

# NOVOTEL

HOTELS & SUITES  
TORONTO CENTRE



## CATERING MENU'S



## salad

*(choice of any four)*

mixed greens with a selection of dressings  
traditional caesar with creamy dressing, bacon & croutons  
mini red skin potato with lemon-garlic aioli  
summer tomato with red onion, virgin olive oil & torn basil  
pasta salad with sundried tomato & fresh vegetables  
tuscan mixed legumes with citrus  
greek salad with feta & olives  
house made cole slaw with julienne dill pickle & capers  
asian marinated grilled vegetable arrangement  
tomato & bocconcini  
cobb salad  
marinated roasted peppers with artichokes, olive & frisée lettuce

## entrée

*(choice of any three)*

caribbean "jerk" chicken  
mediterranean chicken with a tomato-chick pea fresca  
moroccan olive chicken  
maple chipotle baby back ribs  
roasted striploin of beef au jus with rapini & broccoli sauté  
roasted pork loin in a port wine glaze with sautéed baby spinach  
tilapia with a lemon-madagascar green peppercorn sauce & sautéed radicchio  
pan seared atlantic salmon with a chilli mango glaze & wok seared peppers  
artichoke & leek stuffed atlantic sole in a cherry tomato- dill sauce  
rigatoni with woodland mushroom - scallion cream & grated asiago  
vegetable stir-fry with tofu

## european style deli meat platter

served with seasonal vegetables and potatoes or rice  
freshly baked bread rolls and butter

## dessert

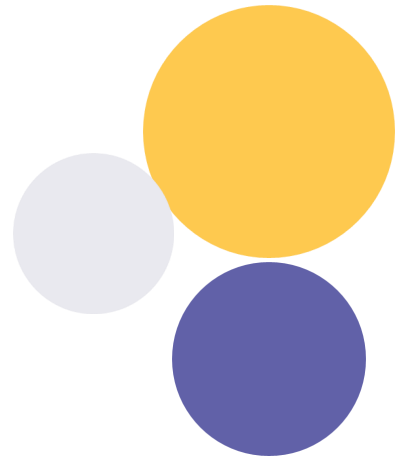
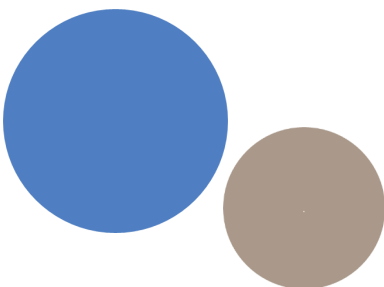
assorted cakes, fruit and cheese

freshly brewed coffee, de-caffeinated coffee and a selection of tea



# dinner buffet

79 per person  
minimum of 25 people





# plated dinner

## appetizer

country vegetable soup  
beef and barley, tomato soup,  
maple butternut squash soup  
fresh european garden salad, caesar salad,  
frisée salad with goat cheese and red peppers  
spinach with champagne vinaigrette and dried figs, mandarin orange  
tomato and bocconcini salad

## entrée

seared salmon topped with tomato basil chutney  
stuffed chicken supreme with chèvre and roasted red peppers  
roasted pork tenderloin with red wine au jus  
new york striploin  
roasted lamb shank with vegetables and mashed potatoes  
grilled vegetables with portobello mushrooms on lemon garlic spinach sauté  
vegetable terrine  
gnocchi with sundried tomato, basil, pesto cream sauce  
beef tenderloin with brandy sauce (\$5 additional per person)  
served with seasonal vegetables and potatoes or rice, freshly baked bread rolls and butter  
freshly brewed coffee, assorted tea,

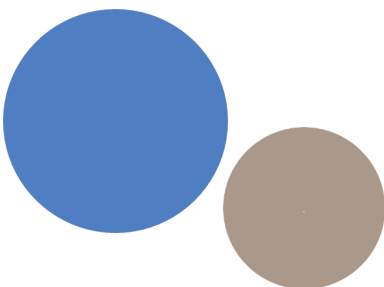
## dessert

dark chocolate truffle  
new york cheesecake with fruit coulis  
black and white chocolate mousse cake  
apple crumble, crème anglais and berries



3 course 72

4 course 79 (includes two appetizers)



*enhance your options by providing a choice of 2 entrées to your guests - \$7 per person additional*



