

# AUTOMOTIVE BUILDING MENU 2025



CERISE  
FINE CATERING



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Cerise Fine Catering at Automotive Building, 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 12% 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.



## ENJOY YOUR MORNING








CERISE

FINE CATERING

## Breakfast

Breakfast Buffets include cold pressed fresh orange juice, Starbucks regular coffee and a selection of teas.












## Continental

Assorted Local Pastries   
 Danishes, Croissants  
 Hard Boiled eggs   
 Freshly Baked Muffins   
 Individual Greek Yogurt   
 Whole Fruit Display     
 Bananas, Assorted Apples, Clementines




















## Power

Citrus Fruit Salad     
 Orange Sections, Grapefruit Sections, Torn Mint, Pomegranate Seeds  
 Protein Smoothie      
 Vegan Protein, Banana, Cocoa Powder, Cinnamon, Agave, Soy Milk  
 Oatmeal Meal Station    
 Dried Cranberries, Dried Apricots, Golden Raisins, Walnuts, Toasted Coconut,  
 Sunflower Seeds, Cinnamon Sugar  
 Caprese Fritata     
 Egg Whites, Roasted Tomato, Mozzarella, Basil  
 Turkey Sausage  









## Rise N' Go

Whole Fruit Display     
 Bananas, Assorted Apples, Clementines  
 Wild Blueberry Smoothie      
 Blueberry, Banana, Spinach, Maple Syrup, Oat Milk  
 Apple Pie Overnight Oats     
 Granny Smith, Banana, Cinnamon, Dates, Oats, Almond Milk  
 Savoury Danish Bites   
 Spinach- Feta, Leek Parmesan  
 Chicken Sausage Sliders   
 Egg, Cheddar, Ancho Mayo, Mini Brioche

## Classic

Fruit Platter     
 Assorted Breakfast Pastries   
 Croissants, Danishes, Muffins  
 Individual Greek Yogurt   
 Multi-Grain & White Bread   
 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   

## Continental In The 6ix

Assorted Local Pastries   
 Danishes, Croissants  
 Freshly Baked Muffins  
 Fruit Platter     
 Assorted Breakfast Loaves   
 Individual Chia Pudding Parfait   
 Vanilla Bean Yogurt, Granola, Berries,  
 Coconut  
 Smoked Salmon Toast   
 Lemon Ricotta, Red Onions, Mustard Cress, Rye Bread  
 Avocado Toast   
 Grape Tomatoes, Hemp Seeds, Pea Shoots, Rye Bread

 Vegan  Vegetarian  Gluten Friendly  Dairy Friendly  Nut Friendly

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## LOVE YOUR MORNING



FINE CATERING

## Breakfast – Create Your Own

Breakfast Buffets include cold pressed fresh orange juice, Starbucks regular coffee and a selection of teas.

## The Grand

Fruit Platter   Assorted Breakfast Pastries 

Croissants, Danishes, Muffins

Individual Greek Yogurt Multi-Grain & White Bread 

Peanut Butter, Fruit Preserves, Butter

Select One:

• Cheese Platter 

Cheddar, Emmental, Brie, Smoked Gouda, Dried Fruit

• Smoked Salmon Platter  

Capers, Red Onions, Lemon, Side Chive Sour Cream

• Charcuterie Platter  

Ham, Salami, Prosciutto, Gherkins, Pickled Pearl Onions, Grainy Mustard

Select One:

• Scrambled Eggs  

Cheddar, Scallions

Caprese Frittata   

Egg Whites, Roasted Tomato, Mozzarella, Basil

• Cerise Benedict  | Add \$5 Per Person

Cheddar Biscuit, Poached Eggs, Hollandaise, Chives


• Quiche Lorraine

• Vegetable Quiche 

Select Two:

• Maple Pork Sausage • Smoked Strip Bacon   • Chicken Apple Sausage  • Turkey Sausage  

Select One:

• Cinnamon French Toast Sticks 

Berry Compote

• Belgian Sugar Waffles 

Strawberries, Maple Syrup

• Assorted Bagels 

Regular and Herb Garlic Cream Cheese

• Turmeric Tofu Scramble    

Vegan Cheese

• Sautéed Mushrooms   

Goat Cheese, Parsley

Select One:

• Patatas Bravas    • Duchess Potatoes  • Spiced Potato Wedges  

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MAY YOUR MORNING BE FANTASTIC



FINE CATERING

## Breakfast Buffet Enhancements

The following are Breakfast Buffet additions only. Per person items must match the breakfast guarantee number. Price per dozen. Minimum order 3 dozen.

