The Sutton Place Hotel

TORONTO

Conference Packages

ALL INCLUSIVE MENU OPTIONS

Every package includes:

- Comfortable seating + round tables
- Wireless internet
- Unlimited beverage service
- Event staff
- HDMI + extension cords provided
- Event rentals
- Menus as outlined in document
- Projector + screens + podium + microphones

Classic All Inclusive Conference Package

$175 per person

Classic Breakfast

Pastry Chef's display of assorted savory breakfast breads / Danishes / Croissants accompanied by cultured butter & house-made preserves / Cinnamon buns and fruit lattice Danishes

Lemon and laurel yogurt parfait / Seasonal fruit compote / House granola (individually packaged)

Fresh sliced fruit

Morning Break - Choose two (2)

- Assorted scones + cultured butter & house-made preserves
- Assorted muffins
- Tahini granola bars
- Chocolate and almond protein bars
- Seed + nut protein rounds
- Handmade cookie selection
- Whole fruit

Lunch - Client choice of one (1) menu option in advance:

Option 1: Bentoli Lunch - Choose three (3) + one (1) vegetarian option

Pan Roasted Flat Iron
Sautéed rapini and lemon caper vinaigrette + lentil salad - frisée / crème frâiche dressing / fine herbs / pickled red onion + grilled romaine salad - lemon, caper dressing / Pecorino Romano / crispy shallots + giardiniera
Dessert: Banana Budino

Chicken & Herb Roulade
Braised kale with parsley crema + sweet potato salad - charred broccoli / green coriander + Waldorf radicchio - Castelfranco radicchio / creamy gorgonzola / compressed pink lady apples / celery / grapes / pumpkin seeds + Guindilla peppers
Dessert: Banana Budino

Lemon Thyme Chicken
On brown rice pilaf + tomato & bocconcini salad with pesto + field greens with cucumbers / bell peppers / carrots / preserved lemon vinaigrette + giardiniera
Dessert: Tiramisu

Herb Crusted Beef on Orzo & Ratatouille
With field greens with cucumbers / bell peppers / carrots / preserved lemon vinaigrette + giardiniera
Dessert: Tiramisu

Vegetarian + Vegan Options - Choose one (1)

Hasselback Sweet Potatoes
Green harissa & charred broccoli + black bean salad - roasted tomatillos / cilantro / roasted corn / smoked paprika and coriander seed vinaigrette + pea shoot salad - heirloom radish / creamy sesame dressing + marinated olives
Dessert: Coconut lime + strawberry parfait (Vegan + GF)

Sweet & Sour Tofu
On glass noodles + herb marinated edamame + field greens with mandarins / cucumbers / bell peppers / carrots / preserved lemon vinaigrette + giardiniera
Dessert: Tiramisu

Option 2: Panini Lunch

Salad Selections - Choose two (2)

Pea shoot salad, heirloom radish, creamy sesame dressing

Waldorf Radicchio, Castelfranco radicchio, creamy gorgonzola dressing, compressed pink lady apples, celery, grapes, pumpkin seeds

Grilled romaine, lemon, caper dressing, Pecorino Romano, crispy shallots

Baby kale, beet vinaigrette, dried cranberries, ricotta salata, mini focaccia croutons

Farro salad, fried rosemary, charred multi-color cauliflower, Champagne vinaigrette

Lentil salad frisée, crème frâiche dressing, fine herbs, pickled red onion

Panini - All options included

Calabrese - spicy sopressata, coppa, Toscana salami, Crotonese cheese, pickled red peppers, roasted eggplant

Slow Roasted Chicken - peperonata, roasted garlic & rosemary aioli, baby kale / pain rustique

Tuna Salad - olive oil preserved tuna, salsa verde, lemon, arugula & mayo

Avocado and White Bean - white bean mash, scallion, avocado purée, marinated zucchini, arugula

Pain Au Lait Selection - All options included

Pulled Pork - spice rubbed & slow roasted / BBQ sauce / crispy shallots

Chicken Salad - chopped chicken / dried cranberries / Granny Smith apple / chopped red onion / lemon / Greek yogurt / mayo

Egg Salad - egg / mayo / celery leaf / minced shallot / green onion / Dijon

Afternoon Break - Choose two (2)

- Cheese + charcuterie platters
- Middle Eastern platters
- Vegetable crudité + dips
- Handmade cookie selection
- Italian cookie trio - Amaretti / Biscotti / Essa di Frolla
- Assorted chia pudding
- Fresh sliced fruit

Unlimited All-Day Beverage Service

Tea & coffee service (includes regular & decaf coffee, a selection of caffeinated & herbal teas, sugar & sweetener, milk, cream, and non-dairy milk alternative).

Water, assorted juices (AM) orange, apple, assorted soft drinks (PM) Coke, Diet Coke, Sprite, ginger ale, iced tea.

Executive All Inclusive Conference Package

$210 per person

Executive Breakfast - Served room temperature.

