

HYATT REGENCY TORONTO

*Catering and Events
Menu*



HYATT
REGENCY



Hyatt Regency Toronto Catering & Events Menu

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BREAKFAST MENU

**All Breakfast Buffets Include Freshly Brewed Coffee and a Selection of Tazo Teas
*Decaffeinated Coffee Available Upon Request***

Buffets Require a Minimum of 15 Guests

Menu Prices are Per Person (Unless Otherwise Noted) and Exclusive of 13% HST, 13% Gratuity and 5% Administration Fee

Gratuity and Administration Fee are also Subject to 13% HST

All Buffet Pricing is Based on 60 Minutes of Continuous Service

Buffet Breakfast

Continental Breakfast Buffet

Orange and Apple Juices (v6 / 6F)

Fresh Sliced Seasonal Fruit (v6 / 6F)

Freshly Baked Croissants, Fruit Danish and Muffins with Creamery Butter and Fruit Preserves (v)

Selection of Individual Greek Yogurts (v / 6F)

Assorted Cereal with 2% Milk (v)

Bagels with Cream Cheese and Preserves (v)

\$36.00 Per Person





Buffet Breakfast

Canadian Classic Buffet

Orange and Apple Juices (v / GF)

Fresh Sliced Seasonal Fruit (v / GF)

Freshly Baked Croissants, Fruit Danish and Muffins with Creamery Butter and Fruit Preserves (v)

Selection of Individual Greek Yogurts (v / GF)

Free Range Scrambled Eggs (v / GF)

Crisp Applewood Smoked Bacon and Chicken Breakfast Sausages

Home Fried Potatoes with Caramelized Onions and Sweet Peppers (v / GF)

\$44.00 Per Person

Buffet Breakfast

King's Breakfast Buffet

Orange and Apple Juices (v/v / GF)

Fresh Sliced Seasonal Fruit (v/v / GF)

Freshly Baked Croissants, Fruit Danish and Muffins with Creamery Butter and Fruit Preserves (v)

Steel Cut Oatmeal w/ Brown Sugar, Dried Fruit, Nuts and Maple Syrup (v / GF)

Selection of Individual Greek Yogurts (v / GF)

Bagels with Cream Cheese and Preserves (v)

Free Range Scrambled Eggs (v / GF)

Crisp Applewood Smoked Bacon and Chicken Breakfast Sausages

Home Fried Potatoes with Caramelized Onions and Sweet Peppers (v / GF)

\$48.00 Per Person



Breakfast Enhancements

Add a Chef-Attended Omelette Station (GF)

Fresh Prepared Free Range Omelette with a Selection of Mushrooms, Tomatoes, Bell Peppers, Spinach, Ham, Bacon, Canadian Cheddar

\$18.00 Per Person

1 Chef per 50 People for Two Hours - \$300.00

Hyatt Breakfast Sandwich

Fresh Cooked Egg, Crisp Bacon, Aged Cheddar on a Toasted English Muffin

\$12.00 Per Person

Breakfast Burrito (V)

Scrambled Free Range Eggs, Potatoes, Caramelized Onions, Peppers and Cheddar in a Warm Flour Tortilla

\$14.00 Per Person

Oatmeal Station (V / GF)

Steel Cut Oatmeal with Brown Sugar, Dried Fruit, Nuts and Maple Syrup

\$10.00 Per Person

Roasted Tomato and Zucchini Quiche (V / GF)

with Shaved Parmesan

\$14.00 Per Person

Asparagus, Charred Pepper and Spinach Frittata (V / GF)

with Goat Cheese

\$12.00 Per Person

Eggs Benedict

Toasted English Muffin, Peameal Bacon, Free Range Egg and House Hollandaise

\$15.00 Per Person

Belgian Style Waffles (V)

Whipped Cream, Maple Syrup, Berry Compote

\$13.00 Per Person



À La Carte Options

Coffee and Assortment of Teas

\$6.50 Each – Minimum 10 Per Order

Individually Bottled Juice, 2% and Chocolate Milk, Still and Sparkling Water

\$6.00 Each

High Protein Chocolate or Banana Milkshakes, “Naked” Smoothie (V)

\$9.00 Each

Greek Yogurt, Granola, Blueberry and Lemon Curd Parfait (V)

\$12.00 Each

Breakfast Loaf Slices – Banana or Lemon Poppyseed (V)

\$60.00 Per Dozen

Freshly Baked Croissant, Fruit Danish and Muffins (V)

\$60.00 Per Dozen

Hard Boiled Eggs in the Shell (V / GF)

\$48.00 Per Dozen

Whole Fresh Fruit (VG / GF)

\$5.00 Each

Individual Greek Yogurts (V / GF)

\$6.00 Each



Plated Breakfast

Includes Fresh Apple, Orange, and Grapefruit Juice, Warm Bakeries, Freshly Brewed Coffee and a Selection of Tazo Teas.

