



THE CHANTRELLE

& TOMLIN CATERING

CATERING + VENUE GUIDE

MENUS ARE SUBJECT TO SEASONAL UPDATES

+ ANNUAL PRICING CHANGES

BALLROOM RENTAL RATES

ROOM RENTAL PRICING ACCOUNTS FOR USE OF THE SPACE, AND INCLUDES SERVICE STAFF, CHAIRS, TABLES, LOUNGE FURNITURE, FLATWARE, GLASSWARE, LINENS AND NAPKINS. BARTENDERS, AV + SELECTED RENTALS CHARGED SEPARATELY.

THE BALLROOM

SUNDAY - THURSDAY

Half Day | 8AM - 4PM or 5PM - 1AM | \$650 +HST

Full Day | 8AM - 1AM | \$1,000 +HST

FRIDAY - SATURDAY

Half Day | 8AM - 4PM or 5PM - 1AM | \$1,500 +HST

Full Day | 8AM - 1AM | \$2,500 +HST

THE BALLROOM HIGH SEASON RATES

FRIDAY + SATURDAY RATES FROM MAY 1ST - OCT 31ST + DECEMBER

Half Day | 8AM - 4PM or 5PM - 1AM | \$2,500 +HST

Full Day | 8AM - 1AM | \$3,500 +HST

LONG WEEKEND SUNDAYS CHARGED AT SATURDAY RATES

\$5,000 +HST MINIMUM REQUIRED FOOD SPEND FOR FRIDAY/SATURDAY BOOKINGS IN THE BALLROOM DURING **HIGH SEASON**

\$7,500 +HST MINIMUM REQUIRED FOOD SPEND FOR FRIDAY/SATURDAY BOOKINGS IN THE BALLROOM + LOUNGE DURING **DECEMBER**

*ADD THE LOUNGE TO YOUR FULL-DAY BALLROOM BOOKING FOR **\$500 +HST** FLAT RATE.*

*THE LOUNGE IS REQUIRED TO BE INCLUDED FOR BOOKINGS OF **130+** GUESTS*



LOUNGE RENTAL RATES

ROOM RENTAL PRICING ACCOUNTS FOR USE OF THE SPACE, AND INCLUDES SERVICE STAFF, CHAIRS, TABLES, LOUNGE FURNITURE, FLATWARE, GLASSWARE, LINENS AND NAPKINS. BARTENDERS, AV + SELECTED RENTALS CHARGED SEPARATELY.

THE LOUNGE

SUNDAY - THURSDAY

Half Day | 8AM - 4PM or 5PM - 1AM | \$395 +HST

Full Day | 8AM - 1AM | \$650 +HST

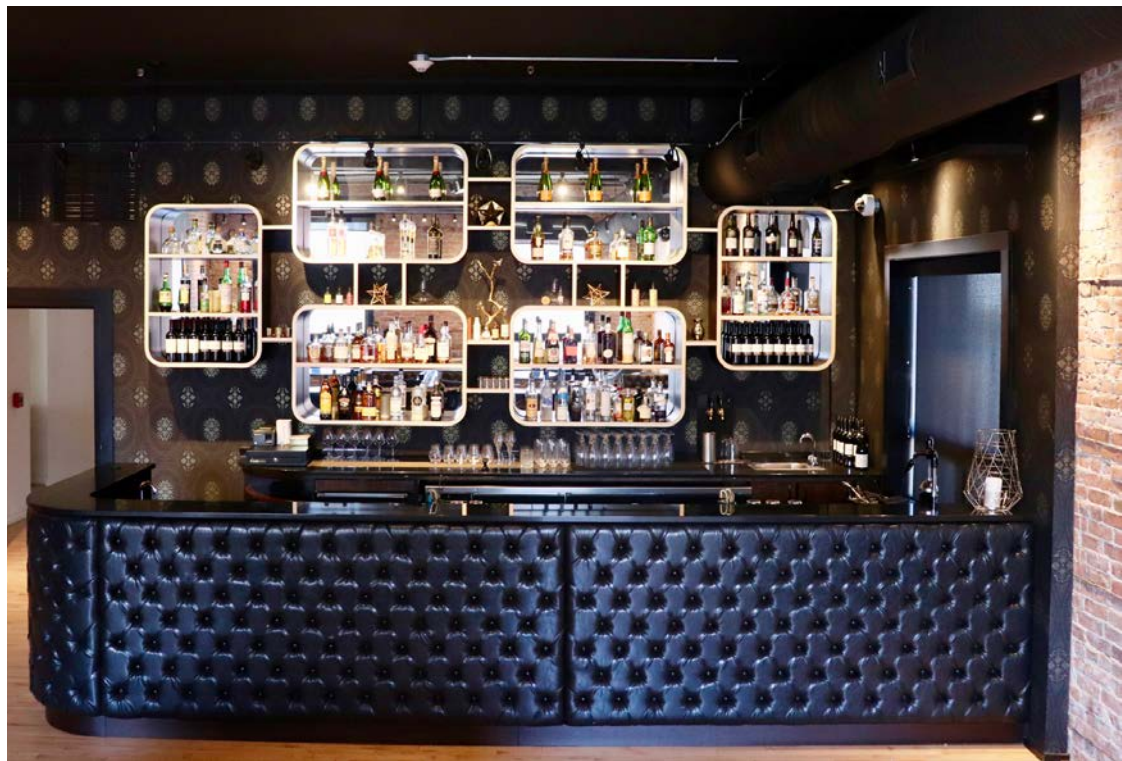
FRIDAY - SATURDAY

Half Day | 8AM - 4PM or 5PM - 1AM | \$600 +HST

Full Day | 8AM - 1AM | \$1,500+HST

LONG WEEKEND SUNDAYS CHARGED AT SATURDAY RATES

\$600 +HST MINIMUM REQUIRED FOOD SPEND FOR ALL BOOKINGS WITH
FOOD SERVICE





VENUE CAPACITY

BALLROOM CAPACITY 200 cocktail style | 180 seated

The Ballroom at The Chanterelle has been curated to compliment the history of the building by adding elegant lighting and soft elements of the custom made bar. Every aspect of the space has been carefully and thoughtfully designed. The Ballroom can provide everything from a memorable space for weddings to a comfortable, unique space for corporate events.

