



# MEETINGS AND EVENTS CATERING MENU

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CHELSEA  
*Hotel*  
TORONTO



## OUR PHILOSOPHY

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

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

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

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

# BREAKFAST

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

## Buffet

### ESSENTIAL CONTINENTAL 25.50

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

### HEALTHY START 25.50

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

### ESSENTIAL CANADIAN BREAKFAST 34.50

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

### ENHANCED CANADIAN BREAKFAST 36.50

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

### QUICK GRAB 29

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

## Plated

### THE ESSENTIAL PLATED BREAKFAST 34

- Scrambled eggs with fresh chives
- Hash brown potatoes
- Smoked bacon
- Grilled roma tomato
- Rosemar y sautéed mushrooms
- Buttered english muffin
- Fresh diced melon, pineapple and grapes

### THE EXECUTIVE PLATED BREAKFAST 36.50

- Classic eggs benedict
- Red skin skillet potatoes
- Breakfast croissants and mini muffins
- Fresh berries

### THE COTTAGE BREAKFAST 30

- Hard-boiled egg
- Hash brown potatoes
- Sausage links
- Pancakes with syrup

## BREAKFAST ENHANCEMENTS

Personalize your breakfast by adding any of the following menu items

Hard boiled eggs	2.75
Sliced fruit	8.25
Greek-style yogurts	4.25
Garnished yogurt parfait bar	7.25
Country pancakes and syrup	6.50
French toast with apple compote	6.50
Eggs benedict (1 piece)	9
White/brown bread for toasting	3.50
Muffins (carrot, blueberry, chocolate banana)	4.75
Assorted danish pastries (raspberry, blueberry, cinnamon)	4.75
Assorted croissants (chocolate, butter)	4.75
Whole fruit: apples, banana, oranges	4.25
Oatmeal with brown sugar and raisins	6.50
Hot breakfast english muffin sandwich	6.50
Mini bacon and egg lattice pastry	4.25
Savoury euro lattice pastries (leek/parmesan, tomato/olive, spinach/feta)	6.50
Sliced canadian cheddar and emmental cheese	7
Collection of european-style meats	11

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



# LUNCH

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

## DAILY LUNCHEON BUFFET 44.25

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

## MAKE IT MY WAY LUNCHEON BUFFET 49

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

## Plated Express Luncheon Sets

Each Plated Express Luncheon requires a minimum guarantee of 10 guests. A \$10 per person surcharge will apply to all Express Luncheon Sets under 10 guests.

## NEW DELHI DELIGHT 42

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

## PENNE FOR YOUR THOUGHTS 42

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

## ASIAN ENTANGLEMENT 42

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

## Cold Luncheon Buffets

### ST LAWRENCE DELI 43

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

### PLOWMAN'S PICNIC LUNCH 43

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

### GRAB AND GO 43

Choice of pre-boxed or choose your own

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

## BEVERAGE ENHANCEMENTS

Personalize your luncheon by adding any of the following menu items

Pitcher of fruit juice	34
Pitcher of iced tea or lemonade	34
Assorted soft drinks	5.35
Individual tropicana juices	5.35
Fresh squeezed Juices	5.35
Eska water (still and sparkling)	5.35
Gatorade	5.65
Coconut water	5.65
Rockstar energy drink	5.65
Starbuck's frappuccino	5.65
Lavazza coffee, specialty tea	5.35

Each lunch buffet requires a minimum guarantee of 15 guests, except where noted.

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

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

## Dinner Buffets

### ENHANCED DINNER BUFFET 65

(minimum 25 guests)

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

### ESSENTIAL DINNER BUFFET 54

(minimum 15 guests)

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

### EXECUTIVE DINNER BUFFET 80

(minimum 60 guests)

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

### ENHANCEMENTS

Personalize your dinner by adding any of the following menu items

#### CLASSIC ENTRÉE FEATURES \$6.00 EA

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

#### CHEF-CARVED ENTRÉE FEATURES \$9.00 EA

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



Each buffet includes, white and grain dinner rolls, sweet butter, Lavazza coffee, specialty tea and mini cookies. Each dinner buffets is designed for a maximum duration of two hours of service to ensure quality and safety of our products. A \$10 per person surcharge will apply to all dinner buffets under the stated minimums. See policies for additional terms and conditions.

# DINNER

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

## Essential Dinner Menu Sets

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

**3 - COURSE** **\$54**  
**4 - COURSE** **\$59**

### APPETIZER OPTIONS *(choice of 1 or 2)*

- Barley and mushroom soup
  - Ontario carrot soup with honey accents
  - Red pepper and sweet potato bisque
  - Roasted tomato and fennel soup
  - Chicken and corn chowder
- 
- Salad of heritage leaves, grape tomato, bermuda onion
  - Romaine heart salad, focaccia croutons, parmesan, prosciutto crisps
  - Tender arugula leaves, toasted pecans, raspberries

### ENTREE OPTIONS *(choice of 1 or 2)*

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

### DESSERT OPTIONS *(choice of 1)*

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



Dinner menu sets include a selection of local vegetables, white and grain rolls, Lavazza coffee and specialty tea. Each dinner menu set requires a minimum guarantee of 10 guests. A \$10 per person surcharge will apply to all dinner menu sets under 10 guests. See policies for additional terms and conditions.

