



# CATERING MENU



**ONE KING WEST**  
HOTEL • RESIDENCE





## EXECUTIVE COFFEE BREAK & TEA SERVICE PACKAGES

### STANDARD

#### Early Morning

Orange and Apple Juices, Cranberry and  
Grapefruit Juices  
Croissants, Muffins, Danishes  
Sweet Butter, Fruit Preserves  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Teas

#### Mid Morning

Sliced Seasonal Fresh Fruit, Granola Bars  
Refresh of Coffee, Decaffeinated Coffee  
and Teas

#### Mid Afternoon

Homemade Cookies and Brownies,  
Whole Fresh Fruit  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Teas

\$36 per person  
(Minimum 10 Guests)

### UPGRADES

#### Early Morning

Orange and Apple Juices, Cranberry and  
Grapefruit Juices  
Croissants, Muffins, Danishes and Bagels  
Sweet Butter, Cream Cheese and Fruit Preserves  
Selection of Fruit Yogurts  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Teas

#### Mid Morning

Fruit Breads, Homemade Cookies  
Fruit Skewers  
Refresh of Coffee, Decaffeinated Coffee  
and Teas

#### Mid Afternoon

Granola Bars, Nanaimo and Brownies  
Homemade Cookies, Whole Fresh Fruit  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Teas

\$38 per person  
(Minimum 10 Guests)

The above packages are sold as a whole and full pricing will apply

All Food and Beverage items are subject to 15% Service charge and applicable Sales Tax.  
Prices are subject to change without notice.





## BREAKFAST BUFFETS

### CONTINENTAL

Orange, Cranberry and Apple Juices  
 A Selection of Breakfast Bakeries to include:  
 Croissants, Danish, Muffins, and Bagels  
 Sweet Butter, Fruit Preserves, Cream Cheese  
 Sliced Seasonal Fresh Fruit and Berries  
 Fruit Yogurts  
 Freshly Brewed Coffee and Tea Service

\$18 per person

### FULL

Orange, Cranberry and Apple Juices  
 Scrambled Eggs, Applewood Smoked Bacon, Link Sausage  
 Breakfast Potatoes and French Toast  
 A Selection of Breakfast Bakeries to include:  
 Croissants, Danish, Muffins, and Bagels  
 Sweet Butter, Fruit Preserves, Cream Cheese  
 Sliced Seasonal Fresh Fruit and Berries  
 Granola and Assorted Cereals with Milk  
 Freshly Brewed Coffee and Tea Service

\$23 per person

### HEALTHY

Orange, Cranberry and Apple Juices, Egg White Scrambled Eggs, Chicken Sausage, Balsamic Tomatoes  
 A Selection of Breakfast Bakeries to include:  
 Croissants, Danish, Muffins, and Bagels  
 Sweet Butter, Fruit Preserves, Cream Cheese  
 Sliced Seasonal Fresh Fruit and Berries  
 Granola and Assorted Cereals with Milk  
 Freshly Brewed Coffee and Tea Service

\$24 per person

## BREAKFAST ENHANCEMENTS

The following items may be selected as additions to any Breakfast Buffet listed above, at an additional price:

	<b>Per Person</b>
Cheddar Scrambled Eggs, Peameal Bacon and Farmers Sausage	add \$8
Roasted Mini Red Potatoes, French Toast and Hot Oatmeal	
Belgian Waffle Station served with Assortment of Fruit Toppings	add \$7
Sweet Butter, Maple Syrup and Whipped Cream (Optional Chef Fee Additional \$25 per hour)	
Western Style Scrambled Eggs, Applewood Smoked Bacon, Link Sausage	add \$8
Breakfast Potatoes and French Toast	
(Minimum 10 Guests for the Hot Breakfast)	

All Food and Beverage items are subject to 15% Service charge and applicable Sales Tax.  
 Prices are subject to change without notice.





## BREAKFAST TEMPTATIONS

The following items may be selected as additions  
to any Breakfast Buffet at an additional price:

	<b>Per Person</b>
Norwegian Smoked Salmon	add \$7
Homemade Birch Muesli	add \$5
Pancakes with Syrup Compote	add \$5
Cold Meat Platter	add \$9
Assorted Breakfast Cheese Platter (cheddar, Swiss, havarti)	add \$10
Assorted Dry Cereal with Skim or 2% Milk	add \$3.50
Selection of Individual Yogurts	add \$3.50
Hot Oatmeal with Brown Sugar and Raisins	add \$3

All Food and Beverage items are subject to 15% Service charge and applicable Sales Tax.  
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## THEME COFFEE BREAKS

### FITNESS BREAK

Trail Mix, Granola Bars and Energy Bars  
Assorted Whole Fruits and Fresh Fruit  
Skewers  
Orange, Cranberry and Apple Juices  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Teas  
\$ 12 per person

### SOUTHERN HOSPITALITY

Assorted Dessert Squares, Macadamia Cookies  
Peach Tarts, Lemon Tarts, Roasted Candied  
Pecans  
Ice Tea and Lemonade  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Teas  
\$13 per person

