

ATLANTIS CORPORATE MENU PACKAGES

(Room Minimums Apply)

HALF DAY MEETING PACKAGES

PACKAGE #1

The Baker's Shoppe Breakfast

Variety of Fruit & Sweet Filled Mini Muffins & Danishes
Chocolate, Plain & Almond Filled Croissants
Bran, Carrot & Berry Breakfast Loaves

Mid Morning Break

Coffee, Tea, Juices and Soft Drinks

PACKAGE #2

The Everything Breakfast

Fresh Scrambled Eggs, Smoked Crispy Bacon,
Waffles w/ Fresh Cream & Berry Compotes,
Dollar Pancakes w/ Warm Maple Syrup
Assorted Mini Muffins, Croissants & Danishes
Bagels w/ Smoked Salmon, Cream Cheese & Lemon Preserves
Variety of Fruit Infused Yogurts & Granolas
Fresh Local and Tropical Fruit & Berry Platters

Mid Morning Break

Coffee, Tea, Juices and Soft Drinks

FULL DAY MEETING PACKAGES

PACKAGE #3

The Baker's Shoppe Plus Breakfast

Assortment of Breakfast Loaves, Mini Muffins, Danishes &
Croissants,
Whole Wheat, Raisin & Sesame Seed Mini Bagels
w/ Fruit Infused Cream Cheeses, Preserves & Butters,
Fresh Local Fruit, Tropical Fruit & Berry Platters

Mid Morning Break

Coffee, Tea, Juices and Soft Drinks

Midday

Assortment of Fresh Breads, Butters & Dips
Crisp Mesclun Greens, Tomatoes & Cucumbers w/ a Selection
of Vinaigrettes
Israeli Cous Cous Salad w/ Marinated Shrimp, Roasted Peppers,
Italian Parsley & a Burnt Lime Vinaigrette
Variety of Cured & Smoked Meats, Seafood and Vegetables
In an Assortment of Wraps, Whole Wheat & Flavoured Breads
Accompanied by Mustards, Scented Mayo's, Pickles & Olives
Pastry Shop Baked Mini Tarts, Squares & French Pastries

Mid Afternoon Break

Coffee, Tea, Juices and Soft Drinks

PACKAGE #4

The Everything Breakfast

Fresh Scrambled Eggs, Smoked Crispy Bacon, Waffles w/ Fresh
Cream & Berry Compotes,
Dollar Pancakes w/ Warm Maple Syrup,
Assorted Mini Muffins, Croissants & Danishes,
Bagels w/ Smoked Salmon, Cream Cheese & Lemon Preserves,
Variety of Fruit Infused Yogurts & Granolas
Fresh Local and Tropical Fruit & Berry Platters

Mid Morning Break

Coffee, Tea, Juices and Soft Drinks

Midday

Assortment of Breads, Butters & Dips
Mixed Spring Greens w/ Lemon Balsamic Dressing
Spinach Salad w/ Carmelized Pears, Walnuts, Blue Cheese and
Charred Onions,
Ricotta & Herb Filled Angolotti
w/ Roasted Red Pepper and Tarragon,
Fusilli Carbonara w/Grilled Chicken, Sundried Tomatoes
In an Aged Parmesan Cream Sauce
Seasonal Vegetable Medley w/ Olive Oil and Fresh Basil
Home Baked Sweets and Platters of Local and Seasonal Fruits

Mid Afternoon Break

Coffee, Tea, Juices and Soft Drinks

BREAKFAST ACCOMPANIMENTS

Add to your event for \$3

- Scrambled Eggs
- Smoked Bacon Strips
- Pea Meal Bacon
- Waffles w/ Whipped Cream & Chocolate Sauce
- Silver Dollar Pancakes w/ Pure Maple Syrup
- Individual Yogurt & Granola
 - Breakfast Pastries
 - Whole Fruit
- Bagels Cream Cheese & Preserves

Add to your event for \$4

- Bagels & Lox
- Eggs Benedict
- Fresh Local & Tropical Fruit & Berry Platter

BREAKS

Add to your event for \$3

- Assortment of House Baked Cookies
- Party Platters of Chips, Pretzels & Trail Mixes
- Fruit Smoothies; Banana, Mango & Berry

