



Mossop's

S O C I A L H O U S E

EVENT MENU

BREAKFAST

BRUNCH

LUNCH

BREAKS

**TERMS &
CONDITIONS**

CONTACT

events@mossops.ca
(416) 363-1666

All Gluten-Friendly items are prepared in the same kitchen as our other menu items, with the risk of gluten exposure. Therefore, Mossop's Social House does not recommend any of our Gluten-Friendly items for customers with Celiac Disease. Guests with gluten sensitivities can consume at their own discretion.

Breakfast

All breakfast packages are served with Freshly Brewed Detour Coffee and Metz Tea. Minimum of 8 guests required.

QUEEN VICTORIA'S BREAKFAST

\$32 PER PERSON

PASTRY DISPLAY ^V

bourekas, Nutella rugelach, muffins, and croissants

SLICED FRESH FRUIT ^{VG GF DF}

seasonal melon, fruit, and berries

SALATIM BREAKFAST PLATTER ^V

tahini, Moroccan carrots, labaneh, chopped salad, and challah bread

NUTELLA FRENCH TOAST ^V

Romi's Nutella challah, seasonal fruits, and Ontario maple syrup

OMELETTE ^V

free run omelette with feta

CHICKEN SAUSAGE ^{GF}

with charred tomato and onion

BREAKFAST POTATOES ^{VG GF DF}

with za'atar and fine herbs

READY FREDDY BREAKFAST

\$28 PER PERSON

PASTRY DISPLAY ^V

bourekas, Nutella rugelach, muffins, and croissants

SLICED FRESH FRUIT ^{VG GF DF}

seasonal melon, fruit, and berries

VANILLA YOGURT PARFAIT ^V

Greek yogurt and granola

SALATIM BREAKFAST PLATTER ^V

tahini, Moroccan carrots, labaneh, chopped salad, and challah bread

AVOCADO TOAST ^V

freshly baked challah, tahini, tomato, and avocado, topped with za'atar

ENHANCEMENTS

SMOKED SALMON ^{PF} \$12 PER PERSON

with freshly baked challah, shaved red onion, and caper berries

TOMATO & AVOCADO EGGS BENEDICT ^V \$8 PER PERSON

soft poached egg, avocado, tomato, hollandaise

AVOCADO TOAST ^V \$12 PER PERSON

freshly baked challah, tahini, tomato, and avocado, topped with za'atar



PRICES AND TAXES: Menu prices and items are subject to change based on market conditions. Final prices may be confirmed two months prior to your function. 20% gratuities and 13% HST will be applied on all food and beverages. 13% HST is applied on rentals. All taxes and gratuities are subject to change. Provincial regulations require that the hotel must supply any food and/or beverage brought into a function/banquet room.

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Brunch

All brunch packages are served with Freshly Brewed Detour Coffee and Metz Tea. Minimum of 8 guests required.

BRUNCH PACKAGE

\$44 PER PERSON

SALATIM GRAZING STATION ^V

labaneh, hummus, tahini, baba ganoush, schug, pickled cucumber, chopped salad, marinated olives, cabbage salad, Moroccan carrots, challah bread, pita, and lavash

AVOCADO TOAST ^V

freshly baked challah, tahini, tomato, and avocado, topped with za'atar

SHAKSHUKA ^{V GF DF}

poached eggs with a spicy & tangy tomato sauce

AMBA CHICKEN SKEWER ^{GF DF}

served on rice with cinnamon & cumin, black lentils, truffle, caramelized onions, and toasted almonds

SLICED FRESH FRUIT ^{VG GF DF}

seasonal melon, fruit, and berries

DESSERT SQUARES & COOKIES ^V



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Lunch

All lunch packages are served with Freshly Brewed Detour Coffee and Metz Tea. Minimum of 8 guests required.

