



Packages & Menu



Who We Are



JC's Banquet was born out of passion for providing great service and exceptional food. In 2005 it all began with the organization of our very first event, The Francis' 50th Wedding Anniversary.

Since then we have been helping families celebrate all their milestones. From birthdays to weddings, baby showers, anniversaries and back again we are there for every event. We would like to welcome each of you into our place and encourage you to feel right at home.

Address:

1686 Ellesmere Rd.
Toronto, ON M1H 2V5

Tel:

416-290-6186

Hours of Operation

Mon-Fri: 10am-8pm
Sat-Sun: By Appointment

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Our Halls

Our venue offers great flexibility for all types and sizes of events. Our total capacity is 550 for a sit-down meal. Dividing into 4 distinct halls you can feel assured we have the perfect space for you.

Main Hall:

- Only Hall Rental \$3000
- Hall Rental \$500 with catering package
- Hall Size 50'x 60'
- Dance floor 20' x 50'
- Three projectors available for rent
- Capacity with rounds and dance floor: 220-350 people. Up to 550 people in combination with our other halls
- Capacity theatre style: 650 people
- Capacity classroom style: 150 people



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Mezzanine:

- Only Hall Rental \$1500
- Hall Rental \$250 with catering package
- Hall Size 25'x 60'
- Dance floor 20'x 20'
- Projector on three TV screens available
- Capacity with rounds and dance floor: 100 people
- Capacity Theatre Style: 150 people
- Capacity classroom Style: 75 people

Front Hall:

- Only Hall Rental \$1500
- Hall Rental \$250 with catering package
- Hall Size 25' x 60'
- Projector on four TV screens available
- Capacity with rounds and dance floor: 80 people
- Capacity Theatre Style: 120 people
- Capacity classroom Style: 60 people

Board Room: \$50/hr

- Capacity for 10 people
- Fully private with video conferencing and top quality technology

Change Room Available: \$100 surcharge

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Buffet Packages

Classic:

- 2 Appetizers
- 1 Salad or Soup
- 3 Main Courses *(includes one vegetarian selection)*
- 2 Accompaniments
- 1 Dessert

Saturday
\$45 | \$50

Premium:

- 3 Appetizers
- 1 Salad or Soup
- 4 Main Courses *(includes two vegetarian selection)*
- 2 Accompaniments
- 2 Desserts

Saturday
\$50 | \$55

Vegetarian:

- 2 Appetizers
- 1 Salad or Soup
- 4 Vegetarian Selections
- 2 Accompaniments
- 1 Dessert

Saturday
\$45 | \$50

Ultimate:

- 3 Appetizers
- 1 Salad and Soup
- 4 Main Courses *(includes one vegetarian selection)*
- 2 Accompaniments
- Sweet Table *(choice of any five desserts)*

Saturday
\$60 | \$65

Bread and Butter available for \$1.00 additional per person. Halal offered by request.

Plated Menu



Appetizers:

Choice of Three
Dinner rolls with butter provided

Starter: *choice of one*

Heritage Green Salad:

Mixed greens topped with tomato, cucumber and radish with a balsamic dressing.

Caesar Salad:

Romaine salad tossed in Caesar dressing and topped with bacon, parmesan cheese and lemon.

Roasted Red Pepper Soup:

House made soup made with fire roasted red peppers, tomato, basil and fresh cream.

Main Course:

1

Miso Chicken Breast

\$55

Tender marinated chicken breast oven-roasted and paired with market vegetables and brown rice.

2

Seared Salmon

\$65

Pan seared fillet plated with broccolini and basmati rice.

3

Roasted Lamb Shank

\$65

Slow-roasting pull apart lamb drizzled in house-made au jus and paired with roasted vegetables.

4

Polenta with Field Mushrooms

\$55

A hearty combination of creamy polenta and wild mushrooms.

5

Hoisin Pork Chops

\$55

Braised pork chops are glazed with our in-house hoisin sauce and paired with mashed potatoes and vegetables.

6

Petite Filet and Lobster

\$75

The perfect pairing of a filet mignon and lobster tail makes an unforgettable experience for your guests.

