



2025 Catering Package



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INTRODUCTION

Nestled on the shore of Lake Ontario rests the historic Palais Royale. Originally opened in 1922, it became one of Toronto's most famous dance halls.

Now restored to surpass its original splendor, it breathes new life and represents the pulse of the modern ballroom. Unique to the downtown lake shore, this spectacular revived facility emits natural beauty, alluring style and original architecture. An authentic Toronto landmark can once again be enjoyed as a premier event destination.

Our knowledgeable and experienced event coordinators will tailor your event seamlessly, while our culinary artists fill the air with aroma and look forward to taking you on to the next course of exceptional cuisine.

Elegant in design and retro in her style the dance floor awaits the shuffle of feet once again. Modern soft creams and platinum taupe blend with the aged wood, while a plush interior is adorned with elegant materials and stylish furnishings juxtaposing turn of the century timbers.

State of the art visuals and audio production stimulate your senses realizing modern technology has found a home within the Palais Royale. The south wall of glass beckons you with the glistening Lake Ontario only a few feet away. An open door leads you to the courtyard deck. Overlooking the lake sits the courtyard, and nestled with a patio of lush green lies a perfect setting to exchange vows of matrimony. Over rippling water and cool breeze, laughter emanates, setting a mood to dine and dance. Under the stars amid the brilliant landscape, an unforgettable impression begins to unfold.

A division of the Pegasus Hospitality Group, the Palais Royale stands tall behind the smiling faces of family and friends who now share this history with modern grandeur while embracing a reverence for its predecessors. We are proud to provide a spectacular new premier event destination unique to Toronto's downtown lake front.

Let us entice you not only with our stunning location and unique facilities, but also with our inspired cuisine and exemplary service.

ROOMS & SERVICES



BALLROOM

A beautifully appointed ballroom with contemporary art deco furnishings and earth colours of cream, gold, platinum and wood accents. Host to your main reception, the Ballroom not only adorns its original barrel vaulted 30 ft. ceiling but additional stunning features including a gas fireplace, built-in draped stage and an entire wall full of glass doors and panels offering guests a breathtaking view of Lake Ontario.

Host to wedding ceremonies and receptions, corporate events, social gatherings, concerts, fashion shows, launches, bar/bat mitzvahs, dances. A perfect old world meets new setting.

RED ROOM

Situated behind the stage, the Red Room Lounge is complete with contemporary furnishings and a built-in private bar. Accessible from the Parlour and Ballroom, the lounge can be used as a private sitting area, VIP area for your guests, traditional/intimate ceremonies, media room, meeting space or vendor green room.



COURTYARD

With a 4000 square foot two tier deck overlooking Lake Ontario, the Courtyard Patio is the perfect backdrop for any event. Sunsets are beautiful from this vantage point and provide gorgeous photo opportunities. Conducive for your guests to enjoy during cocktail receptions and dinner, it also provides the most romantic of settings for wedding ceremonies in the spring, summer and fall months.

The Courtyard Patio is adjacent to the main ballroom and can also be directly accessed from the east/west side walkway entrances from outdoors.



ROOMS & SERVICES



PARLOUR

The parlour is situated at the north front entrance of the building and is used primarily for receiving lines, cocktail reception area, silent auction display, and a quiet space for guests. Colours of cream, platinum, taupe and wood brown.

SPECIAL SERVICES

Our experienced and professional event coordinators will assist and ensure that every detail of your event is considered with great care and attention. We can provide you with all the essential services necessary for your event, such as décor and audio visual.



CUISINE

Our in-house menu package is suggestive only; our Chef will be more than happy to work with you to customize your menu to your specific desires. For kosher events and Asian fusion menus, please inquire.



MOBILE FOOD STUDIO

The infamous food truck that has long brought affordable food to the street, has been replaced by the hip, trendy gourmet food trailer. Our state-of-the-art food studio is the reimagined food truck.

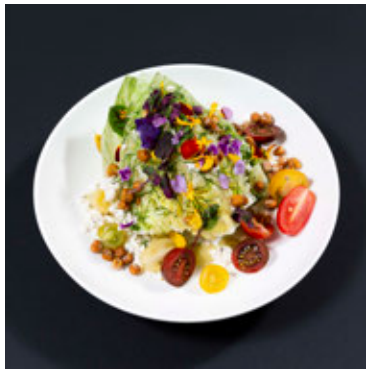


Wow your guests with hors d'oeuvres as they enter for your cocktail reception or surprise them and have it serve your late night offerings. Featuring personalized marquees with your names/event theme and menu, we'll also bring the guests of honour inside the studio for their own personal tour allowing your photographer to capture the perfect shot.



THE FOOD TOUR IS HERE.

M



E



N



U





Hors d'Oeuvres

**Our culinary team has developed our delectable options
with the intent to leave guests with the anticipation for what is to follow.**

For cocktail receptions, we suggest a minimum of 3 hors d'oeuvres per person with anywhere from 4 to 6 hors d'oeuvres if the reception is greater than an hour. If your event is the perfect spotlight for hors d'oeuvres only, we suggest anywhere between 8 to 12 hors d'oeuvres depending on the length of service time.

VEGETARIAN

\$4.00

Brie & Poached Pear Crostini, Fig Jam

Smoked Baby Corn, Mexican Mayo, Cotija Cheese, Piquin Chili **GF**

Cheese Kushiage, (Deep Fried Cheese Skewer), Katsu Sauce

Za'atar Hummus, Naan Bread, Crispy Chickpeas **DF**

Fried Tofu, Spicy Soy Sauce Marinade, Crispy Scallions

Arancini Milanese, Arrabbiata, Grana Padano

Classic Bruschetta, Garlic Bread, Tomato, Parmesan

Spanakopita, Spinach & Cheese in Phyllo, Tzatziki

Lemon-Ricotta Crostini, Candied Pecans, Mint Seedlings

Greek Fries, Spiced Feta, Fresh Oregano *

Peach & Mascarpone Bruschetta

Spiced Fries, (Kimchi, Smoked Peppers, Lemon-Pepper or Plain), Pickled Jalapeno & Cilantro Aioli **DF ***