LOUNGE CAPACITY 50 cocktail style | 48 seated

The Lounge at The Chanterelle is a warm and elegant space with a full service, custom designed tufted leather bar and a beautifully designed wall feature. The room has been designed in coordination with an acoustical engineer to achieve a superior sound quality and to compliment the custom made HD screen. The Lounge can provide an array of events such as an intimate dinner setting, cocktail party or a comfortable atmosphere for sporting events or photo shoots. The options are endless in this highly versatile space.



MENU STYLE

COCKTAIL-STYLE EVENTS

- *Service includes stationary platters and/or passed canapés for cocktail-style weddings and events
- *These are best suited to events where guests will be mingling, and there will be standing room with casual seating throughout, for more of a 'lounge' feel
- *Cocktail-style menus may also be added during a cocktail-hour
- *These menus are *not* suitable for fully seated events

FAMILY-STYLE DINNERS

- *Service includes share platters per table for guests to self-serve and share in a family-style feast
- *Includes one protein option for all, plus vegetarian/vegan accommodation
- *Additional protein available for add-on
- *Name cards per place setting must be provided with indication of vegan, vegetarian guests, and kid's meals

PLATED DINNERS

- *Service includes individual plates per guest
- *Includes one protein option for all, plus vegetarian/vegan accommodation
- *Choice of two protein options available, with same accompaniment/sides for all
- *Name cards per place setting must be provided with indication of guest protein selection (if choice of two proteins is given), plus all vegan, vegetarian guests, and kid's meals

ALLERGIES + DIETARY RESTRICTIONS

- *We can accommodate all known allergies and dietary restrictions that are presented to us in advance
- *Vegetarian/Vegan accommodations will always be made for guests with advance request on their RSVP
- *Kid's Meals are offered for guests 12 years old and under

GF = Gluten-Free | DF = Dairy-Free

EVENING MENU

CANAPÉ MENU

Choose 4 - \$13 / person (4-5 pieces per person)

only available as add-on to seated lunch or dinner receptions

Choose 6 - \$17 / person (6-8 pieces per person)

must be ordered alongside at least one stationary platter or stationary buffet if spanning dinner hours

Choose 8 - \$23 / person (8-10 pieces per person)

STATIONARY PLATTERS

OYSTERS – Cucumber Mignonette, Hot Sauce, Lemon, Horseradish - \$36 / per dozen

CHEESE OPTIONS - Chef's Selection - \$10 / per person

TOMLIN CHARCUTERIE - Bread, Pickles, Mustard, In-House Meats - \$10 / per person

SHRIMP AND AVOCADO DIP W CILANTRO AND LIME –

Served with In-house Tortilla Chips - \$6.50 / per person

WARM MIXED OLIVES – Garlic, Orange, Fennel - \$4 / per person

WARM MIXED BAR NUTS – \$8.50 / per person

VEG AND DIP - \$7 / per person

HUMMUS AND TZATZIKI - with Fried Pita and Focaccia - \$7 / per person

COCKTAIL-HOUR STATIONARY BUFFETS

STATIONARY BUFFET #1 -
Charcuterie, Hummus and
Pita, Veg and Dip, Warm
Olives - \$16/person as
Canapé Add-On

STATIONARY BUFFET #2 -
Charcuterie, Hummus and
Pita, Veg and Dip, Warm
Olives, Mixed Nuts -
Fruits and Cheeses.
\$26/person Stand-Alone
or \$19/ person as Canapé
Add-On

STATIONARY BUFFET #3 -
Charcuterie, Hummus and
Pita, Veg and Dip, Warm
Olives, Mixed Nuts -
Fruits and Cheeses.
Smoked Salmon Crostini,
Poached Shrimp, Beef
Tartare Crostini, Oysters
on the Half Shell
Minimum 50 guests
-\$37 per person

PASSED CANAPÉS

VEGETARIAN

MUSHROOM AND GOAT CHEESE CROSTINI – Goat Cheese, Brown Butter Hollandaise, Thyme

STUFFED ARANCINI – Provolone, Tomato Sauce, Basil, Grana Padano

FRIED SWEET POTATO– Guacamole, Pico de Gallo, Cotija
(gf/df without cheese)

FARRO FALAFEL – Baba Ganoush, Tzatziki, Pickled Cucumber

***GRILLED SHISHITO PEPPERS** - Lime, Maldon Salt (gf/df)

ROASTED EGGPLANT- Korean Chilli Apple Jam, Pickled Shitake Mushroom (gf)

POTATO & ONION SAMOSA – Tamarind + Mango Chutney

***FRIED KING OYSTER MUSHROOMS** - Ssam Sauce, Scallions, Pickled Red Cabbage (df)

POLENTA FRIES – Tomato, Pecorino, Basil, Olive Oil (gf)

