



BREAKFAST BUFFETS

All breakfast buffets are served with a selection of chilled juices, regular and decaffeinated coffee, and LOT 35 teas.

Our buffets are designed for a minimum of 10 guests. For events with fewer than 20 guests, an additional labour charge of \$120 per meal period will be applied.

At Fairmont Royal York we want you to enjoy our food items at their very best. To ensure this happens, we do not recommend that buffets are on display for longer than a period of 3 hours.

Royal York Continental

27

Muffins, Butter Croissants,
Danishes, Preserves & Butter

Live Healthy Buffet

40

Coconut & Berry Smoothie
Low Fat Berry Muffins
Seasonal Fruit Salad
Build Your Own Parfait, Greek Yogurt, Granola,
Dry Fruit, Fruit Compote
Cottage Cheese
Hot Oatmeal, Maple Syrup, Assorted Dried Fruit
Egg White, Mushroom, Spinach & Goat Cheese
Strata
Chicken Apple Sausage
Thyme Roasted Sweet Potatoes

Royal York Breakfast Buffet

40

Includes Muffins, Butter Croissants, Danishes,
Preserves & Butter
And your selection of 3 Cold & 4 Hot items

Additional items (5 per person)

COLD

Sliced White & Multigrain Bread
Cold Cereal & Milk
Seasonal Whole Fruit
Seasonal Fruit Salad
Assorted Fruit Yogurt
Greek Yogurt
Cottage Cheese
Bagels & Cream Cheese

HOT

Hot Oatmeal, Brown Sugar, Dried Fruit
Smoked Bacon
Ontario Peameal Bacon
Chicken Apple Sausage
Pork Sausage
Scrambled Eggs, Chive
Bell Pepper, Asiago & Onion Frittata
Waffles, Maple Syrup, Berry Compote
French Toast, Maple Syrup, Berry Compote
Herb Roasted Fingerling Potatoes
Hash Brown Patties
Sautéed Mushrooms
Blistered Little Tomatoes

CONTINENTAL ENHANCEMENTS

These additional items are exclusively for the ROYAL YORK CONTINENTAL Buffet.

Cold Cereal & Milk	5 per person	Seasonal Sliced Fruit & Berries	5 per person
Seasonal Whole Fruit	5 per person	Assorted Fruit Yogurt	5 per person
Charcuterie Breakfast Platter	10 per person	Assorted Bagels, Cream Cheese & Preserves	5 per person
Locally Cured Meats and Canadian Cheeses, Local Mustard, Baguette (serves 10)			
Seasonal Fruit, Berry & Yogurt Smoothie	5 per person	Coconut & Berry Smoothie	5 per person

BREAKFAST BUFFET ENHANCEMENTS

These items are exclusively for adding to our Breakfast Buffets – not for à la carte ordering.

Eggs Benedict 8 per person

Ontario Peameal Bacon, Lemon Hollandaise

Bagels & Smoked Steelhead 8 per person

Cream Cheese, Lemon, Red Onion, Capers

Ontario Peameal, Egg & Cheese Sandwich 8 per person

Seasonal Sliced Fruit & Berries 5 per person

Assorted Bagels, Cream Cheese & Preserves 5 per person

Seasonal Fruit, Berry & Yogurt Smoothie 5 per person

Coconut & Berry Smoothie 5 per person

PLATED BREAKFAST

All breakfasts are served with a selection of chilled juices, regular and decaffeinated coffee, and LOT 35 teas.

Price includes your selection of 1 preset item and 1 breakfast entree.

Preset		Scrambled Eggs, Bacon & Pork Sausage	42
Choose 1:			
Seasonal Fruit Salad		Herb Roasted Ontario Potatoes, Little Tomatoes	
Greek Yogurt Parfait, Organic, Granola, Fruit Compote			
Seasonal Fruit, Berry & Yogurt Smoothie			
Spinach, Tomato & Feta Quiche	42	Traditional Eggs Benedict	44
Herb Roasted Ontario Potatoes, Mushrooms, Chicken Apple Sausage		Ontario Peameal Bacon, Lemon Hollandaise Herb Roasted Ontario Potatoes, Little Tomatoes	

BREAKFAST STATIONS

Minimum number of persons per station is 25. Chef Attendant required at a fee of \$150.

Omelette Station

15

Cheddar Cheese, Ham, Mushrooms, Bell Peppers
Baby Spinach, Scallions, Bacon

Carved Ham Station

15

Maple Glazed Ham, Kozlik's Mustard

Carved Peameal Ham & Pork Belly

16

Whole Peameal Ham & House Smoked Pork Belly
Kozlik's Mustard, Soft Rolls

BREAKFAST ON THE RUN

This to-go breakfast is prepared for offsite consumption only and will not be served in Meeting Rooms.

Breakfast on the Run

30

Muffin, Apple, Yogurt, Cheese and Crackers
Chilled Juices, freshly brewed coffee,
decaffeinated coffee and LOT 35 teas
Cutlery and condiments

Your selection of:

Ham and Cheese, Brioche, Mustard, Butter (cold)
Or
Tomato Chutney & Aged White Cheddar, Brioche



MORNING

Breaks can be enhanced with appropriate decor for an additional charge.

All prices are per person. Our themed breaks are designed for a minimum of 10 guests. For events with fewer than 20 guests, an additional labour charge of \$120 per break period will be applied.

<p>From the Bakery 60 per dozen</p> <p>Chocolate Chip, Shortbread Cookies, Oatmeal & Raisin Cookies Banana Bread, Lemon & Blueberry Bread Assorted Donuts Large Muffins, Preserves Large Danishes, Preserves Cheese Scones & Raisin Scones, Preserves Chocolate Dipped Biscotti Sticky Cinnamon Buns</p>	<p>D&M 23</p> <p>Assorted Donuts Banana & Strawberry Milkshake Chocolate & Caramel Milkshake Freshly Brewed Coffee Regular & Decaffeinated, LOT 35 Teas</p>
<p>Milk and Cookies 20</p> <p>Chocolate Chip, Shortbread Cookies, Oatmeal & Raisin Cookies 2% & Chocolate Milk Freshly Brewed Coffee Regular & Decaffeinated, LOT 35 Teas</p>	<p>Healthy Options 60 per dozen</p> <p>Seasonal Whole Fruit Individual Fruit Yogurt Individual Greek Yogurt Seasonal Fruit, Berry & Yogurt Smoothie Coconut & Berry Smoothie</p>
<p>Chocolate 24</p> <p>Triple Chocolate Brownies Belgian Chocolate Mousse Shooters Double Chocolate Cookies & Chocolate Dipped Biscotti</p>	<p>Juice Bar 22</p> <p>House-Pressed Vegetable & Fruit Juices: Carrot & Ginger Watermelon & Mint</p>

Chocolate Cherry Cake

Freshly Brewed Coffee
Regular & Decaffeinated, LOT 35 Teas

Cucumber, Kale, Honeydew & Apple

Low-Fat Granola Bars

Freshly Brewed Coffee
Regular & Decaffeinated, LOT 35 Teas

AFTERNOON

Breaks can be enhanced with appropriate decor for an additional charge.

All prices are per person. Our themed breaks are designed for a minimum of 10 guests. For events with fewer than 20 guests, an additional labour charge of \$120 per break period will be applied.

Ice Cream Break	18	Queen's Snack	24
Assorted Ice Creams Bars & Popsicles		Scones, Devonshire Cream, Jam & Marmalade Vanilla Bean Shortbread Raspberry Tartlets Earl Grey Fruitcake Chocolate Biscuit Cake Royal York 1929 Coconut Macaroons	
Assorted Soft Drinks Freshly Brewed Coffee Regular & Decaffeinated, LOT 35 Teas		Assorted Soft Drinks Freshly Brewed Coffee Regular & Decaffeinated, LOT 35 Teas	
From the Bakery	60 per dozen	Grab & Go	60 per dozen
Chocolate Chip, Shortbread Cookies, Oatmeal & Raisin Cookies Brownies & Blondies Assorted Donuts Nanaimo Bars RYH 1929 Coconut Macaroons		Seasonal Whole Fruit Assorted Chocolate Bars Clif Bars Assorted Organic Granola Bars Assorted Ice Cream Bars Potato Chips Mini Pretzels	
Ball Park	25	Candy Store	23
Large Stadium Pretzels, Kozlik's Mustard Mini Corn Dogs, Ballpark Mustard Nacho Chips & Salsa Mini Donuts		Red & Black Licorice, Almond Bark Sour Peaches, Gummy Worms, Caramel Popcorn Cola Bottles, Assorted Lollipops, Jelly Beans & Nerds	
Barq's Root Beer		Assorted Soft Drinks Freshly Brewed Coffee Regular & Decaffeinated, LOT 35 Teas	
Freshly Brewed Coffee Regular & Decaffeinated, LOT 35 Teas			
Build your own Trail Mix	23		
Apple Walnut Granola, Pumpkin Flax Granola, Little Pretzels, Toasted Pepitas, Shaved Coconut, Dried Cranberries, Dried Apple, Buttered Popcorn, Chocolate Chips, Smarties			

ENHANCEMENTS

All prices are per person. Minimum charge is for 25 persons.