Decaffeinated Coffee Available Upon Request

Minimum of 10 Guests

Classic

Free Range Scrambled Eggs, Home Fried Potatoes, Chicken Sausage, Roasted Tomato

\$45.00 Per Person

Traditional Benedict

Toasted English Muffin, Peameal Bacon, Two Poached Free Range Eggs, House Hollandaise, Breakfast Potatoes

\$46.00 Per Person

Asparagus, Mushroom and Goat Cheese Frittata (GF)

Norwegian Smoked Salmon, Roasted Tomato, Skillet Breakfast Potatoes

\$46.00 Per Person





THEMED BREAKS

All Themed Breaks Include Freshly Brewed Coffee and a Selection of Tazo Teas

Decaffeinated Coffee Available Upon Request

Themed Breaks Require a Minimum of 15 Guests

Based on 30 Minutes of Continuous Service

Themed Breaks

Milk & Cookies

House Baked Gourmet Cookies, French Macaroons and Biscotti

Ice Cold 2% and Chocolate Milk

\$25.00 Per Person

Farmer's Cheese Boards

Selection of International and Domestic with Grapes, Dried Fruit, Nuts, Truffle Honey and Fig Jam

Crisp Water Crackers and Fresh Baguette

\$27.00 Per Person

Energy

Hyatt Signature Smoothies (v)

Dried Fruit and Nuts (ve)

Individual High Protein Bars (v)

Bananas (ve / GF)

\$26.00 Per Person

Canadian Sweets

Nanaimo Bars, Gluten Free Brownies, Butter Tarts

Still and Sparkling Water

\$26.00 Per Person

Cruncher

Almonds, Pecans, Walnuts, Pistachios, M&M's™, Dry Cranberries, Pineapple, Papaya and Apple (v)

Strawberry and Lemon Infused Water

\$25.00 Per Person

Snacker's Paradise

Individual Bags of Miss Vickie's Chips™, Rold Gold Pretzels™, Smartfood Popcorn™, Trail Mix and

Assorted Candy Bars (v)

\$26.00 Per Person

Healthy Choice

Sliced Seasonal Fruit (ve / GF)

Hummus and Red Pepper Dip with Toasted Pita (v)

Garden Vegetable Crudité with Ranch and Blue Cheese Dip (v / GF)

Blueberry Infused Water

\$25.00 Per Person

À La Carte Break Options

House Baked Gourmet Cookies

\$54.00 Per Dozen

Assorted Biscotti

\$72.00 Per Dozen

French Macaroons

\$72.00 Per Dozen

Individual Protein Bars (v)

\$6.00 Each

Miss Vickie's Chips™, Rold Gold Pretzels™, Smartfood
Popcorn™ and Assorted Candy Bars (Kit Kat™, Snickers™) (v)

\$6.00 Each

Hagen Daaz Bars™ (v)

\$10.00 Each





À La Carte Break Options

Individual Trail Mix or Granola Bars (V)

\$5.00 Each

Garden Vegetable Crudité (V / GF)

With Ranch and Blue Cheese Dip

\$12.00 Per Person

Sliced Seasonal Fruit (VG / GF)

\$12.00 Per Person

Fresh Fruit Skewers with Honey Yogurt Dip (V / GF)

\$110.00 Per Dozen

Imported and Domestic Cheese (V)

with Accompaniments

\$22.00 Per Person

Assorted Dessert Squares

\$60.00 Per Dozen

Cajun Snack Mix (V / DF)

\$25.00 Per 500 Grams

À La Carte Break Options

Red Bull or Coconut Water

\$9.00 Each

Still and Sparkling Water

\$6.00 Each

Bottled Juice, Assorted Regular, Diet and Caffeine Free Soft Drinks

\$6.00 Each

Hyatt Signature Smoothies (v)

\$10.00 Per Person

Granola and Yogurt Parfaits (v)

\$10.00 Per Person

Tea Loaf Slice – Banana or Lemon Poppyseed (v)

\$60.00 Per Dozen

Coffee and Assortment of Teas

\$6.50 Per Person – Minimum of 10 Per Order





LUNCH MENU



**All Lunch Buffets Include Freshly Brewed Coffee and
a Selection of Tazo Teas.**

Decaffeinated Coffee Available Upon Request

Daily Lunch Buffets Require a Minimum of 15 Guests

Based on 60 Minutes of Continuous Service

\$65.00 Per Person (All Options)

Daily Lunch Buffet



Monday – Parisian

Warm Baguette with Creamery Butter (V)

Potato and Leek Soup (V)

Vegetarian Niçoise Salad with New Potatoes, French Beans, Tomato, Olives, Boiled Egg and Lemon

Dressed Romaine (VG / GF)

Maple Glazed Salmon on Tender Stem Broccolini (GF)

Chicken and Foraged Mushroom Fricassee

Butter Whipped Pommies Puree (V / GF)

Roasted Peppers and Zucchini with Fresh Herbs (VG / GF)

Opera Cake (V)

Tuesday – Indian

Warm Naan with Cucumber Raita and Mango Chutney (V)

Kachumber Salad (VG / GF)

Green Salad with Mango, Cucumber and Tomato with White Balsamic Dressing (VG / GF)

Aloo Gobi – Potato and Cauliflower Curry (VG / GF)

Yellow Lentil Daal (VG / GF)

Butter Chicken with Fresh Coriander

Jeera Rice (VG)

Mango Mousse (V)

Daily Lunch Buffet



Wednesday – Mediterranean

Warm Pita, Hummus and Red Pepper Hummus (V)

Fatoush Salad with Lemon Mint Dressing and Crisp Pita (V)

Israeli Cous Cous Salad with Grilled Vegetables and Feta (V)

Chickpea Falafel with Peppers, Onions and Tzatziki (VG / GF)

Chicken Thigh “Shawarma” with Tahini Sauce (GF)

Lebanese Style Rice (VG)