Tomato-Caprese Skewer, Mozzarella, Basil, White Balsamic Reduction **GF**

Stuffed Campari Tomato, Feta, Kalamata, Fresh Oregano **GF**

Vegetarian Seasonal Soup Shooter *VG available:

Summer: Strawberry-Basil Gazpacho

Fall: Corn-Poblano Soup

Winter: Sweet Potato and Maple

Spring: Potato-Leek



Hors d'Oeuvres

VEGAN

\$4.00

Spicy Melon Salad, Sweet-Sour & Spicy, Toasted Peanuts, Mint **VG/GF/DF**

Artichoke Fritto, Vegan Ancho Aioli, Lemon-Pepper Seasoning **VG/DF ***

Tempura Cauliflower, Tamarind-Hoisin & Sichuan Pepper, Scallions **VG/DF**

Mint Compressed Watermelon, Vegan Feta, Tajin Seasoning **VG/GF/DF**

Fried Oyster Mushroom Chicharron, Truffle Vegan Aioli **VG/DF ***

Corn, Poblano and Potato Taco, Macha Salsa, Vegan Feta **VG/GF/DF**

Vegan Dumpling, Spicy Dipping Sauce **VG/DF**

Vegetable Spring Rolls, Niagara Preserved Stone Fruit Jelly **VG/DF**

Mangonada (Frozen Mango) Chamoy, Sweet Chili Powder **VG/GF/DF**

PREMIUM VEGETARIAN

\$4.50

Tarragon-Mushroom Vol-Au-Vent, Balsamic Reduction, Crispy Onions

Classic Poutine, Fries, Cheese Curds, Vegan Gravy *

Samosa Chat, Tamarind Chutney, Hari Chutney, Crispy Punjabi Mix **DF**

Fried Taquito, Bean & Cheese or Potato, Sour Cream, Lettuce, Cotija Cheese *

Pistachio-Goat Cheese Truffle, Apple, Mint, Basil, Honey **GF**

Goat Cheese Sphere, Macerated Strawberries, Mint **GF**

Salad Roll, Thai Basil, Mint, Lettuce, Carrots, Cucumber, Citrus Segments, Chili-Mango Dip **VG/GF/DF**

Hors d'Oeuvres

SEAFOOD

\$4.50

Beer Battered Fish Taco, Chipotle Mayo, Feta, Pico de Gallo, Slaw

Smoked Salmon Chopstick, Wasabi Crème Fraiche **GF**

Poke Bowl, Marinated Trout, Togarashi, Edamame, Ponzu **GF/DF**

Crispy Calamari, Guajillo Pepper-Lime Mayo

Whitefish Crudo, Strawberry & Grapefruit Aguachile, Jicama-Radish Salad **GF/DF**

Salmon Tataki, Seared Salmon Sashimi, Ponzu-Jalapeño Sauce, Black Garlic Mayo **DF**

Crab Cake, Squid Ink-Cajun Aioli **DF**

Amritsari Fried Fish, Hari Chutney, Red Onions **DF ***

Homemade Gravlax, Blini, Dill Crème Fraiche

PREMIUM SEAFOOD

\$5.00

Jerk Shrimp, Endive Cup, Mango-Passion Fruit Compote **GF/DF**

Grilled Shrimp-Shishito, Smoked Oyster Aioli, Furikake **GF/DF**

Sous-Vide Shrimp, Avocado Purée, Pico de Gallo **GF/DF**

Lobster on Brioche Bun, Old Bay Mayo, Chives **DF**

Panko Fried Oyster, Garlic-Parsley Salad, Mushroom-Cream Sauce

Fresh Oyster, Habanero Mignonette, Lemon Air **GF/DF**

Seared Sea Scallop, Grapefruit Beurre Blanc, Truffle Oil **GF**

Scallop Ceviche Tostada, Mango, Coconut, Lime

Octopus or Shrimp Ceviche, Tomatillo, Pickled Onions, Pico de Gallo, Tortilla Chip **GF/DF**

Tuna Tartare, Japanese Pancake, Squid Ink Cracker, Wasabi Mayo **DF**

Bacalhau Croquette, Caper-Parsley Aioli **DF**

Shrimp & Pork Dumpling, Spicy Dipping Sauce **DF**

Crab Vol au Vent, Chive -Tarragon Bavarois

Hors d'Oeuvres

CHICKEN

\$4.50

Piri Piri Chicken Drumette, Cucumber-Carrot Salad **GF/DF**

Buffalo Chicken Bites, Blue Cheese Cream

Karaage (Japanese Fried Chicken), Chipotle-Lemon & Honey Glaze, Garlic Kewpie Mayo

Thai Curry Chicken Satay, Coconut Galangal Sauce **GF/DF**

Chicken Teriyaki Kushiage, Green Onions, Sesame Seeds

Chipotle Chicken Tostada, Beans, Sour Cream, Lettuce **GF**

Chicken Drumette, Red Mole, Mexican Rice **DF**

Chicken Kebab, Lemon-Garlic Marinade, Roasted Pepper, Pearl Onion, Tzatziki **GF**

Butter Chicken Momo, Fried Dumpling

Chicken and Waffle, Espresso-Bourbon Maple Syrup

Tom Yum Chicken Bites, Basil, Scallions

Chicken Dumpling, Spicy Dipping Sauce **DF**

Chicken Katsu Sandwich, Japanese Mayo, Slaw, Tonkatsu Sauce

DUCK

\$4.50

Duck Tartelette, Blueberry Balsamic Compote

House Made Duck Prosciutto, Sourdough Crostini, Pepper Relish **DF**

Sous Vide Duck Breast, Berry Glace, Candied Pecans **GF/DF**

Duck Confit Poutine, Smoked Cheddar, Thyme-Shallot Gravy



Hors d'Oeuvres

BEEF

\$4.50

Grilled Argentinian Flank Steak, Chimichurri Sauce **GF/DF**

Korean Lettuce Wraps, Flank Steak, Ssamjang, Green Onions, Toasted Peanuts, Sesame Seeds **DF**