### TAKE ME OUT TO THE BALL GAME

Large Warm Soft Pretzels with Mustard,  
Popcorn, Cajun Nut Mix  
Assorted Ice Cream Bars  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Teas  
\$ 12 per person

### PICNIC BREAK

Assorted Cheeses and Crackers  
Vegetable Platter with Homemade Dip,  
Olive and Pickle Display  
Red and Green Grape Clusters  
Iced Tea and Lemonade  
\$13 per person

### CHOCOHOLIC BREAK

Chocolate Rice Treats, Chocolate Brownie Bites  
Chocolate Dipped Strawberries, Hershey  
Kisses and Assorted Candy Bars  
Hot Chocolate with Marshmallows and  
Whipped Topping  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Teas  
\$ 12 per person

### COFFEE BREAK

Sliced Seasonal Fresh Fruit and Berries  
Fresh Baked Cookies  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Teas  
\$10 per person

Theme Coffee Breaks are designed for 1 hour of Service

For a Minimum of 10 Guests. If attendance is under 10 guests the difference will be charged.

All Food and Beverage items are subject to 15% Service charge and applicable Sales Tax.  
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## COFFEE BREAKS AND REFRESHMENTS

### BEVERAGES

Coffee, Decaffeinated Coffee	\$48 per Urn (Approx. 23 cups)
Selection of Teas -Herbal & Regular	\$26 per Carafe (Approx. 12 cups)
Fruit Juices: Orange, Apple, Grapefruit, Fruit Punch, Cranberry	\$27 per pitcher (Approx 10 glasses)
Assorted Bottled Juice	\$3.25 each
Assorted Soft Drinks	\$2.75 each
Bottled Water	\$2.75 each
Sparkling Water	\$3.50 each
Whole or Skim Milk	\$2.50 each

### COFFEE BREAK ENHANCEMENTS

Assortment of Croissants, Muffins, Danish and Bagels	\$26 per dozen
Homemade Fruit Breads	\$5 per person
Assorted Dry Cereal with Whole or Skim Milk	\$3.50 each
Basket of Whole Fresh Fruits	\$17 per 10 pieces
Sliced Seasonal Fruit and Berries	\$8 per person
Selection of Individual Fruit Yogurts	\$3.50 each
Assorted Freshly Baked Cookies	\$28per dozen
Assortment of Dessert Squares	\$32 per dozen
Soft Warm Jumbo Pretzels with Mustard	\$4 per person
Assortment of Häagen Dazs® Ice Cream Bars	\$5 each
Granola Bars / Energy Bars	\$2.75 each
Chocolate Dipped Strawberries	\$28 per dozen
Assorted Miniature French Pastries	\$32 per dozen
Mixed Nuts, Bar Mix (Approx. 10 pp)	\$25 per bowl
Popcorn (Approx. 10 pp)	\$15 per bowl
Cocktail Pretzels (Approx. 10 pp)	\$15 per bowl
Tortilla Chips with Salsa, Guacamole and Sour Cream	\$5.50 per person
Vegetable Crudités with Homemade Dip	\$6.50 per person
Cheese Display with Fresh Fruit Garnish and Assorted Crackers	\$12 per person

All Food and Beverage items are subject to 15% Service charge and applicable Sales Tax.  
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## THEME BUFFET LUNCHEONS

### ITALIAN

Rolls and Butter  
Traditional Caesar Salad with Warm Garlic Bread  
Vegetable Crudités with Homemade Dip  
Chef's Choice:  
Chef's Choice of Two Types of Pasta with Tomato and  
Cream Sauce, Chicken Scaloppini  
Fresh Fruit Display  
Tiramisu Torte Garnished with Fresh Berries  
Freshly Brewed Coffee and Tea Service

\$28 per person (Minimum 15 Guests)

### GERMAN

Field Green Salad with Assorted Dressings  
Green Bean Allemande Salad  
Savoy Cabbage Slaw with Bacon Vinaigrette  
Medley of Fresh Vegetables  
Spiced Golden Potato Wedges  
Fennel Sausage with Kraut  
Chicken Schnitzel  
Apple Strudel and Black Forest Cake  
Freshly Brewed Coffee and Tea Service

\$30 per person (Minimum 15 Guests)

### MEXICAN

Shredded Salad with Pico de Gallo Dressing  
Warm Flour Tortillas  
Grilled Marinated Skirt Steak  
Grilled Marinated Chicken Breast  
Basket of Crispy Corn Tortillas  
Cheddar and Jack Cheeses, Salsa, Sour Cream and Diced Tomato  
Mexican Rice with Black Beans  
Assortment of Tarts and Squares  
Freshly Brewed Coffee and Tea Service

\$28 per person (Minimum 15 Guests)

### WESTERN

Rolls and Butter  
Field Greens with Condiments and Assorted Dressings  
Sweet Corn and Cilantro Salad  
Buttered Broccoli and Carrots  
Dill Roasted Potato  
Barbequed Chicken  
Smoked Pork Ribs  
Apple Squares and Blueberry Cheesecake  
Freshly Brewed Coffee and Tea Service

\$30 per person (Minimum 15 Guests)

Buffets are set for ninety minutes. There is an additional \$5 per person charge per additional thirty minutes. All Buffets for a Minimum of 15 guests. If attendance is under 15 the difference will be charged. All lunches may be served as dinner for an additional 30% surcharge and is subject to approval.

