




# Event Package

2022/2023

THE SULTAN'S TENT & CAFE MOROC • [WWW.THESULTANSTENT.COM](http://WWW.THESULTANSTENT.COM) • 416 - 961 - 0601

A decorative background pattern consisting of various geometric shapes like stars, hexagons, and polygons in muted colors of beige, light blue, and grey, arranged in a complex, overlapping design.

The Sultan's Tent & Café Maroc has been delivering memorable experiences to Toronto for over 30 years. We are located at 49 Front Street East in one of the oldest flat iron buildings in Toronto, steps away from the St. Lawrence Market, Berczy Park and The Meridian Hall.

This event package outlines our event spaces and our menu, however we believe that every event is as unique as the guests involved.

We can customize our services to your needs to deliver your dream event.

Our event planners, chef and staff will work closely with you to help create the perfect experience for you and your guests



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us at [events@thesultanstent.com](mailto:events@thesultanstent.com)**



## The Sultan's Tent

The ambiance creates a feeling of romance & celebration. Our jewel toned fabrics, cushions & rugs create colourful, intimate spaces.

Luxurious colours, details and textures of Morocco help create the warm and visually stunning atmosphere.

## Capacity

Small Tent: 14 guests

Large Tent: 30 guests

Extra Large Tent: 45 guests

Half Restaurant (small): 60 guests

Half Restaurant (large): 75 guests

Full Restaurant (seated): 120 guests

Full Restaurant (reception) 210 guests





## The Café Moroc

Reminiscent of Casablanca, with high sweeping ceilings, cream plaster arches and desert palms, Café Moroc, located at the front of the restaurant is an elegant French Moroccan escape.

## Capacity

Seated: 25 guests

Reception: 50 guests







# The Menu

## Menu A (\$55pp)

### Appetizers

#### Harira soup (VE | GF)

*Tomato, chickpeas, lentils, kidney beans, Moroccan spices*

#### Eggplant Zalouk (VE | GF)

*Roasted eggplant, tomatoes, red peppers, olive oil, pita*

#### Hummus & Pita (VE | GF\*)

*Hummus made fresh daily in-house*

### Entrées

#### Chicken Tajine (GF)

*Artichoke, peperonata, olives, toasted almonds, preserved lemon*

#### Meatballs Tajine

*Moroccan meatballs, white kidney beans, marinara*

#### Primavera (V | GF)

*Chick peas, artichoke, peperonata, apricot, toasted almonds*

### Desserts

#### Baklava

#### Chocolate Cake

## Menu B (\$65pp)

### Appetizers

#### Maftoul

*Ground beef, raisins, cashews, pastry, chipotle aioli*

#### Tarifa Coconut Shrimp

*Spring mix, pomegranate vinaigrette*

#### Signature Salad (VE | GF)

*Lettuce, tomatoes, cucumber, red onion, parsley, sumac, radish*

### Entrées

#### Braised Beef Short Rib

*Slow braised short ribs, roasted vegetables, mashed potatoes*

#### Berber Chicken

*Spiced grilled chicken breast, mashed potato, grilled vegetables, yogurt chermoula sauce*

#### Merguez Tajine (GF) 🍖

*Lamb sausage, harissa, chermoula, peperonata*

#### Amazigh Tajine (V | GF)

*Berber style vegetables medley, tomatoes, carrots, bell peppers, potatoes, turnip in Moroccan spiced tomato sauce*

