

CORPORATE PACKAGES 2024



CERISE
FINE CATERING



FINE CATERING

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Cerise Fine Catering at Beanfield Centre, Exhibition Place
105 Princes' Boulevard • Toronto, ON M6K 3C3 • information.cerisefinecatering@sodexo.com

An administrative fee of 19% is added to your bill for your catered event/function which is divided between a gratuity for staff and facilities charge (which is not distributed to staff). The gratuity for waitstaff, bartending, and event services staff is 10% of the fee. Please note that food and beverage prices are based on current year and are subject to an annual inflationary increase. Increase not to exceed 5% per year.



CORPORATE PACKAGES



FINE CATERING

Corporate Packages

Package pricing based on a minimum of 50 people unless otherwise stated.

The Lobby

Breakfast

- Assorted Sliced Breakfast Bread Loaves*
- Assorted Danishes & Croissants
- Individual Yogurt
- Assorted Whole Fruit
- Cold Pressed Fresh Orange Juice
- Freshly Brewed Starbucks Coffee
- Selection of Teas

Morning Break

- Freshly Brewed Starbucks Coffee
- Selection of Teas

Lunch









- Chef's Choice Hot Lunch Buffet
- Soft Drinks on Consumption

Afternoon Break

- Individual Bags of Chips or Popcorn
- Freshly Brewed Starbucks
- Selection of Teas

The Mezzanine

Power Breakfast

- Citrus Fruit Salad   
- Orange Sections, Grapefruit Sections, Torn Mint, Pomegranate Seeds*
- Spirulina & Pineapple Smoothie  
- Banana, Cucumber, Spinach, Mint, Apple Juice*
- Hot Oatmeal Station 
- Dried Cranberries, Dried Apricots, Golden Raisins, Walnuts, Toasted Coconut, Sunflower Seeds, Cinnamon Sugar*
- Egg White & Spinach Frittata 
- Potato, Caramelized Onions, Roasted Peppers, Goat Cheese*
- Turkey Sausage 
- Cold Pressed Fresh Orange Juice

Morning Break

- Whole Fruit
- Freshly Brewed Starbucks Coffee
- Selection of Teas

Lunch

- Soft Drinks on Consumption
- Freshly Brewed Starbucks Coffee
- Selection of Teas

Select One

- Deli Board
- Southern Tex-Mex
- Wok the Wok

Afternoon Break

- Assorted Biscotti
- Freshly Brewed Starbucks
- Selection of Teas

 Vegan  Vegetarian  Gluten Friendly  Dairy Friendly  Nut Friendly

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Corporate Packages







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The Terrace

Breakfast

- Fruit Platter   
- Assorted Breakfast Pastries 
Croissants, Danishes, Muffins
- Individual Greek Yogurt 
- Multi-Grain & White Bread Rolls 
Peanut Butter, Fruit Preserves, Butter
- Scrambled Eggs   
Cheddar, Scallions
- Smoked Strip Bacon   
- Maple Pork or Turkey Sausage 
- Home Fries 
Peppers, Caramelized Onions
- Balsamic Glazed Tomatoes    
- Cold Pressed Fresh Orange Juice
- Freshly Brewed Starbucks Coffee
- Selection of Teas

Morning Break

- Apple Berry Smoothie  
Ginger, Agave, Almond Milk
- Quinoa & Chia Snack Bar 
- Mini Jars of Fresh Berries   
- Freshly Brewed Starbucks Coffee
- Selection of Teas



Lunch

- Soft Drinks on Consumption
- Freshly Brewed Starbucks Coffee
- Selection of Teas

