



TIS THE SEASON FOR GIVING  
**1 HOTEL TORONTO**

*holiday event menu*

1HOTELS.COM/TORONTO (416) 640-7778  
1TO-SALES@1HOTELS.COM



# A FESTIVE BREAKFAST

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## HOLIDAY BUFFET 62

Homestead Farm Scrambled Eggs  
Choice of Maple Bacon or Maple Pork Breakfast Sausage  
Creme Brulee' French Toast  
Spiced Pumpkin Pancakes  
Trio Hash Potatoes  
Roasted Sweet Potato and Ricotta Tartine  
Holiday Granola Parfait with Local Yogurt  
Seasonal Fruits and Berries

## FESTIVE COFFEE BREAK OFFERINGS 30

### AM COFFEE BREAK

Brie and Leek Quiche with Cranberry Gel  
Devilled Eggs  
Savory Pumpkin Scones With Quince Jam  
Marshmallow Smores  
Apple Tart

### PM COFFEE BREAK

Apple Pie - Cinnamon Cremieux  
Pumpkin Pie - Vanilla Bean Chantilly  
Pecan Pie - Bourbon Chantilly  
1 Kitchen Bread Pudding - Seasonal Compote  
Marshmallow - Coconut, Smores, Salted Caramel





# FESTIVE LUNCH

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*THE SANDWICH SHOP 55*

## ROASTED TURKEY SANDWICH

Country Boule, Double Brie, Cranberry Aioli

## HAM AND CHEESE

Challah, Black Forest Ham, Truffle Butter, Aged Cheddar

## VEGAN

Cranberry Focaccia, Tempeh Patties, Vegan Ranch, House Slaw

## SALADS

*choose one*

## HARVEST GREENS

Roasted Pumpkin, Dried Cranberry, Apple  
Cider Vinaigrette, Seven Grain Crisps

## BRUSSELS SPROUTS CAESAR

House Lardons & Croutons, Roasted Garlic  
Gorgonzola Dressing

## SOUPS

*choose one*

## BUTTERNUT SQUASH SOUP

Coconut Cream, Roasted Pumpkin Seeds, Garden Sage

## LEEK AND POTATO SOUP

House Cured Bacon, Cheese and Potato Perogies

## SWEETS

Please Select One of Our Festive Desserts



(VG) - vegetarian (GF) - gluten-free (V) - vegan (NF) - nut-free





# A FESTIVE 4 COURSE LUNCH/DINNER

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*BUFFET 72 / Plated add 20 per person*

*SALADS*  
*choose one*

**HARVEST GREENS**

Roasted Pumpkin, Dried Cranberry, Apple  
Cider Vinaigrette, Seven Grain Crisps (V)

**BRUSSELS SPROUTS CAESAR**

House Lardons & Croutons, Roasted Garlic  
Gorgonzola Dressing

*SOUPS*  
*choose one*

**BUTTERNUT SQUASH SOUP**

Coconut Cream, Roasted Pumpkin Seeds, Garden Sage (V)

**LEEK AND POTATO SOUP**

House Cured Bacon, Cheese and Potato Pirogies

*ENTREE*  
*choose one*

**SWEET POTATO RAVIOLI**

Brown Butter, Sage (VG)

**SPICED CHERRY GLAZED HAM**

Roasted Winter Root Vegetables, Pineapple and Raisin Chutney

**ROASTED TURKEY**

Confit Turkey Leg, Yukon Potato Puree, Pomegranate Glazed  
Brussels Sprouts, Cider Gravy

**CHIPOTLE MAPLE SALMON**

Hasselback Sweet Potato, Beans Trio

**ROASTED CAULIFLOWER**

Polenta, Mushroom Jus

**SWEETS**

Please Select One of Our Festive Desserts





# FALL HARVEST

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*SALAD BAR 60*  
*choose three*

## **FALL HARVEST**

Heirloom Carrots, Parsnips,  
Peppers, Courgettes (V, GF)

## **ROASTED CHIOGGIA BEETS**

Local Goat Cheese, Arugula, Toasted  
Pistachios, Apple Balsamic Dressing (VG)

## **GREEK**

Heirloom Tomatoes, Cucumbers, Black Olives, Feta (VG)

## **CAPRESE**

Burrata, Heirloom Tomatoes, Reduced Balsamic, Basil,  
Extra Virgin Olive Oil (VG)

## **CITRUS ORGANIC QUINOA**

Kale, Garlic Oil, Heirloom Cherry  
Tomatoes, Red Wine Vinaigrette (GF)

## **GREEN GODDESS**

Market Watercress, Arugula, Sprouts, Radish, Avocado,  
Sugar Snaps, Lime Herb "GG" Dressing (V)

## **ROASTED POTATOES**

Purple, Sweet, Yukon Gold (V)

## **PROTEIN**

*choose one*

Roasted Turkey  
Cherry Glazed Ham

## **SWEETS**

*choose one*

Please Select One of Our Festive Desserts

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# FESTIVE DESSERTS

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*DESSERT STATION 24*

## **APPLE PIE**

Cinnamon Cremieux

## **PUMPKIN PIE**

Vanilla Bean Chantilly

## **PECAN PIE**

Bourbon Chantilly

## **1 KITCHEN BREAD PUDDING**

Seasonal Compote

## **MARSHMALLOW**

Coconut, Smores, Salted Caramel



## FESTIVE OFFERINGS RECEPTION STYLE

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*PASSED APPETIZERS*  
*price per dozen*

