

CORPORATE EVENTS | INTIMATE AFFAIRS | BIG BASHES | WEDDINGS

10tation
event catering
10tation.com



ST. JAMES
CATHEDRAL CENTRE
EVENT VENUE





At 10tation Event Catering Inc., every event is as unique and special to us as it is to you.

From delicious food, to skilled service staff, we will deliver the help you need to take your event to the next level. Style, presentation, efficiency, detail and quality of service are the pride and core strengths of our company. We strive to make every event a seamless and memorable success, so that when the event is over, the only traces we leave behind are satisfied smiles.

For more information please contact one of our Senior Event Planners

Jennie Taylor – Senior Event Planner
416-243-5144 Ext 232
jennie@10tation.com

Juli Williams – Senior Event Planner
416-243-5144 Ext 225
juli@10tation.com

The St. James Cathedral Centre Event Venue is located in the heart of downtown Toronto at Adelaide and Church Streets. Magnificently restored in 2012, it offers modern, multi-functional event space. With spectacular park views, full of natural light, state-of-the-art AV, and full kitchen, it is ideal for corporate events, social events, and weddings. Our doors are open to film production companies and photoshoots as well.

416.868.5229 Ext.304
bookings@sjcvenue.ca

VENUE SPECS

CAPACITY

SNELL HALL CAPACITIES

- Snell hall north reception - 60 guests
- Snell hall south reception - 160 guests

LIBRARY CAPACITIES

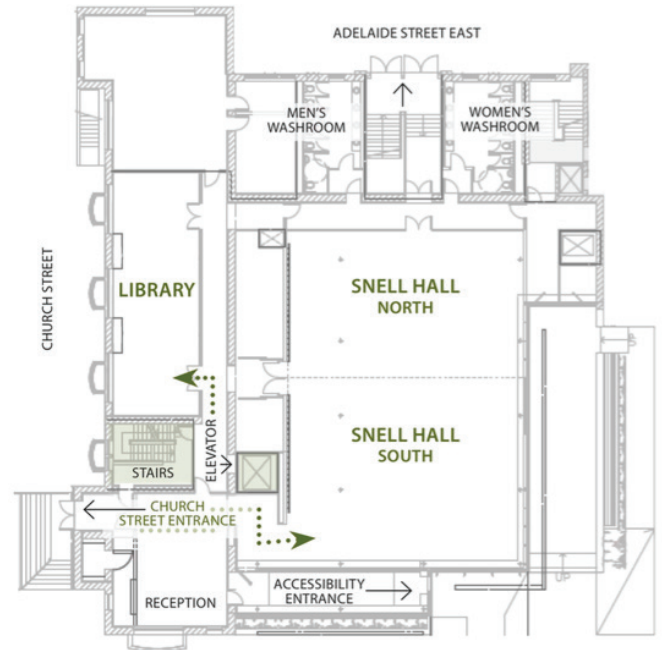
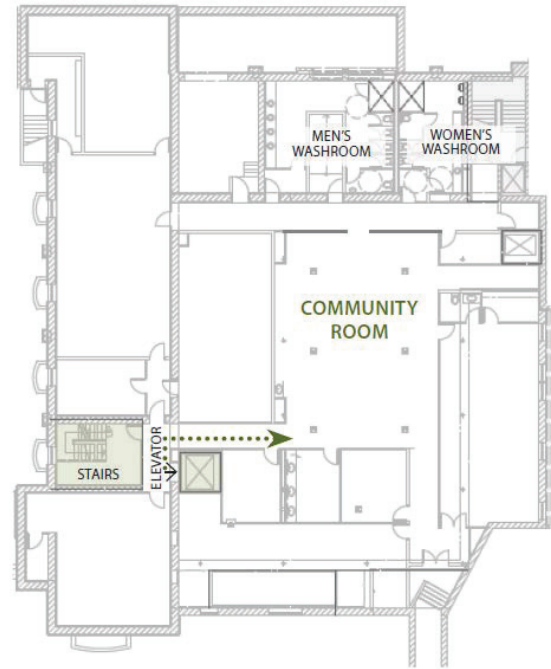
- Reception - 60 guests

