

AUTOMOTIVE BUILDING MENU 2026



CERISE
FINE CATERING

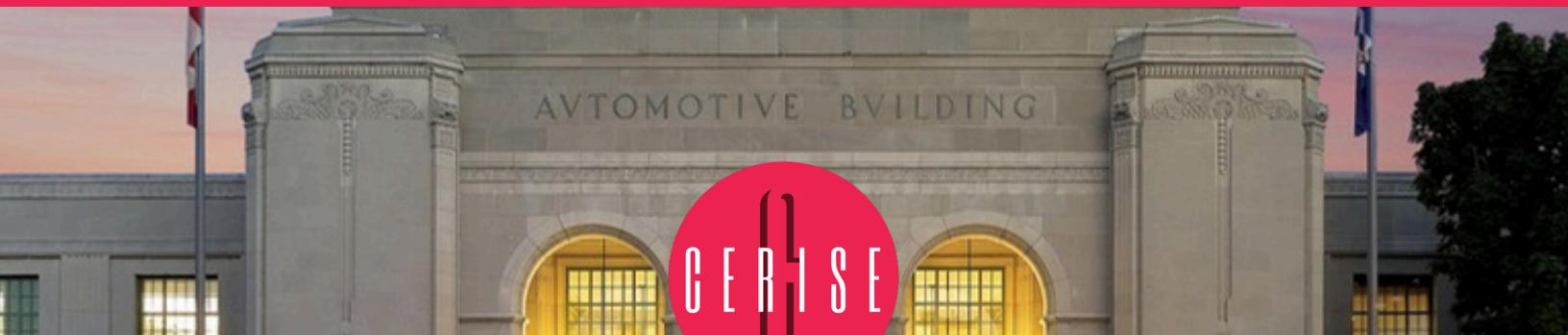


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Cerise Fine Catering at Automotive Building, Exhibition Place
105 Princes' Boulevard • Toronto, ON M6K 3C3 • information.cerisefinecatering@sodexo.com

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ENJOY YOUR MORNING



FINE CATERING

Breakfast

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

Continental | 37 Per Guest

Assorted Local Pastries 

Danishes, Croissants, Muffins

Hard Boiled eggs   

Individual Greek Yogurt   

Whole Fruit Display    

Bananas, Assorted Apples, Clementines

Power | 43 Per Person

Citrus Fruit Salad    

Orange Sections, Grapefruit Sections, Torn Mint, Pomegranate Seeds

Protein Smoothie    

Vegan Protein, Banana, Cocoa Powder, Cinnamon, Agave, Soy Milk

Individual Chia Pudding Parfait 

Vanilla Bean Yogurt, Granola, Berries, Coconut

Caprese Fritata   

Egg Whites, Roasted Tomato, Mozzarella, Basil

Turkey Sausage

Rise N' Go| 45 Per Guest

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, Artisan Potato Bun

Classic| 49 Per Guest

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 | 46 Per Guest

Assorted Local Pastries 

Danishes, Croissants

Freshly Baked Scones  

Blueberry and Cranberry Orange Flavour
Chantilly Cream, Mixed Berry Compote

Fruit Platter    

Assorted Breakfast Loaves 

Individual Yogurt Parfait  

Mixed Berry Compote, Granola

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 | 58 Per Guest

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, Proscuitto, 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

