canoe

catering package



elevate your next event

Connecting people to place through contemporary Canadian cuisine, Canoe crafts refined and artful dishes reflective of our country's diverse landscape. Our chefs work closely with trusted farmers and suppliers to source the finest wild and cultivated ingredients from coast to coast.

With over 25 years of culinary history, Canoe continues to challenge creative boundaries in the spirit of celebrating Canada and its distinct provinces. Now, with our new catering operation, we are excited to dazzle your guests with artisanal Canadian cuisine at any venue you please!

sustainability commitment

As one of Canada's leading hospitality organizations, we understand that the choices we make every day have an impact, not only on our guests, but on the farmers who produce our food and the land and waters where our food is grown. Our goal is to take the lead on developing and implementing sustainable policies that make a positive social and environmental impact, promoting a culture of sustainability in our kitchens, event venues and offices.

our purveyors

We're thrilled to be able to showcase some of the best and brightest bounty that Canada has to offer. Here's a list of some of our local suppliers whose fresh produce informs our seasonal menus:

- Monforte Dairy
- Pristine Gourmet
- Fisherville Greenhouses
- Organic Ocean
- Seed to Sausage
- Mark's Mushrooms
- Forbes Wild Foods
- St. David's Hydroponics
- Grandview Farms
- Mountainoak Cheese



Canapés priced per piece · minimum order of one dozen per item

goat cheese soldier charred sourdough, Osprey Bluffs honey, fine herbs	
saskatchewan panisse truffle mayonnaise	
mac + cheese croquette smoked ketchup	
corn + jalapeño hushpuppies cucumber ranch	
seafood	
smoked trout flatbread seaweed crème fraîche	
canadian east coast oysters charred cucumber mignonette	4.50
juniper + saskatoon cured halibut green apple pickle	5.
canoe lobster 'club' smoked Gouda, toasted brioche, Sharbot Lake bacon	
meat	
blackened flat iron steak red pepper preserve, pretzel crostini	
grandview farms beef slider truffle mayonnaise	5.
foie gras parfait	

ontario lamb chop	8.
burnt broccoli, sunflower	





starters

potato + leek soup double-smoked bacon, chives	13.
shaved summer squash mint, preserved lemon, fennel, shaved Gouda	17.
vine-ripened tomato Romaine, crispy baguette, goat cheese mousse	17.
flat iron tartare aïoli, foraged flavours, crispy artichoke, egg yolk	19.
lobster bisque charred corn, sourdough, basil	21.
mains	
grilled eggplant cannelloni pristine legumes, pickled shallot	32.
atlantic salmon smoked mussels, salt-baked celeriac, watercress dashi purée	38.
rosemary beef short rib roasted pearl onions, green beans, potato purée, red wine jus	46.
beef tenderloin roasted rapini, crispy leaves, creamy mash, red wine jus	54.
laurel-roasted halibut Brussels sprouts, bacon lardons, creamed leeks, fingerling potatoes	55.
desserts	
screeched tarte au sucre wintergreen Chantilly	14.
chocolate brownie salted caramel mousse, torched meringue, wild blueberry	14.
strawberry shortcake cheesecake mousse, Victorian sponge, sumac meringue	14.
selection of two canadian cheeses preserved stone fruit, Osprey Bluffs honey	18.



stations

priced per person

wild mushroom risoni truffled cremini cream, crispy marjoram, roasted onion	18.
maple torched wild salmon long pepper crème fraîche, Sheldon Creek labneh	18.
lobster mac + cheese Ontario Gouda, tarragon, pain de mie	21.
beef wellington	22.



wine list

bubbles Cave Spring Brut, Niagara Escarpment, Ontario NV Blue Mountain Brut, Okanagan Valley, British Columbia NV Henry of Pelham Cuvée Catharine Rosé Brut, Niagara Peninsula, Ontario NV	750ml 75. 100. 105.
white Closson Chase K.J. Watson Pinot Gris, Four Mile Creek, Ontario 2020 Loveblock Sauvignon Blanc, Marlborough, New Zealand 2020 Leaning Post Sauvignon Blanc, Niagara Lakeshore, Ontario 2019 Cave Spring CSV Riesling, Beamsville Bench, Ontario 2017 Pearce Predhomme Pinot Gris, Willamette Valley, Oregon 2020 Hidden Bench Estate Unfiltered Chardonnay, Beamsville Bench, Ontario 2018 La Crema Chardonnay, Sonoma Coast, California 2019	78. 79. 88. 90. 95. 95. 100.
rosé Château Pesquié 'Terrasses' Ventoux, Southern Rhône Valley, France 2020	84.
red Donna Laura 'Ali Rosso' Sangiovese-Cabernet Sauvignon, Tuscany, Italy 2020 McManis Merlot, Lodi, California 2018 Stéphane-Aviron Beaujolais-Villages, Burgundy, France 2019 Señorío de P. Peciña Crianza, Rioja, Spain 2015 Tenuta Monteti 'Caburnio' Cab/Merlot, Tuscany, Italy 2016 Quail's Gate Pinot Noir, Okanagan Valley, British Columbia NV Rue Naujac '33' Cabernet Sauvignon, Columbia Valley, Washington 2018 Hidden Bench 'Terroir Caché', Beamsville Bench, Ontario 2017 Pearce-Predhomme Pinot Noir, Willamette Valley, Oregon NV The Hess Collection Allomi Cabernet Sauvignon, Napa Valley, California 2018 Closson Chase 'South Clos' Pinot Noir, Prince Edward County, Ontario NV	75. 76. 82. 95. 110. 100. 115. 125. 150. 150.

beverage priced per drink

canoe classics

canoe caesar (1oz) vodka, Walter Caesar mix	14.
dill pickle (1.5oz) Tanqueray gin, Grand Marnier, Iemon, white cranberry juice, dill purée	16.
canoe old fashioned _(3oz) Dillon's Canoe rye, Maker's Mark bourbon, sugar, Angostura bitters, orange peel	22.
timeless cocktails	
<mark>cider sidecar</mark> (1.75oz) St-Rémy brandy, vino blanco, triple sec, fresh apple cider, lime	14.
pimm's cup (20z) Pimm's, lime, mint, cucumber, ginger ale	14.
paper plane (2.25oz) Maker's Mark bourbon, Amaro Montenegro, Aperol, Iemon	20.
spirit free	
lemon ginger ginger beer, maple lemonade	
seedlip citrus	12.