



2011 Tasting Group Options

Tired of the same old corporate or group dinners? Is your goal to host an impressive event, create a bond with your team or just a night of fun with friends? Then we have what you are looking for!

Let us re-invent your dining experience with our teambuilding packages. At the Cosmopolitan Hotel Toronto we pride ourselves on offering a food and beverage experience that will cater to all of your needs. Our Head Chef and Sommelier are also more than happy to tailor menu options that will best highlight your event





Cocktail Classes (6-20 people) (\$40per person)

Why not have the country's leading mixologist's take your group through the art of creating the perfect cocktail, be it at home over the holiday's, at the cottage in the summer or just because it's Thursday!

You will experience the passion and desire to build your own signature cocktail that brings out your when I grow up I want to bartend side!

Your guests will be guided through an interactive creation of 4 cocktails based around the drinking habits, and flavors they enjoy most.



Cocktail & Food Pairing Reception **(8-60 people) (\$65per person, 4 cocktails)**

PURITY

Iceberg Vodka, Fresh Lemon Squeeze, Prosecco
Perfect Compliment: Lemon Flavored Wedding

NOT GRANDPA'S MANHATTAN

Bulleit Bourbon, Cheese Stick, Dashes of Orange Bitters
Perfect Compliment: Double Smoked Prosciutto & Hickory & Bourbon Marinated Cherries

CHOCOLATE DESIRE

360 Double Chocolate Vodka, Vanilla Bean, Dashes of Chocolate Bitters
Perfect Compliment: Dark Chocolate Dipped Strawberry Smirnoff Vanilla Vodka crusted in Pretzel Dust and Sea Salt

DON JUST KNOWS

Don Julio Reposado Tequila, Agave Nectar Ice Cubes, Orange wheel,
Fresh Lime Squeeze
Perfect Compliment: Corn Chips & Spicy Salsa Clove-infused Tequila

BITE ME BACK CAESAR

Iceberg Vodka, Clamato Juice, Banana Peppers, Ginger Beer,
Scotch Bonnet Simple Syrup
Perfect Compliment: Fresh Oysters on the half shell



Wine & Food Pairing
Reception (8-40 people)
(\$70 per person, 3/5oz glasses per)

Sea Scallop

Peppercorn Seared Chili Pomegranate Reduction/
Babcock White Syrah, California

Jerk Crab Cake

Pineapple Sweet Potato Corn Droppers Paw Paw Rum Salsa/ Jeanneret
Grenache Shiraz, Australia

Tiger Shrimp Cocktail

Citrus Seared Cassis Horseradish Gastrique/ Buenas Ondas (Organic)
Chardonnay, Argentina

Pork Tenderloin

Cocoa, Espresso Dusted Blackberry Maple Glaze/ Vina Cartin Albarino, Spain

Striploin'

Herb Marinated Bourbon Demi Cream/ Xwinery Cabernet, Napa Valley



Structured 3 Course Tasting Dinner
(8-40 people) (\$80 per person, 3/5oz glasses per)

Starters

Vine Ripened Tomato Tower

Buffalo Mozzarella | Fresh Basil | EVOO |

Balsamic Reduction

Or

Blue Point Shucked Oysters

Horseradish Raspberry Relish | Lemon Zest | Ice Wine Spritz

Or

Prosciutto Wrapped Figs

Baby Bocconcini | Spanish Port Reduction

Mains

Herb & Pinot Noir Marinated Flank Steak

Rosemary Roasted Potatoes | Grilled Asparagus |

Green Peppercorn Demi Glace

Or

Hand Spun Fettuccine

Grape Tomatoes | Baby Spinach | Sweet Bell Pepper Julienne

Roasted Garlic Chardonnay Pesto Cream

Or

Siracha Grilled Salmon

Lemon Grass Hoisin Glazed Rice Noodles | Jump Fried Baby Bok Choi

Orange Reduction

Our in house Sommelier will pair each course with wines not found in your every day collection.



Structured 3-5 Course Tasting Dinner (8-40 people) (\$110per person)

Our Executive Chef and in house Sommelier will guide your guests through an evening that will tantalize their palate and make each ask why can't we eat like this every night? Structured tasting in this sense means your guests will have each of their 3 or 5 course dinner paired with a wine that will compliment the food yet allow the wine to have its own stage. We will break down all the pairings by style region and cooking technique and why they pair seamlessly with the selected wine.

First Course

Cherrywood Hot Smoked Oyster
Lemon Truffle Sabayon

Second Course

Jasmine Tea Poached Eggplant Cannoli
Sundried Tomato Mascarpone/Black Olive Caviar

Plate Clense

Raspberry Lemon Grass Shooter
Espresso Foam

Third Course

Port Marinated Quail
Maple Bourbon Pecanbutter/Balsamic Arugula Sorbet

Fourth Course

Pistachio Honey Mustard Lamb Chop
Plantain Snow Crab Napoleon/Mango Mint Spaghetti(mango salsa Garnish)/
Cider Reduction

Fifth Course

Niagra Ice wine Poached Bosc Pear
Smoked Chocolate and Guinness Ice Cream/Macerated Cherries



Anything but Structured 5 Course Tasting Dinner
(8-40 people)(\$125per person)

Welcome Reception
Iceberg Martini /Estrella Damm Beer

First Course

Warm goat cheese pear and roasted pecan salad
Paired with/Xante Pear Cognac served Chilled with poached pear slices

Second Course

Basil Stuffed Prawn
White Chocolate Beurre Blanc/Raspberry
Peppercorn Coulis
Paired with/Zilzie Chardonnay (Australia)

Third Course

Prosciutto Wrapped Figs and
Baby Bocconcini in a Spanish Port Reduction
Paired with/Catedral Reserva (Portugal)

Fourth Course

New Zealand Venison Loin
In a Blackberry Espresso Reduction
Minted Snow Peas/ Grilled Fennel
Paired with/Carmenere Reserva (Chile)

Fifth Course

Jasmine Marinated Grilled Ontario Peach
Honey Macadamia Mascarpone and Ice Sugared Grapes
Lucid Absinthe Superieure