



SOCIAL PACKAGE





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OUR SPACES

GRAND SYMES

SIZE: 5,800 SF

CAPACITY:

- ◆ 450 SEATED
- ◆ 750 COCKTAIL RECEPTION

This luminous space features vaulted ceilings and massive skylights to showcase everything from elegant weddings to the most innovative corporate events.

LET YOUR IMAGINATION SOAR

Grand Symes is the place to stage truly big productions – art exhibits, fundraisers, luxury car shows and more!

THE SCARLETT ROOM

SIZE: 4,100 SF

CAPACITY:

- ◆ 280 SEATED
- ◆ 350 COCKTAIL RECEPTION

An intimate setting located on the second storey, The Scarlett Room is tailor-made for romantic weddings, cocktail receptions, screenings and more.

MAKE IT YOUR OWN

This room balances beautiful round windows with original brick – the perfect backdrop for any event!

THE TERRACE

SIZE: 2,700 SF

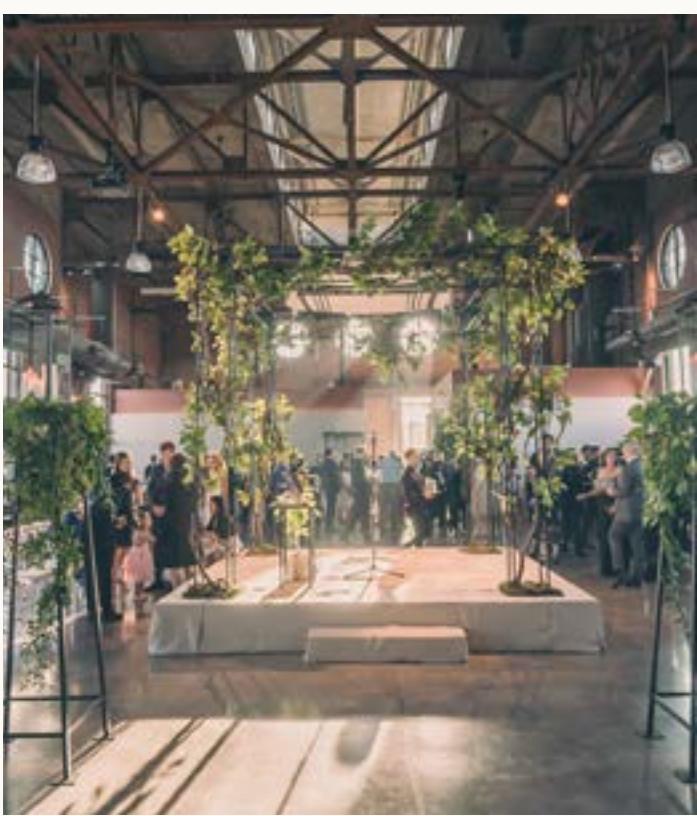
CAPACITY:

- ◆ 270 COCKTAIL STYLE

This outdoor patio is a celebration of light and air, situated on the rooftop adjacent to The Scarlett Room.

HISTORIC VIEWS

An architectural treasure born in the Art Deco era, The Symes Terrace has a sleek tent so you can celebrate in style – an unparalleled space for intimate dinners and cocktail parties!





ROOM RENTALS

MAY TO DECEMBER

| | | |
|-------------|-----------------|---------|
| GRAND SYMES | Saturday | \$6,500 |
| | Sunday | \$5,500 |
| | Monday – Friday | \$4,500 |

| | | |
|----------------------|---|---------|
| THE SCARLETT ROOM | Saturday | \$6,500 |
| | Sunday | \$5,500 |
| | Monday – Friday | \$4,500 |
| THE SYMES TERRACE | Any Day (ONLY Available as Add-On to The Scarlett Room) | \$2,000 |

| | | |
|-------------------|---|----------|
| BOTH ROOMS | Saturday | \$10,000 |
| | Sunday | \$8,000 |
| | Monday – Friday | \$6,000 |
| THE SYMES TERRACE | Any Day (ONLY Available as Add-On to The Scarlett Room) | \$2,000 |

JANUARY TO APRIL

| | | |
|-------------|-----------------|---------|
| GRAND SYMES | Saturday | \$5,000 |
| | Sunday | \$4,000 |
| | Monday – Friday | \$3,000 |

| | | |
|----------------------|-----------------|---------|
| THE SCARLETT ROOM | Saturday | \$5,000 |
| | Sunday | \$4,000 |
| | Monday – Friday | \$3,000 |

| | | |
|------------|-----------------|---------|
| BOTH ROOMS | Saturday | \$6,500 |
| | Sunday | \$5,500 |
| | Monday – Friday | \$4,000 |



PLATED DINNER

PACKAGE 1

\$215 per person

- ◆ 5 Appetizers
- ◆ 3 Course Dinner: Salad, 1 Main Choice, Dessert
- ◆ *Vegetarian Options Included
- ◆ 7 hours standard bar

PACKAGE 2

\$235 per person

- ◆ 6 Appetizers
- ◆ 3 Course Dinner: Salad, Preselected choice between 2 Mains, Dessert
- ◆ *Vegetarian Options Included
- ◆ 7 hours standard bar

PACKAGE 3

\$260 per person

- ◆ 7 Appetizers
- ◆ 4 Course Dinner: Salad, Pasta, Preselected choice between 2 Mains, Dessert
- ◆ *Vegetarian Options Included
- ◆ 7 hours standard bar

ALL PACKAGES INCLUDE:

- ◆ 7 hours standard soft bar for children
- ◆ 7 hours standard bar package for adults
- ◆ In-house tableware, cutlery, napkins, glassware and barware
- ◆ 6 Harvest tables
- ◆ 40 72" Round tables
- ◆ 400 chairs
- ◆ 8 Hightop Cocktail tables
- ◆ 6 - 6ft bars
- ◆ 12 Art deco room dividers
- ◆ Serving and Bartending staff
- ◆ Bridal suites
- ◆ One security guard.

ADDITIONAL CHARGES:

- ◆ Room rental fee: [Please see information package for rates](#)
- ◆ Additional Appetizer \$6 per person, per app.
- ◆ Add Late night for \$15 per person.
- ◆ Upgrade to Enhanced bar for \$15 per person
- ◆ Upgrade to Premium bar for \$30 per person
- ◆ Each additional hour of bar service for \$20 per adult
- ◆ Each additional hour of bar service for \$10 per child
- ◆ HST and an 18% service charge will apply to all packages



APPETIZERS

VEGETARIAN

GREEN PAPAYA ROLL G V

Marinated Vegetables, Avocado, Chili Lemongrass Agave, Crispy Taro

SPICY FALAFEL G V

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

BEET ARANCINI VG

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

TOMATO TOAST VG

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

SOUP DUMPLING VG

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

GRILLED CHEESE VG

Brie, Cheddar, Provolone, Herb Garlic, Chili Jam, Parmesan, Brioche

PIZZA POP VG

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

SQUASH AGNOLOTTI N

Goat Ricotta, Miso Squash Butter, Chimichurri, Pickled Chilli, Maple Pecans (Contains Nuts)

VEGETABLE PAKORA G V

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

MUSHROOM FLATBREAD VG

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

UMAMI GYOZA D VG

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



Allergies:

G Gluten FreeV VeganCS Contains SoyCP Contains PorkD Dairy FreeN Contains NutsVG VegetarianCL Contains Soy LecithinCC Contains Coconut



APPETIZERS

PROTEIN

SCHNITZEL BITES D

Fried Chicken, Za'atar Honey, Harissa Sauce, Garlic Sauce, Pickled Cabbage, Mint

BONELESS CHICKEN WING G

Gochujang Buffalo Sauce, Miso Ranch, Quinoa Togarashi, Chives

CHAR SIU CHICKEN G

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

CHICKEN MAC SLIDER

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

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

TRUFFLE STEAK G

Tartare, Accoutrement, Fresh Black Truffle, Dill Pickle Chip, Chives

LAMB WONTON

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

LAMB LOLLIPOPS G D N add \$5 per guest

Herb Garlic, Balsamic Sherry Caviar, Mustard Sauce, Maple Pecans, Fresh Mint

FISH

SALMON TARTARE G

Cold Smoke, Cucumber Dill Salsa, Horseradish Cream, Pickled Shallot, Maple Kombu, Dill Pickle Chip, Chives

TORO TUNA TACO D

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

TUNA TATAKI G D

Everything Seed, Wakame, Yuzu Kosho Aioli, Chilli Relish, Taro Root Chip, Ponzu, Cilantro

