

PORSCHE

EXPERIENCE

WEDDINGS

PACKAGES



PORSCHE

EXPERIENCE

SIT DOWN



FOOD STATIONS



BUFFET



ADD ONS



BEVERAGES



DETAILS



CONTENTS

SIT DOWN

Includes Food, Local Open Bar, Labour and Service Fees

GOLD PACKAGE

245/Guest

5 Appetizers | Bread | Salad | 1 Main Course
Veg Main Course | Dessert | Coffee & Tea Service

PLATINUM PACKAGE

260/Guest

6 Appetizers | Bread | Salad | 2 Main Courses
Veg Main Course | Dessert | Coffee & Tea Service

DIAMOND PACKAGE

275/Guest

7 Appetizers | Bread | Salad | Pasta
2 Main Courses | Dessert | Coffee & Tea Service

PACKAGE DETAILS

All packages include a \$10,000 venue rental fee which includes the ceremony space, basic A/V, a Demo Lap for the couple, a gift for the couple and our Simulator Lab for the event. [Please see detail page here.](#)

APPETIZERS

FROM SOIL

GREEN PAPAYA ROLL **G** **V**

Marinated Vegetables, Avocado, Citrus Ponzu, Crispy Shallot

SPICY FALAFEL **G** **V**

Herb Chickpea, Green Shug, Beet Hummus, Garlic Sauce, Pickled Things

VEGETABLE PAKORA **G** **V**

Sweet Potato, Squash, Onion, Carrot, Leek, Chermoula, Tahini, Tamarind Chutney, Micro Cilantro, Micro Mint

BEET ARANCINI **V**

Red Beet Risotto, Herb Goat Cheese, Pickled Golden Beet, Balsamic

TOMATO TOAST **V**

Stracciatella, Chili Relish, Manchego, Basil Sprouts, Sea Salt, Sourdough

SOUP DUMPLING **V**

French Onion, Gruyere, Mozzarella, Pickled Shallot, Apple Cider, Parmesan

CAPPELLETTI SPOON **V** **N**

Goat Ricotta, Miso Squash Butter, Chimichurri, Pickled Chilli, Maple Pecans

PIZZA POP **V**

Marinara, Mozzarella, Provolone, Basil Puree, Bomba Chili, Parmesan, Tomato Powder

MUSHROOM FLATBREAD **V**

Truffle Goat Cheese, Caramelized Onion, Sunflower Pesto, Truffle Honey, Parmesan

UMAMI GYOZA **D** **V**

Mushroom, Kimchi, Tofu, Yuzu Kosho Aioli, Ginger Scallion, Ponzu, Micro Basil

FROM LAND

CHAR SIU CHICKEN **G**

Smoked Tahini, Char Siu Honey, Chili Relish, Toasted Sesame, Scallion Curls

BONELESS CHICKEN WING **G**

Gochujang Buffalo Sauce, Miso Ranch, Quinoa Togarashi, Chives

CHICKEN MAC SLIDER

American Cheddar, Bacon Jam, FD Sauce, Iceberg, Spicy Pickle, Seed Brioche

PEKING DUCK BREAST

Ginger Scallion Pancake, Black Garlic Aioli, Banh Mi Slaw, Sambal Hoisin, Cilantro

BIRRIA SPRING ROLL

Short Rib, Oaxaca Cheese, Avocado Salsa Verde, Smoked Crema, Pickled Shallot, Cilantro

JAMAICAN PATTY

Spiced Prime Beef, American Cheddar, FD Sauce, Pepper Relish, Chives

PRIME BEEF SLIDER

Brie De Meaux, Onion Jam, Truffle Sauce, Spicy Pickle, Arugula, Seed Brioche

STEAK FRITES **G** **D**

Traditional Beef Tartare, Sauce Gribiche, Fresh Black Truffle, Potato Pavé, Chive

LAMB WONTON +5

Lamb Curry, Vindaloo Sauce, Cilantro Crema, Pineapple Relish, Scallion, Mint

LAMB LOLLIPOPS **G** **D** **N** +5

Rack Of Lamb, Herb Garlic, Sherry Caviar, Mustard Sauce, Maple Pecans, Mint

FROM WATER

SALMON & CAVIAR

Cold Smoke, Horseradish Cream, Cucumber Salsa, Savory Tart, Maple Kombu, Chives

TORO TUNA TACO **D**

Yuzu Miso Soy, Avocado Puree, Scotch Bonnet Salsa, Black Garlic Aioli, Wonton, Shiso

TARTARE CRISPY RICE **G D**

Tuna, Salmon, Avocado Puree, Black Truffle, Chili Garlic Crunch, Mango Scotch Bonnet, Cilantro

JERK GRILLED SHRIMP **G**

Green Coconut Sauce, Smoked Crema, Pepper Relish, Toasted Coconut, Crispy Taro

SEABASS ROBATA **G**

Sake Miso Butter, Ginger Scallion, Quinoa Togarashi, Toasted Sesame, Micro Basil

SHRIMP TOAST **D**

XO Scallop, Ginger Scallion, Sambal Hoisin, Kewpie, Thai Basil, Cilantro, Fry Bread

FISH FILET

Seabass Tempura, Sauce Gribiche, American Cheddar, Iceberg, Pepper Relish, Ink Brioche

LOBSTER SPOON **G +5**

Lemon, Brown Butter Hollandaise, Chilli Relish, Quinoa Togarashi, Chives

BLUEFIN TUNA SPOON **D +5**

Shiro Dashi, Sea Buckthorn Gel, Pickled Chili, Crispy Jalapeño, Cilantro, Shiso

SWEET ENDINGS

CHEESECAKE LOLLIPOP **V**

Strawberry Cheesecake, Ruby Chocolate Glaze, Rice Krispies

FUDGE BROWNIE **V**

Salted Caramel, Cocoa Nibs

YUZU MERINGUE **V**

Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

BABKA BITE **V**

Challah Dough, 70% Chocolate Spread

RASPBERRY TART **V**

Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel, Ruby Crunch, Raspberry

PEANUT BUTTER CUP **G V N**

Peanut Cacao Nib Crunch, Peanut Butter, Salted Caramel Chantilly

EXOTIC MERINGUE **G V**

Tropical Fruit Gel, Lemon Grass Infused Cantaloupe, Coconut Chip, Microgreen

CRÈME BRÛLÉE DONUT **V**

Vanilla Pastry Cream, Caramelized Sugar

BOSTON CREAM DONUT **V**

Vanilla Custard, Chocolate Glaze

PASSION FRUIT TART **V**

Salted Caramel, Kalamansi Citrus Cremeux, Passion Fruit Cream, Crisp Pearls

DUBAI CHOCOLATE CUP **V N**

Kataifi Crunch, 70% Chocolate Ganache, Pistachio Cream, Gold Flakes

CHOCOLATE BITES **G V**

Chocolate Dense Cake, Cacao Nib Crunch

SIT DOWN MENU

Includes Tuscan Milk Bread with Honey Sea Salt Butter

FIRST COURSE

MEZE CHOPPED V N

Romaine, Treviso, Frisee, Napa Cabbage, Roasted Cauliflower, Quinoa, Cucumber, Green Olive, Pomegranate, Raisins, Onion, Chilli, Green Shug Dressing, Turmeric Tourn Drizzle, Dukkah, Halloumi, Pita Chips

RASA CHOPPED G V

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta, Crumbled Feta, Harissa Chickpeas, Sumac

WALDORF WEDGE N V

Iceberg, Apple, Grapes, Heirloom Carrot, Pickled Squash, Watermelon Radish, Green Goddess, Truffle Dressing, Maple Pecans, Crispy Onion, Ricotta Salata

HEIRLOOM BEET N V

Heirloom Beets, Avocado Cotija Cheese, Grapefruit Segments, Chimichurri, 100k Greens, Maple Pecans, Crispy Jalapenos, Honey Garlic, Sherry Vinaigrette

