

Winter Holiday Lunch Package

Holiday Lunch | Plated

Option 1

Soup

- Tomato soup with white beans, kale & roasted heirloom carrots

Entrée

- Roasted Ontario turkey with apple sausage & sage stuffing, whipped maple sweet potatoes, root vegetables, & cranberry & thyme pan jus

Dessert

- Baked apple tartelette with orange poached cranberries, caramel sauce & fresh berries

\$35 | per person (minimum 25 people)

Add-on options:

1. Full or half day meeting
2. Additional themed décor
3. Evening team building activity
4. Guest room accommodations
5. Other options on request

- ▶ Gratuity-free
- ▶ Prices are subject to taxes



Winter Holiday Lunch Package



Holiday Lunch | Plated

Option 2

Complimentary welcome drink

- Non-alcoholic Cranberry Mojito

Salad

- Winter green salad with pomegranate seeds, grape tomatoes, spiced pumpkin seeds & white balsamic dressing

Entrée

- Baked herb salmon with butternut squash risotto, green beans, heirloom carrots & lemon dill butter sauce

Dessert

- Raspberry tartelette with peppermint chocolate bark, white chocolate sauce & fresh berries

\$40 | per person (minimum 25 people)

Add-on options:

1. Full or half day meeting
2. Additional themed décor
3. Evening team building activity
4. Guest room accommodations
5. Other options on request

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Winter Holiday Lunch Package



Holiday Lunch | Plated

Option 3

Complimentary welcome drink

- Non-alcoholic Cranberry Nojito

Soup

- Five-spice pumpkin soup with cinnamon crème fraiche & pumpkin seed dust

Entrée

- Oven-roasted beef striploin with roasted garlic mash potatoes, oven-roasted root vegetables & rosemary shitake mushroom jus

Dessert

- Chocolate ganache orange tart with berry coulis & seasonal fruit

\$45 | per person (minimum 25 people)

Add-on options:

1. Full or half day meeting
2. Additional themed décor
3. Evening team building activity
4. Guest room accommodations
5. Other options on request

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Winter Holiday Lunch Package



Holiday Lunch | Buffet

Option 3 | Reserved Alcove Seating

Soup

- Chef-prepared daily soup selection

Salads

- Chef-prepared composed salad selection
- Build your own salad bar
- Caesar salad station

Entrées

- Pizza of the day
- Vegan entrée selection of the day
- Roasted turkey breast with sage gravy, cranberry sauce, apple & rosemary stuffing
- Baked herb lemon salmon with sundried tomato pesto
- Steamed vegetable medley
- Whipped sweet potatoes with maple syrup

Desserts

- Mini mincemeat tarts
- Caramelized lemon squares
- Double chocolate candy cane bark
- Cranberry white chocolate brownies
- Warm pear & cranberry crisp with cardamom vanilla sauce

\$20 | per person (minimum 35 people)

Subject to availability | please enquire

Add-on options:

1. Full or half day meeting
2. Additional themed décor
3. Evening team building activity
4. Guest room accommodations
5. Other options on request

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Winter Holiday Team Building

Team Building Activities

Holiday Candy Jar | Minimum 15 people; maximum 25 people

Your party guesses how many holiday candies are in the jar displayed during your event. The jar is awarded to the guest who predicts closest to the number of candies.

Includes:

- Decorative glass jar with holiday trim
- All candies contained in the jar
- Box and packaging to take jar home

\$40 small jar | 50 – 100 pieces

\$50 medium jar | 100 – 150 pieces

\$60 large jar | 150 – 200 pieces

- ▶ Gratuity-free
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Winter Holiday Menu Packages

Holiday Mingle Cocktail Reception

Chef's Selection of Canapés

Choice of 3

Raw Vegetable Crudité Display

- Assorted raw vegetables: asparagus, bell pepper, broccoli, carrot, celery, grape tomato, radish & zucchini
- Roasted garlic herb ranch dip with caramelized onion & white bean hummus

Charcuteries & Cheese

- Selection of Canadian cheeses and charcuteries, pickled vegetables, nuts, bread & crackers, artisan jellies & local honey

Desserts

- European holiday cookie selection
- German stollen
- Individual warm English sticky toffee pudding
- Peppermint double chocolate squares

\$37 | per person | minimum 20 people

- ▶ Gratuity-free
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Winter Holiday Menu Packages

Holiday Dinner | Plated

- Freshly baked assorted artisan rolls & flat bread
- Premium dark roast & decaffeinated coffee

Choose from the selection below to build a 3, 4 or 5 course menu

Soups

- Minestrone & kale soup with parmesan croutons & basil oil
- Five-spice pumpkin soup with cinnamon crème fraîche & pumpkin seed dust
- Cream of asparagus soup with wild mushroom ragout
- Roasted cauliflower soup with pine nut gremolata

Salads

- Classic Caesar salad with sourdough croutons, shaved parmesan & roasted garlic dressing
- Frisée & micro greens salad with shaved brussel sprouts, cranberries, toasted pumpkin seeds & orange cider dressing
- Red & golden beet salad with poached pears, organic greens, blue cheese & white balsamic vinaigrette
- Quinoa pomegranate salad with baby arugula, grilled red onions, fennel, heirloom carrots, cranberries & sundried tomato dressing

