



CATERING MENU 2016/17

In knowing one of the hallmarks of a successful event is the food and beverage selection, our team has worked diligently to raise the bar with exciting new offerings. Local Ontario flavour and original recipes serve as the basis for our diverse range of items created in-house, including fine pastry and an assortment of house cure sausages and charcuterie. We look forward to working with you as you plan your event, and as always we are happy to customize your menu to suit your needs.

For your reference, our Catering Menu Guidelines have been included in this document to supplement our menu information.



CATERING MENU GUIDELINES

EXCLUSIVITY

The Metro Toronto Convention Centre (MTCC) retains the exclusive right to provide, control and retain all food and beverage services throughout the facility for events.

All food and beverage items must be supplied and prepared by the MTCC Food & Beverage Department. This includes bottled water.

No food, beverage or alcohol will be permitted to be brought into or removed from the MTCC facility by the licensee or any of the licensee's guests or invitees without the written approval of the Food & Beverage Department; this includes any "food sponsorship: and/or "food vendors" within the premises.

MENUS

Menu selections and other details pertinent to your event are required to be submitted to the Food & Beverage Department a minimum of four (4) weeks prior to the first function date. The catering representative handling your event will assist you in selecting the proper menu items and arrangements to ensure a successful event.

PRICES

Prices quoted on our menus are net of 18% administrative charges and 13% Harmonized Sales Tax (HST). An administrative charge (18%) is added to your bill for this catered event / function (or comparable service). 6.65% of the total amount of this charge is used to defray the cost of house expenses and will be maintained by the MTCC. 11.35% of the total amount of this administrative charge is distributed to employees providing the service including servers, bartenders and porters. Prices are subject to change without notice. Guaranteed prices will be confirmed sixty (60) days prior to the event.

Current menus are available on the MTCC website at <http://www.mtccc.com/planners/food.aspx>

A surcharge of 15% applies to all menu items for functions scheduled on statutory holidays.

AVAILABILITY

The MTCC shall have the right to make substitutions to any order or any item or items which are not reasonably or readily obtainable on the open market or appears inferior to the quality standards of the MTCC.

GUARANTEES AND OVERSET

A guaranteed number of attendees and /or quantities of food is required for all functions. The guarantee must be submitted to your Catering/Event Manager by 12:00 noon EST Monday through Friday.

For functions taking place on Saturday, Sunday or Monday, the guarantee is required by 12:00 noon of the preceding Wednesday.

Functions less than 2000 people

- 72 hours prior to the function (3 business days)

Functions greater than or equal to 2000 people

- Initial guarantee is due three (3) weeks or fifteen (15) business days prior to the function
- Final guarantee is due ten (10) days prior to the event

If the guarantee is not received, the MTCC reserves the right to charge for the number of persons/quantities specified on the Banquet Event Order (BEO). Cancellations and reductions of the guarantee are subject to full charge within fourteen (14) days of the first day of the event.

The MTCC will prepare, provide service staff and have seats available for three (3) percent over the guaranteed number of attendees to a maximum of thirty (30) people. Buffet and family style meals are excluded from the overset.

The actual number served or guaranteed attendance will be charged, whichever is greater.

FOOD ALLERGIES AND DIETARY RESTRICTIONS

In the event that any of the guests in your group have food allergies or dietary restrictions, you are responsible to inform us of the names of the guests and the nature of their allergies or dietary restrictions so that the necessary precautions can be taken when preparing their food. We require an initial list 10 business days prior to the function and a final list with the guarantee, 3 business days prior to the function. Upon request, we undertake to provide full information regarding the ingredients of any food served to your group.

Your Catering/Event Manager will confirm the quantity of alternate meals required based on your dietary list. We will deduct this amount from the guarantee to determine the number of regular meals required. If at the time of service the number of alternate meals exceeds the number on the dietary list, additional meals will be charged at \$25.00 for lunch and \$45.00 for dinner.

EVENT TIMELINES

Understanding that program timelines vary, outlined below are service time parameters based on a 1 to 1.5 hour reception followed by a served meal. It is assumed that meal service would begin within 45 minutes of reception end time.

Service times are based on:

Breakfast	2 hours	Starting at 6:00 a.m.
Lunch	2 hours	
Dinner	3 hours	

Timelines falling outside of these parameters may be subject to labour charges.

Should a function start or end time deviate more than thirty (30) minutes from the scheduled time, additional labour charges may apply.

ALCOHOLIC BEVERAGE SERVICE

The Metro Toronto Convention Centre (MTCC) is dedicated to ensuring a positive experience for our clients and their guests. The MTCC offers a complete selection of beverages to compliment your function. Please note that alcoholic beverages and services are regulated by the Alcohol and Gaming Commission of Ontario (AGCO) and the MTCC as a licensee is responsible for the administration of these regulations.

- Hours of Operation: 11:00 a.m. to 1:00 a.m.
- Alcohol is permitted in licensed areas only. Alcohol is not permitted on escalators or in elevators
- A maximum of 2 alcohol drinks (single pour per drink) will be served to each patron at any one time
- We reserve the right to limit the quantity of drinks sold
- Cash bar ticket sales close 30 minutes prior to bar closing
- MTCC and contract security guards will be required. The MTCC's Security Manager will provide the necessary ratios
- For ordering of non-list items, please speak with you Catering / Event Manager

CHINA OR PAPER SERVICE

In all carpeted meeting rooms, china service will automatically be used for all meal services unless paper service is requested.

