



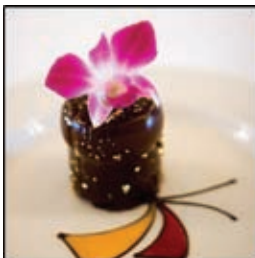
*Winter Wedding Booking Discount
10% Off
All Rosewater Room Wedding Packages
from January - March 2016 & 2017*



Call Today for a Free Estimate and Venue Tour:

Caitlin Cox, Sales & Event Coordinator
416.214.5888 ext. 28
caitlin.cox@libertygroup.com

Visit our website: www.libertygroup.com





10% Off Winter Wedding Booking Discount

All Rosewater Room Wedding Packages
from January - March 2016 & 2017

Wedding Packages Include:

A Bottle of Sparkling Wine & Chocolate Dipped Strawberries

Spectacular Multi-Course Dinner Menus

Unlimited Open Bar Packages

Wine Service with Dinner

Sparkling Wine Toast for all Guests with Dinner

Packages start from \$100/per person (before winter discount) and includes at no extra cost: venue rental, tables, chairs, linen, complete place settings and much more...

*some conditions apply • discount applies to net food & beverage charges only •
promotion runs from approx January - March



19 Toronto Street, Toronto, ON



VENUE INCLUDES:

MAIN ROOM

BANQUET STYLE.....200 PEOPLE

RECEPTION STYLE.....400 PEOPLE



Toronto's Most Sophisticated Event Venue

Situated atop the renowned Rosewater, the Rosewater Room is a stunning space that has revolutionized the banquet industry with its intimate, exclusive setting featuring a completely open concept design with hand painted cornice molding, hand crafted one of a kind chandeliers and floor to ceiling windows. Only the best will be found at the Rosewater Room with its authentic mahogany floors, Royal Doulton chinaware and a staff trained in the fine dining industry making this venue the perfect space for weddings and private events.

AMENITIES

Valet Parking nearby - ASDL lines to high speed internet access - ISDN lines for audio and video teleconferencing - Audio/visual services - Exquisite French cuisine with customized menus - Host bar & drink ticket options - DJ services - Furniture storage - Coat check services.

For more information or bookings, please contact:

Liberty Entertainment Group

25 British Columbia Road, Exhibition Place, Toronto, ON

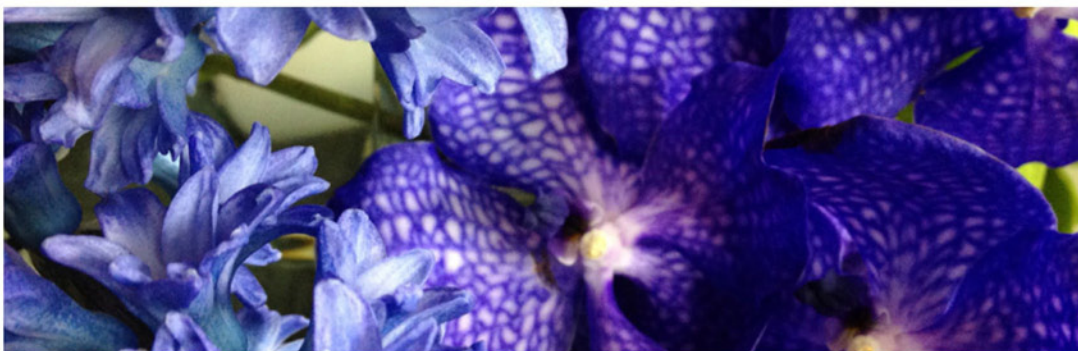
T: 416.542.3789 www.libertygroup.com

Liberty
ENTERTAINMENT GROUP

Creators of Toronto's Landmark
Restaurant & Entertainment Venues

www.libertygroup.com

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Wedding Package Summary

Rosewater Room Wedding Packages include the following:

COMPLIMENTARY CHEF'S SELECTION HORS D'OEUVRES 3 pieces per guest

EIGHT-HOUR REGULAR HOST BAR Regular host bar consists of: Regular vodka, rum, gin, rye & scotch, our house red & white wine, domestic beer, and soft drinks

