



Celebrate

THE MOST WONDERFUL TIME
OF THE YEAR WITH US!

CHELSEA
Hotel
TORONTO

FESTIVE CELEBRATIONS



PLATED SEASONAL LUNCH



CELEBRATION LUNCH BUFFET



PLATED SEASONAL DINNER



CELEBRATION DINNER BUFFET



TRADITIONAL DINNER BUFFET



HOLIDAY RECEPTION



FESTIVE BAR MENU



CHILDREN'S FESTIVE BUFFET



TORONTO'S BEST HOLIDAY PARTY



CHRISTMAS DINNER IN ELM STREET BAR AND LOUNGE



MARKET GARDEN CHRISTMAS BUFFET

We understand the importance of bringing your team together to celebrate a successful year and have a little bit of fun doing so. From intimate celebrations to grand affairs, Chelsea Hotel, Toronto is the ideal location for your catered event, VIP reception, congratulatory gala or holiday party of any type. Featuring over 24,000 square feet of versatile event space, the hotel offers innovative menu planning, special room rates and cost-saving solutions in one ideal location.

Everyone celebrates differently; whether it's a casual small gathering or a large group, we have the perfect fit for all events accommodating 25-400 guests.

- Beautiful ballrooms offer versatile reception facilities.
- Bb33 Bistro & Brasserie is a great space for intimate gatherings, completed with the cozy touch of a gas fireplace.
- Make your event stand out with our unique add-ons: signature cocktails, craft beer station, poutine and slider station and more!

TERMS & CONDITIONS

2024 Season

PLATED SEASONAL LUNCH

3 COURSE



PLATED Seasonal Lunches

Includes soup or salad, selection of two entrées (including one vegetarian), dessert, white and grain rolls, coffee and specialty teas

Soup

- Purée of Roasted Autumn Squash
Toasted almonds and maple drizzle
- Roasted Bone Broth
Pulled turkey, pearl pasta and root vegetables
- Cream of Tomato and Fennel Soup
Chèvre and torn basil

Salad

- Salad of Heritage Greens
Dried cranberries, mandarin segments and noodle crisps
- Salad of Rustic European Greens
Asiago, roasted onion and sweet drop peppers
- Classic Caesar Salad
Bacon, parmesan cheese and croutons

Entrées

- Traditional Christmas Turkey Celebration** 60
Hand-carved turkey presented with sage and onion stuffing, simmered herb gravy, stewed Northern Ontario cranberries, country mashed potatoes, fine beans and candied carrots
- Classic Roast Striploin Feast** 65
Alberta prime beef striploin partnered with crisp onion strings, shallot accented jus, roasted fingerling potatoes, asparagus and mini peppers
- Festive Cranberry-Crusted Salmon Banquet** 62
Delicate filet of Atlantic salmon crusted with panko, honey, orange and cranberry, offered with chive beurre blanc, roasted red skin potatoes, asparagus, and grape tomatoes.

Vegetarian Entrées *(gluten free and dairy free)*

- Roasted Vegetable Wellington**
Onion, peppers, zucchini, goat cheese, torn basil, and duo bell pepper coulis
- Magi-style Chickpea Tagine with Apricot**
Roasted Middle-Eastern stew on jasmine rice

Desserts

- Crème brûlée cheesecake
- Apple pecan crumble tart
- Classic lemon tart
- Classic pumpkin pie
- Triple chocolate mousse

Menus require a minimum guarantee of 15 guests. A surcharge of \$10 per person will apply to all guarantees under 15 guests.



Celebration Lunch Buffet

CELEBRATION LUNCH BUFFET

\$62

per person

Selection of freshly baked Ace Bakery rolls with Stirling Creamery butter balls

Salad

Heritage blend of baby greens with dried cranberries, mandarins and noodle crisps

Classic Caesar salad with bacon, parmesan cheese and croutons

Roasted sweet potato and pear salad

Tomato and bocconcini salad with fresh basil, balsamic vinaigrette

Entrées

Roasted Ontario Tom turkey breast with traditional accompaniments

Penne pasta with antipasto vegetables and tomato garlic sauce

Accompaniments

Thyme-roasted jacketed mini potatoes

Late season beans decorated with pepper confetti

Desserts

Collection of mini brownies

Gathering of mini artisan cookies

Selection of mini raspberry, lemon and butter tarts

Platter of sliced tropical fruits

Coffee/tea

Menus require a minimum guarantee of 30 guests. A surcharge of \$10 per person will apply to all guarantees under 30 guests.