CAESAR 2.0

Romaine, Charred Savoy, Black Kale, Jalapeño Caesar Dressing, Smoked Bacon, Sundried Tomato, Cured Egg Yolk, Parmesan Crisps, Brioche Croutons, Grana Padano, Chives

FATTOUSH V

Romaine, Arugula, Quinoa, Cucumber, Tomatoes, Peppers, Pickled Onion, Mint, Parsley, Beet Hummus, Peperoncini Dressing, Feta, Pita Crisps, Sumac



SECOND COURSE

Gluten Free Option Available

SPICY RIGATONI V

Pomodoro, Vodka Parmesan Cream, Preserved Chili, Grana Padano, Chives, Basil Sprouts

TRUFFLE GNUDI V

Truffle Ricotta, Wild Mushrooms, Sunflower Pesto, Black Truffle Sauce, Mushroom Soil, Crispy Cheese, Pea Shoots

CACIO RAVIOLI V

Brown Butter, Spicy Pomodoro, Olive Peperonata, Lemon Herb Gremolata, Arugula Sprouts, Parmesan

PESTO CAVATELLI N V

Pesto Cream, Zucchini, Asparagus, Peas, Sundried Tomato, Pickled Chilies, Ricotta Salata, Pistachios, Microgreens

MAIN COURSE

PIRI PIRI CHICKEN G

Yuzu Buffalo Butter, Cheddar Schmaltz Polenta, Snow Pea Leaves, Heirloom Carrots, Chicken Jus, Herb Slaw

CHICKEN SUPREME G

Pomme Puree, Green Beans, Wild Mushrooms, Smoked Chicken Jus, Herb Slaw

PRIME SHORT RIB G D

Kalbi Marinated, Squash Puree, Broccolini, Ninja Radish, Peppercorn Jus, Herb Slaw

PRIME STRIPLOIN G +10

Cauliflower Fondue, Caulini, Sv +20 Potato, Peppercorn Jus, Herb Slaw

BEEF TENDERLOIN G +15

Pomme Puree, Asparagus, Wild Mushrooms, Onion Jam, Chimichurri, Truffle Jus, Herb Salad

ANCHO SALMON G

Corn Poblano Puree, Caulini, Snow Pea Leaves, Mole Negra, Herb Slaw, Crispy Spiced Hominy

+15

GRILLED BRANZINO G D +10

Smoked Tahini, Greek Potato, Chermoula, Olive Peperonata, Arugula, Crispy Quinoa

+20

MISO BLACK COD G +15

Squash Puree, Ginger Scallion Rice, Snow Pea Leaves, Sake Sauce, Crispy Wild Rice, Herb Slaw

Vegetarian/Vegan Option Included

EGGPLANT PARMESAN G V

San Marzano, Mozzarella, Sunflower Pesto, Vodka Rose Sauce, Grana Padano, Bomba Chilli, Microgreen Salad

CAULIFLOWER AL PASTOR G V

Plant Based Chorizo, Hominy Succotash, Avocado Salsa Verde, Heirloom Slaw, Mole Crisps

CHARRED CABBAGE V G N

Ajo Blanco, Crispy Wild Mushroom, Chili Relish, Aleppo Pepper Glaze, Herb Chili Salad, Toasted Marcona Almond

VEGETABLE CURRY G V

Squash, Cauliflower, Sweet Potato, Gai Lan, Peas, Chickpeas, Forbidden Rice, Crispy Wild Rice, Herb Salad

DESSERT COURSE

DUBAI CHOCOLATE CUP N V

Kataifi Crunch, 70% Chocolate Ganache, Pistachio Whipped Cream, Gold Flakes, Toasted Pistachio, Salted Caramel

BERRY CHEESECAKE V

Graham Crust, Vanilla Cheesecake, Mixed Berry Compote, Vanilla Whipped Cream, Raspberry gel, Fresh Berries, Feuilletine Crunch, Microgreen

WARM APPLE CRUMBLE V

Caramelized Ontario Apples, Brown Butter Oat Crumble, Vanilla Ice Cream, Salted Caramel

YUZU MERINGUE PIE V

Pretzel Crust, Yuzu Citrus Curd, Italian Meringue, Wild Rice Crunch, Lemon Curd, Microgreen

HAZELNUT CRUNCH CAKE N

Hazelnut Sponge Cake, Venezuela 72% Dark Chocolate Mousse, Hazelnut Whipped Cream, Feuilletine Crunch, Microgreen

STRAWBERRY RHUBARB MOUSSE V

Graham Crust, Brown Butter Sponge, Rhubarb Strawberry Compote, Passion Fruit Cremeux, Wildflower Honey Mascarpone Mousse, Strawberry, Microgreen, Strawberry Coulis

CHOCOLATE XO CAKE G V

Chocolate Dense Cake, Cacao Nib Crunch, Kai 70.2%, Chocolate Coconut Ganache, Yuzu Gel, Strawberries



PACKAGES

Savory or Sweet

Includes Food, Local Open Bar, Labour and Service Fees

6 Appetizers | 2 Stations | Coffee 235/Guest

7 Appetizers | 3 Stations | Coffee 260/Guest

8 Appetizers | 4 Stations | Coffee 285/Guest

UPGRADES

Additional Appetizers +5/Each

Additional Stations +25/Each

PACKAGE DETAILS

For information about menu packages, [please see detail page here.](#)

APPETIZERS

FROM SOIL

GREEN PAPAYA ROLL G V

Marinated Vegetables, Avocado, Citrus Ponzu, Crispy Shallot

SPICY FALAFEL G V

Herb Chickpea, Green Shug, Beet Hummus, Garlic Sauce, Pickled Things

VEGETABLE PAKORA G V

Sweet Potato, Squash, Onion, Carrot, Leek, Chermoula, Tahini, Tamarind Chutney, Micro Cilantro, Micro Mint

BEEF ARANCINI V

Red Beet Risotto, Herb Goat Cheese, Pickled Golden Beet, Balsamic

TOMATO TOAST V

Stracciatella, Chili Relish, Manchego, Basil Sprouts, Sea Salt, Sourdough

SOUP DUMPLING V

French Onion, Gruyere, Mozzarella, Pickled Shallot, Apple Cider, Parmesan

CAPPELLETTI SPOON V N

Goat Ricotta, Miso Squash Butter, Chimichurri, Pickled Chilli, Maple Pecans

PIZZA POP V

Marinara, Mozzarella, Provolone, Basil Puree, Bomba Chili, Parmesan, Tomato Powder

MUSHROOM FLATBREAD V

Truffle Goat Cheese, Caramelized Onion, Sunflower Pesto, Truffle Honey, Parmesan

UMAMI GYOZA D V

Mushroom, Kimchi, Tofu, Yuzu Kosho Aioli, Ginger Scallion, Ponzu, Micro Basil

FROM LAND

CHAR SIU CHICKEN G

Smoked Tahini, Char Siu Honey, Chili Relish, Toasted Sesame, Scallion Curls

BONELESS CHICKEN WING G

Gochujang Buffalo Sauce, Miso Ranch, Quinoa Togarashi, Chives

CHICKEN MAC SLIDER

American Cheddar, Bacon Jam, FD Sauce, Iceberg, Spicy Pickle, Seed Brioche

PEKING DUCK BREAST

Ginger Scallion Pancake, Black Garlic Aioli, Banh Mi Slaw, Sambal Hoisin, Cilantro

BIRRIA SPRING ROLL

Short Rib, Oaxaca Cheese, Avocado Salsa Verde, Smoked Crema, Pickled Shallot, Cilantro

JAMAICAN PATTY

Spiced Prime Beef, American Cheddar, FD Sauce, Pepper Relish, Chives

PRIME BEEF SLIDER

Brie De Meaux, Onion Jam, Truffle Sauce, Spicy Pickle, Arugula, Seed Brioche

STEAK FRITES G D

Traditional Beef Tartare, Sauce Gribiche, Fresh Black Truffle, Potato Pavé, Chive

