

WELCOME

General Information

*The menus listed on the following pages are suggestions only.
Our Award Winning Executive Chef would be delighted to meet with you to create a menu to fit
your particular needs.*

Menu Selection

Menu and Wine selections must be submitted to the Catering Office at least 2 weeks prior to the function date to ensure the availability of requested items. Special meals (Salt-Free, Vegetarian, etc.) for group functions are available. Kindly advise the Catering Office of your requirements, at least 72 hours prior to the function, in order that the necessary arrangements may be made for your guests.

Food and Beverage

No outside Food and Beverage will be permitted in any of the licensed function rooms. As a health and safety precaution under no circumstances food is to be taken out from any of the licensed function rooms

Guaranteed Numbers

The minimum guaranteed number of guests for all food & beverage functions must be provided to the Catering Office by 12:00 pm two days prior to the service. Should this number not be received at this time, the billing and set-up will be based on the original numbers for which the function was booked. The Hotel is prepared to set-up 5% more than the minimum number of guests for groups up to 100 persons. For all groups in excess of 100 guests, an additional 10 portions and seating will be provided. Charges are based on the minimum guaranteed number or the actual number served, whichever is greater.

Labour Charges

*Additional labour charges may be applicable for service required on statutory holidays or for functions specifically requesting additional service personnel.
For functions fewer than 15 persons there will be an additional labor charge of \$50.00*

Cancellation Policy

*A cancellation made within 45 days prior to the function will be charged 50% of the Function room (s) rental, unless the space is resold or rescheduled.
A cancellation made within 30 days prior to the function will be charged 100% of the function room(s) rental unless the space is resold or rescheduled.
A further 15% of the total food and beverage potential shall be levied.*

Hotel Payment Policy

*Credit & Direct Billing privileges for new accounts must be established with the Hotel's Accounting Department prior to the function. (Application Forms are available upon request - allow four weeks for processing & approval.) For all other bookings, a deposit of **\$500.00** per person at time of the confirmation of the booking is required. 50% of the estimated cost is due 30 days prior to the function day.
The balance is due 3 days prior to the function date.*

Audio-Visual Services

*A complete list of up-to-date audiovisual equipment and services are available at additional costs.
The audiovisual company will invoice you directly.
Our Catering Department will be happy to arrange your equipment best suited to your needs.*

S.O.C.A.N.

Socan fee (Society of composers, authors and music publishers of Canada) is required by law to be collected by the Hotel when copyrighted music is played under Tariff 8 \$ 29.56 + applicable taxes for an event with music but without dancing and \$ 59.17 + applicable taxes for an event with music and dancing.



HOTEL TORONTO EAST
55 Hallcrown Place, Toronto, M2J 4R1
Tel: (416) 493-7000 Fax: 416-493-2754

BREAKFAST MENUS

THE CONTINENTAL

Assorted Danishes, Croissants & Muffins with Preserves & Butter
Assorted Chilled Fruit Juice
Freshly Brewed Coffee & Tea

\$9.95

THE BRAINSTORMER

Assorted Danishes, Croissants & Muffins
Assorted Fruit Loaves with Preserves and Butter
Assorted Chilled Fruit Juice
Fresh Seasonal Sliced Fruit
Freshly Brewed Coffee & Tea

\$12.95

THE CANADIAN

*Scrambled Eggs with Toast **OR***
Pancakes and French Toast with Maple Syrup
Bacon and Sausages
Home Fried Potatoes
Assorted Preserves & Butter
Assorted Chilled Fruit Juice
Fresh Seasonal Sliced Fruit
Assorted Cereals with Milk
Freshly Brewed Coffee & Tea

\$14.95

POWER BREAKFAST

Assorted Danishes, Muffins & Croissants with Preserves & Butter
Smoked Salmon with Capers and Red Onion
Cream Cheese and Bagels
*Eggs Benedict **OR** Spanish Omelette*
White & Whole Wheat Toast
Bacon and Sausages
Hash Brown Potatoes
Fresh Seasonal Fruit Platter
Assorted Chilled Fruit Juice
Freshly Brewed Coffee & Tea

\$17.95



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BRUNCH MENU

Assorted Cereals with Milk
Croissants, Danish & Muffins
Scrambled Eggs with Toast

