Catering Menus
Customized and Discounted for ISA’s 60th Annual Convention
March 27 – 30, 2019

All prices are shown in two formats – base price (before service charge and taxes) and inclusive (with service charge and taxes.) Inclusive prices are an estimated total per item or per person, based on current 18% taxable service charge and 13% HST (sales) tax. All prices are shown in Canadian dollars. Final costs will be converted to U.S. dollars for U.S. residents as of the date of your actual event.

**HOW TO READ PRICING ON MENU ITEMS**

**EXAMPLE:** Vegetable Crudites - $10.00/13.56

**10.00** is the price **BEFORE** discounts, service charge and taxes. **13.56** is the price **INCLUDING** service charge and taxes. Please use inclusive pricing to estimate the total cost of catering options. Sales tax rate is subject to change. Note that estimated inclusive prices are based on service charges at the full retail menu rate before ISA negotiated prices. Use the inclusive rate for budgeting, and remember, it’s Canadian dollars on the menus.

All ISA groups and approved affiliates must order catering through ISA’s Director of Conventions. Additional ISA Meetings Staff may also assist once you have been contacted by ISA. Please do not contact the hotel directly – you will be referred back to ISA. ISA controls all hotel meeting spaces at both Headquarter hotels during the convention dates. Please visit the ISA 2019 convention website for ordering procedures, ancillary item price (audio visual, internet, etc.), and meeting space reservation forms. [https://www.isanet.org/Conferences/Toronto-2019](https://www.isanet.org/Conferences/Toronto-2019)

Per ISA’s contracts with our Headquarters Hotels, outside food and beverages cannot be carried into or brought into any meeting room. Hotel banquet staff reserves the right to charge any guest the Hotel’s full retail price for outside food and beverage in the meeting rooms.

Contact ISA’s Director of Conventions and Meetings:

Jeanne A. White, CMP
Director of Conventions & Meetings
International Studies Association
362 Fairfield Way, Unit 4013
University of Connecticut
Storrs, CT 06269-4013
Phone: 520-396-4546
Email: jwhite@isanet.org
Hilton Toronto Hotel Custom Banquet Menus

**Breakfast Selections**
3-4

**Plated Breakfasts**
Contact Jeanne White for Options – Requires Room with Available Tables and Chairs

**Break Selections**
5-8

**Grab and Go Lunches**
9

**Plated Lunches**
Contact Jeanne

**Receptions**
10-13

**Bar Service**
14-17

**Wines**
18-20
BREAKFAST SELECTIONS

Buffets
All breakfasts are served with freshly brewed coffee and a selection of teas

European Rise
Fresh Orange and Grape Fruit Juices
Fresh fruit salad (gf)(df)
Toaster Station: whole wheat, multigrain, white bread
Assorted bagels, butter, preserves, honey, cream cheese
Smoked salmon and garnishes (gf/df)
Canadian cheese and deli meats (gf)
Hard boiled eggs (gf/df)
$39.00/$48.10 per guest, minimum 15 guests

Wellness Munch
Chilled orange and cranberry juices
Fresh fruit salad (gf/df)
Assorted Cereals: Kashi, Corn Flakes, Whole O’s (gf), 2% and skim milk
Assorted low fat muffins, margarine, preserves
Housemade granola (df), Individual Greek Yoghurt (gf)
$32.00/$39.47 per guest, minimum 10 guests
Add Oatmeal with cinnamon and brown sugar (df)
$3.00/$3.70

Morning Boost
Chilled orange juice
Diced fresh fruit (gf/df)
Individual assorted yoghurt (gf)
---
Assorted scones, butter, preserves, honey
OR
Carrot oat crumble tea cake, pumpkin pepita tea cake, chocolate banana tea cake (choose 2 types of cake) and croissants
OR
Toaster Station: Assorted bagels, butter preserves, honey
*Groups of 20 people or more, choose 2 options
$29.00/$35.77 per guest, minimum 10 guests

All Canadian
Fresh orange juice, assorted fruit and savory scones, fresh fruit salad (gf/df)
Scrambled eggs with scallions (gf)
Choice of 2 meat options: bacon, peameal bacon, chicken apple sausage, turkey apricot sausage and maple pork sausage (gf/df)
Lyonnaise breakfast potatoes (gf)
Toaster station includes: English muffins, white, whole wheat and rye breads
Butter, preserves, honey
Sliced seasonal fruit (gf/df)
$38.00/$46.87 per guest, minimum 15 guests

(continued, next page)
Breakfast Buffets, continued

**Healthy Start**
Fresh orange and cranberry juice
Frittata with mushrooms, spinach, caramelized onions (gf)
Bacon, turkey apricot sausage (gf/df)
Sage and scallion potato hash (gf/df)
Toaster station includes: Butter, preserves, honey, cranberry raisin loaf, multigrain and rye breads
Individual Greek yoghurt
Sliced seasonal fruit (gf/df)