LAMB WONTON +5

Lamb Curry, Vindaloo Sauce, Cilantro Crema, Pineapple Relish, Scallion, Mint

LAMB LOLLIPOPS G D N +5

Rack Of Lamb, Herb Garlic, Sherry Caviar, Mustard Sauce, Maple Pecans, Mint

FROM WATER

SALMON & CAVIAR

Cold Smoke, Horseradish Cream, Cucumber Salsa, Savory Tart, Maple Kombu, Chives

TORO TUNA TACO **D**

Yuzu Miso Soy, Avocado Puree, Scotch Bonnet Salsa, Black Garlic Aioli, Wonton, Shiso

TARTARE CRISPY RICE **G D**

Tuna, Salmon, Avocado Puree, Black Truffle, Chili Garlic Crunch, Mango Scotch Bonnet, Cilantro

JERK GRILLED SHRIMP **G**

Green Coconut Sauce, Smoked Crema, Pepper Relish, Toasted Coconut, Crispy Taro

SEABASS ROBATA **G**

Sake Miso Butter, Ginger Scallion, Quinoa Togarashi, Toasted Sesame, Micro Basil

SHRIMP TOAST **D**

XO Scallop, Ginger Scallion, Sambal Hoisin, Kewpie, Thai Basil, Cilantro, Fry Bread

FISH FILET

Seabass Tempura, Sauce Gribiche, American Cheddar, Iceberg, Pepper Relish, Ink Brioche

LOBSTER SPOON **G +5**

Lemon, Brown Butter Hollandaise, Chilli Relish, Quinoa Togarashi, Chives

BLUEFIN TUNA SPOON **D +5**

Shiro Dashi, Sea Buckthorn Gel, Pickled Chili, Crispy Jalapeño, Cilantro, Shiso

SWEET ENDINGS

CHEESECAKE LOLLIPOP **V**

Strawberry Cheesecake, Ruby Chocolate Glaze, Rice Krispies

FUDGE BROWNIE **V**

Salted Caramel, Cocoa Nibs

YUZU MERINGUE **V**

Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

BABKA BITE **V**

Challah Dough, 70% Chocolate Spread

RASPBERRY TART **V**

Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel, Ruby Crunch, Raspberry

PEANUT BUTTER CUP **G V N**

Peanut Cacao Nib Crunch, Peanut Butter, Salted Caramel Chantilly

EXOTIC MERINGUE **G V**

Tropical Fruit Gel, Lemon Grass Infused Cantaloupe, Coconut Chip, Microgreen

CRÈME BRÛLÉE DONUT **V**

Vanilla Pastry Cream, Caramelized Sugar

BOSTON CREAM DONUT **V**

Vanilla Custard, Chocolate Glaze

PASSION FRUIT TART **V**

Salted Caramel, Kalamansi Citrus Cremeux, Passion Fruit Cream, Crisp Pearls

DUBAI CHOCOLATE CUP **V N**

Kataifi Crunch, 70% Chocolate Ganache, Pistachio Cream, Gold Flakes

CHOCOLATE BITES **G V**

Chocolate Dense Cake, Cacao Nib Crunch

SAVORY STATIONS

TACO BAR

Choose One

Gluten Free Corn Shells Available

PORK AL PASTOR

Roasted Pork Belly, Pineapple Relish, Cilantro Crema, Pickled Onion, Hot Sauce, Scallions, Basil

CHICKEN TINGA

Refried Beans, Pickled Cabbage, Hot Sauce, Smoked Crema, Scallions, Mole Crisps, Cilantro Sprouts

BULGOGI STEAK

Korean BBQ, FD Cheese Sauce, Iceberg, Cilantro Crema, Kimchi Slaw, Scallions, Basil, Crispy Onions

BAJA PESCADO D

Beer Battered Sea Bass, Pickled Cabbage, FD Sauce, Avocado Salsa Verde, Mole Negra, Scallions, Crispy Jalapeños, Cilantro Sprouts *(Deep Fryer Required)*

Vegetarian/Vegan Option

PULLED MUSHROOM V

With Chosen Taco Option

DUMPLINGS

Choose Two

CHICKEN POTSTICKER D

Ginger, Garlic, Gochujang, Maitake, Citrus Ponzu, Chili Oil, Scallion, Cilantro Sprouts

SHANGHAI XO D

Berkshire Pork, Shrimp, Sesame, Ginger, Chilli Garlic Vinegar, Scallion, Cilantro Sprouts

UMAMI GYOZA D V

Mushroom, Kimchi, Tofu, Yuzu Kosho Aioli, Ginger Scallion, Ponzu, Thai Basil

LOBSTER SHUMAI +5

Scallop, Black Truffle, Shiro Dashi Hollandaise, Chili Relish, Chive Oil, Basil, Purple Shiso

BURGER BAR

WAGYU BURGER

Wagyu Beef Patty, Griddled Onions, American Cheddar, FD Sauce, Pickles, Pepper Relish, Iceberg, Pomme Frites, Potato Bun

Vegetarian Option

MUSHROOM BURGER V

ADD ON SIDES

Truffle Ketchup Chips or Southwest Slaw +4

Waffle Fries +5

(Deep Fryer Required)

Old Bay Seasoning, Fresh Herbs, FD Sauce +6

Shoestring Fries

(Deep Fryer Required)

Truffle Oil, Truffle Malt Mayo, Parmesan, Chives



HANDHELDS

Choose One

PORK BELLY BAO D

Korean BBQ, Banh Mi Slaw, Yuzu Kosho Aioli, Pickles, Crispy Onions, Sesame, Cilantro, Steamed Bao

NASHVILLE HOT CHICKEN

Fried Chicken, Yuzu Buffalo Butter, Southwest Slaw, Miso Ranch, Pickles, Sesame Brioche

PLATINUM PRIME RIB +10

Gruyère Brioche, Peppercorn Jus, Horseradish Mustard Aioli, Arugula, Caramelized Onions

Vegetarian/Vegan Option

VEGAN MAC BAO V

Vegan Patty, Caramelized Onions, Mustard, Iceberg, Tomato, Spicy Pickles, Crispy Onions, Beet Steam Bun

FARM TO TABLE

Choose Two

MEZE CHOPPED V N

Romaine, Treviso, Frisee, Napa Cabbage, Roasted Cauliflower, Quinoa, Cucumber, Green Olive, Pomegranate, Raisins, Onion, Chilli, Green Shug Dressing, Turmeric Tourn Drizzle, Dukkah, Halloumi, Pita Chips

RASA CHOPPED G V

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta, Crumbled Feta, Harissa Chickpeas, Sumac

TRUFFLE WALDORF N V

Romaine, Apple, Grapes, Heirloom Carrot, Pickled Squash, Watermelon Radish, Green Goddess, Truffle Dressing, Maple Pecans, Crispy Onion, Ricotta Salata

FATTOUSH V

Romaine, Arugula, Quinoa, Cucumber, Tomatoes, Peppers, Pickled Onion, Mint, Parsley, Beet Hummus, Peperoncini Dressing, Feta, Pita Crisps, Sumac

HEIRLOOM BEET N V

Heirloom Beets, Avocado Cotija Cheese, Grapefruit Segments, Chimichurri, 100k Greens, Maple Pecans, Crispy Jalapenos, Honey Garlic, Sherry Vinaigrette

CAESAR 2.0

Romaine, Charred Savoy, Black Kale, Jalapeño Caesar Dressing, Smoked Bacon, Sundried Tomato, Cured Egg Yolk, Parmesan Crisps, Brioche Croutons, Grana Padano, Chives

JERUSALEM

Choose One

CHICKEN SHAWARMA

Chickpea Hummus, Sweet & Sour Eggplant, Pickled Turmeric Cauliflower, Quinoa Tabbouleh, FD Hot Sauce, Garlic Sauce, Herb Tahini, Crispy Black Lentils, Za'atar Flatbread

LAMB SHAWARMA +5

Chickpea Hummus, Sweet & Sour Eggplant, Pickled Turmeric Cauliflower, Quinoa Tabbouleh, FD Hot Sauce, Garlic Sauce, Herb Tahini, Crispy Black Lentils, Za'atar Flatbread Flatbread