All Food and Beverage items are subject to 15% Service charge and applicable Sales Tax.  
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## THEME BUFFET LUNCHEONS (CONTINUED)

### DELUXE LUNCH BUFFET

Rolls and Butter  
 Garden Salad with Assorted Dressings  
 Traditional Caesar Salad with Warm Garlic Bread  
 Cheese Tortellini with Parmesan Cream Sauce, Herb Chicken Breast with Rustic Olive Tapenade  
 Sliced Top Sirloin of Beef au Jus  
 Roasted Rosemary Potatoes and Medley of Fresh Vegetables  
 Sliced Seasonal Fruit and Cheese Tray, Variety of French Pastries  
 Freshly Brewed Coffee and Tea Service

\$35 per person  
 (Minimum 15 Guests)  
 Add Garlic Shrimp Scampi OR Teriyaki Ginger Salmon at \$5 per person

### HEALTHY ALTERNATIVES

Field Green Salad with Assorted Dressings  
 Whole Grain Salad  
 Grilled Chicken Breast with Tomato Caper Relish  
 Grilled Salmon with Dill  
 Medley of Steamed Vegetables  
 Fresh Fruit Plate & Yogurt Smoothie  
 Freshly Brewed Coffee and Tea Service

\$30 per person  
 (Minimum 15 Guests)

### ULTIMATE SALAD BAR

The Ultimate Salad Bar can be added to any Buffet lunch at an additional price of \$8 per person

<b>Salad Greens</b>	<b>Toppings</b>		
Baby Mix	Baby Corn	Cooked Broccoli	Onion
Iceberg	Bacon Bits	Cooked Diced Chicken	Peppers
Spinach Frisée	Beets	Croutons	Pine Nuts
	Black Beans	Cucumber	Savoy Cabbage Slaw
	Carrot Twirls	Dried Fruits	Strawberries
<b>Dressings</b>	Cheeses	Mixed Candied Nuts	Sunflower Seeds
Balsamic	Chickpeas	Olives	Tomato
Citrus Basil	Water Chestnuts		
Ranch			
Raspberry Pomegranate			

This selection is offered as an add on only.

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## DELI BUFFET LUNCHEONS

### GOURMET SANDWICH BOARD

Tomato and Mozzarella Salad  
 Frisée & Baby Spinach Salad with Berries  
 Variety of Premium Delicatessen Style Mini Wraps  
 Gourmet Finger Sandwiches and Open Faced Sandwiches  
 Mayo, Sambal, Sun Dried Tomato  
 & Roasted Pepper Spread  
 Kosher Pickle and Olive Platter with Vegetable Antipasto  
 Hummus with Assorted Crisp Breads  
 Root Vegetable Chips & Tortillas  
 Vietnamese Style Spring Rolls  
 Assortment of Dessert Squares  
 Fresh Fruit Skewers  
 Freshly Brewed Coffee and Tea Service

\$32.00 per person  
 (Minimum 15 Guests)

### DELUXE DELI

Freshly Made Soup of the Day with Crackers  
 Frisée & Baby Spinach Salad with Berries  
 Caesar Salad  
 Gourmet Sandwiches: Cajun Steak, Chicken Avocado, Vegetarian  
 Mustard, Mayo, Sambal, Sun Dried Tomato  
 & Roasted Pepper Spread  
 Kosher Pickle and Olive Platter with Vegetable Antipasto  
 Hummus with Assorted Crisp Breads  
 Root Vegetable Chips & Tortillas  
 Assortment of Dessert Squares  
 Fresh Fruit Skewers  
 Freshly Brewed Coffee and Tea Service

\$28.50 per person  
 (Minimum 15 Guests)

### DELI

Freshly Made Soup of the Day with Crackers  
 Garden Salad with Assorted Dressing  
 Caesar Salad  
 A Variety of Deli Sandwiches with Condiments  
 Mustard, Mayo, Sambal  
 Kosher Pickle and Olive Platter  
 Assortment of Dessert Squares  
 Freshly Brewed Coffee and Tea Service

\$25 per person  
 (Minimum 10 Guests)

Buffets are set for ninety minutes. There is an additional \$5 per person charge per additional thirty minutes.  
 All Buffets for a Minimum of 15 guests. If attendance is under 15 the difference will be charged.

