



## CATERING MENU 2026 (April 1–August 31)

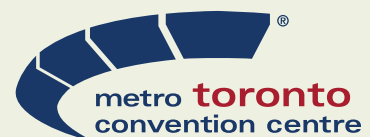
In knowing one of the hallmarks of a successful event is the food and beverage selection, our team has worked diligently to raise the bar with exciting new offerings. Local Ontario flavour and original recipes serve as the basis for our diverse range of items created in-house, including fine pastry and an assortment of house cured sausages and charcuterie.



At the MTCC, we are proud to be a 100km Foods partner. We source approximately 65% of our ingredients from local farms and suppliers and 100% of our wine and beer. Our team is dedicated to increasing local sourcing every year to support Canadian businesses and showcase the best Ontario has to offer.

We look forward to working with you as you plan your event, and as always we are happy to customize your menu to suit your needs.

For your reference, our Catering Menu Guidelines have been included in this document to supplement our menu information.



# CATERING MENU GUIDELINES

## EXCLUSIVITY

---

The Metro Toronto Convention Centre (MTCC) retains the exclusive right to provide, control and retain all food and beverage services throughout the facility for events.

All food and beverage items must be supplied and prepared by the MTCC Food & Beverage Department.

No food and/or beverage will be permitted to be brought into or removed from the MTCC's facility by the licensee or any of the licensee's guests or invitees without the written approval of the Food & Beverage Department.

## MENUS

---

A knowledgeable catering representative will assist you in selecting the proper menu items and arrangements to ensure a successful event. Menu selections and other details pertinent to your event are required to be submitted at least six (6) weeks prior to the first event move-in date. At this time, the set minimum food and beverage spend must be met. Current menus are available on MTCC's website at [www.mtccc.com/food-beverage](http://www.mtccc.com/food-beverage).

All menus & pricing are valid up to August 31, 2026. Below any of the minimums outlined in this package, a catering surcharge will apply.

## PRICES

---

Prices provided on our menus are net of 18% administrative charge and 13% Harmonized Sales Tax (HST). An administrative charge (18%) is added to your invoice for this catered event/function (or comparable service). 6.65% of the total amount of this charge is used to defray the cost of house expenses and will be maintained by the MTCC. 11.35% of the total amount of this administrative charge is distributed to employees providing the service including servers, bartenders and porters. Prices are subject to change without notice. Guaranteed prices will be confirmed sixty (60) days prior to the event.

A surcharge of 15% applies to all menu items for functions scheduled on statutory holidays.

## AVAILABILITY

---

In the event an order, item or items are not reasonably or readily obtainable on the open market or appears inferior to the quality standards, MTCC shall have the right to make substitutions.

## **GUEST GUARANTEES**

---

A guaranteed number of attendees and/or quantities of food is required for all functions.

Please submit to your Catering Manager:

- Preliminary number of guests four (4) weeks prior to the first function date.
- Minimum number of guests guaranteed no less than three (3) weeks prior to the first function date. If the number of guests guarantee are not received by this time, MTCC reserves the right to charge based on the preliminary numbers.
- A final number of guests guaranteed no less than two (2) weeks prior to the first function date. Reductions or cancellations are subject to full charges after this date.

## **OVERSET**

---

MTCC does not provide for overset, over and above the guaranteed number of guests. The guaranteed number of guests or actual number of guests served (whichever is greater) will be charged.

## **FOOD ALLERGIES AND DIETARY RESTRICTIONS**

---

In the event that any of the guests in the Licensee's group have food allergies or dietary restrictions, Licensees are responsible to inform Licensor of the names of the guests and the nature of their allergies or dietary restrictions so that the necessary precautions can be taken when preparing their food. The Licensor requires an initial allergy & dietary list three (3) weeks prior to the function date. Final allergy & dietary list with the guarantee are required two (2) weeks prior to the function date. Upon request, Licensor undertakes to provide full information regarding the ingredients of any food served to your group.

The Licensor's Catering will confirm the quantity of alternate meals required based on your dietary list. The Licensor will deduct this amount from the guarantee to determine the number of regular meals required. If at the time of service the number of alternate meals exceeds the number on the dietary list, additional meals will be charged at \$40.00 for lunch and \$60.00 for dinner.

## COMMUNITY OUTREACH

---

The MTCC team is passionate about sustainability and fighting hunger in the local community. To help those in need and reduce food waste, our Centre operates a food donation program that provides healthy food to local charities. These local charities include the Toronto District School Board's (TDSB) student nutrition program. The TDSB student nutrition program provides healthy, nutritious food to Toronto students who may not have access to healthy food at home due to circumstances beyond their control. To date, our facility has donated over 340,000 meals to food rescue organizations in Toronto.

Please contact your Catering Manager to learn more about our food donation program.

## EVENT TIMELINES

---

Understanding that program timelines vary, outlined below are service time parameters based on a 1 to 1.5 hour reception followed by a served meal. It is assumed that meal service would begin within 45 minutes of reception end time.

Service times are based on:

Breakfast	2 hours, starting at 6:00am
Lunch	2 hours
Dinner	3 hours

Timelines falling outside of these parameters will be subject to labour charges.

Should a function start or end time deviate from the pre-approved timeline, additional labour charges will apply.

## **ALCOHOLIC BEVERAGE SERVICE**

---

MTCC is dedicated to ensuring a positive experience for our clients and guests. MTCC offers a complete selection of beverages to complement your function. Please note that alcoholic beverages and services are regulated by the Alcohol and Gaming Commission of Ontario (AGCO) and MTCC. The Licensee is responsible for the administration of these regulations.

- Hours of Operation: 9:00 a.m. to 1:00 a.m.;
- Alcohol is permitted in licensed areas only. Alcohol is not permitted on escalators or in elevators;
- A maximum of 2 alcohol drinks (single pour per drink) will be served to each patron at any one time;
- We reserve the right to limit the quantity of drinks sold;
- Drink ticket sales close 30 minutes prior to bar closing;
- MTCC and contract security guards will be required. Your Catering Manager will provide the necessary ratios;
- For ordering of non-list items, please speak with you Catering Manager.

## **CHINA OR SUSTAINABLE RECYCLABLE SERVICE**

---

In our continued determination to further our green efforts, sustainable recyclable ware will be used for all meal services (except plated services).

Additional charges will apply to any exhibit hall functions approved by the MTCC to switch to china service.