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Vegetarian Option

SPICY FALAFEL D V

PASTA BAR

Choose One

Gluten Free Option Available

SPICY RIGATONI V

Pomodoro, Vodka Parmesan Cream, Preserved Chili, Grana Padano, Chives, Basil Sprouts

TRUFFLE GNUDI V

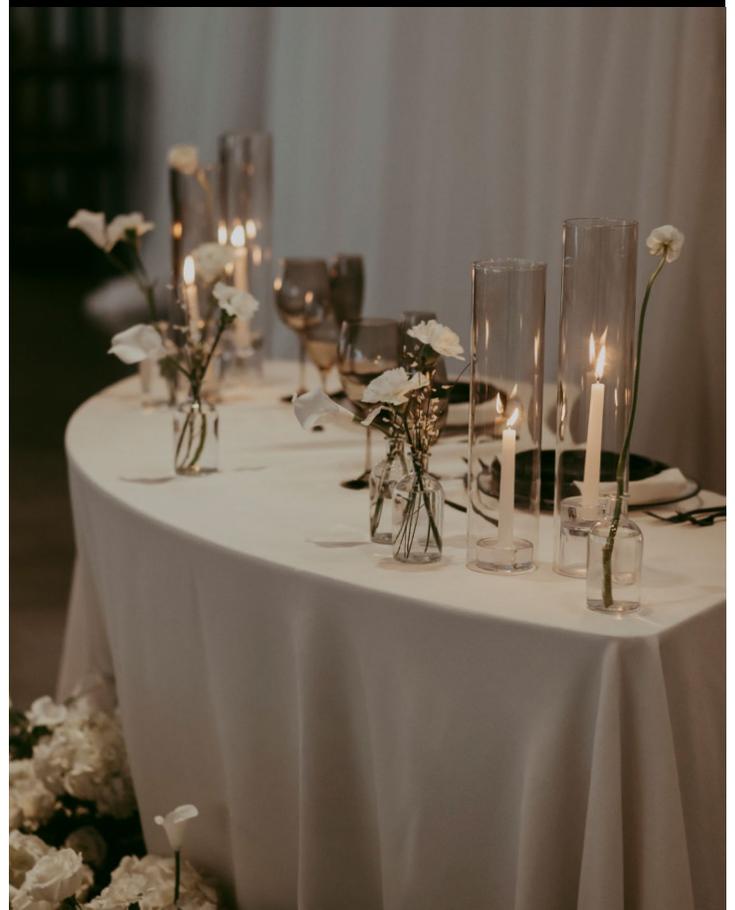
Truffle Ricotta, Wild Mushrooms, Sunflower Pesto, Black Truffle Sauce, Mushroom Soil, Crispy Cheese, Pea Shoots

CACIO RAVIOLI V

Brown Butter, Spicy Pomodoro, Olive Peperonata, Lemon Herb Gremolata, Arugula Sprouts, Parmesan

PESTO CAVATELLI N V

Pesto Cream, Zucchini, Asparagus, Peas, Sundried Tomato, Pickled Chilies, Ricotta Salata, Pistachios, Microgreens



CARVING BLOCK

Choose One

PIRI PIRI CHICKEN **G**

Yuzu Buffalo Butter, Cheddar Schmaltz Polenta, Snow Pea Leaves, Heirloom Carrots, Chicken Jus, Herb Slaw

CHICKEN SUPREME **G**

Pomme Puree, Green Beans, Wild Mushrooms, Smoked Chicken Jus, Herb Slaw

PRIME SHORT RIB **G D**

Kalbi Marinated, Squash Puree, Broccolini, Ninja Radish, Peppercorn Jus, Herb Slaw

PRIME STRIPLOIN **G** +5

Cauliflower Fondue, Caulini, Sweet Potato, Peppercorn Jus, Herb Slaw

BEEF TENDERLOIN **G** +10

Pomme Puree, Asparagus, Wild Mushrooms, Onion Jam, Chimichurri, Truffle Jus, Herb Salad

FROM THE SEA

Choose One

ANCHO SALMON **G**

Corn Poblano Puree, Caulini, Snow Pea Leaves, Mole Negra, Herb Slaw, Crispy Spiced Hominy

BANGKOK BOWL **D**

Seed Crusted Tuna, Flash Fry Calamari, Green Papaya Slaw, Yuzu Kosho Aioli, Miso Dressing, Crispy Rice, Ponzu, Basil, Cilantro
[Deep Fryer Required]

GRILLED BRANZINO **G D** +10

Smoked Tahini, Greek Potato, Chermoula, Olive Peperonata, Arugula, Crispy Quinoa

MISO BLACK COD **G** +11+15

Squash Puree, Ginger Scallion Rice, Snow Pea Leaves, Sake Sauce, Crispy Wild Rice, Herb Slaw

VEG OPTIONS

Choose One with Carving Block or From the Sea

EGGPLANT PARMESAN **G V**

San Marzano, Mozzarella, Sunflower Pesto, Vodka Rose Sauce, Grana Padano, Bomba Chilli, Microgreen Salad

VEGETABLE CURRY **G V**

Squash, Cauliflower, Sweet Potato, Gai Lan, Peas, Chickpeas, Forbidden Rice, Crispy Wild Rice, Herb Salad

CHARRED CABBAGE **V G N**

Ajo Blanco, Crispy Wild Mushroom, Chili Relish, Aleppo Pepper Glaze, Herb Chili Salad, Toasted Marcona Almond

CAULIFLOWER AL PASTOR **G V**

Plant Based Chorizo, Hominy Succotash, Avocado Salsa Verde, Heirloom Slaw, Mole Crisps

RAW BAR ADD ON

Oysters Only	25/Guest
Choose 2	30/Guest
Choose 3	35/Guest

PREMIUM OYSTERS **G D**

Shucker Required +250

Champs Mignonette, FD Hot Sauce, Lemon, Horseradish

SHRIMP COCKTAIL **G D**

Tobasco, Herbs, Bloody Mary Sauce, Lemon, Horseradish

LOBSTER ROLL

East Coast Lobster, Brown Butter Aioli, Lemon, Chives, Sea Salt, Old Bay Brioche



SWEET STATIONS

Each station includes all items listed

NIGHT AT THE MOVIES

POPCORN **G** **V**

Nitrogen Caramel Corn, Chicago Mix

CHOCOLATE PRETZELS **V**

Yuzu Chocolate, Salty Pretzels

WARM COOKIES **V**

Ginger Molasses, Salted Caramel, Triple Chocolate

WAFFLES & ICE CREAM **V**

Belgian Waffles, Vanilla Ice Cream, Salted Caramel

ICE ICE BABY

VANILLA CHOCOLATE CHIP SANDWICH **V**

Vanilla Ice Cream, Chocolate Chip Cookie, Chocolate Glaze

LIVE NITROGEN SNOW CAKES

Cookie Dough Cake, Confetti Cake, Vanilla Nitrogen Snow

TOPPINGS

Ruby Chocolate Rice Krispies, Assorted Gummies

THE CANADIAN

SASKATOON BERRY PIE **V**

Vanilla Crust, Saskatoon compote, Earl Grey Tea Chantilly

FLAPPER TART **V**

Graham Cracker, Vanilla Custard, Torched Meringue

BEAVERTAILS

Salted Caramel, Marshmallows

MAPLE PECAN TART **N** **V**

Sweet Crust, Toasted Pecan, Premium Maple Syrup

NANAIMO BAR **V**

Chocolate Ganache, Shredded Coconut, Vanilla Icing, White Chocolate Blossom

MOOSEHUNTERS COOKIE

Red Chocolate Maple Leaf

PIE BAR

SASKATOON BERRY **V**

Vanilla Crust, Saskatoon compote, Earl Grey Tea Chantilly

APPLE CRUMBLE **V**

Sweet Crust, Ontario Apples, Oat Crumble

BANANA COCONUT **V**

Vanilla Crust, Banana Compote, Coconut Whipped Cream, Toasted Coconut

MAPLE PECAN **N** **V**

Sweet Crust, Toasted Pecan, Premium Maple Syrup

WHILE IN PARIS

FRENCH CHEESE BOARD **V**

Assorted French Cheese, Sesame Seed Crisps, Wildflower Honey, Spiced Nuts, Grapes

