INdulge
in fresh
flavours
At The Ritz-Carlton, Toronto, catering is tailored to your group’s every desire. From memorable meetings to unique social gatherings for groups of 25 and up to 700 people, let us wow your guests with our legendary service and creative culinary offerings.

Continue to menus>
Begin your morning with a healthy and inspired breakfast. From full buffets to grab-and-go pastries and coffees to fuel the day.

Breakfast Menu>
Welcome               Breakfast               Coffee Breaks               Lunch               Receptions               Dinner               Small Gatherings               Beverages               Contact

Our buffets are designed for a minimum of 25 guests. For events with fewer than 25 guests, a taxable fee of $300 will be applied. All buffets are served with Pilot Coffee Roasters Regular & Decaffeinated coffee & Sloane Fine Teas

BREAKFAST | $43
Assorted Danish Pastries | Croissants & Pain Au Chocolat | English Muffins Sourdough | White & Multigrain Breads Butter | Marmalade Fruit | Preserves & Honey | Plain, Fine Herbs & Garlic Cream Cheese
Selection Of Seasonal Juices

Select Two
Sliced Fruit & Berries
Greek Yogurt | Berry & Granola Parfait
Honey Yogurt | Strawberry Parfait
Bircher Muesli
Vegan Chia Muesli
Fruit Salad With Mint
Select One
Mushroom & Spinach Quiche
Western Omelet Quiche
Frittata With Asparagus, Cherry Tomatoes & Leeks
Egg White Frittata | Heirloom Tomatoes | Basil | Olive Oil
Shakshuka (Baked Eggs In Spicy Tomato Sauce)
Classic Scrambled Eggs
Scrambled Eggs With Cheddar & Chives

CONTINENTAL | $36
Chef’s Selection Of Seasonal Juice & Smoothies | Cereals | Whole & Skim Milk
Pumpkin & Flax Seed Granola
Natural & Fruit Flavored Yogurts
Fruit & Berry Salad
Danish Pastries | Muffins | Croissants
English Muffins | Sourdough, White & Multigrain Bread For Toasting
Sweet Butter | Marmalade | Plain, Fine Herbs & Garlic Cream Cheese
Fruit Preserves | Honey
Steel Cut Oatmeal | Brown Sugar Raisins | Cinnamon | Toasted Coconut Honey | Maple Syrup
YOUR EGGS, JUST THE WAY YOU LIKE IT | $45 | One chef required per 50 guests

Select Your Bread
White Bread | Sourdough | Olive Oil Focaccia | Gluten Free
Add Avocado
Guacamole | Roasted Avocado | Sliced Avocado
Add Blueberries $3 Supplement Per Guest
Lemon Ricotta Pancakes
Old-Fashioned Buttermilk Pancakes
Add Your Topping
Heirloom Cherry Tomato | Red Onion | Pickles | Pico de Gallo | Parmesan | Cheddar | Bacon | Green Onion | Cilantro | Semi-dry Tomato | Hollandaise Sauce | Turkey
Selection of premium EVOO

BREAKFAST ENHANCEMENTS
Selection Of Canadian Cheeses $10
Smoked Salmon & Accompaniments $9
Selection Of Cold Cuts Black Forest Ham | Turkey | Prosciutto $8
Prosciutto, Brie & Fig Panini $8
Peameal Bacon & Cheddar Brioche Roll $8
Fried Egg, Ham & Emmental Cheese Multigrain English Muffin Sandwich $9
Crispy Bacon, Tomato & Apple Wood Smoked Cheddar Croissant $9
BOXED BREAKFAST TO GO
$38
Select One From Each Category

Fruits
Select One
Fruit Salad
Seasonal Fruit
Yogurts
Select One
Natural Yogurt
Fruit Flavoured Yogurt

The Ritz-Carlton Bakery
Select One
Butter Croissant
Cinnamon Roll
Banana Bread
Carrot Cake
Sandwiches

Select One
Club Sandwich Wrap | Fried Egg
Chicken | Avocado | Bacon
Black Forest Ham & Emmental | Dried Cranberries | Multi-Grain Croissant
Garden Sandwich | Smoked Eggplant
Tomato Jam | Piquillo Pepper
Gluten Free | Hummus | Cucumber
Spinach | Bedouin Spices

Beverages
Select One
Chef’s Selection Juices
Bottled Water
Pilot Coffee Roasters Coffee & Sloane Fine Teas
We proudly serve Pilot Coffee Roasters Direct Trade coffee, regular and decaffeinated and Sloane Fine Teas for Themed Breaks. Our passionate partners and purveyors source only the finest ingredients.

We are committed to providing high-quality coffee and tea options for our guests. Our partners work tirelessly to ensure that every cup is as delicious as the last.

LIFE IS TOO SHORT FOR BAD COFFEE

Coffee Breaks
Our themed breaks are designed for a minimum of 25 guests. For events with fewer than 25 guests, a taxable fee of $300 will be applied. All Themed Breaks are served with Pilot Coffee Roasters Regular & Decaffeinated Coffee & Sloane Fine Teas.

### HEALTHY INDULGENCES & BAKERY $28

#### Energy Cold Pressed Juices
- Forever Young
- Tumeric | Ginger | Orange | Carrots
- Green Slim Fit
- Apple | Spinach | Fennel | Celery
- Ginger | Arugula | Lemon | Parsley

#### The Vegan Vampire
- Pear | Beets | Carrots | Pineapple
- Orange | Lemon

#### Served in Mason Jars
- Mango Citrus Chia Pot
- Mango Compote | Orange & Chia
- Preserve Lemon | Gluten Free Crumble

#### Royal Coconut
- Coconut Parfait | Homemade Granola | Seasonal Fruits | Red Fruits

#### The Kombucha Lab
- Two Types of Kombucha

#### Energy Spicy Bar
- Almonds | Walnuts | Cocoa | Cayenne
- Pistachio | Goji-Chia-Sesame
- Ginger Tumeric Doughnut
- Maple Glazed Doughnut

### THE COOKIE STAND $20
- Chocolate Chip
- White Chocolate Macadamia
- Shortbreads
- Selection Of House-Made Biscotti
- Double Chocolate Chip Cookies

### REJUVENATE $24
- Homemade Energy Bar
- Pine Seed & Mild Chocolate Bark
- Pumpkin Seed & Dark Chocolate Bark
- Raisin & White Chocolate Bark

### HEART SMART $24
- Dried Blueberry & White Chocolate Bark
- Dried Banana & Milk Chocolate
- Dried Orange & Dark Chocolate Bark
- Raspberry Chocolate Bark

### THE WINERY EXPERIENCE $28
- Cold Display
- Canadian Cold Cuts
- Cheese Selection
- Cerignola Olives
- Freshly Baked Bread & Crostini

#### Hot Display
- Croquettes Bar
- Iberian Ham
- Chicken & Curry
- Beetballs

#### Beverage Pairings
- (available upon request, pricing based on consumption per bottle)
- Craft Beer Selection
- Wine Selection

### THE CANDY SHOP $24
- Candy Floss Station
- House-made Marshmallows
- Selection Of Hard & Soft Candies
- Canadian Chocolate Bars (Caramel Bar, Coffee Crisp®, Oreo®, Smarties®)

### RITZ CAFÉ $26
- Fresh Brewed Coffee
- Flavoured Iced Coffee
- Bottles of Cold Brew
- Coffee Toppings
- Whipped Cream
- Chocolate Shavings
- Cinnamon
- Caramel
- Sugar Buns
- Assorted Mini-Donuts
- Dark Chocolate
- Caramelized Honey
- Almond
- Vanilla Bean

