
Bourbon | Campari | Vermouth | Spiced Tea | Orange
A luxurious take on the classic bittersweet bourbon cocktail, updated with warm spices and black tea.



APEROL SPRITZ | 20
Aperol | Prosecco | Soda
A classic, elegant Aperitivo cocktail built on bittersweet aperol, bright Prosecco, and crisp sparkling water.

ZERO PROOF COCKTAILS



IN THE GARDEN | 18
Seedlip 'Garden'
Mint Tea | Lemon | Honey
Refreshing and minty, featuring Seedlip 'Garden', a herbal and floral non-alcoholic spirit.



ROOIBUS FAUX SANGRIA | 18
Seedlip 'Garden'
Blueberry Rooibus Tea | Orange Juice | Berries
This fruit-forward sipper features Seedlip 'Garden', a herbal and floral non-alcoholic spirit.

FROM CIVIL POURS COCKTAIL DISTILLERY | 20

We have partnered with celebrated Toronto cocktail institution Civil Pours to offer exceptional classic cocktails served on draught - the perfect option for large gatherings.



OLD FASHIONED
Whiskey | Sugar | Bitters
Curiously familiar yet unlike any other - a delicious take on the classic whiskey cocktail.



ESPRESSO MARTINI
Vodka | Coffee Liqueur | Espresso
A robust & velvety expression of a classic espresso martini.



COSMOPOLITAN
Vodka | Citrus Liqueur | Muskoka Cranberries | Sugar
A vibrant, citrus-driven version of the cosmopolitan - showcasing local Muskoka cranberries.



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

RED WINE

Montalto Sicilia Rosso, Cabernet Sauvignon/Nero D'Avola, Sicily, Italy | 62
Volcanic soils lead this deep ruby wine, with notes of blackberry and blueberry aromas, merging with a palate of soft tannins, dry fruit and gentle notes of wood, short finish.

Dona Paula, Malbec, Mendoza, Argentina | 65
High elevation leads to intense violet colour. With notes of black fruits, violets and spices. Good concentration and medium structure. Soft tannins and persistent finish.

Rosewood Momento Noir, Niagara Peninsula, Ontario, Canada | 70
Mix of red currant, strawberry & plum on the palate. Some earthy tones with some graphite finish. Medium finish with fresh dark fruit.

Travignoli Chianti Rufina, Tuscany, Italy | 72
Central Italy's perfect weather leads to ruby red with hints of violet. Noticeable citrus, floral flavours with hints of violet. Powerful freshness and a long finish; soft, silky tannins.

Dissegna, Cabernet Franc, Veneto, Italy | 78
Northern Italy's beautiful climate leads to a deep ruby colour. Ripe and rich aromas of black cherry, blackberry, cocoa, red pepper flakes and a hint of chalky dry gravel and leather. Lengthy finish with grippy tannins.

Baywood, Cabernet Sauvignon, California, USA | 88
Warm climate leads to Inky purple colour, Robust and oaky wine, ripe black-plum and black-cherry flavours that mingle with heavy spice, maple-syrup and char flavours from oak. Long finish with smooth tannins.

Vignoble Bel Air, Pinot Noir, Burgundy, France | 120
Perfect climate for this grape varietal, Ruby red in colour, the wine shows a pleasing, floral nose driven by notes of ripe red fruit and black cherries, silky tannins balanced by high acidity and a long finish.

WHITE WINE

Montalto Sicilia, Pinot Grigio, Sicily, Italy | 60
Sicily's warm climate has loaded this ripe Pinot Grigio with flavours of yellow peach, honey and toasty bread. Crisp and delicate, it is surprisingly full-bodied, with great length.

Rosewood Momento Blanc, Niagara Peninsula, Ontario, Canada | 68
Brioche, marzipan, dried pineapple dance on the palate supported by a velvety texture.

Dissegna, Chardonnay, Veneto, Italy | 74
Northern Italy beautiful climate produces a chardonnay reminiscent of white fruits and bread crusts. Well-structured in taste, soft, harmonious, great lingering flavour and length.

Collevento Sauvignon Blanc, Veneto, Italy | 82
Northern Italy produces beautiful sauvignon blanc, this has a fresh and aromatic scent of sage, honey and musk melon, accompanied by citrus notes with a crisp dry finish.

KEW Vineyards, White Blend, Niagara Peninsula, Ontario, Canada | 86
Cool climate leads to a lean acidic backbone, tropical fruits like pineapple and passionfruit remain bright and structured on the palate. A touch of minerality and creaminess finish on the palate.