LUNCH PACKAGE 1 SELECTION OF FA'MOSS FLATBREADS

MARGHERITA ^V
with fresh mozzarella, tomatoes, onions, basil pesto

BUTTER CHICKEN
with onion, mozzarella, cilantro

MINUTE STEAK
with steak, onion, mushrooms, bell peppers, mozzarella

FAMILY STYLE SERVICE OR BUFFET – \$44 PER PERSON

CHOPPED SALAD ^{VG GF DF}
cucumber, tomato, red onion, and tahini lemon-mint olive oil dressing

KALE SALAD ^{V GF DF}
kale, napa cabbage, sweet potato, mint, scallion, lentils, walnuts, dried cranberries, tahini, and honey lemon vinaigrette

SEASONAL WHOLE FRUIT ^{VG GF DF}

DESSERT SQUARES & COOKIES ^V



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Lunch

All lunch packages are served with Freshly Brewed Detour Coffee and Metz Tea. Minimum of 8 guests required.

LUNCH PACKAGE 2
SELECTION OF SANDWICHES AND WRAPS

ROAST BEEF ON FRENCH BAGUETTE
with creamy horseradish mayonnaise, cheddar cheese

TUNA ON MULTIGRAIN
with mayonnaise, lettuce, tomato, onion, cucumber

AVOCADO TOAST ON CHALLAH ^{VG DF}
with tahini, tomato

GRILLED CHICKEN ON BRIOCHE BUN
with mayonnaise, lettuce, tomato

GRILLED CHEESE & VEGETABLES WRAP ^{V DF}
with balsamic glaze, eggplant, zucchini, pepper

FAMILY STYLE SERVICE OR BUFFET – \$46 PER PERSON

CHOPPED SALAD ^{VG GF DF}
cucumber, tomato, red onion, and tahini lemon-mint olive oil dressing

KALE SALAD ^{V GF DF}
kale, napa cabbage, sweet potato, mint, scallion, lentils, walnuts, dried cranberries, tahini, and honey lemon vinaigrette

SEASONAL WHOLE FRUIT ^{VG GF DF}

DESSERT SQUARES & COOKIES ^V



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All lunch packages are served with Freshly Brewed Detour Coffee and Metz Tea. Minimum of 8 guests required.

LUNCH PACKAGE 3 SELECTION OF HAND-STUFFED PITAS

ROASTED CAULIFLOWER PITA ^{VG DF}
with cauliflower, cucumber, tomato, schug, and tahini

FALAFEL PITA ^{VG DF}
with falafel, cucumber, tomato, schug, and amba tahini

MINUTE STEAK PITA ^{DF}
with steak, cucumber, tomato, onion, parsley, and tahini

OMELETTE PITA ^{V DF}
with egg, tomato, onion, parsley, and tahini

FAMILY STYLE SERVICE OR BUFFET - \$48 PER PERSON

CHOPPED SALAD ^{VG GF DF}
cucumber, tomato, red onion, and tahini lemon-mint olive oil dressing

KALE SALAD ^{V GF DF}
kale, napa cabbage, sweet potato, mint, scallion, lentils, walnuts, dried cranberries, tahini, and honey lemon vinaigrette

SEASONAL WHOLE FRUIT ^{VG GF DF}

DESSERT SQUARES & COOKIES ^V



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Breaks

SALATIM BREAK ^V

\$15 PER PERSON

labaneh, hummus, tahini, baba ganoush, schug, pickled cucumber, chopped salad, marinated olives, cabbage salad, Moroccan carrots, challah bread, pita, and lavash

COFFEE & TEA BREAK ^V

\$8 PER PERSON

freshly brewed Detour coffee and Metz tea

À LA CARTE ITEMS

**SOFT DRINKS, WATER (STILL + SPARKLING),
AND JUICE STATION** \$5 PER DRINK, BASED ON CONSUMPTION



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YOUR DISH - YOUR WAY

Should you wish for an item not found on our menu, please let our Events Department know, and we will be happy to meet with you to design a menu specific to your function. Please provide the following notice for menu selection: 10 days in advance to choose between Menu A, B, or C. 5 days in advance to finalize the selection of items within the chosen menu.

SPECIAL MEALS REQUESTS

Please note that for our guests with allergies, we will do our best to ensure their allergy/dietary restrictions are met. However, some items we use come from outside suppliers over which we have no control in terms of cross-contamination issues. This is particularly important for our guests with nut allergies. For those guests who have inhalation or contact allergies, we must remind them that we cannot guarantee that their event will ever be 100% nut-free.