PARISIAN FLAN **V**

Sweet Crust, Madagascar Vanilla, Gold Flakes

MACARONS **G** **N** **V**

Vanilla, Chocolate, Lemon

CRÈME BRÛLÉE DONUT **V**

Vanilla Pastry Cream, Caramelized Sugar

YUZU MERINGUE VERRINE **V**

Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

RASPBERRY TART **V**

Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel, Ruby Crunch, Raspberry

ROAMING DESSERT BAR

Choose 4 from Passed Sweet Endings



BUFFET

Includes Food, Local Open Bar, Labour and Service Fees

GOLD PACKAGE

235/Guest

5 Appetizers | 2 Proteins | 1 Starch | 1 Vegetable
2 Salads | 2 Desserts | Coffee & Tea Service

PLATINUM PACKAGE

245/Guest

6 Appetizers | 2 Proteins | 2 Starches | 1 Vegetable
2 Salads | 3 Desserts | Coffee & Tea Service

DIAMOND PACKAGE

255/Guest

7 Appetizers | 2 Proteins | 2 Starches | 2 Vegetables
2 Salads | 4 Desserts | Coffee & Tea Service

UPGRADES

Additional Appetizer	+5/guest
Additional Salad/Starch/Vegetables	+10/guest
Additional Protein	+15/guest
Family Style Upgrade	+30/guest

PACKAGE DETAILS

For information about menu packages, [please see detail page here.](#)

APPETIZERS

FROM SOIL

GREEN PAPAYA ROLL **G** **V**

Marinated Vegetables, Avocado, Citrus Ponzu, Crispy Shallot

SPICY FALAFEL **G** **V**

Herb Chickpea, Green Shug, Beet Hummus, Garlic Sauce, Pickled Things

VEGETABLE PAKORA **G** **V**

Sweet Potato, Squash, Onion, Carrot, Leek, Chermoula, Tahini, Tamarind Chutney, Micro Cilantro, Micro Mint

BEET ARANCINI **V**

Red Beet Risotto, Herb Goat Cheese, Pickled Golden Beet, Balsamic

TOMATO TOAST **V**

Stracciatella, Chili Relish, Manchego, Basil Sprouts, Sea Salt, Sourdough

SOUP DUMPLING **V**

French Onion, Gruyere, Mozzarella, Pickled Shallot, Apple Cider, Parmesan

CAPPELLETTI SPOON **V** **N**

Goat Ricotta, Miso Squash Butter, Chimichurri, Pickled Chilli, Maple Pecans

PIZZA POP **V**

Marinara, Mozzarella, Provolone, Basil Puree, Bomba Chili, Parmesan, Tomato Powder

MUSHROOM FLATBREAD **V**

Truffle Goat Cheese, Caramelized Onion, Sunflower Pesto, Truffle Honey, Parmesan

UMAMI GYOZA **D** **V**

Mushroom, Kimchi, Tofu, Yuzu Kosho Aioli, Ginger Scallion, Ponzu, Micro Basil

FROM LAND

CHAR SIU CHICKEN **G**

Smoked Tahini, Char Siu Honey, Chili Relish, Toasted Sesame, Scallion Curls

BONELESS CHICKEN WING **G**

Gochujang Buffalo Sauce, Miso Ranch, Quinoa Togarashi, Chives

CHICKEN MAC SLIDER

American Cheddar, Bacon Jam, FD Sauce, Iceberg, Spicy Pickle, Seed Brioche

PEKING DUCK BREAST

Ginger Scallion Pancake, Black Garlic Aioli, Banh Mi Slaw, Sambal Hoisin, Cilantro

BIRRIA SPRING ROLL

Short Rib, Oaxaca Cheese, Avocado Salsa Verde, Smoked Crema, Pickled Shallot, Cilantro

JAMAICAN PATTY

Spiced Prime Beef, American Cheddar, FD Sauce, Pepper Relish, Chives

PRIME BEEF SLIDER

Brie De Meaux, Onion Jam, Truffle Sauce, Spicy Pickle, Arugula, Seed Brioche

STEAK FRITES **G** **D**

Traditional Beef Tartare, Sauce Gribiche, Fresh Black Truffle, Potato Pavé, Chive

LAMB WONTON +5

Lamb Curry, Vindaloo Sauce, Cilantro Crema, Pineapple Relish, Scallion, Mint

LAMB LOLLIPOPS **G** **D** **N** +5

Rack Of Lamb, Herb Garlic, Sherry Caviar, Mustard Sauce, Maple Pecans, Mint

FROM WATER

SALMON & CAVIAR

Cold Smoke, Horseradish Cream, Cucumber Salsa, Savory Tart, Maple Kombu, Chives

TORO TUNA TACO **D**

Yuzu Miso Soy, Avocado Puree, Scotch Bonnet Salsa, Black Garlic Aioli, Wonton, Shiso

TARTARE CRISPY RICE **G D**

Tuna, Salmon, Avocado Puree, Black Truffle, Chili Garlic Crunch, Mango Scotch Bonnet, Cilantro

JERK GRILLED SHRIMP **G**

Green Coconut Sauce, Smoked Crema, Pepper Relish, Toasted Coconut, Crispy Taro

SEABASS ROBATA **G**

Sake Miso Butter, Ginger Scallion, Quinoa Togarashi, Toasted Sesame, Micro Basil

SHRIMP TOAST **D**

XO Scallop, Ginger Scallion, Sambal Hoisin, Kewpie, Thai Basil, Cilantro, Fry Bread

FISH FILET

Seabass Tempura, Sauce Gribiche, American Cheddar, Iceberg, Pepper Relish, Ink Brioche

LOBSTER SPOON **G +5**

Lemon, Brown Butter Hollandaise, Chilli Relish, Quinoa Togarashi, Chives

BLUEFIN TUNA SPOON **D +5**

Shiro Dashi, Sea Buckthorn Gel, Pickled Chili, Crispy Jalapeño, Cilantro, Shiso

SWEET ENDINGS

CHEESECAKE LOLLIPOP **V**

Strawberry Cheesecake, Ruby Chocolate Glaze, Rice Krispies

FUDGE BROWNIE **V**

Salted Caramel, Cocoa Nibs

YUZU MERINGUE **V**

Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

BABKA BITE **V**

Challah Dough, 70% Chocolate Spread

RASPBERRY TART **V**

Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel, Ruby Crunch, Raspberry

PEANUT BUTTER CUP **G V N**

Peanut Cacao Nib Crunch, Peanut Butter, Salted Caramel Chantilly

EXOTIC MERINGUE **G V**

Tropical Fruit Gel, Lemon Grass Infused Cantaloupe, Coconut Chip, Microgreen

CRÈME BRÛLÉE DONUT **V**

Vanilla Pastry Cream, Caramelized Sugar

BOSTON CREAM DONUT **V**

Vanilla Custard, Chocolate Glaze

PASSION FRUIT TART **V**

Salted Caramel, Kalamansi Citrus Cremeux, Passion Fruit Cream, Crisp Pearls

DUBAI CHOCOLATE CUP **V N**

Kataifi Crunch, 70% Chocolate Ganache, Pistachio Cream, Gold Flakes

CHOCOLATE BITES **G V**

Chocolate Dense Cake, Cacao Nib Crunch

BUFFET MENU

SALADS

MEZE CHOPPED V N

Romaine, Treviso, Frisee, Napa Cabbage, Roasted Cauliflower, Quinoa, Cucumber, Green Olive, Pomegranate, Raisins, Onion, Chilli, Green Shug Dressing, Turmeric Toun Drizzle, Dukkah, Halloumi, Pita Chips

RASA CHOPPED G V

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Red Wine Vinaigrette, Jalapeño Feta, Crumbled Feta, Harissa Chickpeas, Sumac

