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 prices (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

**Note on Bar Labor Charges:** Bartender and Cashier fees of $30/hour, $120 total (4 hour minimum) per bartender and per cashier 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.
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.
BREAKFAST SELECTIONS – ALL PRICES ARE IN CANADIAN DOLLARS (CAD)

Basic Continental
Fresh Orange, Apple, and Cranberry Juices
Basket of Fresh Bakeries
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Specialty Tazo Teas
$24.00/$32 per person

Deluxe Continental
Fresh Orange, Apple, and Cranberry Juices
Basket of Fresh Bakeries
Sliced Seasonal Fruits or Fruit Salad
Assorted Plain and Fruit Yogurts
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Specialty Tazo Teas
$26.00/$34.65

Breakfast Table
All breakfast table menus are served with fresh orange juice, freshly brewed Starbucks regular and decaffeinated coffee, and specialty Tazo teas.

Bright & Sunny
Pastry basket to include low fat muffins, freshly-baked danishes, and buttery croissants
Low-fat vanilla and fruit yogurts
Banana, poppy seed, and cranberry breads
Medley of fresh fruit salad
Butter and preserves
$28.00/$34.50 per guest

Up and At Em’!
Strawberry banana protein smoothies
Greek yogurt parfait, accompanied by the following: home-made granola, sun-dried cranberries, golden raisins, flax seeds, toasted almonds, pistachio, forest berries and buckwheat honey
Hand carved fresh fruit
Whole wheat breakfast wrap with farm fresh eggs, forest mushroom & Swiss cheese
Grain fed turkey sausages
$36.00/44.30 per guest

The Bakery
Freshly baked savory pastry filled with Leek & Parmesan, Spinach & Feta, Tomato & Olive
Chocolate croissants
Traditional Bircher muesli
Medley of fresh fruit salad
Butter and preserves
$30.00/37.00 per guest

Oh Canada!!!
Canadian style bagels
Sprouted multigrain, flax seed and whole wheat bread
Whipped butter, marmalade, honey and preserves
Atlantic smoked salmon with chive cream cheese, capers, red onion & lemon
Quebec cheese boutique & Charcuterie platter
$32.00/39.50 per guest

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.
Breakfast Table, continued

Fuel
Fresh apple cranberry energizer juice
Detox pomegranate and orange juice
Acai and blueberry smoothie
Yogurt sundae
Forest berries & almond granola
Sundried cranberries, golden raisins, flax seeds & buckwheat honey
Steel cut oatmeal with dried Ontario fruits, nuts, local honey and pecan brittle
Forest mushroom and spinach roesti hash
Poached free range egg, meyer lemon hollandaise
Grain fed turkey sausage
Grilled balsamic tomato

$37.00/$45.65 per guest

Warm Wake Up
Pastry basket to include low fat muffins, freshly-baked danishes, and buttery croissants
Banana, poppy seed, and cranberry breads
Butter and preserves
Medley of fresh fruit salad
Pork links and rashers of hickory-smoked bacon
Choice of:
Fluffy scrambled eggs with garden chives and grated cheddar
or
Forest mushroom frittata
or
Cheese omelet
Choice of:
Hash browns or
Tater tots
or
Spiced red skin potato wedges

$38.00/$46.85 per guest

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.
Breakfast Table Enhancements and a la carte Pricing

- Chicken Biscuit ~ With farm-fresh scrambled egg and aged cheddar ~ $15.00/$18.50 per person
- Whole Wheat Breakfast Wrap ~ With farm fresh eggs, forest mushrooms and swiss cheese ~ $12.00/$14.80 each
- Warm Basket of Savory Croissants ~ Freshly-baked savory pastry filled with leek and parmesan, spinach and feta, and tomato and olive ~ $10.00/$12.35 per person
- Cereal Basket ~ With 2% and skim milk ~ $8.00/$9.85 per person
- Medley of Fresh Fruit and Berries ~ $9.00/$11.10 per person
- Breakfast Meats ~ Choice of hickory-smoked bacon, pork links, or sliced breakfast ham ~ $8.20/$9.95 per person
- Greek Yogurt Parfait ~ Accompanied by home-made granola, sun-dried cranberries, toasted almonds, pistachio, forest berries, and buckwheat honey ~ $9.00/$11.10 per person
- Charcuterie Platter ~ Assorted cold cuts and domestic cheeses ~ $16.00/$19.75 per person
- Hard Boiled Eggs ~ Peeled and Chilled ~ $4.00/$4.95 each
- Bottled Fruit Juices ~ $7.00/$8.65 each
- Smoothie Bar ~ Your choice of one of the following: mango and pineapple, strawberry and banana, blueberry pom, or kale, apple, pear, celery, and mint. 4 oz ~ $6.00/$7.40 per person (Minimum 20 servings)

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.