Add to your event for \$5

- Power, Protein & Granola Bars
- Individual Snack Packs, Nuts & Vegetable Chips
 - Assortment of Pastries
- Selection of Fine Canadian & European Cheeses w/ Wafers, Crostini & Preserves

BREAK OPTIONS

Afternoon Tea

Assorted Fresh Finger Sandwiches;
Cucumber and Chive Cream Cheese,
Smoked Salmon and Dill Mascarpone Cheese,
Chicken, Granny Smith Apple & Citrus Mayo
Shrimp and Asparagus Salad
Roasted Peppers and Goat cheese

Scones w/ Devon Cream and Jams
Short Bread & Biscuits
Berries and Cream

Assortment Of English and International Teas



Good For You

Fruit Smoothies; Banana, Mango & Berry
Power, Protein & Granola Bars
Individual Snack Packs, Nuts & Vegetable Chips



Sweet and Salty

Assortment of House Baked Cookies
Assortment of Pastries
Party Platters of Chips, Pretzels & Trail Mixes



Death by Chocolate

Chocolate Fondue, Whipped Cream & Berries
White and Dark Chocolate Almond Bark
Mini Chocolate Bites of Cheesecakes, Mousses and Petite Fours
Lemon, Mango and Fruit Tarts w/ Dark Chocolate Drizzle



❧ BUFFETS ❧

Buffet #1

Mixed Spring Greens w/
Lemon Balsamic Dressing

Vine Ripened Plum Tomatoes
w/ Feta Dressing, Red Onions,
Kalamata Olives and Fresh
Oregano

Israeli Cous Cous w/
Roasted Peppers, Italian Parsley
and Grilled Onions

Farfalle Pasta
w/ Crisp Fresh Vegetables,
Sundried Tomato Pesto
In a Light Tomato Fondue

Pan Roasted Chicken
Breast w/ a Lemon and Thyme
Jus

Herb and Garlic Roasted
Mini Red Potatoes

Seasonal Vegetable Medley w/
Olive Oil and Fresh Basil

Bakers Selection of Tarts,
Squares and Sweets

Buffet # 2

Mixed Spring Greens w/ Lemon
Balsamic Dressing

Spinach Salad w/ Caramelized
Pears, Walnuts, Blue Cheese and
Charred Onions

Fingerling Potato Salad w/
Scallions, Shitake Mushrooms in
a Grainy Mustard Dressing

Fusilli Carbonara w/ Grilled
Chicken, Sundried Tomatoes in
an Aged Parmesan Cream Sauce

Shaved New York Striploin w/
Portobello Mushrooms & Pearl
Onions

In a Cabernet Red Wine Sauce

Parsley Crusted Pacific Salmon
w/ Tomato & Caper Dressing

Sweet Garlic Spun Mash
Potatoes

Seasonal Vegetable Medley w/
Olive Oil and Fresh Basil

Bakers Selection of Tarts,
Squares and Sweets

Buffet # 3

Mixed Greens w/ Lemon
Balsamic Dressing

Hearts of Romaine

Grilled Field Mushrooms &
Asparagus Salad w/ Artichoke
Tapenade Dressing

Ricotta & Herb Filled Angolotti
w/ Roasted Red Pepper and
Tarragon

Rotini Pasta w/ Black Tiger
Shrimp in a Roasted Tomato
Arrabiatta Sauce

Braised Angus Beef Tenderloin

Grilled Pacific Salmon w/
Lobster Butter Sauce

Roasted Fingerling Potatoes w/
Fresh Rosemary & Sweet Garlic
Chips

Steamed Hot House Vegetables
w/ Extra Virgin Olive Oil &
Fresh Herbs

Mini Cheesecakes, Petit Fours,
Home Baked Sweets
& Platters of Local and Seasonal
Fruit Platters

