

1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600





#### **BREAKFAST TABLE**

All breakfasts include naturally squeezed orange & grapefruit juice, sweet creamery butter, fruit preserves, marmalade, peanut butter and honey. freshly brewed starbucks regular, decaffeinated coffee and tazo teas

#### **BREAKFAST TABLE ~MINIMUM OF 25 GUESTS**

selection of sliced breads toasted in room house baked muffins and pastries grains and cereals with 2% milk and skim milk mini berry pancakes with quebec maple syrup harbour signature potato hash stirred eggs with scallions rashers of crisp double smoked bacon mini chicken and sage sausages 39

#### SUPERFOOD BREAKFAST ~MINIMUM 25 GUESTS

assorted breads with low fat cream cheese; sliced brown, multigrain and rye breads, toasted in room exotic fresh fruit coupe breakfast loaf and power food mini muffins stirred eggs with scallions and wilted spinach, ontario cheddar and baby tomato lemon poppy seed coffee cake homemade granola bars 39

#### **GIVE IT A STIR COFFEE HOUSE**

seasonally inspired whole fruit display build your own organic granola bircher muesli chef's inspired breakfast counter featuring a selection of fresh baked morning pick me ups 30

#### **ENHANCEMENTS**

assorted cereals whole and skim milk 6

basket of buttered croissants, assorted mini pastries and danish -per dz 56

toast your own artisan bagels with cream cheese 6

pre and pro-biotic low fat fruit yogurts 5

traditional hot oatmeal with roasted fruit compote, whole and skim milk, honey and brown sugar 7

seasonal fresh fruit plate 9

individual bircher muesli with fresh berries 7

select one; buttermilk pancakes, traditional waffles or mini french toast with assorted toppings to include: whipped cream, churned butter, quebec maple syrup, berry compote and toasted nuts 9

harbour signature potato hash 3

atlantic smoked salmon platter with traditional toppings - low fat cream cheese, Spanish onion, capers, fresh dill, served on assorted bagels 12





















1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600



#### **BREAKFAST TABLE**

#### **ENHANCEMENTS**

#### **WESTIN CONTINENTAL BREAKFAST**

build your own oatmeal cup, featuring: vanilla scented cooked rolled oats with assorted toppings (molasses brown sugar, skim milk, almond milk, toasted coconut, almonds, dark chocolate mini chips and whipped cream) assorted morning breakfast pastries seasonal fresh fruit platter assorted individual yogurts

#### **™** TRADITIONAL BREAKFAST BUFFET ~MINIMUM OF 25 GUESTS

selection of morning breakfast pastries with local ontario jam, churned butter and low-fat cream cheese exotic fresh fruit salad baby spinach, berries, roasted pear salad with toasted pecans roasted sweet potato with leeks and fresh sage select one of the following: whole wheat blueberry hotcakes with quebec maple syrup, citrus glazed crepes with fruit or cinnamon and vanilla french toast ontario stirred eggs with snipped chives classic griddled bacon mini pork sausages

mini fresh fruit skewer 7

mini fresh fruit salad cup with mint tazo tea syrup 6

Additional fee for guarantees less than 25  $\sim$  10 per person

www we are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary



1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600





#### **PLATED BREAKFAST**

All breakfasts include naturally squeezed orange juices, sweet creamery butter, fresh fruit preserves, baker's basket of morning made pastries, freshly brewed starbucks® regular, decaffeinated coffee and tazo teas

#### **CLASSIC**

stirred eggs with ontario cheddar and chives applewood smoked bacon mini chicken and sage sausages harbour signature potato hash roasted tomatoes and caramelized onions 35

#### **WESTIN EGGS BENEDICT**

westin eggs benedict with one of the following: house smoked salmon, shaved turkey breast, pancetta, wilted spinach or tomato 36

#### STEAK AND EGGS

angus beef steak coddled egg and lemon dressed watercress 36

#### QUICHE

spinach, bacon and leek quiche harbour signature potato hash 34

#### **FRITTATA**

turkey and egg white frittata sun-dried tomatoes and kale 30

Additional fee for guarantees less than 25 ~ 10 per person

#### **ENHANCEMENTS**

mini fresh fruit skewer 7

hard boiled, poached or scrambled 4

buttermilk pancakes, traditional waffles or mini french toast with assorted toppings to include: whipped cream, churned butter, quebec maple syrup, berry compote and toasted nuts 9

\*\* Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage is subject to applicable taxes























1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600





#### **BREAKS**

All breaks include freshly brewed starbucks® regular, decaffeinated coffee and tazo teas. All breaks are based on maximum of one hour.

#### APPLE ORCHARD

red delicious, honey crisp and granny smith apple trellis salted caramel apple muffin served with apple butter warm spiced ontario apple cider 19

#### HARBOUR CAFÉ

assorted mini sweets iced coffee flavoured san pellegrino 21

#### RENEW

blueberries, purple grapes, blackberries whole raw almond 18

#### **RECHARGE**

chocolate chip cliff bars peanut power bar fresh fruit and vegetable smoothies energy vitamin water 19

#### **POUTINE BREAK**

build your own classic canadian indulgence, crispy frites, quebec cheese curds, chopped tomatoes, scallions and beef gravy (add butter chicken- additional 6 dollars per person) fruit infused water 18

#### SWEET AND SALTY GUILTY PLEASURES

assorted mini chocolate bars, licorice, nuts, chips and pretzels fruit infused water  $\quad 13$ 

