

CHAMPIONS MENU

W O O D B I N E E N T E R T A I N M E N T G R O U P

THEMED PACKAGES
MINIMUM 12 PEOPLE

ACROSS THE BOARD

B.B.Q. PORK CRACKLINGS
PICKLED VEGETABLES - CARAMELIZED
ONION RANCH

TORTILLA CHIPS

CHARRED TOMATO CILANTRO SALSA

PARMESAN POPCORN

SPICED ONTARIO PEANUTS

BRUSCHETTA

WARM HOUSE BREAD - TOMATOES - BASIL
GARLIC - OLIVE OIL - ARUGULA
PARMESAN - ACE BAGUETTE

CAESAR SALAD

VEGETABLE SPRING ROLLS

MUSTARD SESAME PLUM DIP

BUFFALO CHICKEN WINGS

MILD - MEDIUM - HOT
CARROT - CELERY - BLUE CHEESE DIP
SERVED WITH CRISPY POTATO WEDGES

GOURMET COOKIES

AT THE GATE

TORTILLA CHIPS

CHARRED TOMATO CILANTRO SALSA

FARMERS MARKET CRUDITE

HEIRLOOM CARROTS - JICAMA RADISHES -
CHERRY TOMATOES - BABY CUCUMBER
HARICOT VERT - CELERY - CARAMELIZED
RANCH

ROASTED SQUASH SALAD

RED QUINOA - BABY KALE - RADISH
CANDIED PUMPKIN SEED - SMOKED
HONEY - SAGE VINAIGRETTE

B.B.Q. PORK RIBS & CHICKEN WINGS

BACK RIBS IN B.B.Q. SAUCE
BUFFALO CHICKEN WINGS
SERVED WITH CRISPY POTATO WEDGES

SEASONAL FRESH FRUIT

WILD FLOWER HONEY YOGURT DIP

GOURMET COOKIES

CHAMPIONS MENU

WOODBINE ENTERTAINMENT GROUP

THEMED PACKAGES
MINIMUM 12 PEOPLE

BACKSTRECHT

TORTILLA CHIPS

CHARRED TOMATO CILANTRO SALSA

PARMESAN POPCORN

SPICED ONTARIO PEANUTS

BRUSCHETTA BOARD

BUTTERNUT SQUASH HUMMUS - BASIL
MARINATED TOMATOES - BLACK OLIVE
TAPENADE - CRISPY BREAD

CAESAR SALAD

ROMAINE - RADICCHIO - CAESAR
DRESSING - CROUTONS – PARMESAN
CHEESE

MAKE YOUR OWN TACO

CHOOSE 1

PULLED BEEF BRISKET

PINEAPPLE PORK PASTOR

CRISPY BAJA COD

SERVED WITH AVOCADO SALSA

CHIPOTLE CREMA - HABANERO PICKLED

ONIONS - CABBAGE - RADISH - LIME

CILANTRO - QUESO FRESCO - SOFT FLOUR

TORTILLA

GOURMET COOKIES

TRIFECTOR

PARMESAN POPCORN

SPICED ONTARIO PEANUTS

TRIO OF DIPS

HUMMUS - ZAAATAR - LEMON OIL

BLACK OLIVE TAPENADE - BABAGHANOJJ
CROSTINI

MEDITERRANEAN PASTA SALAD

CUCUMBER - TOMATOES - CELERY
KALAMATA OLIVES - FETA CHEESE - RED
WINE OREGANO VINAIGRETTE

BUTTERMILK CHICKEN TENDERS

COLESLAW - CARAMELIZED ONION
RANCH DIP - CRISPY POTATO WEDGES

DELUXE PIZZA

PEPPERONI - BACON

GREEN PEPPERS - MUSHROOM

ONIONS - TOMATOES

SEASONAL FRESH FRUIT

WILD FLOWER HONEY YOGURT DIP

DOMESTIC CHEESE BOARD

ARTISAN & DOMESTIC CHEESES

PICKLED GRAPES - TOMATO DATE

CHUTNEY - DRIED FRUIT - NUTS

CRACKERS – JOYSTIX

GOURMET COOKIES - SQUARES

CHAMPIONS MENU

