



BREAKFAST MENU

BREAKFAST

Ease into your morning with menu options that start your event on the right track. From home-style breakfasts to baked-from-scratch muffins or diet conscious alternatives, all breakfasts include Lavazza coffee, tea and juice.

CLASSIC CONTINENTAL BUFFET 41

- Assorted muffins
- Assorted croissants
- Assorted Danish pastries
- Individual Greek-style yogurt
- Sliced fruit, berries
- Butter, honey and preserves

CHELSEA CONTINENTAL BUFFET 45

- Assorted muffins
- Butter croissants
- Mini bagels
- Norwegian smoked salmon
- Virginia ham
- Turkey kielbasa
- Emmental cheese
- Canadian cheddar
- English cucumber, tomato
- Individual Greek-style yogurt
- Sliced fruit, berries
- Cream cheese, capers, onion, butter, honey and preserves

HEALTHY START BUFFET 43

- Wheat toasting loaves
- Gluten free toasting bread
- Whole grain cereals with skim milk
- Overnight oat and chia seed pudding with oat milk, seasonal berries, Chelsea honey drizzle
- Hard boiled eggs
- Individual Greek-style yogurts
- Sliced fruit, berries, cottage cheese
- Butter, honey and preserves

Add Freshly squeezed juice 7

GRAB N GO BREAKFAST 43

Easy to grab packaged breakfast items for on the go

- Selection of bacon, sausage and veggie muffin sandwiches
- Individual Greek-style yogurts
- Cereal bars
- Whole apples, bananas and oranges
- Bottled Tropicana juices

CLASSIC CANADIAN BUFFET 45

- Assorted muffins
- Assorted croissants
- Assorted Danish pastries
- Scrambled eggs
- Hash brown potatoes
- Smoked bacon
- Whole grain cereals, milk
- Sliced fruit, berries
- Butter, honey and preserves

CHELSEA CANADIAN BUFFET 50

- Cinnamon brioche French toast
- Double smoked bacon
- Roasted roma tomatoes
- White and wheat pullman toasting loaves
- Sliced fruit, berries
- Butter, honey, syrup and preserves

Eggs, select one:

- Free range scrambled eggs
- Scrambled eggs with chives and cheddar cheese
- Vegetarian scrambled eggs

Potato, select one:

- Home fries with onion and peppers
- Hash brown patties
- Tater tots
- Sautéed red skin potatoes with peppers, onion and paprika - GF

Meat, select one:

- Pork sausage links
- Turkey sausage GF/Halal

Upgrade to Peameal bacon 3

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BREAKFAST

CHELSEA DELUXE BUFFET

56

- Assorted mini muffins
- Assorted mini croissants
- Assorted mini Danish pastries
- Assorted mini donuts
- Roasted roma tomatoes
- Crispy double-smoked bacon
- Traditional oatmeal with raisins and almonds
- White and wheat pullman toasting loaves
- Individual Greek-style yogurt
- Sliced fruit, berries
- Butter, honey, syrup and preserves

Eggs, select one:

- Free range scrambled eggs
- Scrambled eggs with chives and cheddar cheese
- Vegetarian scrambled eggs

Potatoes, select one:

- Home fries with onion and peppers
- Hash brown patties
- Tater tots
- Sautéed red skin potatoes with peppers, onion and paprika

Meat, select one:

- Pork sausage links
- Turkey sausage GF/Halal

Sweet Treat, select one:

- Belgian waffle
- Buttermilk pancakes
- Cinnamon brioche French toast

CHELSEA BREAKFAST BOWL

40

- Scrambled Eggs
- Hash brown potato patty
- Sausage links or twice cooked bacon
- Grilled tomato
- Sautéed mushrooms
- Buttered English muffin

Add butter or chocolate croissant

6

Add sliced fruit

7

SUPERIOR BREAKFAST BOWL

43

- Butter croissants, assorted mini muffins
- Arugula salad
- Fresh fruits and berries
- Classic eggs benedict with peameal bacon or smoked salmon
- Red skin skillet potatoes

Upgrade to smoked salmon

3



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BREAK MENU

BREAKS

Delight your attendees with a mid-morning or afternoon break that provides a quick “pick me up” during your meeting. All breaks include Lavazza coffee and specialty tea.

