THE chanterelle ON PARK

THE CHANTERELLE

& TOMLIN CATERING



CATERING + VENUE GUIDE

MENUS ARE SUBJECT TO SEASONAL UPDATES

+ ANNUAL PRICING CHANGES



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.



BALLROOM PRICING

ROOM RENTAL PRICING INCLUDES:

- Exclusive use of your booked venue (either the Ballroom or Lounge is subject to outside booking if not included in your reservation)
- All required cocktail-style furniture, dining tables and chairs, linens, napkins, flatware, glassware and service wares
- Event service staff and event management (bartenders charged separately)
- Add the Lounge to any Full-Day Ballroom event for a preferred flat rate of **$500 +HST**
- The Lounge is required to be included with your Ballroom Booking for events of **130+ Guests**
- Minimum food spend of $5,000 +HST for High Season Friday/Saturday Bookings Only
- Minimum food spend of $600 +HST for All Other Bookings

THE BALLROOM HIGH SEASON RATES

JUNE - OCTOBER + DECEMBER

FRIDAY - SATURDAY ONLY

Half Day | OPEN-4PM or 5PM-CLOSE| $2,000 +HST

Full Day | OPEN-CLOSE | $4,000 +HST

THE BALLROOM LOW SEASON RATES

JAN - MAY + NOVEMBER

SUNDAY - THURSDAY

Half Day | OPEN-4PM or 5PM-CLOSE | $700 +HST

Full Day | OPEN - CLOSE | $1,100 +HST

FRIDAY - SATURDAY

Half Day | OPEN-4PM or 5PM-CLOSE | $1,550 +HST

Full Day | OPEN - CLOSE | $2,650 +HST



LOUNGE PRICING

ROOM RENTAL PRICING INCLUDES:

- Exclusive use of your booked venue (either the Ballroom or Lounge is subject to outside booking if not included in your reservation)
- All required cocktail-style furniture, dining tables and chairs, linens, napkins, flatware, glassware and service wares
- Event service staff and event management (bartenders charged separately)
- Minimum food spend of $600 +HST for All Lounge Bookings with Food Service

THE LOUNGE WEEKEND RATES

FRIDAY - SATURDAY (Year-Round)

Half Day | OPEN-4PM or 5PM-CLOSE| $725 +HST

Full Day | OPEN-CLOSE | $1,650 +HST

THE LOUNGE WEEKDAY RATES

SUNDAY - THURSDAY (Year-Round)

Half Day | OPEN-4PM or 5PM-CLOSE | $525 +HST

Full Day | OPEN - CLOSE | $800 +HST



MENU STYLE

The following menus are subject to seasonal update. Updated seasonal menus are released at the beginning of each year.
$600 +HST Minimum Food Spend for all Events
$5,000 +HST Minimum Food Spend for Friday/Saturday for Ballroom Events in High Season (June - Oct)

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

TOMLIN CATERING
EVENING MENU

CANAPÉ MENU - FULL LIST OF OPTIONS BELOW

Choose 4 - $14/ person (4-5 pieces per person) *not available stand-alone, only available as add-on to fulsome lunch or dinner receptions*

Choose 6 - $18/ person (6-8 pieces per person)
must be ordered alongside at least one stationary platter or buffet if spanning dinner hours

Choose 8 - $24/ person (8-10 pieces per person)

STATIONARY PLATTERS

OYSTERS – Cucumber Mignonette, Hot Sauce, Lemon, Horseradish - $37/ per dozen
CHEESE OPTIONS - Chef's Selection - $11/ per person
TOMLIN CHARCUTERIE - Bread, Pickles, Mustard, In-House Meats - $11 / per person
SHRIMP AND AVOCADO DIP W CILANTRO AND LIME – Served with In-house Tortilla Chips - $6.75/ per person
WARM MIXED OLIVES – Garlic, Orange, Fennel - $4/ per person
WARM MIXED BAR NUTS – $8.75/ per person
VEG AND DIP - $7.25/ per person
HUMMUS AND TZATZIKI - with Fried Pita and Focaccia - $7.25/ per person