## **LINEN SERVICE**

---

MTCC provides in house white linen for all hot meal functions based on final food & beverage guarantee numbers. Additional cost will apply for other meal functions, specialty linen and/ or linens required for meetings. Your Catering Manager can offer suggestions for your consideration and quote corresponding fees.

## **CANCELLATIONS**

---

Any function cancelled within two (2) weeks of the function date, will incur 100% of the estimated charges. Please note, for any customized menu or specialty products/items, a longer window of cancellation may apply. This is determined on an event basis.

## **PAYMENT & DEPOSITS**

---

Pre-payment of the FULL ESTIMATED CHARGES is required two (2) weeks prior to the first function date. Any further balance or additional charges incurred will be due one (1) week prior to the first function date. Payment may be made in cash, certified cheque or wire transfer. For additions, a major credit card may be required as guarantee of payment of any replenishment or new orders requested during the event, pending arrangements with our Credit Department. Event pre-payments of less than \$10,000.00 can be processed by credit card.

## **RETAIL FOOD SERVICES**

---

The availability of MTCC Retail Food Services is determined by the scope and structure of the overall Food & Beverage program. These retail offerings are designed to complement existing catering services and are not intended to serve as a substitute.

If Retail Food Services is approved by the building, minimum daily revenue requirements will apply to all programs. These minimums are determined based on the details above.

Food trucks are not part of the MTCC Retail Food Services program and are not permitted within the building.

Please contact your Catering Manager to discuss your Retail Food requests further.

## **SERVICE AREAS**

---

We approach each event with care and consideration in the area it is being serviced. Your Catering Manager will act as your consultant to provide and recommend the appropriate service areas for your event. Your Catering Manager may recommend additional service areas that may be necessary to successfully execute a function in your unique space. Together, we will create a floorplan that best reflects the required size and locations for food services, as well as retail food outlet areas. The cost of draping associated with these areas is the responsibility of the Licensee.

Working together, all service areas will be indicated on your floorplan for final building approval. At this time, any additional requirements or fees will be communicated to the Event Organizer i.e. any draping for service areas. All preliminary food and beverage floorplans with service areas indicated are due six (6) weeks prior to first function date for building approval. Final food and beverage floorplans are due three (3) weeks prior to first function date.

## AUDIO VISUAL AND PRODUCTION

---

- When overhead work is being done, the area is considered a construction zone and hard hats, high visibility vest and safety shoes are required.
- Floor supported drape lines must be sand bagged.
- All service corridors, guest and food service entrances and exits are to remain clear of all obstructions, including floor run cables. Cables must be flown in these areas. Cable mats are NOT permitted.
- Illuminated exit signs are required if permanent signs are obstructed and draping is higher than 8'.
- All drape or fabric shall meet the requirements of CAN/ULC-S109, "Flame Tests of Flame Resistant Fabrics and Films", NFPA-701 "Standard Methods of Fire Tests for Flame Propagation of Textiles and Films" or equivalent.
- No exit doors or fire hose cabinets are to be obstructed.
- Clear access is to be maintained to exhibit halls, concession stands and restrooms at all times.
- Floor plans are to be submitted six (6) weeks prior to move-in. Floor plans that have extensive production or logistical components will be required earlier in the planning process.
- All special effects / pyrotechnics will require proper permits and pre-approvals from the City of Toronto and Toronto Fire Department. A fire watch and certificate of comprehensive general liability will be required.
- Dismantling of truss to commence one hour after the public has exited the premise in order for banquet and event services staff to clear and remove tables.

## WATER STATIONS/WATER SERVICE

---

Complimentary self service stations are provided in meeting rooms, using coolers and biodegradable cups. One (1) complimentary refresh is provided per day.

NOTE: complimentary water stations are not provided on the show floor for trade consumer shows. If required, charges will be assessed based on specific requirements.

- Water cooler rental - \$85.00 each.
- Water bottles (18 litres) - \$30.00 each.
- General labour rates apply. 4 hour minimum.



BREAKFAST | BREAK | LUNCH | RECEPTIONS | DINNER  
DINNER RECEPTIONS | BEVERAGE | WINE

# BREAKFAST

Prices subject to 13% HST and 18% administrative charge pursuant to your contractual agreement. An administrative charge (18%) is added to your bill for this catered event/function (or comparable service). 6.65% of the total amount of this charge is used to defray the cost of house expenses and will be maintained by the MTCC. 11.35% of the total amount of this administrative charge is distributed to employees providing the service including servers, bartenders and porters.

Prices subject to change without notice.

**BREAKFAST PACKAGES ARE AVAILABLE FROM  
6:00AM – 9:00AM. MAXIMUM 2 HOURS SERVICE TIME.**

**V** Vegetarian   **NF** Nut Friendly   **GF** Gluten Friendly   **LF** Lactose Friendly

## CONTINENTAL | \$38 PER PERSON 100 GUESTS MINIMUM ORDER

---

### Orange, apple & cranberry juices

(choice of 2 juice selections for 50 people & under)

### Breakfast loaves **V** **NF**

- Dulce peach
- Raspberry espresso chocolate

### Skyr lemon curd yogurt cup **V** **NF** **GF**

### Honey baked fruit & nut granola clusters **V**

### Superfood smoothie bowl **V** **NF** **GF**

Vanilla super seed, green smoothie, mixed berry protein

### Whole fruit

Apples, bananas, fresh cut orange wedges

### Freshly brewed Starbucks regular/decaffeinated coffee & specialty teas

Menus & pricing are valid up to August 31, 2026.  
Below the minimum specified, a catering surcharge will apply per menu, per service.