[CONTENTS](#) [TERMS & CONDITIONS](#)

2024 Season

33 Gerrard Street West, Toronto M5G 1Z4 | chelseatoronto.com | 416-585-4340 | cstor.sales@chelseatoronto.com

PLATED SEASONAL DINNER

4 COURSE

Includes soup and salad, selection of two entrées, dessert, white and grain rolls, coffee and specialty teas

Soup

- Velouté of Butternut Squash
Canadian maple essence
- Fire-roasted Pepper and Fennel Bisque
Basil chiffonade
- Winter Corn Chowder
With fine herbs
- Bisque of Sweet Potato and Apple
Toasted pepita and kale crisps

Salad

- Tomato and Bocconcini Salad
Fresh basil, balsamic vinaigrette
- Baby Artisan Greens
Chilled poached pear, chèvre, walnuts and
Niagara vinaigrette
- Classic Caesar Salad
Bacon, parmesan cheese and croutons

Festive Entrées

- Traditional Christmas Turkey Celebration** 65
Hand-carved turkey presented with sage and onion stuffing, simmered herb gravy, stewed Northern Ontario cranberries, rustic mashed potatoes, carrots and fine beans with almonds
- Classic Prime Rib Feast (minimum 20 servings)** 75
Generously portioned Alberta prime rib partnered with Yorkshire pudding, shallot accented jus, garlic mashed potatoes, asparagus and cipollini onions
- Festive Seared Filet of Halibut Banquet** 75
Seared Atlantic halibut filet with cranberry beurre blanc, roast fingerling potatoes, brussels sprouts and blistered tomatoes

Vegetarian Entrées

- Squash Cappelletti with Sage**
Cappalletti filled with roasted Ontario squash fortified with winter sage oil, pine nuts and kale
- Baked Pepper Bundle (gluten free)**
Leek-trussed roasted pepper with garlic, tomato, olives, basil, onion and couscous

Desserts

- Crème brûlée cheesecake with fresh berries
- Chocolate ganache dome with meringue base (gluten free)
- Tiramisu with macerated strawberries
- Vanilla crumble cheesecake with stewed cherries
- Lemon tart with meringue brûlée

Menus require a minimum guarantee of 20 guests. A surcharge of \$10 per person will apply to all guarantees under 20 guests.

CELEBRATION DINNER BUFFET

\$89

per person



Celebration Dinner Buffet

Selection of freshly baked Ace Bakery rolls with Stirling Creamery butter balls, flatbread with hummus duo

Salad

- Tender Leaves of Baby Arugula and Kale
 - Dried cranberries, mandarins and noodle crisps
- Classic Caesar Salad
 - Bacon, parmesan cheese and croutons
- Mixed Bean and Quinoa Salad
- Greek Salad
 - Peppers, onion, tomato, olives and feta
- Collection of Mixed Pickles and Olives

Choose any two entrées

- Roasted Ontario turkey with full traditional accompaniments
- Chef-carved Alberta prime rib with Yorkshire pudding and roasted thyme jus
- Chef-carved smoked Ontario ham with honey and current glaze
- Atlantic salmon filet with buttered onion, lemon and dill

Accompaniments

- Charcuterie display of cured and smoked artisanal meats
- Presentation of smoked salmon with full garnishes
- Chilled gathering of poached black tiger back shrimp with cocktail sauce
- Three cheese cannelloni with rustic tomato and basil sauce
- Roasted potatoes with sweet onion and thyme
- Honey-glazed baby carrots
- Asparagus tips decorated with mini sweet peppers

Desserts

- Collection of festive cakes and Yule logs
- Presentation of mini cupcakes
- Artisan cookies
- Tableau of local and international cheese with crisp wafers
- Platter of sliced fruit

Coffee/tea

Menus require a minimum guarantee of 40 guests. A surcharge of \$10 per person will apply to all guarantees under 40 guests.

