



SHANGRI-LA
TORONTO

EVENTS
COLLECTION



BREAKFAST



MEETING BREAKS



LUNCH



DINNER



BEVERAGES



CONTACT

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CONTACT

BUFFET BREAKFAST

All breakfast buffets include freshly baked pastries along with 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)

Sliced Seasonal Fruit Platter (VE | GF)

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

RISE & CONQUER \$57 PER PERSON

Freshly Squeezed Juices
Orange | Pink Grapefruit | Apple

Chef's Choice Smoothie (V | GF)

Fresh Baked Pastries (V)

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 with
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

BREAKFAST

MEETING BREAKS

LUNCH

DINNER

BEVERAGES

CONTACT

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

CHEF ATTENDED STATIONS

\$77.50 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 | Swiss or 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 Milk

\$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

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 | 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

\$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



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LUNCH

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25 Portions minimum for chef attended stations & grazing stations.

PLATED BREAKFAST | \$59 PER PERSON

All plated breakfasts include an assortment of freshly baked pastries (V), as well as a selection of Shangri-La blend teas, Lavazza premium, & decaffeinated coffee.



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)
Chia | Hemp

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

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

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 | Local 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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Minimum order for 10 guests.

MEETING BREAKS | A LA CARTE

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



BEVERAGES

Lavazza Premium Coffee & Decaffeinated Shangri- La blend teas	\$8 per person
Selection of Bottled Juices	\$8 per bottle
Selection of Freshly Squeezed Juices	\$40 per litre
Selection of Regular & Diet Sodas	\$8 per bottle
Evian Still San Pellegrino Sparkling Water	\$8 per bottle
House-Made Black Ice Tea Sweetened & Unsweetened	\$8 per person
Flavoured Water Choice of One: Mint & Cucumber Lemon & Orange Berry	\$3 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 Dip	\$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 Berries Compote Berries	\$52 per dozen
House Made Granola & Yogurt (V GF)	\$50 per dozen
Mixed Fruit Cup (VE GF) Chia Hemp	\$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

BREAKFAST

MEETING BREAKS

LUNCH

DINNER

BEVERAGES

CONTACT

THEMED MEETING BREAKS

All themed meeting breaks include a selection of Shangri-La blended tea, Lavazza premium regular & decaffeinated coffee. Meeting break packages are applicable to a minimum order of 10 Guests.



POWER UP \$28 PER PERSON

House Made Granola & Yogurt
Seasonal Whole Fruit
Mixed Fruit Cup, Chia, Hemp
Kale & Avocado Smoothie

WAKE UP \$32 PER PERSON

Chef's Choice of Breakfast Muffins
Signature Banana Bread
Breakfast Viennoiserie Pastries
Chocolate Biscottis
Cold Brew Coffee

MILK & COOKIES \$30 PER PERSON

Chocolate Cookies
Raisin Oatmeal Cookies
Triple Chocolate Cookies
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 Blended Teas

FRENCH PATISSERIE \$40 PER PERSON

Pâte à Bombe Cheesecake
Hazelnut Paris Brest
Tarte Gourmand
Pain au Chocolat

CANDY BAR \$27 PER PERSON

Gummy Bears
Jelly Beans
Candy Worms
Kettle Chips

BREAKFAST

MEETING BREAKS

LUNCH

DINNER

BEVERAGES

CONTACT

BUFFET LUNCH

Packages listed include Lavazza premium regular & decaffeinated coffee as well as an assortment of teas.



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 Entrées | \$65 per person
Choice of 3 Entrées | \$75 per person
Choice of 4 Entrées | \$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 | Chives

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

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

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

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

THAI COCONUT SOUP
Chicken | Shrimp | Tofu | Rice Noodles

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

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

SANDWICHES

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

EGG SALAD CROISSANT (V)
Dijon | Frisee

SMOKED SLAMON 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 Ribs | Hoisin Jus

WELLINGTON COUNTY
CHICKEN (GF)
Onions | Mushrooms | Asparagus

ROASTED ATLANTIC SALMON (GF)
Fennel | Sundried Tomatoes

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 Carrots (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 Purée (V | GF)

Roasted Unionville Mushrooms (VE | GF)

Mint Buttered Peas (V | GF)

Glazed Seasonal Vegetables (V | GF)

MINI DESSERT

Pâte à Bombe Cheesecake Bites

Profiterole Mignardise

Lemon Tartlets

Fresh Fruit Tartlets

Chocolate Infiniment

Triple Chocolate Cookies

Seasonal Fresh Fruit Platter

Chef's Choice Seasonal Dessert(s)

BREAKFAST

MEETING BREAKS

LUNCH

DINNER

BEVERAGES

CONTACT

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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.