## DELUXE CONTINENTAL | \$43 PER PERSON

100 GUESTS MINIMUM ORDER

---

### Freshly squeezed orange, grapefruit & apple raspberry juices

(choice of 2 juice selections for 50 people & under)

### Freshly baked 'coffee house' breakfast selections

- Wild blueberry buttermilk scone V NF
- Assorted croissants V Plain NF, Chocolate NF, Almond
- Danishes V

### Selection of smoked & cured meats, Canadian smoked salmon, cheeses, fresh brioche NF

### Skyr yogurt cup V

Fresh cut fruit, berry compote, granola

### Fresh cut orange wedges

### Freshly brewed Starbucks regular/decaffeinated coffee & specialty teas

## CROSS FIT CONTINENTAL | \$45 PER PERSON

100 GUESTS MINIMUM ORDER

---

### Low-fat yogurt power smoothies and superfood juices (select 2 of the following)

- Lactose friendly MTCC matcha smoothie V NF GF LF
- Banana mango power shake V NF GF
- Freshly squeezed orange juice V NF GF LF

### Protein bites V GF LF

- Green Matcha
- Dark Chocolate almond

### Golden milk chia pudding vegan V NF GF LF

### Strawberries and cream overnight oat V

### Individual fresh berries & seasonal cut fruit shards V NF GF LF

### Protein Bowl NF GF

Shaved turkey, hard boiled eggs, Balderson cheese, cherry tomato salad, white beans hummus, quinoa salad, stuffed Roma tomato corn pepper, bean salsa

### Freshly brewed Starbucks regular/decaffeinated coffee & specialty teas

## HOT BUFFET BREAKFAST | \$49 PER PERSON

100 GUESTS MINIMUM ORDER

---

### Selection of orange, apple & cranberry juices

### Assorted puff pastry strudels and breakfast loaves V NF

### Fruit shard platters

#### Select one (1) of the following:

- Scrambled eggs, fresh herbs V NF GF LF
- Scrambled eggs, Brie & roasted red pepper V NF GF
- Rustic Mediterranean frittata cups V NF GF
- BLT frittata cups, bacon, leek, tomato, Jack cheese NF GF

#### Select two (2) of the following:

- Thick cut Ontario bacon NF GF LF
- Canadian back bacon NF GF LF
- Chicken sage sausage NF GF LF
- Artisan sausages NF GF

#### Select one (1) of the following:

- Baby Yukon hash, trio of peppers and onions, fresh herbs V NF GF LF
- Smokey cheddar & herb potato cakes V NF GF
- Russet potato wedges, sea salt's herbs, aged cheddar V NF

### Freshly brewed Starbucks regular/decaffeinated coffee & specialty teas

## PLATED BREAKFAST | \$52 PER PERSON

100 GUESTS MINIMUM ORDER

---

### Orange juice

### Berry yogurt cups V NF GF

### Freshly baked 'coffee house' breakfast pastries V

#### Select one (1) of the following:

##### Crispy soft boiled egg, spinach & leek, kale sauté NF GF

Pea meal bacon, stuffed Roma tomato, twice baked sweet potato maple thyme glaze, butternut squash emulsion

##### Protein Bowl NF GF

Shaved turkey, hard boiled eggs, Balderson cheese, cherry tomato salad, white bean hummus, quinoa salad, stuffed Roma tomato corn pepper, bean salsa

### Freshly brewed Starbucks regular/decaffeinated coffee & specialty teas

## BREAKFAST ENHANCEMENTS

100 GUESTS AND 2 PIECES PER GUEST MINIMUM ORDER

- Muffins** V NF (minimum 2 dozen per selection) ..... **\$57 per dozen**  
 - Lemon blueberry oat streusel  
 - Chai pear
- Vegan & gluten friendly Jakeman's maple spice muffins** V NF GF LF (min. 1dz.) **\$57 per dozen**
- Breakfast loaf** V NF (minimum 2 loaves) ..... **\$51 per loaf**  
 Raspberry rosewater
- Scones** V NF (minimum 2 dozen) ..... **\$65 per dozen**  
 Wild blueberry buttermilk scone, Devonshire cream, mixed berry compote
- Artisan bagels** V NF (minimum 2 dozen) ..... **\$69 per dozen**  
 Cream cheese, fruit preserves & butter
- Danish pastries** V NF (minimum 2 dozen per selection) ..... **\$71 per dozen**  
 - Greek yogurt and cherries with cream cheese  
 - Blueberry cream cheese
- Fresh baked croissants, butter & preserves** V (minimum 2 dozen per selection) **\$67 per dozen**  
 - Plain NF  
 - Chocolate NF  
 - Almond
- Mini breakfast pastries** V (minimum 2 dozen) ..... **\$71 per dozen**
- Whole fruit** (minimum 1 dozen) ..... **\$4.50 each**
- Fresh fruit & berry sangria cups** V NF GF LF (minimum 2 dozen) ..... **\$68 per dozen**
- Individually bottled pure squeezed juices (250ml)** (minimum 2 dozen per selection) ..... **\$8 each**
- Hard boiled egg in shell** V NF GF LF (minimum 2 dozen) ..... **\$42 per dozen**
- Individual oatmeal cup** V LF (minimum 2 dozen) ..... **\$75 per dozen**
- Greek yogurt station** V (minimum 24 guests) ..... **\$14 per person**  
 Fresh fruits, berries, muesli, local honey
- Breakfast bundle** (minimum 24 guests) ..... **\$27 per person**  
 - Croissants (plain, chocolate & almond) V  
 - Danish pastry (Greek yogurt and cherries & blueberry cream cheese) V NF  
 - Juice (choice of 2 juice selections: orange, apple, cranberry)  
 - Freshly brewed Starbucks regular/decaffeinated coffee & specialty teas
- On-the-move breakfast with farm fresh eggs** (minimum 2 dozen per selection) ..... **\$18 each**  
 - **BREAKFAST PANINI** with charred red peppers, oven dried vine tomato, pancetta, fontina cheese & onion jam NF  
 - **BREAKFAST FRITTATA CUPS** zucchini, peppers, tomatoes & mozzarella cheese V NF GF  
 - **BREAKFAST MONTE CRISTO** sundried tomato & red pepper foccacia, shaved ham, Swiss cheese, stewed leeks NF



BREAKFAST | BREAK | LUNCH | RECEPTIONS | DINNER  
DINNER RECEPTIONS | BEVERAGE | WINE

# BREAK

Prices subject to 13% HST and 18% administrative charge pursuant to your contractual agreement. An administrative charge (18%) is added to your bill for this catered event/function (or comparable service). 6.65% of the total amount of this charge is used to defray the cost of house expenses and will be maintained by the MTCC. 11.35% of the total amount of this administrative charge is distributed to employees providing the service including servers, bartenders and porters.

Prices subject to change without notice.