HOUSEMADE PRETZELS - Beer Cheese, Tomlin Mustard, Sesame Seeds

ZUCCHINI + ARTICHOKE FRITTER –Tzatziki, Tomato, Cucumber

HOWE ST. HUSHPUPPIES - Honey, Brown Butter

SEAFOOD

SALMON CROSTINI – Lemon-Dill Cream Cheese, Cucumber, Everything Bagel Seasoning

CANDIED SALMON – Phyllo Cup, Pineapple Salsa

FRIED SHRIMP DUMPLING – Ponzu Mayo, Sesame, Scallions

POACHED SHRIMP - Raw Bar Style - Fresh Horseradish, Lemon, Cocktail Sauce, Heartbeat Hot Sauce (gf/df)

SMOKED TROUT AND SALMON CAKE – Remoulade, Cornichons, Old Bay (df)

SHRIMP GRATIN - Grilled Baguette, Carmelized Cheddar + Mozzarella, Garlic Butter
\$2 upgrade per person



PASSED CANAPÉS

MEAT

PUMPKIN AND RICOTTA PHYLLO - Brown Butter, House Pancetta
(can be made vegetarian)

SWEET POTATO LATKE - Corn Chutney, Maple Cream, Bacon
(can be made vegetarian)

PORK BELLY - Smoked Jalapeño Yogurt,
Apple Relish, Radish, Mint *(gf)*

STICKY HOISIN PORK BELLY - Cucumber, Scallion,
Compressed Watermelon

KOREAN BULGOGI BEEF SKEWER -
Crushed Peanuts, Chilies, Scallions

CHICKEN SHWARMA SKEWER -
Grilled Onion, Tahini Yogurt *(gf)*

BBQ CHICKEN SKEWER - Goat's Milk Ranch *(gf)*

KARAAGE - Japanese Fried Chicken, Honey Miso,
Kale, Pickled Mushrooms

LAMB CROQUETTES - Garlic Aioli, Chicken Jus,
Parmesan, Mint Oil

FRIED CHICKEN - Dill Pickle, Hot Sauce, Honey

PORK + CHARRED POBLANO QUESADILLAS -
Roasted Corn, Pico de Gallo, Guacamole, Micro Radish

CHICKEN LIVER MOUSSE - Bricolage, Fig Jam, Vincotto

CORN FRITTERS - Smoked Chicken, Chipotle Mayo,
Black Bean, Corn Relish *(can be made vegetarian)*

MINI JAMAICAN PATTIES - Jerk Mayo, Lime, Cilantro

**requires two weeks lead time for ordering
any above items that are requested vegetarian must all be vegetarian*

gf = gluten-free

df = dairy-free



COCKTAIL-STYLE EVENT MENU

COCKTAIL-STYLE EVENTS + CANAPÉ DINNER PARTIES

COCKTAIL-STYLE EVENTS HOSTING **60 GUESTS OR MORE**, MUST SELECT ONE OF THE FOLLOWING CANAPÉ DINNER PARTY MENUS

COCKTAIL-STYLE EVENTS HOSTING **59 GUESTS OR LESS** MAY SELECT FROM THE CANAPÉ PACKAGES AND STATIONARY PLATTERS LISTED ABOVE FOR A LIGHTER OFFERING

BO SSAM - CANAPÉ DINNER PARTY \$65 / per person

Choose 6 Canapés

Stationary Charcuterie, Cheese, Olives, Fried Pita with Hummus + Tzatziki

ROASTED PORK SHOULDER + PORK BELLY LETTUCE WRAPS

Sticky Coconut Rice, Kimchi, Pickled Cucumbers, Cilantro, Spicy Mayo, Ssam Sauce, Pickled Red Onion

*Tofu or Mushroom options for Vegan/Vegetarian guests

ADD KOREAN FRIED CHICKEN - \$8 / per person

ADD CRISPY FRIED SHRIMP – \$10 / per person

ADD WHOLE SUCKLING PIG – \$750 +HST Flat Rate (great showpiece!)



COCKTAIL-STYLE EVENT MENU

HOWE ST. BBQ - CANAPÉ DINNER PARTY \$50 / per person

Choose 6 Canapés

Stationary Charcuterie, Cheese, Olives, Fried Pita with Hummus + Tzatziki

PULLED PORK SANDWICHES + HOUSEMADE BBQ SAUCE

Smoked Pulled Pork, Choice of BBQ Sauce, Milk Buns, Pickles, Grainy Mustard, Potato Wedges

*Smoked Spaghetti Squash options for Vegan/Vegetarian guests

BBQ Sauce Choices (select one): Carolina Sauce, Dr. Pepper BBQ Sauce or Mustard BBQ Sauce

ADD MAC N' CHEESE - \$8 / per person

ADD HUSHPUPIES – \$6 / per person

ADD WHOLE SUCKLING PIG – \$750 +HST Flat Rate (great showpiece!)