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

## Morning Breaks

### THE MUFFIN MAN 10

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

### FRUITY FUN 11.50

Sliced fruit, melons, berries

### LOAF ME TENDER 10

Iced lemon, carrot crumble and banana

### EURO LATTICE 12

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

### PERFECT PARFAIT 14

Build your own yogurt parfait with berries and garnishes

### CEREAL BARS 11

Nutrigrain cereal bars and granola bars

## Afternoon Breaks

### COOKIE MONSTER 14.50

Chef's selection of bakery cookies, minimum of two varieties

### CRAZY CRULLERS 14.50

Fresh cruller donuts wildly topped with candy goodies, sprinkles, whipped cream, cherries

### MORE THAN MELONS 14.50

Sliced fruits, melons and berries

### MOM'S KITCHEN 14.50

Home-made butter tarts, raisin tarts and pecan tarts

### DIP TRIP 15

Garlic hummus, red pepper hummus and parsley hummus with crisp naan bites

### SWEET TREAT 15

Selection of mini cupcakes: chocolate, vanilla and red velvet

### BLACK AND WHITE 15

Selection of mini chocolate brownies with chocolate and vanilla cream

### CLUB MED 15

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

### MEZES MAGIC 18

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

### NUTRITIONAL KICK 18

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

### CHOCOLATE EXPLOSION 18

- Chocolate milkshake
- Brownie assortment
- Artisan chocolate chip cookies
- Chocolate macaroon squares

### DOWNTOWN DELI 18

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

### ESSENTIAL ELEGANCE 18

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

### WIMBLEDON DELIGHT 18

- Iced tea
- Cream scones
- Macerated strawberries
- Devonshire cream
- Mini cookies



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

## ENHANCED COCKTAIL RECEPTION 49

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

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

## ESSENTIAL COCKTAIL RECEPTION 37

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

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

## PASSED HORS D'OEUVRES COCKTAIL RECEPTION 26

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

## HOT HORS D'OEUVRES SELECTION 48

Order by the dozen, minimum 3 dozen per item

- Antipasto croissants
- Mushroom and leek puff
- Vegetable spring roll
- Chicken empanada
- Brie and leek quiche
- Mini pig in a blanket
- Crisp peking duck bundle
- Duck confit croquette
- Jamaican chicken firecracker
- Brie and pumpkin arancini
- Duckling turnover with mango and peppercorn
- Mini beef wellington
- Wild mushroom and goat cheese tartlet
- Antipasto fritter
- Pesto tomato and eggplant with brie on pain au lait
- Lobster Américaine in crêpe roll

## COLD CANAPÉS SELECTION 48

Order by the dozen

- Smoked turkey with fruit chutney on corn blinis
- Air dried beef with gorgonzola in phyllo tulip
- Antipasto with bocconcini on crostini
- Prosciutto and fig on polenta cake
- Fresh Thai spring roll
- Peking duck on green onion pancake
- German salami rosette with cream cheese
- Herb chèvre baguette
- Crab meat in crepe purse
- Shrimp with salsa on cucumber
- Swiss beef with pickled fennel and foie gras
- Salmon Gravlax on blini
- Quebec smoked duck with fig and manchego cheese
- Peking duck with crispy skin on grilled bao

## SLIDER SELECTIONS 55

Order by 5 dozen of any one item

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

## ENHANCEMENTS

Personalize your reception by adding any of the following menu items

Sliced fruit	10
Canadian artisan cheese with whole grain crackers	13
Crudités and hummus trio	8
Combination of two of fruit/cheese/crudités (minimum 25 people)	15
Combination of three of fruit/cheese/crudités (minimum 25 people)	17
Bowled snacks: salted peanuts, pretzels, potato chips (per bowl)	12
Bite-sized snack cookies: 6 flavours including gluten free (25 minimum)	5
Bakery-style cookies (per dozen)	38
Assorted home-style mini tart collection: butter; pecan and raisin	5
Assorted mini cupcakes and brownies	5

Each menu requires a minimum guarantee of 25 guests. A \$10 per person surcharge will apply to all reception buffets under 10 guests. All reception stations are designed for a maximum duration of two hours of service to ensure quality and safety of our products. See policies for additional terms and conditions.





## Bar

Prices do not include applicable taxes and gratuities.