**BREAK PACKAGES ARE AVAILABLE FROM  
9:30AM – 11:00AM OR 2:00PM – 4:00PM  
MAXIMUM 1 HOUR SERVICE TIME.**

**V** Vegetarian **NF** Nut Friendly **GF** Gluten Friendly **LF** Lactose Friendly

## MID-MORNING BREAK | \$24 PER PERSON

100 GUESTS MINIMUM ORDER

**Smoked cheddar scones** **V** **NF**

**Fresh whole fruit**

**Superfood smoothie bowls** **V** **NF** **GF**

Strawberry banana, pineapple kale, blueberry yogurt

**Bottled juice**

**Freshly brewed Starbucks regular/decaffeinated coffee & specialty teas.**

## ORCHARD BREAK | \$24 PER PERSON

100 GUESTS MINIMUM ORDER

**Poached pear tart** **V**

**Apple turnovers,** **V** **NF**

**Cherry linzer bar** **V**

**Freshly brewed Starbucks regular/decaffeinated coffee & specialty teas.**

Menus & pricing are valid up to August 31, 2026.  
Below the minimum specified, a catering surcharge will apply per menu, per service.

## T-BAR | \$26 PER PERSON

100 GUESTS MINIMUM ORDER

---

### Mini gourmet sandwich selection:

- Chicken salad, apple & celery, tarragon mayo, mini brioche (NF) (LF)
- BLT on rosemary focaccia (NF)

### Plain and raisin scones (V) (NF)

### Raspberry chocolate profiteroles (V) (NF)

### Yuzu strawberry opera cake (V)

### Berry financier (V)

### Vanilla sable (V) (NF)

### Freshly brewed Starbucks regular/decaffeinated coffee & specialty teas

## HEALTH BREAK | \$27 PER PERSON

100 GUESTS MINIMUM ORDER

---

### Chewy granola power bars (V)

### Brookside dark chocolate covered sundried fruits, acai-blueberry, goji-raspberry (V) (NF) (GF)

### Individual crudité, red pepper hummus cup (V) (NF) (GF)

### Lactose friendly matcha smoothie (V) (NF) (GF) (LF)

### Superfood orchard sangria mocktail (V) (NF) (GF) (LF)

## T.O. SNACK BAR | \$27 PER PERSON

100 GUESTS MINIMUM ORDER

---

### Kettle chips, selection of vinegars, salts & dips (V) (NF)

### Mini Toronto cheese steak hoagie (NF)

Shaved beef, pepper and mushrooms sauté, melted mozz, grain mustard mayo and fresh brioche bun

### Gourmet popcorn

(choice of 2 selections for 50 people & under)

- Sea salt & thyme (V) (NF)
- Raspberry & white chocolate (V) (NF)
- Maple pecan (V)

### Oreo Brookies (V) (NF)

### Local craft sodas

## BREAK ENHANCEMENTS

---

<b>Decadent chocolate brownies &amp; blondies</b> V NF (minimum 2 dozen) .....	<b>\$58 per dozen</b>
<b>Homestyle cookies</b> V NF (minimum 2 dozen).....	<b>\$55 per dozen</b>
<b>Chewy homestyle power bars</b> V (minimum 2 dozen) .....	<b>\$48 per dozen</b>
<b>Granola bars</b> V (minimum 2 dozen) .....	<b>\$48 per dozen</b>
<b>Individual yogurt</b> V NF GF (minimum 2 dozen).....	<b>\$67 per dozen</b>
<b>Retro ice creams</b> V (minimum 2 dozen) .....	<b>\$75 per dozen</b>
<b>Artisan popsicle</b> V NF GF LF (minimum 2 dozen) .....	<b>\$75 per dozen</b>
<b>Chocolate bars</b> V (minimum 2 dozen) .....	<b>\$48 per dozen</b>
<b>Individual potato chips &amp; pretzels</b> V NF LF (minimum 2 dozen) .....	<b>\$48 per dozen</b>
<b>Kettle chips, chive &amp; sour cream dip</b> V NF (minimum 24 guests) .....	<b>\$6.75 per person</b>
<b>Individual bag of dried fruits &amp; nuts</b> V GF LF (minimum 2 dozen) .....	<b>\$61 per dozen</b>
<b>Homemade dessert tarts</b> (minimum 2 dozen per selection).....	<b>\$61 per dozen</b>
- Mixed berry crumble V NF	
- Chocolate espresso V NF	
- Raspberry yuzu NF	

## BEVERAGES\*

---

<b>Freshly brewed Starbucks regular/decaffeinated coffee</b> .....	<b>\$110 per gallon (20 servings)</b>
<b>Specialty teas</b> .....	<b>\$110 per gallon (20 servings)</b>
<b>Juice carafe</b> (minimum 2 carafes per selection) .....	<b>\$58 per carafe (10 servings)</b>
- Orange	
- Grapefruit	
- Apple	
<b>Infused water station</b> .....	<b>\$66 per 2 gallons</b>
Orange lemon-lime, cucumber mint	
<b>Bottled juices</b> .....	<b>\$6.10 each</b>
<b>Chilled soft drinks/iced tea</b> .....	<b>\$6.10 each</b>
<b>Still water</b> .....	<b>\$6.10 each</b>
<b>Sparkling water</b> .....	<b>\$6.25 each</b>

\*Cold beverages ordered for functions 100 guests or more will be charged on consumption

BREAKFAST | BREAK | LUNCH | RECEPTIONS | DINNER  
DINNER RECEPTIONS | BEVERAGE | WINE

# LUNCH

Prices subject to 13% HST and 18% administrative charge pursuant to your contractual agreement. An administrative charge (18%) is added to your bill for this catered event/function (or comparable service). 6.65% of the total amount of this charge is used to defray the cost of house expenses and will be maintained by the MTCC. 11.35% of the total amount of this administrative charge is distributed to employees providing the service including servers, bartenders and porters.

Prices subject to change without notice.

**V** Vegetarian   **NF** Nut Friendly   **GF** Gluten Friendly   **LF** Lactose Friendly

## LUNCH\*

100 GUESTS MINIMUM ORDER

**SELECT 1 FIRST COURSE, 1 SECOND COURSE & 1 DESSERT**

\*All plated lunches are served with rustic breads, freshly brewed Starbucks coffee & specialty teas.

## FIRST COURSE

### **Baby greens** **V** **NF** **GF**

Herbs & sprouts, roasted apples, shaved beets, crumbled local goat cheese, sangria vinaigrette

### **Vine tomato salad** **V** **NF** **GF**

Fior di latte, crushed basil EVOO, white balsamic dressing

### **Ontario Cobb salad** **NF**

Local lettuces, roasted apples & grapes, maple spiced crisp bacon, smoked Blue Haze cheese, cranberry focaccia crisps, sangria dressing

## LUNCH\* (CONTINUED)

### SELECT 1 FIRST COURSE, 1 SECOND COURSE & 1 DESSERT

\*All lunch buffets served with rustic breads, freshly brewed Starbucks coffee & specialty teas.