Local Cheese Board	25	Artisan Meat Board	24
Small Producer Cheeses, Chutney, Grapes, Baguette		Locally Cured & Smoked Meats, Mustard, Pickled Vegetables, Baguette	
Vegetable Crudité, Seasonal Vegetables	14	Dry Snacks	18 per bowl
Hummus & Buttermilk Ranch		Price per bowl	
		House Ketchup Kettle Chips	
		House Sea Salt Kettle Chips	
		Butter Popcorn	
		Truffle Popcorn	
		Corn Tortilla Chips, Salsa	
		Pita Chips, Hummus	
Seasonal Slice Fruit & Berries	7		

BEVERAGES

Regular and Decaffeinated Coffee	100 per gallon each/ 50 per half gallon each	Fairmont LOT 35 Teas	100 per gallon each/ 50 per half gallon each
Royal York Hot Chocolate	7 each	Individual Juices	6 each
Whipped Cream, Chocolate Shavings, Mini Marshmallows		Orange, Pink Grapefruit, Apple, or Cranberry	
Individual House-made Fruit and Yogurt Smoothie	6 each	Powerade Sports Drink	7 each
Strawberry, Banana		Mountain Berry and Orange	
2% Milk, Skim Milk, Soy Milk	22 per litre	Freshly Brewed Sweetened Iced Tea	22 per litre
		with Lemon	
Royal York Lemonade	27 per litre	ESKA Bottled Water	6 each
San Pellegrino Sparkling Water	7 each	Evian Water	7 each
Soft Drinks	6 each		
Coke, Diet Coke, Sprite, Ginger Ale, Nestea Iced Tea, Barq's Root Beer			



LUNCH BUFFETS

All prices are per person. Our buffets are designed for a minimum of 10 guests. For events with fewer than 20 guests, an additional labour charge of \$120 per meal period will be applied.

All lunch buffets are served with regular and decaffeinated coffee, and LOT 35 teas.

The Salad Bar	65	Yorkville	64
Garlic Bread Stick, Naan, Pita & Butter		Naan Break & Pita, Olive Oil	
Baby Greens, Arugula, Romaine, Spinach Little Tomato, Cucumber, Pickled Onion, Charred Corn, Radish Parmesan Cheese, Goat Cheese, Feta Cheese Double Smoked Bacon, Black Beans, Croutons, Pumpkin Seeds White Balsamic Dressing, Ceaser Dressing, Citrus Vinaigrette Potato Salad, Cornichons, Parsley, Shallots, Grainy Mustard Dressing Lentil Salad, Cucumber, Diced Squash, Tomato, Sherry Vinaigrette		Baby Arugula, Parmesan, Fennel, Pickled Onion, Citrus Vinaigrette Lentil Salad, Cucumber, Diced Squash, Tomato, Sherry Vinaigrette Roasted Carrot Salad, Pumpkin Seeds, Parsley, Yogurt Dressing Vegetable Crudit�, Hummus & Buttermilk Ranch	
House Smoked Trout Herb & Lemon Chicken Breast Thyme Salt Rubbed Flatiron Steak Charred Portobello Mushrooms		Lemon & Herb Chicken Breast, Red Onions & Bell Peppers, Chicken Jus Herb Crusted Steelhead, Citrus Emulsion Orzo, Artichokes, Charred Tomato, Preserved Lemon, Sundried Tomato Pesto Cauliflower & Blistered Tomatoes, Herbs	
Pavlova Assorted Mini Donuts Seasonal Fruit Salad		Seasonal Fruit Salad Coconut & Lemon Panna Cotta Oatmeal Cookies	
Little Italy	64	Spadina	64
Garlic Bread		Naan Bread & Butter	

Tuscan White Bean Salad, Artichokes, Fennel,
Tomato, Herb Vinaigrette
Caesar Salad, Cherry Tomatoes, Focaccia
Croutons, Grana Padano
Tomato & Bocconcini Salad, Basil, Balsamic
Dressing, Sea Salt
Cured Meats, Pickled Mushrooms, Olives,
Artichokes, Pepperoncini

Chicken Puttanesca, Tomato & Basil Sauce,
Capers, Olives, Oregano
Potato Gnocchi, Cream Sauce, Parmesan,
Parsley
Charred Squash & Ricotta Tortellini
Roasted Seasonal Vegetables, Olive Oil, Parsley
& Thyme

Lemon Squares
Vanilla Bean Panna Cotta
Seasonal Melon Salad

Front Street

64

Fresh Bread Rolls & Butter

Soup of the Day

Mixed Baby Greens, Tomato, Pickled Onion,
Radish, Balsamic Dressing
Lentil Salad, Cucumber, Diced Squash, Tomato,
Sherry Vinaigrette
Potato Salad, Cornichons, Parsley, Shallots,
Grainy Mustard Dressing

Picnic Chicken, Chasseur Sauce
Smoked Beef Brisket, Little Onions & Rosemary
Jus
Scalloped Yukon Gold Potato, White Cheddar
Seasonal Vegetables

Brownies & Blondies
Chocolate Bread & Butter Pudding, Salted
Caramel Toffee
Seasonal Fruit Salad

Chicken Sweet & Sour Soup, Shitake
Mushrooms

Baby Greens, Heart of Palm, Bean Sprouts,
Carrots, Ginger Vinaigrette
Cabbage Salad, Carrots, Arugula, Sweet
Peppers, Lime Dressing

Balinese Spiced Chicken Breast
Bulgogi Spiced Beef, Sautéed Red Peppers,
Green Onions
Jasmine Rice
Mie Goreng Noodles, Spicy Tofu, Cabbage,
Sesame, Garlic Soy Sauce
Bok Choy, Sweet Soy, Sesame

Egg Tarts
Watermelon Salad
Mango Sticky Pudding
Fortune Cookies

Royal York Sandwich Luncheon

60

Soup of the Day

Mixed Baby Greens, Tomato, Pickled Onion,
Radish, Balsamic Dressing
Roasted Carrot Salad, Pumpkin Seeds, Parsley,
Yogurt Dressing
Quinoa Tabbouleh, Tomato, Parsley, Citrus
Vinaigrette

Your Selection of 4 Sandwiches:

Herb Roasted Chicken Salad, Fresh Celery,
Raisins, Apples, Citrus Aioli, Ciabatta
Montreal Smoked Meat, Sauerkraut, Local
Mustard, Pretzel Loaf
Grilled Chicken, Romaine, Sun-dried Tomatoes,
Shredded Parmesan, Pepper Dressing, Tortilla
Egg Salad, Herb Mayo, Watercress, Sour Dough
Heirloom Tomato, Buffalo Mozzarella, Pesto,
Arugula, Focaccia
Smoked Turkey, Cranberry Sauce, Sage Aioli,
Ciabatta
Roasted Vegetables, Hummus, Quinoa,
Artichoke, Tortilla
Roast Beef, Horseradish, Caramelized Onion,
Crème Fraîche, Pickle, Rye Bread
Muffaletta, Mortadella, Salumi, Capicola, Olive
Salad, Artichoke Aioli, Provolone, Focaccia
Smoked Ham, Gruyère Cheese, Butter, Kozlik's

Mustard, Baguette

Brownies & Blondies

Cookies

Seasonal Fruit Salad

LUNCHEON À LA CARTE

All prices are per person. Lunch service is a minimum of 3 courses and must include an entrée. Our lunches are designed for a minimum of 10 guests. For events with fewer than 20 guests, an additional labour charge of \$120 per meal period will be applied.

All lunches are served with fresh bread & butter, regular and decaffeinated coffee, and LOT 35 teas.

Roasted Tomato & Poblano Pepper Soup	17	Mushroom & Rosemary Soup	17
Roasted Heirloom Squash & Apple Cider	17	Arugula & Radicchio	18
		Dried Cherries, Manchego, Pickled Onions, Lemon Vinaigrette	
Baby Greens & Spinach	18	Caesar	18
Little Tomato, Cucumber, Shaved Radish, Citrus Vinaigrette		Romaine, Smoked Bacon, Crouton, Parmesan, Garlic & Lemon Dressing	
Watercress & Frisée	18	Herb & Garlic Chicken Supreme	47
Feta, Pumpkin Seeds, Cranberries, Chickpeas, Herb Vinaigrette		Roasted Ontario Potatoes, Heirloom Vegetables, Lemon Cream	
Maple & Mustard Glazed Steelhead	47	Herb Roasted Beef Tenderloin	54
Fingerling Potatoes, Heirloom Vegetables, Citrus Butter Sauce		Lemon & Herb Potatoes, Ontario Vegetables, Pinot Noir Jus	
Braised Beef Short Rib	40	Nicoise Salad	49
Crushed Thyme Potatoes, Seasonal Vegetables, Pan Jus		Albacore Tuna Loin, Spinach, Baby Frisée, Beans, Ontario Potato	
		Tomato, Olives, Egg, Herb Vinaigrette	
Cobb Salad	46	Roast Eggplant Bruschetta	44
Grilled Chicken Breast, Seasonal Greens, Watercress, Egg		Smoked Tomatoes, Charred Squash, Crème Fraîche,	
Tomato, Avocado, Double Smoked Bacon, Buttermilk Dressing		Preserved Lemon, Pickled Onions, Parsley	

Orecchiette Pasta 44

Tomato, Charred Artichoke, Spinach, Olives,
Basil Pesto
Arugula, Parmesan

Tiramisu in Mason Jar 15

Lady Finger Cookies, Italian Cream, Amaretto

**Royal York Classic Lemon
Cheesecake** 15

Blueberry Compote, Lemon Curd Mousse

**Espresso Flourless
Chocolate Cake** 15

Bailey's Anglaise, Cherry Compote

LUNCH TO-GO

All prices are per person. On the Run Lunches are prepared for offsite consumption and will not be served in Meeting Rooms.