### Desserts

#### Baklava

#### Chocolate Cake

## Menu C (\$75pp)

### Appetizers

#### Chicken Bastilla

*Phyllo, pulled chicken, cinnamon, turmeric, icing sugar*

#### Moroccan Crab Cakes

*Moroccan spices, chermoula, harissa aioli*

#### Roasted Cauliflower (V | GF)

*Chermoula marinated cauliflower, lemon tahini aioli, almonds*

### Entrées

#### Braised Beef Short Rib

*Slow braised short ribs, roasted vegetables, mashed potatoes*

#### Lamb Freeka <sup>HALAL</sup>

*Lamb shank, ancient grains, root vegetables, toasted cashews*

#### Samak Chermula

*Chermoula salmon, couscous, chickpeas, peperonata, grilled lemon*

### Desserts

#### Baklava

#### Chocolate Cake



## Menu D (\$85pp)

### Appetizers

#### Chicken Bastilla

*Phyllo, pulled chicken, cinnamon, turmeric, icing sugar*

#### Maftoul

*Ground beef, raisins, cashews, pastry, chipotle aioli*

#### Tarifa Coconut Shrimp

*Spring Mix, Pomegranate Aioli*

#### Beet Fusion Salad (V | GF)

*Mixed beets, goat cheese, cherry tomatoes, spring mix, walnuts, pomegranate vinaigrette*

### Entrées

#### Seafood Royale Tajine (GF)

*Tiger shrimp, bay scallops, calamari, spiced tomato sauce*

#### Casablanca Filet Mignon

*Moroccan spices, aj jus, choice of Moroc fries or mashed potatoes*

#### Berber Chicken

*Spiced grilled chicken breast, mashed potato, grilled vegetables, yogurt chermoula sauce*

### Desserts

#### Baklava

#### Crème Brûlée

## Menu E (\$95pp)

### Appetizers

#### Tarifa Coconut Shrimp

*Spring Mix, Pomegranate Aioli*

#### Roasted Cauliflower (VE | GF)

*Chermoula marinated cauliflower, lemon tahini aioli, almonds*

#### Maftoul

*Ground beef, raisins, cashews, pastry, chipotle aioli*

### Entrées

#### Rack of Lamb

*Grilled rack of lamb, pomegranate honey glaze, mashed potatoes, sautéed vegetables*

#### Casablanca Filet Mignon

*Moroccan spices, aj jus, choice of Moroc fries or mashed potatoes*

#### Berber Chicken

*Spiced grilled chicken breast, mashed potato, grilled vegetables, yogurt chermoula sauce*

#### Shrimp Provencal

*Tiger shrimp, cherry tomatoes, olives, roasted garlic potatoes, fresh herbs*

#### Primavera (VE | GF)

*Chickpeas, artichoke, peperonata, apricot, toasted almonds*

### Desserts

#### Baklava

#### Crème Brûlée

## Lunch Menu (\$40pp)

### Appetizers

#### Harira Soup (VE | GF)

*Tomato, chickpeas, lentils, kidney beans, Moroccan spices*

#### Signature Salad (VE | GF)

*Lettuce, tomatoes, cucumber, red onion, parsley, sumac, radish*

#### Maftoul

*Ground beef, raisins, cashews, pastry, chipotle aioli*

### Entrées

#### Chicken Tajine (GF)

*Artichoke, peperonata, olives, toasted almonds, preserved lemon*

#### Meatballs Tajine (GF)

*White kidney bean Moroccan meat balls, marinara, cilantro*

#### Moroccan Spiced Penne' (VF)

*Roasted red peppers, tomatoes, rosé rasel hanout cream, artichoke, olives*

### Desserts

Baklava

Chocolate Cake

\*Alternate options are available upon request.

## Buffet Menu (\$45pp)

### Appetizers

#### Beet Fusion Salad (V | GF)

*Mixed beets, goat cheese, cherry tomatoes, spring mix, walnuts, pomegranate vinaigrette*

#### Hummus & Pita

*Hummus made fresh daily in-house*

#### Tangier Carrot & Chickpea Salad (GF)

*Chickpeas, Carrot, Bell Peppers, Raisin, Cilantro, Lemon*

### Entrées

#### Chicken Tajine (GF)

*Artichoke, peperonata, olives, toasted almonds, preserved lemon*

#### Meatballs Tajine (GF)

*White kidney bean, Moroccan meat balls, marinara, cilantro*

#### Primavera (V | GF)

*Chick peas, artichoke, peperonata, apricot, toasted almonds*

#### Moroccan Spiced Penne' (VF)

*Roasted red peppers, tomatoes, rosé rasel hanout cream, artichoke, olives*

### Desserts

Baklava

Chocolate Cake





## Canapé Choices

- Maftoul Cigars
- Mini Bastia
- Falafel
- Coconut Shrimp
- Mini Crab Cakes
- Chicken Skewer
- Beef Skewer

## Sauces

*Pomegranate aioli*  
*Chipotle mayo*  
*Chipotle harissa*  
*Lemon tahini*

## Desserts

Baklava  
Chocolate Cake

Customize your canapes by combining any of the choices.