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## PLATED LUNCHEONS

All Three Course Luncheons include Rolls, Soup or Salad, Entrée, Dessert, Coffee and Tea Service

### SOUPS

Tomato and Basil Bisque  
Creole Vegetable  
Seafood Chowder  
Cream of Potato and Smoked Bacon  
Minestrone  
Beef and Mushroom  
Butternut Squash

### SALADS

Field Greens, Feta, Tomato, and Balsamic Dressing  
Baby Spinach Salad and Rocket Greens with Candied Walnuts,  
Goat's Cheese, and Pomegranate Drizzle  
Caesar Salad with Shaved Parmesan  
Tomato and Mozzarella Salad  
Red Oak & Shaved Napa Cabbage with Edamame, Snow Peas,  
Cashews, Crispy Taro and Sesame Dressing

### HOT ENTRÉES

Our Chef's Choice of Fresh Seasonal Vegetables and Starch will Compliment your Entrée Selection

Chicken Breast Florentine  
Stuffed with Spinach and Cheese  
\$30 per person

Grilled NY Strip Steak  
Garlic and Herb Compound Butter Sauce  
\$32 per person

Sesame Crusted Chicken Breast  
with Thai Cream Sauce  
\$32 per person

Chicken Piccata  
Lemon Caper Sauce  
\$30 per person

Maple Glazed Pork Loin  
Served with Roasted Sweet Potatoes  
\$28 per person

Teriyaki Ginger Salmon  
Served with Stir Fry Vegetables  
\$32 per person

### HEALTHY ALTERNATIVES

Any items above can be served grilled or steamed with steamed vegetables as a hardy, healthy selection.  
Additional vegetarian options available. Please speak with your Conference Services Manager for selection

### DESSERTS

Tiramisu Torte  
Caramel Cheese Cake  
Key Lime Pie

Black Forest Cake  
Warm Apple Crumble  
Chocolate Fudge Cake

Sliced Seasonal Fresh Fruit and Berries

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## PLATED DINNERS

All Three Course Dinners include Rolls, Soup or Salad, Entrée, Dessert, Coffee and Tea Service  
(Select both soup and salad for an additional \$5 per person)

### SOUPS

Tomato and Basil Bisque  
Creole Vegetable  
Seafood Chowder  
Cream of Potato and Smoked Bacon  
Minestrone  
Beef and Mushroom  
Butternut Squash

### SALADS

Field Greens, Feta, Tomato, and Balsamic Dressing  
Baby Spinach Salad and Rocket Greens with Candied Walnuts,  
Goat's Cheese, and Pomegranate Drizzle  
Caesar Salad with Shaved Parmesan  
Tomato and Mozzarella Salad  
Red Oak & Shaved Napa Cabbage with Edamame, Snow Peas,  
Cashews, Crispy Taro and Sesame Dressing

### ENTRÉES

Our Chef's Choice of Fresh Seasonal Vegetables and Starch will Compliment Your Entrée Selection

Roasted Chicken Supreme  
with Chipotle Butter Sauce  
\$44

Asiago Stuffed Chicken  
Spinach, Asiago Cheese and Roasted Peppers  
Chardonnay Cream Sauce  
\$44

Roast Cornish Hen  
Stuffed with Wild Rice and Herbs  
Roasted Pepper Velouté Sauce  
\$46

Grilled NY Strip Steak  
with Horseradish Jus  
\$46

Prime Rib of Beef with Rosemary Jus  
Twice Baked Potato  
\$48

Grilled Filet Mignon  
Grainy Mustard Crust and Natural Jus  
\$55

Teriyaki Ginger Salmon  
Garlic Ginger Crust  
\$46

Seared Sea Bass with Capers, Pine Nuts  
Sultana Citrus Butter  
\$44

Asian Pork Tenderloin  
Wild Mushroom Cream  
\$40

Grilled NY Strip Steak and Lobster Tail  
Red Zinfandel Shallot Sauce and Drawn Butter, Double Stuffed Potato \$ 70

### HEALTHY ALTERNATIVES

Any items above can be served grilled or steamed with steamed vegetables as a hardy, healthy selection.  
Additional vegetarian options available. Please speak with your Conference Services Manager for selection

### DESSERTS

Tiramisu Torte  
Apple Caramel Cheesecake  
Key Lime Pie  
Chocolate Mousse Dome

Warm Apple Crumble  
Strawberry Romanoff Torte  
Chocolate Caramel Cheesecake  
Fresh Fruit Display

All Food and Beverage items are subject to 15% Service charge and applicable Sales Tax.  
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## PLATED DINNER ENHANCEMENTS

Crab Cakes with Roasted Pepper Sauce  
Classic Jumbo Shrimp Cocktail with Lemon  
Available at an additional charge of \$10 per person per item

### ANTIPASTO PLATTER

Grilled Summer Vegetables  
Kalamata Olives  
Genoa Salami  
Roasted Fennel Sausage  
Garlic Shrimp  
Risotto Croquettes

Available at an additional charge of \$10 per person

### SEAFOOD PLATTER

Grilled Summer Vegetables  
Garlic Shrimp  
Scallops  
Calamari  
Crab Cakes  
Risotto Croquettes

Available at an additional charge of \$14 per person

## INTERMEZZO SORBETS

Available at an additional charge of \$3 per person

Lemon Lime  
Raspberry  
Strawberry

Mango  
Passion Fruit  
Green Apple

Choice menus, for entrées only, and a maximum of 2 choices, will be charged an additional \$6 per person.  
Pre-selected numbers must be given a minimum of 3 business days prior to the function

All Food and Beverage items are subject to 15% Service charge and applicable Sales Tax.  
Prices are subject to change without notice.