#### **ENHANCEMENTS**

seasonal whole fresh fruit display 5

build your own granola muesli coupe 7

assorted morning pastries and fresh baked breads and loaves (per dozen) 56

#### **COOKIE JAR**

oatmeal raisin, cranberry and orange and coconut macaroon (per dozen) 56

superfood greek yogurt parfait with chia seeds and pomegranate 8

#### **BEHIND BARS**

quinoa, chocolate and coconut bar lemon shortbread puffed rice , marshmallow and honey dates and oatmeal(per dozen) 56

#### HANDS IN THE COOKIE JAR

mini shortbread, gingersnaps, mini biscotti, crunchy peanut butter and mini chocolate chip lemon bars, chocolate brownies, date squares, nanaimo bars and cookies (per dozen) 56

#### CHIPS & DIP

CT kettle chips with parmesan & chives, crispy tortilla chips - assorted dips to include: buttermilk, french onion, spicy guacamole, pico de gallo and spinach, chive and yogurt





















1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600



#### **BREAKS**

#### STRESS REDUCER

assorted dried fruits assorted bottled smoothies selection of mineral waters 19

#### TASTE OF NIAGARA

warmed apple cider whole fresh apples mini apple cinnamon muffins mini caramel apple tarts apple nut bread with cream cheese and orchard fruit butter 20

#### CHOCOHOLIC

chocolate dipped pretzel rods nanaimo bars mini brownie bites chocolate dipped fruit superfood chocolate bark 22

#### **HEALTH SMART BREAK**

assorted fruit yogurt seasonal whole fresh fruit vegetable crudité and dip fresh squeezed juices 20

#### **ENHANCEMENTS**

(minimum 20 orders) 8

assorted mini cupcakes: chocolate, caramel, vanilla and red velvet (per dozen) 56

mini decadent doughnuts with assorted toppings (per dozen) 56

assorted mini whoopee pies (per dozen) 56

soft pretzels with amsterdam stout cheddar sauce and classic honey mustard 7

whole milk, 2% or skim milk 6

assorted Pepsi® soft drinks and bottled juices (consumption) 7

WESTIN FRESH BY THE JUICERY

Offers a menu of nourishing, revitalizing juices and smoothies curated by the experts at The Juicery. freshly made and served in individual bottles must be preordered by the dozen beet, pineapple and ginger almond milk, almond butter, banana, dates and maca smoothie carrot, orange, ginger, tumeric and mango juice strawberry and banana smoothie

freshly brewed starbucks® coffee and selection of tazo teas (per person) 7

assorted Gatorade thirst quenchers 8























1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600





#### **LUNCH TABLE**

All tables include starbucks® regular and decaffeinated coffee and a selection of black and tazo teas.

#### CANTINA, SOUP AND SALAD COUNTER ~ MINIMUM 25 PEOPLE

chef's daily inspired soup offering

harbour mixed green salad, with shaved fennel, de puy lentils, red wine vinaigrette and daily superfood topping

assorted deli sandwiches featuring:

classic roast beef baguette; caramelized onion mayonnaise, tomatoes, arugula and blue cheese

italian stallion; salami, capicolla and mortadella with basil pesto and provolone

turkey club; shaved turkey breast, bacon, garlic mayonnaise, chopped pimento, baby spinach and goat cheese

eggplant parmesan; sun-dried tomato pesto, kale, grilled zucchini and spanish onions

something sweet: assorted bars and squares 56

#### THAT'S A WRAP LUNCH ~ MINIMUM 25 PEOPLE

chef's daily inspired soup offering

harbour mixed green salad, with shaved fennel, de puy lentils, red wine vinaigrette and daily

superfood topping

kettle chips with parmesan and chives

assorted wrap sandwiches:

cobb salad with bacon, avocado, chicken, blue cheese and tomato

egg salad with sunflower seeds and capers with fresh tarragon solid albacore tuna with lemon mayonnaise, tomato and water chestnut

honey ham, gruyere cheese with spinach and mustard mayonnaise

hot wrap philly cheese steak with peppers and onions, grilled vegetables with pesto

something sweet: warm house-baked assorted cookies 56

#### **ENHANCEMENTS**

bakery rack: assorted house baked scones, mini danish, breakfast pastries and mini muffins (per dozen) 52

assorted low fat greek yoghurts 5

individual muesli with yoghurt and berries 7

chocolate and salted caramel dipped pretzel rods 5

kettle corn 5

seasonal fresh fruit platter 9

seasonal whole fresh fruit 5

seasonal vegetable crudité and dips 6

assorted Pepsi® soft drinks and bottled juices (consumption) 7

selection of natural and sparkling waters (consumption) 7

pitchers of iced tea infused with citrus and cane sugar or fresh squeezed lemonade, blueberries, torn lemon balm (per table) 40

curried basmati rice salad with dried fruit and nuts 6

warm potato bacon salad

pesto orecchiette with roasted summer squash and parmesan

maple roasted butternut squash and seedlings salad with goat cheese

\*\* Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage is subject to applicable taxes and a 18% gratuity charge. prices and menus subject to change