Select One

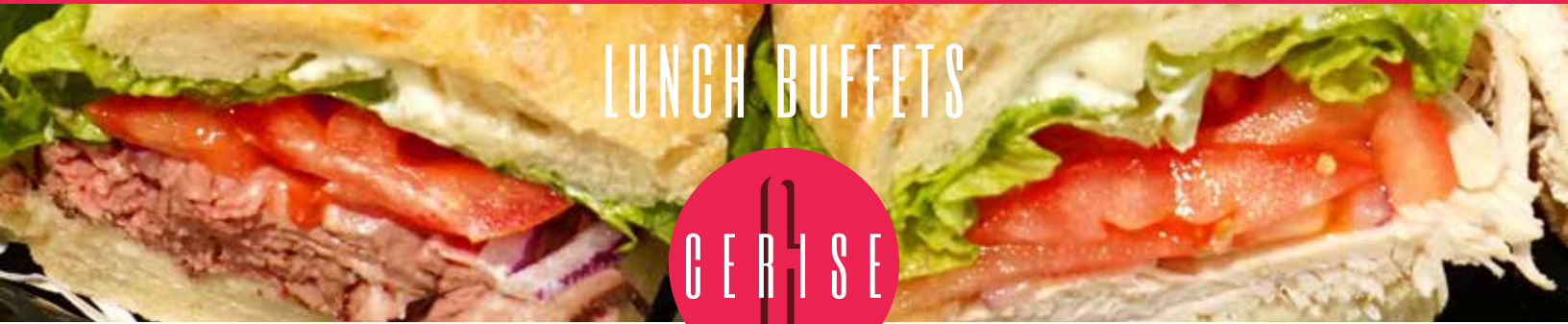
- Deli Board
- Gastronomica
- Mediterra
- Southern Tex-Mex
- Taste of India
- We the North
- Wok the Wok

Afternoon Break

- Mini Filled Sugar Doughnuts 
Hazelnut, Custard
- Assorted Dips 
Macerated Strawberries, Whipped Cream, Caramel Sauce
- Freshly Brewed Starbucks
- Selection of Teas

 Vegan  Vegetarian  Gluten Friendly  Dairy Friendly  Nut Friendly

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LUNCH BUFFETS



FINE CATERING

Lunch Buffets

The Deli Board

Soup – Select One:

- Smoked Tomato Soup 🍷🍷
- Curried Coconut Red Lentil Soup 🍷🍷
- Vichyssoise 🍷🍷🍷
- Lemongrass Ginger Carrot Soup 🍷🍷

Salads – Select Two:

- Caesar Salad 🍷
Add Bacon | 8 Per Person
Romain Lettuce, Croutons, Parmesan Cheese, Creamy Garlic Dressing
- Mix Baby Greens 🍷🍷🍷
Carrots, Cucumber, Radish, Avocado, Poblano Ranch Dressing
- Baja Potato Salad 🍷🍷🍷
Mini White Potatoes, Celery, Red Onion, Pickled Jalapeno, Gherkins, Cilantro Ranch Dressing
- Village Salad 🍷🍷🍷
Tomato, Cucumber, Red Onions, Kalamata Olives, Feta Cheese, Greek Dressing
- Dried Cranberry & Apple Quinoa Salad 🍷🍷
Roasted Yams, Candied Pecans, Quinoa, Cider Vinaigrette

Sandwiches - Select Four:

All Sandwiches Are Assembled On A Variety Of Artisan Breads With Assorted Lettuce Greens And Sliced Tomatoes.

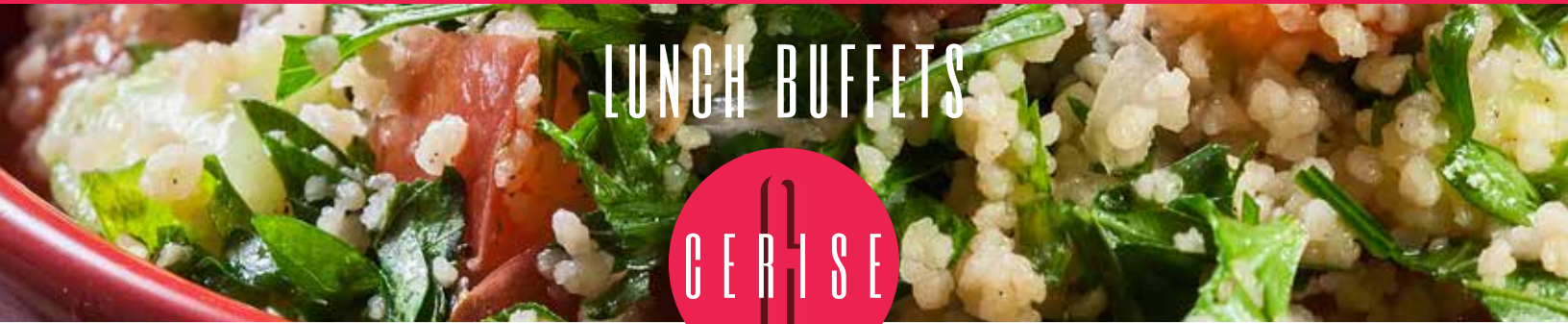
- Roasted Chicken
Cajun Chicken, Pineapple Salsa, Heritage Greens
- Smoked Turkey
Cranberry Aioli, Arugula, Swiss Cheese
- Black Forest Ham
Cheddar, Dijonaise, Heritage Greens
- Tuna Salad
Scallion Remoulade, Baby Spinach
- Roast Beef
Smoked Cheddar, Roasted Pepper, Horseradish Aioli, Arugula
- Curried Chickpea 🍷
Apple, Cabbage, Carrot, Slaw, Curry Aioli
- Grilled Market Vegetables 🍷
Market Vegetables, Basil Pesto, Spinach

