



SHANGRI-LA
TORONTO

EVENTS
COLLECTION



BREAKFAST

MEETING BREAKS

LUNCH

CANAPÉS

GRAZING STATION

DINNER

BEVERAGES

CONTACT

BUFFET BREAKFAST

All breakfast buffets include a selection of Shangri-La blend teas, Lavazza premium & decaffeinated coffee.
 Buffet breakfast packages are applicable to a minimum of 10 guests and are available for a maximum of two hours of service.



THE EARLY RISER

\$43 PER PERSON

Freshly Squeezed Juices
 Orange | Pink Grapefruit | Apple

Fresh Baked Pastries (V)
 Seasonal Fruit Preserves

Sliced Seasonal Fruit Platter (VE | GF)

House-made Local Ontario Honey (V | GF | N)
 Granola with Yogurt

ON THE GO

\$45 PER PERSON

Seasonal Fruit
 Apple or Orange Juice
 Granola Parfait
 Fresh Baked Pastry

Choice of
 Bacon, Egg and Cheese Sandwich on an English Muffin (P)
 Egg and Chicken Sausage Burrito, Potato, Peppers and Onions
 Smoked Salmon Croissant, Red Onions, Brie, Arugula, Capper (+\$5)
 Wellness Wrap, Vegan Egg, Pepper, Onions, Potato, Spinach (VE)

RISE & CONQUER

\$60 PER PERSON

Freshly Squeezed Juices
 Orange | Pink Grapefruit | Apple

Chef's Choice Smoothie (V | GF)

Fresh Baked Pastries (V)
 Seasonal Fruit Preserves

Shangri-La Fruit Platter (V | GF)

House-made Local Ontario Honey
 Granola with Yogurt (V | GF | N)

Scrambled Homestead Farm Eggs
 with Chives (V | GF)

Breakfast Herb Potato (V | GF)

Breakfast Protein (Choice of 2)

Bacon (P)
 Turkey Bacon
 Halal Chicken and Apple Sausage
 Pork Sausage (P)
 Smoked Salmon (+\$5)
 Beyond Meat Sausage (VE) (+\$3)

BREAKFAST ENHANCEMENTS

MINIMUM 10 PORTIONS

Herbed Breakfast Potato (VE | GF) \$7
 Country Style Baked Beans (VE | GF) \$7
 Oven Roasted Provençal Tomatoes (VE | GF) \$7

Country Pork Sausage (GF | P) \$9
 Creamy Scrambled Eggs (V | GF) \$9
 Turkey Sausage (GF) \$9
 Maple Smoked Bacon (GF | P) \$9

Belgian Waffles with Maple Syrup (V) \$12
 Steel Cut Oatmeal with Condiments (VE | GF) \$12
 French Toast, Maple Syrup & Chantilly Cream (V) \$12
 Malted Pancakes, Maple Syrup & Chantilly Cream (V) \$12
 Wellness Egg White Frittata with Spinach, Feta & Tomatoes (V | GF) \$12
 Classic Eggs Benedict with St. Lawrence Signature Peameal Bacon (P) \$12

BREAKFAST CHEESE PLATTER (N | V)

Emmenthal | Swiss | Herbed Chevre | Cottage Cheese | Grapes | Crackers | Nuts & Seeds
 \$14 PER PORTIONS

COLD BREAKFAST MEAT PLATTER (P)

Mortadella | Pastrami | Salami | Smoked Salmon | Smoked Ham | Pickles | Olives | Country Loaf
 \$15 PER PORTIONS

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All prices are exclusive of 13% HST & do not include a 22% service charge and administration fees. For food allergen or intolerance advice, please contact your Event Manager.

BREAKFAST STATIONS

Please note that all stations are available for a minimum order of 25 guests and with a maximum of two hours service.
Chef attended stations are subject to additional labour fees as highlighted below and are available for a maximum of two hours of service.

CHEF ATTENDED STATIONS

\$85 PER HOUR PER CHEF | MINIMUM 3 HOURS
1 CHEF REQUIRED PER 50 GUESTS

MADE-TO-YOUR CHOICE EGG STATION (P | GF)

Scrambled | Fried Eggs | Omelette | Ham | Smoked Bacon | Roasted Pepper | Mushroom | Tomato | Broccoli | Spinach | Zucchini | Grated Cheddar Cheese | Feta Cheese

\$28 PER PORTION

BELGIAN WAFFLE BAR (V | N)

Seasonal Berries | Cinnamon Sugar | Nutella | Chantilly Cream | Ontario Maple Syrup | Local Ontario Honey | Sliced Bananas
\$21 PER PORTION

SIGNATURE MALTED PANCAKES (N | V)

Sliced Seasonal Fruits | Seasonal Berries | Toasted Almonds | Chocolate Chips | Ontario Maple Syrup | Butter
\$20 PER PORTION

FRESH SMOOTHIES (V | N | GF)

Strawberry | Blueberry | Raspberry | Blackberry | Banana | Seasonal Fruits | Spinach | Chia | Hemp | Oats | Peanut Butter
Selection Of Milk: 2% | Skim | Almond | Oat
Selection Of Fresh Juices
\$19 PER PORTION

GRAZING STATIONS

BUILD YOUR OWN GRANOLA BOWL (N | V | GF)

Raisins | Dried Cherries | Coconut Shavings | Sliced Almonds | Pecan | Pumpkin Seeds | Sunflower Seeds | Chocolate Chips | Seasonal Berry | Sliced Banana
Selection Of Yogurt: Full Fat | Low Fat | Dairy Free

\$15 PER PORTION

OATMEAL BAR (V | GF | N)

