



SHANGRI-LA
TORONTO

EVENTS
COLLECTION



BREAKFAST



MEETING BREAKS



LUNCH



DINNER



BEVERAGES



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MEETING BREAKS

LUNCH

CANAPÉS

GRAZING STATION

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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 \$40 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

RISE & CONQUER \$57 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)

Turkey Sausage | Pork Sausage
Crispy Bacon (GF | P)

Breakfast Herb Potato (V | GF)

BREAKFAST ENHANCEMENTS MINIMUM 10 PORTIONS

Herbed Breakfast Potato (VE | GF)
Country Style Baked Beans (VE | GF)
Steel Cut Oatmeal with Condiments (VE | GF)
Oven Roasted Provençal Tomatoes (VE | GF)
\$7 PER PORTIONS

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

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

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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V - Vegetarian | VE - Vegan | GF - Gluten Free | N - Contains Nuts | P - Contains Pork

All prices are exclusive of 13% HST & do not include a 20% 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

\$80 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

\$26.50 PER PORTION

BELGIAN WAFFLE BAR (V | N)

Seasonal Berries | Cinnamon Sugar | Nutella | Chantilly Cream
Ontario Maple Syrup | Local Ontario Honey | Sliced Bananas

\$18.50 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

\$18.50 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

\$14.50 PER PORTION

SIGNATURE MALTED PANCAKES (N | V)

Sliced Seasonal Fruits | Seasonal Berries | Toasted Almonds | Chocolate Chips | Ontario Maple Syrup | Butter

\$18.50 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

\$20.50 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

\$14.50 PER PORTION



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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	\$8 per person
Selection of Bottled Juices Regular & Diet Sodas Still & Sparkling Water	\$8 per bottle
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	\$12 per person

SAVOURY

HOUSE MADE ROASTED NUTS (VE N) Marcona Almond Pecan Sunflower Seeds Macadamia Pepitas	\$12 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	\$28 per person

BAKERY

Selection of Viennoiserie Pastries (V)	\$48 per dozen
Freshly Baked Butter Croissants (V)	\$46 per dozen
House-Made Scones (V) Clotted Cream Preserves	\$46 per dozen
Selection of Freshly Baked Muffins (V)	\$42 per dozen
Chef's Seasonally-Inspired Loaf (V)	\$48 per dozen

SIGNATURE POPCORN

Classic Butter	\$60 per dozen
Sour Cream & Onion	\$65 per dozen
Truffle & Parmesan	\$70 per dozen
Caramel	\$70 per dozen

FRUIT & DAIRY

Overnight Oats (VE GF) Goji Berry Compote Ontario Maple Syrup	\$52 per dozen
House Made Granola & Yogurt (V GF N)	\$50 per dozen
Mixed Fruit Cup (VE GF)	\$54 per dozen
Bowl Of Berries (VE GF)	\$16 per person
Seasonal Whole Fruit (VE GF)	\$5 per piece
Shangri-La Fruit Platter (VE GF)	\$11 per person

SWEET

Freshly Baked Cookies (V)	\$48 per dozen
Double Chocolate Biscotti (V)	\$42 per dozen
Pâte à Bombe Cheesecake Bites (V)	\$55 per dozen
Miso Brownie (V)	\$50 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 \$32 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 \$39 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

FRENCH PATISSERIE \$40 PER PERSON

- Pâte à Bombe Cheesecake (V | GF)
- Hazelnut Paris Brest (V | N)
- Tarte Gourmand (V)
- Pain au Chocolat (V)

CANDY BAR \$27 PER PERSON

- Gummy Bears
- Jelly Beans
- Candy Worms
- Kettle Chips

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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

\$63 per person

HIGH PARK

Inclusive of 3 Starters, 2 Sides & 3 Desserts

Choice of 2 Entrees | \$65 per person
Choice of 3 Entrees | \$75 per person
Choice of 4 Entrees | \$85 per person

