

# CORPORATE PACKAGES 2023



CERISE  
FINE CATERING





FINE CATERING

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Cerise Fine Catering at Beanfield Centre, Exhibition Place  
105 Princes' Boulevard • Toronto, ON M6K 3C3 • [information.cerisefinecatering@sodexo.com](mailto:information.cerisefinecatering@sodexo.com)

An administrative fee of 19% is added to your bill for your catered event/function which is divided between a gratuity for staff and facilities charge (which is not distributed to staff). The gratuity for waitstaff, bartending, and event services staff is 10% of the fee. Please note that food and beverage prices are based on current year and are subject to an annual inflationary increase. Increase not to exceed 5% per year.



# CORPORATE PACKAGES

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## Corporate Packages

Package pricing based on a minimum of 25 Per Persons unless otherwise stated.

### The Lobby

#### Breakfast

- Assorted Sliced Breakfast Bread Loaves\*
- Assorted Whole Fruit
- Cold Pressed Fresh Orange Juice
- Freshly Brewed Starbucks Coffee
- Selection of Teas

#### Morning Break

- Freshly Brewed Starbucks Coffee
- Selection of Teas

#### Lunch









- Chef's Choice Hot Lunch Buffet
- Soft Drinks on Consumption

#### Afternoon Break

- Freshly Brewed Starbucks
- Selection of Teas

### The Mezzanine

#### Power Breakfast

- Citrus Fruit Salad     
*Orange Sections, Grapefruit Sections, Torn Mint, Pomegranate Seeds*
- Spirulina & Pineapple Smoothie    
*Banana, Cucumber, Spinach, Mint, Apple Juice*
- Hot Oatmeal Station   
*Dried Cranberries, Dried Apricots, Golden Raisins, Walnuts, Toasted Coconut, Sunflower Seeds, Cinnamon Sugar*
- Egg White & Spinach Frittata   
*Potato, Caramelized Onions, Roasted Peppers, Goat Cheese*
- Turkey Sausage 
- Cold Pressed Fresh Orange Juice

#### Morning Break

- Whole Fruit
- Freshly Brewed Starbucks Coffee
- Selection of Teas

#### Lunch

- Soft Drinks on Consumption
- Freshly Brewed Starbucks Coffee
- Selection of Teas

#### Select One

- Deli Board
- Southern Tex-Mex
- Wok the Wok

#### Afternoon Break

- Assorted Biscotti
- Freshly Brewed Starbucks
- Selection of Teas

 Vegan  Vegetarian  Gluten Friendly  Dairy Friendly  Nut Friendly

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## Corporate Packages







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### The Terrace

#### Breakfast

- Fruit Platter   
- Assorted Breakfast Pastries   
*Croissants, Danishes, Muffins*
- Individual Greek Yogurt 
- Multi-Grain & White Bread Rolls   
*Peanut Butter, Fruit Preserves, Butter*
- Scrambled Eggs     
*Cheddar, Scallions*
- Smoked Strip Bacon   
- Maple Pork or Turkey Sausage 
- Home Fries   
*Peppers, Caramelized Onions*
- Balsamic Glazed Tomatoes    
- Cold Pressed Fresh Orange Juice
- Freshly Brewed Starbucks Coffee
- Selection of Teas

#### Morning Break

- Apple Berry Smoothie    
*Ginger, Agave, Almond Milk*
- Quinoa & Chia Snack Bar 
- Bowl of Fresh Berries   
- Freshly Brewed Starbucks Coffee
- Selection of Teas


#### Lunch

- Soft Drinks on Consumption
- Freshly Brewed Starbucks Coffee
- Selection of Teas

#### Select One

- Deli Board
- Gastronomica
- Mediterra
- Southern Tex-Mex
- Taste of India
- We the North
- Wok the Wok

#### Afternoon Break

- Mini Filled Sugar Doughnuts   
*Hazelnut Chocolate, Mixed Berry, Caramel*
- Assorted Dips   
*Strawberry Sauce, Whipped Cream, Caramel Sauce*
- Freshly Brewed Starbucks
- Selection of Teas





## LUNCH BUFFETS



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## Lunch Buffets

## The Deli Board

Soup – Select One:

- Smoked Tomato Soup (V) (GF) (NF)
- Cream of Mushroom Soup (V) (GF) (NF)
- Curried Coconut Red Lentil Soup (V) (GF) (NF)
- Lemongrass Ginger Carrot Soup (V) (GF) (NF)