STATIONARY BUFFETS

STATIONARY BUFFET #1
Charcuterie, Hummus + Pita, Veg + Dip, Warm Olives - $16.50/ per person as Canapé Add-On (Only)

STATIONARY BUFFET #2
Charcuterie, Hummus + Pita, Veg + Dip, Warm Olives, Mixed Nuts, Fruits + Cheeses
$27/per person Stand-Alone or $19.50/ per person as Canapé Add-On

STATIONARY BUFFET #3
Charcuterie, Hummus + Pita, Veg + Dip, Warm Olives, Mixed Nuts Fruits + Cheeses
Smoked Salmon Crostini, Poached Shrimp, Beef Tartare Crostini, Oysters on the Half Shell
$38/ per person - Minimum Order Requirement of 50 Guests

PASSED CANAPÉ OPTIONS

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
SALMON CROQUETTES – Dill Tartar Sauce and Pickled Shallots
FRIED SHRIMP DUMPLING – Ponzu Mayo, Sesame, Scallions
POACHED SHRIMP - Raw Bar Style - Fresh Horseradish, Lemon, Cocktail Sauce, Heartbeat Hot Sauce (gf/df)

PASSED CANAPÉ OPTIONS



MEAT

BRAISED LAMB PHYLLO - Spiced Cumin Yogurt, “Greek Salad”

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

HOWE ST. PORK BELLY - Mustard BBQ Sauce, Compressed Pineapple, Howe St. Slaw

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

KOREAN FRIED CHICKEN – Gochujang Sauce, Pickled Carrots & Cucumber , Sesame Seeds, Scallions

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

FRENCH ONION BEEF TARTARE- Barkeep Chip Dip, House Potato Chips, Chives and Crispy Onions

MINI JAMAICAN PATTIES – Jerk Mayo, Lime, Cilantro

CHEESEBURGER SPRING ROLLS- Tomlin Burger Blend, Cheddar, Lettuce, Pickles, House Burger Sauce Dip

STUFFED ARANCINI - Stuffed with Roasted Pork Belly, Spicy Sauce Arrabiata, Salted Ricotta

**requires two weeks lead time for ordering*

any above items that are requested vegetarian must all be vegetarian

gf = gluten-free

df = dairy-free

CANAPÉ DINNER PARTIES

CANAPÉ DINNER PARTIES

*Service includes stationary platters and passed canapés for cocktail-style weddings and events
*These menus 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 EVENTS HOSTING **60 GUESTS OR MORE**, MAY SELECT ONE OF THE FOLLOWING CANAPÉ DINNER PARTY MENUS

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

BO SSAM - CANAPÉ DINNER PARTY $65 / per person
MINIMUM ORDER OF 60 GUESTS
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 - $8.25 / per person
ADD CRISPY FRIED SHRIMP – $10.50 / per person
ADD WHOLE SUCKLING PIG – $750 +HST Flat Rate (great showpiece!)

CANAPÉ DINNER PARTIES

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

MINIMUM ORDER OF 60 GUESTS
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 - $8.25 / per person
ADD HUSHPUPPIES – $6.25 / per person
ADD WHOLE SUCKLING PIG – $750 +HST Flat Rate (great showpiece!)
ADD VEG + DIP PLATTER - $7.25 / per person

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

MINIMUM ORDER OF 60 GUESTS
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 - $8.25 / per person
ADD CHICKEN WINGS – $8.25 / per person
ADD SWEET POTATO FRIES WITH AIOLI – $5.25 / per person
ADD MINI CONEY DOGS - $6.25 / per person



CANAPÉ DINNER PARTIES

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 - $10.50 / per person
ADD WARM GORGONZOLA CHEESE SAUCE – $3.25 / per person
ADD CRAB CAKES – $10.50 / per person
ADD HOUSE CHIPS + ONION DIP - $7.25 / per person
ADD BEEF TARTARE + GRILLED BAGUETTE – $10.50 / per person
ADD BREADED SHRIMP – $12.50 / per person

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 - $10.50 / per person
ADD SEAFOOD PASTA – $12.50 / per person
ADD CLASSIC BEEF TARTARE + GRILLED BAGUETTE – $10.50 / per person
ADD CHILLED LOBSTER TAILS - $31 / per person (5 oz. each)



PLATED + FAMILY-STYLE MENUS

HOW TO BUILD YOUR MENU:

All Main Course prices include your choice of Soup *or* Salad, Side Dish, Dessert, Coffee + Tea.
Allergies that are RSVP'd in advance will be accommodated for each course, as required.
Select a Canapé Package or Late Night Snack to compliment your meal choices!