ADD VEG + DIP PLATTER - \$7 / per person



COCKTAIL-STYLE EVENT MENU

TOMLIN MINI BURGER + POUTINE - CANAPÉ DINNER PARTY \$55 / per person

Choose 6 Canapés

Stationary Charcuterie, Cheese, Olives, Fried Pita with Hummus + Tzatziki

TOMLIN MINI BURGERS + POUTINE

Milk Buns, Special Sauce, Shredded Lettuce, Pickles

*Falafel Burger options for Vegan/Vegetarian guests

ADD CHICKEN TENDERS - \$8 / per person

ADD CHICKEN WINGS – \$8 / per person

ADD SWEET POTATO FRIES WITH AIOLI – \$5 / per person

ADD MINI CONEY DOGS - \$6 / per person



COCKTAIL-STYLE EVENT MENU

PRIME RIB CARVERY - CANAPÉ DINNER PARTY \$70 / per person

*MINIMUM ORDER REQUIREMENT OF 75 GUESTS

Choose 6 Canapés

Stationary Charcuterie, Cheese, Olives, Fried Pita with Hummus + Tzatziki

SHAVED PRIME RIB

Bread Rolls, Horseradish, Dijon, Jus, Arugula + Shallot Salad

*Seasonal Roasted Vegetables for Vegan/Vegetarian guests

ADD POACHED SHRIMP - \$10 / per person

ADD WARM GORGONZOLA CHEESE SAUCE – \$3 / per person

ADD CRAB CAKES – \$10 / per person

ADD HOUSE CHIPS + ONION DIP - \$7 / per person

ADD BEEF TARTARE + GRILLED BAGUETTE – \$10 / per person

ADD BREADED SHRIMP – \$12 / per person



COCKTAIL-STYLE EVENT MENU

THE RAW BAR - CANAPE DINNER PARTY \$95 / per person

*MINIMUM ORDER REQUIREMENT OF 75 GUESTS

Choose 6 Canapés

Stationary Charcuterie, Cheese, Olives, Fried Pita with Hummus + Tzatziki

CHILLED SEAFOOD TOWERS + CURED SALMON **or HOT-SMOKED SALMON**

Oysters on the Half Shell, Mignonette, Lemon + Hot Sauce

Poached Shrimp, Cocktail Sauce + Lemon Aioli

Cured Raw Salmon **or** Hot Smoked Salmon with Crostini, Caper, Dill, Lemon, Whipped Feta

Marinated Mussels

Scallop Ceviche + Warm Tortillas

ADD CRAB CAKES - \$10 / per person

ADD SEAFOOD PASTA – \$12 / per person

ADD CLASSIC BEEF TARTARE + GRILLED BAGUETTE – \$10 / per person

ADD CHILLED LOBSTER TAILS - \$30 / per person (5 oz. each)



DINNER MENU

COURSE OPTIONS

Available Family-Style or Individually Served

All Entrées include your choice of Soup **or** Salad, Dessert, Coffee + Tea
Add an additional course for \$4 per person, or listed pricing

Served Plated Dinners
will require a name card
per place setting, with
indication of guest meal
selection per card.

SALAD OPTIONS:

Please Choose 1 Option for all Guests

Soup **OR** Salad is included / Add \$4 per person for both

PEAR + ARUGULA SALAD – Candied Walnuts, Lemon Vinaigrette,
Salted Ricotta

CALABRIA GARDEN SALAD – Mixed Greens, Pickled
Onion, Pepperoncini, Tomato, Cucumber, Croutons, Feta

BEET SALAD – Baby Kale, Blue Cheese Dressing, Pancetta, Tomato,
Pickled Shallot

TOMATO SALAD - Greens, Goat Cheese, Cucumber, Chilies,
Fried Artichoke - \$1 per person add-on

WEDGE SALAD – Blue Cheese Dressing, Scallion, Tomato,
Bacon, Gorgonzola, Brioche Crouton - \$2 per person add-on (plated only)

CAESAR SALAD – Smoked Bacon, Grana Padano, Grilled Lemon
\$1 per person add-on

SOUP OPTIONS:

Please Choose 1 Option for all Guests

Soup **OR** Salad is included / Add \$4 per person for both

TOMATO AND ROASTED GARLIC SOUP – Basil Crema,
Gremolata, Chillies

MINISTRONE - Fennel Sausage, Orzo, Spinach, Zucchini, Tomato

SWEET POTATO SOUP – Maple, Crème Fraîche, Bacon

ROASTED CAULIFLOWER SOUP - Crispy Potato, Cheddar, Chives

CORN + BLACK BEAN CHOWDER – Tomato + Chili Broth,
Grilled Corn, Bell Peppers, Fried Tortilla



DINNER MENU

ADDITIONAL COURSES

ADDITIONAL OPTIONS:

Please Choose 1 Option for all Guests

BREAD SERVICE

House-Made Focaccia with Olive Oil - \$2.75 / per person

House-Made Sourdough with Butter - \$3.25 / per person

MUSHROOMS ON TOAST - Grilled Focaccia, Goat Cheese, Arugula, Salted Ricotta \$7 / per person

BEEF CARPACCIO - Caper, Pepperoncini, Cured Olive, Grilled Bread - \$7 / per person

TORTIGLIONI - Pancetta, Tomato, Spinach, Chili Ricotta, Herbs, Spinach, Pangratatto - \$8 / per person

CONCHIGLIE (SHELLS) - Lamb Sausage, Sundried Tomato, Dandelion Greens, Pecorino - \$9 / per person

RICOTTA GNOCCHI - Roasted Tomato, Olive Oil, Romano Beans, Peas, Braised Veal - \$10 / per person

RICOTTA + SPINACH RAVIOLI - Mushroom Ragout, Crème Fraîche, Pistachio - \$10 / per per person

CANDIED SALMON - Horseradish Cream, Roasted Beets, Hazelnuts. - \$7 / per person



DINNER MENU

MAIN COURSES

All Entrées include your choice of Soup **OR** Salad, Coffee + Tea and Dessert

FAMILY-STYLE OR PLATED MEALS

Please select **One** Protein Option and **One** Side dish for ALL Guests

Additional family-style protein selections available for add-on for ALL Guests

PLATED MEALS ONLY

If you'd prefer to offer **Two** Protein Options for **Plated Service Only** please select **One** Side dish for ALL Guests

