

KOSHER DINNER PACKAGE

YMG¹ YMG² YMGO^{outdoor}
YORK MILLS GALLERY
TORONTO'S PREMIER EVENT VENUES



ZUCHTER BERK
KOSHER



 www.facebook.com/koshertoronto

 www.twitter.com/ZuchterBerk

 www.zbcaterers.com

 info@zbcaterers.com

ZUCHTER BERK

Zuchter Berk Kosher is Toronto's premier kosher catering. We began as one of Toronto's first kosher restaurants. Over the years, we have grown to be a leading synagogue caterer with a long history of service par excellence to the Jewish community. We also excel in off-premise kosher catering, working in many of Toronto's finest venues. Our range is extraordinary — from intimate family dinners to simcha's of all sizes, including large community events serving more than 5,000 guests.

T (416) 386 9946



F (416) 386 1297

YMG¹ YMG² YMGO^{outdoor}
YORK MILLS GALLERY
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 www.facebook.com/YorkMillsGallery

 www.yorkmillsgallery.com

 info@yorkmillsgallery.com

YMG¹ YMG² YMGO^{outdoor}

The York Mills Gallery offers a complete scope of services including Toronto's finest caterers, in-house production, stylish décor and efficient service – all important elements to ensure a flawless event. From the planning process to the event completion, our staff of experienced professionals will make sure no detail is overlooked and will ensure the success of your event.

1895 Leslie St.
Toronto, ON M3B 2M3

T (416) 525 5683
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YMG¹ YMG² YMGO^{utdoor}

YORK MILLS GALLERY is the hottest new venue in Toronto. Opened in summer 2014 this fabulous, open space is everything you are looking for.

- Floor to Ceiling White Drapery (YMG1)
- Video Wall (YMG2)
- Tiffany Chairs
- Coffee Tables
- Leather Lounge Furniture
- Cruiser Tables
- Linens and Napkins
- Open Concept Event Loft Spaces
- 20F High Warehouse Industrial Ceilings
- Large Stylish Built In Wood Bars
- Contemporary Guest/Bridal Suite with Safety Box
- Large Ballroom Chandeliers
- Ambient Lighting Throughout Venue
- Full Functional Kitchen Inclusive Of All Dishes, Cutlery, Glassware and Service Ware
- Complete Kosher Kitchen Onsite
- Licensed Beverage Services
- Complimentary Free Parking
- Round and Long Tables
- Close Proximity To Surrounding Landscaped Grounds Available For Photos (Toronto Botanical Gardens 2.5 Km)
- Fully Handicap Accessible
- On-Site Event Supervisor
- Acrylic Bar

SERVICES

Your event representative will be pleased to assist in arranging special details for your event such as; florals, rentals, décor, sound and lighting, audio and visual, etc...

EVENT CAPACITY

Our multi-functional space and open layout allows the flexibility to host functions from a small gathering of 50 people to a large scale event for 950 people. Event bookings and arrangements take place at our on-site offices.

PARKING

There is ample complimentary parking on site. Valet parking is also available for each event and may be arranged through The YMG Event Venue for an additional charge.

2020

PROMOTIONAL MENU PACKAGE:

This is a suggested menu. This should be used for budgeting purposes only. Menus are varied and can include ethnic specialties, our staff would be happy to customize a menu to suit any cuisine, taste profile or budget.

	MAY - DECEMBER	JANUARY - MARCH	APRIL
Saturday	\$105 Per Guest (\$70 menu + \$35 bar)	\$105 Per Guest (\$70 menu + \$35 bar)	\$105 Per Guest (\$70 menu + \$35 bar)
Friday & Sunday	\$105 Per Guest (\$70 menu + \$35 bar)	\$100 Per Guest (\$70 menu + \$30 bar)	\$100 Per Guest (\$70 menu + \$30 bar)
Monday - Thursday	\$100 Per Guest (\$70 menu + \$30 bar)	\$95 Per Guest (\$70 menu + \$25 bar)	\$95 Per Guest (\$70 menu + \$25 bar)

ROOM RENTAL CHARGES

	MONDAY – FRIDAY	JANUARY – APRIL 15	APRIL 15 – DECEMBER 31
YMG	Room Rental Fees Are Waived on Evening Events	Room Rental Fees Are Waived	Saturday Events \$4500 Sunday Events \$2500
YMG2	Room Rental Fees Are Waived on Evening Events	Room Rental Fees Are Waived	Saturday Events \$3500 Sunday Events \$1750