$37.00/$45.64 per guest, minimum 15 guests

**Basic Continental**
Fresh Orange, Apple, and Cranberry Juices
Basket of Fresh Bakeries
Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas

$24.00/$29.60 per person

**Enhancements**

**Canadian Breakfast Sandwich**
Fried egg, peameal bacon, cheddar

$8.00/$9.87 each. Minimum 1 dozen sandwiches

**Plated Breakfasts**
Plated Breakfast options require a room reservation with banquet tables and chairs, or a boardroom that seats 16 people or less, based on availability. Meeting room rental fees apply. Contact Jeanne White for availability and menu options.
BREAK SELECTIONS

Morning Breaks – Minimum Order 15 Guests per Option

**Juice Bar**
Kale, apple, passion fruit; carrot, turmeric, mango; apple, beet, ginger; pineapple, orange, kale (gf/df)
Coffee and tea
$15.00/$18.50 per person

**Zesty Bar**
Lemon bars, lemon poppy loaf, lemon meringue tartlets, Lemonade
House made lemon iced tea
$20.00/$24.67 per person

**Full Steam Ahead**
Homemade smoothies with chia, flax and almonds (gf/df)
Kashi granola bars and Clif energy bars (df); fruit skewers with honey mint dip (gf)
Vitamin water, Perrier
$22.00/$27.13 per person

**Going Bananas**
Banana chips (gf/df); Banana strawberry smoothies (gf/df)
Bunches of ripe bananas (gf/df); Chocolate chip banana bread
Assorted bottled juice, 2% and skim milk
$20.00/$24.67 per person

**High Protein**
Roasted, smoked & raw assorted nuts and seeds (gf/df)
Almond milk & Fruit Smoothies (gf/df)
Whole wheat toast with avocado and crushed almonds
Vitamin Water, Maple water
$24.00/$29.60 per person

**Balance**
Protein bites (gf/df); Salted cashews (gf/df); clementines/mandarins (gf/df)
Beet & ginger juice; sap water
$20.00/$24.67 per person
# Afternoon Breaks – Minimum 15 Guests per Option

## Cool it Down
Haagen Dazs ice cream bars; homemade pitchers of smoothies (gf/df)
Blueberry lemonade or virgin mojito; pitchers of sweetened peach or lemon iced tea
Starbucks iced coffee
   $24.00/$29.60 per person

## Farmer’s Market
Crudites with French onion dip, house made guacamole (gf)
Pumpernickel bread and spinach dip; Cow’s Dairy 2 yr. old cheddar (gf) with assorted crackers
Coffee and tea
   $24.00/$29.60 per person

## Health Kick
Roasted assorted nuts, seeds and dried fruit (gf/df)
Brie, cheddar cheese (gf); assorted breads/ crackers
Coffee and tea
   $24.00/$29.60 per person

## Sweet Tooth
Gummy bears, sour peaches, jelly beans, chocolate pretzels, chocolate espresso beans
Assorted soft drinks
   $23.00/$28.37 per person

## Applelicious
Fresh apple cider, served warm
Display of whole apples (gf/df); apple crumble squares; apple cinnamon loaf; apple wedges with dulce de leche
Coffee and tea
   $21.00/$25.90 per person

## The 6IX
Miss Vickie’s Kettle chips (gf/df), Ketchup chips (gf/df)
Nanaimo bars; pecan butter tarts
Apple Cider, Sap Water
   $18.00/$22.20 per person

## Cookie Jar
Assorted cookies; brownies; protein bites (gf/df); bowl of strawberries (gf/df)
Individual 2% and skim milk cartons
Soft drinks; coffee/tea
   $18.00/$22.20 per person
Breaks a la Carte Pricing