*French Toast **OR** Pancakes with Maple Syrup*
*Bacon **OR** Sausage*

Salmon in Roasted Red Pepper Sauce
OR
Cajun Chicken

Green Salad with any Two Dressings
Caesar Salad
Grilled Vegetable Salad
Smoked Salmon Platter

Spinach & Cheese Cannelloni
Assorted Vegetables

Fresh Fruits
Cakes & Pastries

Orange & Grapefruit Juice
Coffee & Tea

\$21.95 per person

(Minimum 30 guests)



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COFFEE BREAKS

THE EYE OPENER

Selection of Homemade Cookies and Fruit Cereal Bars
Assorted Chilled Fruit Juice
Freshly Brewed Coffee & Tea

\$6.95

THE FITNESS BREAK

Selection of Fresh Sliced Fruits
Low Fat & Fruit Yogurt
Cucumber-Tomato Sandwiches
Assorted Chilled Fruit Juice & Mineral Water

\$7.95

THE MINI ITALY

Mini Tomato & Cheese Pizzas
Mini Bread Rolls with Slices of Salami & Olives
Selection of Homemade Cookies
Assorted Chilled Fruit Juice
Freshly Brewed Coffee & Tea

\$8.95

THE ORIENTAL

Vegetable Spring Rolls
Mini Sausage
Caramelized Sesame Nuts
Assorted Chilled Fruit Juice
Freshly Brewed Coffee & Tea

\$8.95

The Indian Flavour

Mini Vegetarian Samosas
Potato & Onion Pakoras
Assorted Fruit Juice
Freshly Brewed Coffee and Tea

\$8.95



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A LA CARTE

<i>Coffee by the Urn</i>	<i>Small: \$19.95/ 10 cup</i> <i>Medium: \$52.95 / 30 cup</i> <i>Large: \$94.95 / 55 cup</i>
<i>Freshly Brewed Coffee</i>	<i>\$ 2.10 per person / serving</i>
<i>Decaffeinated Coffee</i>	<i>\$ 2.10 per person / serving</i>
<i>Tea</i>	<i>\$ 2.10 per person / serving</i>
<i>Hot Chocolate</i>	<i>\$ 2.10 per person / serving</i>
<i>Milk</i>	<i>\$ 2.10 per person / serving</i>
<i>Ice Tea</i>	<i>\$ 2.10 per person / serving</i>
<i>Orange Juice</i>	<i>\$16.95 per 60 oz pitcher</i> <i>(10 glasses)</i>
<i>Apple Juice</i>	<i>\$16.95 per 60 oz pitcher</i> <i>(10 glasses)</i>
<i>Assorted Fruit Juices</i>	<i>\$ 2.50 per 330ml bottle</i>
<i>Soft Drinks</i>	<i>\$ 2.10 per can</i>
<i>Bottled Water</i>	<i>\$ 2.10 per 500 ml bottle</i>
<i>Perrier with Lime</i>	<i>\$ 2.50 per 300 ml bottle</i>
<i>Assorted Danishes</i>	<i>\$ 2.50 each</i>
<i>Assorted Muffins</i>	<i>\$ 2.50 each</i>
<i>Butter Croissants</i>	<i>\$ 2.50 each</i>
<i>Bagels with Cream Cheese</i>	<i>\$ 2.75 each</i>
<i>Chocolate Brownies</i>	<i>\$ 2.50 each</i>
<i>Assorted Homemade Cookies</i>	<i>\$ 18.00 per dozen</i> <i>(\$2.00 per cookie if less than 12)</i>
<i>Granola Bars</i>	<i>\$ 2.10 each</i>
<i>Seasonal Fresh Fruit</i>	<i>\$ 5.45 per person</i>
<i>Fruit Kabobs</i>	<i>\$ 6.00 per person</i>
<i>Ice Cream Bars</i>	<i>\$ 2.95 each</i>
<i>Chocolate Bars</i>	<i>\$ 2.95 each</i>



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WORKING LUNCHEON MENUS

QUICK 'N' EASY

Soup of the Day
Potato Salad
Fresh Garden Salad with Choice of
Two Dressings
Assorted Sandwiches on a
Variety of Breads
(Pastrami, Ham, Turkey, & Egg Salad)
Assorted French Pastries
Coffee, Tea, Decaf
Assorted Soft Drinks
\$14.95