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

CHICKEN CAESAR WRAP (P)
Crisp Romaine | Bacon | Chives

EGG SALAD CROISSANT (V)
Dijon | Frisée

SMOKED SALMON BAGEL
Crème Fraiche | Caper | Pickled Onion

BRIE & FIG TOAST (N | V)
Honey Walnut Bread | Local Brie

MONTREAL SMOKED MEAT SANDWICH
Montreal Style Brisket | Mustard | Sauerkraut

VEGETABLE SANDWICH (V)
Heirloom Tomato | Cucumber | Ricotta
Pickled Red Onions | Dill | Capers

ENTRÉE

ROASTED TOMATO RISOTTO (V)
Crème Fraiche | Basil | Aged Balsamic

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

SLOW COOKED BEEF SHORT RIB
24 Hour Sous Vide Short Rib | Hoisin Jus

WELLINGTON COUNTY CHICKEN (GF)
Onions | Mushrooms | Asparagus

ROASTED ATLANTIC SALMON (GF)
Fennel | Sundried Tomato

CRISPY SEA BREAM
Puttanesca Sauce | Broccolini

WARM VEGETABLE MEZZE (VE)
Herb Mushrooms | Israeli Couscous
Roasted Vegetables

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

Pâte à Bombe Cheesecake Bites (V | GF)

Profiterole Mignardise

Lemon Tartlets

Fresh Fruit Tartlets

Chocolate Infiniment

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 | \$79 PER PERSON

All plated lunch packages include a starter, entrée, dessert, freshly baked artisan breads & rolls, 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

CAPRESE SALAD (V | GF)

Fresh Mozzarella | Heirloom Tomato | Basil
Aged Balsamic Glaze

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

THAI COCONUT SOUP

Chicken | Shrimp | Tofu | Rice Noodles

ENTRÉE

SLOW COOKED BEEF SHORTRIB

24Hr Sous Vide Short Rib | Pommes Puree | Carrots | Onions | Hoisin Jus

CRISPY SEA BREAM (GF)

Rapini | Fingerling Potato | Puttanesca

ROASTED CHICKEN SUPREME (GF)

Cipollini Onion | Mushrooms | Asparagus | Rosemary Jus

POTATO GNOCCHI (V | N)

Sweet Potato | Kale | Pecorino | Hazelnuts

CRISPY RAINBOW TROUT (GF | N)

Cauliflower | Baby Carrots | Brown Butter | Capers | Hazelnuts

ROASTED ATLANTIC SALMON (GF)

Peas | Radish | Pearl Onions | Baby Carrots | Preserved Lemon | Tarragon

BRAISED RABBIT GNOCCHI (P)

Bacon | Mushrooms | Leeks | Parmesan | Chives

DESSERT

LOCAL CHEESE PLATE (V | N)

Crostini | Compote | Fresh Fruit

PÂTÉ À BOMB CHEESECAKE (V | GF)

Cheesecake | Roasted White Chocolate | Sablé

CITRUS GOURMANDE

Yuzu Whipped Ganache | Lemon Curd

STICKY TOFFEE (V | N)

Date Pudding | Pecan | Vanilla

CHOCOLATE EXOTIQUE

Chocolate | Salted Caramel | Cocoa Nib

FORÊT NOIRE

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

SEASONAL FRUIT PLATTER (VE | GF)

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CANAPÉS



Serving recommendation is 5 Pieces per person before dinner | 10 Pieces instead of a seated dinner. Prices below are based on per dozen.