LECTURE ROOM CAPACITIES

- Reception - 60 guests

COMMUNITY ROOM CAPACITIES

- Reception - 125 guests



232 Norseman St.
Toronto ON M8Z 2R4

10tation.com

☎ 416.243.5144 | 📷 10tation_event_catering | 🐦 10tationevents

DAY TIME MENU

DROP OFF CONTINENTAL BREAKFAST WITH FRUIT ON 10TATION CHINA

- Assortment of mini muffins, chocolate hazelnut croissants, almond croissants and butter croissants and scones
- Sliced breakfast breads
- Arrangement of seasonal and tropical fresh fruit
- Sweet butter and preserves

AM BREAK (PLEASE CHOOSE 2)

- Seasonal fresh fruit platters
- Smoked salmon, mini bagels, cream cheese and cucumbers
- Homemade granola squares
- Vegetable frittata cut into squares, bite sized with skewers
- Homemade biscotti (no nuts)

DROP OFF LUNCH (PLEASE CHOOSE 1)

- 10tation sandwiches & wraps. Including, but not limited to, an assortment of the following:
 - vegetarian selection (on a separate platter) - 10%
 - wraps - egg, tuna, smoked salmon, steak, crispy chicken club
 - sandwiches - turkey, ham, chicken, beef, deli meats, reuben
- Served with a side of pickles and assorted root chips. Topped with our 10tation pulled pork slider on a brioche bun.
- Italian greens with fresh green beans, grape tomatoes, chickpeas and fresh basil tossed in oak aged balsamic vinaigrette
- Red and white quinoa salad with snow peas, spring peas, pickled red onion, sauteed spinach, parsley, mint, and scallions
- Strawberries and candied pecans on a bed of organic greens with raspberry vinaigrette
- Tomato and cucumber salad with fresh parsley, basil, and extra virgin olive oil
- Farro (ancient grain), crispy kale, oyster mushrooms, toasted pine nuts
- Orzo with caramelized onion, grilled corn, capers, sun dried tomato pan seared peppers with cilantro pesto and parmesan
- Spinach salad with charred fennel and grilled button mushrooms served with raspberry vinaigrette
- Assorted homemade pastries

PRICE PER GUEST: \$15.95
(SANDWICH & WRAP LUNCH ~
sandwiches & wraps, 1 salad and dessert)

PRICE PER GUEST: \$18.95
(SANDWICHES & WRAPS ~
2 salads and dessert - please choose salads)

PASTA LUNCH

- Homemade focaccia with chef's spread
- Whole wheat fusilli with rosemary chicken, baby spinach, red onion and gorgonzola
- Cream sauce
- Apple cropbaby greens tossed in cider vinaigrette garnished with toasted walnuts and grilled apples
- Assorted homemade cookies and squares

PRICE PER GUEST: \$16.95

BBQ CHICKEN LUNCH

- Spiced corn bread
- Orzo with caramelized onion, grilled corn, capers, sun dried tomato pan seared peppers with cilantro pesto and parmesan
- Steamed seasonal vegetables
- Rosemary roasted potatoes
- Whole pieces of BBQ'd chicken basted in our BBQ sauce bone in
- Assorted housemade squares

MAPLE GLAZED SALMON

- Homemade focaccia with chef's spread
- Saskatchewan wild rice with muskoka cranberries
- Roasted beet salad with baby greens
- Maple syrup glazed salmon filets
- Assorted homemade cookies and squares

CHICKEN GENOVESE

- Homemade focaccia with chef's spread
- Garden salad tomato, cucumber, dill, red onion and vinaigrette
- Tomato and mozzarella towers with olive oil and fresh basil
- Cheese tortellini tossed with fresh pesto and cherry tomatoes
- Sliced grilled chicken breast in a genovese pesto marinade
- Assorted homemade cookies and squares