PRICES AND TAXES

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GUARANTEED ATTENDANCE

Please notify the Events Department of the number of guests by 10:00 a.m., three business days (72 hours) prior to your function. This number shall constitute a guarantee, not subject to reduction. The hotel is prepared to set up to 5% over the guarantee for food functions to a maximum of 10 people. Your guarantee number or attendance will be charged, whichever is larger.

LABOUR CHARGES

There will be a \$250 labour charge to move any of the hotel's existing non-banquet furniture, for example, sofas, side tables and lounge chairs. In the event that a meal function requires complete table setup less than 48 hours prior to meal service time, or there is a delay due to the organizer's event timing, a labour charge will be applied based on the number of staff affected.

AUDIOVISUAL SERVICES

Audio-Visual (AV) services are available upon request. Please consult with our sales team to arrange accommodations.

POWER SUPPLY

Standard 110 V, 15A power supplies are available in all our banquet rooms. We recommend that you check prior to installing any electrical equipment such as photocopiers, computers, shredders etc., to ensure adequate power is available.

SOCAN AND RE:SOUND MUSIC LICENSE FEES

A tariff is charged by law for events that include musical entertainment, live or recorded, and is paid to the Society of Composers, Authors and Music Publishers of Canada (SOCAN) and Re:Sound Music Licensing Company for your right to use music that is copyrighted. These fees will be charged to your master account and paid on your behalf by the hotel to SOCAN and Re:Sound.

Copyright Board Tariff No. 8 - SOCAN

Events with Dancing:
1-100 people: \$41.13 plus tax
101-300 people: \$59.17 plus tax
Events without Dancing:
1-100 people: \$20.56 plus tax
101-300 people: \$29.56 plus tax

Copyright Board Tariff No. 5 - RE: SOUND

Events with Dancing:
1-100 people: \$18.31 plus tax
101-300 people: \$26.63 plus tax
Events without Dancing:
1-100 people: \$9.25 plus tax
101-300 people: \$13.30 plus tax

SIGNED BANQUET EVENT ORDERS

Clients must sign and initial each Banquet Event Order prior to the start of the event/conference.

MEETING AND FUNCTION ROOM REQUIREMENTS AND CHARGES

Function space for the event booked is only for the times indicated on the function detail document, the Banquet Event Order (BEO). Setup and dismantle times, if required, are not indicated and should be specified at time of booking. Otherwise, access to your function space will be provided 15 minutes prior to the stated arrival time on your function agreement. The hotel reserves the right to relocate function space (within the hotel) and notification will be provided in writing in advance should such a change be required. The hotel requires at least 48 business hours' notice of any changes to the setup of your function room. If changes are requested less than 48 business hours prior to your function, an additional labour charge of

a minimum \$250 will apply. Outside vendors are responsible for all trash removal associated with their areas. If trash removal is not completed, the client will be charged a cleaning fee of \$300 will apply.

FOOD AND BEVERAGE

All food and beverage must be provided by the hotel. Any outside food requests must be authorized by the catering office in advance. A service charge will be levied if approved by the hotel.

METHOD OF PAYMENT

Payment can be made by certified cheque, bank transfer or credit card. If direct billing is required, a credit application must be filled out, and this has to be approved by our Credit Department. Credit applications will need to be received minimum one month prior to the event.

INTEREST STATEMENT

Payment of any outstanding charges on the master account (subject to pre-approved credit) shall be made upon receipt of the statement. It is agreed that should payment not be made within 30 days of the date of the final statement, interest charges in the amount of 1.5% per month will apply.

CREDIT INFORMATION

Deposits and full prepayment may be required for corporate accounts not set up on credit terms. All private and social functions will require full prepayment by cash, credit card or certified cheque, minimum two weeks prior to the event. Direct billing is available for corporate clients, upon approval, and all new accounts must be established with our Credit Department prior to your event date.