### COFFEE BREAKS
- RITZ CAFÉ $26
- Fresh Brewed Coffee
- Flavoured Iced Coffee
- Bottles of Cold Brew
- Coffee Toppings
- Whipped Cream
- Chocolate Shavings
- Cinnamon
- Caramel
- Sugar Buns
- Assorted Mini-Donuts
- Dark Chocolate
- Caramelized Honey
- Almond
- Vanilla Bean

### MEDITERRANEAN BREEZE $28
- Hummus
- Beet Babaganoush
- Tzatziki
- Caprese Skewers
- Pita Bread

### Flatbread Selection
- Select two
- San Marzano Tomato | Burrata | Basil
- Kalamata Olives
- Mozzarella | Wild Mushroom | Truffle
- Spicy Chicken | Mozzarella & Cheddar
- Bell Pepper | Chimichurri
- Smoked Eggplant | Onion | Red Bell Pepper | Oregano | EVOO

### Desserts
- Fresh Orange Mousse Tart with Rosemary
- Crema Buñuelo
À LA CARTE SAVOURY | $24
Select one of each - Any additional items are $3 per item per guest

Cold Sandwiches
Club Sandwich Wrap | Fried Egg
Chicken | Avocado | Bacon
Black Forest Ham & Emmental
Dried Cranberries | Multigrain Croissant
English Muffin | Smoked Salmon
Rooftop Herbs Cream Cheese
Remoulade Sauce
Garden Sandwich | Smoked Eggplant
Tomato Jam | Piquillo Pepper
Gluten Free | Hummus | Cucumber
Spinach | Bedouin Spices

Hot Sandwiches
Classic “Bikini” | Ham | Mozzarella
Swiss Cheese | Echire Butter
NY Reuben Sandwich | Roasted Turkey
Ham | Swiss Cheese | Coleslaw
Russian Dressing

Flatbread
San Marzano Tomato | Burrata | Basil
Kalamata Olives
Mozzarella | Wild Mushrooms | Truffle Prosciutto
Spicy Chicken | Mozzarella | Cheddar
Bell Pepper | Chimichurri
Smoked Eggplant | Onion
Red Bell Pepper | Oregano | EVOO

Fresh Mezze
Hummus
Beet Babaganoush
Tzatziki
Caprese Skewers
Guacamole | Pico de Gallo | Chips

Hot Bites
Iberian Ham Croquettes
Chicken & Curry Croquettes
Beanballs Croquettes

À LA CARTE SWEET | $66 Per Dozen
Danish Pastries
Pain Au Chocolat
All Butter Croissant
Multigrain Croissant
Almond Croissant
Apple Turnovers
Cinnamon Swirl
Maple Pecan

Muffins
Chocolate Chunk
Honey Raisin Bran
Blueberry Streusel
Carrot Zucchini

Cookies
Oatmeal Raisin
White Chocolate Macadamia
Chocolate Chip
Short Bread
Chocolate Biscotti

Sweets
Key Lime Pie
Salted Caramel Chocolate Tarts
White Chocolate Cake | Orange Confit
Flourless Gluten-Free Brownies
Mini New York Cheesecakes

Fruit
Seasonal Fruit Skewer
Sliced Fruits
Mixed Berries
Berry & Granola Parfait
Seasonal Whole Fruits

Yogurt
Mango Citrus Chia Pot | Mango
Compote | Orange & Chia | Preserve
Lemon | Gluten-Free Crumble
Royal Coconut | Coconut Parfait
Homemade Granola | Seasonal Fruits
Red Fruits

LOW FAT ENERGY SMOOTHIE
SHOOTERS | $65 Per Dozen
Banana Ginger
Apple Crisp Smoothie
Orange Vanilla
Green Tea & Blueberry
Pineapple Papaya
Peaches N’ Mint
The All Green

DRY SNACKS | $8
Individually Wrapped
Kettle Chips | Sun Chips® | Terra Chips®
Popcorn | Pretzels | Salted Peanuts
Trail Mix
Snickers® | Mars® | Twix® | Nutri-Grain
Rice Krispies®

INFUSED WATERS | $40 per Gallon
Orange | Basil | Black Tea | Pineapple
Ginger | Mint
Lemongrass | Thai Basil | Lime
Blackberry | Raspberry | Lemon | Mint

BEVERAGES ON CONSUMPTION
Pilot Coffee Roasters Coffee,
Regular & Decaffeinated &
Sloane Fine Teas
$105 Per Gallon

Soft Drinks | $7 Each
Bottled Fresh Juices | $8 Each
Bottled Water | $6 Each
International Bottled Water | $7 Each
Pilot Cold Brew Coffee | $8 Each
Fresh Brand Cold-Pressed Juices
$16 Each (Guaranteed Quantities)
Cappuccino, Latte, Espresso
$6 Each (Barista Required)
Barista Fee Of $125 Per Hour/Per
Barista. One Barista Recommended Per
50 Guests. One hour of setup/teardown
will be added to the service time.
Our Lunch Buffets are designed for a minimum of 25 guests. For Events with fewer than 25 guests, a taxable fee of $300 will be applied.

We proudly serve Pilot Coffee Roasters Direct Trade coffee, regular and decaffeinated, and Sloane Fine Teas for Lunch Buffets.

Lunch Menus
**BELLA ITALIA | $72**

Focaccia | Olive Ciabatta  
**Antipasti**
Caprese | Buffalo Mozzarella | Tomato Basil | Olive Oil  
Orzo Pasta Salad | Sundried Tomatoes Spinach | Feta | Fresh Herbs  
Artisan’s Greens | Arugula | Onions  
Radish | White Balsamic Vinaigrette  
Chef’s Italian Salumi Display  
Marinated Olives | Mustard  
**Entrées**
Seared Branzino | Caper | Parsley Relish  
Saltimbocca alla Sorrentina  
Potato Gnocchi alla Puttanesca  
Eggplant Parmigiana  
**Live Station**
Seasonal Risotto  
**Desserts**
Panna Cotta | Vanilla & Berries  
Compote  
Cassata  
Tiramisù  
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**EAT BETTER, BE HAPPIER, LIVE LONGER | $70**

Bread | Rolls | Sweet Butter  
**Cool & Cold**
Flower Pot Crudités  
Umami Almonds  
**Gazpacho & Detox Selection**
Traditional Tomato Gazpacho  
Cucumber | Almonds  
Carrots | Tumeric | Ginger  
Spinach | Green Apple | Celery  
**Seasonal Shake Salads**
Select three  
Greek Salad | Kalamata | Feta  
Cucumber | Watermelon (seasonal)  
Oregano  
Ancient Grains | Grilled Haloumi | Mint Pomegranate | Grapes  
Mexican Pasta | Adobo Chicken Jalapeños | Sweet Corn  
Chipotle Dressing  
Ontario Beets | Orange | Walnuts  
Mustard Leaves  
Heirloom Tomato | Buffalo Mozzarella Basil Pesto | Arugula  
Niçoise Salad | Tuna | Potato  
Green Beans | Egg  
**Cold Sandwiches**
Select two  
Club Sandwich Wrap | Fried Egg Chicken | Avocado | Bacon  
Black Forest Ham & Emmental  
Dried Cranberries | Multigrain Croissant  
**Entrées**
English Muffin | Smoked Salmon  
Roof Top Herbs Cream Cheese Remoulade Sauce  
Garden Sandwich | Smoked Eggplant Tomato Jam | Piquillo Pepper  
**Hot Sandwiches**
Select One  
Classic “Bikini” Ham | Mozzarella | Swiss Cheese  
Echire Butter  
NY Reuben Sandwich  
Roasted Turkey Ham | Swiss Cheese Coleslaw | Russian Dressing  
**Desserts**
Fresh Fruit  
0% Light Yogurt & Berries Texture  
Lychee & Apple Soup  
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LUNCH BUFFETS
Welcome
Breakfast
Coffee Breaks
Lunch
Receptions
Dinner
Small Gatherings
Beverages
Contact