PERK-U-LATOR

Essential - Lavazza coffee, specialty tea	7.5
Essential Plus - Lavazza coffee, specialty tea, Tropicana juices AM /soft drinks PM	13
The Muffin Man - Three flavours of our baked from scratch muffins (carrot, blueberry bran, choc/ban)	16.50
Loaf Me Tender - minimum 2 flavours - carrot crumble loaf, banana loaf, lemon loaf, vegan pumpkin chocolate chip	16.50
Fruity Frenzy - Sliced fruit, melons, berries	16.50
Perfect Parfait - Build your own yogurt parfait with mixed berries, granola, almonds, sunflower seeds, cranberries, sultanas	19.50
Overnight Oats Jars - Chia and Hemp Pudding, overnight oats, toasted coconut, banana bread and craisins	19.50
Crunch and Munch - Wholesome fruit and nutrigrain cereal bars (apple, strawberry and blueberry)	15.50
Hoi-eee-Cow-Fun assortment of mini donuts	17.50
Bagel with Schmears - Cream cheese topping, Greek topping (feta/ olives), smoked salmon topping	19.50

TWILIGHT PERK-U LATOR

All breaks include soft drinks

Cookies and Cream Bliss - Chefs selection of fresh bakery cookies, minimum of two varieties served with white and chocolate milk	19.50
Fruity Frenzy - Sliced fruit, melons, berries	19.50
Canadian Kitchen - Hand made assorted butter tarts	19.50
Sweet Treat - Cupcakes - vanilla, chocolate, red velvet, jelly roll, peanut butter cup, lemon	19.50
S'mores Bliss Brownie Bite	19.50
Mediterranean Mosaic - Garlic hummus, red pepper hummus and parsley hummus with crisp pita chips	19.50
Great White North - Traditional, cappuccino, Irish cream and caramel silk Nanaimo bars	19.50
South Of The Border - Chocolate and caramel stuffed churrrrrros	19.50
Let's Twist Again - Assorted pretzels served with Ontario mustards, chocolate and caramel dips	19.50
Custard and Coffee - Portuguese egg custard tarts	19.50
Wall of Crunch - assorted bags of chips, classic, all dressed, doritos	16.50
Kernal Kraze - assorted bags of popcorn, white cheddar, light butter & salt, sweet & salty, and dill pickle	16.50

PERK-U-LATOR PLUS

All breaks include soft drinks

Meze Mingle Delight	23
· Lemonade	
· Prosciutto, salami, ham and parmesan salad	
· Roasted artichokes and cipollini onions	
· Cured Italian tomatoes	
· Antipasto vegetables	
· Black and green olives	
· Hummus and pita chips	
Nutritional Kick	23
· Tomato juice, V8 juice	
· Crudités, hummus trio	
· Baked pita chips	
· Melon trio	
· Honey, cottage cheese	
· Cereal bar	
Chocolate Explosion	23
· Chocolate milk	
· Chocolate brownie assortment	
· Chocolate macaroon squares	
· Artisan chocolate chip cookies	
Downtown Deli	25
· 2% milk, chocolate milk	
· Virginia ham, turkey, pastrami, salami	
· Rye bread	
· Mustards	
· Dill pickle spears	
· Mini cookies	
Essential Elegance	23
· Sparkling cranberry punch	
· Quebec artisan cheeses	
· Whole grain crisps	
· Sliced fruits, local honey, toasted walnuts	
Wimbledon Delight	23
· Iced tea	
· Cream scones	
· Macerated strawberries	
· Devonshire cream	
· Mini cookies	

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BREAKS

IMMERSIVE ESCAPE

All breaks include soft drinks

Kernel's Carnival

23

Allow your guests to fill their snack bag at our popcorn cart – four great flavours to choose from.

Polar Plunge

23

Stroll up to our ice cream cart and cool off with a mini tube of Gelato Fresco's most popular flavours. Your choice of five – lemon sorbet, mango sorbet, strawberry sorbet, raspberry sorbet, devil's chocolate and vanilla caramel, milanese vanilla or seasonal flavours

Munchie Madness:

23

Dress your own Dorito chip bag with salsa, jalapeno queso, onions, tomatoes, olives, banana peppers, sour cream



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LUNCH MENUS

LUNCH

Our lunch menus provide groups with a selection of items to keep attendees energized. From lunch on the run, to customizable buffets all lunch options include Lavazza coffee and tea.