Steel Cut Pinhead Oats or Multi-Grain Porridge | Sliced Almonds | Raisins | Dried Cherries | Flax Seeds | Dried Fruit | Blueberries | Raspberries | Brown Sugar | Cinnamon | Ontario Maple Syrup | Local Ontario Honey
Selection Of Milk: 2% | Skim | Almond | Oat

\$16 PER PORTION

MONTREAL BAGEL BAR (N)

Plain and Everything Bagels | Peanut Butter | Cream Cheese | Thinly Shaved Red Onions | Capers | Cucumbers
Smoked Salmon | Smoked Turkey | Pickles
Nutella | Seasonal Fruit Compote | Butter
\$21 PER PORTION

FROM THE BAKERY

Croissant | Pain au Chocolat | Banana Bread | Carrot Loaf | Coffee Cake
\$18 PER PERSON



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PLATED BREAKFAST | \$59 PER PERSON

All plated breakfast include freshly baked pastries along with seasonal fruit preserves, a selection of Shangri-La blend teas, Lavazza premium & decaffeinated coffee. Plated breakfast packages are applicable to a minimum of 10 guests.



SMOOTHIES CHOICE OF ONE

ZEN SMOOTHIE (VE | GF)
Apple | Kale | Avocado

BERRY SMOOTHIE (VE | GF)
Berries | Banana | Soy Milk

RISE & SHINE (V | GF)
Coffee | Chocolate Milk | Banana

FIRST COURSE CHOICE OF ONE

MIXED FRUIT CUP (VE | GF)

STONE CUT OATMEAL (VE | N | GF)
Almond Milk | Stone Fruit Compote |
Banana | Maple Syrup

HOUSE MADE GRANOLA (V | N | GF)
Served with Yogurt | Local Honey

CHIA PUDDING (VE | GF)
Melons | Pineapple | Coconut Ribbons

SECOND COURSE CHOICE OF ONE

CLASSIC ENGLISH BREAKFAST (P | GF)
Scrambled Homestead Eggs | Maple Pork Sausage | Unionville Mushrooms |
Roasted Fingerling Potatoes

BRIOCHE FRENCH TOAST (V)
Cornflake Cream | Berries | Local Ontario Maple Syrup

LEMON RICOTTA PANCAKES (V)
Stone Fruit Compote | Local Ontario Honey-Butter | Ontario Maple Syrup

WELLNESS FRITTATA (V | GF)
Egg Whites | Spinach | Zucchini | Feta | Tomatoes | Green Salad |
Edamame | Avocado

CORNED BEEF HASH (GF)
Potatoes | Root Vegetables | Poached Eggs | Hollandaise

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MEETING BREAKS | À LA CARTE

Items on this menu can be purchased by the dozen or as a minimum quantity for 10 guests.



BEVERAGES

Lavazza Premium & Decaffeinated Coffee Shangri-La blend teas	\$9 per person
Selection of Freshly Squeezed Juices	\$40 per litre
House-Made Black Ice Tea Sweetened & Unsweetened	\$40 per litre
Flavoured Water: Choice of One: Mint & Cucumber Lemon & Orange Mixed Berry	\$3 per person
Barista Station Self Serve Nespresso Latte Cappuccino	\$14 per person
Selection of Bottled Juices Regular & Diet Sodas Still & Sparkling Water	\$9 per bottle
Cold Brew Coffee	\$9 per bottle

SAVOURY

HOUSE MADE ROASTED NUTS (VE N) Marcona Almond Pecan Sunflower Seeds Macadamia Pepitas	\$14 per person
PITA CRISP & TRIO DIPS (V) Hummus Ranch Babaganoush	\$14 per person
LOCAL VEGETABLE CRUDITES (V GF) Herb Yogurt Dip Hummus	\$17 per person
ARTISANAL CHEESE PLATE (N V) Dried Fruit Nuts Crackers Chef's Choice Cheese: Soft Firm Blue	\$30 per person
HOUSE MADE TRAIL MIX	\$15 per person

BAKERY

Selection of Viennoiserie Pastries (V)	\$54 per dozen
House-Made Scones (V) Clotted Cream Preserves	\$50 per dozen
Selection of Freshly Baked Mini Muffins (V)	\$46 per dozen
Chef's Seasonally-Inspired Loaf (V)	\$52 per dozen

JUICE SHOTS

Beet, Pomegranate, Ginger	\$10 per 4 oz
Celery, Cucumber, Kale, Mint	\$10 per 4 oz
Turmeric, Ginger, Orange	\$10 per 4 oz
Carrot, Cayenne, Honey, Orange	\$10 per 4 oz

BUILD YOUR OWN POPCORN

Melted Butter Parmesan Caramel Sour Cream.	\$7 per person
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FRUIT & DAIRY

House Made Granola & Yogurt (V GF N)	\$55 per dozen
Mixed Fruit Cup (VE GF)	\$60 per dozen
Bowl Of Berries (VE GF)	\$16 per person
Whole Seasonal Fruit (VE GF)	\$6 per piece
Shangri-La Sliced Fruit Platter (VE GF)	\$13 per person

SWEET

Freshly Baked Cookies (V)	\$48 per dozen
Double Chocolate Biscotti (V)	\$48 per dozen
Cheesecake Bites (V)	\$58 per dozen
Miso Brownie (V)	\$52 per dozen
Fresh Fruit Tartlets (V)	\$52 per dozen
Profiterole Mignardise (V)	\$58 per dozen
Selection of Chocolate Bars	\$6 per serving

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THEMED MEETING BREAKS

All themed meeting breaks include a selection of Shangri-La blend teas, Lavazza premium & decaffeinated coffee. Meeting break packages are applicable to a minimum order of 10 guests and are available for a maximum of two hours of service.