In all exhibit halls, paper service will be used for all coffee and meal services unless china service is requested. Additional charges may apply.

LINEN SERVICE

The MTCC provides in house white linen for all meal functions. Fees will apply for specialty linens or linens required for meetings. Your catering representative can offer suggestions for your consideration and quote corresponding fees.

CANCELLATIONS

Any function cancelled less than 72 hours prior to the function date, will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may apply. This is determined on an event basis.

PAYMENT & DEPOSITS

Pre-payment of the FULL ESTIMATED CHARGES is required two (2) weeks prior to the first function date. Payment can be made in cash, certified cheque or wire transfer. For additions, a major credit card may be required as guarantee of payment of any replenishment or new orders requested during the event, pending arrangements with our Credit Department. Event pre-payments of less than \$5,000.00 can be processed by credit card. Full payment of the invoice is required within thirty (30) days of the invoice date.

RETAIL FOOD SERVICES

The MTCC offers Retail Food Services (RFO) through a selection of vendors operating mobile carts as well as a “built-in” outlet on the 700 Level. Contact your Catering or Event Manager to discuss your requirements to develop a proposal and hours of operation.

RETAIL FOOD MEAL TICKETS

Meal tickets can be purchased from the MTCC, which may be distributed to event staff, volunteers and delegates for redemption at a MTCC retail food outlet.

Tickets are available in the following denominations only:

- \$10.00
- \$15.00
- \$20.00

Meal tickets are subject to the following parameters:

1. Tickets will be redeemed for the total value, regardless of the value of items purchased
2. Purchase amounts greater than the amount of the ticket must be paid by credit card or cash by the customer

3. Clients are subject to a charge of no less than 90% of the total amount of the meal tickets purchased, regardless of actual consumption
4. Clients may choose to produce their own branded tickets. In these cases, the above parameters remain in effect. Client produced meal tickets are to be approved by the MTCC

AUDIO VISUAL AND PRODUCTION

- When overhead work is being done, the area is considered a construction zone and hard hats and safety shoes are required
- Floor supported drapes lines must be sand bagged
- All guest and service entrances must be cable free. Cables must be flown over all guest and service entrances. Cable mats or cable protectors are NOT permitted
- Illuminated exit signs are required if permanent signs are obstructed
- All drape or fabric shall meet the requirements of CAN/ULC-S109, Flame tests of flame-resistant NFPA-701 or equivalent
- No exit doors or fire hose cabinets are to be obstructed
- Floor plans are to be submitted six (6) weeks prior to move-in
- All specials effects/pyrotechnics will require proper permits and approvals
- Banquets require a minimum of one (1) hour after the last guest leaves before Event Services can remove tables and chairs. There can be absolutely no overhead dismantling during this time

WATER STATIONS / WATER SERVICE

Complimentary self service stations are provided in meeting rooms, using coolers and biodegradable cups. One complimentary refresh is provided per day.

NOTE: complimentary water stations are not provided on the show floor for trade consumer shows. If required, charges will be assessed based on specific requirements.

- Water cooler rental - \$85.00 each
- Water bottles (18 litres) - \$30.00 each
- General labour rates apply. 4 hour minimum



BREAKFAST

BREAKFAST | BREAK | À-LA-CARTE | LUNCH | RECEPTIONS | DINNER | CANADA RECEPTIONS | BEVERAGE | WINE

Prices below are in effect as of April 1, 2016 to March 31, 2017.

Prices subject to 13% HST and 18% administrative charges pursuant to your contractual agreement.

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Prices subject to change without notice.

V Vegetarian
 NF Nut Friendly
 GF Gluten Friendly
 LF Lactose Friendly

The Continental

\$26.00 / person

Minimum 10ppl / order

Selection of orange, apple & cranberry juices (choice of 2 juice selections for 50 ppl and under)

V Breakfast breads - blueberry, muesli, buttermilk maple

V NF GF Daily yogurt "super-food" blend

V MTCC Artisan Breakfast Cereal

Whole fruit - apples, bananas, fresh cut orange wedges

Freshly brewed Lavazza regular / decaffeinated coffee & specialty teas

Deluxe Continental

\$28.00 / person

Minimum 10ppl / order

Freshly squeezed orange, grapefruit, apple raspberry juice (choice of 2 juice selections for 50 ppl and under)

V Freshly baked "coffee house" breakfast selections

- Scones, waffle bites & dipping sauces V NF

- Breakfast biscotti, dark chocolate drizzle muesli crust, fresh fruit salsa V

- Banana chocolate bread, pear ginger loaf V

V Breakfast crostini

Whipped organic local cream cheese, white bean breakfast hummus, sundried tomatoes & chives

V Build your own Greek yogurt station

Fresh cut fruit, berry compote & granola

Fresh cut orange wedges

Freshly brewed Lavazza regular / decaffeinated coffee & specialty teas

Boot Camp Continental**\$33.00 / person**

Minimum 10ppl / order

V NF GF Low-fat Yogurt Power Smoothies and Superfood Juices (choice of one smoothie and one juice)

- Berry banana smoothie
- Citrus mango smoothie
- Pineapple coconut smoothie
- Apple raspberry juice
- Passion fruit juice
- Guava strawberry juice

V Dark chocolate dipped breakfast rusks

Fresh berries in V-glass

Seasonal cut fruit shards

V Ancient grains breakfast risotto station

Seven grain risotto, roasted apples and cinnamon, Greek yogurt with honey, fresh fruit topping

