



*The Sutton Place Hotel*

TORONTO

# Conference Packages

ALL INCLUSIVE MENU OPTIONS

## Every package includes:

Comfortable seating + round tables

Wireless internet

Unlimited beverage service

Event staff

HDMI + extension cords provided

Event rentals

Menus as outlined in document

Projector + screens + podium + microphones

# Classic All Inclusive Conference Package

\$175 per person

## Classic Breakfast

Pastry Chef's display of assorted savory breakfast breads / Danishes / Croissants accompanied by cultured butter & house-made preserves / Cinnamon buns and fruit lattice Danishes

Lemon and laurel yogurt parfait / Seasonal fruit compote / House granola (individually packaged)

Fresh sliced fruit

## Morning Break - Choose two (2)

- Assorted scones + cultured butter & house-made preserves
- Assorted muffins
- Tahini granola bars
- Chocolate and almond protein bars
- Seed + nut protein rounds
- Handmade cookie selection
- Whole fruit

## Lunch - Client choice of one (1) menu option in advance:

Option 1: Bentoli Lunch - Choose three (3) + one (1) vegetarian option

### **Pan Roasted Flat Iron**

Sautéed rapini and lemon caper vinaigrette + lentil salad - frisée / crème fraîche dressing / fine herbs / pickled red onion + grilled romaine salad - lemon, caper dressing / Pecorino Romano / crispy shallots + giardiniera

*Dessert: Banana Budino*

### **Chicken & Herb Roulade**

Braised kale with parsley crema + sweet potato salad - charred broccoli / green coriander + Waldorf radicchio - Castelfranco radicchio / creamy gorgonzola / compressed pink lady apples / celery / grapes / pumpkin seeds + Guindilla peppers

*Dessert: Banana Budino*

### **Lemon Thyme Chicken**

On brown rice pilaf + tomato & bocconcini salad with pesto + field greens with cucumbers / bell peppers / carrots / preserved lemon vinaigrette + giardiniera

*Dessert: Tiramisu*

### **Herb Crusted Beef on Orzo & Ratatouille**

With field greens with cucumbers / bell peppers / carrots / preserved lemon vinaigrette + giardiniera

*Dessert: Tiramisu*

### **Vegetarian + Vegan Options** - Choose one (1)

#### **Hasselback Sweet Potatoes**

Green harissa & charred broccoli + black bean salad - roasted tomatillos / cilantro / roasted corn / smoked paprika and coriander seed vinaigrette + pea shoot salad - heirloom radish / creamy sesame dressing + marinated olives

*Dessert: Coconut lime + strawberry parfait (Vegan + GF)*

#### **Sweet & Sour Tofu**

On glass noodles + herb marinated edamame + field greens with mandarins / cucumbers / bell peppers / carrots / preserved lemon vinaigrette + giardiniera

*Dessert: Tiramisu*

### Option 2: Panini Lunch

#### **Salad Selections** - Choose two (2)

Pea shoot salad, heirloom radish, creamy sesame dressing

Waldorf Radicchio, Castelfranco radicchio, creamy gorgonzola dressing, compressed pink lady apples, celery, grapes, pumpkin seeds

Grilled romaine, lemon, caper dressing, Pecorino Romano, crispy shallots

Baby kale, beet vinaigrette, dried cranberries, ricotta salata, mini focaccia croutons

Farro salad, fried rosemary, charred multi-color cauliflower, Champagne vinaigrette

Lentil salad frisée, crème fraîche dressing, fine herbs, pickled red onion

**Panini** - All options included

**Calabrese** - spicy sopressata, coppa, Toscana salami, Crotonese cheese, pickled red peppers, roasted eggplant

**Slow Roasted Chicken** - peperonata, roasted garlic & rosemary aioli, baby kale / pain rustique

**Tuna Salad** - olive oil preserved tuna, salsa verde, lemon, arugula & mayo

**Avocado and White Bean** - white bean mash, scallion, avocado purée, marinated zucchini, arugula

**Pain Au Lait Selection** - All options included

**Pulled Pork** - spice rubbed & slow roasted / BBQ sauce / crispy shallots

**Chicken Salad** - chopped chicken / dried cranberries / Granny Smith apple / chopped red onion / lemon / Greek yogurt / mayo

**Egg Salad** - egg / mayo / celery leaf / minced shallot / green onion / Dijon

**Afternoon Break** - Choose two (2)

- Cheese + charcuterie platters
- Middle Eastern platters
- Vegetable crudité + dips
- Handmade cookie selection
- Italian cookie trio - Amaretti / Biscotti / Essa di Frolla
- Assorted chia pudding
- Fresh sliced fruit

**Unlimited All-Day Beverage Service**

Tea & coffee service (includes regular & decaf coffee, a selection of caffeinated & herbal teas, sugar & sweetener, milk, cream, and non-dairy milk alternative).

Water, assorted juices (AM) orange, apple, assorted soft drinks (PM) Coke, Diet Coke, Sprite, ginger ale, iced tea.