Dessert: *choice of one*

Chocolate torte

Custard and Fruit tart



Appetizers

- Breaded shrimp with sweet chili sauce
- Spring rolls with sweet chili sauce
- Sweet and sour meatballs
- Chicken lollipop
- Beef sliders
- Spinach & artichoke dip
- Vegetable tray
- Bruschetta
- Hummus
- Antijito
- Salt fish cakes (upgrade for \$2/person)



- Mutton roll
- Fish cutlet
- Chicken tikka skewers
- Fish pakora with mint chutney
- Vadai with coconut chutney
- Murukku

- Spinach samosa
- Kesari
- Butter cake
- Aloo tikki with tamarind chutney
- Cauliflower 65
- Falafel

Antipasto Bar

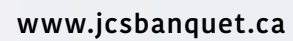
- Charcuterie board
- Marinated artichoke
- Grilled balsamic vegetables
- Olives
- Seafood salad
- Fresh baked dinner rolls
- Greek pasta salad
- Bocconcini
- Shrimp and red pepper tapas
- Roasted tomatoes
- Mediterranean dip with flatbread
- Additional chef's selections available

Upgrade for \$7/person



- Chicken devil
- Seafood devil
- Pork devil
- Beef devil
- Beef liver
- Calamari devil
- Egg fry
- Soya devil
- Paneer devil
- Chilli tofu

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- Egg fry
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- Paneer devil
- Chilli tofu



North American Menu

Salad and Soup

- Mediterranean pasta salad
- German potato salad
- Heritage greens salad with white balsamic vinaigrette
- Caesar salad
- Roasted red pepper soup
- Farm-style chicken noodle soup

Accompaniments

- Roasted potatoes
- Roasted vegetables
- Steamed vegetables
- Classic rice pilaf
- Plain rice
- Garlic mashed potato with gravy
- Stir fried noodles



Main Dishes

- Roasted chicken
- BBQ chicken
- Chicken schnitzel
- Roasted pork loin
- Italian chicken marsala
- Beef goulash
- Mussels provencal
- Tomato garlic tilapia

- Rose vegetable pasta
- Eggplant parmesan
- Manicotti

Upgrade to a premium selection \$4.00/person

- Roast beef with gravy
- Sesame glazed salmon
- Salmon Wellington
- Lasagna

West Indian Menu

Main Dishes

- Roasted chicken
- Curry goat
- Jerk chicken
- BBQ chicken
- Escovitch kingfish

- Boiled Jamaican green bananas
- Rose vegetable pasta
- Manicotti
- Eggplant parmesan

**Upgrade to a premium
selection \$4.00/person**

- Oxtail stew
- Roast beef
- Roasted salmon
- Ackee and saltfish



Accompaniments

- Rice and peas – choice of red bean or pigeon pea
- Fried plantain
- Sweet potato
- Garlic mashed potato
- Classic rice pilaf
- French green beans





Sri Lankan Menu

Soup

- Lentil soup
- Spicy chicken soup
- Rasam
- Seafood Kool
(Upgrade for \$3.00)

Salad

- Mango salad
- Coconut sambol
- Tomato, onion & cucumber salad
- Onion & cucumber raita

Accompaniments

- Naan
- Roti
- Plain putt
- Puttu mix
- Vegetable rice
- Plain rice
- Brown rice
- Lo mein noodles
- String hopper biryani
- Pongal



Main Course

- Okra, potato, tomato kulambu
- Potato & tomato kulambu
- Deviled eggplant
- Eggplant fry curry
- Mix vegetable curry
- Potato devil
- Daal curry
- Pumpkin & cassava curry
- Long bean & potato devil
- Green bean and potato white milk curry
- Spinach curry
- Soya kulambu
- Cabbage vara
- Kale vara
- Bittergourd vara
- Peas and cashew curry



- Curry – Mutton, Beef, Chicken, Shrimp, Seafood, Coconut squid or Kingfish
- Devil – Chicken, Squid, Fish, or Beef
- Kottu – Mutton, Chicken, Butter chicken, Egg or Dry fish
- Chicken fry
- Chili chicken
- Dry fish with egg curry
- Fried king fish
- JC sambol
- Massi sambol
- Fried shrimp with onions (Upgrade for \$1.50)
- Jaffna style dry fish sambol (Upgrade for \$1.50)