ALTERNATIVE MEALS For those who have special dietary requirements

WINE SERVICE during dinner

ONE GLASS OF SPARKLING WINE for toasting during dinner

MIDNIGHT COFFEE & TEA SERVICE

Special Points:

- Children's menus available at \$35/per child
- Add \$10/per guest to upgrade to a premium host bar
Premium host bar consists of: Premium vodka, rum, gin, rye & scotch, our house red & white wine, domestic & imported beers, soft drinks, juices, mineral water, selected liqueurs after dinner served from the bar area, espresso and cappuccino served after dinner from the bar area.
- All menu prices are plus 18% service charge and 13% HST



Planning Information

The Rosewater Room is proud of its unique facilities, excellent service, and exquisite cuisine. From the planning process through to the event finale, our staff of experienced professionals will ensure that every detail is considered with great care and attention to make your event a success. The following information is provided to assist you in the planning process.

SPECIAL SERVICES

Your coordinator will be pleased to assist in arranging special details for your event, such as; florals, rentals, decorations, customized menus/visual equipment, lighting, valet parking, etc.

GUEST CAPACITY REQUIREMENTS

Event bookings and arrangements take place at our on-site guest services office with the personal attention of your function coordinator. This provides you with the best-suited room for your particular event and number of guests attending.

MENU SELECTION

The enclosed menus are an example of what our Executive Chef can create. If you have a specific menu in mind that does not appear in our package we would be more than happy to create a customized one for your specific needs.

LIQUOR SERVICE

The Rosewater Room is a fully licensed establishment throughout, providing a variety of bar service options such as; host bar, premium host bar, consumption bar, or cash bar.

STAFF

Each member of our service team is required to successfully complete the Smart Serve program for the benefit of the safety of our guests. Uniformed wait staff are expertly trained in attentively providing discerning service for all types of events.



Corporate Executive Chef

CHEF MICHAEL EWING
Corporate Executive Chef
Liberty Entertainment Group



As a twenty-five year veteran of the culinary art industry and having worked in many of Toronto's top restaurants and catering companies, Michael Ewing draws upon his many years of culinary expertise and artistry in his latest post as the Corporate Executive Chef for all of the Liberty Entertainment Group properties (Liberty Grand Entertainment Complex, Rosewater, Spice Route, Ciao Wine Bar, Cibo Wine Bar, Rosewater Room in Toronto and the Coral Gables Country Club and Cibo Wine Bar in Miami).

His culinary philosophy is simple, "Buy the best product, keep it simple, concentrate on flavour." His culinary style is 21st century.

Michael began his career with a classical apprenticeship with Westin Hotels at the tender age of 15. Following his apprenticeship, he worked in various capacities to perfect his skills and harness his talent with various establishments notably: Winston's, the Royal York Hotel and the Metro Toronto Convention Centre.

In 1988, at the age of 23, Michael was promoted to Restaurant Chef at the prestigious 3 Small Rooms under Michael Bonacini. Shortly after that Michael moved to the Skydome in 1990, assisting as Executive Sous Chef and Chef De Cuisine to the launch of the Founder's Club cooking for numerous heads of state, royalty and prestigious politicians. In 1994, after a stint at Centro's Wine Bar, Michael was ultimately led to a post as Executive Chef at Acqua. Yearning for his roots, he returned to the hotel industry supervising a staff of 120 as Executive Sous Chef at the Royal York Hotel producing 4,000 to 6,000 meals a day for nine restaurant outlets and thirty-four banquet and meeting rooms. In his post as Corporate Executive Chef for the Liberty Entertainment Group Michael has been greatly involved in creating one of a kind menus for a number of notable world class events; the Toronto International Film Festival opening and closing galas among them.

Throughout his career, Michael has been involved with many facets of culinary excellence. As an educator, he frequently conducted seminars and classes at George Brown College and Humber College. Many protégés have been inspired over the years following his lead in the kitchens of such food and hospitality icons such as the Royal York Hotel. Among his peers, Michael attained much notoriety, particularly in 1988 winning the Gold medal at the coveted Culinary Olympics in Frankfurt, Germany.