## SECOND COURSE

- Corn-fed Ontario chicken** <sup>NF</sup> ..... \$67  
 Smoked Gouda Provençal crust, crushed potato, Tuscan kale, seasonal vegetables, caramelized onion jus
- Atlantic Seafood and Boursin leek ravioli** <sup>NF</sup> ..... \$74  
 Seared scallops, shrimp, salmon, wilted greens, oyster mushroom, chive cream
- Braised Ontario beef** <sup>NF GF</sup> ..... \$76  
 Seared mushrooms, spinach, charred red pepper & tomato, goat cheese & fresh herb polenta, natural reductions
- Beef medallions** <sup>NF GF</sup> ..... \$79  
 Leek & mushroom sauté, roasted garlic spun potato, market vegetables, natural reductions
- Braised Short rib medallion** <sup>NF</sup> ..... \$76  
 Mushroom sauté, wilted kale, whipped parsnip, house made stuffed pasta, cabernet thyme jus, goat cheese cream drizzle

## DESSERT

- Ube cheesecake, coconut cream, caramelized bananas** <sup>V NF</sup>
- Salted maple tart, cinnamon chantilly peach compote** <sup>V NF</sup>
- Sans Rival cake, cashew meringue, French buttercream, fresh mango** <sup>GF</sup>

## SET BUFFETS\*

100 GUESTS MINIMUM ORDER

\*All lunch buffets served with rustic breads, freshly brewed Starbucks coffee & specialty teas.

Add-on options available at full guaranteed guest number:

Soup \$3 per person

Charcuterie platter \$6 per person

---

## PACIFIC RIM | \$67 PER PERSON

100 GUESTS MINIMUM ORDER

### Thai coconut curry soup

\* Available as an add on

### Vegetable chow mein noodle salad V LF

White shoyu sesame dressing

### Asian greens & shredded vegetable salad V GF LF

Mango & red chili dressing

### Selection of maki rolls LF

Wasabi & soy

### Seared sticky rice cakes V GF

Pacific mushroom sauté, sautéed of gailan, baby peppers, braised lotus, black bean, garlic sauce

### Five spice braised beef NF GF LF

Charred peppers & baby bok choy

### Seared salmon NF GF

Ginger scallion salsa, organic carrot sauce, green bean & red pepper sauté

### Vegetarian spring rolls V LF

### Black sesame rice ball V NF

### Leche flan V NF GF

### Coconut sticky rice with fresh mango (vegan) V NF GF LF

## SET BUFFETS (CONTINUED)

---

### TUSCAN | \$67 PER PERSON

100 GUESTS MINIMUM ORDER

**Rustic white bean & sundried tomato soup** NF GF LF

\* Available as an add on

**Italian greens** NF

Herbs, chicories, olives, focaccia croutons, crisp pancetta, Parmesan shards, roasted garlic, capers, lemon vinaigrette

**Green bean & charred vegetable salad** V NF GF LF

Sundried olives, herb vinaigrette

**Italian inspired mushroom risotto** NF GF

Roasted garlic, baby spinach, aged Parmesan

**Roasted Italian squash, peppers & fennel** V NF GF LF

**Tuscan chicken** NF GF

Cavolo, vine tomato, garlic cream

**Braised beef 'Pepeoso' red pepper & Pecorino polenta** NF GF

**Lemoncello panna cotta, cherry compote** NF GF

**Chocolate almond biscotti** V

**Tiramisu** NF

### TASTE OF CANADA | \$67 PER PERSON

100 GUESTS MINIMUM ORDER

**Nova Scotia seafood chowder** NF

Cheddar cheese biscuits

\* Available as an add on

**Artisan cheese board & local charcuterie**

Rustic breads, spreads, pickled vegetables

\* Available as an add on

**Cookstown greens** V NF GF

Roasted grapes, Niagara Gold cheese, shaved heirloom beets, Minus 8 vinaigrette

**Crushed smoked cheddar & leek potatoes** V NF GF

**Greenbelt market vegetables** V NF GF LF

**Roasted local free-run chicken thigh** NF GF LF

Seasonal local vegetables, roast fingerling potatoes, natural reductions

**Seared Ontario beef medallion** NF GF LF

Caramelized cipollini onion & mushroom ragout

**Muskoka maple butter tarts** V NF

**Classic date squares** V NF

**Maple tiramisu** NF

## WORKING LUNCH BUFFET

100 GUESTS MINIMUM ORDER

### OPTION #1 | \$51 PER PERSON

- Choice of one (1) salad
- Choice of three (3) sandwiches
- Dessert
- Coffee & tea

### OPTION #2 | \$53 PER PERSON

- Choice of two (2) salads
- Choice of three (3) sandwiches
- Dessert
- Coffee & tea

### OPTION #3 | \$55 PER PERSON

- Choice of two (2) salads
- Choice of four (4) sandwiches
- Dessert
- Coffee & tea

### BOXED LUNCH | \$39 PER PERSON

- Choice of one (1) salad\*
- Choice of three (3) sandwiches
- Dessert

### SEASONAL SOUP STATION

Available as an add-on \$3 per person (at full guaranteed numbers)

### SALADS

#### Seven grain lentil salad V NF LF

Sundried fruits & currants, cider vinaigrette

#### Baby greens salad V NF GF

Roasted grapes, smoked Gouda, shaved vegetables, sangria dressing

\*Not available for boxed lunches

#### Vine tomato salad V NF GF LF

Cucumber & heirloom radish, white balsamic dressing

### SANDWICHES

#### Roast turkey NF

Smoked cheddar, rosemary apple compote, micro greens, sage mayo, artisan cranberry bread

#### Ham & cheese NF

Shaved black forest ham, Niagara Gold cheese, caramelized onion & spicy sprouts, herb focaccia

#### Roasted chicken NF

Chicken salad, apple, celery, tarragon mayo, soft brioche

#### Pressed Italian picnic sandwich NF

Cured and smoked meats, charred red pepper, preserved tomato, fior di latte cheese, basil mayo, rustic Italian pan bread

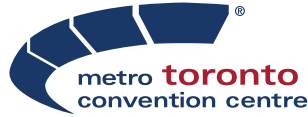
VEGETARIAN VERSION AVAILABLE

#### New Orleans vegetarian muffuletta sandwich V NF

Vine tomato, eggplant, pickled vegetables, olive salsa, artichokes, mozzarella, rustic grain bun

### DESSERT

#### Fruit shards & cookie V NF



BREAKFAST | BREAK | LUNCH | RECEPTIONS | DINNER  
DINNER RECEPTIONS | BEVERAGE | WINE

# RECEPTIONS

Prices subject to 13% HST and 18% administrative charge pursuant to your contractual agreement. An administrative charge (18%) is added to your bill for this catered event/function (or comparable service). 6.65% of the total amount of this charge is used to defray the cost of house expenses and will be maintained by the MTCC. 11.35% of the total amount of this administrative charge is distributed to employees providing the service including servers, bartenders and porters.