Breakfast rotolo:

- NF - Smoked turkey with sweet potato hummus, rocket
- NF - Cured salmon with spinach, avocado, tomato
- V - Mango, green papaya & coconut honey rice paper wraps with Greek yogurt dip

Freshly brewed Lavazza regular / decaffeinated coffee & specialty teas

Build your own Buffet Breakfast**\$34.00 / person**

Minimum 40ppl / \$5.00 surcharge per person if less than 40ppl

Selection of orange, apple & cranberry juices

V House baked strudel, breakfast breads

Fruit shard platters

Please select one of the following:

- NF GF LF Scrambled eggs with fresh herbs
- NF GF Scrambled eggs, smoked Gouda & roasted red pepper
- NF GF Rustic Mediterranean frittata cups

Please select two of the following:

- NF GF LF Double smoked bacon
- NF GF LF Canadian back bacon
- NF Chicken sage sausage
- NF GF LF House cured turkey peameal bacon
- NF Artisan sausages

Please select one of the following:

- V NF GF LF Roasted heirloom potatoes & herbs
- V NF GF LF Caramelized onion & new potato sauté
- V NF Aged cheddar rösti with fine herbs
- V NF Oven roasted potato breakfast planks with sour cream & scallions
- V NF Potato gratin

Freshly brewed Lavazza regular / decaffeinated coffee & specialty teas

Plated Breakfast

\$37.00 / person

Minimum 50ppl

Orange juice

- V Bircher muesli in sake cup
 - V Selection of "Coffee House" breakfast pastries
 - LF Poached farm fresh eggs on savoury rösti, grilled vine tomato, braised leeks & olive oil hollandaise, double smoked bacon or turkey peameal bacon, asparagus
- Freshly brewed Lavazza regular / decaffeinated coffee & specialty teas

Breakfast Enhancements

Two bite scones	\$49.00 / dz
Breakfast bundle - Croissants & Danish - Juice – orange, apple, cranberry - Freshly brewed Lavazza regular / decaffeinated coffee & specialty teas	\$18.00 / person / break period or 1 hour breakfast. Minimum 10ppl.
Mini muffins	\$40.00 / dz
LF Individual oatmeal cup	\$5.25 / person
On the move breakfast with farm fresh eggs:	\$12.00
NF Breakfast panini with charred red peppers, oven dried vine tomato, pancetta, fontina cheese & onion jam	Minimum 10 orders
NF BLT wrap	
V NF Breakfast frittata cups	
Omelette station Chef attendant included Made to order with cheddar cheese, black forest ham, bacon, tomato, onion, fresh herbs	\$14.00 / person Minimum 30ppl
V Greek yogurt station Fresh fruits, berries, muesli, local honey	\$9.25 / person Minimum 20ppl
Fresh fruit platter	\$9.50 / person Minimum 10ppl
Whole fruit	\$4.00 each
Ancient grains breakfast risotto Seven grain risotto, roasted apples and cinnamon, Greek yogurt with honey, fresh fruit topping	\$6.50 each
Individually bottled freshly squeezed juices (250 mL)	\$7.00 each
V Breakfast Bread - Blueberry - Muesli - Buttermilk maple	\$33.50 / loaf
Coffee cake	\$33.50 / loaf
Artisan Bagels with cream cheese, fruit preserves and butter	\$57.00 / dz

V Vegetarian

NF Nut Friendly

GF Gluten Friendly

LF Lactose Friendly

Breakfast Enhancements (continued)

<p>NF GF LF</p>	<p>Hard boiled eggs in shell</p>	<p>\$2.50 each Minimum 2 dozen</p>
	<p>Stuffed breakfast buns: - Ham & brie - Mushroom, green pepper, sharp cheddar - Tomato, leek, goat cheese</p>	<p>\$6.00 each Minimum 2 dozen</p>
<p>NF GF LF</p>	<p>Build Your Own Superfood Congee Station Kimchi, pickled vegetables, boiled eggs, julienne smoked salmon, chopped greens</p>	<p>\$16.00 / person</p>
<p>V</p>	<p>Fresh baked croissants Served with butter and preserves</p>	<p>\$56.00 / dz</p>
<p>V NF</p>	<p>Steamed Harmony Organic Milk Station Locally farmed Harmony organic steamed milk with house made infusions: - Vanilla Bourbon - Chai - Chocolate</p>	<p>\$6.00 / cup Minimum 60 cups</p>



BREAK

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Break packages are available from
 9:30am – 11:30am,
 2:00pm – 5:00pm.
 Service times are maximum 1 hour.

Midmorning Break

Minimum 20ppl

\$17.00 / person

- V Breakfast biscotti with dark chocolate ganache
- Fresh whole fruit
- V NF Apple blackberry bread pudding
- Bottled juice
- Freshly brewed Lavazza regular / decaffeinated coffee & specialty teas

Orchard Break

Minimum 20ppl

\$18.00 / person

- V NF Sour cherry fritters
- V Apricot frangipane tarts
- V NF Whole wheat ambrosia apple bar
- V NF Peach puddings
- Freshly brewed Lavazza regular / decaffeinated coffee & specialty teas

Chocolate Break

\$21.00 / person

Minimum 20ppl

- V White & dark chocolate almond bark
- V NF GF Flourless chocolate pops
- V NF GF Potted chocolate with Grand Marnier
- V NF Decadent chocolate brownies
- Chocolate peanut butter crunch squares
- Freshly brewed Lavazza regular / decaffeinated coffee & specialty teas