*Tax & Service Charge are additional

**Daytime Events – Valet Parking Fee May Apply

OPEN BAR SELECTIONS:

(Based on 7 hours of service, includes bar staff)

Standard Bar Includes regular brand spirits (Vodka, Gin, Rye, Rum Scotch) Domestic Beer, our Red and White House Wine, Soft Drinks, Juices, Mineral Water. Smirnoff (vodka); Beefeater (Gin); Canadian Club (Rye); Lambs (Rum); Johnnie Walker Red Label (Scotch) Sauza Silver (Tequila)

2021

PROMOTIONAL MENU PACKAGE:

This is a suggested menu. This should be used for budgeting purposes only. Menus are varied and can include ethnic specialties, our staff would be happy to customize a menu to suit any cuisine, taste profile or budget.

	MAY - DECEMBER	JANUARY - MARCH	APRIL
Saturday	\$107 Per Guest (\$72 menu + \$35 bar)	\$107 Per Guest (\$72 menu + \$35 bar)	\$107 Per Guest (\$72 menu + \$35 bar)
Friday & Sunday	\$107 Per Guest (\$72 menu + \$35 bar)	\$102 Per Guest (\$72 menu + \$30 bar)	\$102 Per Guest (\$72 menu + \$30 bar)
Monday - Thursday	\$102 Per Guest (\$72 menu + \$30 bar)	\$97 Per Guest (\$72 menu + \$25 bar)	\$97 Per Guest (\$72 menu + \$25 bar)

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PRE DINNER RECEPTION

LOBBY STATIONS

HORS D'OEUVRES - HOT SELECTIONS

HORS D'OEUVRES - COLD SELECTIONS

LOBBY STATIONS

HARVEST TABLE

A selection of crudités, Tuscan bean spread, lemon and red pepper hummus with tahina, eggplant babaganoush, Turkish salad, warm pita, & wonton chips

\$9.15 per person

SUSHI STATION

Authentic assortment of Maki rolls, assorted sushi and sashimi, California rolls etc. with wasabi, ginger soy and pickled ginger, presented on authentic platters and sushi boats. Chef, in traditional attire, will be preparing to order in front of guests.

\$14 per person

SATAY STATION

Skewers of marinated beef, chicken breast and fresh mini vegetables presented with Asian, plum, soy and spicy peanut sauces for dipping, accompanied by an Asian noodle salad.

\$12 per person

BEEF CARVERY STATION

Hand carved pickled Corn Beef, ZB's own BBQ Brisket and Smoked Turkey Breast served with an assortment of sliced rye breads, mustards and Kosher dills, and Deli Style Coleslaw.

\$14.50 per person

ZB'S GRAVADLOX STATION OR SMOKED SALMON

Hand carved homemade cured Atlantic salmon served on mini blinis, topped with Asian popcorn sprouts and creamed horseradish; accompaniments of chopped egg, capers, chopped red onion and lemon slices.

\$12.50 per person

MASHED POTATO MARTINI BAR

Garlic mashed Yukon golds and sweet potato mash served with mushroom ragout, garlic pesto sauce or spicy chili sauce, toppings to include sautéed mushrooms, onions and chopped chives.

\$9.50 per person

VODKA INFERNO STATION

Plates of flaming marinated thinly sliced salmon and fresh lake pickerel are presented to clients atop a visually stunning station of colourful glass & rocks

\$11.75 per person

TAPAS TABLE

Traditional Spanish table set with assorted tapas favourites, marinated assorted olives, grilled spicy Merguez, marinated grilled mushrooms and marinated artichokes. Assorted rustic style breads served with spreads of sun dried tomato & black olive, and roasted red pepper & fennel

\$12 per person

PAD THAI STATION

Noodles with Asian vegetables and our homemade authentic Pad Thai peanut sauce, cooked to order in front of our guests and presented in small Asian takeout boxes with chopsticks

\$11 per person

HORS D'OEUVRES

HOT SELECTION

GROUP A

Blackened chicken with pineapple jalapeno salsa
Herb crusted beef sticks with red wine aioli
Mini wieners in a blanket
Mushroom and leek strudel
Potato cup filled with a herbed meatloaf
Potato latke with maple and pear compote
Sesame chicken batons
Spinach, leek and roasted garlic triangles
Vegetable spring rolls with plum sauce
Chicken mango spring rolls with chili dip