JERK GRILLED SHRIMP G

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

SEABASS ROBATA G

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

SHRIMP TOAST

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

CRISPY FISH SLIDER

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

LOBSTER SPOON G add \$5 per guest

Brown Butter Hollandaise, Chilli Relish, Quinoa Togarashi, Chives

BLUEFIN TUNA SPOON D add \$5 per guest

Shiro Dashi, Clementine Gel, Pickled Chili, Crispy Jalapeño, Cilantro, Shiso

Allergies:

G Gluten Free

N Contains Nuts

V Vegan

VG Vegetarian

CS Contains Soy

CL Contains Soy Lecithin

CP Contains Pork

CC Contains Coconut

D Dairy Free



SIT DOWN DINNER

FIRST COURSE

MEZE CHOPPED G VG

Romaine, Red Chard, Napa Cabbage, Roasted Cauliflower, Quinoa, Cucumber, Green Olive, Pomegranate, Raisins, Onion, Chilli, Green Shug Dressing, Turmeric Toum Drizzle, Dukkah, Halloumi, Pita Crisps

RASA CHOPPED G VG

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

WALDORF WEDGE VG N

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

HEIRLOOM BEET N VG

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

CAESAR 2.0

Romaine, Brussel Sprouts, Black Kale, Jalapeño Caesar Dressing, Double Smoked Bacon, Sundried Tomato, Cured Egg Yolk, Parmesan Crisps, Shokupan Crouton, Grana Padano, Chives

FATTOUSH VG N

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

SECOND COURSE

SPICY RIGATONI VG

Pomodoro, Vodka Parmesan Cream, Preserved Chili, Caramelized Onion, Padano, Toasted Garlic, Chives, Basil Sprouts

TRUFFLE GNUDI VG

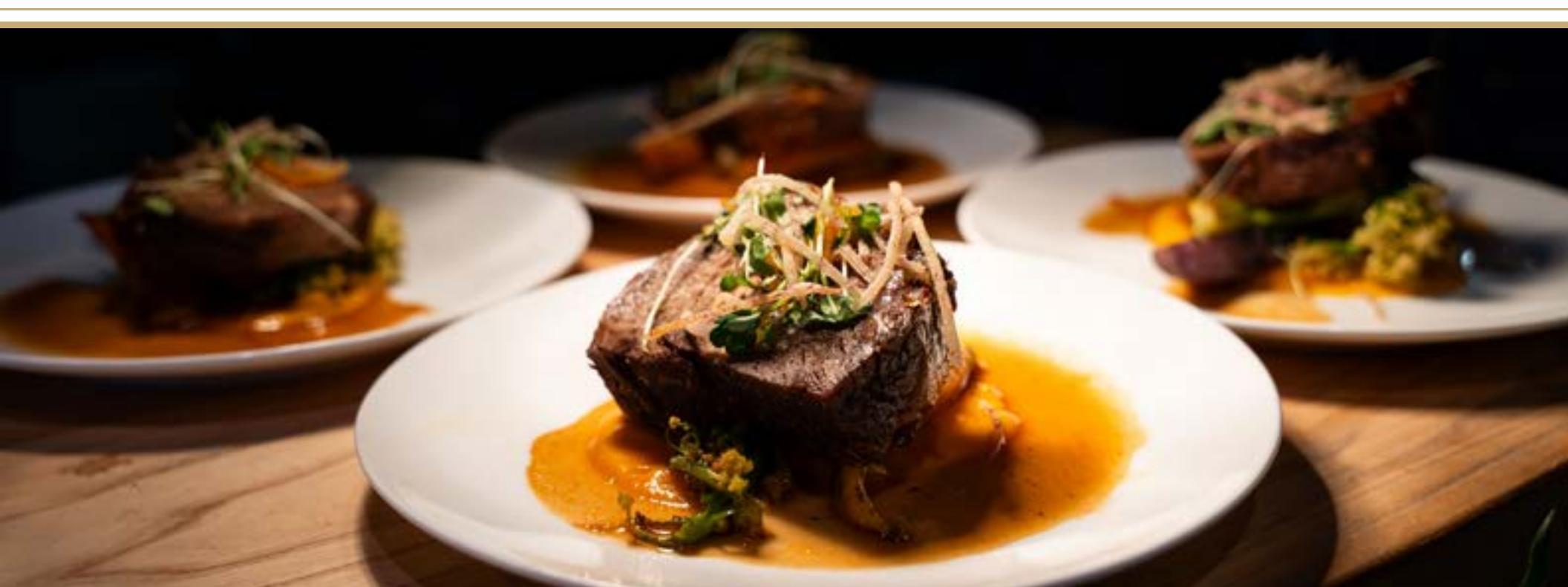
Truffle Ricotta, Wild Mushrooms, Sunflower Pesto, Black Truffle Sauce, Mushroom Soil, Crispy Cheese, Pea Shoots

CACIO RAVIOLI VG

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

PESTO CAVATELLI VG N

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



Allergies:

G Gluten Free

V Vegan

CS Contains Soy

CP Contains Pork

D Dairy Free

N Contains Nuts

VG Vegetarian

CL Contains Soy Lecithin

CC Contains Coconut



SIT DOWN DINNER

MAIN COURSE

PIRI PIRI CHICKEN SUPREME

Yuzu Buffalo Butter, Cheddar Schmaltz Polenta, Seasonal Vegetables, Smoked Demi, Heirloom Herb Slaw, Microgreens

PRIME SHORT RIB

Kalbi Marinated, Corn Poblano Puree, Seasonal Vegetables, Stout Jus, Heirloom Herb Slaw

KING SALMON G

Sunchoke Puree, Seasonal Vegetables, Lemon Herb Beurre Blanc, Microgreens, Pomme Frites

Add East Coast Half Lobster + \$20

GRILLED BRANZINO G D add \$10 per guest

Green Pea Risotto, Seasonal Vegetables, Olive Peperonata, Heirloom Herb Slaw, Crispy Onion

MISO BLACK COD G D add \$15 per guest

Squash Puree, Forbidden Rice, Gai Lan, Miso Sake Sauce, Crispy Wild Rice, Heirloom Herb Slaw

BEEF TENDERLOIN G add \$15 per guest

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

VEGETARIAN / VEGAN OPTION INCLUDED

EGGPLANT PARMESAN G VG

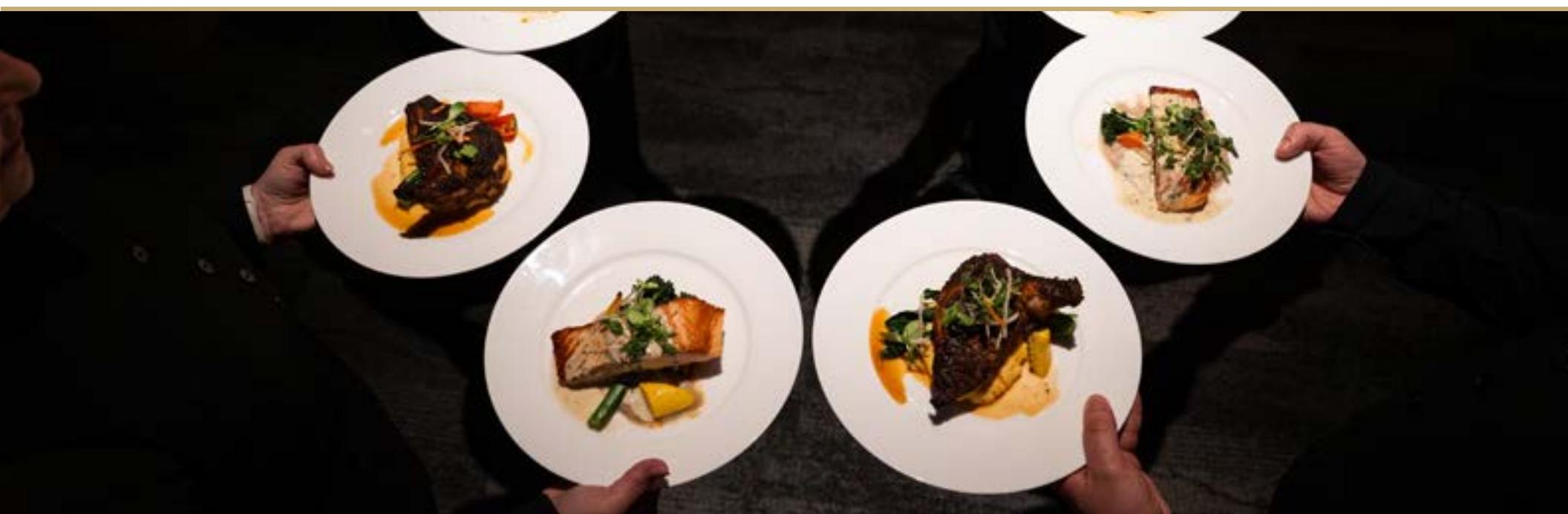
San Marzano, Mozzarella, Sunflower Pesto, Vodka Rose Sauce, Bomba Chilli, Microgreen Salad