DAILY LUNCHEON BUFFET 57.50

Ask your catering manager for the daily lunch menu

MAKE IT MY WAY LUNCHEON BUFFET 62.50

CHELSEA DELI 55

- Soup of the day
- Tossed salad of seasonally garnished greens
- Chef's selection of two crafted salads
- Selection of deluxe deli sandwiches
 - Chimichurri carne asada - thinly sliced roast beef, chimichurri sauce, arbol mayo, fried onions, arugula on potato bread
 - Ham and swiss on brioche bun - cured Virginia ham, swiss cheese, lettuce, tomato, honey mustard mayo
 - Chipotle tuna salad on multigrain - chipotle spiced tuna salad, celery, red onion, lettuce on multigrain bread
 - Turkey club wrap with bacon and tomato - turkey, smoked bacon, tomato, lettuce, emmental cheese, sriracha mayo in a flour tortilla
 - Chicken salad sandwich - diced roast chicken breast, celery, peppers, herbs, hint of tabasco and mayonnaise on a croissant bun
 - Roasted sweet potato and chickpeas in spinach wrap - roasted sweet potato, chickpeas, lettuce, tomato, red onion, olive tapenade in spinach wrap
- Relish tray; pickles, beets, olives, balsamic onions
- Deli style potato and terra chips
- Butter tarts and Nanaimo bars
- Lavazza coffee and specialty tea

CHELSEA SPA LUNCH (minimum 30 guests) 55

- Selection of artisan rolls, creamery butter
- Chef's selection of two soups
- Potato salad
- Tri coloured quinoa salad
- Sweet potato and pear salad
- Greens Bar Includes:
 - Mixed super greens blend, crisp romaine, baby spinach, arugula, iceberg
 - Selection of vegetables: carrot, cucumber, grape tomato, radish, corn, croutons, olives, banana peppers
 - Selection of seeds and fruits: flax, sunflower; toasted pumpkin, cranberry, apricots, mandarin orange
 - Selection of dressings: balsamic, ranch, Italian, Greek, Niagara region peach chardonnay, baco noir balsamic
 - Selection of proteins: tofu, edamame beans, chickpeas, hard boiled eggs, feta cheese
- Mini desserts - apple crumble cake and chocolate brownies
- Whole fruit
- Lavazza coffee and specialty tea

- Add chilled salmon* 12
- Add chilled chicken breast* 9
- Add charcuterie board* 19

GRAB AND GO LUNCH (OFFSITE) 58

Includes selection of bottled beverages and fresh whole fruit.

Selection of sandwiches:

- Egg salad
- Tuna salad
- Pulled pesto chicken and roasted red pepper
- Ham and swiss
- Roasted mushroom and feta

Individually packaged salads, select one:

- Chef's selection of our daily crafted shaker salad
- Crudités of carrot, celery and tomato with hummus dip

Dessert, select one:

- Cereal bar
- Local artisan cookie

Includes selection of bottled beverages



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LUNCH

CHELSEA BOWLS (Minimum 10 and Maximum 80 guests)

Includes coffee/tea, bread rolls, and sweet butter

Salmon Power Bowl

- Baked atlantic salmon
- Spinach and chevre salad with cranberry
- Tri coloured quinoa pilaf
- Steamed broccoli with garlic oil
- Warm dinner rolls
- Sliced avocado
- Maple mustard sauce
- Wild berry macaroon bar

Mediterranean Chicken Bowl

- Grilled chicken skewer with lemon and oregano
- Danforth Greek salad with feta and olives
- Bejewelled rice pilaf
- Blistered cherry tomatoes
- Warm Pita
- Tzatziki sauce
- Date square

South Western Bowl

- Flank steak with chimichurri dressing
- Kale salad with corn and black beans, cilantro dressing
- Mexican rice with veg
- Guacamole, pico de gallo
- Tortilla chips
- Shredded cheese
- Lime wedge
- Triple chocolate fudge cake

Silk Route Bowl

- Grilled teriyaki chicken
- Iceberg salad with edamame beans and carrot
- Steamed jasmine rice
- Sautéed broccoli, bell peppers, and snap peas
- Vegetable spring roll
- Sesame seeds, scallions
- Macaroon madness cake

Chicken Quinoa Bowl

- Herb grilled chicken
- Romaine with mango, peppers and cucumber with citrus vinaigrette
- Quinoa with grilled vegetables
- Sautéed peppers and onions
- Warm garlic knot
- Citrus edamame beans
- Fresh herbs
- Vanilla caramel swirl cake