### Sweet Tooth

Chefs Seasonal Scones | 68 Per Dozen   
Berry Compote, Crème Chantilly

Chocolate Hazelnut Croissants | 51 Per Dozen 

French Madeleines | 51 Per Dozen 

### Creative Toast

Mushroom Tourtiere   
Mushroom Duxelles, Goat Cheese, Sourdough Bread

Lemon Ricotta and Tomato   
Tosted Sunflower Seeds, Chia Seeds, Pea Shoots, Rye Bread

Assorted Bagels   
Regular And Herb Garlic Cream Cheese

Nutella Toast   
Raspberries, Dried Coconut, Rye Bread

### Handhelds

Peameal Bacon Potato Bun  
Gouda, Herbed Mayo

Breakfast Burrito  
Free Range Eggs, Smoked Bacon, Pepper & Onion Hash Brown,  
Cheddar, Chipotle Scallion Aioli

Pretzel Hoagie  
Chicken Apple Sausage, Sauteed Onions, Peppers

Tofu Scrambled Wrap      
Silken Tofu Scramble, Pico De Gallo, Vegan Cheese, Gluten  
Free Wrap

### Juice Bar

Beet Apple Ginger 

Carrot Mango Orange Turmeric 

Cucumber Green Apple 

Passion Fruit Mango Strawberry 

### Additional Breakfast Enhancements

#### Protein - Each Item

Smoked Bacon   

Maple Pork Sausage 

Turkey Sausage  

Scrambled Eggs  

#### Made To Order

Chef Attended Omelette Station

Eggs, Egg Whites, Cheddar, Onions, Ham, Mushrooms,  
Peppers, Asparagus

Chef Attendant Required  
Minimum of 4 Hours

Breakfast enhancements to accompany breakfast  
and/or lunch based on a 30 minute service time.

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FINE CATERING

## I Need A Break

The following are based on 30 minutes of continuous service. The following Break Packages are served with Starbucks regular coffee and a selection of teas.

### Cookies

Assorted Cookies & Biscotti 

Coconut Macarons 

### Doughnuts

Mini Filled Sugar Doughnuts 

Hazelnut Custard

Assorted Dips 

Minted Strawberries, Whipped Cream, Caramel Sauce

### Energize

Go Green!    

Spinach, Spirulina, Banana, Apple, Cucumber, Chia Seeds, Lemon, Oat Milk

Energy Protein Balls

Nuts, Oats, Coconut, Peanut Butter, Chocolate, Dried Fruit

Mini Jars of Fresh Berries   

### Boba Tea Shop

Mini Matcha Cannoli 

London Fog Boba  

Earl Grey Milk Tea, Tapioca Boba

OR

Strawberry Milk Tea  

Tapioca Boba

Chia Seed Parfait    

Coconut Yogurt, Chocolate Chip, Granola, Berries

### Siesta

Spiced Corn Tortilla Chips  

Guacamole, Salsa Roja

House Made Kettle Chips    

Pico De Gallo, Roasted Red Pepper Hummus

### Café

Mini Triple Cream Brie Croissant 

Red Pepper Jelly

Mini Ham & Swiss

Arugula, Dijon Mayo, Mini Ciabatta

Crudites & Hummus   

### I Want Candy

Candy Display 

M&M's, Skittles, Fuzzy Peaches, Gummies, Nibs

Mini Chocolate Bars 

Kitkat, Twix, Aero, Coffee Crisp, Mars

House Popped Corn 

### Wellness

Cheese Platter 

Variety Of Cheeses, Berry Compote, Dried Fruit, Grapes, Flatbread, Crackers

Fruit Platter   

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## Breaks – À la Carte

*Per person or individual items – minimum order 25 guests. Per dozen items – minimum order 3 dozen.*