## VEGETARIAN SELECTIONS

### **Roasted Portobello Mushroom on Warm Cous Cous**

Served with grilled vegetables, asparagus spears, tahini garlic sauce

### **Roasted Winter Vegetable Strudel**

Assortment of savory vegetables and baby spinach wrapped in brioche and served with tarragon-scented cream.

### **Risotto Caponata**

Soft Arborio risotto topped with olives, eggplant, green and yellow zucchini, French beans and plum tomato and fresh herbs.

### **Green Curry Vegetables**

Fresh seasonal vegetables stewed in Thai style green curry, served on squash-fried rice

The above selections are available for both lunch and dinner.  
Please speak to your Conference Services Manager for pricing.

All Food and Beverage items are subject to 15% Service charge and applicable Sales Tax.  
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## BUFFET DINNER

### THE CLASSIC BUFFET

#### SOUP & SALAD

Choice of 3 of the Following:

Soup of the Day  
Tomato Mozzarella Salad with Fresh Basil  
and Extra Virgin Olive Oil  
Italian Marinated Vegetable Salad  
Red Bliss Potato Salad

Tossed Salad Greens with Condiments and Dressings  
Spinach Salad with Bacon, Egg, Mandarin  
Oranges and Strawberries  
Greek Salad with Cucumber, Tomato, Olives and Feta Cheese  
Grilled Vegetable Pasta Salad with Pesto

Thai Pasta Salad with Vegetable Julienne

#### ENTRÉE SELECTION

Choice of 3 of the Following:

Sun Dried Tomato Roasted Chicken Breast  
with Chive Cream Sauce  
Chicken Piccata with Olive Relish  
Cajun Tilapia with Caper Butter  
Sliced Beef Sirloin with Pomery Mustard Reduction  
Pasta Primavera

Grilled Chicken Breast  
with Wild Mushroom Tarragon Jus  
Teriyaki Salmon with Asian Vegetable Garnish  
Grilled NY Strip Steak with Horseradish Jus  
Maple Glazed Roast Pork Loin  
Cheese Tortellini with Rose Sauce

~~Prime Rib of Beef Carved Tableside, add \$10 per person~~

~~Garlic Shrimp Scampi Station, add \$8 per person~~

Entrée Selections Include Chefs Choice of Fresh Seasonal Vegetables, Rice or Potatoes

Fresh Rolls and Butter

#### DESSERTS

Assorted Cakes, Pastries and Pies

Freshly Brewed Coffee and Tea Service

\$57 per person

Minimum Attendance of 25 Guests Required for a Buffet

If Attendance is Under 25 Guests the Difference will be Charged

All Food and Beverage items are subject to 15% Service charge and applicable Sales Tax.  
Prices are subject to change without notice.





## THEME DINNER BUFFETS

### SOUTHWESTERN BARBEQUE

Freshly Baked Rolls and Butter  
Field Greens with Condiments and Assorted Dressings  
Red Bliss Potato Salad, Sweet Corn and Cilantro Salad  
Southern Style Baked Beans  
Baked Potato with Garnish  
Barbecued Chicken  
Grilled NY Strip Steak  
Smoked Pork Ribs  
Apple Pie and Blueberry Cheesecake  
Freshly Brewed Coffee and Tea Service

\$52 per person

### VIVA L'ITALIA

Freshly Baked Herb Focaccia Bread  
Summer Vegetable Minestrone Soup  
Tomato and Mozzarella Salad with Basil  
Classic Caesar Salad  
Antipasto Platter  
Tri Color Cheese Tortellini with Pesto Cream Sauce  
Chicken Marsala  
Baked Tilapia with Olive and Lemon  
Roast Pork Loin with Cacciatore Sauce  
Tiramisu Torte, Pistachio Cheesecake  
Freshly Brewed Coffee and Tea Service

\$48 per person

### HAWAIIAN LUAU

Spring Greens with Maui Onion Polynesian Dressing  
Seafood Salad  
Tropical Fruit Salad  
Shrimp and Vegetable Fried Rice  
Fire Roasted Root Vegetables  
Pineapple Teriyaki Chicken, Big Island Roast Pork Loin  
Baked Red Snapper with Chive Coconut Cream  
Fruit Tarts and Banana Cream Pie  
Freshly Brewed Coffee and Tea Service

\$50 per person

Minimum Attendance of 25 Guests Required for a Buffet  
If Attendance is Under 25 Guests the Difference will be Charged

All Food and Beverage items are subject to 15% Service charge and applicable Sales Tax.  
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## THEME DINNER BUFFETS (CONTINUED)