### **cold hors d'oeuvres**

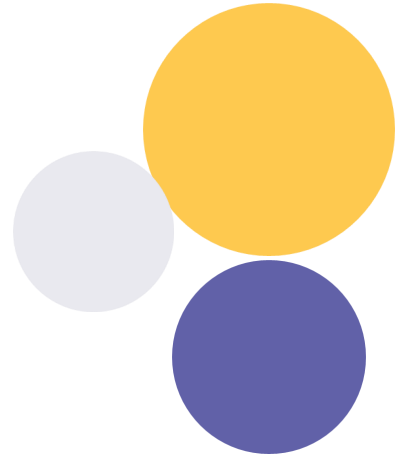
- poached shrimp with waupoos cider cocktail sauce
- italian BLT—prosciutto, provolone & vine ripened tomato on basil focaccia
- house-made ricotta crostini with cherry tomatoes drizzled in basil olive oil
- basil wrapped cherry tomato and bocconcini skewers
- smoked salmon tartar with mascarpone
- crudité shooters with green goddess dip
- sweet pea sip with tarragon crème fraîche, & pancetta
- wild and tame mushrooms with goat cheese on garlic crostini
- california & vegetarian rolls

**39** per dozen  
*minimum 3 dozen*

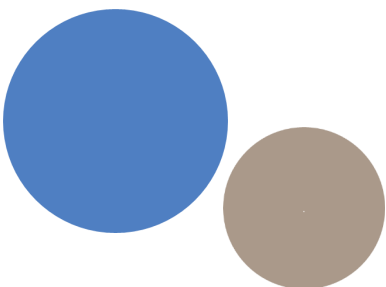
### **hot hors d'oeuvres**

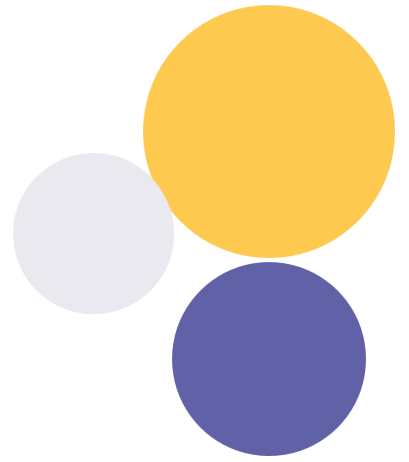
- chicken meatballs & mango salsa
- grilled prosciutto wrapped asparagus
- grilled brie cheese with apple compote
- wild & tame mushroom risotto balls
- twice baked truffle potatoes with double smoked bacon, chives, & goat cheese
- vegetarian samosas
- vegetable spring rolls
- baked spanakopita
- slow roasted pulled pork sliders
- chicken tikka with mint chutney

**39** per dozen  
*minimum 3 dozen*



**hors d'oeuvres**

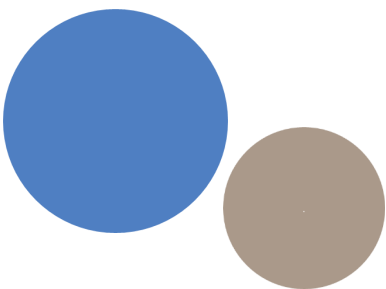


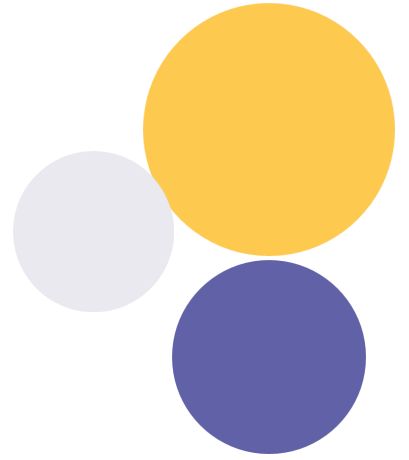


# hors d'oeuvres

## platters

assorted domestic cheese platter	10
fresh vegetable crudités and dip	6
fresh sliced fruit tray	8
pita with hummus dip	5
smoked salmon platter with pumpernickel bread	10
selection of sushi	250 - 100 pieces, serves 20 includes tuna, salmon, shrimp, unagi sushi, california, vegetarian rolls & kappa maki





# bars & beverages

## host bar

regular liquor	7
premium liquor	8
domestic beer	6
imported beer	7
House wine	8 per glass
liqueur	8
soft drinks, juice, water	4

host bar prices do not include applicable taxes & gratuities

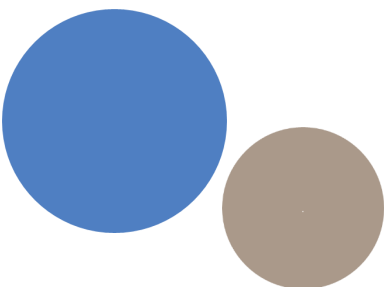
## cash bar

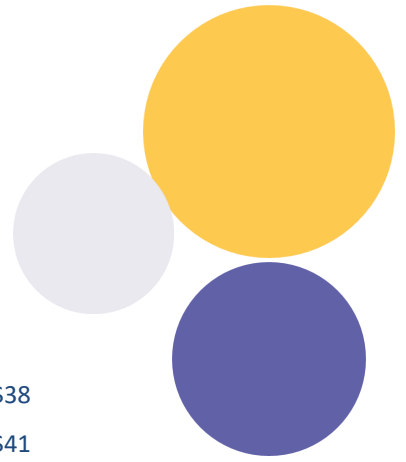
regular liquor	9.25
premium liquor	11
domestic beer	8
imported beer	9.25
house wine	11 per glass
liqueur	11
soft drinks, juice, water	4.75

cash bar prices include applicable taxes & gratuities



*In the event consumption is less than \$350 net, per bar set up a \$75.00 labour charge will be applicable.*