**Beverages**
- 100% Colombian coffee: regular, decaffeinated, selection of teas – $5.25/$6.21 per person
  - Coffee by the Gallon (serves 16 people) – $84.00/$99.41
- Starbucks Iced Coffee – $7.75/$9.17 each, on consumption
- Nestle iced tea (355ml) – $5.00/$6.17 each, on consumption
- Iced Tea, Sweetened – $26.00/$32.07 per pitcher
- Assorted individual bottled juices (325 ml) – $5.00/$6.17 each, on consumption
- Orange, Apple Or Grapefruit Juice – $44.00/$54.27 per pitcher (1.75L)
- Assorted soft drinks (335ml) – $5.00/$5.92 each, on consumption
- Red Bull Energy Drink – $7.50/$9.25 each, on consumption
- Bottled water (500ml) – $5.00/$5.92 each, on consumption
- Sparkling Water (330ml) – $5.00/$5.92 each, on consumption
- Vitamin Water (590ml) – $7.00/$8.63 each, on consumption
- Milk, 2% or skim – $14.00/$17.27 per litre
- Blended smoothies made with all fresh ingredients, choose 2 (df) – $9.50/$11.72 each. Minimum 10 guests
  - Ontario apple & banana
  - Strawberry & banana
  - Blueberry & banana
  - Mango & banana
- Fresh vegetable & fruit juices, choose 2 (df) – $9.50/$11.72 each. Minimum 10 guests
  - Kale, pineapple & orange
  - Beet & Ontario apple ginger
  - Carrot, mango & turmeric
  - Spinach & ginger
- Smoothie/Juice bar, choose 2 – $14.50/$17.88 per guest, minimum 10 guests
  - Strawberry banana smoothie
  - Blueberry banana smoothie
  - Mango banana smoothie
  - Apple juice
  - Cranberry juice
  - Orange juice
  - Carrot juice
  - Cucumber juice (gf/df)

**Salty Snacks**
- Individual bags of assorted potato chips, pretzels and corn chips – $4.50/$5.55 each, on consumption
- Oriental Cocktail Mix – $17.00/$20.97 per basket
- Grab Bag Popcorn, assorted flavors – $6.00/$7.40
- Deluxe Mixed Nuts – $25.00/$30.94 per bowl
- Fresh Homemade Potato Chips; BBQ, rosemary, sea salt and parmesan – $16.00/$19.73 per basket
- Kashi Granola Bars / Clif Energy Bars – $5.00/$6.17 each, on consumption
Breaks a la Carte Pricing, continued

**Sweet Snacks**
- **Breads:** Lemon Poppy Seed, Banana, Cranberry, Zucchini, Carrot, Pumpkin, Chocolate Banana - $51.00/$62.90 per dozen
- **Muffins:** our supplier (French) does these based on what is in season and they are delivered daily - $60.00/$74.00 per dozen
- **Croissants:** Plain, Almond, Chocolate - $60.00/$74.00 per dozen
- **Danish:** our supplier (French) does these based on what is in season and they are delivered daily - $60/74.00 per dozen
- **Lemon, carrot, apple-cinnamon or other sliced break loaves:** $51.00/$62.90 per dozen or $4.25/$5.24 each
- **Home Baked Jumbo Cookies:** ginger molasses, hazelnut chocolate, sea salt chocolate chip and oatmeal raisin coconut - $51.00/$62.90 per dozen
- **Maple Cookies:** $42.00/$51.80 per dozen
- **Double Chocolate Fudge Brownies:** $5.00/$6.17 per piece
- **Mini Eclairs:** choose from: Chocolate, Orange, Strawberry
- **Lemon, carrot, apple-cinnamon or other sliced break loaves:** $51.00/$62.90 per dozen or $4.25/$5.24 each
- **Home Baked Jumbo Cookies:** ginger molasses, hazelnut chocolate, sea salt chocolate chip and oatmeal raisin coconut - $51.00/$62.90 per dozen
- **Maple Cookies:** $42.00/$51.80 per dozen
- **Double Chocolate Fudge Brownies:** $5.00/$6.17 per piece
- **Mini Eclairs:** choose from: Chocolate, Orange, Strawberry
- **Fruit Tartlet:** $4.50/$5.55 per piece
- **Assorted French pastries:** $4.50/$5.55 per piece
- **White and dark chocolate dipped strawberries:** $50.00/$61.67 per dozen
- **Assorted chocolate truffles:** $6.00/$7.40 each
- **Haagen Dazs:** individual ice cream bars - $8.00/$9.97 each
- **Squares:** Nanaimo, date and assorted fruit - $5.00/$6.17 per piece
- **Tarts:** butter tarts, pecan tarts - $5.00/$6.17 per piece

**Healthy Snacks**
- **Sliced seasonal fresh fruit:** $8.00/$9.87 per person
- **Whole fruit:** $4.00/$4.93 per person
- **Fresh fruit kebabs with lemon honey:** $60.00/$74.00 per dozen
- **Hard boiled eggs:** $4.50/$5.55 each
- **Vegetables & hummus dip:** $6.00/$7.40 per person
- **Pesto grilled pita points with hummus:** $6.00/$7.40
- **Domestic Cheese Garnished with fruits & crackers:** $12.00/$14.80 per person
- **Breakfast-sized Yoghurt parfait:** $7.00/$8.63 each
- **Greek yoghurt:** $5.25/$6.48 each
- **Individual fruit yoghurt:** $5.25/$6.48 each
- **Mini Yoghurt Parfait:** $7.00/$8.63 each
## LUNCH SELECTIONS