COLD		WARM		LATE NIGHT		DESSERT	
SALMON TARTARE (GF) Cucumber Yuzu Avocado Tapioca	\$68	EDAMAME FALAFEL (VE GF) Green Goddess Vegan Feta Pomegranate	\$50	QUEBEC STYLE POUTINE (V) Cheese Curds Gravy Crisp Fries	\$65	FRESH FRUIT TARTLET (V)	\$52
BEEF TARTARE Truffle Chives Garlic Crostini	\$ 70	MUSHROOM ARANCINI (V) Truffle Aioli Boccancini	\$60	FRIED SPRING ROLLS (V) Sweet & Sour Sauce	\$50	MISO BROWNIE (V)	\$50
FRESH SALAD ROLLS (VE GF) Nuoc Cham Vegetables Rice Noodles	\$65	KOREAN FRIED CAULIFLOWER (V) Gojuchang Sauce Scallions Sesame	\$50	MARGHARITA FLATBREAD (V) Tomato Mozzarella Pesto	\$60	PROFITEROLE MIGNARDISE (V)	\$58
MELON TERRINE (P GF) Goat Cheese Prosciutto Balsamic Caviar	\$60	CANADIAN BEEF SLIDERS Tomato Lettuce Mac Sauce Cheese	\$75	CANADIAN BEEF SLIDERS Tomato Lettuce Mac Sauce Cheese	\$75	TRIPLE CHOCOLATE COOKIES (V)	\$48
PEA SOUP SHOOTER (V) Olive Oil Brioche Lemon	\$50	BLACK VINEGAR CHICKEN Crispy Onions Coriander	\$60	FRIED MAC & CHEESE (V) Canadian Cheese Dijon	\$68	PÂTE À BOMBE CHEESECAKE BITES (V)	\$55
CLASSIC SHRIMP COCKTAIL (GF) Horseradish Vodka Tomato	\$65	RICE SPRING ROLLS (VE) Plum Sauce Vegetables	\$50	CHICKPEA FRIES (V) Garlic Thyme Ginger Aioli	\$50	CHEF'S CHOICE SEASONAL DESSERTS	\$52
PEA & MINT TARTLET (V) Lemon Ricotta Olive Oil	\$55	TEMPURA SHRIMP (P) Corn Salsa Chorizo Aioli	\$70				
CURED ATLANTIC SALMON Bilini Chives Creme Fraiche	\$70	FRIED MAC & CHEESE (V) Canadian Cheeses Dijonaise	\$68				
SEARED RAW TUNA Cucumber Avocado Yuzu	\$65	PROSCIUTTO MOZZARELLA (P) Tomato Compote Parmesan Basil	\$58				
TUNA TARTARE TACO Sriracha Wonton Sesame Coriander	\$65	MAPLE SOY GLAZED PORK BELLY (P) Apple Mustarda Cheddar Polenta	\$60				
		SHRIMP & SCALLOP CORN DOG (GF) Kimchi Ketchup	\$72				
		SALT COD FRITTER Saffron Aioli Grapes	\$60				

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GRAZING STATIONS

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



SAVOURY

CANADIAN ARTISANAL CHEESE TABLE

\$40 PER PERSON

Selection of 8 locally Crafted Cheeses
Honey | Fruit Compote | Crostini | Toasted Nuts | Fresh & Dried Fruits

OYSTER BAR

\$40 PER PERSON

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

NIAGARA CHARCUTERIE TABLE

\$40 PER PERSON

Prosciutto | Coppa | Lonza | Soppresatta | Cacciatore | House made
Terrine | Foie Gras Pâté | Pickled Vegetables | Cornichon | Kozlik's
Mustard Truffle Aioli | Olives | Fig Relish | Crackers | Toasts & Loaf Breads

ACTION STATIONS

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

\$80 per hour per chef | Minimum 3 hours | 1 chef required per 50 guests

PRIME RIB ROASTED ON THE BONE

\$42 PER PERSON | CHEF ATTENDED

Roasted Fingerlings | Heirloom Carrots
Yorshire Puddings | Red Wine Jus

PAD THAI STATION

\$28 PER PERSON

Stir Fried Rice & Noodles | Tamarind Thai Sauce
Tofu | Vegetables | Chicken & Shrimp

THE SPREAD

\$34 PER PERSON

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

SUSHI BAR

\$48 PER PERSON | 7 PCS PER GUEST

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

SWEET

CANADIAN INSPIRED DESSERT TABLE

\$40 PER PERSON

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

CHOCOLATE FOUNTAIN

\$28 PER PERSON

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

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PLATED DINNER

All plated dinners include freshly baked artisan breads & rolls, 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 | \$115 PER PERSON

FOUR COURSE | \$130 PER PERSON

STARTER

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

BURRATA SALAD PANZANELLA (V) (+\$12)
Fresh Burrata | Heirloom Tomatoes | Basil | Sourdough | Organic Greens