Stoneburn, Sauvignon Blanc, Marlborough, New Zealand | 98
Cool Climate spearheads the herbaceous characteristics that are balanced by the riper tropical fruit aromas with hints of peppers. The palate is classic with herbaceous hints that combine well to form a well-structured wine with a full palate. The finish is crisp and refreshing with great length.

ROSÉ

Sainte Beatrice Cuvée de Princes Rosé, Côtes De Provence, France | 78
Nose of candied fruit, dried figs, followed by white flowers. A finish that is both fresh and lively with a mouth feel of roundness, pleasant, and soft.



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

SPARKLING & CHAMPAGNE SELECTION

Royal York Blanc de Blancs, Hinterland, Ontario, Canada | 64

Fresh, aromatic and flavourful sparkling wine with peach and tropical fruit on the nose and pleasing acidity on the palate.

Tenuta Santome Extra Dry Prosecco, Veneto, Italy | 95

This Extra Dry expression of Prosecco from the Treviso area of northern Italy offers dried flower and citrus aromas followed by stone fruit and apple.

Pere Ventura, Penedès Cava Primer Reserva Brut, Penedès, Spain | 80

Yellow flowers and fruits combines with herbaceous notes and aniseeds such as fennel. Notes of pastries and a varietal finish of bitter almond. Elegant, showing a perfect integration between the structure, the acidity.

Möet & Chandon, Brut Impérial, Champagne, France | 205

The world leader in quality Champagne. Its aromas are radiant, the palate is seductive, the finish delicate with a fresh crispness - revealing the magical balance of fine Champagne.

Veuve Clicquot Brut, Champagne, France | 210

Pale lemon with fine bubbles; the nose is filled with aromas of apple, pear, toast and brioche; the palate is extra-dry and medium to full body with flavours that match the aromas.

Dom Pérignon, Champagne, France, 2010* | 750

Named after the “father” of Champagne, this is the top of the line Champagne from Möet and Chandon. Always a vintage Champagne, made only in years when the grapes are exceptional. *Vintage subject to change.

NON-ALCOHOLIC SPARKLING

Pure Heaven Sparkling Non Alcoholic | 36

Made from premium quality ingredients and right blend of fruit juice extracts. Fruity, smooth, with a nice spritz.



BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BAR

BEVERAGE SERVICE

	HOST BARS Host Bar prices are subject to 13% HST and 18% surcharge.	CASH BARS Cash Bar prices include all taxes and surcharge.
Premium Brands (1 oz) Tito's Handmade, Tito's Vodka, Beefeater, Bacardi Silver, Sauza Hornitos Plata (Silver) Tequila, Canadian Club, Jim Beam Rye, The Famous Grouse, Martini & Rossi	15 per service	19 per service
Super Premium Brands (1 oz) Ketel One, Bombay Gin, Bacardi Silver, Bacardi 8yr, Casamigos Silver, Maker's Mark, Lot 40, Chivas Regal, Martini & Rossi	18 per service	23 per service
Luxury Brands (1 oz) Absolut Elyx, Belvedere, The Botanist, Bacardi Silver, Bacardi Gran Reserva 10yr, Don Julio Blanco, Woodford Reserve, Knob Creek Rye, The Macallan Double Cask 12yr, Martini & Rossi, Don Julio Blanco	21 per service	27 per service
Domestic Beer Coors Light , Alexander Keith's	12 per bottle	15 per bottle
Craft Beer Goose Island IPA	14 per can	18 per can
Imported Beer Corona, Stella Artois	13 per bottle	17 per bottle
Glass of Wine (5 oz)	15 per service	20 per service
Soft Drinks	8 per service	10 per service
Liqueurs (1 oz)	18 per service	22 per service
Grand Marnier/Cognacs (1 oz)	19 per service	25 per service
Fruit Punch (non-alcoholic)	10 per service	13 per service
Flow/Lark Sparkling Spring Water	10 per service	13 per service
Orange Juice, Cranberry Juice, Apple Juice	9 per service	11 per service

We follow smart serve guidelines - pour 1 oz drinks. If less than \$750.00 net consumption per bar, the cost of each bartender and each cashier will be \$50.00/hr. for a minimum of 3 hours. We provide the following liquors on our bars - Gin, Rum, Rye, Scotch, Vodka, Bourbon, Dry and Sweet Vermouth. No charge for soft drinks used as mixers. Ontario Liquor regulations will not permit the sale of alcoholic beverages after 2:00 a.m. All entertainment should cease at that time in order that the function room may be vacated by 2:30 a.m. Labour charges may be applicable in servicing a function until 2:00 a.m.