On the Run

47

Chocolate Chip Cookie
Cheese & Crackers
Apple
Potato Chips
Soft Drink Beverage
Condiments & Cutlery

Create your own menu by selecting from the following categories.

Pre-select 1 Salad:

Lentil Salad, Cucumber, Diced Squash, Tomato, Sherry Vinaigrette
Potato Salad, Cornichons, Parsley, Shallots, Grainy Mustard Dressing
Roasted Carrot Salad, Pumpkin Seeds, Parsley, Yogurt Dressing

Pre-select 3 Sandwiches:

Herb Roasted Chicken Salad, Fresh Celery, Raisins, Apples & Citrus Aioli, Ciabatta
Montreal Smoked Meat, Sauerkraut, Kozlik's Mustard, Pretzel Loaf
Roasted Vegetables, Hummus, Quinoa, Artichoke, Spinach Wrap
Roast Beef, Horseradish, Caramelized Onion, Crème Fraîche, Pickle, Rye Bread
Smoked Ham, Gruyère Cheese, Butter, Kozlik's Mustard, Baguette
Smoked Turkey, Cranberry Sauce, Sage Aioli, Ciabatta



RECEPTION ITEMS

Prices are per dozen.

Charcuterie & Cheese

28

Locally Cured & Smoked Meat, Small Producer Cheese

Mustard, Chutneys, Pickled Vegetables, Grapes, Baguette

Cold Canapés

65 per dozen

Smoked Mushroom Pâté, Chèvre, Crostini

Candied Steelhead, Maple Lacquered, Micro Greens

Charred Butternut Bruschetta, Citrus Ricotta, Pumpkin Seeds

Scallop Ceviche, Lime, Radish Salad

Smoked Duck Wrapped Dates, Cress

Chicken Pâté, Baguette, Berry Chutney, Sea Salt

Gravlax, Blinis, Crème Fraîche, Chive

Torched Brie, Stone Fruit, Raisin Cranberry Crostini

Hot Canapés

65 per dozen

Sesame Hoisin Glazed Chicken Skewer

Chicken Spring Roll, Chili Sauce

Chicken Tandoori Skewer, Riata

Smoked Bacon & Gruyère Gougere

Shrimp Spring Roll, Sweet Chili Sauce

Potted Canapés

70 per dozen

Steelhead Poke, Rice, Nori, Sesame

Smoked Tuna Tartar, Wonton, Little Greens

Heirloom Tomato, Basil, Buffalo Mozzarella, Olive Oil

Compressed Watermelon, Chili, Feta, Spiced Rum

Lamb Samosa, Tamarind Chutney

Beef Yakitori Lollipop, Garlic Dipping Sauce

Vegetable Spring Roll, Chili Sauce

Leek, Goat Cheese & Chive Tart

Spiced Vegetable Pakora, Tamarind Chutney

Lemon & Thyme Savory Donuts, Sea Salt

Charred Octopus, Kalamata Dust, Sundried
Tomato, Capers

Sliders **72 per dozen**

Ontario Beef, White Cheddar, Pickle, Mustard
Aioli

Chorizo Sausage, Chimichurri, Queso

Pulled Pork, Jalapeno, Garlic Aioli

Falafel Fritter, Hummus, Mini Pita, Pickled
Onions

Pulled Chicken, Smoked Tomato, Lemon
Mayonnaise

Dry Snacks **18 per bowl**

House Ketchup Kettle Chips

House Sea Salt Kettle Chips

Butter Popcorn

Truffle Popcorn

Corn Tortilla Chips, Salsa

Pita Chips, Hummus

Sweet **65 per dozen**

RYH 1929 Coconut Macaroons

Mini Strawberry Shortcakes

Chocolate Truffles

Pâte de Fruits

SUSHI INSPIRED BY BENIHANA

Chopsticks, wasabi, pickled ginger and soy sauce accompany all displays.

California Roll **68 per dozen**

Crab Stick, Masago Roe, Avocado, Cucumber

Spicy Tuna Roll **68 per dozen**

Tuna, Cucumber with Benihana Creamy Spicy Sauce

Dynamite Roll **68 per dozen**

Shrimp Tempura, Cucumber, Avocado, Ginger Mayo with Sweet Soya Sauce

Crispy Spicy Salmon Roll **68 per dozen**

Salmon, Avocado, Tempura Bits, Benihana Spicy Sweet Sauce

Cucumber Avocado Roll **68 per dozen**

Avocado, Cucumber, Chili Lime Mayo

Dragon Roll **72 per dozen**

Masago, Crabstick, Avocado, Cucumber, BBQ Eel

Rainbow Roll **72 per dozen**

California Roll Topped with Kona Kampachi, Tuna, Salmon

Spider Roll **72 per dozen**

Soft Shell Crab, Cucumber, Avocado, Ginger Mayo, Sweet Soy Drizzle

Nigiri **74 per dozen**

Yellow Tail, Salmon, Tuna, Shrimp, Wasabi, Pickled Ginger, Soy Sauce

CHEF ATTENDED RECEPTION ACTION STATIONS

All prices are per person. Minimum number of persons per station is 25. Chef Attendant required at a fee of \$150.

Action Stations must be ordered in conjunction with a dinner buffet or minimum of 3 other reception items.

Chinatown Stir Fry	26	Pasta	26
Garlic Chili Prawns, Ginger Chicken Chow Mein Noodles, Bok Choy, Broccoli, Onion, Garlic, Ginger Bean Sprouts, Green Onions, Cilantro Sesame Soy, Sweet Soy, Chili Sauce		Spinach Cheese Tortellini, Penne Pasta Red Onion, Garlic, Mushrooms, Bell Peppers, Artichokes, Black Olives, Sun-dried Tomatoes, Baby Spinach, Fire Roasted Tomato, Basil Sauce, Roasted Garlic Alfredo Cream Sauce, Parmesan, Chili Flakes Add Smoked Chicken Breast or Sautéed Shrimp \$9	
East Coast Oysters	72 per dozen	Salad Mixologie	26
Shucked Local Oysters, Cocktail Sauce, Mignonette, Horseradish, Tabasco, Lemon Minimum order of 4 dozen		Baby Greens, Spinach, Romaine, Frisée, Radicchio, Arugula Little Tomato, Cucumber, Radish, Pickled Onion, Egg, Crouton, Parmesan, Feta, Blue Cheese, Pumpkin Seeds, Double Smoked Bacon Balsamic Dressing, Caesar Dressing, Citrus Vinaigrette, Buttermilk Dressing	
East Coast Mussels	28	Lamb Pita	26
Sautéed East Coast Mussels White Wine, Leek, Onion, Garlic, Parsley, Lemon Smoked Tomato Sauce, Garlic, Chili Flakes, Parsley Garlic Bread, Lemon		Carved Rosemary & Garlic Leg of Lamb Tzatziki, Tahini Sauce, Garlic Sauce, Hot Sauce Shredded Lettuce, Cucumber, Tomato, Red Onion, Pita Bread	

CARVING STATIONS

All prices are per station. Chef Attendant required at a fee of \$150. One Chef per 100 guests.

Carving stations must be ordered in conjunction with a dinner buffet or minimum of 3 other reception items.

BBQ Smoke Beef Brisket	400	Rotisserie Chicken	400
Soft Rolls, Assorted Local Mustards, Horseradish, House BBQ Sauce, Southern Style Slaw Serves 20		Soft Rolls, Charred Lemon, Chimichurri Serves 20	
Herb and Garlic Porchetta	450	Roast Ontario Striploin	575
Chimichurri, Assorted Mustards, Soft Rolls Serves 20		Soft Rolls, Assorted Local Mustards, Horseradish, Pan Jus Serves 25	
Roasted Whole Ontario Turkey	300	Roasted Garlic Rosemary Crusted Prime Rib	750
Soft Rolls, Royal York Cranberry Sauce, Savory Gravy Serves 15		Soft Rolls, Assorted Local Mustards, Horseradish, Port Jus Serves 30	
Whole Roast Hip of Beef	1700		
Soft Rolls, Assorted Mustards, Horseradish, Rosemary Jus Serves 95			

RECEPTION STATIONS

All prices are per person. Minimum number of persons per station is 25

Meze	22	Kensington Market	25
Hummus, Roasted Red Pepper Dip, Baba Ganoush Pita Chips, Naan, Marinated Olives, Pepperoncini		Squash & Mushroom Empanadas, Mini Jamaican Beef Patties, Jerk Chicken Skewers Chipotle Aioli, Cilantro Chutney, Marinated Olives, Cabbage Pepper & Cilantro Slaw	
Taco Bar	27	Dim Sum Station	35
Chili Pulled Trout Chipotle Spiced Ground Beef Crispy Tofu, Chili Salt Sautéed Peppers, Onions Warm Flour Tortillas, Pico de Gallo Salsa, Fresh Limes Queso, Sour Cream, Guacamole		Pork & Shrimp Siu Mai, Shrimp Har Gau Vegetable Spring Roll, BBQ Pork Bun, Chicken Spring Roll Sriracha, Soy Sauce, Black Vinegar & Sweet Chili	
Poutine	25	St. Lawrence Seafood Market	45
Yukon Gold Potato & Sweet Potato Fries, Cheese Curds, Homemade Gravy Montreal Smoked Meat Ketchup, Herb Mayonnaise, Green Onions		Chilled Jumbo Shrimp, Smoked Steelhead Trout East Coast Oysters on the Half Shell Chilled PEI Mussels, Tarragon Vinaigrette Mignonette, Horseradish, Remoulade, Tabasco Sauce, Cocktail Sauce Capers, Red Onions, Lemon, Crispy Baguette	
Sweet Thing	28		
Little Pecan Tarts Chocolate Truffles 1929 Coconut Macaroons Chocolate Dipped Honeycomb Pâte de Fruits Mini Apple Pies Lemon Tarts			

RECEPTION ENHANCEMENTS

Minimum charge is for 25 persons.

