

PARKING LOT MENUS

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

CONTINENTAL BREAKFAST

**ASSORTMENT OF FRESHLY BAKED MINI
BREAKFAST PASTRIES**
MUFFINS - BUTTER CROISSANTS - DANISHES

BANANA & CARROT BREAD
SERVED WITH BUTTER & PRESERVES

**CHILLED APPLE - CRANBERRY - GRAPEFRUIT
ORANGE JUICES**
FRESHLY BREWED COFFEE - SELECTION OF
TEAS

MINIMUM 12 PEOPLE

ADD ON

FRESH SLICED FRUIT
WILDFLOWER HONEY YOGURT DIP

FIT FOR YOU BREAKFAST

YOGURT PARFAIT
HOUSE MADE GRANOLA - FRESH BERRIES
DRIED FRUIT - NUTS

FRESHLY BAKED MINI MUFFINS
SERVED WITH BUTTER - PRESERVES

BANANA & CARROT BREAD

BREAKFAST BURRITO WRAP
EGG WHITE - AVOCADO - TOMATOES
CHEDDAR

SLICED FRESH FRUIT
WILDFLOWER HONEY YOGURT DIP

**CHILLED APPLE - CRANBERRY
GRAPEFRUIT - ORANGE JUICE**

**FRESHLY BREWED COFFEE - A
SELECTION OF TEAS**

MINIMUM 12 PEOPLE

PARKING LOT MENUS

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AT THE WIRE BREAKFAST BUFFET

**ASSORTMENT OF FRESHLY BAKED MINI
BREAKFAST PASTRIES**

MUFFINS - BUTTER CROISSANT - DANISHES

BANANA & CARROT BREAD

TOAST STATION

FARMERS WHITE & WHOLE WHEAT BREAD
SERVED WITH BUTTER - PRESERVES

FARM FRESH SCRAMBLED EGGS WITH CHIVES

NEW POTATO HOME FRIES WITH
CAMELIZED ONIONS & SCALLIONS

SLICED FRESH SEASONAL FRUIT

WILDFLOWER HONEY YOGURT DIP

**CHILLED APPLE - CRANBERRY - GRAPEFRUIT
& ORANGE JUICES**

FRESHLY BREWED COFFEE - DECAF - A
SELECTION OF TEAS

CHOICE OF 2

GRILLED LOCAL HAM

ROASTED ONTARIO PEAMEAL

APPLEWOOD SMOKED BACON

LOCAL COUNTRY MAPLE PORK SAUSAGE

COUNTRY CHICKEN APRICOT SAGE SAUSAGE

MINIMUM 20 PEOPLE

ADD TO YOUR BREAKFAST BUFFET

VEGATARIAN BURRITO WRAP

EGGWHITE - AVOCADO - TOMATOES
ALMOND - KALE

STUFFED FRENCH TOAST

SPICED APPLES - MAPLE SYRUP
CINNAMON SUGAR

BUTTERMILK PANCAKES

MAPLE SYRUP - BERRY COMPOTE

BREAKFAST SANDWICH WRAP

DOUBLE SMOKED BACON - SCRAMBLED
EGGS - CAMELIZED ONION - CHEDDAR

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BREAKS

EACH SELECTION SERVES 10 PEOPLE

“THE SOCIAL”

FRESH SLICED FRUIT - HONEY YOGURT DIP
FRESH BAKED COOKIES - ASSORTED SQUARES

“TO YOUR HEALTH “

FRUIT- MELON SKEWERS - HONEY YOGURT
DIP - ASSORTED CRUDITE - ONION RANCH DIP
GRANOLA BARS

“TIME OUT”

ASSORTED CRUDITE - ONION RANCH DIP
PARMESAN POPCORN - FRENCH PASTRIES

“CROSTINI & DIPS”

BUTTERNUT SQUASH HUMMUS
BLACK OLIVE TAPENADE - BABAGHANOUJ
BASIL - TOMATO - ASSORTED BREAD STIX
CROSTINI

“THE WRAP UP”