CANCELLATION POLICY

The arrangements as outlined in the signed booking agreement are to be protected on a definite basis upon receipt of the signed confirmation. In the event that the client cancels the entire program between the confirmation of the letter of agreement and your function dates, a loss of revenue charge will be billed to the client as per the schedule in your signed agreement.

ATTRITION POLICY

Should it become necessary for you to decrease the number of attendees to any and/or all of the functions above and beyond the Attrition Policy noted in your signed agreement, the client will be liable for liquidated damages. This will be calculated on the number of people in excess of the Attrition Policy for each meal period and then multiplied by the lowest retail price in that meal period. This minimum does not include meeting room rental, gratuity, labour charges or audiovisual. Planned banquet food and beverage revenue is noted in your booking agreement. This minimum does not include meeting room rental, gratuity, tax, labour charges or audiovisual. Should your revenues appear to be dropping below the minimum revenue listed in the signed agreement, we will be happy to advise you of additional alternatives in food and beverage, which will bring you back up to the agreed-upon food and beverage banquet revenue required. At the conclusion of your function, we will subtract the banquet food and beverage revenue derived from your meeting from the anticipated banquet food and beverage revenue figure, less the allowable reduction set forth above. Any remaining amount will be applied to your function.

SIGNAGE

All signage must be approved in advance by the Events Department and must be of a professional design. The hotel has the right to remove any signage that does not meet hotel standards. The uses of tape, nails, staples or tacks is prohibited for mounting posters or banners on walls, and all such posters or banners are restricted to function rooms only (no public areas of hotel). The services required for mounting posters or banners or other labour-related services are available at an additional cost. The hotel can provide a wide range of equipment rentals to help facilitate your event, including easels, flip charts, electrical cords, tables, etc. Communication of such requirements to the conference delegates and/or exhibitors is the responsibility of the meeting or conference organizer.

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LINEN, DECOR AND FLOWERS

The hotel will provide standard white linen only. The hotel would be pleased to assist with the rental of linen, room décor or flowers through our pre-approved vendors. The hotel prohibits open flames produced by candles. The hotel must pre-authorize any special effects for an event within our event space or on our property. All room decor must be approved in advance and must meet minimum fire code regulations. The hotel restricts the use of nails, tacks or tape to affix decor on walls, ceiling, etc., unless approved in advance. All room decor must be removed within one hour after the completion of an event, and failure to do so may result in removal and storage charges. The hotel is not responsible for items left in a function room unattended. A labour charge may be imposed if refuse left behind after an event is considered excessive, as deemed by the hotel. If all items are not removed, the group will be charged a cleaning fee of no less than \$300.

DAMAGES

Hotel reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The hotel will hold the convener of any function responsible for any damages to the premises by their guests or independent contractors on their behalf. The hotel will not be responsible for damage or loss of any personal property and equipment left in the hotel prior to, during or following any functions.

SECURITY

The hotel does not provide security in the meeting and function space and all personal property left in the meeting or function space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible

for the safekeeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and function space, and/or the hotel reserves the right based on its reasonable judgment to require you to retain security personnel in order to safeguard guests or property in the hotel. Any security personnel retained by you must be at your own expense and from a licensed security company that meets the minimum standards established by the hotel, including insurance and indemnification requirements, and at all times remains subject to the hotel's advance approval. Security personnel are not authorized to carry firearms without advance hotel approval. The hotel reserves the right to inspect and control all private functions. You agree to begin your function at the scheduled time and agree to have your guests, invitees and other persons vacate the designated function space at the closing hour indicated. You agree to reimburse the hotel for any overtime wage payments or other expenses incurred by the hotel because of your failure to comply with these requirements. You are responsible for any damage to the hotel or hotel property caused by your attendees, vendors, contractors or agents. You agree to comply with all applicable federal, provincial and local laws and hotel rules and policies (copies of which are available from the Catering Department) governing the contract and event. The hotel reserves the right to refuse service to any persons or prohibit any activity that in the sole judgment of the hotel may be harmful or cause an unreasonable disruption to the property, its guests or its employees.

OUTSIDE SERVICES

An administration charge (plus applicable taxes) will apply to all outside services ordered by the hotel and will be posted to the master account.