# wine selection

## white wine

Trapiche Astica, Sauvignon Blanc, Argentina	\$38
Pinot Grigio 2018 Concillio (Italy)	\$41
Chenin Blanc 2017 Beamont (SA)	\$51
Sauvignon Blanc 2017 La Mulas (Chilie)	\$43
Sauvignon Blanc 2015 Emmolo (Napa)	\$60
Riesling 2017 Thirty Bench (CA)	\$38
Chardonnay 2017 Kingston Estate (USA)	\$49
Chablis 2017 Joseph Drouhin-Vaudon (FR)	\$57

## red wine

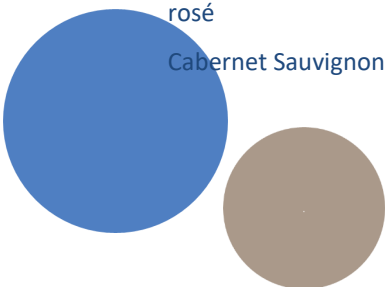
Trapiche Astica, Merlot Malbec, Argentina	\$38
Pinot Noir 2014 Alta Maria (USA)	\$50
Temprenillo 2015 Bodegas Bilbainas (Spain)	\$50
Sangiovese 2016 Frico Rosso (Italy)	\$47
Granache Syrah 2017 Marius (FR)	\$39
Syrah 2016 Sandhill (CA)	\$50
Red Blend 2016 Wagner Conundrum (Napa)	\$66
Malbec 2017 Septima (Argentina)	\$47
Merlot 2016 Emmolo (Napa)	\$150
Cabernet Sauvignon 2017 Fog Mountain (US)	\$50
Amarone 2015 Luigi Righetti (Italy)	\$90
Old Vine Zinfandel 2014 Seghesio (Sonoma)	\$134

## champagne & sparkling

Presecco La Giosa Trevisa Brut (Italy)	\$47
Sprarkling Cuvee Catherine VQA (CA)	\$74
Champagne Taittinger Brut Reserve (FR)	\$134

rosé

Cabernet Sauvignon 2017 Raimat (Spain)	\$40
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# general information

## **audio visual**

For your convenience any audio visual required may be rented from the hotel in-house company, PSAV. Please ask your Catering Coordinator for additional information.

## **food & beverage**

In order to ensure that all details of your event can be executed flawlessly we require that all menu selections and specific details be finalized two (2) weeks in advance.

Final attendance for each event must be specified at least seventy-two (72) business hours in advance. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received at the scheduled due date, the hotel will assume and invoice the expected attendance according to the original contract or banquet event order.

Our menu prices and items are subject to change and ingredients may vary based on seasonality or availability.

All food & beverage must be purchased through the hotel and served by hotel staff.

All pricing is guaranteed ninety (90) days prior to your event date. All menu pricing is provided on a “per person” basis unless otherwise stated.

## **service charge, gratuities, taxes**

## **beverage information**

The hotel is responsible for compliance with all bylaws and local regulations of the Liquor Control Board of Ontario Act. The hotel reserves the right to inspect and regulate all private parties, meetings and receptions.

## **music**

For events with either live music or recorded music, royalty fees are to be paid. SOCAN is an organization which upholds the rights of music creators and their publishers. RE-SOUND represents the rights of artists and record companies. Monies collected are submitted directly to these organizations who in turn distribute the royalties to the entitled creators and publishers. Please inquire with your Catering Coordinator for details on applicable fees.

## **signage**

The hotel does not permit affixing anything to the walls, doors or ceilings that would potentially leave damage. Promotional materials or signage must be of a professional nature and are subject to approval. Signage may only be displayed directly outside your designated function room. The hotel reserves the right to remove signage that is not prepared in a professional manner or is inappropriate.

## **delivery & storage**

Due to limited storage space, packages for meetings may be delivered to the hotel a maximum of two days prior to an event. Large delivery requirements must be arranged in advance, storage must be reserved and is subject to applicable fees. All material must be clearly labeled with company name, function name, date of event and on-site contact. Package handling fees may be applicable. The hotel will not be responsible for damage or loss of any items left on the premises prior to, during or following an event.

## **linen, décor, entertainment**

Standard linens and napkins are available for social events through the hotel at no additional cost. Specialty linens, décor and entertainment are available through outside sources which your catering coordinator is happy to assist with recommendations