TASTE OF ITALY

Soup of the Day
Caesar Salad
Grilled Balsamic Vegetables
Oven Baked Lasagna OR Pizza
Rolls & Butter
Tiramisu
Coffee, Tea, Decaf
Assorted Soft Drinks
\$15.95

JUST WRAP IT

Soup of the Day
Caesar Salad
Fresh Garden Salad with Choice of
Two Dressings
Warm Chicken Wraps
Tortilla Chips & Salsa
Fresh Garden Crudités
Assorted Pastries
Coffee, Tea, Decaf
Assorted Soft Drinks
\$17.95

ORIENTAL EXPRESS

Soup of the Day
Pasta Salad
Fresh Garden Salad with Choice of
Two Dressings
Chicken Stir Fry
Chinese Fried Rice
Breads & Rolls Butter
Mango Mousse Cake
Coffee, Tea, Decaf
Assorted Soft Drinks
\$19.95

THE INDIAN FLAVOUR

Pineapple Raita
Potato Chaat
Tandoori Chicken
Kulchas
(Indian Bread)
Vegetarian Samosas
Mango Lassi
Gulab Jamun
Masala Chai
Freshly Brewed Coffee and Decaf
\$21.95

TOUR DE FRANCE

Soup of the Day
Fresh Garden Salad with Choice
of Two Dressings
Breast of Chicken in Green Peppercorn
Sauce
Oven Roasted Potatoes
Fresh Vegetables
Rolls & Butter
Assorted French Pastries
Coffee, Tea, Decaf
Assorted Soft Drinks
\$22.95



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LUNCHEON BUFFET MENU

SALADS

Tossed Green Salad with Choice of Dressing
American Coleslaw
Grilled Vegetable Platter
Roasted Potato Salad with Garlic and Olive Oil
Greek Salad

COLD APPETIZERS

Platter of Ham, Smoked Turkey and Roast Beef with Relishes
Smoked and Marinated Seafood with Dill and Lemon

MAIN ENTRÉES

(Choice of Any Two Entrées)

Roast Top Sirloin of Beef Bourguignon
Oven Baked Breast of Chicken Roasted Red Pepper Sauce
Roast Leg of Lamb Thyme Jus and Roasted Garlic
Paupiettes of Sole with Dill Sauce
Escalope of Veal Picatta
Stir Fried Beef with Vegetables
Roast Pork Loin with Honey Mustard Sauce
Seafood in Newberg Sauce
Meat or Vegetable Lasagna with Garlic Bread

ALL MAIN ENTREES ARE SERVED WITH...

Seasonal Buttered Vegetables
*Rice **OR** Roast Potatoes **OR** Pasta*
Freshly Baked Bread and Rolls

DESSERTS

Assorted French Pastries
Chocolate Mousse Cake
Assorted Fruit Tarts
Selection of Cheese with Crackers

Freshly Brewed Coffee & Tea

\$27.50 per person

(Minimum 40 people)



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PLATED LUNCHEON MENU

STARTERS/APPETIZERS

(Choice of One)

Melon Cocktail, Seafood Cocktail
Caesar Salad, Greek Salad
Mix Leafy Salad with Choice of Dressings
Cream of Vegetable Soup, Seafood Chowder
Beef Barley Soup, Asian Noodle Soup, Carrot Ginger,
Sweet Corn Chicken Soup, Minestrone, Cream of Tomato Soup

MAIN COURSES

(Choice of One)

Roast Top Sirloin of Beef Bourguignon
Mediterranean Chicken
Fillet of Salmon with Dill Sauce
Breast of Chicken Parmesan
Stir Fried Chicken with Vegetables
Spinach Cannelloni
\$23.95 per person

MAIN COURSES

(Choice of One)

Pan Fried Breast of Chicken topped
With Duxelles Sauce
Pan Fried Fillet of Basa Grenobloise
Escalope of Veal Viennese
Roast Pork Loin with Honey Mustard Sauce
Roast Rack of Lamb with Chasseur
\$26.95 per person

ALL MAIN ENTREES ARE SERVED WITH...