STEP 1:

Choose your Soup *or* Salad (select one option for all guests)
Add an additional Soup/Salad course for $4.25 per person
Add a bread course of focaccia or sourdough (pricing listed below)
Add an optional course from the items listed (ie. pasta course)

STEP 2:

Choose your main course
(name cards with indication of guest selection are required for events with a choice of protein)

- Either Select the same protein for all guests, or select a choice of two proteins (for plated dinners only) for guests to RSVP with their meal preference
- Select your side dish to serve with your main course selection
- Select a vegan or vegetarian main course to serve guests who prefer a vegetarian option (select one option for all)
- Select a Kid's Meal option if applicable (select one option for all)

STEP 3:

Choose your Dessert (select one option for all)

PLATED + FAMILY-STYLE MENUS

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 $4.25 per person for both

WATERMELON AND FETA SALAD – Arugula, Tajin Toasted Pepitas, Mint & Basil Vinaigrette
CALABRIA GARDEN SALAD – Mixed Greens, Pickled Onion, Pepperoncini, Tomato, Cucumber, Croutons, Feta
BEET SALAD – Whipped Goat Cheese, Orange, Grapefruit, Dill, Citrus Vinaigrette, Sunflower Seed Pangrattato
BLT SALAD - Bibb Lettuce, Marinated Tomatoes, Bacon, Focaccia Crostini, House Ranch - $1.25 per person add-on
TOMATO SALAD - Greens, Goat Cheese, Cucumber, Chilies, Fried Artichoke - *$1.25 per person add-on*
CAESAR SALAD – Smoked Bacon, Grana Padano, Grilled Lemon *$1.25 per person add-on*



SOUP OPTIONS:

Please Choose 1 Option for all Guests
Soup **OR** Salad is included / Add $4.25 per person for both

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

BREAD SERVICE

HOUSE-MADE FOCACCIA with Olive Oil - $3.00 / per person
HOUSE-MADE SOURDOUGH with Butter - $3.50 / per person

DINNER MENU
ADDITIONAL COURSES



ADDITIONAL PASTA COURSE OPTIONS:
Please Choose 1 Option for all Guests

TORTIGLIONI – Grilled Peppers, House Italian Sausage, Tomato, Pecorino Romano - $8.50 / per person

CONCHIGLIE (SHELLS) - Pancetta, Vodka Sauce, Cherry Tomatoes, Whipped Ricotta - $8.50 / per person

RICOTTA GNOCCHI PUTTANESCA – Capers, Olives, Chillies, Pangrattato, Anchovy - $11.00 / per person

BROWN BUTTER + SQUASH RAVIOLI – Fried Sage, Cauliflower Cream, Bacon - $13.00 / per person

DINNER MENU
MAIN COURSES



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:

Herb Roasted Chicken Supreme – Artichoke and Roasted Pepper Bruschetta with Capers - $43.50 Family-Style / $45.50 Served Plated
Chicken Cutlets with House Sausage – Lemon and Caper Aioli, Grilled Lemon, Arugula, Pecorino - $45.50 Family-Style / $47.50 Served Plated
Grilled Salmon – Chipotle Marinated, Grilled Poblano Crema, Mango Salsa, Grilled Lime - $48 Family-Style / $50 Served Plated
Cider Glazed Pork Chop – Maple, Crispy Onions, Pecans and Herbs
$48 Family-Style / $50 Served Plated
Braised Lamb Shanks – Red Wine Jus, Figs, Pickled Shallot, Parsley
$50 Family-Style / $52 Served Plated
Grilled Beef Tenderloin - Cowboy Butter, Crispy Potato Sticks, Chives
$56.50 Family-Style / $58.50 Served Plated
Whole Roasted Ribeye -*Minimum order of 25 guests*
- Mushroom and Roasted Jus*
$56.50 Family-Style / $58.50 Served Plated
Add Horseradish to tables - $1.00 / per person
Add Mini Yorkshire Pudding - $3.00 / per person