Afternoon Tea

\$18.00 / person

Minimum 20ppl

- Tea sandwiches
- V NF Mini blueberry lemon scones with double cream and mint sugar dust
- V NF Shortbread and tea cookies
- V NF Chocolate caramel tart
- V Brown butter tea cake
- Freshly brewed Lavazza regular / decaffeinated coffee & specialty teas

Health Break

\$20.00 / person

Minimum 20ppl

- V House made chewy granola bars
- V NF GF Fresh fruit soft spring roll with citrus sauce
- V LF Vegetable spears and flat bread crisps with white bean olive oil hummus
- V NF GF Low-fat Yogurt Power Smoothies and Superfood Juices (choice of one smoothie and one juice)
 - Berry banana smoothie
 - Citrus mango smoothie
 - Pineapple coconut smoothie
 - Apple raspberry juice
 - Passion fruit juice
 - Guava strawberry juice

Gastro Pub

\$21.00 / person

Minimum 20ppl

- V NF Kettle chips with selection of vinegars, salts & dips
- NF Mini smoked farmer sausages on brioche bun, artisan mustards
- NF Open face mini gourmet sandwich bites - Reuben, Philly cheese steak, Tuscan pane pizza fingers
- V NF Berry swirl cheesecakes
- Lemonade and iced tea



À-LA-CARTE

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À-La-Carte

Decadent chocolate brownies & blondies	\$40.00 / dz
Homestyle cookies	\$38.00 / dz
Mini French pastries	\$60.00 / dz
Cupcakes	\$57.00 / dz
Cupcakes with logo	\$77.00 / dz
Chewy homestyle power bars	\$34.00 / dz
Granola & cereal bars	\$3.50 / each
Individual yogurt	\$4.75 / each
Retro ice creams	\$4.75 / each
Gelato Fresco fruit tubes	\$4.75 / each
Chocolate bars	\$3.80 / each
Individual potato chips & pretzels	\$3.75 / bag
Kettle chips	\$4.75 / person
Individual bag of popcorn	\$4.75 / bag
Individual bag of dried fruits & nuts	\$4.75 / bag
Homemade dessert squares	\$44.00 / dz
- Rice krispy squares	
- Apple Oatmeal squares	
- Blueberry Crumble squares	

Beverage À-La-Carte

Cold beverages ordered for meetings of 50 people or more will be charged on consumption.

Freshly brewed Lavazza regular / decaffeinated coffee	\$84.00 / gallon
Tea regular / herbal / decaffeinated	\$72.00 / gallon
Orange, grapefruit, apple juice	\$30.00 / L
Bottled juices	\$4.50 / each
Chilled soft drinks / iced tea	\$4.75 / each
Still water	\$4.00 / each
Sparkling water	\$4.50 / each
MTCC 'Eau' (750 ml) bottled in-house sparkling or flat	\$8.00 / each
Infused water station – Orange lemon-lime / Cucumber mint	\$37.00 / 9 L
Hot Chocolate Station Local organic 2% milk infused with dark cocoa/chocolate and topped with marshmallows, chiselled chocolate and spun cream Minimum order is 50 cups	\$300.00 / 50 cups



LUNCH

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V Vegetarian
 NF Nut Friendly
 GF Gluten Friendly
 LF Lactose Friendly

Lunch

Select 1 First Course, 1 Second Course and 1 Dessert

All plated lunches are served with rustic breads, freshly brewed Lavazza coffee & tea

First Course

Seasonal soup

Prepared using fresh ingredients. Ask your catering professional for our current selections.

- V NF GF LF Baby greens, herbs & sprouts, shaved vegetables, edamame beans, honey citrus vinaigrette
- V NF GF Vine tomato salad, fior de latte, crushed basil EVOO, balsamic reduction
- V LF Trio of braised grains & legumes, smoked red pepper confit, charred scallion vinaigrette

Second Course

NF Roast chicken orecchiette Charred peppers, baby spinach, grape tomatoes, braised garlic parmesan cream	\$48.00
NF GF Ontario pan seared chicken with a sage Oka glaze Garlic spun potatoes, seasonal vegetables, thyme jus	\$50.00
NF LF Seared Atlantic salmon Braised fennel, baby vegetables, sliced creamers, organic carrot & yellow pea pulse	\$52.00
NF GF LF Grilled lamb chops Hot house vegetable ratatouille, roasted garlic lemon potato wedges, basil oil	\$56.00
NF GF LF Petit AAA beef medallions Local mushroom, leek & potato ragout, market vegetables, VQA cabernet jus	\$54.00

Dessert

- V NF Chocolate truffle cake
Citrus salsa
- V Praline mascarpone crunch bar
Balsamic strawberries
- V GF Lavender lemon mousse
Apricot gelée, pandan anglaise
- V NF Tahitian vanilla New York cheesecake
Lemongrass berry compote
Bourbon pecan tart
Coca-Cola caramel, berries

Set Buffets

Minimum 40ppl / \$5.00 surcharge per person if less than 40ppl

All lunch buffets served with rustic breads, freshly brewed Lavazza coffee & tea

Pacific Rim

\$49.00 / person

- Coconut curry soup
- V GF LF Pad Thai noodle salad
- V GF LF Pacific Rim slaw with a chili lime dressing
- V LF Vegetarian spring rolls, kimchi, wasabi & soy
- LF Seared snapper, green onions, ginger, greens, Asian chives, hot chili sesame broth
- LF Korean beef ribs with charred shishito peppers
- V GF LF Steamed kaffir lime leaf rice
- V Black bean vegetable stir fry
- V Egg custard tarts, sesame rice ball, mango pudding