Vegetarian Accommodations are available in addition to the above selections
Allergies will always be accommodated, provided with advance RSVP

PROTEIN SELECTION:

Roasted 1/2 Chicken - Lemon & Basil Pesto, 'Greek Salad'

\$42 Family-Style / \$44 Served Plated

Roasted Chicken Supreme - Roasted Garlic Aioli, Chicken Jus,

Apple + Radicchio Salad - *\$42 Family-Style / \$44 Served Plated*

Roasted Chicken Supreme + Rapini Sausage - Marinated White Beans, Salsa

Verde, Cherry Tomato - *\$45 Family-Style / \$47 Served Plated*

Grilled Salmon - Corn Esquites, Chipotle Mayo, Pickled Onions

\$46.50 Family-Style / \$48.50 Served Plated

Howe St. Grilled Pork Chop - Mustard BBQ Sauce, Pineapple Heartbeat Slaw

\$46.50 Family-Style / \$48.50 Served Plated

Marinated Lamb Chops - Roasted Garlic Yogurt, Herb Marinade

\$48.50 Family-Style / \$51 Served Plated

Grilled Beef Tenderloin - Chipotle + Chive Butter, House Hickory Sticks

\$56.50 Family-Style / \$58.50 Served Plated

Whole Roasted Ribeye - Jus, Steakhouse Style Onion Rings

\$56.50 Family-Style / \$58.50 Served Plated



DINNER MENU

MAIN COURSES

SIDE SELECTION (Choose ONE):

Loaded Mash Potatoes, Aged Cheddar, Scallions, Bacon, Sour Cream + Grilled Asparagus + Peppers (GF)

Pairs well with: Beef Tenderloin, Roasted Ribeye, Chicken Supreme, Chicken + Sausage & Pork Chop

*Upgrade to **Twice Baked Potato** with Asparagus + Peppers for \$2 per person

New Potatoes with Grilled Peppers, Corn, Lime + Baby Kale (GF)

Pairs well with: Beef Tenderloin, Chicken Supreme, Pork Chop & Salmon

Roasted Potatoes, Caramelized Onion, Garlic Confit, Herb Butter & Roasted Carrots with Dill + Walnut Pesto (GF)

Pairs well with: Everything!

Crushed Fried New Potato, Calabrian Chili Butter, Grilled Cucumber, Tomato & Fried Halloumi (\$4 per person upgrade)

Pairs well with: Beef Tenderloin, Chicken Supreme, Chicken + Sausage & Lamb Chops

Fregola "Risotto," Roasted Mushrooms, Grilled Asparagus + Tomatoes (\$4 per person upgrade)

Pairs well with: Beef Tenderloin, Roasted Ribeye, Chicken Supreme, Chicken + Sausage & Lamb Chops

OPTIONAL ADD-ONS:

Garlic Shrimp (small - 4 pieces per person) - \$12 per person

Garlic Shrimp (large - 6 pieces per person) - \$16 per person

Shrimp with Vodka Sauce (small - 4 pieces per person) - \$12 per person

Shrimp with Vodka Sauce (large - 6 pieces per person) - \$16 per person



DINNER MENU

MAIN COURSES

VEGAN/VEGETARIAN OPTIONS

All Courses will be made Vegan/Vegetarian as required
Please select **One** Option for ALL required guests

All Vegan/Vegetarian are \$44 Served Plated

Mushroom Risotto - White Truffle Oil (Vegan)

Lasagna - Roasted Eggplant, Shaved Zucchini, Grilled Peppers, Spinach (Vegan + GF)

Roasted Squash - Stuffed with Black Beans, Wild Rice, Marinated Tofu, Roasted Corn, Vegan Chipotle Mayo (Vegan + GF)

Grilled Cauliflower Steak - House Hickory Sticks, Chipotle and Chive Butter (GF)

KID'S MEALS

Available for Kids 12 and Under -
Includes Greens or Caesar Salad and Ice Cream for Dessert
Please select **One** Option for ALL kids

Mac and Cheese - Cheddar, Thunder Oak Gouda, Smoked Bacon, Charred Broccoli \$24.50 / person

Fried Chicken Strips OR Roasted 1/4 Chicken - Fries + House Plum and Ginger Sauce
\$27.50 / person

Spaghetti and Meatballs - House Made Pasta, Garlic Focaccia, Salted Ricotta
\$24 / person

Tomlin Cheese Burger - House Patty, Milk Bun, Fries, Pastrami Pickles
\$27.50 / person



DINNER MENU

DESSERTS

DESSERT SELECTIONS

Please select **One** Option for ALL guests

LEMON MERINGUE CHEESECAKE - Lemon Curd, Shortbread, Toasted Meringue

LONDON FOG PANNA COTTA – Earl Grey Cream, Lavender Sugar Cookie, Candied Lemon

SALTED CARAMEL & RASPBERRY CRÈME BRÛLÉE – Vanilla Chantilly, Macerated Raspberry (GF)

STRAWBERRY-RHUBARB CAKE – Vanilla Cake, Streusel, Ice Cream

FLOURLESS CHOCOLATE TORTE - Raspberry, Almond Anglaise (GF)

ST. PAUL ROASTERY COFFEE POT DE CRÈME – Vanilla Cream, Candied Hazelnut (GF)

TASTING BOARD - Assorted Seasonal Sweets, Chef's Selection of 3 items - \$5 / per person upgrade

SWEETS STATION - Assorted Seasonal Sweets, Chef's Selection of 3 items \$12 / per person

Cake Cutting + Plating Fee of \$1.75 per person



LATE-NIGHT MENU

LATE-NIGHT

Select **One** Option for ALL guests @ 75% Guest Count

or

Select **Two** Options for ALL guests, each @ 50% Guest Count

AVAILABLE AS ADD-ON TO DINNER OR CANAPÉ PARTIES ONLY

SOMETHING SAVOURY...