À La Carte | Per Dozen

### Energy Bites 🌱

Nuts, Oats, Coconut, Peanut Butter, Chocolate, Dried Fruit

### Breakfast Loaves 🌱

Variety Of Sliced Breakfast Loaves

### Assorted Croissants 🌱

### Assorted Baked Muffins 🌱

### Cookies 🌱

### Brownie Bites 🌱

### Cerise Chocolate Bark 🌱 🌱 🌱

(Servings Approximately 10 Guests)  
Dried Fruits, Pepitas, Chia Seeds

À La Carte | Each

### Fruit Platter 🌱 🌱 🌱

### Cheese & Charcuterie Plate

Shaved Prosciutto Cotto, Hard Boiled Eggs, Genoa Salami,  
Roasted Garlic Hummus, Havarti, Flat Bread & Grissini

### Granola Bars 🌱

### Chocolate Bars

### Individual Greek Yogurt 🌱

### Individual Bags of Miss Vickie's Chips 🌱 🌱

### Smartfood Popcorn 🌱

### Whole Fruit 🌱 🌱 🌱

Display Of Bananas, Assorted Apples, Clementines

### Häagen-Dazs Ice Cream Bars

### Cheese Platter 🌱

Variety Of Cheeses, Berry Compote, Dried Fruit, Grapes,  
Flatbread, Crackers

### Crudité Platter 🌱 🌱 🌱

Assorted Vegetables, Hummus

### Cerise Trail Mix 🌱

Oven Roasted Nuts & Seeds, Dried Fruit, Dark Chocolate Chips

*To accompany breakfast and/or lunch.  
Items may be subject to additional labor fees.*

🌱 Vegan 🌱 Vegetarian 🌱 Gluten Friendly 🌱 Dairy Friendly 🌱 Nut Friendly

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## Beverages – À la Carte

Per person items – minimum order 30 Per Persons.

**Coffee & Tea** | 50 Cups Per Urn  
| 100 Cups Per Urn

Starbucks Regular Or Decaffeinated Coffee Or Selection Of Teas

**Infused H2o**     
Minimum 10 Guests

*Choice Of One:*

- Lavender & Blueberry
- Cucumber
- Cranberry & Rosemary

**Infused Iced Tea**     
Minimum 10 Guests

*Choice Of One:*

- Lemonade
- Green Tea & Mint
- Herbal Berry

### Soft Drinks












- Coke
- Diet Coke
- Coke Zero
- Ginger Ale
- Sprite

### Premium Soft Drinks

- Aeras, 330 ml
- Bubly
- La Croix

### Smoothies

*Choice Of One:*

- Probiotic Smoothie     
Greek Yogurt, Banana, Mixed Berries, Flax Seeds, Honey, Milk
- Immune Booster Smoothie      
Pineapple, Banana, Turmeric, Ginger, Coconut Milk
- Berry Antioxidant      
Mixed Berries, Banana, Flax Seeds, Oat Milk, Cinnamon

### Veggie Juice

*Choice Of One:*

- Citrus Boost  
Turmeric, Ginger
- Carrot Glow  
Apple, Lemon, Ginger, Agave
- Beetroot Power  
Apple, Cucumber, Lemon, Mint, Agave

### Juice

*Choice Of One:*

- Orange Juice
- Apple Juice
- Cranberry Apple Nectar

Orders by urn and dozen may be subject to labour fees.

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# LUNCH BUFFETS



FINE CATERING

## Lunch Buffets

The following Lunch Buffet options are served with Starbucks regular coffee and a selection of teas.

### Lotus Garden

Wonton Chips   
Togarashi Aioli

Pancit Bihon    

Glass Noodles, Onion, Carrots, Peppers, Cabbage, Kalamansi  
Vinaigrette

Jicama and Diakon Radish Slaw    

Napa Cabbage, Carrots, Scallions, Sesame Dressing

Chicken Adobo   

Sesame Chicken, Crispy Chili Green Beans, Soy Demi

Shanghai Beef Noodles  

Broccolini, Green Cabbage, Bean Sprouts, Egg Noodles

Lemongrass Scented Jasmine Rice   

Mini Egg Tart 

Mini Cheesecake 

### French Quarter

Cheddar & Jalapeño Cornbread 

Mixed Baby Greens   

Carrots, Cucumber, Radish, Avocado Poblano Ranch Dressing

Bayou Coleslaw    

Pineapple, Cabbage, Carrots, Onions, Peppers, Cider  
Vinaigrette

Jerk Chicken  

Fried Plantain, Jerk Demi

Creole Beef Brisket   

Tomato Braised Brisket, Charred Scallions

Rice and Peas    

Red Kidney Beans, Thyme, Coconut Milk

Sweet Potato Fries

Lime Chive Aioli

Mini Red Velvet Squares 

Apple Crumble Squares 

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## LUNCH BUFFETS



FINE CATERING

## Lunch Buffets

The following Lunch Buffet options are served with Starbucks regular coffee and a selection of teas.