On The Side

- Individual Miss Vickie's Chips 🍷🍷
- Assorted Dessert Squares 🍷
- Fruit Salad 🍷🍷🍷

🍷 Vegan 🍷🍷 Vegetarian 🍷🍷 Gluten Friendly 🍷🍷 Dairy Friendly 🍷🍷 Nut Friendly

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Lunch Buffets

Gastronomia

Focaccia Crostini 
Bruschetta

Arugula & Radicchio 
Orange Slices, Curly Endive, Balsamic Dressing

Tuscan Bean & Tomato Salad 
Cannellini Beans, Red Onions, Tomatoes, Baby Kale,
Lemon Dill Vinaigrette

Lemon & Herb Marinated Trout 
Spinach, Sundried Tomatoes

Chicken Cacciatore 
Garlic Rapini, Tomato, Olive, Ragout


Lumache A la Vodka 
Peas, Crisp Basil

Charred Market Vegetables 
Balsamic Reduction



Tiramisu 


Berry Burst Square 

We The North



Bread, Rolls & Flatbread 
Butter

Cerise Heritage Blend
Radish, Cucumber, Cherry Tomatoes, Sherry Vinaigrette

Roasted Broccoli & Apple Quinoa Salad 
Baby Kale, Spiced Chickpea, Walnut, Green Goddess

Maple Miso Glazed Salmon 
Haricot Verts, Blistered Grape Tomatoes

Braised Beef Short Rib 
Roasted Mushrooms, Pearl Onions, Roasted Red Pepper

Honey Roasted Root Vegetables 
Squash, Celery Root, Parsnip, Rutabaga, White Turnip

Chive Mashed Potatoes 

Butter Tartelettes 

Raspberry Delice 

 Vegan  Vegetarian  Gluten Friendly  Dairy Friendly  Nut Friendly

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LUNCH BUFFETS



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Lunch Buffets

Southern Tex-Mex

Cheddar & Jalapeño Cornbread

Mixed Baby Greens
Carrots, Cucumber, Radish, Avocado Poblano Ranch Dressing

Baja Potato Salad
Mini White Potatoes, Celery, Red Onion, Pickled Jalapeno, Gherkins, Cilantro Ranch Dressing

Cajun Spiced Chicken Breast
Corn & Black Bean Succotash, Chipotle Tomato Sauce

Ancho Chili Bbq Pulled Beef
Caramelized Onions, Cilantro Sour Cream

Jambalaya Rice
Long Grain Rice, Onions, Celery, Peppers, Okra, Tomatoes

Sweet Potato Fries
Lime Chive Aioli

Apple Crumble Squares

Mini Two Bite Brownies

Taste Of India

Warm Naan Bread

House Greens
Shaved Apple, Toasted Walnut, Shaved Celery & Carrot, Lime Coconut Dressing

Curried Couscous
Cherry Tomato, Red Onion, Scallions, Raisins

Spiced Basmati Rice

Tadka Dahl
Crispy Onion, Diced Tomato, Cilantro

Spiced Paneer & Roasted Vegetables

Butter Chicken
Tandoori Marinated Chicken, Butter Sauce

Mint Raita

Mango Choux

Mini Gulab Jamun

Vegan Vegetarian Gluten Friendly Dairy Friendly Nut Friendly

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Lunch Buffets


Wok The Wok

Wonton Chips 
Togarashi Aioli

Sweet Potato Noodle Salad    
Bean Sprout, Onion, Peppers Cabbage, Carrot, Ponzu Vinaigrette