Soul Food

\$47.00 / person

- NF File gumbo soup with jalapeño johnny cake
- V NF GF LF Baby greens, black eyed peas, red onion, charred peppers, onions, avocado lime dressing
- V NF GF Southern style potato salad, mustard, sweet pickles & eggs
- V NF GF Creamy coleslaw
- Southern buttermilk fried chicken, johnny cakes, spicy corn & okra ragout
- Spicy shrimp jambalaya, andouille sausage, sautéed greens
- V Spicy Creole bean cassoulet
- V Bananas Foster, red velvet slice, chocolate chicory cake

Mediterranean
\$48.00 / person

- V NF GF LF Fire roasted tomato & red pepper bisque, caramelized fennel, EVOO drizzle
 - NF Italian greens, herbs, chicories, olives, focaccia croutons, crisp pancetta, parmesan shards, roasted garlic, capers, lemon vinaigrette
- V NF Pasta salad - handmade pasta, charred vegetables, sundried olives, herb vinaigrette
 - NF Braised lamb, herb garlic stuffing, seared goat cheese polenta slices, natural reductions
 - NF Mini chicken parmesan, San Marzano chunky vine tomato sauce
- V NF GF Italian inspired mushroom risotto, roasted garlic, baby spinach, & aged parmesan
- V NF GF LF Ratatouille of vegetables
 - V Cannoli, tiramisu, limoncello panna cotta & biscotti

We The North
\$54.00 / person

- NF Nova Scotia seafood chowder, cheddar cheese biscuits
 - Artisan cheese board & local charcuterie, rustic breads, spreads, pickled vegetables
- V NF GF LF Cookstown greens, sprouts, herbs, shaved vegetables, natural reductions in olive oil
 - NF GF LF Roast local free run chicken, baby vegetables, sliced creamers, herb jus
 - NF GF Atlantic Bay of Fundy salmon & Grand Banks long line swordfish, PEI mussels & clams, corn, charred peppers, Riesling cream
 - NF GF LF Seared Alberta AAA beef medallions, marinated top sirloin, roasted shallots, green beans, cabernet jus
- V NF GF LF Greenbelt market vegetables
- V NF GF LF Roasted heirloom potatoes with herbs
 - V NF Nova Scotia ginger cake with rum sauce, Figgy Duff, individual s'mores

South American
\$50.00 / person

- Peruvian seafood soup
 - V NF GF Quinoa, bean & chick pea salad, mango & red pepper, mint coriander dressing
- V NF GF LF Spicy vine tomato, charred jalapeño, red onion salad, Aji olive oil vinaigrette
 - Mixed grill asado: grilled beef flank, marinated Amarillo chicken thighs, lamb sausages, peppers, onions, chimichurri drizzle
 - NF GF LF Seared mahi mahi, smoked pepper chili lime salsa
- V NF GF LF Vegetarian Brazilian black bean & sweet potato stew
- V NF GF LF Grilled vegetables
 - V NF Crème caramel, passion fruit tarts

Working Lunch

Working Lunch Option #1 \$40.00 / person

Soup
 Choice of 1 salad
 Choice of 3 sandwiches
 Desert
 Coffee & tea

Working Lunch Option #2 \$42.00 / person

Soup
 Choice of 2 salads
 Choice of 4 sandwiches
 Dessert
 Coffee & tea

Boxed Lunch \$27.00 / person

Choice of 1 salad
 Choice of 3 sandwiches
 Dessert

Soups

Seasonal soup
 Prepared using fresh ingredients. Ask your catering professional for our current selections.

Salads

Build your own MTCC chef salad*
 Roast chicken, smoked ham, aged chiselled Balderson cheese, charred peppers, chopped tomato salsa

GF Rustic potato salad
 Grain mustard, pancetta cracklings

V NF GF LF Bean salad
 Red pepper, mango, cilantro dressing

V LF Israeli couscous salad
 Zatar spices, tomato, cucumber, fresh mint and fig dressing

Sandwiches

NF Roast beef
 Shaved slow roasted beef, red pepper confit, havarti cheese, caramelized fennel & white bean spread

NF Smoked turkey TLT
 Artisan double smoked turkey breast, vine tomato, jalapeño jack cheese, crushed avocado and sprouts

NF Ham & cheese
 Shaved black forest ham, brie, leek and grainy maple Kozlik's mustard

Roasted chicken
 Kimchi salad, kewpie sesame mayonnaise, butter lettuce

V NF North of the Border Club
 Grilled hot house peppers, five bean cumin chipotle hummus, curry & red onion relish, coriander, sprouts

NF Deli sub
 Cured and smoked meats, sheep's milk cheese, marinated peppers

NF Tuscan pane pizza fingers*
 Prosciutto, sopresetta, vine tomato salsa, fresh parmesan & basil pesto

NF Niçoise inspired tuna salad
 Tuna chunks, chopped egg, olives, julienned romaine, lemon caper vinaigrette, potato bread

