

## Celebrate the Season at the Centre of it all!

 Book your festive season get-together at the InterContinental Toronto Centre and be dazzled with the holiday splendour of the intimate Private Dining Rooms or choose from over 19 private venues that can accommodate your groups of up to 700 people.

When you celebrate with us, our dedicated catering team takes care of all of your details for a successful event. And, when you book you will receive:

- Complimentary Coat Check
- Special valet parking rates of \$20.00 (Based upon availability and during event time)
- Special guestroom rates
- Festive centerpieces
- Packages can be tailored to your needs through your Catering Specialist

To reserve your holiday party or for more information contact:  
[salestorontocentre@ihg.com](mailto:salestorontocentre@ihg.com) or visit our website at [www.ictc.ca](http://www.ictc.ca) or phone 416-597-8170



## Daily Festive Buffet Luncheon

(menu items vary daily)

Selection of Freshly Baked Rolls and Butter

Soup

Roasted garlic and potato soup with mozzarella crisp

Deluxe Antipasto Display with Prosciutto, Melon, Salami, marinated Olives, marinated Artichokes, Grilled Asparagus Spears, Grilled Peppers, Cubed Asiago, Provolone, Mini Bocconcini Cheese & Focaccia Wedges

Hot Selection:

Hand-carved whole turkey with savory stuffing, traditional cranberry relish and gravy Pan-seared pickerel with Green beans and toasted almonds Herb crusted pork loin with green peppercorn jus Medley of winter squash Roasted potato Vegetable lasagna

Sweet table:

Chef's array of holiday desserts

Starbucks Regular & Decaffeinated Coffee, Selection of Black & Herbal Teas

*\$42 per person*

Plus tax and gratuity



## Festive Cocktail Party Package (minimum 12 people)

Mini Cranberry Scone with Stilton Cheese  
And Orange Cranberry Marmalade

Pissaladière  
French pizza style triangle made with puff pastry,  
Tomato, fresh herbs, black olives, onion & goat cheese

Artichoke & Crab Dip with pita crisps

Basket of Root Vegetable Chips

Curried Sweet Potato & Butternut Squash Dip  
with pita breads

1/2 Side of Atlantic Smoked Salmon  
with capers, onions, lemons & buttered pumpernickel

Oven Roasted Turkey Breast Platter  
cold, sliced turkey breast, with a variety of breads,  
cranberry sauce & grainy mustard

Selection of Holiday Cookies & Baked Goods

*\$28 per person*  
Plus tax and gratuity



## Joy to the World

(3 Course Dinner – pre-selected)

Selection of Freshly Baked Rolls and Butter

Soup or Salad – Choose one :

- Roasted Pumpkin Soup with Whipped Cinnamon Cream and Toasted Pumpkin Seeds
- Exotic Wild Mushroom & Sweet Potato Bisque
- Roasted Turkey Soup with Wild Rice and Vegetables
  
- Crisp Romaine salad with herbed croutons, Parmesan and Garlic Aioli
- Winter Salad with Orange Segments, Toasted Almonds and Cranberry Vinaigrette
- Baby Spinach with Spiced Pecans, Goat Cheese and Champagne Vinaigrette

Entrée - Choose one :

- Ontario Roulade of Turkey stuffed with Sage & Walnut Bread, Cranberry Relish, Mash Potato, Roasted Carrots and Parsnip with Turkey Gravy
- Roasted Alberta Striploin with Horseradish Mash Potato, Winter Root Vegetables and Green Peppercorn Jus
- Roasted Halibut, Sweet Potato Mash, Candied Beets, Vegetable bundle and Lemon Buerre Blanc

Dessert - Choose one :

- Chestnut and Rum Cheese Cake, Vanilla Caramel Sauce
- Dark Chocolate Pyramid, Cocoa Meringue and Sour Cherry Compote
- Maple Pecan Brulee

Starbucks Coffee and Decaffeinated Coffee, Selection of Black and Herbal Teas

*\$60 per person*

Plus tax and gratuity



## O'tannenbaum

(4 Course Dinner – pre-selected)

Selection of Freshly Baked Rolls, Flat Breads and Butter

Soup – Choose one :

- Roasted Butternut Squash & Apple Soup with Cinnamon Crème Fraiche
- East Coast Seafood Chowder, Salmon Roe

Salad – Choice one :

- Winter Green Salad, Crisp Endive, Dried Cherries and Champagne Vinaigrette
- Winter Salad with Orange Segments, Toasted Almonds and Cranberry Vinaigrette
- Baby Spinach with Spiced Pecans, Goat Cheese and Citrus Vinaigrette