Seasonal Buttered Vegetables
Rice **OR** Roast Potatoes
Freshly Baked Bread and Rolls

DESSERTS

(Choice of One)

Apple Strudel with Vanilla Sauce, Chocolate Mousse Cake
Warm Apple Pie with Vanilla Ice Cream, New York Cheese Cake
Mango Mousse Cake, Lemon Cheese Cake
Fresh Cut Fruits with Vanilla Ice Cream
Chocolate Pecan Pie

Freshly Brewed Coffee & Tea



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DINNER BUFFET MENU- 1

INTERNATIONAL BUFFET

COLD APPETIZERS

Selection of Cold Cuts, Pickles & Relishes
Antipasto Platter

(Grilled vegetables, bocconcini cheese, roma tomatoes & artichokes)

SALADS

Greek Salad
Caesar Salad
Coleslaw

Green Salad with Choice of Dressing

MAIN ENTRÉES

(Choice of Two)

Roast Top Sirloin of Beef with Peppercorn Sauce
Fillet of Basa with Dill and White Wine Sauce
Chicken Stir Fry
Pork Loin with Rosemary & Apple Sauce
Breast of Chicken with Sun dried Tomatoes & Goat Cheese
Jerk Chicken
Vegetarian Lasagna

Oven-Roasted Potatoes

OR

Steamed Rice

Buttered Seasonal Vegetables

Selection of Freshly Baked Bread and Rolls

DESSERTS

Fresh Seasonal Fruit Display
Cream Caramel
Assorted French Pastries
Chocolate Truffle Cake
Fruit Flan
Freshly Brewed Coffee & Tea

\$37.95 plus Taxes and Gratuities

(Minimum 30 People)



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DINNER BUFFET MENU- 2

INTERNATIONAL BUFFET

COLD APPETIZERS

Selection of Cold Cuts & Melon Prosciutto with Pickles & Relishes
Smoked Salmon & Mixed Seafood Dill Platter
Antipasto Platter
(Grilled vegetables, bocconcini cheese, roma tomatoes)

SALADS

Potato Salad
Caesar Salad
Sweet Corn & Roasted Pepper Salad
Hawaiian Chicken Salad
Green Salad with Choice of Dressing

MAIN ENTRÉES

(Choice of Two)

Prime Rib of Beef
Fillet of Salmon with Dill & White Wine Sauce
Supreme of Chicken Diablo
Butter Chicken
Escalope of Veal Piccata
Roast Pork Loin with Honey Mustard Glaze
Roganjosh
(Goat marinated in yogurt & Spices)
Fillet of Sole Florentine
Spinach Cannelloni

Oven-Roasted Potatoes OR Steamed Rice
Buttered Seasonal Vegetables
Selection of Freshly Baked Bread and Rolls

DESSERTS

Fresh Seasonal Fruit Display
Apple Strudel, Cream Caramel
Assorted French Pastries & Fruit Tartlets
Cheesecake
Freshly Brewed Coffee & Tea

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\$43.95 per person
(Minimum 30 People)



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PLATED DINNER MENU

APPETIZERS

(Choice of One)

*Minestrone Soup, Cream of Wild Mushroom,
Prosciutto & Melon
Shrimp Cocktail*

Smoked Salmon Cornets with Marinated Mussels on a bed of Garden Greens

SALAD

(Choice of One)

*Tossed Green Salad, Boston Bibb with Radicchio with choice of dressing
or Caesar Salad*

MAIN COURSES

(Choice of One)

<i>Breast of Chicken in Basil Oil & Black Mushroom Sauce</i>	\$29.95
<i>Herb-Marinated Chicken Breast with Roasted Red Pepper Sauce in White Wine Sauce</i>	\$29.95
<i>Ontario Loin of Pork with Honey Mustard Sauce</i>	\$29.95
<i>Poached Fillet of Salmon with Creamy Dill Sauce</i>	\$32.95
<i>Pan Fried Fillet of Snapper in Lemon & Capers Sauce</i>	\$32.95
<i>Grilled Lamb Chops with Herb Crust</i>	\$35.00
<i>Grilled Veal Chops with Chanterelles</i>	\$35.95
<i>Roast Prime Rib of Beef Au Jus</i>	\$37.95
<i>Sterling Silver Roast Sirloin of Beef with Peppercorn and Shallot Sauce</i>	\$38.95
<i>Medallion of Beef with Green Peppercorn Sauce</i>	\$39.95

All Main Courses are served with...