**CANADIANA | $69**
Bread | Rolls | Sweet Butter

**Salads**
Baby Spinach | Pear | Candied Pecans
Blue Cheese
Apple | Celery Root | Toasted Walnuts
Pickled Raisins
Red Beet | Horseradish
Baby Arugula

**Soup**
Mushroom Bisque

**Entrées**
Pan-Seared Arctic Char | Clams
Mussels
Alberta Striploin of Beef | Baco Noir Jus
Smoked Roasted Chicken
Herb Roasted New Potatoes
Braised Savoy Cabbage | Bacon
Barley
Parsnips & Leeks

**Dessert**
S'more Chocolate Tart
Classic Maple Butter Tart
Homemade Nanaimo Texture Cake

**CREATE YOUR OWN LUNCH BUFFET**

**$70**
Bread | Rolls | Sweet Butter

**Salads**
Select Three
Greek Salad | Kalamata | Feta
Cucumber | Watermelon (seasonal) | Oregano
Ancient Grains | Grilled Haloumi | Mint
Pomegranate | Grapes
Mexican Pasta | Adobo Chicken
Jalapeños | Sweet Corn | Chipotle
Dressing
Ontario Beets | Orange | Walnuts
Mustard Leaves
Heirloom Tomato | Buffalo Mozzarella
Basil Pesto | Arugula
Niçoise Salad | Tuna | Potato | Green
Beans | Egg
Artisan Greens | Shaved Seasonal
Vegetables | Blood Orange Dressing
Cesar Salad Station

**Main**
Select Two
Green Vegetable Curry | Eggplant
Carrot | Zucchini | Mini Corn
Traditional Couscous | Chicken
Vegetables
Tandoori Chicken | Mint Chutney
Tamarind Chutney
Lemon & Herb Marinated Grilled
Ontario Chicken Breast
Alberta Striploin of Beef | Baco Noir Jus
Organic Salmon Filets
Pan Seared Arctic Char
Branzino | Olives | Capers | Tomato
Mediterranean Vinaigrette
Bouillabaisse

**Starch**
Select Two
Vegetables & Chickpeas Stew
Smash Potato | Parsley
Roasted Garden Vegetables
Herb Roasted New Potatoes
Potato Gnocchi | Sage
Thai Eggplant | Miso
Green Beans | Garlic Sauté
Mediterranean Peppers
Plain Rice

**Soup**
Select One
Corn Soup
Butternut Squash | Orange
Smoked Leek | Potato
Wild Mushroom | Truffle Essence
Bouillabaisse

**Dessert**
Select Three
Chocolate Mille Feuille
Macarons
Choux with Cream
Madeleine
Black Forest
Lemon Tart
Fresh Fruit Cream Tart
Opera
Fruit Salad
Welcome
Breakfast
Coffee Breaks
Lunch
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Dinner
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Beverages
Contact

Lunch Buffets
Plated Lunch
To-Go


CHOICE OF SALAD OR SOUP, ENTRÉE & DESSERT

Salads & Cold Appetizers
Burrata | Tomato Tartar | Shaved Vegetables | Pine Nuts | Pickled Sauce
Tomato Sequence
Heirloom Beets | Buffalo Mozzarella | Kozlik Mustard | Cherry Tomato
Watermelon Carpaccio | Goat Cheese | Pine Nuts | Sorel
Roasted Celeriac | Celery Root Purée | Mustard | Artisan Greens

-OR-

Soup
Butternut Squash Soup | Orange | Zucchini | Truffle Egg Yolk
Chilled Corn Soup | Thai Corn | Vanilla | Micro Cilantro
Mushroom Soup | Roasted Pine Nuts | Caramelized Onion Emulsion

Entrée
Branzino | Parmesan | Couscous | Cilantro | $72
Salmon | Fennel | Mussels | Lemon Jam | Sea Essence | $72
Grilled Beef Striploin | Manchego Gnocchi | Olive Jam | Asparagus | Chives | $78
Veal Cheeks | Celery Root Purée | Mushrooms | Green Apple | Seasoned Sprouts | $74
Chicken Supreme | Sweet Potato | Parsley | Chlorophyll | Mushroom
Heirloom Carrot | Demi-Glace | $72

Dessert
White Chocolate Panna Cotta | Strawberries & Basil Consommé
Coffee & Chocolate Classic Opera Cake
Lemon Tart | Steam Meringue | Blueberry Compote
Apple Crumble Tart | Brandy Cream
Create your own boxed lunch by selecting from the following categories. $58 per guest

If boxed lunches are required to be set up as buffet style, an additional $15 per guest will be charged.

**Salads**
Select One
Ancient Grains | Grilled Haloumi | Mint Pomegranate | Grapes
Mexican Pasta | Adobo Chicken Jalapeños | Sweet Corn Chipotle Dressing
Ontario Beets | Orange | Walnuts Mustard Leaves
Heirloom Tomato | Buffalo Mozzarella Basil Pesto | Arugula

**Sandwiches & Wraps**
Select One
Club Sandwich Wrap | Fried Egg Chicken | Avocado | Bacon
Garden Sandwich | Smoked Eggplant Tomato Jam | Piquillo Pepper
Roast Beef | Horseradish Mayonnaise Caramelized Onions | Arugula
Muffaletta | Herb Focaccia | Tapenade Cured Italian Meats | Provolone Pesto Banana Pepper | Relish

**Fruit & Yogurt Cup**
Select One
Apple Or Pear Seasonal Fruit Salad Natural Or Fruit Flavored Yogurt

**Dessert**
Select One
Chocolate Chip Cookie Lemon Cake Banana Bread

**Snack**
Select One
Potato Chips Nutri-Grain Cereal Bar Fibre Plus Chocolate Bar

**Beverages**
Select One
Chef’s Selection of Juice Bottled Water Soft Drink

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**LUNCH-ON-THE-GO**
EXTRAORDINARY RECEPTIONS

For a warm welcome or a fond farewell, let us elevate your event with an extraordinary reception. Bold flavours delight the senses while five-star service leaves a lasting impression.

View Canapés & Culinary Stations »
**CANAPÈS**

Prices noted below are per dozen. A minimum order of two dozen per order is required.

