

FIFTEEN HUNDRED SUMMER RECEPTION PACKAGE





MENU OPTION ONE

SMALL SUMMER BITES

\$64 per guest** and 1 Chef Attendant for \$300 with a maximum of 4 hours. Minimum of 25 guests.
Enjoy your choice of two canapé selections from each menu section.

Vegetarian [Select Two]

Olives Endive, Orange Peel, Fresh Herbs

Mini Tostada Grilled Vegetables, Smoked Chipotle Aioli, Micro Cole Slaw, Queso

Haloumi Cheese Grilled Haloumi, Nuts Compote

Raw Salad Organic Greens [100 KM Foods], Pickled Vegetables, Lemon Vinaigrette

Poultry [Select Two]

Stuffed Chicken Galantine Sweet Potato Puree, Au Jus, Micro Green Salad

Duck Confit Duck Fat Fried Potato Straws, Onion & Bacon Jam

Chicken 65 Curry Leaf, Chilli Yogurt, Cilantro

Blackened Chicken Corn, Avocado & Mango Salsa, Smoked Pasilla Aioli

Seafood [Select Two]

Smoked Kola Pore Trout Corn Succotash, Dill, Pickled Fennel

Scallops Mango & Cilantro Salsa, Cilantro Pomme Puree

Grilled Jumbo Prawns Cucumber, Olive & Cured Tomato Condiment, Micro Green Salad

Smoked Salmon Goat Cheese & Dill Roll-Ups

Beef [Select Two]

Sliders Beef Cutlet, Roasted Garlic Aioli, Aged Cheddar

Short Ribs Jerusalem Artichoke Puree, Parsley & Pickled Mustard Salad

Grilled Striploin Canadian Prime, Chimichurri, Fried Onions

Beef Wellington Sweet Onion Au Jus

** Additional applicable taxes and 18% service charge apply.

MENU OPTION TWO

1500 BARBECUE

\$74 per guest** and 1 Chef Attendant for \$300 with a maximum of 4 hours. Minimum of 25 guests.
This menu is served family style on each table. Local Cheese & Charcuteries Boards are stationed.

Local Cheese & Charcuterie Boards Award-Winning Hockley Honey, Pickled Vegetables, Freshly Baked Bread

Organic Summer Salad Fire Roasted Corn, Peppers, Asparagus, Lemon Zest, Charcoal Aioli

Grilled Lamb T-Bone Thyme & Mint Scented Au Jus

Snowden Farms Organic Roasted Chicken Pan Jus

Whole Roasted Kola Pore Springs Trout Roasted Garlic & Fennel Puree

Grilled Canadian Prime Striploin Chimichurri, Potato Fingerlings

Wild Mushroom Risotto White Truffle Oil, Parmigiano Reggiano

Dessert Platter Chef's Selection of Squares, Petit Fours & Sweet Desserts

** Additional applicable taxes and 18% service charge apply.



OPEN BAR OPTION

DELUXE BAR

\$65 per guest.** Minimum of 25 guests. Maximum 4 hours. Open bar selection is subject to availability.

Deluxe Spirits Seagrams V.O, J&B Rare Scotch, Captain Morgan White Rum, Gordon's Gin, Smirnoff Vodka

Domestic Beer Budweiser, Bud's Light, Molson Canadian, Labatt's Blue, Alexander Keith's

One King West House Wines Black Oak, Gamay Cabernet | White Sands, Vidal Riesling

PREMIUM BAR

\$75 per guest.** Minimum of 25 guests. Maximum 4 hours. Open bar selection is subject to availability.

Premium Spirits Crown Royal, Johnnie Walker Black, Mount Gay, Tanqueray, Ketel One, Glenlivet 12 Yrs

Premium & Imported Beer Stella Artois, Heineken, Corona, Steam Whistle, Mill St. Organic

Ontario Craft Beer Lost Craft Revivale, Lagered Ale (Toronto), Longslice Hopsta La Vista, IPA (Toronto), Collingwood Downhill, Pale Ale (Collingwood), Side Launch, Wheat (Collingwood)

Premium Wines Black Oak, Gamay Cabernet | White Sands, Vidal Riesling | Canyon Road, Cabernet Sauvignon | Canyon Road, Chardonnay

Drinks Aperol Spritz

** Additional applicable taxes and 18% service charge apply. Full wine selection and other premium beverages are available for an additional cost.



READY. SET.
SUMMER.

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