### MEDITERRANEAN FEAST

Freshly Baked Rolls and Butter  
Tossed Green Salad with Olive Dressing  
Roasted Garlic Hummus with Toasted Pita Points  
Grilled Vegetables  
Grilled Chicken Shish Kabobs  
Baked Halibut with Tapenade Sauce  
Summer Vegetable Soup with Baby Spinach  
Greek Pasta Salad  
Stewed Eggplant Caponata  
Shrimp and Chorizo Rice  
NY Strip Loin with Peppercorn Sauce  
Chocolate Mousse Torte, Fruit Flan  
Freshly Brewed Coffee and Tea Service

\$54 per person

### SURF AND TURF

Freshly Baked Rolls and Butter  
Crab and Scallop Slaw  
Chilled Jumbo Shrimp and Crab Cakes  
Charred Asparagus with Citrus Sauce  
Sun Dried Tomato Roasted Chicken Breast  
with Chive Cream Sauce  
Chocolate Mousse Torte, Key Lime Pie  
Tossed Salad Greens with Assorted Dressings  
Northern Bean and Bacon Salad  
Baby Fingerling Potato Salad with Champagne Dressing  
Wild Mushroom Rice Pilaf  
Roasted Lobster Tails with Drawn Butter  
Roasted Top Sirloin of Beef Carving Station  
Fresh Fruit Display  
Freshly Brewed Coffee and Tea Service

\$98 per person

Minimum Attendance of 25 Guests Required for a Buffet

If Attendance is Under 25 Guests the Difference will be Charged

All Food and Beverage items are subject to 15% Service charge and applicable Sales Tax.  
Prices are subject to change without notice.





## RECEPTION AND COCKTAIL PARTIES

### COLD CANAPÉS

#### STANDARD

Prosciutto Melon  
Cajun Chicken with Avocado Relish  
Smoked Salmon with Capers  
Marinated Asian Vegetables with Toasted Sesame  
Grilled Vegetables with Herbed Goats Cheese  
\$29 per dozen

#### UPGRADE

Candied Walnut and Triple Cream Brie  
Glazed Ginger Salmon on Crisp Wonton with Jasmine Rice  
Charred Beef with Horseradish Crème  
Shaved Pork Tenderloin with Spiced Apple Relish  
Grilled Mini Red Potato topped with Seared Tuna Niçoise Salad  
\$33 per dozen

### HOT HORS D'OEUVRES

#### STANDARD

Monsoon Spring Rolls  
Chorizo and Chive Mash  
Mini Risotto Cake  
Assorted Mini Quiche  
Mini Shepherds Pies  
\$29 per dozen

#### UPGRADE

Wild Mushrooms in Puff Pastry  
Braised Beef Shortrib on Aged cheddar Crisp  
Crispy Panko Shrimp  
Tandoori Chicken Satay  
Bacon Wrapped Diver Scallops  
Crab Cakes with Creole Rémoulade  
\$33 per dozen

Minimum Order of Ten (10) Dozen required

Eight to ten hors d'oeuvres per guest are recommended for a two-hour service

or five hors d'oeuvres per guest for a pre-dinner function.

A ratio of two hot to one cold is recommended

### ADDITIONS

Small Shrimp Platter (approx. 40 pieces)	\$155 each
Large Shrimp Platter (approx. 100 pieces) House Poached Tiger Shrimp served with Cocktail Sauce and Lemon Garnish	\$370 each
Assorted Finger Sandwiches Platter Bite Size Egg, Tuna and Salmon Salad, Cured Meats on a Variety of English Breads	\$11 per person
Vegetable Crudités with Homemade Dip Fresh Local Seasonal Vegetables served with House Made Ranch or Blue Cheese Dip	\$6.50 per person
Cheese Display with Fresh Fruit Garnish and Assorted Crackers Stilton, Brie, Aged Cheddar, Manchego and Swiss Cheeses	\$12 per person
Champagne and Orange Juice	\$9 per person
Non Alcoholic Fruit Punch (approx 25 pp)	\$ 70 per bowl
Assorted Dip Board Hummus, Roasted Red Pepper, Tapenade with Crisp Breads, Toasted Pita, Root Vegetable Chips	\$10 per person

All Food and Beverage items are subject to 15% Service charge and applicable Sales Tax.

Prices are subject to change without notice.



## CHEF ATTENDED CARVING STATIONS

### Roasted Top Sirloin of Beef

\$22 per person

### Herb Roasted Leg of Lamb

\$20 per person

### Brown Sugar and Honey Smoked Ham

\$19 per person

### Maple Glazed Center Cut Pork Loin

\$18 per person

## SPECIALTY STATIONS

### Pasta Station:

Tri-Color Cheese Tortellini  
with Sun Dried Tomato Pesto Cream Sauce  
and Fusilli Pasta with Basil Marinara  
Grilled Italian Sausage and Garlic Rapini  
\$20 per person

### Fajita Station:

Beef and Chicken served with Warm Flour  
Tortillas,  
Pico De Gallo, Sour Cream, Black Beans  
Jack Cheese and Shredded Lettuce  
\$18 per person

### Curry Station:

Chicken Curry, Vegetable Curry, Mini Samosa,  
and Jasmine Rice  
\$20 per person

### Attended Salad Station:

Caesar Salad and Baby Spinach Salad  
with Orange Cilantro Dressing  
\$12 per person

### Scampi Station:

Jumbo Tiger Shrimp Flamed with Bourbon  
Herb Butter Sauce, Parmesan Risotto  
\$24 per person

### Asian Noodle Bar:

Chicken and Vegetarian Egg Noodles  
with Toasted Sesame, Chili Sauce and Spring Rolls  
\$20 per person

### Pub Station

Mini Gourmet Burgers, Mini Grilled Cheese,  
Sweet Potato Fries, Almond Crusted Chicken Satay with  
Honey Mustard Dip  
\$22 per person

A Minimum of Three Stations & Fifty Guests per Station Required.