*Rice **OR** Potatoes **OR** Pasta*

½ Broiled Tomato topped with Parmesan Cheese

Medley of Vegetables

Selection of Freshly Baked Bread and Rolls

DESSERT

(Choice of One)

*Ice Cream Crepes, Dark and White Chocolate Mousse Cake
Tartuffo in a Waffle Bowl, Tiramisu, Raspberry Mousse Cake, Mango Mousse Cake
New York Style Cheese Cakes (Choice of Topping: Strawberry, Raspberry, and Cherry)*

Freshly Brewed Coffee & Tea



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RECEPTION MENU - I

Assorted Vegetables with Blue Cheese Dip and Ranch Dip

*Assorted Sandwich Tray on White & Whole Wheat Bread
(Ham, Turkey, Roast Beef, Tuna, Egg Salad)*

*Assorted Hot Hors D'oeuvres
(Chicken Satays, Assorted Mini Quiche, Vegetable Spring Rolls,
Spanakopita, Mushrooms Topped with Cheese)*

Assorted Cheeses with Crackers

Sliced Fresh Seasonal Fruit

Apple Strudel, Assorted French Pastries and Cakes, Home Baked Cookies

*Non-Alcoholic Fruit Punch
Freshly Brewed Coffee & Tea*

\$ 24.95 per person
(Minimum 30 People)

RECEPTION MENU - II

Assorted Vegetables with Blue Cheese Dip and Creamy Cucumber Dip

Canapés

*Hot Hors D'oeuvres
(Tempura Shrimp, Chicken Kabobs with Yogurt Mint Dip,
Assorted Mini Quiche, Oriental Crab Cakes, Beef Samosas, Spanakopita)*

Assorted Cheeses & Crackers

*Lemon Cheese Cake, Fruit Tartlets, Chocolate Mouse Cake,
Assorted French Pastries*

Sliced Seasonal Fresh Fruit

*Non-Alcoholic Fruit Punch
Freshly Brewed Coffee & Tea*

\$ 29.95 per person
(Minimum 30 people)



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COCKTAIL RECEPTION SELECTIONS

Hot Hors D'oeuvres Selection

Cold Hors D'oeuvres Selection

<i>Buffalo Style Chicken Wings</i>	\$18.00/doz	<i>Roast Beef w/ Asparagus</i>	\$21.00/doz
<i>Assorted Mini Quiche</i>	\$21.00/doz	<i>Cheese Mousse on Crackers</i>	\$21.00/doz
<i>Sausage Rolls</i>	\$21.00/doz	<i>Goat Cheese & Red Pepper on Pita</i>	\$21.00/doz
<i>Cajun Spiced Fried Mushrooms</i>	\$21.00/doz	<i>Baby Shrimp on Toast</i>	\$25.00/doz
<i>Mini Beef Kebab</i>	\$22.00/doz	<i>Smoked Salmon Roses on Rye</i>	\$25.00/doz
<i>Mini Chicken Kebab</i>	\$22.00/doz	<i>Egg Salad & Caviar</i>	\$18.00/doz
<i>Cajun Crab Cakes</i>	\$25.00/doz	<i>Blue Cheese w/ Radish</i>	\$18.00/doz
<i>Chicken Satay w/ Balsamic Jus</i>	\$22.00/doz	<i>Beef Tartar</i>	\$22.00/doz
<i>Beef Satay w/ Balsamic Jus</i>	\$22.00/doz	<i>Fruit Kabobs</i>	\$22.00/doz
<i>Vegetable Spring Rolls</i>	\$21.00/doz	<i>Bruchetta w/ Roasted Tomatoes</i>	\$21.00/doz
<i>Beef Samosas</i>	\$21.00/doz	<i>Smoked Salmon & Vegetable Tartlets</i>	\$25.00/doz
<i>Tempura Fried Shrimp</i>	\$25.00/doz	<i>Salmon & Caviar Crepes</i>	\$25.00/doz
<i>Fried Wonton</i>	\$21.00/doz	<i>Ham Rolls w/ Pineapples</i>	\$21.00/doz
<i>Breaded Fried Shrimp</i>	\$22.00/doz	<i>Devilled Eggs</i>	\$18.00/doz
<i>Garlic Shrimps</i>	\$25.00/doz	<i>Chicken Salad on French bread</i>	\$21.00/doz
<i>Vegetable Quesadillas</i>	\$21.00/doz	<i>Crab Meat Salad on English muffin</i>	\$25.00/doz
<i>Swedish Meat Balls</i>	\$21.00/doz	<i>Brie Cheese on Crackers</i>	\$25.00/doz
<i>Vegetable Samosas</i>	\$18.00/doz	<i>Smoked Turkey w/ Peaches</i>	\$22.00/doz
<i>Stuffed Jalapenos</i>	\$21.00/doz	<i>Smoked Trout w/ Onions</i>	\$22.00/doz
<i>Mini Pizzas</i>	\$18.00/doz	<i>Salami with Gherkins</i>	\$21.00/doz
<i>Scallops in Hot Garlic Sauce</i>	\$25.00/doz	<i>Marinated Herring w/ Onions</i>	\$22.00/doz
<i>Spanakopita</i>	\$21.00/doz	<i>Roasted Vegetable on Foccaccia Bread</i>	\$21.00/doz