Whether cooking for Nelson Mandela, Queen Elizabeth or Tom Cruise, to donating his time and energy to developing the chefs of tomorrow, to attaining international acclaim and award-winning excellence Michael Ewing is a devoted, passionate and talented credit to his craft and to the Liberty Entertainment Group.



Menu Packages

PACKAGE 1

\$100 PER PERSON

Chef's Choice Hors d'Oeuvres (3 pieces per person)

Appetizer

Roasted Beets, Pear and Toasted Walnuts
Arugula Salad, Goat's Cheese Crème Fraîche

Soup

Wild Mushroom Purée, Black Truffle Foam

Entrée

Roasted Strip Loin of Beef
Caramelized Onion Mash, Glazed Vegetables
Bourbon Peppercorn Jus

Dessert

Chocolate Raspberry Tower
Cassis Syrup and Kirsch Infused Compote of Cherries

Entrée selections are served with an assortment of freshly baked breads and butter.
Coffee (regular or decaffeinated) and a selection of teas.

PACKAGE 2

\$105 PER PERSON

Chef's Choice Hors d'Oeuvres (3 pieces per person)

Appetizer

Bocconcini, Sliced Organic Tomato Salad, Fresh basil
Extra Virgin Olive Oil, Balsamic Drizzle

Soup

Asparagus Bisque with Chive and Lemon Cream

Entrée

Grilled Striploin of Beef and Lemon Herb Crusted Chicken Breast
Truffled Woodland Mushroom Risotto, Fresh Market Vegetables
Red Wine Jus, Chardonnay Cream Sauce

Dessert

Strawberry and Rhubarb Streusel Torte
Honey Lavender Ice Cream and Crème de Cacao Sabayon

Entrée selections are served with an assortment of freshly baked breads and butter.
Coffee (regular or decaffeinated) and a selection of teas.

*All Rosewater Room Wedding Package pricing listed on pre-set menus includes a standard, unlimited host bar which includes spirits, domestic beer, house wine and sparkling wine toast and non-alcoholic beverages.

*The above pricing presumes one menu selection for all guests.

*Prices are subject to applicable taxes and service fees.





Menu Packages

PACKAGE 3

\$115 PER PERSON

Chef's Choice Hors d'Oeuvres (3 pieces per person)

Appetizer

Seared Rare Tuna

Pickled Asian Greens, Caramelized Orange and Ginger Dressing

Soup

Lobster Bisque

Cognac Truffle Foam

Entrée

Beef Tenderloin, Mushroom a la Crème

Pommerey Mustard Mash, Grilled Asparagus, Glazed Baby Carrot

Port Wine Jus

Dessert

Tahitian Vanilla Crème Brûlée

Honey Infused Sunkissed Fruit Compote, Almond Tuille

Entrée selections are served with an assortment of freshly baked breads and butter.

Coffee (regular or decaffeinated) and a selection of teas.

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Menu Packages

MEDITERRANEAN PACKAGE 1

\$105 PER PERSON

Chef's Choice Hors d'Oeuvres (3 pieces per person)

Antipasto

Prosciutto & Salami, Melon Slices, Marinated Mushrooms,
Grilled Peppers, Bocconcini and Herbed Olives

Pasta Presentation

Penne in a Fresh Tomato & Basil Sauce
with Grated Parmesan

Duo Entrées

Medallion of Veal, Wild Mushrooms, Light Red Wine Reduction and
Baked Breast of Chicken with a Lemon Herb Crust, White Wine sauce

OR

Grilled New York Strip Loin Steak, Bourbon Glaze and
Roasted Breast of Chicken with a Lemon Herb Crust in a White Wine Sauce

Dessert

Panacotta, Your Wedding Cake

Entrée selections are served with an assortment of freshly baked breads and butter.
Coffee (regular or decaffeinated) and a selection of teas

MEDITERRANEAN PACKAGE 2

\$115 PER PERSON

Chef's Choice Hors d'Oeuvres (3 pieces per person)

Antipasto

Prosciutto & Salami, Melon Slices, Marinated Mushrooms,
Grilled Peppers, Bocconcino, and Herbed Olives