Food Quantity Based on 2 Hour Reception;

Additional Charge of \$10 per Person per Additional Half of an Hour

All Food and Beverage items are subject to 15% Service charge and applicable Sales Tax.  
Prices are subject to change without notice.





## CHEF ATTENDED DESSERT STATIONS

### CRÊPES STATION

Bananas, Strawberry, Blueberry  
with Assorted Garnishes  
and Grand Marnier  
\$14 per person

### FLAMBÉ STATION

Bananas Foster or Wild Berries  
with Vanilla Bean Ice Cream  
\$16 per person

### BRIE STATION

Warm Phyllo Baked Brie with Spiced  
Apple Chutney and Medium Salsa  
\$12 per person

## SWEET & SAVORY STATIONS

### DECADENT SWEETS DISPLAY

Sliced Seasonal Fruit and Berries  
Raspberry Mousse Torte  
Triple Chocolate Fudge Cake  
Pastry Squares and Tartlets  
Chocolate Dipped Strawberries  
Bailey's Cheesecake  
Assorted French Pastries  
\$ 16 per person

### SAVORY TABLE

Roasted Artichoke Flat Bread  
Grilled Vegetable Pizza  
Cajun Pork Loin Satay with Creole Sauce  
International Meat Platter with Assorted Rolls  
Domestic Cheese Board  
Fresh Fruit Display  
\$ 22 per person

A Minimum of Three Stations & Fifty Guests per Station Required.

Food Quantity Based on 2 Hour Reception;

Additional Charge of \$10 per Person per Additional Half of an Hour

All Food and Beverage items are subject to 15% Service charge and applicable Sales Tax.  
Prices are subject to change without notice.





## BEVERAGE SERVICE

	<b>Host Bar</b>	<b>Cash Bar</b>
Standard Brands (Wisers Deluxe, Lamb's White, Beefeater, Polar Ice, Ballantines)	\$6.50	\$8.75
Deluxe Brands (Crown Royale, Johnnie Walker Red, Mount Gay, Belvedere, Bombay)	\$8	\$10.75
Domestic Beer (Blue, Blue Light, Bud's Light, Canadian, Budweiser)	\$5.25	\$7
Premium & Imported Beer (Heineken, Corona, Stella Artois, Beck's, Sleeman's, Keith's,)	\$6.75	\$9
House Wine	\$6.95	\$9.25
Soft Drinks (Coca-Cola, Diet Coke, Sprite, Diet Sprite, Ginger Ale, Tonic, Soda)	\$2.75	\$3.25
Sparkling Water (Perrier)	\$3.50	\$4
Bottled Water	\$2.75	\$3.25

The above prices are based on 1 oz. and include mix and ice.

Host Bar –Beverages from this type of bar are paid for by the host.

The above prices are subject to PST (10%), GST (5%), and Gratuity (15%).

Cash Bar – Beverages from this type of bar are paid for by each individual guest.

The above prices include PST (10%), GST (5%), and Gratuity (15%).

If net consumption is less than \$350 per bar, a bartender and/or cashier fee of \$30.00 per hour, minimum 4 hours, per bar.

On Statutory Holidays, the bartending fee is \$35.00 per hour, minimum 4 hours per bar is applicable.

The Hotel permits the service of alcohol until 1:00 am.

All entertainment must cease at this time and the function room must be vacated by 1:30 am.

Prices are current and subject to change without notice.

All Food and Beverage items are subject to 15% Service charge and applicable Sales Tax.  
Prices are subject to change without notice.





## WINE LIST

### WHITE

Vineyard	Type	Origin	Bottle
Konzelmann Estate	Pinot Blanc	Ontario	\$36
Robert Mondavi	Sauvignon Blanc	California	\$44
Pierre Sparr	Gewürztraminer	France	\$44
Pasqua	Pinot Grigio	Italy	\$38
Lindeman's	Semillon-Chardonnay	Australia	\$32
Oyster Bay	Chardonnay	New Zealand	\$50

### ROSE

Vineyard	Type	Origin	Bottle
Berringer	White Zinfandel	California	\$36

### RED

Vineyard	Type	Origin	Bottle
Wolf Blass, Yellow Label	Cabernet Sauvignon	Australia	\$48
Forestville	Merlot	California	\$36
Louis Latour	Pinot Noir	France	\$52
Masi	Valpolicella	Italy	\$48
Inniskillin	Merlot/Cabernet	Ontario	\$42
Santa Carolina	Shiraz	Chili	\$32