Daikon Radish & Napa Slaw   
Watermelon Radish, Scallion Vinaigrette

Citrus Soy Chicken 
Beansprouts, Baby Bok Choy, Grape Tomatoes


Sesame Ginger Beef  
Onions, Carrots, Bean Sprouts, Snow Peas, Garlic Chili Gai Lan





Lemongrass Scented Jasmine Rice    

Mango Choux 

Mini Cheesecake 

Mediterra

Pita Bread 
Hummus

Village Salad    
Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Feta Cheese, Bell Peppers, Greek Dressing

Insalata de Lenticchia    
Chickpea, Lentil, Roasted Red Pepper, Shaved Cucumber, Arugula, Oreganao Vinaigrette

Oregano Lemon Chicken
Charred Scallions, Side Tzatziki

Pan Seared Halibut 
Onion Fennel Confit, Caper Olive Chutney, Parsley

Charred Vegetables With Pesto
Onions, Peppers, Eggplant, Zucchini, Roma Tomatoes

Green Lentil Rice Pilaf  
Basmati Rice, Sundried Tomatoes, Caramelized Onions, Parsley

Lemon Tarts 

Baklava 

 Vegan  Vegetarian  Gluten Friendly  Dairy Friendly  Nut Friendly

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General Information

1. Menu selection to be determined 6 weeks in advance of the event date(s); final guarantees due 15 business days prior to the event date(s).
2. List of signing authorities to be submitted 6 weeks in advance of the event date(s).
3. Special Bar Requests: Can be accommodated if product is available in Ontario. Imports may be arranged through an LCBO broker for special circumstances and at a minimum, 4 weeks' notice must be provided to allow sourcing. All special orders will be accommodated on a guaranteed sale basis for the entire purchase as it is off list selection and product cannot be returned.
4. Regardless of bar type (host on consumption, package or non-host), a minimum net bar revenue requirement is determined based on Per Person count.
5. Linens:
 - a. When contracting a full day menu package, and/or hot meal, 1 black poly/cotton linen tablecloth for every table of 10 guests is provided on a complimentary basis. Additional linens are available for additional fee.
 - b. Upgraded linens may be sourced and accommodated; additional fees apply.
 - c. Different linen colours may be accommodated when verified 30 days in advance **and** may be subject to additional fees.
6. Regarding plated meals: a list of items to be placed at each place setting, such as programs, gift, swag bag, menus is required 15 business days in advance. With the exception of dinner menus, we recommend your volunteers are organized to set special items, and your decorator to arrange placement of centerpieces.
7. Substitutions in any of the menu packages may be subject to additional fees.
8. Based on size and scope of the event, footprints in various areas will be required for satellite kitchen(s).
9. Cerise takes care of all Per Persons, including those with special dietary requirements. We recommend asking your Per Persons about their dietary needs during the registration process; regarding plated meals, seat assignments, (especially with Pre-Set Appetizers), will assist in avoiding any potential additional charges.
10. Per Person lists with dietary needs/restrictions are to be submitted 15 business days in advance of the event date.
11. Kosher meals request will be accommodated for an additional fee; to be determined based on menu selection; required 15 business days in advance.
12. Halal beef and chicken may be subject to increased price; required 15 business days in advance.
13. Additional labour fee(s) may apply when:
 - a. Order is for less than minimum requirements.
 - b. Order is all à la carte by dozen/urns/pieces.
 - c. Setup of food/beverage in multiple areas.
 - d. Tight turnaround time to refresh room(s).
14. Day of menu requests, if able to be accommodated, will be subject to delay in service and based on product availability; subject to a fee of net 45 each.
15. Outside food and beverage is strictly prohibited. Per Persons entering Beanfield Centre with food from outside will be asked to vacate the venue, and the signing authority for the event will be charged net 45 per Per Person on final invoice.
16. An Administrative Fee of 19% is added to your bill for your catered event/function which is divided between a gratuity for staff and a facility charge which is not distributed to staff. The gratuity for wait, bartending and event services staff is 11% of the fee.
17. 13% HST is added to all charges.
18. Prices subject to change based on final menu selection.
19. Payment in full is required 10 business days prior to the event date(s).



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