*\$7 per person for each additional soup or salad. Minimum order of 10 guests for Midtown Delicatessen and 20 guests for High Park.

PLATED LUNCH | \$79 PER PERSON

Inclusive of a starter, entrée & dessert. All plated lunches include freshly baked artisan breads & rolls, Lavazza premium regular & decaffeinated coffee along with an assortment of teas. Available for a minimum of 20 guest
Pre-Select Between Two Entrees: \$12 Additional Per Person (five business days' notice is required)

STARTER

SALAD

CLASSIC CAESAR SALAD (P)
Parmesan | Baby Romaine | Bacon | 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 (VE)
Tomato | Cucumber | Broccolini | Quinoa | Avocado Sesame
Dressing

SOUP

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

ROASTED SQUASH SOUP (VE | GF)
Toasted Pepitas | Ontario Maple Essence

THAI COCONUT SOUP
Chicken | Shrimp | Tofu | Rice Noodles

ENTRÉE

SLOW COOKED BEEF SHORTRIB
24Hr Sous Vide Short Ribs | Pommes Purée | 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 | Green Beans | 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
Crostini | Compote | Fresh Fruit

PÂTE À BOMB CHEESECAKE
Cheesecake | Roasted White Chocolate | Sablé

CITRUS GOURMANDE
Yuzu Whipped Ganache | Lemon Curd

STICKY TOFFEE
Date Pudding | Pecan | Vanilla

CHOCOLATE EXOTIQUE
Chocolate | Salted Caramel | Cocoa Nib

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

SEASONAL FRUIT PLATTER

BREAKFAST

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BUFFET DINNER

All dinner buffets are based on a minimum order of 30 people. Packages listed include Lavazza Premium, Regular & Decaffeinated coffee with Tealeaves Tea Selection as well as Artisan Bread Rolls.



\$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 (VE | GF)
Celery | Sweet Mustard | Chive

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

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

KALE & QUINOIA SALAD (VE)
Tomatoes | Cucumbers | Broccolini | Quinoa |
Avocado Sesame Giner Vinaigrette

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

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

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

THAI COCONUT SOUP
Chicken | Shrimp | Tofu | Rice Noodles

ROASTED RED PEPPER & TOMATO (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

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

SLOW COOKED BEEF SHORTTRIB
24Hr Sous Vide Short Ribs | Pommes Purée
Carrots | Onions | Hoisin Jus

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 Potatoes (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 Tartlets

Chocolate Infiniment

Pâte à Bombe Cheesecake Bites

Seasonal Fresh Fruit Platter

Triple Chocolate Cookies

Chef's Choice Seasonal Desserts

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LUNCH

DINNER

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Minimum 10 guests coffee and tea.

PLATED DINNER

All plated dinners include freshly baked artisan breads & rolls as well as Lavazza Premium, regular & decaffeinated coffee with Shangri-la blended tea selection. Available for a minimum order of 20 people.



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)
Toasted Pepitas | Ontario Maple Essence

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 SHORTRIBS
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
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
Crostoni | Compote | Fresh Fruit

PÂTE À BOMB CHEESECAKE
Cheesecake | Roasted White Chocolate | Sablé

CITRUS GOURMANDE
Yuzu Whipped Ganache | Lemon Curd

STICKY TOFFEE
Date Pudding | Pecan | Vanilla

CHOCOLATE EXOTIQUE
Chocolate | Salted Caramel | Cocoa Nib

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

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Pre-Select Between Two Entrees: \$14 Additional Per Person (five business days' notice is required). Onsite Choice of Two Entrees: \$18 Additional per person. Vegetarian entrée options are available at no additional cost. Four Course meal is inclusive of 2 starters, one entrée & one dessert

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

SALMON TARTARE (GF) Cucumber Yuzu Avocado Tapioca	\$68
BEEF TARTARE Truffle Chives Garlic Crostini	\$ 70
FRESH SALAD ROLLS (VE GF) Nuoc Cham Vegetables Rice Noodles	\$65
MELON TERRINE (P GF) Goat Cheese Prosciutto Balsamic Caviar	\$60
PEA SOUP SHOOTER (V) Olive Oil Brioche Lemon	\$50
CLASSIC SHRIMP COCKTAIL (GF) Horseradish Vodka Tomato	\$65
PEAS & MINT TARTLET (V) Lemon Ricotta Olive Oil	\$55
CURED ATLANTIC SALMON Bilini Chives Creme Fraiche	\$70
SEARED RAW TUNA Cucumber Avocado Yuzu	\$65
TUNA TARTARE TACO Sriracha Wonton Sesame Coriander	\$65

