



PLATED MENUS

WOODBINE ENTERTAINMENT

SOUP & SALAD SELECTIONS

PREMIUM SOUP SELECTIONS

CHOOSE 1

TOMATO & SWEET PEPPER BISQUE

BLACK PEPPER CROUTONS

BASIL OLIVE OIL - CREME FRAICHE

LEEK & POTATO SOUP

CHORIZO CROQUETTE - GREEN ONION PESTO

PROVENCAL FISH SOUP

FRESH FISH - CLAMS - SHRIMP

FENNEL - TOMATO BROTH SAFFRON AIOLI

WILD MUSHROOM CREAM

SHERRY - PARMESAN CRISP - CHIVES

PREMIUM SALAD SELECTIONS

CHOOSE 1

MIXED GREENS

GARDEN HERBS - SEEDLINGS - SUNFLOWER

SEEDS - RASPBERRY SHRUB VINAIGRETTE

CLASSIC CAESAR

PARMESAN - CROUTONS - ROMAINE

RADICCHIO - GARLIC DRESSING

ROASTED BEET AND CELERIAC

FETA CHEESE CRUMBLE - CRUSHED

PISTACHIO - ORANGE THYME VINAIGRETTE

WATERMELON & TOMATO

FETA CHEESE - MINT - ARUGULA - RED

ONION - WHITE BALSAMIC VINAIGRETTE

SIGNATURE SOUP SELECTIONS

ADD \$4 PER PERSON

CHOOSE 1

FIVE ONION SOUP "EN CROUTE"

OXTAIL - BLACK BARLEY - GRUYERE PASTRY
CRUST

CHICKEN SOUP

CRIMINI MUSHROOM - CONFIT LEG

CARROT & BEET 'GNOCCHI' - LOBSTER BISQUE -
CLAW MEAT - TARRAGON

BRANDY CREAM

SPICY CORN CHOWDER

ROASTED TOMATILLO - POBLANOS

SMOKED SHRIMP

SIGNATURE SALAD SELECTIONS

ADD \$4 PER PERSON

CHOOSE 1

ARUGULA & RADICCHIO

GRILLED PEARS - HAZELNUTS - SMOKED

GORGONZOLA - RED ONION VINAIGRETTE

TOMATO CAPRESE

HEIRLOOM TOMATOES - BELLA CASARA

BUFFALO MOZZARELLA - BASIL - OLIVE OIL

FARRO - WHEAT BERRY

CUMIN ROASTED CARROTS

ORANGE - YELLOW CURRANTS

CREAMY LEMON DRESSING

ROASTED SQUASH

RED QUINOA - BABY KALE - RADISH

PUMPKIN SEED - SMOKED HONEY SAGE

VINAIGRETTE



PLATED MENUS

W O O D B I N E E N T E R T A I N M E N T

ADD PREMIUM APPETIZERS

\$8 PER PERSON

CHOOSE 1

LOCAL BURRATA

TOMATO & TOMATILLO SALAD - CERIGNOLA
OLIVES - PEA TENDRILS - BASIL VINAIGRETTE

GRILLED VEGETABLE "CAPRESE"