---- 7 -----











1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600



#### **LUNCH TABLE**

#### **ENHANCEMENTS**

### SOUP, SALAD AND SANDWICH LUNCHEON BUFFET ${\scriptstyle \sim}$ MINIMUM 25 PEOPLE

soup bar, served with classic bread sticks, featuring: tomato and pesto bisque, cream of potato and leek with fresh parsley assorted salads featuring: baby spinach and mushroom salad with crispy bacon; boiled egg and sweet sherry vinaigrette; traditional greek vegetable salad with fresh mint, kalamata olives and cow's feta; three cabbage and root vegetable slaw

assorted in-house artisan bread sandwiches featuring: sunflower seed and egg salad with fresh

tarragon; solid albacore tuna with black olive tapenade; classic curried chicken with mango chutney and granny smith apple; honey ham and gruyere cheese;

assorted pressed paninis cherry mozzarella, roasted tomato and aioli; grilled mixed vegetables with skim milk mozzarella, roasted chicken, bacon and brie

something sweet: warm fresh baked cookies, assorted mini bars: date crumble, walnut brownie and lemon bar, fresh fruit salad 56

#### **HEALTH AND WELLNESS ~ MINIMUM 25 PEOPLE**

artisan freshly baked breads & rolls

spiced black bean soup with crispy tortillas

de puy lentil, baby spinach and grilled vegetables with roasted shallot vinaigrette

quinoa and squash salad with mint, pistachios and lime dressing kale, arugula, radish granola salad; toasted sunflowers seeds, sun-dried cranberries, low fat feta cheese and chia seed, citrus yogurt dressing

brown rice pilaf with edamame, charred vegetables and fresh herbs

grilled lemon and herb chicken breast

steamed atlantic salmon with bonito broth, daikon and carrots something sweet: mini fresh fruit skewers, westin nut and seed granola bars, honey yoghurt panna cotta 56

#### MID-"WEST"IN BBQ

artisan freshly baked breads & rolls

chipotle vegetable chili with homemade cornbread

loaded baked potato salad, with scallions, bacon and cheddar cheese

triple threat cabbage slaw with caraway and horseradish creamy macaroni and cheese

popcorn cauliflower with lime and cumin

8-way bbq chicken

smoked beef brisket with corn, pepper and tomato succotash something sweet: s'more brownies, white chocolate bread

pudding, assorted mini cupcakes (red velvet, double chocolate and vanilla) 56

assorted mini squares, brownies and bars ~ per dz 52 assorted mini cupcakes (per dozen) 52 apple streusel (per dozen) 52 chocolate dipped biscotti ~ per dz 40

dark chocolate mousse with fresh berries 8



1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600



#### **LUNCH TABLE**

#### **ENHANCEMENTS**

#### LITTLE ITALY

artisan freshly baked breads & rolls

tuscan bean and mixed vegetable bisque served with garlic and herb crostini

grilled antipasto vegetable salad with artichokes, basil and balsamic vinaigrette

italian garden salad with mixed greens, radicchio, shaved fennel, vine tomatoes, red onion and shaved pecorino with italian herb vinaigrette and gorgonzola creamy dressing

sicilian roasted cauliflower with capers and sultanas

traditional chicken and mushroom marsala served with roasted bell peppers and tortiglioni

traditional Italian meatballs with tomato, basil and bocconcini grilled tomato and asiago agnolotti with italian parsley and puttanesca sauce

something sweet: mini citrus cannoli, assorted mini biscotti and traditional amaretti cookies, mini tiramisu 56

### BEST OF TORONTO ~ MINIMUM 75 PEOPLE

#### greek town

cucumber and orzo pasta salad with sun-dried tomatoes, roasted summer squash,

black olive vinaigrette and feta cheese

greek chicken souvlaki skewers, with warm pita bread and tzatziki sauce

lemon grilled salmon with oregano rosewater baklava

#### taste of india

saffron rice pilaf with toasted pistachios and garden vegetables tandoori shrimp skewers traditional aloo gobi coconut panna cotta with fruit puree

#### china town

traditional vegetable pho with coriander, sprouts, basil and rice

soba noodle salad with spun carrots and sesame dressing sweet basil, ginger, garlic and chili marinated mussels mango and banana spring rolls with cinnamon sugar

#### little italy

parmigianino reggiano turkey meatballs with traditional pesto sauce and roasted artichokes

build your own salad bar: fresh italian mixed greens, roasted garlic and balsamic vinaigrette, extra virgin olive oil, fresh shaved fennel, roasted mini peppers, sliced cucumbers, fresh figs, toasted walnuts, cherry tomato, shaved pecorino cheese grilled vegetable antipasto with marinated olives, flatbreads and spreads

assorted mini italian cookies and biscuits

74

\*\* Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage is subject to applicable taxes and a 18% gratuity charge, prices and menus subject to change

| THE ARTIC CARRIENT | AUTOMOTION | AU



1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600



#### **LUNCH TABLE**

#### **ENHANCEMENTS**

#### "FOOD TRUCK" LUNCHEON - MINI FOOD TRUCK FOOD STATIONS

#### ~ MINIMUM 150 PEOPLE

#### latin america

mini grilled spicy ahi-tuna taco with salsa verde and spicy tomato & cilantro relish

ancho chili spiced chicken tostada with black bean hummus and pickled onions

mini pulled pork burritos with pico de gallo, shredded cheese and spicy rice

crispy corn tortillas with jalapeno cheese sauce

### spud shack featuring small baked potatoes with assorted toppings

classic broccoli and cauliflower with cheese sauce smoked bacon, caramelized onions and sour cream turkey and black bean chili plum tomato bruschetta with spanish onions, fresh basil

#### slider ville

spicy angus beef with ontario aged cheddar mini falafel and creamy tahini sauce bbq chinook salmon with pickled onions and daikon salad shrimp poor boy with sambal aioli and three cabbage slaw kettle chips with parmesan and chives

#### raw bar

harbour chopped vegetable salad 10-vegetable slaw and sprout box with wheat berries kale caesar salad with low-fat yoghurt dressing and classic croutons

#### sweet truck

mini cupcakes: torched marshmallow and milk chocolate, pb&j, vanilla buttercream & strawberries, double chocolate with mexican chili, red velvet with coconut cream cheese frosting ice cream floats; vanilla bean ice cream topped with choice of old fashioned root beer or orange soda

Additional fee for guarantees less than 25  $\sim$  10 per person



1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600





#### **HOT PLATED LUNCH**

Lunches to be a minimum of 3 courses

lunch menu prices include ace breads, starbucks® regular and decaffeinated coffee and a selection of tazo teas.