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

THAI COCONUT SOUP
Chicken | Shrimp | Tofu | Rice Noodles

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

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

ENTRÉE

SLOW BRAISED SHORTRIB
Hoisin Glaze | Seasonal Vegetables | Pommes Purée

ROASTED SUPREME CHICKEN (P | GF)
Peas | Pearl Onions | Bacon | Baby Potatoes | Chicken Jus

PAN SEARED BEEF TENDERLOIN (GF) (+\$13)
Corn | Leeks | Roasted Mushrooms | Baby Potatoes | Red Wine Jus

CAPE D'OR SALMON
Radish | Peas | Turnips | Baby Potatoes | Citrus Beurre Blanc

ROASTED FISHERFOLK HALIBUT (GF) (+\$9)
Asparagus | Leeks | Mushrooms | Baby Potatoes | Lobster Cream

BRAISED LAMB SHANK
Parsnip Puree | Merges | Barley | Peppers | Mint Jus

BONE IN PORK CHOP (P)
Bourbon BBQ Sauce | Cheddar Polenta | Apple Mostarda

POTATO GNOCCHI (V | N)
Sweet Potato | Kale | Pecorino | Hazelnuts

PAN SEARED PICKEREL (GF | N)
Lemon | Sun-dried Tomatoes | Green Beans | Cabbage | Brown Butter | Almonds

DESSERT

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

PÂTÉ À BOMB CHEESECAKE (V | GF)
Cheesecake | Roasted White Chocolate | Sablé

CITRUS GOURMANDE
Yuzu Whipped Ganache | Lemon Curd

STICKY TOFFEE (V | N)
Date Pudding | Pecan | Vanilla

CHOCOLATE EXOTIQUE
Chocolate | Salted Caramel | Cocoa Nib

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

SEASONAL FRUIT PLATTER (VE | GF)

BREAKFAST

MEETING BREAKS

LUNCH

CANAPÉS

GRAZING STATIONS

DINNER

BEVERAGES

CONTACT

V - Vegetarian | VE - Vegan | GF - Gluten Free | N - Contains Nuts | P - Contains Pork

All prices are exclusive of 13% HST & do not include a 20% service charge and administration fees. For food allergen or intolerance advice, please contact your Event Manager.

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

BUFFET DINNER

All buffet dinners include include freshly baked artisan breads & rolls, 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.



\$119 PER PERSON

Choice of 3 Starters, 3 Entrees, 3 Sides & 3 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 (VEG | 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)
Roast 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

\$139 PER PERSON

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

ENTRÉE

PASTA

PENNE PRIMAVERA (VE)
Aubergine | Pepper | Basil | Tomato Fondue

PUMPKIN SQUASH RISOTTO (V | GF)
Sage | Parmigiano Reggiano

ROASTED MUSHROOM ZITTI (V)
Leeks | Cremini | Maitake | Enoki | Chives
Truffle Essence

POTATO GNOCCHI (V | N)
Sweet Potato | Kale | Pecorino | Hazelnuts

PENNE BOLOGNESE
Parmesan | Mirepoix | Short Rib

MEAT

PAN SEARED CHICKEN (GF)
Mushrooms | Onions | Asparagus

SLOW COOKED BEEF SHORTRIB
24-Hour Sous Vide Short Rib | Hoisin Jus

BRAISED LAMB SHANK (GF) (+\$10)
Cheddar Polenta | Maple Glaze

FISH

ROASTED ATLANTIC SALMON (GF)
Fennel | Sundried Tomatoes

ROASTED FISHERFOLK HALIBUT (GF)
Lobster Velouté Sauce
(\$13 Surcharge)

CRISPY SEA BREAM (GF)
Puttanesca | Brocolini

\$159 PER PERSON

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

SIDES

Herb Roasted Fingerling Potato (VE | GF)

Grilled Asparagus (VE | GF)

Heirloom Carrot (VE | GF)

Green Beans and Almonds (VI 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 (VI GF)

Glazed Seasonal Vegetables (V | GF)

DESSERT

Profiterole Mignardise

Lemon Tartlets

Fresh Fruit Tartlet

Chocolate Infiniment

Pâte à Bombe Cheesecake Bites

Seasonal Fresh Fruit Platter

Triple Chocolate Cookie

Chef's Choice Seasonal Desserts

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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
Cointreau | Kahlúa | Soho Lyche | Campari | Aperol | Vermouth