Lemon and Garlic Roasted Zucchini and Peppers (VG / GF)

Date Squares (V)

Thursday – Asian

Vegetable Spring Rolls with Sweet Chili Glaze (VG)

Mongolian Vegetable and Tofu Salad with Rice Noodles and Sesame Dressing (VG / GF)

Thai Style Coleslaw with Peanut Dressing (VG / GF)

Steamed Jasmine Rice (VG)

Hoisin Glazed Beef & Broccoli (DF)

Chicken and Vegetable Chow Mein (DF)

Stir Fried Vegetables (VG / GF)

Green Tea Cheesecake (V)

Friday – Italian

Italian Wedding Soup

Orange, Fennel and Arugula Salad with Truffle Vinaigrette (VG / GF)

Tomato Bocconcini Salad with Basil Pesto and Balsamic Reduction (V / GF)

Breaded Chicken Parmesan – House Tomato Sauce and Molten Mozzarella

Butternut Squash Ravioli with Walnut Cream, Baby Arugula and Charred Squash (V)

Rosemary and Garlic Tossed Fingerling Potatoes (VG / GF)

Roasted Fennel, Summer Squash and Cremini Mushrooms (VG / GF)

Tiramisu (V)

Saturday – Homestyle

Chicken Noodle Soup

Caesar Salad with Bacon, Challah Croutons, Shaved Parmesan and Creamy Garlic Dressing

Garden Green Salad with Tomato, Cucumber and Carrot with Assorted Dressings (VG / GF)

Crisp Southern Fried Chicken Thigh with Chipotle Aioli

Maple Soy Glazed Cape D’Or Salmon with Wild Rice Pilaf (DF / GF)

Roasted New Potatoes with Herbs and Garlic (VG / GF)

Seasonal Buttered Vegetables (V / GF)

Mini Cupcakes (V)

Light & Healthy Options

King Street Deli

Minestrone Soup (V)

Ontario Heritage Greens: Grape Tomatoes, Cucumbers, Beets with Italian and Balsamic Dressings (VG / GF)

Tri Colour Cheese Tortellini Salad with Sweet Peppers, Basil Pesto and Shaved Parmesan (V)

Creamy New Potato Salad

with Pommery Mustard, Scallions, Mayonnaise (V / GF)

Choice of Four (4) of the Following Sandwiches/Wraps:

- Grilled Mediterranean Vegetable with Pesto Aioli, Hummus and Goat Cheese Wrap (V)
- Traditional Tuna Salad
- Smoked Turkey and Bacon Club
- Black Forest Ham and Swiss
- Beyond Meat Sausage with Roasted Peppers, Onions and Arugula Wrap (VG)
- Beef Pastrami with Swiss and Dijon Mayo
- Oven Roasted Turkey with Smoked Cheddar
- European Deli with Genoa Salami, Ham, Mortadella and Swiss
- Smoked Chicken and Provolone

Gourmet Brownies

\$60.00 Per Person





Light & Healthy Options

King's Lunch

Roasted Butternut Squash Bisque with Caramelized Apples (v)

Quinoa Salad with Craisins, Fresh Herbs and Mandarins (vG)

Baby Arugula with Honey Roasted Pears, Candied Pecans, Shaved
Parmesan and White Balsamic Dressing (v / GF)

Greek Salad with Oregano and Feta Dressing (v / GF)

Crisp Skin Chicken Supreme with Red Wine Demi

Pan Seared Ontario Lake Trout with Broccolini and Confit Lemon Butter

Mushroom and Truffle Risotto (GF)

Seasonal Buttered Vegetables (v / GF)

Tiramisu (v)

\$68.00 Per Person

Build Your Own Bowl

Baby Arugula, Romaine, Baby Spinach

Carrots, Chick Peas, Beets, Grilled Zucchini, Roasted Peppers, Squash,
Crispy Tofu, Strawberries, Blueberries, Goat Cheese, Feta Cheese, Dried
Cranberries, Dried Papaya, Sliced Almonds, Candied Pecans, Brown Rice,
Quinoa

Balsamic Dressing, Lemon Herb Vinaigrette, Poppyseed Dressing,
Raspberry Dressing, Extra Virgin Olive Oil

Warm Grilled Chicken, Cajun Shrimp and Vegan Falafel

Assorted Mini Tarts

\$66.00 Per Person

Boxed Lunch

Individually Packaged with Cutlery and Available for Take Away Only

Boxed Lunch

Heritage Green Salad with Tomato, Cucumber and Individual Dressing (VG / GF)

Choice of Three (3) of the Following Sandwiches/Wraps:

- Grilled Mediterranean Vegetable with Pesto Aioli Hummus and Goat Cheese Wrap (V)
- Traditional Tuna Salad
- Smoked Turkey and Bacon Club
- Black Forest Ham and Swiss
- Beyond Meat Sausage with Roasted Peppers, Onions and Arugula in a Wrap (VG)
- Beef Pastrami with Swiss and Dijon Mayo
- Oven Roasted Turkey with Smoked Cheddar
- European Deli with Genoa Salami, Ham, Mortadella with Swiss
- Smoked Chicken and Provolone

Bottle of Water, Juice or Soft Drink

Miss Vickie's Potato Chips (V)

Jumbo Cookie

\$50.00 Per Person



Lunch Beverages

Regular, Diet and Decaffeinated Soft Drinks

\$6.00 Each

Bottled Juices

\$6.00 Each

Premium Still Water

\$6.00 Each

Red Bull and Coconut Water

\$9.00 Each



Plated Lunch

Plated Lunches Include an Assortment of Bread Rolls and Butter, Freshly Brewed Coffee and a Selection of Tazo Teas.