POWER UP \$28 PER PERSON

- House Made Granola & Yogurt (V | GF | N)
- Seasonal Whole Fruit (V | GF)
- Mixed Fruit (V | GF)
- Kale & Avocado Smoothie (V | GF)

WAKE UP \$35 PER PERSON

- Chef's Choice of Breakfast Muffins (V)
- Signature Banana Bread (V)
- Breakfast Viennoiserie Pastries (V)
- Chocolate Biscottis (V | N)
- Cold Brew Coffee

MILK & COOKIES \$30 PER PERSON

- Chocolate Cookies (V)
- Raisin Oatmeal Cookies (V)
- Triple Chocolate Cookies (V)
- Vanilla Milkshake

TEA BREAK \$45 PER PERSON

- Egg Salad | Smoked Salmon | Cucumber & Cream Cheese Sandwich
- Signature Shangri-La Scones | Clotted Cream | House Preserves
- Selection of Afternoon Tea Pastries
- Shangri-La Blend Teas

CANDY BAR \$27 PER PERSON

- Bag of Candies
- Bag of Chips
- Assorted Chocolate Bars



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BUFFET LUNCH

All buffet lunch packages include a selection of Shangri- La blend teas, Lavazza premium & decaffeinated coffee. Buffet lunch packages are applicable to a minimum order of 10 guests for Midtown Delicatessen and 20 guests for High Park and are available for a maximum of two hours of service.

MIDTOWN DELICATESSEN

Inclusive of 3 Starters, 3 Sandwiches & 3 Desserts* | \$70 per person

*For events with less than 10 guests, please select 2 dessert options.

STARTER | SALAD & SOUP

SHANGRI-LA SLAW (N)
Shaved Vegetables | Sesame Ginger |
Vinaigrette | Cashew

ORGANIC GREENS (V | N | GF)
Apple | Cheddar | Pecan | Vanilla Vinaigrette

BABY POTATO SALAD (VE | GF)
Celery | Sweet Mustard | Chive

CAPRESE SALAD (GF | V)
Bocconcini | Heirloom Tomato | Pesto | Balsamic

CLASSIC CAESAR SALAD (P)
Parmesan | Baby Romaine | Bacon | Crouton | Chives

KALE & QUINOA SALAD (VE)
Tomato | Cucumber | Broccolini | Quinoa |
Avocado | Sesame Ginger Dressing

COBB SALAD (GF | P)
Egg | Avocado | Chicken | Bacon | Tomatoes

SWEET ONION VELOUTE (V | GF)
Roasted Mushroom | Herb Oil

ROASTED SQUASH SOUP (VE | GF | N)
Lemongrass | Coconut | Spiced Granola

THAI COCONUT SOUP
Chicken | Shrimp | Tofu | Rice Noodles

RED PEPPER & TOMATO SOUP (VE | GF)
Basil | Olive Oil

TOMATO & ORZO SOUP (VE)
Carrots | Celery | Onions | Peas

SANDWICHES

EGG SALAD (V)
Croissant | Chives | Spiced Mayonnaise

CHICKEN CAESAR SALAD (P)
Bacon | Romaine | Flour Tortilla

CORNED BEEF
Sauerkraut | Dijonaise | Lettuce |
Sourdough Bread

TOMATO AND BURRATA (V)
Pesto | Cucumber | Pickled Onion |
Balsamic Reduction | Focaccia

HAM AND CHEESE (P)
Honey Ham | Dijon Mustard |
Sharp Cheddar | Focaccia

EDAMAME FALAFEL WRAP (VE)
Hummus | Picked Onions | Cucumber |
Romaine

SMOKED SALMON BAGEL
Whipped Cream Cheese | Cucumber |
Pickled Onions

HIGH PARK

Inclusive of 3 Starters, 2 Sides & 3 Desserts

Choice of: 2 Entrees | \$72 per person, 3 Entrees | \$82 per person, 4 Entrees | \$90 per person

SANDWICHES

ROASTED CHICKEN WARP
Chicken Breast | Roasted Peppers |
Sweet Onions | Goat Cheese |
Balsamic Vinaigrette

TURKEY CLUB (P)
Turkey Breast | Bacon | Lettuce |
Tomato | Avocado | Dijonaise

CHICKEN PARMESAN (+\$5)
Basil | Tomato | Burrata |
Parmesan | Focaccia

EGGPLANT PARMESAN (V) (+\$3)
Basil | Tomato | Burrata |
Parmesan | Focaccia

ENTRÉE

MUSHROOM GNOCCHI (V)
Local Mushrooms | Leeks | Truffle | Parmesan

PASTA PRIMAVERA (VE)
Penne | Zucchini | Eggplant |
Sweet Bell Peppers

PAN SEARED LAKE ERIE PICKEREL (GF)
Puttanesca Sauce | Green Beans

EAST COAST SALMON (GF)
Fennel | Sundried Tomato | Broccolini

THAI STYLE CHICKEN THIGHS
Ginger | Garlic | Fish Sauce | Gai Lan

WELLINGTON COUNTY
CHICKEN BREAST (GF)
Roasted Mushrooms | Asparagus | Pearl Onions |
Mushroom Cream Sauce

SLOW COOKED BEEF SHORT RIBS
Hoisin Jus | Pickled Onions

SIDES

Herb Roasted Fingerling Potato (VE | GF)

Grilled Asparagus (VE | GF)

Roasted Heirloom Carrot (VE | GF)

Green Beans and Almonds (V | N | GF)

Baby Bok Choy & Gai Lan (VE)

Jasmin Rice (VE | GF)

Aged Cheddar Polenta (V | GF)

Potato Puree (V | GF)

Roasted Unionville Mushrooms (VE | GF)

Mint Buttered Peas (V | GF)

Glazed Seasonal Vegetables (V | GF)

MINI DESSERT

Cheesecake Bites (V | GF)

Profiterole Mignardise

Lemon Tartlets

Fresh Fruit Tartlets

Chocolate Mousse

Triple Chocolate Cookies

Seasonal Fresh Fruit Platter (VE | GF)

Chef's Choice Seasonal Dessert(s)



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*\$7 per person for each additional soup, salad or side.