❧HORS D'OEUVRES❧

Gold Selection

Smoked Salmon
With Dill and Caper Mousse

Ginger and Hoisin Glazed Beef Satay

Sesame Crusted Chicken Satay

Potato Samosa with Curried Yogurt

Bocconcini & Tomato with Fresh Basil

Classic Greek Spanakopita with Yogurt Dipping
Sauce

Crispy Vegetable Spring Rolls with Chili Plum Sauce

Vegetable Pakora Bundles with Cucumber Relish

Beef & Onion Tartlet

California Rolls with Soy and Wasabi

Vegetable Pizzettes

Coconut Shrimp with Pineapple Spiked Ketchup

Platinum Selection

Tempura Asparagus Spears with Ponzu Dipping
Sauce

Wild mushroom and Goat Cheese Bruschetta

Chicken and Smoked Mozzarella Pizzettes

Portobello Fries with Truffle Aioli

Chicken Drumettes with Szechwan Pepper Glaze

Peking Duck Wrapped in a Savoury Crepe

Shrimp Spring Rolls with Scallion Mayo

Vegetable Potstickers with Citrus Soy

Snow Crab Salad with Coriander and Mango Salad

Seared Sushi Grade Tuna with Wasabi Mayo

Lobster and Fennel Slaw

Assorted Sushi, Maki and Negiri Rolls

Short Plate Selection

Lobster Normandy

Dijon and Rosemary Crusted Lamb Chop

Scallops w/ Double Smoked Bacon

Coriander & Cumin Crusted Pork Belly & Sea Scallops

❧SIT DOWN MENU❧

(Choose One of Each; 1st Course, Entrée, Dessert)

❧ 1st Course ❧

Smoked Salmon with Fingerling Potato Salad,
Pickled Red Onions, Frisee & Mustard Dressing

Grilled Portobello Mushrooms
With Goat Cheese & Roasted Red Pepper
Served Over Five Leaf Lettuce with a Citrus Balsamic Vinaigrette

Spinach Salad
With Caramelized Pears, Walnuts, Blue Cheese,
Smoked Bacon & Charred Onion Vinaigrette

❧ENTRÉES❧

Seasonal Vegetables and Additional Side Accompany all Entrées

Thyme & Lemon Rubbed Grilled Cornish Hen
With Citrus Demi

Roasted Salmon Filet
With Seared Scallops In a Lobster Butter Sauce

Duo of Braised Short Ribs & Beef Tenderloin
With Stilton Infused Jus

❧DESSERTS❧

Chocolate Ganache Gateaux with a Vanilla Bean Cream

Strawberry Shortcake, Layered Sponge Cake w/ Strawberries and Whipped Cream

❧ COCKTAIL RECEPTION ❧

Passed Short Plate Selection

Crispy Halibut & Chips w/ Tartar Sauce

Mini Chicken Club Sandwich in a Brioche Bun

Fusilli w/ Shrimp Bolognese

Braised Short Rib Poutine w/ Green Peppercorn Jus

Sweet Pea, Lemon and Thyme Risotto

“Cold Bar” Station

Cocktail, Smoked Salmon, Chilled Spicy Mussels & Clams
Grilled & Marinated Vegetables, Domestic & Imported Cheeses,
w/ Flat Breads, Lavash and Crostini's with Assorted Vegetable and Legume Dips

Sushi Station

An Assortment of Maki, Nori and Nigiri
Including Salmon, Tuna, Shrimp and Avocado,
Soy Sauce, Ponzu, Pickled Ginger and Wasabi

Carving Station

Chipotle & Cilantro Marinated Braised Brisket
w/ a Sweet Potato Mash & Mustard Infused Jus

Sweet Station

Mini Bites of Cheesecakes, Brulee's, Petite Fours, Fruit Tarts and Mousses.

Fresh Seasonal Local & Tropical Fruit and Berry Platters

❧FOOD / ACTION STATIONS❧

“STREETS OF TORONTO”

Pick 4 items from each “Street” Category

BAY STREET

Arugala Salad w/ Goat Cheese, Pickled Onions & Charred Onion

Caesar Salad w/ Cured Anchovies, Herb Croutons & Roasted Garlic Dressing



Shrimp & Raw Oyster Bar

Jumbo Pacific Rim Shrimp w/ Tabasco Spiked Cocktail Sauce,
Brandy Infused Marie-Rose Sauce & Charred Lemon

Variety of East Coast Fresh Oysters w/ Shallots & Sherry Mignonette Sauce & Lime Infused Hot
Sauce