The English Luncheon Bowl

- Beer battered cod fillet
- Tangy coleslaw
- Mushy peas
- Curly fries
- Fresh crusty bread and butter
- Tartar sauce, lemon wedge
- Apple crumble cake

59

Chinese Flair Bowl

- General Tso's chicken
- Cabbage with chilies and citrus dressing
- Vegetable fried rice
- Sautéed peppers and onions
- Vegetarian egg roll
- Toasted sesame seeds
- Scallion
- Orange citrus cake

Vegetarian Taco Bowl

- Spicy black beans
- Kale salad with cilantro dressing
- Quinoa with corn and black beans
- Grilled vegetables (bell peppers, zucchini, onions)
- Soft flour tortilla
- Chunky avocado
- Lime crema, lime wedge
- Boston cream cake

PLATED LUNCHEON SETS

BRAISED CHICKEN IN MUSHROOM CREAM 60

- Roasted red pepper and tomato bisque
- Baked chicken supreme with thyme and mushroom cream sauce
- Mashed Yukon gold potatoes, seasonal vegetables
- Decadent chocolate cake, raspberry coulis

SALMON WITH LEMON AND CHIVE CREAM 60

- Corn chowder
- Baked atlantic salmon with lemon and chive cream
- Ancient grain pilaf, seasonal vegetables
- Carrot and almond cake with cream cheese frosting and caramel drizzle

STUFFED CAPON THIGH 60

- Roasted butternut squash soup with maple drizzle
- Mushroom and mozzarella filled capon thigh with tomato and basil sauce
- Brown rice and quinoa blend with red pepper essence, seasonal vegetables
- Pure chocolate sensation, fresh strawberry

6 OZ. FLAT IRON STEAK 60

- Vegetable rosemary soup
- 6oz Alberta AAA flat iron steak with natural jus reduction, roasted cipolini
- Baked potato casserole, seasonal vegetables
- Sticky toffee cake, fresh raspberries

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DINNER MENUS

BUFFET DINNER

End your meeting with Dinner menus that delight your guests and leave them feeling satisfied. From buffets to 4-course meals each menu includes Lavazza coffee and tea.

DIAMOND BUFFET

77

- Assorted dinner rolls, sweet butter
- European blend lettuces, with purple cabbage, tomato wedges and carrots
- Crisp romaine hearts, focaccia croutons, prosciutto crisps, parmesan reggiano shavings
- Green bean and potato salad with onion, hard boiled eggs and olives
- Vegetarian penne pasta
- Country mashed potato
- Rice pilaf
- Locally sourced vegetables
- **One selection from our Classic Entrée features**
- Mini brownies and cupcakes
- Sliced fruit, berries
- Lavazza coffee, specialty tea

SAPPHIRE BUFFET

98

- White and grain dinner rolls, sweet butter
- Super greens with cucumber, tomato and balsamic dressing
- Crisp romaine hearts, focaccia croutons, prosciutto crisps, parmesan reggiano shavings
- Fine spinach and iceberg leaves, sun kissed tomato, olives, Bermuda onion and artichokes
- Tricolour quinoa salad with parsley, tomato, onion and lemon
- Sweet potato, orange, heirloom carrot, parsnip and red onion salad with honey and cider
- Penne with vegetables in rose cream
- Smashed mini red skin potatoes, olive oil, cracked pepper and herbs
- Ancient grain pilaf, fresh herbs
- Chef's locally sourced vegetables
- **One selection from our Chef-Carved Entrée features**
- **One selection from our Classic Entrée features**
- Assortment of squares, cheesecakes and mini pastries
- Sliced fruit, berries
- Lavazza coffee, specialty tea

RUBY BUFFET

110

- White and grain dinner rolls, flat breads, butter balls, hummus trio
- Marinated roma tomatoes, basil leaves, young mozzarella, balsamic drizzle
- Rocket leaves with dried cranberries and mandarins
- Crisp romaine hearts, focaccia croutons, prosciutto crisps, parmesan reggiano shavings
- Tricolour quinoa salad with parsley, tomato, onion and lemon
- Traditional Greek salad, kalamata olives, fresh oregano, feta cheese
- Couscous tabbouleh with parsley, red onion and tomato in lemon dressing
- Chilled Malpeque oysters with lemon wedges, tabasco and mignonette
- Chilled poached black tiger shrimp, cocktail sauce
- Collection of cured and smoked meats
- Steamed dim sum dumplings, chili sauce, soy sauce
- Chef-carved beef tenderloin thyme jus, horseradish
- Veal scallopini with lemon and capers
- Breaded filet of great lakes pickerel, lemon chervil aioli
- Roasted vegetable rotolo
- Roasted fingerling potatoes, chives and shallots
- Tri colour quinoa and wild rice pilaf
- Locally sourced vegetables
- Chef's international dessert selection
- Mini verrines, mini brownies, mini pastries, tarts, cheesecakes, cookies, squares, cannoli
- Sliced fruit, berries
- Quebec artisan cheeses, whole grain crisps
- Lavazza coffee, specialty tea