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 | Cointreau | Kahlúa
Soho Lychee | Campari | Aperol | Vermouth | St Germain |
Domaine De Canton | Disaornno | Amaro | Nonimo

SINGLE MALT SCOTCHES

\$20 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 | Whiskey Sour | 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
Highland 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

\$8 PER PERSON

Barista Station | Self Serve
Nespresso | Latte | Cappuccino

\$12 PER PERSON

Selection Of Bottled Juices
Selection Of Regular & Diet Sodas
Still & Sparkling Water

\$8 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

\$12 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

Hi! PROSECCO, DOC EXTRA DRY, VENETO, ITALY	\$95
VAL d'OCA DOCG PROSECCO, VENETO, ITALY	\$97
CUVEE CATHERINE BRUT ROSE, HENRY OF PELHAM, NIAGARA, CANADA	\$97
NV BRUT RESERVE, TAITTINGER, CHAMPAGNE, FRANCE	\$167
NV BRUT, VEUVE CLIQUOT, CHAMPAGNE, FRANCE	\$198
ROSÉ BRUT, VEUVE ROSÉ	\$216
'DOM PERIGNON', MOËT CHANDON, 2008	\$577

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 flavors and sweet citrus aromas. Crowd pleasing, easy drinking white wine with no oak.	\$55
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
PINOT GRIGIO, SANTA MARGHERITA, ITALY A fully vegan and organic pinot grigio from the same folks behind santa margherita. This wine is smaller production, Hand harvested and delicious to the last drop.	\$97
TORRE DI GIANO BIANCO, 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
BISTRO CHARDONNAY, HIDDEN BENCH, NIAGARA, ONTARIO A delicately oaked expression of chardonnay from Niagara. Gives you just a hint of sweet baked apple and sweet spice, While the palate remains lively with vibrant citrus and stone fruit.	\$75
SCARPETTA FRICO BIANCO, FRIULI-VENEZIA GIULIA, ITALY Perfect crisp chardonnay, lightweight and aromatic from northeast of Italy	\$59
MORANDIN ESTATE PINOT GRIS VQA, PRINCE EDWARD COUNTY Boutique family estate, delivering handpicked production of young aromatic wine.	\$90
SAUVIGNON BLANC, LOVEBLOCK, MARLBOROUGH, NEW ZEALAND An elegant modern take on classic New Zealand Sauvignon Blanc. Delicious fruit flavors on a lean, crisp palate.	\$98
MACON-VILLAGES, LOUIS JADOT, BURGUNDY, FRANCE Fresh citrus and crisp apple flavors 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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Our wine list is curated throughout the year & subject to change without notice. Our sommelier would be happy to discuss our wine list at any time. All prices are exclusive of 13% HST & do not include a 20% service charge and administration fees. For food allergies or intolerance advice, please contact your Event Manager.

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 flavors with a light herb de provence & pepper aroma under all the fruit. Juicy, easy drinking and versatile.	\$55
OPAWA PINOT NOIR MARLBOROUGH, NEW ZEALAND A medium bodied and beautifully balanced Pinot Noir. It has elegant structure and culminates in a lingering finish.	\$90
BAROSSA SHIRAZ, AUSTRALIA Coming from a renowned region this Shiraz is a polished and voluptuous wine with a soft round flourish of dark fruits. Suitable for vegans and vegetarians.	\$82
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, savory edge to the wine makes a beautiful match with vegetarian fare and items from the grill.	\$75
HIDDEN BENCH PINOT NOIR, NIAGARA, ONTARIO Pale brilliant ruby in colour, this vintage displays a rich and fruit forward nose highlighted by a pleasant, lifted fresh herbal character. With a lingering finish filed with surprising depth and impact.	\$80
TRIM CABERNET, CALIFORNIA, USA A easy going style of Cabernet perfect for parties. Lighter, medium bodied expression of cab that still gives you all the delicious spicy dark cherry and cassis flavors.	\$79
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 flavors, with a subtle earthy truffle note underlying the wine.	\$97
BLACK STALLION ESTATE WINERY, CABERNET SAUVIGNON, 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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