Caribbean Rock Lobster Tails w/ Lemon Butter, Pineapple Salsa & Hollandaise

Carving Station

New York Peppered Striploin

w/ Mini Kaisers, Assorted Mustards, Sweet Garlic Mayo & Bourbon Jus



Artichoke Mash Potatoes

Buttery Asparagus



Chocolate Bundles, Mini Cheesecakes,
Pecan, Apple & Lemon Tarts

Exotic Fruit Platters

COLLEGE STREET

Baby Mixed Greens w/ Toasted Pine Nuts & Candied Figs

Tuscan White Bean Salad w/ Smoked Pancetta & Rosemary

Arugula & Roasted Bell Peppers w/ Basil Vinaigrette



Pizza & Pasta Bar

Assortment of Thin Crust Sicilian Style Pizza
Including Vegetarian, Seafood & The Works w/ Tomato Sauce, Pesto & Potato Base

Steamed Seafood In a Spicy Marinara Sauce

Braised Veal Shank & a Creamy Porcini Mushroom Sauce

Fresh Garden Vegetables w/ Roasted Tomato & Basil Pesto Sauce

Carbonara w/ Prosciutto & Aged Parmesan Sauce

Lasagne w/ Shrimp Bolognese & Creamy Béchamel Sauce

Carving Stations

Whole Roasted Porchetta
w/ Mini Buns, Mustards & Assorted Condiments

Rosemary & Garlic Rubbed Leg of Lamb w/ Pinot Noir Reduction



Classic Tiramisu, Cream Filled Canolis, Portuguese Custard Tarts

Francillico Infused Chocolate Fondue w/ Fresh Fruit

Homemade Biscotti & Italian Cookies

SPADINA AVENUE

Sushi & Dim Sum Station

Selection of Sushi Rolls, Sashimi, Negiri,
to Include Tuna, Salmon, Whitefish & Squid
Steamed Buns, Harkow, Siu Mai, Spring Rolls & Dumplings
w/ Ponzu Sauce, Soy, Wasabi & Pickled Ginger

Pad Thai Station

Choice of Chicken, Shrimp or Vegetables
w/ Steamed Rice Noodles, Bean Sprouts, Carrots,
Cilantro, Lime In a Traditional Thai Sauce

Five Spiced Rubbed Crispy Chicken

Suckling Pig & Bok Choy Stir-Fry w/ a Sweet & Sour Sauce

Lemongrass & Hoisin Glazed Salmon



Shrimp & Mushroom Fried Rice w/ Scallions, Peas & Egg

Wok Tossed Crispy Asian Vegetables & Marinated Tofu
In a Black Bean Sauce

GERRARD STREET

Nan Breads, Roti & Parantha
w/ Spiced Pickled Mango, Chutneys & Raita

Pakora Station

Lightly Battered Crisp Vegetables
w/ Assorted Dipping Sauces
Vegetable & Chicken Samosas w/ Yogurt Dips



Masala Scented Chickpea & Tomato Salad

Braised Lentil Dal

Cumin & Coriander Roasted Cauliflower



Tandoori Roasted Chicken

Coconut Curry Prawns & Whitefish

Slow Braised Lamb Masala



Pulao Style Basmati Rice
w/ Cashews, Raisins & Peas

Steamed & Lightly Spiced Vegetables
In a Ginger & Garlic Dressing

❧LATE NIGHT STATIONS❧

SAVOURY

Poutine Yukon Gold Fries w/ Curds and Peppercorn Jus

Add: Chicken Confit

Add: Shrimp Bolognese

Porchetta w/ Assorted Mustards, Mini Kaisers,
Sweet Garlic Mayo and Pickled Vegetables

Add: Coronitas

** minimum 50 people*

Warm Baked French Brie “En Croute” w/ Assorted Chutneys & Jams

Imported and Domestic Cheeses with Wafers, Crackers and Crusty Breads

B.B.Q. Pulled Pork, Creamy Grits & Bourbon Jus w/ Warm Soft Corn Bread

Gyro Carving Station w/ Mini Pitas, Fresh Tomatoes, Red Onions

w/ an Assortment of Sauces, Dips and Salsa’s

Sliders, Sliders, Sliders

Mini Breaded Chicken, Burgers and “Nathan Ballpark” Hotdogs

w/ Assorted Condiments, Relishes and Mayo’s

Pad Thai Noodle Station

w/ Chicken, Shrimp, Bean Sprouts, Green Onions, Vegetables, Peanuts
& Classic Pad Thai Sauce