GROUP B

Beef satay with Thai dipping sauce
Charred rare beef on a rice cake with caramelized orange compote
Chicken satay with spicy peanut sauce
Curried beef samosas with mango chutney
Mini taco with shredded chicken and a tomato avocado corn relish
Oven cured tomato, caramelized red onion, toasted walnut on puff pastry rounds
Steamed Oriental chicken parcels with orange zest served with hoisin sauce
Sweet potato and caramelized onion phyllo triangles
Sweet potato chips with apricot curry chicken salad
Vegetarian beggars purse with hoisin sauce
Mini Potato Latke with Smoked Rosette
Twice baked mini potato skin filled with roasted garlic and wild mushroom ragout

GROUP C

Charred rare tuna with peach and walnut salsa
Duck confit on cornbread crouton with tomato relish
Duck Thai basil & caramelized onion wonton with a chili wasabi aioli
Mini beef Wellington with peppercorn dipping sauce
Thai chicken sticks pickled ginger dip
White fish lemongrass sticks with thyme infused honey dip
Lamb kofta pick up sticks with black current chutney

HORS D'OEUVRES

COLD SELECTION

GROUP A

California roll (sushi) with soya sauce and pickled ginger
Curried chicken tartlets
Lavender pizza crisp topped with balsamic infused oven dried tomato & black pepper
Mini corn muffins filled with black bean and roasted corn salsa
Mini grilled vegetable wraps
Rosemary potato crisp with red onion marmalade & grilled eggplant
Sweet potato corn fritters with pineapple chili dipping sauce
Vegetable Frittata with hummus & black olive spear
Vegetable roll with soya sauce & pickled ginger
Wild Mushroom ragout on a garlic crostini topped with roasted red pepper
Tomato Basil Tartlet

GROUP B

Black olive tapenade with smoked chicken en croute
Charred rare beef croustade with rosemary and olive mash
Crostini with black olive artichoke tapenade
Cucumber sake cup filled with smoked salmon mousse and mango papaya chutney
Gravlax and Asian sprouts on chive blini
Lemongrass infused rare beef on honey risotto cake with crisp fried leeks
Merlot soaked crostini with basil infused beef and a roasted garlic squeeze
Mushroom and roasted red pepper crostini
Red and yellow grape tomato and purple basil salad on a Garlic Crostini
Salmon pastrami on blini with sour cream and Asian sprouts
Smoked salmon with avocado corn salsa in crispy potato nest
Thai salad rolls with sweet chili dipping sauce
Waldorf chicken and apple barkette

GROUP C

Green tea infused duck breast on wonton chip with lemongrass & pickled ginger relish
Hoi sin BBQ duck and caramelized shallots
Plantain chip with smoked salmon mousse
Smoked chicken and black olive salad on a rosemary potato cake

DINNER OFFERINGS

SILVER DINNER OFFERINGS
GOLD DINNER OFFERINGS
PLATINUM DINNER OFFERINGS
DIAMOND DINNER OFFERINGS
AFTER DINNER SELECTION

SILVER DINNER OFFERINGS

Each of our dinner selections comes complete with...

ZB's Bar Service, Relish Trays with Hummus,
ZB's Fresh Bread Basket (Includes flatbread, pita & fresh baked rolls)
Late night Sweet Table available at an additional charge

OFFERING A

2020 \$70 per person | 2021 \$72 per person

Choice of 3 Hors D'oeuvres from Group A
ZB Caesar Salad with Creamy Garlic Dressing & Sweet Chili Croutons
Mushroom Chicken Supreme with Assorted Mushrooms, served with a Red Wine Mushroom Demi Glaze
Vanilla and Parsnip Yukon Potato Mash
Chef's Jump up Vegetable Medley
Strawberry & Apple Crisp with Vanilla Crème Anglais
Coffee & Tea

OFFERING B

2020 \$70 per person | 2021 \$72 per person

Choice of 3 Hors D'oeuvres from Group A
Hearty Salad – Mixed Greens, Roasted Pears, Grilled Fennel, Carrot Curls & Cherry Tomatoes with Lemon Herb Vinaigrette
Basil Chicken Supreme with a Bell Pepper Chutney
Garlic Potato Mash
Chef's Seasonal Vegetable Medley
Lemon Brulee Tart with burnt sugar crisp & berry coulis
Coffee & Tea

OFFERING C

2020 \$70 per person | 2021 \$72 per person

Choice of 3 Hors D'oeuvres from Group A
ZB Caesar Salad with Creamy Garlic Dressing & Sweet Chili Croutons
Chicken Roulade stuffed with Arugula, Sun Dried Tomatoes & Olives served with Smoked Tomato Jus
Vanilla and Parsnip Yukon Potato Mash
Chef's Jump up Vegetable Medley
Strawberry & Apple Crisp with Vanilla Crème Anglais
Coffee & Tea