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.
BREAK SELECTIONS

Morning Breaks – Minimum Order 10 Guests per Option

All morning break menus are served with freshly brewed Starbucks regular and decaffeinated coffee, and specialty Tazo teas.

Fitness Break
Chilled coconut water, Kind fruit & nut bar, whole fresh fruit
$16.00/$19.75 per guest

Refresh
Homemade sweet loaves dusted in icing sugar, hand carved seasonal fruit & berries, Odwalla Smoothies
$18.00/$22.20 per guest

Sher ‘a’ bun
Warm vanilla iced cinnamon bun with apple compote, seasonal hand carved fruit
$16.00/$19.75 per guest

Chillax
Iced coffee station with caramel, mocha, french vanilla, and hazelnut, vanilla scented cream, fresh made assorted doughnuts
$18.00/$22.20 per guest

Rainbow Cupcakes
Delicious homemade cupcakes of red velvet, double trouble chocolate, and vanilla bean, Starbucks® Frappacino Latte
$17.00/$21.00 per guest

Cookie Jar
Chocolate chip, peanut butter, double chocolate chunk, and oatmeal raisin cookies, fresh fruit kebab with honey yogurt
$17.00/$21.00 per guest

Morning Break Enhancements and a la Carte Pricing

- Granola, fruit, or power bar - $5.00/$6.20 each
- Freshly cut market seasonal fruits and berries - $9.00/$11.10 per guest
- Homemade Chocolate dipped granola bars - $7.00/$8.65 each
- Individual regular or low fat Activia yogurts - $5.50/$6.80 each
- Sunripe whole seasonal fruit - $4.00/$4.95 each
- Assorted fruit bread - $52.00/$64.15 per dozen
- English scone with preserves and whipped cream - $8.00/$9.85 per person
- Hard Boiled Eggs - $4.00/$4.95 each
- Italian biscotti - $15.00/$18.20 per dozen
- Energy drink - $8.00/$9.85 each
- San Pellegrino - $17.00/$20.05 each
- Bottled fruit juice 450 ml – $7.00/$8.65 each
- Regular and diet soft drinks – $6.25/$7.70 each (12 oz. size)
- Bottled Jones Soda – $7.50/$9.25 each
- Chilled bottled water – $6.25/$7.70 each
- Chefs Choice Infused Water – $35.00/$43.20 per gallon
- Odwalla juice smoothie blends (Berries GoMega, Mango Tango and Strawberry Banana) - $8.00/$9.85 each
- Freshly brewed Starbucks regular and decaffeinated coffee and specialty Tazo Teas
  $95.00/$117.20 per gallon (approximately 16-20 servings) OR
  $15.00/$18.50 per person, one-half hour service. Coffee station removed after ½ hour service

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. 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.
Afternoon Breaks – Minimum 10 Guests per Option

All afternoon break menus are served with freshly brewed Starbucks regular and decaffeinated coffee, and specialty Tazo teas.

Red Bull High Energy
Red bull & high octane v8. 70% dark chocolate bark with fresh blueberry & almond, cranberry white chocolate verrine
$22.00/$27.15 per guest

Candy Shop
Take a trip to the milky way with assorted candy bars, old fashioned candy station, popcorn (salt & vinegar, ketchup, sour cream, truffle, Parmesan, caramel corn, aged cheddar and smoked paprika), soft drinks
$22.00/$27.15 per guest

Take Me Out to the Ballgame
Jumbo Bavarian Pretzels with gourmet assorted mustards, mini Crispy Beaver legs with Nutella dip, soft drinks
$22.00/$27.15 per guest