Pastas

- Braised beef ravioli with roasted winter root vegetables, thyme cream sauce & dehydrated garlic chips
- Tortellini with shrimp, crab & lobster, caramelized onion cream sauce, chives & ricotta cheese

Entrées

- Oven-roasted beef striploin with roasted garlic mash potatoes, oven-roasted root vegetables & rosemary shitake mushroom jus
- Roasted Ontario turkey with apple sausage & sage stuffing, emmental scalloped potato, root vegetables, poached cranberry & thyme pan Jus
- Stuffed sundried tomato & mushroom chicken breast with butternut squash risotto, heirloom carrots, green beans & roasted garlic jus
- Baked Atlantic salmon with smashed potatoes, garlic aioli, heirloom carrots, toasted pine nuts & lemon & dill emulsion

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Winter Holiday Menu Packages

Vegan Entrées

- Grilled king oyster mushrooms with spinach, white beans, garlic smashed potatoes, heirloom carrots & tofu béarnaise sauce
- Butternut squash risotto with sweet peas, spinach, roasted bell peppers & sundried tomato broth
- Roasted cauliflower with chickpea ragout, cinnamon basmati rice, pomegranate, micro sprouts & garlic poppadum
- Zucchini noodles with brown rice mushroom balls, roasted garlic tomato sauce, pea shoots, caramelized onion & coconut dairy-free cheese

Desserts

- Honey ginger milk chocolate mousse cake with seasonal berries
- Holiday gift box: Red velvet cake with eggnog cream cheese icing
- Peppermint cheese cake with crushed peppermint sticks, fresh berries & raspberry coulis
- Candle light: White chocolate & cranberry confit mousse cylinder with orange coulis
- Warm Christmas pudding with warm cognac & cinnamon custard

Gluten-Free & Vegan

- Peppermint double chocolate bar with whipped faba icing, crushed peppermint sticks & seasonal berries
- Caramel almond shortbread with orange chia coulis, poached cranberries & seasonal berries

3 Course Menu

\$68 | CMP*

\$78 | Dinner Only

* Price when added to your Complete Meeting Package CMP. 4 course or 5 course menu options are also available.

Holiday Promotion

Add some festive cheer to your event for only \$10 extra per person. Includes:

- Chef selection holiday hors d'oeuvres
- Colored table linens
- Festive table toppers
- Complimentary non-alcoholic Cranberry Nojito for each guest

- ▶ Gratuity-free
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Winter Holiday Menu Packages

Holiday Dinner | Hot Buffet

- Freshly baked assorted artisan rolls & flat bread
- Premium dark roast & decaffeinated coffee

Soup

- Cream of cauliflower with herbed croutons & spring onion oil

Salads

- Mixed bittersweet winter greens with cucumber, pickled onion, tomato, radish & white balsamic & maple vinaigrette
- Baby beets salad with mixed salad greens, herbed goat cheese, candied walnuts, radish shavings & rocket pesto
- Roasted squash panzanella salad with roasted peppers, dried cranberries & sherry dressing

Entrées

- Roasted Ontario turkey with gravy, apple & sage stuffing & cranberry sauce on the side
- Atlantic salmon with lemon & dill emulsion
- Roasted root vegetables with pomegranate reduction
- Smashed mini Yukon gold potatoes with garlic aioli

Live Action Station

- Roasted striploin of beef with three-peppercorn sauce & garlic toasted mini kaisers

Vegan Entrées (choice of one)

- Butternut squash risotto with sweet peas, spinach, roasted bell peppers & sundried tomato broth
- Roasted cauliflower with chickpea ragout, cinnamon basmati rice, pomegranate, micro sprouts & garlic poppadum
- Grilled king oyster mushrooms with spinach, white beans, garlic smashed potatoes, heirloom carrots & tofu béarnaise sauce

Desserts

- Peppermint chocolate-dipped éclairs
- Eggnog raisin coconut fudge
- Caramelized lemon squares
- Pistachio cranberry & white chocolate brownies
- Cranberry bread & butter pudding with vanilla bean custard sauce
- Sliced fresh fruit & berry selection

\$85 | per person

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- Festive table toppers
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3550 Pharmacy Avenue, Toronto, Ontario, Canada, M1W 3Z3

 (416) 490-4389 |  eventreservations.ifl@bmo.com

For more info please visit: www.bmoifl.com

Hospitality services provided by Dolce Hotels and Resorts

Winter **Holiday Menu Packages**

Sweet Enhancements



- **Gingerbread cupcakes topped with salted caramel cream**
\$25 per dozen | minimum order - 3 dozen
- **Selection of holiday French pastries**
\$35 per dozen | minimum order - 3 dozen
- **Selection of European holiday cookies**
\$39 per dozen | minimum order - 3 dozen
- **Festive chocolate-dipped strawberries**
\$40 per dozen | minimum order - 3 dozen
- **Assorted cake & cheesecake pops**
\$2.50 each | minimum order - 3 dozen
- **Croquembouche | 100 pieces**
French dessert consisting of choux pastry balls piled into a cone and bound with threads of caramel & chocolate
\$160 per 100 pieces
- **Mini molten chocolate lava cakes with ice wine-infused raspberry sauce**
\$5 per person

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