**COLD**

$68 per dozen

**VEGETARIAN**

Vegan Salad Roll | Sweet Chili Sauce
Melon Caipirinha Solid Cocktail
Preserved Tomato | Vanilla | Honey
Butternut Squash | Idiazabal Cheese
Arugula
Liquid Olives | EVOO
Caprese | Mozzarella | Basil
Spanish Potato Omelet | Morel Aioli
Strawberry Gazpacho
Raspberry | Hibiscus
Blackberry | Kozlik’s Mustard
Coca-Pizza | Tomato Jam | Parmesan

**NON-VEGETARIAN**

King Crab Cone | Yuzu Pearls
Steak Tartar Cone
Jalapeno | Clams | Black Garlic
Beetroot | Coconut | Herring Roe
Salmon Nikkei | Tamarind
Katsuobushi
Salmon | Foie Gras | Green Apple
Beef Tartar Slider | Arugula | Egg
Foie Donettes
Tuna | Green Shiso | Ponzu
Shrimp | Blini | Avocado
Sea Urchin | Kimchi | Parmesan
Oyster | Coconut | Watercress

**HOT**

$69 per dozen

**VEGETARIAN**

Miso Eggplant | Cilantro | Sesame Seeds
“Bravas” Potato | Garlic Aioli
Yakitori Roasted Salsify (seasonal)
Chickpea Fritter | Yogurt | Carrot
Cilantro
Smoked Eggplant Croquettes

**NON-VEGETARIAN**

Octopus | Crown Royal Whiskey
Potato | Spicy Paprika
Pulled Pork Bao | Wakame
Tonkatsu
Beef Slider | Cheddar | BBQ Sauce
Cod Fritters | Rooftop Fresh Herbs
Mayonnaise
Duck | Shiso | Grapes | Moscato
Wine
Potato Espresso | Pancetta
Semi-Dried Tomatoes
Hot Bombs | Brava Sauce | Aioli
“Tortilla de Camarones” Shrimp Fritter
Scallop | Maple Bacon | Beetroot
Baby Squid Sandwich | Lime Mayonnaise
Pork Pancetta Sam | Kimchi | Lettuce
Iberian Ham Traditional Croquettes
Piquillo | Cod Croquettes
Roasted Chicken & Curry Croquettes
Chicken Wings | Garlic Aioli
Espelette Pepper
Iberian Ham Sandwich | Mozzarella
Black Truffle
Cuban Sandwich | Porchetta | Pickles | Gruyere Cheese
Shrimp | Romesco Sauce
LIVE INTERACTIVE STATIONS
Chef attended stations are for a minimum of two hours. Chef’s fee of $125 per hour. One chef required per 50 guests.

PRIME RIB OF BEEF
$700 | Serves 25 guests
Café de Paris Sauce
Kozlik’s Mustard | Sea Salt | Pickles
Red Onion

WHOLE ROASTED SUCKLING PIG
$950 | Serves 50 Guests
Muskoka Ale Jus | Spicy Gourmet Mustard | Apple Purée | Crusty Rolls

SLOW ROASTED PORCHETTA
$875 | Serves 40 Guests
Rosemary Grainy Mustard | Chianti Jus | Spicy Pepper Relish | Crusty Rolls

HERB & GARLIC ROASTED LEG OF ONTARIO LAMB
$550 | Serves 20 Guests

OYSTER STATION
$650 | 100 Oysters
Lemon & Lime Wedges | Salsa Rosa
Homemade EVOO Mayonnaise
Horseradish | Hot Sauce
Yuzu Pearls
Seasonal Accompaniments

RISOTTO | $30
Seasonal Risotto finished in a 20kg Parmesan Wheel

VEGETARIAN
Select One
Truffle | Green Asparagus | Wild Mushrooms
Butternut Squash | Arugula
Idiazabal Cheese

NON-VEGETARIAN
Select One
Porcini | Roasted Chicken | Thyme & Rosemary
Calamari | Shrimp | Chives
Lobster | Saffron | Artichokes
Seasonal risotto available upon request.

MONTREAL SMOKED MEAT | $26
Sliced Montreal Smoked Brisket Sauerkraut | Kozlik’s Mustard Russian Dressing | Pickles
Rye Bread | House Kettle chips

TACOS, TACOS & TACOS | $29
Select Three
(Additional Selection $8 per person)
Pork “Al Pastor” | Grilled Pineapple Cochina Pibil Yucatan Style
Pickled Onion
Arrachera Braised Beef
Lobster | Pico de Gallo | Chili Filament | Avocado
Pork Jowl | Lettuce | Kimchi
Shrimp | Adobo Sauce | Jicama
“Pescadillas” | Fish | Red Cabbage
Red Sauce | Lettuce
Vegetables | Spicy Mexican Tomato Cilantro
Cauliflower | Adobo Marinate
Accompaniments: Corn Tortillas Lime Wedges | Chilies Toreados Pico de Gallo | Guacamole | Cilantro Cholula Sauce

PEPITO SANDWICH | $14
Roast Beef | Piquillo Pepper | Aioli
Smoked Cheddar Cheese
THE CEVICHERIA | $30
Our ceviche station is composed of three varieties:
Select two Seabass & Shrimp Styles
Acapulco Style
Aguachile Sinaloa Style
Leche de Tigre Peruvian Style
Mango | Celery | Mojito Foam Style
Select One Signature Ceviche
Salmon Nikkei
Tuna | Aji Amarillo | Corn | Green Onion
Scallops | Violet Potato Causa Huacatay
Select One Vegetarian/Vegan Style
Vegan Jicama | Mango | Cilantro
Vegetarian Roast Avocado | Quail Egg | Cilantro
*Ice display available upon request

GYOZA & DIM SUM BAR | $27
Vegetable Gyoza
Pork Gyoza
Accompaniments: Soy Sauce | Light Soy Sauce | Green Tea Chili Sauce Panzu

BAO BAR | $29
Pork Belly | Tonkatsu Mayo Wakame
Soft Crab | Kimchi | Red Cabbage
Suckling Pig “Pib-bil” | Chipotle Avocado
BBQ Veggies | Crispy Onion
Rooftop Fresh Herbs
Accompaniments: Green Chilies
Kewpie Mayonnaise | Sriracha Cucumber | Rooftop Herbs

BURRATA BAR | $28
Smoked Burrata
Truffle Burrata
Accompaniment: Kalamata Olive Tapenade | Tomato Jam | Green Olive Spicy Tapenade | Basil Pesto | Heirloom Cherry Tomato
Homemade Semi-Dried Tomatoes
Confit | Pickled Vine Tomatoes
Avocado
Fresh Rooftop Herbs | Assorted Breads & Crostini | EVOO
Himalayan Salt | Maldon Salt

MIDDLE EASTERN MEZZE | $28
Hummus | Babaganoush | Sanklish Dolmas | Taboule | Marinated Olives
Marinated Eggplant with Parsley
Lemon Vinaigrette | Grilled Zucchini Lavosh & Grilled Pita

ANTIPASTI BAR | $30
Prosciutto di Parma | Soppressata
Genoa Salami
Chargrilled Marinated Artichokes
Roasted Sweet Peppers | Garlic Thyme | Goat Cheese
Grilled Asparagus | Lemon | Arugula Italian Olive Oil
Grilled Herb & Garlic Marinated Zucchini
Lemon & Pepper Marinated Olives & Sundried Tomatoes
Baker’s Basket with Grissini

POUTINE MACHINE | $28
Skinny Fries | Wedge Fries | Tater Tots | Sweet Potato Fries | American Cheese Sauce | Fresh Cheese Curds | Vegetarian Miso Mushroom Gravy | Classic Style Gravy
Kimchi | Scallions | Pepperoncini
Sour Cream Radish | Fried Onions
Braised Beef Short Ribs $5 Supplement

CHEESE BAR | $28
Five Types of Canadian Cheeses
Two Types of International Cheeses
Tomato Jam | Fig & Olive Jam
Sweet & Sour Orange Jam
Apricot Jam | Dry Fruits | Prunes
Apricots | Apple | Grapes
Selection of Breads & Grissini
SEAFOOD MARKET
From Coast to Coast, our local suppliers select the freshest & highest quality products. All the seafood served is sustainable at market price.

We cook all our seafood in marine water with no additives to preserve the natural flavour and quality of the product.