DINNER MENU
SIDE DISHES

SIDE SELECTION (Choose ONE):

French Onion Mashed Potato, Grilled Asparagus and Peppers (GF)
***Upgrade to Twice Baked Potato with Asparagus + Peppers** - $2.25 per person

Fried New Potato with Lemon and Dill Butter, Feta, Roasted Carrot with Tahini Vinaigrette (GF)

Roasted Potato with Herb Butter, Grilled Broccolini and Pimento Cheese Aioli (GF)

Potato Pave with Carrot Butter, Charred Broccolini (GF)
($3.00 / per person upgrade)

Fregola "Risotto," Pancetta, Peas, Roasted Tomato and Parmesan with Grilled Asparagus and Roasted Peppers
($4.25 / per person upgrade)

OPTIONAL ADD-ONS:
Garlic Shrimp (small - 4 pieces per person) - $12.50 per person
Garlic Shrimp (large - 6 pieces per person) - $16.50 per person
Shrimp with Vodka Sauce (small - 4 pieces per person) - $12.50 per person
Shrimp with Vodka Sauce (large - 6 pieces per person) - $16.50 per person



DINNER MENU
VEGETARIAN + KID'S



VEGAN/VEGETARIAN OPTIONS

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

All Vegan/Vegetarian are $45.50 PP / Served Plated

Grilled Asparagus Risotto- Sundried Tomato Vinaigrette, Snap Peas (*Vegan + GF*)
Lasagna - Roasted Eggplant, Shaved Zucchini, Grilled Peppers, Spinach (*Vegan + GF*)
Eggplant Schnitzel -White Bean Puree, Arugula, Lemon and Caper Vegan Aioli (*Vegan, GF on request*)

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 *$25.00 / person*
Fried Chicken Strips OR Roasted 1/4 Chicken - Fries + House Plum and Ginger Sauce *$28.50/ person*
Spaghetti and Meatballs - House Made Pasta, Garlic Focaccia, Salted Ricotta *$25.00 / person*
Tomlin Cheese Burger - House Patty, Milk Bun, Fries, Pastrami Pickles *$28.50 / person*

DINNER MENU

DESSERTS

DESSERT SELECTIONS

Please select **One** Option for ALL guests

PASSION FRUIT AND MANGO CHEESECAKE - Vanilla Cheesecake, Mango Passion Fruit Curd, Lime Zest and Tuile Cookie

PISTACHIO AND RASPBERRY CRÈME BRÛLÉE – Praline, Macerated Raspberry, Candied Pistachio and Vanilla Chantilly (GF)

FLOURLESS CHOCOLATE TORTE - Raspberry, Almond Anglaise (GF) **can be made nut-free*

ST. PAUL ROASTERY COFFEE POT DE CRÈME – Vanilla Cream, Candied Hazelnut (GF)
**can be made nut-free*

TASTING BOARD - Assorted Seasonal Sweets, Chef's Selection of 3 items - $5.25 / per person upgrade

SWEETS STATION - Assorted Seasonal Sweets, Chef's Selection of 3 items $12.50 / per person

Cake Cutting + Plating Fee of $2.00 per person



LATE-NIGHT MENU

LATE-NIGHT

AVAILABLE AS ADD-ON TO DINNER PACKAGES ONLY
Select **One** Option for ALL guests @ 75% Guest Count
or
Select **Two** Options for ALL guests, each @ 50% Guest Count



SOMETHING SAVOURY...