* Not available for boxed lunches

Desserts

- V Fruit shards & cookie

Boxed Lunch Enhancements & Upgrades

Sandwich & Salad Upgrades

- NF Smoked Atlantic salmon bagel
Chive cream cheese, shaved onions, lemon cress \$3.00 / each
- NF Shaved beef tenderloin
Slow roasted Black Angus, charred red pepper salsa, 5 year Balderson cheddar on pretzel bun \$4.00 / each
- NF Lobster / shrimp salad sandwich
Low fat tarragon mayo, crunchy celery, peppers & sprouts \$5.00 / each

Snack Enhancements

- V NF GF Artisan cheese wedges \$2.00 / each
- NF GF Chocolate dessert wedges & fresh berries \$3.75 / each



RECEPTIONS

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Chef Stations / Platters

Selection of artisan cheeses (20 portions)	\$285.00
Chef's favourite local hand crafted cheese station (20 portions)	\$420.00
Seasonal Market Vegetables (20 portions) Selection of dips and spreads Select two: edamame hummus, roasted garlic & white navy bean fennel, buttermilk chive, charred red pepper aioli	\$140.00
Rustic bread display (20 portions) With selection of spreads, compotes & dips	\$85.00
Antipasto platter (20 portions) Grilled & marinated vegetables, kalamata olives	\$210.00
Charcuterie platter (20 portions) Assorted salamis, cured meats, pickled vegetables & artisan breads	\$390.00
Gourmet Snack Bar Fresh kettle chips & dips, roasted sea salt & Muskoka fireweed honey bar nuts, pretzel rods, wasabi peas	\$9.00 / person

Chef Stations / Platters (continued)

Chef attended for a maximum 2 hour service

House smoked AAA beef brisket (20 portions) Mini pretzel bun, chipotle mayo, crisp onions, cracked pepper jus, bourbon BBQ sauce	\$225.00
Slow roasted hand carved lamb (20 portions) Please select one of the following: Mediterranean charred peppers, onions, garlic & sun-dried tomato stuffing or Moroccan spiced rub or Traditional bone-in rosemary & roasted garlic studded leg All options served with lemon roast potatoes, mini onion poppy seed buns	\$260.00
MTCC brined & smoked Ontario tom turkey (40 portions) Cranberry thyme scones, maple mustard, sage onion gravy	\$450.00

Hors d'oeuvres - Cold Selections

\$54.00 / dozen

Minimum order is 3 dozen per item

V NF Smoked Blue Haze cheese, rhubarb compote on ficelle
V NF GF Fine ratatouille & green bean salad, goat cheese polenta cake
NF Asian soft spring roll selection & futomaki
NF GF LF Mini shrimp & scallop salad, vine tomato salsa
NF Romaine wrapped prosciutto ficelle, creamy garlic drizzle
NF GF Mini opened face Atlantic smoked salmon potato rösti, Boursin cheese
NF Beef carpaccio, parmesan feather, truffle paste on crostini
NF GF Lobster salad, fennel citrus slaw
NF GF LF Poached tiger shrimp, vodka tomato gazpacho shooter, celery stick swizzle
Prosciutto wrapped figs, chocolate dipped walnuts, mascarpone cheese, and honey drizzle
Smoked King Cole duck, white navy bean hummus, apple radicchio slaw, toasted crostini

Hors d'oeuvres - Hot Selections

\$56.00 / dozen

Minimum order is 3 dozen per item

V NF Mushroom rosemary scone, brie, tomato confit
NF Braised short rib, leeks & smoked Gouda micro Yorkie, pepper scallion salsa
Mini empanadas Choice of beef stuffing or root vegetable soffrito stuffing
NF Stuffed veal meatballs, charred red pepper jam, three cheese gratinée on baked brioche
NF Mini lobster chorizo pané, wilted leek & jack cheese with herb aioli
NF Slow roasted pulled pork on savoury cheddar cheese waffle, sticky bourbon BBQ sauce
V NF Vegetarian spring rolls, Thai chili sauce
V Vegetable samosas, tamarind chutney

V Vegetarian

NF Nut Friendly

GF Gluten Friendly

LF Lactose Friendly

Hors d'oeuvres - Hot Selections (continued)

NF Fried chicken slider, coleslaw

Trio of dim sum with sauces

Mushroom cappuccino

V Beer & aged cheddar croquettes, smoky tomato ketchup



DINNER

BREAKFAST | BREAK | À-LA-CARTE | LUNCH | RECEPTIONS | DINNER | CANADA RECEPTIONS | BEVERAGE | WINE

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V Vegetarian
 NF Nut Friendly
 GF Gluten Friendly
 LF Lactose Friendly

Dinner

Select 1 First Course, 1 Second Course and 1 Dessert

All plated lunches are served with rustic breads, freshly brewed Lavazza coffee & tea

First Course

Seasonal soup

Prepared using fresh ingredients. Ask your catering professional for our current selections.