[CONTENTS](#) [TERMS & CONDITIONS](#)

2024 Season

33 Gerrard Street West, Toronto M5G 1Z4 | chelseatoronto.com | 416-585-4340 | cstor.sales@chelseatoronto.com



Traditional DINNER BUFFET

TRADITIONAL DINNER BUFFET

\$62
per person

Selection of freshly baked Ace Bakery rolls with Sterling Creamery butter balls

Heritage greens seasonally dressed with dried cranberries, mandarins and noodle crisps

Roasted sweet potato and pear salad

Greek salad with peppers, onion, tomato, olives and feta

Roasted Ontario turkey with full traditional accompaniments

Golden mashed potatoes

Farmer green beans with almonds

Cavatappi pasta with tomato garlic sauce and basil

Presentation of mini cupcakes

Coffee/tea

Minimum 40 guests

[CONTENTS](#) [TERMS & CONDITIONS](#)

2024 Season

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HOLIDAY RECEPTION

Holiday Reception

Festive Reception

\$50

Warm apple cider

Crudités with hummus trio (roasted red pepper, roasted garlic, parsley)

Assorted cocktail sandwiches or a collection of sweet mini cupcakes, brownies and cookies

Platter of local and international cheeses with wafer crisps

Display of sliced fruits with berry garnish

Selection of 4 types of hot hors d'oeuvres (4 pieces per person)

Hot Hors d'Oeuvres Selection

\$68

Order by the dozen, minimum 3 dozen per item

Brie and leek quiche

Brie and pumpkin arancini

Chicken empanada

Jamaican chicken firecracker

Mini beef wellington

Mini piggy in a blanket

Chicken satay

Korean short rib skewer

Southern fried chicken skewer

Szechuan chicken spring roll

Chicken quesadilla

Duck and jalapeno pot pie

Crab meat croquette

Chicken Samosa

Northern woods mushroom turnover

Vegetable spring roll with plum sauce

Feta sundried tomato phyllo spanakopita

Vegetable samosa

Minimum 40 guests

Cold Canapés Selection

\$68

Order by the dozen

Beef carpaccio and truffle oil crostini

Chipotle chicken taco cup

Gravlax salmon röesti sashimi grade

Lobster and apple in crepe purse

Peking duck moo soo crepe

Prosciutto fig asiago cheese

Pâté maison and berries on crostini

Smoked salmon blini, caviar

Japanese shrimp salad on cucumber

Antipasto skewer (vegan)

Bocconcini tomato pesto skewer

Goat cheese baguette (thyme & tomato)

Goat cheese and fig truffle in tulip

Maple apple walnut & goat cheese crostini



FESTIVE BAR MENU

Bar

Prices do not include applicable taxes and gratuities.

Premium brand liquor	9/oz
Deluxe brand liquor	11/oz
House wine	11/glass
Domestic beer	9/bottle
Premium/Imported beer	10/bottle
Liqueurs	10/oz
Soft drinks	6/glass

Bar Information

- All prices include ice and bar mix.
- Both cash & host bars are subject to the following consumption clause:
if consumption is less than \$500.00 excluding taxes & service charge, a fee of \$30.00/hour (min. 4 hours) will apply for the cashier/s and/or bartender/s.

Punch Selection *(Serves 40 people)*

Cranberry Punch	90/115
Warm Apple Cider	90/115

White Wine

Colio Chardonnay, Canada	42
Mission Hill Pinot Grigio, Canada	46
Matua Sauvignon Blanc, New Zealand	50
Rodney Strong Chardonnay, USA	66
Ruffino Pinot Grigio, Italy	46

Red Wine

Colio Cabernet / Merlot, Canada	42
Mission Hill Merlot, Canada	46
Penfold Kanooga Hill Shiraz, Australia	58
Rodney Strong Merlot, USA	68
Ruffino Chianti, Italy	52

Rose

Reif Estate Fortune Rose, Canada	50
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Sparkling & Champagne

Jackson Triggs Reserve Cuve , Canada	52
Mionetto Prosecco, Italy	62
Mionetto Rose Prosecco, Italy	58
Victoire Champagne, France	118



Children's Festive Buffet

CHILDREN'S FESTIVE BUFFET

\$32
per person

EVENT ENHANCEMENT

Choose any two items

- Cheese and/or pepperoni pizza
- Chicken fingers with dipping sauce
- Macaroni and cheese
- Mini beef hamburgers with full condiments
- Mini corn dogs with ketchup

Accompaniments

- Carrot and celery sticks with caesar dip
- French fries

Desserts

- Mini cupcakes with sprinkles
- Chocolate and vanilla pudding cups
- Soft drinks and milk

Menus require a minimum guarantee of 20 children, 12 years old and under.

[CONTENTS](#) [TERMS & CONDITIONS](#)

2024 Season

33 Gerrard Street West, Toronto M5G 1Z4 | chelseatoronto.com | 416-585-4340 | cstor.sales@chelseatoronto.com



TORONTO'S BEST HOLIDAY PARTY

\$54
per person

Join us Tuesday, December 17, 2024 at 11:30am

Whether you are a large group or a small team, we have the perfect holiday party solution for you. Leave the décor and planning to us, all you have to do is round up your friends and/or colleagues (no minimum required) and join us for Toronto's Best Holiday Party!