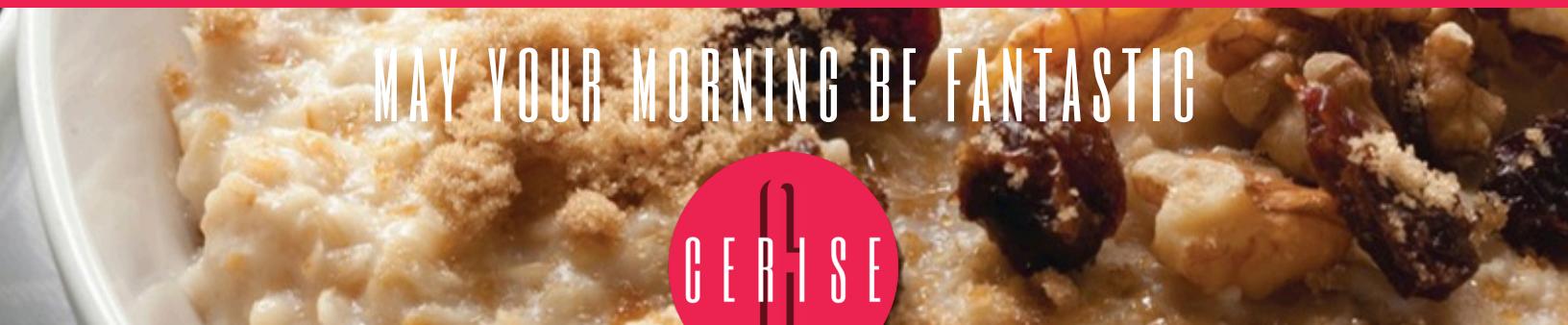
- Duchess Potatoes

- Spiced Potato Wedges

Vegan Vegetarian Gluten Friendly Dairy Friendly Nut Friendly

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MAY YOUR MORNING BE FANTASTIC



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 Per Item.

Sweet Tooth

Chefs Seasonal Scones | 68 Per Dozen 

Berry Compote, Crème Chantilly

Chocolate Hazelnut Croissants | 51 Per Dozen 

French Madelienes | 51 Per Dozen 

Creative Toast | 116 Per Dozen

Mushroom Tourtiere 

Mushroom Duxelles, Goat Cheese, Sourdough Bread

Lemon Ricotta and Tomato 

Toasted Sunflower Seeds, Chia Seeds, Pea Shoots, Rye Bread

Assorted Bagels 

Regular And Herb Garlic Cream Cheese

Nutella Toast 

Raspberries, Dried Coconut, Rye Bread

Handhelds | 142 Per Dozen

Peameal Bacon English Muffin
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 | 10.50 Per Guest

Beet Apple Ginger   

Carrot Mango Orange Turmeric   

Cucumber Green Apple   

Passion Fruit Mango Strawberry   

Additional Breakfast Enhancements

Protein - Each Item | 9.50 Per Guest

Smoked Bacon   

Maple Pork Sausage 

Turkey Sausage  

Scrambled Eggs  

Made To Order | 22 Per Guest

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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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 | 23 Per Guest

Assorted Cookies & Biscotti 

Coconut Macarons 

Doughnuts | 22 Per Guest

Mini Filled Sugar Doughnuts 

Hazelnut Custard

Assorted Dips 

Minted Strawberries, Whipped Cream, Caramel Sauce

Energize | 30.50 Per Guest

Go Green!    

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

Energy Protein Balls  

Oats, Coconut, Sunflower Butter, Chocolate, Dried Fruit, Dates

Mini Jars of Fresh Berries    

Boba Tea Shop | 25 Per Guest

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 | 23 Per Guest

Spiced Corn Tortilla Chips   

Guacamole, Salsa Roja

House Made Kettle Chips    

Pico De Gallo, Roasted Red Pepper Hummus

Café | 30.50 Per Guest

Mini Triple Cream Brie Croissant 

Red Pepper Jelly

Mini Ham & Swiss

Arugula, Dijon Mayo, Mini Ciabatta

Crudites & Hummus    

I Want Candy | 21 Per Guest

Candy Display 

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

Mini Chocolate Bars 

Kitkat, Twix, Aero, Coffee Crisp, Mars

House Popped Corn 

Wellness | 30.50 Per Guest

Cheese Platter 

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

Fruit Platter    

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

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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 | 62 Per Dozen