Local Cheese Board 25 per person

Small Producer Cheeses, Chutney, Grapes,
Baguette

Artisan Meat Board 24 per person

Locally Cured & Smoked Meats, Mustard,
Pickled Vegetables, Baguette

Chacuterie & Cheese 26 per person

Locally Cured & Smoked Meat, Small Producer
Cheese
Mustard, Chutneys, Pickled Vegetables, Grapes,
Baguette

Vegetable Crudité, Seasonal Vegetables 14 per person

Hummus & Buttermilk Ranch

House-Smoked Steelhead Trout 23 per person

Capers, Red Onions, Lemon, Baguette

Chilled Jumbo Shrimp 70 per dozen

Remoulade, Cocktail Sauce and Lemon Wedges

East Coast Oyster on the Half Shell 72 per dozen

Lemon, Mignonette, Horseradish, Tabasco
Sauce

Dry Snacks 18 per bowl

Price per bowl

House Ketchup Kettle Chips
House Sea Salt Kettle Chips
Butter Popcorn
Truffle Popcorn
Corn Tortilla Chips, Salsa
Pita Chips, Hummus

Tea Sandwiches 68 per dozen

Minimum of 4 dozen

Cucumber, Dill Cream Cheese, Watercress
Egg Salad & Scallions
Black Forest Ham, Red Currant Jelly
Smoked Turkey, Cranberry Aioli



DINNER BUFFETS

All prices are per person. Our dinner buffets are designed for a minimum of 75 guests.

All dinner buffets are served with fresh bread & butter, regular and decaffeinated coffee, and LOT 35 teas.

Build Your Own Dinner Buffet 90

Build-your-own Dinner Buffets include:

Local Charcuterie & Cheese, Chutney, Mustard, Pickled Vegetables
Seasonal Vegetable Crudit , Hummus & Buttermilk Ranch
Roasted Ontario Potatoes & Seasonal Heirloom Vegetables.

Plus your Selection of 1 Soup, 4 Salads, 4 Hot Items and 5 Desserts
Additional Items – \$5

Choose 1 Soup

Forest Mushroom & Rooftop Rosemary
Cauliflower & Parmesan
Heirloom Squash & Apple Cider
White Bean & Truffle
Traditional Seafood Chowder

Choose 4 Salads

Lentil Salad, Cucumber, Diced Squash, Tomato, Sherry Vinaigrette
Roasted Carrot Salad, Pumpkin Seeds, Parsley, Yogurt Dressing
Cabbage Salad, Carrots, Arugula, Sweet Peppers, Lime Dressing
Mixed Baby Greens, Tomato, Pickled Onion,

Canada Coast to Coast! 98

PACIFIC COAST

House Smoked Steelhead Trout, Capers, Red Onions, Lemon, Baguette
Poached Shrimp, Lemon Zest, Herbs
Asian Vegetable & Soba Noodle Salad, Sesame Ginger Vinaigrette
Saut ed Mussels, White Wine, Lemon, Leek, Garlic, Parsley
Fresh Seasonal Fish, Charred Lemon, Parsley, Citrus Cr me Fra che

Peach Cobbler
Nanaimo Bars

THE PRAIRIES

Chef Attendant required at an additional \$150 per Chef.

Lentil Salad, Cucumber, Diced Squash, Tomato, Sherry Vinaigrette
Fingerling Potato Salad, Gherkins, Chive, Whole Grain Mustard Vinaigrette
Locally Cured Smoked Meats, Mustard, Pickled Vegetables, Baguette
Smoked Pork Belly, Apple Chutney, Mustard Jus
Carved Beef Striploin, Peppercorn Thyme Jus, Mustard, Horseradish

Saskatoon Berry & Chocolate Cake

Radish, Balsamic Dressing
Quinoa Tabbouleh, Tomato, Parsley, Citrus
Vinaigrette
Fingerling Potato Salad, Gherkins, Chive, Whole
Grain Mustard Vinaigrette
Caesar, Romaine, Smoked Bacon, Crouton,
Parmesan, Garlic & Lemon Dressing

Choose 4 Hot Items

Lemongrass & Ginger Chicken Breast, Coconut
Green Curry Sauce
Lemon & Thyme Brined Picnic Chicken,
Preserved Lemon, Natural Chicken Glaze
Slow Roasted Ontario Striploin, Mushroom
Ragout, Cabernet Glaze
Wine Braised Beef Short Ribs, Portobello
Mushrooms, Caramelized Onions
Smoked Ontario Brisket, Bourbon BBQ Sauce
Mustard Torched Pork Loin, Apple & Rosemary
Chutney, Mustard Jus
Herb Roasted Arctic Chard, Parsley & Citrus
Cream Sauce, Charred Lemon
House Smoked Steelhead Trout, Mustard &
Maple Glaze, Herb Crème Fraîche
Artichoke & Ricotta Cannelloni, Tomato & Roast
Pepper Sauce, Parmesan
Orecchiette Pasta, Charred Artichokes, Smoked
Tomatoes, Spinach, Olives, Fresh Basil Pesto,
Parmesan

Choose 5 Desserts

Chocolate & Sour Cherry Sponge Cake
Red Velvet Cupcakes, Cream Cheese Icing
Seasonal Fruit Cobbler
Royal York Warm Sticky Toffee Pudding
Berry & Vanilla Verrines
Little Carrot Cakes
Lemon Tarts
Profiteroles
Mini Apple Pies

Mini Apple Pie

CENTRAL CANADA

Local Small Producer Cheeses, Chutney,
Grapes, Baguette
Rotisserie Chicken, Charred Lemon, Citrus
Butter Sauce
Seasonal Local Vegetables
Lemon & Parsley Roasted Ontario Potatoes

Rooftop Honey Cake

Lemon Tarts

MARITIMES

Mixed Greens, Shaved Fennel, Candied Pecans,
Raspberry Vinaigrette
East Coast Seafood Chowder
Shrimp Rolls, Lemon Zest, Parsley
East Coast Oysters
Lemon, Cocktail Sauce, Mignonette, Tabasco
Traditional Beef & Pork Tourtière

Maple Tarts

Molasses Cookies

DINNER À LA CARTE

Our dinners buffets are designed for a minimum of 3 courses and must include an Entrée. For events with fewer than 20 guests, an additional labour charge of \$120 per meal period will be applied.

All pricing is per person. Onsite Choice of Entrée is an option for up to a maximum of 200 guests. A surcharge of \$15 per person will be applied to the highest priced Entrée to accommodate the onsite choice. We can accommodate up to 3 choices of Entrées Onsite – Choice of 2 Proteins and 1 Vegetarian Option. For an additional charge of \$5 per person.

All dinners are served with fresh bread and butter, regular and decaffeinated coffee, and LOT 35 Teas.

Local Baby Greens	20	Baby Arugula & Frisée Salad	20
Little Tomato, Cucumber, Radish, Pickled Red Onion, Citrus Vinaigrette		Toasted Pumpkin, Sunflower Seeds, Grapes, Sundried Cherries, Roast Heirloom Squash, White Balsamic Dressing	
Baby Spinach & Radicchio Salad	20	Kale, Spinach & Arugula Salad	20
Caramelized Pear, Candied Pecans, Feta, Lemon Vinaigrette		Roasted Ontario Apple, Candied Walnuts, Smoked Blue Cheese, Sherry Vinaigrette	
Vine Ripened Heirloom Tomatoes	26	Duck Tasting	26
Buffalo Mozzarella, Cabbage Cress, Fresh Arugula, Basil Pesto & Balsamic Reduction		Local Duck Rilette & Smoked Breast Pear Chutney, Baguette, Baby Frisée, Citrus Dressing	
Trout Tasting	26	Ontario Cheese Tasting	26
House Smoked Steelhead Trout, Trout Rilette Citrus Aioli, Bannock Croutons, Little Greens		Selection of Three Small Producer Chesses Grapes, Seasonal Fruit Chutney, Baguette	
Mushroom & Ricotta Ravioli	26	Slow Braised Beef Short Rib	26
Green Peas, Pumpkin Seeds, Sautéed Mushrooms Butternut Squash Cream Sauce, Asiago		Preserved Lemon & Thyme Corn Polenta Pickled Mushrooms, Chimichurri	
House Smoked Pork Belly	26	Forest Mushroom Cream Soup & Fresh Herbs	18
Pickled White Cabbage, Sautéed Kale Mustard Jus			