W O O D B I N E E N T E R T A I N M E N T G R O U P

THEMED PACKAGES
MINIMUM 12 PEOPLE

SUPERFECTA

ROSEMARY PARMESAN POPCORN
SPICED ONTARIO PEANUTS

TRIO OF DIPS

HUMMUS - ZAAATAR - LEMON OIL - BLACK
OLIVE TAPENADE - BABAGHANOUJ

CHARCUTERIE BOARD

CURED MEATS - SMOKED CHEESE
ROSEMARY CROSTINI - PICKLED
VEGETABLES - OLIVES - TOMATO DATE
CHUTNEY - GRAIN MUSTARD

MARGHERITA FLATBREAD

SAN MARZANO TOMATOES - BUFFALO
MOZZARELLA - BASIL - OLIVE OIL - GARLIC

BUTTERNUT SQUASH RAVIOLI

CAULIFLOWER - SPINACH - TOASTED
PUMPKIN SEED - ROASTED PEPPER
TOMATO SUGO

DOMESTIC CHEESE BOARD

ARTISAN & DOMESTIC CHEESES - PICKLED
GRAPES - TOMATO DATE CHUTNEY - DRIED
FRUIT - NUTS - CRACKERS - JOYSTIX

INDIVIDUAL STRAWBERRY CHEESE CAKES

CHAMPIONS MENU

WOODBINE ENTERTAINMENT GROUP

SALAD BOWLS

EACH SELECTION SERVES 6 PEOPLE

MIXED GREENS

GARDEN HERBS & SEEDLINGS
RASPBERRY SHRUB VINAIGRETTE

CLASSIC CAESAR

PARMESAN - CROUTONS
ROMAINE - GARLIC DRESSING

ARUGULA & RADICCHIO

GRILLED PEARS - HAZELNUTS - SMOKED
GORGONZOLA - RED ONION VINAIGRETTE

ROASTED BEET & CELERIAC

FETA CHEESE CRUMBLE - CRUSHED
PISTACHIO - ORANGE THYME
VINAIGRETTE

NEW ONTARIO POTATO

CORN - PEPPERS - RED ONION - GRAIN
MUSTARD AIOLI

FARRO & WHEAT BERRY

CUMIN ROASTED CARROTS - ORANGE
YELLOW CURRANTS - CREAMY LEMON
DRESSING

ROASTED SQUASH

RED QUINOA - BABY KALE - RADISH
CANDIED PUMPKIN SEED - SMOKED
HONEY - SAGE VINAIGRETTE

MULTI CABBAGE SLAW

GREEN - RED & SAVOY CABBAGE
RED ONION - PEPPERS - FENNEL
DILL & SESAME DRESSING

ASIAN MULTIGRAIN

PICKLED ROOT VEGETABLES - CORIANDER
SESAME - GINGER SOY VINAIGRETTE

MEDITERRANEAN PASTA

CUCUMBER - TOMATOES - CELERY
KALAMATA OLIVES - FETA CHEESE
RED WINE OREGANO VINAIGRETTE

PERUVIAN CORN AND BLACK BEAN

RED ONION - PEPPERS - CILANTRO
CUMIN LIME VINAIGRETTE

WATERMELON & FETA CHEESE

RED ONION - MINT
WHITE BALSAMIC VINAIGRETTE

CHAMPIONS MENU

WOODBINE ENTERTAINMENT GROUP

SNACKS

EACH SELECTION SERVES 6 PEOPLE

PARMESAN POPCORN

SPICED ONTARIO PEANUTS

B.B.Q. PORK CRACKLINGS

PICKLED VEGETABLES

CARAMELIZED ONION RANCH

TORTILLA CHIPS

CHARRED TOMATO CILANTRO SALSA

CROSTINI AND DIPS

HUMMUS - ZAAATAR - BLACK OLIVE

TAPENADE - BABAGHANOIJ - CROSTINI

TORTILLA CHIPS

CHARRED TOMATO CILANTRO SALSA

MARKET CRUDITE

SQUASH HUMMUS - OLIVE TAPENADE

SUN DRIED TOMATO PESTO

COLD PLATTERS

EACH SELECTION SERVES 6 PEOPLE

FARMERS MARKET CRUDITE