Oats, Coconut, Sunflower Butter, Chocolate, Dried Fruit, Dates

Breakfast Loaves | 51.50 Per Loaf

Variety Of Sliced Breakfast Loaves

Assorted Croissants | 57 Per Dozen

Assorted Baked Muffins | 55 Per Dozen

Cookies | 51.50 Per Dozen

Brownie Bites | 51.50 Per Dozen

Cerise Chocolate Bark | 73.50 Per Platter

(Servings Approximately 10 Guests)

Dried Fruits, Pepitas, Chia Seeds

À La Carte | Each

Fruit Platter | 16 Per Guest

Cheese & Charcuterie Plate | 26.50 Per Guest

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

Granola Bars | 6.50 Each

Chocolate Bars | 6.50 Each

Individual Greek Yogurt | 7.50 Each

Individual Bags of Miss Vickie's Chips | 6 Each

Smartfood Popcorn | 6 Each

Whole Fruit 5.25 Each

Display Of Bananas, Assorted Apples, Clementines

Häagen-Dazs Ice Cream Bars | 12.50 Each

Cheese Platter | 26.50 Per Guest

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

Crudité Platter | 15 Per Guest

Assorted Vegetables, Hummus

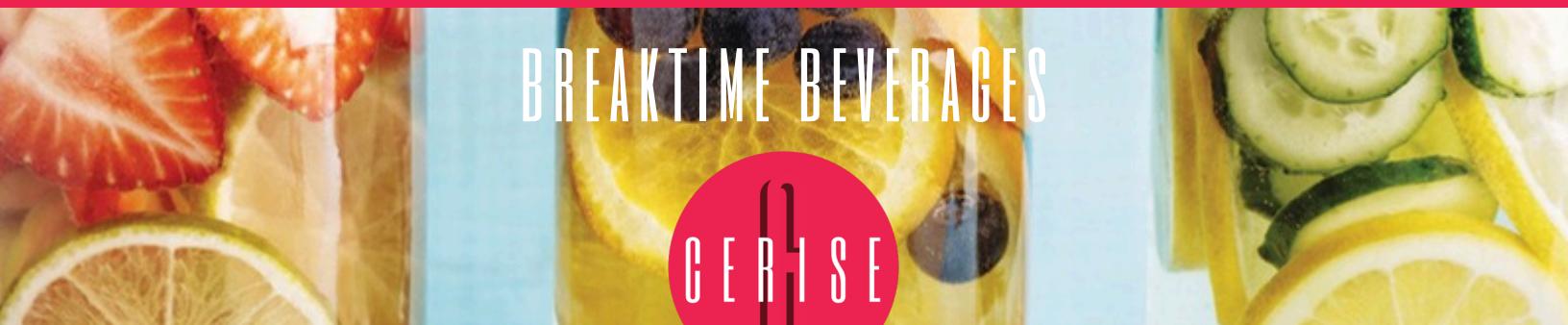
Cerise Trail Mix | 7.50 Per Guest

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

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

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BREAKTIME BEVERAGES



FINE CATERING

Beverages – À la Carte

Per person items – minimum order 30 Per Persons.

Coffee & Tea | 350 | 50 Cups Per Urn
695 | 100 Cups Per Urn

Starbucks Regular Or Decaffeinated Coffee Or Selection Of Teas

Infused H2o    | 7.50 Per Guest
Minimum 10 Guests

Choice Of One:
 • Lavender & Blueberry
 • Cucumber
 • Cranberry & Rosemary

Infused Iced Tea    | 7.50 Per Guest
Minimum 10 Guests

Choice Of One:
 • Lemonade
 • Green Tea & Mint
 • Herbal Berry

Soft Drinks | 6 Each
 • Coke
 • Diet Coke
 • Coke Zero
 • Ginger Ale
 • Sprite
 • Iced Tea

Premium Soft Drinks | 7.50 Each

• Aeras, 330 ml
 • Bubly
 • La Croix

Smoothies  | 10.50 Per Guest

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  | 10.50 Per Guest

Choice Of One:
 • Citrus Boost
Turmeric, Ginger
 • Carrot Glow
Apple, Lemon, Ginger, Agave
 • Beetroot Power
Apple, Cucumber, Lemon, Mint, Agave

Juice  | 6 Per Guest

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. For those with Dietary Concerns, please see Vegan Option on page 12.