Chili Roasted Tomato Soup & Caramelized Onions	18	Cauliflower & Pear, Rosemary Soup	18
Honey Roasted Heirloom Squash & Apple Cider Soup	18	White Bean & Truffle Soup, Crème Fraîche	18
Palette Cleansers	6	Honey Glazed Local Chicken Breast	52
Choose from: Blood Orange Sorbet Sparkling Wine Sorbet Ginger & Mint Sorbet Strawberry & Lemon Sorbet		Roasted Herb Potatoes, Merlot Chicken Glaze Seasonal Heirloom Vegetables	
Mushroom, Feta & Lemon Stuffed Chicken Breast	57	Coffee Rubbed Ontario Beef Tenderloin	60
Potato & Caramelized Onion Rosti, Natural Jus Seasonal Heirloom Vegetables		Yukon Potato & Cauliflower Mash, Pickled Mushrooms, Cabernet Glaze Seasonal Heirloom Vegetables	
Rosemary Salt Rubbed Beef Tenderloin	60	Cherry Wood Smoked Pork Chop	52
Charred Local Potatoes, Rooftop Herb Jus Seasonal Heirloom Vegetables		Brown Butter Mash Potatoes, Mustard & Thyme Glaze Seasonal Heirloom Vegetables	
Fogo Island Cod	56	Mustard Torched Steelhead	52
Potato & Leek Rosti, Lemon & Herb Cream Sauce Seasonal Heirloom Vegetables		Lemon & Herb Roasted Ontario Potatoes, Citrus Butter Sauce Seasonal Heirloom Vegetables	
Mascarpone, Preserved Lemon & Thyme Cappeletti	48	Garbanzo Bean Fritter	47
Swiss Chard, Wild Mushrooms, Charred Heirloom Squash Brown Butter, Parsley		Lentil Salad, Smoked Tofu, Green Pea Puree, Charred Carrot, Tahini, Arugula	

Blackened Butternut Steak 47

Warm Lentil Salad, Pickled Mushrooms, Smoked Tomato Salsa, Crème Fraiche, Arugula

Combination Plates 67

Combination Plates are served with:
Seasonal Heirloom Vegetables
Brown Butter Whipped Potatoes

Select 2 of the following Proteins:

Coffee Rubbed Ontario Beef Tenderloin
Lemon & Garlic Prawn
Slow Wine Braised Beef Short Rib
Honey Glazed Local Chicken Breast
Mustard Torched Steelhead

Banoffee Tart 17

Caramel Mousse, Torched Meringue, Ganache, Fleur de sel, Micro Mint

S'Mores 17

House Vanilla & Black Cherry Marshmallow, Honey Graham Wafers, Dark Chocolate Ganache

Pecan Tart 17

Salted Caramel, Vanilla Whipping Cream, Chocolate Curl

Family Style Dessert Platter 19

French Macaroons, Chocolate Dipped Honeycomb, Lemon Squares, Pâte de Fruits, Chocolate Truffles, Maple Shortbread Cookies



RED WINE LIST

Carmen, Gran Reserva Cabernet Sauvignon, Maipo Alto Valley, Chile 70

Clear, deep ruby colour; moderate aromas of cassis, raspberry, plum and violets; extra dry and full bodied with flavours of cassis and plum that lead to a long finish.

Dona Paula, Malbec, Mendoza, Argentina 59

Medium ruby colour; on the nose are notes of blackberry, raspberry, plum, spice and forest floor; on the palate, it is dry and medium-full bodied, with flavours that echo the aromas.

Jackson Triggs, Niagara Estate Reserve Cabernet Sauvignon / Cabernet Franc, VQA, Ontario 49

This wine is intensely aromatic, exhibiting a core of ripe plum, anise, black currant and bell pepper. Bold fruit flavours supported by firm leather tannins lead to a rich, extended finish.

Malivoire, Red, VQA, Niagara Peninsula, 51

J. Lohr 7 Oaks Cabernet Sauvignon, California, USA 79

Full bodied and packed with black cherry, blackcurrant, cedar, vanilla and spice. Equally at home with a casual steak sandwich or a thick rib-eye steak.

Fontella Chianti DOCG, Tuscany, Italy 55

A medium ruby colour, with aromas of red cherry, tomato leaf, leather and spice. The palate is extra dry, with a solid structure of tannin and acidity. Expect flavours of tart cherry, with earthy and vegetal notes.

Montalto Sicilia, Nero D'Avola / Cabernet Sauvignon, Sicily, Italy 50

Deep ruby in colour, with blackberry and blueberry aromas, merging with a palate of soft tannins, dry fruit and gentle notes of wood.

Nespolino Rosso, Sangiovese/Merlot, 51

Ontario, Canada

45% Merlot, 40% Cabernet Sauvignon, 15% Gamay.

Nose of raspberry, cherry, vanilla and cedar. The palate greets you with flavours of plumb, black currant, dark chocolate and a long finish.

Angels Gate, Pinot Noir, VQA, Niagara Peninsula, Ontario, Canada 55

Bouquet is rich with nutmeg, leather and white pepper. The tannins are still young and firm, subtle flavours of black plum, spices and a soft toasty finish.

Aquinas, Pinot Noir, North Coast, California, USA 69

Rich and full flavours of raspberry, peach skin and roasted walnuts with burnt caramel notes. This wine is medium bodied and fruit forward with nice acidity creating a versatile wine.

Rubicone IGT, Italy

With an intense ruby red colour, it's a fresh & easy-drinking wine. The main notes are cherry & violet, typical of Sangiovese, together with herbs & chocolate aromas from Merlot. Dry & harmonious, well-balanced wine perfect with pasta dishes.

Smoking Loon, Cabernet Sauvignon, California 57

Brimming with ripe raspberry and blackberry with a touch of white pepper and dill; finishes with notes of currants and strawberry rhubarb pie filling.

WHITE WINE LIST

Kim Crawford Sauvignon Blanc, Marlborough, New Zealand 73

This sets the benchmark for New Zealand's intensely flavourful style of Sauvignon Blanc: think gooseberry, pea pods and passion fruit. Vivid and refreshing, it pairs well with steamed clams or mussels with asparagus risotto, or grilled chicken.

Jackson-Triggs, Niagara Estate Reserve, Chardonnay, VQA, Ontario, Canada 49

Luminous gold in colour, this vintage is beautifully structured with soft aromas of green apple, pineapple and butterscotch on the nose. Notes of vanilla, lemon and toasted oak complement the creamy textured finish.

Nespolino, Trebbiano Chardonnay Rubicone IGT, Italy 50

Fresh and easy drinking, fresh flower and tropical fruit aromas. Pairs well with seafood, vegetarian dishes and white meat.

Angels Gate, Pinot Gris, VQA, Niagara Peninsula, Ontario 54

2014 National Wine Awards Bronze. The palate has a bouquet of peach, honey, rose and green tea leaf. Also look for hints of vanilla. Flavours of peach and grapefruit come first, followed by a long finish with hints of melon, citrus and banana.

Monkey Bay, Sauvignon Blanc, New Zealand 58

Château de Charmes Barrel Fermented Chardonnay Ontario, Canada VQA 56

Light golden in colour with aromas of pear, apple, melon, mineral and a touch of smoke. Rich, creamy texture fills the palate, with a bright note of acidity that adds balance. The rich fruit flavours persist on the lengthy finish.

Montalto Sicilia, Pinot Grigio, Sicily, Italy 50

Sicily's warm climate has loaded this ripe Pinot Grigio with flavours of yellow peach, honey and toasty bread. Crisp and delicate, it is surprisingly full-bodied, with great length.

Tolten By Carmen, Sauvignon Blanc, Central Valley Chile 51

This wine has a light, refreshing taste with hints of tropical fruit, apples, gooseberries and honey. It has well-balanced acidity, a pleasant finish and mineral nuances.

Laroche La Chevaliere, Viognier, Vin de Pays d'Oc, France 55

100% Viognier, matured 6 months in stainless steel tanks. Great intensity of apricot and honeysuckle notes. Rich with dried fruits and spices flavors supported by a wonderful acidity.

Ravenswood, Chardonnay, California, USA 60

Lifted aromas of gooseberry, bell pepper and newly mown grass, with some pineapple and melon notes. A fresh, lively, approachable wine with an excellent balance of fruit sweetness and juicy acidity. Vibrant presence on the palate with an exhilarating finish.

Big bold flavors with toasted oak and spice. Pairs well with white meats and fishes, mushroom gravies and citrus sauces.

CHAMPAGNE & SPARKLING WINE LIST

Angels Gate, Fairmont 56
Private Label Sparkling,
Niagara

This dry lively wine crafted in the traditional method carries notes of green apple, pear and bread to your nose, along with flavours of citrus, apple, peach and pear.

Piper Heidsieck, 125
Champagne, France

A juicy, fleshy pear and golden grape texture. The finish narrows to citrus and grapefruit flavours.

Dom Pérignon, 450
Champagne, France

Named after the father of Champagne, this is the top of the line Champagne from Moët and Chandon. Always a vintage Champagne, made only in years when the grapes are exceptional.