Live Well
Mint lemonade, garden fresh vegetables & spiced vegetable chips, spicy red pepper hummus & eggplant babaganoush, basket of whole fresh fruit
$22.00/$27.15 per guest

From the Kettle
Home style kettle cooked potato chips with rosemary sea salt, roasted garlic aioli & Sriracha remoulade, spiced mixed nuts, soft drinks
$22.00/$27.15 per guest

Afternoon Break Enhancements and a la Carte Pricing

- Caramel corn, aged cheddar and smoked paprika popcorn - $8.00/$9.85 per guest
- Individual bag of potato chips, pretzel or popcorn - $5.50/$6.80 each
- Warm corn chips with fresh tomato salsa and authentic guacamole jalapeno sour cream - $8.00/$9.85 per guest
- Fresh oven baked cookies: chocolate chip pecan, double chocolate chip, chocolate peanut butter, butter shortbread, oatmeal raisin and white chocolate macadamia - $50.00/$61.70 per dozen
- Freshly baked squares, brownie, date, fruit and butter tart - $50.00/$61.70 per dozen
- Gourmet local artisan bakery basket with chipotle dip - $7.00/$8.65 per person (6 servings per basket)
- Harvest vegetable crudites - $6.50/$8.00 per person
- Granola, fruit or power bar - $5.00/$6.20 each
- Haagen Dazs premium ice cream bar - $3.00/$4.10 each
- Sunrise whole seasonal fruit - $4.00/$4.95 each
- Energy drink - $3.00/$3.95 each
- San Pellegrino - $7.00/$8.65 each
- Bottled fruit juice 450 ml - $7.00/$8.65 each
- Regular and diet soft drinks - $2.25/$2.70 each (12 oz. size)
- Bottled Jones Soda - $7.50/$9.25 each
- Chilled bottled water - $6.25/$7.70 each
- Chefs Choice Infused Water - $35.00/$43.20 per gallon
- Odwalla juice smoothie blends (Berries GoMega, Mango Tango and Strawberry Banana) - $8.00/$9.95 each
- Bottled Water - $6.25/$8.35 each
- Invigorating Tazo tea collection (Darjeeling, chai, awake, green ginger, envy, lemon mate and refresh mint) $6.75/$8.35 per person
- Iced Tea with lemon - $52.00/$64.15 per pitcher (64 oz.)
- Freshly brewed Starbucks regular and decaffeinated coffee and specialty Tazo Teas  
  $95.00/$117.20 per gallon (approximately 16-20 servings) OR
  $15.00/$18.50 per person, one-half hour service. Coffee station removed after ½ hour service

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.
ISA Boxed Lunch Special

The Sheraton Toronto is pleased to offer the following boxed lunch option for ISA and Affiliate Groups.

Chef’s Choice Sandwich – up to 3 varieties provided (specify number of vegetarian and/or gluten free required)

Choose one (must be same for entire group):
- Potato Salad
- Pasta Salad
- Celery and Carrot Sticks with Dip

Choose one (must be same for entire group):
- Fresh fruit or individual yogurt
- Fresh Baked Cookie

Assorted bottled waters, soft drinks, and diet soft drinks

$36.00/$44.40 per person

Additional Grab and Go Lunches

Choose one selection of salad, two accompaniments, and three sandwiches.
Water and soda are included.

**Salads**
Select one

- Red skin potato salad
- Trio color rotini pasta salad
- Red Thai mango coleslaw, fresh cilantro

**Accompaniments**
Select two

- Whole fresh fruit
- Assorted fruit yogurts
- Selection of potato chips

**Sandwiches**
Select three

- Roast beef, horseradish cream, Bermuda onion, BnB spiced pickle
- Mesquite smoked turkey, roasted bell peppers and chipotle ranch
- Cracked black pepper chicken Caesar ranch with turkey bacon
- Alderwood smoked ham, gruyere cheese, dandelion honey mustard
- Baby bocconcini, plum tomato, green olive tapenade, torn basil balsamic

$47.00/$58.00 per guest

**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.
**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.

---

**RECEPTION SELECTIONS**

**Cold Canapés**

All canapés served either stationed or butler style. No charge for butler labor with standard server ratios. All prices are per dozen.