PROSCIUTTO CRISP - MOZZARELLA CHEESE
BASIL - OLIVE OIL - BLACK OLIVE TAPENADE

PASTRAMI CURED SALMON

ROASTED BEET TARTARE -HORSERADISH
HUMMUS - PICKLED CUCUMBER - CHIVE DILL
YOGURT

SALT COD CROQUETTE

TEMPURA LEMON RINGS
GAZPACHO VEGETABLES - SAFFRON AIOLI
SQUID INK GRISSINI

ADD SIGNATURE APPETIZERS

\$11 PER PERSON

CHOOSE 1

GRILLED PIRI PIRI PRAWN

TOMATOES - PINEAPPLE - CILANTRO RED
ONION RELISH - AVOCADO AIOLI
PLANTAIN CHIPS

AVOCADO AND CRAB

GRAPEFRUIT - MANGO
BLACK QUINOA - POMEGRANATE
HARISSA PISTACHIO PESTO

AHI TUNA CRUDO

MEDITERRANEAN VEGETABLES
NICOISE OLIVES - LEMON AIOLI
HOUSE MADE POTATO CHIPS

BAKED GOAT CHEESE

SMOKED HAZELNUTS - ARUGULA
ROOT VEGETABLE "HAY" CIDER
APPLE CIDER HONEY



PLATED MENUS

W O O D B I N E E N T E R T A I N M E N T

M A I N C O U R S E S

PREMIUM FISH AND SEAFOOD

CHOOSE 1

ROASTED SKATE WING & PRAWNS

CHICKPEAS - NICOISE OLIVES
YELLOW CURRANTS - CAPERS - FENNEL
POLENTA CAKE - YELLOW PEPPER COULIS

ROASTED STEELHEAD TROUT

MAPLE POMMERY MUSTARD GLAZE
BROCCOLINI - CHERRY TOMATOES - LEEK &
POTATO CAKE - TARRAGON BUTTER SAUCE

CHORIZO CRUSTED DAYBOAT COD

SMOKED PARSNIP CHIPS
AVOCADO TOMATO CORN RELISH - SWEET
POTATO - FENNEL MASH - SALSA VERDE

\$58 PER PERSON

SIGNATURE FISH AND SEAFOOD

CHOOSE 1

GRILLED NOVA SCOTIA SWORDFISH

CAPERBERRIES - NICOISE OLIVE SCALLION
PUMPKINSEED - SAUTEED ASPARAGUS &
SPINACH - APRICOT COUSCOUS
PRESERVED LEMON SAUCE

PROSCIUTTO WRAPPED SOLE

LOBSTER - SHRIMP STUFFING - RAINBOW CHARD
& LEEK - SWEET POTATO MASH
SPINACH CREAM

SEARED B.C. SALMON

PEACH - CORN - AVOCADO SALSA
SAUTEED GREENS - WHITE CHEDDAR
POLENTA CAKE - SMOKED TOMATO VINAIGRETTE

\$62 PER PERSON

PRICING BASED ON 3 COURSE MEAL INCLUDING
SOUP OR SALAD, ENTREE AND DESSERT



PLATED MENUS

W O O D B I N E E N T E R T A I N M E N T

M A I N C O U R S E S

PREMIUM POULTRY SELECTIONS

CHOOSE 1

ROASTED CHICKEN

MUSHROOM - SPINACH - SPAGHETTI
SQUASH GRATIN - LEEK CHIMICHURRI
ROASTED RED PEPPER JUS

PIRI PIRI TURKEY MEDALLIONS

KALE - ROASTED PEPPERS
SMASHED NEW POTATOES - ALMOND
ROMESCO - PIMENTA PAN JUS

\$60 PER PERSON

SIGNATURE POULTRY SELECTIONS

CHOOSE 1

SPICED CHICKEN & SHRIMP

PUMPKIN FALAFEL CAKE - PISTACHIO YOGURT
POMEGRANATE PARSLEY RELISH
NATURAL JUS

DUCK CONFIT

BALSAMIC FIGS - HAZELNUT
WILD MUSHROOM CROQUETTE - SWEET POTATO
HAY - BLACKBERRY JUS

\$64 PER PERSON

PREMIUM BEEF | PORK | LAMB SELECTIONS

CHOOSE 1

ONTARIO PORK "FILET MIGNON"

SAUTEED APPLE - APRICOTS - SUGAR SNAP
PEA SOUFFLE - CARAMELIZED YAMS
GINGER JUS

BRAISED LAMB SHANK

STONE FRUIT & MINT CHUTNEY - CONFIT
RUTABAGA - PARSNIP MASHED POTATOES
CIDER MUSTARD JUS

\$62 PER PERSON

SIGNATURE BEEF | PORK | LAMB SELECTIONS

CHOOSE 1

PORCHETTA

CHORIZO & CRACKLING - ROASTED FENNEL
HARICOT VERTS - SWEET POTATO MASH
ARUGULA PESTO - LEMON SAUCE

HORSERADISH CRUSTED BEEF SHORT RIB

CRIMINI MUSHROOM - HARICOT VERT - BEET
COLCANNON POTATOES WITH KALE &
WATERCRESS - CABERNET REDUCTION

\$65 PER PERSON

PRICING BASED ON 3 COURSE MEAL INCLUDING
SOUP OR SALAD, ENTREE AND DESSERT



PLATED MENUS

W O O D B I N E E N T E R T A I N M E N T

M A I N C O U R S E S

SIGNATURE COMBINATION

CHOOSE 1

STRIPLOIN & SHORT RIB EN CROÛTE

POTATO CELERIAC GRATIN - LOCAL GREENS

ROASTED TOMATO - HEIRLOOM CARROTS

VIDALIA ONION RING - BRANDY

PEPPERCORN JUS

\$68 PER PERSON

PREMIUM BEEF | PORK | LAMB SELECTIONS

CHOOSE 1

ONTARIO PORK "FILET MIGNON"

