



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:

	Per Person
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:

	Per Person
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.
Prices are subject to change without notice.





COFFEE BREAKS AND REFRESHMENTS

BEVERAGES

Coffee, Decaffeinated Coffee	\$51 per Urn (Approx. 23 cups)
Selection of Teas -Herbal & Regular	\$28 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
Barbequed Pork Loin
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 buffet and plated 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.
Prices are subject to change without notice.





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

Salad Greens	Toppings		
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
Dressings	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

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





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
\$48

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.
Prices are subject to change without notice.





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.
Prices are subject to change without notice.





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.
Prices are subject to change without notice.





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

	Host Bar	Cash Bar
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. Taxes are 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
Pilletteri	Chardonnay	Ontario	\$32
Jacob's Creek	Semillon-Chardonnay	Australia	\$37
Chateau des Charmes	Riesling	Ontario	\$38
Pasqua	Pinot Grigio	Italy	\$38
Robert Mondavi	Sauvignon Blanc	California	\$38
Oyster Bay	Chardonnay	New Zealand	\$56

ROSÉ

Vineyard	Type	Origin	Bottle
Berringer	White Zinfandel	California	\$36

RED

Vineyard	Type	Origin	Bottle
Santa Carolina	Shiraz	Chile	\$32
Forestville	Merlot	California	\$36
Pilletteri	Cabernet / Merlot	Ontario	\$39
Jacob's Creek	Shiraz	Australia	\$40
Inniskillin	Merlot/Cabernet	Ontario	\$42
Wolf Blass, Yellow Label	Cabernet Sauvignon	Australia	\$48
Masi	Valpolicella	Italy	\$48

CHAMPAGNE, SPARKLING WINE

Vineyard	Type	Origin	Bottle
Prosecco	Sparkling	Italy	\$44
Freixenet Cordon Negro Brut	Sparkling	Spain	\$46
Perrier-Jouet Grand Brut	Champagne	France	\$185

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.