Beef Dumpling, Spicy Dipping Sauce **DF**

Classic Meatball, Marinara Sauce, Shaved Pecorino **GF**

Beef Empanada, Cilantro & Jalapeño Aioli

Smoked Brisket Sandwich, Rye Bread, Cornichon, Provolone, Grainy Mustard

Steak Satay, Thai Peanut Dipping Sauce **DF**

Beef Burger, Havarti Cheese, Poblano Pepper Relish

Big Mac Slider, Thousand Island Sauce, Pickles, Lettuce, Cheese

The Canadian Slider, Cheddar, Bacon, Pickles, BBQ Ketchup

Birria Taco, Cilantro, Onion, Lime **GF/DF**

Jamaican Braised Beef, Rice & Peas **GF/DF**

Yorkshire Pudding, **Roast Beef**, Horseradish-Sour Cream, Rosemary Demi Glace

Beef Tartare Crostino, Quail Egg, Cornichon, Sourdough Crostino

Thai Red Curry Braised Short Rib, Toasted Peanuts, Scallions **DF**



Hors d'Oeuvres

L A M B

\$5.00

Spring Lamb Chop, Goat Cheese-Fig Sauce, Smoked Pepper & Mint Oil **GF**

Lamb Chop, Pineapple Cucumber Salsa, Parsley-Yogurt Sauce **GF**

Lamb Spiducci, Rosemary-Garlic Marinate, Flatbread, Yogurt-Mint Oil Sauce

Lamb Tourtiere, Advieh Tomato Chutney

Greek Meatball, Mint-Oregano Tzatziki

Barbacoa Taco, Cilantro, Onion, Lime, Borracha Habanero Sauce **GF/DF**

Kabab Koobideh, Saffron Rice, Charred Tomatoes **GF/DF**

P O R K

\$4.50

Brie Crostini, Bacon Jam, Pomegranate

Pork Belly Bao, Slaw, Hoisin-Siracha Sauce **DF**

Shrimp & Pork Dumpling, Spicy Dipping Sauce **DF**

Homemade Corn Dog & Ketchup, Mustard

Chorizo Meatball, Tzatziki **GF**

Cochinita Pibil Taco, Xnipec (Onion-Habanero Pickle) **GF/DF**

Devils on Horseback, Bacon Wrapped Manchego Cheese-Dates *

Slow Braised Spiced Pork Slider, Chipotle BBQ Sauce, Caramelized Onions **DF**

Prosciutto Panino, Fior di Latte, Arugula, Tomato, Basil Pesto

Antipasto Basket, Prosciutto, Bocconcini, Marinated Olive, Roasted Pepper, Melon, Baguette



'À La Carte' - Salad

\$14

Arugula & Frisée, Carrots, Sesame Seeds, Crispy Taro, Mango-Basil Vinaigrette

Mixed Greens & Edible Flowers, Toasted Coconut, Pumpkin Seeds, Champagne-Mint Vinaigrette

Kale & Parmesan, Sunflower Seeds, Preserved Lemon Vinaigrette

Radicchio & Greens, Montreal Spice Croutons, Blue Cheese & Buttermilk Dressing

Baby Kale & Arugula, Toasted Almonds, Balsamic Reduction, Goat Cheese, Strawberry-Basil Dressing

Romaine, Red Cabbage, Cilantro, Scallions, Toasted Peanuts, Crispy Vermicelli, Red Cabbage Powder, Miso-Sesame Dressing

Arugula, Jicama, Watermelon Radish, Crunchy Peanuts, Tamarind Dressing

\$16

Watercress & Smoked Cheddar, Rum-Raisin Compote, Apple Cider Vinaigrette

Thai Papaya-Mango Salad, Tomatoes, Boston Lettuce, Lemon-Garlic Dressing

Figs & Spring Mix, Goat Cheese, Toasted Pistachios, Pistachio Dressing

Shitake & Oyster Mushrooms, Rocket, Pecorino, Lemon-Truffle Vinaigrette

Greens & Poached Asian Pear, Chevre, Pistachio Maple Vinaigrette

Pickled Baby Beets, Watercress, Treviso, Goat Cheese, Toasted Almonds, Tahini Dressing

Heirloom Tomato & Buffalo Mozzarella, Fresh Basil Leaves, Balsamic Fini

Tropical Slaw, Pineapple, Cucumber, Jicama, Tomatoes, Carrots, Scallions, Cilantro, Coconut, Peanuts, Fried Taro, Edible Flowers, Lemon Grass & Ginger Vinaigrette

Mediterranean Wedge, Za'atar-Feta, Little Gem Lettuce, Heirloom Cherry Tomatoes, Crunchy Chickpeas, Fresh Herbs, Jalapeño-Oregano Dressing

Deconstructed Royale Caesar, Smoked Bacon, Poached Egg, Roast Garlic-Grainy Mustard Dressing

Endive & Leafy Lettuce, Romaine, Lolla Rossa, Butter Lettuce, Cucumber, Crispy Onions, Puffed Rice Mix, Basil Oil & Balsamic Reduction



'À La Carte' - Soup

**Most of Our Soups Can Be Modified to Be Gluten and/or Dairy Free.*

\$14

Sweet Potato Purée, Smoky Croutons, Maple Foam

Acorn Squash, Beet Foam, Seedlings

Wild & Domestic Mushroom Purée, Barley-Herb Salad, Crispy Shallots

Butternut Squash, Sorrel Cream, Micro Greens, Pecorino-Focaccia Crumble, Edible Flowers

Tomato-Fennel, Spiced Feta, Paprika Croutons, Oregano-Chive Oil

Tortilla Soup, Tomato Broth, Crispy Tortilla, Avocado, Panela Cheese, Sour Cream, Fried Pasilla Pepper