Ruffino, Prosecco, Italy 66

Produced in northeastern Italy. Creamy and crisp this sparkling wine has hints of peach and golden apples.

Möet and Chandon, Brut 140
Impérial, Champagne,
France

The world leader in quality Champagne. Its aromas are radiant, the palate is seductive, the finish delicate with a fresh crispiness – revealing the magical balance of fine Champagne.

BEVERAGE LIST

We follow smart serve guidelines - pour 1 oz drinks.

If less than \$500.00 net consumption per bar, the cost of each bartender and each cashier will be \$50.00/hr. for a minimum of 3 hours.

We provide the following liquors on our bars - Gin, Rum, Rye, Scotch, Vodka, Bourbon, Dry and Sweet Vermouth. No charge for soft drinks used as mixers.

Ontario Liquor regulations will not permit the sale of alcoholic beverages after 2:00 a.m.

All entertainment should cease at that time in order that the function room may be vacated by 2:30 a.m.

Labour charges may be applicable in servicing a function until 2:00 a.m.

Fairmont Royal York is delighted to arrange Specialty Cocktails for your event. Please talk to your catering manager who will assist you in crafting that special cocktail.

Soft Drinks	6 host bar/ 8 cash bar	Premium Brands (1 oz)	9.50 host bar/ 13 cash bar
		Finlandia Vodka, Beefeater Gin, The Kraken Spiced Rum, Bacardi White Rum, Canadian Club Rye, Dewars Scotch, Jack Daniels Whiskey, Peach Schnapps, Sweet Vermouth, Dry Vermouth	
Deluxe Brands (1 oz)	10.50 host bar/ 14 cash bar	Ultra Deluxe Brands (1 oz)	12 host bar/ 16 cash bar
Stolichnaya Vodka, Bombay Gin, Bacardi 8 Amber Rum, Pike Creek Rye, Famous Grouse Scotch, Gentleman Jack Whiskey, Peach Schnapps, Sweet Vermouth, Dry Vermouth		Grey Goose Vodka, Plymouth Gin, Mount Gay Black Barrel, Lot 40 Rye, Chivas Regal 12yr Scotch, Makers Mark Whiskey, Peach Schnapps, Sweet Vermouth, Dry Vermouth	
Domestic Beer	8.50 host bar/ 11.50 cash bar	Imported Beer	9.50 host bar/ 13 cash bar
Glass of Wine (6 oz)	10.50 host bar/ 14 cash bar	Liqueurs (1 oz)	12 host bar/ 16 cash bar
Grand Marnier/Cognacs (1	13 host bar/	Fruit Punch	100 per

oz)

15.50 cash
bar

gallon

non-alcoholic

**Gin, Rye, Rum or Vodka
Punch**

175 per
gallon

COCKTAIL LIST

Non-Alcoholic

In the Garden 12

Seedlip 'Garden' – Mint Tea – Lemon – Honey
Refreshing & minty, featuring Seedlip 'Garden'
– a herbal & floral non-alcoholic spirit.

All Rise 12

Seedlip 'Grove' – Lemon – Orange & Turmeric
Kombucha
A citrus forward drink featuring Seedlip 'Grove',
a distillate of Mediterranean orange,
lemon peel, ginger, and lemongrass.

Ginger & Spice 12

Seedlip 'Spice' – Blueberry Rooibus Tea –
Orange Juice – Berries
Spicy & refreshing, this ginger fizz includes
Seedlip 'Spice', an aromatic non-alcoholic spirit.

Rooibus Faux Sangria 10

Seedlip 'Garden' – Blueberry Rooibus Tea –
Orange Juice – Berries
This fruit-forward sipper features Seedlip
'Garden', a herbal & floral non-alcoholic spirit.

Alcoholic

Pink Panther 16

Beefeater Gin – Lemon – Sugar – Peychaud
Bitters
A gin-sour cocktail enhanced with classic New
Orleans Peychaud Bitters.

Smoked Old Fashioned 18

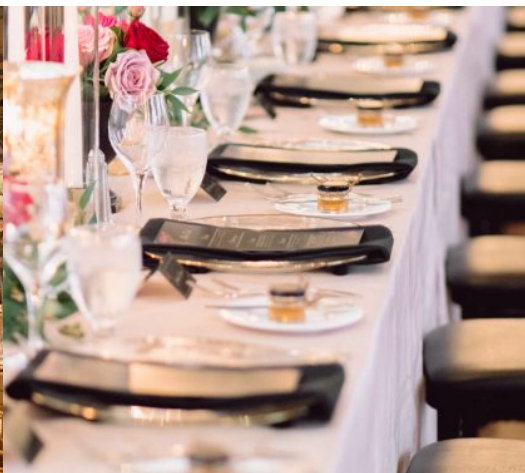
Jim Beam Bourbon – Islay Scotch – Sugar –
Bitters
Smoky twist on a favourite whisky classic.

Hibiscus Collins 14

Sauza Blue Tequila – Cointreau – Lime –
Hibiscus – Soda
A refreshing & tropical highball.

Elderflower Spritz 20

St. Germain Elderflower Liqueur – Fino Sherry –
Sparkling Wine – Soda – Cucumber
A floral & vegetal spritz perfect for any occasion.



WEDDING PACKAGES

75 guest minimum required for packages.

Packages include: Dedicated Wedding Manager to assist with planning, Menu tasting and consultation with Executive Chef, Complimentary rehearsal space, Complimentary valet parking for the newlyweds, Complimentary suite for your wedding night followed by breakfast in bed, Complimentary one night stay at the Royal York on your first anniversary, Stage and dance floor setup, Round tables, cruiser & cocktail tables, china, flatware, glassware, Three votive candles per table, White glove service, Preferred guest room rate for wedding guests, Printed menu cards, Complimentary coat check (seasonal).

Imperial Package

**Starting at
195 per
person**

6 passed hors d'oeuvres
3-course dinner menu
7-hour deluxe bar
Tablesides wine service
Menu tasting for 6 guests

Royal Package

**Starting at
215 per
person**

4 passed hors d'oeuvres
4-course dinner menu
7-hour deluxe bar
Tablesides wine service
Sparkling toast
Menu tasting for 6 guests
2 complimentary luxury rooms on wedding night for parents of the bride and groom

PASSED RECEPTION ITEMS

Select a total of 6 varieties from the list. Based on 4 pieces per person.

Cold Hors d'Oeuvres

Poached Shrimp, Smoked Salmon

Saffron Aioli

Smoked Mushroom Pâté

Chèvre, Crostini

Foie Gras

Brioche, Fruit Chutney, Sea Salt

Sustainable Caviar

Crème, Fraiche, Blini, Dill

Vegetable Gazpacho Shooter

Compressed Watermelon

Chili, Feta, Spiced Rum

Chicken Rilette

Apple Rosemary Chutney, Baguette

Hot Hors d'Oeuvres

Chicken Tandoori Skewer

Raita

Vegetable Spring Roll

Chili & Cilantro Dip

Beef Yakitori Lollipop

Garlic Dipping Sauce

Lamb Samosa

Tamarind Chutney

Smoked Mozzarella

Arancini, Tomato Chutney

House Cured Pork Belly

Eggplant Chutney

Crab & Shrimp Cake

Sriracha Aioli

Gruyère & Rosemary Gougère

DINNER

Choose from the following creations for a truly customized menu.

All dinner menus begin with a Chef's selection of artisan bread rolls & butter and end with a selection of freshly brewed coffee, decaffeinated coffee, and LOT 35 teas.

Salads

Local Baby Green

Little Tomato, Cucumber, Radish, Pickled Red Onion, Citrus Vinaigrette

Baby Romaine

Parmesan, Baby Tomato, Croutons, Bacon, Garlic & Lemon Dressing

Frisée & Argula

Ricotta, Caramelized Beet, Spiced Pumpkin, Seeds, Cider Honey Vinaigrette

Charred Butternut Bruschetta

Citrus Ricotta, Pumpkin Seeds

Appetizers

Steelhead Trout Tartare, Smoked & Rilette

Pickled Cucumbers, Sourdough Croutons, Herb

Soups

Celeriac & Apple Velouté, Rosemary

Rooftop Honey Roasted Butternut Squash Velour

Seasonal Mixed Greens

Butternut Purée, Woolwich Goat Cheese, Sunflower Seeds, Citrus Vinaigrette

Smoked Corn Bisque, Creme Fraiche

Forest Mushroom & Fresh Herbs

Mains

Coffee Rubbed Beef Tenderloin

Peppercorn Jus

Aioli

Local Duck Rilette & Smoked Breast

Pear Chutney, Baguette, Baby Frisée, Citrus Dressing

Pickled & Roasted Beets

Woolwich Goat Cheese, Pickled Onions, Walnuts, Arugula

Vine Ripened Heirloom Tomatoes

Buffalo Mozzarella, Cabbage Cress, Fresh Arugula, Basil Pesto & Balsamic Reduction

Wild Boar & Ricotta Tortellini

Sage Brown Butter, Pine Nuts, Lemon Zest, Parmesan

Slow Braised Beef Short Rib

Preserved Lemon & Thyme Corn Polenta, Pickled Mushrooms, Chimichurri

Mushroom & Ricotta Ravioli

Green Peas, Pumpkin Seeds, Sautéed Mushrooms, Butternut Squash Cream Sauce, Asiago