## The Deli Board

*Soup – Select One:*

- Smoked Tomato Soup 🍷 🌱
- Curried Coconut Red Lentil Soup 🍷 🌱
- Pumpkin Spiced Soup 🌱 🌱 🌱 🌱
- Lemongrass Ginger Carrot Soup 🍷 🌱

*Salads – Select Two:*

- Caesar Salad 🍷  
Add Bacon | \$8 Per Person Romain Lettuce, Croutons, Parmesan Cheese, Creamy Garlic Dressing
- Mixed Baby Greens 🌱 🌱 🌱  
Carrots, Cucumber, Radish, Avocado Poblano Ranch Dressing
- Bayou Coleslaw 🌱 🌱 🌱 🌱  
Pineapple, Cabbage, Carrots, Onions, Peppers, Cider Vinaigrette
- Village Salad 🌱 🌱 🌱  
Tomato, Cucumber, Red Onions, Kalamata Olives, Feta Cheese, Greek Dressing
- Dried Cranberry & Apple Quinoa Salad 🌱 🌱  
Roasted Yams, Candied Pecans, Quinoa, Cider Vinaigrette

*Sandwiches – Select Four:*

All Sandwiches Are Assembled On A Variety Of Artisan Breads With Assorted Lettuce Greens And Sliced Tomatoes.

- Achiotte Pulled Chicken  
Red Pepper Aioli
- Smoked Turkey  
Cranberry Aioli, Arugula, Swiss Cheese
- Black Forest Ham  
Cheddar, Dijonaise, Heritage Greens
- Tuna Salad  
Scallion Remoulade, Baby Spinach
- Roast Beef  
Smoked Cheddar, Roasted Pepper, Horseradish Aioli, Arugula
- Tofu Bahn Mi 🌱 🌱 🌱 🌱  
Sriracha Aioli, Pickle Carrots, Cucumber, Red Onions
- Grilled Market Vegetables 🌱  
Market Vegetables, Basil Pesto, Spinach

*On The Side*

- Individual Miss Vickie's Chips 🌱 🌱
- Assorted Dessert Squares 🌱
- Fruit Salad 🌱 🌱 🌱

🌱 Vegan 🌱 Vegetarian 🍷 Gluten Friendly 🌱 Dairy Friendly 🌱 Nut Friendly

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## Lunch Buffets

The following Lunch Buffet options are served with Starbucks regular coffee and a selection of teas.

### La Tavola

Rosemary Focaccia Crostini   
A la Olio

Arugula & Radicchio      
Orange Slices, Curly Endive, Balsamic Dressing

Panzanella Salad    
Tomatoes, Onion, Cucumber, Basil, Olives, Capers, Oregano  
Lemon Vinaigrette

Lemon & Herb Marinated Trout     
Spinach, Sundried Tomatoes

Chicken Piccata     
Garlic Rapini, Fried Capers, Lemon Emulsion

Lumache A la Vodka    
Peas, Crisp Basil

Charred Market Vegetables     
Balsamic Reduction





Tiramisu 


Orange Semolina Cake 

### True North

Bread, Rolls & Flatbread   
Butter


Cerise Heritage Blend      
Radish, Cucumber, Cherry Tomatoes, Sherry Vinaigrette

Beet and Quinoa Salad      
Pickled Beets, Baby Kale, Pepitas, Dried Apricots, Agave  
Sumac Vinaigrette

Maple Juniper White Fish     
Roasted Heirloom Carrots, Grape Tomatoes

Montreal Peppercorn Brisket    
Roasted Mushrooms, Pearl Onions, Roasted Red Pepper, Red  
Wine Demi

Roasted Florette Vegetables      
Cauliflower, Broccoli, Brussels Sprouts, Swiss Chard

P.E.I Whipped Potatoes    
Chives

Nanaimo Bar Squares 

Raspberry Delice    

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FINE CATERING

## Lunch Buffets

The following Lunch Buffet options are served with Starbucks regular coffee and a selection of teas.