FATTOUSH V

Romaine, Arugula, Quinoa, Cucumber, Tomatoes, Peppers, Pickled Onion, Mint, Parsley, Beet Hummus, Pepperoncini Dressing, Feta, Pita Crisps, Sumac

HEIRLOOM BEET N V

Heirloom Beets, Avocado Cotija Cheese, Grapefruit Segments, Chimichurri, 100k Greens, Maple Pecans, Crispy Jalapenos, Honey Garlic, Sherry Vinaigrette

CAESAR 2.0

Romaine, Charred Savoy, Black Kale, Jalapeño Caesar Dressing, Smoked Bacon, Sundried Tomato, Cured Egg Yolk, Parmesan Crisps, Brioche Croutons, Grana Padano, Chives

TRUFFLE WALDORF N V

Romaine, Apple, Grapes, Heirloom Carrot, Pickled Squash, Watermelon Radish, Green Goddess, Truffle Dressing, Maple Pecans, Crispy Onion, Ricotta Salata



STARCHES

CACIO RAVIOLI V

Brown Butter, Spicy Pomodoro, Olive Peperonata, Lemon Herb Gremolata, Arugula Sprouts, Parmesan

SPICY RIGATONI V

Pomodoro, Vodka Parmesan Cream, Preserved Chili, Grana Padano, Chives, Basil Sprouts

PESTO CAVATELLI N V

Pesto Cream, Zucchini, Asparagus, Peas, Sundried Tomato, Pickled Chilies, Ricotta Salata, Pistachios, Microgreens

TRUFFLE GNUDI V

Truffle Ricotta, Wild Mushrooms, Sunflower Pesto, Black Truffle Sauce, Mushroom Soil, Crispy Cheese, Pea Shoots

WILD MUSHROOM RISOTTO G V

Maitake, Shitake, Oyster, Cremini, Truffle Puree, Mushroom Stock, Parsley, Chives, Parmesan

SMASHED POTATOES V

Herb Grainy Mustard, Caramelized Onions, Dill, Parsley, Chives, Crispy Jalapeños, On The Side: Truffle Aioli

KIMCHI FRIED RICE G V

Caramelized Onions, Wild Mushrooms, Vegetables, Fried Egg, Crispy Rice, Cilantro, Scallions

POMME PURÉE G V

Yukon Potato, Caramelized Garlic, Truffle Oil, Chives, Crispy Onion

CREAMY POLENTA G

Schmaltz, Cheddar, Buttermilk, Mole Popcorn, Crackling, Chives

VEGETABLES

SNOW PEA LEAVES V

Garlic Oil, Shiro Dashi, Chili Garlic Crunch, Toasted Sesame

GRILLED BROCCOLINI V

Olive Oil, Lemon, Chermoula Tahini, Pumpkin Seed Romesco, Crispy Onion

SHAWARMA CAULIFLOWER G N V

Beet Hummus, Labneh, Chimichurri, Pickled Shallots, Spicy Pistachios Dukkah

GRILLED ASPARAGUS V

Brown Butter Hollandaise, Lemon, Chilli Relish, Crispy Onion, Microgreens

GRILLED VEGETABLES G V

Shallot Dressing, Herb Goat Cheese Mousse, Balsamic, Leek Hay

MARINATED ZUCCHINI & EGGPLANT V

Herb Oil, Lemon, Pumpkin Seed Romesco, Basil Puree, Crispy Jalapeno

STREET CORN SALAD G V

Chili Garlic Butter, Smoked Crema, Avocado Salsa Verde, Cotija, Cilantro, Mole Crisp

XO GREEN BEANS V

Szechuan Sauce, Chilli Garlic Crunch, Toasted Sesame



PROTEINS

CHICKEN BREAST **G** **D**

Herb Mustard, Charred Lemon, Chilli Relish, Herb Salad, Chimichurri, On the Side: Truffle Aioli

PIRI PIRI CHICKEN **G**

Yuzu Buffalo Sauce, Chimichurri, Heirloom Slaw

JERK CHICKEN **G** **D**

Jerk Coconut Sauce, Pineapple Relish, Heirloom Slaw

KALBI SHORT RIB **G** **D**

Peppercorn Jus, Horseradish Mustard, Heirloom Slaw

MIAMI RIBS **D**

Korean BBQ, Sesame Snap Brittle, Heirloom Slaw

TEXAS BRISKET **G** **D**

Ballpark Mustard, Salt, Black Pepper, Cherry Wood Smoke
On The Side: FD BBQ Sauce, Horseradish Mustard, Crispy Onion

HOT SMOKED TROUT **G** **D**

Served Room Temperature

Mustard Sauce, Fresh Dill, Charred Lemon, Pickled Shallot
On The Side: Green Goddess

ANCHO SALMON **G** **D**

Mole Negra, Herb Salad

CHEESE BURGER +10

Prime Beef, Caramelized Onions, Aged Cheddar, Sesame Brioche, On The Side: FD Sauce, Truffle Aioli, Horseradish Mustard, Arugula, Tomatoes, Pickles, Crispy Onions

WAGYU HOT DOG **D** +5

Brioche, On The Side: Caram +10 d Onions, Horseradish Mustard, FD Sauce, Spicy Pickles, Iceberg, Chopped Tomatoes, Crispy Onions

GRILLED BRANZINO **G** **D** +5

Smoked Tahini, Chermoula, Olive P +10 nana, Heirloom Herb Slaw

PRIME STRIPLOIN **G** +5

FD Spice Rub, Peppercorn J +10 himichurri

BEEF TENDERLOIN **G** **D** +10

Black Truffle Jus, Horseradish M +15 rd

MISO BLACK COD **G** +10

Sake Miso Sauce, Heirloom Her +15 w

Choose One Vegetarian/Vegan Option

EGGPLANT PARMESAN **G** **V**

San Marzano, Mozzarella, Sunflower Pesto, Vodka Rose Sauce, Bomba Chilli, Zucchini Salad

CAULIFLOWER AL PASTOR **V**

Impossible Chorizo, Hominy Succotash, Red Pepper Puree, Avocado Salsa Verde, Heirloom Slaw, Mole Crisps

VEGETABLE TAGINE **V**

Squash, Cauliflower, Sweet Potato, Gai Lan, Peas, Chickpeas, Jasmine Rice, Puffed Wild Rice, Herb Salad

VEGAN MAC BAO **N** **V**

Veggie Patty, Caramelized Onions, Mustard, Iceberg, Tomato, Spicy Pickles, Crispy Onions, Beet Steam Bun



SWEET ENDINGS

CHEESECAKE LOLLIPOP V

Strawberry Cheesecake, Ruby Chocolate Glaze, Rice Krispies

FUDGE BROWNIE V

Salted Caramel, Cocoa Nibs

YUZU MERINGUE V

Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

BABKA BITE V

Challah Dough, 70% Chocolate Spread

RASPBERRY TART V

Vanilla Crust, Vanilla Pastry Cream, Hibiscus Gel, Ruby Crunch, Raspberry

PEANUT BUTTER CUP G V N

Peanut Cacao Nib Crunch, Peanut Butter, Salted Caramel Chantilly

EXOTIC MERINGUE G V

Tropical Fruit Gel, Lemon Grass Infused Cantaloupe, Coconut Chip, Microgreen

CRÈME BRÛLÉE DONUT V

Vanilla Pastry Cream, Caramelized Sugar

BOSTON CREAM DONUT V

Vanilla Custard, Chocolate Glaze

PASSION FRUIT TART V

Salted Caramel, Kalamansi Citrus Cremeux, Passion Fruit Cream, Crisp Pearls

DUBAI CHOCOLATE CUP V N

Kataifi Crunch, 70% Chocolate Ganache, Pistachio Cream, Gold Flakes

CHOCOLATE BITES G V

Chocolate Dense Cake, Cacao Nib Crunch



ADD ONS

GRAZING

All 3 - 35/Guest

CHEESE BOARD

15/Guest

Smoked Cheddar, Sage Derby, Black Truffle, Gruyere,
Irish Porter, Boursin
Rosemary Parmesan Focaccia **V**, Sesame Seed Crisps **V**