Salads – Select Two:

- Caesar Salad (GF)  
Add Bacon  
Romain Lettuce, Croutons, Parmesan Cheese, Creamy Garlic Dressing
- Spring Leaves & Endives (V) (GF) (NF)  
Watermelon Radish, Cucumber, Cherry Tomatoes, Sherry Vinaigrette
- Village Salad (V) (GF) (NF)  
Tomato, Cucumber, Red Onions, Kalamata Olives, Feta Cheese, Greek Dressing
- Dried Cranberry & Apple Quinoa Salad (V) (GF)  
Roasted Yams, Candied Pecans, Quinoa, Cider Vinaigrette
- Moroccan Couscous (VG)  
Dried Fruit, Almonds, Agave Tahini Vinaigrette

Sandwiches – Select Four:

All Sandwiches Are Assembled on a Variety of Artisan Breads with Assorted Lettuce Greens and Sliced Tomatoes.

- Roasted Chicken (GF)  
Smoked Gouda, Chipotle Mayo
- Smoked Turkey (GF)  
Havarti, Sundried Tomato Mayo
- Black Forest Ham (GF)  
Cheddar, Dijonaise
- Tuna Salad (GF) (DF)  
Scallion Remoulade
- Roast Beef (GF)  
Swiss Cheese, Horseradish Aioli, Crispy Shallots, Dill Pickles
- Buffalo Mozzarella (VG) (GF)  
Roasted Peppers Aioli
- Grilled Market Vegetables (V) (GF)  
Hummus

On The Side

- Individual Miss Vickie's Chips (VG) (GF)
- Brownie Squares (VG)
- Fruit Salad (V) (GF) (NF)

(V) Vegan (VG) Vegetarian (GF) Gluten Friendly (DF) Dairy Friendly (NF) Nut Friendly


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## Lunch Buffets


### Gastronomia


Focaccia Crostini   
Bruschetta


Arugula & Radicchio     
Orange slices, curly endive, balsamic dressing

Insalata Di Farro    
Cucumber, sundried tomatoes, shallot vinaigrette

Lemon & Herb Marinated Trout    
Spinach, sundried tomatoes

Chicken Cutlet Milanese   
Garlic rapini, tomato ragout


Mushroom Ravioli   
Ricotta, porcini cream




Charred Market Vegetables     
Balsamic reduction


Tiramisu 



Raspberry Delice 

### Mediterra



Pita Bread   
Hummus

Village Salad     
Tomatoes, cucumbers, red onions, kalamata olives, feta cheese, bell peppers, Greek dressing

Couscous Salad   
Arugula, dried fruit, almonds, torn mint, agave tahini vinaigrette

Oregano Lemon Chicken    
Charred scallions, side tzatziki

Pan Seared Halibut   
Onion fennel confit, caper olive chutney, parsley

Charred Vegetables with Pesto    
Onions, peppers, eggplant, zucchini, roma tomatoes

Green Lentil Rice Pilaf    
Basmati rice, sundried tomatoes, caramelized onions, parsley

Lemon Tarts 

Baklava 

 Vegan  Vegetarian  Gluten Friendly  Dairy Friendly  Nut Friendly

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## Lunch Buffets

### Southern Tex-Mex

Cheddar & Jalapeño Cornbread 

Mixed Baby Greens   

Carrots, Cucumber, Radish, Avocado Poblano Ranch Dressing

Black Bean & Quinoa Salad   

Roasted Squash, Roasted Pepper, Peas, Smoked Pepper  
Lime Vinaigrette

Cajun Spiced Chicken Breast  

Corn & Black Bean Succotash, Chipotle Tomato Sauce

Ancho Chili BBQ Pulled Beef  

Caramelized Onions, Cilantro Sour Cream

New Soul Creole Rice 

Peppers, Onions, Celery, Corn, Peas, Long Grain Rice

Sweet Potato Fries 

Lime Chive Aioli

Bourbon Chocolate Tarts 

Apple Crumble Squares 

### Taste of India

Warm Naan Bread 

House Greens  

Shaved apple, toasted walnut, shaved celery & carrot, lime  
coconut dressing

Curried Couscous  

Cherry tomato, red onion, scallions, raisins

Spiced Basmati Rice 

Tadka Dahl 

Crispy onion, diced tomato, cilantro

Spiced Paneer & Roasted Vegetables  

Butter Chicken 

Tandoori marinated chicken, butter sauce

Mint Raita 

Cardamon Rose Ricotta Cannoli 

Mango Meringue Tart 







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## Lunch Buffets

### We the North


Bread, Rolls & Flatbread   
Butter

Spring Leaves & Endives     
Watermelon radish, cucumber, cherry tomatoes,  
sherry vinaigrette