#### **SALAD**

harbour mixed green salad with shaved fennel, de puy lentils and red wine vinaigrette 11

whole leaf salad with spun carrots, cucumber, and sesame soy ginger vinaigrette 11

classic wedge salad with tomato, egg, feta and green goddess dressing 12

vegetable nicoise salad with green beans, fingerling potatoes, tomato, black olives, basil and red wine vinaigrette 13

baby kale salad with roasted pears, goat cheese, dried cranberries, sunflower seeds, candied pecans and maple balsamic vinaigrette 12

#### SOUP

minestrone soup with fresh herbs and parmesan 9

potato leek chowder with dill and corn 9

wild mushroom cappuccino with puffed wild rice and rosemary 9

carrot and juniper berry bisque with caraway cream 9

tomato and coriander with lemon biscotti 9

(all featured with chef's choice seasonal vegetables)

#### **ENHANCEMENTS**

platter of gourmet tea cookies & italian biscotti 5

platter of sliced fresh fruit 9

enhance your dessert with a scoop of homemade white chocolate ice cream 3

upgrade to a custom designed sampler dessert 4

mocktail bar, event with virgin margaritas, daiquiri and the canadian caesar 7

pitcher of ice tea or lemonade 30

assorted soft drinks and bottled juices 6























1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600



#### HOT PLATED LUNCH

#### **ENHANCEMENTS**

#### **POULTRY**

charmoula roasted chicken breast with eggplant & chickpea relish, charred tomato vinaigrette  $\;\;30$ 

lemon chicken picatta with saffron poached potato coins and preserved olives 32

#### PORK

lorraine inspired quiche - smoked bacon and leeks with french dressed mixed green 30

#### FISH

potato crusted atlantic salmon with wilted kale, creamed corn and leeks 32

honey and pepper glazed cod filet with caramelized onion agnolotti and golden raisin & caper vinaigrette 32

#### BEEF

beef bourguignon short rib with onions, mushroom and bacon served with red skin smashed potatoes 34

california cut beef steak and warm potato salad with grilled scallions 35

#### **VEGETARIAN ENTREES**

mixed vegetable strudel with roasted pepper coulis topped with pesto dressed micro-green salad

crispy falafel with wilted kale and traditional hummus and cucumber mint salad

#### **DESSERTS**

classic lemon tart with fresh berries 12

ontario apple cobbler cake with caramel custard sauce 11

mixed berry new york style cheesecake with white chocolate sauce 12

traditional carrot and rum-soaked raisins topped with whipped cream cheese frosting 13

★ chocolate s'more torte with shaved milk chocolate 12

Additional fee for guarantees less than 25 ~ 10 per person

www we are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary



1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600





#### **GRAB AND GO**

This lunch is for groups having quick buffet lunches with meetings in various rooms. Should you be going off property the price is \$44++

all lunches include one soft drink, mustard, mayonnaise, disposable utensils, and paper napkins

### WESTIN HARBOUR CASTLE LUNCH TOTE

52

choice of sandwich:

solid, white albacore tuna salad, with toasted pecans and lemon on multi-grain panino bread

grilled chicken club, with pancetta, avocados, roma tomato and aioli on sourdough

honey ham and gruyere cheese, with spinach and mustard mayonnaise on a french baguette

italian vegetable wrap - breaded eggplant, roasted red pepper, grilled zucchini and onions, with basil pesto and chevre

also includes:

edamame, mint and lemon hummus with vegetable crudité vegetarian nicoise salad, with boiled egg and red wine vinaigrette individual bags of smartfood fresh baked oatmeal & raisin cookie

#### **ENHANCEMENTS**

seasonal sliced fruit 9

individual bags of potato chips 4

seasonal whole fruit 5

homemade granola bar 6





















1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600





#### **RECEPTION TABLE**

Stimulate social exchange with these lite bites and revitalizing beverages.