El Mexicano

Soft Tortilla Shells and Crispy Tacos w/ Chili Spiced Beef, Grilled Chicken,
Sweet and Hot Peppers, Charred Onions, Mushrooms and Chipotle Hot Sauce

Buffalo Wing Station

Crispy Buffalo Chicken Wings w/ Fiery Hot Sauce, Mildly Spiced B.B.Q. Sauce,
Honey and Garlic & Platter of Crudite w/ Blue Cheese Dressing

Seafood Bar

Rock Lobster Tails, Snow Crab, Steamed Mussels, Clams & Grilled Shrimp
w/ Cocktail Sauce, Grilled Lemons & Limes and Mayo’s

❧LATE NIGHT TABLES❧

SWEET

Home Baked Assorted French Pastries
Squares, Tarts, Cupcakes and Mini Cheesecakes

Ice Cream Sundae Bar Station
w/ Vanilla and Chocolate Ice Cream
Assorted Toppings to include Nuts, Whipped Cream, Chocolate Sauce & Candy Crunch

Candy Bar
Selection of the Classics; M & M's, Mini Bars, Jelly Beans,
Gummies, Liquorices, Caramels et el

Hot Fresh Doughnut Station
Sugar Dusted Fresh Doughnuts, w/ Chocolate & Caramel Sauce,
Fruit Glazes, Candy, Savoury Toppings & Fresh Whipped Cream

Oh La La !
Cheesecake Lollipops, Crème Brûlée, Macaroons, Petite Fours,
Chocolate Dipped Strawberries & Almond Bark

Chocolate Fountain
Duet of White and Dark Chocolate
Accompanied w/ Bananas, Pineapple, Melon, Strawberries,
Cookies, Rice Krispies, Brownies

Smores Station
“Build Your Own” from Graham Crackers, Praline Wafers & Peanut Butter Crisps
w/ Chocolate Bars, Chips and Chocolate Sauce,
Marshmallow Crème and Assorted Candy Toppings

ATLANTIS

CORPORATE BAR LIST

** All Bar Packages Include the following:*

- Soft Drinks, Juices, Coffee, Tea, Espresso
 - Sparkling Wine Punch for Cocktails
 - Red & White House Wine (Benchmark Cabernet Merlot, Benchmark White Vidal)
 - Domestic Beer(Coors Light, Molson Canadian, Molson Ex, Molson Dry)
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GOLD BAR

BAR RAIL:

Rye: Wiser's Special Blend

Rum: Lamb's Navy / Lamb's White

Gin: Beefeater

Vodka: Polar Ice

Scotch: Ballantines

PLATINUM BAR

BAR RAIL: SAME AS GOLD BAR

BACK BAR:

Vermouth: Martini & Rossi
(Sweet & Dry)

Rye: Wiser's Deluxe

Rum: Lamb's White and Lamb's Navy

Gin: Beefeater 24

Vodka: Absolut

Liqueurs: Blue Curcao
Cherry Brandy
Long Island Iced Tea
Melon Liquor
Peach Schnapps
Peppermint Schnapps
Sambuca (Nostra)
Triple Sec

Premium Beer: Heineken
Rickard's Red
Rickard's White
Sol
Dos Equis

DIAMOND BAR

BAR RAIL: SAME AS GOLD BAR

BACK BAR:

Aperatif: Campari, Aperol

Rye: Wiser's Deluxe, Crown Royal

Gin: Beefeater 24

Rum: Havana Club Reserva, Havana Club Aneja Blanco

Vodka: Absolut, Grey Goose

Scotch: Glenlivet French Oak Reserve

Irish Whiskey: Jameson

Brandy: Macieira Royal Brand

Bourbon: Jack Daniels

Liqueurs:

Cherry Brandy
Triple Sec
Blue Curacao
Amaretto Dell'amorosa
Long Island Ice Tea
Creme de Cacao
Peach Schnapps
Crème De Banane
Peppermint Schnapps
Crème De Menthe
Sambuca
Grappa Rialto
Melon Liqueur
Triple Sec

Premium Beer: Heineken
Rickard's Red
Rickard's White
Sol
Dos Equis