Lobster Tail
Prawn
Shrimp
Mussels
Clams
Oysters
King Crab

Premium seafood available upon request.

Accompaniments: Lemon & Lime Wedges | Salsa Rosa
Homemade EVOO Mayonnaise
Plankton Emulsion | Yuzu Pearls

Homemade canned style selection $12 supplement

“Escabeche” Mussels
“Ajillo” Clams
Baby Squid in Ink
Octopus “Galician” Style

Homemade seasonal delights available upon request.

SUSHI ROLLS
$88 per dozen
Minimum of two dozen per selection
Avocado
California
Vegetarian
Salmon
Spicy Tuna
Spicy Shrimp
BBQ Eel

NIGIRI
$99 per dozen
Yellow Tail
Shrimp
Tuna
Salmon

Accompaniments: Wasabi | Pickled Ginger | Soy Sauce | Wakame Salad

SASHIMI
$99 per dozen
Minimum of two dozen per selection
Tuna
Salmon
Hamachi
Shrimp

LIVE SUSHI CHEF STATION
Minimum order of four dozen Maki & Nigiri required and two hours of service. $200 per chef per hour.
To share a meal in good company is a moment to celebrate. Let us please your guests with our Ritz-Carlton level of refinement.

View Dinner Selections >
Prices Noted Below Are Per Dozen. A Minimum Order Of Two Dozen Per Order Is Required

FROM BARCELONA | $105

SELECTION OF TAPAS
Russian Salad
“Escalivada” | Roasted Red Bell Pepper | Smoked Eggplant | Sweet Onion
“Esqueixada” | Cod | Frisse | Tomato
Cold Cuts with Tomato Bread
Spanish Cheese Selection
HOT
Chicken “Chilindron” | Traditional Spanish Stew
Piquillo Pepper | Cod Cheek
Black Rice | Cuttlefish | Aioli
Green Asparagus | Romesco Sauce

LIVE STATION
Traditional “Tortilla de Patatas” à la minute

BE MORE SPANISH
Display or Chef Station
($125 per chef per hour)
The Iberian Ham Sandwich | Truffle Mozzarella | $19
Waffles | Idiazabal Cheese Soppressata | Honey | $18
Traditional Paella | Seafood Chicken | $24
Iberian Ham Cut by Hand | Tomato Bread (Chef Station only, Market Price)

DESSERTS
Leche Frita
Buñuelos & Cinnamon
Catalan Cream
Spanish Torrijo

1001 NIGHTS | $98
COLD SELECTION
Fattoush
Tabbouleh
Hummus
Babaganoush
Muhammara
Spiced Olives
Breads: Arabian | Pita

HOT SELECTION
Traditional Couscous | Chicken Vegetables
Tandoori Chicken
Spicy Moroccan Fish
Vegetables & Chickpea Stew
“Aloo Gobi” Spicy Indian Baby Potatoes
Accompaniments: Mint Chutney Tamarind Chutney

DESSERTS
Umm Ali
Baklava
Homemade Loukoum
Medjool Date

THAI MARKET | $110
COLD
Chicken “Larb Gai” | Sweet Onion Roasted Crunch Rice
Green Mango | Bell Pepper Coriander | Peanuts
Black Pepper Beef | Watercress Mint | Sesame

HOT
Tom Kha Gai Soup
Massaman Beef | Potato | Green Cardamom
Vermicelli Pad Thai
Morning Glory
Chicken Pad Kha Phow Ka
Green Vegetable Curry | Eggplant Carrot | Zucchini | Mini Corn

LIVE STATION
Thai Grill Market
Chicken Satay
Moo Satay “Pork”
Shrimp

BE MORE THAI
Display Station | $18
Papaya Salad in a mortar | Carrot Peanuts | Cilantro
Chef Station
One chef required per 50 guests.
$125 per chef per hour
Shrimp Pad Thai | $22
Chicken Pad Thai | $20
Vegetarian Pad Thai | $18
Fried Rice | Shrimp | Pineapple Cashew | $22
Condiments
Chilies | Chilies & Green Tea | Lime Cilantro | Thai Hot Sauce
DESSERTS
Banana Clafoutis
Mango Cake
Coconut Pudding
BE MORE JAPANESE
Display Station
Premium Sushi, Nigiri & Sashimi $35
Four pieces per guest

Chef Stations
One chef required per 50 guests.
$200 per chef per hour

Tempura Station | $27
Udon Noodles Station | $25

DESSERTS
Green Tea Matcha Mousse Cake
Kasutera
Japanese Cheesecake

JAPANESE | $110
COLD SELECTION
Sushi | three pieces per person
Tako Sunomono | Octopus
Cucumber | Rice Vinegar | Sesame
Wakame | Seaweed | Soba
Edamame | Greens

RAMEN STATION
One chef required per 50 guests.
($125 per chef per hour)
Vegetarian Ramen | Pork Ramen
Rice Noodle | Egg Noodle
Soy Cured Egg | Chashu | Tofu
Naruto
Bok Choy | Soy Shoots | Green
Onion | Sashimi Togarashi | Nori
Kimchi

HOT SELECTION
Roasted Duck Bao | Teriyaki Sauce
Rooftop Herbs | Shiso
Japanese Fried Rice | Egg | Shrimp
Green Onion
Miso Eggplant
Vegetarian Gyoza
Pork & Kimchi Gyoza

THE RITZ-CARLTON
SIGNATURE DESSERT STATIONS

LIQUID NITRO ICE CREAM | $22
Ice Cream | Handcrafted Table-Side with Guest's Choice of Toppings
Including: Salted Caramel Sauce
Dark Chocolate Ganache | Fresh Berries | Banana | Chocolate Sprinkles | Toasted Almonds

DESSERT BARS

CLASSIC | $22
French Macaron Selection
Chocolate Pot de Crème
New York Style Cheesecake
Coconut Cream Pie
Passion Fruit Crème Brûlée

EUROPEAN | $22
Miniature Lemon Tartlets
Mille-Feuille
Chocolate Tart
Vanilla Panna Cotta
Classic Tiramisu

GLUTEN FREE | $21
Cheese Cake POPs
Vanilla Crèmeux
Coconut Panna Cotta
Flourless Chocolate Brownie with Sea Salt Caramel

HOTEL GELATO | $3500
SELECT SIX OF YOUR FAVOURITE GELATOS OR SORBETS
The showcase houses six flavours of your choice of Gelato or Sorbet serving 180-200 guests
Two servers for two hours
All Gelatos served in a baby or small waffle cone
$125 per server per hour

GELATO
Mint Chocolate Chip | Tahitian Vanilla | Banana | Coconut Chocolate | Roasted Almond | Wild Strawberry Cheese Cake | Sicilian Pistachio | Espresso | Lemon Ricotta Salted Caramel | Avocado with Cilantro & Lime | S'mores Chocolate Hazelnut | Sticky Toffee Pudding Chocolate Raspberry