SAUTEED APPLE - APRICOTS - SUGAR SNAP

PEA SOUFFLE - CARAMELIZED YAMS

GINGER JUS

BRAISED LAMB SHANK

STONE FRUIT & MINT CHUTNEY - CONFIT

RUTABAGA - PARSNIP MASHED POTATOES

CIDER MUSTARD JUS

\$62 PER PERSON

SIGNATURE BEEF | PORK | LAMB SELECTIONS

CHOOSE 1

PORCHETTA

CHORIZO & CRACKLING - ROASTED FENNEL

HARICOT VERTS - SWEET POTATO MASH

ARUGULA PESTO - LEMON SAUCE

HORSERADISH CRUSTED BEEF SHORT RIB

CRIMINI MUSHROOM - HARICOT VERT - BEET

COLCANNON POTATOES WITH KALE &

WATERCRESS - CABERNET REDUCTION

\$65 PER PERSON

PRICING BASED ON 3 COURSE MEAL INCLUDING
SOUP OR SALAD, ENTREE AND DESSERT



PLATED MENUS

WOODBINE ENTERTAINMENT

MAIN COURSES

SIGNATURE COMBINATIONS

CHOOSE 1

STRIPLOIN & SHORT RIB EN CROÛTE

POTATO CELERIAC GRATIN

LOCAL GREENS

ROASTED TOMATO

HEIRLOOM CARROTS

VIDALIA ONION RING

BRANDY PEPPERCORN JUS

\$68 PER PERSON

SIGNATURE COMBINATIONS

CHOOSE 1

STEAK AND CHICKEN DUO

CANADIAN BEEF TENDERLOIN

PROSCIUTTO WRAPPED CHICKEN BREAST

LOCAL GREENS

PARMESAN SCALLION SMASHED POTATO

BRANDY PEPPERCORN SAUCE

\$71 PER PERSON

SURF AND TURF

CANADIAN BEEF MEDALLION - GARLIC PRAWNS - VEGETABLE GRATIN
HARICOT VERTS - HASSELBACH POTATOES BERNAISE RED WINE SAUCE

\$74 PER PERSON

SIGNATURE VEGETARIAN SELECTIONS

CHOOSE 1

ZUCCHINI TAGLIATELLE

CHARRED GRAPE TOMATOES

WILD MUSHROOM RAGOUT - BASIL

COCONUT PARMESAN

MOROCCAN SPICED COUSCOUS

HARISSA ROASTED ROOTS

BLACK CHICKPEA - PRESERVED LEMON

BUTTERNUT SQUASH RAVIOLI

CAULIFLOWER - SPINACH - TOASTED

PUMPKIN SEED - ROASTED PEPPER SAUCE

GRILLED VEGETABLE PAELLA

ASPARAGUS - RED PEPPERS

EXOTIC MUSHROOMS - SAFFRON - ALMONDS

ROOT CHIPS

\$62 PER PERSON

PRICING BASED ON 3 COURSE MEAL INCLUDING
SOUP OR SALAD, ENTREE AND DESSERT



PLATED MENUS

W O O D B I N E E N T E R T A I N M E N T

D E S E R T S E L E C T I O N S

PREMIUM SELECTIONS

CHOOSE 1

TROPICAL FRUIT & BERRY SABAYON

VANILLA BEAN ICE CREAM - PASSION FRUIT
COCONUT COOKIE CRUMBLE

BELGIUM CHOCOLATE MOUSSE

RASPBERRIES - WHIPPED CREAM
CANDIED KUMQUAT

PROFITEROLES ICE CREAM TRIO

RASPBERRY CRUNCH
PISTACHIO WHITE CHOCOLATE
RAISIN RUM
PUREED MANGO - CACAO

COCONUT PANNA COTTA

MILK CHOCOLATE ICE CREAM
GINGERSNAP COOKIE - MANGO MINT SALSA

SIGNATURE SELECTIONS

CHOOSE 1

ADD \$4 PER PERSON

STRAWBERRY RICOTTA CHEESECAKE

SPICED GRAHAM CRACKER - BASIL
STRAWBERRY SORBET - JELLY

MILK CHOCOLATE CREPE CAKE

CHOCOLATE GANACHE
CARAMELIZED HAZELNUTS
RASPBERRY SORBET

RHUBARB TART

LEMON MASCARPONE - PISTACHIOS - BERRIES
SHORTBREAD CRUST

FLOURLESS CHOCOLATE DECADENCE

ROASTED BANANA ICE CREAM
CREME ANGLAISE - SEA SALTED CARAMEL



MENU SELECTIONS

FINALIZATION OF MENU SELECTION AND SERVICE DETAILS MUST BE COMPLETED NO LATER THAN 10 DAYS PRIOR TO THE SCHEDULED DATE OF YOUR FUNCTION.