<table>
<thead>
<tr>
<th>ISA Boxed Lunch Special</th>
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<tbody>
<tr>
<td>Chef's Choice Sandwich – up to 3 varieties provided (specify number of vegetarian and/or gluten free required)</td>
</tr>
<tr>
<td>Packed with a whole fruit, house made cookie, potato chips, and appropriate condiments</td>
</tr>
</tbody>
</table>

### Salads - Select one for entire group
- Pasta salad, roasted bell pepper, lemon oregano vinaigrette (df)
- Salanova greens with shaved beets, radish and flax seeds (gf/df)

### Sandwiches - Select up to three
- Roast beef with horseradish aioli, cheddar, arugula, whole grain bun
- Montreal smoked meat sandwich, Swiss cheese, BBQ sauce, roasted mushrooms on deli rye
- Pesto marinated, roasted chicken with goat cheese, sun dried tomato, roasted bell pepper, whole wheat Panini
- Falafel sandwich in grilled pita, pickled red onion, parsley, diced tomato, tahini dressing (df)(V+)
- Tuna salad sandwich with wasabi mayonnaise, avocado, scallion, whole wheat Panini (df)
- Mediterranean Veggie Wrap (V)

Assorted bottled waters, soft drinks, and diet soft drinks

$36.00/$44.40 per person
**RECEPTION SELECTIONS**

Order suggestion:
- 30 minutes of service – select 4-6 pieces per person
- 45 minutes of service – select 6-8 pieces per person
- 60 minutes of service – select 8-10 pieces per person

**Hors d’Oeuvres**

All prices are per dozen. Minimum of 2 dozen per item.

**Cold Hors d’Oeuvres**

- Fig and truffle goat cheese cream on mini tart shells (v)
- Cherry tomato and bocconcini skewers (gf/v)
- Smoked salmon and shrimp skewers (gf/df)
- Vegetarian maki rolls (gf/df)
- Chicken liver plate with wild berry compote on crostini (df)

  $49.00/$60.44

**Deluxe Cold Canapes**

- California rolls (gf)
- Smoked trout and cream cheese in mini tart shells
- Wild mushroom bruschetta with shaved parmesan on herb crostini (v)
- Shrimp cocktail with cocktail sauce on spoons (gf/df)
- Thai shrimp and mango fresh rolls with sweet and spicy dip (gf)
- Smoked chicken fresh roll with spicy Hoisin dip (gf/df)
- Peking duck with Hoisin sauce, wrapped in rice paper (gf/df)
- Truffled beef carpaccio with shaved parmesan on a herbed crostini

  $54.00/$66.60

**Hot Hors d’Oeuvres**

- Spanakopita with spinach and feta cheese in phyllo pastry (v)
- Northern fried chicken skewer with maple sherry emulsion (df)
- Calcutta vegetarian samosa with mango chutney (df)
- Chicken empanadas
- Vegetable empanadas (v)
- Caramelized onion and ham quiche
- Goat cheese and leek quiche (v)
- Duck Confit croquettes with wild cranberry compote (df)

  $49.00/$60.44

**Deluxe Hot Reception Delicacies**

- Chicken Drumettes with BBQ sauce (df)
- Korean Kalbi Beef Skewers with Sriracha mayo (df)
- Moroccan Firecracker with honey lime yoghurt dip
- Brie and Pumpkin Arancini with marinara sauce (v)
- Mushroom bread pudding with blue cheese drizzle (v)
- Snow crab croquette with spicy mayo
- Eggplant ravioli with goat cheese and olive tapenade (v)

  $56.00/$69.07
Reception Stations

**Shrimp Cocktail**
*minimum of 50 pieces
Traditional cocktail sauce and fresh lemon (df/gf)
$7.00/$8.63 per piece

**Crudite and Dips**
Carrots with orange carrot cilantro sauce (gf/df/V+)
Celery sticks with apple and gorgonzola spread (gf)
Cucumber with Vidalia onion and fresh dill sauce (gf)
$10.00/$12.33 per guest, minimum 20 guests

**Canadian Cheeses**
Clothbound cheddar with wild mountain cranberry compote, cendre de pres with Sour Cherry red wine compote (gf)
Frere Jacques with wild flower honey, Blue Benedictine with pear and roasted garlic preserve (gf)
Variety of crackers and ficelle bread
$18.00/$22.20 per guest, minimum 20 guests

**Freshly Shucked Malpeque Oysters from P.E.I on the Half Shell**
Served with vinaigrette, lemon wedges and cocktail sauce (gf/df)
(with a shucker, add $35 per hour labor charge; minimum 4 hours)
$6.50/$8.02 per piece, minimum 30 pieces