Duo Pasta Presentation

Penne in a Fresh Tomato & Basil Sauce with Grated Parmesan
and Cheese tortellini in an Herbed Cream Sauce

Duo Entrées

Medallion of Veal with Wild Mushrooms in a Light Red Wine Reduction and
Baked Breast of Chicken with a Lemon Herb Crust in a White Wine sauce

OR

Grilled New York Strip Loin Steak with a Bourbon Glaze and
Baked Breast of Chicken with a Lemon Herb Crust in a White Wine Sauce

Seafood Platter

Fresh Shrimp, Calamari and Halibut lightly floured and deep-fried in Olive Oil
Served with baby green salad, light balsamic vinaigrette

Dessert

Tiramisu, Your Wedding Cake

Entrée selections are served with an assortment of freshly baked breads and butter.
Coffee (regular or decaffeinated) and a selection of teas

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Menu Packages

MEDITERRANEAN PACKAGE 3

\$115 PER PERSON

Chef's Choice Hors d'Oeuvres (3 pieces per person)

Appetizer

Arugula, Radicchio, Endive, Sliced Portobello Mushrooms
Shaved Parmigiano Reggiano, Lemon, Extra-Virgin Olive Oil

Pasta

Penne with Shrimp, Pesto, Mascarpone Cheese in a Light Tomato Sauce

Entrée

Grilled Centre Cut Veal Chop, Herb and Asiago Risotto,
Balsamic Jus, Rosemary Aioli

Dessert

Chocolate Baci Bombe

Entrée selections are served with an assortment of freshly baked breads and butter.
Coffee (regular or decaffeinated) and a selection of teas.

*All Rosewater Room Wedding Package pricing listed on pre-set menus includes a standard, unlimited host bar which includes spirits, domestic beer, house wine and sparkling wine toast and non-alcoholic beverages.

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Hors D'oeuvres

Select Three Hors Per Person, Complimentary with Your Wedding Package

COLD SELECTIONS

Hoisin Marinated Peking Duck Salad Roll	\$40
Smoked Salmon Tamaki Cone	\$40
Niagara Prosciutto Wrapped Melon with Blueberry Baco Noir Balsamic Drizzle	\$40
Mini Caprese Salad of Bocconcini, Cherry Tomato and Basil on a Bamboo Skewer	\$36
Classic Bruschetta on a Garlic Rubbed Crouton with Shaved Parmesan	\$36
Caramelized and Goat Cheese Tartlet, Confit Cherry Tomato	\$38
Lobster Crepe Beggar's Purse, Caviar Crème Fraîche	\$42
Shrimp Cocktail Shooter, Vodka Spiked Bloody Mary	\$40
Crab Claw Shooter, Lemon Sabayon	\$42
Salmon Tartar, Black Sesame Cone, Wasabi Crème Fraîche	\$40
California Roll, Soy and Wasabi	\$38
Parmesan Taco filled with Grilled Chicken Caesar Salad	\$40
Peppered Beef Carpaccio, Parmesan, Arugula	\$40

HOT SELECTIONS

Tandoori Chicken Drumettes, Coriander Yogurt	\$40
Spiced Vegetable Samosa, Saffron Raita	\$38
Pommero Honey-Glazed Scallop and Double Smoked Bacon Roll	\$42
Chorizo and Romano Empanada with Chili Lime Sour Cream	\$38
Rosewater Crab Cake with Lime Crème Fraîche	\$40
Crispy Wonton Shrimp with Sweet and Sour Dipping Sauce	\$38
Coconut Shrimp, Wasabi Ketchup	\$40
Sweet and Sour Pork and Grilled Pineapple Lollipop	\$40
Chicken or Vegetable Spring Roll, Pink Peppercorn Plum Sauce	\$36
Smoked Salmon Pizzetta, Grilled Vegetables, Goat's Cheese	\$40
Smoked Chicken and Wild Mushroom Risotto, Peas and Lemon	\$38
Red Wine Braised Lamb Shank Shepherd's Pie, Parmesan Mash	\$40
Asparagus Tempura, Lemon Chive Mayo	\$38
Grilled Strip Loin, Wild Mushroom Crostini, Béarnaise Sauce	\$42
Molten Triple Cream Brie Crostini, Caramelized Pear, Truffle Essence	\$40

Priced Per Dozen

*Prices are subject to applicable taxes and service fees.