# Executive All Inclusive Conference Package

\$210 per person

## Executive Breakfast - Served room temperature.

Pastry Chef's display of assorted savory breakfast breads / Danishes / Croissants accompanied by cultured butter & house-made preserves / Cinnamon buns and fruit lattice Danishes

Lemon and laurel yogurt parfait / Seasonal fruit compote / House granola (individually packaged)

Fresh sliced fruit

Individual frittata muffins

Candied bacon

Bagels + cream cheese + jams

## Morning Break - Choose three (3)

- Assorted scones + cultured butter & house-made preserves
- Assorted muffins
- Tahini granola bars
- Chocolate and almond protein bars
- Seed + nut protein rounds
- Handmade cookie selection
- Whole fruit

## Lunch

### **Salad Selections** - Choose two (2)

Pea shoot salad, heirloom radish, creamy sesame dressing

Waldorf Radicchio, Castelfranco radicchio, creamy gorgonzola dressing, compressed pink lady apples, celery, grapes, pumpkin seeds.

Grilled romaine, lemon, caper dressing, Pecorino Romano, crispy shallots

Baby kale, beet vinaigrette, dried cranberries, ricotta salata, mini focaccia croutons

Farro salad, fried rosemary, charred multi-color cauliflower, Champagne vinaigrette

Lentil salad frisée, crème fraîche dressing, fine herbs, pickled red onion

*Served with:*

### **Room Temperature Protein Platters**

All options included. Vegetarian quantities based on 20% allocation.

#### **Chicken Herb Roulade** (GF)

With parsley crema on roasted mushroom ragout of cremini / maitake / shiitake / portobello

#### **Pan Roasted Flat Iron** (GF)

On a bed of rapini with lemon + caper vinaigrette

#### **Hasselback Sweet Potato** (VG, GF)

Charred broccoli / green harissa

### **Dessert**

Individual parfaits to include:

- Dulce de Leche Banana Budino with cocoa crumb
- Coconut lime + strawberry parfait (VG, GF)

Assorted platter of chefs' selection of sweets, bonbons, tarts

## Afternoon Break - Choose three (3)

- Cheese + charcuterie platters
- Middle Eastern platters
- Vegetable crudité + dips
- Handmade cookie selection
- Italian cookie trio - Amaretti / Biscotti / Essa di Frolla
- Assorted chia pudding
- Fresh sliced fruit

## Unlimited All-Day Beverage Service

Tea & coffee service (includes regular & decaf coffee, a selection of caffeinated & herbal teas, sugar & sweetener, milk, cream, and non-dairy milk alternative).

Water, assorted juices (AM) orange, apple, assorted soft drinks (PM) Coke, Diet Coke, Sprite, ginger ale, iced tea.

# Deluxe All Inclusive Conference Package

\$245 per person

## Deluxe Breakfast

Choice of: Scrambled eggs or vegetarian frittata

Choice of: Breakfast potatoes or pancakes with syrup

Bacon and sausage

Pastry Chef's display of assorted savory breakfast breads / Danishes / Croissants accompanied by cultured butter & house-made preserves / Cinnamon buns and fruit lattice Danishes

Fresh sliced fruit

Seasonal fruit platter

## Morning Break - Choose four (4)

- Assorted scones + cultured butter & house-made preserves
- Assorted muffins
- Tahini granola bars
- Chocolate and almond protein bars
- Seed + nut protein rounds
- Handmade cookie selection
- Whole fruit

## Hot Lunch - Choose two (2)

Pea shoot salad, heirloom radish, creamy sesame dressing

Waldorf radicchio, Castelfranco radicchio, creamy gorgonzola dressing, compressed pink lady apples, celery, grapes, pumpkin seeds

Grilled romaine, lemon, caper dressing, Pecorino Romano, crispy shallots

Baby kale, beet vinaigrette, dried cranberries, ricotta salata, mini focaccia croutons

Farro salad, fried rosemary, charred multi-color cauliflower, Champagne vinaigrette

Lentil salad frisée, crème fraîche dressing, fine herbs, pickled red onion



**Hot Selections** - Choose one (1)

Chicken saltimbocca with parsley crema

Braised boneless beef short ribs in red wine jus

Roasted pork loin with peperonata & fried rosemary

Slow roasted steelhead trout on white wine braised savoy cabbage

**Vegetarian Selections** - Choose one (1)

Hasselback sweet potato with green harissa

Roasted cauliflower with salsa verde

**Sides** - Choose one (1)

Roasted new potatoes with herbs

Lyonnais potatoes – caramelized onions & thyme

Classic rice pilaf

Saffron basmati rice with dried currants

**Afternoon Break** - Choose four (4)

- Cheese + charcuterie platters
- Middle Eastern platters
- Vegetable crudité + dips
- Handmade cookie selection
- Italian cookie trio - Amaretti / Biscotti / Essa di Frolla
- Assorted chia pudding
- Fresh sliced fruit

**Unlimited All-Day Beverage Service**

Tea & coffee service (includes regular & decaf coffee, a selection of caffeinated & herbal teas, sugar & sweetener, milk, cream, and non-dairy milk alternative).

Water, assorted juices (AM) orange, apple, assorted soft drinks (PM) Coke, Diet Coke, Sprite, ginger ale, iced tea.