**Warm Raclette**
Served with assorted breads and wild fruit chutney
*serves 100 guests
$300.00/$370.02

**Sushi and Sashimi Station**
Minimum order is 10 dozen
$62.00/$76.47 per dozen
1 Sushi Chef per 100 Guests per hour labor charge per Chef, minimum 4 hours
$50.00/$61.67

**Antipasto Platter**
Grilled vegetables to include; peppers, mushrooms, zucchini, eggplant, artichokes, sliced tomatoes (gf/df)
Mozzarella cheese and marinated olives (gf)
$17.00/$20.97 per guest, minimum 20 guests

**Mediterranean Dips with Grilled Pita**
Baba ghanoush, tzatziki, hummus, garlic-brushed grilled pita
$11.00/$13.57 per guest, minimum 20 guests

**Dim Sum Station**
Vegetarian pot stickers, shrimp hark au,
Beef siu mai, deep fried chicken wontons, mini barbecue pork buns
$49.00/$60.44 per dozen, minimum 4 dozen

(continued, next page)
Reception Stations, continued

Build your Own Slider Station
- Pulled pork, beef patties, falafel, pickled onion, sliced tomato, shredded cheese, garlic aioli, ketchup, mustard, BBQ sauce
- Mini brioche buns
  - $25.00/$30.84 per person

Brick Oven Thin Crust Pizza Station
- Classico: tomato sauce, pepperoni, mushroom, mozzarella cheese
- Vegetarian: tomatoes, olives, peppers and zucchini
- Don Giovanni: tomato sauce, mozzarella cheese, spicy Italian sausage, roasted peppers
- Gourmet: pesto, goat cheese, artichokes, olives, caramelized onions
  - *minimum 2 pizzas, 8 slices per pizza
    - $22.00/$27.13 each

Hilton Patisserie
- Mini Eclairs, mini cannoli, assorted mousses verrines, chocolate and red velvet cupcakes, assorted mini cheesecakes, mini Pate a Choux, mini tartlets, assorted French pastries
  - $22.00/$27.13 per person

Live Action Station
All stations require a minimum of 30 people

North of the Border Taco Station
- Soft tacos, tortilla chips
- Spiced beef and chicken
- Sautéed peppers, onions, refried beans, lettuce, cheddar cheese, pico de gallo, guacamole, sour cream
  - $28.00/$34.54 per person

Pasta Station (includes chef for live action cooking)
- Fusilli and veal tortellini
- Homemade tomato sauce and four cheese sauce
- Condiments to include: choice of peppers, sun-dried tomato, mushrooms, artichoke hearts, smoked chicken, herbs and roasted garlic
  - $26.00/$32.07 per person, no charge for chef or attendant

Asian Noodle (includes chef for live action cooking)
- Udon noodles with pulled chicken, shiitake mushrooms, green onions, hoisin ginger dressing
- Chow mein noodles with basil shrimp, baby bok choy, julienne
  - $26.00/$32.07 per person, no charge for chef or attendant

Farm House Garden Bar
- Romaine hearts, artisanal lettuce and ancient grains
- Pulled chicken, shelled edamame beans, garlic croutons, cherry tomatoes, pickled seasonal vegetables, shredded carrots, sliced mushrooms, diced peppers, pumpkin seeds, flax seeds, dried cranberries, spiced pecans
- Caesar dressing, honey mustard dressing, raspberry vinaigrette
  - $25.00/$30.84 per person
Live Action Station, continued

**Carving - Our Chefs carve to order (no additional charge for chef)**

- Whole roast turkey: priced per turkey (serves approximately 25 persons)
  - With fresh orange-cranberry sauce and light natural pan gravy
  - $485.00/$598.20 each

- Original Montreal smoked meat: priced per brisket (serves approximately 50 persons)
  - Double smoked beef brisket with mini rye rolls, kosher dill pickles and Dijon mustard
  - $435.00/$536.53 each

- Roast striploin (serves approximately 30 persons)
  - Served with dinner rolls and natural pan jus
  - $630.00/$777.04 each

- Roast tomahawk steak: priced per steak (serves approximately 20 persons)
  - Served with brioche rolls and natural pan jus
  - $440.00/$542.70 each

- Germolata marinated porchetta with mustard fruit and barolo jus (serves approximately 70 persons)
  - Served with brioche rolls
  - $700.00/$863.38 each
**Note on Bar Labor Charges:** Bartender and Cashier fees of $30/hour, $120 total (4 hour minimum) per bartender and per cashier are waived for all reception groups with more than 40 persons in attendance (Hotel will confirm attendance for small groups via headcount). For groups fewer than 40 persons, the bartender and cashier fees will apply unless a revenue minimum of $300 plus service charge and taxes (approximately $400 CAD) is met per bar. Groups fewer than 40 persons who wish to utilize full-bottle wine bar service will require a 4 hour minimum bartender fee of $120 CAD.