Decaffeinated Coffee Available Upon Request

Minimum of 10 Guests

Entrée Prices are Based on a 3-Course Menu.

To Add a 2nd Starter Add \$16.00

Soups – Starter (Choice of)

- Roasted Butternut Squash with Maple Foam (v)
- Parsnip and Apple Soup with Chive Cream (v / GF)
- Tomato Basil Bisque with Pesto Drizzle (v)
- Potato and Leek Puree with Stilton Foam (v)
- Cream of Carrot with Pickled Ginger Foam (v / GF)
- Cream of Mushroom Soup with Chives and Truffle Oil (v)

Salads – Starter (Choice of)

- Baby Spinach and Arugula Salad with Honey Roasted Pears, Candied Pecans, Goat Cheese. Maple Vinegar Dressing (v / GF)
- Caprese - Vine Ripened Tomatoes, Fior Di Latte, Sweet Peppers, Balsamic Reduction (v / GF)
- Crisp Heritage Greens with Grape Tomatoes, Toasted Almonds and Strawberries. Poppyseed Dressing (vG / GF)
- Baby Arugula and Frisee Salad with Roasted Beets, Mandarins, Brown Sugared Walnuts. Shallot Dressing (vG)

Plated Lunch

Main Courses

Spinach and Ricotta Stuffed Chicken Supreme

Mediterranean Vegetable Cous Cous, Harissa Carrots, Pomegranate Demi

\$70.00 Per Person

Pan Seared Cape D'Or Salmon (GF)

Cauliflower Mash, Asparagus, Roasted Fennel

Lemon Beurre Blanc

\$72.00 Per Person

Crisp Skin Ontario Lake Trout (GF)

Fingerling Potato, Tomato and Caper Ragout, Green Beans, Arugula Pesto

\$68.00 Per Person

Aloo Gobi, Channa Masala (VG / GF)

Fragrant Basmati Rice, Kachumber Salad and Raitta

\$66.00 Per Person

Canadian AAA Beef Striploin (GF)

Caramelized Onion Mash, Mushrooms, Asparagus, Roasted Tomato,

Chimmi Churri

\$78.00 Per Person





Plated Lunch

Desserts *(Choice of)*

- “Rocher” Bombe – Milk Chocolate, Hazelnut, Praline (v)
- Lemon Citrus Tart (v)
- Strawberry Cheesecake (v)
- Pure Roasted Pistachio Sphere (v)
- Chocolate Mousse Trio (v)
- Nutella Spiked Tiramisu (v)
- Gluten Free Chocolate Dome (GF)
- “Palace” Vegan Coconut Chocolate (VG)



RECEPTION MENU



Hors d'Oeuvres

Cold Hors d'Oeuvres

Chipotle Chicken Taco Cup

Smoked Salmon on Blini with Caviar

Tomato Bocconcini Caprese Skewer (V)

Thai Vegetable Salad Bundle with Chili Dipping Sauce (VG / GF)

California Rolls with Soy and Wasabi

Prosciutto and Melon

Salmon Gravlax on Rosti

\$72.00 Per Dozen – Minimum Three (3) Dozen

Deluxe Cold Hors d'Oeuvres

Cambozola and Fig Lollipop (V)

Sashimi Grade Tuna on Soft Taco with Guacamole Salsa

Lobster and Apple Purse

Assorted Sushi with Wasabi and Soy (GF / DF)

Assorted Sashimi with Wasabi and Soy (GF / DF)

\$84.00 Per Dozen – Minimum Three (3) Dozen





Hors d'Oeuvres

Hot Hors d'Oeuvres

Vegetable Samosa with Mango Chutney (v)

Southern Fried Chicken Skewer

Vegetable Spring Roll with Plum Sauce (v)

Porcini Marsala Risotto Arancini (v)

Gourmet Mushroom Tart (v)

Brie and Caramelized Onion Tart (v)

Vegetable Empanada (v)

Chorizo Empanada

Brie and Apple Grilled Cheese (v)

Spanakopita (v)

Truffle Mac and Cheese Fritter (v)

Brie and Raspberry En Croute (v)

Tempura Shrimp with Soy

\$72.00 Per Dozen – Minimum 3 Dozen

Deluxe Hot Hors d'Oeuvres

Sesame Chicken Lollipop with Sweet Chili Sauce (DF)

Mini Crab Cake with Caper Aioli

Mini Shepherd's Pie

Thai Style Red Curry Shrimp Spring Roll

Mini Beef Wellington

Atlantic Scallop and Bacon

Roasted New Zealand Lamb Chops

\$84.00 Per Dozen – Minimum 3 Dozen

Reception Stations

Shrimp Cocktail (GF / DF)

Chardonnay and Lemon Poached Shrimp with Horseradish Cocktail Sauce and Fresh Lemon

\$60.00 Per Dozen. Minimum Order 5 Dozen

Garden Vegetable Crudités (v)

Market Fresh Vegetable Display with Chickpea Hummus, Blue Cheese Dip, Baba Ghanoush and Pita Chips

\$16.00 Per Person. Minimum of 10 Attendees.