Prices subject to change without notice.

**RECEPTIONS ARE AVAILABLE FROM  
4:00PM – 8:00PM. MAXIMUM 2 HOURS SERVICE TIME.**

**V** Vegetarian   **NF** Nut Friendly   **GF** Gluten Friendly   **LF** Lactose Friendly

## STATIONARY PRESENTATIONS

MINIMUM 100 PORTIONS TOTAL PER ORDER

**Selection of Canadian cheeses** **V** **NF** **GF** (20 portions) .....\$460

**Local handcrafted artisan  
cheese station** **V** **NF** **GF** (20 portions) .....\$575

**Seasonal market vegetables** **V** **GF** (20 portions) .....\$230

Choice of 2 dips & spreads:

edamame hummus, roasted garlic & white navy bean fennel,  
buttermilk chive, charred red pepper aioli

**Rustic bread display** **V** (20 portions).....\$140

Selection of spreads, compotes & dips

**Antipasto platter** **V** **NF** **GF** **LF** (20 portions).....\$330

Grilled & marinated vegetables, kalamata olives

**Charcuterie platter** **NF** **LF** (20 portions).....\$550

Assorted salamis, cured meats, pickled vegetables  
& artisan breads

**Gourmet snack bar** **V** (minimum 20 guests) .....\$13 per person

Fresh kettle chips, chive & sour cream dip,  
roasted sea salt & Muskoka fireweed honey bar nuts,  
pretzel rods, wasabi peas

Menus & pricing are valid up to August 31, 2026.  
Below the minimum specified, a catering surcharge will apply per menu, per service.

## HORS D'OEUVRES: COLD SELECTIONS | \$79 PER DOZEN

MINIMUM 4 DOZEN PER SELECTION

---

**Compressed apple, braised grapes, onion confit on torched brie** V NF

**Mini open face Atlantic smoked salmon lemon scone, Boursin cheese** NF

**Beef carpaccio, Parmesan feather, caramelized onion & truffle crostini** NF

**Mini caprese tomato salads, fior di latte, basil dressing** V GF

**Fresh figs, prosciutto cracklings, chocolate dipped walnuts,  
mascarpone cheese, honey drizzle** GF

**Fresh spring roll wraps Asian slaw, mayo, red pepper Julienne, beetroot shoyu dip  
(min order 6 dz)** V GF

### STATIONED ONLY:

**Shrimp Caesar, spicy clamato mayo, celery salt** GF LF

**Vegan forest mushroom salad, white bean hummus, Wasa grain** V NF GF LF

## HORS D'OEUVRES: HOT SELECTIONS | \$79 PER DOZEN

MINIMUM 4 DOZEN PER SELECTION

---

**Asian chicken ball pops, roasted sweet & sour plum sauce** NF LF

**Buttermilk fried chicken bite with Jack cheese, Creole mayo on mini brioche bun** NF

**Asian Pork Boneless riblets, roasted pineapple skewers,  
hoisin glaze toasted sesame seeds**

**Local smoked duck skewer, five spice orange maple glaze** NF GF LF

**Kefta beef kebabs, curry mayo dip** NF

**Braised short rib, leeks, smoked Gouda micro Yorkie, pepper scallion salsa** NF

**Shrimp pogo creole, mayo gazpacho** NF

**Vegetarian spring rolls, Thai chili sauce** V NF LF

**Vegetable samosas, tamarind chutney** V

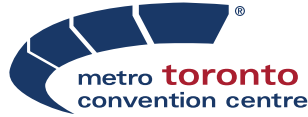
### STATIONED ONLY:

#### Dim sum with sauces

- Shrimp har gow NF GF LF
- Shumai NF LF
- Vegetarian Pot Stickers V NF LF

**Toronto cheese steak, mini baguette, mushroom pepper sauté,  
horseradish mayo, melted blue cheese** NF

**Vegan mini fish & chips, vegan tartar sauce** V NF LF



BREAKFAST | BREAK | LUNCH | RECEPTIONS | DINNER  
DINNER RECEPTIONS | BEVERAGE | WINE

# DINNER

Prices subject to 13% HST and 18% administrative charge pursuant to your contractual agreement. An administrative charge (18%) is added to your bill for this catered event/function (or comparable service). 6.65% of the total amount of this charge is used to defray the cost of house expenses and will be maintained by the MTCC. 11.35% of the total amount of this administrative charge is distributed to employees providing the service including servers, bartenders and porters.

Prices subject to change without notice.

**V** Vegetarian   **NF** Nut Friendly   **GF** Gluten Friendly   **LF** Lactose Friendly

## DINNER\*

100 GUESTS MINIMUM ORDER

**SELECT 1 FIRST COURSE, 1 SECOND COURSE & 1 DESSERT**

\*All plated dinners are served with rustic breads, freshly brewed Starbucks coffee & specialty teas.

## FIRST COURSE

### Seasonal soup

Ask your catering professional for our current selections

### Heirloom tomato carpaccio **V** **NF** **GF**

Local burrata cheese, micro cress, celery vinaigrette

### Tossed baby greens **V** **NF** **GF**

Sprouts, herbs, figs & roasted apples, shaved beets, crumbled Woolwich goat cheese, sangria dressing

## DINNER\* (CONTINUED)

### SELECT 1 FIRST COURSE, 1 SECOND COURSE & 1 DESSERT

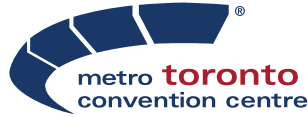
\*All plated dinners are served with rustic breads, freshly brewed Starbucks coffee & specialty teas.