**BACON CHEESE POPS**

Pecan Crumble, Pretzels 72

**SAVORY PROFITEROLES**

House Smoked Salmon, Pickle Gel 72

**CRANBERRY BRIE BITES**

Garlic Brioche 66

**BAKED OYSTERS**

Cherry Chutney 72

**MONTREAL SMOKED MEAT EGG ROLLS**

Horseradish Crema 76

*ACTION STATION*  
*chef attended 150 per hour (min 3 hrs)*

**TURKEY**

Roasted And Confit, Carbonara Brussels Sprout,  
Chestnut Cranberry Stuffing, Gravy 32

**HAM**

Confit Fingerling Potatoes, Balsamic Heirloom Carrots,  
Jalapeno Cheddar Corn Bread, Pineapple Raisin  
Gastrique 32

**DRY AGED PRIME RIB**

Roasted Garlic Bacon Mash, Double Baked Cauliflower,  
Yorkshire Pudding, Au Jus 38



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# BEVERAGES & ARRANGEMENTS

## WINE & BEER BAR

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*one hour, 32 per person  
additional hour, 16 per person  
no consumption*

### WINE

Good natured Wine White and Red

### WINE SPARKLING

Astoria Prosecco

### BEER

Stella  
Corona  
Bonshaker IPA  
Mill Street Organic  
All By the bottle 330ml

## OPEN PREMIUM BAR

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*one hour, 36 per person additional  
hour, 18 per person  
no consumption*

### WINE

Good natured Wine White and Red

### WINE SPARKLING

Astoria Prosecco

### SPIRITS

Dillon's Vodka  
Bacardi Blanco Rum  
Cazadores Tequila Blanco  
Bombay Gin  
Bulleit Bourbon

### BEER

Stella  
Corona  
Bonshaker IPA  
Mill Street Organic  
All By the bottle 330ml

## OPEN DELUXE BAR

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*one hour, 48 per person additional  
hour, 24 per person  
no consumption*

### WINE

#### Reds

Beaujolais Stephane Aviron,  
Submission Cabernet Sauvignon

#### Whites

Pinot Grigio Dolomatti,  
Stony Bank Sauvignon Blanc

### WINE SPARKLING

Astoria Prosecco

### SPIRITS

Greygoose  
Bacardi 8  
Botanist Gin  
Casamigos Blanco  
Woodford Reserve Bourbon  
Remy Martin Signature Cognac  
Glenlivet 12

### BEER

Stella  
Corona  
Bonshaker IPA  
Mill Street Organic  
All By the bottle 330ml

## BEVERAGES

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### included with premium & deluxe bars

Fever-Tree mixers - soda, tonic, ginger ale, cola, grapefruit  
assorted juice, still and sparkling water





# GENERAL INFORMATION

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## **GUARANTEE OF ATTENDANCE**

To ensure the utmost freshness, we request selections are made 30 days in advance with your Catering/Conference Service Manager to allow for proper ordering and preparation from our Executive Chef and team. Should this time frame not be observed, we cannot guarantee menu contents or other necessary arrangements.

## **FINAL GUARANTEE OF ATTENDANCE**

Any special meal requests are required by Noon, 3 business days prior to the event. At this time, guarantee of attendance is not subject to reduction. Should the guaranteed minimum number increase by more than 10% within 72 hours of the event there will be a 15% surcharge on the per person food and beverage cost for each guest over the guarantee minimum number. Same day meal guarantee increases will be subject to a 20% menu price increase as contracted menu items may not be available for additional guest added. Minimum guaranteed number for all breakfast, lunch and dinner buffets is 30 guests.

## **FOOD & BEVERAGE POLICIES**

Food and beverages are not allowed to be brought in from the outside by guests due to city, state, health and liquor laws. 1 Hotel Toronto maintains exclusive rights to provide all food and beverage services. All food and beverage must be purchased through 1 Hotel Toronto for consumption on premise. Any leftover food or nonalcoholic beverage cannot not be taken off property at the conclusion of your event.

## **ALCOHOLIC BEVERAGES**

Tennessee State Liquor Commission regulates the sale and service of alcoholic beverages. 1 Hotel Nashville is responsible for the administration of these regulations held on its premises. It is Hotel policy, therefore, that liquor cannot be brought into the Hotel from outside sources. 1 Hotel Nashville reserves the right to refuse or discontinue service of alcoholic beverages at our discretion to ensure the responsible service of alcoholic beverages. All alcoholic beverages must be consumed in the function area, bar or restaurant in which they were purchased or served.

## **TAXES AND SERVICE CHARGES**

Prices are subject to additional 22% taxable service charge, 13% HST. Service charges and taxes are subject to change.

## **SHIPPING**

1 Hotel Toronto will accept packages up to one (1) week prior to event start date. The first five (5) packages up to 50 pounds will be stored and delivered to your meeting space complimentary. Additional packages will be charged accordingly at \$5 per box. Pallets, crates or drop shipments are subject to additional fees based on weight and size.



**1**  
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THANK YOU.



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