“Edo” Sushi and Sashimi (GF / DF)

Display of Assorted Sushi, Sashimi and Maki Rolls with Soy Sauce, Pickled Ginger and Wasabi

\$900.00 Per 100 Pieces

“Rodney’s” Oysters (GF / DF)

Seasonal Selection of Rodney’s Finest Oysters Served on the ½ Shell with Cocktail Sauce, Lemon, Horseradish and Shallot Mignonette

Market Price. Minimum Order 5 Dozen

Canadian and Imported Cheese Selection (v)

Hand Crafted Local and Imported Cheese Display with Grapes, Dried Fruit, Nuts, Fig Jam and Truffle Honey. Served with Fresh Baguette and Water Crackers

\$27.00 Per Person. Minimum of 10 Attendees.





Reception Stations

Mediterranean Antipasto

Display of Prosciutto, Genoa Salami, and Capicola with Grilled Mediterranean Vegetables, Marinated Olives and Artichokes, Pickled Vegetables, Tomato and Bocconcini. Served with Fresh Baguette, Breadsticks, Hummus, Dijon and Pommery Mustards

\$32.00 Per Person. Minimum of 10 Attendees.

Sweet Station (v)

Assorted Mini Tart Desserts and Squares, French Pastries, Gourmet Cookies and Macaroons, Sliced Seasonal Fruit and Berries

\$30.00 Per Person. Minimum of 10 Attendees.

Chef Attended Stations

Labour Fee is Priced at \$300.00 per Chef Attendant

Two (2) Hours of Service

Pasta Station

Cheese Tortellini and Penne Pasta with Tomato Basil and Chardonnay Cream Sauce with Assorted Toppings to Include:

Grilled Chicken, Ground Beef, "TVP", Italian Sausage, Caramelized Onions, Sweet Peppers, Mushrooms, Fresh Herbs, Grilled Zucchini, Artichokes, Sundried Tomatoes and Basil Pesto

\$30.00 Per Person – Minimum of 10 Attendees

Maple Pecan Crusted Atlantic Salmon

Quinoa Salad, Lemon Crème Fraiche

\$400.00 – Serves Approximately 25 People

Canadian AAA Beef Striploin (GF)

Mini Ciabatta Buns, Roasted Fingerlings, Mushrooms and Tomatoes, Beef Jus, and Garlic Confit Aioli

\$725.00 – Serves Approximately 30 People

Slow Roasted Prime Rib of Beef (GF)

Mini Ciabatta Buns, Roasted Fingerlings, Mushrooms and Tomatoes, Beef Jus, and Garlic Confit Aioli

\$880.00 – Serves Approximately 40 People





DINNER MENU





Plated Dinner

Plated Dinner Selections Include an Assortment of Bread Rolls and Butter, Freshly Brewed Coffee and a Selection of Tazo Teas.

Decaffeinated Coffee Available Upon Request.

Minimum of 10 Attendees.

Entrée Prices are Based on a 3-Course Menu. To Add a 2nd Starter Add \$16.00

Soups – Starter (Choice of)

- Mushroom Bisque with Truffle Chive Cream (V)
- Parsnip and Apple Soup with Roasted Apple Compote (V / GF)
- Charred Sweet Pepper Soup with Herb Croutons (V)
- Lentil and Sweet Potato Soup Scented with Cumin (VG / GF)
- Potato and Leek Puree with Stilton Cream (V)
- Tomato Bisque with Pesto Drizzle (V)

Salads – Starter (Choice of)

- Caprese – Vine Ripened Tomatoes, Fior Di Latte, Basil Pesto, Sweet Peppers and Balsamic Reduction (V / GF)
- Crisp Heritage Greens – Honey Roasted Pears, Goat Cheese, Glazed Pecans and Blackberry Dressing (V / GF)
- Baby Spinach Salad – Fresh Strawberries, Toasted Almonds, Pickled Red Onion. Poppyseed Dressing (VG / GF)
- Roasted Beet and Orange Salad – Baby Arugula, Frisee, Feta Cheese and Shallot Maple Dressing (V / GF)
- Classic Caesar Salad – Crisp Hearts of Romaine, Garlic Herb Crostini, Shaved Parmesan, Double Smoked Slab Bacon, and Creamy Caesar Dressing

Plated Dinner

Main Courses

Cast Iron Seared Chicken Supreme (GF)

Stuffed with Ricotta and Spinach

Caramelized Onion Mash, Roasted Carrots and Asparagus

Mushroom Demi

\$87.00 Per Person

Maple Glazed Cape D'Or Salmon (GF)

Wild Rice and Dried Cranberry Pilaf, Baby Vegetable, Citrus Soy Emulsion

\$90.00 Per Person

Pan Roasted Pacific Halibut (GF)

Sweet Pea and Lemon Risotto, Baby Vegetables, Chablis Butter

\$92.00 Per Person

Crisp Skin Chicken Supreme (GF)

Mushroom and Truffle Risotto, Seasonal Vegetables

White Wine Chicken Jus

\$85.00 Per Person

Braised Boneless Beef Short Ribs (GF)

Goat Cheese and Chive Whipped Potatoes, Buttered Baby Carrots, Roasted

Tomatoes

Merlot Demi

\$96.00 Per Person





Plated Dinner

Main Courses

Canadian AAA Beef Strip Loin (GF)

Herb Roasted Fingerling Potatoes, Charred Asparagus and Peppers, Mushroom Ragout and Port Demi