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COCKTAIL RECEPTIONS – ADDITIONAL OPTIONS

Cocktail Snacks

(One Bowl serves 5 people)

Potato Chips	\$6.00/bowl
Pretzels	\$6.00/bowl
Peanuts	\$8.50/bowl
Nachos w/ Salsa	\$10.50/bowl
Assorted Sandwich Platter <i>An Assortment of Quarter Cut Cocktail Sandwiches w/ Relishes</i>	\$4.50 per person
Scandinavian Open Face Sandwiches <i>An Assortment of Roast Beef/ Smoked Salmon/ Ham/ Turkey Cheese/ Eggs/ Herrings and Baby Shrimps w/ Traditional Garnishes</i>	\$4.25 per person
International Cheese Platter <i>A Selection of Imported and Domestic Cheese with Crackers</i>	\$4.95 per person
Crudités w/ Dip <i>A Healthy Variety of Fresh Vegetable Sticks Served w/ House Dip</i>	\$4.75 per person
Fresh Fruit Platter <i>An Arrangement of Seasonal Carved Fruits and Berries</i>	\$5.45per person
Sweet Table <i>Brownies, Cookies, Assorted Cakes and Pies</i>	\$5.95per person
Shrimp Pyramid (100 pieces)	\$325.00

Punch Bowls (Serves 50 persons)

<i>Fruit Punch</i>	\$65.00
<i>Wine Punch</i>	\$95.00
<i>Champagne Punch</i>	\$95.00
<i>Egg Nog (Seasonal)</i>	\$65.00
<i>Rum & Egg Nog (Seasonal)</i>	\$95.00



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BANQUET BAR

HOST BAR

**All Drinks on Master Account for Payment by Organizer*

**Prices Include all Taxes and Gratuities*

<i>Liquor (1 oz. portion)</i>	\$5.00
<i>Premium Brand</i>	\$6.50
<i>Cognacs</i>	\$7.00
<i>Domestic Beer</i>	\$5.00
<i>Imported Beer</i>	\$6.50
<i>Domestic House Wine (5 oz. glass)</i>	\$5.00
<i>Soft Drinks</i>	\$2.50

BARTENDER FEE

Should total NET Bar Sales amount to Less than \$400.00 a Bar Set-up Charge (\$100.00) will apply.

CASH BAR

**All Drinks on Cash Basis by Individual Guests*

**Prices Include all Taxes and Gratuities*

<i>Liquor (1 oz. portion)</i>	\$5.00
<i>Premium Brand</i>	\$6.50
<i>Cognacs</i>	\$7.00
<i>Domestic Beer</i>	\$5.00
<i>Imported Beer</i>	\$6.50
<i>Domestic House Wine (5 oz. glass)</i>	\$5.00
<i>Soft Drinks</i>	\$2.50



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White Wines

Rivercrest California White Wine (0) \$24.95

Fresh tropical fruit flavours and spiky floral aromas embrace the California white grape

Vidal VQA, Peller Estates Founder's Series (0) Canada \$24.95

*Aromas of fresh peaches and melons are enhanced by summer floral notes.
The dry body finishes with clear refreshing pink grapefruit acidity.*

Chardonnay Barton & Guestier (0) France \$24.95

*Clear, pale colour, intense & elegant bouquet, hints of flowers & honey,
medium body, clean finish*

Sauvignon Blanc Bin 95, Lindeman (0) Australia \$28.95

*Pale straw colour, complex aroma, pear, gooseberry herbal & grassy aromas,
flavour follows nose, crisp acidity balances fruit, good quality*

Turning Leaf Chardonnay, E&J Gallo (0) California, U.S.A. \$29.95

Round apple-citrus flavors shaded with tones of vanilla and spice. Medium bodied.