HOUSE-MADE CHICKEN TENDERS - Honey Dill Aioli \$8.50

MINI MEATBALL SUBS - \$8.50

MINI TOMLIN BURGERS - Cheese, Lettuce + Special Sauce \$8.50

prepared medium

CONEY DOGS - Mustard, Onions, Steamed Buns \$6.50

Add Small Bag of Fries - \$4.50

MINI POUTINE - Gravy + Cheese Curds - \$6.50

MINI PHILLY CHEESE STEAKS - Shaved Steak, Cheese Sauce, Provolone \$8.50

SOMETHING SWEET....

ICE CREAM SANDWICHES - \$7.50

HOUSE-MADE MINI DONUTS - Cinnamon Sugar, Icing Sugar, Glazed - \$7.50



BUILD YOUR OWN TACO BAR - \$13 / person

GRILLED CHICKEN THIGHS + ROASTED PORK SHOULDER - Grilled Peppers and Onions, Pico de Gallo, Lime Crema, Shaved Iceberg

ADD-ONS

House Guacamole - \$2.75 / person // Cheese - \$2.25 / person

Dirty Rice and Beans - \$2.25 / person



PUB NIGHT PACKAGE

AVAILABLE FOR 25 Guests (MIN) up to 75 Guests (MAX)

\$32 / Guest

Not Available for Wedding Receptions

WINGS - Choose 2 Sauce Flavours

Heartbeat Hot Sauce, Hot Honey Dill, House Rub,
Salt + Pepper

BUFFALO FRIED CAULIFLOWER

Blue Cheese, Pickled Vegetables

VEG + HOUSEMADE DIP

FRIED TORTILLAS WITH BAKED NACHO DIP

PORK BELLY SLIDERS - Pickles, West Indies Mayo, Crispy Onions

ADD-ONS

FRIED BRUSSELS SPROUTS - Kimchi Mayo, Peanuts,

Korean BBQ Sauce - \$7 / person

CRISPY DRY RIBS - Lemon, Sea Salt, Cracked Pepper,

Buttermilk Ranch - \$7 / person

MINI POUTINE - Gravy + Cheese Curds - \$6.50 / person

MINI TOMLIN BURGER - Gravy + Cheese Curds - \$8.50 / person



TOMLIN

BAR MENU

ALL BAR PRICING IS SUBJECT TO TAX + GRATUITY

Tomlin Bartenders are hired at \$16.75 per bartender / per hour

BAR SCENARIOS

CASH BAR - Guests purchase their own beverages

STANDARD BAR - Host covers all drinks except top-shelf, top-shelf available for guests to purchase on request.

FULL HOST PREMIUM - Host covers all drinks including top shelf options, no restrictions.

Let your coordinator know if you'd like to add or limit shots, cocktails or any bar offerings to your bar scenario.

BAR RAIL LIQUOR

CASH BAR - \$6.80 average per drink

STANDARD BAR - \$6.30 average per drink

FULL HOST PREMIUM - \$8.00 average per drink

Bar Rail: Tanqueray Gin, Stolli Vodka, Wiser's Rye, Lamb's Rum, Jose Cuervo Tequila

BEER AND CIDER

Rotating Selection of Local Craft Beer, Domestic + Premium Options

Average \$7.50 per beer

*Custom requests welcome (stocking fees apply)

SPECIAL NON-ALCOHOLIC

Juice - \$4 / per drink

Virgin Punch/Mocktail

(Pricing Available on Request)



TOMLIN

BAR MENU



SIGNATURE COCKTAILS | \$14 Each

Select as a Welcome Cocktail or Signature Drink to be available throughout the evening.

CITRUSY

VANILLA ICE | Vodka, Vanilla, Raspberry, Lemon, Soda

TEA-PAIN | Gin, Elderflower, Tea, Lemon, Aperitivo, Cream

ENTER THE DRAGON | Gin, Dragonfruit, Lemon, Sparkling, Soda, Rhubarb

MORE LIFE | Rum, Amaro, Passionfruit, Lime, Bitters

BIG PAPA | Tequila, Coconut, Curacao, Lime, Grapefruit, Salt

NOT YOUR AUNTIES SANGRIA | Vodka, Cassis, Cointreau, Lime, Cranberry, White Wine

CLASSICS

OLD FASHIONED | Bourbon, Maple, Bitters, Orange

NEGRONI | Gin, Campari, Sweet Vermouth

MANHATTAN | Bourbon, Sweet Vermouth, Bitters

COSMOPOLITAN | Vodka, Cointreau, Lime, Cranberry

TOM COLLINS | Gin, Lemon, Simple Syrup, Soda

WHISKEY SOUR | Whiskey, Lemon, Simple Syrup, Egg White

PAPER PLANE | Whiskey, Amaro, Aperol, Lime

DAQUIRI | Rum, Lime, Simple

SPIRITED

AMERICAN PIE | Calvados, Rye, Cinnamon, Maple, Bitters

EUROTRIP | Spiced Whiskey, Montenegro, Amaretto

THE FRENCH EXCHANGE | Cognac, Chartreuse, Vermouth

COCKTAIL CLASS



Get ready to shake, stir and sip your way through the art of mixology with our newest add-on experience:

Cocktail Class | \$41 pp

Led by our expert Tomlin bartenders, this experience includes:

- Seasonal Welcome Drink
- Digestif/After-Dinner Drink
- Choose 4 Canapés Package
- Recipe Card to Bring Home

Cocktails will be custom and seasonally specific to suit your style and taste.