WARM

EDAMAME FALAFEL (VE GF) Green Goddess Vegan Feta Pomegranate	\$50
MUSHROOM ARANCINI (V) Truffle Aioli Boccancini	\$60
KOREAN FRIED CAULIFLOWER (V) Gojuchang Sauce Scallions Sesame	\$50
CANADIAN BEEF SLIDERS Tomatoes Lettuce Mac Sauce Cheese	\$75
BLACK VINEGAR CHICKEN Crispy Onions Coriander	\$60
RICE SPRING ROLLS (VE) Plum Sauce Vegetables	\$50
TEMPURA SHRIMP (P) Corn Salsa Chorizo Aioli	\$70
FRIED MAC & CHEESE (V) Canadian Cheeses Dijonaise	\$68
PROSCIUTTO MOZZARELLA (P) Tomato Compote Parmesan Basil	\$58
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

LATE NIGHT

QUEBEC STYLE POUTINE (V GF) Cheese Curds Gravy Crisp Fries	\$65
FRIED SPRING ROLLS (VE) Sweet & Sour Sauce	\$50
MARGHARITA FLATBREAD (V) Tomato Mozzarella Pesto	\$60
CANADIAN BEEF SLIDERS Tomato Lettuce Mac Sauce Cheese	\$70
FRIED MAC & CHEESE (V) Canadian Cheese Dijon	\$50
CHICKPEA FRIES (V GF) Garlic Thyme Ginger Aioli	\$50

DESSERT

FRESH FRUIT TARTLET (V)	\$52
MISO BROWNIE (V)	\$50
PROFITEROLE MIGNARDISE (V)	\$58
VANILLA INFINIMENT (V)	\$58
TRIPLE CHOCOLATE COOKIES (V)	\$48
PÂTE À BOMBE CHEESECAKE BITES (V)	\$55
CHEF'S CHOICE SEASONAL DESSERTS	\$52

BREAKFAST

MEETING BREAKS

LUNCH

DINNER

BEVERAGES

CONTACT

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

GRAZING STATIONS

Minimum of 50 Guests

SAVOURY

CANADIAN ARTISANAL CHEESE TABLE

\$40 PER PERSON

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

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 Pate | Pickled Vegetables | Cornichon | Kozlik's Mustard Truffle Aioli
Olives | Fig Relish | Crackers Toasts & Loaf Breads

ACTION STATIONS | CHEF ATTENDED

Minimum of 50 Guests. Chef attendant \$75 per hour, per Chef. Minimum 4 hours. 1 Chef required per 50 Guests

PRIME RIB ROASTED ON THE BONE

\$42 PER PERSON

Roasted Fingerlings | Heirloom Carrots
Yorshire Puddings | Red Wine Jus

BBQ BRISKET

\$30 PER PERSON

Smoked in Cherry Wood Chips | Creamed Potatoes |
Glazed Green Beans House Made BBQ Sauce | Mustard
Selections

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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HOST BAR

DELUXE SPIRITS

\$13 PER 1.25 OZ

Kettle One Vodka | Tanqueray Gin | Collingwood Whisky
Bulleit Bourbon | Johnnie Walker Red Blended Scotch
Captain Morgan's White & Dark Rum | Cazadores Blanco Tequila
Cointreau | Kahlúa | Soho Lyche | Campari | Aperol | Vermouth

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

DOMESTIC BEER

\$11 PER SERVING

Steam Whistle | Mill St. Organic | B-wall Honey Lager
Pommies Cider | Coors Light
*Select Three Of The Above

IMPORTED BEER | MICROBREWERY

\$13 PER SERVING

Heineken | Sapporo | Guinness | Mouskoka Detour | Stella
*Select Three Of The Above

SINGLE MALT SCOTCHES

\$19 PER 1.25 OZ

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

NON ALCOHOLIC OFFERINGS

Lavazza Premium Regular & Decaffeinated Coffee
Selection of Shangri- la Blended Teas
\$8 PER PERSON

Selection Of Bottled Juices
Selection Of Regular & Diet Sodas
Evian Still
\$8 PER BOTTLE

Selection Of Freshly Squeezed Juices
\$40 PER LITRE

House-made Black Sweetened & Non-sweetened Iced Tea
(Minimum 10 Guests)
\$8 PER PERSON

Flavoured Water | Choice of One:
Mint & Cucumber | Lemon & Orange | Berry
\$3.00 PER PERSON

SIGNATURE BAR

CLASSIC COCKTAILS

\$16 PER BEVERAGE

Negroni | Tequila Sunrise | Classic Martini | Margarita
Bloody Caesar | Manhattan | Whiskey Sour | Spritzer
Cosmopolitan | Old Fashion