HOUSE-MADE CHICKEN TENDERS - Honey Dill Aioli $8.75
MINI MEATBALL SUBS -$8.75
MINI TOMLIN BURGERS- Cheese, Lettuce + Special Sauce $8.75
prepared medium
CONEY DOGS -Mustard, Onions, Steamed Buns $6.75
Add Small Bag of Fries - $4.75
MINI POUTINE -Gravy + Cheese Curds - $6.75
MINI PHILLY CHEESE STEAKS - Shaved Steak, Cheese Sauce, Provolone $8.75

SOMETHING SWEET....

ICE CREAM SANDWICHES - $7.75
HOUSE-MADE MINI DONUTS - Cinnamon Sugar, Icing Sugar, Glazed - $7.75

BUILD YOUR OWN LATE-NIGHT TACO BAR - $13.50 / person

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



ADD-ONS

House Guacamole - $3.00/ person
Cheese - $2.50/ person
Dirty Rice and Beans - $2,50 / person

PUB NIGHT PACKAGE

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

$33 / 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 - $7.25 / person
CRISPY DRY RIBS - Lemon, Sea Salt, Cracked Pepper,
Buttermilk Ranch - $7.25 / person
MINI POUTINE - Gravy + Cheese Curds - $6.75 / person
MINI TOMLIN BURGER - Gravy + Cheese Curds - $8.75 / person

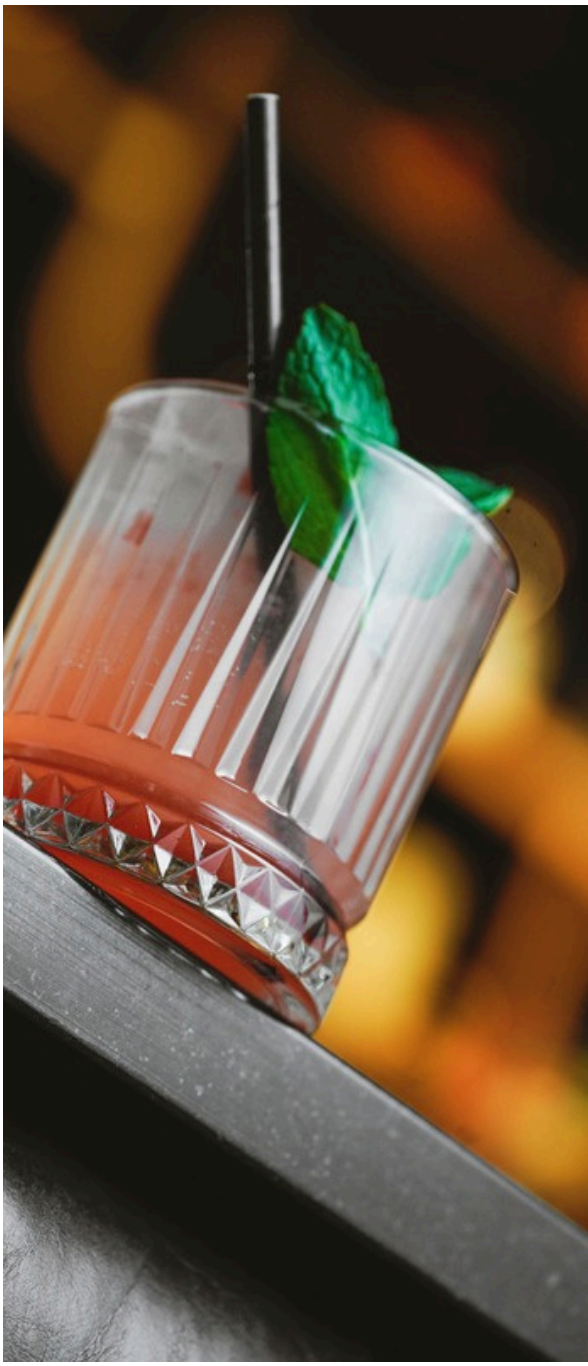


TOMLIN BAR MENU

ALL BAR PRICING IS SUBJECT TO TAX + GRATUITY
Tomlin Bartenders are hired at $17.95 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 - $7.00 average per drink
STANDARD BAR - $7.00 average per drink
FULL HOST PREMIUM - $8.00 average per drink
Bar Rail: Tanqueray Gin, Stoli Vodka, Wiser's Rye, Lamb's Rum, Jose Cuervo Tequila