OFFERING D – Vegetarian Option

2020 \$70 per person | 2021 \$71 per person

Choice of 3 Hors D'oeuvres from Group A
Hearty Salad – Mixed Greens, Roasted Pears, Grilled Fennel, Carrot Curls & Cherry Tomatoes with Lemon Herb Vinaigrette
Eggplant Involtini – Rolled Grilled Eggplant filled with Quinoa, Julienne Vegetables, Tofu & served with Roasted Tomato Sauce
Garlic Potato Mash
Chef's Seasonal Vegetable Medley
Lemon Brulee Tart with burnt sugar crisp & berry coulis
Coffee & Tea

GOLD DINNER OFFERINGS

Each of our dinner selections comes complete with...

ZB's Bar Service, Relish Trays with Hummus,
ZB's Fresh Bread Basket (Includes flatbread, pita & fresh baked rolls)
Also included is our late night Sweet Table

OFFERING E

2020 \$78 per person | 2021 \$80 per person

Choice of 3 Hors D'oeuvres from Group A
Mandarins, Greens & Spiced Pecans with Honey Dijon Dressing
Mustard & Tarragon Chicken Breast with a Mustard Tarragon Jus
Chef's Seasonal Vegetable selection
Herbed Roasted Red Skin Potato
Trio of Sorbets in a Brandy Snap Basket
Coffee & Tea

OFFERING F

2020 \$78 per person | 2021 \$80 per person

Choice of 3 Hors D'oeuvres from Group A
Traditional Caesar Salad with Herbed Focaccia Croutons
Chicken Cacciatore braised in a Traditional Italian sauce
Chef's Seasonal Vegetable Selection
Brown, Wild and Basmati Rice
Marinated Strawberries
With a Triple Sec Zabaglione and Chocolate Biscotti
Coffee & Tea

OFFERING G

2020 \$78 per person | 2021 \$80 per person

Choice of 3 Hors D'oeuvres from Group A
Mixed Greens, Grape Tomatoes, Cucumber, Sprouts and Carrot Threads
with an Herb Vinaigrette
Moroccan Chicken Ballotine filled with Apricots, Dates and Olives
Served with a Thyme Jus
Chef's Seasonal Vegetable Selection
Roasted Garlic Mashed Potato Rosette
Frozen Chocolate Mousse Cake with a Berry Coulis
Coffee & Tea

OFFERING H

2020 \$78 per person | 2021 \$80 per person

Choice of 3 Hors D'oeuvres from Group A
Salad Lorraine — Greens, Snow Peas, Red Pepper, Mushrooms, Pine Nuts with
a Creamy Garlic Dressing
"Sticky Chicken" with Italian Herbs and Apricot Jam
Chef's Seasonal Vegetable Selection
Roasted Sweet, Red and Yukon Gold Potatoes tossed in Fresh Herbs and Olive Oil
Frozen Lemon Cake on a chocolate pond
Coffee & Tea

OFFERING I

2020 \$78 per person | 2021 \$80 per person

Choice of 3 Hors D'oeuvres from Group A
Butter Lettuce, Radicchio, Kiwi, Strawberries, Candied Almonds
with a Poppyseed Vinaigrette
Coq au Vin
Braised Chicken in a Traditional Burgundy Wine & Mushroom Sauce
Chef's Seasonal Vegetable Selection
Roasted Garlic Infused Parsnip Mash
Chocolate Mousse Dome
With a Caramel Centre atop a Berry Coulis
Coffee & Tea

PLATINUM DINNER OFFERINGS

Each of our dinner selections comes complete with...

ZB's Bar Service, Relish Trays with Hummus,
ZB's Fresh Bread Basket (Includes flatbread, pita & fresh baked rolls)
Also included is our late night Sweet Table

OFFERING J

2020 \$100 per person | 2021 \$103 per person

Choice of Six Hors D'oeuvres Form Group A & B
Poached Salmon Medallion on Young Greens and Sprouts
Drizzled with a Maple Mustard Dressing
Braised Beef Filet Bourguignon
Chef's Seasonal Vegetable Selection
Roasted Garlic Mashed Potato Rosette
Lemon Crème Brule
Coffee & Tea

