



Holiday Experience

the TORONTO
**CONGRESS
CENTRE**

The Toronto Congress Centre is well known for its fine dining cuisine devoted exclusively to the tastes for your guests. Whether it is for a small meeting, tradeshow, convention or gala celebration, our talented Executive Chef and culinary team prepare everything on the premises in our HACCP Accredited kitchen.

We are partnered with local growers and wine producers so our culinary team can provide the freshest ingredients while reducing the carbon footprint and showcasing our regions best in their seasonal offerings year round.

Our goal is to provide you with a dining experience like no other; we believe every event deserves nothing less.

Our exclusive holiday party packages are available November 16th to December 22nd, 2012.

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Holiday Experience One

Reception

2 alcoholic drink tickets per guest
Complimentary soft drink, juice, non-alcoholic punch

Dinner

Baby arugula and blonde frisée salad with Belgian endive, sun-dried cranberries, candied walnuts, shredded carrot and cucumber finished with cranberry vinaigrette

Rosemary roasted chicken supreme served with sweet potato mash and roasted root vegetables finished with mulled wine reduction

Modern mini carrot cake

Freshly baked bread basket

Freshly brewed coffee and selection of herbal teas

With dinner 2 bottles of wine per table (tables x10)

10:30pm Buffet: Christmas cookie platter, freshly brewed coffee, selection of herbal teas

Complimentary Coat Check
Parking Management
Complimentary Hotel Room (1)
Price: \$80.00

200 - 2,000 persons
Price subject to 13% HST and 18% Service Charge

Holiday Experience Two

Reception

2 alcoholic drink tickets per guest
Complimentary soft drink, juice, non-alcoholic punch

Dinner

Cookstown baby salad greens with heirloom tomatoes, julienne red pepper, slivered red onion, shaved Parmesan cheese and finished with aged balsamic vinaigrette

Roasted Ontario Tom Turkey with maritime savory stuffing, roasted red skin potatoes and medley of oven roasted root vegetables, served with cranberry sauce and turkey gravy

Pumpkin Kahlua Cheesecake Mini

Pumpkin cheesecake baked in a gingerbread crust finished with buttery caramel and Kahlua cream

Freshly baked bread basket

Freshly brewed coffee and selection of herbal teas

With dinner 2 bottles of wine per table (tables x10)

10:30pm Buffet: Christmas cookie platter, freshly brewed coffee, selection of herbal teas

Complimentary Coat Check
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Holiday Experience Three

Reception

2 alcoholic drink tickets per guest
Complimentary soft drink, juice, non-alcoholic punch

Dinner

Symphony of roasted Ontario beets and Cookstown baby greens salad with double apple wood smoked bacon lardons, crumbled goat cheese and finished with a sweet onion vinaigrette

Grilled Ontario naturally raised beef tenderloin with sweet potato gratin and a rainbow of Cookstown heirloom vegetables, served with charred onion and apple Calvados demi glace

Chocolate Hazelnut Meringue Cake

Freshly baked bread basket

Freshly brewed coffee and selection of herbal teas

With dinner 2 bottles of wine per table (tables x10)

10:30pm Buffet: Christmas cookie platter, freshly brewed coffee, selection of herbal teas

Complimentary Coat Check
Parking Management
Complimentary Hotel Room (1)
Price: \$95.00

200 - 2,000 persons
Price subject to 13% HST and 18% Service Charge

Holiday Experience Four

Reception

2 alcoholic drink tickets per guest
Complimentary soft drink, juice, non-alcoholic punch

Dinner

Butter lettuce salad with mandarin orange segments, maple candied pecans, radishes, and cucumber finished with citrus vinaigrette

Pan seared black cod fillet with butternut squash wild rice pilaf, candy cane beets, baby white turnips and baby green zucchini finished with Riesling cream sauce

Plum Pudding with Canadian Whiskey Candy Cane Sauce

Freshly baked bread basket

Freshly brewed coffee and selection of herbal teas

With dinner 2 bottles of wine per table (tables x10)

10:30pm Buffet: Christmas cookie platter, freshly brewed coffee, selection of herbal teas

Complimentary Coat Check
Parking Management
Complimentary Hotel Room (1)
Price: \$90.00

200 - 2,000 persons
Price subject to 13% HST and 18% Service Charge

À La Carte Additions

Additional Appetizers

Roasted parsnip and pear soup garnished with parsley oil and crispy leeks

Lobster bisque garnished with shredded lobster meat and fine herbs

Wild mushroom fusion garnished with pesto crostini

Butternut squash and sun-dried cranberry soup garnished with crème fraiche

An Additional \$8.00 per person

Antipasto plate with prosciutto and melon, marinated bocconcini cheese, olives and grilled peppers Jumbo tiger shrimp cocktail served with cocktail sauce and lemon

An Additional \$12.00 per person

Selection of 2 hot hors d'oeuvres and 2 canapés per person served butler style

An Additional \$8.00 per person

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Desserts

TCC Famous Bread Pudding

House made Stollen spiced bread pudding served with vanilla cream sauce

La Rocca Super Caramel Crunch

Two layers of pecan meringue layered with buttery caramel whipped cream

Raspberry Almond Pistachio Cake

White chocolate almond mousse and raspberry preserve surrounded by pistachio roulade

An Additional \$3.00 per person

Trio Dessert

Mini chocolate dipped brandy snap basket with tiramisu mousse, dark chocolate cup with lemon mousse and a mini Swiss apple tart

An Additional \$5.00 per person