

THE
SOCIAL
Catering & Co.

TORONTO CATERING & EVENTS

Serious hospitality, catered.

Corporate events, galas, launches, and private dinners across Toronto
— powered by a real restaurant group, not an anonymous kitchen.

CLIENT PROOF

Trusted by Toronto's leading businesses, brands, and social celebrations.

“Impressive catering for a work event. Varied menu, tasty dishes, efficient service. Everyone was happy and impressed.”

LIZ S. — CORPORATE EVENT HOST, TORONTO

RECENT CLIENTS & PARTNERS

KPMG · TD Bank · Amazon · Rogers · BMO · Canadian Opera Company

5

Restaurant brands
represented

Full

Menus, staffing, bar
& logistics

GTA

Events across the
city & Muskoka

Every

Format: corporate,
gala, social, private



ABOUT TSCO

Built by restaurateurs.

The restaurant group behind Restaurant Lucie, The Carbon Bar, Berczy Tavern, Notte Ristorante, and Pasta Privato brings the same standards to catering.

Menus come from working kitchens. Service is planned with the timing, confidence, and attention to detail of a serious restaurant dining room.

WORKING KITCHENS, EVENT SCALE

From boardroom lunches to gala dinners.

01 Corporate Events

Conferences, client events, and company milestones executed to a professional standard.

03 Social Celebrations

Milestone events handled with the same operational rigor as TSCO's corporate work.

05 Private Dinners

Intimate, chef-led dinners in private homes, offices, and event rooms across Toronto.

02 Galas & Receptions

Large-format receptions and seated galas with restaurant-grade plating and polished service.

04 Product Launches

Brand-forward menus and stations designed around the room, the story, and the pace of the event.



01 — CORPORATE EVENTS

Conferences, client events & company milestones.

- On-site chefs and service staff
 - AV-friendly service timing
 - Multi-room logistics
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02 — GALAS & RECEPTIONS

Large-format receptions & seated galas.

- Passed canapés to plated service
- Full bar and beverage programs
- Complete guest-facing team

03 — SOCIAL CELEBRATIONS

Milestones, with corporate-grade rigor.

- Flexible formats
- Seasonal menus
- Turnkey planning

04 — PRODUCT LAUNCHES

Brand-forward menus & stations.

- Custom station design
- Branded food moments
- Fast build and strike

05 — PRIVATE DINNERS

Intimate, chef-led dinners.

- Tasting-menu formats
- Wine pairing support
- Chef-at-the-table energy



WHY TSCO

Real kitchens and service teams.



Carbon Bar BBQ

Live-fire, smoke-driven menus and stations that turn a launch or team day into a talking point.



Lucie Fine Dining

French-trained plating and multi-course service for galas and seated dinners that need to impress.



Restaurant-Backed Teams

Kitchen infrastructure, chefs, and front-of-house rhythm behind every event, not a loose vendor bench.



SAMPLE MENU

RECEPTIONS & NETWORKING

Cocktail & Canapés

Passed and stationed bites designed to keep a room moving: elegant, high-volume, and easy to serve standing.

Passed Canapés

Cured Salmon, Mini Potato Rosti, Herb Crème Fraiche (GF, NF)

Prosciutto, Niagara Peach, Mozzarella di Bufala, Basil (GF)

Petite Tarte, Herbed Goat's Cheese, Roasted Cherry Tomato (V)

Beef Tartar on Crostini with Fried Capers

Appetizer Bites

Mini Chocolate & Petit Four Tray Service

Focaccia Sandwich with Burrata, Mortadella and Pistacchio

Crostini with Herb Ricotta, Roasted Cherry Tomatoes, Basil Puree (V)

Bar Program

Signature cocktails, wine, and craft beer, staffed and stationed to match your guest flow.

Vegetarian, vegan, and gluten-sensitive options can be built into the menu.

SAMPLE MENU

GALAS & PRIVATE DINNERS

Plated Dinner

Multi-course seated service with restaurant-grade plating and coordinated front-of-house timing.

Mains

RISOTTO

Truffle Mushroom with Herbs, Parmigiana Regianno (V, GF)

CHICKEN

Lemon Chicken Piccata with Capers, White Wine Reduction, Broccolini

BEEF

Red Wine Braised Beef with Polenta & Gorgonzola (GF)

SALAD BAR

Selection of Greens with Seasonal Vegetables & Vinaigrettes

Desserts

Tiramisu (Traditional & Limoncello) · Mini Butter Tarts · Petite Cheesecake Bites · Mini Chocolate Brownies

Pre-ordered dietary plates can be supported after guest counts are confirmed.





SAMPLE MENU

WEDDINGS & MILESTONES

Grazing & Private Dining

Passed Canapés

Mini Grilled Cheese with Brie and Cranberry · Petite Lobster Roll on Warm Brioche
Mini Roasted Tomato Soup (Hanging Hook Tray) · Tacos al Pastor, Pineapple, Pico de Gallo

BEEF TENDERLOIN

Warm Garlic Baguette, Horseradish Creme, Bearnaise Aioli & Chimichurri

OYSTERS & SEAFOOD

East Coast Oysters, Classic & Pomegranate Mignonette, Horseradish, Hot Sauce

GRAZING DINING TABLE

House-Made Gravlox Platter, Lemon Aioli, Dill, Pickled Onions · Charcuterie & Cheese Boards

Crudite · Crostini with Herb Ricotta & Basil Puree (V) · Petite Tart, Whipped Goat's Cheese & Pear (V)

Menu and service plans are tailored to the venue, schedule, guest count, and celebration.



TORONTO EVENT VENUES

Our Venues.

Four Toronto settings, one trusted catering team — from an intimate private room to a 1,800-guest reception.

Social 460

460 King Street West

Flagship King West venue — Courtyard, Grand Hall, Spadina Room & Gallery, catered end to end.

Up to 370 standing

Best for receptions & galas

Four Seasons Centre

145 Queen Street West

A glass landmark between the Financial Core and Entertainment District.

Up to 1,800 reception

Best for corporate functions

Waterworks

50 Brant Street

Six industrial-inspired spaces in a King West heritage building.

Up to 210 seated / 400 standing

Best for corporate & receptions

Roserock Place

121 King Street West

An elegant downtown setting, available through TSCO's exclusive catering partnership.

Capacity on request

Best for private events

RESTAURANT DNA

The Restaurants We Work With



The Carbon Bar

An elevated stunning dining venue featuring delicious Texas-style BBQ, steaks, and seafood.



Restaurant Lucie

An elegant French restaurant in downtown Toronto, serving French cuisine with a contemporary twist.

RESTAURANT DNA

The Restaurants We Work With



Notte Ristorante

Upscale Italian dining in downtown Toronto, near Union Station.



The Berczy Tavern

Old Town Toronto: contemporary cuisine, crafted cocktails, and live music.



RECOGNITION

*“We’re thrilled to announce that
The Social Catering & Co has
earned the 2025 Toronto’s Choice*



THE
SOCIAL
Catering & Co.

Let's talk about your event.

Share the date, guest count, and format. Our team will come back with availability and a tailored quote.

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