OFFERING K

2020 \$100 per person | 2021 \$103 per person

Choice of Six Hors D'oeuvres from Group A & B
Salad and Soup Shooter
Young Greens Cherry Tomato, Cucumber, and Carrot ribbons with a Red Wine Vinaigrette
& Accompanied with a Soup Shooter
Herb Crusted Supreme of Chicken
With Caramelized Red Onion & Mandarin Orange Jam
Chef's Seasonal Vegetable Selection
Roasted Sweet & Yukon Gold Potatoes
New York Style Parve Cheesecake
Topped with a Warm Blueberry Compote
Coffee & Tea

OFFERING L

2020 \$100 per person | 2021 \$103 per person

Choice of Six Hors D'oeuvres from Group A & B
Layered Pasta Bolognese with pesto & basil garnish
Baby Spinach Salad, Roasted Pears, Spiced Nuts and Sprouts
with a Poppyseed Dressing
Basil Balsamic Chicken Breast with Mushrooms & Coloured Peppers
Chef's Seasonal Vegetable Selection
Roasted Red Skin Potatoes
Chocolate Mousse Dome
With a Caramel Centre atop over a Berry Coulis
Coffee & Tea

OFFERING M

2020 \$100 per person | 2021 \$103 per person

Choice of Six Hors D'oeuvres from Group A & B
Pan Seared Citrus Halibut on Butter Lettuce with Strawberry and Kiwi Slices
with Honey Dijon Dressing
Roasted Cornish Hen filled with Apricot & Sun Dried Cranberries
Served with a Red Wine Reduction
Chef's Seasonal Vegetable Selection
Whipped Yukon Potato Rosette atop Sweet Potato Fritter
Apple Crumble with Vanilla Bean Crème Anglaise
Coffee & Tea

OFFERING N

2020 \$100 per person | 2021 \$103 per person

Choice of Six Hors D'oeuvres from Group A & B
Spinach and Leek Angolotti with a Roasted Tomato Sauce
Greens Marinated Artichoke, Portobello Mushrooms, Kalamata Olives
with a Bruschetta Dressing
Pistachio Crusted Chicken Supreme with a Chardonnay Sauce
Chef's Seasonal Vegetable Selection
Dual Medley Mash in a Potato Skin
Flourless Chocolate Cake with an Orange Coulis
Coffee & Tea

DIAMOND DINNER OFFERINGS

Each of our dinner selections comes complete with...

ZB's Bar Service, Relish Trays with Hummus,
ZB's Fresh Bread Basket (Includes flatbread, pita & fresh baked rolls)
Also included is our late night Sweet Table

OFFERING O

2020 \$110 per person | 2021 \$112 per person

Choice of Six Hors D'oeuvres from Group A, B & C
Maple Glazed Halibut with a Caramelized Apple and Balsamic Syrup
Young Greens, Nappa Cabbage Slaw and a Mushroom Thai Salad Roll
with a Toasted Poppyseed Vinaigrette
Grainy Mustard & Horseradish Crusted Beef Filet
Portobello Mushroom Red Wine Reduction
Chefs Seasonal Vegetable Selection
Garlic Mashed Rosette atop Sweet Potato Fritter
Carolyn's Honey Brown Grilled Pears
With Vanilla Ice Cream
Coffee & Tea

OFFERING P

2020 \$110 per person | 2021 \$112 per person

Choice of Six Hors D'oeuvres from Group A, B & C
Pan Seared Sea Bass
With tropical fruit salsa on orzo with dried cranberries
Heirloom Red and Yellow Tomato, Baby Spinach
With a Chive and Honey Vinaigrette
Braised Beef Short Ribs
With a Merlot Reduction
Chefs Seasonal Vegetable Selection
Roasted Sweet Potato, Red Potato, Yukon Gold Potato
Strawberry Rhubarb Parcel with a Riesling Zabaglione
Coffee & Tea

OFFERING Q

2020 \$110 per person | 2021 \$112 per person

Choice of Six Hors D'oeuvres from Group A, B & C
Moroccan Tofu Wellington on top a split pea puree
Asian Greens, Pan Seared Duck Breast & Pea Sprouts
Drizzled with a Toasted Sesame Dressing
Choice of Entrée Served Table Side
Veal Marsala or Herbed Grilled Salmon
With a Peach and Walnut Salsa
Chefs Seasonal Vegetable Selection
Garlic Mashed Rosette atop Sweet Potato Fritter
Triple Berry and Lemon Mousse Tower
Served with a strawberry coulis
Coffee & Tea

OFFERING R

2020 \$125 per person | 2021 \$128 per person

Choice of Six Hors D'oeuvres from Group A, B & C
Duo of Cornish Hen
Cedar Plank cooked Breast and Confit of Leg on a bed of Roasted Spaghetti Squash
Zuchter Berk's Gravadlox Plate
Grilled First Cut Veal Chop with a Port Wine Reduction &
Crisp Fried Onions Threads
Chefs Seasonal Vegetable Selection
Three Potato Pave
Passion Fruit Mousse Tower
Coffee & Tea

All prices are subject to additional taxes and service charges.