Curried Cauliflower, Currant Chutney, Garlic Croutons

Carrot-Coconut, Ginger Foam, Thai Basil and Lemongrass Oil

Strawberry-Basil Gazpacho, Pickled Cucumbers, Basil Oil

\$16

Caldo Verde, Collard Greens, Potato, Grilled Chorizo

Corn-Poblano Cream, Goat Cheese, Roasted Walnuts, Popcorn Seedlings

Tomato & Crab Gazpacho, Old Bay-Dungeness Crab Salad, Fresh Herbs


Sweet Spring Pea & Truffle, Truffle Foam, Prosciutto Crisp

\$18

Shrimp Bisque, Saffron Foam, Ginger-Green Apple Relish

Oxtail & Beef Consommé (Ask about our Truffle-Vegetarian Bouillon)

Avgolemono, Chicken, Egg and Lemon Broth, Shredded Roasted Chicken, Orzo, Oregano, Dill



‘À La Carte’ - Appetizers

\$18

Mozzarella-Arancino, Saffron Risotto, Calabrian Chilli Sauce, Basil Oil, Basil Seedlings

Heirloom Cherry Tomato Tart, Lemon-Ricotta, Pickles, Basil, Balsamic, Arugula-Lemon Salad

Antipasti, Prosciutto, Melon, Bocconcini, Marinated Artichokes, Roasted Vegetables,
Caper Berries, Balsamic Glaze

\$20

Burrata, Tomato Salad, Crostini, Basil Seedlings, Basil Oil, Balsamic Reduction

Charcuterie Board: Chorizo, Prosciutto, Manchego Cheese, Smoked Cheddar,
Roasted Peppers, Orange Jam, Pickles, Marinated Olives, Candied Nuts

Crab Cake, Corn Relish, Smoked Pepper Aioli

Sea Scallops, Edamame-Tofu Salad, Chilli Miso Dressing

Fresh Oysters, Cucumber-Jalapeño Mignonette, Lime-Tabasco Sauce Pipette



‘À La Carte’ - Pastas

\$18

Rigatoni, Tomato-Basil Marinara, Fried Capers

Gemelli, Saffron Cream Sauce, Parmesan Focaccia Crumble

Cheese Tortellini, Pesto Genovese, Basil Seedlings

Potato Gnocchi, Arrabbiata Sauce, Parmesan Shavings

Linguine, Smoked Bacon, Garlic-Lemon Sauce

Spinach Gnocchi, Basil-Goat Cheese Cream Sauce

\$20

Fettucine, Genoa Salami, Lemon-Dill Sauce

Braised Beef Ravioli, Roasted Mushrooms, Tomato-Marsala Sauce

Mushroom Ravioli, Fried Capers, Caramelized Onion, Brown Butter-Cream Sauce

Gemelli, Roasted Honey Mushrooms, Salsa di Noci (Walnut Cream Sauce)

Ziti, Mini Bocconcini, Roasted Zucchini, Salsa di Pomodoro

\$24

Tre Tubetti, Littleneck Clams, Lemon-Dill Sauce

Lobster Agnolotti, Maitake Mushrooms, Tarragon Beurre Blanc

Linguine, Pernod Shrimp, Tarragon Butter Sauce

Cavatelli, Braised Lamb Shoulder, Toasted Pistachio, Red Wine Jus

Beef Tortellini, Crispy Pancetta, Charred Broccoli & Cauliflower, Truffle Demi Sauce



‘À La Carte’ Vegan & Vegetarian Entrées

\$38

Cheese & Spinach Cannelloni, Garlic Confit-Cream Sauce

Rigatoni, Roasted Artichokes, Bursting Cherry Tomatoes, Fried Capers,
Parmesan Shavings, Arrabbiata Sauce

Bean Tetela, Mole Amarillo, Cotija Cheese, Cilantro Seedlings

Grilled Polenta & Portobello Pave, Seasonal Vegetables, Roasted Red Pepper Sauce **VG/GF**

Quinoa Stuffed Ontario Bell Pepper, Seasonal Vegetables & Corn, Vegan Feta, Tomato Broth **VG/GF**

Fried Marinated Tofu, Maitake Mushrooms, Baby Bok Choi, Miso Truffle Sauce **VG/DF/GF**

\$40

Eggplant Parmesan Royale, Layered Breaded Eggplant, Mozzarella, Tomato-Basil Sauce

Baby Eggplant, Pearl Pasta, Grilled Sweet Potato, Cherry Tomato, Hari Chutney,
Crispy Onions, Onion Tomato Bhuna Masala **VG/DF**

Mushroom-Spinach Lasagna, Parmesan, Broccolini, Confit Tomatoes

Red Pepper-Hummus Vol Au Vent, Charred Caulilini, Mediterranean Vegetables,
Crispy Onions, Rosemary Red Wine Demi **VG/DF**

Mushroom & Walnut Wellington, Seasonal Vegetables, Shallot & Red Wine Sauce



‘À La Carte’ Poultry Entrées

\$46

Chicken Supreme, Baby Bell Peppers, Caulilini, Baby Carrots,
Roasted Potatoes, Rosemary Demi

Spiced Chicken, Garlic Rapini, Baby Carrots, Baby Bell Peppers,
Herb Roasted Potatoes, Tzatziki, Crispy Onions

Smoky Piri-Piri Chicken, Confit Cherry Tomato, Asparagus, Baby Carrots, Garlic Potatoes,
Piri-Piri Aioli, Pear & Peach Salsa

Jerk Chicken Supreme, Caulilini, Baby Carrots, Cherry Tomatoes, Rice & Peas,
Scotch Bonnet & All Spice Demi

Cornish Hen, King Oyster Mushrooms, White Balsamic Brussel Sprouts, Confit Onions,
Toasted Seeds, Roasted Fingerling Potatoes, Truffle Demi

Cornish Hen, Mushroom Medley, Root Vegetables, Roasted Grape Tomatoes,
Pearl Onion-Shallot Confit, Rosemary Potatoes, Thyme Demi



‘À La Carte’ Fish Entrées

\$46

Maple-Balsamic Salmon, Charred Scallions, Asparagus, Heirloom Cherry Tomatoes, Green Olive Gremolata Aioli, Baby Carrots, Celery Root Mashed Potatoes, Red Grape Salsa