SORBETS
Strawberry | Lemon | Mango | Forest Berry | Blueberry | Mojito Pineapple Coconut | Key Lime Pie Raspberry Pink Grapefruit | Dark Chocolate (70% Cocoa)
COLD APPETIZERS | $21
Burrata | Tomato Tartar | Shaved Vegetables | Pine Nuts | Pickled Sauce
Tomato Sequence
Heirloom Beets | Buffalo Mozzarella
Kozlik Mustard | Cherry Tomato
Octopus | Chimichurri | Aioli
Avocado | Potato Textures
Tuna Umami | Grilled Preserved Tomato | Seaweed | Dashi | Capers Sea Asparagus
Salmon | Wasabi | King Crab | Dashi Yuzu | Chives Pudding
Avocado Tartar | Shrimp | Tomato Gazpacho | Micro Greens
Shrimp Tartar | Chilled Almond
Soup | Almond Purée | Ice Cream
Green Asparagus | Grapes
Cod "Brandada" | Piquillo Peppers
Honey Aioli | Tomato Jam
Lobster | Mango | Fennel | Lime Emulsion | Anise Greens | $9 supplement
Lobster | Pear | Semi-Dry Tomato
Granny Smith | Lemon-Basil Sorbet $9 supplement
Watermelon Carpaccio | Goat Cheese | Pine Nuts | Sorel
Roasted Celeriac | Celery Root Purée | Mustard | Artisan Greens

HOT APPETIZERS | $23
Truffle Potato | Porcini Mushroom
White Asparagus Emulsion
Roasted Ham Oil
Zucchini Ravioli | Smoked Leek
Soup | Quinoa | Mushrooms
Wild Forest Mushroom Ravioli | Foie Gras | Iberian Ham | Artichokes
Main Lobster | Watercress | Potato Bacon | $8 supplement
63°C Poached Egg | Enoki & Shimeji Yukon Potato | Infused Truffle Stock
Scallops | Lime & Coffee Risotto Capers | $4 supplement
Aquarello Aged Risotto | Saffron Mozzarella Sphere | Artichokes

SOUP | $18
Butternut Squash | Orange Scallop | Zucchini | Truffle Egg Yolk
Parmesan | Tomato | Green Asparagus | Olives | Ham
Lobster Bisque | Prawn Ravioli | King Crab | Saffron Foam | $3 supplement
Corn Chilled Soup | Lobster | Thai Corn | Vanilla | Micro Cilantro
Mushroom | Pork Jowl | Roasted Pine Nuts | Caramelized Onion Emulsion

INTERMEZZOS | $6
Grapefruit Campari
Lemon Vodka
Mojito
Kirsch (Cherry)

GARDEN | $70
The below dishes are vegan & vegetarian friendly.
Seasonal St. Lawrence Market Vegetables | Spinach Emulsion
Shaved Roots (v)
Beet Risotto | Fennel | Roots (v)
Moroccan Spiced Charred Cauliflower & Chickpea Stew | Tofu Micro Cilantro | Grilled Pita (v)
Eggplant Parmigiana | Basil Pesto Kalamata | Micro Greens (vege)
Coconut Thai Curry | Seasonal Vegetables | Roasted Heirloom Carrots | Cilantro (v)
Crispy Fried Tofu | Grilled Shiitake
Yu Choi | Steamed Rice (v)

All Dinners Will Be Served With Bread Rolls, Grissini & Sweet Butter.
Desserts Are Served With Pilot Coffee Roasters, Regular & Decaffeinated Coffee & Sloane Fine Teas.
For Table Side Entrée Selection An Additional $40 Per Guest Will Apply.
SEA | $75
Branzino | Baby Squid | Sea Asparagus | Black Pepper Juice
Halibut | Cauliflower couscous
Coconut Curry | Carrot Emulsion
Chickpeas (Seasonal Choice)
Cod | Broccoli | Fava & Green Beans
Spinach | Green Sprout | Sherry Vinegar Salad
Branzino | Parmesan | Couscous Cilantro
Salmon | Fennel | Mussels | Lemon Jam | Sea Essence
Sea Bream | Dashi | Quail Egg Chives
Main Lobster | Lobster Essence
Black Risotto | Crispy Rice | Lime Chervil | $18 supplement

LAND
Grilled Beef Tenderloin | Potato-Bacon-Comté | Smoked Foam
Green Asparagus | Red Wine Reduction | $78
Grilled Beef Tenderloin | Manchego Gnocchi | Olive Jam | Asparagus Chives | $78
Grilled Beef Tenderloin | Mashed Potato | Morels & PX Sherry | Porcini Heirloom Carrot | $80
Grilled Beef Tenderloin | Swiss Chard | Chanterelles | Goat Cheese Bonbon | $80
Upgrade to 8oz Tenderloin
$14 supplement
Smoked Veal Cheeks | Kohlrabi Purée | Kozlik’s Mustard | Cheddar $74
Veal Cheeks | Celery Root Purée
Mushrooms | Green Apple Seasoned Sprouts | $74
Suckling Pig | Pineapple | Ginger Apple | PX Sherry | Grapes | $76
Chicken Supreme | Sweet Potato Parsley Chlorophyll | Mushroom Heirloom Carrot Demi-Glace | $70
Chicken & Shrimp | Adobo | Corn Cilantro | Wine Reduction | $70

Lamb | Goat Cheese | Arugula Semi-Dried Tomatoes | $79
Sous-Vide Lamb Shoulder | Beets Coffee | Cocoa Curry | $76
DESSERT | $18
S’more Tart Chocolate Marshmallow & Crumble | Caramel Ice Cream
Apricot & Chocolate Cake | Fresh Apricot Compote
Citrus Texture | Lemon Cream Lime Jelly | Yuzu Meringue | Lemon Mousse | Lemon Confit | Calamansi Sorbet
Vanilla Mousse | Fresh Lychee Ontario Ice Wine Jelly | Almond Crunch
Chocolate Molten Cake | Cherry Ice Cream | Compote
Modern Tatin Tart | Caramel Mousse
White Chocolate Mousse | Fresh Grapefruit | Canadian Honey
Grappa Jelly Mango Texture | Coconut Mousse Lime Gastric Sauce | White Chocolate Powder
Choux Exotic Passion Mousse & Bergamot | Pineapple Compote
Chocolate Mille-Feuille Raspberry Sorbet
RITZ KIDS
CHILDREN’S MEALS | $40
Designed for Children 7 years & Under. Select 1 item from each category

ENTRÉES
Grilled Chicken Breast  
Petit Filet Mignon 4 oz.  
Breaded Chicken Tenders  
Seared Salmon  
Grilled Cheese Sandwich  
Cheeseburger Sliders

SIDE STARCH
Mashed Potato  
French Fries  
Mac N' Cheese  
Steamed Rice  
Penne Pasta Tomato or Alfredo Sauce

SIDE VEGETABLES
Glazed Baby Carrots  
Steamed Broccoli  
Sliced Cucumbers  
Sautéed Green Beans  
Asparagus

DESSERTS
Chocolate Fudge Brownie with Vanilla Sauce  
Chocolate Chip Cookie with Chocolate Sauce  
Vanilla Cheesecake with Strawberry compote  
Fresh Fruit Salad
CLEAN CRAFT CUSTOM MENU

Price Based on Menu Selection - Private Consultation with Chef

Clean Craft is a concept that represents the handcrafted food with the most genuine care from our Chefs, respecting the Earth’s environment to be more sustainable and respectful. Selecting the freshest and 0km products from our local suppliers. It’s not only food, it’s products and recipes that tell our guests a story, using the latest and most vanguard culinary techniques to find the real flavour of the products. Clean Craft is a Vegetarian Culinary Voyage around the world.