Indian Menu

Accompaniments

- Plain naan
- Garlic naan
- Butter naan
- Plain rice
- Jeera rice
- Lemon rice
- Raita



Main Course

- Butter chicken
 - Chicken kadai
 - Chicken tikka masala
 - Chicken kurma
 - Mutton rogan josh
 - Fish masala
 - Fish tikka
 - Shrimp curry
 - Shrimp kurma
 - Chicken biryani
 - Lamb biryani
 - Fish marly
 - Fish curry masala
 - Coconut fish curry
-
- Malai kofta
 - Chana masala
 - Vegetable kurma
 - Paneer tikka masala
 - Kadai paneer
 - Matar paneer
 - Aloo mattar
 - Aloo gobi masala
 - Rajma
 - Dal makhani
 - Vegetable tawa
 - Kerali curry
 - Dal tadka
 - Bhindi masala
 - Matar methi malai
 - Aviyal curry

Chinese Menu

Accompaniments

- Crab and corn soup
- Egg drop soup
- Fried rice
- Steamed rice
- Singapore noodles
- Shanghai noodle
- Stir fried noodles

Main Course

- Chili chicken
- Mongolian beef
- Chili shrimp
- Chicken or Beef stir fry with vegetables
- Lemon chicken
- Honey garlic chicken
- Beef with broccoli
- Stir fried mixed vegetables
- Bok choy and tofu
- Soy glazed green beans
- Spicy deep fried tofu



Chef Stations

- Antipasto bar
- Bar bites
- Beef carving
- Burger
- Chocolate fountain
- Cotton candy
- Crepe
- Dosa
- Fruit flambé
- Hopper (plain/egg/milk)
- Kingfish
- Kottu roti (vegetable/
mutton/chicken/seafood/
butter chicken)
- Mixed grill
- Pasta
- Popcorn
- Poutine bar
- Roast duck
- Roast pig/lechon
- Salad bar
- Seafood flambé
- Steak
- Stir fry noodles
- Taco
- Waffle



Dessert

- Mixed danish
- Assorted strudel
- Apple crumble with vanilla ice cream
- Tropical fruit platters
- Flan

Upgrade to a premium selection \$3.00/person

- Chocolate fountain
- New York cheesecake

South asian options

- Payasam
- Caramel pudding
- Watalappam
- Gulab jamun
- Rasmalai
- Purple taro with payasam
(upgrade for \$1.50)



Holiday Menu

- Dinner rolls with butter
- Classic rice pilaf
- Mashed potato with turkey gravy
- Roasted root vegetables
- Smoked ham served with grilled pineapple salsa
- Slow roasted turkey with stuffing, served with gravy
- Cranberry sauce
- Dessert: Pumpkin pie with whipped cream

\$47

PER PERSON

All packages are subject to 13 % tax & 15% gratuity



Beverages



Non- Alcoholic Beverages

Handcrafted drinks \$3/person

Choice of one: Fruit punch
Mango juice
Nelli crush
Sherbet
Mango lassi
Herbal lemonade
Milkshake

**Combine
Both for
\$5/ person**

Soft Drinks \$3/person

Pepsi
Diet Pepsi
7up
Sprite
Ginger Ale

Alcoholic Beverages

Wine

Peller Estates family selection

Premium:

Trius cabernet sauvignon
Crush pinot grigio

Beer Bottles

Budweiser
Bud Light
Keith's IPA

Premium:

Heineken
Corona
Stella

Liquor

Absolut Vodka,
Beefeater Gin,
Seagram's Whiskey,
Bacardi White Rum

Premium:

Grey Goose Vodka,
Tanqueray Ten Gin,
Johnny Walker Black Label Scotch,
El Dorado 5 year aged Rum

Pour your own kegs: starting from \$600

Bar Service: \$250

Open bar: \$40/person, \$60/person for premium options

Cash or tab bar: starting from \$7/each drink

Wine by the bottle starting from: \$40

Ask the management for more details.

Design

Our sister company Mabel Event Rentals has expert designers on staff ready to take your event to the next level. Request a free consultation to see how we can help you.