MEAT BOARD

15/Guest

Prosciutto, Soppressata, Mortadella, Spanish Chorizo,
Berkshire Ham
Artisanal Baguette **V**, Sesame Seed Crisps **V**

DIPS & CRUDITÉ

12/Guest

Beet Hummus (Olive Oil, Za'atar) **G V**
Pimento Cheese (Olive Oil, Pickled Chilies) **G V**
Babaghanoush (Olive Oil, Fig Jam, Pecans) **G V N**
Za'atar Pita **V**, Chips **V** & Seasonal Vegetables **G V**

SUSHI BAR

Minimum 50 Guests

DELUXE

35/Guest

Red Fire Dragon, Spicy Salmon Roll Topped Torched
Salmon, Spicy Japanese Mayo, Unagi Sauce, Scallion
Cali Roll, Crab Stick, Avocado, Cucumber, Spicy Kewpie
Spicy Tuna Ahi, Spicy Japanese Mayo, Chili
Avocado Cucumber **V**, Cucumber, Avocado
Vegan Cali **V**, Carrot, Tofu, Avocado, Cucumber, Topped
with Inari
Nigiri & Sashimi, Tuna, Salmon

PREMIUM

45/Guest

Deluxe Selections Included

Lady Dynamite, Shrimp Tempura, Avocado Roll,
Topped With Hotate, Torched With Garlic Mayo
Spicy Hamachi Roll, Yellowtail, Chili, Furikake, Sesame
Nigiri & Sashimi, Hamachi, Hotate, Otoro, Bluefin

RAW BAR

Oysters Only

25/Guest

Choose 2

30/Guest

Choose 3

35/Guest

PREMIUM OYSTERS **G D**

Shucker Required +250

Champs Mignonette, FD Hot Sauce, Lemon,
Horseradish

SHRIMP COCKTAIL **G D**

Tobasco, Herbs, Bloody Mary Sauce, Lemon,
Horseradish

LOBSTER ROLL

East Coast Lobster, Brown Butter Aioli, Lemon,
Chives, Sea Salt, Old Bay Brioche



LATE NIGHT

Choose 2 - 20/Guest

PASSED SNACKS

TRUFFLE FRIES G V

Russet Potato Fries, Truffle Oil, Rosemary Salt, Parmesan, Truffle Aioli, Chives
(Deep Fryer Required)

GRILLED CHEESE V

Brie, Cheddar, Brioche, Herb Garlic, Chili Jam, Grana Padano

BUFFALO CHICKEN BITES

Buffalo Sauce

MAC & CHEESE BOWL V

Macaroni, FD Cheese Sauce, Herb Garlic Breadcrumbs, Chives

REUBEN CUBANO

Smoked Meat, Gruyère, Mozzarella, Mustard Sauce, Pickled Cabbage

CHICKEN MAC SLIDER

American Cheddar, Bacon Jam, FD Sauce, Iceberg, Spicy Pickle, Herb Garlic Brioche

FD POUTINE

Russet Potato Fries, Rosemary Salt, Cheese Curds, FD Gravy
(Deep Fryer Required)

MINI PIZZA

Cheese or Pepperoni

FUDGE BROWNIE V

Salted Caramel, Cocoa Nibs

CRÈME BRÛLÉE DONUT V

Vanilla Pastry Cream, Caramelized Sugar

BOSTON CREAM DONUT V

Vanilla Custard, Chocolate Glaze

CHOCOLATE BITES G V

Chocolate Dense Cake, Cacao Nib Crunch



KIDS MENU PACKAGES

Includes Salad Course, Main Course & Sweet Treat

THE GOURMET KID

45/Guest

CAESAR SALAD

Baby Gem Romaine, Caesar Dressing, Lemon, Grana Padano, Maple Bacon

BURGER & FRIES

Ground Wagyu, American Cheese, Iceberg, FD Sauce, French Fries, Ketchup, Sesame Brioche

SALTED CARAMEL CHOCOLATE CHIP COOKIE

THE TASTY TODDLER

45/Guest

CAESAR SALAD

Baby Gem Romaine, Caesar Dressing, Lemon, Grana Padano, Maple Bacon

CHICKEN & FRIES

Marinated in Buttermilk, Parmesan Panko Breading, Ketchup, French Fries, FD Sauce

SALTED CARAMEL CHOCOLATE CHIP COOKIE

THE BOSS BABY

45/Guest

CAESAR SALAD

Baby Gem Romaine, Caesar Dressing, Lemon, Grana Padano, Maple Bacon

SPAGHETTI POMODORO

Fresh Spaghetti, Tomato Sauce, Pecorino

SALTED CARAMEL CHOCOLATE CHIP COOKIE

BAR PACKAGES

Open Bar Based on 7 Hours of Service

All Packages Include Sparkling Wine & Sparkling Wine Toast, Shots, Table Wine Service, Unlimited Soft Bar & Juices

LOCAL

Distilled, Bottled or Brewed in Ontario,
Canadian Owned!



BAR RAIL

Reid's Vodka | Collective Arts Artisanal Dry Gin
Spirit of York Whisky | Dejado Tequila Blanco |
Runners Rum

BEER

Rotating Local Craft Lager | Rotating Local Craft
Pilsner or Ale | Rotating Local Craft IPA or Specialty
Beer

WINE

VQA

Rosewood White Rabbit, Pinot Gris
Rosewood Looking Glass, Cab Franc



SPARKLING & FLAT WATER +10/GUEST

DELUXE

+15/Guest

BAR RAIL

Ketel One Vodka | Tanqueray Gin | Crown Royal Whisky |
Captain Morgan White Rum | Tromba Blanco Tequila

BEER

Steam Whistle Pilsner | Beau's Lugtread Lager |
Beau's Wondercrush IPA

WINE

Petit Marie, Bordeaux
Petit Marie, Sauvignon Blanc

PREMIUM

+25/Guest

SIGNATURE COCKTAIL

Choose One. Cocktails Selections on Next Page

BAR RAIL

Includes Deluxe Selections

Grey Goose & Kettle One Vodka | Hendricks & Tanqueray Gin |
Crown Royal Whisky | Mount Gay & Captain Morgan White Rum |
Don Julio Reposado & Tromba Blanco Tequila | Johnnie Walker
Black Label Scotch

BEER

Stella Premium Lager | Burdock Double Ducks IPA |
Bellwoods Jelly King Sour | Godspeed Yuzu Saison

WINE

Select 2 Red and 2 White Wine Options. Includes Sparkling

RED

2018 Viña Olabarri Reserva, Tempranillo, Rioja
2021 Grillesino Ceccante, Cabernet Sauvignon, Tuscany
2023 Collovray & Terrier 'Notre Côté Sud', Pinot Noir, Languedoc
2024 Vina Cobos Felino, Malbec, Argentina
2022 Bindi Sergard 'Achille Rosso', Sangiovese, Tuscany
2022 Giovanni Rosso, Nebbiolo, Langhe
2022 Sindicat Garnatxa Negra, Grenache, Montsant

WHITE

2024 Pearce Predhomme, Chenin Blanc, Stellenbosch
2024 Tiefenbrunner "Merus", Pinot Grigio, Alto Adige
2024 Stratus, Chardonnay, Niagara Peninsula
2024 Astrolabe, Sauvignon Blanc, New Zealand
2023 Tornatore Etna Bianco, Carricante, Sicily
2024 Granbazán, "Etiqueta Verde" Albariño, Spain
2024 Jasci, Pecorino, Abruzzo

ROSE/SPARKLING

2024 St. John "Beausoleil" Rosé, France
NV Sorelle Bronca "Modi" Prosecco Brut, Italy



COCKTAILS

Available for the Duration of the Event

Additional Selections Available on Request

SIGNATURE

1 Selection	15/Guest
2 Selections	20/Guest
3 Selections	25/Guest

OAXACA PEACHES

Tequila Blanco, Cointreau, Fresh Lime Juice, White Peach and Apricot Syrup, Agave, Spicy Salt Rim, Dehydrated Lime Wheel