MENUS TAILORED BY SEASON

Two Cold Canapés
Two Hot Canapés
Cold Appetizer
Hot or Cold Appetizer (Optional)
Entrée
Dessert

SAMPLE MENU

Vine | Leave | Bitter Fruit

Terrine of Heirloom Vine Tomato | Baby Lettuces & Leaves | Olive Tapenade

Shoots | Fungi | Forest

Poached Asparagus | Morel | Egg | Almond Soil | Spruce
Fashionable Legumes | Allium | Borage
Miso Tofu | Scallion | Bean Sprout | Oyster Leaf
Chocolate | Pea | Apple
Chocolate Mousse | Green Pea Frozen Juice | Apple Sorbet | Lime & Fresh Coriander
Intimate Gatherings, Intriguing Plates

Whether your group is large or small, the genuine care and comfort of our guests is our highest mission. Enjoy our creative Small Gathering Selections for 8 to 24 guests.

Small Gathering Selections >
Our Small Gathering Menus Are Designed For Groups Between 8-24 Guests.

All Buffets Are Served With Pilot Coffee Roasters Coffee, Regular & Decaffeinated & Sloane Fine Teas.

**MORNING EXPRESS | $28**
Chef’s Selection Of Seasonal Juices & Smoothies
Natural & Fruit Flavoured Yoghurts
Bircher Muesli
Sliced Fruit & Berries
Assorted Danish Pastries
Muffins | Croissants
English Muffins | Sourdough | White & Multigrain Bread For Toasting

**WAKE UP CALL | $35**
Chef’s Selection Of Seasonal Juices & Smoothies
Natural & Fruit Flavoured Yoghurts
Bircher Muesli
Sliced Fruit & Berries
Smoked Salmon | Capers
Pickled Red Onion | Lemon
Cream Cheese
Assorted Danish Pastries
Muffins | Croissants
English Muffins | Sourdough | White & Multigrain Bread For Toasting

Butter | Marmalade | Fruit Preserves
Honey | Plain, Fine Herbs & Garlic
Cream Cheese
Scrambled Eggs With Chives
Home Fries With Caramelized Onions & Peppers
Crispy Smoked Bacon
DELI 1 | $65
COLD SELECTION
Mason Jars
Heirloom Tomato | Buffalo Mozzarella | Basil Pesto | Arugula
Niçoise Salad | Tuna | Potato | Green Beans | Egg
Artisan greens | Shaved Seasonal Vegetables | Blood Orange Dressing
SANDWICHES
Black Forest Ham & Emmental Dried Cranberries | Multigrain Croissant
English Muffin | Smoked Salmon Rooftop Herbs Cream Cheese Remoulade Sauce
Garden Sandwich | Smoked Eggplant | Tomato Jam | Piquillo Pepper
HOT SELECTION
Flatbread | Smoked Eggplant | Onion | Red Bell Pepper | Oregano EVOO
Gnocchi | San Marzano Tomato Capers | Kalamata Olives | Parsley & Basil
DESSERT
Fruit Skewers
Fresh Fruit Cream Tart

DELI 2 | $67
COLD SELECTION
Smoked Fish Plater | Garnishes
Mason Jars
Greek Salad | Kalamata | Feta Cucumber | Watermelon (Seasonal) Oregano
Ancient Grains | Grilled Haloumi Mint | Pomegranate | Grapes
Artisan Greens | Shaved Seasonal Vegetables | Blood Orange Dressing
SANDWICHES
Club Sandwich Wrap | Fried Egg Chicken | Avocado | Bacon
Black Forest Ham & Emmental | Dry Cranberries | Multigrain Croissant
Garden Sandwich | Smoked Eggplant | Tomato Jam | Piquillo Pepper
HOT SELECTION
Flatbread | San Marzano Tomato Burrata | Basil | Kalamata Olives
Tandoori Chicken Skewers | Mint Chutney | Tamarind Chutney
DESSERT
Fruit Skewers
Chocolate Mille Feuille

DELI 3 | $69
COLD SELECTION
Cold Cuts | Bread Selection
Smoked Fish Plater | Garnishes
Mason Jars
Mexican Pasta | Jalapenos | Sweet Corn | Chipotle Dressing | Adobo Chicken
Ontario Beets | Orange | Walnuts Mustard Leaves
Heirloom Tomato | Buffalo Mozzarella | Basil Pesto | Arugula
SANDWICHES
Seasonal Bagel
Club Sandwich Wrap | Fried Egg Chicken | Avocado | Bacon
Garden Sandwich | Smoked Eggplant | Tomato Jam | Piquillo Pepper
HOT SELECTION
Flatbread | Mozzarella | Wild Mushroom | Truffle | Prosciutto
DESSERT
Seasonal Sliced Fruits Lemon Tart
Special selections can be arranged to offer Lunch or Dinner to the outside professionals working throughout your event.

**LUNCH | DINNER | $55**

Chef’s Choice menus will be announced one day prior to service. Our buffets are designed for a minimum of ten guests.
IMBIBED INSPIRED: BEVERAGE SELECTIONS

Drawing from the very best of Canada and the world, our Deluxe and Premium Bars cater to cultured tastes.

View Beverage Selections >
**BEVERAGES**

<table>
<thead>
<tr>
<th>PRICING ON CONSUMPTION (1oz)</th>
<th>HOSTED/CASH BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td>APÉRITIFS</td>
<td>$12</td>
</tr>
<tr>
<td>Vermouth</td>
<td>Campari</td>
</tr>
<tr>
<td>Deluxe Bar</td>
<td>$12</td>
</tr>
</tbody>
</table>

**Pre-selected Package**

- Absolut Vodka | Bombay Sapphire Gin | Jim Beam Bourbon Whiskey
- Johnny Walker Red Label Scotch Whisky | Cazadores Reposado Tequila | Bacardi Gold Rum
- Crown Royal Canadian Whisky

*Create Your Own Bar by selecting one item per category:*

**VODKA**
- Absolut | Russian Standard | Smirnoff

**GIN**
- Bombay Sapphire | Tanqueray | Beefeater

**TEQUILA**
- Cazadores Reposado | El Jimador Blanco | 1800 Silver

**RUM**
- Havana Club Añejo 3 años | Appleton Estate Signature Blend | Bacardi Gold

**WHISKEY**
- Johnny Walker Red Label | Ballantines | Dewar's White Label

**BOURBON**
- Jim Beam | Bulleit | Four Roses

**CANADIAN WHISKY**
- Crown Royal | Canadian Club | Forty Creek Select Barrel

**Premium Mixed**

- Grey Goose Vodka | Hendrick's Gin | Maker's Mark Bourbon Whisky
- Johnny Walker Black Label Scotch Whisky | Cazadores Añejo Tequila | Bacardi Black Rum
- Crown Royal Reserve Canadian Whisky

*Create Your Own Bar by selecting one item per category:*

**VODKA**
- Grey Goose | Ketel One | Tito's

**GIN**
- Hendrick's | The Botanist | Empress 1908

**TEQUILA**
- Cazadores Añejo | Leyenda del Milagro | 1800 Añejo

**RUM**
- Havana Club Añejo Reserva | El Dorado 5 | Bacardi Black

**WHISKEY**
- Johnny Walker Black Label | Chivas Regal 12

**BOURBON**
- Maker's Mark | Jack Daniels | Buffalo Trace

**CANADIAN WHISKY**
- Crown Royal Reserve | Canadian Club 12 | Collingwood
### PRICING ON CONSUMPTION (1oz)

**HOSTED/CASH BAR**

<table>
<thead>
<tr>
<th>Local Beer</th>
<th>$11</th>
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<tbody>
<tr>
<td>Steam Whistle</td>
<td>Mill St. Organic</td>
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<table>
<thead>
<tr>
<th>International Beer</th>
<th>$12</th>
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<tbody>
<tr>
<td>Heineken</td>
<td>Corona</td>
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<table>
<thead>
<tr>
<th>Craft Beer Selection</th>
<th>$16</th>
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<tbody>
<tr>
<td>Creemore Lager</td>
<td>Ace Hill Pilsner</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Bottled Water</th>
<th>$6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Still Water</td>
<td>Sparkling Water</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>International Bottled Water</th>
<th>$7.50</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aqua Panna Still</td>
<td>San Pellegrino Sparkling</td>
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</table>