VEGETABLE CURRY V G

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

CHARRED CABBAGE V

Sunchoke Puree, Mapo Tofu, Kimchi Relish, Black Garlic Glaze, Herb Chili Salad, Crispy Onion



Allergies:

G Gluten Free

V Vegan

CS Contains Soy

CP Contains Pork

D Dairy Free

N Contains Nuts

VG Vegetarian

CL Contains Soy Lecithin

CC Contains Coconut



SIT DOWN DINNER

PLATED DESSERTS

GRANNY'S APPLE CAKE VG N

Granny Smith Celery Compote, Vanilla Tonka Mousse, Pecan Sponge Cake, Pecan Crunch, Salted Caramel, Vanilla Whipped Cream, Gold Chocolate, Microgreen

YUZU MERINGUE PIE VG CL

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

BERRY CHEESECAKE VG CL

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

HAZELNUT CRUNCH CAKE N CP CL

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

COOKIE DOUGH CAKE VG CS CC

Brownie Cookie, Cacao Sponge Cake, Cookie Dough Anglaise, Kai 70.2% Chocolate Ganache, Vanilla Chantilly, Cereal Crunch, Microgreen





APPS & FOOD STATIONS

PACKAGE 1

\$165 per person

- ◆ 6 Appetizers
- ◆ 2 Stations
- ◆ 7 hrs Standard bar

PACKAGE 2

\$210 per person

- ◆ 7 Appetizers
- ◆ 3 Stations
- ◆ 7 hrs Standard bar

PACKAGE 3

\$230 per person

- ◆ 8 Appetizers
- ◆ 4 Stations
- ◆ 7 hrs Standard bar

ALL PACKAGES INCLUDE:

- ◆ 7 hours standard soft bar for children
- ◆ 7 hours standard bar package for adults
- ◆ In-house tableware, cutlery, napkins, glassware and barware
- ◆ 6 Harvest tables
- ◆ 40 72" Round tables
- ◆ 400 chairs
- ◆ 8 Hightop Cocktail tables
- ◆ 6 - 6ft bars
- ◆ 12 Art deco room dividers
- ◆ Serving and Bartending staff
- ◆ Bridal suites
- ◆ One security guard.

ADDITIONAL CHARGES:

- ◆ Room rental fee: [Please see information package for rates](#)
- ◆ Additional Appetizer \$6 per person, per app.
- ◆ Add Late night for \$15 per person.
- ◆ Upgrade to Enhanced bar for \$15 per person
- ◆ Upgrade to Premium bar for \$30 per person
- ◆ Each additional hour of bar service for \$20 per adult
- ◆ Each additional hour of bar service for \$10 per child
- ◆ HST and an 18% service charge will apply to all packages



APPETIZERS

VEGETARIAN

GREEN PAPAYA ROLL G V

Marinated Vegetables, Avocado, Chili Lemongrass Agave, Crispy Taro

SPICY FALAFEL G V

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

BEET ARANCINI VG

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

TOMATO TOAST VG

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

SOUP DUMPLING VG

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

GRILLED CHEESE VG

Brie, Cheddar, Provolone, Herb Garlic, Chili Jam, Parmesan, Brioche

PIZZA POP VG

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

SQUASH AGNOLOTTI N

Goat Ricotta, Miso Squash Butter, Chimichurri, Pickled Chilli, Maple Pecans (Contains Nuts)

VEGETABLE PAKORA G V

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

MUSHROOM FLATBREAD VG

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

UMAMI GYOZA D VG

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





APPETIZERS

PROTEIN

SCHNITZEL BITES D

Fried Chicken, Za'atar Honey, Harissa Sauce, Garlic Sauce, Pickled Cabbage, Mint

BONELESS CHICKEN WING G

Gochujang Buffalo Sauce, Miso Ranch, Quinoa Togarashi, Chives

CHAR SIU CHICKEN G

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

CHICKEN MAC SLIDER

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

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

TRUFFLE STEAK G

Tartare, Accoutrement, Fresh Black Truffle, Dill Pickle Chip, Chives

LAMB WONTON

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

LAMB LOLLIPOPS G D N add \$5 per guest

Herb Garlic, Balsamic Sherry Caviar, Mustard Sauce, Maple Pecans, Fresh Mint

FISH

SALMON TARTARE G

Cold Smoke, Cucumber Dill Salsa, Horseradish Cream, Pickled Shallot, Maple Kombu, Dill Pickle Chip, Chives

TORO TUNA TACO D

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

TUNA TATAKI G D

Everything Seed, Wakame, Yuzu Kosho Aioli, Chilli Relish, Taro Root Chip, Ponzu, Cilantro

JERK GRILLED SHRIMP G

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

SEABASS ROBATA G

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

SHRIMP TOAST

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

CRISPY FISH SLIDER

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

LOBSTER SPOON G add \$5 per guest

Brown Butter Hollandaise, Chilli Relish, Quinoa Togarashi, Chives

BLUEFIN TUNA SPOON D add \$5 per guest

Shiro Dashi, Clementine Gel, Pickled Chili, Crispy Jalapeño, Cilantro, Shiso

Allergies:

G Gluten Free

N Contains Nuts

V Vegan

VG Vegetarian

CS Contains Soy

CL Contains Soy Lecithin

CP Contains Pork

CC Contains Coconut

D Dairy Free



FOOD STATIONS

TACO BAR

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

Vegetarian / Vegan Option Included:

Pulled Mushroom Taco

Gluten Free Corn Tortillas Available - Choose 1

BULGOGI STEAK

Haddock, Avocado, Smoked Crema, Pickled Cabbage, Hot Sauce, Scallions, Tomato Sprouts (Deep Fryer Required)

BAJA PESCADO

Beer Battered Sea Bass, Pickled Cabbage, FD Sauce, Avocado Salsa Verde, Scallions, Crispy Jalapeños, Cilantro Sprouts

DUMPLINGS

Choose 2

CHICKEN WONTON D

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

UMAMI GYOZA D VG

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

SHANGHAI XO D

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

LOBSTER SHUMAI add \$5 per guest

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

WAGYU BURGER

Includes

WAGYU BURGER

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

Vegetarian Option Included:

MUSHROOM BURGER

Griddled Onions, Vegan Cheese, Mustard Sauce, Chilli Relish, Iceberg, Pickles, Potato Bun

TRUFFLE WAFFLE FRIES

Rosemary Thyme Salt, Truffle Oil, Truffle Malt Mayo, Parmesan, Chives

Allergies:

G Gluten Free

N Contains Nuts

V Vegan

VG Vegetarian

CS Contains Soy

CL Contains Soy Lecithin

CP Contains Pork

CC Contains Coconut

D Dairy Free



FOOD STATIONS

HANDHELDS

PLATINUM PRIME RIB G

add \$10 per guest
Gruyère Brioche, Peppercorn Jus, Horseradish Sauce, Arugula, Caramelized Onion, On the Side: Pickle Spears

PORK BELLY BAO D

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

Choose 1

NASHVILLE HOT CHICKEN

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

Vegan Option Included:

VEGAN MAC BAO V

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

FARM TO TABLE

Choose 2

MEZE CHOPPED G VG

Romaine, Red Chard, Napa Cabbage, Cauliflower, Quinoa, Cucumber, Green Olive, Pomegranate, Raisins, Onion, Chilli, Halloumi, Green Shug Dressing, Turmeric Toum Drizzle, Pistachio Dukkah, Pita Crisps

RASA CHOPPED G VG

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

WALDORF WEDGE VG N

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

HEIRLOOM BEET N VG

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

CAESAR 2.0

Romaine, Brussel Sprouts, Black Kale, Jalapeño Caesar Dressing, Double Smoked Bacon, Sundried Tomato, Cured Egg Yolk, Parmesan Crisps, Shokupan Crouton, Grana Padano, Chives

FATTOUSH VG N

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

JERUSALEM

Choose 1

CHICKEN SHAWARMA

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

LAMB SHAWARMA

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

Vegetarian Option Included: Spicy Falafel

Allergies:

G Gluten Free

N Contains Nuts

V Vegan

VG Vegetarian

CS Contains Soy

CL Contains Soy Lecithin

CP Contains Pork

CC Contains Coconut

D Dairy Free



FOOD STATIONS

PASTA BAR

Choose 1 – Gluten Free Option Available

SPICY RIGATONI VG

Pomodoro, Vodka Parmesan Cream, Preserved Chili, Caramelized Onion, Padano, Toasted Garlic, Chives, Basil Sprouts

TRUFFLE GNUDI VG

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

CARVING BLOCK

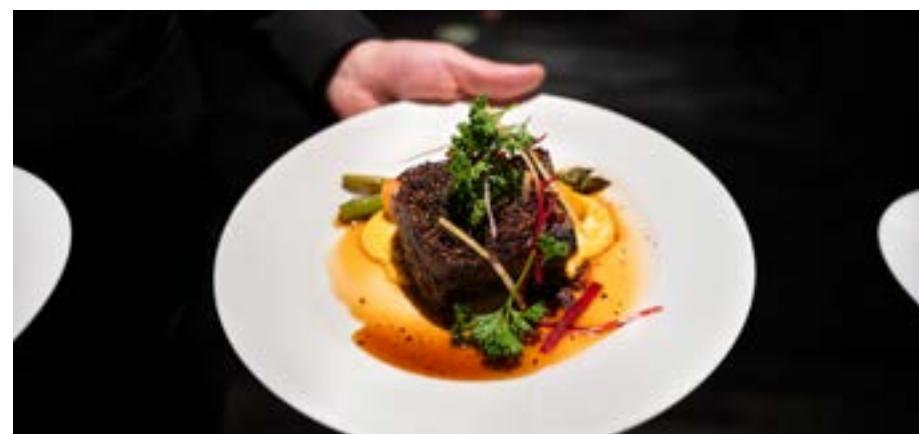
Choose 1

PIRI PIRI CHICKEN SUPREME

Yuzu Buffalo Butter, Cheddar Schmaltz Polenta, Seasonal Vegetables, Smoked Demi, Heirloom Herb Slaw, Microgreens

PRIME SHORT RIB

Kalbi Marinated, Corn Poblano Puree, Seasonal Vegetables, Stout Jus, Heirloom Herb Slaw



FROM THE SEA

Choose 1

KING SALMON G

Sunchoke Puree, Seasonal Vegetables, Lemon Herb Beurre Blanc, Microgreens, Pomme Frites

BANGKOK BOWL D

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

GRILLED BRANZINO G D add \$10 per guest

Green Pea Risotto, Seasonal Vegetables, Olive Peperonata, Heirloom Herb Slaw, Crispy Onion

MISO BLACK COD G D add \$10 per guest

Squash Puree, Forbidden Rice, Gai Lan, Miso Sake Sauce, Crispy Wild Rice, Heirloom Herb Slaw

Allergies:

G Gluten Free

VG Vegan

CS Contains Soy

CP Contains Pork

D Dairy Free

N Contains Nuts

V Vegetarian

CL Contains Soy Lecithin

CC Contains Coconut



SWEET STATIONS

Each Station Includes all Items Listed

NIGHT AT THE MOVIES

NITROGEN CARAMEL CORN G VG

CHICAGO POPCORN MIX G VG

CHOCOLATE PRETZELS VG CL

Yuzu Chocolate, Salty Pretzels

WARM COOKIES

- ◆ Ginger Molasses VG
- ◆ Salted Caramel VG
- ◆ Triple Chocolate VG CL

WAFFLES & ICE CREAM VG

Belgian Waffles, Vanilla Ice Cream, Salted Caramel

CAKE MAKER

CAKES

CARROT CAKE VG

Cream Cheese Icing

CONFETTI CAKE VG

Vanilla Buttercream

TOPPINGS

- ◆ Ruby Crunch VG CL
- ◆ Yuzu Wild Rice Crunch VG CL
- ◆ Toasted Hazelnut N
- ◆ Raspberry

WHILE IN PARIS

FRENCH CHEESE BOARD VG

Local Brie, Sesame Seed Crisps, Wildflower Honey, Spiced Nuts, Grapes

ASSORTED MACARONS VG G N

CREME BRULEE DONUT VG

Vanilla Pastry Cream, Caramelized Sugar

YUZU MERINGUE VERRINE VG

Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

RASPBERRY TART VG CL

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

MATCHA MADELEINE VG CL

Yuzu Citrus Ganache

Allergies:

G Gluten Free

N Contains Nuts

V Vegan

VG Vegetarian

CS Contains Soy

CL Contains Soy Lecithin

CP Contains Pork

CC Contains Coconut

D Dairy Free



SWEET STATIONS

Each Station Includes all Items Listed

ICE ICE BABY

MINI VANILLA CHOCOLATE CHIP SANDWICH VG CL

Vanilla Ice Cream, Chocolate Chip Cookie, Milk Chocolate Glaze

MINI ICE CREAM N

Assorted Flavors

CHEESECAKE LOLLIPOPS VG CL

Strawberry Cheesecake, Ruby Chocolate Glaze, Rice Krispies

SAUCES & TOPPINGS

- ◆ Chocolate Sauce VG CL
- ◆ Salted Caramel Sauce VG
- ◆ Sprinkles
- ◆ M&M's

DIPS & BITS

CREME BRULEE DONUT VG

Vanilla Pastry Cream, Caramelized Sugar

COFFEE CARAMEL DONUT VG

Coffee Caramel Pastry Cream, Cinnamon Sugar

MATCHA MADELEINE VG CL

Yuzu Citrus Jam

RASPBERRY TART VG CL

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

GLAZES & TOPPINGS

- ◆ Rose Water Glaze VG G
- ◆ Chocolate Glaze VG G CL
- ◆ Assorted Sprinkles
- ◆ Toasted Hazelnut N

CARAMEL PEANUT BUTTER CUP VG G N CL

Peanut Cacao Nib Crunch, Peanut Butter, Salted Caramel Chantilly



Allergies:

G Gluten Free

V Vegan

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CP Contains Pork

D Dairy Free

N Contains Nuts

VG Vegetarian

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CC Contains Coconut



BUFFET

PACKAGE 1

\$175 per person

- ◆ 5 Appetizers / 2 Proteins / 1 Starch / 1 Vegetable / 2 Salads / 2 Desserts & Fruit Platter
- ◆ 7 hrs of Standard bar for adults and children

PACKAGE 2

\$200 per person

- ◆ 6 Appetizers / 2 Proteins / 2 Starches / 1 Vegetable / 2 Salads / 3 Desserts & Fruit Platter
- ◆ 7 hrs of Standard bar for adults and children

PACKAGE 3

\$230 per person

- ◆ 7 Appetizers / 2 Proteins / 2 Starches / 2 Vegetables / 2 Salads / 4 Desserts & Fruit Platter
- ◆ 7 hrs of Standard bar for adults and children

PACKAGE 4

\$250 per person

- ◆ 8 Apps / Grazing / 2 Proteins / 2 Starch / 2 Vegetables / 2 salads / 4 Sweets
- ◆ 7 hrs of Standard bar for adults and children

ALL PACKAGES INCLUDE:

- ◆ 7 hours standard soft bar for children
- ◆ 7 hours standard bar package for adults
- ◆ In-house tableware, cutlery, napkins, glassware and barware
- ◆ 6 Harvest tables
- ◆ 40 72" Round tables
- ◆ 400 chairs
- ◆ 8 Hightop Cocktail tables
- ◆ 6 - 6ft bars
- ◆ 12 Art deco room dividers
- ◆ Serving and Bartending staff
- ◆ Bridal suites
- ◆ One security guard

ADDITIONAL CHARGES:

- ◆ Room rental fee: [Please see information package for rates](#)
- ◆ Additional Appetizer \$6 per person, per app.
- ◆ Add Late night for \$15 per person.
- ◆ Upgrade to Enhanced bar for \$15 per person
- ◆ Upgrade to Premium bar for \$30 per person
- ◆ Each additional hour of bar service for \$20 per adult
- ◆ Each additional hour of bar service for \$10 per child
- ◆ HST and an 18% service charge will apply to all packages



APPETIZERS

VEGETARIAN

GREEN PAPAYA ROLL G V

Marinated Vegetables, Avocado, Chili Lemongrass Agave, Crispy Taro

SPICY FALAFEL G V

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

BEET ARANCINI VG

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

TOMATO TOAST VG

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

SOUP DUMPLING VG

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

GRILLED CHEESE VG

Brie, Cheddar, Provolone, Herb Garlic, Chili Jam, Parmesan, Brioche

PIZZA POP VG

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

SQUASH AGNOLOTTI N

Goat Ricotta, Miso Squash Butter, Chimichurri, Pickled Chilli, Maple Pecans (Contains Nuts)