\$7.50 per canape, per person. Minimum spend is required. Please inquire with Event Services

**We are happy to accommodate most  
dinning requests and dietary restrictions.**

**Please ask us how we can customize  
your menu to suit your special event.**







# Bar Packages

## Bar Options

### Open Bar

#### Full Open Bar

*No restrictions. We take a \$30 pp deposit. Your guests can choose what they like and will be charged based on consumption. At the end of the evening we charge the remaining balance to a card on file.*

#### Rail Open Bar

*Open bar, \$30 pp deposit. Guests are restricted to house wine, beer and house liquor.*

### Drink Tickets

#### Rail Tickets

*\$13 per ticket. Guests are restricted to house wine, beer and house liquor.*

#### Premium Tickets

*\$17 per ticket. Guests are welcome to house wine, beer and house liquor as well as premium wine & cocktails*

### Cash Bar

*Guests are responsible for their own drinks at the bar.*

### Non Alcoholic Bar

*\$7 per person for unlimited pop, tea and coffee (premium juices & non alcoholic cocktails are not included)*



# Entertainment

## **Belly Dancing**

Belly dancers perform for 30 minute sets. We recommend 1 dancer for every 50 guests. \$350 per performer

## **Photo Booth**

We work with various vendors depending on their availability. The cost is between \$1500 - \$2000 for a rental for an event.

## **DJ**

Please inquire to hire one of our professional DJ's. We charge \$250 Connection fee if you bring your own DJ.