We special in:

- Backdrop and Mandap decor
- Head table and cake table designs
- Custom lighting packages
- Red and white carpet entrances
- Fresh flower arrangements

Shobi
TURNS THE
big 30



Entertainment

JC's Banquet has a trusted group of vendors offering excellent services for any event. We can plan and book many kinds of entertainment for functions.

- DJ services
- Photographers
- Videographers
- Limousine services
- Magicians
- Dancers
- Performers
- Specialty cake designs



Corporate Packages

All Day Meetings

Each package includes; meeting room rental, Wi-Fi, notepads & pens, podium, projector, av system and ice water.

Continental Breakfast

- Freshly baked breakfast pastries - featuring delicious muffins, danishes and croissants
- Seasonal fresh fruit
- Yogurt
- Fruit preserves, butter & margarine
- Gourmet regular & decaffeinated coffee, specialty teas and chilled juices

Mid-Morning Break

Gourmet regular & decaffeinated coffee, specialty teas and chilled juices

Afternoon Break

Freshly baked homemade cookies, gourmet regular & decaffeinated coffee, specialty teas, and chilled juices

Choose:

Standard Lunch: Sandwich Sensation

- Chef's daily soup
- Garden salad (dressings served on the side)
- Italian pasta salad
- Crudit  served with dip
- Prepared artisanal sandwiches and wraps
- Features prosciutto, slow roasted turkey and vegetarian options

Package price @ \$47 per person min. 15 guests

or

Executive Lunch

- Garden salad (dressings served on the side)
- Chef's daily soup with fresh buns
- Crudit  served with dip
- Choice of two main courses
- Choice of two accompaniments

Package price @ \$53 per person min. 15 guests

All lunch options include: seasonal fruit platters, gourmet regular & decaffeinated coffee, specialty teas, and chilled juices

All packages are subject to 13% tax & 15% gratuity

A La Carte Gourmet

Beverages

- Freshly brewed coffee regular or decaffeinated
\$21.00 per 10 cups
- Selection of specialty & herbal teas
\$18.50 per 10 cups
- An assortment of soft drinks
\$2.25 per can
- A variety of chilled fruit juices
\$2.50 per person
- Bottled spring water
\$2.25 per bottle

Snacks

- Freshly baked goods featuring delicious muffins, danishes, and cinnamon rolls
\$3.00 per person
- An assortment of homemade cookies
\$20.00 per dozen
- Pretzels and potato chips
\$3.00 per person

Healthy Selections

- Granola bars
\$2.50 each
- An assortment of low-fat yogurt
\$2.50 each
- Whole fresh fruit
\$2.50 per person
- Delicious sliced fruit platter
\$5.00 per person



Breakfast in the Hall For Groups of 15 or more

The Baker's Pride

- An assortment of freshly baked goods featuring delicious muffins, danishes and croissants
 - Fruit preserves, butter & margarine, gourmet regular & decaffeinated coffee, specialty & herbal teas
- @ \$8.00 per person**

The Continental

- An assortment of freshly baked goods featuring delicious muffins, danishes, croissants
 - Seasonal fresh fruit
 - Fruit preserves, butter & margarine
 - Assorted chilled fruit juices
 - Gourmet regular & decaffeinated coffee, specialty & herbal teas
- @ \$15 per person**

JC's Complete Breakfast

- An assortment of freshly baked goods featuring delicious muffins, danishes and croissants
 - Seasonal fresh fruit
 - Light and fluffy scrambled eggs
 - Crisp bacon & farmer's pork sausages
 - Seasoned potatoes
 - Fruit preserves, butter & margarine
 - Gourmet regular & decaffeinated coffee, specialty teas & chilled juices
- @ \$ 20 Per Person**

Healthy Start

- A Selection of bagels with low fat cream cheese
 - Assortment of cereals with low fat milk and assorted yogurts
 - Seasonal fresh fruit
 - Fruit preserves, butter & margarine
 - Chilled juices (apple, orange & cranberry)
 - Gourmet regular & decaffeinated coffee, specialty teas
- @ \$19.00 per person**

All packages are subject to 13 % tax & 15% gratuity

Ask the management for more details.



www.jcsbanquet.ca | 416.290.6186