VEGETABLE PAKORA G V

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

MUSHROOM FLATBREAD VG

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

UMAMI GYOZA D VG

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





APPETIZERS

PROTEIN

SCHNITZEL BITES D

Fried Chicken, Za'atar Honey, Harissa Sauce, Garlic Sauce, Pickled Cabbage, Mint

BONELESS CHICKEN WING G

Gochujang Buffalo Sauce, Miso Ranch, Quinoa Togarashi, Chives

CHAR SIU CHICKEN G

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

CHICKEN MAC SLIDER

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

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

TRUFFLE STEAK G

Tartare, Accoutrement, Fresh Black Truffle, Dill Pickle Chip, Chives

LAMB WONTON

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

LAMB LOLLIPOPS G D N add \$5 per guest

Herb Garlic, Balsamic Sherry Caviar, Mustard Sauce, Maple Pecans, Fresh Mint

FISH

SALMON TARTARE G

Cold Smoke, Cucumber Dill Salsa, Horseradish Cream, Pickled Shallot, Maple Kombu, Dill Pickle Chip, Chives

TORO TUNA TACO D

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

TUNA TATAKI G D

Everything Seed, Wakame, Yuzu Kosho Aioli, Chilli Relish, Taro Root Chip, Ponzu, Cilantro

JERK GRILLED SHRIMP G

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

SEABASS ROBATA G

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

SHRIMP TOAST

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

CRISPY FISH SLIDER

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

LOBSTER SPOON G add \$5 per guest

Brown Butter Hollandaise, Chilli Relish, Quinoa Togarashi, Chives

BLUEFIN TUNA SPOON D add \$5 per guest

Shiro Dashi, Clementine Gel, Pickled Chili, Crispy Jalapeño, Cilantro, Shiso

Allergies:

G Gluten Free

N Contains Nuts

V Vegan

VG Vegetarian

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BUFFET

PROTEINS

PIRI PIRI CHICKEN BREAST G

Yuzu Buffalo Sauce, Chimichurri, Heirloom Slaw

JERK CHICKEN G D

Jerk Coconut Sauce, Pineapple Relish, Heirloom Slaw

PRIME SHORT RIB D

Kalbi Marinated, Stout Jus, 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

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

LEMON PEPPER SALMON

Wasabi Green Pea Sauce, Heirloom Slaw



BROWN BUTTER BRANZINO

add \$5 per guest

Olive Peperonata, Heirloom Slaw

CHEESEBURGER

add \$5 per guest

Prime Beef, Caramelized Onions, Aged Cheddar, Sesame Brioche

On The Side: FD Sauce, Truffle Aioli, Horseradish Mustard, Chili Relish, Arugula, Tomatoes, Pickles, Crispy Onions, Crispy Jalapeños

WAGYU HOT DOG

add \$5 per guest

Brioche, On The Side: Caramelized Onions, Chili Relish, Horseradish Mustard, FD Sauce, Spicy Pickles, Iceberg, Chopped Tomatoes, Crispy Onions, Crispy Jalapeños

MISO BLACK COD

G D

add \$10 per guest

Sake Miso Sauce, Heirloom Herb

PRIME STRIPLOIN

D

add \$5 per guest

Truffle Jus, Horseradish Mustard

BEEF TENDERLOIN

G D

add \$10 per guest

Black Truffle Jus, Horseradish Mustard



BUFFET

VEGETARIAN / VEGAN OPTION INCLUDED

Choose 1

EGGPLANT PARMESAN G VG

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

CAULIFLOWER AL PASTOR V G

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

VEGETABLE TAGINE V G

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

VEGAN MAC BAO V N

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

SALADS

MEZE CHOPPED G VG

Romaine, Red Chard, Napa Cabbage, Cauliflower, Quinoa, Cucumber, Green Olive, Pomegranate, Raisins, Onion, Chilli, Halloumi, Green Shug Dressing, Turmeric Toum Drizzle, Dukkah, Pita Crisps

RASA CHOPPED G VG

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

HEIRLOOM BEET N VG

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

WALDORF WEDGE VG N

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

CAESAR 2.0

Romaine, Brussel Sprouts, Black Kale, Jalapeño Caesar Dressing, Double Smoked Bacon, Sundried Tomato, Cured Egg Yolk, Parmesan Crisps, Shokupan Crouton, Grana Padano, Chives



Allergies:

G Gluten Free

V Vegan

CS Contains Soy

CP Contains Pork

D Dairy Free

N Contains Nuts

VG Vegetarian

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BUFFET

VEGETABLES

GRILLED GREENS V

Seasonal Greens, Olive Oil, Sea Salt, Lemon, Chilli Relish, Toasted Garlic, Microgreens

SHAWARMA CAULIFLOWER VG G N

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

GRILLED ASPARAGUS VG

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

HEIRLOOM VEGETABLES G VG

Seasonal Vegetables, Shallot Dressing, Green Goddess, Leek Hay, Herbs

MARINATED ZUCCHINI V

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

FLASH FRIED EGGPLANT G VG

Old Bay, Truffle Honey, Smoked Crema, Chimichurri, Chilli Herb Salad

STREET CORN G VG

Chili Garlic Butter, Smoked Crema, Avocado Salsa Verde, Cotija, Chives

XO GREEN BEANS V G

Szechuan Sauce, Chilli Garlic Crunch, Toasted Sesame

STARCHES

SPICY RIGATONI VG

Pomodoro, Vodka Parmesan Cream, Preserved Chili, Caramelized Onion, Padano, Toasted Garlic, Chives, Basil Sprouts

BABY POTATOES V G

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

TRUFFLE GNUDI VG

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

KIMCHI FRIED RICE G VG

Caramelized Onions, Wild Mushrooms, Heirloom Carrots, Celery, Zucchini, Chopped Egg, Crispy Rice, Cilantro, Scallions

CACIO RAVIOLI VG

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

POMME PURÉE G VG

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

PESTO CAVATELLI VG N

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

CREAMY POLENTA G

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

Allergies:

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BUFFET

SWEET ENDINGS

MANGO STICKY RICE G VG

Coconut Sticky Rice Pudding, Mango Compote, Toasted Coconut, Sesame

CHEESECAKE LOLLIPOP VG

Graham Crust, Vanilla Cheesecake, Pearson Express Passion Fruit Jam, White Chocolate Glaze, Crisp Pearls

FUDGE BROWNIE VG

Salted Caramel, Cocoa Nibs

YUZU MERINGUE PIE VG

Pretzel Crust, Yuzu Curd, Italian Meringue, Microgreen

MATCHA MADELEINE VG

Yuzu Citrus Ganache

CARAMEL PEANUT BUTTER CUP VG G N

Peanut Cacao Nib Crunch, Peanut Butter, Salted Caramel Chantilly

CRÈME BRÛLÉE DOUGHNUT VG

Vanilla Pastry Cream, Caramelized Sugar

COFFEE CARMEL DOUGHNUT VG

Coffee Caramel Pastry Cream, Cinnamon Sugar

CHOCOLATE BITES V G

Chocolate Dense Cake, Cacao Nib Crunch

COOKIE CAKE CUP V G

Chocolate Chip Cookie Crumble, Cacao Sponge Cake, Kai 72% Chocolate Coconut Ganache, Gold Flakes





PACKAGE ADD ONS

GRAZING STATION

All 3 \$30

CHEESE BOARD add \$15 per guest

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

MEAT BOARD add \$15 per guest

- ◆ Prosciutto, Soppressata, Mortadella, Spanish Chorizo,
- ◆ Berkshire Ham
- ◆ Artisanal Baguette, Sesame Seed Crisps

DIPS & CRUDITÉ add \$12 per guest

- ◆ Beet Hummus (Olive Oil, Za'atar)
- ◆ Pimento Cheese (Olive Oil, Pickled Chilies)
- ◆ Babaghanoush (Olive Oil, Figs 2 Ways)
- ◆ Za'atar Pita, Vegetable Chips, Seasonal Vegetables

RAW BAR

- ◆ Oysters Only \$20
- ◆ Choose 2 \$25
- ◆ All 3 \$30

PREMIUM OYSTERS G D

Shucker Required + \$25

Champs Mignonette, FD Hot Sauce, Horseradish, Lemon

SHRIMP COCKTAIL G D

Tabasco, Herbs, Bloody Mary Sauce, Horseradish, Lemon

LOBSTER ROLL

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



Allergies:

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V Vegan

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PACKAGE ADD ONS

SUSHI BAR

DELUXE - \$30 per guest

- ◆ Red Fire Dragon, Spicy Salmon Roll Topped Torched Salmon, Spicy Japanese Mayo, Unagi Sauce, Scallion
- ◆ Classic Cali Roll, Crab Stick, Avocado, Cucumber, Spicy Kewpie
- ◆ Spicy Tuna Ahi, Spicy Japanese Mayo, Chili
- ◆ Avocado Cucumber, Cucumber, Avocado
- ◆ Orange Forest, Asian Yam, Asparagus, Truffle Kewpie Nigiri & Sashimi, Tuna, Salmon

PREMIUM

(Includes Deluxe Selections) - \$40 per guest

- ◆ Lady Dynamite, Shrimp Tempura, Avocado Roll, Topped With Hotate, Torched With Garlic Mayo
- ◆ Hamachi Roll, Yellowtail, Lemongrass Aioli, Ponzu
- ◆ Nigiri & Sashimi, Hamachi, Hotate, Otoro, Bluefin

LATE NIGHT SNACKS - \$15 per person

Choose 2

TRUFFLE FRIES G VG

Russet Potato Fries, Truffle Oil, Rosemary Salt, Parmesan, Truffle Aioli, Chives

GRILLED CHEESE VG

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

BEER 'N CHEDDAR MAC & CHEESE BOWL VG

Macaroni, Ale Cheese Sauce, Herb Garlic, Breadcrumbs, Chives

FD POUTINE

Russet Potato Fries, Rosemary Salt, Cheese Curds, FD Gravy

BUFFALO CHICKEN FINGERS

Yuzu Buffalo Butter, Dill Crema

CHICK MAC SLIDER

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



Allergies:

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V Vegan

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BAR PACKAGES

STANDARD BAR

WHITE WINE

- ◆ Laurent Miquel 'Vendages Nocturnes' Blanc (Languedoc, France)
- ◆ Non-Alcoholic: St. Regis Chardonnay Blanc

RED WINE

- ◆ Laurent Miquel 'Vendages Nocturnes' Rouge (Languedoc, France)
- ◆ Non-Alcoholic: St. Regis Cabernet Sauvignon

BEER

- ◆ Henderson's Food Truck Lagered Blonde
- ◆ Non-Alcoholic: Heineken 0.0% alcohol

ENHANCED BAR

SPARKLING TOAST

- ◆ Villa Marchesi Prosecco (Veneto, Italy)
- ◆ Non-Alcoholic: St. Regis Brut

WHITE WINE

- ◆ Laurent Miquel 'Vendages Nocturnes' Blanc (Languedoc, France)
- ◆ Non-Alcoholic: St. Regis Chardonnay Blanc

RED WINE

- ◆ Laurent Miquel 'Vendages Nocturnes' Rouge (Languedoc, France)
- ◆ Non-Alcoholic: St. Regis Cabernet Sauvignon



BAR RAIL

- ◆ Bacardi White Rum
- ◆ Four Roses Bourbon
- ◆ Johnnie Walker Red Label Scotch Whiskey
- ◆ Olmeca Gold Tequila
- ◆ Stalk & Barrel Whiskey
- ◆ Stoli Vodka
- ◆ Tanqueray Dry Gin
- ◆ Non-Alcoholic: Seedlip Spice 94 & Spice 108

ADD SPARKLING TOAST

- ◆ Villa Marchesi Prosecco (Veneto, Italy) \$3 per person
- ◆ Non-Alcoholic: St. Regis Brut

BAR RAIL

- ◆ Crown Royal Rye
- ◆ Dillon's Gin 22 Unfiltered
- ◆ Glenfiddich Single Malt 12 Year Scotch Whiskey
- ◆ Grey Goose Vodka
- ◆ Havana Club Añejo Reserva Rum
- ◆ Los Arango Reposado Tequila
- ◆ Maker's Mark Bourbon
- ◆ Non-Alcoholic: Seedlip Spice 94 & Spice 108

BEER

- ◆ Henderson's FIGO Italian Pilsner
- ◆ Henderson's Food Truck Lagered Blonde
- ◆ Lost Craft Revivale
- ◆ Non-Alcoholic: Heineken 0.0% alcohol



BAR PACKAGES

PREMIUM BAR

SPARKLING TOAST

- ◆ Villa Marchesi Prosecco (Veneto, Italy)
- ◆ Non-Alcoholic: St. Regis Brut

WHITE WINE

- ◆ Laurent Miquel 'Vendages Nocturnes' Blanc (Languedoc, France)
- ◆ Non-Alcoholic: St. Regis Chardonnay Blanc

RED WINE

- ◆ Laurent Miquel 'Vendages Nocturnes' Rouge (Languedoc, France)
- ◆ Non-Alcoholic: St. Regis Cabernet Sauvignon

BEER

- ◆ Henderson's FIGO Italian Pilsner
- ◆ Henderson's Food Truck Lagered Blonde
- ◆ Lost Craft Revivale
- ◆ Non-Alcoholic: Heineken 0.0% alcohol

COCKTAILS

- ◆ Cosmopolitan
- ◆ Classic Martini
- ◆ Dirty Martini
- ◆ Dry Martini
- ◆ Old Fashioned
- ◆ Whiskey Sour
- ◆ Tequila Sour
- ◆ Manhattan
- ◆ Rob Roy
- ◆ Classic Margarita
- ◆ Tajin Margarita
- ◆ Negroni
- ◆ Sbagliato
- ◆ Aperol Spritz
- ◆ French 75
- ◆ Americano
- ◆ Boulevardier
- ◆ Paper Plane
- ◆ Amaretto Sour
- ◆ Limoncello Spritz
- ◆ Campari Spritz

BAR RAIL

- ◆ Aperol
- ◆ Amaro Montenegro
- ◆ Appleton Reserve Rum
- ◆ Ardbeg 10-Year-Old Scotch Whiskey
- ◆ Bailey's
- ◆ Belvedere Vodka
- ◆ Campari Aperitivo
- ◆ Casamigos Reposado Tequila
- ◆ Cointreau
- ◆ Grappa Sarpa Di Poli
- ◆ Disaronno Amaretto
- ◆ Forty Creek Copper Pot Whiskey
- ◆ Grand Marnier
- ◆ Hendrick's Gin
- ◆ Johnnie Walker Black Label Scotch Whiskey
- ◆ Macallan Double Cask Scotch Whiskey
- ◆ Maker's Mark Bourbon
- ◆ Martini Vermouth
- ◆ Ramazotti Sambuca
- ◆ Remy Martin VSOP
- ◆ Limoncello
- ◆ Amaro Nonino





BAR PACKAGES

WINE UPGRADES

SPARKLING

- ◆ Can Xa Cava (Penedes, Spain) \$3
- ◆ Giro Ribot Cava Brut (Penedes, Spain) \$3
- ◆ Veuve Clicquot Champagne (Champagne, France) \$18

WHITE

- ◆ Cozza Pinot Grigio (Veneto, Italy) \$3
- ◆ Leaping Horse Chardonnay (California) \$3
- ◆ Ciu Ciu 'Oris' Falerio (The Marches, Italy) \$5
- ◆ Château Haut-Grelot Sauvignon Blanc (Bordeaux, France) \$5
- ◆ Seven Peaks Chardonnay (California) \$5

RED

- ◆ Valle Dorado Cabernet Sauvignon (Curico Valley, Chile) \$3
- ◆ Ironstone Cabernet Sauvignon (California) \$5
- ◆ Laciola Chianti Colli Fiorentini (Tuscany) \$5
- ◆ Les Carabènes Pinot Noir (Pays d'oc) \$5

ROSÉ

- ◆ Laurent Miquel 'Vendages Nocturnes' Rosé (Languedoc, France) \$3
- ◆ Cazal Viel Rosé (Saint-Chinian, France) \$5

ALL BAR PACKAGES INCLUDE

- ◆ Bars + Bar Backs
- ◆ Bar Manager
- ◆ Bartenders (One Per 50 Guests)
- ◆ Basic Garnish
- ◆ Glassware
- ◆ Lounge Soft Bar
- ◆ Non-Alcoholic Beverages

