

# FIFTEEN HUNDRED SUMMER RECEPTION PACKAGE





# MENU OPTION ONE

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## SMALL SUMMER BITES

**\$59\*\* per guest.** Plus 1 Chef Attendant for \$300 with a maximum of 4 hours. Minimum of 25 guests.  
Enjoy your choice of two canapé selections from each menu section.

### Vegetarian [Select Two]

**Olives** Endive, Orange Peel, Fresh Herbs

**Mini Tostada** Grilled Vegetables, Smoked Chipotle Aioli, Micro Cole Slaw, Queso

**Haloumi Cheese** Grilled Haloumi, Nuts Compote

**Raw Salad** Organic Greens, Pickled Vegetables, Lemon Vinaigrette

### Poultry [Select Two]

**Stuffed Chicken Galantine** Sweet Potato Puree, Au Jus, Micro Green Salad

**Duck Confit** Duck Fat Fried Potato Straws, Onion & Bacon Jam

**Chicken 65** Curry Leaf, Chilli Yogurt, Cilantro

**Blackened Chicken** Corn, Avocado & Mango Salsa, Smoked Pasilla Aioli

### Seafood [Select Two]

**Smoked Kola Pore Trout** Corn Succotash, Dill, Pickled Fennel

**Scallops** Mango & Cilantro Salsa, Cilantro Pomme Puree

**Grilled Jumbo Prawns** Cucumber, Olive & Cured Tomato Condiment, Micro Green Salad

**Smoked Salmon** Goat Cheese & Dill Roll-Ups

### Beef [Select Two]

**Sliders** Beef Cutlet, Roasted Garlic Aioli, Aged Cheddar

**Short Ribs** Jerusalem Artichoke Puree, Parsley & Pickled Mustard Salad

**Grilled Striploin** Canadian Prime, Chimichurri, Fried Onions

**Beef Wellington** Sweet Onion Au Jus

\*\* Additional applicable taxes and 18% service charge apply.

# MENU OPTION TWO

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## 1500 BARBECUE

**\$69\*\* per guest.** Plus 1 Chef Attendant for \$300 with a maximum of 4 hours. Minimum of 25 guests.  
The menu is served family style on each table. Local Cheese & Charcuteries Boards are stationed.

**Local Cheese & Charcuterie Boards** Award-Winning Hockley Honey, Pickled Vegetables, Freshly Baked Bread

**Organic Summer Salad** Fire Roasted Corn, Peppers, Asparagus, Lemon Zest, Charcoal Aioli

**Grilled Lamb T-Bone** Thyme & Mint Scented Au Jus

**Snowden Farms Organic Roasted Chicken** Pan Jus

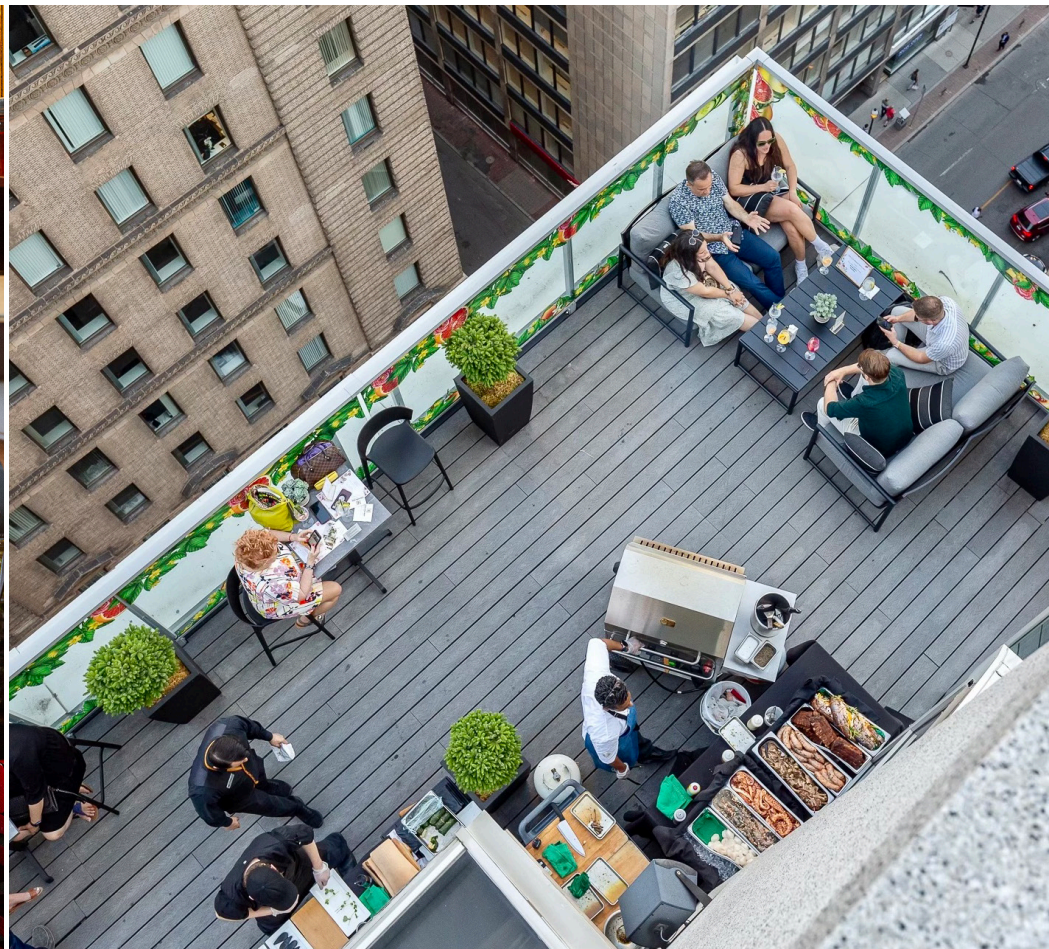
**Whole Roasted Kola Pore Springs Trout** Roasted Garlic & Fennel Puree

**Grilled Canadian Prime Striploin** Chimichurri, Potato Fingerlings

**Wild Mushroom Risotto** White Truffle Oil, Parmigiano Reggiano

**Dessert Platter** Chef's Selection of Squares, Petit Fours & Sweet Desserts

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READY. SET.  
SUMMER.

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