BEVERAGE

IN ACCORDANCE WITH WOODBINE ENTERTAINMENT GROUP'S POLICY, WOODBINE ENTERTAINMENT GROUP AND THE EVENT ORGANIZER SHARE A JOINT RESPONSIBILITY TO ENSURE THE RESPONSIBLE CONSUMPTION OF ALCOHOLIC BEVERAGES.

IN ACCORDANCE WITH THE LAW, WOODBINE ENTERTAINMENT WILL NOT SERVE ANYONE IF THEY ARE, OR APPEAR TO BE INTOXICATED AND THE INDIVIDUAL MUST BE REMOVED FROM THE PROPERTY FOR A PERIOD OF 24 HOURS.

FOOD SAFETY

TO ENSURE FOOD SAFETY AND QUALITY OF PRODUCTS, WOODBINE ENTERTAINMENT GROUP HAS INITIATED ITS OWN INTERNAL FOOD SAFETY PROGRAM. THROUGH THE APPLICATION OF HACCP PRINCIPLES OUR INTERNAL FOOD SAFETY MANAGER INSPECTS AND ENSURES THE INTEGRITY OF THE SUPPLY CHAIN. ALL FOOD AND BEVERAGE MUST BE PROVIDED BY WOODBINE ENTERTAINMENT GROUP. DUE TO HEALTH REGULATIONS UNDER THE ONTARIO HEALTH ACT, WOODBINE ENTERTAINMENT GROUP DOES NOT PERMIT THE REMOVAL OF FOOD AND BEVERAGE FROM ITS FACILITIES.



GUARANTEE

A GUARANTEED NUMBER OF ATTENDEES IS DUE TO THE EVENT SALES OFFICE 10 BUSINESS DAYS PRIOR TO YOUR EVENT.

YOU WILL ONLY BE ABLE TO INCREASE NUMBERS, SUBJECT TO AVAILABILITY, UP TO THREE BUSINESS DAYS PRIOR TO YOUR EVENT. ON THE EVENT DATE YOU WILL BE BILLED THE GUARANTEE OR ACTUAL NUMBER OF ATTENDANCE WHICHEVER IS GREATER.

ENVIRONMENTAL SUSTAINABILITY

ENVIRONMENTAL SUSTAINABILITY IS A KEY BUSINESS STRATEGY REFLECTED THROUGHOUT THE ORGANIZATION. WE ARE COMMITTED TO SHRINKING OUR ENVIRONMENTAL FOOTPRINT BY MINIMIZING ENVIRONMENTAL RISK WHILE MAXIMIZING ENERGY AND WATER CONSERVATION AND WASTE MANAGEMENT. OUR EFFORTS TO MAXIMIZE FINANCIAL PERFORMANCE HAVE INCLUDED IMPLEMENTING ENVIRONMENTAL PROGRAMS THAT REDUCE OUR ENERGY AND WATER CONSUMPTION, DIVERT ORGANIC WASTE FROM LANDFILL EVERY MONTH AND REDUCE OUR CARBON FOOTPRINT AT ALL OUR FACILITIES.

WE ARE PROUD TO BE A FOUNDING BUSINESS PARTNER AND AMBASSADOR IN "PARTNERS IN PROJECT GREEN,"

A GROWING COMMUNITY OF BUSINESSES WORKING TOGETHER TO GREEN THEIR BOTTOM LINE BY CREATING AN INTERNATIONALLY-RECOGNIZED "ECO-BUSINESS ZONE" AROUND TORONTO'S PEARSON INTERNATIONAL AIRPORT.



FOOD SERVICE TIMES

FOOD SERVICE IS BASED ON 2½ HOURS; LONGER SERVICE TIMES WILL RESULT IN ADDITIONAL LABOUR CHARGES (INCREASE SERVICE TIMES ONLY ON PRIVATE EVENT).

DIETARY RESTRICTION

OUR EVENT SPECIALISTS IN CONJUNCTION WITH OUR CHEF WILL WORK WITH YOU TO MEET SPECIAL DIETARY REQUIREMENTS FOR ANY EVENT. PLEASE ADVISE AT LEAST 10 BUSINESS DAYS PRIOR TO YOUR EVENT OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

TAXES & GRATUITIES

UNLESS OTHERWISE LISTED ON THE INDIVIDUAL MENUS, ALL FOOD AND BEVERAGE IS SUBJECT TO 15% GRATUITIES AND APPLICABLE TAXES.

EVENT ADD-ONS

OUR EVENT SPECIALISTS KNOW HOW TO MAKE YOUR DAY UNFORGETTABLE. ASK US ABOUT ADDING BETTING VOUCHERS, VALET PARKING OR OUR SIGNATURE RACE CALL EXPERIENCE TO YOUR NEXT EVENT.