VEGETABLE CRUDITE
ONION RANCH DIP - SPICY HUMMUS
ROOT CHIPS - TWO BITE BROWNIES

‘THE TREE HUGGER’

GRANOLA BARS - WHOLE FRUIT
INDIVIDUAL TRAIL MIX - SPICED PEANUTS

SNACK SELECTIONS

INDIVIDUAL YOGURT
PARFAITS

WHOLE FRESH SEASONAL
FRUITS

FRESH SLICED FRUITS
WILDFLOWER HONEY
YOGURT

FRESHLY BAKED COOKIES

FRESHLY BAKED
MUFFINS - DANISHES -
CROISSANTS

INDIVIDUAL BAGS OF
TRAIL MIX

SALTED PEANUTS
INDIVIDUAL BAGS

TWO BITE BROWNIES
INDIVIDUAL BAGS

POTATO CHIPS
INDIVIDUAL BAGS
ASSORTED

CHOCOLATE BARS
ASSORTED

PREMIUM ICE CREAM
BARS
ASSORTED

DOMESTIC CHEESE -
CRACKERS - GRAPES

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BEVERAGE SELECTIONS

**FRESHLY BREWED COFFEE - DECAF - AN
ASSORTMENT OF TEAS**
10 CUP MINIMUM

MILK
2% - SKIMMED - CHOCOLATE (250 ML)

ASSORTED SOFT DRINKS (591 ML)

ASSORTED BOTTLED FRUIT JUICES (450 ML)

ICED TEA OR LEMONADE (591 ML)

IOLI SPARKLING MINERAL WATER (330 ML)

BOTTLED AQUAFINA WATER (591 ML)

B.B.Q SELECTIONS MINIMUM 25 PEOPLE

DANFORTH GRILL

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

PORK OR CHICKEN SOUVLAKI
GARLIC ROASTED POTATOES - LEMON
OREGANO - TZATZIKI SAUCE - GRILLED PITA

FRESH SLICED FRUITS
ASSORTMENT COOKIES

LITTLE PORTUGAL

CALDO VERDE SOUP
SERVED WITH CRACKERS

MIXED GREENS
TOMATOES – CUCUMBER RADISHES – CITRUS
DRESSING

CHURRASCO STYLE CHICKEN
TOMATO RICE PILAF WITH PEAS
ROASTED POTATOES - PIRI PIRI SAUCE
CHIMICHURRI

FRESH SLICED FRUITS
ASSORTMENT OF COOKIES

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B.B.Q SELECTIONS MINIMUM 25 PEOPLE

ST. LAWRENCE TACO

CHOOSE 2

PERUVIAN CORN AND BLACK BEAN SALAD

RED ONION - PEPPERS - CILANTRO

CUMIN LIME VINAIGRETTE

SPICY ANCHO BEEF

PINEAPPLE PORK PASTOR - CRISPY BAJA COD

SPICY SQUASH & CACTUS

SERVED WITH AVOCADO SALSA - CHIPOTLE

CREMA - HABANERO PICKLED ONIONS

CABBAGE - RADISH - LIME – CILANTRO

WARM FLOUR TORTILLA

FRESH SLICED FRUITS

CHEF'S ASSORTMENT OF COOKIES

KENSINGTON B.B.Q. COMFORT

NEW ONTARIO POTATO SALAD

MAKE YOUR OWN BURGER

BEEF BURGER

SOUTHERN SPICED CHICKEN

SERVED ON CLASSIC BUNS

ICED CONDIMENT BAR

SLICED TOMATOES - RED ONIONS - PICKLES

ICEBERG LETTUCE - ARUGULA

BACON - JALAPENOS - CHEDDAR CHEESE

CANADIAN MUSTARD - KETCHUP - GARLIC

MAYONNAISE - SECRET SAUCE

FRESH SLICED FRUITS

CHEF'S ASSORTMENT OF COOKIES



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.