Classic Entrée Features

- Chicken breast, sauce chasseur
- Lemon and flour dusted veal scaloppini with mushroom cream
- Escallop of pork loin, herb crumb, roasted mushroom jus
- Chicken parmesan
- Sliced beef flank with caramelized onions and chimichurri crust
- Atlantic salmon, maple and Ontario mustard crust
- Chicken breast, sundried tomato crème
- Breaded great lakes pickerel with lemon and grainy mustard aioli

Chef-Carved Entrée Features

(Includes a Carving Chef for two hours)

- Herb and mustard roast prime rib of Alberta beef, natural jus, Yorkshire pudding
- Roast striploin of AAA beef, dijon herb crusting, thyme jus, Yorkshire pudding
- Roast turkey, sage stuffing, onion gravy, cranberry sauce
- Apple and raisin stuffed crown roast of pork with honey mustard gravy
- Cabernet marinated leg of lamb, mint demi glace
- Atlantic salmon wellington with black olive and chive cream
- Roast hip of beef, roasted garlic jus (*minimum 120 guest count required*)

PLATED DINNER

PLATED DINNER MENU SETS

Includes Chef's selection of starch, white and grain dinner rolls local seasonal vegetables, Lavazza coffee and specialty teas.

3-Course **78**
4-Course **82**

Appetizer Options - select one for 3-course or two for 4-course

- Carrot and coriander soup
- Roasted butternut squash and apple soup
- Green lentil soup with vegetables
- Hot and sour soup, tofu
- Mushroom soup
- White bean soup with kale
- Chicken and corn chowder
- Cream of asparagus soup
- Barley and mushroom soup
- Roasted red pepper and sweet potato bisque
- Rocket and endive salad with pomegranate, feta and peach chardonnay dressing
- Fine spinach and iceberg leaves, sun kissed tomato, olives, Bermuda onion and artichokes
- European blend of lettuces with purple cabbage, tomato wedges and carrots
- Heritage greens, heirloom carrots, roasted beets and poached peaches with roasted walnuts
- Rainbow chard and curly endives Ontario radishes, cucumber and chevre cheese
- Caesar salad with crispy bacon and herbed croutons
- Super greens with cucumber, tomato and balsamic dressing
- Baby kale and frisee with atomic bomb tomato, pickled red onion, shaved fennel root

Entree Options - select one

- Charmula shrimps
- Olive tapenade crusted atlantic salmon with chive beurre blanc
- Ontario walleye meuniere with lemon and caper sauce
- Baked chicken supreme stuffed with chef's blend of mushroom and mascarpone cheese
- Coq Au Vin - chicken leg cooked in red wine with shallots, mushroom and herbs
- Pork schnitzel with mushroom and cracked pepper sauce
- Herb and dijon crusted beef striploin, horseradish, roasted shallot jus
- Chimichurri crusted beef flank steak

Vegetarian Entrée Options - select one

- Baked Magi pepper with chick peas, onions, tomato, olives and Moroccan spices with couscous (vegan)
- Charred eggplant and coconut curry with jasmine rice (vegan)
- Capaletti of roasted Ontario squash fortified with winter sage oil, garlic, lemon zest, pine nuts and kale (vegetarian)
- Potato gnocchi cooked in brown butter with chef's mushrooms, kale and parmesan
- Braised fennel and white bean cassoulet

Dessert Options - select one:

- Triple chocolate mousse, fresh raspberries
- Apple pecan tart with caramel drizzle
- Chocolate sensation with whipped cream and fresh strawberry
- Baba au rum
- Crème brulee cheesecake
- Vegan chocolate decadence cake with fresh Ontario berries

Enhance your meal with:

- Seared sable fish nicoise style **12**
- Roasted branzino, Mediterranean gremolata **12**
- 8 oz. AAA beef tenderloin steak with thyme jus **25**
- Butter poached lobster tail with brandy infused mustard cream **22**
- Chef's selection of starch and local seasonal vegetables