V NF GF

Soup & salad combination plate

Duo of organic carrot soup with fine sous vide vegetable salad

NF GF

Smoked Atlantic salmon

Fine beans & fennel salad, roasted red pepper soffrito, stone fruit vinaigrette

V NF GF

Heirloom tomato salad

Fior de latte, micro sprouts, duo of balsamics

V NF GF

Tossed baby greens

Sprouts, herbs, fresh berries, crumbled Woolwich goat cheese, sangria dressing

V NF GF

Greenbelt vegetable salad

Young vegetables, garlic hummus, smoked tomato vinaigrette

Enhancements:

NF GF LF

Modernist seafood cartoccio

PEI mussels, clams, shrimp, lobster medallions & scallops,
red pepper fennel cipiono stew

\$8.00 / person

Mini charcuterie plate

Local and house cured smoked meats, pickled vegetables, rustic focaccia

\$6.00 / person

Second Course

NF GF	Ontario chicken breast Charred vegetable sofrito, grilled scallion, brie and leek risotto, light herb reduction	\$69.00
NF GF	Fire roasted AAA rib fillet Seven mushroom sauté, soufflé potato gratin, market vegetables, veal jus	\$86.00
NF GF	CAB tenderloin medallions / giant shrimp Garlic spun potato, red pepper confit, market vegetables, cracked pepper thyme demi-glace	\$89.00
NF GF	Ontario trio: lamb, beef & stuffed chicken Crushed field potatoes, greenbelt vegetables, Niagara VQA jus	\$92.00
NF GF	Ontario pork chop Heirloom vegetables & fingerling potatoes, peach rosemary salsa	\$71.00
NF GF	Bay of Fundy salmon Vegetable bean cassoulet, crushed tomato basil sauce	\$84.00

Dessert

- V Salame di cioccolato
Oven roasted fruits
- V NF GF Mango passion fruit pavlova
Exotic fruit salsa
- V NF GF Greek yogurt panna cotta
Honey roasted figs
- V Pistachio apricot frangipan
Cardamom anglaise, citrus confiture
- V NF Fresh banana cream cheesecake
Coconut smear, cinnamon pineapple



CANADA RECEPTIONS

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Build your own culinary experience based on destination of your choice.

*Available as Chef attended station. Additional charges will apply.

YVR – Vancouver

IFish tacos and Asian coconut curry chicken soup (20 portions) Soft fish tacos with pepper slaw & coriander dressing	\$240.00
Gyozas, dumplings & izakaya selection with Pad Thai salad (20 portions) Asian tapas style hors d'oeuvres bar	\$350.00
Dessert Enhancement: B.C.: Assorted Nanaimo bars, Red Rose tea pot de crème, five spice almond biscotti, coffee crisp cheesecake	\$10.00

YYJ – Victoria

NF GF Smoked Pacific salmon* (20 portions) Apple Treviso slaw	\$260.00
NF LF Steamed B.C. mussels (20 portions) Smoked tomato broth, mini garlic baguettes	\$160.00
NF GF LF Roasted halibut fillet* (20 portions) Asian pesto topping, seared rice cake	\$325.00
Dessert Enhancement: B.C.: Assorted Nanaimo bars, Red Rose tea pot de crème, five spice almond biscotti, coffee crisp cheesecake	\$10.00

YYC – Calgary

V NF GF	Individual rustic potato salad (30 portions) Grain mustard, pancetta cracklings	\$120.00
V NF	House made smoky tomato baked beans (30 portions) Cheddar drop biscuits	\$120.00
NF	House smoked AAA beef brisket (20 portions) Mini pretzel buns, chipotle mayo, crispy onions, cracked pepper jus, bourbon BBQ sauce or	\$295.00
NF LF	Dry aged artisan beef (30 portions) Aged in house utilizing our state of the art curing cabinets	\$695.00
	Dessert Enhancement: Flatlander: House made campfire marshmallows, Rocky Mountain brownies, flapper pie, Blondies with beer ganache	\$10.00

YQR – Regina

V LF	Wheat berry salad (30 portions) Rustic grain salad, fresh berries, fresh cilantro, mint dressing	\$120.00
	Cheddar cheese and chive perogies with kielbasa (20 portions)	\$180.00
NF GF LF	Pile of bones ribs (25 portions) Smoked beef ribs, whiskey BBQ sauce	\$350.00
	Mile high Regina pizza (30 portions) Slow smoked meats, peppers, onions, mushrooms, sweet vine tomato sauce, fresh mozzarella	\$180.00
	Dessert Enhancement: Flatlander: House made campfire marshmallows, Rocky Mountain brownies, flapper pie, Blondies with beer ganache	\$10.00

YQA – Muskoka

NF	Build your own Muskoka chef salad (20 portions)	\$155.00
NF	House brined & smoked Ontario tom turkey (40 portions) Cranberry thyme scones, sage onion gravy	\$280.00
	Cottage Burger Bar (30 portions) Three bite CAB chuck burgers, soft brioche bun with rustic toppings	\$260.00
	Dessert Enhancement: Ontario: Peach Melba tarts, apple crumbles, rhubarb parfait, ice wine poached pears	\$10.00

YYZ – Toronto

Local Niagara charcuterie and Artisan cheeses (30 portions) Cured and smoked artisan meats and specialty cheeses, compotes, spreads and breads	\$480.00
Little Italy (20 portions) Choose to build either your own pasta or risotto station. Gourmet garnishes include pancetta, shrimp, forest mushroom sauté, charred peppers, parmesan shavings, chunky vine tomato sauce and braised garlic cream	\$280.00
Modern street food Mini selection of ever changing ethnic & contemporary taste bites	\$84.00 / dz
Dessert Enhancement: Ontario: Peach Melba tarts, apple crumbles, rhubarb parfait, ice wine poached pears	\$10.00

YQB – Quebec City

V NF GF LF Haricot verts bean salad (30 portions)	\$120.00
NF GF Build your own poutine Fresh cheese curds, rustic fries, herbs, rich veal gravy	\$9.00 / person
NF Individual tourtière Green tomato relish	\$88.00 / dz
Dessert Enhancement: Quebec: Maple bacon chocolate bark, black currant & white chocolate verrine, chocolate éclairs, tart au sucre	\$10.00