#### TACO WAGON - BUILD YOUR OWN ~ MINIMUM 35 PEOPLE

soft shell and crispy fried tortillas, with your choice of: crispy pork belly chipotle bbq beef ancho-chili chicken mole roasted portabello mushrooms mixed grill onions three cabbage slaw lime crème fraiche fresh cilantro pickled peppers and onions fresh tomatoes queso fresco 28

#### SUSTAINABLE SEAFOOD BAR ~ MINIMUM 35 PEOPLE

Westin ice trough, showcasing: lemon prawn cocktail with traditional horseradish cocktail sauce fresh shucked oysters with red wine shallot mignette grilled squid salad with basil dressing ginger chili and cilantro dressed mussels 35

#### LATE NIGHT STREET SNACK ~ MINIMUM 35 PEOPLE

5 layer vegetable dip with crispy nachos quebec style poutine with cheese curds and beef gravy mini hot dogs mini beef cheeseburger sliders 34

#### **ENHANCEMENTS**

fresh vegetable display with crisp and grilled vegetables, root chips, onion and chive dipping sauce and sundried tomato garlic dipping sauce 10

seasonal exotic fruit and berry platter 10

\*\* Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage is subject to applicable taxes and a 18% gratuity charge. prices and menus subject to change











---- 14 -----













1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600



#### **RECEPTION TABLE**

#### **ENHANCEMENTS**

### TAKE-OUT SINGAPORE NOODLE BAR - "BUILD YOUR OWN" $\sim$ MINIMUM 35 PEOPLE

stir fry chow mein egg noodles, with your choice of: chinese bbq pork sesame, soy and ginger beef chili chicken bean sprouts stir fried vegetables crispy tofu cilantro, hoisin sauce and sweet chili garlic sauce 14

#### STREETS OF SHANGHAI ~ MINIMUM 35 PEOPLE

traditional dim sum including:
sui mai
har gow
vegetable spring rolls
pork pot stickers with hoisin sauce
salt and pepper squid with worcestershire sauce
12

#### ANTIPASTO STATION - A TASTE OF ITALY ~MINIMUM 35 PEOPLE

assortment of grilled and roasted italian mixed vegetables sliced, house made charcuterie marinated olives, pickles, artichokes and peppers italian cheeses assorted crisps, flatbreads, focaccia and breadsticks olive tapenade, red pepper hummus, and balsamic vinaigrette 16

### ARTISAN CHEESE BOARDS

showcasing local and international cheese varieties served with fresh fruit assorted breads and crisps dried fruit and nuts assorted chutneys and compotes 16

#### **SHARE STATION**

vegetable crudité, crispy tortillas, assorted flatbreads, focaccia, pretzel rods and bread sticks herb and garlic buttermilk dip warm spinach, artichoke and brie dip red pepper hummus traditional olive tapenade 9



1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600





#### **COLD CANAPÉS**

Minimum 3 dozen orders per canapés selection Prices per dozen unless otherwise indicated

#### **VEGETARIAN**

mini roasted beet tart with micro greens and chèvre 58 mini potato and herb latkes with apple chutney and sour cream 58 wild mushroom and goat cheese tartlet 58

#### FISH AND SEAFOOD

chip 58
smoked trout toast with crème fraiche and caviar 58
smoked salmon profiterole with lemon and dill 58
sashimi tuna tartare in endive boats 60
scallop, cucumber and cilantro ceviche 60
classic shrimp cocktail with seafood sauce 60
mini crab cakes with saffron aioli 60

ginger and chili salmon gravlax on crispy wonton

#### **MEAT, POULTRY AND GAME**

fresh spring roll with duck, glass noodles and coriander 58 mini chipotle chicken taco 60 gaufrette potato chip with classic beef tartare 65

#### **ENHANCEMENTS**

All food and beverage is subject to applicable taxes and a 18% gratuity charge, prices and menus subject to change

| PRICE ALL PRICE AND PRICE AN

1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600





#### **HOT CANAPÉS**

Minimum 3 dozen orders per canapés selection Prices per dozen unless otherwise indicated

#### **VEGETARIAN**

baked parmesan gougière with basil and ricotta 58 mini tomato and grilled cheese with roasted pepper ketchup 58

mini vegetable spring roll with sweet chili dipping sauce 58

crispy chickpea and vegetable fritters with coconut ginger chutney 58

#### MEAT, POULTRY AND GAME

stuffed mini potato with sour cream, chorizo and chives 58

virginia ham and smoked paprika croquettes with fruit chutney 58

thai chicken satays 58

mini open-faced beef pot pie with micro green salad 58

mini beef and yorkshire pudding with horseradish cream 58

tandoori beef satay 58

mini buttermilk fried chicken and waffle chip and honey mustard 60

bacon wrapped dates stuffed with bleu cheese 60 mini beef slider with aged ontario cheddar 72 moroccan spiced and pistachio crusted lamb lollipop with strained yogurt mint sauce 74

#### **ENHANCEMENTS**

All food and beverage is subject to applicable taxes and a 18% gratuity charge, prices and menus subject to change

THE ANTI-CAMATION

ANTIOCHEM PROPERTY OF THE ANTI-CAMATION OF

1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600





#### **ACTION STATIONS**

All carving stations include chef attendant

#### SLOW ROASTED BEEF STRIPLOIN

mini yorkshire puddings trio of mustards horseradish garlic herb butter mayonnaise beef jus ~ feeds 35 people 675

#### WHOLE HIP OF BEEF, SLOW ROASTED

assorted mini rolls and breads trio of mustards horseradish garlic herb butter mayonnaise beef jus ~ feeds 100 people 1300

#### **BRINED, SLOW ROASTED TURKEY**

mini onion kaiser rolls honey mustard cranberry mayonnaise traditional turkey gravy ~ feeds 30 people 425

#### **ROASTED PORK CROWN**

sliced baguette
pan drippings
grainy dijon mustard
onion marmalade ~ feeds 30 people 450

#### FIVE SPICE ROASTED SUCKLING PIG

mini steam buns pickled onions fresh cilantro sambal aioli hoisin sauce ~ feeds 25 people 475