HEIRLOOM CARROTS - JICAMA RADISHES

CHERRY TOMATOES - BABY CUCUMBER

HARICOT VERT - CELERY - CARAMELIZED

ONION RANCH

CHARCUTERIE BOARD

CURED MEATS - SMOKED CHEESE

ROSEMARY CROSTINI - PICKLED

VEGETABLES - OLIVES - TOMATO DATE

CHUTNEY - GRAIN MUSTARD

CHILLED JUMBO SHRIMP

HORSERADISH - COCKTAIL SAUCE

LEMONS

DOMESTIC CHEESE BOARD

ARTISAN & DOMESTIC CHEESES

PICKLED GRAPES - TOMATO DATE

CHUTNEY - DRIED FRUIT - NUTS

CRACKERS - JOYSTIX

SEASONAL FRESH FRUIT

WILD FLOWER HONEY YOGURT DIP

CHAMPIONS MENU

WOODBINE ENTERTAINMENT GROUP

WARM PLATTERS

EACH SELECTION SERVES 6 PEOPLE

GARLIC BREAD

GARLIC PARSLEY BUTTER - ACE BAGUETTE
AGED CHEDDAR

BRUSCHETTA

RIPE TOMATO - BASIL PARMESAN
GARLIC - OLIVE OIL ARUGULA - ACE
CROSTINI

VEGETABLE SPRING ROLLS

MUSTARD SESAME PLUM DIP

BUFFALO CHICKEN WINGS

MILD - MEDIUM - HOT
CARROT - CELERY - BLUE CHEESE DIP
CRISPY POTATO WEDGES

BUTTERMILK CHICKEN TENDERS

COLESLAW - CARAMELIZED ONION
RANCH DIP CRISPY POTATO WEDGES

B.B.Q. PORK RIBS

BACK RIBS IN B.B.Q. SAUCE
COLESLAW - CRISPY POTATO WEDGES

SLIDERS

CHOOSE 1

ROOSTER & WAFFLE

BUTTERMILK FRIED CHICKEN THIGH
PICKLED ROOT SLAW - CHIPOTLE AIOLI

CRISPY FISH SANDWICH

MILL STREET BEER BATTERED
MARKET FISH - LEMON TARTAR SAUCE
CABBAGE SLAW

BEEF BRISKET

FONTINA CHEESE - CARAMELIZED ONIONS
HORSERADISH AIOLI

GOURMET FLATBREAD

CHOOSE 1 (12 SLICES)

MARGHERITA

SAN MARZANO TOMATOES - BUFFALO
MOZZARELLA - BASIL - OLIVE OIL

SPICY CHICKEN

TOMATO - AVOCADO - HABANERO PICKLED
RED ONIONS - FONTINA CHEESE

MUSHROOM

GOAT CHEESE - BALSAMIC MUSHROOMS
GARLIC - GOAT CHEESE - ARUGULA

CHAMPIONS MENU

W O O D B I N E E N T E R T A I N M E N T G R O U P

DESERTS & CHEESES

EACH SELECTION SERVES 6 PEOPLE

IN-HOUSE DESSERT BOARD

SEASONAL FRESH FRUIT
FRESH BAKED COOKIES - SQUARES
CHOCOLATE DIPPED STRAWBERRIES
VANILLA PANNA COTTA - RASPBERRY
JELLY

DOUBLE CHOCOLATE BROWNIE

RAISIN RUM CHOCOLATE SAUCE

WARM HONEY APPLE WALNUT CRISP

BAKED FRESH AND SERVED
WITH TAHITIAN VANILLA CUSTARD SAUCE

ALL CANADIAN CHEESE BOARD

ARTISAN & DOMESTIC CHEESES
PICKLED GRAPES - TOMATO DATE
CHUTNEY - DRIED FRUIT
CRACKERS -JOYSTIX

ADD SOME EXCITEMENT TO YOUR EVENT!

WAGERING VOUCHERS ARE AVAILABLE IN ALMOST ANY DENOMINATIONS. GET YOUR GROUP CLOSER TO THE WINNER'S CIRCLE. WE'LL SHOW THEM HOW!



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.