## SECOND COURSE

- Roasted Ontario chicken thigh** <sup>NF GF</sup> ..... **\$92**  
 Basil gremolata, garlic herb polenta, braised cipollini onions,  
 grilled vegetables, natural reductions
- Ontario chicken breast** <sup>NF GF</sup> ..... **\$97**  
 Brie & leek herb stuffing, roasted maitake mushrooms,  
 soufflé potato, seasonal vegetables, herb jus
- Seared Jail Island Atlantic salmon** <sup>NF GF</sup> ..... **\$102**  
 Saffron risotto, steamed shellfish in tomato mussel broth,  
 wilted greens, sofrito salsa
- Braised beef short rib** <sup>NF GF</sup> ..... **\$108**  
 Rosemary, caramelized onion Brie potato, red pepper confit,  
 market vegetables, cracked pepper thyme demi-glace
- MTCC dry-aged beef tenderloin** <sup>NF</sup> ..... **\$112**  
 Charred pepper & tomato sofrito, crushed garlic potato,  
 seasonal vegetables, cabernet jus
- Short rib bourguignon & chicken confit duo** <sup>NF GF</sup> ..... **\$124**  
 Leek & mushroom saute, garlic spun potato, seasonal vegetables, natural reductions

## DESSERT

- Earl grey mousse, pear confit, blackberry gastrique** <sup>NF</sup>
- Guanaja dark chocolate mousse, caramel cremeux, citrus salsa** <sup>NF GF</sup>
- Madagascar vanilla Brulé tart, white chocolate chantilly, fresh berries**



BREAKFAST | BREAK | LUNCH | RECEPTIONS | DINNER  
DINNER RECEPTIONS | BEVERAGE | WINE

# DINNER RECEPTIONS

Prices subject to 13% HST and 18% administrative charge pursuant to your contractual agreement. An administrative charge (18%) is added to your bill for this catered event/function (or comparable service). 6.65% of the total amount of this charge is used to defray the cost of house expenses and will be maintained by the MTCC. 11.35% of the total amount of this administrative charge is distributed to employees providing the service including servers, bartenders and porters.

Prices subject to change without notice.

**V** Vegetarian   **NF** Nut Friendly   **GF** Gluten Friendly   **LF** Lactose Friendly

## SAMPLE RECEPTIONS CURATED TO YOUR EVENT

100 GUESTS MINIMUM ORDER

## HIGHLIGHTING THE TORONTO STREET FOOD MARKETS

100 GUESTS MINIMUM ORDER

**Vine tomato, cucumber, mint & za'atar spiced  
couscous salad** **V** **NF**

**Thai coconut paneer curry** **V** **GF**

**Asian vegetable noodle salad** **V** **NF** **LF**

California rolls, chili lime dressing

**Buttermilk chicken** **NF**

Spun potatoes, roasted corn salsa, summer slaw

**Mac & cheese** **V** **NF**

Balderson smoked cheddar, sundried tomato, herb panko crust

**Smoked local duck skewers** **NF** **GF**

Five spice orange glaze, pomme paille & crispy onions

**Beef brochette, garlic chive pepper sauce** **NF** **GF** **LF**

Menus & pricing are valid up to August 31, 2026.  
Below the minimum specified, a catering surcharge will apply per menu, per service.

## NIAGARA WINE COUNTRY

100 GUESTS MINIMUM ORDER

---

**Artisan bread display** V NF

**Local cheese boards** V NF GF

**Local Niagara & house cured charcuterie** NF GF LF

**Grilled & chilled vegetable antipasto** V NF GF LF

**Roasted garlic, fennel white bean hummus** V NF GF LF

**Olive oil braised rosemary lentils** V NF GF LF

## MUSKOKA: ONTARIO COTTAGE COUNTRY

100 GUESTS MINIMUM ORDER

---

**Build your own Muskoka salad bar**

**Artisan Canadian beef striploin, dry-aged in house** NF

Sea salt & pepper roasted beef, shaved on onion brioche, cracked pepper & thyme jus

**MTCC brined & smoked Ontario Tom turkey** NF

Cranberry thyme scones, maple mustard, sage onion gravy

**Cottage burger bar** NF LF

3 bite chuck burgers, soft brioche buns, rustic toppings

**Crispy spiced Canadian pickerel bites, chive aioli** NF GF LF

## CANADIAN SEAFOOD/FISH MARKET

100 GUESTS MINIMUM ORDER

---

**Chilled seafood & Canadian oyster bar** NF GF LF

**East Coast seafood chowder cups** NF GF

**P.E.I. lobster & seafood rolls** NF

Individual rustic P.E.I. potato salads

**Seared Atlantic salmon** NF GF

Steamed mussels & clams, new parsley potatoes, tarragon citrus cream

## BBQ GRILL SAMPLER STATION

100 GUESTS MINIMUM ORDER

---

**House smoked beef brisket** NF

Mini pretzel buns, chipotle mayo, crispy onions, Bourbon BBQ sauce

**Sous vide ribs & grilled sausage** NF

Smoky BBQ sauce, coleslaw, rye bread

**Charred red pepper polenta** V NF GF

Heirloom tomato ragout, kale sauté, forest mushrooms & crumbled goat cheese

## ASIAN PACIFIC RIM

100 GUESTS MINIMUM ORDER

---

### Chopped Asian vegetable noodle salad V LF

Hoisin chili dressing in mini takeaway containers

### Smoked salmon NF GF LF

Five spice glaze, green onion & pickled ginger salad

### Dim sum selection LF

Sweet chili sauce, soy ponzu sesame sauce

### Maki rolls V

### Chicken ball pop, sweet & sour glaze NF LF

### Sous vide Peking duck wraps & garnishes LF

### Fortune cookies V NF

## LITTLE ITALY STATION

100 GUESTS MINIMUM ORDER

---

### Individual mini Caesar shaker salads NF

### Build your own mini Italian bowls:

- Polenta, risotto, fresh pasta V NF
- Variety of ragouts, Mediterranean inspired toppings, sauces & cheeses V NF

## FRENCH CANADIAN

100 GUESTS MINIMUM ORDER

---

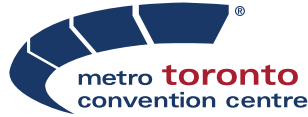
### Canadian pea soup, smoked ham & bacon NF LF

### Mini Mason jar layered vegetable salads V NF GF LF

### Poutine, fresh curds, sea salt & thyme, rich gravy V GF LF

### Mini Montreal smoked meat sandwiches NF

Kettle chips, kosher dill pickles



BREAKFAST | BREAK | LUNCH | RECEPTIONS | DINNER  
DINNER RECEPTIONS | BEVERAGE | WINE

# BEVERAGE

Prices subject to 13% HST and 18% administrative charge pursuant to your contractual agreement. An administrative charge (18%) is added to your bill for this catered event/function (or comparable service). 6.65% of the total amount of this charge is used to defray the cost of house expenses and will be maintained by the MTCC. 11.35% of the total amount of this administrative charge is distributed to employees providing the service including servers, bartenders and porters.