Hors D'oeuvres - VIP

All VIP Hors are Priced A la Carte and Not to be Included in Wedding Packages

COLD SELECTIONS

Oysters, Lemon Foam, Tobiko Caviar	\$50
Nigiri Sushi, Soy and Wasabi	\$48
Sesame Crusted Tuna, Orange Confit Ponzu Sauce	\$48
Mini Caprese, Vine Ripened Tomato, Buffalo Mozzarella, Balsamic Syrup	\$46
Fois Gras Crème Brûlée, Brioche Toast, Raspberry Jam	\$48

HOT SELECTIONS

Mini Strip Loin Slider, All Dressed	\$48
Lobster Club, Pancetta, Avocado, Lemon Aioli	\$50
Portobello Frites, Truffle Mayo	\$42
Roasted Baby Lamb Chop, Rosemary Aioli	\$48
Tempura Shrimp Cocktail, Wasabi Ketchup	\$46
Sweet Potato Fries, Soy Sambal	\$42
Triple Cream Brie Grilled Cheese, Caramelized Onion, Brioche	\$42

Priced Per Dozen

*Prices are subject to applicable taxes and service fees.



Appetizers

Bocconcini with Sliced Organic Tomato Salad
with Fresh Basil, Extra Virgin Olive Oil and Balsamic Drizzle
\$13

Antipasto
Prosciutto & Salami, Melon, Marinated Mushrooms,
Grilled Peppers, Bocconcini and Herbed Olives
\$16

Tandoori Shrimp Cocktail
Spiced Cucumber Salad, Mint Chutney
\$15

Seared Rare Tuna
Pickled Asian Greens, Caramelized Orange, Ginger Dressing
\$18

Smoked Salmon
Warm Potato Rosti, Lemon Beurre Blanc, Caviar Cream
\$16

Miso Cod
Asian Vegetable Slaw, Ginger Sesame Emulsion
\$18

Chimichurri Grilled Whole Quail Breast
Mushroom and Artichoke Tartlet, Truffled Hollandaise
\$17

Grilled Seafood Greek Salad
Shrimp, Calamari, Mussels, Lemon Herb Vinaigrette
\$17



Soup & Salad Selections

CLASSIC SOUPS - \$9

Bisque of Asparagus, Chive and Lemon Cream
Leek and Potato Soup with Stilton Cream
Tomato and Fennel Bisque with Tarragon Black Pepper Foam
Roasted Vegetable Purée with Pesto Drizzle
Wild Mushroom Purée, Black Truffle Foam
Roasted Butternut Squash, Maple Crème Fraîche

SALAD SELECTIONS

Baby Green Salad with Raspberries, Maple Syrup and Shallot Vinaigrette	\$9
Frisée and Endive Salad with Caramelized Apple, Crisp Bacon, Shallot and Cider Vinaigrette	\$9
Arugula and Frisée Salad with Air Dried Cherry Tomatoes, Goat Cheese, Red Onion and Sherry Reduction	\$10
Roasted Beet and Stilton Salad, Arugula, Pear, Toasted Walnuts, Lemon Crème Fraîche	\$11
Roasted Butternut Squash Salad with Cremini Mushrooms, Baby Greens, Sunflower Seeds, Goat Cheese Dressing	\$10
Butter Lettuce, Lolla Rossa, Red Oak Salad White Balsamic and Truffle Vinaigrette, Fresh Grated Parmesan	\$10

*Prices are subject to applicable taxes and service fees.



Pasta Selections

PASTA

Fusilli with Grilled Chicken, Rosemary, Red Onion and Gorgonzola Cheese	\$15
Penne with a Fresh Tomato and Basil Sauce	\$13
Ricotta Ravioli with Cremini Mushroom and Parmesan Reggiano A'olio	\$16
Farfalle with White Bean, Cherry Tomato, Pesto and Ricotta Salata	\$14
Penne alla Vodka, Pancetta, Pink Vodka Cream Sauce	\$15
Butternut Squash Ravioli, Smoked Duck, Wild Mushrooms, Pine Nuts, Gorgonzola Cream	\$17

DUO PASTA PRESENTATION - \$17

Penne, Fusilli or Linguini in a Fresh Tomato and Basil Sauce with Grated Parmesan
Cheese Tortellini in a Herbed Cream Sauce

RISOTTO

Wild Mushroom Risotto finished with Truffle Oil	\$18
Grilled Tiger Shrimp Risotto, Cherry Tomato, Arugula, Pecorino	\$19

*Prices are subject to applicable taxes and service fees.