PLATED LUNCH | \$92 PER PERSON

All plated lunch packages include a starter, entrée, dessert, freshly baked artisanal breads, Shangri-La blend teas, Lavazza premium & decaffeinated coffee.

Available for a minimum of 20 guests. Pre-select between two entrées: \$12 additional per person (five business days' notice is required). On site selection of two entrées: \$18 additional per person.



STARTER

SALAD

CLASSIC CAESAR SALAD (P)

Parmesan | Baby Romaine | Bacon | Crouton | Chives

TOMATO AND BURRATA "PANZANELLA" (V) (+\$5)

Basil | Cucumber | Sourdough | Pickled Onions

ORGANIC GREENS (V | N | GF)

Apples | Pecans | Cheddar | Vanilla Vinaigrette

KALE & QUINOA SALAD (V | VE)

Tomato | Cucumber | Broccolini | Quinoa | Avocado | Sesame Ginger Dressing

SOUP

SWEET ONION VELOUTE (V | GF)

Roast Mushroom | Herb Oil

ROASTED SQUASH SOUP (VE | GF | N)

Lemongrass | Coconut | Spiced Granola

UNIONVILLE FARMS MUSHROOM SOUP (V)

Truffle Crème Fraiche | Roasted Mushrooms | Baby Arugula

ENTRÉE

ROASTED MUSHROOM GNOCCHI (V)

Unionville Mushrooms | Leeks | Truffle Parmesan
(add braised chicken \$3)

ROASTED CHICKEN SUPREME (GF, P)

Roasted Potatoes | Peas | Bacon | Pearl Onions | Chicken Jus

BRAISED BEEF SHORT RIBS

Potato Puree | Root Vegetables | Hoisin Jus | Pickled Onions

LAKE ERIE PICKEREL (GF | N)

Sundried Tomato | Cabbage | Almonds | Jasmine Rice | Brown Butter

PAN SEARED ARTIC CHAR (GF)

Warmed Ancient Grain Salad | Capers | Grapes | Fennel | Arugula

EAST COAST SALMON

Spinach Gnudi | Tomatoes | Zucchini | Fennel |
Tomato and Pepper Sugo

SWEET PEA RISOTTO (V)

Ontario Peas | Mint | Preserved Lemon Crème Fraiche

DESSERT

LOCAL CHEESE PLATE (V | N)

Crostini | Compote | Fresh Fruit

CHAMPAGNE CHEESECAKE

Vanilla Sable | Strawberry | Champagne Gelée

YUZU CITRUS

Yuzu lemon curd | Citrus | Grapefruit

TROPICAL TART

Passionfruit curd | Coconut sponge | Mango mousse

CHOCOLATE INTENSE

Dark Chocolate Mousse | Salted Caramel | Earl Grey Tea

HAZELNUT PRALINE (N)

Milk Chocolate | Hazelnut Crunchy | Praline Cream

FORÊT NOIRE (+\$9)

Amarena Chery | Ruby Port | Dark Chocolate

SEASONAL FRUIT PLATTER (VE | GF)

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CANAPÉS

Serving recommendation is 5 Pieces per person before dinner or 10 Pieces instead of a seated dinner. Prices below are based on per dozen. Minimum order of two dozen canapés.



COLD

PEA AND RICOTTA TART (V) Lemon Ricotta Olive Oil	\$60
TUNA TARTARE TACO Sriracha Wonton Sesame Coriander	\$70
COMPRESSED WATERMELON (VE GF) Feta Quinoa Gastrique	\$60
FRESH SALAD ROLLS (VE GF) Nouc Cham Vegetables Rice Noodles	\$70
BEET MACARON (V GF) Whipped Goat Cheese Horseradish Balsamic	\$60
CLASSIC SHRIMP COCKTAIL (GF) Horseradish Lemon Tomato	\$70
HOT SMOKED TROUT Black Bread Beets Crème Fraiche Dill	\$75
GNOCCO FRITTO (P) Prosciutto Stone Fruit Whipped Ricotta	\$70
GOUGÈRES (V N) Gruyere Truffle Hazelnuts Honey	\$65
SMOKED SALMON CROISANT Herb Cream Cheese Cucumber Pickled Onion	\$70

WARM

EDAMAME FALAFEL (VE GF) Green Goddess Vegan Feta Pomegranate	\$55
MUSHROOM ARANCINI (V) Truffle Aioli Boccancini Parmesan	\$65
FRIED MAC & CHEESE (V) Canadian Cheeses Dijonaise	\$72
BEEF SLIDERS Tomato Lettuce Cheese Brioche Bun	\$80
SWEET POTATO HUSH PUPPIES (V N) Spiced Honey Aioli Gremolata	\$55
PORK BELLY BAO (P) Hoisin Pickled Vegetables Coriander	\$65
LAMB KOFTA (GF) Pomegranate Molasses Yogurt Herbs	\$65
STUFFED MUSHROOMS (V) Lemon Parmesan Goat Cheese Roasted Garlic	\$55
SHRIMP TOAST Kimchi Aioli Sesame Chili	\$70
BULGOLGI FRITTERS Slow Cooked Beef Bulgolgi Marinade Sesame Pear	\$70