Entrée – Choose one:

- Herb Roasted Chicken Supreme, Vegetable Risotto, Medley of Squash and Natural Jus
- Roasted Alberta Striploin with Horseradish Mash Potato, Winter Root Vegetables and Green Peppercorn Jus
- Ontario Roulade of Turkey stuffed with Sage & Walnut Bread, Cranberry Relish, Mash Potato, Roasted Carrots and Parsnip with Turkey Gravy

Dessert – Choose one:

- Festive Dessert Sample: Grand Marnier Crème Brulee, Sweet Mince Pie
- Chocolate and Banana Mousse, served with Cocoa Meringue, Mango and Raspberry Sauce
- Dark Chocolate Pyramid with Sour Cherry Compote

Starbucks Coffee and Decaffeinated Coffee, Selection of Black and Herbal Teas

*\$70 per person*  
Plus tax and gratuity

## Jingle Bells

Delight your guests by giving them the choice of two or three entrees through personalized menus at their place setting.  
(4 Course Dinner)

Selection of Freshly Baked Rolls and Butter

Soup – Choose one:

- Leek and Potato Soup with Smoked Salmon
- Roasted Pumpkin Soup with Whipped Cinnamon Cream and Toasted Pumpkin Seeds
- East and West Coast Seafood Chowder; Salmon Roe

Salad – Choose one:

- Winter Green Salad, Crisp Endive, Dried Cherries and Champagne Vinaigrette
- Leaves of Baby Spinach, Arugula, Endive with Berries and Champagne Vinaigrette
- Roasted Tomato Salad with Buffalo Mozzarella, Basil and Aged Balsamic Vinaigrette

Choose Two or Three Entrées

- Pan-seared Atlantic Salmon With Red Beet and Balsamic Reduction
- Herb Roasted Chicken Breast with Natural Jus
- Roasted Alberta Striploin with Green Peppercorn Jus
- Ontario Roulade of Turkey with Traditional Stuffing and Gravy

All Entrées are served with Chef's choice of starch and vegetable

Dessert – Choose one:

- Eggnog and Pear Crème Brulee, Praline Shortbread
  - Pumpkin Tiramisu Mousse in a Chocolate Basket Served with Biscotti
  - Dark Chocolate Pyramid with Sour Cherry Compote
- Starbucks Coffee and Decaffeinated Coffee, Selection of Black and Herbal Teas

*\$90 pp for two Entrées / \$95 pp for three Entrées*  
Plus tax and gratuity



## Buffet Dinner

(Minimum 35 people)

Selection of Freshly Baked Rolls and Butter

### COLD SELECTION

Caesar Salad with Crisp Romaine Lettuce, Garlic Herb Croutons and Caesar Dressing

Bitter Ontario Greens with Popcorn Seedlings and Assorted Dressings

Pasta Salad with Grilled Vegetables

Fresh Green Spring Bean Salad tossed with Roasted Almond Slivers and Citrus Vinaigrette

Mediterranean Tomato Salad with Feta

Poached PEI Mussels and Assorted Smoked Fish to Include Salmon Trout and Mackerel

Poached Shrimp

Assorted European Cold Cuts, Pate, Pickles and Relishes

### HOT SELECTION

Roast Ontario Tom Turkey featuring all The Traditional Trimmings

Roast Striploin of Beef served with Natural Pan Jus

Grilled Pacific Snapper Coloured with a Saffron and Tomato Emulsion

Cheese & Spinach Cannelloni on a Bed of Green Beans, Rustic Tomato Sauce Topped with Wilted Spinach & Four Cheese Blend

Roasted Garlic Mashed Potatoes

Late Harvest Vegetables

### DESSERT

Festive Bread Pudding with Brandy Crème Anglaise

Grand Mariner Crème Brulée

Apple & Cranberry Crumble & Sweet Mince Pie

Orange Pecan Pie

Double Chocolate Brownie

Starbucks Coffee and Decaffeinated Coffee, Selection of Black and Herbal Teas

*\$80 per person*

Plus tax and gratuity



## Reception Items

### Cold Canapés

(Minimum of One Dozen per Selection, prices are per dozen)