Honey-Shoyu Glazed Salmon, Garlic Bok Choy & Gai Lan, Japanese Eggplant, Jasmine Rice, Miso-Ginger Sauce

Curried Shrimp, Okra, Cauliflower, Baby Peppers, Saffron Rice, Malai Sauce

Herb Marinated Shrimp, Baby Peppers, Summer Squash, Eggplant, Basmati Rice, Feta, Pesto alla Trapanese (Sun-dried Tomato Pesto)

Arctic Char, Curried Cauliflower, Garlic Spinach, Creamed Potatoes & Corn, Anchovy Béarnaise

Branzino, Wax Beans, Charred Leeks, Jasmine Rice, Toasted Almonds, Parsley-Mint Salsa Verde

Herb Crusted Trout, Squash, Confit Onions, Honey Glazed Beets, Lemon-Herb Potatoes, Red Wine-Beet Sauce

\$52

Miso Black Cod, Baby Bok Choy, Gai Lan, Oyster Mushroom, Truffle Mashed Potatoes, Nori-Black Garlic Sauce

Roasted Black Cod, Arugula & Rainbow Chard Sauté, Bursting Cherry Tomatoes, Asparagus, Caramelized Fingerling Potato, White Bean-Parsley Salad, Romesco Sauce

Ginger-Garlic Black Cod, Caulilini, Grilled Scallions, Asian Greens, Jasmine Rice, Ssamjang-Coconut Sauce

Red Snapper, Garlic Broccolini, Roasted Baby Carrots, Za’atar Potatoes, Charred Lemon, Watermelon Radish-Peanut Salad, Tahini-Parsley Sauce

Halibut, Mustard Greens, Charred Broccoli, Spiced Carrots, Lemon Grass Rice, Mango-Papaya Salad, Green Curry Sauce

Swordfish, Asparagus, Roasted Honey-Thyme Baby Carrots, Spiced Potatoes, Watercress Salad, Sicilian Pesto (Sun-dried Tomato & Almonds)



‘À La Carte’ Beef Entrées

\$52

Rib Eye or Striploin, Asparagus, Baby Carrots, Baby Peppers,
Roasted Potatoes, Rosemary Demi

Rib-Eye, Caulilini, Honey-Rosemary Glazed Carrots, Balsamic Glazed Tomatoes,
Yorkshire Pudding, Roasted Potatoes, Bourbon-Green Peppercorn Jus

Rib-Eye, Topper Carrot, Parmesan-Broccoli, Bursting Cherry Tomatoes,
Maple-Thyme Sweet Potatoes, Stilton Hollandaise

Striploin, Garlic Spinach, Rapini, Sumac Baby Carrots, Roasted Peppers,
Herb Roasted Potatoes, Saffron Hollandaise

\$55

** Our Short Ribs are Slow Cooked For a Minimum of 16 Hours **

Braised Short Ribs, Broccolini, Baby Carrots, Confit Onions, Garlic Mashed Potatoes,
Onion Rings, Jalapeño-Demi

Montreal Spice Short Ribs, Charred Scallions, Roasted Balsamic Grape Tomatoes,
Roasted Peppers, Honey-Garlic Sweet Potatoes, Horseradish-Chive Demi

Peppercorn Crusted Tenderloin, Topper Carrots, Balsamic Glazed Cipollini Onion,
Glazed Tomatoes, Parmesan Cauliflower, Smoky Mashed Potatoes, Mustard-Demi Glace

Tenderloin, Asparagus, Baby Carrots, Garlic Rapini, Confit Pearl Onions,
Caramelized Fingerling Potatoes, Jus Natural

Porcini Tenderloin, Seared King Oyster Mushrooms, Bursting Cherry Tomato,
Glazed Carrots, Grilled Asparagus, Herb Fingerling Potatoes, Porcini Demi

Beef Tenderloin & Chicken Breast (add \$6), King Oyster Mushrooms, Rapini,
Glazed Baby Carrots, Confit Onions, Garlic Mashed Potatoes, Truffle Demi



‘À La Carte’ Boucherie & Surf n Turf

\$54

BOUCHERIE

Greek Spice Rack of Lamb, Roasted Patty Pan Squash, Braised Tomatoes, Caramelized Cipollini Onions, Oregano-Garlic Fingerling Potatoes, Gremolata

Rack of Lamb, Topper Carrots, Balsamic Glazed Cipollini Onion, Bursting Cherry Tomatoes, Honey Glazed Beets, Garlic Mashed Potatoes, Rosemary-Mustard Demi Glace

Lamb Shank, Caulilini, Baby Carrots, Campari Tomatoes, Garlic Mashed Potatoes, Rosemary Demi

Veal Tenderloin, Rapini, Roasted Sweet Peppers, Charred Scallions, Herb Mashed Potatoes, Demi Glaze

Seared Veal, Grilled Asparagus, Baby Carrots, Parmesan Broccolini, Aleppo Pepper Potatoes, Black Garlic Demi

Duck Confit, Broccoli Rabe, Balsamic Tomatoes, Topper Carrots, Roasted Fingerling Potatoes, Rosemary Demi

\$60

SURF N TURF

Beef Tenderloin & Tiger Shrimps, Baby Carrots, Bok Choy, Mustard Greens, Kale Sauté, Chive Mashed Potatoes, Tarragon-Citrus Béarnaise

Beef Tenderloin & Colossal Shrimp, Tarragon Butter Compound, Garlic-Spinach, Cherry Tomato, Roasted Broccoli, Old Bay Fingerling Potatoes, Wild Mustard Demi-Glace

***Add 3oz Lobster Tail - Market Price**



Dessert

\$16

Individual Plated

Pecan Tart, Butterscotch Sauce

Berry Crumble Tart, Berry Sauce

Raspberry Cheesecake, Seasonal Compote

Chocolate Cheesecake, Fresh Berries

Mocha Cheesecake, Chocolate Ganache

Classic New York Style Cheesecake, Berry Compote

Flourless Chocolate Torte, Espresso-Maple Sauce, Berry Sauce

Tartufo (Chocolate, Vanilla-Caramel or Hazelnut)

Apple Crumble Tart, Dulce de Leche

Raspberry Chocolate Tart, Raspberry Coulis

Kalamansi Tart, Mint Meringue

Brûlée Lemon Tart, Caramel Sauce

Rum Infused Sous Vide Pineapple, Pistachio Crumble,
Caramel Sauce, Star Anise Mascarpone Cream

Vanilla Crème Brûlée, Seasonal Berries

Chocolate Pot de Crème, Caramelized Puff Rice

\$20

Sweet Table

Our Dessert Buffet Can Be Tailored for Any Occasion & Includes a Selection of Assorted Seasonal Miniatures, Tarts, Custards, Mousses & Fresh Fruit.