## BAR SERVICE

Bar packages include appropriate mixers, juices and garnishes. All bars include one bartender per 100 guests. See footnote for bartender and cashier fees, applicable to all reception groups with fewer than 40 persons.

### ISA Drink Coupon Options

Due to restrictions on alcohol pricing in Canada, hosted drink coupons are only available at $12.00 each inclusive for domestic beer, house red and white wines, or soft drinks, juices and bottled waters. Custom coupons carrying group and/or sponsor names are only available if ordered by the December 1, 2018 menus deadline. After December 1, standard hotel tickets will be provided. Bartender and cashier labor fees apply as noted in the footnote. Hosts can choose a combination of Cash and Coupon options. Not applicable to host bars.

<table>
<thead>
<tr>
<th>Basic Host Bar Package</th>
<th>Basic Cash Bar Package</th>
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<tbody>
<tr>
<td><strong>Spirits</strong></td>
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</tr>
<tr>
<td>Vodka, Smirnoff</td>
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<tr>
<td>Gin, Gordon’s</td>
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<tr>
<td>White Rum, Captain Morgan’s</td>
<td>White Rum, Captain Morgan’s</td>
</tr>
<tr>
<td>Whiskey, Seagram’s VOD</td>
<td>Whiskey, Seagram’s VOD</td>
</tr>
<tr>
<td>Scotch, J&amp;B</td>
<td>Scotch, J&amp;B</td>
</tr>
<tr>
<td>Vermouth, Martini</td>
<td>Vermouth, Martini</td>
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<tr>
<td>$8.50/$11.33 per glass</td>
<td>$11.50/$15.33 per glass</td>
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| **House Wine**         | **House Wine**         |
| Chardonnay, Jackson Triggs Reserve, Ontario VQA | Chardonnay, Jackson Triggs Reserve, Ontario VQA |
| Cabernet Franc, Jackson Triggs Reserve, Ontario VQA | Cabernet Franc, Jackson Triggs Reserve, Ontario VQA |
| $9.00/$12.00 per glass | $12.00/$16.00 per glass |

| **Domestic Beer**      | **Domestic Beer**      |
| Canadian, Blue, Coors Light, Budweiser | Canadian, Blue, Coors Light, Budweiser |
| $8.25/$11.00 per bottle | $11.00/$14.67 per bottle |

| **Specialty Beer**     | **Specialty Beer**     |
| Muskoka Cream Ale, Muskoka Mad Tom IPA | Muskoka Cream Ale, Muskoka Mad Tom IPA |
| $9.25/$12.33 per bottle | $12.50/$16.67 per bottle |

| **Imported Beer**      | **Imported Beer**      |
| Heineken, Corona, Stella Artois | Heineken, Corona, Stella Artois |
| $9.75/$13.00 per bottle | $13.00/$17.33 per bottle |

| **Beer & Wine Bar**    |                  |
| Budweiser, Molson Canadian, Labatts Blue, Coors Light |                  |
| Muskoka Cream Ale, Muskoka Mad Tom IPA, Creemore Springs, Corona Extra, Heineken Lager, Stella Artois Pinot Grigio, Cabernet Merlot |                  |
| *Upgrade the beer and wine selection with beers and wines available in the premium bar package |                  |
**Premium Host Bar Package**  
All costs charged to Event Host's account. All costs on consumption. Pricing includes tax and gratuity

<table>
<thead>
<tr>
<th>Spirits</th>
<th>Vodka, Grey Goose</th>
<th>Gin, Bombay Sapphire</th>
<th>Rum, Bacardi White</th>
<th>Whiskey, Crown Royal</th>
<th>Scotch, JW Black</th>
<th>Vermouth, Martini</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$11.00/$14.67 per glass</td>
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| Select Wine    | $10.50/$14.00 per glass                     |

| Premium Wine   | $11.50/$15.33 per glass                    |

<table>
<thead>
<tr>
<th>Brandy</th>
<th>St. Remy</th>
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<tr>
<td></td>
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<table>
<thead>
<tr>
<th>Cognac</th>
<th>Hennessy VS</th>
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<table>
<thead>
<tr>
<th>Liqueur</th>
<th>Baily’s Irish Cream</th>
<th>Grand Marnier</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>$12.00/$16.00 per glass</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Domestic Beer</th>
<th>Canadian, Blue, Coors Light, Budweiser</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$8.25/$11.00 per glass</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Specialty Beer</th>
<th>Muskoka Cream Ale, Muskoka Mad Tom IPA</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$9.25/$12.33 per glass</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Imported Beer</th>
<th>Heineken, Corona, Stella Artois</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$3.75/$13.00 per glass</td>
</tr>
</tbody>
</table>