CLOUD CURRANT

Vodka, Fresh Lemon Juice, Creme de Cassis, Blackberry Syrup, Blackberries, Foaming Bitters, Smoked Rosemary Garnish

SMOKED CAYENNE PALOMA

Mezcal, Tequila Blanco, Fresh Lime, Fresh Grapefruit, Agave, Cayenne, Smoked Chilli Bitters, Thai Chilli

STRAWBERRY FIELDS FOREVER

Gin, Bianco Vermouth, Lavender Syrup, Strawberry Syrup, Prosecco, Edible Flower Garnish

CHERRY LOVE BOMB

Vodka, Luxardo Cherry Liqueur, Chambord, Fresh Lime Juice, Amerena Fabrii Cherries, Mint

BANANA BREAD ON THE ROCKS

Dark Rum, Rye Whisky, Demerara Syrup, Chocolate Bitters, Banana Chip Garnish, Burnt Orange

CASTAWAY

Rum, Fresh Pineapple Juice, Fresh Orange Juice, Cream of Coconut, Nutmeg, Torched Pineapple

FIND ME IN PERU

Gin, Pisco, Dry Curacao, Vermouth Bianco, Marmalade Syrup, Lemon Sage

ROSE NEGRONI

Gin, Luxardo Apertivo, Lillet Rose, Grapefruit Bitters, Edible Flower Garnish

APPLE OF MY EYE

Calvados, Apple Cider, Vanilla Bitters, Cinnamon, Fresh Lemon, Star Anise and Rosemary Garnish

MOCKTAILS

1 Selection	10/Guest
2 Selections	15/Guest
3 Selections	20/Guest

GARDEN AND ELDERFLOWER TONIC

Seedlip Garden, Fever Tree Elderflower Tonic, Cucumber Ribbon

SOBRII COSMO

Sobrii Non-Alcoholic Gin, White Cranberry Juice, Lemon Juice, Rosemary Syrup, Raspberries

NO-GRONI

HP Juniper Floral Non-Alcoholic Gin, Novara Non-Alcoholic Bitter Aperitivo, Roots Divino Rosso Non-Alcoholic Apéritif, Dehydrated Orange

PINEAPPLE CHILLI FIZZ

Fresh Pineapple Juice, Fresh Lime Juice, Agave Syrup, Cayenne Syrup, Thai Chilli, Spicy Salt Rim

EARLY MORNING PALOMA

Seedlip Notas de Agave, Fresh Grapefruit Juice, Fresh Lime Juice, Agave, Pink Himalayan Salt Rim, Grapefruit

WATERMELON SUGAR HIGH

Fresh Watermelon Juice, Fresh Cucumber Juice, Fresh Lime Juice, Agave, Basil, Rose Water, Sparkling Water, Cucumber Roll

PINK PINEAPPLE PARTY

Fresh Pineapple, Coconut Water, Pink Pataya, Sparkling Water, Pineapple Fronds - Highball

STRAWBERRY SWIRL

Fresh Strawberry Puree, Lavender, Calpico, Yuzu, Orange Blossom, Strawberry Pocky Stick

SPICED PEAR FIZZ

Fresh Pear Juice, Fresh Lemon Juice, Ginger, Cinnamon, Fever Tree Tonic, Fresh Rosemary Sprig, Dehydrated Lemon

TANGERINE TANGO

Ghia Non-Alcoholic Aperitif, Fresh Tangerine Juice, Fresh Lemon Juice, Orgeat, Foaming Bitters, Tangerine Wheel Garnish

PACKAGE DETAILS

GENERAL INFORMATION

WHAT IF I WANT TO BRING IN MY OWN RENTALS?

The client is welcome to bring in their own tabletop rentals at their own additional cost. This can include china, cutlery, linens, napkins and dinner glassware. It is recommended to have your account manager guide you on any outsourced rentals to ensure quantity and product are correct to the final menu. There is no reduction in the package cost should the client choose to provide their own tabletop rentals outside these curated packages.

HOW LONG IS THE APPETIZER SERVICE?

Appetizer service lasts anywhere from 1 - 2 hours, depending on your guest count and the event timeline.

HOW MANY APPETIZERS WILL EACH GUEST RECEIVE?

We guarantee one of each appetizer per guest. Since some guests take more than one of certain items, we always bring extra food to ensure there is more than enough.

WHEN DO YOU NEED THE FINAL GUEST COUNT?

14 days before the event date. Our chefs order food in advance, so last minute changes (like large increases or decreases) cannot be guaranteed.

ANNUAL MENU CHANGES

Food Dudes Executive Chefs refresh their menus annually, guided by seasonality, sustainability and emerging food trends. For this reason, wedding tastings are recommended within the same calendar year.

VEGAN OPTIONS

Vegan options will be provided at no additional cost for all food services, ensuring accommodation for vegan guests at every event.

HOW DO YOU DEAL WITH FOOD ALLERGIES & RESTRICTIONS?

Our food is made from scratch, so it's easy for us to accommodate allergies and food restrictions. So long as we are informed of the specifications in advance, we can always prepare dishes without certain ingredients or create a separate dish to accommodate the special needs of a particular guest.

LABOUR

Includes: Chefs, Catering and Service Manager & Wait Staff
Based on events up to 7 hours

Additional hour +20/Guest

Security Guard \$150
Minimum of 4 hours

3x Guards \$900

A/V Technician \$165/AV Tech
Minimum of 4 hours

RENTALS

Includes +65/Guest

Standard Tables, Chairs, China, Cutlery, Linens, Napkins, Glassware, Kitchen & Service Equipment.

INCLUSIONS

DO YOU CHARGE A CAKE CUTTING FEE?

No. If you wish to have our staff cut and serve the cake at your wedding, we are more than happy to oblige at no additional cost.

CAN I BOOK A TASTING?

We offer complimentary tastings to our wedding clients, held in our private and distinctive tasting rooms at 24 Carlaw Avenue. We allow four guests in total to taste the majority of the items on their proposal. The tasting will be booked by your Account Manager once the menu is confirmed.

WHAT DO YOU OFFER FOR KIDS MEALS AT WEDDINGS? HOW MUCH DO THEY COST?

We have a customized Kid's Menu available upon request. You must select 1 entrée that all kids at the event will be served. Kid's meals are charged at a rate of \$40/guest.

DO YOU PROVIDE VENDOR MEALS? HOW MUCH DO THEY COST?

Yes. Vendor meals cost \$50 and will be served at an appropriate time. We ask that you include the vendor's selections when you submit your final guest count and meal selections.

PACKAGE DETAILS

EVENT GUIDELINES

- A. 20% admin fee on venue rental.
- B. Porsche Experience Centre Toronto and Porsche may not be identified as a "co-host", "sponsor" or as otherwise "teaming up" with the host in invitations, communications, and promotional materials, unless a partnership or sponsorship agreement has been executed by both parties.
- C. Your final agenda and facility layouts are due to PEC Toronto 14 days prior to your event date. This includes, but is not limited to guest count, F&B menus, vendor list, run of show, facility layouts, and floorplans. Minimal changes to the agenda and layout that do not impact staffing and other resources within 7 days of your event date may be accepted but are not guaranteed.
- D. Under no circumstances may vehicles or permanent brand installation be touched, moved, or compromised in any way.
- E. All décor must be freestanding. No items may be taped, nailed, stapled, glued, or tied to the walls, ceilings, floors, cases, or platforms.
- F. The following items are prohibited in Porsche Experience Centre Toronto: confetti, rice, birdseed, glitter, sequins, fireworks, sparklers, smoke/fog machines, and aerosol products (spray glue, spray glitter, spray snow, spray string, spray paint).
- G. Complimentary self-service parking available.

MORE QUESTIONS? CONTACT US!

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**EVENTS BECOME FEELINGS
AND FEELINGS BECOME EVENTS**

Jerry Spinelli