Lotus Garden | 68 Per Guest

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
Broccolini, Green Cabbage, Bean Sprouts, Egg Noodles

Lemongrass Scented Jasmine Rice

Vegetable Stir Fry

Mini Egg Tart

Mini Cheesecake

French Quarter | 70 Per Guest

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

Vegan Vegetarian Gluten Friendly Dairy Friendly Nut Friendly

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LUNCH BUFFETS



FINE CATERING

Lunch Buffets

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The Deli Board | 70 Per Guest**Soup - Select One:**

- Smoked Tomato Soup
- Curried Coconut Red Lentil Soup
- Pumpkin Spiced Soup
- Leek + Potato Soup

Salads - Select Two:

- Caesar Salad

Add Bacon | \$8 Per Person Romaine 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.

- Achiote Pulled Chicken
Red Pepper Aioli, Ciabatta
- Smoked Turkey
Cranberry Aioli, Arugula, Swiss Cheese, Sourdough
- Black Forest Ham
Cheddar, Dijonaise, Heritage Greens, Marble Rye
- Tuna Salad
Scallion Remoulade, Baby Spinach, Wrap
- Roast Beef
Smoked Cheddar, Roasted Pepper, Horseradish Aioli, Arugula, Pretzel Bun
- Tofu Bahn Mi
Sriracha Aioli, Pickle Carrots, Cucumber, Red Onions, GF Wrap
- Grilled Market Vegetables
Market Vegetables, Basil Pesto, Spinach, Tortilla Wrap

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



FINE CATERING

Lunch Buffets

The following Lunch Buffet options are served with Starbucks regular coffee and a selection of teas. For those with Dietary Concerns, please see Vegan Option on page 12.

La Tavola | 75 Per Guest

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

Cavatappi A la vodka

Peas, Basil

Charred Market Vegetables

Balsamic Reduction

Tiramisu

Orange Semolina Cake

True North | 75 Per Guest

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 Snapper

Roasted Heirloom Carrots, Grape Tomatoes, Dill Fumet

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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LUNCH BUFFETS



Lunch Buffets

The following Lunch Buffet options are served with Starbucks regular coffee and a selection of teas. For those with Dietary Concerns, please see Vegan Option on page 12.

Mediterra | 75

Pita Bread

Hummus

Village Salad

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

Morrocan Chickpea Salad

Golden Raisins, Shaved Carrots, Mint, Lemon Tahini Dressing

Rosemary Chicken

Artichoke Hearts, Sweet Drop Peppers, Citrus Emulsion

Over Roasted Cod

Basil Pistou, Brussels Sprouts, Red Radish

Provencal Vegetables

Market Vegetables, Basil, Tomato Broth

Green Lentil Rice Pilaf

Basmati Rice, Sundried Tomatoes, Caramelized Onions, Parsley

Lemon Tarts

Baklava

Vegan Alternatives

Miso Tempeh - Complements Lotus Garden

With roasted red peppers, green beans, and crispy onions

Jackfruit Stew - Complements French Quarter

With okra, corn, and sweet potatoes

Provençale Rigatoni - Complements La Tavola

With garden vegetables, chickpeas, tomato basil sugo

Quinoa and Lentil Pilaf - Complements True North

With dried cranberries, arugula, broccoli florets

Falafel and Greens - Complements Mediterra

With sauteed greens and garlic tahini sauce

Coconut Chickpea Curry

With roasted cherry tomatoes, cilantro and vegan yogurt

Taste of India | 68 Per Guest

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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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 | 109 Per Guest