Entrée Selections

BEEF

Grilled N.Y. Strip Loin with Bourbon Peppercorn Jus	\$37
Beef Tenderloin with Merlot Jus	\$42
Beef Wellington, Madiera Jus	\$44

LAMB

Red Wine and Garlic Slow-Braised Lamb Shank, Rosemary and Garlic Jus	\$36
Lamb Sirloin, Rosemary Balsamic Jus	\$40
Lamb Osso Bucco, Orange Gramulata, Red Wine Jus	\$37

VEAL

Grilled Veal Chop, Red Wine Jus, Rosemary Aioli	\$40
Herb Roasted Veal Tenderloin, Port Wine and Foie Gras Reduction	\$42
Veal Scaloppini, Wild Mushroom, Marsala Sauce	\$36

POULTRY

Cornish Hen filled with Wild Rice, Sundried Cherry Jus	\$34
Baked Boneless Breast of Chicken with a Lemon Herb Crust in a White Wine Sauce	\$33
Prosciutto Wrapped Chicken Breast Stuffed with Spinach, Mushroom, Fontina, Natural Pan Jus	\$36

FISH

Crisp Skinned Red Snapper, Duo of Sweet Pepper Coulis	\$36
Pan-Roasted Atlantic Salmon Fillet, Chardonnay Lemon Butter	\$33
Miso and Vanilla Glazed Black Cod, Orange and Ginger Essence	\$38

DUO ENTRÉE SELECTIONS

Grilled Strip Loin, Lemon Herb Crusted Chicken Breast, Bourbon Peppercorn Glaze, White Wine Cream Sauce	\$40
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Beef Tenderloin, Lemon Herb Crusted Chicken Breast, Merlot Jus, White Wine Cream Sauce	\$44
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SURF AND TURFS

Beef Tenderloin, Vanilla Miso Marinated Black Cod, Merlot Jus, Orange and Ginger Essence	\$48
Beef Tenderloin, Half Lobster, Merlot Jus, Drawn Garlic Butter	\$52
Veal Tenderloin, Jumbo Crab Claws, Wild Mushroom, Asparagus, Red Wine Jus, Citrus Hollandaise	\$48
Strip Loin of Beef, Grilled Tiger Shrimp, Bourbon Peppercorn Jus, Garlic Lemon Butter Sauce	\$44

SEAFOOD PLATTERS

Garlic Shrimp, Calamari, Mussels, Halibut, Lemon, Extra Virgin Olive Oil	\$14
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Grilled Shrimp, Calamari, Steamer Clams, Mussels, Butter Poached Crab Claws, Lemon, Extra Virgin Olive Oil	\$17
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*Platters are served with baby green salad, light balsamic vinaigrette

*Prices are subject to applicable taxes and service fees.



Reception & Food Stations

Oven Roasted Hip of Alberta Beef Carving Station (Min. order 100 people)
Beef Jus, Horseradish, Mustards and Miniature Kaiser Rolls

Roasted Peppered Prime Striploin of Beef Carving Station (Min. order 30 people)
Cognac and Peppercorn Jus, Horseradish, Mustards

Dim Sum Station
Shrimp Tempura, Vegetable Dynamite Roll, Peking Duck, Crispy Suckling Pig,
Wok Fried Black Bean Crab Claws, Pot Stickers, Chinese Mustard, Sambal, Brandied Hoisin Sauce

Pasta Station
Fusili with Grilled Chicken, Rosemary, Red Onion, Gorgonzola Cheese
Penne with Fresh Tomato Sauce, Basil

Raw Bar (Minimum Order 3 Dozen)
Best Selection of Oysters with Toasted Shallot and Sherry Vinegar, Lemon, Fiery Cocktail Sauce