### CHAMPAGNE, SPARKLING WINE

Vineyard	Type	Origin	Bottle
Prosecco	Sparkling	Italy	\$40
Freixenet Cordon Negro Brut	Sparkling	Spain	\$46
Veuve Clicquot Brut, Reims	Champagne	France	\$165

Should you wish to select a wine not on our list, we would be more than happy to arrange that for you. Your choice should be made at least three weeks prior to ensure adequate availability through the LCBO. Wines not on our list may be purchased for you on a guaranteed consumption basis, i.e. any unopened wine remaining at the end of the event are to be purchased by you as the host.

All Food and Beverage items are subject to 15% Service charge and applicable Sales Tax.  
Prices are subject to change without notice.





## GENERAL INFORMATION

Thank you for your interest in One King West Hotel & Residence. The following is intended to provide assistance with your planning. For further clarification, please feel free to contact our Conference Services Team.

### **ATTENDANCE GUARANTEE:**

The final guest count is due (3) business days prior to the contracted event and will not be decreased after this date for final billing purposes. The final guest count may be raised no later than three (3) business days prior to the event. In the event of a necessary increase within three days of the event, the Hotel will make all possible arrangements for the additional guests, but the client will be financially responsible for any increased cost for last-minute ordering required to acquire products or services necessary to accommodate increases in the final count made less than three (3) business days prior to the event.

Tables will be set up according to the floor-plan or guaranteed number of guests. For corporate functions with free seating we will set up for an extra 5% of your total guest count. The Hotel is equipped to service 300 for an event. Any functions over this amount are subject to the rental fee for equipment required for the individual event.

### **ROOM RENTAL:**

The Hotel's room rentals range from \$250 to \$5000 based on an 8:00 am – 5:00 pm time slot. Please contact the Conference Services Team for a specific quotation based upon all of your requirements.

### **ALCOHOLIC BEVERAGES:**

The Hotel is responsible for compliance with all bylaws and local regulations of the LCBO Act. As such, alcohol service may be denied to those guests who appear to be intoxicated or under the legal drinking age. The Hotel reserves the right to demand ID from anyone requesting or consuming alcohol at an event. The only acceptable forms of ID to confirm legal age are: Drivers License with picture, Passport or BYID card. The Hotel reserves the right to close the bar or cease alcohol service at any time during a contracted event due to unforeseen circumstances.

### **LEFTOVER FOOD:**

In compliance with Health Department regulations and suggested procedures, no leftover food will be released to clients or guests.

### **SPECIAL MEALS:**

The Hotel will gladly provide special meals for guests with dietary needs not met by an event's menu, including but not limited to diabetic diets, vegetarian, vegan, and specific food allergies. In the event clients require specialty items brought in by the client at the discretion of the catering manager will be subject to a handling fee. Please inquire if you require other ethnic cuisine.

### **LOADING DOCK:**

The loading dock of the Hotel is open Monday to Friday 6:30am. – 3:30pm. If you require the loading dock outside of these hours, this must be pre-arranged and a charge of \$60.00/per hour at a minimum of 3 hours may apply. The loading dock is located on Jordon/Melinda Street between Yonge & King streets on the north side of the street. Clients hiring services from suppliers not endorsed by the Hotel will be responsible to provide this information or have the contracted supplier contact the coordinator to make mutually convenient alternate arrangements.





**LINEN, DÉCOR & ENTERTAINMENT:**

Please let us know if you would like our assistance in arranging specialty linen, decorations, flowers or entertainment. Please note that all décor and staging must conform to local fire regulations.

**ELECTRICAL POWER:**

Standard 100-volt power is available in most of our function rooms. Additional power requirements can be supplied at a nominal cost and the Hotel should be consulted prior to the hook-up of any electrical equipment such as computers, fax machines or photocopiers to ensure the availability of correct amperage.

**INVOICING PRIVILEGES:**

Any application for invoicing privileges must be made at least 14 days prior to your event via the completion of a Credit Application. All personal & social events (i.e. weddings, birthdays, anniversaries, bar or bat mitzvahs, formals, etc.) must be pre-paid in full.

**ENTERTAINMENT CHARGE:**

You will be required to pay a mandatory fee established by the Society of Composers, Authors and Music Publishers of Canada (SOCAN) for your entertainer (including DJs) to use copyrighted music. The fee may be from \$20.56 to \$123.38 depending on the event. Our Conference Services Team will confirm current fees for you. The Hotel in turn pays this fee to SOCAN. Prices subject to change.

**PLEASE NOTE:**

The information on this page is of a general nature. Every event is different and these terms and conditions may be modified with agreement of the client and One King West Hotel & Residence Conference Services Manager.

Additionally, some smaller events (catered "drop off" lunches, for example) do not necessarily require a formal contract; your event planner will let you know what, if any, contractual agreements and/or waivers might be required for your event.