**Premium Cash Bar Package**  
Guests pay on their own. Cash Bar Pricing includes tax and gratuity

<table>
<thead>
<tr>
<th>Spirits</th>
<th>Vodka, Grey Goose</th>
<th>Gin, Bombay Sapphire</th>
<th>Rum, Bacardi White</th>
<th>Whiskey, Crown Royal</th>
<th>Scotch, JW Black</th>
<th>Vermouth, Martini</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$14.75/$19.67 per glass</td>
<td></td>
<td></td>
<td></td>
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</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>House Wine</th>
<th>Chardonnay, Jackson Triggs Reserve, Ontario VQA</th>
<th>Cabernet Franc, Jackson Triggs Reserve, Ontario VQA</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$12.00/$16.00 per glass</td>
<td></td>
</tr>
</tbody>
</table>

| Select Wine    | $14.00/$18.67 per glass                     |

| Premium Wine   | $16.50/$20.67 per glass                    |

<table>
<thead>
<tr>
<th>Brandy</th>
<th>St. Remy</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$17.50/$23.33 per glass</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cognac</th>
<th>Hennessy VS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$18.75/$25.00 per glass</td>
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</table>

<table>
<thead>
<tr>
<th>Liqueur</th>
<th>Baily’s Irish Cream</th>
<th>Grand Marnier</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$16.00/$21.33 per glass</td>
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</tbody>
</table>

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**Specialty Bars**

**Flavors of the Summer – Select 2**  
Let our mixologists help your guests cool down this summer with some specialty cocktails: Orange Splash, Cucumber-Lemonade Chiller, Mango-Peach Fizz, Strawberry Punch, Berry Mojito, White Wine Sangria with Summer Peaches, Strawberries, Oranges, and Lemons, and many more....  
$13.00/$17.33 per drink

**Champagne Bar – Select 2**  
Bubbles for everyone, from the perfect pour of domaine chandon brut, try a champagne cocktail, french kiss, kir royal or a mimosa  
$22.00/$29.33 each

**Dessert Martini Bar**  
Let your guests pick their “poison”  
Creamsicle, Twisted Chocolate, Milky Way, Cinnamon Toast Crunch, Strawberry Shortcake, Banana Snowman & Chocolate Raspberry  
$12.00/$16.00 per drink

**Get out of the Cold**  
Our mixologists have signature cocktails to warm your guests this fall/winter  
espresso martini, Irish coffee, French connection, mad monk and hot buttered rum just to name a few....  
$13.00/$17.33 each

**Martini Bar**  
Back to the days of Gatsby, martinis for everyone.  
Try the Classic Gin or Vodka, Dirty Martini, Hiltini, Sour Apple and Cosmo  
$14.00/$18.67 each

**Scotch Nosing**  
Let your guests experience a selection of our single malts and scotch: Glenlivet, Oban, Lagavulin, Dalwhinnie, Macallam  
$30.00/$40.00 per person

**Customized Bar Packages**  
Create your own bar by choosing your favorite brands from our extensive list of Expertly Crafted Cocktails, Spirits, Beers & Wines

**Non-Alcoholic Beverage Stations**

**Beverage Station 1**  
Roasted coffee, decaffeinated coffee, selection of teas, regular, diet and caffeine free coca cola soft drinks, bottled water  
$9.00/$10.65 per person

**Beverage Station 2**  
Roasted coffee, decaffeinated coffee, selection of teas, regular, diet and caffeine free coca cola soft drinks, assorted juices, vitamin waters, bottled water  
$10.00/$12.33 per person

(continued, next page)
Non-Alcoholic Beverage Stations, continued

Mocktail Bar – Select 3
Treat your guests to interesting non-alcoholic specialties: Asian pear sparkler, watermelon strawberry cooler, maple and grapefruit cocktail, Caribbean sunset, three melon smoothie or baby Bellini
$8.00/$9.87 each

Old Fashioned Lemonade Stand – Select 3
Reboot the afternoon with classic, pink, or cherry limeade. Add more interesting lemonade flavors with the green tea, basil or cucumber
$8.00/$9.87 per person

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WINE SELECTIONS  All wines ordered by the bottle are charged per open bottle

ISA Drink Coupon Options

Due to restrictions on alcohol pricing in Canada, hosted drink coupons are only available at $12.00 each inclusive for domestic beer, house red and white wines, or soft drinks, juices and bottled waters. Custom coupons carrying group and/or sponsor names are only available if ordered by the December 1, 2018 menus deadline. After December 1, standard hotel tickets will be provided. Bartender and cashier labor fees apply as noted at the bottom of every page. Hosts can choose a combination of Cash and Coupon options. Not applicable to host bars.