LATENIGHT

QUEBEC STYLE POUTINE (V GF) Cheese Curds Gravy French Fries	\$80
FRIED SPRING ROLLS (V) Plum Sauce	\$58
CHICKPEA FRIES (V GF) Garlic Thyme Ginger Aioli	\$58
TEMPURA SHRIMP Sriracha Aioli Unagi Sauce	\$70
MUSHROOM & PARMESAN PAN PIZZA (V) Garlic Roasted Mushrooms Spinach	\$66
CHICKEN DRUMETTES Black Vinegar Glaze Fried Onions Coriander	\$70
KOREAN FRIED CAULIFLOWER (V) Tempura Fried Gochujang Sesame Coriander	\$58

DESSERT

FRESH FRUIT TARTLET	\$52
MISO BROWNIE	\$52
PROFITEROLE MIGNARDISE	\$58
CHOCOLATE MOUSSE	\$58
TRIPLE CHOCOLATE COOKIES	\$48
CHEESECAKE BITES (GF)	\$58
CHEF'S CHOICE SEASONAL DESSERTS	\$52

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GRAZING STATION

Available for a minimum of 50 guests and for a maximum of two hours of service.

SAVOURY

CANADIAN ARTISANAL CHEESE TABLE

\$42 PER PERSON

Selection of locally Crafted Cheeses |
Honey | Fruit Compote | Crostini | Toasted Nuts | Fresh & Dried Fruits

OYSTER BAR

\$42 PER PERSON

Shucked Chef's choice of local seasonal oysters with Horseradish |
Variety of Mignonettes | Fresh Lemon | Cocktail Sauce | Hot Sauce

NIAGARA CHARCUTERIE TABLE

\$42 PER PERSON

Prosciutto | Coppa | Lonza | Soppresatta | Cacciatore | Pickled Vegetables |
Cornichon | Kozlik's | Mustard Truffle Aioli | Olives | Fig Relish | Crackers |
Toasts & Loaf Breads

ACTION STATION

Chef attended stations are subject to additional labour fees as highlighted below and are available for a maximum of two hours of service.

\$85 per hour per chef | Minimum 3 hours | 1 chef required per 50 guests

BESPOKE PASTA

\$38 PER PERSON

Choice of 3:
Penne | Gnocchi | Spaghetti | Macaroni

Choice of 3:
Tomato | Basil Pesto | Alfredo
Rose | Bolognese (\$5 Supplement)

Choice of 2:
Chicken | Salsiccia | Shrimp

RISOTTO STATION

\$40 PER PERSON

Choice of 2:
Sweet Pea and Asparagus
Roasted Mushroom and Leeks
Saffron and Tomato
Squash and Brown Butter
Lobster and Fennel (+5)
Seafood Medley with Cuttlefish Ink

POKE STATION

\$32 PER PERSON

Marinated Chicken/Salmon/Tuna | Brown Rice |
Jasmine Rice | Tomatoes | Marinated Mushrooms |
Avocado | Cucumber | Edamame | Sriracha Aioli |
Yuzu Soy Dressing | Sesame Seeds | Togarashis

THE SPREAD

\$36 PER PERSON

Crudites of Local & Baby Vegetables | Traditional Hummus |
Tomato Bruschetta | Roasted Garlic White Bean Dip | Marinated Olives |
Grilled Vegetables | Pickles | Balsamic Vinegar | Extra Virgin Olive Oil |
Pita & Sourdough Batard

SUSHI BAR

\$52 PER PERSON

Salmon | Unagi | Shiitake Nigiri | Avocado Cucumber Maki Tuna
& Salmon Sashimi | California Roll | Wasabi | Soy Sauce
Pickled Ginger

BAO STATION

\$35 PER PERSON (3 PCS)

House-Made Chinese Style Bao Buns | Cucumber |
Pickled Carrots | Hoisin | Chili Sauce | Scallion

Hoisin Glazed Ontario Berkshire Pork Belly
BBQ Australian Wagyu Beef Short Rib
Roasted and Marinate Unionville Farms Shitake Mushroom

MAC AND CHEESE STATION

\$28 PER PERSON

Choice of 2:
Traditional 3 Cheese
Pulled Pork
Bacon and Cheddar
Braised Short Rib and Onion
Broccoli, Mushroom and Onion
Lobster and Shrimp (+7)

RAMEN STATION

\$26 PER PERSON

Chicken Broth | Pork Belly | Chicken Thigh | Cured Egg |
Toasted Sesame Oil | Scallions | Chilli Oil | Fish Cake | Nori



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FROM THE BUTCHER

Hand carved in front of the guests. All items come with one side.