Dessert

\$18

Dessert Trio (*Select 3 items*)

TARTS

Apple-Cinnamon Tart

Berry Crumble Tart

Butter Pecan Tart

Guava Tart

Chocolate-Walnut Tart

Kalamansi-Mint Tart

Lemon-Meringue Tart

CUSTARDS & MOUSSES

Earl Grey Panna Cotta

Chai Cream Custard

Hibiscus & Rose Water Panna Cotta

Cassis & Lavender Panna Cotta

Chocolate Pot de Crème, Crispy Puffed Rice

Chamomile Lemon Mousse

Salted Coffee Caramel Mousse

Hazelnut & Chocolate Mousse

Royale Tiramisu

Matcha, Raspberry & White Chocolate Mousse

Strawberry Mousse

Cherry-Amaretto Mousse

Vanilla Crème Brûlée Wonton Spoon

Passion Fruit & Mango Bavarian

Piña Colada Mousse

GELATI KISSES

Hazelnut, Chocolate, Vanilla, or Limoncello

CAKES, CHURROS, CANNOLIS

Dulce de leche Churro, Chocolate Sauce

Flourless Chocolate Lava Cake

Raspberry Chocolate Brownie

Tres Leches Cake, Cinnamon Cream & Coconut

New York Cheesecake

Chocolate Cheesecake

Mocha Cheesecake

Raspberry Cheesecake

Blueberry-Lavender Cheesecake

Cannoli (Ricotta, Chocolate, Espresso, Amaretto or Cherry)

COOKIES

Chocolate Chip (Vegan)

White Chocolate Macadamia

Lavender

Oatmeal-Raisin

Sea Salt Caramel & Chocolate

Ginger Molasses

Peanut Butter

Shortbread

Soft Sugar



Children's Menu

\$45

CHILDREN'S MEALS (12 years and under)

Includes:

Unlimited non-alcoholic beverages, 1 Appetizer, 1 Entrée and 1 Dessert

APPETIZER (select 1 option)

Simple Salad with Balsamic Vinaigrette

Vegetable Crudité with Ranch Dip

ENTRÉE (select 1 option)

Chicken Fingers & French Fries

Hamburger and French Fries

Simple Pasta with Tomato Sauce

DESSERT (select 1 option)

Fresh Fruit Cup

Ice Cream & Cookies



Buffet Reception

\$68 per person

STANDARD BUFFET MENU

ASSORTED BREAD BASKETS

ANTIPASTI & SALAD

Tossed Salad with Cucumber, Tomato, Red Onion, Organic Greens, Balsamic-Basil Vinaigrette

Baby Bocconcini, Marinated Artichokes, Roasted Peppers, Caper Berries, Spiced Olives,

Selection of Fine Cheese and Deli Meats, Dried Fruits, Pickles, Preserves, Berries, Grapes, Cornichons, Crostini and Crackers.

PASTA Selection of:

Pasta (select 2):

Penne, Gemelli, Farfalle, Rigatoni, Mushroom Ravioli, Cheese Tortellini or Potato Gnocchi

Match a Sauce with your Pasta Selection:

Tomato Basil Sauce, Saffron Cream Sauce or Sunflower Pesto

Toppings: Tomato Confit, Mixed Mushrooms, Sautéed Greens, Parmesan Cheese and Chili Flakes

PROTEINS & SIDES:

Carved Roast Beef, Green Peppercorn Demi-Glace

Roasted Salmon with Béarnaise Sauce

Lemon-Pepper Roasted Baby Potatoes

Fried Brussel Sprouts, White Balsamic-Bourbon Glaze

Marinated Roasted Seasonal Vegetables.

Root Vegetable Chips and Fresh Grated Horseradish, Hot Sauce Display

DESSERT

Selection of the finest seasonal miniature Sweets, Cakes, Tarts, Custards, Pastries and Fresh Fruit

Wedding Packages

VENUE RENTAL

Monday to Thursday, **\$4500**

Friday to Sunday, **\$5000** (min. F&B Revenue may apply)

Seasonal Discounts Available (please inquire)

ON-SITE CEREMONY FEE

\$1250 (officiant not included)

Ceremony Chairs for Outdoor Use Only (\$3.25 per)

DAYTIME CEREMONY ONLY

\$1500 (officiant not included) - 2 Hour Time Slot

DINNER TASTING

Complimentary Dinner Tasting for Two People

(weekdays 12 - 3 p.m. start times, booked up to 4 months in advance, based on event schedule)

MENU

Customized Menu of Your Choice (Seasonal & Cultural Diversity Options)

Alternative Meal Choices Can Be Arranged
(Dietary Concerns/Allergies)

Children Menu Packages Available

With the Purchase of Hors D' Oeuvres (minimum 3 per person), enjoy an additional 1 piece per person complimentary.