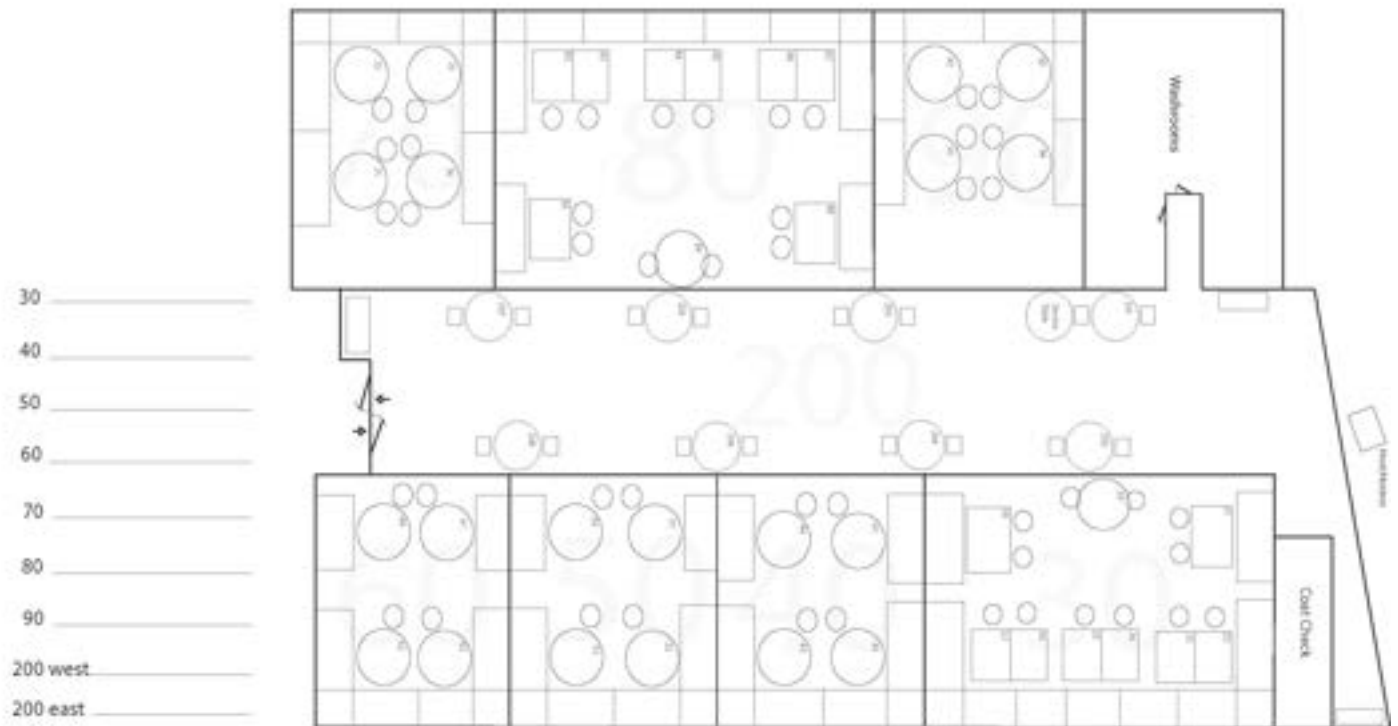
## **Henna Artist**

We work with a few artists in the city. Cost is between \$400 - \$600

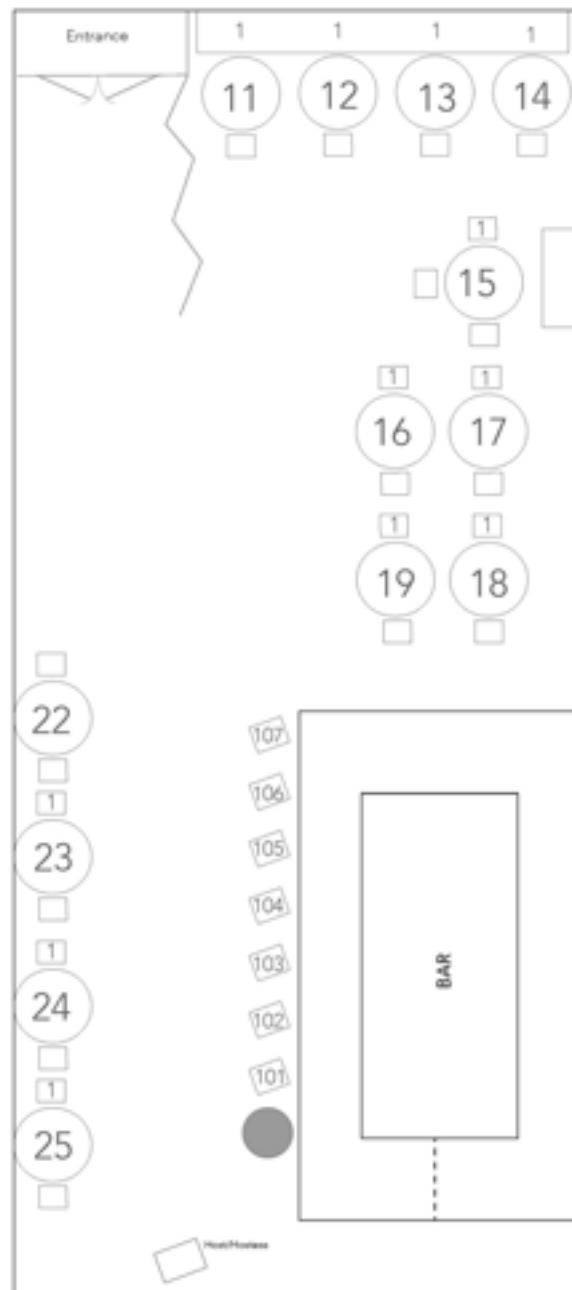


# Floor Plan

## The Sultan's Tent



# Café Moroc









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