### Mediterra





Pita Bread   
Hummus

Village Salad     
Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Feta  
Cheese, Bell Peppers, Greek Dressing

Moroccan Chickpea Salad     
Golden Raisins, Shaved Carrots, Mint, Lemon Tahini Dressing

Basil Chicken     
Artichoke Hearts, Sweet Drop Pepper

Over Roasted Cod     
Basil Pistou, Brussels Sprouts, Pomegranate seeds, Citrus Emulsion

Provencal Vegetables      
Market Vegetables, Basil, Tomato Broth

Green Lentil Rice Pilaf    
Basmati Rice, Sundried Tomatoes, Caramelized Onions, Parsley

Lemon Tarts 

Baklava 

### Vegan Alternatives

Navy Bean Cassoulet Style  
Mushrooms, Carrots, Celery, Wild Rice Pilaf

Cannellini Bean Ragout  
Basil Tomato Sauce, Garlic Rapini



Soy & Ginger Tofu Stir Fry  
Bok Choy, Grape Tomatoes, Bean Sprouts, Snow Peas

Vegan Mac & Cheese   
Butternut Squash Puree, Cavatappi Pasta, Vegan Cheese

Curried Spiced Tofu And Vegetable Stew  
Micro Cilantro, Marinated Tomato

### 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

Kerela Fish    
Tamarind, Coconut Milk, Kashmiri Chilies

Butter Chicken   
Tandoori Marinated Chicken, Butter Sauce

Mint Raita 

Mangoccino Cups 

Mini Gulab Jamun 

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## Corporate Plated Lunch

### Menu 1


Thai Coconut Curry Butternut Squash Soup     
Coriander Cream, Toasted Pepitas



Maple Miso Glazed Atlantic Salmon     
Sesame Rice Cake, Bok Choy, Daikon Carrot Slaw

Mango Passionfruit Delice      
Mango Soufflé with Passionfruit Filling, Sorrel Syrup, Berries  
and Mint

### Menu 2

Beet Carpaccio Salad      
Roasted Beets, Beet Espuma, Cucumber Rolls, Mixed Lettuce,  
Watermelon Radish, Lotus Root Chip and Citrus Vinaigrette


Truffle Chicken Supreme   
Crispy Polenta, Wilted Greens, Roasted Heirloom Carrot, Wild  
And Cultivated Mushroom

Vanilla Creme Brule    
Orange and Ginger Sable Cookie

### Menu 3

Potato Cauliflower Vichyssoise   
Caramelized Cauliflower, Vegetable Chip

Five Spiced Short Rib     
Green Pea Veloute, Heirloom Carrots, Thyme Demi

Matcha Cheesecake   
Grapefruit Syrup, Coconut Shaving, Mint

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## DINNER BUFFETS




FINE CATERING

## Dinner Buffets

The following Dinner Buffet options are served with Starbucks regular and decaf coffee and a selection of teas. Any Lunch Buffet option can be served as a Dinner Buffet. Additional 20 per person will be applied.

## Indulge

Bread, Rolls & Flatbread   
Butter




Roasted Butternut Squash Soup   



Mixed Baby Greens Salad     
Cucumber, Carrots, Cherry Tomatoes, Balsamic Vinaigrette

Roasted Broccoli & Quinoa Salad      
Apples, Curly Endive, Dried Apricots, Pepitas, Sherry Vinaigrette