WITH HOST BAR PACKAGE

Complimentary Flat & Sparkling Water Service
During Cocktails & Dinner

1 Signature Cocktail During Cocktail Reception

Unlimited Wine Service During Cocktails & Dinner

1 Sparkling Toast

***All Food & Beverage Packages Subject to Applicable Taxes**



Wedding Package Details

TABLE SETTINGS

Cocoa Chiavari Chairs with Black Cushion
(Ivory Cushion Upgrade \$2.50 per)

White China, Flatware & Glassware

3 Votives Per Table (space and quantity permitting)

Table Numbers

Set-up Included in Venue Rental

STAFFING

Server – 1 per 20 Guests Bartender – 1 per 75 Guests

BRIDAL SUITE

Suite, Change Room, Washroom Facilities, Safe

EVENT PLANNING

For Day of On-site Dedicated Planner Committed to Assisting With
Your Planning Needs, Additional Flat Fee Starting at \$750.

Please inquire for Packages and Pricing.

KOSHER & OUTSIDE CATERING

Landmark Fee on All Catering

Kitchen Set Up Fee

Waitstaff Fees Apply

Additional Rentals and Standard Power May Be Required

***Outside Caterer subject to approval.**

PARKING

Ample Parking Available Exclusive for Palais Royale Guests

\$400 Flat Parking Fee

Full Valet Parking Service Available Through External Company,
Quoted Based on Event Needs



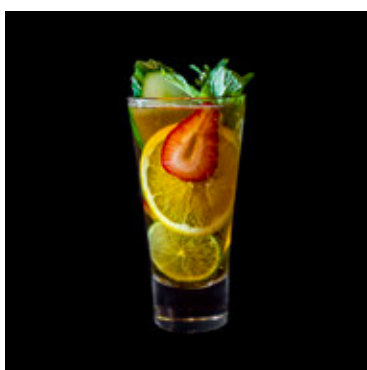
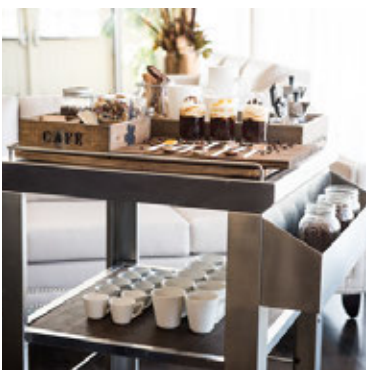
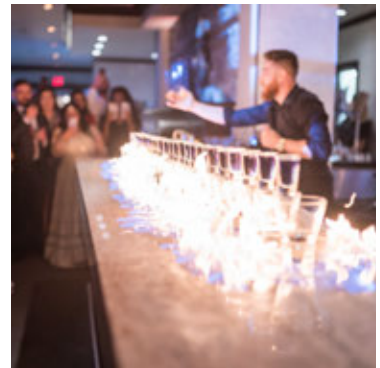
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Bar Packages

Palais Royale Bar Packages and Services are Tailored to Suit the Nature of Your Particular Event, whether it is Social, Corporate, or Cultural.

For Wedding Packages, We Have Designed Host Bar Packages to Help Simplify Your Choice.

HOST BAR

All Alcoholic Beverages for Your Particular Event are Paid by the Host. Bar Staff and All Beverage Garnish Necessary Are Provided by Palais Royale at No Additional Charge. Flat Rate or Billed on Consumption is available.

A Minimum Bar Consumption Total is Required Prior to Your Event or a Service Fee Will Apply.

CASH BAR

You May Decide to Provide a Cash Bar for Your Event. Guests will Purchase Their Beverage Either by Cash, Debit or Credit Card. You Can Choose to Offer Your Guests Complimentary Beverages with a Cash / Ticket Bar in Place by Simply Distributing Pre-Paid Tickets to Your Guests in Advance. Bar Staff and All Beverage Garnishes are Included at No Additional Charge.

HOST/CASH BAR

You May Decide to Combine the Above. For Example, by Providing a Host Bar Reception with Wine Service During Dinner, followed by a Cash Bar Service to Conclude Your Event. Tickets Can Also be Provided to Guests.

NON-ALCOHOLIC BEVERAGE BAR

The Nature of Your Event May Have You Decide to Offer a Non-Alcoholic Bar that will Include Unlimited Juices, Sparkling and Spring Waters, Soft Drinks, Coffee and Tea.

The Palais Royale Ballroom is a Fully Licensed Venue. All Beverage Products and Related Services are Provided Exclusively by the Palais Royale Ballroom. All Alcoholic & Non-Alcoholic Beverages Purchased and Sold on the Premise are the Sole Responsibility of the Palais Royale in Accordance with the Liquor & Gaming Act of Ontario. No Outside Alcohol is Permitted on Premise Including Items for Guest Gifts.



Host Bar Packages

STANDARD HOST BAR (6pm - 1am)

\$60.00 per person

Spirits & Liqueurs

Smirnoff, Seagrams V.O., Tanqueray, Johnny Walker Red, Jim Beam Bourbon, Captain Morgan White & Spiced Rum, Bacardi Black, Jägermeister, Kahlúa, St. Remy Brandy, Southern Comfort, Disaronno Amaretto, Triple Sec, Blue Curaçao, Crème de Cacao, Peach Schnapps, Peppermint Schnapps, Cazadores Tequila Blanco, Sambuca

Aperitif

Sweet/Dry Vermouth

Domestic Beer

Molson Canadian, Coors Light, MGD, Steamwhistle, Rickards Red

Red & White Wine

To be selected from House Wine List

Non-Alcoholic

Filtered In-house Still & Sparkling, Soft Drinks, Juice, Coffee & Tea, Cappuccino & Espresso

Cocktail Hour

Complimentary Infused Water Station, 1 Signature Cocktail, Unlimited Wine Service

Dinner Reception

1 Sparkling Toast, Flat & Sparkling Water Service, Unlimited Wine Service

PREMIUM HOST BAR (6pm - 1am)

\$70.00 per person *All Items Included in the Standard Host Bar

Additional Premium Rail Brands

Grey Goose Vodka, Ketel One Vodka, Crown Royal, Hendrick's Gin, Tromba Tequila Blanco & Reposado, Jameson Irish Whiskey, Johnny Walker Black, Hennessy VS, Jack Daniels, Glenlivet Single Malt 12yr old Scotch, Glenfiddich Single Malt 12yr old Scotch, Bulleit Bourbon, Baileys, Grand Marnier, Frangelico, Malibu, Crème de Banane, Melon Liqueur, Mount Gay Eclipse, Smirnoff Apple/Citron/Raspberry, Soho Lychee Liqueur, Metaxa, Ouzo