BEER AND CIDER

Rotating Selection of Non-Alcoholic, Local Craft Beer, Domestic + Premium Options
Average $7.50 per beer
*Custom requests welcome (stocking fees apply)

SPECIAL NON-ALCOHOLIC

Juice - $4.25 / per drink
Soft Drinks/Pop - $3.50 / per drink
Virgin Punch/Mocktail - (*Pricing Available on Request*)
Coffee/Tea Station - $3.50 / per person

TOMLIN BAR MENU



SIGNATURE COCKTAILS | $14 Each
Select as a Welcome Cocktail or Signature Drink to be available throughout the evening.

CITRUSY

LOVE GAMES | Vodka, Vanilla, Raspberry, Lemon, Soda
FIRST LOOK | Gin, Elderflower, Tea, Lemon, Aperitivo, Cream
ENTER THE DRAGON | Gin, Dragonfruit, Lemon, Sparkling, Soda, Rhubarb
MORE LIFE | Rum, Amaro, Passionfruit, Lime, Bitters
TIKI TOM | Tequila, Coconut, Curacao, Lime, Grapefruit, Salt
HOUSE SANGAREE | Vodka, Cassis, Cointreau, Lime, Cranberry, White Wine

CLASSICS

OLD FASHIONED | Whiskey, Maple, Bitters, Orange
NEGRONI | Gin, Campari, Sweet Vermouth
MANHATTAN | Whiskey, 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 Syrup

SPIRITED

AMERICAN PIE | Calvados, Rye, Cinnamon, Maple, Bitters
EUROTRIP | Spiced Whiskey, Montenegro, Amaretto
THE FRENCH EXCHANGE | Cognac, Chartreuse, Vermouth

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) $39
Segura Viudas - Brut Reserva, Cava* (Spain) $54

ROSÉ

Ogier Cotes Du Ventoux - Rose AOV (France) $42*
Malivoire - Rosé (Ontario) $63*

RED WINE

Cara Sur 2014 - Syrah/Malbec/Viognier/Merlot (Chile) $34.50
Stormy Bay - Cabernet Sauvignon (South Africa) $36
Gabbiano - Chianti* (Italy) $46
Kaiken - Malbec* (Argentina) $57
Wakefield - Shiraz* (Australia) $60
Henry of Pelham - Baco Noir Old Vines VQA (Ontario) $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

**requires 6 weeks lead time for ordering*



AUDIO & VISUAL



BE YOUR OWN DJ | $250

2 x Mackie 450 Portable PA Speakers
Chauvet Lightbar

Build your own playlist, bring your own device with standard audio jack, and play your own music!

AV RENTALS

BACKGROUND MUSIC LOUNGE - includes Socan fee $35

BACKGROUND MUSIC BALLROOM - includes Socan fee $50 (no dance) or $95 (with dance)

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

WIRELESS HANDHELD MICROPHONE INCLUDES HOUSE AUDIO SYSTEM - $70

PODIUM WITH WIRELESS MICROPHONE/HOUSE SYSTEM - $100

PODIUM - $40

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

HIGH-SPEED FIBRE INTERNET INCLUDED

DEDICATED WIRELESS NETWORKS AVAILABLE FOR GUEST USE

DECOR RENTALS

Backdrops for Ceremonies, Head Tables or Photobooths!