Apple Cranberry Coleslaw   
Toasted Almonds, Creamy Dressing

Cabernet Braised Beef Brisket    
Ratatouille Vegetables, Crispy Onions

Chicken Arrabbiata     
Tomato Ragout, Artichokes, Olives

Lemon Pepper Arctic Char     
Caper Citrus Emulsion, Grape Tomatoes, Broccolini

Orecchiette Pasta With Rapini & Olives    
Basil Tomato Sugo, Parmigiano

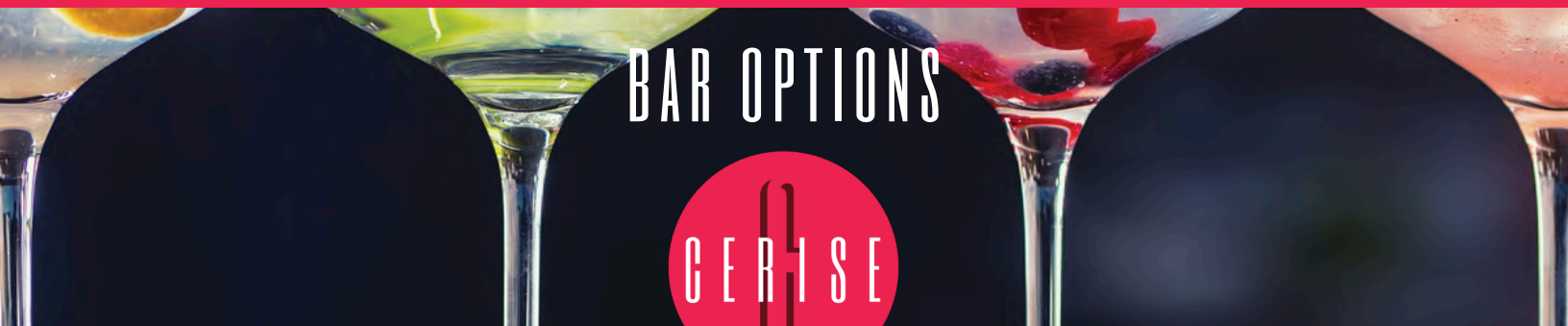
Provençal Roasted Vegetables    

Assorted Mini Pastries 

 Vegan  Vegetarian  Gluten Free  Dairy Free  Nut Free

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## BAR OPTIONS



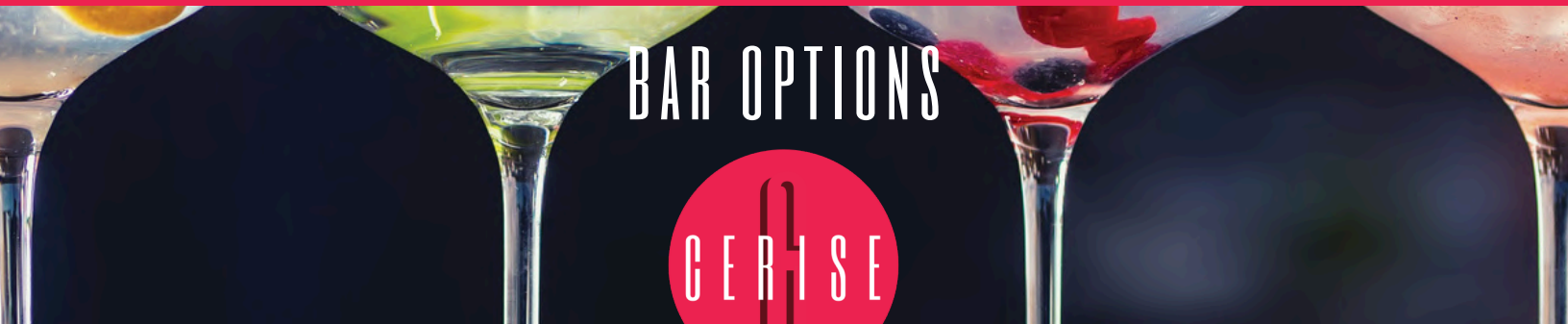
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House Wine (By Glass)	Peller Estates Chardonnay, Niagara
House Wine (By Bottle)	Peller Estates Cabernet Merlot, Niagara
House Liquor	Polar Ice Vodka (Canadian) Bacardi White Rum Dillon's Gin (Canadian) Dewar's White Label Blended Scotch Canadian Club 12yr Rye Whiskey el Jimador Tequila Reposado
Deluxe Liquor	Grey Goose Vodka Tanqueray London Dry Gin Flor de Caña 7yr Rum Chivas Regal 12yr Rum Crown Royal Rye Whiskey Patron Silver Tequila
Premium Liquor	Ciroc Vodka El Dorado 12 Year Old Rum Glenfiddich 12 Year Old Single Malt Scotch Whisky Hendrick's Gin Casamigos Tequila Blanco
Local Beer	Steam Whistle Pilsner Mill St. Organic Lager
Premium Beer	Heineken Lager Stella Artois Corona

Host will be charged per drink consumed at event plus 19% Administration Fee and 13% HST on all charges. Non-Host prices are all inclusive of fees and taxes. Minimum required | Host Consumption Bar, 600 net per 100 Guests | Non-Host Bar, \$1,200 net per Guests (includes Cashier)