PRICE PER GUEST: \$22.95

STUFFED CHICKEN

- Homemade focaccia with chef's spread
- Baby spinach, shaved fennel, red onion and tarragon dressing
- Chef's vegetable medley
- Rosemary roasted potatoes
- Breast of chicken stuffed with spinach, caramelized onion, and fontina cheese in a light jus
- Assorted homemade cookies and squares

PRICE PER GUEST: \$23.95

PASSED HORS D'OEUVRES & PLATED DINNER



PASSED HORS D'OEUVRES (3 PER PERSON)

- Dry Aged Steak Tartare, BBQ Spiced Taro Chip & Cured Egg
- Fogo island cod brandade, organic chips, chimichurri, olive tapenade
- PEI lobster and aged cheddar grilled cheese on toasted brioche
- Cucumber filled with quinoa salad, avocado cream & taro root chips

THREE COURSE PLATED DINNER

- Homemade focaccia, 10tation flatbread, and breadsticks with sweet butter

APPETIZER

- Cauliflower fritter with lime yoghurt, Ontario artichokes and green peas with mint and celery leaves, baby fennel, black olive and parsley salad, saffron touille

MAIN

- Beef short ribs braised in port served with celeriac puree, heirloom carrots, cipollini onions, baby beets, haricots vert
- Roasted branzino, mediterranean gremolata, celeriac custard, sunchokes, fennel slaw
- Cauliflower steak, charred eggplant, braised lentils, crispy lentils, fresh greens with lemon, pomegranate and gremolata (GF VG V option)

DESSERT

Maple toffee pudding with wild ginger ice cream, bourbon apples, salted maple caramel

PRICE PER GUEST: \$58.00

Subject to taxes, service fees and landmark fees, labour and rentals are not included

PM BREAK (PLEASE CHOOSE 2)

- Pita triangles and humus dip or olive tapenade or white bean dip
- Mini brownie cakes with fudge icing
- Vegetarian samosa served with spicy pear chutney
- Crudites with creamy dip
- Domestic cheese platter with crackers

PRICE PER GUEST: \$33

Subject to taxes, service fees and landmark fees, labour and rentals are not included

PASSED HORS D' OEUVRES & STATIONS

PASSED HORS D'OEUVRES (6 PER PERSON)

- Beet hummus, roasted diced beet, feta, tarragon sprouts, seed crisp
- Puffed squid ink and tapioca wafer with ocean trout tartare, pickled radish & smoked avocado (Ocean Wise approved)
- Mango Thai rolls accompanied by a sweet chili sauce
- PEI lobster and aged cheddar grilled cheese on toasted brioche
- Mini fried chicken and waffles with maple bacon syrup
- Black truffle'd mac 'n' cheese served in a miniature parmigiano reggiano cups

SHORT PLATE STATION

- Braised Ontario beef, thyme Barolo jus, soft polenta, crispy shallots, parsley and orange zest gremolata
- Roasted branzino, celeriac puree, shaved fennel and celery slaw

GNOCCHI STATION

- Beet gnudi, morel mushrooms, English peas, sage butter
- Ricotta gnocchi, lamb ragu, romano wafers
- Potato dumplings, acqua pazza, cannellini beans, prawns

STEAK AND ROOT CHIPS

- **AAA angus sirloin carved by the chef**
Served with black truffle mayo, horseradish cream, sweet caramelized onions, specialty mustards, san remo buns
- **10tation root chips**
Sprinkled with sea salt and spicy tomato pepper katsup and chili mayo

PRICE PER GUEST: \$55.00

Subject to taxes, service fees and landmark fees, labour and rentals are not included





TERMS & CONDITIONS

- This document is for information purposes only, menus and budgets can be tailored to your event vision.
- Staff, rentals, and delivery costs are not included in pricing.
- Prices are subject to change and do not include applicable taxes and gratuities
- A venue site visit may be required to ensure the space is suitable for your event needs