Macon Village, Dubouef (0) France \$31.95

Medium straw colour with fresh, intense apple & pear aroma & taste, dry wine.

Chardonnay Bin 65, Lindeman (1) Australia \$29.95

*Light yellow gold color, floral with citrus and vanilla nose
soft over ripe fruit flavor, soft short finish.*

Trius Chardonnay VQA, Hillebrand (0) Canada \$39.95

*A rich aroma of ripe apple, butter and oak underlying toasty oak and sweet spice.
The full round creamy palate and lingering, light crisp, apple and oak finish is enticing.*

Bourgogne Aligote Jaffelin (0) France \$34.95

Pale straw color, subdued citrus aroma, apple, lemon flavor, dry crisp wine with short finish

Gewurztraminer, Pierre Sparr (3) Alsace, France \$35.95

Tropical fruit & lemon aroma, medium bodied, balanced acidity

Riesling, Piesporter Michelsberg (3) Bihn, Germany \$25.95

*Light straw yellow, citrus, mineral and pine aroma
off-dry apricot flavor, low alcohol, medium length finish.*

Soave, Bolla (0) Italy \$27.95

Pale straw colour, light citrus aroma, light body touch of peach in flavour

Pinot Grigio, Folonari (0) Italy \$27.95

*Pale straw colour. a good simple white. hints of honey and nuts with some
grapefruit in the finish.*

Sauvignon Blanc, Ernst & Julio Gallo (0) California U.S.A \$27.95

Pale straw yellow color, light citrus aroma, light vegetal and citrus flavor, crisp finish.

Taxes and Gratuities Not Included



HOTEL TORONTO EAST
55 Hallcrown Place, Toronto, M2J 4R1
Tel: (416) 493-7000 Fax: 416-493-2754

Red Wines

Rivercrest California Red (0) \$24.95

This red wine highlight the fresh, forward fruit flavours of Red California grapes

Cabernet Merlot, Peller Estates (0) Canada \$24.95

A deep ruby color medium wine with a bouquet of strawberry, raspberry, smoke and fruit integrated with black pepper spice and cedar.

Merlot, Barton & Guestier (0) France \$24.95

Medium bodied, Intense bouquet, subtle fruit aroma, soft tannin

Valpolicella, Bolla (0) Italy \$29.95

Ruby colour, cherry and spice hints on the nose, pleasantly crisp, fruity with black pepper in the finish, good quality

Shiraz, Jacob's Creek (0) Australia \$31.95

Nottage Hill Merlot, Thomas Hardy (0) Australia \$33.95

Garnet red colour; ripe cherry and red berry nose with touch of oak, soft red berries & plums with some light tannin in the finish.

Cabernet Sauvignon, Concha Y Toro (0) Chile \$27.95

Garnet red color, light berry aroma with raw oak, medium body, fruit & cherry pit flavors, soft tannin, easy drinking

Cabernet Sauvignon, Ernst & Julio Gallo (0) California, U.S.A. \$28.95

Ruby red color, ripe berry fruit with a touch of spice in aroma and flavor, medium body, spicy note on the finish

Turning Leaf Merlot, Ernst & Julio Gallo (0) California, U.S.A. \$29.95

Medium bodied Merlot features rich, ripe flavors and aromas of cherry and plum

Beaujolais Superieur, Bouchard Aine (0) France \$35.95

Deep purple ruby color, subdued cherry aroma and flavor, crisp balanced acidity

Chianti Classico, Ruffino (0) Italy \$35.95

Purple/red colour, red berry and cherry, spicy medium body, fruit & touch of pepper in flavour round tannin for gently firm finish

Rose Wine

Ernst & Julio Gallo white Zinfandel (4) California U.S.A. \$26.95

Light pink color, strawberry, apricot, candy nose off-dry fruit flavor, balanced acidity.

Taxes and Gratuities Not Included