- ◆ Add Classic Cocktail: \$8 to \$12 per drink (minimum of 50 drinks)
- ◆ Add Mocktail: \$6 to \$10 per drink (minimum of 50 drinks)
- ◆ Upgrade to Champagne Toast: \$18 per person
- ◆ The Symes reserves the right to substitute any of the beverages listed with one of equal or greater quality/value
- ◆ HST and 18% service charge are not included
- ◆ Events during Statutory Holidays will incur extra labour charges
- ◆ Mixed drinks only
- ◆ Satellite bars require extra bartenders (@ \$45/hr for a minimum of 4 hours each bartender)
- ◆ Shots available at the bar only
- ◆ Additional hours can be added for \$20 per person per hour for the total guest count





BAR

BAR STATIONS

BOOZY POPSICLES

\$8 Each / Minimum of 50 Popsicles

- ◆ Campari Grapefruit & Mint
- ◆ Cherry Bourbon Sour
- ◆ Lemon Raspberry Gin & Tonic
- ◆ Peach Orange Frozé

COCKTAIL BAR

\$8 Each / Minimum of 50 Popsicles

| | |
|-------------------|-----------------|
| ◆ Boulevardier | ◆ Negroni |
| ◆ Classic Martini | ◆ Old Fashioned |
| ◆ Manhattan | ◆ Aperol Spritz |
| ◆ Margarit | |

CRAFT BEER FLIGHT **

\$15 Per Person / Minimum of 50 Flights

- ◆ Bellwoods Brewery
- ◆ Henderson's Brewing Co.
- ◆ Junction Craft Brewery
- ◆ Rainhard Brewing Co.

GIN BAR

\$12 Per Drink

| | |
|--------------------------------|----------------|
| ◆ Empress | ◆ Basil |
| ◆ Hendricks | ◆ Black Pepper |
| ◆ Aviation | ◆ Rosemary |
| ◆ Fever Tree Elderflower Tonic | ◆ Lemon / Lime |
| ◆ Fever Tree Premium Tonic | ◆ Grapefruit |
| ◆ Lemon Tonic | |

CHAMPAGNE TOWER *

3 Tiers / 14 Glasses

- ◆ La Delizia Prosecco \$250
- ◆ Can Xa Cava \$300
- ◆ Giro Ribot Cava Brut \$300

4 Tiers / 30 Glasses

- ◆ La Delizia Prosecco \$450
- ◆ Can Xa Cava \$500
- ◆ Giro Ribot Cava Brut \$600

5 Tiers / 55 Glasses

- ◆ La Delizia Prosecco \$650
- ◆ Can Xa Cava \$800
- ◆ Giro Ribot Cava Brut \$950

SCOTCH BAR

\$15 Per Drink / Minimum of 100 Drinks

- ◆ Glenmorangie Nectar d'or
- ◆ Ardbeg 10-Year-Old Scotch Single Malt
- ◆ Lagavulin 14-Year-Old Single Malt
- ◆ Oban 14-Year-Old Single Malt

TEQUILA BAR

\$15 Per Drink / Minimum of 100 Drinks

| | |
|-------------------|------------------|
| ◆ Casamigos Añejo | ◆ Don Julio 1942 |
| ◆ Clase Azul | ◆ Patron Silver |

* Please inquire for different beverage selections and tower size; HST & 18% service charge are not included; Includes cruiser table, champagne coupes, set-up, and bartender for serving.

** Custom flights and cocktails available upon request; price subject to change based on selection.

All bar stations require one bartender per 50 guests (@ \$45/hr per bartender for a minimum of 4 hours each).



BAR

COFFEE ADD-ONS

DRIP COFFEE PACKAGE

\$3 Per Guest

- ◆ Coffee
- ◆ Decaf Coffee
- ◆ Assorted Tea Selection
- ◆ Milk / Half & Half / Oat Milk
- ◆ Sugar / Sweetener

HST & 18% service charge are not included.

SPECIALTY COFFEE STATION

\$6 Per Guest for 3 hours of Service

- ◆ Americano
- ◆ Cappuccino
- ◆ Espresso
- ◆ Latte
- ◆ Macchiato

Includes high grade disposable cups, lids and stir sticks

One dedicated staff is required (@ \$45/hr for a minimum of 4 hours.

Additional hour(s) charged at \$2 per guest per hour

HST & 18% service charge are not included.

Events during Statutory Holidays will incur extra labour charges.





CHILDREN'S MENU – 12 AND UNDER

Change to: 7 hours standard soft drinks

\$110 per child

Choose 1

THE GOURMET KID

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

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

CAESAR SALAD

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

SPAGHETTI POMODORO

Fresh Spaghetti, Tomato Sauce, Pecorino
Salted Caramel Chocolate Chip Cookie





AV

Sole Power is our in-house exclusive AV Provider

PACKAGE 1

One floor rental (either floor)

Package Fee: \$3,250.00

- ◆ Room PA and audio
- ◆ Audio fills
- ◆ Wireless microphone
- ◆ Uplighting
- ◆ Wash lighting
- ◆ Moving lights
- ◆ Stage- up to an 8x8ft
- ◆ Control – audio
- ◆ Control – lighting
- ◆ Podium
- ◆ Consumables
- ◆ Tech surround
- ◆ On-site tech- service up until 2:00am
- ◆ Base set up and strike

PACKAGE 2

One floor & Patio Rental (*either floor)

Package Fee: \$3,850.00

- ◆ Room PA and audio
- ◆ Audio fills
- ◆ Wireless microphone
- ◆ Patio speaker system
- ◆ Uplighting
- ◆ Wash lighting
- ◆ Moving lights
- ◆ Stage- up to a 16x12ft
- ◆ Control – audio
- ◆ Control – lighting
- ◆ Podium
- ◆ Consumables
- ◆ Tech surround
- ◆ On-site tech- service up until 2:00am
- ◆ Basic set up and strike





AV

Sole Power is our in-house exclusive AV Provider

PACKAGE 3

Two Floors

Package Price: \$5,550.00

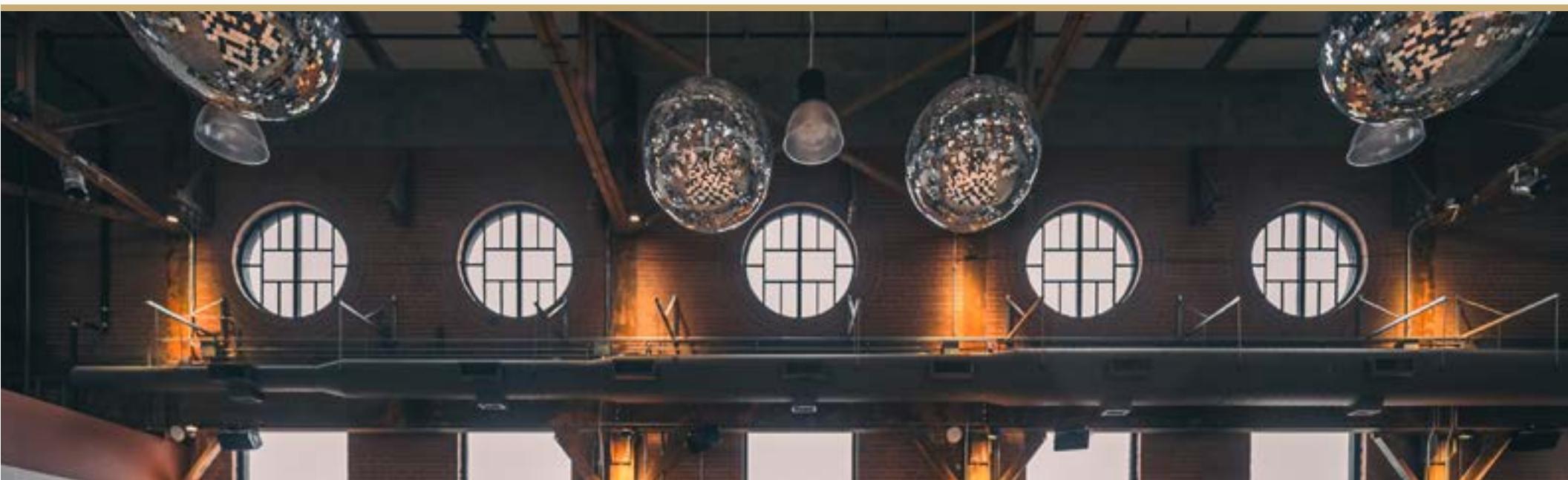
- ◆ PA and audio (two floors)
- ◆ Audio fills (two floors)
- ◆ Wireless microphone (two floors)
- ◆ Up-lighting (two floors)
- ◆ Wash lighting (two floors)
- ◆ Moving lights package (one floor)
- ◆ Stage- up to an 8x8ft (one floor)
- ◆ Stage- up to a 16x12ft (one floor)
- ◆ Control – audio (two floors)
- ◆ Control – lighting (two floors)
- ◆ Podium (one floor)
- ◆ Tech surround (two floors)
- ◆ Consumables
- ◆ On-site tech- service up until 2:00am
- ◆ Service up until 2am
- ◆ Basic set up and strike