Roasted Broccoli & Apple Quinoa Salad    
Baby kale, spiced chickpea, walnut, green goddess

Maple Miso Glazed Salmon    
Haricot verts, blistered grape tomatoes

Braised Beef Short Rib    
Roasted mushrooms, pearl onions, caramelized parsnip

Honey Roasted Root Vegetables    
Beets, squash, celery root, parsnip, jerusalem artichoke

Smashed Mini White Potatoes  




Butter Tartelettes 

Blueberry Crumble Squares 

### Wok The Wok

Wonton Chips   
Togarashi Aioli

Rice Noodle Salad    
Beansprout, Onion, Peppers, Cabbage, Carrot, Nuoc Cham Dressing

Daikon Radish & Napa Slaw     
Watermelon Radish, Scallion Vinaigrette

Citrus Soy Chicken   
Beansprouts, Baby Bok Choy, Grape Tomatoes

Sesame Ginger Beef    
Onions, Carrots, Bean Sprouts, Snow Peas, Garlic Chili Gai Lan

Lemongrass Scented Jasmine Rice    

Mango Choux 

Coconut Lime Cheesecake 



# General Information

- 1.** Menu selection to be determined 6 weeks in advance of the event date(s); final guarantees due 15 business days prior to the event date(s).
- 2.** List of signing authorities to be submitted 6 weeks in advance of the event date(s).
- 3.** Special Bar Requests: Can be accommodated if product is available in Ontario. Imports may be arranged through an LCBO broker for special circumstances and at a minimum, 4 weeks' notice must be provided to allow sourcing. All special orders will be accommodated on a guaranteed sale basis for the entire purchase as it is off list selection and product cannot be returned.
- 4.** Regardless of bar type (host on consumption, package or non-host), a minimum net bar revenue requirement is determined based on Per Person count.
- 5.** Linens:
  - a.** When contracting a full day menu package, and/or hot meal, 1 black poly/cotton linen tablecloth for every table of 10 guests is provided on a complimentary basis. Additional linens are available for additional fee.
  - b.** Upgraded linens may be sourced and accommodated; additional fees apply.
  - c.** Different linen colours may be accommodated when verified 30 days in advance **and** may be subject to additional fees.
- 6.** Regarding plated meals: a list of items to be placed at each place setting, such as programs, gift, swag bag, menus is required 15 business days in advance. With the exception of dinner menus, we recommend your volunteers are organized to set special items, and your decorator to arrange placement of centerpieces.
- 7.** Substitutions in any of the menu packages may be subject to additional fees.
- 8.** Based on size and scope of the event, footprints in various areas will be required for satellite kitchen(s).
- 9.** Cerise takes care of all Per Persons, including those with special dietary requirements. We recommend asking your Per Persons about their dietary needs during the registration process; regarding plated meals, seat assignments, (especially with Pre-Set Appetizers), will assist in avoiding any potential additional charges.
- 10.** Per Person lists with dietary needs/restrictions are to be submitted 15 business days in advance of the event date.
- 11.** Kosher meals request will be accommodated for an additional fee; to be determined based on menu selection; required 15 business days in advance.
- 12.** Halal beef and chicken may be subject to increased price; required 15 business days in advance.
- 13.** Additional labour fee(s) may apply when:
  - a.** Order is for less than minimum requirements.
  - b.** Order is all à la carte by dozen/urns/pieces.
  - c.** Setup of food/beverage in multiple areas.
  - d.** Tight turnaround time to refresh room(s).
- 14.** Day of menu requests, if able to be accommodated, will be subject to delay in service and based on product availability; subject to a fee of net 45 each.
- 15.** Outside food and beverage is strictly prohibited. Per Persons entering Beanfield Centre with food from outside will be asked to vacate the venue, and the signing authority for the event will be charged net 45 per Per Person on final invoice.
- 16.** An Administrative Fee of 19% is added to your bill for your catered event/function which is divided between a gratuity for staff and a facility charge which is not distributed to staff. The gratuity for wait, bartending and event services staff is 10% of the fee.
- 17.** 13% HST is added to all charges.
- 18.** Prices subject to change based on final menu selection.
- 19.** Payment in full is required 10 business days prior to the event date(s).



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