YUL – Montreal

Montreal inspired bagel melts bar and individual pea soups (20 portions) - Deli melt – assorted cured meats, smoked Gouda - Chunky vine tomato salsa, crumbled goat cheese - Red pepper relish, brie cheese	\$210.00
NF Montreal smoked meat station (20 portions) Shaved beef, mustard, dill pickles & mini pretzel buns	\$240.00
Dessert Enhancement: Quebec: Maple bacon chocolate bark, black currant & white chocolate verrine, chocolate éclairs, tart au sucre	\$10.00

YHZ – Halifax

NF Atlantic seafood chowder pot (50 portions) Warm butter rolls	\$240.00
NF LF Oyster shucking station Traditional garnishes	\$86.00 / dz
NF GF Seared Bay of Fundy salmon & Grand Bank swordfish (20 portions) Seasonal market vegetables, red pepper salsa, herb cream	\$350.00
NF Digby fried scallops & clams (20 portions) Lemon aioli	\$210.00
Dessert Enhancement: Maritimes: Dutch apple tarts, blueberry bread puddings, cranberry squares, oatmeal date bars	\$10.00

V Vegetarian

NF Nut Friendly

GF Gluten Friendly

LF Lactose Friendly

YYG – Charlottetown PEI

NF	East coast clam bake (20 portions) PEI mussels, clams, cob corn, spicy sausage & potatoes	\$260.00
NF	Individual maritime salmon pot pies New potatoes, leeks, white wine mushroom cream	\$84.00 / dz
	Dessert Enhancement: Maritimes: Dutch apple tarts, blueberry bread puddings, cranberry squares, oatmeal date bars	\$10.00



BEVERAGE

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Prices subject to change without notice.

Host Bar

Featured brands (1 oz)	\$8.50
Canadian beer / ale	\$7.50
Imported & premium beer	\$8.50
Liqueurs (1 oz)	\$10.25
Specialty Cocktail	starting from \$9.50
Wine by the glass	\$8.75
Sparkling water (300 ml)	\$4.75
Soft drinks	\$4.75

Host bar prices are subject to 13% HST & 18% administrative charges pursuant to your contractual agreement.

Cash Bar

Featured brands (1 oz)	\$11.25
Canadian beer / ale	\$10.00
Imported & premium beer	\$11.25
Liqueurs (1 oz)	\$13.75
Martini	\$12.75
Wine by the glass	\$11.75
Sparkling water (300 ml)	\$6.25
Soft drinks	\$6.25

Cocktails available on request.

Cash bar prices include 13% HST & 18% administrative charges pursuant to your contractual agreement.

Prices include soft drinks used as mixes.

Bartender Charge

With a minimum consumption of less than \$500.00 net per bar, the charge per bartender and per cashier will be \$55.00 per hour (minimum four hours).



WINE

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Champagne & Sparkling

NV 13th Street Winery, Cuvée Rosé Brut, Niagara, Canada	\$60.00
NV Zardetto Winery, Prosecco Brut, Veneto, Italy	\$65.00
NV Perrier-Jouët Winery, Grand Brut Champagne, Épernay, France	\$135.00

White Wines

Pinot Grigio / Pinot Gris

2014 Calamus Pinot Grigio, Niagara, Canada	\$40.00
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Chardonnay

Colio Estate Wines, Bricklayer's Predicament, Chardonnay, Lake Erie North Shore, Canada	\$35.00
E. & J. Gallo Winery, Enigma Chardonnay, California, USA	\$37.00

Riesling & Aromatic Blends

Fielding Estate Winery, Fireside White, Niagara, Canada	\$35.00
Southbrook Vineyards, Connect Organic White, Niagara, Canada	\$36.00
Cave Spring Riesling, Niagara, Canada	\$36.00

White Wines (continued)

Sauvignon Blanc & Sauvignon Blanc Blends

Sandbanks Winery, Sauvignon Blanc, Prince Edward County, Canada	\$39.00
Foreign Affair Winery, Sauvignon Blanc-Riesling, Niagara, Canada	\$46.00
Stoneleigh Vineyards, Marlborough Sauvignon Blanc, Auckland, New Zealand	\$49.00

Red Wines

Merlot

Wayne Gretzky Estates, No.99 Merlot, Niagara, Canada	\$39.00
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Cabernet Sauvignon

John Howard Cellars of Distinction, Homegrown Red Cabernet Sauvignon, Niagara, Canada	\$39.00
E. & J. Gallo Winery, Enigma Cabernet Sauvignon, California, USA	\$38.00

Cabernet Sauvignon - Merlot Blends

Pillitteri Estates Winery, Cabernet Sauvignon-Merlot, Niagara, Canada	\$37.00
PondView Estate Winery, Lot 74 Harmony Red Cabernet-Merlot, Niagara, Canada	\$38.00
Malivoire Wine Co., Guilty Men Red, Niagara, Canada	\$37.00

Pinot Noir & Pinot Noir Blends

13th Street Winery, Burger Blend, Niagara, Canada	\$37.00
Rosehall Run Vineyards, Defiant Pinot Noir, Prince Edward County, Canada	\$43.00
Flat Rock Cellars, Pinot Noir, Niagara, Canada	\$46.00

Red Wines (continued)

Shiraz

JJ McWilliam Shiraz Cabernet, Australia	\$39.00
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Tempranillo

Campo Viejo, Tempranillo, Rioja, Spain	\$40.00
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