Apéritif & Digestif

Grappa, Amaro, Aperol, Campari, Port

Imported Beer

Heineken, Corona

Local Craft Beers

Lost Craft Revival, Woodhouse IPA, Woodhouse Stout, Amsterdam Blonde

Red & White Wine

To be selected from House Premium Wine List

ADDITIONAL BAR SERVICES

*Liqueur and Shot Service: Cost of 750ml, plus \$20.00 per Bottle

*Addition to Bar Package: Unlimited Shots Package, \$6 per person

*Addition to Bar Package: Portable Bar for Cocktail Hour, \$750 per bar

** Brands subject to change based on availability without notice.

Bar Additions

FRESH AND FROZEN SLUSHY STATION



Perfect for hot summer days on our waterfront patio, this station offers your guests' house made alcoholic or non-alcoholic slushies. Package includes one hour of service with a station attendant and a minimum of one drink per guest.

Cocktail Slushies (contain alcohol)

Under 150 people - **\$1000**

151-250 people - **\$1250**

251-350 people - **\$1700**

Mocktail Slushies (no alcohol)

Under 150 people - **\$500**

151-250 people - **\$750**

251-350 people - **\$1000**

Flavours:

Peach Bellini, Mai Tai (available as alcohol only), Mojito, Cucumber Lime, Froze, Daiquiri, Pina Colada, Margarita, Mango. Please inquire for custom options.



TRAVELLING BAR CART \$500

Our interactive traveling bar cart adds a customized element to your bar service. The service includes a bartender and our bar cart tailored to your event. Package includes customizing your cart service prior to your event and providing that experience for one hour.

Most commonly outfitted with 1-2 custom cocktails co-developed by our mixologists and you, served to your guests while travelling throughout the venue. Our charming mixologists serving the drinks will educate, interact and engage guests and proudly explain the components of the chosen cocktails.

Are you ready for Spirit Infusions, Freshly Made Syrups, Bitters, Foams, Ice Spheres and Unique Garnishes? Alternatively, would you like... A Whiskey Bar? Spirit Sampling? Iced Coffee Station? Mimosa Bar?

We are happy to work with you on any other custom options.



KEG STATION \$550

More than just a place to grab a drink—it's a lively, interactive centerpiece that keeps the good times flowing!

Perfect for adding a fun, relaxed vibe to your celebration, that serves up ice-cold beer on tap, making it a hit with guests. Feature during your cocktail hour or pair it with your favourite late-night bite!



Bar Price List

BILLED ON CONSUMPTION BAR PRICE LIST

LIQUOR (1 OZ)

Rail - \$7.96
Premium - \$10.62
Glass of Wine - \$8.41
Premium Glass of Wine - \$10.18
Sparkling Glass of Wine - \$8.85
Standard Cocktail (2 oz) - \$11.50
Premium Cocktail (2 oz) - \$12.83
Deluxe Cocktail (2 oz) - \$16.81

BEER

Domestic - \$7.96
Import - \$8.85
Craft Beer (473mL) \$10.17
Cider (473mL) \$12.83

NON - ALCOHOLIC BEVERAGES

Soft Drinks, Coffee / Tea / Espresso, Juice - \$3.10
Still & Sparkling Filtered Water - \$3.54/ Litre
Cappuccino & Latte - \$4.86
Non-Alcoholic Beer - \$4.86

WINE BY THE BOTTLE

House White: \$36.28+
House Red: \$36.28+
Premium Wine: \$45.13+
Sparkling Wine: \$36.28+

*Wine List Available upon Request.
Specialty Bottles upon Request.
Applicable Taxes & Gratuity not included.*

CASH BAR PRICE LIST

LIQUOR (1 OZ)

Rail - \$9.00
Premium - \$12.00
Glass of Wine - \$9.50
Premium Glass of Wine - \$11.50
Sparkling Glass of Wine - \$10.00
Standard Cocktail (2 oz) - \$13.00
Premium Cocktail (2 oz) - \$14.50
Deluxe Cocktail (2 oz) - \$19.00

BEER

Domestic - \$9.00
Import - \$10.00
Craft Beer (473mL) \$11.50
Cider (473mL) \$14.50

NON - ALCOHOLIC BEVERAGES

Soft Drinks, Coffee / Tea / Espresso, Juice - \$3.50
Still & Sparkling Filtered Water - \$4.00/ Litre
Cappuccino & Latte - \$5.50
Non-Alcoholic Beer - \$5.50

WINE BY THE BOTTLE

House White: \$41.00+
House Red: \$41.00+
Premium Wine: \$51.00+
Sparkling Wine: \$41.00+

*Wine List Available upon Request.
Specialty Bottles upon Request.
Pricing includes Applicable Taxes. Gratuity not included.*

Additional Fees

VENUE RENTAL

Monday to Thursday, **\$4500**

Friday to Sunday, **\$5000** (min. F&B Revenue may apply)

Charity & Seasonal Discounts Available (please inquire)

STAFFING

Additional Wait or Bar Staff available at

\$35.00 per hour, min. 4 hours

PLANNER SERVICES

Please inquire within for full breakdown

RENTALS

Preferred rates for upgraded linens & napkins

Courtyard Tent Available, Inquire for Pricing (Rentals Must Be Ordered Through Your Event Coordinator)

AUDIO/PRODUCTION

Please inquire for our in-house Audio/Visual specifications and price lists

SECURITY

Security Is Required for Each Event,

1 Security Person Per 100 People - **\$350.00 Per Staff**

COAT CHECK (OCTOBER TO MAY)

Coat Check Is Mandatory for Each Event

Paid by Host @ \$2.50 Per Coat, Cash @ \$3.00 Per Coat

TAXES

17% Service Fee Applies on All Food & Beverage

13% HST Applies to All Goods & Services, Food & Beverage

*Pricing Subject to Change