Guests can expect:

- all-you-can-eat offerings, including five chef-served buffet stations
- complimentary coat check
- festive drink specials, gift a bottle of wine for \$35
- live entertainment
- giveaways

[CONTENTS](#) [TERMS & CONDITIONS](#)

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2024 Season



TORONTO'S BEST HOLIDAY PARTY

\$54

per person

Join us Tuesday, December 17, 2024 at 11:30am

Soup and Salad Bar

Flatbread with hummus trio
White and whole-grain ciabatta with butter
Roasted butternut squash soup
Roasted red pepper and sweet potato bisque
Kale and mushroom broth
Caesar salad
Heritage greens with cranberries, mandarin segments and toasted almonds
Greek salad with feta cheese and fresh oregano
Couscous salad with dried fruit and citrus essence
Grilled vegetable and artichoke salad with balsamic reduction
Tomato and cucumber salad with dill yogurt dressing
Platter of antipasto vegetables
Arrangement of cured and smoked meats with mustards
Chilled poached shrimp with cocktail sauce and lemon

Turkey Buffet

Chef-carved Canadian turkey
Sage and onion stuffing
Gravy
Mashed Yukon Gold potatoes
Green beans with almonds
Honey and orange glazed carrot
Baked cheese and spinach cannelloni

Roast Beef Buffet

Chef-carved herb-crust beef striploin with Yorkshire pudding
Thyme jus, horseradish, mustards
Roasted mini red potatoes
Winter asparagus
Mini Ontario peppers
Penne with grilled vegetables and herb garlic oil

Carved Salmon Buffet

Chef-carved salmon with cranberry and orange crust
Dill and lemon tilapia filets
Lemon, onion and caper crème
Ancient grain pilaf
Morroccan chick pea tagine
Steamed broccoli with pecans
Curried cauliflower

Dickens' Dessert Buffet

Ontario apple cobbler with vanilla custard
Grand array of festive cakes, flans and pies
Home-style tarts, cupcakes and brownies
Sliced seasonal fruit, berries
Artisan cookies
Coffee, tea

[CONTENTS](#) [TERMS & CONDITIONS](#)

2024 Season

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Christmas Dinner

CHRISTMAS DINNER IN ELM STREET BAR AND LOUNGE

\$69
per person

December 25, 2024, 5:00pm & 7:30pm seatings

Enjoy exceptional service and a specially prepared five-course prix fixe dinner, featuring traditional festive dishes

Table D'Hôte Menu

*Reservation Required
416-277-5025*

Warm Focaccia

Fresh rosemary, cold pressed olive oil

Roasted Carrot and Maple

Crème fraîche, candied pecan,
fresh thyme leaves

Organic Seedlings

Chevre, candied pcans and cranberry
balsamic reduction, chive oil

Cranberry Sorbet

Gngered brandy crisp

Chef-Carved Leg and Breast of Festive Canadian Turkey

Sage and onion stuffing, giblet gravy, cranberry citrus sauce
golden mashed potatoes, fine french beans, citrus and
honey-glazed carrots

or

Roasted Vegetable Wellington

Tomato, onion, peppers, zucchini and mushrooms
pepper coulis duo

Crème Brûlée Cheesecake

Macerated Ontario berries

or

Sticky Toffee Pudding

Whip cream, macerated berries

Petite Fours

Coffee/Tea

Regular Elm Street Bar and Lounge menu is not available this evening.

[CONTENTS](#) [TERMS & CONDITIONS](#)

2024 Season

33 Gerrard Street West, Toronto M5G 1Z4 | chelseatoronto.com | 416-585-4340 | cstor.sales@chelseatoronto.com

TERMS AND CONDITIONS



Terms & Conditions

All prices stated within the brochure are per person and do not include applicable taxes and gratuities. All rates are subject to availability; conditions/restrictions apply and are subject to change without notice. Group reservations of 8 or more people and Christmas Day reservations will require a credit card guarantee, and is subject to a 16% gratuity. A cancellation fee of 50% of the total charge will be applied to cancellations received within 72 hours of the appointed time.

CONTENTS

33 Gerrard Street West, Toronto M5G 1Z4 | chelseatoronto.com | 416-585-4340 | cstor.sales@chelseatoronto.com

2024 Season