#### **ENHANCEMENTS**

cheddar and chive mashed potatoes 7 kettle chips 9

apple, sage and celery stuffing 6























1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600



#### **ACTION STATIONS**

#### **ENHANCEMENTS**

#### **HOUSE SMOKED SALMON**

dill and chive scones herbed cream cheese red pepper puree capers marinated onions ~ feeds 20 people 275

#### **DESSERT RECEPTION STATIONS ~ MINIMUM 25 PEOPLE**

candy bar: assorted mini chocolate bars, licorice, bags of chips, pretzels and mixed nuts 9 mini cupcake & whoopee pie bar 7 mini doughnut station 7 waffle station with assorted cakes, bars and fresh fruit (chef attended) 12 liquid nitrogen ice cream bar with fresh baked mini desserts (chef attended) 12 \* chef attendant fee 100 per chef\*



<sup>\*</sup>culinarian attendant fee

<sup>^</sup>price per rack

\*\* Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600





#### **DINNER BUFFET**

Each menu selection is a high-end theme table and will impress all guests in attendance. all menus include freshly brewed starbucks® regular and decaffeinated coffee and selection of tazo teas

#### **SOUTHERN FARE ~ MINIMUM 25 PEOPLE**

black turtle bean and lentil soup with cilantro cream, served with warm cornbread

southwestern salad - mixed greens, bell peppers, red onion, cucumbers, crispy tortilla strips and cilantro lime vinaigrette jicama, tomato, avocado and corn salad with ancho chili vinaigrette

pigeon peas and rice

cast iron blackened hangar steak with grilled onions, peppers and wilted greens

honey drizzled chicken and waffles with jalapeño and corn grilled whitefish vera cruz with peppers, tomatoes and fresh herbs pan roasted green beans and swiss chard something sweet, featuring: bourbon pecan butter tarts, caramelized banana foster, dulce de leche cheesecake

#### FAR EAST ~ MINIMUM 25 PEOPLE

singapore hot and sour egg-drop soup served with crispy wontons five-spice napa cabbage and mixed vegetable salad with sesame vinaigrette

baby spinach with sweet soy vinaigrette, crisp rice noodles, julienned vegetables, mandarin orange and bean sprouts classic butter chicken with naan bread miso and sake glazed salmon filet jasmine steamed rice

sauteéd bok choy and asian mushrooms

desserts: mango and coconut custard cake, coconut and green tea brûlée, sweet milk and passion fruit pudding, cardamom sugar cookies

70

#### **ENHANCEMENTS**



# The Westin Harbour Castle, Toronto 1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600





DINNER BUFFET	ENHANCEMENTS
Additional fee for guarantees less than 25 ~ 10 per person	
** Consuming raw or undercooked meats seafood, shallfish or eggs may increase	your risk of foodborne illness. All food and beverage is subject to applicable taxes.
** Consuming raw or undercooked meats, seafood, shellfish or eggs may increase and a 18% gratuity charge. price and a 18% gratuity charge.	s and menus subject to change

1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600





#### **PLATED DINNER**

Dinners to be a minimum of 3 courses

all dinners include artisan breads, starbucks® regular and decaffeinated coffee and a selection of tazo teas

\*\*Choice of pre-selected entrées (2 entrées plus vegetarian) additional \$10 per person\*\*

#### **APPETIZERS AND STARTERS**

pan-seared scallops with smoked parsnip puree and candied bacon brittle 17

pastrami style cured atlantic salmon with pickled daikon carpaccio, pomelo salad and crispy wonton confetti 16

classic beef carpaccio topped with pecorino and truffle salad 16

mediterranean grilled vegetable tart with torched ash goat cheese and crispy leek 15

spring or winter squash purée with cardamom cream 12

double smoked bacon and potato leek chowder 13

green pea and asparagus purée with mint and crispy shallots (spring and summer only) 12

wild mushroom cappuccino with crispy mushroom bacon and cinnamon cream 13

carrot and juniper berry bisque with caraway cream 12

white onion (fondue) and gewurztraminer soup 13

lobster bisque with cognac and lobster pillows 15

#### **ENHANCEMENTS**























1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600



#### **PLATED DINNER**

#### **ENHANCEMENTS**

#### SALAD

whole leaf salad with spun carrots, cucumber, and house dressing 14

spinach and prosciutto salad with roasted red peppers and black olive vinaigrette 15

smoked salmon nicoise salad with green beans, fingerling potatoes, tomato, black olives, basil and red wine vinaigrette 15

lobster baby gem caesar salad with smoked cheddar and olive crouton 16

baby kale salad with roasted pears, goat cheese, dried cranberries, sunflower seeds, candied pecans and maple balsamic vinaigrette 14

roasted beetroot and goats cheese salad with hazelnut vinaigrette 14

boston lettuce salad with smoked shrimp, spun carrots, pickled onions and sesame soy dressing 15

#### **ENTREES**

all featured with chef's choice seasonal vegetables

#### poultry

sea salt brick chicken with wilted kale, confit fingerling potato 42 mushroom duxelle stuffed chicken breast with maple bourbon jus and potato duchess 42

newburg crusted chicken breast with celeriac mash 40 pea, parmesan and truffle stuffed chicken thigh with porcini braised chicken leg and potato - onion rosti 42

#### fish and seafood

potato crusted atlantic salmon with butter poached vegetables and tarragon cream 48

olive oil poached halibut with potato, olive, tomato and caper salad with bacon corn vinaigrette 49

honey and pepper glazed cod filet with caramelized onion agnolotti and golden raisin & caper vinaigrette 49