Champagne & Sparkling Wine

Prosecco: Serenissima, D.O.C. Brut, Veneto, Italy
Intensely fruity, with notes of ripe golden apple, and yellow plum. Creamy texture, light to medium body
$70.00/$93.34 per bottle

Sparkling Chardonnay: Reif Estate, Ontario, VQA
Creamy, with suggestions of yellow apple, lemon custard and peach. Fresh and bright. The gentle sweetness is nicely balanced by the bright acidity.
$65.00/$86.67 per bottle

White Wines

Chardonnay: Jackson Triggs Reserve, Ontario VQA
Pale straw colour; light vanilla/oak & fruit aroma; ripe apple in flavor, dry wine with a touch of spice in the finish
$46.00/$61.34 per bottle

Chardonnay: Chateau des Charmes, Ontario, VQA
Aromas of pear, apple, melon, mineral and a touch of smoke. Rich, creamy texture fills the palate, with a bright note of acidity that adds balance. The rich fruit flavours persist on the lengthy finish.
$50.00/$60.67 per bottle

Chardonnay: Cesari, Italy
Fragrant exotic fruit bouquet of pineapple and kiwi, with hints of vanilla light toasted. The body is rich, persistent, warm and harmonious
$50.00/$60.67 per bottle

Pinot Grigio: Ruffino Lumina, Veneto, Italy
Pale green-gold color; mineral, citrus, herbal aromas with soft pineapple notes; dry palate, medium-bodied with moderate acidity and citrus, pear and lemon flavors with notes of herb; medium finish.
$56.00/$74.67 per bottle

Pinot Grigio: Montalto, Italy, 2013
Aromas of orange blossom and honey, with apricot and apple on the palate. Full and rich, with great acidity and minerality
$50.00/$60.67 per bottle

Riesling: Sussreserve, Angels Gate Winery, Niagara, Ontario
Notes of fresh lemon and lime, hint of sweetness on the finish
$52.00/$69.34 per bottle

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White Wines, continued

**Sauvignon Blanc: Yealands, Marlborough, New Zealand**
This straw colored wine offers classic grassy, gooseberry and melon aromas; the palate is dry, medium bodied; crisp citrus and ripe melon flavors and a refreshingly crisp finish.
$72.00/$96.00 per bottle

**Sauvignon Blanc: Reif Estate, Ontario, VQA**
Offer soft texture and plenty of ripe melon, yellow apple and citrus to this bright, herbal-tinged Savvy.
$58.00/$77.34 per bottle

**Red Wines**

**Cabernet Franc: Jackson Triggs Reserve, Ontario VQA**
Medium ruby color; aromas of red cherry, earth, cracked pepper and toasted oak; on the palate it is dry and medium bodied with flavors of bright red fruit, earth and vanilla with dusty, dry tannins
$46.00/$61.34 per bottle

**Cabernet Sauvignon: Cypress, California**
Layers of red and dark berry fruit, with notes of cedar and vanilla. Medium bodied with an earthy structure
$78.00/$101.34 per bottle

**Cabernet Nero: Barone Montalto, Sicily, Italy**
Deep red violet color; dark fruit and spice aromas and flavors; dry, medium to full bodied, long, smooth finish.
$50.00/$66.67 per bottle

**Merlot: Oxford Landing, South Australia**
Crimson in color. Enticing aromas of milk chocolate, plum and raspberries with subtle cedar and spices. The medium bodied palate starts with vibrant flavors of plums, the finish is rich and generous with persistent fruit flavors.
$60.00/$80.00 per bottle

**Merlot: Cesari, Italy 2012**
Rich bouquet of fruits, blackberry, plums, vanilla and spices. The taste is warm, velvety and well balanced
$60.00/$80.00 per bottle

**Shiraz: Earthworks, Barossa Valley, Australia**
Notes of boysenberry, plum, tar, coffee and vanilla. Aromas replayed on the palate with dark chocolate undertones. Full bodied with smooth, supple tannins
$78.00/$101.34 per bottle

**Shiraz: Willowglen, South Eastern Australia, 2013**
Notes of cherries, plum and spice, with hints of musk and vanilla. Medium bodied with soft tannins
$62.00/$82.67 per bottle

**Pinot Noir: Vila Wolf, Germany**
Pale ruby colored; subtle aromas of black cherries, cranberries and beet root; dry and light bodied; flavors of cherry, cranberry, raspberry and beet root; medium finish.
$56.00/$74.67 per bottle

(continued, next page)
Red Wines, continued

**Malbec: AG 47, Mendoza, Argentina**
Fruit forward with aromas of cherry, black currant and vanilla. Cherry, raspberry and dark chocolate on the palate. Full bodied with a long finish
$58.00/$77.34 per bottle

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