Minimum order of two dozen per selection.

**From the Land**

- Fig wrapped prosciutto       $52.00/$64.15
- Whipped brie crostino with roasted grapes & crispy bacon   $52.00/$64.15
- Mini Yorkshire pudding with parsnips mash, smoked beef and caramelized onion   $52.00/$64.15
- Roast beef rolls with horseradish cream cheese & asparagus   $52.00/$64.15
- Beef carpaccio on goat cheese crouton with balsamic reduction   $52.00/$64.15
- Smoked duck mango skewer   $52.00/$64.15

**From the Sea**

- California rolls with pickled ginger and soya sauce   $52.00/$64.15
- Hokkaido maki roll, ginger soy sauce   $52.00/$64.15
- Mini blini with smoked salmon & crème fraiche   $52.00/$64.15
- Tuna tataki spoons, pickled ginger mango relish   $56.00/$69.00
- Chilled shrimp with horseradish chive cream   $68.00/$83.85

**From the Garden**

- Parmesan cheese shortbread with roasted garlic oven dried tomato   $52.00/$64.15
- Caprese salad & fresh oregano on bamboo skewer   $52.00/$64.15
- Pesto goat cheese crostini with charred tomato   $52.00/$64.15
- Saint Maure chevre, candied pear, walnut raisin bread   $52.00/$64.15
Hot Canapés
All canapés served either stationed or butler style. No charge for butler labor using Hotel’s standard service ratios. All prices are per dozen.
Minimum order of two dozen per selection.

From the Land
- Chipotle coated chicken wings with stilton cheese dip $56.00/$69.00
- Mini British sausage rolls $52.00/$64.15
- Chicken vegetable spring roll and sweet chili sauce $52.00/$64.15
- Texas firesticks Southwestern Taquito $52.00/$64.15
- Indian meat pakora and mango chutney sauce $52.00/$64.15
- Ricotta with truffle & ham turnover $52.00/$64.15
- Mini French tartiflette $52.00/$64.15
- Potsticker with green onion rice wine vinegar $56.00/$69.00
- Alberta beef slider, tomato marmalade $58.00/$71.55
- Southwest chicken satay with BBQ sauce $56.00/$69.00

From the Sea
- Fish ‘n’ chip skewer $52.00/$64.15
- Mini crab cakes with lemon & tarragon aioli $52.00/$64.15
- Feta tiropita pastry bites $52.00/$64.15
- Shrimp satay sage horseradish sauce $52.00/$64.15
- Mini crab croquettes with Meyer Lemon aioli $52.00/$64.15
- Pork & shrimp shiu mai $52.00/$64.15

From the Garden
- Garden vegetable spring rolls, edamame and mint dip $52.00/$64.15
- Jalapeno cheddar cheese spring roll $52.00/$64.15
- Mini pizza with sun dried tomato, feta cheese & kalamata olives $52.00/$64.15

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.
Reception Enhancements – Displays and Buffets

Dips and Chips
Cumin red pepper hummus, eggplant tahini, black olive tapenade, crispy garlic pita and vegetable chips
$12.00/$14.80 per guest

Griddled Reuben
18 hour smoked beef brisket, sauerkraut, swiss cheese, Dijon mustard, rye bread
$16.00/$19.75 per guest

Fromage (Cheeses)
With orchard fresh & dried fruits display, candied nut, honey comb, Artisan crafted sourdough baguette, and walnut raisin bread
$22.00/$27.15 per guest

Dim Sum
Chicken shumai, steamed bbq beef buns, shitake mushroom pot stickers
Served with ginger soy dipping sauce, sweet chili and sriracha chili
$20.00/$24.70 per guest

Sushi Bar
Based on four pieces per person
Nigiri sushi and Maki rolls to include:
Salmon, ahi tuna, ebi, Hamachi, soft shell crab & unagi
Wasabi, pickled ginger, soy
$32.00/$39.50 per guest

A uniformed Chef can be added to this station for that personal touch at $140 each plus GST, maximum of 4 hours.