\$99.00 Per Person

Merlot Braised Lamb Shank

Barley and Vegetable "Risotto", Ratatouille Vegetables, Tomato Chutney
Rosemary Scented Demi

\$89.00 Per Person

Butternut Squash Ravioli (V)

Roasted Squash, Baby Spinach, Toasted Hazelnuts, Brie Cream

\$75.00 Per Person

Aloo Gobi, Channa Masala (VG / GF)

Fragrant Basmati Rice, Kachumber Salad, Raitta

\$80.00 Per Person

Plated Dinner

Desserts *(Choice of)*

- “Rocher” Bombe – Milk Chocolate, Hazelnut, Praline (v)
- Lemon Citrus Tart (v)
- Strawberry Cheesecake (v)
- Pure Roasted Pistachio Sphere (v)
- Chocolate Mousse Trio (v)
- Nutella Spiked Tiramisu (v)
- Gluten Free Chocolate Dome (GF)
- “Palace” Vegan Coconut Chocolate (ve)





Dinner Buffet

All Dinner Buffets Include an Assortment of Bread Rolls and Butter, Freshly Brewed Coffee and a Selection of Tazo Teas. Minimum of 30 People.

Based on 120-Minutes of Continuous Service.

Decaffeinated Coffee Available Upon Request

Regency Dinner Buffet

- Vegetable Minestrone Soup (V)
- Quinoa Salad with Grilled Vegetables and Goat Cheese (V)
- Baby Kale with Roasted Squash, Dried Cranberries, Shaved Parmesan and White Balsamic Dressing (V / GF)
- Caesar Salad with Crisp Bacon, Parmesan, Herb Croutons and Creamy Garlic Dressing
- Beef Bourguignon
Red Wine Braised Beef with Mushrooms, Double Smoked Bacon and Pearl Onions (GF)
- Pan Roasted Cape D'Or Salmon
Corn and Fava Bean Succotash, Citrus Beurre Blanc (GF)
- Ricotta Ravioli
Molten Taleggio Cheese, Caramelized Squash and Baby Arugula (V)
- Medley of Seasonal Buttered Vegetables (V / GF)
- Caramelized Onion Mashed Potatoes (V / GF)
- Sweet Station – Assorted Mini Tarts and Squares, French Pastries, Gourmet Cookies and Macarons (V)
- Sliced Seasonal Fruit (VG / GF)

\$95.00 Per Person

Dinner Buffet

King's Dinner Buffet

- Foraged Mushroom Bisque with Truffle Chive Foam (V)
- Vegetarian Niçoise Salad - New Potatoes, French Beans, Tomatoes, Boiled Egg, Kalamata Olives, Romaine and Lemon Herb Dressing (VG/GF)
- Roasted Beet and Orange Salad - Baby Arugula, Frisee, Goat Cheese and Maple Shallot Dressing (V / GF)
- Mediterranean Antipasto - Pesto Grilled Vegetables, Prosciutto and Melon, Tomato Bocconcini Salad, Marinated Olives and Artichokes
- Poached Shrimp Cocktail - Lemon Poached Shrimp with Horseradish Cocktail Sauce and Fresh Lemon (GF / DF)
- Lemon and Mustard Rubbed Pacific Halibut
Pepperonata, Caper Emulsion (GF)
- Brie and Caramelized Onion Roasted Chicken Supreme - Crispy Broccolini, White Wine Chicken Jus (GF)
- Canadian AAA Beef Striploin - Green Peppercorn Sauce, Roasted Mushrooms and Tomatoes, Crisp Fried Onions
- Garlic Confit Mashed Potatoes (V / GF)
- Herb and Butter Tossed Seasonal Vegetables
- Sweet Station – Assorted Mini Tarts, Desserts and Squares, French Pastries, Gourmet Cookies and Macarons
- Sliced Seasonal Fruit (VG / GF)

\$120.00 Per Person





Alcoholic Beverages





Wine List

Champagne and Sparkling

Jackson Triggs Cuve Close Sparkling, Canada	\$59.00
Mionetto Prestige Brut DOC Prosecco, Italy	\$62.00
Segura Viudas Brut Cava Sparkling, Spain	\$68.00
Veuve Cliquot Brut, France	\$190.00

Rose

Trius Rose, Canada	\$69.00
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White

Peller Family Reserve Chardonnay, Canada	\$48.00
Wayne Gretzky Pinot Grigio, Canada	\$49.00
Trius Riesling, Canada	\$57.00
Villa Sandi Pinot Grigio DOC, Italy	\$52.00
Trius Chardonnay, Canada	\$60.00
Kim Crawford Sauvignon Blanc, New Zealand	\$65.00
11 th Hour Chardonnay, USA	\$72.00
Peller Private Reserve Chardonnay, Canada	\$75.00
Domaine Robert Vic, Mas de la Source, Sauvignon Blanc 2022, France	\$75.00

Wine List

Red

Peller Family Reserve Merlot, Canada	\$48.00
Trius Cabernet Sauvignon, Canada	\$57.00
Inniskillin Pinot Noir VQA, Canada	\$57.00
Angus the Bull Cabernet Sauvignon, Australia	\$60.00
Panizzi Chianti Colli Sensi DOCG, Italy	\$65.00
Bread and Butter Cabernet Sauvignon, USA	\$70.00
Tom Gore Cabernet Sauvignon, USA	\$75.00
Llebre Tempranillo, Spain	\$85.00
Chateau Les Vieux Ormes, Merlot 2019, France	\$95.00
Cara Nord, Negre 2013, Spain	\$100.00