AFTER DINNER SELECTION

SWEET TABLES

ZB's Sweet Table is famous for our wonderful selection and variety.

It's the perfect end to a festive evening.

Our Sweet Tables may consist of a selection from the following.

CAKES

Chocolate Truffle Cake, Fresh Fruit Tranche, Gateaux Saint Honore, Black Forest Cake, Marble Cheese Cake, Carrot Cake, Wild Blueberry Mousse

COOKIES

Raspberry Sandwich, Lemon Thumbprint, Checkerboard, Chocolate Chunk, Oatmeal Raisin, Lemon Poppyseed Shortbread, Assorted Biscotti, Tuiles

MINI PASTRIES

Filo Pouches, Mini Fruit Tarts, Mini Napoleons, Mini Butter Tarts, Lindzer Squares, Lemon Squares, Pecan Squares, Assorted Brownies, Baklava Squares, Assorted Truffles

PICK UPS

Individual Vanilla Custard, Individual Mousses, Individual Peach Crumble, Individual Truffle Surprise, Individual Strawberry Shortcake

FRESH CUT TROPICAL FRUIT PLATTER

Golden Pineapple, Honeydew, Cantaloupe, Watermelon, Papaya, Mango, Dragon Fruit, Star Fruit, Kiwi, Strawberries, Blueberries, Gooseberries, Grapes

ADDITIONAL LATE NIGHT STATIONS

CAPPUCCINO AND ESPRESSO BAR

Espresso, cappuccino and lattés all freshly brewed in front of guests with an authentic espresso machine

CHOCOLATE FOUNTAIN

100 % warm Belgian chocolate cascading over skewers of strawberries, pineapple and other delectable dried and fresh fruits

CREPE AND BELGIAN WAFFLE BAR

Selection of fruit crepes and Belgian Waffles finished at the station by uniformed chefs. Both made to order with a variety of toppings which include: Cinnamon Whipped Cream, Pure Maple Syrup, Strawberry and Blueberry Compote, Icing Sugar, Vanilla sauce

CANDY MOUNTAIN

Candies, candies and more candies!

Candy selection may include Gummi Bears, Lolly Pops, Jelly Beans, Coffee Candy, Mini Mint Chocolates, Chocolate Truffle Candies, Chocolate Covered Almonds.

The perfect addition to your sweet table to give it something different...

ALCOHOL OPTIONS

#1 BAR CHARGES AS CASH OR CONSUMPTION BAR

(Includes bar staff, min \$800.00 charge)

House Wine - \$8.50 per glass
Domestic Beer - \$6.50
Import Beer - \$7.75
Standard Rail Drink - \$6.50
Premium Mix Drink - \$9.50
Soft Drink - \$4.50

#2 STANDARD HOST BAR SELECTIONS

(Based on 7 hours of service, includes bar staff) \$35.00 per person

Standard BAR Includes regular brand spirits (Vodka, Gin, Rye, Rum, Scotch) Domestic Beer, our Red and White house selected Wine, Soft Drinks, Juices, Mineral Water. Smirnoff (vodka); Beefeater (Gin); Canadian Club (Rye); Lambs (Rum); Johnnie Walker Red Label (Scotch) Sauza Silver (Tequila); Coor's Light Canadian

#3 PREMIUM BAR

(Based on 7 hours of service, includes bar staff) \$45.00 per person

Includes regular and selected premium brand spirits (Vodka, Gin, Rye, Rum, Scotch), Domestic and Selected Imported Beer, our Red and White house selected Wine, butler passed wine service during dinner, Martini's, selected Liqueurs, Soft Drinks, Juices, Mineral Water. Smirnoff / Grey Goose (vodka); Beefeater Dry Gin; Bacardi Superior / Malibu (Rum); Crown Royal (Rye) Jack Daniel's Sour Mash (Bourbon); Glen Levitt (Scotch); Sauza Silver (Tequila); Baileys; Khaluia; Grand Marnier; Cognac; Canadian Coor's Light; Stella; Heineken

Room Rental Charges May Apply

*13% HST Additional

**18% Service Charge Additional



Corporate Office

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