#### beef, pork, lamb and game

grilled beef sirloin with smoked potato puree 54 pepper crusted smoked beef striploin with potato gratin 56 beef tenderloin topped with goats cheese crust, served with spinach spaetzle 58

moroccan lamb rack with de puy lentils, dried fruit and chef's choice vegetable 59

petit beef filet surf and turf, served with potato galette; select



1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600



#### **PLATED DINNER**

#### **ENHANCEMENTS**

- garlic and herb shrimp brochette 65
- cold water lobster tail 68
- panko crusted crab and corn cake 58
- citrus butter baked scampi 65

#### vegetarian

lemon arrancini stuffed with bocconcini with wilted greens, tomato basil cream

grilled tomato and asiago agnolotti with italian parsley and classic puttanesca sauce

winter or summer squash lasagna with de puy lentils and ricotta

#### DESSERTS

flourless chocolate cake with tiramisu cream 15

classic lemon tart with fresh berries and torched meringue 15

fruit and oat crumble tart with salted caramel ice cream 15

espresso and chocolate pot de crème with hazelnut biscotti 15

strawberry almond cake with berry balsamic ice cream 17



1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600





#### **DINNER STATION**

Eat local. From casual eats to farm-to-table dining, you'll find the perfect nourishing menu for every meal.

### TASTE OF CANADA ~MINIMUM 150 PEOPLE

#### east meets west seafood bar

fresh shucked oysters with classic toppings bloody mary oyster shooters with smoked bacon swizzle stick lemon dressed shrimp with traditional remoulade and cocktail sauce

ginger chili and cilantro dressed mussels roasted garlic, tomato and basil topped littleneck clams carved applewood smoked salmon with fresh dill scones and roasted pepper puree

#### taste of the prairies

48-hour braised alberta beef cheeks southern alberta buttermilk fried chicken, with rocky mountain honey potato and onion puree saskatoon wheat berry and mushroom pilaf juniper and smoked pork sauerkraut

#### french canadian

traditional tortiere with tomato chutney classic coq au vin, with cremini mushrooms and pearl onions mini seafood bouillabaisse, with red pepper rouille harbor salad with de puy lentils, shaved fennel and mustard vinaigrette mixed vegetable gratin

#### green belt

roasted pork crown roast with pan drippings and apple and thyme stuffing grilled ontario whitefish with confit fingerlings charred kale and beetroot tops with gastrique roasted squash and pomegranate salad with crumbled feta

#### **ENHANCEMENTS**

All food and beverage is subject to applicable taxes and a 18% gratuity charge, prices and menus subject to change

| PRICE ALL PRICE AL

1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600



#### **DINNER STATION**

#### **ENHANCEMENTS**

#### coast to coast dessert station

beavertail beignets with cinnamon sugar traditional butter tarts with ontario peach ice-cream arctic hazelnut icebergs with salted caramel chocolate sauce basmati rice pudding with cardamom and chai whipped cream lemon and thyme poached pears, graham crumble mini Nanaimo bars

105

#### FOOD TRUCK STATIONS ~MINIMUM OF 150 PEOPLE

#### latin america

mini grilled spicy ahi-tuna taco with salsa verde and spicy tomato & cilantro relish

ancho chili spiced chicken tostada with black bean humus and pickled onions

mini pulled pork burritos with pico de gallo, shredded cheese and spicy rice

crispy corn tortillas with jalapeno cheese sauce

### spud shack, featuring small baked potatoes topped with assorted toppings:

classic broccoli and cauliflower with cheese sauce smoked bacon, caramelized onions and sour cream turkey and black bean chili plum tomato bruschetta with spanish onions, fresh basil

#### slider ville

spicy angus beef with ontario aged cheddar mini falafel and creamy tahini sauce bbq chinook salmon with pickled onions and daikon salad shrimp poor boy with sambal aioli and three cabbage slaw chef Chef parmesan and chive kettle chips

#### raw bar

harbour chopped vegetable salad 10 vegetable slaw and sprout box with wheat berries kale caesar salad with low-fat yoghurt dressing and classic

#### sweet truck

ice cream floats: vanilla bean ice cream topped with either old fashioned root beer or orange soda mini cupcakes: torched marshmallow and milk chocolate, pb&j, vanilla buttercream & strawberries, double chocolate with mexican chili, red velvet with coconut cream cheese frosting 95

1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600



#### **DINNER STATION**

#### **ENHANCEMENTS**

#### **GASTRO PUB ~MINIMUM 75 PEOPLE**

#### mini pub favorites

baby kale and barley salad with asparagus, chevre and honey mustard vinaigrette

classic mini jarred beet root borscht with fresh dill- served with classic devilled eggs

mini chicken liver pates with frisee salad and baguette crisps westin bangers and mash- merguez lamb sausages with mint smashed peas

steamed PEI mussels with craft beer, chili, coconut and ginger root

smoked arctic char boats with warm bacon vinaigrette flaming saganaki lamb sliders with heirloom tomato and basil aioli

#### desserts

peanut butter & ontario jam grilled brioche bourbon berry and bread pudding with salted caramel gelato deconstructed coconut cream parfaits banoffee pie

70

All food and beverage is subject to applicable taxes and a 18% gratuity charge, prices and menus subject to change