Maple Smoke Beef Tenderloin

Pickled Mushroom, Natural Jus

Honey Glazed Local Chicken Breast

Thyme Chicken Jus

Mustard Glazed Steelhead

Lemon & Thyme Butter Sauce

Sautéed Garlic Prawns & Scallops

Saffron & Lemon Beurre Blanc additional \$5 per person

Garlic & Herb Prawns Add-On

Seared Scallop Add-On

Seared Foie Gras Add-on

Blackened Heirloom Squash Steak

Warm Lentil Salad, Pickled Mushrooms, Smoked Tomatoes, Arugula, Chimichurri, Citrus Crème

Fraiche

Wild Mushroom & Ricotta Ravioli

Warm Lentil Salad, Pickled Mushrooms, Smoked Tomatoes, Arugula, Chimichurri, Citrus Crème Fraiche

Dessert

Banoffe Tart

Caramel Mousse, Torched Meringue, Ganache, Fleur de Sel, Micro Mint

Local Honey & Pink Peppercorn Cake

Orange Curd, Honeycomb, Ganache

Vanilla Tasting

Vanilla Sponge, Vanilla Mousse, Vanilla Cookie Crumble, White Chocolate Ganache

Family Style

Assorted Macaroons, Chocolate Truffles, Honeycomb, Lemon Shortbread Cookies, Pâte de Fruits

BEVERAGE PACKAGES

7-hour Deluxe Bar

GIN: Bombay Sapphire

RUM: Bacardi

VODKA: Stolichnaya or Smirnoff

SCOTCH: Johnnie Walker Red

RYE: Crown Royal

House White & Red Wine, Domestic & Imported
Beer, Soft Drinks & Minerals

Wines with Dinner

WHITE

Pinot Grigio, Montalto Sicilia, Sicily, Italy
Chardonnay, Jackson-Triggs, Niagara Estate
Reserve, VQA, Niagara Peninsula, Ontario,
Canada

RED

Nero d'Avola/Cabernet Sauvignon, Montalto
Sicilia, Sicily, Italy
Cabernet France/Cabernet Sauvignon, Jackson-
Triggs, Niagara Estate Reserve, VQA, Niagara
Peninsula, Ontario, Canada

ENHANCEMENTS

Palate Cleanser

9 per person

Blood Orange, Mango Raspberry, Guava, Blueberry, Champagne and Grapefruit, Niagara Icewine and Strawberry

Amuse-Bouche

7 per person

Ask your Wedding Manager for the Chef's latest seasonal creation!

On-Site Choice

12 per person

Select up to 3 options to offer your guests a choice of entrée the night of the wedding.

*up to 450 guests

Ultra Deluxe Spirits

10 per person

GIN: Tanqueray 10

RUM: Mount Gay

VODKA: Ketel One, Grey Goose or Belvedere

SCOTCH: Chivas Regal, Johnnie Walker Black, Glenfiddich or Glenlivet

RYE: Crown Royal

Premium Water

10 per person

Tableside service of still and sparkling mineral water

ADDITIONAL RECEPTION ITEMS

Stations

Charcuterie Board **26 per person**

Locally Cured Smoked Meat, Small Producer Cheese
Mustard, Chutneys, Pickled Vegetables, Grapes, Baguette

Sushi Rolls **68 per person**

CALIFORNIA ROLL
Crab Stick, Masago Roe, Avocado, Cucumber

BENIHANA ROLL
Avocado, Mango, Gherkin, Tempura Crunch, Ginger Mayo

SPICY TUNA ROLL
Tuna, Cucumber with Benihana Creamy Spicy Sauce

DYNAMITE ROLL
Shrimp Tempura, Cucumber, Avocado, Ginger Mayo with Sweet Soya Sauce

CRISPY SPICY SALMON ROLL
Salmon, Avocado, Tempura Bits, Benihana Spicy Sweet Sauce

CUCUMBER AVOCADO ROLL
Avocado, Cucumber, Chili Lime Mayo

St. Lawrence Seafood Market **65 per person**

Chilled Jumbo Shrimp, Smoked Steelhead Trout, East Coast Oysters on the Half Shell, Chilled PEI Mussels
Tarragon Vinaigrette, Mignonette, Horseradish, Remoulade, Tabasco Sauce, Cocktail Sauce, Capers, Red Onions, Lemon, Crispy Baguette

Poutine **245per person**

Passed Late Night Savoury

Ontario Beef Slider **66 per dozen**

Aged Cheddar, Dijon Aioli

Mini Grilled Cheese Sandwich **62 per dozen**

Ketchup

Chickpea Fritter **66 per dozen**

Mini Pita, Hummus, Pickled Onion

Yukon Fries Cup **58 per dozen**

Ketchup

Sweet Potato Fries **58 per dozen**

Sriracha Aioli

Lobster Roll **78 per dozen**

Fresh Dill, Soft Bun

Yukon Potato & Sweet Potato Fries
Cheese Curds, Homemade Gravy,
Montreal Smoked Meat, Green Onions,
Ketchup, Herb Mayonnaise

Taco Bar **27 per person**

Chili Pulled Trout, Chipotle Spiced Ground Beef,
Crispy Tofu
Chili Salt, Sautéed Peppers, Onions, Warm Flour
Tortillas, Pico de Gallo Salsa, Fresh Limes,
Queso, Sour Cream, Guacamole

Burgers **25 per person**

Mini Hamburgers
Aged Cheddar and Smoked Onion Jam

Mini Ontario Lamb Burgers
Coriander Cumin Mayo

Mini Beer Battered Fish Sandwiches
Tartare Sauce

Dry Snacks

House Kettle Chips **10 per bowl**

Ketchup and Sea Salt

Popcorn **10 per bowl**

Butter and Truffle

Tortilla Chips & Salsa **10 per bowl**

Corn and Flour

Sweets

1929 Coconut Macaroons **23 per person**

Honey Madeleines **23 per person**

Chocolate Truffles **23 per person**

Mini Cupcakes **23 per person**

Red Velvet with Cream Cheese Icing

Assorted French Macarons 23 per person

Honeycomb 23 per person

Pâte de Fruits 23 per person

**Lemon Shortbread
Cookies** 23 per person



FESTIVE LUNCH BUFFET

All festive lunches are served with an assortment of fresh bread and butter, regular and decaffeinated coffee, and LOT 35 Teas.

Our lunch buffets are designed for a minimum of 10 guests. For events with fewer than 20 guests, an additional labour charge of \$120 per meal period will be applied. All pricing is per person.

Christmas Lunch Buffet 65

Our lunch buffets are designed for a minimum of 10 guests. For events with fewer than 20 guests, an additional labour charge of \$120 per meal period will be applied. All pricing is per person.

ROYAL YORK CHRISTMAS BUFFET

INCLUDES:

Roasted Kabocha Squash Soup
 Baby Greens, Tomato, Pickled Onion, Roast
 Butternut, Balsamic Dressing
 Rosemary Roasted Ontario Potatoes
 Honey Roasted Root Vegetables & Brussels
 Sprouts
 Spinach & Ricotta Cannelloni

Plus your Selection of 2 Salads, 2 Hot Items and 3 Desserts

SALADS

Baby Potato & Celery Salad, Grainy Mustard
 Aioli
 Lentil Salad, Cucumber, Diced Squash, Tomato,
 Sherry Vinaigrette
 Roasted Carrot Salad, Pumpkin Seeds, Parsley,
 Yogurt Dressing
 Cabbage Salad, Carrots, Arugula, Sweet

Peppers, Lime Dressing

HOT ITEMS (Pre-carved)

Maple Glazed Steelhead Filet, Citrus & Herb

Beurre Blanc

Slow Roasted Turkey Breast, Cranberry Sauce,
Turkey Gravy

Herb Roasted Chicken Breast, Mushroom Jus

Maple & Mustard Glazed Festive Ham, Honey

Mustard Reduction

Slow Roasted Beef Brisket, Sautéed Onions &
Rosemary Glaze

DESSERTS

Two Bite Pumpkin Tart

Mini Cherry Cheesecake

Ginger Molasses Cookie

Profiteroles With Dulce de Leche

Sliced Fruit

FESTIVE LUNCH A LA CARTE

All festive lunches are served with an assortment of fresh bread and butter, regular and decaffeinated coffee, and LOT 35 Teas.

Our lunches are designed for a minimum of 2 courses and must include an entrée. For events with fewer than 20 guests, an additional labour charge of \$120 per meal period will be applied.

All pricing is per person.

Soup

**Honey Roasted Kabocha
Squash Velour** 17

**Celeriac & Ontario Pear
Cream** 17

Mushroom Chowder, Chive 17

Entrée

**Herb Marinated Chicken
Supreme** 47

Roasted Ontario Potatoes, Seasonal Vegetables,
Natural Jus

**Slow Roasted Ontario
Turkey Breast & Leg** 47

Roasted Ontario Potatoes, Seasonal Vegetables
House Made Cranberry Sauce, Sage Stuffing,
Turkey Jus

**Maple & Mustard Glazed
Steelhead** 47

Roasted Red Pepper & Tomato Bisque	17	Lemon & Herb Roasted Ontario Potatoes, Seasonal Vegetables, Citrus Butter Sauce
Wild Mushroom & Truffle Cream, Fresh Herbs	18	Butternut Raviolis & Brown Butter Preserved Lemon, Sage, Smoked Tomatoes, Pine Nuts, Asiago

Dessert

Pumpkin Spice Cheesecake **15**

Coffee Crème Anglaise

Chocolate Pecan Sugar Tart **15**

Fleur de Sal, Chocolate Sauce

FESTIVE DINNER BUFFETS

All festive dinners are served with fresh bread and butter, regular and decaffeinated coffee, and LOT 35 Teas.