Premium brand liquor	8.25/oz
Deluxe brand liquor	9.25/oz
House wine	9.25/glass
Martini	12.00/2oz
Apéritif	6.00/2oz
Domestic beer	8.00/bottle
Premium & imported beer	9.00/bottle
Liqueurs	9.00/oz
Cognac	11.00/oz
Soft drinks	5.35/glass

### Bar Information

- All prices include ice and bar mix.
- Both cash & host bars are subject to the following consumption clause: if consumption is less than \$500.00 excluding taxes & service charge, a fee of \$30.00/hour (min. 4 hours) will apply for the cashier's and/or bartender's.

## Punch Selection (serves 40 people)

Non-alcoholic fruit punch	88
Champagne or wine punch	97
Rum punch	112

## White Wine

Bricklayer's Foundation Chardonnay, Ontario	40
Woodbridge Chardonnay, California	43
Bolla Pinot Girgio, Italy	45
Cesari Chardonnay, Veneto, Italy	43
Matua Sauvignon Blanc, New Zealand	51
Rodney Strong Chardonnay, California	66

## Red Wine

Bricklayer's Foundation Cab Merlot, Ontario	40
Woodbridge Red Blend, California	43
Bolla Valpolicella, Italy	45
Earthworks Shiraz, Australia	51
Cesari Merlot, Veneto, Italy	40
Villa Maria Pinot Noir, New Zealand	50
Rodney Strong Merlot, California	66

## Rose

Gérard Bertrand Côte des Roses, France	44
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## Sparkling & Champagne

Martini & Rossi Asti Spumante, Italy	40
La Marca, Prosecco, Italy	49
Cuvee Catharine. Catharines Rose, Ontario	66
Moët & Chandon, Brut Imperial Champagne, France	122

## Ice Wine

Inniskillin, Vidal Ice-wine, VQA, Canada	56
Tawse Riesling Ice Wine, VQA, Ontario	91

## Different & Fun...

### SIGNATURE COCKTAILS 13

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

### CAESAR STATION 13

The Caesar - a Canadian classic. Surprise your guests with the Chelsea's signature cocktail, made from scratch with fresh ingredients and our famous handcrafted Caesar mix.

### ARTISAN BEER STATION 7

Craft brewers have been emerging all over North America, especially in Canada. Amaze your guests with your selection of five different Toronto craft beers.



See policies for additional terms and conditions.

## TAX AND GRATUITIES

All prices, services and gratuities are subject to 13 Harmonized Sales Tax (HST). Prices, taxes and gratuities are subject to change. All prices are in Canadian dollars.

## “OUR KITCHEN IS YOUR KITCHEN”

Should you not find a menu or item that suits your taste or budget the hotel culinary team will work with you to design a menu exclusively for your event.

## ALLERGIES AND SPECIAL DIETARY NEEDS

Menu items may contain nuts and/or nut by-products. Substitutions can be made for diets that are vegetarian, vegan, gluten free, dairy free and nut free. Advance notice is required, please advise your Chelsea Event Expert.

## SAFE FOOD HANDLING PRACTICES

Provincial regulations require that the Hotel must supply any food and/or beverage brought into a function room. All food and/or beverages must be consumed on the premises and removal of any food and/or beverages from the function room is not permitted due to safe food handling practices.

## SAFE BEVERAGE SERVICE

The Chelsea Hotel, Toronto is committed to providing responsible alcoholic beverage service to our guests.

The hotel is responsible for compliance with all bylaws and local regulations of the Liquor Control Board of Ontario Act. As such, alcohol service may be denied to those guests who appear to be intoxicated or under the legal drinking age. The hotel reserves the right to ask for identification from anyone requesting or consuming alcohol at an event. The only acceptable

forms of identification to confirm legal age are: Driver License with picture, Passport or BYID card. The hotel reserves the right to close the bar or cease alcohol service at anytime during a contracted event due to unforeseen circumstances.

## LINEN, DÉCOR, ENTERTAINMENT

Please let us know if you need assistance in arranging specialty linen, decorations, flowers or entertainment.

## AUDIO VISUAL EQUIPMENT & SERVICES

A complete line of audiovisual equipment is available on-site Freeman Audio Visual Canada. Freeman Audio Visual Canada would be happy to provide a quotation for your audiovisual requirements.

## COAT CHECK SERVICE

Seasonal coat Check service can be provided during any event. Arrangements can be made through your Chelsea Event Expert.

## GUARANTEES

To make your event a success, please notify your Chelsea Event Expert with the guaranteed number of guests 72 hours or three (3) business days in advance. The guaranteed number of guests is not subject to reduction within the 72 hours prior to the event. If no guarantee is received at the appropriate time, the hotel will assume the expected count as outlined on the banquet event order to be the guarantee and will bill accordingly.

Please note the information on this page is of a general nature. Every event is different and as such the terms and condition for each event may be changed with agreement of the Chelsea Hotel, Toronto and the client.