Host Sponsored Bar

If Host Bar Consumption Falls Below \$500.00, a \$40.00 Labour Fee Will Be Applied Per Bartender Per Hour for a Minimum of 4 Hours

Select Deluxe Brands

Serving Size – 1 oz

Vodka / Smirnoff	\$10.00
Rum / Captain Morgan White	\$10.00
Scotch / J & B	\$10.00
Rye / Seagram's VO	\$10.00
Gin / Gordon's London Dry	\$10.00
Bourbon / Jack Daniel's	\$10.00

Select Premium Brands

Serving Size – 1 oz

Vodka / Grey Goose	\$12.00
Rum / Kraken Spiced Rum	\$12.00
Scotch / Johnnie Walker Black Label	\$12.00
Rye / Crown Royal	\$12.00
Gin / Hendrick's	\$12.00
Bourbon / Bulleit	\$12.00

Host Bar

Liqueurs

Courvoisier VS	\$12.00
Grand Marnier	\$12.00
Kahlua	\$12.00
Bailey's	\$12.00
Amaretto	\$12.00

Wine

Peller Family Reserve Chardonnay (Glass)	\$10.00
Peller Family Reserve Merlot (Glass)	\$10.00

Beer

Domestic Beer	\$8.00
Premium / Imported Beer	\$9.00

Non Alcoholic

Soft Drinks, Juice, Still and Sparkling Water	\$6.00
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Cash Bar List

If Host Bar Consumption Falls Below \$500.00, a \$40.00 Labour Fee Will Be Applied Per Bartender Per Hour for a Minimum of 4 Hours

Select Deluxe Brands

Serving Size – 1 oz

Vodka / Smirnoff	\$13.00
Rum / Captain Morgan White	\$13.00
Scotch / J & B	\$13.00
Rye / Seagram's VO	\$13.00
Gin / Gordon's London Dry	\$13.00
Bourbon / Jack Daniel's	\$13.00

Select Premium Brands

Serving Size – 1 oz

Vodka / Grey Goose	\$16.00
Rum / Kraken Spiced Rum	\$16.00
Scotch / Johnnie Walker Black Label	\$16.00
Rye / Crown Royal	\$16.00
Gin / Hendrick's	\$16.00
Bourbon / Bulleit	\$16.00

Cash Bar

Liqueurs

Courvoisier VS	\$16.00
Grand Marnier	\$16.00
Kahlua	\$16.00
Bailey's	\$16.00
Amaretto	\$16.00

Wine

Peller Family Reserve Chardonnay (Glass)	\$13.00
Peller Family Reserve Merlot (Glass)	\$13.00

Beer

Domestic Beer	\$11.00
Premium / Imported Beer	\$12.00

Non Alcoholic

Soft Drinks, Juice, Still and Sparkling Water	\$8.00
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Enhancements

Host Bar Package	\$54.00
<i>Three (3) Hour Package. Minimum 30 People Based on Deluxe Bar Host Items</i>	
Bartender Fee	\$40.00 / Hour – Per Bartender
<i>Four (4) Hour Minimum</i>	
Martini Luge	Market Price
<i>Bartender Required</i>	
Ice Bar	Market Price
<i>Bartender Required</i>	
Martini Station	\$17.00 Per Drink
<i>Bartender Required Enjoy a Cosmopolitan, Chocolatini, Apple, Espresso or Classic Martini Mixed by one of our Skilled Bartenders</i>	
Single Malt Scotch Bar	\$26.00 Per Drink
<i>Elevate Your Bar to the Next Level By Adding our Single Malt Scotch Selection. Includes Dalwhinnie, Laphroaig, Glenmorangie, Talisker, Glenfiddich, Glenlivet and Oban</i>	



General Information





General Information

Confirmation of Attendance (Guarantee)

A final guaranteed number of attendees is required seven (7) days prior to the first day of the event. This number may not be reduced. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater. If the numbers on-site are more than the guarantee, the higher number will be charged.

Room Assignment and Seating

Function rooms are assigned by the Sales team based on your anticipated guest count, and setup requirements. Should your requirements change after contracting, the hotel reserves the right to make room changes to a more suitable room.

Entertainment, Special Linens and Décor

Linens and napkins are included in your room rental fee and preferences will be discussed prior to your event. Your Event Planning Manager will be pleased to assist you arrange your entertainment, special linens and décor at an additional cost.

Signage/Promotional Materials

Nothing should be posted on, nailed, screwed, or otherwise attached to columns, walls, floors, or other parts of the building or furniture. For your convenience, the Hotel has strategically located daily monitors displaying meeting information and will provide up to two (2) easels for the Group's signage. The Hotel requests that all signage be limited to the meeting and conference levels, and requires that all signage intended for display in public areas of the Hotel be professionally printed. The Hotel does not allow promotional/directional signage in the lobby area.

General Information

Service Charge, Gratuities, Administrative Fee, Taxes

The combined gratuity and service charge that is in effect on the day of your Event will be added to your account. Currently, the combined charge is equal to 15% of the food and beverage, plus any applicable HST. A portion of this combined charge (currently 12%) is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event. The remainder of the combined charge (currently 3%) is a service charge that is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of your Event. We will endeavor to notify you in advance of your Event of any increases to the combined charge should different gratuity and/or service charge amounts be in effect on the day of your Event.