Pastry Chef's display of assorted savory breakfast breads / Danishes / Croissants accompanied by cultured butter & house-made preserves / Cinnamon buns and fruit lattice Danishes

Lemon and laurel yogurt parfait / Seasonal fruit compote / House granola (individually packaged)

Fresh sliced fruit

Individual frittata muffins

Candied bacon

Bagels + cream cheese + jams

Morning Break - Choose three (3)

- Assorted scones + cultured butter & house-made preserves
- Assorted muffins
- Tahini granola bars
- Chocolate and almond protein bars
- Seed + nut protein rounds
- Handmade cookie selection
- Whole fruit

Lunch

Salad Selections - Choose two (2)

Pea shoot salad, heirloom radish, creamy sesame dressing

Waldorf Radicchio, Castelfranco radicchio, creamy gorgonzola dressing, compressed pink lady apples, celery, grapes, pumpkin seeds.

Grilled romaine, lemon, caper dressing, Pecorino Romano, crispy shallots

Baby kale, beet vinaigrette, dried cranberries, ricotta salata, mini focaccia croutons

Farro salad, fried rosemary, charred multi-color cauliflower, Champagne vinaigrette

Lentil salad frisée, crème frâiche dressing, fine herbs, pickled red onion

Served with:

Room Temperature Protein Platters
All options included. Vegetarian quantities based on 20% allocation.

Chicken Herb Roulade (GF)
With parsley crema on roasted mushroom ragout of cremini / maitake / shiitake / portobello

Pan Roasted Flat Iron (GF)
On a bed of rapini with lemon + caper vinaigrette

Hasselback Sweet Potato (VG, GF)
Charred broccoli / green harissa

Dessert
Individual parfaits to include:
- Dulce de Leche Banana Budino with cocoa crumb
- Coconut lime + strawberry parfait (VG, GF)

Assorted platter of chefs' selection of sweets, bonbons, tarts

Afternoon Break - Choose three (3)

- Cheese + charcuterie platters
- Middle Eastern platters
- Vegetable crudité + dips
- Handmade cookie selection
- Italian cookie trio - Amaretti / Biscotti / Essa di Frolla
- Assorted chia pudding
- Fresh sliced fruit

Unlimited All-Day Beverage Service

Tea & coffee service (includes regular & decaf coffee, a selection of caffeinated & herbal teas, sugar & sweetener, milk, cream, and non-dairy milk alternative).

Water, assorted juices (AM) orange, apple, assorted soft drinks (PM) Coke, Diet Coke, Sprite, ginger ale, iced tea.

Deluxe All Inclusive Conference Package

$245 per person

Deluxe Breakfast

Choice of: Scrambled eggs or vegetarian frittata

Choice of: Breakfast potatoes or pancakes with syrup

Bacon and sausage

Pastry Chef's display of assorted savory breakfast breads / Danishes / Croissants accompanied by cultured butter & house-made preserves / Cinnamon buns and fruit lattice Danishes

Fresh sliced fruit

Seasonal fruit platter

Morning Break - Choose four (4)

- Assorted scones + cultured butter & house-made preserves
- Assorted muffins
- Tahini granola bars
- Chocolate and almond protein bars
- Seed + nut protein rounds
- Handmade cookie selection
- Whole fruit

Hot Lunch - Choose two (2)

Pea shoot salad, heirloom radish, creamy sesame dressing

Waldorf radicchio, Castelfranco radicchio, creamy gorgonzola dressing, compressed pink lady apples, celery, grapes, pumpkin seeds

Grilled romaine, lemon, caper dressing, Pecorino Romano, crispy shallots

Baby kale, beet vinaigrette, dried cranberries, ricotta salata, mini focaccia croutons

Farro salad, fried rosemary, charred multi-color cauliflower, Champagne vinaigrette

Lentil salad frisée, crème frâiche dressing, fine herbs, pickled red onion

Hot Selections - Choose one (1)

Chicken saltimbocca with parsley crema

Braised boneless beef short ribs in red wine jus

Roasted pork loin with peperonata & fried rosemary

Slow roasted steelhead trout on white wine braised savoy cabbage

Vegetarian Selections - Choose one (1)

Hasselback sweet potato with green harissa

Roasted cauliflower with salsa verde

Sides - Choose one (1)

Roasted new potatoes with herbs

Lyonnaise potatoes – caramelized onions & thyme

Classic rice pilaf

Saffron basmati rice with dried currants

Afternoon Break - Choose four (4)

- Cheese + charcuterie platters
- Middle Eastern platters
- Vegetable crudité + dips
- Handmade cookie selection
- Italian cookie trio - Amaretti / Biscotti / Essa di Frolla
- Assorted chia pudding
- Fresh sliced fruit

Unlimited All-Day Beverage Service

Tea & coffee service (includes regular & decaf coffee, a selection of caffeinated & herbal teas, sugar & sweetener, milk, cream, and non-dairy milk alternative).

Water, assorted juices (AM) orange, apple, assorted soft drinks (PM) Coke, Diet Coke, Sprite, ginger ale, iced tea.