Prices subject to change without notice.

## HOST BAR\*

\*Host bar prices are subject to 13% HST & 18% administrative charge pursuant to your contractual agreement.

---

Featured spirit brands (1 oz.).....	\$12
Local craft beer (473ml) .....	\$12
Local non-alcoholic beer.....	\$12
Wine by the glass .....	\$12
Sparkling water (330 ml).....	\$6.25
Soft drinks .....	\$6.10

## HOST BAR MINIMUMS:

Based on a maximum 2 hours service time.

A minimum host bar revenue of \$1,200 net (before HST & administrative charge) per bartender is required. Below this minimum, the difference will be paid by the client in catering surcharge.

## **GUEST PAID BAR\***

\*Guest paid bar prices include 18% administrative charge pursuant to your contractual agreement. Prices include soft drinks used as mixes. Prices are subject to 13% HST.

---

Featured spirit brands (1 oz.) .....	\$14.20
Local craft beer (473ml) .....	\$14.20
Local non-alcoholic beer.....	\$14.20
Wine by the glass .....	\$14.20
Sparkling water (330 ml).....	\$7.40
Soft drinks .....	\$7.20

## **GUEST PAID BAR MINIMUMS:**

Based on a maximum 2 hours service time.

A minimum guest paid bar sales revenue of \$1,200 net (before HST & administrative charge) per bartender is required. Below this minimum, the difference will be paid by the client in catering surcharge.



BREAKFAST | BREAK | LUNCH | RECEPTIONS | DINNER  
DINNER RECEPTIONS | BEVERAGE | WINE

# WINE

We are excited to announce the launch of our new wine list, showcasing an exquisite selection of local Ontario VQA wines. All the wines featured are sourced from wineries that are proud members of "Sustainable Winegrowing Ontario."

This new list reflects our commitment to sustainability and highlights the incredible quality and diversity of Ontario wines. Each bottle represents not only the unique terroir of our region but also the dedication of our local winemakers to sustainable practices.

Join us in celebrating the flavours of Ontario as we bring you wines that are as environmentally conscious as they are delightful. Whether you're a seasoned wine enthusiast or new to the world of wine, we invite you to explore our carefully curated selections.

Raise a glass to local excellence and sustainability—cheers to new adventures in taste!

Prices subject to 13% HST and 18% administrative charge pursuant to your contractual agreement. An administrative charge (18%) is added to your bill for this catered event/function (or comparable service). 6.65% of the total amount of this charge is used to defray the cost of house expenses and will be maintained by the MTCC. 11.35% of the total amount of this administrative charge is distributed to employees providing the service including servers, bartenders and porters.

Prices subject to change without notice.

## WHITE WINES

---

### VALUE ..... \$50

**Peller Family Reserve Pinot Grigio**, Niagara-on-the-Lake

*Light and lively with vibrant acidity and stone fruit flavour.*

**Wayne Gretzky Sauvignon Blanc**, Niagara Peninsula

*Zesty and aromatic with citrus, melon, and a touch of herbal complexity.*

**Rosehall Run Chardonnay**, Ontario

*Rich and creamy, boasting tropical fruit and a touch of vanilla.*

**13th Street Expression Riesling**, Niagara Peninsula

*Fruity and refreshing, featuring ripe peaches and a lively finish.*

### SIGNATURE ..... \$58

**Henry of Pelham 'The Shadow Rock' Sauvignon Blanc**,

Short Hills Bench, Niagara

*Complex and layered with grapefruit, gooseberry, and herbal undertones.*

**Malivoire Estate Grown Chardonnay**, Beamsville Bench, Niagara

*Elegant and refined with bright acidity and notes of pear and butter.*

### PREMIUM ..... \$65

**Hidden Bench Bistro Chardonnay**, Beamsville Bench, Niagara (organic)

*Fresh and mineral-driven, showcasing citrus fruit and a touch of toast.*

### SOMMELIER SELECTION ..... \$95

**Closson Chase 'South Clos' Chardonnay**, Prince Edward County

*Richly textured with layers of ripe fruit, minerality, and balanced oak.*

## RED WINES

---

### VALUE ..... \$50

**Trius Cabernet Sauvignon**, Niagara Peninsula

*Bold and structured with dark fruit, cocoa, and hints of spice.*

**Chateau des Charmes 'Cuvée Michèle' Pinot Noir**, Niagara-on-the-Lake

*Elegant and silky, displaying cherry, raspberry, and earth notes.*

**Vineland Cabernet Franc**, Niagara Peninsula

*Medium-bodied with red pepper, dark berry, and herbal character.*

**Henry of Pelham Baco Noir**, Ontario

*Fruit-forward and round with plum and black cherry mingling with spicy notes.*

## RED WINES (CONTINUED)

---

### **SIGNATURE** ..... \$58

**Westcott 'Temperance', Ontario**

*A well-balanced Pinot Noir/Gamay blend with red fruit and earthy undertones.*

**Southbrook 'Triomphe' Merlot, Niagara Peninsula, (organic)**

*Rich and smooth with ripe plum, chocolate, and a hint of herbaceousness.*

### **PREMIUM** ..... \$65

**Stratus Alto, Niagara-on-the-Lake (vegan)**

*Intricate and layered with dark fruit, leather, and sophisticated tannins.*

### **SOMMELIER SELECTION** ..... \$95

**Le Clos Jordanne 'Grand Clos' Pinot Noir, Twenty Mile Bench, Niagara**

*Refined and elegant, featuring bright red fruit and a silky finish.*

## SPARKLING WINES

---

**Lazzara Bianco Secco, Niagara** ..... \$55

*Crisp and effervescent with notes of pear and white flowers.*

**Cave Spring Brut 'Dolomite', Beamsville Bench, Niagara (vegan)** ..... \$68

*Fine bubbles and toasty notes complement bright citrus and green apple.*

**13th Street Cuvée Rosé, Niagara Peninsula** ..... \$68

*Refreshing and fruity with strawberries and a hint of minerality.*