Tomato Basil Wrapped Feta on Skewer	\$38.00	Apple Wood Smoked Atlantic Salmon with Capers on Pumpnickel Round	\$42.00
Slow Roasted Peking Duck Wrapped in a Chinese Crepe	\$38.00	Fresh Nova Scotia Lobster Salad served in a Vine Ripened Cherry Tomato	\$42.00
Fresh Smoked Chicken Salad in a Mini Pita Pocket	\$38.00	Fresh Snow Crab with Cream Cheese in a Crepe Purse	\$42.00
Vine Ripened Cherry Tomato Filled with Organic Chicken	\$38.00	Salmon Pinwheel	\$45.00
Whipped Goats Cheese with Mixed Fresh Herbs on a Baguette	\$38.00	Striploin, Honey Mustard Garlic Aioli	\$45.00
California Rolls or Vegetarian California Rolls with Pickled Ginger and Wasabi	\$38.00	Pastrami Salmon on Cucumber	\$45.00
Smoked Atlantic Salmon Temaki with Enoki Mushrooms	\$42.00	Assorted Rice Wrap Barbeque Pork, Mushroom, Duck, Shrimp and Spring Mix	\$45.00
Assorted Sushi, Salmon, Tuna and Shrimps	\$42.00	Prosciutto Pin Wheel with Fig Chutney	\$45.00
Fresh Nova Scotia Lobster Salad in a Mini Pita Pocket	\$42.00		
Fresh Nova Scotia Lobster and Cream Cheese wrapped in a Crepe Purse	\$42.00		

Plus tax and gratuity



## Reception Items (con't)

### Hot Hors D'Oeuvres

(Minimum of One Dozen per selection, prices are per dozen)

Swiss Cheese & Onion Quiche- Monte Carlo	\$39.00	Lobster Corriander Rounds	\$42.00
Santa Fe Chicken Quesadilla	\$39.00	Canton Shrimp Wonton	\$42.00
Chicken Gow (Chinese Dumpling)	\$39.00	Mint & Dijon Crusted Lamb Chops	\$42.00
Vegetable Pakoras	\$39.00	Hawaiian Shrimps	\$42.00
Vegetable Samosas	\$39.00	Har Kao	\$42.00
Vegetable Spring Rolls	\$39.00	Pork Sui Mai	\$42.00
Chicken Samosas	\$39.00	Chicken Spring Rolls	\$42.00
Vegetable Gow (Chinese Dumpling)	\$39.00	Chicken Satay with Black and White Sesame Seeds	\$42.00
Pan Seared Scallop with Mango Cilantro Salsa	\$42.00	Tandoori Chicken Brochettes	\$42.00
Jumbo Shrimp sautéed in a Garlic Black Bean Sauce	\$42.00	Digby Scallops Wrapped in Bacon	\$42.00
Mini Crab Cake Topped with Three Pepper Aioli	\$42.00	Lamb Shish Kebab	\$42.00
Spanikopita Spinach & Feta Triangles	\$42.00		

Served with Chef's Choice of dipping sauces

Plus tax and gratuity



**Host Bar**

Spirits - Premium Brands (35ml / 1¼ oz)	\$6.95
Spirits - Executive Brands (35ml / 1¼ oz)	\$7.95
Domestic Beer	\$5.25
Imported Beer	\$6.25
Domestic Varietal Wines (160ml / 5oz)	\$7.00
Liqueurs (28ml / 1oz)	\$9.00
Cognac VSOP/Grand Marnier (28ml / 1oz)	\$9.00
Sherry/Port (56ml / 2oz)	\$9.00
Mineral Water	\$4.50
Soft Drinks	\$4.50

Prices per drink, exclusive of taxes and gratuities

- Host bar prices subject to 13% HST and 15% gratuity (subject to change)
- If host bar consumption falls below \$500.00, a \$20 labour fee will be assessed per bartender per hour, for a minimum of four hours

**Cash Bar**

Spirits - Premium Brands (35ml / 1¼ oz)	\$7.50
Spirits - Executive Brands (35ml / 1¼ oz)	\$8.50
Domestic Beer	\$6.00
Imported Beer	\$7.00
Domestic Varietal Wines (160ml / 5oz)	\$7.00
Liqueurs (28ml / 1oz)	\$9.00
Cognac VSOP/Grand Marnier (28ml / 1oz)	\$9.00
Sherry/Port (56ml / 2oz)	\$9.00
Mineral Water	\$4.50
Soft Drinks	\$4.50

Prices per drink, inclusive of taxes and gratuities

- Cash bar prices subject to 13% HST and 15% gratuity (subject to change)
- If cash bar consumption falls below \$1000.00, a \$20 labour fee will be assessed per bartender and cashier per hour, for a minimum of four hours