PACKAGE 4

Two Floors & Patio

Package Price: \$6,050.00

- ◆ PA and audio (two floors)
- ◆ Audio fills (two floors)
- ◆ Wireless microphone (two floors)
- ◆ Patio speaker system
- ◆ Up-lighting (two floors)
- ◆ Wash lighting (two floors)
- ◆ Moving lights package (one floor)
- ◆ Stage- up to an 8x8ft (one floor)
- ◆ Stage- up to a 16x12ft (one floor)
- ◆ Control – audio (two floors)
- ◆ Control – lighting (two floors)
- ◆ Podium (one floor)
- ◆ Tech surround (two floors)
- ◆ Consumables
- ◆ On-site tech- service up until 2:00am
- ◆ Service up until 2am
- ◆ Basic set up and strike





EXCLUSIVE AND PREFERRED PARTNERS



We are proud of our partnership with **Food Dudes** as our primary Caterer and have combined their menu with our bar packages to offer our clients a seamless service all in-house.

CHINESE CATERING

Rovey Catering

www.rovey.ca

KOSHER CATERERS

Ace Kosher

www.acekosher.com

PREFERRED CATERERS

TOBEN Food by Design

www.tobenfoodbydesign.com

RENTALS

Contemporary Furniture Rental

Tania Macdiarmid
416.703.9236 x1
tmacdiarmid@elementevents.com

Divine Furniture Rental

Paul Flood
416.750.9272
paul@divinefurniturerental.com

SOUTH ASIAN CATERING

The Host

www.welcometohost.com

PR Creative

www.prccaterers.com

Two13Kosher Food Design Inc.

www.213kosher.ca

A/V

Sole Power

Edan Kaufman
416.663.7653 info@solepowerproductions.com

Detailz Couture Event Rentals

Stacey Werner
416.743.7328 x106
info@detailzcouture.com

Simply Beautiful Décor

905.988.5353
info@simplybeautifuldecor.ca



FAQ

BOOKING & PAYMENTS

WHEN DO I NEED TO SIGN THE CONTRACT?

To secure your date, we recommend signing the contract as soon as possible. Your event is only confirmed once both a signed contract and the initial deposit have been received.

WHEN ARE PAYMENTS DUE?

A 50% room rental plus a 25% of the minimum food and beverage deposit is required at the time of the booking. A second payment of the same amount will be due a month before the event. The remaining balance must be paid 14 days prior to the event. We accept payments via cheque, e-transfer or wire transfer.

CAN I PAY BY CREDIT CARD?

We do not accept credit cards as a standard method of payment. If a credit card (Visa, MasterCard, or American Express) is the only available option, a 4% administrative fee will be added to the final invoice.

WHO WILL INVOICE ME FOR MY EVENT AT THE SYMES?

The Symes will provide a single, consolidated invoice that includes all major event expenses such as room rental, food, beverage, service charge, and any necessary rentals. This approach simplifies billing and reduces the need for coordination with multiple vendors.

WHAT IS INCLUDED IN THE MENU PACKAGE INVOICE?

Your invoice will reflect the venue rental, food and beverage based on your selected package, staffing, service charges, all required furniture or equipment rentals, and HST.

WILL I RECEIVE SEPARATE INVOICES FROM VENDORS?

No. All costs related to the event are billed directly by The Symes with the exception of Sole Power who will invoice the client directly for any AV, Staging and rigging costs. Any vendors you choose independently will invoice you separately.

MENU & FOOD SERVICE

ARE THERE ANNUAL MENU CHANGES?

Yes. The Executive Chefs at Food Dudes revise the menus each year to reflect seasonality, sustainability, and current food trends. Because of this, we recommend scheduling your wedding tasting within the same calendar year as your event.

CAN I BOOK A TASTING?

Absolutely. We offer complimentary tastings for wedding clients at the Food Dudes private tasting room, located at 24 Carlaw Avenue. Each tasting accommodates up to four guests and includes a variety of items from your proposed menu. Your Account Manager will arrange the tasting once your menu is finalized.

HOW LONG IS THE APPETIZER SERVICE?

Appetizer service typically lasts between one to two hours, depending on the number of guests and the overall event timeline.

HOW MANY APPETIZERS WILL EACH GUEST RECEIVE?

We guarantee one of each passed appetizer per guest. Since guests may take more than one of their preferred items, we always bring additional quantities to ensure there is plenty of food for everyone.



FAQ

MENU & FOOD SERVICE

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

Yes. Vendor meals are priced at \$45 each and will be served at an appropriate time during the event. We ask that you include the number of vendor meals and their selections when submitting your final guest count.

ARE VEGAN OPTIONS AVAILABLE?

Yes. Vegan options are provided complimentary as part of all food services to ensure your vegan guests are accommodated.

HOW DO YOU HANDLE FOOD ALLERGIES AND DIETARY RESTRICTIONS?

Since our food is prepared from scratch, we are able to accommodate most allergies and dietary restrictions. As long as we are informed in advance, we can modify dishes or prepare separate items to meet your guests' needs.

GUEST PLANNING & LOGISTICS

WHEN DO YOU NEED THE FINAL GUEST COUNT?

Your final guest count is due 14 days before the event. Because our culinary team orders ingredients in advance, we may not be able to accommodate large last-minute changes.

WHAT IF I REQUIRE ADDITIONAL RENTALS OR UPGRADES?

Clients are welcome to supply their own tabletop rentals, including china, cutlery, linens, napkins, and dinner glassware, at their own expense. Your Account Manager will assist in ensuring that all rental items are compatible with your selected menu and are ordered in appropriate quantities. Please note that there is no reduction in the package price if you choose to bring your own tabletop items. Any additional rentals arranged through The Symes will be added to your final invoice, while those coordinated by your planner will be invoiced separately.

INCLUSIONS & FEES

DO YOU CHARGE A CAKE-CUTTING FEE?

No. If you wish to have our staff cut and serve your cake, we are happy to do so at no additional cost.

WHAT DOES THE SERVICE FEE COVER, AND ARE TIPS REQUIRED?

An 18% service fee is applied to cover the administrative and operational support required for your event. Our staff members are paid a premium hourly wage, so gratuities are not expected or included in your quote. Should you wish to provide additional tips, you are welcome to do so during the event or by contacting your Event Coordinator afterward.

CAN I BRING IN A CATERER THAT IS NOT ON THE SYMES' PREFERRED LIST?

Yes, you may bring in a caterer who is not on our preferred list. A flat fee of \$6,000 will be charged for using an outside caterer. Please note that The Symes will still be responsible for providing all staffing and tableware, and these services will be invoiced accordingly as part of your event costs.



FAQ

CANCELLATIONS

If you need to cancel your event, please note that your initial deposit and any payments made are non-refundable. In addition, a cancellation fee will apply based on how close the cancellation is to your event date. This fee is intended to cover lost revenue and is not a penalty.

Here's how the cancellation fee is calculated:

- **0–60 days before the event:** 100% of estimated lost revenue
- **60–90 days before the event:** 60% of estimated lost revenue
- **91+ days before the event:** 50% of estimated lost revenue

The cancellation fee is based on the room rental and minimum spend quoted at the time of cancellation and must be paid within 30 days of receiving an invoice from The Symes.

If we are able to rebook your date with another client at a comparable rental and beverage spend, we will refund all or part of your deposit, payments, and cancellation fee, depending on the circumstances.

RE:SOND & SOCAN

Re:Sound & SoCan fees are required for live events that provide music for consumer benefit to provide fair compensation for all artists; current fee chart listed below for events with & without a dancefloor:

| ROOM CAPACITY | SOCAN W/O DANCING | SOCAN W/ DANCING | RE:SOND W/O DANCING | RE:SOND W/ DANCING |
|---------------|-------------------|------------------|---------------------|--------------------|
| 1 – 100 | \$22.06 | \$44.13 | \$9.25 | \$18.51 |
| 101 – 300 | \$31.72 | \$63.49 | \$13.30 | \$26.63 |
| 300 – 500 | \$66.19 | \$132.39 | \$27.76 | \$55.52 |
| 500+ | \$93.78 | \$187.55 | \$39.33 | \$78.66 |