Our dinner buffets are designed for a minimum of 10 guests. For events with fewer than 20 guests, an additional labour charge of \$120 per meal period will be applied. All pricing is per person.

Royal York Festive Buffet **90**

Caesar, Romaine, Smoked Bacon, Crouton, Parmesan, Garlic & Lemon Dressing
Quinoa Tabbouleh, Tomato, Parsley, Citrus Vinaigrette
Mixed Baby Greens, Walnuts, Caramelized Apples, Sherry Vinaigrette
Roasted Beet & Tomato Salad, Arugula, Chive,

The Nutcracker Buffet **95**

Caramelized Ontario Apple & Celery Root Velouté
Lentil, Faro & Quinoa Salad, Charred Butternut, Cranberries, Herb Vinaigrette
Roasted Carrot Salad, Pumpkin Seeds, Parsley, Yogurt Dressing
Mixed Baby Greens, Walnuts, Caramelized

Mustard Vinaigrette
Vegetable Crudit , Seasonal Vegetables,
Hummus & Buttermilk Ranch
Whole Roasted Ontario Turkey, Sage Stuffing,
Cranberry Sauce, Turkey Jus

Chef attendant required at an additional \$150 per chef.

ACCOMPANIMENTS:

Maple Glazed Steelhead Filet, Citrus & Herb
Beurre Blanc
Maple & Mustard Glazed Festive Ham, Honey
Mustard Jus
Thyme & Garlic Roasted Ontario Potatoes
Honey Roasted Root Vegetables & Brussels
Sprouts
Spinach Ricotta Cannelloni, Tomato Confit

DESSERT

Two Bite Pumpkin Tart
Mini Cherry Cheesecake
Cannoli with Orange Mascarpone Cream
Chocolate Bread Pudding with Toffee Sauce
Christmas Baked Goods

Apples, Sherry Vinaigrette
Locally Cured Smoked Meats, Small Producer
Cheese, Mustard, Chutneys, Grapes, Baguette

Choice of 3 Hot Pre-carved Entr e Items:

Slow Roasted Ontario Turkey Breast & Leg,
Cranberry Sauce, Sage Stuffing, Turkey Jus
Hot Smoked Steelhead, Rosemary Butter,
Charred Lemons
Slow Roasted Striploin, Mushroom & Perl Onion
Jus
Maple & Mustard Glazed Festive Ham, Honey
Mustard Jus
Garlic & Rosemary Marinated Leg of Lamb, Mint
Jus

ACCOMPANIMENTS:

Baked Spinach & Cheese Cannelloni, Herb
Cream Sauce
Brown Butter Mashed Potatoes
Honey Roasted Root Vegetables & Brussels
Sprouts

DESSERT

Black Forest Yule Log
Cranberry Pecan Tart
Cannoli With Orange Mascarpone Cream
Sticky Toffee Pudding, Caramel Sauce
Christmas Baked Goods

FESTIVE DINNER A LA CARTE

All festive dinners are served with fresh bread and butter, regular and decaffeinated coffee, and LOT 35 Teas.

Our dinners are designed for a minimum of 3 courses and must include an Entr e. For events with fewer than 20 guests, an additional labour charge of \$120 per meal period will be applied.

All pricing is per person.

Onsite Choice of Entr e is an option for up to a maximum of 200 guests.

A surcharge of \$15 per person will be applied to the highest priced Entr e to accommodate the onsite choice. We can accommodate up to 3 choices of Entr es Onsite – Choice of 2 Proteins and 1 Vegetarian Option.

Soup

Honey Roasted Kabocha 18
Squash Velout , Chive

Salad

Kale, Spinach & Arugula 20
Salad

Roasted Ontario Apple, Candied Walnuts,

		Smoked Blue Cheese, Sherry Vinaigrette	
Traditional Seafood Chowder, Chive	19		
		Beet & Tomato Salad	20
		Pickled & Roasted Beets, Vine Tomato, Goat Feta, Arugula, White Balsamic Dressing	
		Butter Lettuce & Bacon Lardons	20
		Smoked Blue Cheese, Chive & Buttermilk Dressing	
Entrée		Dessert	
Ontario Cider Brined Chicken Supreme	52	Cranberry & Apple Tart	17
Rosemary Roasted Ontario Potatoes, Honey Roasted Roots & Brussels Sprouts, Thyme Jus		Cinnamon Crumble, Vanilla Mascarpone Cream	
Slow Roasted Ontario Turkey Breast & Leg	54	Pumpkin Spice Cheesecake	17
Brown Butter Mash, Honey Roasted Roots & Brussels Sprouts Cranberry Sauce, Sage Stuffing, Turkey Jus		Caramelized White Chocolate, Coffee Crunch	
Slow Roasted Beef Tenderloin	60	Rum Raisin Bavarian	17
Rosemary Roasted Ontario Potatoes, Honey Roasted Roots, Brussels Sprouts & Mushrooms, Niagara Cabernet Glaze		Flourless Chocolate Sponge, Praline Glaze	
Rosemary Salt Rubbed Beef Striploin	57		

Charred Local Potatoes, Honey Roasted Roots &
Brussels Sprouts,
Rooftop Herb Jus

12oz Ribeye Steak 72

Smashed Rosemary & Brown Butter Potatoes,
Honey Roasted Roots,
Smoked Little Onions, Natural Pan Jus

**Maple & Mustard Glazed
Steelhead** 54

Lemon & Herb Roasted Ontario Potatoes, Honey
Roasted Roots,
Brussels Sprouts, Charred Lemon, Citrus Butter
Sauce

Blackened Butternut Steak 47

Warm Lentil Salad, Pickled Mushrooms,
Smoked Tomato Salsa, Crème Fraîche, Arugula

FESTIVE RECEPTION

Canapé prices are per dozen.

Chef attendant required at an additional \$150 per chef.

Minimum charge is for 25 persons. Carving Stations are exclusively to be ordered in conjunction with a Dinner Buffet or minimum of 3 other Reception Items. All pricing is per station.

Minimum charge for Reception Enhancements is for 25 persons.

Cold Canapés

**Jumbo Shrimp, Smoked
Salmon, Saffron Aioli** 65

Hot Canapés

**Shrimp & Ginger Spring
Roll, Chili Sauce** 65

Niagara Prosciutto & Asiago Wrapped Fig	65	Petit Turkey Burgers, Cranberry Chutney, Sage Aioli, Brioche	65
Sage Derby Cheese, Harvest Crostini, Tomato Chutney, Pickled Mustard Seeds	65	Wild Rice Falafel, Mini Pita, Spicy Slaw	65
Cinnamon Poached Pear, Date Chutney, Micro Watercress	65	Little Beef & Pork Toutiere	65
Butternut & Cranberry Bruschetta, Rosemary Ricotta, Pumpkin Seeds, Crostini	65	Grilled Brie Sandwich, Cranberry Chutney	65
Foie Gras Mousse, Red Currant Jelly, Brioche, Sea Salt	65	Lamb Kofta, Mini Pita, Riata, Pickled Onion	65
Torched Brie, Cranberry Focaccia, Fruit Chutney	65	Herb, Lemon & Garlic Chicken Skewer, Tomato Chutney	65
Smoked Duck Wrapped Dates, Cress	65		

Chef Attended Action Stations

Roasted Whole Ontario Turkey 300

Royal York Cranberry Sauce, Savory Gravy, Brioche Stuffing
Serves 20

Maple Smoked Prime Rib 750

Creamy Horseradish, Grainy Mustard, Natural Jus,
Garlic Rolls
Serves 30

Rooftop Honey Glazed Bone-in Ontario Ham 400

Kozlik's Triple Crunch and Dijon Mustards, Apricot Jus,
Classic Brioche Buns
Serves 20

East Coast Mussels 480

Sautéed East Coast Mussels
White Wine, Leek, Onion, Garlic, Parsley, Lemon
Smoked Tomato Sauce, Garlic, Chili Flakes, Parsley
Garlic Bread, Lemon
Serves 20

Enhancements

Local Cheese Board 25 per person

Small Producer Cheeses, Chutney, Grapes, Baguette

Artisan Meat Board 24 per person

Locally Cured & Smoked Meats, Mustard, Pickled Vegetables, Baguette

Charcuterie & Cheese 28 per person

Locally Cured Smoked Meat, Small Producer Cheese, Mustard, Chutneys, Pickled Vegetables, Grapes, Baguette

House Smoked Steelhead Trout 23 per person

Capers, Red Onions, Lemon, Baguette

Chilled Jumbo Shrimp 70 per dozen

Remoulade, Cocktail Sauce and Lemon Wedges

East Coast Oyster on the Half Shell 72 per dozen

Lemon, Mignonette, Horseradish, Tabasco Sauce