RECEPTION MENU

RECEPTION

Topaz Cocktail Reception 43

Choice of passed chef's canapés and hot hors d'oeuvres, 5 pieces/person

Diamond Cocktail Reception 46

- Chef's choice of passed canapés and hot hors d'oeuvres, 5 pieces/person
- Crudités, roasted garlic hummus and ranch
- Quebec artisan cheeses, whole grain crackers
- Lavazza coffee, specialty teas

Sapphire Cocktail Reception 63

- Host's choice of passed canapés and hot hors d'oeuvres, 3 pieces/person
- Crudités, roasted garlic hummus and ranch
- Collection of smoked and cured meats with mustard, pickles and crispy baguette
- Quebec artisan cheeses, whole grain crackers
- Puff pastry blanketed brie cheese with cranberry compote, candied pecans, maple drizzle, crostini
- Mini cupcakes- six flavours
- Lavazza coffee, specialty teas

Ruby Cocktail Reception 88

- Host's choice of passed canapés and hot hors d'oeuvres, 3 pieces/person
- Deluxe tower of poached black tiger shrimp, 2 pieces/person
- Norwegian smoked salmon with garnishes
- Large Malpeque oysters served on the half shell with sauces, 2 pieces/person
- Atomic tomato and bocconcini salad with basil chiffonade and aged balsamic drizzle
- Quebec artisan cheeses, whole grain crackers
- Collection of smoked and cured meats with mustard, pickles and crispy baguette
- International meat ball station- rustic tomato and shredded parmesan, teriyaki, BBQ
- Sliced fruit, berries
- Chef's display of international desserts
- Lavazza coffee, specialty teas

Grand Sweet Table 35

- Warm Belgian waffles with flambéed fruits, chantilly cream and praline pecans
- Mini verrines, mini mousse cakes, tarts, squares, cookies
- Deluxe iced cakes, fruit flans, nut flans, cheesecakes
- Sliced fruit, berries
- Quebec artisan cheeses, whole grain crackers
- Lavazza coffee, specialty teas

Slider Selections - minimum 5 dozen of any one item 75

- Beef sliders
- Chicken sliders
- Pulled pork sliders
- Mini Philly cheesesteak sliders
- Mushroom and chevre slider with balsamic and onions

Slider Station Enhancements

- French fries with beef gravy 12
- Build your own poutine station 14

Reception Action Stations

All stations include serving chef

- 3 stations 77
- 4 stations 92

Wok and Roll Station

- Teriyaki stir fry- chicken
- Teriyaki Stir fry - vegetable
- Steamed jasmine rice
- Vegetarian pad thai noodles
- Scallion, sesame seeds

International Meatball Station

- Traditional meatballs with rustic tomato sauce and parmesan
- Teriyaki meatballs
- Meatballs with smokey BBQ sauce
- Garlic bread, parmesan cheese, scallion and sesame seeds

Build your own Poutine Station

- Yukon gold fries, cheese curds, beef gravy, ketchup

Tater Tots Bar

- Crispy tater tots of Yukon gold and sweet potato
- Smokey bacon rashers, shredded cheddar cheese, scallion
- Sour cream, sriracha aioli, sweet chili gastrique, ketchup aioli

Add: shaved smoked meat

Hip Hip Hooray

- Chef-carved hip of beef (min 120 guests) or striploin
- Selection of local mustards and horseradish
- Focaccia buns

Fajita Fiesta

- Nacho chips
- Chef-carved chicken breast, sautéed onions and peppers
- Tortilla shells
- Lettuce, shredded cheddar, shredded jack cheese, tomato, salsa, guacamole, jalapeno queso

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RECEPTION

Roesti Station

- Crispy Yukon gold roesti potato
- Chicken and corn fricassee
- Spinach and mushroom fricassee
- Sour cream, scallion, apple compote

Viva La Pasta

- Chef's selection of two pastas
- Served with alfredo, san marzano tomato or rose sauce
- Sautéed veg, chicken breast, Italian sausage
- Parmesan cheese, herbs and seasonings

Fire and Ice

- Serving Chef
- Warm Belgian waffles with flambéed fruits, chantilly cream and praline pecans
- Chocolate fudge and caramel sauce
- Vanilla ice cream
- Citrus zest