Available for \$31 pp done as a Mocktail Class

\$225 +HST flat-rate bartender fee applies per Cocktail Class.

Maximum of 30 guests for build your own cocktail: 10 people at time

Groups of 31+ will have a live demo + recipe card for takeaway instead of build your own

WINE MENU

ALL BAR PRICING IS SUBJECT TO TAX + GRATUITY

additional bartender required for table-service

special requests can be made, subject to standard markups

SPARKLING WINE

XOXO - Pinot Grigio (Ontario) \$34.50

Segura Viudas - Brut Reserva, Cava* (Spain) \$51

ROSÉ + SPARKLING ROSÉ

Malivoire - Rose (Ontario) \$51

Segura Viudas-Brut - Sparkling Rosé Cava (Spain) \$51

RED WINE

Cara Sur 2014 - Syrah/Malbec/Viognier/Merlot (Chile) \$34.50

Beringer Main & Vine - / Cabernet Sauvignon
(California) \$36

Bersano Costalunga - Barbera D'asti* (Italy) \$45

Gabbiano - Chianti* (Italy) \$46

Kaiken - Malbec* (Argentina) \$57

Wakefield - Shiraz* (Australia) \$60

Josh Cellars - Cabernet Sauvignon (California) \$60

WHITE WINE

Barone Montalto - Pinot Grigio (Italy) \$34.50

Quinta da Aveleda - Vinho Verde* (Portugal) \$42

Laurent Miquel Pere Et Fils - Chardonnay* (France) \$45

Casas Del Bosque Reserva - Sauvignon Blanc* (Chile) \$51

Josh Cellars - Pinot Grigio* (California) \$60

**requires 6 weeks lead time for ordering*



AUDIO & VISUAL

HIGH-SPEED FIBRE INTERNET INCLUDED

DEDICATED WIRELESS NETWORKS
AND HARDWIRED LINE AVAILABLE

BACKGROUND MUSIC LOUNGE - includes Socan fee \$30

BACKGROUND MUSIC BALLROOM - includes Socan fee \$50

70" HD PORTABLE TV - includes USB/Apple tv/HDMI as required \$150

100" BALLROOM HD PROJECTOR - includes Screen and Apple TV/HDMI, Portable PA \$150

ELECTRIC FULL SIZE YAMAHA PIANO - (Yamaha 635) \$250

STAND-UP FLOOR MICROPHONE + STAND - \$65

WIRELESS HANDHELD MICROPHONE - \$70

PODIUM WITH WIRELESS MICROPHONE/HOUSE SYSTEM - \$100

PODIUM - \$40

CONFERENCE SPEAKERPHONE - (Polycom) \$100

MAC MINI - (includes wireless keyboard/mouse) \$100

PORTABLE PA SYSTEM - (2 x mackie 450, Stands, xlr cables) \$150

GOLD EASEL - \$20

STAGE - (8'x8', skirting included) \$200

BE YOUR OWN DJ | \$250

2 X MACKIE 450 PORTABLE PA
SPEAKERS/CORDS

(OPTIONAL) LIGHTBAR

*BUILD YOUR OWN PLAYLIST

or PICK FROM PLAYLISTS ON SPOTIFY

EVENT SECURITY - \$300 +HST arranged by The Chanterelle through Apex Security Services



DECOR RENTALS

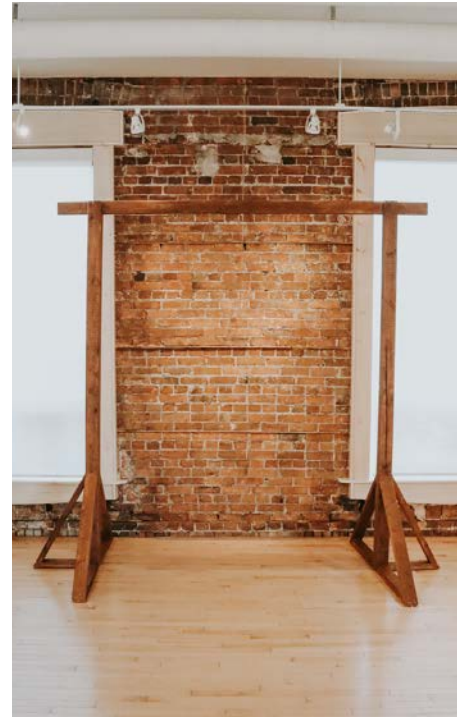
Backdrops for Ceremonies, Head Tables or Photobooths!