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

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## BAR OPTIONS



FINE CATERING

### Non-Alcoholic Beverages

Soft Drinks Juice

Heineken 0.0

Corona Cero

### Premium Soft Drinks

Flavored San Pellegrino

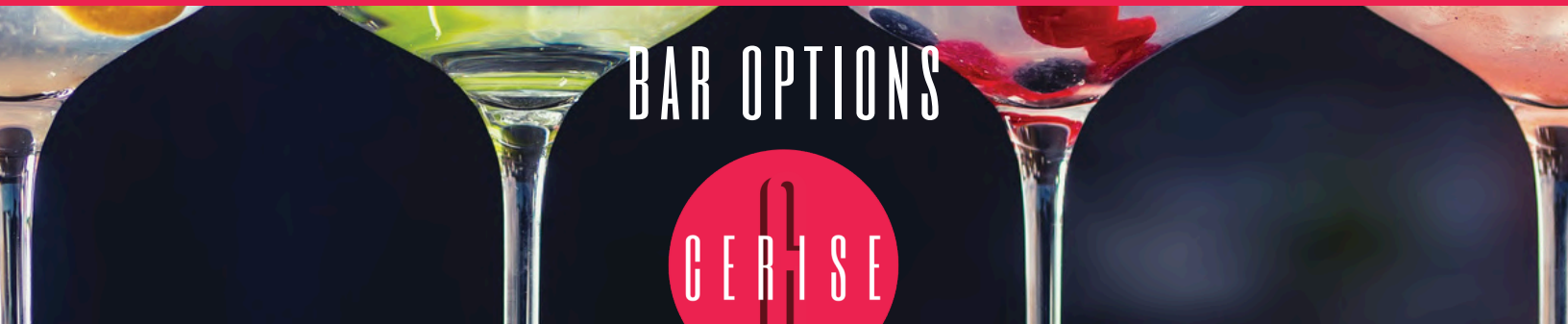
Bubly

La Croix

Host will be charged per drink consumed at event plus 19% Administration Fee and 13% HST on all charges. Non-Host prices are all inclusive of fees and taxes. Minimum required | Host Consumption Bar. 600 net per 100 Guests | Non-Host Bar, \$1,200 net per Guests (includes Cashier)

Cerise Fine Catering at Automotive Building, 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.



## BAR OPTIONS



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### Optional Coolers & Mixers - Select 3

Vodka Smash Georgian Bay  
White Claw Seltzer - Variety  
Twisted Tea - Hard Iced Tea  
Dillon's Gin - Variety  
Matt & Steve's Original Caesar  
Crown Royal and Cola

### Optional Mocktails

#### Collective Arts

Midday Mule  
Mellow Mojito  
Mindful Margarita

#### Flirt

Basil  
Clemintine  
Raspberry  
Lime & Mint  
Blackberry

### Crafted On-Site - Minimum Order 50 Per Item

Mojito  
Shirley Temple  
Citrus Birst  
Blood Orange

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## BAR OPTIONS



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### White Wine

Peller Estates Chardonnay, Niagara  
Peller Estates Pinot Grigio, Niagara  
Peller Estates Sauvignon Blanc, Niagara  
Good Nature Unoaked Chardonnay, Niagara  
Wayne Gretzky Pinot Grigio, Niagara  
Te mania Sauvignon Blanc, Nelson, New Zealand  
Luigi Righetti Pinot Grigio, Veneto, Italy

### Red Wine

Peller Estates Cabernet Merlot, Niagara  
Peller Estates Merlot, Niagara  
Trius Cabernet Sauvignon, Niagara  
Wayne Gretzky Baco Noir, Niagara  
Trius Pinot Noir, Niagara  
Kinston Estate Shiraz, Clare Valley, Australia  
Domaine Saint Michel Granche, Cotes du Rhone, France  
La Querica Montepulciano d' Abruzzo, Abruzzo, Italy

### Sparkling

Peller Family Reserve Secco Bubbles VQA  
XOXO Sparkling Pinot Grigio Chardonnay  
Trius Brut Sparkling  
Blu Giovello Prosecco  
Domaine Chandon Brut Classic  
Moet & Chandon Champagne  
Taittinger, Champagne, France

*Prices are net and subject to 19% Administration fee and 13% HST.*

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# 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. Linens may be accommodated at an additional investment; house black or white poly-cotton table linens at net \$25 each. Ask your CSM for details
  - 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. Customization and 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).
  - e. Handling of clients rented furniture.
  - f. Table Water Service and Refresh
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 Automotive Building 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 12% 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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