Additional Charges

Action Stations: Chef Attendant at \$300.00 for 2-hours.

Bartenders/Cashier: \$150.00 1 per hundred (100) guests, four (4) hour shift.

Room Re-Sets: If a room set-up is changed within twenty-four (24) hours of the event, there will be a minimum additional fee of \$250.00 for the re-set. Fee subject to increase depending on the room size and complexity of the changes.

On National Holidays an additional labor fee may be added for all meals.

Lost and Found

The hotel does not assume responsibility of any lost or damaged items while on hotel property. If an item is lost, we use the Lost and Found Management tool ILeftMyStuff.com to manage all requests. Our hotel identification number is 56963.





General Information

Shipping of Packages

The Hyatt Regency Toronto will only accept prepaid packages. There is a onetime fee of \$5.00 CAD per package. All packages must contain a label giving the following information:

- Return Address
- Name of Group
- Date of event
- Hotel contact (Convention Services Manager)
- Name of person that will claim package
- Date of that person's arrival

Due to lack of storage space, all packages should be sent to arrive no more than three (3) days prior to function dates.

It is the Group's responsibility to check on the arrival of any packages and to check to ensure that the contents are intact.

The Hyatt Regency Toronto accepts no liability for lost, stolen or damaged goods.

The Hotel does not provide drayage services; all packages for exhibitors should be delivered to the Conference's designated Drayage Company.

Noise

To ensure a comfortable guest experience for all event attendees, and hotel guests, the Hyatt Regency Toronto asks that all noise levels are considered and kept at an appropriate level. The Banquet Manager reserves the right to monitor noise levels and to ensure compliance by all parties.

General Information

Access to Function Rooms and Vendor Information

Our loading dock is located at the back of the hotel on Lane North King East Peter. This loading dock provides access to the hotel meeting rooms and service elevators. Any load-in/load-out must be discussed prior to arrival with your Event Manager to coordinate with hotel security. The loading dock is open from 6:00AM – 7:00PM.

Our freight elevator can be accessed at the loading dock and provides access for large items up to the Mezzanine Level of the hotel. The freight elevator can hold 1,000 lbs. If Group requires the Freight Elevator, please contact your Event Manager to schedule load-in/load-out times. Hotel's staff with the Loss Prevention department will be in charge of operating the freight elevator. With the delivery company present, Hotel's staff will inspect elevator and advise of any previous damage. The freight elevator may not be used as temporary storage area during the Conference. Should you require space to store any items during the event, please coordinate in advance with your Event Manager.

All materials must be removed from the hotel at an agreed upon load out time discussed with your Event Manager. The hotel is not responsible for any items left at the end of the function unless prior arrangements have been made.

Audio Visual

Stagevision in partnership with Hyatt Regency Toronto, strives to provide outstanding audio-visual experiences to all clients with a personalized touch. Our on-site technical AV representatives are available to assist on all your AV related requests to ensure that the equipment you require is suited for your event. Please verify with your vendors if they require additional power.





General Information

SOCAN / RE:SOUND

A fee is paid to the Society of Composers, Authors and Music publishers of Canada (SOCAN) and to RE:SOUND for your right to use music, which is copyrighted. All businesses that use recorded music to accompany live events are required by law to obtain the proper RE:SOUND license to cover such use. Both fees vary depending on room capacity. These fees are included in your event booking at the Hyatt Regency Toronto.

Parking – Charge Applies

The Hyatt Regency Toronto offers 4 levels of underground self-serve parking. Please note that the parking is not owned or operated by the hotel, it is operated by Target Park. The charge for self-service overnight parking includes in-and-out privileges. Should you wish to have all parking for your event attendees charged to your master account, your Event Planning Manager would be pleased to arrange this within your billing. Additionally, your Event Planning Manager can provide a half-day rate, with advanced notice.

Payment

Here at the Hyatt Regency Toronto, we require a deposit in advance. An additional 20% contingency will be added to the estimated Master Account to cover any onsite overages on food and beverage spend. Any remaining balance will be credited back to the Group at the end of the program. Specific payment schedule will be discussed with your Event Sales Managers prior to the event.

General Information

Guestroom Amenities

The Hyatt Regency Toronto would be pleased to assist with any VIP amenities with delivery to your guest rooms. Advanced notice is required. To arrange, please discuss with your Event Planning Manager. [Hyatt Regency Toronto \(247activities.com\)](https://www.hyatt.com/en/US/hotels/hyatt-regency-toronto)

Alcoholic Beverages

Hyatt Regency Toronto is governed under the laws of the LCBO and therefore we are prohibited from permitting alcoholic beverages to be brought onto the property from any outside source.

Kosher Meals

Please connect with your Event Planning Manger regarding Kosher meals. They are available at an additional cost. Advanced notice is required (at least 3 Business Days)

Ice & Fruit Carvings

With advanced notice (7 Business Days), your Event Planning Manager can assist with providing Ice & Fruit Carvings for your occasion at an additional cost.

Miscellaneous

The hotel has a preferred vendor list that can assist with Entertainment, Flowers, and Décor. Advanced notice is required when a vendor is onsite in order to assist with setup and tear down logistics.

All out-sourced entertainment must be discussed prior to your event with your Event Planning Manager.