THE RIFE CARLTON

AUTOGRAPH

REWARDS

AUTOGRAPH

AUTOGRAP

1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600





#### **HOST**

Select host bar to then select each item you want available **HOST BAR** 

appreciated brands ~ 1 1/4 oz per drink ~9.50 absolut,bombay sapphire,bacardi white,jose cuervo gold,johnnie walker black label,jack daniel's,crown royal

familiar brands  $\sim$  1 1/4 oz per drink  $\sim$ 9. smirnoff, beefeater, bacardi white,sauza gold,johnnie walker red, jim beam white label,seagram's vo

wine by the glass 6 oz ~10.50

beer ~ domestic ~8.00

beer - local crafted 9.00

beer ~ imported ~9.00 non alcoholic beer ~ 6

soft drinks and mineral water ~7

#### **ENHANCEMENTS**

Scotch Station - let us create a special staion of your favourite scotch

Niagara Wine Bar choose your favourites from the wine list

Martini bar - select your favorite cocktails 12.50

cognac 12 liqueurs 11

^Bartender required at all specialty bars for 100 for minimum of 4 hours alcoholic beverages will be served in accordance with the ontario liquor control board. With a minimum consumption of less than \$450, the charge per bartender (and cashier for cash bars only) will be 35 per hour for a minimum of 4 hours.

All food and beverage is subject to applicable taxes and a 18% gratuity charge, prices and menus subject to change.

THE REFERENCES OF THE REFERENCE PROPERTY OF THE REFERENCE

1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600





#### **CASH**

Revive with an artisanal elixir from our Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

#### **CASH BAR**

click here to order

soft drinks and mineral water ~8

appreciated brands ~ 1 1/4 oz 12.50 absolut,bombay sapphire,bacardi white,jose cuervo gold,johnnie walker black label,jack daniel's,crown royal familiar brands ~ 1 1/4 oz 12. absolut beefeater, bacardi white,sauza gold,johnnie walker red, jim beam white label,seagram's vo wine by the glass 6 oz ~13.25 beer ~ domestic ~10.50 beer - local crafted 12 beer ~ imported ~12 non alcoholic beer ~ 8

#### **ENHANCEMENTS**

Niagara Wine Bar choose your favorites from the wine list martini bar - select your favorite cocktails

Scotch Station - let us create a special staion of your favorite scotch

liqueurs 14.60 cognac 15.85

Alcoholic beverages will be served in accordance with the ontario liquor control board. With a minimum consumption of less than \$450 net, the charge per bartender and cashier (cash bars only) will be 35 per hour for a minimum of 4 hours. Provincial Sales Tax 10% and 18% gratuity included in the prices

All food and beverage is subject to applicable taxes and a 18% gratuity charge, prices and menus subject to change

| THE MITE -CALLTON | PRICE | PRIC

1 Harbour Square . Toronto . Ontario M5J 1A6 . Canada . Phone: (416) 869 1600





#### **WINES**

Revive with an artisanal elixir from our Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

#### SPARKLING WINES AND CHAMPAGNE

Bottega Vinodie Poeti Prosecco, Italy 50

Henkell Trocken, Germany 55

Cave Spring, NV Brut, Niagara Canada 70

Trius, Hillebrand Estates Winery, Sparkling, Brut, Niagara, VQA, Ontario, Canada 75

Piper Heidsieck, NV Brut, Champagne, France 146

Veuve Clicquot, NV Brut, Champagne, France 162

#### **LIGHTER WHITE WINES**

Ironstone "Obsession" Symphony, California, USA 58

Torres "Vina Esmeralda" Moscatel/Gewuztraminer, Catalunya Spain 50

Tawse Riesling, Niagara Canada 49

Gabbiano Pinot Grigio, Italy 52

Santa Margherita, Pinot Grigio, Chile 61

#### DRY MEDIUM TO FULL INTENSITY WHITE WINES

Trius, Sauvignon Blanc, Niagara, Canada 49

Monkey Bay Sauvignon Blanc, New Zealand 50

WhiteHeaven Sauvignon Blanc, Marlborough New Zealand 64

Peller Estates, Chardonnay, "Family Series", Niagara-On-The-Lake, Ontario, Canada 48

#### LIGHTER RED WINE

Cave Springs Pinot Noir, Niagara Canada 59
Gabbiano Chianti Classico, Italy 66
Torres "Ibericos" Tempranillo, Rioja Spain 55
Woodbridge Merlot, California 52
Peller Estates, Cabernet Sauvignon/Merlot, "Family Series", Niagara-On-The-Lake, VQA, Ontario, Canada 48

#### DRY MEDIUM TO FULL INTENSITY RED WINES

Alamos Malbec, Mendoza Argentina 52 Wolf Blass "Red Label" Shiraz/ Cabernet, Australia 54 Trius Cabernet Sauvignon, Niagara Canada 51 Beringer Stone Cellars Cabernet Sauvignon, California, USA 50

Cave Spring Cabernet Franc, Niagara Canada 56
Dreaming Tree Cabernet Sauvignon, California 65
Rodney Strong Cabernet Sauvignon, Sonoma Country
USA 69

Thirty Bench Blend, Beamsville Canada 69

All food and beverage is subject to applicable taxes and a 15% gratuity charge, prices and menus subject to change





#### **WINES**

Cave Springs Chardonnay, Niagara Canada 54
Wolf Blass Chardonnay, "Yellow Label", South Australia 54
Beringer Stone Cellars, Chardonnay, California, USA 56
Grayson Chardonnay, California 64

All food and beverage is subject to applicable taxes and a 15% gratuity charge, prices and menus subject to change

THE REFERENCE AND THE REFERENCE OF THE REFE