



SHANGRI-LA  
TORONTO

EVENTS  
COLLECTION





BREAKFAST

MEETING BREAKS

LUNCH

CANAPÉS

GRAZING STATION

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BEVERAGES

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# 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 (BOXED BREAKFAST)

\$45 PER PERSON

Seasonal Whole 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 WRAP  
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.



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# 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

### 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

### 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 Shiitake 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)

## 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

### RAMEN STATION

\$26 PER PERSON

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

### OYSTER BAR

\$42 PER PERSON

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



BREAKFAST

MEETING BREAKS

LUNCH

CANAPÉS

GRAZING STATION

DINNER

BEVERAGES

CONTACT

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# 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

## 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

## 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.

## 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



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

\$17 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 | \$20 PER BEVERAGE - DELUXE | PREMIUM

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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