Oysters XO**
Oysters XO is an innovative culinary experience that spices up any event and offers something unique and unexpected. Our Oyster Girls & Guys mingle with guests, shucking and serving seasonally fresh oysters from buckets around their waists. Condiments include fresh lemon juice, house-made shallot vinaigrette, bloody mary mix for oyster shooters, tabasco, cocktail sauce and ground black pepper. An exquisite culinary experience, originally from Amsterdam, now available exclusively at the Sheraton Centre

**Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illnesses

MARKET PRICE

Dessert Table
Flavored macaroons, apple almond galette, strawberry millefeuille, spiked lemon meringue, passion fruit coconut cup, White chocolate mascarpone pear tart
$28.00/$34.55 per guest

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.
Reception Enhancements and a la carte Pricing

Harvest Vegetable Crudités with Dip - $6.50/$8.00 per person
White and Blue Nacho Chips with Pico de Gallo - $20.00/$24.00 per basket (6 servings per basket)
Dry Roasted Peanuts - $20.00/$24.65 per pound
Sea Salted Assorted Nuts - $27.00/$33.30 per pound
Popcorn, Pretzels, Potato Chips - $17.00/$21.00 per basket (6 servings per basket)
Local artisan bread display with parmesan cheese flatbreads tomato and black olive, fresh churned butter and chipotle dip - $10.00/$12.35 per guest

Action Stations
A minimum of three stations is recommended. All action stations have a minimum expectation of 25 people.

Carved
Pink peppercorn crusted beef striploin, West Yorkshire pudding, sage horseradish, mill street Dijon mustard
$28.00/$34.55 per guest
Herb & garlic marinated lamb lollipops with a yogurt cucumber cream
$32.00/$39.50 per guest
Maple whiskey oven baked Atlantic filet of salmon vodka roast red pepper cream
$26.00/$32.00 per guest

Pasta
Buffalo mozzarella tortellini, rustic napolitana, forest mushroom ravioli, truffle crème
$20.00/$24.70 per guest

Wok
Beef or chicken stir fried with tofu, scallions, shiitake mushrooms, cilantro, bamboo shoots, peppers, bean sprouts, snow peas, Hoisin sauce or oyster sauce, lemon ginger rice
$21.00/$25.90 per guest

A uniformed Chef can be added to the station for that personal touch at $150.00 each plus GST, maximum of 4 hours.

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.
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 AND WINE The Sheraton Centre promotes the responsible service of alcoholic beverages. To ensure a safe event, all bartenders have been certified through the Smart Serve program as required by the Province of Ontario

**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.

**Host Bar - All costs charged to Event Host’s account**

**Host Bar (on consumption)**
- Domestic Beer (bottle) $8.00/$9.85
- Premium Beer (bottle) $9.00/$11.10
- Local Beer - Steam Whistle Brewery (bottle) $9.00/$11.10
- House Red and White Wine (glass) $10.00/$12.35
- Premium Brand, including: Stoli, Seagrams VO, Jim Beam White Label, Bacardi White, Beefeater and Johnny Walker Red (glass) $9.00/$11.10
- Deluxe Brand liquor, including: Bacardi Superior, Bombay Sapphire, Crown Royal, Jack Daniels, Jose Cuervo Gold, Absolute and Johnny Walker Black Label (glass) $10.00/$12.35
- Liqueurs (glass) $10.50/$12.95
- Cognac and Deluxe Liqueurs (glass) $11.00/$13.55
- Mineral Water and Soft Drinks (glass) $5.50/$6.75
- Assorted Juice (glass) $5.50/$6.75

**Host Bar Enhancements**
Specialty martini station including chocolate, green apple and cosmopolitan and a custom martini created just for your event $10.00/12.35
Add martini luge of ice. *Price based upon design*
Ice Bar with logo. *Price based upon design*

**ISA Canadian Drink Special**
Enjoy Canada’s “world-famous” spin on the classic Bloody Mary cocktail. Try the Spicy Bloody Caesar which uses Clamato tomato juice, celery salt, Vodka and other spicily ingredients. $12.00 inclusive
Cash Bar – Guests pay on their own

Cash Bar (on consumption – service charge and taxes included)