<table>
<thead>
<tr>
<th>Soft Drinks &amp; Juices</th>
<th>$7</th>
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</thead>
<tbody>
<tr>
<td>Coke</td>
<td>Diet Coke</td>
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</table>

<table>
<thead>
<tr>
<th>Orange Juice</th>
<th>Cranberry Juice</th>
<th>Apple Juice</th>
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<tr>
<td>$8</td>
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<table>
<thead>
<tr>
<th>Red Bull (Regular &amp; Sugar Free)</th>
<th>$10</th>
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<table>
<thead>
<tr>
<th>Digestifs</th>
<th>$18</th>
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<tbody>
<tr>
<td>Courvoisier VS Cognac</td>
<td>Grand Marnier</td>
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### ENHANCEMENTS FOR HOSTED/CASH BAR

<table>
<thead>
<tr>
<th>Cocktails</th>
<th>$15</th>
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<tbody>
<tr>
<td>Martini</td>
<td>Manhattan</td>
</tr>
<tr>
<td>(deluxe spirit)</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Single Malt Scotch Whiskies</th>
<th>$18</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glenfiddich 12 Year</td>
<td>Glenlivet 12 Year</td>
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</tbody>
</table>

### KIDS & NON-ALCOHOLIC DRINK PACKAGE BARS:

<table>
<thead>
<tr>
<th>Selection Of Soft Drinks</th>
<th>$30</th>
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</thead>
<tbody>
<tr>
<td>Assorted Bottled Juices</td>
<td></td>
</tr>
<tr>
<td>Bottled Water</td>
<td></td>
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</tbody>
</table>

$30 per guest
DELUXE BAR PACKAGE:
4 hours $67 | 6 hours $91
Additional 30 minutes $9
Additional hour $18

PREMIUM BAR PACKAGE:
4 hours $95 | 6 hours $125
Additional 30 minutes $14
Additional hour $28

Apéritifs and Digestifs are included in both Deluxe and Premium Bars Packages

BAR SERVICE REQUIREMENTS:
For hosted bar, a bartender fee of $125 per bartender, per hour will apply if minimum beverage consumption of each bar not reaching $900
For cash bar, one cashier at $125 per cashier per hour and one bartender at $125 per bartender per hour (4 hour minimum) 1 hour for setup/teardown to be added to the time of the event + 22% Service Charge & 13% HST
### SPARKLING

<table>
<thead>
<tr>
<th>Name</th>
<th>Type</th>
<th>Region</th>
<th>Country</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>Nuà</td>
<td>Brut</td>
<td>Prosecco</td>
<td>Veneto</td>
<td>Italy</td>
</tr>
<tr>
<td>Château des Charmes</td>
<td>Brut “Estate Bottled”</td>
<td>St. David’s Bench</td>
<td>Canada</td>
<td>$78</td>
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<tr>
<td>Veuve Clicquot</td>
<td>Brut</td>
<td>“Yellow Label”</td>
<td>Reims</td>
<td>France</td>
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### WHITE

<table>
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<tr>
<th>Name</th>
<th>Type</th>
<th>Region</th>
<th>Country</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>Terre Gaie</td>
<td>Pino Grigio</td>
<td>Poggio Bracco</td>
<td>Veneto</td>
<td>Italy</td>
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<tr>
<td>Whitehaven</td>
<td>Sauvignon Blanc</td>
<td>Marlborough</td>
<td>New Zealand</td>
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<tr>
<td>Domaine Laroche</td>
<td>Chablis</td>
<td>Burgundy</td>
<td>France</td>
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<tr>
<td>McManis</td>
<td>Chardonnay</td>
<td>San Joaquin Valley</td>
<td>California</td>
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<tr>
<td>Baron Philippe de Rothschild</td>
<td>Sauvignon Blanc</td>
<td>Mapu</td>
<td>Chile</td>
<td>$58</td>
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<tr>
<td>Hidden Bench</td>
<td>Riesling</td>
<td>“Bistro”</td>
<td>Beamsville Bench</td>
<td>Ontario</td>
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<tr>
<td>Cave Spring</td>
<td>Riesling</td>
<td>Niagara</td>
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<td>Château des Charmes</td>
<td>Chardonnay</td>
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<td>Sauvignon Blanc</td>
<td>Marlborough</td>
<td>New Zealand</td>
<td>$80</td>
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<tr>
<td>Domaine Laroche</td>
<td>Chablis</td>
<td>Burgundy</td>
<td>France</td>
<td>$88</td>
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<tr>
<td>McManis</td>
<td>Chardonnay</td>
<td>San Joaquin Valley</td>
<td>California</td>
<td>$86</td>
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<tr>
<td>Baron Philippe de Rothschild</td>
<td>Sauvignon Blanc</td>
<td>Mapu</td>
<td>Chile</td>
<td>$58</td>
</tr>
<tr>
<td>Hidden Bench</td>
<td>Riesling</td>
<td>“Bistro”</td>
<td>Beamsville Bench</td>
<td>Ontario</td>
</tr>
<tr>
<td>Cave Spring</td>
<td>Riesling</td>
<td>Niagara</td>
<td>Canada</td>
<td>$60</td>
</tr>
<tr>
<td>Château des Charmes</td>
<td>Chardonnay</td>
<td>Estate Bottled</td>
<td>St. David’s Bench</td>
<td>Canada</td>
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### RED

<table>
<thead>
<tr>
<th>Name</th>
<th>Type</th>
<th>Region</th>
<th>Country</th>
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</thead>
<tbody>
<tr>
<td>Castello di Gabbiano</td>
<td>Chianti</td>
<td>Tuscany</td>
<td>Italy</td>
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<td>Antinori</td>
<td>“Peppoli”</td>
<td>Chianti Classico</td>
<td>Tuscany</td>
<td>Italy</td>
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<td>Domanie de Séminaire</td>
<td>“Tradition”</td>
<td>Côtes du Rhône</td>
<td>France</td>
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<td>J.Lohr</td>
<td>Painter Bridge</td>
<td>Zinfandel</td>
<td>Central Coast</td>
<td>California</td>
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<tr>
<td>Robert Mondavi</td>
<td>Cabernet Sauvignon</td>
<td>Private Selection</td>
<td>California</td>
<td>USA</td>
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<tr>
<td>689 Cellars</td>
<td>“Submission”</td>
<td>Cabernet Sauvignon</td>
<td>California</td>
<td>USA</td>
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<tr>
<td>Penfolds</td>
<td>Cabernet/Shiraz</td>
<td>Koonunga Hill</td>
<td>Australia</td>
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<td>Inniskillin</td>
<td>Pinot Noir</td>
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<td>“Submission”</td>
<td>Cabernet Sauvignon</td>
<td>California</td>
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### ICE WINE

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<tbody>
<tr>
<td>Inniskillin</td>
<td>Vidal</td>
<td>Icewine</td>
<td>Niagara Peninsula</td>
<td>Canada</td>
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<tr>
<td>Jackson-Triggs</td>
<td>Riesling</td>
<td>Icewine</td>
<td>Niagara Peninsula</td>
<td>Canada</td>
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</tbody>
</table>
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