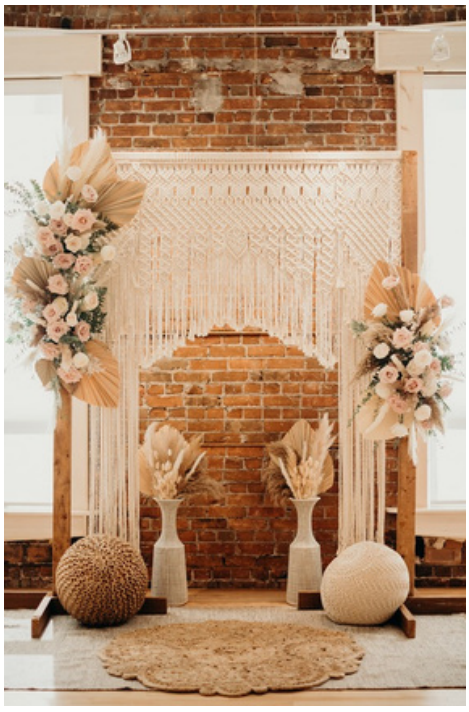
WOOD FRAME ARCHWAY
$100 ADD YOUR OWN DECOR



WOOD FRAME ARCHWAY
$150 WITH PAMPAS VASES



HOOP BACKDROP
$95 INCLUDES GREENERY



MACRAME BACKDROP
$150 NOT INCLUDING FLORAL



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

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



GOLD FRAME + GLASS CARDBOX
$50



NEON SIGN “TREAT YOURSELF”
$35

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 MINI



CORN HOLE



GIANT CONNECT FOUR





PREFERRED VENDORS

FLORAL / DÉCOR
Velvet Rope Event & Design, Thuja Floral,
All in Bloom, Switzer Floral, Urban Farmchick

DÉCOR RENTALS
Tents & Events, Heirloom Vintage Rentals,
Swag Event Rentals, Bay Balloons

CAKE/CUPCAKES
Milk & Water Baking Co., Sprinkle & Spice,
Baked in the Bay, The Countryside Cakery

LIVE MUSIC
Viva Undercover, Martin Blanchet Trio,
Mood Indigo

ENTERTAINMENT
Mackinley's Delusions, Hand Habit

PHOTOGRAPHY
Jamie Dawn Photography, Life as She Knows It,
Birdseye, Flashback Photo,
Ilo Photo, Dreamheart Creative

VIDEOGRAPHY
Apple Wagon Films, Dallon Lamarche,
Torrin Gunnell Digital, White Fern Films,
Dreamheart Creative

PHOTO-BOOTH/PROP SET-UP
InstaBooth TBay

TRANSPORTATION
Kasper Transportation (% discount offered)

DJ
2Tone, Giant Heart Events,
Thunder and Light Entertainment



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.

VENUE+ BOOKING POLICIES

We can't wait to host your event! In order to ensure a seamless day, we ask that you please abide by the following event policies:

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 Friday/Saturday Ballroom events in 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.

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.

Load-in/Load-out & Decor Set-up Times

- Your booked time-frame includes access for decor set-up + tear-down.
- For AM bookings, you will gain access to decorate your booked venue **2 hours prior** to your scheduled guest arrival time, as needed.
- For PM events, you will gain access **at 5PM** for decor set-up unless otherwise arranged with your event coordinator.

Room Set-up, Timelines + Floor Plan Changes

- Changes to floor plans or venue set-up will be approved at the sole discretion of on-site management based on what has been discussed in advance, and what works best for service within our event spaces.
- Timelines are established based on the requirements of our kitchen and service staff, and will be maintained during your event unless otherwise approved by on-site management for changes day-of.

Clean-up and Garbage Disposal

- All items loaded in, including discarded boxes, wrappers, etc. are the responsibility of the client to dispose of. We are happy to provide access to bins, as needed!
- Please ensure all items are removed during tear-down including zip-ties, fishing line, wire, etc., if it was used to hang or affix anything to the walls or otherwise.
- Chanterelle staff is not available to assist with tear-down or garbage disposal unless otherwise specified or hired within our tear-down service packages.
- Please do not enter the kitchen to ask for items to assist in your decor setup.
- We are unable to provide items such as scissors, lighters, tape, water jugs, etc., so please ensure you are coming prepared with these items as required for your set-up/tear-down.

Guest Parking

- Street Parking, Ride Shares or Parkade options are best for attending guests as we do not have access to a designated parking lot.
- Alternate transportation or shuttle options can be made at the discretion of the organizing party.

CHANTERELLE LAYOUT