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

Provencal Roasted Vegetables

Assorted Mini Pastries

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BAR OPTIONS



FINE CATERING

Select from Host on Consumption or Non-Host

Host Non-Host

House Wine (By Glass)	Peller Estates Chardonnay, Niagara	n/a	13.50
House Wine (By Bottle)	Peller Estates Cabernet Merlot, Niagara	50	67.50
House Liquor	Polar Ice Vodka (Canadian) Bacardi White Rum Dillon's Gin (Canadian) Dewar's White Label Blended Scotch Canadian Club 12yr Rye Whiskey Tequila Reposado	11	15.00
Deluxe Liquor	Grey Goose Vodka Tanqueray London Dry Gin Flor de Caña 7yr Rum Chivas Regal 12yr Whiskey Crown Royal Rye Whiskey Patron Silver Tequila	14	19
Premium Liquor	Ciroc Vodka El Dorado 12 Year Old Rum Glenfiddich 12 Year Old Single Malt Scotch Whisky Hendrick's Gin Casamigos Tequila Blanco	16	22
Local Beer	Steam Whistle Pilsner Mill St. Organic Lager	11	15
Premium Beer	Heineken Lager Stella Artois Corona	12.50	17

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. \$1,200 net per 100 Guests | Non-Host Bar. \$1,800 net per Guests (includes Cashier)

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BAR OPTIONS



FINE CATERING

Select from Host on Consumption or Non-Host

Host Non-Host

Non-Alcoholic Beverages	Soft Drinks Juice	6	8
	Heineken 0.0	11	15
	Corona Cero		
Premium Soft Drinks	Flavored San Pellegrino	7.50	10
	Bubly		
	La Croix		

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BAR OPTIONS



FINE CATERING

Select from Host on Consumption or Non-Host

Host Non-Host

Optional Coolers & Mixers - Select 3

Vodka Smash Georgian Bay	13	17.50
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	12	16.50
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- Midday Mule
- Mellow Mojito
- Mindful Margarita

Flirt	12	16.50
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- Basil
- Clemintine
- Raspberry
- Lime & Mint
- Blackberry

Crafted On-Site - Minimum Order 50 Per Item	10	13.50
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- Mojito
- Shirley Temple
- Citrus Birst
- Blood Orange

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. \$1,200 net per 100 Guests | Non-Host Bar. \$1,800 net per Guests (includes Cashier)

Cerise Fine Catering at Automotive Building, Exhibition Place

105 Princes' Boulevard • Toronto, ON M6K 3C3 • 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.

BAR OPTIONS



FINE CATERING

White Wine

- Peller Estates Chardonnay, Niagara | 50
- Peller Estates Pinot Grigio, Niagara | 50
- Peller Estates Sauvignon Blanc, Niagara | 50
- Good Nature Unoaked Chardonnay, Niagara | 60
- Wayne Gretzky Pinot Grigio, Niagara | 65
- Te mania Sauvignon Blanc, Nelson, New Zealand | 75
- Luigi Righetti Pinot Grigio, Veneto, Italy | 80

Red Wine

- Peller Estates Cabernet Merlot, Niagara | 50
- Peller Estates Merlot, Niagara | 50
- Trius Cabernet Sauvignon, Niagara | 60
- Wayne Gretzky Baco Noir, Niagara | 60
- Trius Pinot Noir, Niagara | 65
- Kinston Estate Shiraz, Clare Valley, Australia | 65
- Domaine Saint Michel Granche, Cotes du Rhone, France | 75
- La Querica Montepulciano d' Abruzzo, Abruzzo, Italy | 80

Sparkling

- Peller Family Reserve Secco Bubbles VQA | 50
- XOXO Sparkling Pinot Grigio Chardonnay | 55
- Trius Brut Sparkling | 80
- Blu Giovello Prosecco | 70
- Domaine Chandon Brut Classic | 99
- Moet & Chandon Champagne | 230
- Taittinger, Champagne, France | 250

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 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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