

c a n o e

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

vegetarian

goat cheese soldier charred sourdough, Osprey Bluffs honey, fine herbs	4.
saskatchewan panisse truffle mayonnaise	4.
mac + cheese croquette smoked ketchup	4.
corn + jalapeño hushpuppies cucumber ranch	4.

seafood

smoked trout flatbread seaweed crème fraîche	4.
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	7.

meat

blackened flat iron steak red pepper preserve, pretzel crostini	4.
grandview farms beef slider truffle mayonnaise	5.
foie gras parfait apricot, Pernod	7.
ontario lamb chop burnt broccoli, sunflower	8.





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 salt-baked celeriac, charred broccoli, jus Bordelaise	22.



beverage

priced per drink

canoe classics

canoe caesar (1oz) vodka, Walter Caesar mix	14.
dill pickle (1.5oz) Tanqueray gin, Grand Marnier, lemon, 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

cider sidecar (1.75oz) St-Rémy brandy, vino blanco, triple sec, fresh apple cider, lime	14.
pimm's cup (2oz) Pimm's, lime, mint, cucumber, ginger ale	14.
paper plane (2.25oz) Maker's Mark bourbon, Amaro Montenegro, Aperol, lemon	20.

spirit free

lemon ginger ginger beer, maple lemonade	8.
seedlip citrus cranberry, lemon	12.