MEAT

Beef Wellington with Red Wine Jus	\$52 per person
Dry Aged Prime Rib with Herb Jus (GF)	\$44 per person
Turkey Ballotine with Sage Gravy (GF)	\$28 per person
BBQ Beef Brisket with House-Made Peach BBQ Sauce (GF)	\$30 per person
Cedar Roasted Salmon Fillet with Sauce Gribiche (GF)	\$32 per person
Slow Roasted Leg of Lamb with Mint Chutney (GF)	\$30 per person
Slow Roasted Porchetta with Apple Mostarda	\$32 per person

SIDES

Choice of 1:
Potato Puree (V, GF)
Glazed Baby Carrots (V, GF)
Crispy Brussel Sprouts with Bacon (GF, P)
Maple Glazed Parsnips (V, GF)
Green Bean Almondine (V, N, GF)
Celeriac Remoulade (V, GF)
Herb Roasted Potatoes (VG, GF)
Yorkshire Pudding
Each additional side 7\$

DESSERT STATION

CHOCOLATE FOUNTAIN

\$28 PER PERSON (MINIMUM 100 GUESTS)

Dark Chocolate Fountain with Selection of Accompaniments
Marshmallows | Fresh Strawberries | Fresh Pineapples | Bananas |
Fresh Melon | Shortbread Biscuits | Chocolate Brownies

DONUT WALL

\$25 PER PERSON

Variety Of Donuts | Cake Cups | Churros |
Donuts Holes

SHANGRI-LA DESSERT TABLE

\$42 PER PERSON

Maple Sugar Donuts | Pecan Butter Tarts | Chocolate Brownies |
S'mores Chocolate Cookies | Cheesecake Bites |
Cinnamon Sugar Churros

ICE CREAM STATION (CHEF ATTENDED)

\$28 PER PERSON

Variety of Ice Creams | Hot Fudge Sundaes | Ice Cream Sandwiches
and Milk Shakes with all the Classic Toppings.
All Prepared Right In Front Of Your Eyes.



- BREAKFAST
- MEETING BREAKS
- LUNCH
- CANAPÉS
- GRAZING STATION
- DINNER
- BEVERAGES
- CONTACT

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PLATED DINNER

All plated dinners include freshly baked artisanal breads, selection of Shangri-La blend teas, Lavazza premium & decaffeinated coffee. Plated dinner packages are applicable to a minimum of 20 guests. Pre-select between two entrées: \$14 additional per person (five business days' notice is required). On site selection of two entrées \$18 additional per person.

THREE COURSE | \$127 PER PERSON

FOUR COURSE | \$145 PER PERSON

STARTER

GARDEN BEET SALAD (V)
Goat Cheese | Stone Fruit | Rye | Basil

TOMATO AND BURRATA "PANZANELLA" (V) (+\$5)
Basil | Cucumber | Sourdough | Pickled Onions

ORGANIC GREENS (GF | V | N)
Apples | Cheddar | Pecans | Vanilla Vinaigrette

SWEET ONION VELOUTÉ (GF | V)
Roast Mushroom | Herb Oil

ROASTED SQUASH SOUP (GF | VE)
Lemongrass | Coconut | Spiced Granola

ROASTED LOBSTER BISQUE (GF) (+\$9)
Poached Lobster | Fogo Shrimp | Chives

COLD SPRING PEA SOUP (V)
Brioche | Camembert | Cress

HERB CAVATELLI (VE)
Olive Oil | Garlic | Chili | Spinach | Cherry Tomatoes

ENTRÉE

SLOW BRAISED SHORTRIB
Hoisin Glaze | Seasonal Vegetables | Pommes Purée

ROASTED CHICKEN SUPREME (GF)
Peas | Pearl Onions | Asparagus | Mushrooms | Roasted Chicken Jus

DUCK CONFIT (GF, N)
Squash Puree | Black Rice | Pecans | Pickled Apples | Four Spice Jus

LAKE ERIE PICKEREL (GF, N)
Sundried Tomato | Cabbage | Almonds | Jasmine Rice | Brown Butter

EAST COAST SALMON
Spinach Gnudi | Tomatoes | Zucchini | Fennel | Tomato and Pepper Sugo

SWEET PEA RISOTTO (V, GF)
Ontario Peas | Mint | Preserved Lemon Crème Fraiche

EGGPLANT CANNELLONI (V)
Zucchini Cake | Grilled Asparagus | Marinate Mushroom | Tomato-Pepper Sauce

ROASTED BEEF TENDERLOIN (GF)
Wilted Spinach | Potato Terrine | Baby Carrots | Sauce Bearnaise (+\$10)

PAN SEARED SCALLOPS (P, GF)
Peas | House-Made Pancetta | Mint | Potato Gaufrettes

HAND ROLLED POTATO GNOCCHI (V)
Roasted Mushrooms | Leeks | Parmesan | Chives

DESSERT

LOCAL CHEESE PLATE (V | N)
Crostini | Compote | Fresh Fruit

CHAMPAGNE CHEESECAKE
Vanilla Sable | Strawberry | Champagne Gelée

YUZU CITRUS
Yuzu lemon curd | Citrus | Grapefruit

TROPICAL TART
Passionfruit curd | Coconut sponge | Mango mousse

CHOCOLATE INTENSE
Dark Chocolate Mousse | Salted Caramel | Earl Grey Tea

HAZELNUT PRALINE (N)
Milk Chocolate | Hazelnut Crunchy | Praline Cream

FORÊT NOIRE (+\$9)
Amarena Cherry | Ruby Port | Dark Chocolate

SEASONAL FRUIT PLATTER (VE | GF)

BREAKFAST

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Four course meal is inclusive of two starters, one entrée & one dessert.



BUFFET DINNER

All buffet dinners include include freshly baked artisanal breads, a selection of Shangri-La blend teas, Lavazza premium & decaffeinated coffee. Buffet dinner packages are applicable to a minimum of 30 guests and are available for a maximum of two hours of service.