Sushi (Minimum Order 3 Dozen)
Selection of California Rolls, Maki, Nigiri Sushi, Wasabi, Pickled Ginger, Soy for Dipping

Jumbo Shrimp Cocktail (Minimum Order 3 Dozen)
Chipotle mayo, Lemon, Fiery Cocktail Sauce

A Selection of Canadian and International Cheeses
Water Crackers, French and Crisp Breads, Grapes, Dried Fruits and Nuts

Whole Baked Brie
Spy Apple and Sour Cherry Chutney

*Serves approximately 30 people

Antipasto Table
Basil Pesto Grilled Vegetables, Melon and Prosciutto, Assorted Olives, Tomato and Bocconcini,
Smoked Sausage, Italian Cheeses, Sliced Breads and Crisps

Rosewater Room Salad Station
Field Greens, Caesar Salad and our Chef's Selection of Market Fresh Composed Salads
Array of Vinaigrettes and Dressings

Mediterranean Station
Hummus, Babaghanoush, Sweet Pepper Dip, Spiced Olives, Mini Pitas and Artisan Breads for Dipping

Iced Shellfish Bar
Shrimp, Lobster, Scallops, Crab Claws, Clams, Mussels, Smoked Fish, Caviars
Served in an Ice Bar with Citrus and an Array of Dipping Sauces

Pad Thai
Shrimp, Chicken, Egg, Tofu, Bean Sprouts, Tamarind Sauce, Sprinkled Ground Peanuts

Bombay Experience
Vegetable Pakoras, Butter Chicken Labobs, Grilled Tandoori Shrimp, Spiced Lamb Korma,
Selection of Homemade Samosas, Mango Chutney, Coriander Yogurt Raita

*For all chef-manned stations, a labour charge of \$25 per for a minimum of 3 hours per station applies.

*Prices are subject to applicable taxes and service fees.



Children's Menu

\$35 PER CHILD

Unlimited Children's Beverage package

1 Appetizer

1 Entrée

1 Dessert

BEVERAGE PACKAGE

Unlimited Pop, Juice and Water

APPETIZER SELECTIONS

Crudités and Dip

Mozzarella Sticks with Tomato Sauce

Caesar Salad

ENTRÉE SELECTIONS

Fusilli with Tomato Sauce and Meatballs

Fusilli with Tomato Sauce and Parmesan

Chicken Fingers with Fries, Plum Sauce and Ketchup

Cheeseburger Sliders with Fries and Ketchup

DESSERT SELECTIONS

Ice Cream Sundae with Chocolate Brownie

BEVERAGE PACKAGE

Unlimited Pop, Water, Juice



Dessert Selections

Bittersweet Lindt Chocolate and Raspberry Tower with Cassis Syrup and Kirsch Infused Compote of Cherries

Tarte au Citron, Lemon Meringue Snap, Sugar Blackberries

Raspberry and Vanilla Bean Panna Cotta, Late Harvest Riesling Consommé, Fresh Berries

Chocolate Baci Truffle Bombe, Raspberry Coulis, Frangelico Cream

White Chocolate Cheesecake, Champagne Glazed Strawberries

Brandy Snap Basket, Grand Marnier Marinated Berries, Fresh Fruit Sorbet

Warm Apple Galette, Caramel Ice Cream, Toffee Anglaise

Star Anise Sugar Roasted Pineapple, Coconut Ice Cream, Strawberry Lychee Syrup

\$10

Tiramisu served in a Chocolate Cup, Kahlua Anglaise, Compote of Berries

Tahitian Vanilla Crème Brûlée, Honey Infused Sunkissed Fruit Compote, Almond Tuille

Chocolate Molten Cake, Citrus Salad, Raspberry Caramel

\$11

DESSERT TRIO \$13

Select three of the following:

Miniature Crème Brûlée

Strawberry Sorbet, Brandy Snap Basket

Warm Flourless Double Fudge Chocolate Cake

Chocolate Cheesecake Lollipop

Miniature Tarte au Citron

Bailey's Hot Chocolate Shot

Wildberry Crumble

Mascarpone Parfait, Raspberry Saramel



Dessert Selections

CHEF'S SELECTED SWEET PLATTERS

Based on 2 pieces per person, \$2 per piece

Chocolate Dipped Strawberries
Pecan Tarts
Chocolate Cheesecake Lollipops
Miniature Fruit Crumbles
Rosewater Room Signature Brownies
Chocolate Hazelnut Éclairs

Local and Exotic Fruit and Berries Platter
\$7 per person

INDIVIDUAL SWEET PLATTERS

Based on 2 Pieces per person, priced per piece

Cookies and Biscotti \$2
Chocolate Dipped Strawberries \$3
Chocolate Truffles \$4
Chocolate Cheesecake Lollipops \$4

SWEET TABLES

*Chef attendant at \$25 per hour – 3 hour minimum

Swiss Chocolate Fondue	\$8
Rice Crispies, Marshmallows, Fresh Fruit for Dipping	
Cupcake Tower	\$8
Rocky Road – Dark Chocolate Cupcakes, Chocolate Buttercream Frosting, Marshmallows, Toasted Walnuts	
Snickers Bar – Brown Sugar Cupcake, Caramel Filling, Peanut Butter Frosting, Salted Peanuts, Chocolate Drizzle	
Lemon – Buttermilk Cupcakes, Vanilla Meringue Frosting, Fresh Raspberries	
Very Berry – Vanilla Cupcakes, Strawberry Buttercream, Blueberry Jelly, Gold Dust	
Belgian Waffles	\$9
Fresh Berries, Grand Marnier Butter, Vanilla Cream, Chocolate Drizzle	
Peanut Butter and Jelly French Toast	\$9
Roasted Banana and White Chocolate Chunk Ice Cream, Maple Caramel	
Fresh Berry Martinis	\$10
Chocolate Dulce de Leche, Vanilla Sabayon, Honey Mint Yogurt, Sauces for Dipping	

*Prices are subject to applicable taxes and service fees.



Late Night Passed Fare

Hand-cut Yukon Gold Fries, Herbs, Sea Salt, Garlic Aioli	\$3.50
Tempura Soft-Shell Crab Club, Chipotle Mayo	\$5
Mini Strip Loin Slider, All Dressed	\$4
Cod and Chips, Fresh Lemon and Tarragon Tartar Sauce	\$5
Tuna Dynamite Roll, Cucumber Kimchi, Spiced Mayo	\$5
Sweet Potato Fries, Soy Sambal	\$3.50
Peanut and Chili Crusted Chicken Kabob, Thai Green Mango Salad	\$4
Veal Milanese Sandwich, Roasted Peppers, Molten Fontina	\$4
Vegetable Pad Thai, Bean Sprouts, Fresh Coriander	\$4
Montreal Poutine, Maple Duck Confit, Goat Cheese, Maple Vinegar Jus	\$5

*Prices are subject to applicable taxes and service fees.



Bar Selections

Host Bar \$40 PER PERSON

Includes Domestic Brands, Domestic Beer, Our Red and White House Wine, Soft Drinks and Regular/Decaffeinated Coffee and Tea

The Rosewater provides ice, mix, glassware, and bartender
There is an additional charge for Bottled Water and Juices

Premium Host Bar \$50 PER PERSON

Includes Domestic and Selected Premium Brands, Domestic and Selected Imported Beer, Our Red and White House Wine, Selected Liqueurs, Soft Drinks and Regular/Decaffeinated Coffee and Tea
Includes Bottled Water, Juices and Espresso Station

The Rosewater provides ice, mix, glassware, and bartender
Includes Butler Service for Liqueurs

Alcoholic Beverage Service

Rosewater is a fully licensed establishment and must abide by all Federal, Provincial and Municipal Laws regarding the purchase and sales of alcoholic beverages. All alcoholic beverages must be supplied and served by the Rosewater. The service of liquor is permitted between the hours of 11:00 am. and 1:00 am. Each member of our service team is required to successfully complete the Smart Serve program for the benefit of the safety of our guests.

In addition to the selections listed above, we are able to create a customized beverage selection for your banquet requirements. All specialty beverage items are subject to availability.