HOOP BACKDROP
\$95 INCLUDES GREENERY



MACRAME BACKDROP
\$150 NOT INCLUDING FLORAL



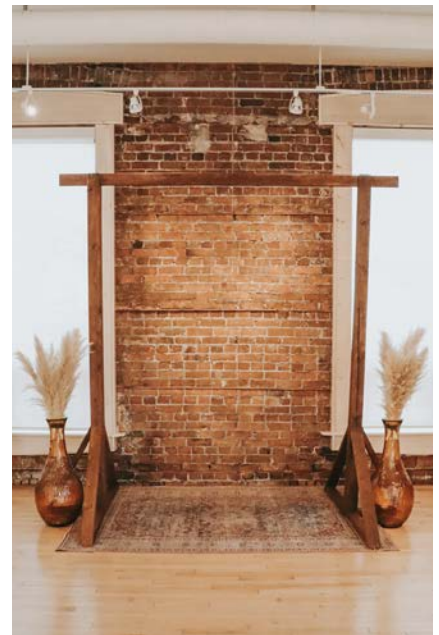
WOOD FRAME ARCHWAY
\$100 ADD YOUR OWN DECOR



GOLDEN ARCHES
\$100 WITHOUT PAMPAS VASES
\$150 WITH PAMPAS VASES



GOLDEN ARCHES
\$175 WITH PAMPAS VASES
+ AREA RUG



WOOD FRAME ARCHWAY
\$175 WITH PAMPAS VASES
+ AREA RUG

DECOR RENTALS



TAN TABLE NUMBERS
\$25 FOR 10 TABLES OR LESS
\$50 FOR 11 TABLES OR MORE



ACRYLIC TABLE NUMBERS
\$25 FOR 10 TABLES OR LESS
\$50 FOR 11 TABLES OR MORE



**ASSORTED VASES
+ FLOATING CANDLES**
\$4 PER PIECE



GOLD EASEL
\$20



CUPCAKE/SWEETS STAND
\$10 EACH

DECOR RENTALS



GOLD VOTIVES + TEALIGHTS

\$25 FOR GROUPS OF 50 OR LES

\$50 FOR 51-100 GUESTS

\$75 FOR 100+ GUESTS



NEON SIGN "IT WAS ALWAYS YOU" + HOOP WREATH

\$125



NEON SIGN "IT WAS ALWAYS YOU"

\$50



NEON SIGN "TREAT YOURSELF"

\$35



GOLD FRAME + GLASS CARDBOX

\$50

GAMES PACKAGE

ADD A LITTLE FUN AND FRIENDLY COMPETITION TO YOUR EVENT WITH OUR GAMES PACKAGE!

\$100 +HST EACH

\$250 +HST FOR ALL THREE

Chat with your event coordinator to discuss the best placement and inclusions for your event!

PING PONG



CORN HOLE



GIANT CONNECT FOUR





PREFERRED VENDORS

FLORAL / DÉCOR

Thuja Floral, All in Bloom, Little Details Design
Switzer Floral, Urban Farmchick

DÉCOR RENTALS

Tents & Events, Heirloom Vintage Rentals,
Bay Balloons, The Chanterelle Rental Inventory

CAKE/CUPCAKES

Sugar Cakes, Milk & Water Baking Co.,
Baked in the Bay, The Countryside Cakery

LIVE MUSIC

Viva Undercover, Martin Blanchet Trio

PHOTOGRAPHY

Jame Dawn Photography, Flashback Photo,
Ilo Photo, Cascades Photo, Patrick Chondon

VIDEOGRAPHY

Apple Wagon Films, Dallon Lamarche,
Torrin Gunnell Digital, White Fern Films

PHOTO-BOOTH/PROP SET-UP

InstaBooth TBay, Photo Monkey Photobooth
The Chanterelle Rental Inventory

DJ

2Tone, Thunder & Light Entertainment,
Wurlwind Productions



SET-UP & TEAR-DOWN

**ALL ITEMS THAT YOU WISH TO KEEP,
MUST BE REMOVED FROM THE VENUE
AFTER YOUR EVENT.**

Most Floral + Decor Vendors will include set-up/tear-down services in their offerings.

THE CHANTERELLE SET-UP SERVICES:

For assistance with set-up of decor items brought-in, you can hire one of our event coordinators for **\$250 +HST**

THE CHANTERELLE TEAR-DOWN SERVICES:

Our Chanterelle Staff will tear-down and store decor safely for pickup at an arranged time the following week.

Sentimental items must be taken with you after the event and cannot be stored on site.

\$225, \$375 or \$525 +HST

price pending items brought in and tear-down required. Pricing to be discussed with your event coordinator in advance, and subject to change based on volume of work, at the discretion of the tear-down crew.

V E N U E P O L I C I E S

Venue Policies

- The Chanterelle requires a minimum food spend of \$600 +HST for all bookings, and a minimum food spend of \$5,000 +HST for weekend Ballroom events during High Season
- All items brought in for your event must be removed evening-of, or our Chanterelle staff can be hired for Event Tear-Down Services starting at \$225 +HST.
- The Chanterelle is not responsible for lost, stolen or damaged items.
- Street Parking or Parkade options are best for attending guests. Alternate transportation or shuttle options can be made at the discretion of the organizing party.

Food + Beverage Policies

- No outside food or beverage is allowed on-site (without prior consent from management). Items brought in without consent are subject to a penalty in the amount of comparable menu items at current menu price + HST and gratuity.
- Absolutely no outside alcohol is permitted to be brought in and will result in an automatic \$1,000 surcharge if this policy is violated by any attending guests.
- Food + Beverage prices are subject to increase year-over-year up to a maximum 5% annual increase.
- If clients do not confirm menu selections one week prior to the event date, we will defer to Chef's Selection for your menu options, honouring vegetarian requirements + dietary restrictions.
- If guest lists decrease the week of the event, those meals will be charged as the product has been purchased/prepped by our staff. The meals will be cancelled with the kitchen, and therefore will not be made evening-of. We do not provide take-out options for cancelled meals.
- If guests arrive late to the event, they are welcome to join at the course that is currently being served, we are unable to back-track on courses for late arrivals.

CHANTERELLE LAYOUT