\$125 PER PERSON

Choice of 3 Starters, 3 Entrees, 3 Sides & 3 Desserts

\$145 PER PERSON

Choice of 4 Starters, 4 Entrees, 4 Sides & 4 Desserts

\$165 PER PERSON

Choice of 5 Starters, 5 Entrees, 5 Sides & 5 Desserts

STARTER

SALAD & SOUP

SHANGRI-LA SLAW (N)
Shaved Vegetables | Sesame Ginger | Vinaigrette | Cashew

ORGNAIC GREENS (V | N | GF)
Apples | Pecans | Cheddar | Vanilla Vinaigrette

BABY POTATO SALAD (VE | GF)
Celery | Sweet Mustard | Chive

CAPRESE SALAD (GF | V)
Bocconcini | Heirloom Tomato | Pesto | Balsamic

CLASSIC CAESAR SALAD (P)
Parmesan | Baby Romaine | Bacon | Chives

KALE & QUINOIA SALAD (VE)
Tomato | Cucumber | Broccolini | Quinoa | Avocado
Sesame Giner Vinaigrette

COBB SALAD (GF | P)
Egg | Avocado | Chicken | Bacon | Tomatoes

SWEET ONION VELOUTÉ (GF | V)
Roasted Mushroom | Herb Oil

ROASTED SQUASH SOUP (VE | GF | N)
Lemongrass | Coconut | Spiced Granola

THAI COCONUT SOUP
Chicken | Shrimp | Tofu | Rice Noodles

ROASTED RED PEPPER & TOMATO SOUP (VE | GF)
Basil | Olive Oil

TOMATO & ORZO SOUP (VE)
Carrots | Celery | Onions | Peas

ENTRÉE

PASTA

ROASTED MUSHROOM GNOCCHI (V)
Mushrooms | Leeks | Parmesan | Chives

PENNE BOLOGNESE
Parmesan | Mirepoix | Short Ribs

PENNE PRIMAVERA (VE)
Eggplant | Tomato | Zucchini | Pepper | Basil

HERB CAVATELLI
Olive Oil | Garlic | Chili | Spinach |
Prawns | Cherry Tomatoes

BAKED SAGE SPAETZLE (V)
Squash | Goat Cheese | Kale |
Roasted Mushrooms

ORECCHIETTE PASTA (P)
Pork Sausage | Pesto | Sundried Tomatoes |
Kale | Bitter Greens

MEAT

THAI STYLE CHICKEN THIGHS
Ginger | Garlic | Fish Sauce | Gai Lan

WELLINGTON COUNTY
CHICKEN BREAST (GF)
Roasted Mushrooms | Asparagus |
Pearl Onions | Mushroom Cream Sauce

SLOW COOKED BEEF SHORT RIBS
Hoisin Jus | Pickled Onions

BRAISED LAMB SHANK (+\$10)
Pearl Barley | Peppers | Mint Jus

ROASTED PORK TENDERLOIN (P, GF)
Chorizo Sausage | Pickled Apple | Rapini

FISH

LAKE ERIE PICKEREL (GF)
Putanesca | Broccolini

EAST COAST SALMON (GF)
Fennel | Sundried Tomatoes

WARM MARINATED SWORDFISH
Olives | Tomatoes | Couscous Salad

ROASTED HALIBUT (GF)
Mussels | Saffron | Mustard |
Fingerling Potatoes

EAST COAST COD (GF)
White Beans | Tomatoes | Basil

SIDES

Herb Roasted Fingerling Potato (VE | GF)
Grilled Asparagus (VE | GF)

Heirloom Carrot (VE | GF)
Green Beans and Almonds (V | N | GF)

Baby Bok Choy & Gai Lan (VE)
Jasmin Rice (VE | GF)

Aged Cheddar Polenta (V | GF)
Potato Puree (V | GF)

Roasted Unionville Mushrooms (VE | GF)
Mint Buttered Peas (V | GF)
Glazed Seasonal Vegetables (V | GF)

MINI DESSERT

Cheesecake Bites (GF)

Profiterole Mignardise

Lemon Tartlets

Fresh Fruit Tartlets

Chocolate Mousse

Triple Chocolate Cookies

Seasonal Fresh Fruit Platter (VE | GF)

Chef's Choice Seasonal Dessert(s)

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SIGNATURE HOST BAR

DELUXE SPIRITS

\$15 PER 1.25 OZ

Kettle One Vodka | Tanqueray Gin | Collingwood Whisky | Bulleit Bourbon | Johnnie Walker Red Blended Scotch | Captain Morgan White & Dark Rum | Cazadores Blanco Tequila

PREMIUM SPIRITS

\$16 PER 1.25 OZ

Grey Goose Vodka | Bombay Sapphire Gin | Four Roses Bourbon | Crown Royal | Johnnie Walker Black Label Scotch | Bacardi Superior | Bacardi 8 Rum | Cazadores Reposado Tequila

SINGLE MALT SCOTCHES

\$21 PER 1.25 OZ

Bowmore 12 Year | Glenfiddich 12 Year
Glenlivet 12 Year | Glenmorangie 10 Year

DOMESTIC BEER

\$12 PER SERVING

Choice of Three:
Steam Whistle | Mill St. Organic | B-wall Honey Lager
Pommies Cider | Coors Light

IMPORTED BEER | MICROBREWERY

\$14 PER SERVING

Choice of Three:
Heineken | Sapporo | Stella | Mouskoka Detour | Guinness

CLASSIC COCKTAILS

\$18 PER BEVERAGE

Choice of Three:
Negroni | Tequila Sunrise | Classic Martini | Margarita | Bloody Caesar | Manhattan | Spritzer | Cosmopolitan | Old Fashion