MOCKTAILS

\$12 PER BEVERAGE

RASPBERRY ELDERFLOWER FIZZ
Elderflower Cordial | Raspberry | Soda | Lemon

HONG KONG LEMONADE

Orange | Ginger | Lemon | Yuzu | Cranberry

BEIJING GOES GREEN

Jasmine Dream Tea | Apple Juice | Lemon

WHISKEY

SINGLE MALT SCOTCH BAR OR TROLLEY

1.25 OZ PER SERVING

DALWHINNIE 15 YRS	\$25
HIGHLAND PARK 12 YRS	\$20
HIGHLAND PARK 18 YRS	\$50
OBAN 14 YRS	\$30
GLENFIDDICH SIGNATURE WHISKEY 12 YRS	\$19
MACALLAN NAS GOLD	\$22
BALVENIE DOUBLE WOOD 12 YRS	\$24
GLENMORANGIE 10 YEAR	\$19
BOWMORE 12 YRS	\$19
LAPHROAIG QUARTER CASK NAS	\$20
TALISKER 10 YRS	\$24
LAGAVULIN 16 YRS	\$30
JOHNNIE WALKER BLENDED SCOTCH	\$65



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WINES & CHAMPAGNE



SPARKLING WINE

Hi! PROSECCO, D.O.C. EXTRA DRY, VENETO, ITALY	\$90
PROSECCO DOCG, SANTA MARGHERITA VALDOBBIADENEVENETO, ITALY, NV	\$95
CUVEE CATHERINE BRUT ROSE, HENRY OF PELHAM, NIAGARA, CANADA	\$90
NV BRUT RESERVE, TAITTINGER, CHAMPAGNE, FRANCE	\$165
NV BRUT, VEUVE CLIQUOT, CHAMPAGNE, FRANCE	\$195
ROSÉ BRUT, VEUVE ROSÉ	\$215
'DOM PERIGNON', MOËT CHANDON, 2008	\$575

WHITE WINE

VENDANGES NOCTURNE BLANC, LAURENT MIQUEL, PAYS DOC, FRANCE	\$50
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.	
SOAVE, DELIBORI, VENETO, ITALY	\$68
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.	
PINOT GRIGIO, SANTA MARGHERITA, ITALY	\$95
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.	
TORRE DI GIANO BIANCO, LUNGAROTTI, UMBRIA, ITALY	\$72
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.	
BISTRO CHARDONNAY, HIDDEN BENCH, NIAGARA, ONTARIO	\$74
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.	
SCARPETTA FRICO BIANCO, FRIULI-VENEZIA GIULIA, ITALY	\$56
Perfect crisp chardonnay, lightweight and aromatic from northeast of italy	
MORANDIN ESTATE PINOT GRIS VQA, PRINCE EDWARD COUNTY	\$88
(Boutique family estate, delivering handpicked production of young aromatic wine).	
SAUVIGNON BLANC, LOVEBLOCK, MARLBOROUGH, NEW ZEALAND	\$95
An elegant modern take on classic new zealand sauvignon blanc. All of the same delicious fruit flavors on a leaner, crisper palate.	
MACON-VILLAGES, LOUIS JADOT, BURGUNDY, FRANCE	\$83
Classic white burgundy from one of the most respected houses. Fresh citrus and crisp apple flavors with a rich texture From the aging process. This chardonnay is unoaked and very versatile across a range foods.	
CHARDONNAY, LA CREMA, SONOMA COAST, CALIFORNIA	\$110
Unabashedly rich, seductive sonoma coast chardonnay. Brown butter, hazelnuts and lemon tart notes.	

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Please note that the above offerings as applicable are served only as mixed drinks. No shots or neat pours are permitted to be served. Minimum order for 10 guests for Tea & Coffee.

WINES & CHAMPAGNE



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.	\$50
OPAWA PINOT NOIR MALBOROUGH, NEW ZEALAND Marlborough, New Zealand A medium bodied and beautifully balanced Pinot noir. It has elegant structure and culminates in a lingering finish.	\$88
BAROSSA SHIRAZ, AUSTRALIA Coming from a renowned region this shiraz is a polished and voluptuous wine with a soft round flourish of darkfruits. Suitable for vegans and vegetarians.	\$80
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.	\$100
'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.	\$74
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.	\$79
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.	\$78
VALPOLICELLA CLASSICO, SPERI, VENETO, ITALY A venetian classic - lip-smacking red cherries, sage, raspberry, a touch of cocoa abound on this lighthearted valpolicella.	\$82
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.	\$95
BLACK STALLION ESTATE WINERY, CABERNET SAUVIGNON, NAPA VALLEY California 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.	\$120

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