- Domestic Beer (bottle) $10.00
- Premium Beer (bottle) $11.00
- Local Beer - Steam Whistle Brewery (bottle) $11.00
- House Red and White Wine (glass) $12.50
- Premium Brand, including: Stoli, Seagrams VO, Jim Beam White Label, Bacardi White, Beefeater and Johnny Walker Red (glass) $11.50
- Deluxe Brand liquor, including: Bacardi Superior, Bombay Sapphire, Crown Royal, Jack Daniels, Jose Cuervo Gold, Absolute and Johnny Walker Black Label (glass) $12.50
- Liqueurs (glass) $13.50
- Cognac and Deluxe Liqueurs (glass) $14.50
- Mineral Water and Soft Drinks (glass) $6.50
- Assorted Juice (glass) $6.50

Cash Bar Enhancements

Specialty martini station including chocolate, green apple and cosmopolitan and a custom martini created just for your event $13.25 inclusive

ISA Canadian Drink Special

Enjoy Canada’s “world-famous” spin on the classic Bloody Mary cocktail. Try the Spicy Bloody Caesar which uses Clamato tomato juice, celery salt, Vodka and other spicy ingredients. $12.00 inclusive

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.
Wine Selections – Due to the high cost of alcohol in Canada, only options in the price ranges ISA groups and affiliates have historically used are listed. Higher-priced wines are available but not listed. Contact Jeanne White for options. All wines are charged per open bottle. Each bottle contains between 4-6 servings, depending on pour.

White Wine

Jackson Triggs Reserve Series Chardonnay
This classic varietal boasts vibrant notes of peach, Bosc pear and citrus fruits, which are complemented brilliantly by the warm aromas and flavours of fresh caramel, vanilla bean and toast. The creamy texture is balanced beautifully by its freshness and bright acidity. $46.00/$56.75

Pinot Grigio, Montalto, Italy
Dry, medium/light body; round fruit flavour and clean citrus finish. $48.00/$59.20

Sauvignon Blanc, Les Jamelles, Vin de Pays d’OC, France
It is very fresh on the palate with a good acidity and a natural hint of CO2 which gives it freshness. Rich, round and well-balanced finish. Serve as an apéritif, with seafood, fish or summer dishes. $50.00/$61.70

Chardonnay VQA, Angels Gate, Beamsville, Ontario
Unoaked Chardonnay with a warm and rich palate of fruit and butterscotch. This Chardonnay pairs nicely with cream sauce entrees, poultry, sausage, salmon and whitefish. $52.00/$64.15

Pinot Gris VQA, Angels Gate, Beamsville, Ontario
Pale straw colour; peach, pear and melon aromas with hints of mineral and spice; dry and crisp with a nice balance of fruit and acidity on the palate. $52.00/$64.15

Red Wine

Jackson Triggs Reserve Series Cabernet Sauvignon Cabernet Franc VQA Niagara
Flavours of blueberry, plum and coffee all lead to an extended, warm vanilla finish. ‘Cab-Cab’ is the perfect choice to serve with rich, hearty dishes. $46.00/$56.75

Cabernet Sauvignon/Nero D’ Avola, Montalto, Italy
Taste a touch of truffle and vanilla. Ideal for grilled meats, pasta, spicy cuisine and cheese. $48.00/$59.20

Malbec, Tripiche, Argentina
It is very fresh on the palate with a good acidity and a natural hint of CO2 which gives it freshness. Rich, round and well-balanced finish. Serve as an apéritif, with seafood, fish or summer dishes. $50.00/$61.70

Cabernet Sauvignon, Les Jamelles, Pays d’Oc, France
This is an elegant, complex wine that is long and velvety on the palate. Aromas of cherry, cassis, blackberry, vanilla and plum with notes of spice and herb; dry, medium bodied, soft and rounded. A perfect match for traditional food such as shepherd’s pie, gratins, stews, grilled meats, steak or lamb. $58.00/$71.55

Pinot Noir VQA, Angels Gate, Beamsville, Ontario
Pale ruby with a touch of garnet; aromas of red fruits and dried flowers; light bodied with flavours of red cherry and raspberry and soft tannins. Meats such as game or rare cuts are perfect for the soft texture of this wine, though it also pairs beautifully with fish or light pasta dishes. $60.00/$74.00

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. 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.