WHISKEY

SINGLE MALT SCOTCH BAR OR TROLLEY 1.25 OZ PER SERVING

Dalwhinnie 15 Year	\$26
Highland Park 12 Year	\$21
Highlight Park 18 Year	\$51
Oban 14 Year	\$31
Glenfiddich Signature Whiskey 12 Year	\$20
Macallan Gold	\$23
Balvenie Double Wood 12 Year	\$25
Glenmorangie 10 Year	\$20
Bowmore 12 Year	\$20
Laphroaig Quarter Cask	\$21
Talisker 10 Year	\$25
Lagavulin 16 Year	\$32
Johnnie Walker Blue Label	\$66

PORTS & COGNACS

1.25 OZ PER SERVING

Taylor 10 Year	\$15
Grahams 20 Year	\$17
Hennessey VS	\$25
Hennessey VSOP	\$27
Hennessey XO	\$89

NON ALCOHOLIC

Lavazza Premium & Decaffeinated Coffee
Selection of Shangri-La Blend Teas
\$9 PER PERSON

Barista Station | Self Serve
Nespresso | Latte | Cappuccino
\$14 PER PERSON

Selection Of Bottled Juices
Selection Of Regular & Diet Sodas
Still & Sparkling Water
\$9 PER BOTTLE

Selection of Freshly Squeezed Juices
\$40 PER LITRE

House-made Black Iced Tea
Sweetened | Non-Sweetened
\$40 PER LITRE

Flavoured Water | Choice of One:
Mint & Cucumber | Lemon & Orange | Mixed Berry
\$3 PER PERSON

MOCKTAILS

\$14 PER BEVERAGE

RASPBERRY ELDERFLOWER FIZZ
Elderflower Cordial | Raspberry | Soda | Lemon

HONG KONG LEMONADE
Orange Juice | Ginger | Lemon | Yuzu | Cranberry

BEIJING GOES GREEN
Jasmine Green Tea | Apple Juice | Lemon



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WINES & CHAMPAGNE



SPARKLING WINE

VAL D'OCA DOCG PROSECCO, VENETO, ITALY	\$97
CUVÉE CATHERINE BRUT ROSÉ, HENRY OF PELHAM, NIAGARA, CANADA	\$99
TAITTINGER, NV BRUT RESERVE, CHAMPAGNE, FRANCE	\$175
VEUVE CLIQUOT, NV BRUT, CHAMPAGNE, FRANCE	\$205
VEUVE CLIQUOT, ROSÉ, CHAMPAGNE, FRANCE	\$225
DOM PERIGNON', MOËT CHANDON, CHAMPAGNE, FRANCE, 2008	\$585

WHITE WINE

VENDANGES NOCTURNE BLANC, LAURENT MIQUEL, PAYS DOC, FRANCE A grenache blanc based blend from the south of France. Medium bodied with fresh orchard fruit driven flavours and sweet citrus aromas. Crowd pleasing, easy drinking white wine with no oak.	\$58
SOAVE, DELIBORI, VENETO, ITALY A crisp zesty white wine from Northern Italy. Light honeydew melon, white floral and lemon zest aromas with a crisp. Clean and lightly mineral driven palate.	\$69
TORRE DI GIANO BLANCO, LUNGAROTTI, UMBRIA, ITALY A lightweight white blend from the mountainous region of Umbria. This white wine is bright and citrusy with refreshing notes of lemon zest, white grapefruit, bay leaf and fresh herbs.	\$73
SAUVIGNON BLANC, LOVEBLOCK, MARLBOROUGH, NEW ZEALAND An elegant modern take on classic New Zealand Sauvignon Blanc. Delicious fruit flavours on a lean, crisp palate.	\$98
MACON-VILLAGES, LOUIS JADOT, BURGUNDY, FRANCE Fresh citrus and crisp apple flavours with a rich texture. This unoaked chardonnay is very versatile across a range foods.	\$85
CHARDONNAY, LA CREMA, SONOMA COAST, CALIFORNIA Unabashedly rich, seductive sonoma coast chardonnay. Brown butter, hazelnuts and lemon tart notes.	\$112

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WINES



RED WINE

VENDANGES NOCTURNE ROUGE, LAURENT MIQUEL, PAYS DOC, FRANCE

A medium bodied, grenache based blend from the South of France. Abundant cherry, strawberry, sweet raspberry flavours with a light herb de provence & pepper aroma under all the fruit. Juicy, easy drinking and versatile.

\$58

TERRE NATUZZI CHIANTI RISERVA, TUSCANY, ITALY

A lighter crisper style of chianti with crunchy red berries, sour cherries and light silky tannins. Versatile enough to pair with both seafood and heartier meat options.

\$102

'CHIANTARI' NERO D'AVOLA, VIGNETI ZABU, SICILY, ITALY

A plush and plummy Nero d'Avola from the island of Sicily. A touch of earthiness, savoury edge to the wine makes a beautiful match with vegetarian fare and items from the grill.

\$75

VALPOLICELLA CLASSICO, SPERI, VENETO, ITALY

A venetian classic-lip-smacking red cherries, sage, raspberry, a touch of cocoa abound on this lighthearted valpolicella.

\$84

BOURGOGNE ROUGE, LOUIS JADOT, BURGUNDY, FRANCE

Classic Burgundian Pinot Noir from a highly regarded house. Lighter bodied, with emphasis on the tart berry flavours, with a subtle earthy truffle note underlying the wine.

\$97

CABERNET SAUVIGNON, BLACK STALLION ESTATE WINERY, NAPA VALLEY, CALIFORNIA

A single vinyard selection from historic Napa Valley, careful pursuit of perfection underlines each step to deliver its signature profile on pallet and bold velvety flavours

\$122

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CONTACT



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