LATE NIGHT CRAVING STATIONS

Pizza and Wings Bonanza 35

- Selection of meat lovers, vegetarian and cheese pizzas
- Cajun crusted chicken wings
- Hot, BBQ, honey garlic, sweet chili, blue cheese dip

Chip Truck Experience 31

- Yukon gold fries, cheese curds, smoked meat, bacon/sausage, beef gravy
- beef sliders, chicken sliders
- tomato aioli, mustard, pickle, mayonnaise, cheese, onion, tomato, hot sauce
- 1 hour serving chef

Taco Shack 31

- Cumin grilled flank steak, pulled chicken, simmered beans
- Soft flour tortilla, coriander, lime, pico di gallo, onion
- Gazpacho shooter, warm chips, guacamole, salsa
- 1 hour serving chef

Coffee and Cookies 21

- Coffee, tea, coffee shop cookies
- Kitchen sink, peanut butter crunch, ginger/sugar, oatmeal/sultana, chocolate chip

Waffle Sundae Bar 26

- Vanilla, chocolate, praline caramel crunch ice creams
- Chocolate, strawberry, butterscotch sauces
- Waffle cups, fudge brownies, marshmallows, cherries, whipped cream, salted peanuts, candied pecans
- 1 hour creative chef

Simply Irresistible 32

- 6 flavours of mini donuts, chocolate and vanilla cream brownies, mini cupcakes
- Mini tarts, mini cookies, mini mousse cakes, squares
- Sliced fruit
- Fresh berries

ARTISAN SPREAD BOARDS

The Luscious Lox Board: smoked salmon, cream cheese, capers, pickled red onions, herbs, bagel chips 20

Majestic Mediterranean Board - garlic hummus, beet hummus and tzatziki with pita chips 20

Southwest Smash Board - crispy corn chips, refried beans, jalapeno, guacamole, pico de gallo, crema, lime wedges, scallion 20

Deliciously Decadent Board: nutella and cream cheese, strawberry mascarpone, peanut butter and jelly, almond biscotti, cranberry crisps 18.50



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RECEPTION

HORS D'OEUVRES & CANAPES

75/doz

Hot Selection

- Lentil & corn croquette
- Brie and pumpkin arancini
- Chicken empanada
- Jamaican chicken firecracker
- Mini beef wellington
- Mini piggy in a blanket
- Chicken satay
- Korean short rib skewer
- Southern fried chicken skewer
- Szechuan chicken spring roll
- Chicken quesadilla
- Duck and jalapeno pot pie
- Crab meat croquette
- Chicken samosa
- Northern woods mushroom turnover
- Vegetable spring roll with plum sauce
- Feta sundried tomato phyllo
- Spanakopita
- Vegetable samosa
- Chicken yakitori 🍗
- Falafel Balls 🌱🌱
- Lentil & corn croquette 🌱🌱
- Thai shrimp/lemongrass 🍷
- Wild rice & mushroom croquette 🍷



Cold Selection

- Beef carpaccio & truffle oil crostini
- Chipotle chicken taco cup
- Gravlax salmon roesti sashimi grade
- Lobster & apple in crepe purse
- Peking duck moo soo crepe
- Prosciutto fig asiago/cheese
- Pâté maison & berries on crostini
- Smoked salmon blini, caviar
- Japanese shrimp salad on cucumber
- Antipasto skewer 🍷
- Bocconcini tomato pesto skewer
- Thyme & tomato goat cheese baguette
- Goat cheese & fig truffle in tulip
- Maple apple walnut & goat cheese crostini
- Wild mushroom goat cheese crostini
- Antipasto skewer 🌱🌱
- Bean salad in taco cup 🍷
- Ratatouille on blinis 🌱🌱
- Seared tuna on cucumber 🍷
- Tabbouleh in taco cup 🍷
- Thai mango wrap 🌱🌱
- Thai salad bundle 🌱🌱
- Porcini & portobello mushroom pâté with hummus & berries on gluten free bread 🌱🌱
- Cottage cheese, squash and caviar crostini 🌱🌱

Vegan 🌱

Gluten Free 🌱

CHELSEA
Hotel

TORONTO



BAR MENU

BAR

HOST / CASH BAR

Prices do not include applicable taxes and gratuities

Premium brand liquor	10.50
Deluxe brand liquor	12.50
House wine	12.50
Domestic beer	10.50
Premium & Imported beer	11.50
Liqueurs	11.50
Soft drinks	7.50

Punch Selection, serves 40 people

Non-alcoholic fruit punch	115
Champagne or wine punch	150
Rum punch	150

BAR ENHANCEMENTS

Signature Cocktails 17.50

Serve a signature cocktail at your event. Please inquire about our seasonal selections

Your Chelsea Event Experts and the hotel's bar manager will gladly consult with you in regards to personalized cocktails for your event (prices will vary depending on selection.)

Mimosa & Sangria Station 17.50

Enjoy a classic mimosa prepared with a selection of fresh juices & garnishes paired perfectly with Prosecco & Rose Prosecco. Our mouthwatering sangria is the perfect complement and prepared with brandy soaked fruit, fresh juices and luscious wine.

Lost Craft On Tap 11

Enjoy a selection of any two of the following beer selections for your bar package. Rings of Saturn (IPA) & Rain Hard (Lager). These 12oz draft pours will be included as Domestic & Premium options.

White Wine

Pillitteri Pinot Grigio, Canada	54
Mission Hill, Pinot Grigio, Canada	74
Rief Classic Chardonnay, Canada	78
Matua Sauvignon Blanc, New Zealand	87

Red Wine

Pillitteri Cabernet / Merlot	54
Mission Hill, Merlot	74
Penfold Kanooga Hill Shiraz	78
Funckenhausen Malbec	87

Sparkling & Champagne

Mionetto Prosecco, Italy	81
Mionetto Rose Prosecco, Italy	76
Victoire Champagne, France	143

Bar Information

- All prices include ice and bar mix.
- Both cash & host bars are subject to the following consumption clause: if consumption is less than \$500.00 excluding taxes & service charge, a fee of \$30.00/hour (min. 4 hours) will apply for the cashier/s and/or bartender/s.

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POLICIES

TAX AND GRATUITIES

All prices, services and gratuities are subject to 13 Harmonized Sales Tax (HST). Prices, taxes and gratuities are subject to change. All prices are in Canadian dollars.

“OUR KITCHEN IS YOUR KITCHEN”

Should you not find a menu or item that suits your taste or budget the hotel culinary team will work with you to design a menu exclusively for your event.

ALLERGIES AND SPECIAL DIETARY NEEDS

Menu items may contain nuts and/or nut by-products. Substitutions can be made for diets that are vegetarian, vegan, gluten free, dairy free and nut free. Advance notice is required, please advise your Chelsea Event Expert.

SAFE FOOD HANDLING PRACTICES

Provincial regulations require that the Hotel must supply any food and/or beverage brought into a function room. All food and/or beverages must be consumed on the premises and removal of any food and/or beverages from the function room is not permitted due to safe food handling practices. All menus are designed with an allotted length of service to ensure the quality and safety of our products.

SAFE BEVERAGE SERVICE

The Chelsea Hotel, Toronto is committed to providing responsible alcoholic beverage service to our guests.

The hotel is responsible for compliance with all bylaws and local regulations of the Liquor Control Board of Ontario Act. As such, alcohol service may be denied to those guests who appear to be intoxicated or under the legal drinking age. The hotel reserves the right to ask for identification from anyone requesting or consuming alcohol at an event. The only acceptable forms of identification to confirm legal age are: Driver License with picture, Passport or BYID card. The hotel reserves the right to close the bar or cease alcohol service at anytime during a contracted event due to unforeseen circumstances.

LINEN, DÉCOR, ENTERTAINMENT

Please let us know if you need assistance in arranging specialty linen, decorations, flowers or entertainment.

AUDIO VISUAL EQUIPMENT & SERVICES

A complete line of audiovisual equipment is available on-site from Encore. Encore would be happy to provide a quotation for your audiovisual requirements.

COAT CHECK SERVICE

Seasonal coat Check service can be provided during any event. Arrangements can be made through your Chelsea Event Expert.

GUARANTEES

To make your event a success, please notify your Chelsea Event Expert with the guaranteed number of guests 72 hours or three (3) business days in advance. The guaranteed number of guests is not subject to reduction within the 72 hours prior to the event. If no guarantee is received at the appropriate time, the hotel will assume the expected count as outlined on the banquet event order to be the guarantee and will bill accordingly. Each menu requires a specific minimum and/or maximum of guests. If these are not met a surcharge and a change in service style will apply.

Please note the information on this page is of a general nature. Every event is different and as such the terms and condition for each event may be changed with agreement of the Chelsea Hotel, Toronto and the client.

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